The models and dimensions
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.
The oven EB 333

The ovens 400 series

The ovens 200 series

The Vario cooktops

The cooktops

The extractors

The cooling appliances

The dishwashers | washing machine | tumble dryer

Energy Label | Home Connect | The accessories
The oven EB 333

EB 333
Accessories | special accessories EB 333
Technical specifications EB 333
EB 333 111
Stainless steel
Width 90 cm

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.
GN 2/3, height 165 mm, non-stick.

Oven
EB 333
- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic 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 text 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 413.

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

Safety
- Thermally insulated door with quintuple 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
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

Measurements in mm

*Socket measurements in mm
Accessories and special accessories EB 333

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

- **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.
### Black rotary knobs for oven
- **Part No.:** BA 090 100
- **Description:** Stainless steel knobs with black coating
- **Type:** +

### Baking tray, enamelled
- **Part No.:** BA 029 115
- **Thickness:** 30 mm deep
- **Type:** •/•

### Pull-out rack
- **Part No.:** BA 018 105
- **Description:** Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
- **Type:** +

### Baking stone
- **Part No.:** BA 058 133
- **Description:** incl. baking stone support and pizza paddle (heating element must be ordered separately)
- **Type:** +

### Gastronorm roaster, cast aluminium
- **Part No.:** GN 340 230
  - **Dimensions:** GN 2/3, height 165 mm, non-stick
  - **Description:** For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 414)
  - **Type:** +

### Wire rack, chromium-plated
- **Part No.:** BA 038 105
  - **Description:** no opening, with feet
  - **Type:** •/•

### Grill tray, enamelled
  - **Part No.:** 706321
  - **Description:** for grill tray ET-Nr. 687055, with opening and feet
  - **Type:** •/•

### Heating element
- **Part No.:** BA 058 115
  - **Description:** with feet and rotisserie spit attachment, 30 mm deep
  - **Type:** •/•

### Pizza paddle
- **Part No.:** BS 020 002
  - **Description:** Set of 2
  - **Type:** +

* Standard.
* Special accessory.
**Oven EB 333**

### Appliance type
- **Stainless steel**
- **EB 333**

### Dimensions
- **Width** (cm) 90
- **Appliance dimensions W x H x D¹** (mm) 890 x 480 x 550
- **Door panel extension from furniture cavity** (mm) 21
- **Niche dimensions W x H x D** (mm) 860 x 475 x 560
- **Net weight** (kg) 79

### Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)
- **Net volume** (l) 83
- **Number of cooking compartments** 1
- **Interior dimensions W x H x D (mm)** 624 x 315 x 403
- **Energy efficiency class with eco hot air** A
- **Energy Efficiency Index (EEI)** 95.6
- **Energy consumption with top / bottom heat** (kWh) 1.32
- **Energy consumption with eco hot air** (kWh) 0.86
- **Heat source** electric

### Heating methods
- **Temperature range** (°C) 30–300
- **Hot air / Eco hot air / top + bottom heat** •/•/•
- **Top heat / bottom heat / hot air + bottom heat** •/•/•
- **Top + 1/3 bottom heat** •
- **1/3 top + 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
- **TFT touch display** •
- **Controls at the top / centered / at the bottom** •/–/–
- **Automatic door opening** –
- **Clear text display (No. of languages)** 44
- **Individual recipes** 50
- **Door opening angle** (°) 90

### Features
- **Electronic temperature control** •
- **Three-Point core temperature probe** •
- **Automatic programmes** •
- **Rotisserie spit** •
- **Baking stone socket** •
- **Roasting function** •
- **Actual temperature display** •
- **Rapid heating** •
- **Cooking time, cooking time end, timer, stopwatch** •
- **Long-term timer** •
- **Halogen light on the top** (W) 60
- **Halogen light on the side** (W) 2 x 10
- **Tray levels** (No.) 3
- **Digital services (Home Connect) either via LAN or wireless via WiFi.³** •³

### Accessories
- **Enamelled baking tray** 1
- **Size of largest baking tray** (cm²) 1,780
- **Wire rack** 1
- **Enamelled grill tray / wire rack for grill tray** 1/1
- **Glass tray** –

### Safety
- **Thermally insulated door with multiple glazing** 5-fold
- **Child lock / door lock / safety shut-off** •/•/•
- **Cooled housing with temperature protection** •

### Cleaning
- **Pyrolytic system** •
- **Gaggenau enamel** •
- **Heated air cleaning catalysers** •

### Connection
- **Total connected load** (kW) 5.38

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¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see page 5–6. ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
The ovens 400 series

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Checklist for appliance combinations 400 series

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 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 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.

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 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

BO 470/BO 450/BO 420
BO 470/BO 450/BO 420
BS 454/BS 474/BM 454
BS 454/BS 474/BM 454
BS 454/BS 474/BM 454
BS 454/BS 474/BM 454
CM 450
CM 450
DF
DF
DF
DF

Combination of 4, 76 cm / 30” wide appliances
Horizontal combination, 60 cm wide appliances

- BO 471/BO 451/BO 421
- BO 470/BO 450/BO 420
- BS 471/BS 451/BS 450
- BS 470/BS 450/BS 450
- CM 450
- CM 450
- BS 471/BS 451/BS 450
- CM 450
- BS 471/BS 451/BS 450
- CM 450
- CM 450

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 455/BS 475/BS 455
- BO 471/BO 451/BO 421
- CM 450
- CM 450
- BS 450/BS 470/BS 450
- CM 450
- BS 450/BS 470/BS 450
- CM 450
- CM 450
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
Horizontal combination, 60 cm wide appliances

Combination of 4 with warming drawer, 60 cm wide appliances
Planning notes for the installation of ovens and oven combinations 400 and 200 series

**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**

![Diagram showing installation next to each other]

---

**Cross section of the top/bottom door edge gaps**

![Diagram showing cross section of 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.
Included baking stone support and pizza paddle (heating element must be ordered separately).

Not in combination with pull-out system.

BS 029 002 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 text 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 14 – 15.

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.

*A energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Controls at the top
Right-hinged
BO 480 112
Stainless steel-backed full glass door
Width 76 cm

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

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 038 115
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.

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.

Please read the installation details regarding oven combination on page 14 – 15.

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.

*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.
Cleaning.
Defrosting.
Keeping warm.

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
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.

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 413.

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

Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyster 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 14 – 15.

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.
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 413.

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.

Please read the installation details regarding oven combination on page 14 – 15.

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.
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 413.

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.

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 016 105
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 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.

*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.

1 water inlet hose (3 m long)
1 outlet hose (3 m long)
1 wire rack
1 cooking container, stainless steel,
Included in the price
Width 76 cm
Stainless steel-backed full glass door
BS S 485 112
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, 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 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 gastronorm insert and roaster.
GN 114 130 Gastronorm insert, stainless steel, GN1/3 Unperforated, 40 mm deep, 1.5 l.
GN 114 230 Gastronorm insert, stainless steel, GN2/3 Unperforated, 40 mm deep, 3 l.
GN 124 130 Gastronorm insert, stainless steel, GN1/3 Perforated, 40 mm deep, 1.5 l.

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 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.
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.
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 413.

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 8 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 14 – 15.

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).
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
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 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.
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 202 390
Cooking container, non-stick, perforated, 40 mm deep, 5 l.
LA 046 117
Glass tray
24 mm deep.
CL ST0 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.
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.

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 413.

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 is 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 8 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 14 – 15.

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).

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

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

Controls at the bottom
Right-hinged
BS 474 112
Stainless steel-backed full glass door
Width 60 cm
BS 474 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged
BS 475 112
Stainless steel-backed full glass door
Width 60 cm
BS 475 102
Full glass door in Gaggenau Anthracite
Width 60 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 3G1
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.

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

**Right-hinged**
- BS 450 111: Stainless steel-backed full glass door Width 60 cm
- BS 450 101: Full glass door in Gaggenau Anthracite Width 60 cm

**Left-hinged**
- BS 451 111: Stainless steel-backed full glass door Width 60 cm
- BS 451 101: 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
2. Cooking container, stainless steel, unperforated
3. Wire rack
4. Plug-in core temperature probe
5. 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.

### Combustion 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.

### 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.

### 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 413.

### 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):

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>17002490</td>
<td>Descaling tablets</td>
</tr>
</tbody>
</table>

Please read the installation details regarding oven combination on page 14 – 15.

### 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.

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*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
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 + circulating 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 test display.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features
Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
80 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.

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 14 – 15.

Connection
Total connected load 3.1 kW.
Connection cable 1.5 m without plug.

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

Panel-free appliance with surface control module
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 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 14 – 15.

**Connection**

Total connected load 3.1 kW.
Connection cable 1.5 m without plug.
Controls at the top

Left-hinged

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

CM 450 102
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

- 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 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 413.

**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 approx. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
- Door opening angle approx. 155° - mounting distance to the wall has to be at least 650 mm.
- Door opening angle approx. 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 - see also page 42 – 43):
  - Part No. 17000705 Water filter
  - Part No. region-specific Descaling tablets
  - Part No. region-specific 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 14 – 15.

**Connection**

- Total connected load 1.6 kW.
- Connection cable 1.7 m with plug.
- Plan a LAN cable.
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
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.
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 14 – 15.

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 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 14 – 15.

Connection
Total connected load 0.32 kW. Connection cable 1.5 m, pluggable.
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 14 – 15.

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

Please read additional information on Home Connect on page 413.

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 14 – 15.

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.

Please read additional information on Home Connect on page 413.

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 14 – 15.

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.
Fully integrated Hygienic stainless steel interior with glass bottom Width 60 cm, Height 14 cm

* Suitable for 400 and 200 series

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.

Please read additional information on Home Connect on page 413.

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 14 – 15.

Connection
Total connected load 0.82 KW.
Connection cable 1.8 m, pluggable.
<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 016 105</td>
<td>Fully extendable telescopic rails and enamelled cast iron frame.</td>
</tr>
<tr>
<td>BA 018 106</td>
<td>Fully extendable telescopic rails and enamelled cast iron frame.</td>
</tr>
<tr>
<td>BA 020 381</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>
</tr>
<tr>
<td>BA 020 381</td>
<td>Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.</td>
</tr>
<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 028 115</td>
<td>Baking tray, enamelled 30 mm deep.</td>
</tr>
<tr>
<td>BA 036 105</td>
<td>Wire rack, chromium-plated Without opening, with feet.</td>
</tr>
<tr>
<td>BA 046 117</td>
<td>Glass tray 24 mm deep.</td>
</tr>
<tr>
<td>BA 226 106</td>
<td>Grill tray, enamelled 30 mm deep.</td>
</tr>
<tr>
<td>BA 056 115</td>
<td>Heating element for baking stone and Gastronorm roaster</td>
</tr>
<tr>
<td>BA 058 115</td>
<td>Heating element for baking stone and Gastronorm roaster</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>
</tr>
<tr>
<td>BA 058 133</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>
</tr>
<tr>
<td>BS 020 002</td>
<td>Pizza paddle, set of 2</td>
</tr>
<tr>
<td>GN 010 330</td>
<td>Adapter for gastronorm insert and roaster.</td>
</tr>
</tbody>
</table>
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 066 115 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).

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

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

GZ 010 011
Extension for water inlet and outlet (2 m long).
## Accessories and special accessories 400 series

### Baking tray, enamelled

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 026 115</td>
<td>15 mm deep</td>
<td>•</td>
</tr>
<tr>
<td>BA 028 115</td>
<td>30 mm deep</td>
<td>(2x)/+</td>
</tr>
</tbody>
</table>

### Pull-out rack

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 016 105</td>
<td>Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame</td>
<td>•</td>
</tr>
</tbody>
</table>
| BA 018 105 | Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame | *
| BA 010 301 | Triple telescopic pull-out rack for combi-steam oven | *

### Baking stone

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 056 133</td>
<td>incl. baking stone support and pizza paddle (heating element must be ordered separately)</td>
<td>•</td>
</tr>
</tbody>
</table>
| BA 058 133 | incl. baking stone support and pizza paddle (heating element must be ordered separately) | *

### Cooking container, steam oven

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 020 361</td>
<td>Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l</td>
<td>•</td>
</tr>
<tr>
<td>BA 020 370</td>
<td>Cooking container, stainless steel, perforated, 40 mm deep, 5 l</td>
<td>•</td>
</tr>
<tr>
<td>BA 020 381</td>
<td>Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l</td>
<td>•</td>
</tr>
<tr>
<td>BA 020 390</td>
<td>Cooking container, non-stick, perforated, 40 mm deep, 5 l</td>
<td>•</td>
</tr>
<tr>
<td>GN 114 130</td>
<td>GN 1/3, unperforated, 40 mm deep, 1.5 l</td>
<td>•</td>
</tr>
<tr>
<td>GN 114 230</td>
<td>GN 2/3, unperforated, 40 mm deep, 3 l</td>
<td>•</td>
</tr>
<tr>
<td>GN 124 130</td>
<td>GN 1/3, perforated, 40 mm deep, 1.5 l</td>
<td>•</td>
</tr>
<tr>
<td>GN 124 230</td>
<td>GN 2/3, perforated, 40 mm deep, 3 l</td>
<td>•</td>
</tr>
</tbody>
</table>

### Gastronorm roaster, cast aluminium

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>GN 340 230</td>
<td>GN 2/3, height 165 mm, non-stick</td>
<td>•</td>
</tr>
</tbody>
</table>

For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 414)

### GN-Adapter

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>GN 010 330</td>
<td>Adapter for gastronorm insert</td>
<td>•</td>
</tr>
</tbody>
</table>

### Glass tray

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 046 117</td>
<td>24 mm deep</td>
<td>•</td>
</tr>
</tbody>
</table>

### Wire rack

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 036 105</td>
<td>no opening, with feet</td>
<td>•</td>
</tr>
<tr>
<td>BA 038 105</td>
<td>no opening, with feet</td>
<td>(2x)/+</td>
</tr>
<tr>
<td>Part No. 672921</td>
<td>for grill trays BA 226 105, with opening, and feet</td>
<td>•</td>
</tr>
<tr>
<td>Part No. 706321</td>
<td>for grill tray ET-Nr. 687055, with opening and feet</td>
<td>(2x)/+</td>
</tr>
</tbody>
</table>

### Grill tray, enamelled

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 226 105</td>
<td>30 mm deep</td>
<td>•</td>
</tr>
<tr>
<td>Part No. 687055</td>
<td>with feet and rotisserie spit attachment, 30 mm deep</td>
<td>(2x)/+</td>
</tr>
</tbody>
</table>

### Heating element

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 056 115</td>
<td>Necessary accessory for baking stone BA 056 133</td>
<td>•</td>
</tr>
</tbody>
</table>
| BA 058 115 | Necessary accessory for baking stone BA 058 133 | *

### Pizza paddle

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 020 002</td>
<td>Set of 2</td>
<td>•</td>
</tr>
</tbody>
</table>

### Bean container

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Part No. 11015223</td>
<td>Bean container with lid</td>
<td>•</td>
</tr>
</tbody>
</table>

### Cleaning and care

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>CL 040 040</td>
<td>Cleaning cartridges, set of 4</td>
<td>•</td>
</tr>
<tr>
<td>Part No. 17000490</td>
<td>Descaling tablets, for combi-steam ovens, set of 4</td>
<td>•</td>
</tr>
<tr>
<td>Part No. 17000705</td>
<td>Water filter cartridge</td>
<td>•</td>
</tr>
<tr>
<td>Part No. 17000706</td>
<td>Water filter cartridge, set of 3</td>
<td>•</td>
</tr>
<tr>
<td>Part No. is region-specific</td>
<td>Descaling tablets available via after-sales service</td>
<td>•</td>
</tr>
<tr>
<td>Part No. is region-specific</td>
<td>Cleaning tablets available via after-sales service</td>
<td>•</td>
</tr>
</tbody>
</table>

### Water connection

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
<th>Double oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>GF 111 100</td>
<td>Descaling and neutralising filter, for first installation</td>
<td>•</td>
</tr>
<tr>
<td>GF 121 110</td>
<td>Filter cartridge for GF 111 100</td>
<td>•</td>
</tr>
<tr>
<td>GZ 010 011</td>
<td>Extension for water inlet and outlet hose</td>
<td>•</td>
</tr>
</tbody>
</table>

* Standard.
* Special accessory.
<table>
<thead>
<tr>
<th>Oven</th>
<th>Oven</th>
<th>Oven</th>
<th>Oven</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BO 480/BO 481</td>
<td>BO 470/BO 471</td>
<td>BO 450/BO 451</td>
<td>BO 420/BO 421</td>
<td>BS 484/BS 485</td>
<td>BS 470/BS 471</td>
<td>BS 454/BS 455</td>
</tr>
<tr>
<td>•/•</td>
<td>•/•</td>
<td>•/•</td>
<td>•/•</td>
<td>•/•</td>
<td>•/•</td>
<td>•/•</td>
</tr>
</tbody>
</table>

- **Pull-out rack**
  - BA 016 105: Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
  - BA 018 105: Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
  - BA 010 301: Triple telescopic pull-out rack for combi-steam oven

- **Baking stone**
  - BA 056 133: Incl. baking stone support and pizza paddle (heating element must be ordered separately)
  - BA 058 133: Incl. baking stone support and pizza paddle (heating element must be ordered separately)

- **Cooking container, 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
  - GN 114 130: GN 1/3, unperforated, 40 mm deep, 1.5 l
  - GN 114 230: GN 2/3, unperforated, 40 mm deep, 3 l
  - GN 124 130: GN 1/3, perforated, 40 mm deep, 1.5 l
  - GN 124 230: GN 2/3, perforated, 40 mm deep, 3 l

- **GN-Adapter**
  - GN 010 330: Adapter for gastronorm insert

- **Gastronorm roaster, cast aluminium**
  - GN 340 230: GN 2/3, height 165 mm, non-stick
  - For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 414)

- **Gastronorm roaster, cast aluminium**
  - GN 340 230: GN 2/3, height 165 mm, non-stick

- **Glass tray**
  - BA 046 117: 24 mm deep

- **Wire rack**
  - BA 036 105: No opening, with feet
  - BA 038 105: No opening, with feet

- **Part No. 672921 for grill trays BA 226 105, with opening, and feet**
  - •/• ∘ ∘ ∘

- **Part No. 706321 for grill tray ET-Nr. 687055, with opening and feet**
  - • (2x)/• ∘ ∘

- **Grill tray, enamelled**
  - BA 226 105: 30 mm deep

- **Heating element**
  - BA 056 115: Necessary accessory for baking stone BA 056 133
  - BA 058 115: Necessary accessory for baking stone BA 058 133

- **Pizza paddle**
  - BS 020 002: Set of 2

- **Bean container**
  - Part No. 11015223: Bean container with lid

- **Cleaning and care**
  - CL S10 040: Cleaning cartridges, set of 4
  - Part No. 17002490: Descaling tablets, for combi steam ovens, set of 4
  - Part No. 17000705: Water filter cartridge
  - Part No. 17000706: Water filter cartridge, set of 3

- **Water connection**
  - GF 111 100: Descaling and neutralising filter, for first installation
  - GF 121 110: Filter cartridge for GF 111 100
  - GZ 010 011: Extension for water inlet and outlet hose

- **Part No. is region-specific**

- **Descaling tablets available via after-sales service**

- **Part No. is region-specific**

- **Cleaning tablets available via after-sales service**

- **Cooling appliances**
  - Cooktops
  - Ovens
  - 400 series
  - EB 333
  - Energy Label
  - Home Connect
  - Accessories
  - Dishwashers
  - Washing machine
  - Extractors
  - Vario cooktops
  - Cooltope
  - Extras
## Accessories and special accessories 400 series

**Baking tray, enamelled**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Deep (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 026 115</td>
<td>15 mm deep</td>
</tr>
<tr>
<td>BA 028 115</td>
<td>30 mm deep</td>
</tr>
</tbody>
</table>

**Pull-out rack**

- BA 016 105: Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
- BA 018 105: Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
- BA 010 301: Triple telescopic pull-out rack for combi-steam oven

**Baking stone**

- BA 056 133: incl. baking stone support and pizza paddle (heating element must be ordered separately)
- BA 068 133: incl. baking stone support and pizza paddle (heating element must be ordered separately)

**Cooking container, 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
- GN 114 130: GN 1/3, unperforated, 40 mm deep, 1.5 l
- GN 114 230: GN 2/3, unperforated, 40 mm deep, 3 l
- GN 124 130: GN 1/3, perforated, 40 mm deep, 1.5 l
- GN 124 230: GN 2/3, perforated, 40 mm deep, 3 l

**Gastronorm roaster, cast aluminium**

- GN 340 230: GN 2/3, height 165 mm, non-stick

For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 414)

**GN-Adapter**

- GN 010 330: Adapter for gastronorm insert

**Glass tray**

- BA 046 117: 24 mm deep

**Wire rack**

- BA 036 105: no opening, with feet
- BA 038 105: no opening, with feet
- Part No. 672921: for grill trays BA 226 105, with opening and feet
- Part No. 706321: for grill tray ET-Nr. 687055, with opening and feet

**Grill tray, enamelled**

- BA 226 105: 30 mm deep
- Part No. 687065: with feet and rotisserie spit attachment, 30 mm deep

**Heating element**

- BA 056 115: Necessary accessory for baking stone BA 056 133
- BA 058 115: Necessary accessory for baking stone BA 058 133

**Pizza paddle**

- BS 020 002: Set of 2

**Bean container**

- Part No. 11015223: Bean container with lid

**Cleaning and care**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>CL S10 040</td>
<td>Cleaning cartridges, set of 4</td>
</tr>
<tr>
<td>Part No. 170002490</td>
<td>Descaling tablets, for combi steam ovens, set of 4</td>
</tr>
<tr>
<td>Part No. 17000705</td>
<td>Water filter cartridge</td>
</tr>
<tr>
<td>Part No. 17000706</td>
<td>Water filter cartridge, set of 3</td>
</tr>
<tr>
<td>Part No. is region-specific</td>
<td>Descaling tablets available via customer service</td>
</tr>
<tr>
<td>Part No. is region-specific</td>
<td>Cleaning tablets available via customer service</td>
</tr>
</tbody>
</table>

**Water connection**

- GF 111 100: Descaling and neutralising filter, for first installation
- GF 121 110: Filter cartridge for GF 111 100
- GZ 010 011: Extension for water inlet and outlet hose

• Standard.
* Special accessory.
| Part No. 672921 for grill trays BA 226 105, with opening, and feet |
| Part No. 706321 for grill tray ET-Nr. 687055, with opening and feet |
| Grill tray, enamelled BA 226 105 30 mm deep Part No. 687055 with feet and rotisserie spit attachment, 30 mm deep |
| Heating element BA 056 115 Necessary accessory for baking stone BA 056 133 |
| Heating element BA 058 115 Necessary accessory for baking stone BA 058 133 |
| Pizza paddle BS 020 002 Set of 2 |
| Bean container Part No. 11015223 Bean container with lid |
| Cleaning and care CL S10 040 Cleaning cartridges, set of 4 Part No. 17002490 Descaling tablets, for combi steam ovens, set of 4 Part No. 17000705 Water filter cartridge Part No. 17000706 Water filter cartridge, set of 3 Part No. is region-specific Descaling tablets available via customer service Part No. is region-specific Cleaning tablets available via customer service |
| Water connection GF 111 100 Descaling and neutralising filter, for first installation GF 121 110 Filter cartridge for GF 111 100 GZ 010 011 Extension for water inlet and outlet hose |

---

**Table:**

| BM 450/BM 451 CM450 DV 461 WS 482 WS 461 WS 462 |
| Combi-microwave oven Fully automatic espresso machine Vacuuming drawer Warming drawer Culinary warming drawer Culinary warming drawer |

---

**Note:**

• Standard.

○ Special accessory.

---

**Cooling appliances Cooktops Ovens 400 series Ovens 400 series**
**Ovens 400 series**

### Appliance type
- Double oven: BX 480/BX 481
- Oven: BO 480/BO 481

### Dimensions
- **Width (cm)**: 76
- **Appliance dimensions W x H x D**:
  - BX 480 752 x 1,428 x 547
  - BX 481 752 x 670 x 547
  - BO 480 724 x 1,425 x 547
  - BO 481 724 x 665 x 547
- **Niche dimensions W x H x D**:
  - BX 480 624 x 435 x 403
  - BX 481 624 x 435 x 403
  - BO 480 475 x 383 x 414
  - BO 481 475 x 383 x 414
- **Net weight (kg)**: 152

### Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)
- **Net volume (l)**: 110
- **Number of cooking compartments**: 2
- **Energy efficiency class with eco hot air**
  - BX 480/481: A
  - BO 480/481: A
- **Energy Efficiency Index (EEI)**: 96
- **Energy consumption with top / bottom heat** (kWh):
  - BX 480/481: 1.53
  - BO 480/481: 1.53
- **Energy consumption with eco hot air** (kWh):
  - BX 480/481: 0.97
  - BO 480/481: 0.97
- **Heat source**: Electric

### Heating methods
- **Temperature range (°C)**:
  - BX 480/481: 30–300
  - BO 480/481: 30–300
- **Hot air / Eco hot air / top + bottom heat**
  - BX 480/481: •/•/•
  - BO 480/481: •/•/•
- **Top heat / bottom heat / hot air + bottom heat**
  - BX 480/481: •/•/•
  - BO 480/481: •/•/•

### Handling
- **TFT touch display**: •
- **Controls at the top / centered / at the bottom**: –/•/–
- **Automatic door opening**: –
- **Clear text display (No. of languages)**:
  - BX 480/481: 25
  - BO 480/481: 44
- **Individual recipes**: –
- **Door opening angle (°)**: 180

### Features
- **Electronic temperature control**: •
- **Three-Point core temperature probe**: * (bottom only)
- **Automatic programmes**: –
- **Rotisserie spit**: * (bottom only)
- **Baking stone socket**: •
- **Cooking time, cooking time end, timer, stopwatch**: •
- **Long-term timer**: •
- **Halogen light on the top** (W):
  - BX 480/481: 50
  - BO 480/481: 50
- **Halogen light on the side** (W):
  - BX 480/481: 2 x 10
  - BO 480/481: 2 x 10
- **Rapid heating**: •
- **Heating methods**:
  - BX 480/481: •/•/•
  - BO 480/481: •/•/•

### Accessories
- **Enamelled baking tray**: 1 per cooking compartment
- **Size of largest baking tray**: 1.780
- **Wire rack**: 1 per cooking compartment
- **Enamelled grill tray / wire rack for grill tray**: 1/1
- **Glass tray**: –
- **Digital services (Home Connect) either via LAN or wireless via WiFi³**: –

### Safety
- **Thermally insulated door with multiple glazing**: 4-fold
- **Child lock / door lock / safety shut-off**: •/•/•
- **Cooled housing with temperature protection**: –

### Cleaning
- **Pyrolytic system**: •
- **Gaggenau enamel**: •
- **Heated air cleaning catalyser**: •

### Connection
- **Total connected load (kW)**:
  - BX 480/481: 9.2
  - BO 480/481: 5.52

---

* Standard. – Not available.

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

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

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

<table>
<thead>
<tr>
<th>Oven</th>
<th>Oven</th>
<th>Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BO 470/471</td>
<td>BO 460/461</td>
<td>BO 420/421</td>
</tr>
<tr>
<td>BO 470/471 112</td>
<td>BO 460/461 112</td>
<td>BO 420/421 112</td>
</tr>
<tr>
<td>BO 470/471 102</td>
<td>BO 460/461 102</td>
<td>BO 420/421 102</td>
</tr>
<tr>
<td>Width (cm)</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td>590 x 595 x 547</td>
<td>590 x 595 x 547</td>
</tr>
<tr>
<td></td>
<td>47</td>
<td>47</td>
</tr>
<tr>
<td></td>
<td>560 x 590 x 550</td>
<td>560 x 590 x 550</td>
</tr>
<tr>
<td></td>
<td>64</td>
<td>56</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>76</td>
<td>76</td>
</tr>
<tr>
<td></td>
<td>475 x 383 x 414</td>
<td>475 x 383 x 414</td>
</tr>
<tr>
<td></td>
<td>96</td>
<td>96</td>
</tr>
<tr>
<td></td>
<td>1.25</td>
<td>1.25</td>
</tr>
<tr>
<td></td>
<td>0.83</td>
<td>0.83</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>152</td>
<td>77</td>
</tr>
<tr>
<td>Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)</td>
<td>110 per cooking compartment</td>
<td>76</td>
</tr>
<tr>
<td>Number of cooking compartments</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>Interior dimensions W x H x D (mm)</td>
<td>624 x 435 x 403</td>
<td>624 x 435 x 403</td>
</tr>
<tr>
<td>Energy efficiency class with eco hot air per cooking compartment</td>
<td>96 above, 121 below</td>
<td>96</td>
</tr>
<tr>
<td>Energy consumption with top / bottom heat (kWh)</td>
<td>1.53</td>
<td>1.25</td>
</tr>
<tr>
<td>Energy consumption with eco hot air (kWh)</td>
<td>0.97 above, 1.22 below</td>
<td>0.83</td>
</tr>
<tr>
<td>Heating methods</td>
<td>•/•/•</td>
<td>•/•/•</td>
</tr>
<tr>
<td>Top heat / bottom heat / hot air + bottom heat</td>
<td>•/•/•</td>
<td>•/•/•</td>
</tr>
<tr>
<td>Top + ¹/₃ bottom heat</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>¹/₃ top + bottom heat</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>Hot air + ¹/₃ bottom heat</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>Full surface grill + circulated air</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Full surface grill</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Compact grill</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>Baking stone function</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Roaster function</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>Dough proofing / defrosting / keeping warm</td>
<td>•/•/•</td>
<td>•/•/–</td>
</tr>
<tr>
<td>Door opening angle (°)</td>
<td>180</td>
<td>180</td>
</tr>
<tr>
<td>Electronic temperature control</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Three-Point core temperature probe</td>
<td>• (bottom only)</td>
<td>•</td>
</tr>
<tr>
<td>Automatic programmes</td>
<td>–</td>
<td>•</td>
</tr>
<tr>
<td>Rotisserie spit</td>
<td>• (bottom only)</td>
<td>–</td>
</tr>
<tr>
<td>Baking stone socket</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Roasting function</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>Actual temperature display</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Rapid heating</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Cooking time, cooking time end, timer, stopwatch</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Long-term timer</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Halogen light on the top (W)</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>Halogen light on the side (W)</td>
<td>2 x 10</td>
<td>2 x 10</td>
</tr>
<tr>
<td>Tray levels (No.)</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Digital services (Home Connect) either via LAN or wireless via WiFi³</td>
<td>–</td>
<td>•³</td>
</tr>
<tr>
<td>Accessories</td>
<td>Enamelled baking tray</td>
<td>1</td>
</tr>
<tr>
<td>Size of largest baking tray (cm²)</td>
<td>1.780</td>
<td>1.200</td>
</tr>
<tr>
<td>Wire rack</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Enamelled grill tray / wire rack for grill tray</td>
<td>1/1</td>
<td></td>
</tr>
<tr>
<td>Glass tray</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>Safety</td>
<td>Thermally insulated door with multiple glazing</td>
<td>4-fold</td>
</tr>
<tr>
<td>Child lock / door lock / safety shut-off</td>
<td>•/–</td>
<td>•/•/•</td>
</tr>
<tr>
<td>Cooled housing with temperature protection</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Cleaning</td>
<td>Pyrolytic system</td>
<td>•</td>
</tr>
<tr>
<td>Gaggenau enamel</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>Heated air cleaning catalyser</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>Connection</td>
<td>Total connected load (kW)</td>
<td>9.2</td>
</tr>
</tbody>
</table>

¹ Appliance depth: the immersion depth of the appliance in the niche.
² Special accessory, see pages 38 – 43.
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Combi-steam ovens 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BS 484/BS 486</td>
<td>BS 470/BS 471</td>
</tr>
<tr>
<td>Stainless steel-backed full glass door</td>
<td>BS 484/BS 485 112</td>
<td>BS 470/BS 471 112</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BS 474/BS 475</td>
<td>BS 450/BS 451</td>
</tr>
<tr>
<td>BS 470/BS 471 112</td>
<td>BS 454/BS 455 111</td>
<td></td>
</tr>
</tbody>
</table>

### Dimensions

| Width (cm) | 76 | 60 |
| Door panel extension from furniture cavity (mm) | 47 | 47 |
| Niche dimensions W x H x D (mm) | 724 x 450 x 550 | 560 x 450 x 550 |
| Side-opening door right-hinged / left-hinged | BS 484/BS 485 112 | BS 470/BS 471 112 |
| Net weight (kg) | 53 | 47 |

### Volume / Energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)

| Net volume (l) | 50 | 50 |
| Number of cooking compartments | 1 | 1 |
| Interior dimensions W x H x D (mm) | 501 x 246 x 406 | 501 x 246 x 406 |
| Energy efficiency class with hot air + 30 % humidity | A | A |
| Energy Efficiency Index (EEI) | 94.7 | 94.7 |
| Energy consumption with hot air + 30 % humidity (kWh) | 0.72 | 0.60 |
| Heat source (min) | Electric | Electric |

### Heating methods

| Temperature range (°C) | 30–230 | 30–230 |
| 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

| TFT touch display | • | • |
| Controls at the top / at the bottom | –/– | –/– |
| Automatic door opening | • | • |
| Clear text display (No. of languages) | 44 | 44 |
| Individual recipes | 50 | 50 |
| Door opening angle (°) | 180° | 180° |

### Features

| Steaming without pressure | • | • |
| Electronic temperature control | • | • |
| Full surface grill behind glass ceramic (W) | 2,000 | 2,000 |
| Steam removal / misting | •/• | •/• |
| Three-Point core temperature probe | • | • |
| Automatic programmes | • | • |
| Actual temperature display | • | • |
| Cooking time, cooking time end, timer, stopwatch | • | • |
| Long-term timer | • | • |
| Automatic boiling point detection | • | • |
| Capacity display for filter cartridge | • | • |
| Water tank capacity / water level warning | –/– | –/– |
| LED light on the side (W) | 2 x 10 | 2 x 10 |
| Tray levels / stainless steel cooking interior | 3/• | 3/• |
| Digital services (Home Connect) either via LAN or wireless via WiFi | • | • |

### Accessories

| Size of largest baking tray (cm²) | 810 | 810 |
| Wire rack | 1 | 1 |
| Cooking container, stainless steel, 40 mm, perforated / unperforated | 1/1 | 1/1 |
| Cleaning cartridge | 4 | 4 |
| Descaling tablets | Part No. 17002490 | Part No. 17002490 |

### Safety

| Thermally insulated door with multiple glazing | 3fold | 3fold |
| Child lock / door lock / safety shut-off | •/•/• | •/•/• |
| Cooled housing with temperature protection | • | • |

### Cleaning

| Cleaning programme | • | • |
| Descaling programme / drying programme | •/• | •/• |
| Automatic drying of the cavity at the end of the cooking process | • | • |

### Connection

| Total connected load (kW) | 3.15 | 3.15 |

### Notes

1. Appliance depth: the immersion depth of the appliance in the niche.
2. Special accessory, see pages 38 – 43.
3. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

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

- **Combi-steam oven**

### Dimensions

- **Width (cm)**: 76, 60
- **Appliance dimensions W x H x D (mm)**: 752 x 455 x 540, 590 x 455 x 540
- **Door panel extension from furniture cavity (mm)**: 47
- **Niche dimensions W x H x D (mm)**: 724 x 450 x 550, 560 x 450 x 550
- **Net weight (kg)**: 53, 47
- **Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)**
  - **Net volume (l)**: 50
- **Number of cooking compartments**: 1
- **Interior dimensions W x H x D (mm)**: 501 x 246 x 406
- **Energy efficiency class with hot air + 30 % humidity**
  - **Energy Efficiency Index (EEI)**: 94.7
- **Energy consumption with hot air + 30 % humidity (kWh)**: 0.72
- **Heat source (min)**: Electric
- **Heating methods**
  - Temperature range (°C): 30–230
  - 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**
  - TFT touch display
  - Controls at the top / at the bottom
  - Automatic door opening
  - Clear text display (No. of languages): 44
- **Features**
  - Steaming without pressure
  - Electronic temperature control
  - Full surface grill behind glass ceramic (W): 2.000
  - Steam removal / misting
  - Three-Point core temperature probe
  - Automatic programmes
  - Actual temperature display
  - Cooking time, cooking time end, timer, stopwatch
  - Long-term timer
  - Automatic boiling point detection
  - Capacity display for filter cartridge
  - LED light on the side (W): 2 x 10
  - Tray levels / stainless steel cooking interior (No.): 3
- **Energy consumption**
  - **Total connected load (kW)**: 3.15
- **Connection**
  - Fixed inlet and outlet water connection

### Accessories

- **Size of largest baking tray (cm²)**: 810
- **Wire rack**: 1
- **Cooking container, stainless steel, 40 mm, perforated / unperforated**: 1/1
- **Cleaning cartridge**: 4
- **Descaling tablets Part No. 17002490**: 4

### Safety

- Thermally insulated door with multiple glazing
- Child lock / door lock / safety shut-off
- Cooled housing with temperature protection
- Cleaning programme
- Descaling programme / drying programme
- Automatic drying of the cavity at the end of the cooking process.

### Notes

- “A” indicates availability.
- “/” indicates non-availability.
- “/ /” indicates availability and non-availability.
- “/ / /” indicates availability and non-availability.
- “Part No. 17002490” indicates availability and non-availability.
- “Cooling appliances Cooktops Ovens 400 series” indicates availability and non-availability.
### Combi-microwave ovens 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Combi-microwave oven</th>
<th>Combi-microwave oven</th>
<th>Combi-microwave oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BM 484/BM 485</td>
<td>BM 450/BM 451</td>
<td>BM 454/BM 455</td>
</tr>
<tr>
<td>Stainless steel-backed full glass door</td>
<td>BM 484/485 110</td>
<td>BM 450/451 110</td>
<td>BM 454/455 110</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BM 450/451 100</td>
<td>BM 454/455 100</td>
<td></td>
</tr>
</tbody>
</table>

**Dimensions**

| Width (cm) | 76 | 60 | 60 |
| Appliance dimensions W x H x D¹ | 752 x 455 x 535 | 590 x 455 x 535 | 590 x 455 x 535 |
| Door panel extension from furniture cavity (mm) | 47 | 47 | 47 |
| Niche dimensions W x H x D (mm) | 724 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 |
| Net weight (kg) | 50 | 46 | 46 |

**Volumen**

| Capacity | 36 | 36 | 36 |
| Interior dimensions W x H x D (mm) | 445 x 236 x 348 | 445 x 236 x 348 | 445 x 236 x 348 |

**Heating methods / Programmes**

| Maximum microwave output (W) | 1,000 | 1,000 | 1,000 |
| Hot air with temperature range (°C) | 40, 100–250 | 40, 100–250 | 40, 100–250 |
| Full surface grill + hot air with temperature range (°C) | 100–250 | 100–250 | 100–250 |
| Full surface grill + circulated air with temperature range (°C) | 100–250 | 100–250 | 100–250 |
| Full surface grill as quartz grill with levels of intensity (No.) | 3 | 3 | 3 |
| Maximum grill output (W) | 2,000 | 2,000 | 2,000 |
| Maximum Hot air output (W) | 1,950 | 1,950 | 1,950 |
| Maximum microwave output for combination with grill and oven (W) | 600 | 600 | 600 |
| Sequential operation of up to 5 modes incl. programming of combined operation and rest time | • | • | • |
| Automatic weight feature (No.) | 15 | 15 | 15 |

**Handling**

| TFT touch display | • | • | • |
| Controls at the top / at the bottom | * / – | * / – | * / – |
| Automatic door opening | • | • | • |
| Clear text display (No. of languages) | 25 | 25 | 25 |
| Individual recipes | 50 | 50 | 50 |
| Door opening angle | 180° | 180° | 180° |

**Features**

| Electronic temperature control | • | • | • |
| Actual temperature display | • | • | • |
| Rapid heating | • | • | • |
| Innowave | • | • | • |
| Cooking time, switch-off time, short-term timer, stop watch | * / * / * / * | * / * / * / * | * / * / * / * |
| Long-term timer | • | • | • |
| Interior lighting, side (W) | 60 | 60 | 60 |
| Rack levels (No.) | 4 | 4 | 4 |

**Accessories**

| Glass tray | • | • | • |
| Wire rack | • | • | • |
| Glass rod | • | • | • |

**Safety**

| Thermally insulated door with multiple glazing | • | • | • |
| Child lock / safety shut-off | * / * | * / * | * / * |
| Triple door lock | • | • | • |
| Cooled housing with temperature protection | • | • | • |

**Cleaning**

| Catalytic special enamelling at interior back wall | • | • | • |
| Stainless steel interior with ceramic base. | • | • | • |

**Connection**

| Total connected load (kW) | 3.1 | 3.1 | 3.1 |

* Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
### Fully automatic espresso machine 400 series

**Appliance type**
- Stainless steel-backed glass front
- Full glass door in Gaggenau Anthracite

**Dimensions**
- **Width** (cm): 60
- **Appliance dimensions W x H x D¹** (mm): 590 x 455 x 444
- **Door panel extension from furniture cavity** (mm): 47
- **Niche dimensions W x H x D** (mm): 560 x 450 x 550
- **Net weight** (kg): 22

**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**
- TFT touch display •
- Controls at the top •
- Automatic door opening •
- Clear text display (No. of languages): 25
- Beverages can be personalised and memorised (No.): 8
- Beverage size settings (No.): 3
- Coffee strength levels (No.): 8
- Coffee temperature levels (°C): 10
- Hot water temperature levels (°C):
- Coffee-milk ratio levels •
- Height adjustable coffee dispenser up to (cm): 15
- Programmable basic settings •
  - Lighting scenarios (No.): 7
  - Capacity unit (ml/lit.oz.):
  - Adjustability of dispensing per type and size of beverage to match the cup size •
  - Standby after (min, h): 5 min to 12 h
  - Water hardness (No. of levels): 3, water-softening system
  - Water filter •

**Features**
- Aroma brewing technology •
- Grinding unit with ceramic discs •
- Automatic adjustment of ground coffee quantity •
- Continuous flow heater •
- Pump pressure (bar): 19
- Integrated milk system •
- Insulated milk container (l): 0.5
- Bean container (g): 500
- Separate container for second ground coffee type •
- Grinding level control •
- Volume of adjustable brewing chamber (g): 8 to 12
- Double grinding and brewing cycles for extra intensity for one beverage •
- Double grinding and brewing cycles for two beverages •
- Removable water tank (l): 2.4
- Water filter cartridge for water tank: 1
- Single portion cleaning •
- Electronic water filter exchange indicator •
- Electronic fill level control for milk, water and coffee beans •
- Electronic fill level control for drip tray and coffee residues container •
- Integrated LED lighting •

**Safety**
- Child lock •

**Cleaning**
- Fully automatic rinse programme when switching on/off •
- Automatic quick rinsing of milk system •
- Automatic cleaning and descaling programme •
- Automatic cleaning programme •
- Automatic descaling programme •
- Removable brewing unit •
- Coffee residue container and drip tray removable and dishwasher-safe •
- Beverage dispenser removable and dishwasher-safe •
- Emptying programme to prepare the appliance for holiday or transportation •
- Empty-grinding function, if using a new type of beans •

**Connection**
- Total connected load (kW): 1.6

---

¹ Appliance depth: the immersion depth of the appliance in the niche.

- Standard: Not available.
### Vacuuming drawer 400 series

#### Appliance type
- Stainless steel-backed glass front: DV 461 110
- Glass front in Gaggenau Anthracite: DV 461 100
- Fully integrated: DV 061 100

#### Dimensions
<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>60</td>
</tr>
<tr>
<td>Appliance dimensions W x H x D¹ (mm)</td>
<td>590 x 140 x 532</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity (mm)</td>
<td>47</td>
</tr>
<tr>
<td>Niche dimensions W x H x D (mm)</td>
<td>560 x 140 x 550</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>31</td>
</tr>
</tbody>
</table>

#### Volume
<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net volume (l)</td>
<td>7</td>
</tr>
<tr>
<td>Interior dimensions W x H x D (mm)</td>
<td>210 x 95 x 275</td>
</tr>
<tr>
<td>Maximum size of vacuuming bags W x L (mm)</td>
<td>240 x 350</td>
</tr>
</tbody>
</table>

#### Usage
- Vacuuming levels (3, max. 99 %)
- Vacuuming of bags and containers
- Vacuuming of vacuuming containers and bottles
- Vacuuming of liquids
- Drying program for vacuuming pump
- Warming function

#### Handling
- Sensor Control
- Handleless drawer
- Recessed grip
- Push-to-open system
- Cushioned closing system

#### Features
- Stainless steel vacuuming chamber
- Maximum load (kg) 10
- Applicable height (mm) 80
- Safety glass cover
- Sealing bar, non-stick, removable
- Raised vacuuming platform
- Connection with tube for vacuuming outside the chamber
- Utility space in vacuuming chamber, W x L (mm) 210 x 275
- Membrane avoiding reflow of liquids during external vacuuming
- Vacuuming bags, small, 180 mm x 280 mm (pcs.) 50
- Vacuuming bags, large, 240 mm x 350 mm (pcs.) 50
- Plug for vacuuming bottles (pcs.) 3
- Adaptor for bottle plugs

#### Connection
- Total connected load (kW) 0.32

---

* Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
## Warming drawers 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel-backed glass front</td>
<td>WS 482 110</td>
<td>WS 461 112</td>
<td>WS 462 112</td>
<td></td>
</tr>
<tr>
<td>Glass front in Gaggenau Anthracite</td>
<td>WS 461 102</td>
<td>WS 462 102</td>
<td></td>
<td>WS 061 102</td>
</tr>
<tr>
<td>Fully integrated</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th>Metric</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>76</td>
<td>60</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>Appliance dimensions W x H x D¹</td>
<td>752 x 208 x 548</td>
<td>590 x 140 x 524</td>
<td>590 x 140 x 524</td>
<td>590 x 140 x 524</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity (mm)</td>
<td>47</td>
<td>47</td>
<td>47</td>
<td>47</td>
</tr>
<tr>
<td>Niche dimensions W x H x D</td>
<td>724 x 203 x 550</td>
<td>560 x 140 x 550</td>
<td>560 x 140 x 550</td>
<td>560 x 140 x 550</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>29</td>
<td>18</td>
<td>23</td>
<td>17</td>
</tr>
</tbody>
</table>

### Volume

<table>
<thead>
<tr>
<th>Metric</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net volume (l)</td>
<td>38</td>
<td>20</td>
<td>54</td>
<td>20</td>
</tr>
<tr>
<td>Interior dimensions W x H x D (mm)</td>
<td>606 x 132 x 480</td>
<td>547 x 91 x 410</td>
<td>547 x 241 x 410</td>
<td>547 x 91 x 410</td>
</tr>
<tr>
<td>Number of table settings (No.)</td>
<td>10</td>
<td>6</td>
<td>12</td>
<td>6</td>
</tr>
</tbody>
</table>

### Heating methods

<table>
<thead>
<tr>
<th>Heating methods</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Defrosting of meals / proving of yeast dough</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preheating of small beverage containers</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Keeping meals warm / slow cooking meals</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Warming ovenware</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Low temperature cooking</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperature range 30°C to 80°C (temperature levels)</td>
<td>40 - 80°C</td>
<td>6</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Further heating methods via App</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Handling

<table>
<thead>
<tr>
<th>Handling</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Touch key operation</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Status display, visible in the glass front</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Time setting via App</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Handleless drawer</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Recessed grip</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cushioned closing system</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Home Connect</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Interior light</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maximum load (kg)</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>Stainless steel interior with glass bottom</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fan for even heat distribution</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Connection

<table>
<thead>
<tr>
<th>Metric</th>
<th>Warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total connected load (kW)</td>
<td>0.81</td>
<td>0.82</td>
<td>0.82</td>
<td>0.82</td>
</tr>
</tbody>
</table>

- Standard.  - Not available.
- ¹ Appliance depth: the immersion depth of the appliance in the niche.
The ovens 200 series

- Checklist for appliance combinations 200 series 54
- Ovens 200 series 56
- Combi-steam ovens 200 series 60
- Steam ovens 200 series 66
- Combi-microwave ovens 200 series 68
- Microwave ovens 200 series 70
- Fully automatic espresso machines 200 series 72
- Vacuuming drawers 200 series 74
- Warming drawers 200 series 75
- Accessories | special accessories 200 series 78
- Technical specifications 200 series 82
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 14 – 15.

All appliances shown can be obtained in these appliance colors:

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

Combination of 4 with warming drawer, 60 cm wide appliances
Controls at the top

Right-hinged

BO P 250 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BO P 250 112
Full glass door in Gaggenau Metallic
Width 60 cm

BO P 250 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BO P 251 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BO P 251 112
Full glass door in Gaggenau Metallic
Width 60 cm

BO P 251 132
Full glass door in Gaggenau Silver
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 036 105
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.
GN2/3, height 165 mm, non-stick.

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).
80 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 413.

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.

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 14 – 15.

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.
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 413.

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.

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 14 – 15.

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.
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, long-term timer (certified by Star-K).
- 60 W halogen light on the top.

Special accessories
- BA 056 130
  Baking stone.
- 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).
- BA 216 102
  Quadruple 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.

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

SAFETY

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

Cleaning
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.

For installation underneath cooktops:
Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm.

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 14 – 15.

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.

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

### Special services
- **Home Connect**

### 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 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 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.**
- **Corridor 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
  - ISO228-G 3/4'' (Ø 26,4 mm) extendable
  - Inlet hose 3,0 m with connection pipe thread
  - Connecting cable 1.8 m with plug.
  - Plan a LAN cable.

### ISO228-G 3/4” (Ø 26,4 mm) extendable

### Installation accessories
- **GF 111 100**
- **GF 121 110**
- **GZ 010 011**

### Special accessories
- **BA 010 301**
- **BA 020 361**
- **BA 020 370**
- **BA 020 381**
- **BA 020 390**
- **BA 046 117**
- **CL S10 040**

---

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

- Measurements in mm:
  - 450 mm
  - 455 mm
  - 590 mm
  - 595 mm

- A: Socket

View from rear:

- Measurements in mm:
  - 100 mm
  - 139 mm
  - 25 mm

A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet
Combisteam oven 200 series
BSP 260/BSP 261

- Flush installation
- Fixed inlet and outlet water connection
- Large cavity
- LED light source
- External steam generation
- Steam injection
- Hot air up 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 combi 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.
- Mistin.
- 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 413.

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.
- Grease filter, dishwash-safe.
- Strainer filter, removable.

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 door panel surface of the appliance extends 21 mm from the furniture cavity.
- The outer edge of the door handle extends 122 mm from the furniture cavity.
- Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
- Corridor 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 14 – 15.

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.

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>BS P 260/BS P 261</th>
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<td>A++ to D</td>
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</table>

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 combisteam 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.
- GN 010 330 Adapter for gastronorm insert and roaster.
measurements in mm

Side view of BSP 260/270 above BOP

measurements in mm

View from rear

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

measurements in mm
Combisteam oven 200 series

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 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.
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 413.

*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

**BSP 220/BSP 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 l

**Heating methods**

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

**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**

- Removable 1.7 litre water tank.
- Water level warning.
- Actual temperature display.
- Timer functions: cooking time, cooking time end, 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 413.

**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 BS.
- 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.

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**Controls at the top**

**Right-hinged**

- **BSP 220 101**
  - Full glass door in Gaggenau Anthracite
  - Width 60 cm
- **BSP 220 111**
  - Full glass door in Gaggenau Metallic
  - Width 60 cm
- **BSP 220 131**
  - Full glass door in Gaggenau Silver
  - Width 60 cm

**Left-hinged**

- **BSP 221 101**
  - Full glass door in Gaggenau Anthracite
  - Width 60 cm
- **BSP 221 111**
  - Full glass door in Gaggenau Metallic
  - Width 60 cm
- **BSP 221 131**
  - 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

**Special accessories**

- **BA 220 360**
  - Cooking container, stainless steel, unperforated, 35 mm deep, 5 l.
- **BA 220 370**
  - Cooking container, stainless steel, perforated, 35 mm deep, 5 l.
- **BA 046 117**
  - Glass tray
  - 24 mm deep.
- **CL S30 040**
  - Descaling tablets, set of 4.

For combisteam ovens and steam ovens.

- **GN 114 130**
  - Gastronorm insert, stainless steel, GN 1/3
- **GN 114 230**
  - Gastronorm insert, stainless steel, GN 2/3
- **GN 124 130**
  - Gastronorm insert, stainless steel, GN 1/3
- **GN 124 230**
  - Gastronorm insert, stainless steel, GN 2/3

**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
Controls at the top

Right-hinged

BMP 250 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 250 110
Full glass door in Gaggenau Metallic
Width 60 cm

BMP 250 130
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 251 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 251 110
Full glass door in Gaggenau Metallic
Width 60 cm

BMP 251 130
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

1 combination wire rack
1 glass tray

Combi-microwave 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

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 14 – 15.

Connection
Total connected load 3.1 kW.
Connection cable 1.5 m without plug.
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

### Programs
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 14 – 15.

### Connection
- Total connected load 2.0 kW.
- Connection cable 1.7 m, pluggable.
Fully automatic espresso machine
200 series

- 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,
Caffè Americano / 2 x Caffè Americano,
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 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 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 residues.
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 413.

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 dispense.

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. 165° - 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 - see also page 80 – 81):
Part No. 17000705 Water filter
Part No. region-specific Cleaning tablets
Part No. region-specific Descaling tablets
Part No. Home Connect on page 413.
Specialities from all over the world.

Remote control and monitoring.

Connection
Total connected load 1.6 kW.
Connection cable 1.7 m with plug.
Plan a LAN cable.
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 14 – 15.

**Connection**

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

**WS P 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

Please read additional information on Home Connect on page 413.

**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 14 - 16.

**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 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 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.

Please read additional information on Home Connect on page 413.

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 14 – 15.

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. For exact allocation see page 80 – 81.

<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 016 105</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>
</tr>
<tr>
<td>BA 020 381</td>
<td>Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.</td>
</tr>
<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>
</tr>
<tr>
<td>BA 226 105</td>
<td>Grill tray, enamelled  30 mm deep.</td>
</tr>
<tr>
<td>BA 216 102</td>
<td>Quadruple telescopic pull-out rack  For ovens BOP 210/BOP 211.</td>
</tr>
<tr>
<td>BA 056 115</td>
<td>Heating element for baking stone and Gastronorm roaster.</td>
</tr>
<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>
</tr>
<tr>
<td>BA 220 360</td>
<td>Cooking container, stainless steel, unperforated, 35 mm deep, 5 l.</td>
</tr>
<tr>
<td>BA 220 370</td>
<td>Cooking container, stainless steel, perforated, 35 mm deep, 5 l.</td>
</tr>
<tr>
<td>BS 020 002</td>
<td>Pizza paddle, set of 2</td>
</tr>
</tbody>
</table>
CL 510 040
Cleaning cartridges, set of 4. For Combi-steam oven.

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

GN 010 230
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3 Unperforated, 40 mm deep, 3 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).

GZ 010 011
Extension for water inlet and outlet (2 m long).
## Accessories and special accessories 200 series

<table>
<thead>
<tr>
<th>Baking tray, enamelled</th>
<th>Oven</th>
<th>Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA 026 115</td>
<td>15 mm deep</td>
<td>•/•</td>
</tr>
</tbody>
</table>

### Pull-out rack

| BA 016 105 | Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame |
| BA 216 102 | Quadruple fully extendable telescopic pull-out rack. For oven BOP 210/BOP 211. |
| BA 010 301 | Triple telescopic pull-out rack for combi-steam oven |

### Oven surfaces with catalytic special enamelling

| Part No. 664048 | Oven ceiling, for retrofitting |
| Part No. 664248 | Oven back wall, for retrofitting |

### Baking stone

| BA 056 130 | incl. baking stone support and pizza paddle (heating element must be ordered separately) |
| BA 056 133 | incl. baking stone support and pizza paddle (heating element must be ordered separately) |

### Cooking container, steam oven

| BA 020 361 | Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l |
| BA 020 361 | Cooking container, stainless steel, perforated, 40 mm deep, 5 l |
| BA 020 390 | Cooking container, non-stick, perforated, 40 mm deep, 5 l |
| BA 220 360 | Cooking container, stainless steel, unperforated, 37.5 deep, 5 l |
| BA 220 370 | Cooking container, stainless steel, perforated, 37.5 deep, 5 l |
| GN 114 130 | GN 1/3, unperforated, 40 mm deep, 1.5 l |
| GN 114 230 | GN 2/3, unperforated, 40 mm deep, 3 l |
| GN 124 130 | GN 1/3, perforated, 40 mm deep, 1.5 l |
| GN 124 230 | GN 2/3, perforated, 40 mm deep, 3 l |

### Gastronorm roaster, cast aluminium

| GN 340 230 | GN 2/3, height 165 mm, non-stick |
| For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 414). |

### GN-Adapter

| GN 010 330 | Adapter for gastronorm insert |

### Glass tray

| BA 046 117 | 24 mm deep |

### Wire rack

| BA 036 106 | no opening, with feet |
| Part No. 435794 | for grill tray BA 226 102, angled, no opening |
| Part No. 672921 | for grill tray BA 226 105, with opening, and feet |

### Grill tray, enamelled

| BA 226 105 | 30 mm deep |

### Heating element

| BA 056 115 | Necessary accessory for baking stone BA 056 133 |

### Pizza paddle

| BS 020 002 | Set of 2 |

### Bean container

| Part No. 11015223 | Bean container with lid |

### Cleaning and care

| CL S10 040 | Cleaning cartridges, set of 4 |
| Part No. 17002490 | Descaling tablets, for combi steam ovens, set of 4 |
| Part No. 17000705 | Water filter cartridge |
| Part No. 17000706 | Water filter cartridge, set of 3 |
| Part No. is region-specific | Descaling tablets available via customer service |
| Part No. is region-specific | Cleaning tablets available via customer service |

### Water connection

| GF 111 100 | Descaling and neutralising filter, for first installation |
| GF 121 110 | Filter cartridge for GF 111 100 |
| GZ 010 011 | Extension for water inlet and outlet hose |

* Standard.  
* Special accessory.
<table>
<thead>
<tr>
<th>Oven</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
<th>Steam oven</th>
<th>Fully automatic espresso machine</th>
<th>Vacuuming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOP 210/BOP 211</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>BSP 270/BSP 271</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>BSP 260/BSP 261</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>BSP 250/BSP 251</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>BSP 220/BSP 221</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>CMP 250</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>DVP 221</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>
### Ovens 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Oven</th>
<th>Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BOP 250/BOP 251</td>
<td>BOP 220/BOP 221</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BOP 250/BOP 251 102</td>
<td>BOP 220/BOP 221 102</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Metallic</td>
<td>BOP 250/BOP 251 112</td>
<td>BOP 220/BOP 221 112</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Silver</td>
<td>BOP 250/BOP 251 132</td>
<td>BOP 220/BOP 221 132</td>
</tr>
</tbody>
</table>

#### Dimensions

<table>
<thead>
<tr>
<th>Width (cm)</th>
<th>60</th>
<th>60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance dimensions W x H x D (mm)</td>
<td>590 x 595 x 547</td>
<td>590 x 595 x 547</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity (mm)</td>
<td>21</td>
<td>21</td>
</tr>
<tr>
<td>Niche dimensions W x H x D (mm)</td>
<td>560 x 590 x 550</td>
<td>560 x 590 x 550</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>57</td>
<td>57</td>
</tr>
</tbody>
</table>

#### Volume / energy efficiency (to EU regulations EN 60350-1, 85/2014 and 86/2014)

<table>
<thead>
<tr>
<th>Net volume (l)</th>
<th>76</th>
<th>76</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of cooking compartments</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Interior dimensions W x H x D (mm)</td>
<td>487 x 383 x 405</td>
<td>487 x 383 x 405</td>
</tr>
<tr>
<td>Energy efficiency class with eco hot air</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Energy Efficiency Index (EEI)</td>
<td>96</td>
<td>96</td>
</tr>
<tr>
<td>Energy consumption with top / bottom heat (kWh)</td>
<td>1.25</td>
<td>1.25</td>
</tr>
<tr>
<td>Energy consumption with eco hot air (kWh)</td>
<td>0.83</td>
<td>0.83</td>
</tr>
<tr>
<td>Heat source</td>
<td>electric</td>
<td>electric</td>
</tr>
</tbody>
</table>

#### Heating methods

<table>
<thead>
<tr>
<th>Temperature range (°C)</th>
<th>30–300</th>
<th>50–300</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot air / Eco hot air / top + bottom heat</td>
<td>* / * / *</td>
<td>* / * / *</td>
</tr>
<tr>
<td>Top heat / bottom heat / hot air / bottom heat</td>
<td>* / * / *</td>
<td>* / * / *</td>
</tr>
<tr>
<td>Full surface grill + circulated air</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Full surface grill</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Compact grill</td>
<td>*</td>
<td>–</td>
</tr>
<tr>
<td>Baking stone function</td>
<td>*</td>
<td>–</td>
</tr>
<tr>
<td>Roaster function</td>
<td>*</td>
<td>–</td>
</tr>
<tr>
<td>Dough proofing / defrosting / keeping warm</td>
<td>* / / –</td>
<td>– / / –</td>
</tr>
</tbody>
</table>

#### Handling

| TFT touch display                                      | * | * |
| Controls at the top / at the bottom                   | * / – | * / – |
| Clear text display (No. of languages)                 | 44 | 44 |
| Individual recipes                                    | 50 | 50 |
| Door opening angle                                     | 110° | 110° |

#### Features

| Electronic temperature control                         | * | – |
| Three-point core temperature probe                    | * | – |
| Automatic programmes                                  | * | – |
| Baking stone socket                                    | * | – |
| Roasting function                                      | * | – |
| Actual temperature display                             | * | – |
| Rapid heating                                          | * | – |
| Cooking time, cooking time end, timer, stopwatch      | * | – |
| Long-term timer                                        | * | – |
| Halogen light on the top                               | 60 | 60 |
| Tray levels (No.)                                      | 4 | 4 |
| Digital services (Home Connect) either via LAN or wireless via WiFi. | *³ | *³ |

#### Accessories

| Enamelled baking tray                                   | 1 | 1 |
| Size of largest baking tray (cm³)                      | 1.200 | 1.200 |
| Wire rack                                              | 1 | 1 |
| Enamelled grill tray / wire rack for grill tray         | BA 226 105² / 672 921² | BA 226 105² / 672 921² |
| Glass tray                                             | 1 | 1 |

#### Safety

| Thermally insulated door with multiple glazing         | 5-fold | 5-fold |
| Child lock / safety shut-off                           | / / | / / |
| Cooled housing with temperature protection             | * | – |

#### Cleaning

| Pyrolytic system                                       | * | – |
| Catalytic coating on back wall / ceiling               | – | – |
| Gaggenau enamel                                        | * | – |
| Heated air cleaning catalysty                          | * | – |
| Grease filter in front of hot air fan                  | – | – |

#### Connection

| Total connected load (kW)                               | 3.7 | 3.7 |

- Standard. – Not available.
- Appliance depth: the immersion depth of the appliance in the niche.
- Special accessory, see pages 78 – 81.
- The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
- * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Ovens 200 series

**Oven**

<table>
<thead>
<tr>
<th>Model</th>
<th>Side-opening door</th>
<th>Door material</th>
<th>Width (cm)</th>
<th>Appliance dimensions (mm)</th>
<th>Door panel extension from furniture cavity (mm)</th>
<th>Niche dimensions (mm)</th>
<th>Net weight (kg)</th>
<th>Volume / energy efficiency</th>
<th>Number of cooking compartments</th>
<th>Interior dimensions (mm)</th>
<th>Energy efficiency class with eco hot air</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOP 210/BOP 211</td>
<td>Right-hinged</td>
<td>Gaggenau Anthracite</td>
<td>60</td>
<td>590 x 595 x 547</td>
<td>21</td>
<td>560 x 590 x 550</td>
<td>57</td>
<td>76</td>
<td>A</td>
<td>487 x 383 x 405</td>
<td>96</td>
</tr>
<tr>
<td>BOP 210/211 102</td>
<td>Right-hinged</td>
<td>Gaggenau Metallic</td>
<td>60</td>
<td>590 x 595 x 547</td>
<td>21</td>
<td>560 x 590 x 550</td>
<td>57</td>
<td>76</td>
<td>1</td>
<td>487 x 383 x 405</td>
<td>96</td>
</tr>
<tr>
<td>BOP 210/211 112</td>
<td>Right-hinged</td>
<td>Gaggenau Silver</td>
<td>60</td>
<td>590 x 595 x 547</td>
<td>21</td>
<td>560 x 590 x 550</td>
<td>57</td>
<td>76</td>
<td>1</td>
<td>487 x 383 x 405</td>
<td>96</td>
</tr>
<tr>
<td>BOP 210/211 122</td>
<td>Right-hinged</td>
<td>Gaggenau Anthracite</td>
<td>60</td>
<td>590 x 595 x 547</td>
<td>21</td>
<td>560 x 590 x 550</td>
<td>57</td>
<td>76</td>
<td>1</td>
<td>487 x 383 x 405</td>
<td>96</td>
</tr>
</tbody>
</table>

**Energy efficiency class:** A+ (96), A (96), B (90–96), C (83–90), D (80–83), E (77–80), F (76–77), G (75–76)

* * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
## Combi-steam ovens and steam ovens 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Combi-steam oven</th>
<th>Combi-steam oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BSP 270/BSP 271</td>
<td>BSP 260/BSP 261</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BSP 270/BSP 271</td>
<td>BSP 260/BSP 261</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Metallic</td>
<td>BSP 270/BSP 271</td>
<td>BSP 260/BSP 261</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Silver</td>
<td>BSP 270/BSP 271</td>
<td>BSP 260/BSP 261</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th>Width (cm)</th>
<th>60</th>
<th>60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance dimensions W x H x D¹</td>
<td>590 x 455 x 540</td>
<td>590 x 455 x 540</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity (mm)</td>
<td>21</td>
<td>21</td>
</tr>
<tr>
<td>Niche dimensions W x H x D (mm)</td>
<td>560 x 450 x 550</td>
<td>560 x 450 x 550</td>
</tr>
</tbody>
</table>

| Net weight (kg)                                       | 36 | 34 |

### Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)

<table>
<thead>
<tr>
<th>Net volume (l)</th>
<th>50</th>
<th>50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of cooking compartments</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Interior dimensions W x H x D (mm)</td>
<td>501 x 246 x 406</td>
<td>501 x 248 x 406</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Energy efficiency class with hot air + 30 % humidity</th>
<th>A</th>
<th>A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy Efficiency Index (EEI)</td>
<td>94.7</td>
<td>94.7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Energy consumption with hot air + 30 % humidity (kWh)</th>
<th>0.72</th>
<th>0.72</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat source</td>
<td>Electric</td>
<td>Electric</td>
</tr>
</tbody>
</table>

### Heating methods

<table>
<thead>
<tr>
<th>Temperature range (°C)</th>
<th>30 – 230</th>
<th>30 – 230</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot air + 100 % humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Hot air + 80 % humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Hot air + 60 % humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Hot air + 30 % humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Hot air + 0 % humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>100 % humidity</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Low temperature cooking</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Low temperature steaming</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Sous-side cooking</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Full surface grill level 1 + humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Full surface grill level 2 + humidity</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Full surface grill + Umluft</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Dough proofing</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Defrosting</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Regenerating</td>
<td>•</td>
<td>•</td>
</tr>
</tbody>
</table>

### Handling

| TFT touch display                                     | •        | •        |
| Controls at the top / at the bottom                  | */•      | */•      |
| Clear text display (No. of languages)                | 44       | 44       |
| Individual recipes                                   | 50       | 50       |
| Door opening angle                                    | 110°     | 110°     |

### Features

| Steaming without pressure                            | •        | •        |
| Electronic temperature control                        | •        | •        |
| Full surface grill behind glass ceramic              | 2000     | 2000     |
| Three-Point core temperature probe                   | •        | •        |
| Automatic programmes                                 | •        | •        |
| Actual temperature display                           | •        | •        |
| Cooking time, cooking time end, timer, stopwatch     | •        | •        |
| Long-term timer                                      | •        | •        |
| Electronic boiling point detection                   | •        | •        |
| Water tank capacity / water level warning (l)        | 1.7/•    | 1.7/•    |
| LED light on the side (W)                            | 10       | 10       |
| Tray levels / stainless steel cooking interior (No.) | 3/•      | 3/•      |
| Digital services (Home Connect) either via LAN or wireless via WiFi³ | • | • |

### Accessories

<table>
<thead>
<tr>
<th>Size of largest baking tray (cm²)</th>
<th>810</th>
<th>810</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wire rack</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Cooking container, stainless steel, 40 mm, perforated / unperforated</td>
<td>1/1</td>
<td>1/1</td>
</tr>
<tr>
<td>Cleaning cartridge</td>
<td>4</td>
<td>–</td>
</tr>
<tr>
<td>Descaling tablets</td>
<td>Part No. 17002490</td>
<td>Part No. 17002490</td>
</tr>
</tbody>
</table>

### Safety

<table>
<thead>
<tr>
<th>Thermally insulated door with multiple glazing</th>
<th>3-fold</th>
<th>3-fold</th>
</tr>
</thead>
<tbody>
<tr>
<td>Child lock / safety shut-off</td>
<td>*/•</td>
<td>*/•</td>
</tr>
<tr>
<td>Cooled housing with temperature protection</td>
<td>•</td>
<td>•</td>
</tr>
</tbody>
</table>

### Cleaning

<table>
<thead>
<tr>
<th>Cleaning aid / drying programme</th>
<th>*/•</th>
<th>*/•</th>
</tr>
</thead>
<tbody>
<tr>
<td>Descaling aid / descaling programme</td>
<td>*/•</td>
<td>*/•</td>
</tr>
<tr>
<td>Automatic drying of the cavity at the end of the cooking process.</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Grease filter in front of hot-air fan</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

### Connection

| Total connected load (kW)                             | 3.15   | 3.15   |

* Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see pages 78 - 81. ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Combi-steam oven</th>
<th>Steam oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSP 250/BSP 251</td>
<td>BSP 220/BSP 221</td>
<td></td>
</tr>
<tr>
<td>BSP 250/BSP 251 101</td>
<td>BSP 220/BSP 221 101</td>
<td></td>
</tr>
<tr>
<td>BSP 250/BSP 251 111</td>
<td>BSP 220/BSP 221 111</td>
<td></td>
</tr>
<tr>
<td>BSP 250/BSP 251 131</td>
<td>BSP 220/BSP 221 131</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Width (cm)</th>
<th>Appliance dimensions W x H x D (mm)</th>
<th>Door panel extension from furniture cavity (mm)</th>
<th>Niche dimensions W x H x D (mm)</th>
<th>Net weight (kg)</th>
<th>Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60</td>
<td>590 x 455 x 540</td>
<td>21</td>
<td>560 x 450 x 550</td>
<td>36</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>94.7</td>
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<tr>
<td></td>
<td></td>
<td></td>
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<td>0.72</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>electric</td>
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</table>

<table>
<thead>
<tr>
<th>Temperature range (°C)</th>
<th>30 – 230</th>
<th>30 – 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>•</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>•</td>
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<td>–</td>
</tr>
<tr>
<td>•</td>
<td>•</td>
<td>–</td>
</tr>
<tr>
<td>2000</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>•</td>
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</tr>
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<td>–</td>
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<tr>
<td>•</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>1.7/•</td>
<td>1.7/•</td>
<td>10</td>
</tr>
<tr>
<td>10</td>
<td>10</td>
<td>3/•</td>
</tr>
<tr>
<td>3/•</td>
<td>3/•</td>
<td>–</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Connection</th>
<th>Total connected load (kW)</th>
<th>3.15</th>
<th>2.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Standard.</td>
<td>– Not available.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

¹ Appliance depth: the immersion depth of the appliance in the niche.
² Special accessory, see pages 78 – 81.
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

<table>
<thead>
<tr>
<th>Handling</th>
<th>TFT touch display</th>
<th>• •</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Controls at the top / at the bottom</td>
<td>•/–</td>
</tr>
<tr>
<td></td>
<td>Clear text display (No. of languages)</td>
<td>44</td>
</tr>
<tr>
<td></td>
<td>Individual recipes</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td>Door opening angle</td>
<td>110°</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Features</th>
<th>Steaming without pressure</th>
<th>• •</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Electronic temperature control</td>
<td>• •</td>
</tr>
<tr>
<td></td>
<td>Full surface grill behind glass ceramic</td>
<td>2000</td>
</tr>
<tr>
<td></td>
<td>Three-Point core temperature probe</td>
<td>• –</td>
</tr>
<tr>
<td></td>
<td>Automatic programmes</td>
<td>• –</td>
</tr>
<tr>
<td></td>
<td>Actual temperature display</td>
<td>• •</td>
</tr>
<tr>
<td></td>
<td>Long-term timer</td>
<td>• –</td>
</tr>
<tr>
<td></td>
<td>Electronic boiling point detection</td>
<td>• •</td>
</tr>
<tr>
<td></td>
<td>Water tank capacity / water level warning (l)</td>
<td>1.7/•</td>
</tr>
<tr>
<td></td>
<td>LED light on the side (W)</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Tray levels / stainless steel cooking interior (No.)</td>
<td>3 /•</td>
</tr>
<tr>
<td></td>
<td>Digital services (Home Connect) either via LAN or wireless via WiFi.</td>
<td>• •</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Size of largest baking tray (cm²)</th>
<th>810</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wire rack</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Cooking container</td>
<td>stainless steel, 40 mm, perforated / unperforated</td>
<td>1/1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Safety</th>
<th>Thermally insulated door with multiple glazing</th>
<th>3-fold</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Child lock / safety shut-off</td>
<td>• •</td>
</tr>
<tr>
<td></td>
<td>Cooled housing with temperature protection</td>
<td>• •</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cleaning</th>
<th>Cleaning aid / drying programme</th>
<th>•/•</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Descaling aid / descaling programme</td>
<td>–/•</td>
</tr>
<tr>
<td></td>
<td>Automatic drying of the cavity at the end of the cooking process.</td>
<td>• •</td>
</tr>
<tr>
<td></td>
<td>Grease filter in front of hot-air fan</td>
<td>– •</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Connection</th>
<th>Total connected load (kW)</th>
<th>3.15</th>
<th>2.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Standard.</td>
<td>– Not available.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Combi-microwave ovens and microwaves 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Combi-microwave oven</th>
<th>Microwave</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BMP 250/BMP 251</td>
<td>BMP 224/BM 225</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BMP 250/251 100</td>
<td>BMP 224/225 100</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Metallic</td>
<td>BMP 250/251 110</td>
<td>BMP 224/225 110</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Silver</td>
<td>BMP 250/251 130</td>
<td>BMP 224/225 130</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th>Width (cm)</th>
<th>60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net weight (kg)</td>
<td>41</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity (mm)</td>
<td>21</td>
</tr>
<tr>
<td>Niche dimensions W x H x D¹ (mm)</td>
<td>560 x 450 x 550</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BMP 250/251 100</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Metallic</td>
<td>BMP 250/251 110</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Silver</td>
<td>BMP 250/251 130</td>
</tr>
<tr>
<td>Dimensions W x H x D (mm)</td>
<td>590 x 455 x 538</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>41</td>
</tr>
<tr>
<td>Appliance type</td>
<td>Combi-microwave oven</td>
</tr>
<tr>
<td>Side-opening door right-hinged / left-hinged</td>
<td>BMP 250/BMP 251</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Anthracite</td>
<td>BMP 250/251 100</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Metallic</td>
<td>BMP 250/251 110</td>
</tr>
<tr>
<td>Full glass door in Gaggenau Silver</td>
<td>BMP 250/251 130</td>
</tr>
</tbody>
</table>

### Heating methods / Programmes

| Maximum microwave output (W) | 1,000 | 900 |
| Hot air with temperature range (°C) | 40, 100–250 | – |
| Full surface grill + hot air with temperature range (°C) | 100–250 | – |
| Full surface grill + circulated air with temperature range (°C) | 100–250 | – |
| Full surface grill as quartz grill with levels of intensity (No.) | 3 | 3 |
| Maximum grill output (W) | 2,000 | 1,300 |
| Maximum microwave output for combination with grill and oven (W) | 600 | 360 |
| Sequential operation of up to 5 modes incl. programming of combined operation and rest time | • | • |
| Automatic weight feature (No.) | 15 | 10 |

### Handling

| TFT touch display | • | • |
| Controls at the top / at the bottom | •/– | –/• |
| Automatic door opening | • | • |
| Clear text display (No. of languages) | 25 | 25 |
| Individual recipes | 50 | 50 |
| Door opening angle | 110° | 110° |

### Features

| Electronic temperature control | • | • |
| Actual temperature display | • | – |
| Rapid heating | • | – |
| Innova | • | • |
| Cooking time, switch-off time, short-term timer, stop watch | •/–/•/– | •/–/–/– |
| Long-term timer | • | – |
| Interior lighting, side (W) | 60 | 25 |
| Rack levels (No.) | 4 | – |

### Accessories

| Glass tray | • | • |
| Wire rack | • | • |
| Glass rod | • | • |

### Safety

| Thermally insulated door with multiple glazing | • | • |
| Child lock / safety shut-off | •/• | –/• |
| Triple door lock | • | • |
| Cooled housing with temperature protection | • | • |

### Cleaning

| Catalytic special enamelling at interior back wall | • | – |
| Stainless steel interior with ceramic base | • | • |

### Connection

| Total connected load (kW) | 3.1 | 1.99 |

* Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
### Fully automatic espresso machine 200 series

**Appliance type**
- Fully automatic espresso machine

**Glass fronts in Gaggenau Anthracite**
- CMP 250 102

**Glass fronts in Gaggenau Metallic**
- CMP 250 112

**Glass fronts in Gaggenau Silver**
- CMP 250 132

### Dimensions
- **Width (cm):** 60
- **Appliance dimensions W x H x D (mm):** 590 x 455 x 426
- **Door panel extension from furniture cavity (mm):** 21
- **Niche dimensions W x H x D (mm):** 560 x 450 x 550
- **Net weight (kg):** 20

### Type of beverage
- Ristretto / 2 x Ristretto
- Espresso / 2 x Espresso
- Espresso Macchiato / 2 x Espresso Macchiato
- Coffee / 2 x coffee
- Americano / 2 x Americano
- Caffè Latte / 2 x Caffè Latte
- Latte Macchiato / 2 x Latte Macchiato
- Cappuccino / 2 x Cappuccino
- Flat White / 2 x Flat White
- Milk froth / 2 x Milk froth
- Warm milk / 2 x Warm milk
- Hot water / 2 x Hot water

### Handling
- TFT touch display
- Controls at the top
- Automatic door opening
- Clear text display (No. of languages): 25
- Beverages can be personalised and memorised (No.): 8
- Beverage size settings (No.): 3
- Coffee strength levels (No.): 8
- Coffee temperature levels (No.): 3
- Hot water temperature levels (°C)
- Coffee-milk ratio levels
- Height adjustable coffee dispenser up to (cm): 15
- Programmable basic settings
  - Lighting scenarios (No.): 7
  - Capacity unit (ml/fl.oz.)
  - Adjustability of dispensing per type and size of beverage to match the cup size
  - Standby after (min, h): 5 min to 12 h
  - Water hardness (No. of levels): 4, water-softening system
  - Water filter

### Features
- Aroma brewing technology
- Grinding unit with ceramic discs
- Automatic adjustment of ground coffee quantity
- Continuous flow heater
- Pump pressure (bar): 19
- Integrated milk system
- Insulated milk container (l): 0.5
- Bean container (g): 500
- Separate container for second ground coffee type
- Grinding level control
- Volume of adjustable brewing chamber (g): 8 to 12
- Double grinding and brewing cycles for extra intensity for one beverage
- Double grinding and brewing cycles for two beverages
- Removable water tank (l): 2.4
- Water filter cartridge for water tank
- Single portion cleaning
- Electronic water filter exchange indicator
- Electronic fill level control for milk, water and coffee beans
- Electronic fill level control for drip tray and coffee residues container
- Integrated LED lighting

### Safety
- Child lock

### Wiring
- Fully automatic rinse programme when switching on/off
- Automatic quick rinsing of milk system
- Automatic cleaning and descaling programme
- Automatic cleaning programme
- Automatic descaling programme
- Removable brewing unit
- Coffee residue container and drip tray removable and dishwasher-safe
- Beverage dispenser removable and dishwasher-safe
- Emptying programme to prepare the appliance for holiday or transportation
- Empty-grinding function, if using a new type of beans

### Connection
- Total connected load (kW): 1.6

---

* Standard = Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
## Appliance type

| Glass front in Gaggenau Anthracite | DVP 221 100 |
| Glass front in Gaggenau Metallic    | DVP 221 110 |
| Glass front in Gaggenau Silver      | DVP 221 130 |

## Dimensions

| Width (cm) 60 |
| Appliance dimensions W x H x D¹ 590 x 140 x 542 |
| Door panel extension from furniture cavity (mm) 21 |
| Niche dimensions W x H x D 560 x 140 x 550 |
| Net weight (kg) 30 |

## Volume

| Net volume 7 |
| Interior dimensions W x H x D 210 x 95 x 275 |
| Maximum size of vacuuming bags W x L 240 x 350 |

## Usage

| Vacuuming levels 3, max. 99 % |
| Heat-sealing levels 3 |
| Vacuuming of bags and containers |
| Vacuuming of vacuuming containers and bottles |
| Vacuuming of liquids |
| Drying program for vacuuming pump |
| Warming function |

## Handling

| Sensor Control |
| Handleless drawer |
| Recessed grip |
| Push-to-open system |
| Cushioned closing system |

## Features

| Stainless steel vacuuming chamber |
| Maximum load (kg) 10 |
| Applicable height (mm) 80 |
| Safety glass cover |
| Sealing bar, non-stick, removable |
| Raised vacuuming platform |
| Connection with tube for vacuuming outside the chamber |
| Utility space in vacuuming chamber, W x L 210 x 275 |
| Membrane avoiding reflow of liquids during external vacuuming |
| Vacuuming bags, small, 180 mm x 280 mm (pcs.) 50 |
| Vacuuming bags, large, 240 mm x 350 mm (pcs.) 50 |
| Plug for vacuuming bottles (pcs.) 3 |
| Adaptor for bottle plugs |

## Connection

| Total connected load (kW) 0.32 |

* Standard. — Not available.
¹ Appliance depth: the immersion depth of the appliance in the niche.
### Warming drawers 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Culinary warming drawer</th>
<th>Culinary warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass front in Gaggenau Anthracite</td>
<td>WSP 221 102</td>
<td>WSP 222 102</td>
</tr>
<tr>
<td>Glass front in Gaggenau Metallic</td>
<td>WSP 221 112</td>
<td>WSP 222 112</td>
</tr>
<tr>
<td>Glass front in Gaggenau Silver</td>
<td>WSP 221 132</td>
<td>WSP 222 132</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>cm</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>Appliance dimensions W x H x D¹</td>
<td>590 x 140 x 528</td>
<td>590 x 290 x 528</td>
</tr>
<tr>
<td>Door panel extension from furniture cavity</td>
<td>21</td>
<td>21</td>
</tr>
<tr>
<td>Niche dimensions W x H x D</td>
<td>560 x 140 x 550</td>
<td>560 x 290 x 550</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>17</td>
<td>21</td>
</tr>
</tbody>
</table>

### Volume

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Net volume (l)</td>
<td>20</td>
<td>54</td>
</tr>
<tr>
<td>Interior dimensions W x H x D</td>
<td>547 x 91 x 410</td>
<td>547 x 241 x 410</td>
</tr>
<tr>
<td>Number of table settings (No.)</td>
<td>6</td>
<td>12</td>
</tr>
</tbody>
</table>

### Heating methods

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Defrosting of meals / proving of yeast dough</td>
<td></td>
</tr>
<tr>
<td>Preheating of small beverage containers</td>
<td></td>
</tr>
<tr>
<td>Keeping meals warm / slow cooking meals</td>
<td></td>
</tr>
<tr>
<td>Warming overware</td>
<td></td>
</tr>
<tr>
<td>Low temperature cooking</td>
<td></td>
</tr>
<tr>
<td>Temperature range 30°C to 80°C (temperature levels)</td>
<td>6</td>
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<td>Further heating methods via App</td>
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### Handling

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<tr>
<td>Rotary knob</td>
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<td>Status display, visible in the glass front</td>
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<td>Handleless drawer</td>
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<td>Push-to-open system</td>
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<td>Cushioned closing system</td>
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### Features

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<td>Interior light</td>
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<tr>
<td>Maximum load (kg)</td>
<td>25</td>
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<tr>
<td>Stainless steel interior with glass bottom</td>
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<tr>
<td>Fan for even heat distribution</td>
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### Connection

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<tr>
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<th>kW</th>
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<tr>
<td>Total connected load</td>
<td>0.82</td>
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</table>

* Standard – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
The Vario cooktops

Vario cooktops 400 series 94
Cut-out dimensions for appliance combinations in the 400 series 130
Vario cooktops 200 series 136
Cut-out dimensions for appliance combinations in the 200 series 144
Accessories | special accessories 146
Technical specifications 148
### Recommended Cooktop Ventilation Combinations

- **Checkmark (✓):** aesthetically and technically recommended combination
- **Dash (-):** not recommended
- **Ventilation Control Symbol (~):** cooktop based ventilation control possible.

<table>
<thead>
<tr>
<th>Product type</th>
<th>Picture</th>
<th>VIB</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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<tr>
<td>Vario electric grill 400 series</td>
<td>VR 414</td>
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<td>Vario Teppan Yaki 400 series</td>
<td>VP 414 / VG4-</td>
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<td>Full surface induction cooktop 400 series with frame</td>
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<td>Flex induction cooktop 400 series</td>
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<td>AL 400 122 width 120 cm</td>
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<td>VL 414 width 15,5 cm</td>
<td>VL 200 width 15 cm</td>
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</table>
C X 492
Black glass ceramic
Stainless steel frame
Width 90 cm

Included in the price
1 wireless cooking sensor for temperature regulation

Installation accessories
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
CA 060 300
Cooking sensor for temperature regulation within pots
GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1
For full surface induction cooktops
GN 232 230
Teppan Yaki plate made of multi ply material, GN 2/3
For full surface induction cooktops

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 413.

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 worktop cutout.

Please read additional planning notes on page 130 and 132.

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. 31 kg.

Please read additional planning notes regarding air ducting on page 204.

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

A: 3.5-0.5
B: Fill with silicone

measurements in mm

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.

Please read additional information on Home Connect on page 413.

**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
V I 492 105
Frameless
Width 90 cm
Knobs need to be ordered separately

Necessary installation accessories
CK I 450 010
Stainless steel knobs 400 series for VI 492
Electronic control
Set of 5 knobs
CK I 450 000
Black knobs 400 series for VI 492
Electronic control
Set of 5 knobs

Installation accessories
VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting

Special accessories
CA 051 301
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.
CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.
CA 065 300
Flex Pan large
Non-stick coating.
For flex induction cooktop.
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
Only for Vario induction cooktops.

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 28 cm (2900 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 413.

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 130 and 132.

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 204.

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.
Length of connection cable, water in- and outlet see detailed drawing on page 99.
Installation of the cooktop; flush mounting

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

measurements in mm

View from above

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 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).
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 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.
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 413.

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.

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 joinings may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 130 and 132.

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. 24 kg.

Please read the installation details regarding air ducting on page 204.

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 0.5 W.
Power consumption standby/network 1.9 W.
Please check the user manual for how to switch off the WiFi module.

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).
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).

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 413.

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 130 – 133.

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 204.

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.

Length of connection cable, water in- and outlet see detailed drawing on page 103.
Installation of the cooktop; flush mounting

Longitudinal section

- A: 6.5±\(\Delta\)
- B: 1.5
- C: Fill with silicone

measurements in mm

Cross-section

- A: 6.5±\(\Delta\)
- B: 1.5
- C: Fill with silicone

measurements in mm

Installation of the control knob

measurements in mm

View from above

measurements in mm
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 (2000 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 (2000 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.
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 413.

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).
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\textdegree
B: Fill with silicone

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 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).

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 413.

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 130 – 133.

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 204.

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.
Length of connection cable, water in- and outlet see detailed drawing on page 107.
Installation of the cooktop; flush mounting


cross-section

A: 6.5+0.5
B: 1.5
C: Fill with silicone
measurements in mm

Installation of the control knob

measurements in mm

View from above

measurements in mm

Longitudinal section

Cross-section

A: 6.5+0.5
B: 1.5
C: Fill with silicone
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 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 413.

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).
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

measurements in mm

measurements in mm

measurements in mm

A: 3.5-0.5
B: Fill with silicone

measurements in mm
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 413.

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 204.
Please read additional planning notes on page 130 – 133.

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.
Length of connection cable, water in- and outlet see detailed drawing on page 111.

V I 422 105
Frameless
Width 38 cm
Knobs need to be ordered separately

Necessary installation accessories

CKI 420 010
Stainless steel knobs 400 series for VI 422
Electronic control
Set of 2 knobs

CKI 420 000
Black knobs 400 series for VI 422
Electronic control
Set of 2 knobs

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting

Special accessories

CA 061 301
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 062 300
Griddle plate in cast aluminum
Non-stick.
For flex induction cooktop.

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

CA 065 300
Flex Pan large
Non-stick coating.
For flex induction cooktop.

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.
Length of connection cable, water in- and outlet see detailed drawing on page 111.
**Installation of the cooktop; flush mounting**

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

*measurements in mm*

**View from above**

*measurements in mm*

**Installation of the control knob**

*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*
**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 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 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.
- Stop watch.
- 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 413.

**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.
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).

Handing
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 413.

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.

V A 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting

Special accessories
WP4000001
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
Only for Vario induction cooktops.

Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.
Wok attachment for wok pan
Only for Vario induction cooktops.
Install the cooktop: flush mounting

**View from above**

![Diagram of view from above](image)

- A: 6.5 mm
- Measurements in mm

**Installation of the control knob**

![Diagram of installation of control knob](image)

- > 35 mm
- ≥ 23 mm
- Ø 50 mm
- Ø 60 mm

**Longitudinal section**

![Diagram of longitudinal section](image)

- A: 6.5 mm
- B: 1.5
- C: Fill with silicone
- Measurements in mm

**Cross-section**

![Diagram of cross-section](image)

- A: 6.5 mm
- B: 1.5
- C: Fill with silicone
- Measurements in mm
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 413.

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.
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 130 – 133.

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 204.

Connection
Total connected load 3.7.
Connecting cable 1.5 without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5.
Power consumption standby/network 1.4.
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 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.

Please read additional planning notes on page 130 – 133.

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 concerning room ventilation. 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 gasket.

Appliance weight: approx. 31 KG.
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 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

Cooking zones
VG 415 115F
1 multi-ring wok burner (300 W – 8000 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 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 130 – 133.

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-combustible 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 ventilation moulding 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. 15 kg.

Connection
Total connected load gas 5.8/6.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.
Connecting cables 0.3 m and 1 m for control knobs.
Installation of the cooktop; surface mounting

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

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

measurements in mm

Installation of the control knob

measurements in mm

View from above

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

measurements in mm

Longitudinal section

measurements in mm

Cross-section

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 knobs” must be observed if the panel is more than 33 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 190 – 193.

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 cables 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 cooktop; flush mounting

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

measurements in mm

Installation of the control knob

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\(^{\circ}\)
6.5\(^{\circ}\) in combinations with frameless induction cooktops
B: Fill with silicone

measurements in mm

Cross-section

A: 3.5\(^{\circ}\)
6.5\(^{\circ}\) 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 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 130 – 133.
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

measurements in mm

Longitudinal section

A: 3.5\textsuperscript{±0.5} in combinations with frameless induction cooktops
B: Fill with silicone
measurements in mm

Cross-section

A: 3.5\textsuperscript{±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
- 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

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 1500 W, 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 130 – 133.
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

- A: ≤ 23
- B: > 23

**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**

View from above

- A: ≤ 23
- B: > 23

**measurements in mm**

Longitudinal section

- A: 3.5–0.5
- B: 6.5+0.5 in combinations with frameless induction cooktops
- C: Fill with silicone

**measurements in mm**

Cross-section

- A: 3.5–0.5
- B: 6.5+0.5 in combinations with frameless induction cooktops
- C: 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**
VL 414 115
stainless steel
Width 15.5 cm
Air extraction / Air recirculation
Motorless
Knob needs to be ordered separately

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 805 041
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 G10
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for air ducting
you will find at the pages 287 – 293.

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 413.

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 A.
Grease filter efficiency class B.
Sound level min. 57 dB / max. 71 dB

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 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 ed fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Please read additional planning notes on page 236 – 239.

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

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

AD 410 040: Flexible connecting piece, DN 150 flat

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

### Sample Combinations

<table>
<thead>
<tr>
<th>Appliances size [mm]</th>
<th>Dimension B1 [mm]</th>
<th>Dimension B2 [mm]</th>
<th># of VA420004</th>
</tr>
</thead>
<tbody>
<tr>
<td>380 / 380</td>
<td>766 +1</td>
<td>748 -1</td>
<td>1</td>
</tr>
<tr>
<td>380 / 380 / 380</td>
<td>1148 +1</td>
<td>1130 -1</td>
<td>2</td>
</tr>
<tr>
<td>380 / 380 / 380 / 380</td>
<td>1530 +1</td>
<td>1512 -1</td>
<td>3</td>
</tr>
<tr>
<td>591 / 380</td>
<td>977 +1</td>
<td>959 -1</td>
<td>1</td>
</tr>
<tr>
<td>380 / 591 / 380</td>
<td>1359 +1</td>
<td>1341 -1</td>
<td>2</td>
</tr>
<tr>
<td>805 / 380</td>
<td>1191 +1</td>
<td>1173 -1</td>
<td>1</td>
</tr>
<tr>
<td>909 / 380</td>
<td>1295 +1</td>
<td>1277 -1</td>
<td>1</td>
</tr>
</tbody>
</table>

**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
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.

<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 / 155 / 380</td>
<td>923 +1</td>
<td>905 +1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 155</td>
<td>1080 +1</td>
<td>1062 +1</td>
<td>3</td>
</tr>
<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</td>
<td>2001 +1</td>
<td>1983 +1</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 380 / 155 / 380</td>
<td>1844 +1</td>
<td>1826 +1</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>155 / 591 / 155</td>
<td>909 +1</td>
<td>891 +1</td>
<td>2</td>
</tr>
<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>
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<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>
</tr>
<tr>
<td></td>
<td>380 / 380 / 380</td>
<td>1126 ±1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>380 / 380 / 380 / 380</td>
<td>1509 ±1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>590 / 380</td>
<td>953 ±1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>380 / 590 / 380</td>
<td>1336 ±1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>804 / 380</td>
<td>1167 ±1</td>
<td>1</td>
</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 / 155 / 380 / 155 / 380</td>
<td>1983 +1</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>380 / 155 / 380 / 155 / 380 / 155 / 380</td>
<td>1825 +1</td>
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<td></td>
<td>155 / 590 / 155</td>
<td>886 +1</td>
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<tr>
<td></td>
<td>155 / 590 / 155 / 380</td>
<td>1269 +1</td>
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</tr>
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<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 surface mounting example](image)

<table>
<thead>
<tr>
<th>Calculation</th>
<th>Example</th>
<th>Your combination</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total width of all appliances</td>
<td>in mm</td>
<td>(3x 380) + (2x 155)</td>
</tr>
<tr>
<td>+ Number of connection strips</td>
<td>x 3 mm</td>
<td>4 x 3</td>
</tr>
<tr>
<td>- Lateral appliance projection</td>
<td>(10 mm / side)</td>
<td>20</td>
</tr>
<tr>
<td>(A) Total width of the cut-out</td>
<td>(in mm)</td>
<td></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 flush mounting example](image)

<table>
<thead>
<tr>
<th>Calculation</th>
<th>Example</th>
<th>Your combination</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total width of all appliances</td>
<td>in mm</td>
<td>(3x 380) + (2x 155)</td>
</tr>
<tr>
<td>+ Number of connection strips</td>
<td>x 2 mm</td>
<td>4 x 2</td>
</tr>
<tr>
<td>- Lateral appliance projection</td>
<td>(7 mm / side)</td>
<td>14</td>
</tr>
<tr>
<td>(A) Total width of the cut-out</td>
<td>(in mm)</td>
<td></td>
</tr>
<tr>
<td>+ Lateral appliance projection</td>
<td>(7 mm / side)</td>
<td>14</td>
</tr>
<tr>
<td>+ Silicone joint (2 mm circumference)</td>
<td>2 x 2</td>
<td>+ 4</td>
</tr>
<tr>
<td>(B) Total width with groove</td>
<td>(in mm)</td>
<td></td>
</tr>
<tr>
<td>Energy Label</td>
<td>Dishwashers</td>
<td>Cooling appliances</td>
</tr>
<tr>
<td>-------------</td>
<td>-------------</td>
<td>--------------------</td>
</tr>
</tbody>
</table>

135 Vario cooktops
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
- 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. 17 kg.

Please read the installation details regarding air ducting on page 204.
Please read additional planning notes on page 144 – 145.

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

---

**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
- 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 204.
Please read additional planning notes on page 144 – 145.

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

**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 204.
Please read additional planning notes on page 144 – 145.

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

Planning notes
VG 264 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 264 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

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 144 – 145.

Connection
Total connected load gas 9.8/9.8 kW.
Total connected load electric 10.0/10.0 W.
Connecting cable 1.5 m with plug.
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
- Thermoelectric safety pilot.
- Residual heat indication.
- Operation indicator.

Planning notes
VG 231 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.
VG 231 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

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 144 – 145.

Connection
- Total connected load gas 5.8/6.0 kW.
- Total connected load electric 10.0/10.0 W.
- Connecting cable 1.5 m with plug.
Vario gas cooktop 200 series
VG 232

- 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
VG 232 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 232 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

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 144 – 145.

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 144 – 145.

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 144 – 145.

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.
Largescale 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 with 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.
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-ventilated fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 268 – 271.

Connection
Connecting cable 1.7 m between VL and remote fan unit.

Installation of the downdraft ventilation; surface mounting

*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>
<td>653 +1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>580</td>
<td>853 +1</td>
<td>1</td>
</tr>
</tbody>
</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.

<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 / 150</td>
<td>716 ±1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>380 / 150 / 380</td>
<td>900 ±1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>288 / 150 / 150</td>
<td>871 ±1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>288 / 150 / 150</td>
<td>1164 ±1</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>288 / 150 / 150</td>
<td>1457 ±1</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>380 / 150 / 288</td>
<td>808 ±1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>150 / 580 / 150</td>
<td>870 ±1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>288 / 150 / 580 / 150</td>
<td>1163 ±1</td>
<td>3</td>
</tr>
</tbody>
</table>

Recommended position for gas wok and grill.
Accessories and special accessories for Vario cooktops 400 series

CA 414 110F
Socket

CA 414 100F
Black socket

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>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LV 090 000</td>
<td>Lava stone for refilling</td>
</tr>
<tr>
<td>VD 200 020</td>
<td>Black appliance cover</td>
</tr>
<tr>
<td>LS 041 001</td>
<td>Ventilation moulding for VL 200 next to gas appliance 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>
### Vario induction cooktops 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Full surface induction cooktop</th>
<th>Full surface induction cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frameless for flush mounting</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Stainless steel frame 3 mm for surface or flush mounting</td>
<td>CX 492 111</td>
<td>CX 482 111</td>
</tr>
</tbody>
</table>

#### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>(cm)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>90</td>
<td>90</td>
</tr>
<tr>
<td>Depth</td>
<td>52</td>
<td>52</td>
</tr>
<tr>
<td>Immersion depth</td>
<td>6.5</td>
<td>6.5</td>
</tr>
</tbody>
</table>

#### Operation

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Knobs in furniture front / Knobs on integrated control panel</td>
<td>-/-</td>
</tr>
<tr>
<td>TFT touch display / Twist-Pad control / Sensor control</td>
<td>•/-/•</td>
</tr>
<tr>
<td>Bicoloured display (white/orange)</td>
<td>-</td>
</tr>
<tr>
<td>Respective knobs (Stainless steel / Black)⁴</td>
<td>-</td>
</tr>
</tbody>
</table>

#### Cooking zones

<table>
<thead>
<tr>
<th>Number of cooking zones or items of cookware</th>
<th>6</th>
<th>6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Full surface induction cooktop</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Induction cooking zone</strong></td>
<td>ø 21 cm (2200, with booster 3700 W) / ø 26 cm (3600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)</td>
<td>-</td>
</tr>
<tr>
<td>Flex induction cooking areas 23 x 19 cm (2200, with booster 3700 W) / linked together 23 x 38 cm (3300, with booster 3700 W)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Flex induction cooking areas 24 x 19 cm (2200, with booster 3700 W) / linked together 24 x 38 cm (3300, with booster 3700 W)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Automatic extension up to 30 cm width (3300, with booster 3700 W)</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

#### Features

<table>
<thead>
<tr>
<th>Number of output levels</th>
<th>17</th>
<th>17</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Flex function for rectangular cooking areas</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Cooking sensor function / Frying sensor function</strong></td>
<td>•/-/•</td>
<td>•/-/•</td>
</tr>
<tr>
<td><strong>Number of frying sensor functions</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Professional cooking function</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Booster function for pots / pans</strong></td>
<td>*/+/-/•</td>
<td>*/+/-/•</td>
</tr>
<tr>
<td><strong>Keep warm function</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Cooking timer: Number of cooking zones</strong></td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td><strong>Short-term timer</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Stopwatch</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Residual heat indicator</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Child lock / Safety shut-off / Display cleaning protection</strong></td>
<td>•/+/-/•</td>
<td>•/+/-/•</td>
</tr>
<tr>
<td><strong>Pause function</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Options menu</strong></td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td><strong>Hood control</strong></td>
<td>•²</td>
<td>•²</td>
</tr>
<tr>
<td><strong>Home network integration for digital services (Home Connect) wireless via WiFi</strong></td>
<td>•³</td>
<td>•³</td>
</tr>
</tbody>
</table>

#### Accessories

<table>
<thead>
<tr>
<th>Teppan Yaki made of multi ply material, GN1/1 (for full surface induction)</th>
<th>GN 232 110¹</th>
<th>GN 232 110²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teppan Yaki made of multi ply material, GN2/3 (for full surface induction)</td>
<td>GN 232 230¹</td>
<td>GN 232 230²</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material (for flex induction)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Griddle plate in cast aluminium (for flex induction)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Flex Pan set, 3 pcs. (for flex induction)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Flex Pan large (for flex induction)</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Cooking sensor</td>
<td>*/ CA 060 300¹</td>
<td>*/ CA 060 300¹</td>
</tr>
<tr>
<td>Wok attachment for for wok pan</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Wok pan</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

#### Connection

| Total connected load electric | (kW) | 7.4 | 7.4 |

- Standard.  - Not available.
  ¹ Special accessories.
  ² In combination with suitable hood.
  ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
  ⁴ Knobs need to be ordered separately.
<table>
<thead>
<tr>
<th>Induction cooktop</th>
<th>Induction cooktop</th>
<th>Induction cooktop</th>
<th>Induction cooktop</th>
<th>Induction cooktop</th>
<th>Induction wok</th>
</tr>
</thead>
<tbody>
<tr>
<td>VI 492 105</td>
<td>VI 492 105</td>
<td>VI 462 105</td>
<td>VI 422 105</td>
<td>VI 414 105</td>
<td>VI 414 105</td>
</tr>
<tr>
<td>90</td>
<td>80</td>
<td>60</td>
<td>38</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>52</td>
<td>52</td>
<td>52</td>
<td>52</td>
<td>52</td>
</tr>
<tr>
<td>5.7</td>
<td>5.7</td>
<td>5.7</td>
<td>5.7</td>
<td>5.7</td>
<td>5.7</td>
</tr>
</tbody>
</table>

**Frameless** for flush mounting

**Stainless steel frame** 3 mm for surface or flush mounting

**Dimensions**

- **Width (cm)**: 90, 90, 90, 80, 60, 38, 38
- **Depth (cm)**: 52, 52, 52, 52, 52, 52, 52
- **Immersion depth (cm)**: 6.5, 6.5, 5.7, 5.7, 5.7, 5.7, 5.7

**Operation**

- **Knobs in furniture front / Knobs on integrated control panel**:
  - •/–, •/–, •/–, •/–, •/–, •/–, •/–
- **TFT touch display / Twist-Pad control / Sensor control**:
  - •/–/–, •/–/–, –/–/•, –/–/•, –/–/•, –/–/•, –/–/•
- **Bicoloured display (white/orange)**: •, •, •, •, •, •, •
- **Respective knobs (Stainless steel / Black)**: CKI 450 010 / CKI 450 000, CKI 440 010 / CKI 440 000, CKI 440 010 / CKI 440 000, CKI 420 010 / CKI 420 000, CKI 410 010 / CKI 410 000

**Cooking zones**

- **Number of cooking zones or items of cookware**: 6, 6, 5, 4, 4, 2, 1
- **Full surface induction cooktop**: •, •, –, –, –, –, –
- **Flex induction cooking areas**: 23 x 19 cm (2200, with booster 3700 W), 23 x 38 cm (3300, with booster 3700 W)
- **Flex induction cooking areas**: 24 x 19 cm (2200, with booster 3700 W), 24 x 38 cm (3300, with booster 3700 W)
- **Automatic extension up to 30cm width (3300, with booster 3700 W)**: –, 2, 1, –, –
- **Induction cooking zone**: ø 21 cm (2200, with booster 3700 W), ø 26 cm (2600, with booster 3700 W), ø 32 cm (3300, with booster 3700 W)

**Features**

- **Number of output levels**: 17, 17, 12, 12, 12, 12, 12
- **Flex function for rectangular cooking areas**: •, •, •, •, •, •, •
- **Cooking sensor function / Frying sensor function**:
  - •/, •/, •/, •/, •/, •/, •/
  - **Number of frying sensor functions**: 5, 4, 4, 2, 1
- **Professional cooking function**: •, •, –, –, –, –, –
- **Booster function for pots / pans**: •/, •/, •/, •/, •/, •/, •/
- **Keep warm function**: •, •, –, –, –, –, –
- **Cooking timer: Number of cooking zones**: 6, 6, –, –, –, –, –
- **Short-term timer**: •, •, •, •, •, •, •
- **Stopwatch**: •, •, •, •, •, •, •
- **Residual heat indicator**: •, •, •, •, •, •, •
- **Child lock / Safety shut-off / Display cleaning protection**: •/, •/, •/, •/, •/, •/, •/
- **Pause function**: •, •, –, –, –, –, –
- **Options menu**: •, •, •, •, •, •, •
- **Hood control**: •², •², •², •², •², •², •²
- **Home network integration for digital services (Home Connect)** wireless via WiFi: •³, •³, •³, •³, •³, •³, •³

**Accessories**

- **Teppan Yaki made of multi ply material, GN1/1 (for full surface induction)**: GN 232 110¹, GN 232 110¹
- **Teppan Yaki made of multi ply material, GN2/3 (for full surface induction)**: GN 232 230¹, GN 232 230¹
- **Teppan Yaki made of multi ply material (for flex induction)**: CA 051 301¹, CA 051 301¹, CA 051 301¹, CA 051 301¹
- **Griddle plate in cast aluminium (for flex induction)**: CA 052 300¹, CA 052 300¹, CA 052 300¹, CA 052 300¹
- **Flex Pan set, 3 pcs. (for flex induction)**: CA 050 300¹, CA 050 300¹, CA 050 300¹, CA 050 300¹, CA 050 300¹
- **Flex Pan large (for flex induction)**: CA 055 300¹, CA 055 300¹, CA 055 300¹, CA 055 300¹, CA 055 300¹
- **Cooking sensor**: •, •, •, •, •, •, •
- **Wok attachment for wok pan**: –, –, –, –, WZ 400 000¹
- **Wok pan**: –, –, –, –, WP 400 001¹

**Connection**

- **Total connected load electric (kW)**: 7.4, 7.4, 11.1, 7.4, 7.4, 3.7, 3.7

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- **Standard.** – Not available.
- **¹ Special accessories.**
- **² In combination with suitable hood.**
- **³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.**
- **⁴ Knobs need to be ordered separately.**
<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Flex induction cooktop</th>
<th>Flex induction cooktop</th>
<th>Flex induction cooktop</th>
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<tr>
<td>VI 262 120</td>
<td>VI 242 120</td>
<td>VI 232 121</td>
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<td>Knobs in furniture front / Knobs on integrated control panel</td>
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<td>–/•</td>
<td>–/•</td>
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<td>TFT touch display / Twist-Pad control / Sensor control</td>
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<td>–/–</td>
<td>–/–</td>
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<tr>
<td>Bicoloroued display (white/orange)</td>
<td>–</td>
<td>–</td>
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<tr>
<td>Cooking zones / combinations</td>
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<td>–</td>
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<tr>
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<td>Cooking sensor function / Frying sensor function</td>
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<td>–/•</td>
<td>–/•</td>
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<tr>
<td>Booster function for pots / pans</td>
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<td>*/–</td>
<td>*/–</td>
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<td>Cooking sensor –/–</td>
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<tr>
<td>Number of cooking zones</td>
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<tr>
<td>Short-term timer</td>
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</tr>
<tr>
<td>Stopwatch</td>
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<td>–</td>
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<tr>
<td>Residual heat indicator</td>
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<td>–</td>
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<tr>
<td>Child lock / Safety shut-off / Display cleaning protection</td>
<td>–/–</td>
<td>–/–</td>
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</tr>
<tr>
<td>Pause function</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Options menu</td>
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</tr>
<tr>
<td>Hood control</td>
<td>–</td>
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</tr>
<tr>
<td>Home network integration for digital services (Home Connect) wireless via WiFi</td>
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</tr>
<tr>
<td>Accessories</td>
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<td>Teppan Yaki made of multi ply material (for flex induction)</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
</tr>
<tr>
<td>Griddle plate in cast aluminium (for flex induction)</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
</tr>
<tr>
<td>Flex Pan set, 3 pcs. (for flex induction)</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
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<tr>
<td>Flex Pan large (for flex induction)</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
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<tr>
<td>Cooking sensor</td>
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<tr>
<td>Appliance cover (Stainless steel / Black)</td>
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<td>–/–</td>
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<tr>
<td>Connection</td>
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<tr>
<td>Total connected load electric (kW)</td>
<td>7.4</td>
<td>3.7</td>
<td>3.7</td>
</tr>
</tbody>
</table>

* Standard.  = Not available.
¹ Special accessory.
## Vario gas cooktops 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG 491 115F</td>
<td>VG 491 215</td>
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</tr>
<tr>
<td>VG 415 115F</td>
<td>VG 415 215</td>
<td></td>
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<tr>
<td>VG 425 115</td>
<td>VG 425 215</td>
<td></td>
</tr>
</tbody>
</table>

### Stainless steel frame
- 3 mm / Stainless steel brushed / shot blasted

### Surface-mounted / flush installation / welded
- •/–/–

### Liquid gas 28-37 mbar / natural gas 20 mbar
- •/–

### Dimensions
- **Width (cm)**: 90 / 90
- **Depth (cm)**: 52.0 / 52.0
- **Immersion depth (cm)**: 14.1 / 14.1

### Operation
- **Knobs in furniture front / Knobs on integrated control panel**: •/–
- **Respective knobs (Stainless steel / Black)**
  - CKG 450 010 / CKG 450 000
  - CKG 410 010 / CKG 410 000
  - CKG 420 010 / CKG 420 000

### Cooking zones
- **Number of cooking zones or items of cookware**: 5 / 5
- **Multi-ring wok burner (800 – 5800 W)**: 1 / –
- **Multi-ring wok burner (800 – 6000 W)**: – / 1
- **Two-ring high output burner (165 – 4000 W)**: 2 / 2
- **Two-ring standard output burner (165 – 2000 W)**: 2 / 2

### Features
- **Number of output levels**: 12 / 12
- **Electronic output control**: • / •
- **Automatic fast ignition / Electric ignition**: •/–
- **Electronic flame monitoring with automatic re-ignition**: • / •
- **Simmer function**: • / •
- **Residual heat indicator**: • / •
- **Safety shut-off**: •
- **Cast pan support**: 3-part / 3-part

### Accessories
- **Wok attachment ring**: • / •
- **Wok pan**: WP 400 001¹ / WP 400 001¹
- **Appliance cover (Stainless steel / Black)**
  - VA 440 010¹ / –
  - VA 440 010¹ / –
  - VA 440 010¹ / –
  - VA 440 010¹ / –

### Connection
- **Total connected load gas (up to)** (kW): 17.8 / 18.0
- **Total connected load electric** (W): 15.0 / 15.0

---

* Standard.  – Not available.

¹ Special accessory.

² Knobs need to be ordered separately.
<table>
<thead>
<tr>
<th></th>
<th>Gas wok</th>
<th>Gas wok</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
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<tr>
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<td>VG 415 115F</td>
<td>VG 415 215</td>
<td>VG 425 115</td>
<td>VG 425 215</td>
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<td></td>
<td>CKG 410 010 / CKG 410 000</td>
<td>CKG 410 010 / CKG 410 000</td>
<td>CKG 420 010 / CKG 420 000</td>
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<td>WP 400 001¹</td>
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## Vario gas cooktops 200 series

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<tr>
<th>Appliance type</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
<th>Gas wok</th>
<th>Gas wok</th>
<th>Gas cooktop</th>
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<tbody>
<tr>
<td>Appliance type</td>
<td>VG 264 120F</td>
<td>VG 264 220</td>
<td>VG 231 120F</td>
<td>VG 231 220</td>
<td>VG 232 120F</td>
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<td>Stainless steel frame / Stainless steel brushed / shot blasted</td>
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<td>–/–/•</td>
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<tr>
<td>Surface-mounted / flush installation / welded</td>
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<td>•/–/–</td>
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<td>•/–/–</td>
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<td>Liquid gas 28-37 mbar / Natural gas 20 mbar</td>
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<td>–/•³</td>
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<td>–/•³</td>
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<td>Knobs in furniture front / Knobs on integrated control panel</td>
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<td>Number of cooking zones or items of cookware</td>
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<td>Multi-ring wok burner (300 – 5800 W)</td>
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<td>Two-ring high output burner (165 – 4000 W)</td>
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<td>Automatic fast ignition / Electric ignition</td>
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<td>–/•</td>
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- Standard. Not available.

¹ Special accessory.
² Nozzles for natural gas 20 mbar can be ordered as spare parts.
³ Nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.
⁴ Nozzles for liquid gas 50 mbar can be ordered as spare parts.
### Vario special cooktops 400 and 200 series

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<th>Teppan Yaki</th>
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<td>Knobs in furniture front / Knobs on integrated control panel</td>
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* Standard. – Not available.
¹ Special accessory.
² The knobs must be ordered separately.
The cooktops

Gas cooktops 160
Induction cooktops 166
Flex induction cooktop with integrated ventilation system 400 series 174
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Glass ceramic cooktops 205
Accessories | special accessories 208
Technical specifications 210
## Recommended Cooktop Ventilation Combinations

- : aesthetically and technically recommended combination
- : cooktop based ventilation control possible.
- : not recommended

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<th>Product type</th>
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Stainless steel
Width 100.2 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

Stainless steel
Width 100.2 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price
1 wok attachment ring

Necessary installation accessories
CA 429 410
Frame set including decorative frame (to be welded in) and holding frame

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

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.
2 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.
2 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-flamma-
ble 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

For further installation options, see the installation instructions

Measurements in mm

View from above

Cross-section

Longitudinal section

Installation of the control knob

measurements in mm
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
VG 295 150F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 295 250
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

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), suitable for pots up to ø 26 cm.
1 high output burner (500 W - 3000 W), suitable for pots up to max. ø 20 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 (5000 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
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 413.

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.
Installation of the cooktop; flush mounting

Cross-section

A: 6.5±0.5
B: 2.5
C: 17.5
D: Fill with silicone

measurements in mm

View from above

measurements in mm

Longitudinal section

A: 6.5±0.5
B: 2.5
C: 16.5
D: Fill with silicone

measurements in mm
**CX 492**

- Black glass ceramic
- Stainless steel frame
- Width 90 cm
- Included in the price
  - 1 wireless cooking sensor for temperature regulation

**Installation accessories**

- 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**

- CA 060 300: Cooking sensor for temperature regulation within pots
- GN 232 110: Teppan Yaki plate made of multi ply material, GN 1/1
- GN 233 230: Teppan Yaki plate made of multi ply material, GN 2/3
- For full surface induction cooktops.

**Full surface induction cooktop**

### 400 series

- 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 413.

### 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.

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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 cutout.

Please read additional planning notes on page 130 and 132.

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.

Please read the installation details regarding air ducting on page 204.

### 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
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 413.

**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 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.
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 204.

Please read additional planning notes on page 130 – 134.

**Connection**
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/dispay 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**

- A: 6.5\textpm0.5
- B: 2.5
- C: Fill with silicone

**Measurements in mm**

- A: 6.5\textpm0.5
- B: 2.5
- C: Fill with silicone

**View from above**

**Longitudinal section**

**Measurements in mm**

- A: 6.5\textpm0.5
- B: 2.5
- C: Fill with silicone
Black glass ceramic
Stainless steel frame
Width 80 cm

Included in the price
1 wireless cooking sensor for temperature regulation

Installation accessories
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
CA 060 300
Cooking sensor for temperature regulation within pots.
GN 232 110
Teppan Yaki plate made of multi ply material, GN1/1
For full surface induction cooktops.
GN 230 230
Teppan Yaki plate made of multi ply material, GN2/3
For full surface induction cooktops.

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 413.

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 worktop cut-out.

Please read additional planning notes on page 130 and 132.

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 204.

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

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

measurements in mm

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

measurements in mm
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 system
- 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 (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).

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: 602 / 636 m³/h, 70 / 74 dB (A) re 1 pW.
Air recirculation: 487 / 611 m³/h, 67 / 72 dB (A) re 1 pW.

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).
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Installation accessories for air ducting
you will find at the pages 287 – 293.

High-grade black zinc die-cast 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 (Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Home Connect on page 413.

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.
Pot detection.
2-stage residual heat indication.
Safety shut-off.
Dettachable, 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.
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.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read additional planning notes on page 182 – 183.

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.
Installation of the cooktop; flush mounting

View from above

Cross-section

A: 6.5
B: 1.5
C: Fill with silicone

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

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

Front view – furniture cut-out for unducted recirculation; flush mounting

Front view of CV 492 with ducted recirculation

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.

Installation accessories for air ducting

Installation accessories for air ducting you will find at the pages 287 – 293.

A

Necessary installation accessories

CA 082 011
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
Teppan Yaki plate made of multi ply material
For flex induction cooktop

CA 052 300
Griddle plate in cast aluminium
Non-stick
For flex induction cooktop

CA 053 300
Flexible Pan set, 3 pcs.
Non-stick coating
For flex induction cooktop

CA 282 111
4 activated charcoal filters with high efficient odour reduction for air recirculation mode

Airflow-optimised interior for efficient air circulation.

Air output according to EN 61591.

Connection

L1 L2 L3

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 airflow-optimised interior for efficient air circulation.

Additional loads.

Please consult the worktop manufacturer. The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substrates. 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.

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 thinner worktops in particular, must be supported using suitable substrates. 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. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read additional planning notes on page 182 – 183.

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

Measurements in mm

Installation of the control knob

Measurements in mm

View from above

measurements in mm

Longitudinal section

Cross-section

A: 6.5 mm
B: 1.5
C: Fill with silicone
measurements in mm

Front view

measurements in mm

A: Connected directly at the rear

measurements in mm

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

Measurements in mm

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

Measurements in mm

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

Measurements in mm

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

- 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
- Twist-Pad control with removable, black magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 24x20cm (2200 W, with booster 3700 W), linked together 24x40 cm (3200 W, with booster 3700 W).
2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3200 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 recirculation: 487 / 611 m³/h.

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 of the cooking zone in 17 output levels.
Control of ventilation system with booster 3700 W).

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
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.
Automatic sensor-controlled performed 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.
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.
Cooking timer for up to 90 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services
(Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Home Connect on page 413.

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 B.
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.
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 ventilation appliance needs a suitable fireproof seal.
In the case of thin worktops in particular, the installation of the ventilation appliance needs a suitable fireproof seal.

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 workshop 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.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Please check the user manual for how to switch off the WiFi module.

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.

Appliance weight: approx. 27 kg.
The appliance must be freely accessible from below.

*N: Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Flex induction cooktop with integrated ventilation system 200 series

- Sturdy stainless steel frame
- 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
- 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.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611 m³/h.
67 / 72 dB (A) re 1 pW.

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.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
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.
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.
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.
Cooking timer for up to 90 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Home Connect on page 413.

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.
Gree filter efficiency class B.
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 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.

Please read additional planning notes on page 182 – 183.

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 accessories for air ducting
you will find at the pages 287 – 289.

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

Front view

A: Connected directly at the rear
measurments in mm

Side view of CV 282 111 with unducted recirculation

A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)
measurements in mm

Front view - furniture cut-out for unducted recirculation
surface mounting

Front view of CV 282 with ducted recirculation

Measurements in mm

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

Measurements in mm

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

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

Measurements in mm

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

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 back panel 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 back panel 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 082 071 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 857 010 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 857 010 Flat duct DN 150 (1 meter)
- 1 x AD 857 030 Flat duct bend 90° vertical DN150 flat
- 1 x AD 857 031 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 (2800 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 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 413.

**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 204.

**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; 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: 17.5
D: Fill with silicone

measurements in mm

Longitudinal section

A: 6.5±0.5
B: 2.5
C: 16.5
D: Fill with silicone

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 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 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 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 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 413.

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 204.

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.
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 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 413.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Installation of the cooktop; flush mounting

Longitudinal section

Cross-section

View from above

measurements in mm

Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm

A: 6.5±0.5
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

<table>
<thead>
<tr>
<th>Cooking Area</th>
<th>Dimensions</th>
<th>Power</th>
<th>Booster</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 flex induction cooking areas 21x19 cm</td>
<td>(2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 induction cooking zone ø 24 cm</td>
<td>(2200 W, with booster 3700 W).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 induction cooking zone ø 18 cm</td>
<td>(1800 W, with booster 3100 W).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 induction cooking zone ø 15 cm</td>
<td>(1400 W, with booster 2200 W).</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### 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 413.

### 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 204.

### 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.

```
L  N  
L1 L2 N  
```
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 413.

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 204.

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. 18 kg.

Please read the installation details regarding air ducting on page 204.

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. 18 kg.

Please read the installation details regarding air ducting on page 204.

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

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

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 413.

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 fed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

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
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 fed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

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

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), 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 413.

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 204.

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.
measurements in mm

View from above

measurements in mm

Longitudinal section

measurements in mm

Cross-section

A: 6.5
B: 2.5
C: 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  
- 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 413.

**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 204.

**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.

```
[ L N ]
[ L1 L2 N ]
```
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 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 413.

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 204.

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

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

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 413.

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 204.

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

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 413.

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 204.

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.

![Diagram of the cooktop installation]
Installation notes for induction cooktops and glass ceramic

Applies to CI 26./27./28./29., CX 492/482, VI 414/422/462/492, 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

\[^*\] 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

**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

**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 ø 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 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 204.

**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.

**View from above**

**Longitudinal section**

**Cross section**
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 204.

Connection
Total connected load 11.0 kW.
Plan a connection cable.

Installation of the cooktop; surface mounting

A: Minimum distance from the hob cutout to the wall.

measurements in mm
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 17 x 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 204.

Connection
Total connected load 8.3 kW.
Plan a connection cable.
### Accessories and special accessories for cooktops

**GN 232 110**
Teppan Yaki plate made of multi ply material, GN 1/1
For full surface induction cooktop.

**GN 232 230**
Teppan Yaki plate made of multi ply material, GN 2/3
For full surface induction cooktop.

**CA 061 301**
Teppan Yaki plate made of multi ply material
For flex induction cooktops.

**CA 082 300**
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktops.

**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.

**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

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

**CA 230 100**
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

**CA 414 110F**
Socket

**CA 414 100F**
Black socket

**CA 429 410**
Frame set including decorative frame (to be welded in) and holding frame

**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

**CA 082 011**
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

**CA 082 061**
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

**CA 082 071**
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
CA 084 010
4 acoustic filters for air extraction mode for CV 282 / CV 482 / CV 492

CA 282 112
4 recirculation replenishment filters for CV 282 / CV 482 / CV 492 with highly efficient odour reduction and allergen deactivation

AD 857 033
Short flat duct bend 90° for installation of CV 282 / CV 482 / 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 482 / CV 492 in 60 cm deep worktops for exhaust and ducted recirculation.

AD 857 060
Plinth diffusor that can be directly connected to the flat duct elements and spreads the outflowing air in the plinth area for ducted recirculation.
## Gas cooktops 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel frame 3 mm / Stainless steel brushed / shot blasted</td>
<td>CG 492 111F</td>
<td>CG 492 211</td>
</tr>
<tr>
<td>Surface mounting / Flush mounting / Welded</td>
<td>- / - / -</td>
<td>- / - / -</td>
</tr>
<tr>
<td>Liquid gas 28-37 mbar / Natural gas 20 mbar</td>
<td>- / -</td>
<td>- / -</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>100</td>
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<tr>
<td>Depth (cm)</td>
<td>59.9</td>
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<tr>
<td>Immersion depth (cm)</td>
<td>15.7</td>
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</table>

### Operation

<table>
<thead>
<tr>
<th>Knobs in furniture front / Knobs on integrated control panel</th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>- / -</td>
<td>- / -</td>
</tr>
</tbody>
</table>

### Cooking zones

<table>
<thead>
<tr>
<th>Number of cooking zones or items of cookware</th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td>Multi-ring wok burner (300 – 5800 W)</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Multi-ring wok burner (300 – 6000 W)</td>
<td>-</td>
<td>1</td>
</tr>
<tr>
<td>Two-ring high output burner (165 – 4000 W)</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Two-ring standard burner (165 – 2000 W)</td>
<td>2</td>
<td>2</td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th>Number of output levels</th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electronic output control</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Automatic fast ignition / Electric ignition</td>
<td>- / -</td>
<td>- / -</td>
</tr>
<tr>
<td>Electronic flame monitoring with automatic re-ignition</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Simmer function</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Safety shut-off</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Cast pan support</td>
<td>3-part</td>
<td>3-part</td>
</tr>
</tbody>
</table>

### Accessories

<table>
<thead>
<tr>
<th>Wok attachment ring</th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok pan WP 400 001¹</td>
<td>WP 400 001¹</td>
<td></td>
</tr>
</tbody>
</table>

### Connection

<table>
<thead>
<tr>
<th>Total connected load gas (up to) (kW)</th>
<th>CG 492 111F</th>
<th>CG 492 211</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>17.8</td>
<td>18.0</td>
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<tr>
<td>Total connected load electric (W)</td>
<td>15.0</td>
<td>15.0</td>
</tr>
</tbody>
</table>

* Standard. - Not available.

¹ Special accessory.
### Gas cooktops 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
<th>Gas cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>VG 295 120F</td>
<td>VG 295 220</td>
<td>CG 291 210</td>
<td>CG 261 210</td>
</tr>
<tr>
<td>Stainless steel frame / Stainless steel brushed / shot blasted</td>
<td>/ / /</td>
<td>/ / /</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td>Surface mounting / Flush mounting / Welded</td>
<td>/ / /</td>
<td>/ / /</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td>Liquid gas 28-37 mbar / Natural gas 20 mbar</td>
<td>/ / /</td>
<td>/ /</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td><strong>Dimensions</strong></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width (cm)</td>
<td>90</td>
<td>90</td>
<td>90</td>
<td>90</td>
</tr>
<tr>
<td>Depth (cm)</td>
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<td>51</td>
<td>52</td>
<td>60</td>
</tr>
<tr>
<td>Immersion depth (cm)</td>
<td>10.6</td>
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<td>4.5</td>
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</tr>
<tr>
<td><strong>Operation</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Knobs in furniture front / Knobs on integrated control panel</td>
<td>/ /</td>
<td>/ /</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td><strong>Cooking zones</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Number of cooking zones or items of cookware</td>
<td>5</td>
<td>5</td>
<td>5</td>
<td>4</td>
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<tr>
<td>Multiring wok burner (1550 – 4000 W)</td>
<td>–</td>
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<td>–</td>
<td>1</td>
</tr>
<tr>
<td>Multiring wok burner (300 – 5000 W)</td>
<td>–</td>
<td>–</td>
<td>1</td>
<td>–</td>
</tr>
<tr>
<td>Multiring wok burner (300 – 5800 W)</td>
<td>1</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Multiring wok burner (300 – 6000 W)</td>
<td>1</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Two- ring high output burner (170 – 4000 W)</td>
<td>2</td>
<td>2</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Two- ring standard burner (170 – 2000 W)</td>
<td>2</td>
<td>2</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>High output burner (500 – 3000 W)</td>
<td>–</td>
<td>–</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Standard burner (290 – 1750 W)</td>
<td>–</td>
<td>–</td>
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<td>1</td>
</tr>
<tr>
<td>Standard burner (350 – 1750 W)</td>
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<td>–</td>
<td>2</td>
<td>–</td>
</tr>
<tr>
<td>Economy burner (330 – 1000 W)</td>
<td>–</td>
<td>–</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td><strong>Features</strong></td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>Number of output levels</td>
<td>9</td>
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<td>9</td>
<td>9</td>
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<tr>
<td>Electronic output control</td>
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<td>–</td>
</tr>
<tr>
<td>Automatic fast ignition / Electric ignition</td>
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</tr>
<tr>
<td>Electronic flame monitoring with automatic re-ignition</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Simmer function</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>*</td>
<td>*</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Safety shut-off</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cast pan support</td>
<td>3- part</td>
<td>3- part</td>
<td>3- part</td>
<td>2- part</td>
</tr>
<tr>
<td><strong>Accessories</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wok attachment ring</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Wok pan</td>
<td>WP 400 001¹</td>
<td>WP 400 001¹</td>
<td>WP 400 001¹</td>
<td>WP 400 001¹</td>
</tr>
<tr>
<td>Appliance cover (Stainless steel / Black)</td>
<td>/ /</td>
<td>/ /</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td><strong>Connection</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total connected load gas (up to) (kW)</td>
<td>17.8</td>
<td>18.0</td>
<td>12.5</td>
<td>9.75</td>
</tr>
<tr>
<td>Total connected load electric (W)</td>
<td>10.0</td>
<td>10.0</td>
<td>1.0</td>
<td>1.0</td>
</tr>
</tbody>
</table>

- Standard – Not available.
- Special accessory.
- ¹ Nozzles for natural gas 20 mbar can be ordered as spare parts.
- ² Nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.
- ³ Nozzles for liquid gas 50 mbar can be ordered as spare parts.
- ⁴ Nozzles for liquid gas 50 mbar are included.
- ⁵ Nozzles for liquid gas 28-30/37 mbar are included.
## Induction cooktops 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Full surface induction cooktop</th>
<th>Full surface induction cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frameless for flush mounting</td>
<td>CX 492 101</td>
<td>CX 492 101</td>
</tr>
<tr>
<td>Stainless steel frame 3 mm for surface or flush mounting</td>
<td>CX 492 111</td>
<td>CX 482 111</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>Width (cm)</th>
<th>Depth (cm)</th>
<th>Immersion depth (cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>90 / 80</td>
<td>52 / 51.3</td>
<td>7.6 / 6.5</td>
</tr>
</tbody>
</table>

### Operation

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Knobs in Furniture front / Knobs on integrated control panel</td>
<td>+/-</td>
<td>+/-</td>
</tr>
<tr>
<td>TFT touch display / Twist-Pad control / Sensor control</td>
<td>*/+-+</td>
<td>*/+-+</td>
</tr>
<tr>
<td>Bicoloured display (white/orange)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Cooking zones / combinations

| Number of cooking zones or items of cookware | 6 | 5 |
| Flex induction cooking areas 21 x 19 cm (2200, with booster 3700 W) / linked together | 21 x 38 cm (3300, with booster 3700 W) | - |
| Flex induction cooking areas 23 x 19 cm (2200, with booster 3700 W) / linked together | 23 x 38 cm (3300, with booster 3700 W) | - |
| Flex induction cooking areas 24 x 19 cm (2200, with booster 3700 W) / linked together | 24 x 38 cm (3300, with booster 3700 W) | - |
| Automatic extension up to 30cm/32cm width (3300, with booster 3700 W) | - | - |
| Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W) | - | - |
| Induction cooking zone ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 x 28 cm (2000, with booster 3700 W) | - | - |
| Induction cooking zone ø 15 cm (1400, with booster 2200 W) | - | - |
| Induction cooking zone ø 19 cm (1800, with booster 3100 W) | - | - |
| Induction cooking zone ø 21 cm (2200, with booster 3700 W) | - | - |
| Induction cooking zone ø 24 cm (3200, with booster 3700 W) | - | - |
| Induction cooking zone ø 28 cm (3400, with booster 3700 W) | - | - |

### Features

| Number of output levels | 17 | 17 |
| Flex function for rectangular cooking areas | - | - |
| Cooking sensor function / Frying sensor function | */- | */- |
| Frying sensor function: Number of cooking zones | - | - |
| Professional cooking function | - | - |
| Booster function for pots / pans | */* | */* |
| Keep warm function | * | * |
| Cooking timer: Number of cooking zones | 6 | 5 |
| Short-term timer | * | * |
| Stopwatch | * | * |
| Residual heat indicator | * | * |
| Child lock / Safety shut-off / Display cleaning protection | */** | */** |
| Pause function | - | - |
| Options menu | - | - |
| Hood control | *² | *² |
| Home network integration for digital services (Home Connect) wireless via WiFi | *³ | *³ |

### Accessories

| Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction) | GN 232 110¹ | GN 232 110¹ |
| Teppan Yaki made of multi ply material, GN2/3 (for full surface induction) | GN 232 230¹ | GN 232 230¹ |
| Teppan Yaki made of multi ply material (for flex induction) | CA 051 301¹ | CA 051 301¹ |
| Griddle plate in cast aluminium (for flex induction) | - | - |
| Flex Pan set, 3 pcs. (for flex induction) | - | - |
| Flex Pan large (for flex induction) | - | - |
| Cooking sensor | CA 060 300¹ | CA 060 300¹ |

### Connection

| Total connected load electric (kW) | 7.4 | 7.4 |

- Standard. – Not available.
- Special accessories.
- In combination with suitable hood.
- The availability of the Home Connect functionality depends on the Home Connect Services in your country.
<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Full surface induction cooktop</th>
<th>Full surface induction cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frameless</td>
<td>For flush mounting</td>
<td>C X 492 101</td>
</tr>
<tr>
<td></td>
<td></td>
<td>C X 482 101</td>
</tr>
<tr>
<td></td>
<td>Stainless steel frame 3 mm</td>
<td>C X 492 111</td>
</tr>
<tr>
<td></td>
<td></td>
<td>C X 482 111</td>
</tr>
<tr>
<td>Dimensions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width (cm)</td>
<td>90</td>
<td>80</td>
</tr>
<tr>
<td>Depth (cm)</td>
<td>52</td>
<td>51.3 / 52</td>
</tr>
<tr>
<td>Immersion depth (cm)</td>
<td>7.6 / 6.5</td>
<td>7.6 / 6.5</td>
</tr>
<tr>
<td>Operation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Knobs in furniture front</td>
<td>Knobs on integrated control panel</td>
<td>– / – / –</td>
</tr>
<tr>
<td>TFT touch display / Twist-Pad control / Sensor control</td>
<td>• / – / –</td>
<td>• / – / –</td>
</tr>
<tr>
<td>Bicoloured display (white/orange)</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cooking zones / combinations</td>
<td>Number of cooking zones or items of cookware</td>
<td>6</td>
</tr>
<tr>
<td>Full surface induction cooktop</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>21 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>21 x 38 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>23 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>23 x 38 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>24 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>24 x 38 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>25 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>25 x 38 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>26 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>–</td>
</tr>
<tr>
<td>Flex induction cooking areas</td>
<td>26 x 38 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 18 cm (1800, with booster 3100 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 15 cm (1400, with booster 2200 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 19 cm (1800, with booster 3100 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 21 cm (2200, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 24 cm (2200, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 28 cm (2400, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 x 28 cm (2000, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone</td>
<td>ø 19 cm (1800, with booster 3100 W)</td>
<td>–</td>
</tr>
<tr>
<td>Features</td>
<td>Number of output levels</td>
<td>17</td>
</tr>
<tr>
<td>Flex function for rectangular cooking areas</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cooking sensor function / Frying sensor function</td>
<td>• / –</td>
<td>• / –</td>
</tr>
<tr>
<td>Frying sensor function: Number of cooking zones</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Professional cooking function</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Booster function for pots / pans</td>
<td>• / •</td>
<td>• / •</td>
</tr>
<tr>
<td>Keep warm function</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Cooking timer: Number of cooking zones</td>
<td>6</td>
<td>5</td>
</tr>
<tr>
<td>Short-term timer</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Stopwatch</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Child lock / Safety shut-off / Display cleaning protection</td>
<td>• / • / •</td>
<td>• / • / •</td>
</tr>
<tr>
<td>Pause function</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Options menu</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Hood control</td>
<td>•²</td>
<td>•²</td>
</tr>
<tr>
<td>Home network integration for digital services (Home Connect) wireless via WiFi.</td>
<td>•³</td>
<td>•³</td>
</tr>
<tr>
<td>Accessories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)</td>
<td>GN 232 110¹</td>
<td>GN 232 110¹</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material, GN2/3 (for full surface induction)</td>
<td>GN 232 230¹</td>
<td>GN 232 230¹</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material (for flex induction)</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
</tr>
<tr>
<td>Griddle plate in cast aluminium (for flex induction)</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Flex Pan set, 3 pcs. (for flex induction)</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Flex Pan large (for flex induction)</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cooking sensor</td>
<td>CA 060 300¹</td>
<td>CA 060 300¹</td>
</tr>
<tr>
<td>Black magnetic knob for induction cooktop series 200</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Connection</td>
<td>Total connected load electric (kW)</td>
<td>7.4</td>
</tr>
<tr>
<td>• Standard.</td>
<td>– Not available.</td>
<td></td>
</tr>
<tr>
<td>¹ Special accessories.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>² In combination with suitable hood.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>³ The availability of the Home Connect functionality depends on the Home Connect Services in your country.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Induction cooktops with integrated ventilation system 400 and 200 series

### Appliance type

<table>
<thead>
<tr>
<th>Flex induction cooktop with integrated ventilation system</th>
<th>Flex induction cooktop with integrated ventilation system</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frameless for flush mounting</td>
<td>Frameless for flush mounting</td>
</tr>
<tr>
<td>Stainless steel frame for surface or flush mounting</td>
<td>Stainless steel frame for surface or flush mounting</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th>Width (cm)</th>
<th>Depth (cm)</th>
<th>Immersion depth (cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>90</td>
<td>52.1</td>
<td>22.7</td>
</tr>
<tr>
<td>80</td>
<td>52.1</td>
<td>22.7</td>
</tr>
</tbody>
</table>

### Operation

Knobs in furniture front / Knobs on integrated control panel: * - / -
TFT touch display / Twist-Pad control / Sensor control: * - / - / -
Bicoloured display (white/orange): * -

### Cooking zones / combinations

<table>
<thead>
<tr>
<th>Number of cooking zones or items of cookware</th>
<th>Flex induction cooking areas 23 x 19 cm (2200, with booster 3700 W)</th>
<th>Flex induction cooking areas 24 x 19 cm (2200, with booster 3700 W)</th>
<th>Automatic extension up to 30cm/32cm width (3300, with booster 3700 W)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>4</td>
<td>4</td>
<td>2</td>
</tr>
</tbody>
</table>

### Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive

<table>
<thead>
<tr>
<th>Air extraction</th>
<th>Air recirculation</th>
</tr>
</thead>
<tbody>
<tr>
<td>(m³/h)</td>
<td>(m³/h)</td>
</tr>
<tr>
<td>359/470/532/636</td>
<td>280/382/487/611</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65/2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>Energy consumption kWh/year</th>
<th>Ventilation efficiency class</th>
<th>Illumination efficiency class</th>
<th>Grease filter efficiency class</th>
<th>Sound level min. / max. normal mode dB(A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>56.9</td>
<td>A</td>
<td>A</td>
<td>B</td>
<td>61/70</td>
</tr>
</tbody>
</table>

### Features cooking

<table>
<thead>
<tr>
<th>Number of output levels</th>
<th>Flex function for rectangular cooking areas</th>
<th>Cooking sensor function / Frying sensor function</th>
<th>Frying sensor function: Number of cooking zones</th>
<th>Professional cooking function</th>
<th>Booster function for pots / pans</th>
<th>Memory function</th>
<th>Keep warm function</th>
<th>Cooking timer: Number of cooking zones</th>
<th>Shortterm timer</th>
<th>Stopwatch</th>
<th>Residual heat indicator</th>
<th>Child lock / Safety shut-off / Display cleaning protection</th>
<th>Pause function</th>
<th>Options menu</th>
<th>Home network integration for digital services (Home Connect) wireless via WiFi</th>
</tr>
</thead>
<tbody>
<tr>
<td>12</td>
<td>4</td>
<td>4</td>
<td>4</td>
<td></td>
<td></td>
<td>4</td>
<td></td>
<td>4</td>
<td></td>
<td></td>
<td>12</td>
<td></td>
<td></td>
<td></td>
<td><strong>Note: It is not available.</strong></td>
</tr>
</tbody>
</table>

### Features ventilation

<table>
<thead>
<tr>
<th>Power levels</th>
<th>Fan technology</th>
<th>Fan output (W)</th>
<th>Fully automatic ventilation system functions</th>
<th>Automatic function</th>
<th>Run-on function automatic</th>
<th>Run-on function (min)</th>
<th>Interval ventilation (min)</th>
<th>Grease filter saturation indicator</th>
<th>Activated charcoal filter saturation indicator</th>
<th>Grease filter art</th>
<th>Grease filter units</th>
<th>Exhaust air connection bottom / side / back</th>
<th>Accessories</th>
</tr>
</thead>
</table>
| 3 plus intensive | BLDC | 170         |                                              |                   |                          |                       |                            |                                 |                               | Metal grease filter | 2 | -/-/- | -/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/-/...
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<tr>
<td>2</td>
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<tr>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
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<tr>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
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<td>CA 050 300¹</td>
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<td>7.4</td>
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</table>
### Induction cooktops 200 series

**Appliance type**: Flex induction cooktop

**Frameless for flush mounting**  
CI 292 102

**Stainless steel frame for surface or flush mounting**  
CI 292 112

#### Dimensions

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<td>Depth (cm)</td>
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<td>Immersion depth (cm)</td>
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#### Operation

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<th>Details</th>
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<td>Knobs in furniture front / Knobs on integrated control panel</td>
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</tr>
<tr>
<td>TFT touch display / Twist-Pad control / Sensor control</td>
<td>–/•/–</td>
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<tr>
<td>Bicoloured display (white/orange)</td>
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#### Cooking zones / combinations

<table>
<thead>
<tr>
<th>Cooking zone / cookware</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>ø 21 cm (2200, with booster 3700 W) / ø 26 cm (3600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)</td>
<td>1</td>
</tr>
<tr>
<td>Induction cooking zone ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 x 28 cm (2000, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone ø 15 cm (1400, with booster 2200 W)</td>
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</tr>
<tr>
<td>Induction cooking zone ø 15 cm (1600, with booster 2200 W)</td>
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</tr>
<tr>
<td>Induction cooking zone ø 19 cm (1800, with booster 3100 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone ø 21 cm (2200, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone ø 21 cm (2500, with booster 3700 W)</td>
<td>–</td>
</tr>
<tr>
<td>Induction cooking zone ø 24 cm (2200, with booster 3700 W)</td>
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<tr>
<td>Induction cooking zone ø 24 cm (2400, with booster 3700 W)</td>
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#### Features

<table>
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<td>Number of output levels</td>
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<tr>
<td>Flex function for rectangular cooking areas</td>
<td>•</td>
</tr>
<tr>
<td>Cooking sensor function / Frying sensor function</td>
<td>•/•</td>
</tr>
<tr>
<td>Frying sensor function: Number of cooking zones</td>
<td>5</td>
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<tr>
<td>Professional cooking function</td>
<td>•</td>
</tr>
<tr>
<td>Booster function for pots / pans</td>
<td>•/•</td>
</tr>
<tr>
<td>Keep warm function</td>
<td>•</td>
</tr>
<tr>
<td>Cooking timer: Number of cooking zones</td>
<td>5</td>
</tr>
<tr>
<td>Short-term timer</td>
<td>•</td>
</tr>
<tr>
<td>Stopwatch</td>
<td>•</td>
</tr>
<tr>
<td>Residual heat indicator</td>
<td>•</td>
</tr>
<tr>
<td>Child lock / Safety shut-off / Display cleaning protection</td>
<td>•/•/•</td>
</tr>
<tr>
<td>Pause function</td>
<td>–</td>
</tr>
<tr>
<td>Options menu</td>
<td>•</td>
</tr>
<tr>
<td>Hood control</td>
<td>•</td>
</tr>
<tr>
<td>Home network integration for digital services (Home Connect) wireless via WiFi</td>
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#### Accessories

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<th>Details</th>
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<td>–</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material, GN2 / 3 (for full surface induction)</td>
<td>–</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material (for flex induction)</td>
<td>CA 051 301¹</td>
</tr>
<tr>
<td>Griddle plate in cast aluminium (for flex induction)</td>
<td>CA 052 300¹</td>
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<tr>
<td>Flex Pan set, 3 pcs. (for flex induction)</td>
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<tr>
<td>Flex Pan large (for flex induction)</td>
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<tr>
<td>Cooking sensor</td>
<td>CA 060 300¹</td>
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<tr>
<td>Black magnetic knob (for induction cooktop series 200)</td>
<td>CA 230 100¹</td>
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</table>

#### Connection

| Total connected load electric (kW) | 11.1 |

---

1 Special accessories.  
² In combination with suitable hood.  
³ The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.
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<td>5.6 / 5.5</td>
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<td>4</td>
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<td>21 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>21 x 38 cm (3300, with booster 3700 W)</td>
<td>23 x 19 cm (2200, with booster 3700 W) / linked together</td>
<td>23 x 38 cm (3300, with booster 3700 W)</td>
<td>24 x 19 cm (2200, with booster 3700 W) / linked together</td>
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<td>Flex function for rectangular cooking areas</td>
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<td>Cooking sensor function / Frying sensor function</td>
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<td>–/•/–</td>
<td>–/•/–</td>
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<td>–/•/–</td>
<td>–/•/–</td>
<td>–/–/•</td>
<td>–/–/•</td>
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<td>Residual heat indicator</td>
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<td>Child lock / Safety shut-off / Display cleaning protection</td>
<td>–/–/•</td>
<td>–/–/•</td>
<td>–/–/•</td>
<td>–/–/–</td>
<td>–/–/–</td>
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<td>Pause function</td>
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<tr>
<td>Options menu</td>
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<tr>
<td>Home network integration for digital services (Home Connect) wireless via WiFi.</td>
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<td>Teppan Yaki made of multi ply material (for flex induction)</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
<td>CA 051 301¹</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material, GN2/3 (for full surface induction)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Teppan Yaki made of multi ply material, GN1/1 (for full surface induction)</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Griddle plate in cast aluminium (for flex induction)</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
<td>CA 052 300¹</td>
</tr>
<tr>
<td>Flex Pan set, 3 pcs. (for flex induction)</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
<td>CA 050 300¹</td>
</tr>
<tr>
<td>Flex Pan large (for flex induction)</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
<td>CA 055 300¹</td>
</tr>
<tr>
<td>Cooking sensor</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>CA 060 300¹</td>
<td>–</td>
</tr>
<tr>
<td>Black magnetic knob (for induction cooktop series 200)</td>
<td>CA 230 100¹</td>
<td>CA 230 100¹</td>
<td>CA 230 100¹</td>
<td>CA 230 100¹</td>
<td>–</td>
</tr>
<tr>
<td>Connection</td>
<td>7.4</td>
<td>7.4</td>
<td>7.4</td>
<td>7.4</td>
<td>7.4</td>
</tr>
</tbody>
</table>
## Glass ceramic cooktops 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Glass ceramic cooktop</th>
<th>Glass ceramic cooktop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frameless for flush mounting</td>
<td>CE 291 101</td>
<td></td>
</tr>
<tr>
<td>Stainless steel frame for surface or flush mounting</td>
<td>CE 291 111</td>
<td>CE 261 114</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>(cm)</th>
<th>(cm)</th>
<th>(cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>90</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Depth</td>
<td>52</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>Immersion depth</td>
<td>5.1 / 4.9</td>
<td>4.9</td>
<td></td>
</tr>
</tbody>
</table>

### Operation

| Knobs in furniture front / Knobs on integrated control panel | –/– | –/– |
|.Locale-touch display / Twist-Pad control / Sensor control | –/–/• | –/–/• |

### Cooking zones / combinations

<table>
<thead>
<tr>
<th>Number of cooking zones or items of cookware</th>
<th>Super-Quick cooking zone ø 18 cm (1800 W) / together convertible to roasting zone 18 x 41.5 cm (4400 W)</th>
<th>Super-Quick cooking zone ø 18 cm (2000 W)</th>
<th>Super-Quick cooking zone ø 17 cm (1800 W) / Roaster zone 17 x 26.5 cm (2600 W)</th>
<th>Super-Quick cooking zone ø 14.5 cm (1200, with booster 1600 W)</th>
<th>Super-Quick cooking zone ø 14.5 cm (1200 W)</th>
<th>Super-Quick cooking zone ø 14.5 cm (1050 W) / ø 21 cm (2200 W) / ø 27 cm (3080 W)</th>
<th>Super-Quick cooking zone ø 14.5 cm (1200 W) / ø 21 cm (2100, with booster 3000 W)</th>
<th>Super-Quick cooking zone ø 12 cm (750 W) / ø 21 cm (2100, with booster 2600 W)</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>2</td>
<td>–</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>4</td>
<td></td>
<td></td>
<td>1</td>
<td></td>
<td></td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th>Number of output levels</th>
<th>Frying sensor function: Number of cooking zones</th>
<th>Booster function for pots / pans</th>
<th>Cooking timer: Number of cooking zones</th>
<th>Residual heat indicator</th>
<th>Child lock / safety shut-off / display cleaning protection</th>
<th>Options menu</th>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td>17</td>
<td>1 x 21 cm</td>
<td>•</td>
<td>5</td>
<td>•</td>
<td>•/•/–</td>
<td>•/•/–</td>
<td>(kW)</td>
</tr>
</tbody>
</table>

### Connection

<table>
<thead>
<tr>
<th>Total connected load electric</th>
<th>11.0</th>
<th>8.3</th>
</tr>
</thead>
</table>

• Standard. – Not available.
The extractors

Ceiling ventilation 400 series
Table ventilations 400 series
Downdraft ventilation 400 series
Wall-mounted hoods 400 series
Remote fan units
Checklist for ventilation 400 and 200 series
Planning notes
Ceiling ventilation 200 series
Table ventilation 200 series
Downdraft ventilations 200 series
Island hoods 200 series
Wall-mounted hoods 200 series
Flat kitchen hoods 200 series
Canopy extractors 200 series
Accessories | special accessories
Technical specifications
### Vario ceiling ventilation 400 series

**AC 402**
- Discreet integration into the architecture of the kitchen
- Flexible by dimension, performance and ventilation mode
- Room ventilation
- Modular ceiling ventilation which can be configured individually by separate components such as filter module, control modules and light module
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Highly efficient patented rim extraction
- Plane and easy to clean underside with covered filters

#### Installation accessories

**AA 010 811**
- Stainless steel

**AA 012 811**
- White

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.

**Special accessories**

**AA 200 110**
- 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
  - For air recirculation module AA 200B 812/816 and AA 010 811/AA 012 811.

**AA 200 112**
- 1 regenerable activated charcoal filter with highly efficient odour reduction.
  - Extended change interval of the activated charcoal filter: regenerative up to 30 times.
  - Regenerable in the oven at 200°C.
  - For air recirculation module AA 200B 812/816 and AA 010 811/AA 012 811.

Installation accessories for air ducting you will find at the pages 287 – 293.

### Vario ceiling ventilation 400 series

**AC 482**
- Control module of ceiling ventilation with light
- Individual integration of light elements into the configuration of the ceiling ventilation

#### 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.

#### Features

- 7-key infrared remote control, backup keys for operation also on the control module.
- 3 electronically controlled power levels and 1 intensive mode.
- Interval ventilation, 6 min.
- Run-on function, 6 min.
- Grease filter saturation indicator.

#### Planning notes

Connection to the respective appliances via network cable.

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.

Fixing at the filter module.

Please read additional planning notes on page 224 – 225.

#### 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 224 – 225.

Connection
Total connected load 50 W.
Connecting cable 1.75 m, pluggable.
Network cable 2 m.

AC 472 181
Stainless steel
Light module
For completing control module with light

For multiple configurations:
Ceiling deflection around cabinet max. 0.0 mm.
Support is required in the middle to prevent deflection on the underside when fastening the module.
The required threaded rods, nuts and ceiling bolts are supplied as standard.

Minimum installation height including flat duct DN 150

AC 402 Ceiling fixture and position of connecting piece DN 150

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.

**Modules of ceiling ventilation:**
- F = Filter module (FL = inline configuration)
- CL = Control module with light
- L = Light module

<table>
<thead>
<tr>
<th>Modules of ceiling ventilation</th>
<th>Minimal construction height including installation frame</th>
</tr>
</thead>
<tbody>
<tr>
<td>FL4-CL-L1</td>
<td>2 AR: divide airflow of center modules with AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.</td>
</tr>
<tr>
<td>FL1-CL-L1</td>
<td>2 AR: divide airflow of center modules with air collector box</td>
</tr>
<tr>
<td>F3-CL-L1</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>F3-CL-L2</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>F2-CL-L2</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>F1-CL-L1</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>F1-CL</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>FL2-CL-L1</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>FL1-CL</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>FL2-CL-L2</td>
<td>10x air exchange rate, no VR, VP</td>
</tr>
<tr>
<td>F3-CL-L1</td>
<td>10x air exchange rate, 12x with VR, VP</td>
</tr>
<tr>
<td>F4-CL-L1</td>
<td>10x air exchange rate, 12x with VR, VP</td>
</tr>
<tr>
<td>F4-CL-L2</td>
<td>10x air exchange rate, 12x with VR, VP</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Range of remote fan units according to EN 61591: 830–910 m³/h</th>
<th>No air collector box necessary</th>
</tr>
</thead>
<tbody>
<tr>
<td>FL1-CL-L1 W: 80 cm, l ≥ 60 cm, no VR, VP R: -</td>
<td>765 x 515 (800 x 540)</td>
</tr>
<tr>
<td>1x FL4-CL-L1</td>
<td>1x AR 403 122 (890 m³/h)</td>
</tr>
<tr>
<td>1x FL4-CL-L2</td>
<td>1x AR 400 142 (830 m³/h)</td>
</tr>
<tr>
<td>1x FL4-CL-L1</td>
<td>1x AR 401 142 (910 m³/h)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Range of remote fan units according to EN 61591: 830–1820 m³/h</th>
<th>Remote fan unit inside installation (unobstructed airflow fan unit alone)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FL2-CL-L1 W: 120 cm, VR, VP centered l ≥ 60 cm, no VR, VP R: -</td>
<td>1.565 x 515 (1600 x 540)</td>
</tr>
<tr>
<td>1x FL4-CL-L1</td>
<td>1x AR 403 122 (890 m³/h)</td>
</tr>
<tr>
<td>1x FL4-CL-L2</td>
<td>1x AR 400 142 (830 m³/h)</td>
</tr>
<tr>
<td>1x FL4-CL-L1</td>
<td>1x AR 401 142 (910 m³/h)</td>
</tr>
<tr>
<td>F2-CL-L2 W: 80 cm, l ≥ 60 cm, no VR, VP R: -</td>
<td>915 x 765 (940 x 800)</td>
</tr>
<tr>
<td>1x F3-CL-L1</td>
<td>1x AR 403 122 (890 m³/h)</td>
</tr>
<tr>
<td>1x F3-CL-L2</td>
<td>1x AR 400 142 (830 m³/h)</td>
</tr>
<tr>
<td>1x F3-CL-L1</td>
<td>1x AR 401 142 (910 m³/h)</td>
</tr>
<tr>
<td>F3-CL-L1 W: 120 cm, VR, VP centered l ≥ 60 cm, no VR, VP R: -</td>
<td>1.200 x 765 (1220 x 800)</td>
</tr>
<tr>
<td>1x F3-CL-L2</td>
<td>1x AR 403 122 (890 m³/h)</td>
</tr>
<tr>
<td>1x F3-CL-L2</td>
<td>1x AR 400 142 (830 m³/h)</td>
</tr>
<tr>
<td>1x F3-CL-L1</td>
<td>1x AR 401 142 (910 m³/h)</td>
</tr>
<tr>
<td>F3-CL-L2 W: 120 cm, VR, VP centered l ≥ 60 cm, no VR, VP R: -</td>
<td>1.455 x 765 (1480 x 800)</td>
</tr>
<tr>
<td>1x F4-CL-L1</td>
<td>1x AR 400 142 (830 m³/h)</td>
</tr>
<tr>
<td>2x F4-CL-L2</td>
<td>2x AR 400 142 (830 m³/h)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Range of remote fan units according to EN 61591: 1660–1820 m³/h</th>
<th>Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)</th>
</tr>
</thead>
<tbody>
<tr>
<td>F3-CL-L2 W: 120 cm, VR, VP centered l ≥ 60 cm, no VR, VP R: -</td>
<td>1.715 x 765 (1740 x 800)</td>
</tr>
<tr>
<td>2x F4-CL-L1</td>
<td>2x AR 403 122 (1780 m³/h)</td>
</tr>
<tr>
<td>2x F4-CL-L2</td>
<td>2x AR 400 142 (1660 m³/h)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Range of remote fan units according to EN 61591: 1660–1820 m³/h</th>
<th>Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)</th>
</tr>
</thead>
<tbody>
<tr>
<td>F4-CL-L2 W: 120 cm, VR, VP centered l ≥ 60 cm, no VR, VP R: -</td>
<td>1.995 x 765 (2020 x 800)</td>
</tr>
<tr>
<td>2x F4-CL-L2</td>
<td>2x AR 403 122 (1780 m³/h)</td>
</tr>
<tr>
<td>2x F4-CL-L2</td>
<td>2x AR 400 142 (1660 m³/h)</td>
</tr>
</tbody>
</table>

¹ Do not use air collector boxes.
Pipe connection piece with 3x DN 150 directly to AR 400 142.
### Remote Fan Unit

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 inside installation (unobstructed airflow fan unit alone)

### Range of remote fan units according to EN 61591

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>F4-CL-L2</td>
<td>1660–1820</td>
</tr>
<tr>
<td>F4-CL</td>
<td>830–910</td>
</tr>
</tbody>
</table>

### Models of Remote Fan Units

- **AR 400**
  - Horizontal or separated placement
  - Aluflex pipe DN 150/200
  - 2 AR 400 placed opposite of each other
  - (AD 754 048)
  - 2 x DN 150 round duct → 1 DN 200 round duct

### Additional Ducting

- **Easiest ducting with aluflex pipe DN 150**
- AR 400 placed vertically or separately.

---

### No Air Collector Box Necessary

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1x AR 403 122</td>
<td>890</td>
</tr>
<tr>
<td>1x AR 400 142</td>
<td>830</td>
</tr>
</tbody>
</table>

### No Air Collector Box Necessary with AR 400

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1x AR 404 122</td>
<td>910</td>
</tr>
<tr>
<td>1x AR 400 142</td>
<td>910</td>
</tr>
</tbody>
</table>

### No Air Collector Box Necessary without AR 400

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1x AR 403 122</td>
<td>890</td>
</tr>
<tr>
<td>1x AR 400 142</td>
<td>830</td>
</tr>
</tbody>
</table>

### Remote Fan Unit Outside Installation

Remote fan unit outside installation (unobstructed airflow fan unit alone)

### 2 AR placed horizontally or separately

Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)

### Remote Fan Unit Inside Installation

Remote fan unit inside installation (unobstructed airflow fan unit alone)

### Remote Fan Unit Outside Installation

Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)

---

### Tables for Different Models

#### 300

- **With/without AR 400: 350**
- **Without AR 400: 320**

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2x AR 401 142</td>
<td>1820</td>
</tr>
<tr>
<td>1x AR 401 142</td>
<td>910</td>
</tr>
<tr>
<td>1x AR 400 142</td>
<td>830</td>
</tr>
</tbody>
</table>

#### 2 AR: divide airflow of center modules with air collector box

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate (m³/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1x AR 403 122</td>
<td>890</td>
</tr>
<tr>
<td>2x AR 400 142</td>
<td>830</td>
</tr>
<tr>
<td>1x AR 401 142</td>
<td>910</td>
</tr>
<tr>
<td>2x AR 400 142</td>
<td>1660</td>
</tr>
<tr>
<td>1x AR 403 122</td>
<td>890</td>
</tr>
<tr>
<td>2x AR 400 142</td>
<td>830</td>
</tr>
<tr>
<td>1x AR 401 142</td>
<td>910</td>
</tr>
<tr>
<td>2x AR 400 142</td>
<td>1660</td>
</tr>
</tbody>
</table>

---

**Note:** The tables include specifications for different models and configurations, including airflow rates and dimensions, which are essential for planning and installation of remote fan units.
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 BLDC 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 (3000 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.
Ventilation efficiency class A.
Illumination efficiency class C.
Grease filter efficiency class B.
Sound level min. 45 dB / max. 61 dB normal mode.

AL 400 122 : Recommended only in recirculation mode for EU countries, the consumption data is not mandatory in this mode.

Planning notes

AL 400 192 : Combines with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 90 cm.

AL 400 122 : Combines with all cooktops Vario 400 series and 400 series. Maximum cooktops widths: 120 cm.
It is recommended to use two remote fan units so that sufficient vapour capture will be ensured.
For EU countries due to legislation EU/66/2014 only air recirculation is recommended.

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

Max. output of cooktops 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.

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 228 – 233.

Connection

Total connected load 65 W
Connecting cable 1.7 m with plug.
Network cable 1.2 m.

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

Table: Installation accessories

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AD 754 049</td>
<td>Connecting piece for AL 400 (front or back side)</td>
</tr>
<tr>
<td>AD 854 050</td>
<td>Connecting piece for AL 400 (bottom side)</td>
</tr>
<tr>
<td>AA 409 401</td>
<td>Furniture support for table ventilation AL 400 90 cm</td>
</tr>
<tr>
<td>AA 409 431</td>
<td>Furniture support for table ventilation AL 400 120 cm</td>
</tr>
<tr>
<td>AD 704 050</td>
<td>Air collector box for AL 400</td>
</tr>
</tbody>
</table>

Diagram:

- Flexible connection of the hood at the front, the back, or at the bottom.
- Measurements in mm.
Measurements in mm

AD 754 049

Measurements in mm

AD 854 050

Measurements in mm

AD 704 050

Measurements in mm

AA 409 401/431 furniture support
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 854 050 (connecting piece to the bottom)
– 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

Measurements in mm

A: Surface mounting
B: Flush mounting
C: 785 mm with a worktop at min. height 920 mm

A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
AR 403 122
AR 413 122

1: AR 413 122
2: AR 403 122

Measurements in mm

Extractors
Cooling appliances
Dishwashers
Washing machines
Vario cooktops
Ovens 400 series
Ovens 200 series
Home Connect | Accessories
Energy Label
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)
- 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)
- 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)
- 2 x 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)
- 2 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
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.

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°)
- 2 x AD 858 010 (flat duct flex pipe)
- 1 x AD 990 091 (adhesive tape)

-Order as set (appliances and accessories): SET2AL4301

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°)
- 2 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 091 (adhesive tape)

-Order as set (appliances and accessories): SET2AL4107

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**


**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 413.

**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 A.
- Grease filter efficiency class B.
- Sound level min. 57 dB / max. 71 dB normal mode.

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### 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 236 – 239.

**Connection**

Total connected load 10 W.
Connecting cable 1.75 m, pluggable. Plan a LAN cable.

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**Necessary installation accessories**

<table>
<thead>
<tr>
<th>CKV 410 010</th>
<th>Stainless steel knob 400 series for VL 414</th>
</tr>
</thead>
<tbody>
<tr>
<td>CKV 410 000</td>
<td>Black knob 400 series for VL 414</td>
</tr>
</tbody>
</table>

**Installation accessories**

| AD 410 040 | Flexibel connecting piece DN 150 flat |
| AD 851 041 | Connecting piece for extension with flat duct DN 150 for extra deep worktop VA 420 004 |
| VA 420 010 | 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 287 – 293.

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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

Installation of the downdraft ventilation; flush mounting

Installation of the control knob

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.

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**A:** ≥ 50mm  
**B:** Connecting piece  
measurements in mm

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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)
Planning example (air recirculation) - Direct installation
VL414 with AR 410 110 remote fan unit

Good to know
- Wall installation, worktop depth 85 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 (flexibel 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 413 010 Stainless steel knob or 1 x CKV 413 000 Black knob
- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AR 413 122 (remote fan unit air recirculation)
- 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

A: Surface mounting
B: Flush mounting (only VL414)
C: Filter access from the front. Connecting piece flat/round towards the front
D: Filter access from the back. Connecting piece flat/round towards the back

measurements in mm
Recommended configurations for the Vario downdraft ventilation 400 series

Planning example (air extraction) - Direct installation
VL414 with extraction remote fan unit - Cellar installation

Combination with AR 403 122 / AR 400 142 / AR 401 142

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 857 015 (flat duct 50 cm)
- 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)

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 AD 990 091 (adhesive tape for sealing the ducts, aluminum)

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 AD 990 091 (adhesive tape for sealing the ducts, aluminum)
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

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 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.

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**Necessary installation accessories**

**AD 442 012**
Stainless steel chimney for air extraction
Length: 620 mm

**AD 442 022**
Stainless steel chimney for air extraction
Length: 860 mm

**AD 442 112**
Stainless steel chimney for air recirculation
Length: 620 mm

**AD 442 122**
Stainless steel chimney for air recirculation
Length: 860 mm

**AA 442 810**
Air recirculation module inclusive 2 activated charcoal filters with highly efficient odour reduction.
For air recirculation.

**Special accessories**

**AA 400 510**
Window contact switch

**AA 442 110**
2 activated charcoal filters with highly efficient odour reduction.
For air recirculation module AA 442 810.

**AD 442 392**
Ceiling collar for chimneys
Stainless steel

**Installation accessories for air ducting**
you will find at the pages 287 – 293.
* 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

Remote fan unit in combination with motorless appliances.
Installation in the plinth with cut-out for air ducting in the furniture base. Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliance via network cable.
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.

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: 1 x DN 150 round.
- Spare cover for closing air intake.

Planning notes

- Remote fan unit in combination with motorless appliances.
- Connection to the respective appliance via network cable.
- Planning notes: 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-vented 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: 1 x 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.
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.

Installation accessories for air ducting you will find at the pages 287 – 293.
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

Integrated
- AC 250 121
- VL 200 120
- AR 400 142
- AR 401 142
- AR 403 122
- AR 413 122
- AR 410 110

- AI 240 191 / AW 240 191
- AW 250 192
- AF 210 162
- AF 210 192
- AC 200 161
- AC 200 181
- AC 200 191
General planning notes

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 paths as possible.
7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
8. Ensure sufficient supply air.
Cooling appliances Cooktops Ovens 400 series

Extractors

Dishwashers | Washing machine

Cooktops

Home Connect | Accessories

Vario cooktops Ovens 200 series

Ovens 400 series

EB 333
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 (5000 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 413.

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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
A C 250 121
Gaggenau Light Bronze
Width 120 cm
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 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 interval 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 287 – 293.

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

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 cooktop)
Remote control and monitoring
Remote diagnostics

Please read additional information on Home Connect on page 413.

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.
- Automatic 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 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 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 36.9 kWh/year.**
- **Ventilation efficiency class A.**
- **Illumination efficiency class A.**
- **Grease filter efficiency class B.**
- Sound level min. 39 dB / max. 62 dB normal mode.

### Planning notes
- Compatible with frameless cooktops 400 series (CK 482) or 200 series (CI 282 / CI 283), in a single worktop cut-out, for flushing.
- For installation in a single worktop cut-out the installation accessory AA 200 080 must be placed between the appliances.
- The table vent 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 frame to the wall.
  - 2 cm from the Guided Air suction area to a cabinet wall.

### Installation
- 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.

### Connection
- Total connected load 300 W.
- Connecting cable 1.3 m, with plug.

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

**Side view**

- A: Front thickness
- B: ≥ 60 mm for air recirculation
- C: ≥ 150 mm for air extraction with ducting in the plinth
- D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

**View from above**

A: Front

**Cross section**

- A: 6.5+0.5 mm
- B: 2.5 mm
- C: Fill with silicone
- D: Front
- E: Table ventilation
- F: Induction cooktop

**Longitudinal section**

- A: 6.5+0.5 mm
- B: 2.5 mm
- C: Fill 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: 8.5 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
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 61591.
- Air extraction: 519 / 859 m³/h re 1 pW.
- Air recirculation: 472 / 620 m³/h.
- 65 / 71 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.
- Automatic 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 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 cooktop)
- Remote control and monitoring
- Remote diagnostics

Please read additional information on Home Connect on page 413.

**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 normal mode.

**Planning notes**

Compatible with frameless cooktops 400 series (CX492, VI 492) or 200 series (CI 292), in a single worktop cut-out, for flush mounting. For installation in a single worktop cut-out the installation accessory VA 200 060 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability.

Compatible with induction cooktops 400 series (CX492, VI 492) or 200 series (CI 292), in 2 separate worktop cut-outs, for surface mounted installation.

For surface mounted installation the accessories AA 200 900 are 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 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 installation in a single cut-out: minimum 16 mm (with CX 492), 30 mm (with VI 492) - 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 a distance from the appliance, 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.

**Energy consumption**

- Time as a chimney-vented fireplace.
- The pressuredrop resistant blower allows for ductings up to 8 m with 3 x 90° bends while keeping sufficient performance.
- For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².
- For air recirculation an air recirculation module is required.

Please read additional planning notes on page 262 – 263.

**Connection**

Total connected load 300 W.

Connecting cable 1.3 m, with plug.

Power consumption standby/ display off 0.4 W.

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

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

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
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
- C: ≥ 850 mm for air extraction with ducting in the plinth
- D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

**View from above**

- A: Front
- B: 16.5 mm

**Cross section**

- A: 6.5+0.5 mm
- B: 2.5 mm
- C: Fill with silicone
- D: Front
- E: Table ventilation
- F: Induction cooktop

**Longitudinal section**

- A: 6.5+0.5 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)

Measurements in mm

A: 30–45
R 3
R 5
≥ 50
≥ 750
900/1000/1200
661
909
914±1
640±2
666±1
887
887+2
90°

D:

C:

A:
Fill with silicone

Measurements in mm

B: 13.5 mm
Front

View from above

A: Front
B: 13.5 mm

Measurements in mm

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

Cross section

A: 6.5±0.5 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±0.5 mm
B: 2.5 mm
C: 13.5 mm
D: Fill with silicone

Measurements in mm
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 258

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 259

Installation accessory VA 200 080

Surface installation

Combination with induction cooktop in 2 separate cut-outs

**AL 200 180**

Cooktops 400 series (CX 483, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 259

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)

Cooktop Vario 400 series (VI492)

For cut-out dimensions, see page 263

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 264

Installation accessory VA 200 090

Surface installation

Combination with induction cooktop in 2 separate cut-outs

**AL 200 190**

Cooktops 400 series (CX 493, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 264

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 -.
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 with 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.
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 268 – 271.

Connection
Connecting cable 1.7 m between VL and remote fan unit.

**Energy efficiency class: at a range of energy efficiency classes from A+++ to D.**
Installation of the downdraft ventilation; surface mounting

AD 410 040: Flexible 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: ≥50 mm
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 examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703

Planning examples with the downdraft ventilation 200 series

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 857 040 (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): SET1VL2101

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of components
- 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)

Order as set (appliances and accessories): SET1VL2703
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 flexible 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 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): SET2VL2701
Island hood 200 series

- 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.
- 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 on page 413.

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.
* Suitable for ceiling heights from 2.34 m to 2.52 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.

* 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.
- 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 on page 413.
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 2.78 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.
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

Please read additional information on Home Connect on page 413.

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-vented 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.

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 287 – 293.
Air recirculation

A: Note the maximum thickness of the back panel.
B: Note the maximum thickness of the back panel.

Socket measurements in mm

Air extraction

A: Air extraction
B: Note the maximum thickness of the back panel.

Side view

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

### 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.

**AA 210 491**
Assembly kit for 90 cm wide flat kitchen hood 200 series in combination with a 90 cm wide flat kitchen hood 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 assemble kit is not needed.

### Special accessories

**AA 210 110**
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.

**AA 211 812**
Installation accessories for air ducting you will find at the pages 287 – 293.

### Consumption data

- **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.

### Connection

- **Total connected load 266/264 W**
- **Connecting cable 1.8 m, pluggable.**

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*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.*
The document contains various diagrams and measurements related to upper cabinets and drawers for AF210 with different options for AA 211 812 and AA 210 492/460 lowering frame.

Key points:
- **Carcass depth**: 320
- **Position of LED lights**: Back wall panel max. 20 mm
- **View of upper cabinet from above with AA 211 812**
  - Appliance only (A)
  - Appliance with lowering frame (B)
- **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**
- **Upper cabinet for AF210 with assembly kit AA 210 491**
- **Upper cabinet for AF210 with lowering frame**

Additional notes:
- * for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition.
Canopy extractor 200 series

AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Energy efficiency class A++

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591. Sound power level according to EN 60704-3.

Appliance width 86 cm
Air extraction:
610 / 800 m³/h.
64 / 70 dB (A) re 1 pW.
Air recirculation:
540 / 790 m³/h.
72 / 77 dB (A) re 1 pW.

Appliance width 70 cm
Air extraction:
575 / 775 m³/h.
64 / 70 dB (A) re 1 pW.
Air recirculation:
540 / 740 m³/h.
73 / 78 dB (A) re 1 pW.

Appliance width 52 cm
Air extraction:
540 / 730 m³/h.
64 / 70 dB (A) re 1 pW.
Air recirculation:
530 / 690 m³/h.
72 / 77 dB (A) re 1 pW.

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.

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.

Installation accessories for air ducting
you will find at the pages 287 – 293.

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

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.

Air recirculation module inclusive 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
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 on the external chimney.
Includes design panel, wall fastening (AA 200 812), activated charcoal filter, flexible hose and 2 hose clamps.

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 assembly 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 010 811
Stainless steel
AA 012 811
White

For air recirculation. Can be combined with ceiling ventilation AC 250 and AC 402. 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. Connecting pipe DN 150 round. Pipe connection at the front, side or top. Recommended minimum gap between filter openings and wall: 100 cm.

AA 200 880
Combisable with the table ventilation AL 200 180.
AA 200 890
Combisable with the table ventilation AL 200 190.

Recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation. Easily removal 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.

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
AX 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.

AA 200 882
Combisable with the table ventilation AL 200 180.
AA 200 892
Combisable with the table ventilation AL 200 190.

Regenerable air recirculation module including activated charcoal filters. Easily removal 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.
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
Combinable with the table ventilation
AL 200 180.
VA 200 090
Combinable 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.
**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 height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.

A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

The building regulations.

Please observe the local applicable building regulation when configuring ventilation solutions. The 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

**AD 854 030**
Flat duct bend 90° vertical
Metal
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

**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

**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.
Installation accessories for air ducting

AD 410 040
Flexibel 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.

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**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.

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**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.

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**AD 752 030**
Duct bend 90°  
Plastic  
DN 150 round

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**AD 752 070**
Condensation trap  
Plastic  
DN 150 round

**Planning notes**
Recommended under vertical pipe sections. Installation on the bottom end of the pipe.

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**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 louvres. 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.
# Ceiling ventilation 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Ceiling ventilation</th>
<th>Ceiling ventilation</th>
<th>Ceiling ventilation</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Filter module</td>
<td>Control module</td>
<td>Light module</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>AC 402 181</td>
<td>AC 482 181</td>
<td>AC 472 181</td>
</tr>
<tr>
<td>Air extraction / air recirculation</td>
<td>• / •</td>
<td>• / •</td>
<td>• / •</td>
</tr>
<tr>
<td>Compatible with (air extraction):</td>
<td>AR 400 142 / AR 401 142 / AR 403 122</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Compatible with (air recirculation):</td>
<td>AR 400 142 and AA 010 811 or AA 012 811</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>(cm)</th>
<th>(cm)</th>
<th>(kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width of overall frame</td>
<td>80</td>
<td>80</td>
<td>80</td>
</tr>
<tr>
<td>Depth of overall frame</td>
<td>40</td>
<td>14</td>
<td>14</td>
</tr>
<tr>
<td>Height</td>
<td>10.5</td>
<td>13.5</td>
<td>13.5</td>
</tr>
<tr>
<td>Net weight</td>
<td>8</td>
<td>9.5</td>
<td>9.5</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65 / 2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>kWh/year</th>
<th>Ventilation efficiency class</th>
<th>Illumination efficiency class</th>
<th>Grease filter efficiency class</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60.6³</td>
<td>A³</td>
<td>E³</td>
<td>B³</td>
</tr>
</tbody>
</table>

### Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive

| Air extraction with AR 400 142 for inside installation | (m³/h) at 5 Pa | 300/460/570/720 | – | – |
| Air extraction with AR 401 142 for outside installation | (m³/h) at 5 Pa | 340/510/640/750 | – | – |
| Air extraction with AR 403 122 for inside installation | (m³/h) at 5 Pa | 370/490/640/780 | – | – |
| Air recirculation with AR 400 142 and AA 010 811 or AA 012 811 (m³/h) at 0 Pa | 260/400/500/570 |

### Features

- Infrared remote control •
- Power levels 3 plus intensive
- Run–on function •/6 min.
- Interval ventilation •/6 min.
- Grease filter saturation indicator –/•
- Grease filter art Rim extraction
- Grease filter units 2
- Art of lighting LED LED
- Exhaust air connection bottom / side / top / back –/–/•/–
- Exhaust air connection piece DN 150 round duct •
- Exhaust air connection piece DN 150 flat duct AD 852 042¹
- Connecting cable length (m) 1.75 1.75 2
- Network cable length
- Cooktop-based ventilation control –
- Home network integration for digital services (Home Connect) wireless via WiFi.
- Minimum clearance above cooking position
  - For gas appliances with total connected load gas of less / more than 12 kW (cm) 70/70 70/70 70/70
  - For electric appliances (cm) 70 70 70
- Total connected load (W) depending on fan unit
- Radio frequency interference-suppressed •

---

¹ Special accessory.
² For configurations with more than one filter module per fan unit up to 70 m³/h can be added.
³ Values refers to the configuration AC 402 181 (1x), AC 482 181 (1x), with the remote fan unit AR 400 142.
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Appliance type: Ceiling ventilation

Filter module: Control module, Light module

Material: Stainless steel

Air extraction / air recirculation: •/•

Compatible with (air extraction): AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation): AR 400 142 and AA 010 811 or AA 012 811

Dimensions:
- Width of overall frame (cm): 80
- Depth of overall frame (cm): 14
- Height (cm): 13.5
- Net weight (kg): 9.5

Energy efficiency class: A³

Consumption data according to EU regulation 65 / 2014

Energy consumption kWh/year: 60.6³

Ventilation efficiency class: A³

Illumination efficiency class: E³

Grease filter efficiency class: B³

Sound level min. / max. normal mode dB(A): 50/65³

Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive:
- Airflow per remote fan unit with one filter module²:
  - Air extraction with AR 400 142 for inside installation (m³/h) at 5 Pa: 300/460/570/720
  - Air extraction with AR 401 142 for outside installation (m³/h) at 5 Pa: 340/510/640/750
  - Air extraction with AR 403 122 for inside installation (m³/h) at 5 Pa: 370/490/640/780
- Air recirculation with AR 400 142 and AA 010 811 or AA 012 811 (m³/h) at 0 Pa: 260/400/500/570

Features:
- Infrared remote control: •
- Power levels: 3 plus intensive
- Run–on function: •/6 min.
- Interval ventilation: •/6 min.
- Grease filter saturation indicator: –/•
- Grease filter units: 2
- Art of lighting: LED
- Exhaust air connection: bottom / side / top / back: –/–/•/–
- Exhaust air connection piece DN 150 round duct: •
- Exhaust air connection piece DN 150 flat duct: AD 852 042¹
- Connecting cable length (m): 1.75
- Network cable length: 2
- Cooktop-based ventilation control: –
- Home network integration for digital services (Home Connect): wireless via WiFi.
- Minimum clearance above cooking position:
  - For gas appliances with total connected load gas of less / more than 12 kW (cm): 70/70
  - For electric appliances (cm): 70

Connection:
- Total connected load (W): depending on fan unit
- Radio frequency interference-suppressed: • • •
  - Standard: – Not available.

¹ Special accessory.
² For configurations with more than one filter module per fan unit up to 70 m³/h can be added.
³ Values refers to the configuration AC 402 181 (1x), AC 482 181 (1x), with the remote fan unit AR 400 142.

---

Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
# Table ventilations 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Table ventilation</th>
<th>Table ventilation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel</td>
<td>AL 400 122</td>
<td>AL 400 192</td>
</tr>
<tr>
<td>Air extraction / air recirculation</td>
<td>•/•</td>
<td>•/•</td>
</tr>
<tr>
<td>Compatible with (air extraction):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For EU countries, the AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.</td>
<td>2x AR 400 142 / 2x AR 401 142 / 2x AR 403 122</td>
<td>AR 400 142 / AR 401 142 / AR 403 122</td>
</tr>
<tr>
<td>Compatible with (air recirculation):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2x AR 413 122 / 2x AR 410 110</td>
<td>AR 413 122</td>
<td></td>
</tr>
</tbody>
</table>

## Dimensions

| Height of overall frame (cm) | 0.3 |
| Surface mounting / flush mounting | •/• |
| Extending height (cm) | 33 |
| Width on worktop (cm) | 118.4 |
| Width in lower cabinet (cm) | 113.6 |
| Depth on worktop (cm) | 14 |
| Height in lower cabinet (cm) | 55–86 |
| Net weight (kg) | 46 |

## Consumption data according to EU regulation 65 / 2014

### Energy efficiency class
- **Energy consumption kWh/year**: 45.5²
- **Ventilation efficiency class**: A²
- **Illumination efficiency class**: C²
- **Grease filter efficiency class**: B²
- **Sound level min. / max. normal mode dB(A)**: 45/61²

### Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive with 2 remote fan units with 1 remote fan unit

| Air extraction with AR 400 142 for inside installation (m³/h) at 5 Pa | 540/820/1020/1140 | 310/485/600/765 |
| Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa | 550/800/1000/1200 | 295/450/560/660 |
| Air extraction with AR 403 122 for plinth installation (m³/h) at 5 Pa | 560/750/980/1240 | 340/460/560/750 |
| Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa | 610/645/1080/1375 | 310/425/555/715 |
| Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa | 740/890/1015/1210 |

## Features

- **Power levels**: 3 plus intensive
- **Automatic function**: –
- **Run-on function (min)**: •/6 min. •/6 min.
- **Interval ventilation (min)**: •/6 min. •/6 min.
- **Grease filter saturation indicator**: •
- **Grease filter art**: Cartridge-type filter
- **Grease filter units**: 3
- **Grease drain channel**: •
- **Art of lighting**: LED
- **Lamp output (W)**: 2 x 10
- **Illuminance (lx)**: 400
- **Lighting colour (Kelvin)**: 3600
- **Air connection bottom / front / back side**: • /• /• • /• /•
- **Air connection piece DN 150 round duct (front/back side)**: AD 754 049¹
- **Air connection piece DN 150 flat duct (bottom side)**: AD 854 050¹
- **Connecting cable length (m)**: 1.75
- **Cooktop-based ventilation control**: –
- **Home network integration for digital services (Home Connect) wireless via WiFi.**: –

## Connection

- **Total connected load (W)**: depending on fan unit
- **Radio frequency interference-suppressed**: •

---

¹ Necessary installation accessory.
² Values refers to the configuration AL 400 with the remote fan unit AR 400 142.

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
## Downdraft ventilation 400 series

### Appliance type
- **Stainless steel**: VL 414 115
- **Respective knob (Stainless steel / Black)**: CKV 410 010 / CKV 410 000
- **Air extraction / air recirculation**: • / •
- **Compatible with (air extraction)**: AR 400 142 / AR 401 142 / AR 403 122
- **Compatible with (air recirculation)**: AR 413 122 / AR 410 110

### Dimensions
- **Height of overall frame (cm)**: 0.3
- **Width on worktop (cm)**: 15.5
- **Width in lower cabinet (cm)**: 17
- **Depth on worktop (cm)**: 52
- **Height in lower cabinet surface mounting / flush mounting (cm)**: 17.5 / 17.8
- **Net weight (kg)**: 2.2

### Consumption data according to EU regulation 65 / 2014
- **Energy efficiency class**: A+
- **Ventilation efficiency class**: A¹
- **Illumination efficiency class**: -
- **Grease filter efficiency class**: B¹
- **Sound level min. / max. normal mode (dB(A))**: 57 / 71¹

### Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / intensive
- **Air extraction with AR 400 142 for inside installation (m³/h) at 5 Pa**: 280 / 430 / 540 / 640
- **Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa**: 300 / 455 / 570 / 660
- **Air extraction with AR 403 122 for plinth installation (m³/h) at 5 Pa**: 320 / 420 / 550 / 690
- **Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa**: 290 / 390 / 520 / 660
- **Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa**: 350 / 415 / 490 / 590

### Features
- **Power levels**: 3 plus intensive
- **Automatic function**: •
- **Run-on function**: •
- **Interval ventilation (min)**: • / 6 min.
- **Grease filter saturation indicator**: •
- **Activated charcoal filter saturation indicator**: •
- **Grease filter art**: Metal grease filter
- **Grease filter units**: 1
- **Grease drain channel**: •
- **Exhaust air connection bottom / side / back**: • / •
- **Flexible connecting piece DN 150 flat**: AD 410 040²
- **Connecting piece for extension with flat duct DN150**: AD 851 041²
- **Connecting cable length (m)**: 1.75
- **Cooktop-based ventilation control**: •³
- **Home network integration for digital services (Home Connect) wireless via WiFi**: •³

### Connection
- **Total connected load (W) depending on fan unit**: depending on fan unit
- **Radio frequency interference-suppressed**: •

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¹ Values refers to the configuration VL 414 with the remote fan unit AR 403 122.
² Installation accessory
³ In combination with suitable cooktop.
⁴ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
⁵ The knob must be ordered separately.

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
**Wall-mounted hoods 400 series**

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Wall-mounted hoods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel</td>
<td>AW 442 120</td>
</tr>
<tr>
<td>Air extraction / air recirculation</td>
<td>•/•</td>
</tr>
<tr>
<td>Compatible with (air extraction):</td>
<td>AR 400 142 / AR 401 142 /</td>
</tr>
<tr>
<td></td>
<td>AR 400 143</td>
</tr>
<tr>
<td>Compatible with (air recirculation):</td>
<td>AR 400 143 and AA 442 810</td>
</tr>
</tbody>
</table>

**Dimensions with chimney**

| Width (cm) | 120 |
| Depth (cm) | 55 |
| Height, air extraction / air recirculation, min.–max. (cm) | 72–150 |
| Net weight, min.–max. (kg) | 32 |
| Weight air extraction duct, min.–max. (kg) | 7–11 |

**Consumption data according to EU regulation 65 / 2014**

| Energy efficiency class | A² |
| Energy consumption kWh/year | 48.1¹ |
| Ventilation efficiency class | A¹ |
| Illumination efficiency class | B |
| Grease filter efficiency class | B¹ |

**Sound level min. / max. normal mode dB(A) | 47/64¹**

**Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive**

| Air extraction with AR 400 142 for inside installation (m³/h) at 5 Pa | 315/490/615/755 |
| Air extraction with AR 400 143 for chimney of AI / AW 442 (m³/h) at 5 Pa | 325/505/615/885 |
| Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa | 320/485/615/720 |
| Air recirculation with AR 400 143 for chimney of AI / AW 442 (m³/h) at 0 Pa | 290/455/565/775 |

**Features**

| Power levels | 3 plus intensive |
| Automatic function | • |
| Run-on function (min) | •/integrated |
| Interval ventilation (min) | – |
| Grease filter saturation indicator | • |
| Grease filter art | Baffle filter |
| Grease filter units | 4 |
| Grease drain channel | • |
| Art of lighting | LED |
| Lamp output (W) | 3 x 10 |
| Illuminance (lx) | 940 |
| Lighting colour (Kelvin) | 3500 |
| Exhaust air connection piece (ø mm) | 150 |
| Exhaust air connection piece, top / side / rear / front S = specially produced | •/S/S/S |
| Connecting cable length (m) | 1.75 |
| Cooktop-based ventilation control | – |
| Home network integration for digital services (Home Connect) wireless via WiFi. | – |

**Minimum clearance above cooking position**

| For gas appliances with total connected load gas of less / more than 12 kW (cm) | 70 |
| For electric appliances (cm) | 60 |

**Connection**

| Total connected load (W) | depending on fan unit |
| Radio frequency interference-suppressed | • |

¹ Values refers to the configuration AW 442 with the remote fan unit AR 400 143.
² Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Appliance type

<table>
<thead>
<tr>
<th></th>
<th>Inside</th>
<th>Inside</th>
<th>Outside wall</th>
<th>Inside</th>
<th>Plinth</th>
<th>Plinth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel</td>
<td>AR 401 142</td>
<td>AR 400 143</td>
<td>AR 410 110</td>
<td>AR 403 122</td>
<td>AR 413 122</td>
<td></td>
</tr>
<tr>
<td>Metal zinc plated</td>
<td>AR 401 142</td>
<td>AR 400 143</td>
<td>AR 410 110</td>
<td>AR 403 122</td>
<td>AR 413 122</td>
<td></td>
</tr>
</tbody>
</table>

### Air extraction / air recirculation

- •/–  
- •/–  
- •/–  
- •/•  
- •/–  
- •/•

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>Inside</th>
<th>Inside</th>
<th>Outside wall</th>
<th>Inside</th>
<th>Plinth</th>
<th>Plinth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>42.6</td>
<td>33.3</td>
<td>42.2</td>
<td>42.8</td>
<td>45.1</td>
<td>40.6</td>
</tr>
<tr>
<td>Depth (cm)</td>
<td>42.6</td>
<td>24</td>
<td>45.3</td>
<td>22.8</td>
<td>50.5</td>
<td>53.5</td>
</tr>
<tr>
<td>Height (cm)</td>
<td>23.2</td>
<td>23.2</td>
<td>14</td>
<td>52</td>
<td>9.5</td>
<td>9.9</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>14</td>
<td>5</td>
<td>14</td>
<td>12</td>
<td>9</td>
<td>9</td>
</tr>
</tbody>
</table>

### Installation possibility

- Slanted roof (not Eternit) •  
- Outside wall •  
- Inside wall •  
- Bottom cupboard •  
- Chimney hood AI / AW 442 •  
- Attic •  
- Cellar •

### Air extraction performance (EN 61591)

<table>
<thead>
<tr>
<th></th>
<th>Inside</th>
<th>Inside</th>
<th>Outside wall</th>
<th>Inside</th>
<th>Plinth</th>
<th>Plinth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air extraction (up to) (m³/h) at 5 Pa</td>
<td>830</td>
<td>1005</td>
<td>1050</td>
<td>875</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Air recirculation (up to) (m³/h) at 0 Pa</td>
<td>675</td>
<td>900</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. back pressure at 0 m³/h (Pa)</td>
<td>500</td>
<td>480</td>
<td>640</td>
<td>380</td>
<td>770</td>
<td>610</td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th></th>
<th>Inside</th>
<th>Inside</th>
<th>Outside wall</th>
<th>Inside</th>
<th>Plinth</th>
<th>Plinth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power levels</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
</tr>
<tr>
<td>Fans technology</td>
<td>BLDC</td>
<td>BLDC</td>
<td>BLDC</td>
<td>BLDC</td>
<td>BLDC</td>
<td>BLDC</td>
</tr>
<tr>
<td>Fans (No)</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Fan output (W)</td>
<td>240</td>
<td>230</td>
<td>180</td>
<td>170</td>
<td>180</td>
<td>180</td>
</tr>
<tr>
<td>Sound insulation</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>–</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Retaining bracket</td>
<td>•</td>
<td>–</td>
<td>•</td>
<td>–</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Pipe connection piece intake side (ø mm)</td>
<td>5 x 150</td>
<td>1 x 200</td>
<td>1 x 150 flat</td>
<td>1 x 150</td>
<td>1 x 150 flat</td>
<td></td>
</tr>
<tr>
<td>Pipe connection piece output side (ø mm)</td>
<td>1 x 150</td>
<td>1 x 150</td>
<td>1 x 150 flat</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spare cover for closing air intake</td>
<td>•</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Activated charcoal filter</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>•</td>
</tr>
<tr>
<td>Connecting cable length (m)</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Network cable length (m)</td>
<td>5</td>
<td>5</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
</tbody>
</table>

### Ratings in combination with extraction element

- Radio frequency interference-suppressed •  
- •  
- •  
- •  
- •  
- •

* Standard. – Not available.
## Ceiling ventilation 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Ceiling ventilation</th>
<th>Ceiling ventilation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gaggenau Light Bronze</td>
<td>AC 250 121</td>
<td>AC 250 121</td>
</tr>
<tr>
<td>Gaggenau Black</td>
<td></td>
<td>AC 270 101</td>
</tr>
<tr>
<td>Air extraction / air recirculation</td>
<td>•/Air recirculation module as accessory</td>
<td>–/•</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>(cm)</th>
<th>(cm)</th>
<th>(cm)</th>
<th>(kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width of overall frame</td>
<td>120</td>
<td>105</td>
<td>50</td>
<td>37</td>
</tr>
<tr>
<td>Depth of overall frame</td>
<td>60</td>
<td>60</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Height</td>
<td>30</td>
<td>25</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Net weight</td>
<td>76</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

### Energy efficiency class

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>A+</th>
</tr>
</thead>
</table>

### Energy consumption

<table>
<thead>
<tr>
<th>kWh/year</th>
<th>–</th>
</tr>
</thead>
</table>

### Ventilation efficiency class

<table>
<thead>
<tr>
<th>–</th>
</tr>
</thead>
</table>

### Illumination efficiency class

<table>
<thead>
<tr>
<th>–</th>
</tr>
</thead>
</table>

### Grease filter efficiency class

<table>
<thead>
<tr>
<th>E</th>
</tr>
</thead>
</table>

### Sound level min. / max. normal mode

<table>
<thead>
<tr>
<th>dB(A)</th>
<th>41/56</th>
</tr>
</thead>
</table>

### Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive

<table>
<thead>
<tr>
<th>Air extraction mode</th>
<th>(m³/h) at 5 Pa</th>
<th>265/331/458/933</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air recirculation</td>
<td>(m³/h) at 0 Pa</td>
<td>197/313/419/637</td>
</tr>
<tr>
<td>Max. back pressure at 0 m³/h (Pa)</td>
<td>416</td>
<td></td>
</tr>
</tbody>
</table>

### Sound power level (EN 60704-3) max/Int

<table>
<thead>
<tr>
<th>Air extraction mode</th>
<th>(dB(A) re 1 pW)</th>
<th>56/70</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air recirculation</td>
<td>(dB(A) re 1 pW)</td>
<td>63/72</td>
</tr>
</tbody>
</table>

### Features

- Remote control: •
- Power levels: 3 plus intensive
- Run–on function: • / integrated
- Interval ventilation: • / 6 min. / • / integrated
- Grease filter saturation indicator: •
- Activated charcoal filter saturation indicator: •
- Grease filter art: Cartridge-type filter
- Grease filter units: 2
- Art of lighting: LED
- Art of lighting (W): –
- Illuminance (lx): 1156
- Colour range (adjustable with Home Connect) (Kelvin): 2700 - 5000
- Exhaust air connection piece (ø mm): 150
- Exhaust air connection piece, top / side / rear / front: – / • / • / •
- Connecting cable length (m): 1.3
- Cooktop-based ventilation control: •¹
- Home network integration for digital services (Home Connect) wireless via WiFi: •²

### Accessories

- Air recirculation module White: AA 010 811
- Air recirculation module Stainless steel: AA 012 811
- Regenerable activated charcoal filter: AA 200 112, AA 200 110
- Activated charcoal filter: AA 200 122, AA 200 121

### Minimum clearance above cooking position

- For gas appliances with total connected load gas of less / more than 12 kW (cm): 65/70 / 70/75
- For electric appliances (cm): 65 / 70

### Connection

- Total connected load (W): 250
- Radio frequency interference-suppressed: •

---

* Standard.  – Not available.

¹ In Combination with suitable cooktop.

² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
# Table ventilation 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gaggenau Black</td>
<td>AL 200 180</td>
<td>AL 200 180</td>
</tr>
<tr>
<td>Air extraction / air recirculation</td>
<td>•/Air recirculation module as accessory</td>
<td>•/Air recirculation module as accessory</td>
</tr>
</tbody>
</table>

### Dimensions with chimney

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>80</td>
<td>90</td>
</tr>
<tr>
<td>Surface mounting / flush mounting</td>
<td>with AA 200 900 / •</td>
<td>with AA 200 900 / •</td>
</tr>
<tr>
<td>Extending height (cm)</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>Width in worktop (cm)</td>
<td>79.2</td>
<td>85.4</td>
</tr>
<tr>
<td>Depth in worktop (cm)</td>
<td>14</td>
<td>14</td>
</tr>
<tr>
<td>Width in lower cabinet (cm)</td>
<td>77.9</td>
<td>85.4</td>
</tr>
<tr>
<td>Height in lower cabinet surface (cm)</td>
<td>70.3</td>
<td>70.3</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>48</td>
<td>43</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65/2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy consumption kWh/year</td>
<td>36.9</td>
<td>37.8</td>
</tr>
<tr>
<td>Ventilation efficiency class</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Illumination efficiency class</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Grease filter efficiency class</td>
<td>B</td>
<td>C</td>
</tr>
<tr>
<td>Sound level min. / max. normal mode dB(A)</td>
<td>39/62</td>
<td>41/62</td>
</tr>
</tbody>
</table>

### Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air extraction (m³/h) at 5 Pa</td>
<td>223/378/501/775</td>
<td>229/389/519/833</td>
</tr>
<tr>
<td>Air recirculation (m³/h) at 0 Pa</td>
<td>170/362/447/862</td>
<td>172/367/472/620</td>
</tr>
<tr>
<td>Max. back pressure at 0 m³/h (Pa)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sound power level (EN 60704-3) max/ Int</td>
<td>62/70</td>
<td>62/71</td>
</tr>
<tr>
<td>Air extraction mode (dB(A) re 1 pW)</td>
<td>65/70</td>
<td>65/71</td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power levels</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
</tr>
<tr>
<td>Automatic function</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Run-on function (min)</td>
<td>• / integrated</td>
<td>• / integrated</td>
</tr>
<tr>
<td>Interval ventilation (min)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grease filter saturation indicator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Activated charcoal filter saturation indicator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grease filter art</td>
<td>Cartridge-type filter</td>
<td>Cartridge-type filter</td>
</tr>
<tr>
<td>Grease filter units</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Grease drain channel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ambient lighting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Exhaust air connection piece (ø mm)</td>
<td>150</td>
<td>160</td>
</tr>
<tr>
<td>Exhaust air connection, bottom / side / rear / front</td>
<td>• / • / • / •</td>
<td>• / • / • / •</td>
</tr>
<tr>
<td>Fan output (W)</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Connecting cable length (m)</td>
<td>1.3</td>
<td>1.3</td>
</tr>
<tr>
<td>Cooktop-based ventilation control</td>
<td>•¹</td>
<td>•¹</td>
</tr>
<tr>
<td>Home network integration for digital services (Home Connect) wireless via WiFi</td>
<td>•</td>
<td>•</td>
</tr>
</tbody>
</table>

### Accessories

<table>
<thead>
<tr>
<th>Kit for surface mounted installation</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Installation kit for fan unit at a distance</td>
<td>AA 200 910</td>
<td>AA 200 910</td>
</tr>
<tr>
<td>Installation kit for installation in a single worktop cut out</td>
<td>VA 200 080</td>
<td>VA 200 090</td>
</tr>
<tr>
<td>Air recirculation module</td>
<td>AA 200 880</td>
<td>AA 200 890</td>
</tr>
<tr>
<td>Activated charcoal filter</td>
<td>AA 200 100</td>
<td>AA 200 100</td>
</tr>
<tr>
<td>Regenerable air recirculation module</td>
<td>AA 200 882</td>
<td>AA 200 892</td>
</tr>
</tbody>
</table>

### Connection

<table>
<thead>
<tr>
<th>Total connected load (W)</th>
<th>Island hood</th>
<th>Island hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radio frequency interference-suppressed</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Standard. – Not available.
¹ In combination with suitable cooktop.
² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Downdraft ventilation 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Downdraft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gaggenau Black</td>
<td>VL 200 120</td>
</tr>
<tr>
<td>Air extraction/ air recirculation</td>
<td>• / •</td>
</tr>
<tr>
<td>Compatible with (air extraction):</td>
<td>AR 403 122 / AR 400 142 / AR 401 142</td>
</tr>
<tr>
<td>Compatible with (air recirculation):</td>
<td>AR 413 122 / AR 410 110</td>
</tr>
</tbody>
</table>

### Dimensions
- Surface mounting / flush mounting: • / •
- Width on worktop (cm): 15
- Depth on worktop (cm): 51
- Height in lower cabinet surface mounting / flush mounting (cm): 17.5 / -
- Net weight (kg): 5

### Consumption data according to EU regulation 65/2014
- Energy efficiency class: A²
- Energy consumption kWh/year: 48.3²
- Ventilation efficiency class: A²
- Illumination efficiency class: -
- Grease filter efficiency class: B²
- Sound level min. / max. normal mode: dB(A) 56/71²

### Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive
- Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa: 360/430/500/565
- Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa: 305/410/530/665
- Air extraction with AR 403 122 for plinth installation (m³/h) at 5 Pa: 320/430/555/690
- Air extraction with AR 400 142 for cupboard installation (m³/h) at 5 Pa: 280/440/545/645
- Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa: 305/460/575/650

### Sound power level (EN 60704-3) with fan units, power level 1 / 2 / 3 / Intensive
- Air recirculation with AR 410 110 for cupboard installation (dB(A) re 1 pW): 60/64/68/73
- Air recirculation with AR 413 122 for plinth installation (dB(A) re 1 pW): 57/64/72/78
- Air extraction with AR 403 122 for plinth installation (dB(A) re 1 pW): 56/64/71/76
- Air extraction with AR 400 142 for cupboard installation (dB(A) re 1 pW): 51/63/68/73
- Air extraction with AR 401 142 for outside wall mounting (dB(A) re 1 pW): 57/67/73/78

### Features
- Power levels: 3 plus intensive
- Automatic function: •
- Run-on function (min): • / integrated
- Interval ventilation (min): • / 6 min.
- Grease filter saturation indicator: •
- Grease filter art: Metal grease filter
- Grease filter units: 1
- Grease drain channel: •
- Activated charcoal filter saturation indicator: •
- Exhaust air connection bottom / side / top / back: • / •
- Flexibel connecting piece DN 150 flat: AD 410 040¹
- Connecting piece for extension with flat duct DN150: AD 851 041¹
- Connecting cable length (m): 1.7
- Cooktop-based ventilation control: –
- Home network integration for digital services (Home Connect) wireless via WiFi: –

### Total connected load (W) depending on fan unit
- Radio frequency interference-suppressed: •

---

1 Installation accessory
2 Values refers to the configuration VL 200 with the remote fan unit AR 403 122.
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Island hoods 200 series

**Appliance type**: Island hood  
**Stainless steel**: AI 240 191  
**Air extraction / air recirculation**: Air recirculation module as accessory

### Dimensions with chimney

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>90</td>
</tr>
<tr>
<td>Depth (cm)</td>
<td>60</td>
</tr>
<tr>
<td>Height, air extraction / air recirculation, min.–max. (cm)</td>
<td>74/92/82-104</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>32</td>
</tr>
<tr>
<td>Weight air extraction duct (kg)</td>
<td>*</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65 / 2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy consumption kWh/year</td>
<td>43.2</td>
</tr>
<tr>
<td>Ventilation efficiency class</td>
<td>A</td>
</tr>
<tr>
<td>Illumination efficiency class</td>
<td>A</td>
</tr>
<tr>
<td>Grease filter efficiency class</td>
<td>B</td>
</tr>
<tr>
<td>Sound level min. / max. normal mode</td>
<td>dB(A) 43/64</td>
</tr>
</tbody>
</table>

### Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air extraction (m³/h) at 5 Pa</td>
<td>291/441/641/988</td>
</tr>
<tr>
<td>Air recirculation (m³/h) at 0 Pa</td>
<td>196/362/448/530</td>
</tr>
<tr>
<td>Max. back pressure at 0 m³/h (Pa)</td>
<td>436</td>
</tr>
</tbody>
</table>

### Sound power level (EN 60704-3) max / Int

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air extraction mode (dB(A) re 1 pW)</td>
<td>64/72</td>
</tr>
<tr>
<td>Air recirculation mode (dB(A) re 1 pW)</td>
<td>68/72</td>
</tr>
</tbody>
</table>

### Features

- **Power levels**: 3 plus intensive
- **Automatic function**: •
- **Run-on function**: (min) • / integrated
- **Interval ventilation**: (min) • / 6 min.
- **Grease filter saturation indicator**: •
- **Activated charcoal filter saturation indicator**: •
- **Grease filter type**: Cartridge-type filter
- **Grease filter units**: 3
- **Grease drain channel**: •
- **Art of lighting**: LED
- **Lamp output**: (W) 4 x 3
- **Illuminance**: (lx) 650
- **Lighting colour**: (Kelvin) 3500
- **Colour range (adjustable with Home Connect)**: (Kelvin) 2700 - 5000
- **Exhaust air connection piece**: (ø mm) 150
- **Exhaust air connection piece, top / side / rear / front S = specially produced**: • / S / S / S
- **Fan output**: (W) 260
- **Connecting cable length**: (m) 1.3
- **Cooktop-based ventilation control**: •¹
- **Home network integration for digital services (Home Connect) wireless via WiFi. ²**: •

### Accessories

- **Air recirculation module**: AA 200 816
- **Regenerable activated charcoal filter**: AA 200 112
- **Activated charcoal filter**: AA 200 110
- **Chimney extension**: AD 200 326
- **Extension for mounting kit**: AD 223 346
- **Ceiling collar**: AD 220 396
- **Chimney for air extraction**: •

### Minimum clearance above cooking position

For gas appliances with total connected load gas of less / more than 12 kW: 65/70 cm  
For electric appliances: 55 cm

### Connection

- **Total connected load (W)**: 272
- **Radio frequency interference-suppressed**: •

---

1 In Combination with suitable cooktop.
2 The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
3 Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
### Wall-mounted hoods 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Wall-mounted hoods</th>
<th>Wall-mounted hoods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel</td>
<td>AW 240 191</td>
<td>AW 250 192</td>
</tr>
<tr>
<td>Glass front in Gaggenau Anthracite</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Air extraction / air recirculation**  
- Air recirculation module as accessory  
- Chimney as accessory

### Dimensions with chimney

<table>
<thead>
<tr>
<th></th>
<th>Width (cm)</th>
<th>Depth (cm)</th>
<th>Height, air extraction / air recirculation, min.–max. (cm)</th>
<th>Net weight (kg)</th>
<th>Weight air extraction duct (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>90</td>
<td>50</td>
<td>65–95/82–115/96–123/45</td>
<td>21</td>
<td>5</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65 / 2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>kWh/year</th>
<th>A</th>
<th>A⁺</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy consumption</td>
<td>44.5</td>
<td>36.7</td>
<td></td>
</tr>
</tbody>
</table>

| Illumination efficiency class | A | A |
| Grease filter efficiency class | B | B |
| Sound level min. / max. normal mode | dB(A) | 44/64 | 43/67 |

**Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive**

<table>
<thead>
<tr>
<th>Air extraction mode</th>
<th>(m³/h) at 5 Pa</th>
<th>(m³/h) at 0 Pa</th>
<th>Max. back pressure at 0 m³/h (Pa)</th>
<th>Air extraction mode (dB(A) re 1 pW)</th>
<th>Air recirculation mode (dB(A) re 1 pW)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>276/422/618/970</td>
<td>185/321/383/476</td>
<td>459</td>
<td>64/73</td>
<td>69/74</td>
</tr>
</tbody>
</table>

**Features**

| Power levels | 3 plus intensive | 3 plus intensive |
| Automatic function | • | • |
| Run-on function (min) | • / integrated | • / integrated |
| Interval ventilation (min) | • / 6 min. | • / 6 min. |
| Grease filter saturation indicator | • | • |
| Activated charcoal filter saturation indicator | • | • |
| Grease filter art | Cartridge-type filter | Cartridge-type filter |
| Grease filter units | 3 | 2 |
| Grease drain channel | - | - |
| Art of lighting | LED | LED |
| Lamp output (W) | 3 x 3 | 2 x 3 |
| Illuminance (lx) | 551 | 460 |
| Light emitting (Kelvin) | 3500 | 3500 |
| Colour range (adjustable with Home Connect) | 2700–5000 | 2700–5000 |
| Exhaust air connection piece (ø mm) | 150 | 150 |
| Exhaust air connection piece, top / side / rear / front S = specially produced | • / S / S / S | • / S / S / S |
| Fan output (W) | 260 | 260 |
| Connecting cable length (m) | 1.3 | 1.3 |
| Cooktop-based ventilation control | •¹ | •¹ |
| Home network integration for digital services (Home Connect) wireless via WiFi | •² | •² |

### Accessories

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Wall-mounted hoods</th>
<th>Wall-mounted hoods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air recirculation module</td>
<td>AA 200 812</td>
<td>AA 200 812</td>
</tr>
<tr>
<td>Regenerable activated charcoal filter</td>
<td>AA 200 112</td>
<td>AA 250 112</td>
</tr>
<tr>
<td>Activated charcoal filter</td>
<td>AA 200 110</td>
<td>AA 250 113</td>
</tr>
<tr>
<td>Chimney extension</td>
<td>AD 200 322</td>
<td>AD 200 322</td>
</tr>
<tr>
<td>Extension for mounting kit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling collar</td>
<td>AD 200 392</td>
<td>AD 200 392</td>
</tr>
<tr>
<td>Chimney for air extraction</td>
<td>AD 200 012</td>
<td>AD 200 012</td>
</tr>
</tbody>
</table>

### Minimum clearance above cooking position

<table>
<thead>
<tr>
<th>For gas appliances with total connected load gas of less / more than 12 kW</th>
<th>(cm)</th>
<th>For electric appliances (cm)</th>
<th>(cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>65/70</td>
<td>60/70</td>
<td>55</td>
</tr>
</tbody>
</table>

### Connection

| Total connected load (W) | 269 | 270 |
| Radio frequency interference-suppressed | • | • |

---

¹ In Combination with suitable cooktop.  
² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.  
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
**Appliance type**  
Flat kitchen hood  
Flat kitchen hood

**Stainless steel-coloured**  
AF 210 192  
AF 210 162

**Air extraction / air recirculation**  
• / Air recirculation module as accessory  
• / Air recirculation module as accessory

**Dimensions**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>90</td>
<td>60</td>
</tr>
<tr>
<td>Depth (cm)</td>
<td>32</td>
<td>32</td>
</tr>
<tr>
<td>Depth when steam screen extended (cm)</td>
<td>48.8</td>
<td>48.8</td>
</tr>
<tr>
<td>Height (cm)</td>
<td>57.8</td>
<td>37.8</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

**Consumption data according to EU regulation 65 / 2014**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy efficiency class</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Energy consumption kWh/year</td>
<td>41.4</td>
<td>40.3</td>
</tr>
<tr>
<td>Ventilation efficiency class</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Illumination efficiency class</td>
<td>A</td>
<td>A</td>
</tr>
<tr>
<td>Grease filter efficiency class</td>
<td>B</td>
<td>B</td>
</tr>
<tr>
<td>Sound level min. / max. normal mode dB(A)</td>
<td>42/57</td>
<td>41/57</td>
</tr>
</tbody>
</table>

**Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air extraction (m³/h) at 5 Pa</td>
<td>272/384/517/965</td>
<td>271/386/515/953</td>
</tr>
<tr>
<td>Air recirculation (m³/h) at 0 Pa</td>
<td>267/372/506/876</td>
<td>266/364/497/885</td>
</tr>
<tr>
<td>Max. back pressure at 0 m³/h (Pa)</td>
<td>434</td>
<td>456</td>
</tr>
<tr>
<td>Air extraction mode (dB(A) re 1 pW)</td>
<td>57/71</td>
<td>57/71</td>
</tr>
<tr>
<td>Air recirculation mode (dB(A) re 1 pW)</td>
<td>62/69</td>
<td>62/69</td>
</tr>
</tbody>
</table>

**Features**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass screen</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Arrangement of controls</td>
<td>Buttons at front</td>
<td>Buttons at front</td>
</tr>
<tr>
<td>Power levels</td>
<td>3 plus intensive</td>
<td>3 plus intensive</td>
</tr>
<tr>
<td>Automatic function</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Run-on function (min)</td>
<td>• / integrated</td>
<td>• / integrated</td>
</tr>
<tr>
<td>Interval ventilation (min)</td>
<td>47</td>
<td>47</td>
</tr>
<tr>
<td>Grease filter saturation indicator</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Grease filter art</td>
<td>Stainless steel grease filter</td>
<td>Stainless steel grease filter</td>
</tr>
<tr>
<td>Grease filter units</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Grease drain channel</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Art of lighting</td>
<td>LED</td>
<td>LED</td>
</tr>
<tr>
<td>Lamp output (W)</td>
<td>3 x 3</td>
<td>2 x 3</td>
</tr>
<tr>
<td>Illuminance (lx)</td>
<td>285</td>
<td>294</td>
</tr>
<tr>
<td>Lighting colour (Kelvin)</td>
<td>3000</td>
<td>3000</td>
</tr>
<tr>
<td>Exhaust air connection piece (mm)</td>
<td>150</td>
<td>150</td>
</tr>
<tr>
<td>Exhaust air connection piece, top / side / rear / front S = specially produced</td>
<td>• / • / • / •</td>
<td>• / • / • / •</td>
</tr>
<tr>
<td>Fans (No.)</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Fan output (W)</td>
<td>260</td>
<td>260</td>
</tr>
<tr>
<td>Connecting cable length (m)</td>
<td>1.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Cooktop-based ventilation control</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Minimum clearance above cooking position</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

**For gas appliances with total connected load gas of less / more than 12 kW (cm)**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>For gas appliances with total connected load gas of less / more than 12 kW (cm)</td>
<td>65/70</td>
<td>65/70</td>
</tr>
<tr>
<td>For electric appliances (cm)</td>
<td>43</td>
<td>43</td>
</tr>
</tbody>
</table>

**Accessories**

<table>
<thead>
<tr>
<th></th>
<th>Flat kitchen hood</th>
<th>Flat kitchen hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lowering frame</td>
<td>AA 210 492</td>
<td>AA 210 460</td>
</tr>
<tr>
<td>Assembly kit for 90 cm upper cabinet</td>
<td>AA 210 491</td>
<td>AA 210 491</td>
</tr>
<tr>
<td>Air recirculation module</td>
<td>AA 211 812</td>
<td>AA 211 812</td>
</tr>
<tr>
<td>Activated charcoal filter</td>
<td>AA 210 110</td>
<td>AA 210 110</td>
</tr>
<tr>
<td>Total connected load (W)</td>
<td>266</td>
<td>264</td>
</tr>
<tr>
<td>Radio frequency interference-suppressed</td>
<td>•</td>
<td>•</td>
</tr>
</tbody>
</table>

* Standard – Not available.  
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
## Canopy extractors 200 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Canopy extractor</th>
<th>Canopy extractor</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stainless steel-coloured</strong></td>
<td>AC 200 191</td>
<td>AC 200 181</td>
</tr>
<tr>
<td><strong>Air extraction / air recirculation</strong></td>
<td>•/Air recirculation module as accessory</td>
<td>•/Air recirculation module as accessory</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>(cm)</th>
<th>(cm)</th>
<th>(cm)</th>
<th>(kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>86</td>
<td>70</td>
<td>52</td>
<td>9.8</td>
</tr>
<tr>
<td>Depth</td>
<td>28.2</td>
<td>30</td>
<td>30</td>
<td>9.2</td>
</tr>
<tr>
<td>Height</td>
<td>36</td>
<td>36</td>
<td>36</td>
<td>9.2</td>
</tr>
</tbody>
</table>

### Consumption data according to EU regulation 65 / 2014

<table>
<thead>
<tr>
<th>Energy efficiency class</th>
<th>kWh/year</th>
<th>A++</th>
<th>A++</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ventilation efficiency class</td>
<td>A</td>
<td>A</td>
<td></td>
</tr>
<tr>
<td>Illumination efficiency class</td>
<td>A</td>
<td>A</td>
<td></td>
</tr>
<tr>
<td>Grease filter efficiency class</td>
<td>D</td>
<td>D</td>
<td></td>
</tr>
<tr>
<td>Sound level min. / max. normal mode</td>
<td>dB(A)</td>
<td>41/64</td>
<td>46/64</td>
</tr>
</tbody>
</table>

### Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive

| Air extraction (m³/h) at 5 Pa | 210/380/610/800 | 210/380/575/775 |
| Air recirculation (m³/h) at 0 Pa | 200/360/540/790 | 200/360/540/740 |
| Max. back pressure at 0 m³/h | 560 | 560 |

### Sound power level (EN 60704-3) max / Int

| Air extraction mode | (dB(A) re 1 pW) | 64/70 |
| Air recirculation mode | (dB(A) re 1 pW) | 72/77 |

### Features

| Infrared remote control | AA 200 510 | AA 200 510 |
| Automatic function | – | – |
| Run-on function | •/6 min. | •/6 min. |
| Interval ventilation | •/6 min. | •/6 min. |
| Grease filter saturation indicator | – | – |
| Grease filter art | Cartridges | Cartridges |
| Grease filter units | 2 | 2 |
| Grease drain channel | – | – |
| Art of lighting | LED | LED |
| Lamp output (W) | 2 x 1 | 2 x 1 |
| Illuminance (lx) | 266 | 244 |
| Lighting colour (Kelvin) | 4000 | 4000 |
| Exhaust air connection piece (ø mm) | 150/120 | 150/120 |
| Exhaust air connection piece, top / side / rear /front S = specially produced | –/–/– | –/–/– |
| Fans (No.) | 1 | 1 |
| Fan output (W) | 170 | 170 |
| Connecting cable length (m) | 1 | 1 |
| Cooktop-based ventilation control | – | – |
| Home network integration for digital services (Home Connect) wireless via WiFi. | – | – |

### Minimum clearance above cooking position

| For gas appliances with total connected load gas of less / more than 12 kW | (cm) | 65/70 |
| For electric appliances | (cm) | 65 |

### Accessories

| Air recirculation module | AA 211 812 | AA 211 812 |
| Activated charcoal filter | AA 210 110 | AA 210 110 |

### Connection

| Total connected load (W) | 172 |
| Radio frequency interference-suppressed | • | • |

* Standard. – Not available.

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

- **AC 200 161**
  - Air recirculation module as accessory

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value 1</th>
<th>Value 2</th>
<th>Value 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>86</td>
<td>70</td>
<td>52</td>
</tr>
<tr>
<td>Depth (cm)</td>
<td>28.2</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>Height (cm)</td>
<td>36 (housing)</td>
<td>36 (housing)</td>
<td>36 (housing)</td>
</tr>
<tr>
<td>Net weight (kg)</td>
<td>9.8</td>
<td>9.2</td>
<td>8.3</td>
</tr>
</tbody>
</table>

#### Consumption data according to EU regulation 65 / 2014

- **Energy efficiency class**: A++
- **Energy consumption kWh/year**: 29.6
- **Ventilation efficiency class**: A
- **Illumination efficiency class**: A
- **Grease filter efficiency class**: D
- **Sound level min. / max. normal mode dB(A)**: 44/64
- **Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive**:
  - Air extraction (m³/h) at 5 Pa: 210/365/540/730
  - Air recirculation (m³/h) at 0 Pa: 200/360/530/690
- **Sound power level (EN 60704-3) max / Int**:
  - Air extraction mode (dB(A) re 1 pW): 64/70
  - Air recirculation mode (dB(A) re 1 pW): 72/77

- **Features**
  - Infrared remote control
  - Power levels: 3 plus intensive
  - Automatic function
  - Run-on function: 6 min.
  - Interval ventilation: 6 min.
  - Grease filter saturation indicator
  - Grease filter art cartridges: 2
  - Grease drain channel: –
  - Art of lighting LED: 2 x 1
  - Lamp output (W): 2 x 1
  - Illuminance (lx): 266
  - Lighting colour (Kelvin): 4000
  - Exhaust air connection piece (ø mm): 150/120
  - Exhaust air connection piece, top / side / rear / front: S = specially produced
  - Fans (No.): 1
  - Fan output (W): 170
  - Connecting cable length (m): 1
  - Cooktop-based ventilation control: –
  - Home network integration for digital services (Home Connect): wireless via WiFi.

**Minimum clearance above cooking position**:
- For gas appliances with total connected load gas of less / more than 12 kW (cm): 65/70
- For electric appliances (cm): 65

#### Accessories

- **Air recirculation module**: AA 211 812
- **Activated charcoal filter**: AA 210 110
- **Connection**
  - Total connected load (W): 172
  - Radio frequency interference-suppressed: •
The cooling appliances

Overview
Vario cooling 400 series: Cooling, freezing and wine
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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

RF 282
RC 282
RT 282
RF 282

RT 200
RC 200
RF 200
Wine climate cabinet

Niche 213 cm

Niche 178 cm

Niche 123 cm

Niche 82 cm / Under-counter

RW 466

RW 414

RW 282

RW 222

RW 404
For RY 492, panel thickness 19 mm.
Stainless steel door panels with RA 421 912
Installation accessories
1 ice cube scoop
Included in the price

Installation accessories
RA 421 912
Stainless steel door panels with handles For RY 492, panel thickness 19 mm.
RA 423 340
Side trims, 2 pieces, for RY and RB.
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 425 910
Handle bar, stainless steel, short For RB/RY 492 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.
RA 428 912
Stainless steel door panels, handleless For RY 492, 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.
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 460 030
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 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
- Flat stainless steel inner doors
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminum 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
- 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 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 413.

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 flat 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 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 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 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 330 – 337.

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.
Stainless steel door panels with Installation accessories
1 ice cube scoop
1 egg holder with lid
Included in the price
fully extendable freezing drawer
Niche height 213.4 cm
With 3 mounts, length 1131 mm,
Handle bar, stainless steel, long
R A 425 110
Side trims, 2 pieces, for RY and RB.
For RB 492, panel thickness 19 mm.
Stainless steel door panels, handleless
For RB 492 and RW 222,
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,
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 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).
RA 464 713
Ventilation grille stainless steel
For RY 472.
RA 464 913
Ventilation grille stainless steel
For RB/RY 492.
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.

Vario fridge-freezer combination
400 series
RB 492/4B 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
- 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 505/452 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 413.

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 389/316 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 14/14 kg/24 h.
Storage time after a malfunction 13/13 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 166/136 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.
1.6/1.7 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 326/295 kWh/year.
Noise level 42 dB (A) re 1 pW.

Planning notes
Flat hinges.
Door hinge right, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight:
Door 47/41 kg.
Drawer 12/10 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 330 – 337.

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/RC 472/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, fulllength
- 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 579/467/357 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 413.

**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 494/388/305 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.

**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.

**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.

**Consumption data**

Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 182/166/150 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 43/29/41 kg.

Please read additional planning notes on page 330 – 337.

**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 freezer 400 series
RF 463

- Stainless steel interior with solid anthracite aluminum elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless 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, full-length
  - Almost invisible rail system for shelves for flexible positioning
  - Illuminated dispenser for ice cubes, crushed ice and chilled water in the door
  - Integrated 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 text 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 413.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18 kg/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. 1.4 kg/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 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°, fixable 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 330 – 337.

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.

Included in the price
1 Accessory for side-by-side installation

Installation accessories
RA 422 610 Stainless steel door panel with handle
For RF 463, 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 428 810 Stainless steel door panel, handleless
For RF 463, 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 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 464 617 Ventilation grille stainless steel
For RF 463 with integrated water filter, right-hinged.
RA 464 618 Ventilation grille stainless steel
For RF 463 with integrated water filter, left-hinged.

Special accessories
RA 450 012 Activated charcoal filter for water filter system
For RB, RY, RF.

RF 463 306
Fully integrated, with ice and water dispenser
Niche width 61 cm,
Niche height 213.4 cm
Right-hinged

RF 463 307
Fully integrated, with ice and water dispenser
Niche width 61 cm,
Niche height 213.4 cm
Left-hinged

For RF 463, panel thickness 19 mm.
Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.
Stainless steel door panel with handle

Between each mount 554 mm.
Height 49 mm, drilling distance

System
Activated charcoal filter for water filter
Ventilation grille stainless steel

For RF 463 with integrated water filter,
Ventilation grille stainless steel
Appliance fronts (for a flush front).
Connecting element for vertically split appliances are installed more than
160 mm apart from each other.
Humid environment. Not 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.

Temperature adjustable from
-30 °C.
No-Frost technology with fast freezing
at -30 °C.

Remote diagnostics.
Remote control and monitoring.
Please read additional information on
Home Connect on page 413.

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.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from
-14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18 kg/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. 1.4 kg/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 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°, fixable 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 330 – 337.

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.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from
-14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18 kg/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).
The maximum door panel dimensions are based on a clearance of 3 mm.
Vario freezer 400 series

For 76.2 cm wide appliances, panel
Stainless steel door panel with handle

For 61 cm wide appliances, panel
Stainless steel door panel with handle

For 45.7 cm wide appliances, panel
Stainless steel door panel with handle

Installation accessories

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

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 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 564 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 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.

Vario freezer 400 series

RA 471/RA 461/RA 411

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless 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 445/344/240 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 413.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 23/19/16 kg/24 h.
Storage time after a malfunction 10/7/6 h.

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. 1.7/1.5/1.4 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 321/284/246 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 29/41/59 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 330 – 337.

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 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 test 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 413.

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 330 – 337.

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.
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 from
  2. Full-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 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. 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)

Please read additional information on Home Connect on page 413.

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.

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.

Please read additional planning notes on page 330 – 337.

Connection
Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

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 464 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.

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.
Suitable area for storage of magnum bottles in standard tray configuration

0.75 litres

Bottle storage

Measurements in mm

A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

The maximum door panel dimensions are based on a clearance of 3 mm.
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. Pull-to-open function for integration into handleless furniture front
  2. Push-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.
Activated charcoal air filter.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Activated charcoal air filter.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Activated charcoal air filter.
Cushioned door closing system.
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Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Activated charcoal air filter.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Activated charcoal air filter.
Cushioned door closing system.
The maximum door panel dimensions are based on a clearance of 3 mm.

A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

Measurements in mm
Additional planning notes for Vario cooling 400 series

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.

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.

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.

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.

**Installation niche for an individual appliance:**

![Diagram of installation niche](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,
\[ C = 610 \text{ mm minimum!} \]
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.

**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.
**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: 2,134 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:
  \[ 610 \text{ mm} + 457 \text{ mm} = 1.067 \text{ mm} \]
- Depth of the installation niche: min. 610 mm

Vertical cut Installation niche

Horizontal cut Installation niche
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.

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.

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.

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.

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.
Special accessories for Vario cooling 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Fridge-freezer combination</th>
<th>Fridge-freezer combination</th>
<th>Fridge-freezer combination</th>
<th>Refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door panels / door panel frames</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Stainless steel door panel with handles, panel thickness 19 mm.</td>
<td>RA 421 912</td>
<td>RA 421 910</td>
<td>RA 421 712</td>
<td>RA 421 911</td>
</tr>
<tr>
<td>Stainless steel door panel without handles, panel thickness 19 mm.</td>
<td>RA 428 912</td>
<td>RA 428 910</td>
<td>RA 428 712</td>
<td>RA 428 911</td>
</tr>
<tr>
<td>Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.</td>
<td>RA 420 010</td>
<td>Door lock for RW 414 and RW 464</td>
<td></td>
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</tr>
<tr>
<td>Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.</td>
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<tr>
<td>Stainless steel door panel frame without handle, panel thickness 19 mm.</td>
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<tr>
<td>Ventilation grille</td>
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<tr>
<td>Stainless steel</td>
<td>RA 464 913</td>
<td>RA 464 913</td>
<td>RA 464 713</td>
<td>RA 464 911</td>
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<tr>
<td>Interior for wine climate cabinet</td>
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<tr>
<td>Fully extendable bottle trays in oak wood and solid aluminium in anthracite.</td>
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<tr>
<td>Removable shelf with oak wood frame. Suitable for decanters and open bottles.</td>
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<tr>
<td>Bottle support in oak wood for convenient storage of bottles on the division plate.</td>
<td>RA 430 000</td>
<td>Screw whole cover set, 8 Pieces.</td>
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<tr>
<td>Handles</td>
<td></td>
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<tr>
<td>RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.</td>
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<tr>
<td>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 637 mm.</td>
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<tr>
<td>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.</td>
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<tr>
<td>Miscellaneous</td>
<td></td>
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<tr>
<td>RA 430 100 Storage container with transparent lid, anthracite.</td>
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<tr>
<td>RA 448 220 Ice storage container, small. For installation with a door opening angle of 90°</td>
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<tr>
<td>RA 450 012 Activated charcoal filter for water filter system</td>
<td>•</td>
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<tr>
<td>ET 636 458 Activated charcoal air filter (spare part)</td>
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<tr>
<td>Refrigerator</td>
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<td>Freezer</td>
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<td>RC 472 305</td>
<td>RC 462 305</td>
<td>RF 463 306</td>
<td>RF 463 307</td>
<td>RF 471 306</td>
</tr>
<tr>
<td>RA 421 710</td>
<td>RA 421 610</td>
<td>RA 422 610</td>
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<tr>
<td>RA 428 710</td>
<td>RA 428 610</td>
<td>RA 428 810</td>
<td>RA 428 710</td>
<td>RA 428 610</td>
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<td>RA 464 711</td>
<td>RA 464 611</td>
<td>RA 464 617</td>
<td>RA 464 618</td>
<td>RA 464 714</td>
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<tr>
<td>RA 464 611</td>
<td>RA 464 617</td>
<td>RA 464 618</td>
<td>RA 464 714</td>
<td>RA 464 616</td>
</tr>
</tbody>
</table>

**Door panels / door panel frames**
- Stainless steel door panel with handles, panel thickness 19 mm.
- Stainless steel door panel without handles, panel thickness 19 mm.
- Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.
- Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.
- Stainless steel door panel frame without handle, panel thickness 19 mm.

**Ventilation grille**
- Stainless steel RA 464 913 RA 464 913 RA 464 713 RA 464 911 RA 464 711 RA 464 611 RA 464 617 RA 464 618 RA 464 714 RA 464 616 RA 464 113 RA 464 111

**Interior for wine climate cabinet**
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite.
- Removable shelf with oak wood frame. Suitable for decanters and open bottles.
- Presenter in oak wood and aluminium in anthracite for single bottle display. 1 piece.
- Bottle support in oak wood for convenient storage of bottles on the division plate.

**Handles**
- RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, • • • • • • • • height 49 mm, drilling distance between each mount 554 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 637 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.

**Miscellaneous**
- RA 430 000 Screw whole cover set. 8 Pieces.
- RA 420 010 Door lock for RW 414 and RW 464

**Activated charcoal filter for water filter system**
- RA 448 220 Ice storage container, small. For installation with a door opening angle of 90° • • • • • • • •
- RA 450 012 Activated charcoal filter (spare part) • • • • • • • • • •
- RA 430 100 Storage container with transparent lid, anthracite. • • • • • • • • • •• •
- RA 464 113 RA 464 111

**Activated charcoal air filter (spare part)**
- ET 636 458

**Energy Label | Home Connect | Accessories**
### Special accessories for Vario cooling 400 series

<table>
<thead>
<tr>
<th><strong>Appliance type</strong></th>
<th>Wine climate cabinet RW 466 365</th>
<th>Wine climate cabinet RW 414 365</th>
<th>Wine climate cabinet RW 466 305</th>
<th>Wine climate cabinet RW 414 305</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Door panels / door panel frames</strong></td>
<td></td>
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</tr>
<tr>
<td>Stainless steel door panel with handles, panel thickness 19 mm.</td>
<td>RA 421 610</td>
<td>RA 421 110</td>
<td>RA 428 610</td>
<td>RA 428 110</td>
</tr>
<tr>
<td>Stainless steel door panel without handles, panel thickness 19 mm.</td>
<td>RA 421 610</td>
<td>RA 421 110</td>
<td>RA 428 610</td>
<td>RA 428 110</td>
</tr>
<tr>
<td>Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.</td>
<td>RA 421 611</td>
<td>RA 421 111</td>
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</tr>
<tr>
<td>Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.</td>
<td>RA 421 612</td>
<td>RA 421 112</td>
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<tr>
<td>Stainless steel door panel frame without handle, panel thickness 19 mm.</td>
<td>RA 428 611</td>
<td>RA 428 111</td>
<td>RA 428 610</td>
<td>RA 428 110</td>
</tr>
<tr>
<td><strong>Ventilation grille</strong></td>
<td></td>
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</tr>
<tr>
<td>Stainless steel</td>
<td>RA 464 611</td>
<td>RA 464 111</td>
<td>RA 464 610</td>
<td>RA 464 110</td>
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<tr>
<td><strong>Interior for wine climate cabinet</strong></td>
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<tr>
<td>Fully extendable bottle trays in oak wood and solid aluminium in anthracite.</td>
<td>RA 491 661</td>
<td>RA 491 161</td>
<td>RA 491 660</td>
<td>RA 491 160</td>
</tr>
<tr>
<td>Removable shelf with oak wood frame. Suitable for decanters and open bottles.</td>
<td>RA 492 660</td>
<td>RA 492 160</td>
<td>RA 492 660</td>
<td>RA 492 160</td>
</tr>
<tr>
<td>Presenter in oak wood and aluminium in anthracite for single bottle display. 1 piece.</td>
<td>RA 493 060</td>
<td>RA 493 060</td>
<td>RA 493 060</td>
<td>RA 493 060</td>
</tr>
<tr>
<td>Bottle support in oak wood for convenient storage of bottles on the division plate.</td>
<td>RA 498 640</td>
<td>RA 498 140</td>
<td>RA 498 640</td>
<td>RA 498 140</td>
</tr>
<tr>
<td>RA 430 000 Screw whole cover set. 8 Pieces.</td>
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<tr>
<td><strong>Handles</strong></td>
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<td>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.</td>
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<tr>
<td><strong>Miscellaneous</strong></td>
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<tr>
<td>RA 430 100 Storage container with transparent lid, anthracite.</td>
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<tr>
<td>RA 448 220 Ice storage container, small. For installation with a door opening angle of 90°</td>
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<tr>
<td>RA 450 012 Activated charcoal filter for water filter system</td>
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<tr>
<td>ET 636 458 Activated charcoal air filter (spare part)</td>
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</tr>
</tbody>
</table>
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 aluminium 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 413.

**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 354.

**Connection**
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Vario fridge-freezer combination
200 series

- 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 assistant.

Please read additional information on Home Connect on page 413.

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 0.75 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 (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.
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
  4. Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles
  5. 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 assistant.

Please read additional information on Home Connect on page 413.

Cooling
- Fast cooling.
- Temperature adjustable from +3 °C to +8 °C.
- 8 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.
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 glare-free 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 assistant.

Please read additional information on Home Connect on page 413.

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 285 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 354.
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. Touch keys.

**Technical features**

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

Please read additional information on Home Connect on page 413.

**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.

**Fresh cooling 0 °C**
2 fresh cooling 0 °C drawers. 5 preset temperature settings between -2 °C and +4 °C combined with humidity setting for fish and meat, fruit, vegetables, beverages, standard. Volume 67 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.
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

measurements in mm

<table>
<thead>
<tr>
<th></th>
<th>a</th>
<th>b</th>
</tr>
</thead>
<tbody>
<tr>
<td>600</td>
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<tr>
<td>650</td>
<td>0</td>
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</tr>
<tr>
<td>700</td>
<td>45</td>
<td>90</td>
</tr>
</tbody>
</table>

measurements in mm

Minimum Clearances

A: ≥ 3.2 mm
Leave a clearance of min. 12.7 mm above the appliance.
Observe minimum clearances as seen above

measurements in mm
R B 282

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

 Included in the price
  2 ice packs
  3 egg trays
  1 wine and champagne rack
  1 ice cube tray with lid

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

RA 260 000
Heavy duty hinge support for a maximum door weight of 24 kg.

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 413.

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 (6800 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.

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 354.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
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 413.

**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 364.
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 413.

**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 354.
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.

Please read additional planning notes on page 354.

**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 354.

**Connection**

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Refrigerator 200 series
RC 200

- Combines with freezer RF 200 (Side-by-side)
- 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 354.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

Freezer 200 series
RF 200

- Combines with cooler RC 200 (Side-by-side)
- 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 354.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
Door panels

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.

Location

<table>
<thead>
<tr>
<th>Recess height</th>
<th>Number of doors</th>
<th>Max. permissible door panel weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>178 cm, Vario 200, 200 series</td>
<td>1</td>
<td>22 kg</td>
</tr>
<tr>
<td>178 cm, Vario 200, 200 series</td>
<td>2</td>
<td>19 kg each</td>
</tr>
<tr>
<td>178 cm, Vario 200, 200 series + RA 260 000</td>
<td>1</td>
<td>27 kg</td>
</tr>
<tr>
<td>178 cm, Vario 200, 200 series + RA 260 000</td>
<td>2</td>
<td>24 kg each</td>
</tr>
<tr>
<td>82 cm, 200 series</td>
<td>1</td>
<td>19 kg</td>
</tr>
<tr>
<td>178 cm, 123 cm, 200 series wine</td>
<td>1</td>
<td>20 kg</td>
</tr>
</tbody>
</table>

If the maximum permissible weight is exceeded, this may damage or impair the function of the hinge.

Base area

Important!

Poor ventilation leads to damage of the appliance.
The appliance air inlet opening in the base area of the fitted kitchen must not be covered under any circumstances.
A cross-section of at least 200 cm² must be provided for the air inlet opening.

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
<table>
<thead>
<tr>
<th>Energy Label</th>
<th>Dishwashers</th>
<th>Cooling appliances</th>
<th>Extractors</th>
<th>Cooktops</th>
<th>Vario cooktops</th>
<th>Ovens 200 series</th>
<th>Ovens 400 series</th>
<th>EB 333</th>
</tr>
</thead>
</table>

Notes: This table lists various appliance types, including energy labels, dishwashers, cooling appliances, extractors, and different series of cooktops and ovens.
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.
Activated charcoal air filter.
Cushioned door closing system.
Activated magnet 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 413.

**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.

**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.
Please read additional planning notes on page 330 – 337.

**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.

A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

Measurements in mm
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 front
  2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Number of standard wine bottles: 70

**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.
Activated charcoal air filter.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.

**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.

Please read additional planning notes on page 330 – 337.

**Connection**

Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

Measurements in mm

The maximum door panel dimensions are based on a clearance of 3 mm.
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°, flexible 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 330 – 337.

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 158 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.
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.
Cooling appliances
Cooktops
Ovens
400 series
EB 333
Energy Label
Home Connect
Accessories
Dishwashers
Washing machine
Extractors
Vario cooktops
Ovens 200 series
Ovens 400 series
EB 333
<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>Part Number</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 frame with handle</td>
</tr>
<tr>
<td>RA 421 112</td>
<td>Stainless steel door panel frame with handle</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Dimensions</th>
<th>Panel Thickness</th>
</tr>
</thead>
<tbody>
<tr>
<td>RA 428 110</td>
<td>Stainless steel door panel, handleless</td>
<td>45.7 cm wide appliances</td>
<td>19 mm</td>
</tr>
<tr>
<td>RA 421 610</td>
<td>Stainless steel door panel with handle</td>
<td>61 cm wide appliances</td>
<td>19 mm</td>
</tr>
<tr>
<td>RA 428 610</td>
<td>Stainless steel door panel, handleless</td>
<td>61 cm wide appliances</td>
<td>19 mm</td>
</tr>
<tr>
<td>RA 421 611</td>
<td>Stainless steel door panel frame with handle</td>
<td>61 cm wide appliances, left-hinged</td>
<td>19 mm</td>
</tr>
</tbody>
</table>
### Accessories and special accessories for cooling appliances

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>RA 421 612</td>
<td>Stainless steel door panel frame with handle</td>
<td>For 61 cm wide appliances, right-hinged, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 428 611</td>
<td>Stainless steel door panel frame, handleless</td>
<td>For 61 cm wide appliances, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 421 710</td>
<td>Stainless steel door panel with handle</td>
<td>For 76.2 cm wide appliances, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 428 710</td>
<td>Stainless steel door panel, handleless</td>
<td>For 76.2 cm wide appliances, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 421 911</td>
<td>Stainless steel door panel with handle</td>
<td>For 91.4 cm wide appliances, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 428 911</td>
<td>Stainless steel door panel, handleless</td>
<td>For 91.4 cm wide appliances, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 421 712</td>
<td>Stainless steel door panels, handleless</td>
<td>For RB 472, panel thickness 19 mm.</td>
</tr>
<tr>
<td>RA 428 712</td>
<td>Stainless steel door panels, handleless</td>
<td>For RB 472, panel thickness 19 mm.</td>
</tr>
</tbody>
</table>
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 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.

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.
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 584 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 637 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 450 012**
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 464 913**
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
<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Fridge-freezer combination</th>
<th>Fridge-freezer combination</th>
<th>Fridge-freezer combination</th>
<th>Refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fully integrated / integrated</td>
<td>RY 492 305</td>
<td>RB 492 305</td>
<td>RB 472 305</td>
<td>RC 492 305</td>
</tr>
</tbody>
</table>

### Dimensions

<table>
<thead>
<tr>
<th>Appliance dimensions W x H x D (cm)</th>
<th>90.8 x 212.5 x 60.8</th>
<th>90.8 x 212.5 x 60.8</th>
<th>75.6 x 212.5 x 60.8</th>
<th>90.8 x 212.5 x 60.8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Niches dimensions W x H x D (cm)</td>
<td>91.4 x 213.4 x 61</td>
<td>91.4 x 213.4 x 61</td>
<td>76.2 x 213.4 x 61</td>
<td>91.4 x 213.4 x 61</td>
</tr>
<tr>
<td>Depth including wall clearance (cm)</td>
<td>61</td>
<td>61</td>
<td>61</td>
<td>61</td>
</tr>
<tr>
<td>Weight when empty (kg)</td>
<td>230</td>
<td>226</td>
<td>203</td>
<td>205</td>
</tr>
<tr>
<td>Shipping weight (kg)</td>
<td>248</td>
<td>244</td>
<td>219</td>
<td>223</td>
</tr>
<tr>
<td>Maximum load weight (kg)</td>
<td>622</td>
<td>616</td>
<td>433</td>
<td>564</td>
</tr>
<tr>
<td>Transport package dimensions W x H x D (cm)</td>
<td>100 x 226 x 75</td>
<td>100 x 226 x 75</td>
<td>85 x 226 x 75</td>
<td>100 x 230 x 75</td>
</tr>
</tbody>
</table>

### Vario cooling appliances 400 series

- **Cooling / freezing / fresh cooling / ice**: Various options available.
- **Fast freezing**: Available.
- **Dynamic cold air distribution**: Available.
- **Levels in the interior (No.)**: 4, 3, 3, 4
- **Containers / drawers in the interior (No.)**: 2, 2, 2, 3
- **Door racks (No.)**: 6, 3, 3, 3
- **Egg racks (No. of eggs)**: 18, 18, 18, 18
- **Wine Max. levels in the interior**: Available.
- **Bottle tray fully extendable / extendable**: Available.
- **Shelf fully extendable / extendable / removable**: Available.
- **Storage of Magnum bottles possible**: Available.
- **Suitable for decanters, open bottles and humidors**: Available.

### Freezing

- **Fast freezing**: Available.
- **Freezing capacity (kg/24h)**: 14, 14, 14, 14
- **Storage time after a malfunction (hrs.)**: 13, 13, 13, 13
- **Interior compartments (no.)**: —, —, —, —
- **Baskets, containers, drawers in the interior (no.)**: 1, 2, 2, 2
- **Door racks (no.)**: —, —, —, —
- **Ice bucket, ice cube trays (no.)**: 1, 1, 1, 1
- **Activated charcoal air filter**: Available.

### Energy efficiency class

- **Daily energy consumption¹ (kWh/24h)**: 1.138, 0.893, 0.809, 0.498
- **Annual energy consumption² (kWh)**: 415, 326, 295, 182
- **Noise level (dB (A) re 1 pW)**: 42, 42, 42, 40
- **Noise efficiency class**: D, D, D, C
- **Climate class³**: SN – T, SN – T, SN – T, SN – T

### Handling

- **TFT touch display**: Available.
- **Opening assist for doors and freezer drawer**: Available.
- **Clear text display (No. of languages)**: 52, 52, 52, 52

### Features

- **Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water**: Available.
- **Fresh cooling zones with temperature control (no.)**: —, —, —, —
- **Fresh cooling zones with humidity control (no.)**: —, —, —, —
- **Temperature / climate zones (no.)**: 4, 4, 4, 3
- **Temperature display internal / external**: —, —, —, —
- **Temperature adjustable to the precise degree**: Available.
- **No-Frost technology**: Available.
- **Automatic defrosting: cooling / fresh cooling / freezing**: Available.
- **Presentation light (no.)**: —, —, —, —
- **Lock**: Available.
- **Humidity control**: Available.
- **Activated charcoal air filter**: Available.
- **Low-vibration operation**: Available.
- **UV-protection**: Available.
- **Stainless steel interior**: Available.
- **Holiday mode**: Available.
- **Malfunction, visual / audible warning signal**: Available.
- **Door open, visual / audible warning signal or door lock indication**: Available.
- **Digital services (Home Connect) wireless via WiFi⁴**: Available.

### Cooling / fresh cooling

- **Fast cooling**: Available.
- **Dynamic cold air distribution**: Available.
- **Levels in the interior (No.)**: 4, 3, 3, 4
- **Containers / drawers in the interior (No.)**: 2, 2, 2, 3
- **Door racks (No.)**: 6, 3, 3, 3
- **Egg racks (No. of eggs)**: 18, 18, 18, 18
- **Wine Max. levels in the interior**: Available.
- **Bottle tray fully extendable / extendable**: Available.
- **Shelf fully extendable / extendable / removable**: Available.
- **Storage of Magnum bottles possible**: Available.
- **Suitable for decanters, open bottles and humidors**: Available.

### Freezing

- **Fast freezing**: Available.
- **Freezing capacity (kg/24h)**: 14, 14, 14, 14
- **Storage time after a malfunction (hrs.)**: 13, 13, 13, 13
- **Interior compartments (no.)**: —, —, —, —
- **Baskets, containers, drawers in the interior (no.)**: 2, 2, 2, 2
- **Door racks (no.)**: —, —, —, —
- **Ice bucket, ice cube trays (no.)**: 1, 1, 1, 1
- **Activated charcoal air filter**: Available.

### Connection

- **Connected load (kW)**: 0.300, 0.300, 0.300, 0.300
- **Water connection inlet**: Available.

---

¹ Effective consumption depends on the use / location of appliance.
² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN ST (+10 °C to +38 °C), SN T (+10 °C to +43 °C).
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
⁴ Standard. — Not available. ∘ Special accessory.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

### Specifications

<table>
<thead>
<tr>
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<th>Value</th>
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<tbody>
<tr>
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<tr>
<td>Total connected load (kW)</td>
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<tr>
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<tr>
<td>–</td>
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<td>Stainless steel interior</td>
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<td>Presentation light (no.)</td>
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<td>Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water</td>
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<td>Daily energy consumption¹ (kWh/24h)</td>
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<tr>
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<tr>
<td>– Volume of cooling (l)</td>
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<td>Glass door</td>
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<tr>
<td>Fresh cooling 0°C / fresh cooling &lt;&gt; 0°C / fresh cooling</td>
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<tr>
<td>Maximum load weight (kg)</td>
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<tr>
<td>Shipping weight (kg)</td>
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<tr>
<td>Weight when empty (kg)</td>
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</tr>
<tr>
<td>Depth including wall clearance (cm)</td>
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</tr>
<tr>
<td>Appliance dimensions W x H x D (cm)</td>
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<tr>
<td>Appliance type</td>
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<tr>
<td>Freezer</td>
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### Dimensions

<table>
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<tr>
<td>Freezer</td>
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<tr>
<td>Freezer</td>
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</tr>
</tbody>
</table>

### Energy Labels

- **Refrigerator**: E
- **Freezer**: F

### Additional Features

- **Lock**
- **Presentation light (no.)**
- **Automatic defrosting: cooling / fresh cooling / freezing**
- **Temperature adjustable to the precise degree**
- **Temperature / climate zones (no.)**
- **Fresh cooling zones with humidity control (no.)**
- **Fresh cooling zones with temperature control (no.)**
- **Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water**

### Technical Specifications

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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<tbody>
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</tr>
<tr>
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<td>Freezer</td>
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<tr>
<td>Freezer</td>
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</tr>
</tbody>
</table>

**Notes:**
- **°** indicates presence.
- **–** indicates absence.
- **•** indicates primary feature.
- **/•/–** indicates secondary feature.
- **•/–/–** indicates tertiary feature.
## Vario cooling appliances 400 series

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Wine climate</th>
<th>Wine climate</th>
<th>Wine climate</th>
<th>Wine climate</th>
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<tr>
<td></td>
<td>cabinet</td>
<td>cabinet</td>
<td>cabinet</td>
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<tr>
<td>Fully integrated / integrated</td>
<td>RW 466 365</td>
<td>RW 414 365</td>
<td>RW 466 305</td>
<td>RW 414 305</td>
</tr>
</tbody>
</table>

### Dimensions

| Appliance dimensions W x H x D (cm) | 60.3 x 212.5 x 60.8 | 45.1 x 212.5 x 60.8 | 60.3 x 212.5 x 60.8 | 45.1 x 212.5 x 60.8 |
| Niche dimensions W x H x D (cm)   | 61 x 213.4 x 61     | 61 x 213.4 x 61     | 45.7 x 213.4 x 61  | 45.7 x 213.4 x 61  |
| Depth including wall clearance    | 61                  | 61                  | 61                  | 61                  |
| Weight when empty (kg)            | 165                 | 140                 | 159                 | 139                 |
| Shipping weight (kg)              | 179                 | 152                 | 173                 | 152                 |
| Maximum load weight (kg)          | 571                 | 377                 | 571                 | 377                 |
| Transport package dimensions W x H x D (cm) | 70 x 226 x 75 | 55 x 226 x 75 | 70 x 226 x 75 | 55 x 226 x 75 |

### Type and configuration

- **Cooling / freezing / wine**: –/–/– **Fresh cooling 0°C**
- **Fully integrated / integrated / under-counter / free-standing**: •/–/–/–
- **Door hinge right / left / reversible**: •/–/•
- **Glass door**: •
- **Full panelling / door panelling**: •

### Volume / consumption data

| Total volume (l)                  | 370 | 272 | 370 | 272 |
| Total volume all cooling compartments (l) | – | – | – | – |
| Volume of fresh cooling 0°C/Fresh cooling <> 0°C (l) | – | – | – | – |
| Volume of freezing (l)            | –   | –   | –   | –   |
| Number of standard wine bottles (0.75 litres) (no.) | 99 | 70 | 99 | 70 |

### Energy efficiency class

- **Daily energy consumption¹ (kWh/24h)**: 0.425 0.396 0.354 0.330
- **Annual energy consumption¹ (kWh)**: 155 148 129 120
- **Noise level (dB) re 1 pW**: 42 42 42 42
- **Noise efficiency class**: D  D  D  D
- **Climate class²**: SN – T  SN – T  SN – T  SN – T

### Handling

- **TFT touch display**: •
- **Opening assist for doors and freezer drawer**: •
- **Clear text display (No. of languages)**: 52 52 52 52

### Features

- **Ice cubes / ice and water dispenser with ice cubes / crushed ice / water**: –/–/–/–
- **Fresh cooling zones with temperature control (no.)**: –
- **Fresh cooling zones with humidity control (no.)**: –
- **Temperature / climate zones (no.)**: 3 2 3 2
- **Temperature display internal / external**: •/–
- **Temperature adjustable to the precise degree**: •
- **No-Frost technology**: •
- **Automatic defrosting: cooling / fresh cooling / freezing**: •/–/–
- **Presentation light (no.)**: 5 5 5 5
- **Lock**: •
- **Humidity control**: •
- **Activated charcoal air filter**: •
- **Low-vibration operation**: •
- **UV-protection**: •
- **Stainless steel interior**: •
- **Holiday mode**: –
- **Malfunction, visual / audible warning signal**: •/•
- **Door open, visual / audible warning signal or door lock indication**: •/•
- **Digital services (Home Connect) wireless via WiFi³**: •

### Cooling / fresh cooling

- **Fast cooling**: –
- **Dynamic cold air distribution**: –
- **Levels in the interior (No.)**: –
- **Containers / drawers in the interior (No.)**: –
- **Door racks (No.)**: –
- **Egg racks (No. of eggs)**: –

### Wine

- **Max. levels in the interior**: 12 13 12 13
- **Bottles tray fully extendable / extendable**: •
- **Shelf fully extendable / extendable / removable**: –
- **Storage of Magnum bottles possible**: •
- **Suitable for decanters, open bottles and humidors**: –

### Freezing

- **Fast freezing**: –
- **Freezing capacity (kg/24h)**: –
- **Storage time after a malfunction (hrs.)**: –
- **Interior compartments (no.)**: –
- **Baskets, containers, drawers in the interior (no.)**: –
- **Door racks (no.)**: –
- **Ice bucket, ice cube trays (no.)**: –
- **Activated charcoal filter for water filter system**: –

### Connection

- **Total connected load (kW)**: 0.300 0.300 0.300 0.300
- **Water connection inlet**: –

---

¹ Effective consumption depends on the use/location of appliance.
² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN+10 °C to +38 °C, SN-T (+10 °C to +43 °C).
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
## Wine climate cabinets

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Wine climate cabinet</th>
<th>Wine climate cabinet</th>
<th>Wine climate cabinet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fully integrated / integrated</td>
<td>RW 282 262</td>
<td>RW 222 202</td>
<td>RW 404 264</td>
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<td>Stainless steel glass door</td>
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<tr>
<td>Dimensions¹</td>
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<td></td>
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<tr>
<td>Appliance dimensions W x H x D (cm)</td>
<td>55.7 x 177 x 55.3</td>
<td>55.7 x 121.8 x 55.3</td>
<td>59.7 x 82–87 x 57</td>
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<tr>
<td>Niche dimensions W x H x D (cm)</td>
<td>56 x 177.2 x 55</td>
<td>56 x 122 x 55</td>
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<td>* – –</td>
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<td>Full panelling / door panelling</td>
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<td>Cooling / fresh cooling</td>
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<td>Dynamic cold air distribution</td>
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<td>–</td>
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<td>Volume / consumption data</td>
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<td>Max. levels in the interior</td>
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<td>6</td>
<td>5</td>
</tr>
<tr>
<td>Bottle tray fully extendable / extendable</td>
<td>– –</td>
<td>– –</td>
<td>– –</td>
</tr>
<tr>
<td>Shelf fully extendable / extendable</td>
<td>– –</td>
<td>– –</td>
<td>– –</td>
</tr>
<tr>
<td>Storage of Magnum bottles possible</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Suitable for decanters, open bottles and humidors</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Total connected load (kW)</td>
<td>0.13</td>
<td>0.13</td>
<td>0.13</td>
</tr>
<tr>
<td>Water connection inlet</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

¹ Effective consumption depends on the use/location of appliance.
² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN – ST (+10 °C to +43 °C).
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

- Standard. – Not available.
**Vario cooling appliances 200 series**

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Fridge-freezer combination</th>
<th>Fridge-freezer combination</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fully integrated / integrated</td>
<td>RB 289 300</td>
<td>RT 289 370</td>
<td>RC 289 370</td>
<td>RF 287 370</td>
</tr>
</tbody>
</table>

**Dimensions**

| Appliance dimensions W x H x D (cm) | 55.8 x 177.2 x 54.5 | 55.8 x 177.2 x 54.5 | 55.8 x 177.2 x 54.5 | 55.8 x 177.2 x 54.5 |
| Niche dimensions W x H x D (cm) | 56 x 175.7 x 55 | 56 x 175.7 x 55 | 56 x 177.5 x 55 | 56 x 177.5 x 55 |
| Depth including wall clearance (cm) | 55 | 55 | 55 | 55 |
| Weight when empty (kg) | 76 | 71 | 72 | 64 |
| Shipping weight (kg) | 81 | 76 | 77 | 70 |

**Transport package dimensions W x H x D (cm)**

| 62 x 184 x 64 | 62 x 184 x 64 | 62 x 184 x 64 | 62 x 184 x 64 |

**Type and configuration**

- **Cooling / freezing / wine**: –/–/–
- **Fresh cooling 0°C / fresh cooling <= 0°C / fresh cooling**: –/–/–
- **Fully integrated / integrated / under-counter / free-standing**: –/–/–/–
- **Door hinge right / left / reversible**: –/–/–
- **Full panelling / door panelling**: –/–/–

**Volume / consumption data**

| Total volume (l) | 223 | 269 | 289 | 212 |
| – Volume of cooling (l) | 101 | 171 | 206 | – |
| – Volume of fresh cooling 0°C / Fresh cooling <= 0°C (l) | 55 | 83 | 83 | – |
| – Volume of freezing (l) | 67 | 15 | – | 212 |

**Energy efficiency class**

| Daily energy consumption¹ (kWh/24h) | 0.550 | 0.504 | 0.328 | 0.580 |
| Annual energy consumption¹ (kWh) | 201 | 184 | 120 | 235 |
| Noise level (dB (A) re 1 pW) | 37 | 36 | 36 | 35 |

**Climate class²**

- SN – T
- SN – T
- SN – T
- SN – T

**Features**

- Ice and water dispenser with ice cubes / crushed ice / water: –/–/–
- Fresh cooling zones with humidity control (No.): –
- Temperature / climate zones (No.): 4 / 4 / 3 / 1
- Temperature display internal / external: –/–/–
- Temperature adjustable to the precise degree: –/–/–
- No-Frost technology: –
- Automatic defrosting: cooling / fresh cooling / freezing: –/–/–
- Activated charcoal air filter: –
- Holiday mode: –
- Malfunction, visual / audible warning signal: –/–/–
- Door open, visual / audible warning signal or door lock indication: –/–/–
- Digital services (Home Connect) wireless via WiFi³: –

**Cooling / fresh cooling**

- Fast cooling: –
- Dynamic cold air distribution: –
- Levels in the interior (No.): 3 / 6 / 7 / –
- Containers / drawers in the interior (No.): 2 / 3 / 3 / –
- Door racks (No.): 2 / 4 / 4 / –
- Bottle support, maple wood: 2 / 2 / 2 / –
- Egg racks (No. of eggs): 12 / 12 / 12 / –

**Freezing**

- Fast freezing: –
- Freezing capacity (kg/24h): 7 / 2.8 / – / 14
- Storage time after a malfunction (hrs.): 8 / 9.5 / – / 9
- Interior compartments (No.): – / – / – / 4
- Baskets, containers, drawers in the interior (No.): 3 / – / – / 3
- Door racks (No.): – / – / – / –
- Ice cube trays (No.): 1 / 1 / – / 1
- Ice packs (No.): 2 / – / – / –

**Connection**

- Total connected load (kW): 0.09 / 0.09 / 0.09 / 0.12

¹ Effective consumption depends on the use/location of appliance.
² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
<table>
<thead>
<tr>
<th>Appliance Type</th>
<th>Fridge-Freezer Combination</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerator Freezer</td>
<td>Fully integrated / integrated / under-counter / free-standing</td>
</tr>
</tbody>
</table>

**Dimensions**

<table>
<thead>
<tr>
<th>Appliance Dimensions</th>
<th>W x H x D (cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>55.8 x 177.2 x 54.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Niche Dimensions</th>
<th>W x H x D (cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>56 x 177.5 x 55</td>
</tr>
</tbody>
</table>

**Depth Including Wall Clearance (cm)**

|                      | 55 |

**Weight When Empty (kg)**

|                      | 76 | 71 | 72 | 64 |

**Shipping Weight (kg)**

|                      | 81 | 76 | 77 | 70 |

**Transport Package Dimensions (cm)**

|                      | 62 x 184 x 64 |

**Type and Configuration**

- Cooling / freezing / wine: •/•/–
- Fresh cooling: 0°C / <> 0°C / –/•/–
- Fully integrated / integrated / under-counter / free-standing: •/–/–/–
- Door hinge: right / left / reversible: •/–/•
- Full panelling / door panelling: –/–

**Volume / Consumption Data**

<table>
<thead>
<tr>
<th>Total Volume (l)</th>
<th>223</th>
<th>269</th>
<th>289</th>
<th>212</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volume of Cooling (l)</td>
<td>101</td>
<td>171</td>
<td>206</td>
<td>–</td>
</tr>
<tr>
<td>Volume of Fresh Cooling 0°C/Fresh Cooling &lt;&gt; 0°C (l)</td>
<td>55</td>
<td>83</td>
<td>83</td>
<td>–</td>
</tr>
<tr>
<td>Volume of Freezing (l)</td>
<td>67</td>
<td>15</td>
<td>212</td>
<td>–</td>
</tr>
</tbody>
</table>

**Energy Efficiency Class**

<table>
<thead>
<tr>
<th>Daily Energy Consumption¹ (kWh/24h)</th>
<th>0.550</th>
<th>0.504</th>
<th>0.328</th>
<th>0.580</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annual Energy Consumption¹ (kWh)</td>
<td>201</td>
<td>184</td>
<td>120</td>
<td>235</td>
</tr>
<tr>
<td>Noise Level (dB (A) re 1 pW)</td>
<td>37</td>
<td>36</td>
<td>36</td>
<td>35</td>
</tr>
</tbody>
</table>

**Noise Efficiency Class**

- C

**Climate Class²**

| SN – T SN – T SN – T SN – T |

**Features**

- Ice and water dispenser: •/–/–/–
- Fresh cooling zones with humidity control: •
- Temperature / climate zones: 4
- Temperature display internal / external: •/–
- Temperature adjustable to the precise degree: •
- No-Frost technology: •
- Automatic defrosting: cooling / fresh cooling / freezing: •/•/•
- Activated charcoal air filter: –
- Holiday mode: •
- Malfunction, visual / audible warning signal: •/•
- Door open, visual / audible warning signal or door lock indication: •/•
- Digital services (Home Connect) wireless via WiFi.³: •

**Cooling / Fresh Cooling**

- Fast cooling: •
- Dynamic cold air distribution: –
- Levels in the interior: 3
- Containers / drawers in the interior: 2
- Door racks: 2
- Bottle support, maple wood: 2
- Egg racks: 12

**Freezing**

- Fast freezing: •
- Freezing capacity (kg/24h): 7
- Storage time after a malfunction (hrs.): 8
- Interior compartments: 4
- Baskets, containers, drawers: 3
- Ice cube trays: 1
- Ice packs: 2

**Connection**

<table>
<thead>
<tr>
<th>Total Connected Load (kW)</th>
<th>0.09</th>
<th>0.09</th>
<th>0.09</th>
<th>0.12</th>
</tr>
</thead>
</table>

**Water Connection Inlet**

- –

---

¹ Effective consumption depends on the use/location of appliance.
² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN–ST (+10 °C to +38 °C), SN–T (+10 °C to +43 °C).
³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
### Cooling 200 series

**Appliance type**

- Fully integrated / integrated
- Stainless steel door, dark anthracite

**Fridge-freezer combination**

<table>
<thead>
<tr>
<th>Model</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>RM 282</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RM 306</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RC 282</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RC 306</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RF 282</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RF 305</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RT 200</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RC 200</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>RF 200</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

**Dimensions**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance dimensions W x H x D (cm)</td>
<td>90.5 x 183 x 70.6</td>
<td>55.8 x 177.2 x 55.8</td>
</tr>
<tr>
<td>Niche dimensions W x H x D (cm)</td>
<td>–</td>
<td>56 x 177.5 x 56</td>
</tr>
<tr>
<td>Depth including wall clearance (cm)</td>
<td>73.1</td>
<td>56 x 177.5 x 56</td>
</tr>
<tr>
<td>Weight when empty (kg)</td>
<td>199</td>
<td>55</td>
</tr>
<tr>
<td>Shipping weight (kg)</td>
<td>167</td>
<td>75</td>
</tr>
<tr>
<td>Transport package dimensions W x H x D (cm)</td>
<td>99.8 x 197.5 x 80.4</td>
<td>62 x 184 x 64</td>
</tr>
</tbody>
</table>

**Type and configuration**

<table>
<thead>
<tr>
<th>Feature</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooling / freezing / wine</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
</tr>
<tr>
<td>Fresh cooling 0°C / fresh cooling &lt;= 0°C / fresh cooling</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
</tr>
<tr>
<td>Fully integrated / integrated / under-counter / free-standing</td>
<td>–/–/–</td>
<td>–/–/–</td>
</tr>
<tr>
<td>Door hinges right / left / reversible</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
</tr>
<tr>
<td>Full panelling / door panelling</td>
<td><em>/</em></td>
<td>–/–</td>
</tr>
</tbody>
</table>

**Volume / consumption data**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total volume</td>
<td>573</td>
<td>223</td>
</tr>
<tr>
<td>–Total volume all cooling compartments</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>– Volume of cooling</td>
<td>335</td>
<td>101</td>
</tr>
<tr>
<td>– Volume of fresh cooling 0°C / Fresh cooling &lt;= 0°C</td>
<td>67</td>
<td>55</td>
</tr>
<tr>
<td>– Volume of freezing</td>
<td>171</td>
<td>67</td>
</tr>
</tbody>
</table>

**Energy efficiency class**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily energy consumption¹ (kWh/24h)</td>
<td>0.760</td>
<td>0.550</td>
</tr>
<tr>
<td>Annual energy consumption¹ (kWh)</td>
<td>333</td>
<td>201</td>
</tr>
<tr>
<td>Noise level (dB (A) re 1 pW)</td>
<td>39</td>
<td>37</td>
</tr>
</tbody>
</table>

**Climate class²**

<table>
<thead>
<tr>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>SN – T</td>
<td>SN – T</td>
</tr>
<tr>
<td>SN – T</td>
<td>SN – ST</td>
</tr>
<tr>
<td>SN – T</td>
<td>SN – ST</td>
</tr>
</tbody>
</table>

**Features**

<table>
<thead>
<tr>
<th>Feature</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice and water dispenser with ice cubes / crushed ice / water</td>
<td><em>/</em></td>
<td>–/–</td>
</tr>
<tr>
<td>Fresh cooling zones with temperature control</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Fresh cooling zones with humidity control</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Temperature / climate zones (No.)</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>Temperature display internal / external</td>
<td><em>/</em></td>
<td>–/–</td>
</tr>
<tr>
<td>Temperature adjustable to the precise degree</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>No-Frost technology</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Automatic defrosting: cooling / fresh cooling system / freezing</td>
<td><em>/</em>/*</td>
<td>–/–</td>
</tr>
<tr>
<td>Brightness settings of lighting (No.)</td>
<td>5</td>
<td>–/–</td>
</tr>
<tr>
<td>Defrost assistance freezing</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Activated charcoal air filter</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Holiday mode</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Malfunction, visual / audible warning signal</td>
<td><em>/</em></td>
<td>–/–</td>
</tr>
<tr>
<td>Door open, visual / audible warning signal or door lock indication</td>
<td><em>/</em></td>
<td>–/–</td>
</tr>
<tr>
<td>Digital services (Home Connect) wireless via WiFi³</td>
<td>*</td>
<td>–/–</td>
</tr>
</tbody>
</table>

**Cooling / fresh cooling**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fast cooling</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Dynamic cold air distribution</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Levels in the interior (No.)</td>
<td>7</td>
<td>3</td>
</tr>
<tr>
<td>Containers / drawers in the interior (No.)</td>
<td>3</td>
<td>2</td>
</tr>
<tr>
<td>Door racks (No.)</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Wine and champagne rack, fold-away</td>
<td>–</td>
<td>*/–</td>
</tr>
<tr>
<td>Egg racks (No. of eggs)</td>
<td>–</td>
<td>12</td>
</tr>
</tbody>
</table>

**Freezing**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fast freezing</td>
<td>*</td>
<td>–/–</td>
</tr>
<tr>
<td>Freezing capacity (kg/24h)</td>
<td>15</td>
<td>7</td>
</tr>
<tr>
<td>Storage time after a malfunction (h)</td>
<td>18.5</td>
<td>8</td>
</tr>
<tr>
<td>Interior compartments (No.)</td>
<td>–</td>
<td>3</td>
</tr>
<tr>
<td>Baskets, containers, drawers in the interior (No.)</td>
<td>3</td>
<td>2</td>
</tr>
<tr>
<td>Door racks (No.)</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Ice cube trays (No.)</td>
<td>–</td>
<td>1</td>
</tr>
<tr>
<td>Ice packs (No.)</td>
<td>–</td>
<td>2</td>
</tr>
</tbody>
</table>

**Connection**

<table>
<thead>
<tr>
<th>Component</th>
<th>RB 282 306</th>
<th>RT 282 306</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total connected load (kW)</td>
<td>0.18</td>
<td>0.09</td>
</tr>
<tr>
<td>Water connection inlet</td>
<td>–</td>
<td>–/–</td>
</tr>
</tbody>
</table>

---

¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SNST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

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

---

* Standard.     – Not available.     ∘ Special accessory.
<table>
<thead>
<tr>
<th>Model</th>
<th>Refrigerator</th>
<th>Freezer</th>
<th>Fridge-freezer combination</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>RC 282 306</td>
<td>RF 282 305</td>
<td>RT 200 203</td>
<td>RC 200 203</td>
<td>RF 200 203</td>
<td></td>
</tr>
<tr>
<td>55.8 x 177.2 x 54.5</td>
<td>55.8 x 177.2 x 54.5</td>
<td>59.8 x 82 x 54.8</td>
<td>59.8 x 82 x 54.8</td>
<td>55.8 x 82 x 54.8</td>
<td></td>
</tr>
<tr>
<td>56 x 177.5 x 55</td>
<td>56 x 177.5 x 55</td>
<td>60 x 82 x 55</td>
<td>60 x 82 x 55</td>
<td>60 x 82 x 55</td>
<td></td>
</tr>
<tr>
<td>55</td>
<td>55</td>
<td>55</td>
<td>55</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>69</td>
<td>65</td>
<td>35</td>
<td>34</td>
<td>37</td>
<td></td>
</tr>
<tr>
<td>74</td>
<td>70</td>
<td>38</td>
<td>37</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>62 x 184 x 64</td>
<td>62 x 184 x 64</td>
<td>67 x 89 x 61</td>
<td>67 x 89 x 61</td>
<td>67 x 89 x 61</td>
<td></td>
</tr>
<tr>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
<td><em>/</em>/*</td>
<td></td>
</tr>
<tr>
<td>289</td>
<td>212</td>
<td>123</td>
<td>137</td>
<td>106</td>
<td></td>
</tr>
<tr>
<td>206</td>
<td>–</td>
<td>–</td>
<td>108</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>83</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>–</td>
<td>212</td>
<td>15</td>
<td>–</td>
<td>106</td>
<td></td>
</tr>
<tr>
<td>A</td>
<td>G</td>
<td>D</td>
<td>F</td>
<td>F</td>
<td></td>
</tr>
<tr>
<td>0.328</td>
<td>0.726</td>
<td>0.493</td>
<td>0.312</td>
<td>0.562</td>
<td></td>
</tr>
<tr>
<td>120</td>
<td>294</td>
<td>180</td>
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</table>

- Standard
- Not available
- Special accessory

Effective consumption depends on the use/location of appliance.

The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
The dishwashers | washing machine | tumble dryer

Dishwashers 400 series 380
Dishwashers 200 series 384
Planning notes 394
Accessories | special accessories 402
Technical specifications 404
Washing machine 406
Tumble dryer 407
Technical specifications 408
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
- 8 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
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 413.

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).

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.
Dioxidial 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:
27/26, 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 0.626 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 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.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes on page 394 – 401.

* 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
<table>
<thead>
<tr>
<th><strong>Dishwasher 400 series</strong></th>
<th><strong>DF 481/DF 480</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening</td>
<td></td>
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<tr>
<td>- 8 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</td>
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<td>- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket</td>
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<tr>
<td>- Perfectly illuminated interior</td>
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<td>- Push-to-open function for perfect integration into handleless furniture fronts</td>
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<tr>
<td>- Flexible hinge for reduced plinth height as of 50 mm or tall unit installation</td>
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<td>- Lateral Info-Light</td>
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<tr>
<td>- Very quiet: 43 dB</td>
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</tbody>
</table>

**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**

- 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 413.

**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).

**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.
- Dividable glass support.
- Cutlery basket.

**Consumption data**

Energy efficiency class B at a range of energy efficiency classes from A to G.

- From 0.626 kWh.
- From 9.5 l water.
- From 9.5 l water.

**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 394 – 401.

**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 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

Selected digital services
(Home Connect)

Please read additional information on Home Connect on page 413.

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 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 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. Divisible glass support. Cutlery basket.

Maximum dish sizes:
(upper/lower basket)
(29/28, 26.5/30.5 or 24/24 cm respectively for 88.0 cm high dishwashers: 29/28, 26.5/30.5 or 24/24 cm respectively).

Maximum dish sizes:
(upper/lower basket)
27/25, 24.5/27.5 or 22/22 cm respectively for 81.5 cm high dishwashers.

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). 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. 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. Please read additional planning notes on page 394 – 401.

Connection

* 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**

- Fully integrated
- Height 86.5 cm
- With flexible hinge

**DF 271 101F**
- Fully integrated
- Height 86.5 cm
- With flexible hinge

**DF 270 101F**
- Fully integrated
- Height 81.5 cm
- With flexible hinge

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**Included in the price**
1. baking tray spray head
2. stainless steel trim kit

**Installation accessories**
- **GZ 010 011** Extension for water inlet and outlet (2 m long)

**Special accessories**
- **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 042 030** Silvercare cartridge for all dishwashers
- **DA 043 000** Holder for long-stemmed glasses
  Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
  For positioning in the lower basket.
- **DA 045 061** 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.

**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 413.

**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**

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**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.
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Please read additional information on Home Connect on page 413.

**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**

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**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 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.
- Divisible glass support.
- Cutlery basket.

**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 394 – 401.

**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 with flexible hinge**

![Diagram of 86.5 cm high dishwasher with flexible hinge]

**81.5 cm high dishwasher with flexible hinge**

![Diagram of 81.5 cm high dishwasher with flexible hinge]

**Connection dimensions for a 60 cm wide dishwasher**

![Diagram of 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 413.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 70 °C.
Eco 50 °C.
Quick wash 45 °C (35 min.).

3 options:
Intensive.
Power.
Half Load.

Machine Care.

* Availability depending on country.

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.
Divisible 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.

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 9.51 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 394 – 401.

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 211/DF 210

- 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
- Very quiet: 44 dB

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
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.
Info-Light.

Technical features
Bright interior lighting.
Glass protection.
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.

Please read additional information on Home Connect on page 413.

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 (29 min.).

Personalisation function (default setting: Prerinse).

3 options:
Intensive.
Power.
Extra Dry.

Interior
Flexible basket system.

Upper basket:
Over extension.
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.

* Availability depending on country.

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.

13 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
From 9.5l water.
From 0.836 kWh.
Noise level 44 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 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 394 – 401.

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
Bright interior lighting.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Low maintenance filter system.
Soft lock.
Aqua stop.

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 413.

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.

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</table>

= 81.5 cm high dishwasher DF 480/DF 270/DF 260/DF 210, (S) = special solution
= 86.5 cm high dishwasher DF 481/DF 271/DF 261/DF 211, (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
### 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>Niche height (mm)</th>
<th>Panel thickness (mm)</th>
<th>Plinth height (mm)</th>
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### Tall unit installation of dishwashers with slanted drawer panel

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<th>Plinth height (mm)</th>
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Additional planning notes for dishwashers with flexible hinge

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.

If the installation of a dishwasher with flexible hinge is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

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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.
## Reference Table

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### Notes:
- "*" indicates a reference height for the corresponding front height.
- "/" indicates a transition point.

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### Additional Information
- **Dishwashers**
- **Washing machine**
- **Cooktops**
- **Ovens**
- **Extractions**
- **Energy Label**
- **Home Connect**
- **Accessories**

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### Table Headers:
- **Height (mm)**: The height range for which the data is applicable.
- **865** to **925**: Specific measurements for each height range.
### 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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### Additional planning notes – tall unit installation of dishwashers with flexible hinge

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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<tr>
<td>3</td>
<td>3</td>
<td>6</td>
</tr>
</tbody>
</table>
Accessories and special accessories for dishwashers

Flexible basket system
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket. For more flexibility and easier handling when loading and unloading the dishwasher.

Upper basket
6 folding spines. 4 folding racks for optimal protection of glass. With over extension, optional extra cleaning area, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm. Handle for easier removal of the upper basket.

Lower basket

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.

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.

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 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.

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.

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).

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.
### Dishwasher

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Dishwasher</th>
<th>Dishwasher</th>
<th>Dishwasher</th>
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<tr>
<td>Model</td>
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<td>Fully integrated</td>
<td>Fully integrated</td>
</tr>
<tr>
<td>Appliance height 81.5 cm</td>
<td>DF 480 101</td>
<td>DF 481 101</td>
<td>DF 481 101F</td>
</tr>
<tr>
<td>Appliance height 86.5 cm</td>
<td>DF 480 101</td>
<td>DF 481 101</td>
<td>DF 270 101</td>
</tr>
<tr>
<td>Appliance height 81.5 cm with flexible hinge</td>
<td>DF 480 101F</td>
<td>DF 480 101F</td>
<td>DF 270 101</td>
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</table>

<table>
<thead>
<tr>
<th>Width/capacity</th>
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</thead>
<tbody>
<tr>
<td>Width (cm)</td>
</tr>
<tr>
<td>Capacity in place settings</td>
</tr>
<tr>
<td>Dish size up to (cm)</td>
</tr>
<tr>
<td>Appliance height 81.5 cm with flexible hinge</td>
</tr>
<tr>
<td>Appliance height 86.5 cm with flexible hinge</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Consumption data/noise level⁵</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy efficiency class</td>
</tr>
<tr>
<td>Drying efficiency class</td>
</tr>
<tr>
<td>Test programme</td>
</tr>
<tr>
<td>Programme duration⁶</td>
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<tr>
<td>Water⁷</td>
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<tr>
<td>Energy⁸</td>
</tr>
<tr>
<td>Noise level (dB (A) re 1 pW))</td>
</tr>
<tr>
<td>Energy consumption standby/networked standby (W)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Programmes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of programmes + options</td>
</tr>
<tr>
<td>Programmes</td>
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### Machine Care

<table>
<thead>
<tr>
<th>Features</th>
</tr>
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<tbody>
<tr>
<td>Glass protection with zeolite / Glass protection</td>
</tr>
<tr>
<td>Aqua sensor / Load sensor</td>
</tr>
<tr>
<td>Automatic detergent function</td>
</tr>
<tr>
<td>Detergent recognition</td>
</tr>
<tr>
<td>Regeneration electronics</td>
</tr>
<tr>
<td>Heat exchanger</td>
</tr>
<tr>
<td>Low temperature drying with Zeolite</td>
</tr>
<tr>
<td>Drying assistant</td>
</tr>
<tr>
<td>Continuous flow heater</td>
</tr>
<tr>
<td>Electronic refill indicator for salt/rinsing agent</td>
</tr>
<tr>
<td>Inflow water indicator</td>
</tr>
<tr>
<td>Time remaining indicator</td>
</tr>
<tr>
<td>Remaining time projection</td>
</tr>
<tr>
<td>Flexible cycle time reduction</td>
</tr>
<tr>
<td>Bright interior lighting through illuminated backwall / through LED spots</td>
</tr>
<tr>
<td>Time delay</td>
</tr>
<tr>
<td>Digital services (Home Connect) wireless via WiFi¹⁰</td>
</tr>
<tr>
<td>Soft lock</td>
</tr>
<tr>
<td>Triple filter system</td>
</tr>
</tbody>
</table>

### 3rd basket

| Cutlery drawer | DA 041 160³ | DA 041 160³ | DA 041 160³ |
| 3rd basket | DA 045 061³⁹ | DA 045 061³⁹ | DA 045 061³⁹ |
| Smooth running rails / Cushioned closing | * / * | * / * | * / – |
| Folding spines in upper/lower basket | 6/8 | 6/8 | 6/8 |
| Folding racks in upper/lower basket | 4/2 | 4/2 | 4/2 |
| Rackmatic with 3 levels | * | * | * |
| Aqua stop | * | * | * |
| Baking tray spray head / Gastronorm insert holder / Holder for long-stemmed glasses | * / * / * | * / * / * | * / * / * |

### Connection

| Connection to hot/cold water possible | * / * | * / * | * / * |
| Total connected load (kW) | 2.4 | 2.4 | 2.4 |

---

¹ Appliance height 81.5 cm. ² Appliance height 86.5 cm. ³ With special accessory DA 041 160. ⁴ With special accessory DA 041 061.

⁵ Values according to EU regulation 2019/2017. ⁶ Duration of Eco programme. ⁷ Water consumption in litres/operating cycle (using Eco programme).

⁸ Energy consumption in kWh/100 operating cycles (using Eco programme).

⁹ Special accessory. ¹⁰ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

---

* Standard.  – Not available.
### Dishwasher Specifications

<table>
<thead>
<tr>
<th>Feature</th>
<th>Model DF 260 101</th>
<th>Model DF 210 100</th>
<th>Model DF 261 101</th>
<th>Model DF 264 101</th>
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<tr>
<td><strong>Dimensions</strong></td>
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<td>Appliance height</td>
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<td>Connection to hot/cold water possible</td>
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<td>•/•</td>
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<tr>
<td>Baking tray spray head / Gastronorm insert holder / Holder for long-stemmed glasses</td>
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<td>•/•</td>
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<td>•/–</td>
</tr>
<tr>
<td>Aqua stop</td>
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<td>DA 045 0602/</td>
<td>DA 041 160⁹</td>
<td>DA 041 061⁹</td>
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<td>Cutlery drawer</td>
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<td>Triple filter system</td>
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<td>Soft lock</td>
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<td>•/–</td>
<td>–/•</td>
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<td>Flexible cycle time reduction</td>
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<td>Time remaining indicator</td>
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<td>Electronic refill indicator for salt/rinsing agent</td>
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<td>Heat exchanger</td>
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<td>Regeneration electronics</td>
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<td>Automatic detergent function</td>
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<tr>
<td>Aqua sensor / Load sensor</td>
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<td>•/•</td>
<td>•/•</td>
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<td>Options</td>
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<td>Programmes</td>
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<td>Auto 35°C–45°C</td>
<td>Auto 35°C–45°C</td>
<td>Auto 35°C–45°C</td>
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<td>Water consumption (l)</td>
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<td>Eco 50°C</td>
<td>Eco 50°C</td>
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<tr>
<td>Energy efficiency class</td>
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<tr>
<td>Consumption data/noise level</td>
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<tr>
<td>Dish size up to (cm)</td>
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<td>31¹/34²</td>
<td>31¹/34²</td>
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<td>DF 480 101F</td>
<td>DF 271 101</td>
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<td><strong>Appliance Type</strong></td>
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<td>Fully integrated</td>
<td>Fully integrated</td>
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<tr>
<td>Model</td>
<td>DF 260 101</td>
<td>DF 210 100</td>
<td>DF 261 101</td>
<td>DF 264 101</td>
</tr>
</tbody>
</table>
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 413.

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 10kg.
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.
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. 5mm left, right and top.
Installation below 4000m 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.

Special accessories
WM 223 81
Aquastop extension for cold water inlet

WM 260 164
Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm
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 413.

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 woollens.
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 165° 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.
**Washing machine**

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Washing machine</th>
</tr>
</thead>
<tbody>
<tr>
<td>WM 260 164</td>
<td></td>
</tr>
</tbody>
</table>

| Panel colour | White |

<table>
<thead>
<tr>
<th>Dimensions / capacity</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (cm)</td>
<td>60</td>
</tr>
<tr>
<td>Appliance dimensions W x H x D (mm)</td>
<td>598 x 848 x 632</td>
</tr>
<tr>
<td>Appliance height for under-counter (mm)</td>
<td>850</td>
</tr>
<tr>
<td>Door hinge porthole / Door opening angle</td>
<td>Left / 180°</td>
</tr>
<tr>
<td>Capacity (kg)</td>
<td>10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Consumption data / noise level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy efficiency class</td>
</tr>
<tr>
<td>Spinning efficiency class</td>
</tr>
<tr>
<td>Energy efficiency class</td>
</tr>
<tr>
<td>Total annual energy consumption (100 cycles)¹ (kWh)</td>
</tr>
<tr>
<td>Water consumption test programme² (l)</td>
</tr>
<tr>
<td>Weighted energy consumption off-mode / left-on mode (W)</td>
</tr>
<tr>
<td>Test programme</td>
</tr>
<tr>
<td>Spin speed test programme³ (rpm)</td>
</tr>
<tr>
<td>Cycle time test programme full load / half load⁴ (min)</td>
</tr>
<tr>
<td>Noise level washing / spinning test programme (dB)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Programmes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Washing programmes</td>
</tr>
<tr>
<td>Eco 40-60</td>
</tr>
<tr>
<td>Cottons</td>
</tr>
<tr>
<td>Cotton Color</td>
</tr>
<tr>
<td>Quick/Mix</td>
</tr>
<tr>
<td>Delicates/Silk</td>
</tr>
<tr>
<td>Wool</td>
</tr>
<tr>
<td>Easy Care</td>
</tr>
<tr>
<td>Super 15/30</td>
</tr>
<tr>
<td>Sports</td>
</tr>
<tr>
<td>Dark Wash</td>
</tr>
<tr>
<td>Automatic</td>
</tr>
<tr>
<td>Automatic Soft</td>
</tr>
<tr>
<td>Memory</td>
</tr>
<tr>
<td>Additional programmes</td>
</tr>
<tr>
<td>Spinning, Easy Care Plus, Shirts, Hygiene, Drum Clean, Drain</td>
</tr>
<tr>
<td>Options</td>
</tr>
<tr>
<td>Eco Perfect</td>
</tr>
<tr>
<td>iDos 1</td>
</tr>
<tr>
<td>iDos 2</td>
</tr>
<tr>
<td>Speed Perfect</td>
</tr>
<tr>
<td>Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic</td>
</tr>
<tr>
<td>Cleaning temperatures (°C)</td>
</tr>
<tr>
<td>Cold/30/40/60/90</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electronic control</td>
</tr>
<tr>
<td>TFT display with clear text and symbols</td>
</tr>
<tr>
<td>Loading indicator</td>
</tr>
<tr>
<td>Intelligent dosing system</td>
</tr>
<tr>
<td>Programme sequence indicator</td>
</tr>
<tr>
<td>Remaining time display</td>
</tr>
<tr>
<td>Time delay (h)</td>
</tr>
<tr>
<td>Top up function</td>
</tr>
<tr>
<td>End of programme indicator</td>
</tr>
<tr>
<td>Display, audible</td>
</tr>
<tr>
<td>Aqua sensor / Flow-through sensor</td>
</tr>
<tr>
<td>Continuous automatic load adjustment / Automatic stabilisation</td>
</tr>
<tr>
<td>Aqua stop</td>
</tr>
<tr>
<td>Anti-crease system</td>
</tr>
<tr>
<td>Child lock</td>
</tr>
<tr>
<td>Number of tanks for iDos system</td>
</tr>
<tr>
<td>Self-cleaning detergent drawer</td>
</tr>
<tr>
<td>Large drum with varioSoft drum system</td>
</tr>
<tr>
<td>Interior lighting</td>
</tr>
<tr>
<td>Digital services (Home Connect) wireless via WiFi⁵ 2.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total connected load (kW)</td>
</tr>
<tr>
<td>Length of connection cable (cm)</td>
</tr>
<tr>
<td>Length of water inlet (cm)</td>
</tr>
<tr>
<td>Length of water outlet (cm)</td>
</tr>
<tr>
<td>Maximum drainage height (cm)</td>
</tr>
</tbody>
</table>

¹ Energy consumption in kWh/100 operating cycles (using Eco 40-60 programme)
² Water consumption in litres/operating cycle (using Eco 40-60 programme)
³ The specified value is rounded off
⁴ Duration of Eco 40-60 programme
⁵ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Values based on EU-regulation 2019/2014
Tumble dryer with heat pump

<table>
<thead>
<tr>
<th>Appliance type</th>
<th>Tumble dryer with heat pump</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panel colour</td>
<td>White</td>
</tr>
<tr>
<td>Dimension / capacity</td>
<td></td>
</tr>
<tr>
<td>Width (cm)</td>
<td>60</td>
</tr>
<tr>
<td>Appliance dimensions (mm)</td>
<td>598 x 842 x 651</td>
</tr>
<tr>
<td>Appliance height for under-counter (mm)</td>
<td>850</td>
</tr>
<tr>
<td>Door hinge porthole</td>
<td>Right, reversible</td>
</tr>
<tr>
<td>Door opening angle (°)</td>
<td>180</td>
</tr>
<tr>
<td>Capacity (kg)</td>
<td>9</td>
</tr>
<tr>
<td>Consumption data / noise level</td>
<td></td>
</tr>
<tr>
<td>Energy efficiency class</td>
<td>A+++</td>
</tr>
<tr>
<td>Total annual energy consumption (160 cycles) (kWh)</td>
<td>193</td>
</tr>
<tr>
<td>Test programme</td>
<td>Cottons cupboard dry</td>
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<tr>
<td>Noise level (dB)</td>
<td>62</td>
</tr>
<tr>
<td>Programmes</td>
<td></td>
</tr>
<tr>
<td>Programmes</td>
<td>Cottons</td>
</tr>
<tr>
<td></td>
<td>Easy Care</td>
</tr>
<tr>
<td></td>
<td>Mix</td>
</tr>
<tr>
<td></td>
<td>Shirts</td>
</tr>
<tr>
<td></td>
<td>Wool in Basket</td>
</tr>
<tr>
<td></td>
<td>Hygiene</td>
</tr>
<tr>
<td></td>
<td>Timed Program Warm</td>
</tr>
<tr>
<td></td>
<td>Towels</td>
</tr>
<tr>
<td></td>
<td>Super 40</td>
</tr>
<tr>
<td></td>
<td>Business</td>
</tr>
<tr>
<td></td>
<td>5 Shirts / Blouses</td>
</tr>
<tr>
<td></td>
<td>1 Shirt / Blouse</td>
</tr>
<tr>
<td></td>
<td>Smart Dry</td>
</tr>
<tr>
<td>Options</td>
<td>Memory 1 and 2</td>
</tr>
<tr>
<td></td>
<td>Drying Target, Remote Start, Easy Iron, Finish in, Spin Speed, Gentle Dry</td>
</tr>
<tr>
<td>Features</td>
<td></td>
</tr>
<tr>
<td>Electronic control</td>
<td>•</td>
</tr>
<tr>
<td>TFT display with clear text and symbols</td>
<td>•</td>
</tr>
<tr>
<td>Programme sequence indicator</td>
<td>•</td>
</tr>
<tr>
<td>Remaining time display</td>
<td>•</td>
</tr>
<tr>
<td>Time delay (h)</td>
<td>24</td>
</tr>
<tr>
<td>End of programme indicator</td>
<td>Display, audible</td>
</tr>
<tr>
<td>Top up function</td>
<td>•</td>
</tr>
<tr>
<td>Heat pump technology¹</td>
<td>•</td>
</tr>
<tr>
<td>Refresh function</td>
<td>•</td>
</tr>
<tr>
<td>Self-cleaning condenser</td>
<td>•</td>
</tr>
<tr>
<td>Anti-crease cycle at the end of the programme</td>
<td>•</td>
</tr>
<tr>
<td>Child lock</td>
<td>•</td>
</tr>
<tr>
<td>Stainless steel drum with wave structure</td>
<td>•</td>
</tr>
<tr>
<td>Glass porthole</td>
<td>•</td>
</tr>
<tr>
<td>Interior lighting</td>
<td>•</td>
</tr>
<tr>
<td>Digital services (Home Connect) wireless via WiFi²</td>
<td>2.0</td>
</tr>
<tr>
<td>Connection</td>
<td></td>
</tr>
<tr>
<td>Total connected load (kW)</td>
<td>1.0</td>
</tr>
<tr>
<td>Length of connection cable</td>
<td>145</td>
</tr>
<tr>
<td>Maximum drainage height (cm)</td>
<td>100</td>
</tr>
</tbody>
</table>

* Standard
¹ Effective consumption depending on type of use of appliance.
² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
* Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
Energy Label | Home Connect | The accessories

Energy Label 412
Home Connect 413
Gastronorm system 414
Furniture handles 415
Energy Labels

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

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

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

Make use of digital services via Home Connect.*

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.

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.

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 068 115 and pull-out system BA 018 or BA 016 (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

GN 232 230
Teppan Yaki plate made of multi ply material, GN 2/3 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.

### Handle bar with 2 mounts

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GH 020 010</td>
<td>Handle bar, stainless steel, Length 20 cm, height 49 mm, drilling distance 177 mm.</td>
</tr>
<tr>
<td>GH 030 010</td>
<td>Handle bar, stainless steel, Length 30 cm, height 49 mm, drilling distance 277 mm.</td>
</tr>
<tr>
<td>GH 031 010</td>
<td>Handle bar, stainless steel, match to BOP, Length 30.5 cm, height 49 mm, drilling distance 282 mm.</td>
</tr>
<tr>
<td>GH 045 010</td>
<td>Handle bar, stainless steel, Length 45 cm, height 49 mm, drilling distance 427 mm.</td>
</tr>
<tr>
<td>GH 050 010</td>
<td>Handle bar, stainless steel, Length 50 cm, height 49 mm, drilling distance 477 mm.</td>
</tr>
<tr>
<td>GH 060 010</td>
<td>Handle bar, stainless steel, Length 60 cm, height 49 mm, drilling distance 577 mm.</td>
</tr>
<tr>
<td>GH 070 010</td>
<td>Handle bar, stainless steel, Length 70 cm, height 49 mm, drilling distance 677 mm.</td>
</tr>
<tr>
<td>GH 080 010</td>
<td>Handle bar, stainless steel, Length 80 cm, height 49 mm, drilling distance 777 mm.</td>
</tr>
<tr>
<td>GH 090 010</td>
<td>Handle bar, stainless steel, Length 90 cm, height 49 mm, drilling distance 877 mm.</td>
</tr>
</tbody>
</table>

### Handle bar with 3 mounts

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GH 110 010</td>
<td>Handle bar, stainless steel, Length 110 cm, height 49 mm, Drilling distance 538.5 mm each.</td>
</tr>
<tr>
<td>GH 140 010</td>
<td>Handle bar, stainless steel, Length 140 cm, height 49 mm, Drilling distance 688.5 mm each.</td>
</tr>
</tbody>
</table>
The data and facts expressed herein are current as of June 2023. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.
The difference is Gaggenau.