The range
Create one aesthetic statement.
Gaggenau appliances: individually accomplished, exceptional together.
Welcome to the world of Gaggenau.
Interior designed by William LU, Artlligent Design, Taiwan
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1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the Black Forest near the hamlet of Gaggenau.

Every hammer blow from that original foundry guides our metalwork today. Our heritage enables the continual creation of the exceptional, in every single appliance we craft and experience we provide.
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The iconic EB333
The difference is...

**Built by hand**
After more than 300 years, we still handcraft much of what we produce. Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsperson’s hands, with pride.

**The professional kitchen principle**
We take our cue from the professional’s kitchen, where everything exists to serve the chef. Innovations that aid the chef are embraced and function is everything.

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

Discover the dedication to craftsmanship, heritage and performance on our website.
Create one aesthetic statement

Individually accomplished, exceptional together

The modern kitchen represents the harmonious interplay of cooking, living and entertaining. Gaggenau appliances inspire exceptional cuisine while also drawing the eye with their sculptural presence, celebrating both function and form. Choosing from a palette of authentic materials, each Gaggenau series of appliances offers key optical highlights that reveal a clear vision for any space, be it a wide open social setting or an enclosure dedicated to cuisine creation.

Designed to be together, Gaggenau appliances perfectly complement one another functionally and visually, connecting the room, home and vision.
Experience Gaggenau

A global invitation

Join us to see, touch, hear, smell and taste the Gaggenau difference. We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff and push to open a fridge while sipping our espresso.

Artistic, cultural and culinary events are regularly hosted by showrooms, as are ‘Respected by Gaggenau’ exhibits, where local and global artisans and craftspeople show the commitment required to create the exceptional. Consider this your open invitation, simply book online or call your local showroom for your individual appointment, to feel the difference.

Discover your local showroom on gaggenau.com or page 172.
More than just on show

Gaggenau @ Milan Design Week

Gaggenau created an architectural installation to exhibit at Milan Design Week 2022.

In the grounds of the iconic villa Necchi Campiglio, ‘A Statement of Form’ entertained and informed guests, offering interactive and artistic displays involving Salvatore marble, Kaufman ceramic tiles, Gaggenau appliances and three Michelin star chef Christian Jürgens and his team.

Visitors were able to enjoy a full sensory experience from Gaggenau.
Respected by Gaggenau

A tribute to the extraordinary

‘Respected by Gaggenau’ is our deeply-felt commitment to supporting like-minded artisans in the culinary, viniculture and design fields. Through the initiative, we have scoured the globe to unearth and showcase extraordinary farmers, producers and makers that strive for the best and who inspire and enable others. Such artisans share our ethos of making a difference by being masters in their field.

In the Culinary category, the family farm Salumi Bettella of Italy triumphed by cherishing their pigs and creating incredible Italian pork and cured meats. In the field of Viniculture, Spanish winemaker Elías López Montero is single-handedly raising the reputation of La Mancha, with his traditional grapes and techniques. Apparatu, also in Spain, is the Design recipient, their utterly inventive ceramic designs straddle the world of craft, art and commerce.

Respected by Gaggenau is an ongoing, global initiative with local artisans often being celebrated in their native showrooms around the world.

Discover more about our Respected by Gaggenau initiative on our website.
Join us online

Scan in and take part or visit us on gaggenau.com

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showcase/gaggenau/

gaggenauofficial
The epitome of culinary excellence, the object of desire for the private chef: the Gaggenau oven.
Ultimately, the ovens 400 series are the promise of culinary greatness.
What the professional chef comes home to

The Gaggenau oven, combi-steam oven or combi-microwave oven is an aspiration for many, a promise to guests, a calling for the private chef and a statement to the designer. Inspired by the professional kitchen, it offers a considerable number of advantages, such as being hand crafted from the finest materials, ovens offering 300 °C capability and heated air catalysts to remove grease and odours. Every Gaggenau oven is made for the keen private chef while being designed for the private home.

The two design options are a stainless steel backed full glass or the darker Gaggenau Anthracite, both of which make a statement in any kitchen.

Ovens
400 series
Ovens 400 series

Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 400 series
Combi-steam ovens and ovens 400 series
Cook with intense heat, without feeling it

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

The distinctive solid stainless steel rotary knobs and TFT display provide intuitive control over the 17 cooking functions.

Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485 °C pyrolytic cleaning programme. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit.

The multiple core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programmes assist the private chef while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.

The luxury of exceptional capability
76 cm combi-steam oven, oven and culinary warming drawer 400 series
Fully master the power of steam

Create your masterpiece

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

Our private chef assistance with adjustable automatic programmes, five humidity levels, and up to 230 °C alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, gratinates, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.
Making steam a pleasure

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

**Steam adores a vacuum**
Add the vacuuming drawer under your oven or counter, in the same design as your oven or kitchen furniture, and sous-vide might almost become your convenience food. With different vacuum levels and sizes of bags, you will be able to lock in flavours, preserve ingredients and marinade in a third of the time. With the ability to vacuum outside of the drawer you can also enjoy opened wine even after the following night.
60 cm combi-steam oven 400 series
Within the oven

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

Accessories can unlock an entire culinary potential: the baking stone’s intense heat is the secret ingredient for crisp tarte flambée, pizza bases and bread, there really is no alternative to cooking directly onto 300 °C.

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

Watch our films of the ovens 400 series on our website and YouTube channel.
Your coffee, perfected

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

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

The coffee machine
Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 400 series
Culinary warming drawer 400 series in kitchen furniture facia 400 series
The culinary warming drawer

Your new favourite appliance

The culinary warming drawer is an exceptional slow cooker, comfortably accommodating all the Gaggenau oven accessories. Stable, low heat of up to 80 °C is distributed evenly for slow cookery, proofing dough, drying herbs and fruits, defrosting, melting chocolate and maturing yoghurt. Simply choose between preinstalled programmes for slow cooking, food warming and the heating of cups & plates or determine the temperature yourself. The Home Connect function further expands the drawer’s repertoire, allowing the user to set a timer, add a favourite setting to the drawer’s control panel and access additional programmes and exclusive recipes.

Where would you like it?

Versatile in use and placement, your culinary warming drawer can be installed beneath or alongside other appliances, or separately, as well as in your choice of Gaggenau finishes. The drawer can even be placed under countertops, in your kitchen furniture facia.
Timmy Coles-Liddle Home, a finca in Ibiza, Spain.
Flush or surface-mounted and choice of three colours ensures the oven 200 series fits into any kitchen concept.
Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series
A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, its handles match those of your refrigerators 200 series, it does not dominate, yet it promises all the culinary prowess that the ambitious private chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 300 °C and the baking stone ability, for baking as intense as a brick oven. Home Connect enables remote control and diagnosis and is available in most appliances.

Every oven 200 series, combi-steam and combi-microwave, culinary warming drawer and vacuuming drawer is available in three colours: Gaggenau Anthracite, Metallic and Silver.
Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series
Master steam

Don’t just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill, gratinate and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or easy-access, large water tanks. An enlarged, beautifully-lit cavity with a full surface grill under glass, chef assistance and adjustable automatic programmes with five humidity levels enable you to master steam.

The vacuuming drawer – for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven, in either your kitchen furniture or same design as the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuuming drawer encourages you to lock in flavours, speed up marinading as well as preserve ingredients and opened wine.
Oven, fully automatic espresso machine and culinary warming drawer 200 series
The coffee machine

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

At every stage of its preparation, your coffee’s water is kept at a constant temperature, to release the aroma but not the bitter compounds.

Explore more on our website about our coffee machine 200 series.
The culinary warming drawer
200 series

The slow cooker in a drawer
This is a drawer that slow cooks, proofs, dries, defrosts, gently melts and matures using a consistent, stable heat up to 80 ºC. Four programmes allow you to easily choose between slow cooking or the warming of food, cups or plates, or simply pick your own temperature. The drawer even holds any of the Gaggenau baking or steam accessories, allowing a seamless transition between oven and drawer. The Home Connect app opens up even more possibilities, with a timer, recipes and the ability to programme the drawer with your preferred setting.

Place your warming drawer under, alongside, separated from other appliances or integrated under a countertop in your kitchen furniture fascia.
The EB 333, our 90 cm oven
The oven EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

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

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

Gaggenau cooktops and extractors do not just look the part; designed with performance, discretion and aesthetics in mind, they are inspired by the professional kitchen.
The cooktops and extractors 400 series adhere to the Gaggenau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.
Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and the extraction of steam and grease from the atmosphere becomes more vital. Cooktops and extractors are intrinsically linked in your kitchen.

Designed for the spacious kitchen, impressive in scale and performance, our 400 series cooktops offer as 90 cm of induction cooking or a full metre of gas with which to be creative. The modular Vario cooktop options can extend even further: induction, gas, Teppan Yaki, electric grill and downdraft ventilation, can connect together as one cooking area.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft options, modular Vario ceiling or wall-mounted hood statement pieces. All designed to complement your cooktops 400 series.

Explore the 400 series at gaggenau.com
Cooktops and extractors 400 series

Full surface induction cooktop, table ventilation and Teppan Yaki 400 series
Full surface induction cooktop 400 series
For those of unlimited imagination

The full surface induction cooktops represent 80 cm and 90 cm of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their perfectly black surface. Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

The large TFT touch display invites you to intuitively scroll through the 17 power levels, timers or even compatible extractor settings using its Home Connect ability.

Explore the full surface induction cooktop at gaggenau.com
Control and installation

**Total, subtle, control**
The illuminated 400 series controls, in your choice of finish: stainless steel or black, show which cooking zone is in use or cooling down. They can be installed on the top or the front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop 400 series offers the private chef a large touch display to scroll through their many options.

**Consider placement**
Many cooktops offer surface or flush mounting in any favoured configuration. Either a visible, 3 mm-thin stainless steel frame sits upon the worktop or the cooktop is embedded into the worktop, the choice is yours.

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Explore more at gaggenau.com
Solid stainless steel control knobs
The cooktop that cleanses
The 90 cm flex induction cooktop with integrated ventilation system 400 series combines a powerful ventilation between two flexible cooking areas, ensuring odour-free frying, woking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki and griddle plate. Your first choice however, is the colour of your illuminated control knobs: stainless steel or black?

Explore the flex induction cooktop with integrated ventilation at gaggenau.com
Flex induction cooktop with integrated ventilation system 400 series
Flex induction cooktop

A depth of inspiration

New options of flex induction cooktops offer black printing, more surface area to cook upon and the choice of framed or frameless installation.

Increase your control over your cuisine using all the means at your disposal: twelve power levels, temporary booster function, keep warm function, frying sensor and automatic activation of a compatible extractor and its sensor-controlled run-on function.

Explore the flex induction cooktop 400 series at gaggenau.com
Table ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series
Clearing the air, at source

**The addition of unseen extraction**

The table ventilation rises regally from the island behind the cooktop, capturing the vapour and odours while directly illuminating the worktop. Having accomplished its task, it sinks back down level with the surface.

The table ventilation draws steam and vapours down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size.
Vario ceiling ventilation 400 series
The rise and removal of vapour

Extraction, or circulation, from above
The Vario ceiling ventilation is a modern, modular and integrated solution. Its flush, minimal profile houses dimmable lighting, filters and ducting with the quiet brushless motors situated externally, out of sight and earshot.

Alternatively, make more of a statement with our wall-mounted hood: 120 cm of stainless steel. Three power levels, an intensive and automatic function as well as large angled baffle filters ensure removal of vapour.

All offer highly effective air extraction or circulation.

Explore the extractors 400 series at gaggenau.com
The full power of gas

Gentle warmth, immense heat, total control
Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full metre, flush to the surface and can even be welded into a 3 mm stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 18,000 watts of heat, direct control is important.

Explore the gas cooktop 400 series at gaggenau.com
The Vario cooktops and extractors 400 series combine to not only empower, but also inspire, the creative private chef.
Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapour at source. Professional, solid illuminated control knobs, in stainless steel or black, with or without a 3 mm thin stainless steel frame, ensure the array of appliances are an aesthetic success.

Protect your creative space from vapour. Provide adequate ventilation via cooktop level extractors, such as the downdraft or table ventilation, and overhead extractors such as the wall-mounted hoods or modular ceiling ventilation.

Explore the Vario 400 series at gaggenau.com
Vario configuration: induction, electric grill, Teppan Yaki, gas cooktop and downdraft ventilations 400 series
Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 400 series
Vario cooktops and downdraft 400 series

Induction or gas? Both
All Vario cooktops can be installed flush-mounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 90 cm five cooking zones induction offering a large triple ring for woks or larger pots as well as combinable heating areas.

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 38 cm single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 90 cm and five brass burners.

Explore the Vario configuration at gaggenau.com
Tailor your culinary scenario

Choose something special

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

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades. Utilising the same stainless steel or black control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend the chef.

Explore the Vario configuration at gaggenau.com
Vario configuration: gas wok, gas, Teppan Yaki, electric grill, flex induction 400 series
The cooktops and extractors 200 series: create a cooking space that enables, inspires and complements your kitchen.
Cooktops and extractors
200 series

Professional demands, private space
With controls conveniently situated on the appliance the cooktops 200 series offers the private chef a concentrated area to create the extraordinary, with ventilation to match. Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.

Cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, a table ventilation, hoods, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

Explore the 200 series at gaggenau.com
Cooktops and extractors 200 series

Flex induction cooktop with integrated ventilation system 200 series
Table ventilation 200 series

All you see is clarity
The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor doesn’t necessarily fit the design aesthetic of your entertainment space.

Embedded within the worktop, the table ventilation 200 series is situated along the top edge of your large induction cooktop, the Gaggenau Black appliances blending into one. Unseen until it emerges, the extractor’s discretion continues; it is transparent glass. Clearing the air and revealing the view of the cooktop, it even enlightens with ambient illumination.

80 or 90 cm wide and flush-mounted, it harmonises with our large, frameless, induction and full surface induction cooktops. Using innovative Guided-Air technology it ventilates the entire cooktop. Home Connect enabled and controllable via the cooktop it detects and removes vapour, even after cooking, allowing you to concentrate on the cuisine.

Explore the table ventilation 200 series at gaggenau.com
Controls and installation

Control of choice
The 200 series offers two control mechanisms. The Vario range’s orange illuminated control knobs are integrated into the cooktop itself. The gentle illumination indicates when the appliance is on, heating up, at the correct temperature or cooling down.

Most of the flex induction cooktops utilise the Twist-Pad control: a stainless steel or black, magnetic controller that is removable, for cleaning or to create a more minimalist aesthetic for your kitchen. The bi-coloured display ensures clear communication of the cooking zones in use as well as the cooktop power levels. Home Connect enabled, the cooktops can also control compatible extractors.

All flex induction cooktops can be installed with or without frame.

[Explore more at gaggenau.com]
Black control panel and illuminated control knobs
Flex induction cooktops with integrated ventilation

The complete cooktop
The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, it offers four cooking zones that can be combined into two larger ones. The frying sensor enables accurate regulation of the temperature within the pan and gentle heating during frying. Everything is operated via the removable magnetic Twist-Pad control, in stainless steel for the framed option or in black for the frameless.

Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjust according to the atmosphere, quietly removing vapour and odours at source.

Explore the flex induction cooktop with integrated ventilation at gaggenau.com
Flex induction cooktop with integrated ventilation system 200 series
Flex induction cooktop with table ventilation 200 series
A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is simply removed from sight when not in use.

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

Pans can be moved within the enlarged cooking areas and the heating level will follow them. Alternatively, activating the Professional cooking function enables you to cook like a busy professional, moving the pan between the pre-set areas of high, medium and low heat.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, with or without frame, flush- or surface-mounted, there exists an induction for you.
Ceiling ventilation

**Extraction from above**

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. All ceiling extractors are easy to control via remote control, from a suitable cooktop, via Home Connect or can be set to operate automatically.

The Gaggenau Black free hanging lift hood allows you to keep the extractor out of your line of sight, until needed. Then it can be lowered closer to the cooktop. More than a piece of theatre, this enables more focused air filtration and lighting, as well as easier access to filters.

**Explore the ceiling extractors 200 series at gaggenau.com**
Free-hanging ceiling ventilation 200 series with lift function
Ventilation as a statement

**Centrepiece of the kitchen**
The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lies the recessed filters, dishwasher-safe grease filter, low noise fan and dimmable lights. Set it to automatic and simply concentrate on your cooking. A wall-mounted option is also available at the same 90 cm width.

**Art on the wall**
An angled wall-mounted extractor in Gaggenau Anthracite glass matches your ovens, is out of the chef’s way, yet very much a 90 cm wide design element.

Able to circulate or externally vent the air using dishwasher-safe filters, their design ensures they capture more vapour at lower power and noise levels. They can be manually or cooktop controlled or set to automatic: adjusting themselves depending on the fumes detected while lighting can fully illuminate or set the mood, artfully.

*[Explore the extractors 200 series at gaggenau.com]*
Angled wall-mounted hood 200 series
Flat kitchen hood 200 series
Hidden extractors

**Discreetly effective**

The flat kitchen hood is an intelligent, space-saving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, extends beyond the cupboard when needed.

The canopy extractor is another powerful integrated option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture while the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.

| Explore the extractors 200 series at gaggenau.com |
Gas cooktops

Aspirations achieved
There are three gas cooktops in the 200 series, presenting you with a choice of size and aesthetic. They vary from 60 cm for the four burner cooktop, to 90 cm for the five brass or black burner options. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

These are cooktops designed to be both simple to use and be fully capable of creative, professional cooking.

Explore the gas cooktop 200 series at gaggenau.com
Gas cooktop 200 series
For the private chef with professional tastes. The 200 series.
Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, personalised kitchen. As much about aesthetics as scale, the Vario 200 series distinguishes itself through its anodized aluminium, black control panels incorporated into the cooktops and uniform rectangular shape of the Vario appliances.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat, ensuring replicable results.

Aspiration, circulation and extraction

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 15 cm wide model is able to extract or circulate, automatically if preferred. Larger extractors in the 200 series include wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. There is a 200 series option that complements your kitchen.

Explore the Vario configuration at gaggenau.com
Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 200 series
Vario configuration: Teppan Yaki, flex induction, electric grill and downdraft ventilations 200 series
Design your cooking area

Create directly on the heat
The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill’s two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 240 °C or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapours from the atmosphere.

Clear the air from the worktop
The downdraft ventilation now offers a larger, wider, easier to clean, opening of 15 cm width to remove more air, a more effective double filtration surface and compact ducting to work quietly unnoticed in the kitchen unit. The automatic function with an air quality sensor enables the quietest, most efficient automatic removal of steam and odours without your intervention, allowing you to concentrate on the cuisine.

Explore the Vario configuration at gaggenau.com
Refrigerators

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

Vario 400 series
Vario 200 series
200 series
This is cooling that makes an architectural statement.
Modular, seamless, impressive

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

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

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

Vario refrigerators 400 series
Vario refrigerators 400 series
Vario freezer and refrigerator 400 series
Effortless access to fresh ingredients

**Push to open and...**

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

As you would expect, cooling is accurate to within a degree. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0 °C.

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

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

**Watch our Vario refrigerators 400 series film on our website.**
Large or small, our minimalist, clean lines make our refrigerators 200 series a pivotal addition to any kitchen.
Vario fridge-freezer combination 200 series
Vario refrigerators 200 series

Warming your cooling experience

The modern kitchen is the heart of a connected, flowing home, a place where you create an atmosphere as well as cuisine. As such, its design becomes ever more welcoming and personal and less utilitarian and function-led.

The Vario fridge-freezers, refrigerators and freezers of the 200 series seek to continue your interior design ethos: performing perfectly, with sophisticated elegance. Blending into your furniture when closed, the refrigerator and freezer bathe the viewer in warmer, soft light when open, revealing touches of light bronze in the door bins and dial as well as the natural grain of maple bottle holders.


Grand understatement

**Touches of luxury**

The Vario refrigerators 200 series fit into a 178 cm niche and blend in with your home’s interior design.

The pleasingly tactile, zinc die cast humidity drawer dial allows you to refrigerate fruit and vegetables or meat and fish at their optimal conditions, maintaining their freshness for longer.

The ample fresh cooling drawers never look cluttered thanks to the gradated frosted front. Both maple wood bottle holders connect together magnetically, gently securing various sizes of bottles including wine and magnums, with the grain of the wood adding a hint of the organic to the interior. Arrange up to five bottle holders across the refrigerator shelf or three deep.

And as you shut the door, it closes softly.
The interior completes your kitchen

A collection of luxurious elements have been brought together to create a sophisticated sensory moment for the chef and superior performance from your Vario 200 series. The experience begins when you open it. A gentle push is all it takes or, if that feels like too much, use your voice assistant and simply ask it to open.

The appliances are comprehensively yet softly illuminated. Bright and warm toned, the light panel, illuminated drawers and freezer lights emphasise the colours of your ingredients, so they are displayed as beautifully as they are preserved.

The substantial, light bronze toned, satin finished door bins match the clear glass shelf profiles and humidity dial.

The separate refrigerator and freezer complement one another perfectly: offering the same warm toned lighting, frosted drawers and open shelving.

Explore the Vario 200 series at gaggenau.com
More in a niche
This range offers a myriad of cooling solutions: you can lose yourself in up to 289 litres of cool volume or fit one of our refrigerators or freezers into a standard 60 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartments and adjustable shelving.

...and free-standing
The free-standing fridge-freezer offers a striking 90.5 cm wide presence, enormous 573 litre volume and Home Connect. Open the impressive dark anthracite stainless steel french doors to access your filtered water dispenser, two fresh cooling 0 °C drawers with five preset settings for ideal storage and the stainless steel backwall. The freezer compartment is frost-free, fast freezing and offers an icemaker.

| Explore the 200 series at gaggenau.com |
Refrigerators 200 series

Fridge-freezer combination 200 series
Wine climate cabinets

Protect, present, prepare.

Vario 400 series
200 series
A wine climate cabinet that preserves your wines under precise temperatures, showcases your collection and enhances the prestige of your kitchen.
Protect and serve

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

Behind its door frames of existing furniture material or stainless steel, with or without handles, lies a sanctuary free from disturbance. Up to three separate temperature zones can be set between 5 °C and 20 °C replicating a long-term cellar environment and the perfect drinking temperatures.

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

Watch our viniculture film and discover more on our website.
Your wine collection: outstanding, within a niche.
Wine climate cabinets
200 series

Your collection in a niche
For your wine collection, there are two fully integrated options at 178 cm and 123 cm, protecting 80 and 48 bottles respectively. Both offer two climate zones, presentation lights, framed in your kitchen furniture material to blend seamlessly into your interior design.

The under-counter cellar
Under your counter you can store up to 34 bottles, in two climate zones. Uncompromising in everything but size, this wine climate cabinet offers extendable bottle trays of beech and aluminium, LED lighting, humidity control, cushioned door closing so as not to disturb any sediment and lockable stainless steel door frames, to avoid temptation.

Discover more about our wine climate cabinets 200 series, on our website.
Wine climate cabinets 200 series

Wine climate cabinet 200 series
Dishwashers

Clean with care and intelligence, before revealing it beautifully.

400 series
200 series
Robustly effective and incredibly gentle, in the same wash.
Dishwashers 400 series
Dishwasher 400 series
Dishwashers 400 series

Protects the precious
The handleless dishwasher 400 series features all the little, and not so little, touches you have come to expect from us. A long-stemmed glass holder and a silvercare cartridge accessory ensure the fragile are protected. Zeolite technology allows for gentle drying, while the special accessory of a third drawer can safely stow small bowls and cups. This is a dishwasher with a deep regard for your prized possessions.

Responsive to your whims
You are able to personalise the eight programmes and four options, shorten the cycle time and temporarily reduce the noise, for instance during a dinner party. All can be achieved easily and remotely from your portable device thanks to the Home Connect app.

The app can introduce you to the myriad of programme options and settings as well as suggest the ideal programme based on factors such as type of dish and level of soiling. Learning from your feedback it is also able to intelligently perfect a bespoke, wash cycle just for you.
Experience enlightenment from within

An illuminating experience
Push to open the dishwasher and you are greeted by the flattering soft glow of the uniquely illuminated interior. The dishwasher with flexible hinges informs that it is in use via a subtle warm white light in the top left corner. For those without flexible hinges, the programme’s remaining time is projected upon the floor.

Gentle to the touch
Smooth running rails offer minimal resistance, flowing in and out in a gentle, careful manner, protecting your glass, crystal and crockery with a cushioned closing mechanism. Silicon tipped folding racks protect delicate glasses and provide an additional non-slip surface for cups. The Intensive Plus option divides the lower basket into four areas and allows the Home Connect app user to adjust the amount of spray each area receives, targeting those dishes that require more vigorous attention. A dedicated area in the upper basket can even be set to receive direct water jets for better and gentler cleaning of glass.

Explore the 400 series at gaggenau.com
The perfectly illuminated interior of the dishwasher 400 series
A dishwasher for every occasion, the 200 series.
**The luxury of choice**
The dishwashing 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Would you prefer a subtle lateral info-light to inform you that the dishwasher is on or for the remaining time of the programme to be projected onto the floor? Appreciate an extra cleaning area that directs water specifically in one section for cleaner cups and spotless glasses? Prefer the gentler drying of Zeolite? 60 or a 45 cm niche? These are choices that will help you to arrive at the perfect Gaggenau dishwasher 200 series.

**The choices continue**
Hone your dishwasher’s performance. Personalise programmes and speed up the cycle while it is running or temporarily quietening the dishwasher, useful when entertaining guests. Use the Home Connect app to suggest and even download the most suitable programmes.
Extra cleaning area for perfect results
Dishwashers 200 series

The Gaggenau difference
What distinguishes every Gaggenau dishwasher 200 series, is the detail. The new flexible basket system secures glasses and crystal with silicon tipped holders that fold down to alternatively offer a non-slip extra shelf. Depending upon the model, smooth running rails or wheels provide controlled, effortless movement of the drawers and baskets.

A special accessory, a top, third drawer, gives the user another level to safely stow cups and bowls. And for gentler, more efficient drying, the door can be set to automatically open at the end of the cycle. All that can be done to protect the contents, is done, superbly.

These are details that are more than considered, they are polished to perfection.

Explore the 200 series at gaggenau.com
Washing machine and tumble dryer

**Treat your clothes, exceptionally**

The Gaggenau washing machine and tumble dryer with heat pump are the first choice when it comes to a perfectly coordinated laundry system. They boast exceptional results with the ease of spacious, well-lit drums and large portholes so you can load and unload easily.

The washing machine offers a new intelligent dosing system, while the dryer houses a self-cleaning condenser heat exchanger, minimizing manual efforts. Both machines offer automatic programmes and communicate with each other: the dryer sets itself to the correct programme in anticipation of the wash load. Ensure your clothes look their best, effortlessly.

Discover more on our website.
Free-standing 200 series stackable washing machine and tumble dryer
Appliance overview

Ovens
Cooktops
Extractors
Refrigerators
Wine climate cabinets
Dishwashers
Washing machine
Tumble dryer
Ovens 400 series

**Oven**

**BO 480/481**
- Width 76 cm
- Pyrolytic system
- 17 heating methods
- Automatic programmes
- Multiple core temperature probe, rotisserie spit and baking stone function
- Net volume 110 l

**BO 470/471**
- Width 60 cm
- Pyrolytic system
- 17 heating methods
- Automatic programmes
- Multiple core temperature probe, rotisserie spit and baking stone function
- Net volume 76 l

**BO 450/451**
- Width 60 cm
- Pyrolytic system
- 13 heating methods
- Automatic programmes
- Multiple core temperature probe, baking stone function
- Net volume 76 l

**BO 420/421**
- Width 60 cm
- Pyrolytic system
- 9 heating methods
- Baking stone function
- Net volume 76 l

**Combi-steam oven**

**BS 484/485**
- Width 76 cm
- Fixed inlet and outlet water connection
- Fully automatic cleaning system
- Sous-vide cooking, grill, hot air combinable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

**BS 470/474/475**
- Width 60 cm
- Fixed inlet and outlet water connection
- Fully automatic cleaning system
- Sous-vide cooking, grill, hot air combinable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

**BS 450/454/455**
- Width 60 cm
- Removable 1.7 l water tanks
- Fully automatic cleaning system
- Sous-vide cooking, grill, hot air combinable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

**Double oven**

**BX 480/481**
- Width 76 cm
- Pyrolytic system
- 17 heating methods
- Multiple core temperature probe, rotisserie spit and baking stone function
- Net volume 2 x 110 l

**Combi-microwave oven**

**BM 484/485**
- Width 76 cm
- Microwave and oven operation with grill
- Net volume 36 l

**BM 450/454/455**
- Width 60 cm
- Microwave and oven operation with grill
- Net volume 36 l

**Fully automatic espresso machine**

**CM 450**
- Width 60 cm
- Beverages can be personalised and memorised

**Culinary warming drawer**

**WS 482**
- Width 76 cm, height 21 cm
- Dinner service for 10 people
- Net volume 38 l

**WS 461/061**
- Width 60 cm, height 14 cm
- Available as fully integrated, in your kitchen furniture fascia
- Dinner service for 6 people
- Net volume 20 l

**WS 462**
- Width 60 cm, height 29 cm
- Dinner service for 12 people
- Net volume 54 l

**DV 461/061**
- Width 60 cm, height 14 cm
- 3 levels, for vacuuming inside and outside the chamber
- Available as fully integrated, in your kitchen furniture fascia
- Maximum load 10 kg
- Net volume 8 l
### Ovens

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>BX 480/BX 481</th>
<th>BO 480/BO 481</th>
<th>BO 470/BO 471</th>
<th>BO 450/BO 451</th>
<th>BO 420/BO 421</th>
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<td>Hot air + bottom heat</td>
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<td>Full surface grill + circulated air</td>
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### Combi-steam ovens

<table>
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<tr>
<th>Appliance type</th>
<th>BS 484/BS 485</th>
<th>BS 474/BS 475</th>
<th>BS 450/BS 451</th>
<th>BS 445/BS 455</th>
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<td>Hot air + 60% humidity</td>
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<tr>
<td>Full surface grill level 1 + humidity</td>
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<tr>
<td>Full surface grill level 2 + humidity</td>
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<tr>
<td>Full surface grill + circulated air</td>
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<tr>
<td>Dough proofing</td>
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<tr>
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<tr>
<td>Regenerating</td>
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</table>

### Control options

- Temperature selection from 30 °C to 290 °C combined with chosen humidity level
- Home Connect functions: Automatic programmes, remote control and monitoring, recipes
- Door opening via voice assistant possible

### Colour options

- All 400 series appliances are available in these colours:
  - Full glass door in Gaggenau Anthracite
  - Stainless steel-backed full glass door

### Key

- Also available with control at the top or bottom
- Home Connect
  - Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
  - Suitable for 400 and 200 series.

All 400 series appliances are available with left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.
Ovens 200 series

Oven

BOP 250/251
- Width 60 cm
- Pyrolytic system
- 13 heating methods
- Multiple core temperature probe and baking stone function
- Net volume 76 l

BOP 220/221
- Width 60 cm
- Pyrolytic system
- 9 heating methods
- Baking stone function
- Net volume 76 l

BOP 210/211
- Width 60 cm
- Catalytic coating
- 9 heating methods
- Baking stone function
- Net volume 76 l

Combi-steam oven

BSP 270/271
- Width 60 cm
- Fixed inlet and outlet water connection
- Fully automatic cleaning system
- Sous-vide cooking, grill, hot air combisable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

BSP 260/261
- Width 60 cm
- Fixed inlet and outlet water connection
- Sous-vide cooking, grill, hot air combisable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

BSP 250/251
- Width 60 cm
- Removable 1.7 l water tank
- Sous-vide cooking, grill, hot air combisable with humidity levels
- Automatic programmes
- Multiple core temperature probe
- Net volume 50 l

BSP 220/221
- Width 60 cm
- Removable 1.7 l water tank
- Sous-vide cooking
- Steaming without pressure
- Net volume 58 l

Combi-microwave oven

BMP 250/251
- Width 60 cm
- Microwave and oven operation with grill
- Net volume 36 l

BMP 224/225
- Width 60 cm
- Microwave and grill
- Net volume 21 l

Fully automatic espresso machine

CMP 250
- Width 60 cm
- Beverages can be personalised

Culinary warming drawer

WSP 221
- Width 60 cm, height 14 cm
- Dinner service for 6 people
- Net volume 20 l

WSP 222
- Width 60 cm, height 29 cm
- Dinner service for 12 people
- Net volume 54 l

Vacuuming drawer

DVP 221
- Width 60 cm, height 14 cm
- 3 levels, for vacuuming inside and outside the chamber
- Maximum load 10 kg
- Net volume 8 l
### Ovens

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>BOP 250/251</th>
<th>BOP 220/221</th>
<th>BOP 210/211</th>
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<td>Hot air + bottom heat</td>
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<td>Full surface grill + circulated air</td>
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<td>Full surface grill</td>
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<tr>
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<td>Automatic programmes, remote control and monitoring, recipes</td>
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*only Home Connect basics functions, no auto. prog.

### Combi-steam ovens

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<th>BSP 260/261</th>
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<td>Full surface grill level 2 + humidity</td>
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<tr>
<td>Full surface grill + circulated air</td>
<td>•</td>
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</tr>
<tr>
<td>Dough proofing</td>
<td>•</td>
<td></td>
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</tr>
<tr>
<td>Defrosting</td>
<td>•</td>
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<tr>
<td>Regenerating</td>
<td>•</td>
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</tr>
<tr>
<td><strong>Control options</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Temperature selection from 30 °C to 230 °C combined with chosen humidity level</td>
<td>•</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Temperature selection from 30 °C to 100 °C depending on heating methods</td>
<td>•</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Automatic programmes, remote control and monitoring, recipes</td>
<td>•</td>
<td>•*</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*only Home Connect basics functions, no auto. prog.

### Culinary warming drawers

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>WSP 221</th>
<th>WSP 222</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heating methods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperature selection from 30 to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>4 standard heating modes (Cups, plates, keep warm, slow cooking)</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>Personalisation function via Home Connect (favourite programme, 16 additional programmes, timing function, recipes)</td>
<td>•</td>
<td>•*</td>
</tr>
</tbody>
</table>

*improved temperature stability for WS 461/061/462.

### Colour options

All 200 series appliances are available in these colours:

- **Gaggenau Anthracite**
- **Gaggenau Metallic**
- **Gaggenau Silver**

### Key

- Also available with control at the top or bottom
- Home Connect
  - Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
  - Suitable for 400 and 200 series.

All 200 series appliances are available with left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.
The oven EB 333

Overview oven EB 333

Heating methods

<table>
<thead>
<tr>
<th>Heating methods</th>
<th>17</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot air</td>
<td></td>
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<tr>
<td>Eco hot air</td>
<td></td>
</tr>
<tr>
<td>Top + bottom heat</td>
<td></td>
</tr>
<tr>
<td>Top heat</td>
<td></td>
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<tr>
<td>Bottom heat</td>
<td></td>
</tr>
<tr>
<td>Hot air + bottom heat</td>
<td></td>
</tr>
<tr>
<td>Top + 1/3 bottom heat</td>
<td></td>
</tr>
<tr>
<td>1/3 top + bottom heat</td>
<td></td>
</tr>
<tr>
<td>Hot air + 1/3 bottom heat</td>
<td></td>
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<tr>
<td>Full surface grill + circulated air</td>
<td></td>
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<tr>
<td>Full surface grill</td>
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<tr>
<td>Compact grill</td>
<td></td>
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<tr>
<td>Baking stone function</td>
<td></td>
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<tr>
<td>Roaster function</td>
<td></td>
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<tr>
<td>Dough proofing</td>
<td></td>
</tr>
<tr>
<td>Defrosting</td>
<td></td>
</tr>
<tr>
<td>Keeping warm</td>
<td></td>
</tr>
</tbody>
</table>

Control options

<table>
<thead>
<tr>
<th>Control options</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature selection from 30 °C to 300 °C depending on heating methods</td>
<td></td>
</tr>
</tbody>
</table>

Home Connect functions

<table>
<thead>
<tr>
<th>Home Connect functions</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Automatic programmes, remote control and monitoring, recipes</td>
<td></td>
</tr>
</tbody>
</table>

Key

- **Home Connect**
  - Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Accessories

- **Core temperature probe**
- **Rotisserie spit**
- **Baking stone**
- **Pizza paddle** (Set of 2)

- **Black rotary knobs**
  - For EB 333

- **Pull-out system**

- **Grill tray**
  - Enamelled

- **Baking tray**
  - Enamelled

- **Wire rack**
  - Chromium-plated

- **Glass tray**

- **Steam container**
  - Stainless steel
  - Perforated/Unperforated
  - For combi-steam oven

- **Steam container**
  - Non-stick
  - Perforated/Unperforated
  - For combi-steam oven

- **Gastronorm adapter**
  - For EB 333

- **Gastronorm roaster**

- **Gastronorm insert small**
  - Stainless steel, GN 1/3
  - Perforated/Unperforated

- **Gastronorm insert large**
  - Stainless steel, GN 2/3
  - Perforated/Unperforated

- **Wire rack**
  - For combi-steam oven

- **Triple telescopic pull-out rack**
  - For combi-steam oven
Vario cooktops 400 series

Full surface induction cooktop
CX 492 ■
- Width 90 cm
- One single large cooking surface
- TFT touch display
- Free positioning of cookware

Full surface induction cooktop
CX 482 ■
- Width 80 cm
- One single large cooking surface
- TFT touch display
- Free positioning of cookware

Vario flex induction cooktop
VI 492 ▲ ■
- Width 90 cm
- 5 cooking zones
- Flush or surface installation
- Front mounted control knobs

Vario flex induction cooktop
VI 482 ▲ ■
- Width 80 cm
- 4 cooking zones
- Flush or surface installation
- Front mounted control knobs

Vario flex induction cooktop
VI 462 ▲ ■
- Width 60 cm
- 4 cooking zones
- Flush or surface installation
- Front mounted control knobs

Vario induction cooktop
VI 422 ▲ ■
- Width 38 cm
- 2 cooking zones
- Flush or surface installation
- Front mounted control knobs

Vario gas cooktop
VG 491 ■
- Width 90 cm
- 5 burners
- With wok burner
- Full electronic power level regulation
- Flush or surface installation
- Front mounted control knobs

Vario gas cooktop
VG 425 ■
- Width 38 cm
- 2 burners
- Full electronic power level regulation
- Flush or surface installation
- Front mounted control knobs

Vario gas wok
VG 415 ■
- Width 38 cm
- 1 wok burner
- Full electronic power level regulation
- Flush or surface installation
- Front mounted control knob

Vario Teppan Yaki
VP 414 ■
- Width 38 cm
- One hardchromed metal surface
- Exact temperature control
- Flush or surface installation
- Front mounted control knobs

Vario electric grill
VR 414 ■
- Width 38 cm
- 2 zones
- Open cast grill, with lava stones
- Flush or surface installation
- Front mounted control knobs

Vario downdraft ventilation
VL 414 ■
- Width 15 cm
- Stainless steel
- Highly efficient ventilation system
- Flush or surface installation
- Front mounted control knob

*In a configuration with the remote fan unit AR 403 122

Table ventilation
AL 400 ■
- Width 120/90 cm
- Stainless steel
- Extendible, can be completely lowered into the worktop when not in use
- Flush or surface installation
*In a configuration AL 400 191 with the remote fan unit AR 400 142
No Energy efficiency class for AL 400 121
### Cooktops 400 series

**Full surface induction cooktop**
- **CX 492**
  - Width 90 cm
  - One single large cooking surface
  - TFT touch display
  - Free positioning of cookware

**Full surface induction cooktop**
- **CX 492 ▲**
  - Width 90 cm
  - One single large cooking surface
  - TFT touch display
  - Free positioning of cookware

**Full surface induction cooktop**
- **CX 482**
  - Width 80 cm
  - One single large cooking surface
  - TFT touch display
  - Free positioning of cookware

**Full surface induction cooktop**
- **CX 482 ▲**
  - Width 80 cm
  - One single large cooking surface
  - TFT touch display
  - Free positioning of cookware

**Flex induction cooktop with integrated ventilation system**
- **CV 492 ▲**
  - Width 90 cm
  - 4 cooking zones
  - Front mounted control knobs

**Gas cooktop**
- **CG 492**
  - Width 100 cm
  - 5 burners
  - Stainless steel control knobs
  - With wok burner
  - Full electronic power level regulation
  - Flush or surface installation
  - Front mounted control knobs

### Design options
- ▲ Frameless
- ■ Stainless steel frame
- ● Stainless steel control panel
- Home Connect

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Vario cooktops 200 series

Vario flex induction cooktop

VI 262 ●
Width 60 cm
4 cooking zones
Black control panel with illuminated knobs

VI 242 ●
Width 40 cm
2 cooking zones
Black control panel with illuminated knobs

VI 232 ●
Width 28 cm
2 cooking zones
Black control panel with illuminated knobs

Vario gas cooktop

VG 264 ●
Width 60 cm
4 burners
Black control panel with illuminated knobs

VG 232 ●
Width 28 cm
2 burners
Black control panel with illuminated knobs

VG 231 ●
Width 28 cm
1 wok burner
Black control panel with illuminated knob

Vario gas wok

VP 230 ●
Width 28 cm
1 metal surface
Exact temperature control
Black control panel with illuminated knob

Vario Teppan Yaki

Vario electric grill

VR 230 ●
Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with illuminated knobs

Vario downdraft ventilation

VL 200 ●
Width 15 cm
Highly efficient cooktop ventilation
Black control panel with illuminated knob
*In a configuration with the remote fan unit AR 403 122
Cooktops 200 series

Vario gas cooktop

VG 295
- Width 90 cm
- 5 burners
- With wok burner
- Stainless steel control panel with illuminated knobs

Flex induction cooktop

CI 292 ▲ ■
- Width 90 cm
- 5 cooking zones
- Twist-Pad control

CI 283 ▲ ■
- Width 80 cm
- 5 cooking zones
- Twist-Pad control

CI 282 ▲ ■
- Width 80 cm
- 4 cooking zones
- Twist-Pad control

CI 272 ▲ ■
- Width 70 cm
- 4 cooking zones
- Twist-Pad control

Flex induction cooktop

CI 262 ▲ ■
- Width 60 cm
- 4 cooking zones
- Twist-Pad control

CI 261 ■
- Width 60 cm
- 4 cooking zones
- Sensor control

CI 292 ▲ ■
- Width 90 cm
- 5 cooking zones
- Twist-Pad control

CI 282 ▲ ■
- Width 80 cm
- 5 cooking zones
- Twist-Pad control

CI 272 ▲ ■
- Width 70 cm
- 4 cooking zones
- Twist-Pad control

Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■
- Width 80 cm
- 4 cooking zones
- Twist-Pad control

Glass ceramic cooktop

CE 261 ■
- Width 60 cm
- 4 cooking zones
- Sensor control

CE 291 ▲ ■
- Width 90 cm
- 5 cooking zones
- Sensor control

Induction cooktop

CI 261 ■
- Width 60 cm
- 4 cooking zones
- Sensor control

Gas cooktop

CG 291
- Width 90 cm
- 5 burners
- Mechanical power level regulation
- With wok burner
- Top mounted control knobs

CG 261
- Width 60 cm
- 4 burners
- Mechanical power level regulation
- With wok burner
- Top mounted control knobs

Design options

▲ Frameless
■ Stainless steel frame
● Stainless steel control panel
* Home Connect
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
**Accessories**

- **Griddle plate**
  - Cast aluminium
  - Non-stick coating

- **Teppan Yaki plate**
  - Multi-ply material

- **Wok pan**
  - Multi-layer material

- **Wok ring**
  - Attachment for wok pan

- **Frying sensor pan**
  - Stainless steel
  - Non-stick coating
  - Available in 4 sizes to fit cooking zones: Ø 15 cm, Ø 18 cm, Ø 21 cm, Ø 28 cm

- **Lava stones**
  - For refilling

- **Black Twist-Pad**

- **Black appliance cover**

- **Stainless steel knob**
- **Black knob**
- **Socket**
- **Black socket**

* Please note that special Vario 400 knobs must be used for each cooktop. Single knobs can only be ordered for specific appliances.
Extractors 400 series

**Vario ceiling ventilation**

**AC 402**
- Filter module
- Dimensions 80 x 40 cm
- Stainless steel

**AC 482**
- Control module
- Dimensions 80 x 14 cm
- Stainless steel

**AC 472**
- Light module
- Dimensions 80 x 14 cm
- Stainless steel

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control modules and light module.

*(AC 402 only) in a configuration with the remote fan unit AR 400 142*

**Wall-mounted hood**

**AW 442**
- Width 120 cm
- Stainless steel

*(in a configuration with the remote fan unit AR 400 143)*

**Table ventilation**

**AL 400**
- Width 120/90 cm
- Stainless steel retractable
- *in a configuration AL 400 191 with the remote fan unit AR 400 142
- No Energy efficiency class for
  AL 400 121

**Vario downdraft ventilation**

**VL 414**
- Width 15 cm
- Stainless steel
  Perfect combination with other
  Vario appliances of the 400 series
  *in a configuration with the remote
  fan unit AR 400 122*

*(in a configuration with the remote
fan unit AR 400 142)*
Extractors 200 series

Ceiling ventilation
Free hanging lift hood
AC 270
Width 105 cm
Motorised height adjustment
Gaggenau Black
No energy efficiency class for AC 270

Ceiling ventilation
Integrated hood
AC 250
A+
Width 120 cm
Gaggenau Light Bronze

Wall-mounted hood
AW 240
A
Width 90 cm
Stainless Steel
Glass front in Gaggenau Anthracite

Wall-mounted hood
AW 250
A+
Width 90 cm
Angled vapour screen
Gaggenau Anthracite

Island hood
AI 240
A
Width 90 cm
Stainless Steel
Glass front in Gaggenau Anthracite

Canopy extractor
AC 200
A++
Width 86/70/52 cm
Stainless steel and glass
Invisible integration in upper cabinet

Flat kitchen hood
AF 210
A
Width 90/60 cm
Stainless steel handle bar

Table ventilation
AL 200
A
Width 90/80 cm
Black with a retractable glass panel

Vario downdraft ventilation
VL 200
A*
Width 15 cm
Gaggenau Black
Perfect combination with other Vario appliances of the 200 series
* in a configuration with the remote fan unit AR 403

Home Connect
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Vario refrigerators 400 series

**Vario fridge-freezer combination**

**RY 492**
- Niche width 91.4 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling close to 0 °C
- Integrated ice maker in freezer compartment
- Warm white, glare-free LEDs
- Net volume 552 l

**RB 492**
- Niche width 91.4 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling close to 0 °C
- Integrated ice maker in freezer compartment
- Warm white, glare-free LEDs
- Net volume 565 l

**RB 472**
- Niche width 76.2 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling close to 0 °C
- Integrated ice maker in freezer compartment
- Warm white, glare-free LEDs
- Net volume 452 l

**RC 492**
- Niche width 91.4 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling close to 0 °C
- Warm white, glare-free LEDs
- Net volume 579 l

**Vario refrigerator**

**RC 472**
- Niche width 76.2 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling 0 °C
- Warm white, glare-free LEDs
- Net volume 467 l

**RC 462**
- Niche width 61 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling 0 °C
- Warm white, glare-free LEDs
- Net volume 357 l

**RF 471**
- Niche width 76.2 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Fresh cooling 0 °C
- Warm white, glare-free LEDs
- Net volume 445 l

**Vario freezer**

**RF 463**
- Niche width 61 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Integrated ice maker
- Illuminated ice and water dispenser with proximity sensor
- Warm white, glare-free LEDs
- Net volume 304 l

**RF 410**
- Niche width 45.7 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Integrated ice maker
- Warm white, glare-free LEDs
- Net volume 240 l

**Vario freezer**

**RF 411**
- Niche width 45.7 cm
- Niche height 213.4 cm
- Handleless option
- Cushioned door closing system
- Integrated ice maker
- Warm white, glare-free LEDs
- Net volume 240 l
Vario refrigerators 200 series

Vario fridge-freezer combination

RB 289

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones including fresh cooling close to 0 °C
Cushioned door closing system
Net volume 223 l

RT 289

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones including fresh cooling close to 0 °C
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 269 l

Vario refrigerator

RC 289

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Three climate zones including fresh cooling close to 0 °C
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 289 l

Vario freezer

RF 287

Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 212 l
Refrigerators 200 series

Free-standing fridge-freezer combination

**RY 295**
- Width: 90.5 cm
- Height: 183 cm
- Free-standing in anthracite stainless steel
- Two fresh cooling 0 °C drawers with 5 preset settings
- Internal water dispenser and ice maker
- Total volume: 573 l

Fridge-freezer combination

**RB 292**
- Niche width 56 cm
- Niche height 177.5 cm
- Fully integrated
- Four climate zones
- Two fresh cooling drawers close to 0 °C
- Cushioned door closing system
- Net volume 223 l

**RC 292**
- Niche width 56 cm
- Niche height 177.5 cm
- Fully integrated
- Three climate zones
- Three fresh cooling drawers close to 0 °C
- Cushioned door closing system
- Net volume 286 l

**RT 292**
- Niche width 56 cm
- Niche height 177.5 cm
- Fully integrated
- Four climate zones
- Three fresh cooling drawers close to 0 °C
- Cushioned door closing system
- Net volume 269 l

Refrigerator

**RC 200**
- Niche width 60 cm
- Niche height 82 cm
- Fully integrated
- Cushioned door closing system
- Net volume 137 l

**RF 200**
- Niche width 60 cm
- Niche height 82 cm
- Fully integrated
- Cushioned door closing system
- Net volume 106 l

Fridge-freezer combination

**RT 200**
- Niche width 56 cm
- Niche height 177.5 cm
- Fully integrated
- Three climate zones including fresh cooling
- Cushioned door closing system
- Net volume 123 l

Freezer

**RF 282**
- Niche width 56 cm
- Niche height 177.5 cm
- Fully integrated
- Cushioned door closing system
- Net volume 212 l

**RF 200**
- Niche width 60 cm
- Niche height 82 cm
- Fully integrated
- Cushioned door closing system
- Net volume 106 l

Home Connect
Accessories

Accessories Vario 400 series

- **Handle bar**
  - Stainless steel

- **Ventilation grille**
  - Exact accessory depends on appliance

- **Storage container**
  - With transparent lid

- **Stainless steel door panel**
  - Available with and without handle
  - Exact accessory depends on appliance

Accessories Vario 200 series, 200 series

- **Bottle holder**
  - Maple wood with magnetic connector, oiled
Vario wine climate cabinets 400 series

Vario wine climate cabinet RW 466
Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles

Vario wine climate cabinet RW 414
Niche width 45.7 cm
Niche height 213.4 cm
Two climate zones
Solid door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 70 bottles

Wine climate cabinets 200 series

Wine climate cabinet RW 282
Niche width 60 cm
Niche height 178 cm
Two climate zones
Kitchen furniture front-framed glass door or stainless steel panel
Presentation light option
Capacity 80 bottles

Wine climate cabinet RW 222
Niche width 60 cm
Niche height 123 cm
Two climate zones
Kitchen furniture front-framed glass door or stainless steel panel
Presentation light option
Capacity 48 bottles

Wine climate cabinet RW 404
Niche width 60 cm
Niche height 82 cm
Two climate zones
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 34 bottles

Home Connect
Accessories Vario 400 series

- Removable shelf
  - Suitable for decanters, open bottles and humidors

- Bottle tray
  - Fully extendible
  - Oak and aluminium

- Presenter
  - Oak and aluminium

- Handle bar
  - Stainless steel

- Ventilation grille
  - Exact accessory depends on appliance

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

- Stainless steel door panel frame
  - Available with and without handle
  - Exact accessory depends on appliance

- Stainless steel door panel
  - Available with and without handle
  - Exact accessory depends on appliance

Accessories 200 series

- Stainless steel door panel frame
- Stainless steel door panel frame
- Handle bar
  - Stainless steel
Dishwashers 400 series

DF 480/481

- Width 60 cm
- 8 programmes, 4 options
- Perfectly illuminated interior
- Remaining time projection or lateral info-light
- Push-to-open
- Zeolite
- Motorised spray arm
- Smooth running rails

Dishwashers 200 series

DF 260/261

- Width 60 cm
- 6 programmes, 3 options
- Remaining time projection
- Zeolite

DF 210/211

- Width 60 cm
- 6 programmes, 3 options
- Info-light

DF 264

- Width 45 cm
- 6 programmes, 1 option
- Remaining time projection
- Zeolite

Washing machine and tumble dryer 200 series

WM 260

- Free-standing, slide-under or stackable
- Width 60 cm, height 84.8 cm
- Intelligent dosing system iDos 2.0 for liquid detergent and softener
- for a perfect washing result
- 10 kg drum with interior lighting
- Top-up function
- Dynamic Wash System

WT 260

- Free-standing, slide-under or stackable
- Width 60 cm, height 84.2 cm
- Heat pump technology
- Self-cleaning condenser for automatic fluff removal
- Very quiet 62 dB
- Steam Refresh
- Smart Dry

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

60 cm wide dishwashers are available as 86.5 cm and 81.5 cm tall units. The 45 cm wide dishwasher is 81.5 cm tall.
Accessories

**Cutlery drawer**
With/without smooth running rails
For all 60 cm dishwashers

**3rd basket**
With/without smooth running rails
For 86.5 cm high dishwashers

**Silvercare cartridge**
For all dishwashers

**Glass holder**
For long-stemmed glasses

**Handle bar, stainless steel**
For all 60 cm dishwashers

**Stacking kit**
With pull-out shelf
Energy Labels

By using energy-saving home appliances, you save valuable resources as well as money. That’s why you should consider low energy and water consumption values when you purchase a home appliance.

Technological developments have resulted in many more products being able to attain an A+ or better rating. User behaviour has also changed, which is why new rescaled labels have been created that take this into account for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. The Energy Label for ovens, cooktops and extractors will remain the same.

For more information on energy labels, visit: www.gaggenau.com
The extraordinary is connected

Gaggenau and Home Connect.

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

Our appliances are being equipped with Home Connect, a platform allowing you to intuitively communicate with your appliance digitally, remotely and at will. Home Connect also offers a wide range of other advantages such as remote diagnostics, voice control, and integration into selected home management systems.

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

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

Home Connect is a service of Home Connect GmbH.
Showrooms

Our 60 showrooms await, simply arrange your appointment to experience our world.

Locations in orange are Gaggenau flagship showrooms. Please go to our website to find your nearest showroom or dealer.
Showrooms

Africa

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

Johannesburg Showroom
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Kramerville
2148 Johannesburg
+27 10 001 0019

Asia and Middle East

Region Greater China
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China World Tower
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Chaoyang District
100004 Beijing
+86 10 8535 1058

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

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

Gaggenau Shanghai
Jing’an District
Weihai Road No.299
200040 Shanghai
+86 21 3229 0368

Hong Kong Showroom
Kitchen Infinity Corp. Ltd.
Lippo Leighton Tower
Shop B, G/F
103 Leighton Rd
Causeway Bay
Hong Kong
+852 2972 3688

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

India
Gaggenau Mumbai
UnserHaus
9th Floor
A wing
Avalta Building
(Crompton Greaves House)
Dr Annie Besant Road
Century Bazaar
Worli
Mumbai – 400030

Israel
Gaggenau Tel-Aviv
BSH Home Appliances Ltd.
25 Maskit Street
46733 Herzliya
+972 9973 0000

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

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

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

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

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

Singapore
Gaggenau Singapore
BSH Home Appliances
Pte. Ltd.
11 Blbian Street 21
4th Floor
Singapore 573943
+65 6586 1080

South Korea
Seoul Showroom
Fine Appliances Co. Ltd.
3rd Fl. Jinnex Lakeview Bldg.
99, Ogeumno Songpa-gu
Seoul 05548
+82 2 6293 9933 (ext. 402)

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

United Arab Emirates
Gaggenau Dubai
The Oberoi Centre
Level 5, 504
P.O. Box 71847 Business
Bay, Dubai
+971 4 380 7167

Locations in orange are Gaggenau flagship showrooms. Please go to our website to find your nearest showroom or dealer.
Europe

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

**Belgium**
Gaggenau Brussels
BSH Home Appliances N.V.-S.A.
Gare Maritime
Rue Picard straat 7 Box 400
1000 Brussels
+32 2 475 7219

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

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

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

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

**France**
Gaggenau Paris
240, boulevard Saint Germain
75007 Paris
+33 1 5805 2020

**Germany**
Gaggenau Munich
Arabellastrasse 30 A
81925 Munich
+49 89 4510 4647

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

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

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

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

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

**Norway**
Oslo Showroom
BSH
Husholdningsapparater AS
Bryneveien 18
0607 Oslo
+47 2266 0646

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

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

**Switzerland**
Bern Showroom
BSH Hausgeräte AG
Laupenstrasse 20
3008 Bern
+41 848 777 500

**Turkey**
Gaggenau Istanbul
Istanbul Sapphire Residence
34330 Levent
Istanbul
+90 21 2397 2012

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

North America

Canada
- Montréal Showroom
  - L’Atelier BSH
  - 61 Rue Peel
  - Montréal, QC, H3C 0W3
  - +1 514 353 3232
- Toronto Showroom
  - Luxe Appliance Studio
  - 334 King Street East
  - Toronto, ON, M5A 1K8
  - +1 888 966 5893
- Vancouver Showroom
  - “Coming Soon”
  - Luxe Appliance Studio
  - 30 East 6th Avenue
  - Vancouver, BC, V6T 1J3

USA
- 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 Northeast 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 2588 0950
- Gaggenau Washington D.C.
  - “Coming Soon”
  - 940 New York Avenue NW
  - Washington, DC 20001

South America

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

Oceania

Australia
- Gaggenau Melbourne
  - 192-196 Coventry Street
  - South Melbourne
  - Victoria 3205
  - +61 3 8551 1399
- Gaggenau Sydney
  - “Coming Soon”
  - 543 Crown Street
  - Surry Hills, Sydney
  - NSW 2010

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

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The difference is Gaggenau.