The models and dimensions

2023 edition II
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.
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oven EB 333</td>
<td>2</td>
</tr>
<tr>
<td>The ovens 400 series</td>
<td>6</td>
</tr>
<tr>
<td>The ovens 200 series</td>
<td>38</td>
</tr>
<tr>
<td>The Vario cooktops</td>
<td>66</td>
</tr>
<tr>
<td>The cooktops</td>
<td>124</td>
</tr>
<tr>
<td>The extractors</td>
<td>178</td>
</tr>
<tr>
<td>The cooling appliances</td>
<td>252</td>
</tr>
<tr>
<td>The dishwashers</td>
<td>washing machine</td>
</tr>
<tr>
<td>Energy Label</td>
<td>Home Connect</td>
</tr>
</tbody>
</table>
The oven EB 333

EB 333
Accessories | special accessories EB 333
**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 programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 30 °C to 300 °C
- Net volume 83 litres

**Heating methods**

- Hot air
- Eco hot air
- Top + bottom heat
- Top + 1/3 bottom heat
- Top heat
- 1/3 top + bottom heat
- Bottom heat
- Hot air + bottom heat
- Hot air + 1/3 bottom heat
- Full surface grill + circulated air
- Full surface grill
- Compact grill
- Baking stone function
- Roaster function
- Dough proofing
- Defrosting
- Keeping warm

**Handling**

Rotary knob and TFT touch display operation.
- Clear test display.
- Option to save individual recipes (incl. core temperature probe).
- Personalisation of automatic programmes.
- Information key with use indicators.
- Front-hinged door with 90° door opening angle.

**Features**

- Three-point core temperature probe with automatic shut-off and estimation of cooking time.
- Automatic programmes.
- Rotisserie spit.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- 60 W halogen light on the top.
- 2 x 10 W halogen light on the side.
- Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

**Selected digital services**

(Home Connect)

- Automatic programmes.
- Remote control and monitoring.
- Recipes.

Please read additional information on Home Connect on page 345.

**Safety**

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

**Cleaning**

- Pyrolytic system.
- Gaggenau enamel.
- Heated catalyser to clean the oven air.

**Planning notes**

- The door panel surface of the appliance extends 40 mm from the furniture cavity.
- The outer edge of the door handle extends 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. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the upper left side.

**Connection**

- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 5.4 kW.
- Plan a connection cable.
- Plan a LAN cable.

---

**Included in the price**

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

**Special accessories**

- BA 018 105
  - Pull-out system
  - Fully extendable telescopic rails and enamelled cast iron frame.
- BA 028 115
  - Baking tray, enamelled
  - 30 mm deep.
- BA 038 105
  - 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 paddle (heating element must be ordered separately).
  - Not in combination with pull-out system.
- BA 090 100
  - Black rotary knobs for EB 333, set of 2
  - Stainless steel knobs with black coating.
- BS 020 002
  - Pizza paddle, set of 2.
- GN 340 230
  - Gastronorm roaster in cast aluminium.
  - GN2/3, height 165 mm, non-stick.

**Socket measurements in mm**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>560</td>
</tr>
<tr>
<td>Height</td>
<td>880</td>
</tr>
<tr>
<td>Depth</td>
<td>90</td>
</tr>
</tbody>
</table>

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*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Accessories and special accessories EB 333

Advice: Not every illustrated accessory fits to every oven.

**BA 090 100**
Stainless steel knobs with black coating.

**BA 018 105**
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

**BA 028 115**
Baking tray, enamelled
30 mm deep.

**BA 038 105**
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 paddle (heating element must be ordered separately). Not in combination with pull-out system.

**BS 020 002**
Pizza paddle, set of 2.

**GN 340 230**
Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 100 and 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 Combi-steam and steam ovens.
The ovens 400 series

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Checklist for appliance combinations 400 series</td>
<td>8</td>
</tr>
<tr>
<td>Planning notes for ovens and oven combinations</td>
<td>12</td>
</tr>
<tr>
<td>Ovens 400 series</td>
<td>14</td>
</tr>
<tr>
<td>Combi-steam ovens 400 series</td>
<td>20</td>
</tr>
<tr>
<td>Combi-microwave ovens 400 series</td>
<td>26</td>
</tr>
<tr>
<td>Fully automatic espresso machine 400 series</td>
<td>28</td>
</tr>
<tr>
<td>Vacuuming drawers 400 series</td>
<td>30</td>
</tr>
<tr>
<td>Warming drawers 400 series</td>
<td>32</td>
</tr>
<tr>
<td>Accessories</td>
<td>special accessories 400 series</td>
</tr>
</tbody>
</table>
Checklist for appliance combinations 400 series

Vertical combination, 76 cm / 30” wide appliances

- BS 484/BM 484
- BO 480
- WS 482

Horizontal combination, 76 cm / 30” wide appliances

- BO 481
- BO 480

Vertical combination, 60 cm wide appliances

- BS 474/BS 454/BM 454
- BO 470/BO 450/BO 420
- WS 462

Horizontal combination of 4, 76 cm / 30” wide appliances

- BS 485/BM 485
- BS 484/BM 484
- BO 481
- BO 480

Combination of 4, 76 cm / 30” wide appliances

- BO 470/BO 450/BO 420
- DF

- BS 470/BS 450/BM 450
- DF

- CM 450
- DF

In general:

- All appliances shown can be obtained with stainless-steel-backed full glass doors.
- When several appliances are listed (BS/BM and DV/WS), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the appliances is identical.
- The control modules of the two appliances should meet each other in the middle of the combination.
- No further appliances may be fitted above the BS.

- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide. A stainless-steel-backed full glass door can be obtained as a special accessory.

Horizontal combinations

When planning and ordering please note that

- The door hinges need to be placed on the outside in order to use the full available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.
- The control modules are either all at the top or all at the bottom.

BO Ovens
BS Combi-steam ovens
BM Combi-microwave ovens
CM Fully automatic espresso machine
DV Vacuuming drawers
WS Warming drawers
DF Dishwashers
Horizontal combination, 60 cm wide appliances

- BO 471/BO 451/BO 421
- BO 470/BO 450/BO 420
- BS 470/BS 450/BM 450
- DV 461/WS 461
- BO 471/BO 451/BO 421
- CM 450
- WS 461/DV 461

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

- BO 471/BO 451/BO 421
- CM 450
- WS 461/DV 461

- BS 470/BS 450/BM 450
- DV 461/WS 461
- CM 450
- WS 461/DV 461

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 455/BS 475/BM 455
- BM 454/BS 474/BS 454
- BO 471/BO 451/BO 421
- CM 450
- DV 461/WS 461
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:

☐ All appliances shown can be obtained with full glass doors in Gaggenau Anthracite.

☐ When several appliances are listed (BS/BM), the first appliance is shown.

Vertical combinations

When planning and ordering please note that:

☐ The door hinges of the appliances must be on the same side.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ The width of the appliances is identical.

☐ The control modules of the two appliances should meet each other in the middle of the combination.

☐ No further appliances may be fitted above the BS.

☐ Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm 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 full available door opening angle.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ A minimum clearance of 10 mm between the two doors must be observed.

☐ Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.

☐ The control modules are either all at the top or all at the bottom.

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

Vertical combination, 60 cm / 30” wide appliances

- BS 474/BS 454/BM 454
- BO 470/BO 420
- WS 462
- BM 450
- DV 461/WS 461

- BS 474/BS 454/BM 454
- BO 470/BO 420
- WS 462
- CM 450
- WS 461/DV 461
Horizontal combination, 60 cm wide appliances

- BO 471/BO 421
- BO 470/BO 420
- BO 471/BO 421
- BS 470/BM 450
- DV 461/WS 461
- BO 471/BO 421
- CM 450
- WS 461/DV 461
- BS 471/BM 451
- DV 461/WS 461
- CM 450
- WS 461/DV 461
- BO 470/BO 420
- BM 450/BS 470
- WS 461/DV 461
- BS 471/BM 451
- WS 461/DV 461
- CM 450
- BS 470/BM 450
- CM 450
- WS 461/DV 461
- BS 470/BM 450
- CM 450
- WS 461/DV 461

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 475/BM 455
- BO 471/BO 421
- CM 450
- BS 474/BM 454
- CM 450
- DV 461/WS 461
- BS 470/BM 450
- CM 450
- WS 461/DV 461
- BV 461/WS 461
General notes

Installation behind kitchen furniture doors

Appliance in operation only with open 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).

Installation side by side

When appliances are installed side by side, the clearance between the appliances must be at least 10 mm (corresponds to the standard outside measurement of the furniture cavity of 600 or 762 mm). The door hinges need to be placed outside in order to use the full available door opening angle.

Combination of ovens and Vario cooling 400 series appliances

Please check the planning notes in the information for Vario cooling 400 series appliances in order to prevent the refrigerator door from colliding with the oven.

Necessary air cross section at the door edges

Gaggenau ovens are cooled with fresh air 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 furniture 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. It is recommended that a horizontal handle is not fitted on furniture above the BS.

Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the 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 furniture door is greater than 20 mm in front of the furniture cavity.

When installed next to each other

Cross section of the top/bottom door edge gaps

BO, BX, BS, BM, CM, WS, DV
At the sides
In cases where kitchen furniture door thicknesses are greater or where sidewalls protrude up to 34 mm from front of the edge of the furniture cavity, 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 10 mm 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 inlet cross section at the door edges

Measurements in mm
**Controls centered**

**Right-hinged**
BX 480 112
Stainless steel-backed full glass door
Width 76 cm

**Left-hinged**
BX 481 112
Stainless steel-backed full glass door
Width 76 cm

**Included in the price**
- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 2 wire racks
- 2 grill trays with wire rack
- 1 plug-in core temperature probe

**Special accessories**
- BA 018 106
  Pull-out system
  Fully extendable telescopic rails and enamelled cast iron frame.
- BA 028 115
  Baking tray, enamelled
  30 mm deep.
- BA 038 105
  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 paddle (heating element must be ordered separately).
  Not in combination with pull-out system.
- BS 020 002
  Pizza paddle, set of 2.
- GN 340 230
  Gastronorm roaster in cast aluminium.
  GN2/3, height 165 mm, non-stick.

**Double oven 400 series**
**BX 480/BX 481**
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 2 x 110 litres net volume

**Heating methods**
- Hot air.
- Eco hot air.
- Top + bottom heat.
- Top + 1/3 bottom heat.
- Top heat.
- 1/3 top + bottom heat.
- Bottom heat.
- Hot air + bottom heat.
- Hot air + 1/3 bottom heat.
- Full surface grill + circulated air.
- Full surface grill.
- Compact grill.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.
- Keeping warm.

**Handling**
- Rotary knob and TFT touch display operation.
- Clear test display.
- 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).
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- 60 W halogen light on the top.
- 10 W halogen light on the side.
- Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

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

**Cleaning**
- Pyrolytic system.
- Gaggenau enamel.
- Heated catalyser to clean the oven air.

**Planning notes**
- Door hinge not reversible.
- The facade of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside the built-in niche.

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

**Connection**
- Energy efficiency class A at a range of energy efficiency classes from A++ to D.
- Total connected load 9.2 kW.
- Plan a connection cable.

---

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Ovens 400 series
BO 480/BO 481

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 90 °C to 300 °C
- Net volume 110 litres

Heating methods
- Hot air.
- Eco hot air.
- Top + bottom heat.
- Top + 1/3 bottom heat.
- Top heat.
- 1/3 top + bottom heat.
- Bottom heat.
- Hot air + bottom heat.
- Hot air + 1/3 bottom heat.
- Full surface grill + circulated air.
- Full surface grill.
- Compact grill.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.
- Keeping warm.

Handling
- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display.
- Option to save individual recipes (incl. core temperature probe).
- Personalisation of automatic programmes.
- 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 programmes.
- Rotisserie spit.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- 60 W halogen light on the top.
- 2 x 10 W halogen light on the side.
- Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Selected digital services (Home Connect)
- Door opening via voice assistant possible.
- Automatic programmes.
- Remote monitoring and control.
- Recipes.
- Please read additional information on Home Connect on page 345.

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

Cleaning
- Pyrolytic system.
- Gaggenau enamel.
- Heated catalyst to clean the oven air.

Planning notes
- Door hinge not reversible.
- The facade of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the upper right side.
- Please read the installation details regarding oven combination on page 12 – 13.

Connection
- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 5.5 kW.
- Plan a connection cable.
- Plan a LAN cable.

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*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Oven 400 series
BO 470/BO 471

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods
- Hot air.
- Eco hot air.
- Top + bottom heat.
- Top + 1/3 bottom heat.
- Top heat.
- 1/3 top + bottom heat.
- Bottom heat.
- Hot air + bottom heat.
- Hot air + 1/3 bottom heat.
- Full surface grill + circulated air.
- Full surface grill.
- Compact grill.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.
- Keeping warm.

Handling
- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display.
- Option to save individual recipes (incl. core temperature probe).
- Personalisation of automatic programmes.
- 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 programmes.
- Rotisserie spit.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- 60 W halogen light on the top.
- 2 x 10 W halogen light on the side.
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Selected digital services (Home Connect)
- Door opening via voice assistant.
- Automatic programmes.
- Remote monitoring and control.
- Recipes.

Please read additional information on Home Connect on page 345.

Controls at the top
Right-hinged
BO 470 112
Stainless steel-backed full glass door
Width 60 cm
BO 470 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged
BO 471 112
Stainless steel-backed full glass door
Width 60 cm
BO 471 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price
- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 glass tray
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories
BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 028 105
Grill tray, enamelled
30 mm deep.
BA 028 115
Baking tray, enamelled
15 mm deep.

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
BA 046 117
Glass tray
24 mm deep.
BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BS 025 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN2/3, height 165 mm, non-stick.

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

Cleaning
- Pyrolytic system.
- Gaggenau enamel.
- Heated catalyst to clean the oven.

Planning notes
- Door hinge not reversible.
- The facade of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the upper right side.

Connection
- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 3.7 kW.
- Plan a connection cable.
- Plan a LAN cable.

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

**Right-handed**

BO 450 112  
Stainless steel-backed full glass door  
Width 60 cm

**Left-handed**

BO 451 112  
Stainless steel-backed full glass door  
Width 60 cm

### Included in the price

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

### Special accessories

**BA 016 105**  
Pull-out system  
Fully extendable telescopic rails and enamelled cast iron frame.

**BA 026 115**  
Baking tray, enamelled  
15 mm deep.

**BA 036 115**  
Wire rack, chromium-plated  
Without opening, with feet.

**BA 046 117**  
Glass tray  
24 mm deep.

**BA 056 115**  
Heating element for baking stone and Gastronorm roaster.

**BA 056 133**  
Baking stone.  
Incl. baking stone support and pizza paddle (heating element must be ordered separately).

**BA 226 105**  
Grill tray, enamelled  
30 mm deep.

**BS 020 002**  
Pizza paddle, set of 2.

**GN 340 230**  
Gastronorm roaster in cast aluminium.  
GN2/3, height 165 mm, non-stick.

### Oven 400 series

**BO 450/BO 451**

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 13 heating methods with core temperature probe and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 90 °C to 300 °C
- Net volume 76 litres

### Heating methods

- Hot air.
- Eco hot air.
- Top + bottom heat.
- Top heat.
- Bottom heat.
- Hot air + bottom heat.
- Full surface grill + circulated air.
- Full surface grill.
- Compact grill.
- Baking stone function.
- Roaster function.
- Dough proofing.
- Defrosting.

### Handling

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display.
- Option to save individual recipes (incl. core temperature probe).
- Personalisation of automatic programmes.
- 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 programmes.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- 60 W halogen light on the top.
- 10 W halogen light on the side.
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

### Selected digital services

- (Home Connect)
  - Door opening via voice assistant.
  - Automatic programmes.
  - Remote monitoring and control.
  - Recipes.

  Please read additional information on Home Connect on page 345.

### Safety

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

### Cleaning

- Pyrolytic system.
- Gaggenau enamel.
- Heated catalyser to clean the oven air.

### Planning notes

- Door hinge not reversible.
- The facade of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the upper right side.

### Connection

- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 3.7 kW.
- Plan a connection cable.
- Plan a LAN cable.

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*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Controls at the top
Right-hinged
BO 420 112
Stainless steel-backed full glass door
Width 60 cm
BO 420 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged
BO 421 112
Stainless steel-backed full glass door
Width 60 cm
BO 421 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price
1 baking tray, enamelled pyrolysis-safe
1 glass tray
1 wire rack

Special accessories
BA 016 106
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.
BA 026 115
Baking tray, enamelled
15 mm deep.
BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
BA 046 117
Glass tray
24 mm deep.
BA 056 115
Heating element for baking stone and Gastronorm roaster.
BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.
BA 226 105
Grill tray, enamelled
30 mm deep.
BS 020 002
Pizza paddle, set of 2.
GN 340 230
Gastronorm roaster in cast aluminium.
GV2/3, height 165 mm, non-stick.

Oven 400 series
BO 420/BO 421
- Handleless door / automatic door opening
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

Handling
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
60 W halogen light on the top.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Selected digital services
(Home Connect)
Remote monitoring and control.
Recipes.

Please read additional information on Home Connect on page 345.

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

Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
Door hinge not reversible.
The façade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 kW.
Plan a connection cable.
Plan a LAN cable.
* 200 mm in conjunction with BA 016
Controls at the bottom
Right-hinged
BS 484 112 Stainless steel-backed full glass door Width 76 cm
Left-hinged
BS 485 112 Stainless steel-backed full glass door Width 76 cm

A *

Included in the price
1 cooking container, stainless steel, perforated
1 cooking container, stainless steel, unperforated
1 wire rack
1 plug-in core temperature probe
1 outlet hose (3 m long)
1 water inlet hose (3 m long)
4 cleaning cartridges

Installation accessories
GF 111 100 Water descaling system
GF 121 110 Filter cartridge
GZ 010 011 Extension for water inlet and outlet (2 m long)

Special accessories
BA 010 301 Triple telescopic pull-out rack For combi-steam oven.
BA 020 361 Cooking container, stainless steel, unperforated, 66 mm deep, 5 L.
BA 020 370 Cooking container, stainless steel, perforated, 60 mm deep, 5 L.
BA 020 381 Cooking container, non-stick, unperforated, 66 mm deep, 5 L.
BA 020 390 Cooking container, non-stick, perforated, 60 mm deep, 5 L.
BA 046 117 Glass tray 24 mm deep.
CL S10 040 Cleaning cartridges, set of 4 For combi-steam ovens.
GN 010 330 Adapter for gastronorm insert and roaster.
GN 114 130 Gastronorm insert, stainless steel, GN 1/3 Unperforated, 40 mm deep, 1.5 L.
GN 114 230 Gastronorm insert, stainless steel, GN 2/3 Unperforated, 40 mm deep, 3 L.
GN 124 130 Gastronorm insert, stainless steel, GN 1/3 Perforated, 40 mm deep, 1.5 L.

Features
Full surface grill 2 kW behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic cut-off and estimation of cooking time.
Automatic programmes.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, longterm timer (certified by Star-K).
Automatic boiling point detection.
2 x LED light on the side.
Hygienic stainless steel cooking interior.
3 tray levels.

Combi-steam oven 400 series
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
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 litres

Heating methods
Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Full surface grill + circulated air.
Dough proofing,
Defrosting,
Regenerating.

Handling
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear test display.
Option to save individual recipes (incl. core temperature probe).
Personalisation of automatic programmes.
Information key with use indicators.
Side-opening door opens up to 180 ° angle.

Selected digital services (Home Connect)
- Door opening via voice assistant possible.
- Automatic programmes.
- Remote control and monitoring.
- Recipes.

Please read additional information on Home Connect on page 345.

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

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

Planning notes
Door hinge not reversible.
No other electrical appliances should be installed above the BS.
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 100 mm 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 5 m.
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 descaling system GF 111 100 (3) may be installed when connecting the appliance if the water hardness exceeds 7 ° dH.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
The mains socket needs to be planned outside the built-in niche.

Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

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

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.15 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4'' (Ø 26.4 mm) extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Side view of BS 484/485 above BO

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

measurements in mm

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

measurements in mm
Combi-steam oven 400 series
BS 470/BS 471/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
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 litres

Heating methods
Hot air + 100 % humidity.  
Hot air + 80 % humidity.  
Hot air + 60 % humidity.  
Hot air + 30 % humidity.  
Hot air + 0 % humidity.  
Low temperature cooking.  
Sous-vide cooking.  
Full surface grill level 1 + humidity.  
Full surface grill level 2 + humidity.  
Full surface grill + circulated air.  
Dough proofing.  
Defrosting.  
Regenerating.

Handling
Automatic door opening.  
Rotary knob and TFT touch display operation.  
Clear test display.  
Option to save individual recipes (incl. core temperature probe).  
Personalisation of automatic programmes.  
Information key with use indicators.  
Side-opening door opens up to 180° angle.

Features
Full surface grill 2 kW behind glass ceramic  
Steam removal.  
Misting.  
Three-point core temperature probe with automatic shut-off and estimation of cooking time.  
Automatic programmes.  
Actual temperature display.  
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).  
Automatic boiling point detection.  
2 x LED light on the side.  
Hygienic stainless steel cooking interior.  
3 tray levels.

BA 020 390  
Cooking container, non-stick, perforated, 40 mm deep, 5 l.

BA 046 117  
Glass tray  
24 mm deep.

CL S10 040  
Cleaning cartridges, set of 4.

For combi-steam ovens.

GN 010 330  
Adapter for gastronom insert and roaster.

GN 114 130  
Gastronom insert, stainless steel,  
GN 1/3  
Unperforated, 40 mm deep, 1.5 l.

GN 114 230  
Gastronom insert, stainless steel,  
GN 2/3  
Unperforated, 40 mm deep, 3 l.

GN 124 130  
Gastronom insert, stainless steel,  
GN 1/3  
Perforated, 40 mm deep, 1.5 l.

GN 124 230  
Gastronom insert, stainless steel,  
GN 2/3  
Perforated, 40 mm deep, 3 l.

GN 340 230  
Gastronom roaster in cast aluminium.  
GN/2/3, height 165 mm, non-stick.

Selected digital services  
(Home Connect)
Door opening via voice assistant possible.  
Automatic programmes.  
Remote control and monitoring.  
Recipes.

Please read additional information on Home Connect on page 345.  

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

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

Planning notes
Door hinge not reversible.  
No other electrical appliances should be installed above the BS.  
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 100 mm 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 5 m.  
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 descaling system GF 111 100 (3) may be installed when connecting the appliance if the water hardness exceeds 7 °dh.  
The facade of the appliance extends 47 mm from the furniture cavity.  
Consider the overhang when planning to open drawers next to the appliance.  
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.  
The mains socket needs to be planned outside the built-in niche.

Special accessories (order as spare parts):  
Part No. 17002490 Descaling tablets

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

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.  
Total connected load 3.15 kW.  
Connecting cable 1.8 m with plug.  
Plan a LAN cable.  
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4” (Ø 26.4 mm) extendable.  
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).
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.
Combi-steam oven 400 series
BS 450/BS 451/BS 454/BS 455
- Handleless door / automatic door opening / door opening via voice assistant possible
- Water tank for fresh and waste water
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 litres

Heating methods
- Hot air + 100 % humidity.
- Hot air + 80 % humidity.
- Hot air + 60 % humidity.
- Hot air + 30 % humidity.
- Hot air + 0 % humidity.
- Low temperature cooking.
- Sous-vide cooking.
- Full surface grill level 1 + humidity.
- Full surface grill level 2 + humidity.
- Full surface grill + circulated air.
- Dough proofing.
- Defrosting.
- Regenerating.

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

Features
- Full surface grill 2 kW behind glass ceramic
- 2 removable 1.7 litre water tanks.
- Misting.
- Water level warning.
- Three-point core temperature probe with automatic shut-off and estimation of cooking time.
- Automatic programmes.
- Actual temperature display.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
- Automatic boiling point detection.
- 2 x LED light on the side.
- Hygienic stainless steel cooking interior.
- 3 tray levels.

Selected digital services
(Home Connect)
- Door opening via voice assistant.
- Automatic programmes.
- Remote control and monitoring.
- Recipes.

Please read additional information on Home Connect on page 346.

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

Cleaning
- Cleaning programme, fully automatic.
- Descaling programme for the steam generator.
- Drying programme.
- Automatic drying of the cavity at the end of the cooking process.
- Strainer filter, removable.
- Water tank, dishwasher-safe.
- Demo cleaning programme.

Planning notes
- Door hinge not reversible.
- No other electrical appliances should be installed above the BS.
- The facade of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the lower left side.

Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

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

Connection
- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 3.15 kW.
- Connecting cable 1.8 m with plug.
- Plan a LAN cable.

Controls at the top
Right-hinged
BS 450 111
Stainless steel-backed full glass door
Width 60 cm
BS 451 101
Full glass door in Gaggenau Anthracite
Width 60 cm
Left-hinged
BS 451 111
Stainless steel-backed full glass door
Width 60 cm
BS 451 011
Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom
Right-hinged
BS 454 111
Stainless steel-backed full glass door
Width 60 cm
BS 454 101
Full glass door in Gaggenau Anthracite
Width 60 cm
Left-hinged
BS 455 111
Stainless steel-backed full glass door
Width 60 cm
BS 455 101
Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price
1. cooking container, stainless steel, perforated
1. cooking container, stainless steel, unperforated
1. wire rack
1. plug-in core temperature probe
4. cleaning cartridges

Special accessories
BA 010 301
Triple telescopic pull-out rack
For combi-steam oven.
BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.
BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.
BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.
BA 020 390
Cooking container, non-stick, perforated, 40 mm deep, 5 l.
BA 046 117
Glass tray
24 mm deep.
CL S10 040
Cleaning cartridges, set of 4
For combi-steam ovens.

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

Side view of BS 454/455 above BO

measurements in mm
Controls at the bottom

Right-hinged
BM 484 110
Stainless steel-backed full glass door
Width 76 cm

Left-hinged
BM 485 110
Stainless steel-backed full glass door
Width 76 cm

Included in the price
1 combination wire rack
1 glass tray

Combi-microwave oven 400 series
BM 484/BM 485

- Handleless door / automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Programmes
Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
- Hot air 40 °C and from 100 °C to 250 °C,
- Full surface grill + hot air from 100 °C to 250 °C,
- Full surface grill + circulated air from 100 °C to 250 °C,
- Full surface grill with 3 levels of intensity, maximum output 2000 W.
Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programmes with weight indication, customisable:
4 defrosting programmes
4 cooking programmes
7 combination programmes
Option to save individual recipes.

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

Features
Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

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.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.
Combi-microwave oven 400 series
BM 450/BM 451/BM 454/BM 455

- Handleless door / automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Programmes
Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
- Hot air 40 °C and from 100 °C to 250 °C,
- Full surface grill + hot air from 100 °C to 250 °C,
- Full surface grill + circulated air from 100 °C to 250 °C,
- Full surface grill with 3 levels of intensity, maximum output 2000 W.
Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programmes with weight indication, customisable:
- 4 defrosting programmes
- 4 cooking programmes
- 7 combination programmes
Option to save individual recipes.

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

Features
- Innowave.
- Rapid heating.
- 4 tray levels.
- Actual temperature display.
- 60 W halogen light on the side.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

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 niche without back wall.
- The door panel surface of the appliance extends 47 mm from the furniture cavity.
- Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
The mains socket needs to be planned outside of the built-in niche.

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

Connection
Total connected load 3.1 kW.
Connection cable 1.5 m without plug.
### Controls at the top
- **Left-hinged**
- **Stainless steel-backed full glass door**
- **Width 60 cm**

### CM 450 112
- **Full glass door in Gaggenau Anthracite**
- **Width 60 cm**

### Included in the price
- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk pipe

### Fully automatic espresso machine
- **400 series**
- **CM 450**

### Controls at the top
- 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
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- 7 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 knob and TFT touch display operation.
- Clear text display.
- Personalisation function, option to save 8 individualised 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 7 cm to 15 cm.
- 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 0.5 litres.
- Integrated lightning with LEDs.
- Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
- Automatic adjustment of ground coffee quantity.
- Removable 2.4 litre water tank.
- Electronic water filter exchange indicator.

### Electronic fill level control for drip tray and container for coffee residue. Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

### Selected digital services (Home Connect)
- **Coffee world**: extended choice of coffee specialities from all over the world.
- Remote control and monitoring.
- Please read additional information on Home Connect on page 345.

### Safety
- Child lock.

### Cleaning
- Fully automatic rinse programme when machine is turned on/off.
- Automatic steam cleaning of the milk system after every beverage.
- Automatic cleaning and descaling programme.
- Emptying programme 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 95 cm to 145 cm (top edge of niche bottom).
- The door panel surface of the appliance extends 47 mm from the furniture cavity.
- When installing in a corner a side clearance is required.
- Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
- Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
- Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
- Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
- The LAN port can be found at the back on the lower right side.
- Special accessories (order as spare parts): Part No. 17000705 Water filter Part No. 00311819 Descaling tablets Part No. 00311769 Cleaning tablets Part No. 00636455 Door hinge restrictor (92° opening angle) Part No. 11015223 Bean container with lid
- Please read the installation details regarding oven combination on page 12 – 13.

### Connection
- Total connected load 1.6 kW.
- Connection cable 1.7 m with plug.
- Plan a LAN cable.
If using the 92° door hinge restrictor (spare part no. 00536456), the minimum distance from the wall is only 100 mm.
**Vacuuming drawer 400 series**

**DV 461**

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 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

**Application**


**Handling**

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

**Features**

- Net volume 7 litres.
- Capacity load max. 10 kg.
- Maximum size of vacuuming bags W 240 mm x L 350 mm.
- 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, 44 mm, deployable.
- Utility space in vacuuming chamber, W 210 mm x L 275 mm.
- Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
- Drying programme for vacuuming pump.
- Warning function.

**Planning notes**

The panel surface of the appliance extends 47 mm from the furniture cavity. Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor. Built-in under worktop or in single niche. The socket can be planned behind the appliance.

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

**Connection**

Total connected load 0.32 kW. Connection cable 1.5 m, pluggable.
Vacuuming drawer 400 series

**DV 061**

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 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
- Cushioned closing system

**Application**

- Vacuuming for sous-vide cooking.
- Vacuuming for fast marinating and flavouring.
- Vacuuming for extended storage.
- Vacuuming of vacuuming containers outside the chamber.
- Vacuuming of liquids in bottles outside the chamber.

**Handling**

- Touch key operation.

**Features**

- Net volume 7 litres.
- Capacity load max. 10 kg.
- Maximum size of vacuuming bags W 240 mm x L 350 mm.
- 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, 44 mm, deployable.
- Utility space in vacuuming chamber, W 210 mm x L 275 mm.
- Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
- Drying programme for vacuuming pump.
- Warning function.

**Planning notes**

- Attention: To open the fully integrated variant, a handle or a recessed grip is required.
- Front weight up to 3 kg.
- Installation of BS/BM/CM directly above DV in 58 cm niche without intermediate floor.
- Built-in under worktop or in single niche.
- The socket can be planned behind the appliance.

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

**Connection**

- Total connected load 0.32 kW.
- Connection cable 1.5 m, pluggable.

---

**Included in the price**

- 50 vacuuming bags, small
- 50 vacuuming bags, big
- 1 raised vacuuming platform
- 1 adaptor for vacuuming outside the chamber
- 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

---

**DV 061 100**

- Fully integrated
- Width 60 cm, Height 14 cm

* Suitable for 400 and 200 series
Warming drawer 400 series
WS 482

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

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

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

Features
Net volume 38 litres.
Volume capacity: Dinner service for 10 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions
W 606 x H 132 x D 480 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BO/BS above WS with dimensionally stable intermediate shelf.
Installation of BS above WS in 66.5 cm niche with intermediate floor (gap of 7 mm between WS and BS).
The socket can be planned behind the appliance.

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

Connection
Total connected load 0.81 kW.
Connection cable 1.5 m, pluggable.
Culinary warming drawer 400 series

WS 461
- Handleless drawer
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- Direct temperature selection in the range 30 °C to 80 °C
- For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

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

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W547 mm x H 91 mm x D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.

Selected digital services (Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.
Long-term timer (certified by Star-K).

Please read additional information on Home Connect on page 345.

Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above WS in 59 cm niche without intermediate floor.
The socket can be planned behind the appliance.

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

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.
Culinary warming drawer 400 series

**WS 462**

- Handleless drawer
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- Direct temperature selection in the range 30 °C to 80 °C
- For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

**Heating methods**

- Slow cooking.
- Keeping meals warm.
- Warming ovenware.
- Cups and plates warming.
- Direct temperature control.
- Personalisation function via Home Connect.
- 16 additional programs via Home Connect.

**Handling**

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

**Features**

- Net volume 54 litres.
- Volume capacity: Dinner service for 12 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
- Capacity load max. 25 kg.
- Usable interior dimensions
  - W 547 mm x H 241 mm x D 410 mm.
- Heating system for even heat distribution and stable cavity temperature.
- Status display, visible in the glass front.
- Glass bottom made of safety glass.

**Selected digital services (Home Connect)**

- Additional programmes and recipes.
- Remote control and monitoring.
- Timing function.
- Long-term timer (certified by Star-K).

Please read additional information on Home Connect on page 345.

**Planning notes**

- The panel surface of the appliance extends 47 mm from the furniture cavity.
- Installation of BS/BM/CM directly above WS in 59 cm niche without intermediate floor.
- The socket can be planned behind the appliance.

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

**Connection**

- Total connected load 0.82 kW.
- Connection cable 1.8 m, pluggable.
Culinary warming drawer 400 series
WS 061

- Direct temperature selection in the range 30 °C to 80 °C
- For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions
W 547 mm x H 91 mm x D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.

Selected digital services
(Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.
Long-term timer (certified by Star-K).

Please read additional information on Home Connect on page 345.

Planning notes
Attention: To open the fully integrated variant, a handle or a recessed grip is necessary.
Front weight up to 3 kg.
The socket can be planned behind the appliance.
Please read the installation details regarding oven combination on page 12 – 13.

Connection
Total connected load 0.82 KW.
Connection cable 1.8 m, pluggable.
Accessories and special accessories 400 series

Advice: Not every illustrated accessory fits to every oven.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
</table>
| BA 010 301 | Triple telescopic pull-out rack  
For combi-steam oven. |
| BA 016 105 | Pull-out system  
Fully extendable telescopic rails and enamelled cast iron frame. |
| BA 018 106 | Pull-out system  
Fully extendable telescopic rails and enamelled cast iron frame. |
| BA 020 361 | Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l. |
| BA 020 370 | Cooking container, stainless steel, perforated, 40 mm deep, 5 l. |
| BA 020 381 | Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l. |
| BA 020 390 | Cooking container, non-stick, perforated, 40 mm deep, 5 l. |
| BA 026 115 | Baking tray, enamelled  
16 mm deep. |
| BA 028 115 | Baking tray, enamelled  
30 mm deep. |
| BA 036 105 | Wire rack, chromium-plated  
Without opening, with feet. |
| BA 046 117 | Glass tray  
24 mm deep. |
| BA 226 105 | Grill tray, enamelled  
30 mm deep. |
| BA 056 115 | Heating element for baking stone and Gastronorm roaster |
| BA 058 115 | Heating element for baking stone and Gastronorm roaster |
| BA 056 133 | Baking stone  
Incl. baking stone support and pizza paddle (heating element must be ordered separately).  
Not in combination with pull-out system. |
| BA 058 133 | Baking stone  
Incl. baking stone support and pizza paddle (heating element must be ordered separately).  
Not in combination with pull-out system. |
| BS 020 002 | Pizza paddle, set of 2 |
| GN 010 330 | Adapter for gastronorm insert and roaster. |
GN 114 130  
Gastronorm insert, stainless steel, GN 1/3  
Unperforated, 40 mm deep, 1.5 l.

GN 114 230  
Gastronorm insert, stainless steel, GN 2/3  
Unperforated, 40 mm deep, 3 l.

GN 124 130  
Gastronorm insert, stainless steel, GN 1/3  
Perforated, 40 mm deep, 1.5 l.

GN 124 230  
Gastronorm insert, stainless steel, GN 2/3  
Perforated, 40 mm deep, 3 l.

GN 340 230  
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick.  
For roasting in oven with roasting function.  
Lower and upper part can also be used as separate ovenproof dishes, height 100 and 65 mm.  
For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).

GF 111 100  
Descaling and neutralising filter, for first installation.  
Descaling system, recommended to be installed if water hardness exceeds 7 °dH or carbon hardness 5 °dH.  
Filter head with integrated non-return valve and filter.  
Width 130 mm, Height 265 mm, Depth 121 mm.  
Water inlet 1.5 m with 3/4" connection.

GF 121 110  
Filter cartridge

GF 10 011  
Extension for water inlet and outlet (2 m long).

CL S10 040  
Cleaning cartridges, set of 4.  
For Combi-steam oven.
The ovens 200 series

Checklist for appliance combinations 200 series  40
Ovens 200 series  42
Combi-steam ovens 200 series  46
Steam ovens 200 series  52
Combi-microwave ovens 200 series  54
Microwave ovens 200 series  56
Fully automatic espresso machines 200 series  58
Vacuuming drawers 200 series  60
Warming drawers 200 series  61
Accessories | special accessories 200 series  64
This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, steam ovens, Combi-microwave ovens, microwaves, fully automatic espresso machines, warming drawers and dishwashers.

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

**Vertical combinations**

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- No further appliances may be fitted above the BSP.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm 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 10 mm between the two doors must be observed.
- Combi-steam ovens, steam ovens, Combi-microwave ovens, microwaves and fully automatic espresso machines in combination with a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.

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

Please read additional planning notes on page 12 – 13.

All appliances shown can be obtained in these appliance colors:

Gaggenau Anthracite
Gaggenau Metallic
Gaggenau Silver
Horizontal combination, 60 cm wide appliances

- BOP 2.1
- BOP 2.0
- BOP 2.1
- BSP 2.0/BMP 250
- BOP 2.1
- BMP 251
- BMP 251/BSP 2.1
- WSP 221/DVP 221
- BMP 250/BSP 2.0
- DVP 221/WSP 221
- BMP 250/BSP 2.1
- CMP 250
- WSP 221/DVP 221
- BOP 2.0
- BMP 250/BSP 2.0
- DVP 221/WSP 221
- BMP 250/BSP 2.1
- CMP 250
- WSP 221/DVP 221
- BOP 2.1
- BOP 2.0
- DVP 221/WSP 221
- BMP 250/BSP 2.0
- WSP 221/DVP 221
- BMP 251
- CMP 250
- WSP 221/DVP 221

Combination of 4 with warming drawer, 60 cm wide appliances

- BMP 251/BSP 2.1
- WSP 221/DVP 221
- BMP 250/BSP 2.0
- DVP 221/WSP 221
- BMP 251
- CMP 250
- WSP 221/DVP 221
- BOP 2.1
- BMP 250/BSP 2.0
- DVP 221/WSP 221
- BMP 251/BSP 2.1
- BOP 2.1
- CMP 250
- WSP 221/DVP 221
Oven 200 series
BOP 250/BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods with core temperature probe and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

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

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
60 W halogen light on the top.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Selected digital services
(Home Connect)
Automatic programmes.
Remote monitoring and control.
Recipes.

Please read additional information on Home Connect on page 345.

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

Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 kW.
Plan a connection cable.
Plan a LAN cable.

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity. The outer edge of the door handle extends 72 mm from the furniture cavity. Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

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

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Oven 200 series
BOP 220/BOP 221
- Flush installation
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

Handling
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
60 W halogen light on the top.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Selected digital services
(Home Connect)
Remote monitoring and control.
Recipes.
Please read additional information on Home Connect on page 345.

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

Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

Included in the price
- baking tray, enamelled pyrolysis-safe
- glass tray
- wire rack

Special accessories
BA 016 105 Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.
BA 026 115 Baking tray, enamelled 15 mm deep.
BA 036 105 Wire rack, chromium-plated
Without opening, with feet.
BA 046 117 Glass tray 24 mm deep.
BA 056 115 Heating element for baking stone and Gastronorm roaster.
BA 056 133 Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.
BA 028 105 Grill tray, enamelled 30 mm deep.
BS 020 002 Pizza paddle, set of 2.
GN 940 230 Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Controls at the top
Right-hinged
BOP 210 102
Full glass door in Gaggenau Anthracite Width 60 cm
BOP 210 112
Full glass door in Gaggenau Metallic Width 60 cm
BOP 210 132
Full glass door in Gaggenau Silver Width 60 cm

Left-hinged
BOP 211 102
Full glass door in Gaggenau Anthracite Width 60 cm
BOP 211 112
Full glass door in Gaggenau Metallic Width 60 cm
BOP 211 132
Full glass door in Gaggenau Silver Width 60 cm

Included in the price
1 baking tray, enamelled, pyrolysis-safe
1 wire rack
1 enamelled tray

Special accessories
BA 036 102
Wire rack, chromium-plated
Without opening, with feet.

BA 046 117
Glass tray 24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 130
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BA 216 102
Quaduple telescopic pull-out rack
For oven BOP 210/BOP 211.

BA 226 102
Grill tray, enamelled 37 mm deep.

BA 226 112
Baking tray, enamelled 24 mm deep.

BS 020 002
Pizza paddle, set of 2.

Oven 200 series
BOP 210/BOP 211

- Flush installation
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

Handling
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, longterm timer (certified by Star-K).
60 W halogen light on the top.
Chromium-plated wire racks on the side with 4 rack levels.

Selected digital services
(Home Connect)
Remote control and monitoring.
Recipes.

Please read additional information on Home Connect on page 345.

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

Cleaning
Gaggenau enamel.
Heated catalyst to clean the oven air.

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm.
The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

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

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 kW.
Plan a connection cable.
Plan a LAN cable.

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

Right-hinged

BSP 270 101
Full glass door in Gaggenau Anthracite Width 60 cm

BSP 270 111
Full glass door in Gaggenau Metallic Width 60 cm

BSP 270 131
Full glass door in Gaggenau Silver Width 60 cm

Left-hinged

BSP 271 101
Full glass door in Gaggenau Anthracite Width 60 cm

BSP 271 111
Full glass door in Gaggenau Metallic Width 60 cm

BSP 271 131
Full glass door in Gaggenau Silver Width 60 cm

Included in the price

1 cooking container, stainless steel, perforated
1 cooking container, stainless steel, unperforated
1 wire rack
1 plug-in core temperature probe
1 outlet hose (3 m long)
1 water inlet hose (3 m long)
4 cleaning cartridges

Installation accessories

GF 111 100
Water descending system

GF 121 110
Filter cartridge

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories

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

BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.

BA 020 390
Insert, non-stick, perforated, 40 mm deep, 5 l.

BA 046 117
Glass tray
24 mm deep.

CL S10 040
Cleaning cartridges, set of 4
For combi-steam ovens.

Combi-steam oven 200 series
BSP 270/BSP 271

- Flush installation
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 litres

Heating methods
Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Full surface grill + circulated air.
Dough proofing.
Defrosting.
Regenerating.

Handling
Rotary knob and TFT touch display operation.
Clear test display.
Option to save individual recipes (incl. core temperature probe).
Personalisation of automatic programmes.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Full surface grill 2 kW.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, longterm timer (certified by Star-K).
Automatic boiling point detection.
LED light on the side.
Hygienic stainless steel cooking interior.
3 tray levels.

Selected digital services
(Home Connect)
Automatic programmes.
Remote control and monitoring.
Recipes.

Please read additional information on Home Connect on page 345.

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

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

Planning notes
Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
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 100 mm 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 5 m.
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 descaling system GF 111 100 (3) may be installed when connecting the appliance if the water hardness exceeds 7 °dH.
The door panel surface of the appliance extends 21 mm from the furniture cavity. The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
The mains socket needs to be planned outside the built-in niche.

Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

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

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.15 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4” (Ø 26.4 mm) extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Side view of BSP 260/270 above BOP

A. Socket

measurements in mm
Controls at the top

Right-hinged
- BSP 260 101 Full glass door in Gaggenau Anthracite Width 60 cm
- BSP 260 111 Full glass door in Gaggenau Metallic Width 60 cm
- BSP 260 131 Full glass door in Gaggenau Silver Width 60 cm

Left-hinged
- BSP 261 101 Full glass door in Gaggenau Anthracite Width 60 cm
- BSP 261 111 Full glass door in Gaggenau Metallic Width 60 cm
- BSP 261 131 Full glass door in Gaggenau Silver Width 60 cm

Included in the price
- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)

Installation accessories
- GF 111 100 Water descaling system
- GF 121 110 Filter cartridge
- GZ 010 011 Extension for water inlet and outlet (2 m long)

Special accessories
- BA 010 301 Triple telescopic pull-out rack
- For combi-steam oven
- BA 020 361 Cooking container, stainless steel, unperforated, 46 mm deep, 5 l
- BA 020 370 Cooking container, stainless steel, perforated, 40 mm deep, 5 l
- BA 020 381 Cooking container, non-stick, unperforated, 46 mm deep, 5 l
- BA 020 390 Insert, non-stick, perforated, 40 mm deep, 5 l
- BA 046 117 Glass tray
- 24 mm deep
- GN 010 330 Adapter for gastronorm insert and roaster

Combisteam oven 200 series

- BSP 260/BSP 261
  - Flush installation
  - Fixed inlet and outlet water connection
  - Large cavity
  - LED light source
  - External steam generation
  - Steaming without pressure
  - Hot air 30°C to 230°C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
  - Sous-vide cooking with accurate temperature regulation
  - Full surface grill combinable with circulated air up to 230°C and steam
  - Automatic programmes
  - Core temperature probe with estimation of cooking time
  - Hot air fan rotates in both directions for ideal heat distribution
  - TFT touch display
  - Panel-free appliance with surface control module
  - Electronic temperature control from 30°C bis 230°C
  - Net volume 50 litres

Heating methods
- Hot air + 100 % humidity
- Hot air + 80 % humidity
- Hot air + 60 % humidity
- Hot air + 30 % humidity
- Hot air + 0 % humidity
- Low temperature cooking
- Sous-vide cooking
  - Full surface grill level 1 + humidity
  - Full surface grill level 2 + humidity
  - Full surface grill + circulated air
  - Dough proofing
  - Defrosting
  - Regenerating

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

Features
- Full surface grill 2 kW
- Steam removal
- Misting
- Three-point core temperature probe with automatic shut-off and estimation of cooking time
- Automatic programmes
- Actual temperature display
- Timer functions: cooking time, cooking time end, timer, stopwatch, longterm timer (certified by Star-K)
- Automatic boiling point detection
- LED light on the side
- Hygienic stainless steel cooking interior
- 3 tray levels

Selected digital services (Home Connect)
- Automatic programmes
- Remote control and monitoring
- Recipes

Please read additional information on Home Connect on page 345.
Side view of BSP 260/270 above BOP

Socket

measurements in mm

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

measurements in mm
Combi-steam oven 200 series

**BSP 250/BSP 251**

- Flush installation
- Water tank for fresh and waste water
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill combisable with circulated air up to 230 °C and steam
- Automatic programmes
  - Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 litres

### Heating methods

<table>
<thead>
<tr>
<th>Hot air + 100 % humidity.</th>
<th>Hot air + 80 % humidity.</th>
<th>Hot air + 60 % humidity.</th>
<th>Hot air + 30 % humidity.</th>
<th>Hot air + 0 % humidity.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low temperature cooking.</td>
<td>Sous-vide cooking.</td>
<td>Full surface grill level 1 + humidity.</td>
<td>Full surface grill level 2 + humidity.</td>
<td>Full surface grill + circulated air.</td>
</tr>
<tr>
<td>Dough proofing.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Defrosting.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Regenerating.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Handling

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

### Features

- Full surface grill 2 kW. 2 removable 1.7 litre water tanks.
- Water level warning.
- Three-point core temperature probe with automatic shut-off and estimation of cooking time.
- Automatic programmes.
- Actual temperature display.
- Timer functions: cooking time, cooking time end, timer, stopwatch, longterm timer (certified by Star-K).
- Automatic boiling point detection.
- LED light on the side.
- Hygienic stainless steel cooking interior.
- 3 tray levels.

### Selected digital services

*(Home Connect)*

- Automatic programmes.
- Remote control and monitoring.
- Recipes.
- Please read additional information on Home Connect on page 345.

### GN 124 230

- Gastronorm insert, stainless steel, GN2/3
- Perforated, 40 mm deep, 3 l.
- GN 340 230
- Gastronorm roaster in cast aluminium. GN2/3, height 165 mm, non-stick.

### Safety

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

### Cleaning

- Cleaning aid.
- Descaling programme for the steam generator.
- Drying function.
- Automatic drying of the cavity at the end of the cooking process.
- Water tank, dishwasher-safe.
- Grease filter, dishwasher-safe.
- Strainer filter, removable.

### Planning notes

- Door hinge not reversible.
- No other electrical appliances should be installed above the BSP.
- The door panel surface of the appliance extends 21 mm from the furniture cavity.
- The outer edge of the door handle extends 72 mm from the furniture cavity.
- Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
- Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
- The mains socket needs to be planned outside the built-in niche.
- The LAN port can be found at the back on the lower left side.

### Special accessories (order as spare parts): Part No. 17002490 Descaling tablets

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

### Connection

- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Total connected load 3.15 kW.
- Connecting cable 1.8 m with plug.
- Plan a LAN cable.

---

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

Side view of BSP 220/250 above BOP

measurements in mm
Steam oven 200 Series
BS P 220/BS P 221
- Flush installation
- Water tank
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure with 100% humidity from 30 °C to 100 °C
- Sous-vide cooking with accurate temperature regulation
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C bis 100 °C
- Net volume 59 litres

Heating methods
100 % humidity.
Sous-vide cooking.
Dough proofing.
Defrosting.
Regenerating.
Low temperature steaming.

Handling
Rotary knob and TFT touch display operation.
Clear test display.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Removable 1.7 litre water tank.
Water level warning.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
Automatic boiling point detection.
LED light on the side.
Hygienic stainless steel cooking interior.
3 tray levels.

Selected digital services
(Home Connect)
Remote control and monitoring.
Recipes.
Please read additional information on Home Connect on page 345.

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

Cleaning
Cleaning aid.
Descaling programme for the steam generator.

Planning notes
Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the lower left side.

Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

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

Connection
Total connected load 2.75 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.
Side view of BSP 220/250 above BOP

measurements in mm
Combimicrowave oven 200 series

**BMP 250/BMP 251**

- Flush installation
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

<table>
<thead>
<tr>
<th>Controls at the top</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Right-hinged</strong></td>
</tr>
<tr>
<td><strong>BMP 250 100</strong></td>
</tr>
<tr>
<td><strong>BMP 250 110</strong></td>
</tr>
<tr>
<td><strong>BMP 250 130</strong></td>
</tr>
<tr>
<td><strong>Left-hinged</strong></td>
</tr>
<tr>
<td><strong>BMP 251 100</strong></td>
</tr>
<tr>
<td><strong>BMP 251 110</strong></td>
</tr>
<tr>
<td><strong>BMP 251 130</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Included in the price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 combination wire rack</td>
</tr>
<tr>
<td>1 glass tray</td>
</tr>
</tbody>
</table>

**Programmes**
- Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
- Oven operation with 4 heating methods:
  - Hot air 40 °C and from 100 °C to 250 °C,
  - Full surface grill + hot air from 100 °C to 250 °C,
  - Full surface grill + circulated air from 100 °C to 250 °C,
  - Full surface grill with 3 levels of intensity, maximum output 2000 W.
- Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
- 15 automatic programmes with weight indication, customisable:
  - 4 defrosting programmes
  - 4 cooking programmes
  - 7 combination programmes
- Option to save individual recipes.

**Handling**
- Rotary knob and TFT touch display operation.
- Clear text display.
- Information key with use indicators.
- Side-opening door opens up to 110° angle.

**Features**
- Innowave.
- Rapid heating.
- 4 tray levels.
- Actual temperature display.
- 60 W halogen light on the side.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

**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 niche without back wall.
- Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
- The door panel surface of the appliance extends 21 mm from the furniture cavity.
- The outer edge of the door handle extends 72 mm from the furniture cavity.
- Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

The mains socket needs to be planned outside of the built-in niche.

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

**Connection**
- Total connected load 3.1 kW.
- Connection cable 1.5 m without plug.
Socket
measurements in mm

Side view of BMP over BOP
Microwave oven 200 series

BMP 224/BMP 225

- Flush installation
- Handleless door / automatic door opening
- Single operation and combination of microwave and grill
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Electronic temperature control
- Interior volume 21 litres

Programmes
Microwave operation with 5 output levels: 900, 600, 360, 180, 90 W. Full surface grill with 3 levels of intensity, maximum output 1300 W.
Full surface grill with microwave output levels 980, 180 and 90 W combinable.
10 automatic programmes with weight indication:
- 3 defrosting programmes
- 4 cooking programmes
- 3 combination programmes
Option to save individual recipes.

Handling
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Innowave.
Actual temperature display.
25 W interior light.
Hygienic stainless steel interior with glass ceramic base.

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

Planning notes
Door hinge not reversible.
Minimum installation height 85 cm (top edge of niche bottom).
Height-adjustable feet.
Installation of BMP above BOP with intermediate shelf.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

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

Connection
Total connected load 2.0 kW.
Connection cable 1.7 m, pluggable.
Installation in a tall cupboard

A Socket

measurements in mm

Installation in a wall-hanging cupboard

Side view of BMP 224/225 over BOP
Fully automatic espresso machine
200 series
CMP 250

- Handless 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
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- 7 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
Door with cushioned door closing system.
Rotary knob and TFT touch display operation.
Clear test display.
Personalisation function, option to save 8 individualised 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 7 cm to 15 cm.
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 0.5 litres.
Integrated lighting with LEDs.
Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 2.4 litre water tank.

Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.
Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

Selected digital services
(Home Connect)
Coffee world: extended choice of coffee specialities from all over the world.
Remote control and monitoring.

Please read additional information on Home Connect on page 345.

Safety
Child lock.

Cleaning
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Emptying 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 95 cm to 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm.

(spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
The LAN port can be found at the back on the lower right side.

Special accessories
(order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636456 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

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

Connection
Total connected load 1.6 kW.
Connection cable 1.7 m with plug.
Plan a LAN cable.
Left corner installation

If using the 92° door hinge restrictor (spare part no. 00686466), the minimum distance from the wall is only 100 mm.
Vacuuming drawer 200 series

DVP 221

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 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
- Flush installation
- Handleless drawer
- Push-to-open system

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming of liquids in bottles outside the chamber.

Handling
Touch key operation.

Features
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm x L 350 mm.
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, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm x L 275 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

Planning notes
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The panel surface of the appliance extends 21 mm from the furniture cavity.
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

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

Connection
Total connected load 0.32 kW.
Connection cable 1.5 m, pluggable.
Culinary warming drawer 200 series

WSP 221

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- Direct temperature selection in the range 30 °C to 80 °C
- For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W547 mm x H 91 mm x D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.

Selected digital services (Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.
Long-term timer (certified by Star-K).

Please read additional information on Home Connect on page 345.

Planning notes
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.
The socket can be planned behind the appliance.

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

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.
Culinary warming drawer 200 series

**WS P 222**
- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- Direct temperature selection in the range 30 °C to 80 °C
- For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

**Heating methods**
- Slow cooking
- Keeping meals warm
- Warming ovenware
- Cups and plates warming
- Direct temperature control
- Personalisation function via Home Connect
- 16 additional programs via Home Connect

**Handling**
- Touch key operation

**Features**
- Net volume 64 litres
- Volume capacity: Dinner service for 12 people including a 27 cm plates and soup bowls, additional bowls and a serving dish depending on size
- Capacity load max. 25 kg
- Usable interior dimensions W547 mm x H 241 mm x D 410 mm
- Heating system for even heat distribution and stable cavity temperature
- Status display, visible in the glass front
- Glass bottom made of safety glass

**Selected digital services**
(Home Connect)
- Additional programmes and recipes
- Remote control and monitoring
- Timing function
- Long-term timer (certified by Star-K)

Please read additional information on Home Connect on page 345.

**Planning notes**
- Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
- The door panel surface of the appliance extends 21 mm from the furniture cavity.
- The socket can be planned behind the appliance.

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

**Connection**
- Total connected load 0.82 kW
- Connection cable 1.8 m, pluggable
**Accessories and special accessories 200 series**

*Advice: Not every illustrated accessory fits to every oven.*

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 010 301</td>
<td>Triple telescopic pull-out rack For combi-steam oven.</td>
</tr>
<tr>
<td>BA 016 106</td>
<td>Pull-out system Fully extendable telescopic rails and enamelled cast iron frame.</td>
</tr>
<tr>
<td>BA 020 361</td>
<td>Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.</td>
</tr>
<tr>
<td>BA 020 370</td>
<td>Cooking container, stainless steel, perforated, 40 mm deep, 5 l.</td>
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<td>BA 020 381</td>
<td>Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.</td>
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<tr>
<td>BA 020 390</td>
<td>Cooking container, non-stick, perforated, 40 mm deep, 5 l.</td>
</tr>
<tr>
<td>BA 026 115</td>
<td>Baking tray, enamelled 15 mm deep.</td>
</tr>
<tr>
<td>BA 036 105</td>
<td>Wire rack, chromium-plated Without opening, with feet.</td>
</tr>
<tr>
<td>BA 048 117</td>
<td>Glass tray 24 mm deep.</td>
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<tr>
<td>BA 226 106</td>
<td>Grill tray, enamelled 30 mm deep.</td>
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<tr>
<td>BA 216 102</td>
<td>Quadruple telescopic pull-out rack For ovens BOP 210/BOP 211.</td>
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<tr>
<td>BA 026 105</td>
<td>Baking tray, enamelled 30 mm deep.</td>
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<tr>
<td>BA 056 115</td>
<td>Heating element for baking stone and Gastronorm roaster.</td>
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<tr>
<td>BA 056 130</td>
<td>Baking stone Incl. baking stone support and pizza paddle (heating element must be ordered separately). Not in combination with pull-out system.</td>
</tr>
<tr>
<td>BA 056 133</td>
<td>Baking stone Incl. baking stone support and pizza paddle (heating element must be ordered separately). Not in combination with pull-out system.</td>
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<td>BA 220 360</td>
<td>Cooking container, stainless steel, unperforated, 35 mm deep, 5 l.</td>
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<td>Cooking container, stainless steel, perforated, 35 mm deep, 5 l.</td>
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<tr>
<td>BS 020 002</td>
<td>Pizza paddle, set of 2</td>
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<tr>
<td>Code</td>
<td>Description</td>
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<tr>
<td>010 230</td>
<td>Adapter for gastronorm insert and roaster.</td>
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<tr>
<td>114 130</td>
<td>Gastronorm insert, stainless steel, GN 1/3 Unperforated, 40 mm deep, 1.5 l.</td>
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<tr>
<td>114 230</td>
<td>Gastronorm insert, stainless steel, GN 2/3 Unperforated, 40 mm deep, 3 l.</td>
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<tr>
<td>124 130</td>
<td>Gastronorm insert, stainless steel, GN 1/3 Perforated, 40 mm deep, 1.5 l.</td>
</tr>
<tr>
<td>124 230</td>
<td>Gastronorm insert, stainless steel, GN 2/3 Perforated, 40 mm deep, 3 l.</td>
</tr>
<tr>
<td>340 230</td>
<td>Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function. Lower and upper part can also be used as separate ovenproof dishes, height 100 and 65 mm. For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).</td>
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<td>510 040</td>
<td>Cleaning cartridges, set of 4. For Combi-steam oven.</td>
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<tr>
<td>111 100</td>
<td>Descaling and neutralising filter, for first installation. Descaling system, recommended to be installed if water hardness exceeds 7 °dH or carbon hardness 5 °dH. Filter head with integrated non-return valve and filter. Width 130 mm, Height 265 mm, Depth 121 mm. Water inlet 1.5 m with 3/4&quot; connection.</td>
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<td>Filter cartridge</td>
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<td>011 011</td>
<td>Extension for water inlet and outlet (2 m long).</td>
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</table>
The Vario cooktops

Vario cooktops 400 series  
Cut-out dimensions for appliance combinations in the 400 series  
Vario cooktops 200 series  
Cut-out dimensions for appliance combinations in the 200 series  
Accessories | special accessories
## Recommended Cooktop Ventilation Combinations

<table>
<thead>
<tr>
<th>Product type</th>
<th>Picture</th>
<th>Picture VIB</th>
<th>Maximum width for Vario cooktop combinations</th>
<th>AC 400 width depends on configuration</th>
<th>AC 250 121 width 120 cm</th>
<th>AC 270 101 width 100 cm</th>
<th>AW 442 width 120 cm</th>
<th>AW 240 191 width 90 cm</th>
<th>AW 250 192 width 90 cm</th>
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Full surface induction cooktop 400 series
CX 492

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
One unique cooking surface of 3200 cm². Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications. Electronic power control in 17 output levels.

Features

Selected digital services (Home Connect)

Please read additional information on Home Connect on page 345.

Safety

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 appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

View from above

Longitudinal section

Cross-section

A: 3.5°
B: Fill with silicone

measurements in mm
Full surface induction cooktop
400 series
CX 482

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Safety
Main switch.
Residual heat indication.
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 appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 cooktop cutout.

Please read additional planning notes on page 106 and 108.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

View from above

Longitudinal section

Cross-section

measurements in mm

measurements in mm

A: 3.5\(^{\circ}\)
B: Fill with silicone

measurements in mm

A: 3.5\(^{\circ}\)
B: Fill with silicone

measurements in mm
Vario flex induction cooktop 400 series
VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Large cooking zone for pots up to ø 32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Frameless for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

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

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

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 and 108.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.9 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; flush mounting

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Measurements in mm

Longitudinal section

- A: 6.5±0.5
- B: 1.5
- C: Fill with silicone

Measurements in mm

Cross-section

- A: 6.5±0.5
- B: 1.5
- C: Fill with silicone

Measurements in mm

Installation of the control knob

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Measurements in mm

View from above

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Measurements in mm
Vario flex induction cooktop 400 series

VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Large cooking zone for pots up to ø 32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W),
2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W),
2 flex induction cooking areas
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling

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

Features

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

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable hood),
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety

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

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

Installation of the control knob

Installation of the control knob

View from above

Longitudinal section

Cross-section
Vario flex induction cooktop 400 series
VI 482

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Frameless for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

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

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

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear). The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. 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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance can be snapped into the worktop from above. Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.7 W.

Please check the user manual for how to switch off the WiFi module.

L N ©
L1 L2 N ©
Vario flex induction cooktop 400 series
VI 482

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 32 cm width
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 35x30 cm (3300 W, with booster 3700 W).

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

Features
- Flex function for rectangular cooking areas.

Selected digital services
(Home Connect)

Please read additional information on Home Connect on page 345.

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

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 worktop cut-out.
Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance can be snaped into the worktop from above. Appliance weight: approx. 20 kg.
Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Connecting cables 0.3 m and 1 m for control knobs. Power consumption standby/display off 0.5 W. Power consumption standby/network 1.7 W. Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; surface mounting

Installation of the control knob

Installation of the cooktop; flush mounting

Installation of the control knob

View from above

Longitudinal section

Cross-section

**Measurements in mm**
Vario flex induction cooktop 400 series
VI 462

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Solid stainless steel knob, also selectable with black robust finish, for precise control and personalisation
- Frameless for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

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

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

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing “Installation of the control knob” must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.7 W.
Please check the user manual for how to switch off the WiFi module.

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</table>
Installation of the cooktop; flush mounting

Installation of the control knob

View from above

Longitudinal section

Cross-section
Vario flex induction cooktop 400 series

**VI 462**
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

**Cooking zones**
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

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

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

**Selected digital services**
*(Home Connect)*
Cooktop-based ventilation control (with suitable hood), Remote monitoring, Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

**Planning notes**
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich iron pots and pans is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

**Connection**
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug. Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display 0.5 W.
Power consumption standby/network 1.7 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

Installation of the control knob

Installation of the control knob

View from above

Longitudinal section

Cross-section
Vario flex induction cooktop 400 series

**VI 422**

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Frameless for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

**Cooking zones**

2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3300 W, with booster 3700 W).

**Handling**

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

**Features**

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

**Selected digital services**

*(Home Connect)*

Cooktop-based ventilation control (with suitable hood), Remote monitoring, Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Safety**

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

**Planning notes**

The horizontal positioning of the knobs may be aligned with the specific cooking areas. The drawing “Installation of the control knob” must be observed if the panel is more than 23 mm thick (there must be a recess at the rear). The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. 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 worktop 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 worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 9 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 106 – 109.

**Connection**

Total connected load 3.7 kW. Connecting cable 1.5 m without plug. Connecting cables 0.3 m and 1 m for control knobs. Power consumption standby/display off 0.5 W. Power consumption standby/network 1.4 W. Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; flush mounting

Longitudinal section

Cross-section

Measurements in mm

View from above

Installation of the control knob
Vario flex induction cooktop 400 series

**VI 422**

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

**Cooking zones**

2 flex induction cooking areas 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 cm (3300 W, with booster 3700 W).

**Handling**

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

**Features**

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

**Selected digital services**

(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Safety**

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

**Planning notes**

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

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

The drawing “Installation of the control knob” must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

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

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

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 172.

**Connection**

Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.4 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; surface mounting

Installation of the control knob

Installation of the cooktop; flush mounting

Installation of the control knob

View from above

Longitudinal section

Cross-section
Vario induction cooktop 400 series
VI 414

- 32 cm cooking zone with booster function
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Frameless for flush mounting
- Ideal for the original wok pan with round bottom, with wok ring
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

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

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

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

Planning notes
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
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 worktop 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 worktop cut-out.
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 106 – 109.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.4 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; flush mounting

View from above

Installation of the control knob

Longitudinal section

Cross-section
### Vario induction cooktop 400 series VI 414

- 32 cm cooking zone with booster function
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Ideal for the original wok pan with round bottom, with wok ring
- Can be combined perfectly with other Vario appliances of the 400 series

#### Cooking zones
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

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

#### Features
- Frying sensor function.
- Booster function.
- Stopwatch.
- Short-term timer.
- Options menu.
- Power management.

#### Selected digital services (Home Connect)
- Cooktop-based ventilation control (with suitable hood).
- Remote monitoring.
- Remote diagnostics.

Please read additional information on Home Connect on page 345.

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

#### Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary. The drawing “Installation of the control knob” must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

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.

### Necessary installation accessories

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CKI 410 010</td>
<td>Stainless steel knob 400 series for VI 414 Electronic control Set of 1 knob</td>
</tr>
<tr>
<td>CKI 410 000</td>
<td>Black knob 400 series for VI 414 Electronic control Set of 1 knob</td>
</tr>
</tbody>
</table>

### Installation accessories

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>VA 420 004</td>
<td>Connection strip for combination with other Vario appliances of the 400 series for flush mounting</td>
</tr>
<tr>
<td>VA 420 010</td>
<td>Connection strip for combination with other Vario appliances of the 400 series for surface mounting</td>
</tr>
</tbody>
</table>

### Special accessories

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>WP 400 001</td>
<td>Wok pan made of multiple-layer material With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.</td>
</tr>
<tr>
<td>WZ 400 000</td>
<td>Wok attachment for wok pan Only for Vario induction cooktops.</td>
</tr>
</tbody>
</table>
Installation of the cooktop; surface mounting

Installation of the control knob

A: 3.5⁻/⁺

measurements in mm

Installation of the cooktop; flush mounting

Installation of the control knob

A: 3.5⁻/⁺

measurements in mm

View from above

measurements in mm

Longitudinal section

A: 3.5⁻/⁺
B: Fill with silicone

measurements in mm

Cross-section

A: 3.5⁻/⁺
B: Fill with silicone

measurements in mm
Vario gas cooktop 400 series

VG 491

- Five multi-ring burners, up to 18 kW
- Full electronic power level regulation on 12 levels
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Precise and reproducible flame size
- Automatic fast 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
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
VG 491 115F
1 multi-ring wok burner (300 – 5800), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 – 4000), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 – 2000), suitable for pots up to max. ø 24 cm.

VG 491 215
1 multi-ring wok burner (300 – 6000), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 – 4000), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 – 2000), suitable for pots up to max. ø 24 cm.

Handling
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 fast ignition.

Features
Simmer function.
Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The 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 23 mm thick (there must be a recess at the rear).
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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
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 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Installation in a 90 cm wide lower cabinet is required.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

Installation of the control knob

Installation of the control knob

View from above

Longitudinal section

Cross-section

A: 3.5±1/4
B: 6.5±1/4 in combinations with frameless induction cooktops

Measurements in mm

Fill with silicone
### Vario gas wok 400 series

**VG 415**

- Multi-ring burner with up to 6 kW
- Full electronic power level regulation on 12 levels
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Can be combined perfectly with other Vario appliances of the 400 series

**VG 415 115F**

1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.

**VG 415 215**

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.

### Handling

- 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 fast ignition.

### Features

- Simmer function.
- Cast iron pan support with flat, continuous pot surface.
- Brass burner rings.

### Safety

- Electronic flame monitoring with automatic re-ignition.
- Residual heat indication.
- Safety shut-off.

### Planning notes

- Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
- The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
- If combining several Vario appliances of the 400 series, a connection strip must be provided 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 worktop manufacturer.
Installation of the cooktop; surface mounting

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

measurements in mm

Installation of the control knob

measurements in mm

Installation of the cooktop; flush mounting

A. When installing with appliance cover consider the deeper cut-out (observe separate planning notes)

B: 3.5±0.5 mm

6.5±0.5 mm in combinations with frameless induction cooktops

Measurements in mm

Installation of the control knob

measurements in mm

View from above

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

measurements in mm

Longitudinal section

A: 3.5±0.5

6.5±0.5 in combinations with frameless induction cooktops

B: Fill with silicone

measurements in mm

Cross-section

A: 3.5±0.5

6.5±0.5 in combinations with frameless induction cooktops

B: Fill with silicone

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

measurements in mm
Vario gas cooktop 400 series
VG 425

- Multi-ring burner with up to 4 kW
- Full electronic power level regulation on 12 levels
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Precise and reproducible flame size
- Automatic fast 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
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
VG 425 115F
1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 425 215
1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling
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 fast ignition.

Features
Simmer function.
Cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.

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 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 70 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 14 kg.

Connection
Total connected load gas 6.0 / 6.0 kW.
Total connected load electric 15.0 / 15.0 kW.
Connecting cable 1.4 m with plug.
Connecting cable 0.3 m and 1 m for control knobs.
Installation of the cooktop; surface mounting

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

measurements in mm

Installation of the control knob

measurements in mm

Installation of the cooktop; flush mounting

A. When installing with appliance cover consider the deeper cut-out (observe separate planning notes)

B. 6.5+1 in combinations with frameless induction cooktops

measurements in mm

Installation of the control knob

measurements in mm

View from above

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

measurements in mm

Longitudinal section

A. 3.5+1

B. Fill with silicone

measurements in mm

Cross-section

A. 3.5+1

B. Fill with silicone

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

measurements in mm

99 Vario cooktops
Vario Teppan Yaki 400 series
VP 414

- Cooking directly on the hard-chromed metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Optimum heat distribution
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
Usable area W 31 x D 44 cm.

Handling
Control knobs with illuminated ring, cooking zone and temperature markings.
Electronic temperature control from 120 °C to 240 °C.

Features
Two zones, each 1500 W, can be operated together as a complete surface or each half separately.
Keeping warm setting.
Cleaning stage.
Even with traces of use, always easy to clean like a cast pan.

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 appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.
Installation of the cooktop; surface mounting

A. When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B. 130 mm in the area of the cable clamp (left, on the rear side)
measurements in mm

Installation of the control knob

measurements in mm

Installation of the cooktop; flush mounting

A. When installing with appliance cover consider the deeper cut-out
(observe separate planning notes)
B. 133 mm in the area of the cable clamp (left, on the rear side)
C. 3.5–0.5
6.5+0.5 in combinations with frameless induction cooktops
measurements in mm

Installation of the control knob

measurements in mm

View from above

measurements in mm

Longitudinal section

A. 3.5–0.5
6.5+0.5 in combinations with frameless induction cooktops
B. Fill with silicone
measurements in mm

Cross-section

A. 3.5+0.5
B. Fill with silicone
measurements in mm
Vario electric grill 400 series
VR 414

- Two zones can be operated together or separately
- Cast pan, half size, for simultaneous frying and grilling on two separate surfaces
- Open cast grill, lava stone
- Precision crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Handling
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 1500W, can be operated together as a complete surface or each half separately. Two-part cast grill.

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 installing with the appliance cover VA 440 take into account the additional space required for the depth. If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and 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 thinner 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 worktop 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 worktop cut-out.

Please read additional planning notes on page 106 – 109.
Installation of the cooktop; surface mounting

A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)
measurements in mm

Installation of the control knob

measurements in mm

Installation of the cooktop; flush mounting

A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: 3.5–0.5 in combinations with frameless induction cooktops
measurements in mm

Installation of the control knob

measurements in mm

View from above

A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Longitudinal section

A: 3.5–0.5 in combinations with frameless induction cooktops
B: Fill with silicone
measurements in mm

Cross-section

A: 3.5–0.5 in combinations with frameless induction cooktops
B: Fill with silicone
When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.
measurements in mm
Vario downdraft ventilation 400 series
VL 414

- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Output
Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood)
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect on page 345.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 40.4 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes
For each VL one remote fan unit is recommended.
Maximum cooktop(s) width between two VL: 80 cm except with the CX 482. 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 operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
Appliance can be snapped into the worktop 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 worktop 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 worktop cut-out.

When installing a ventilation hood with air extraction mode and a chimney-ventilated fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 194 – 197.

Connection
Total connected load 10 W.
Connecting cable 1.75 m, pluggable.
Connecting cable 0.3m and 1m for control knobs.
Plan a LAN cable.

Necessary installation accessories
CKV 410 010
Stainless steel knob 400 series for VL 414
Electronic control
Set of 1 knob
CKV 410 000
Black knob 400 series for VL 414
Electronic control
Set of 1 knob

Installation accessories
AD 410 040
Flexible connecting piece
DN 150 flat
AD 801 041
Connecting piece for extension with flat duct DN 150 for extra deep worktop
VA 420 004
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

Special accessories
AA 400 510
Window contact switch
AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for air ducting you will find at the pages 245 – 261.

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

AD 410 040: Flexibel connecting piece, DN 150 flat

AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop
Sample combinations without VL 414 ventilation element for flush mounting.

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. 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.

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Appliances size [mm]</th>
<th>Dimension B1 [mm]</th>
<th>Dimension B2 [mm]</th>
<th># of VA420004</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>380 / 380</td>
<td>766 +1</td>
<td>748 +1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>380 / 380 / 380</td>
<td>1148 +1</td>
<td>1130 +1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>380 / 380 / 380 / 380</td>
<td>1530 +1</td>
<td>1512 +1</td>
<td>3</td>
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<td></td>
<td>591 / 380</td>
<td>977 +1</td>
<td>959 +1</td>
<td>1</td>
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<tr>
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<td>380 / 591 / 380</td>
<td>1359 +1</td>
<td>1341 +1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>805 / 380</td>
<td>1191 +1</td>
<td>1173 +1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>909 / 380</td>
<td>1295 +1</td>
<td>1277 +1</td>
<td>1</td>
</tr>
</tbody>
</table>
Sample combinations with VL 414 ventilation element for flush mounting.

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. 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.

For dimension A:
- 3.5 – 0.5 in combinations with only framed appliances
- 6.5 +0.5 in combinations with at least one frameless induction cooktops

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Appliances size [mm]</th>
<th>Dimension B1 [mm]</th>
<th>Dimension B2 [mm]</th>
<th># of VA420004</th>
</tr>
</thead>
<tbody>
<tr>
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<td>905 -1</td>
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<td>380 / 155 / 380 / 155</td>
<td>1080 +1</td>
<td>1062 -1</td>
<td>3</td>
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<tr>
<td></td>
<td>380 / 155 / 380 / 155 / 380</td>
<td>1462 +1</td>
<td>1444 -1</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 155 / 380 / 380</td>
<td>2001 +1</td>
<td>1983 -1</td>
<td>6</td>
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<td>1844 +1</td>
<td>1826 -1</td>
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<td>155 / 591 / 155</td>
<td>909 +1</td>
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<tr>
<td></td>
<td>155 / 591 / 155 / 380</td>
<td>1291 +1</td>
<td>1273 +1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 591 / 155 / 380</td>
<td>1673 +1</td>
<td>1655 +1</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 805 / 155 / 380</td>
<td>1887 +1</td>
<td>1869 +1</td>
<td>4</td>
</tr>
</tbody>
</table>

Recommended position for gas wok and grill
Sample combinations without VL 414 ventilation element for surface mounting.

Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. 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.

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Appliances size [mm]</th>
<th>Dimension B [mm]</th>
<th># of VA420010</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>380 / 380</td>
<td>743 +1</td>
<td>1</td>
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<td>380 / 380 / 380</td>
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<td>1509 +1</td>
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<td></td>
<td>590 / 380</td>
<td>953 +1</td>
<td>1</td>
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<tr>
<td></td>
<td>380 / 590 / 380</td>
<td>1336 +1</td>
<td>2</td>
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<tr>
<td></td>
<td>804 / 380</td>
<td>1167 +1</td>
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</tr>
<tr>
<td></td>
<td>908 / 380</td>
<td>1271 +1</td>
<td>1</td>
</tr>
</tbody>
</table>
Sample combinations with VL 414 ventilation element for surface mounting.

Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. 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.

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Appliances size [mm]</th>
<th>Dimension B [mm]</th>
<th># of VA420010</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>380 / 155 / 380</td>
<td>901 +-1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 155</td>
<td>1059 +-1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 155 / 380</td>
<td>1442 +-1</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 380 / 155 / 380</td>
<td>1983 +-1</td>
<td>6</td>
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<tr>
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<td></td>
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<td>886 +-1</td>
<td>2</td>
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<td></td>
<td>155 / 590 / 155 / 380</td>
<td>1269 +-1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 590 / 155 / 380</td>
<td>1652 +-1</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 804 / 155 / 380</td>
<td>1866</td>
<td>4</td>
</tr>
</tbody>
</table>

Recommended position for gas wok and grill.
Cut-out dimensions for appliance combinations in the 400 series. Calculator for calculating the width of the cut-out.

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

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

![Diagram of appliance combination for surface mounting](#)

<table>
<thead>
<tr>
<th>Total width of all appliances</th>
<th>in mm</th>
<th>Example</th>
<th>Your combination</th>
</tr>
</thead>
<tbody>
<tr>
<td>+ Number of connection strips</td>
<td>x 3 mm</td>
<td>4 x 3</td>
<td>+ 12</td>
</tr>
<tr>
<td>– Lateral appliance projection</td>
<td>(10 mm / side)</td>
<td>20</td>
<td>– 20</td>
</tr>
<tr>
<td>(A) Total width of the cut-out</td>
<td>(in mm)</td>
<td>1.442 +/- 1</td>
<td>+/- 1</td>
</tr>
</tbody>
</table>

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

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

![Diagram of appliance combination for flush mounting](#)

<table>
<thead>
<tr>
<th>Total width of all appliances</th>
<th>in mm</th>
<th>Example</th>
<th>Your combination</th>
</tr>
</thead>
<tbody>
<tr>
<td>+ Number of connection strips</td>
<td>x 2 mm</td>
<td>4 x 2</td>
<td>+ 8</td>
</tr>
<tr>
<td>– Lateral appliance projection</td>
<td>(7 mm / side)</td>
<td>14</td>
<td>– 14</td>
</tr>
<tr>
<td>(A) Total width of the cut-out</td>
<td>(in mm)</td>
<td>1.444 +/- 1</td>
<td>+/- 1</td>
</tr>
<tr>
<td>+ Lateral appliance projection</td>
<td>(7 mm / side)</td>
<td>14</td>
<td>+ 14</td>
</tr>
<tr>
<td>+ Silicone joint (2 mm circumference)</td>
<td>2 x 2</td>
<td>+ 4</td>
<td>+ 4</td>
</tr>
<tr>
<td>(B) Total width with groove</td>
<td>(in mm)</td>
<td>1.462 + 1</td>
<td>0/+ 1</td>
</tr>
</tbody>
</table>
Vario flex induction cooktop 200 series
VI 262
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring. Integrated control panel. Electronic power control in 9 output levels.

Features
Cooking area marking. Flex function for rectangular cooking areas. Frying sensor function. Pot detection. Booster function for each cooking area.

Safety

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 120 – 121.

Connection
Total connected load 7.4 kW. Connecting cable 1.5 m without plug.

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

Special accessories
CA 051 301 Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300 Griddle plate in cast aluminum
Non-stick.
For flex induction cooktop.
CA 050 300 Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.
CA 055 300 Flex Pan large
Non-stick coating.
For flex induction cooktop.

Vario flex induction cooktop 200 series
VI 242
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones
2 flex induction cooking areas 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring. Integrated control panel. Electronic power control in 9 output levels.

Features
Cooking area marking. Flex function for rectangular cooking areas. Frying sensor function. Pot detection. Booster function for both cooking areas.

Safety

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 9 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 120 – 121.

Connection
Total connected load 3.7 kW. Connecting cable 1.5 m without plug.

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

Special accessories
CA 051 301 Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300 Griddle plate in cast aluminum
Non-stick.
For flex induction cooktop.
CA 050 300 Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.
CA 055 300 Flex Pan large
Non-stick coating.
For flex induction cooktop.

Installation of the cooktop; surface mounting
Vario flex induction cooktop 200 series

VI 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones
2 flex induction cooking areas 21x19 cm (2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

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 sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 120 – 121.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Vario gas cooktop 200 series

**VG 264**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- 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 pan supports for easy and safe positioning of cookware
- Up to 9.8 kW on 4 burners

**Cooking zones**

2 high output burner (560 W - 3000 W), suitable for pots up to max. ø 22 cm.
2 standard burners (380 W – 1900 W), suitable for pots up to max. ø 20 cm.

**Handling**

Control knobs with illuminated ring. Integrated control panel. One-handed operation. Electric ignition.

**Features**

Two-part cast iron pan support with continuous pot surface. Enamelled burner cover.

**Safety**


**Planning notes**

No intermediate shelf required. Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm. The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product. Appliance weight: approx. 15 kg.

Please read additional planning notes on page 120 – 121.

**Connection**

Total connected load gas 9.8/9.8 kW. Total connected load electric 10.0/10.0 kW. Connecting cable 1.5 m with plug.

---

**Installation of the cooktop: surface mounting**

**Minimum distance from the appliance cut-out to the side wall 150 mm.**

**Gas connection**

1. Connecting elbow
2. Seal
3. 43 mm
4. 77 mm
Vario gas wok 200 series

**VG 231**
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- 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 6 kW

**Cooking zones**
- VG 231 120F
  1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 30 cm.
- VG 231 220
  1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 30 cm.

**Handling**
- 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**
- Thermolectric safety pilot.
- Residual heat indication.
- Operation indicator.

**Planning notes**
- Appliance can be snapped into the worktop from above.
- A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
- With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
- The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
- The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
- Appliance weight: approx. 11 kg.

Please read additional planning notes on page 120 – 121.

**Connection**
- Total connected load gas 5.8/6.0 kW.
- Total connected load electric 10.0/10.0 kW.
- Connecting cable 1.5 m with plug.
Vario gas cooktop 200 series

- VG 232
  - Black control panel
  - Liquid gas 28 – 37 mbar
  - Can be combined with the cooktops of the Vario 200 series to a harmonic unity
  - 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 pan supports for easy and safe positioning of cookware

Cooking zones
1 high output burner (560 W - 3000 W), suitable for pots up to max. ø 22 cm.
1 standard burner (380 W – 1900 W), suitable for pots up to max. ø 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 9 kg.

Please read additional planning notes on page 120 – 121.

Connection
Total connected load gas 4.9/4.9 kW.
Total connected load electric 10.0/10.0 W.
Connecting cable 1.5 m with plug.
### Vario Teppan Yaki 200 series

**VP 230**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Keeping warm setting

### Cooking zones

Useable area: 844 cm².

### Handling

- Control knobs with illuminated ring.
- Integrated control panel.
- Electronic temperature control from 140 °C to 240 °C.

### Features

- Heating element with 1800 W.
- Keeping warm setting.
- Cleaning stage.
- Stainless steel frame seamlessly welded with the stainless steel surface.

### Safety

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

### Planning notes

The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 150 mm.

Appliance can be snapped into the worktop from above.

A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.

Appliance weight: approx. 9 kg.

Please read additional planning notes on page 120 – 121.

### Connection

- Total connected load 1.8 kW.
- Connecting cable 1.8 m without plug.
Vario electric grill 200 series
VR 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stone

Handling
Control knobs with illuminated ring. Integrated control panel. 9 switching levels.

Features
2 separately controllable swing-out grilling elements (1500 W). Join function.
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

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

Planning notes
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 17 kg.

Please read additional planning notes on page 120 – 121.

Connection
Total connected load 3.0 kW.
Connecting cable 1.8 m without plug.
Vario downdraft ventilation 200 series

VL 200

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

Output

Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

- Control knobs with illuminated ring.
- 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.
- Enamelled ventilation grille, dishwasher-safe.
- Air exhaust bend included in delivery.
- Overflow 250 ml capacity.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.3 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 56 dB / max. 71 dB normal mode.

Planning notes

Air recirculation mode in combination with remote fan unit AR 410 110 or AR 413 122.
Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122.
For each VL one remote fan unit is recommended.
Maximum cooktop width between 2 VL: 80 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.

Installation of the downdraft ventilation; surface mounting

If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.
Air recirculation is not recommended in combination with Vario electric grill.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 226 – 229.

Connection

Connecting cable 1.7 m between VL and remote fan unit.

Installation accessories for air ducting you will find at the pages 245 – 251.

Installation accessories

AD 410 040
Flexibel connecting piece for VL 200 DN 150 flat

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

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

Special accessories

LS 041 001
Ventilation moulding for VL 200 next to gas appliance
Stainless steel

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Sample combinations without ventilation VL 200 element.

Cut-out dimensions for appliance combinations in 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.

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Appliances size [mm]</th>
<th>Dimension B [mm]</th>
<th># of VV200010 / VV200020</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>288</td>
<td>561 ±1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>288</td>
<td>854 ±1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>288</td>
<td>1147 ±1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>380 / 288</td>
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<td></td>
<td>580</td>
<td>853 ±1</td>
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</table>
Sample combinations with ventilation VL 200 element.

Cut-out dimensions for appliance combinations in 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.

- **Recommended position for gas wok and grill**

### Cooktops
<table>
<thead>
<tr>
<th>Appliances size [mm]</th>
<th>Dimension B [mm]</th>
<th># of VV200010 / VV200020</th>
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<tr>
<td>288 / 150</td>
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<td>380 / 150 / 380</td>
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<tr>
<td>288 / 150 / 580 / 150</td>
<td>1163 ±1</td>
<td>3</td>
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</tbody>
</table>
Accessories and special accessories for Vario cooktops 400 series

**CA 060 300**
Cooking sensor for temperature regulation within pots.

**LV 030 000**
Lava stone for refilling

**VA 440 010**
Stainless steel appliance cover with mounting strip

**WP 400 001**
Wok pan made of multiple-layer material With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

**WZ 400 000**
Wok attachment for wok pan

**AA 414 010**
Ventilation moulding for VL 414 next to gas appliance

**VA 420 004**
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
<table>
<thead>
<tr>
<th>Code</th>
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<tbody>
<tr>
<td>LV 030 000</td>
<td>Lava stone for refilling</td>
</tr>
<tr>
<td>VD 200 020</td>
<td>Black appliance cover</td>
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<tr>
<td>LS 041 001</td>
<td>Ventilation moulding for VL 200 next to gas appliance</td>
</tr>
<tr>
<td></td>
<td>Stainless steel</td>
</tr>
<tr>
<td>VV 200 010</td>
<td>Stainless steel connection strip for combination with other Vario appliances of the 200 series.</td>
</tr>
<tr>
<td>VV 200 020</td>
<td>Black connection strip for combination with other Vario appliances of the 200 series.</td>
</tr>
</tbody>
</table>
The cooktops

Gas cooktops 128
Induction cooktops 134
Flex induction cooktop with integrated ventilation system 400 series 142
Flex induction cooktop with integrated ventilation system 200 series 146
Planning notes for induction cooktops 172
Glass ceramic cooktops 173
Accessories | special accessories 176
Recommended Cooktop Ventilation Combinations

<table>
<thead>
<tr>
<th>Product type</th>
<th>Picture</th>
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<td>Maximum width for Vario cooktops combinations</td>
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</table>
Gas cooktop 400 series

**CG 492**

- Five multi-ring burners, up to 18 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast 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 on the same level as the worktop
- Solid stainless steel control knob

**Cooking zones**

**CG 492 111F**

1. multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2. two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
3. two-ring standard burners (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

**CG 492 211**

1. multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2. two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
3. two-ring standard burners (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

**Handling**

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 fast ignition.

**Features**

Simmer function.

Three-part cast iron pan support with flat, continuous pot surface, on the same level as the worktop.

Brass burner rings.

**Safety**

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

**Planning notes**

The frame set (necessary installation accessory) can be sent in advance to the manufacturer of the stainless steel or granite worktop for fitting.

Special nozzles can be ordered as spare parts.

Plan for an electrical connection (the appliance is not operable without power supply).

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 23 mm thick (there must be a recess at the rear).

Minimum worktop depth 70 cm.

Air intake from above.

No intermediate shelf required.

---

Due to the separate frame welded into the worktop, all parts remain fully accessible.

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

The appliance can be fixed from above.

A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm.

The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.

The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.

Appliance weight: approx. 36 kg.

**Connection**

Total connected load gas 17.8/18.0 kW.

Total connected load electric 15.0/15.0 W.

Connecting cable 1.4 m with plug.
Installation of the cooktop; flush mounting

Longitudinal section

Installation of the control knob

A: 491.5

For further installation options, see the installation instructions

Measurements in mm

View from above

Cross-section

< 40 mm spacer batten required
Gas cooktop 200 series
VG 295

- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Solid smooth-surface cast iron pan supports
- Up to 17.8 kW on 5 burners

Cooking zones
VG 295 150F
1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (170 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 295 250
1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (170 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling
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

Planning notes
No intermediate shelf required. Appliance can be snapped into the worktop from above. Rear panel and wall trims must be heat-resistant and consist of a non-flammable material. Installation in a 90 cm wide lower cabinet is required. A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm. The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product. Appliance weight: approx. 29 kg.

Connection
Total connected load gas 17.8/18.0 kW. Total connected load electric 10 W. Connecting cable 1.5 m with plug.
Gas cooktop 200 series

CG 291

- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner with up to 5 kW

Cooking zones
1 multi-ring wok burner (300 W – 5000 W)
1 high output burner (500 W - 3000 W), suitable for pots up to max. ø 26 cm.
2 standard burners (350 W – 1750 W), suitable for pots up to max. ø 20 cm.
1 economy burner (330 W – 1000 W), suitable for pots up to max. ø 14 cm.

Handling
Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

Features
Three-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.

Planning notes
The cooktop can only be surface-mounted.
Special nozzles can be ordered as spare parts.
Installation in a 85 cm niche or a 88 cm niche with the included spacers.
Air intake from above.
Intermediate shelf is required.
Appliance must be fixed from underneath.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 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 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 17 kg.

Connection
Total connected load gas 12.5 kW.
Connecting cable 1.0 m without plug.
Gas cooktop 200 series

**CG 261**

- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Up to 9.75 kW with burners in a diamond-shaped arrangement

**Cooking zones**
1 multi-ring wok burner (1500 W - 4000 W),
1 high output burner (500 W - 3000 W), suitable for pots up to max. ø 26 cm,
1 standard burner (290 W - 1750 W), suitable for pots up to max. ø 20 cm,
1 economy burner (330 W - 1000 W), suitable for pots up to max. ø 16 cm.

**Handling**
Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

**Features**
Two-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

**Safety**
Thermoelectric safety pilot.

**Planning notes**
The cooktop can only be surface-mounted. Special nozzles can be ordered as spare parts.
Installation in a 56 cm standard niche.
Air intake from above.
Intermediate shelf is recommended.
Allow for a gas connection when planning drawer depth.
Appliance must be fixed from underneath.
A minimum clearance of at least 100 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 12 kg.

**Connection**
Total connected load gas 9.75 kW.
Connecting cable 1.0 m without plug.
Full surface induction cooktop
400 series
CX 492

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones
One unique cooking surface of 3200 cm². Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications. Electronic power control in 17 output levels.

Features

Selected digital services
(Home Connect)

Please read additional information on Home Connect on page 345.

Safety

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. 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 worktop manufacturer. 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. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
Installation of the cooktop; flush mounting

Cross-section

A: 6.5\textdegree
B: 2.5
C: 17.5
D: Fill with silicone

measurements in mm

View from above

measurements in mm

Longitudinal section

A: 6.5\textdegree
B: 2.5
C: 16.5
D: Fill with silicone

measurements in mm
Full surface induction cooktop
400 series
CX 492

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
One unique cooking surface of 3200 cm². Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications. Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Residual heat indication.
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 appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

View from above

Longitudinal section

Cross-section
Full surface induction cooktop
400 series
CX 482

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400001 cannot be used with this appliance. 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 worktop manufacturer. 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. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

Appliance must be fixed from underneath. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 26 kg.

Please read the installation details regarding air ducting on page 172.

Please read additional planning notes on page 106 – 110.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; flush mounting

Cross-section

View from above

Longitudinal section

A: 6.5±0.5
B: 2.5
C: Fill with silicone

measurements in mm
**Full surface induction cooktop**

400 series

**CX 482**

- One single big cooking surface
- Free positioning 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 for big cookware of up to 5.5 kW
- Precision crafted 3mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

**Cooking zones**

One unique cooking surface of 2750 cm². Up to 5 items of cookware can be placed simultaneously on the cooktop.

**Handling**

Easy to use colour graphic TFT touch display with use indications. Electronic power control in 17 output levels.

**Features**

- Cooking sensor function.
- Professional cooking function.
- Dynamic cooking function.
- Teppan Yaki function.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Individual pot detection.
- Cooking timer for each cooking position.
- Stopwatch.
- Short-term timer.
- Information key with use indicators.
- Power management.

**Selected digital services**

(Home Connect)

Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Safety**

- Main switch.
- Residual heat indication.
- 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 appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
Installation of the cooktop; surface mounting

Installation of the cooktop; flush mounting

View from above

Longitudinal section

Cross-section
**Necessary installation accessories**

**CV 492 010**
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control
Set of 4 knobs

**CV 492 000**
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control
Set of 4 knobs

**CA 082 011**
Kit unducted air recirculation

**CA 082 061**
Kit ducted air recirculation, 60 cm countertop depth

**CA 082 071**
Kit ducted air recirculation, 70 cm countertop depth

**CA 084 010**
4 acoustic filters for air extraction mode

---

**Special accessories**

**CA 051 301**
Teppan Yaki plate made of multi ply material
For flex induction cooktop

**CA 062 300**
Griddle plate in cast aluminium
Non-stick coating
For flex induction cooktop

**CA 060 300**
Flex Pan set, 3 pcs.
Non-stick coating
For flex induction cooktop

**CA 055 300**
Flex Pan large
Non-stick coating
For flex induction cooktop

**CA 282 112**
4 activated charcoal filters with highly efficient odour reduction and allergen deactivation

---

**Installation accessories for air ducting**

you will find at the pages 245 – 251.

---

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

---

**Flex induction cooktop with integrated ventilation system 400 series**

*CV 492*

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter, easy to remove, dishwasher-safe
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Integrated activated charcoal filter easily removable from above for air recirculation system
- Solid stainless steel control knob with black coating
- Easy control of all functions with bicoloured display

**Cooking zones**

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3000 W, with booster 3700 W).

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3000 W, with booster 3700 W).

**Performance of ventilation system**

Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
65 Pa should be installed.
In air extraction mode a one-way flap with a maximum opening pressure of 0,9-litre capacity, dishwasher-safe.
Removable overflow container,
0,9-litre capacity, dishwasher-safe.

**Safety**

Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.

**Planning notes**

Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The pressuredrop resistant blower allows for ductings up to 8 m with 3x90° bows while keeping sufficient performance.
Appliance must be fixed from underneath.
Appliance weight: approx. 30 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

**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 worktop manufacturer.**

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.

Do not use discontinuous lining. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

---

**Connection**

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

---

**Consumption data**

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

**Surface area of at least 440 cm².**

**Sound level min. 61 dB / max. 70 dB normal mode.**

---

**Features**

- Flex function for rectangular cooking areas.
- Frying sensor function.
- Booster function.
- Automatic sensor-controlled performance adjustment of the ventilation system.
- Automatic activation of the ventilation system when a cooking zone is used.
- Interval ventilation, 6 min.
- Automatic sensor controlled or manual run on function.
- Activated charcoal filter saturation indicator.
- Removable, dishwasher-safe grease filter unit.

---

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Installations of the cooktop; flush mounting

Measurements in mm

Installation of the control knob

Measurements in mm

View from above

Cross-section

Longitudinal section

A: 6.5
B: 1.5
C: Fill with silicone

measurements in mm

Front view

A: Connected directly at the rear

measurements in mm

Side view with unducted recirculation; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm

Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

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

**Flex induction cooktop with integrated ventilation system 400 series**

- **CV 482**
  - **Flex function for combining the rectangular cooking areas**
  - **Free positioning of cookware inside combined cooking areas**
  - **Highly efficient ventilation system integrated in the cooktop**
  - **Fully automatic ventilation system functions**
  - **Large-scale metal grease filter, easy to remove, dishwasher-safe**
  - **Energy-saving, low-noise fan**
  - **Air extraction or air recirculation system**
  - **Integrated activated charcoal filter easily removable from above for air recirculation system**
  - **Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation**
  - **Frameless for flush mounting**

**Cooking zones**

- 2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3000 W, with booster 3700 W).
- 2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3000 W, with booster 3700 W).

**Performance of ventilation system**

- Performance and noise level, output level 3/Intensive: Air output according to EN 61591. Sound power level according to EN 60704-3.
  - Air extraction: 632 / 636 m³/h.
  - 70 / 74 dB (A) re 1 pW.
  - Air recirculation: 487 / 611 m³/h.
  - 87 / 72 dB (A) re 1 pW.

**Handling**

- Control knobs with illuminated ring, finishing, for precise control and personalisation.
- Electronic power control in 12 output markings.
- User friendly control with bicoloured control knobs.

**Features**

- **Flex function for rectangular cooking areas.**
- Frying sensor function.
- Booster function.
- Automatic sensor-controlled performance adjustment of the ventilation system.
- Automatic activation of the ventilation system when a cooking zone is used. Interval ventilation, 6 min.
- Automatic sensor-controlled or manual run-on function.
- Grease filter and activated charcoal filter saturation indicator.
- Removable, dishwasher-safe grease filter unit.
- High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
- Fan technology with highly efficient, brushless DC motor (BLDC).

**Airflow-optimised interior for efficient air circulation.**

- **Stopwatch.**
- **Short-term timer.**
- **Memory function.**
- **Options menu.**
- **Power management.**

**Selected digital services**

- **Remote control and monitoring of ventilation.**
- **Remote monitoring of cooking zones.**
- **Remote diagnostics.**

Please read additional information on Home Connect on page 345.

**Consumption data**

- **Energy efficiency class A at a range of energy efficiency classes from A+++ to D.**
- **Energy consumption 56.9 kWh/year.**
- **Ventilation efficiency class A.**
- **Illumination efficiency class A.**
- **Grease filter efficiency class B.**
- **Sound level min. 61 dB / max. 70 dB normal mode.**

**Safety**

- **Operation indicator.**
- **Put detection.**
- **2-stage residual heat indication.**
- **Child lock.**
- **Safety shut-off.**
- **Detachable, dishwasher-safe two-stage overflow protection.**
- **Removable overflow container, 0.9-litre capacity, dishwasher-safe.**

**Planning notes**

- **Bottom cabinet width: min. 60 cm.**
- **Worktop depth: min. 60 cm.**
- **Immersion depth 227 mm.**
- **The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 60 mm.**
- **The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150). In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.**
- **For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².**
- **Operates with magnetic (induction) iron pots and pans only.**
- **Heat distribution, the use of sandwich bottom cookware is recommended.**
- **The pressure drop resistant blower allows for ductings up to 8 m with 3 x 90° bends while keeping sufficient performance.**
- **Apparatus must be fixed from underneath.**
- **Appliance weight: approx. 30kg.**
- **The appliance must be freely accessible from below.**
- **When installing a ventilation hood with air extraction mode and a chimney-ventilated fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.**
- **Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed.**

**Necessary installation accessories**

<table>
<thead>
<tr>
<th><strong>Code</strong></th>
<th><strong>Description</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>CA 051 301</td>
<td>Teppan Yaki plate made of multi ply material.</td>
</tr>
<tr>
<td>CA 062 300</td>
<td>Griddle plate in cast aluminium. Non-stick.</td>
</tr>
<tr>
<td>CA 060 300</td>
<td>For flex induction cooktop.</td>
</tr>
<tr>
<td>CA 055 300</td>
<td>For flex induction cooktop.</td>
</tr>
<tr>
<td>CA 282 111</td>
<td>4 activated charcoal filters with high efficient odour reduction for air recirculation mode.</td>
</tr>
</tbody>
</table>

**Installation accessories for air ducting**

You will find at the pages 245 – 251.

**CA 050 300**

- Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.
- Electronic control.
- Set of 4 knobs.

**CA 082 011**

- Kit unducted air recirculation.
- 60 cm worktop depth.
- CA 082 071 Kit ducted air recirculation.
- 70 cm worktop depth.
- CA 084 010 Kit ducted air recirculation.
- 4 acoustic filters for air extraction mode.

**Special accessories**

<table>
<thead>
<tr>
<th><strong>Code</strong></th>
<th><strong>Description</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>CK I 440 010</td>
<td>Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.</td>
</tr>
<tr>
<td>CA 084 300</td>
<td>Black knobs 400 series for VI 462, VI 482, CV 482, CV 492.</td>
</tr>
<tr>
<td>CA 082 061</td>
<td>Electronic control.</td>
</tr>
<tr>
<td>CA 082 011</td>
<td>Kit unducted air recirculation.</td>
</tr>
<tr>
<td>CA 281 111</td>
<td>Refrigerated areas.</td>
</tr>
<tr>
<td>CA 082 071</td>
<td>Kit ducted air recirculation.</td>
</tr>
<tr>
<td>CA 084 010</td>
<td>Kit ducted air recirculation.</td>
</tr>
</tbody>
</table>

**Remote monitoring of cooking zones.**

**Remote control and monitoring of ventilation.**

**Remote diagnostics.**

Remote monitoring of cooking zones.

Remote diagnostics.

Please read additional planning notes on page 150 – 151.

**Connection**

- **Total connected load 7.4 kW.**
- Connecting cable 1.5 m without plug.
- Connecting cables 0.3 m and 1 m for control knobs.
- Power consumption standby/display off 0.5 W.
- Power consumption standby/network 2.0 W.
- Please check the user manual for how to switch off the WiFi module.

- **L N**
- **L1 L2 L3 N**
- **L L1 L2 L3 N**

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

Installation accessories for air ducting

- Efficient odour reduction and allergen
- 4 activated charcoal filters with highly
- CA 282 112 regulation within pots
- CA 060 300
- CA 055 300
- Non-stick coating.
- Flex Pan large
- CA 060 300
- Cooking sensor for temperature
- CA 282 112
- 4 activated charcoal filters with highly
- Efficiency of ventilation system A at a range
- Consumption data
- Energy efficiency class A at a range
- Home Connect on page 345.
- Consumption data
- Energy consumption 56.9 kWh/year.
- Easy control of combining the
- Flex function for rectangular cooking areas
- Free positioning of cookware inside
- Cooking sensor CA 060 300).
- Electronic power control of the
- Cooking zone and cooking area marking.
- User friendly control with bicoloured
- Magnetic knob.
- Twist-Pad control with removable,
- Easy control of all functions with
- Cooking zones
- 2 flex induction cooking areas 24x20cm
- 2 flex induction cooking areas 24x20cm
- Air output according to EN 61591.
- Sound power level according to
- 532 / 636 m³/h.
- Air extraction:
- 70 / 74 dB (A) re 1 pW.
- Appliance weight: approx. 27 kg.
- Appliance must be fixed from underneath.
- The appliance must be freely
- The pressuredrop resistant blower
- heat distribution, the use of sandwich
- Operates with magnetic (induction)
- surface area of at least 440 cm².
- In air extraction mode a one-way flap
- Performance and noise level, output
- Intensive: Air output according to EN 61591.
- Sound power level according to
- 532 / 636 m³/h.
- 70 / 74 dB (A) re 1 pW.
- Air recirculation:
- 65 Pa should be installed.
- The unducted recirculation set
- Worktop depth: min. 60 cm.
- Installation is possible in worktops
- See also page 245 – 251.

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

**Necessary installation accessories**

- CA 082 011 Kit unducted air recirculation
- CA 062 061 Kit ducted air recirculation, 60 cm worktop depth
- CA 082 071 Kit ducted air recirculation, 70 cm worktop depth
- CA 084 010 4 acoustic filters for air extraction mode

**Special accessories**

- CA 051 301 (included) Teppan Yaki plate made of multi ply material
- For flex induction cooktop.
- CA 052 300 (included) Griddle plate in cast aluminium Non-stick coating.
- Flex induction cooktop.
- CA 050 300 Flex Pan set, 3 pcs.
- Non-stick coating.
- For flex induction cooktop.
- CA 055 300 Flex Pan large Non-stick coating.
- For flex induction cooktop.
- CA 060 300 Cooking sensor for temperature regulation within pots
- CA 282 112 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

**Installation accessories for air ducting you will find at the pages 245 – 261.**
Installation of the cooktop; flush mounting

Measurements in mm

View from above

Longitudinal section

Cross section

Front view

A: Connected directly at the rear

measurements in mm

Side view with unducted recirculation; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm

Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm
Flex induction cooktop with integrated ventilation system 200 series

**CV 282**

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Efficiently ventilated system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter, easy to remove, dishwasher-safe
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Integrated activated charcoal filter easily removable from above for air recirculation system
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

**Performance of ventilation system**

- Performance and noise level, output level 3/Intensive:
  - Air output according to EN 61591.
  - Sound power level according to EN 60704-3.
- Odour reduction for air recirculation in accordance with EN 61591.
- Air extraction: 532 / 636 m³/h.
- Air output according to EN 61591.
- Sound level 56.9 kWh/year.
- Sound level min. 61 dB / max. 70 dB normal mode.

**Safety**

- Main switch.
- Operation indicator.
- Put detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.
- Detachable, dishwasher-safe two-stage overflow protection.
- Removable overflow container, 0.9-litre capacity, dishwasher-safe.

**Planning notes**

- Bottom cabinet width: min. 60 cm.
- Worktop depth: min. 60 cm.
- Immersion depth 223 mm.
- The unducted recirculation set CA 082 011 requires a vertical aperture of min. 26 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.

- The appliance must be freely accessible from below.

---

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Installation of the cooktop; surface mounting

Front view

Side view of CV 282 111 with unducted recirculation

Front view - furniture cut-out for unducted recirculation

Surface mounting

Front view of CV 282 with ducted recirculation

Side view with kit ducted air recirculation 700 mm worktop depth; surface mounting

Side view with kit ducted air recirculation 600 mm worktop depth; surface mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Measurements in mm
Planning examples for flex induction cooktop with integrated ventilation system

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.
- The air extraction ducting can be connected to the rear. The respective connecting pieces are available for this purpose.
- The appliance must be accessible from underneath.

Air recirculation
- Installation with air recirculation kits
- Filters can be replaced from above.
- Allow accessibility from below.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.

Planning example 1
CV 282 / CV 482 / CV 492 with unducted air recirculation
Wall installation, worktop depth 60 cm, Vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C).

Planning example 2
CV 282 / CV 482 / CV 492 with unducted air recirculation
Island installation, worktop depth 120 cm, Vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C).

Planning example 3
CV 282 / CV 482 / CV 492 with ducted recirculation
Island installation, worktop depth 90 cm
Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C).

List of components:
- 1 x CA 082 011 Recirculation kit

List of components:
- 1 x CA 082 011 Recirculation kit

List of components:
- 1 x CA 082 071 Kit ducted air recirculation, 70 cm worktop depth
Air extraction
- Appliance is directly accessible with male flat duct DN 150.
- For all extraction installations please foresee acoustic filter (CA 084 010)
- Maximum length of the air extraction ducting system 8 m to assure good performance.
- For optimum air circulation, we recommend ducts with DN 150. Ducting and connection pieces are available as special accessories.
- Two flat ducts must be connected with a flat duct connecting piece.

Planning example 4
CV 282 / CV 482 / CV 492 with air extraction installation
Wall installation, worktop depth 60 cm, direct connection to flat wall outlet.

List of components:
- 1 x CA 084 010 Extraction kit
- 1 x AD 857 015 Flat duct DN 150 (0,5 meter)
- 1 x AD 850 050 Wall outlet DN150 flat

Planning example 5
CV 282 / CV 482 / CV 492 with air extraction installation
Wall or island installation, worktop depth 70 cm, ducting directed to the outside via the cellar.

List of components:
- 1 x CA 084 010 Extraction kit
- 1 x AD 857 015 Flat duct DN 150 (1 meter)
- 1 x AD 857 030 Flat duct bend 90° vertical DN150 flat
- 1 x AD 857 041 Flat duct adapter round DN150 to DN150 flat
- 3 x AD 752 010 Round duct DN150
- 1 x AD 752 030 Duct bend 90° DN150
- 1 x AD 754 090 Pipe connector DN150
- 1 x AD 750 053 Wall outlet with telescopic duct DN150
- 1 x AD 990 090 Adhesive tape
- 2 x AD 857 040 Flat duct connecting piece

Planning example 6
CV 282 / CV 482 / CV 492 with air extraction installation
Wall installation, worktop depth 65 cm, ducting behind the cabinet and in the plinth.

List of components:
- 1 x CA 084 010 Extraction kit
- 4 x AD 857 015 Flat duct DN 150 (1 meter)
- 1 x AD 857 030 Flat duct bend 90° vertical DN150 flat
- 1 x AD 857 033 Flat duct bend 90° horizontal
- 1 x AD 850 050 Wall outlet DN150 flat
- 1 x AD 857 033 Short flat duct bend 90° vertical DN150°
- 6 x AD 857 040 Flat duct connecting piece
**Flex induction cooktop 200 series**

**CI 292**

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat 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 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

**Cooking zones**

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

**Handling**

Twist-Pad control with removable magnetic knob.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

**Features**

- Flex function for rectangular cooking areas.
- Professional cooking function.
- Cooking sensor function (in use with cooking sensor CA 080 300).
- Frying sensor function.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Stopwatch.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.
- Power management.

**Selected digital services**

(Home Connect)

- Cooktop-based ventilation control (with suitable hood).
- Remote monitoring.
- Remote diagnostics.

Please read additional information on Home Connect on page 346.

**Safety**

- Main switch.
- Operation indicator.
- Pot detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.

---

**Planning notes**

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 worktop 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 worktop cut-out. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 172.

**Connection**

- Total connected load 11.1 kW.
- Connecting cable 1.5 m without plug.
- Power consumption standby/display off 0.5 W.
- Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

**Connection details**

<table>
<thead>
<tr>
<th>L</th>
<th>N</th>
</tr>
</thead>
</table>
Installation of the cooktop; flush mounting

Please check the installation manual in case the worktop depth is below 600 mm.

View from above

Longitudinal section

Cross-section

measurements in mm

measurements in mm
Flex induction cooktop 200 series

CI 292

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
- 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
- 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
- 1 induction cooking zone ø21 cm (2200 W, with booster 3700 W), automatically switches to ø26 cm (2800 W, with booster 3700 W) and to ø32 cm (3300 W, with booster 3700 W).

Handling
- Twist-Pad control with removable magnetic knob.
- User friendly control with bicoloured display (white / orange).
- Cooking zone and cooking area marking.
- Electronic power control in 17 output levels.

Features
- Flex function for rectangular cooking areas.
- Professional cooking function.
- Cooking sensor function (in use with cooking sensor CA 060 300).
- Frying sensor function.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Stopwatch.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.
- Power management.

Selected digital services (Home Connect)
- Cooktop-based ventilation control (with suitable hood).
- Remote monitoring.
- Remote diagnostics.

Please read additional information on Home Connect on page 346.

Safety
- Main switch.
- Operation indicator.
- Pot detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 172.

Connection
- Total connected load 11.1 kW.
- Connecting cable 1.5 m without plug.
- Power consumption standby/display off 0.5 W.
- Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 172.

Connection
- Total connected load 11.1 kW.
- Connecting cable 1.5 m without plug.
- Power consumption standby/display off 0.5 W.
- Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; surface mounting

A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm
Flex induction cooktop 200 series
CI 283

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 21x20 cm (2200 W, with booster 3700 W), linked together 21x40 cm (3300 W, with booster 3700 W),
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W),
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W),
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 080 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
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 worktop 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 worktop cut-out.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400/001 cannot be used with this appliance.

Appliance must be fixed from underneath. Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.
Installation of the cooktop; flush mounting

A: 6.5
B: Please check the installation manual in case the worktop depth is below 600 mm.

View from above

Cross-section

A: 6.5
B: 2.5
C: Fill with silicone

measurements in mm

Longitudinal section

A: 6.5
B: 2.5
C: Fill with silicone

measurements in mm
Flex induction cooktop 200 series

CI 283

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 21x19 cm (2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 080 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW. Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 17 kg.

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Please read the installation details regarding air ducting on page 172.

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Please read the installation details regarding air ducting on page 172.
A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm
Flex induction cooktop 200 series

CI 282

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white/orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 18 kg.
**Installation of the cooktop; flush mounting**

A: 6.5 mm
B: Please check the installation manual in case the worktop depth is below 600 mm.

**View from above**

A: 6.5 mm
B: 2.5
C: Fill with silicone

**Longitudinal section**

A: 6.5 mm
B: 2.5
C: Fill with silicone

**Cross-section**

A: 6.5 mm
B: 2.5
C: Fill with silicone

measurements in mm
Flex induction cooktop 200 series

CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W),
2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control
(with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Installation of the cooktop; surface mounting

A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm
Flex induction cooktop 200 series
CI 272
- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W),
linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W),
linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood),
Remote monitoring,
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch,
Operation indicator,
Pot detection,
2-stage residual heat indication,
Child lock,
Safety shut-off.
Installation of the cooktop; flush mounting

A: 6.5 mm
B: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm

View from above

measurements in mm

Longitudinal section

A: 6.5 mm
B: 2.5
C: 8.5
D: Fill with silicone

measurements in mm
Flex induction cooktop 200 series

CI 272

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
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Cooking zones
2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W),
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Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
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Options menu.
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Selected digital services
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Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
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Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

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Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm
Flex induction cooktop 200 series
CI 262

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
- Flex function for rectangular cooking areas.
- Professional cooking function.
- Cooking sensor function (in use with cooking sensor CA 060 300).
- Frying sensor function.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Stopwatch.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.
- Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood),
Remote monitoring,
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
- Main switch.
- Operation indicator.
- Pot detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.
Installation of the cooktop; flush mounting

- **A**: 6.5+0.5
- **B**: Please check the installation manual in case the worktop depth is below 600 mm.

Measurements in mm

---

View from above

- **A**: 6.5+0.5
- **B**: 2.5
- **C**: Fill with silicone

Measurements in mm

---

Longitudinal section

- **A**: 6.5+0.5
- **B**: 2.5
- **C**: Fill with silicone

Measurements in mm

---

Cross-section

- **A**: 6.5+0.5
- **B**: 2.5
- **C**: Fill with silicone

Measurements in mm
Flex induction cooktop 200 series
CI 262

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W),
2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
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 worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

![Installation of the cooktop; surface mounting](image)

A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm
**Induction cooktop 200 series**

**CI 261**

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Sensor control with direct selection of output level
- Easy control of all functions with bicoloured display

**Cooking zones**

2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

1 induction cooking zone ø 21 cm (2500 W, with booster 3700 W).

1 induction cooking zone ø 15 cm (1600 W, with booster 2200 W).

**Handling**

Sensor control with direct selection of output level.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

**Features**

- Flex function for rectangular cooking areas.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.
- Power management.
- Personalisation function via Home Connect.

**Selected digital services (Home Connect)**

Cooktop-based ventilation control (with suitable hood).

Remote monitoring.

Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Safety**

- Main switch.
- Operation indicator.
- Pot detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.
- Pause function.

---

**Planning notes**

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 worktop manufacturer.

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

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

Appliance must be fixed from underneath. Appliance weight: approx. 12 kg.

Please read the installation details regarding air ducting on page 172.

**Connection**

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.

Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

---

**Induction cooktop 200 series**

**CI 261**

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Sensor control with direct selection of output level
- Easy control of all functions with bicoloured display

**Cooking zones**

2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

1 induction cooking zone ø 21 cm (2500 W, with booster 3700 W).

1 induction cooking zone ø 15 cm (1600 W, with booster 2200 W).

**Handling**

Sensor control with direct selection of output level.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

**Features**

- Flex function for rectangular cooking areas.
- Booster function for pots.
- Booster function for pans.
- Keep warm function.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.
- Power management.
- Personalisation function via Home Connect.

**Selected digital services (Home Connect)**

Cooktop-based ventilation control (with suitable hood).

Remote monitoring.

Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Safety**

- Main switch.
- Operation indicator.
- Pot detection.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.
- Pause function.
Installation notes for induction cooktops and glass ceramic

Applies to CI 28./27./28./29., CX 492/482, VI 414/422/462/482/492, VI 232/242/262 and CE 261/291.

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 20 mm 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. Intake through the cabinet's back wall
In the cabinet’s back wall, plan a recess of at least 45 mm in height from the worktop’s bottom edge.

The minimum width is
- 300 mm for a 30 cm induction cooktop
- 350 mm for a 40 cm induction cooktop
- 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
- 820 mm for a 90 cm induction cooktop

Intermediate shelf
To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is required for glass ceramic cooktops.

Width of cut-out at least
- 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops
** min. 65 mm for cooktops with frame as well as VI 462/482/492 for surface mounting and min. 70 mm for cooktops without frame, for CX 482/492 with frame as well as for VI 462/482/492 for flush mounting.
For CX 482/492 without frame 80 mm

Combination with other appliances
Installation above dishwasher or washing machine is not permitted.

Combination with AL 400
In addition to the measures 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
20 mm 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.
Glass ceramic cooktop 200 series

CE 291

Frameless for flush mounting
Frying sensor function
Three-ring cooking zone up to 27 cm
Large roasting zone
Sensor control with direct selection of output level

Cooking zones
2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18 x ø 4.15 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling
Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features
Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Immersion depth 51 mm, depth at plug socket 51 mm.
The cooktop must not be installed lower than the top edge of the worktop. Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop’s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath. Cooktop clamping range: 20 – 50 mm.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 13 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 11.0 kW.
Plan a connection cable.

Installation of the cooktop; flush mounting

A: Minimum distance from the hob cut-out to the wall.

measurements in mm
Glass ceramic cooktop 200 series

**CE 291**

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

**Cooking zones**
2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

**Handling**
Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

**Features**
- Frying sensor function for ø 21 cm cooking zone.
- Booster function.
- Cooking timer for up to 99 minutes.
- Short-term timer.
- Options menu.

**Safety**
- Main switch.
- Operation indicator.
- 2-stage residual heat indication.
- Child lock.
- Safety shut-off.

**Planning notes**
Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop’s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 13 kg.

Please read the installation details regarding air ducting on page 172.

**Connection**
Total connected load 11.0 kW.
Plan a connection cable.

![Connection diagram](attachment:image.png)
Glass ceramic cooktop 200 series
CE 261

- Sturdy stainless steel frame
- Sensor control with direct selection of output level

Cooking zones
1 Super-Quick cooking zone ø 17 cm (1800 W), switches to ø 26.5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W), converts to ø 21 cm (2100 W, with booster function 3000 W) cooking zone.
1 Super-Quick cooking zone ø 18 cm (2000 W).
1 Super-Quick cooking zone ø 14.5 cm (1000 W).

Handling
Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop’s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 8 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 8.3 kW.
Plan a connection cable.
<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GN 232 110</td>
<td>Teppan Yaki plate made of multi ply material, GN 1/1 For full surface induction cooktop.</td>
</tr>
<tr>
<td>CA 061 301</td>
<td>Teppan Yaki plate made of multi ply material For flex induction cooktops.</td>
</tr>
<tr>
<td>CA 062 300</td>
<td>Griddle plate in cast aluminium Non-stick. For flex induction cooktops.</td>
</tr>
<tr>
<td>CA 060 300</td>
<td>Flex Pan set, 3 pcs. Non-stick coating. For flex induction cooktop.</td>
</tr>
<tr>
<td>CA 055 300</td>
<td>Flex Pan large Non-stick coating. For flex induction cooktop.</td>
</tr>
<tr>
<td>WP 400 001</td>
<td>Wok pan made of multiple-layer material With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.</td>
</tr>
<tr>
<td>WZ 400 000</td>
<td>Wok attachment for wok pan</td>
</tr>
<tr>
<td>CA 060 300</td>
<td>Cooking sensor for temperature regulation within pots.</td>
</tr>
<tr>
<td>CA 230 100</td>
<td>Black magnetic knob for induction cooktop 200 series. Stainless steel knob with black coating.</td>
</tr>
<tr>
<td>CA 429 410</td>
<td>Frame set including decorative frame (to be welded in) and holding frame included with CG492</td>
</tr>
<tr>
<td>VA 420 004</td>
<td>Connection strip for combination with other Vario appliances of the 400 series for flush mounting.</td>
</tr>
<tr>
<td>VA 420 010</td>
<td>Connection strip for combination with other Vario appliances of the 400 series for surface mounting.</td>
</tr>
<tr>
<td>CA 062 011</td>
<td>Kit unducted air recirculation for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation and telescopic connector</td>
</tr>
<tr>
<td>CA 062 061</td>
<td>Kit ducted air recirculation, 60 cm worktop depth for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation, extra short flat duct bend, flat duct, flat duct bend, flat duct connecting pieces and diffusor</td>
</tr>
<tr>
<td>CA 062 071</td>
<td>Kit ducted air recirculation, 70 cm worktop depth for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation, flat duct bends, flat duct, flat duct connecting pieces and diffusor</td>
</tr>
<tr>
<td>CA 064 010</td>
<td>4 acoustic filters for air extraction mode for CV 282 / CV 492</td>
</tr>
</tbody>
</table>
CA 282 112
4 recirculation replenishment filters for CV 282 / CV 492 with highly efficient odour reduction and allergen deactivation.

AD 857 033
Short flat duct bend 90° for installation of CV 282 / CV 492 in 65 cm deep worktops for exhaust and ducted recirculation.

AD 857 034
Extra short flat duct bend 90° for installation of CV 282 / CV 492 in 60 cm deep worktops for exhaust and ducted recirculation.

AD 857 050
Plinth diffusor that can be directly connected to the flat duct elements and spreads the outflowing air in the plinth area for ducted recirculation.
The extractors

Ceiling ventilation 400 series 180
Table ventilations 400 series 184
Downdraft ventilation 400 series 192
Wall-mounted hoods 400 series 198
Remote fan units 200
Checklist for ventilation 400 and 200 series 206
Planning notes 208
Ceiling ventilation 200 series 210
Table ventilation 200 series 214
Downdraft ventilations 200 series 224
Island hoods 200 series 230
Wall-mounted hoods 200 series 232
Flat kitchen hoods 200 series 236
Canopy extractors 200 series 238
Accessories | special accessories 240
Installation accessories

**AA 012 811**
- Stainless steel, Air recirculation module inclusive
  - 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
  - For air recirculation.

**AD 754 048**
- Air collector box DN 150 round pipe
  - Metal zinc plated
  - 2 x DN 150 round duct air intake.
  - 1 x DN 150 cylindrical duct air outlet.

**AD 854 048**
- Air collector box DN 150 flat duct
  - Metal zinc plated with plastic
  - 2 x DN 150 flat duct air intake.
  - 1 x DN 150 flat duct air outlet.

**AA 200 110**
- 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
  - For air recirculation module
  - AA 200 812/816 and AA 010 811/
  - AA 012 811.

**AA 200 112**
- 1 regenerable activated charcoal filter with highly efficient odour reduction.
  - Extended change intervall of the activated charcoal filter: regenerable up to 30 times.
  - For air recirculation module
  - AA 200 812/816 and AA 010 811/
  - AA 012 811.

Installation accessories for air ducting

You will find at the pages 245 – 261.

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**Features**

- **Output**
  - Noise level depends on the built-in situation.
  - Power levels depend on the remote fan unit.
  - Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

- **Consumption data**
  - Consumption data is referred to a configuration with the remote fan unit AR 400 142.
  - Energy efficiency class B at a range of energy efficiency classes from A+++ to D.

- **Planning notes**
  - The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited.
  - The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.
  - For air recirculation an external air recirculation module is required.
  - Max. 3 filter modules to be connected to remote fan unit AR 400 142.

- **Connection**
  - Total connected load 355 – 1160 W.
  - Connecting cable 1.75 m, pluggable.

---

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
## Vario ceiling ventilation 400 series

**AC 472**

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

### Features

Connection to the respective appliances via network cable.

### Planning notes

Fixing at the filter module.

Please read additional planning notes on page 182 – 183.

### Connection

Total connected load 50 W.

Connecting cable 1.75 m, pluggable.

Network cable 2 m.

---

**Minimum installation height including flat duct DN 150**

- AC 402 Ceiling fixture and position of connecting piece DN 150
- AC 403 Ceiling fixture and position of connecting piece DN 150

---

**AC 403 with air-recirculation module**

---

**AC 402 Further possible ceiling fixture**
Recommended configurations for ceiling ventilation 400 series

Planning as a cooktop ventilation wall/island (W/I) up to max. 120 cm distance to the cooktop.
For larger distances planning as room ventilation (R) with air exchange rates 10 to 12 times the room volume.
The given airflow of the remote fan units will be reduced by the different ducting types between filter modules and AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.

**Bold print:** favoured configuration
**Regular print:** possible configuration
Other: – Not possible due to performance or ducting reasons
Respect the positioning of the remote fan units and the run of the ducts.

**F = Filter module (FL = inline configuration)**
**CL = Control module with light**

### Range of remote fan units according to EN 61591: 830–1820 m³/h

<table>
<thead>
<tr>
<th>Model</th>
<th>W: width (cm)</th>
<th>R: min. distance to island edge (cm)</th>
<th>Motor performance (m³/h)</th>
<th>Remote fan unit inside installation (unobstructed airflow fan unit alone)</th>
<th>Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FL1-CL</td>
<td>80 cm, no VR, VP</td>
<td>-</td>
<td>1x AR 403 122 (890 m³/h)</td>
<td>1x AR 401 142 (910 m³/h)</td>
<td></td>
</tr>
<tr>
<td>FL1-CLL1</td>
<td>80 cm, no VR, VP</td>
<td>-</td>
<td>1x AR 403 122 (890 m³/h)</td>
<td>1x AR 401 142 (910 m³/h)</td>
<td></td>
</tr>
<tr>
<td>FL2-CL-L1</td>
<td>120 cm, VR, VP centered</td>
<td>60 cm</td>
<td>1x AR 403 122 (890 m³/h)</td>
<td>1x AR 401 142 (910 m³/h)</td>
<td></td>
</tr>
<tr>
<td>F2-CL</td>
<td>≥ 80 cm, 10x air exchange rate, no VR, VP</td>
<td>-</td>
<td>1x AR 403 122 (890 m³/h)</td>
<td>1x AR 401 142 (910 m³/h)</td>
<td></td>
</tr>
<tr>
<td>F2-CL-L2</td>
<td>≥ 80 cm, 10x air exchange rate, no VR, VP</td>
<td>-</td>
<td>1x AR 403 122 (890 m³/h)</td>
<td>1x AR 401 142 (910 m³/h)</td>
<td></td>
</tr>
<tr>
<td>F3-CL-L1</td>
<td>≥ 120 cm, VR, VP centered</td>
<td>120 cm, 10x air exchange rate, 12x with VR, VP</td>
<td>1x AR 400 142 (830 m³/h)</td>
<td>2x AR 401 142 (1820 m³/h)</td>
<td></td>
</tr>
<tr>
<td>F4-CL</td>
<td>≥ 120 cm, VR, VP centered</td>
<td>120 cm, 10x air exchange rate, 12x with VR, VP</td>
<td>2 AR: divide airflow of center modules with air collector box</td>
<td>2 AR: divide airflow of center modules with air collector box</td>
<td></td>
</tr>
<tr>
<td>FL4-CL-L1</td>
<td>≥ 120 cm, VR, VP centered</td>
<td>120 cm, 10x air exchange rate, 12x with VR, VP</td>
<td>2x AR 400 142 (1660 m³/h)</td>
<td>2 AR: divide airflow of center modules with air collector box</td>
<td></td>
</tr>
<tr>
<td>F4-CL-L2</td>
<td>≥ 160 cm, VR, VP centered</td>
<td>160 cm, 10x air exchange rate, 12x with VR, VP</td>
<td>2x AR 400 142 (1660 m³/h)</td>
<td>2 AR: divide airflow of center modules with air collector box</td>
<td></td>
</tr>
</tbody>
</table>

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1. Do not use air collector boxes,
   Pipe connection piece with 3x DN 150 directly to AR 400 142.
Remote fan unit AR 400 horizontally placed with air collector box in the ceiling.
2 AR 400 placed opposite of each other
(AD 854 048)
2 x DN 150 flat duct → 1 DN 150 flat duct

Remote fan unit AR 400 horizontally or AR 401 separately placed.
Aluflex pipe DN 150/200
2 AR 400 placed opposite of each other
(AD 754 048)
2 x DN 150 round duct → 1 x DN 200 round duct

Remote fan unit inside installation (unobstructed airflow fan unit alone)
Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
Remote fan unit inside installation (unobstructed airflow fan unit alone)
Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
Remote fan unit inside installation (unobstructed airflow fan unit alone)
Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)

**No air collector box necessary**

<table>
<thead>
<tr>
<th>1x AR 403 122 (890 m³/h)</th>
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<tr>
<td>2x AR 403 122 (1820 m³/h)</td>
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<td>2x AR 404 142 (1660 m³/h)</td>
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<tr>
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<tr>
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**2 AR: divide airflow of center modules with air collector box**

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<th>1x AR 400 142 (830 m³/h)</th>
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</table>

**AR 400 vertically placed: 500**

<table>
<thead>
<tr>
<th>2x AR 403 122 (1780 m³/h)</th>
<th>2x AR 401 142 (1780 m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2x AR 404 142 (1660 m³/h)</td>
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**Extractors**

<table>
<thead>
<tr>
<th>2 AR 400 142 (1660 m³/h)</th>
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</tbody>
</table>
### Table ventilation 400 series

**AL 400**

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- 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, can be combined with Gaggenau BLD remote fan units

#### Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

#### 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 (3800 K), continuously dimmable.

Lamp output 2 x 10 W.

Illuminance 400 lx.

Flexible connection options to the remote fan unit: 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 table ventilation.

#### Consumption data

**AL 400 192**:

- Consumption data is referred to a configuration with the remote fan unit AR 400 142.
- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Energy consumption 45.5 kWh/year.
- 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 18 kW.
- The table ventilation must have its own worktop cut-out.
- 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.
- The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
- 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 worktop manufacturer. Depending on the type of installation, ovens can be combined with the table ventilation.
  - When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
  - 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 page 186 – 191.

#### Connection

- Total connected load 65/65 W
- Connecting cable 1.7 m with plug.
- Network cable 1.2 m.

### Installation accessories

- **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**
    - Furniture support for table ventilation
    - AL 400 90 cm
  - **AA 409 431**
    - Furniture support for table ventilation
    - AL 400 120 cm
  - **AD 704 050**
    - Air collector box for AL 400
    - Metal zinc coated
    - DN 150 flat

- **Special accessories**
  - **AA 400 510**
    - Window contact switch

### Installation accessories for air ducting

- **You will find at the pages 245 – 251.**
Recommended configurations for table ventilation 400 series

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.
- 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.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- For the AL 400 122 it is recommended to use two remote fan units, with this we can ensure a sufficient vapour captation. For EU countries, the AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance.
- In case of Vario electric grill air recirculation 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 864 050

Measurements in mm
Planning example
AL 400 192 with AR 413 122 (air recirculation) remote fan unit

Good to know
– The air collector box can be screwed directly on the remote fan unit.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components
– 1 x AL 400 192
– 1 x AR 413 122 (remote fan unit air recirculation)
– 1 x AD 704 050 (air collector flat duct)
– 2 x AD 858 010 (flat duct flex pipe)
– 1 x AD 704 050 (air collector flat duct)

Order as set (appliances and accessories): SET1AL4105

Planning example
AL 400 192 with AR 413 122 (air recirculation) or AR 403 122 (air extraction) remote fan unit

Good to know
– The remote fan unit can be connected to the front or the back.
– The air collector box can be screwed directly on the remote fan unit.
– Recirculation: For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
– Extraction: 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.
– Please note, this installation is also possible with Gaggenau metal ducts.

List of components
– 1 x AL 400 192
– 1 x AR 413 122 (for recirculation) or 1 x AR 403 122 (for extraction)
– 1 x AD 754 049 (connecting piece round duct to front/back)
– 2 x AD 857 042 (flat duct adapter round 90°)
– 1 x AD 858 010 (flat duct flex pipe)
– 1 x AD 704 050 (air collector flat duct)
– 1 x AD 990 091 (adhesive tape aluminium)

Order as set for recirculation mode (appliances and accessories): SET1AL4107

A: Surface mounting
B: Flush mounting
C: 750 mm with a worktop at min. height 920 mm

Measurements in mm
Planning example
AL 400 90cm with AR 400 142 (air extraction) -
Cellar installation

Good to know
- Please note, these installations are also possible with Gaggenau metal ducts.
- Depending on the distance between the AL400 and the remote fan unit you may need more flat and round ducts.

List of components 1
- 1 x AL 400 192
- 1 x AR 400 142 (remote fan unit)
- 2 x AD 857 010 (flat duct)
- 2 x AD 857 040 (flat duct connecting piece)
- 2 x AD 857 041 (flat duct adapter round)
- 1 x or more AD 752 010 (round duct)
- 1 x AD 751 010 (round duct flex pipe)
- 1 x AD 990 091 (adhesive tape)

List of components 2
- 1 x AL 400 192
- 1 x AR 401 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 857 010 (flat duct)
- 2 x AD 857 040 (flat duct connecting piece)
- 1 x or more AD 752 010 (round duct)
- 1 x or more AD 857 042 (flat duct adapter round 90°)
- 2 x or more AD 857 040 (flat duct connecting piece)
- 1 x or more AD 857 010 (flat duct)
- 1 x AD 704 050 (air collector flat duct)
- 1 x AD 702 052 (telescopic wall duct)
- 1 x AD 990 091 (adhesive tape)

A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 142
2: AR 401 142

Measurements in mm
Planning example
AL 400 120 cm with AR 410 110 (air recirculation)

List of components
– 1 x AL 400 122
– 2 x AR 410 110 (remote fan unit)
– 1 x AD 754 049 (connecting piece round duct to front/back)
– 2 x AD 857 042 (flat duct adapter round 90°)
– 1 x AD 858 010 (flat duct flex pipe)
– 1 x AD 990 091 (adhesive tape)

– Order as set (appliances and accessories): SET2AL4301

Planning example
AL 400 120 cm with AR 413 122 (air recirculation) remote fan unit

List of components
– 1 x AL 400 122
– 2 x AR 413 122 (remote fan unit)
– 1 x AD 754 049 (connecting piece round duct to front/back)
– 2 x AD 857 042 (flat duct adapter round 90°)
– 1 x AD 857 041 (flat duct adapter round)
– 2 x AD 858 010 (flat duct flex pipe)
– 1 x AD 990 091 (adhesive tape)

– Order as set (appliances and accessories): SET2AL4107

Good to know
– The remote fan units can be connected to the front or the back.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 800 cm² - 400 cm² for each remote fan unit).
– Please note, this installation is also possible with Gaggenau metal ducts.

A: Surface mounting
B: Flush mounting
Measurements in mm
Good to know

- These installations in extraction with 2 remote fan units are not recommended for EU countries due to legislation EU 66/2014.
- Depending on the distance between the AL400 and the remote fan units you may need more flat and round ducts.

List of components

- 1 x AL 400 122
- 1 x AR 400 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 2 x or more AD 751 010 (aluflex pipe round)
- 1 x AD 990 091 (adhesive tape)

List of components

- 1 x AL 400 122
- 1 x AR 401 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 2 x or more AD 751 010 (aluflex pipe round)
- 2 x AD 854 032 (flat duct adapter round 90°, metal)
- 2 x or more AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 1 x AD 751 010 (aluflex pipe round)
- 2 x AD 704 040 (pipe adapter DN200/150 round, metal)
- 2 x AD 702 052 (telescopic wall duct)
- 1 x AD 990 091 (adhesive tape)
Vario downdraft ventilation 400 series
VL 414

- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Output
Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knob with illuminated ring.
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 unit.

Output
Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knob with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
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Removable, dishwasher-safe grease filter unit.
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Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter unit.

Output
Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knob with illuminated ring.
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Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter unit.

Output
Power levels depend on the remote fan unit.
Refer to the “Technical specifications” of the hood for the matching remote fan units for air recirculation or air extraction mode.
Installation of the downdraft ventilation:

- **Surface mounting**
- **Flush mounting**

Installation of the control knob

Installation accessories

- **AD 410 040**: Flexibel connecting piece, DN 150 flat
- **AD 851 041**: Connecting piece VL for extension with flat duct DN150 for extra deep worktop
Recommended configurations for the Vario 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 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.
- 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) and (3). 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 remote fan unit 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 extra deep worktop and plastic ducting:
   - AD 851 041 (Connecting piece for extension)
   - AD 857 040 (Flat duct connecting piece, plastic)
   - AD 857 030 (Flat duct bend 90° vertical, plastic)
3: Installation with extension for extra deep worktop 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: ≥ 50mm
B: Connecting piece

measurements in mm
Planning example (air recirculation) - Direct installation
VL414 with AR 410 110 remote fan unit

Good to know
- Wall installation, worktop depth 65 cm
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement. Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexible connecting piece)

Order as set (appliances and accessories):
SET1VL4711 with Stainless steel knob
SET1VL4721 with Black knob

Planning example (air recirculation) - Direct installation
VL414 with AR 413 122 remote fan unit

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 cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories):
SET1VL4712 with Stainless steel knob
SET1VL4722 with Black knob
Recommended configurations for the Vario downdraft ventilation 400 series

Planning example (air extraction) - Direct installation
VL414 with extraction remote fan unit - Cellar installation

List of components
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 410 055 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AR 403 122 or AR 400 142 or AR 401 142 (remote fan unit air extraction)

Extraction mode with remote fan unit
1. AR 403
2. AR 400
3. AR 401

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

measurements in mm

Planning example (air extraction) - Direct installation - Metal
VL 414 with AR 403 122 remote fan unit

Island installation, connection from the right side. Connection also possible to the left side, please be aware that the measures will be different.

List of components
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 858 010 (flat duct flex pipe, metal, DN 150)
- 1 x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
- 1 x AR 900 091 (adhesive tape for sealing the ducts, aluminum)

Extraction mode with remote fan unit
1. AR 403
2. AR 400
3. AR 401

A: Surface mounting
B: Flush mounting

measurements in mm
Planning example (air extraction) – Direct installation
VL 414 with AR 403 122 remote fan unit

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

List of components
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Planning example (air recirculation) - with extension
VL 414 with AR 410 110 remote fan unit

Good to know
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement. Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
- Please note, this installation is also possible with Gaggenau plastic ducts

List of components - Metal
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension)
- 1 x AD 854 000 (flat duct connecting piece, metal)
- 1 x AD 854 030 (flat duct bend 90° vertical, metal)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories):
SET3VL4511 with Stainless steel knob
SET3VL4521 with Black knob

List of components - Plastic
- 1 x VL 414 115 Vario downdraft ventilation
- 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 030 (flat duct bend 90° vertical)
- 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories):
SET2VL4711 with Stainless steel knob
SET2VL4721 with Black knob
Wall-mounted hood 400 series
AW 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapours due to large vapour collection area
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Angled baffle filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

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 (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1010 lx.
Easy mounting system for simple installation and alignment.

Consumption data
Consumption data is referred to a configuration AW 442 120 with the remote fan unit AR 400 143.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.1 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class B.
Grease filter efficiency class B
Sound level min. 47 dB / max. 64 dB normal mode.

Planning notes
The two-part chimney must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Two chimney lengths are available depending on the height of the room.
The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AW 442.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
* With air recirculation chimney AD 442 112, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 122, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

* With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 022, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.
Remote fan unit
AR 400

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology

Output
Air output according to EN 61591.
max. 830 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round, 4 x DN 150 round.
Pipe connection pieces on output side:
1x DN 150 round.
Spare cover for closing air intake.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Installation in a separate room allows for a reduced noise level in the kitchen.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 240 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.
Remote fan unit
AR 400
- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology
- Compact and space-saving due to the installation in the duct cover of AW 442 wall hood

Output
- Air output according to EN 61591.
- Max. 1005 m³/h.
- Sound power depending on built-in situation.
- Power levels depend on the motorless appliances.

Features
- 3 electronically controlled power levels and one intensive mode.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Including sound insulation to minimise the noise level.
- Steel housing, zinc-plated.
- Pipe connection pieces on output side: 1x DN 150 round.

Planning notes
Remote fan unit in combination with the motorless AW 442.
Connection to the respective appliances via network cable.
Installation in the chimney of AW 442.
When installing a ventilation hood with air extraction mode and a chimney-ventilated fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
- Total connected load 230 W.
- Connecting and network cable included in delivery.
Remote fan unit

**AR 401**

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology

**Output**

Air output according to EN 61591.
max. 1050 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

**Features**

- 3 electronically controlled power levels and one intensive mode.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Including sound insulation to minimise the noise level.
- Stainless steel housing.
- Pipe connection pieces on intake side: 1x DN 200 round.
- Retaining bracket for installation on an outside wall enclosed.

**Planning notes**

Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in an exterior area allows for a reduced noise level in the kitchen.
Installation on an outside wall.
Control box must be installed indoors.
Acceptable temperature range for installation of the control box:
-25 to 60 °C.

Distance for free air space from ground (or other object) to center of the pipe: min 60 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

**Connection**

- Total connected load 180 W.
- Connecting cable 1.8 m, pluggable.
- Network cable 5 m.
Remote fan unit
AR 410
- Powerful remote fan unit to combine with Vario downdraft ventilation and table ventilation AL 400 122
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation in the cabinet for Vario downdraft ventilation

Output
Air output according to EN 61591, max. 675 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise 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 furniture base enclosed.
2 activated charcoal filters enclosed ex factory.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
Filter replacement interval: 1 year depending on cooking frequency.
2 regenerable activated charcoal filters in option.

Planning notes
Remote fan unit to combine with Vario downdraft ventilation and table ventilation 400 series AL 400 122.
Connection to the respective appliances via network cable.
Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor.
To replace the filter the remote fan unit must be accessible.
The activated charcoal filter exchange is possible from both sides.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².

Connection
Total connected load 170 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.
Remote fan unit
AR 403

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output
Air output according to EN 61591.
max. 875 m³/h.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the motorless 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 DN 150 round.
Pipe connection pieces on output side:
1x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.
AR 413 122
Metal housing
Max. air output 900 m³/h
Air recirculation
Plinth installation

Installation accessories
AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

Special accessories
AA 413 111
2 activated charcoal filters with highly
efficient odour reduction.
For air recirculation.

Remote fan unit
AR 413
- Powerful remote fan unit to
  combine with motorless appliances
- Efficient BLDC technology
- Compact and space-saving
  installation in a 10 cm high plinth

Output
Air output according to EN 61591.
max. 900 m³/h.
Sound power and sound pressure
depending on built-in situation.
Power levels depend on the motorless
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 DN 150 round.
- Retaining bracket for installation on the
  ceiling or side of a cupboard enclosed.
- 2 activated charcoal filters enclosed ex
  factory.
- Highly efficient odour reduction for
  cooking applications with complex
  odour molecules (e.g. fish and seafood).
- Filter replacement interval:
  1 year depending on cooking
  frequency.

Planning notes
Remote fan unit in combination with
motorless appliances.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out for
the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years
depending on cooking frequency.
It must be possible to remove the plinth
to replace the filter.
Recommended minimum gap between
filter openings and cupboard wall if
there is no ventilation grille directly in
front: 15 cm.
For optimum performance in air
recirculation we recommend an outflow
surface area of at least 400 cm².

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.
The external remote fan units have a network cable that is used to connect the motorless appliances of the 400 series and the motorless Vario downdraft ventilation 200 series.

Up to two remote fan units can be connected (e.g. with Vario ceiling ventilation 400 series), whereby an additional network cable is connected from one remote fan unit to the other remote fan unit.

Other control options

The external remote fan unit has an additional switching output (potential free contact) that can be used to connect other appliances, such as a ventilation system that is available at the site.

The respective ventilation planner is then responsible for the effective operation of the entire ventilation system.

The guarantee of electrical function is maintained as long as the respective specifications are observed.
Checklist for the ventilation appliances 200 series

Free hanging lift hood
- AC 270 101
- AL 200 180
- AL 200 190
- VL 200 120
- AI 240 191 / AW 240 191
- AF 210 162
- AF 210 192
- AL 200 181
- AL 200 191
- VL 200 120
- AR 400 142
- AR 401 142
- AR 403 122
- AR 413 122
- AR 410 110
- AW 250 192
- AR 200 161
- AR 200 181
- AR 200 191
- AR 410 110

Integrated
- AC 250 121
- VL 200 120
- AR 400 142
- AR 401 142
- AR 403 122
- AR 413 122
- AR 410 110
- AW 250 192
- AR 200 161
- AR 200 181
- AR 200 191
- AR 410 110
The aim of good ventilation system planning is to extract cooking vapours 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 account of the influence of all the ventilation components involved.

**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. We recommend this method only if the distance between the ventilation system and the cooktop is greater than 1.20 m, that is to say, for ceiling ventilation.

- For air extraction operation, the air requirement for the air exchange rate is calculated using a factor of 10.
- However, the calculation is made using a factor of 12 in kitchens where special cooking appliances such as the electric grill, Teppan Yaki or wok are used.
- For air recirculation, the air requirement for the air exchange rate is generally calculated using a factor of 12.

If the distance between the ventilation system and the cooktop is less than 1.20 metres, the factors listed below must be taken into account to ensure that most of the cooking vapours 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 vapours. 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 Teppan Yaki, wok or electric grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapours. 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 and table ventilation, are characterised by extracting vapours directly from the cooktop. As they rise up, the cooking vapours 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 80 cm 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, except the ceiling ventilation 200 series AC 270, which are exclusively available in 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 behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

**Important influencing factors on the air output:**
- The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans 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 30 cm from the exhaust air opening.
  2. Avoid reductions in cross sections.
  3. For duct bends, use bends that are as wide as possible.
  4. Only install ducts that have a smooth and flat inner surface.
  5. Use exhaust air pipes with a diameter of at least 125 mm.
  6. Pay attention to the use of a short ducting path as possible.
  7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
  8. Ensure sufficient supply air.
Ceiling ventilation 200 series

**AC 270**

- Height adjustable ceiling ventilation, when not in use it can be completely lifted onto the ceiling or integrated in the ceiling.
- Precision crafted, solid aluminium design.
- Energy-saving, low-noise fan.
- Rim extraction.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Easy installation on the ceiling with provided ceiling mounting plate.
- Easy maintenance of the filters.
- Dimmable, neutral white LED light for ideal illumination of the cooktop.
- Air recirculation.

**Output**

Performance and noise level, output level 3/Intensive:

- Air output according to EN 61591.
- Sound power level according to EN 60704-3.

Air recirculation:

- 515 / 680 m³/h.
- 67 / 74 dB (A) re 1 pW.

**Features**

- 3 electronically controlled power levels and 1 intensive mode.
- Remote control is included in delivery.
- Automatic function with sensor-controlled run-on function.
- Interval ventilation, 6 min.
- Grease filter saturation indicator.
- Activated charcoal filter saturation indicator.
- 3 metal grease filters, dishwasher-safe.
- 3 activated charcoal filters.
- Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
- The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
- Gaggenau Black anodized aluminium.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Easy mounting system for simple installation and alignment.
- Neutral white LED light (3500 K), continuously dimmable.
- Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.
- Lamp output 6 x 3 W.
- Illuminance 1156 lx continuously dimmable.

**Selected digital services**

*Home Connect*

- Cooktop-based ventilation control (with suitable cooktop)
- Remote control and monitoring
- Remote diagnostics

Please read additional information on Home Connect on page 345.

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**Planning notes**

Installation directly on the ceiling with provided ceiling mounting plate.

**Recommended ceiling height up to 3.50 m.**

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited.

The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.

A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.

Clearance above gas appliances min. 70 cm (more than total load gas 12 kW min. 75 cm).

Clearance above electric appliances min. 70 cm.

Air recirculation is not recommended in combination with Vario electric grill.

**Appliance weight:** approx. 69 kg.

**Connection**

Total connected load 250 W.

Plan a connection cable.
Flush integration in the ceiling

A: ≥ 25 mm all around
B: Depending on the cooking method, residual moisture may escape from the ceiling ventilation even after use. For preventive purposes, we recommend treating the recess in the ceiling with an anti-mould paint.

measurements in mm
Ceiling ventilation 200 series

AC 250

- Discreet integration into the architecture of the kitchen
- Energy-saving, low-noise fan
- Rim extraction
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy and time saving installation directly in the ceiling
- Easy maintenance of the filters
- Air extraction / Air recirculation

Included in the price
1 Remote control

Necessary installation accessories
AA 010 811
Stainless steel.
AA 012 811
White.
Air recirculation module inclusive of 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation.

Special accessories
AA 200 110
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 200 812/816 and AA 010 811/AA 012 811.
AA 200 112
1 regenerable activated charcoal filter with highly efficient odour reduction.
Extended change intervall of the activated charcoal filter: regenerable up to 30 times.
Regenerable in the oven at 200°C.
For air recirculation module AA 200 812/816 and AA 010 811/AA 012 811.

Installation accessories for air ducting
you will find at the pages 245 – 251.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction: 458 / 933 m³/h.
56 / 70 dB (A) re 1 pW.
Air recirculation: 419 / 637 m³/h.
63 / 72 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Remote control is included in delivery.
Automatic function with sensor-controlled run-on function.
Interval ventilation, 6 min.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Metal grease filter, dishwasher-safe.
Massive aluminium anodized Gaggenau Light Bronze filter cover.
Fan technology with highly efficient, brushless DC motor (BLDC).
Turnable blower, air outlet on all four sides possible.
Connecting pipe DN 150 round.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect on page 345.

Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 35.2 kWh/year.
Ventilation efficiency class A.
Grease filter efficiency class E.
Sound level min. 41 dB / max. 56 dB normal mode.

Planning notes
For installation in suspended ceiling.
The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume. A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.

Recommended minimum gap between appliance and external filter module: 100 cm.
For air recirculation an external air recirculation module is required.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 65 cm.
Air recirculation is not recommended in combination with Vario electric grill.
Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Appliance weight: approx. 37 kg.

Connection
Total connected load 250 W.
Connecting cable 1.3 m with plug.
A: The ventilator outlet can be turned in all four directions. Measurements in mm

**AC 250 with air recirculation module**

Measurements in mm
Table ventilation 200 series

**AL 200**

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Perfect cooking and ventilation combination with frameless induction cooktops 80 cm wide for flush mounting in a single cut-out
- Transparent ventilation screen for discreet integration in the kitchen space
- Ambient lighting thru the glass edges
- Guided Air technology ensures high vapour catch rate across the whole cooktop

**Output**

Performance and noise level, output level 3/Intensive:
- Air output according to EN 61591. Sound power level according to EN 60704-3. Odour reduction for air recirculation in accordance with EN 61591.
- Air extraction: 601 / 775 m³/h.
- 62 / 70 dB (A) re 1 pW.
- Air recirculation: 447 / 562 m³/h.
- 65 / 70 dB (A) re 1 pW.

**Features**

White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App.
- Auto function with sensor-controlled run-on function.
- 3 electronically controlled power levels and 1 intensive mode.
- Grease filter saturation indicator.
- Activated charcoal filter saturation indicator.
- 2 large-scale metal grease filters included, easy to remove, dishwasher-safe.
- Overflow capacity 170 m³ in grease filter. Additional capacity 600 ml in the remote fan unit.
- Activated charcoal filter easily removable from above for air recirculation system.
- Gaggenau Black anodized aluminium frame.
- 1 user interface to set the power levels and 1 user interface to control the Guided Air technology.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Flexible installation of the fan unit at the front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.

**Selected digital services**

(Home Connect)
- Cooktop-based ventilation control (with suitable hood)
- Remote control and monitoring
- Remote diagnostics
- Please read additional information on Home Connect on page 345.

**Consumption data**

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Energy consumption 36.9 kWh/year.
- Ventilation efficiency class A.
- Illumination efficiency class A.
- Gas efficiency class A.
- Sound level min. 39 dB / max. 62 dB normal mode.

**Planning notes**

- Not for use with gas cooktops
- Compatible with frameless cooktops 400 series (CX 482) or 200 series (CI 282 / CI 283), in a single worktop cut-out, for flush mounting.
- For installation in a single worktop cut-out the installation accessory VA 200 080 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability.
- Compatible with induction cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283), in 2 separate cut-outs, for surface mounted installation.
- For surface mounted installation the accessory AA 200 900 is required.

The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm).
- Width of the cabinets 90 cm, 100 cm or 120 cm.
- No upper cabinets should be installed above the table ventilation to maintain optimum performance.
- The following distance should be observed:
  - 65 cm from the table ventilation to open shelves
  - 50 cm left and right of the table ventilation to the wall or neighbouring tall cabinets.
  - 5 cm from the table ventilation to the wall.
  - 2 cm from the Guided Air suction area to a cabinet wall.

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 worktop manufacturer. Worktop thickness recommended for flush installation in a single cut-out: minimum 16mm - maximum 45mm.

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

Whatever installation situation, the fan unit should always be accessible.
- To install the fan unit at a distance, the installation kit AA 200 910 is required (with spare covers for closing air outlets). Maximum distance between the table ventilation and the fan unit 3 m.
- In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
- In air extraction mode, always ensure adequate fresh air in the room if the appliance is being operated at the same time as a chimney-vented fireplace.

**Necessary Installation accessories**

AA 200 880
- Air recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation.
- Regenerable air recirculation module including activated charcoal filters with highly efficient odour reduction. Regenerable in the oven at 200°C.
- Extended change interval of the activated charcoal filter: regenerable up to 30 times.
- Kit for surface mounted installation AL 200
- Including 2 trims, each 5 mm width Gaggenau Black

AA 200 910
- Installation kit for fan unit at a distance (3m maximum)
- VA 200 080
- Installation kit for installation in a single worktop cut-out

**Special accessories**

AA 200 100
- Activated charcoal filters with highly efficient odour reduction and allergen deactivation.

**Installation accessories for air ducting**

You will find this on pages 245 – 251.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Whatever installation situation, the fan unit should always be accessible.

A: Access to the complete cover must be ensured even after installation.
Cover can be installed on the front or the rear from the appliance.

Measurements in mm:

Planning example – Fan unit at the back

Planning example – Fan unit at a distance with AA 200 910

Planning example – Fan unit at the front

AL 200 180 with AA 200 910
Combination with frameless induction cooktop in a single cut-out
Flush installation

AL 200 180

Cooktops 400 series
(CX 482)
or 200 series
(CI 282 / CI 283)

Measurements in mm

Side view

- A: Front thickness
- B: ≥ 60 mm for air recirculation
- C: ≥ 850 mm for air extraction with ducting in the plinth
- D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

Measurements in mm

View from above

- A: Front

Measurements in mm

Cross section

- A: 6.5±0.5 mm
- B: 2.5 mm
- C: Fit with silicone
- D: Front
- E: Table ventilation
- F: Induction cooktop

Measurements in mm

Longitudinal section

- A: 6.5±0.5 mm
- B: 2.5 mm
- C: Fit with silicone

Measurements in mm
Combination with frameless induction cooktop in 2 separate cut-outs
Flush installation

AL 200 180

Cooktops 400 series
(CX 482, VI 482)
or 200 series
(CI 282 / CI 283)

A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm

Measurements in mm

Combination with induction cooktop in 2 separate cut-outs
Surface installation

AL 200 180

Cooktops 400 series
(CX 482, VI 482)
or 200 series
(CI 282 / CI 283)

A: ≥ 20 mm from the Guided Air suction area to a unit wall
B: ≥ 60 mm for air recirculation
      ≥ 100 mm for air extraction with ducting in the plinth

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

**Air recirculation module including necessary installation accessories**

**AA 200 890**
Air recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation.

**AA 200 892**
Regenerable air recirculation module including activated charcoal filters with highly efficient odour reduction.

**AA 200 900**
Kit for surface mounted installation AL 200

**AA 200 910**
Installation kit for fan unit at a distance (3m maximum)

**VA 200 090**
Installation kit for installation in a single worktop cut-out

**Special accessories**

**AA 200 100**
Activated charcoal filters with highly efficient odour reduction and allergen deactivation.

**Installation accessories for air ducting**
you will find at the pages 245 – 251.

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### Table ventilation 200 series

**AL 200**

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Perfect cooking and ventilation combination with frameless induction cooktops 90 cm wide for flush mounting in a single cut-out
- Transparent ventilation screen for discreet integration in the kitchen space
- Ambient lighting thru the glass edges
- Guided Air technology ensures high vapour catch rate across the whole cooktop

#### Output

Performance and noise level, output level 3/Intensive:
- Air output according to EN 61591.
- Sound power level according to EN 60704-3.

#### Activated charcoal filters

- Odour reduction for air recirculation in accordance with EN 61591.
- Air extraction: 519 / 833 m³/h
- Air recirculation: 472 / 620 m³/h
- White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App.
- Automatic function with sensor-controlled run-on function.
- 3 electronically controlled power levels and 1 intensive mode.
- Grease filter efficiency class B.
- 2 large-scale metal grease filters included, easy to remove, dishwasher-safe.
- Overflow capacity 170 ml in grease filter.
- Additional capacity 600 ml in the remote fan unit.
- Activated charcoal filter easily removable from above for air recirculation system.
- Gaggenau Black anodized aluminium frame.
- 1 user interface to set the power levels and 1 user interface to control the Guided Air technology.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Flexible installation of the fan unit at the front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.

#### Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable hood)
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect on page 345.

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### Consumption data

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

- Energy consumption 37.8 kWh/year.
- Ventilation efficiency class A.
- Illumination efficiency class -.
- Grease filter efficiency class C.
- Sound level min. 41 dB / max. 62 dB

#### Planning notes

- For use with gas cooktops
- Compatible with frameless cooktops 400 series (CX 492, VI 492) or 200 series (CI 292), in a single worktop cut-out, for flush mounting.
- For installation in a single worktop cutout the installation accessory VA 200 090 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability.
- For air recirculation an air recirculation module is required.

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The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm).

- Width: 90 cm, 100 cm or 120 cm.
- No upper cabinets should be installed above the table ventilation to maintain optimum performance.

#### The following distance should be observed:

- 65 cm from the table ventilation to open shelves
- 50 cm left and right of the table ventilation to the wall or neighbour- ing tall cabinets
- 5 cm from the table ventilation frame to the wall
- 2 cm from the Guided Air suction area to a cabinet wall

#### 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 worktop manufacturer.

#### Worktop thickness recommended for flush mounting:

- 5 cm from the table ventilation frame to the wall
- For island installations deeper than 100 cm.
- Maximum distance between the table ventilation and the fan unit 3 m.

In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.

---

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

Whatever installation situation, the fan unit should always be accessible.

Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3000 mm)

Access to the complete cover must be ensured even after installation.

Cover can be installed on the front or the rear from the appliance.

Planning example – Fan unit at the back

AL 200 190 with AA 200 910

Planning example – Fan unit at a distance with AA 200 910

Planning example – Fan unit at the front
Combination with frameless induction cooktop in a single cut-out
Flush installation

AL 200 190
Cooktops 400 series
(CX 492)
or 200 series (CI 292)

Side view

A: Front thickness
B: ≥ 60 mm for air recirculation
   ≥ 100 mm for air extraction with ducting in the plinth
C: ≥ 850 mm for air extraction with ducting in the plinth
D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

Measurements in mm

View from above

A: Front
B: 16.5 mm

Measurements in mm

Cross section

A: 6.5 mm
B: 2.5 mm
C: Fill with silicone
D: Front
E: Table ventilation
F: Induction cooktop

Measurements in mm

Longitudinal section

A: 6.5 mm
B: 2.5 mm
C: 16.5 mm
D: Fill with silicone

Measurements in mm
Combination with frameless induction cooktop in a single cut-out
Flush installation

**AL 200 190**

Cooktop Vario 400 series (VI492)

**Side view**

- A: Front thickness
- B: ≥ 60 mm for air recirculation
- C: ≥ 850 mm for air extraction with ducting in the plinth
- D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

**Measurements in mm**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>30–45</td>
</tr>
<tr>
<td>B</td>
<td>≥ 60</td>
</tr>
<tr>
<td>C</td>
<td>≥ 850</td>
</tr>
<tr>
<td>D</td>
<td>≥ 20</td>
</tr>
</tbody>
</table>

**Cross section**

- A: 6.5 mm
- B: 2.5 mm
- C: Fill with silicone
- D: Front
- E: Table ventilation
- F: Induction cooktop

**Longitudinal section**

- A: 6.5 mm
- B: 2.5 mm
- C: 13.5 mm
- D: Fill with silicone

**View from above**

- A: Front
- B: 13.5 mm

**Measurements in mm**

- A: 6.5 mm
- B: 2.5 mm
- C: 13.5 mm
- D: Fill with silicone

**Extractors**

- AL 200 190
- Extractors
- Combination with frameless induction cooktop in a single cut-out
- Flush installation

**Measurements in mm**

- A: 6.5 mm
- B: 2.5 mm
- C: 13.5 mm
- D: Fill with silicone

**Measurements in mm**

- A: 6.5 mm
- B: 2.5 mm
- C: 13.5 mm
- D: Fill with silicone
Combination with frameless induction cooktops in 2 separate cut-outs
Flush installation

AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

Combination with induction cooktop in 2 separate cut-outs
Surface installation

AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm
Measurements in mm

A: ≥ 20 mm from the Guided Air suction area to a unit wall
B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth
Measurements in mm
Combinations with AL 200 ventilation

**Flush installation**

Combination with frameless induction cooktops in a single cut-out

**AL 200 180**

- Cooktops 400 series (CX 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 256

**Installation accessory** VA 200 080

Combination with frameless induction cooktops in 2 separate cut-outs

**AL 200 180**

- Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 257

**Installation accessory**

**Surface installation**

Combination with induction cooktop in 2 separate cut-outs

**AL 200 180**

- Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 257

**Installation accessory** AA 200 900

**Flush installation**

Combination with frameless induction cooktops in a single cut-out

**AL 200 190**

- Cooktops 400 series (CX 492) or 200 series (CI 292)

For cut-out dimensions, see page 260

**Installation accessory** VA 200 090

Combination with frameless induction cooktops in 2 separate cut-outs

**AL 200 190**

- Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 262

**Installation accessory**

**Surface installation**

Combination with induction cooktop in 2 separate cut-outs

**AL 200 190**

- Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 263

**Installation accessory** AA 200 900
---

**Vario downdraft ventilation 200 series**

**VL 200**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

### Output

Power levels depend on the remote fan unit. Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

### Features

- Control knobs with illuminated ring.
- 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.
- Enamelled ventilation grille, dishwasher-safe.
- Air exhaust bend included in delivery.
- Overflow 250 ml capacity.

### Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Energy consumption 48.3 kWh/year.
- Ventilation efficiency class A.
- Illumination efficiency class A.
- Grease filter efficiency class B.
- Sound level min. 56 dB / max. 71 dB normal mode.

### Planning notes

Air recirculation mode in combination with remote fan unit AR 410 110 or AR 413 122.
- Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122.
- For each VL one remote fan unit is recommended.
- Maximum cooktop width between 2 VL: 80 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 ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.

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*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
Installation of the downdraft ventilation; surface mounting

AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop

AD 410 040: Flexibel connecting piece for VL, DN 150 flat

AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop
Planning examples with the downdraft ventilation 200 series

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 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) and (3). 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 remote fan unit 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 extra deep worktop and plastic ducting:
   – AD 851 041 (Connecting piece for extension)
   – AD 857 040 (Flat duct connecting piece, plastic)
   – AD 857 030 (Flat duct bend 90° vertical, plastic)
3. Installation with extension for extra deep worktop 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: ≥ 50mm
B: Connecting piece

measurements in mm
Planning example 1 (air recirculation)
VL 200 with AR 410 110 remote fan unit
Wall installation, worktop depth 65 cm, access to the filters for replacement from
the front.

Good to know
– Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
– Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to
be elevated to enable access to the filters. If the plinth is 80 mm high, the remote
fan unit can be placed directly on the floor.
– For optimum performance, the recirculated air requires sufficient space to escape
(outflow surface area of at least 400 cm²).

List of components
– 1 x AR 410 110 (remote fan unit air recirculation)
– 1 x AD 410 040 (flexibel connecting piece)

Order as set (appliances and accessories): SET1VL2301
Planning example 2 (air recirculation)
VL 200 with AR 413 122 remote fan unit

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 cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components
- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of accessories
- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series
Planning example 4 (air recirculation) - Metal
VL 200 with AR 410 110 remote fan unit
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 lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
- Please note, this installation is also possible with Gaggenau plastic ducts.

List of components
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension with flat duct for extra deep worktop)
- 1 x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
- 1 x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
- 1 x AD 410 040 (flexible connecting piece, DN 150 flat)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): SET1VL2303

Planning example 5 (air extraction) - Metal
VL 200 with AR 403 122 remote fan unit
Island installation, connection from the right side.

List of accessories
- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 858 010 (flat duct pipe, metal, DN 150)
- 1 x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): SET1VL2102

List of components - Plastic
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 030 (flat duct bend 90° vertical, metal)
- 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories): SET2VL2701
Island hood 200 series
AI 240

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591. Sound power level according to EN 60704-3.
Air extraction: 641 / 988 m³/h.
64 / 72 dB (A) re 1 pW.
Air recirculation: 448 / 530 m³/h.
69 / 72 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Perforated sheet metal filter, dishwasher-safe.
Interval ventilation, 6 min.
Neutral white LED light (3500 K), continuously dimmable.
Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.
Lamp output 4 x 3 W.
Illuminance 650 lx continuously dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Airflow-optimised vapour collection area with slightly inward facing filters.
The package includes an one-way flap.
Easy mounting system for simple installation and alignment.

Selected digital services (Home Connect)
Cooktop-based ventilation control (with suitable hood)
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect on page 345.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.8 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 43 dB / max. 64 dB normal mode.

Planning notes
The package includes the mounting kit and the two-part chimney with the dimensions from 664 mm to 844 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 326 in combination with extension for mounting kit AD 223 346.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 55 cm.
The air recirculation module with activated charcoal filter can be installed on the inner chimney.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 272 W.
Connecting cable 1.3 m with plug.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Air extraction: 744–924

* Suitable for ceiling heights from 2.34 m to 2.92 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

Al 240 with AD 200 326 and AD 223 346

* Suitable for ceiling heights from 2.76 m to 3.15 m; Specifications refer to the distance of 1.80 m from the floor to the lower edge of the hood.

Al 240 with AA 200 816

* Suitable for ceiling heights from 2.42 m to 2.64 m; Specifications refer to the distance of 1.80 m from the floor to the lower edge of the hood.
Wall-mounted hood 200 series  
**AW 240**

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system

**Output**
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591. Sound power level according to EN 60704-3.
Air extraction: 618 / 970 m³/h. 84 / 73 dB (A) re 1 pW.
Air recirculation: 383 / 476 m³/h. 69 / 74 dB (A) re 1 pW.

**Features**
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Perforated sheet metal filter, dishwasher-safe.
Neutral white LED light (3500 K), continuously dimmable.
Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.
Lamp output 3 x 3 W.
Illuminance 551 lx continuously dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Airflow-optimised vapour collection area with slightly inward facing filters.
Easy mounting system for simple installation and alignment.

**Selected digital services**
(Home Connect)
Cooktop-based ventilation control (with suitable cooktop)
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect page 345.

**Consumption data**
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 44.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 44 dB / max. 64 dB normal mode.

**Planning notes**
The package includes the two-part chimney with the dimensions from 572 mm to 874 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 55 cm.
The air recirculation module with activated charcoal filter can be installed on the inner chimney.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

**Connection**
Total connected load 269 W.
Connecting cable 1.3 m with plug.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
A: Suitable for ceiling heights from 2.25 m to 2.55 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.
B: Note the maximum thickness of the back panel.

* Suitable for ceiling heights from 2.46 m to 2.75 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.
AW 250 192
Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Chimney needs to be ordered separately

A+

Necessary Installation accessories
AD 200 012
Stainless steel air extraction chimney
Length: 573-843 mm.
For air extraction.

Special accessories
AA 250 112
2 regenerable activated charcoal filters with highly efficient odour reduction. For air recirculation. Extended change interval of the activated charcoal filter: regenerable up to 30 times. Regenerable in the oven at 200 °C.

AA 250 113
2 activated charcoal filters with highly efficient odour reduction and allergen deactivation. For air recirculation.

Installation accessories for air ducting you will find at the pages 245 – 251.

Wall-mounted hood 200 series
AW 250
- Angled vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass travel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
529 / 990 m³/h.
57 / 70 dB (A) re 1 pW.
Air recirculation:
461 / 670 m³/h.
68 / 78 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter and activated charcoal filter saturation indicator.
Interval ventilation, 6 min.
Metal grease filter, dishwasher-safe.
Glass filter cover in Gaggenau Anthracite.
2 activated charcoal filters fitted in appliance ex factory.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 2 x 3 W.
Illuminance 519 lx.
Indirect LED light (3,000 K), dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Easy to clean inner frame.
Easy mounting system for simple installation and alignment.

Selected digital services
(Home Connect)
Cooktop-based ventilation control (with suitable cooktop)
Remote control and monitoring
Remote diagnostics

Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 36.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 43 dB / max. 57 dB normal mode.

Planning notes
The ventilation appliance is supplied for air recirculation mode only without a chimney. The necessary installation accessory AD 200 012 is available for potential air extraction mode.
Clearance above gas appliances min. 60 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 45 cm.
When installing a ventilation hood with air extraction mode and a chimney-vent fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 270 W.
Connecting cable 1.3 m with plug.
Power consumption standby/ display off 0.5 W.

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

A: Air extraction
B: Note the maximum thickness of the back panel.
A: Socket

measurements in mm

Air recirculation

A: Note the maximum thickness of the back panel.
A: Socket

measurements in mm
**Flat kitchen hood 200 series 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 touching 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 vapours
- 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:

Air output according to EN 61581.

- Sound power level according to EN 60704-3.
- Appliance width 90cm
- Air extraction: 517 / 986 m³/h
- 57 / 71 dB(A) re 1 pW
- Air recirculation: 506 / 876 m³/h
- 62 / 69 dB(A) re 1 pW

- Appliance width 60cm
- Air extraction: 515 / 953 m³/h
- 57 / 71 dB(A) re 1 pW
- Air recirculation: 409 / 835 m³/h
- 62 / 69 dB(A) re 1 pW

**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 3 x 1.5W / 2 x 1.5W.
- Illuminance 355 lx / 294 lx.
- Light can be switched on separately.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Integrated sound insulation for quiet operation.
- The fan is activated when the steam screen is extended.
- Patented technology for extension of the steam screen.
- Extendable steam screen 198 mm.
- Airflow-optimised interior for efficient air circulation and ease of cleaning.
- Patented easy mounting system for simple installation.
- The package includes an one-way flap.

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**Necessary Installation accessories**

**AA 211 812**

- Patented air recirculation module including 1 activated charcoal filter
- with with highly efficient odour reduction and allergen deactivation.
- For air recirculation.

**Installation accessories**

**AA 210 460**

Lowering frame for 60 cm flat kitchen hood

**AA 210 492**

Lowering frame for 90 cm flat kitchen hood

**AA 210 491**

Assembly kit for 90 cm upper cabinet

- Can be combined with the 90 cm wide flat kitchen hood 200 series in combination with a 90 cm upper cabinet. For left/right assembly in upper cabinets. For assembly in the upper cabinet. If the lowering frame AA 210 492 is used, the assembly kit is not needed.

**Special accessories**

**AA 210 110**

- 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
- For air recirculation module

**AA 211 812**

**Installation accessories for air ducting you will find at the pages 245 – 251.**

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**Flat kitchen hood 200 series 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 touching 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 vapours
- 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:

Air output according to EN 61581.

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- Appliance width 90cm
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- Appliance width 60cm
- Air extraction: 515 / 953 m³/h
- 57 / 71 dB(A) re 1 pW
- Air recirculation: 409 / 835 m³/h
- 62 / 69 dB(A) re 1 pW

**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 3 x 1.5W / 2 x 1.5W.
- Illuminance 355 lx / 294 lx.
- Light can be switched on separately.
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Integrated sound insulation for quiet operation.
- The fan is activated when the steam screen is extended.
- Patented technology for extension of the steam screen.
- Extendable steam screen 198 mm.
- Airflow-optimised interior for efficient air circulation and ease of cleaning.
- Patented easy mounting system for simple installation.
- The package includes an one-way flap.

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**Consumption data**

Consumption data is referred to AF 210 192 / 162.

- Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
- Energy consumption 41.4 / 40.3 kWh/year.
- Ventilation efficiency class A.
- Illumination efficiency class A.
- Grease filter efficiency class B.
- Sound level min. 41/42 dB / max. 57 dB normal mode.

**Planning notes**

For air recirculation an external air recirculation module is required.

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter. The door of the upper cabinet must be fully open in order to change 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 335 mm.

The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 43 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

**Connection**

Total connected load 266/264 W

Connecting cable 1.8 m, pluggable.
Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812 measurements in mm

Upper cabinet for AF210 with assembly kit AA 210 491 measurements in mm

Upper cabinet for AF210 with lowering frame measurements in mm

Carcass depth
320

Position of LED lights

Back wall panel max. 20 mm

Measurements in mm

Upper cabinet for AF 210 with AA 211 812

A: Appliance only
B: Appliance with lowering frame

Cross-section of upper cabinet for AF210 with AA 211 812

Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame

* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition
Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

AC 200 191
Stainless steel and glass
Width 86 cm
Air extraction / Air recirculation

AC 200 181
Stainless steel and glass
Width 70 cm
Air extraction / Air recirculation

AC 200 161
Stainless steel and glass
Width 52 cm
Air extraction / Air recirculation

Necessary installation accessories

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation.

Special accessories

AA 200 510
Remote control for canopy extractor AC200

AA 210 110
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 211 812.

Features

3 electronically controlled power levels and 1 intensive mode.
Remote control is available as a special accessory.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Metal grease filter, dishwasher-safe.
Glass filter cover.
Neutral white LED light (4000 K), dimmable.
Lamp output 2 x 1 W.
Illuminance 266 lx.
Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption
31.4/30.3/29.6 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class D.
Sound level min. 41/42/44 dB / max. 64/65/67 dB normal mode.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the filter drawer.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
Can be integrated invisibly in upper cabinet.
Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended).
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 50 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 172 W
Connecting cable 1.0 m with plug.
View of upper cabinet from above with AC 200 and AA 211 812

Cross-section of upper cabinet with AC 200 and AA 211 812
**AA 442 810**
Air recirculation module inclusive 2 activated charcoal filters with highly efficient odour reduction.

For air recirculation. Can be combined with island and wall-mounted hood AW 442. Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood). Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency). For installation on the inner chimney. Consisting of filter bracket, 2 activated charcoal filters, flexible hose and 2 hose clamps.

**AA 200 812**
Combinable with wall mounted hood AW 240.

**AA 200 816**
Combinable with island hood AI 240.

**AA 211 812**
Patented air recirculation module including 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.

For air recirculation. Can be combined with flat kitchen hood series 200/canopy extractor 200 series. Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood). The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter. Extended change interval for the activated charcoal filter. For installation in the upper cabinet. Connecting pipe DN 150 round. Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.
AA 200 880
Combineable with the table ventilation AL 200 180.
Recirculation module including activated charcoal filters with highly efficient odour reduction and deactivates allergens.
Easily removable from the top of the table ventilation.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.

AA 200 882
Combineable with the table ventilation AL 200 190.
Regenerable air recirculation module including activated charcoal filters.
Easily removable from the top of the table ventilation for regenerating.
Regenerable in the oven at 200°C.
Extended change interval of the activated charcoal filter: regenerable up to 30 times.

AD 442 392 for AW 442
AD 200 392 for AW 240
AD 220 396 for AI 240
Ceiling collar for air chimneys
Stainless steel/aluminium-lacquered
Covers the fixing screws of wall and island air chimneys as well as uneven gaps at not exactly horizontal ceilings.
Allows the installation of customised one-piece wall chimneys and island chimneys without telescope.

Features
Ceiling fixture for duct and clip-on cover in the color of chimney.

Planning notes
Available for most of the Gaggenau chimney dimensions to fit with standard chimneys.

Ventilation moulding
AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Ventilation moulding
LS 041 001
Ventilation moulding for VL 200 next to gas appliance.
**Accessories and special accessories for extractors**

**Extension for mounting kit for island hood AI 240**

AD 223 346

For a chimney height of 1100–1500 mm. Appliance height is dependent on the structure (cabinet height).

**AA 210 492**
Lowering frame for 90 cm flat kitchen hood

**AA 210 460**
Lowering frame for 60 cm flat kitchen hood

Can be combined with flat kitchen hood series 200.

The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet. 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 335 mm. In combination with a back wall panel > 5 mm the lowering frame needs to be lined and the cavity depths must be adapted accordingly.

**AA 210 491**
Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide flat kitchen hoods 200 series. Flat kitchen hood of 200 series For left/right assembly in upper cabinets. For assembly in the upper cabinet. If the lowering frame AA 210 492 is used, the assembly kit is not needed.
**AA 200 900**
Kit for surface mounted installation
AL 200
Including 2 trims, each 5 mm width
For the 80 cm and 90 cm variant
Gaggenau Black

**AA 200 910**
Installation kit for fan unit at a distance
(3m maximum)
Combinable with the table ventilation
AL 200

**VA 200 080**
Combines with the table ventilation
AL 200 180.
VA 200 090
Combines with the table ventilation
AL 200 190.
Installation kit for installation in a single
worktop cut-out.
Consists of a connection strip and
furniture supports that ensure cabinet
stability.
Adjustable for cabinet widths from
90 cm, 100 cm, 120 cm.

**AA 409 401**
Furniture support for table ventilation
AL 400
90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the work-
top, instead of a cabinet frame.

**AA 409 431**
Furniture support for table ventilation
AL 400
120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the work-
top, instead of a cabinet frame.
Accessories and special accessories for extractors

**AA 400 510**
Window contact switch
Can be combined with motorless appliances 400 series.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch. The window contact switch is suitable for this purpose. The ventilation appliance only works when the window is open if a window contact switch is connected. The lighting works even if the window is closed.

**AA 200 510**
Remote control for canopy extractor
AC 200

**AA 010 410**
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm, including installation fittings, height adjustable.
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 minimises the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.

In Gaggenau’s accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible.

For straight ducting, the use of plastic 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 duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low hight 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 plastic flat duct complies with the Needle Flame Test (according to IEC 60695-11-5), the V2 flammability class (according to UL94) and the B1 and B2 building material class (DIN 4102-1) depending on the parts.

The metal ducts are particularly suitable for Vario downdraft and Table ventilation in countries with increased fire protection requirements.

The metal ducts are non-combustible and suitable for all combinations.
Installation accessories for air ducting

AD 857 030
Flat duct bend 90° vertical
Plastic, low flammability
DN 150 flat

Planning notes
Suitable for flat duct and flat duct flex.

AD 857 031
Flat duct bend 90° horizontal
Plastic, low flammability
DN 150 flat

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.

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 853 011
Flat duct system flex pipe
Plastic low flammability
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 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 857 042**
Flat duct adapter round 90°
Plastic, low flammability
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 (with pipe connector), and aluflex pipe.

**AD 854 032**
Flat duct adapter round 90°
Metal
DN 150 flat/round
Transition from flat duct to round duct.

**Planning notes**
Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.

**AD 857 041**
Flat duct adapter round
Plastic, low flammability
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 (with pipe connector), 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 50 mm
10 m/roll

**Planning notes**
Useful for all connections of duct components.
AD 410 040
Flexible connecting piece for VL 200 and VL 414
DN 150 flat

AD 851 041
Connecting piece VL 200 and VL 414 for extension with flat duct DN 150 for extra deep worktop

AD 754 049
Connecting piece for AL 400
Metal zinc coated
DN 150 round

Planning notes
Fitting AL 400, front or back side.
2 x DN 150 round duct air intake.

AD 854 050
Connecting piece for AL 400
Metal zinc coated
DN 150 flat

Planning notes
Fitting AL 400, bottom side.
2 x DN 150 flat duct air intake.

AD 704 050
Air collector box for AL 400
Metal zinc coated
DN 150 flat

Planning notes
1 x Air collector box.
2 x DN 150 flat duct air intake.
To connect AL 400 to the remote fan unit AR 403 / AR 413 bottom side.
1 x DN 200 round duct air outlet.
To connect AL 400 to the remote fan unit AR 401 (in combination with the air collector).
1 x DN 200 round duct air intake.
To connect AL 400 to the remote fan unit AR 403 in the cellar (in combination with the air collector and the DN 200 air outlet).
AD 854 048
Air collector box DN 150 flat duct

Planning notes
For connecting two filter modules AC 402, integrate a control module with or without light in between:
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

AD 754 048
Air collector box DN 150 round pipe

Planning notes
For connecting two filter modules AC 402, integrate a control module with or without light in between:
2 x DN 150 round duct air intake.
1 x DN 150 round duct air outlet.

AD 751 010
Aluflex pipe
Aluminium
DN 150 round

Planning notes
Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.
Installation accessories for air ducting

**AD 752 010**
Round duct
Plastic, low flammability
DN 150 round

**Planning notes**
2 round ducts must be connected with the pipe connector AD 754 090.

**AD 754 090**
Pipe connector for plastic pipe
Plastic
DN 150 round

**Planning notes**
2 round ducts must be connected with the pipe connector AD 754 090.

**AD 704 040**
Pipe adapter DN 200/150 round
Metal zinc plated
DN 200 round
Reduce DN 200 connection to DN 150 connection.

**Planning notes**
Can be combined with telescopic wall-duct DN 200 and pipe connector DN 150.

**AD 752 030**
Duct bend 90°
Plastic
DN 150 round

**AD 752 070**
Condensation trap
Plastic
DN 150 round

**Planning notes**
Recommended under vertical pipe sections. Installation on the bottom end of the pipe.

**AD 990 090**
Adhesive tape for duct components
Plastic
10 m/roll

**Planning notes**
In order that ducting is well sealed and air leaks are consequently prevented, the adhesive tape AD 990 090 is necessary at all pipe connection piece points. The adhesive tape is heat- and UV-resistant.

**RK 040 150**
One-way flap for insertion in the exhaust air outlet of the hood.
DN 150 round.
AD 700 051
Wall outlet
Stainless steel
DN 200 round

Little loss of airflow due to large stainless steel outlet louvers.

Features
Weatherproof stainless steel louvers. Integrated one-way flap.
Connecting piece DN 200 round

Planning notes
For use with telescopic wall-duct AD 702
Wall breakthrough ø 210 mm

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
DN 200 round

Features
Connecting piece DN 200 round. Integrated one-way flap.

Planning notes
For use with wall outlet AD 700 051 or remote fan unit AR 401.

AD 750 054
Wall outlet with telescopic duct
Stainless steel/plastic
DN 150 round

Optimal temperature insulation. Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

Features
Weatherproof stainless steel louvers. 3-times insulating Backflow system. Magnetic opening and closing. Defined opening pressure (65 Pa) prevents rattling. Full opening even at low flow rates. Telescopic wall duct 350 - 500 mm for round pipe connection piece DN 150.

Planning notes
Conform to blower-door test. For connection of round pipe DN 150 or flat pipe DN 150. Wall breakthrough ø 155 mm.
The cooling appliances

Overview 254
Vario cooling 400 series: Cooling, freezing and wine 258
Planning notes Vario cooling 400 series 284
Vario cooling 200 series: Cooling and freezing 292
Cooling appliances 200 series 296
Planning notes Vario cooling and cooling 200 series 304
Wine 306
Accessories | special accessories 310
Overview

Vario cooling 400 series

Niche 213 cm

FC: Fresh cooling
FC <> 0°C: Fresh cooling close to 0°C
FC 0°C: Fresh cooling 0°C
W: Wine
D: Ice and water dispenser
Ice: Ice maker
Vario cooling 200 series

Niche 178 cm

RB 289
RT 289
RC 289
RF 287
Overview

Cooling 200 series

Freestanding / Height 183 cm

Niche 178 cm

Niche 82 cm / Under-counter

RT 200  RC 200  RF 200
Wine climate cabinet

Niche 213 cm

Niche 123 cm

Niche 82 cm / Under-counter
For RY 492, panel thickness 19 mm.

Stainless steel door panels with RA 421 912
Installation accessories
1 ice cube scoop
1 egg holder with lid
Included in the price
one fully extendable freezing drawer
Cooling section with two doors and
Niche height 213.4 cm
RA 428 912
between the mounts 787 mm.
For RB/RY 492.
RA 464 913
Connecting element for vertically split
required if appliances are installed more than 160 mm apart from each other.
RA 460 030
Connecting element for vertically split
fronts (for fridge-freezer combination).
RA 464 913
Ventilation grille stainless steel
For RB/RY 492.

Vario fridge-freezer combination
400 series
RY 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 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 racks for flexible positioning
- Solid anthracite aluminium door
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- 1 asymmetrically split glass shelf, height adjustable
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Total volume 552 litres

Handling
TFT touch display operation.
Clear test display.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.
Selected digital services
(Home Connect)
Remote control and monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from +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 (3500 K) within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
6 height-adjustable door racks, 2 of which are extra deep.
Total volume all refrigerator compartments 586 litres.

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.
RA 450 012
Activated charcoal filter for water filter system
For RB, RY, RF.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Cushioned closing system.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.

Fresh cooling
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 13 h.
2 fully extendable drawers, one of them inside.
Outer drawer with synchronously running pull-out rails.
Interior lighting with 2 LED light spots, warm white light.
Volume 166 litres.

Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturator indication shown in TFT touch display.
Can be switched off.
Ice cube production approx. 1.6 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 415 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 67 kg.
Drawer 12 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4" connection.
Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
For RB 472, panel thickness 19 mm.

Stainless steel door panels with handles

RA 421 712
Installation accessories
- 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 furniture 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 racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Total volume 555 litres

Handling
- TFT touch display operation.
- Clear text display.

Technical features
- Dynamic cold air distribution.
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system.
- Activated charcoal air filter.
- Rest mode certified by StarK.
- When rest mode is active, the appliance can only be opened using a handle.
- Open-door and malfunction alarm.

Selected digital services (Home Connect)
- Remote control and monitoring.
- Remote diagnostics.
- Please read additional information on Home Connect on page 345.

Cooling
- No-Frost technology with fast cooling.
- Temperature adjustable 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 (3500 K) within cooling area and drawers.
- Flat door rail system with fully flexible positioning of door racks.
- 3 height adjustable door racks, 1 of which is extra deep.
- Total volume all refrigerator compartments 589 litres.

Fresh cooling close to 0 °C
- 1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
- Cushioned closing system.
- Temperature can be adjusted manually.
- Ideal for meat, fish and poultry.

Fresh cooling
- 1 fully extendable fresh cooling drawer with transparent front, illuminated.
- Cushioned closing system.
- Humidity can be adjusted manually.
- Ideal for fruit and vegetables.

Freezing
- No-Frost technology with fast freezing at -30 °C.
- Temperature adjustable from -14 °C to -24 °C.
- 4-star freezer compartment.
- Freezing capacity 14 kg/24 h.
- Storage time after a malfunction 13 h.
- 2 fully extendable drawers, one of them inside. Outer drawer with synchronously running pull-out rails.
- Flat door rail system with 2 LED light spots, warm white light.
- Volume 166 litres.

Ice maker
- Integrated in the freezer compartment, with fixed inlet water connection.
- Particle filter for water inlet, integrated in ventilation grille area.
- Saturation indicator shown in TFT touch display.
- Can be switched off.
- Ice cube production approx. 1.6 kg/24 h.
- Removable ice storage container with approx. 3 kg capacity.

Consumption data
- Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 326 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 41 kg.
- Shutoff valve for water connection must be planned next to the appliance and always be accessible.
- If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection
- Total connected load 0.300 kW.
- Connecting cable 3.0 m, pluggable.
- Water inlet.
- Supply hose 2.0 m with 3/4 " connection.
- Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
For RB 472, panel thickness 19 mm.

Stainless steel door panels with handles

R A 421 712
Installation accessories

1 ice cube scoop

Included in the price

TFT touch display operation.

Clear test display.

Technical features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services

(Home Connect)
Remote control and monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable 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 (3500 K) within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Full volume all refrigerator compartments 316 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 13 h.
2 fully extendable drawers, one of them inside. Outer drawer with synchronously running pull-out rails.
Interior lighting with 2 LED light spots, warm white light.
Volume 136 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Can be switched off.
Ice cube production approx. 1.7 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 296 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 47 kg.
Drawer 12 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection

Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario refrigerator 400 series
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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and 1 fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Total volume 579 litres

Handling
TFT touch display operation.
Clear test display.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services
(Home Connect)
Remote control and monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Cooling
Fast cooling.
Temperature adjustable from +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 (3500 K) within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Volume 494 litres.

Fresh cooling 0 °C
1 large, fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C.
Ideal for meat, fish and poultry.
Volume 85 litres.

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 efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 182 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°.
Max. door panel weight 43 kg.

Please read additional planning notes on page 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario refrigerator 400 series

**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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and 1 fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Total volume 467 litres

### Handling
- TFT touch display operation.
- Clear text display.

### Technical features
- Dynamic cold air distribution.
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system.
- Activated charcoal air filter.
- Rest mode certified by Star-K.
- When rest mode is active, the appliance can only be opened using a handle.
- Open-door and malfunction alarm.

### Selected digital services
- (Home Connect)
  - Remote control and monitoring.
  - Remote diagnostics.
  - Please read additional information on Home Connect on page 345.

### Cooling
- Fast cooling.
- Temperature adjustable from +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 (3500 K) within cooling area and drawers.
- Flat door rail system with fully flexible positioning of door racks.
- 3 height adjustable door racks, 1 of which is extra deep.
- Volume 398 litres.

**RA 460 013**
Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

### Fresh cooling
1 large, fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C.
Ideal for meat, fish and poultry.
Volume 69 litres.

### 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.

### Installation accessories
- RA 421 610 Stainless steel door panel with handle
  - For 61 cm wide appliances, panel thickness 19 mm.
- RA 421 710 Stainless steel door panel with handle
  - For 76.2 cm wide appliances, panel thickness 19 mm.
- RA 421 911 Stainless steel door panel with handle
  - For 91.4 cm wide appliances, panel thickness 19 mm.
- RA 423 140 Side trims, long.
- RA 425 110 Handle bar, stainless steel, long
  - With 3 mounts, length 1191 mm, height 49 mm, drilling distance between each mount 554 mm.
- RA 428 610 Stainless steel door panel, handleless
  - For 61 cm wide appliances, panel thickness 19 mm.
- RA 428 710 Stainless steel door panel, handleless
  - For 76.2 cm wide appliances, panel thickness 19 mm.
- RA 428 911 Stainless steel door panel, handleless
  - For 91.4 cm wide appliances, panel thickness 19 mm.
- RA 460 000 Accessory for side-by-side installation.
  - Not required if appliances are installed more than 160 mm apart from each other.
  - Included in delivery for RF and RW.

### Hot gas cooling area
- Ideal for fruit and vegetables.
- Humidity can be adjusted manually.
- Cushioned closing system.

### Consumption data
- Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 166 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 °.
- Max. door panel weight 29 kg.

Please read additional planning notes on page 284 – 291.

### Connection
- Total connected load 0.300 kW.
- Connecting cable 3.0 m, pluggable.
The maximum door panel dimensions are based on a clearance of 3 mm.
**Vario refrigerator 400 series 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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and 1 fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Total volume 397 litres

**Handling**

TFT touch display operation. Clear text display.

**Technical features**

Dynamic cold air distribution. Automatic defrosting with defrost water evaporation. Cushioned door closing system. Activated charcoal air filter. Rest mode certified by Star-K. When rest mode is active, the appliance can only be opened using a handle. Open-door and malfunction alarm.

**Selected digital services**

(Home Connect)

Remote control and monitoring. Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Cooling**

Fast cooling. Temperature adjustable from +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 (3500 K) within cooling area and drawers. Flat door rail system with fully flexible positioning of door racks. 3 height adjustable door racks, 1 of which is extra deep. Volume 305 litres.

**Fresh cooling 0 °C**

1 large, fully extendable fresh cooling drawer with transparent front, illuminated. Cushioned closing system. Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C. Ideal for meat, fish and poultry. Volume 52 litres.

**Consumption data**

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 150 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°. Max. door panel weight 41 kg.

Please read additional planning notes on page 284 – 291.

**Connection**

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

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**RA 460 013**

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

**RA 460 020**

Connecting element for vertically split appliance fronts (for a flush front).

**RA 464 611**

Ventilation grille stainless steel For 61 cm wide appliances.

**RA 464 711**

Ventilation grille stainless steel For 76.2 cm wide appliances.

**RA 464 911**

Ventilation grille stainless steel For 91.4 cm wide appliances.

**Special accessories**

RA 430 100 Storage container with transparent lid, anthracite.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario freezer 400 series

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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Flat stainless steel inner door, fulllength
  - Almost invisible rail system for shelves for flexible positioning
  - Illuminated dispenser for ice cubes, crushed ice and chilled water in the door
  - Integrated ice maker with fixed inlet water connection
  - Proximity sensor for ice and water dispenser
  - TFT touch display
  - Total volume 304 litres

Handling
TFT touch display operation. Clear test display. Touch key operation for ice and water dispenser.

Technical features
Dynamic cold air distribution. Automatic defrosting with defrost water evaporation. Cushioned door closing system. Rest mode certified by Star-K. When rest mode is active, the appliance can only be opened using a handle. Open-door and malfunction alarm.

Selected digital services
- Home Connect
Remote control and monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18kg/24 h.
Storage time after a malfunction 8 h.
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 (3500 K).

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 grille area.
Saturation indicator shown in TFT touch display.
Can be switched off. Ice cube production approx. 1.4kg/24 h. Ice cubes and crushed ice.
Removable ice storage container with approx. 3.2 kg capacity.
Ice water supply approx. 1.5 litres.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 337 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door opening angle of 115°, fiuxeable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
Max. door panel weight 67 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible. If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4" connection.
Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario freezer 400 series

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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- Total volume 445 litres

Handling
- TFT touch display operation.
- Clear text display.

Technical features
- Dynamic cold air distribution.
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system.
- Rest mode certified by Star-K.
- When rest mode is active, the appliance can only be opened using a handle.
- Open-door and malfunction alarm.

Selected digital services
- (Home Connect)
- Remote control and monitoring.
- Remote diagnostics.
- Please read additional information on Home Connect on page 345.

Freezing
- No-Frost technology with fast freezing at -30 °C.
- Temperature adjustable from -14 °C to -24 °C.
- 4-star freezer compartment.
- Freezing capacity 23 kg/24 h.
- Storage time after a malfunction 10 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 (3500 K).
- Flat door rail system with fully flexible positioning of door racks.
- 4 height-adjustable door racks.

Ice maker
- Integrated in the freezer compartment, with fixed inlet water connection.
- Particle filter for water inlet, integrated in ventilation grille area.
- Saturation indicator shown in TFT touch display.
- Can be switched off.
- Ice cube production approx. 1.7 kg/24 h.
- Removable ice storage container with approx. 4 kg capacity.

Consumption data
- Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 321 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°.
- In case of door opening angle of 90°, the drawers have restricted access and the standard ice storage container cannot be removed.
- A smaller 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 29 kg.
- Shut-off valve for water connection must be planned next to the appliance and always be accessible.
- If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection
- Total connected load 0.300 kW.
- Connecting cable 3.0 m, pluggable.
- Water inlet.
- Supply hose 2.0 m with 3/4 " connection.
- Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario freezer 400 series
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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- Total volume 344 litres

Handling
TFT touch display operation.
Clear text display.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Rest mode certified by StarK.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services
(Home Connect)
Remote control and monitoring.
Remote diagnostics.

Please read additional information on Home Connect on page 345.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 19 kg/24 h.
Storage time after a malfunction 7 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 (3500 K).
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other
and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 113
Ventilation grille stainless steel
For 45.7 cm wide appliances with integrated water filter.

RA 464 616
Ventilation grille stainless steel
For 61 cm wide appliances with integrated water filter.

RA 464 714
Ventilation grille stainless steel
For 76.2 cm wide appliances with integrated water filter.

Special accessories
RA 450 012
Activated charcoal filter for water filter system
For RB, RY, RF.

Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Can be switched off.
Ice cube production approx. 1.5 kg/24 h.
Removable ice storage container with approx. 4 kg capacity.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption
284 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°.
In case of door opening angle of 90°, the drawers have restricted access and 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 29 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario freezer 400 series

**RF 411**
- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
  - The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
  - Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminum door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- Total volume 240 litres

**Handling**
- TFT touch display operation.
- Clear text display.

**Technical features**
- Dynamic cold air distribution.
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system.
- Rest mode certified by StarK.
- When rest mode is active, the appliance can only be opened using a handle.
- Open-door and malfunction alarm.

**Selected digital services**
- *(Home Connect)*
- Remote control and monitoring.
- Remote diagnostics.

Please read additional information on Home Connect on page 343.

**Freezing**
- No-Frost technology with fast freezing at -16 °C.
- Temperature adjustable from -14 °C to -24 °C.
- 4-star freezer compartment.
- Freezing capacity 18 kg/24 h.
- Storage time after a malfunction 6 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 (3500 K).
- Flat door rail system with fully flexible positioning of door racks.

**RA 460 013**
- Additional side heating element 230 V.
- Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

**RA 460 020**
- Connecting element for vertically split appliance fronts (for a flush front).

**RA 464 113**
- Ventilation grille stainless steel
  - For 45.7 cm wide appliances with integrated water filter.

**RA 464 616**
- Ventilation grille stainless steel
  - For 61 cm wide appliances with integrated water filter.

**RA 464 714**
- Ventilation grille stainless steel
  - For 76.2 cm wide appliances with integrated water filter.

**Special accessories**
- **RA 450 012**
  - Activated charcoal filter for water filter system
  - For RB, RY, RF.

**Ice maker**
- Integrated in the freezer compartment, with fixed inlet water connection.
- Particle filter for water inlet, integrated in ventilation grille area.
- Saturation indicator shown in TFT touch display.
- Can be switched off.
  - Ice cube production approx. 1.4 kg/24 h.
  - Removable ice storage container with approx. 4 kg capacity.

**Consumption data**
- Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 246 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°.
- In case of door opening angle of 90°, the drawers have restricted access and 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 59 kg.
- Shut-off valve for water connection must be planned next to the appliance and always be accessible.
- If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 282 – 289.

**Connection**
- Total connected load 0.300 kW.
- Connecting cable 3.0 m, pluggable.
- Water inlet.
- Supply hose 2.0 m with 3/4" connection.
- Water pressure 2.0 bar.
The maximum door panel dimensions are based on a clearance of 3 mm.
**Vario freezer 400 series RF 410**
- 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 furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- TFT touch display
- Total volume 240 litres

**Handling**
- TFT touch display operation.
- Clear text display.

**Technical features**
- Dynamic cold air distribution.
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system.
- Rest mode certified by Star-K. When rest mode is active, the appliance can only be opened using a handle.
- Open-door and malfunction alarm.

**Selected digital services (Home Connect)**
- Remote control and monitoring.
- Remote diagnostics.

Please read additional information on Home Connect on page 345.

**Freezing**
- No-Frost technology with fast freezing at -30 °C.
- Temperature adjustable from -14 °C to -24 °C.
- 4-star freezer compartment.
- Freezing capacity 16 kg/24 h.
- Storage time after a malfunction 6 h.
- 4 safety glass shelves, white glass, 4 of which are individually height adjustable.
- 2 fully extendable drawers with transparent front.
- Brilliant LED light spots with warm white, glare-free light (3500 K).
- Flat door rail system with fully flexible positioning of door racks.
- 4 height-adjustable door racks.

**Consumption data**
- Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 246 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. Max. door panel weight 59 kg.

Please read additional planning notes on page 284 – 291.

**Connection**
- Total connected load 0.300 kW.
- Connecting cable 3.0 m, pluggable.
The maximum door panel dimensions are based on a clearance of 3 mm. Measurements in mm.
For 61 cm wide appliances, Stainless steel door panel frame with:
- RA 421 612 thickness 19 mm.
- RA 428 611 thickness 19 mm.

Right-hinged, panel thickness 19 mm.

Installation accessories
- RA 420 010 Accessory for side-by-side installation.
- RA 421 610 Stainless steel door panel with handle For 61 cm wide appliances, panel thickness 19 mm.
- RA 421 611 Stainless steel door panel frame with handle For 61 cm wide appliances, left-hinged, panel thickness 19 mm.
- RA 421 612 Stainless steel door panel frame with handle For 61 cm wide appliances, right-hinged, panel thickness 19 mm.
- RA 423 140 Side trims, long.
- RA 425 110 Handle bar, stainless steel, long With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.
- RA 428 610 Stainless steel door panel, handleless For 61 cm wide appliances, panel thickness 19 mm.
- RA 428 611 Stainless steel door panel frame, handleless For 61 cm wide appliances, panel thickness 19 mm.

Vario wine climate cabinet 400 series RW 466
- 3 independently controllable climate zones
- Consistent temperatures with exact control from +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 furniture fronts
  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

Handling
TFT touch display operation.
Clear test display.
Lockable door (with door lock RA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Home Connect)
Remote control and monitoring.
Remote diagnostics.
Light scenarios.

Please read additional information on Home Connect on page 345.

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 (3500 K) in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Total volume 370 litres.

RA 460 013 Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020 Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611 Ventilation grille stainless steel For 61 cm wide appliances.

Special accessories
- RA 430 000 Screw hole cover set, 8 pieces.
- RA 491 661 Removable shelf with oak wood frame Suitable for decanters and open bottles.
For 61 cm wide appliances.
- RA 493 060 Presenter in oak wood and aluminium in anthracite for single bottle display 1 piece.
- RA 498 640 Bottle support in oak wood for convenient storage of bottles on the division plate.
For 61 cm wide appliances.

Consumption data
Energy efficiency class G/F at a range of energy efficiency classes from A to G.
Energy consumption 155/129 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 73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 2000 m sea level.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.

Please read additional planning notes on page 284 – 291.

Please read additional planning notes on page 284 – 291.

 RW 466 365
Fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

 RW 466 305
Fully integrated, with solid door
Niche width 61 cm,
Niche height 213.4 cm

 Included in the price
1. Accessory for side-by-side installation.

 Installation accessories
RA 420 010 Door lock for RW 414,
RW 446 and RW 466.
RA 421 610 Stainless steel door panel with handle For 61 cm wide appliances, panel thickness 19 mm.
RA 421 611 Stainless steel door panel frame with handle For 61 cm wide appliances, left-hinged, panel thickness 19 mm.
RA 421 612 Stainless steel door panel frame with handle For 61 cm wide appliances, right-hinged, panel thickness 19 mm.
RA 423 140 Side trims, long.
RA 425 110 Handle bar, stainless steel, long With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.
RA 428 610 Stainless steel door panel, handleless For 61 cm wide appliances, panel thickness 19 mm.
RA 428 611 Stainless steel door panel frame, handleless For 61 cm wide appliances, panel thickness 19 mm.

 VArio wine climate cabinet 400 series
 RW 466
- 3 independently controllable climate zones
- Consistent temperatures with exact control from +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 furniture fronts
  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

Handling
TFT touch display operation.
Clear test display.
Lockable door (with door lock RA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.

Selected digital services (Home Connect)
Remote control and monitoring.
Remote diagnostics.
Light scenarios.

Please read additional information on Home Connect on page 345.

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 (3500 K) in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Total volume 370 litres.

RA 460 013 Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020 Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611 Ventilation grille stainless steel For 61 cm wide appliances.

Special accessories
- RA 430 000 Screw hole cover set, 8 pieces.
- RA 491 661 Removable shelf with oak wood frame Suitable for decanters and open bottles.
For 61 cm wide appliances.
- RA 493 060 Presenter in oak wood and aluminium in anthracite for single bottle display 1 piece.
- RA 498 640 Bottle support in oak wood for convenient storage of bottles on the division plate.
For 61 cm wide appliances.

Consumption data
Energy efficiency class G/F at a range of energy efficiency classes from A to G.
Energy consumption 155/129 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 73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 2000 m sea level.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
The maximum door panel dimensions are based on a clearance of 3 mm.

Alternative storage with MAGNUM bottles
Vario wine climate cabinet 400 series

RW 414

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +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 furniture fronts
  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

Handling

TFT touch display operation.
Clear text display.
Lockable door (with door lock RA 420 010).

Technical features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.

Selected digital services

(Home Connect)
Remote control and monitoring.
Remote diagnostics.
Light scenarios.

Please read additional information on Home Connect on page 345.

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 (3500 K) in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Total volume: 272 litres.

Consumption data

Energy efficiency class G/F at a range of energy efficiency classes from A to G.
Energy consumption: 145/120 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: 76 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 2000 m sea level.

Connection

Total connected load: 0.300 kW.
Connecting cable: 3.0 m, pluggable.

Included in the price

T Accessory for side-by-side installation.

Installation accessories

RA 420 010
Door lock for RW 414, RW 464 and RW 466.

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 111
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-handed, panel thickness 19 mm.

RA 421 112
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-handed, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 111
Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other.
For 45.7 cm wide appliances.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111
Ventilation grille stainless steel
For 45.7 cm wide appliances.

Special accessories

RA 430 000
Screw hole cover set, 8 pieces.

RA 491 161
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display 1 piece.

RA 498 140
Bottle support in oak wood for convenient storage of bottles on the division plate.
For 45.7 cm wide appliances.
Alternative storage with MAGNUM bottles

The maximum door panel dimensions are based on a clearance of 3 mm.
The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche 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 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 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 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen. If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the side-by-side installation accessory RA 460 000.

When installing a Vario cooling appliance from the 400 series handleless next to a BO/BM/BS/CM from the oven 400 series, a minimum lateral distance of 30 mm is required, if the door of the Vario cooling appliance opens towards the BO/BM/BS/CM. When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 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 (worktops, 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 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) 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.

Notes:

- The adjustable feet have an adjustment range of +35 mm to -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 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).
Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

**Installation niche**

The specified dimensions of the installation niche 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 niche 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 niche is square.

The side walls and the crown of the installation niche must be at least 16 mm thick.

**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 a cooker, a radiator, etc.

If installation next to a heat source is unavoidable or observe the following minimum distances from the heat source:

- 3 cm to electric or gas cookers.
- 3 cm to electric or gas ovens.
- 30 cm to an oil-fired or solid-fuel cooker.

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.

**Neighbouring cabinetry**

The new appliance is screwed firmly in place with the neighbouring 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 plinth can be a maximum 19 mm.

---

**Installation niche for an individual appliance:**

![Diagram](image)

A Area for installation the water connection
B Area for installation the electrical connection must be outside the niche
C Depth of installation niche, depending on kitchen design.
C = 610 mm minimum!
X Width of installation niche, refer to the table below for more details:

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Width of the niche X</th>
</tr>
</thead>
<tbody>
<tr>
<td>451 mm</td>
<td>457 mm</td>
</tr>
<tr>
<td>603 mm</td>
<td>610 mm</td>
</tr>
<tr>
<td>756 mm</td>
<td>762 mm</td>
</tr>
<tr>
<td>908 mm</td>
<td>914 mm</td>
</tr>
</tbody>
</table>

**Installation niche 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 niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche 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.
Base area

**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 base area. You must observe the minimum distance of 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 102 mm. The plinth can be maximum 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 detail**

Based on the standard appliance height, the height of the plinth is 102 mm. Maximum plinth thickness 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 102 mm.

The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

Crown

**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 2.029 mm.

The height can be adjusted within a range of -13 mm to +35 mm. You must observe the minimum distance of 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 crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.
The cabinetry, the height of the base board, 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 special 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 base board: 102 mm
- Overall height of the installation niche: 2134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 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!**
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

---

**Recess width 61 cm**

The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

**Recess width 45.7 cm**

The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

**Recess width 76.2 cm**

The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

**Recess width 91.4 cm**

The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
Planning principle for an individual appliance

Installation niche for an individual cooling appliance (example: 762 mm wide)

In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:
- The side walls of the installation niche must be completely even and flat along their entire depth.
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick).
- Width of the installation niche: 762 mm.
- Depth of the installation niche: min. 610 mm.

The side walls of the installation niche must be completely even and flat along their entire depth.
Planning principle for a side-by-side solution

The side walls of the installation niche must be completely even and flat along their entire depth.

Installation niche for a side-by-side solution

- 610 mm cooling appliance (right)
- 457 mm freezer (left)

In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 610 mm + 457 mm = 1.067 mm
- Depth of the installation niche: min. 610 mm
Planning examples

**Side-by-side solution 1**
RF 471 / RC 492
Usability limitations: No limitation.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Door hinges on the outside.

**Side-by-side solution 2**
RW 414 / RB 472
Usability limitations: No limitation.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Door hinges on the outside. Change door hinge of RW.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

**Side-by-side solution 3**
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)*.
Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

**Combination of 3**
RF 461 / RW 466 / RC 462
Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.
Installation accessories: 2x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.

**Maximum distance**
RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: No limitation. All doors can be opened fully.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. 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 ≥ 160 mm

RF 471 / RF 463 / RW 466 / RC 472

**Usability limitations:** The middle doors cannot be opened at the same time.

**Installation accessories:** 2x RA 460 000 (SxS)*.

**Notes:** Two separate installation niches. The clearance between the two installation niches is greater than 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.

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Distance ≤ 160 mm

RF 471 / RF 463 / RW 466 / RC 472

**Usability limitations:** It may be necessary to open the middle doors one after the other, rather than at the same time.

**Installation accessories:** 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.

**Notes:** Two separate installation niches with a stable plinth between them. The clearance between the two installation niches is less than 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.

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**Combination of 4**

RF 471 / RF 463 / RW 466 / RC 472

**Usability limitations:** If the middle door is open, then neither of the outer doors can be opened.

**Installation accessories:** 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

**Notes:** The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side installation accessory. All four appliances must be connected to each other before installation and pushed together into the installation niche.

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**Combination of 4 - alternative**

RF 471 / RF 463 / RW 466 / RC 472

**Usability limitations:** The middle doors cannot be opened at the same time.

**Installation accessories:** 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

**Notes:** The appliances in the middle are connected hinge to hinge. All four appliances must be connected to each other before installation and pushed together into the installation niche. 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.

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Footnote:

*SxS  Accessory for side-by-side installation. In an very humid environment always use the additional side heating element instead of the accessory for side-by-side installation.

*HE  Additional side heating element. Always required, if the distance between the appliances is greater than 16 mm or less than 160 mm.
Vario fridge-freezer combination
200 series
RB 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Extendable shelves and drawers
- Warm white and glare-free LED light
- 4 climate zones incl. 2 fresh cooling drawers close to 0 °C
- Height-adjustable, extendable safety glass shelves, set in solid aluminum profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure
- Solid maple bottle supports with magnetic connector
- Total volume 223 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Holiday mode.

Selected digital services
(Home Connect)
Remote control and monitoring.

Please read additional information on Home Connect on page 345.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
2 height-adjustable safety glass shelves, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75 l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
1 aluminium door rack.
Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
Volume 101 litres.

Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 55 litres.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from 14 °C to -24 °C.
4-star freezer compartment.
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
Defrost assistance.
Freezing capacity 7 kg/24 h.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Volume 67 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 201 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 19 kg. Lower door 19 kg.

Please read additional planning notes on page 304.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

Included in the price
2 bottle supports, maple wood
2 egg trays
1 ice cube tray
2 ice packs

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.
RA 238 030
Solid maple bottle support with magnetic connector, oiled.
RA 260 000
Heavy duty hinge support for a maximum door weight of 24 kg.
Vario fridge-freezer combination
200 series
RT 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
  1. Push-to-open function for integration into handleless furniture front
  2. Door opening via voice assistant possible
- Extendable shelves and drawers
- 4 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles
- Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure
- Solid maple bottle supports with magnetic connector
- Total volume 269 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Home Connect)
Remote control and monitoring.
Door opening via voice assist.

Please read additional information on Home Connect on page 345.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
5 height-adjustable safety glass shelves, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
3 aluminium door racks.
Warm white interior lighting (3600 K) with integrated glare-free LED side lights.
Volume 171 litres.

Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.8 kg/24 h.
Storage time after a malfunction 9.5 h.
Volume 15 litres.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 184 kWh/year.
Noise level 36 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 27 kg.

Please read additional planning notes on page 304.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Vario refrigerator 200 series
RC 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
  1. Push-to-open function for integration into handleless furniture front
  2. Door opening via voice assistant possible
- Extendable shelves and drawers
- 3 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles
- Combines with freezer RF 287 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure
- Solid maple bottle supports with magnetic connector
- Total volume 289 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Home Connect)
Remote control and monitoring.
Door opening via voice assist.

Please read additional information on Home Connect on page 345.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
6 safety glass shelves, height adjustable, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75 l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
3 aluminium door racks.
Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
Volume 206 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 120 kWh/year.
Noise level 36 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 27 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 304.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

Included in the price
2 bottle supports, maple wood
2 egg trays
1 heavy duty hinge support

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.
RA 238 030
Solid maple bottle support with magnetic connector, oiled.

Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.
Fully integrated
Niche width 56 cm, Niche height 177.5 cm

Included in the price
1 ice cube tray
2 ice packs
1 heavy duty hinge support

Vario freezer 200 series
RF 287

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
  1. Push-to-open function for integration into handleless furniture front
  2. Door opening via voice assistant possible
- Safety glass shelves, set in solid aluminium profiles
- Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface
- Warm white interior lighting (3500 K) with integrated glarefree LED side lights
- Direct access through open storage areas
- Combines with fridge RC 289 (side-by-side integration)
- Combines with wine climate cabinet RW 282 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 212 litres

Handling
Electronic temperature control with temperature display. Touch keys.

Technical features
Dynamic cold air distribution. Cushioned door closing system from 20° door opening angle, integrated in door hinge. Open-door and malfunction alarm.

Selected digital services (Home Connect)
Remote control and monitoring. Door opening via voice assist.

Please read additional information on Home Connect on page 345.

Freezing
No-frost technology with fast freezing. Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 9 h.
3 freezer drawers, 1 of which is extra large, removable.
6 safety glass shelves, 3 of which are set in solid aluminium profiles, removable.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 235 kWh/year.
Noise level 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 27 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 304.
**Freestanding fridge-freezer combination 200 series**

**RY 295**

- 3 climate zones incl. fresh cooling 0 °C
- 2 fresh cooling drawer 0 °C with 5 preset temperature settings between -2 °C and +4 °C
- 3 symmetrically split glass shelves, height adjustable
- Integrated ice maker with fixed inlet water connection
- Internal water dispenser for chilled water
- 5 preset brightness settings for the lighting
- Total volume 573 litres

**Handling**

Electronic temperature control with temperature display.

**Technical features**

Dynamic cold air distribution.

Automatic defrosting with defrost water evaporation.

Open-door and malfunction alarm.

Child lock.

Rest mode certified by Star-K.

Holiday mode.

Dark anthracite coloured top and side panels outside.

Activated charcoal filter for water filter system with saturation indicator shown in display.

Air filter.

**Selected digital services**

*(Home Connect)*

Remote control and monitoring.

Please read additional information on Home Connect on page 345.

**Cooling**

Fast cooling. Temperature adjustable from +2 °C to +8 °C.

3 split safety glass shelves, all 6 half shelves with manual height adjustment.

1 integrated shelf.

2 large door racks for bottles.

4 door racks, 2 of which are height adjustable.

1 full width drawer.

Internal water dispenser with fixed inlet water connection, integrated in left side wall.

Glare-free LED lighting (5600 K).

5 preset brightness settings for the lighting, also via Home Connect.

Interior stainless steel back wall.

Volume 335 litres.

**Freezing**

No-Frost technology with fast freezing.

Temperature adjustable from -16 °C to -24 °C.

4-star freezer compartment.

Freezing capacity 15 kg /24 h.

Storage time after a malfunction 18.5 h.

3 fully extendable drawers.

Volume 171 litres.

**Ice maker**

Integrated in the freezer compartment, with fixed inlet water connection.

Can be switched off manually.

Ice cube production approx. 1.5 kg/24 h.

Removable ice storage container with approx. 3 kg capacity.

**Consumption data**

Energy efficiency class E at a range of energy efficiency classes from A to G.

Energy consumption 333 kWh/year.

Noise level 39 dB (A) re 1 pW.

**Planning notes**

Door opening angle of 118°, fixable at 90°.

Wall recess of 25 mm necessary.

If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

To achieve the declared energy consumption, the attached spacers have to be used. The spacers increase the appliance depth by about 2.5 cm.

Without the spacers, the appliance is fully functional but consumes slightly more energy.

**Connection**

Connecting cable 2.4 m with plug.

Water inlet.

Supply hose 3.0 m with 3/4 ” connection.

Water pressure 2 to 8 bar.

**Included in the price**

- 1 ice cube scoop
- 1 activated charcoal filter

**Special accessories**

- RA 450 012
  - Activated charcoal filter for water filter system
A: Front is adjustable from 1830 to 1847, with front levelling feet fully extended.
B: With handle
C: Add 25 mm for fixed spacers on back
D: Water connection position

Minimum Clearances

A: ≥ 3.2 mm
Leave a clearance of min. 12.7 mm above the appliance.
Observe minimum clearances as seen above
Fridge-freezer combination 200 series
RB 282

- 4 climate zones incl. 2 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 223 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Holiday mode.

Selected digital services (Home Connect)
Remote control and monitoring.

Please read additional information on Home Connect on page 345.

Cooling
Fast cooling.
Temperature adjustable from +3 °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 (5800 K) with integrated glare-free LED side light element.
Volume 101 litres.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 55 litres.

Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Defrost assistance.
Freezing capacity 7 kg/24 h.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Volume: 67 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 201 kWh/year.
Noise level: 37 dB (A) re 1 pW.
Fridge-freezer combination 200 series

**RT 282**

- 4 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 269 litres

**Handling**

Electronic temperature control with digital display. Touch keys.

**Technical features**

Automatic defrosting with defrost water evaporation. Cushioned door closing system from 20° door opening angle, integrated in door hinge. Open-door and malfunction alarm.

**Selected digital services** (Home Connect)

Remote control and monitoring.

Please read additional information on Home Connect on page 345.

**Cooling**

- Fast cooling.
- Temperature adjustable from +3 °C to +8 °C.
- 5 safety glass shelves, height adjustable, of which 1 is extendable.
- 1 integrated shelf.
- Wine and champagne rack for 4 bottles, can be completely folded away.
- 1 large door rack with aluminium profile for bottles with flexible bottle holder.
- 4 door racks with aluminium profile.
- Bright interior lighting (6800 K) with integrated glare-free LED side light element.
- Volume 171 litres.

**Fresh cooling close to 0 °C**

- 1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
- Humidity can be adjusted manually.
- Ideal for fruit and vegetables.
- 2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
- Ideal for meat, fish and poultry.
- Volume 83 litres.

**Freezing**

- Storage temperature -18 °C and lower.
- 4-star freezer compartment.
- Freezing capacity 2.8 kg/24 h.
- Storage time after a malfunction 9.5 h.
- Volume 15 litres.

**Consumption data**

Energy efficiency class E at a range of energy efficiency classes from A to G.
- Energy consumption 184 kWh/year.
- Noise level: 36 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 22 kg.

Please read additional planning notes on page 304.
Refrigerator 200 series

**RC 282**

- 3 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Combines with freezer RF 282 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 289 litres

**Handling**
Electronic temperature control with digital display.
Touch keys.

**Technical features**
- Automatic defrosting with defrost water evaporation.
- Cushioned door closing system from 20° door opening angle, integrated in door hinge.
- Open-door and malfunction alarm.

**Selected digital services (Home Connect)**
Remote control and monitoring.
Please read additional information on Home Connect on page 345.

**Cooling**
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
6 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.
4 door racks with aluminium profile.
Bright interior lighting (5800 K) with integrated glare-free LED side light element.
Volume 206 litres.

**Fresh cooling close to 0 °C**
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

**Consumption data**
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 120 kWh/year.
Noise level: 36 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 22 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 304.
Freezer 200 series
RF 282

- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC 282 (side-by-side integration)
- Combines with wine climate cabinet RW 282 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 212 litres

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical features
Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 13.8 kg/24 h.
Storage time after a malfunction 8 h.
5 freezer drawers, 2 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.
Volume 212 litres.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 294 kWh/year.
Noise level: 36 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Connection
Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.
**Fridge-freezer combination 200 series RT 200**

- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 123 litres

**Technical features**
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

**Cooling**
2 safety glass shelves, 1 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior LED lighting (6500 K).
Volume 108 litres.

**Freezing**
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 3.4 kg/24 h.
Storage time after a malfunction 8 h.
Volume 15 litres.

**Consumption data**
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 180 kWh/year.
Noise level: 38 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 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 304.

**Connection**
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Refrigerator 200 series

**RC 200**

- Combines with freezer RF 200
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 137 litres

**Technical features**

Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

**Cooling**

3 safety glass shelves, 2 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior LED lighting (6500 K).
Volume 137 litres.

**Consumption data**

Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 114 kWh/year.
Noise level: 38 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 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 304.

**Connection**

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

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Freezer 200 series

**RF 200**

- Combines with cooler RC 200
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 106 litres

**Technical features**

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Malfunction signal.

**Freezing**

Fast freezing.
Temperature range adjustable.
4-star freezer compartment.
Freezing capacity 7.4 kg/24 h.
Storage time after a malfunction 10 h.
3 freezer drawers.
Volume 106 litres.

**Consumption data**

Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 224 kWh/year.
Noise level: 38 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 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 304.

**Connection**

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Additional planning notes for Vario cooling and cooling appliances 200 series

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 cooker or a radiator, etc.

If installation next to a heat source is unavoidable, observe the following minimum distances from the heat source:
- 3 cm to electric or gas ovens,
- 3 cm to electric or gas cooker,
- 30 cm to an oil-fired or solid-fuel cooker.

Side-by-side installation

Vario 200 and 200 series cooling appliances can be installed side by side in the following combinations, in their own kitchen units:
- RW + RW
- RC + RF (no other appliance next to RC model)
- RW + RF (no other appliance next to RW model, except RW)

For all other combinations, a minimum clearance of 150 mm must be observed between appliances.

Clearance to adjacent furniture depending on the furniture panel thickness and radii

The panel thickness of customer-specific doors can be between 19 mm and 22 mm.

Recommended gap dimensions for flat hinges

<table>
<thead>
<tr>
<th>F</th>
<th>R</th>
<th>X</th>
</tr>
</thead>
<tbody>
<tr>
<td>18-19</td>
<td>0-1</td>
<td>3</td>
</tr>
<tr>
<td>20</td>
<td>0-1</td>
<td>3</td>
</tr>
<tr>
<td>21</td>
<td>0-1</td>
<td>4</td>
</tr>
<tr>
<td>22</td>
<td>0-1</td>
<td>3</td>
</tr>
</tbody>
</table>

F = Furniture panel thickness
R = Radius
X = Gap dimension

The gap dimensions recommended in the table must be adhered to in order to ensure that the appliance door does not collide with anything when it is opened, and to avoid causing damage to furniture panels.

Dimensions of the special accessories – door panel frames.

The following diagrams show the basic dimensions of the special accessories door front frames for RW 282 and RW 222.

The dimensions of the doors shown are designed for the following basic specifications:
- Panel thickness: 19 mm
- Gap: 3 mm

These specifications provide you with a good starting point for a variety of kitchen designs.

Important!

The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Ventilation options

A: 52.5

The door panel thickness is 19 mm.

The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

measurements in mm

Clearance to adjacent furniture depending on the furniture panel thickness and radii

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These specifications provide you with a good starting point for a variety of kitchen designs.

Important!

The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.
Wine climate cabinet 200 series

**RW 282**

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- Presentation light option
- Low-vibration operation
- Combines with freezer RF 287 or RF 282 (side-by-side integration)
- Number of standard wine bottles: 80

**Handling**
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.

**Technical features**
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

**Features**
Capacity 80 bottles (based on 0.75 l standard bottles).
10 bottle trays, 8 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 254 litres.

**Consumption data**
Energy efficiency class G at a range of energy efficiency classes from A to G.
Energy consumption 176 kWh/year.
Noise level 32 dB (A) re 1 pW.

**Planning notes**
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness min. 16 mm / max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
The wine climate cabinet can be combined with a second wine climate cabinet or a freezer (RF 287 or RF 282) only. If combining the wine climate cabinet with other cooling appliances (RC, RT, RB), a clearance of min. 150 mm is to be kept between the appliances to avoid condensation.
No transport/operation above 1500 m sea level.

Please read additional planning notes on page 284 – 291.

**Connection**
Total connected load 0.130 kW.
Connecting cable 2.8 m with plug.
Wine climate cabinet 200 series

**RW 222**

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- Presentation light option
- Low-vibration operation
- Number of standard wine bottles: 48

**Handling**

Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.

**Technical features**

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

**Features**

Capacity 48 bottles (based on 0.75 l standard bottles).
6 bottle trays, 4 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 158 litres.

**Consumption data**

Energy efficiency class G at a range of energy efficiency classes from A to G.
Energy consumption 168 kWh/year.
Noise level 32 dB (A) re 1 pW.

**Planning notes**

Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness min. 16 mm/max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
When combining the wine climate cabinet with cooling appliances other than a second wine climate cabinet, a clearance of min. 150 mm is to be kept between the appliances to avoid condensation.
No transport/operation above 1500 m sea level.

**Connection**

Total connected load 0.130 kW.
Connecting cable 2.0 m with plug.
Under-counter, stainless steel-framed glass door
Niche width 60 cm,
Niche height 82 cm

Special accessories
RA 050 220
Replacement activated charcoal air filter.
RA 097 600
Accessory for side-by-side installation of two under-counter wine climate cabinets

Wine climate cabinet 200 series
RW 404

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Number of standard wine bottles: 34
- Side-by-side installation possible with special accessory

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features
Capacity 34 bottles (based on 0.75 l standard bottles).
5 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 94 litres.

Consumption data
Energy efficiency class G at a range of energy efficiency classes from A to G.
Energy consumption 138 kWh/year.
Noise level 34 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1500 m sea level.

Connection
Total connected load 0.130 kW.
Connecting cable 2.0 m with plug.
### Accessories and special accessories for cooling appliances

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>RA 050 220</td>
<td>Replacement activated charcoal air filter</td>
</tr>
<tr>
<td>RA 430 100</td>
<td>Storage container with transparent lid, anthracite</td>
</tr>
<tr>
<td>RA 493 060</td>
<td>Presenter in oak wood and aluminium in anthracite for single bottle display 1 piece.</td>
</tr>
<tr>
<td>RA 430 000</td>
<td>Screw hole cover set. 8 pieces.</td>
</tr>
<tr>
<td>RA 448 220</td>
<td>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.</td>
</tr>
<tr>
<td>RA 492 160</td>
<td>Removable shelf with oak wood frame Suitable for decanters and open bottles. For 45.7 cm wide appliances.</td>
</tr>
<tr>
<td>RA 492 660</td>
<td>Removable shelf with oak wood frame Suitable for decanters and open bottles. For 61 cm wide appliances.</td>
</tr>
<tr>
<td>RA 498 140</td>
<td>Bottle support in oak wood for convenient storage of bottles on the division plate For 45.7 cm wide appliances.</td>
</tr>
<tr>
<td>RA 498 640</td>
<td>Bottle support in oak wood for convenient storage of bottles on the division plate For 61 cm wide appliances.</td>
</tr>
<tr>
<td>RA 238 030</td>
<td>Solid maple bottle support with magnetic connector, oiled</td>
</tr>
<tr>
<td>Code</td>
<td>Description</td>
</tr>
<tr>
<td>--------</td>
<td>--------------------------------------------------</td>
</tr>
<tr>
<td>RA 421 110</td>
<td>Stainless steel door panel with handle</td>
</tr>
<tr>
<td>RA 421 111</td>
<td>Stainless steel door panel with handle</td>
</tr>
<tr>
<td>RA 421 112</td>
<td>Stainless steel door panel with handle</td>
</tr>
<tr>
<td>RA 428 110</td>
<td>Stainless steel door panel, handleless</td>
</tr>
<tr>
<td>RA 428 111</td>
<td>Stainless steel door panel, handleless</td>
</tr>
<tr>
<td>RA 428 112</td>
<td>Stainless steel door panel, handleless</td>
</tr>
<tr>
<td>RA 421 610</td>
<td>Stainless steel door panel with handle</td>
</tr>
<tr>
<td>RA 421 611</td>
<td>Stainless steel door panel with handle</td>
</tr>
<tr>
<td>RA 428 610</td>
<td>Stainless steel door panel frame, handleless</td>
</tr>
<tr>
<td>RA 428 611</td>
<td>Stainless steel door panel frame, handleless</td>
</tr>
</tbody>
</table>
Accessories and special accessories for cooling appliances

| RA 421 612 | Stainless steel door panel frame with handle  
For 61 cm wide appliances, right-hinged, panel thickness 19 mm. |
| RA 428 611 | Stainless steel door panel frame, handleless  
For 61 cm wide appliances, panel thickness 19 mm. |
| RA 421 710 | Stainless steel door panel with handle  
For 76.2 cm wide appliances, panel thickness 19 mm. |
| RA 428 710 | Stainless steel door panel, handleless  
For 76.2 cm wide appliances, panel thickness 19 mm. |
| RA 421 911 | Stainless steel door panel with handle  
For 91.4 cm wide appliances, panel thickness 19 mm. |
| RA 428 911 | Stainless steel door panel, handleless  
For 91.4 cm wide appliances, panel thickness 19 mm. |
| RA 421 712 | Stainless steel door panel with handle  
For RB 472, panel thickness 19 mm. |
| RA 428 712 | Stainless steel door panels, handleless  
For RB 472, panel thickness 19 mm. |
RA 421 910
Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

RA 428 910
Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.

RA 421 912
Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.

RA 428 912
Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

RA 221 311
Stainless steel door panel with handle
For RW 282, panel thickness 19 mm.

RA 221 211
Stainless steel door panel with handle
For RW 222, panel thickness 19 mm.

RA 422 610
Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

RA 428 810
Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

Cooling appliances
Accessories and special accessories for cooling appliances

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm,
height 49 mm, drilling distance
between each mount 637 mm.

RA 425 710
Handle bar, stainless steel, short.
For RB 472 with 2 mounts,
length 658 mm, height 49 mm,
drilling distance between the mounts
787 mm.

RA 425 910
Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts,
length 810 mm, height 49 mm,
drilling distance between the mounts
787 mm.

RA 450 072
Activated charcoal filter for water filter system.
For RB, RY, RF.

RA 460 000
Accessory for side-by-side installation.
Not required if appliances are installed
more than 160 mm apart from each other.
Included in delivery for RF and RW.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed
with a distance greater than 16 mm and
less than 160 mm next to each other
and for all built-in situations in a very
humid environment. Not required if
appliances are installed more than
160 mm apart from each other.

RA 460 020
Connecting element for vertically split
appliance fronts (for a flush front)

RA 460 030
Connecting element for vertically split
fronts (for fridge-freezer combination)

RA 464 111
Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 464 113
Ventilation grille stainless steel
For 45.7 cm wide appliances with
integrated water filter.

RA 464 611
Ventilation grille stainless steel
For 61 cm wide appliances.

RA 464 616
Ventilation grille stainless steel
For 61 cm wide appliances with
integrated water filter.

RA 464 617
Ventilation grille stainless steel
For RF463 with integrated water filter,
right-hinged.

RA 464 618
Ventilation grille stainless steel
For RF463 with integrated water filter,
left-hinged.

RA 464 711
Ventilation grille stainless steel
For 76.2 cm wide appliances.

RA 464 714
Ventilation grille stainless steel
For 76.2 cm wide appliances with
integrated water filter.

RA 464 713
Ventilation grille stainless steel
For RB 472.

RA 464 911
Ventilation grille stainless steel
For RB/RY 492.

RA 464 911
Ventilation grille stainless steel
For 91.4 cm wide appliances.

RA 420 010
Door lock for RW 414 and RW 466.

RA 097 600
Accessory for side-by-side installation
of two under-counter wine climate
cabinets.

RA 260 000
Heavy duty hinge support
For RC/RF/RT 28" maximum door
weight 27 kg.
For RB 28" maximum door weight 24 kg.
RB 28" requires 2 x RA 260 000.
### RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite. For 45.7 cm wide appliances.

### RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite. For 61 cm wide appliances.

### RA 423 140
Side trims, long

### RA 423 340
Side trims, 2 pieces, for RY and RB
The dishwashers  | washing machine  | tumble dryer

Dishwashers 400 series 318
Dishwashers 200 series 322
Planning notes 330
Accessories  | special accessories 338
Washing machine 340
Tumble dryer 341
Dishwasher 400 series
DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive Plus for adjusting cleaning areas 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 furniture fronts
- Remaining time projection onto the kitchen floor
- Very quiet: 43 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. Personalisation function for saving individual combinations of programmes. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical features

Selected digital services
(Home Connect)
Programme Intelligent for adapting a cycle based on user feedback. Programme assistant. Drying assistant for optional door opening at the end of the programme. Temporary noise reduction. Downloadable programmes.*

Please read additional information on Home Connect on page 345.

Programmes
8 programmes:
- Auto 35 °C - 45 °C
- Auto 45 °C - 65 °C
- Auto 65 °C - 75 °C
- Intensive 70 °C
- Eco 50 °C
- Night programme
- Quick wash 45 °C (35 min.)
- Personalisation function (default setting: Pre-rinse)

4 options:
- Intensive Plus
- Power
- Half Load
- Hygiene

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:
Over extension. Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm.

6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
Motorised spray arm.
8 folding spines.
2 folding racks for optimal protection of glass.
Dioxidal glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower basket)
for 86.5 cm high dishwashers:
29/28, 26.5/30.5 or 24/27 cm respectively.

12 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.626 kWh.
Noise level 43 dB (re 1 pW).

Planning notes
Height adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 90 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4” screw joint.
Connection to hot or cold water possible.

* Availability depending on country.
86.5 cm high dishwasher

81.5 cm high dishwasher

Connection dimensions for a 60 cm wide dishwasher

( ) values with extension kit
### Dishwasher 400 series

**DF 481 101F**
- Fully integrated
- Height 86.5 cm
- With flexible hinge

**DF 480 101F**
- Fully integrated
- Height 81.5 cm
- With flexible hinge

**Included in the price**
1. Baking tray spray head
2. GN container inserts
3. Holder for long-stemmed glasses
4. Stainless steel trim kit

**Installation accessories**
- **GZ 010 011**
  - Extension for water inlet and outlet (2 m long)

**Special accessories**

- **DA 041 160 (included)**
  - Cutlery drawer with smooth running rails
  - 3rd loading level above the upper basket.
- **DA 042 030**
  - SilverCare cartridge for all dishwashers
- **DA 043 000**
  - Holder for long-stemmed glasses

#### Technical features

- **Perfectly illuminated interior.**
- **Glass protection with zeolite.**
- **Aqua sensor.**
- **Load sensor.**
- **Detergent recognition.**
- **Regeneration electronics.**
- **Heat exchanger.**
- **Continuous flow heater.**
- **Triple filter system.**
- **Soft lock.**
- **Aqua stop.**

#### Selected digital services (Home Connect)

- Programme Intelligent for adapting a cycle based on user feedback.
- Programme assistant.
- Drying assistant for optional door opening at the end of the programme.
- Temporary noise reduction.
- Downloadable programmes.*

Please read additional information on Home Connect on page 345.

#### Programmes

8 programmes:
- Auto 35 °C - 45 °C.
- Auto 45 °C - 65 °C.
- Auto 65 °C - 75 °C.
- Intensive 70 °C.
- Eco 50 °C.
- Night programme.
- Quick wash 45 °C (35 min.).
- Personalisation function
  (default setting: Prerinse).

---

* Availability depending on country.
86.5 cm high dishwasher with flexible hinge

81.5 cm high dishwasher with flexible hinge

Connection dimensions for a 60 cm wide dishwasher

( ) values with extension kit
### Dishwasher 200 series

**DF 271/DF 270**

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Remaining time projection onto the kitchen floor
- Very quiet: 43 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. Personalisation function for saving individual combinations of programmes. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

### Technical features

- Bright interior lighting.
- Glass protection with zeolite.
- Aqua sensor.
- Load sensor.
- Detergent recognition.
- Regeneration electronics.
- Heat exchanger.
- Continuous flow heater.
- Triple filter system.
- Soft lock.
- Aqua stop.

### Selected digital services (Home Connect)

Downloadable programmes.*
Programme assistant. Temporary noise reduction. Drying assistant for optional door opening at the end of the programme.

Please read additional information on Home Connect on page 345.

### Programmes

6 programmes:
- Auto 35 °C - 45 °C.
- Auto 45 °C - 65 °C.
- Auto 65 °C - 75 °C.
- Eco 50 °C.
- Quick wash 45 °C (35 min.).
- Personalisation function (default setting: Pre-rinse).

3 options:
- Intensive.
- Power.
- Half Load.
- Machine Care.

* Availability depending on country.
86.5 cm high dishwasher

81.5 cm high dishwasher

Connection dimensions for a 60 cm wide dishwasher

( ) values with extension kit
Dishwasher 200 series
DF 271/DF 270

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Flexible hinge for reduced plinth height as of 50 mm or tall unit installation
- Lateral Info-Light
- Very quiet: 43 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.
Personalisation function for saving individual combinations of programmes.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Lateral Info-Light.

Technical features
Bright interior lighting.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services
(Home Connect)
Downloadable programmes.*
Programme assistant.
Temporary noise reduction.
Drying assistant for optional door opening at the end of the programme.

Please read additional information on Home Connect on page 343.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (36 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Half Load.

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels.
Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 6 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
(upper/lower basket)
for 86.5 cm high dishwashers:
29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes
(upper/lower basket)
for 81.5 cm high dishwashers:
27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.725 kWh.
Noise level 43 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes, also concerning flexible hinge, on page 328 – 335.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4” screw joint.
Connection to hot or cold water possible.
86.5 cm high dishwasher with flexible hinge

81.5 cm high dishwasher with flexible hinge

Connection dimensions for a 60 cm wide dishwasher

() values with extension kit
**Dishwasher 200 series DF 261/DF 260**

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and intensive for particularly thorough cleaning in the lower basket
- Flexible basket system
- Bright interior lighting
- Remaining time projection onto the kitchen floor
- Very quiet: 43 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.

Personalisation function for saving individual combinations of programmes.

Information key with use indications.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Remaining time projection.

**Technical features**

Bright interior lighting.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Detergent recognition.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop.

**Selected digital services (Home Connect)**

Downloadable programmes.*

Programme assistant.

Temporary noise reduction.

Drying assistant for optional door opening at the end of the programme.

Please read additional information on Home Connect on page 345.

**Programmes**

6 programmes:

- Auto 35 °C - 45 °C.
- Auto 45 °C - 65 °C.
- Auto 65 °C - 75 °C.
- Eco 50 °C.
- Quick wash 45 °C (35 min.).
- Personalisation function (default setting: Pre-rinse).

3 options:

- Intensive.
- Power.
- Half Load.

Machine Care.

---

**Interior**

Flexible basket system.

Upper basket:

Over extension.

Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 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**

(upper/lower basket)

for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

13 place setting capacity.

Maximum glass loading capacity 23 wine glasses.

**Consumption data**

Energy efficiency class B at a range of energy efficiency classes from A to G.

From 9.5 l water.

From 0.635 kWh.

Noise level 43 dB (re 1 pW).

**Planning notes**

Height-adjustable feet.

Appliance plinth recess 100 mm (see drawing).

To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).

The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.

Rear feet adjustable at front.

Door weight up to 10/8.5 kg.

Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 330 – 337.

**Connection**

Total connected load 2000-2400 W.

Connecting cable pluggable.

Water connection with 3/4" screw joint.

Connection to hot or cold water possible.
86.5 cm high dishwasher

81.5 cm high dishwasher

Connection dimensions for a 60 cm wide dishwasher

( ) values with extension kit
Dishwasher 200 series

DF 264

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and option Power for cleaning and drying dishes from 57 minutes
- Flexible basket system including cutlery drawer for optimal loading
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 43 dB

Handling
Display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Flexible cycle time reduction, even during an active cycle. Personalisation function for saving individual combinations of programmes. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical features

Selected digital services
(Home Connect)
Programme assistant. Temporary noise reduction. Drying assistant for optional door opening at the end of the programme.

Please read additional information on Home Connect on page 345.

Programmes
6 programmes:
- Auto 35 °C - 45 °C
- Auto 45 °C - 65 °C
- Intensive. Eco 50 °C
- Quick wash 45 °C (29 min.)
Personalisation function (default setting: Pre-rinse).

1 Option:
- Power.
- Machine Care.

Interior
Flexible basket system. Cutlery drawer.

Upper basket:
- Rackmatic with 3 levels, adjustable in height up to 5 cm.
- 3 folding spines.
- 1 folding rack.

Lower basket:
- 4 folding spines.
- 1 folding rack.
- Glass support.
Connection dimensions for a 45 cm wide dishwasher

( ) values with extension kit
Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

<table>
<thead>
<tr>
<th>Niche height in mm</th>
<th>815</th>
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</tbody>
</table>

θ = 81.5 cm high dishwasher DF 480/DF 270/DF 260, (S) = special solution
θ = 86.5 cm high dishwasher DF 481/DF 271/DF 261, (S) = special solution
(S) = special solution with folding hinge (DA 021 000) / divided kitchen furniture door
(D) = special solution with 10 mm gap from the worktop → Spacer batten / child lock not possible
Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

<table>
<thead>
<tr>
<th>Niché height (mm)</th>
<th>Panel thickness (mm)</th>
<th>Plinth height (mm)</th>
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<tbody>
<tr>
<td>815</td>
<td>16</td>
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<td>22</td>
<td>7.5 7.5 8 9 9.5 11.5 14.5</td>
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</table>

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

<table>
<thead>
<tr>
<th>Niché height (mm)</th>
<th>Panel thickness (mm)</th>
<th>Plinth height (mm)</th>
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<tr>
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<tr>
<td>22</td>
<td>7.5 7.5 8 9 9.5 11.5 14.5</td>
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</tbody>
</table>

* The pivot area of the door should be at lea at 4 mm.
For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

Additional planning notes for dishwashers with flexible hinge:

The door panels cannot be used with dishwashers with flexible hinge.

### Niche height in mm →

<table>
<thead>
<tr>
<th>Niche height in mm</th>
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Φ = 81.5 cm high dishwasher with flexible hinge DF 480 101F / DF 270 101F
Φ = 86.5 cm high dishwasher with flexible hinge DF 481 101F / DF 271 101F
* Also possible with dishwashers without flexible hinge.
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### Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **without slanted drawer panel**

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

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| 6.5 | 11 | 35
| Dishwashers |
### Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

<table>
<thead>
<tr>
<th>Niche height (mm)</th>
<th>Panel thickness (mm)</th>
<th>Plinth height (mm)</th>
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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.

DA 021 000
Hinge for all fully integrated dishwashers
Installation solution for all dishwashers with a niche height of up to 92 cm and split furniture panel.
The hinge is fastened to the plinth of the appliance and the lower part of the split furniture panel is mounted onto it.
Height upper part of the split furniture panel:
64.5 – 68 cm for 81.5 cm high dishwashers.
69.5 – 73 cm for 86.5 cm high dishwashers.

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 020 011
Stainless steel trim kit for all 81.5 cm high 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 cm: 2.3 x 2.3.
Height 62.2 cm.

DA 020 111
Stainless steel trim kit for 86.5 cm high 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 cm: 2.3 x 2.3.
Height 67.2 cm.

DA 020 041
Stainless steel trim kit for 81.5 cm high and 45 cm wide 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 cm: 2.3 x 2.3.
Height 62.2 cm.

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 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 86.5 cm high dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
Movable knife shelf.

DA 045 061
3rd basket
With smooth running rails
For 86.5 cm high dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
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 cm: 5.5 x 20.2 x 4.1.

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.

GH 045 010
Handle bar with 2 mounts, stainless steel,
length 45 cm, height 49 mm,
drilling distance 427 mm

GZ 010 011
Extension for water inlet and outlet
(2 m long).
Washing machine
WM 260
- Intelligent dosage 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: innovative washing technology for increased cleaning performance
- Combines perfectly with dryer WT 260 110

Handling
Automatic programmes: Perfect washing results at the touch of a button. Illuminated rotary knob with integrated On-Off switch. Touch key operation. TFT display with clear text and symbols. Loading indicator with dosage recommendation. Programme sequence and remaining time display. Time delay up to 24 hours. Multiple signal tones.

Technical features
Aqua sensor.
Aqua stop.
Flow-through sensor.
Anti-stain automatic.
Continuous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Dynamic Wash System technology for increased cleaning performance.
Automatic stabilisation.
Anti-crease system.
Child lock.

Selected digital services (Home Connect)
Smart Energy Management.
Smart Dry (Washing machine automatically selects correct dryer program).
Remote control and monitoring.

Please read additional information on Home Connect on page 345.

Programmes
Eco 40-60.
Cottons.
Cottons Color.
Easy Care.
Quick/Mix.
Delicates/Silk.
Automatic.
Automatic Soft.
Dark Wash.
Sports.
Super 15/30.
Wool.
Memory.
Additional Programmes: Shirts, Allergy Plus, Drum Clean, Single Rinse, Spinning, Drain.

Features
iDos 2.0 for fully automatic dosing of liquid detergent and softener.
Volume capacity from 1 to 10 kg.
Drum interior lighting.
Powder detergent drawer with automatic cleaning mode after every wash cycle.
Stainless steel drum with wave structure.
Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise.

Consumption data
Energy efficiency class C at a range of energy efficiency classes from A to G.
Water consumption 49 l.
Energy consumption 67 kWh per 100 cycles

Planning notes
Left-hinged.
Large porthole with 180 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 85 cm.
Distance from appliance to cabinet min. 9 cm left, right and top.
Installation below 4000 m sea level.
Stackable under dryer WT 260 110 in combination with special accessory.
With pull-out shelf 17001528, without pull-out shelf 17001527.

Connection
Total connected load 2.3 kW.
Connection cable 160 cm with plug.
Water connection with 3/4" screw joint.
Tumble dryer with heat pump
WT 260

- Heat pump technology
- Self-cleaning condenser for automatic fluff removal
- Very silent drying with only 62 dB
- Steam Refresh: refreshes and removes creases from dry laundry
- Smart Dry automatically selects the right dryer program based on the last washing program

Handling
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical features
Moisture and time controlled programmes.
Heat pump technology.
Self-cleaning heat exchanger.
Refresh function without previous washing cycle.
Anti-crease cycle at programme end.
Top-up function.
Child lock.

Selected digital services
(Home Connect)
Smart Energy Management.
Smart Dry (Washing machine automatically selects correct dryer program).
Remote control and monitoring.

Please read additional information on Home Connect on page 345.

Programmes
Cottons.
Easy Care.
Mix.
Timed program warm.
Wool in Basket.
Business Refresh.
5 Shirts/Blouses Refresh.
1 Shirt/Blouse Refresh.
Shirts.
Towels.
Super 40.
Hygiene.
Additional Programmes: Smart Dry, Blankets, Dessous, Synthetics, Down, Wool Finish.
Options: Remote Start, Anti Crease, Easy Iron, Drying Target, Drying Target Adjustment, Spin Speed, Gentle Dry, Memory Function.

Features
Stainless steel drum with honeycomb structure.
Dry wool without shrinking or matting thanks to the included basket for woolens.
Volume capacity from 1 to 9 kg.
Drum interior lighting.

Consumption data
Energy efficiency class A+++. at a range of energy efficiency classes from A+++ to D.

Planning notes
Combines perfectly with washing machine WM 260 164.
Right-hinged, reversible.
Large porthole with 185 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Distance from appliance to cabinet min. 5mm left, right and top.
Installation below 2000m sea level.
Stackable above washing machine WM 260 164 in combination with special accessory. With pull-out shelf 17001528, without pull-out shelf 17001527.

Connection
Total connected load 1.0 kW.
Connection cable 145 cm with plug.
<table>
<thead>
<tr>
<th>Accessory</th>
<th>Page</th>
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</thead>
<tbody>
<tr>
<td>Energy Label</td>
<td>344</td>
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<tr>
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<td>Furniture handles</td>
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</table>
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

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New rescaled energy label for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers.

Example Key for a fridge-freezer combination

1. QR code
2. Energy efficiency class
3. Energy consumption in kWh/year (measured under new standard conditions)
4. Noise emissions expressed in dB(A) re 1 PW and noise emission class
5. Total volume of all freezer compartments
6. Total volume of all refrigerator compartments

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Energy label for oven, cooktops, extractors.

Key

1. Energy efficiency class
2. Energy consumption in kWh/year (measured under standard conditions)
The extraordinary is connected.

Make use of digital services via Home Connect.*

1 Fridge-Freezer: Control your energy consumption: change your appliances to Eco mode or Holiday mode via the App.
2 Wine climate cabinet: Using the App bring the chosen wine to serving temperature as you make your way home.
3 Washing machine: Communicating via Home Connect, the dryer chooses the programme best suited to the clothes the Washing machine has just cleaned.
4 Oven: Entertain in the garden and have your mobile phone alert you when the hors d'oeuvres are done.
5 Fully automatic espresso machine: Prepare your appliance for your morning coffee by turning it on with your mobile device.
6 Combi-steam oven: Send the sous-vide recipe settings (temperature, time and humidity) to your oven.
7 Cooktop: Rather than adjust the ventilation separately, link it through Home Connect and control it from the cooktop.
8 Dishwasher: Ask the app what setting would work best on your delicate glasses and heavily soiled pots and pans.

Discover how Home Connect can be used to enhance the chef’s life and the appliances’ use.

The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, preheat 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 private chef can ask e.g. 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 systems.

This is just the start. Explore the possibilities at home-connect.com.

Download app here:

Apple App Store (iOS)  Google Play Store (Android)

* 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. Home Connect is a service of Home Connect GmbH.
** 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 cooling appliances, 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 in Gaggenau cooling appliances.

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 cooktops 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 Combi-steam 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 114 130
Gastronorm insert, stainless steel, GN 1/3, unperforated, 40 mm deep, 1.5 l

GN 114 230
Gastronorm insert, stainless steel, GN 2/3, unperforated, 40 mm deep, 3 l

GN 124 130
Gastronorm insert, stainless steel, GN 1/3, perforated, 40 mm deep, 1.5 l

GN 124 230
Gastronorm insert, stainless steel, GN 2/3, perforated, 40 mm deep, 3 l

Gastronorm roaster
GN 340
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function. Lower and upper part can also be used as separate overproof dishes, height 100 and 65 mm. For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).

GN 340 230
Gastronorm roaster, cast aluminium, GN 2/3, height 165 mm

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
Furniture handles

For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

<table>
<thead>
<tr>
<th>Handle bar with 2 mounts</th>
<th>Handle bar with 3 mounts</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GH 020 010</strong></td>
<td><strong>GH 110 010</strong></td>
</tr>
<tr>
<td>Handle bar, stainless steel, Length 20 cm, height 49 mm, drilling distance 177 mm.</td>
<td>Handle bar, stainless steel, Length 110 cm, height 49 mm, Drilling distance 538.5 mm each.</td>
</tr>
<tr>
<td><strong>GH 030 010</strong></td>
<td><strong>GH 050 010</strong></td>
</tr>
<tr>
<td>Handle bar, stainless steel, Length 30 cm, height 49 mm, drilling distance 277 mm.</td>
<td>Handle bar, stainless steel, Length 50 cm, height 49 mm, drilling distance 427 mm.</td>
</tr>
<tr>
<td><strong>GH 031 010</strong></td>
<td><strong>GH 060 010</strong></td>
</tr>
<tr>
<td>Handle bar, stainless steel, match to BOP, Length 30.5 cm, height 49 mm, drilling distance 282 mm.</td>
<td>Handle bar, stainless steel, Length 60 cm, height 49 mm, drilling distance 577 mm.</td>
</tr>
</tbody>
</table>

| **GH 045 010**           | **GH 070 010**           |
| Handle bar, stainless steel, Length 45 cm, height 49 mm, drilling distance 427 mm. | Handle bar, stainless steel, Length 70 cm, height 49 mm, drilling distance 677 mm. |
| **GH 050 010**           | **GH 080 010**           |
| Handle bar, stainless steel, Length 50 cm, height 49 mm, drilling distance 477 mm. | Handle bar, stainless steel, Length 80 cm, height 49 mm, drilling distance 777 mm. |
| **GH 060 010**           | **GH 090 010**           |
| Handle bar, stainless steel, Length 60 cm, height 49 mm, drilling distance 577 mm. | Handle bar, stainless steel, Length 90 cm, height 49 mm, drilling distance 877 mm. |
The difference is Gaggenau.

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