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The vacuuming drawer  
The ovens 200 series

**GAGGENAU**

## The vacuuming drawer 200 series

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

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

**Type reference**  
DVP 221

**Dimensions**  
Width 60 cm  
Height 14 cm

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



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

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

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

The stainless steel cavity can accommodate both bags and jars.

For further information refer to the publication "The models and dimensions" or [www.gaggenau.com](http://www.gaggenau.com)

## The ovens 200 series

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

