

GAGGENAU
**EXPRESSIVE
SERIES**



GAGGENAU

FRAMING PERFECT SYMMETRY

The Gaggenau Expressive series, inspired by Bauhaus principles and minimalist modern architecture showcases bold, sculptural forms. "Two frames, one circle, a piece of art," encapsulates its essence - each element a stroke of design genius. The outer frame of the Expressive series delineates a clear boundary with its kitchen environment, while the inner frame cradles the innovative passepartout: Gaggenau stainless steel behind smoked glass, harmonizing strength with elegance.



The next icons of Gaggenau are for those who understand that every millimetre of the milled chamfer and the weight of the metal speaks volumes of the craftsmanship behind the design. The passepartout is not just a component; it's a curator of visual balance. The materials, lines, spacing and colour are complementary across all expressive appliances - any horizontal or vertical configuration you envision will create a single unified entity.

A SENSE OF CONTROL



Discover a new era of digital interaction with an interface that illuminates upon your approach, providing an unparalleled user experience. With its haptic feedback and the visually captivating floating stainless steel ring, this innovative design transforms ordinary interactions into extraordinary encounters.

Embark on culinary excellence with our advanced automatic programs. Let the oven orchestrate the meticulously crafted heating methods to obtain perfect results and elevate your cooking experience. Benefit from setting recommendations for various dishes to unlock culinary mastery. With Home Connect, all of this can be in the palm of your hand, on your digital device, beyond the kitchen.



OVEN

CREATORS OF TASTE

Gaggenau Expressive series exhibits a ground-breaking commonality: a minimalist cavity designed for maximum functionality. The high-performance bottom heat system, full-surface grill behind enamel and three-point core temperature probe ensure an exceptional, bespoke cooking experience. Strategic lighting illuminates culinary masterpieces without glare, while the control ring, "floating" upon the display, meets both the culinary and aesthetic needs of the discerning chef.



The secrets to baking

Expand your culinary journey with our baking stone, crafting artisanal bread and Tarte Flambée with ease and safety. Not only ensuring the perfect crust on the bottom side, the baking stone function keeps the interior soft and the top golden and crispy.

DESIGNED TO PERFORM



Self-cleaning, odour-less

Convenient pyrolytic self-cleaning effortlessly removes residues in under 4 hours at 485 °C as our advanced heated catalyser leaves your kitchen smelling fresher and cleaner than typical systems.



COMBI-STEAM OVEN

ENHANCE YOUR REPERTOIRE

Take unrivalled control over humidity, heat and grill. Utilise the multi-core temperature probe or unlock culinary mastery with automatic programmes and setting recommendations, blending precision and creativity in your kitchen. The discretely integrated powerful full surface grill produces consistent results for a variety of dishes, while steam modes enhance texture and flavour, expanding culinary possibilities. From sous-vide to regeneration, from juicy roasts to complex desserts, the versatility of the combi-steam oven make it a chef's favourite.



Not just cleaned, washed

Keeping your stainless steel interior pristine is as simple as inserting a cartridge and setting the programme. Convenient, effortless, immaculate.

VACUUMING DRAWER

PREPARE AND PRESERVE LIKE A PROFESSIONAL

Offering three adjustable vacuuming levels for optimal preservation of various foods, the vacuuming drawer is also ideal for preparing your food for sous-vide cooking or heightening the taste by marinating. With the use of dedicated accessories even opened bottles can be resealed.

A hygienic stainless steel and glass interior create an environment of unrivalled purity. This combination not only enhances cleanliness but also adds a sleek, modern aesthetic to the design.



FULLY AUTOMATIC ESPRESSO MACHINE

YOUR COFFEE, PERFECTED, REPEATEDLY

Create your perfect coffees. You have two options: Classic mode for quick, simple preparation and Barista mode for professional-level customisation, where inputting the roast level of your beans will automatically adjust the grind and a variety of other parameters. These perfected settings can then be saved in personalised favourites, to be repeated quickly, easily, automatically.



With automatic advanced cleaning and descaling technology, our espresso machines maintain impeccable cleanliness and deliver unrivalled coffee purity, without effort from you. For any action that is required, intuitive animations and images provide clear, visual instructions on how to efficiently operate your coffee machine.

CULINARY WARMING DRAWER

WARM YOUR CUPS, DISHES AND INGREDIENTS



Enjoy the stable temperature control of six direct power levels ranging from 30-80 °C, along with four direct heating methods tailored for preheating crockery and cookware, low-temperature cooking and keeping food and dishes warm. The 28 cm height option boasts one of the largest drawer capacities in its class, enhanced by a second-level grid, maximizing space and ease of use.



The push-to-open function offers straightforward, handleless opening with a light push: convenient and elegant.

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COMBI-MICROWAVE OVEN

VERSATILE, EFFICIENT, CREATIVE

With a combination of microwave and hot air or microwave and grill plus circulated air, the chef can vastly reduce cooking times, without compromising either taste or appearance of the dish. Design-wise, the purist interior features a heat-resistant glass base seamlessly integrated into a stainless steel compartment, blending style with performance.

Special applications like "dehydrating" and "low temperature cooking" allow the chef to swiftly prepare a variety of healthy and delicious meals, enhancing both taste and nutrition. Unlock culinary mastery with automatic programmes and setting recommendations, blending precision and creativity in your kitchen. Save and quickly access up to 30 of your favourite settings, making everyday cooking faster and more efficient.



**Oven
GO48..**

Width 76.0 cm
Height 67.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



**Oven
GO47..**

Width 60.0 cm
Height 60.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



**Oven
GO45..**

Width 60.0 cm
Height 60.0 cm
15 heating methods
Pyrolysis



**Combi-steam oven
GS48..**

Width 76.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



**Combi-steam oven
GS47..**

Width 60.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



**Combi-steam oven
GS45..**

Width 60.0 cm
Height 45.0 cm
Water tank
14 heating methods
Automatic cleaning



**Vacuuming drawer
GV451/GV051**

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
3 vacuum levels



**Fully automatic espresso machine
GC461**

Width 60.0 cm
Height 45.0 cm
Fresh water connection
Classic and Barista mode
Full automatic cleaning and descaling with cartridges



**Fully automatic espresso machine
GC451**

Width 60.0 cm
Height 45.0 cm
Manual tank filling
Classic and Barista mode
Full automatic cleaning and descaling with cartridges



**Combi-microwave oven
GM48..**

Width 76.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



**Combi-microwave oven
GM45..**

Width 60.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



**Culinary warming drawer
GW483**

Width 76.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



**Culinary warming drawer
GW453**

Width 60.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



**Culinary warming drawer
GW452**

Width 60.0 cm
Height 28.0 cm
With design front
30-80 °C
4 heating methods



**Culinary warming drawer
GW451/GW051**

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
30-80 °C
4 heating methods

The difference is Gaggenau