

GAGGENAU

The range

2024

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



Welcome to the world
of Gaggenau

Interior designed by William Lu, Artilligent Design, Taiwan

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1683

16 generations of heritage

In 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.

First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

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

1972

Introduction of the Vario modular system

1976

First downdraft ventilation

1982

First flat kitchen hood

1986

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

1999

First combi-steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2020

Our Masterpiece, the refined combi-steam oven

2021

Launch of new innovative ventilation solutions



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 craftsperson's hands, with pride.

The professional kitchen principle

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

Quality in all things

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

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



Giovanni Dolfi, Fattorie Dei Dolfi vineyards

Supporting farmers of rare breeds



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.

Nico Zendel, maker of Vauzett knives

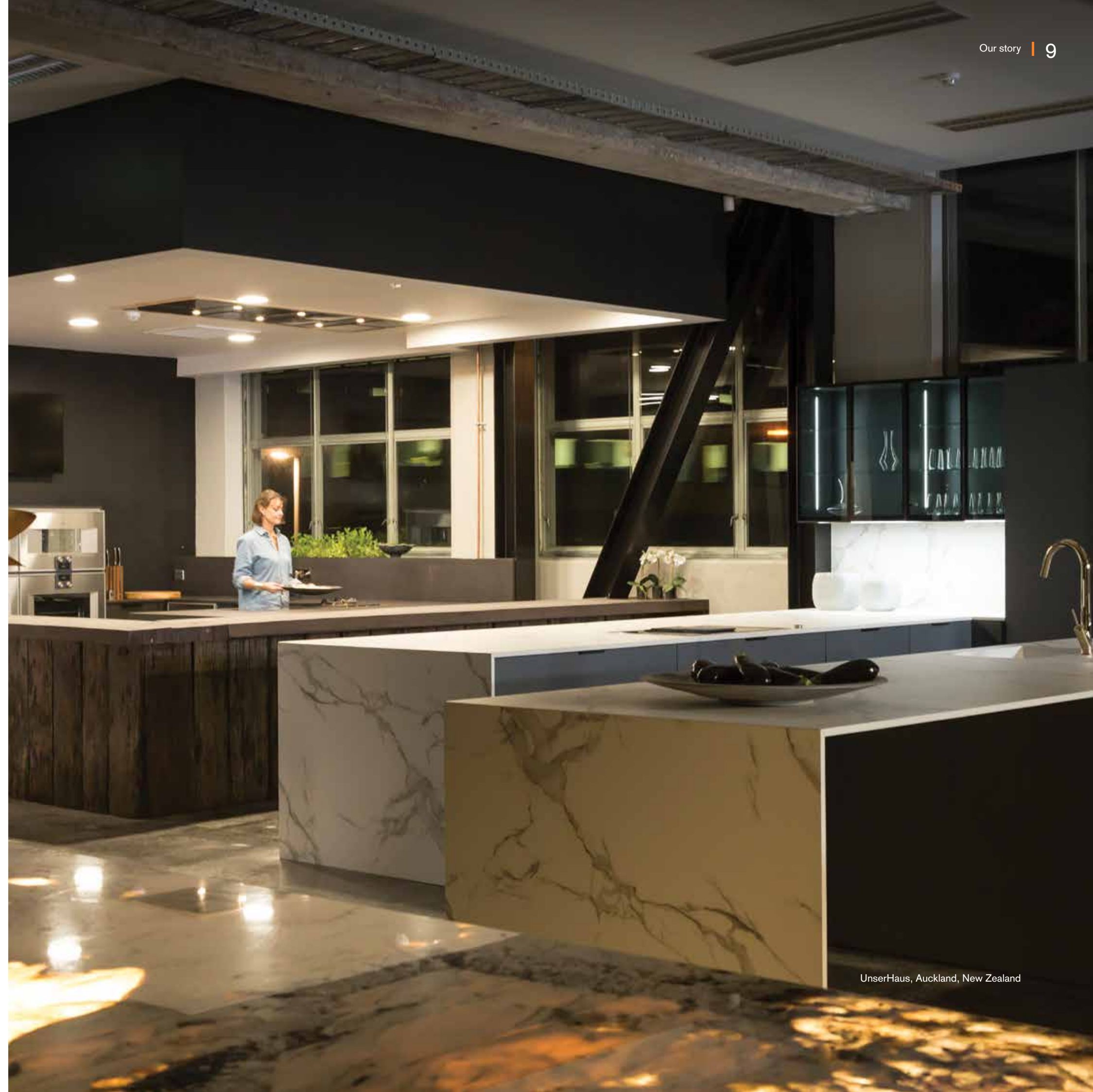


Experience your showroom

A global invitation

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

Visit our showroom UnserHaus or see
our global showrooms on page 144





HomeConnect, 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.

Selected appliances are 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.co.nz



Ovens

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

EB 333
400 series
200 series



The EB 333, our 90 cm oven

The oven EB 333

Cook with an icon

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

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

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



Ovens 400 series

What the professional chef comes home to

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

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



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



Combi-steam ovens, ovens, warming drawers 400 series

The luxury of exceptional capability

Cook with intense heat, without feeling it

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

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud on the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485 °C pyrolytic cleaning program. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes. Depending on the model chosen the oven will flaunt between 13 and 17 cooking programs and a rotisserie spit. The multiple core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programmes assist the private chef while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.



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



Automatic cleaning system

Fully master the power of steam

Create your masterpiece

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

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



Water tanks



Vacuuming drawer 400 series

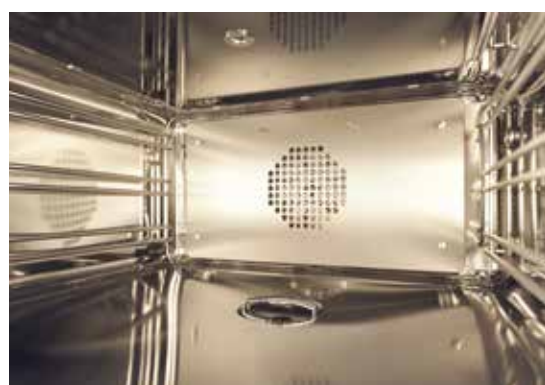
Making steam a pleasure

Cooking with nuance

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

Steam adores a vacuum

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



Glare-free illumination



60 cm combi-steam oven 400 series



Baking stone



Multiple core temperature probe

The accoutrement of baking



Gastronorm roaster

Within the oven

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

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

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

Fully automatic espresso machine 400 series



The coffee machine

Your coffee, perfected

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

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

Warming cups is only the beginning...

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

Warming drawer 400 series



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

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

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 private chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. Depending on the model chosen you can control between 9 and 13 heating methods, up to 300°C and the baking stone ability, for baking as intense as a brick oven. Home Connect enables remote control and diagnosis and is available in most appliances.

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

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



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



Combi-steam oven 200 series

Master steam

Don't just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill, gratinate and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or easy-access, large 1.6 litre removable water tanks. An enlarged, beautifully-lit cavity with a full surface grill under glass, chef assistance and adjustable automatic programs with five humidity levels enable you to master steam.

The vacuuming drawer – for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven in the same design as the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuum drawer encourages you to lock in flavours, speed up marinating as well as preserve ingredients and opened wine.

Oven, fully automatic espresso machine and warming drawer 200 series



Fully automatic espresso machine and warming drawer 200 series

The coffee machine

Be your best Barista

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

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

It does more than warm

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



Fully automatic espresso machine and warming drawer 200 series

Cooktops and extractors

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

400 series
Vario 400 series
200 series
Vario 200 series



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

Cooktops and extractors 400 series

Cook, ventilate, entertain

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

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

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



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



Full surface induction cooktop 400 series



Full surface induction cooktop 400 series

The full surface induction cooktop

For those of unlimited imagination

The full surface induction cooktops represent 80 cm and 90 cm of flush or surface-mounted limitless creative space. Unconstrained by any white lines, the new black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: depending on the model chosen between five to six pans can be placed anywhere on their perfectly black surface. Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

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

Control and installation

Total, subtle, control

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

Consider placement

Frameless cooktops are especially designed to be flush mounted only, which provides an uninterrupted surface between the cooktop and benchtop. Cooktops that have a 3 mm-thin stainless steel frame provide additional installation flexibility, either surface mounted to sit proudly upon the worktop or flush mounted to embed it into the worktop, the choice is yours.



Surface mounting



Flush mounting



Solid stainless steel control knobs

Full surface induction

A depth of inspiration

New options of full surface induction offer black printing, large surface areas to cook upon and the choice of framed or frameless installation.

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



Flex induction cooktop 400 series



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

Clearing the air, at source

The addition of unseen extraction

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

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



Island cooker hood 400 series



Wall mounted hood 400 series

The rise and removal of vapour

Extraction, or circulation, from above

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

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

All offer highly effective air extraction or circulation.



The full power of gas

Gentle warmth, immense heat, total control

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

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying.



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

Vario cooktops and downdraft 400 series

Create your creative space

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

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



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

Air baffle accessory (not pictured) is required when a gas cooktop next to a downdraft ventilator is in use



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

Air baffle accessory (not pictured) is required when a gas cooktop next to a downdraft ventilator is in use

Vario configuration: induction cooktops and downdraft ventilation 400 series



Vario cooktops and downdraft 400 series

Induction or gas? Both

All Vario cooktops can be installed flush-mounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as the Teppan Yaki, electric grill, and the induction cooktops which are available in 38 cm or 60 cm widths which direct heat quickly to the pan. With the power to sear as well as the control for long and gentle simmering, anything is possible.

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

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



Tailor your culinary scenario

Choose something special

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

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



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

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

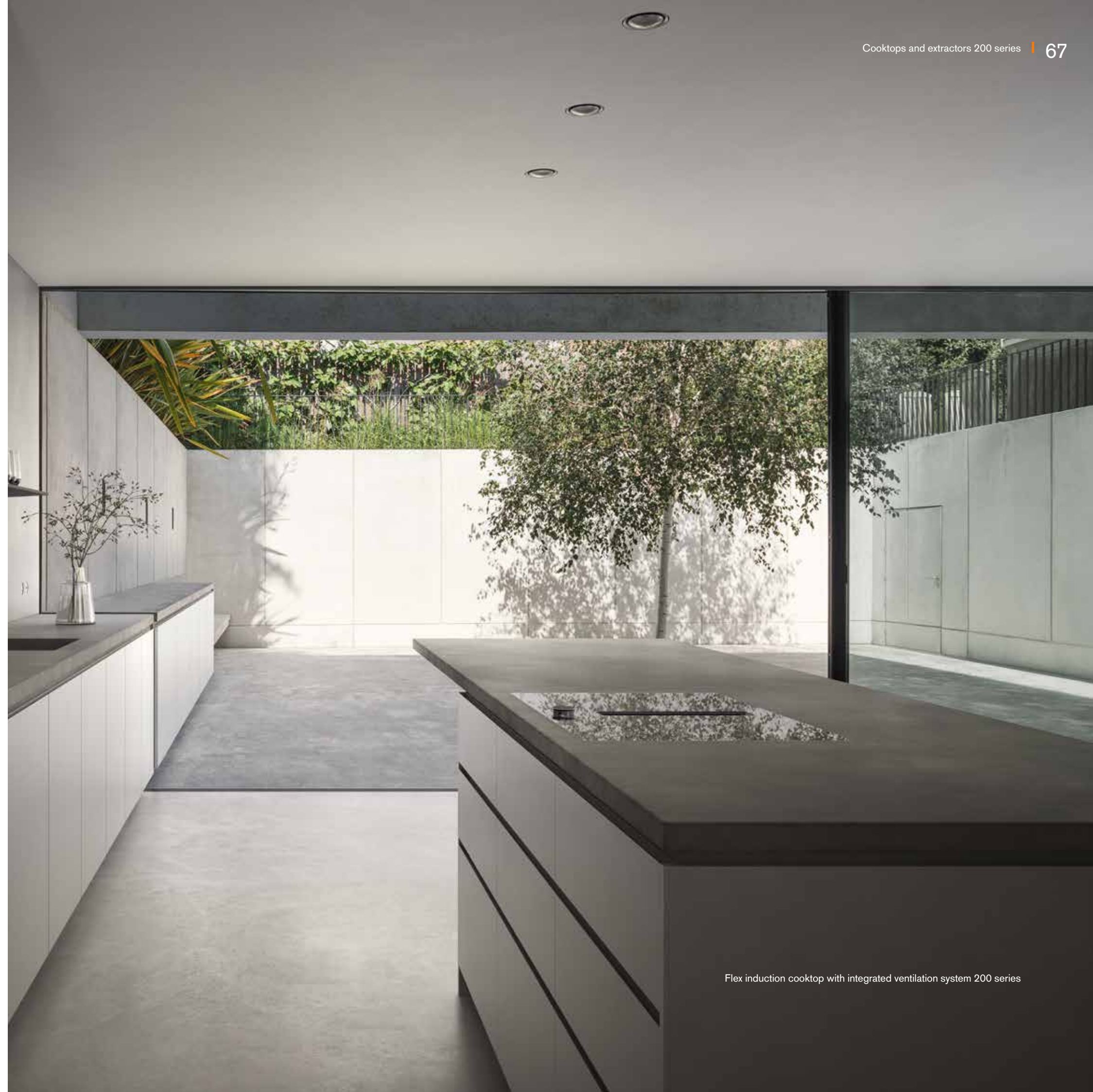


Cooktops and extractors 200 series

Professional demands, private space

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

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



Flex induction cooktop with integrated ventilation system 200 series

Table ventilation 200 series

All you see is clarity

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

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

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



Full surface induction cooktop 400 series and table ventilation 200 series

Optional black Twist-Pad accessory



Controls and installation

Control of choice

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

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

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



Black control panel and illuminated control knobs

Flex induction cooktops with integrated ventilation

The complete cooktop

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

Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjusting according to the atmosphere, quietly removing vapour and odours at source.



Flex induction cooktop with integrated ventilation system 200 series



Flex induction cooktop with optional black Twist-Pad accessory and table ventilation 200 series

Flex induction cooktops

A cooktop to suit every ambition

Flex induction cooktops offer a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is simply removed from sight when not in use.

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

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

There are many induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones and proportions, flex induction or ventilation included, with or without frame, flush or surface-mounted, there exists an induction cooktop perfect for your kitchen.

Frameless cooktops are especially designed to be flush mounted only, which provides an uninterrupted surface between the cooktop and benchtop. Stainless steel frame cooktops provide additional installation flexibility, either surface mounted to sit proudly upon the worktop or surface mounted to embed it into the worktop, the choice is yours.



With frame



Without frame and with optional black Twist-Pad accessory

Integrated ceiling ventilation 200 series



Ceiling ventilation

Extraction from above

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

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

Wall-mounted hood 200 series



Ventilation as a statement

Centrepiece of the kitchen

The wall-mounted hood offers statuesque options where cupboards are not in the way. 90 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.

Art on the wall

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

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

Explore the extractors 200 series at gaggenau.co.nz



Canopy extractor 200 series



Flat kitchen hood 200 series

Hidden extractors

Discreetly effective

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

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. Available in three sizes, 60, 70 and 86cm wide.

Gas cooktops

Aspirations achieved

The 90 cm wide gas cooktop with 5 multi-ring burners of solid, heat-resistant brass as used in professional kitchens provides a stand-alone wow factor. Finished with a stainless steel control panel with illuminated control knobs that mechanically regulate the power level precisely, allowing you to reproduce the flame size exactly every time you cook.

Gas cooktops are suitable for natural or LPG (state your preference when ordering).



Vario cooktops and extractors 200 series

Grand culinary ambitions, enabled

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

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

Aspiration, circulation and extraction

Larger extractors in the 200 series include wall-mounted hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. There is a 200 series option that complements your kitchen.



Vario flex induction and downdraft ventilation 200 series



Vario configuration: gas wok, gas cooktop, induction cooktop



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

Design your cooking area

Create directly on the heat

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

Clear the air from the worktop

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



Refrigerators

Complements your kitchen and
inspires the private chef with the
freshest of ingredients.

Vario 400 series
Vario 200 series

This is cooling that makes
an architectural statement.

Vario refrigerators 400 series

Modular, seamless, impressive

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

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

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



Vario freezer and refrigerator 400 series

Vario wine cooler and fridge-freezer 400 series



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

Effortless access to fresh ingredients

Push to open and...

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

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

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

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



Solid anthracite anodised aluminium door racks



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



Vario refrigerator and freezer 200 series

Vario refrigerators 200 series

Clever cooling for freshness

The refrigerator and freezer 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 close to 0°C drawers 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.



Vario fridge-freezer 200 series

Design highlights

Touches of luxury

Elegant and impressively efficient, the fridge-freezer and refrigerator can be installed side by side, and thanks to the reversible hinged doors you can design your kitchen for maximum convenience and use functionality. Each has a niche dimension of 56 cm wide and 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 wine and champagne racks hold up to four bottles and should you ever find yourself without, the rack folds out of the way.


The freezer is equipped with No-Frost technology, removing the burden of thawing it out. Other impressive functions include electronic temperature regulation and fast freezing.



Wine climate cabinets

Protect, present, prepare.

400 series
200 series



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

Vario wine climate cabinets 400 series

Protect and serve

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

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

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





Your wine collection:
outstanding, within a niche.

Wine climate cabinets 200 series

Your collection in a niche

For your wine collection, the 200 series fully integrated climate cabinet protects 80 bottles with two climate zones, presentation light, and lockable glass door, framed in your kitchen furniture material to blend seamlessly into your interior design.

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.



Wine climate cabinet 200 series



Wine climate cabinet 200 series



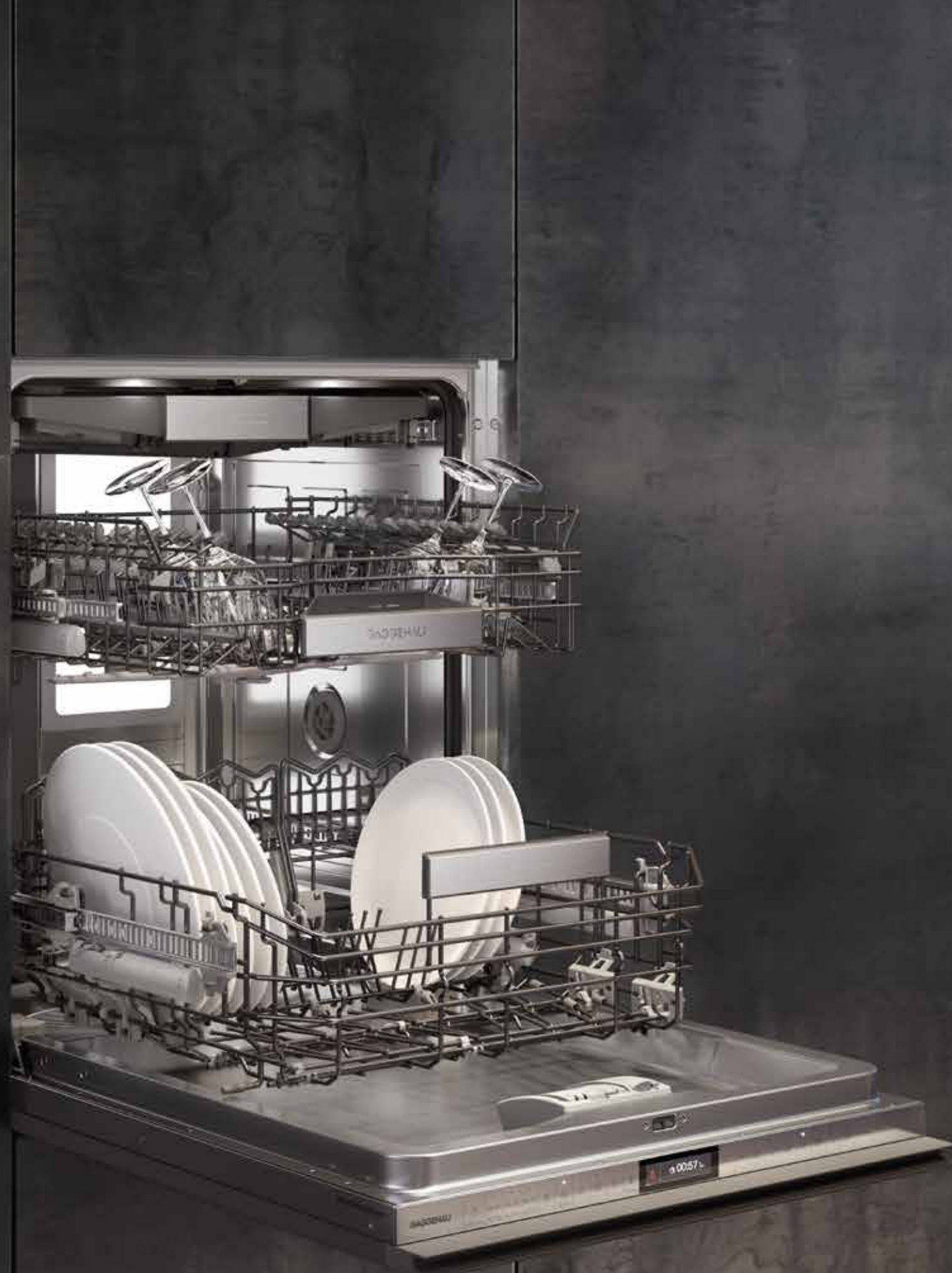
Dishwashers

Clean with care and intelligence,
before revealing it beautifully.

400 series
200 series

Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series

Dishwashers 400 series

Protects the precious

400 series dishwashers 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. A special 3rd basket accessory can replace the included cutlery tray for even more loading capacity to safely stow small bowls and cups.

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

Responsive to your whims

You can personalise the eight programs and four options, for example shorten the cycle time, or increase the rinse temperature for extra hygiene. And all can be achieved easily and remotely from a mobile device thanks to the Home Connect app.

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



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. Depending on the model chosen the remaining wash time is projected upon the floor when the dishwasher is in use.

The special dishwasher with flexible hinges informs that it is in use via a lateral infolight, a subtle warm white light on the side of the dishwasher's top left door corner that cleverly illuminates the crevice between the dishwasher and the kitchen furniture to let you know it is in use.

Gentle to the touch

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



The perfectly illuminated interior of the dishwasher 400 series with flexible hinges and with the cutlery tray removed



Dishwasher 200 series – cutlery tray is an additional accessory

Dishwashers 200 series

The Gaggenau difference

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

Details are more than considered, they are polished to perfection.

| Explore the 200 series at gaggenau.co.nz



Laundry

Treat your clothes, exceptionally.

200 series

Washing machine and tumble dryer

Treat your clothes, exceptionally

The Gaggenau washing machine and heat pump dryer are the first choice when it comes to a perfectly coordinated laundry system.

They boast exceptional results with the ease of spacious, well-lit drums and large portholes so you can load and unload easily.

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

| Discover more on our website.



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

Appliance overview

Ovens

Cooktops

Extractors

Refrigerators

Wine climate cabinets

Dishwashers

Ovens 400 series



Oven
BO 480/481
Width 76 cm
Pyrolytic system
17 heating methods
Automatic programmes
Multiple core temperature probe,
roisserie spit and baking stone
function
Net volume 110 l
Colour: Stainless Steel



Oven
BO 470/471
Width 60 cm
Pyrolytic system
17 heating methods
Automatic programmes
Multiple core temperature probe,
roisserie spit and baking stone
function
Net volume 76 l
Colour: Stainless Steel or
Anthracite



Oven
BO 450/451
Width 60 cm
Pyrolytic system
13 heating methods
Automatic programmes
Multiple core temperature probe,
baking stone function
Net volume 76 l
Colour: Stainless Steel



Double oven
BX 480/481
Width 76 cm
Pyrolytic system
17 heating methods
Multiple core temperature probe,
roisserie spit and baking stone
function
Net volume 2 x 110 l
*Indent Special Order



Combi-steam oven
BS 484/485
Width 76 cm
Fixed inlet and outlet water
connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Colour: Stainless Steel
* Indent Special Order



Combi-steam oven
BS 470/471/474/475
Width 60 cm
Fixed inlet and outlet water
connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Colour: Stainless Steel or
Anthracite
*Indent Special Order



Combi-steam oven
BS 450/451/454/455
Width 60 cm
2 removable 1.7 l water tanks
Fully automatic cleaning system
Sous-vide cooking, grill, hot air
combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Colour: Stainless Steel or
Anthracite
*Anthracite Indent Special Order



Combi-microwave oven
BM 484/485
Width 76 cm
Microwave and oven operation
with grill
Net volume 36 l
Colour: Stainless Steel
*Indent Special Order



Combi-microwave oven
BM 450/451/454/455
Width 60 cm
Microwave and oven operation
with grill
Net volume 36 l
Colour: Stainless Steel or
Anthracite
*Anthracite Indent Special Order



**Fully automatic
espresso machine**
CM 450
Width 60 cm
Beverages can be personalised
and memorised
Colour: Stainless Steel or
Anthracite
*Anthracite Indent Special Order



Warming drawer
WS 482
Width 76 cm, height 21 cm
Dinner service for 10 people
Net volume 38 l
Colour: Stainless Steel



Warming drawer
WS 461
Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 19 l
Colour: Stainless Steel or
Anthracite



Warming drawer
WS 462
Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 51 l
Colour: Stainless Steel or
Anthracite
*Anthracite Indent Special Order



Vacuuming drawer
DV 461
Width 60 cm, height 14 cm
3 levels, for vacuuming inside and
outside the chamber
Maximum load 10 kg
Net volume 7 l
Colour: Stainless Steel or Anthracite
*Anthracite Indent Special Order

Overview heating methods ovens 400 series

Ovens

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

Combi-steam ovens

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

Colour options

Selected 400 series appliances are available in these colours:



Full glass door in
Gaggenau Anthracite



Stainless steel-backed
full glass door

■ Also available with control
at the top or bottom

Home Connect

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

Ovens 200 series



Oven
BOP 250/251
Width 60 cm
Pyrolytic system
13 heating methods
Automatic programmes
Multiple core temperature probe and baking stone function
Net volume 76 l
Colour: Anthracite/Metallic



Oven
BOP 220/221
Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Colour: Anthracite/Metallic



Combi-steam oven
BSP 270/271
Width 60 cm
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Colour: Anthracite/Metallic
*Indent Special Order



Combi-steam oven
BSP 220/221
Width 60 cm
2 removable 1.7 l water tanks
Sous-vide cooking, grill, hot air combinable with humidity levels
Automatic programmes
Multiple core temperature probe
Net volume 50 l
Colour: Anthracite/Metallic



Steam oven
BSP 220/221
Width 60 cm
Removable 1.7 l water tank
Sous-vide cooking
Steaming without pressure
Net volume 59 l
Colour: Anthracite/Metallic
*Indent Special Order



Combi-microwave oven
BMP 250/251
Width 60 cm
Microwave and oven operation with grill
Net volume 36 l
Colour: Anthracite/Metallic



Fully automatic espresso machine
CMP 250
Width 60 cm
Beverages can be personalised
Colour: Anthracite/Metallic



Warming drawer
WSP 221
Width 60 cm, height 14 cm
Dinner service for 6 people
Net volume 20 l
Colour: Anthracite/Metallic



Warming drawer
WSP 222
Width 60 cm, height 29 cm
Dinner service for 12 people
Net volume 52 l
Colour: Anthracite/Metallic



Vacuuming drawer
DVP 221
Width 60 cm, height 14 cm
3 levels, for vacuuming inside and outside the chamber
Maximum load 10 kg
Net volume 7 l
Colour: Anthracite/Metallic
*Indent Special Order

Overview heating methods ovens 200 series

Ovens

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

Combi-steam ovens

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

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite




Gaggenau Metallic

- Also available with control at the top or bottom
- Home Connect

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

The oven EB 333



Oven
EB 333 
Width 90 cm
Pyrolytic system
17 heating methods
Multiple core temperature probe, rotisserie spit and baking stone function
Automatic programmes
Net volume 83 l
*Indent Special Order

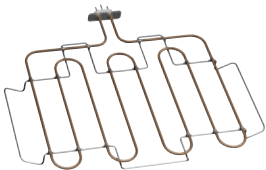
Overview heating methods

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

Optional Accessories



Baking stone
BA058133 for 76 cm width
List Price: \$599
BA056133 for 60 cm width



Heating element
BA058115 for 76 cm width
List Price: \$299
BA056115 for 60 cm width



Black rotary knobs
For EB 333
BA090100



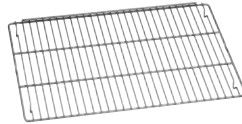
Pull-out system
BA018105 for 76 cm width
List Price: \$829
BA016105 for 60 cm width



Grill tray
Enamelled
BA026105 for 76 cm width



Baking tray
Enamelled
BA028115 for 76 cm width
List Price: \$299
BA026115 for 60 cm width



Wire rack
Chromium-plated
BA038105 for 76 cm width
List Price: \$149
BA036105 for 60 cm width



Glass tray
BA046117



Gastronorm roaster
GN340230



Triple telescopic pull-out rack
BA010301

Vario cooktops 400 series



Full surface induction cooktop
CX 492 ▲■
Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop
CX 482 ▲■
Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop
VI 462 ■▲
Width 60 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs
*Indent Special Order
*Knob set to be purchased separately.
Black knob CKI440000
Stainless steel knob CKI440010



Vario flex induction cooktop
VI 422 ■▲
Width 38 cm
2 cooking zones
Flush or surface installation
Front mounted control knobs
*Knob set to be purchased separately.
Black knob CKI420000
Stainless steel knob CKI420010



Vario gas cooktop
VG 491 ■
Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs
*Knob set to be purchased separately.
Black knob CKG450000
Stainless steel knob CKG450010



Vario gas cooktop
VG 425 ■
Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs
*Knob set to be purchased separately.
Black knob CKG420000
Stainless steel knob CKG420010



Vario gas wok
VG 415 ■
Width 38 cm
1 wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knob
*Knob set to be purchased separately.
Black knob CKG410000
Stainless steel knob CKG410010



Vario Teppan Yaki
VP 414 ■
Width 38 cm
2 zones
One hard-chromed metal surface
Exact temperature control
Flush or surface installation
Front mounted control knobs
*Knob set to be purchased separately.
Black knob CKP420000
Stainless steel knob CKP420010



Vario electric grill
VR 414 ■
Width 38 cm
2 zones
Open cast grill, with lava stones
Flush or surface installation
Front mounted control knobs
*Knob set to be purchased separately.
Black knob CKR420000
Stainless steel knob CKR420010



Table ventilation
AL 400 ■
Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
*Requires a remote fan unit



Vario downdraft ventilation
VL 414 ■▲
Width 15 cm
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knob
*Indent Special Order
*Requires a remote fan unit
*Knob set to be purchased separately.
Black knob CKV410000
Stainless steel knob CKV410010

Design options

- ▲ Frameless
- Stainless steel frame
- ▲ Home Connect

Vario cooktops 200 series



Vario flex induction cooktop
VI 262
Width 60 cm
4 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop
VI 232
Width 28 cm
2 cooking zones
Black control panel with illuminated knobs



Vario gas cooktop
VG 264
Width 60 cm
4 burners
Black control panel with illuminated knobs



Vario gas cooktop
VG 232
Width 28 cm
2 burners
Black control panel with illuminated knobs



Vario gas wok
VG 231
Width 28 cm
One wok burner
Black control panel with illuminated knob



Vario Teppan Yaki
VP 230
Width 28 cm
1 metal surface
Accurate temperature control
Black control panel with illuminated knob



Vario electric grill
VR 230
Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with illuminated knobs



Vario downdraft ventilation
VL 200
Width 15 cm
Gaggenau Black
Highly efficient cooktop ventilation
Black control panel with illuminated knob
*Requires a remote fan unit

Cooktops 200 series



Flex induction cooktop
CI 292 ▲ ■
Width 90 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
*Indent Special Order



Flex induction cooktop
CI 262 ▲ ■ 🏠
Width 60 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop with integrated ventilation system
CV 282 ▲ ■
Width 80 cm
4 cooking zones
Twist-Pad control
List Price: \$7,399
Install kit required (select one)



Gas cooktop
VG 295
Width 90 cm
5 burners
With wok burner
Stainless steel control panel with illuminated knobs

Accessories



Griddle plate
CA052300
Cast aluminium
Non-stick coating



Teppan Yaki plate
CA051300
Multi-ply material
For flex induction cooktops



Teppan Yaki plate
GN232110
Multi-ply material
For full surface induction cooktops



Teppan Yaki plate
GN232230
Multi-ply material
For full surface induction cooktops



Lava stones
LV030000
For refilling



Black Twist-Pad
CA230100



Black appliance cover
VD200020
For Vario cooktops 200 Series



Cooking sensor
CA060300
For temperature regulation within pots
For flex induction cooktops
*Indent Special Order



Connecting strip 400 series
VA420010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting



Connecting strip 400 series
VA420004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting

Design options

- ▲ Frameless
- Stainless steel frame
- 🏠 Home Connect

Extractors 400 series



Table ventilation
AL 400
Width 120/90 cm
Stainless steel retractable
*Requires a remote fan unit



Vario downdraft ventilation
VL 414
Width 15 cm
Stainless steel
Perfect combination with other
Vario appliances of the 400 series
*Indent Special Order
*Requires a remote fan unit

Remote fan units



Remote fan unit for 400 series
AR 400 142
Efficient BLDC technology
Max. air output 830 m³/h
Air extraction
Inside installation



Remote fan unit for 400 series
AR 400 143
Efficient BLDC technology
Max. air output 1005 m³/h
Air extraction / recirculation
Installation in AW442 chimney



Remote fan unit for 400 series
AR 401 142
Efficient BLDC technology
Max. air output 1050 m³/h
Air extraction
Outside wall mounting



Remote fan unit for 400 and 200 series
AR 403 122
Efficient BLDC technology
Max. air output 875 m³/h
Air extraction
Plinth installation



Remote fan unit for 400 and 200 series
AR 413 122
Efficient BLDC technology
Max. air output 900 m³/h
Air recirculation
Plinth installation

Extractors 200 series



Ceiling ventilation Integrated hood
AC 250
Width 120 cm
Gaggenau Light Bronze
*Indent Special Order



Table ventilation
AL 200
Width 90/80 cm
Black with a retractable glass panel
Flush installation
*Indent Special Order



Vario downdraft ventilation
VL 200
Width 15 cm
Gaggenau Black
Perfect combination with other
Vario appliances of the 200 series
*Requires a remote fan unit



Wall-mounted hood
AW 240
Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Flat kitchen hood
AF 210
Width 90/60 cm
Stainless steel handle bar
Optional lowering frame:
AA210492(90cm) ListPrice:\$369
AA210460(60cm) ListPrice:\$309



Canopy extractor
AC 200
Width 86/70/52 cm
Stainless steel and glass
Invisible integration in upper cabinet

Table ventilation 200 series accessories



Installation kit in a single cutout (seamless with cooktop)
For AL200190: VA200090
For AL200180: VA200080



Installation kit for blower at a distance of up to 3m away
AA200910




Recirculation module with activated charcoal filter for air recirculation
For AL200190: AA200890
For AL200180: AA200880




Regenerative recirculation module (regenerable up to 30 times)
For AL200190: AA200892
For AL200180: AA200882
*Indent Special Order

Vario refrigerators 400 series




Vario fridge-freezer combination
RY 492 
Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 552 l




Vario fridge-freezer combination
RB 492 
Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 555 l




Vario refrigerator
RC 492 
Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0 °C
Warm white, glare-free LEDs
Net volume 579 l




Vario refrigerator
RC 472 
Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling
Warm white, glare-free LEDs
Net Volume 467 l




Vario refrigerator
RC 462 
Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0 °C
Warm white, glare-free LEDs
Net volume 357 l



Vario freezer
RF 463 
Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Illuminated ice and water dispenser with proximity sensor
Warm white, glare-free LEDs
Net volume 304 l



Vario freezer
RF 461 
Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Warm white, glare-free LEDs
Net volume 344 l

Vario refrigerators 200 series



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 210 l

Accessories Vario 400 series



Handle bar
Stainless steel
Exact accessory depends on appliance



Ventilation grille
Exact accessory depends on appliance



Stainless steel door panel
Available with and without handle
Exact accessory depends on appliance

Vario wine climate cabinets 400 series



**Vario wine climate cabinet
RW 466**
Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles



**Vario wine climate cabinet
RW 466**
Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Solid door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles
*Indent Special Order



**Vario wine climate cabinet
RW 414**
Niche width 45.7 cm
Niche height 213.4 cm
Two climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles



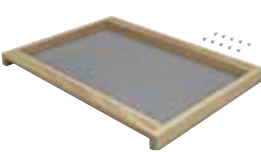
**Vario wine climate cabinet
RW 414**
Niche width 45.7 cm
Niche height 213.4 cm
Two climate zones
Solid door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles

Wine climate cabinets 200 series



**Wine climate cabinet
RW 282**
Niche width 56 cm
Niche height 177 cm
Two climate zones
Kitchen furniture front-framed
glass door or stainless steel panel
Cushioned door closing system
Presentation light option
Capacity 80 bottles

Accessories



Removable shelf
Suitable for decanters, open
bottles and humidors
61 cm wide RA492660
List Price: \$699
45.7 cm wide RA492160



Presenter
Oak and aluminium
RA493060

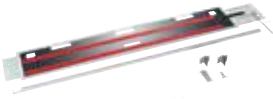
Accessories Vario 400 series



**Stainless steel door
panel frame**
Available with and without handle
Exact accessory depends on
appliance



Stainless steel door panel
Available with and without handle
Exact accessory depends on
appliance



Side heating element
RA460013
Additional side heating element
230 V.


Accessories 200 series




**Stainless steel door
panel frame**
Exact accessory depends on
appliance

Dishwashers 400 series




Dishwasher
DF 481 100 
Width 60 cm
Cutlery drawer
8 programs, 4 options
Perfectly illuminated interior
Remaining time projection
Push-to-open
Zeolite
Very quiet 42 dB
86.5cm high




Dishwasher
DF 480 100 
Width 60 cm
Third basket
8 programs, 4 options
Perfectly illuminated interior
Remaining time projection
Push-to-open
Zeolite
Very quiet 42 dB
81 cm high



Dishwasher
DF 481 500F 
Width 60 cm
Cutlery drawer
8 programs, 4 options
Perfectly illuminated interior
Lateral info light indicator
Push-to-open
Zeolite
Very quiet 43 dB
Flexible hinge
(min plinth height 50 mm)
86.5cm high
*Indent Special Order

Dishwashers 200 series



Dishwasher
DF 210 
Width 60 cm
6 programs, 3 options
Info-light
Very quiet 40 dB
81 cm high

Accessories



3rd basket
DA 045 061
Suitable for
86.5 cm high models



Handle bar, stainless steel
GH 045 010



Cutlery drawer
DA 041 160

Washing machine 200 series



Washing machine
WM 260 164
Free-standing, slide-under or Stackable
Width 60 cm, height 84.8 cm
Intelligent dosing system iDos 2.0 for liquid detergent and softener for a perfect washing result
10 kg drum with interior lighting
Top-up function
Dynamic Wash System

Tumble dryer 200 series



Tumble dryer with heat pump
WT 260 110
Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm
Heat pump technology
Self-cleaning condenser for automatic fluff removal
Very silent 62 dB
Steam Refresh
Smart Dry

Showrooms

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



● Flagship
● Showroom

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Middle East

Region Greater China

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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

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Room 5203
Guangzhou International
Finance Center
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Zhujiang New Town
510623 Guangzhou
Guangdong
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Plaza 66
No. 1366 West Nanjing Road
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Causeway Bay
Hong Kong
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Gaggenau Taipei
BSH Home Appliances
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11F No. 80 Zhouzi Street
Neihu District
Taipeh City 11493
+886 2 8978 0999

India

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A wing
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Israel

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

Japan

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651-1411
+81 78 904 3101

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Tokyo 106-0044
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Taguig City
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BSH Home Appliances
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11 Bishan Street 21
4th Floor
Singapore 573943
+65 6356 1080

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3rd Fl. Jinnex Lakeview Bldg.
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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

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Center
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+357 2534 2023

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121, Prodromos Street
1511 Nicosia
+357 2287 2111

Denmark

Copenhagen Showroom
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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
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+30 210 4277 827

Iceland

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Nóatúni 4
105 Reykjavik
+354 520 3000

Italy

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36040 Grisignano
Di Zocco
+39 0444 61 4422

Luxembourg

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BSH électroménagers S.A.
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1259 Senningerberg
+352 2634 9850

Malta

Malta Showroom
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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
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Husholdningsapparater AS
Grensesvingen 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

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USA
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Plaza, Suite 108
Chicago
IL 60654
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Suite 100
Irvine
CA 92614
+1 949 224 4700

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Miami
FL 33172
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Gaggenau New York
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150 East 58th Street
New York
NY 10155
+1 21 2588 0950

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

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

New Zealand
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New Zealand
Auckland Showroom
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www.gaggenau.co.nz

New Zealand
UnserHaus Auckland Showroom
65 Parnell Rise
Parnell
Auckland 1052
Phone: 0800 245 708

BSH Home Appliances Ltd
Level 3, Air New Zealand Building
Smales Farm
74 Taharoto Road
Takapuna
Auckland 0622
Phone: (09) 477 0492

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