

GAGGENAU

The models and dimensions

The definitive guide to the definitive kitchen

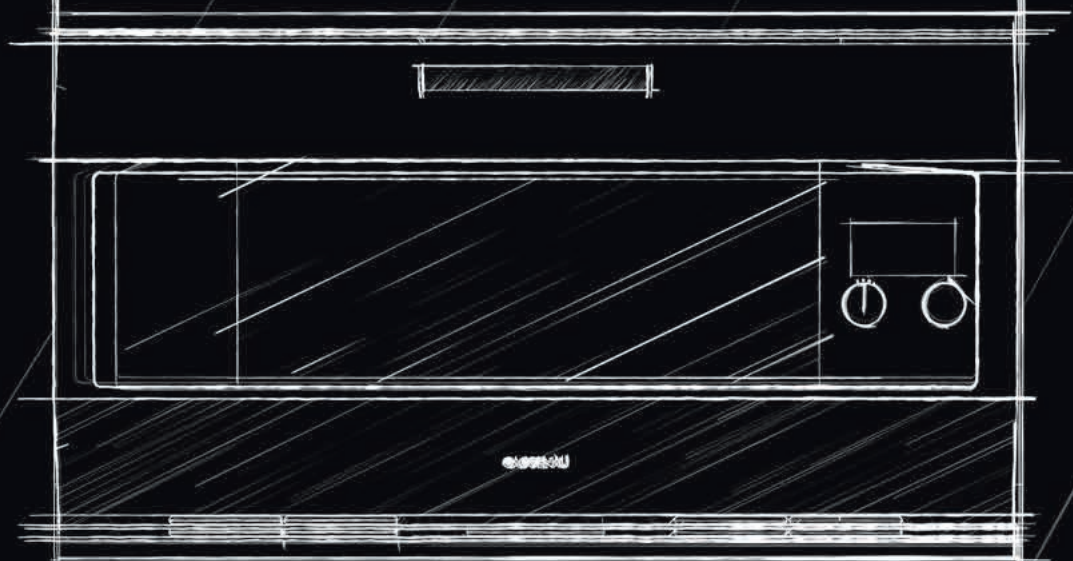
The world of Gaggenau is within your hands.

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 | 2 | EB 333 single oven |
| 400 series ovens | 8 | 400 series ovens |
| 200 series ovens | 60 | 200 series ovens |
| Vario cooktops | 82 | Vario cooktops |
| Cooktops | 130 | Cooktops |
| Ventilation | 152 | Ventilation |
| Cooling | 210 | Cooling |
| Dishwashers | 268 | Dishwashers |
| Home Connect Accessories | 288 | Home Connect Accessories |



| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

The oven EB 333

EB 333

Accessories | special accessories EB 333

Technical specifications EB 333



EB 333 611

Stainless steel
Width 36" (90 cm)

Included in the price

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

Special accessories

BA 090 100
Black rotary knobs for EB 333, set of 2
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 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 aluminium.
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
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit 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 - 550°F
- Net volume 3.6 cu.ft.
- 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.
Economy Broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling

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.
Front-hinged door with 90° door opening angle.

Features

Three-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.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2x 10 W halogen light (one on each side).
Enameled side shelf 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 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.

Please read additional information on Home Connect on page 290.

Safety

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

Cleaning

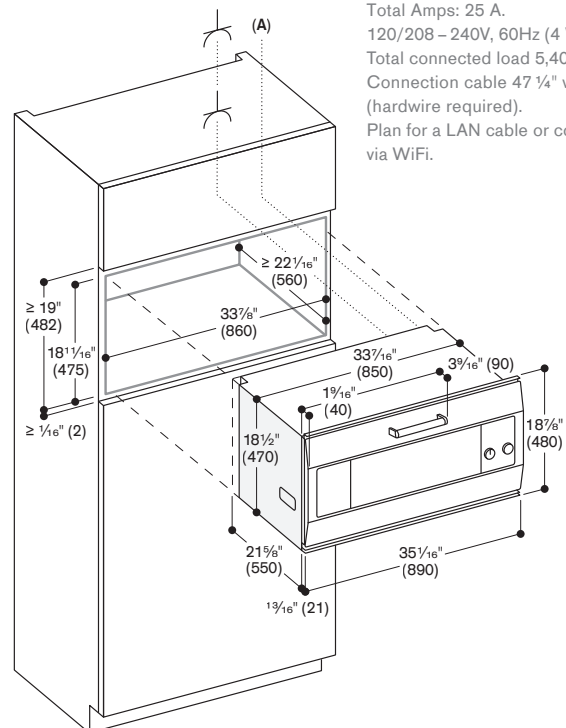
Pyrolysis system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes

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

Connection

Total rating 5,900 W
Total Amps: 25 A.
120/208 – 240V, 60Hz (4 Wire)
Total connected load 5,400 W.
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



BA 090 100

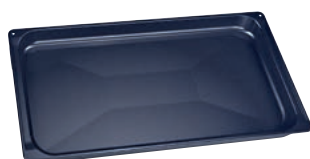
Stainless steel knobs with black coating.

**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 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 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 oven with GN 010 330
adapter and pull-out system BA 010 301
(both to be ordered separately).



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, enamelled | | | |
| | BA 028 115 | 1" deep | •/◦ |
| Pull-out rack | | | |
| | BA 018 105 | 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 aluminium | | | |
| | 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 (See also page 291) | |
| Wire rack, chromium-plated | | | |
| | BA 038 105 | no opening, with feet | •/◦ |
| | Part No. 706321 | For 30" broil pan ET-Nr. 687055, with opening and feet | •/◦ |
| Broiling tray, enamelled | | | |
| | Part No. 687055 | with feet and rotisserie spit attachment, 1" deep | •/◦ |
| Heating element | | | |
| | BA 058 115 | Necessary accessory for baking stone BA 058 133 | ◦ |
| Pizza peel | | | |
| | BS 020 002 | Set of 2 | ◦ |

• Included.

◦ Optional accessory.



| | | |
|---------------------------------------------------------------------------------------|--------------------|---------------------------------|
| Appliance type | | Oven |
| Stainless steel | | EB 333 |
| 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 furniture cavity | (in.) | 13/16" |
| Niche 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 (to EU regulations EN 60350-1, 65/2014 and 66/2014) | | |
| Net volume | (cu.ft.) | 3.6 |
| Number of cooking compartments | | 1 |
| Interior dimensions W x H x D | (in.) | 24 9/16" x 12 13/32" x 15 5/8" |
| Energy consumption with top / bottom heat | (kWh) | 1.32 |
| Energy consumption with economy convection | (kWh) | 0.86 |
| Heat source | | electric |
| Heating methods | | |
| Temperature range | (°F) | 85 – 550 F |
| 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 / keeping warm | | • / • / • |
| Handling | | |
| 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 | (°) | 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 on each 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 broiling tray / wire rack for broiling tray | | 1/1 |
| Safety | | |
| Thermally insulated door with multiple glazing | | 5-fold |
| Child lock / door lock / safety shut-off | | • / • / • |
| Cooled housing with temperature protection | | • |
| Cleaning | | |
| Pyrolytic system | | • |
| Gaggenau enamel | | • |
| Heated air cleaning catalyser | | • |
| Connection | | |
| Total rating | (W) | 5,900 |
| Total Amps | | 25 |
| Electrical | | 120/208 – 240V, 60Hz (4 Wire) |

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, 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 checklist 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. Automatic espresso machines (CM 450 / CM 470) are left-hinged only.

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 ⅛" wide.

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.

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



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



BO 481



BO 480



BO 481



BS 484/BM 484
WS 482

Vertical combination, 24" wide products



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 475
CM 470/CM450
DV 461/WS 461



BO 450
DF



BS 470/BM 450
DF



CM 470/CM450
DF

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

BO 451

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

Combination of 4 with 24" wide products

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

Combination of 4 with 24" and 30" wide products

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

Horizontal combination, 30" and 24" wide products



BO 481

BS 470/BM 450
DV 463/WS 463

BO 481

CM 470/CM 450
DV 463/WS 463BS 470/BM 450
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 $\frac{5}{8}$ " 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:

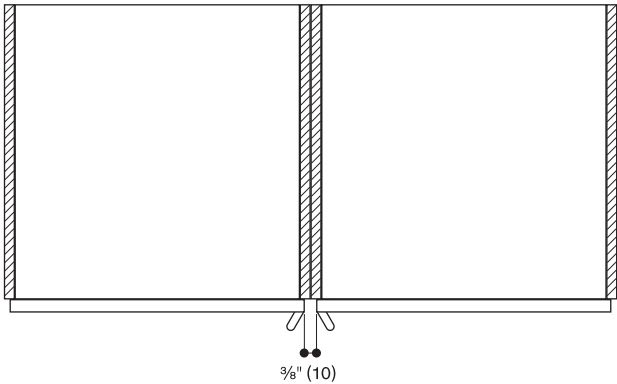
The area above the appliances BS:

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.

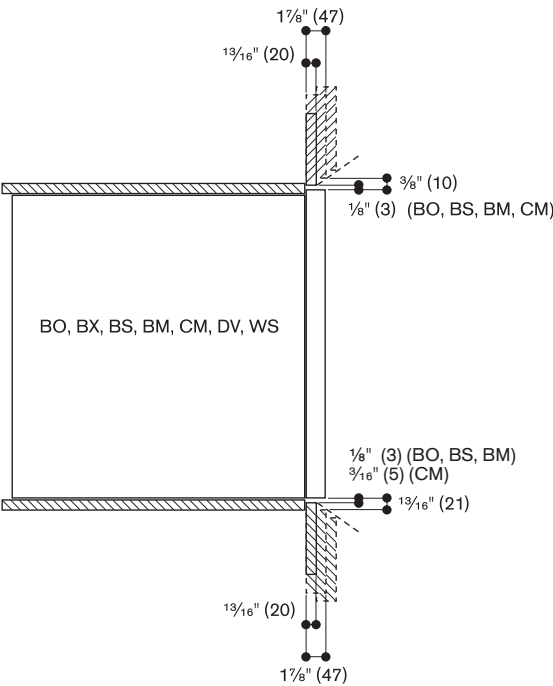
The area below the appliances DV/WS:

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. Clearances pertain to a single oven installation. For stacking configurations, please see pages 16 – 17.

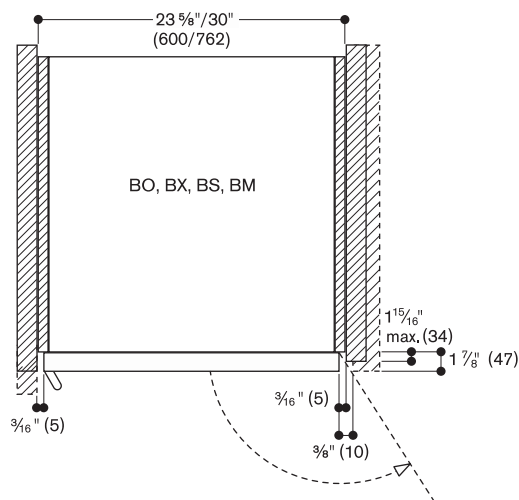
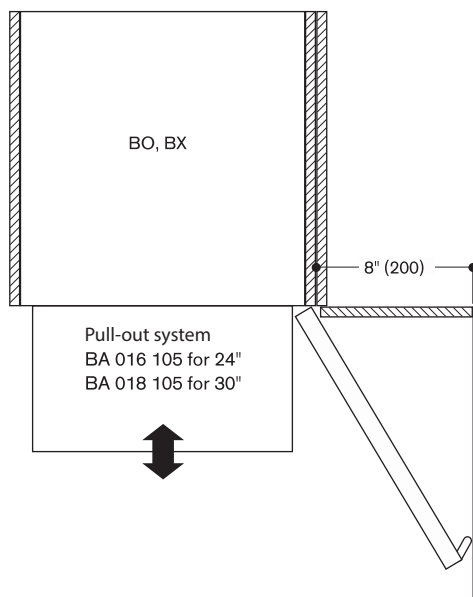


Numbers indicated
inside parenthesis () = mm

At the sides

In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to $1\frac{5}{16}$ " 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 $\frac{3}{8}$ " 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 corner situation****Installation in corners****Door clearance at the sides**

When the pull-out system is used, a larger door opening angle of 8° is required. For all other situations, $3\frac{1}{16}$ " is recommended. Where there are smaller side clearances down to a minimum of $1\frac{5}{16}$ ", 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 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 recommended for energy efficiency and/or space required to open door for handleless configurations.

Numbers indicated
inside parenthesis () = mm

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 3/8" (10 mm) reveal in order for proper ventilation to occur. When installed flush, oven doors will be limited to 90° opening and not 180° if installed conventionally.
Please note: When Sabbath mode is engaged, the automatic door release is deactivated. Sabbath operation is not possible in this installation as access to the recessed handle will be restricted.
Please note: In order to open the vacuuming or warming drawer please ensure there is sufficient space in between the drawer and the cabinetry underneath.

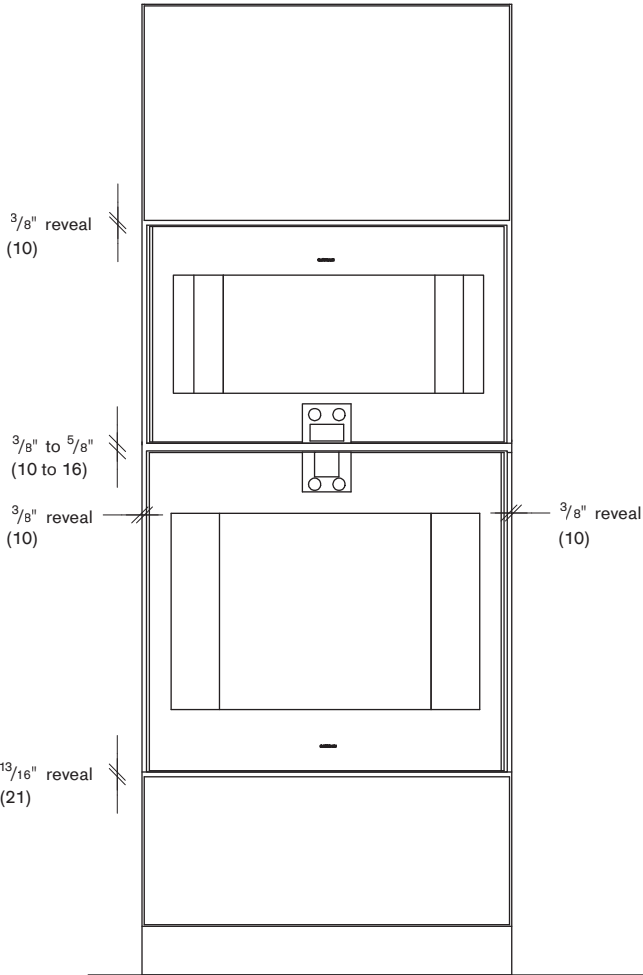
Proper Ventilation

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.

Installation next to cooling appliances

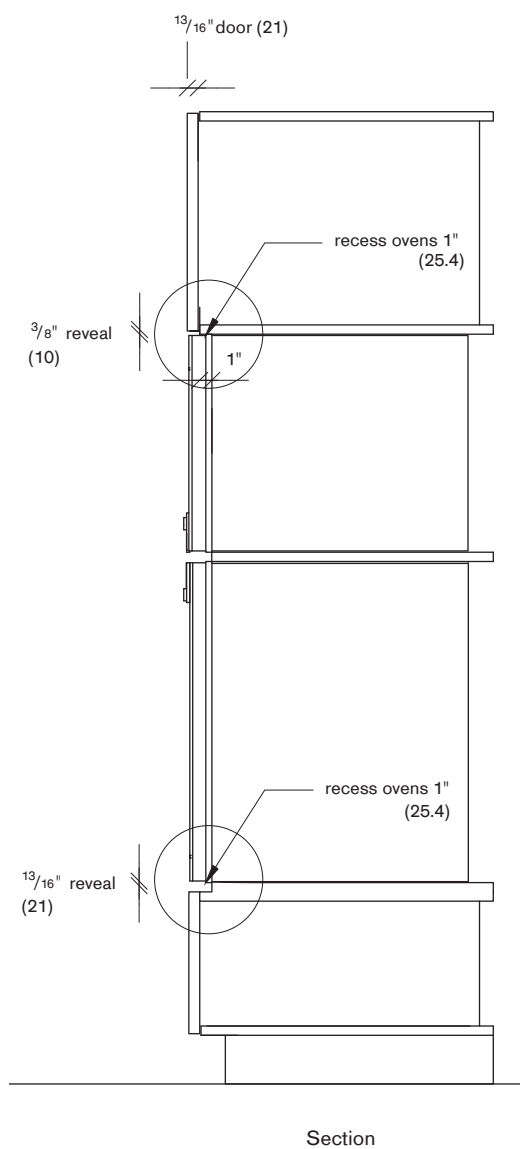
When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of 1 3/16" (30 mm) is recommended for cooling energy efficiency and/or space required to open door for handleless configurations.

BM 484 over BO 480



Elevation

Numbers indicated
inside parenthesis () = mm



Planning notes for **combination** installation of 400 series ovens

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

Combination installation

Important notes for the combination of 24" and 30" appliances

No appliance may be placed above a combi-steam oven.

The combination may accommodate a DV463 vacuuming drawer or a WS463 warming drawer.

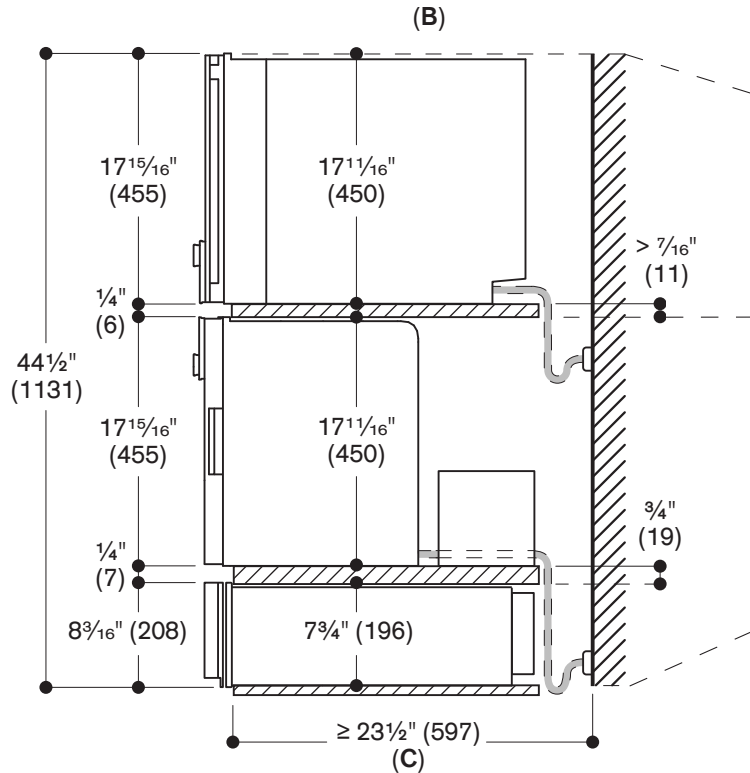
The following combination allows for the doors to be opened via the control panel only. If the use of the integrated handle is desired (as required in Sabbath mode), please widen the distance between appliances as needed.

If a Combi-steam oven is installed, please ensure the 4" minimum drop to connect to the drain line.

If a CM470 plumbed espresso unit is installed, please ensure the 6" minimum drop to connect to the drain line.

If necessary, the transformer for the CM450/CM470 can be placed in an adjacent cabinet. Note that the length of cable between the transformer to the appliance is 23 ½" (600 mm).

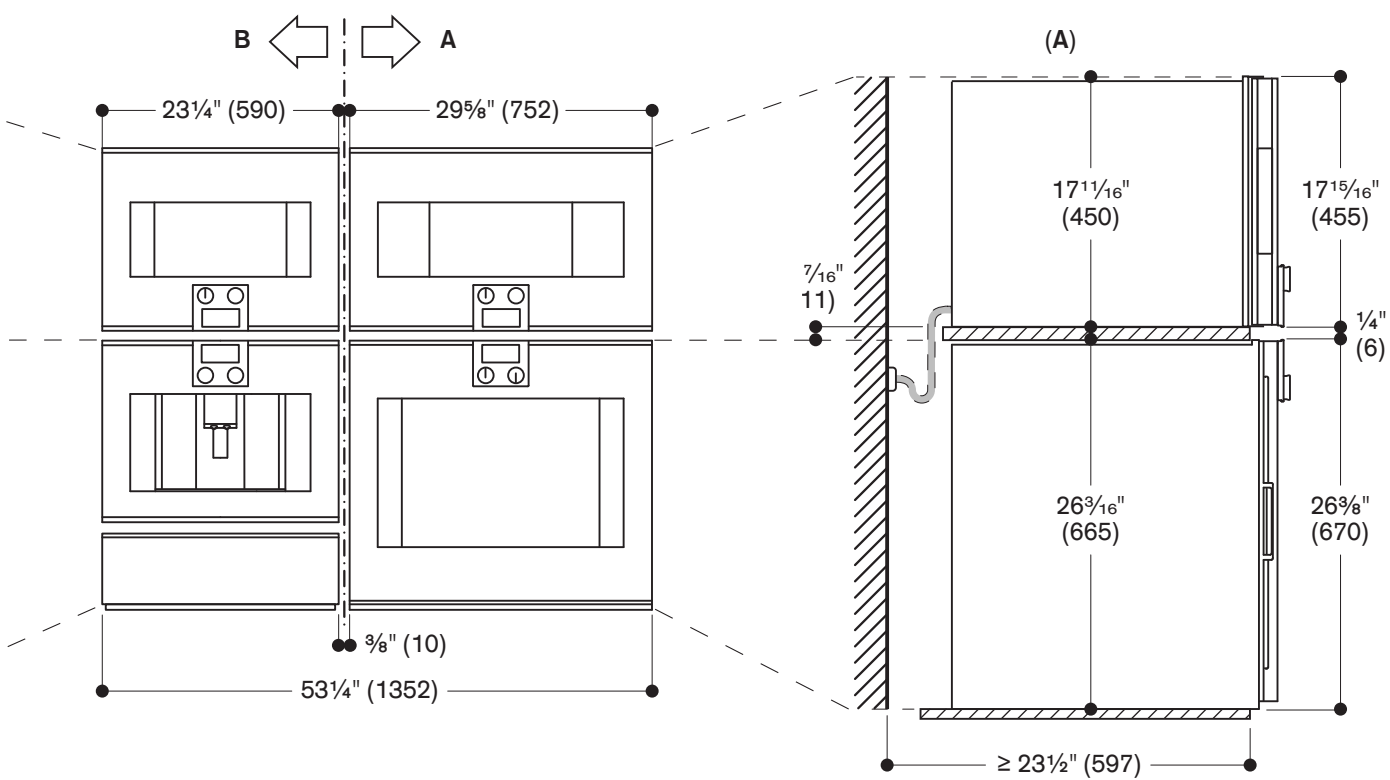
Combination of 4 with 24" and 30" wide appliances



For detailed information regarding the plumbing requirements (CM470 and combi-steam oven appliances) please refer to the individual planning notes for each appliance.

C: Depth including CM transformer

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 combi-
nation 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.

2x 10W halogen light (one on each 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 3/8" 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 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.

Please read the installation details regarding air openings on pages 12 – 13.

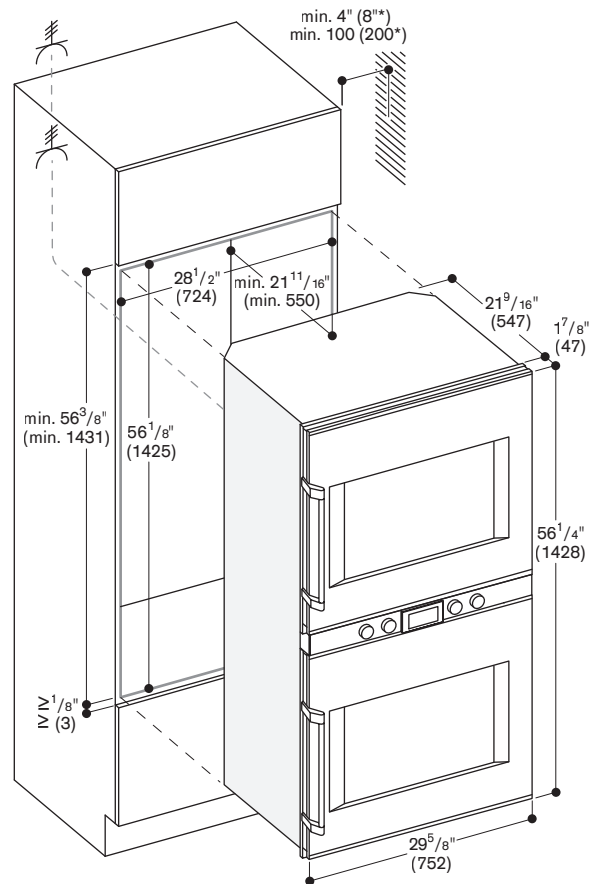
Rating

Total rating: 9,200 W.

Total Amps: 40 A.

120/208 – 240V, 60Hz (4 Wire)

Plan for a 70 7/8" connecting cable (hardwire required).



* 8" (200 mm) clearance needed when using the pull-out system accessory BA 018 165

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 combi-
nation 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 / door opening via voice assistant possible.
- 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 + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Convection + bottom heat.

Convection + 1/3 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 – 13.

Rating

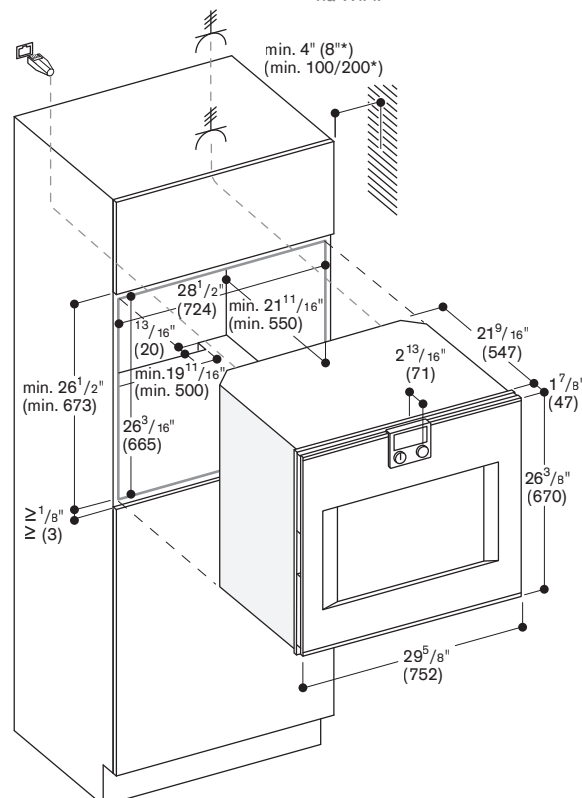
Total rating: 5,500 W.

Total Amps: 25 A.

120/208 – 240V, 60Hz (4 Wire)

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

Plan for a LAN cable or connect
via WiFi.



* 8" (200 mm) clearance needed when using the
pull-out system accessory BA 018 165

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
3/16" deep.

BA 036 165

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

BA 046 117

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 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 1/2" lid non-stick.

400 series oven

BO 450/BO 451

- Handleless door / automatic door opening / door opening via voice assistant possible.
- 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).

60W halogen light on top.

2x 10W halogen light (one on each 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 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 1/16" 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 12–13.

Rating

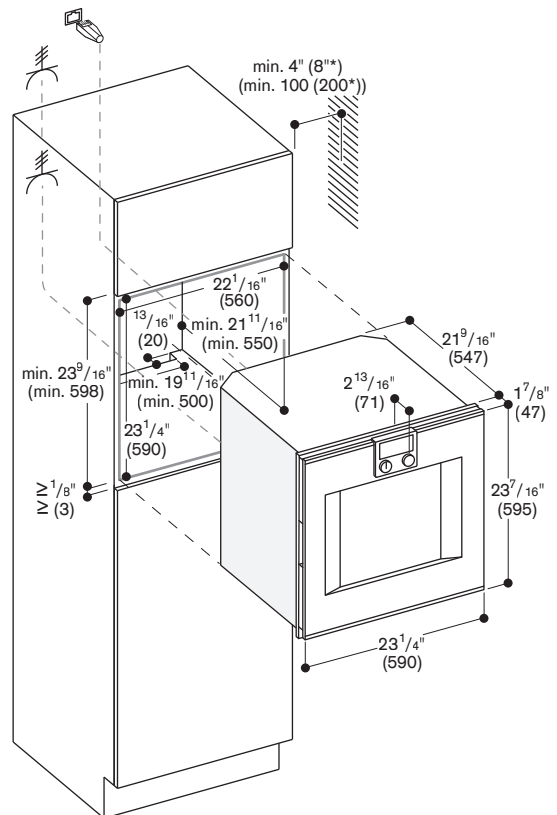
Total rating: 4,000 W.

Total Amps: 17 A.

208/220–240 V / 60 Hz

Plan for a 39 3/8" connecting cable (hardwire required).

Plan for a LAN cable or connect via WiFi.



* 8" (200 mm) clearance needed when using the pull-out system accessory BA 018 165

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)

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 1 3/8" (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 (6" long (2 m)).
Extension for water inlet and outlet.

Required accessories

Part No. 170 024 90

Descaling tablets, set of 4.

Optional accessories

BA 010 301

Triple telescopic pull-out rack.

BA 020 361

Cooking container, stainless steel, unperforated, 1 3/8" (40 mm) deep, 5 qt.

BA 020 370

Cooking container, stainless steel, perforated, 1 3/8" (40 mm) deep, 5 qt.

BA 020 381

Cooking container, non-stick, unperforated, 1 3/8" (40 mm) deep, 5 qt.

BA 020 390

Cooking container, non-stick, perforated, 1 3/8" (40 mm) deep, 5 qt.

BA 046 117

Glass tray for and 24"/30" BS ovens. 1" deep.

Part No. 170 031 08

Wire rack.

CL S10 040

Cleaning cartridges, set of 4.

GN 010 330

Adapter for gastronorm insert and roaster.

400 series Combi-steam oven

BS 484/BS 485

- Handleless door / automatic door opening / door opening via voice assistant possible.
- 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 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.

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 114 130

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.

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 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 5/8" 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.

Water connection: 3/4" inner diameter, 1" outer diameter (cold water only).

118" long (3 m) stainless steel braided inlet hose included.

Drain connection: 3/4"

118" long (3 m) rubber outlet hose included.

Drain size: 1 1/2" diameter minimum.

Vacuum break recommended.

NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 13 and pages 16 – 17.

Rating

Total rating 3,200 W.

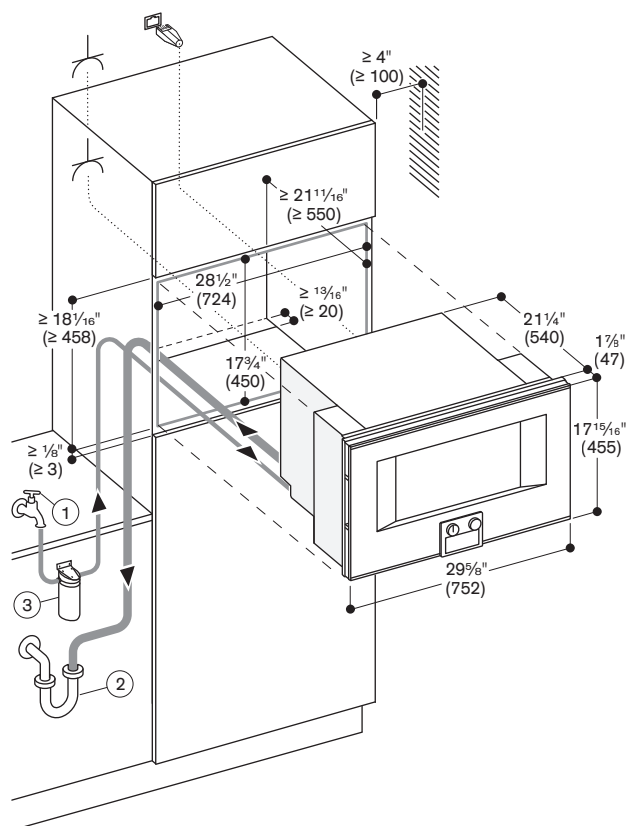
Total Amps: 16 A.

208/220–240 V / 60 Hz

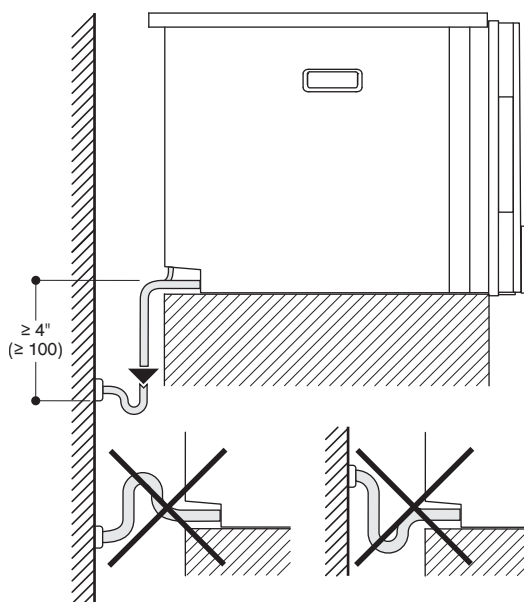
Plan for a 47 1/4" connecting cable without plug (hardwire required)

Plan for a LAN cable or connect via WiFi.

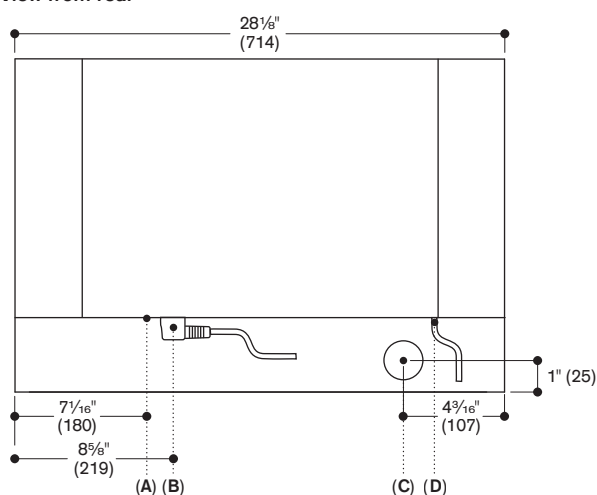




Socket

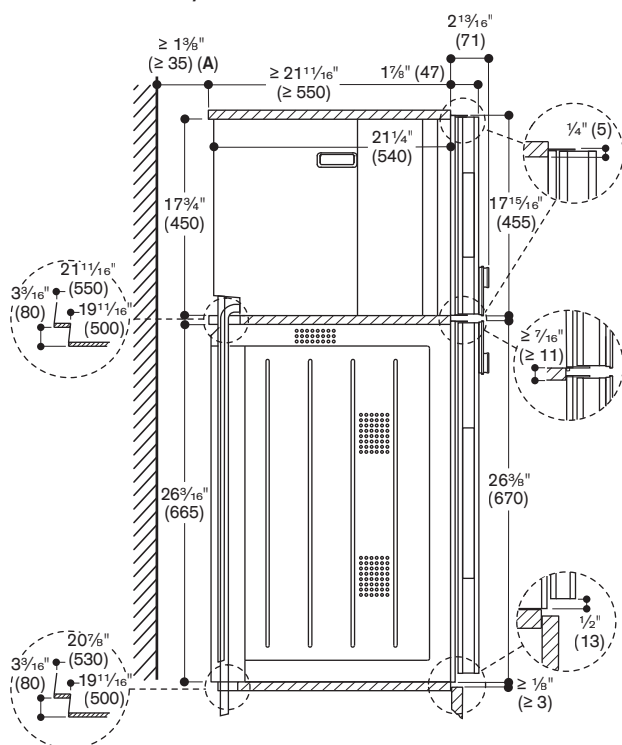


View from rear



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

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.

Numbers indicated
inside parenthesis () = 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)

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 1 3/16" (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 (2 m)).
Extension for water inlet and outlet.

Required accessories

Part No. 170 024 90

Descaling tablets, set of 4.

Optional accessories

BA 010 301

Triple telescopic pull-out rack.

BA 020 361

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 020 381

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 046 117

Glass tray for and 24"/30" BS ovens. 1" deep.

Part No. 170 031 08

Wire rack.

CL S10 040

Cleaning cartridges, set of 4.

GN 010 330

Adapter for gastronorm insert and roaster.

400 series Combi-steam oven

BS 470/BS 471

- Handleless door / automatic door opening / door opening via voice assistant possible.
- 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 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.

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.

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, half 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.

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

Water connection: 3/4" inner diameter, 1" outer diameter (cold water only)
118" long (3 m) stainless steel braided inlet hose included.

Drain connection: 3/4"

118" long (3 m) rubber outlet hose included.

Drain size: 1 1/2" diameter minimum. Vacuum break recommended.

NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 13 and pages 16 – 17.

Rating

Total rating 3,200 W.

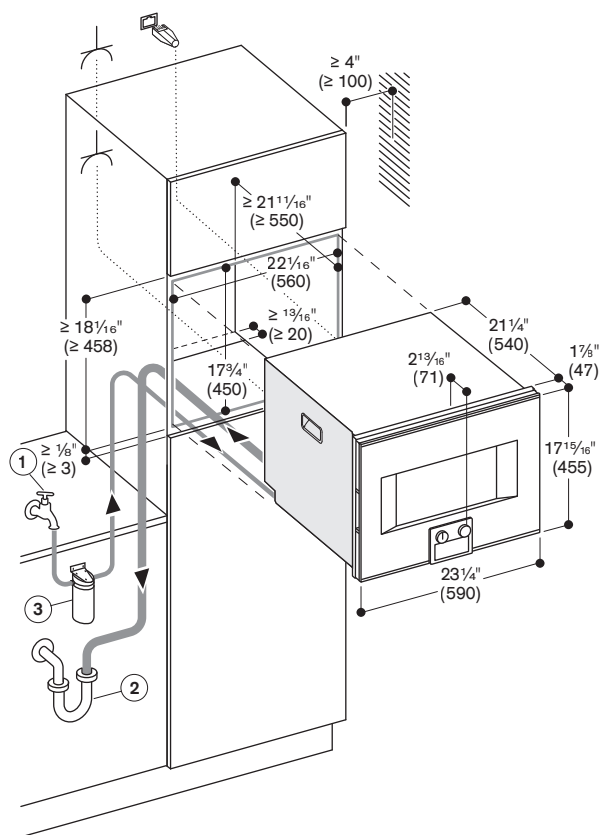
Total Amps: 16 A.

208/220 – 240 V / 60 Hz

Plan for a 47 1/4" connecting cable without plug (hardware required).

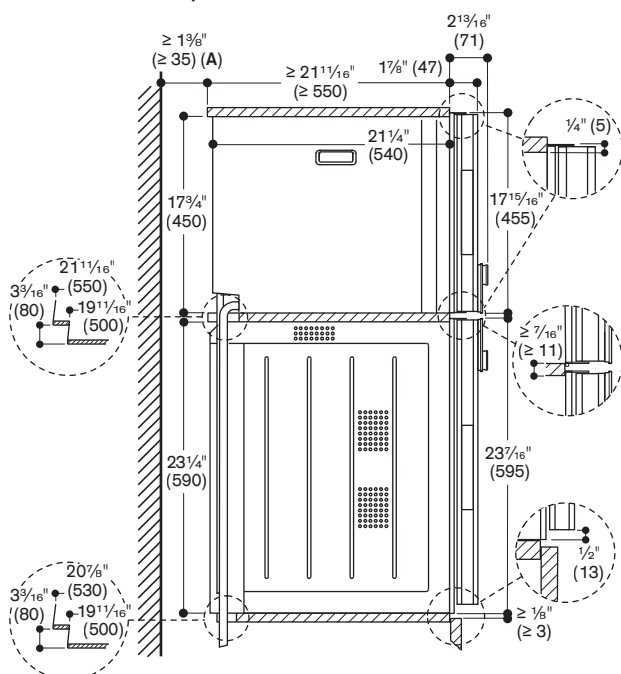
Plan for a LAN cable or connect via WiFi.



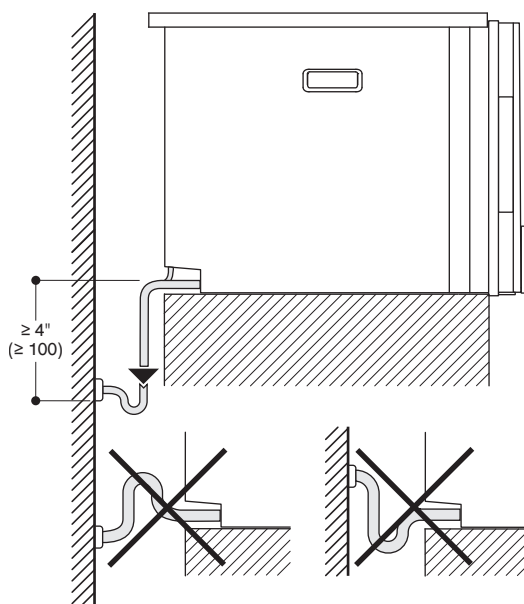


Socket

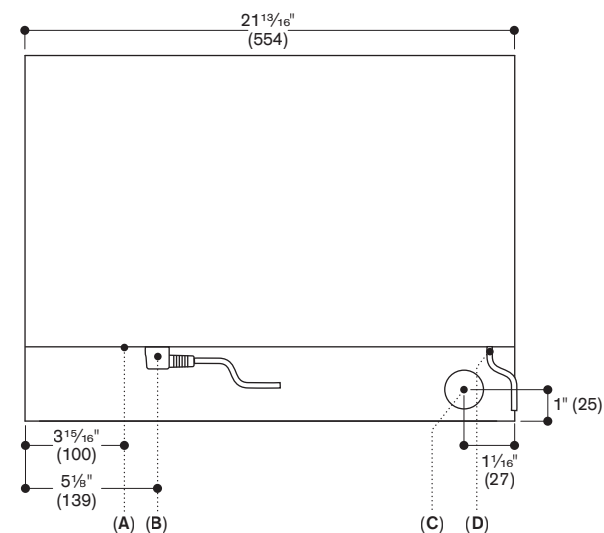
Side view of BS 474/475 above BO



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



View from rear



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

Numbers indicated
inside parenthesis () = 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)

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 (2 m)).
Extension for water inlet and outlet.

Required accessories

Part No. 170 024 90

Descaling tablets, set of 4.

Optional accessories

BA 010 301

Triple telescopic pull-out rack.

BA 020 361

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 020 381

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 046 117

Glass tray for and 24"/30" BS ovens. 1" deep.

Part No. 170 031 08

Wire rack.

CL S10 040

Cleaning cartridges, set of 4.

GN 010 330

Adapter for gastronorm insert and roaster.

400 series Combi-steam oven

BS 474/BS 475

- Handleless door / automatic door opening / door opening via voice assistant possible.
- 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 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.

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.

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, half 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.

Home network integration for digital services (Home Connect) either via 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 ⁷/₁₆" 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.

Water connection: ³/₄" inner diameter, 1" outer diameter (cold water only) 118" long (3 m) stainless steel braided inlet hose included.

Drain connection: ³/₄"

118" long (3 m) rubber outlet hose included.

Drain size: 1 ¹/₂" diameter minimum.

Vacuum break recommended.

NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding oven combination on pages 12 – 13 and pages 16 – 17.

Rating

Total rating 3,200 W.

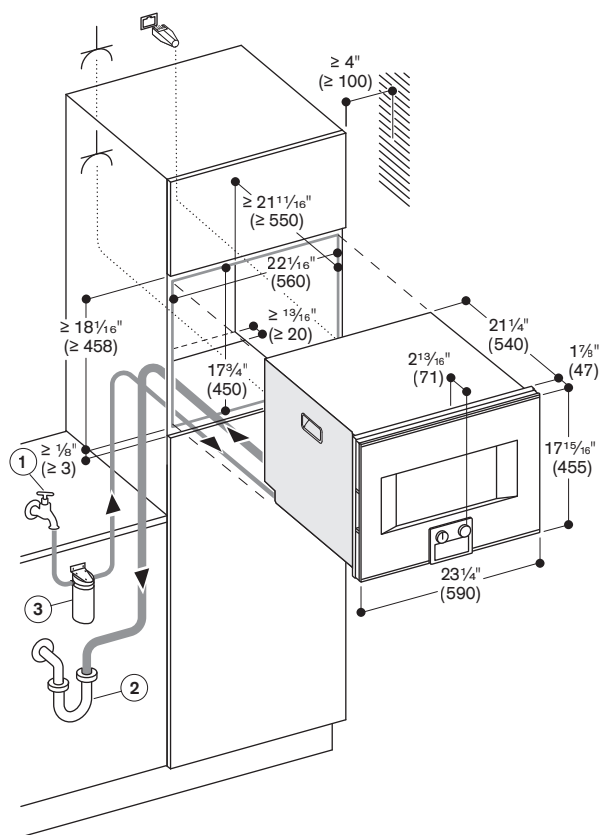
Total Amps: 16 A.

208/220 – 240 V / 60 Hz

Plan for a 47 ¹/₄" connecting cable without plug (hardwire required).

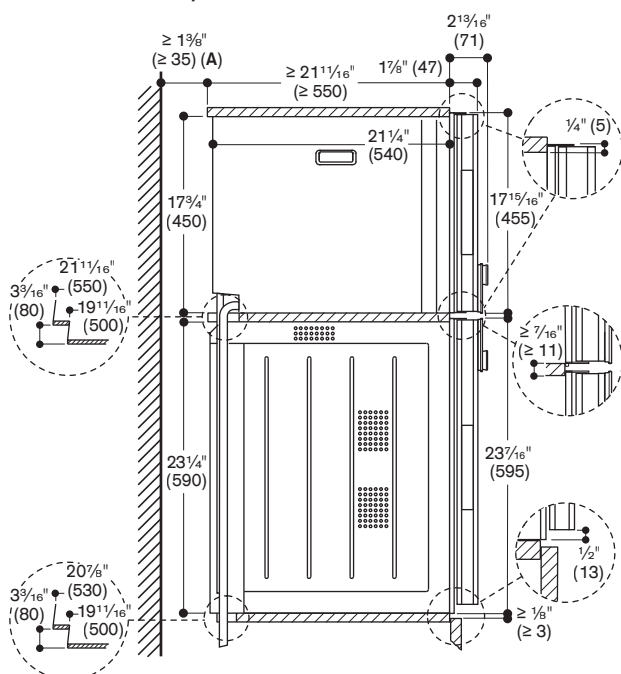
Plan for a LAN cable or connect via WiFi.



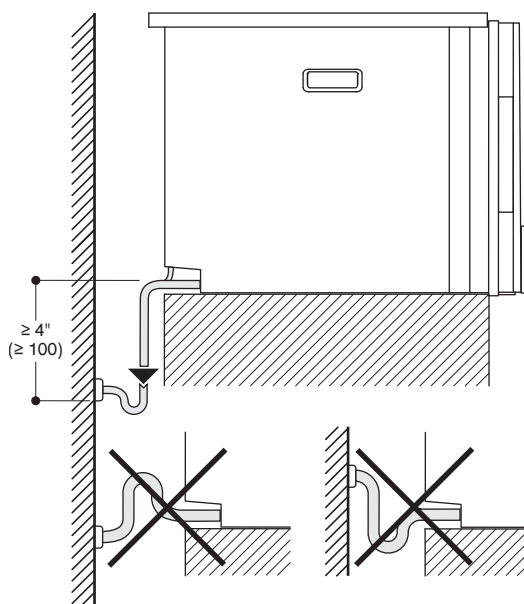


Socket

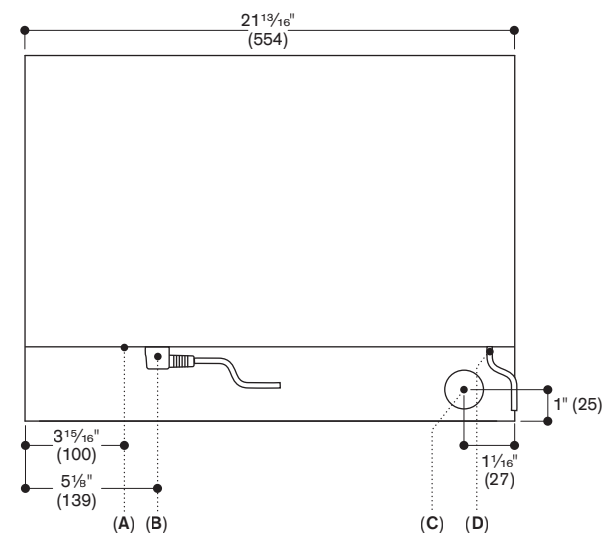
Side view of BS 474/475 above BO



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



View from rear



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

Numbers indicated
inside parenthesis () = 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 and 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.

2x 60 W halogen light (one on each 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" (916 mm) from the floor in Canada.

Please read the installation details regarding air openings on pages 12 - 13.

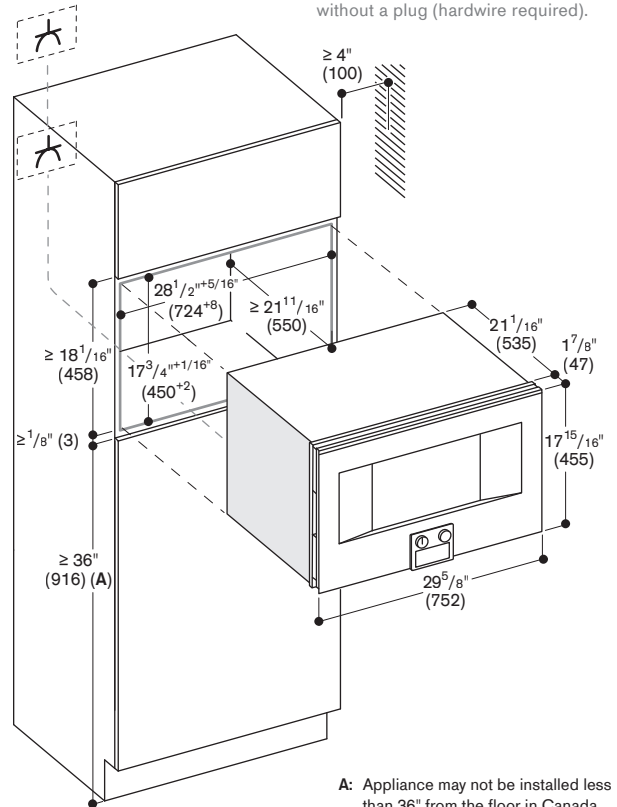
Rating

Total rating 3,100 W.

Total Amps: 20 A (Double pole 20 amp breaker required).

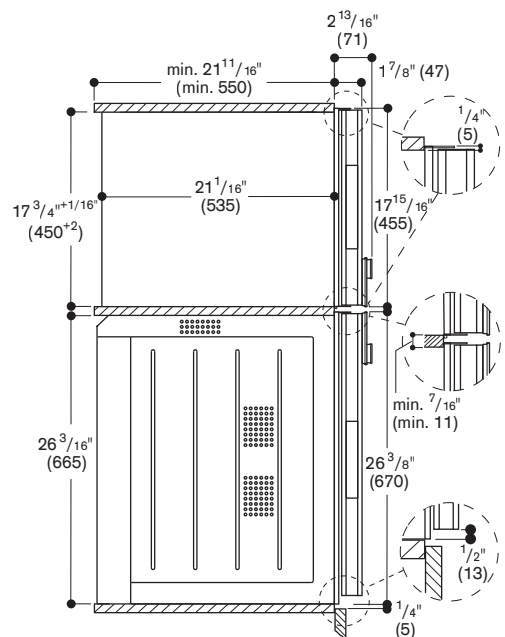
120/208 - 240V, 60Hz (4 Wire)

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

Right-hinged

BM 450 710

Stainless steel-backed full glass door

Width 24" (60 cm)

Left-hinged

BM 451 710

Stainless steel-backed full glass door

Width 24" (60 cm)

Included accessories

1 combination wire rack

1 glass tray

400 series Combi-microwave oven

BM 450/BM 451

- 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 and 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, fully 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.

2x 60 W halogen light (one on each 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 – 13.

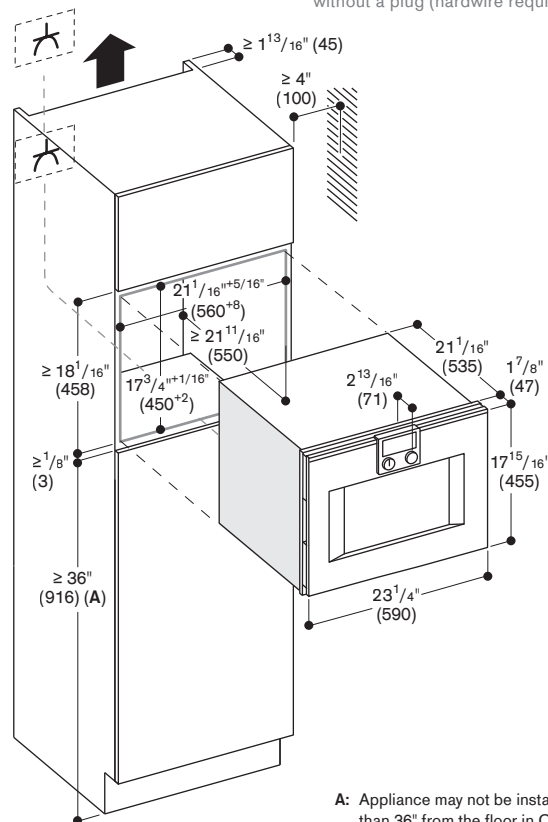
Rating

Total rating 3,100 W.

Total Amps: 20 A (Double pole 20 amp breaker required).

120/208 – 240V, 60Hz (4 Wire)

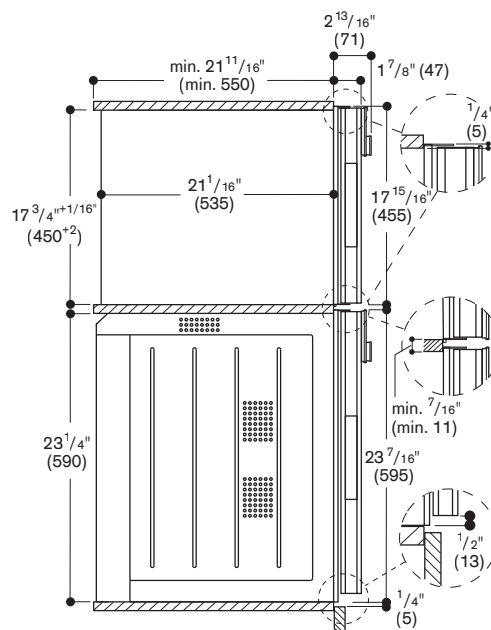
Plan for a 71" connection cable without a plug (hardwire required).



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

Outlet

Side view of BM 450/451 over BO oven



Numbers indicated inside parenthesis () = mm





Controls on top Left-hinged only

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
- 1 bean container with lid

Optional accessories

(order as spare parts):

Part No. 12008246

Water filter

Part No. 00311819

Descaling tablets

Part No. 00311769

Cleaning tablets

Part No. 00636455

Door hinge restrictor

(92° opening angle)

Part No. 11005967

Stainless steel milk container

Part No. 11015223

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

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.
- 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 44 languages.
Personalization function, option to save 8 individualized beverages.
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.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 ¾" - 5 ⅞".
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 LED lighting.
Removable 1.1 lbs. (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.

Please read the installation details regarding combination with ovens on the pages 10–11 and pages 16 – 17.

Rating

Total rating: 1,600 W.
Total Amps: 10 A
120 V / 60 H
Connecting cable 39" with three-prong plug (NEMA 5-15P).

Plan for a LAN cable or connect via WiFi.

Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.

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

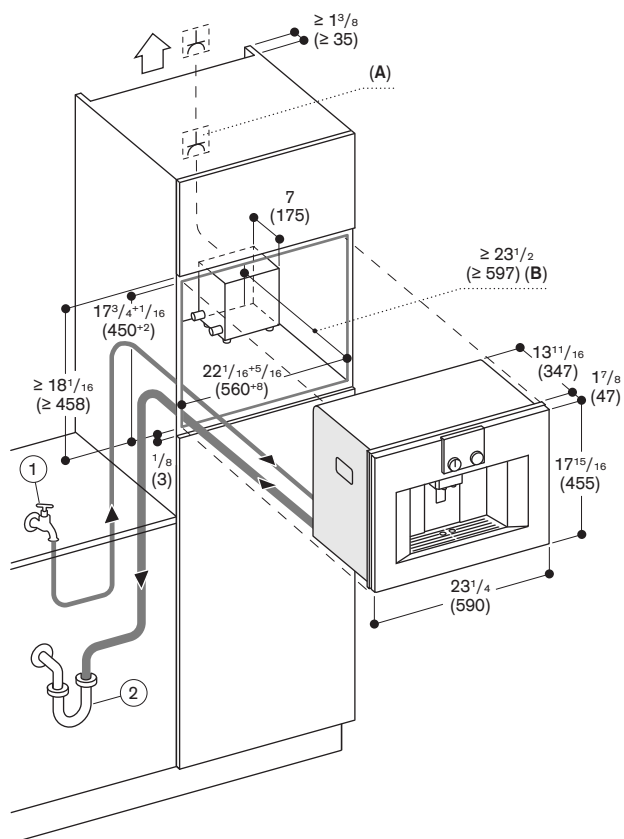
Child lock.
Aqua stop.

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.
Removable brewing unit.
Coffee residue container and drip tray dishwasher-safe.
Beverage dispenser dishwasher-safe.

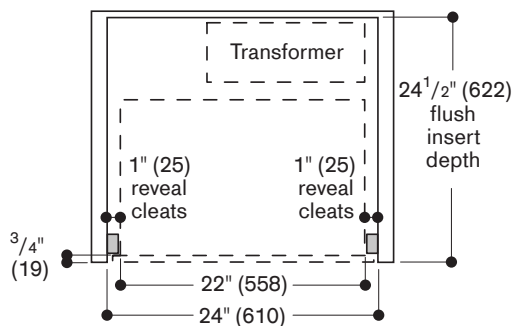
Planning notes

Ideal installation height 3.1 ft - 4.8 ft. (top edge of bottom cut-out).
The front of the appliance extends 1 ⅞" from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle approx. 110° (delivery status) - mounting distance to the wall has to be at least 13 ¾".
Door opening angle approx. 155° - mounting distance to the wall has to be at least 25 ⅞".
Door opening angle approx. 92° - mounting distance to the wall has to be at least 3 ⅞" (spare part No. 00636455).
Installation directly above WS461 (5 ⅞" tall) high warming drawer in 23 ¼" 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 ⅞" lower than the appliance outlet (see drawing "drainage connection").
If necessary, the transformer can be placed in an adjacent cabinet. Note that the length of the power cable between the transformer and appliance is 23 ½" (600 mm).
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.
Water connection: ¾" inner diameter, 1" outer diameter (cold water only)
65" long (1.65 m) aqua stop inlet hose included .
Drain connection: ¾"
67" long (1.7 m) rubber outlet hose included
Drain size: 1 ½" diameter minimum.
Vacuum break recommended.
Ensure a 6" minimum drop to connect to the drain line to ensure proper drainage.

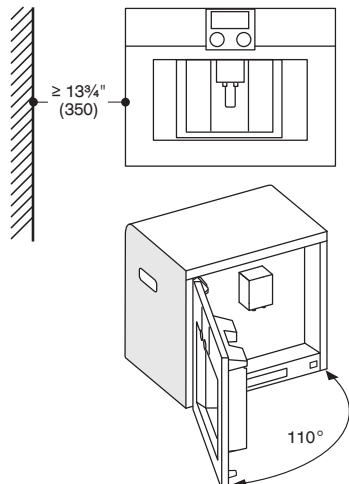


A: Outlet
B: Depth incl. transformer

Top View



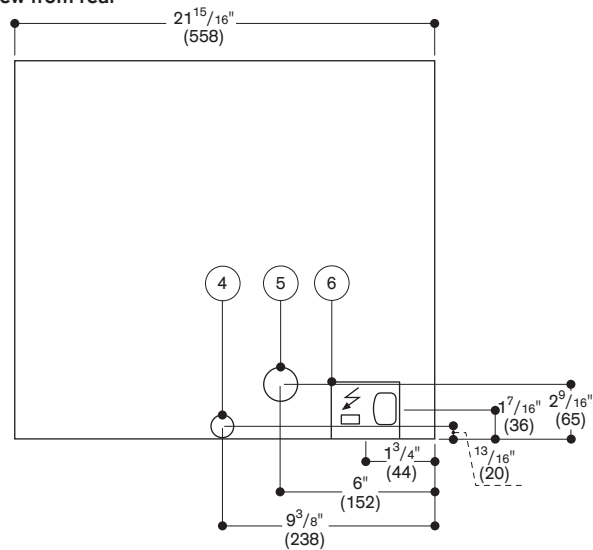
Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

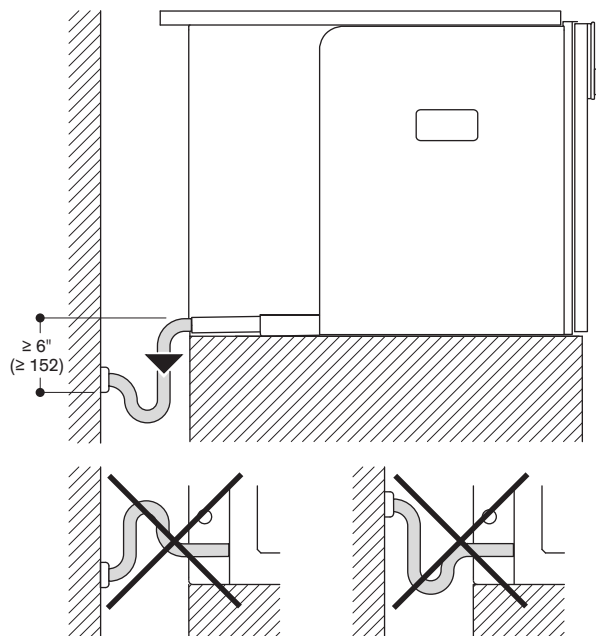
Numbers indicated
inside parenthesis () = mm

View from rear



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

Drainage connection





Controls on top

Left-hinged only

CM 450 712

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
- 1 bean container with lid

Optional accessories

(order as spare parts):

Part No. 12008246

Water filter

Part No. 00311819

Descaling tablets

Part No. 00311769

Cleaning tablets

Part No. 00636455

Door hinge restrictor

(92° opening angle)

Part No. 11005967

Stainless steel milk container

Part No. 11015223

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

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.

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.

Handling

Automatic door opening.

Rotary knobs and TFT touch display operation.

Clear text display in 44 languages.

Personalisation 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 ¾" - 5 ⅞".

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 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 LED lighting.

Removable 1.1 lbs. (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.

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

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 niche).

The front of the appliance extends 1 ⅞" from the furniture cavity.

When installing in a corner a side clearance is required.

Door opening angle approx. 110° (delivery status) - mounting distance to the wall has to be at least 13 ¾".

Door opening angle approx. 155° - mounting distance to the wall has to be at least 25 ⅞".

Door opening angle approx. 92° - mounting distance to the wall has to be at least 3 1⅞" (spare part No. 00636455).

Installation directly above WS461 (5 ⅞" tall) high warming drawer.

If necessary, the transformer can be placed in an adjacent cabinet. Note that the length of the power cable between the transformer and appliance is 23½" (600 mm).

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

Please read the installation details regarding combination with ovens on the pages 10–11.

Rating

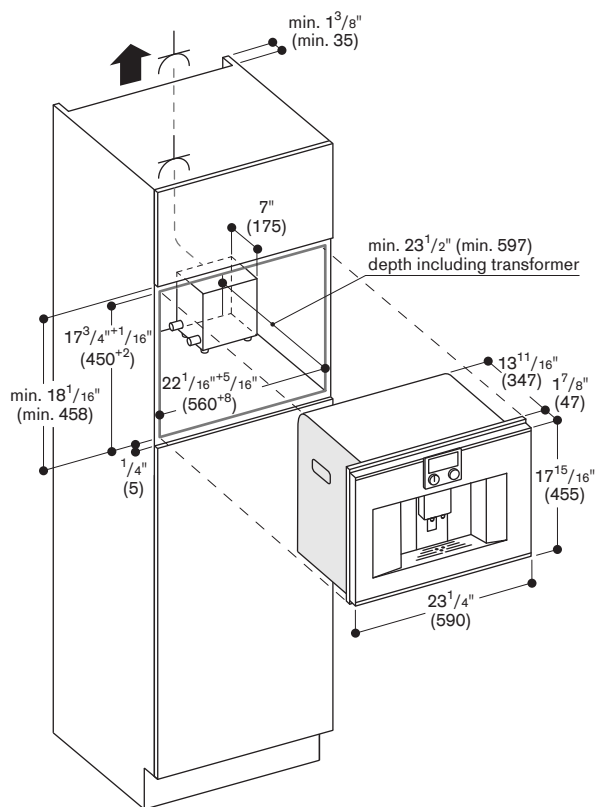
Total rating: 1,600 W.

Total Amps: 10 A

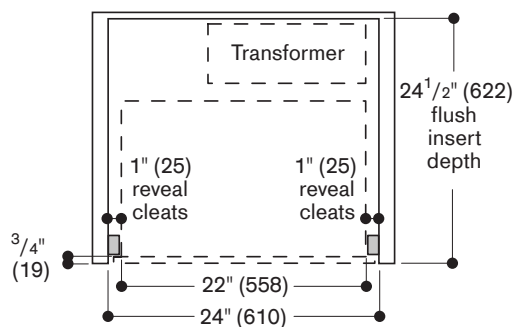
120 V / 60 H

Connecting cable 39" with three-prong plug (NEMA 5-15P).

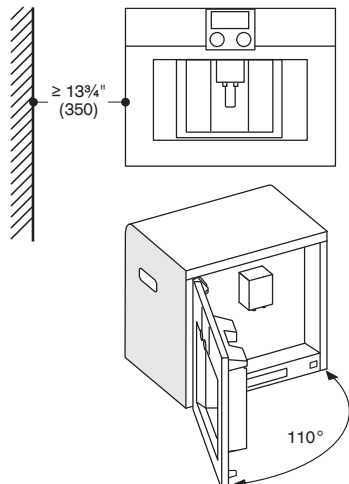
Plan for a LAN cable or connect via WiFi.



Top View



Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

Numbers indicated
inside parenthesis () = mm

DV 463 710

Stainless steel-backed glass front
Width 24" (60cm), Height 8 3/16" (21cm)

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

Part No. 00578813

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

Part No. 00578814

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

400 series vacuuming drawer

DV 463

- Integrable in 8 3/16" high cut-out
- Hygienic stainless steel vacuuming chamber, applicable height up to 8 3/16"
- 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.

Vacuumping 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, releases automatically after vacuuming.

Raised vacuuming platform, 1 3/4",
removable.

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.

When mounting a BS Combi-steam oven/BM Combi-microwave oven/CM espresso machine directly above drawer in 24" cutout, the partition shelf is only required if installing in a horizontal configuration next to a BO 480/481 oven to ensure proper alignment.

Otherwise the partition shelf is not required.

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 oven combination on page 12–13.

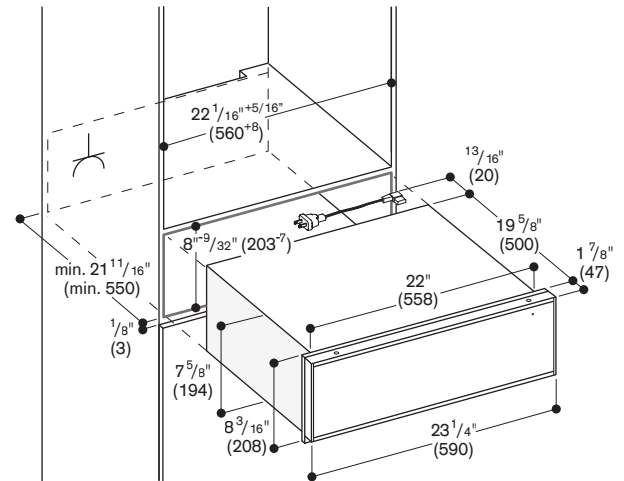
Rating

Total rating: 320 W.

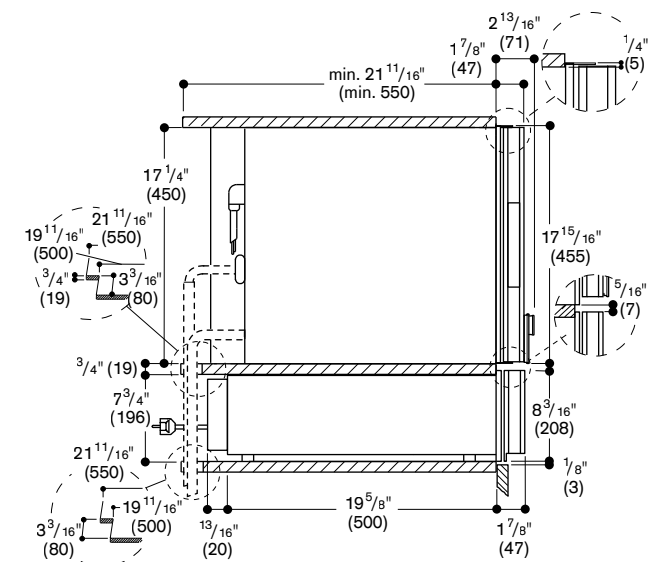
Total Amps: 5 A.

120 V / 60 Hz

Connecting cable 59" with plug.



Side view of DV 463 below BS Combi-steam oven, BM Combi-microwave oven, CM espresso machine



Numbers indicated
inside parenthesis () = 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**Part No. 00578813**

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

Part No. 00578814

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.

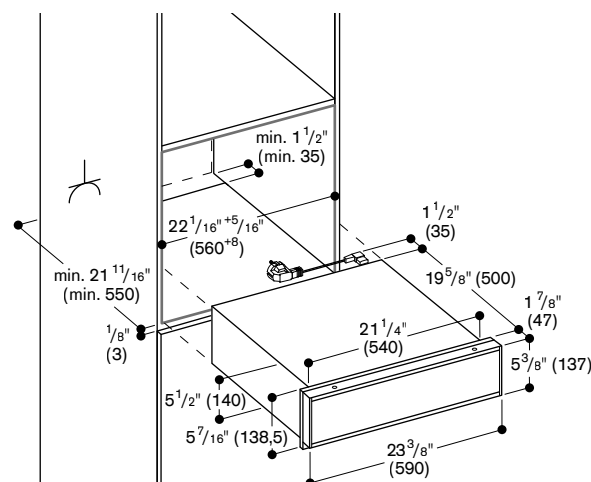
Planning notes

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.

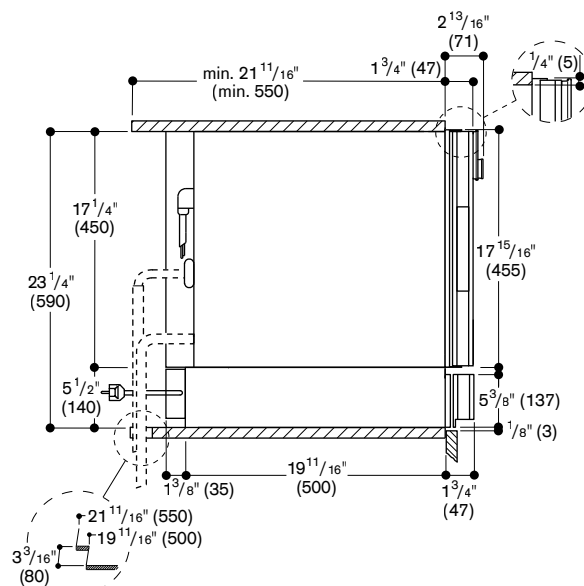
Please read the installation details regarding air ducting on pages 12–13.

Rating

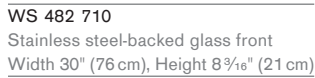
Total rating: 320 W.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 59" with plug.



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



Numbers indicated
inside parenthesis () = mm



WS 482

- 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 1.3 cu.ft.

Defrosting of meals/proofing of yeast dough.

Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of ovenware.

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

Volume capacity: Dinner set for 10 people including ø 11" plates and soup bowls, additional bowls and serving dishes depending on size. Max. load 55 lbs.

Usable interior dimensions:
H 5 ³/₁₆" x W 23 ⁷/₈" x D 18 ⁷/₈".

Integrated heating under glass for easy cleaning.

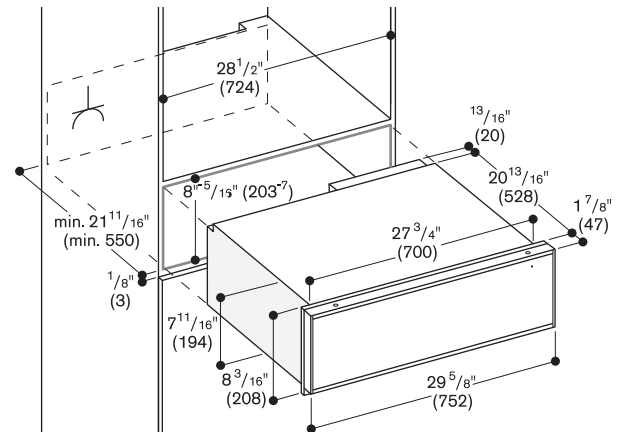
Convection fan for even heat distribution.

Status display, visible in the glass front.
Glass bottom made of safety glass.

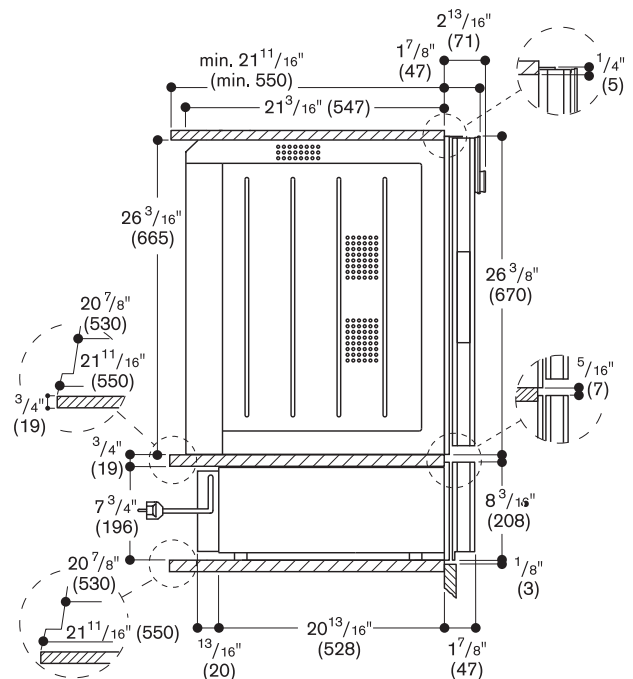
The front of the appliance extends 1 3/8" from the cabinet front. Always use an intermediate shelf—a at least 3/4" thick—when mounting a 400 series single oven/Combi-steam oven/Combi-microwave oven above the WS 482 warming drawer. When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8" between the back wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately. With a cut-out depth of 23 1/2", the electrical outlet can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12–13.

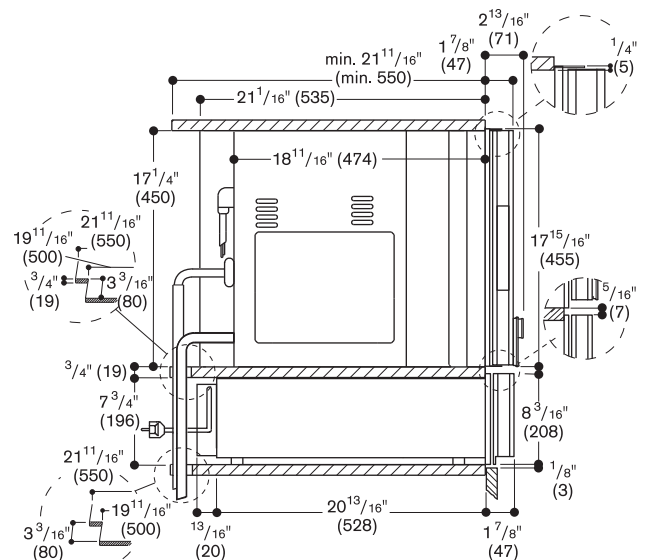
Total rating: 810 W.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Side view of WS 482 below BO single oven



Side view of WS 482 below BS Combi-steam oven, BM Combi-microwave oven or 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 oven combination on page 12 –13.

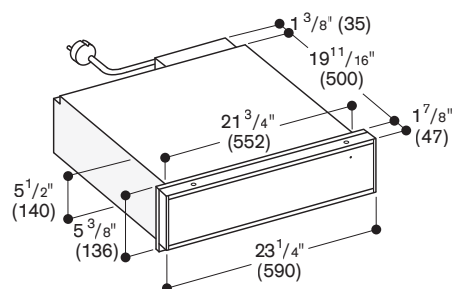
Rating

Total rating: 810 W.

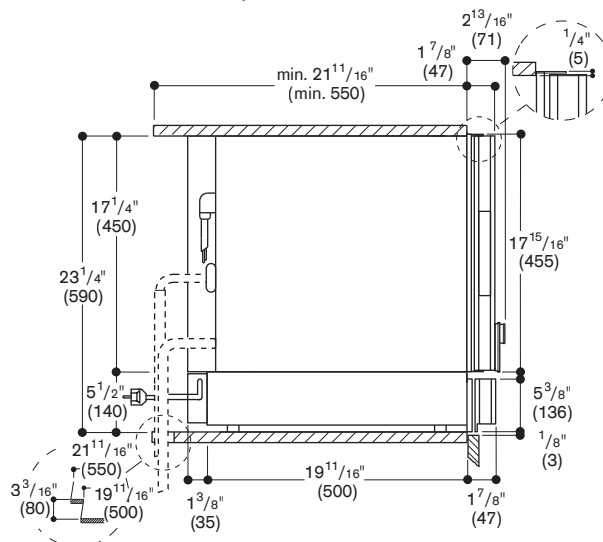
Total Amps: 10 A.

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



Numbers indicated
inside parenthesis () = mm



WS 463 710

Stainless steel-backed glass front
Width 24" (60 cm), Height 8 3/8" (21 cm)

400 series warming drawer

WS 463

- Handleless warming drawer
- Perfect for a side-by-side combination of 30" single oven and 24" Combi-steam oven, Combi-microwave oven or a 24" espresso machine
- 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 1.0 cu.ft.

Cooking modes

Defrosting of meals/proving 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: Dinner set for 8 people including \varnothing 9 1/2" plates and soup bowls, additional bowls and serving dishes depending on size.
Max. load 33 lbs.
Usable interior dimensions:
H 5 5/16" x W 18 1 1/16" x D 18 1/16"
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Glass bottom made of safety glass.

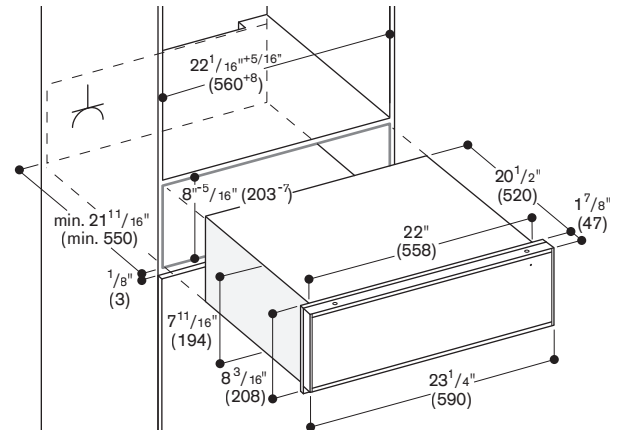
Planning notes

The front of the appliance extends 1 7/8" from the cabinet front.
When mounting a BS Combi-steam oven/BM Combi-microwave oven/CM espresso machine directly above drawer in 24" cutout, the partition shelf is only required if installing in a horizontal configuration next to a BO 480/481 oven to ensure proper alignment.
Otherwise the partition shelf is not required.
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.

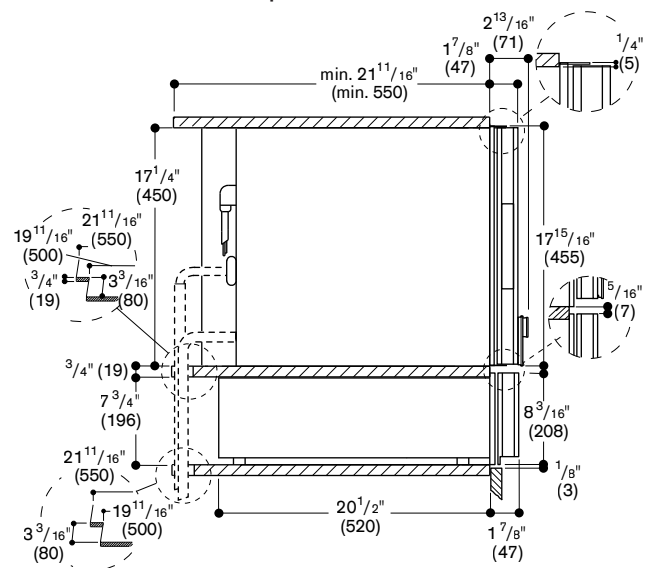
Please read the installation details regarding oven combination on page 12 –13.

Rating

Total rating: 810 W.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 59" with plug.



Side view of WS 463 below BS Combi-steam oven, BM Combi-microwave oven or CM espresso machine



Numbers indicated
inside parenthesis () = mm



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 ⁵/₈" 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".

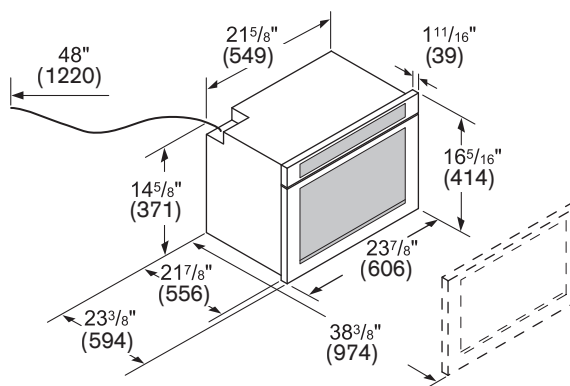
Rating

Total rating: 950 W.

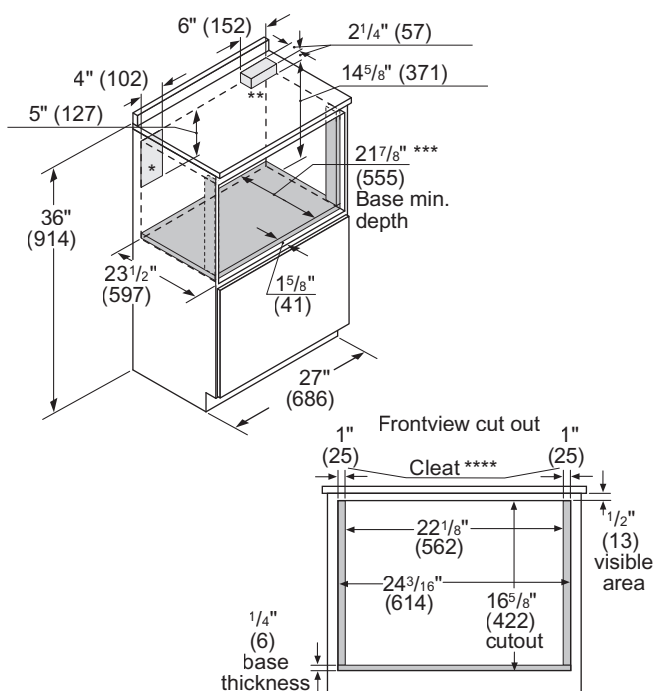
Total Amps: 15 A.

120 V / 60 Hz

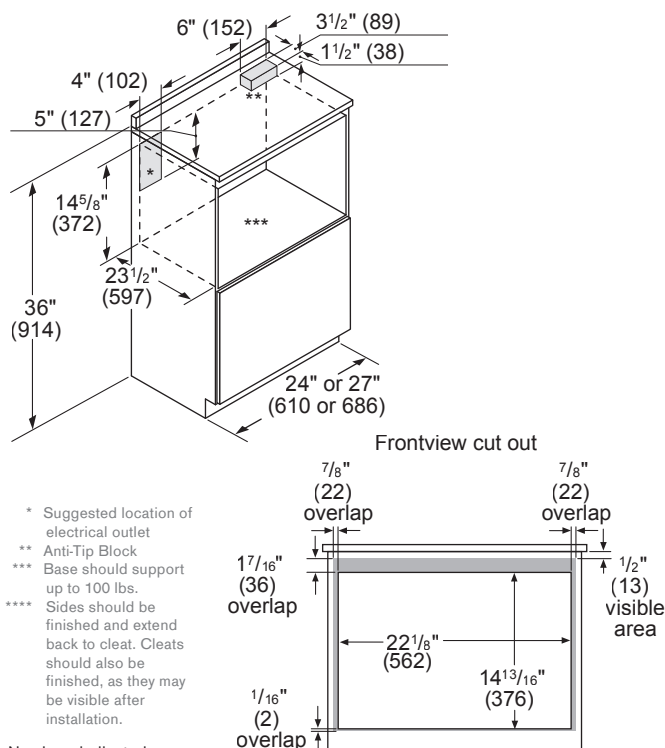
Connecting cable 48" with grounding plug.



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 46–49.

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.

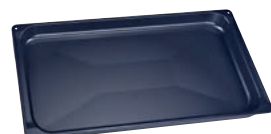
Part# 687055 (for 30" oven)

Broil pan, enameled.
With feet and rotisserie spit attachment.
9/16" deep.



BA 026 115

Baking tray, enameled.
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 046 117

Glass tray for 24" BO / BOP ovens and
24"/30" BS ovens.
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 1/2" (165 mm),
non-stick For roasting in oven with
roasting function.

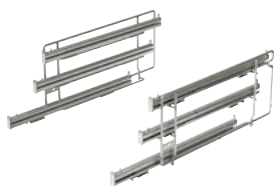
Lower and upper part can also be used
separately, height 4" (100 mm) and
2 1/2" (65 mm).

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 oven with GN 010 330
adapter and pull-out system
BA 010 301 (both to be ordered
separately).



BA 010 301

Triple telescopic pull-out rack.
For Combi-steam oven.
Can be used with any of the cooking
containers, glass tray, or adapter.

**BA 020 361**

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

**BA 020 370**

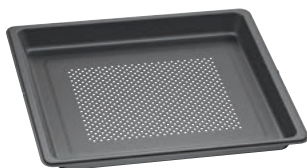
Cooking container, stainless steel,
perforated, 1 1/16" (40 mm) deep, 5 qt.

**BA 020 381**

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

**BA 020 390**

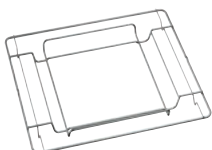
Cooking container, non-stick,
perforated, 1 1/16" (40 mm) deep, 5 qt.

**Part No. 17003108**

Wire rack.

**GN 010 330**

Adapter for gastronorm insert and
GN 340 230 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.
Must order GN 114 130 adapter
separately.

**GN 114 230**

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Unperforated, 3 qt.
Must order GN 114 130 adapter
separately.

**GN 124 130**

Gastronorm insert, stainless steel
1 1/2" deep, GN 1/3, half tray size.
Perforated, 1.5 qt.
Must order GN 114 130 adapter
separately.

**GN 124 230**

Gastronorm insert, stainless steel
1 1/2" deep, GN 2/3, full tray size
Perforated, 3 qt.
Must order GN 114 130 adapter
separately.

**CL S10 040**

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

**Part No. 17002490**

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

**GZ 010 011**

Extension for water inlet and outlet.
7.2" long (2 m).

**Part No. 00578813**

Vacuum Bags (Small)
7.1" x 11", 100 pcs.

**Part No. 00578814**

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 020 361 | 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 020 381 | 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 046 117 | 1" deep | | |
| Wire rack | | | |
| BA 036 165 | no opening, with feet | | |
| BA 038 165 | no opening, with feet | | • (2x)/° |
| Part No. 17003108 | 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 | | |
| Part No. 17002490 | Descaling tablets, set of 4 | | |
| Part No. 12008246 | Water filter cartridge | | |
| Part No. 00573828 | Descaling tablets | | |
| Part No. 00573829 | Cleaning tablets | | |
| Vacuuming bags | | | |
| Part No. 00578813 | Vacuuming bags, small, 7" x 11", 100 pcs. | | |
| Part No. 00578814 | 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

Oven

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BO 450/BO 451

Oven

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BS 484/BS 485

Combi-steam oven

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BS 470/BS 471
BS 474/BS 475

Combi-steam oven

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400 series included and optional accessories



BM 484/BM 485

| Baking tray, enameled | | | Combi-microwave oven |
|------------------------------------|-------------------|------------------------------------------------------------------------------------------------------------------------|----------------------|
| | BA 026 115 | ¾" 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 020 361 | Cooking container, stainless steel, unperforated, 1 ⅞" (40 mm) deep, 5 qt. | |
| | BA 020 370 | Cooking container, stainless steel, perforated, 1 ⅞" (40 mm) deep, 5 qt. | |
| | BA 020 381 | Cooking container, non-stick, unperforated, 1 ⅞" (40 mm) deep, 5 qt. | |
| | BA 020 390 | Cooking container, non-stick, perforated, 1 ⅞" (40 mm) deep, 5 qt. | |
| | GN 114 130 | GN 1/3, unperforated, 1 ½" deep, 1.5 qt. | |
| | GN 114 230 | GN 2/3, unperforated, 1 ½" deep, 3 qt. | |
| | GN 124 130 | GN 1/3, perforated, 1 ½" deep, 1.5 qt. | |
| | GN 124 230 | GN 2/3, perforated, 1 ½" deep, 3 qt. | |
| Gastronorm roaster, cast aluminum | | | |
| | GN 340 230 | GN 2/3, height 6 ½", 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 046 117 | 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 | |
| | Part No. 17002490 | 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 | | | |
| | Part No. 00578813 | Vacuuming bags, small, 7" x 11", 100 pcs. | |
| | Part No. 00578814 | Vacuuming bags, large, 9 ½" 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 |
| | | – | • 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 | (W) | 9,200 | 5,500 |
| Total Amps | | 40 | 25 |
| Electrical | | 120/208 – 240V, 60Hz (4 Wire) | 120/208 – 240V, 60Hz (4 Wire) |

• Included. – Not available. ° Optional accessory.

¹ Appliance depth: the immersion depth of the appliance in the cut-out. ² Optional accessory, see pages 40 – 45.

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 |
| •/•/• |
| •/•/• |
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| 44 |
| 50 |
| 180 |
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| • |
| 60 |
| 10 |
| 4 |
| • ³ |
| 1 |
| 186 |
| 1 |
| BA 226 105 ² /672 921 ² |
| ° |
| 4-fold |
| •/– /• |
| • |
| • |
| • |
| • |
| • |
| • |
| 4,000 |
| 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.) | 19 23/32" x 9 11/16" x 15 63/64" | 19 23/32" x 9 11/16" x 15 63/64" |
| 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 | | • / • | • / • |
| Refreshing | | • | • |
| 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.) | 125 | 125 |
| Wire rack | | 1 | 1 |
| Cooking container, stainless steel, 1 1/16" deep, 5 qt. perforated / unperforated | | 1/1 | 1/1 |
| Cleaning cartridge | | 4 / CL S10 040 ² | 4 / CL S10 040 ² |
| Descaling Tablets | | Part No. 17002490 | Part No. 17002490 |
| 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 | (W) | 3,200 | 3,200 |
| 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 40 – 45.

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



Combi-steam oven
BS 474/BS 475
BS 474/BS 475 612

24" (60 cm)
23 1/4" x 17 15/16" x 21 1/16"
1 7/8"
22 3/16" x 17 3/4" x 21 1 1/16"
101

2.1
1
19 23/32" x 9 1 1/16" x 15 63/64"
electric

85 – 450
•
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• / •
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44
50
180°

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2.000
• / •
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•
•
- / -
2x 10
3 / •
• 3

125
1
1/1
4 / CL S10 040²
Part No. 17002490

3-fold
• / - / •
•

•
• / •

3,200
•
16
208/220 – 240 V / 60 Hz

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 | (W) | 3,100 | 3,100 |
| Total Amps | | 2 x 20 | 2 x 20 |
| Electrical | | 120/208 – 240V, 60Hz (4 Wire) | 120/208 – 240V, 60Hz (4 Wire) |

• Included. – Not available.

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



400 series fully automatic espresso machine

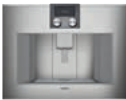


| | | |
|----------------------------------------------------------------------------------|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appliance type | | Fully automatic espresso machine |
| Stainless steel-backed glass front | | CM 470 712 |
| 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 5/8" |
| Lighting scenarios | (No.) | 7 |
| Features | | |
| Aroma brewing technology | | • |
| Grinding unit with ceramic discs | | • |
| Automatic adjustment of ground coffee quantity | | • |
| Continuous flow heater | | • |
| Pump pressure | (psi) | 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 | | • |
| 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 | | • |
| Digital services (Home Connect) either via LAN or wireless via WiFi ³ | | • |
| 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 | (W) | 1,600 |
| 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.

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



Fully automatic espresso machine
CM 450 712

24" (60 cm)
23 ¼" x 17 15⁄16" x 14" (590 x 455 x 356 mm)
1 7⁄8" (47 mm)
22 ½" + 5⁄16" x 17 ¾" + 1⁄16" x min. 23 ½" (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)
-
-
-
-
-
-
-
-

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-

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-
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-
-
-
-
-
-

1,600
10
120 V / 60 Hz
–

400 series vacuuming drawers



| Appliance type | | Vacuuming drawer | Vacuuming 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 | | | |
| Vacuuming levels | | 3, max. 99% | 3, max. 99% |
| Heat-sealing levels | | 3 | 3 |
| Vacuuming of bags and containers | | • | • |
| Vacuuming of vacuuming containers and bottles | | • | • |
| Vacuuming 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 reflux of liquids during external vacuuming | | • | • |
| Vacuuming bags, small, 7" × 11" | (pcs.) | 50 | 50 |
| Vacuuming bags, large, 9 ½" × 14" | (pcs.) | 50 | 50 |
| Plug for vacuuming bottles | (pcs.) | 3 | 3 |
| Adapter for bottle plugs | | • | • |
| Rating | | | |
| Total rating | (W) | 320 | 320 |
| 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 1/8" |
| 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 1/8" × 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 3/8" × 5 3/16" × 18 7/8" | 18 1/16" × 3 3/8" × 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 | (W) | 810 | 810 |
| 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 1/4" x 8 3/16" x 20 1/2"
1 7/8"
22 1/16" x 8" x 21 11/16"
46

1
18 11/16" x 3 3/4" x 18 1/16"
8

- -
 -
 -
 -
- 4

-
-
-
-
-

•
33
•
•

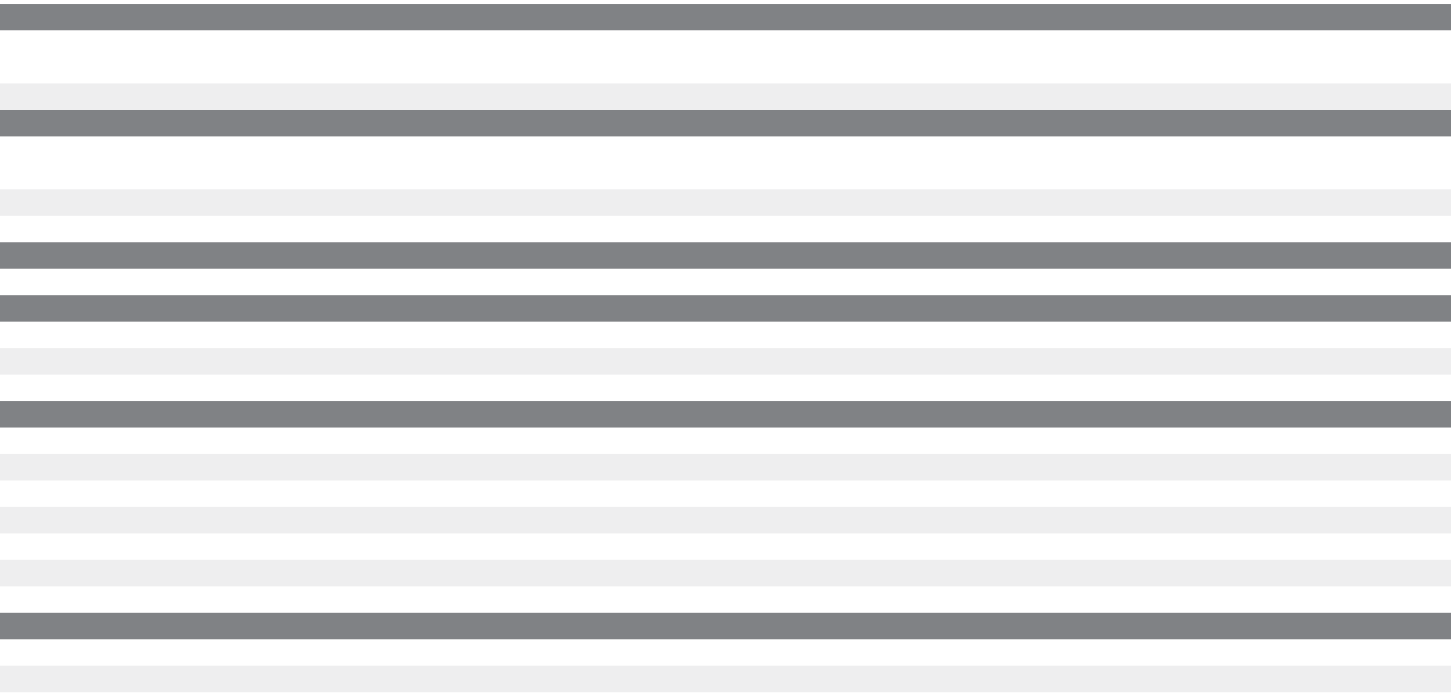
810
10
120 V / 60 Hz

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 ⁹ / 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 | (W) | 950 | |
| Total Amps | | 15 | |
| Electrical | | 120 V / 60 Hz | |

• Included – Not available





200 series ovens

| | |
|---------------------------------------------------------|----|
| Checklist for appliance combinations 200 series | 62 |
| Planning notes for the installation of 200 series ovens | 64 |
| 200 series ovens | 66 |
| 200 series Combi-microwave ovens | 68 |
| 200 series fully automatic espresso machine | 70 |
| 200 series warming drawers | 72 |
| 200 series included and optional accessories | 74 |
| 200 series technical specifications | 76 |

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-microwave ovens, fully automatic espresso machines, warming drawers and dishwashers.

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.
- ☐ A minimum clearance of ¾" 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 ¾" between the two doors must be observed.
- ☐ A Combi-steam oven, Combi-microwave oven, or a fully automatic espresso machine in combination with a warming drawer (5 1/2" in height), has the same total height as a 24" wide oven.

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

Please read additional planning notes on pages 64 – 65.



BMP 250
BOP 250
WSP 221



BMP 250
CMP 250
WSP 221



BOP 250
DF



BMP 250
DF



CMP 250
DF

Horizontal combination, 24" wide products



BOP 251

BOP 250



BOP 251

BMP 250
WSP 221

BOP 251

CMP 250
WSP 221BMP 251
WSP 221CMP 250
WSP 221

BOP 251

CMP 250
WSP 221BMP 250
WSP 221

Combination of 4 with warming drawer, 24" wide products

BMP 251
BOP 251BMP 250
CMP 250
WSP 221

Planning notes for the installation of 200 series ovens

Applies to BOP/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.

Installation side-by-side

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

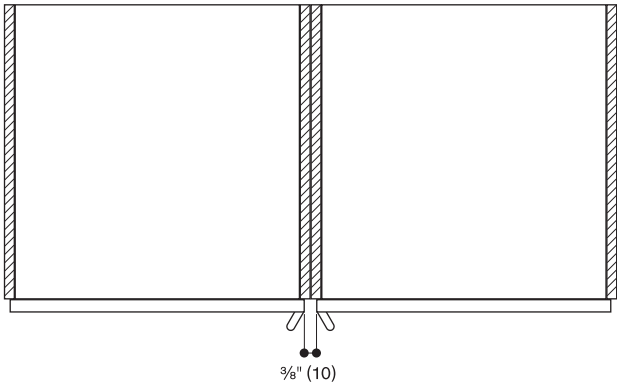
Necessary air openings on the door edges

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.

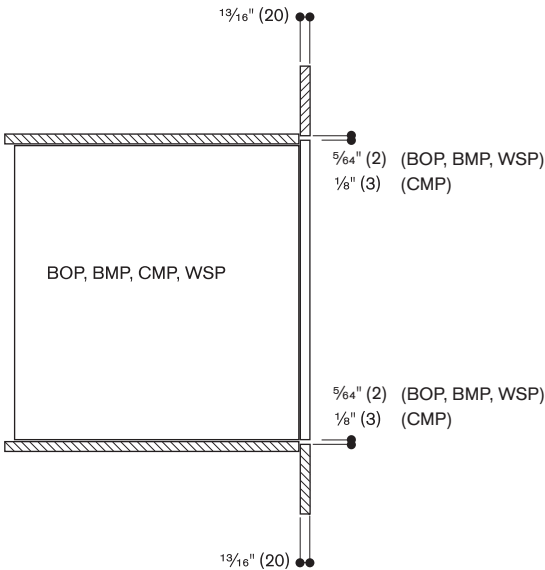
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

The measurements given in the drawing apply to all appliances.

Installation side-by-side



Air openings on the door edges above/below

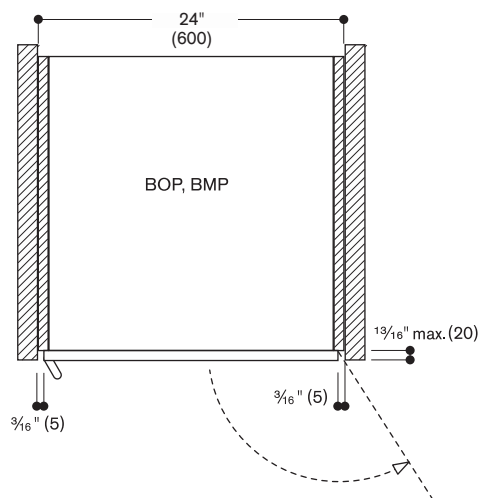


Numbers indicated
inside parenthesis () = mm

At the sides

In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to $1\frac{3}{16}$ " 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 110° . Above that, a distance of $\frac{3}{8}$ " 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

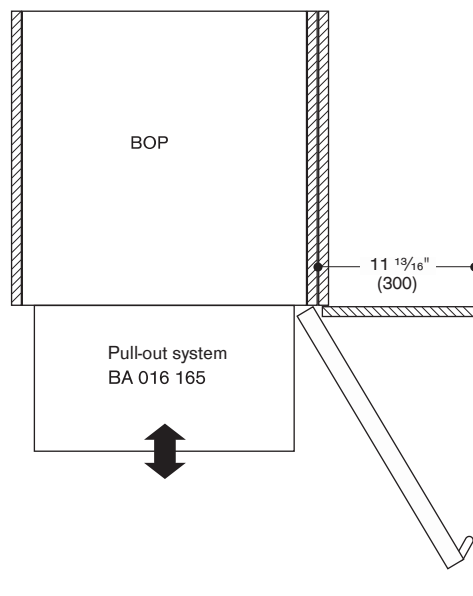


Installation in corners

Door clearance at the sides

When the pull-out system is used, a larger door opening angle of $11\frac{13}{16}$ " is required. For all other situations, $3\frac{13}{16}$ " is recommended. Where there are smaller side clearances down to a minimum of $1\frac{13}{16}$ ", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

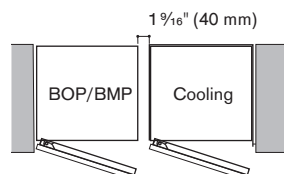
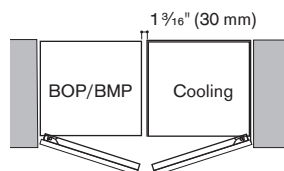
Installation in corner situation



Installation next to cooling appliances

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

If both appliances are hinged on the same side, a minimum lateral distance of $1\frac{3}{16}$ " (40 mm) is required for cooling energy efficiency and/or space required to open door for handleless cooling configurations.



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
9/16" deep.

BA 036 165

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

BA 046 117

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 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 1 3/16" from the cabinet front.
The outer edge of the door handle extends 2 13/16" from the cabinet front.
Necessary lateral gap between appliance door and cabinet front of min. 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. 9/16". The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the 21 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.

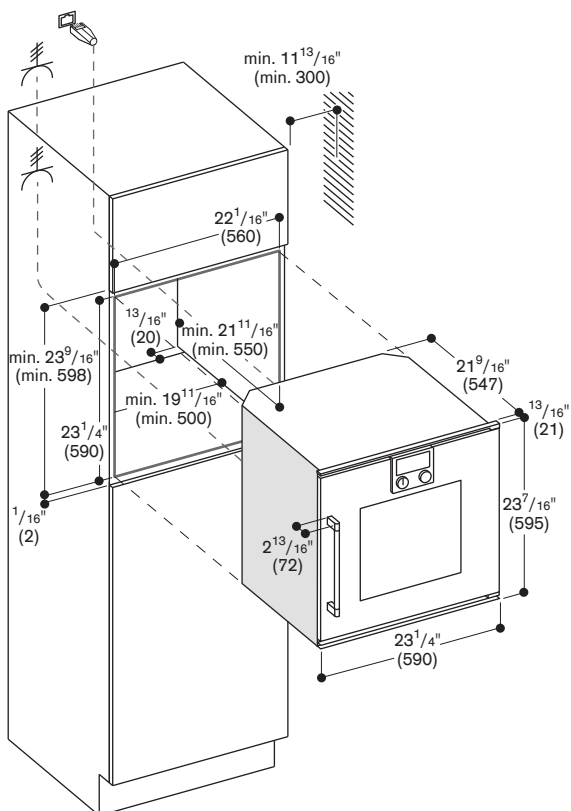
The LAN port can be found at the back on the upper right side.

Please read additional planning notes on pages 64 – 65.

Rating

Total rating: 4,000 W.
Total Amps: 17 A.
208/220–240 V/60 Hz
Plan for a 3.5' connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.





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" (916 mm) from the floor in Canada.

Please read additional planning notes on pages 64 – 65.

Rating

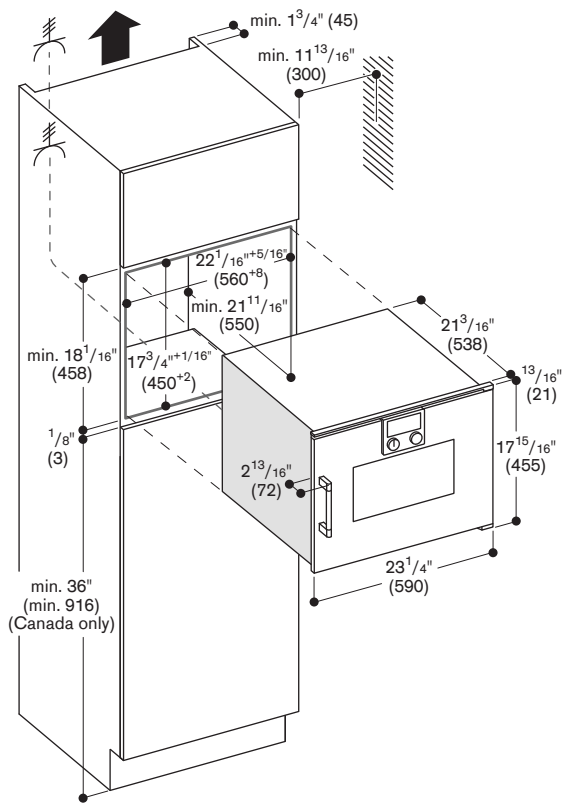
Total rating: 3,100 W.

Total Amps: 20 A (Double pole 20 amp breaker).

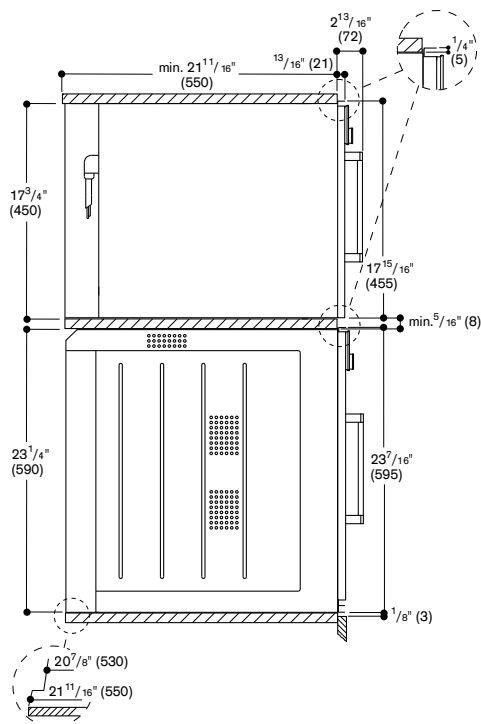
120/208 – 240V, 60Hz (4 Wire)

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





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

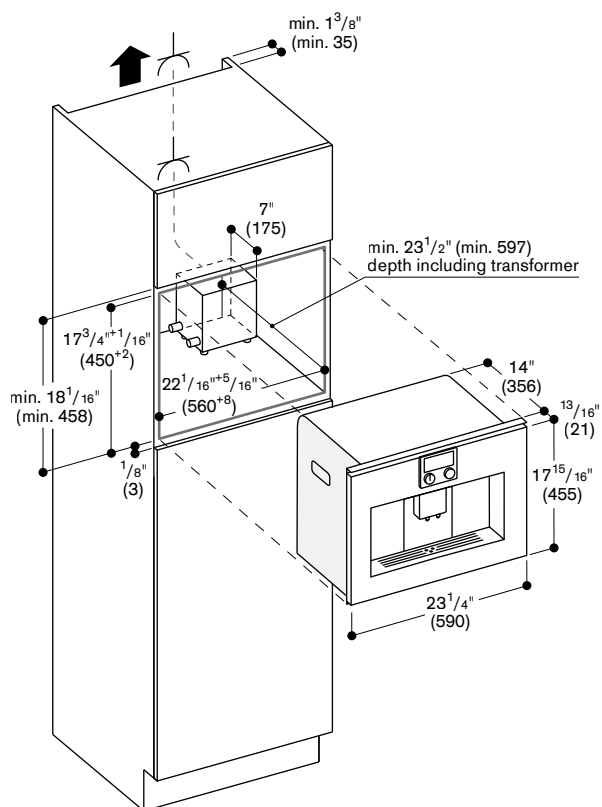
Planning notes

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.
If necessary, the transformer can be placed in an adjacent cabinet.
Note that the length of the power cable between the transformer and appliance is 23 1/2" (600 mm).
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 3/8".
Opening angle approximately 92° —mounting distance to the wall has to be at least 3 13/16" (spare part # 00636455).
Installation directly above WS 461 (5 3/8" tall) warming drawer in 23 1/4" standard cut-out.

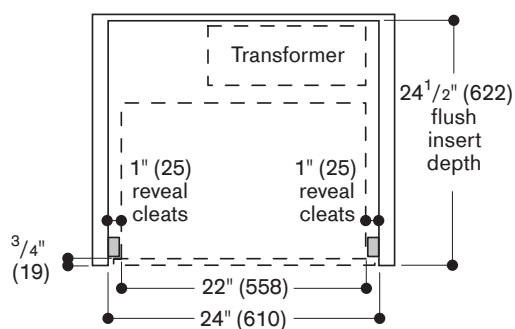
Please read additional planning notes on pages 64 – 65.

Rating

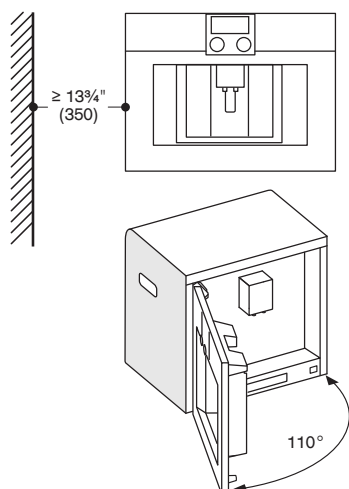
Total rating: 1,600 W.
Total Amps: 10 A.
120 V / 60 Hz
Connection cable 39" with plug.



Top View



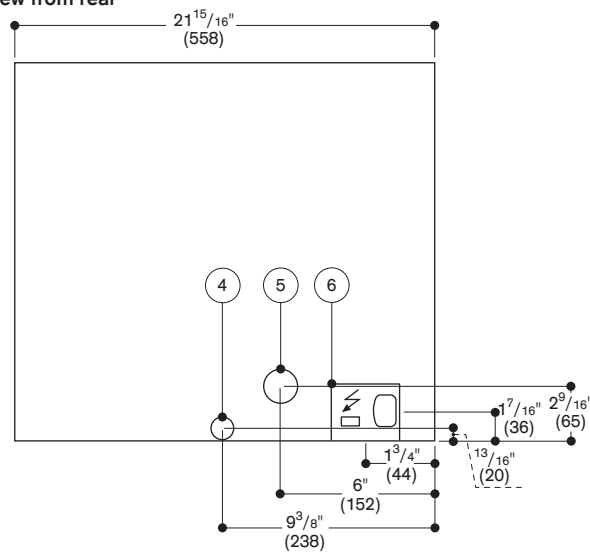
Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

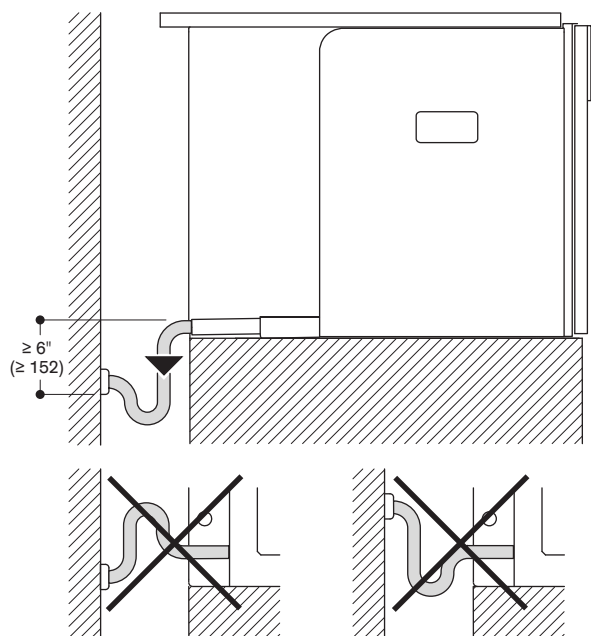
Numbers indicated
inside parenthesis () = mm

View from rear



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

Drainage connection





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/prooing 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.

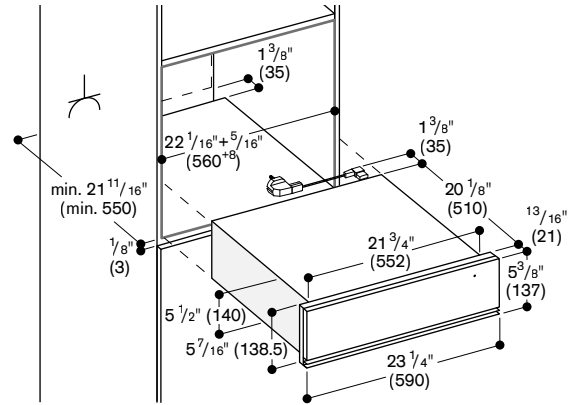
Planning notes

Necessary lateral gap between appliance front and cabinet panel of min. 3/16".
The door panel front of the appliance extends 13/16" from the cabinet front.
Install 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.

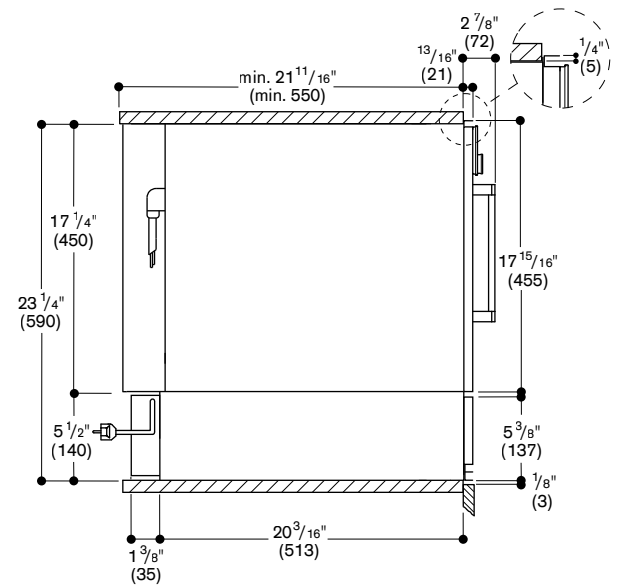
Please read additional planning notes on pages 64 – 65.

Rating

Total rating: 810 W.
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 73 – 74.

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.



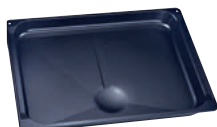
BA 046 117

Glass tray for 24" BO ovens.
1" deep.



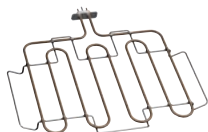
BA 226 105

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 mm) and
2 1/2" (65 mm).
For ovens with heating element
BA 056 115 and pull-out system
BA 016 165 (both to be ordered
separately).



200 series included and optional accessories



BOP 250/BOP 251

| Baking tray, enameled | | | Oven |
|-----------------------------------|-------------------|----------------------------------------------------------------------------------------------|------|
| | 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 roaster, cast aluminum | | | |
| | GN 340 230 | GN 2/3, height 6 1/2", non-stick | ° |
| | | Use in ovens with pull-out system BA 016 and heating element BA 056 (order separately) | |
| Glass tray | | | |
| | BA 046 117 | 1" deep | •/° |
| Wire rack | | | |
| | BA 036 165 | no opening, with feet | • |
| | Part No. 672921 | for broil pans BA 026 115 / BA 226 105, with opening, and feet | • |
| Broil pan, enameled | | | |
| | BA 026 115 | Enameled baking tray, 9/16" deep | • |
| | BA 226 105 | Enameled broil pan, 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.



BMP 250/251

Combi-microwave



CMP 250

Espresso machine

200 series ovens

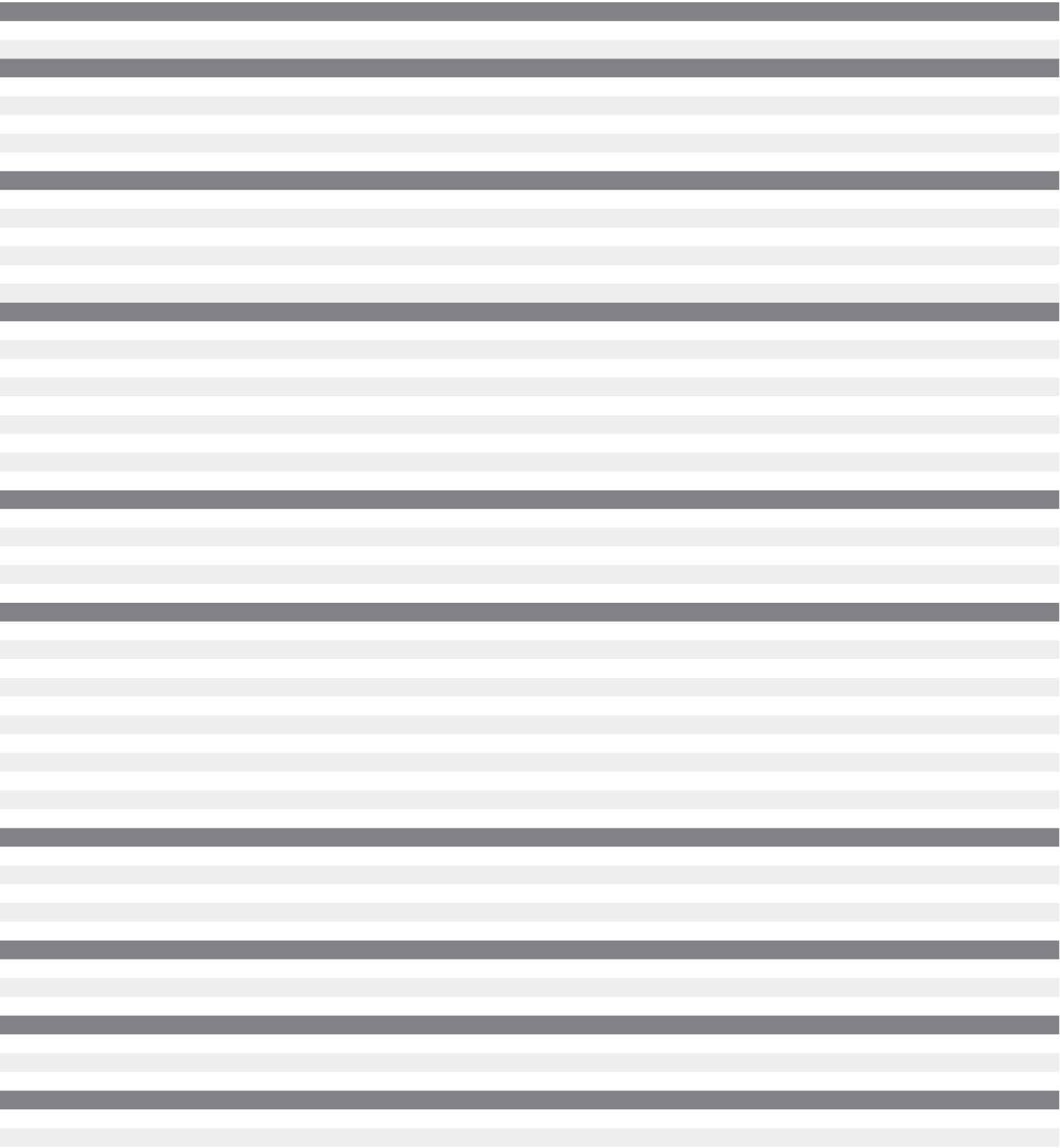


| Appliance type | | Oven |
|----------------------------------------------------------------------------------|--------------------|------------------------------------------------|
| Side-opening door right-hinged / left-hinged | | BOP 250/BOP 251 |
| Full glass door in Gaggenau Metallic | | BOP 250/BOP 251 |
| Dimensions | | |
| Width | (in) | 24" (60 cm) |
| Appliance dimensions W x H x D ¹ | (in) | 23 1/4" 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 | | • / • / • |
| 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 | | • / – |
| Clear text display | (No. of languages) | 44 |
| Individual recipes | | 50 |
| Door opening angle | (°) | 110° |
| Features | | |
| Electronic temperature control | | • |
| Core temperature probe | | • |
| 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 |
| 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 | (W) | 3,700 |
| 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 73 – 75.

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



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 | | 13/16" (21 mm) |
| Cut-out dimensions W × H × D in inches | | 21 1/16" × 17 ¾" × 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 ¼" × 13 ¾" |
| 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 | (W) | 3,100 |
| Total Amps | | 2 x 20 |
| Electrical | | 120/208 – 240V, 60Hz (4 Wire) |

• 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 ¼" x 17 ½" x 16 ¾" (590 x 455 x 426) |
| Door panel extension from cabinet front | (in) | 1 ¾" (21 mm) |
| Cut-out dimensions W x H x D | (in) | 22 ⅞" x 17 ¾" x 21 ⅝" (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 | | • |
| 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 | (W) | 1,600 |
| Total Amps | | 10 |
| Electrical | | 120V / 60Hz |

• Included. – Not available.

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

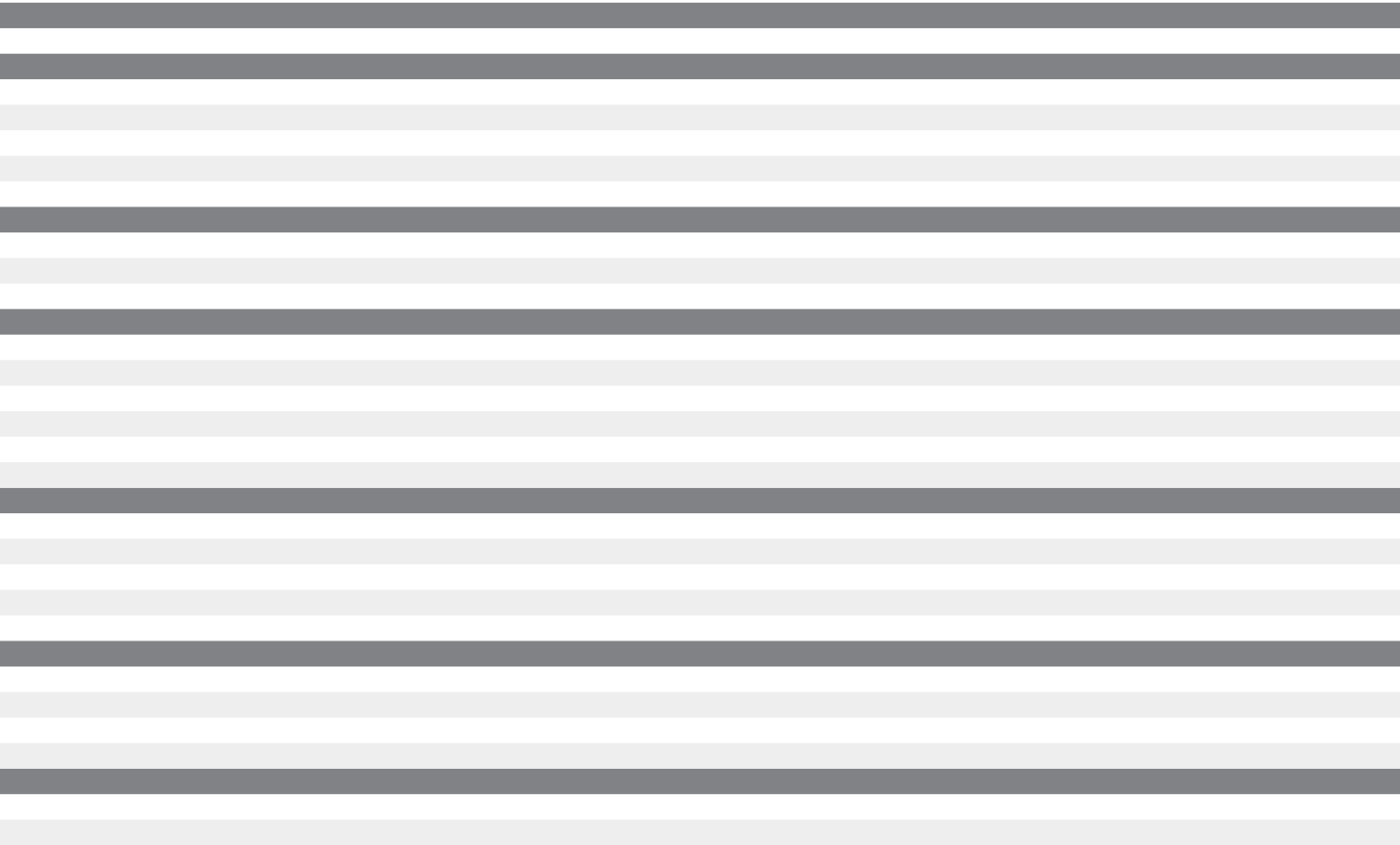
200 series warming drawers



| | | |
|--------------------------------------------------|----------------|-------------------------|
| 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" × 548 |
| Door panel extension from cabinet front | (in.) | ¾" |
| Cut-out dimensions W × H × D | (in.) | 22 ¼" × 5 ½" × 21 1/16" |
| Net weight | (lbs.) | 35 |
| Volume | | |
| Net volume | (cu.ft.) | .7 |
| Interior dimensions W × H × D | (in.) | 18 7/16" × 3 5/8" × 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 | (W) | 810 |
| 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 | 84 |
| Cut-out dimensions for Vario 400 series combinations | 104 |
| Vario 200 series cooktops | 110 |
| Cut-out dimensions for 200 series combinations | 118 |
| Installation and optional accessories | 120 |
| Technical Specifications | 122 |



VI 492 613

Stainless steel frame
Black glass ceramic
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 420 004

Invisible connection strip for combination with other Vario 400 series 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 9/16", 6.3 qt., height 4".

WZ 400 000

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

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 round-bottomed wok using wok ring attachment
- Easy control of all functions with bi-coloured display
- Solid stainless steel control knobs
- Precision crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances

Cooking zones

2 flex induction cooking zones

7 1/2" x 9" (2200 W, with booster 3,700 W), linked together 15" x 9" (3300 W, with booster 3,700 W).

2 flex induction cooking areas

7 1/2" x 9" (2200 W, with booster 3600 W), linked together 15" x 9" (3300 W, with booster 3600 W).

1 induction cooking zone ø 8 1/4" (21cm) (2200 W, with booster 3700 W), automatically switches to ø 10 1/4" (26cm) (2600 W, with booster 3700 W) and to ø 12 5/8" (3300 W, with booster 3700 W).

Operation

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

Electronic power control in 12 output levels (0 Cooking zone off
Heat setting 1 Lowest setting
Heat setting 12 Highest setting).
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.
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

Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
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 resistant and watertight sealing of the edges must be observed. For a suitable heat resistant filler please consult with your countertop manufacturer.

Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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 surfacemount or 2 3/4" for flush-mount. A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Please see the installation instructions for further detail.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 46 lbs.

Rating

Rating: 9,360 W (208 / 220 V) / 10,800 W (240 V)

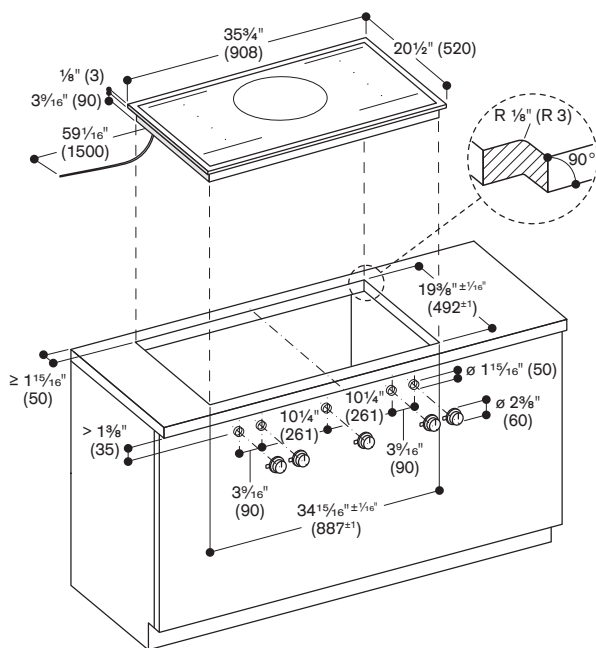
Minimum fuse protection: 47 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

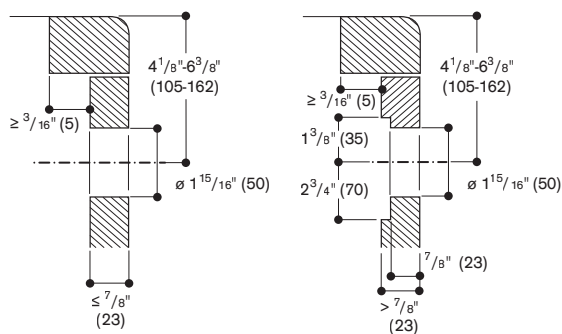
Hardwire required, 59" cable length

Surface-mount Installation

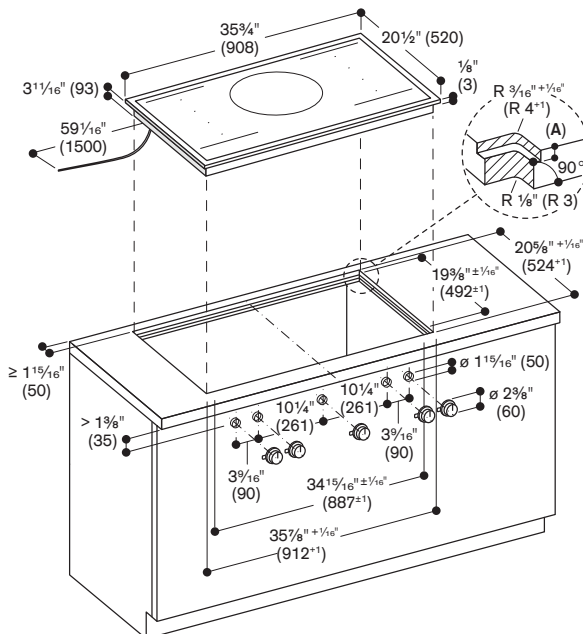


Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Installation of the control knob; surface-mount installation

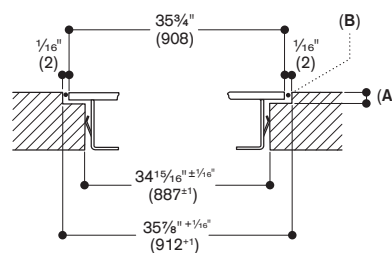


Flush-mount Installation



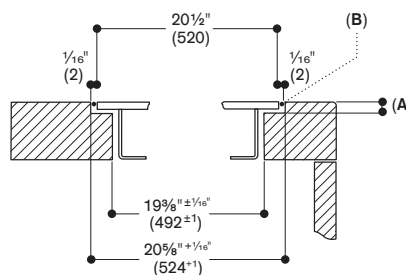
Minimum countertop thickness $1\frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

Longitudinal section



A: $\frac{1}{8}$ " (3.5^{±0.5})
B: Fill with silicone

Cross-section



A: $\frac{1}{8}$ " (3.5^{±0.5})
B: Fill with silicone



CX 492 611

Stainless steel frame
Black glass ceramic
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 420 004

Invisible connection strip for combination with other Vario 400 series **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.

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.
Short-term timer.
Stopwatch.
Information key with use indicators.
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.
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 resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾" (20 mm) for surface mounted installation. Minimum countertop thickness 1 ⅜" (30 mm) for flush installation.
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 104 –109.

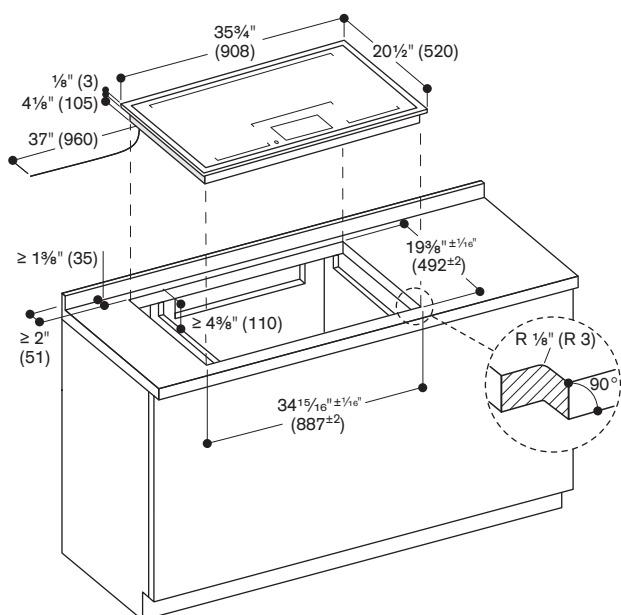
If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
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 145.

Rating

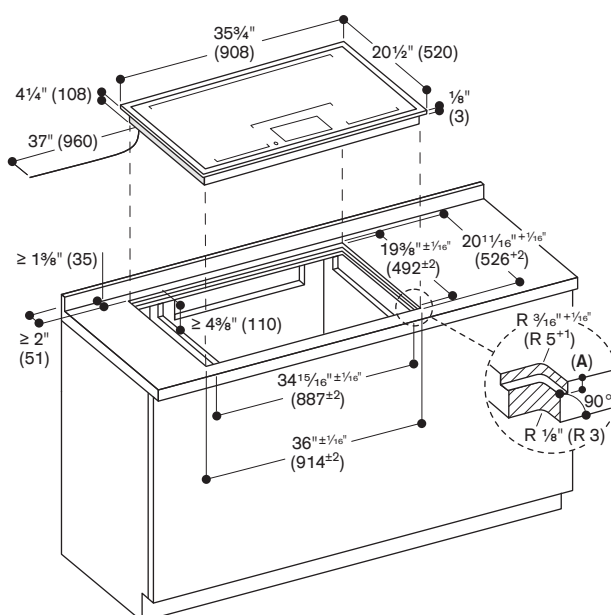
Rating: 6,240 W (208 / 220 V)
7,200 W (240 V)
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.

Surface-mount Installation



Minimum countertop thickness $\frac{3}{4}"$ (20 mm) for surface mounted installation.

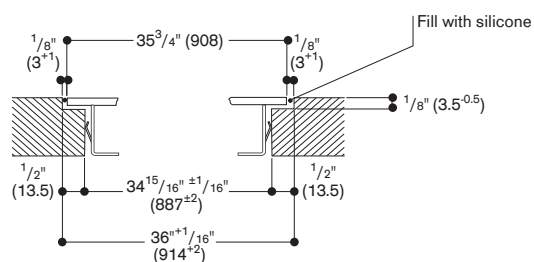
Flush-mount Installation



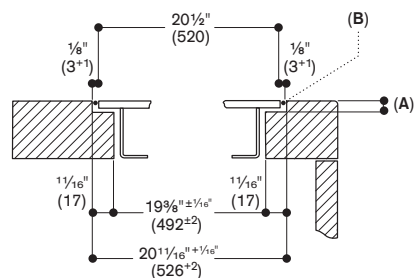
A: $\frac{1}{8}"$ ($3.5^{+0.5}$)

Minimum countertop thickness $1\frac{3}{16}"$ (30 mm) for flush installation.

Longitudinal section



Cross-section



A: $\frac{1}{8}"$ ($3.5^{+0.5}$)

B: Fill with silicone



CX 482 611

Stainless steel frame
Black glass ceramic
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 420 004

Invisible connection strip for combination with other Vario 400 series 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.

Combinable with:

AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.
Short-term timer.
Information key with use indicators.
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.
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 resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾" (20 mm) for surface mounted installation. Minimum countertop thickness 1 ⅜" (30 mm) for flush installation.
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 104 – 109.

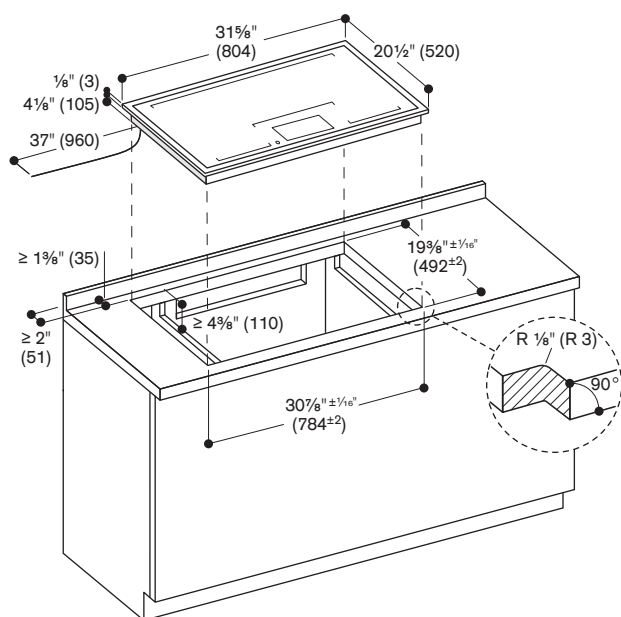
If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
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 145.

Rating

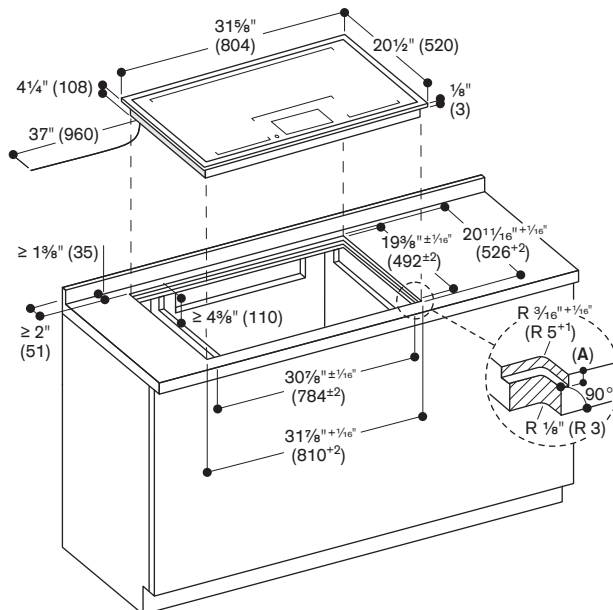
Rating: 6,240 W (208 / 220 V)
7,200 W (240V)
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.

Surface-mount Installation



Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.

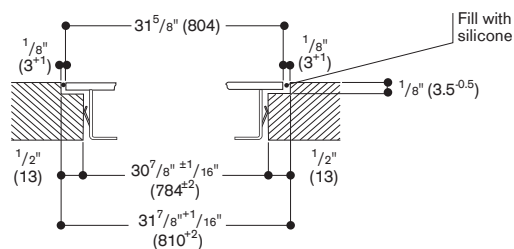
Flush-mount Installation



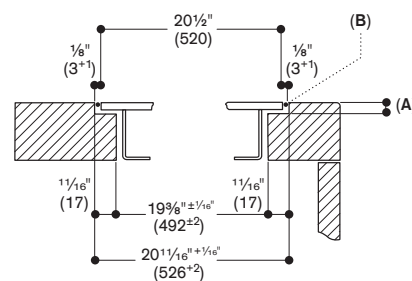
A: $\frac{1}{8}$ " (3.5^{-0.5})

Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.

Longitudinal section



Cross-section



A: $\frac{1}{8}$ " (3.5^{-0.5})
B: Fill with silicone



VI 414 613

Stainless steel frame
Black glass ceramic
Width 15" (38 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 420 004

Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010

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

Optional accessories

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 400 000

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

Combinable with:

VL414712

AL400721

AI442720 / AI442760

AW442720 / AW442760

AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Vario 400 series induction wok

VI 414

- 12 3/8" 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-coloured display
- Solid stainless steel control knobs
- Precision crafted 1/8" stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances

Cooking zones

1 induction cooking zone ø 8 1/4" (21 cm) (2200 W, with booster 3700 W), automatically switches to ø 10 1/4" (26cm) (2600 W, with booster 3700 W) and to ø 12 3/8" (3300 W, with booster 3700 W).

Operation

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

Electronic power control in 17 output levels.

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

Features

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control

when paired with VL 414 712

downdraft.

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

Operation indicator.

Pot detection.

Digital 2 stage residual heat indicator

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 resistant and watertight sealing of the cut edges must be observed.

For a suitable heat resistant filler please consult the countertop manufacturer.

Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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 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 3/8" for surfacemount or 2 3/4" for flush-mount.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Please see the installation instructions for further detail.

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 104 – 109.

If installing several appliances in individual cut-outs allow for a division bar of inimum 1 3/32" (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.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 145.

Rating

Rating: 3,120 W (208 / 220 V)

3,600 W (240 V)

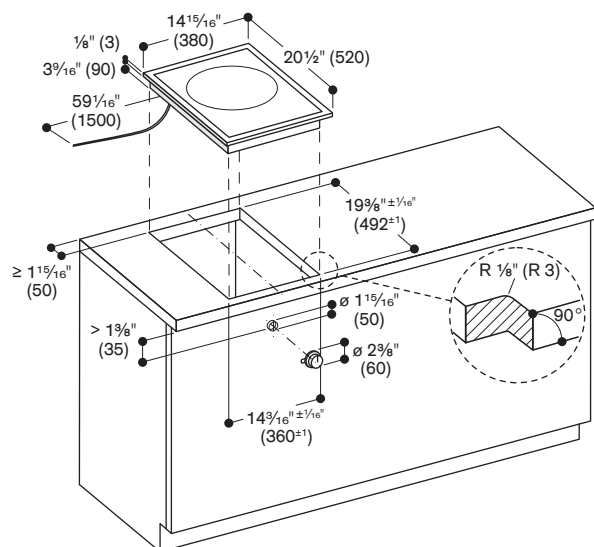
Minimum fuse protection: 15 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

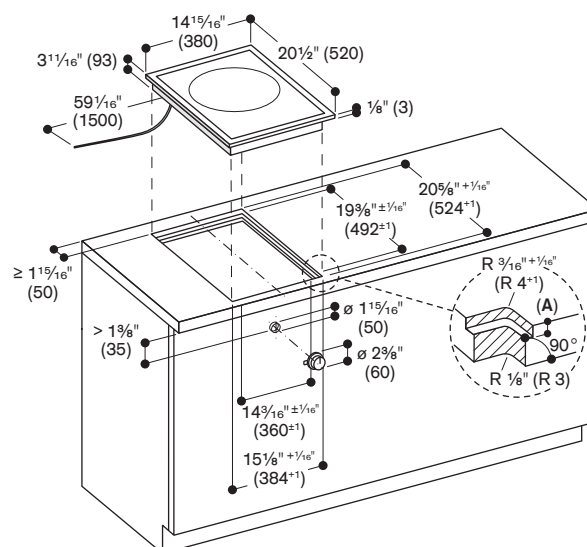
Hardwire required, 59" cable length.

Surface-mount Installation



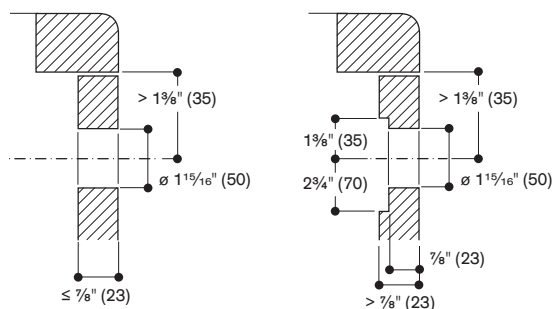
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

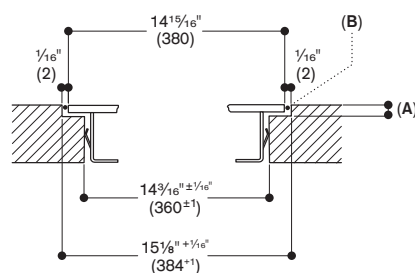


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

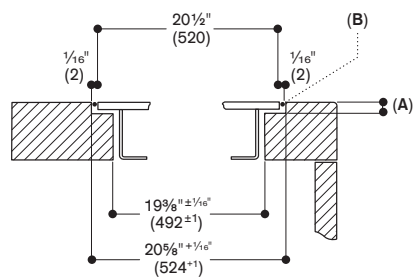


Longitudinal section



A: $\frac{1}{8}$ " (3.5^{±0.5})
B: Fill with silicone

Cross-section





VI 422 613

Stainless steel frame
Black glass ceramic
Width 15" (38 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 420 004

Invisible connection strip for combination with other Vario 400 series **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 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".

Combinable with:

VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Vario 400 series flex induction cooktop VI 422

- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bi-coloured display
- Solid stainless steel control knobs
- Precision crafted 1/8" stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances

Cooking zones

2 flex induction cooking areas.

Small area: 7 1/2" x 9"

(2200 W, with booster 3700 W),

Large area: 15" x 9"

(3300 W, with booster 3700 W).

Operation

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

Electronic power control in 17 output levels.

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

Features

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control when paired with VL 414 712 downdraft.

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

Operation indicator.

Pot detection.

Digital 2 stage residual heat indicator

Safety shut-off.

Planning notes

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 resistant and watertight sealing of the cut edges must be observed.

For a suitable heat resistant filler please consult the countertops manufacturer.

Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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" 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.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Please see the installation instructions for further detail.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 22 lbs.

Please read additional planning notes on pages 104 –109.

If installing several appliances in individual cut-outs allow for a division bar of inimum 1 3/32" (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."

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 145.

Rating

Rating: 3,120 W (208 / 220 V)

3,600 W (240 V)

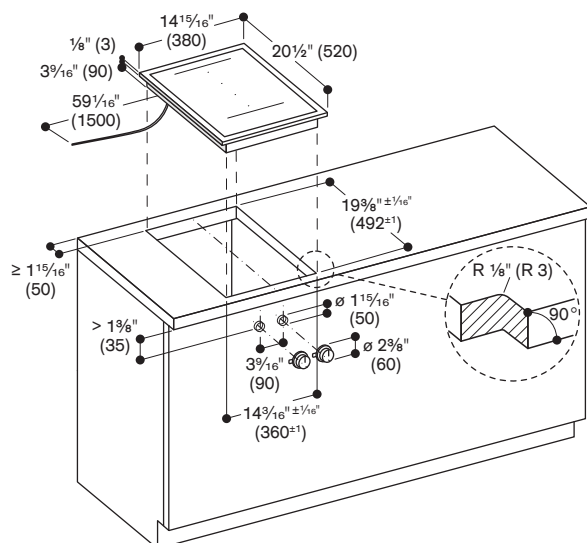
Minimum fuse protection: 15 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

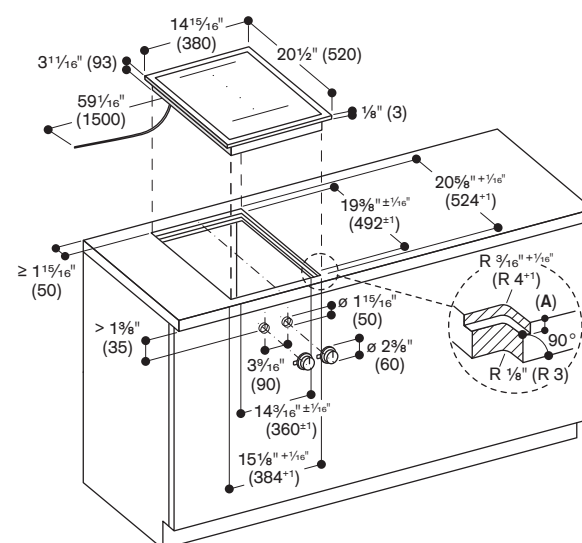
Hardwire required, 59" cable length.

Surface-mount Installation



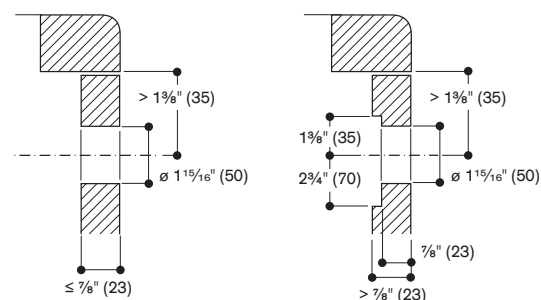
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation. See separate planning notes on page 104.

Flush-mount Installation

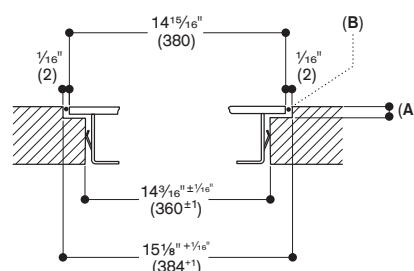


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation. See separate planning notes on page 106.

Installation of the control knob

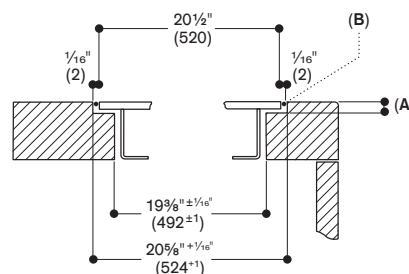


Longitudinal section



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

Cross-section





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 420 004

Invisible connection strip for combination with other Vario 400 series **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 3/8", 6.3 qt., height 4".

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 resistant and watertight sealing of the cut edges must be observed. Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation. For a suitable heat resistant filler 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.

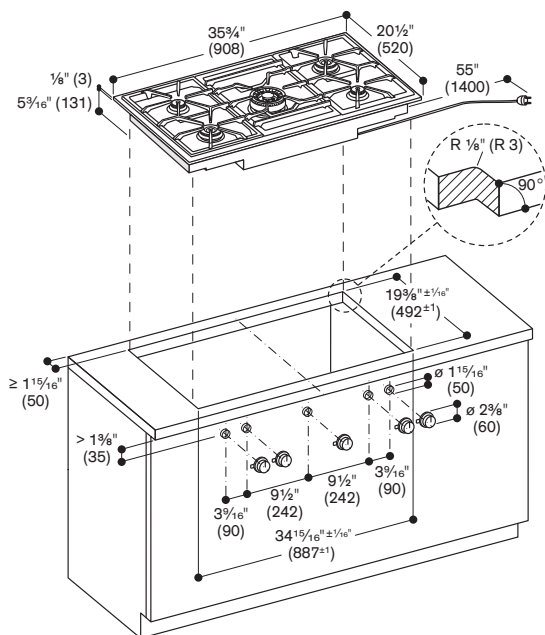
Please read additional planning notes on pages 104 – 109.

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

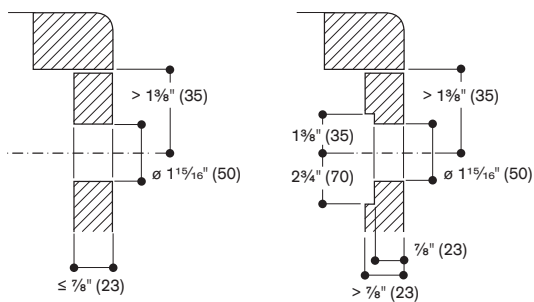
Rating: 25 W (59,700 BTU)
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical Connection:
Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation

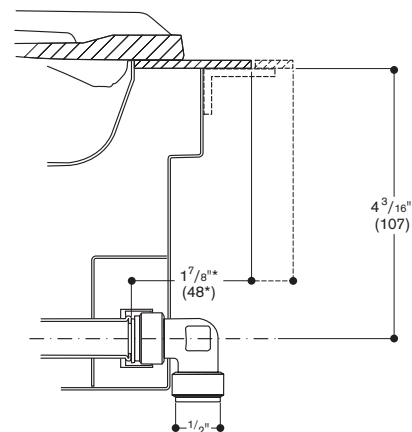


Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Installation of the control knob

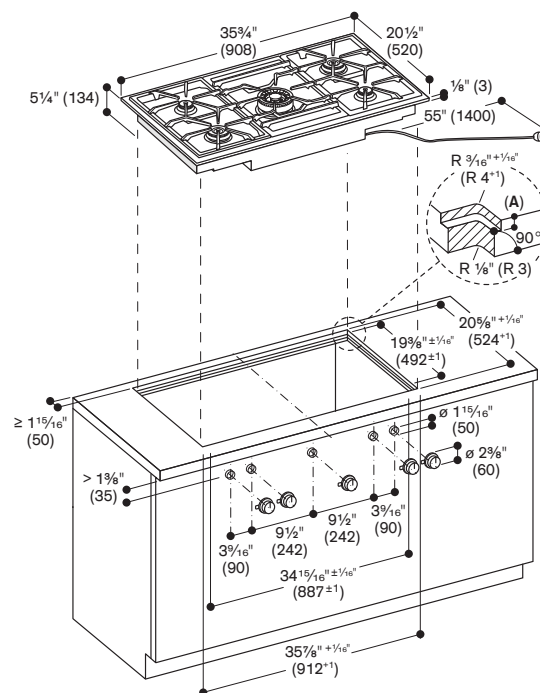


Gas connection



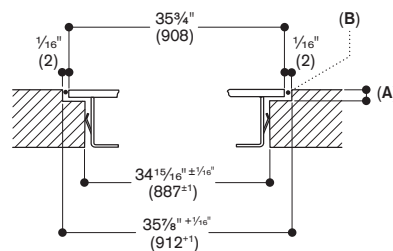
Numbers indicated
inside parenthesis () = mm

Flush-mount Installation

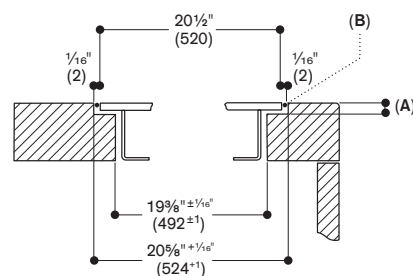


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

Longitudinal section



Cross-section



A: $\frac{1}{8}$ " (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 420 004

Invisible connection strip for combination with other Vario 400 series **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 3/16", 6.3 qt., height 4".

AA 414 010

Stainless steel, removable air deflector for gas Vario next to VL 414 downdraft.

Combinable with:

2 x VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Important note:

If paired with VL414712, for best performance it's recommended to place a VL on each side of the gas wok.

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 3/8".

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

If using the VL414 downdraft for ventilation, the Vario gas wok must be placed between two VL downdrafts. Recirculation is not recommended. 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. Minimum countertop thickness 3/4" (20 mm) for surface mounted installation.

Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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

For a suitable heat resistant filler 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 104 –109.

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 VL414, the air deflector AA 414 010 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

Rating: 25 W (18,800 BTU)

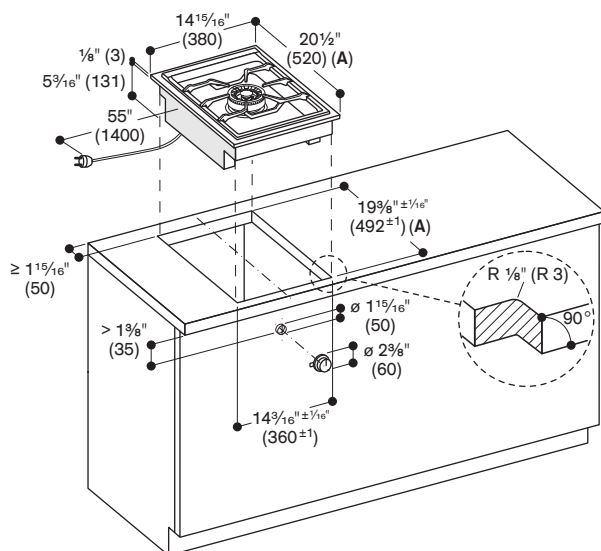
Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

Electrical connection:

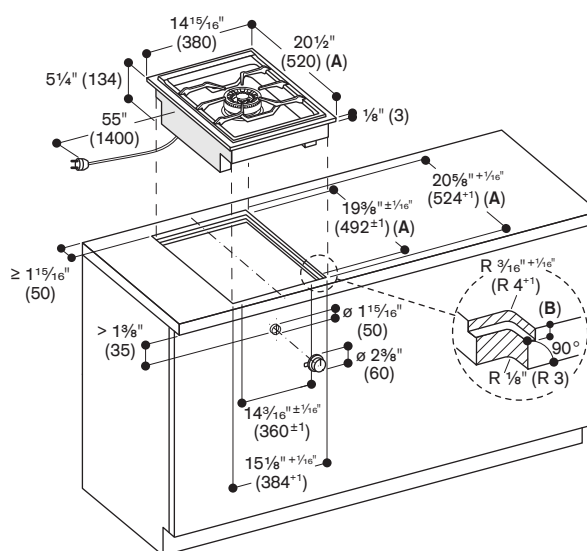
Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



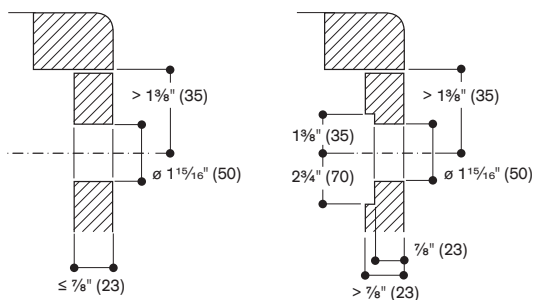
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation. See separate planning notes on page 104.

Flush-mount Installation

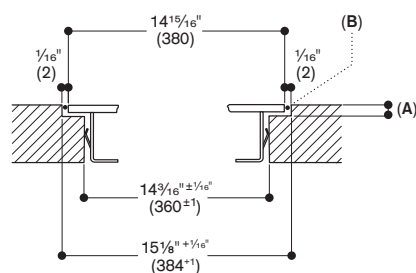


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation. See separate planning notes on page 106.

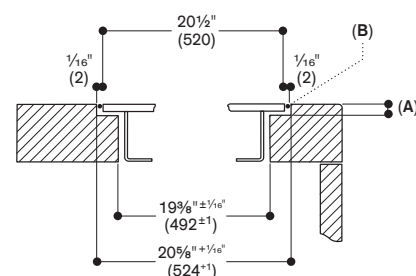
Installation of the control knob



Longitudinal section

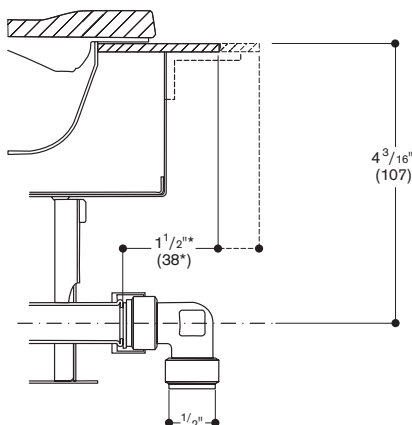


Cross-section



When installing a single Vario with an appliance cover, see separate planning notes on page 109.

Gas connection



* $2 \frac{1}{16}$ " (53 mm) with appliance cover or adjustment strip.

Numbers indicated
inside parenthesis () = mm



VG 425 211CA

Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #10004446) 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 420 004

Invisible connection strip for combination with other Vario 400 series **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

AA 414 010

Stainless steel, removable air deflector for gas Vario next to VL 414 downdraft.

Combinable with:

VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 ø 11".

1 two-ring standard-output burners (570 – 6,800 BTU), suitable for pots and pans up to a maximum ø 9 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 #10004446) 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. Minimum countertop thickness ¾" (20 mm) for surface mounted installation. Minimum countertop thickness 1 ¾" (30 mm) for flush installation.

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

For a suitable heat resistant filler 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 104 – 109.

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 deflector AA 414 010 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

Rating: 25 W (20,500 BTU)

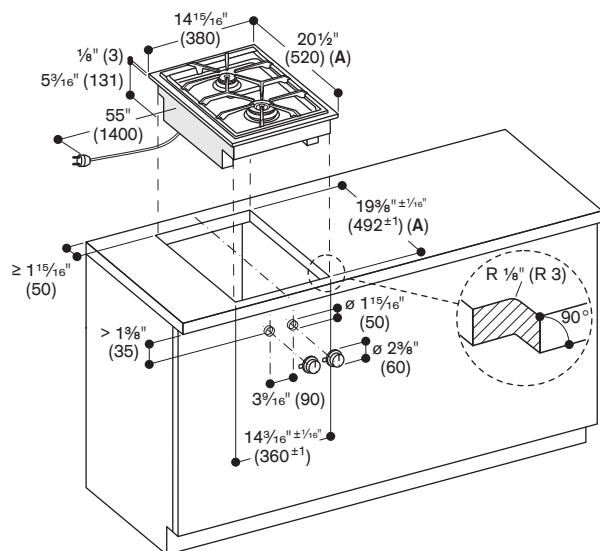
Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

Electrical connection:

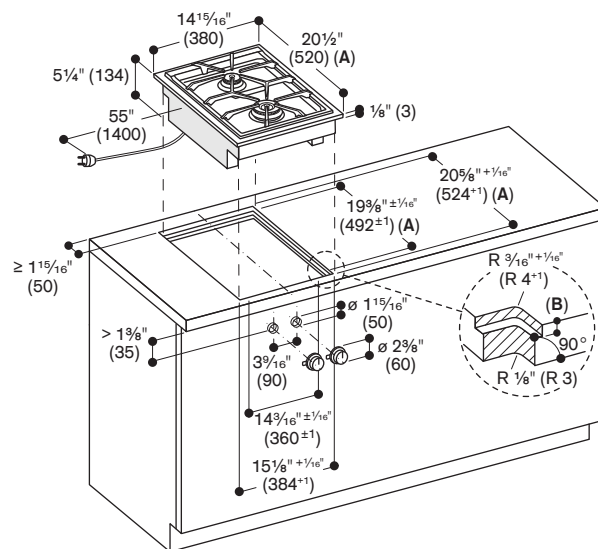
Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug .

Surface-mount Installation



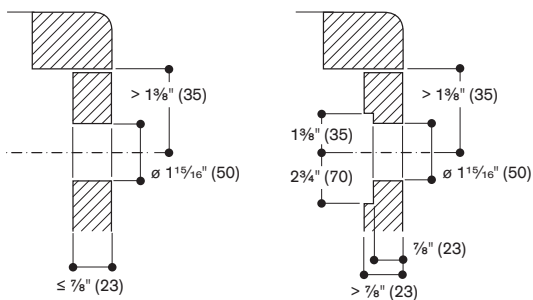
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

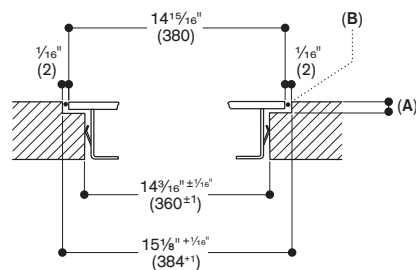


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

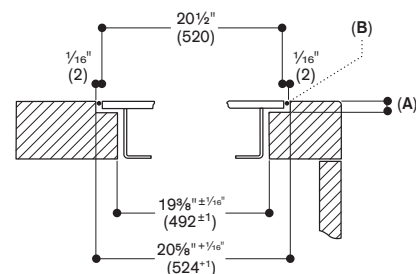
Installation of the control knob



Longitudinal section

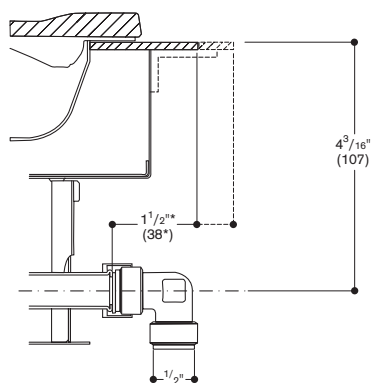


Cross-section



When installing a single Vario with an appliance cover, see separate planning notes on page 109.

Gas connection



* $2 \frac{1}{16}$ " (53 mm) with appliance cover.

Numbers indicated
inside parenthesis () = mm



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 420 004

Invisible connection strip for combination with other Vario 400 series **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.

Combinable with:

VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 12 ³/₁₆" x D 17 ⁵/₁₆"
(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 cooktops 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. Minimum countertop thickness ³/₄" (20 mm) for surface mounted installation. Minimum countertop thickness 1 ³/₁₆" (30 mm) for flush installation. Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler 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 104 –109.

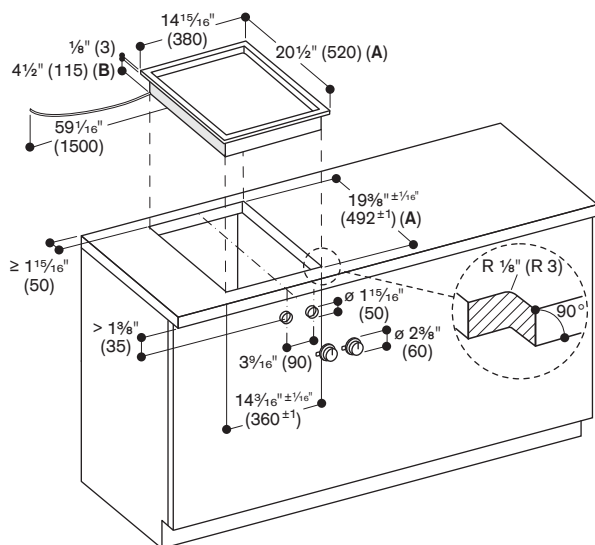
If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. A minimum lateral clearance of at least 1 ¹/₂" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the countertop from above. Appliance weight: approx. 26.5 lbs.

Please read additional planning notes on pages 104 –109.

Rating

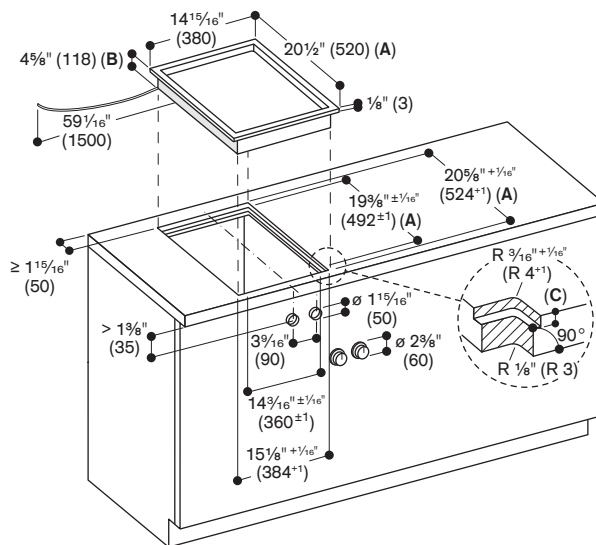
Rating: 3,000 W
Minimum fuse protection: 16 A
Electrical: 208/220-240 V / 60 Hz
Electrical connection:
Hardwire required, 59" cable length.

Surface-mount Installation



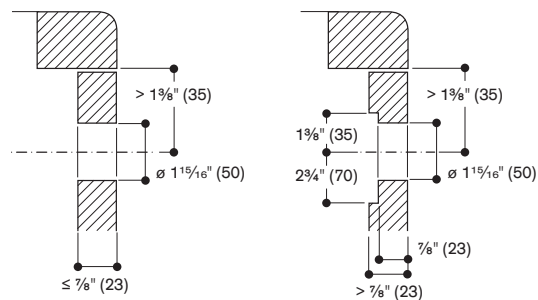
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

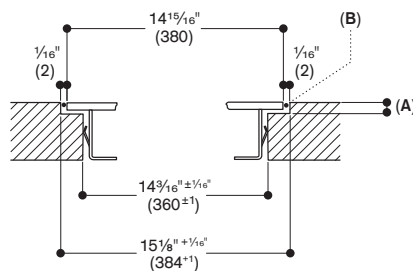


Minimum countertop thickness $1\frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

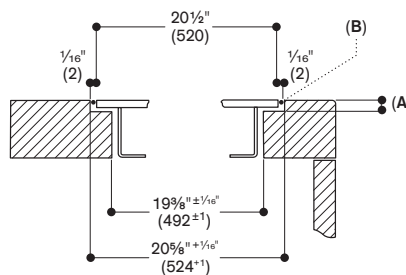


Longitudinal section



A: $\frac{1}{8}$ " (3.5^{±0.5})
B: Fill with silicone

Cross-section



A: $\frac{1}{8}$ " (3.5^{±0.5})
B: Fill with silicone

When installing a single Vario with an appliance cover, see separate planning notes on page 109.



VR 414 611

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 420 004

Invisible connection strip for combination with other Vario 400 series **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.

Combinable with:

2x VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Important note:

If paired with VL414712, for best performance it's recommended to place a VL on each side of the electric grill.

Vario 400 series electric grill

VR 414

- Two zones can be operated together or separately
- Half size cast-iron griddle included for simultaneous searign and grilling on two seperate surfaces
- Open cast-iron grill, lava stones
- Solid stainless steel control knobs
- Precision crafted 1/8" stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances
- Not recommended for recirculating ventilation

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 from stainless steel.
Two zones, each 1500 W, can be operated together as a complete surface or each halve separately.
Two-part cast grill.

Safety

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

Planning notes

If using the VL414 downdraft for ventilation, the Vario electric grill must be placed between two VL downdrafts. Recirculation is not recommended. 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 installing with the appliance cover VA 440 take into account the additional space required for the depth. 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 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.
Minimum countertop thickness 3/4" (20 mm) for surface mounted installation.
Minimum countertop thickness 1 3/16" (30 mm) for flush installation.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler 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 in individual cut-outs, allow for a minimum distance of 1 15/16" (50 mm) between the cooktops.

A minimum lateral clearance of at least 4" from adjacent heat-sensitive cabinets or from the wall must be observed.

Recirculation is not recommended for the electric grill.

It is recommended that the electric grill is installed, if possible, in the center of the cooktop configuration and not at the edge.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 57.3 lbs.

Rating

Rating: 3,000 W

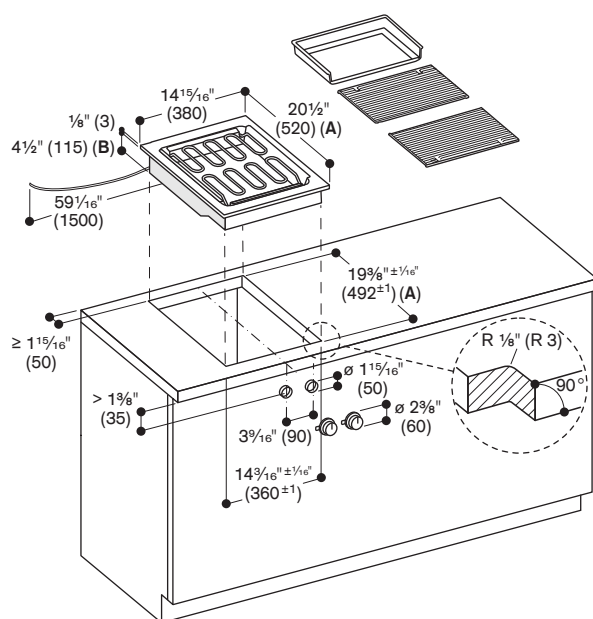
Minimum fuse protection: 16 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

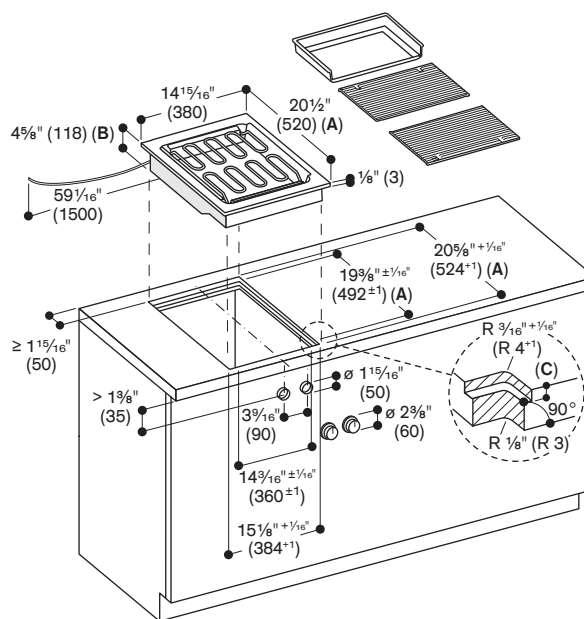
Hardwire required, 59" cable length.

Surface-mount Installation



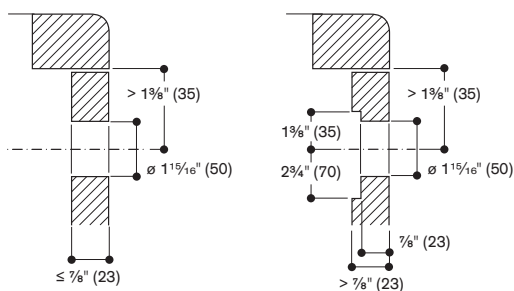
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

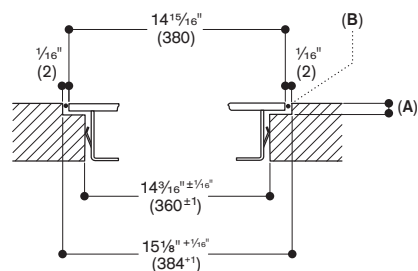


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.
See separate planning notes on page 106.

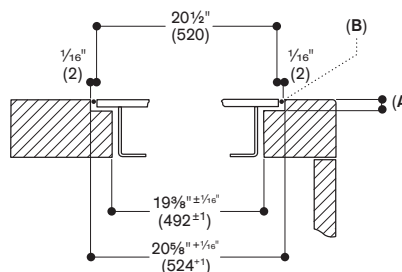
Installation of the control knob



Longitudinal section



Cross-section

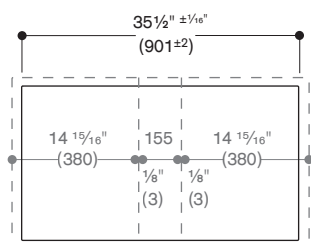
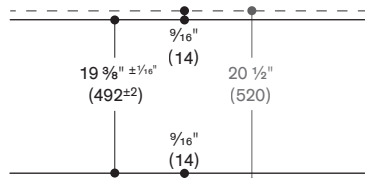
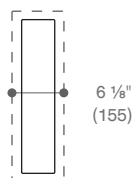


When installing a single Vario with an appliance cover, see separate planning notes on page 109.

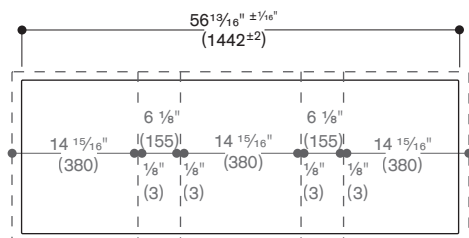
Numbers indicated
inside parenthesis () = mm

Sample combinations with VL 414 ventilation element:

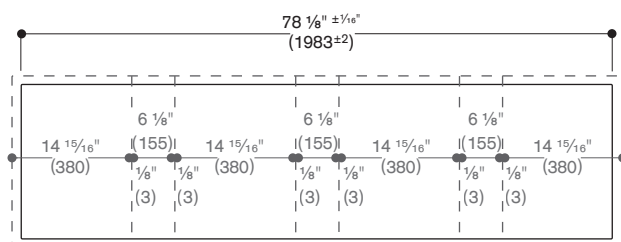
Without cover



| | | |
|-----------------|---------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 36 1/4" | (921) | |
| - 9/8" | -(20) | Overhang |
| 35 1/2" ± 1/16" | (901±2) | Cutout |



| | | |
|-------------------|----------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 57 9/16" | (1462) | |
| - 9/8" | -(20) | Overhang |
| 56 13/16" ± 1/16" | (1442±2) | Cutout |



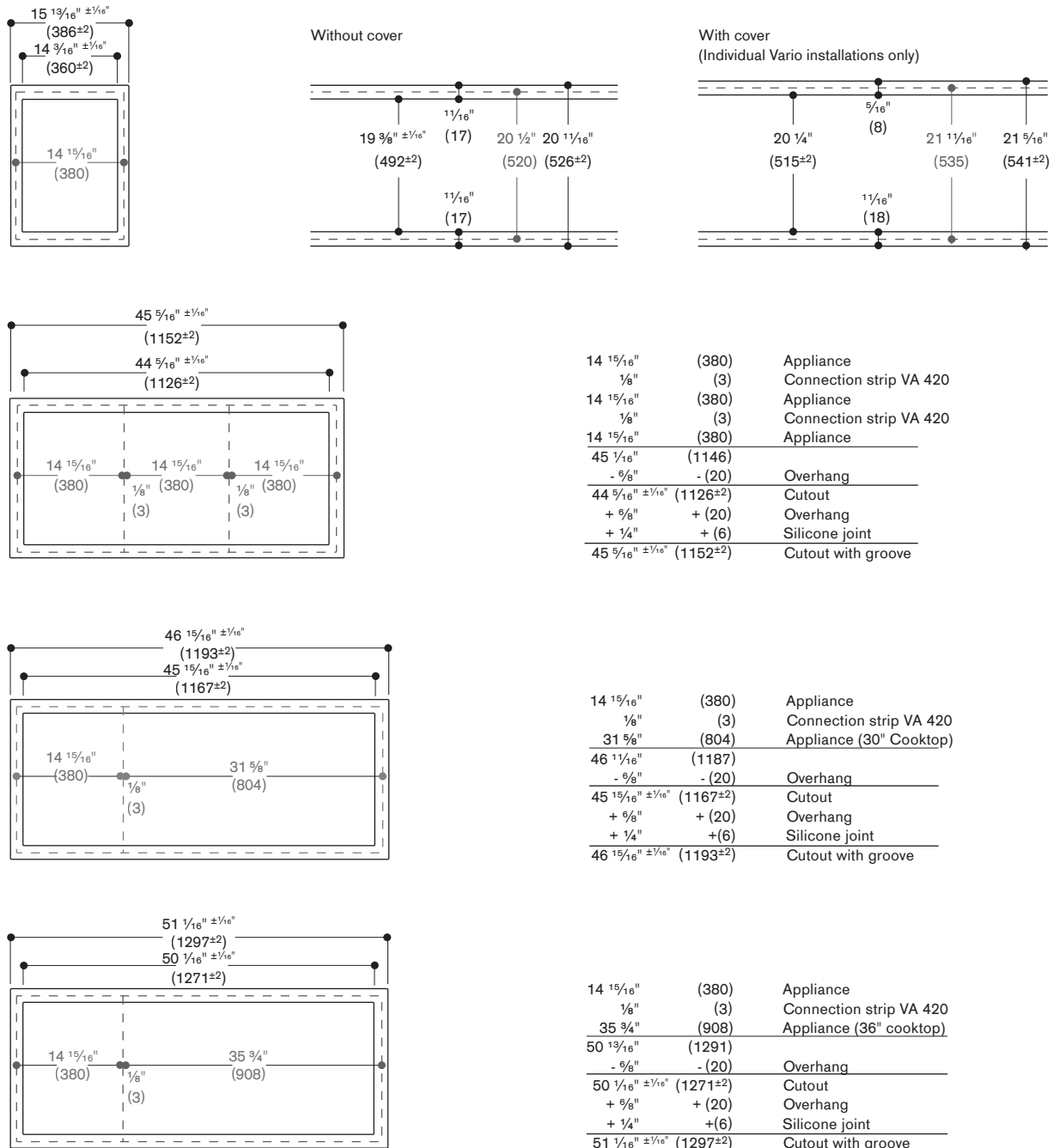
| | | |
|-----------------|----------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 78 7/8" | (2003) | |
| - 9/8" | -(20) | Overhang |
| 78 1/8" ± 1/16" | (1983±2) | Cutout |

Cut-out dimensions for Vario 400 series combinations. Flush installation using VA 420 000.

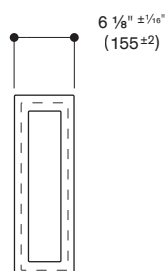
The drawings listed below show the cut-out dimensions for Vario 400 series appliance combinations for a flush mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample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

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

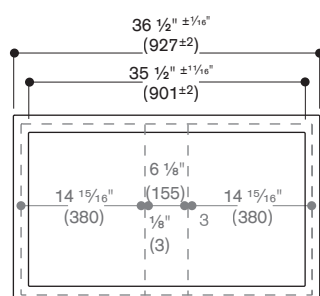
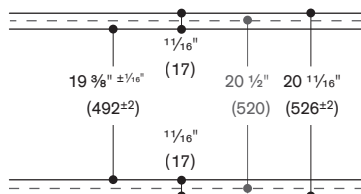
Sample combinations without VL 414 ventilation element:



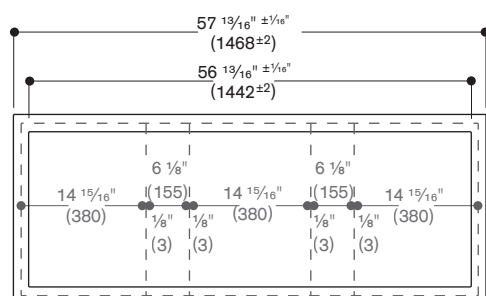
Sample combinations with VL 414 downdraft unit:



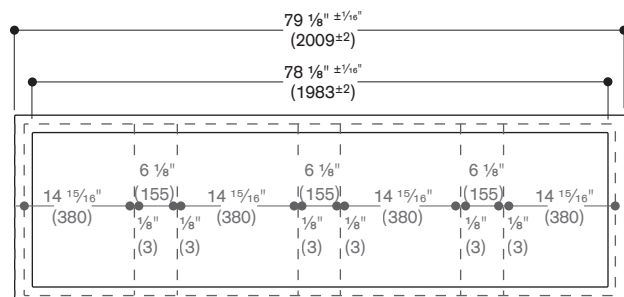
Without cover



| | | |
|-----------------|-----------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 36 1/4" | (921) | |
| - 9/8" | - (20) | Overhang |
| 35 1/2" ± 1/16" | (901 ± 2) | Cutout |
| + 3/4" | + (20) | Overhang |
| + 1/4" | + (6) | Silicone joint |
| 36 1/2" ± 1/16" | (927 ± 2) | Cutout with groove |



| | | |
|-------------------|------------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 57 9/16" | (1462) | |
| - 9/8" | - (20) | Overhang |
| 56 13/16" ± 1/16" | (1442 ± 2) | Cutout |
| + 3/4" | + (20) | Overhang |
| + 1/4" | + (6) | Silicone joint |
| 57 13/16" ± 1/16" | (1468 ± 2) | Cutout with groove |



| | | |
|-----------------|------------|-------------------------|
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 1/8" | (3) | Connection strip VA 420 |
| 6 1/8" | (155) | VL 414 |
| 1/8" | (3) | Connection strip VA 420 |
| 14 15/16" | (380) | Appliance |
| 78 7/8" | (2003) | |
| - 9/8" | - (20) | Overhang |
| 78 1/8" ± 1/16" | (1983 ± 2) | Cutout |
| + 9/8" | + (20) | Overhang |
| + 1/4" | + (6) | Silicone joint |
| 79 1/8" ± 1/16" | (2009 ± 2) | Cutout with groove |

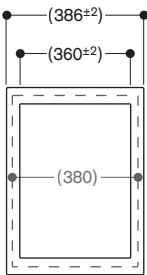
Numbers indicated
inside parenthesis () = mm

Cut-out dimensions for Vario 400 series combinations. **Flush installation using VA 420 004.**

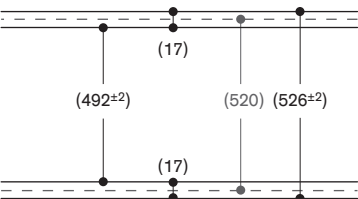
The drawings listed below show the cut-out dimensions for Vario 400 series appliance combinations for a **flush mounting** using the invisible connecting strip. While taking into consideration the drawings specified below, the installer can define the suitable cut-out dimensions using the metric measurements below. The combinations listed here are only sample combinations.

The connection strip VA 420 004 must be provided for flush mounted combinations.

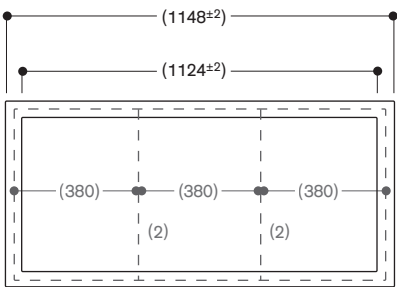
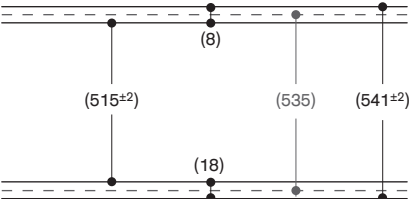
Sample combinations without VL 414 ventilation element:



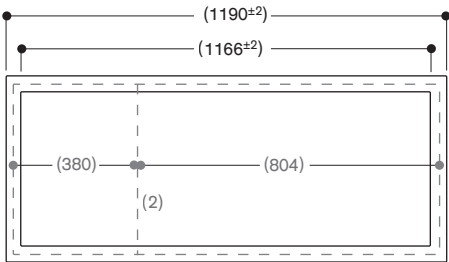
Without cover



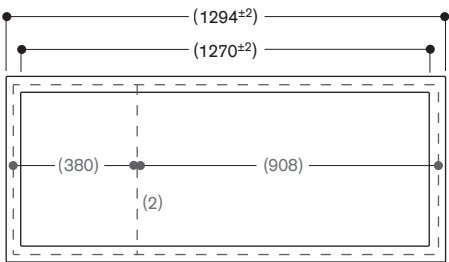
With cover
(Individual Vario installations only)



| | |
|----------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| <hr/> | |
| (1146) | |
| - (20) | Overhang |
| <hr/> | |
| (1124±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| <hr/> | |
| (1148±2) | Cutout with groove |

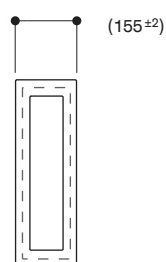


| | |
|----------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (804) | Appliance (30" Cooktop) |
| <hr/> | |
| (1186) | |
| - (20) | Overhang |
| <hr/> | |
| (1166±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| <hr/> | |
| (1190±2) | Cutout with groove |

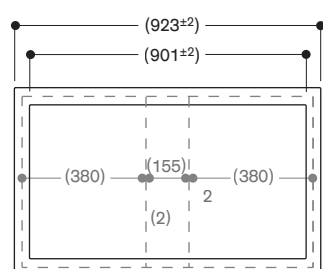
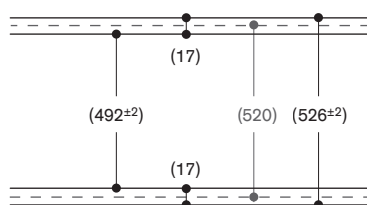


| | |
|----------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (908) | Appliance (36" cooktop) |
| <hr/> | |
| (1290) | |
| - (20) | Overhang |
| <hr/> | |
| (1270±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| <hr/> | |
| (1294±2) | Cutout with groove |

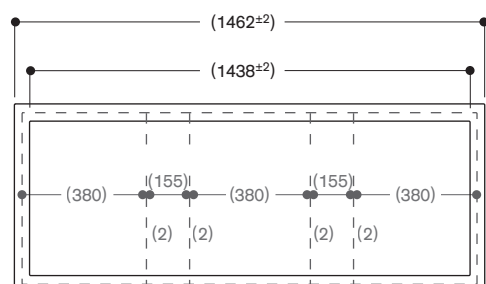
Sample combinations with VL 414 downdraft unit:



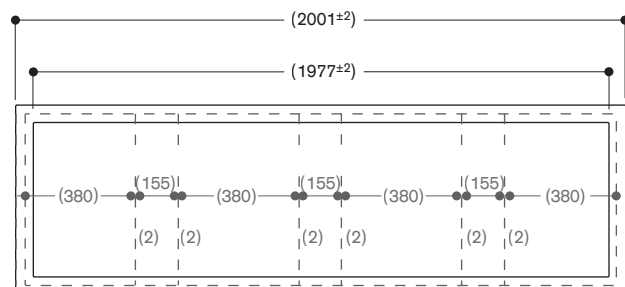
Without cover



| | |
|---------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (921) | |
| - (20) | Overhang |
| (901±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| (923±2) | Cutout with groove |



| | |
|----------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (1458) | |
| - (20) | Overhang |
| (1438±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| (1462±2) | Cutout with groove |



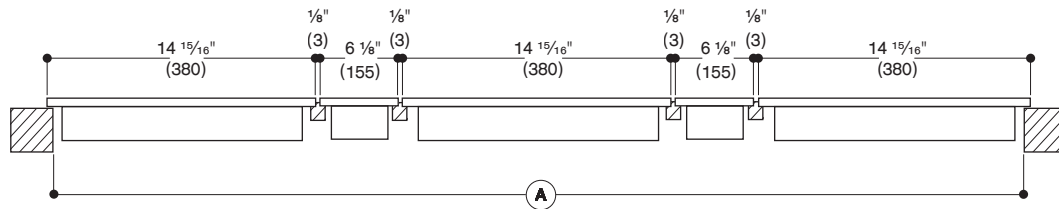
| | |
|----------|-------------------------|
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (2) | Connection strip VA 420 |
| (155) | VL 414 |
| (2) | Connection strip VA 420 |
| (380) | Appliance |
| (1977) | |
| - (20) | Overhang |
| (1977±2) | Cutout |
| + (20) | Overhang |
| + (4) | Silicone joint |
| (2001±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 with VA 420 010 connecting strip.

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

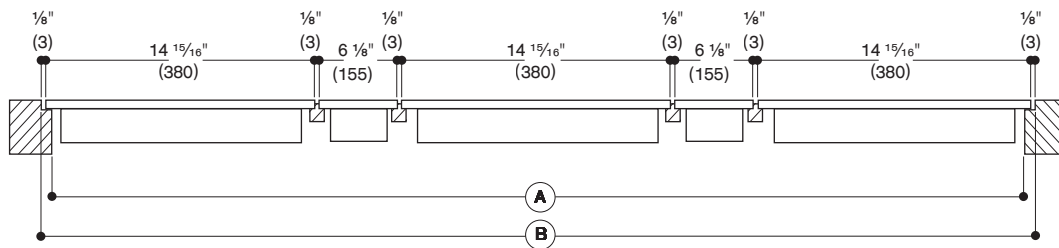


| | | Example | | Your combination |
|-------------------------------|--------------------------------------|----------------------------------------------------------------------|----------------------------------------------------|-----------------------------------|
| Total width of all appliances | in inches (mm) | $(3 \times 14 \frac{15}{16} (380)) + (2 \times 6 \frac{1}{8} (155))$ | $57 \frac{1}{16}$ (1,450) | |
| + Number of connection strips | $\times \frac{1}{8}$ " (3) | $4 \times \frac{1}{8}$ " (3) | $+ \frac{1}{2}$ " (12) | |
| – Lateral appliance overhang | $(\frac{9}{16}" (10) / \text{side})$ | $\frac{9}{16}" (20)$ | $- \frac{9}{16}" (20)$ | $- \frac{9}{16}" (20)$ |
| (A) Total cut-out width | (in inches (mm)) | | $56 \frac{13}{16} \pm \frac{1}{16}" (1,442 \pm 2)$ | $\pm \frac{1}{16}" (\pm 2)$ |

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 using VA 420 000 connecting strip

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

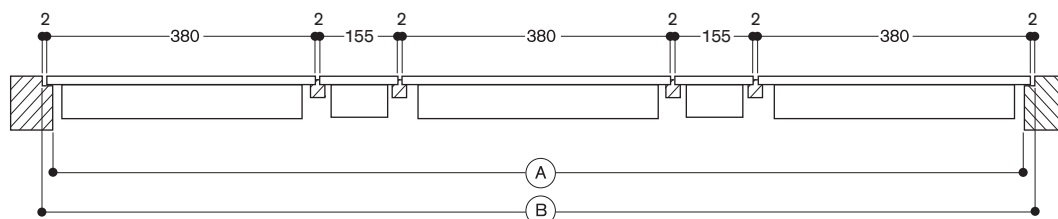


| | | Example | | Your combination |
|-------------------------------------------------------|--------------------------------------|----------------------------------------------------------------------|----------------------------------------------------|-----------------------------------|
| Total width of all appliances | in inches (mm) | $(3 \times 14 \frac{15}{16} (380)) + (2 \times 6 \frac{1}{8} (155))$ | $57 \frac{1}{16}$ (1,450) | |
| + Number of connection strips | $\times \frac{1}{8}$ " (3) | $4 \times \frac{1}{8}$ " (3) | $+ \frac{1}{2}$ " (12) | |
| – Lateral appliance overhang | $(\frac{9}{16}" (10) / \text{side})$ | $\frac{9}{16}" (20)$ | $- \frac{9}{16}" (20)$ | $- \frac{9}{16}" (20)$ |
| (A) Total cut-out width | (in inches (mm)) | | $56 \frac{13}{16} \pm \frac{1}{16}" (1,442 \pm 2)$ | $\pm \frac{1}{16}" (\pm 2)$ |
| + Lateral appliance overhang | $(\frac{9}{16}" (10) / \text{side})$ | $\frac{9}{16}" (20)$ | $+ \frac{9}{16}" (20)$ | $- \frac{9}{16}" (20)$ |
| + Silicone joint ($\frac{1}{8}$ " (3) circumference) | | $2 \times \frac{1}{8}" (3)$ | $+ \frac{1}{4}" (6)$ | $+ \frac{1}{4}" (6)$ |
| (B) Total width with groove | in inches (mm) | | $57 \frac{13}{16} \pm \frac{1}{16}" (1,468 \pm 2)$ | $\pm \frac{1}{16}" (\pm 2)$ |

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

Numbers indicated
inside parenthesis () = mm

Calculation of the width of the cut-out for a flush mounting with VA 420 004 connecting strip.



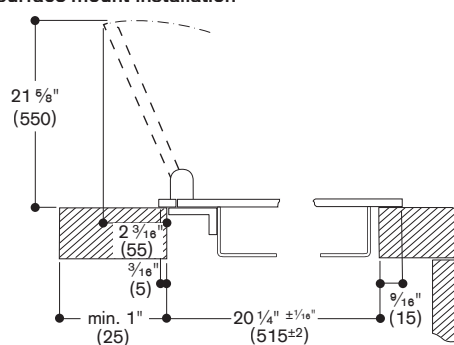
| | | Example | | Your combination |
|---------------------------------------|---------------|---------------------|-------------|------------------|
| Total width of all appliances | in mm | (3x 380) + (2x 155) | 1.450 | |
| + Number of connection strips | x 2 mm | 4 x 2 | + 8 | |
| - Lateral appliance projection | (7 mm / side) | 14 | - 14 | - 14 |
| (A) Total width of the cut-out | (in mm) | | 1.444 +/- 1 | +/- 1 |
| + Lateral appliance projection | (7 mm / side) | 14 | + 14 | + 14 |
| + Silicone joint (2 mm circumference) | | 2 x 2 | + 4 | + 4 |
| (B) Total width with groove | (in mm) | | 1.462 + 1 | 0/+ 1 |

Installation with appliance cover for Vario 400 series

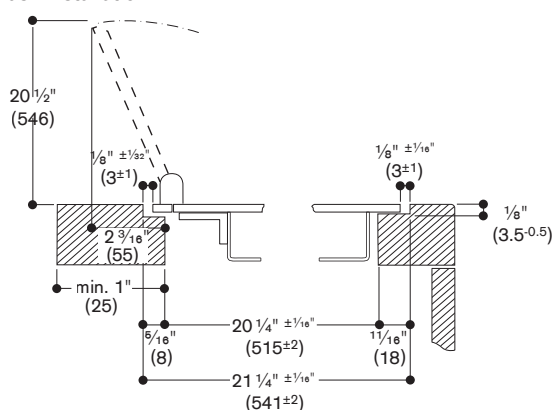
Stainless steel appliance cover is only available for individual Vario installations. Covers cannot be used when installing multiple Varios in a single cutout or when combined with downdraft.

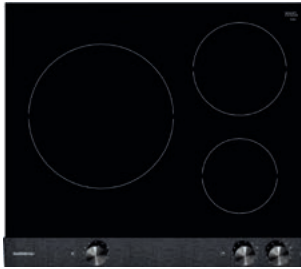
If installing with the VA 440 appliance cover, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

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".

Combinable with:

VL200120
AI442720 / AI442760
AW442720 / AW442760
AI230700
AW230790
AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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

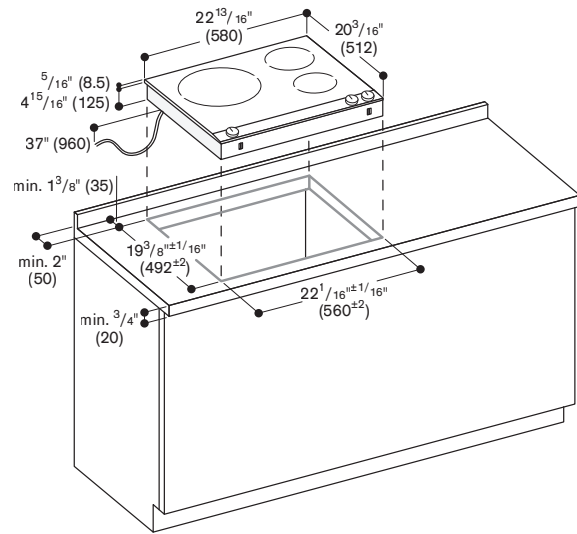
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on page 145.

Rating

Rating: 7,400 W
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.



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

Combinable with:

VL200120

AI442720 / AI442760

AW442720 / AW442760

AI230700

AW230790

AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 15.4 lbs (7kg).

Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on page 145.

Rating

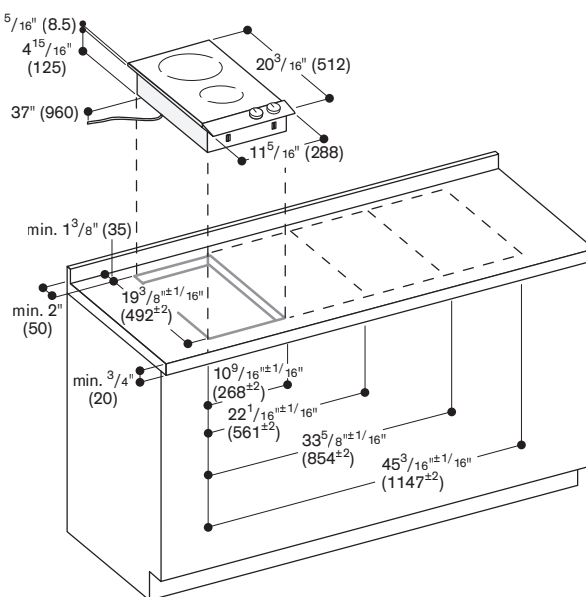
Rating: 3,700 W

Minimum fuse protection: 15 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

Hardwire required, 37" cable length.



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
LS 041 001
Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

VL200120

AI442720 / AI442760

AW442720 / AW442760

AI230700

AW230790

AF210791 / AF2107611

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 120.

Rating

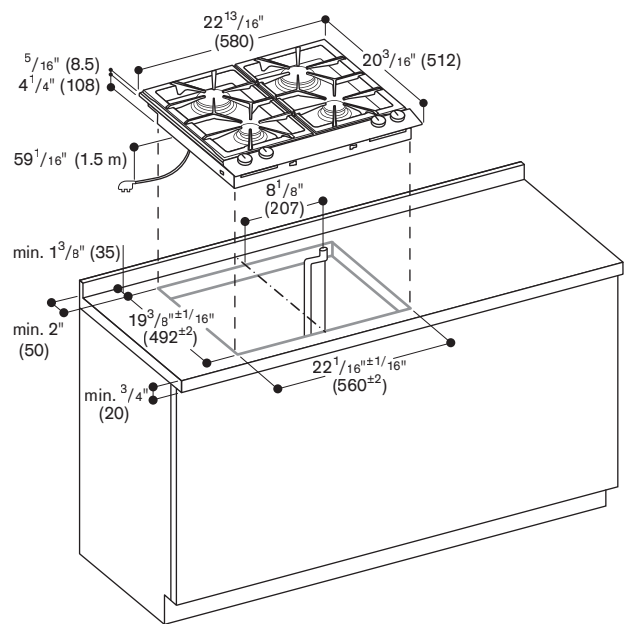
Total rating: 10 W (33,400 BTU).

Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

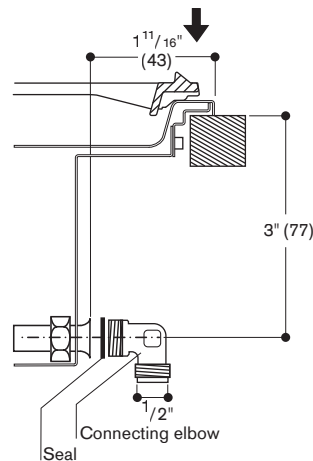
Electrical connection:

Plan for a 59" long connecting cable with 3 prong NEMA 5-15 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, $\varnothing 14 \frac{9}{16}$ ", 6.3 qt., height 4".

LS 041 001

Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

2 x VL200120

AI442720 / AI442760

AW442720 / AW442760

AI230700

AW230790

AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 $\varnothing 12 \frac{9}{16}$ ".

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. If using the VL200 downdraft for ventilation, the Vario gas wok must be placed between two VL downdrafts. Recirculation is not recommended.

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 120.

Rating

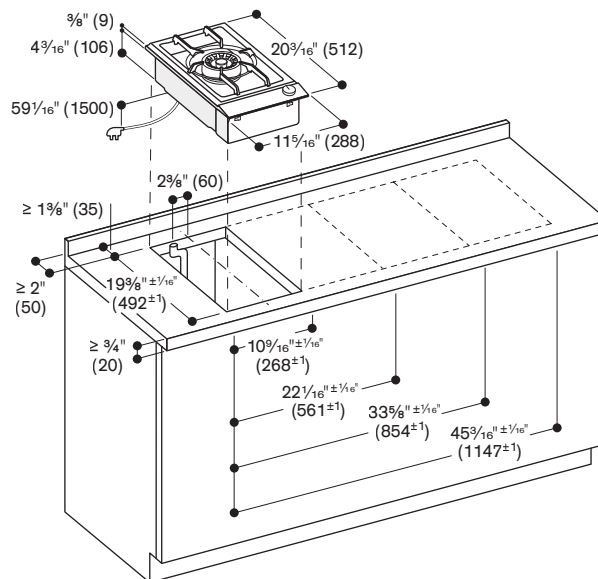
Rating: 10 W (18,800 BTU)

Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

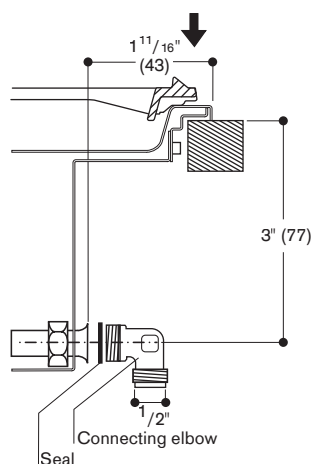
Electrical connection:

Plan for a 59" long connecting cable with 3 prong NEMA 5-15 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

LS 041 001

Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

VL200120
AI442720 / AI442760
AW442720 / AW442760
AI230700
AW230790
AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 $\frac{5}{8}$ " (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

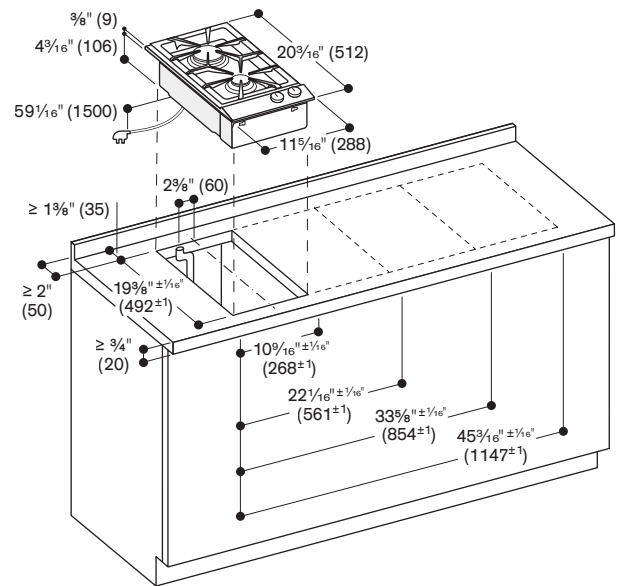
Equipped for natural gas. For conversion to LP gas, LP kit (part#10009476) must be ordered.

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 120.

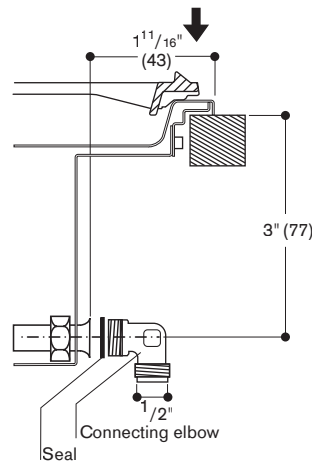
Rating

Rating: 10 W (16,700 BTU)
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical Connection:
Plan for a 59" long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 $\frac{13}{16}$ " (300 mm).

Gas connection





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

Combinable with:

2 x VL200120
AI442720 / AI442760
AW442720 / AW442760
AI230700
AW230790
AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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
- Not recommended for recirculating ventilation

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 lava stone container and grease collecting insert, dishwasher-safe.

Safety

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

Planning notes

If using the VL200 downdraft for ventilation, the Vario electric grill must be placed between two VL downdrafts. Recirculation is not recommended for the electric grill.

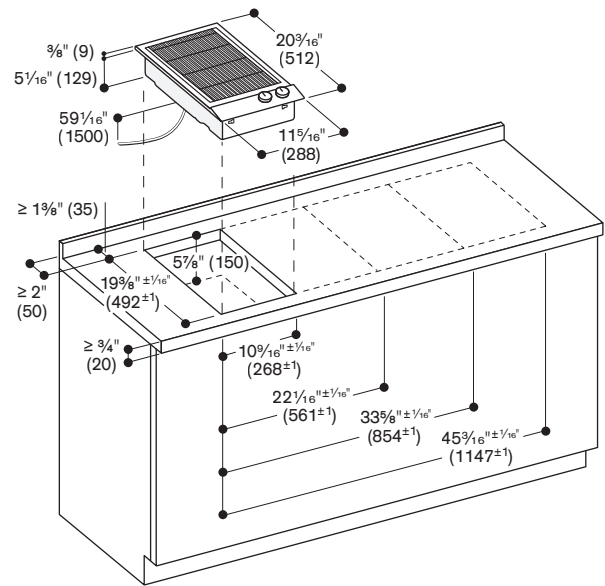
Appliance can be snapped into the countertop from above.

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 120.

Rating

Rating: 3,000 W
Minimum fuse protection: 16 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 59" cable length.



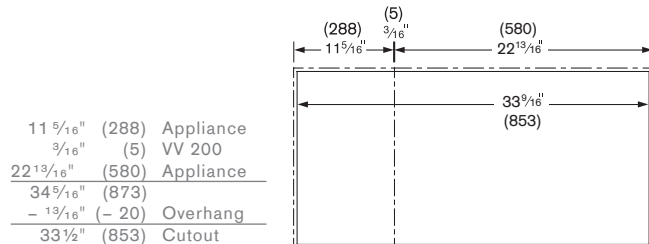
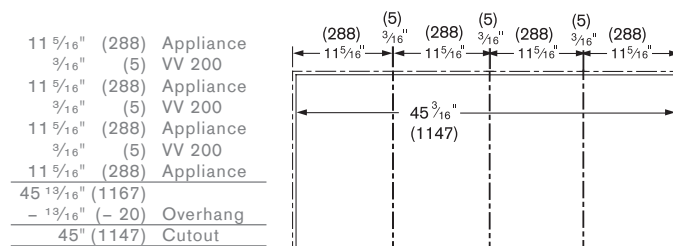
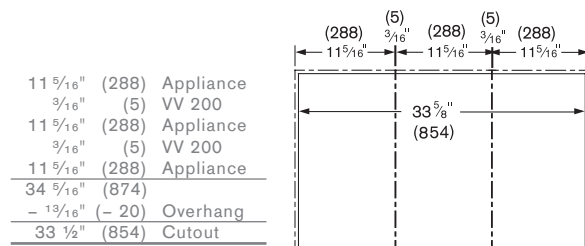
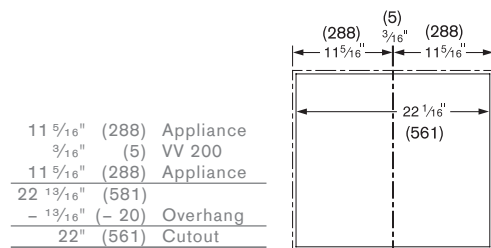
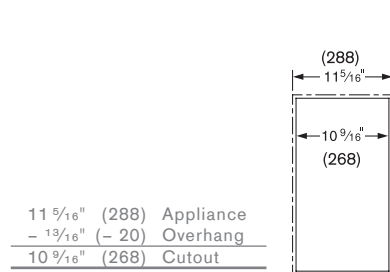
| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

Cut-out dimensions for 200 series combinations

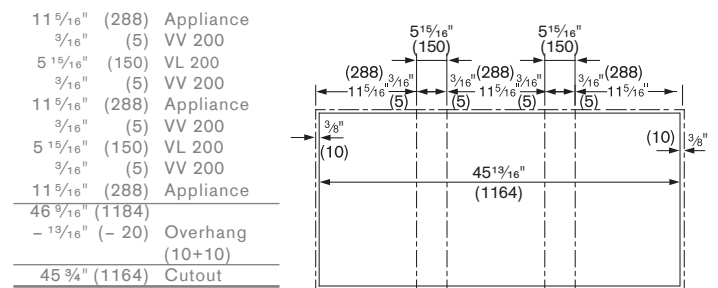
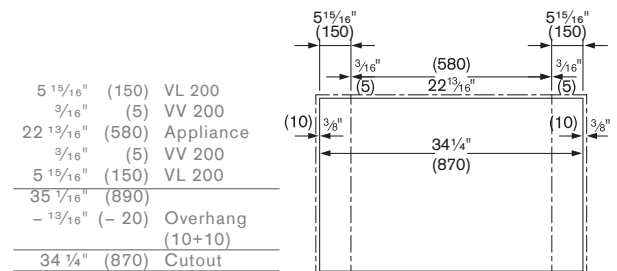
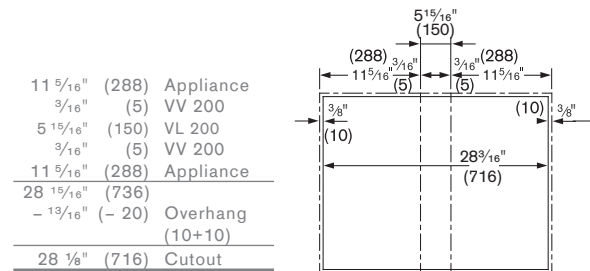
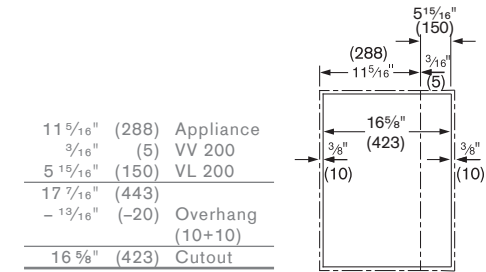
The drawings below show the cut-out dimensions for cooktop combinations of the 200 series.

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



Cut-out dimensions for the Vario 200 series with VL downdraft



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 1/16" for the VI 263 620 and VG 264 220CA.

Numbers indicated
inside parenthesis () = mm

| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

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

Vario 400 Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø 14 3/8", 6.3 qt., height 4".



WZ 400 000

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".



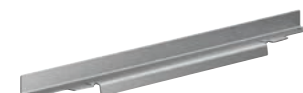
GP 900 004

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



AA 414 010

Air deflector for VL 414 next to a VG415 or VG425 gas appliance.



VA 420 000

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



VA 420 004

Invisible connection strip for combination with other Vario 400 series **flush** mounting.



VA 420 010

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



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 200 next to a
VG264, VG232, VG231 gas
appliance.



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 3 mm for surface or flush installation | | VI 492 613 | CX 492 611 | CX 482 611 |
| 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 or countertop / 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 1/2" (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 | • 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 400 000 ¹ | – | – |
| Wok pan | | WP 400 001 ¹ | – | – |
| Stainless steel appliance cover | | – | – | – |
| Rating | | | | |
| Total rating | (W) | 9,360 | 6,240 | 6,240 |
| Total Amps | | 47 | 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 | Induction cooktop | Induction cooktop |
|-------------------------------------|-------------------------------------|-------------------------|-------------------------|
| VI 422 613 | VI 414 613 | VI 263 620 | VI 230 620 |
| 15 (38 cm) | 15 (38 cm) | 24 (60 cm) | 12 (28 cm) |
| •/-/- | •/-/- | -/-/- | -/-/- |
| • | • | - | - |
| •/- | •/- | -/• | -/• |
| 2 | 1 | 3 | 2 |
| - | - | - | - |
| 2 | - | - | - |
| 2 | - | - | - |
| - | 1 | - | - |
| - | - | - | 1 |
| - | - | - | 1 |
| - | - | 1 | - |
| - | - | - | - |
| - | - | 1 | - |
| - | - | 1 | - |
| 12 | 12 | 9 | 9 |
| • | • | • | - |
| -/• | -/• | -/• | -/• |
| 2 | 1 | 4 | 2 |
| - | - | - | - |
| •/- | •/- | •/- | •/- |
| - | - | - | - |
| - | - | - | - |
| • | • | - | - |
| • | • | - | - |
| • | • | • | • |
| -/•/- | -/•/- | -/•/- | -/•/- |
| • | • | - | - |
| - | - | - | - |
| • ³ | • ³ | - | - |
| - | - | - | - |
| - | - | - | - |
| GP 900 001 ¹ | - | GP 900 001 ¹ | GP 900 001 ¹ |
| GP 900 002 ¹ | - | GP 900 002 ¹ | GP 900 002 ¹ |
| GP 900 003 ¹ | - | GP 900 003 ¹ | GP 900 003 ¹ |
| - | GP 900 004 ¹ | GP 900 004 ¹ | - |
| - | - | - | - |
| - | - | - | VD 200 020 ¹ |
| - | WZ 400 000 ¹ | - | - |
| - | WP 400 001 ¹ | - | - |
| - | - | - | - |
| 3,120 W (208/220 V) 3,600 W (240 V) | 3,120 W (208/220 V) 3,600 W (240 V) | 7,400 | 3,700 |
| 15 | 15 | 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 or countertop / 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 (25 W) | 18,800 (25 W) | 20,500 (25 W) |
| Total connected load electric | (A) | 15 | 15 | 15 |

• 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 or countertop / 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 | 15 | 15 | 15 |
| 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 versions to locate LP kit part #.

Vario 400 and 200 series special cooktops



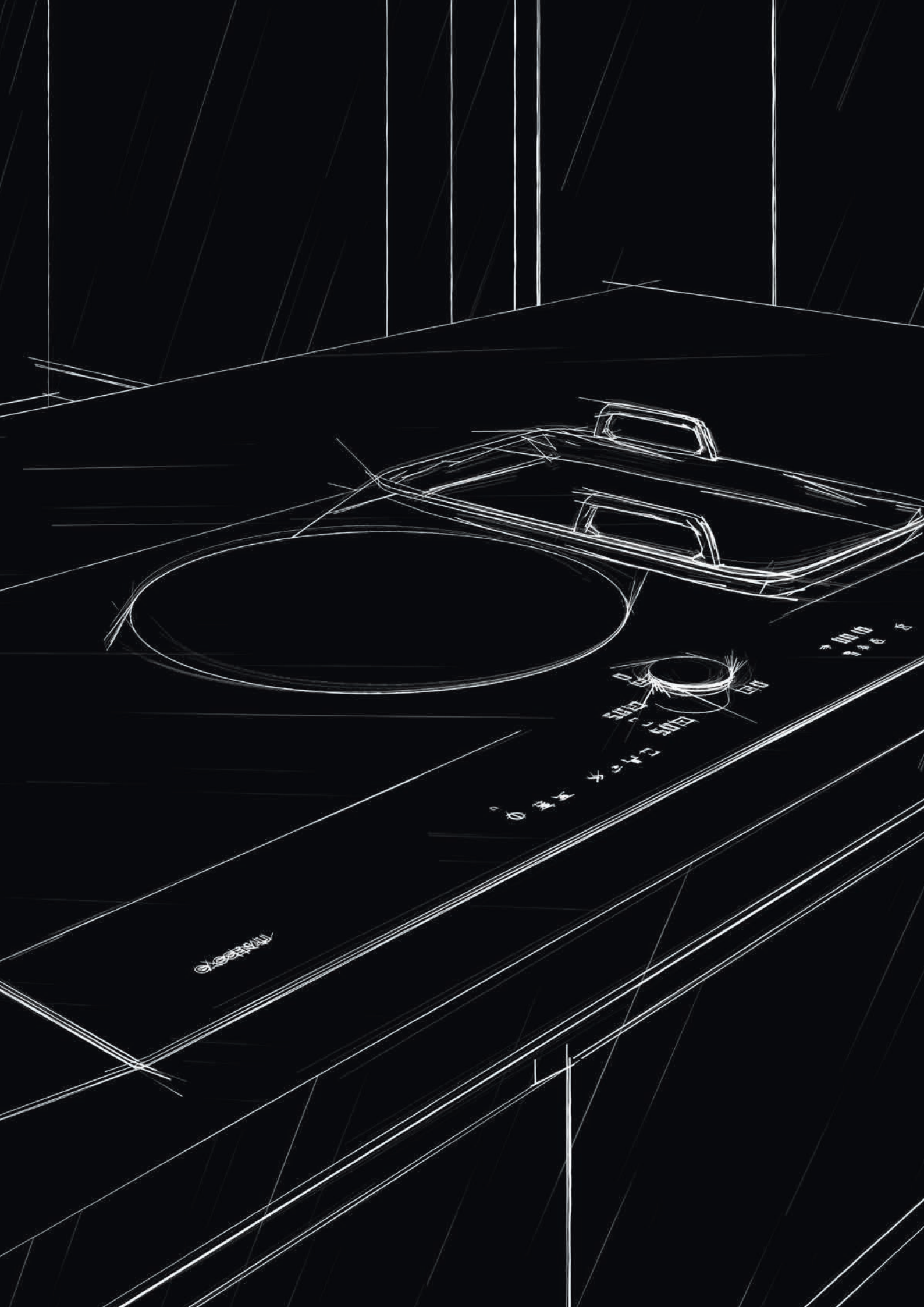
| Appliance type | | Teppan Yaki | Electric grill |
|-----------------------------------------------------------------|------|-------------------------|-------------------------|
| | | VP 414 611 | VR 414 611 |
| Frame brushed stainless steel 3 mm / brushed / shot blasted | | • / - / - | • / - / - |
| Surface-mounted / flush installation / welded | | • / • / - | • / • / - |
| Dimensions | | | |
| Width | (in) | 15 (38 cm) | 15 (38 cm) |
| Operation | | | |
| Knobs in cabinet front or countertop / 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 | (W) | 3,000 | 3,000 |
| Total Amps | | 16 | 16 |
| 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) |
| -/• | -/• |
| 1 | 2 |
| 1.8 | 2 x 1.5 |
| 240 – 480 | – |
| 10 | 9 |
| • | – |
| – | – |
| -/• | -/• |
| – | 1 |
| – | • |
| – | • |
| – | – |
| • | – |
| • | – |
| • | • |
| -/• | -/• |
| – | – |
| – | – |
| – | – |
| – | – |
| VD 200 020¹ | VD 200 020¹ |
| – | • |
| 2 | – |
| – | – |
| 1,800 | 3,000 |
| 10 | 16 |
| 208/220 – 240V / 60 Hz | 208/220 – 240V / 60 Hz |



Cooktops

| | |
|-------------------------------------------|-----|
| Gas cooktops | 132 |
| Induction cooktops | 136 |
| Installation notes for induction cooktops | 145 |
| Installation and optional accessories | 146 |
| Technical specifications | 148 |



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 420 004

Invisible 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 3/8", 6.3 qt., height 4".

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 resistant and watertight sealing of the cut edges must be observed. Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 1/8" (30 mm) for flush installation. For a suitable heat resistant filler 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.

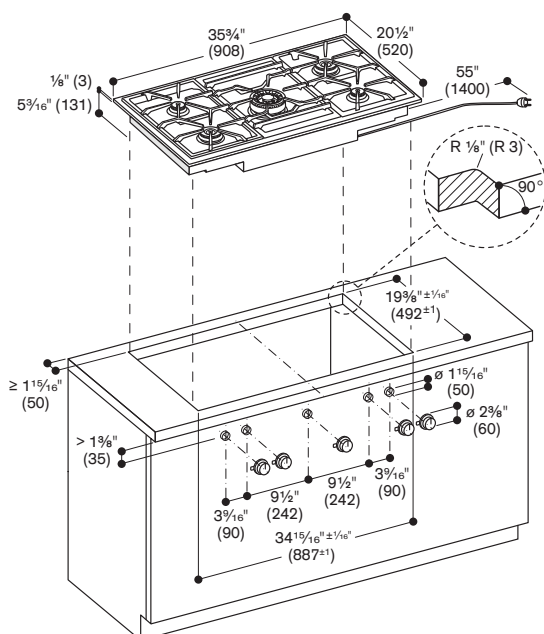
Please read additional planning notes on pages 104 – 106.

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

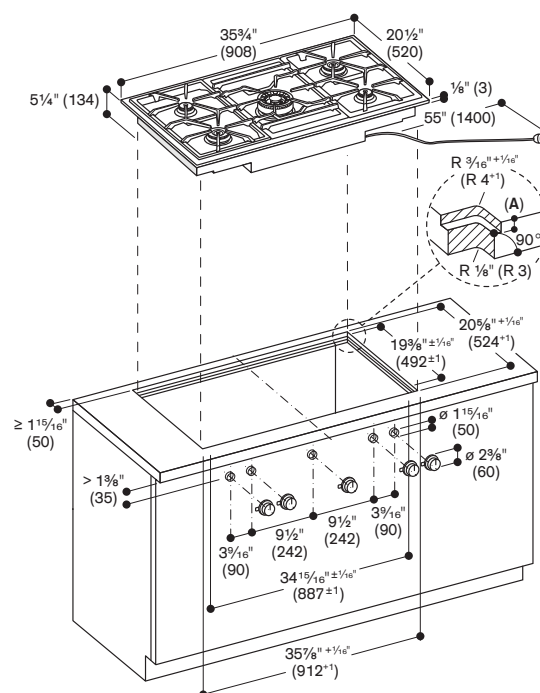
Rating: 25 W (59,700 BTU)
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical Connection:
Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



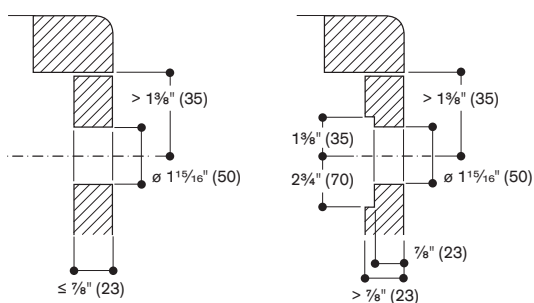
Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

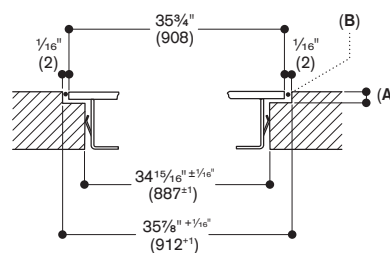


Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.
(A) $\frac{1}{8}$ " See separate planning notes on page 106.

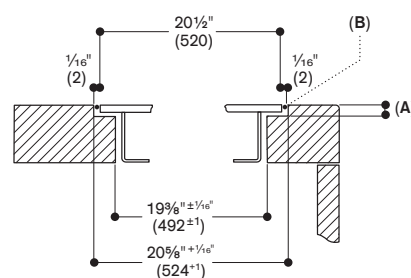
Installation of the control knob



Longitudinal section

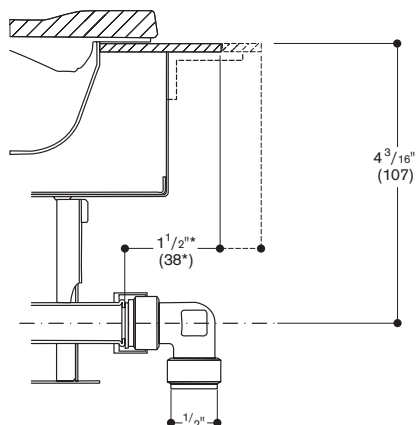


Cross-section



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

Gas connection



* $2 \frac{1}{16}$ " (53 mm) with appliance cover or adjustment strip.

Numbers indicated
inside parenthesis () = mm



VG295150CA

Stainless steel control panel

Width 36" (90 cm)

Liquid gas

VG295250CA

Stainless steel 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".

Combinable with:

AI442720

AW442720

AI230700

AW230790

AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

200 series gas cooktop

VG295

- 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 support
- Up to 59,700 BTU (17 kW) on 5 burners

Cooking zones

VG 295 150CA

1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5000 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 250CA

1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5500 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 indicator.

Operation indicator.

Planning notes

No intermediate shelf required.

Appliance can be snapped into the countertop from above.

The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

Installation in a 36" (90 cm) wide base cabinet is required. Above countertop minimum clearance of at least $11\frac{13}{16}$ " from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.

Minimum distance between gas cooktop(s) with more than 37,533 BTU (11kW) and ventilation hood must be 30" (76 cm). Appliance weight: approx. 68 lbs (31 kg).

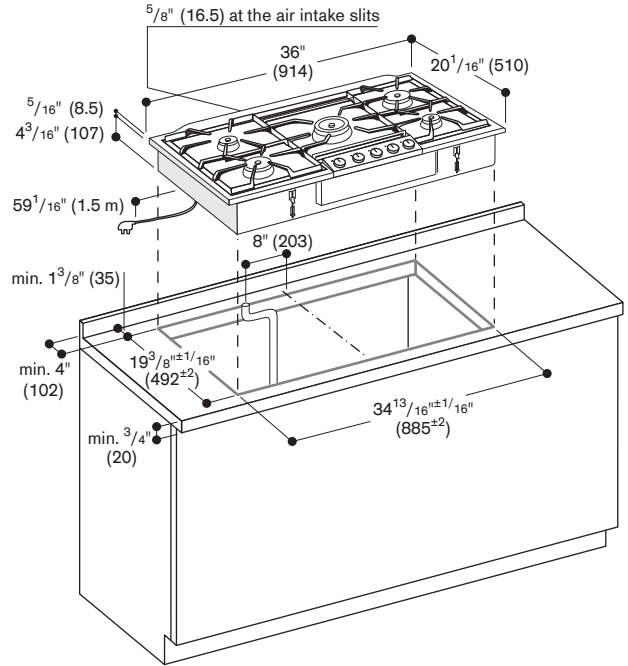
Rating

Rating: 10 W (58,000 / 59,700 BTU)

Minimum fuse protection: 15 A

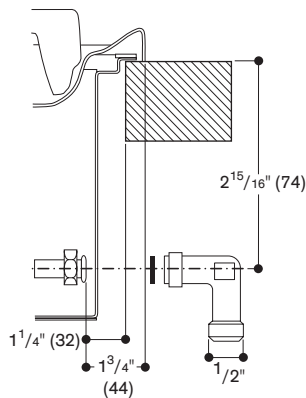
Electrical: 120 V / 60 Hz

Electrical connection: Plan for a $59\frac{1}{16}$ " long connecting cable with 3 prong NEMA 5-15 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 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

LS 041 001

Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

VL200120

AI442720 / AI442760

AW442720 / AW442760

AI230700

AW230790

AF210791 / AF2107611

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 120.

Rating

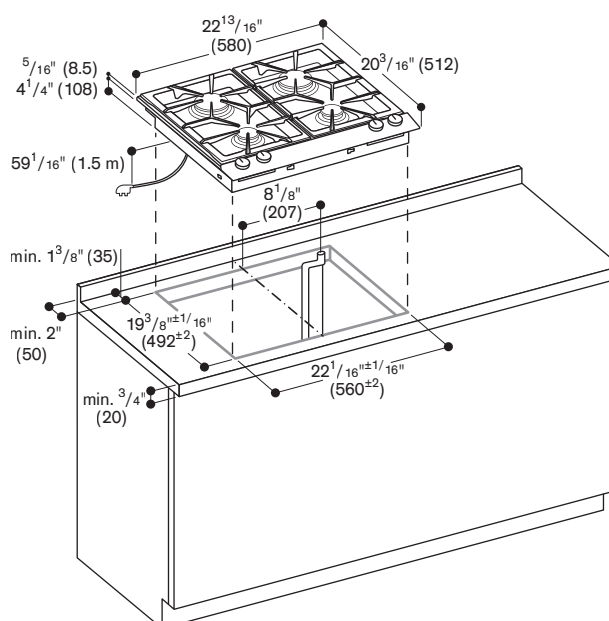
Total rating: 10 W (33,400 BTU).

Minimum fuse protection: 15 A

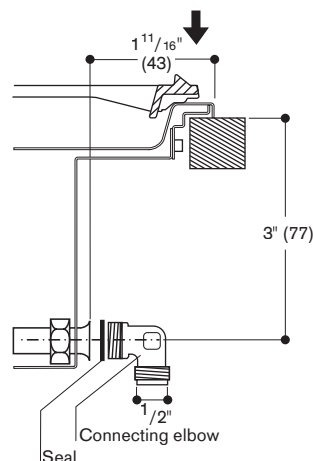
Electrical: 120 V / 60 Hz

Electrical connection:

Plan for a 59" long connecting cable with 3 prong NEMA 5-15 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



CX 492 611

Stainless steel frame
Black glass ceramic
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 420 004

Invisible 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.

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.
Information key with use indicators.
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.
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 resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
Minimum countertop thickness 1 ⅜" (30 mm) for flush installation.
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 104 – 106.

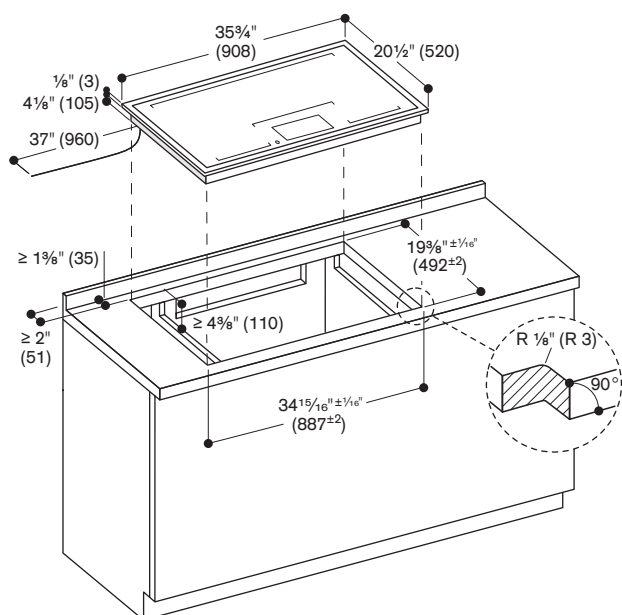
If installing several appliances in individual cut-outs allow for a division bar of minimum 2" (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
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 145.

Rating

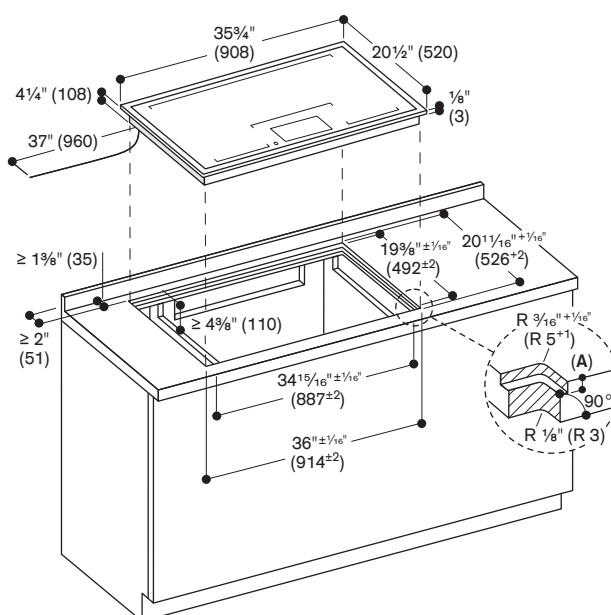
Rating: 6,240 W (208 / 220 V)
7,200 W (240 V)
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.

Surface-mount Installation



Minimum countertop thickness 3/4" (20 mm) for surface mounted installation.

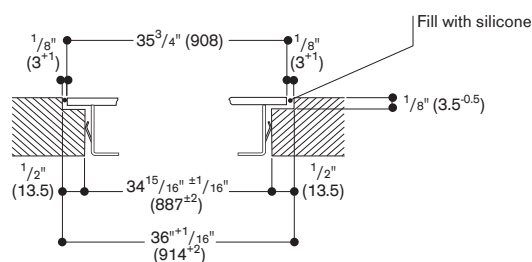
Flush-mount Installation



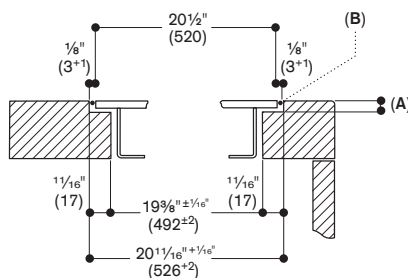
Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

A: $\frac{1}{8}''$ ($3.5^{-0.5}$)

Longitudinal section



Cross-section



A: $1/8''$ ($3.5^{-0.5}$)

B: Fill with silicone

Numbers indicated
inside parenthesis () = mm



CX 482 611

Stainless steel frame
Black glass ceramic
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 420 004

Invisible 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.

Combinable with:

AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.
Information key with use indicators.
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.
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 resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.

Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
Minimum countertop thickness 1 ⅜" (30 mm) for flush installation.

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 104 – 106.

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.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet. Please see the installation instructions for further detail.

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 145.

Rating

Rating: 6,240 W (208 / 220 V)
7,200 W (240V)

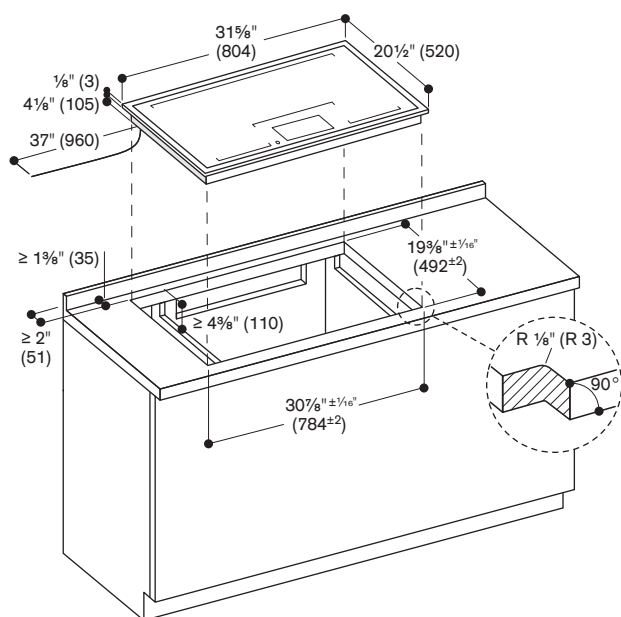
Minimum fuse protection: 30 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

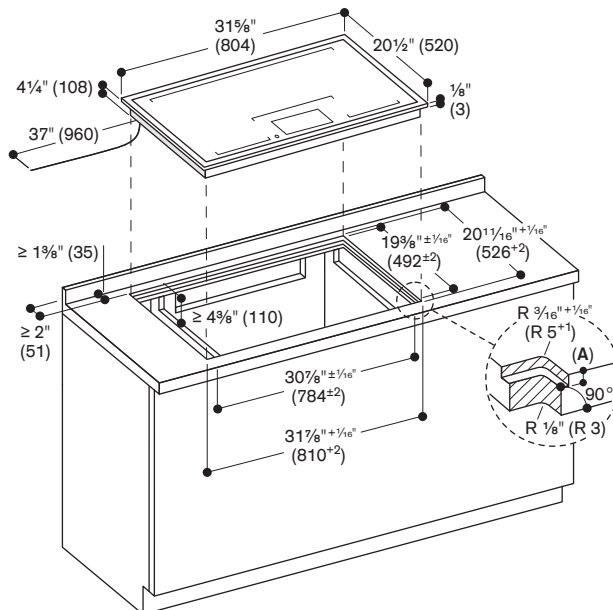
Hardwire required, 37" cable length.

Surface-mount Installation



Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.

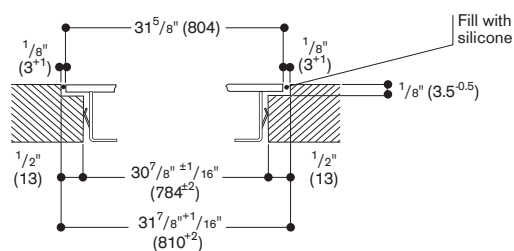
Flush-mount Installation



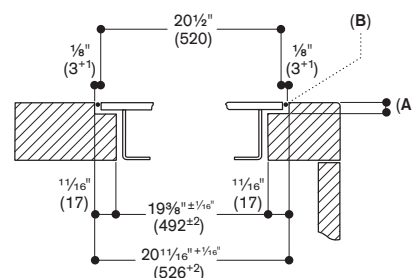
Minimum countertop thickness $1 \frac{3}{16}$ " (30 mm) for flush installation.

A: $\frac{1}{8}$ " (3.5^{-0.5})

Longitudinal section



Cross-section



A: $\frac{1}{8}$ " (3.5^{-0.5})

B: Fill with silicone



VI 492 613

Stainless steel frame
Black glass ceramic
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 420 004

Invisible 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 400 000

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

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 round-bottomed wok using wok ring attachment
- Easy control of all functions with bi-coloured display
- Solid stainless steel control knobs
- Precision crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances

Cooking zones

2 flex induction cooking zones

7 1/2" x 9" (2200 W, with booster 3,700 W), linked together 15" x 9" (3300 W, with booster 3,700 W).

2 flex induction cooking areas

7 1/2" x 9" (2200 W, with booster 3600 W), linked together 15" x 9" (3300 W, with booster 3600 W).

1 induction cooking zone ø 8 1/4" (21cm) (2200 W, with booster 3700 W), automatically switches to ø 10 1/4" (26cm) (2600 W, with booster 3700 W) and to ø 12 5/8" (3300 W, with booster 3700 W).

Operation

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

Electronic power control in 12 output levels (0 Cooking zone off
Heat setting 1 Lowest setting
Heat setting 12 Highest setting).
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.
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

Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
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 resistant and watertight sealing of the edges must be observed. For a suitable heat resistant filler please consult with your countertop manufacturer.

Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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 surfacemount or 2 3/4" for flush-mount. A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Please see the installation instructions for further detail.

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 46 lbs.

Rating

Rating: 9,360 W (208 / 220 V) / 10,800 W (240 V)

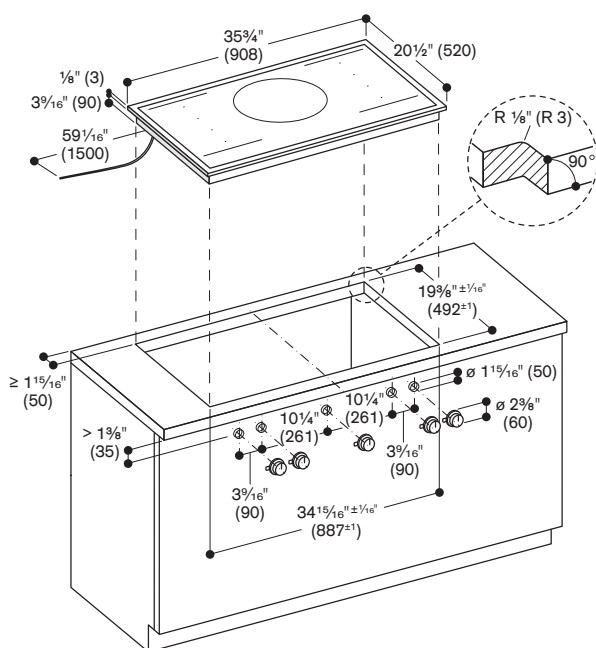
Minimum fuse protection: 47 A

Electrical: 208 / 220–240 V / 60 Hz

Electrical connection:

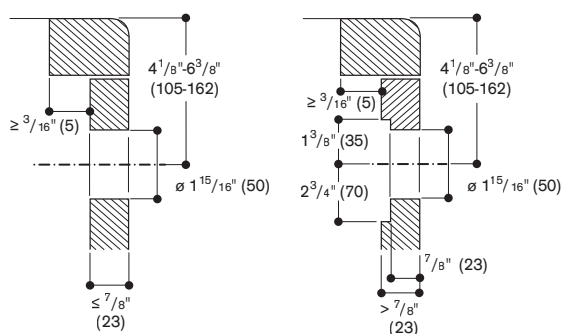
Hardwire required, 59" cable length

Surface-mount Installation

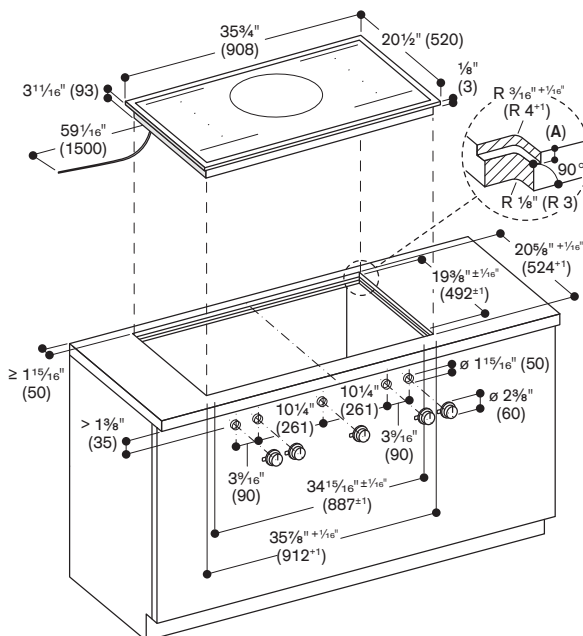


Minimum countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Installation of the control knob; surface-mount installation

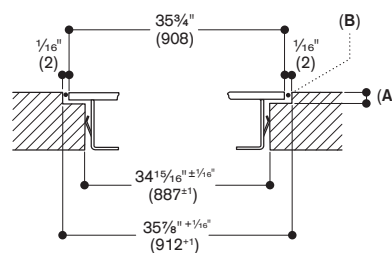


Flush-mount Installation



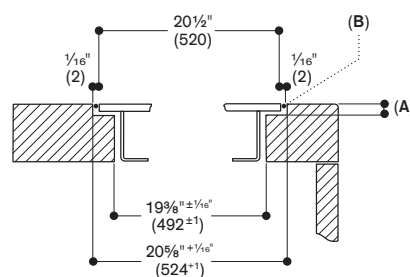
Minimum countertop thickness 1 3/16" (30 mm) for flush installation.
See separate planning notes on page 106.

Longitudinal section



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

Cross-section



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



CI 292 602

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.

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".

Combinable with:

AL400791
AI442720
AW442720
AI230700
AW230790
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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 CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
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.
Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on page 145.

Rating

Rating: 9,360 W (208 / 220 V)
10,800 W (240 V)
Minimum fuse protection: 50 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.

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

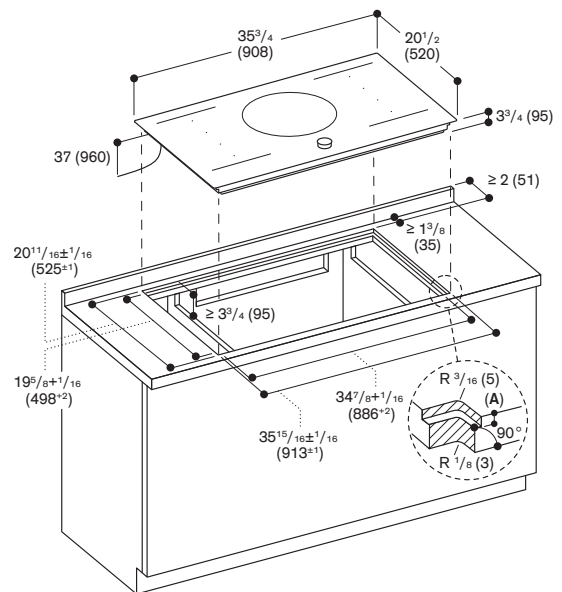
Immersion depth depending on installation situation, 2 3/4" for flush-mount.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Appliance must be fixed from underneath. Hardware required.

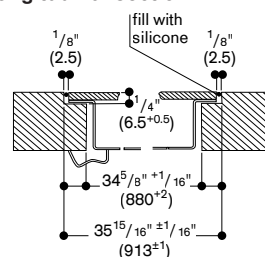
Cooktop clamping range: 1 3/16" – 1 9/16".

Appliance weight: approx. 54 lbs.

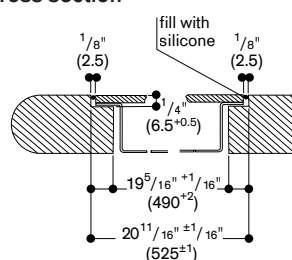


Minimum countertop thickness 1 3/16" (30 mm) for flush installation

Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm

**CI 282 602**

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.

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".

Combinable with:

AI230700
AW230790
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.
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.
Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

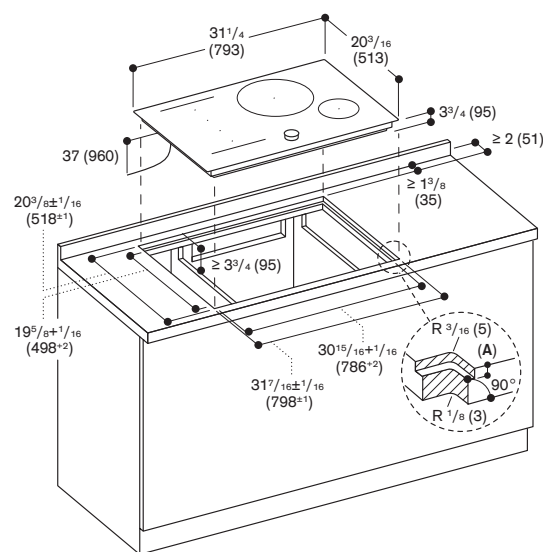
Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on page 145.

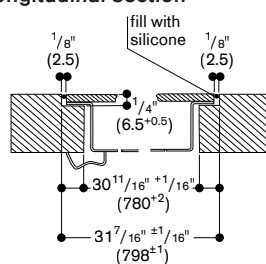
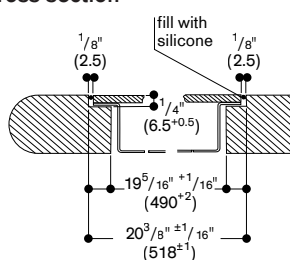
Rating

Rating: 6,240 W (208 / 220 V)
7,200 W (240V)
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.

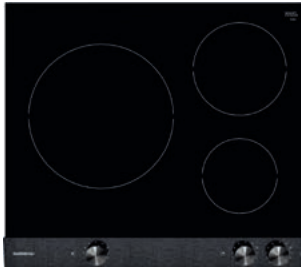
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance must be fixed from underneath. Hardware required.
Cooktop clamping range: 1 3/16" – 1 9/16".
Appliance weight: approx. 54 lbs.



Minimum countertop thickness 1 3/16" (30 mm) for flush installation

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".

Combinable with:

VL200120
AI442720 / AI442760
AW442720 / AW442760
AI230700
AW230790
AF210791 / AF210761

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

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.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.

Appliance can be snapped into the countertop from above.

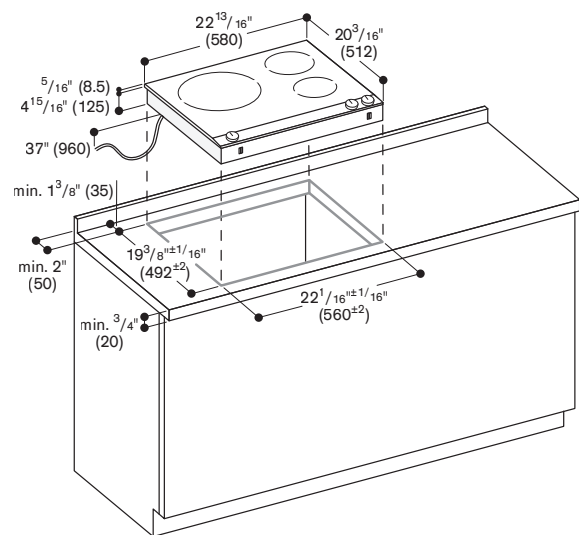
Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on page 145.

Rating

Rating: 7,400 W
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37" cable length.



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:

Cut-out width needs to be at least

- $5\frac{1}{2}$ " for the VI 414/422, induction cooktop
- $3\frac{1}{16}$ " 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

$1\frac{3}{16}$ " distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

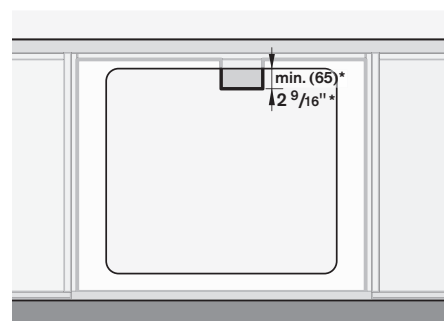
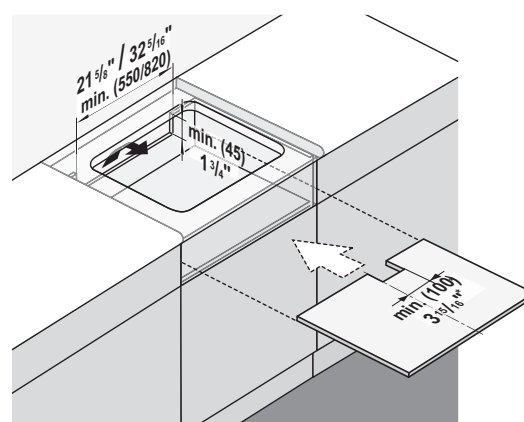
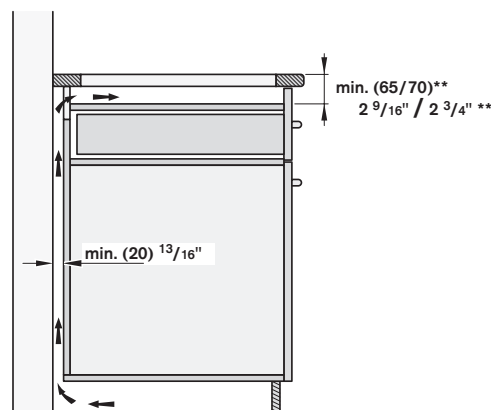
The resulting gap between the air duct and the cabinet's side wall needs to remain open.

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

T Teppan Yaki plate made of multi ply material,
13" x 21", GN 1/1
For full surface induction cooktop
CX492/482.



GN 232 230

T Teppan Yaki plate made of multi ply material,
13" x 14", GN 2/3
For full surface induction cooktop
CX492/482



CA 051 300

T 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 5/16", 6.3 qt., height 4".
For VI492/VI414



WZ 400 000

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.



| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

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 or countertop / 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 | 15 | |
| 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 150CA | VG 295 250CA | 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 or countertop / 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 wok 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 | 15 | 15 | 15 |
| 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 492 611 | CX 482 611 |
| 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 or countertop / 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 | (W) 6,240 | 6,240 |
| Total Amps | 30 | 30 |
| Electrical | 208/220 – 240 V / 60 Hz | 208/220 – 240 V / 60 Hz |

• Included. – Not available.

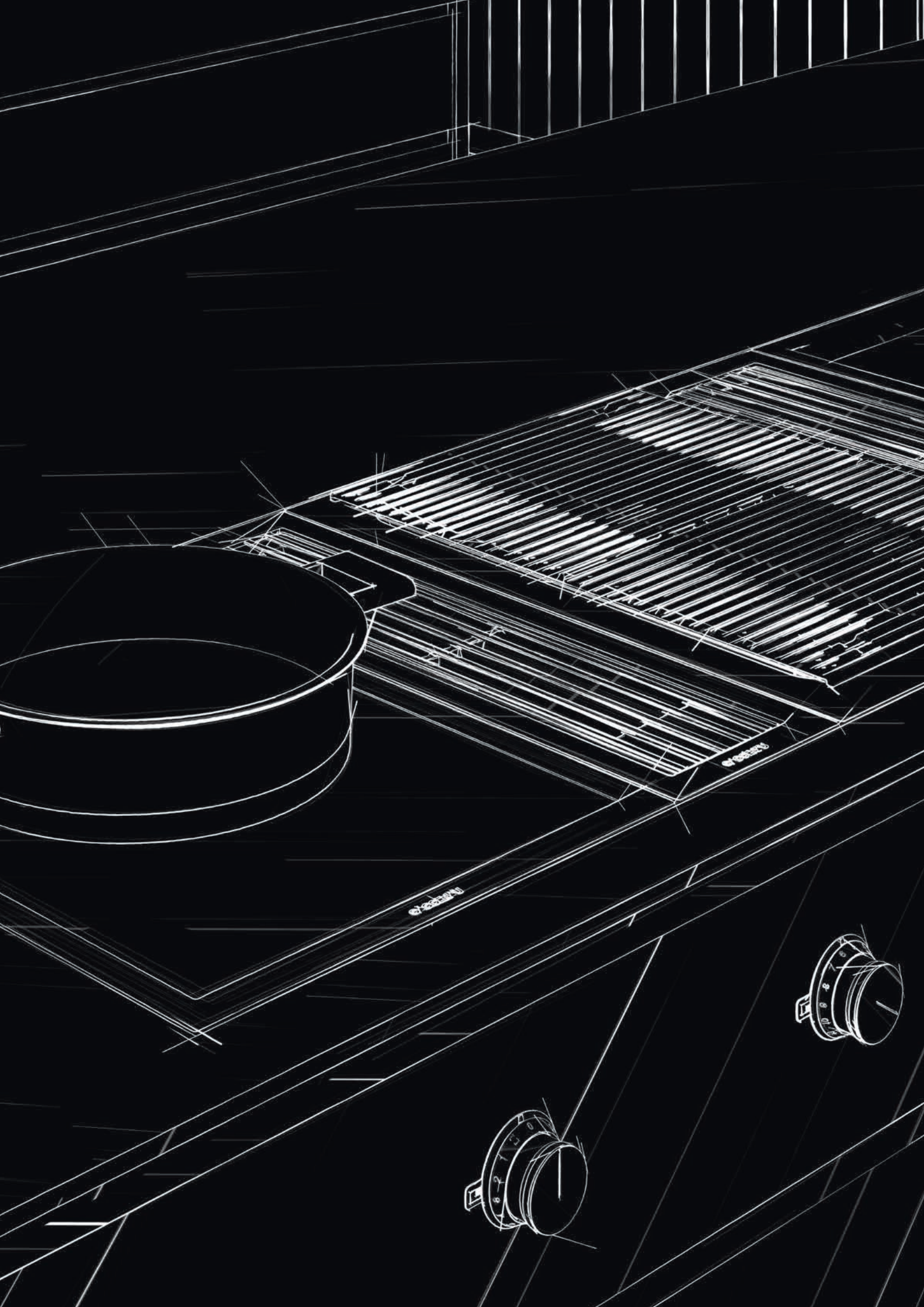
¹ Optional accessories.

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 492 613 | CI 292 602 | CI 282 602 | 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 | • ³ | - |
| - | - | - | - |
| - | - | - | - |
| - | CA 051 300 ¹ | CA 051 300 ¹ | - |
| GP 900 001 ¹ | GP 900 001 ¹ | GP 900 001 ¹ | GP 900 001 ¹ |
| GP 900 002 ¹ | GP 900 002 ¹ | GP 900 002 ¹ | GP 900 002 ¹ |
| GP 900 003 ¹ | GP 900 003 ¹ | GP 900 003 ¹ | GP 900 003 ¹ |
| GP 900 004 ¹ | GP 900 004 ¹ | GP 900 004 ¹ | GP 900 004 ¹ |
| - | CA 060 600 ¹ | CA 060 600 ¹ | - |
| WZ 400 000 ¹ | - | - | - |
| WP 400 001 ¹ | - | - | - |
| - | CA 230 100 ¹ | CA 230 100 ¹ | - |
| 9,360 | 9,360 | 6,240 | 7,400 |
| 47 | 50 | 30 | 30 |
| 208/220 – 240V / 60 Hz | 208/220 – 240 V / 60 Hz | 208/220 – 240 V / 60 Hz | 208/220 – 240 V / 60 Hz |



Ventilation

| | |
|------------------------------------------------------------------|-----|
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| Technical specifications | 202 |



AL 400 722

Stainless steel
Width 46 5/8" (120 cm)
Air extraction / Air recirculation
Two blowers required.

AL 400 792

Stainless steel
Width 36" (90 cm)
Air extraction /
Air recirculation
Single blower required.

Necessary installation accessories
Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

AD 754 049

Connecting piece for AL 400
Metal zinc coated
DN 150 round

AD 854 050

Connecting piece for AL 400
Metal zinc coated
DN 150 flat

Installation accessories

AA 409 401

Countertop support for AL 400 792 retractable downdraft.

AA 409 431

Countertop support for AL 400 722 retractable downdraft.

AD 704 050

Air collector box for AL 400
Metal zinc coated
DN 150 flat

Installation accessories for the air recirculation ducts you will find at the pages 194 – 198.

Retractable downdraft

AL 400

- Extendable downdraft ventilation, when not in use can be completely lowered into the countertop
- Can be combined perfectly with all Vario cooktops 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, to be combined with Gaggenau blower(s)

Output

Power levels depend on the blower selected, see table on pages 206 – 207.
Noise level depends on built in situation and blower(s) selection.

Features

3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
2 large-scale metal grease filters included, easy to remove and dishwasher-safe.
Grease drip trays, easy to remove and dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 2 x 10 W.
Illuminance 400 lx.
Flexible connection options to the selected blower: at the bottom, at the front or at the back.
In all the options, it is possible to have space for drawers in front of the retractable downdraft ventilation.

Planning notes

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

AL 400 792 : Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 36" (90 cm).

AL 400 722 : Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 46 5/8" (120 cm).
It is recommended to use two inline, remote, or recirculation blower units with the AL 400 722 so that sufficient vapor capture will be ensured.

Depending on the type of installation, the corresponding accessories must be ordered separately.
Air recirculation is not recommended in combination with Vario electric grill. Operation of Vario cooking appliances only possible without appliance cover.

Max. output of cooktops 61,400 BTU (18 kW).
The retractable downdraft must have its own cooktop cut-out and must be 1 15/16" (50mm) apart from the cooktop.
The 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.

The remaining surface of the countertop min 1 15/16" (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use countertop support AA 409 401/431.

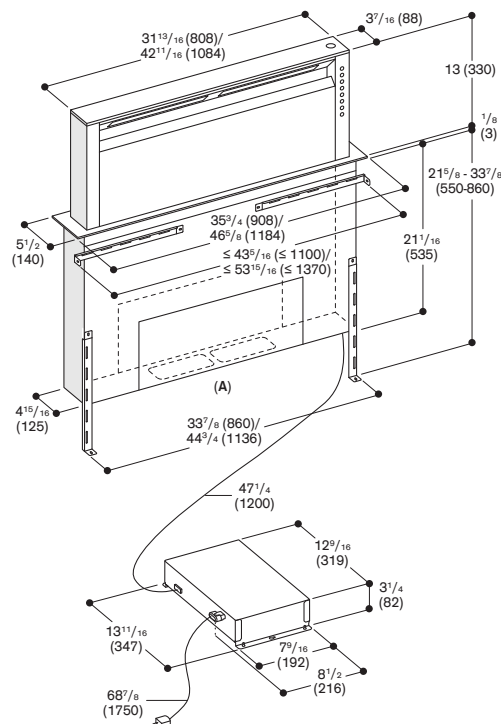
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer. Depending on the type of installation, ovens can be combined with the table ventilation.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

Please read additional planning notes on pages 156 – 159.

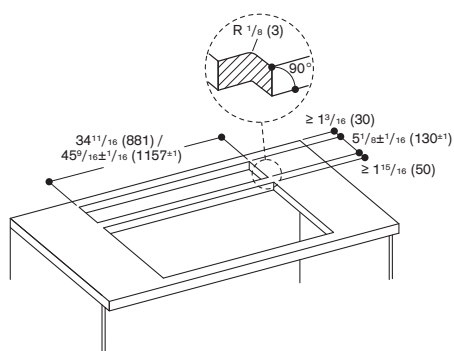
Connection

Total connected load 65 W
Connecting cable 68" (1.7m) with NEMA 5-15P plug.
Network cable 47" (1.2 m).

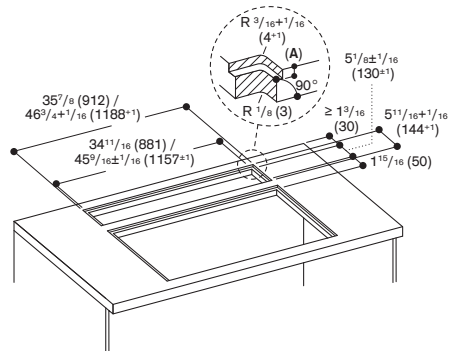


A: Flexible connection of the hood at the front, the back, or at the bottom

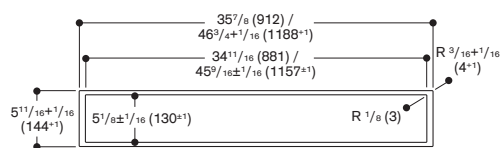
Surface-mount Installation



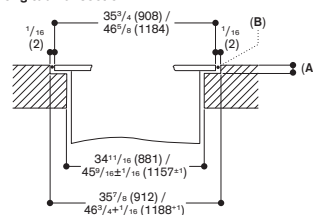
Flush-mount Installation

A: 1/8" (3.5^{±0.5} mm)

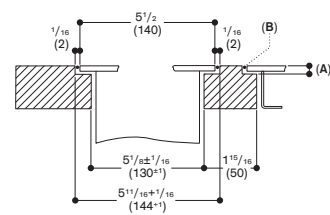
View from above



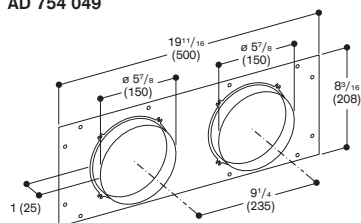
Longitudinal section

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

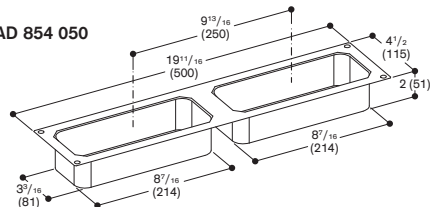
Cross-section

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

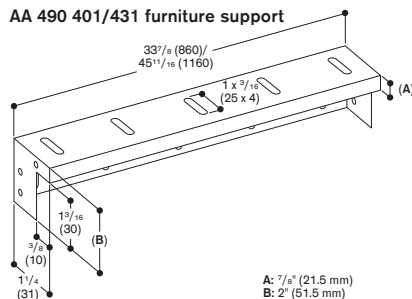
AD 754 049



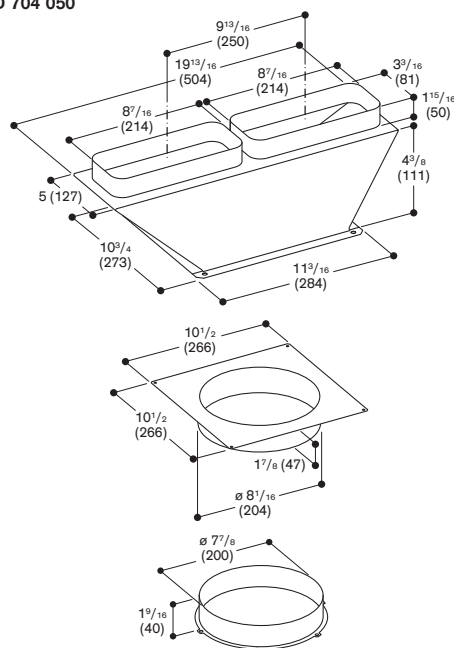
AD 854 050



AA 490 401/431 furniture support

A: 7/8" (21.5 mm)
B: 2" (51.5 mm)

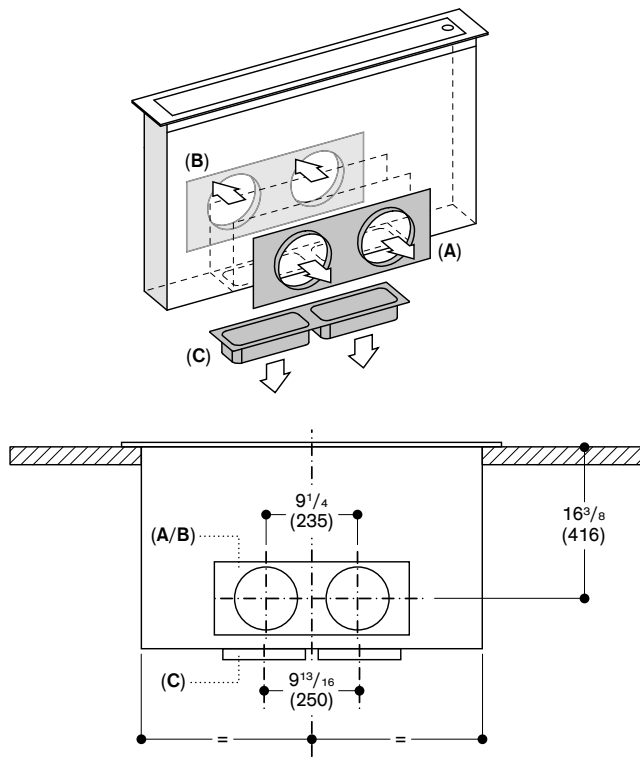
AD 704 050



Recommended configurations for retractable downdraft ventilation 400 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and countertop overhangs of the kitchen furniture.
- The ducting can essentially be connected to the front, the back or straight down. The respective connecting pieces are available for this purpose.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- For the AL 400 722 it is recommended to use two inline, remote, or recirculation blower units, for sufficient vapor capture.
- Vario cooktops with intensive vapor formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance.
- The use of air recirculation for the Vario electric grill is not recommended.
- The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.
- Depending on the type of installation, the corresponding accessories must be ordered separately.



- A:** Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

Measurements in inches (mm)

Planning example 1

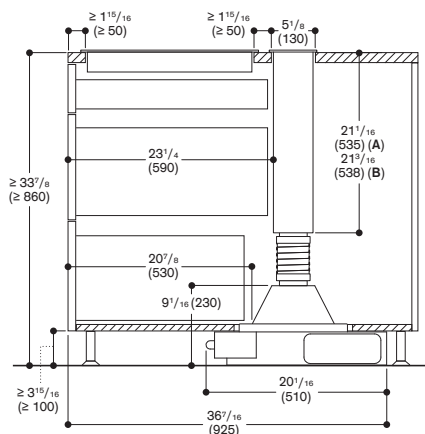
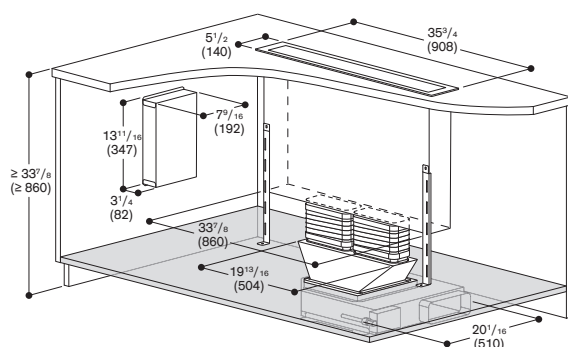
36" AL 400 792 with AR 403 722 (air extraction) blower

Good to know

- The air collector box can be screwed directly on the blower.
- In the example exhaust is towards the right, it is also possible to the left, please be aware that the measures will be different.

List of components

- 1x AL 400 792
- 1x AD 854 050 (connecting pieces for flat duct downward, 2x DN 150)
- 1x AD 704 050 (air collector box for AL 400 792)
- 2x AD 858 010 (Flat duct flex pipe)
- 1 x AR 403 722 (for extraction)



A: Surface mounting
B: Flush mounting

Measurements in inches (mm)

Planning example 2

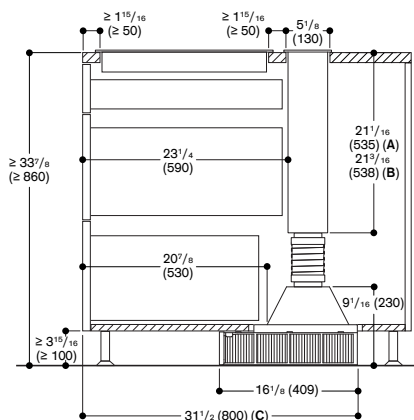
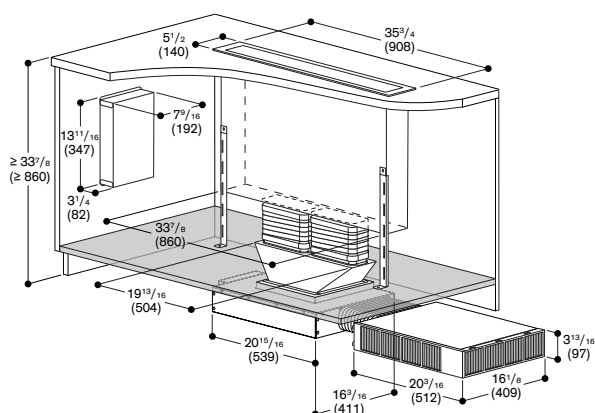
36" AL 400 792 with AR 413 722 (air recirculation) blower

Good to know

- The air collector box can be screwed directly on the blower.
- For optimum performance, the recirculated air requires sufficient space to escape in the cabinet (outflow surface area of at least 0,43 square foot (400 cm²).
- The use of the VP 414 611 electric grill is not recommended in recirculation.

List of components

- 1x AL 400 792
- 1x AD 854 050 (connecting pieces for flat duct downward, 2x DN 150)
- 1x AD 704 050 (air collector box for AL 400 792)
- 2x AD 858 010 (Flat duct flex pipe)
- 1x recirculation blower configuration (1x AR 413 722 recirculation blower + 1x AA 413 722 air recirculation module + AD 413 722 oval flex duct)



A: Surface mounting
B: Flush mounting
C: 29 7/2" (750 mm) with a worktop at min. height 36 7/4" (920 mm)

Measurements in inches (mm)

Planning example 3

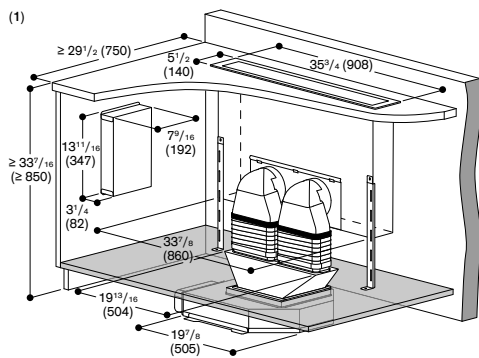
36" AL 400 792 with AR 403 722 (air extraction) blower

Good to know

- The blower can be connected to the front or the back.
- The air collector box can be screwed directly on the blower.
- In the example exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.

List of components

- 1x AL 400 792
- 1x AR 403 722 (for extraction)
- 1x AD 754 049 (connecting piece round duct to front/back)
- 2x AD 854 032 (flat duct adapter round 90°)
- 2x AD 858 010 (flat duct flex pipe)
- 1x AD 704 050 (air collector flat duct)
- 1x AD 990 091 (adhesive tape aluminum)



Planning example 4

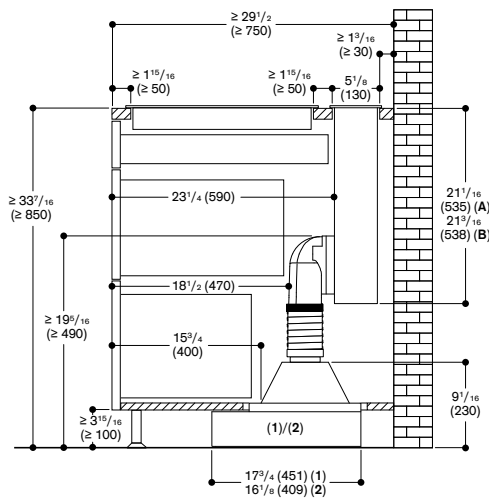
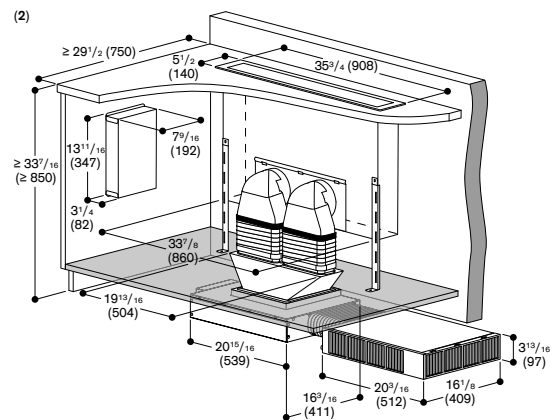
36" AL 400 792 with AR 413 722 (air recirculation) blower

Good to know

- The blower can be connected to the front or the back.
- The air collector box can be screwed directly on the blower.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 1/2 sq ft. (400 cm²)).
- The use of the VP 414 611 electric grill is not recommended in recirculation.

List of components

- 1x AL 400 792
- 1x AR 413 722 + AA 413 722 air recirculation module
- + 1x AD 413 722 oval flex duct (for recirculation)
- 1x AD 754 049 (connecting piece round duct to front/back)
- 2x AD 854 032 (flat duct adapter round 90°)
- 2x AD 858 010 (flat duct flex pipe)
- 1x AD 704 050 (air collector flat duct)
- 1x AD 990 091 (adhesive tape aluminum)



A: Surface mounting
B: Flush mounting

Planning with remote fan unit
1: AR 403 722
2: AR 413 722

Measurements in inches (mm)

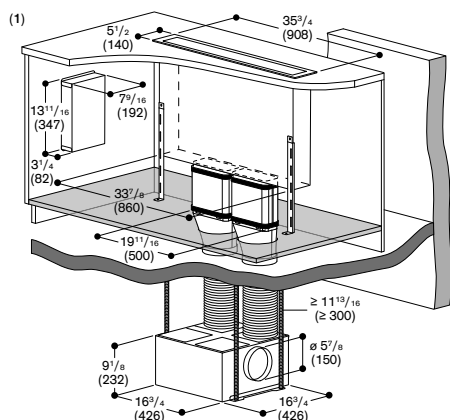
Planning example 5
36" AL 400 792 with AR 400 742 (air extraction inline blower) -
Cellar installation

Good to know

- Depending on the distance between the AL400 and the blower you may need more flat and round ducts.

List of components

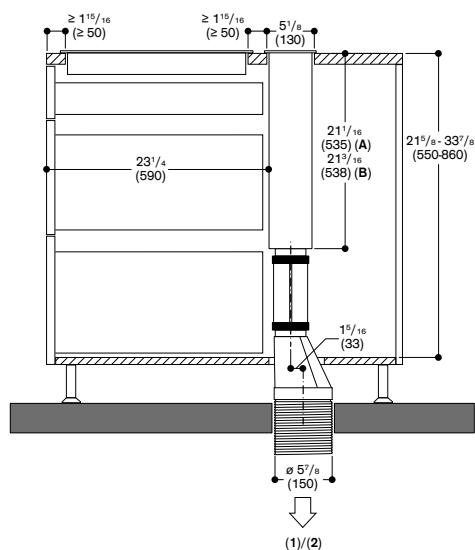
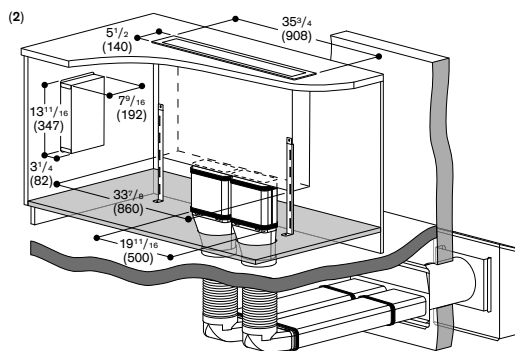
- 1x AL 400 792
- 1x AD 854 050 (connecting piece to the bottom)
- 2x AD 854 010 (flat duct, metal)
- 2x AD 854 041 (flat duct adapter round, metal)
- 1x or more AD 751 010 (aluflex pipe round) depending on distance to the cellar
- 1x AD 990 091 (adhesive tape aluminum)
- 1x AR 400 742 (inline blower)



Planning example 6
36" AL 400 792 with AR 401 742 (air extraction remote blower) -
Cellar installation with outside remote blower

List of components

- 1x AL 400 792
- 1x AD 854 050 (connecting piece to the bottom)
- 2x AD 854 041 (flat duct adapter round, metal)
- 1x AD 751 010 (aluflex pipe round)
- 2x AD 854 032 (flat duct adapter round 90°, metal)
- 1x AD 704 050 (air collector box for AL 400 792)
- 1x AD 702 052 (telescopic wall duct)
- 1x AR 401 742 (remote blowers)
- 1x AD 990 091 (adhesive tape aluminum)



Extraction mode with remote fan unit
 1: AR 400 742
 2: AR 401 742

Measurements in inches (mm)

Planning example 7

46 5/8" AL 400 722 with 2x AR 410 710 (air recirculation) blowers

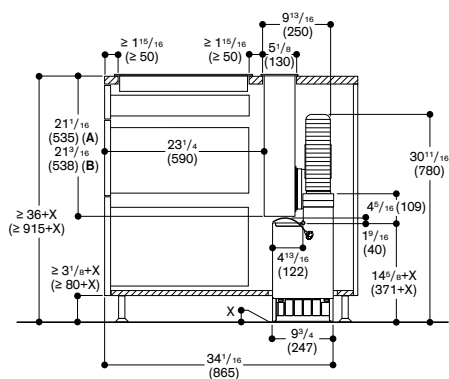
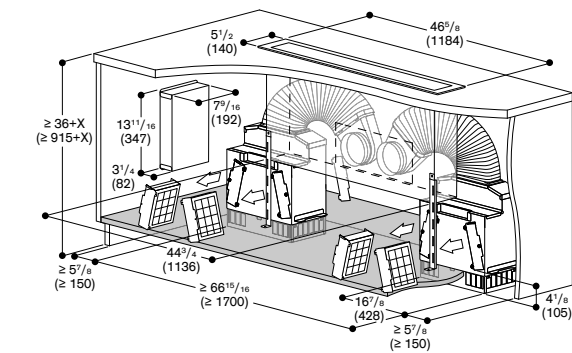
Good to know

- The blowers can be connected to the front or the back.
- For optimum performance, the recirculated air requires sufficient space to escape through the cabinets (outflow surface area of at least 1/2 sq. ft. (800 cm²), 400 cm² for each blower unit).

The use of the VP 414 611 electric grill is not recommended in recirculation.

List of components

- 1x AL 400 722
- 2x AR 410 710 (recirculation blower)
- 1x AD 754 049 (connecting piece round duct to front/back)
- 2x AD 854 032 (flat duct adapter round 90°)
- 2x AD 858 010 (flat duct flex pipe)
- 1x AD 990 091 (adhesive tape aluminum)



A: Surface mounting
B: Flush mounting

Measurements in mm

Planning example 8

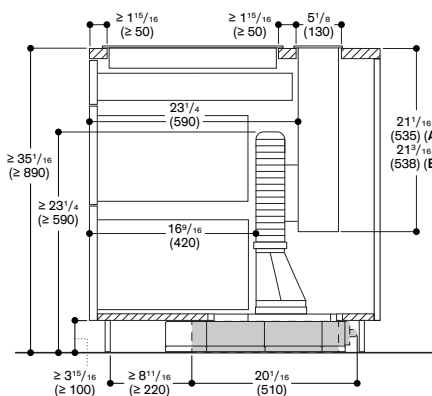
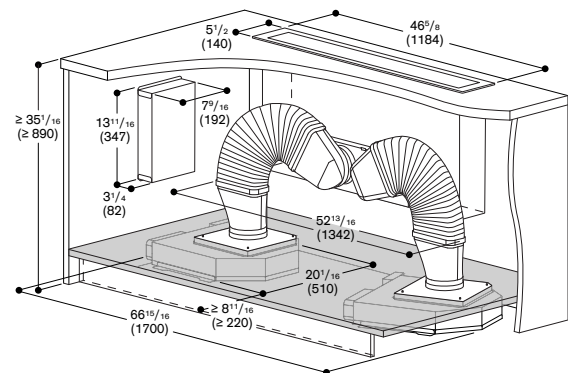
46 5/8" AL 400 722 with 2x AR 403 722 (air extraction) blowers

Good to know

- The blowers can be connected to the front or the back.
- In the example below exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.

List of components

- 1x AL 400 722
- 2x AR 403 722 (inline blowers)
- 1x AD 754 049 (connecting piece round duct to front/back)
- 2x AD 854 032 (flat duct adapter round 90°)
- 2x AD 858 010 (flat duct flex pipe)
- 2x AD 854 041 (flat duct adapter round)
- 1x AD 990 091 (adhesive tape aluminum)



A: Surface mounting
B: Flush mounting

Measurements in mm

Planning example 9

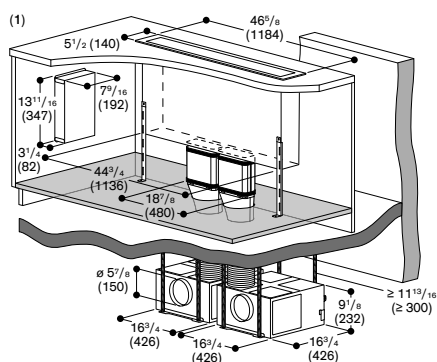
46 5/8" AL 400 722 with 2x AR 400 742 (air extraction inline blower) -
Cellar installation

Good to know

- Depending on the distance between the AL400 and the blower units you may need additional ducting.

List of components

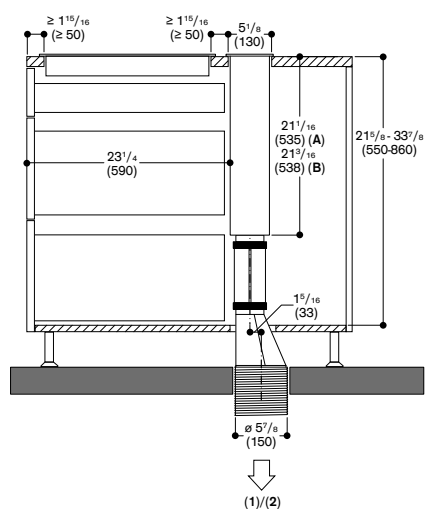
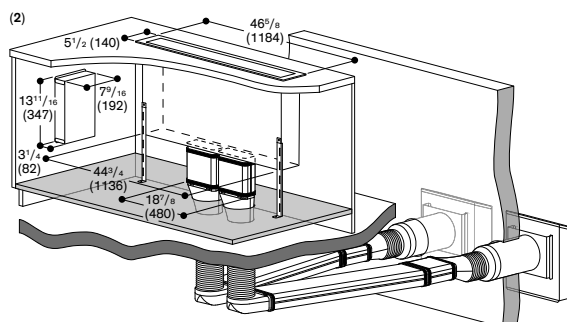
- 1x AL 400 722
- 1x AD 854 050 (connecting piece to the bottom)
- 2x AD 854 010 (flat duct, metal)
- 2x AD 854 041 (flat duct adapter round, metal)
- 1x or more AD 751 010 (aluflex pipe round) depending on distance to the cellar
- 2x AR 400 742 (inline blower)
- 1x AD 990 091 (adhesive tape aluminum)

**Planning example 10**

46 5/8" AL 400 722 with 2x AR 401 742 (air extraction remote blower) -
Cellar installation with outside wall remote fan unit

List of components

- 1x AL 400 722
- 1x AD 854 050 (connecting piece to the bottom)
- 4x AD 854 010 (flat duct, metal)
- 4x AD 854 041 (flat duct adapter round, metal)
- 1x AD 751 010 (aluflex pipe round) or more depending on distance to the external wall
- 2x AD 854 032 (flat duct adapter round 90°, metal)
- 2x AD 704 040 (pipe adapter DN200/150 round, metal)
- 2x AD 702 052 (telescopic wall duct)
- 2x AR 401 742 (remote blowers)
- 1x AD 990 091 (adhesive tape aluminum)



A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 742
2: AR 401 742

Measurements in inches (mm)



VL 414 712
stainless steel
Air extraction / Air recirculation
Control knob with illuminated ring included

Installation accessories
AD 410 040
Flexible connecting piece

AD 851 041
Connecting piece for extension with flat duct DN 150 for extra deep countertop
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting

Optional accessories
AA 414 010
Air deflector used with VL414 downdraft adjacent to VG415 or VG425 cooktops.

Installation accessories for metal ducting to be found on pages 199 – 201.

Combinable with:
Vario cooktops 400 series
VI414
VI422
VG415
VG425
VP414
VR414

Vario downdraft ventilation 400 series VL 414

- Can be combined perfectly flush with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- Solid stainless steel control knob
- Highly efficient, low noise recirculation system with AR 410 710 blower
- Air extraction with AR 400 742, AR 403 722, or AR 401 742 blowers.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Minimal planning and easy installation

Features

Control knobs with illuminated ring included in delivery.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enameled cast iron ventilation grill, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 8.5 oz capacity.
Cooktop-based ventilation control (with VI414 and VI422 cooktops).

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

Please read additional information on Home Connect on page 290.

Planning notes

Refer to the table on page 203 for the matching blowers for air recirculation or air extraction mode.
Please refer to page 164 – 167 for recommended configurations of downdraft ventilations and blowers and the needed metal ducting elements.

For each VL one blower is recommended.
Maximum cooktop width between two VL: 24" (60 cm).
Vario cooktops like Vario electric grill and Vario gas wok must be placed between 2 VL downdraft for optimal performance.

In case of Vario electric grill, recirculation is not recommended.
If operated next to gas appliances, the air deflector AA 414 010 is recommended to ensure maximum performance of the cooktop.

Appliance can be snapped into the countertop from above.
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
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 bearing capacity and stability, in the case of thin worktops 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 worktops 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.

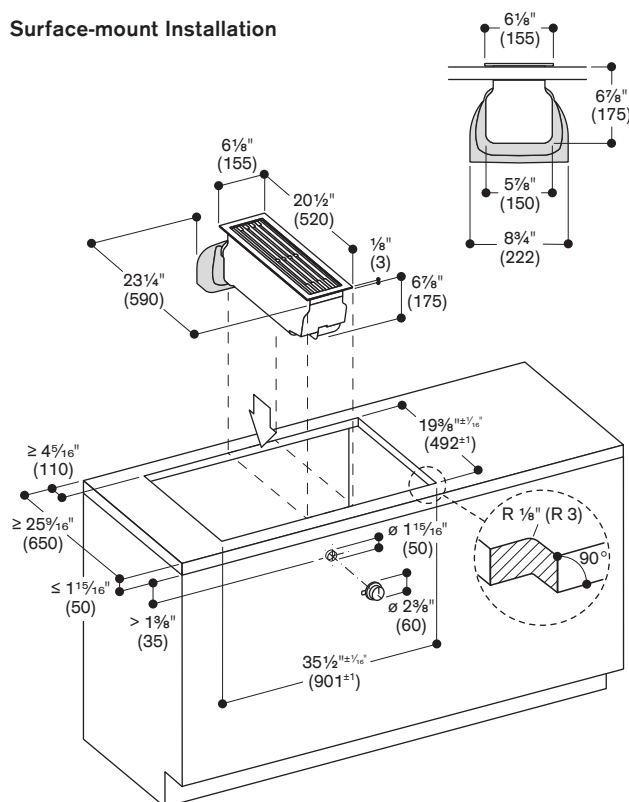
Please read the installation details regarding air ducting on page 164 – 167.

Please read additional planning notes on page 104 – 109.

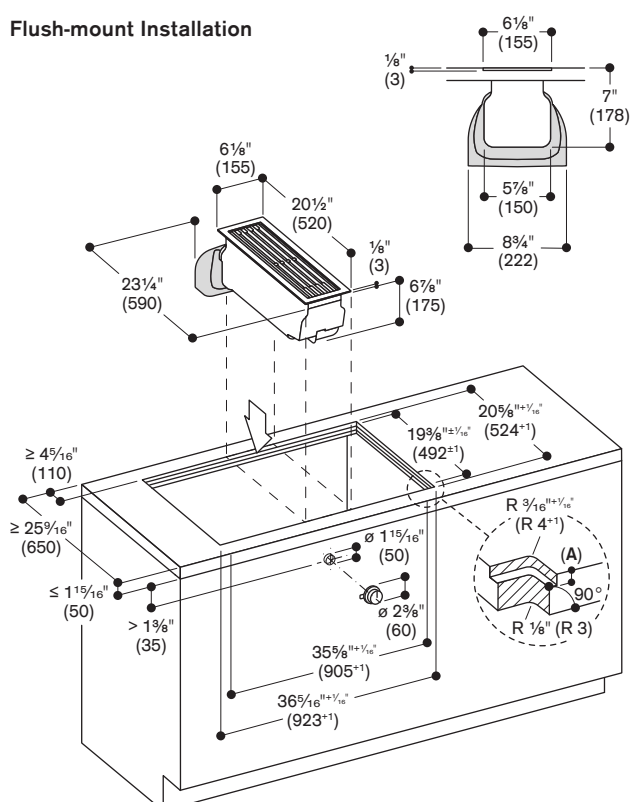
Connection

Connecting cable 68" (1.75m) with three-prong plug (NEMA 5-15P).
Plan for a RJ45 Ethernet cable or connect via WiFi to enable Home Connect.
Refer to the corresponding extraction or recirculation blower(s) for network cable length.

Surface-mount Installation

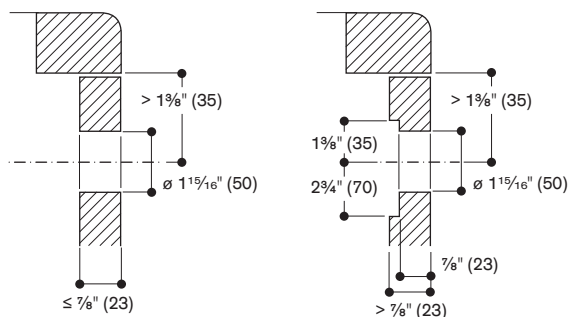


Flush-mount Installation

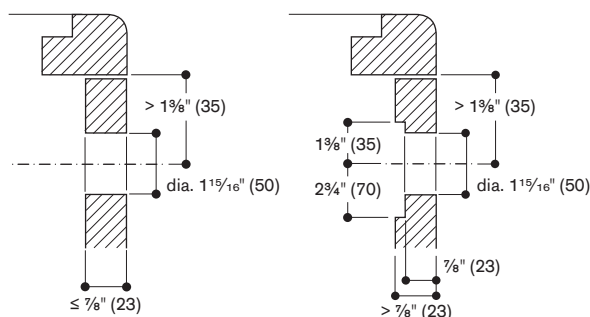


A: 1/8" (3.5-0.5)

Installation of the control knob; surface mounting

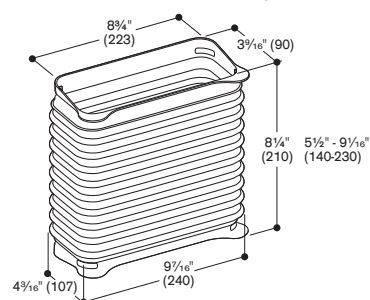


Installation of the control knob; flush installation

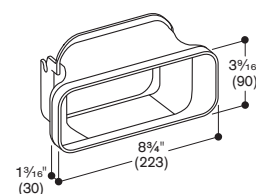


Installation accessories

AD 410 040 : flexible connecting piece, DN 150 flat



AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep countertop



Numbers indicated
inside parenthesis () = mm

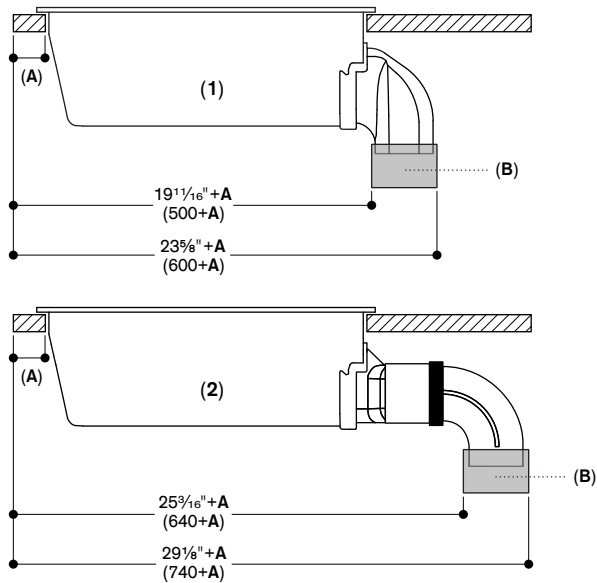
Recommended configurations of the Vario downdraft ventilation 400 series and blowers

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and countertop overhangs of the kitchen furniture.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Vario cooktops like Vario electric grill or Vario gas wok must be placed between 2 VL for optimal performance.
- In case of Vario electric grill air recirculation is not recommended.
- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2). These are available as special accessories, see below.

For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the blower.

Please take into account the filter location when using a AR 410 710 blower to allow access for replacement.



- 1: Direct installation
- 2: Installation with extension for deep countertop and metal ducting:
- AD 851 041 (connecting piece for extension)
 - AD 854 000 (flat duct connecting piece, metal)
 - AD 854 030 (flat duct bend, 90°, vertical, metal)

A: $\geq 1\frac{1}{16}"$ (50)

B: Connecting piece

measurements in inches (mm)

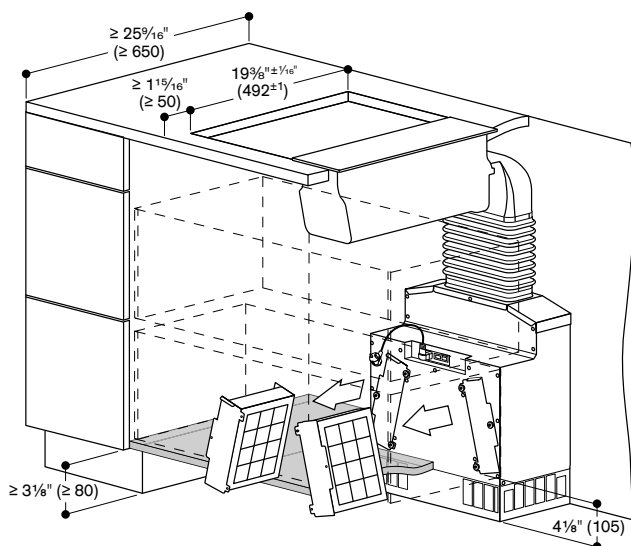
Planning example (air recirculation) - Direct installation VL414 with AR 410 710 recirculation blower

Good to know

- Wall installation, countertop depth $25\frac{1}{16}"$ (65 cm)
- Allow accessibility to the filters in the lower cabinet for their replacement. Additionally, if the toe-kick is higher than $3\frac{5}{32}"$ (80 mm), the recirculation blower unit has to be elevated to enable access to the filters. If the toe-kick is $3\frac{5}{32}"$ (80 mm) high, the recirculation blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

List of components

- 1 x AR 410 710 (air recirculation)
- 1 x AD 410 040 (flexible connecting piece for VL400, DN 150 flat)



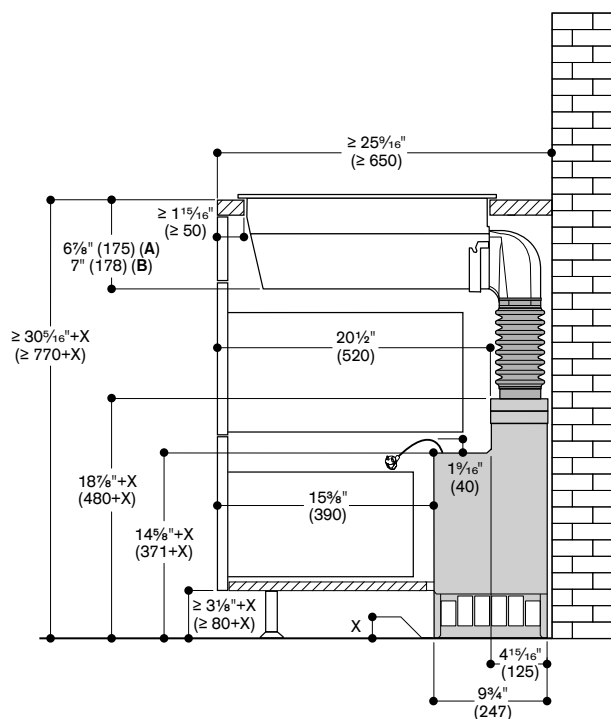
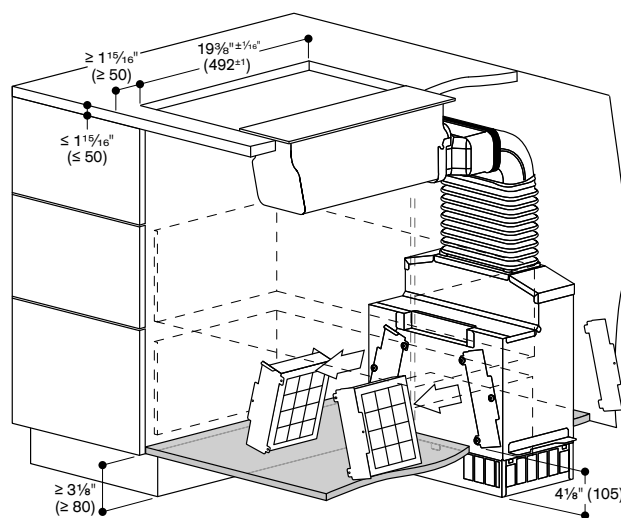
Planning example (air recirculation) - with extension VL 414 with AR 410 710 recirculation blower

Good to know

- Allow accessibility to the filters in the lower cabinet for their replacement. Additionally, if the toe-kick is higher than $3\frac{5}{32}"$ (80 mm), the recirculation blower has to be elevated to enable access to the filters. If the toe-kick is $3\frac{5}{32}"$ (80 mm) high, the recirculation blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

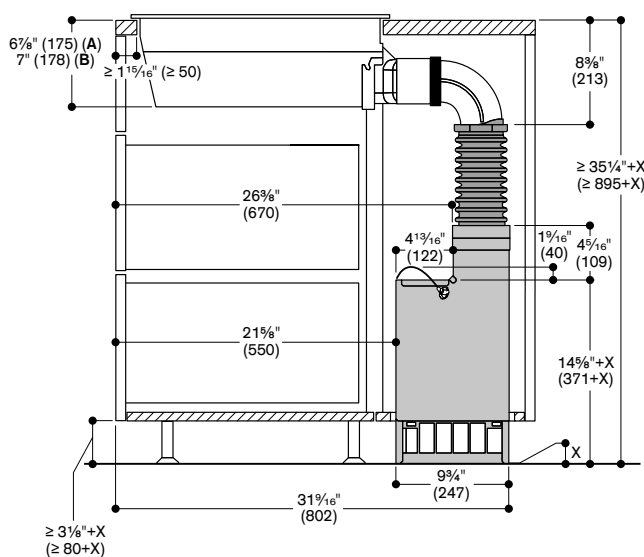
List of components

- 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, aluminum)



A: Surface mounting
B: Flush mounting (only VL414)

measurements in inches (mm)



A: Surface mounting
B: Flush mounting (only VL414)

measurements in inches (mm)

Recommended configurations of the Vario downdraft ventilation 400 series and blowers

Planning example (air extraction) - Direct installation VL414 with inline/remote blower - Below floor installation

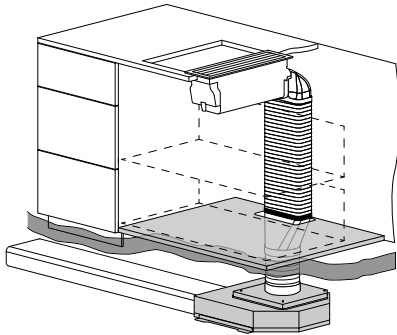
Combination with AR 403 722 / AR 400 742 / AR 401 742

For further detail, please visit resources.gaggenau.com and refer to the "Advanced Planning Notes."

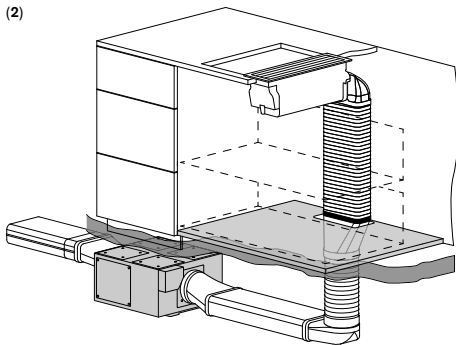
List of components vary based upon blower selected

- 1 x AR 403 722 / AR 400 742 / AR 401 742 (extraction blower)
- 1 x AD 858 010 (Flat duct flex pipe)
- 1 x AD 854 041 (Flat duct adapter round) (2x required with AR 400 or AR 401 blower)
- 1 x AD 751 010 (Aluflex pipe)
- 1 x AD 854 032 (Flat duct adapter round 90) (Only required with AR 400 and AR 401 blowers)
- 1 x AD 854 010 (Flat Duct) (Only required with AR 400 and AR 401 blowers)
- 1 x AD 990 091 (Adhesive tape for duct components)

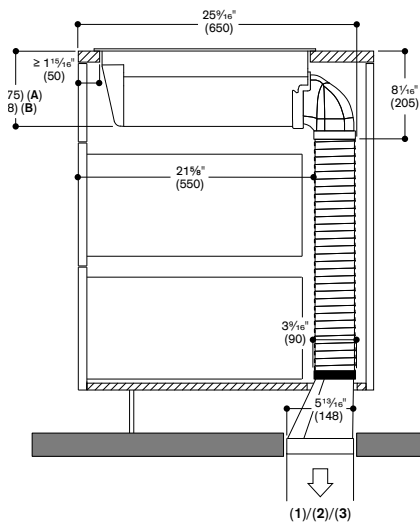
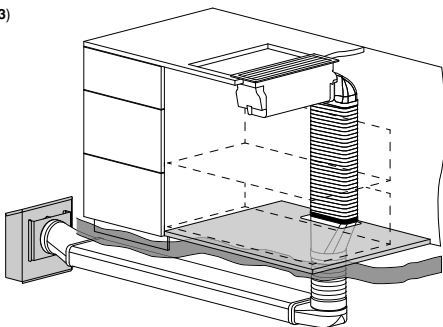
(1)



(2)



(3)



Extraction mode with remote blower

1: AR403

2: AR400

3: AR 401

A: Surface mounting

B: Flush mounting

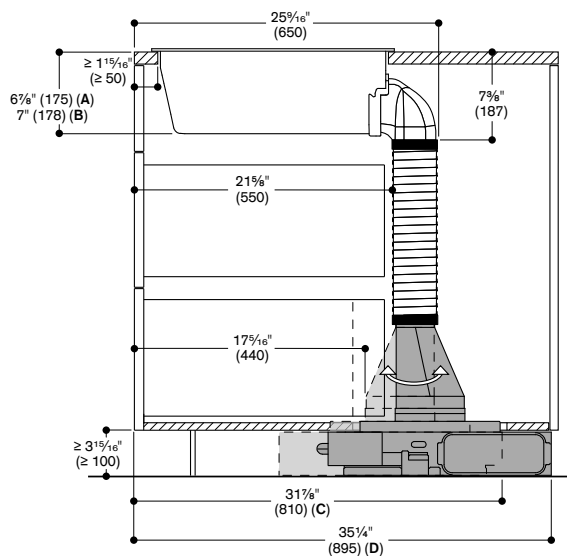
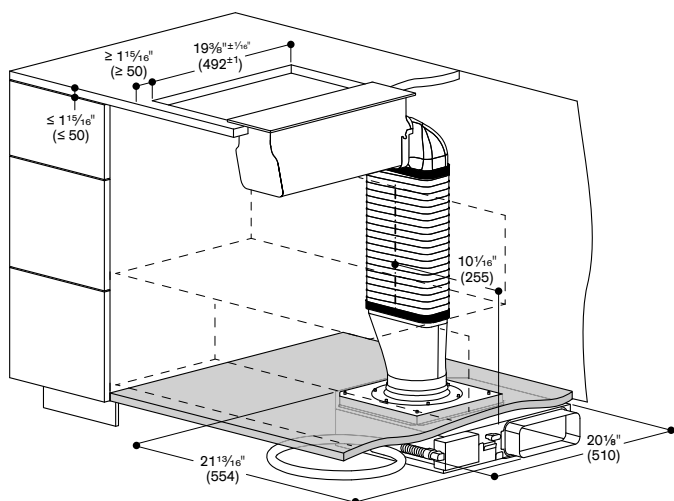
measurements in inches (mm)

Planning example (air extraction) – Direct installation VL 414 with AR 403 722 inline blower

Island installation, connection to the right or the left side.

List of components

- 1 x AR 403 722 (toe-kick extraction blower)
- 1 x AD 858 010 (Flat duct flex pipe)
- 1 x AD 854 041 (Flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)



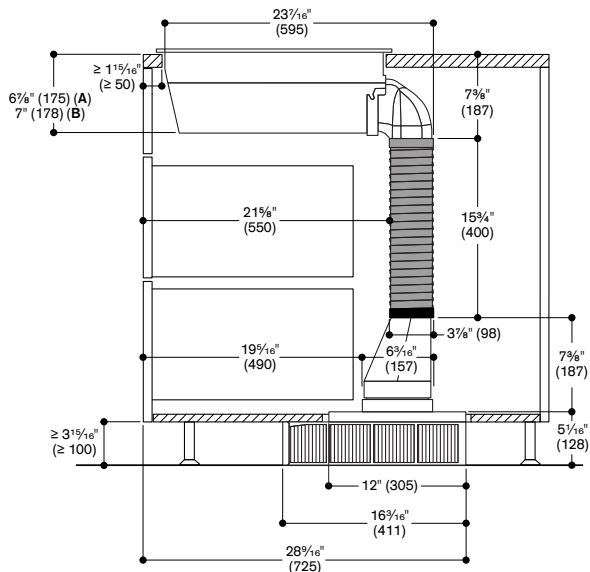
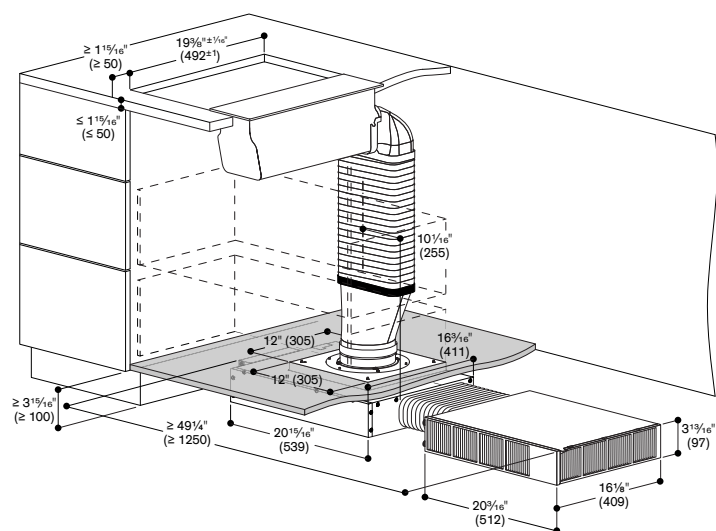
Planning example (air recirculation) - Direct installation VL414 with AR 413 722 recirculation blower

Good to know

- Wall or island installation.
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- The recommended minimum distance between filter openings and cabinet wall if there is no ventilation grill directly in front: 6" (15 cm).
- For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

List of components

- 1x AR 413 722 (blower toe-kick)
- 1x AA 413 722 (recirculation kit)
- 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 010 410 air exhaust grill (or custom grill)
- 1x AD 990 091 (adhesive tape for sealing the ducts, aluminum)



- A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

- A: Surface mounting
B: Flush mounting (only VL414)

measurements in inches (mm)



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.

Combinable with:

All Vario cooktops 400 series
All Vario cooktops 200 series
All cooktops 400 series
All cooktops 200 series

Good to know:

the hood has to be larger than the cooktop(s).

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

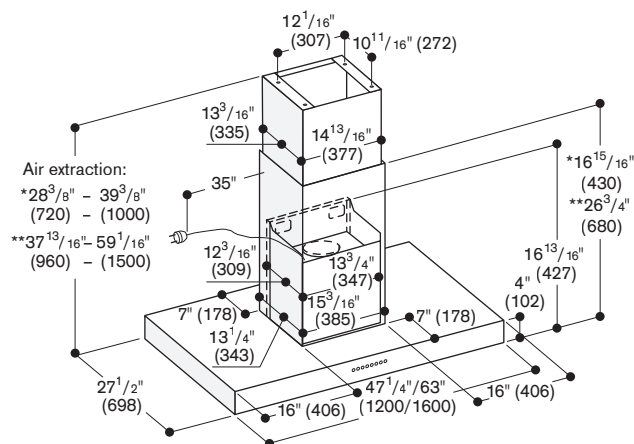
For recirculation, use internal blower AR400743.
To chose the correct blower for extraction, refer to the 400 series blower overview on pages 206 – 207.
The two-part duct cover including the mounting kit must be ordered as an installation accessory.
Connection to the respective appliances via network 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 170 – 171.

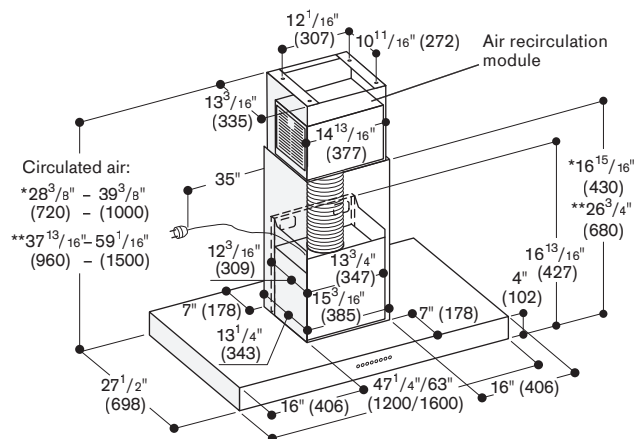
Rating

Total rating: 50 W.
Total Amps: 10 (48") / 10 (63")
120 V / 60 Hz
Connecting cable 35" with plug.

Installation accessories for the air recirculation ducts can be found starting on page 192.

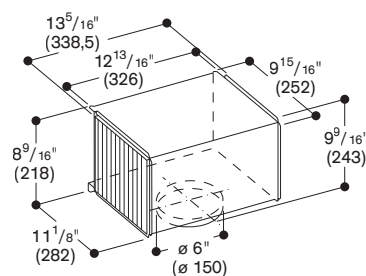


- * With the air extraction duct cover AD 442 016 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).
- **With the air extraction duct cover AD 442 026 suitable for ceiling heights of 8' 6" (2.60 m) to 10' 2" (3.10 m); specifications refer to a distance from floor to lower extractor hood 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.

Combinable with:

All Vario cooktops 400 series
All Vario cooktops 200 series
All cooktops 400 series
All cooktops 200 series

Good to know:

the hood has to be larger than the
cooktop(s).

Installation accessories for the air
recirculation ducts can be found
starting on page 192.

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.

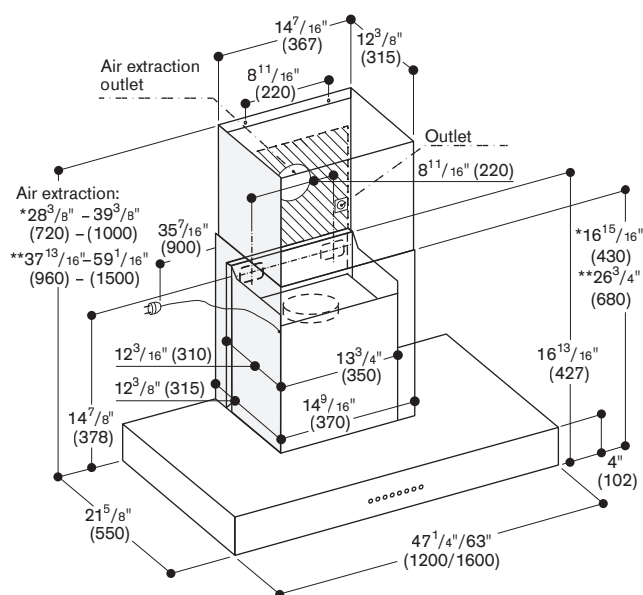
Planning notes

For recirculation, use internal blower
AR400743.
To chose 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 170 - 171.

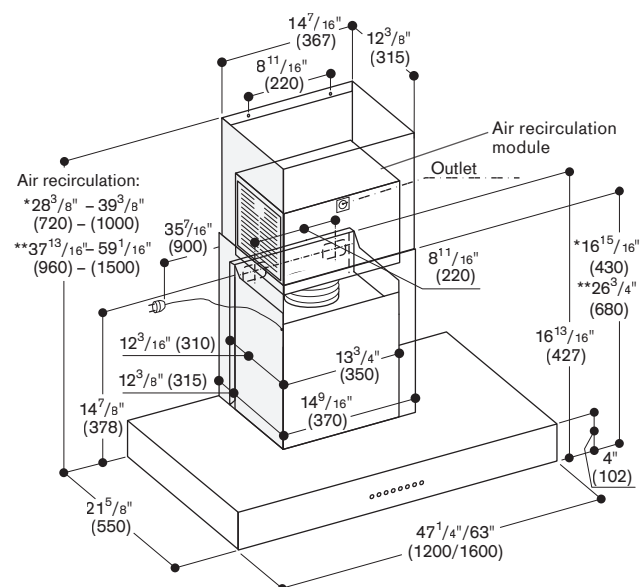
Rating

Total rating: 40 W (48") / 50 W (63").
Total Amps: 10 (48") / 15 (63")
120 V / 60 Hz
Connecting cable 35" with plug.



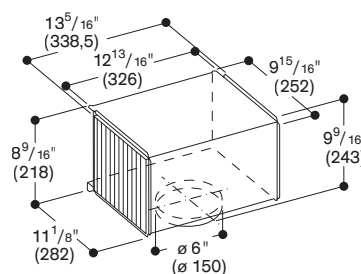
* With air extraction duct cover AD 442 012 suitable for ceiling heights
of 7' 9" (2.35 m) to 8' 6" (2.60 m).

** 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' 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).

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

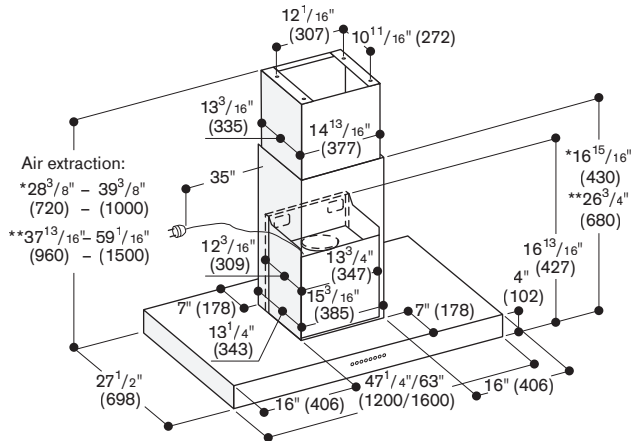
ø 6" round duct

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)

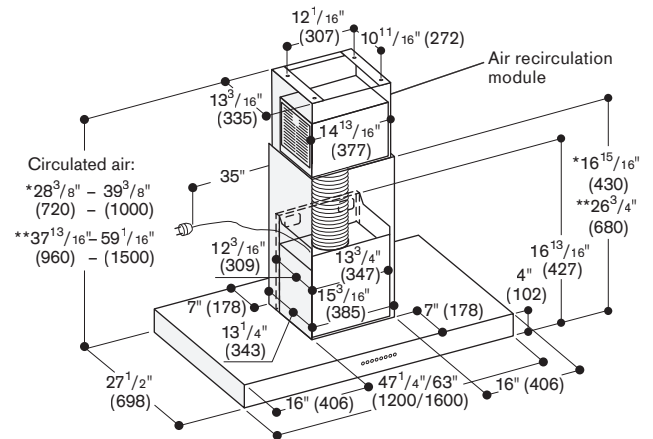


* With the air extraction duct cover AD 442 016 suitable for ceiling heights of 7' 9" (2.35 m) to 8' 6" (2.60 m).

**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).

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 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

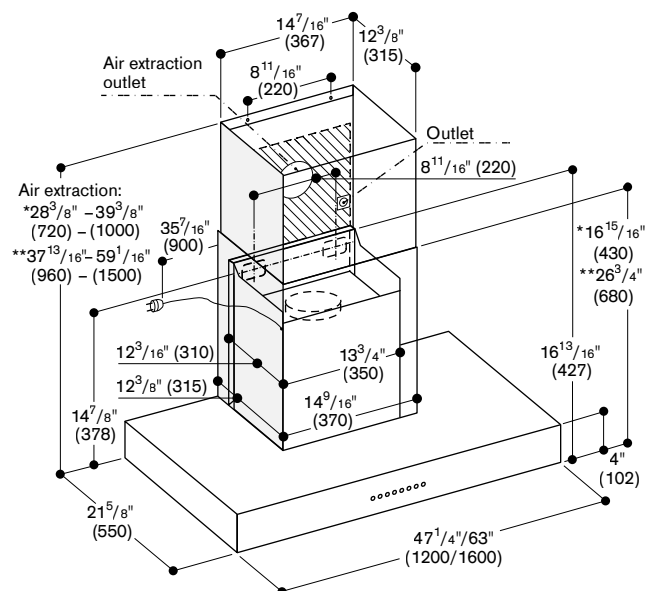
- The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AW 442 wall hood duct cover.
- Two duct cover lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 30" for gas and induction appliances.
- The necessary mounting 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)

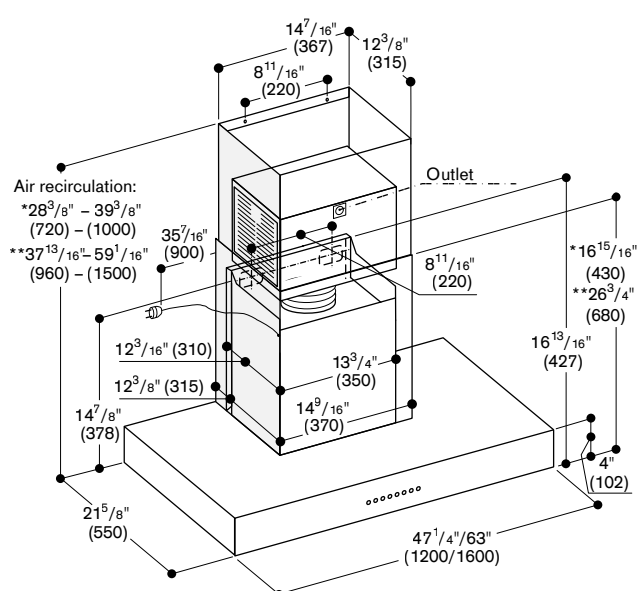
List of required components (air recirculation)

- 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
482 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: 482 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.

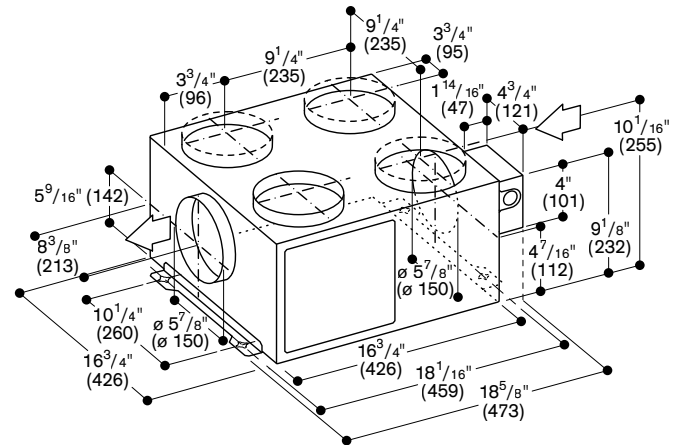
Total Amps: 2 A.

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

541 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: 541 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.

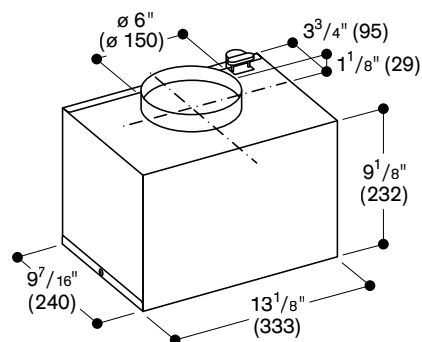
Rating

Total rating: 200 W.

Total Amps: 2 A.

120 V / 60 Hz

Connecting and network cable are included.



Numbers indicated
inside parenthesis () = mm



AR 403 722
Metal housing
562 CFM
Air extraction

Inline blower 400 and 200 series AR 403

- Powerful inline blower to combine with motorless appliances AL400, VL200, VL414
- Efficient BLDC technology
- Compact and space-saving installation in a 4" (10 cm) high toe-kick

Output

3 performance output levels and intensive mode:
Sound power and sound pressure depending on built-in situation.
Air extraction: 562 CFM.
Power levels depend on the downdraft appliances.

Features

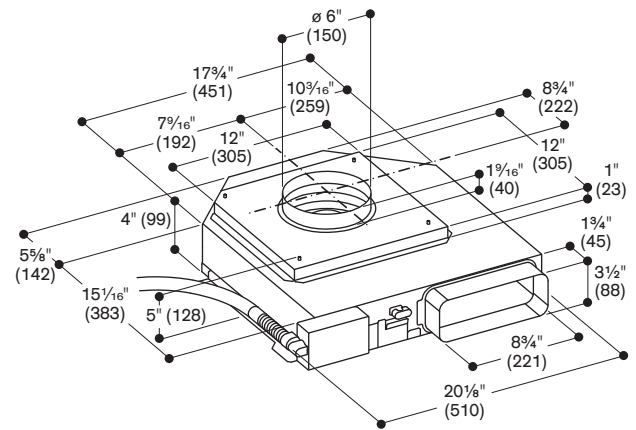
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x 6" DN 150 round.
Pipe connection pieces on output side:
1x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of enclosed cabinet.

Planning notes

Inline blower in combination with AL400, VL200, VL414.
Connection to the respective appliances via network cable.
Installation in the toe-kick with cut-out for the air ducting in the cabinet base.
Connection of AL 400 with an air collector box (AD 704 048/049).

Connection

Total rating 170 W.
Total amps : 2 A
120 V / 60 Hz.
Includes a 60" (1.5 m) electrical cable.
Hardwire required.
78" (2 m) network cable included to connect with VL or AL downdraft. .



| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|



AR 401 742

Stainless steel

680 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: 680 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

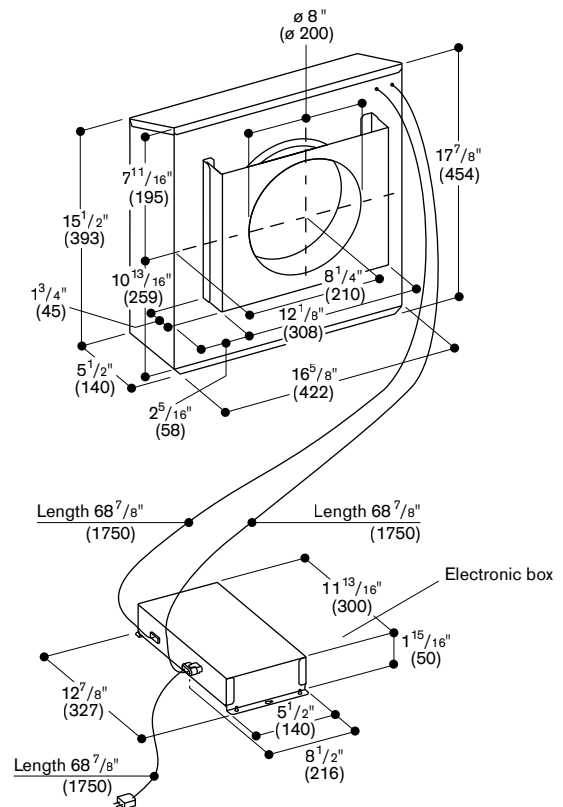
Total rating: 170 W.

Total Amps: 2 A.

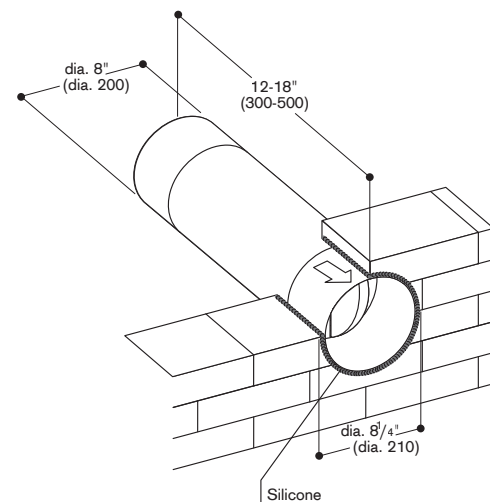
120 V / 60 Hz

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 362 CFM

Air recirculation

Works with AL 400 retractable
downdraft and VL414/VL200
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 400 722, see page 156.

For VL 200 120, see page 186.

For VL 414 712, see page 164.

**400 and 200 series recirculation
blower****AR 410**

- Powerful recirculation blower to combine with 400/200 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

OutputPerformance output level 3/Intensive.
Sound power and sound pressure
depending on built-in situation.
Air recirculation: 362 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 notesPowerful recirculation blower to
combine with VL 414/VL 200 Vario
downdraft ventilation and AL400722
retractable downdraft ventilation.

Connection to VL 414/VL 200/

AL400722 downdraft via network cable.

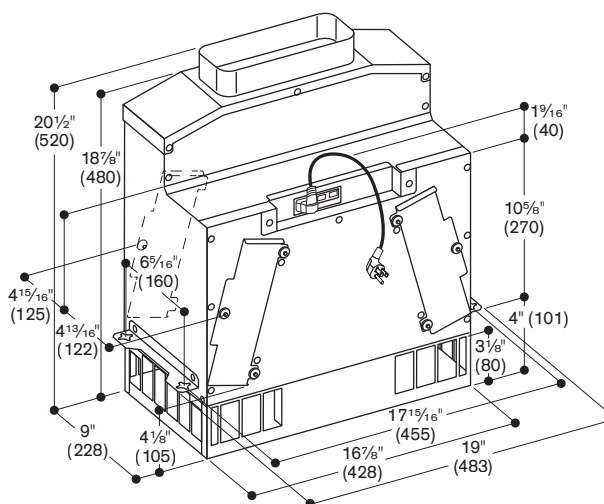
Installation in a base cabinet possible
with a cut-out in the cabinet base or
behind the cabinet positioned on the
floor. To replace the filter the blower
must be accessible.The filter exchange is possible from
the front and rear of the blower.**Rating**

Total rating: 170 W.

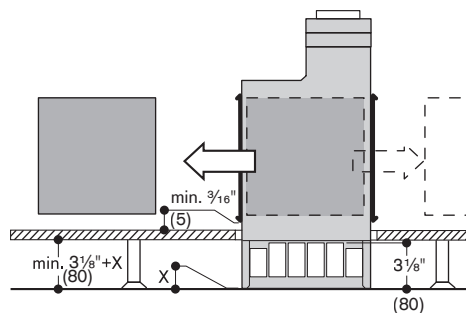
Total Amps: 2 A.

Connecting cable 68 3/8" with plug.

78" network cable included.



Measurements in inches (mm)

Filter exchangeNumbers indicated
inside parenthesis () = mm



AR 413 722

Recirculation blower
400 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 AR 413 722 blower.

AA 010 410

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

Optional accessories

AA 413 111

2 additional activated charcoal filters 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/VL 200 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: 400 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/VL 200 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.

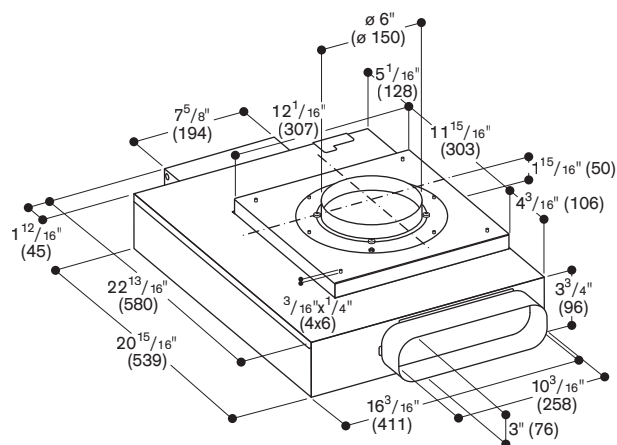
The AR413722 recirculation must be connected to AA413722 air recirculation module via AD413722 oval flex duct. Connection to the respective appliances via network cable. Network cable is included with AR413722 recirculation blower.
Installation in a 4-inch high toe-kick with cut-out on the cabinet base 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.

Odor reduction comparable to air extraction mode (95%).
Filter replacement interval of air recirculation module: 1 – 1 1/2 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".

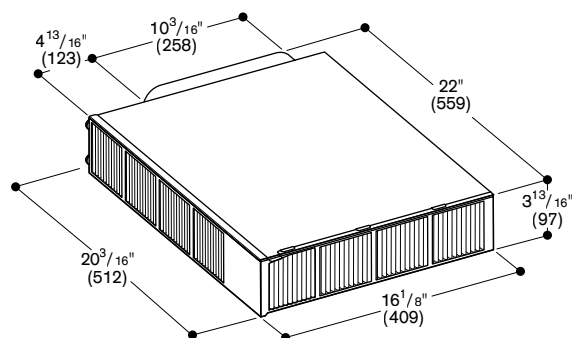
Rating

Total rating: 170 W.
Total amps: 2 A.
120 V / 60 Hz.
Connecting cable 69" with plug.
6.5' network cable included.

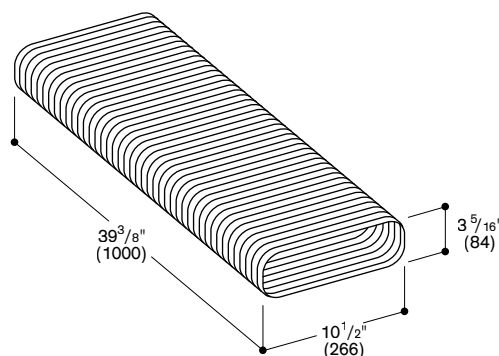
Recirculation blower AR 413 722



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.

Blowers and ventilation systems compatibility

Please refer to planning guides on pages 156 – 159.

Ventilation system



AL400792

36" Retractable downdraft

Blowers



AR413722

Recirculation configuration*



AA413722

Recirculation kit



AD413722

Oval flex duct



AR400742

Inline



AR401742

Remote



AR403722

Inline

Required installation accessories

6" round duct option for venting front/back



AD754049

Transition to 2x 6" round for front/back of AL

flat duct option for venting downward



AD854050

Connecting pieces

flat duct option for venting downward



AD854050

Connecting pieces

flat duct option for venting downward



AD854050

Connecting pieces

6" round duct option for venting front/back



AD754049

Transition to 2x 6" round for front/back of AL

flat duct option for venting downward



AD854050

Connecting pieces



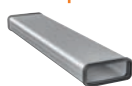
2x AD854032

Flat Duct adapter round 90°



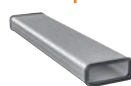
2x AD858010

Flat duct flex pipe



2x AD854010

Flat duct connecting piece



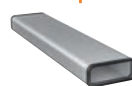
2x AD854010

Flat duct connecting piece



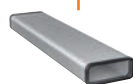
2x AD854032

Flat Duct adapter round 90°



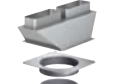
2x AD858010

Flat duct flex pipe



2x AD858010

Flat duct flex pipe



AD704050

Air collector flat duct



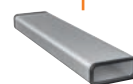
2x AD854041

Flat Duct adapter round



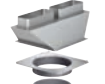
2x AD854041

Flat Duct adapter round



2x AD858010

Flat duct flex pipe



AD704050

Air collector flat duct



AD704050

Air collector flat duct



AD990091

Aluminum adhesive tape



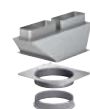
AD751010

Aluflex pipeduct 6"



AD751010

Aluflex pipeduct 6"



AD704050

Air collector flat duct



AD990091

Aluminum adhesive tape



AD990091

Aluminum adhesive tape



AA010410

Air exhaust grill (or custom grill)



AD751010

Aluflex pipeduct 6"



2x AD854032

Flat Duct adapter round 90°



AD704050

Air collector flat duct



AA010410

Air exhaust grill (or custom grill)



2x AD854010

Flat duct connecting piece



AD702052

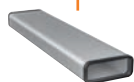
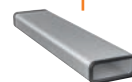
Telescopic wall duct 8"

* For recirculation operation, order AR413722 + AA413722 + AD413722.

Please refer to planning guides on pages 156 – 159.

**AL400722**

46 5/8" Retractable downdraft

**2x AR410710**
Recirculation**AD754049**
Transition to
2x 6" round for front/
back of AL**2x AD854032**
Flat Duct
adapter round 90°**2x AD858010**
Flat duct
flex pipe**AD990091**
Aluminum
adhesive tape**AA010410**
Air exhaust grill
(or custom grill)**2x AR400742**
Inlineflat duct
option
for venting
downward**AD854050**
Connecting
pieces**2x AD854010**
Flat duct
connecting piece**2x AD854041**
Flat duct
adapter round**2x AD751010**
Aluflex
pipeduct 6"**AD990091**
Aluminum
adhesive tape**2x AR401742**
Remoteflat duct
option
for venting
downward**AD854050**
Connecting
pieces**4x AD854010**
Flat duct
connecting piece**4x AD854041**
Flat duct
adapter round**AD751010**
Aluflex
pipeduct 6"**2x AD854032**
Flat Duct
adapter round 90°**2x AD704040**
Pipe adapter DN
200/150 round**2x AD702052**
Telescopic wall
duct 8"**AD990091**
Aluminum adhesive tape**2x AR403722**
Inline**AD754049**
Transition to
2x 6" round for front/
back of AL**2x AD854032**
Flat Duct
adapter round 90°**2x AD858010**
Flat duct
flex pipe**2x AD854041**
Flat duct
adapter round

400 and 200 series blowers and ventilation systems compatibility

Ventilation system

Blowers

Required installation accessories

Additional configurations are available, see components starting on page 194.



AR410710
Recirculation

AR413722
Recirculation*

AR400742
Inline

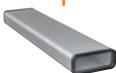
AR401742
Remote

AR403722
Inline



AA413722
Recirculation kit

AD413722
Oval flex duct



AD858010
Flat duct flex pipe



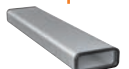
AD858010
Flat duct flex pipe



AD858010
Flat duct flex pipe



AD410040
Flexible connecting piece



AD858010
Flat duct flex pipe



AD854041
Flat Duct adapter round



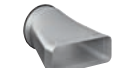
AD854041
Flat Duct adapter round



AD854041
Flat Duct adapter round



AA010410
Air exhaust grill (or custom grill)
(*)



AD854041
Flat Duct adapter round



AD751010
Aluflex pipeduct 6"



AD751010
Aluflex pipeduct 6"



AD990091
Aluminum adhesive tape
(*)



AA010410
Air exhaust grill (or custom grill)



AA010410
Air exhaust grill (or custom grill)



AD854032
Flat Duct adapter round 90°



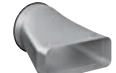
AD854032
Flat Duct adapter round 90°



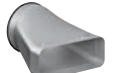
AD854010
Flat duct pipe



AD854010
Flat duct pipe



AD854041
Flat Duct adapter round



AD854041
Flat Duct adapter round



AD990091
Aluminum adhesive tape
(*)



2x AD704040
Pipe adapter DN 200/150 round



AD702052
Telescopic wall duct 8"



AD990091
Aluminum adhesive tape
(*)

* for extra deep countertop . Please add the parts below.



AD851041
Connecting piece for extension with flat duct

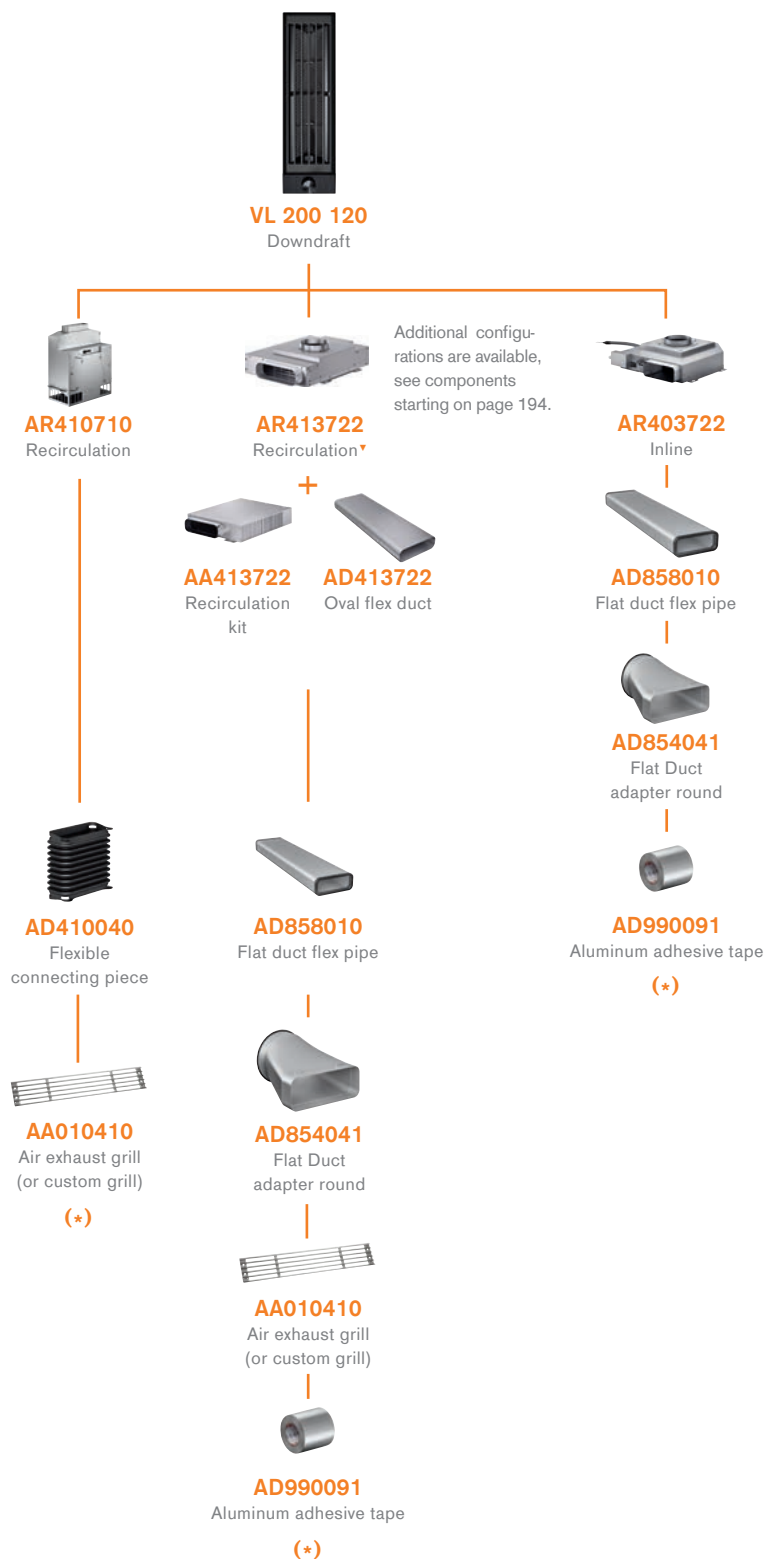


AD854000
Flat duct connecting piece



AD854030
Flat duct 90° bend vertical

Please refer to planning guides on pages 190 – 191.



[†] For recirculation operation, order AR413722 + AA413722 + AD413722.

(*) for extra deep countertop. Please add the parts below.



AD851041
Connecting piece for extension with flat duct



AD854000
Flat duct connecting piece



AD854030
Flat duct 90° bend vertical



VL 200 120

Black control panel
Width 5 1/16" (15 cm)
Air extraction / air recirculation

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

Combinable with:

Vario cooktops 200 series
VI 230
VI 263
VG 231
VG 232
VG 264
VP 230
VR 230

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 extraction with AR 403 722 blower

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.

Air extraction in combination with AR 403 722 blower.

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).

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill recirculation is not recommended.

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.

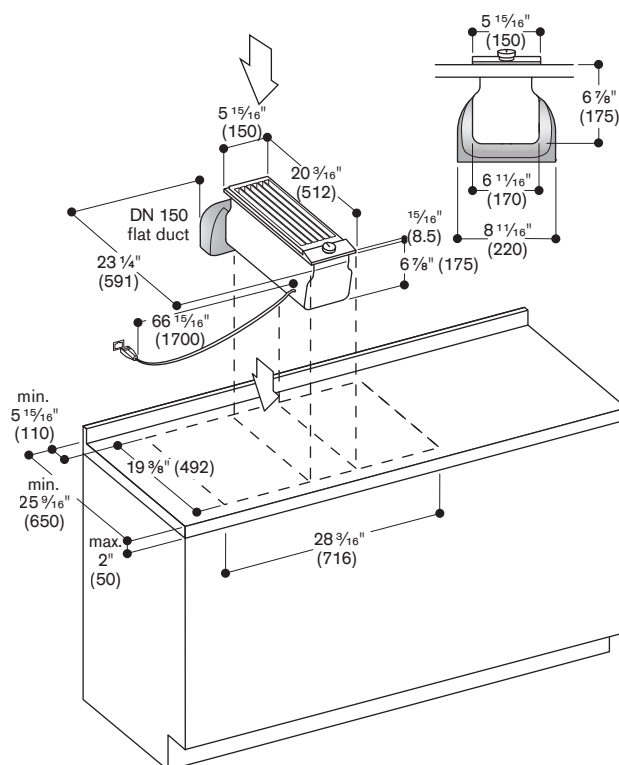
Please read additional planning notes on page 120.

Please read the installation details regarding air ducting on pages 186 – 188.

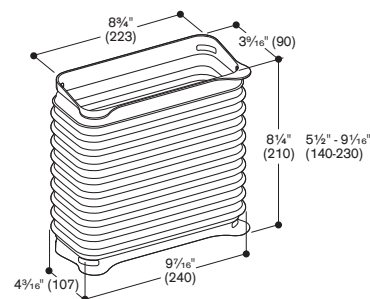
Rating

120 V / 60 Hz

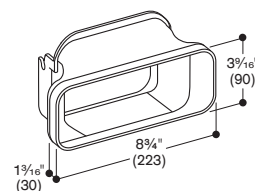
Connecting cable 66" (1.7m) between VL and recirculation/inline blower.



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



Numbers indicated inside parenthesis () = mm

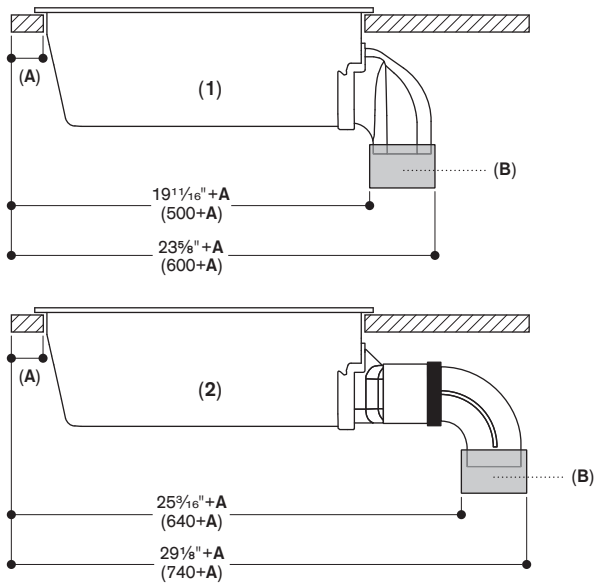
| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

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 furniture cavity and worktop overhangs of the kitchen furniture.

- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 66" (1.7 m)
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.
- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The inline blower can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



- 1: Direct installation
- 2: Installation with extension for deep countertop and metal ducting:
 - AD 851 041 (connecting piece for extension)
 - AD 854 000 (flat duct connecting piece, metal)
 - AD 854 030 (flat duct bend, 90°, vertical, metal)

A: $\geq 1\frac{1}{16}''$ (50)

B: Connecting piece

measurements in inches (mm)

Planning example 1**VL 200 with AR 410 710 recirculation blower**

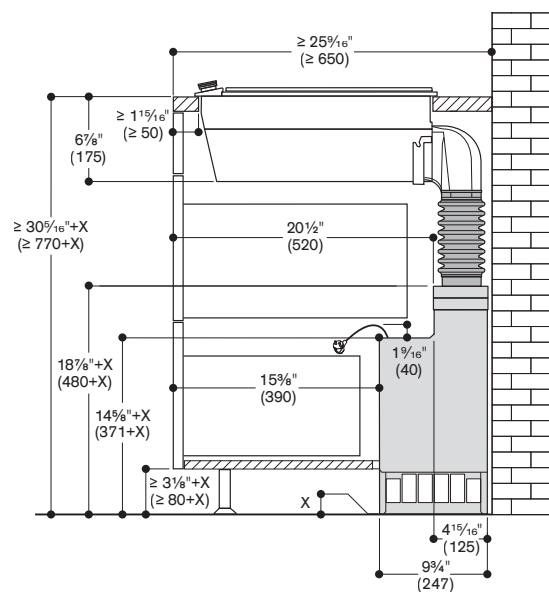
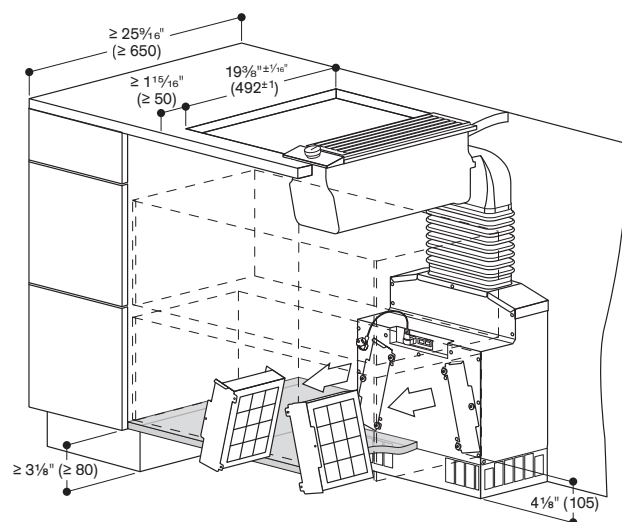
Wall installation, countertop depth $25\frac{1}{16}$ " (65 cm), access to the filters for replacement from the front.

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**

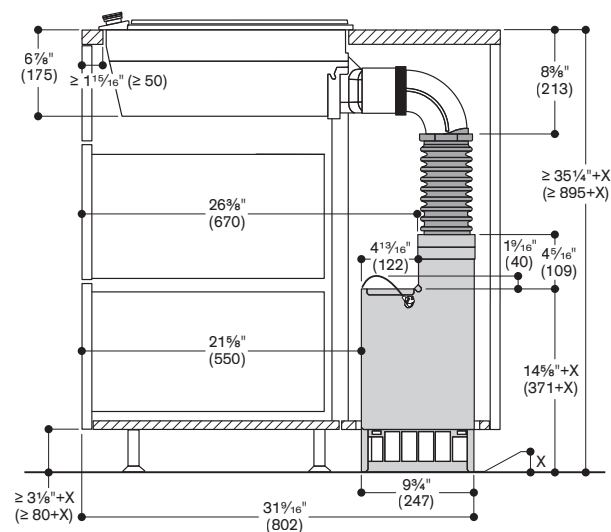
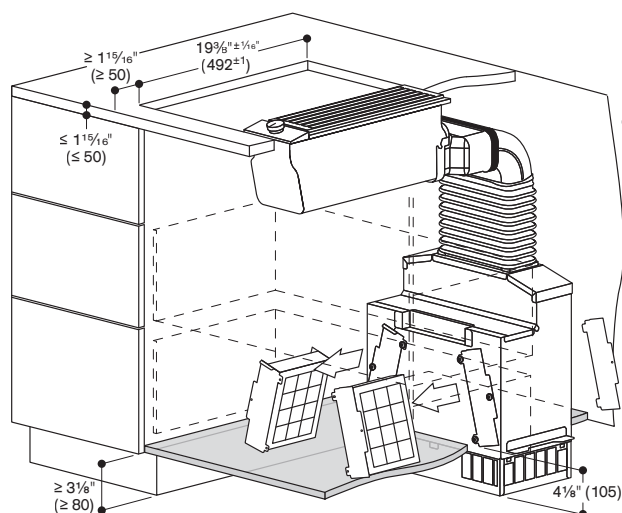
Island installation, access to the filter for replacement from the front or the back.

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)



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)

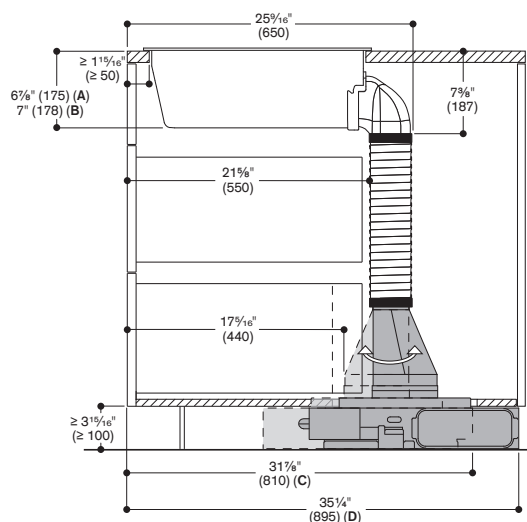
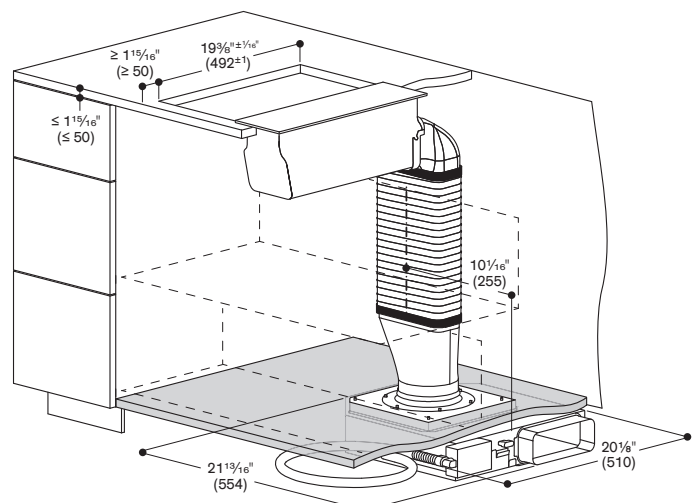
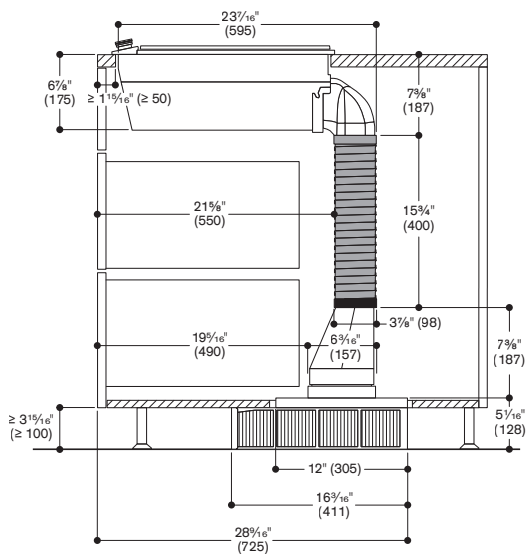
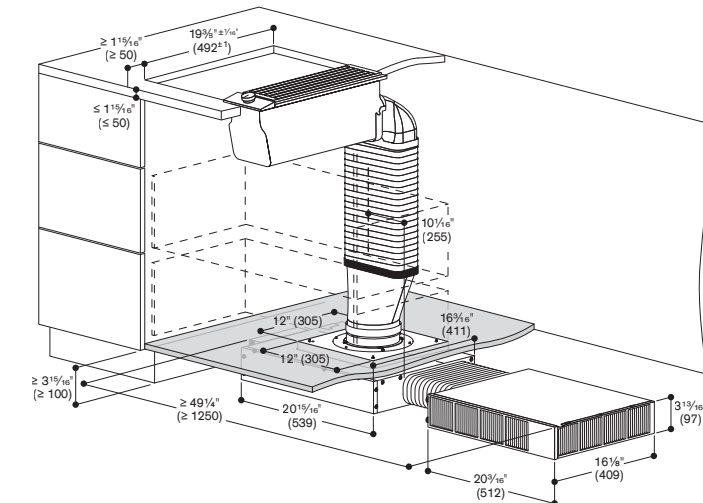
Planning example 4 (air extraction) - Metal

VL 200 with AR 403 722 inline blower

Island/Wall installation

List of accessories

- 1 x AR 403 722 (toe-kick extraction blower)
- 1 x AD 858 010 (Flat duct flex pipe)
- 1 x AD 854 041 (Flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)



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 7 22, see page 156.

For VL 200 120, see page 186.

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 and AL400722 retractable downdraft ventilation.

Connection to VL200/AL400722 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.

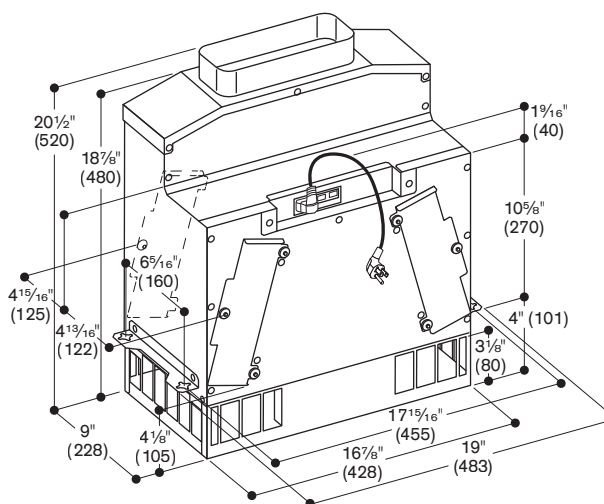
Rating

Total rating: 170 W.

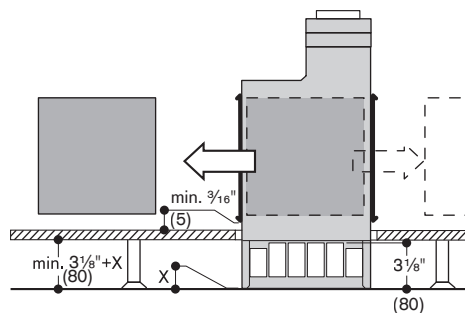
Total Amps: 2 A.

Connecting cable 68 3/8" 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
AD200326.

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

Good to know:

the hood has to be larger than the
cooktop(s) or it has to be as large as the
cooktop(s). Please check the require-
ments in chapter ventilation.

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 \varnothing 6".
Sound pressure level: 61 dBA.
Odor reduction recirculation 95%.

Features

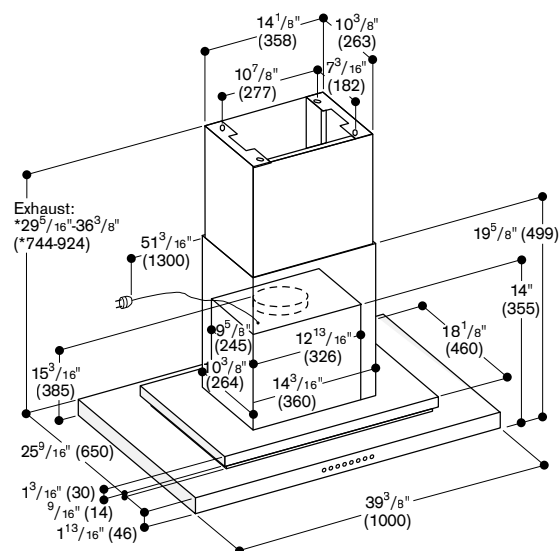
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indicator.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

Planning notes

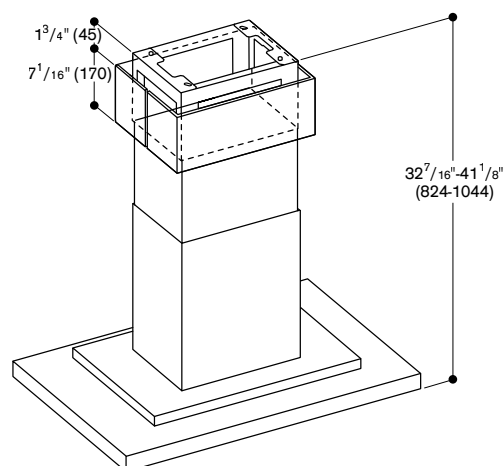
The hood includes a two-part duct cover with dimensions from 2' 1 3/4" (654 mm) to 2' 8 13/16" (834 mm). Individual planning solutions can be accommodated using the optional duct cover accessory AD200326 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance above gas or induction cooktops is 30".
The air recirculation module with activated charcoal filter can be installed on the inside of the duct cover.

Rating

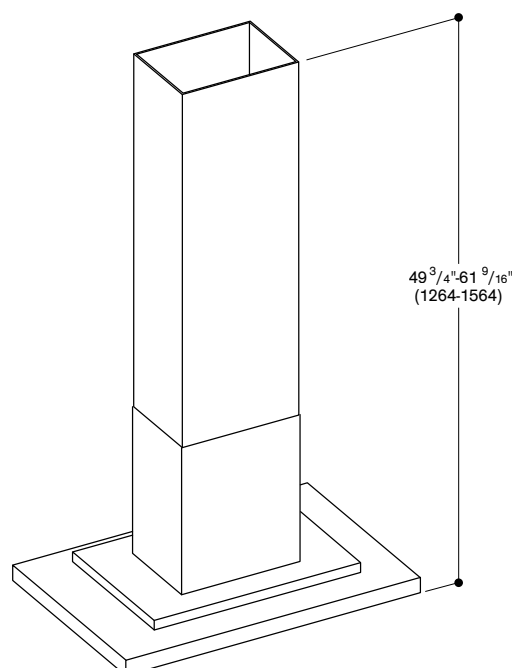
Total rating: 430 W.
Total Amps: 3 A.
120 V / 60 Hz
Connecting cable 51 3/16" with plug.



* 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

Good to know:

the hood has to be larger than the
cooktop(s) or it has to be as large as the
cooktop(s). Please check the require-
ments in chapter ventilation.

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 \varnothing 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 15/16" (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.

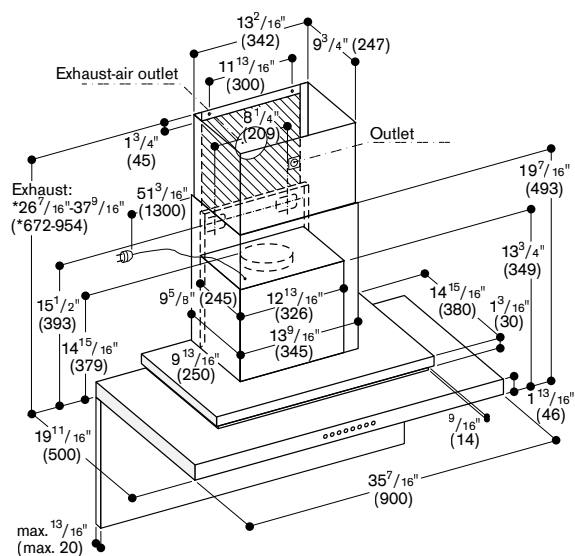
Rating

Total rating: 425 W.

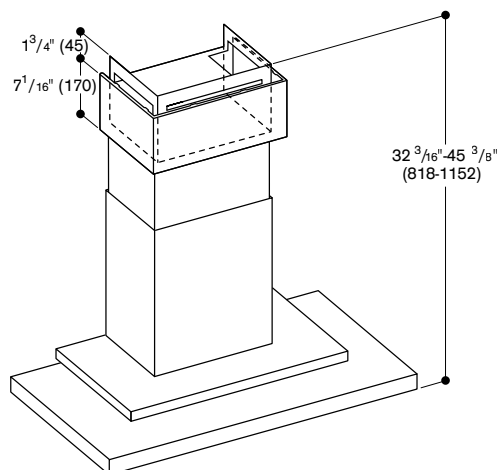
Total Amps: 3 A.

120 V / 60 Hz

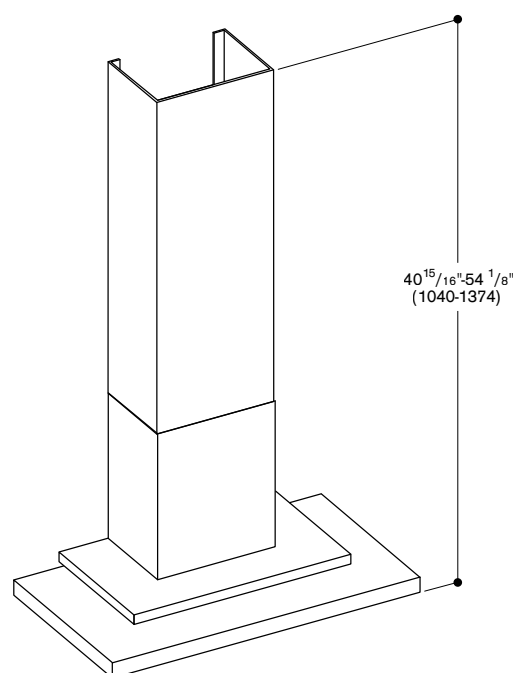
Connecting cable 51 3/16" with plug.



* 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).

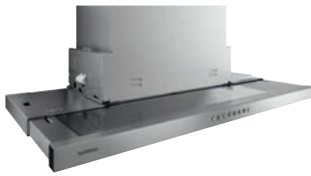


* Suitable for ceiling heights of 8 ft. (2.45 m) to 9 ft. (2.75 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* 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. Please also order flexible duct (Part # 00361093)

AA 210 492

Lowering frame for 36" AF visor hood, enables hood to disappear behind cabinetry. Please also order flexible duct (Part # 00361093)

AA 210 491

Mounting set for 36" upper cabinet. Required for installation of 36" AF visor hood if AA 210 492 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 194 for detailed information on the recirculation and lowering frame accessory.

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

Appliance width 36" combinable with:

Vario cooktops 400 series

VI 41x

VI 42x

VI 49x

VG 41x

VG 42x

VG 49x

VP 41x

VR 41x

Vario cooktops 200 series

VI 23x

VI 24x

VI 26x

VG 23x

VG 26x

Cooktops 400 series

CX 48x

CX 49x

Cooktops 200 series

CI 28x

CI 29x

VG 29x

200 series Visor hood

AF 210

- Unobtrusive visor hood design thanks to integrated glass sheet in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Steam screen extends by pulling the handle bar
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Dimmable, neutral white LED light for ideal illumination of the 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

Appliance width 36" (90 cm)

Air extraction:

57 / 71 dB(A) re 1 pW

Air recirculation:

62 / 69 dB(A) re 1 pW

Odor reduction air recirculation: >90%

Appliance width 24" (60 cm)

Air extraction:

57 / 71 dB(A) re 1 pW

Air recirculation

62 / 69 dB(A) re 1 pW

Odor reduction air recirculation: >90%

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.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 3x 1.5 W.

Illuminance 355 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

Good to know:

the hood can be as large as the cooktop(s)

Appliance width 24" combinable with:

Vario cooktops 400 series

VI 41x

VI 42x

VG 41x

VG 42x

VP 41x

VR 41x

Vario cooktops 200 series

VI 23x

VI 24x

VI 26x

VG 23x

VG 26x

Good to know:

the hood can be as large as the cooktop(s)

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

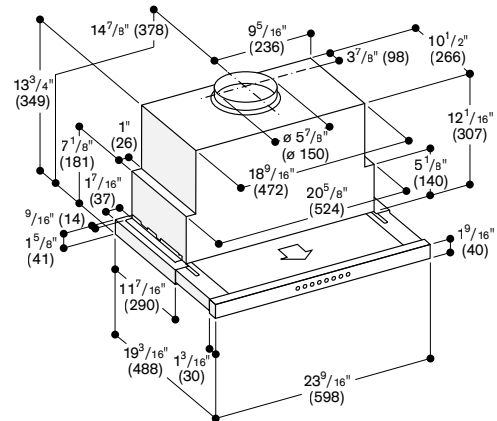
Total rating: 430 W

Total Amps: 10 A.

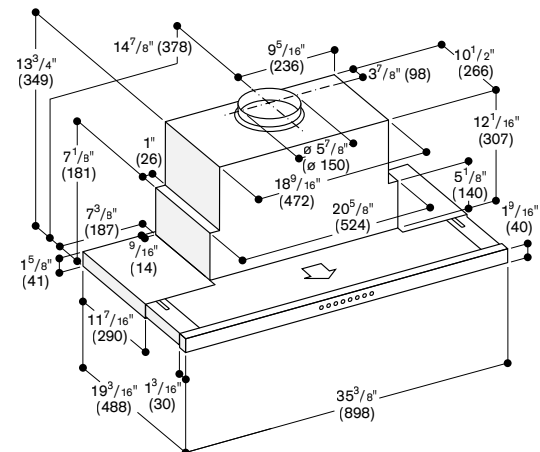
120 V / 60 Hz

Connecting cable 35.4" with plug.

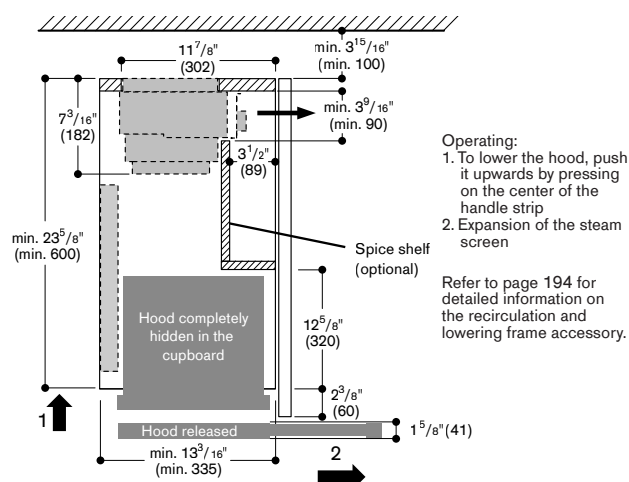
Measurement drawing of 24" AF visor hood



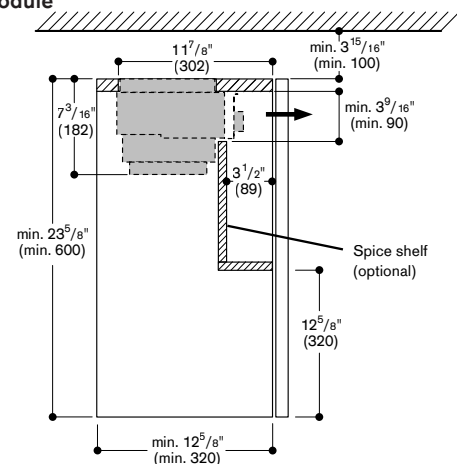
Measurement drawing of 36" AF visor hood



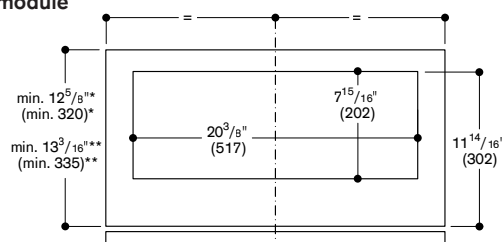
Cross-section of upper cabinet with AA 211 812 air recirculation module and lowering frame AA 210 490/460



Cross-section of upper cabinet with AA 211 812 air recirculation module



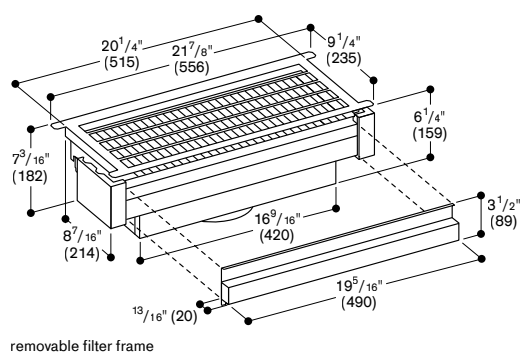
View from above of upper cabinet with AA 211 812 air recirculation module



* only appliance

** Appliance with lowering frame AA 210 490/460

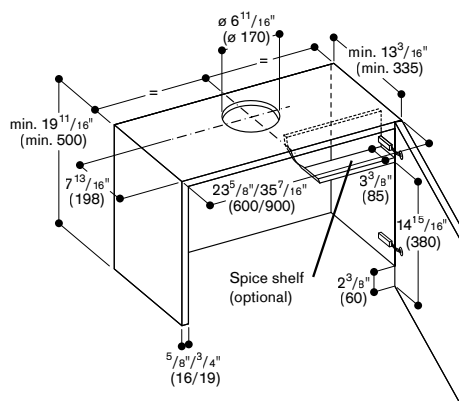
AA 211 812 air recirculation module



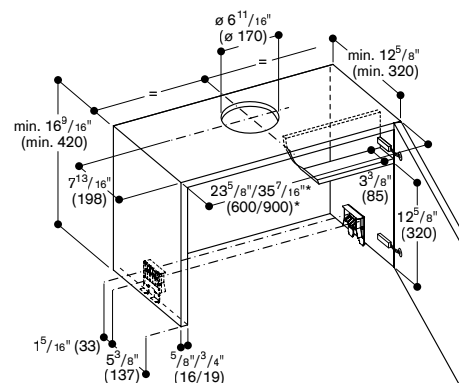
removable filter frame

Numbers indicated
inside parenthesis () = mm

Upper cabinet for AF visor hood with lowering frame AA 210 460/ AA 210 490

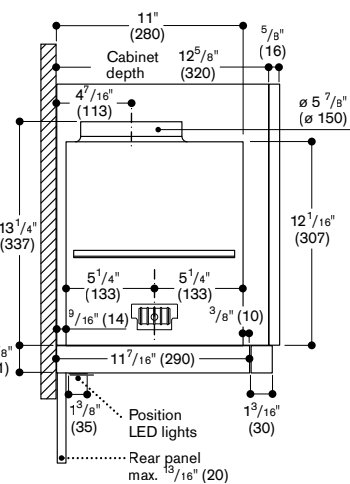
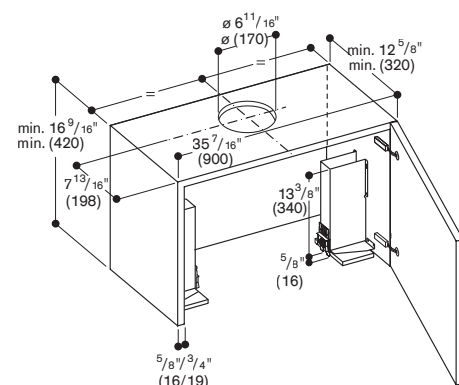


Upper cabinet for 24\"/>



* for a 36\"/>

Upper cabinet for 36\"/>

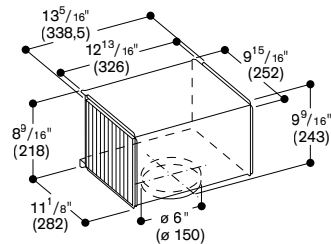


Ventilation installation and optional accessories

Air recirculation module with activated charcoal filter

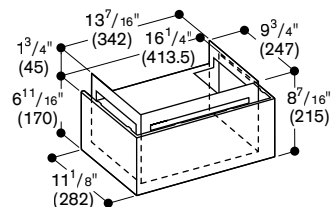
AA 442 810

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.



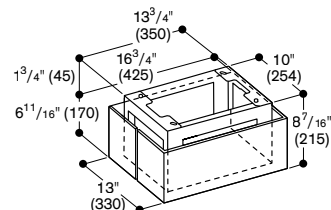
AA 200 812

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.



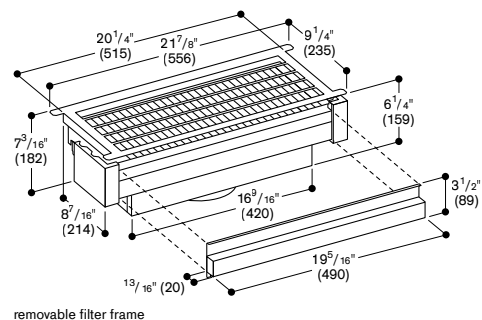
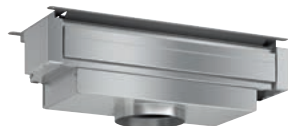
AA 200 816

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.



removable filter frame

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

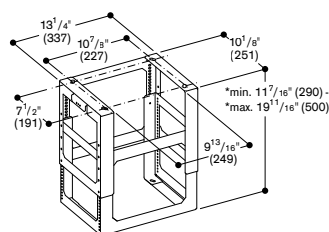
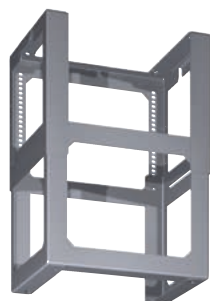
Available for 400 series AI/AW 442 island/wall hoods.

AD 223 346

Extension for mounting kit for island hood AI 230/240

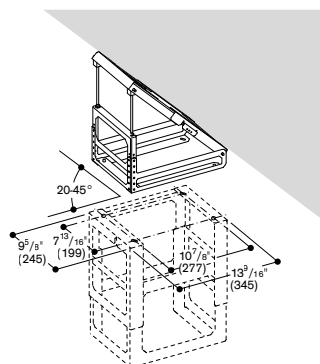
For a duct cover height of 3' 7 5/16" to 4' 11" (1100–1500 mm.).

Must be ordered in conjunction with the AD200322. Appliance height is dependent on the structure (cabinet height).

**AD 223 356**

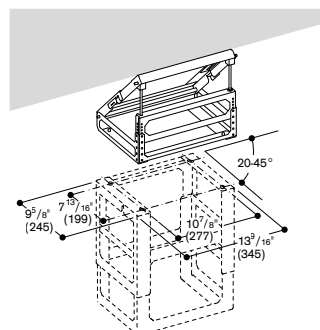
Adapter for island hood AI230.

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 210 492

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.

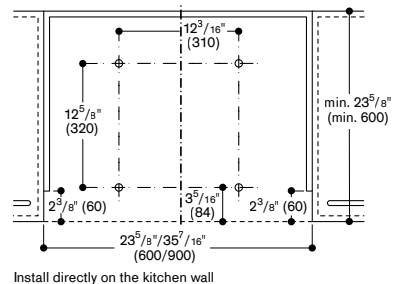
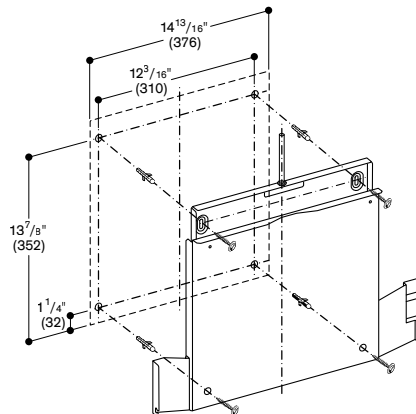
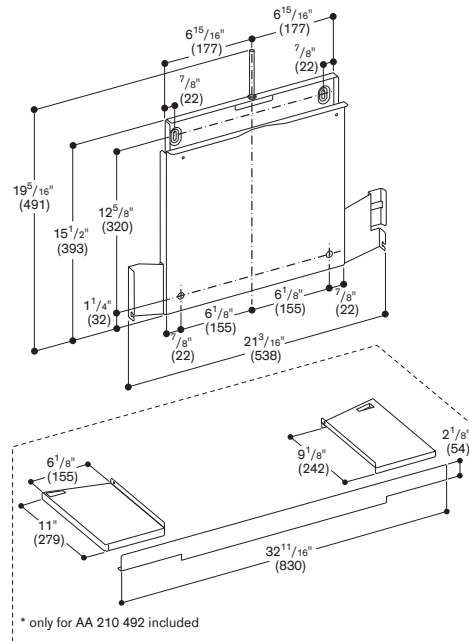
A flexible duct (Part # 00361093) is needed when installed with lowering frame.

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 3/8" (335 mm).

In combination with a back wall panel > 3/16" (5 mm) the lowering frame needs to be lined and the cavity depths must be adapted accordingly.



Install directly on the kitchen wall

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.

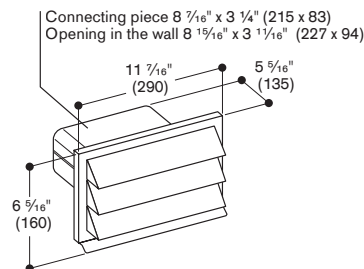
Connecting piece flat duct DN 150.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.

Planning notes

Direct connection of flat duct DN 150 without pipe connector.



AD 702 052

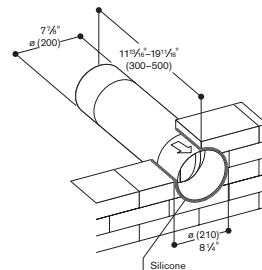
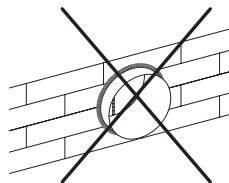
Telescopic wall-duct Stainless steel
 \varnothing 8" round DN 200.

Features

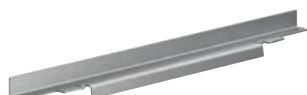
\varnothing 8" round DN 200 transition
 Integrated one-way flap.

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 \varnothing 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 included with AR
 410 710 blower.

**AA 413 111**

2 additional activated charcoal filter
 with high efficient odor reduction
 due to large surface. For use with
 AA413722 air recirculation module.

**AA 409 401**

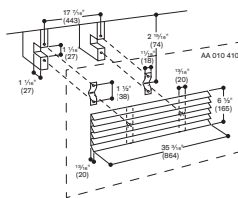
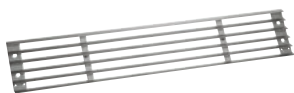
Cabinet support for AL 400,
 36" width.

**AA 409 431**

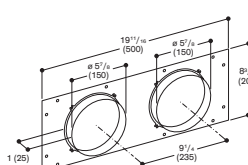
Cabinet support for AL 400,
 48" width.

**AA 010 410**

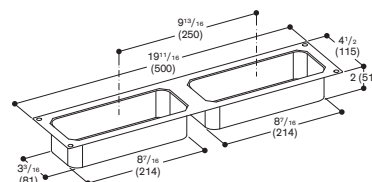
Air exhaust grill air recirculation
 Stainless steel-colored,
 35 3/8" (90 cm), including installation
 fittings, height adjustable.
 For use with VL 200, VL 400 or AL 400

**AD 754 049**

Connecting piece to 2x \varnothing 6" round
 ducts, either mounted on front or
 back of AL 400.

**AD 854 050**

Connecting piece
 AL 400 for flat duct, 2 x DN 150
 Metal zinc plated
 DN 150 flat

**Planning notes**

Can be fitted on the front or back side
 of the AL 400.

Ventilation installation and optional accessories

AD 704 050

Air collector flat duct for AL 400

Metal zinc plated

DN 150 flat

Planning notes

1x Air collector box.

2x DN 150 flat duct air intake.

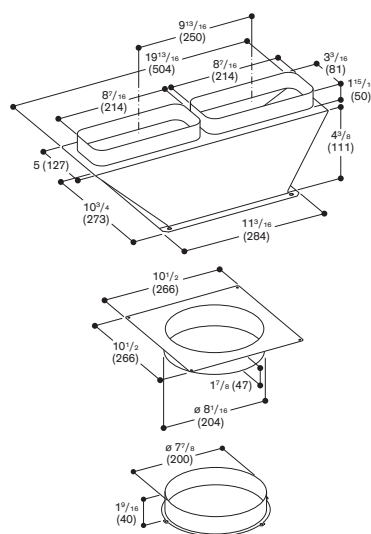
To connect AL 400 to the inline blower AR 403 / AR 413 bottom side.

1x DN 200 round duct air outlet.

To connect AL 300 to the blower AR 401 (in combination with the air collector).

1x DN 200 round duct air intake.

To connect AL400 to the remote blower AR 403 in the cellar (in combination with the air collector and the DN 200 air outlet).



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 catalog, 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

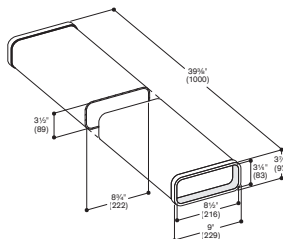
Flat duct
Metal
DN 150 flat
Length 1000 mm

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.

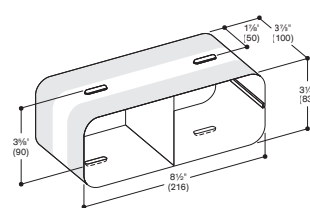


AD 854 040

Flat duct connecting piece
Metal
DN 150 flat
To connect 2 flat ducts.

Planning notes

Suitable for flat duct and flat duct flex.

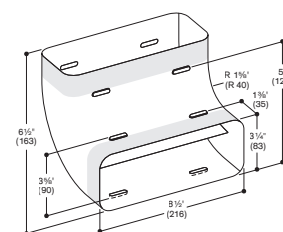


AD 854 030

Flat duct bend 90° vertical
Metal
DN 150 flat

Planning notes

Suitable for flat duct and flat duct flex.



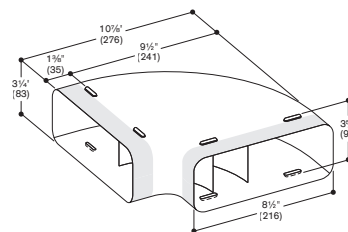
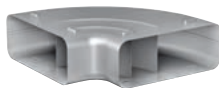
Metal ducting

AD 854 031

Flat duct bend 90° horizontal
Metal
DN 150 flat

Planning notes

Suitable for flat duct and flat duct flex.

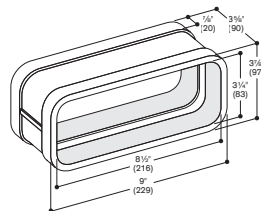


AD 854 000

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.

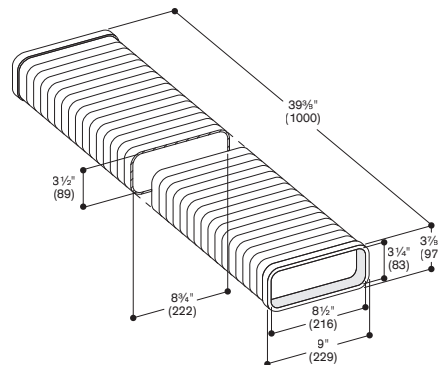
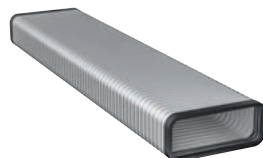


AD 858 010

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.

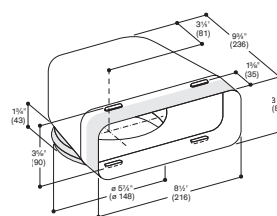


AD 854 032

Flat duct adapter round 90° when
connecting to 6" (DN 150) round
aluflex pipe AD 751 010.
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.

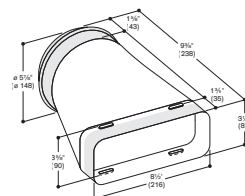


AD 854 041

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

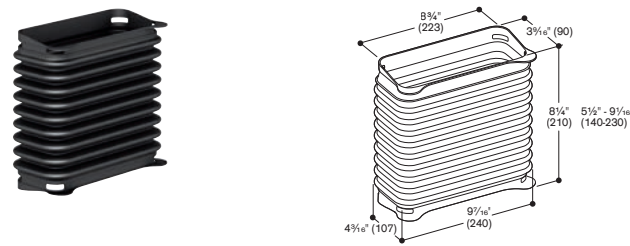
Adhesive tape for duct components
Aluminium
Width 2" (50 mm)
32.5' (10 m)/roll

Planning notes

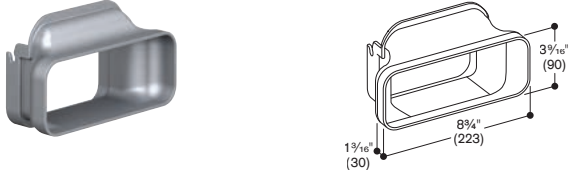
Useful for all connections of duct
components.



AD 410 040
Flexible connecting piece for VL 200
and VL414 downdraft
DN 150 flat

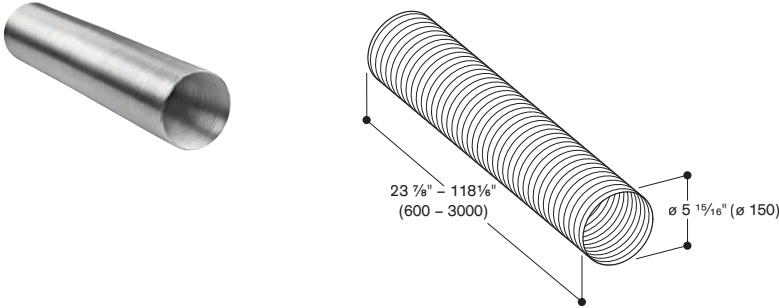


AD 851 041
Connecting piece VL 200 and VL414
for extension with flat duct DN 150 for
extra deep countertop



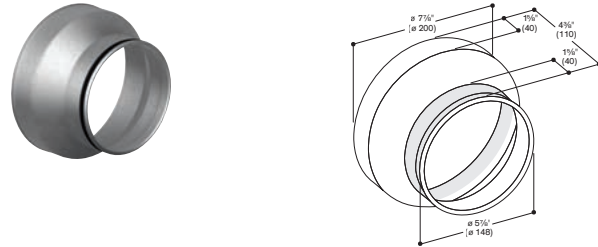
AD 751 010
Aluflex pipe
Aluminium
ø 6" (DN 150 round)

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 con-
nected 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" connec-
tion.

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 400 722 | AL 400 792 |
| 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 5/8" – 33 7/8" (55 – 86 cm) | 21 5/8" – 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) 2 x 10 | 2 x 10 |
| Illuminance | (lx) 400 | 400 |
| Lighting color | (Kelvin) 3,600 | 3,600 |
| Duct connection bottom / front / back | • / • / • | • / • / • |
| Duct connection piece ø 5" | – | – |
| Air connection piece DN 150 round duct (front/back side) | AD 754 049 ¹ | AD 754 049 ¹ |
| Air connection piece DN 150 flat duct (bottom side) | AD 854 050 ¹ | AD 854 050 ¹ |
| Connecting cable length | (in.) 60" | 60" |
| Rating | | |
| Total rating | (W) depending on blower | depending on blower |
| Total Watts | 65 | 65 |
| Electrical | 120 V / 60 Hz | 120 V / 60 Hz |

• Included. – Not available.

¹ Necessary installation accessory.

Downdraft ventilation 400 series



| Appliance type | |
|---------------------------------------------------------------------------------|--------------------------------------------|
| Stainless steel | VL 414 712 |
| Air extraction / air recirculation | • / • |
| Compatible with (air extraction): | AR 400 742 / AR 401 742 / AR 403 722 |
| Compatible with (air recirculation): | AR 413 722 / AR 410 710 |
| Dimensions | |
| Height of overall frame | (in.) 1/8" (0.3 cm) |
| Surface mounting / flush mounting | • / • |
| Width on countertop | (in.) 6 7/64" (15.5 cm) |
| Width in lower cabinet | (in.) 6 1 1/16" (17 cm) |
| Depth on worktop | (in.) 20 15/32" (52 cm) |
| Height in lower cabinet surface mounting / flush mounting | (in.) 6 57/64" / 6 1/64" (17.5 cm/17.8 cm) |
| Net weight | (lbs.) 4.9 |
| Consumption data | |
| Sound level min. / max. normal mode | dB(A) 57/71 |
| Features | |
| Power levels | 3 plus intensive |
| Automatic function | • |
| Run-on function | • |
| Interval ventilation | (min) • / 6 min. |
| Grease filter saturation indicator | • |
| Activated charcoal filter saturation indicator | • |
| Grease filter art | Metal grease filter |
| Grease filter units | 1 |
| Grease drain channel | • |
| Exhaust air connection bottom / side / 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.) 60 |
| Cooktop-based ventilation control | • ³ |
| Home network integration for digital services (Home Connect) wireless via WiFi. | • ³ |
| Connection | |
| Total connected load | (W) depending on blower |

• Standard – Not available

¹ Installation accessory

² In Combination with suitable cooktop.

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

400 and 200 series island and wall hoods



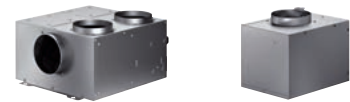
| Appliance | Island hood | Island hood |
|---------------------------------------------------------------------------|--------------------------------------|--------------------------------------|
| Series | 400 series | 400 series |
| Stainless steel | AI 442 720 | AI 442 760 |
| Air extraction/Air 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 |
| 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 5/8" – 39 5/8" (with AD 440 012) 37 13/16" – 59 1/16" (with AD 440 022) | 28 5/8" – 39 5/8" (with AD 440 012) 37 13/16" – 59 1/16" (with AD 440 022) | 26 7/16" – 37 5/16" / 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 |
| 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 ¾" | 13 ½" |
| Depth | (in.) 16 ¾" | 9 7/16" |
| Height | (in.) 9 ½" | 9 ½" |
| 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) 482 | 541 |
| 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 | Recirculation | Recirculation | Inline |
|------------------|------------------|--------------------------------------------------------------------------------------------|-------------------------|
| AR 401 742 | | | |
| | AR 410 710 | AR 413 722 [▼] | AR 403 722 |
| • / – | – / • | – / • | • / – |
| | | | |
| 16 5/8" | 16 7/8" | 16 3/16" | 17 23/32" |
| 17 7/8" | 9 | 22 3/16" | 19 7/8" |
| 5 1/2" | 20 1/2" | 3 3/4" | 3 47/64" |
| 31 | 27 | 15 | 9 |
| | | | |
| • | | | |
| • | | | |
| | • | • | • |
| | • | • | • |
| | | | • |
| | | | • |
| | | | |
| 680 | | | 562 |
| | 362 | 400 | |
| | | AA 413 722 [▼] air recirculation module AD 413 722 [▼] oval flex duct | |
| | | | |
| 3 plus intensive | 3 plus intensive | 3 plus intensive | 3 plus intensive |
| BLDC | BLDC | BLDC | BLDC |
| 1 | 1 | 1 | 1 |
| • | • | – | – |
| • | • | • | • |
| 1 x 8 | 1 x 150 flat | 1 x 6 | 1 x 150 1 x 150 flat |
| – | – | – | – |
| – | • | – | – |
| 69 | 69 | 69 | 60 |
| 16 | 6.5 | 6.5 | 6.5 |
| | | | |
| 170 | 170 | 170 | |
| 2 | 2 | 2 | 2 |
| 120 V / 60 Hz | 120 V / 60 Hz | 120 V / 60 Hz | 120 V / 60 Hz |

200 series visor hoods



| Appliance | 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 power level in dBA | | |
| Air extraction mode | (dB(A) re 1 pW) 57/71 | 57/71 |
| Air recirculation mode | (dB(A) re 1 pW) 62/69 | 62/69 |
| 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) 3 x 3 | 3 x 2 |
| Illuminance | (lx) 355 | 355 |
| Lighting color | (Kelvin) 3,500 | 3,500 |
| 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 |
| Electrical | 120 V / 60 Hz | 120 V / 60 Hz |

• Included – Not available



| Appliance type | |
|----------------------------------------------------------|-------------------------|
| Stainless steel | VL 200 120 |
| Air extraction/ air recirculation | • / • |
| Compatible with (air extraction): | AR 403 722 |
| 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 56/71 ² |
| 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 blower |
| Radio frequency interference-suppressed | • |

• Included. – Not available.

¹ Installation accessory

² Values refers to the configuration VL 200 with the blower AR 403 722.

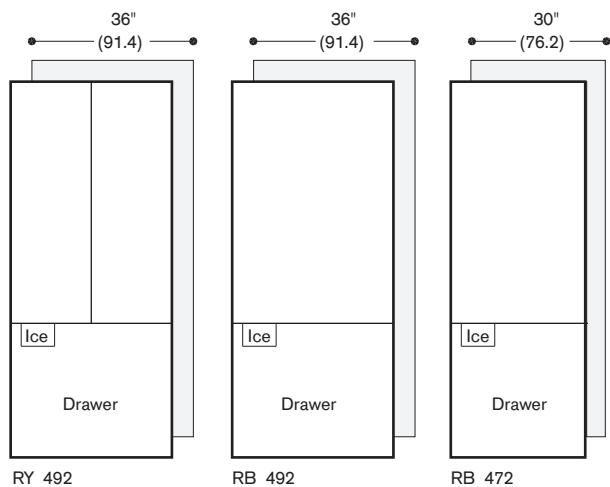


Cooling

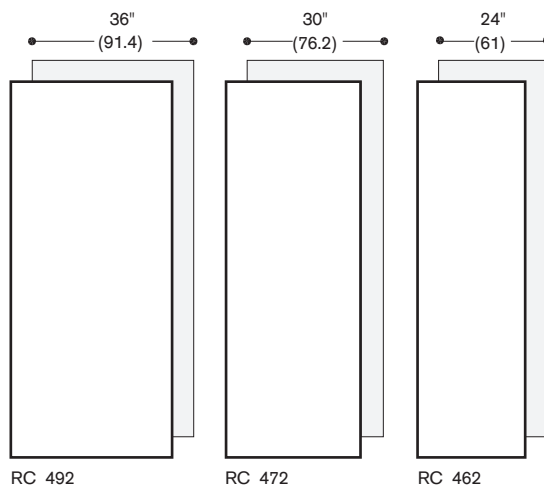
| | |
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| Vario 400 series cooling: Cooling, freezing and wine | 214 |
| 200 series bottom freezer | 241 |
| Planning guide for Vario 400 series modular refrigerator | 242 |
| Included and optional accessories | 256 |
| Technical specifications | 262 |

Overview of Vario 400 series refrigerator & freezer columns and wine storage units

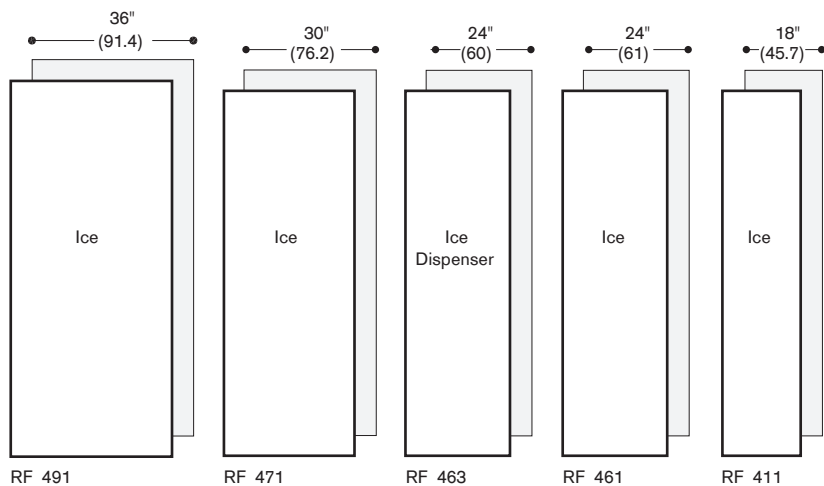
Bottom-Freezers



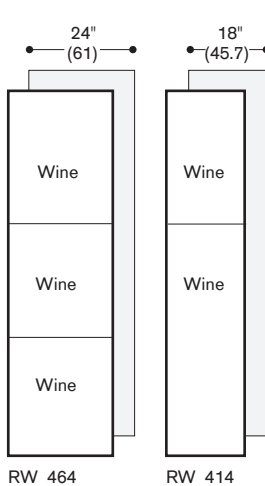
Refrigerators



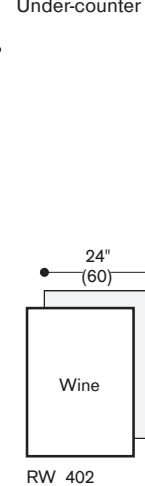
Freezers



Wine Storage



Wine Storage Under-counter





RY 492 705

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 used to conceal the gap between the appliance and adjacent cabinet.

White powder coated metal.
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" (1.131mm).
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
Installation kit for side-by-side installation for connecting any two columns. 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 5/8" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/8" apart from each other.

RA 460 030
Connecting element for custom cabinet fronts when panels are split vertically to create one door front (for bottom freezer combination).

RA 464 913
Ventilation grill stainless steel
For RB/RY 492.

Vario 400 series three-door bottom freezer RY 492

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for doors and freezer drawer with two options:
 1. Push-to-open function for integration into handleless furniture 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 bins for flexible positioning
- Solid anthracite aluminium door bins
- 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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).
1 safety glass shelf, white glass, individually adjustable in height.
1 asymmetrically split safety glass shelf, with manual height adjustment.
1 integrated shelf with satin-finished glass.
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 bins.
6 height-adjustable door bins, 2 of which are extra deep.
Net volume 13.9 cu.ft.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite
Part #11031964
Egg holder insert (for use with RA 430 100)
Part No. 17005582
Water filter cartridge
Part #11037377
Water filter bypass for home water filtration system

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.

Freezer

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 30.8 lbs. (14 kg)/24 h.
Storage time after a malfunction (13) h.
2 fully extendable inside drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 5.5 cu.ft.

Ice dispenser

Integrated in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Can be switched off.
Ice cube production approx. 3.5 lb (1.6 kg)/24 h.
Removable ice storage container with approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption 579 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes

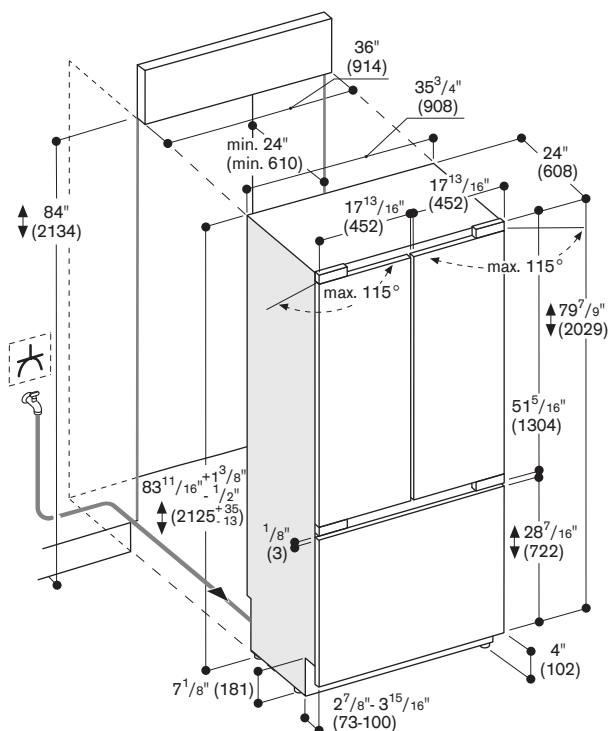
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: Each door 147 lbs. (67 kg).
Drawer 22 lbs. (10 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 242 – 251.

Rating

Total rating 1,580 W/24 h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
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 $\frac{1}{8}$ " (3 mm).
See more details on page 246.



RB 472 705

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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.
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 ½" (658 mm).

RA 428 715

Stainless steel door panels, **handleless**
For RB 472, panel thickness ¾".

RA 460 000

Installation kit for side-by-side installa-
tion for connecting any two columns.
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 ½" next to each other and for all built-in
situations in a very humid environment.
Not required if appliances are installed
more than 6 ½" apart from each other.

RA 460 030

Connecting element for custom
cabinet fronts when panels are split
vertically to create one door front
(for bottom freezer combination).

RA 464 713

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 aluminium elements
- Warm white and glare-free LED
light spots
- Opening assist for door and
freezer drawer 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,
full-length
- Almost invisible rail system for
shelves and door bins for flexible
positioning
- Solid anthracite aluminium door bins
- One fresh cooling drawer with
manually adjustable temperature
and one fresh cooling drawer with
manually adjustable humidity
- Integrated automatic 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 in 52 languages.

Features

Dynamic cold air distribution with
Multi-Flow Air System.
Automatic defrosting with defrost
water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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).
2 safety glass shelves, white glass,
individually adjustable in height.
1 integrated shelf with satin-finished
glass.
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 bins.
3 height-adjustable door bins, one of
which is a large gallon door bin.
Net volume 11.5 cu.ft.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Part #11031964

Egg holder insert (for use with
RA 430 100)

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water
filtration system

Fresh cooling close to 32°F (0°C)

1 fully extendable fresh cooling drawer
with transparent front, illuminated.
Cushioned closing system.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.

Freezer

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.
2 fully extendable drawers, one of them
inside. Outer drawer with synchronously
running pull-out rails.
Storage time after a malfunction (13) h.
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 grille area.
Can be switched off.
Ice cube production approx.
3.5 lb (1.6 kg)/24 h.
Removable ice storage container with
approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption 470 kWh/year.
Noise level 42 dB(A) re 1 pW.

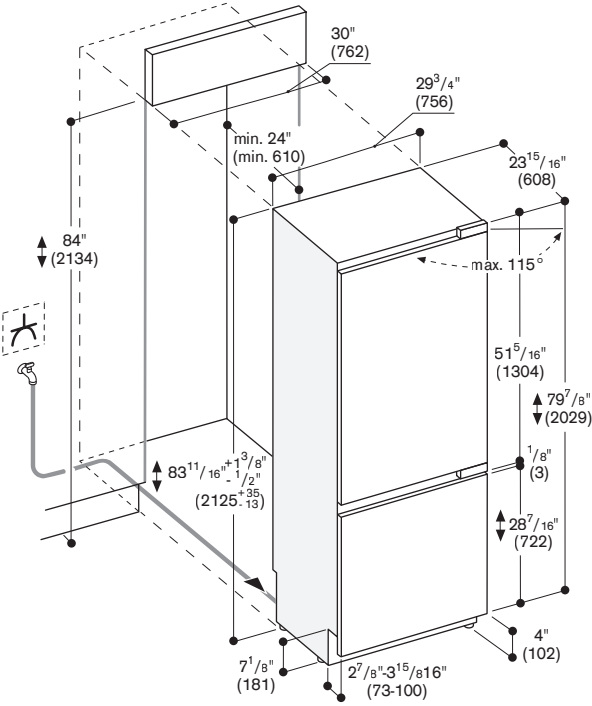
Planning notes

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).
Ships with white ventilation grill.
Stainless steel grill is an optional
accessory. No toe kick provided.
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: 1,280 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m),
detachable.
Cold water connection required.
Electrical location 6" above ground in
lower left corner of unit.
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 246.



RB 492 705

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 used to conceal the gap
between the appliance and adjacent
cabinet. White powder coated metal.
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" (1.131 mm).

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

Installation kit for side-by-side installa-
tion for connecting any two columns.
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 5/8" next to each other and for all built-in
situations in a very humid environment.
Not required if appliances are installed
more than 6 5/8" apart from each other.

RA 460 030

Connecting element for custom
cabinet fronts when panels are split
vertically to create one door front
(for bottom freezer combination).

RA 464 913

Ventilation grill stainless steel
For RB/RY 492.

Vario 400 series two-door bottom freezer RB 492

- Stainless steel interior with solid
anthracite aluminium elements
- Warm white and glare-free LED
light spots
- Opening assist for door and
freezer drawer 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,
full-length
- Almost invisible rail system for
shelves and door bins for flexible
positioning
- Solid anthracite aluminium door bins
- One fresh cooling drawer with
manually adjustable temperature
and one fresh cooling drawer with
manually adjustable humidity
- Integrated automatic ice maker with
fixed 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 in 52 languages.

Features

Dynamic cold air distribution with
Multi-Flow Air System.
Automatic defrosting with defrost
water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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).
2 safety glass shelves, white glass,
individually adjustable in height.
1 integrated shelf with satin-finished
glass.
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 bins.
3 height-adjustable door bins, one of
which is a large gallon door bin.
Net volume 14 cu.ft.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Part #11031964

Egg holder insert (for use with
RA 430 100)

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water
filtration system

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.

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 30.8 lbs. (14 kg)/24 h.
2 fully extendable drawers, one of them
inside. Outer drawer with synchronously
running pull-out rails.
Storage time after a malfunction (13) h.
Interior lighting with 2 LED light spots,
warm white light.
Net volume 5.5 cu.ft.

Ice maker

Integrated ice maker in the freezer
compartment, with fixed inlet water
connection.
Particle filter for water inlet, integrated
in ventilation grille area.
Can be switched off.
Ice cube production approx.
3.5 lb (1.6 kg)/24 h.
Removable ice storage container with
approx. 6.6 lbs. (3 kg) capacity.

Consumption data

Energy consumption 504 kWh/year.
Noise level 42 dB(A) re 1 pW.

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).
Ships with white ventilation grill.
Stainless steel grill is an optional
accessory. No toe kick provided.
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: 1,380 W/24h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m),
detachable.
Cold water connection required.
Electrical location 6" above ground in
lower left corner of unit.
Supply hose 51" (1.3 m) with ¼" male
compression fitting (standard icemaker
connector).
Water pressure 29 to 116 psi.



RC 462 705

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 ¾".

RA 423 140

Side trims used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

RA 425 110

Stainless steel handle for
refrigerator door.

With 3 mounts, length 44 ½" (1.131 m).

RA 428 615

Stainless steel door panel, **handleless**
For 24" (61 cm) wide appliances, panel
thickness ¾".

RA 460 000

Installation kit for side-by-side installa-
tion for connecting any two columns.
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 5/8" next to each other and for all built-in
situations in a very humid environment.
Not required if appliances are installed
more than 6 5/8" apart from each other.

RA 460 020

Connecting element for custom
cabinet fronts when panels are split
vertically to create one door front.

RA 464 611

Ventilation grill stainless steel
For RC 462/RW 466 24" (61 cm) wide
appliances

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Part #11031964

Egg holder insert (for use with
RA 430 100)

Vario 400 series refrigeration column RC 462

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Solid anthracite aluminium door bins
- 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
Cushioned closing system.
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 bins.
4 height-adjustable door bins, one of which is a large gallon door bin.
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.
Cushioned closing system.
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 254 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes

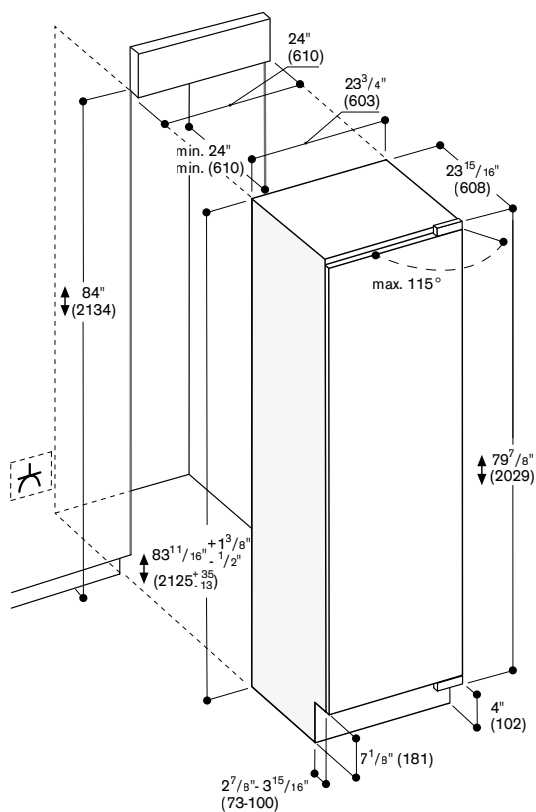
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight 90 lbs (41 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 690 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m), detachable.





The door face dimensions are designed for a maximum gap of $\frac{1}{8}$ " (3 mm).
See more details on page 246.



RC 472 705

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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

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

Installation kit for side-by-side installa-
tion for connecting any two columns.
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 5/8" next to each other and for all built-in
situations in a very humid environment.
Not required if appliances are installed
more than 6 5/8" apart from each other.

RA 460 020

Connecting element for custom
cabinet fronts when panels are split
vertically to create one door front.

RA 464 711

Ventilation grill stainless steel
For RC 472 30" (76.2 cm) wide
appliances.

Optional accessories

RA 430 100

Storage container with transparent lid,
anthracite

Part #11031964

Egg holder insert (for use with
RA 430 100)

Vario 400 series refrigeration column RC 472

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Solid anthracite aluminium door bins
- 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
Cushioned closing system.
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 bins.
4 height-adjustable door bins, one of which is a large gallon door bin.
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.
Cushioned closing system.
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 279 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes

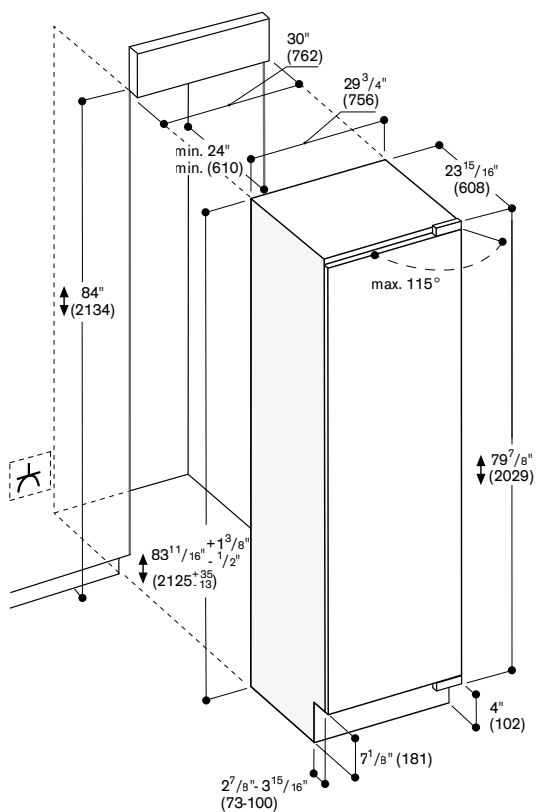
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight: 53 lbs. (24 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 760 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m), detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 246.



RC 492 705

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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

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

Installation kit for side-by-side installa-
tion for connecting any two columns.
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 5/8" next to each other and for all built-in
situations in a very humid environment.
Not required if appliances are installed
more than 6 5/8" apart from each other.

RA 460 020

Connecting element for custom
cabinet fronts when panels are split
vertically to create one door 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

Part #11031964

Egg holder insert (for use with
RA 430 100)

Vario 400 series refrigeration column RC 492

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Solid anthracite aluminium door bins
- 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (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, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
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 bins.
3 height-adjustable door bins, one of which is a large gallon door bin.

Fresh cooling close to 32 °F (0 °C)

1 large, fully extendable fresh cooling 32 °F (0 °C) drawer with transparent front, illuminated.
Cushioned closing system.
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 312 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes

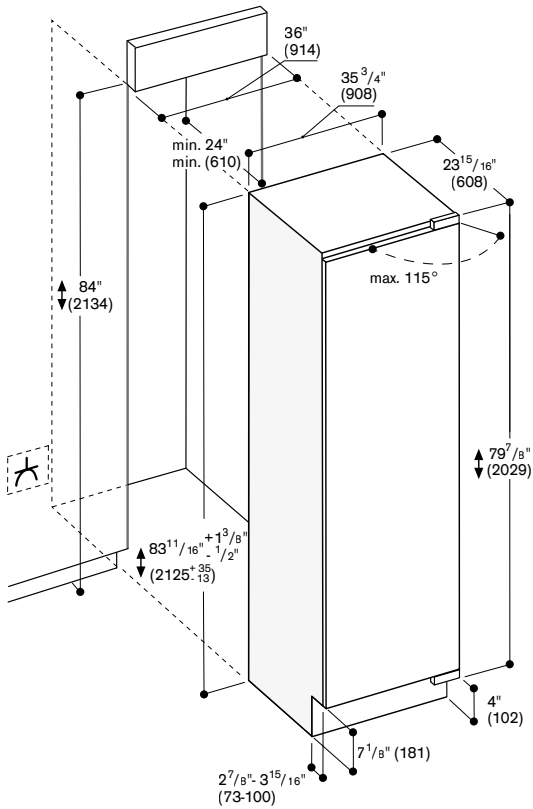
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight 90 lbs. (41 kg).

Please read additional planning notes on page 242 – 251.

Rating

Total rating: 850 W/24h.
Total Amps: 10 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 246.

Numbers indicated
inside parenthesis () = mm



RF 463 706

Fully integrated
Width 24" (61 cm)
Right-hinged

RF 463 707

Fully integrated
Width 24" (61 cm)
Left-hinged

Included accessories

- 1 Accessory for side-by-side installation (RA 460 000)
- 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 used to conceal the gap between the appliance and adjacent cabinet.
White powder coated metal.

RA 425 110

Stainless steel handle for freezer door.
With 3 mounts, length 44 ½" (1.131 m).

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" and less than 6 5/8" next to each other and for all built-in situations in a very humid environment.
Not required if appliances are installed more than 6 5/8" apart from each other.

RA 460 020

Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 617

Ventilation grill stainless steel
For RF 463, with filter, right-hinged.

RA 464 618

Ventilation grill stainless steel
For RF 463, with filter, left-hinged.

Optional accessories

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water filtration system

Vario 400 series freezer column

RF 463

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door bins
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves for flexible positioning
- Illuminated dispenser for ice cubes, crushed ice and chilled water in the door.
- Integrated automatic ice maker with fixed 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 in 52 languages.
Touch key operation for ice and water dispenser.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode (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).
3 safety glass shelves, white glass, 2 of which are individually height adjustable.
1 integrated shelf with satin-finished glass.
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.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 6.6 lbs. (3.2 kg) capacity.
Chilled water supply approx. .05 cu.ft. (1.5 liters)

Consumption data

Energy consumption 454 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes

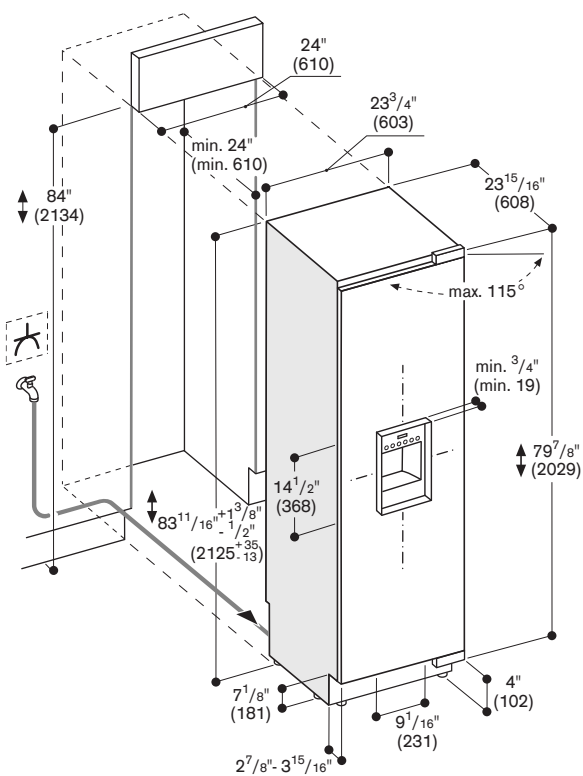
Flat hinge.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
Max. door panel weight 147 lbs. (67kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off 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: 1,240 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Supply hose 47,2" (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 246.



RF 411 705

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 (RA 460 000)
- 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 used to conceal the gap between the appliance and adjacent cabinet.

White powder coated metal.

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 ⅝" and less than 6⅞" next to each other and for all built-in situations in a very humid environment.
Not required if appliances are installed more than 6⅞" apart from each other.

RA 460 020

Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 113

Ventilation grill stainless steel
For 18" (45.7 cm) wide appliances
with filter.

Optional accessories

RA 448 220

Ice storage container, small.

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water filtration system

Vario 400 series freezer column

RF 411

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door bins
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Integrated automatic ice maker with fixed 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest 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 height adjustable.
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 bins.
4 height-adjustable door bins.

Ice maker

Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Removable ice storage container with approx. 8.8 lbs. (4 kg) capacity.

Consumption data

Energy consumption 404 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes

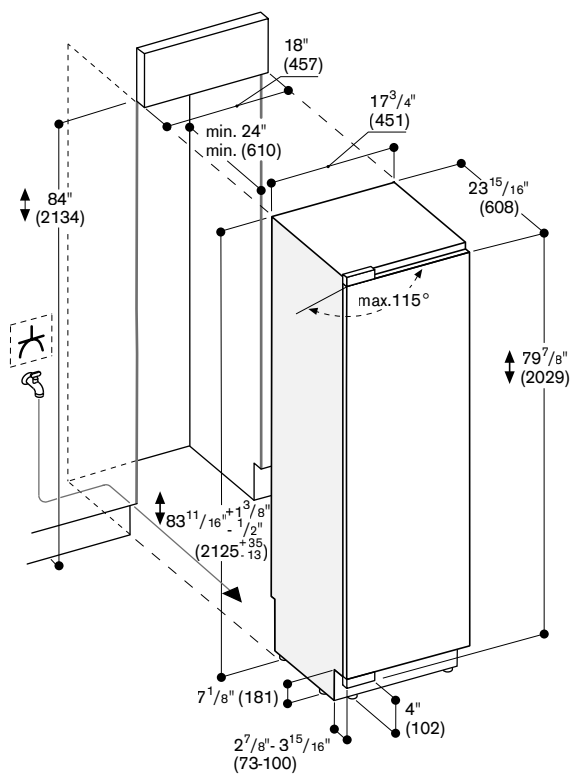
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 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).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
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: 1,100 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
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 246.



RF 461 705

Fully integrated
Width 24" (61 cm)

Included accessories

- 1 ice cube scoop
- 1 ice storage container, large
- 1 Accessory for side-by-side installation (RA 460 000)
- 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 used to conceal the gap between the appliance and adjacent cabinet.

White powder coated metal.

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 custom cabinet fronts when panels are split vertically to create one door front.

RA 464 616

Ventilation grill stainless steel
For 24" (61 cm) wide appliances, with integrated water filter.

Optional accessories

RA 448 220

Ice storage container, small.

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water filtration system

Vario 400 series freezer column

RF 461

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door bins
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Integrated automatic ice maker with fixed 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.

Automatic defrosting with defrost water evaporation.

Cushioned door closing system.

When rest 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 height adjustable.

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 bins.

4 height-adjustable door bins.

Ice maker

Integrated automatic ice maker in the freezer compartment, with fixed water connection.

Particle filter for water inlet, integrated in ventilation grille area.

Saturation indicator shown in TFT touch display.

Ice maker can be switched off independently.

Ice cube production approx.

2.9 lb (1.4 kg)/24 h.

Removable ice storage container with approx. 8.8 lbs. (4 kg) capacity.

Consumption data

Energy consumption 435 kWh/year.

Noise level 42 dB(A) re 1 pW.

Planning notes

Flat hinge.

Door hinge left, reversible.

Door opening angle of 115°, fixable at 90°.

For an installation with a door opening angle of 90°, the drawers have a restricted access.

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).

Ships with white ventilation grill.

Stainless steel grill is an optional accessory. No toe kick provided.

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: 1,190 W/24h.

Total Amps: 10 A.

120 V / 60 Hz

Connecting cable 118" (3.0 m), detachable.

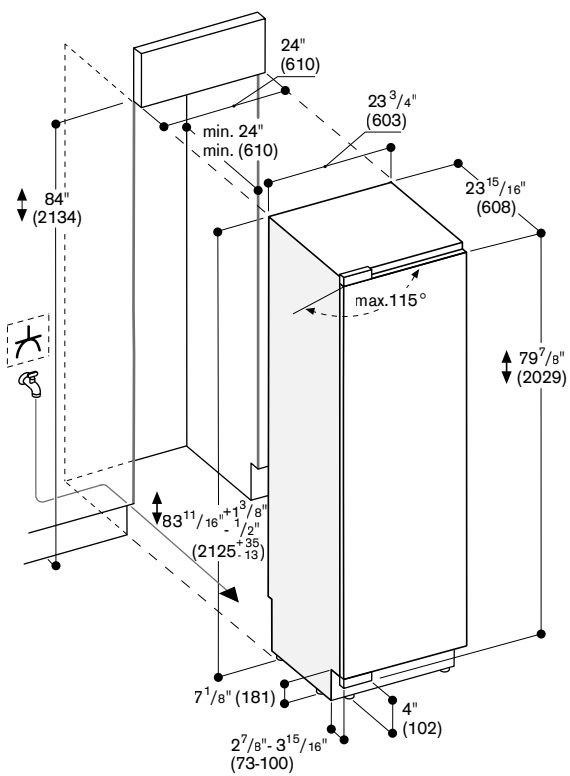
Cold water connection required.

Electrical location 6" above ground in lower left corner of unit.

Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).

Water pressure 29 to 116 psi.







RF 471 705

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 (RA 460 000)
- 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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

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 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 custom
cabinet fronts when panels are split
vertically to create one door front.

RA 464 714

Ventilation grill stainless steel
For 30" (76.2 cm) wide appliances,
with integrated water filter.

Optional accessories

RA 448 220

Ice storage container, small.

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water
filtration system

Vario 400 series freezer column

RF 471

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door bins
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Integrated automatic ice maker with fixed 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction warning system.

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.
Temperature adjustable from 3 °F to -11 °F.
4-star freezer compartment.
Freezing capacity 11.7 kg/24 h.
Storage time after a malfunction (14) h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
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 bins.
4 height-adjustable door bins.

Ice maker

Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 2.9 lb (1.5 kg)/24 h.
Removable ice storage container with approx. 6.6 lbs. (2.5 kg) capacity.

Consumption data

Energy consumption 479 kWh/year.
Noise level 42 dB(A) re 1 pW.

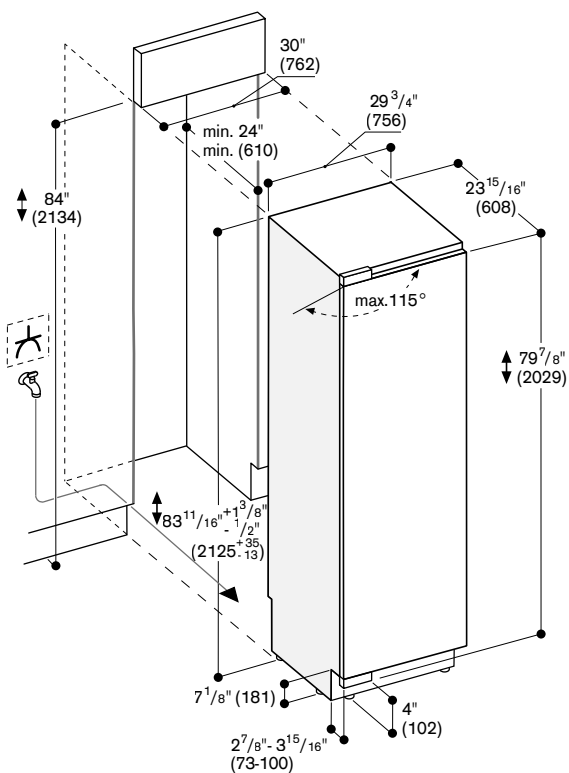
Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
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).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
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 1,300 W/24 h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
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 246.



RF 491 705

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 (RA 460 000)
- 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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

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 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 custom
cabinet fronts when panels are split
vertically to create one door front.

RA 464 914

Ventilation grill stainless steel
For 36" (91.4 cm) wide appliances.

Optional accessories

RA 448 220

Ice storage container, small.

Part No. 17005582

Water filter cartridge

Part #11037377

Water filter bypass for home water
filtration system

Vario 400 series freezer column

RF 491

- Stainless steel interior with solid anthracite aluminium 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 bins can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door rack
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door bins for flexible positioning
- Integrated automatic ice maker with fixed 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 in 52 languages.

Features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest 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-star freezer compartment.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
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 bins.
3 height-adjustable door bins.

Ice maker

Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5 kg) capacity.

Consumption data

Energy consumption 528 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes

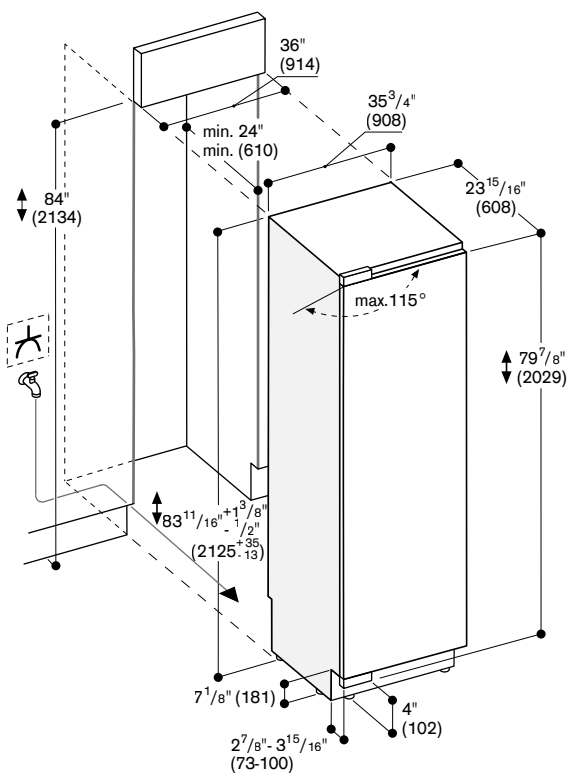
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 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).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
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: 1,400 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
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 246.



RW 414 765

Fully integrated, with glass door
Width 18" (45.7 cm)

Included accessories

1 Accessory for side-by-side
installation (RA 460 000)

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 used to conceal the gap
between the appliance and adjacent
cabinet.

White powder coated metal.

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 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 custom
cabinet fronts when panels are split
vertically to create one door front.

RA 464 111

Ventilation grill stainless steel
For 18" (45.7 cm) wide appliances.

Vario 400 series wine climate cabinet RW 414

- Two individual temperature zones,
both continuously variable
- 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 aluminium in
anthracite
- Bottle trays with hidden telescopic
rails
- Warm white and glare-free LED
light spots
- 5 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
- Number of standard wine bottles:
70
- Sabbath mode certified by Star-K

Operation

TFT touch display operation.
Clear text display in 52 languages.

Technical features

Dynamic cold air distribution with
Multi-Flow Air System.
Automatic defrosting with defrost
water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
When rest mode (Sabbath mode)
is active, the appliance can only be
opened using a handle.
Open-door and malfunction warning
system.

Home network integration for digital
services (Home Connect) wireless via
WiFi. Light scenarios and temperature
setting via 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.

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 9.8 cu.ft.

Optional accessories

RA 430 000

Screw hole cover set. 8 pieces.
(When telescopic rails are removed)

RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.

For 18" (45.7 cm) wide appliances.

Includes screw hole cover set

RA 430 000.

RA 493 060

Presenter in oak wood and aluminum
in anthracite for single bottle display
1 piece.

Includes screw hole cover set

RA 430 000.

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" (45.7 cm) wide appliances.

Consumption data

Energy consumption 162 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes

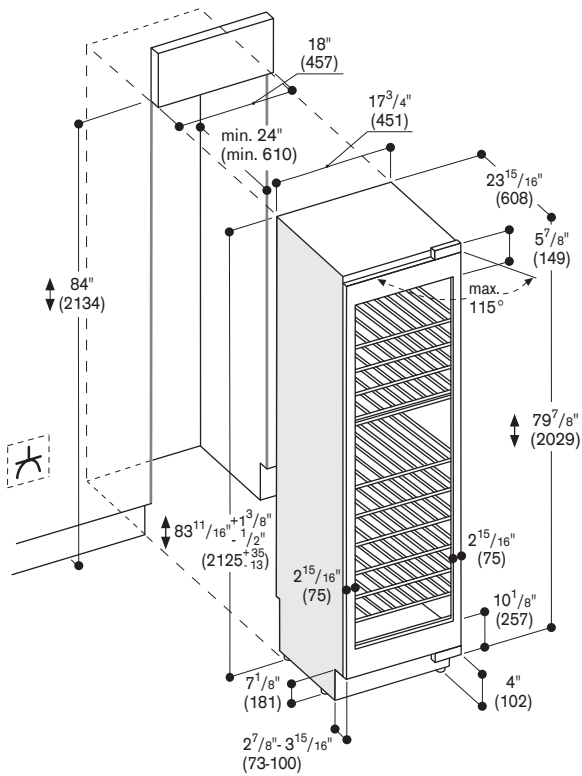
Flat hinge.
Door hinge right, reversible.
When ordering steel door panel frame
with handle, specify RA 421 116 left-
hinged or RA 421 117 right-hinged.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 160 lbs. (73 kg).
Plan a power outlet outside of the
cut-out niche.
No transport/operation above 6,500
feet (2,000) sea level.
Ships with white ventilation grill.
Stainless steel grill is an optional
accessory. No toe kick provided.
Glass door may not be covered with a
solid panel.

Please read additional planning notes
on page 242 – 251.

Rating

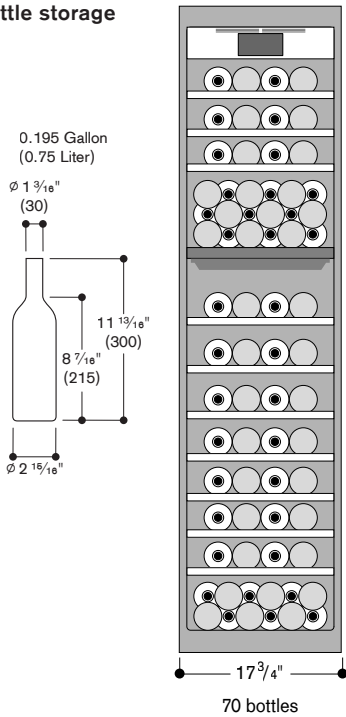
Total rating: 440 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m),
detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 246.

Bottle storage



Numbers indicated
inside parenthesis () = mm



RW 466 765

Fully integrated, with glass door
Width 24" (61 cm)

Included accessories

1 Accessory for side-by-side installation (RA 460 000)

Installation accessories

RA 421 616

Stainless steel door panel frame with handle
For 24" (61 cm) RW wine storage unit, left-hinged, panel thickness ¾".

RA 421 617

Stainless steel door panel frame with handle
For 24" (61 cm) RW wine storage unit, right-hinged, panel thickness ¾".

RA 423 140

Side trims used to conceal the gap between the appliance and adjacent cabinet.
White powder coated metal.

RA 425 110

Stainless steel handle for wine climate cabinet.
With 3 mounts, length 44 ½" (1.131 mm).

RA 428 616

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 ¾" and less than 6 ¾" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 ¾" apart from each other.

RA 460 020

Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 611

Ventilation grill stainless steel
For 24" (61 cm) wide appliances.

Vario 400 series wine climate cabinet RW 466

- 3 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 aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 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
- Number of standard wine bottles: 99
- Sabbath mode certified by Star-K

Operation

TFT touch display operation.
Clear text display in 52 languages.

Technical features

Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
When rest mode (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. Light scenarios and temperature setting via 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.

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 13.4 cu.ft.

Optional accessories

RA 430 000

Screw hole cover set. 8 pieces.
(When telescopic rails are removed)

RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open bottles. Includes screw hole cover set RA 430 000.
For 24" (61 cm) wide appliances.

RA 493 060

Presenter in oak wood and aluminum in anthracite for single bottle display
1 piece. Includes screw hole cover set RA 430 000.

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" (61 cm) wide appliances.

RA 420 010

Door lock for RW 414/464 wine storage unit
(Includes a special drill kit).

Consumption data

Energy consumption 179 kWh/year.
Noise level 42 dBA.

Planning notes

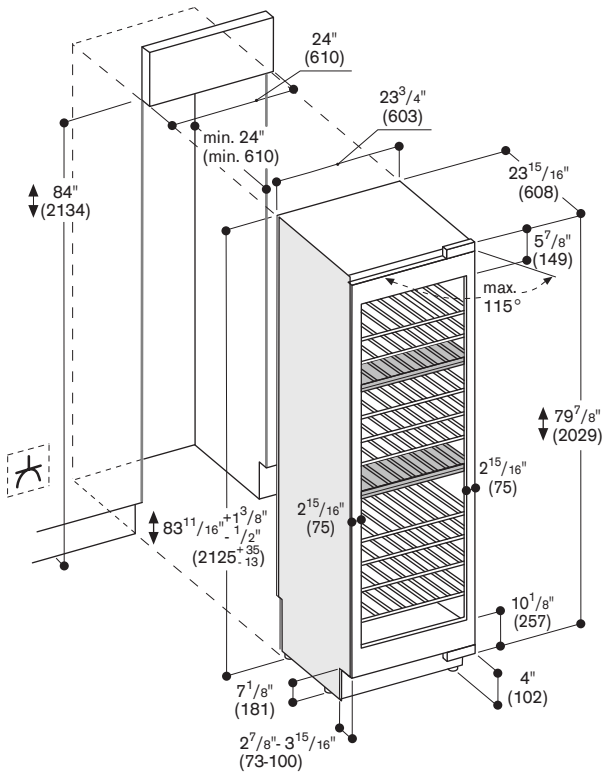
Flat hinge.
Door hinge right, reversible. When ordering steel door panel frame with handle, specify RA 421 616 left-hinged or RA 421 617 right-hinged.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 160 lbs. (73 kg).
Plan a power outlet outside of the cut-out niche.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
No transport/operation above 6,500 feet (2,000) sea level.

Please read additional planning notes on page 242 – 251.

Rating

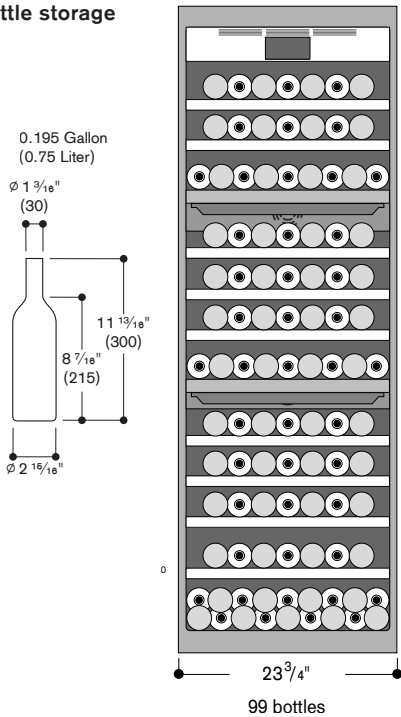
Total rating: 490 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3.0 m), detachable.





The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 246.

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)
ADA compliant

Optional accessories

RA 050 220

Replacement activated charcoal air filter for upper and lower temperature zone.

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets.

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
- Number of standard wine bottles: 34
- Side-by-side installation possible with special accessory

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.
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

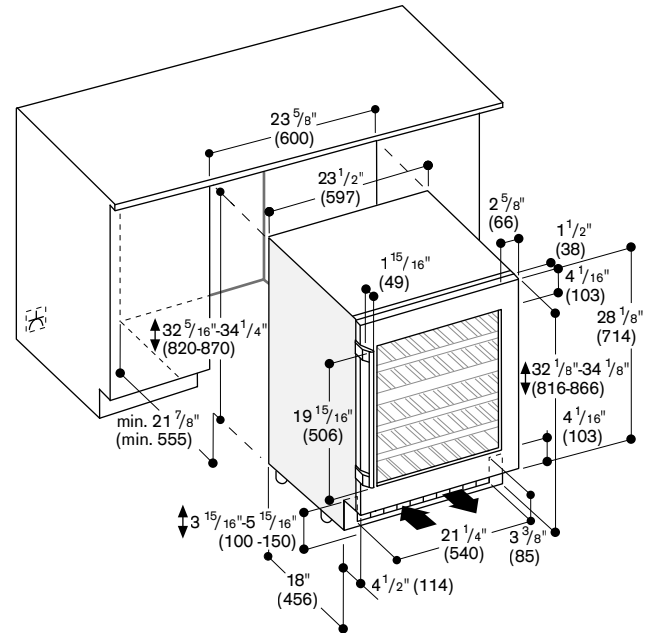
Toe kick not included. Custom toe kick with ventilation louvers required.
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opens to 95° and can be fixed.
For integration next to a side wall, a clearance of 5 7/8" hinge side is required.
Plan a power outlet outside of the cut-out.
No transport/operation above 4,920 ft (1500 m) sea level.

Consumption data

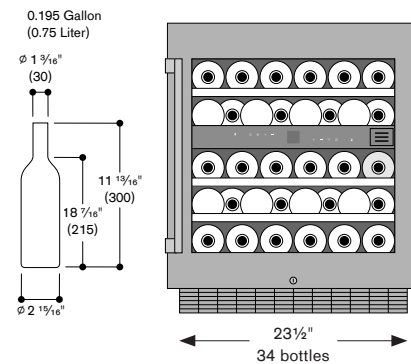
Energy consumption
144 kWh/year.
Noise level 3835 dB(A) re 1 pW.

Rating

Total rating: 200 W/24h.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 71" with plug.



Bottle storage



Numbers indicated
inside parenthesis () = mm



200 series two-door bottom freezer RB 280

- 4 climate zones incl. two fresh cooling drawers close to 32 °F
- Height adjustable safety glass shelves
- Door bins with aluminum profiles
- Cushioned door closing system allowing a soft and controlled door closure
- ENERGY STAR® certified
- Total unit gross capacity 8.3 cu.ft.

Operation

Electronic precision temperature control with digital temperature display. Touch keys.

Technical Features

Automatic defrosting with defrost water evaporation.
Soft-closing door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction warning system.

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.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
2 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light element.

Fresh cooling close to 32°F (0°C)

1 fully extendable fresh cooling drawer close to 32°F (0°C), illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
Ideal for meat, fish and poultry.

Freezer compartment

No-frost technology with fast freezing.
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
Defrost assistance.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.

Consumption data

Energy consumption 232 kWh/year.
Noise level 37 dB(A) re 1 pW.

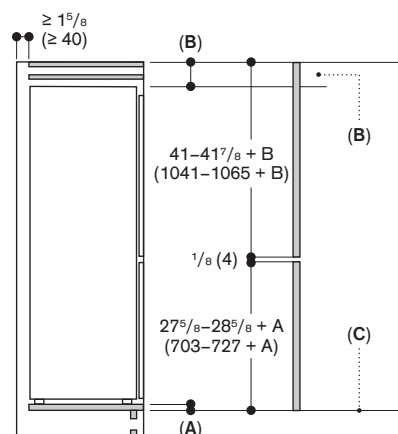
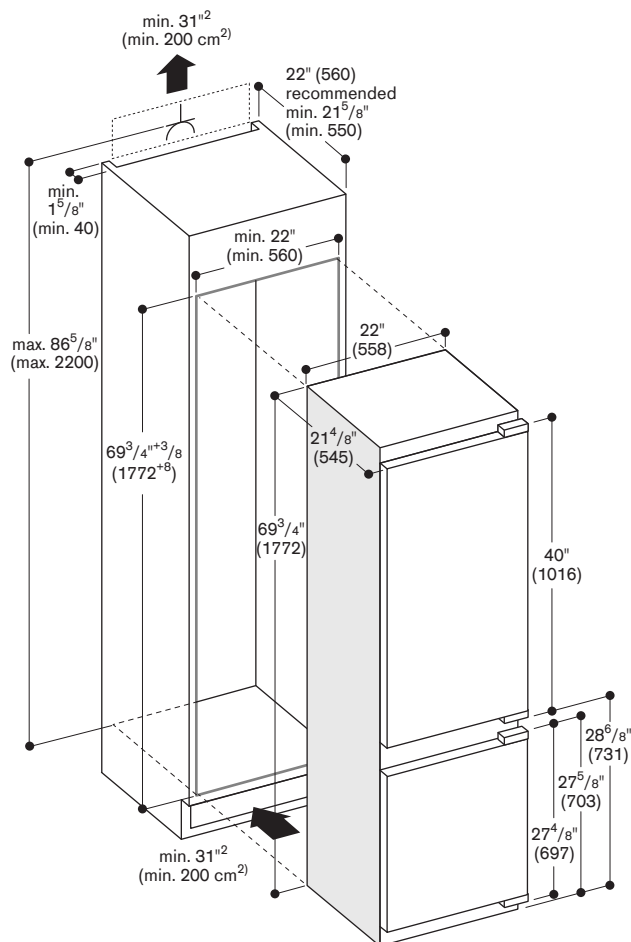
Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 42 lb (19 kg).
Lower door 42 lb (19 kg).

Consider the RA 260 000 accessory for heavier custom door panels.

Rating

Total rating 90 W.
Total Amps: 10 A.
Connecting cable 59" with ground plug.



A: Cabinet shelf
B: Front panel overhang
C: Lower edge of front panel
The specified unit door dimensions are valid for a door gap of 1/8" (4 mm)

Numbers indicated
inside parenthesis () = mm

RB 282 705

Two-door bottom freezer
without ice maker
Fully integrated
Width: 22 1/4" (56 cm)

Included accessories

- 2 ice packs
- 3 egg trays
- 1 wine and champagne rack
- 1 ice cube tray with lid

Optional accessories

RA 430 100

Storage container with transparent lid, anthracite

RA 260 000

Heavy duty hinge support for a maximum door weight of 59 lb (27 kg).

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.

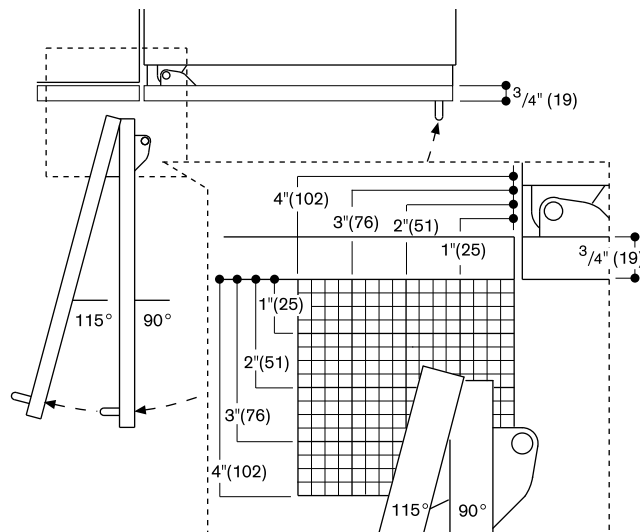
When installing a cooling appliance next to a BOP/BMP from the 200 series ovens, a minimum lateral distance of $1\frac{3}{16}$ " (30 mm) is required, if the non-hinge side of the cooling appliance is next to the BOP/BMP. If both appliances are hinged on the same side, a minimum lateral distance of $1\frac{9}{16}$ " (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.).

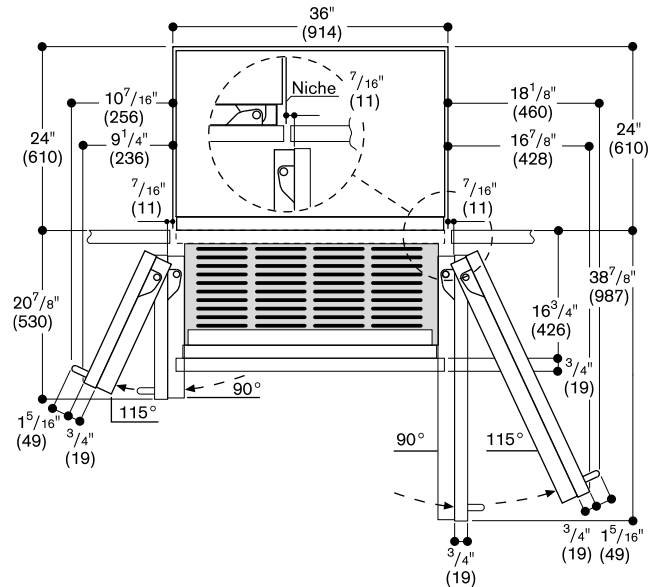
The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of $\frac{3}{4}$ " (19 mm).

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° or any other installation which requires a 90° door angle as drawers can't be pulled out completely or removed. 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.



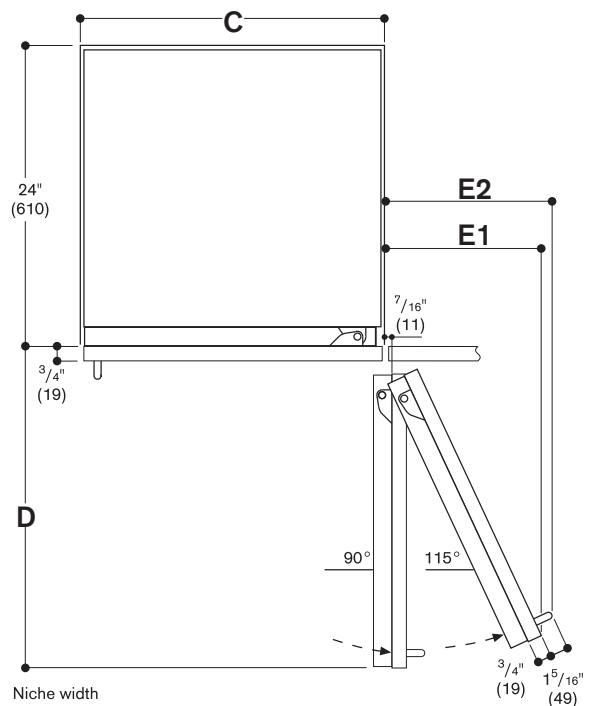
The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of $\frac{3}{4}$ " (19 mm).

Wall clearance RB 492/RY 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



| Niche width | 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 $\frac{5}{8}$ " (395 mm) | |
| 36" (914 mm) | 38 $\frac{5}{16}$ " (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 $+1\frac{3}{8}$ " (+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 $3\frac{3}{16}$ " (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.

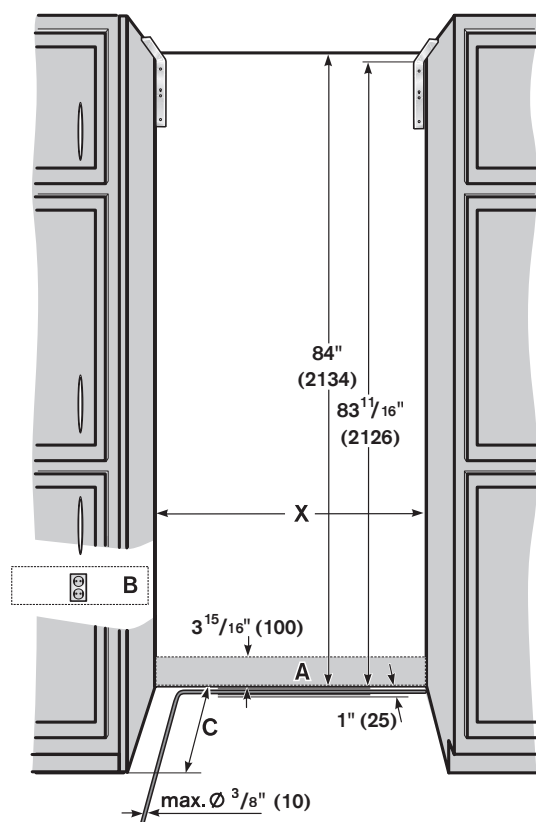
Installation cutout

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 $\frac{5}{8}$ " (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 |
|-------|----------------------------------------------|---------------------|
| RC462 | 24" refrigeration column | 983 lbs (446kg) |
| RC472 | 30" refrigeration column | 1,148 lbs (521kg) |
| RC492 | 36" refrigeration column | 1,430 lbs (649kg) |
| RF411 | 18" freezer column | 806 lbs (366kg) |
| RF461 | 24" freezer column | 902 lbs (450kg)* |
| RF471 | 30" freezer column | 1,177 lbs (533kg) |
| RF491 | 36" freezer column | 1,403 lbs (636kg) |
| RF463 | 24" ice & water dispenser columns | 1,068 lbs (484kg) |
| RB472 | 30" two-door bottom freezer | 1,222 lbs (554kg) |
| RB492 | 36" two-door bottom freezer | 1,444 lbs (655kg) |
| RY492 | 36" three-door bottom freezer | 1,682 lbs (763kg) |
| RW414 | 18" wine climate cabinet | 867 lbs (394)kg |
| RW466 | 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

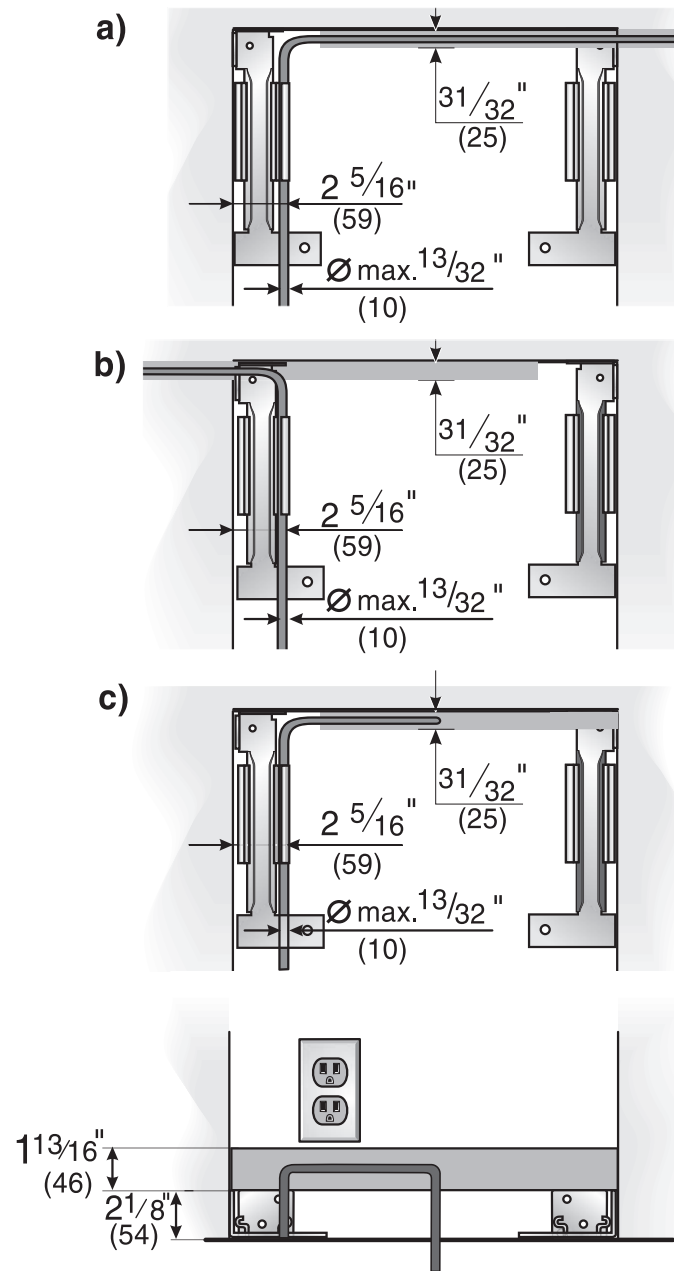
Water Location

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.

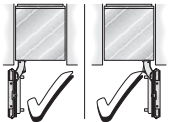
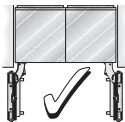
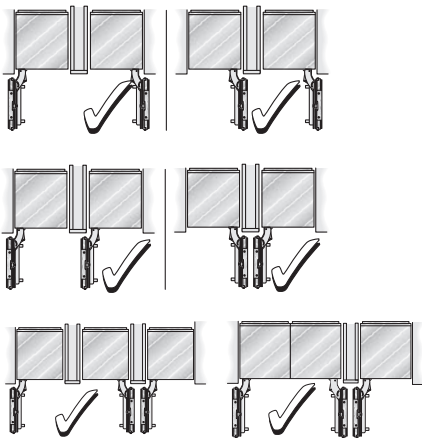
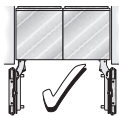

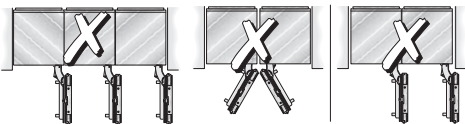
A separate shut-off valve must be installed for the appliance water connection.

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 |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <div>Stand-Alone</div> <div></div> | <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> |
| <div>Side-By-Side</div> <div></div> | <p>When two appliances are installed side-by-side kit (RA 460 000) must be used. For combinations that involve a freezer column and/or wine column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6 5/16" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).</p> |
| <div>Split Columns with Partition</div> <div></div> | <p>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>For all side-by-side combinations with partitions where any appliances are installed less than 6 5/16" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).</p> |
| <div>At The End of a Cabinetry Run</div> <div></div> | <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 |
| <div></div> | <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> |
| <div></div> | <p>A partition—minimum 5/8" (16 mm)—is recommended to ensure the doors do not interfere with one another when opened. When not using a partition, only one door at a time may be opened. (See page 242 for details on door swivel range dimensions)</p> <p>For all side-by-side combinations with partitions where any appliances are installed less than 6 5/16" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).</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!

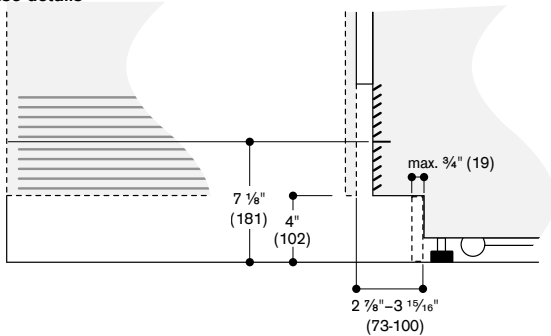
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower toe kick area. You must observe the minimum distance of 3 15/16" (100 mm) between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into 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 ¾" (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 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 1/8" (181 mm). If this is the case, air inlets and exhaust air outlets would become visible!

Upper molding

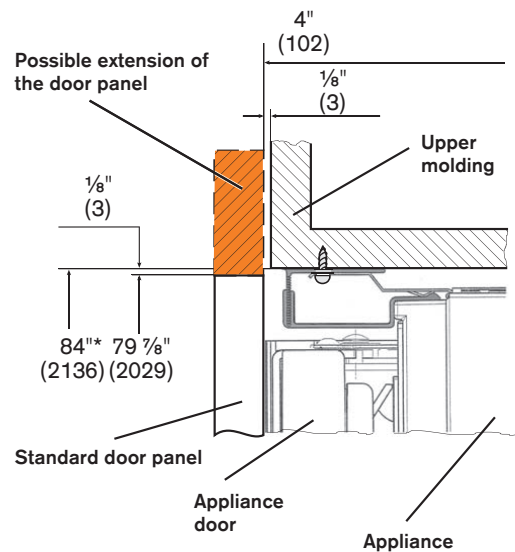
The height of the cabinet door on the appliance is dependent on:

- 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 7/8" (2,029 mm).

The height can be adjusted within a range of $-\frac{1}{2}"$ (-13 mm) to $+1 \frac{3}{8}"$ (+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 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)

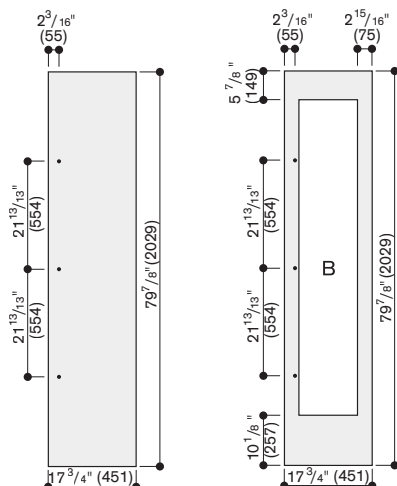
These specifications provide you with a good starting point for a variety of kitchen designs.

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.

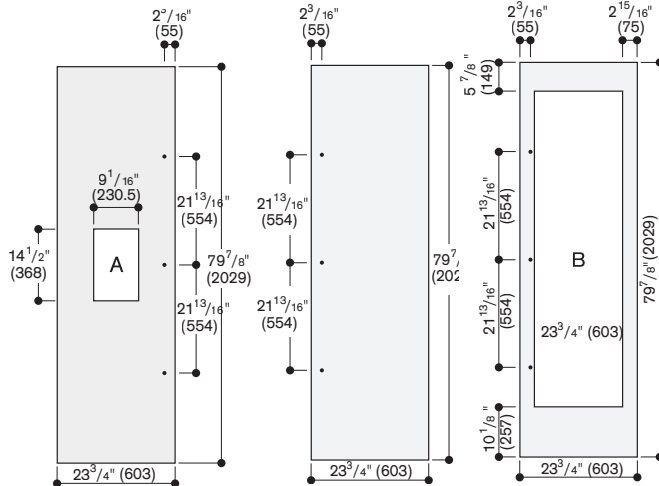
B: Width of the side frame parts of the door panel can be between 2 3/16" (65 mm) and 1/4" (82mm).

Maximum permitted door panel weight (for each door front)

| Model | Description | Max. panel weight |
|-------|-----------------------------------|------------------------------------------|
| RC462 | 24" refrigerator column | 90 lbs (41kg) |
| RC472 | 30" refrigerator column | 53 lbs (24kg) |
| RC492 | 36" refrigerator column | 95 lbs (43kg) |
| RF411 | 18" freezer column | 130 lbs (59 kg) |
| RF461 | 24" freezer column | 90 lbs (41kg) |
| RF471 | 30" freezer column | 55 lbs (25 kg) |
| RF491 | 36" freezer column | 95 lbs (43kg) |
| RF463 | 24" ice & water dispenser columns | 147 lbs (67kg) |
| RB472 | 30" two-door bottom freezer | 90 lbs. (41kg) Drawer 22 lbs (10kg) |
| RB492 | 36" two-door bottom freezer | 103 lbs. (47kg) Drawer 22 lbs. (10kg) |
| RY492 | 36" three-door bottom freezer | 147 lbs. (67kg) Drawer 22 lbs (10kg) |
| RW414 | 18" wine climate cabinet | 167 lbs (76 kg) |
| RW466 | 24" wine climate cabinet | 160 lbs (73 kg) |

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)



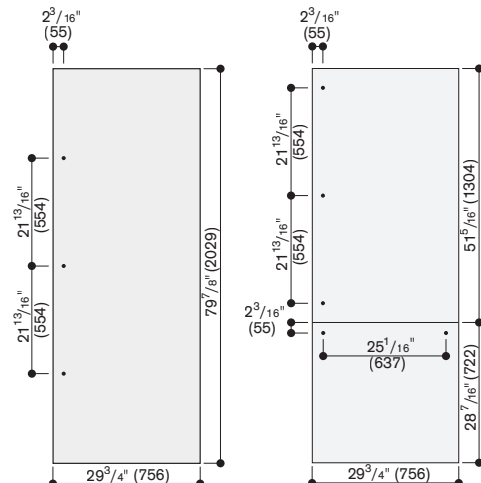
The door panel thickness is 3/4" (19mm).

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).

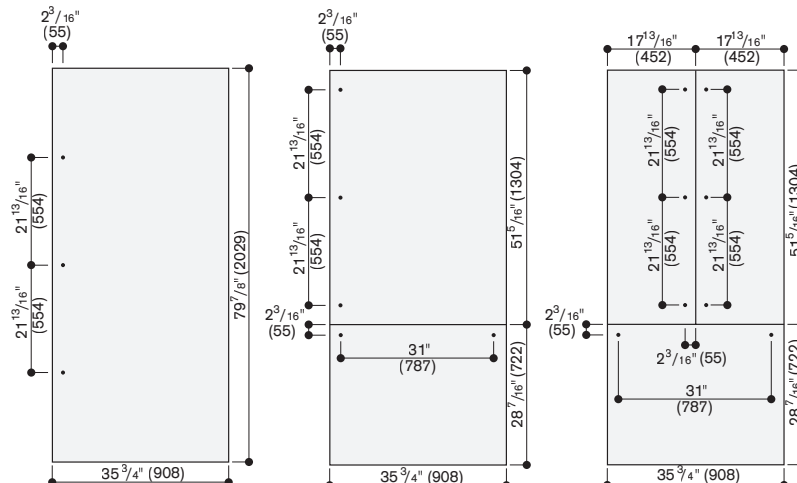
Recess width 30" (76.2cm)



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.

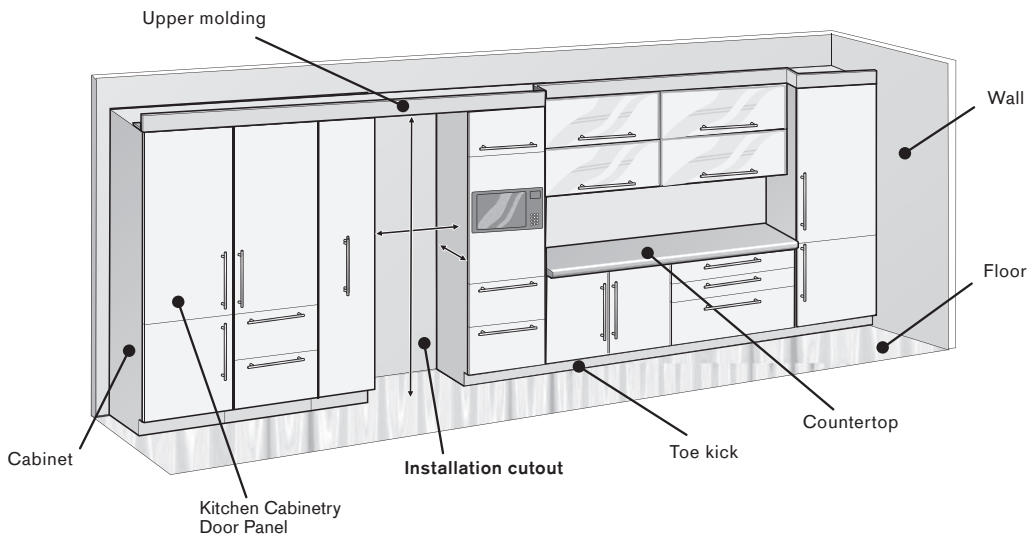
Recess width 36" (91.4cm)



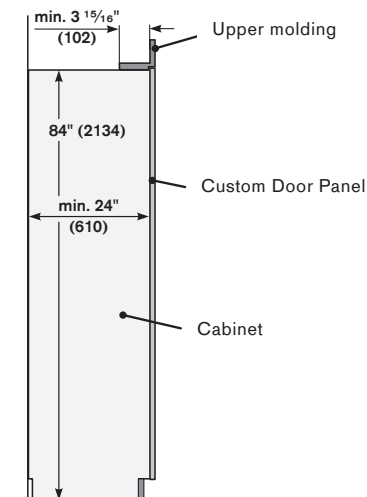
The door panel thickness is 3/4" (19mm).

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.

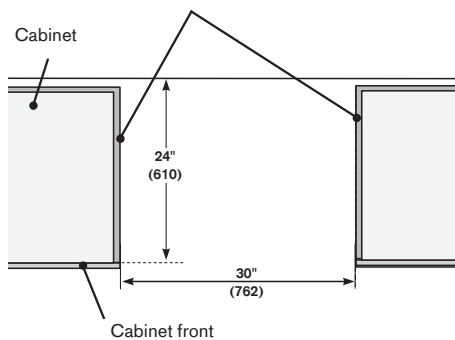
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

Requirements for the installation cutout:

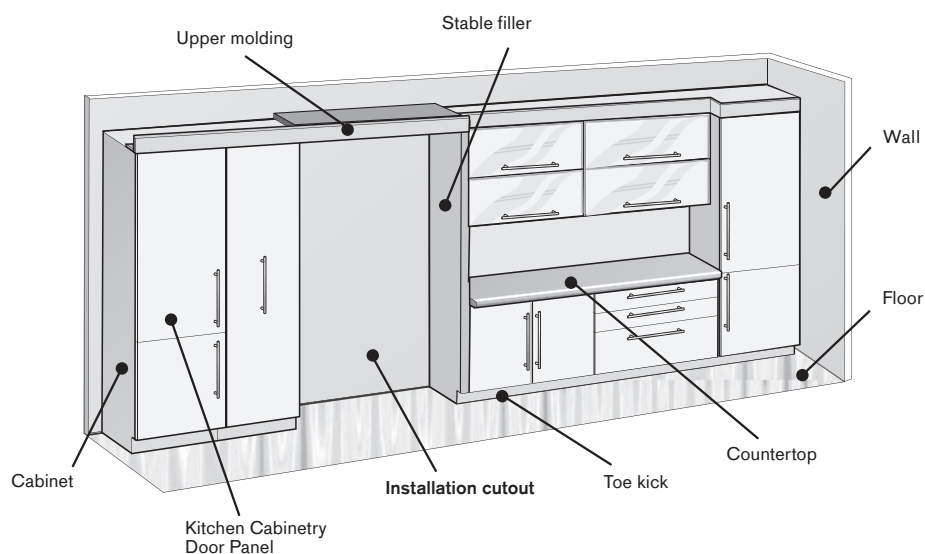
- The side walls of the installation cutout must be completely even and flat along their entire depth
- Upper molding is at least 3 15/16" (100 mm) deep and made of a solid material (min. 5/8" (16 mm) thick)
- Width of the installation cutout: 30" (762 mm)
- Depth of the installation cutout: min. 24" (610 mm)

The side walls of the installation cutout must be completely even and flat along their entire depth.

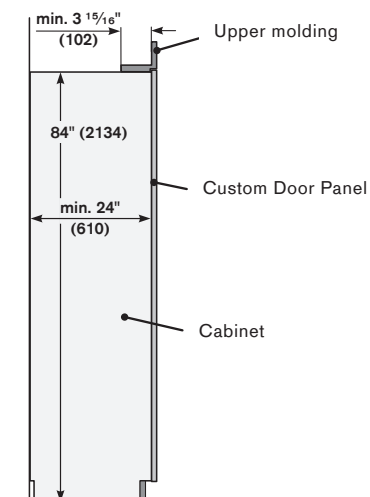
Horizontal cut Installation cutout



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.

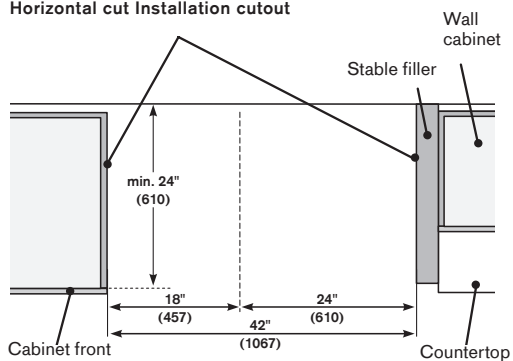
The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

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 $3\frac{15}{16}$ " (100 mm) deep and made of a solid material (min. $\frac{5}{8}$ " (16 mm) thick)
- Width of the installation cutout:
 $24" (610 \text{ mm}) + 18" (457 \text{ mm}) = 42" (1,067 \text{ mm})$
- 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)*, included with RF and RW models.
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)*, included with RF and RW models.
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 panel for the RW.

Side-by-side solution 3

RW 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)*, included with RF and RW models.
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 panel 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)*, included with RF and RW models.
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)*, included with RF and RW models.
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)*, included with RF and RW models.

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)*, included with RF and RW models, 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)*, included with RF and RW models.

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)*, included with RF and RW models.

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 an very humid environment always use the additional side heating element in addition to 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 492 705 | RB 492 705 | RB 472 705 | RC 492 705 |
| 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/RY 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 |
|--------------|--------------|------------|------------|------------|------------|------------|------------|
| RC 472 705 | RC 462 705 | RF 463 706 | RF 463 707 | RF 411 705 | RF 461 705 | RF 471 705 | RF 491 705 |
| RA 421 713 | RA 421 615 | RA 422 611 | RA 422 611 | RA 421 115 | RA 421 615 | RA 421 713 | RA 421 914 |
| RA 428 713 | RA 428 615 | RA 428 811 | RA 428 811 | RA 428 115 | RA 428 615 | RA 428 713 | RA 428 914 |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| 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 466 765 | RW 414 765 |
| 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) | • | • |

| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

Included and optional accessories for Vario 400 series cooling appliances

RA050220
Replacement activated charcoal
air filter.



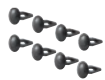
RA430100
Storage container with transparent lid,
anthracite.
Egg insert part #11031964



RA 493 060
Presenter in oak wood and aluminum
in anthracite for single bottle display
1 piece.
Includes screw hole cover set
RA 430 000.



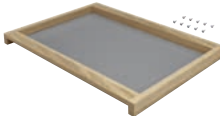
RA 430 000
Screw hole cover set. 8 pieces.



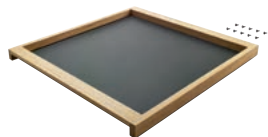
RA 448 220
Ice storage container, small.
For installation with a door opening
angle of 90° the delivered ice
storage container must be
exchanged for the small ice storage
container. This must be done prior to
fixing the door.



RA 492 160
Removable shelf with oak wood frame.
Suitable for decanters and open bottles.
Includes screw hole cover set
RA 430 000.
For 18" wide appliances.



RA 492 660
Removable shelf with oak wood frame.
Suitable for decanters and open bottles.
Includes screw hole cover set
RA 430 000.
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.



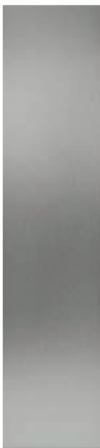
RA 498 640
Bottle support in oak wood for
convenient storage of bottles on the
division plate.
For 24" wide appliances.



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".



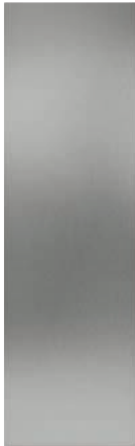
RA 428 116
Stainless steel door panel frame,
handleless
For 18" wide appliances,
panel thickness ¾".



RA 421 615
Stainless steel door panel with
handle
For 24" wide appliances,
panel thickness ¾".



RA 428 615
Stainless steel door panel,
handleless
For 24" wide appliances,
panel thickness ¾".



RA 421 616
Stainless steel door panel frame with
handle
For 24" wide appliances,
left-hinged, panel thickness ¾".



RA 421 617
Stainless steel door panel frame with
handle
For 24" wide appliances, right-
hinged, panel thickness ¾".



RA 428 616
Stainless steel door panel frame,
handleless
For 24" wide appliances, panel
thickness ¾".



RA 421 713
Stainless steel door panel with
handle
For 30" wide appliances,
panel thickness ¾".



RA 428 713
Stainless steel door panel,
handleless
For 30" wide appliances,
panel thickness ¾".

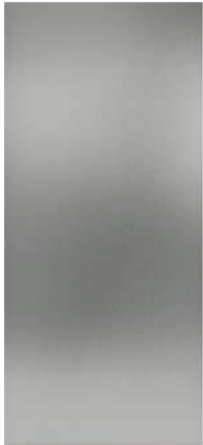


Included and optional accessories for Vario 400 series cooling appliances

RA 421 914
Stainless steel door panel with handle
For 36" wide appliances,
panel thickness ¾".



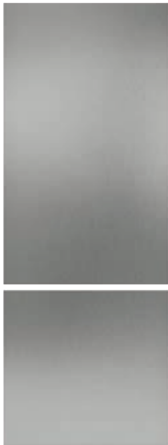
RA 428 914
Stainless steel door panel,
handleless
For 36" wide appliances,
panel thickness ¾".



RA 421 715
Stainless steel door panel with handle
For RB 472, panel thickness ¾".



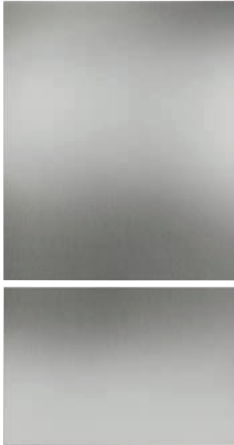
RA 428 715
Stainless steel door panels,
handleless
For RB 472, panel thickness ¾".



RA 421 913
Stainless steel door panels with handles
For RB 492, panel thickness ¾".



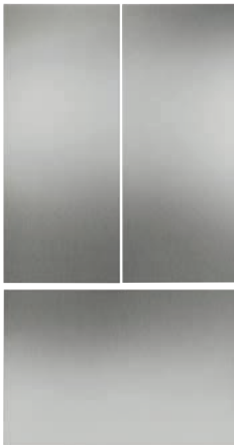
RA 428 913
Stainless steel door panels,
handleless
For RB 492, panel thickness ¾".



RA 421 915
Stainless steel door panels with handles
For RY 492, panel thickness ¾".



RA 428 915
Stainless steel door panels,
handleless
For RY 492, panel thickness ¾".



RA 422 611
Stainless steel door panel with
handle
For RF 463, panel thickness 3/4".



RA 428 811
Stainless steel door panel,
handleless
For RF 463, panel thickness 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 bottom 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 bottom freezer door.

For RB/RY 492, with 2 mounts, length 31 7/8" (810 mm), drilling distance between the mounts 31" (787 mm).



Part No. 17005582

Water filter cartridge.



Part No. 11037377

Water filter bypass for home water filtration system.



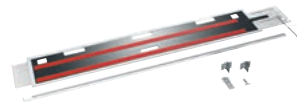
RA 460 000

Installation kit for side-by-side installation for connecting any two columns. 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 custom cabinet fronts when panels are split vertically to create one door front.



RA 460 030

Connecting element for custom cabinet fronts when panels are split vertically to create one door front.



RA 464 111

Ventilation grill stainless steel For 18" wide appliances without water filter.



RA 464 113

Ventilation grill stainless steel For RF 411 705



RA 464 611

Ventilation grill stainless steel For 24" wide appliances without water filter.



RA 464 616

Ventilation grill stainless steel For RF 461 705.



RA 464 617

Ventilation grill stainless steel For RF 463 706.



RA 464 618

Ventilation grill stainless steel For RF 463 707.



RA 464 711

Ventilation grill stainless steel
For 30" wide appliances without
water filter.

**RA 464 712**

Ventilation grill stainless steel
For 30" wide appliances, with
integrated water filter.

**RA 464 713**

Ventilation grill stainless steel
For RB 472 705.

**RA 464 714**

Ventilation grill stainless steel
For RF 471 705.

**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 without
water filter.

**RA 464 913**

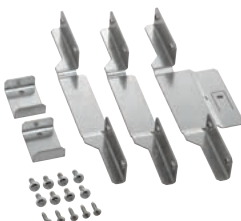
Ventilation grill stainless steel
For RB 492 705 and RY 492 705.

**RA 464 914**

Ventilation grill stainless steel
For RF 491 705.

**RA 097 600**

Accessory for side-by-side
installation of two under-counter wine
climate cabinets.

**RA 420 010**

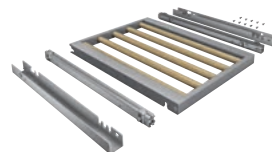
Door lock for RW 414 and RW 466

**RA 260 000**

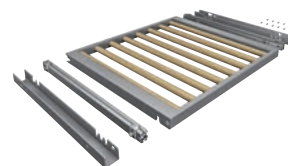
Heavy duty hinge support for a
maximum door weight of 59 lb (27
kg).

**RA 491 161**

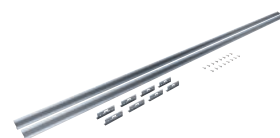
Fully extendable bottle trays with
hidden telescopic rails in oak wood
and solid aluminum in anthracite
For 18" wide appliances.

**RA 491 661**

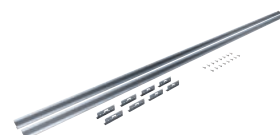
Fully extendable bottle trays with
hidden telescopic rails in oak wood
and solid aluminum in anthracite
For 24" wide appliances.

**RA 423 140**

Used to conceal the gap between the
appliance and adjacent cabinet.
Long. White powder coated metal.

**RA 423 340**

Used to conceal the gap between the
appliance and adjacent cabinet.
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 492 705 | RB 492 705 | RB 472 705 |
| 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) | 1.568 | 1.380 | 1.288 |
| Annual energy consumption | (kWh) | 579 | 504 | 470 |
| 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 bins | (No.) | 6 | 3 | 3 |
| Egg bins | (No. of eggs) | 18 | 18 | 18 |
| Freezing | | | | |
| Fast freezing | | • | • | • |
| Freezing capacity | (lb/24h) | 14 | 14 | 14 |
| Storage time after a malfunction | (hrs.) | 13 | 13 | 13 |
| Interior compartments | (no.) | – | – | – |
| Baskets, containers, drawers in the interior | (no.) | 2 | 2 | 2 |
| Door bins | (no.) | – | – | – |
| Ice bucket, ice cub trays | (no.) | 1 | 1 | 1 |
| Rating | | | | |
| Water connection inlet | | | | |
| Total Amps | | 10 | 10 | 10 |

• Included. – Not available. ° Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services.

[illegible]

Vario 400 series cooling appliances



| Appliance type | | Freezer | Freezer | Freezer |
|--------------------------------------------------------------------------|--------------------|-------------------------------|-------------------------------|-------------------------------|
| Fully integrated / integrated | | RF 463 706 | RF 463 707 | RF 491 705 |
| 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) | 1.244 | 1.244 | 1.446 |
| Annual energy consumption | (kWh) | 454 | 454 | 528 |
| 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 bins | (No.) | - | - | - |
| Egg bins | (No. of eggs) | - | - | - |
| Freezing | | | | |
| Fast freezing | | • | • | • |
| Freezing capacity | (lb/24h) | 18 | 18 | 20 |
| Storage time after a malfunction | (hrs.) | 8 | 8 | 8 |
| Interior compartments | (no.) | 4 | 4 | 5 |
| Baskets, containers, drawers in the interior | (no.) | 2 | 2 | 2 |
| Door bins | (no.) | - | - | 3 |
| Ice bucket, ice cub trays | (no.) | 1 | 1 | 1 |
| Rating | | | | |
| Water connection inlet | | | | |
| Total Amps | | 10 | 10 | 10 |

• 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 | | |
|------------------------------|------------------------------|------------------------------|
| RF 471 705 | RF 461 705 | RF 411 705 |
| 29 ¾" x 83 1 16" x 23 15 16" | 23 ¾" x 83 1 16" x 23 15 16" | 17 ¾" 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 7 16" 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 |
| • | • | • |
| 1.312 | 1.191 | 1.107 |
| 479 | 435 | 404 |
| 42 | 42 | 42 |
| • | • | • |
| • | • | • |
| 52 | 52 | 52 |
| • / - / - / - | • / - / - / - | • / - / - / - |
| - | - | - |
| - | - | - |
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| • | • | • |
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| • | • | • |
| 23 | 19 | 16 |
| 10 | 7 | 6 |
| 5 | 5 | 5 |
| 2 | 2 | 2 |
| 4 | 4 | 4 |
| 1 | 1 | 1 |
| 10 | 10 | 10 |

Wine climate cabinets



| Appliance type | Wine climate cabinet | | |
|--------------------------------------------------------------------------|----------------------|-------------------------------|-------------------------------|
| Fully integrated / integrated | RW 466 765 | RW 414 765 | |
| 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" |
| Cutout dimensions W x H x D | (in) | 24" x 84" x 24" | 18" x 84" x 24" |
| Depth including wall clearance | (in) | 24" | 24" |
| Weight when empty | (lbs) | 344 (156) | 289 (131) |
| Shipping weight | (lbs) | 377 (171) | 318 (144) |
| Maximum load weight | (lbs) | 1093 (496) | 867 (394) |
| 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.) | 13.4 | 9.8 |
| - Net volume of cooling | (cu.ft.) | 13.4 | 9.8 |
| - Net volume of freezing | (cu.ft.) | - | - |
| Storage capacity 0.75 liter bottles | (no.) | 99 | 70 |
| ENERGY STAR® certified | | | |
| Daily energy consumption | (kWh/24h) | 0.49 | 0.44 |
| Annual energy consumption | (kWh) | 179 | 162 |
| Noise level | (dB (re 1 pW)) | 42 | 42 |
| | | | 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 |
| 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 bins | (No.) | - | - |
| Egg bins | (No. of eggs) | - | - |
| Wine | | | |
| Max. levels in the interior | | 12 | 13 |
| 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 | | 10 | 10 |
| | | | 10 |

• Included. - Not available. ° Optional accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services.

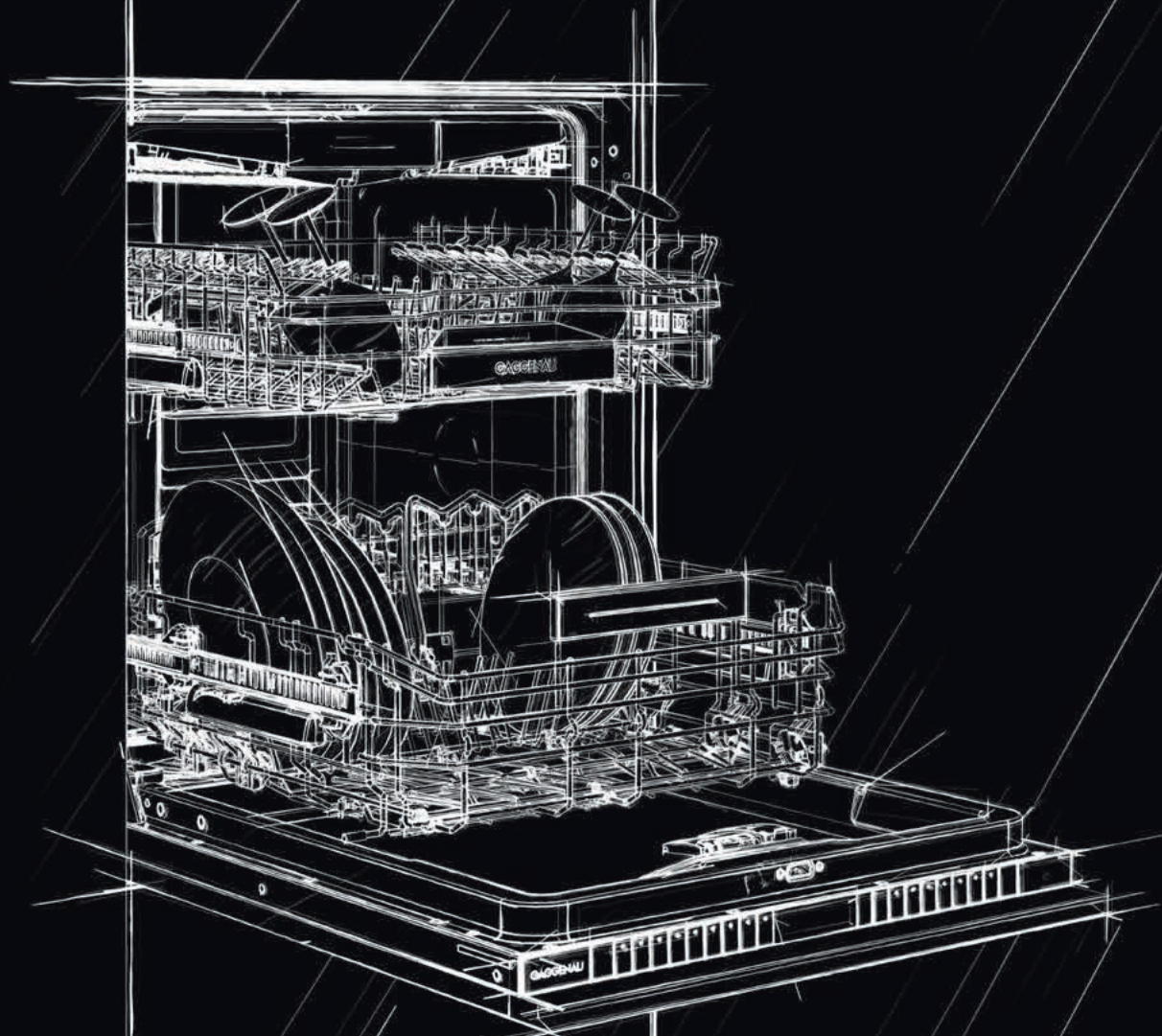
200 series cooling appliances



| 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 282 705 |
| 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) | 164 |
| 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/FC |
| Total net volume (cu.ft.) | | 8.3 |
| Storage capacity of 0.75 liter bottles | | – |
| ENERGY STAR® certified | | • |
| Daily energy consumption per 100 l (3.5 cu.ft.) of net volume | (kWh) | 0.28 |
| 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) | | 2 |
| Glass shelves in the cooling compartment continuous (amount) | | 3 |
| Drawers in the cooling compartment (amount) | | 2 |
| Wine and champagne bin | | 1 |
| Aluminum door bins | | – |
| Door lock | | – |
| Digital services (Home Connect) wireless via WiFi. ¹ | | • |
| Freezing | | |
| Fast freezing | | • |
| Storage time after a malfunction (hrs.) | | 13 |
| Interior compartments/containers/ice cube trays (amount) | | –/3/1 |
| 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

| | |
|-----------------------------------|-----|
| Dishwashers 400 series | 270 |
| Dishwashers 200 series | 274 |
| Planning notes | 276 |
| Accessories special accessories | 284 |
| Technical specifications | 286 |



DF 480 700

fully integrated (ADA compliant)
Euro tub, appliance height 32 3/16"

DF 481 700

fully integrated
Tall tub, appliance height 34 1/8"

Included accessories

- 1 baking tray spray head
- 1 Gastronorm container inserts
- 1 holder for long-stemmed glasses

Installation accessories

DA 020 010

Stainless steel side trims for DF 480

DA 020 110

Stainless steel side trims for DF 481

DA 231 110

Stainless steel-backed full glass door panel with handle for DF481 Tall tub dishwasher only.
Height adjustable by 2".

GZ 010 011

Aqua stop extension 78" (2 m long) for all dishwashers.

Special 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 glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061

Accessory basket
With smooth running rails
For DF481 dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
Movable knife shelf.

Dishwasher 400 series

DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, optimized basket design and intelligent water softening
- 8 programs with aqua sensor and 4 options, such as Power for cleaning and drying dishes in one hour and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless custom cabinet fronts
- 3rd rack for cutlery
- Remaining time projection onto the kitchen floor
- Very quiet: 42 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs.
Temporary noise reduction (only available with active Home Connect functionality).
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Remaining time projection.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Water softener.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

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.

Please read additional information on Home Connect on page 290.

Programs:

8 programs:
Auto 150°F - 160°F.
Auto 127°F - 140°F.
Auto 113°F - 122°F.
Eco 113°F - 136°F.
Wash and Dry.
Glass Care 122°F.
Quick wash 113°F (30 min.).
Personalization function via Home Connect (default setting: Pre-rinse).

4 options:

Intensive.
Power.
Sanitize.
Zeo Dry.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
3rd rack for cutlery and utensils.

Upper basket:

Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:

8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes for DF 480 (upper/lower rack)
10.5"/9.8", 9.6"/10.8" or 8.6"/12.2" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
11.4"/11", 10.4"/12" or 9.4"/13.3" respectively.

3 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Total annual energy consumption
269 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance toe-kick recess 3 1/16" (100 mm) (see drawing).
To display the remaining time projection, a minimum toe-kick protrusion is required (1 9/16" (40 mm) + thickness of the cabinet front).
The maximum plinth height must be reduced by 1 3/16" (30 mm) 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 cabinetry.
Installation and usage also with custom cabinet handle possible. The push-to-open function remains active.

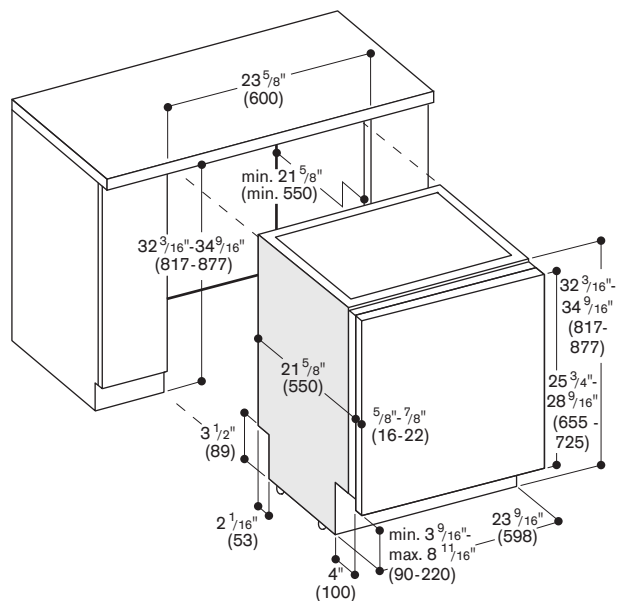
Please read additional planning notes on page 276 – 277.

Connection

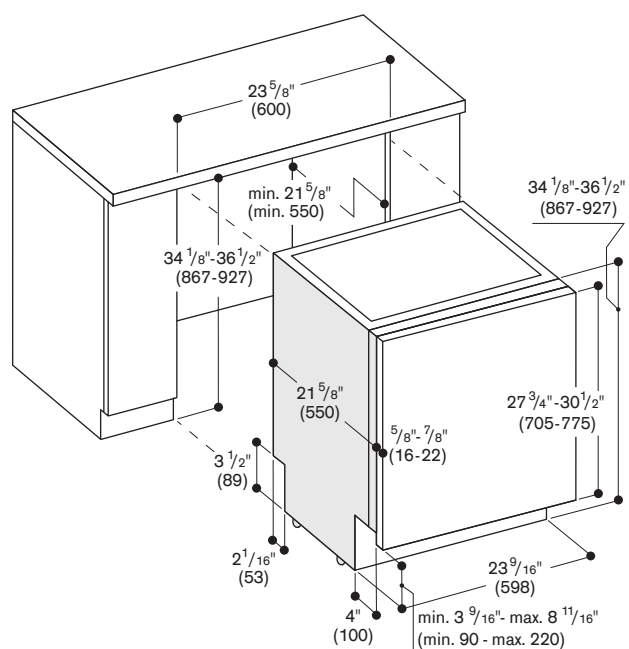
Total rating: 1,400 W.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with three-prong plug (NEMA 5-15P).



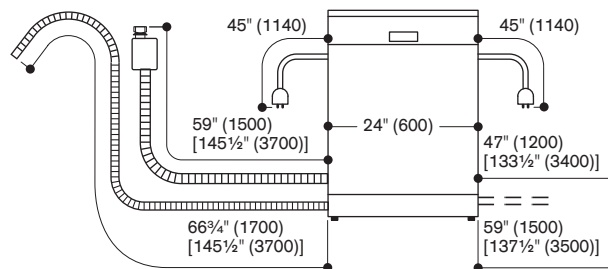
Euro Tub dishwasher DF480



Tall Tub dishwasher DF481



Connection dimensions for a 24" (600 mm) wide dishwasher



[] values with extension kit

Numbers indicated
inside parenthesis () = mm



DF 480 700F
fully integrated
with flexible hinge
Euro tub, appliance height 32 3/16"

DF 481 700F
fully integrated
with flexible hinge
Tall tub, appliance height 34 1/8"

Included accessories

- 1 baking tray spray head
- 1 Gastronorm container inserts
- 1 holder for long-stemmed 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" (2 m long) for all dishwashers.

Special 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 glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.
DA 045 061
Accessory basket
With smooth running rails
For DF 481 dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
Movable knife shelf.

Flexible hinge dishwasher 400 series DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, optimized basket design and intelligent water softening
- 8 programs with aqua sensor and 4 options, such as Power for cleaning and drying dishes in one hour and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless custom cabinet fronts
- 3rd rack for cutlery
- Flexible hinge for reduced toe-kick height to as low as 1 15/16" (50 mm)
- Lateral Info-Light
- Very quiet: 42 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs. Temporary noise reduction (only available with active Home Connect functionality).
Information key with use indicators. Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Lateral Info-Light.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Water softener.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

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.

Please read additional information on Home Connect on page 290.

Programs:

8 programs:
Auto 150°F - 160°F.
Auto 127°F - 140°F.
Auto 113°F - 122°F.
Eco 113°F - 136°F.
Wash and Dry.
Glass Care 122°F.
Quick wash 113°F (30 min.).
Personalization function (default setting: Pre-rinse).

4 options:
Intensive.
Power.
Sanitize.
Zeo Dry.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
3rd rack for cutlery and utensils.

Upper basket:

Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:

8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes for DF 480 (upper/lower rack)
10.5"/9.8", 9.6"/10.8" or 8.6"/12.2" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
11.4"/11", 10.4"/12" or 9.4"/13.3" respectively.

3 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Total annual energy consumption
269 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance toe-kick recess 3 15/16" (100 mm) (see drawing).
Rear feet adjustable at front.
Door weight up to 24 lbs (11 kg).
Door panel dimension dependent on toe-kick height of kitchen cabinetry.
Installation and usage also with custom cabinet handle possible. The push-to-open function remains active.

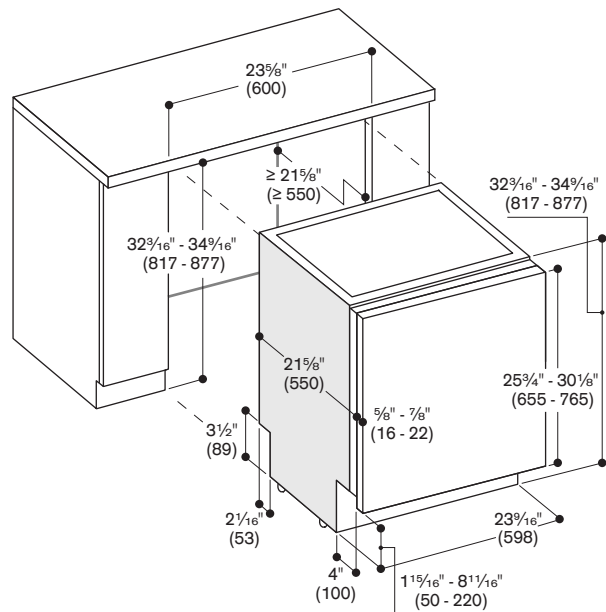
Please read additional planning notes, also concerning flexible hinge, on page 276 – 277.

Connection

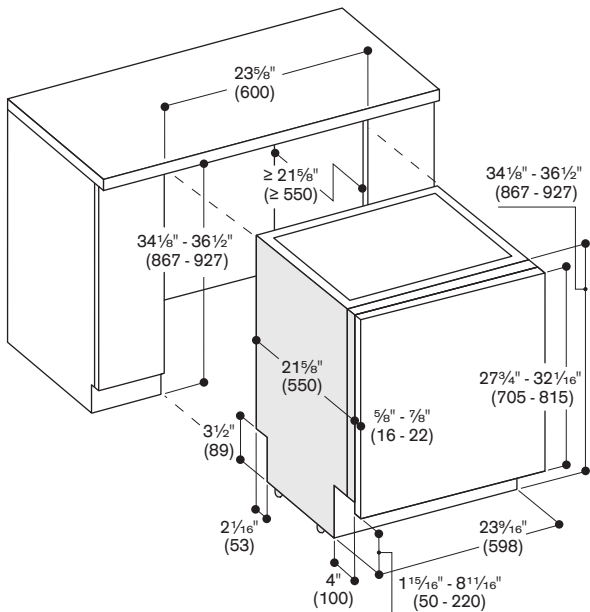
Total rating: 1,400 W.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" (120 cm) with three-prong plug (NEMA 5-15P).



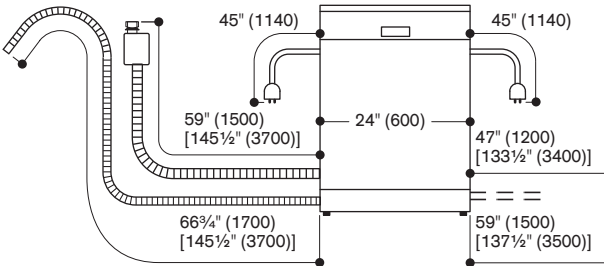
Euro Tub dishwasher DF480 with flexible hinge



Tall Tub dishwasher DF481 with flexible hinge



Connection dimensions for a 24" (600 mm) wide dishwasher



[] values with extension kit

Numbers indicated
inside parenthesis () = mm



DF 210 700

fully integrated (ADA compliant)
Euro tub, appliance height 32 3/16"

DF 211 700

fully integrated
Tall tub, appliance height 34 1/8"

Included accessories

1 baking tray spray head

Installation accessories

DA 020 010

Stainless steel trim kit for DF 210 dishwasher

DA 020 110

Stainless steel trim kit for DF 211 dishwasher

DA 231 110

Stainless steel-backed full glass door panel with handle for DF211 Tall tub dishwasher only.
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" (2 m long) for all dishwashers.

Special 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 glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 060

Accessory basket.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
Movable knife shelf.
For use with DF 211 only.

Dishwasher 200 series

DF 210 / DF 211

- 6 programs with aqua sensor and 3 options, such as Power to reduce the cycle time and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system
- Bright interior lighting
- 3rd rack for cutlery and utensils
- Very quiet: 44 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs.
Temporary noise reduction (only available with active Home Connect functionality).
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Info-Light.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Water softener.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

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.

Please read additional information on Home Connect on page 290.

Programmes

6 programs:
Auto 150°F - 160°F.
Auto 130°F - 150°F.
Eco 113°F - 131°F.
Glass Care 122°F.
Quick wash 113°F (30 min.).
Personalization function (default setting: Pre-rinse).

3 options:
Intensive
Power
Extra Dry

Features

Flexible basket system.
3rd rack for cutlery and utensils.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:

8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes for DF 210 (upper/lower rack)
10.5"/9.8", 9.6"/10.8" or 8.6"/12.2" respectively.

Maximum dish sizes for DF 211 (upper/lower rack)
11.4"/11", 10.4"/12" or 9.4"/13.3" respectively.

13 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Total annual energy consumption
269 kWh.
Noise level 44 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance toe-kick recess 3 15/16" (100 mm) (see drawing).
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 210 and 22 lbs. for DF 211.
Door panel dimension dependent on toe-kick height of kitchen cabinetry.

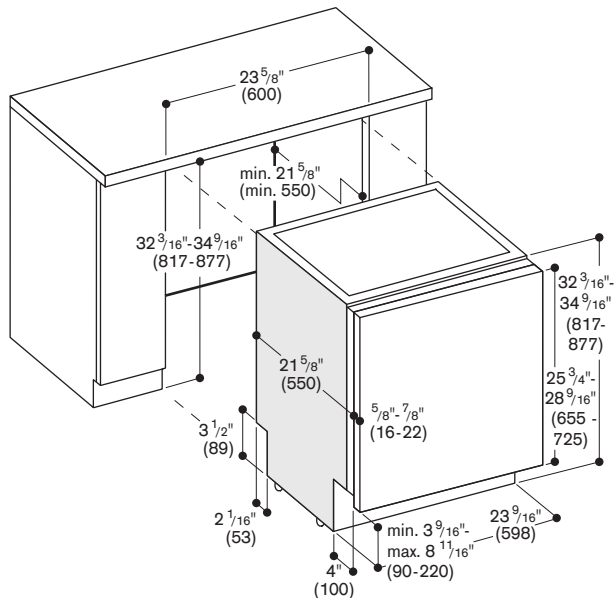
Please read additional planning notes on page 276 – 277.

Connection

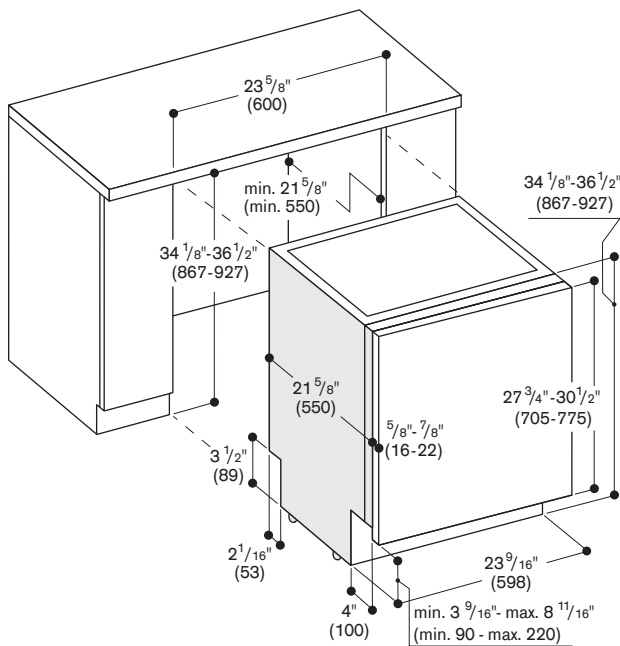
Total rating: 1,400 W.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with three-prong plug (NEMA 5-15P).



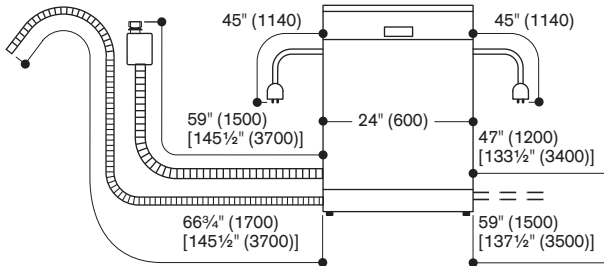
Euro Tub dishwasher DF210



Tall Tub dishwasher DF211



Connection dimensions for a 24" (600 mm) 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 3/16" 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 1/16" to 34 3/16" 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.

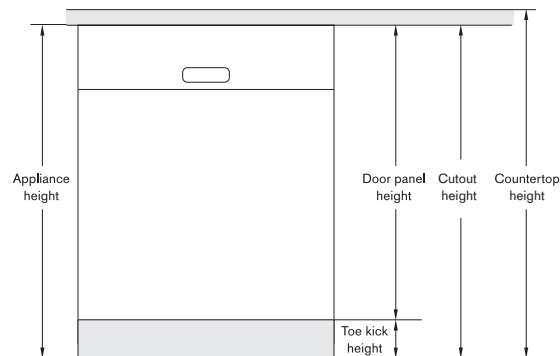
| Dishwasher panel height 25 13/16"–28 9/16" (655–725) | | | | | | | | | | | | |
|------------------------------------------------------|---------------|--------------|--------------|--------------|----------------|---------------|---------------|----------------|--------------|--------------|----------|---------------|
| Dishwasher panel height 27 3/4"–30 1/2" (705–775) | | | | | | | | | | | | |
| Cut-out height in inches (mm) → | | | | | | | | | | | | |
| Toe kick height in inches (mm) ↓ | 32 3/16 (817) | 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 T (S) | E T (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) T | E (S) T (S/D) | T (S) | 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".

| Dishwasher panel height 26 3/8"–28 3/8" (670–720) | | | | | | | | | | | | |
|---------------------------------------------------|---------------|--------------|--------------|--------------|----------------|---------------|---------------|----------------|--------------|--------------|----------|---------------|
| Dishwasher panel height 28 3/8"–30 3/8" (720–770) | | | | | | | | | | | | |
| Cut-out height in inches (mm) → | | | | | | | | | | | | |
| Toe kick height in inches (mm) ↓ | 32 3/16 (817) | 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) | | | | | | T | | | | | | |
| 4 1/8 (105) | | | | | | T | T | | | | | |
| 4 1/2 (115) | | | | | | T | T | T | | | | |
| 4 15/16 (125) | | | | | | T | T | T | T | | | |
| 5 5/16 (135) | | | | | | T | T | T | T | T | | |
| 5 11/16 (145) | | | | | | T | T | T | T | T | T | |
| 6 1/8 (155) | | | | | | | T | T | T | T | T | T |
| 6 1/2 (165) | | | | | | | | T | T | T | T | T |
| 6 7/8 (175) | | | | | | | | | T | T | T | T |
| 7 5/16 (185) | | | | | | | | | | T | T | T |
| 7 11/16 (195) | | | | | | | | | | | T | T |
| 8 1/16 (205) | | | | | | | | | | | | T |
| 8 7/16 (215) | | | | | | | | | | | | |
| 8 7/8 (225) | | | | | | | | | | | | |

T = Tall Tub dishwasher DF 211 160, 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 ²/₃₂" to 36 ¹⁹/₃₂", 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.

| Dishwasher panel height 25 ¹³ / ₁₆ " – 29 ¹ / ₂ " (655–755) | | | | | | | | | | | |
|---------------------------------------------------------------------------------------------------------|---------------------------------------|--------------------------------------------|--------------------------------------------|---------------------------------------------|---------------------------------------------|-------------------------------------------|--------------------------------------------|--------------------------------------------|---------------------------------------------|---------------------------------------------|---------------------------------------------|
| 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) |
| Toe kick height in inches (mm) | 2 (50) | E | | | | | | | | | |
| | 2 ³ / ₁₆ (55) | E | E | | | | | | | | |
| | 2 ³ / ₈ (60) | E | E | E | | | | | | | |
| | 2 ⁹ / ₁₆ (65) | E | E | E | E | | | | | | |
| | 2 ³ / ₄ (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 ⁹ / ₁₆ (90) | E* | E | E | E | E | E | E | E | E | |
| | 3 ³ / ₄ (95) | E* | E* | E | E | E | E | E | E | E | E |
| | 4 (100) | E* | E* | E* | E | E | E | E | E | E | E |
| | 4 ¹ / ₈ (105) | E* | E* | E* | E* | E | E | E | E | E | E |
| | 4 ⁵ / ₁₆ (110) | E* | E* | E* | E* | E* | E | E | E | E | E |
| | 4 ¹ / ₂ (115) | E* | E* | E* | E* | E* | E* | E | E | E | E |
| | 4 ³ / ₄ (120) | E* | E* | E* | E* | E* | E* | E* | E | E | E |
| | 5 (125) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 5 ¹ / ₈ (130) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 5 ⁵ / ₁₆ (135) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 5 ¹ / ₂ (140) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 5 ¹¹ / ₁₆ (145) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 5 ⁷ / ₈ (150) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 6 ¹ / ₈ (155) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 6 ⁵ / ₁₆ (160) | E* | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 6 ¹ / ₂ (165) | | E* | E* | E* | E* | E* | E* | E* | E* | E* |
| | 6 ¹¹ / ₁₆ (170) | | | E* | E* | E* | E* | E* | E* | E* | E* |
| | 6 ³ / ₄ (175) | | | | E* | E* | E* | E* | E* | E* | E* |
| | 7 (180) | | | | | E* | E* | E* | E* | E* | E* |
| | 7 ¹ / ₄ (185) | | | | | | E* | E* | E* | E* | E* |
| | 7 ¹ / ₂ (190) | | | | | | | E* | E* | E* | E* |
| | 7 ¹¹ / ₁₆ (195) | | | | | | | | E* | E* | E* |
| | 7 ⁷ / ₈ (200) | | | | | | | | | E* | E* |
| | 8 ¹ / ₁₆ (205) | | | | | | | | | | E* |
| | 8 (210) | | | | | | | | | | |
| | 8 ¹ / ₄ (215) | | | | | | | | | | |
| | 8 ⁷ / ₁₆ (220) | | | | | | | | | | |

E = Euro Tub dishwasher with flexible hinge DF 480 700F, 32 ¹/₁₆" (81.5 cm) high

T = Tall Tub dishwasher with flexible hinge DF 481 700F, 32 ¹/₁₆" (86.5 cm) high

* Also possible with dishwashers without flexible hinge.

Additional planning notes – elevated installation of dishwashers with flexible hinge – DF 480 / 481 (F

Elevated installation of dishwashers with flexible hinge – **without slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

| Cut-out height inches (mm) | Panel thickness inches (mm) | Toe kick height inches (mm) | | | | | | | | |
|-------------------------------|--------------------------------|-----------------------------|-------------|------------|-------------|--------------|------------|-------------|------------|-------------|
| | | 2 (50) | 2 3/16 (55) | 2 3/8 (60) | 2 9/16 (65) | 2 13/16 (70) | 3 (75) | 3 3/16 (80) | 3 3/8 (85) | 3 9/16 (90) |
| 32 3/16 (815) | 5/8 (16) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 11/64 (4.5) |
| 32 5/16 (820) | 5/8 (16) | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 32 1/2 (825) | 5/8 (16) | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 32 11/16 (830) | 5/8 (16) | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 32 7/8 (835) | 5/8 (16) | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) |
| 33 1/8 (840) | 5/8 (16) | | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) |
| 33 5/16 (845) | 5/8 (16) | | | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) |
| | 7/8 (22) | | | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| 33 1/2 (850) | 5/8 (16) | | | | | | | | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | | | 1/8 (3) | 1/8 (3) |
| | 7/8 (22) | | | | | | | | 9/64 (3.5) | 9/64 (3.5) |
| 33 11/16 (855) | 5/8 (16) | | | | | | | | | 1/8 (3) |
| | 3/4 (19) | | | | | | | | | 1/8 (3) |
| | 7/8 (22) | | | | | | | | | 9/64 (3.5) |
| 33 7/8 (860) | 5/8 (16) | | | | | | | | | |
| | 3/4 (19) | | | | | | | | | |
| | 7/8 (22) | | | | | | | | | |
| 34 1/8 (865) | 5/8 (16) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 11/64 (4.5) |
| 34 1/4 (870) | 5/8 (16) | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 34 1/2 (875) | 5/8 (16) | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 34 11/16 (880) | 5/8 (16) | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) | 5/32 (4) |
| 34 7/8 (885) | 5/8 (16) | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) | 5/32 (4) |
| 35 1/16 (890) | 5/8 (16) | | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) | 9/64 (3.5) |
| | 7/8 (22) | | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) | 5/32 (4) |
| 35 1/4 (895) | 5/8 (16) | | | | | | | 1/8 (3) | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | | 1/8 (3) | 1/8 (3) | 9/64 (3.5) |
| | 7/8 (22) | | | | | | | 9/64 (3.5) | 9/64 (3.5) | 9/64 (3.5) |
| 35 7/16 (900) | 5/8 (16) | | | | | | | | 1/8 (3) | 1/8 (3) |
| | 3/4 (19) | | | | | | | | 1/8 (3) | 1/8 (3) |
| | 7/8 (22) | | | | | | | | 9/64 (3.5) | 9/64 (3.5) |
| 35 5/8 (905) | 5/8 (16) | | | | | | | | | 1/8 (3) |
| | 3/4 (19) | | | | | | | | | 1/8 (3) |
| | 7/8 (22) | | | | | | | | | 9/64 (3.5) |
| 35 7/8 (910) | 5/8 (16) | | | | | | | | | |
| | 3/4 (19) | | | | | | | | | |
| | 7/8 (22) | | | | | | | | | |
| 36 1/16 (915) | 5/8 (16) | | | | | | | | | |
| | 3/4 (19) | | | | | | | | | |
| | 7/8 (22) | | | | | | | | | |
| 36 1/4 (920) | 5/8 (16) | | | | | | | | | |
| | 3/4 (19) | | | | | | | | | |
| | 7/8 (22) | | | | | | | | | |
| 36 7/16 (925) | 5/8 (16) | | | | | | | | | |
| | 3/4 (19) | | | | | | | | | |
| | 7/8 (22) | | | | | | | | | |

Additional planning notes – elevated installation of dishwashers with flexible hinge – DF 480 / 481 (F)

Elevated installation of dishwashers with flexible hinge – **with slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

[illegible]

Accessories and special accessories for dishwashers

Flexible basket system

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and

lower basket.

For more flexibility and easier handling when loading and unloading the dishwasher.

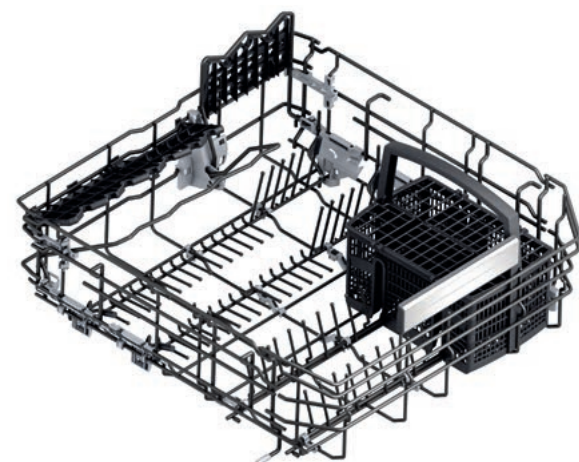
Upper basket

6 folding spines.
4 folding racks for optimal protection of glass.
With over extension, optional extra cleaning area, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.



Lower basket

8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



Configuration of flexible basket system depending on model.

DA 020 010

Stainless steel trim kit for all DF 210/DF 480 dishwashers

Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.

The white frame is replaced by a stainless steel trim kit.

W x D in inches: $\frac{7}{8}$ " x $1\frac{3}{16}$ ".

Height 24 $\frac{3}{16}$ ".

DA 020 110

Stainless steel trim kit for DF 211 / DF 481 dishwashers

Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.

The white frame is replaced by a stainless steel trim kit.

W x D in inches: $\frac{7}{8}$ " x $1\frac{3}{16}$ ".

Height 26 $\frac{3}{16}$ ".



DA 041 160

Cutlery drawer with smooth running rails

3rd loading level above the upper basket.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.



DA 041 061

Cutlery drawer

3rd loading level above the upper basket.

For large pieces of cutlery, cooking utensils and espresso cups.

14 place setting capacity with all 3 levels.

**DA 045 060**

3rd basket

For DF 211 dishwasher

3rd loading level above the upper basket.

For small bowls, cups and cooking utensiles.

Movable knife shelf.

**DA 045 061**

3rd basket

With smooth running rails

For DF 481 / DF 481 F dishwasher

3rd loading level above the upper basket.

For small bowls, cups and cooking utensiles.

Movable knife shelf.

**DA 042 030**

Silvercare cartridge for all dishwashers

Made of aluminium 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 basket.

**DA 231 110**

Stainless steel-backed full glass door for tall tub dishwashers

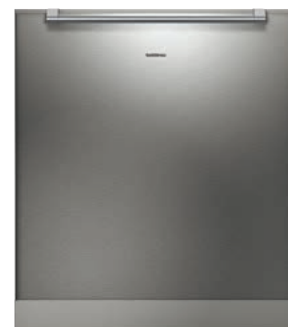
Height adjustable by 2" (49 mm),

height 28 3/8" - 30 1/4" (72 to 76.9 cm).

W x D in cm: 23 1/4" x 3/4" (59 x 1.9 cm).

Handle: W x D x Ø in:

17 1/16" x 1 5/16" x 9/16" (45 x 4.9 x 1.4 cm).

**GH 045 010**

Handle bar with 2 mounts, stainless steel, 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". Extension for water inlet and outlet (2 m long).



Dishwasher



| Appliance | | Fully integrated | Fully integrated |
|----------------------------------------------------------------------------------|-------|-------------------------------------------------------|-------------------------------------------------------|
| Appliance height 32 3⁄16" (Euro tub) | | DF 480 700 | |
| Appliance height 34 9⁄16" (Tall tub) | | DF 481 700 | |
| Appliance height 32 3⁄16" (Euro tub) with flexible hinge | | | DF 480 700F |
| Appliance height 34 9⁄16" (Tall tub) with flexible hinge | | | DF 481 700F |
| 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 |
| Programs | | | |
| Number of programs + options | | 8 + 4 | 8 + 4 |
| Programs | | Auto 150°F - 160°F | Auto 150°F - 160°F |
| | | Auto 127°F - 140°F | Auto 127°F - 140°F |
| | | Auto 113°F - 122°F | Auto 113°F - 122°F |
| | | Eco 113°F - 136°F | Eco 113°F - 136°F |
| | | Wash and Dry 122°F | Wash and Dry 122°F |
| | | Glass Care 122°F | Glass Care 122°F |
| | | Quick wash 113°F (30 min.) | Quick wash 113°F (30 min.) |
| | | Personalization function (default setting: Pre-rinse) | Personalization function (default setting: Pre-rinse) |
| | | | |
| Options | | Intensive | Intensive |
| | | Power | Power |
| | | Sanitize | Sanitize |
| | | Zeo Dry | Zeo Dry |
| 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 210 700 |
| DF 211 700 |
| |
| |
| 24 (60 cm) |
| 13 |
| 12 ¹ / 13 ² |
| 269 |
| 44 |
| |
| 6 + 3 |
| Auto 150°F - 160°F |
| Auto 130°F - 150°F |
| Eco 122°F - 131°F |
| Glass Care 122°F |
| Quick wash 113°F (30 min.) |
| Personalization function (default setting: Pre-rinse) |
| |
| Intensive |
| Power |
| Sanitize |
| |
| - |
| - |
| • |
| • |
| - |
| • |
| • |
| - |
| - / • |
| • |
| • |
| • |
| - |
| • |
| - / • |
| 24 h |
| • |
| • |
| self cleaning |
| - |
| - |
| • |
| 2/4 |
| - / - |
| 2/2 |
| 3-level |
| • |
| • |
| • |
| • / - / - |
| |
| 1.4 |
| 12 |
| 120 V / 60 Hz |



| EB 333 | 400 series ovens | 200 series ovens | Vario cooktops | Cooktops | Ventilation | Cooling | Dishwashers | Home Connect Accessories |
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|
|--------|------------------|------------------|----------------|----------|-------------|---------|-------------|----------------------------|

Home Connect | Accessories

- Home Connect
- Gastronorm system

The extraordinary, becomes connected.

Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The home chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

- Connect:
Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access:
download user manuals and utilise our partnering network.
- Integration:
Compatible with different home management system.

This is just the start, explore the possibilities at home-connect.com.

*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.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.



Prepare.

To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.

To keep fresh with appliances of the Vario cooling series.

Cook.

To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.

To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.

To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.

Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert

GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are dishwasher-safe. For cooking several meals simultaneously, the cooking inserts for Combisteam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format.

GN 010 330

Adapter accessory for gastronorm insert and roaster. Required to accommodate inserts below.



GN 114 130

Gastronorm insert, stainless steel 1 1/2" deep, GN 1/3, half tray size Unperforated, 1.5 qt. Must order GN 010 330 adapter separately.



GN 114 230

Gastronorm insert, stainless steel 1 1/2" deep, GN 2/3, full tray size Unperforated, 3 qt. Must order GN 010 330 adapter separately.



GN 124 130

Gastronorm insert, stainless steel 1 1/2" deep, GN 1/3, half tray size. Perforated, 1.5 qt. Must order GN 010 330 adapter separately.



GN 124 230

Gastronorm insert, stainless steel 1 1/2" deep, GN 2/3, full tray size Perforated, 3 qt. Must order GN 010 330 adapter separately.



Gastronorm roaster

GN 340

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 mm) 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 oven with GN 010 330 adapter (to be ordered separately).



Teppan Yaki plate

GN 232

GN 232 110

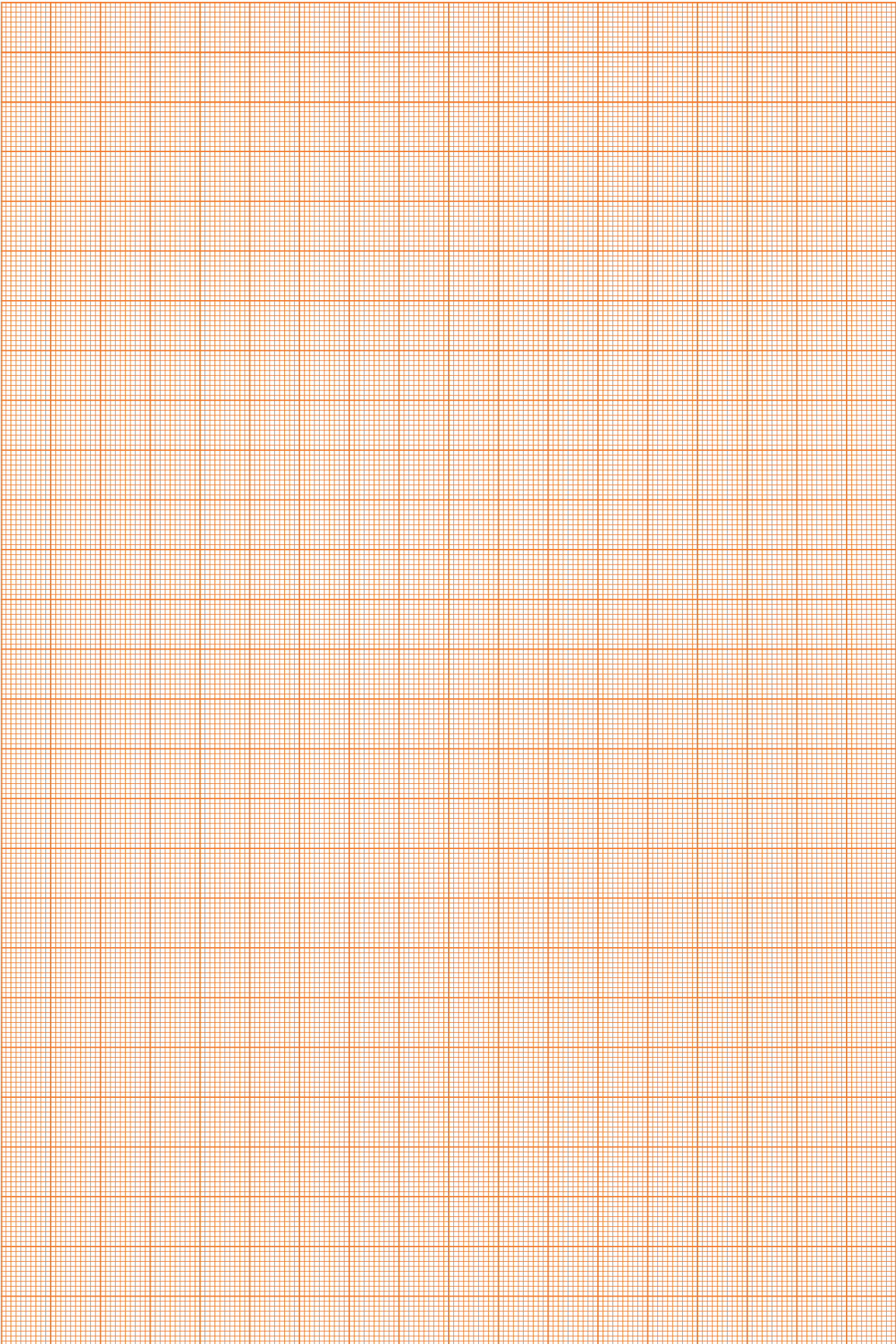
Teppan Yaki plate made of multi ply material, GN 1/1 For full surface induction cooktop CX 492/482



GN 232 230

Teppan Yaki plate made of multi ply material, GN 2/3 For full surface induction cooktop CX 492/482





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The data and facts expressed herein are current as of July 2022. 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.

Check local building codes for the proper method of appliance installation. Local codes vary; it is the responsibility of the installer to ensure installation is in accordance with these codes. Installation, electrical connections, and grounding must comply with all applicable codes.

In the absence of local codes the appliance should be installed in accordance with the National Electric Code NFPA 70 current issue and National Gas Code NFPA 54/ANSI Z223.1 - current issue. In Canada, installation must be in accordance with the Canadian Electric Code, CSA C22.1-02 and the CAD 1-B149.1 and .2 - Installation Codes for Gas Burning Appliances and/or local codes.

The difference is Gaggenau.

United States Showrooms:

Gaggenau Chicago

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

Gaggenau Houston

"Coming Soon"
1751 Post Oak Blvd
Houston, TX 77056

Gaggenau Irvine

17911 Von Karman, Suite 100
Irvine, CA 92614
+1 949 224 4700

Gaggenau Miami

112 NE 41st Street, 7th floor
Miami, FL 33137
+1 561 980 4610

Gaggenau New York

A&D Building, 7th floor
150 East 58th Street
New York, NY 10155
+1 212 588 0950

Gaggenau Washington D.C.

"Coming Soon"
940 New York Avenue NW
Washington, DC 20001

Gaggenau

1901 Main Street, Suite 600
Irvine, CA 92614
Phone +1.877.442.4436
gaggenauconciierge@bshg.com

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Montréal QC, H3C 0W3
+1 514 353 3232

Gaggenau Toronto

334 King Street East
Toronto ON, M5A1K8
+1 888 966 5893

Gaggenau Vancouver

"Coming Soon"
30 East 6th Avenue
Vancouver BC, V5T 1J3

Gaggenau

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