

The models and dimensions
Edition 2020



GAGGENAU

The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands.

Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

This comprehensive handbook will enable the smooth, we would not say effortless, creation of the kitchen for your client. It is all here, clearly and cleanly presented, easy to find and utterly complete. See for yourself.

The difference is Gaggenau.

EB 333 single oven

2



400 series ovens

8



200 series ovens

58



Vario cooktops

80



Cooktops

132



Ventilation

154



Cooling

210



Dishwashers

268





EB 333 single oven

EB 333	4
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Technical specifications	7



EB 333 611

Stainless steel
Width 36" (90 cm)

Included accessories

- 1 baking tray, enameled pyrolysis-safe
- 1 rotisserie spit
- 1 wire rack
- 1 broiling tray with wire rack
- 1 plug-in core temperature probe

Optional accessories

BA 018 165

Pull-out system
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115

Baking tray, enameled
1" deep.

BA 038 165

Wire rack, chromium-plated
Without opening, with feet.

BA 058 115

Heating element for baking stone and Gastronorm roaster

BA 058 133

Baking stone
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 090 100

Black rotary knobs for EB 333, set of 2
Stainless steel knobs with black coating.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 1/2" lid non-stick.

Oven

EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolysis system
- 17 heating methods, with rotisserie spit, roaster and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 85°F to 550°F
- 3.6 cu.ft. net volume
- Star-K certified.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/3 bottom heat.
Broil + circulated air.
Broiling.
Compact grill.
Baking stone operation.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation

Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Front-hinged door with 90° door opening angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Rotisserie spit.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2 x 10 W halogen light (one on each side).
Enameled side rack supports with 3 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

The use of Home Connect functionality depends on the Home

Connect Services, which are not available in every country. For further information please check: home-connect.com.

Safety

Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes

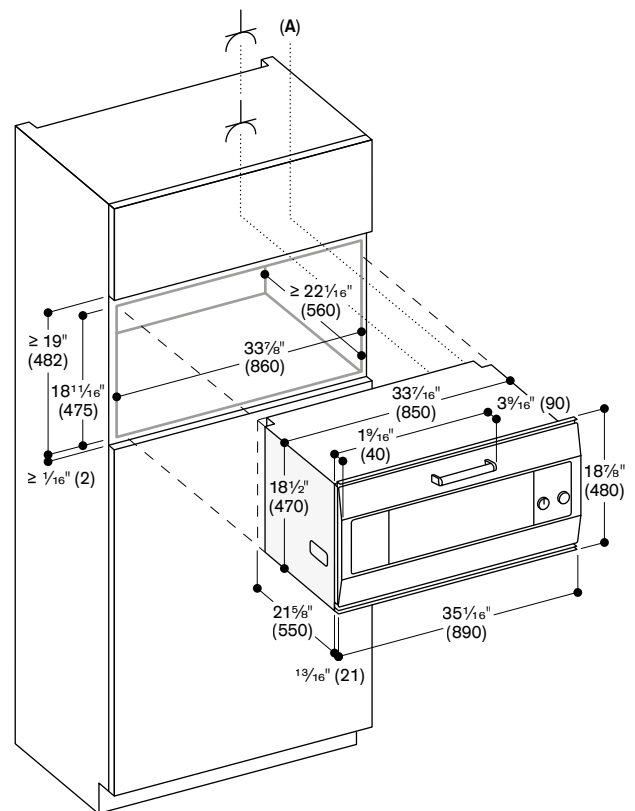
The door panel surface of the appliance extends 1 1/16" (40 mm) from the cabinet front.
The outer edge of the door handle extends 3 9/16" (90 mm) from the cabinet front.

For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 1 9/32" (15 mm). The planning notes for the cooktops (particularly regarding ventilation, gas/ electric connection) must be taken into account.

To achieve the 21 5/8" (550 mm) installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
Plan a power outlet outside of the cut-out.
The LAN port can be found at the back on the upper left side.

Rating

Total rating 5.9 kW.
Total Amps: 25 A.
208/220 – 240 V / 60 Hz
Connection cable 47 1/4" without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.



A: LAN Port
⚡: Socket

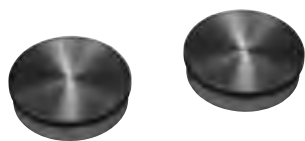
Numbers indicated inside parenthesis () = mm



Included and optional accessories EB 333

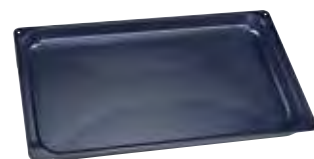
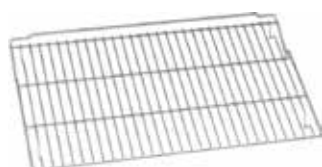
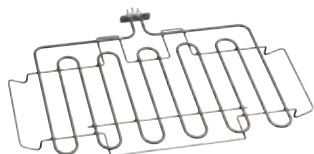
BA 090 100

Stainless steel knobs with black coating

**BA 018 165**

Pull-out system

Fully extendable telescopic rails and enameled cast iron frame.

**BA 028 115**Baking tray, enameled
1" deep.**BA 038 165**Wire rack, chromium-plated
Without opening, with feet.**BA 058 115**Heating element for baking stone and
Gastronorm roaster.**BA 058 133**

Baking stone

Incl. baking stone support and pizza
peel (heating element must be used
ordered separately). Cannot be used
in combination with pull-out system.**BS 020 002**

Pizza peel, set of 2.

**GN 340 230**Gastronorm roaster in cast aluminum
GN 2/3, height 6 ½", non-stick For
roasting in oven with roasting function.
Lower and upper part can also be
used separately, height 4" and 2 ½".
For ovens with heating element BA
056 115 or BA 058 115 and pull-out
system BA 016 or BA 018 (both to be
ordered separately) and Combi-steam
ovens.**Note:**

Not every illustrated accessory fits to every oven. For exact allocation see page 6.

Included and optional accessories EB 333



EB 333

Black rotary knobs for oven		Oven
BA 090 100	Stainless steel knobs with black coating	◦
Baking tray, enameled		
BA 028 115	1" deep	•/◦
Pull-out rack		
BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	◦
Baking stone		
BA 058 133	Incl. baking stone support and pizza peel (heating element must be ordered separately)	◦
Gastronorm roaster, cast aluminum		
GN 340 230	GN 2/3, height 6 ½" mm, non-stick For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301	◦
Wire rack, chromium-plated		
BA 038 165	No opening, with feet	•/◦
Part #706321	For 30" broil pan Part #687055 in BO / BX / EB oven, with opening and feet	•/◦
Broil pan, enameled		
Part #687055	With feet and rotisserie spit attachment, 1" deep for 30" oven	•/◦
Heating element		
BA 058 115	Necessary accessory for baking stone BA 058 133	◦
Pizza peel		
BS 020 002	Set of 2	◦

• Included.

◦ Optional accessory.

EB 333 single oven



Appliance type	Oven	
Stainless steel	EB 333 611	
Dimensions		
Width	(in.)	36" (90 cm)
Appliance dimensions W x H x D ¹	(in.)	35 1/16" x 18 7/8" x 21 5/8"
Door panel extension from cabinet front	(in.)	1 3/16"
Cut-out dimensions W x H x D	(in.)	33 7/8" x 18 1 1/16" x 22 1/16"
Net weight	(lbs.)	174
Volume / energy efficiency		
Net volume	(cu.ft.)	3.6
Number of cooking compartments		1
Interior dimensions W x H x D	(in.)	24 9/16" x 12 1 3/32" x 15 7/8"
Energy consumption with top / bottom heat	(kWh)	1.32
Energy consumption with convection	(kWh)	0.86
Heat source		electric
Cooking modes / Programs		
Temperature range	(°F)	85 – 550
Convection / Eco convection / top + bottom heat		• / • / •
Top heat / bottom heat / convection + bottom heat		• / • / •
Top + 1/3 bottom heat		•
1/3 top + bottom heat		•
Convection + 1/3 bottom heat		•
Convection broiling		•
Broiling		•
Compact grill		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / keep warm		• / • / •
Operation		
TFT touch display operation		•
Controls at the top / centered / at the bottom		• / - / -
Clear text display	(number of languages)	44
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Three-point core temperature probe		•
Automatic programs		•
Rotisserie spit		•
Baking stone outlet		•
Roasting function		•
Actual temperature display		•
Super quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer (Sabbath mode)		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	2 x 10
Rack levels	(No.)	3
Digital services (Home Connect™) either via LAN or wireless via WiFi. ³		• ³
Accessories		
Enameled baking tray		1
Wire rack		1
Enameled broil tray / wire rack for broiling pan		1/1
Safety features		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		• / • / •
Cooled housing with temperature protection		•
Cleaning		
Pyrolysis system		•
Gaggenau enamel		•
Heated air cleaning catalyst		•
Rating		
Total rating	(kW)	5.9
Total Amps		25
Electrical		208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out. ² Optional accessories see page 5 – 6.

³ The use of the Home Connect™ functionality depends on the Home Connect services, which are not available in every country.



Ovens

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Checklist for appliance combinations 400 series

Vertical combination, 30" wide products

This check list provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully-automatic espresso machine, vacuuming drawers, warming drawers and dishwashers.

In general:

- When several products are listed (BS/BM and DV/WS), the first appliance is shown.
- Combi-steam ovens, Combi-microwave ovens or a fully-automatic espresso machine in combination with a DV 461 vacuuming drawer or a WS 461 warming drawer (5½" in height) have the same total height as a 24" wide oven and they share the same cut-out. In a combination with the WS 463 warming drawer an intermediate shelf is required.



BS 484/BM 484
BO 480
WS 482



BX 480
WS 482

Combination of 4, 30" wide products



BS 485/BM 485
BO 481

BM 484/BS 484
BO 480

Horizontal combination, 30" wide products

Vertical combinations

When planning and ordering please note that:

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the appliances is identical.
- The control modules of 30" wide appliances should meet each other in the middle of the combination.
- No additional product should be installed above the BS.
- Only appliances with controls at the top can be installed above a dishwasher. The cutout for products that are installed above it must be 22 ¼" wide. The dishwasher is 24" wide. A stainless-steel-backed full glass door can be obtained as an optional accessory.



BO 481



BO 480



BO 481



BS 484/BM 484
WS 482

Vertical combination, 24" wide products

Horizontal combinations

When planning and ordering please note that:

- The door hinges need to be placed on the outside in order to use the fully available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of ¾" between the two doors must be observed.



BS 474
BO 450
DV 463/WS 463



BS 474
BO 450
DV 461/WS 461



BS 474
BM 450
DV 461/WS 461



BS 474
CM 470/CM450
DV 461/WS 461



BO 450
DF



BS 470/BM 450
DF



CM 470/CM450
DF

- BO Ovens
- BS Combi-steam ovens
- BM Combi-microwave oven
- CM Fully-automatic espresso machine
- DV Vacuuming drawers
- WS Warming drawers
- DF Dishwashers

Horizontal combination, 24" wide products



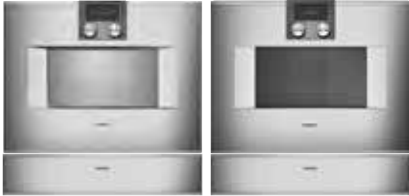
BO 451 BO 450



BO 451 BS 470/BM 450
DV 461/WS 461



BO 451 CM 470/CM 450
DV 461/WS 461



BS 471 BM 450/BS 470
DV 461/WS 461 DV 461/WS 461



BS 471/BM 451 CM 470/CM 450
DV 461/WS 461 DV 461/WS 461



BO 451 CM 470/CM 450 BS 470/BM 450
DV 461/WS 461 DV 461/WS 461 DV 461/WS 461



BS 471/BM 451 CM 470/CM 450 BS 470
DV 461/WS 461 DV 461/WS 461 DV 461/WS 461

Combination of 4 with 24" wide products



BS 475 BS 475
CM 470/CM 450 BO 451
DV 461/WS 461

Combination of 4 with 24" and 30" wide products



BS 475 BS 484/BM 484
CM 470/CM 450 BO 480
DV 463/WS 463

Horizontal combination, 30" and 24" wide products



BO 481 BS 470/BM 450
DV 463/WS 463



BO 481 CM 470/CM 450 BS 470/BM 450
DV 463/WS 463 DV 463/WS 463

Planning notes for the recommended installation of 400 series ovens

Applies to BO/BX/BS/BM/CM/DV/WS

General notes

Installation behind kitchen cabinet doors

Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation). Please check your local regulations.

Installation side-by-side

When appliances are installed side by side, the clearance between the appliances must be at least $\frac{3}{8}$ " (corresponds to the standard outside measurement of the cabinet opening of $23\frac{3}{8}$ " or 30"). For best possible door opening, the door hinges need to be placed outside in order to use the full available door opening angle. (see picture to the right).

Please note: When Sabbath mode is engaged, the automatic door release is deactivated.

Necessary air openings on the door edges

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door.

In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

The measurements given in the drawing apply to all appliances. The following must also be observed:

The area above the appliances

BS:

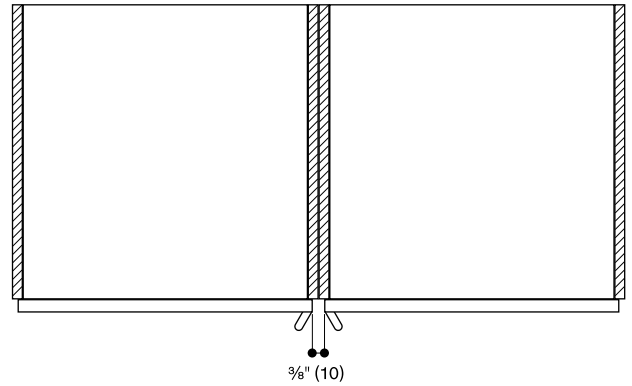
No other electrical appliances should be installed above the BS Combi-steam oven. It is recommended that a horizontal handle is not fitted on cabinet above the BS. Where an edge of a kitchen cabinet protrudes more than $1\frac{3}{16}$ " in front of the edge of the cabinet opening, the edge of the kitchen cabinet panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

The area below the appliances

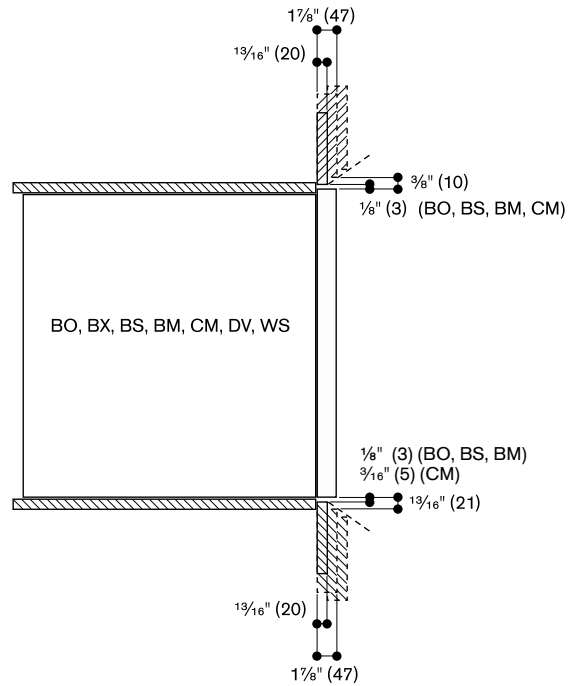
DV/WS:

It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen cabinet door is greater than $1\frac{3}{16}$ " (20 mm) in front of the cabinet opening.

Installation side-by-side



Air openings on the door edges above/below



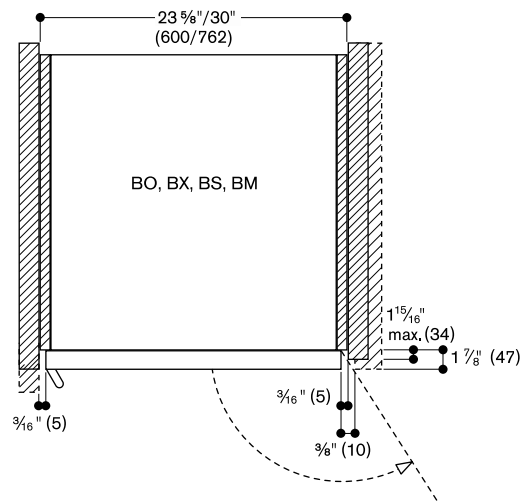
Numbers indicated inside parenthesis () = mm

At the sides

In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to 1 5/16" from the front of the edge of the cabinet opening, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 3/8" or even more is required.

The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

Air openings on the door edges

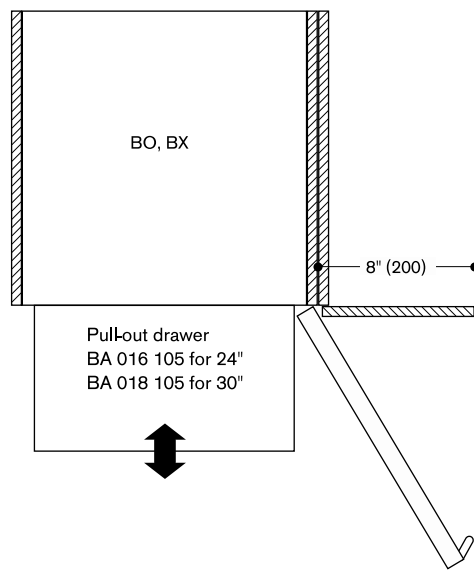


Installation in corners

Door clearance at the sides

When the pull-out drawer is used, a larger door opening angle of 7 7/8" is required. For all other situations, 3 15/16" is recommended. Where there are smaller side clearances down to a minimum of 1 15/16", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation



Installation next to cooling appliances

When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of 1 3/4" (30 mm) is required.

Planning notes for flush installation of 400 series ovens

Applies to BO/BX/BS/BM/CM/DV/WS

Flush installation

Important notes about flush installation

When appliances are installed flush, the ovens must have a minimum of $\frac{3}{8}$ " (10 mm) reveal in order for proper ventilation to occur. When installed flush, oven doors will be limited to 90 degree opening and not 180 degrees if installed conventionally.

Please note: When Sabbath mode is engaged, the automatic door release is deactivated. Sabbath operation is not possible in this installation.

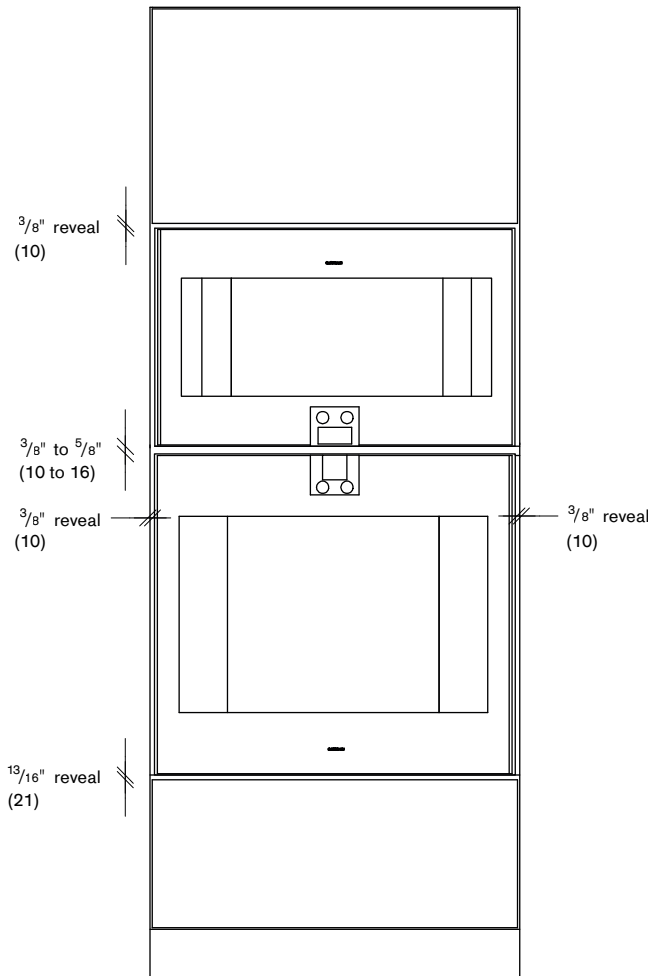
Please note: In order to open the vacuuming and warming drawer please ensure there is sufficient space in between the drawer and the cabinetry underneath.

Proper Ventilation

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door.

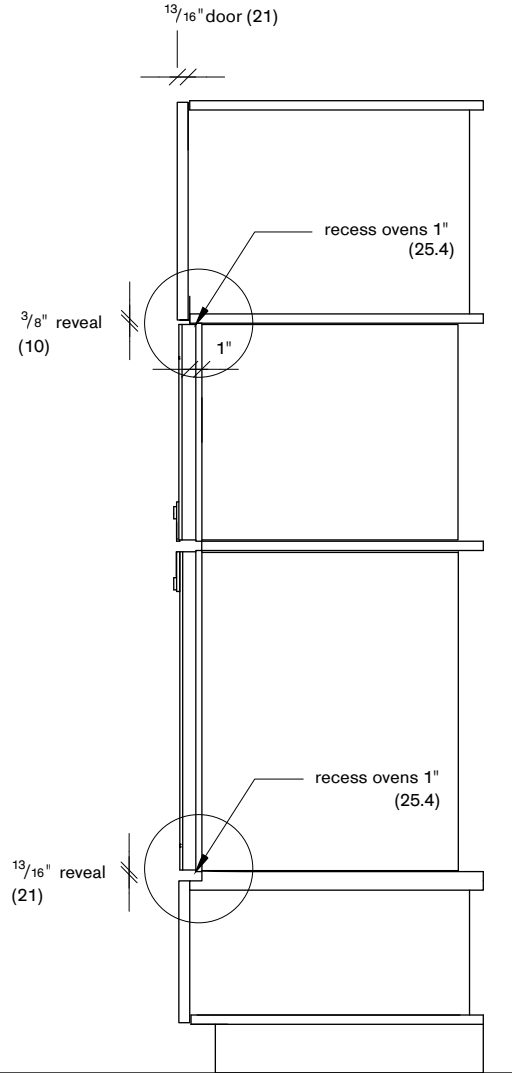
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

BM 484 over BO 480



Elevation

Numbers indicated inside parenthesis () = mm



Section

Installation next to cooling appliances

When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of $1 \frac{3}{16}$ " (30 mm) is required.

Numbers indicated inside parenthesis () = mm



Controls centered

Right-hinged

BX 480 612

Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BX 481 612

Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

For the upper oven:

- 1 wire rack
- 1 baking tray, pyrolysis-safe enamel
- 1 broil tray with wire rack

For the lower oven:

- 1 plug-in core temperature probe
- 1 rotisserie spit
- 1 wire rack
- 1 enameled pyrolysis-safe baking tray
- 1 broil tray with wire rack

Optional accessories

BA 018 165

Pull-out system
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115

Baking tray, enameled
1" deep.

BA 038 165

Wire rack, chromium-plated
Without opening, with feet.

BA 058 115

Heating element for baking stone and Gastronorm roaster

BA 058 133

Baking stone
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 1/2" lid non-stick.

400 series double oven

BX 480/BX 481

- Pyrolysis system
- 17 heating methods, with rotisserie spit, roaster and baking stone function
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F to 550°F
- 2x net volume per cooking compartment 4.5 cu.ft.
- Star-K certified.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top + 1/2 bottom heat.
Top heat.
1/2 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/2 bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation

Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Rotisserie spit (lower oven).
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
60 W halogen light on the top.
10 W halogen light on the side.
Enameled side rack supports with 5 rack levels, pyrolysis-safe.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes

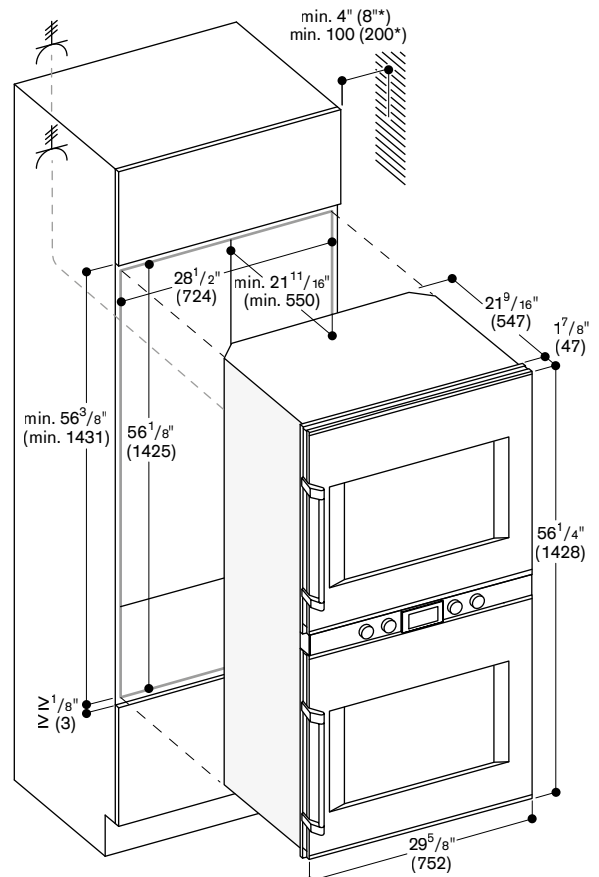
Door hinge not reversible.
The front of the appliance extends 1 7/8" from the cabinet front.
The outer edge of the door handle extends 3 1/16" from the cabinet front
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the

door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
To achieve the 21 9/16" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.

Please read the installation details regarding air openings on pages 12-15.

Rating

Total rating: 9.2 kW.
Total Amps: 40 A.
208/220-240 V / 60 Hz
Plan for a 70 7/8" connecting cable (hardwire required).



* 8" (200 mm) in connection with BA 018

Numbers indicated
inside parenthesis () = mm





Controls on top

Right-hinged

BO 480 613

Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BO 481 613

Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

- 1 baking tray, pyrolysis-safe enamel
- 1 rotisserie spit
- 1 wire rack
- 1 broiling tray with wire rack
- 1 plug-in core temperature probe

Optional accessories

BA 018 165

Pull-out system

Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115

Baking tray, enameled

1" deep.

BA 038 165

Wire rack, chromium-plated

Without opening, with feet.

BA 058 115

Heating element for baking stone and Gastronorm roaster

BA 058 133

Baking stone

Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum. GN 2/3, height 4", with 2 1/2" lid non-stick.



400 series oven

BO 480/BO 481

- Handleless door/automatic door opening
- Pyrolysis system
- 17 heating methods, with rotisserie spit, roaster and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F to 550°F
- Net volume 4.5 cu.ft.
- Star-K certified.

Cooking modes

Convection.

Economy convection.

Top + bottom heat.

Top + 1/2 bottom heat.

Top heat.

1/2 top + bottom heat.

Bottom heat.

Convection + bottom heat.

Convection + 1/2 bottom heat.

Broil + circulated air.

Broil.

Economy broil.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Keeping warm.

Operation

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 44 languages.

Option to save individual recipes (incl. core temperature probe).

Personalization of automatic programs.

Information key with use indicators.

Side-opening door opens up to

180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programs.

Rotisserie spit.

Outlet for optional additional heating element used for baking stone or gastronorm roaster function.

Actual temperature display.

Super-quick preheating.

Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).

60 W halogen light on the top.

2x 10 W halogen light (one on each side).

Enameled side rack supports with 5 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

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

Safety

Thermally insulated door with quadruple glazing.
Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolysis system.

Gaggenau enamel.

Heated catalyzer to clean the oven air.

Planning notes

Door hinge not reversible.

The front of the appliance extends 1 7/8" from the cabinet front.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

Plan a gap of at least 3/16" between the appliance and adjacent cabinets.

To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.

Locate electrical box in cabinet above unit.

The LAN port can be found at the back on the upper right side.

Please read the installation details regarding air openings on pages 12 – 15.

Rating

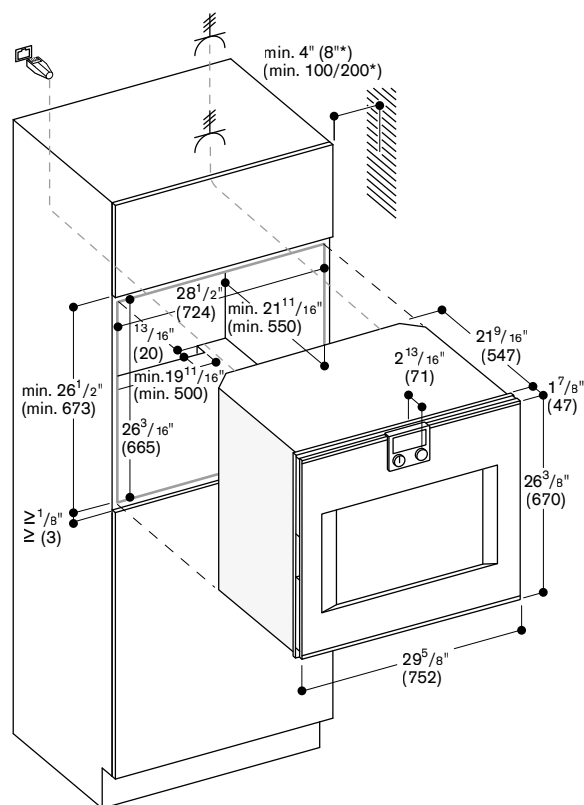
Total rating: 5.5 kW.

Total Amps: 25 A.

208/220–240 V / 60 Hz

Plan for a 47 1/4" connecting cable (hardwire required).

Plan for a LAN cable or connect via WiFi.



* 8" (200 mm) in conjunction with BA 018

Numbers indicated
inside parenthesis () = mm



Controls on top

Right-hinged

BO 450 612

Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BO 451 612

Stainless steel-backed full glass door
Width 24" (60 cm)

Included accessories

- 1 baking tray, pyrolysis-safe enamel
- 1 wire rack
- 1 broiling tray with wire rack
- 1 plug-in core temperature probe

Optional accessories

BA 016 165

Pull-out system
Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115

Baking tray, enameled
 $\frac{3}{16}$ " deep.

BA 036 165

Wire rack, chromium-plated
Without opening, with feet.

BA 046 115

Glass tray
1" deep.

BA 056 115

Heating element
Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 026 105

Broiling pan, enameled
1" deep.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 $\frac{1}{2}$ " lid non-stick.



400 series oven

BO 450/BO 451

- Handleless door/automatic door opening
- Pyrolysis system
- 13 heating methods, with core temperature probe and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F to 550°F
- Net volume 3.2 cu.ft.
- Star-K certified

Cooking modes

- Convection.
- Economy convection.
- Top + bottom heat.
- Top heat.
- Bottom heat.
- Convection + bottom heat.
- Broil + circulated air.
- Broil.
- Economy broil.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.

Operation

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display in 44 languages.
- Option to save individual recipes (incl. core temperature probe).
- Personalization of automatic programs.
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

Features

- Three-point core temperature probe with automatic shut-off and estimation of cooking time.
- Automatic programs.
- Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
- Actual temperature display.
- Super-quick preheating.
- Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
- 60 W halogen light on top.
- 10 W halogen light on the side.
- Enameled side rack supports with 4 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check:
www.home-connect.com

Safety

- Thermally insulated door with quadruple glazing.
- Child lock.
- Safety shut-off.
- Cooled housing with temperature protection.

Cleaning

- Pyrolysis system.
- Gaggenau enamel.
- Heated catalyzer to clean the oven air.

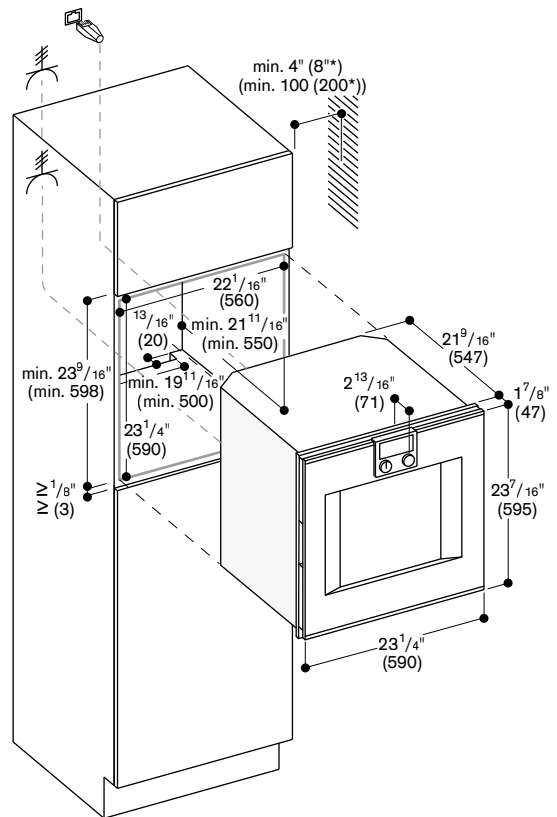
Planning notes

- Door hinge not reversible.
- The front of the appliance extends 1 $\frac{7}{8}$ " from the cabinet front.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the 90° door opening angle.
- Plan a gap of at least $\frac{3}{16}$ " between the appliance and adjacent cabinets.
- To achieve the 21 $\frac{5}{16}$ " installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
- Locate electrical box in cabinet above unit.
- The LAN port can be found at the back on the upper right side.

Please read the installation details regarding air openings on pages 12–15.

Rating

- Total rating: 4.0 kW.
- Total Amps: 17 A.
- 208/220–240 V / 60 Hz
- Plan for a 39 $\frac{3}{16}$ " connecting cable (hardwire required).
- Plan for a LAN cable or connect via WiFi.



* 8" (200 mm) in conjunction with BA 016

Numbers indicated inside parenthesis () = mm



Controls at the bottom

Right-hinged

BS 484 612*

Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BS 485 612*

Stainless steel-backed full glass door
Width 30" (76 cm)

* Available Q3 2020

Included accessories

- 1 Cooking container, stainless steel, perforated
- 1 Cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (118") on the appliance, interior diameter 1³/₁₆" (the water connection is the same as for the dishwasher)
- 1 water inlet hose, 118" long (3 m)
- 4 cleaning cartridges

Installation accessories

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

BA 010 301

Triple telescopic pull-out rack
For Combi-steam oven.

BA 020 360

Cooking container, stainless steel, unperforated, 1 ⁹/₁₆" (40 mm) deep, 5 qt.

BA 020 370

Cooking container, stainless steel, perforated, 1 ⁹/₁₆" (40 mm) deep, 5 qt.

BA 020 380

Cooking container, non-stick, unperforated, 1 ⁹/₁₆" (40 mm) deep, 5 qt.

BA 020 390

Cooking container, non-stick, perforated, 1 ⁹/₁₆" (40 mm) deep, 5 qt.

BA 030 300

Wire rack

CL S10 040

Cleaning cartridges, set of 4
For Combi-steam ovens.

CL S30 040

Descaling tablets, set of 4.
For Combi-steam ovens.

GN 010 330

Adapter for gastronorm insert and roaster.

GN 114 130

Gastronorm insert, stainless steel
1 ¹/₂" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.

400 series Combi-steam oven

BS 484/BS 485

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam
- Automatic programs
- Core temperature probe with estimation of cooking time
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Electronic temperature control from 85°F – 450°F
- Net volume 2.1 cu.ft.
- Star-K certified

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via

GN 114 230

Gastronorm insert, stainless steel
1 ¹/₂" deep, GN 2/3, full tray size
Unperforated, 3 qt.

GN 124 130

Gastronorm insert, stainless steel
1 ¹/₂" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.

GN 124 230

Gastronorm insert, stainless steel
1 ¹/₂" deep, GN 2/3, full tray size
Perforated, 3 qt.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 ¹/₂" lid
non-stick.

cable connection LAN (recommended) or wireless via WiFi.

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.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

Planning notes

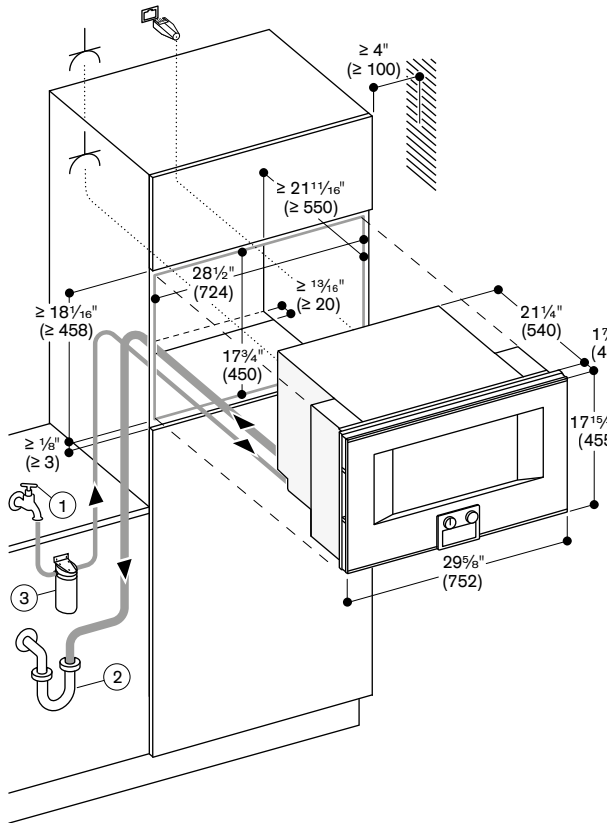
Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4" lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204".
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance. The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 ⁷/₈" from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance. Plan a gap of at least ³/₁₆" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 21 ⁵/₁₆" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the cut-out.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 15.

Rating

Total rating 3.2 kW.
Total Amps: 16 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¹/₄" connecting cable without plug (hardwire required)
Plan for a LAN cable or connect via WiFi.

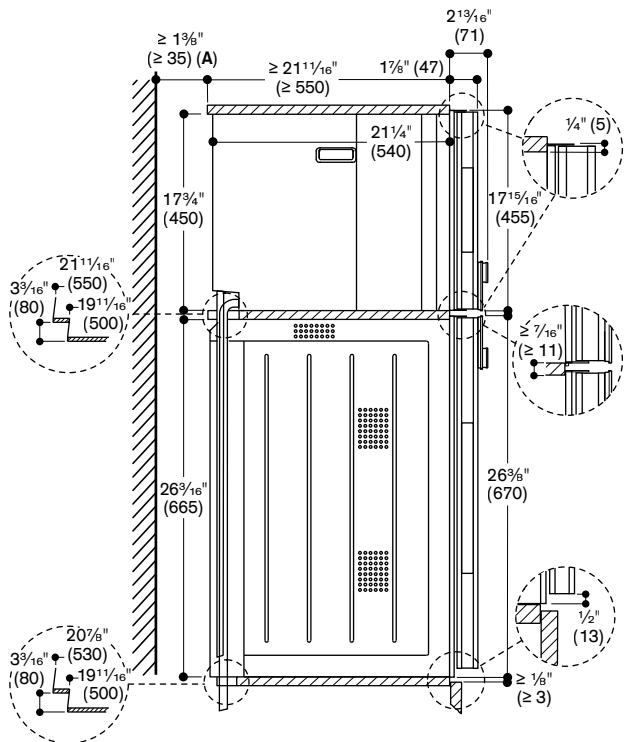




Socket

measurements in inches (mm)

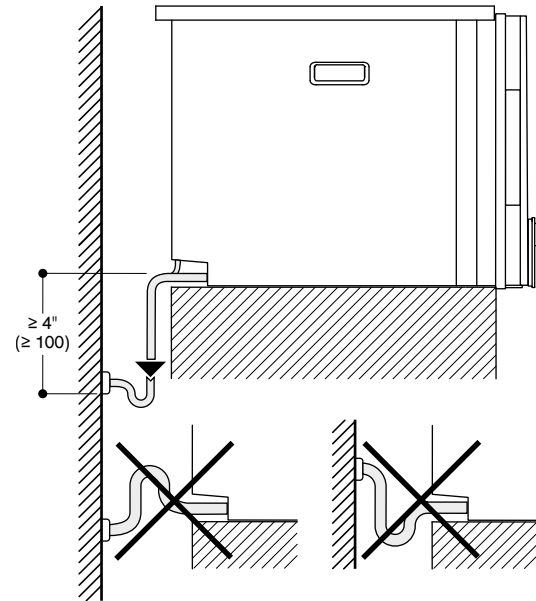
Side view of BS 484/485 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

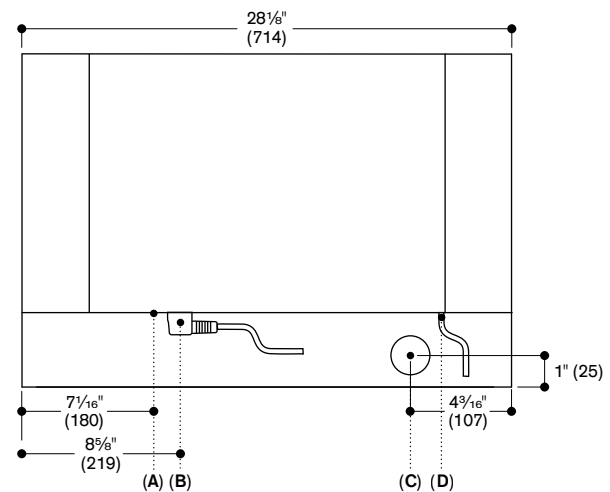
measurements in inches (mm)

Numbers indicated inside parenthesis () = mm



measurements in inches (mm)

View from rear



- A: LAN connection
- B: Electric terminal box
- C: Water outlet
- D: Cold water inlet

Measurements in inches (mm)



Controls at the top

Right-hinged BS 470 612[†]

Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BS 471 612[†]

Stainless steel-backed full glass door
Width 24" (60 cm)

[†] Available Q2 2020

Included accessories

- 1 Cooking container, stainless steel, perforated
- 1 Cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (118") on the appliance, interior diameter 1³/₁₆" (the water connection is the same as for the dishwasher)
- 1 water inlet hose, 118" long (3 m)
- 4 cleaning cartridge

Installation accessories

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

BA 010 301

Triple telescopic pull-out rack
For Combi-steam oven.

BA 020 360

Cooking container, stainless steel, unperforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 370

Cooking container, stainless steel, perforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 380

Cooking container, non-stick, unperforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 390

Cooking container, non-stick, perforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

CL S10 040

Cleaning cartridges, set of 4
For Combi-steam ovens.

CL S30 040

Descaling tablets, set of 4.
For Combi-steam ovens.

GN 010 330

Adapter for gastronorm insert and roaster.

GN 114 130

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.

400 series Combi-steam oven

BS 470/BS 471

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Convection from 85 °F – 450 °F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam
- Automatic programs
- Core temperature probe with estimation of cooking time
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Electronic temperature control from 85 °F – 450 °F
- Net volume 2.1 cu.ft.
- Star-K certified

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180 ° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode)
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via

GN 114 230

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 2/3, full tray size
Unperforated, 3 qt.

GN 124 130

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.

GN 124 230

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 2/3, full tray size
Perforated, 3 qt.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 ¹/₂" lid
non-stick.

cable connection LAN (recommended) or wireless via WiFi.

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.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

Planning notes

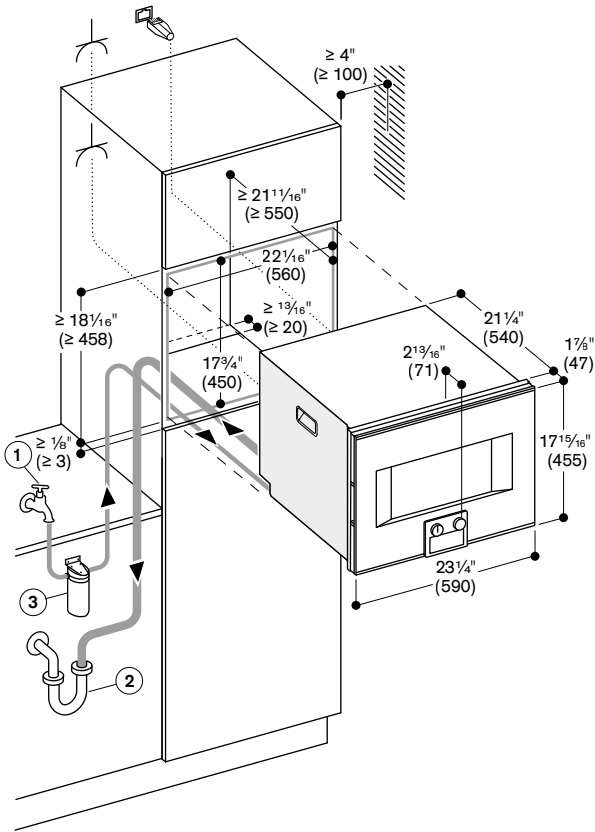
Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4" lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204".
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 ⁷/₈" from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance. Plan a gap of at least ³/₁₆" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90 ° door opening angle.
The power outlet needs to be planned outside of the cut-out.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 15.

Rating

Total rating 3.2 kW.
Total Amps: 16 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¹/₄" connecting cable without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.

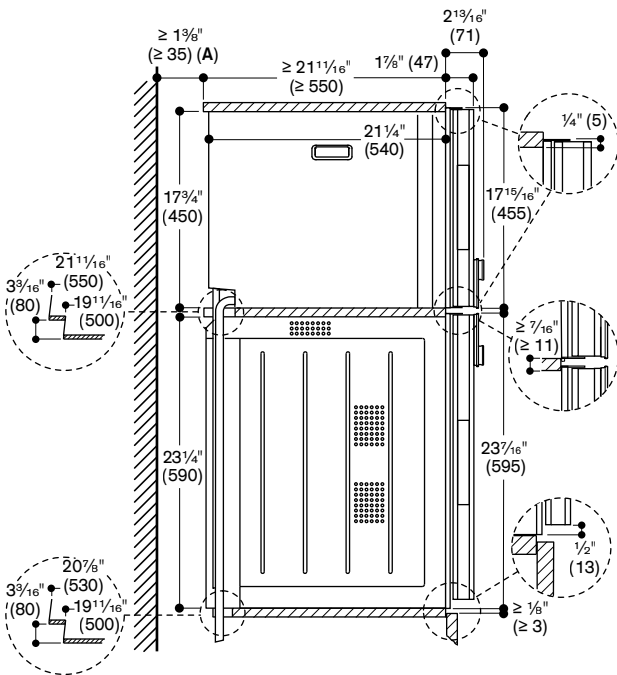




Socket

measurements in inches (mm)

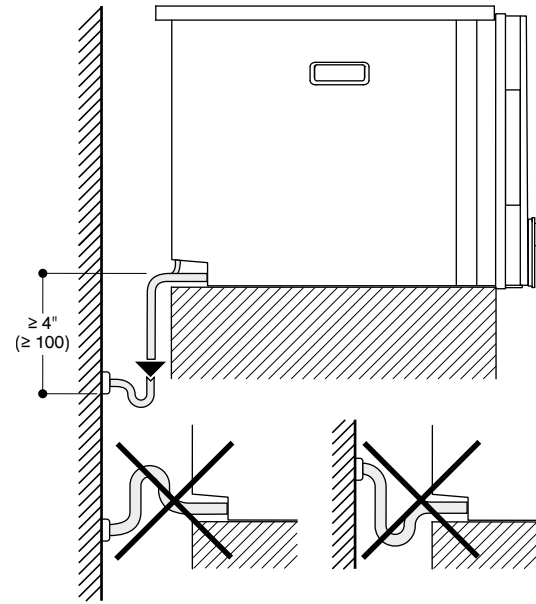
Side view of BS 474/475 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

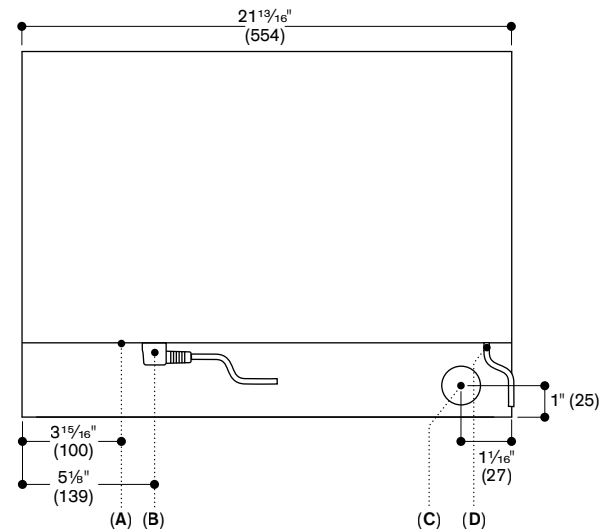
Measurements in inches (mm)

Numbers indicated inside parenthesis () = mm



measurements in inches (mm)

View from rear



- A: LAN connection
- B: Electric terminal box
- C: Water outlet
- D: Cold water inlet

Measurements in inches (mm)



Controls at the bottom

Right-hinged BS 474 612*

Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged BS 475 612*

Stainless steel-backed full glass door
Width 24" (60 cm)

* Available Q2 2020

Included accessories

- 1 Cooking container, stainless steel, perforated
- 1 Cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (118") on the appliance, interior diameter 1³/₁₆" (the water connection is the same as for the dishwasher)
- 1 water inlet hose, 118" long (3 m)
- 4 cleaning cartridge

Installation accessories

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

BA 010 301

Triple telescopic pull-out rack
For Combi-steam oven.

BA 020 360

Cooking container, stainless steel, unperforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 370

Cooking container, stainless steel, perforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 380

Cooking container, non-stick, unperforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

BA 020 390

Cooking container, non-stick, perforated, 1 ³/₁₆" (40 mm) deep, 5 qt.

CL S10 040

Cleaning cartridges, set of 4
For Combi-steam ovens.

CL S30 040

Descaling tablets, set of 4.
For Combi-steam ovens.

GN 010 330

Adapter for gastronorm insert and roaster.

GN 114 130

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.

400 series Combi-steam oven

BS 474/BS 475

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam
- Automatic programs
- Core temperature probe with estimation of cooking time
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Electronic temperature control from 85°F – 450°F
- Net volume 2.1 cu.ft.
- Star-K certified

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode)
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via

GN 114 230

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 2/3, full tray size
Unperforated, 3 qt.

GN 124 130

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.

GN 124 230

Gastronorm insert, stainless steel 1 ¹/₂" deep, GN 2/3, full tray size
Perforated, 3 qt.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 ¹/₂" lid non-stick.

cable connection LAN (recommended) or wireless via WiFi.

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.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

Planning notes

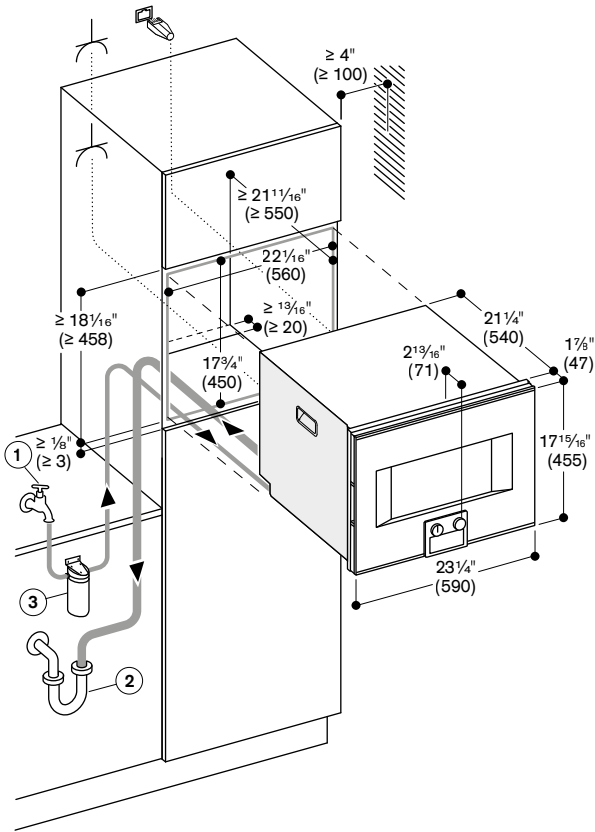
Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4" lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204".
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 ⁷/₈" from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance. Plan a gap of at least ³/₁₆" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
The power outlet needs to be planned outside of the cut-out.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 15.

Rating

Total rating 3.2 kW.
Total Amps: 16 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¹/₄" connecting cable without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.

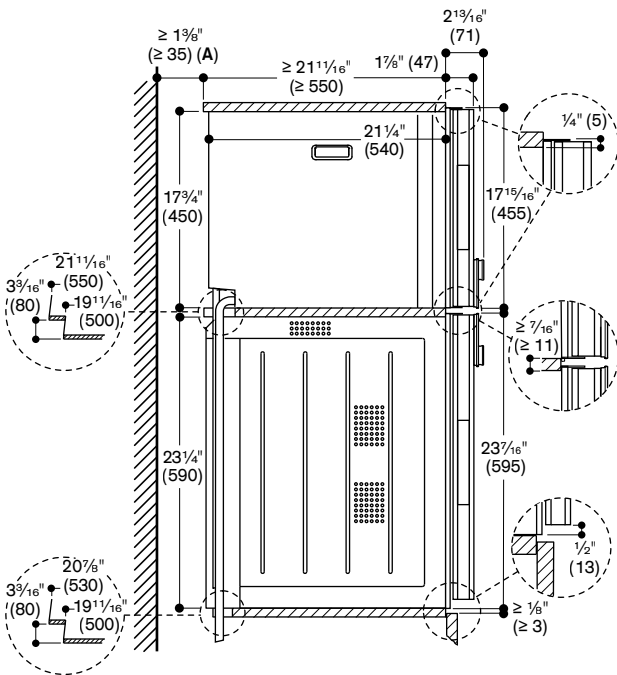




Socket

measurements in inches (mm)

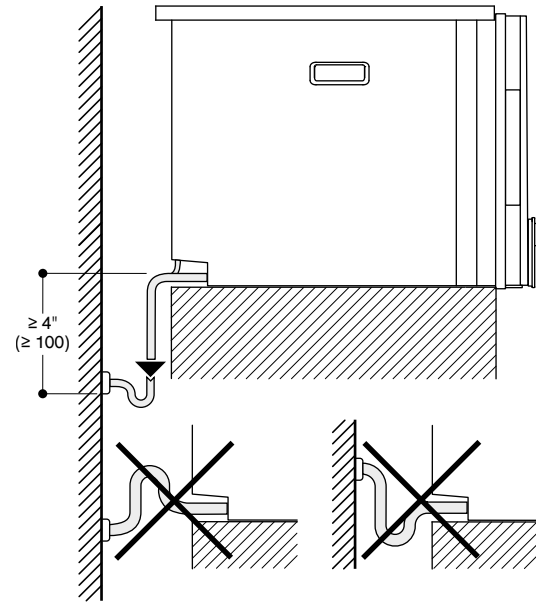
Side view of BS 474/475 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

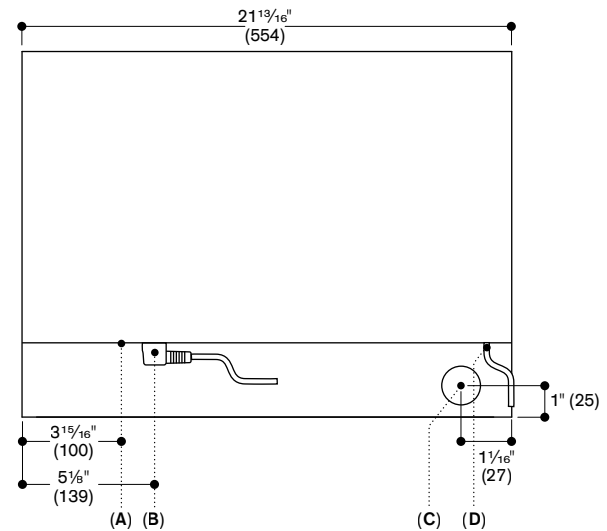
Measurements in inches (mm)

Numbers indicated inside parenthesis () = mm



measurements in inches (mm)

View from rear



- A: LAN connection
- B: Electric terminal box
- C: Water outlet
- D: Cold water inlet

Measurements in inches (mm)



Controls at the bottom

Right-hinged

BM 484 710

Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BM 485 710

Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

- 1 combination wire rack
- 1 glass tray

400 series Combi-microwave oven BM 484/BM 485

- Handleless door/automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to five modes including programming of combined operation and rest time
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Electronic temperature control
- Net volume 1.3 cu.ft.

Cooking modes and programs

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.

Oven operation with 4 heating modes:

- Convection at 100°F from 210°F - 480°F.
- Broil + convection from 210°F - 480°F.
- Broil + circulated air 210°F - 480°F.
- Broil with 3 levels of intensity, maximum output of 2000 W.

Heating modes with microwave output levels 600, 360, 180 and 90 W, freely combinable.

15 automatic programs with weight indication, customizable:

- 4 defrosting programs.
- 4 cooking programs.
- 7 combination programs.

Option to save individual recipes.

Sabbath mode with constant temperature of 185°F.

Operation

Automatic door opening.

Rotary knobs and TFT touch display operation.

Clear text display in 25 languages.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Innowave.

Fast heating setting.

4 rack levels.

Actual temperature display.

60 W halogen light on the side.

Safety

Thermally insulated door with triple glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.

Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.

Plan the cut-out without back wall.

The front of the appliance extends 1 7/8" from the cabinet front.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

The electrical outlet needs to be planned outside of the cut-out.

The Combi-microwave oven may not be installed less than 36" (916mm) from the floor in Canada.

Please read the installation details regarding air openings on pages 12 - 15.

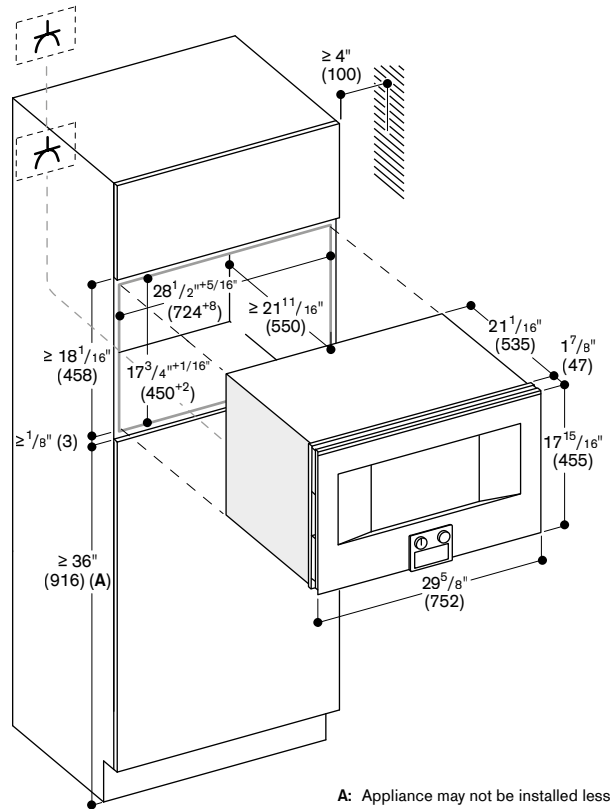
Rating

Total rating 3.1 kW.

Total Amps: 2x 20 A.

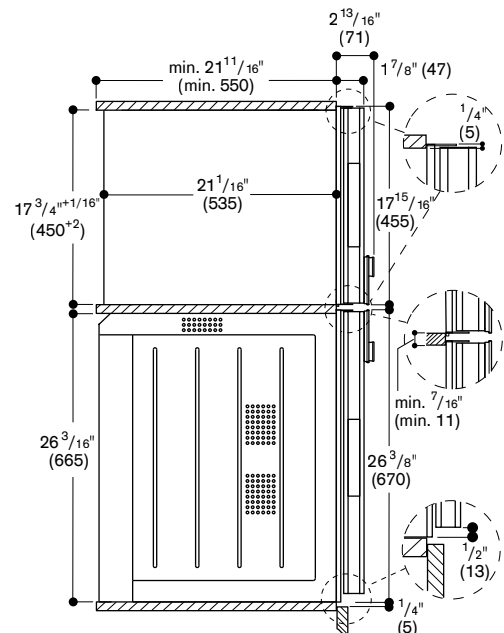
208/240 V / 60 Hz.

Plan for a 71" connection cable without a plug (hardwire required).



A: Appliance may not be installed less than 36" from the floor in Canada.
 ⚡ Outlet

Side view of BM 484/485 over BO oven



Numbers indicated inside parenthesis () = mm



Controls on top

Left-hinged only

CM 470 711

Stainless steel-backed full glass front
Width 24" (60 cm)

Included accessories

- 1 assembly screws
- 1 scoop
- 1 water hardness test strip
- 1 milk container (insulated) 17 oz (0.5 liters)
- 1 connection hose for milk frother
- 1 milk tube

Optional accessories

(order as spare parts):

Part # 12008246

Water filter

Part # 00573828

Descaling tablets

Part # 00573829

Cleaning tablets

Part # 00636455

Door hinge restrictor
(92° opening angle)

Part # 11005967

Stainless steel milk container

Part # 11015223

One-pound bean container with lid

400 series plumbed, fully automatic espresso machine

CM 470

- Handleless door/automatic door opening
- Fixed inlet and outlet water connection
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Centralized controls for easy use and intuitive operation
- One-touch operation
- Personalization function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Beverage types

Ristretto/2 x Ristretto.

Espresso/2 x Espresso.

Espresso Macchiato/2 x Espresso Macchiato.

Coffee/2 x Coffee.

Americano/2 x Americano.

Caffe Latte/2 x Caffe Latte.

Latte Macchiato/2 x Latte Macchiato.

Cappuccino/2 x Cappuccino.

Flat White/2 x Flat White.

Milk froth/2 x Milk froth.

Warm milk/2 x Warm milk.

Hot water/2 x Hot water.

Operation

Automatic door opening to the left. Rotary knobs and TFT touch display operation.

Clear text display in 25 languages.

Personalization function, option to save 8 individualized beverages.

4 beverage size settings, volume can be individually adjusted to match the size of the cup.

8 coffee strength levels from very mild to extra strong.

3 coffee temperature levels.

10 hot water temperature levels.

4 coffee-milk ratio levels.

Adjustable grinding level.

Height-adjustable coffee dispenser 2 3/4" to 5 7/8".

Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.

Separate drawer for second ground coffee type.

Water pump with 275 psi (19 bar) pressure.

Double grinding and brewing cycles for extra intensity for single beverage order.

For double beverage order, two grinding and brewing cycles.

Beverage dispenser with integrated milk system.

Insulated stainless steel milk container for up to 17 oz. (0.5 liters).

Integrated lightning with LEDs.

Removable 17.6 oz. (0.5 kg) bean container with aroma protecting lid allows for an effortless exchange of different types of coffee beans.

Automatic adjustment of ground coffee quantity.

Removable 81 oz. (2.4 liter) water tank. Electronic water filter exchange indicator.

Fresh water-function to refill the water tank with fresh water.

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Aqua stop.

Cleaning

Fully automatic rinse program when machine is turned on/off.

Automatic steam cleaning of the milk system after every beverage.

Automatic cleaning and descaling program.

Emptying program to prepare the appliance for holiday or transportation.

Empty-grinding function to remove coffee residues from the system when switching bean types.

Removable brewing unit.

Dishwasher-safe coffee residue container and drip tray.

Dishwasher-safe beverage dispenser.

Planning notes

Ideal installation height 3.1 ft.– 4.8 ft. (top edge of bottom cut-out).

The front of the appliance extends 1 7/8" from the cabinet front.

When installing in a corner, a side clearance is required.

Door opening angle approximately 110° (default delivery status)—mounting distance to the wall has to be at least 13 3/4".

Door opening angle approximately 155°—mounting distance to the wall has to be at least 25 3/16".

Door opening angle approximately 92°—mounting distance to the wall has to be at least 3 15/16" (spare part# 00636455).

Installation directly above WS 461 (5 3/8" tall) warming drawer in 23 1/4" standard cut-out.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 5 7/8" (150mm) lower than the appliance outlet (see drawing "drainage connection").

If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

Please read the installation details regarding combination with ovens on pages 12 – 15.

Rating

Total rating: 1.6 kW.

Total Amps: 10 A.

120 V / 60 Hz

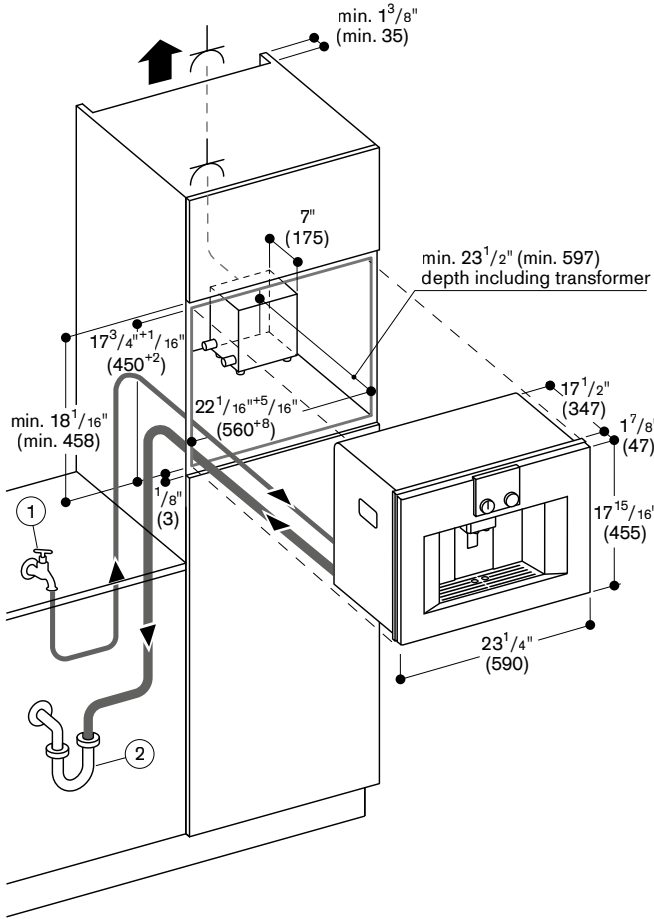
Connection cable 39" with plug.

Only cold water connection.

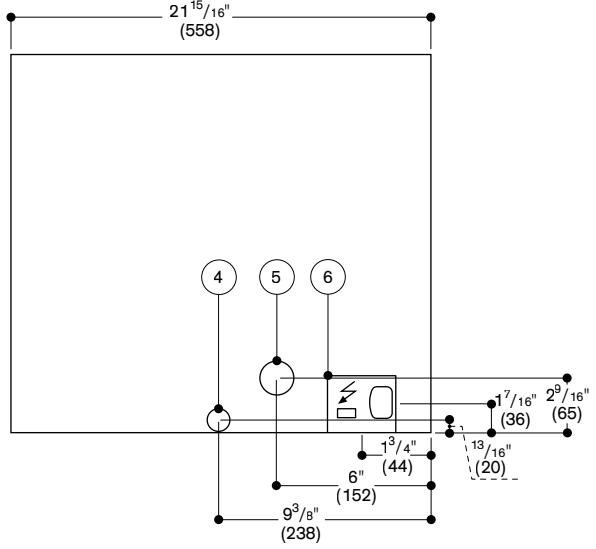
Inlet hose 65" (165 cm) with 3/4"

(26.4 mm) connection,

Outlet hose ø 3/4" (ø 18 mm) 67" (170 cm).

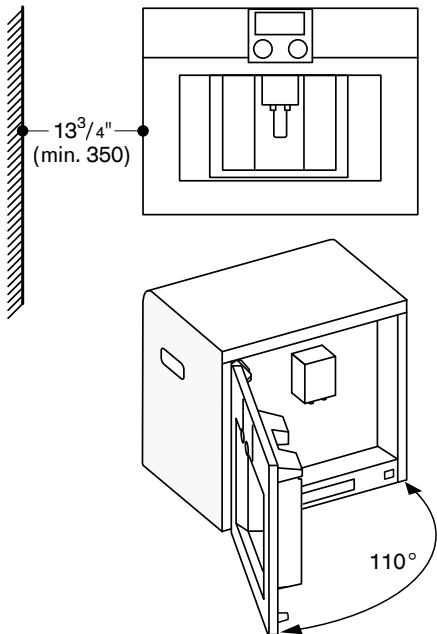


View from rear



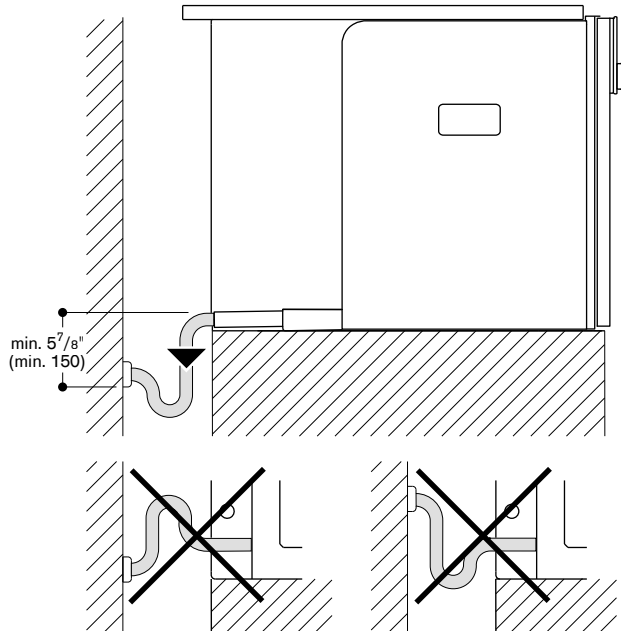
- (4) Water outlet
- (5) Cold-water connection
- (6) Electric terminal box

Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance to the wall is only 3 15/16" (100 mm).

Drainage connection





Controls on top

Left-hinged only

CM 450 710

Stainless steel-backed full glass front
Width 24" (60 cm)

Included accessories

- 1 measuring spoon
- 1 assembly screws
- 1 milk container 17 oz (0.5 liters)
- 1 water hardness test strip
- 1 connection hose for milk frother
- 1 milk tube

Optional accessories

(order as spare parts):

Part # 12008246

Water filter

Part # 00573828

Descaling tablets

Part # 00573829

Cleaning tablets

Part # 00636455

Door hinge restrictor
(92° opening angle)

Part # 11005967

Stainless steel milk container

Part # 11015223

One-pound bean container with lid

400 series non-plumbed, fully automatic espresso machine CM 450

- Handleless door/automatic door opening
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Centralized controls for easy use and intuitive operation
- One-touch operation
- Personalization function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Beverage types

Ristretto/2 x Ristretto.
Espresso/2 x Espresso.
Espresso macchiato/2 x Espresso macchiato.
Coffee/2 x Coffee.
Americano/2 x Americano.
Caffe latte/2 x Caffe latte.
Latte macchiato/2 x Latte macchiato.
Cappuccino/2 x Cappuccino.
Flat white/2 x Flat white.
Milk froth/2 x Milk froth.
Warm milk/2 x Warm milk.
Hot water/2 x Hot water.

Operation

Automatic door opening to the left. Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Personalization function, up to 8 beverages can be personalized and memorized.
4 beverage size settings from small to extra large; can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee and hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 3/4" to 5 7/8".
Easy access to water tank, milk and coffee bean container behind the door.

Features

Non-wearing grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 275 psi (19 bar) pressure.
Double grinding and brewing cycles for extra intensity for one beverage.
Double grinding and brewing cycles for two beverages.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liters).
Integrated LED lighting.
Removable 17.6 oz. (0.5 kg) bean container with aroma lid allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.

Removable 81 oz. (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.
Sleep mode.
Child lock.

Cleaning

Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program.
Removable brewing unit.
Coffee residue container and drip tray dishwasher-safe.
Beverage dispenser dishwasher-safe.

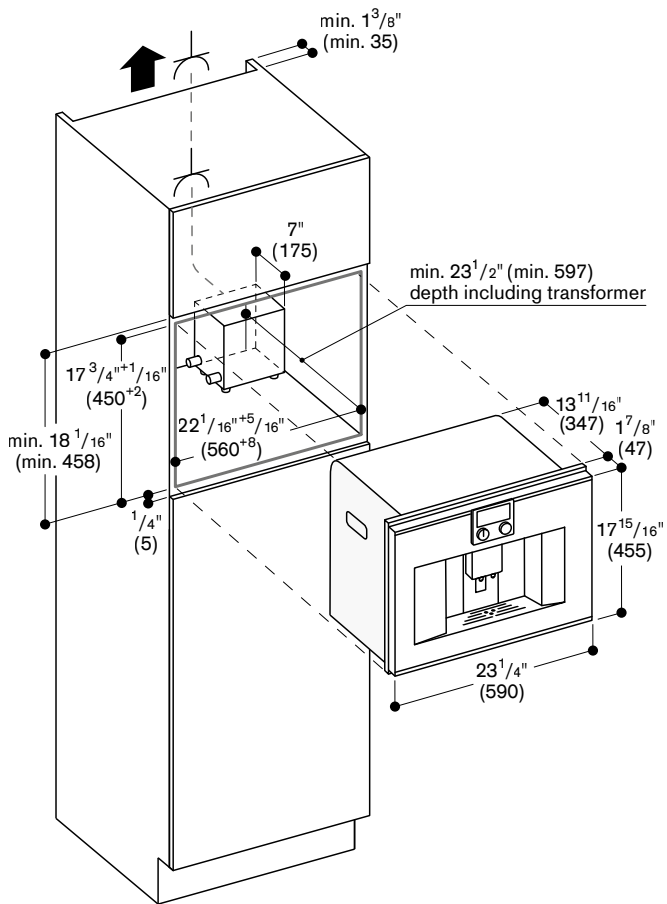
Planning notes

Ideal installation height 3.1 ft.– 4.8 ft. (top edge of bottom cut-out).
The front of the appliance extends 1 7/8" from the cabinet front.
When installing in a corner a side clearance is required.
Door opening angle approximately 110° (default delivery status)—mounting distance to the wall has to be at least 13 3/4".
Opening angle approximately 155°—mounting distance to the wall has to be at least 25 5/16".
Opening angle approximately 92°—mounting distance to the wall has to be at least 3 15/16" (spare part# 00636455).
Installation directly above WS 461 (5 3/8" tall) warming drawer in 23 1/4" standard cut-out.

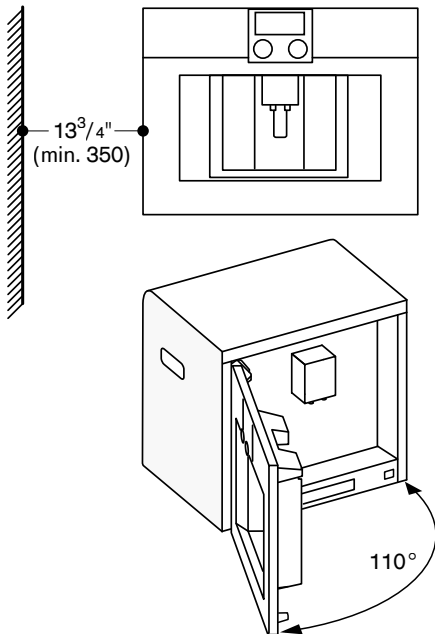
Please read the installation details regarding combination with ovens on pages 12 – 15.

Rating

Total rating: 1.6 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connection cable 39" with plug.



Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance to the wall is only 3¹⁵/₁₆" (100 mm).

**DV 461 710**

Stainless steel-backed glass front
Width 24" (60 cm), Height 5 1/2" (14 cm)

Included accessories

- 1 vacuuming bag, small (50 pcs.)
- 1 vacuuming bag, big (50 pcs.)
- 1 raised vacuuming platform
- 1 adapter for vacuuming outside the chamber
- 1 vacuuming hose
- 1 adapter for bottle plugs
- 3 plugs for vacuuming of bottles

Optional accessories**BA 080 670**

Vacuuming bags, small
7" x 11", 100 pcs.

BA 080 680

Vacuuming bags, large
9 1/2" x 14", 100 pcs.

**400 series vacuuming drawer
DV 461**

- Integrable in 5 1/2" high cut-out
- Hygienic stainless steel vacuuming chamber, applicable height up to 3 3/32"
- 3 vacuuming levels for vacuuming in the chamber, max. 99%
- 3 vacuuming levels for vacuuming outside the chamber, max. 90%
- Automatic connection recognition for vacuuming outside the chamber
- Handleless drawer
- Cushioned closing system
- Net volume 0.25 cu.ft.

Application

Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavoring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Resealing bottles outside the chamber.

Operation

Touch key operation.
Recessed grip at the front bottom of the drawer.

Features

Capacity load max. 22 lbs.
Maximum size of vacuuming bags W 9 1/2" x L 14".
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 1 3/4", deployable.
Utility space in vacuuming chamber, W 8 1/4" x L 10 3/4".
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying program for vacuuming pump.
Warning function.

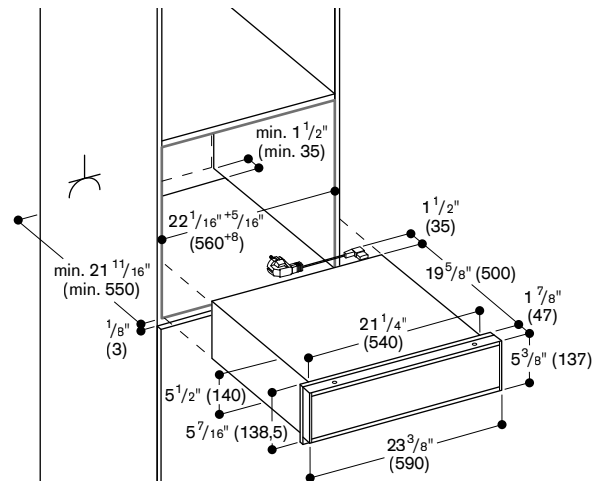
Planning notes

The front of the appliance extends 1 7/8" from the cabinet front.
Installation of BS Combi-steam oven/ BM Combi-microwave oven/ CM espresso machine directly above drawer in 24" cutout without a partition shelf in between.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8" between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

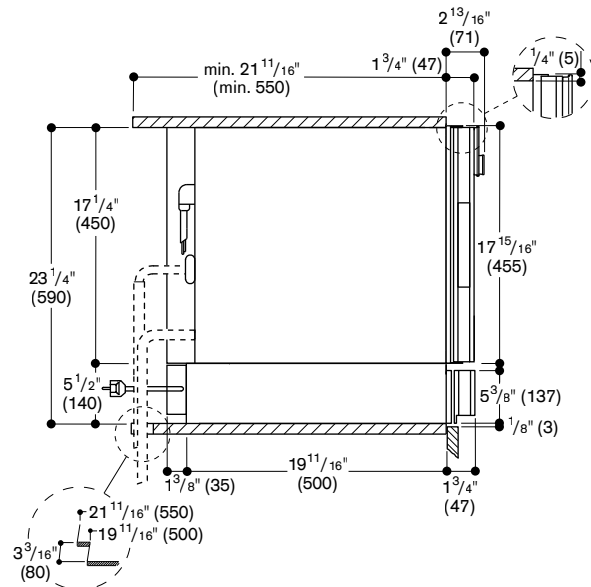
Please read the installation details regarding air ducting on pages 12 – 15.

Rating

Total rating: 0.32 kW.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Side view of DV 461 below BS Combi-steam oven, BM Combi-microwave oven, CM espresso machine



Numbers indicated
inside parenthesis () = mm

**WS 461 710**

Stainless steel-backed glass front
Width 24" (60 cm), Height 5 9/16" (14 cm)

400 series warming drawer**WS 461**

- Handleless warming drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging from 100°F – 175°F
- Also for preparing and cooking meals
- Net volume 0.75 cu.ft.

Cooking modes

Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of ovenware.

Operation

Rotary knob operation.
Recessed grip at the front bottom of drawer.

Features

Volume capacity: coffee set for 10 including espresso cups, cappuccino cups and plates or place settings for six including ø 11" plates and bowls.
Max. load 55 lbs.
Usable interior dimensions:
H 3 3/4" x W 18 11/16" x D 18 3/16"
Integrated heating under glass for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Glass bottom made of safety glass.

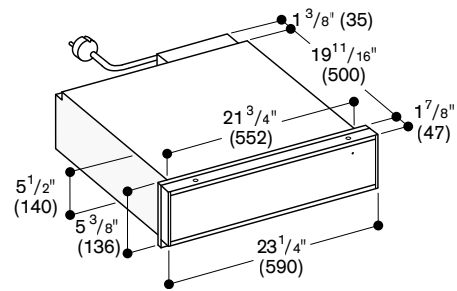
Planning notes

The front of the appliance extends 1 7/8" from the cabinet front.
Installation of BS Combi-steam oven/ BM Combi-microwave oven/ CM espresso machine directly above drawer in 24" cutout without a partition shelf in between.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 9/16" between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

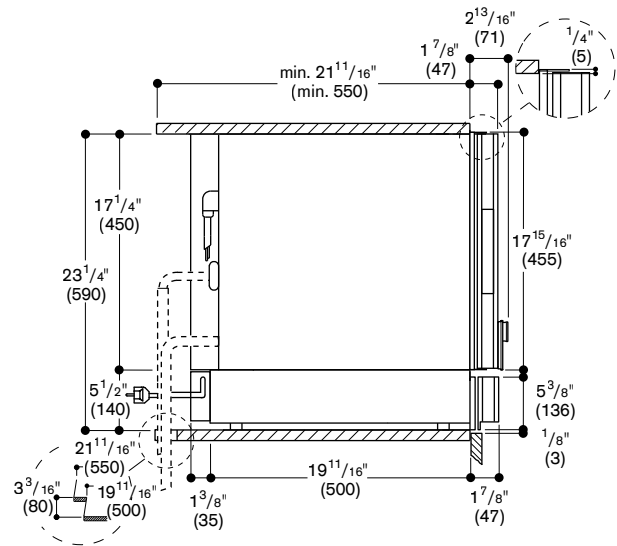
Please read the installation details regarding air openings on pages 12 – 15.

Rating

Total rating: 0.81 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Side view of WS 461 below BS Combi-steam oven, BM Combi-microwave oven or CM espresso machine





MW 420 620
Stainless steel

Built-in microwave drawer
MW 420

- Built-in microwave drawer, perfect for kitchen islands, under counter and wall applications
- Can be installed perfectly flush in any standard depth cabinetry
- Handleless microwave drawer
- One touch to open and close
- Sensor cooking mode for easy cooking
- 950 W microwave power
- Net volume 1.2 cu.ft.

Oven interior dimensions:
W 17 5/16" x H 7 1/8" x D 16 5/16"
Appliance dimensions:
W 23 7/8" x H 16 5/16" x D 23 3/8"

Cooking modes
10 Cooking modes, including melt, soften, keep warm.

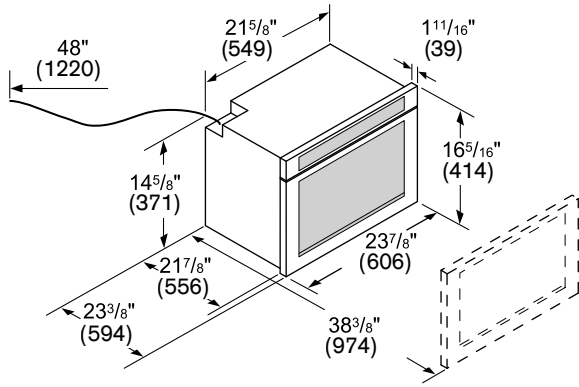
Operation
One touch to open and close the microwave drawer.

Features
Glass touch control panel and an interactive visual display.
Digital display with scrolling text.
Interior capacity accommodates 9" x 13" pans and cups up to 7" in height or 20 oz.
Adjustable cooking time up to 99 minutes and 99 seconds.
Keep warm setting allows food to be kept warm for up to 99 minutes.
Sensor cooking mode controls humidity and automatically adjusts cooking level and cooking time.
Quick defrost program.
Sensor reheat program.
Popcorn sensor cooking.
Kitchen Timer.
Maximum microwave output power 950 W.

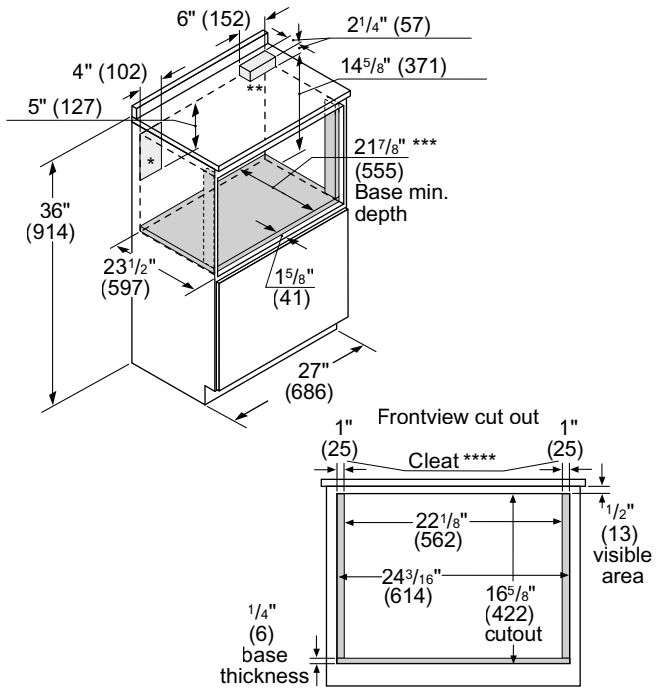
Safety
Control panel lock.

Planning notes
The built-in microwave drawer can be installed using a standard or flush (inset) installation (see adjacent drawings).
Cabinet base support requirements: 100 pounds.
Microwave drawer can be installed below an oven but requires a clearance of at least 2".

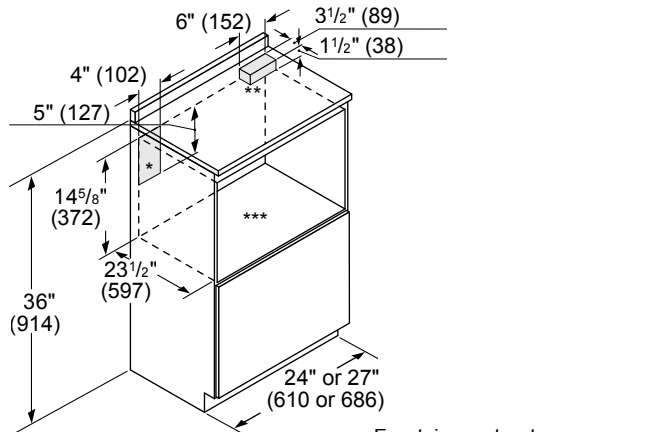
Rating
Total rating: 0.95 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 48" with grounding plug.



Flush installation



Standard installation



- * Suggested location of electrical outlet
- ** Anti-Tip Block
- *** Base should support up to 100 lbs.
- **** Sides should be finished and extend back to cleat. Cleats should also be finished, as they may be visible after installation.

Numbers indicated inside parenthesis () = mm

400 series included and optional accessories

Note: Not every illustrated accessory fits to every oven. For exact allocation see pages 40–43.

BA 016 165

Pull-out system for 24" oven.
Fully extendable telescopic rails and enameled cast iron frame.

BA 018 165

Pull-out system for 30" single/double oven.
Fully extendable telescopic rails and enameled cast iron frame.

Part# 687055 (for 30" oven)

Broil pan, enameled
With feet and rotisserie spit attachment.
 $\frac{9}{16}$ " deep.

BA 026 115

Baking tray, enameled
 $\frac{9}{16}$ " deep, for use with 24" oven.

BA 028 115

Baking tray, enameled
1" deep, for use with 30" oven.

BA 036 165

Wire rack, chromium-plated,
for use with 24" oven.
Without opening, with feet.

BA 038 165

Wire rack, chromium-plated,
for use with 30" oven.
Without opening, with feet.

BA 046 115

Glass tray for 24" BO/BS oven.
1" deep.

BA 226 105

Broil pan, enameled
1" deep, for use with 24" oven.

BA 056 115

Heating element for baking stone for
24" single oven.

BA 058 115

Heating element for baking stone for
30" single/double oven.

BS 020 002

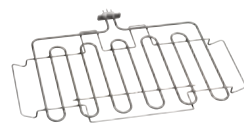
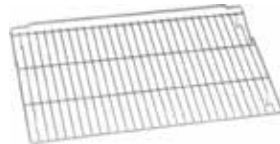
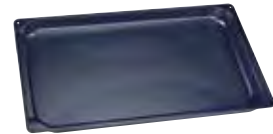
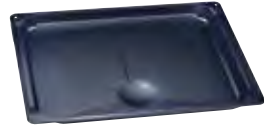
Pizza peel, set of 2.

BA 056 133

Baking stone, for use with 24" oven.
Incl. baking stone support and pizza
peel (heating element must be ordered
separately). Cannot be used in
combination with pull-out system.

BA 058 133

Baking stone, for use with 30" oven
Incl. baking stone support and pizza
peel (heating element must be ordered
separately). Cannot be used in
combination with pull-out system.



GN 340 230

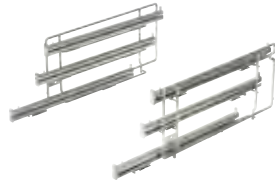
Gastronorm roaster in cast aluminum
GN 2/3, height 6 $\frac{1}{2}$ " (165 mm),
non-stick For roasting in oven with
roasting function.

Lower and upper part can also be used
separately, height 4" (100) and 2 $\frac{1}{2}$ " (65
mm).

For ovens with heating element BA 056
115 or BA 058 115 and pull-out system
BA 016 or BA 018 (both to be ordered
separately) and for Combi-steam ovens
with adapter GN 010 330 and pull-out
system BA 010 301 (both to be
ordered separately).



BA 010 301
Triple telescopic pull-out rack
For Combi-steam oven.



BA 020 360
Cooking container, stainless steel,
unperforated, 1 9/16" (40 mm) deep,
5 qt.



BA 020 370
Cooking container, stainless steel,
perforated, 1 9/16" (40 mm) deep, 5 qt.



BA 020 380
Cooking container, non-stick,
unperforated, 1 9/16" (40 mm) deep,
5 qt.



BA 020 390
Cooking container, non-stick,
perforated, 1 9/16" (40 mm) deep, 5 qt.



BA 030 300
Wire rack



GN 010 330
Adapter for gastronorm insert and
roaster. For use in Combi-steam
ovens.



GN 114 130
Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.



GN 114 230
Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Unperforated, 3 qt.



GN 124 130
Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.



GN 124 230
Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Perforated, 3 qt.



CL S10 040
Cleaning cartridges, set of 4
For Combi-steam oven.



CL S30 040
Descaling tablets, set of 4.
For Combi-steam ovens.



GZ 010 011
Extension for water inlet and outlet.
(7.2' long).



BA 080 670
Vacuum Bags (Small)
7.1" x 11", 100 pcs



BA 080 680
Vacuum Bags (Large)
9.5" x 13.8", 100 pcs



400 series included and optional accessories



BX 480/BX 481

Baking tray, enameled		Double oven
BA 026 115	5/16" deep, compatible with pull-out system	
BA 028 115	1" deep	• (2x)/°
Pull-out rack		
BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	°
BA 010 301	Triple telescopic pull-out rack for Combi-steam oven.	
Baking stone		
BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	°
Cooking containers, stainless steel		
BA 020 360	Cooking container, stainless steel, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 370	Cooking container, stainless steel, perforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 380	Cooking container, non-stick, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 390	Cooking container, non-stick, perforated, 1 9/16" (40 mm) deep, 5 qt.	
GN 114 130	GN 1/3, unperforated, 1 1/2" deep, 1.5 qt.	
GN 114 230	GN 2/3, unperforated, 1 1/2" deep, 3 qt.	
GN 124 130	GN 1/3, perforated, 1 1/2" deep, 1.5 qt.	
GN 124 230	GN 2/3, perforated, 1 1/2" deep, 3 qt.	
Gastronorm roaster, cast aluminum		
GN 340 230	GN 2/3, height 6 1/2", non-stick For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301	°
Gastronorm Adapter		
GN 010 330	Adapter for gastronorm insert	
Glass tray		
BA 046 115	1" deep	
Wire rack		
BA 036 165	no opening, with feet	
BA 038 165	no opening, with feet	• (2x)/°
BA 030 300	wire rack	
Part No. 672921	for broil pans BA 026 105 / BA 226 105, with opening, and feet	
Part No. 706321	for broil pan ET-Nr. 687055, with opening and feet	• (2x)/°
Broil pan, enameled		
BA 026 105	with feet and rotisserie spit attachment, 1" deep	
BA 226 105	1" deep	
Part No. 687055	with feet and rotisserie spit attachment, 1" deep	• (2x)/°
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	
BA 058 115	Necessary accessory for baking stone BA 058 133	°
Pizza peel		
BS 020 002	Set of 2	°
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4	
CL S30 040	Descaling tablets, set of 4	
Part No. 12008246	Water filter cartridge	
Part No. 00573828	Descaling tablets	
Part No. 00573829	Cleaning tablets	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 7" x 11", 100 pcs.	
BA 080 680	Vacuuming bags, large, 9 1/2" x 14", 100 pcs.	
Water connection		
GZ 010 011	Extension for water inlet and outlet hose	

• Included.

° Optional accessory.



BO 480/BO 481



BO 450/BO 451



BS 484/BS 485



BS 470/BS 471
BS 474/BS 475

Oven	Oven	Combi-steam oven	Combi-steam oven
•/°	•/°		
°	°	•	•
°	°		
°	°		
		•/°	•/°
		•/°	•/°
		°	°
		°	°
		°	°
		°	°
		°	°
°	°	°	°
		°	°
	°		
•/°	•/°	•	•
•/°	°		
•/°	°		
°	°		
°	°		
		•/°	•/°
		°	°
		°	°

400 series included and optional accessories



BM 484/BM 485

		Combi-microwave oven
Baking tray, enameled		
BA 026 115	3/8" deep, compatible with pull-out system	
BA 028 115	1" deep	
Pull-out rack		
BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 010 301	Triple telescopic pull-out rack for Combi-steam oven	
Baking stone		
BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
Gastronorm insert, stainless steel		
BA 020 360	Cooking container, stainless steel, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 370	Cooking container, stainless steel, perforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 380	Cooking container, non-stick, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
BA 020 390	Cooking container, non-stick, perforated, 1 9/16" (40 mm) deep, 5 qt.	
GN 114 130	GN 1/3, unperforated, 1 1/2" deep, 1.5 qt.	
GN 114 230	GN 2/3, unperforated, 1 1/2" deep, 3 qt.	
GN 124 130	GN 1/3, perforated, 1 1/2" deep, 1.5 qt.	
GN 124 230	GN 2/3, perforated, 1 1/2" deep, 3 qt.	
Gastronorm roaster, cast aluminum		
GN 340 230	GN 2/3, height 6 1/2", non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens	
Glass tray		
BA 046 115	1" deep	•
Wire rack		
BA 036 105	no opening, with feet	
BA 038 105	no opening, with feet	
Part No. 672921	for broil pans BA 026 105 / BA 226 105, with opening, and feet	
Part No. 706321	for broil pan ET-Nr. 687055, with opening and feet	
Broil pan, enameled		
BA 026 105	with feet and rotisserie spit attachment, 1" deep	
BA 226 105	1" deep	
Part No. 687055	with feet and rotisserie spit attachment, 1" deep	
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	
BA 058 115	Necessary accessory for baking stone BA 058 133	
Pizza peel		
BS 020 002	Set of 2	
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4	
CL S20 040	Descaling cartridges, set of 4	
CL S30 040	Descaling tablets, set of 4	
Part No. 12008246	Water filter cartridge	
Part No. 00573828	Descaling tablets	
Part No. 00573829	Cleaning tablets	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 7" x 11", 100 pcs.	
BA 080 680	Vacuuming bags, large, 9 1/2" x 14", 100 pcs.	
Water connection		
GZ 010 011	Extension for water inlet and outlet hose	

• Included.

◦ Optional accessory.



BM 450/BM 451



CM 450 / CM470



DV 461



DV 463



WS 482



WS 463
WS 461

Combi-microwave oven

Fully automatic
espresso machine

Vacuuming drawer

Vacuuming drawer

Warming drawer

Warming drawer

400 series ovens



Appliance type		Double oven	Oven
Side-opening door right-hinged / left-hinged		BX 480/BX 481	BO 480/BO 481
Stainless steel-backed full glass door		BX 480/481 612	BO 480/481 613
Dimensions			
Width	(in.)	30" (76 cm)	30" (76 cm)
Appliance dimensions W x H x D ¹	(in.)	29 5/8" x 56 1/4" x 21 9/16"	29 5/8" x 26 3/8" x 21 9/16"
Door panel extension from cabinet opening	(in.)	1 7/8"	1 7/8"
Cut-out dimensions W x H x D	(in.)	28 1/2" x 56 1/8" x 21 11/16"	28 1/2" x 26 3/16" x 21 11/16"
Net weight	(lbs.)	335	170
Volume / energy efficiency			
Net volume	(cu.ft.)	4.5 per cooking compartment	4.5
Number of cooking compartments		2	1
Interior dimensions W x H x D	(in.)	24 9/16" x 17 1/8" x 15 7/8"	24 9/16" x 17 1/8" x 15 7/8"
Energy consumption with top / bottom heat	(kWh)	1.53 per cooking compartment	1.53
Energy consumption with convection	(kWh)	0.96 per cooking compartment	0.96
Heat source		electric	electric
Heating methods			
Temperature range	(°F)	85 – 550	85 – 550
Convection / Economy convection / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•	•/•/•
Top + 1/3 bottom heat		•	•
1/3 top + bottom heat		•	•
Convection + 1/3 bottom heat		•	•
Broil + circulated air		•	•
Broil		•	•
Economy broil		•	•
Baking stone function		•	•
Roaster function		•	•
Dough proofing / defrosting / keeping warm		•/•/•	•/•/•
Operation			
TFT touch display		•	•
Controls at the top / centered / at the bottom		- / • / -	• / - / -
Automatic door opening		-	•
Clear text display	(No. of languages)	44	44
Individual recipes		-	50
Door opening angle	(°)	180	180
Features			
Electronic temperature control		•	•
Three-point core temperature probe		• (bottom only)	•
Automatic programs		-	•
Rotisserie spit		• (bottom only)	•
Baking stone outlet		•	•
Roasting function		•	•
Actual temperature display		•	•
Super quick pre-heating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer (Sabbath mode)		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Rack levels	(No.)	5	5
Digital services (Home Connect) either via LAN or wireless via WiFi ³		-	• ³
Accessories			
Enameled baking tray		1 per cooking compartment	1
Size of largest baking tray	(sq.in.)	276	276
Wire rack		1 per cooking compartment	1
Enameled grill tray / wire rack for broil pan		1/1 per cooking compartment	1/1
Glass tray		-	-
Safety			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety shut-off		• / - / •	• / - / •
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolysis system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyst		•	•
Rating			
Total connected load	(kW)	9.2	5.5
Total Amps		40	25
Electrical		208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. - Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out. ² Optional accessory, see pages 38 – 43.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Oven
BO 450/BO 451
BO 450/451 612
24" (60 cm)
23 1/4" x 23 7/16" x 21 9/16"
1 7/8"
22 1/16" x 23 1/4" x 21 11/16"
141
3.2
1
18 11/16" x 15 1/16" x 16 5/16"
1.25
0.83
electric
85–550
•/•/•
•/•/•
–
–
–
•
•
•
•
•
•/•/–
•
•/–/–
•
44
50
180
•
•
•
–
•
•
•
•
•
•
60
10
4
• ³
1
186
1
BA 226 105 ² /672 921 ²
–
4-fold
•/–/•
•
•
•
•
4.0
17
208/220–240 V / 60 Hz

400 Combi-steam ovens



Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BS 484/BS 485	BS 470/BS 471
Stainless steel-backed full glass door		BS 484/BS 485 612	BS 470/BS 471 612
Dimensions			
Width	(in.)	30" (76 cm)	24" (60 cm)
Appliance dimensions W x H x D ¹	(in.)	29 5/8" x 17 15/16" x 21 1/16"	23 1/4" x 17 15/16" x 21 1/16"
Door panel extension from cabinet opening	(in.)	1 7/8"	1 7/8"
Cutout dimensions W x H x D	(in.)	28 1/2" x 17 3/4" x 21 11/16"	22 1/16" x 17 3/4" x 21 11/16"
Net weight	(lbs.)	115	101
Volume / energy efficiency			
Net volume	(cu.ft.)	2.1	2.1
Number of cooking compartments		1	1
Interior dimensions W x H x D	(in.)	11 7/8" x 7 1/8" x 19 1/4"	11 7/8" x 7 1/8" x 19 1/4"
Heat source		electric	electric
Heating methods			
Temperature range	(°F)	85 – 450	85 – 450
Convection + 100 % humidity		•	•
Convection + 80 % humidity		•	•
Convection + 60 % humidity		•	•
Convection + 30 % humidity		•	•
Convection+ 0 % humidity		•	•
Low temperature cooking		•	•
Sous-vide cooking		•	•
Broil + convection		•	•
Broil level 1 + humidity		•	•
Broil level 2 + humidity		•	•
Dough proofing / defrosting		• / •	• / •
Regenerating		•	•
Operation			
TFT touch display		•	•
Controls at the top / at the bottom		- / •	• / -
Automatic door opening		•	•
Clear text display	(No. of languages)	44	44
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic temperature control		•	•
Broiler behind glass ceramic	(W)	2.000	2.000
Steam removal / misting		• / •	• / •
Three-point core temperature probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer (Sabbath mode)		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(oz)	- / -	- / -
LED light on the side	(W)	2x 10	2x 10
Rack levels / stainless steel cooking interior	(No.)	3 / •	3 / •
Digital services (Home Connect) either via LAN or wireless via WiFi ³		• ³	• ³
Accessories			
Size of largest baking tray	(sq.in.)	31 7/8"	31 7/8"
Wire rack		1	1
Cooking container, stainless steel, 1 9/16" deep, 5 qt. perforated / unperforated		1/1	1/1
Cleaning / descaling cartridge		4 / CL S10 040 ²	4 / CL S10 040 ²
Safety			
Thermally insulated door with multiple glazing		3-fold	3-fold
Child lock / door lock / safety shut-off		• / - / •	• / - / •
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning program		•	•
Descaling program / drying program		• / •	• / •
Rating			
Total rating	(kW)	3.2	3.2
Fixed inlet and outlet water connection		•	•
Total Amps		16	16
Electrical		208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cutout. ² Optional accessory, see pages 38 – 43.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

400 series Combi-microwave ovens



Appliance type		Combi-microwave oven	Combi-microwave oven
Side-opening door right-hinged / left-hinged		BM 484/BM 485	BM 450/BM 451
Stainless steel-backed full glass door		BM 484/485 710	BM 450/451 710
Dimensions			
Width	(in.)	30" (76 cm)	24" (60 cm)
Appliance dimensions W × H × D ¹	(in.)	29 5/8" × 17 15/16" × 21 1/16"	23 1/4" × 17 15/16" × 21 1/16"
Door panel extension from cabinet front	(in.)	1 7/8" (47 mm)	1 7/8" (47 mm)
Cut-out dimensions W × H × D	(in.)	28 1/2" × 17 3/4" × 21 1/16"	21 1/16" × 17 3/4" × 21 1/16"
Net weight	(lbs.)	110	101
Volume			
Net volume capacity	cu.ft.	1.3	1.3
Interior dimensions W × H × D	(in.)	17" × 9 1/4" × 13 3/4"	17" × 9 1/4" × 13 3/4"
Cooking modes / Programs			
Maximum microwave output	(W)	1,000	1,000
Microwave output levels		5	5
Convection with temperature range	(°F)	100, 210 – 480	100, 210 – 480
Broil + convection with temperature range	(°F)	210 – 480	210 – 480
Broil + circulated air with temperature range	(°F)	210 – 480	210 – 480
Broil with levels of intensity		3	3
Maximum broil output	(W)	2,000	2,000
Maximum convection output	(W)	1,950	1,950
Maximum microwave output for combination with broil and oven	(W)	600	600
Sequential operation of up to 5 modes incl. programing of combined operation and rest time		•	•
Automatic weight feature		15	15
Operation			
TFT touch display		•	•
Controls at the top / at the bottom		- / •	• / -
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		180°	180°
Features			
Electronic temperature control		•	•
Actual temperature display		•	•
Fast heating		•	•
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		• / • / • / •	• / • / • / •
Sabbath mode		•	•
Interior lighting, side	(W)	60	60
Rack levels		4	4
Accessories			
Glass tray		•	•
Wire rack		•	•
Safety			
Thermally insulated door with multiple glazing		•	•
Child lock / safety shut-off		• / •	• / •
Triple door lock		•	•
Cooled housing with temperature protection		•	•
Cleaning			
Catalytic special enameling at interior back wall		•	•
Stainless steel interior with ceramic base.		•	•
Rating			
Total rating	(kW)	3,1	3.1
Total Amps		2 x 20	2 x 20

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.



400 series fully automatic espresso machine



Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 470 711
Dimensions		
Width	(in.)	24" (60 cm)
Appliance dimensions without transformer W x H x D ¹	(in.)	23 ¼" x 17 15/16" x 14" (590 x 455 x 356 mm)
Door panel extension from cabinet front	(in.)	1 7/8" (47 mm)
Cut-out dimensions W x H x D	(in.)	22 1/16" + 5/16" x 17 3/4" + 1/16" x min. 23 1/2" (560+8 x 450+2 x min 597 mm)
Net weight without transformer	(lbs.)	42 – 44
Type of beverage		Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/2 x Espresso macchiato, Coffee/2 x Coffee, Americano/2 x Americano, Caffè latte/2 x Caffè latte, Latte macchiato/2 x Latte macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/2 x Hot water
Operation		
TFT touch display		•
Controls at the top		•
Automatic door opening		•
Clear text display	(No. of languages)	25
Beverages can be personalized and memorized	(No.)	8
Beverage size settings	(No.)	4
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels		10
Coffee-milk ratio levels		4
Height adjustable coffee dispenser up to	(in.)	5 7/8"
Automatic slide-out function		•
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Pump pressure	(psi)	275 (19 bar)
Integrated milk system		•
Insulated milk container	(oz)	17.6 (0.5 liter)
Bean container	(oz)	17.6 (500 g)
Separate container for second ground coffee type		•
Grinding level control		•
Double grinding and brewing cycles for extra intensity for one beverage.		•
Double grinding and brewing cycles for two beverages.		•
Removable water tank	(oz)	81 (2.4 liters)
Water filter cartridge for water tank		◦
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for water and coffee beans		•
Electronic fill level control for drip tray and coffee dregs container		•
Integrated LED lighting		•
Fresh water function to refill water tank with fresh water		•
Safety		
Child lock		•
Aqua stop with guarantee		•
Cleaning		
Fully automatic rinse program when switching on / off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning program		•
Automatic descaling program		•
Removable brewing unit		•
Coffee dregs container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying program to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Rating		
Total rating	(kW)	1.6
Total Amps		10
Electrical		120 V / 60 Hz
Fixed inlet and outlet water connection		•

• Included. ◦ Optional accessory. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.



Fully automatic espresso machine

CM 450 710

24" (60 cm)

23 1/4" x 17 15/16" x 14" (590 x 455 x 356 mm)

1 7/8" (47 mm)

22 1/16" + 5/16" x 17 3/4" + 1/16" x min. 23 1/2" (560+8 x 450+2 x min 597 mm)

42 - 44

Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/
 2 x Espresso macchiato, Coffee/2 x Coffee, Americano/
 2 x Americano, Caffè latte/2 x Caffè latte, Latte macchiato/2 x Latte
 macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk
 froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/
 2 x Hot water

-
-
-

25

8

4

10

3

8

4

5 7/8"

-

7

-

-

-

-

-

275 psi (19 bar)

-

17.6 (0.5 liter)

17.6 (500 g)

-

-

-

-

81 (2.4 liters)

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

1.6

10

120 V / 60 Hz

-

400 series vacuuming drawers



Appliance type		Vacuumping drawer	Vacuumping drawer
Stainless steel-backed glass front		DV 461 710	DV 463 710
Dimensions			
Width	(in.)	24 (60 cm)	24 (60 cm)
Appliance dimensions W × H × D ¹	(in.)	23 ¼" × 5 ⅝" × 20 15/16"	23 ¼" × 8 ⅜" × 20 15/16"
Door panel extension from cabinet front	(in.)	1 ⅞"	1 ⅞"
Cut-out dimensions W × H × D	(in.)	22 1/16" × 5 ½" × 21 5/16"	22 1/16" × 8 3/16" × 21 5/16"
Net weight	(lbs.)	68	76
Volume			
Net volume	(cu.ft.)	.25	.25
Interior dimensions W × H × D	(in.)	4 15/16" × 3 ¾" × 10 13/16"	4 15/16" × 3 ¾" × 10 13/16"
Maximum size of vacuuming bags W × L	(in.)	9 ½" × 14"	9 ½" × 14"
Usage			
Vacuumping levels		3, max. 99%	3, max. 99%
Heat-sealing levels		3	3
Vacuumping of bags and containers		•	•
Vacuumping of vacuuming containers and bottles		•	•
Vacuumping of liquids		•	•
Drying program for vacuuming pump		•	•
Warning function		•	•
Operation			
Sensor control		•	•
Handleless drawer		•	•
Recessed grip		•	•
Push-to-open system		–	–
Cushioned closing system		•	•
Features			
Stainless steel vacuuming chamber		•	•
Maximum load	(lbs.)	22	22
Applicable height	(in.)	3 ⅞"	3 ⅞"
Safety glass cover		•	•
Sealing bar, non-stick, removable		•	•
Raised vacuuming platform		•	•
Connection with tube for vacuuming outside the chamber		•	•
Utility space in vacuuming chamber, W × L	(in.)	8 ¼" × 10 13/16"	8 ¼" × 10 13/16"
Membrane avoiding reflow of liquids during external vacuuming		•	•
Vacuumping bags, small, 7" × 11"	(pcs.)	50	50
Vacuumping bags, large, 9 ½" × 14"	(pcs.)	50	50
Plug for vacuuming bottles	(pcs.)	3	3
Adapter for bottle plugs		•	•
Rating			
Total rating	(kW)	0.32	0.32
Total Amps		5	5
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.



400 series warming drawers



Appliance type		Warming drawer	Warming drawer
Stainless steel-backed glass front		WS 482 710	WS 461 710
Dimensions			
Width	(in.)	30" (76 cm)	24" (60 cm)
Appliance dimensions W × H × D ¹	(in.)	29 5/8" × 8 3/16" × 21 5/8"	23 3/8" × 5 1/2" × 21 1/16"
Door panel extension from cabinet front	(in.)	1 7/8"	1 7/8"
Cut-out dimensions W × H × D	(in.)	28 1/2" × 8" × 23 1/2"	22 1/16" × 5 1/2" × 21 5/8"
Net weight	(lbs.)	64	40
Volume			
Net volume	(cu.ft.)	1.3	0.75
Interior dimensions W × H × D	(in.)	23 7/8" × 5 3/16" × 18 7/8"	18 11/16" × 3 9/16" × 18 1/16"
Number of plate settings	(No.)	10	6
Cooking modes			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverages		•	•
Keeping meals warm / slow cooking meals		•	•
Warming dishes		•	•
Convection + bottom heat		•	•
Temperature range 100°F to 175°F (glass surface)	(power levels)	4	4
Operation			
Rotary knob		•	•
Status display, visible on the glass front		•	•
Handleless drawer		•	•
Recessed grip		•	•
Cushioned closing system		•	•
Features			
Interior light		•	•
Maximum load	(lbs.)	55	55
Stainless steel interior with glass bottom		•	•
Convection fan for even heat distribution		•	•
Rating			
Total rating	(kW)	0.81	0.81
Total Amps		15	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.



Warming drawer

WS 463 710

24" (60 cm)

 $23 \frac{1}{4}" \times 8 \frac{3}{16}" \times 20 \frac{1}{2}"$ 1 $\frac{7}{8}"$ $22 \frac{1}{16}" \times 8" \times 21 \frac{11}{16}"$

46

1

 $18 \frac{11}{16}" \times 3 \frac{3}{4}" \times 18 \frac{1}{16}"$

8

-
-
-
-
-
-

4

-
-
-
-
-

•

33

-
-

0.81

10

120 V / 60 Hz

Microwaves



Appliance type		Microwave drawer
Side-opening right-hinged/left-hinged		
Microwave drawer		•
Stainless steel		MW 420 620
Size		
Width	(in.)	24" (60 cm)
Width including frame	(in.)	
Appliance dimensions	(in.)	W 23 7/8" × H 16 5/16" × D 23 3/8"
Interior dimensions	(in.)	W 17 5/16" × H 7 1/8" × D 16 3/16"
Volume		
Next volume	(cu.ft.)	1.2
Heating modes		
Max. microwave output	(W)	950
Max. convection output	(W)	–
Microwave power modes		10
Features		
Digital function display		•
Touch control panel		•
Adjustable cooking time up to 99 minutes		•
Innowave		•
Sensor cooking programs		10
Kitchen timer		•
Child lock		•
Rating		
Total rating	(kW)	0.95
Total Amps		15
Electrical		120 V / 60 Hz

• Included – Not available





200 series ovens

Checklist for appliance combinations 200 series	60
Planning notes for the installation of 200 series ovens	62
200 series ovens	64
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Checklist for appliance combinations 200 series

Vertical combination, 24" wide products

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully automatic espresso machines, warming drawers and dishwashers.

When several appliances are listed (BSP/BMP), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- No further appliances may be fitted above the BSP.
- A minimum clearance of 3/8" between the two doors must be observed.
- The cutout for products that are installed above it must be 22 1/16" wide. The dishwasher is 24" wide.

Horizontal combinations

When planning and ordering please note that

- The door hinges can be located on either the inside or outside, without the full door opening angle being restricted.
- The door hinge (right-/left-hinged) cannot be reversed retrospectively.
- A minimum clearance of 3/8" between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens, and fully automatic espresso machines in combination with a warming drawer (5 1/2" in height) have the same total height as a 24" wide ovens.

BOP Ovens
 BSP Combi-steam ovens
 BMP Combi-microwave ovens
 CMP Fully automatic espresso machine
 WSP Warming drawers
 DF Dishwashers

Please read additional planning notes on pages 62 – 63.



BSP 250/BMP 250
 BOP 250
 WSP 221



BMP 250/BSP 250
 CMP 250
 WSP 221



BOP 250
 DF



BSP 250/BMP 250
 DF



CMP 250
 DF

Horizontal combination, 24" wide products



BOP 251 BOP 250



BOP 251 BSP 250/BMP 250 WSP 221



BOP 251 CMP 250 WSP 221



BSP 251/BMP 251 WSP 221 BMP 250/BSP 250 WSP 221



BMP 251/BSP 251 WSP 221 CMP 250 WSP 221



BOP 251 CMP 250 WSP 221 BSP 250/BMP 250 WSP 221



BMP 251/BSP 251 WSP 221 CMP 270/CMP 250 WSP 221 BSP 250/BMP 250 WSP 221



BOP 251 BSP 250/BMP 250 WSP 221 BMP 250/BSP 250 WSP 221

Combination of 4 with warming drawer, 24" wide products



BSP 251/BMP 251 BOP 251 BMP 250/BSP 250 CMP 250 WSP 221

Planning notes for the installation of 200 series ovens

Applies to BOP/BSP/BMP/CMP/WSP

General notes

Installation behind kitchen cabinet doors

Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation). Please check your local regulations.

Combination of ovens and modular refrigeration systems

Please check the planning notes in the refrigeration section in order to prevent the refrigerator door from colliding with the oven.

Installation side-by-side

When appliances are installed side by side, the clearance between the appliances must be at least $\frac{3}{8}$ " (corresponds to the standard outside measurement of the cabinet opening of $23\frac{5}{8}$ " or 30").

Necessary air openings on the door edges

Gaggenau 200 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door.

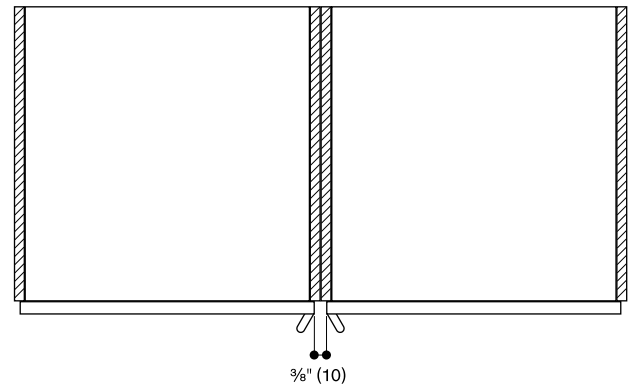
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

The measurements given in the drawing apply to all appliances. The following should also be checked:

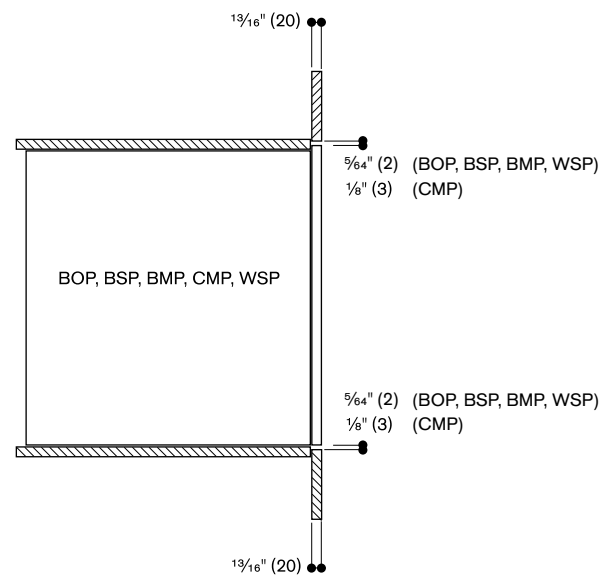
The area above the appliance BSP:

No other appliance should be installed above the Combi-steam oven. Where an edge of a kitchen cabinet protrudes more than $\frac{3}{4}$ " in front of the edge of the cabinet opening, the edge of the kitchen cabinet panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

Installation side-by-side



Air openings on the door edges above/below

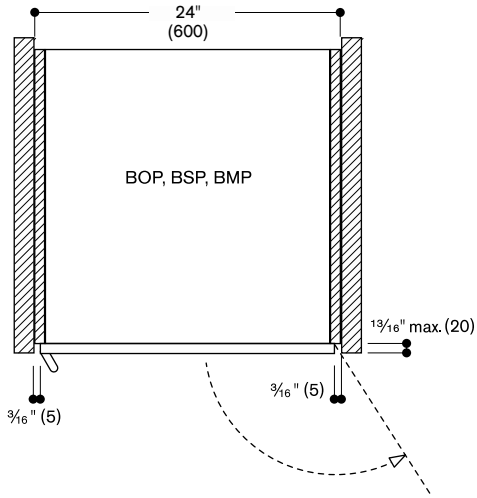


Numbers indicated inside parenthesis () = mm

At the sides

In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to 1 5/16" from the front of the edge of the cabinet opening, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 3/8" or even more is required. The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

Air openings on the door edges

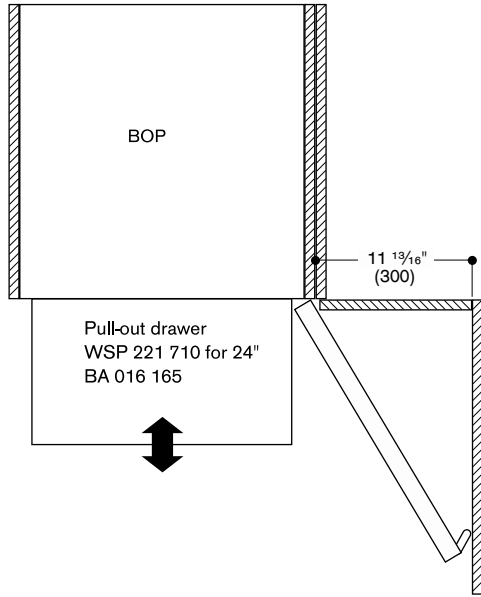


Installation in corners

Door clearance at the sides

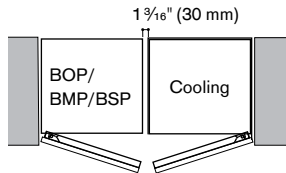
When the pull-out drawer is used, a larger door opening angle of 7 7/8" is required. For all other situations, 3 15/16" is recommended. Where there are smaller side clearances down to a minimum of 1 15/16", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation

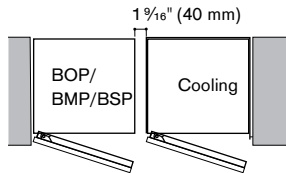


Installation next to cooling appliances

When installing a cooling appliance next to a BOP/BMP/BSP from the 200 series ovens, a minimum lateral distance of 1 3/16" (30 mm) is required, if the non-hinge side of the cooling appliance is next to the BOP/BMP/BSP.



If both appliances are hinged on the same side, a minimum lateral distance of 1 9/16" (40 mm) is required.



Numbers indicated inside parenthesis () = mm



Controls on top

Right-hinged

BOP 250 612

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Left-hinged

BOP 251 612

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Included accessories

- 1 baking tray, enameled pyrolysis-safe
- 1 wire rack
- 1 plug-in core temperature probe

Optional accessories

BA 016 165

Pull-out system

Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115

Baking tray, enameled
 $\frac{9}{16}$ " deep.

BA 036 165

Wire rack, chromium-plated
Without opening, with feet.

BA 046 115

Glass tray
1" deep.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 226 105

Broiling pan, enameled
1" deep.

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 $\frac{1}{2}$ " lid non-stick.

200 series single oven

BOP 250/BOP 251

- Flush installation
- Pyrolysis system
- 13 heating methods, with meat probe and baking stone function
- Automatic programs
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 85°F – 550°F
- Net volume 3.1 cu.ft.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top heat.
Bottom heat.
Convection + bottom heat.
Convection broil.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

Operation

Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Three-point core temperature probe with automatic shut-off.
Automatic programs.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, shut-off time, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on top.
Enameled side rack supports with 4 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: www.home-connect.com

Safety

Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes

Door hinge not reversible.
The door panel front of the appliance

extends $\frac{13}{16}$ " from the cabinet front. The outer edge of the door handle extends $2\frac{13}{16}$ " from the cabinet front. Necessary lateral gap between appliance door and cabinet front of min. $\frac{3}{16}$ ".

Consider the overhang, including the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

For installation below cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. $\frac{9}{16}$ ". The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the $21\frac{5}{8}$ " installation depth, the connecting cable needs to follow the slanted edge on the corner of the housing.

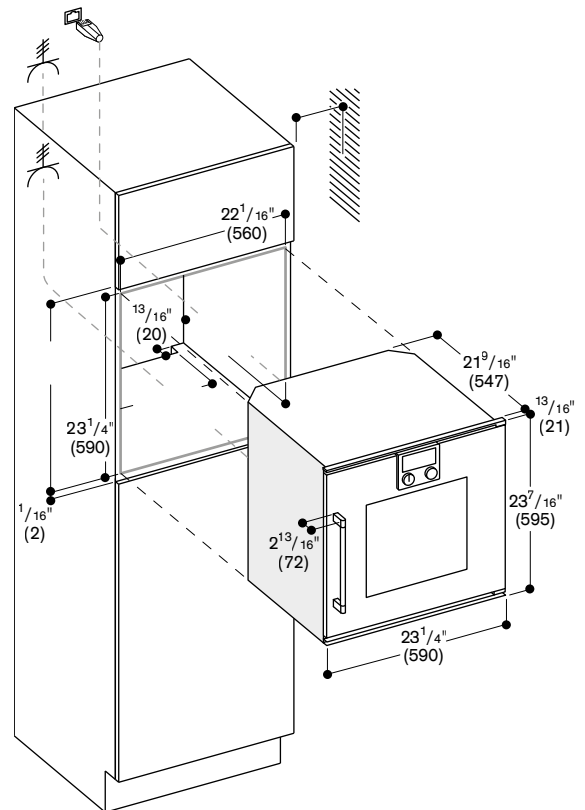
The plug needs to be planned outside of the cut-out.

The LAN port can be found at the back on the upper right side.

Please read additional planning notes on pages 62 – 63.

Rating

Total rating: 4.03 kW.
Total Amps: 17 A.
208/220–240 V/60 Hz
Plan for a 3.5' connecting cable (hardwire required).



Numbers indicated inside parenthesis () = mm





Controls on top

Right-hinged

BSP 250 610

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Left-hinged

BSP 251 610

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Included accessories

- 1 Gastronorm pan, unperforated stainless steel, GN 2/3 full tray size
- 1 Gastronorm pan, perforated stainless steel, GN 2/3 full tray size
- 1 wire rack
- 1 meat probe

Optional accessories

GN 114 130

Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.

GN 114 230

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Unperforated, 3 qt.

GN 124 130

Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.

GN 124 230

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Perforated, 3 qt.

GN 340 230

Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 1/2" lid
non-stick.

GR 220 046

Wire rack
Chromium-plated
Without opening, with feet.

200 series Combi-steam oven

BSP 250/BSP 251

- Flush installation
- Water tank
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- TFT touch display
- Steaming without pressure
- Electronic temperature control from 85°F – 450°F
- Removable meat probe
- Net volume 1.7 cu.ft.

Cooking modes
Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Dough proofing.
Defrosting.
Refreshing.
Low temperature cooking.

Operation

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. meat probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Removable 44 oz (1.3 liter) water tank.
Water level warning.
Meat probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut-off time, timer, stopwatch, long-term timer (Sabbath mode).
Automatic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Cleaning program.
Drying program.
Descaling program.
Grease filter, dishwasher-safe.

Planning notes

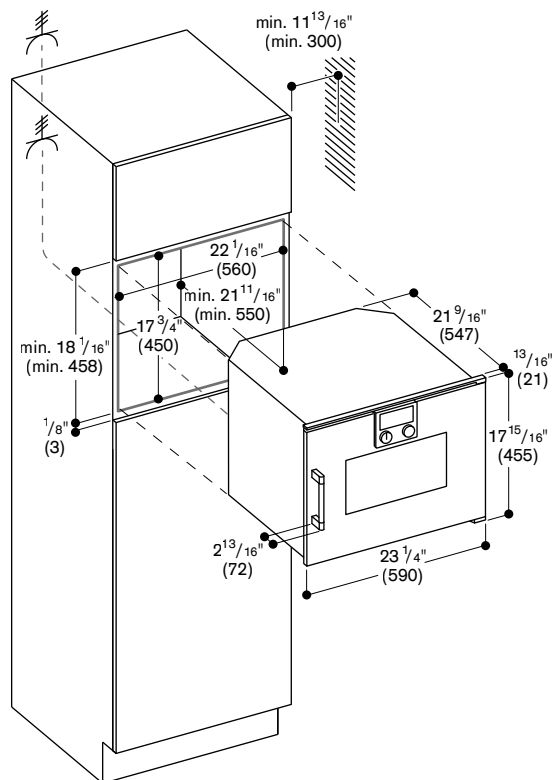
Door hinge not reversible.
No other electrical appliances should be installed above the BSP Combi-steam oven.
The door panel surface of the appliance extends 13/16" from the cabinet front.
The outer edge of the door handle extends 2 13/16" from the cabinet front.
Consider the overhang, including the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
Plan a gap of at least 3/16" between the appliance door and adjacent cabinets.
To achieve the 21 1/16" installation depth, the connecting cable needs to

follow the slanted edge on the corner of the housing.
The power outlet needs to be planned outside of the cut-out.

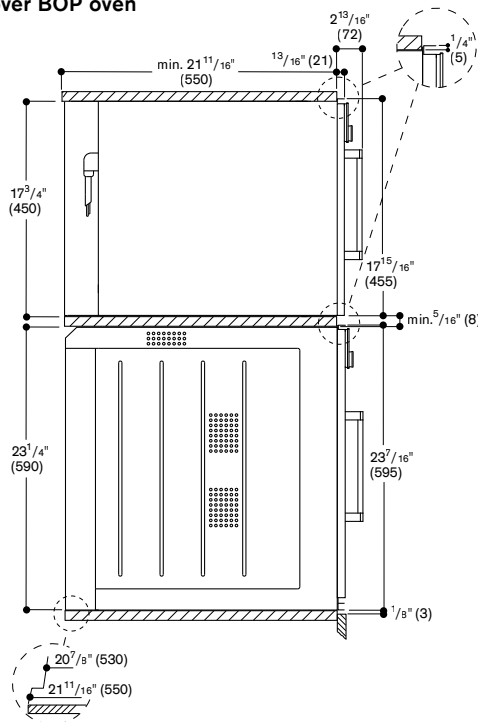
Please read additional planning notes on pages 62 – 63.

Rating

Total rating: 2.2 kW.
Total Amps: 10 A
208/220–240 V/60 Hz
Plan for a 4' long connecting cable without plug (hardwire required).



Side view BSP Combi-steam oven, BMP Combi-microwave oven over BOP oven



Numbers indicated inside parenthesis () = mm





Controls on top

Right-hinged

BMP 250 710

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Left-hinged

BMP 251 710

Full glass door in Gaggenau Metallic
Width 24" (60 cm)

Included accessories

- 1 combination wire rack
- 1 glass tray

200 series Combi-microwave oven BMP 250/BMP 251

- Flush installation
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to five modes including programming of combined operation and rest time
- TFT touch display
- Electronic temperature control
- Net volume 1.3 cu.ft.

Cooking modes and programs

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.

Oven operation with 4 heating methods:

- Convection at 100°F and from 210°F – 480°F.
- Broil + convection from 210°F – 480°F.
- Broil + circulated air from 210°F – 480°F.
- Broil with 3 levels of intensity, maximum output 2000 W.

Heating modes with microwave output levels 600, 360, 180 and 90 W freely combinable.

15 automatic programs with weight indication, fully customizable:

- 4 defrosting programs.
- 4 cooking programs.
- 7 combination programs.

Option to save individual recipes.

Operation

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Innowave.

Fast pre-heating.

4 rack levels.

Actual temperature display.

60 W halogen light on the side.

Safety

Thermally insulated door with triple glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.

Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.

Plan the cut-out without back wall.

Necessary lateral gap between appliance door and cabinet panel of min. 3/16".

The door panel surface of the appliance extends 13/16" from the cabinet front.

The outer edge of the door handle extends 2 13/16" from the cabinet front.

Consider the overhang, including the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

The electrical outlet needs to be planned outside of the cut-out. The appliance may not be installed less than 36" (916mm) from the floor in Canada.

Please read additional planning notes on pages 62 – 63.

Rating

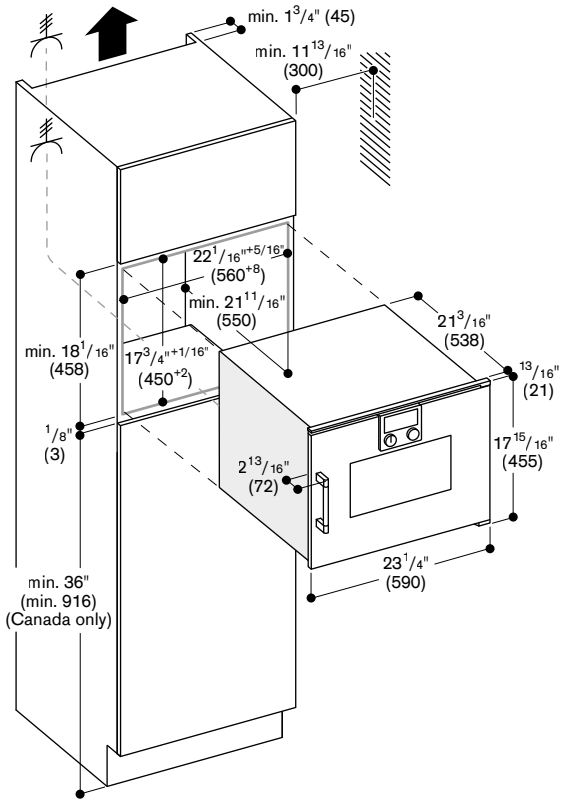
Total rating: 3.1 kW.

Total Amps: 2x 20 A.

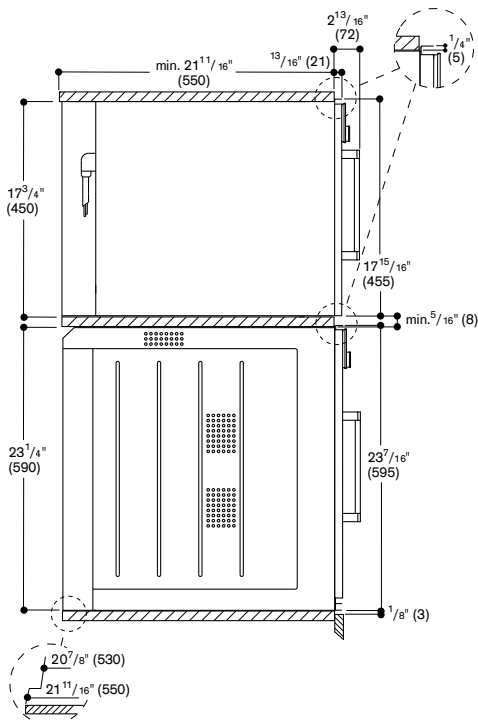
120 V / 60 Hz

Plan for a 42" connection cable without a plug (hardwire required).





Side view BSP Combi-steam oven, BMP Combi-microwave oven over BOP single oven



Numbers indicated inside parenthesis () = mm



Controls at the top

Left-hinged

CMP 250 711

Glass front in Gaggenau Metallic
Width 24" (60 cm)

Included accessories

- 1 measuring spoon
- 1 assembly screws
- 1 milk container 17 oz (0.5 liters)
- 1 water hardness test strip
- 1 connection hose for milk frother
- 1 milk tube

Optional accessories

(order as spare parts):

Part # 12008246

Water filter

Part # 00573828

Descaling tablets

Part # 00573829

Cleaning tablets

Part # 00636455

Door hinge restrictor
(92° opening angle)

Part # 11005967

Stainless steel milk container

Part # 11015223

One-pound bean container with lid

200 series fully automatic espresso machine

CMP 250

- Flush installation
- Handleless door/cushioned door closing system
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- One-touch operation
- Personalization function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Beverage types

Ristretto/ 2x Ristretto.
Espresso/2 x Espresso.
Espresso Macchiato/ 2 x Espresso Macchiato.
Coffee/2 x Coffee.
Americano/ 2 x Americano.
Caffe Latte/2 x Caffe Latte.
Latte Macchiato/ 2 x Latte Macchiato.
Cappuccino/ 2 x Cappuccino.
Flat White/2 x Flat White.
Milk froth/ x 2 Milk froth.
Warm milk/ 2 x Warm milk.
Hot water/ 2 x Hot water.

Operation

Door with cushioned door closing system.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Personalization function, up to 8 beverages can be personalized and memorized.
4 beverage size settings from small to extra large; can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
3 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 3/4" to 5 7/8".
Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 275 psi (19 bar) pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liter).
Integrated LED lighting.
Removable bean container with aroma protecting lid for 1.1lbs., allows for an effortless exchange of different types of coffee beans.
Automatic adjustments of ground coffee quantity.

Removable 2.5 quarts (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Cleaning

Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program to prepare the appliance for holiday or transportation.
Removable brewing unit.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.

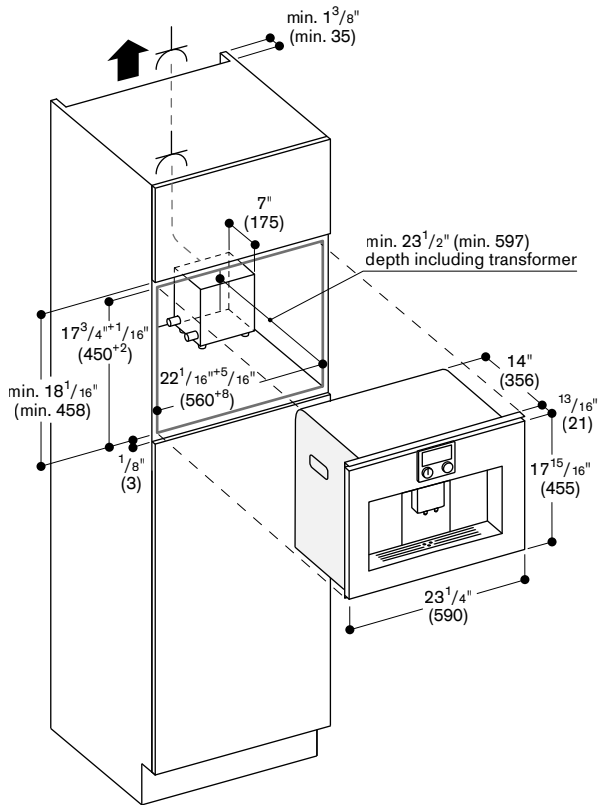
Planning notes

Ideal installation height 3.1 ft.– 4.8 ft. (top edge of cut-out bottom).
Necessary lateral gap between appliance front and cabinet panel of min. 3/16".
The door panel surface of the appliance extends 13/16" from the cabinet opening.
When installing in a corner a side clearance is required.
Opening angle approximately 110° (default delivery status)—mounting distance to the wall has to be at least 13 3/4".
Opening angle approximately 155° —mounting distance to the wall has to be at least 25 3/16".
Opening angle approximately 92° —mounting distance to the wall has to be at least 3 15/16" (spare part# 00636455).
Installation directly above WS 461 (5 3/8" tall) warming drawer in 23 1/4" standard cut-out.

Please read additional planning notes on pages 62 – 63.

Rating

Total rating: 1.6 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connection cable 39" with plug.



Numbers indicated
inside parenthesis () = mm



WSP 221 710

Glass front in Gaggenau Metallic
Width 24" (60 cm), Height 5 1/2" (14 cm)

200 series warming drawer
WSP 221

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging 100° F – 175° F
- Keeps food and drinks warm, also for preparing and cooking meals
- Net volume 0.7 cu.ft.

Cooking modes

Defrosting of meals/proofing of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware

Operation

Rotary knob operation.

Features

Volume capacity: Dinner service for 6 people including ø 9 1/2" plates and soup bowls, additional bowls and a serving dish, depending on size.
Max. load 55 lbs.
Usable interior dimensions: H 3 3/8" x W 18 7/16" x D 18".
Heating under glass bottom for easy cleaning.
Fan for fast, even heat distribution when warming dishes.
Status display, visible in the glass front.
Glass bottom made of safety glass.

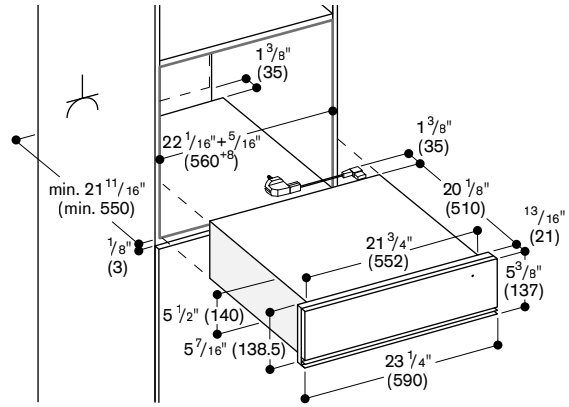
Planning notes

Necessary lateral gap between appliance front and cabinet panel of min. 3/16".
The door panel front of the appliance extends 1 3/16" from the cabinet front.
Install BSP/BMP/CMP directly above WSP in 23 1/4" cut-out without an intermediate shelf in between.
The power outlet can be planned behind the appliance.

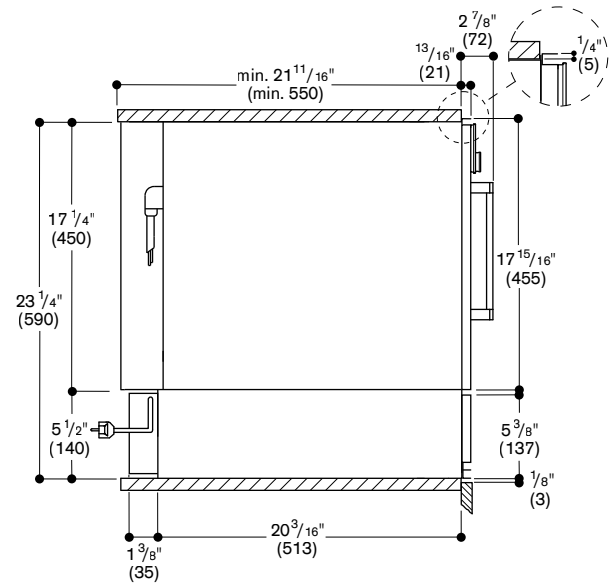
Please read additional planning notes on pages 62 – 63.

Rating

Total rating: 0.81 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 71" with plug.



Side view WSP 221 below BSP Combi-steam oven, BMP Combi-microwave oven, CMP espresso machine



Numbers indicated inside parenthesis () = mm

200 series included and optional accessories

Advice: Not every illustrated accessory fits to every oven. For exact allocation see pages 72 – 73.

BA 016 165

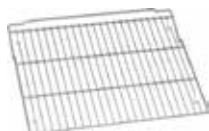
Pull-out system for 24" oven.
Fully extendable telescopic rails and
enameled cast iron frame.

**BA 026 115**

Baking tray, enameled
9/16" deep, for use with 24" oven.

**BA 036 165**

Wire rack, chromium-plated,
for use with 24" oven.
Without opening, with feet.

**BA 046 115**

Additional glass tray for 24" BO oven.
1" deep.

**BA 226 105**

Broil pan, enameled
1" deep, for use with 24" oven.

**BA 056 115**

Heating element for baking stone for
24" single oven.

**BS 020 002**

Pizza peel, set of 2.

**BA 056 133**

Baking stone, for use with 24" oven.
Incl. baking stone support and pizza
peel (heating element must be ordered
separately). Cannot be used in
combination with pull-out system.

**GN 340 230**

Gastronorm roaster in cast aluminum
GN 2/3, height 6 1/2" (165 mm),
non-stick For roasting in oven with
roasting function.
Lower and upper part can also be used
separately, height 4" (100) and 2 1/2" (65
mm).

For ovens with heating element BA 056
115 or BA 058 115 and pull-out system
BA 016 or BA 018 (both to be ordered
separately) and for Combi-steam ovens
with adapter GN 010 330 and pull-out
system BA 010 301 (both to be
ordered separately).

**GN 114 130**

Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size
Unperforated, 1.5 qt.

**GN 114 230**

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Unperforated, 3 qt.

**GN 124 130**

Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.

**GN 124 230**

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Perforated, 3 qt.

**GR 220 046**

Wire rack
Chromium-plated
Without opening, with feet.



200 series included and optional accessories



BOP 250/BOP 251

		Oven
Baking tray, enameled		•/°
	BA 026 115 9/16" deep, compatible with pull-out system	
Pull-out rack		°
	BA 016 105 Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
Baking stone		°
	BA 056 133 incl. baking stone support and pizza paddle (heating element must be ordered separately)	
Gastronorm insert, stainless steel		
	GN 114 130 GN 1/3, unperforated, 1 1/2" deep, 1.5 l	
	GN 114 230 GN 2/3, unperforated, 1 1/2" deep, 3 l	
	GN 124 130 GN 1/3, perforated, 1 1/2" deep, 1.5 l	
	GN 124 230 GN 2/3, perforated, 1 1/2" deep, 3 l	
Gastronorm roaster, cast aluminum		°
	GN 340 230 GN 2/3, height 6 1/2", non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens	
Glass tray		•/°
	BA 046 115 1" deep	
Wire rack		°
	BA 036 105 no opening, with feet	
	GR 220 046 no opening, no feet	
	Part No. 672921 for broil pans BA 026 105 / BA 226 105, with opening, and feet	
	Part No. 706321 for broil pan ET-Nr. 687055, with opening and feet	
Broil pan, enameled		
	BA 026 105 with feet and rotisserie spit attachment, 1" deep	
	BA 226 105 1" deep	
	Part No. 687055 with feet and rotisserie spit attachment, 1" deep	
Heating element		°
	BA 056 115 Necessary accessory for baking stone BA 056 133	
Pizza paddle		°
	BS 020 002 Set of 2	
Cleaning and care		
	Part No. 12008246 Water filter cartridge	
	Part No. 00573828 Descaling tablets	
	Part No. 00573829 Cleaning tablets	

• Included.

° Optional accessory.



BSP 250/BSP 251



BMP 250/251



CMP 250

Combi-steam oven

Combi-microwave

Espresso machine

-
- /◦
-
- /◦
-

-

- /◦

-

-
-
-

200 series ovens



Appliance type		Oven
Side-opening door right-hinged / left-hinged		BOP 250/BOP 251
Full glass door in Gaggenau Metallic		BOP 250/BOP 251
Dimensions		
Width	(in)	24" (60 cm)
Appliance dimensions W x H x D ¹	(in)	23 ¼" x 23 7/16" x 21 9/16"
Door panel extension from cabinet opening	(in)	1 3/16"
Cut-out dimensions W x H x D	(in)	560 x 590 x 550
Net weight	(lbs.)	126
Volume / energy efficiency		
Net volume	(cu.ft.)	3.2
Number of cooking compartments		1
Interior dimensions W x H x D	(in)	19 13/16" x 15 1/16" x 15 5/16"
Energy consumption with top / bottom heat	(kWh)	1.25
Energy consumption with convection	(kWh)	0.83
Heat source		electric
Heating methods		
Temperature range	(°F)	85 – 550
Convection / Eco convection / top + bottom heat		•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•
Top + 1/3 bottom heat		
1/3 top + bottom heat		
Convection + 1/3 bottom heat		
Convection broil		•
Broil		•
Broil + circulated air		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / keeping warm		•/•/–
Operation		
TFT touch display		•
Controls at the top / centered / at the bottom		•/–
Automatic door opening		
Clear text display	(No. of languages)	44
Individual recipes		50
Door opening angle	(°)	110°
Features		
Electronic temperature control		•
Core temperature probe		•
Rotisserie spit		•
Baking stone socket		•
Roasting function		•
Actual temperature display		•
Super-quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer (Sabbath mode)		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	
Rack levels	(No.)	4
Digital services (Home Connect) either via LAN or wireless via WiFi ³		•
Accessories		
Enameled baking tray		1
Size of largest baking tray	(sq.in.)	186
Wire rack		1
Enameled grill tray / wire rack for broil pan		BA 226 105 ² / 672 921 ²
Glass tray		1
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolysis system		•
Gaggenau enamel		•
Heated air cleaning catalyst		•
Rating		
Total connected load	(kW)	3.7
Total Amps		17
Electrical		208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out. ² Optional accessory, see pages 71 – 73.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

200 series Combi-steam ovens



Appliance type		Combi-steam oven
Side-opening door right-hinged / left-hinged		BSP 250 / BSP 251
Full glass door in Gaggenau Metallic		BSP 250 / BSP 251
Dimensions		
Width	(in)	24" (60 cm)
Appliance dimensions W x H x D ¹	(in)	29 5/8" x 17 15/16" x 21 3/16"
Door panel extension from cabinet opening	(in)	13/16"
Cut-out dimensions W x H x D	(in)	560 x 450 x 550
Net weight	(lbs.)	79
Volume / energy efficiency		
Net volume	(cu.ft.)	1.5
Number of cooking compartments		1
Interior dimensions W x H x D	(in)	11 7/8" x 8 5/8" x 15 1/2"
Energy consumption with hot air + 30 % humidity (with convection)	(kWh)	0.60
Heat source	(min)	electric
Heating methods		
Temperature range	(°F)	85 – 450
Convection + 100 % humidity		•
Convection + 80 % humidity		•
Convection + 60 % humidity		•
Convection + 30 % humidity		•
Convection+ 0 % humidity		•
Low temperature cooking		•/-
Sous-vide cooking		
Broil + convection		
Broil		
Broil level 1 + humidity		
Broil level 2 + humidity		
Dough proofing / defrosting		•/•
Regenerating		•
Operation		
TFT touch display		•
Controls at the top / at the bottom		•/-
Automatic door opening		-
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle	(°)	110
Features		
Steaming without pressure		•
Electronic temperature control		•
Full surface grill behind glass ceramic	(W)	
Steam removal / misting		
Core temperature probe		•
Actual temperature display		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer (Sabbath mode)		•
Electronic boiling point detection		•
Capacity display for filter cartridge		
Water tank capacity / water level warning	(oz)	44 / •
Halogen light on the side	(W)	48
Rack levels / stainless steel cooking interior	(No.)	4 / •
Accessories		
Size of largest baking tray	(sq.in.)	31 7/8"
Wire rack		1
Gastronorm insert, stainless steel, GN 2/3, 40 mm, perforated / unperforated		1/1
Cleaning / descaling cartridge		
Safety		
Thermally insulated door with multiple glazing		3-fold
Child lock / door lock / safety shut-off		•/-/•
Cooled housing with temperature protection		•
Cleaning		
Cleaning program / cleaning aid		•/•
Descaling program / drying program		-/•
Grease filter in front of hot-air fan		•
Rating		
Total rating	(kW)	2.2
Fixed inlet and outlet water connection		-
Total Amps		10
Electrical		208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out. ² Optional accessory, see pages 71 – 73.

200 series Combi-microwave ovens



Appliance type		Combi-microwave oven
Side-opening door right-hinged / left-hinged		BMP 250/BMP 251
Full glass door in Gaggenau Metallic		BMP 250/251 710
Dimensions		
Width in inches		60
Appliance dimensions W × H × D ¹ in inches		23 ¼" × 17 15/16" × 21 3/16" (590 x 455 x 538)
Door panel extension from cabinet front in inches		1 3/16" (21 mm)
Cut-out dimensions W × H × D in inches		21 1/16" × 17 3/4" × 21 1/16"
Net weight	(lbs.)	90
Volume		
Net volume capacity in cu.ft.		1.3
Interior dimensions W × H × D in inches		17" × 9 1/4" × 13 3/4"
Cooking modes / Programs		
Maximum microwave output	(W)	1,000
Microwave output levels		5
Convection with temperature range	(°F)	100, 210 – 480
Broil + convection with temperature range	(°F)	210 – 480
Broil + circulated air with temperature range	(°F)	210 – 480
Broil with 3 levels of intensity		3
Maximum broil output	(W)	2,000
Maximum convection output	(W)	1,950
Maximum microwave output for combination with broil and oven	(W)	600
Sequential operation of up to 5 modes incl. programing of combined operation and rest time		•
Automatic weight feature		15
Operation		
TFT touch display		•
Controls at the top / at the bottom		•/-
Automatic door opening		•
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle		110
Features		
Electronic temperature control		•
Actual temperature display		•
Fast heating		•
Innowave		•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•
Sabbath mode		•
Interior lighting, side	(W)	60
Rack levels		4
Accessories		
Glass tray		•
Wire rack		•
Glass rod		•
Safety		
Thermally insulated door with multiple glazing		•
Child lock / safety shut-off		•/•
Triple door lock		•
Cooled housing with temperature protection		•
Cleaning		
Catalytic special enameling at interior back wall		•
Stainless steel interior with ceramic base.		•
Rating		
Total rating	(kW)	3.1
Total Amps		2 x 20

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.

200 series fully automatic espresso machine



Appliance type		Fully automatic espresso machine
Side-opening door right-hinged / left-hinged		-/CMP 250
Full glass door in Gaggenau Metallic		CMP 250
Dimensions		
Width	(in)	24" (60 cm)
Appliance dimensions without transformer W x H x D ¹	(in)	23 1/4" x 17 15/16" x 16 3/4" (590 x 455 x 426)
Door panel extension from cabinet front	(in)	1 9/16" (21 mm)
Cut-out dimensions W x H x D	(in)	22 7/16" x 17 3/4" x 21 5/8" (560 x 450 x 550)
Net weight without transformer	(lbs.)	44
Type of beverage		Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/2 x Espresso macchiato, Coffee/2 x Coffee, Americano/2 x Americano, Caffè latte/2 x Caffè latte, Latte macchiato/2 x Latte macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/2 x Hot water
Operation		
TFT touch display		•
Controls at the top		•
Clear text display	(No. of languages)	25
Beverages can be personalized and memorized	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°F)	
Coffee-milk ratio levels		•
Height adjustable coffee dispenser up to	(in)	5 15/16"
Automatic slide-out function		
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Capacity unit	(ml/fl.oz.)	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•
- Switch-off after	(min, h)	5 min to 12 h (standby after)
- Water hardness	(No. of levels)	4, water-softening system
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Automatic door opening		
Sleep mode		
Pump pressure	(bar)	275 psi (19 bar)
Integrated milk system		•
Insulated milk container	(oz)	17.6 (0.5 liter)
Bean container	(oz)	17.6 (500 g)
Separate container for second ground coffee type		•
Grinding level control	(No. of levels)	•
Adjustable brewing chamber	(oz)	0.28 – 0.42 (8 to 12 gr)
Double grinding and brewing cycles for extra intensity for one beverage.		•
Double grinding and brewing cycles for two beverages.		•
Removable water tank	(oz)	81 (2.4 liters)
Water filter cartridge for water tank		1
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for water and coffee beans		•
Electronic fill level control for drip tray and coffee dregs container		•
Integrated LED lighting		•
Safety		
Child lock / safety shut-off		•
Cleaning		
Fully automatic rinse program when switching on / off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling program		•
Automatic cleaning program		•
Automatic descaling program		•
Removable brewing unit		•
Coffee dregs container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying program to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Milk frother removable and dishwasher-safe		
Rating		
Total rating	(kW)	1.6
Total Amps		10
Electrical		120V / 60Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.

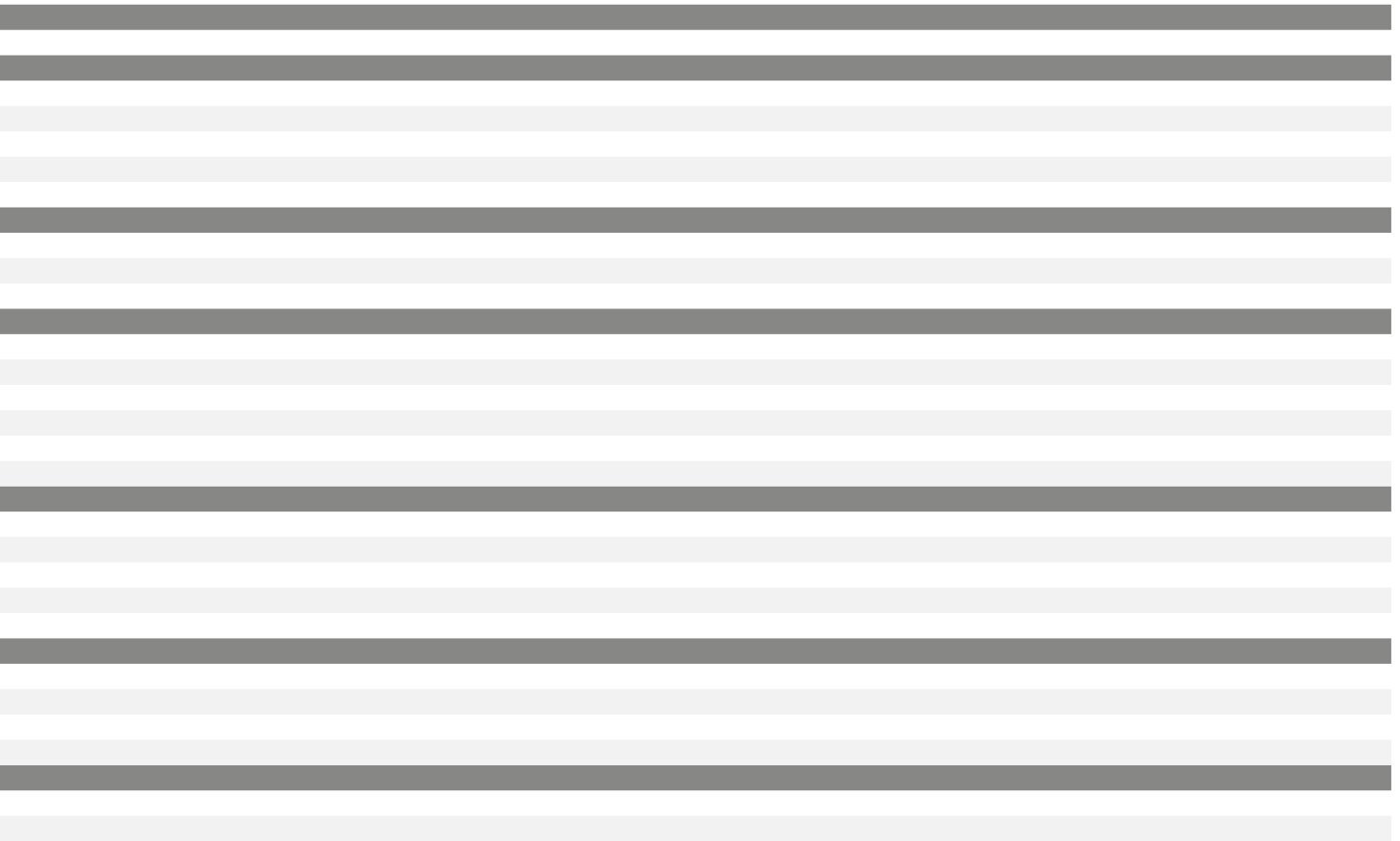
200 series warming drawers



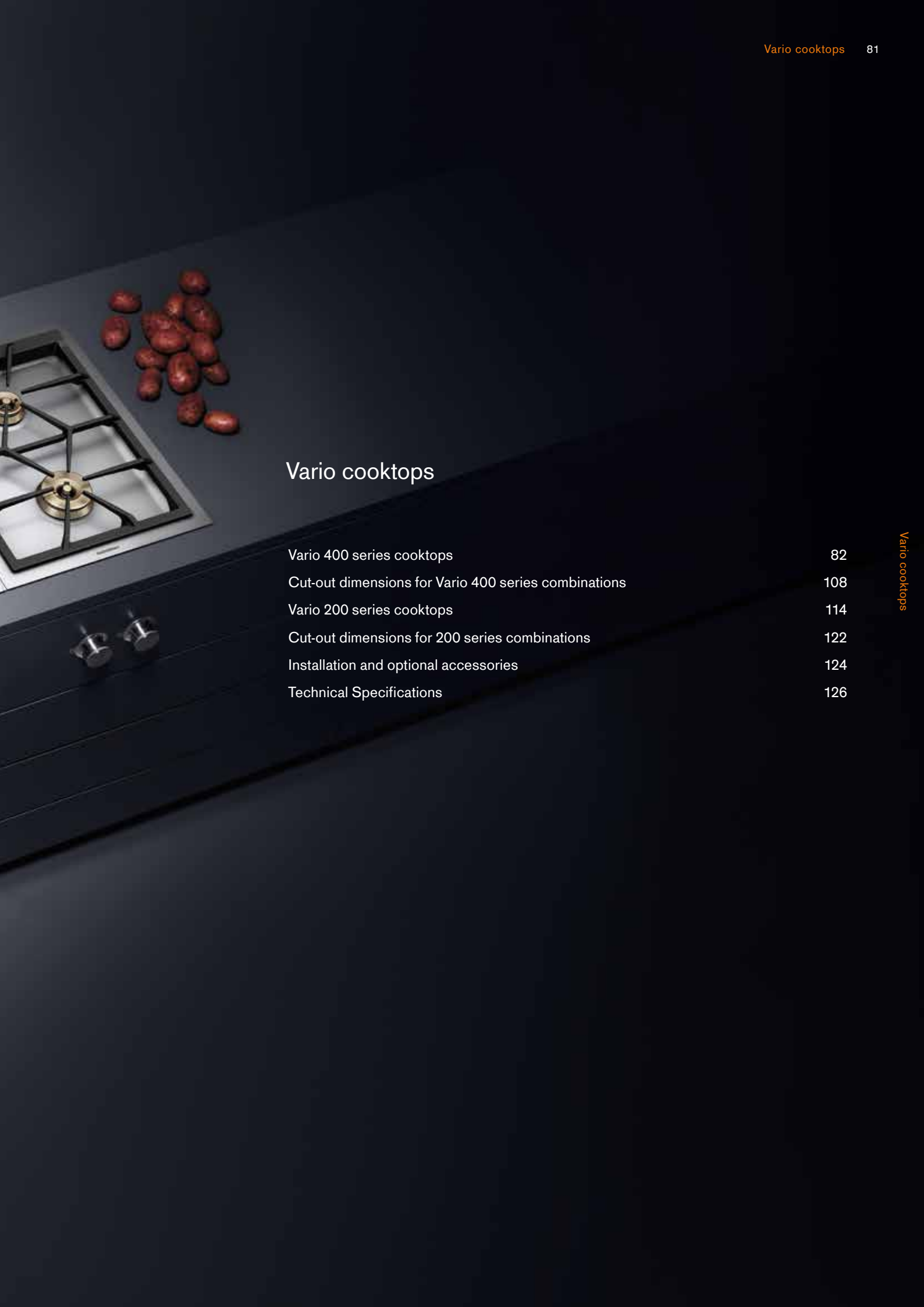
Appliance type		Warming drawer
Full glass door in Gaggenau Metallic		WSP 221 710
Dimensions		
Width	(in.)	24" (60 cm)
Appliance dimensions W × H × D ¹	(in.)	23 ¼" × 5 ½" × 54 8"
Door panel extension from cabinet front	(in.)	¾"
Cut-out dimensions W × H × D	(in.)	22 ¼" × 5 ½" × 21 ⅛"
Net weight	(lbs.)	35
Volume		
Net volume	(cu.ft.)	.7
Interior dimensions W × H × D	(in.)	18 ⅞" × 3 ⅞" × 18"
Number of plate settings	(No.)	6
Cooking modes		
Defrosting of meals / proving of yeast dough		•
Preheating of small beverages		•
Keeping meals warm / slow cooking meals		•
Warming dishes		•
Convection + bottom heat		•
Temperature range 100°F to 175°F (glass surface)	(power levels)	4
Operation		
Rotary knob		•
Status display, visible on the glass front		•
Handleless drawer		•
Recessed grip		•
Soft closing system		•
Features		
Interior light		•
Maximum load	(lbs.)	55
Stainless steel interior with glass bottom		•
Convection fan for even heat distribution		•
Rating		
Total rating	(kW)	0.81
Total Amps		10
Electrical		120 V / 60 Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out.







Vario cooktops

Vario 400 series cooktops	82
Cut-out dimensions for Vario 400 series combinations	108
Vario 200 series cooktops	114
Cut-out dimensions for 200 series combinations	122
Installation and optional accessories	124
Technical Specifications	126



VI 492 611

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16", 6.3 qt., height 4".

WZ 400 001

Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series flex induction cooktop VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bi-colored display
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

2 flex induction cooking zones
7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

2 flex induction cooking zones
7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

1 induction cooking zone ø 9" (2,200 W, with booster 3,700 W), automatically switches to ø 10" (2,600 W, with booster 3,700 W), and to ø 13" (3,300 W, with booster 3,700 W).

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bi-colored display (white/orange)

Features

Flex function for rectangular cooking zones.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation – surface- or flush-mounted – the specific location of the cut-out and the control knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.

Depending on the type of installation – surface- or flush-mounted – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

Immersion depth depending on installation situation, 2 3/8" for surface-mount or 2 3/4" for flush-mount. Panel thickness 5/8" – 1".

A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 46 lbs.

Please read additional planning notes on pages 108 – 113.

Please read the installation details regarding air ducting on page 147.

Rating

Total rating:

208/220 V: 9.6 kW.

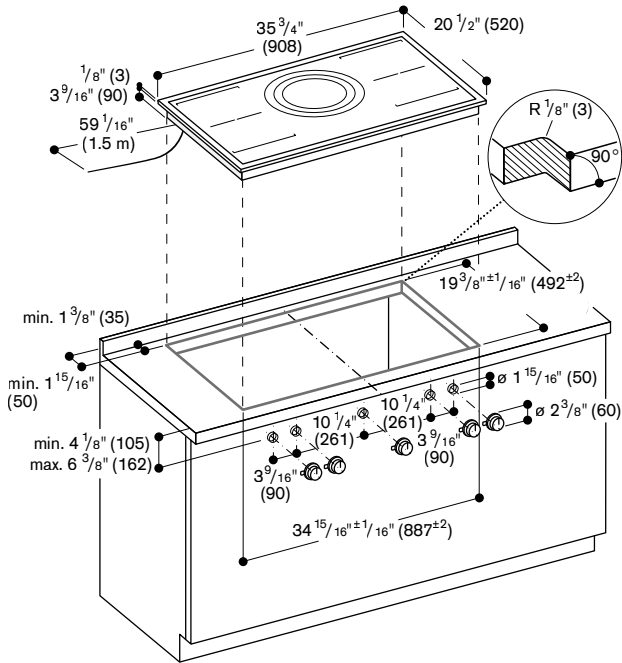
240 V: 11.1 kW.

Total Amps: 45 A.

208/220–240 V / 60 Hz

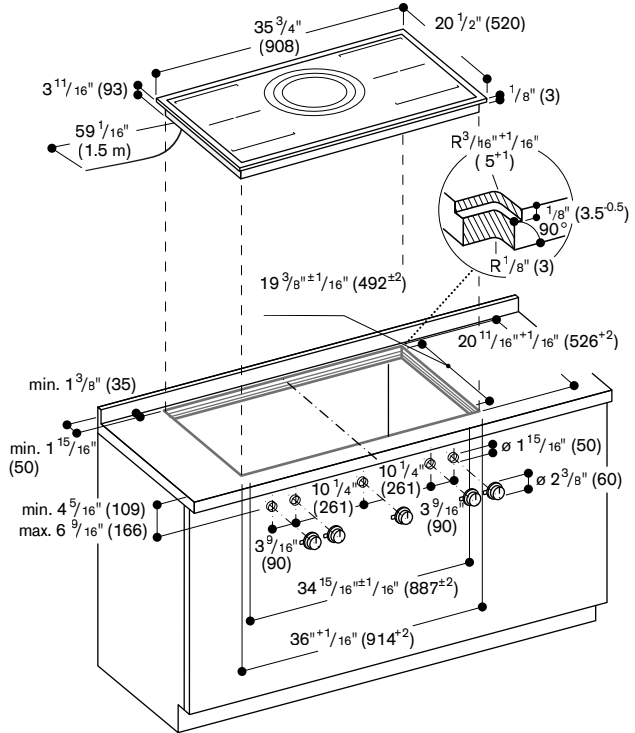
Plan for a 3/7" connecting cable without plug (hardwire required).

Surface-mount Installation



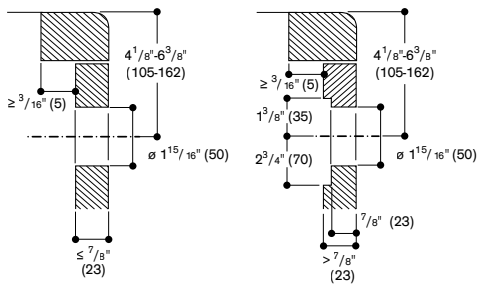
See separate planning notes on page 108.

Flush-mount Installation

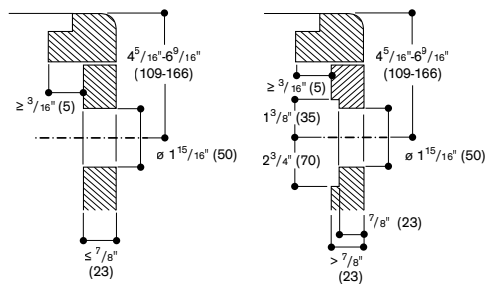


See separate planning notes on page 110.

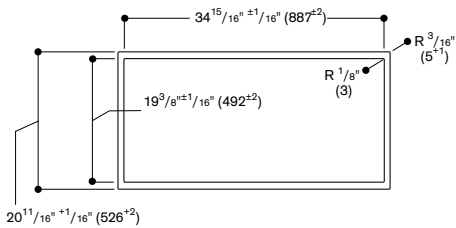
Installation of the control knob; surface-mount installation



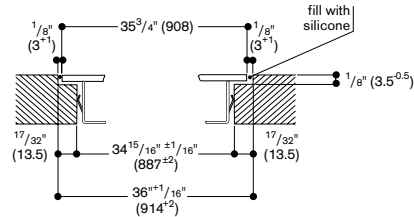
Installation of the control knob; flush-mount installation



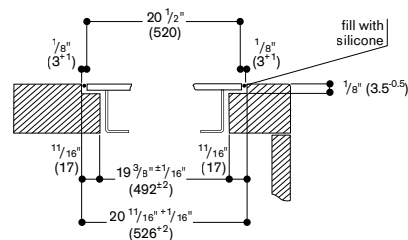
View from above



Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm



CX 492 610

Stainless steel frame
Width 36" (90 cm)

Included accessories

1 Cooking sensor for temperature regulation.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600

Cooking sensor for temperature regulation within pots.

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21", GN 1/1.

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14", GN 2/3.

For full surface induction cooktops.

Vario 400 series full surface induction cooktop

CX 492

- One large cooking surface
- Free positioning of up to 6 items of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output of up to 5,500 W for large cookware
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series appliances

Cooking zones

One unique cooking surface allows for all sizes and formats of cookware to be used.

Up to 6 items of cookware can be placed simultaneously on the cooktop.

Operation

Easy to use color graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Stopwatch.

Short-term timer.

Information key with use indicators.

Power management.

Cooktop-based ventilation control

(with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin

countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended, but should be removable for customer service needs.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 77 lb. (35.2 kg).

Please read the installation details regarding air ducting on page 147.

Rating

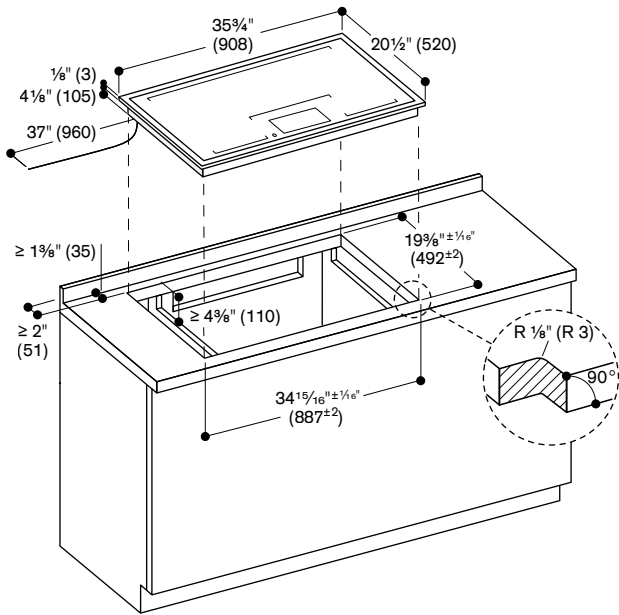
Total rating: 7.2 kW.

Total Amps: 30 A.

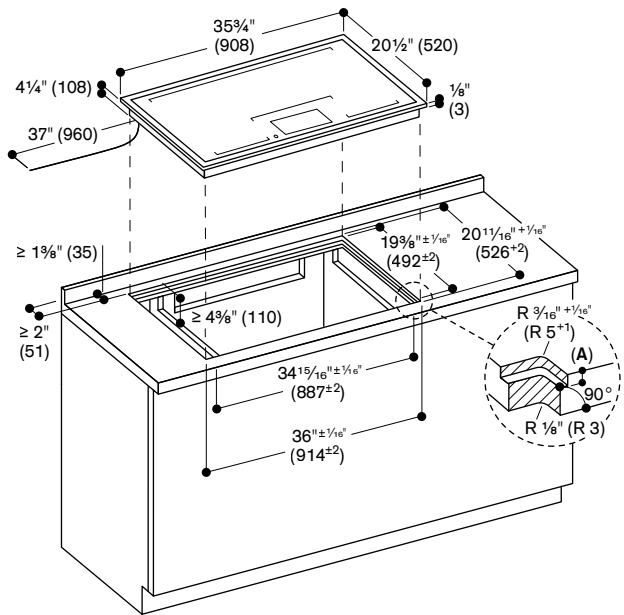
208/220–240 V / 60 Hz

Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation

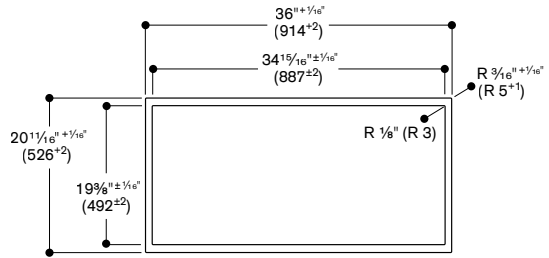


Flush-mount Installation

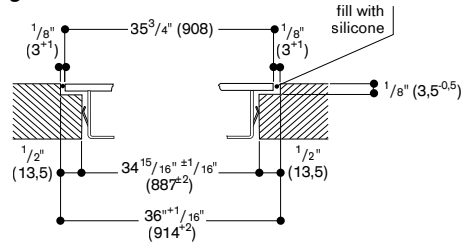


A: 1/8" (3.5^{0.5})

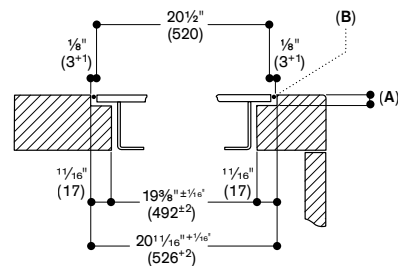
View from above



Longitudinal section



Cross section



A: 1/8" (3.5^{0.5})
B: Fill with silicone



CX 482 610

Stainless steel frame
Width 30" (80 cm)

Included accessories

1 Cooking sensor for temperature regulation in pots.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600

Cooking sensor for temperature regulation within pots.

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21", GN 1/1.

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14", GN 2/3.

For full surface induction cooktops.

Vario 400 series full surface induction cooktop

CX 482

- One large cooking surface
- Free positioning of up to 5 items of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output of up to 5,500 W for large cookware
- Precision-crafted 3 mm stainless steel
- For surface-mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series appliances

Cooking zones

One unique cooking surface allows for all sizes and formats of cookware to be used.

Up to 5 items of cookware can be placed simultaneously on the cooktop.

Operation

Easy to use color graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Short-term timer.

Information key with use indicators.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must

be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended, but should be removable for customer service needs.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 68 lb. (30.8 kg).

Please read the installation details regarding air ducting on page 147.

Rating

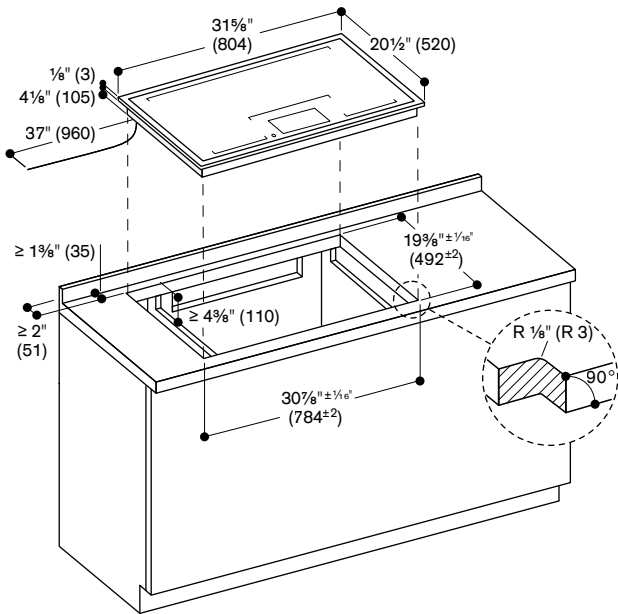
Total rating: 7.4 kW.

Total Amps: 30 A.

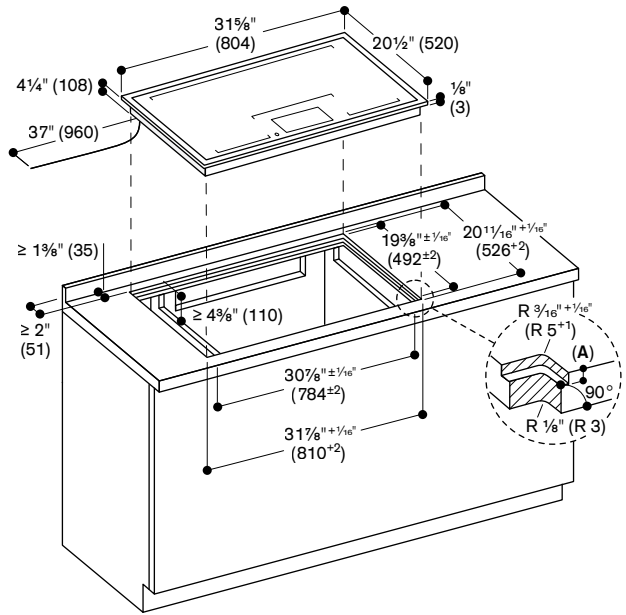
208/220–240 V / 60 Hz

Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation

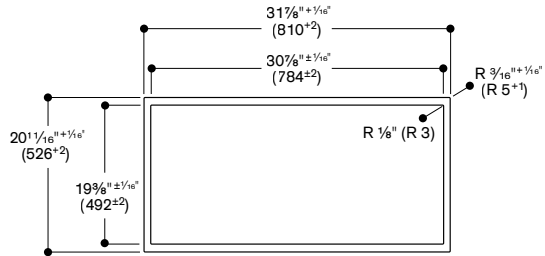


Flush-mount Installation

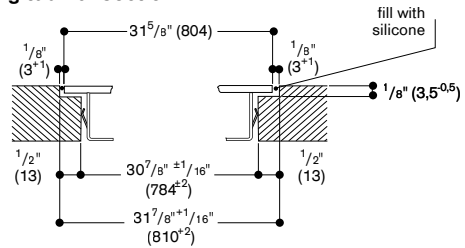


A: 1/8" (3.5^{0.5})

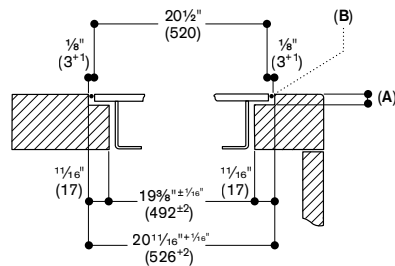
View from above



Longitudinal section



Cross section



A: 1/8" (3.5^{0.5})
 B: Fill with silicone



VI 414 611

Stainless steel frame
Width 15" (38 cm)

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush mounting**.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface mounting**.

Optional accessories**GP 900 004**

Stainless steel frying sensor pan
Non-stick coating, ø 11".

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø 14 3/16", 6.3 qt., height 4".

WZ 400 001

Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series induction wok**VI 414**

- 12 5/8" cooking zone with booster function
- Ideal for round-bottomed wok using wok ring attachment
- Frying sensor function for temperature control in pans
- Easy control of all functions with bi-colored display
- Solid stainless steel control knob
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 induction cooking zone ø 8 1/4" (21 cm) (2,200 W, with booster 3,700 W), automatically switches to ø 10 1/4" (26 cm) (2,600 W, with booster 3,700 W), and to ø 12 5/8" (32 cm) (3,300 W, with booster 3,700 W)

Operation

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bi-colored display (white / orange)

Features

Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes

Depending on the type of installation – surface- / or flush-mounted – the specific location of the cut-out and the control knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

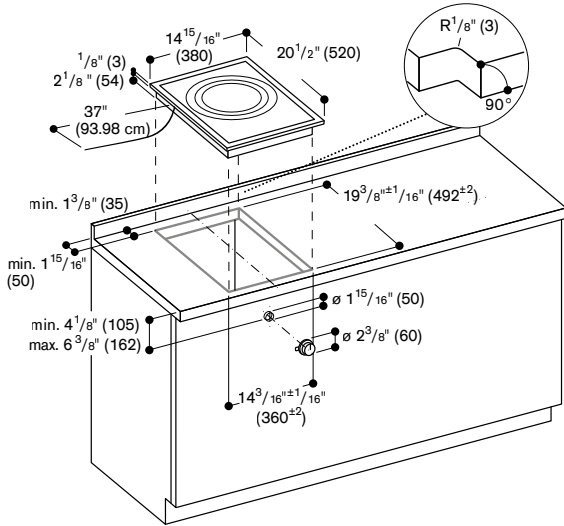
If installing several Vario appliances in individual cut-outs allow for a minimum distance of 2" between the individual cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Immersion depth depending on installation situation, 2 5/8" for surface-mount or 2 3/4" for flush-mount. Front panel thickness 5/8" – 1".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 147.

Rating

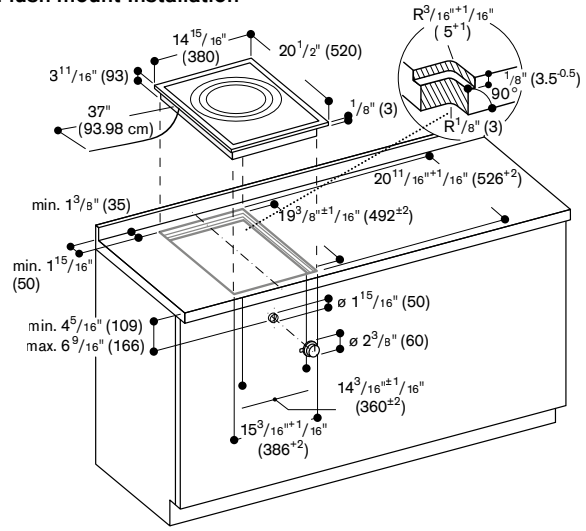
Total rating: 3.7 kW.
Total Amps 16 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation



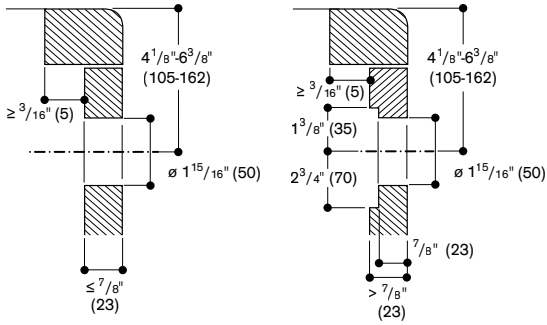
See separate planning notes on page 113.

Flush-mount Installation

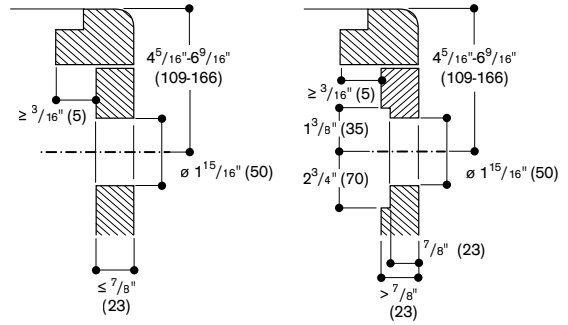


See separate planning notes on page 113.

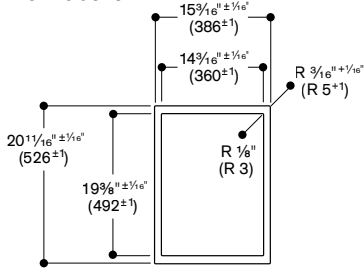
Installation of the control knob; surface-mount installation



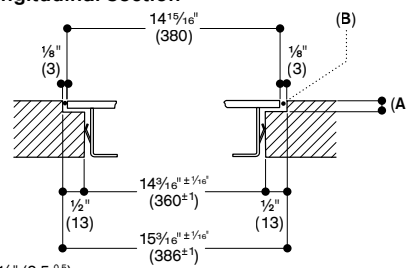
Installation of the control knob; flush-mount installation



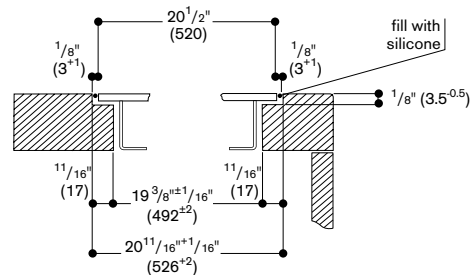
View from above



Longitudinal section



Cross-section



When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



VI 422 611

Stainless steel frame
Width 15" (38 cm)

Installation accessories

In combination of several Vario cooktops or VL414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

Optional accessories**GP 900 001**

Stainless steel frying pan
Non-stick cooking, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying pan
Non-stick coating, ø 8".

Vario 400 series flex induction cooktop
VI 422

- Flex induction for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bi-colored display
- Solid stainless steel control knob
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

2 flex induction cooking areas
Small area :7 ½" x 9" (2,200 W, with booster 3,700 W)
Large area: 15" x 9" (3,300 W, with booster 3,700 W)

Operation

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.
User friendly control with bi-colored display (white / orange).

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertops manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

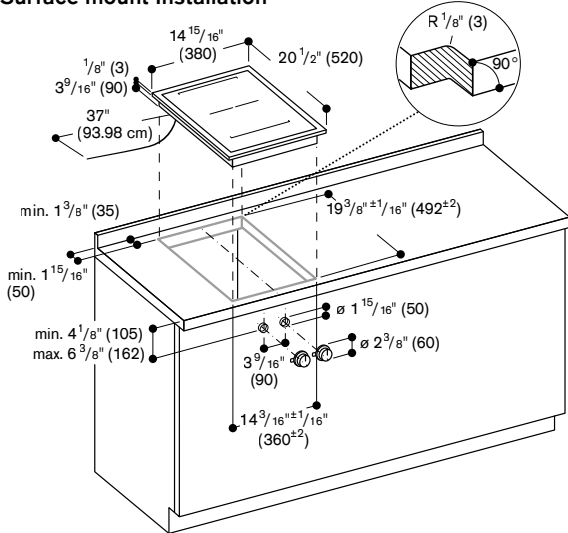
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended. Immersion depth 2 5/8" – 2 3/4" depending on type of installation. Front panel thickness 5/8" – 1". Appliance can be snapped into the countertop from above. Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 147.

Rating

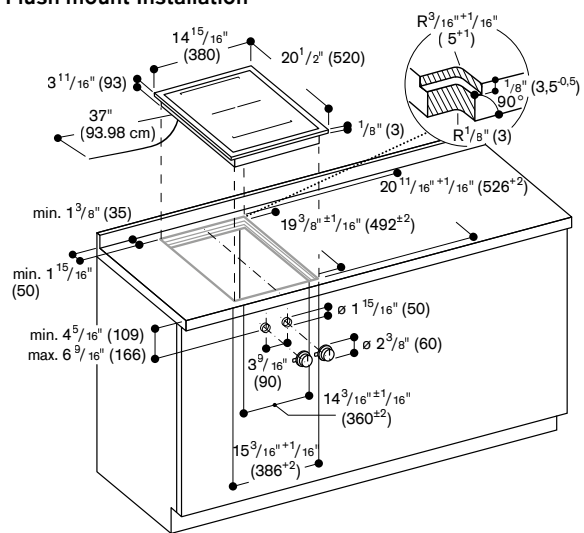
Total rating: 3.7 kW.
Total Amps: 16 A.
208/220–240 V / 60 Hz
Total connected load 3.6 kW.
Plan for a 37" connecting cable without plug (hard wire required).

Surface-mount Installation



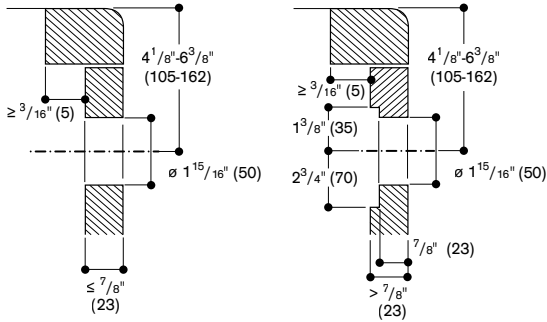
See separate planning notes on page 113.

Flush-mount Installation

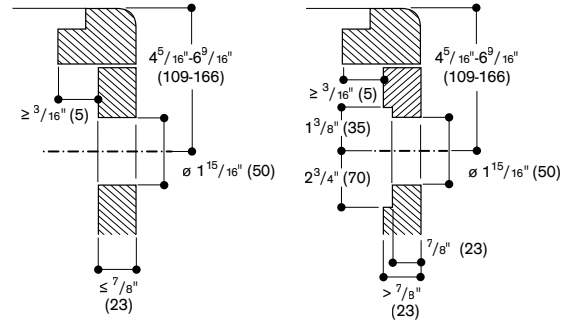


See separate planning notes on page 113.

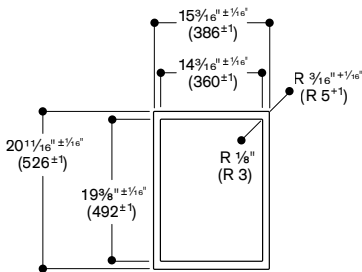
Installation of the control knob; surface-mount installation



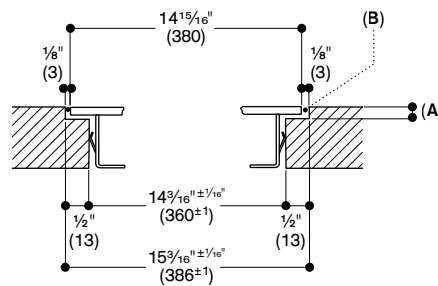
Installation of the control knob; flush-mount installation



View from above

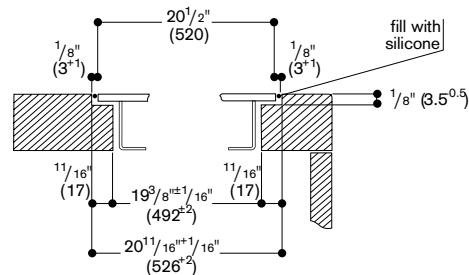


Longitudinal section



A: 1/8" (3.5^{0.5})
B: Fill with silicone

Cross-section



When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



VG 491 211CA

Stainless steel

Width 36" (90 cm)

Natural gas.

For conversion to LP gas, LP kit (part #10004447) must be ordered.

Included accessories

1 wok attachment ring

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16", 6.3 qt., height 4".

Vario 400 series gas cooktop

VG 491

- Five multi-ring burners with up to 59,700 BTU
- Full electronic power regulation on 12 levels
- Precise and reproducible flame size
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast-iron pan supports
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 multi-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11".

2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11".

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic quick ignition.

Features

Simmer function.

Three-part cast-iron pan support with flat, continuous pot surface.

Brass burner rings.

Equipped for natural gas.

For conversion to LP gas, LP kit (part #10004447) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Automatic quick ignition.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific burners.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

If combining several Vario 400 series appliances, a connection strip VA420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into

account the appliance weight and additional loads.

Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood.

Heat resistance and watertight sealing of the cut edges must be observed.

Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

A minimum lateral clearance of at least 12" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted. Installation in a 36" wide base cabinet is required.

The combination with VL414 is not recommended, since the air extraction from the center burner cannot be guaranteed due to the distance.

With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 70.5 lbs.

Rating

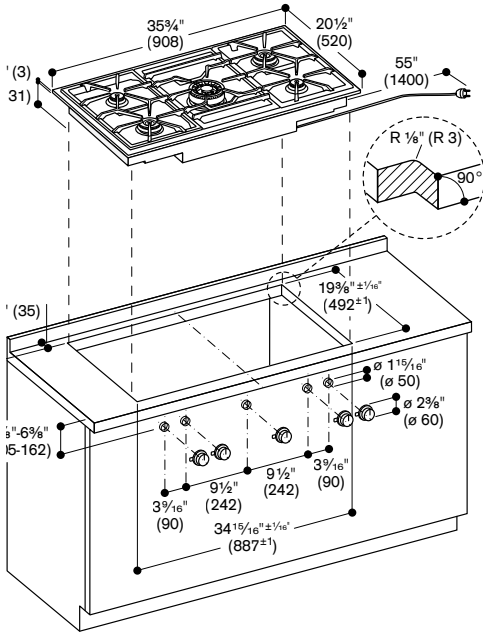
Total rating: 59,700 BTU (17.5 kW).

Total Amps: .2 A.

120 V / 60 Hz

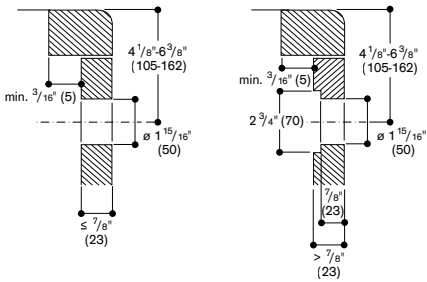
Connecting cable 55" with plug.

Surface-mount Installation

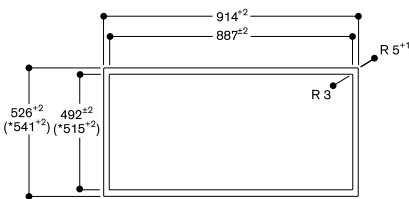


See separate planning notes on page 108.

Installation of the control knob, surface-mount installation

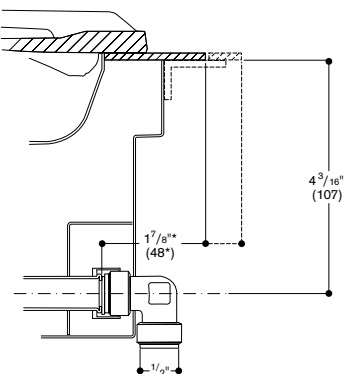


View from above



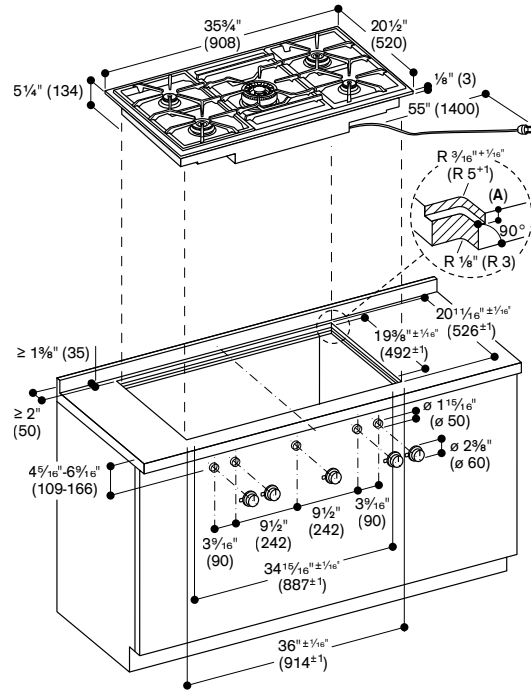
* with filler strip

Gas connection



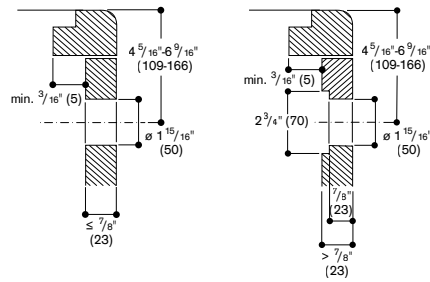
Numbers indicated inside parenthesis () = mm

Flush-mount Installation

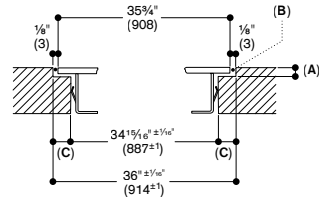


(A) 1/8" See separate planning notes on page 110.

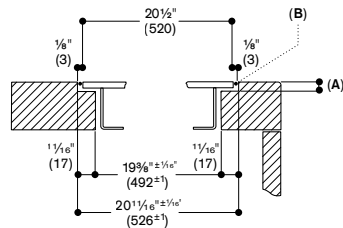
Installation of the control knob, flush installation



Longitudinal section



Cross-section



A: 1/8" (3.5^{0.5})
B: Fill with silicone



VG 415 211CA

Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Included accessory

1 wok attachment ring

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 7/16", 6.3 qt., height 4".

Vario 400 series gas wok

VG 415

- Three-ring burner with 18,800 BTU
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame regulation
- Automatic ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 multi-ring wok burner (300 W – 5,500 W), 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic ignition.

Features

Simmer function.

Cast-iron pan support with flat, continuous pot surface.

Brass burner rings.

Equipped for natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting: Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

A minimum clearance of at least 6" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop. With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 33 lbs.

Rating

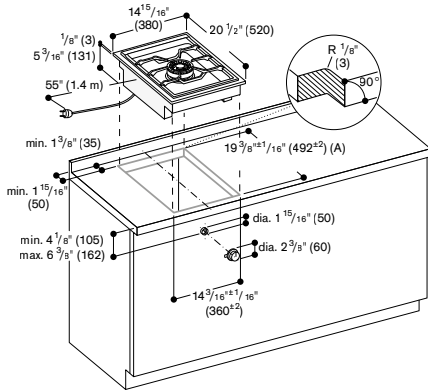
Total rating: 18,800 BTU (5.5 kW).

Total Amps: 2 A.

120 V / 60 Hz

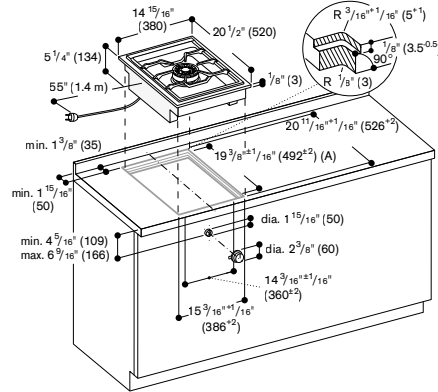
Connecting cable 55" with plug.

Surface-mount Installation



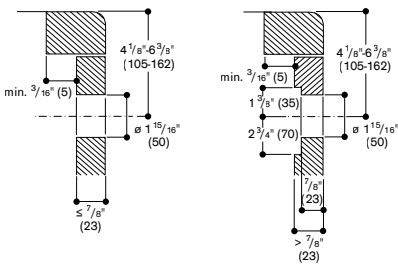
(A) When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
See separate planning notes on page 113.

Flush-mount Installation

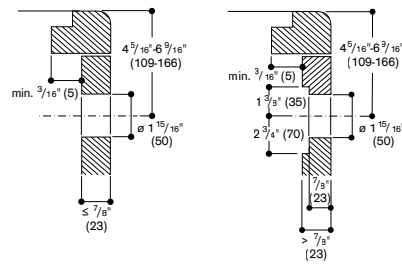


(A) When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
See separate planning notes on page 113.

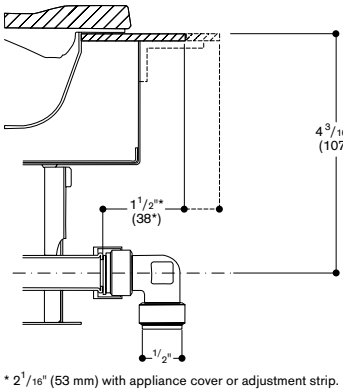
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

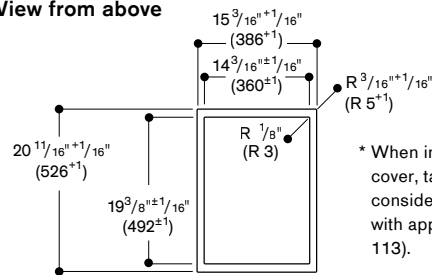


Gas connection

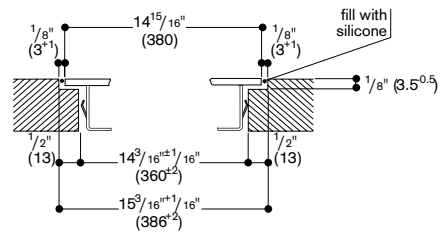


* 2 1/16" (53 mm) with appliance cover or adjustment strip.

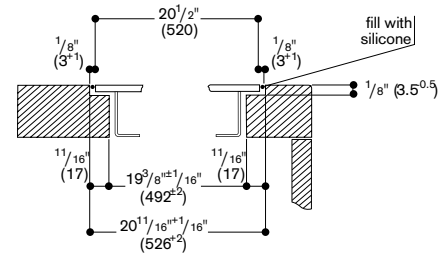
View from above



Longitudinal section



Cross-section



When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



VG 425 211CA

Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #427789) must be ordered.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Vario 400 series gas cooktop

VG 425

- Two multi-ring burners up to 13,600 BTU.
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 two-ring high-output burner (570 – 13,600 BTU), suitable for pots and pans up to a maximum \varnothing 11".

1 two-ring standard-output burners (570 – 6,800 BTU), suitable for pots and pans up to a maximum \varnothing 9 $\frac{7}{16}$ ".

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic ignition.

Features

Simmer function.

Cast-iron pan support with flat, continuous pot surface.

Brass burner rings.

Equipped for natural gas. For conversion to LP gas, LP kit (part #427789) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting: Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

A minimum clearance of at least 6" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.

With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 30 lbs.

Rating

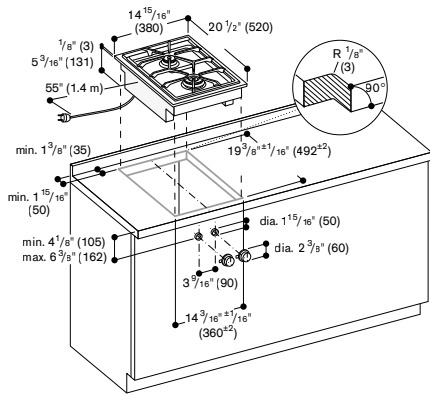
Total rating: 20,500 BTU (6.0 kW).

Total Amps: .2 A.

120 V / 60 Hz

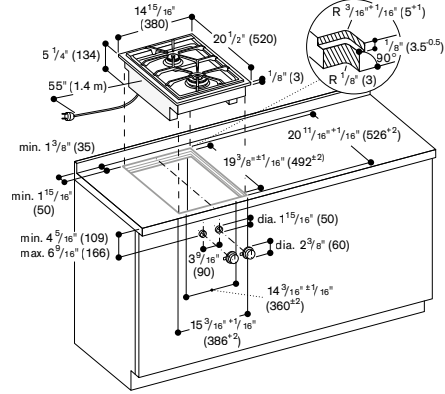
Connecting cable 55" with plug.

Surface-mount Installation



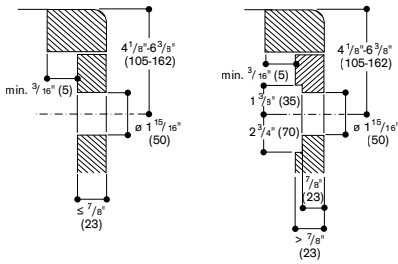
See separate planning notes on page 113.

Flush-mount Installation

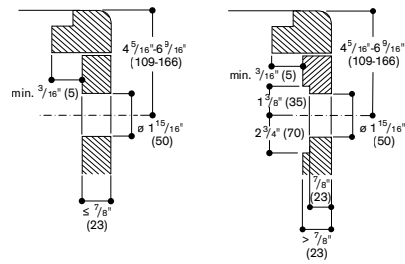


See separate planning notes on page 113.

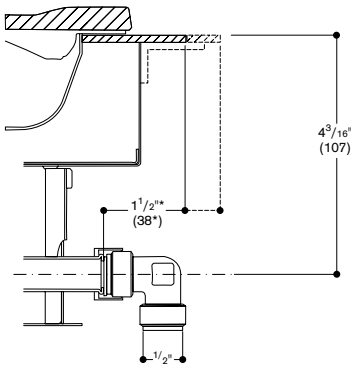
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

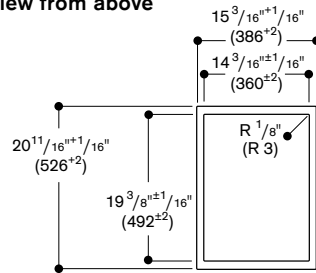


Gas connection



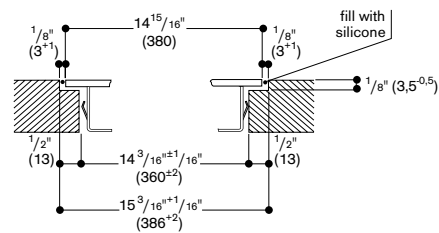
* 2 1/16" (53 mm) with appliance cover.

View from above

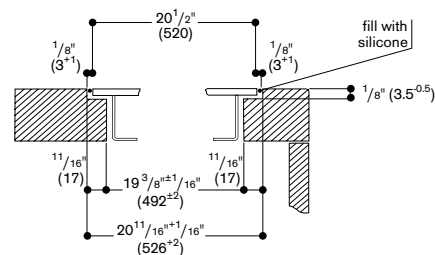


* When installing with appliance cover, take the deeper cut-out into consideration. See "Installation with appliance cover" on page 113.

Longitudinal section



Cross-section



When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



VP 414 611

Stainless steel
Width 15" (38 cm)

Included accessory

2 spatulas

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Vario 400 series teppan yaki**VP 414**

- Hard chrome-plated surface for teppan cooking and use as griddle, grill, searer and warming plate. No pots or pans necessary
- Exact temperature control up to 480° F
- Optimum heat distribution
- Solid stainless steel control knob
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

Cooking area: W 12³/₁₆" x D 17⁵/₁₆"
(31 x 44 cm)

Operation

Control knobs with illuminated ring, cooking position and output marking. Electronic temperature control from 240 to 480° F.

Features

Two zones, each 1,500 W, can be operated together as a complete surface or each half separately. Cleaning function. Keep warm setting.

Safety

Safety shut-off.
Pre-heat and residual heat indicator.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary. If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting: Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

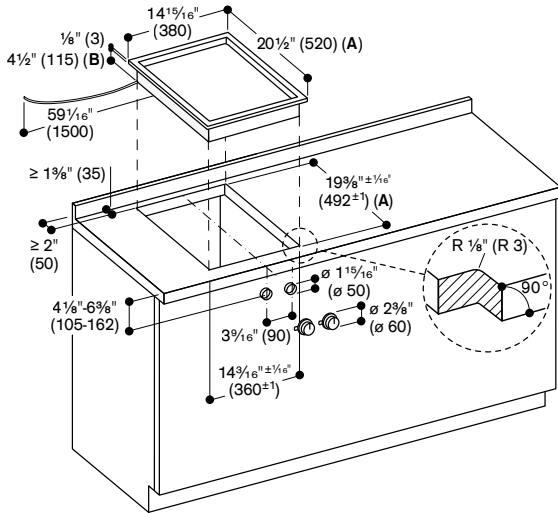
Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. A minimum lateral clearance of at least 1³/₈" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the countertop from above. Appliance weight: approx. 26.5 lbs.

Rating

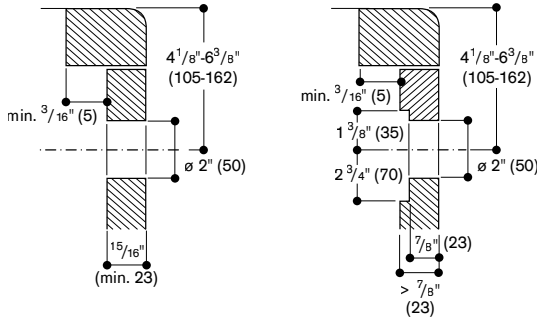
Total rating: 3 kW
Total Amps: 16 A.
208/220–240 V / 60 Hz
Plan for a 59" connecting cable without plug (hardwire required).

Surface-mount Installation

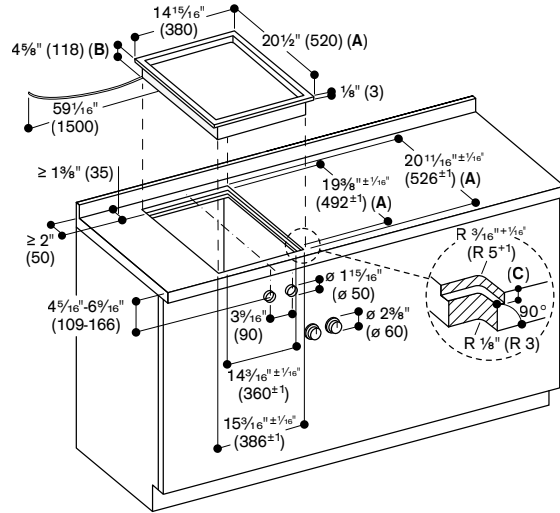


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes) See separate planning notes on page 113.
B: 5/8" (130 mm) in the area of the cable clamp (left, on the rear side)

Installation of the control knob; surface-mount installation

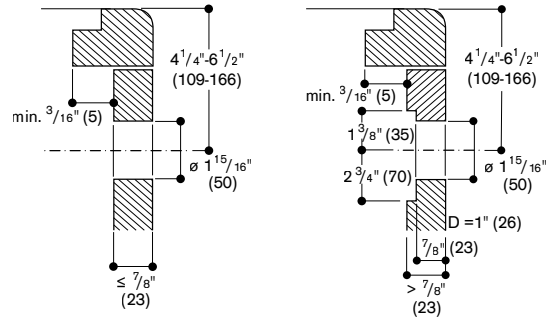


Flush-mount Installation

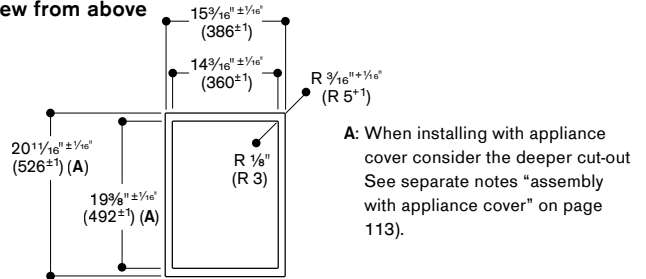


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes) See separate planning notes on page 113.
B: 5/8" (130 mm) in the area of the cable clamp (left, on the rear side)
C: 1/8" (3.5^{0.5})

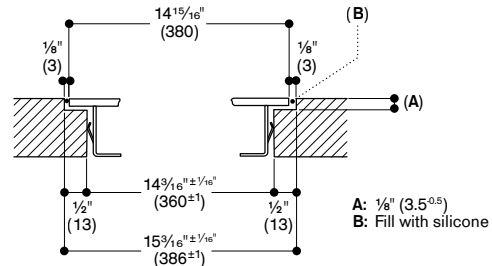
Installation of the control knob; flush-mount installation



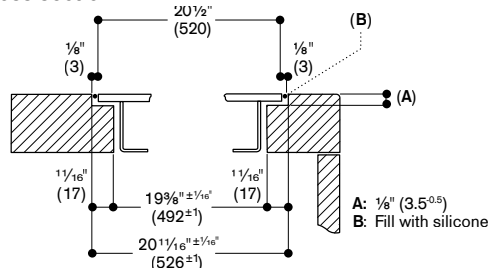
View from above



Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



VR 414 610

Stainless steel
Width 15" (38 cm)

Included accessories

- 1 cast-iron griddle, half size
 - 1 grease collecting insert
 - 2 cast-iron grills
 - 1 lava stone
 - 1 cleaning brush
-

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush mounting**.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface mounting**.

VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories**LV 030 000**

Lava stones for refilling.

VA 461 000

Cast-iron griddle, enameled, half size
For Vario electric grill 400 series.
For simultaneous searing and grilling on two separate surfaces.

VA 461 001

Cast-iron griddle, enameled, full size
For Vario electric grill 400 series.
For searing large quantities on one surface.

Vario 400 series electric grill**VR 414**

- Two zones, can be operated together or separately
- Half size cast-iron griddle included for simultaneous searing and grilling on two separate surfaces
- Open cast-iron grill, lava stones
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Operation

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.

Features

Cooktop, lava stone trough and grease collecting insert are stainless steel. Two zones, each 1500 W, can be operated together as a complete surface or each half separately.

Safety

Safety shut-off.
Pre-heat and residual heat indicator.

Planning notes

Depending on the type of installation – surface- / or flush-mounted – the specific location of the control knob positions may vary.
If installing with appliance cover VA 440 take into account the additional space required for the depth.
If combining several Vario 400 series, appliances a connection strip must be placed between the appliances. Depending on the type of installation – surface- / or flush-mounted – the corresponding VA 420 connecting strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting: Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

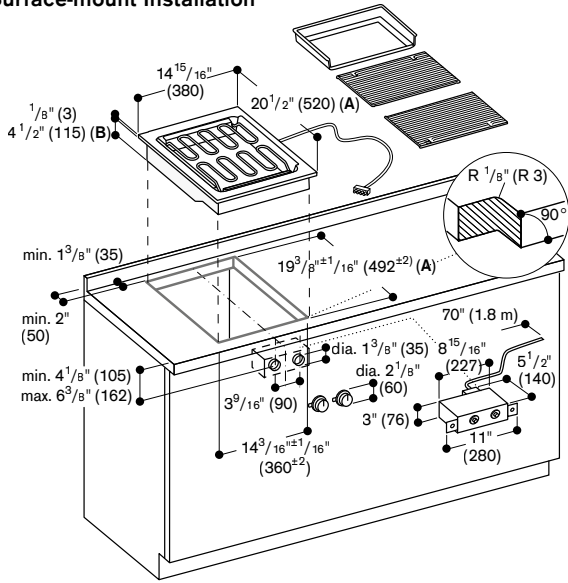
Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. A minimum lateral clearance of at least 4" from adjacent heat-sensitive cabinets or from the wall must be observed.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 57.3 lbs.

Rating

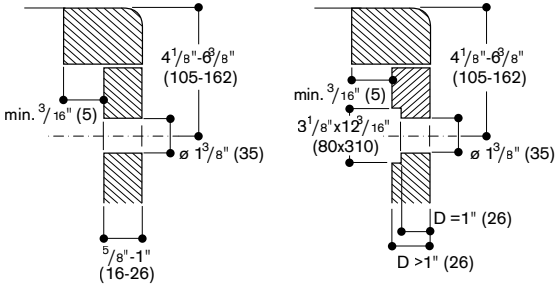
Total rating: 3 kW.
Total Amps: 16 A.
208/220–240V / 60 Hz
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation

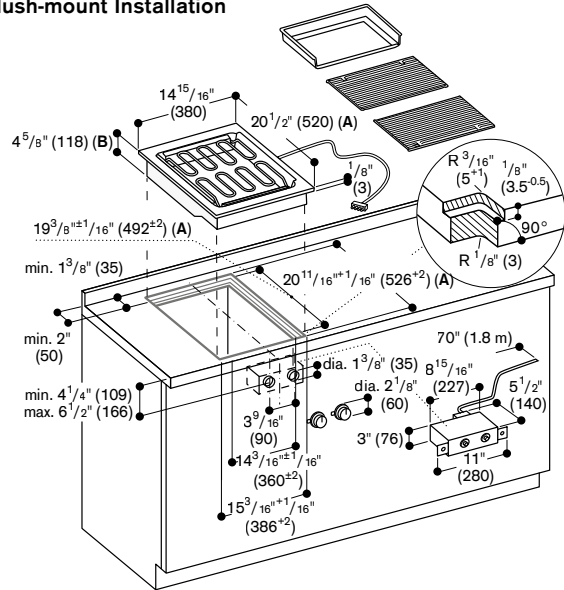


A: When installing with appliance cove, take the deeper cut-out into consideration. See separate planning notes on page 113.
 B: 5 1/8" (130 mm) in the area of the cable clamp (left, on the rear side).

Installation of the control knob; surface-mount installation

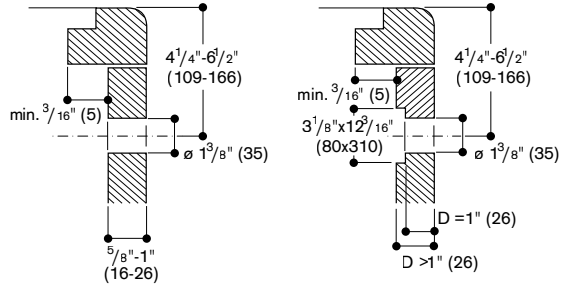


Flush-mount Installation

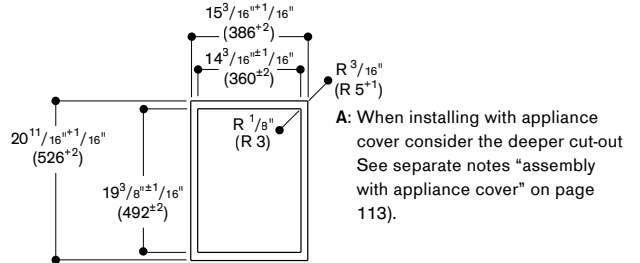


A: When installing with appliance cove, take the deeper cut-out into consideration. See separate planning notes on page 113.
 B: 5 5/8" (130 mm) in the area of the cable clamp (left, on the rear side).

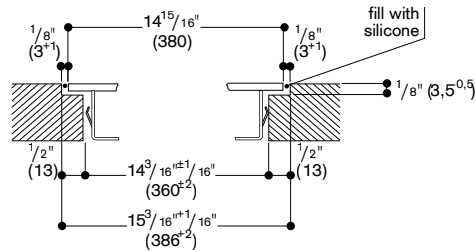
Installation of the control knob; flush-mount installation



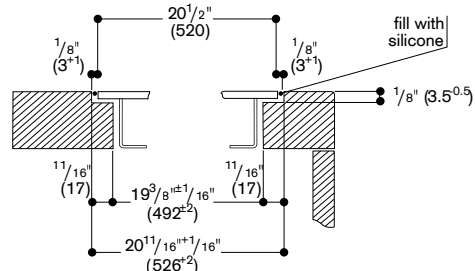
View from above



Longitudinal section



Cross-section



When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

Numbers indicated inside parenthesis () = mm



VL 414 111

Stainless steel
Width 4 5/16 (11 cm)
Air extraction / Air recirculation
Without blower and control knob
(order separately)

Required installation accessories

AA 490 711

Vario control knob for use with Vario 400 series downdraft ventilation.
Stainless steel

For operation with one of the following 400 series blowers: AR400742 inline / AR401742 remote blower or AR413722 recirculation blower. For more details on the actual control knob, see page 104.

AD 724 041

Round duct connection additional adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for 6" round pipe for VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

Optional accessories

AA 414 010

Air deflector for VL 414 next to gas appliance.

Installation accessories for the air recirculation ducts can be found starting on page 194.

Vario 400 series downdraft ventilation VL 414

- Highly efficient ventilation system at cooktop
- Flexible power distribution, precise extraction of cooking vapors
- Can be perfectly combined with other Vario 400 series products
- Precision crafting of 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Without blower, can be combined with multiple 400 series AR blowers and one AA 490 control knob

Output

Maximum air output in combination with 400 series AR inline / remote or recirculation blower. For CFM information, refer to blower overview on pages 206–207.

Noise level depends on the built-in situation.

Features

Manual opening of the ventilation element.

Closing element made of stainless steel, dishwasher-safe.

Metal grease filter with grease drip tray, dishwasher-safe.

Planning notes

Refer to the table on page 202 for the matching blowers for air recirculation or air extraction mode.

Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

For each VL one blower is recommended.

Maximum countertop width between two VL: 24" (60 cm).

Appliance can be snapped into the cooktop from above. Additional fixing by clamps accessible from bottom up, clamping range 1 3/16"-2"(30–50 mm).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood.

Heat resistance and watertight sealing of the cut edges must be observed.

Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

If installing several appliances individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

If operated next to gas appliances, the air deflector AA 414 010 is

recommended to ensure maximum performance of the cooktop. No duct connection pieces are included, they must be ordered separately. Either AD724042 transition to 6" round duct to connect to bottom / left / right side of VL and AD724041 adapter piece if connecting duct to left or right side of VL downdraft.

Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft. Multiple blowers can be operated via one AA 490 control knob at the same speed level.

If a higher power requirement is needed for 1x VL 414 downdraft, a second blower can be added.

Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance. Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3/16" to 1 15/16".

Please read additional planning notes on pages 168 – 169.

Rating

60 Hz

Plan for a 79" connection cable between ventilation element VL 414 and control knob AA 490.



AA 490 711
Stainless steel control knob

Vario 400 series control knob for use with VL 414 downdraft
AA 490

- For operation with 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

Operation

Control knob with illuminated ring and output marking.

Features

3 electronically controlled power levels and 1 intensive mode.
Run-on function, 6 min.

Planning notes

For positioning examples of the knob at any location between Vario cooktops, see planning notes on following page.

Note: when using two blowers, customers can choose to install one or two control knobs.

The separate electronics box needs to be installed so that it is accessible.

Possible combinations with the AA 490 control knob:

2x VL 414: 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower

1x VL 414: all 400 series AR blowers possible.

One or two blowers can be operated via one AA 490 control knob at the same speed level.

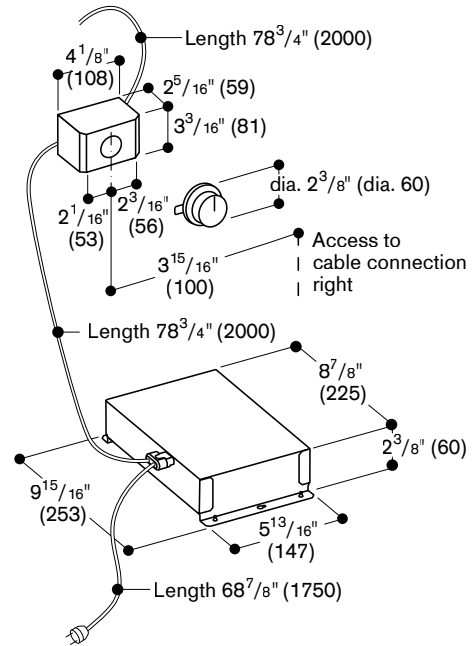
Rating

Total rating: 10 W.

Total Amps: 4 A.

120 V / 60 Hz

Connecting cable 69" with plug.



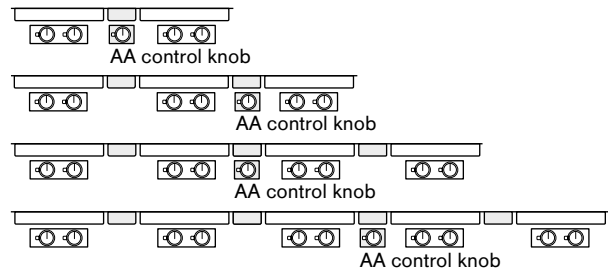
Additional planning notes for VL 414 downdraft placement options

Optimal placement for VL 414 downdraft units

When installing several VL 414 ventilation units, the air output can be distributed flexibly to the cooking appliances using manual opening and closing.

Location of the AA 490 control knob

The AA 490 control knob can be located in front of any ventilation unit.





AL 400 721

Stainless steel
Width 47 1/4" (120 cm)
Air extraction with 2x 400 series AR400742 inline/AR401742 remote blowers.
Air recirculation operation with 2x AR410710 blowers.
Comes without blower.

AL 400 791

Stainless steel
Width 36" (90 cm)
Air extraction with 400 series AR400742 inline/AR401742 remote blowers.
Air recirculation operation with AR413722 blower.
Comes without blower.

Required installation accessories

AD 754 045

Connection piece to 2x 6" round ducts
Fitting AL 400, front or back side.

or

AD 854 043

Connecting pieces for 2 flat ducts
DN 150, set of two
Fitting AL 400, bottom side.

Installation accessories

AA 010 410

Air exhaust grill recirculation
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 401

Cabinet support 33 7/8" for 36" AL 400 downdraft.
Can be combined with retractable downdraft AL 400.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 431

Cabinet support 47 7/16" for 46 5/8" AL 400 downdraft.
Can be combined with retractable downdraft AL 400.
Recommended as bearer for the countertop, instead of a cabinet frame.

AD 704 048

Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see example 1 and 4 on pages 158–159.)

AD 704 049

Air collector box DN 150 flat duct 2x DN 150 flat duct air intake.
To connect 1x AL 400 to blower AR 413 bottom side. (see examples on pages 160–162).

Retractable downdraft ventilation AL 400

- Downdraft for combination with all Gaggenau cooktops, when not in use can be completely lowered into the countertop
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Precision-crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Comes without blower, can be combined with Gaggenau extraction or recirculation blowers

Output

For information on maximum air output in combination with blowers refer to the remote blower table on pages 206–207.
Noise level depends on the built-in situation.

Features

3 electronically controlled output levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.

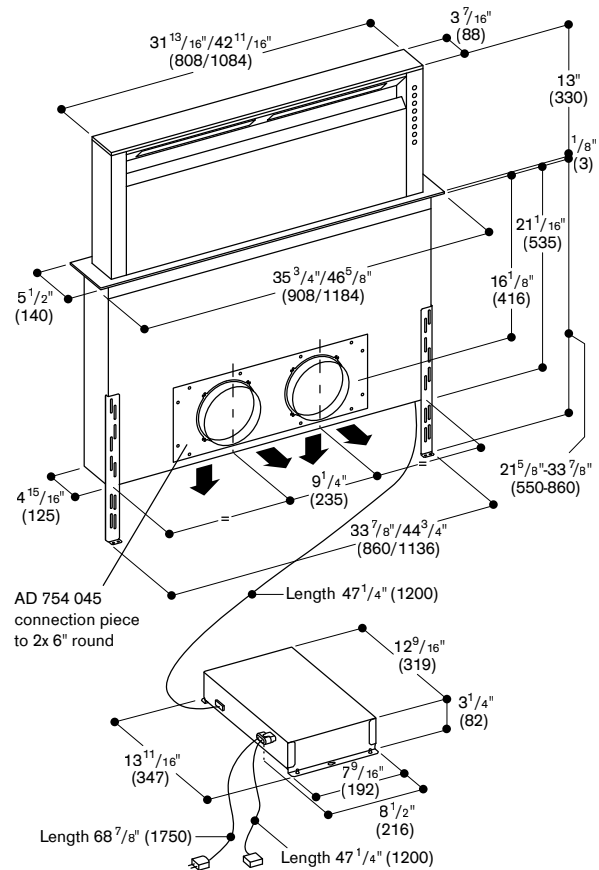
Planning notes

Refer to the table on page 202 for the matching blowers for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 721/AL 400 791
For operation with 4/3 Vario 200 series cooktops, 3/2 Vario 400 series cooktops or a cooktop configuration of up to 47 1/4" (120 cm)/(36 1/4" (92 cm) wide.
Operation of Vario cooking appliances is only possible without appliance cover.
Max. output of cooktops 61,400 BTU (18,000 W).
In combination with the cooktop CI 292, installation in 24" (60 cm) deep countertop is possible.
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistance and watertight sealing of the cut edges must be observed.
Concerning other materials please consult the countertop manufacturer.
The remaining surface of the countertop 2" min. (50 mm) between the cut-outs must be reinforced with a support. It is recommended to use cabinet support AA 409 401/431.
Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the retractable downdraft if built-in situation permits.
To avoid smoke when frying/grilling refer to the manuals of VR/VP.

Please read additional planning notes on pages 158 – 162.

Rating

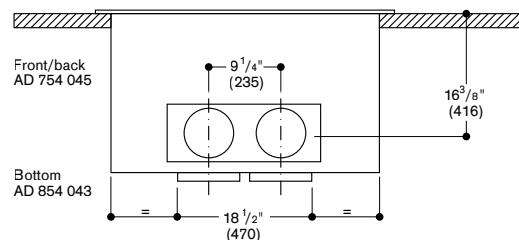
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 60" with plug.
Network cable 47" (1.2 m).



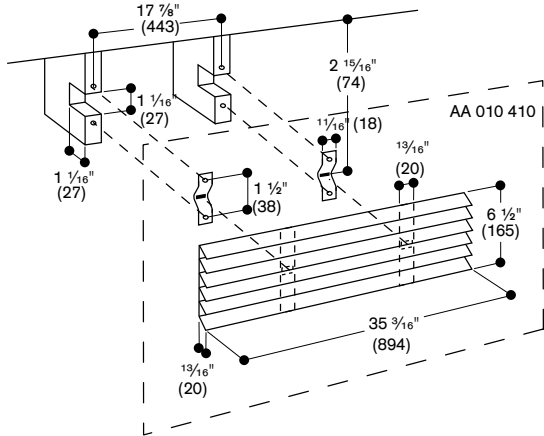
AD 754 045
connection piece
to 2x 6" round

Duct connection 2 x ø 6" front/back
Round duct connection piece with AD 754 045

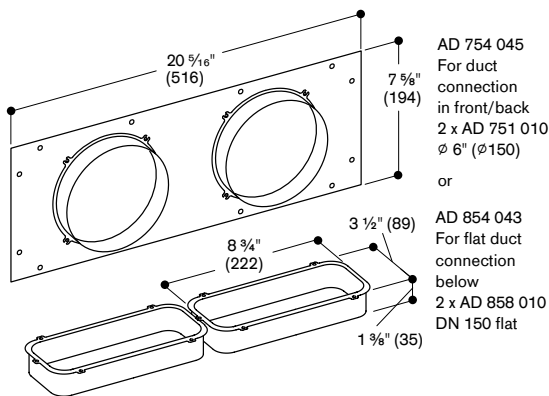
AL 400 connection positions ø 6" or flat duct DN 150



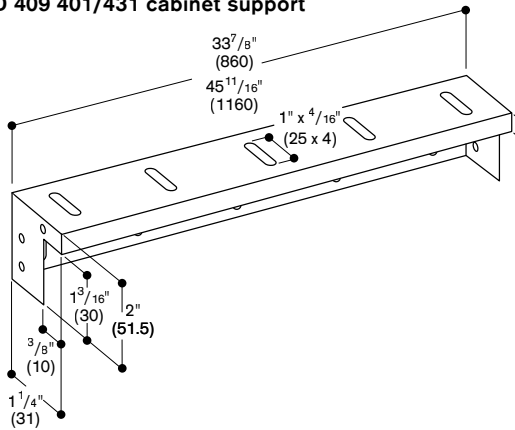
AA 010 410 air exhaust grill



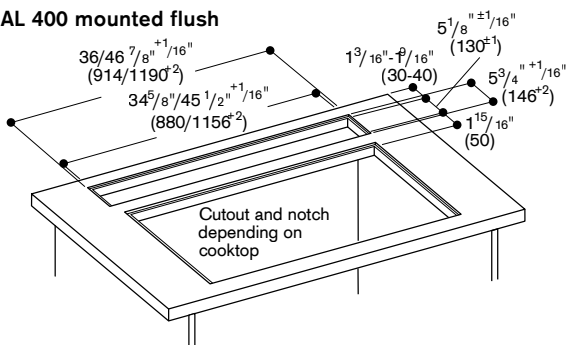
AD 754 045 and AD 854 043



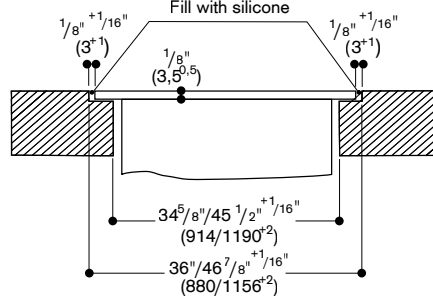
AD 409 401/431 cabinet support



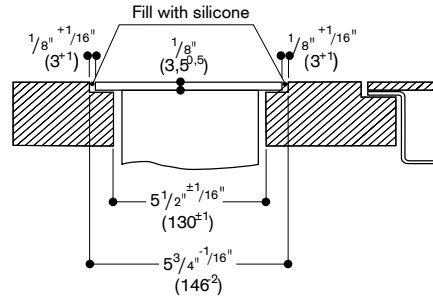
AL 400 mounted flush



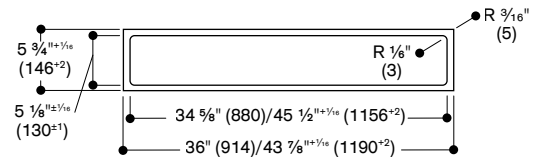
Longitudinal section



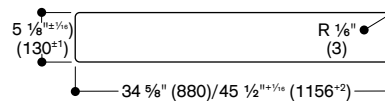
Cross-section



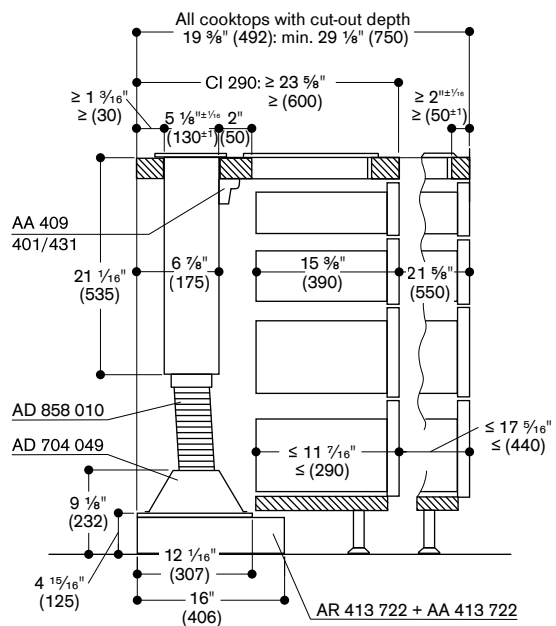
AL 400 cut-out flush mounted



AL 400 cut-out for surface mounting



Cross-section of lower cabinet for AL 400 (without back wall) with AR 413; connection at the bottom

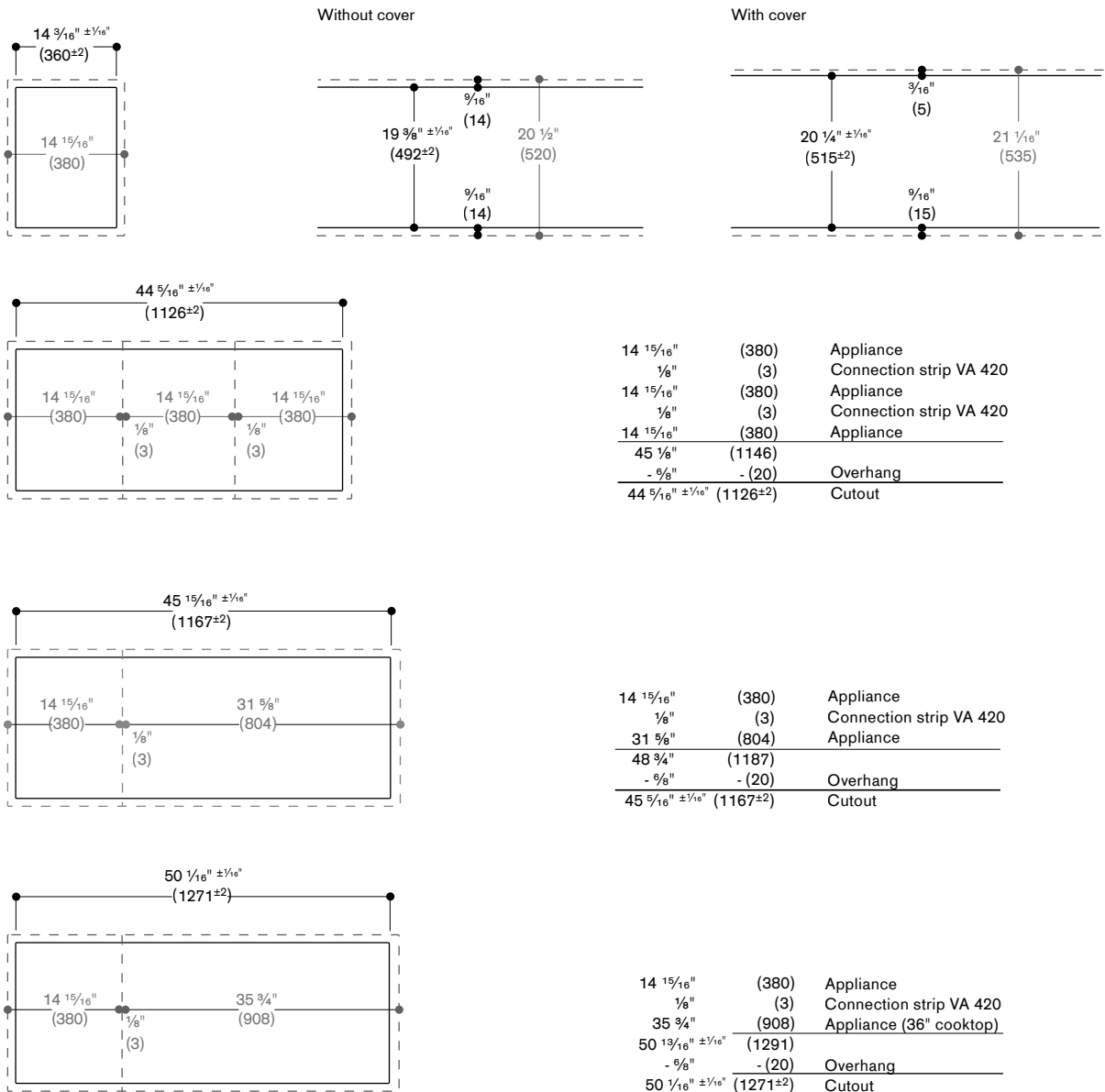


Cut-out dimensions for Vario 400 series combinations. **Surface-mount installation.**

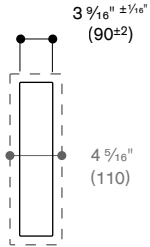
The drawings listed below show the cut-out dimensions for Vario 400 series appliance combinations for a **surface mounting**. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

The connection strip VA 420 010 must be provided for surface mounting combinations.

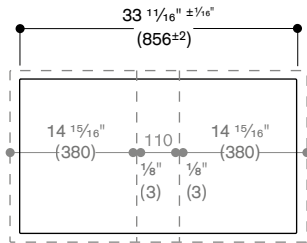
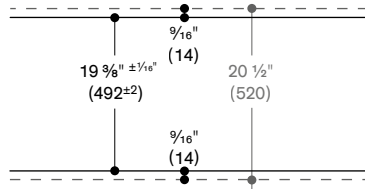
Sample combinations without VL 414 ventilation element:



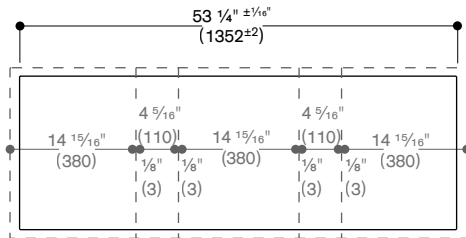
Sample combinations with VL 414 ventilation element:



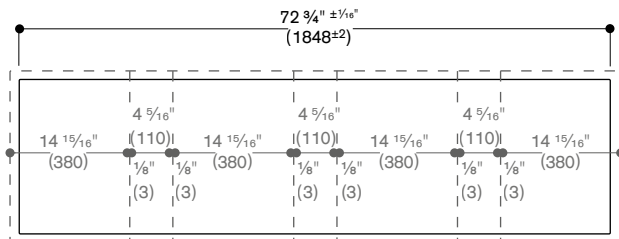
Without cover



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
37 1/2"	(876)	
- 9/8"	-(20)	Overhang
33 1/4" ± 1/16"	(856±2)	Cutout



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
54"	(1372)	
- 9/8"	-(20)	Overhang
53 1/4" ± 1/16"	(1352±2)	Cutout



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
73 9/16"	(1868)	
- 9/8"	-(20)	Overhang
72 3/4" ± 1/16"	(1848±2)	Cutout

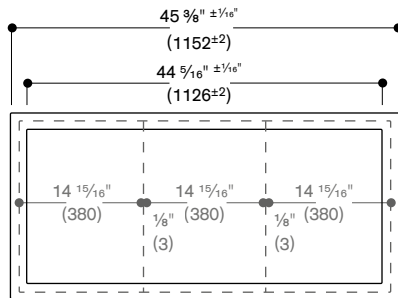
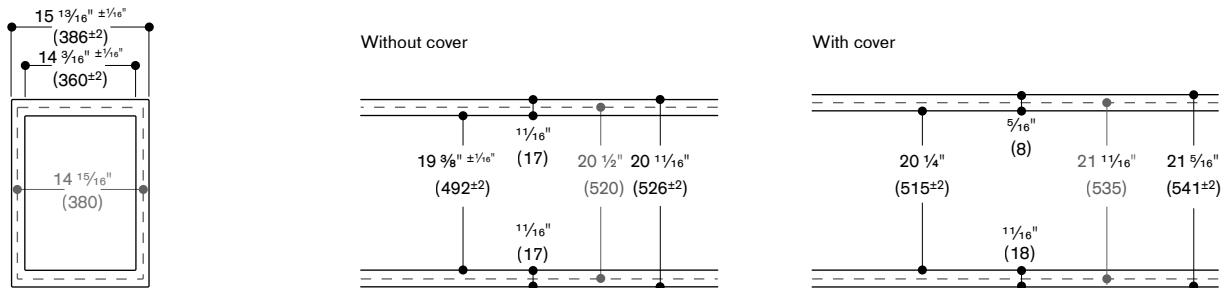
Cut-out dimensions for Vario 400 series combinations. Flush installation.

The drawings listed below show the cut-out dimensions for Vario 400 series appliance combinations for a flush mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

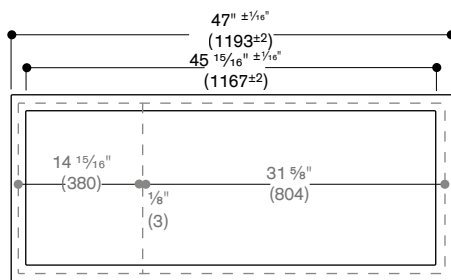
The connection strip VA 420 000 must be provided for flush mounted combinations.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

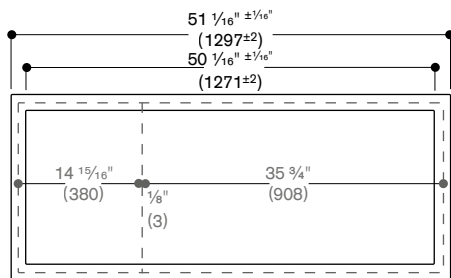
Sample combinations without VL 414 ventilation element:



14 $\frac{15}{16}$ "	(380)	Appliance
$\frac{1}{8}$ "	(3)	Connection strip VA 420
14 $\frac{15}{16}$ "	(380)	Appliance
$\frac{1}{8}$ "	(3)	Connection strip VA 420
14 $\frac{15}{16}$ "	(380)	Appliance
45 $\frac{1}{16}$ "	(1146)	
- $\frac{9}{16}$ "	- (20)	Overhang
44 $\frac{5}{16}$ " $\pm \frac{1}{16}$ "	(1126 ± 2)	Cutout
+ $\frac{9}{16}$ "	+ (20)	Overhang
+ $\frac{1}{4}$ "	+ (6)	Silicone joint
45 $\frac{3}{8}$ " $\pm \frac{1}{16}$ "	(1152 ± 2)	Cutout with groove



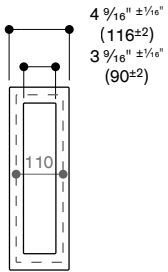
14 $\frac{15}{16}$ "	(380)	Appliance
$\frac{1}{8}$ "	(3)	Connection strip VA 420
31 $\frac{5}{8}$ "	(804)	Appliance
46 $\frac{3}{4}$ "	(1187)	
- $\frac{9}{16}$ "	- (20)	Overhang
45 $\frac{15}{16}$ " $\pm \frac{1}{16}$ "	(1167 ± 2)	Cutout
+ $\frac{9}{16}$ "	+ (20)	Overhang
+ $\frac{1}{4}$ "	+ (6)	Silicone joint
47" $\pm \frac{1}{16}$ "	(1193 ± 2)	Cutout with groove



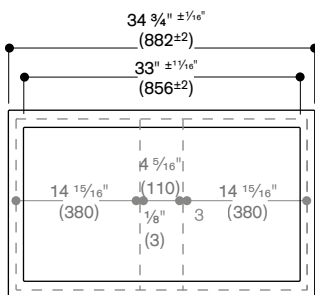
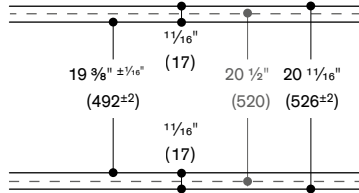
14 $\frac{15}{16}$ "	(380)	Appliance
$\frac{1}{8}$ "	(3)	Connection strip VA 420
35 $\frac{3}{4}$ "	(908)	Appliance (36" cooktop)
50 $\frac{3}{16}$ "	(1291)	
- $\frac{9}{16}$ "	- (20)	Overhang
50 $\frac{1}{16}$ " $\pm \frac{1}{16}$ "	(1271 ± 2)	Cutout
+ $\frac{9}{16}$ "	+ (20)	Overhang
+ $\frac{1}{4}$ "	+ (6)	Silicone joint
51 $\frac{1}{16}$ " $\pm \frac{1}{16}$ "	(1297 ± 2)	Cutout with groove

Numbers indicated
inside parenthesis () = mm

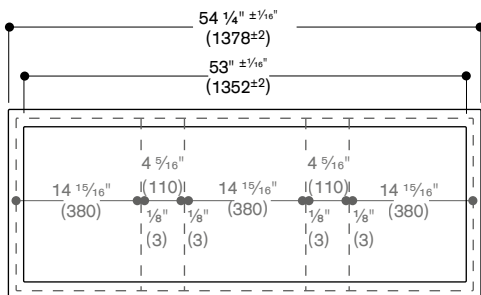
Sample combinations with VL 414 downdraft unit:



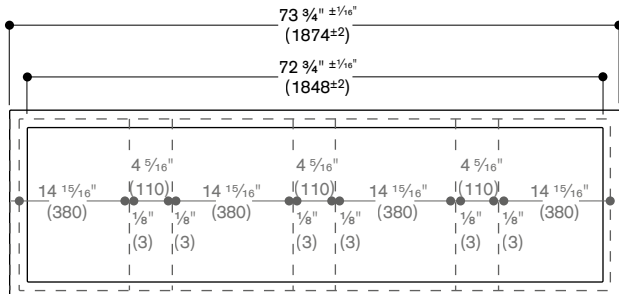
Without cover



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
<hr/>		
34 1/2"	(876)	
- 9/8"	- (20)	Overhang
33 3/4" ± 1/16"	(856 ± 2)	Cutout
+ 3/4"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
34 3/4" ± 1/16"	(882 ± 2)	Cutout with groove



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
<hr/>		
54"	(1372)	
- 9/8"	- (20)	Overhang
53 1/4" ± 1/16"	(1352 ± 2)	Cutout
+ 3/4"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
54 1/4" ± 1/16"	(1378 ± 2)	Cutout with groove



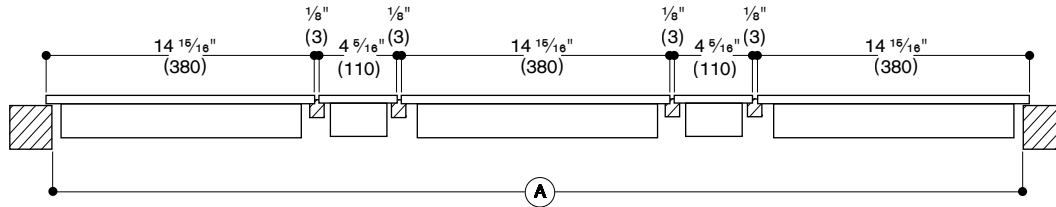
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
<hr/>		
73 3/16"	(1868)	
- 9/8"	- (20)	Overhang
72 3/4" ± 1/16"	(1848 ± 2)	Cutout
+ 9/8"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
73 3/4" ± 1/16"	(1874 ± 2)	Cutout with groove

Numbers indicated inside parenthesis () = mm

Cut-out dimensions for Vario 400 series combinations. Calculating tool for the cut-out width.

Calculation of the width of the cut-out for a surface mounting

Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.

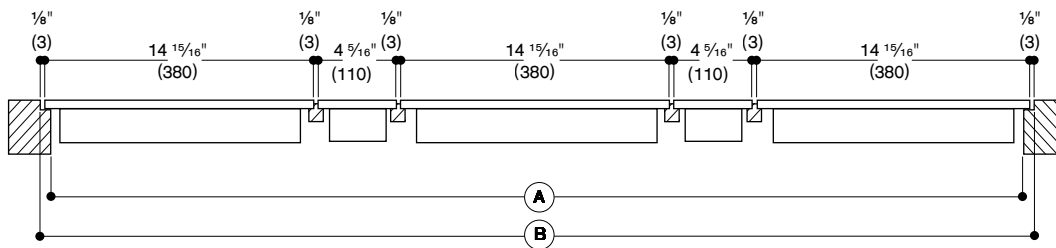


		Example	Your combination	
Total width of all appliances	in inches (mm)	$(3 \times 14 \frac{15}{16} \text{ (380)}) + (2 \times 4 \frac{5}{16} \text{ (110)})$	$53 \frac{9}{16} \text{ (1,360)}$
+ Number of connection strips	$x \frac{1}{8} \text{ (3)}$	$4 \times \frac{1}{8} \text{ (3)}$	$+ \frac{1}{2} \text{ (12)}$
- Lateral appliance overhang	$(\frac{9}{16} \text{ (10)} / \text{side})$	$\frac{9}{16} \text{ (20)}$	$- \frac{9}{16} \text{ (20)}$	$- \frac{9}{16} \text{ (20)}$
(A) Total cut-out width	(in inches (mm))		$53 \frac{1}{4} \pm \frac{1}{16} \text{ (1,352} \pm 2)$ $\pm \frac{1}{16} \text{ (} \pm 2)$

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

Calculation of the width of the cut-out for a flush mounting

Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.



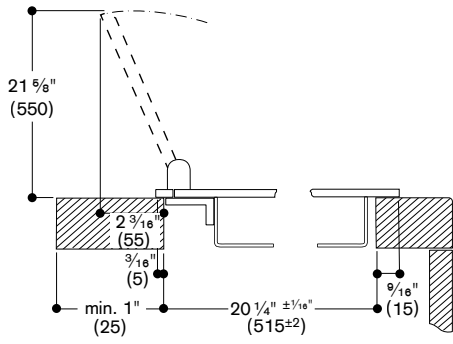
		Example	Your combination	
Total width of all appliances	in inches (mm)	$(3 \times 14 \frac{15}{16} \text{ (380)}) + (2 \times 4 \frac{5}{16} \text{ (110)})$	$53 \frac{9}{16} \text{ (1,360)}$
+ Number of connection strips	$x \frac{1}{8} \text{ (3)}$	$4 \times \frac{1}{8} \text{ (3)}$	$+ \frac{1}{2} \text{ (12)}$
- Lateral appliance overhang	$(\frac{9}{16} \text{ (10)} / \text{side})$	$\frac{9}{16} \text{ (20)}$	$- \frac{9}{16} \text{ (20)}$	$- \frac{9}{16} \text{ (20)}$
(A) Total cut-out width	(in inches (mm))		$53 \frac{1}{4} \pm \frac{1}{16} \text{ (1,352} \pm 2)$ $\pm \frac{1}{16} \text{ (} \pm 2)$
+ Lateral appliance overhang	$(\frac{9}{16} \text{ (10)} / \text{side})$	$\frac{9}{16} \text{ (20)}$	$+ \frac{9}{16} \text{ (20)}$	$- \frac{9}{16} \text{ (20)}$
+ Silicone joint ($\frac{1}{8} \text{ (3)}$ circumference)		$2 \times \frac{1}{8} \text{ (3)}$	$+ \frac{1}{4} \text{ (6)}$	$+ \frac{1}{4} \text{ (6)}$
(B) Total width with groove	in inches (mm)		$54 \frac{1}{4} \pm \frac{1}{16} \text{ (1,378} \pm 2)$ $\pm \frac{1}{16} \text{ (} \pm 2)$

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

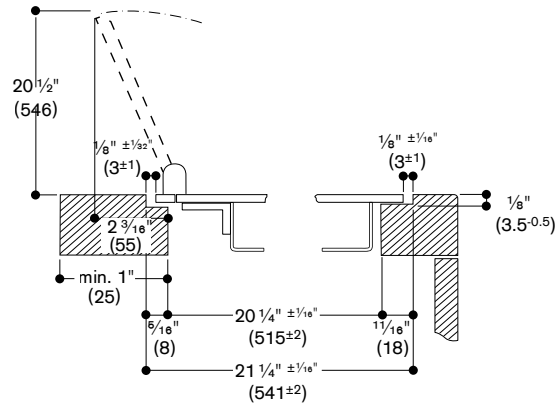
Installation with appliance cover for Vario 400 series

If installing with the VA 440 appliance cover, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

**Installation with appliance cover
surface-mount installation**



**Installation with appliance cover
flush installation**





VI 263 620

Black control panel
Width 24" (60 cm)

Included accessories

1 glass scraper

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario 200 series appliances

VV 200 020

Black connection strip for combination with other Vario 200 series appliances

Optional accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick cooking, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

Vario 200 series induction cooktop

VI 263

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation

Cooking zones

3 cooking zones:

1 induction cooking zone 11" (2,600 W, with booster 3,700 W)

1 induction cooking zone 7" (1,800 W, with booster 3,100 W)

1 induction cooking zone 6" (1,400 W, with booster 2,200 W)

Operation

Control knobs with illuminated ring.

Integrated control panel.

Electronic power control in 9 output levels.

Features

Cooking area marking.

Frying sensor function.

Pot detection.

Booster function for each cooking zone.

Safety

Residual heat indication.

Operation indicator.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 122.

Please read the installation details regarding air ducting on page 147.

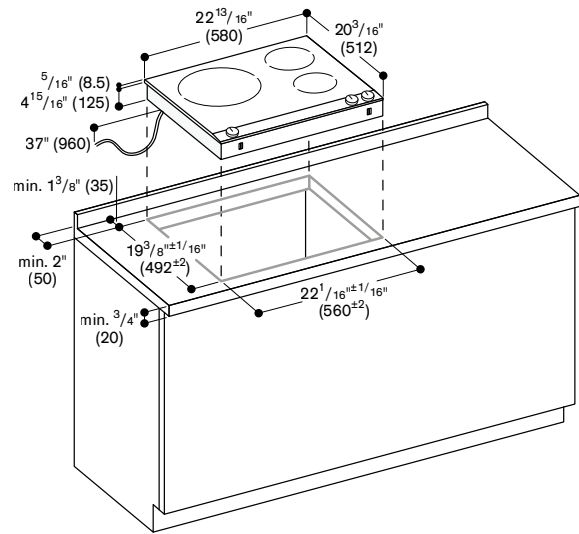
Rating

Total rating: 7.4 kW.

Total Amps: 30 A.

208 – 240V / 60 Hz

Plan for 37" connecting cable without plug (hardware required).



Numbers indicated inside parenthesis () = mm



VI 230 620

Black control panel
Width 12" (28 cm)

Included accessories

1 glass scraper

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020

Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick cooking, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

VD 200 020

Black appliance cover

Vario 200 series induction cooktop

VI 230

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation

Cooking zones

1 induction cooking zone 9" (2,200 W, with booster 3,700 W)
1 induction cooking zone 6" (1,400 W, with booster 1,800 W)

Operation

Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features

Cooking area marking.
Frying sensor function.
Pot detection.
Booster function for both cooking zones.

Safety

Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

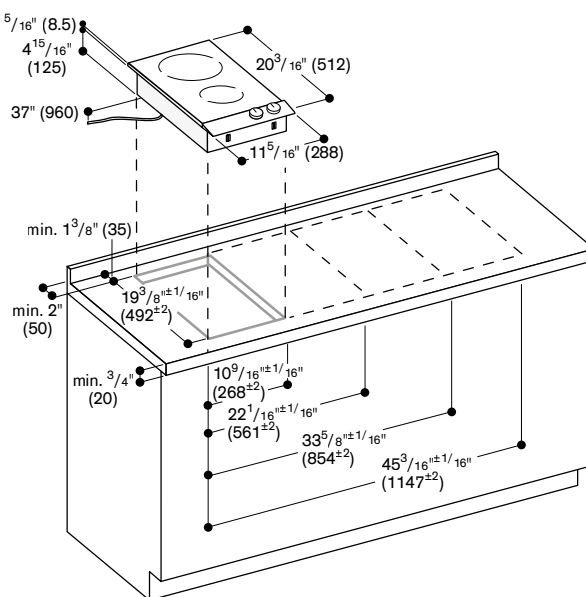
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 15.4 lbs (7kg).

Please read additional planning notes on page 122.

Please read the installation details regarding air ducting on page 147.

Rating

Total rating 3.7 kW.
Total Amps: 16 A.
208 - 240V / 60 Hz
Plan for 37" connecting cable without plug (hardware required).



Numbers indicated inside parenthesis () = mm



VG 264 220CA

Black control panel

Width 24" (60 cm)

Natural gas.

For conversion to LP gas, LP kit (part #10009476) must be ordered.

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario 200 series appliances

VV 200 020

Black connection strip for combination with other Vario 200 series appliances

Optional accessories

VD 200 020

Vario 200 Series black appliance cover

Vario 200 series gas cooktop

VG 264

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware
- Up to 33,400 BTU on 4 burners

Cooking zones

2 high-output burners 1,900 – 10,200 BTU (560 – 3,000 W), suitable for pots up to max. \varnothing 8 $\frac{3}{4}$ ".

2 standard burners 1,300 – 6,500 BTU (380 – 1,900 W), suitable for pots up to max. \varnothing 7 $\frac{7}{8}$ ".

Operation

Control knobs with illuminated ring.

Integrated control panel.

One-handed operation.

Electric ignition.

Features

Two-part cast iron pan support with continuous pot surface.
Enameled burner cover.

Safety

Thermoelectric safety pilot.

Residual heat indication.

Operation indicator.

Planning notes

Equipped for natural gas. For conversion to LP gas, 2x LP kits (part#10009476) must be ordered.

No intermediate shelf required.

Appliance can be snapped into the countertop from above.

A minimum lateral clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.

With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 $\frac{1}{2}$ " (70 cm).

Appliance weight: approx. 35 lbs (16 kg).

Please read additional planning notes on page 122.

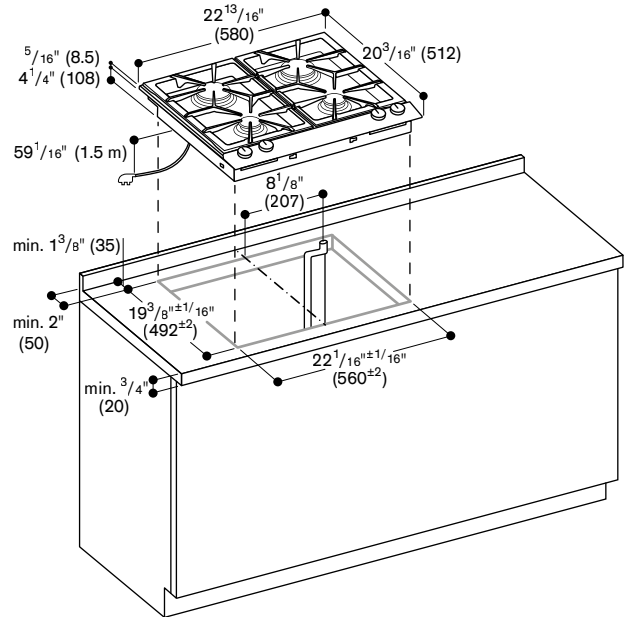
Rating

Total rating: 33,400 BTU.

Total Amps: 1 A.

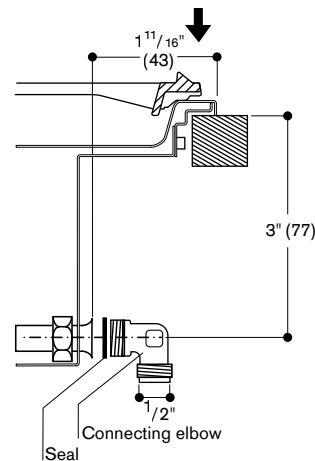
120 V / 60 Hz

Connecting cable 59" with plug.



Minimum distance from the appliance cut-out to the side wall 11 $\frac{13}{16}$ " (300 mm).

Gas connection



Numbers indicated inside parenthesis () = mm



VG 231 220CA

Black control panel
 Width 12" (28 cm)
 Natural gas.
 For conversion to LP gas, LP kit (part#10009475) must be ordered.

Included accessories

1 wok attachment ring

Installation accessories

VV 200 010
 Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
 Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

VD 200 020
 Black appliance cover

WP 400 001
 Wok pan made of multiple-layer material
 With round bottom and handle, \varnothing 14 9/16", 6.3 qt., height 4".

Vario 200 series gas wok

VG 231

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 18,800 BTU (5.5 kW)

Cooking zones

1 multi-ring wok burner. 1,000 – 18,800 BTU (300 – 5,500 W), suitable for woks and pots up to \varnothing 12 5/8".

Operation

Control knobs with illuminated ring.
 Integrated control panel.
 One-handed operation.
 Electric ignition.
 To close the cover, the cast iron pan support can be easily reversed.

Features

Cast iron pan support.
 Brass burner rings.

Safety

Thermoelectric safety pilot.
 Residual heat indication.
 Operation indicator.

Planning notes

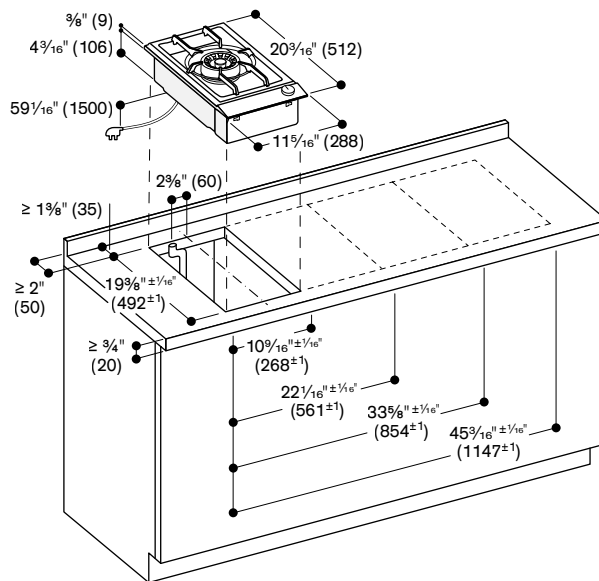
Equipped for natural gas. For conversion to LP gas, LP kit (part#10009475) must be ordered.

Appliance can be snapped into the countertop from above.
 A minimum clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
 With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 1/2" (70 cm).
 Appliance weight: approx. 24 lbs (11kg).

Please read additional planning notes on page 122.

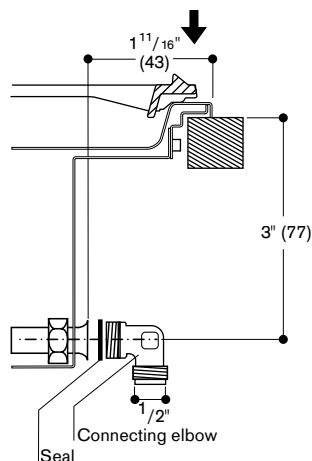
Rating

Total rating: 18,800 BTU.
 Total Amps: 1 A.
 120 V / 60 Hz
 Connecting cable 59" with plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16" (300 mm).

Gas connection



Numbers indicated inside parenthesis () = mm



VG 232 220CA

Black control panel
Width 12" (28 cm)
Natural gas. For conversion to LP gas, LP kit (part#10009476) must be ordered.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

VD 200 020
Black appliance cover

Vario 200 series gas cooktop

VG 232

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware

Cooking zones

1 high output burner 1,900 BTU – 10,200 BTU (560 W – 3,000 W), suitable for pots up to max. \varnothing 8 $\frac{5}{8}$ " (22 cm).

1 standard burner 1,300 BTU – 6,500 BTU (380 W – 1900 W), suitable for pots up to max. \varnothing 7 $\frac{7}{8}$ " (20 cm).

Operation

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features

Cast iron pan support with continuous pot surface.
Enameled burner cover.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

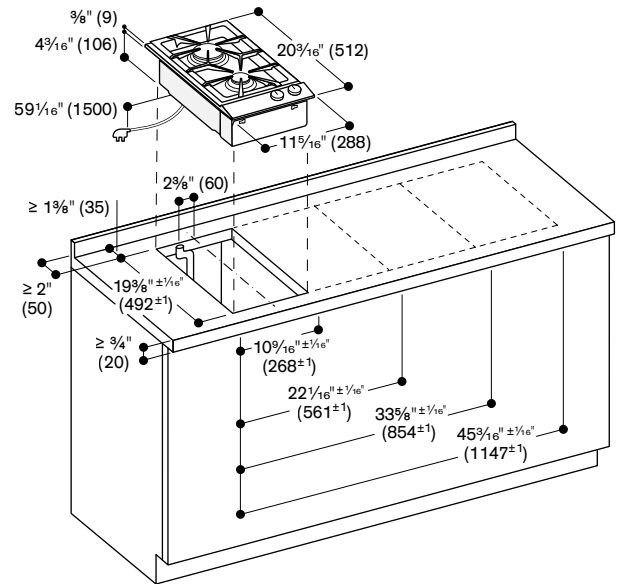
Equipped for natural gas. For conversion to LP gas, LP kit (part#10009476) must be ordered.

Appliance can be snapped into the countertop from above.
A minimum clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 $\frac{1}{2}$ " (70 cm).
Appliance weight: approx. 19.8 lbs (9 kg).

Please read additional planning notes on page 122.

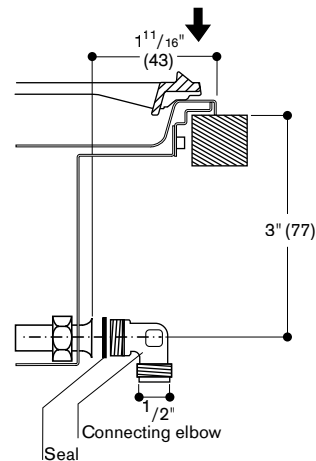
Rating

Total rating: 16,700 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Minimum distance from the appliance cut-out to the side wall 11 $\frac{13}{16}$ " (300 mm).

Gas connection





VP 230 620

Black control panel
Width 12" (28 cm)

Included accessories

2 spatula

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020

Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

VD 200 020

Black appliance cover

Vario 200 series Teppan Yaki

VP 230

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Exact temperature control up to 480 °F
- Keeping warm setting

Cooking zones

Useable area: 9 7/32" x 15 25/32" (234 x 401 mm).

Operation

Control knobs with illuminated ring.
Integrated control panel.
Electronic temperature control from 240 °F to 480 °F.

Features

Heating element with 1800 W.
Keeping warm setting.
Cleaning setting.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety

Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

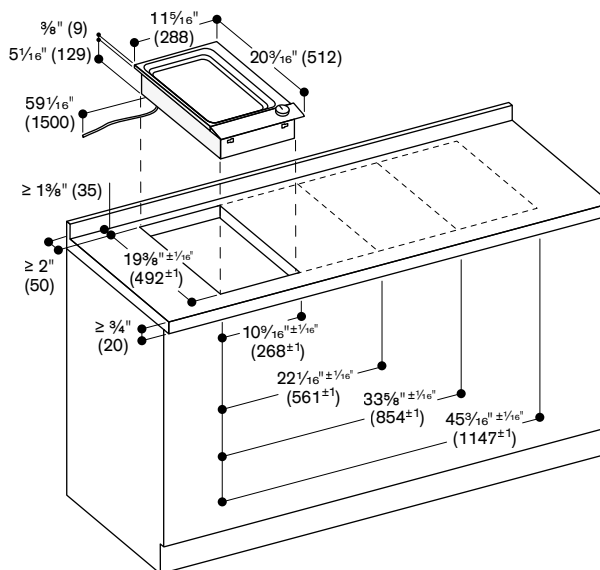
Planning notes

The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 6" (150 mm).
Appliance can be snapped into the countertop from above.
A minimum lateral clearance of at least 1 3/16" (30 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 19.8 lbs (9 kg).

Please read additional planning notes on page 122.

Rating

Total rating: 1.8 kW.
Total Amps: 10 A.
208 – 240 V / 60 Hz
Plan for a 59" connecting cable without plug (hardwire required).



Numbers indicated inside parenthesis () = mm



VR 230 620

Black control panel
Width 12" (28 cm)

Included accessories

- 1 grease collecting insert
- 1 cast iron grill
- 1 lava stone
- 1 cleaning brush

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020

Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

LV 030 000

Lava stones for refilling

VD 200 020

Black appliance cover

Vario 200 series electric grill

VR 230

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast iron grill, lava stones

Operation

Control knobs with illuminated ring. Integrated control panel. 9 switching levels.

Features

2 separately controllable swing-out grilling elements (1500 W). Join function.

Cast iron grill.

Stainless steel lavas tone container and grease collecting insert, dishwasher-safe.

Safety

Pre-heat and residual heat indicator. Operation indicator. Safety shut-off.

Planning notes

Appliance can be snapped into the countertop from above.

A minimum clearance of at least 8" (200 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.

Appliance weight: approx. 37.5 lbs (17kg).

Please read additional planning notes on page 122.

Rating

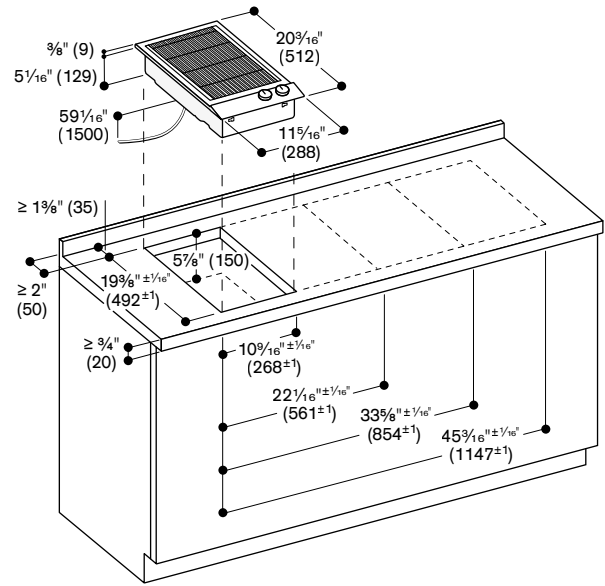
Total rating: 3.0 kW.

Total Amps: 16 A.

208 - 240V / 60 Hz

Plan for a 59" connecting cable

without plug (hardware required).



Numbers indicated inside parenthesis () = mm



VL 200 120

Black control panel
Width 5 1/16 (15 cm)
Air recirculation
Motorless

Installation accessories

AD 410 040
Flexible connecting piece for VL 200

AD 851 041
Connecting piece VL 200 for extension for extra deep countertop

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

LS 041 001
Air deflector for VL 200 next to gas appliance
Stainless steel

Installation accessories for the air recirculation ducts can be found starting on page 194.

Vario 200 series downdraft ventilation VL 200

- Can be combined with other Vario 200 series products
- Highly efficient ventilation system at the cooktop integrated in the countertop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Minimal planning and easy installation
- Low-noise system with recirculation blower AR 410710
- Air recirculation system

Output

Power levels depend on the remote blower, see table on pages 206 – 207.

Features

Control knobs with illuminated ring. 3 electronically controlled power levels and 1 intensive mode. Automatic function with sensor-controlled run-on function. Large-scale metal grease filter with high grease absorption. Grease filter, dishwasher-safe. Grease filter and activated charcoal filter saturation indicator. Airflow-optimized interior for efficient air circulation. Interval ventilation, 6 min. Enameled ventilation grill, dishwasher-safe. Air exhaust bend included in delivery. Overflow capacity 8.5 oz. (250 ml).

Consumption data

Consumption data is referred to a configuration with the recirculation blower AR 410 710. Sound level min. 60 dB / max. 73 dB.

Planning notes

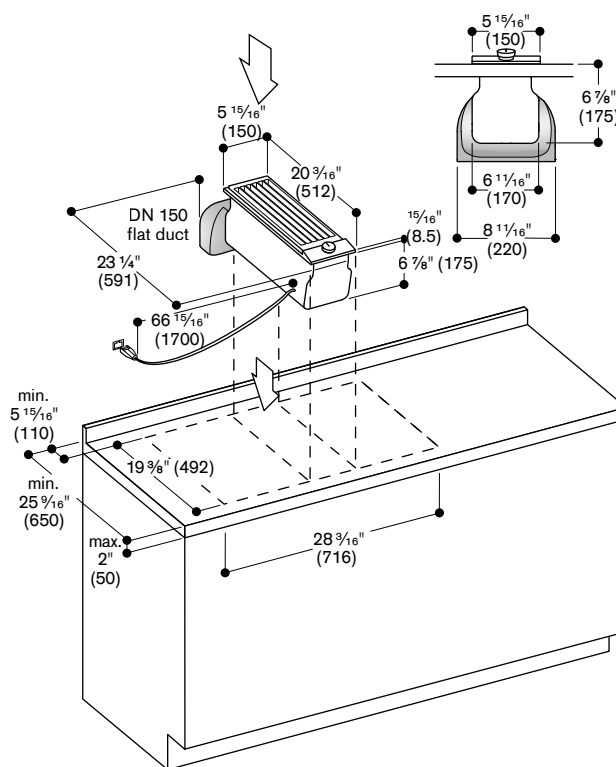
Air recirculation mode in combination with recirculation blower with AR 410 710 or AR 413 722. Please refer to page 209 for recommended configurations of downdraft ventilations and remote blowers and the needed ducting elements. For each VL one blower unit is recommended. Maximum cooktop width between 2 VL downdraft units: 24" (60 cm). If installed next to gas appliances, the air deflector LS 041 001 is recommended to ensure maximum performance of the cooktop. When having installed the air deflector LS 041 001 the wok pan WP 400 001 can not be used.

Please read additional planning notes on page 122.

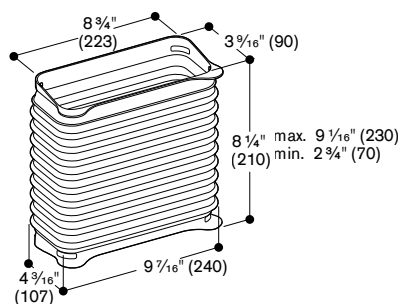
Please read the installation details regarding air ducting on pages 186 – 188.

Rating

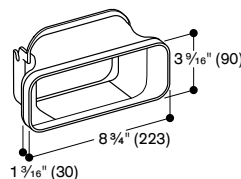
120 V / 60 Hz
Connecting cable 66" (1.7m) between VL and recirculation/inline blower.



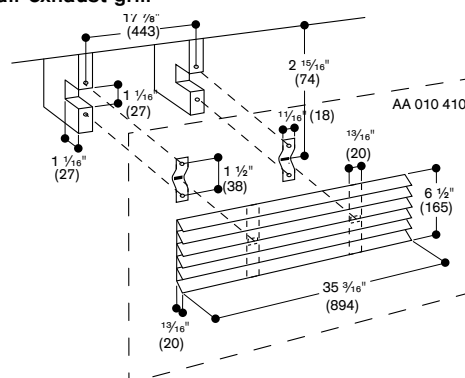
AD 410 040: Flexible connection piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop



AA 010 410 air exhaust grill



Numbers indicated inside parenthesis () = mm

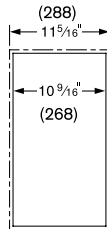
Cut-out dimensions for 200 series combinations

The drawings below show the cut-out dimensions for cooktop combinations of the 200 series.

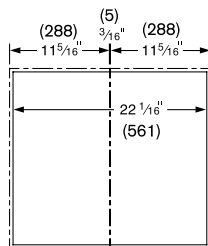
The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

Cut-out dimensions for the Vario 200 series

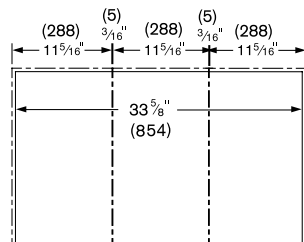
$11 \frac{5}{16}$ " (288) Appliance
$- 1 \frac{3}{16}$ " (- 20) Overhang
$10 \frac{9}{16}$ " (268) Cutout



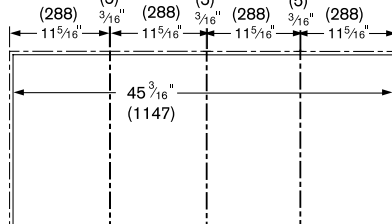
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200
$11 \frac{5}{16}$ " (288) Appliance	$22 \frac{7}{8}$ " (581)
$- 1 \frac{3}{16}$ " (- 20) Overhang	
$22 \frac{1}{4}$ " (561) Cutout	



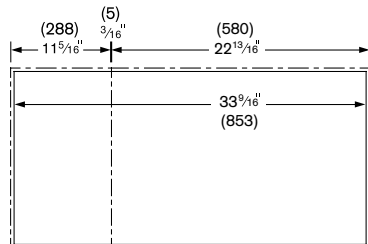
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$34 \frac{7}{8}$ " (874)	
$- 1 \frac{3}{16}$ " (- 20) Overhang			
$33 \frac{5}{8}$ " (854) Cutout			



$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$45 \frac{3}{16}$ " (1147)			
$- 1 \frac{3}{16}$ " (- 20) Overhang					
$45 \frac{13}{16}$ " (1167) Cutout					

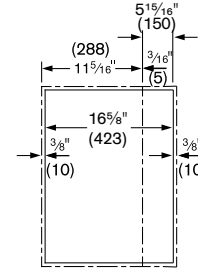


$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$22 \frac{13}{16}$ " (580) Appliance
$34 \frac{3}{8}$ " (873) Cutout		
$- 1 \frac{3}{16}$ " (- 20) Overhang		
$33 \frac{3}{16}$ " (853) Cutout		

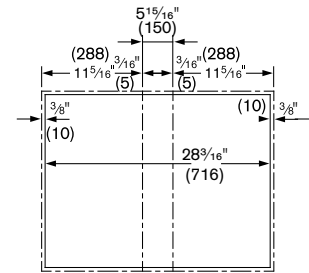


Cut-out dimensions for the Vario 200 series with VL downdraft

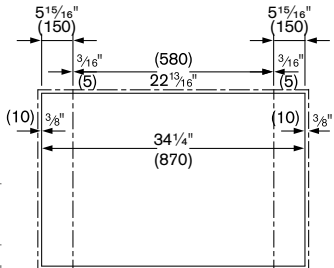
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$5 \frac{15}{16}$ " (150) VL 200
$17 \frac{7}{16}$ " (443) Overhang		
$- 1 \frac{3}{16}$ " (- 20) Overhang		
$16 \frac{5}{8}$ " (423) Cutout		



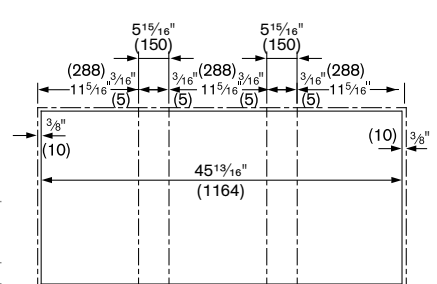
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$5 \frac{15}{16}$ " (150) VL 200	$\frac{3}{16}$ " (5) VV 200
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	29 " (736) Overhang	
$- 1 \frac{3}{16}$ " (- 20) Overhang			
$28 \frac{3}{16}$ " (716) Cutout			



$5 \frac{15}{16}$ " (150) VL 200	$\frac{3}{16}$ " (5) VV 200	$22 \frac{13}{16}$ " (580) Appliance	$\frac{3}{16}$ " (5) VV 200
$5 \frac{15}{16}$ " (150) VL 200	$\frac{3}{16}$ " (5) VV 200	$35 \frac{1}{16}$ " (890) Overhang	
$- 1 \frac{3}{16}$ " (- 20) Overhang			
$34 \frac{1}{4}$ " (870) Cutout			



$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$5 \frac{15}{16}$ " (150) VL 200	$\frac{3}{16}$ " (5) VV 200	$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200
$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200	$5 \frac{15}{16}$ " (150) VL 200	$\frac{3}{16}$ " (5) VV 200	$11 \frac{5}{16}$ " (288) Appliance	$\frac{3}{16}$ " (5) VV 200
$46 \frac{5}{8}$ " (1184) Overhang					
$- 1 \frac{3}{16}$ " (- 20) Overhang					
$45 \frac{13}{16}$ " (1164) Cutout					



How to calculate? General Rules.

First calculate the overall dimension of the cooktop set up. Do this by adding each unit's overall width and add 3/16" for each connecting strip used. Once you have the final figure for the overall dimension, deduct the overlap of the cooktop set up at each end (starting and ending unit).

Cut-out dimension = Overall dimension. The overlap at each end (total overlap).

Between each unit (cooktops and downdraft) a connecting strip should be placed and added to the overall dimension of the cooktop set up.

The Vario 200 series does not have finishing strips.

When installing only one unit, the cut-out dimension is 10 9/16" for the 12" units, 22 1/4" for the VI 263 620 and VG 264 220CA.

Numbers indicated inside parenthesis () = mm

Installation and optional accessories for Vario 400 series cooktops

CA 060 600

Cooking sensor for temperature regulation within pots.
For CX 492/482 full surface induction and CI 292/282 flex induction cooktops.



LV 030 000

Lava stones for refilling. Required for use of VR grill.



VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.



VA 461 000

Cast-iron griddle plate, enameled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.



VA 461 001

Cast-iron griddle plate, enameled, full size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø 14 3/16", 6.3 qt., height 4".



WZ 400 001

Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.



GN 232 110

Teppan Yaki plate made of multi ply material,
13" x 21", GN 1/1
For full surface induction cooktop CX 492/482.



GN 232 230

Teppan Yaki plate made of multi ply material,
13" x 14", GN 2/3
For full surface induction cooktop CX 492/482



GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 6".



GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".



AA 414 010

Air deflector for combination with gas cooktops



VA 420 000

Connection strip for combination with other Vario 400 series appliances for flush mounting.



VA 420 010

Connection strip for combination with other Vario 400 series appliances for surface mounting.



AD 724 042

Transition to 6" round.
For VL 414 downdraft ventilation.
For installation to left or right side of VL 414/041/040 additional adapter AD724041 necessary.



AD 724 041

Rectangular adapter piece required in conjunction with AD740042 when connection to left/right side of VL 414 downdraft.
One piece needed for each VL 414 to be connected to 6" round ducts to the left/right.



Installation and optional accessories for Vario 200 series cooktops

LV 030 000

Lava stones for refilling. Required for use of VR grill.

**VD 200 020**

Vario 200 Series black appliance cover

**GP 900 001**

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

**GP 900 003**

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

**LS 041 001**

Air deflector for VL 040/041 next to gas cooktops

**VV 200 010**

Stainless steel connection strip for combination with other Vario 200 series appliances.

**VV 200 020**

Black connection strip for combination with other Vario 200 series appliances.



Vario 400 and 200 series induction



Appliance type	Flex induction cooktop	Full surface induction cooktop	Full surface induction cooktop
Stainless steel frame			CX 482 610
Stainless steel frame 3 mm for surface or flush installation	VI 492 611	CX 492 610	CX 482 610
Surface installation			
Dimensions			
Width	(in) 36 (90 cm)	36" (90 cm)	30" (80 cm)
Operation			
TFT touch display / Twist-Pad control / Sensor control	•/–/–	•/–/–	•/–/–
Bi-colored display (white/orange)	•	–	–
Knobs in cabinet front / integrated control panel	•/–	–/–	–/–
Cooking zones			
Number of cooking zones or items of cookware	5	6	5
Full surface induction cooktop	–	•	•
Flex induction cooking areas 7 1/2" x 9" (19 x 23 cm) (2200, with booster 3700 W) / linked together 15" x 9" (38 x 23 cm) (3300, with booster 3700 W)	4	–	–
Flex induction cooking areas 7 1/2" x 9" (19 x 24 cm) (2200, with booster 3700 W) / linked together 15" x 9" (38 x 24 cm) (3300, with booster 3700 W)	–	–	–
Induction cooking zone ø 8 1/4" (21 cm) (2,200 W, with booster 3,700 W) / ø 10 1/4" (26 cm) (2,600 W, with booster 3,700 W) / ø 12 5/8" (32 cm) (3,300 W, with booster 3,700 W)	1	–	–
Induction cooking zone ø 8 1/4" (21 cm) (2,200 W, with booster 3,700 W)	–	–	–
Induction cooking zone ø 5 1/16" (21 cm) (1,400 W, with booster 1,800 W)	–	–	–
Induction cooking zone ø 11" (28 cm) (2600, with booster 3700 W)	–	–	–
Induction cooking zone ø 11" (28 cm) (2400, with booster 3700 W)	–	–	–
Induction cooking zone ø 7" (19 cm) (1800, with booster 3100 W)	–	–	–
Induction cooking zone ø 6" (15 cm) (1400, with booster 2200 W)	–	–	–
Features			
Number of output levels	12	17	17
Flex function for rectangular cooking areas	•	–	–
Cooking sensor function / frying sensor function	–/•	•/–	•/–
Number of frying sensor functions	5	–	–
Professional cooking function	–	•	•
Booster function for pots / pans	•/–	•/•	•/•
Keep warm function	–	•	•
Number of cooking timers	–	6	5
Short-term timer	•	•	•
Stopwatch	•	•	•
Residual heat indicator	•	•	•
Child lock / safety shut-off / display cleaning protection	–/•/–	•/•/•	•/•/•
Options menu	•	•	•
Hood control	–	• ²	• ²
Integrated WiFi module for digital services (Home Connect).	–	• ³	• ³
Accessories			
Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)	–	GN 232 110 ¹	GN 232 110 ¹
Teppan Yaki plate made of multi ply material, GN2/3 (for full surface induction)	–	GN 232 230 ¹	GN 232 230 ¹
Frying sensor pan for ø 6" cooking zone	GP 900 001 ¹	–	–
Frying sensor pan for ø 7" cooking zone	GP 900 002 ¹	–	–
Frying sensor pan for ø 8" cooking zone	GP 900 003 ¹	–	–
Frying sensor pan for ø 11" cooking zone	GP 900 004 ¹	–	–
Cooking sensor	–	• / CA 060 300 ¹	• / CA 060 300 ¹
Black appliance cover	–	–	–
Wok attachment for wok pan	WZ 400 001 ¹	–	–
Wok pan	WP 400 001 ¹	–	–
Stainless steel appliance cover	–	–	–
Rating			
Total rating	(kW) 11.1	7.2	7.2
Total Amps	45	30	30
Electrical	208/220 – 240V / 60 Hz	208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Optional accessories.

² In Combination with suitable hood.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Flex induction cooktop

Induction Wok

Flex induction cooktop

Flex induction cooktop

VI 422 611

VI 414 611

VI 263 620

VI 230 620

15 (38 cm)

15 (38 cm)

24 (60 cm)

12 (28 cm)

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GP 900 004¹

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VD 200 020¹

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WZ 400 001¹

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WP 400 001¹

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7.4

3.7

16

16

30

16

208/220-240V / 60 Hz

208/220-240V / 60 Hz

208/220-240V / 60 Hz

208/220-240V / 60 Hz

Vario 400 series gas cooktops



Appliance type	Gas cooktop	Gas wok	Gas cooktop
	VG 491 211CA	VG 415 211CA	VG 425 211CA
Frame brushed stainless steel 3 mm / brushed / shot blasted	•/-/-	•/-/-	•/-/-
Surface-mounted / flush installation / welded	•/•/-	•/•/-	•/•/-
Propane gas / Natural gas	• ² /•	• ² /•	• ² /•
Dimensions			
Width	(in) 36 (90 cm)	15 (38 cm)	15 (38 cm)
Operation			
Knobs in cabinet front / integrated control panel	•/-	•/-	•/-
Cooking zones			
Number of cooking zones	5	1	2
Multi-ring wok burner (300 – 5800 W)	-	-	-
Multi-ring wok burner 1,000 – 18,800 BTU (300 – 6000 W)	1	1	-
Two-ring super-high output burner 570 – 13,600 BTU (165 – 4000 W)	2	-	1
Two-ring standard burner 570 – 6,800 BTU (175 – 2,000 W)	2	-	-
Two-ring standard output burner 870 – 6,800 BTU (165 – 2000 W)	-	-	1
Features			
Number of output levels	12	12	12
Electronic output control	•	•	•
Automatic ignition / Electric ignition	•/-	•/-	•/-
Electronic flame monitoring with automatic re-ignition	•	•	•
Simmer function	•	•	•
Residual heat indication	•	•	•
Safety shut-off	•	•	•
Cast pan support	3-part	1-part	1-part
Accessories			
Wok attachment ring	•	•	-
Wok pan	WP 400 001 ¹	WP 400 001 ¹	-
Stainless steel appliance cover	-	VA 440 010 ¹	VA 440 010 ¹
Connection			
Total connected load gas (up to)	(BTU) 59,700	18,000 (5.5 kW)	20,500 (6.0 kW)
Total connected load electric	(A) .2	0.2	0.2

• Included. – Not available.

¹ Optional accessory.

² Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

Vario 200 series gas cooktops



Appliance type	Gas cooktop	Gas wok	Gas cooktop
	VG 264 220CA	VG 231 220CA	VG 232 220CA
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-/•	-/-/•	-/-/•
Surface-mounted / flush installation / welded	•/-/-	•/-/-	•/-/-
Propane gas / Natural gas	• ² /•	• ² /•	• ² /•
Dimensions			
Width	(in) 24 (60 cm)	12 (28 cm)	12 (28 cm)
Operation			
Knobs in cabinet front / integrated control panel	-/•	-/•	-/•
Cooking zones			
Number of cooking zones	4	1	2
Three-ring wok burner 850 – 17,000 BTU (300 - 5800W)	-	-	-
Multi-ring wok burner (300 - 6000W)	-	-	-
Multi-ring wok burner 1,000– 18,800 BTU (300 - 5500W)	-	1	-
High-output burner 1,900 – 10,200 BTU (560 – 3000 W)	2	-	1
Standard burner 1,300 – 6,500 BTU (380 – 1900 W)	2	-	1
Features			
Number of output levels	9	9	9
Electronic output control	-	-	-
Automatic fast ignition / Electric ignition	-/•	-/•	-/•
Electronic flame monitoring with automatic re-ignition	-	-	-
Simmer function	-	-	-
Residual heat indication	•	•	•
Safety shut-off	-	-	-
Cast pan support	2-part	1-part	1-part
Accessories			
Wok attachment ring	-	•	-
Wok pan	-	WP 400 001 ¹	-
Black appliance cover	2x VD 200 020 ²	VD 200 020 ¹	VD 200 020 ¹
Gas rating			
Total rating	(BTU) 33,400	18,800	16,700
Electrical rating			
Total Amps	1	1	1
Electrical	120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

¹ Optional accessory.

² Equipped for natural gas. For conversion to LP gas, LP kit must be ordered.
See previous product pages to locate LP kit part #.

Vario 400 and 200 series special cooktops



Appliance type	Teppan Yaki	Electric grill
	VP 414 611	VR 414 610
Frame brushed stainless steel 3 mm / brushed / shot blasted	•/-/-	•/-/-
Surface-mounted / flush installation / welded	•/•/-	•/•/-
Dimensions		
Width	(in) 15 (38 cm)	15 (38 cm)
Operation		
Knobs in cabinet front / integrated control panel	•/-	•/-
Cooking zones		
Number of cooking zones	2	2
Output	(kW) 2 x 1.5	2 x 1.5
Temperature range	(F°) 240 – 480	–
Features		
Number of output levels	12	12
Electronic temperature control	•	•
Cleaning setting	•	–
Two zones can be operated together / separately	•/•	•/•
Cast grill	–	2
Stainless steel container with lava stone	–	•
Grease collecting insert	–	•
Hard-chromed cooking surface	•	–
Stainless steel flat cooking surface	–	–
Keeping warm function	•	–
Residual heat indicator	•	•
Child lock / safety shut-off	–/•	–/•
Accessories		
Cast iron pan, half size	–	•
Cast iron pan, full size	–	VA 461 001 ¹
Pasta basket	–	–
Stainless steel appliance cover	VA 440 010 ¹	VA 440 010 ¹
Black appliance cover	–	–
Cleaning brush	–	•
Spatula	2	–
Drain installation set	–	–
Rating		
Total rating	(kW) 3	3
Total Amps	15	15
Electrical	208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz

• Included. –Not available.

¹ Optional accessory.



Teppan Yaki

Electric grill

VP 230 620

VR 230 620

-/-/•

-/-/•

•/-/-

•/-/-

12 (28 cm)

12 (28 cm)

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1.8

2 x 1.5

240 – 480

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VD 200 020¹

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16

208/220 – 240V / 60 Hz

208/220 – 240V / 60 Hz



Cooktops

Gas cooktops	134
Induction cooktops	138
Installation notes for induction cooktops	147
Installation and optional accessories	149
Technical specifications	150



VG 491 211CA

Stainless steel
Width 36" (90 cm)
Natural gas.

For conversion to LP gas, LP kit (part #10004447) must be ordered.

Included accessories

1 wok attachment ring

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16", 6.3 qt., height 4".

Vario 400 series gas cooktop

VG 491

- Five multi-ring burners with up to 59,700 BTU
- Full electronic power regulation on 12 levels
- Precise and reproducible flame size
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast-iron pan supports
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 multi-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".
2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11".

Operation

Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic quick ignition.

Features

Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific burners. The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear). If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into

account the appliance weight and additional loads.

Additional instructions for flush mounting: Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum lateral clearance of at least 12" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted. Installation in a 36" wide base cabinet is required.

The combination with VL 414 is not recommended, since the air extraction from the center burner cannot be guaranteed due to the distance. With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30". Appliance can be snapped into the countertop from above.
Appliance weight: approx. 70.5 lbs.

Rating

Total rating: 59,700 BTU (17.5 kW).
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with plug.



VG 295 120CA

Black control panel
Width 36" (90 cm)
Liquid gas

VG 295 220CA

Black control panel
Width 36" (90 cm)
Natural gas

Included accessories

1 wok attachment ring

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle $\varnothing 14 \frac{3}{16}$ " , 6.3 qt., height 4".

200 series gas cooktop

VG 295

- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Solid smooth-surface cast iron pan supports
- Up to 59,700 BTU (17.5 kW) on 5 burners

Cooking zones

VG 295 120CA

1 multi-ring wok burner 1,000 BTU – 17,100 BTU (300 W – 5800 W), suitable for pots up to max. $\varnothing 12 \frac{5}{8}$ ".
2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max. $\varnothing 11$ ".
2 two-ring standard burners 600 – 6,800 BTU (170 W – 2000 W), suitable for pots up to max. $\varnothing 9 \frac{1}{2}$ ".

VG 295 220CA

1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 6000 W), suitable for pots up to max. $\varnothing 12 \frac{5}{8}$ ".
2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max. $\varnothing 11$ ".
2 two-ring standard burners 600 – 6,800 BTU (170 W – 2000 W), suitable for pots up to max. $\varnothing 9 \frac{1}{2}$ ".

Operation

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features

Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

May not be combined with any Vario cooktop.
No intermediate shelf required.
Appliance can be snapped into the countertop from above.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
Installation in a 36" (90 cm) wide base cabinet is required.
A minimum lateral clearance of at least $11 \frac{13}{16}$ " (300 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW), local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 30" (76cm)

When installing this cooktop next to another appliance of the Vario 200

series, a minimum clearance of 2" between the single cut-outs should be observed.

Cooktop clamping range: $1 \frac{1}{16}$ " – 2".
Can be installed above the 36" EB 333 oven with $\frac{1}{2}$ " minimum distance.

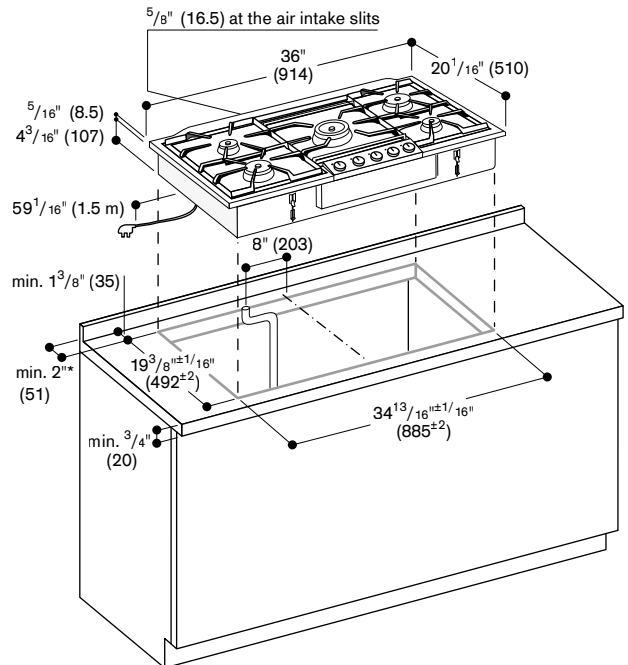
The appliance is not operable without electrical connection.

The distance from the top of the cooktop to the bottom of cabinets above can be reduced to 26" when the bottom of the wood or metal cabinet is protected by no less than $\frac{1}{4}$ " (6.35 mm)-thick flame-retardant millboard covered with not less than No. 28 MSG sheet metal, 0.015 inch (0.4 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper.

Appliance weight: approx. 68 lbs (31 kg).

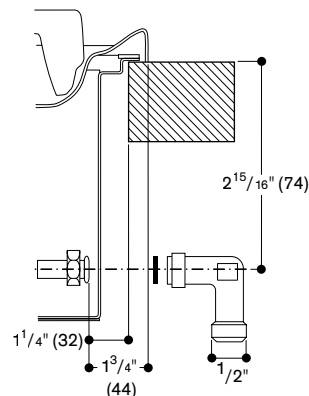
Rating

Total rating: 58,000 / 59,700 BTU.
Total Amps: .1 A.
120 V / 60 Hz
Connecting cable 59" with ground plug.



Minimum distance from the appliance cut-out to the side wall $11 \frac{13}{16}$ " (300 mm).
*4" (102mm) clearance for a combustible back wall.

Gas connection



Numbers indicated inside parenthesis () = mm

**VG 264 220CA**

Black control panel
Width 24" (60 cm)

Natural gas.

For conversion to LP gas, LP kit (part #10009476) must be ordered.

Installation accessories**VV 200 010**

Stainless steel connection strip for combination with other Vario 200 series appliances

VV 200 020

Black connection strip for combination with other Vario 200 series appliances

Optional accessories**VD 200 020**

Vario 200 Series black appliance cover

Vario 200 series gas cooktop**VG 264**

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware
- Up to 33,400 BTU on 4 burners

Cooking zones

2 high-output burners 1,900 – 10,200 BTU (560 – 3,000 W), suitable for pots up to max. \varnothing 8 $\frac{3}{4}$ ".

2 standard burners 1,300 – 6,500 BTU (380 – 1,900 W), suitable for pots up to max. \varnothing 7 $\frac{7}{8}$ ".

Operation

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features

Two-part cast iron pan support with continuous pot surface.
Enameled burner cover.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

Equipped for natural gas. For conversion to LP gas, 2x LP kits (part#10009476) must be ordered.

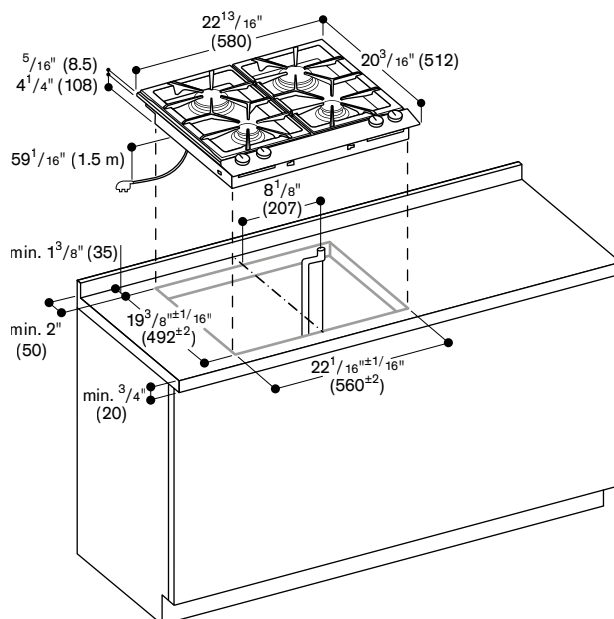
No intermediate shelf required.
Appliance can be snapped into the countertop from above.
A minimum lateral clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.

With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 $\frac{1}{2}$ " (70 cm).
Appliance weight: approx. 35 lbs (16 kg).

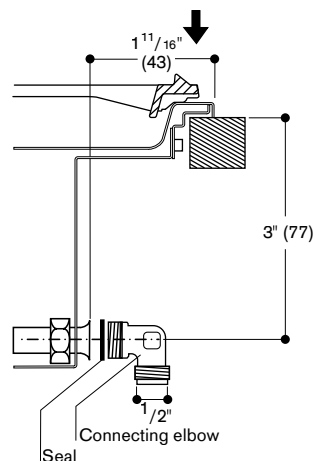
Please read additional planning notes on page 122.

Rating

Total rating: 33,400 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Minimum distance from the appliance cut-out to the side wall 11 $\frac{13}{16}$ " (300 mm).

Gas connection



CX 492 610

Stainless steel frame
Width 36" (90 cm)

Included accessories

1 Cooking sensor for temperature regulation.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600

Cooking sensor for temperature regulation within pots.

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21", GN 1/1.

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14", GN 2/3.

For full surface induction cooktops.

Vario 400 series full surface induction cooktop

CX 492

- One large cooking surface
- Free positioning of up to 6 items of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output of up to 5,500 W for large cookware
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series appliances

Cooking zones

One unique cooking surface allows for all sizes and formats of cookware to be used.

Up to 6 items of cookware can be placed simultaneously on the cooktop.

Operation

Easy to use color graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Stopwatch.

Short-term timer.

Information key with use indicators.

Power management.

Cooktop-based ventilation control

(with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin

countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended, but should be removable for customer service needs.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 77 lb. (35.2 kg).

Please read the installation details regarding air ducting on page 147.

Rating

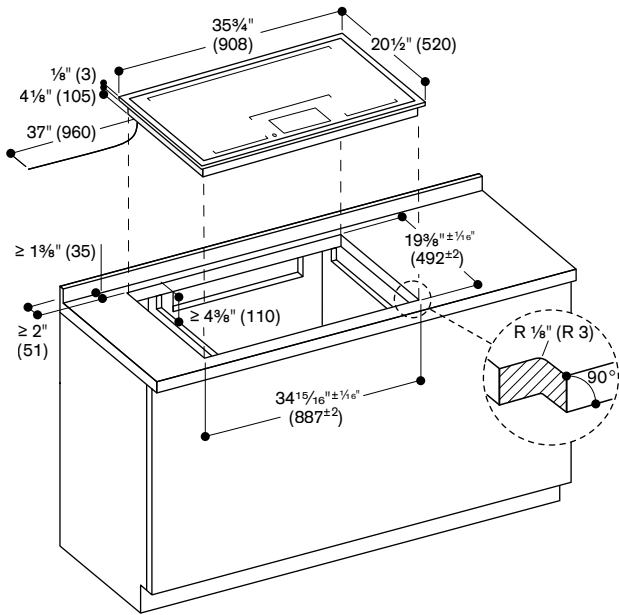
Total rating: 7.2 kW.

Total Amps: 30 A.

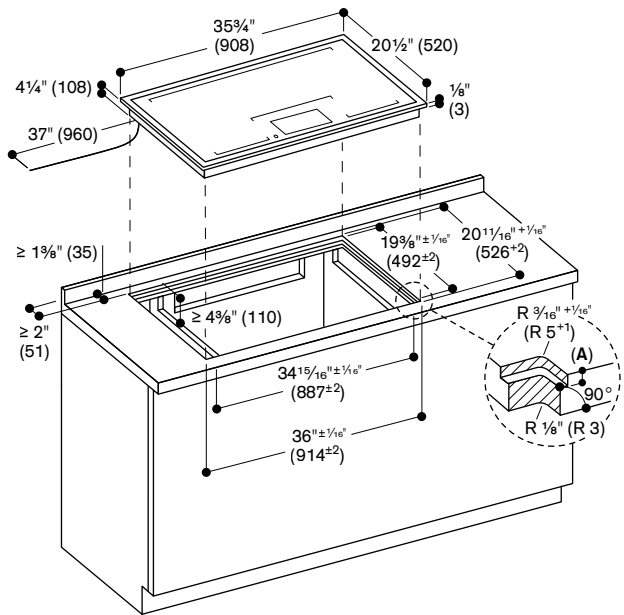
208/220–240 V / 60 Hz

Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation

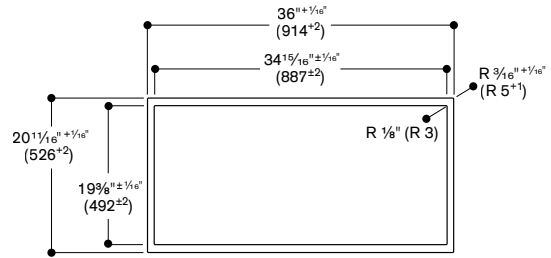


Flush-mount Installation

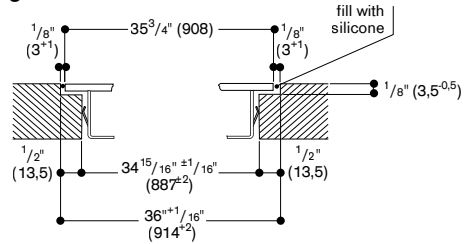


A: 1/8" (3.5^{±0.5})

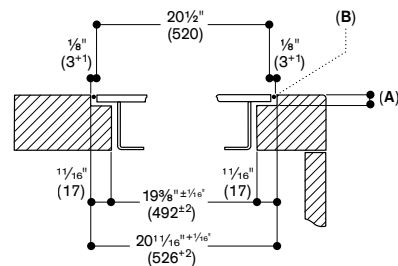
View from above



Longitudinal section



Cross section



A: 1/8" (3.5^{±0.5})
B: Fill with silicone



CX 482 610

Stainless steel frame
Width 30" (80 cm)

Included accessories

1 Cooking sensor for temperature regulation in pots.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600

Cooking sensor for temperature regulation within pots.

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21", GN 1/1.

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14", GN 2/3.

For full surface induction cooktops.

Vario 400 series full surface induction cooktop

CX 482

- One large cooking surface
- Free positioning of up to 5 items of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output of up to 5,500 W for large cookware
- Precision-crafted 3 mm stainless steel
- For surface-mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series appliances

Cooking zones

One unique cooking surface allows for all sizes and formats of cookware to be used.

Up to 5 items of cookware can be placed simultaneously on the cooktop.

Operation

Easy to use color graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Short-term timer.

Information key with use indicators.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must

be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 108 – 113.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended, but should be removable for customer service needs.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 68 lb. (30.8 kg).

Please read the installation details regarding air ducting on page 147.

Rating

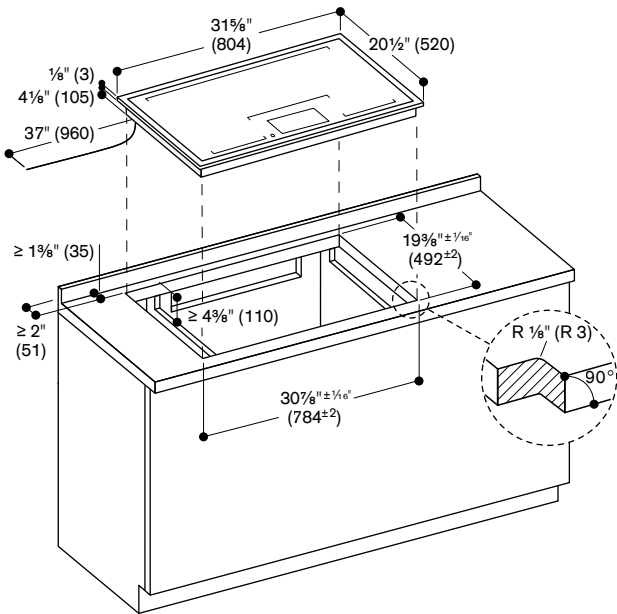
Total rating: 7.4 kW.

Total Amps: 30 A.

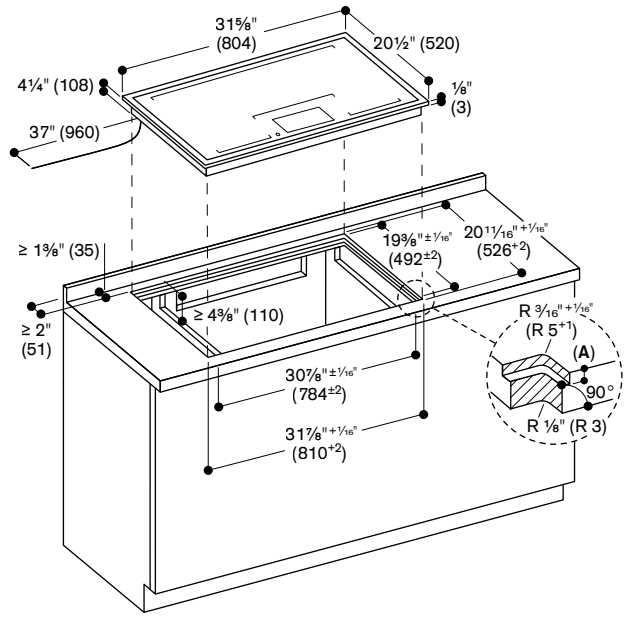
208/220–240 V / 60 Hz

Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation

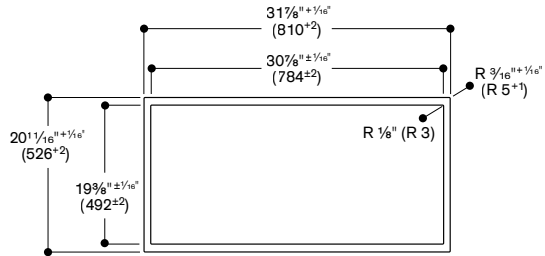


Flush-mount Installation

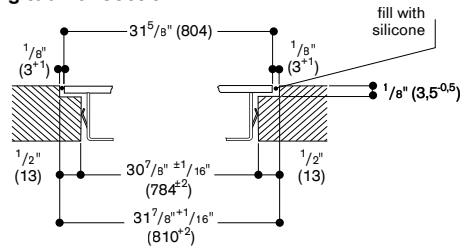


A: $\frac{1}{8}''$ (3.5^{±0.5})

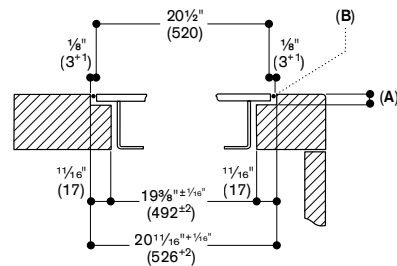
View from above



Longitudinal section



Cross section



A: $\frac{1}{8}''$ (3.5^{±0.5})
 B: Fill with silicone



VI 492 611

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16", 6.3 qt., height 4".

WZ 400 001

Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series flex induction cooktop VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bi-colored display
- Solid stainless steel control knobs
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

2 flex induction cooking zones
7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

2 flex induction cooking zones
7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

1 induction cooking zone ø 9" (2,200 W, with booster 3,700 W), automatically switches to ø 10" (2,600 W, with booster 3,700 W), and to ø 13" (3,300 W, with booster 3,700 W).

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bi-colored display (white/orange)

Features

Flex function for rectangular cooking zones.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation – surface- or flush-mounted – the specific location of the cut-out and the control knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.

Depending on the type of installation – surface- or flush-mounted – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

Immersion depth depending on installation situation, 2 5/8" for surface-mount or 2 3/4" for flush-mount. Panel thickness 5/8" – 1".

A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 46 lbs.

Please read additional planning notes on pages 108 – 113.

Please read the installation details regarding air ducting on page 147.

Rating

Total rating:

208/220 V: 9.6 kW.

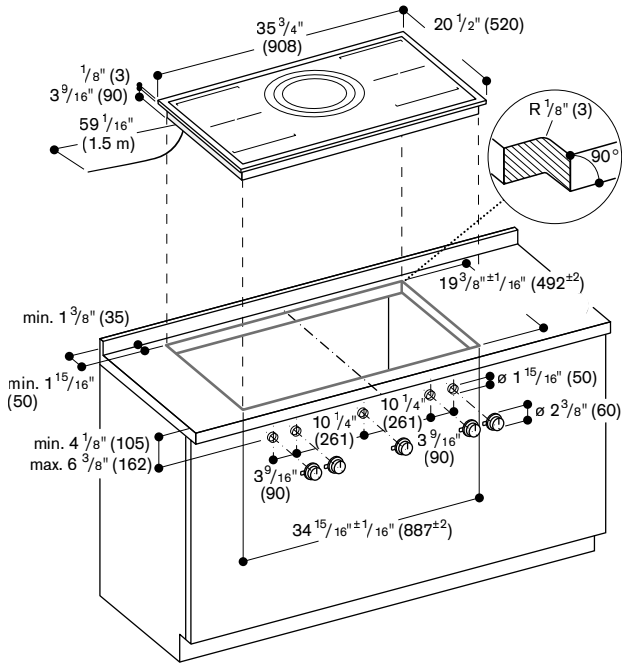
240 V: 11.1 kW.

Total Amps: 45 A.

208/220–240 V / 60 Hz

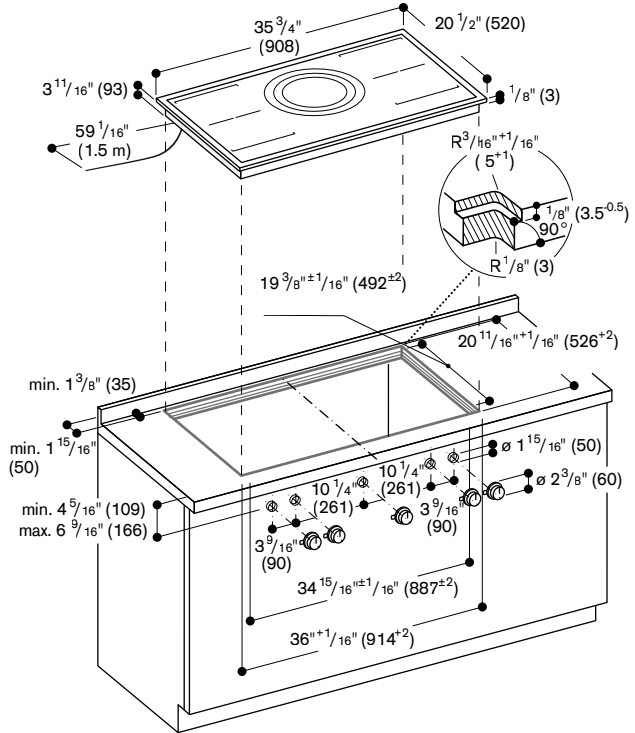
Plan for a 3/7" connecting cable without plug (hardwire required).

Surface-mount Installation



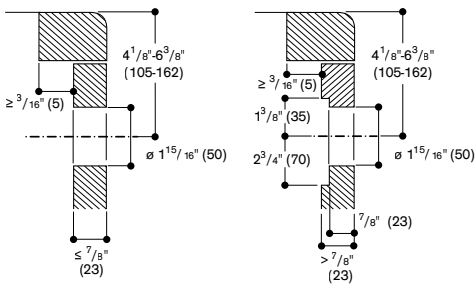
See separate planning notes on page 108.

Flush-mount Installation

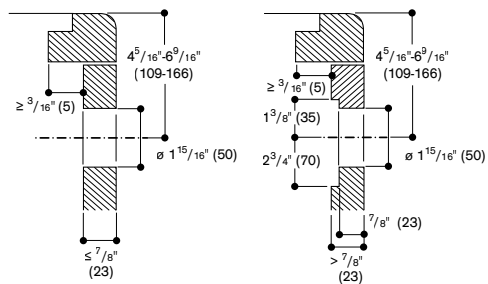


See separate planning notes on page 110.

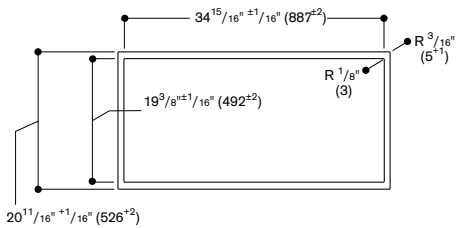
Installation of the control knob; surface-mount installation



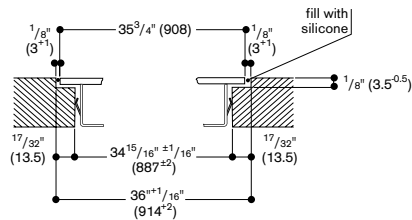
Installation of the control knob; flush-mount installation



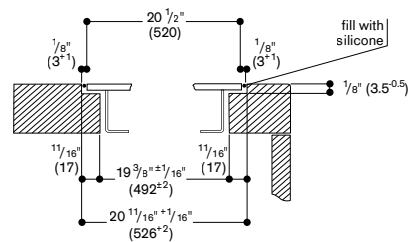
View from above



Longitudinal section



Cross-section





CI 292 601

Frameless
Width 36" (90 cm)

Included accessories

CA 060 600

Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 060 600

Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

CA 230 100

Black magnetic twist control knob
For flex induction cooktop.
GP900001

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

200 series flex induction cooktop CI 292

- Frameless for flush mounting only
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature
- Easy control of all functions with bi-colored display

Cooking zones

2 flex induction cooking areas 7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

2 flex induction cooking areas 7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

1 induction cooking zone ø 9" (2,200 W, with booster 3,700 W), automatically switches to ø 10" (2,600 W, with booster 3,700 W) and to ø 13" (3,300 W, with booster 3,700 W).

Operation

Twist-Pad control with removable magnetic knob.

User friendly control with bi-colored display (white / orange).

Cooking zone, and cooking area marking.

Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.

Cooking sensor function (in use with cooking sensor CA060 600).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.

Operation indication.

Pan detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

Please read additional planning notes on page 122.

Please read the installation details regarding air ducting on page 147.

Rating

Total rating: 10.8 kW

Total Amps: 50 A.

208/220–240 V / 60 Hz

Connecting cable 37" without plug (hardwire required).

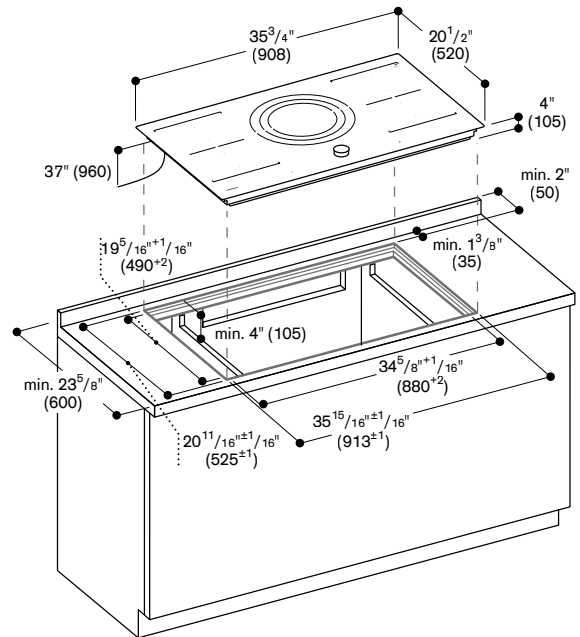
The wok pan WP 400 001 cannot be used with this appliance. Immersion depth depending on installation situation, 2 3/4" for flush-mount.

Intermediate shelf is recommended but should be removable for customer service needs.

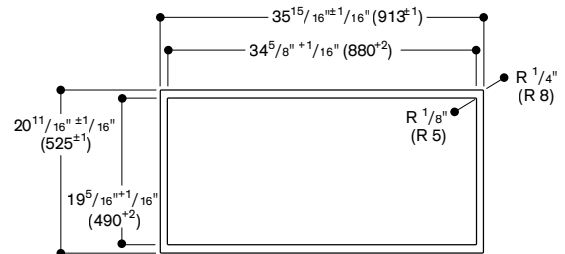
Appliance must be fixed from underneath. Hardware required.

Cooktop clamping range: 1 3/16" – 1 9/16".

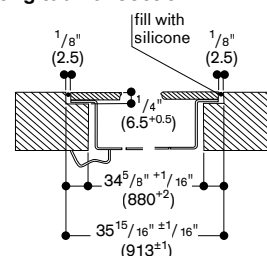
Appliance weight: approx. 54 lbs.



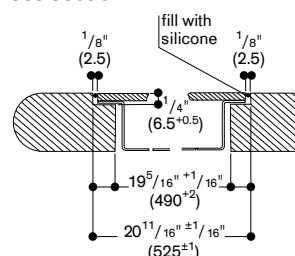
View from above



Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm



CI 282 601

Frameless
Width 30" (80 cm)

Included accessories

CA 060 600

Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 060 600

Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

CA 230 100

Black magnetic twist control knob
For flex induction cooktop.

GP900001

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

200 series flex induction cooktop

CI 282

- Frameless for flush mounting only
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature
- Easy control of all functions with bi-colored display

Cooking zones

2 flex induction cooking areas 7 1/2" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).

1 induction cooking zone ø 11" (2,600 W, with booster 3,700 W).

1 induction cooking zone ø 6" (1,400 W, with booster 2,200 W).

Operation

Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Safety

Main switch.
Operation indication.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth depending on installation situation, 2 3/4" for flush-mount.
Intermediate shelf is recommended but should be removable for customer service needs.

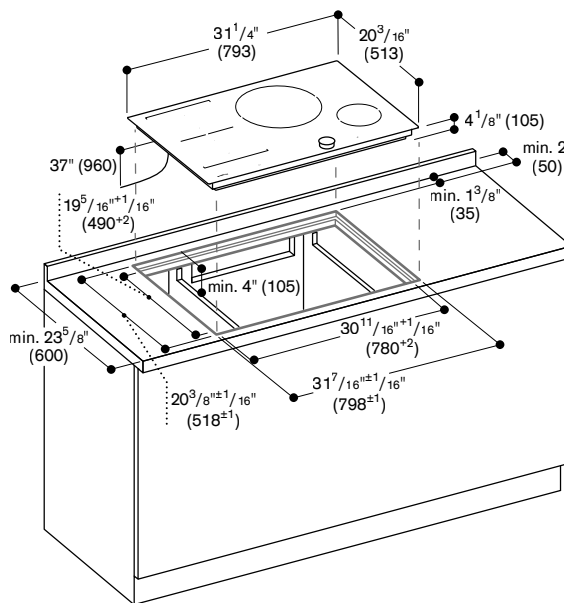
Rating

Total rating: 7.2 kW
Total Amps: 30 A.
208/220-240 V / 60 Hz
Connecting cable 37" without plug (hardwire required).

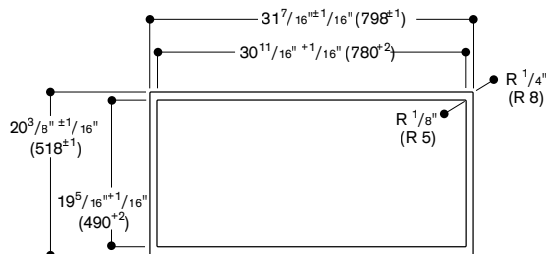
Appliance must be fixed from underneath. Hardware required.
Cooktop clamping range: 1 3/16" – 1 9/16".
Appliance weight: approx. 54 lbs.

Please read additional planning notes on page 122.

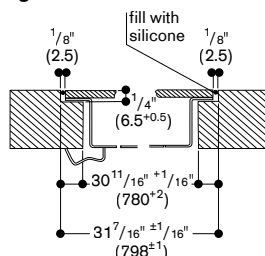
Please read the installation details regarding air ducting on page 147.



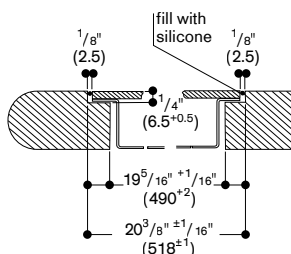
View from above



Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm



VI 263 620

Black control panel
Width 24" (60 cm)

Included accessories

1 glass scraper

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario 200 series appliances

VV 200 020

Black connection strip for combination with other Vario 200 series appliances

Optional accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick cooking, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 11".

Vario 200 series induction cooktop

VI 263

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation

Cooking zones

3 cooking zones:

1 induction cooking zone 11" (2,600 W, with booster 3,700 W)

1 induction cooking zone 7" (1,800 W, with booster 3,100 W)

1 induction cooking zone 6" (1,400 W, with booster 2,200 W)

Operation

Control knobs with illuminated ring.

Integrated control panel.

Electronic power control in 9 output levels.

Features

Cooking area marking.

Frying sensor function.

Pot detection.

Booster function for each cooking zone.

Safety

Residual heat indication.

Operation indicator.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 122.

Please read the installation details regarding air ducting on page 147.

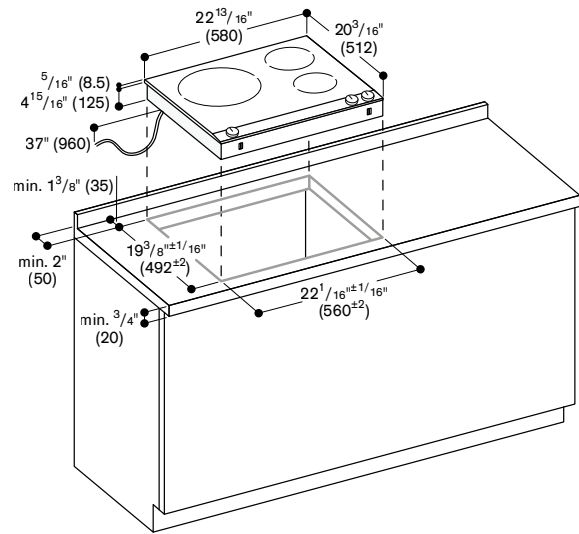
Rating

Total rating: 7.4 kW.

Total Amps: 30 A.

208 – 240V / 60 Hz

Plan for 37" connecting cable without plug (hardware required).



Numbers indicated inside parenthesis () = mm

Installation notes for induction cooktops

Applies to CI 282/292, CX 492/482, and VI 263/414/422/492

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of $1\frac{3}{16}$ " is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

B Air intake through the cabinet's back wall:

In the cabinet's back wall, plan a recess of at least $1\frac{3}{4}$ " in height from the countertop's bottom line.

The minimum width is

- $21\frac{5}{8}$ " for the Vario 200 VI 263, Vario 400 VI 414/422 induction cooktop or the CI 282/CX 482
- $32\frac{5}{16}$ " for the CI 292/CX 492 induction cooktop

Exhaust air ducting with intermediate shelf:

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended, except for 36" cooktops.

Width of cut-out at least

- $3\frac{15}{16}$ " for a 24" or 30" induction cooktop

* Does not apply to 36" cooktops

** Min. $2\frac{9}{16}$ " for cooktops with a frame and min. $2\frac{3}{4}$ " for cooktops without a frame.

Cut-out width needs to be at least

- $5\frac{1}{2}$ " for the VI 414/422, induction cooktop
- $3\frac{15}{16}$ " for the CI 282/CX 482 induction cooktop

* Does not apply to 36" CI 292/CX 492 induction cooktops

** Minimum $2\frac{9}{16}$ " for cooktops with frame (CI 292/CI 282) as well as VI 492 for surface-mounted installation and min. $2\frac{3}{4}$ " for CX 492 as well as for VI 492 for flush installation.

Combination with AL 400

In addition to the measurements mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

$\frac{1}{16}$ " distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

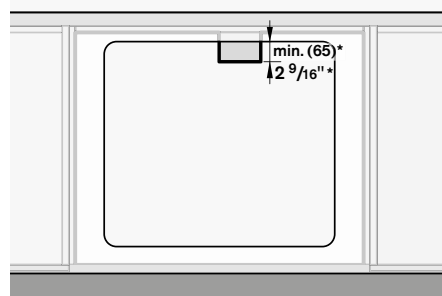
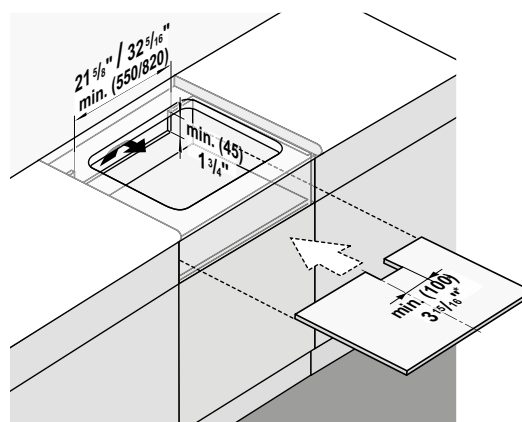
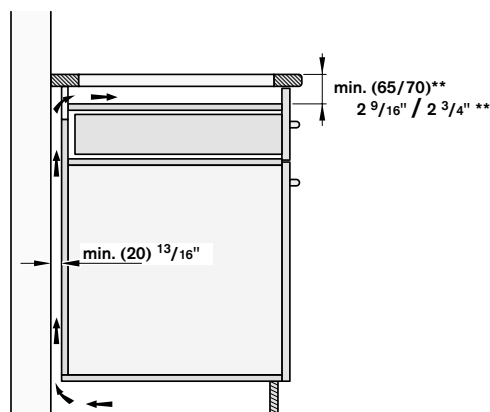
The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

Combination with other appliances

Installation above dishwasher is not permitted.



Numbers indicated
inside parenthesis () = mm

Installation and optional accessories for cooktops

GN 232 110

Teppan Yaki plate made of multi ply material,
13" x 21", GN 1/1
For full surface induction cooktop
CX 492/482.

**GN 232 230**

Teppan Yaki plate made of multi ply material,
13" x 14", GN 2/3
For full surface induction cooktop
CX 492/482

**CA 051 300**

Teppan Yaki made of multi ply material
For CI 292/282 flex induction cooktops.

**GP 900 001**

Stainless steel frying sensor pan
Non-stick coating, ø 6".

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 7".

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 8".

**GP 900 004**

Stainless steel frying sensor pan
Non-stick coating, ø 11".

**WP 400 001**

Wok pan made of multiple-layered material
With round bottom and handle,
ø 14 3/16", 6.3 qt., height 4".
For VI 492/VI 414

**WZ 400 001**

Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

**CA 060 600**

Cooking sensor for temperature regulation within pots.

**CA 230 100**

Black magnetic knob for 200 series induction cooktop
Stainless steel knob with black coating.



400 series Gas cooktops

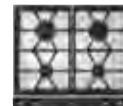


Appliance type		Gas cooktop
		VG 491 211CA
Frame brushed stainless steel 3 mm / shot blasted		•/-
Surface-mounted / flush installation		•/•
Propane gas / Natural gas		-/•
Dimensions		
Width	(in)	36 (90 cm)
Operation		
Knobs in cabinet front / integrated control panel		•/-
Cooking zones		
Number of cooking zones		5
Multi-ring wok burner 1,000 – 18,800 BTU (300 – 5,800 W)		1
Two-ring high output burner 570 – 13,600 BTU (165 – 4,000 W)		2
Two-ring standard burner 570 – 6,800 BTU (175 – 2,000 W)		2
Features		
Number of output levels		12
Electronic output control		•
Automatic fast ignition / Electric ignition		•/-
Electronic flame monitoring with automatic re-ignition		•
Simmer function		•
Residual heat indication		•
Safety shut-off		•
Cast pan support		3-part
Accessories		
Wok attachment ring		•
Wok pan		WP 400 001 ¹
Stainless steel appliance cover		-
Gas rating		
Total rating	(BTU)	59,700
Electrical rating		
Total Amps		.2
Electrical		120 V / 60 Hz

• Included. – Not available.

¹ Optional accessory.

200 series Gas cooktops



Appliance type	Gas cooktop	Gas cooktop	Gas cooktop
	VG 295 120CA	VG 295 220CA	VG 264 220CA
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-*	-/-*	-/-*
Surface-mounted / flush installation	•/-	•/-	•/-
Propane gas / Natural gas	• ¹ /-	-/•	• ¹ /•
Dimensions			
Width	(in) 36 (90 cm)	36 (90 cm)	24 (60 cm)
Operation			
Knobs in cabinet front / integrated control panel	-/•	-/•	-/•
Cooking zones			
Number of cooking zones	5	5	4
Multi-ring wok burner (1550 – 4000 W)	-	-	-
Multi-ring wok burner (300 - 5000 W)	-	-	-
Multi-ring wok burner (300 - 5800 W)	1	-	-
Multi-ring wok burner (300 - 6000 W)	-	1	-
Multi-ring high output burner 1,000 – 18,800 BTU (800 – 5,500 W)	-	-	-
Two-ring high output burner 600 – 13,600 BTU (170 – 4000 W)	2	2	-
Two-ring standard burner (170 – 2000 W)	2	2	-
Two-ring high output burner (170 – 4000 W)	-	-	-
Two-ring standard burner 550 – 6,800 BTU (165 – 2,000 W)	-	-	-
High-output burner 1,900 – 10,200 BTU (560 – 3,000 W)	-	-	2
Standard burner 1,300 – 6,500 BTU (380 – 1,900 W)	-	-	2
Features			
Number of output levels	9	9	9
Electronic output control	-	-	-
Automatic fast ignition / Electric ignition	-/•	-/•	-/•
Electronic flame monitoring with automatic re-ignition	-	-	-
Simmer function	-	-	-
Residual heat indication	•	•	•
Safety shut-off	-	-	-
Cast pan support	3-part	3-part	2-part
Accessories			
Wok attachment ring	•	•	-
Wok pan	WP 400 001 ²	WP 400 001 ²	-
Black appliance cover	-	-	2x VD 200 020 ²
Gas rating			
Total rating	(BTU) 58,000	59,700	33,400
Electrical rating			
Total Amps	.1	.1	1
Electrical	120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

¹ Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

² Optional accessory.

400 and 200 series Induction cooktops



Appliance type	Full surface induction cooktop	Full surface induction cooktop
Frameless for flush mounting		
Stainless steel frame for surface or flush mounting	CX 492 610	CX 482 610
Surface mount		
Dimensions		
Width	(in) 36" (90 cm)	30" (80 cm)
Operation		
TFT touch display / Twist-Pad control / Sensor control	•/-/-	•/-/-
Bi-colored display (white/orange)	-	-
Knobs in cabinet front / integrated control panel	-/-	-/-
Cooking zones / combinations		
Number of cooking zones or items of cookware	6	5
Full surface induction cooktop	•	•
Flex induction cooking areas 7 ½" x 9" (19 x 24 cm) (2200, with booster 3700 W) / linked together 15" x 9" (38 x 24 cm) (3300, with booster 3700 W)	-	-
Flex induction cooking areas 7 ½" x 9" (19 x 23 cm) (2200, with booster 3700 W) / linked together 15" x 9" (38 x 23 cm) (3300, with booster 3700 W)	-	-
Induction cooking zone ø 9" (21 cm) (2200, with booster 3700 W) / ø 10" (26 cm) (2600, with booster 3700 W) / ø 13" (32 cm) (3300, with booster 3700 W)	-	-
Induction cooking zone ø 11" (28 cm) (2600, with booster 3700 W)	-	-
Induction cooking zone ø 11" (28 cm) (2400, with booster 3700 W)	-	-
Induction cooking zone ø 7" (19 cm) (1800, with booster 3100 W)	-	-
Induction cooking zone ø 6" (15 cm) (1400, with booster 2200 W)	-	-
Features		
Number of output levels	17	17
Flex function for rectangular cooking areas	-	-
Cooking sensor function / frying sensor function	•/-	•/-
Number of frying sensor functions	-	-
Professional cooking function	•	•
Booster function for pots / pans	•/•	•/•
Keep warm function	•	•
Number of cooking timers	6	5
Short-term timer	•	•
Stopwatch	•	•
Residual heat indicator	•	•
Child lock / safety shut-off / display cleaning protection	•/•/•	•/•/•
Options menu	•	•
Hood control	• ²	• ²
Integrated WiFi module for digital services (Home Connect).	• ³	• ³
Accessories		
Teppan Yaki plate made of multi ply material, GN1/1	GN 232 110 ¹	GN 232 110 ¹
Teppan Yaki plate made of multi ply material, GN2/3	GN 232 230 ¹	GN 232 230 ¹
Teppan Yaki plate made of multi ply material (for flex induction)	-	-
Frying sensor pan ø 6" (15 cm)	-	-
Frying sensor pan ø 7" (18 cm)	-	-
Frying sensor pan ø 8" (21 cm)	-	-
Frying sensor pan ø 11" (28 cm)	-	-
Cooking sensor	• / CA 060 600 ¹	• / CA 060 600 ¹
Wok attachment ring		
Wok pan		
Black magnetic knob for induction cooktop series 200	-	-
Rating		
Total rating	(kW) 7.2	7.2
Total Amps	30	30
Electrical	208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. – Not available.

¹ Optional accessories.

² In Combination with suitable hood.

³ The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.



Flex induction cooktop

Flex induction cooktop

Flex induction cooktop

Induction cooktop

VI 492 611	CI 292 601	CI 282 601	VI 263 620
36" (90 cm)	36" (90 cm)	30" (80 cm)	24" (60 cm)
•/–/–	–/•/–	–/•/–	–/–/–
•	•	•	–
•/–	–/–	–/–	–/•
5	5	4	3
–	–	–	–
–	–	2	–
4	4	–	–
1	1	–	–
–	–	–	1
–	–	1	–
–	–	–	1
–	–	1	1
12	17	17	9
•	•	•	–
–/•	•/•	•/•	–/•
5	5	4	4
–	–	•	–
•/–	•/•	•/•	•/–
–	•	•	–
–	5	4	–
•	•	•	–
•	•	•	–
•	•	•	•
–/•/–	•/•/•	•/•/•	–/•/–
•	•	•	–
–	• ²	• ²	–
–	• ³	• ³	–
–	–	–	–
–	–	–	–
GP 900 001 ¹	CA 051 300 ¹	CA 051 300 ¹	GP 900 001 ¹
GP 900 002 ¹	GP 900 001 ¹	GP 900 001 ¹	GP 900 002 ¹
GP 900 003 ¹	GP 900 002 ¹	GP 900 002 ¹	GP 900 003 ¹
GP 900 004 ¹	GP 900 003 ¹	GP 900 003 ¹	GP 900 004 ¹
–	GP 900 004 ¹	GP 900 004 ¹	–
–	CA 060 600 ¹	CA 060 600 ¹	–
WZ 400 001 ¹	–	–	–
WP 400 001 ¹	–	–	–
–	CA 230 100 ¹	CA 230 100 ¹	–
11.1	10.8	7.2	7.4
45	50	30	30
208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz



GAGGENAU

Ventilation

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AL 400 721

Stainless steel
Width 47 1/4" (120 cm)
Air extraction with 2x 400 series AR400742 inline/AR401742 remote blowers.
Air recirculation operation with 2x AR410710 blowers.
Comes without blower.

AL 400 791

Stainless steel
Width 36" (90 cm)
Air extraction with 400 series AR400742 inline/AR401742 remote blowers.
Air recirculation operation with AR413722 blower.
Comes without blower.

Required installation accessories

AD 754 045

Connection piece to 2x 6" round ducts
Fitting AL 400, front or back side.

or

AD 854 043

Connecting pieces for 2 flat ducts
DN 150, set of two
Fitting AL 400, bottom side.

Installation accessories

AA 010 410

Air exhaust grill recirculation
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 401

Cabinet support 33 7/8" for 36" AL 400 downdraft.
Can be combined with retractable downdraft AL 400.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 431

Cabinet support 47 7/16" for 46 5/8" AL 400 downdraft.
Can be combined with retractable downdraft AL 400.
Recommended as bearer for the countertop, instead of a cabinet frame.

AD 704 048

Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see example 1 and 4 on pages 158–159.)

AD 704 049

Air collector box DN 150 flat duct 2x DN 150 flat duct air intake.
To connect 1x AL 400 to blower AR 413 bottom side. (see examples on pages 160–162).

Retractable downdraft ventilation AL 400

- Downdraft for combination with all Gaggenau cooktops, when not in use can be completely lowered into the countertop
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Precision-crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Comes without blower, can be combined with Gaggenau extraction or recirculation blowers

Output

For information on maximum air output in combination with blowers refer to the remote blower table on pages 206–207.
Noise level depends on the built-in situation.

Features

3 electronically controlled output levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.

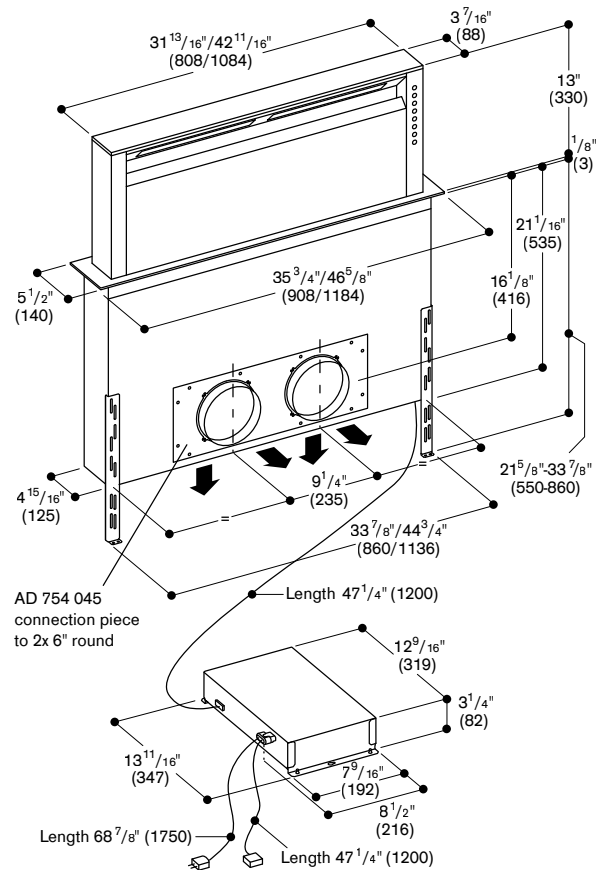
Planning notes

Refer to the table on page 202 for the matching blowers for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 721/AL 400 791
For operation with 4/3 Vario 200 series cooktops, 3/2 Vario 400 series cooktops or a cooktop configuration of up to 47 1/4" (120 cm)/(36 1/4" (92 cm) wide.
Operation of Vario cooking appliances is only possible without appliance cover.
Max. output of cooktops 61,400 BTU (18,000 W).
In combination with the cooktop CI 292, installation in 24" (60 cm) deep countertop is possible.
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistance and watertight sealing of the cut edges must be observed.
Concerning other materials please consult the countertop manufacturer.
The remaining surface of the countertop 2" min. (50 mm) between the cut-outs must be reinforced with a support. It is recommended to use cabinet support AA 409 401/431.
Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the retractable downdraft if built-in situation permits.
To avoid smoke when frying/grilling refer to the manuals of VR/VP.

Please read additional planning notes on pages 158 – 162.

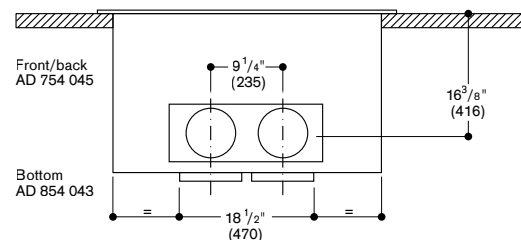
Rating

Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 60" with plug.
Network cable 47" (1.2 m).

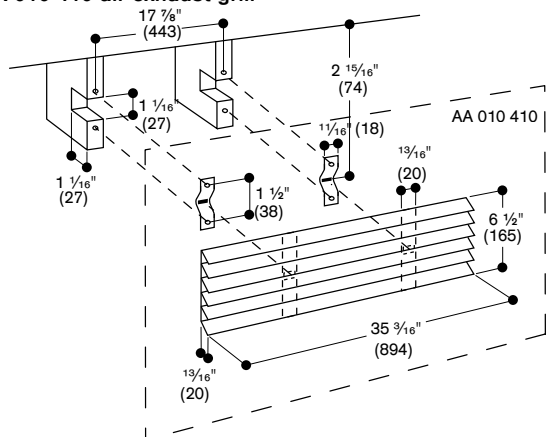


AD 754 045 connection piece to 2x 6" round duct connection 2 x ø 6" front/back Round duct connection piece with AD 754 045

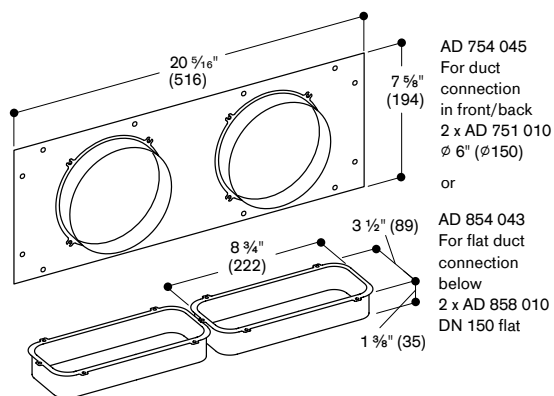
AL 400 connection positions ø 6" or flat duct DN 150



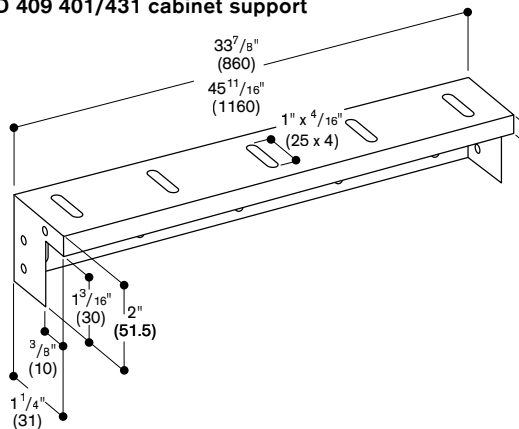
AA 010 410 air exhaust grill



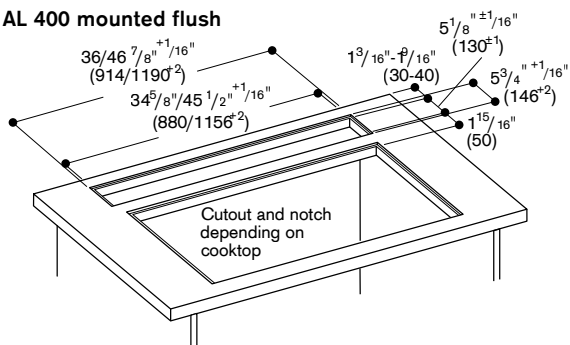
AD 754 045 and AD 854 043



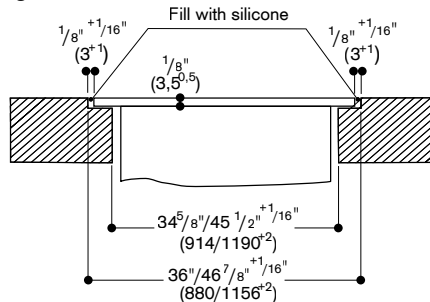
AD 409 401/431 cabinet support



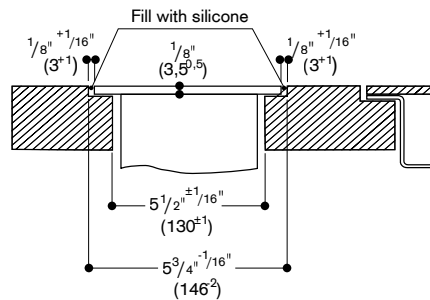
AL 400 mounted flush



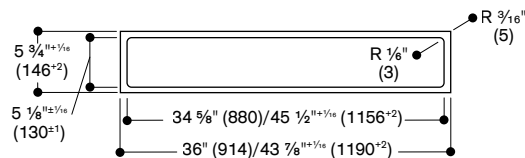
Longitudinal section



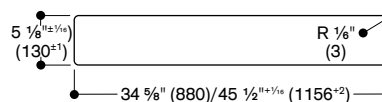
Cross-section



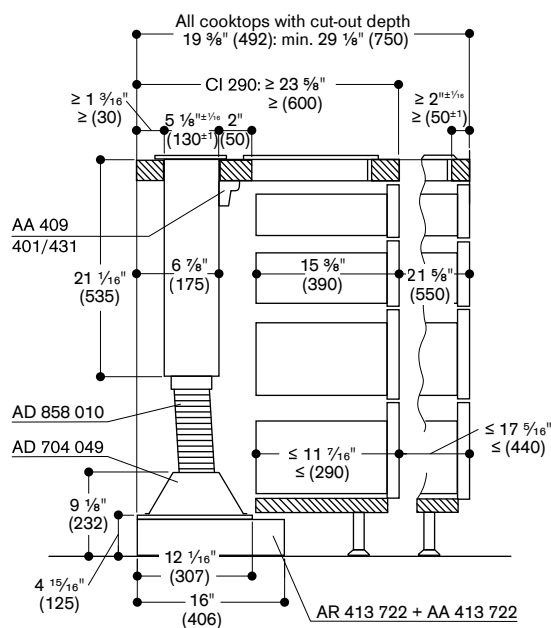
AL 400 cut-out flush mounted



AL 400 cut-out for surface mounting



Cross-section of lower cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



Numbers indicated inside parenthesis () = mm

Installation configurations for 400 series AL 400 retractable downdraft and 400 series blowers

Good to know – for correct planning and installation

- The ducting can essentially be connected to the front or back of the AL 400 retractable downdraft. The respective connection piece AD754045 is available for this purpose.
- For optimal air circulation, we recommend \varnothing 6" ducts.
- It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with duct tape which can be purchased at any local hardware store.
- To ensure a sufficient vapor catch behavior the AL 400 721 is recommended with two blowers.

Planning example 1

1x 36" AL 400 791 with 400 series AR 413 722 recirculation blower

Connection to the front with retractable downdraft ventilation

Combination

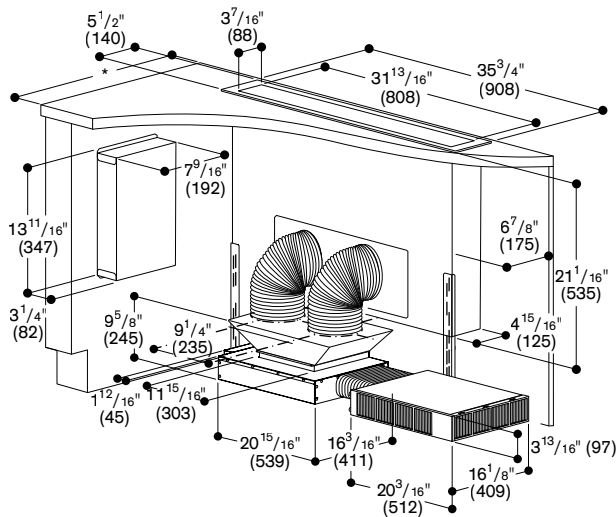
1x AL 400 retractable downdraft ventilation combined with 1x AR413722 recirculation blower

Good to know

- The air collector box can be screwed directly to the recirculation blower. The reducing piece supplied is not needed in this case.

List of required installation components

- 1x AD 754 045 (connection piece to 2x \varnothing 6" round ducts)
- 2x AD 751 010 (aluflex pipe round, \varnothing 6" (DN 150))
- 1x AD 704 048 (air collector box for AL 400)
- 1x recirculation blower configuration (1x AR 413 722 recirculation blower + 1x AA 413 722 air recirculation module + AD 413 722 oval flex duct)



* All cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

Planning example 2

1x 36" AL 400 791 with 400 series AR 400 742 inline blower

Connection to the front with \varnothing 6" round ducts; cabinet base installation.

Combination

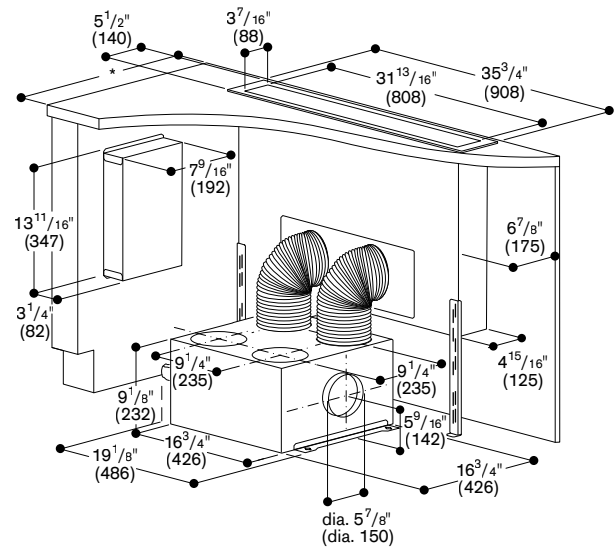
1x AL 400 retractable downdraft ventilation with 1x AR400742 inline blower

Good to know

- The inline blower can be connected alternately to the front or back of the AL 400.

List of required installation components

- 1x AD 754 045 (connection piece to 2x \varnothing 6" round ducts)
- 2x AD 751 010 (aluflex pipe round, \varnothing 6" (DN 150))
- 1x AR 400 742 inline blower



* All cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

Planning example 3

1x 36" AL 400 791 with AR 400 742 inline blower

Connection downward with \varnothing 6" round ducts; basement or crawlspace installation

Combination

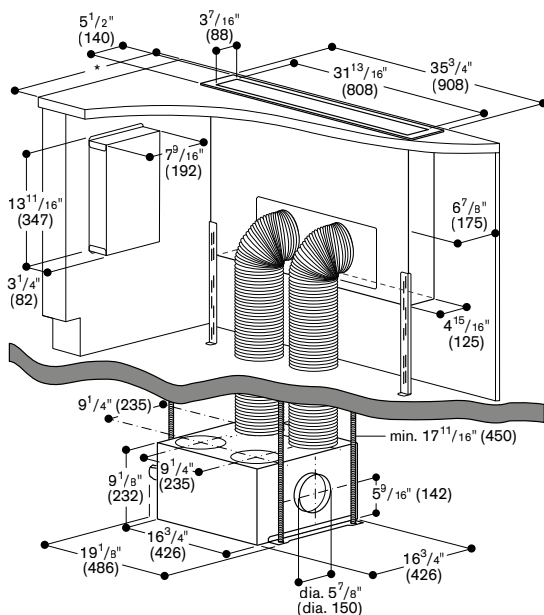
1x AL 400 retractable downdraft ventilation combined with 1x AR400742 inline blower

Good to know

- The AR400742 inline blower unit can also be installed in an adjoining room, for example a basement, as an alternative to cabinet base installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included with the remote blower.

List of required installation components

- 1x AD 754 045 (connection piece to 2x \varnothing 6" round ducts)
- 2x AD 751 010 (aluflex pipe round, \varnothing 6" (DN 150))
- 1x AR 400 742 inline blower
- 4x threaded rods or suspension elements (included with blower)



* All cooktops with cut-out depth $19 \frac{3}{8}$ " (492): min. $29 \frac{1}{8}$ " (750)

Planning example 4

1x 36" AL 400 791 with AR 401 742 remote blower

Connection downward with \varnothing 6" round ducts; installation on outside wall

Combination

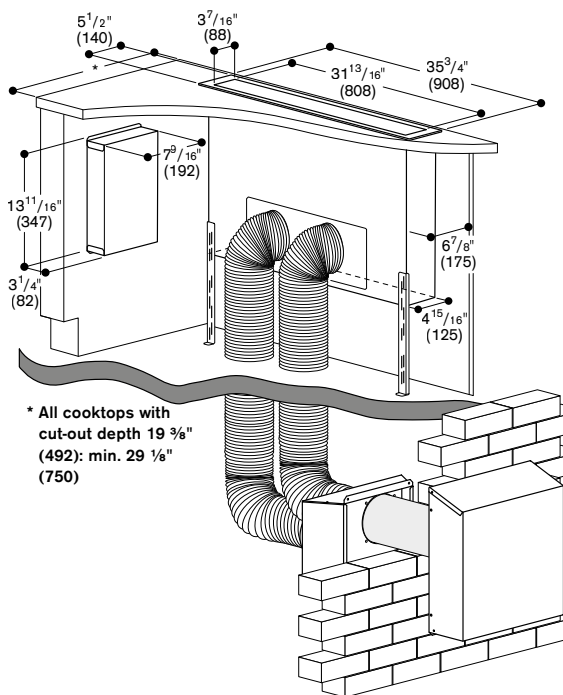
1x AL 400 retractable downdraft combined with 1x AR401742 remote blower

Good to know

- The AR401742 remote blower for installation on the outside wall is the ideal solution for compact air extraction.
- The ducting can be directed to the outside via the basement in this case. A minimum distance of 39 inches should be maintained for the air exhaust downwards on the AR401742 remote blower.
- Local building regulations must be observed for the basement breakout (especially with respect to the topic of fire safety).

List of required installation components

- 1x AD 754 045 (connection piece to 2x \varnothing 6" round ducts)
- 2x AD 751 010 (aluflex pipe round, \varnothing 6" (DN 150))
- 1x AD 704 048 (air collector box for AL 400)
- 1x AD 702 052 (telescopic wall duct, \varnothing 8" round)
- 1x AR 401 742 remote blower



* All cooktops with cut-out depth $19 \frac{3}{8}$ " (492): min. $29 \frac{1}{8}$ " (750)

Installation configurations for 400 series AL 400 retractable downdraft and 400 series blowers

Planning example 5

1x 36" AL 400 791 with AR 413 722 recirculation blower

Connection downward with flex duct, DN 150, cabinet installation

Combination

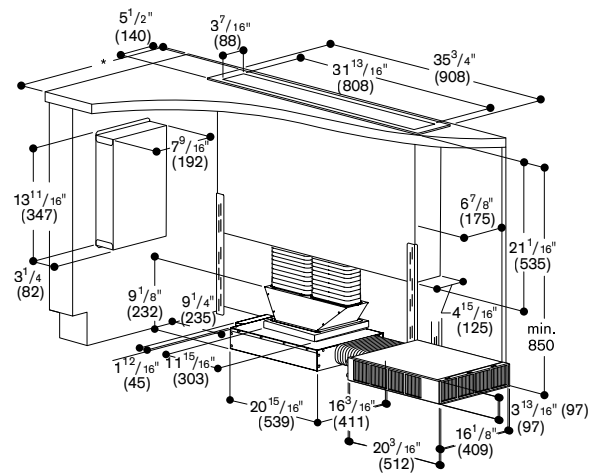
1x AL 400 retractable downdraft combined with 1x AR 413 722 blower

Good to know

- The air collector box can be screwed directly on the blower. The reducing piece supplied is not needed in this case.
- Use of the VP 414 610 electric grill is not recommended in recirculation.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each blower).

List of accessories

- 1x AD 854 043 (connecting pieces for flat duct downward, 2x DN 150)
- 1x AD 704 049 (air collector box for AL 400 791)
- 1x AD 858 010 (Flat duct flex pipe)
- 1x AD 990 090 (Adhesive tape for bonding the ducts)
- 1x recirculation blower configuration (1x AR 413 722 recirculation blower + 1x AA 413 722 air recirculation module + AD 413 722 oval flex duct)



* All cooktops with cut-out depth 19 3/8" (492); min. 29 1/8" (750)

Planning example 6

1x 36" AL 400 791 with AR 400 742 extraction blower

Connection downward with flat and round duct, DN 150; cellar installation

Combination

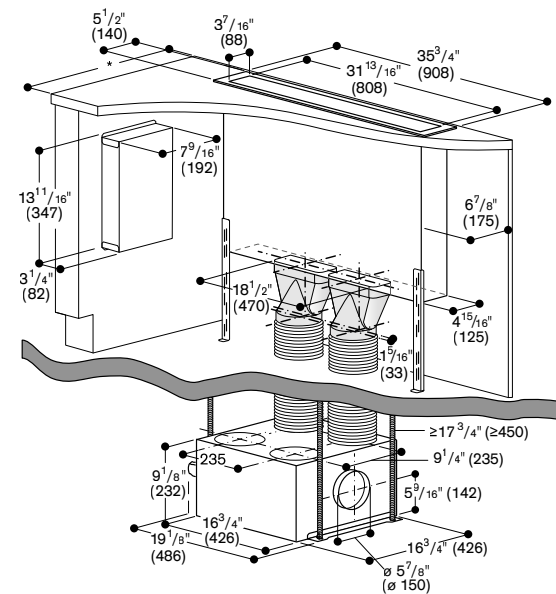
1x AL 400 retractable downdraft combined with 1x AR 400 742 blower

Good to know

- The AR 400 742 blower can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included with the blower.

List of accessories

- 1x AD 854 043 (connecting pieces for flat duct downward, 2x DN 150)
- 2x AD 854 000 (flat duct bend connecting piece)
- 2x AD 854 041 (flat duct adapter round)
- 2x 6" (aluminum flex duct pipes)



* All cooktops with cut-out depth 19 3/8" (492); min. 29 1/8" (750)

Planning example 7

1x 47 1/4" AL 400 721 with 2x AR 400 742 extraction blowers FRONT

Connection downward with flat and round duct, DN 150; cellar installation

Combination

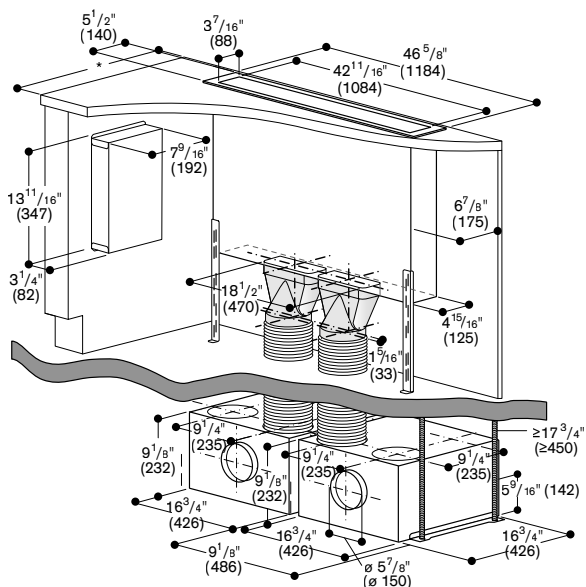
1x AL 400 retractable downdraft combined with 2x AR 400 742 blower

Good to know

- The AR 400 742 blower can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included with the blower.

List of accessories

- 1x AD 854 043 Connecting pieces flat duct
- 2x AR 400 742 Blower in DN150/out DN150
- 2x AD 854 041 Flat Duct adapter Round
- 2x AD 751 010 Aluflex pipe DN150
- 2x AD 854 000 Flat Duct bend Connecting piece
- 1x AD 990 091 Adhesive tape for duct components Aluminium



* All cooktops with cut-out depth 19 3/8" (492); min. 29 1/8" (750)

Planning example 8

1x 47 1/4" AL 400 721 with 2x AR 400 742 extraction blowers RIGHT

Connection downward with flat and round duct, DN 150; cellar installation

Combination

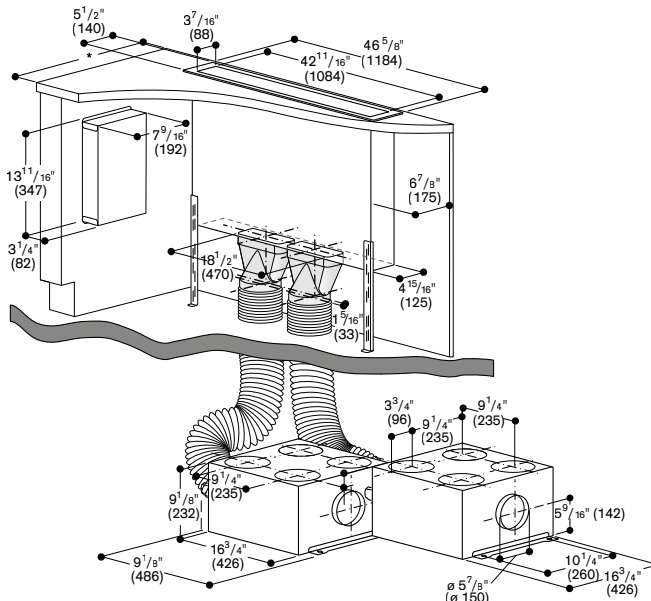
1x AL 400 retractable downdraft combined with 2x AR 400 742 blowers

Good to know

- The AR 400 742 blower can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included with the blower.

List of accessories

- 1x AD 854 043 Connecting pieces flat duct
- 2x AR 400 742 Blower in DN150/out DN150
- 2x AD 854 041 Flat Duct adapter Round
- 2x AD 751 010 Aluflex pipe DN150
- 2x AD 854 000 Flat Duct bend Connecting piece
- 1x AD 990 091 Adhesive tape for duct components Aluminium



* All cooktops with cut-out depth 19 3/8" (492); min. 29 1/8" (750)



VL 414 111

Stainless steel
Width 4 5/16 (11 cm)
Air extraction / Air recirculation
Without blower and control knob
(order separately)

Required installation accessories

AA 490 711

Vario control knob for use with Vario 400 series downdraft ventilation.
Stainless steel

For operation with one of the following 400 series blowers: AR400742 inline / AR401742 remote blower or AR413722 recirculation blower. For more details on the actual control knob, see page 166.

AD 724 041

Round duct connection additional adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for 6" round pipe for VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush** mounting.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface** mounting.

Optional accessories

AA 414 010

Air deflector for VL 414 next to gas appliance.

Installation accessories for the air recirculation ducts can be found starting on page 194.

Vario 400 series downdraft ventilation VL 414

- Highly efficient ventilation system at cooktop
- Flexible power distribution, precise extraction of cooking vapors
- Can be perfectly combined with other Vario 400 series products
- Precision crafting of 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Without blower, can be combined with multiple 400 series AR blowers and one AA 490 control knob

Output

Maximum air output in combination with 400 series AR inline / remote or recirculation blower. For CFM information, refer to blower overview on pages 206–207.

Noise level depends on the built-in situation.

Features

Manual opening of the ventilation element.

Closing element made of stainless steel, dishwasher-safe.

Metal grease filter with grease drip tray, dishwasher-safe.

Planning notes

Refer to the table on page 202 for the matching blowers for air recirculation or air extraction mode.

Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

For each VL one blower is recommended.

Maximum countertop width between two VL: 24" (60 cm).

Appliance can be snapped into the cooktop from above. Additional fixing by clamps accessible from bottom up, clamping range 1 3/16"-2"(30–50 mm).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in countertops made of stone, synthetics or solid wood.

Heat resistance and watertight sealing of the cut edges must be observed.

Concerning other materials please consult the countertop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

If installing several appliances individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.

If operated next to gas appliances, the air deflector AA 414 010 is

recommended to ensure maximum performance of the cooktop.

No duct connection pieces are included, they must be ordered separately. Either AD724042 transition to 6" round duct to connect to bottom / left / right side of VL and AD724041 adapter piece if connecting duct to left or right side of VL downdraft.

Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft. Multiple blowers can be operated via one AA 490 control knob at the same speed level.

If a higher power requirement is needed for 1x VL 414 downdraft, a second blower can be added.

Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance. Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3/16" to 1 15/16".

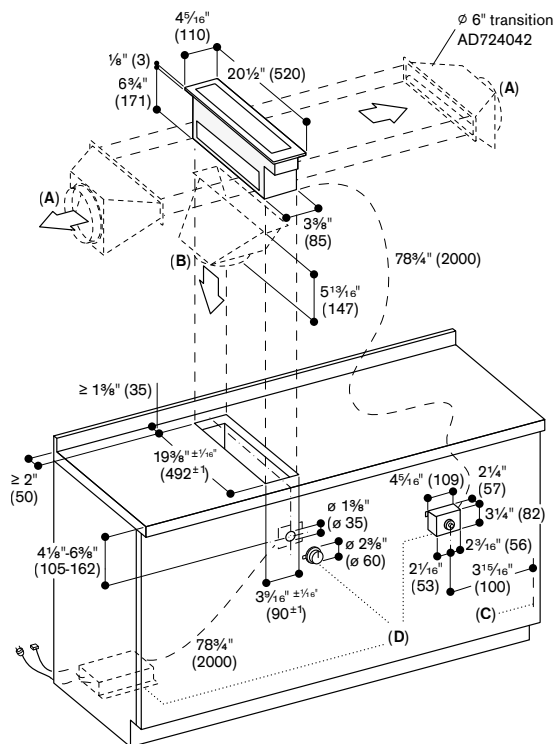
Please read additional planning notes on pages 168 – 169.

Rating

60 Hz

Plan for a 79" connection cable between ventilation element VL 414 and control knob AA 490.

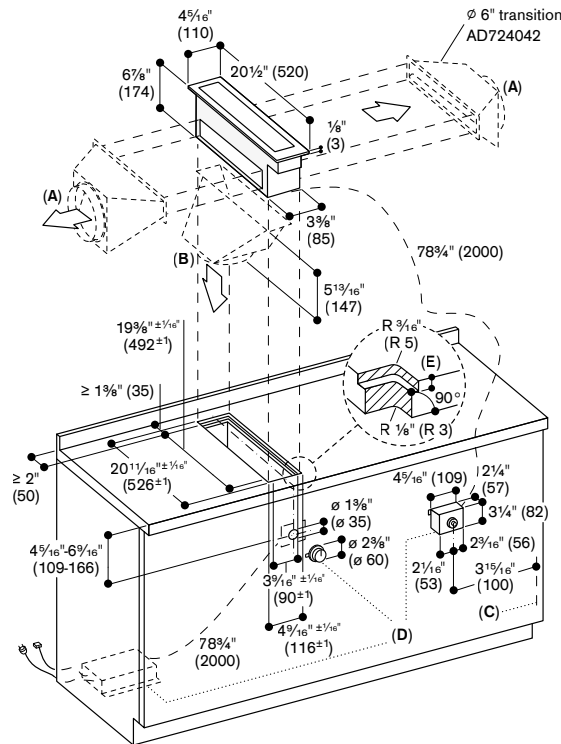
Surface-mount Installation



- A. DN 5 7/8" (150) round duct pipe connection piece, left/right with AD 724 042 + AD724 041
- B. DN 5 7/8" (150) round duct pipe connection piece, bottom with AD 724 042
- C. Cable access, right-hand side
- D. Vario control knob ventilation AA 490

See separate planning notes on page 105 for:
- positioning of control knob; configuration for flexible power distribution.

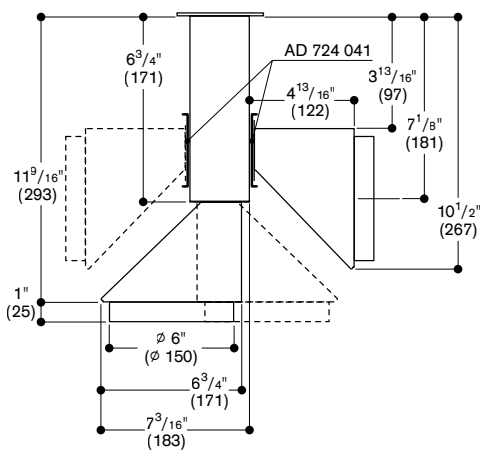
Flush-mount Installation



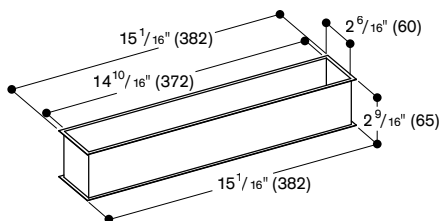
- A. DN 5 7/8" (150) round duct pipe connection piece, left/right with AD 724 042 + AD724 041
- B. DN 5 7/8" (150) round duct pipe connection piece, bottom with AD 724 042
- C. Cable access, right-hand side
- D. Vario control knob ventilation AA 490
- E. 1/8" (3.5^{0.5})

See separate planning notes on page 105 for:
- positioning of control knob; configuration for flexible power distribution.

VL 414 with AD 724 042 /041

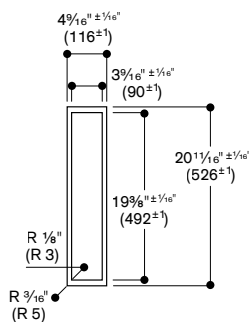


AS 070 001 connection piece for extension

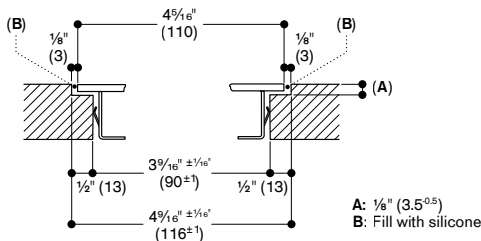


Numbers indicated
inside parenthesis () = mm

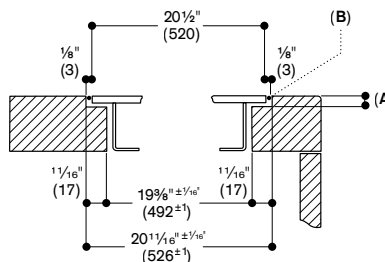
View from above



Longitudinal section



Cross-section



A: 1/8" (3.5^{0.5})
B: Fill with silicone



AA 490 711
Stainless steel control knob

Vario 400 series control knob for use with VL 414 downdraft
AA 490

- For operation with 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

Operation

Control knob with illuminated ring and output marking.

Features

3 electronically controlled power levels and 1 intensive mode.
Run-on function, 6 min.

Planning notes

For positioning examples of the knob at any location between Vario cooktops, see planning notes on following page.

Note: when using two blowers, customers can choose to install one or two control knobs.

The separate electronics box needs to be installed so that it is accessible.

Possible combinations with the AA 490 control knob:

2x VL 414: 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower

1x VL 414: all 400 series AR blowers possible.

One or two blowers can be operated via one AA 490 control knob at the same speed level.

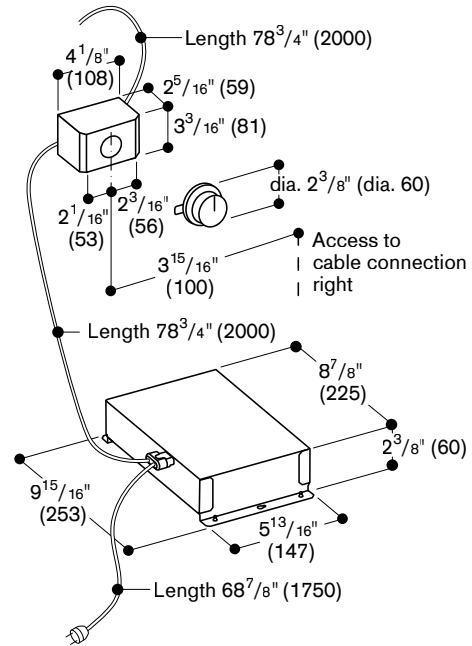
Rating

Total rating: 10 W.

Total Amps: 4 A.

120 V / 60 Hz

Connecting cable 69" with plug.



Installation configurations for 400 series VL 414 downdraft and 400 series blowers

Good to know – for correct planning and installation

- For depth measurements, take the depth of the cabinet front and cooktop overhangs of the kitchen cabinet in account.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- For optimum air circulation, we recommend ducts with $\varnothing 6"$.
- 2 round ducts must be connected with a pipe connector.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using a duct tape which can be purchased at a local hardware store.

Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft for optimal performance.

Planning example 1

1x VL 414 with AR 400 742 inline blower

Aluminum flex duct with $\varnothing 6"$ with downwards connection

Combination

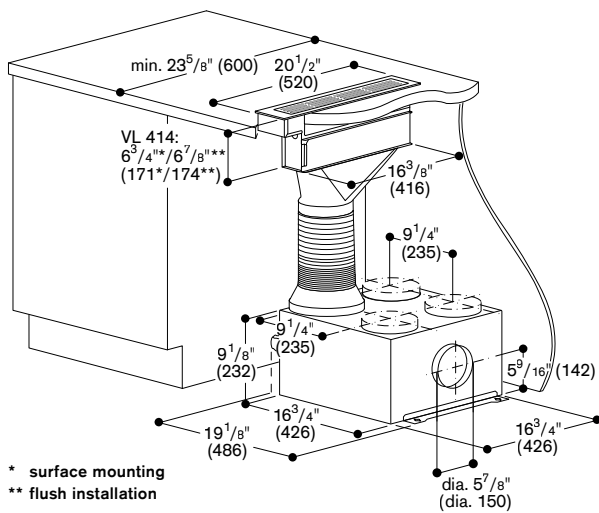
1x VL 414 downdraft ventilation in combination with 1x AR400742 inline blower

Good to know

- Connecting to AR400742 inline blower is possible at all four intakes.

List of required components

- 1x AD 724 042 ($\varnothing 6"$ round transition piece for VL)
- 1x AD 751 010 (aluflex pipe round, $\varnothing 6"$ (DN 150))
- 1x AR 400 742 inline blower



Planning example 2

1x VL 414 with AR 413 722 recirculation blower

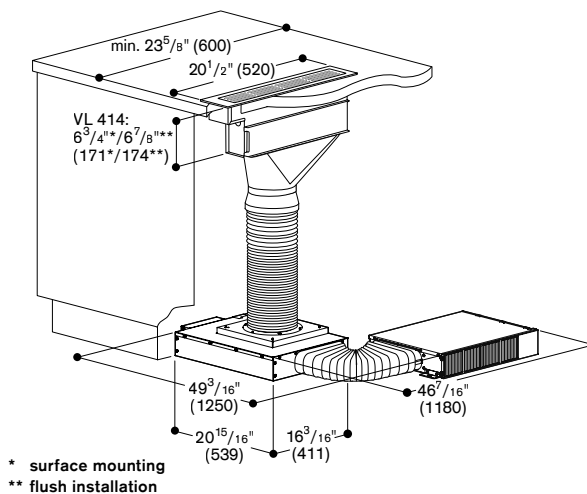
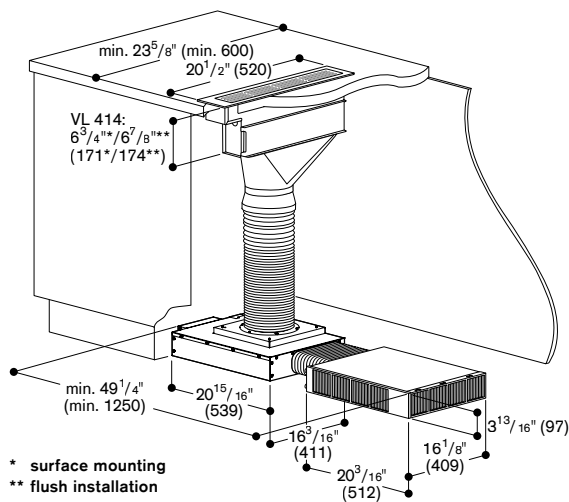
Aluminum flex duct \varnothing 6" with downwards connection

Good to know

- The recirculation blower configuration exists of 3 required components: AR413722 recirculation blower, AA413722 air recirculation module and AD413722 oval flex duct.
- The recirculation blower can be rotated in all directions depending on the vent direction required and filter removal option.
- The recirculated air requires an adequate discharge space in order to ensure optimal performance (at least 109 square inches outflow surface).
- The recommended minimum distance between filter openings and cabinet wall if there is no ventilation grill directly in front: 6 inches.

List of required components

- 1x AD 724 042 (\varnothing 6" round transition piece for VL)
- 1x AD 751 010 (aluflex pipe round, \varnothing 6" (DN 150))
- 1x recirculation blower configuration (1x AR 413 722 recirculation blower + 1x AA 413 722 air recirculation module + AD 413 722 oval flex)





AI 442 720

Stainless steel
Width 48" (120 cm)
Air extraction/Air recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

AI 442 760

Stainless steel
Width 63" (160 cm)
Air extraction/Air recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

Installation accessories

for air extraction mode

AD 442 016

Stainless steel duct cover, length: 24 7/16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m), installation tower included.

AD 442 026

Stainless steel duct cover, length: 33 7/8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m), installation tower included.

Installation accessories for air recirculation mode

AD 442 116

Stainless steel duct cover, length 24 7/16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m), installation tower included.

AD 442 126

Stainless steel duct cover, length: 33 7/8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m), installation tower included.

Optional accessories

AA 442 110

2 activated charcoal filter with high efficient odor reduction due to increased surface. For air recirculation module AA 442 810

AD 442 396

Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odor reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

Installation accessories for the air recirculation ducts can be found starting on page 194.

400 series island hood

AI 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapors due to a large vapor collection area
- Comes without blower, can be combined with (BLDC) blowers
- Angled baffle filter with high grease absorption
- Automatic function, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air extraction or recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

Output

For CFM information, refer to the blower overview on pages 206–207.

Features

2 control panels.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3,500 K), continuously dimmable.
Lamp output 4x 10 W.
Illuminance 1,390 lx.

Planning notes

For recirculation, use internal blower AR400743.

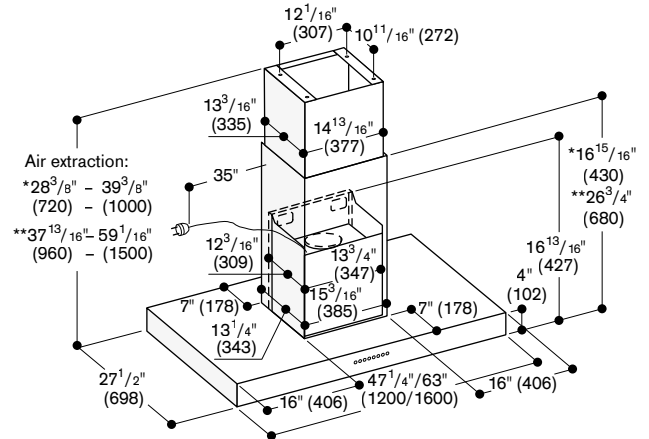
To choose the correct blower for extraction, refer to the 400 series blower overview on pages 206–207. The two-part duct cover including the mounting kit must be ordered as an installation accessory.

Connection to the respective appliances via network cable.
Minimum clearance above gas or induction cooktops is 30".
Air recirculation module with 2 activated charcoal filters is installed in the inner duct cover. Special air recirculation duct covers are available for this.

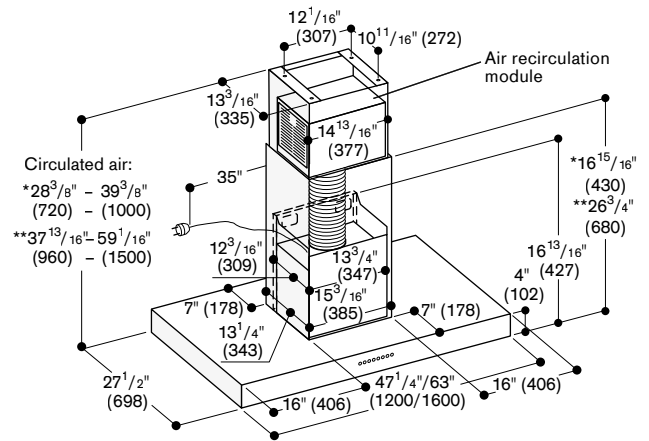
Please read additional planning notes on pages 172 – 173.

Rating

Total rating: 50 W.
Total Amps: 10 (48") / 10 (63")
120 V / 60 Hz
Connecting cable 35" with plug.

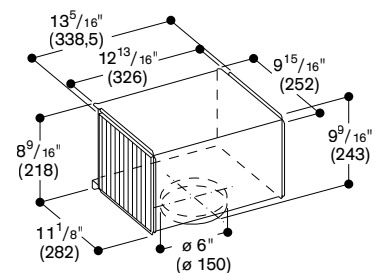


- * With the air extraction duct cover AD 442 016 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
- **With the air extraction duct cover AD 442 026 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5' 2" (1.60 m).



- * With the air recirculation duct cover AD 442 116 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
- **With the air recirculation duct cover AD 442 126 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5' 2" (1.60 m).

Air recirculation module AA 442 810



Numbers indicated inside parenthesis () = mm



AW 442 720

Stainless steel
 Width 48" (120 cm)
 Air extraction/Air recirculation
 Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
 Duct cover not included.

AW 442 760

Stainless steel
 Width 63" (160 cm)
 Air extraction/Air recirculation
 Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
 Duct cover not included.

Installation accessories for air extraction mode

AD 442 012

Stainless steel duct cover, length: 24 7/16", for 7' 9" - 8' 6" ceiling heights (2.35 - 2.60 m).

AD 442 022

Stainless steel duct cover, length: 33 7/8", for 8' 6" - 10' 2" ceiling heights (2.60 - 3.10 m).

Installation accessories for air recirculation mode

AD 442 112

Stainless steel duct cover, length 24 7/16", for 7' 9" - 8' 6" ceiling heights (2.35 - 2.60 m).

AD 442 122

Stainless steel duct cover, length: 33 7/8", for 8' 6" - 10' 2" ceiling heights (2.60 - 3.10 m).

Optional accessories

AA 442 110

2 activated charcoal filter with high efficient odor reduction due to increased surface. For air recirculation module AA 442 810

AD 442 392

Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odor reduction due to increased surface
 For air recirculation.
 Can be combined with island and wall-mounted hood AI/AW 442.

Installation accessories for the air recirculation ducts can be found starting on page 194.

400 series wall hood

AW 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapors due to a large vapor collection area
- Comes without blower, can be combined with (BLDC) blowers
- Angled baffle filter with high grease absorption
- Automatic function, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Dimmable, neutral white LED lighting for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals.

Output

For CFM information, refer to the blower overview on pages 206-207.

Features

2 control panels.
 3 electronically controlled power levels and 1 intensive mode.
 Automatic function with sensor-controlled run-on function.
 Grease filter saturation indicator.
 Baffle filter, dishwasher-safe.
 Neutral white surface LED light (3,500 K), continuously dimmable.
 Lamp output 3x 10 W (48") / 4x 10 W (63").
 Illuminance 1,110 lx (48") / 1,010 lx (63").
 Easy mounting system for simple installation and alignment.

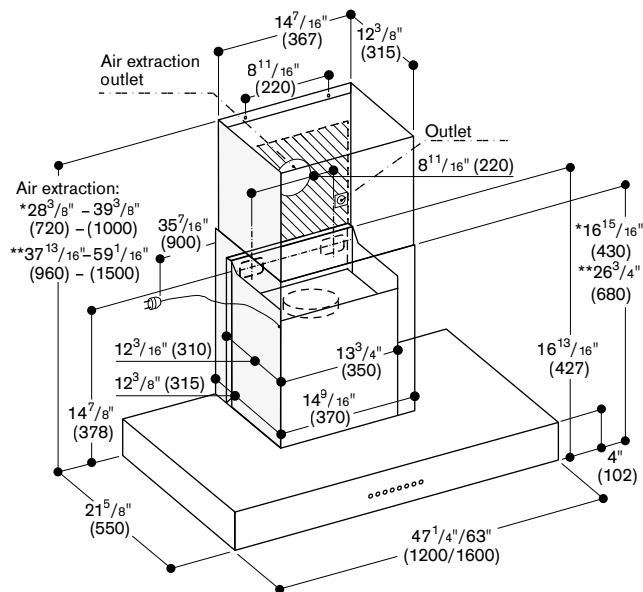
Planning notes

For recirculation, use internal blower AR400743.
 To choose the correct blower for extraction, refer to the 400 series blower overview on pages 206-207.
 The two-part duct cover must be ordered as an installation accessory.
 Connection to the respective appliances via network cable.
 Minimum clearance above gas or induction cooktops is 30".
 Air air recirculation module with 2 activated charcoal filters is installed in the inner duct cover. Special recirculation duct covers are available for this.

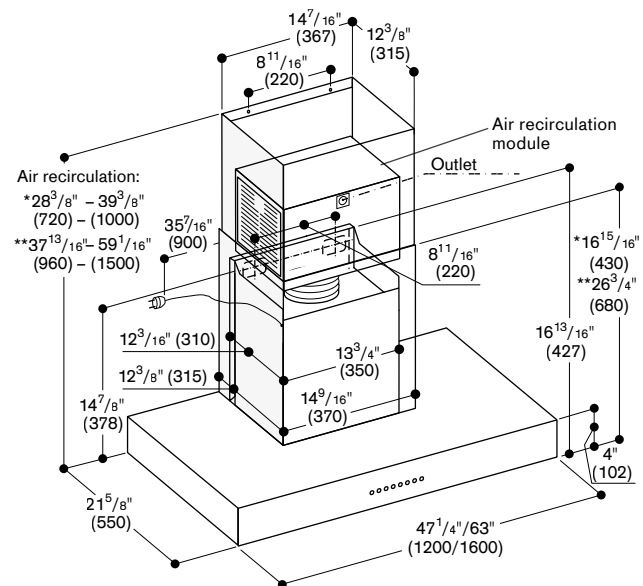
Please read additional planning notes on pages 172 - 173.

Rating

Total rating: 40 W (48") / 50 W (63").
 Total Amps: 10 (48") / 15 (63")
 120 V / 60 Hz
 Connecting cable 35" with plug.

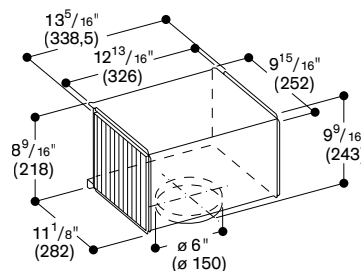


- * With air extraction duct cover AD 442 012 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
- ** With air extraction duct cover AD 442 022 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); Specifications refer to a distance from floor to lower chimney edge of 5' 6" (1.60 m).



- * With air recirculation duct cover AD 442 112 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
- ** With air recirculation duct cover AD 442 122 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); Specifications refer to a distance from floor to lower chimney edge of 5' 6" (1.60 m).

Air recirculation module AA 442 810



Numbers indicated inside parenthesis () = mm

Installation configurations for 400 series island/wall hoods with 400 series blowers

Planning example 1

1x AI 442 with AR 400 743 internal blower

ø 6" round duct

Good to know

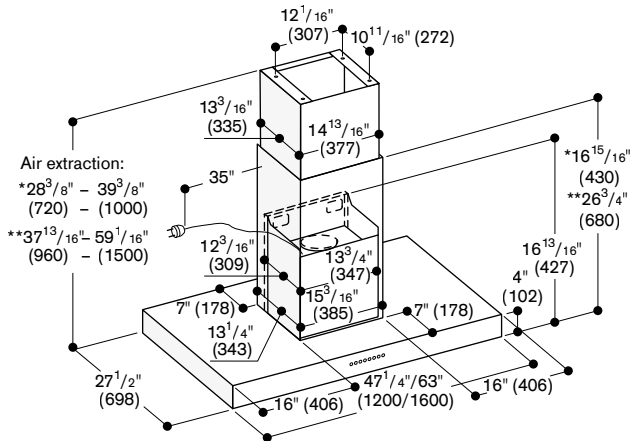
- The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AI 442 island hood duct cover.
- Two duct cover lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 30" for gas and induction appliances.
- The necessary mounting kits are included as accessories with the duct cover.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

List of required components (air extraction)

- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AD 442 016 (stainless steel duct cover for air extraction, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)).
or 1x AD 442 026 (stainless steel duct cover for air extraction, suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- 1x AD 751 010 (aluflex pipe round, ø 6" (DN 150))
- Optional: 1x AD 442 396 (stainless steel ceiling collar for island hood)

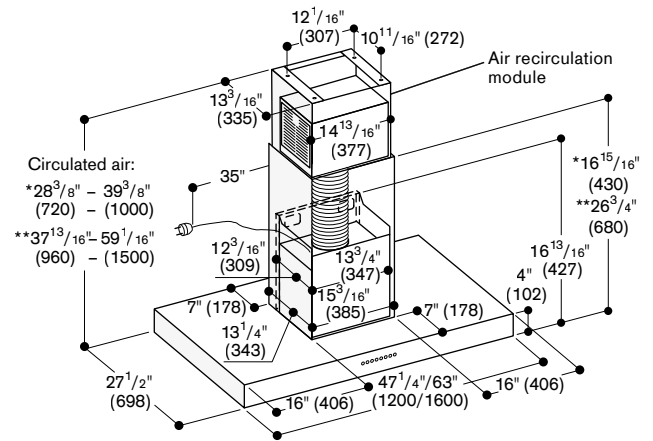
List of required components (air recirculation)

- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AA 442 810 (air air recirculation module with activated charcoal filter)
- 1x AD 442 116 (stainless steel duct cover, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m))
or 1x AD 442 126 (stainless steel duct cover for air extraction suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- Optional: 1x AD 442 396 (stainless steel ceiling collar for island hood)



* With the air extraction duct cover AD 442 016 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).

**With the air extraction duct cover AD 442 026 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5' 2" (1.60 m).



* With the air recirculation duct cover AD 442 116 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).

**With the air recirculation duct cover AD 442 126 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5' 2" (1.60 m).

Planning example 2

1x AW 442 with AR 400 743 internal blower

ø 6" round duct

Good to know

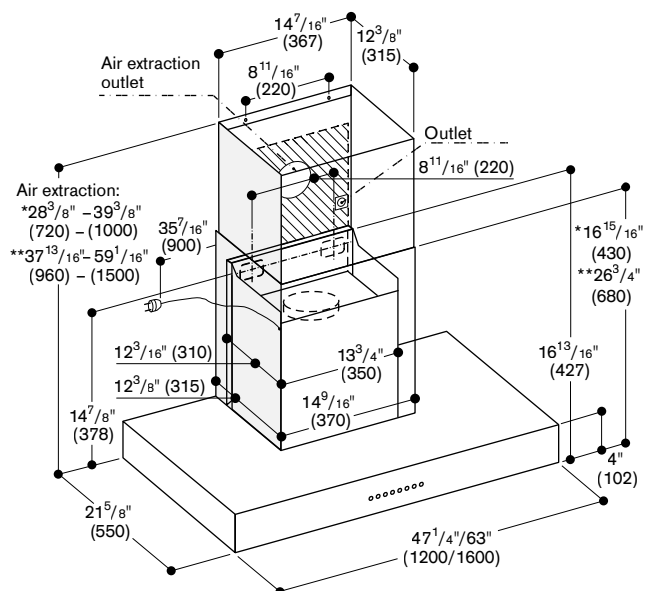
- The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AW 442 wall hood duct cover.
- Two duct cover lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 30" for gas and induction appliances.
- The necessary mounting kits are included as accessories with the duct cover.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

List of required components (air extraction)

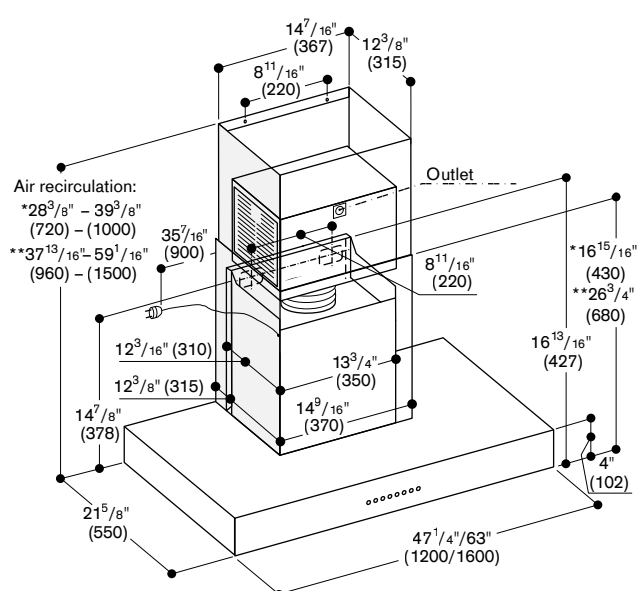
- 1x AR 400 743 (internal blower unit for AI 442 / AW 442 duct cover installation)
- 1x AD 442 012 (stainless steel duct cover for air extraction, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)).
or 1x AD 442 022 (stainless steel duct cover for air extraction, suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m));
- 1x AD 751 010 (aluflex pipe round, ø 6" (DN 150))
- Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)

List of required components (air recirculation)

- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AA 442 810 (air air recirculation module with activated charcoal filter)
- 1x AD 442 112 (stainless steel duct cover, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m))
or 1x AD 442 122 (stainless steel duct cover for air recirculation for 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



* With air extraction duct cover AD 442 012 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
** With air extraction duct cover AD 442 022 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); Specifications refer to a distance from floor to lower chimney edge of 5' 2" (1.60 m).



* With air recirculation duct cover AD 442 112 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
** With air recirculation duct cover AD 442 122 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); Specifications refer to a distance from floor to lower chimney edge of 5' 6" (1.60 m).



AR 400 742
Metal housing
600 CFM
Air extraction
Inside installation

400 series inline blower
AR 400

- Powerful blower to combine with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
- Quiet blower with high-efficiency BLDC technology.

Output

3 performance output levels and intensive mode.
Sound power and sound pressure depending on built-in situation.
Air extraction: 600 CFM.
Power levels depend on the ventilation system.

Features

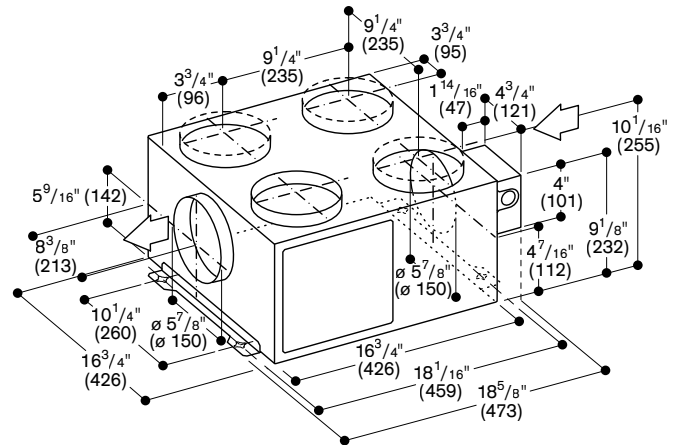
3 electronically controlled power levels and 1 intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Metal housing, zinc-plated.
Duct connection pieces on air intake side: 1x \varnothing 6" round, 4x \varnothing 6" round.
Duct connection piece on output side: 1x \varnothing 6" round.
Spare cover for closing an air intake is included.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry is included.

Planning notes

AR400742 inline blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable.
Installation in the base cabinet: possible in areas with two cabinet drawers or on the floor with a cut-out in the base cabinet. Panel-free toe-kick possible.
Installation in a separate room, attic or crawl space allows for a reduced noise level in the kitchen.

Rating

Total rating: 210 W.
Total Amps: 2 A.
120 V / 60 Hz
Connecting cable not included. Hard wire required.
16' network cable included.



5x \varnothing 6" (\varnothing 150)
2 connecting pieces included

**AR 400 743**

Metal housing

600 CFM

Air extraction

Internal blower can only be used with 400 series AI/AW 442 island/wall hood

For installation in the duct cover

400 series internal blower**AR 400**

- Powerful blower to combine with 400 series AW/AI 442 wall and island hood
- Quiet blower with high-efficiency BLDC technology
- Compact and space-saving due to the installation in the duct cover of AI/AW 442 island/wall hood

Output

3 performance output levels and Intensive mode.

Sound power and sound pressure depending on built-in situation.

Air extraction: 600 CFM

Power levels depend on the power levels of the AW/AI 442 wall/island hood.

Features

3 electronically controlled power levels and 1 intensive mode.

Blower technology with highly efficient, brushless DC motor (BLDC).

Including sound insulation to minimize the noise level.

Duct connection piece on air output side: 1x $\varnothing 6''$ round.

Planning notes

Blower can only be combined with blowerless 400 series AI/AW 442 island/wall hood.

Connection to the respective appliances via network cable.

Installation in the duct cover of AI/AW 442 island/wall hood.

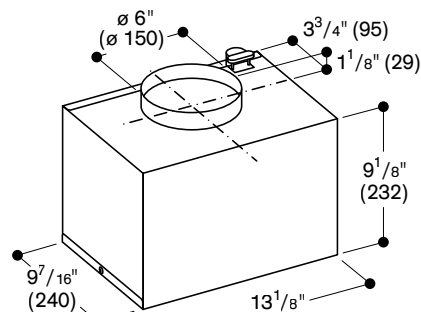
Rating

Total rating: 200 W.

Total Amps: 2 A.

120 V / 60 Hz

Connecting and network cable are included.





AR 401 742

Stainless steel
600 CFM
Air extraction
Outside wall installation

Installation accessories

AD 702 052
ø 8" Telescopic wall-duct

**400 series remote blower
AR 401**

- Powerful blower for combination with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood
- Quiet blower with high-efficiency BLDC technology.

Output

3 performance output levels and Intensive mode.
Sound power and sound pressure depending on built-in situation.
Air extraction: 600 CFM.
Power levels depend on the ventilation system.

Features

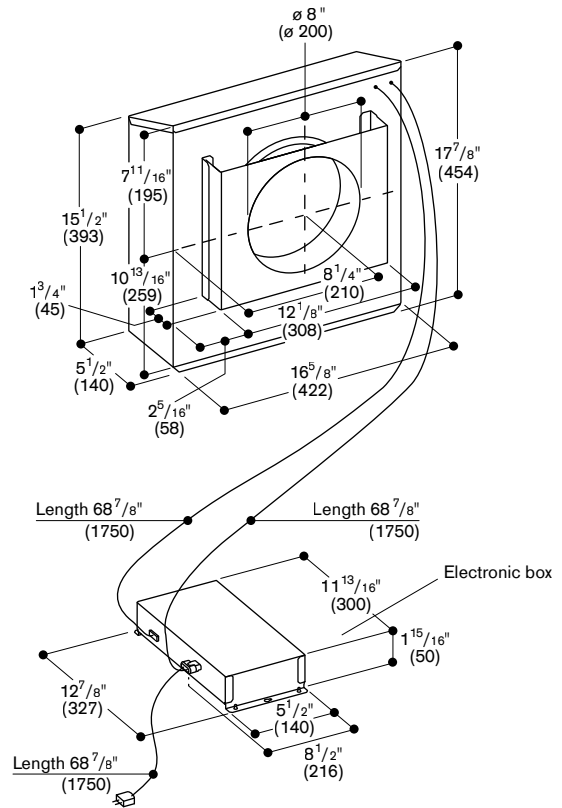
3 electronically controlled power levels and one intensive mode. Blower technology with highly efficient, brushless DC motor (BLDC). Including sound insulation to minimize the noise level. Stainless steel housing. Duct connection pieces on air intake side: 1x ø 8" round. Retaining bracket for installation on an outside wall is included.

Planning notes

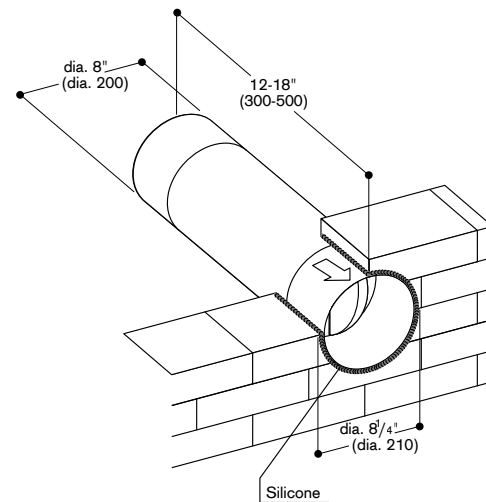
This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable. Installation on the outside wall allows for a reduced noise level in the kitchen.
Although the blower is installed on an outside wall, the electronic control box must be installed indoors.
Acceptable temperature range for installation of the electronic control box: -13 to 140 °F.
Distance from floor to the center of the duct: min. 23 5/8"

Rating

Total rating: 170 W.
Total Amps: 2 A.
120 V / 60 Hz
Connecting cable 69" with plug.
16' network cable included.



Telescopic wall-duct AD 702 052



Numbers indicated inside parenthesis () = mm



AR 410 710

Metal housing
 Max. air output 400 CFM
 Air recirculation
 Works with AL 400 retractable
 downdraft and VL 200 downdraft

Installation accessories

AA 410 112
 2 regenerable activated charcoal filter
 For air recirculation.

Installation accessories and
 planning guides can be found on
 the following pages:

For AL 400 712, see page 162.
 For VL 200 120, see page 187.

**400 and 200 series recirculation
 blower**

AR 410

- Powerful recirculation blower to combine with 200 series Vario downdraft and 400 series AL 400 retractable downdraft ventilation
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output

Performance output level 3/Intensive.
 Sound power and sound pressure depending on built-in situation.
 Air recirculation: 400 CFM.

Features

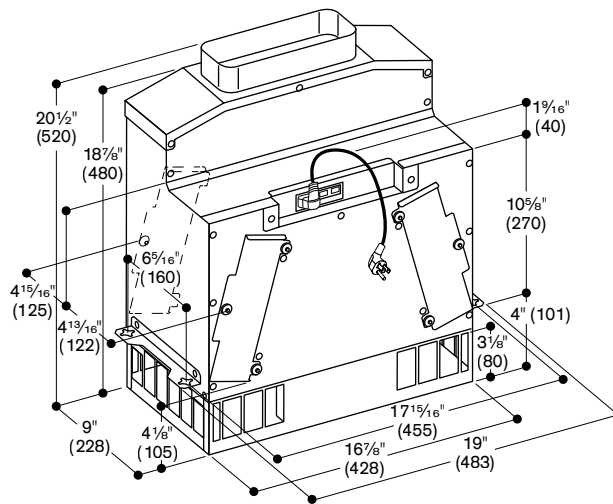
3 electronically controlled power levels and 1 intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Including sound insulation to minimize the noise level.
 Steel housing, zinc-plated.
 Pipe connection piece on intake side: 1 x DN 150 flat duct.
 Retaining bracket for installation at the cabinet base enclosed.
 2 regenerable activated charcoal filters enclosed.
 Extended change interval of the activated charcoal filter: regenerable up to 30 times.
 Regenerable in the oven at 400 F.

Planning notes

Powerful recirculation blower to combine with VL200 Vario downdraft ventilation.
 Connection to VL200 downdraft via network cable.
 Installation in a base cabinet possible with a cut-out in the cabinet base or behind the cabinet positioned on the floor. To replace the filter the blower must be accessible.
 The filter exchange is possible from both sides of the blower.

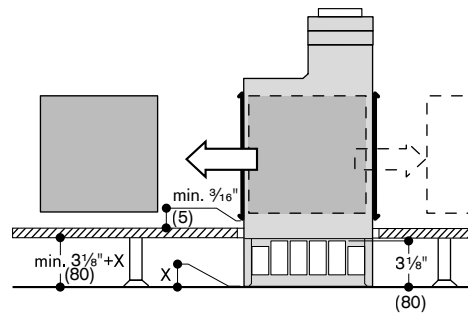
Rating

Total rating: 170 W.
 Total Amps: 10 A.
 Connecting cable 68 7/8" with plug.
 78" network cable included.



Measurements in inches (mm)

Filter exchange



Numbers indicated
 inside parenthesis () = mm



AR 413 722

Recirculation blower
500 CFM
Air recirculation
For installation in 4" toe-kick.
For air recirculation operation additional accessories are required: AA 413 722 air recirculation module and AD 413 722 oval aluminum flex duct to connect to AR 413 722 recirculation blower.

Required installation accessories

AA 413 722

Air recirculation module with 2 activated charcoal filters. Must be installed with AR 413 722 recirculation blower and AD 413 722 oval aluminum flex duct. Installation together with recirculation blower in a 4" high toe-kick.

AD 413 722

Oval aluminum flex duct.
DN 10 15/16". Length: 39 3/8".
Must be used to combine AR 413 722 recirculation blower with AA 413 722 air recirculation module.

Installation accessories

AD 704 048

Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see drawing on page 169, example 2).

AA 010 410

Air exhaust grill for air recirculation mode
Stainless steel-colored, 36", including installation fittings, height adjustable.

Optional accessories

AA 413 110

2 additional activated charcoal filter with high efficient odor reduction due to large surface. For use with AA413722 air recirculation module.

Installation accessories for the air recirculation ducts can be found starting on page 194.

400 and 200 series recirculation blower

AR 413

- Powerful blower for combination with 400 series AL 400 retractable downdraft and VL 414 downdraft
- Quiet blower with high-efficiency BLDC technology
- Compact and space-saving installation in a 4-inch high toe-kick

Output

3 performance output levels and Intensive mode.
Sound power and sound pressure depending on built-in situation.
Air recirculation: 500 CFM
Power levels depend on the ventilation system.

Features

3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Metal housing.
Duct connection pieces on intake side: 1x ø 6" round.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry is included.

Planning notes

This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft and VL 414 downdraft.
Additional accessories for recirculation operation are required:

AA 413 722 air recirculation module with 2 activated charcoal filters and AD413722 oval aluminum flex duct to connect air recirculation module with recirculation blower AR413722.

The AR413722 recirculation must be connected to AA413722 air recirculation module via AD413722 oval flex duct. Connection to the respective appliances via network cable. Network cable is included with AR413722 recirculation blower.
Installation in a 4-inch high toe-kick with cut-out on the cabinet base to connect blower to the duct work of respective ventilation appliance.

Transition box AD704048 required to connect 2x ducts coming from AL 400 retractable downdraft with AR413722 recirculation blower (see page 168, example 1).

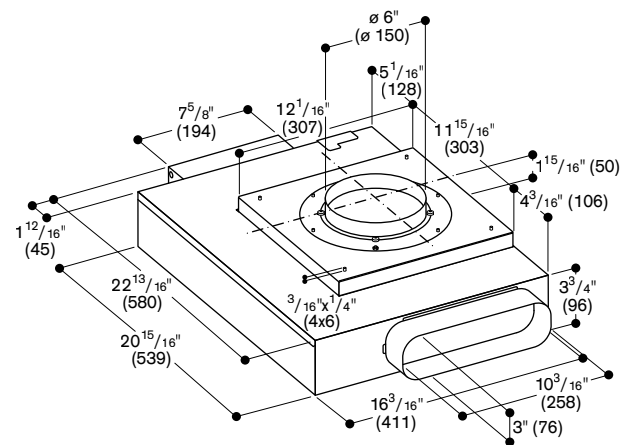
Odor reduction comparable to air extraction mode (95%).
Filter replacement interval of air recirculation module: 1 – 1 ½ years depending on cooking frequency.
Toe-kick must be accessible in order to replace filters.

Recommended minimum gap between filter openings and cabinet wall if there is no ventilation grill directly in front: 6".

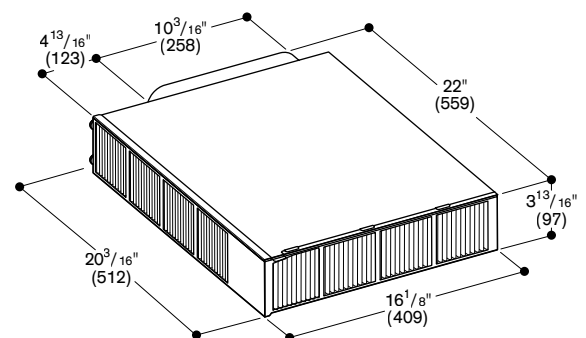
Rating

Total rating: 170 W.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 69" with plug.
6.5' network cable included.

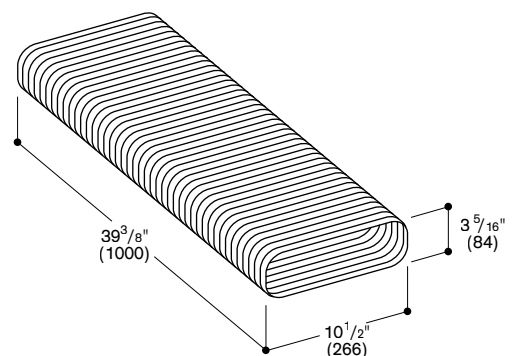
Recirculation blower AR 413 722



Air recirculation module AA 413 722



Aluminum flex duct AD 413 722



Numbers indicated inside parenthesis () = mm

General ventilation planning notes

The aim of good ventilation system planning is to extract cooking vapors out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking the influence of all the ventilation components involved into account.

Air requirement needed:

Please observe the local applicable building regulations when configuring ventilation solutions. The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning.

If the distance between the ventilation system and the cooktop is less than 4 feet, the factors listed below must be taken into account to ensure that most of the cooking vapors are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.
- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapors. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a fryer, Teppan Yaki, wok or grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapors. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.
- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation, are characterized by extracting vapors directly from the cooktop. As they rise up, the cooking vapors can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 30" or further away from the cooktop.
- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behavior with an exhaust air solution. In air extraction mode, the actual air output depends not only on the blower output, but also significantly on the duct system.

Important influencing factors on the air output/CFM rate:

- The blowers: Gaggenau ventilation systems can be combined with powerful blowers for exhaust air or air recirculation mode. These blowers are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:
 1. Install duct bends with a minimum clearance of 12" from the exhaust air opening.
 2. Avoid reductions in cross sections.
 3. For duct bends, use bends that are as wide as possible.
 4. For longer duct runs, preferably install ducts that have a smooth and flat inner surface.
 5. Use exhaust air pipes with a diameter of at least \varnothing 5".
 6. Pay attention to the use of a short ducting path where possible.
 7. Fit wall outlets that have wide fins, wide-meshed grills and a low back-pressure.
 8. Ensure sufficient supply air.

400 and 200 series blowers and ventilation systems compatibility

Ventilation system



AL 400 791
36" Retractable downdraft

Please refer to planning guides on pages 158 –160.

Blowers

AR413722
Recirculation configuration[▼]



AA413722
Recirculation kit

AD413722
Oval flex duct

6" round duct option for venting front/back

flat duct option for venting downward

AR400742
Inline



6" round duct option for venting front/back

flat duct option for venting downward

AR401742
Remote



6" round duct option for venting front/back

flat duct option for venting downward

Required installation accessories



AD754045
Transition to 2x 6" round for front/back of AL



AD854043
Connecting pieces



AD751010
Aluflex pipeduct 6"



AD858010
Flat duct flex pipe



AD704048
Air collector box



AD704049
Air collector flat duct



AA010410
Air exhaust grill (or custom grill)



AD990091
Aluminum adhesive tape



AA010410
Air exhaust grill (or custom grill)



AD754045
Transition to 2x 6" round for front/back of AL



AD751010
Aluflex pipeduct 6"



AD854043
Connecting pieces



2x AD854000
Flat duct connecting piece



2x AD854041
Flat Duct adapter round



AD751010
Aluflex pipeduct 6"



AD754045
Transition to 2x 6" round for front/back of AL



AD751010
Aluflex pipeduct 6"



AD704048
Air collector box



AD702052
Telescopic wall duct 8"



AD854043
Connecting pieces



2x AD854000
Flat duct connecting piece



2x AD854041
Flat Duct adapter round



AD751010
Aluflex pipeduct 6"



AD704048
Air collector box



AD702052
Telescopic wall duct 8"

[▼] For recirculation operation, order AR413722 + AA413722 + AD413722.



AL 400 721
47 1/4" Retractable downdraft

Please refer to planning guides on pages 161 –162.

2x AR410710
Recirculation



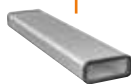
AD754045
Transition to 2x 6" round for front/back of AL



AD751010
Aluflex pipeduct 6"



2x AD854032
Flat Duct adapter round 90°



2x AD858010
Flat duct flex pipe



2x AD854031
Flat Duct bend 90° horizontal



2x AD854000
Flat duct connecting piece



AD990091
Aluminum adhesive tape



AA010410
Air exhaust grill (or custom grill)

2x AR400742
Inline



6" round duct option for venting front/back



AD754045
Transition to 2x 6" round for front/back of AL



AD751010
Aluflex pipeduct 6"

flat duct option for venting downward



AD854043
Connecting pieces



2x AD854000
Flat duct connecting piece



2x AD854041
Flat Duct adapter round



2x AD751010
Aluflex pipeduct 6"



AD990091
Aluminum adhesive tape

2x AR401742
Remote



6" round duct option for venting front/back



AD754045
Transition to 2x 6" round for front/back of AL



AD751010
Aluflex pipeduct 6"



2x AD704040
Pipe adapter DN 200/150 round



2x AD702052
Telescopic wall duct 8"

flat duct option for venting downward



AD854043
Connecting pieces



2x AD854000
Flat duct connecting piece



2x AD854041
Flat Duct adapter round



AD751010
Aluflex pipeduct 6"



2x AD704040
Pipe adapter DN 200/150 round



2x AD702052
Telescopic wall duct 8"

400 and 200 series blowers and ventilation systems compatibility

Ventilation system

Blowers

Required installation accessories



VL 414 111*
Downdraft

+



AA 490 711
Control knob

Please refer to planning guides on pages 168 –169.



AI/AW 442 720/760
Island/wall hood

Please refer to planning guides on pages 172 –173.



AR400742
Inline



AR401742
Remote



AR413722
Recirculation configuration[†]



AR400742
Inline



AR401742
Remote



AR400743
Internal



AA413722
Recirculation kit

AD413722
Oval flex duct



AD724042**
Transition to 6" round



AD724042**
Transition to 6" round



AD724042**
Transition to 6" round



AD 442
Duct cover for air extraction



AD 442
Duct cover for air extraction



AD 442
Duct cover for air extraction or recirculation



AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft



AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft



AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft



AD702052
Telescopic wall duct 8"



AD751010
Aluflex pipeduct 6"



AD751010
Aluflex pipeduct 6"



AD702052
Telescopic wall duct 8"



AD751010
Aluflex pipeduct 6"



AD751010
Aluflex pipeduct 6"

For Recirculation



AA442810
Recirculation kit with charcoal filter

[†] For recirculation operation, order AR413722 + AA413722 + AD413722.
^{*} When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft.
^{**} AD724042 transitions when venting straight down.



VL 200 120
Downdraft

Please refer to planning guides on pages 186 –188.



AR410710
Recirculation
Wall
configuration



AR410710
Recirculation
Island
configuration



AR413722
Recirculation
configuration

Additional configurations
are available, see components
starting on page 199.



AA413722
Recirculation
kit



AD413722
Oval flex duct



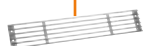
AD410040
Flexible
connecting piece



AD410040
Flexible
connecting piece



AD858010
Flat duct flex pipe



AA010410
Air exhaust grill
(or custom grill)



AD854000
Flat duct connecting piece



AD854041
Flat Duct
adapter round



AD854030
Flat duct 90° bend vertical



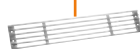
AA010410
Air exhaust grill
(or custom grill)



AD851041
Connecting piece for
extension with flat duct



AD990091
Aluminum adhesive tape



AA010410
Air exhaust grill
(or custom grill)



AD990091
Aluminum adhesive tape



VL 200 120

Black control panel
Width 5 1/4" (15 cm)
Air recirculation
Motorless

Installation accessories

AD 410 040

Flexible connecting piece for VL 200

AD 851 041

Connecting piece VL 200 for extension for extra deep countertop

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020

Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

LS 041 001

Air deflector for VL 200 next to gas appliance
Stainless steel

Installation accessories for the air recirculation ducts can be found starting on page 194.

Vario 200 series downdraft ventilation VL 200

- Can be combined with other Vario 200 series products
- Highly efficient ventilation system at the cooktop integrated in the countertop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Minimal planning and easy installation
- Low-noise system with recirculation blower AR 410 710
- Air recirculation system

Output

Power levels depend on the remote blower, see table on pages 206 – 207.

Features

Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Large-scale metal grease filter with high grease absorption.
Grease filter, dishwasher-safe.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimized interior for efficient air circulation.
Interval ventilation, 6 min.
Enameled ventilation grill, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow capacity 8.5 oz. (250 ml).

Consumption data

Consumption data is referred to a configuration with the recirculation blower AR 410 710.
Sound level min. 60 dB / max. 73 dB.

Planning notes

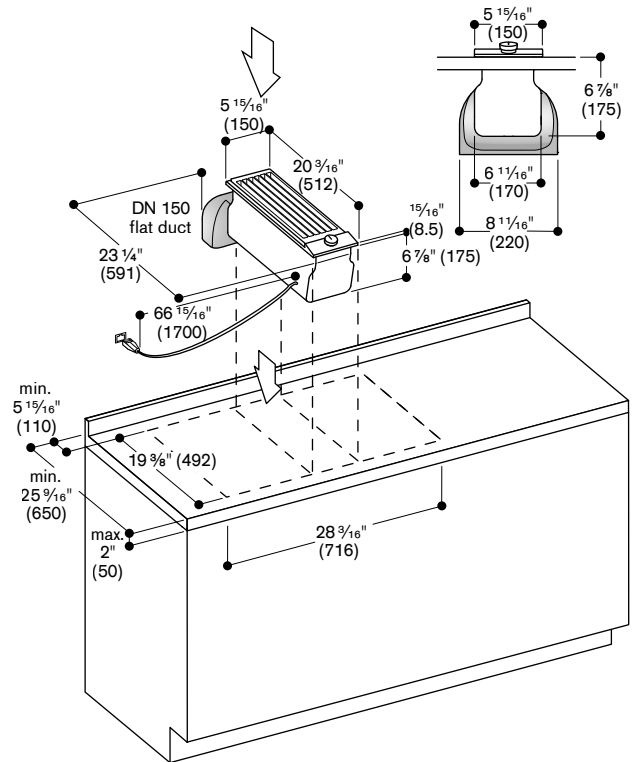
Air recirculation mode in combination with recirculation blower with AR 410 710 or AR 413 722.
Please refer to page 209 for recommended configurations of downdraft ventilations and remote blowers and the needed ducting elements.
For each VL one blower unit is recommended.
Maximum cooktop width between 2 VL downdraft units: 24" (60 cm).
If installed next to gas appliances, the air deflector LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the air deflector LS 041 001 the wok pan WP 400 001 can not be used.

Please read additional planning notes on page 122.

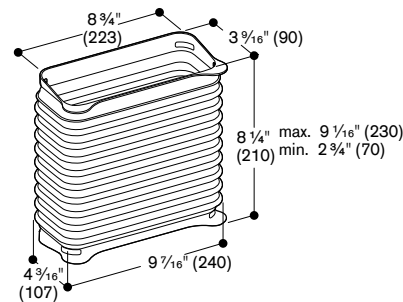
Please read the installation details regarding air ducting on pages 186 – 188.

Rating

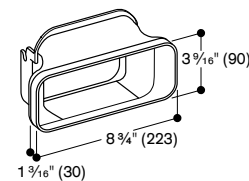
120 V / 60 Hz
Connecting cable 66" (1.7m) between VL and recirculation/inline blower.



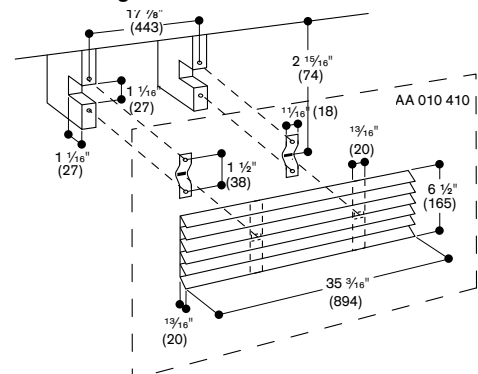
AD 410 040: Flexible connection piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop



AA 010 410 air exhaust grill

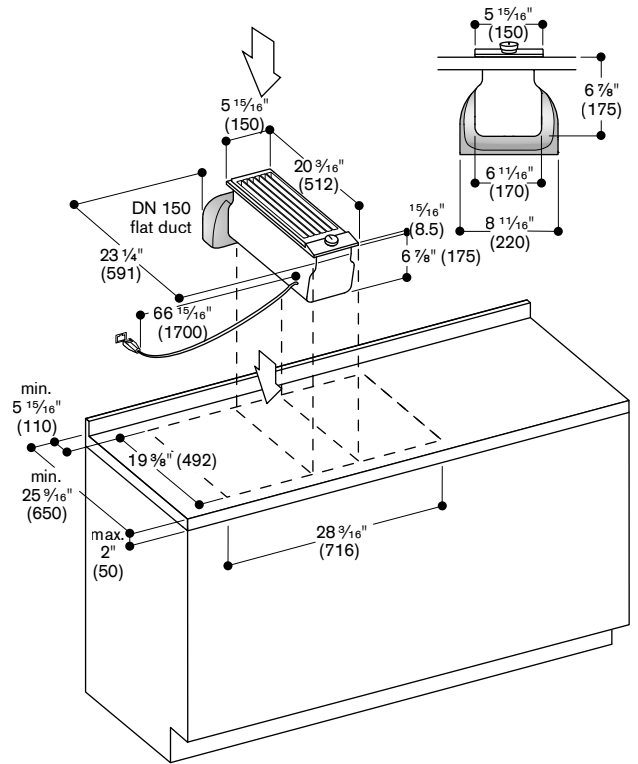


Numbers indicated inside parenthesis () = mm

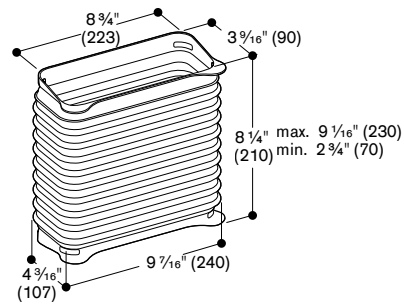
Planning examples with the 200 series downdraft ventilation

Good to know – for correct planning and installation

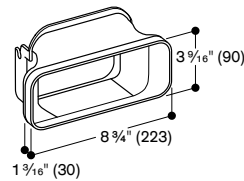
- For depth measurements, take account of the depth of the cabinet front and countertop overhangs of the kitchen cabinet.
- With the Vario downdraft ventilation, the ducting is connected to the rear.
- The respective connecting pieces are available for this purpose.
- Maximum distance between the Vario downdraft ventilation and the blower: Cable length in between 66" (1.7 m)
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 091 (UV- and heat-resistant).
- Vario cooktops with intensive vapor formation like Vario Teppan Yaki, Vario electric grill should be placed central; in case of Vario electric grill air recirculation is not recommended.



AD 410 040: Flexible connection piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop



Planning example 1

VL 200 with AR 410 recirculation blower

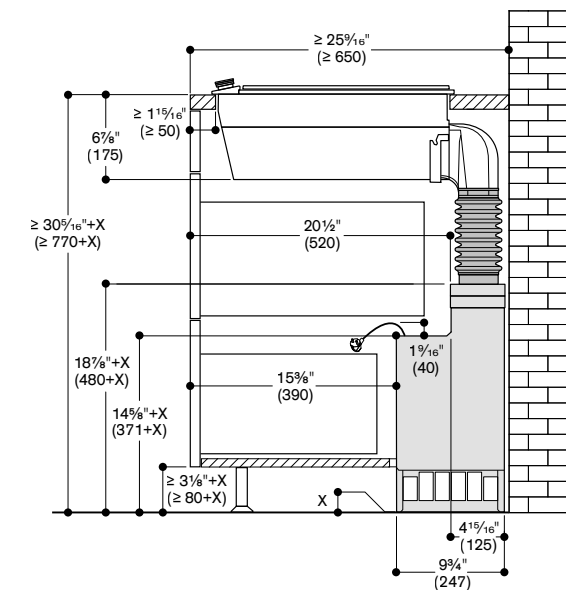
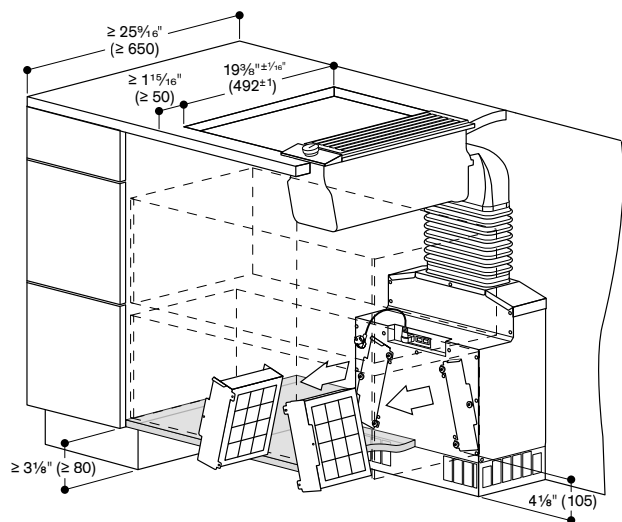
Wall installation, countertop depth $25\frac{1}{16}$ " (65 cm), access to the filters for replacement from the front.

Good to know

- Allow accessibility to the charcoal filters in the base cabinet for their replacement.
- Additionally, if the toe-kick is higher than $3\frac{1}{8}$ " (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is $3\frac{1}{8}$ " (80 mm) high, the blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

List of components

- 1x AR 410 710 (blower air recirculation)
- 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
- 1x AA 010 410 air exhaust grill (or custom grill)



Planning example 2 - Metal

VL 200 with AR 410 710 recirculation blower

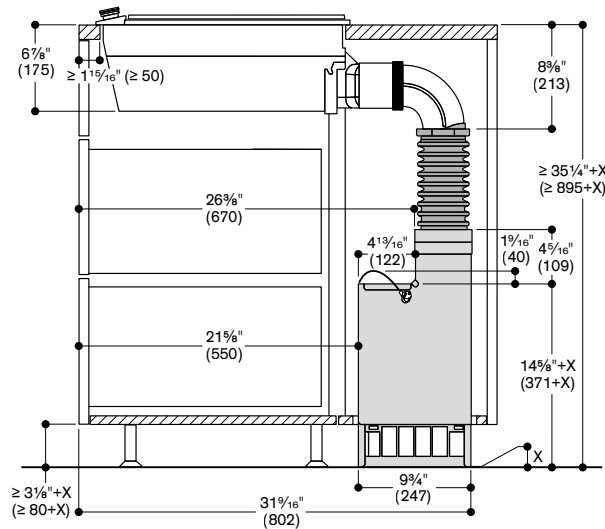
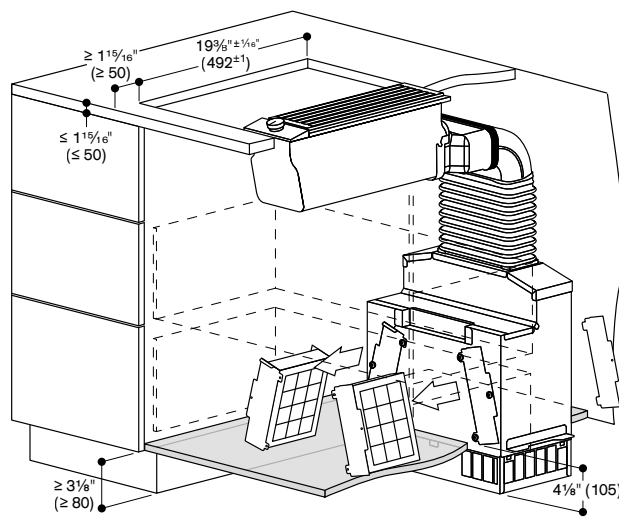
Island installation, access to the filter for replacement from the front or the back.

Good to know

- Allow accessibility to the charcoal filters in the base cabinet for their replacement.
- Additionally, if the toe-kick is higher than $3\frac{1}{8}$ " (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is $3\frac{1}{8}$ " (80 mm) high, the blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

List of components

- 1x AR 410 710 (blower air recirculation)
- 1x AD 851 041 (connection piece for extension with flat duct for extra deep countertop)
- 1x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
- 1x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
- 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
- 1x AA 010 410 air exhaust grill (or custom grill)
- 1x AD 990 091 (adhesive tape for sealing the ducts, aluminium)



Numbers indicated inside parenthesis () = mm

Planning examples with the 200 series downdraft ventilation

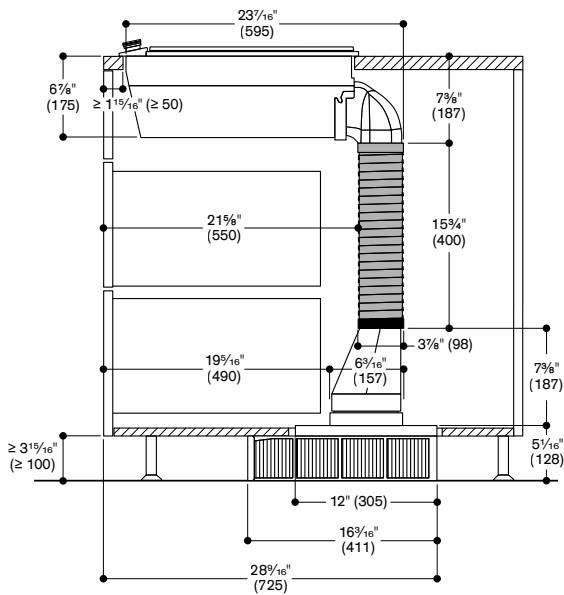
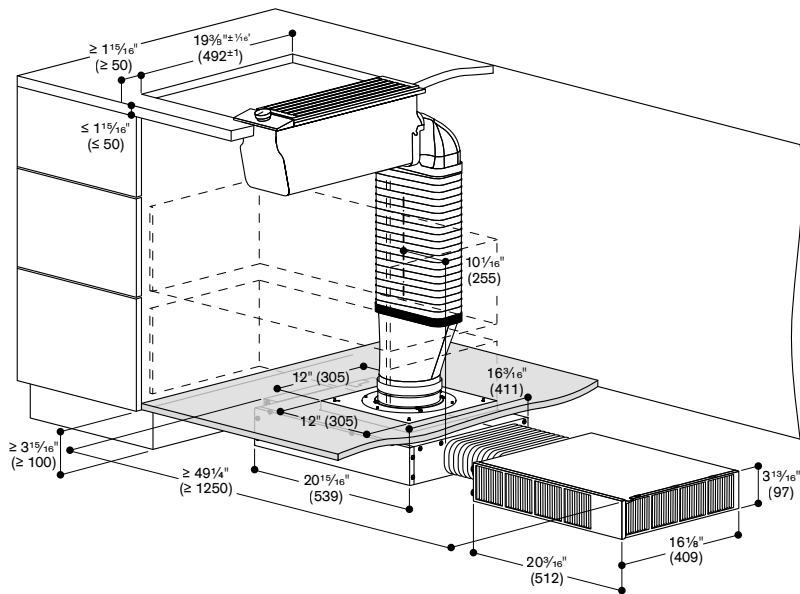
Planning example 3 - Metal

VL 200 with AR 413 722 recirculation blower

Island/Wall installation, connection from the right side.

List of accessories

- 1x AR 413 722 (blower toe-kick)
- 1x AD 858 010 (flat duct flex pipe, metal, DN 150)
- 1x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
- 1x AD 413 722 (Oval flex duct)
- 1x AA 413 722 (recirculation kit)
- 1x AA 010 410 air exhaust grill (or custom grill)
- 1x AD 990 091 (adhesive tape for sealing the ducts, aluminium)



Numbers indicated
inside parenthesis () = mm



AR 410 710

Metal housing
 Max. air output 400 CFM
 Air recirculation
 Works with AL 400 retractable
 downdraft and VL 200 downdraft

Installation accessories

AA 410 112
 2 regenerable activated charcoal filter
 For air recirculation.

Installation accessories and
 planning guides can be found on
 the following pages:

For AL 400 712, see page 162.
 For VL 200 120, see page 187.

**400 and 200 series recirculation
 blower**

AR 410

- Powerful recirculation blower to combine with 200 series Vario downdraft and 400 series AL 400 retractable downdraft ventilation
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output

Performance output level 3/Intensive.
 Sound power and sound pressure depending on built-in situation.
 Air recirculation: 400 CFM.

Features

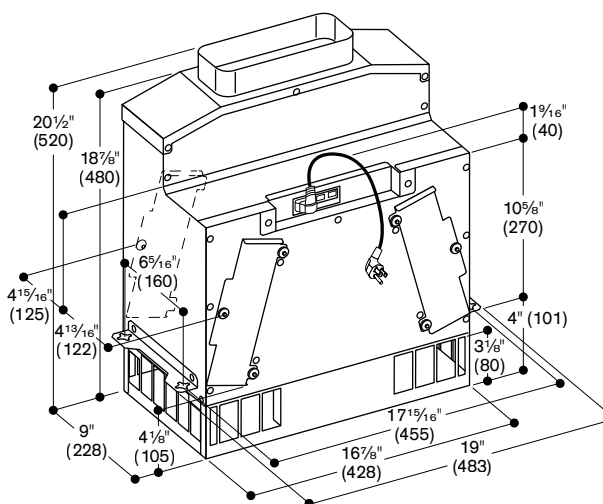
3 electronically controlled power levels and 1 intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Including sound insulation to minimize the noise level.
 Steel housing, zinc-plated.
 Pipe connection piece on intake side: 1 x DN 150 flat duct.
 Retaining bracket for installation at the cabinet base enclosed.
 2 regenerable activated charcoal filters enclosed.
 Extended change interval of the activated charcoal filter: regenerable up to 30 times.
 Regenerable in the oven at 400 F.

Planning notes

Powerful recirculation blower to combine with VL200 Vario downdraft ventilation.
 Connection to VL200 downdraft via network cable.
 Installation in a base cabinet possible with a cut-out in the cabinet base or behind the cabinet positioned on the floor. To replace the filter the blower must be accessible.
 The filter exchange is possible from both sides of the blower.

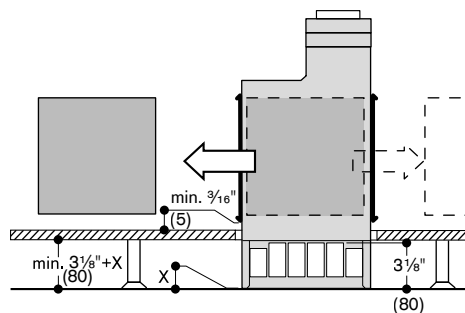
Rating

Total rating: 170 W.
 Total Amps: 10 A.
 Connecting cable 68 7/8" with plug.
 78" network cable included.



Measurements in inches (mm)

Filter exchange



Numbers indicated
 inside parenthesis () = mm



AI 230 700

Stainless steel
Width 40" (100 cm)
Air extraction / Air recirculation
Standard duct cover included

Installation accessories

AD 200 326
Stainless steel duct cover extension,
Length: 3' 7 5/16" (1,100 mm).

AD 223 346
Mounting kit extension.
Length: 1' 7 1/16" (500 mm). Must
be ordered in conjunction with the
AD200322.

AD 220 396
Stainless steel ceiling collar,
covers screws on duct cover and
uneven gaps of ceilings that are not
completely flat.

Optional accessories

AA 200 816
Air recirculation module with activated
charcoal filter installed on the inside
of the duct cover.

AA 200 110
Activated charcoal filter for AA200816
air recirculation module.

AD 223 356
Adapter for roof inclination left/right

AD 223 366
Adapter for roof inclination front/back

200 series island hood

AI 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapors
- Low-noise blower
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel surface
- Dimmable LED light for optimum illumination of the entire cooktop
- Air extraction or recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

Output

Unobstructed air flow:
490 CFM with ø 6".
Sound pressure level: 61 dBA.
Odor reduction recirculation 95%.

Features

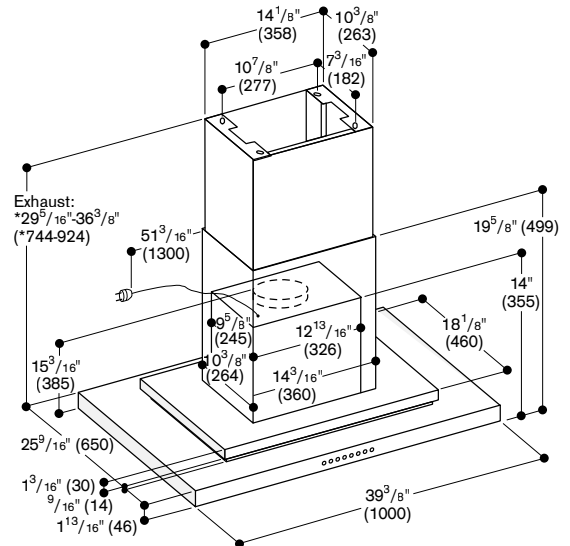
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indicator.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

Planning notes

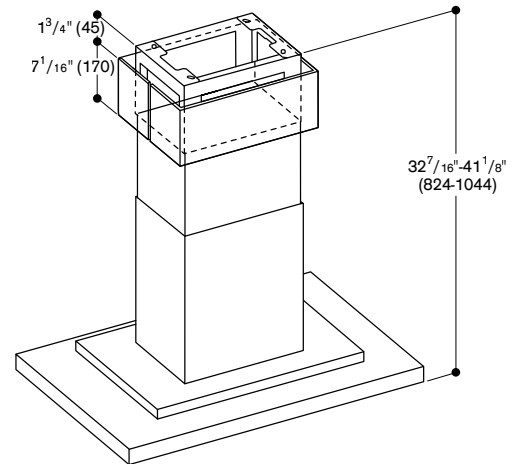
The hood includes a two-part duct cover with dimensions from 2' 1 3/4" (654 mm) to 2' 8 13/16" (834 mm). Individual planning solutions can be accommodated using the optional duct cover accessory AD200326 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance above gas or induction cooktops is 30".
The air recirculation module with activated charcoal filter can be installed on the inside of the duct cover.

Rating

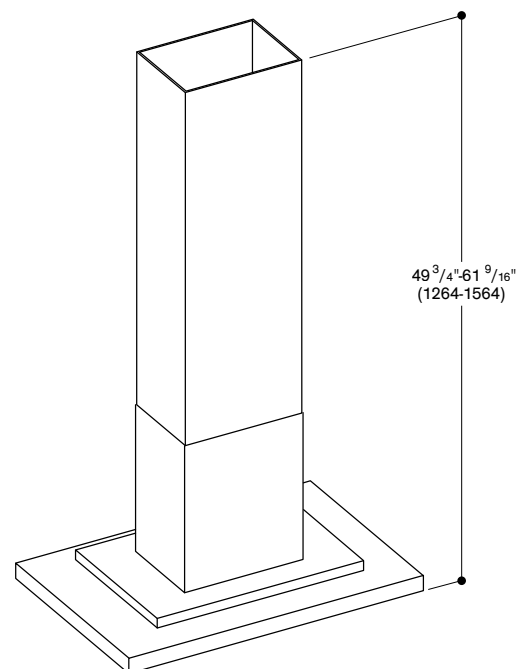
Total rating: 430 W.
Total Amps: 3 A.
120 V / 60 Hz
Connecting cable 51 3/16" with plug.



* Suitable for ceiling heights of 7.7 ft. (2.34 m) to 8.3 ft. (2.52 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.42 m) to 8.7 ft. (2.64 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 9.4 ft. (2.86 m) to 10.4 ft. (3.16 m);
Specifications refer to a distance from floor and lower duct cover edge of 5.2 ft. (1.60 m).

Numbers indicated
inside parenthesis () = mm



AW 230 790

Stainless steel
Width 36" (90 cm)

Air extraction/Air recirculation
Standard duct cover included

Installation accessories

AD 200 322

Stainless steel duct cover extension,
Length: 3' 3 3/8" (1000 mm).

AD 200 392

Stainless steel ceiling collar,
covers screws on duct cover and
uneven gaps of ceilings that are not
completely flat.

Optional accessories

AA 200 812

Air recirculation module with activated
charcoal filter installed on the inside
of the duct cover.

AA 200 110

Activated charcoal filter for AA200812
air recirculation module.

AD 223 356

Adapter for roof inclination left/right

AD 223 366

Adapter for roof inclination front/back

200 series wall hood

AW 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapors
- Low-noise blower
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel surface
- Dimmable LED light for optimum illumination of the entire cooktop
- Air extraction or recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

Output

Unobstructed air flow:
472 CFM with ø 6".
Sound pressure level: 54 dBA.
Odor reduction recirculation 95%.

Features

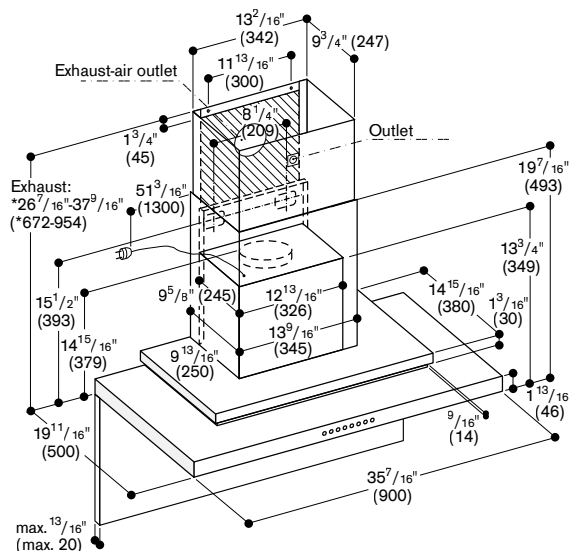
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indicator.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

Planning notes

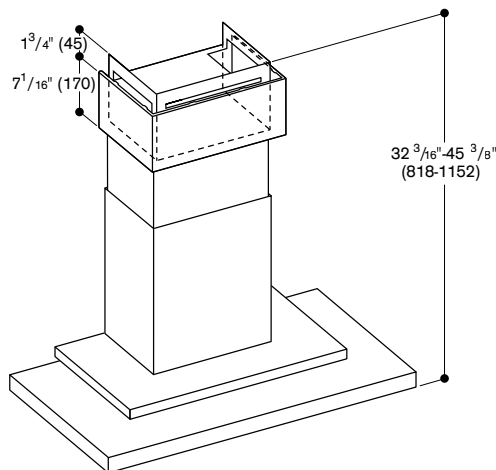
The hood includes a two-part duct cover with the dimensions from 22 19/16" (582 mm) to 34" (864 mm). Individual planning solutions can be accommodated using the optional duct cover accessory AD200322 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance above gas or induction cooktops is 30".
The air recirculation module with activated charcoal filter can be installed on the external duct cover or on the inside of the duct cover.

Rating

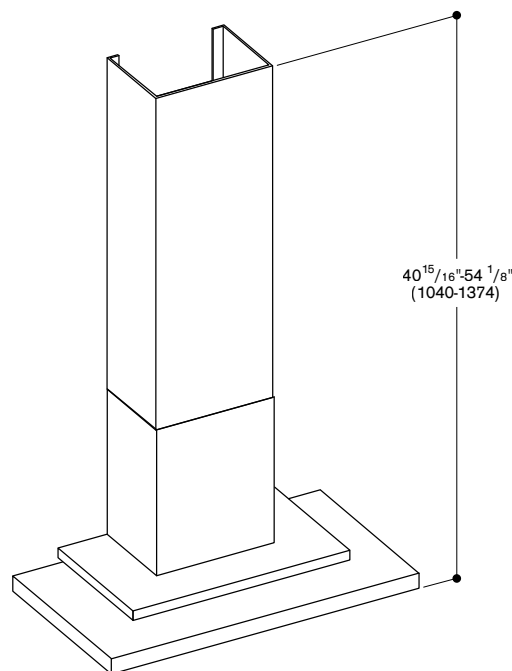
Total rating: 425 W.
Total Amps: 3 A.
120 V / 60 Hz
Connecting cable 51 9/16" with plug.



* Suitable for ceiling heights of 7.4 ft. (2.27 m) to 8.4 ft. (2.55 m); Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.45 m) to 9 ft. (2.75 m); Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8.7 ft. (2.64 m) to 9.7 ft. (2.97 m); Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).

Numbers indicated
inside parenthesis () = mm



AF 210 761

Stainless steel handle bar
Width 24" (60 cm)

Air extraction/Air recirculation

AF 210 791

Stainless steel handle bar
Width 36" (90 cm)

Air extraction/Air recirculation

Installation accessories

AA 210 460

Lowering frame for 24" AF visor hood, enables hood to disappear behind cabinetry.

AA 210 490

Lowering frame for 36" AF visor hood, enables hood to disappear behind cabinetry.

AA 210 491

Mounting set for 36" upper cabinet. Required for installation of 36" AF visor hood if AA210490 lowering accessory isn't used.

Optional accessories

AA 210 110

1 activated charcoal filter with high efficient odor reduction. For use with air air recirculation module AA211812.

AA 211 812

Patented air air recirculation module including 1 activated charcoal filter with high efficient odor reduction. For air recirculation.

Refer to page 196 for detailed information on the recirculation and lowering frame accessory.

Installation accessories for the air recirculation ducts can be found starting on page 194.

200 series Visor hood

AF 210

- Unobtrusive visor hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Especially high air output
- Dimmable, warm white LED light for ideal illumination of the entire cooktop
- The patented lowering frame allows the visor hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:
500 CFM

Sound level min. 49 dBA / max. 75 dBA intensive mode.

Features

Controls at front.

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Stainless steel grease filter, dishwasher-safe.

Warm white LED light (3,600 K), continuously dimmable.

Lamp output 2x 9 W / 3x 9 W.

Illuminance 548 / 441 lx.

Light can be switched on separately.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

The blower is activated when the steam screen is extended.

Patented technology for extension of the steam screen.

Extendable steam screen up to 7 13/16".

Airflow-optimized interior for efficient air circulation and ease of cleaning.

Patented easy mounting system for simple installation.

The package includes a one-way flap.

Planning notes

No mounting set required for 24" AF 210 visor hood. For 36" AF 210 visor hood AA210491 mounting set is required. When lowering frame for 36" AF 210 visor hood is used, mounting set is not required.

A flexible duct (Part # 00361093) is needed when installed with lowering frame.

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated charcoal filter can be changed from the front by simply pulling out the filter.

The door of the upper cabinet must be fully open in order to exchange the activated charcoal filter.

To be installed in an upper cabinet without base.

The required cavity depth of the upper cabinet together with the lowering

frame measures 13 3/16".

The required cavity height of the upper cabinet together with the lowering frame measures 23 5/8".

Minimum clearance above gas cooktops 25 1/2". If the instructions for installation for the gas cooktop specify a greater distance, this must be adhered to.

Minimum clearance above induction cooktops 17".

Rating

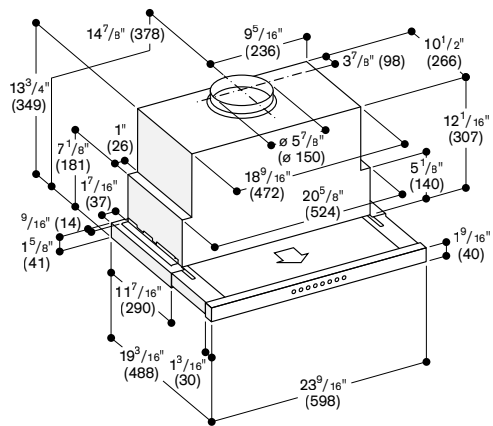
Total rating: 430 W

Total Amps: 10 A.

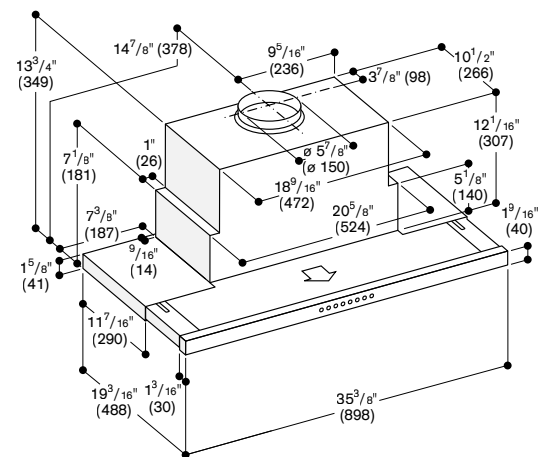
120 V / 60 Hz

Connecting cable 35.4" with plug.

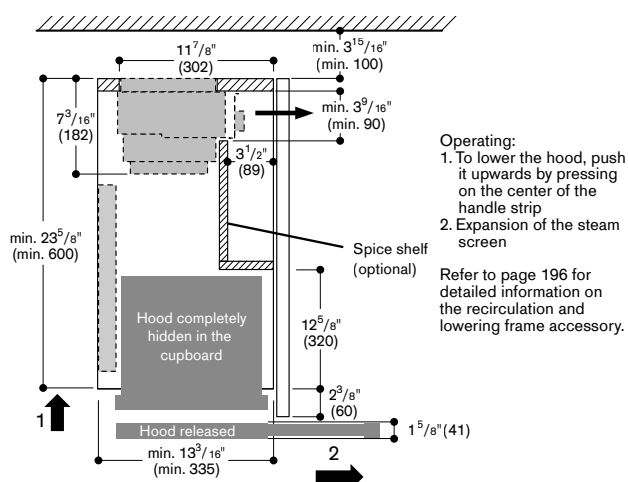
Measurement drawing of 24" AF visor hood



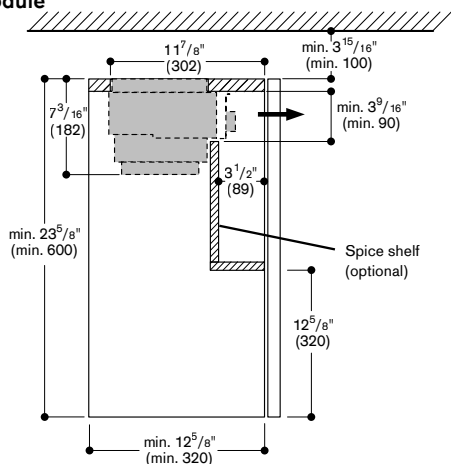
Measurement drawing of 36" AF visor hood



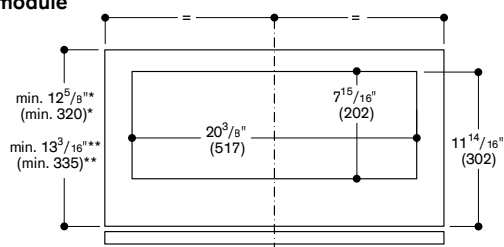
Cross-section of upper cabinet with AA 211 812 air recirculation module and lowering frame AA 210 490/460



Cross-section of upper cabinet with AA 211 812 air recirculation module

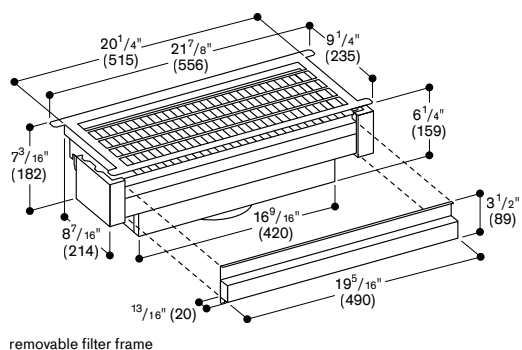


View from above of upper cabinet with AA 211 812 air recirculation module



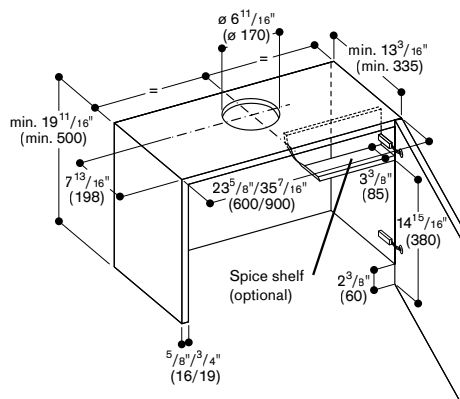
* only appliance
** Appliance with lowering frame AA 210 490/460

AA 211 812 air recirculation module

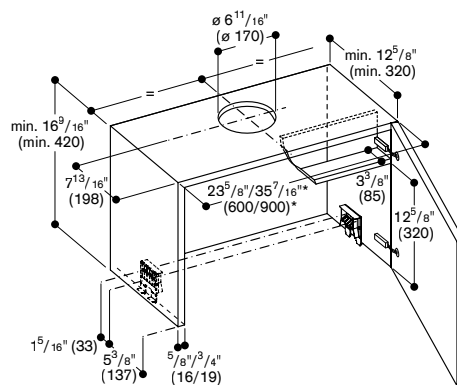


Numbers indicated inside parenthesis () = mm

Upper cabinet for AF visor hood with lowering frame AA 210 460/ AA 210 490

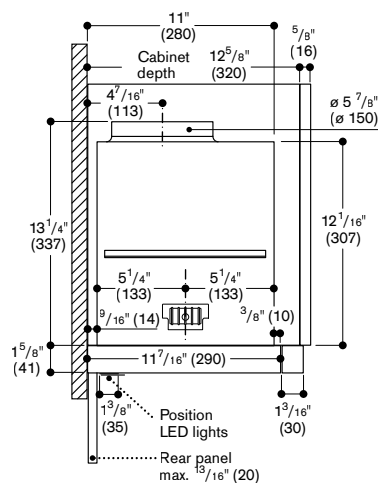
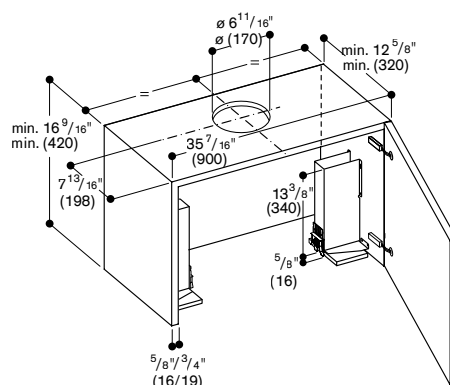


Upper cabinet for 24"/36" AF visor hood



* for a 36" (90 cm) upper cabinet the mounting set AA 210 491 is required

Upper cabinet for 36" AF visor hood with AA 210 491 mounting set

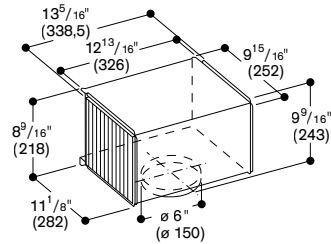


Ventilation installation and optional accessories

Air recirculation module with activated charcoal filter

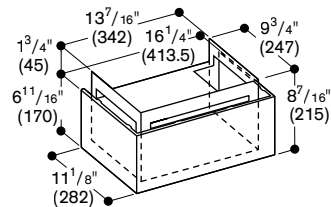
AA 442 810

For recirculation mode.
Can be combined with 400 series AI/AW 442 island and wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
For installation on the inner duct cover.
Consisting of filter bracket, two activated charcoal filters, flexible hose and two hose clamps.



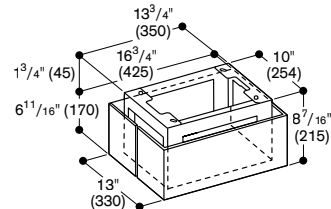
AA 200 812

For recirculation mode.
Can be combined with AW 230 wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and two hose clamps.



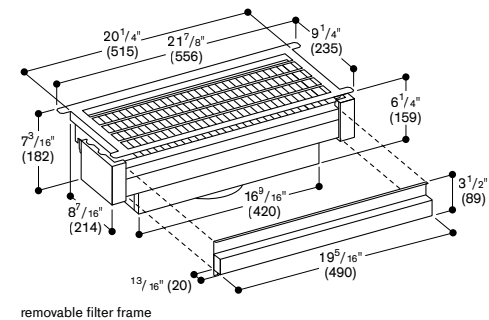
AA 200 816

For recirculation mode.
Can be combined with AI 230 island hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, activated charcoal filter, flexible hose and two hose clamps.



AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odor reduction due to larger surface.
Can be combined with 200 series AF 210 Visor hoods.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and two hose clamps.



AD 442 392 for AW 442
AD 442 396 for AI 442

Ceiling collar for duct cover
 Stainless steel
 Covers the fixing screws of wall and island duct covers as well as uneven gaps at not exactly horizontal ceilings. Allows the installation of customized one-piece wall- and island duct covers without telescopic extension.



Features

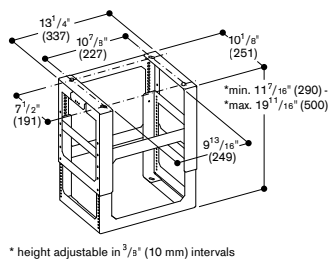
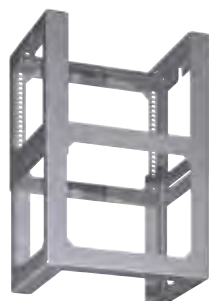
Ceiling fixture for duct and clip-on cover in the color of the duct cover.

Planning notes

Available for 400 series AI/AW 442 island/wall hoods.

AD 223 346

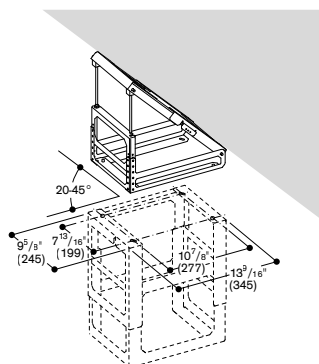
Extension for mounting kit for island hood AI 230/240
 For a duct cover height of 3' 7 5/16" to 4' 11" (1100–1500 mm.).
 Must be ordered in conjunction with the AD200322. Appliance height is dependent on the structure (cabinet height).



* height adjustable in 3/8" (10 mm) intervals

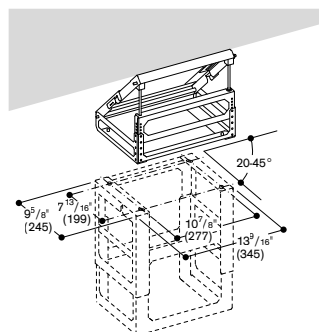
AD 223 356

Adapter for island hood AI230.
 For installation on a slanted roof to the left or to the right. Suitable for a slanted roof from 20 – 45 degrees.



AD 223 366

Adapter for island hood AI230.
 For installation on a slanted roof forwards or backwards. Suitable for a slanted roof from 20 – 45 degrees.



Ventilation installation and optional accessories

AA 210 490

Lowering frame for 36" AF 210 visor hood

AA 210 460

Lowering frame for 24" AF 210 visor hood

Can be combined with 200 series AF 210 visor hoods.

The patented lowering frame allows the visor hood to disappear completely into the upper cabinet.

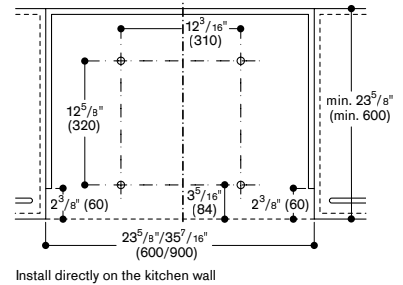
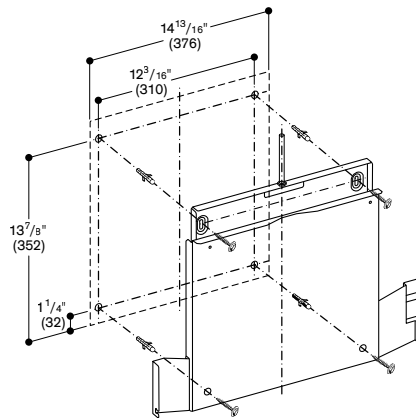
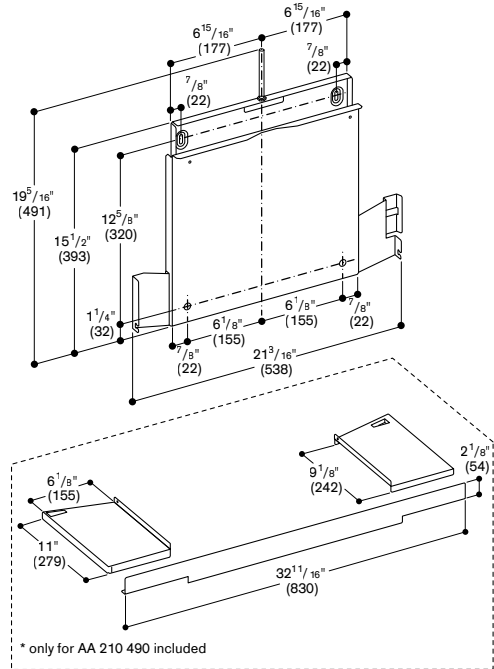
A flexible duct (Part # 00361093) is needed when installed with lowering frame.

For assembly directly on the kitchen wall or reinforced upper cabinet.

For assembly in the upper cabinet.

The required cavity depth of the upper cabinet together with the lowering frame measures $13\frac{3}{8}$ " (335 mm).

In combination with a back wall panel $> \frac{3}{16}$ " (5 mm) the lowering frame needs to be lined and the cavity depths must be adapted accordingly.



Wall outlet

Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 850 050

Wall outlet

Stainless steel
DN 150 flat



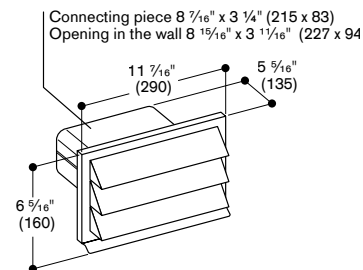
Little loss of airflow due to large stainless steel outlet louvers.
Compact dimensions by flat structure.
Connecting piece flat duct DN 150.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.

Planning notes

Direct connection of flat duct DN 150 without pipe connector.



AD 702 052

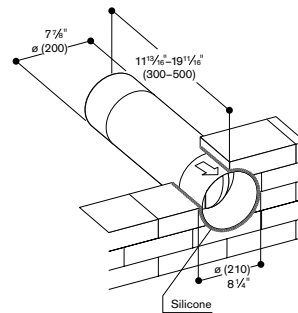
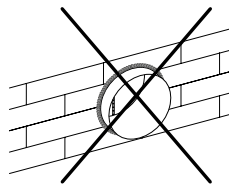
Telescopic wall-duct
 ø 8 round.

Features

ø 8 round transition
 Integrated one-way flap.

Planning notes

For use with 400 series AR 401 remote blowers or with a wall outlet (can be purchased at local hardware store).
 Wall air outlet ø 8 1/4".



LS 041 001

Ventilation moulding for VL 200 next to gas appliance.



AA 414 010

Air deflector used with 400 series VL 414 downdraft adjacent to gas cooktops.



AA 410 112

2 regenerable activated charcoal filter
 For air recirculation.



AA 413 110

2 additional activated charcoal filter with high efficient odor reduction due to large surface. For use with AA413722 air recirculation module.



AA 409 401

Cabinet support for AL 400,
 36" width.



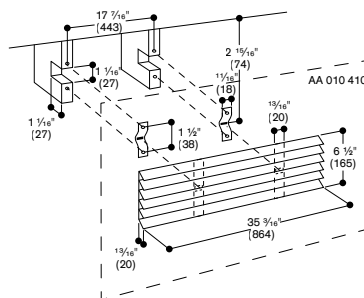
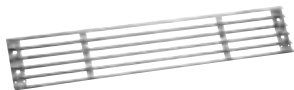
AA 409 431

Cabinet support for AL 400,
 48" width.



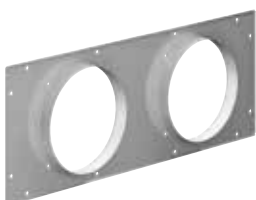
AA 010 410

Air exhaust grill air recirculation
 Stainless steel-colored, 35 7/16" (90 cm), including installation fittings, height adjustable.
 For use with VL 200 or AI 400



AD 754 045

Connecting piece to 2x ø 6" round ducts, either mounted on front or back of AL 400.



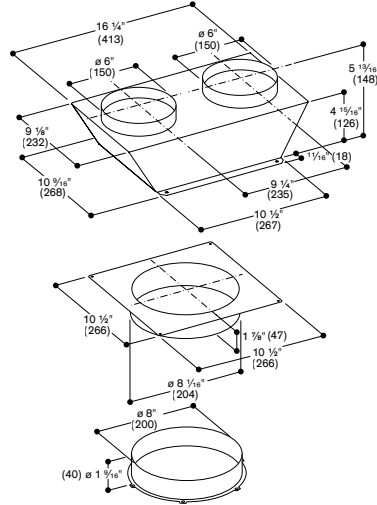
Ventilation installation and optional accessories

AD 704 048

Air collector box round duct for AL 400
Metal zinc plated
ø 5"

Planning notes

2x ø 5" round duct air intake.
To connect 1x AL 400 to 400 series AR 413 recirculation blower. To connect 1x AL 400 to AR 413 or AR 401.
1x ø 8" air outlet.

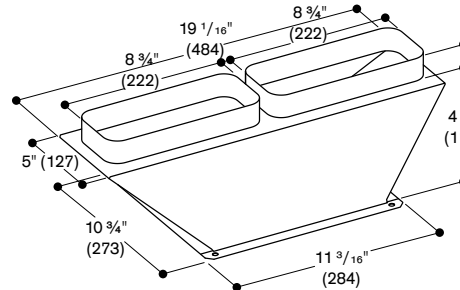


AD 704 049

Air collector flat duct for AL 400
Metal zinc plated
DN 150 flat

Planning notes

2x DN 150 flat duct air intake
To connect 1x AL 400 to blower AR 413 bottom side.



AD 724 042

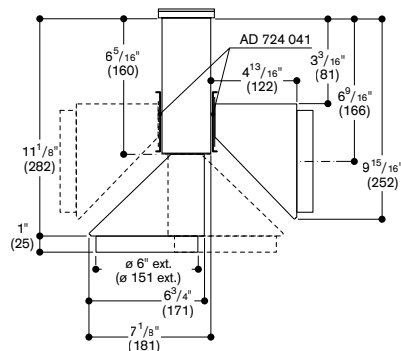
Connection piece for round pipe
ø 6" round

Planning notes

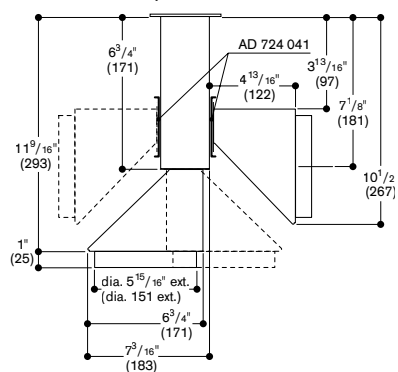
For VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.



VL 040/041 with AD 724 042/041



VL 414 with AD 724 042/041

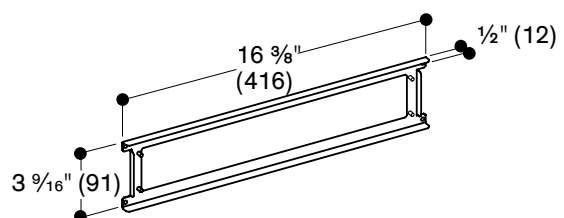


AD 724 041

Round duct connection additional adaptor for VL 414 on the side
Metal zinc plated
ø 6"

Planning notes

One piece needed for each VL to be connected to round ducts ø 6" to the left/right.



Flexible metal ducting

Excellent performance thanks to optimal ducting and installation.

Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimizes the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.

In Gaggenau's accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible.

For straight ducting, or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

Where space limitations are a concern, the first choice is the Gaggenau flat metal duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.

A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

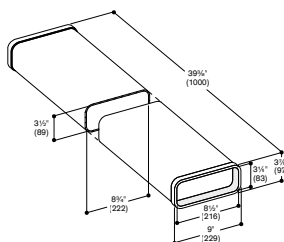
The building regulations.

Please observe the local applicable building regulation when configuring ventilation solutions.

The metal ducts are particularly suitable for downdraft and retractable downdraft in countries with increased fire protection requirements.

The metal ducts are non-combustible and suitable for all combinations.

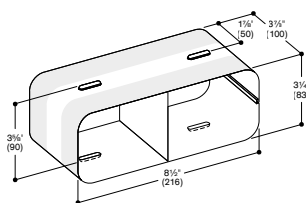
AD 854 010
Flat duct
Metal
DN 150 flat
Length 1000 mm



Features
Sealing is pre-assembled on each side.

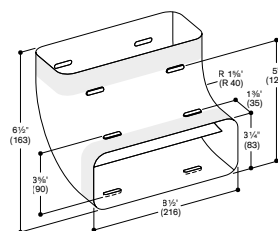
Planning notes
Suitable for flat duct bends.
To connect 2 flat ducts, a flat duct connecting piece is required.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

AD 854 040
Flat duct connecting piece
Metal
DN 150 flat
To connect 2 flat ducts.



Planning notes
Suitable for flat duct and flat duct flex.

AD 854 030
Flat duct bend 90° vertical
Metal
DN 150 flat

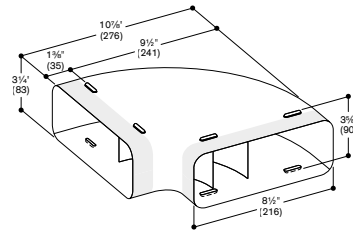


Planning notes
Suitable for flat duct and flat duct flex.

Flexible metal ducting

AD 854 031

Flat duct bend 90° horizontal
Metal
DN 150 flat



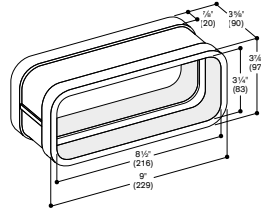
Planning notes

Suitable for flat duct and flat duct flex.

AD 854 000

Flat duct bend connecting piece
Metal
DN 150 flat

To connect 2 flat duct bends.

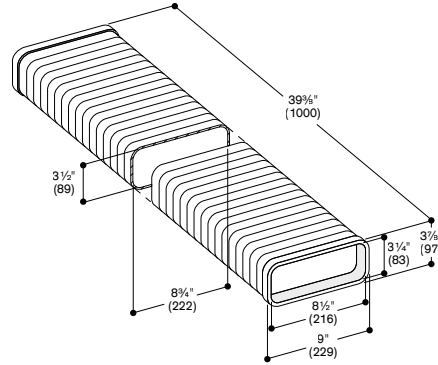


Planning notes

If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

AD 858 010

Flat duct flex pipe
Metal
DN 150 flat
Length 1000 mm

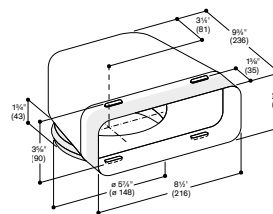


Planning notes

Suitable for flat duct bends.
Flat duct flex pipe can be shortened.
Useful for bends (<90°) or for parallel offsetting.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

AD 854 032

Flat duct adapter round 90°
Metal
DN 150 flat/round
Transition from flat duct to round duct.

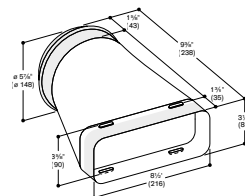


Planning notes

Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.

AD 854 041

Flat duct adapter round
Metal
DN 150 flat/round
Transition from flat duct to round duct.



Planning notes

Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.

AD 990 091

Adhesive tape for duct components
Aluminium
Width 2" (50 mm)
32.5' (10 m)/roll

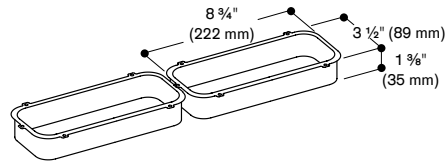


Planning notes

Useful for all connections of duct components.

AD 854 043

Connecting piece
AL 400 for flat duct, 2x DN 150
Metal zinc plated
DN 150 flat



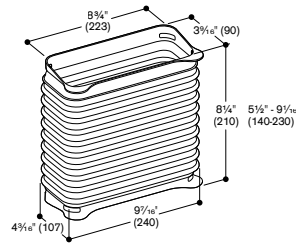
Pipe connection
bottom
2 x NW 150
AD 854 043

Planning notes

Can be fitted on the underside of the AL 400.
Set of two.

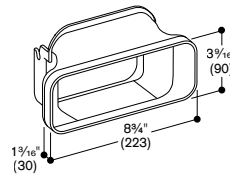
AD 410 040

Flexibel connecting piece for VL 200
DN 150 flat



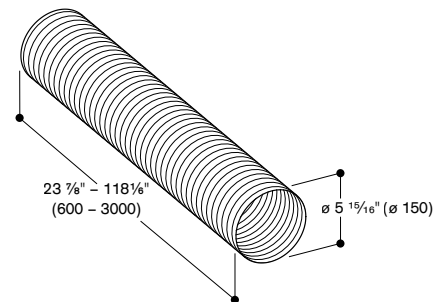
AD 851 041

Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop



AD 751 010

Aluflex pipe
Aluminium
ø 6" (DN 150 round)

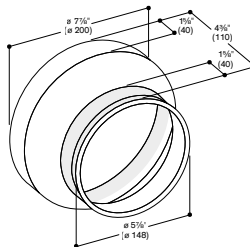


Planning notes

Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.

AD 704 040

Pipe adapter 8"/6" round
Metal zinc plated
8" round
Reduce 8" connection to 6" connection.



Planning notes

Can be combined with telescopic wall-duct DN 200 and pipe connector DN 150.

400 series downdraft



Appliance type	Retractable downdraft	Retractable downdraft
Stainless steel	AL 400 721	AL 400 791
Air extraction / Air recirculation	• / •	• / •
Compatible with (air extraction):	2x AR 400 742 / 2x AR 401 742	AR 400 742 / AR 401 742
Compatible with (air recirculation):	2x AR 413 722 / 2x AR 410 710	AR 413 722
Dimensions		
Height of overall frame	(in.) 1/8" (0.3 cm)	1/8" (0.3 cm)
Installation surface-mount / flush	• / •	• / •
Height when fully extended	(in.) 13" (33 cm)	13" (33 cm)
Width on countertop	(in.) 46 5/8" (118.4 cm)	35 3/4" (90.8 cm)
Width in base cabinet	(in.) 44 7/8" (114 cm)	33 7/8" (86 cm)
Depth on countertop	(in.) 5 1/2" (14 cm)	5 1/2" (14 cm)
Height in base cabinet surface-mount / flush	(in.) 21 1/8" – 33 7/8" (55 – 86 cm)	21 1/8" – 33 7/8" (55 – 86 cm)
Net weight	(lbs.) 108	79
Consumption data		
Sound level min. / max. normal mode	(dBA) 44 / 59	45 / 61
Features		
Closing element		
Retractable downdraft unit	•	•
Power levels	(No.) 3 plus intensive	3 plus intensive
Run-on function	• / 6 min.	• / 6 min.
Interval ventilation	• / 6 min.	• / 6 min.
Metal grease filter	Stainless steel	Stainless steel
Grease filter saturation indicator	•	•
Grease filter type	Cartridge-type filter	Cartridge-type filter
Grease filter units	3	2
Grease drain channel	•	•
Type of lighting	LED	LED
Lamp output	(W) 4x 5	4x 5
Illuminance	(lx) 191	191
Lighting color	(Kelvin) 3,600	3,600
Duct connection side / top / back	• / - / •	• / - / •
Duct connection piece ø 5"	-	-
Duct connection piece ø 6"	AD 754 045 ¹	AD 754 045 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 043 ¹	AD 854 043 ¹
Connecting cable length	(in.) 60"	60"
Rating		
Total rating	(W) depending on blower	depending on blower
Total Amps	10	10
Electrical	120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

¹ Optional accessory.

² Bottom



Downdraft

VL 414 111

•/•

AR 400 742 / AR 401 742

AR 413 722 / AA 413 722

1/8" (0.3) cm

•/•

-

4 5/16" (11 cm)

3 3/8" (8.5 cm)

20 1/2" (52 cm)

6 3/4" / 6 7/8" (17.1 / 17.4 cm)

9

53/68

•

3 plus intensive

•/6 min.

•/6 min.

•

•

Metal grease filter

•

-

-

-

-

•/-²/-

AD 724 042¹

-

-

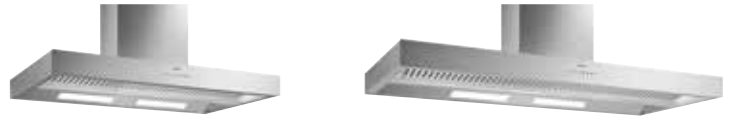
79"

depending on blower

-

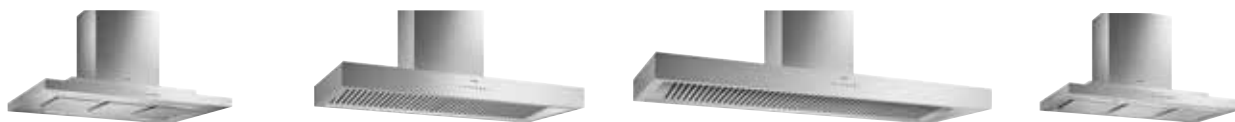
60 Hz

400 and 200 series island and wall hoods



Appliance	Island hood	Island hood
Series	400 series	400 series
Stainless steel	AI 442 720	AI 442 760
Air extraction/Air recirculation	• / •	• / •
Compatible with (air extraction):	AR 400 742 / AR 401 742 / AR 400 743	AR 400 742 / AR 401 742 / AR 400 743
Compatible with (air recirculation):	AR 400 743 and AA 442 810	AR 400 743 and AA 442 810
Dimensions with ventilation duct		
Width	(in.) 48" (120 cm)	63" (160 cm)
Depth	(in.) 27 ½"	27 ½"
Height, air extraction/recirculation (inches min. – max.)	28 ¾" – 59 ¼"	28 ¾" – 59 ¼"
Net weight	(lbs.) 88	115
Air extraction performance unobstructed airflow (CFM)		
Air extraction with integrated blower	–	–
Air extraction for duct cover of AI /AW 442 with AR400743 internal blower	600	600
Air extraction with AR400742 inline blower	600	600
Air extraction with AR401742 remote blower	600	600
Air recirculation for duct cover of AI /AW 442 with AR400743	600	600
Noise: sound pressure level (dBA)		
Max. normal level including tolerance, air extraction/recirculation	44/62	44/62
Features		
Output levels	3 plus intensive	3 plus intensive
Automatic function	• /integrated	• /integrated
Run-on function	•	•
Interval ventilation	–	–
Stainless steel grease filter	•	•
Grease filter saturation indicator	•	•
Grease filter type	baffle	baffle
Grease filter units	4	6
Grease drain channel	•	•
Type of lighting	LED	LED
Lamp output	(W) 4x 10	4x 10
Illuminance	(lx) 1,390	1,390
Lighting color	(Kelvin) 3,500	3,500
Duct connection piece	(ø inches) 6	6
Connecting cable length	(in.) 35	35
Minimum clearance above cooktop		
In the case of gas appliances	(in.) 30"	30"
In the case of induction appliances	(in.) 30"	30"
Electrical rating		
Total rating	(W) depends on blower unit	depends on blower unit
Total Amps	10	10
Electrical	120 V / 60 Hz	120 V / 60 Hz

• Included – Not available



Island hood	Wall hood	Wall hood	Wall hood
200 series	400 series	400 series	200 series
AI 230 700	AW 442 720	AW 442 760	AW 230 790
•/•	•/•	•/•	•/•
	AR 400 742 / AR 401 742 / AR 400 743 AR 400 743 and AA 442 810	AR 400 742 / AR 401 742 / AR 400 743 AR 400 743 and AA 442 810	
40" (100 cm)	48" (120 cm)	63" (160 cm)	36" (90 cm)
25 5/16"	21 5/8"	21 5/8"	19 11/16"
29 5/16" – 36 5/8" / 32 7/16" – 41 1/8"	28 3/8" – 39 3/8" (with AD 440 012) 37 13/16" – 59 1/16" (with AD 440 022)	28 3/8" – 39 3/8" (with AD 440 012) 37 13/16" – 59 1/16" (with AD 440 022)	26 7/16" – 37 3/16" / 32 3/16" – 45 5/8"
85	71	88	46
490	–	–	472
–	600	600	–
–	600	600	–
–	600	600	–
–	600	600	–
61 / 61	62/73	62/73	54/60
3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
–	•/integrated	•/integrated	–
•	•	•	•
–	•	•	•
•	•	•	•
•	•	•	•
Rim extraction filter	Baffle	Baffle	Rim extraction filter
3	4	4	3
–	•	•	–
LED	LED	LED	LED
4x 5	3x 10	4x 10	3x 5
770	1,110	1,010	731
3,600	3,500	3,500	3,600
6	6	6	6
51 3/16"	35	35	51 3/16"
30"	30"	30"	30"
30"	30"	30"	28"
430	depends on blower unit	depends on blower unit	425
3	10	15	3
120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

400 series blowers



Blower type	Inline	Internal
Stainless steel		
Metal zinc plated	AR 400 742	AR 400 743
Air extraction / air recirculation	• / -	• / -
Dimensions		
Width	(in.) 16 3/4"	13 1/8"
Depth	(in.) 16 3/4"	9 7/16"
Height	(in.) 9 1/8"	9 1/8"
Net weight	(lbs.) 31	11
Installation possibility		
Roof		
Outside wall		
Inside wall	•	
Bottom cabinet	•	
Inside of duct cover of AI/AW 442 island/wall hood		•
Attic	•	
Basement	•	
Air extraction performance (CFM)		
Air extraction	(CFM) 600	600
Air recirculation	(CFM)	
Required recirculation accessories		
Features		
Power levels	3 plus intensive	3 plus intensive
Blower technology	BLDC	BLDC
Blowers	(No) 1	1
Sound insulation	•	•
Retaining bracket	•	-
Duct connection piece intake side	(ø in) 5 x 6	
Duct connection piece output side	(ø in) 1 x 6	1 x 6
Spare cover for closing air intake	•	-
Activated charcoal filter	-	-
Connecting cable length	(in.) -	-
Network cable length	(in feet) 16	-
Rating		
Total rating	(W) 210	200
Total amps	6	2
Electrical	120 V / 60 Hz	120 V / 60 Hz

• Included. - Not available.

† For recirculation operation, AR413722 recirculation has to be connected to AA413722 air recirculation module via AD413722 oval flex duct.



Remote	Inside	Recirculation
--------	--------	---------------

AR 401 742		
------------	--	--

	AR 410 710	AR 413 722*
--	------------	-------------

•/-	-/•	-/•
-----	-----	-----

16 5/8"	16 7/8"	16 3/16"
---------	---------	----------

17 7/8"	9	22 3/16"
---------	---	----------

5 1/2"	20 1/2"	3 3/4"
--------	---------	--------

31	27	15
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•		
•		
	•	•
	•	•

600	400	500
-----	-----	-----

AA 413 722* air recirculation module
AD 413 722* oval flex duct

3 plus intensive	3 plus intensive	3 plus intensive
------------------	------------------	------------------

BLDC	BLDC	BLDC
------	------	------

1	1	1
---	---	---

•	•	-
---	---	---

•	•	•
---	---	---

1 x 8	1 x 150 flat	1 x 6
-------	--------------	-------

-	-	-
---	---	---

-	•	-
---	---	---

69	69	69
----	----	----

16	6.5	6.5
----	-----	-----

170	170	170
-----	-----	-----

2	10	10
---	----	----

120 V / 60 Hz		120 V / 60 Hz
---------------	--	---------------

200 series visor hoods



Appliance	Visor hood	Visor hood
Stainless steel	AF 210 791	AF 210 761
Air extraction/Air recirculation	•/•	•/•
Dimensions		
Width	(in.) 36" (90 cm)	24" (60 cm)
Depth	(in.) 11 7/16"	11 7/16"
Depth when steam screen extended	(in.) 19 3/16"	19 3/16"
Height	(in.) 13 3/4"	13 3/4"
Net weight	(lbs.) 33	29
Sound pressure level in dBA		
Sound level min. / max. intensive mode	dBA 49 / 75	49 / 75
Air extraction performance (CFM)		
Air extraction	500	500
Air recirculation	500	500
Features		
Glass screen	•	•
Arrangement of controls	Controls at front	Controls at front
Power levels	3 plus intensive	3 plus intensive
Run-on function	• /integrated	• /integrated
Interval ventilation	-	-
Grease filter saturation indicator	•	•
Grease filter type	Stainless steel grease filter	Stainless steel grease filter
Grease filter units	1	1
Grease drain channel	-	-
Type of lighting	LED	LED
Lamp output	(W) 3x 10	2x 10
Illuminance	(lx) 441	548
Lighting color	(Kelvin) 3,600	3,600
Exhaust air connection piece	(ø in) 6	6
Exhaust air connection piece, top / side / rear / front S = specially produced	• / - / - / -	• / - / - / -
Integrated blower	(No.) 1	1
Minimum clearance above cooktop		
For gas cooktops	(in) 26"	26"
For induction cooktops	(in) 17"	17"
Rating		
Total rating	(W) 430	430
Total Amps	10	10
Electrical	120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

200 series downdraft ventilation



Appliance type	Downdraft
Stainless steel	VL 200 120
Air extraction/ air recirculation	-/•
Compatible with (air extraction):	-
Compatible with (air recirculation):	AR 413 722 / AR 410 710
Dimensions	
Surface mounting / flush mounting	•/-
Width on countertop	(in.) 5 15/16" (15)
Depth on countertop	(in.) 20 3/16 (51)
Height in base cabinet surface mounting / flush mounting	(in.) 6 7/8" (17.5)/--
Net weight	(lb) 11
Sound pressure level in dBA	
Sound level min. / max. normal mode	dBA 60/73 ²
Maximum air output (CFM) with blowers	
Air recirculation with AR 410 710 for cabinet installation min / Intensive mode	(CFM) 210/330
Air recirculation with AR 413 722 for toe-kick installation min / Intensive mode	(CFM) 150/350
Features	
Power levels	3 plus intensive
Automatic function	•
Run-on function	(min) • / integrated
Interval ventilation	(min) • / 6 min.
Grease filter saturation indicator	•
Grease filter type	Metal grease filter
Grease filter units	1
Grease drain channel	•
Activated charcoal filter saturation indicator	•
Exhaust air connection bottom / side / top / back	-/-/•
Flexible connecting piece DN 150 flat	AD 410 040 ¹
Connecting piece for extension with flat duct DN150	AD 851 041 ¹
Connecting cable length	(in.) 66 (1.7 m)
Rating	
Total rating	(W) depending on fan unit
Radio frequency interference-suppressed	•

• Included. – Not available.

¹ Installation accessory

² Values refers to the configuration VL 200 with the blower AR 410 710.

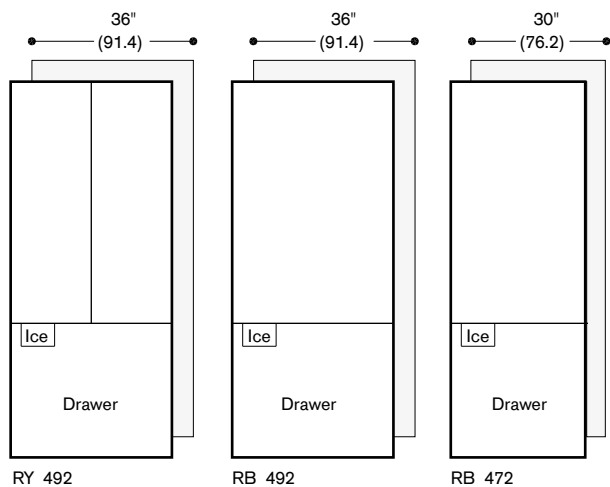


Cooling

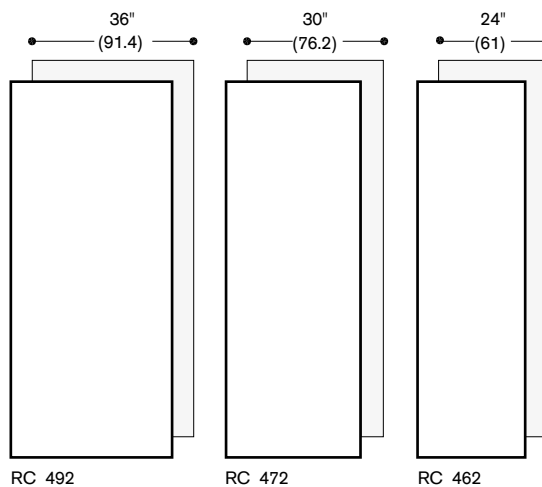
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Vario 400 series cooling: Cooling, freezing and wine	214
200 series bottom freezer	241
Planning guide for Vario 400 series modular refrigerator	242
Included and optional accessories	256
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Overview of Vario 400 series refrigerator & freezer columns and wine storage units

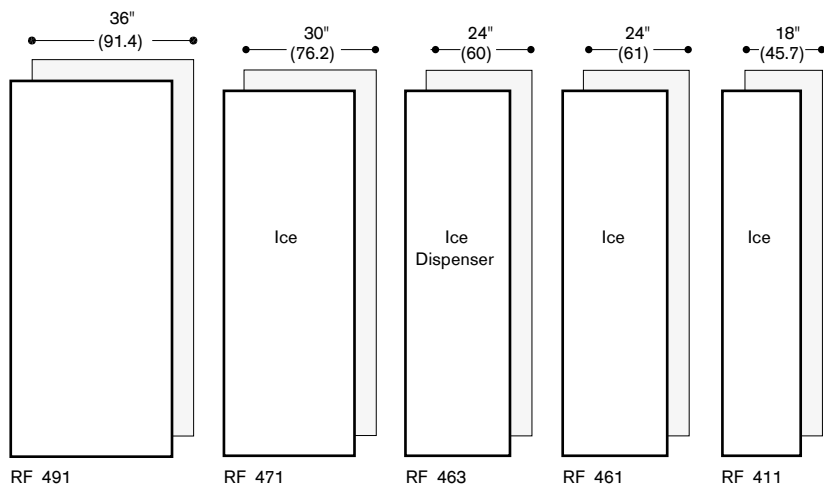
Bottom-Freezers



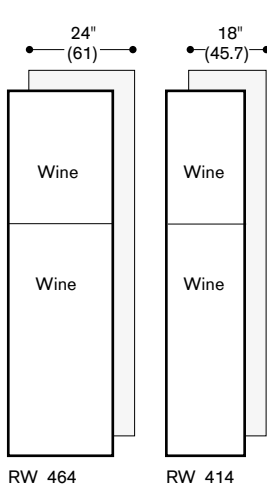
Refrigerators



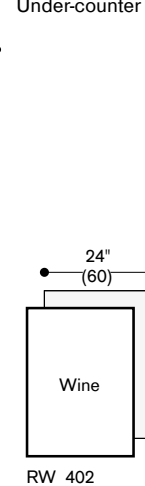
Freezers



Wine Storage



Wine Storage Under-counter





RY 492 704

Fully integrated
Width 36" (91.4 cm)
Cooling section with two doors and
one fully extendable freezing drawer

Included accessories

- 1 egg holder with lid
- 1 ice cube scoop
- 1 supply hose, 51" (1.3 m) with
¼" male compression fitting
(standard icemaker connector)

Installation accessories

RA 421 915

Stainless steel door panels with
handles

For RY 492, panel thickness ¾".

RA 423 340

Side trims, 2 pieces, for RY and RB.

RA 425 110

Stainless steel handle for refrigerator
door for RY 492, with 3 mounts,
length 44 1/2" (1.131m).
Order quantity 2x required.

RA 425 910

Stainless steel handle for RY 492
freezer door, with 2 mounts, length
31 7/8" (810 mm).

RA 428 915

Stainless steel door panels, **handleless**
For RY 492, panel thickness ¾".

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 6 5/16" apart from each other.
Included in delivery for RF and RW.

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
5/8" and less than 6 5/16" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 5/16" apart from each other.

RA 460 030

Connecting element for vertically split
fronts (for bottom freezer combination).

RA 464 910

Ventilation grill stainless steel
For RB/RY 492.

Vario 400 series three-door bottom freezer RY 492

- Stainless steel interior with solid
anthracite aluminum elements
- Warm white and glare-free LED
light spots
- Opening assist for door with two
options:
 1. Push-to-open function for
integration into handleless cabinet
front
 2. Pull-to-open function to facilitate
opening the door using a handle
- Flat stainless steel inner doors
- Almost invisible rail system for
shelves and door racks for flexible
positioning
- Solid anthracite aluminum door
racks
- One fresh cooling drawer 32°F
(0°C) with manually adjustable
temperature control and one fresh
cooling drawer with manually
adjustable humidity
- Integrated ice maker with fixed inlet
water connection
- One asymmetrically split glass
shelf, height adjustable
- Fully extendable freezer drawer
with practical divider in anthracite
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 19.4 cu.ft. (549 liters)

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost
water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K.
When sabbath mode is active, the
appliance can only be opened using
a handle.
Open-door and malfunction alarm.

Home network integration for digital
services (Home Connect) wireless via
WiFi. 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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from 35°F to
46°F (+2°C to +8°C).
3 safety glass shelves, white glass,
2 of which are individually adjustable
in height.
1 asymmetrically split safety glass
shelf, with manual height adjustment.
4 brilliant LED light spots with warm
white, glare-free light within cooling
area and drawers.
Flat door rail system with fully flexible
positioning of door racks.
6 height-adjustable door racks, 2 of
which are extra deep.
Net volume 13.9 cu.ft.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

Fresh cooling close to 32°F (0°C)

1 fully extendable fresh cooling drawer
close to 32°F (0°C) with transparent
front, illuminated.
Cushioned closing system.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer
with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing
at -22°F (-30°C).
Temperature adjustable from 3°F to
-11°F (-16°C to -24°C).
Freezing capacity 35.3 lbs.
(16 kg)/24 h.
Storage time after a malfunction 17 h.
2 fully extendable inside drawers.
Interior lighting with 2 LED light spots,
warm white light.
Net volume 5.5 cu.ft.

Ice maker

Integrated in the freezer compartment,
with fixed inlet water connection.
Particle filter for water inlet, integrated
in ventilation grill area.
Can be switched off.
Ice cube production approx. 2.9 lbs.
(1.3 kg)/24 h.
Removable ice storage container with
approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption
585 kWh/year.
Noise level 42 dBA.

Planning notes

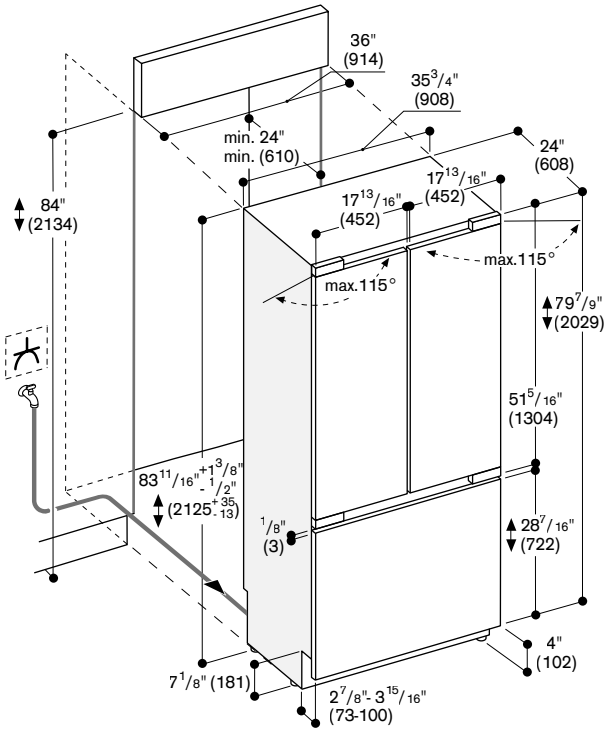
Flat hinge.
Door opening angle of 115°, fixable
at 90°.
Max. door panel weight:
Each door 147 lbs. (67 kg).
Drawer 22 lbs. (10 kg).
Shut-off valve for water connection
must be planned next to the appliance
and always be accessible.
If the water pressure exceeds 116 psi,
connect pressure relief valve between
water tap and hose set.

Please read additional planning notes
on page 242 – 251.

Rating

Total rating: 1.603 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m),
detachable.
Water inlet.
Supply hose 51" (1.3 m) with
¼" male compression fitting
(standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RB 472 704

Fully integrated
Width 30" (76.2 cm)
Cooling section with one door and one fully extendable freezing drawer

Included accessories

- 1 egg holder with lid
- 1 ice cube scoop
- 1 supply hose, 51" (1.3 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 421 715
Stainless steel door panel **with handle**
For 30" (76.2 cm) RB bottom freezer, panel thickness ¾".

RA 423 340
Side trims, 2 pieces, for RY and RB.

RA 425 110
Stainless steel handle for refrigerator door for RB 472, with 3 mounts, length 44 1/2" (1.131mm).

RA 425 710
Stainless steel handle for freezer door. For RB 472 with 2 mounts, length 25 ¾" (658 mm).

RA 428 715
Stainless steel door panels, **handleless**
For RB 472, panel thickness ¾".

RA 460 000
Accessory for side-by-side installation. Not required if appliances are installed more than 6 ¼" apart from each other. Included in delivery for RF and RW

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ¾" and less than 6 ¼" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 ¼" apart from each other.

RA 460 030
Connecting element for vertically split fronts (for bottom freezer combination).

RA 464 710
Ventilation grill stainless steel
For RB 472 with integrated water filter

Vario 400 series two-door bottom freezer RB 472

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminum door racks
- One fresh cooling drawer with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 16.0 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K. When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Cooling

No-Frost technology with fast cooling. Temperature adjustable from 35°F to 46°F (from +2°C to +8°C).
3 safety glass shelves, white glass, 2 of which are individually adjustable in height.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 11.5 cu.ft.

Fresh cooling close to 32°F (0°C)

1 fully extendable fresh cooling drawer close to 32°F (0°C) with transparent front, illuminated.
Cushioned closing system.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite

RA 450 000
Mechanical particle filter.

RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
Freezing capacity 31 lbs. (14 kg)/24 h.
Storage time after a malfunction 17 h.
2 fully extendable inside drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 4.5 cu.ft.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.
Ice cube production approx. 2.9 lb (1.3kg)/24 h.
Removable ice storage container with approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption
511 kWh/year.
Noise level 42 dBA.

Planning notes

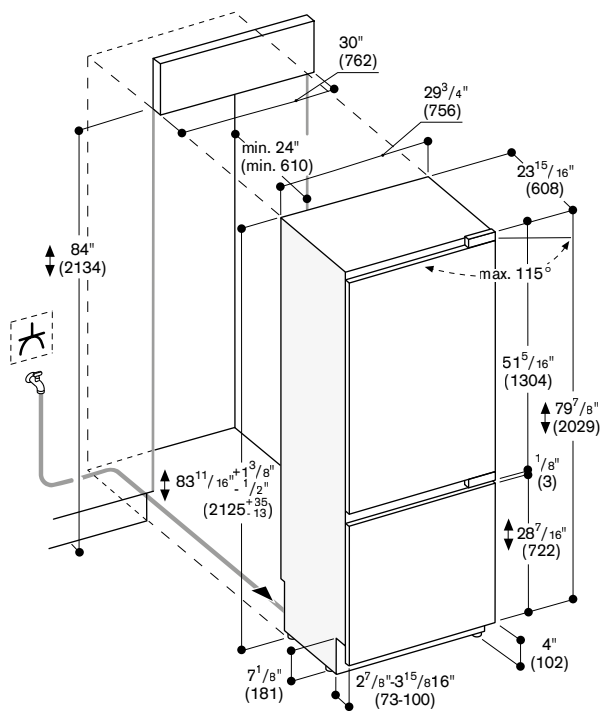
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Door 90 lbs. (41 kg).
Drawer 22 lbs. (10 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.4 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.
Water inlet.
Supply hose 51" (1.3 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RB 492 704

Fully integrated
Width 36" (91.4 cm)
Cooling section with one door and
one fully extendable freezing drawer

Included accessories

- 1 egg holder with lid
- 1 ice cube scoop
- 1 supply hose, 51" (1.3 m) with
¼" male compression fitting
(standard icemaker connector)

Installation accessories

RA 421 913

Stainless steel door panel
with handle

For 36" (91.4cm) RB bottom freezer,
panel thickness ¾".

RA 423 340

Side trims, 2 pieces, for RY and RB.

RA 425 110

Stainless steel handle for refrigerator
door for RB 492, with 3 mounts,
length 44 1/2" (1.131m).

RA 425 910

Stainless steel handle for freezer door.
For RB 492, with 2 mounts, length
31 7/8" (810 mm).

RA 428 913

Stainless steel door panels, **handleless**
For RB 492, panel thickness ¾".

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 6 5/16" apart from each other.
Included in delivery for RF and RW

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
5/8" and less than 6 5/16" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 5/16" apart from each other.

RA 460 030

Connecting element for vertically split
fronts (for bottom freezer combination).

RA 464 910

Ventilation grill stainless steel
For RB/RY 492.

Vario 400 series two-door bottom freezer

RB 492

- Stainless steel interior with solid
anthracite aluminum elements
- Warm white and glare-free LED
light spots
- Opening assist for door with two
options:
 1. Push-to-open function for
integration into handleless cabinet
front
 2. Pull-to-open function to facilitate
opening the door using a handle
- Flat stainless steel inner door
- Almost invisible rail system for
shelves and door racks for flexible
positioning
- Solid anthracite aluminum door
racks
- One fresh cooling drawer with
manually adjustable temperature
and one fresh cooling drawer with
manually adjustable humidity
- Integrated ice maker with fixed inlet
water connection
- Fully extendable freezer drawer
with practical divider in anthracite
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 19.5 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost
water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K.
When sabbath mode is active, the
appliance can only be opened using
a handle.
Open-door and malfunction alarm.

Home network integration for digital
services (Home Connect) wireless via
WiFi. 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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from 35°F to
46°F (from +2°C to +8°C).
3 safety glass shelves, white glass,
2 of which are individually adjustable
in height.
Brilliant LED light spots with warm
white, glare-free light.
Flat door rail system with fully flexible
positioning of door racks.
3 height adjustable door racks, 1 of
which is extra deep.
Net volume 14 cu.ft.

Fresh cooling close to 32°F (0°C)

1 fully extendable fresh cooling drawer
close to 32°F (0°C) with transparent
front, illuminated.
Cushioned closing system.
Temperature can be adjusted
manually.
Ideal for meat, fish and poultry.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

Fresh cooling

1 fully extendable fresh cooling drawer
with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing
at -22°F (-30°C).
Temperature adjustable from 3°F to
-11°F (-16°C to -24°C).
Freezing capacity 35 lbs. (16 kg)/24 h.
Storage time after a malfunction 17 h.
2 fully extendable inside drawers.
Interior lighting with 2 LED light spots,
warm white light.
Net volume 5.5 cu.ft.

Ice maker

Integrated in the freezer compartment,
with fixed inlet water connection.
Particle filter for water inlet, integrated
in ventilation grill area.
Can be switched off.
Ice cube production approx. 2.9 lb
(1.3kg)/24 h.
Removable ice storage container with
approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption
546 kWh/year.
Noise level 42 dBA.

Planning notes

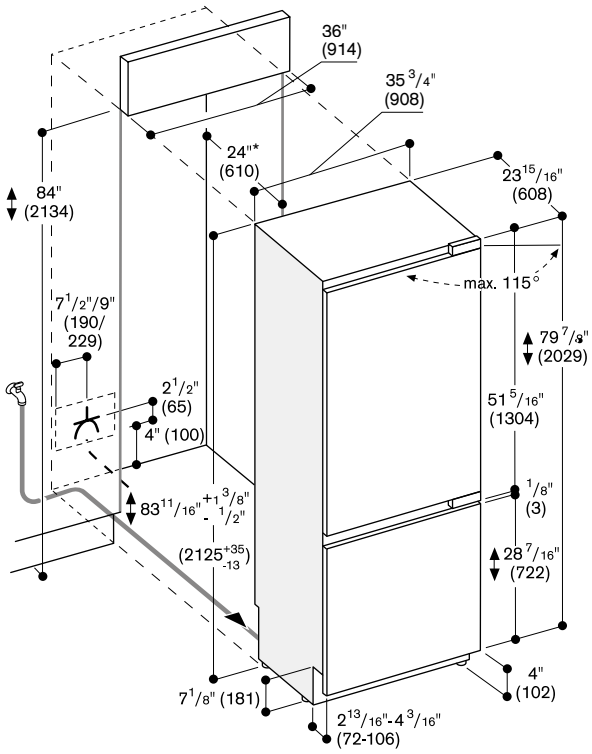
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable
at 90°.
Max. door panel weight:
Door 103 lbs. (47 kg).
Drawer 22 lbs. (10 kg).
Shut-off valve for water connection
must be planned next to the appliance
and always be accessible.
If the water pressure exceeds 116 psi,
connect pressure relief valve between
water tap and hose set.

**Please read additional planning notes
on page 242 – 251.**

Rating

Total rating: 1.496 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m),
detachable.
Water inlet.
Supply hose 51" (1.3 m) with
¼" male compression fitting
(standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RC 462 704

Fully integrated
Width 24" (61 cm)

Included accessories

1 egg holder with lid

Installation accessories

RA 421 615

Stainless steel door panel **with handle**
For 24" (61 cm) wide appliances,
panel thickness 3/4".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for
refrigerator door.

With 3 mounts, length 44 1/2" (1.131 mm).

RA 428 615

Stainless steel door panel, **handleless**
For 24" (61 cm) wide appliances, panel
thickness 3/4".

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 6 5/16" apart from each other.
Included in delivery for RF and RW

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
5/8" and less than 6 5/16" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 5/16" apart from each other.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 611

Ventilation grill stainless steel
For 24" wide appliances.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Vario 400 series refrigeration column RC 462

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminum door racks
- One fresh cooling drawer 32°F (0°C) with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 13.0 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 13.0 cu.ft.

Fresh cooling close to 32°F (0°C)

1 large, fully extendable fresh cooling 32°F (0°C) drawer with transparent front, illuminated

Temperature control via central TFT display, temperature can be adjusted from 30°F to 38°F (-1°C to +3°C).
Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data

Energy consumption
264 kWh/year.
Noise level 40 dBA.

Planning notes

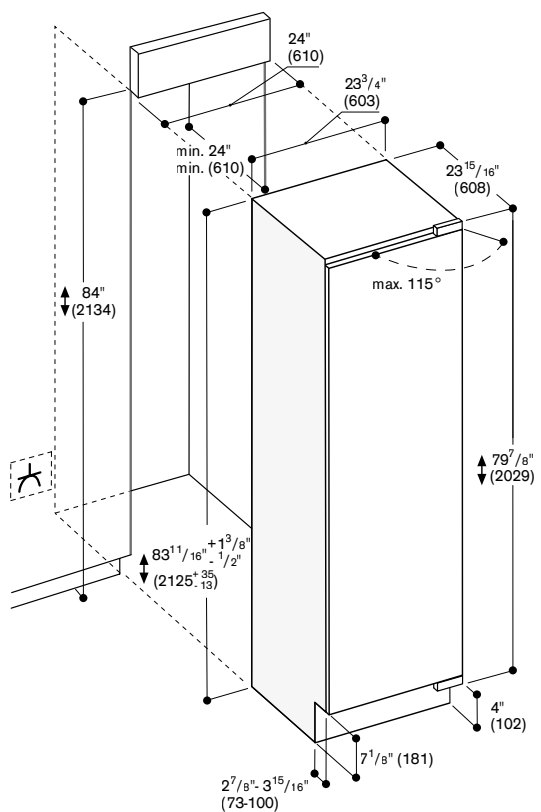
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: 95 lbs. (43 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 0.723 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 247.



RC 472 704

Fully integrated
Width 30" (76.2 cm)

Included accessories

1 egg holder with lid

Installation accessories

RA 421 713

Stainless steel door panel **with handle**
For 30" (76.2 cm) wide appliances,
panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for
refrigerator door.

With 3 mounts, length 44 ½" (1.131 mm).

RA 428 713

Stainless steel door panel, **handleless**
For 30" (76.2 cm) wide appliances,
panel thickness ¾".

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 6 ⅝" apart from each other.
Included in delivery for RF and RW

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
¾" and less than 6 ⅝" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 ⅝" apart from each other.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 711

Ventilation grill stainless steel
For 30" (76.2 cm) wide appliances.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Vario 400 series refrigeration column RC 472

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminum door racks
- One fresh cooling drawer 32°F (0°C) with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 16.8 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 16.8 cu.ft.

Fresh cooling close to 32°F (0°C)

1 large, fully extendable fresh cooling 32°F (0°C) drawer with transparent front, illuminated

Temperature control via central TFT display, temperature can be adjusted from 30°F to 38°F (-1°C to +3°C).
Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data

Energy consumption
289 kWh/year.
Noise level 40 dBA.

Planning notes

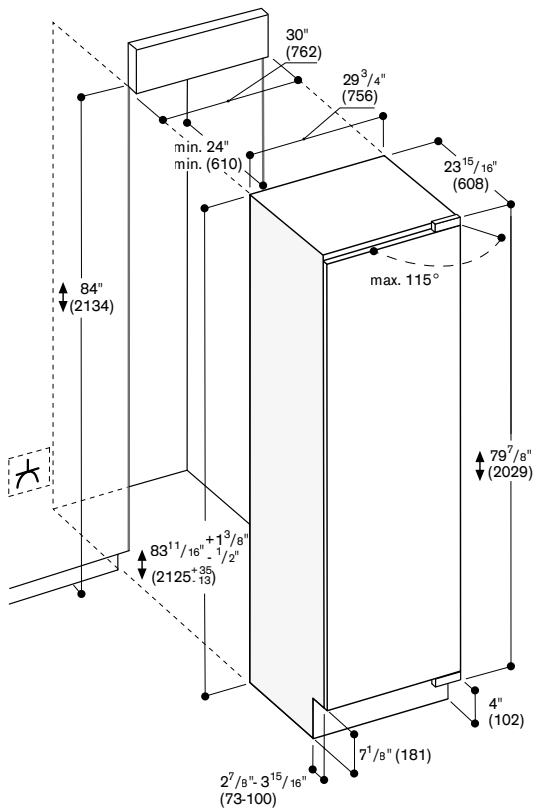
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: 53 lbs. (24 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 0.792 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RC 492 704

Fully integrated
Width 36" (91.4 cm)

Included accessories

1 egg holder with lid

Installation accessories

RA 421 914

Stainless steel door panel **with handle**
For 36" (91.4 cm) wide appliances,
panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for
refrigerator door.

With 3 mounts, length 44 ½" (1.131 mm).

RA 428 914

Stainless steel door panel, **handleless**
For 36" (91.4 cm) wide appliances,
panel thickness ¾".

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 6 ⅝" apart from each other.
Included in delivery for RF and RW

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
¾" and less than 6 ⅝" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 ⅝" apart from each other.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 911

Ventilation grill stainless steel
For 36" (91.4 cm) wide appliances.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Vario 400 series refrigeration column RC 492

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminum door racks
- One fresh cooling drawer 32°F (0°C) with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 20.6 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 20.6 cu.ft.

Fresh cooling close to 32°F (0°C)

1 large, fully extendable fresh cooling 32°F (0°C) drawer with transparent front, illuminated

Temperature control via central TFT display, temperature can be adjusted from 30°F to 38°F (-1°C to +3°C).
Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data

Energy consumption
313 kWh/year.
Noise level 40 dBA.

Planning notes

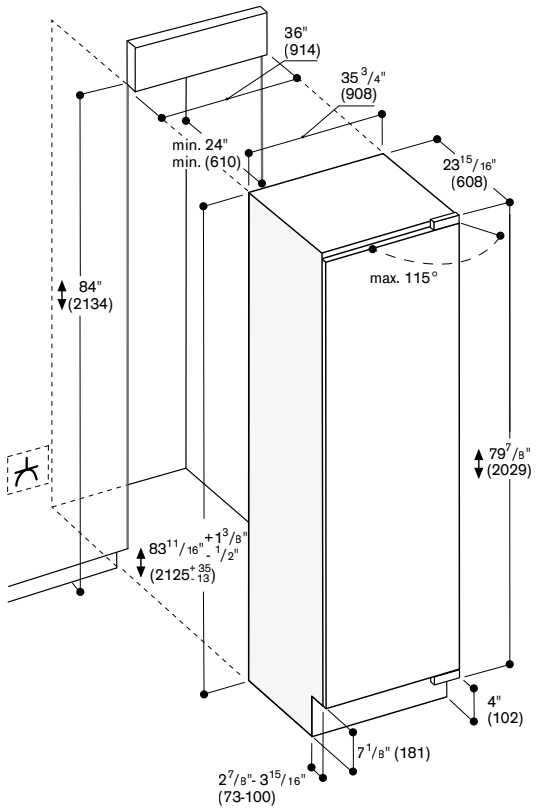
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: 90 lbs. (41 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 0.858 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RF 463 704

Fully integrated
Width 24" (61 cm)
Right-hinged

RF 463 705

Fully integrated
Width 24" (61 cm)
Left-hinged

Included accessories

- 1 Accessory for side-by-side installation
- 1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 422 611

Stainless steel door panel with handle
For RF 463, panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 811

Stainless steel door panel, handleless
For RF 463, panel thickness ¾".

RA 460 012

Additional side heating element
110 V. Required if appliances are installed with a distance greater than 5/8" and less than 6 3/4" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 3/4" apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 613

Ventilation grill stainless steel
For RF 463, with filter, right-hinged.

RA 464 614

Ventilation grill stainless steel
For RF 463, with filter, left-hinged.

Optional accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter system including saturation indicator.

Vario 400 series freezer column

RF 463

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminum door racks
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Ice and water dispenser in the door
- Integrated ice maker with fixed inlet water connection
- Proximity sensor for ice and water dispenser
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 11.2 cu.ft.

Operation

TFT touch display operation.
Clear text display.
Touch key operation for ice and water dispenser.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
4 safety glass shelves, white glass, 2 of which are individually adjustable in height.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Net volume 11.2 cu.ft.

Ice and water dispenser

Warm white LED lighting.
Proximity sensor for automatic activation of light and touch keys for ice and water dispenser.
Integrated, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.
Ice cube production approx. 4.2 lbs. (1.1 kg)/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 6.6 lbs. (3 kg) capacity.
Ice water supply approx. .05 cu.ft. (1.5 liters).

Consumption data

Energy consumption
457 kWh/year.
Noise level 42 dBA.

Planning notes

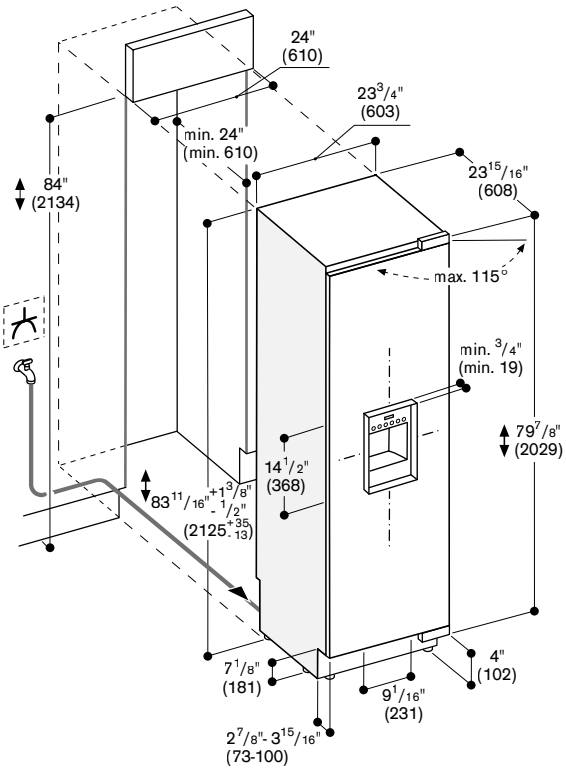
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Due to limitations in use, it is not recommended to install a freezer next to a wall which requires a door angle of 90°. Otherwise the drawer bins will be restricted.
Max. door panel weight: 147 lbs. (67 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.252 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.
Water inlet.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RF 411 704

Fully integrated
Width 18" (45.7 cm)

Included accessories

- 1 ice cube scoop
- 1 ice storage container, large
- 1 Accessory for side-by-side installation
- 1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 421 115
Stainless steel door panel **with handle**
For 18" (45.7 cm) wide appliances,
Panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 115

Stainless steel door panel, **handleless**
For 18" (45.7 cm) wide appliances,
panel thickness ¾".

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
¾" and less than 6 5/16" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 5/16" apart from each other.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 112

Ventilation grill stainless steel
For 18" (45.7 cm) wide appliances
with filter.

Optional accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

Vario 400 series freezer column

RF 411

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminum door racks
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 8.6 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.
Net volume 8.6 cu.ft.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.

Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5kg) capacity.

Consumption data

Energy consumption
418 kWh/year.
Noise level 42 dBA.

Planning notes

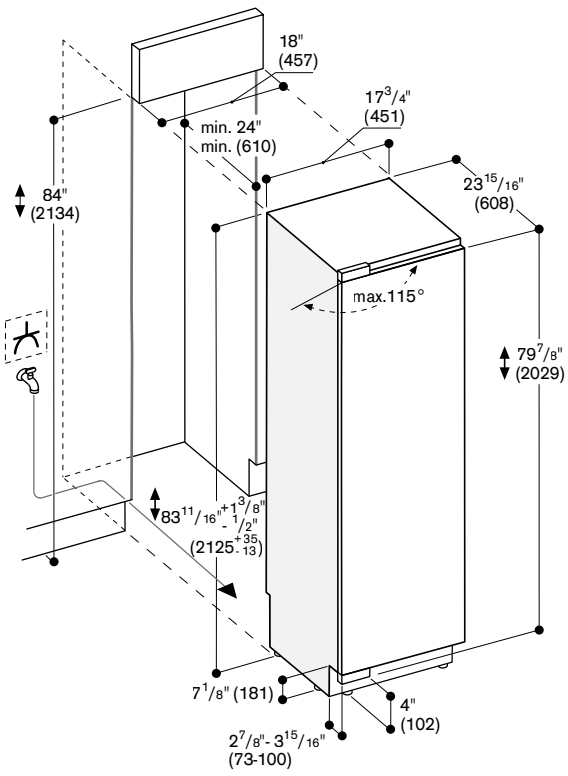
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Due to limitations in use, it is not recommended to install a freezer next to a wall which requires a door angle of 90°. Otherwise the drawer bins will be restricted.
In case of door opening angle of 90° the standard ice storage container cannot be removed. A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight: 55 lbs. (25 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.145 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m) detachable.
Water inlet.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RF 461 704

Fully integrated
Width 24" (61 cm)

Included accessories

- 1 ice cube scoop
- 1 ice storage container, large
- 1 Accessory for side-by-side installation
- 1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 421 615

Stainless steel door panel **with handle**
For 24" (61 cm) wide appliances, panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 615

Stainless steel door panel, **handleless**
For 24" (61 cm) wide appliances, panel thickness ¾".

RA 460 012

Additional side heating element
110 V. Required if appliances are installed with a distance greater than ⅝" and less than 6 ⅝" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 ⅝" apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 612

Ventilation grill stainless steel
For 24" (61 cm) wide appliances, with integrated water filter.

Optional accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter system including saturation indicator.

Vario 400 series freezer column

RF 461

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminum door racks
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 12.2 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Sabbath mode certified by Star-K. When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.
Net volume 12.2 cu.ft.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.

Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5kg) capacity.

Consumption data

Energy consumption
443 kWh/year.
Noise level 42 dBA.

Planning notes

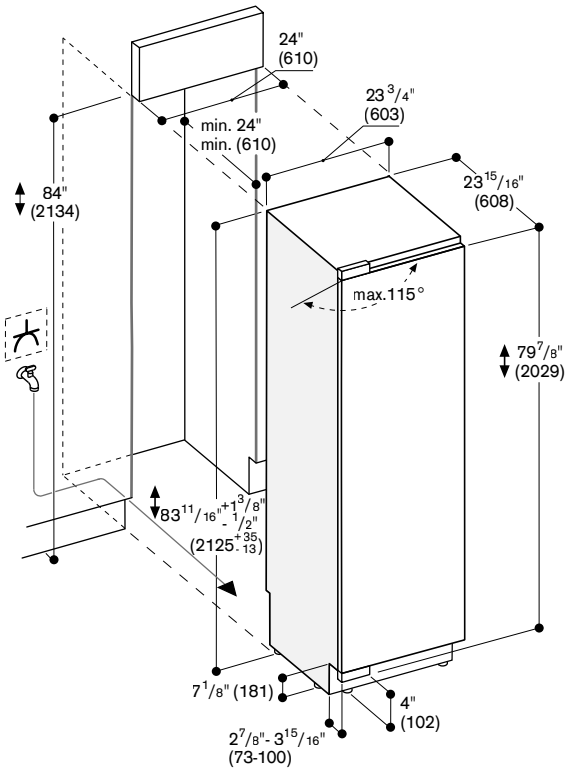
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Due to limitations in use, it is not recommended to install a freezer next to a wall which requires a door angle of 90°. Otherwise the drawer bins will be restricted.
In case of door opening angle of 90° the standard ice storage container cannot be removed. A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight: 90 lbs. (41 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.214 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m) detachable.
Water inlet.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of $\frac{1}{8}$ " (3 mm). See more details on page 247.



RF 471 704

Fully integrated
Width 30" (76.2 cm)

Included accessories

- 1 ice cube scoop
- 1 ice storage container, large
- 1 Accessory for side-by-side installation
- 1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 421 713

Stainless steel door panel with handle
For 30" (76.2 cm) wide appliances, panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 713

Stainless steel door panel, handleless
For 30" (76.2 cm) wide appliances, panel thickness ¾".

RA 460 012

Additional side heating element 110 V. Required if appliances are installed with a distance greater than ¾" and less than 6 ⅝" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 ⅝" apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 712

Ventilation grill stainless steel
For 30" (76.2 cm) wide appliances, with integrated water filter.

Optional accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter system including saturation indicator.

Vario 400 series freezer column

RF 471

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminum door racks
- Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 15.8 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.
Net volume 15.8 cu.ft.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.

Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5kg) capacity.

Consumption data

Energy consumption
493 kWh/year.
Noise level 42 dBA.

Planning notes

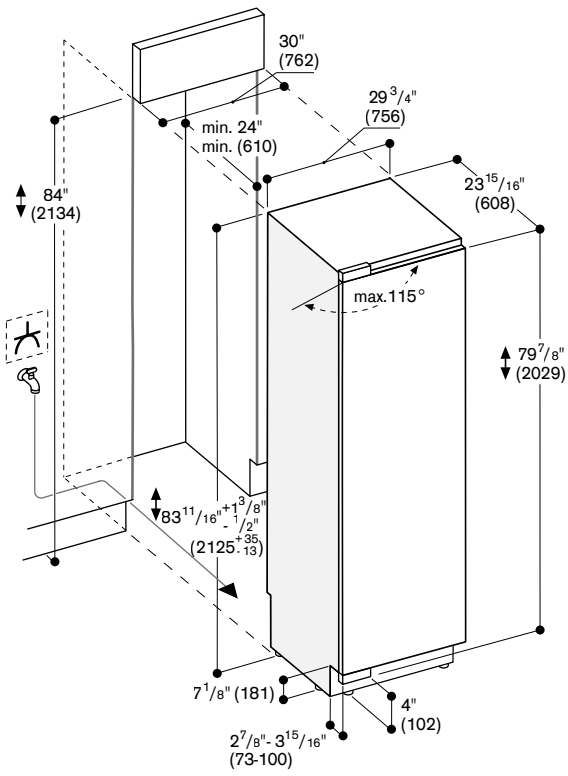
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Due to limitations in use, it is not recommended to install a freezer next to a wall which requires a door angle of 90°. Otherwise the drawer bins will be restricted.
In case of door opening angle of 90° the standard ice storage container cannot be removed. A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight: 130 lbs. (59 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.350 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m) detachable.
Water inlet.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RF 491 704

Fully integrated
Width 36" (91.4 cm)

Included accessories

- 1 ice cube scoop
- 1 ice storage container, large
- 1 Accessory for side-by-side installation
- 1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector)

Installation accessories

RA 421 914

Stainless steel door panel with handle
For 36" (91.4 cm) wide appliances,
panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 914

Stainless steel door panel, handleless
For 36" (91.4 cm) wide appliances,
panel thickness ¾".

RA 460 012

Additional side heating element
110 V. Required if appliances are
installed with a distance greater than
5/8" and less than 6 5/16" next to each
other and for all built-in situations in a
very humid environment. Not required
if appliances are installed more than
6 5/16" apart from each other.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 911

Ventilation grill stainless steel
For 36" (91.4 cm) wide appliances.

Optional accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

Vario 400 series freezer column

RF 491

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminum door racks
 - Flat stainless steel inner door
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- ENERGY STAR® certified
- Sabbath mode certified by Star-K
- Net volume 19.4 cu.ft.

Operation

TFT touch display operation.
Clear text display.

Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Sabbath mode certified by Star-K.
When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Freezing

No-Frost technology with fast freezing at -22°F (-30°C).
Temperature adjustable from 3°F to -11°F (-16°C to -24°C).
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.
Net volume 19.4 cu.ft.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.

Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5kg) capacity.

Consumption data

Energy consumption
543 kWh/year.
Noise level 42 dBA.

Planning notes

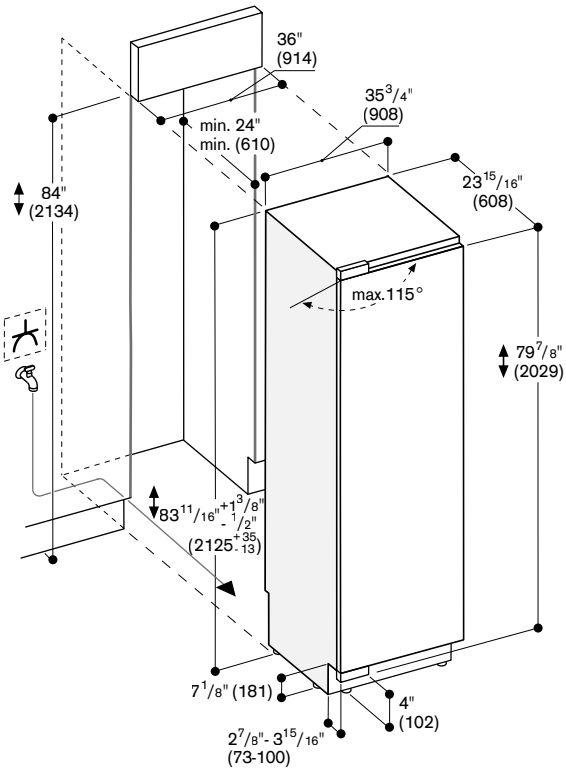
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Due to limitations in use, it is not recommended to install a freezer next to a wall which requires a door angle of 90°. Otherwise the drawer bins will be restricted.
In case of door opening angle of 90° the standard ice storage container cannot be removed. A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight: 95 lbs. (43 kg).
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 1.487 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m) detachable.
Water inlet.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.



RW 414 764

Fully integrated, with glass door
Width 18" (45.7 cm)

Included accessories

1 Accessory for side-by-side installation

Installation accessories

RA 420 010

Door lock for RW 414/464 wine storage unit
(Includes a special drill kit).

RA 421 116

Stainless steel door panel frame with handle

For 18" (45.7 cm) RW wine storage unit, left-hinged, panel thickness ¾".

RA 421 117

Stainless steel door panel frame with handle

For 18" (45.7 cm) RW wine storage unit, right-hinged, panel thickness ¾".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for wine climate cabinet.

With 3 mounts, length 44 ½" (1.131 mm).

RA 428 116

Stainless steel door panel, handleless
For 18" (45.7 cm) wide appliances, panel thickness ¾".

RA 460 012

Additional side heating element 110 V. Required if appliances are installed with a distance greater than ¾" and less than 6 ⅝" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 ⅝" apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111

Ventilation grill stainless steel
For 18" (45.7 cm) wide appliances.

Optional accessories

RA 430 000

Screw hole cover set. 8 pieces.
(When telescopic rails are removed)

Vario 400 series wine climate cabinet RW 414

- (18") Two independently controllable climate zones
- Consistent temperatures with exact control from 41°F to 68°F (+5 °C to +20°C)
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminum in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- Five preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 70 bottles
- Sabbath mode certified by Star-K

Operation

TFT touch display operation.
Clear text display.

Technical features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Sabbath mode certified by Star-K. When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Features

Capacity 70 bottles (based on 0.75/l standard bottles).
12 bottle trays,
- 10 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 6 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 9.7 cu.ft.

Consumption data

Energy consumption
369 kWh/year.
Noise level 43 dBA.

RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open bottles.

For 18" (45.7 cm) wide appliances.

RA 493 060

Presenter in oak wood and aluminum in anthracite for single bottle display
1 piece.

RA 491 161

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite

For 18" (45.7 cm) wide appliances.

RA 498 140

Bottle support in oak wood for convenient storage of bottles on the division plate.

For 18" wide appliances.

Planning notes

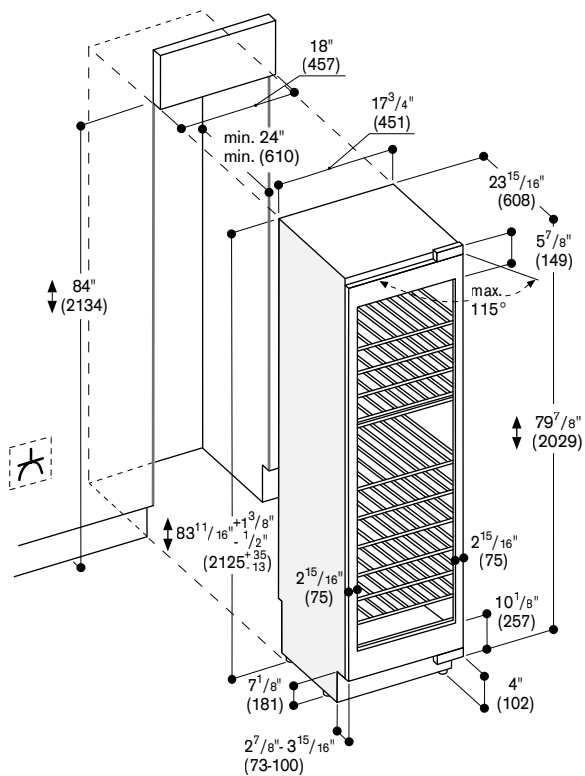
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: 160 lbs. (73 kg).
Plan a power outlet outside of the cut-out.
No transport/operation above 6,500 feet (2,000 m) sea level.

Please read additional planning notes on page 242 – 251.

Rating

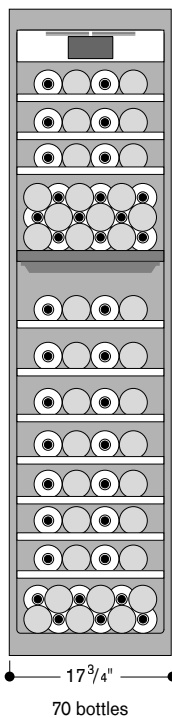
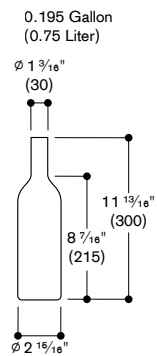
Total rating: 1.01 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.

Bottle storage



Numbers indicated inside parenthesis () = mm



RW 466 764

Fully integrated, with glass door
Width 24" (61 cm)

Included accessories

1 Accessory for side-by-side installation

Installation accessories

RA 420 010

Door lock for RW 414/464 wine storage unit
(Includes a special drill kit).

RA 421 616

Stainless steel door panel frame with handle

For 24" (61 cm) RW wine storage unit, left-hinged, panel thickness 3/4".

RA 421 617

Stainless steel door panel frame with handle

For 24" (61 cm) RW wine storage unit, right-hinged, panel thickness 3/4".

RA 423 140

Side trims, long.

RA 425 110

Stainless steel handle for wine climate cabinet.

With 3 mounts, length 44 1/2" (1.131 mm).

RA 428 616

Stainless steel door panel, handleless
For 24" (61 cm) wide appliances, panel thickness 3/4".

RA 460 012

Additional side heating element 110 V. Required if appliances are installed with a distance greater than 5/8" and less than 6 5/16" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16" apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611

Ventilation grill stainless steel
For 24" (61 cm) wide appliances.

Optional accessories

RA 430 000

Screw hole cover set. 8 pieces.
(When telescopic rails are removed)

Vario 400 series wine climate cabinet RW 466

- Three independently controllable climate zones
- Consistent temperatures with exact control from 41°F to 68°F (+5 °C to +20°C)
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminum in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- Five preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless cabinet front
 2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 99 bottles
- Sabbath mode certified by Star-K

Operation

TFT touch display operation.
Clear text display.

Technical features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Sabbath mode certified by Star-K. When sabbath mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Features

Capacity 99 bottles (based on 0.75/l standard bottles).
12 bottle trays,
- 9 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 13.7 cu.ft.

Consumption data

Energy consumption
456 kWh/year.
Noise level 43 dBA.

RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open bottles.

For 24" (61 cm) wide appliances.

RA 493 060

Presenter in oak wood and aluminum in anthracite for single bottle display
1 piece.

RA 491 661

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite

For 24" (61 cm) wide appliances.

RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate.

For 24" wide appliances.

Planning notes

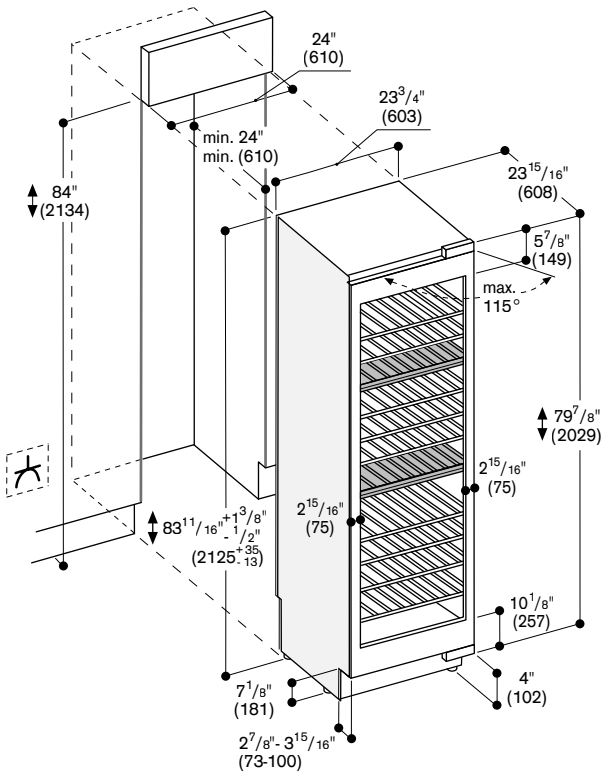
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: 167 lbs. (76 kg).
Plan a power outlet outside of the cut-out.
No transport/operation above 6,500 feet (2,000 m) sea level.

Please read additional planning notes on page 242 – 251.

Rating

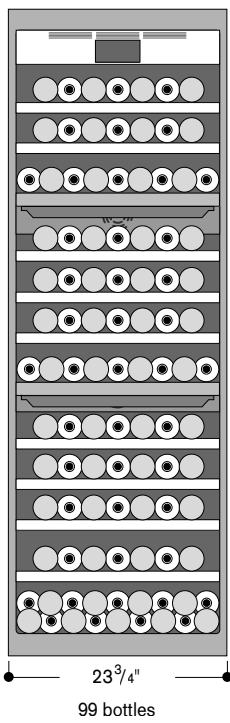
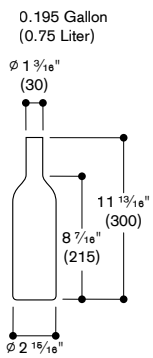
Total rating: 1.25 kW/24h.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable





The door face dimensions are designed for a maximum gap of 1/8" (3 mm). See more details on page 247.

Bottle storage



Numbers indicated inside parenthesis () = mm



RW 404 761

Under-counter wine storage unit with stainless steel-framed glass door
Width 23 5/8" (60cm)

Optional accessories

RA 050 220

Replacement activated charcoal air filter for upper and lower temperature zone.

400 series 24" under-counter wine storage unit
RW 404

- Two individual temperature zones, both continuously variable
- Consistent temperatures with exact control from 41 °F to 64 °F
- Extendable bottle trays in beech and aluminum
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Door lock
- 34-bottle capacity

Operation

Electronic temperature control with digital display.
Touch keys.
Dimmable presentation light option in each climate zone.
Interior lighting with automatic dimming with opening and closing of door.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.
Humidity control.
Cushioned door closing system integrated in door hinge.
Automatic defrosting with defrost water evaporation.
One activated charcoal air filter.
UV-protection.
Open-door and malfunction warning system.
Energy-saving vacation mode.

Features

Net volume of 3.3 cu.ft.
34-bottle capacity.
Five bottle trays, three of which are extendable.
Storage of magnum bottles possible.
LED lighting.

Planning notes

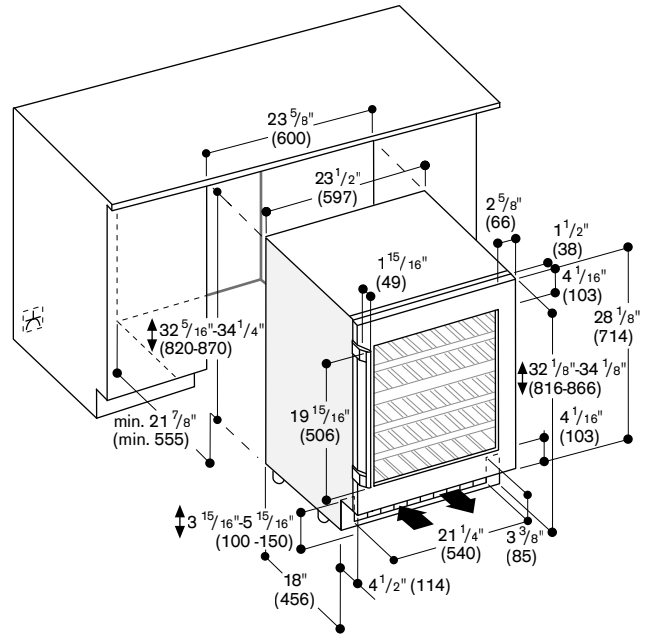
Toe kick not included. Custom toe kick required.
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opens to 95° and can be fixed.
For integration next to a side wall, a clearance of 5 7/8" hinge side is required.
Plan a power outlet outside of the cut-out.

Consumption data

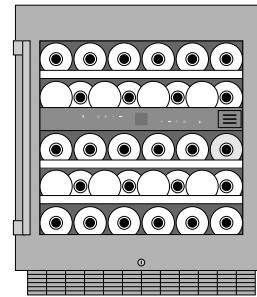
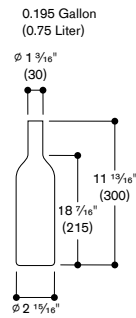
Energy consumption
144 kWh/year.
Noise level 38 dBA.

Rating

Total rating: 0.2 kWh/24h.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 71" with plug.



Bottle storage



Numbers indicated inside parenthesis () = mm

**RB 280 704**

Two-door bottom freezer
without ice maker
Fully integrated
Width: 22 1/4" (56 cm)

Included accessories

- 2 ice cube trays
- 2 ice packs
- 2 egg trays


200 series two-door bottom freezer
RB 280

- Three climate zones including fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminum profiles
- Innovative defrost technology:
 - Reduced energy consumption due to new evaporator design
 - Faster defrosting and easier cleaning due to less severe and more uniform ice build-up
 - Safety glass shelf between freezer drawers
- Cushioned door closing system allowing a soft and controlled door closure
- ENERGY STAR® certified
- Total unit gross capacity 9.6 cu.ft.

Operation

Electronic precision temperature control with digital temperature display. Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction warning system.
Energy-saving vacation mode.

Home network integration for digital services (Home Connect) wireless via WiFi. 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.

Cooling compartment

Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
5 safety glass shelves, of which 1 is fully extendable and 4 are height adjustable.
1 large door rack with aluminum profile for bottles with flexible bottle holder.
4 door racks with aluminum profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
1 full-width humidity drawer for vegetables, manually controllable.
Gross capacity 6.7 cu.ft.

Freezer compartment

No-Frost technology with fast freezing.
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
Defrost assistance.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Gross capacity 3 cu.ft.

Planning notes

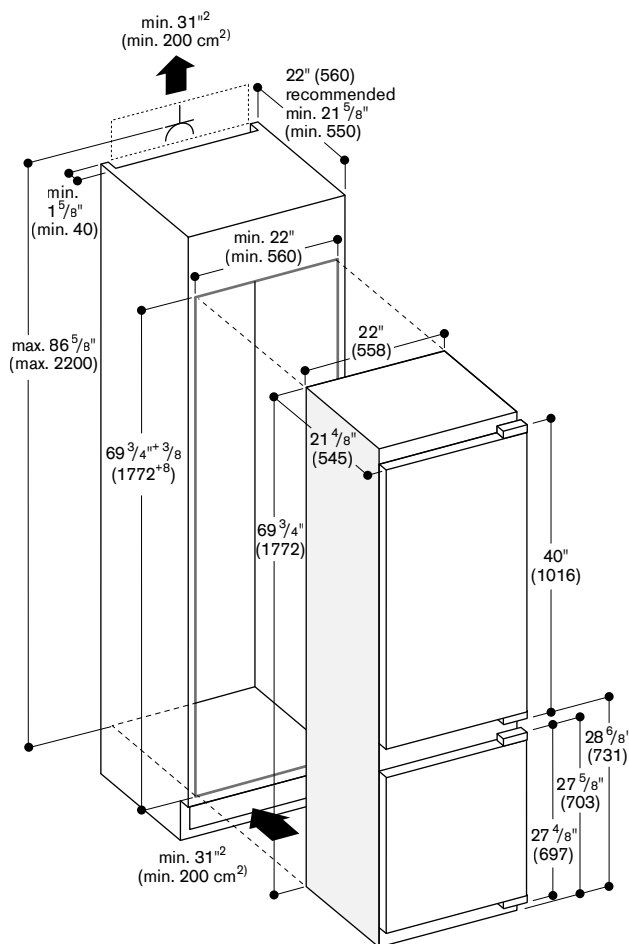
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Upper door: 40 lb.
Drawer: 40 lb.

Consumption data

Energy consumption
394 kWh/year.
Noise level 39 dBA.

Rating

Total rating: 1.081 kWh/24 h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 90" with plug.



Numbers indicated
inside parenthesis () = mm

Additional planning notes for Vario 400 series cooling

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the cutout with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than $\frac{5}{8}$ " (16 mm) or less than $6\frac{3}{4}$ " (160 mm) or the environment very humid the additional side heating element RA 460 012 needs to be installed between the appliances to avoid condensation.

If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 012 is required as well. It can be omitted if the distance between the appliances is greater than $6\frac{3}{4}$ " (160 mm). The additional side heating element RA 460 012 does not take up any additional space. It is already included in the cutout dimensions.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be added.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the additional side heating element RA 460 012.

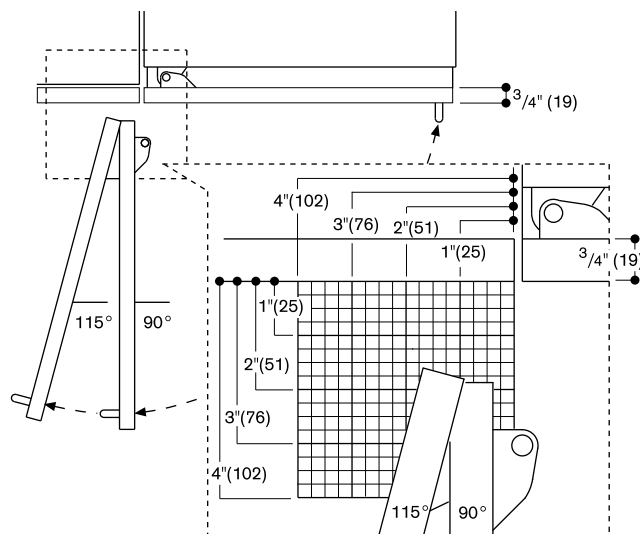
When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of $1\frac{3}{16}$ " (30 mm) is required. Please see pages 13 and 15 for more information.

When installing a cooling appliance next to a BOP/BMP/BSP from the 200 series ovens, a minimum lateral distance of $1\frac{3}{16}$ " (30 mm) is required, if the non-hinge side of the cooling appliance is next to the BOP/BMP/BSP. If both appliances are hinged on the same side, a minimum lateral distance of $1\frac{9}{16}$ " (40 mm) is required.

Door opening angle

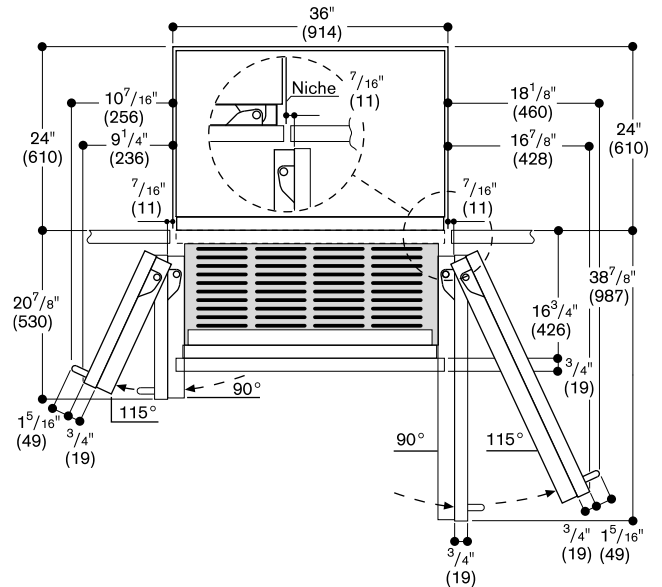
To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (countertops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.). The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of $\frac{3}{4}$ " (19 mm).

If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 463, RF 471, RF 491) next to a wall which requires a door angle of 90°. If the restrictions in use are accepted, the ice storage container must be exchanged for the small ice storage container (RA 448 220). This must be done prior fixing the door. Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance



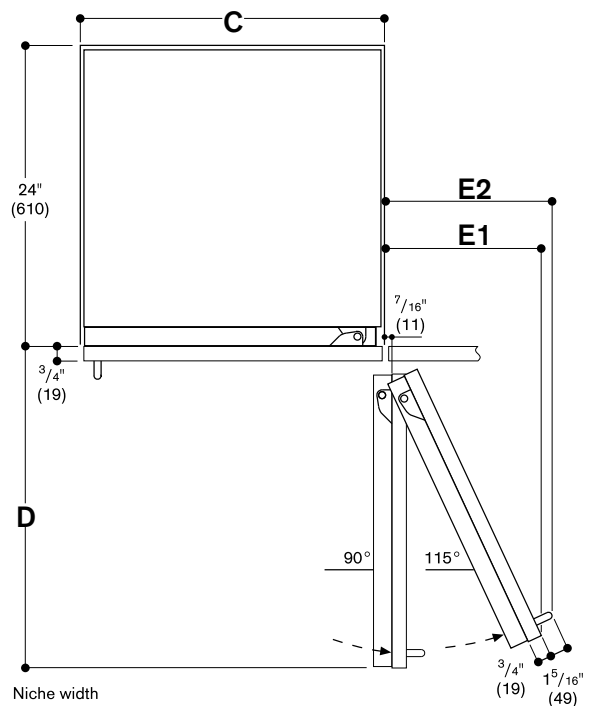
The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of $\frac{3}{4}$ " (19 mm).

Wall clearance RB 492/RV 492



The drawing is based on a cabinet panel width of $\frac{3}{4}$ " (19 mm) and a Gaggenau cabinet handle height of $1\frac{5}{16}$ " (49 mm).

Wall clearance RB 472/RC/RF/RW



C	D	E1	E2
18" (457 mm)	20 $\frac{1}{16}$ " (525 mm)	9 $\frac{1}{4}$ " (235 mm)	10 $\frac{7}{16}$ " (265 mm)
24" (610 mm)	26 $\frac{5}{8}$ " (677 mm)	11 $\frac{3}{4}$ " (299 mm)	13" (330 mm)
30" (762 mm)	32 $\frac{1}{16}$ " (830 mm)	14 $\frac{9}{16}$ " (363 mm)	15 $\frac{5}{16}$ " (395 mm)
36" (914 mm)	38 $\frac{3}{16}$ " (980 mm)	16 $\frac{7}{8}$ " (428 mm)	18 $\frac{1}{8}$ " (460 mm)

The drawing is based on a cabinet panel width of $\frac{3}{4}$ " (19 mm) and a Gaggenau cabinet handle height of $1\frac{5}{16}$ " (49 mm).

Notes:

- The adjustable feet have an adjustment range of $+1\frac{5}{16}$ " (+35 mm) to $-\frac{1}{2}$ " (-13 mm). The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least $3\frac{1}{2}$ " (100 mm).
- The panel thickness of customized doors can range from between $\frac{3}{4}$ " (19 mm) and $1\frac{1}{2}$ " (38 mm) (in the picture $\frac{3}{4}$ " (19 mm)).

Installation cutout

Unlike conventional built-in appliances, cooling appliances stand on the floor. This means that the installation cutout is a space in a line of kitchen units.

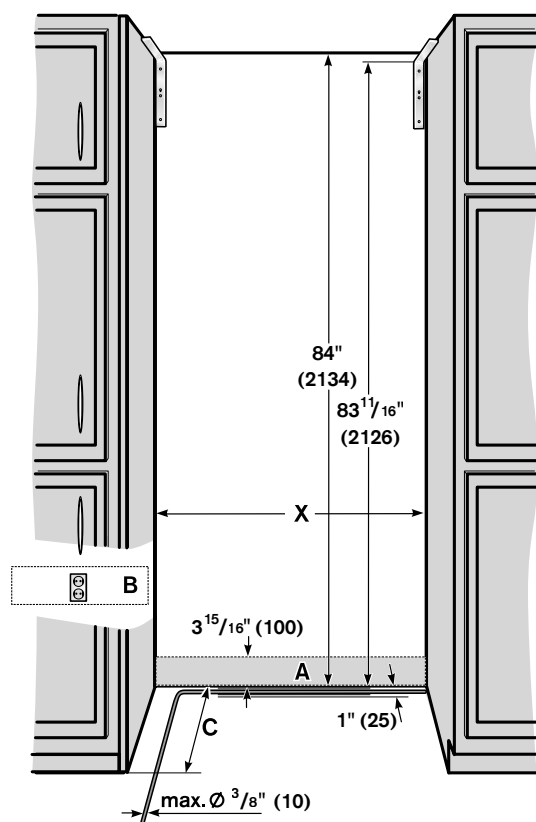
Installation cutout

The specified dimensions of the installation cutout must be observed to guarantee the proper installation of the appliance and the design of the cabinet front.

It is particularly important that the installation cutout is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation cutout is square.

The side walls and the upper molding of the installation cutout must be at least $\frac{5}{16}$ " (16 mm) thick.

Installation cutout for an individual appliance:



- A Area for installation the water connection
 B Area for installation the electrical connection must be outside the cutout
 C Depth of installation cutout, depending on kitchen design.
 C = 24" (610 mm) minimum!
 X Width of installation cutout, refer to the table below for more details:

Appliance type	Width of the cutout X
17 $\frac{3}{4}$ " (451 mm)	18" (457 mm)
23 $\frac{3}{4}$ " (603 mm)	24" (610 mm)
29 $\frac{3}{4}$ " (756 mm)	30" (762 mm)
35 $\frac{3}{4}$ " (908 mm)	36" (914 mm)

Installation cutout for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances. The width of the installation cutout is calculated from the sum of the widths of the individual appliances. The height and depth of the installation cutout correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as an oven, a radiator, etc.

If installation next to a heat source is unavoidable, observe the following minimum distances from the heat source:

- 1 $\frac{3}{16}$ " (3 cm) to electric or gas. When installing next to a cooktop, always refer to the cooktop installation instructions for more information.
 - 11 $\frac{3}{16}$ " (30 cm) from an oil or solid fuel cooktop.
- The floor of the installation location must not give way; if required, reinforce floor. To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even.

The floor must consist of a hard, rigid material.

The floor in the installation area must have the same height as the floor in the rest of the room.

Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable. If in doubt, consult an architect, structural engineer or construction expert.

Refer to the following table for load-bearing capacity:

Model	Description	Maximum load weight
RC462704	24" refrigeration column	983 lbs (446kg)
RC472704	30" refrigeration column	1,148 lbs (521kg)
RC492704	36" refrigeration column	1,430 lbs (649kg)
RF411704	18" freezer column	806 lbs (366kg)
RF461704	24" freezer column	902 lbs (450kg)*
RF471704	30" freezer column	1,177 lbs (533kg)
RF491704	36" freezer column	1,403 lbs (636kg)
RF463704 RF463705	24" ice & water dispenser columns	1,068 lbs (484kg)
RB472704	30" two-door bottom freezer	1,222 lbs (554kg)
RB492704	36" two-door bottom freezer	1,444 lbs (655kg)
RY492704	36" three-door bottom freezer	1,682 lbs (763kg)
RW414764	18" wine climate cabinet	867 lbs (394)kg
RW466764	24" wine climate cabinet	1,093 lbs (496kg)

*without water dispenser

Neighboring cabinetry

The new appliance is screwed firmly in place with the neighboring cabinet parts. Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.

The thickness of the toe kick can be a maximum $\frac{3}{4}$ " (19 mm).

Planning Information

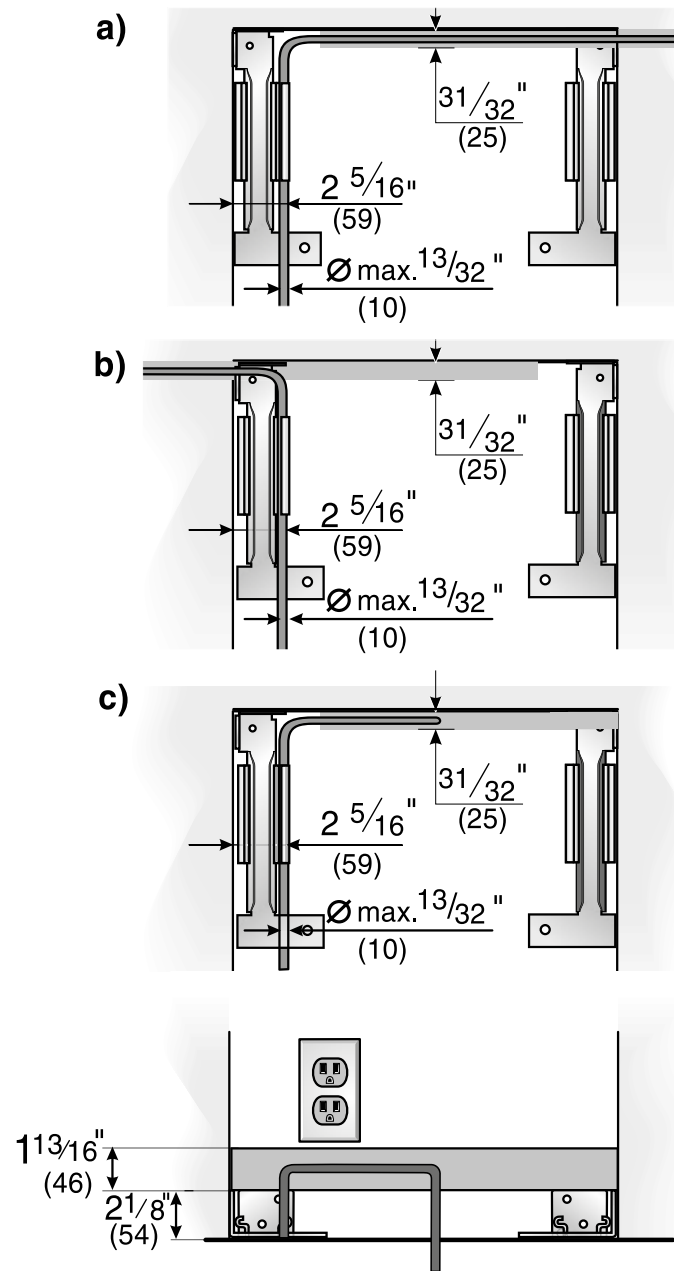
Water Location

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

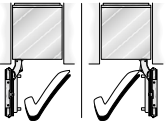
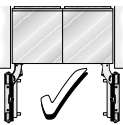
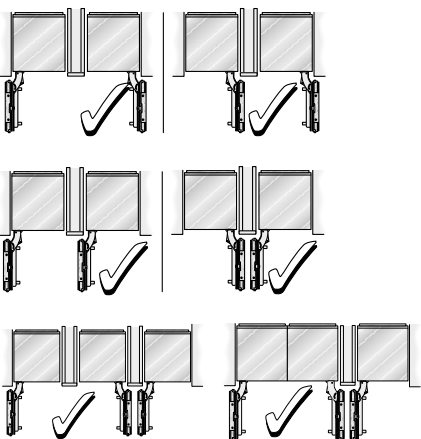
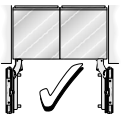

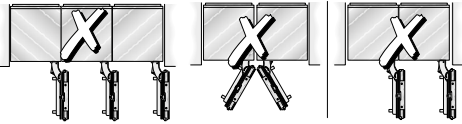
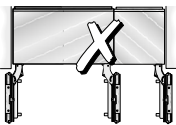
A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



Installation options

The modular refrigerator and freezer column concept from Gaggenau offers you a variety of installation possibilities. In some instances, optional accessories are required!

Recommended Installations	Considerations
<p>Stand-Alone</p> 	<p>Any appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102 mm), preferably 6" (152 mm) on the top and sides.</p>
<p>Side-By-Side</p> 	<p>When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).</p>
<p>Split Columns with Partition</p> 	<p>When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 242 for details on door opening range dimensions)</p> <p>Three appliances can be installed together only if a partition—minimum 5/8" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.</p>
<p>At The End of a Cabinetry Run</p> 	<p>All Gaggenau cooling appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead cabinet / fixtures before the appliance is placed in the cutout.</p>
Recommended Installations	Concerns
	<p>It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 242 for details on door opening range dimensions)</p>
	<p>A partition—minimum 5/8" (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door opening range. (See page 242 for details on door swivel range dimensions)</p>
	<p>A Gaggenau Three-door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door opening range. (See page 242 for details on door swivel range dimensions)</p>

*The Gaggenau warranty shall apply only to recommended installations.

Toe kick area | Upper molding of cutout (niche)

Toe kick and venting grill

Important!

Poor ventilation leads to damage to the appliance!

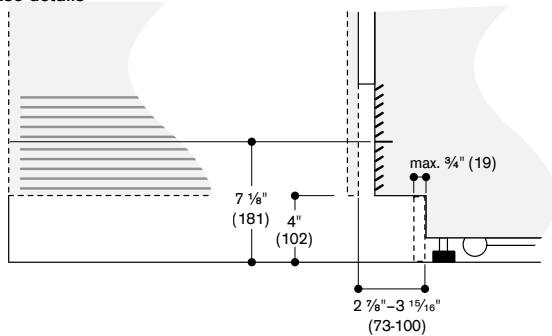
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower toe kick area. You must observe the minimum distance of $3\frac{15}{16}$ " (100 mm) between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 4" (102 mm). The toe kick can be maximum $\frac{3}{4}$ " (19 mm) thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base details



In relation to the standard height of the appliance, the height of the toe kick plate is 4" (102 mm). Maximum thickness of the toe kick plate is $\frac{3}{4}$ " (19 mm).

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 4" (102 mm). The maximum dimension is $7\frac{1}{8}$ " (181 mm). If this is the case, air inlets and exhaust air outlets would become visible!

Upper molding

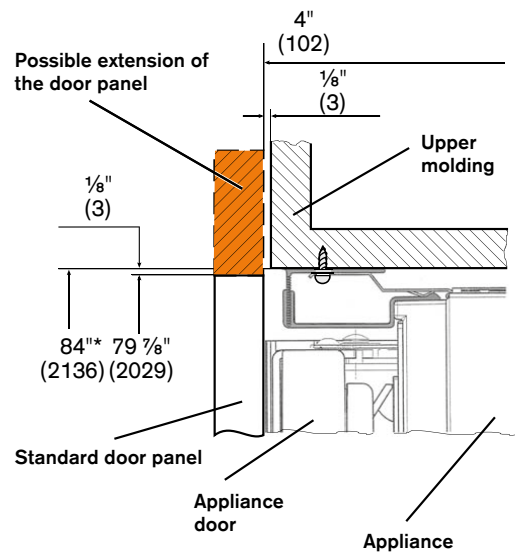
The height of the cabinet door on the appliance is dependent on:

- the overall height of the appliance,
- the distance from the bottom edge of the cabinet door to the floor,
- the appliance type (one-door or multi-door appliances).

The overall height of the appliance is $79\frac{7}{8}$ " (2,029 mm).

The height can be adjusted within a range of $-\frac{1}{2}$ " (-13 mm) to $+1\frac{5}{8}$ " (+35 mm). You must observe the minimum distance of $3\frac{15}{16}$ " (100 mm) between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!

It must be ensured that the upper molding of the installation cutout always has a depth of at least $3\frac{15}{16}$ " (100 mm) (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation cutout be guaranteed.

Dimensions of the optional accessories – door panels | door panel frames

The cabinetry, the height of the toe-kick, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the optional accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:

- Height of the toe-kick: 4" (102 mm)
- Overall height of the installation cut-out: 84" (2134 mm)
- Gap: 1/8" (3 mm)
- Panel thickness: 3/4" (19 mm)

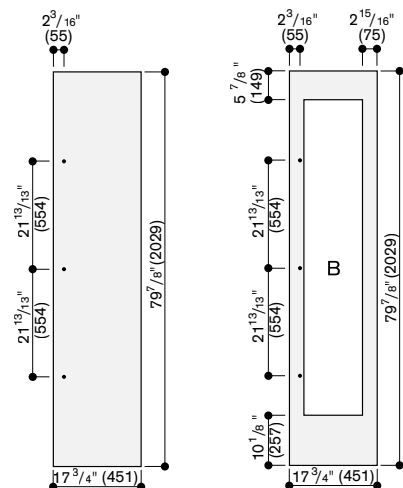
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customized cabinet door, please ensure that the back of the cabinet door is visible to a height of 8 1/16" (205 mm) over the floor when opening the appliance door and adapt to the front design. All diagrams are also valid for doors without handle.

Important!

While these diagrams can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe kick height, etc. Please ensure careful planning based on the specific kitchen design.

Recess width 18" (45.7cm)



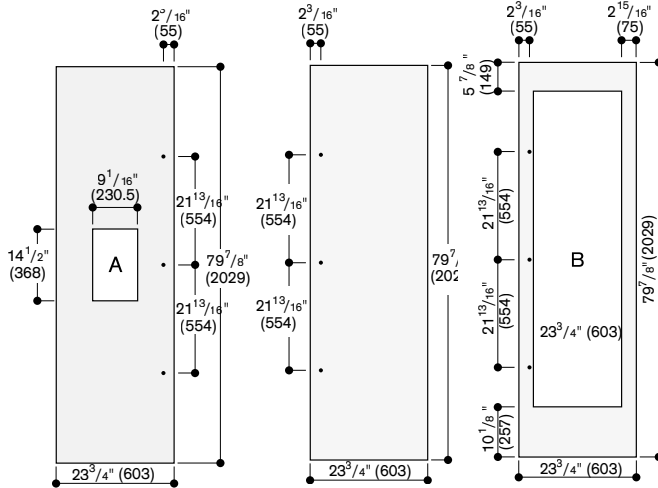
The door panel thickness is 3/4" (19mm).
The maximum door panel dimension are based on a clearance of 1/8" (3 mm), based on a single recess.
B: Width of the side frame parts of the door panel can be between 2 3/16" (65 mm) and 1/4" (82mm).

Maximum permitted door panel weight (for each door front)

Model	Description	Max. panel weight
RC462704	24" refrigerator column	95 lbs (43kg)
RC472704	30" refrigerator column	53 lbs (24kg)
RC492704	36" refrigerator column	90 lbs (41kg)
RF411704	18" freezer column	55 lbs (25kg)
RF461704	24" freezer column	90 lbs (41kg)
RF471704	30" freezer column	130 lbs (59kg)
RF491704	36" freezer column	95 lbs (43kg)
RF463704	24" ice & water dispenser columns	147 lbs (67kg)
RF463705		
RB472704	30" two-door bottom freezer	90 lbs. (41kg) Drawer 22 lbs (10kg)
RB492704	36" two-door bottom freezer	103 lbs. (47kg) Drawer 22 lbs. (10kg)
RY492704	36" three-door bottom freezer	147 lbs. (67kg) Drawer 22 lbs. (10kg)
RW414764	18" wine climate cabinet	160 lbs (73kg)
RW466764	24" wine climate cabinet	167 lbs (76kg)

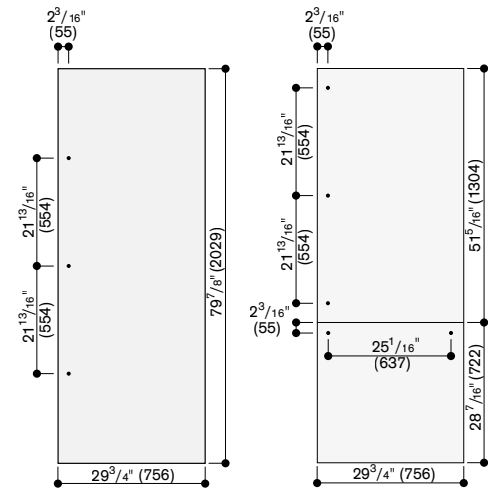
NOTE #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.
NOTE #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2" (64 mm) and 3 3/4" (95 mm).

Recess width 24" (61cm)



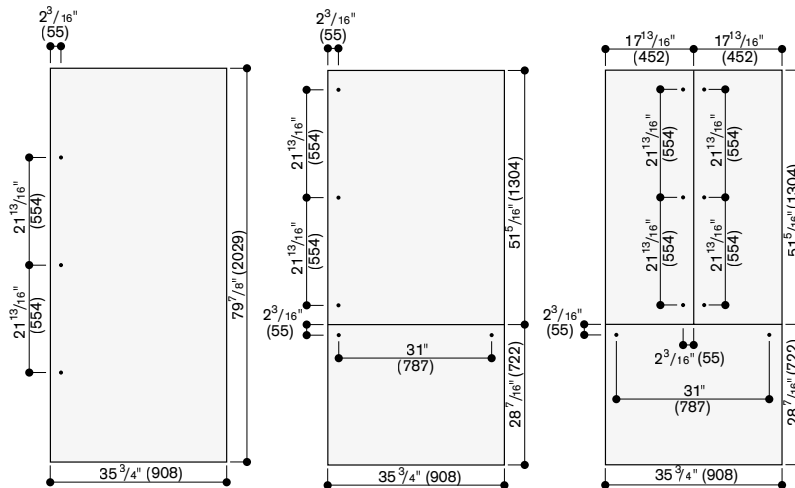
The door panel thickness is 3/4" (19mm).
The maximum door panel dimension are based on a clearance of 1/8" (3 mm), based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centered.
B: Width of the side frame parts of the door panel can be between 2 3/16" (65 mm) and 1/4" (82mm).

Recess width 30" (76.2cm)



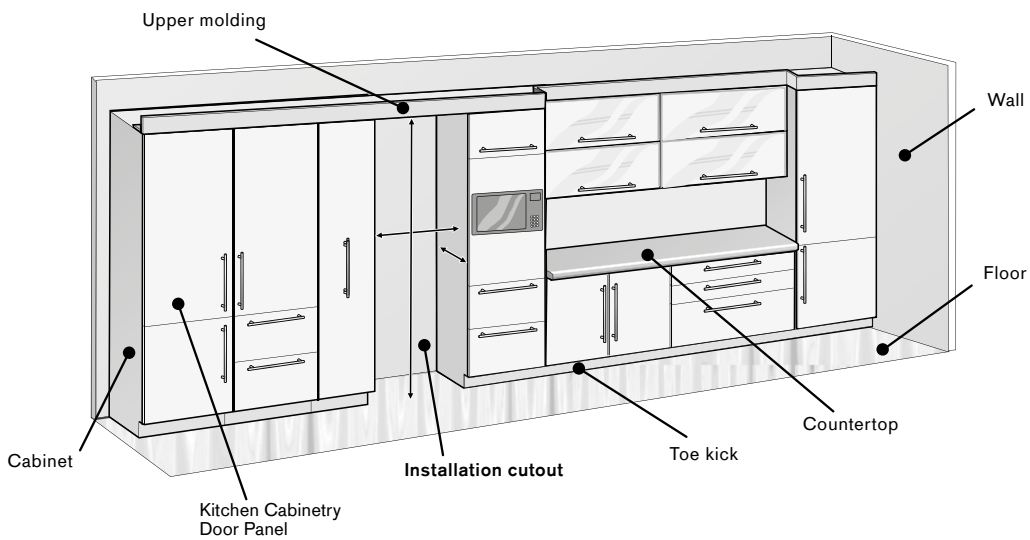
The door panel thickness is 3/4" (19mm).
The maximum door panel dimension are based on a clearance of 1/8" (3 mm), based on a single recess.

Recess width 36" (91.4cm)

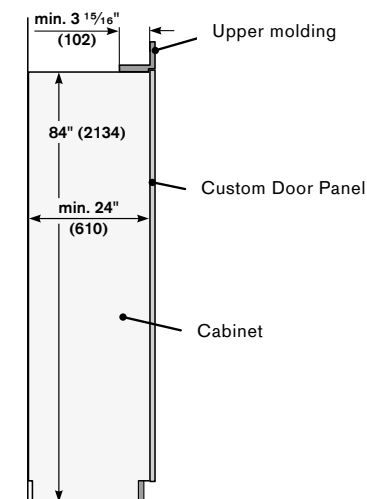


The door panel thickness is 3/4" (19mm).
The maximum door panel dimension are based on a clearance of 1/8" (3 mm), based on a single recess.

Planning principle for an individual appliance



Vertical cut Installation cutout



Installation cutout for an individual cooling appliance (example: 30" (762 mm) wide)

In this example, the installation cutout is formed by two tall cupboards (left and right) with an appropriate upper molding to the cutout.

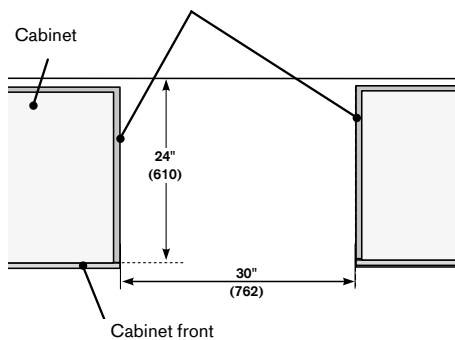
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

Requirements for the installation cutout:

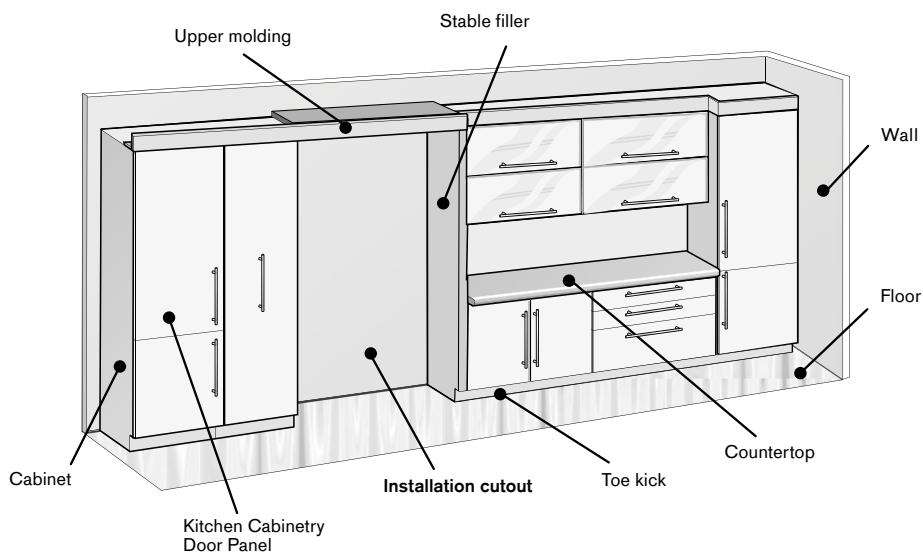
- The side walls of the installation cutout must be completely even and flat along their entire depth
- Upper molding is at least 3 15/16" (100 mm) deep and made of a solid material (min. 5/8" (16 mm) thick)
- Width of the installation cutout: 30" (762 mm)
- Depth of the installation cutout: min. 24" (610 mm)

The side walls of the installation cutout must be completely even and flat along their entire depth.

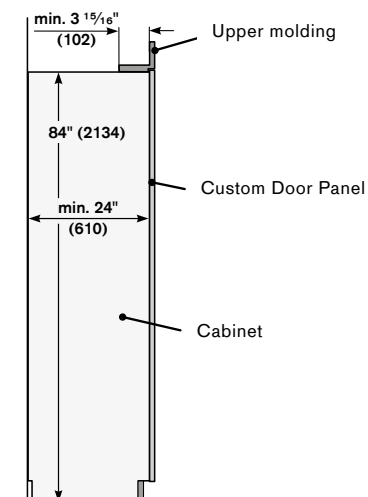
Horizontal cut Installation cutout



Planning principle for a side-by-side solution



Vertical cut Installation cutout



Installation cutout for a side-by-side solution

- 24" (610 mm) cooling appliance (right)
- 18" (457 mm) freezer (left)

In this example, the installation cutout is formed by a tall cupboard (left) and a stable toe kick (right) together with an appropriate upper molding for the cutout.

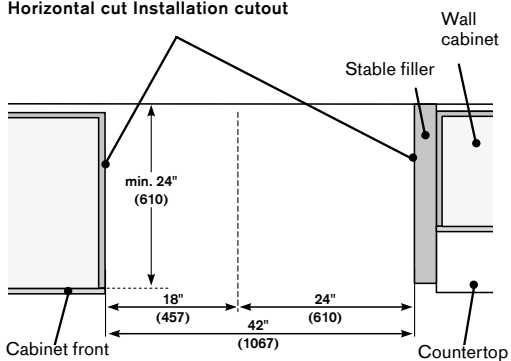
The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation cutout:

- The side walls of the installation cutout must be completely even and flat along their entire depth
- Upper molding is at least 3 1/16" (100 mm) deep and made of a solid material (min. 5/8" (16 mm) thick)
- Width of the installation cutout:
24" (610 mm) + 18" (457 mm) = 42" (1,067 mm)
- Depth of the installation cutout: min. 24" (610 mm)

The side walls of the installation cutout must be completely even and flat along their entire depth.

Horizontal cut Installation cutout



Planning examples



Side-by-side solution 1

RF 471 / RC 492

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside.



Side-by-side solution 2

RW 414 / RB 472

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside. Change door hinge of RW.

If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Side-by-side solution 3

RF 414 / RY 492

Usability limitations: Not all doors can be opened at the same time. The left door of the RY may collide with the handle of the RW.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Combination of 3

RF 461 / RW 466 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.

Installation accessories: 2x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: All three appliances must be connected to each other before installation and pushed together into the installation cutout.



Maximum distance

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: No limitation. All doors can be opened fully.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation cutouts. Clearance is large enough to open all doors at the same time. Change door hinge of RW 466.

If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Distance $\geq 6 \frac{5}{16}$ " (160 mm)

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation cutouts. The clearance between the two installation cutouts is greater than $6 \frac{5}{16}$ " (160 mm). Change door hinge of RW. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Distance $\leq 6 \frac{5}{16}$ " (160 mm)

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 012 (HE)*.

Notes: Two separate installation cutouts with a stable filler between them. The clearance between the two installation cutouts is less than $6 \frac{5}{16}$ " (160 mm). Therefore, an additional side heating element is required. Change door hinge of RW. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.



Combination of 4

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: All four appliances must be connected to each other before installation and pushed together into the installation cutout. Change door hinge of RF 471 and RW 466. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.



Combination of 4 - alternative

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side heating elements. All four appliances must be connected to each other before installation and pushed together into the installation cutout.

Footnote:

*SxS Accessory for side-by-side installation. In a very humid environment always use the additional side heating element instead of the accessory for side-by-side installation.

*HE Additional side heating element. Always required, if the distance between the appliances is greater than $\frac{5}{8}$ " (16 mm) or less than $6 \frac{5}{16}$ " (160 mm).

Optional accessories for Vario 400 series cooling



Appliance type	Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination	Refrigerator
	RY 492 704	RB 492 704	RB 472 704	RC 492 704
Door panels / door panel frames				
Stainless steel door panel with handles, panel thickness 3/4".	RA 421 915	RA 421 913	RA 421 715	RA 421 914
Stainless steel door panel without handles, panel thickness 3/4".	RA 428 915	RA 428 913	RA 428 715	RA 428 914
Stainless steel door panel frame with handle, left-hinged, panel thickness 3/4".				
Stainless steel door panel frame with handle, right-hinged, panel thickness 3/4".				
Stainless steel door panel frame without handle, panel thickness 3/4".				
RA 420 010 Door lock for RW 414 and RW 464				
Ventilation grill				
Stainless steel	RA 464 910	RA 464 910	RA 464 710	RA 464 911
Interior for wine climate cabinet				
Fully extendable bottle trays in oak wood and solid aluminum in anthracite.				
Removable shelf with oak wood frame. Suitable for decanters and open bottles.				
Presenter in oak wood and aluminum in anthracite for single bottle display. 1 piece.				
Bottle support in oak wood for convenient storage of bottles on the division plate.				
RA 430 000 Screw whole cover set. 8 Pieces.				
Handles				
RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 44 1/2", drilling distance between each mount 21 13/16".	•	•	•	•
RA 425 710 Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 25 7/8", drilling distance between the mounts 25 1/16".			•	
RA 425 910 Handle bar, stainless steel, short. For RB/RV 492, with 2 mounts, length 31 1/8", drilling distance between the mounts 31".	•	•		
Miscellaneous				
RA 430 100 Storage container with transparent lid, anthracite.	•	•	•	•
RA 448 220 Ice storage container, small. For installation with a door opening angle of 90°				
ET 625 365 Activated charcoal air filter (spare part)	•	•	•	•



Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer	Freezer
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RC 472 704	RC 462 704	RF 463 704	RF 463 705	RF 411 704	RF 461 704	RF 471 704	RF 491 704
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RA 421 713	RA 421 615	RA 422 611	RA 422 611	RA 421 115	RA 421 615	RA 421 713	RA 421 914
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RA 428 713	RA 428 615	RA 428 811	RA 428 811	RA 428 115	RA 428 615	RA 428 713	RA 428 914
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RA 464 711	RA 464 611	RA 464 613	RA 464 614	RA 464 112	RA 464 612	RA 464 712	RA 464 911
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Optional accessories for Vario 400 series cooling



Appliance type		Wine climate cabinet	Wine climate cabinet
		RW 466 764	RW 414 764
Door panels / door panel frames			
Stainless steel door panel with handles, panel thickness 3/4".			
Stainless steel door panel without handles, panel thickness 3/4".			
Stainless steel door panel frame with handle, left-hinged, panel thickness 3/4".		RA 421 616	RA 421 116
Stainless steel door panel frame with handle, right-hinged, panel thickness 3/4".		RA 421 617	RA 421 117
Stainless steel door panel frame without handle, panel thickness 3/4".		RA 428 616	RA 428 116
RA 420 010	Door lock for RW 414 and RW 464	•	•
Ventilation grill			
Stainless steel		RA 464 611	RA 464 111
Interior for wine climate cabinet			
Fully extendable bottle trays in oak wood and solid aluminum in anthracite.		RA 491 661	RA 491 161
Removable shelf with oak wood frame. Suitable for decanters and open bottles.		RA 492 660	RA 492 160
Presenter in oak wood and aluminum in anthracite for single bottle display. 1 piece.		RA 493 060	RA 493 060
Bottle support in oak wood for convenient storage of bottles on the division plate.		RA 498 640	RA 498 140
RA 430 000	Screw whole cover set. 8 Pieces.	•	•
Handles			
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, length 44 1/2", drilling distance between each mount 21 13/16".	•	•
RA 425 710	Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 25 7/8", drilling distance between the mounts 25 1/16".		
RA 425 910	Handle bar, stainless steel, short. For RB/RV 492, with 2 mounts, length 31 7/8", drilling distance between the mounts 31".		
Miscellaneous			
RA 430 100	Storage container with transparent lid, anthracite.		
RA 448 220	Ice storage container, small. For installation with a door opening angle of 90°		
ET 625 365	Activated charcoal air filter (spare part)	•	•

Included and optional accessories for Vario 400 series cooling appliances

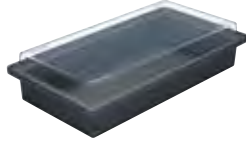
RA 050 220

Replacement activated charcoal air filter.



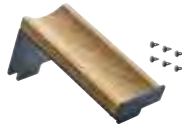
RA 430 100

Storage container with transparent lid, anthracite



RA 493 060

Presenter in oak wood and aluminum in anthracite for single bottle display 1 piece.



RA 430 000

Screw whole cover set. 8 pieces.



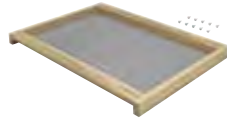
RA 448 220

Ice storage container, small.
For installation with a door opening angle of 90° the delivered ice storage container must be exchanged for the small ice storage container. This must be done prior to fixing the door.



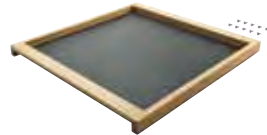
RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 18" wide appliances.



RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 24" wide appliances.



RA 498 140

Bottle support in oak wood for convenient storage of bottles on the division plate.
For 18" wide appliances.



RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate.
For 24" wide appliances.



RA 421 115

Stainless steel door panel with handle
For 18" wide appliances,
panel thickness 3/4".



RA 428 115

Stainless steel door panel, handleless
For 18" wide appliances,
panel thickness 3/4".



RA 421 116

Stainless steel door panel frame with handle
For 18" wide appliances, left-hinged,
panel thickness 3/4".



RA 421 117

Stainless steel door panel frame with handle
For 18" wide appliances,
right-hinged, panel thickness 3/4".



RA 428 116

Stainless steel door panel frame,
handleless

For 18" wide appliances,
panel thickness $\frac{3}{4}$ ".

**RA 421 617**

Stainless steel door panel frame with
handle

For 24" wide appliances, right-
hinged, panel thickness $\frac{3}{4}$ ".

**RA 421 615**

Stainless steel door panel with
handle

For 24" wide appliances,
panel thickness $\frac{3}{4}$ ".

**RA 428 616**

Stainless steel door panel frame,
handleless

For 24" wide appliances, panel
thickness $\frac{3}{4}$ ".

**RA 428 615**

Stainless steel door panel,
handleless

For 24" wide appliances,
panel thickness $\frac{3}{4}$ ".

**RA 421 713**

Stainless steel door panel with
handle

For 30" wide appliances,
panel thickness $\frac{3}{4}$ ".

**RA 421 616**

Stainless steel door panel frame with
handle

For 24" wide appliances,
left-hinged, panel thickness $\frac{3}{4}$ ".

**RA 428 713**

Stainless steel door panel,
handleless

For 30" wide appliances,
panel thickness $\frac{3}{4}$ ".



Included and optional accessories for Vario 400 series cooling appliances

RA 421 914

Stainless steel door panel with handle
For 36" wide appliances,
panel thickness 3/4".



RA 421 913

Stainless steel door panels with handles
For RB 492, panel thickness 3/4".



RA 428 914

Stainless steel door panel,
handleless
For 36" wide appliances,
panel thickness 3/4".



RA 428 913

Stainless steel door panels,
handleless
For RB 492, panel thickness 3/4".



RA 421 715

Stainless steel door panel with handle
For RB 472, panel thickness 3/4".



RA 421 915

Stainless steel door panels with handles
For RY 492, panel thickness 3/4".



RA 428 715

Stainless steel door panels,
handleless
For RB 472, panel thickness 3/4".



RA 428 915

Stainless steel door panels,
handleless
For RY 492, panel thickness 3/4".



RA 422 611

Stainless steel door panel with
handle
For RF 463, panel thickness $\frac{3}{4}$ ".



RA 428 811

Stainless steel door panel,
handleless
For RF 463, panel thickness $\frac{3}{4}$ ".



Included and optional accessories for Vario 400 series cooling appliances

RA 425 110

Stainless steel handle for refrigerator door.

With 3 mounts, length 44 1/2" (1.131 mm), drilling distance between each mount 21 13/16" (554 mm).



RA 425 710

Stainless steel handle for freezer door.

For RB 472 with 2 mounts, length 25 7/8" (658 mm), drilling distance between the mounts 25 1/16" (637 mm).



RA 425 910

Stainless steel handle for freezer door.

For RB/RV 492, with 2 mounts, length 31 7/8" (810 mm), drilling distance between the mounts 31" (787 mm).



RA 450 000

Mechanical particle filter.



RA 450 010

Activated charcoal filter for water filter system including saturation indicator.



RA 460 000

Accessory for side-by-side installation. Not required if appliances are installed more than 6 5/16" apart from each other.

Included in delivery for RF and RW



RA 460 012

Additional side heating element 110 V. Required if appliances are installed with a distance greater than 5/8" and less than 6 5/16" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16" apart from each other.



RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)



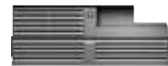
RA 460 030

Connecting element for vertically split fronts (for fridge-freezer combination)



RA 464 111

Ventilation grill stainless steel For 18" wide appliances.



RA 464 112

Ventilation grill stainless steel For 18" wide appliances with filter.



RA 464 611

Ventilation grill stainless steel For 24" wide appliances.



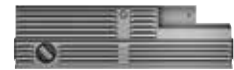
RA 464 612

Ventilation grill stainless steel For 24" wide appliances, with integrated water filter.



RA 464 613

Ventilation grill stainless steel For RF 463, with filter, right-hinged.



RA 464 614

Ventilation grill stainless steel For RF 463, with filter, left-hinged.



RA 464 711
 Ventilation grill stainless steel
 For 30" wide appliances.



RA 464 712
 Ventilation grill stainless steel
 For 30" wide appliances, with
 integrated water filter.



RA 464 710
 Ventilation grill stainless steel
 For RB 472 with integrated water
 filter.



RA 464 910
 Ventilation grill stainless steel
 For RB/RY 492.



RA 464 911
 Ventilation grill stainless steel
 For 36" wide appliances.



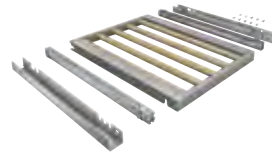
RA 097 600
 Accessory for side-by-side
 installation of two under-counter wine
 climate cabinets.



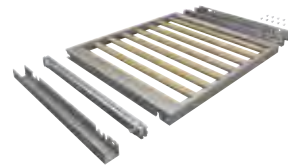
RA 420 010
 Door lock for RW 414 and RW 466



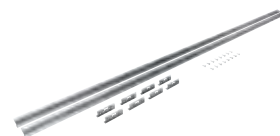
RA 491 161
 Fully extendable bottle trays with
 hidden telescopic rails in oak wood
 and solid aluminum in anthracite
 For 18" wide appliances.



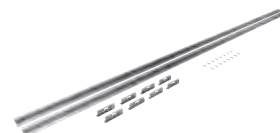
RA 491 661
 Fully extendable bottle trays with
 hidden telescopic rails in oak wood
 and solid aluminum in anthracite
 For 24" wide appliances.



RA 423 140
 Side trims, long. White powder
 coated metal.



RA 423 340
 Side trims, 2 pieces, for RY and RB.
 White powder coated metal.



Vario 400 series cooling appliances



Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated		RY 492 704	RB 492 704	RB 472 704
Dimensions				
Appliance dimensions W x H x D	(in)	35 3/4" x 83 1/16" x 23 1/16"	35 3/4" x 83 1/16" x 23 1/16"	29 3/4" x 83 1/16" x 23 1/16"
Cutout dimensions W x H x D	(in)	36" x 84" x 24"	36" x 84" x 24"	30" x 84" x 24"
Depth including wall clearance	(in)	24	24	24
Weight when empty	(lbs)	528	484	464
Shipping weight	(lbs)	569	525	480
Maximum load weight	(lbs)	1682	1444	1222
Transport package dimensions W x H x D	(in)	39 3/8" x 89" x 29 1/2"	39 3/8" x 89" x 29 1/2"	33 7/16" x 89" x 29 1/2"
Type and configuration				
Cooling / freezing / wine		•/•/-	•/•/-	•/•/-
Fresh cooling 32°F / fresh cooling < 32°F / fresh cooling		-/•/•	-/•/•	-/•/•
Fully integrated / integrated / under-counter / free-standing		•/-/-/-	•/-/-/-	•/-/-/-
Door hinge right / left / reversible		•/•/-	•/-/•	•/-/•
Glass door		-	-	-
Full paneling / door paneling		-/°	-/°	-/°
Volume / consumption data				
Total net volume	(cu.ft.)	19.4	19.5	16.0
- Net volume of cooling	(cu.ft.)	13.9	14	11.5
- Net volume of freezing	(cu.ft.)	5.5	5.5	4.5
Storage capacity 0.75 liter bottles	(no.)			
ENERGY STAR® certified		•	•	•
Daily energy consumption	(kWh/24h)	1.603	1.496	1.400
Annual energy consumption	(kWh)	585	546	511
Noise level	(dB (re 1 pW))	42	42	42
Operation				
TFT touch display		•	•	•
Opening assist for doors and freezer drawer		•	•	•
Clear text display	(No. of languages)	52	52	52
Features				
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		•/-/-/-	•/-/-/-	•/-/-/-
Fresh cooling zones with manually adjustable temperature	(no.)	•	•	•
Fresh cooling zones with humidity control	(no.)	•	•	•
Temperature / climate zones	(no.)	4	4	4
Temperature display internal / external		•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/•	•/•/•
Presentation light	(no.)	-	-	-
Lock		-	-	-
Humidity control		-	-	-
Activated charcoal air filter		•	•	•
Low-vibration operation		-	-	-
UV-protection		-	-	-
Stainless steel interior		-	•	•
Vacation mode		•	•	•
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		-/•	-/•	-/•
Digital services (Home Connect) wireless via WiFi. ¹		•	•	•
Cooling / fresh cooling				
Fast cooling		•	•	•
Dynamic cold air distribution		•	•	•
Levels in the interior	(No.)	4	3	3
Containers / drawers in the interior	(No.)	2	2	2
Door racks	(No.)	6	3	3
Egg racks	(No. of eggs)	18	18	18
Freezing				
Fast freezing		•	•	•
Freezing capacity	(lb/24h)	35	35	31
Storage time after a malfunction	(hrs.)	17	17	17
Interior compartments	(no.)	-	-	-
Baskets, containers, drawers in the interior	(no.)	2	2	2
Door racks	(no.)	-	-	-
Ice bucket, ice cub trays	(no.)	1	1	1
Rating				
Water connection inlet				
Total Amps		15	15	15

• Included. - Not available. ° Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services.



Refrigerator	Refrigerator	Refrigerator
RC 492 704	RC 472 704	RC 462 704
35 3/4" x 83 1/16" x 23 15/16"	29 3/4" x 83 1/16" x 23 15/16"	23 3/4" x 83 1/16" x 23 15/16"
36" x 84" x 24"	30" x 84" x 24"	24" x 84" x 24"
24	24	24
450	397	348
491	432	381
1430	1148	983
39 3/8" x 90 7/16" x 29 1/2"	33 1/2" x 89" x 29 1/2"	27 7/16" x 89" x 29 1/8"
•/•/•	•/•/•	•/•/•
•/•/•	•/•/•	•/•/•
•/•/•/•	•/•/•/•	•/•/•/•
•/•/•	•/•/•	•/•/•
-	-	-
-/°	-/°	-/°
20.6	16.8	13.0
20.6	16.8	13.0
-	-	-
•	•	•
0.858	0.792	0.723
313	289	264
40	40	40
•	•	•
•	•	•
52	52	52
-/•/•/•	-/•/•/•	-/•/•/•
•	•	•
•	•	•
3	3	3
•/•	•/•	•/•
•	•	•
•	•	•
•/•/•	•/•/•	•/•/•
-	-	-
-	-	-
-	-	-
•	•	•
-	-	-
-	-	-
•	•	•
-	-	-
•/•	•/•	•/•
-/•	-/•	-/•
•	•	•
•	•	•
•	•	•
4	4	4
3	3	3
3	4	4
18	18	18
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
15	15	15

Vario 400 series cooling appliances



Appliance type	Freezer	Freezer	Freezer
Fully integrated / integrated	RF 463 704	RF 463 705	RF 491 704
Dimensions			
Appliance dimensions W x H x D	(in) 23 3/4" x 83 1/16" x 23 1/16"	23 3/4" x 83 1/16" x 23 1/16"	35 3/4" x 83 1/16" x 23 1/16"
Cutout dimensions W x H x D	(in) 24" x 84" x 24"	24" x 84" x 24"	36" x 84" x 24"
Depth including wall clearance	(in) 24	24	24
Weight when empty	(lbs) 347	347	509
Shipping weight	(lbs) 380	380	551
Maximum load weight	(lbs) 1068	1068	1403
Transport package dimensions W x H x D	(in) 27 9/16" x 89" x 29 1/2"	27 9/16" x 89" x 29 1/2"	39 3/8" x 89" x 29 1/2"
Type and configuration			
Cooling / freezing / wine	- / • / -	- / • / -	- / • / -
Fresh cooling 32°F / fresh cooling < 32°F / fresh cooling	- / - / -	- / - / -	- / - / -
Fully integrated / integrated / under-counter / free-standing	• / - / - / -	• / - / - / -	• / - / - / -
Door hinge right / left / reversible	• / - / -	- / • / -	- / • / •
Glass door	-	-	-
Full paneling / door paneling	- / °	- / °	- / °
Volume / consumption data			
Total net volume	(cu.ft.) 11.2	11.2	19.4
- Net volume of cooling	(cu.ft.) -	-	-
- Net volume of freezing	(cu.ft.) 11.2	11.2	19.4
Storage capacity 0.75 liter bottles	(no.)		
ENERGY STAR® certified	•	•	•
Daily energy consumption	(kWh/24h) 1.252	1.252	1.487
Annual energy consumption	(kWh) 457	457	543
Noise level	(dB (re 1 pW)) 42	42	42
Operation			
TFT touch display	•	•	•
Opening assist for doors and freezer drawer	•	•	•
Clear text display	(No. of languages) 52	52	52
Features			
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water	- / • / • / •	- / • / • / •	• / - / - / -
Fresh cooling zones with manually adjustable temperature	(no.) -	-	-
Fresh cooling zones with humidity control	(no.) -	-	-
Temperature / climate zones	(no.) 1	1	1
Temperature display internal / external	• / -	• / -	• / -
Temperature adjustable to the precise degree	•	•	•
No-Frost technology	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing	- / - / •	- / - / •	- / - / •
Presentation light	(no.) -	-	-
Lock	-	-	-
Humidity control	-	-	-
Activated charcoal air filter	-	-	-
Low-vibration operation	-	-	-
UV-protection	-	-	-
Stainless steel interior	•	•	•
Vacation mode	-	-	-
Malfunction, visual / audible warning signal	• / •	• / •	• / •
Door open, visual / audible warning signal or door lock indication	- / •	- / •	- / •
Digital services (Home Connect) wireless via WiFi. ¹	•	•	•
Cooling / fresh cooling			
Fast cooling	-	-	-
Dynamic cold air distribution	-	-	-
Levels in the interior	(No.) -	-	-
Containers / drawers in the interior	(No.) -	-	-
Door racks	(No.) -	-	-
Egg racks	(No. of eggs) -	-	-
Freezing			
Fast freezing	•	•	•
Freezing capacity	(lb/24h) 31	31	-
Storage time after a malfunction	(hrs.) 10	10	14
Interior compartments	(no.) 4	4	5
Baskets, containers, drawers in the interior	(no.) 2	2	2
Door racks	(no.) -	-	3
Ice bucket, ice cub trays	(no.) 1	1	1
Rating			
Water connection inlet			
Total Amps	15	15	15

• Included. - Not available. ° Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Freezer	Freezer	Freezer
RF 471 704	RF 461 704	RF 411 704
29 3/4" x 83 1/16" x 23 15/16"	23 3/4" x 83 1/16" x 23 15/16"	17 3/4" x 83 1/16" x 23 15/16"
30" x 84" x 24"	24" x 84" x 24"	18" x 84" x 24"
24	24	24
396	351	280
432	383	309
1177	902	806
33 1/2" x 89" x 29 1/2"	27 1/16" x 89" x 29 1/2"	21 5/8" x 89" x 29 1/2"
- / • / -	- / • / -	- / • / -
- / - / -	- / - / -	- / - / -
• / - / - / -	• / - / - / -	• / - / - / -
- / • / •	- / • / •	- / • / •
-	-	-
- / °	- / °	- / °
15.8	12.2	8.6
-	-	-
15.8	12.2	8.6
•	•	•
1.350	1.214	1.145
493	443	418
42	42	42
•	•	•
•	•	•
52	52	52
• / - / - / -	• / - / - / -	• / - / - / -
-	-	-
-	-	-
1	1	1
• / -	• / -	• / -
•	•	•
•	•	•
- / - / •	- / - / •	- / - / •
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
•	•	•
-	-	-
• / •	• / •	• / •
- / •	- / •	- / •
•	•	•
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
•	•	•
44	39	35
14	13	10
5	5	5
2	2	2
4	4	4
1	1	1
15	15	15

Wine climate cabinets



Appliance type	Wine climate cabinet		Wine climate cabinet
Fully integrated / integrated	RW 466 764		RW 414 764
Stainless steel glass door			RW 404 761
Dimensions			
Appliance dimensions W x H x D	(in)	23 3/4" x 83 1/16" x 23 1/16"	17 3/4" x 83 1/16" x 23 1/16" 23 3/4" x 32 1/4" – 34 1/4" x 22 7/16"
Cutout dimensions W x H x D	(in)	24" x 84" x 24"	18" x 84" x 24" 23 5/8" x 32 1/4" – 34 1/4" x 22 13/16"
Depth including wall clearance	(in)	24"	24"
Weight when empty	(lbs)	344 (156)	289 (131) 128 (58)
Shipping weight	(lbs)	377 (171)	318 (144) 110 (50)
Maximum load weight	(lbs)	1093 (496)	867 (394) 115 (52)
Transport package dimensions W x H x D	(in)	27 1/16" x 89" x 29 1/2"	21 5/16" x 89" x 29 1/2" 26" x 32 1/4" x 23 3/16"
Type and configuration			
Cooling / freezing / wine		-/-/•	-/-/•
Fresh cooling 32°F / fresh cooling <=> 32°F / fresh cooling		-/-/-	-/-/-
Fully integrated / integrated / under-counter / free-standing		•/-/-/-	•/-/-/- -/-/•/-
Door hinge right / left / reversible		•/-/•	•/-/•
Glass door		•	•
Full paneling / door paneling		-/°	-/°
Volume / consumption data			
Total net volume	(cu.ft.)	13.7	9.7 3.3
- Net volume of cooling	(cu.ft.)	13.7	9.7 3.3
- Net volume of freezing	(cu.ft.)	-	-
Storage capacity 0.75 liter bottles	(no.)	99	70 34
ENERGY STAR® certified		-	-
Daily energy consumption	(kWh/24h)	1.25	1.01 0.2
Annual energy consumption	(kWh)	456	369 144
Noise level	(dB (re 1 pW))	43	43 38
Operation			
TFT touch display		•	• -
Opening assist for doors and freezer drawer		•	• -
Clear text display	(No. of languages)	52	52 -
Features			
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		-/-/-/-	-/-/-/-
Fresh cooling zones with manually adjustable temperature	(no.)	-	-
Fresh cooling zones with humidity control	(no.)	-	-
Temperature / climate zones	(no.)	3	2 2
Temperature display internal / external		•/-	•/-
Temperature adjustable to the precise degree		•	•
No-Frost technology		•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/-/-	•/-/-
Presentation light	(no.)	5	5
Lock		°	°
Humidity control		•	•
Activated charcoal air filter		•	•
Low-vibration operation		•	•
-UV-protection		•	•
Stainless steel interior		•	•
Vacation mode		-	-
Malfunction, visual / audible warning signal		•/•	•/•
Door open, visual / audible warning signal or door lock indication		-/•	-/•
Digital services (Home Connect) wireless via WiFi. ¹		•	•
Cooling / fresh cooling			
Fast cooling		-	-
Dynamic cold air distribution		-	-
Levels in the interior	(No.)	-	-
Containers / drawers in the interior	(No.)	-	-
Door racks	(No.)	-	-
Egg racks	(No. of eggs)	-	-
Wine			
Max. levels in the interior		12	13 5
Bottle tray fully extendable / extendable		•	•
Shelf fully extendable / extendable / removable		°	°
Storage of Magnum bottles possible		•	•
Suitable for decanters, open bottles and humidors		°	°
Rating			
Water connection inlet			
Total Amps		15	15 10

• Included. – Not available. ° Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services.

200 series cooling appliances



Appliance type		Bottom freezer
Fully integrated, with two doors, 30-inches		
Fully integrated, with two doors, 36-inches		
Fully integrated, with two doors, 22-inches		RB 280 704
Fully integrated, with three doors, 36-inches		
Fully integrated, 30-inches		
Fully integrated, 24-inches		
Fully integrated, 18-inches		
Fully integrated, with glass-framed door, 24-inches		
Fully integrated, with glass-framed door, 18-inches		
Under counter, 24-inches		
Dimensions		
Height	(in)	69 ³ / ₄ " + ³ / ₈ "
	(mm)	(1772 + 8)
Width	(in)	22
Depth including wall clearance	(in)	22
Weight when empty	(lbs)	154
Shipping weight	(lbs)	168
Type and identification		
Door hinge right, left/reversible		r/rev.
Full stainless steel door panels		-
Volume/energy efficiency		
Cooling (C)/freezing (F)/fresh cooling (FC) modes		C/F
Total net volume (cu.ft.)		9.6
Storage capacity of 0.75 liter bottles		-
ENERGY STAR® certified		•
Daily energy consumption per 100 l (3.5 cu.ft.) of net volume	(kWh)	1.081
Features		
Electronic temperature control		•
Vacation mode		•
Fresh cooling zones with humidity control		-
Cooling zones with humidity control		•
Temperature display internal/external		•/-
Automatic defrosting: cooling/fresh cooling/freezer compartment		•/-/•
Malfunction, visual/audible warning signal		•/•
Door open, visual/audible warning signal or door lock indication		•/•
Cooling section (fresh cooling zone) with dynamic cold air distribution		•
Fast cooling		•
Door bins with flap or sliding door (amount)		-
Door bins (amount)		-
Glass shelves in the cooling compartment continuous (amount)		5
Drawers in the cooling compartment (amount)		1
Wine and champagne bin		-
Aluminum door bins		-
Door lock		-
Digital services (Home Connect) wireless via WiFi. ¹		•
Freezing		
Fast freezing		-
Storage time after a malfunction (hrs.)		
Interior compartments/containers/ice cube trays (amount)		-/3/2
Rating		
Total Rating	(W)	90
Water connection inlet/outlet		-/-
Total Amps		10

• Included. - Not available. ◦ Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services.



Dishwashers

400 series dishwashers	270
200 series dishwashers	274
Dishwasher cut-out combinations	276
Included and optional accessories	284
Technical specifications	286



DF 480 763

fully integrated
Euro tub, appliance height 32 3/16"

DF 481 763

fully integrated
Tall tub, appliance height 34 1/8"

Included accessories

- 1 baking tray spray head
- 1 holder for Gastronorm inserts
- 1 holder for long-stemmed wine glasses

Installation accessories

DA 020 010
Stainless steel side trims for DF 480

DA 020 110
Stainless steel side trims for DF 481

DA 021 000
Folding hinge extends toe kick for fully-integrated look.

GZ 010 011
Aqua stop extension (78" long)
for all dishwashers.

Optional accessories

DA 042 030
Silvercare cartridge for all dishwashers

DA 043 000
Additional holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed wine glasses during the dishwashing process and ensures an optimal cleaning result. For positioning in the lower basket.

DA 231 010
Stainless steel-backed full glass door panel with handle for DF 480 Euro tub dishwasher.
Height-adjustable by 2".

DA 231 110
Stainless steel-backed full glass door panel with handle for DF 481 Tall tub dishwasher.
Height-adjustable by 2".



400 series dishwasher

DF 480/DF 481

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programs with aqua sensor and 5 options, such as Power and Intensive:
 - Clean and dry dishes in one hour.
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket.
- Flexible rack system with smooth running rails on all levels and cushioned closing of the upper and lower racks
- TFT display for intuitive operation of all functions
- Remaining time projection onto the kitchen floor
- Back-light illumination for a perfectly bright interior
- Push-to-open function for a perfect integration into handleless cabinet fronts
- Very quiet: 42 dBA
- Aqua stop
- ENERGY STAR® certified

Operation

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.
Remaining time projection onto the kitchen floor.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Flow-through water heater.
Triple filter system.
Soft lock.
Aqua stop.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Programs

8 programs:
Auto 150°F – 160°F.
Auto 127°F – 140°F.
Auto 113°F – 122°F.
Standard Eco 113°F – 136°F.
One Hour Wash 122°F (1 h.).
Quick Wash 113°F (30 min.).
Glass Care 122°F.
Pre-rinse.

5 cycle options:
Intensive.
Power.
Half Load.
Hygiene.
Zeo Dry (Extra Dry with Zeolite).

Features

Flexible rack system with smooth running rails on all levels and cushioned closing of the upper and lower racks.
3rd rack for cutlery.

Upper rack:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2".
6 folding tines.
4 folding racks.
2 glass support bars.

Lower rack:
8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes for DF 480 (upper/lower rack)
8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
9"/11", 8"/12" or 7"/13" respectively

12 place setting capacity.
Maximum glass loading capacity:
23 wine glasses.

Consumption data

Total annual energy consumption
269 kWh.
Water usage: 3.5 gallons.
Noise level: 42 dBA.

Planning notes

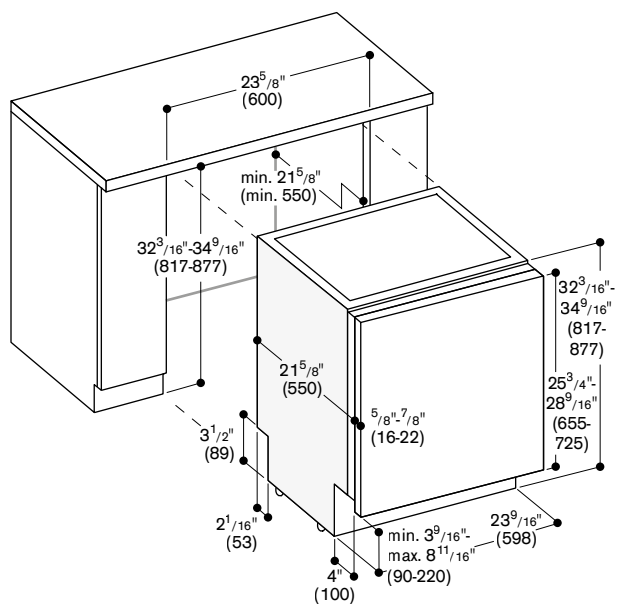
Height-adjustable feet.
Rear toe-kick protrusion 3 1/16" (see drawing).
To display the remaining time projection, a minimum toe-kick protrusion is required (1 9/16" + thickness of the cabinet front).
The maximum toe tick height must be reduced by 1 1/16" to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 480 and 22 lbs. for DF 481.
Door panel dimension dependent on toe-kick height of kitchen cabinets.
Installation and usage also with cabinet handle possible. The push-to-open function remains active.
Water connection with 3/4" screw gland.
Connection to hot or cold water possible.

Please read further planning notes on pages 276–277.

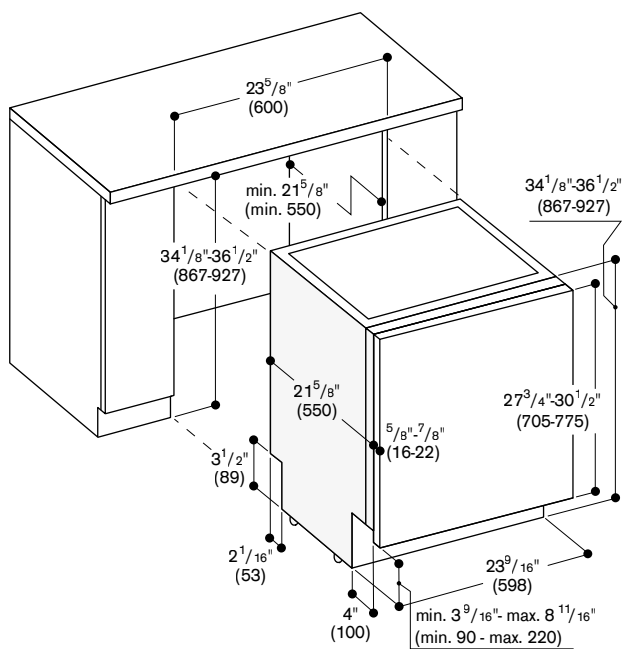
Rating

Total rating: 1.4 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with three-prong plug.

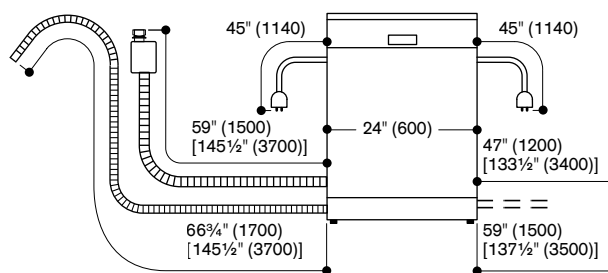
Euro Tub dishwasher DF 480



Tall Tub dishwasher DF 481



Connection dimensions for 24\"/>



[] values with extension kit

Numbers indicated
inside parenthesis () = mm



DF 480 763F

fully integrated
with flexible hinge

Euro tub, appliance height 32 3/16"

DF 481 763F

fully integrated
with flexible hinge

Tall tub, appliance height 34 1/8"

Included accessories

- 1 baking tray spray head
- 1 holder for Gastronorm inserts
- 1 holder for long-stemmed wine glasses

Installation accessories

DA 020 010

Stainless steel side trims for DF 480

DA 020 110

Stainless steel side trims for DF 481

GZ 010 011

Aqua stop extension (78" long)
for all dishwashers.

Optional accessories

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Additional holder for long-stemmed glasses.

Offers safe positioning for up to four long-stemmed wine glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower basket.



400 series flexible hinge dishwasher DF 480/DF 481

- Flexible hinge model best used to accommodate low toe kicks or for wall-mounted installations
- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programs with aqua sensor and 5 options, such as Power and Intensive:
 - Clean and dry dishes in one hour.
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket.
- Flexible rack system with smooth running rails on all levels and cushioned closing of the upper and lower racks
- TFT display for intuitive operation of all functions
- Back-light illumination for a perfectly bright interior
- Push-to-open function for a perfect integration into handleless cabinet fronts
- Very quiet: 42 dBA
- Visual and acoustic end of program indicator
- Aqua stop
- ENERGY STAR® certified

Operation

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.

Information key with use indications.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.

Info-light projects a red light onto the floor during the wash cycle.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Flow-through water heater.
Triple filter system.
Soft lock.
Aqua stop.

Home network integration for digital services (Home Connect) wireless via WiFi.

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

Programs

8 programs:
Auto 150 °F – 160 °F.
Auto 127 °F – 140 °F.
Auto 113 °F – 122 °F.
Standard Eco 113 °F – 136 °F.
One Hour Wash 122 °F (1 h.).
Quick Wash 113 °F (30 min.).
Glass Care 122 °F.
Pre-rinse.

5 cycle options:

Intensive.
Power.
Half Load.
Hygiene.
Zeo Dry (Extra Dry with Zeolite)

Features

Flexible rack system with smooth running rails on all levels and cushioned closing of the upper and lower racks.
3rd rack for cutlery.

Upper rack:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 2".
6 folding tines.
4 folding racks.
2 glass support bars.

Lower rack:

8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes for DF 480F (upper/lower rack)
8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF 481F (upper/lower rack)
9"/11", 8"/12" or 7"/13" respectively

12 place setting capacity.
Maximum glass loading capacity:
23 wine glasses.

Consumption data

Total annual energy consumption
269 kWh.
Water usage: 3.5 gallons.
Noise level: 42 dBA.

Planning notes

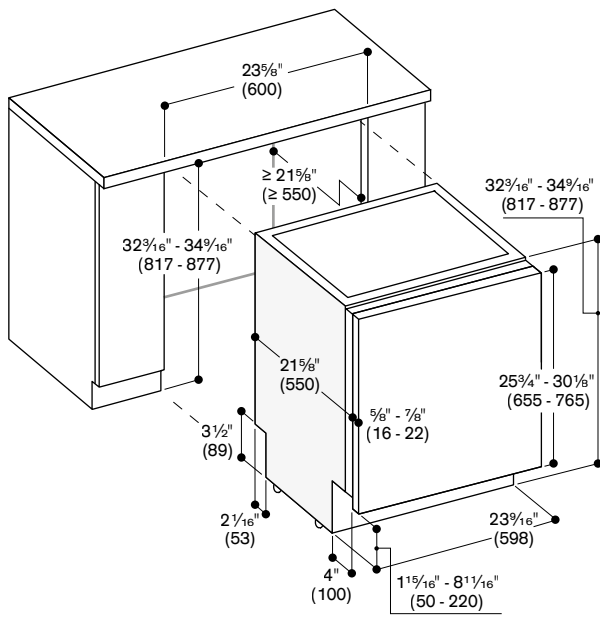
Height-adjustable feet.
Rear toe-kick protrusion 3 15/16" (see drawing).
Rear feet adjustable at front.
Door weight up to 24 lbs. for DF 480F and 24 lbs. for DF 481F.
Door panel dimension dependent on toe-kick height of kitchen cabinets.
Installation and usage also with cabinet handle possible. The push-to-open function remains active.
For installation into a tall unit, ventilation openings are recommended (min. 31 square inches).
Water connection with 3/4" screw gland.
Connection to hot or cold water possible.

Please read further planning notes on pages 278–283.

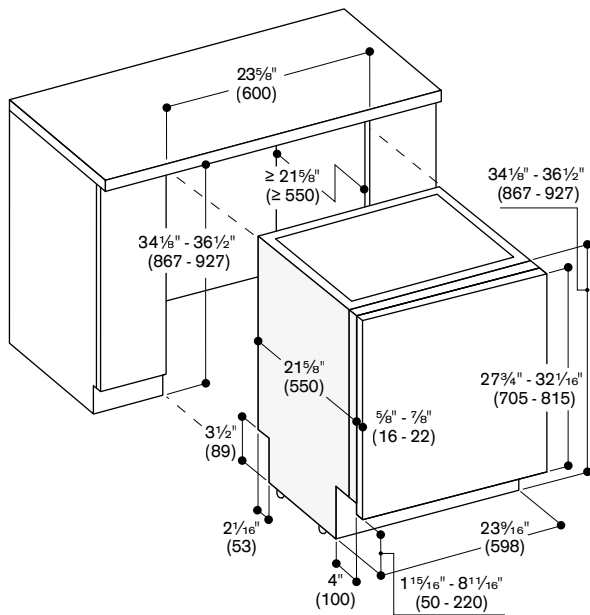
Rating

Total rating: 1.4 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with three-prong plug.

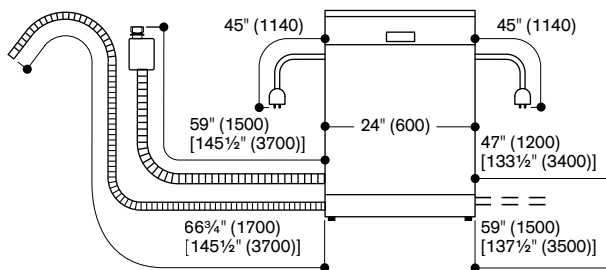
Euro Tub dishwasher DF 480F with flexible hinge



Tall Tub dishwasher DF 481F with flexible hinge



Connection dimensions for 24" wide dishwasher



[] values with extension kit

Numbers indicated inside parenthesis () = mm



DF 250 762

fully integrated

Euro tub, appliance height 32 3/16"

DF 251 762

fully integrated

Tall tub, appliance height 34 1/8"

Included accessory

1 baking tray spray head

Installation accessories

DA 020 110

Stainless steel side trims

DA 021 000

Folding hinge extends toe kick for fully-integrated look.

DA 231 010

Stainless steel-backed full glass door panel with handle for DF 250 Euro tub dishwasher.

Height-adjustable by 2".

DA 231 110

Stainless steel-backed full glass door panel with handle for DF 251 Tall tub dishwasher.

Height-adjustable by 2".

GH 045 010

Handle with 2 mounts, stainless steel, for custom panel

length, 17 1/16",

drilling distance 16 1/16".

GZ 010 011

Aqua stop extension (78" long) for all dishwashers.

Optional accessories

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses.

Offers safe positioning for up to four long-stemmed wine glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower basket.

DA 043 060

Glassware basket



200 series dishwasher

DF 250/DF 251

- 6 programs with aqua sensor and 3 cycle options, such as Extra Dry and Intensive
- Intensive cleaning in the lower basket while protecting glassware in the upper basket
- TFT display for intuitive operation of all functions
- 3rd rack for cutlery and utensils
- Bright interior lighting
- Very quiet: 44 dBA
- Aqua stop
- ENERGY STAR® certified

Operation

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Touch key operation.

Information key with use indications.

Delayed start timer up to 24 hours.

Visual and acoustic end of program indicator.

Info-Light projects a red light onto the floor during the wash cycle.

Technical Features

Perfectly illuminated interior.

Glass protection.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Flow-through water heater.

Triple filter system.

Soft lock.

Aqua stop.

Home network integration for digital services (Home Connect) wireless via WiFi.

For further information please check: home-connect.com.

Programs

6 programs:

Auto 127 °F–131 °F.

Auto 150 °F–160 °F.

Normal 113 °F–131 °F.

Quick wash 113 °F (30 min.).

Glass Care 122 °F.

Rinse and Hold 122 °F.

3 cycle options:

Intensive.

Turbo.

Extra Dry.

Features

Flexible rack system.

3rd rack for cutlery.

Upper rack:

Rackmatic with 3 levels, adjustable in height up to 2".

2 folding tines.

2 folding racks.

1 knife rack.

Lower rack:

4 folding tines.

2 folding racks.

Cutlery basket.

Maximum dish sizes for DF250

(upper/lower rack)

8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF251

(upper/lower rack)

9"/11", 8"/12" or 7"/13" respectively.

13 place setting capacity.

Consumption data

Total annual energy consumption
269 kWh.

Water usage: 2.9 gallons

Noise level: 44 dBA.

Planning notes

Height-adjustable feet.

Rear toe kick protrusion 3 15/16"
(see drawing).

Rear feet adjustable at front.

Door weight up to 22/22 lbs.

Door panel dimension dependent on toe kick height of kitchen cabinets.

Water connection with 3/4" screw gland.

Connection to hot or cold water possible.

For length of connection cable, water in-and-outlet, see adjacent drawing.

Please read further planning notes on pages 276–277.

Rating

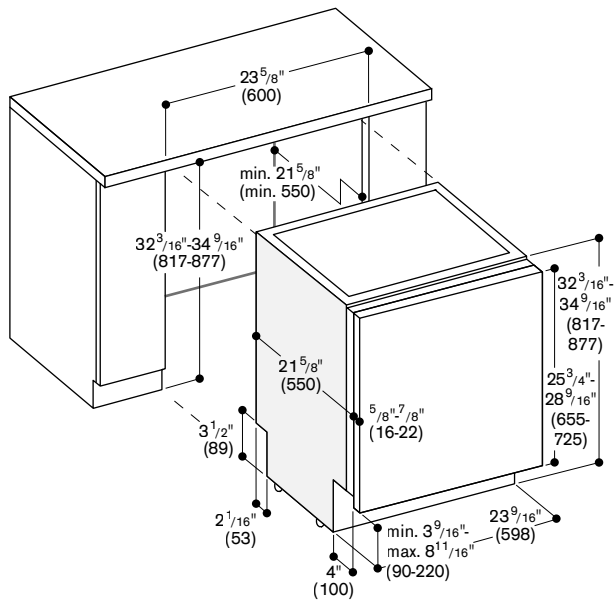
Total rating 1.4 kW.

Total Amps: 12 A.

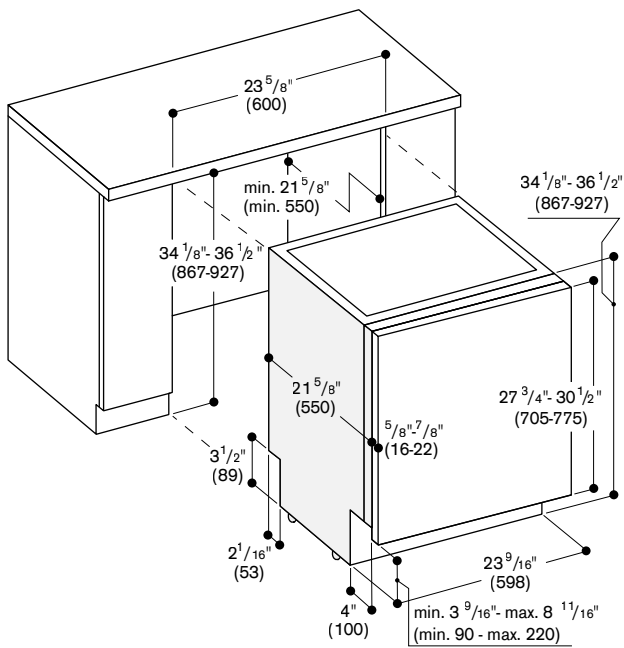
120 V / 60 Hz

Connecting cable 47 1/4" with three-prong plug.

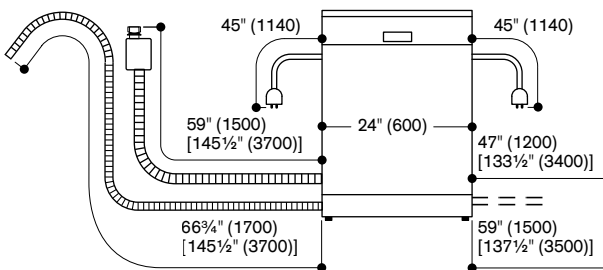
Euro Tub dishwasher DF 250



Tall Tub dishwasher DF 251



Connection dimensions for 24" wide dishwasher



[] values with extension kit

Numbers indicated inside parenthesis () = mm

Dishwasher cut-out combinations for standard dishwashers (without flexible hinge)

When under-counter height of 32 3/16" to 34 9/16" always plan a Euro tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 1/8" to 36 1/2" always plan a Tall tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 3/16" to 34 7/16" please note: Whether to plan a Euro tub or Tall tub dishwasher depends on the toe kick height.

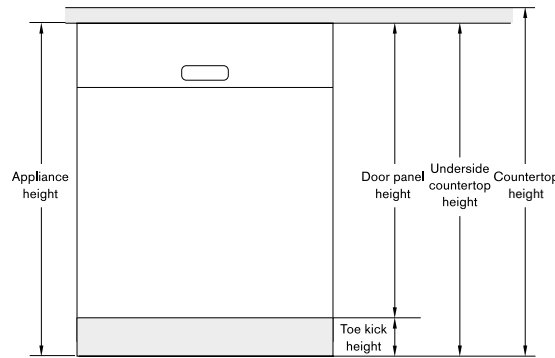
For dishwasher with remaining time projection, the maximum toe-kick height must be reduced by 1 3/16" (30 mm) to provide an optimal display.

Under-counter cabinet height 25 13/16"–28 9/16" (655–725)

Under-counter cabinet height 27 3/4"–30 1/2" (705–775)

Cut-out height in inches (mm) →	Under-counter cabinet height 25 13/16"–28 9/16" (655–725)											
	32 3/16 (815)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
<3 9/16 (90)	E (S)	E (S)	E (S)	E (S)	E (S)	E (S)	E (S)	T (S)	T (S)	T (S)	T (S)	T (S)
3 9/16 (90)	E	E (S/D)	E (S)	E (S)	E (S)	E (S)	E (S) T	E (S) T (S/D)	T (S)	T (S)	T (S)	T (S)
3 15/16 (100)	E	E	E (S/D)	E (S)	E (S)	E (S) T	E (S) T	T (S/D)	T (S)	T (S)	T (S)	T (S)
4 5/16 (110)	E	E	E	E (S/D)	E (S)	E (S) T	E (S) T	T	T (S/D)	T (S)	T (S)	T (S)
4 3/4 (120)	E	E	E	E	E (S/D)	E (S) T	E (S) T	T	T	T (S/D)	T (S)	T (S)
5 1/8 (130)	E	E	E	E	E	E (S/D) T	E (S) T	T	T	T	T (S/D)	T (S)
5 1/2 (140)	E	E	E	E	E	E (S) T	E (S/D) T	T	T	T	T	T (S/D)
5 7/8 (150)	E	E	E	E	E	E (S) T	E (S) T	T	T	T	T	T
6 5/16 (160)	E	E	E	E	E	E (S) T	E (S) T	T	T	T	T	T
6 11/16 (170)		E	E	E	E	E	E (S) T	T	T	T	T	T
7 1/16 (180)			E	E	E	E	E	T	T	T	T	T
7 1/2 (190)				E	E	E	E		T	T	T	T
7 7/8 (200)					E	E	E			T	T	T
8 1/4 (210)						E	E				T	T
8 11/16 (220)							E					T

E = Euro Tub dishwasher DF 480/DF 250, (S) = special solution
 T = Tall Tub dishwasher DF 481/DF 251, (S) = special solution
 (S) = special solution with folding hinge (DA 021 000) / divided kitchen cabinet door
 (D) = special solution with 3/8" gap from the countertop → Spacer batten / child lock not possible



Installation chart for door panel DA 231

Undercounter

The door panels cannot be used with dishwashers with flexible hinge.

The door panel is continuously variable for height over a range of 2".

Under-counter cabinet height 26 3/8"–28 3/8" (670–720)

Under-counter cabinet height 28 3/8"–30 5/8" (720–770)

Cut-out height in inches (mm) →	Under-counter cabinet height 26 3/8"–28 3/8" (670–720)											
	32 3/16 (815)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
3 3/4 (95)	E						T					
4 1/8 (105)	E	E					T	T				
4 1/2 (115)	E	E	E				T	T	T			
4 15/16 (125)	E	E	E	E			T	T	T	T		
5 5/16 (135)	E	E	E	E	E		T	T	T	T		
5 11/16 (145)	E	E	E	E	E	E T	T	T	T	T	T	
6 1/8 (155)		E	E	E	E	E	E T	T	T	T	T	T
6 1/2 (165)			E	E	E	E	E	T	T	T	T	T
6 7/8 (175)				E	E	E	E		T	T	T	T
7 5/16 (185)					E	E	E			T	T	T
7 11/16 (195)						E	E				T	T
8 1/16 (205)							E					T
8 7/16 (215)												
8 7/8 (225)												

E = Euro Tub dishwasher DF 250 160, door panels DA 231 010
 T = Tall Tub dishwasher DF 251 160, door panels DA 231 110

Additional planning notes for dishwashers with flexible hinge – DF 480 / 481 (F)

For cut-out heights from 32 3/32" to 33 27/32", in most cases, the Euro Tub dishwasher must be planned, regardless of the toe kick height.

For cut-out heights from 34 21/32" to 36 13/32", in most cases, the Tall Tub dishwasher must be planned, regardless of the toe kick height.

If the cut-out height amounts between 34 1/16" and 34 7/16", please note: Whether the Euro Tub dishwasher or the Tall Tub dishwasher can be used here depends on the toe kick height.

If the installation of a dishwasher with flexible hinge is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

Cabinet height 25 13/16" – 29 1/2" (655–755)

Toe kick height in inches (mm)	Cut-out height in inches (mm) →									
	32 3/32 (815)	32 9/32 (820)	32 15/32 (825)	32 11/16 (830)	32 7/8 (835)	33 1/16 (840)	33 9/32 (845)	33 15/32 (850)	33 21/32 (855)	33 27/32 (860)
2 (50) E										
2 1/16 (55) E	E									
2 2/16 (60) E	E	E								
2 3/16 (65) E	E	E	E							
2 4/16 (70) E	E	E	E	E						
3 (75) E	E	E	E	E	E					
3 1/8 (80) E	E	E	E	E	E	E				
3 3/8 (85) E	E	E	E	E	E	E	E			
3 5/8 (90) E*	E	E	E	E	E	E	E	E		
3 7/8 (95) E*	E*	E*	E	E	E	E	E	E	E	E
4 (100) E*	E*	E*	E*	E	E	E	E	E	E	E
4 1/8 (105) E*	E*	E*	E*	E*	E	E	E	E	E	E
4 3/16 (110) E*	E*	E*	E*	E*	E*	E	E	E	E	E
4 1/2 (115) E*	E*	E*	E*	E*	E*	E*	E	E	E	E
4 3/4 (120) E*	E*	E*	E*	E*	E*	E*	E*	E	E	E
5 (125) E*	E*	E*	E*	E*	E*	E*	E*	E*	E	E
5 1/8 (130) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E
5 3/8 (135) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
5 1/2 (140) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
5 5/8 (145) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
5 7/8 (150) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
6 1/8 (155) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
6 3/8 (160) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
6 1/2 (165) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
6 5/8 (170) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
6 7/8 (175) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
7 (180) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
7 1/4 (185) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
7 1/2 (190) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
7 5/8 (195) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
7 7/8 (200) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
8 1/16 (205) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
8 (210) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
8 1/4 (215) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*
8 3/16 (220) E*	E*	E*	E*	E*	E*	E*	E*	E*	E*	E*

E = Euro Tub dishwasher with flexible hinge DF 480 763F, 32 1/16" (81.5 cm) high

T = Tall Tub dishwasher with flexible hinge DF 481 763F, 32 1/16" (86.5 cm) high

* Also possible with dishwashers without flexible hinge.

Included dishwasher accessories for DF 480 / 481 (F)

Flexible rack system

Flexible rack system with smooth running rails on all levels and cushioned closing of the upper and lower rack.

For more flexibility and easier handling when loading and unloading the dishwasher.

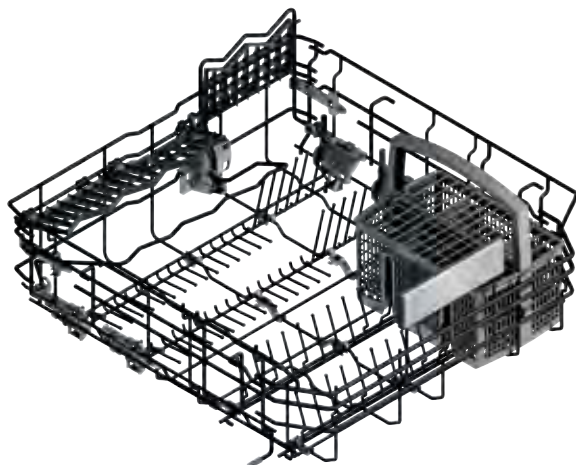
Upper rack

6 folding tines.
4 folding racks.
2 glass support bars.
With over extension, smooth running rails and soft-closing as well as rackmatic with 3 levels, adjustable in height up to 2"
Handle for easier removal of the upper rack.



Lower rack

8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and soft-closing.
Handle for easier removal of the lower rack.



3rd rack (Cutlery drawer)

Additional third loading rack includes pull-out rails above the upper rack. Also suitable for large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.



Optional accessories

DA 042 030**Silvercare cartridge for all dishwashers.**

Made of aluminum to protect silverware from corrosion. Easy use of cartridge in the cutlery basket.

W x H x D in inches:

2 1/16" x 8 9/16" x 1 7/8".

**DA 043 000****Holder for long-stemmed glasses.**

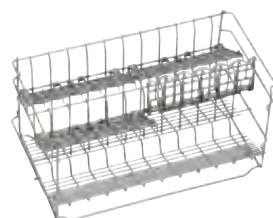
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower rack.

Included with DF 480/481 (F) dishwashers.

**DA 043 060****Glassware basket**

Special basket to prevent tipping of cups or long stemmed glasses. Fold the folding tines in the lower basket down to accommodate glass basket. For use with DF 250 / DF 251 only.



Holds max. 12 long stemmed glasses or 24 cups.

Glass basket with 4 folding racks, silver-colored.

W x H x D in inches:

19 5/16" x 13 3/8" x 10 1/4".

DA 020 010**Stainless steel trim kit**

Euro tub dishwasher.

W x D in inches: 7/8" x 1 9/16"

Height 24 3/16".

DA 020 110**Stainless steel trim kit**

Tall tub dishwasher.

W x D in inches: 7/8" x 1 9/16"

Height 26 3/16".

Trim kit with two stainless steel connection strips to cover the gap between cut-out and adjacent cabinet and to mount the dishwasher in the cut-out.

The black corner support is replaced by a stainless steel trim kit.

Two connection strips, one each for both right and left.

**DA 021 000****Hinge for all fully integrated dishwashers**

Extends the toe kick outward to line up with cabinets for a fully-integrated look.

Installation solution for dishwashers with a cut-out height of up to 36 1/4".

The hinge is fastened to the base of the appliance. The lower part of the split cabinet door panel is mounted onto it.

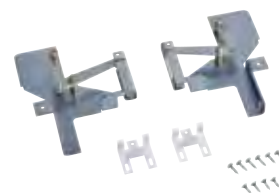
Height upper part of the split cabinet panel:

25 3/8" – 26 3/4" for

32 1/16" (81.5 cm) high dishwashers.

27 3/8" – 28 3/4" for

34 1/16" (86.5 cm) high dishwashers.

**DA 231 010**

Stainless steel-backed full glass door panel with handle for DF 480/DF 250 Euro tub dishwasher.

Height-adjustable by 2".

Height 26 3/8" – 28 5/16"

W x D: 23 1/4" x 9/4"

Handle:

W x D x diameter:

17 1/4" x 1 5/16" x 9/16"

DA 231 110

Stainless steel-backed full glass door panel with handle for DF 481/DF 251 Tall tub dishwasher.

Height-adjustable by 2".

Height 28 3/8" – 30 1/4"

W x D: 23 1/4" x 9/4"

Handle:

W x D x diameter:

17 1/4" x 1 5/16" x 9/16"



Height-adjustable by 2" 

GH 045 010

Handle with 2 mounts, stainless steel, for custom panel

length 17 1/16",

drilling distance 16 13/16".

**GZ 010 011****Aqua stop extension (78" long)**

For all models

Extends the water supply and waste hose up to 10'.



Necessary if distance from water connection to dishwasher is more than 47 1/4".

Dishwashers



Appliance	Fully integrated	Fully integrated
Appliance height 32 3/16" (Euro tub)	DF 480 763	
Appliance height 34 9/16" (Tall tub)	DF 481 763	
Appliance height 32 3/16" (Euro tub) with flexible hinge		DF 480 763F
Appliance height 34 9/16" (Tall tub) with flexible hinge		DF 481 763F
Width/capacity		
Width	(in) 24 (60 cm)	24 (60 cm)
Capacity in table settings	12	12
Plate size up to	(in) 12 ¹ / 13 ²	12 ¹ / 13 ²
Estimated yearly consumption	(kWh) 269	269
Noise level	(dBA) 42	42
Wash programs		
Number of programs	8 programs + 5 options	8 programs + 5 options
Wash programs	Auto 113°F – 122°F. Auto 127°F–140°F Auto 150°F – 160°F. Standard Eco 113°F – 136°F. One Hour Wash 122F (1 h.). Quick Wash 113°F (30 min) Glass Care 122°F Pre-Rinse	Auto 113°F – 122°F. Auto 127°F–140°F Auto 150°F – 160°F. Standard Eco 113°F – 136°F. One Hour Wash 122F (1 h.). Quick Wash 113°F (30 min) Glass Care 122°F Pre-Rinse
Cycle options	Intensive Half Load Hygiene Zeo Dry (Extra Dry with Zeolite) Power	Intensive Half Load Hygiene Zeo Dry (Extra Dry with Zeolite) Power
Features		
Glass protection with Zeolite / Glass protection	• /-	• /-
Power Boost	•	•
Aqua sensor	•	•
Load sensor	•	•
Dosage assist	•	•
Automatic detergent function	•	•
Flow through water heater	•	•
Low temperature drying with Zeolite	•	•
Electronic refill indicator for salt and rinsing agent	•	•
Electronic inflow water indicator	•	•
Water softener	•	•
Time remaining display	•	•
Remaining time projection	•	-
Info-Light	-	•
Bright interior lighting through illuminated backwall /through LED spots	•/-	•/-
Delayed start timer	24h	24h
Digital services (Home Connect™) wireless via WiFi. ³	•	•
Soft lock	•	•
Triple filter system	self cleaning	self cleaning
Flex plus upper rack, extra-extendable and smooth running, with handle	•	•
Flex plus bottom lower rack with dividable glass support	•	•
3rd cutlery rack	•	•
Top/bottom rack folding tines	6/8	6/8
Smooth running rails /Soft-closing system	•/•	•/•
Top/bottom rack folding racks	4/2	4/2
Rackmatic	3-level	3-level
Aqua stop with warranty	•	•
Aqua stop extension	•	•
ENERGY STAR® certified	•	•
Baking tray spray head / Gastronorm pan holder / Holder for long-stemmed glasses	•/•/•	•/•/•
Rating		
Total rating	(kW) 1.4	1.4
Total Amps	12	12
Electrical	120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

¹ Euro tub. ² Tall tub. ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Fully integrated

DF 250 762

DF 251 762

24 (60 cm)

13

12¹ / 13²

269

44

6 programs + 3 options

Auto 150°F–160°F

Auto 127°F–131°F

Normal 113°F–131°F

Quick Wash 113°F (30 min)

Glass Care 122°F

Rinse and Hold 122°F

Intensive

Extra Dry

Turbo

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24 h

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self cleaning

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2/4

–/–

2/2

3-level

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•/–/–

1.4

12

120 V / 60 Hz

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The data and facts expressed herein are current as of March 2020. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.

The difference is Gaggenau.

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A&D Building, 7th floor
150 East 58th Street
Manhattan, NY 10155
Phone +1.212.588.0950

Chicago Showroom
The Merchandise Mart, Suite 108
222 Merchandise Mart Plaza
Chicago, IL 60654
Phone +1.312.832.3200

Irvine Showroom
17911 Von Karman
Irvine, CA 92614
Phone +1.949.224.4700

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