

**GAGGENAU**

The range





The ultimate aspiration  
of the private chef.



Perfection is not found, it is created.



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Our Black Forest inspired pop-up Restaurant 1683, NYC, USA



## Our story

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the black forest in the hamlet of Gaggenau. Of all the many monumental actions in his eventful life, none have had the longevity of that simple decision. Before there was a Germany, through the industrial revolution and the countless re-drawings of the map of Europe, we were loudly bending metal to our will.

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

# Innovations that changed the kitchen



Oven, combi-steam oven and vacuuming drawer 400 series

**1683**

First nail emerges from the Black Forest

**1880**

The success of our enamel signs leads to ovens

**1931**

Launch of our electric ovens

**1956**

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

**1972**

Introduction of the Vario modular cooktop system

**1976**

First downdraft ventilation in Europe

**1982**

First flat kitchen hood

**1986**

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

**1999**

First steam oven for the private kitchen

**2011**

First full surface induction cooktop with intuitive interface

**2012**

Establishment of our cleanroom for our TFT user interface

**2015**

First automatic cleaning system for the combi-steam oven

**2016**

Gaggenau's 333rd anniversary

**2016**

Relaunch of our icon, the EB 333

**2017**

Relaunch of the 400 cooling series

**2020**

Relaunch of the combi-steam ovens



# The difference is handcrafted

Over 300 years ago we were making nails in the Black Forest. While that initial battle between man and metal has evolved over the centuries, much remains the same; we still handcraft much of what we produce.

Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsperson's hands, with pride.

# Quality is everything

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

Our reputation for quality is priceless, which is why we invest such time and devote such resources to build upon it. We don't know of anyone else who places such importance upon their workmanship, equally, we don't know of anyone else who has over three centuries of reputation to lose.

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



Revealing the multiple layers of our oven





# Professional Kitchen Principle

The professional kitchen principle is the guiding principle for all that we do, namely: does it enable the chef to excel? We take our cue from the professional's kitchen, where everything solely exists to serve the chef. Innovations that aid the chef are embraced, gimmicks are quickly dismissed, function is everything. We ruthlessly apply these rules to our appliances.





## Create, cook and entertain

In the private kitchen, that same professional function is demanded, but with the addition of aesthetic considerations. The kitchen is the heart of the home and a key entertainment space; your appliances are very much 'on show'. Today, our avant-garde yet timeless design distinguishes your home and becomes a remarkable space to host your guests.

**Find more kitchen inspiration on  
our Instagram and Pinterest pages.**



Chef Daniel Humm, Gaggenu pop-up Restaurant 1683 in NYC, USA

The culinary professional: inspiring,  
and inspired by, Gaggenau.





Nico Zendel, maker of Vauzett knives



## Respected by Gaggenau



### A tribute to the extraordinary

The 'Respected by Gaggenau' initiative is our attempt to preserve, encourage and inspire craftsmanship. We highlight and help those who, like us, endeavour to put quality above quantity.

### Giving the past a future

As a practitioner of skilled craftsmanship, we seek to support the individuals keeping heritage alive, those who preserve such things as the livestock, grains, wine, produce and skills of old. We showcase individuals and products that we believe should be celebrated for their unique nature and scarcity.

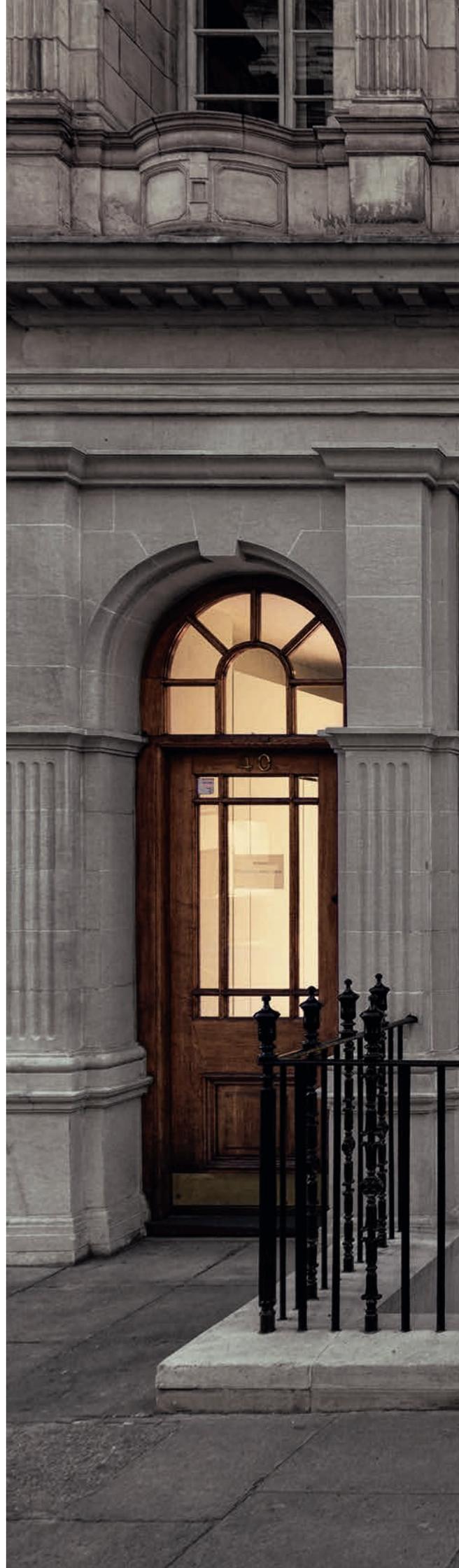
View more 'Respected by Gaggenau' stories on Instagram, YouTube and our website.

# Experience the difference

## Consider this your invitation

Join us to see, touch, hear, smell and taste the Gaggenau difference. Our showrooms are elegant, sophisticated playgrounds for the ambitious private chef.

Featuring architectural nods to their locale, each of our flagship showrooms is distinct, different, yet reassuringly, unmistakably, us. While we let the craftsmanship do the talking, your knowledgeable consultant is on hand to guide, explain the Gaggenau differences and answer any questions.



# GAGGENAU



You cannot truly know Gaggenau  
until you have experienced it.



Gaggenau Istanbul, Turkey



## More than just on show

We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a fridge, sip our espresso and sign up for tasting events.

We host the occasional soiree, anything from art and film shows to notable chefs revealing new recipes and tips on how to get the most from your Gaggenau. Sign up and be invited, safe in the knowledge that your data will not be shared with any third party.

**Find your nearest showroom on our website or in the 'Visit us' section.**

Gaggenau Vienna, Austria





Gaggenau Munich, Germany

# Connect with us

Gaggenau.com is the one universal destination. Split into 42 countries' websites and 18 languages, we encourage you to delve into our world. Uncover layer after layer of appliance details, inspiring recipes, culinary treats, cultural stories, technical information and more. The private chef, the kitchen designer and the idly curious will not be disappointed.

Alternatively seek us out on a social platform and carry on the conversation on Instagram, Pinterest or YouTube.



[gaggenau.com](https://gaggenau.com)



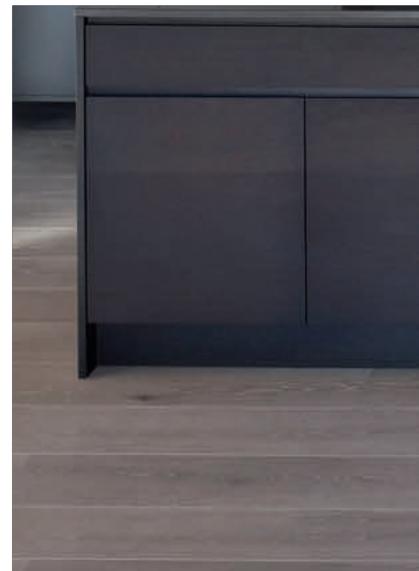
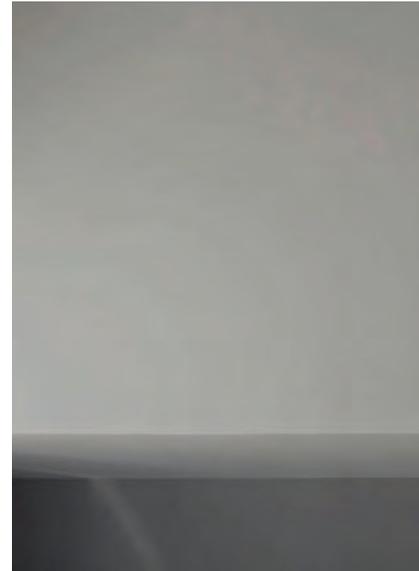
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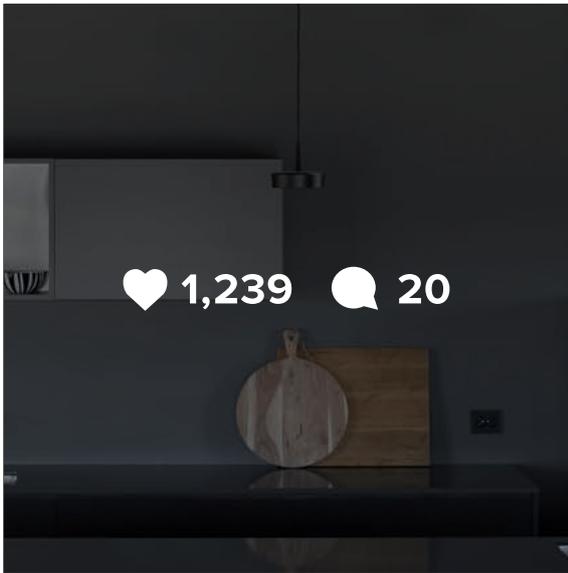
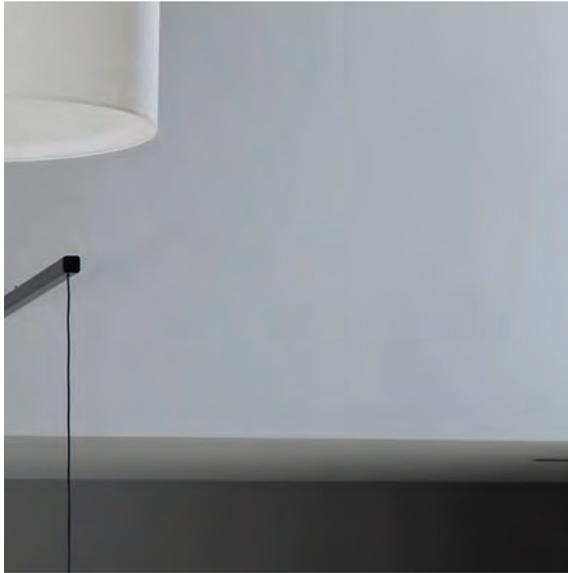


[youtube.com/gaggenauofficial](https://youtube.com/gaggenauofficial)



[instagram.com/Gaggenauofficial](https://instagram.com/Gaggenauofficial)







# Ovens

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

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400 series  
200 series  
EB 333



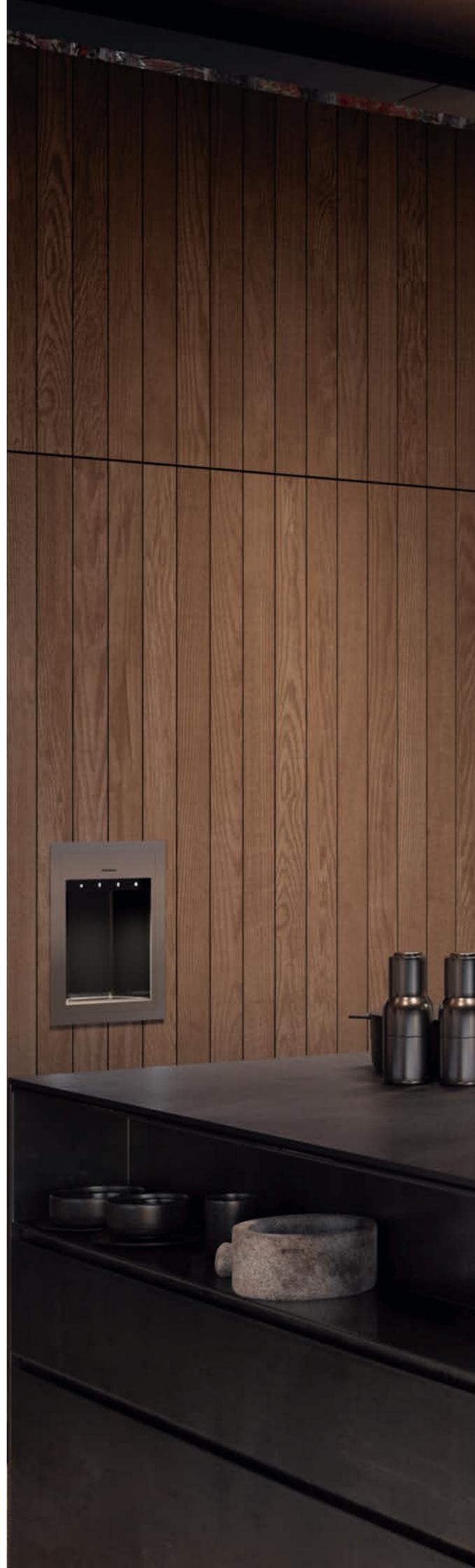
Ultimately, the ovens 400 series are  
the promise of culinary greatness.



# Ovens 400 series

## What the professional chef comes home to

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





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



Combi-steam ovens, ovens, warming drawers 400 series



## The luxury of exceptional capability

### Cook with intense heat, without feeling it

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

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



Combi-steam oven, oven and warming drawer 400 series



Automatic cleaning system

## Fully master the power of steam

### Create your masterpiece

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

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



Descal water tank



Vacuumping drawer 400 series

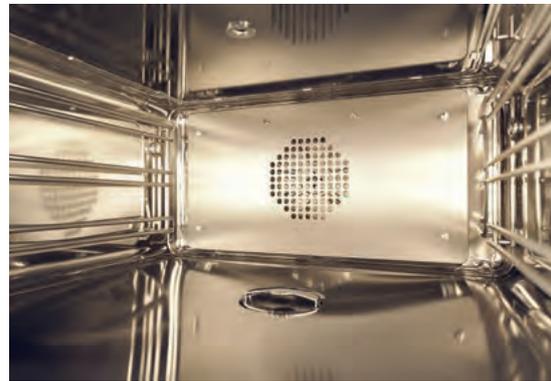
## Making steam a pleasure

### Cooking with nuance

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

### Steam adores a vacuum

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



Glare-free illumination



Combi-steam oven 400 series

Baking stone





Multi-point core temperature probe

## The accoutrement of baking



Gastronorm roaster

### Within the oven

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

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

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

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

Fully automatic espresso machine 400 series



## The coffee machine

Warming drawer 400 series



### Your coffee, perfected

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

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

Uniquely, our fixed water supply model also offers a waste water hose, freeing the Barista from the more mundane aspects of coffee making.

### Warming cups is only the beginning...

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



Oven, combi-microwave, vacuuming drawer, fully automatic espresso machine, combi-steam oven 400 series





A flush finish and choice of three colors ensures the oven 200 series fits into any kitchen concept.



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



# Ovens 200 series

## A matter of taste

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



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



Combi-steam oven 200 series

Perfect in any side-by-side arrangement, your choice of products is only restricted by the extent of your wall. The range provides limitless cooking methods from braising, steaming to your normal baking options, with the combi-microwave adding flexible convenience.

This is a series that draws the attention of the design aficionado as well as the culinary connoisseur.

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

The combi-steam oven not only performs to meet every ideal of cuisine, it also uniquely uses its own integrated water supply. Whether you want to steam, bake, braise, regenerate or extract juice, this desirable oven enhances your kitchen as well as your taste.

Oven, fully automatic espresso machine and warming drawer 200 series





Fully automatic espresso machine and warming drawer 200 series

## The coffee machine

### Be your best Barista

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

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds leaving you with nothing to do but enjoy your perfected coffee.

### It does more than warm

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



Fully automatic espresso machine and warming drawer 200 series

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



# The oven EB 333

## Cook with an icon

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

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

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



# Cooktops

The Gaggenau cooktop does not just look the part, it is inspired by the professional kitchen.

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400 series  
Vario 400 series  
200 series  
Vario 200 series



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



# Cooktops 400 series

## A surface made of luxury and need

The creative process of cooking demands heating methods that, at the very least, enable. Designed for the spacious kitchen, imposing in scale and impressive in performance, the 400 series cooktops range from 15 inch to 36 inch.

Our cooktops offer a full surface touch-controlled induction surface, flex induction or various gas cooktop choices.

The modular Vario cooktop options can extend even further, with multiple cooktops connecting together as one, expansive, cohesive, bespoke workspace. Include specialist appliances and add Teppan Yaki or grilling to your repertoire.





Full surface induction, retractable downdraft and Teppan Yaki 400 series



Full surface induction 400 series



Full surface induction cooktop 400 series

## The full surface induction cooktop

### For those of unlimited imagination

The full surface induction cooktops represent 30 inch and up to 36 inch of flush- or surface-mounted limitless creative space. Beautiful alone, perfect when coupled with our modular Vario cooktops, it offers freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere.

Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

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



Solid stainless steel control knobs

## Installation and control

### Total, subtle, control

Solid stainless steel, illuminated controls show which cooking zone is in use or cooling down and can be easily installed on the front – to hand, without distracting the eye, just as in the professional kitchen.

### Consider placement

Many cooktops offer surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. The choice is yours.



Surface mounting



Flush mounting



Flex induction cooktop 400 series



## Flex induction

### Precise control at your fingertips

This flush cooktop offers an ample, adaptable 36 inch wide surface. You are able to expand its cooking zones to: accommodate larger and long pans, a Teppan Yaki, a wok when used with a wok ring. Or, cook like the pros, moving your pan around pre-set heating areas within the enlarged cooking zone without touching the controls.

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

For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.

The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.



Gas cooktop 400 series



## The full power of gas

### **Gentle warmth, immense heat, total control**

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for 36 inch, flush or surface mounted. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

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

# Vario cooktops 400 series

## Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. Professional solid stainless steel control knobs, and a 3 mm stainless steel frame ensure the array of appliances are a cohesive and aesthetic success.

The Vario flex induction cooktop options encompass a 15 inch single wok through to a 36 inch five cooking zones model offering a large triple ring for woks or larger pots and combinable heating areas.

The gas burners place up to 59,700 BTU of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if ever they are blown out. The 15 inch single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 36 inch and five brass burners.





Vario configuration: induction wok, electric grill, Teppan Yaki, gas cooktop, downdraft ventilation 400 series

Vario 400 series configuration



## Tailor your culinary scenario

### Choose something special

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

### The addition of unseen extraction

The retractable downdraft rises regally from the island behind the cooktop, this is a show-stopping extraction solution. It captures the vapor and odors from the very top of the pans, while directly illuminating the worktop. On completion of its mission, it sinks effortlessly once more into the worktop.

The downdraft ventilation seemingly defies physics. It draws steam and vapours down, at source, before they pervade the atmosphere. Controlled with an exquisite control knob, the quiet fan and space-saving ducting ensure you will not even know the downdraft is there, until you need it.

Explore your own Vario cooktops 400 series configuration on our website.

Retractable downdraft 400 series





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





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

# Cooktops 200 series

## Professional demands, private space

With controls conveniently situated on the appliance the cooktops 200 series offers the private chef a concentrated area to create the extraordinary.

The cooktops range from 12 inch to 36 inch, in flush or surface-mounted, gas or induction. Each one designed to perform exceptionally, to professional standards.

Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.





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



Flex induction cooktop 200 series  
with Teppan Yaki accessory



Magnetic Twist-Pad controller

## Flex induction cooktops

### A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, flush surface, some even have a magnetic Twist-Pad that is simply removed from sight when not in use.

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

The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.

There are two induction sizes available in the 200 series. Control is achieved by means of sensors on the cooktop surface in combination with the Twist Pad. An ingenious interface, also available in black, whose simplicity belies its power.



Anodized aluminum controls 200 series



## Gas cooktops

### **Aspirations achieved**

Gas cooktop, in 36 inch, utilise anodized aluminum control knobs, allowing you to choose from nine mechanically regulated power levels. Powering five burners, these are cooktops designed to be both easy to use and capable of creative, professional cooking.



Vario configuration: gas wok, gas cooktop and induction 200 series

# Vario cooktops 200 series

Black control panel and illuminated control knobs



## Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, very personalized kitchen.

As much a decision about aesthetics as scale, the Vario 200 series distinguishes itself through its design of anodized aluminum, black control panels incorporated into the cooktops. The gentle orange illumination of the distinctive control knobs offer a striking aesthetic as they inform the chef whether the burner or cooking zone is heating up, at temperature or cooling down.

Available in 12 inch, the uniform rectangular shape of the Vario appliances provides a visual consistency.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat available to the burners and Wok burner, ensuring replicable results.

## Design your cooking area

### Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 480 °F or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapors from the atmosphere.

### Clear the air from the worktop

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

**Come to our website to discover the full range and choose your Vario cooktops 200 series.**





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



# Ventilation

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.

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400 series

200 series



The Ventilation 400 series ranging from the near invisible to the more demonstrative statement pieces.



# Ventilation 400 series

## Cook, ventilate, entertain

As the kitchen becomes a place for both cooking and entertaining, ventilation becomes more vital. Effortless, silent and clever, the 400 series ventilation capture vapors and odors silently, thanks to the brushless motors, and even automatically, adjusting their power levels in reaction to the atmosphere.

Choose your perfect solution, from the rise and fall of the retractable downdraft, the minimalist downdraft or the statement pieces that are the wall-mounted and island hoods with dimmable neutral white lights and the same 3 mm stainless steel as your cooktops 400 series and EB 333.

Each ventilation option achieves power without bulk and extraction at a whisper.





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



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



## Downdraft ventilation

### Extraction unseen

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades.

Utilising the same stainless steel control knobs as the cooktops, it blends in as it draws steam and odor down into the worktop before they have a chance to offend the chef.

Grease filters absorb up to 90% of the grease particles, alert you when they are saturated and are easily cleaned in the dishwasher.

The large surface area of the activated charcoal filters then remove what's left in the air before recirculating it.



Retractable downdraft 400 series



Retractable downdraft 400 series

## Ventilation without shouting about it

### Ventilation without shouting about it

The downdraft rises from the surface, capturing vapors as they emerge from the pans as it illuminates the worktop with dimmable LEDs. An automated function can even vent the area for a few minutes every hour if you wish.

This modular, modern solution offer highly effective air extraction or recirculation, without drawing attention to themselves at other times. Unique metal ducting with the quiet brushless motors are out of sight and earshot.

All the ventilation 400 series are available to view on our website.

# Ventilation 200 series

## Be free from the steam

The range of ventilation 200 series offers a comprehensive solution to any kitchen, from the downdraft ventilation to wall-mounted and island hoods, visor hoods tucked into kitchen units. Available in materials such as stainless steel or Gaggenau black ensure it matches the rest of your Gaggenau kitchen.

The latest, improved downdraft ventilation, with its distinctive black control panel and automatic operation, quietly outperforms its small, 6 inch wide size.





Vario downdraft ventilation 200 series

## Ventilation as a statement

### **Centerpiece of the kitchen**

The island hood impresses in terms of technology as well as appearance, with a width of 40 inches. The step designed island hood is extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.

### **Air movement never looked so good**

The wall-mounted hood, where cabinets are not in the way, there is a statuesque wall mounted-hood option. In the width of 36 inch of stainless steel, vapor extraction, with an attractive and easy to clean, flat underside and near complete odor elimination. it looks effective because it is.



Island hood 200 series

## Hidden ventilation

### **Discreetly effective**

The visor hood is an intelligent, space-saving solution, sitting within the confines of a 24 inch or 36 inch width niche. Invisible and quiet, its dimmable lights, three power levels, automatic function and integrated glass, extend beyond the cabinet when needed.

**View the choice of ventilation 200 series  
on our website.**



Visor hood 200 series

GAGGENAU

# Cooling

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

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Vario 400 series



This is cooling that makes  
an architectural statement.



# Vario Cooling 400 series

## Modular, seamless, impressive

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

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

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





Refrigerator and freezer with ice and water dispenser 400 series

Vario refrigerator and Vario freezer 400 series





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

## Effortless access to fresh ingredients

### Push to open and...

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

As you would expect, cooling is accurate to within a degree. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 30 °F.

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

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

Watch our Vario Cooling 400 series film on our website.



Solid anthracite anodised aluminum door racks

GAGGENAU



# Wine climate cabinets

Protect, present, prepare.

---

Vario 400 series





A wine climate cabinet needs to provide precise storage, showcase your collection and enhance the prestige of your kitchen.

# Vario wine climate cabinets 400 series

## Protect and serve

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

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

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

**Watch our viniculture film and discover more on our website.**





# Under-counter wine climate cabinets

## The under-counter cellar

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

The interior enlivenments of all wine climate cabinets have been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. Exceptional engineering has gone into making the compartment virtually vibration-free and the cushioned door closing system ensures you do not disturb any remaining bottles.

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



Under counter wine climate cabinets 400 series



**i**

3 sec.



01:00<sup>h</sup> min

# Dishwashers

Clean with care and intelligence,  
before revealing it beautifully.

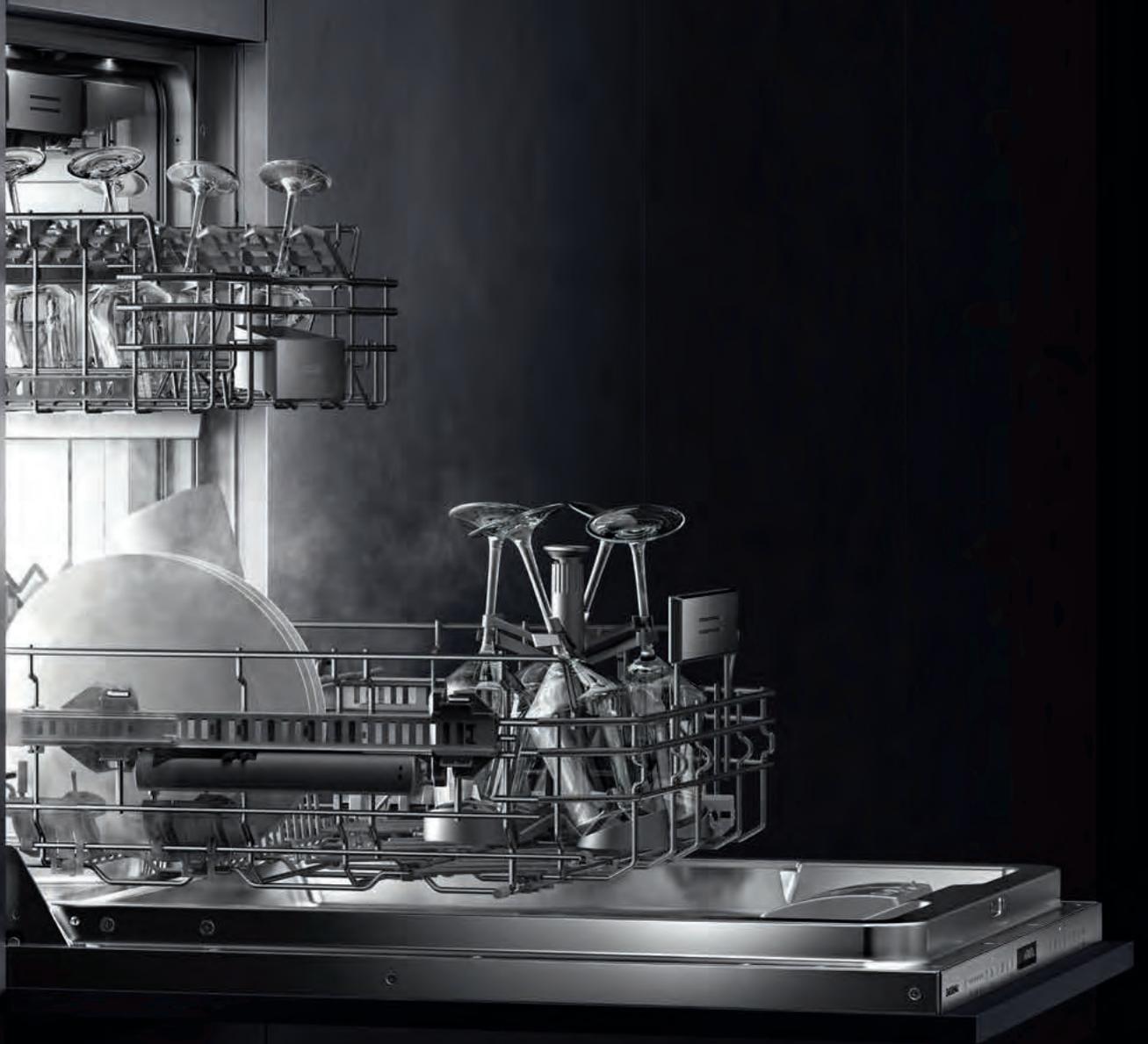
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400 series  
200 series



Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series

# Dishwashers 400 series

## Protects the precious

Our dishwasher 400 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us.

From clever loading options for large and precious items, such as a long-stemmed glass holder and a silvercare cartridge accessory to Zeolite technology for perfect drying, the dishwasher impresses inside and out. A push-to-open function enables handleless dishwashers and the stainless steel trim kit allows for the doors to be installed visually seamlessly, while the optional flexible hinge creates a more aesthetic integration into a tall unit and the use of almost any kitchen furniture.

Exceptionally quiet and utilising innovative, unique, back panels it perfectly illuminates your tableware, from deep within.

## Experience enlightenment from within

### Gently efficient

Open the handleless door with a nudge and be greeted by the perfectly illuminated interior. The smooth running rails and cushioned closing of the racks protect your delicate glass and porcelain from (your) sudden movements.

Utilising the control panel with TFT display, the dishwasher details the eight wash programmes and five options. Confidently set it to clean heavily soiled pans in the lower rack and delicate glasses in the upper rack simultaneously. Once closed, the remaining time is subtly projected upon the floor, whereas flexible hinged appliances will cast an info light to reveal when they are operating.

Innovative Zeolite technology enables energy efficiency, cleans a full load in under an hour and protects delicate glassware by drying them at a lower temperature.

**View the dishwashers 400 series  
films on our website.**



The perfectly illuminated interior of the dishwasher 400 series



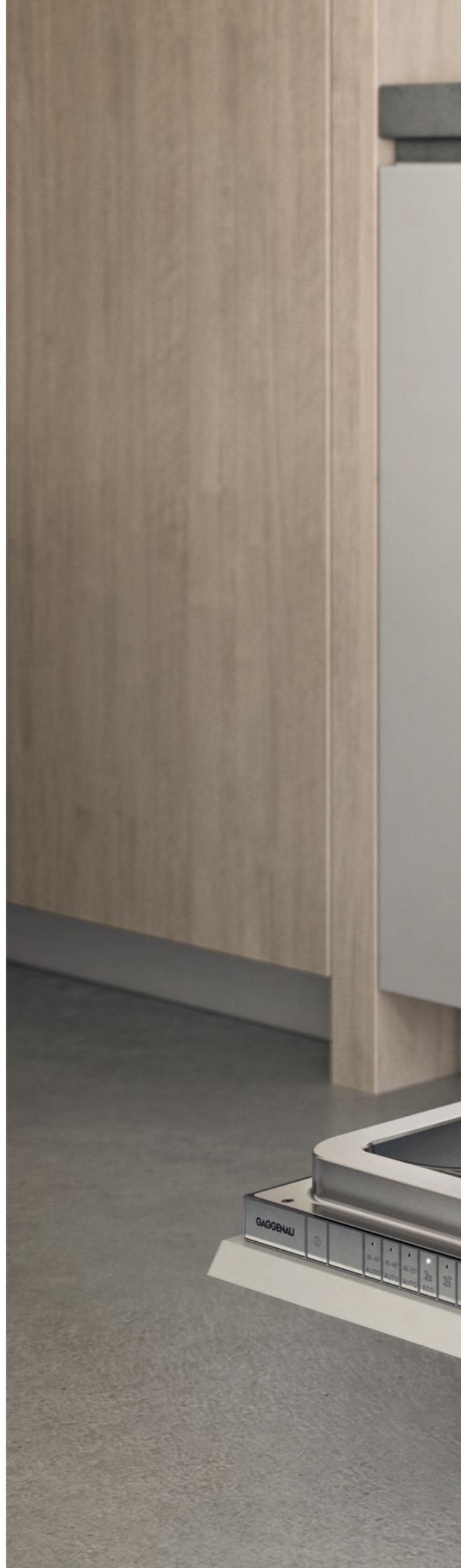
Discreet, refined, considerate  
and effective, the dishwashers  
200 series.

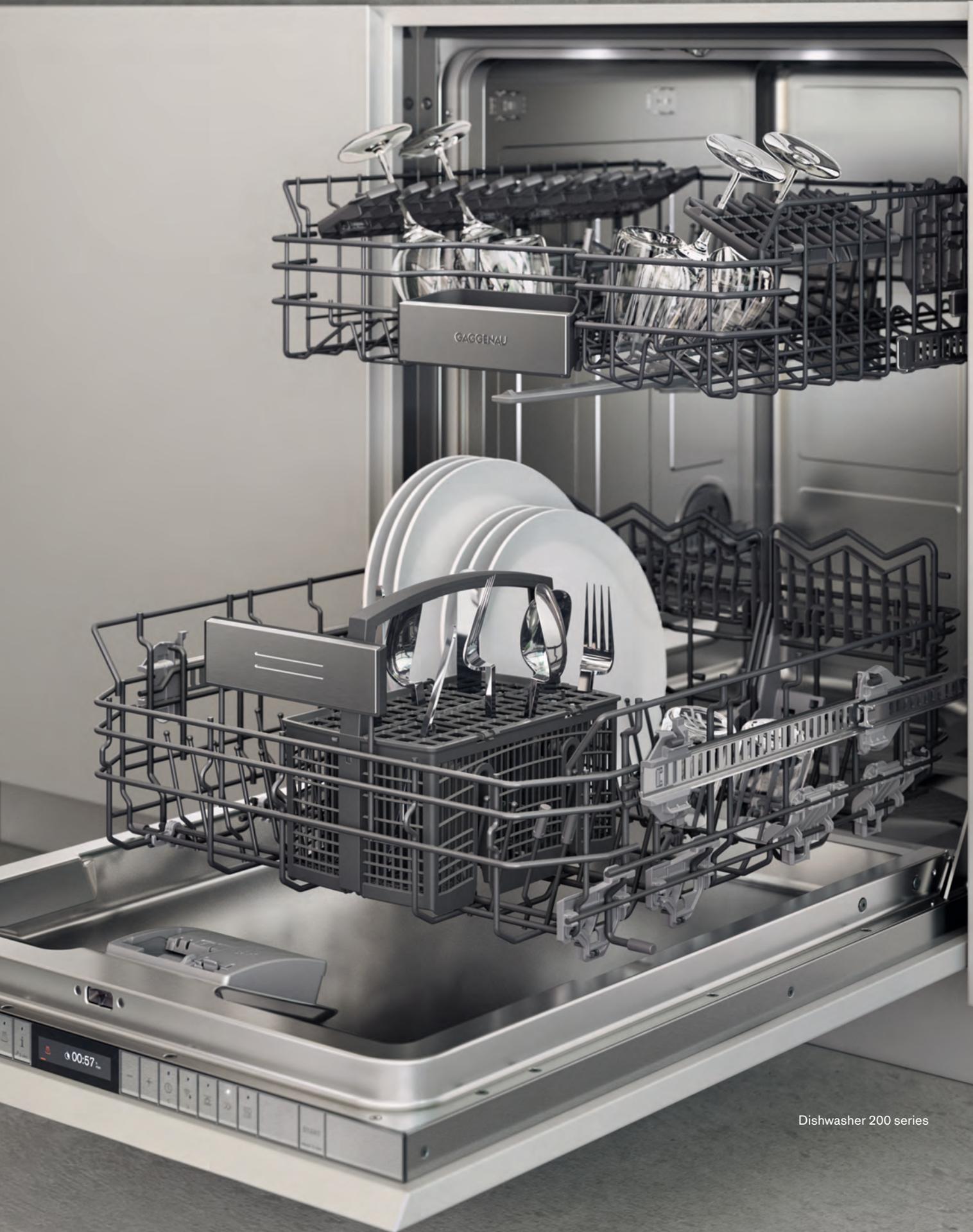
# Dishwashers 200 series

**Meticulous, considerate, clever, the 200 series dishwashers perform above expectations.**

Different heights, six programs with two adjustable options, a flexible basket system, Home Connect and an Info-Light projects a red light onto the floor during the wash cycle. These are dishwashers that succeed in making life easier.

Open the door and it offers up its contents on smooth running rails. This subtle touch carefully glides your precious glasses and crockery into and out of the gentle, yet thorough machine. The only time your wine glasses should clink together is when you are drinking from them.





Dishwasher 200 series

Fully integrated





The TFT display

## Dishcare that outperforms expectations

### Excellence that is build in

Every 200 series dishwasher is intelligently designed with a host of functions. In some your precious crockery glides out upon smooth running rails.

You will also benefit from a flexible basket system, folding spines and over extendible and height adjustable upper basket: maximising the use of space and improving your access to it. Add to this the Home Connect option which frees you to control and monitor your dishwasher remotely.

This modern and considered dishwashers extends to the energy efficiency, the appliances achieve ENERGY STAR®.

**View the range of dishwashers 200 series on our website.**



Smooth running rails



# Appliance overview

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Ovens

Cooktops

Ventilation

Cooling

Wine climate cabinets

Dishwashers

# Ovens 400 series



**Oven**

**BO 480/481** 🏠

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



**Oven**

**BO 450/451** 🏠

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



**Combi-steam oven**

**BS 484/485** 🏠

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



**Combi-steam oven**

**BS 470/471/474/475** 🏠

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



**Double oven**

**BX 480/481**

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



**Combi-microwave oven**

**BM 484/485**

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



**Combi-microwave oven**

**BM 450/451** ■

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



**Fully automatic plumbed  
 espresso machine**

**CM 470**

Width 24 inch  
 Fixed inlet and outlet water  
 connection  
 Beverages can be personalized  
 and memorised



**Fully automatic espresso  
 machine**

**CM 450**

Width 24 inch  
 Beverages can be personalized  
 and memorised



**Warming drawer**

**WS 482**

Width 24 inch,  
 height 8 3/16 inch  
 Dinner service for 10 people  
 Net volume 1.3 cu.ft.



**Warming drawer**

**WS 461**

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



**Vacuuming drawer**

**DV 461**

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



**Vacuuming drawer**

**DV 463**

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

■ Also available with control at the top or bottom

🏠 Home Connect

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

## Ovens 200 series



**Oven**

**BOP 250/251** 

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



**Combi-steam oven**

**BSP 250/251**

Width 24 inch  
Removable 44 oz. water tank  
Sous-vide cooking, grill, convection  
combinable with humidity levels  
Core temperature probe  
Net volume 1.7 cu.ft.



**Combi-microwave oven**

**BMP 250/251**

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



**Fully automatic  
espresso machine**

**CMP 250**

Width 24 inch  
Beverages can be personalized



**Warming drawer**

**WSP 221**

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

## The EB 333



### Oven

#### EB 333

Width 36 inch  
Pyrolytic system  
17 heating methods  
Multiple core temperature probe,  
roastisserie spit and baking stone  
function  
Automatic programs  
Net volume 3.6 cu.ft.

#### Home Connect

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

# Accessories



**Core temperature probe**



**Rotisserie spit**



**Baking stone**



**Pizza paddle**

Set of 2



**Black rotary knobs**

For EB 333



**Pull-out system**



**Grill tray**

Enamelled



**Baking tray**

Enamelled



**Wire rack**

Chromium-plated



**Glass tray**



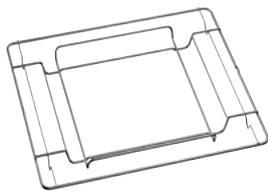
**Steam insert**

Stainless steel  
Perforated/Unperforated  
For combi-steam oven



**Steam insert**

Non-stick  
Perforated/Unperforated  
For combi-steam oven



**Gastronorm adapter**



**Gastronorm roaster**



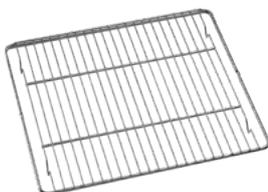
**Gastronorm insert small**

Stainless steel, GN 1/3  
Perforated/Unperforated



**Gastronorm insert large**

Stainless steel, GN 2/3  
Perforated/Unperforated



**Wire rack**

For combi-steam oven



**Triple telescopic pull-out rack**

For combi-steam oven



# Vario cooktops 400 series



**Full surface induction cooktop**

**CX 492 ■ ▲**

Width 36 inch  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Full surface induction cooktop**

**CX 482 ■ ▲**

Width 30 inch  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Vario flex induction cooktop**

**VI 492 ■**

Width 36 inch  
5 cooking zones  
Flush or surface installation  
Front mounted control knobs



**Vario flex induction cooktop**

**VI 422 ■**

Width 15 inch  
2 cooking zones  
Flush or surface installation  
Front mounted control knobs



**Vario induction cooktop**

**VI 414 ■**

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



**Vario gas cooktop**

**VG 491 ■**

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



**Vario gas cooktop**

**VG 425 ■**

Width 15 inch  
2 burners  
Full electronic power level regulation  
Flush or surface installation  
Front mounted control knobs



**Vario gas wok**

**VG 415 ■**

Width 15 inch  
1 wok burner  
Full electronic power level regulation  
Flush or surface installation  
Front mounted control knob



**Vario Teppan Yaki**

**VP 414 ■**

Width 15 inch  
One hardchromed metal surface  
Exact temperature control  
Flush or surface installation  
Front mounted control knobs



**Vario electric grill**

**VR 414 ■**

Width 15 inch  
2 zones  
Open cast grill, with lava stones  
Flush or surface installation  
Front mounted control knobs



**Table ventilation**

**AL 400 ■**

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



**Vario downdraft ventilation**

**VL 414 ■**

Width 4 5/16 inch  
Highly efficient ventilation system at the cooktop  
Flush or surface installation  
Front mounted control knob

## Vario cooktops 200 series



**Vario flex induction cooktop**

**VI 263 ●**

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



**Vario flex induction cooktop**

**VI 230 ●**

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



**Vario gas cooktop**

**VG 295**

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



**Vario gas cooktop**

**VG 264 ●**

Width 24 inch  
4 burners  
Black control panel with illuminated knobs



**Vario gas cooktop**

**VG 232 ●**

Width 12 inch  
2 burners  
Black control panel with illuminated knobs



**Vario gas wok**

**VG 231 ●**

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



**Vario Teppan Yaki**

**VP 230 ●**

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



**Vario electric grill**

**VR 230 ●**

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



**Vario downdraft ventilation**

**VL 200 ●**

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

### Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

🏠 Home Connect

## Cooktops 200 series



Flex induction cooktop

**CI 292 ▲ 🏠**

Width 36 inch  
5 cooking zones  
Twist-Pad control



Flex induction cooktop

**CI 282 ▲ 🏠**

Width 30 inch  
4 cooking zones  
Twist-Pad control

## Accessories



**Teppan Yaki plate**

Multi-ply material



**Wok pan**

Multi-layer material



**Wok ring**

Attachment for wok pan



**Stainless steel appliance cover**

for Vario 400 series



**Frying sensor pan**

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



**Lava stones**

For refilling



**Black Twist-Pad**



**Black appliance cover**

for Vario 200 series



**Cooking sensor**

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

## Design options

- ▲ Frameless
- 🏠 Home Connect

## Ventilation 400 series



**Table ventilation**

**AL 400**

Width 36 inch / 46 5/8 inch  
Stainless steel



**Vario downdraft ventilation**

**VL 414**

Width 4 5/16 inch  
Stainless steel  
Perfect combination with the other  
Vario appliance of the 400 series



**Island hood**

**AI 442**

Width 48 / 63 inch  
Stainless steel



**Wall-mounted hood**

**AW 442**

Width 48 / 63 inch  
Stainless steel

## Ventilation 200 series



**Flat kitchen hood**

**AF 210**

Width 24 / 36 inch  
Stainless steel handle bar



**Island hood**

**AI 230700**

Width 40 inch



**Wall mounted hood**

**AW 230790**

Width 36 inch



**Vario downdraft ventilation**

**VL 200**

Width 6 inch  
Gaggenau Black

# Refrigerators 400 series



**Vario fridge-freezer combination**

**RY 492**

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



**Vario fridge-freezer combination**

**RB 492**

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



**Vario fridge-freezer combination**

**RB 472**

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



**Vario refrigerator**

**RC 492**

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



**Vario refrigerator**

**RC 472**

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



**Vario refrigerator**

**RC 462**

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



**Vario freezer**

**RF 463**

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



**Vario freezer**

**RF 491**

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



**Vario freezer**

**RF 471**

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



**Vario freezer**

**RF 461**

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



**Vario freezer**

**RF 411**

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

## Refrigerators 200 series



### Fridge-freeze combination

#### RB 280

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

# Accessories



**Storage container**

With transparent lid

## Accessories Vario 400 series



**Handle bar, stainless steel**



**Ventilation grill**

Exact accessory depends on appliance



**Stainless steel door panel**

Available with and without handle  
Exact accessory depends on appliance



## Vario wine climate cabinets 400 series



Vario wine climate cabinet

### RW 466

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



Vario wine climate cabinet

### RW 414

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

## Wine climate cabinets 200 series



Wine climate cabinet

### RW 404

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

## Accessories



**Removable shelf**

Suitable for decanters, open bottles and humidors



**Bottle tray**

Fully extendible  
Oak and aluminium



**Presenter**

Oak and aluminium



**Handle bar, stainless steel**

Stainless steel



**Ventilation grill**

Exact accessory depends on appliance



**Bottle support**

Bottle support in oak wood for convenient storage of bottles on the division plate

## Accessories Vario 400 series



**Stainless steel door panel frame**

Available with and without handle  
Exact accessory depends on appliance

## Dishwashers 400 series



**Dishwasher**

### **DF 480/481**

Width 24 inch  
8 programs, 5 options  
Perfectly illuminated interior  
Remaining time projection  
Push-to-open  
Zeolite  
Very quiet 42 dB  
Energy Star



**Dishwasher**

### **DF 480F/481F**

Width 24 inch  
8 programs, 5 options  
Flexible hinge used to accommodate low toe kicks or for wall-mounted installations.  
Perfectly illuminated interior  
Info-Light  
Push-to-open  
Zeolite  
Very quiet 42 dB  
Energy Star

## Dishwashers 200 series



**Dishwasher**

### **DF 250/251**

Width 24 inch  
6 programs, 2 options  
Info-Light  
Very quiet 44 dB  
Energy Star

# Accessories



**Cutlery drawer**

With smooth running rails



**Silvercare cartridge**

For all dishwashers



**Glass holder**

For long-stemmed glasses



**Glass basket**



**Handle bar, stainless steel**

For all dishwashers



**Stainless steel backed glass door panel**



# Home Connect, life enhanced

## The kitchen, always at your fingertips.

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

Home Connect allows you to intuitively communicate with your appliance digitally, remotely and at will. For instance, pre-heat the oven, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all from your mobile device.

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

## Home Connect

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

Visit us

Our 65 showrooms  
await, simply arrange  
your appointment to  
experience our world.





- Flagship
- Showroom

# Showrooms

## Africa

### South Africa

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

### Johannesburg Showroom

30 Archimedes Street  
Kramerville  
2148 Johannesburg  
+27 10 001 0019

## Asia and Middle East

### Region Greater China

#### Gaggenau Beijing

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

#### Gaggenau Chengdu

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

#### Gaggenau Guangzhou

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

#### Gaggenau Shanghai

Room 4710  
Tower II  
Plaza 66  
No. 1266 West Nanjing Road  
200040 Shanghai  
+86 21 3229 0368

### Hong Kong Showroom

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

#### Gaggenau Taipei

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

### Israel

#### Gaggenau Tel-Aviv

BSH Home Appliances Ltd.  
25 Maskit Street  
46733 Herzliya  
+972 9973 0000

### Japan

#### Ashiya Showroom

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

#### Hyogo Showroom

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

#### Tokyo Showroom

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

### Kazakhstan

#### Almaty Showroom

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

### Philippines

#### Metro Manila Showroom

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

### Singapore

#### Gaggenau Singapore

BSH Home Appliances  
Pte. Ltd.  
11 Bishan Street 21  
4<sup>th</sup> Floor  
Singapore 573943  
+65 6356 1080

### South Korea

#### Seoul Showroom

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

### Thailand

#### Gaggenau Bangkok

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

### United Arab Emirates

#### Gaggenau Dubai

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

### Vietnam

#### Danang Showroom

Häfele Design Center  
Danang  
248 Nguyen Van Linh Street  
Thac Gian Ward  
Thanh Khe District  
Danang  
+84 236 3584 988

#### Hanoi Showroom

Häfele Design Center Hanoi  
128 Thuy Khue Street  
Thuy Khue Ward  
Tay Ho District  
Hanoi  
+84 24 3850 0400

#### Ho Chi Minh City Showroom

Häfele Design Center Ho  
Chi Minh City  
46A Nguyen Van Troi Street  
Ward 15  
Phu Nhuan District  
Ho Chi Minh City  
+84 28 39 977 300

## Europe

**Austria**

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

**Belgium**

**Gaggenau Brussels**  
BSH Home Appliances  
N.V.-S.A.  
74 Avenue du Laerbeek/  
Laarbeeklaan 74  
1090 Brussels  
+32 (0)2475 7219

**Czech Republic**

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

**Cyprus**

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

**Nicosia Showroom**

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

**Denmark**

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

**Finland**

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

**France**

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

**Germany**

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

**Greece**

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

**Iceland**

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

**Italy**

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

**Milan Showroom**

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

**Treviso Showroom**

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

**Verona Showroom**

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

**Vicenza Showroom**

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

**Luxembourg**

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

**Malta**

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

**Netherlands**

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

**Northern Cyprus**

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

**Norway**

**Oslo Showroom**  
BSH  
Husholdningsapparater AS  
Grensesvingen 9  
0607 Oslo  
+47 2266 0646

**Poland**

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

**Spain**

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

**Sweden**

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

**Switzerland**

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

**Lausanne Showroom**

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

**Lugano Showroom**

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

**Zurich Showroom**

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

**Turkey**

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

**United Kingdom**

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

# Showrooms

## North America

### Canada

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

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

### USA

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

**Gaggenau Irvine**  
BSH Experience & Design  
Center  
17911 Von Karman  
Suite 100  
Irvine  
CA 92614  
+1 94 9224 4700

**Miami Showroom**  
LCI Distributors  
2005 NW 115 Avenue  
Miami  
FL 33172  
+1 30 5418 0010

**Gaggenau New York**  
A&D Building  
7<sup>th</sup> floor  
150 East 58<sup>th</sup> Street  
New York  
NY 10155  
+1 21 2588 0950

## South America

### Brazil

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

## Oceania

### Australia

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

### New Zealand

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



The difference is Gaggenau.

[www.gaggenau.com](http://www.gaggenau.com)

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