



The difference is Gaggenau.

The combi-steam oven, complete with vacuuming drawer
The ovens 400 series



The vacuuming drawer 400 series

A new appliance, especially useful for sous-vide cooking, is the vacuuming drawer. Occupying the same space as a warming drawer, it enables quick and convenient sealing of fish, meat, vegetables and fruit not just for sous-vide cooking but also for marinating and extended storage.

Pull the handleless drawer to reveal a cavity able to accommodate vacuuming bags up to 240 by 350 mm. The chef is offered three levels of oxygen extraction and heat sealing, so bags of varying thickness can be made airtight.

Type reference
BS 484, BS 485, BS 470, BS 471, BS 474, BS 475, DV 461

Combi-steam ovens
Width 76 cm, 60 cm

Vacuums drawer
Width 60 cm
Height 14 cm

Finishes
Stainless steel-backed glass front or
glass front in Gaggenau Anthracite



The vacuuming drawer

The combi-steam oven 400 series

With the addition of the vacuuming drawer the combi-steam oven becomes an even more versatile, self-contained and indispensable part of the kitchen.

Capable of steaming, baking, cooking, braising, grilling, gratinating, simmering, regenerating, extracting juice and now; sous-vide cooking. The latest innovation: a fully automatic cleaning system that can be easily operated at the push of a button.

The sous-vide cooking function

The combi-steam oven's sous-vide cooking function allows for the exceptionally precise heating of your dish.

The chef is able to adjust the temperature in 1 °C increments through the all important 50 ° to 95 °C temperature range.

The fully automatic cleaning system

The combi-steam oven 400 series with an integrated water supply has a unique function that frees the chef from the drudgery of cleaning. Simply insert the cleaning cartridge into the ceiling of the oven, set the programme and the combi-steam oven washes its interior. This reveals an 'as-new', shiny, hygienic oven with zero effort.



The sous-vide cooking function



The fully automatic cleaning system

The ovens 400 series

No matter how you arrange them or the sizes you choose, the 400 series appliances always impress. In a side-by-side format any number of appliances can be accommodated: The combi-microwave and combi-steam oven separated by the integrated fully automatic espresso machine for instance. Stacked options include the double oven or, for certain appliances, the control panels bridge the two options, such as the combi-steam oven or combi-microwave twinned with an oven. Depending upon the height of the various options a warming or new vacuuming drawer would complete the ensemble.

