

GAGGENAU

THE RANGE



EXPERIENCE
LIFE AS IT
SHOULD BE



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SIXTEEN GENERATIONS OF HERITAGE

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the Black Forest near the hamlet of Gaggenau.

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

1683

First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

First built-in eye-level oven, separate cooktop & extractor

1972

Introduction of the Vario modular system

1976

First downdraft ventilation

1982

First flat kitchen hood

1986

Launch of our icon, the 90 cm wide EB 300 oven

1999

First
combi-steam
oven for
the private
kitchen

2011

First
full surface
induction
cooktop
with intuitive
interface

2015

First
automatic
cleaning
system for the
combi-steam
oven

2016

The
EB 333.
An icon,
reborn

2020

Our
masterpiece,
the refined
combi-steam
ovens

2021

Launch
of the Vario
refrigerators
200 series

2024

Launch
of the Essential
Induction and
Vario cooling
Expressive
series

2025

Launch
of the
Gaggenau
Expressive
series



FOR THOSE WHO KNOW

We are for those who don't just notice fine details but are moved by them

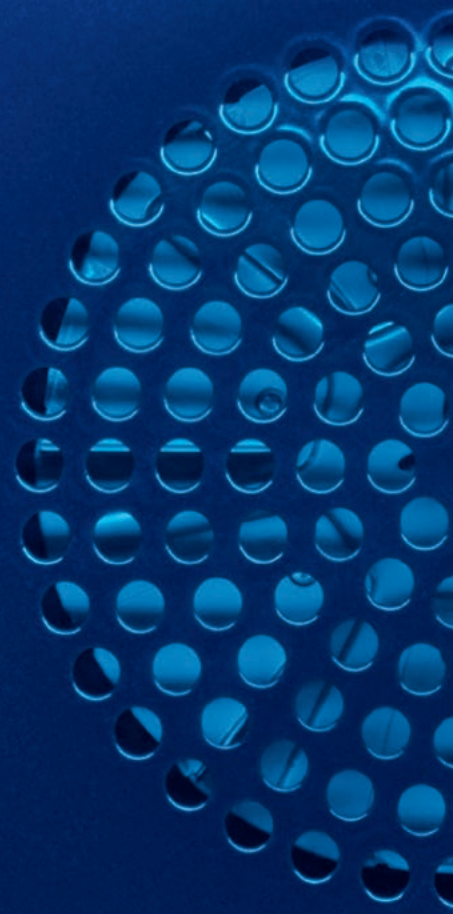
We have been obsessively honing our craft and refining taste since 1683. Our generations working with metal and enamel endows us with the skills to design and handcraft exceptional pieces. When every detail is crafted to perfection, every use is a delight. Ultimately, impeccably cultivated taste elevates life to what it ought to be.

We are for those who see what most don't

We have always been driven to design and create every single appliance to be the greatest version of itself. Designed as a series, we curate complete systems of appliances that unify and enhance your interior vision.

Inspired by professional kitchens to only produce that which facilitates exceptional culinary creation, we filter the menial from the meaningful. It is called the Professional Kitchen Principle, and it is our guiding ethos.

We are for those who know the difference.



FOR THOSE
WHO KNOW
THE DIFFERENCE



Built by hand

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

The professional kitchen principle

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

Quality in all things

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

Discover the dedication to craftsmanship, heritage and performance on our website.



Miami showroom | USA



Sydney showroom | Australia



Paris showroom | France

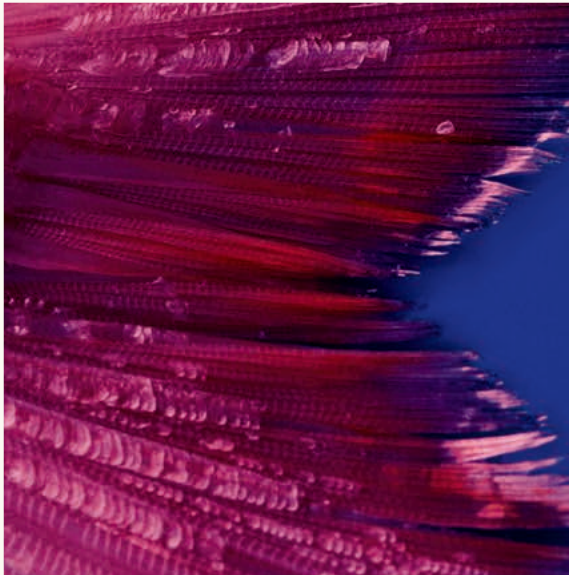
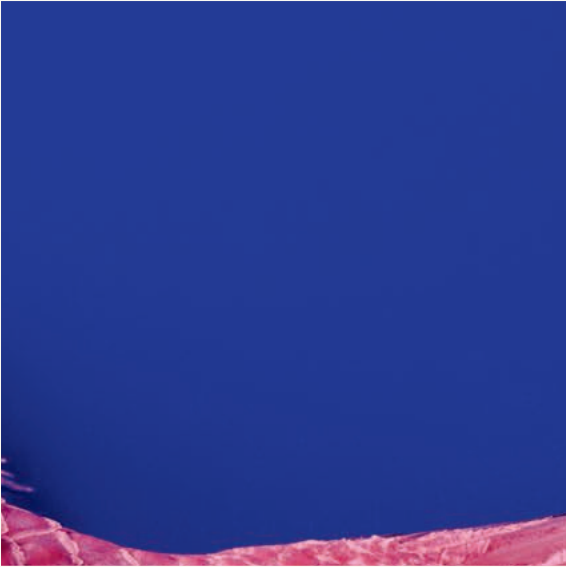
THE GAGGENAU EXPERIENCE

A global invitation

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

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

| Discover your local showroom on [gaggenau.com](https://www.gaggenau.com) or page 193.



JOIN US ONLINE

| Visit us on [gaggenau.com](https://www.gaggenau.com) and follow us by scanning the QR codes.



[gaggenauofficial](https://www.instagram.com/gaggenauofficial)



[gaggenau_](https://www.pinterest.com/gaggenau_)



[showcase/gaggenau-](https://www.linkedin.com/showcase/gaggenau-)



[@GaggenauOfficial](https://www.youtube.com/@GaggenauOfficial)



OVENS

THE ASPIRATION

The epitome of culinary excellence, the object of desire for the private chef: the Gaggenau oven.

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The oven EB 333	55

GAGGENAU **EXPRESSIVE SERIES**

Two frames, one circle, a piece of art.



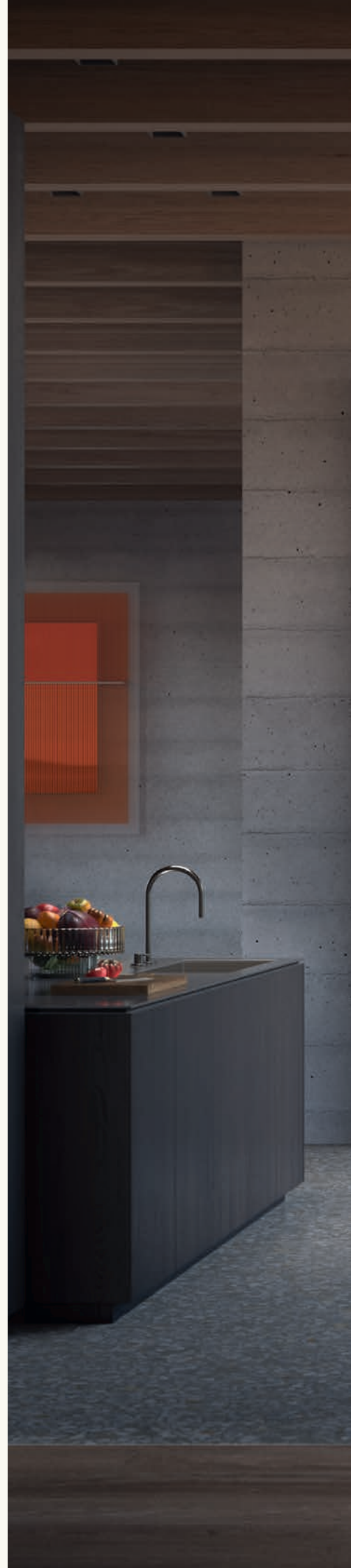


THE NEXT ICONS OF GAGGENAU

Where artistry meets functionality

The Gaggenau Expressive series, inspired by Bauhaus principles and modern architecture, showcases bold, sculptural forms. Each element a stroke of design genius. The outer frame of the Gaggenau 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 Gaggenau Expressive series is 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.





Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer



Clockwise from top left: The Gaggenau Expressive series combi-microwave oven, combi-steam oven, oven, culinary warming drawer and fully automatic espresso machine

FRAMING PERFECT SYMMETRY

Designed to perform

The Gaggenau Expressive series exhibits a ground-breaking commonality: a purist 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.

To retain its designer looks, the 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.



The Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer

Automatic cleaning system



THE COMBI-STEAM OVEN

Your most versatile appliance

Take control over humidity, heat and grill. 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, all via a fixed water inlet or water tanks.

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



Water tanks beneath the stainless steel cavity



The Gaggenau Expressive series vacuuming drawer

THE VACUUMING DRAWER

Your combi-steam oven's companion

From sous-vide to regeneration, from juicy roasts to complex desserts, the versatility of the combi-steam oven make it a chef's favourite. And to make sous-vide with ease, the addition of the vacuuming drawer is highly recommended.

The vacuuming drawer's three vacuuming levels make it ideal for preparing sous-vide cooking, marinating as well as preserving and resealing wine bottles (with the dedicated accessories).

Simply push to open and reveal its interior of glass and stainless steel for ultimate hygiene as well as aesthetic minimalism.

THE 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 time, without compromising either taste or appearance of the dish.

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.

The sleek design of heat-resistant glass base within a stainless steel cavity compliments the glass and steel door. A door that, via the magic of the Gaggenau Home Connect app, can be opened with your voice.

The Gaggenau Expressive series combi-microwave oven



The Gaggenau baking stone



ACCESSORIES

The baker's secrets

Breads are one of the simplest foods, yet difficult to achieve in any but the best ovens. The use of the baking stone, which is capable of up to 300 °C, is the secret to a crisp crust and soft inside. It also makes the perfect Tarte Flambée and flat breads.

The three-point core temperature probe takes the guesswork out of large joints of meat or whole fish. It constantly measures the temperature at multiple points within the meat and keep you informed onscreen.

There are a number of accessories available to the chef, such as trays and pizza paddle, designed to complement your Gaggenau.

The three-point core temperature probe





The Gaggbau Expressive series fully automatic espresso machine

FULLY AUTOMATIC ESPRESSO MACHINE

Elevate your coffee experience

When creating your perfect coffee, 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.

Cleaning and descaling are also automatic, while intuitive animations and images provide clear, visual instructions on how to efficiently operate your coffee machine. Convenience, personalisation and precision turn a daily routine into a joy.





The Gaggenau Expressive series oven, fully automatic espresso machine with culinary warming drawer, combi-steam oven and vacuuming drawer



A selection of the coffees and teas that can be perfected



The Gaggenau Expressive series culinary warming drawer





The Gaggenau Expressive series culinary warming drawer


THE CULINARY WARMING DRAWER

Warm your cups, dishes and ingredients

Enjoy the precise and stable temperature control of six direct power levels ranging from 30-80 °C, along with four direct heating methods: preheating cups, plates or 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, it maximizes space and enables the culinary management of multiple courses and elements.

The sleek push-to-open function offers straightforward, handleless opening with a light push: convenient and elegant. Every interaction, no matter how small, provides elevated function and not just ease of use, but enjoyment.





Ultimately, the ovens 400 series are the promise of culinary greatness.

OVENS

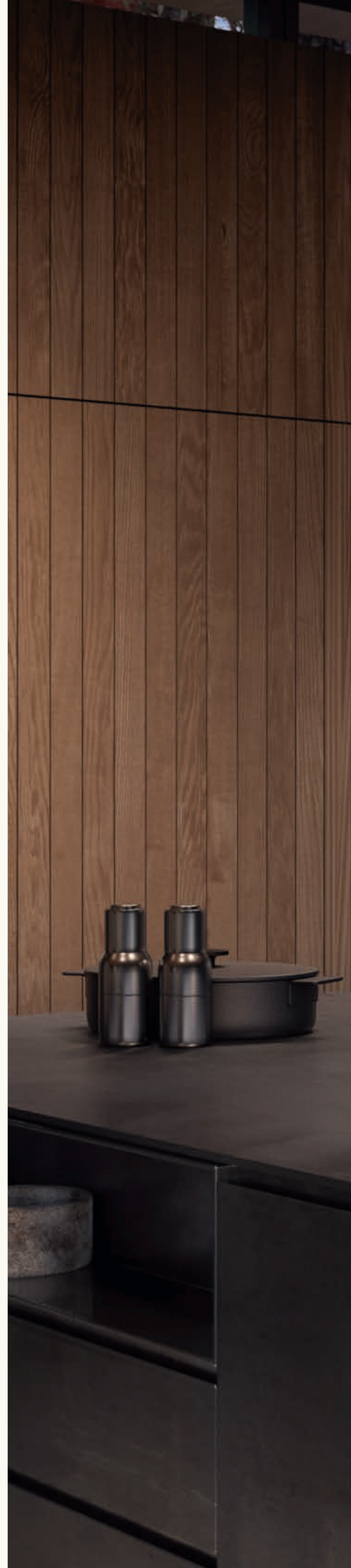
400 SERIES

What the professional chef comes home to

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

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

| Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)





Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 400 series



Combi-steam ovens and ovens 400 series



THE LUXURY OF EXCEPTIONAL CAPABILITY

Cook with intense heat, without feeling it

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

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

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

The 3-point core temperature sensor measures precisely the temperature and revises the cooking times as the dish is cooking, automatic programmes assist the private chef while the convenience of Gaggenau Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.



Water tanks

FULLY MASTER THE POWER OF STEAM

Create your masterpiece

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

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





76 cm combi-steam oven, oven and culinary warming drawer 400 series

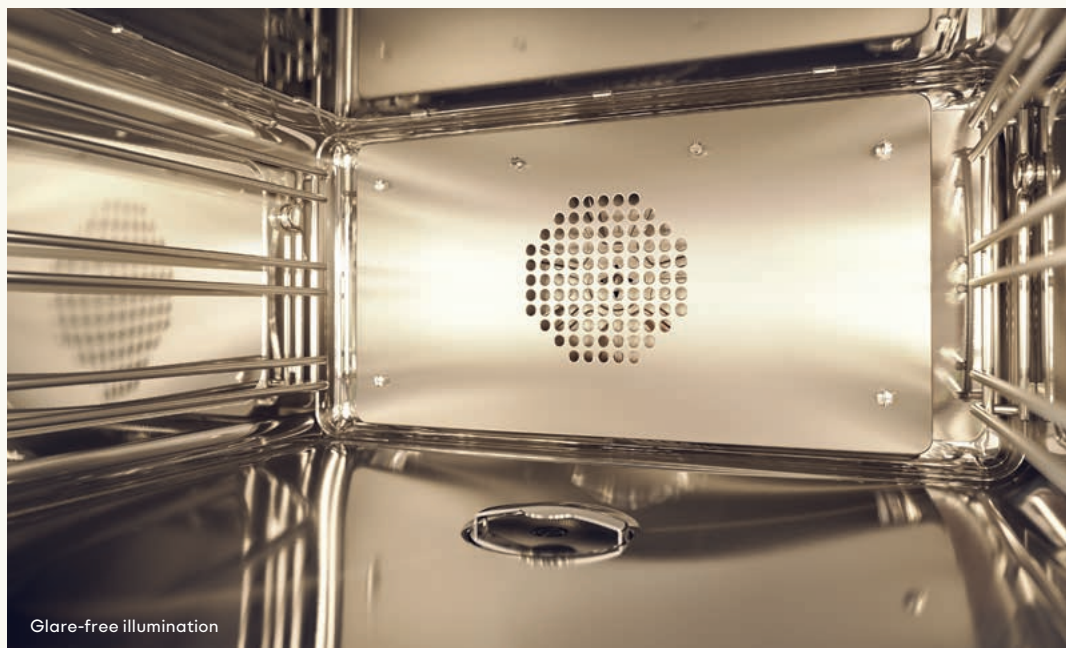


Automatic cleaning system



60 cm combi-steam oven 400 series





Glare-free illumination

MAKING STEAM A PLEASURE

Cooking with nuance

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

Steam adores a vacuum

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



Vacuuming drawer 400 series



Baking stone



Gastronorm roaster



Multiple core temperature probe

THE ACCOUTREMENT OF BAKING

Within the oven

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

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

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

Watch our films of the ovens 400 series on our website and YouTube channel.

THE COFFEE MACHINE

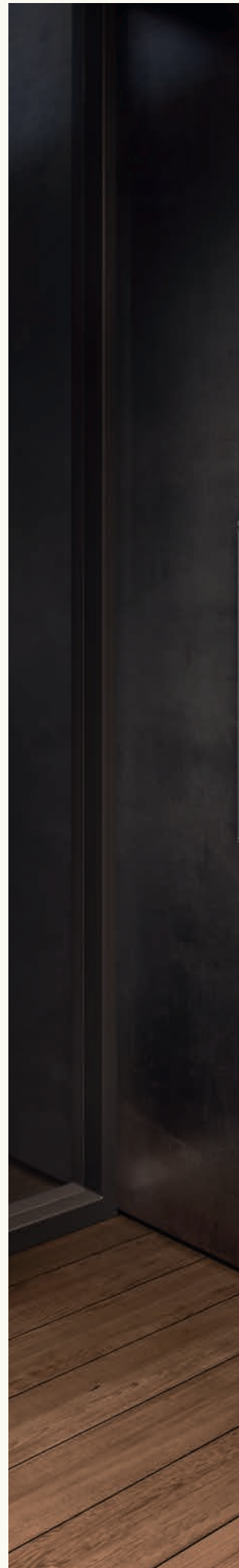
Your coffee, perfected

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

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



Fully automatic espresso machine 400 series





Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 400 series



Culinary warming drawer 400 series in kitchen furniture facia 400 series

THE CULINARY WARMING DRAWER

Your new favourite appliance

The culinary warming drawer is an exceptional slow cooker, comfortably accommodating all the Gaggenau oven accessories. Stable, low heat of up to 80 °C is distributed evenly for slow cookery, proofing dough, drying herbs and fruits, defrosting, melting chocolate and maturing yoghurt.

Simply choose between preinstalled programmes for slow cooking, food warming and the heating of cups & plates or determine the temperature yourself. The Gaggenau Home Connect function further expands the drawer's repertoire, allowing the user to set a timer, add a favourite setting to the drawer's control panel and access additional programmes and exclusive recipes.



Fully automatic espresso machine and culinary warming drawer 400 series



29 cm tall culinary warming drawer 400 series

Where would you like it?

Versatile in use and placement, your culinary warming drawer can be installed beneath or alongside other appliances, or separately, as well as in your choice of Gaggenau finishes. The drawer can even be placed under countertops, in your kitchen furniture fascia.



Flush- or surface-mounted and choice of three colours ensures the oven 200 series fits into any kitchen concept.





Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series



OVENS

200 SERIES

A matter of taste

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

Every oven 200 series, combi-steam and combi-microwave, culinary warming drawer and vacuuming drawer is available in three colours: Gaggenau Anthracite, Metallic and Silver.

| Explore the 200 series at [gaggenau.com](https://www.gaggenau.com)



Oven, fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series

MASTER STEAM

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

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

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

The vacuuming drawer - for more than sous-vide

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



Combi-steam oven 200 series



Fully automatic espresso machine and culinary warming drawer, 200 series

THE COFFEE MACHINE

Brew your best

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

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

Explore our coffee machine 200 series
at [gaggenau.com](https://www.gaggenau.com)





Oven, fully automatic espresso machine and culinary warming drawer 200 series



Fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series

THE CULINARY WARMING DRAWER

The slow cooker in a drawer

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

Place your warming drawer under, alongside, separated from other appliances or integrated under a countertop in your kitchen furniture fascia.



Culinary warming drawer 200 series



The EB 333, our 90 cm oven

THE OVEN

EB 333

Cook with an icon

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

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

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



COOK WITHOUT COMPROMISE

Designed with performance, discretion and aesthetics in mind, they are inspired by the professional kitchen.

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COOKTOPS AND VENTILATION





The cooktops and ventilation 400 series adhere to the Gaggeneau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.

COOKTOPS AND VENTILATION **400 SERIES**

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and efficient ventilation becomes more vital. Cooktops and ventilation appliances are intrinsically linked in your kitchen.

The Essential Induction offers aesthetic minimalism and flexibility of usage through technological innovation, by hiding itself completely from view beneath the countertop.

For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 90 cm induction or a full metre of gas with which to be creative. The modular Vario cooktop options: induction, gas, Teppan Yaki, electric grill and downdraft ventilation connect into one cooking area.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft, modular Vario ceiling or wall-mounted hood statement pieces.

| Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)









THE ESSENTIAL INDUCTION

Less for a life of more

Today's kitchen is either part of a larger, open-plan, entertaining space or is the entertainment space itself. Appliances are a functional requirement, but for some, they become an aesthetic issue. The Essential Induction resolves this by integrating a high performance induction module beneath your choice of specially customised Dekton counter. The vast seamless surface is all the eye can, or wants to, see.



The Essential Induction illuminated dot with stainless steel control knobs

THE ART OF REDUCTION

Nothing but a dot, a surface, a knob

A distillation of the Gaggenau cooktop: total performance, without visual distraction.

The cooking zone centre light, 'the dot' is barely perceptible on the surface, only illuminating once the 21 cm or 28 cm cooktop is turned on to reveal where to place the cookware or, afterwards, to indicate residual heat.

The heat-, stain- and scratch-resistant 12 mm thick Dekton stone surface is available in over 60 colours and finishes. Prepare, create, serve, eat, work, entertain and cook directly upon it. Magnetic enhanced surface protectors for your cookware reduce noise and keep your surface pristine.





Ceiling ventilation and the Essential Induction



Ceiling ventilation and three integrated induction modules combined with black control knobs

The classic Gaggenau illuminated, black or stainless steel control knobs can be situated out of sight on the vertical surface, centred together or aligned with the cooking zones.

When combined with Gaggenau's ventilation within the ceiling, the designer creates absolute unobscured aesthetic minimalism.

| Explore the Essential Induction at [gaggenau.com](https://www.gaggenau.com)



Full surface induction cooktop 400 series

THE FULL SURFACE INDUCTION COOKTOP

For those of unlimited imagination

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

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

Full surface induction cooktop 400 series



| Explore the full surface induction cooktop at [gaggenau.com](https://www.gaggenau.com)



Illuminated black control knobs

CONTROL AND INSTALLATION

Total, subtle, control

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

Consider placement

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



Surface mounting



Flush mounting



Solid stainless steel control knobs

FLEX INDUCTION COOKTOP

With integrated ventilation

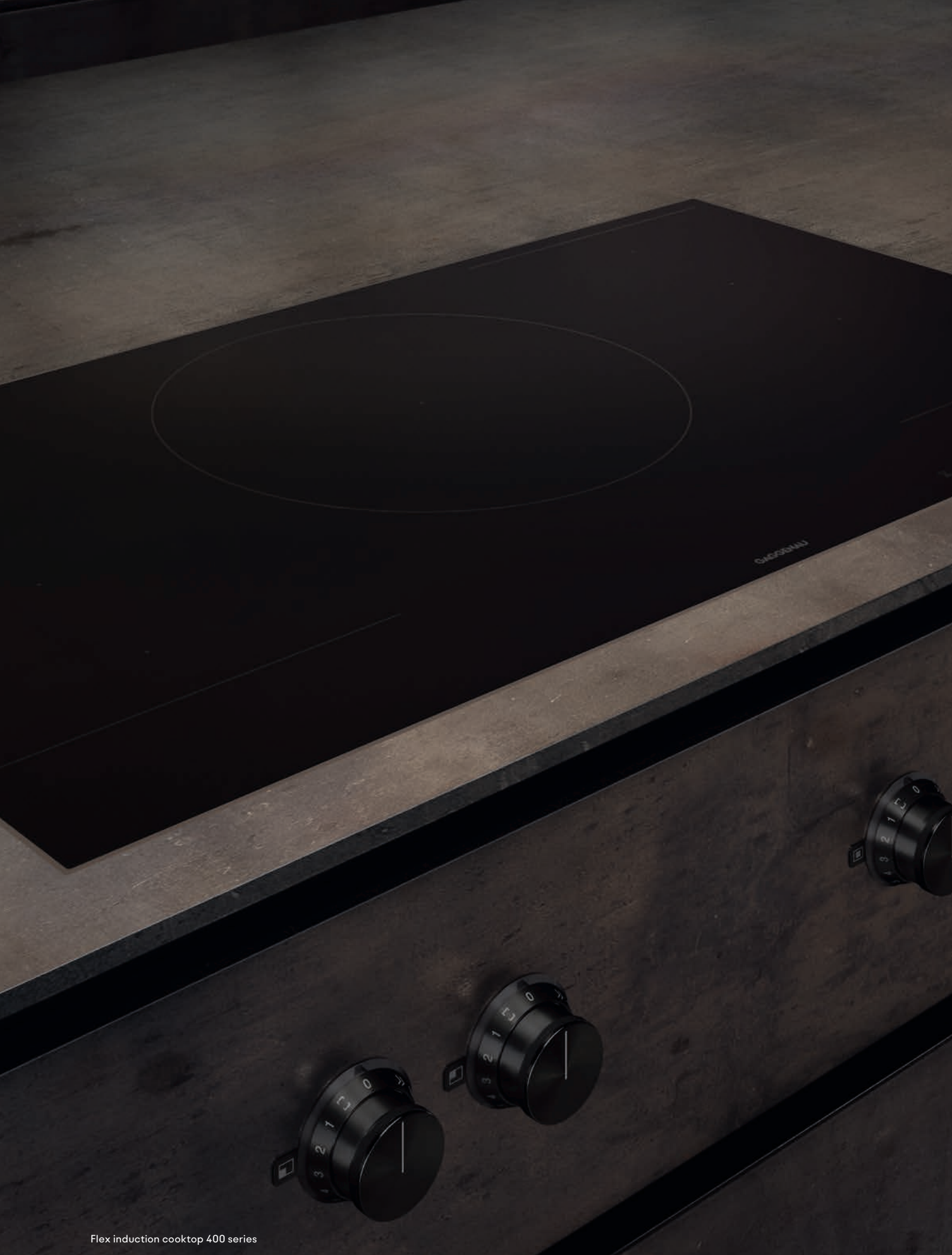
The cooktop that cleanses. The 90 cm and 80 cm frameless flex induction cooktop with integrated ventilation system combines powerful ventilation between two flexible cooking areas. This ensures aesthetically-pleasing, odour-free, frying, wokking or simmering.

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





Flex induction cooktop with integrated ventilation system 400 series



Flex induction cooktop 400 series



A DEPTH OF INSPIRATION

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

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

Explore the flex induction cooktop
400 series at [gaggenau.com](https://www.gaggenau.com)

CLEARING THE AIR, AT SOURCE

The addition of unseen extraction

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

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





Table ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series



Vario ceiling ventilation 400 series



Wall-mounted hood 400 series

THE RISE AND REMOVAL OF VAPOUR

Extraction, or circulation, from above

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

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

All offer highly effective air extraction or circulation.

| Explore the ventilation 400 series at [gaggenau.com](https://www.gaggenau.com)

THE FULL POWER OF GAS

Gentle warmth, immense heat, total control

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

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

Explore the gas cooktop 400 series
at gaggenau.com







The Vario cooktops and ventilation 400 series combine to not only empower, but also inspire, the creative private chef.

VARIO COOKTOPS AND DOWNDRAFT **400 SERIES**

Create your creative space

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

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





Vario configuration: induction, electric grill, Teppan Yaki, gas cooktop and downdraft ventilations 400 series



Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 400 series

Vario configuration: flex induction, downdraft ventilation,
 Teppan Yaki 400 series and socket



INDUCTION OR GAS?

Or both?

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

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



Vario configuration: gas wok, gas, Teppan Yaki, electric grill 400 series

TAILOR YOUR CULINARY SCENARIO

Choose something special

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

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

| Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



Vario configuration: induction wok, downdraft ventilation, flex induction 400 series and black socket





The cooktops and ventilation 200 series: create a cooking space that enables, inspires and complements your kitchen.

COOKTOPS AND VENTILATION **200 SERIES**

Professional demands, private space

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

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

| Explore the 200 series at [gaggenau.com](https://www.gaggenau.com)







Full surface induction cooktop 400 series and table ventilation 200 series



TABLE VENTILATION

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor may not necessarily fit your design aesthetic.

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

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

Explore the table ventilation 200 series
at [gaggenau.com](https://www.gaggenau.com)



CONTROLS AND INSTALLATION

Control of choice

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

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

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



Black control panel and illuminated control knobs

FLEX INDUCTION COOKTOPS

With integrated ventilation

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

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







Flex induction cooktop with table ventilation 200 series

THE COMPLETE COOKTOP

A cooktop to suit every ambition

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

The flex induction cooktops allow creation beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle plate, Teppan Yaki or Flex Pan, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. The Professional cooking function enables cooking like a busy professional: move the pan between pre-set areas of high, medium and low heat. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying.

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



With frame



Without frame

Explore the flex induction cooktops
at [gaggenau.com](https://www.gaggenau.com)

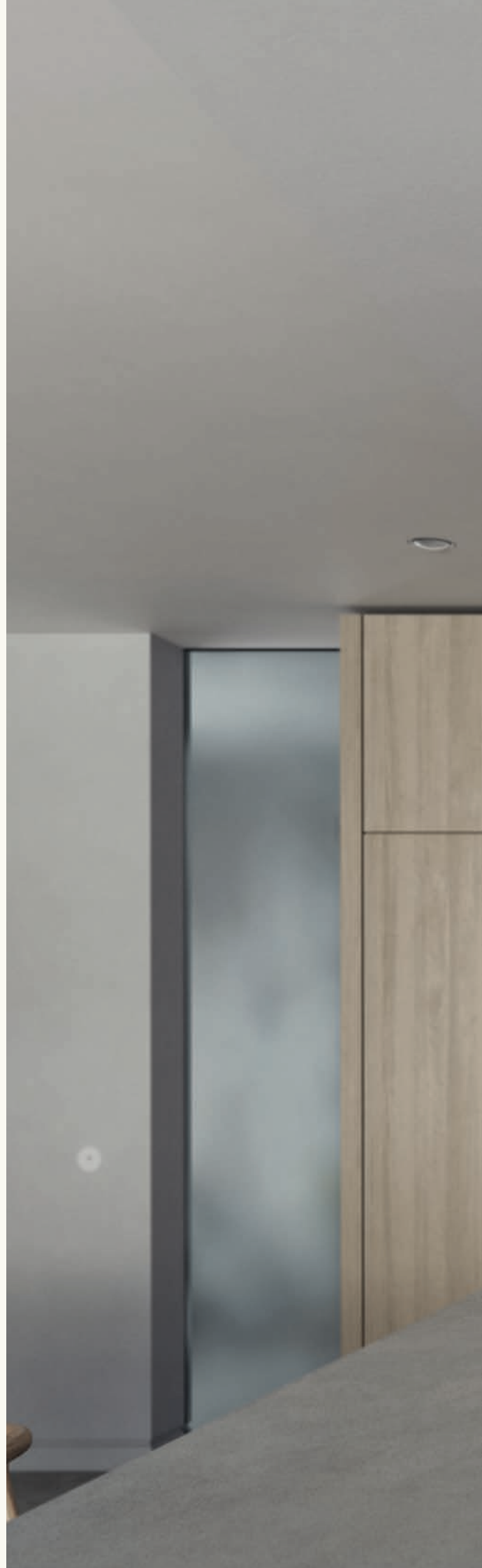
CEILING VENTILATION

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. Quiet and discreet, the Light Bronze blends in with lighter ceiling tones, offering greater flexibility for the designer and mastery over their environment for the chef.

Easy to operate, one can activate it via the remote control, cooktop-based ventilation control or through Gaggenau Home Connect app. Automatic operation, whereby air-quality sensors detect when to ventilate, is also a convenient option.

Explore the ceiling ventilation 200 series
at [gaggenau.com](https://www.gaggenau.com)







Island hood 200 series



VENTILATION AS A STATEMENT

Centrepiece of the kitchen

The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lies the recessed filters, low noise fan and adjustable lighting. Fully illuminate a busy cooktop, change the tone or dim to set the mood, artfully. A wall-mounted option is also available at the same 90 cm width.

Able to circulate or externally vent the air using dishwasher-safe grease filters and activated charcoal filters, their design ensures they capture more vapour at lower power and noise levels. They can be controlled manually, remotely or via cooktop-based ventilation control and set to automatic: adjusting themselves depending on the fumes detected.

Explore the ventilation 200 series
at [gaggenau.com](https://www.gaggenau.com)



Flat kitchen hood 200 series

HIDDEN EXTRACTORS

Discreetly effective

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

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



GAS COOKTOPS

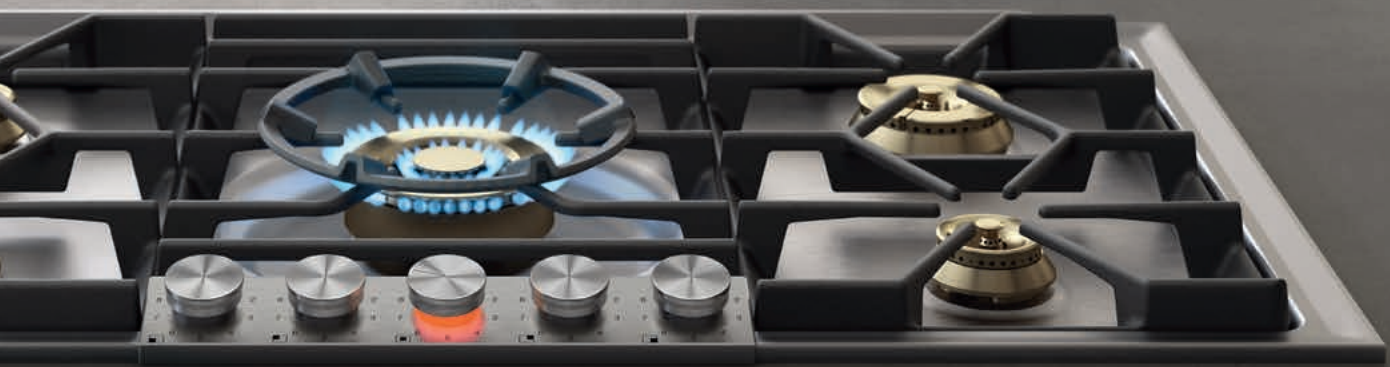
Aspirations achieved

There is an aesthetic choice of gas cooktops in the 200 series, both options are 90 cm with five burners, your options are brass or black burners and control knobs or illuminated dials. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

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

Explore the gas cooktop 200 series
at gaggenau.com









The Essential Induction with ceiling ventilation, perfect for open plan living even when you are cooking.



Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 200 series

VARIO COOKTOPS AND VENTILATION **200 SERIES**

Grand culinary ambitions, enabled

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

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

Aspiration, circulation and extraction

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

Vario flex induction and downdraft ventilation 200 series





Vario configuration: Teppan Yaki, flex induction, electric grill and downdraft ventilations 200 series



DESIGN YOUR COOKING AREA

Create directly on the heat

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

Clear the air from the worktop

The downdraft ventilation offers a large, wide, easy to clean, 15 cm wide opening, drawing steam, vapour and odours towards a highly efficient double filtration surface and compact ducting. All of which quietly works away, unnoticed within the kitchen unit.

Explore the Vario configuration
at [gaggenau.com](https://www.gaggenau.com)



GNILCOO

INSPIRING YOUR CULINARY AMBITIONS

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

Vario cooling Expressive series	117
Vario 400 series	123
Vario 200 series	127
200 series	135

VARIO COOLING

EXPRESSIVE SERIES

Do more than simply refrigerate, exhibit.







Vario fridge-freezer combination Expressive series



THE BEST WAY TO STAND OUT...

is to fit in

The Vario cooling Expressive series transforms any space into a visual masterpiece. Its doors, with handleless option, ensure seamless integration into your kitchen design. Let the new series enrich your living space with its furniture-like appearance.

Materiality matters

From the dark brushed stainless steel interiors to the solid anthracite aluminium-framed drawers and door bins – the high-quality materials are purposefully chosen and meticulously crafted to withstand the test of time. This is how surfaces turn into statements.

Brilliance. Upstaged

The Vario cooling Expressive series is an invitation to indulge in an enriching moment. Upon opening, the light in the cooling compartment theatrically awakens, luring you into an inspiring display of your culinary treasures within. The warm-white and glare-free lighting adjusts to ambient conditions and drawer interactions, always casting your ingredients in the most flattering light inside all cooling and freezing compartments.



Spacious, fully extendable freezer compartment including two interior drawers

UNCOMPROMISING ELEGANCE

The pinnacle of cooling

At the heart of the Vario cooling Expressive series is a professional freshness system. The full width chilled drawer and two extendable fresh climate drawers with humidity control gently embrace your most delicate ingredients with cushioned closing. To ensure ideal storage conditions on all levels, the new series offers an ethylene absorber and air filters that prolong freshness as well as a range of dedicated cooling programmes - perfected to set the right humidity and temperature for specific types of food.

| Explore the Vario cooling Expressive series at gaggenau.com





Vario fridge-freezer combination Expressive series with dark toned hinges



Dark brushed stainless steel interior and solid anthracite aluminium door bins

Interact with the extraordinary

Let the Vario cooling Expressive series guide you with its adaptive light concept. It adjusts to the ambient conditions and, when a drawer is opened, dims the surrounding compartments. At the same time, the respective area on the display is highlighted. It also offers guidance on how to fully exploit the capability of the appliance, such as animated quick guides for maintenance. Furthermore, the Home Connect app allows you to control the new generation of cooling remotely from beyond your home using your digital device. Thanks to subtly integrated cameras, you can even check what food you have in your fridge or make use of the automatic programme selection with AI*. Every moment is elevated.

*Available in selected countries.

VARIO COOLING

400 SERIES

Modular, seamless, impressive

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

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

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

| Explore the Vario cooling 400 series at [gaggenau.com](https://www.gaggenau.com)







Vario refrigerator 400 series



Solid anthracite anodised aluminium door racks

EFFORTLESS ACCESS TO FRESH INGREDIENTS

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

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

Utilising a touch display ensures you can effortlessly navigate the system. Alternatively, you can control temperatures remotely via Gaggenau Home Connect.

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



Fully extendible freezer drawer and warm white, glare-free LED lights

| Explore the Vario cooling 400 series at [gaggenau.com](https://www.gaggenau.com)



Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any kitchen.





Vario fridge-freezer combination 200 series



VARIO COOLING

200 SERIES

Warming your cooling experience

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

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



Vario fridge-freezer combination 200 series

GRAND UNDERSTATEMENT

Touches of luxury

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

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

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

And as you shut the door, it closes softly.



Bottle holders



Humidity dial



Door bin

DESIGN HIGHLIGHTS

The interior completes your kitchen

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

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

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

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



Freezer lighting

| Explore the Vario cooling 200 series at [gaggenau.com](https://www.gaggenau.com)



Vario freezer and refrigerator 200 series



Fridge-freezer combination 200 series

Free-standing fridge-freezer combination 200 series



COOLING

200 SERIES

More in a niche

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

...and free-standing

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




PROTECT, PRESENT, PREPARE.

For serious wine aficionados, wine is a passion bordering on obsession, equalled only by the desire for the ultimate in storage.

Vario 400 series	139
200 series	143

WINE CLIMATE CABINETS





A wine climate cabinet that preserves your wines under precise temperatures, showcases your collection and enhances the prestige of your kitchen.

VARIO WINE CLIMATE CABINETS **400 SERIES**

Protect and serve

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

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

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

Explore the Vario wine climate cabinets 400 series
at [gaggenau.com](https://www.gaggenau.com)



Your wine collection:
outstanding, within a niche.







Wine climate cabinet 200 series



Under-counter wine climate cabinet 200 series

WINE CLIMATE CABINETS **200 SERIES**

Your collection in a niche

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

The under-counter cellar

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

Explore the wine climate cabinets 200 series
at gaggenau.com




DILIGENCE AND SENSITIVITY CREATING THE IMMACULATE

Clean with care and intelligence,
before revealing it beautifully.

400 series	149
200 series	155

DISHWASHERS



Robustly effective and
incredibly gentle, in the
same wash.





Dishwasher 400 series



DISHWASHERS

400 SERIES

Protects the precious

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

Responsive to your whims

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

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



Motorised spray arm, for Intensive Plus option

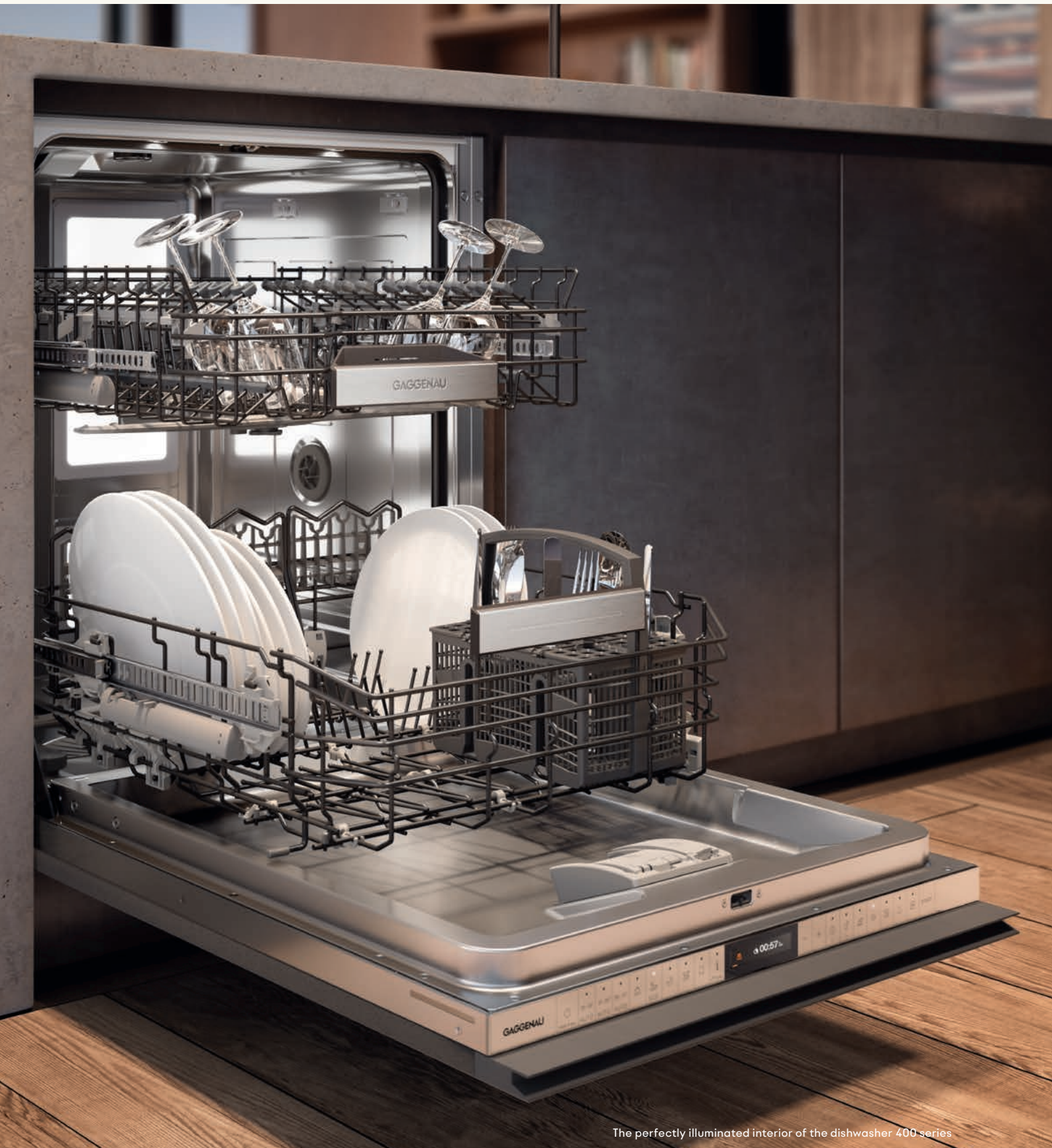
EXPERIENCE ENLIGHTENMENT FROM WITHIN

An illuminating experience


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

Gentle to the touch

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



The perfectly illuminated interior of the dishwasher 400 series



A dishwasher for every
occasion, the 200 series.



DISHWASHERS

200 SERIES

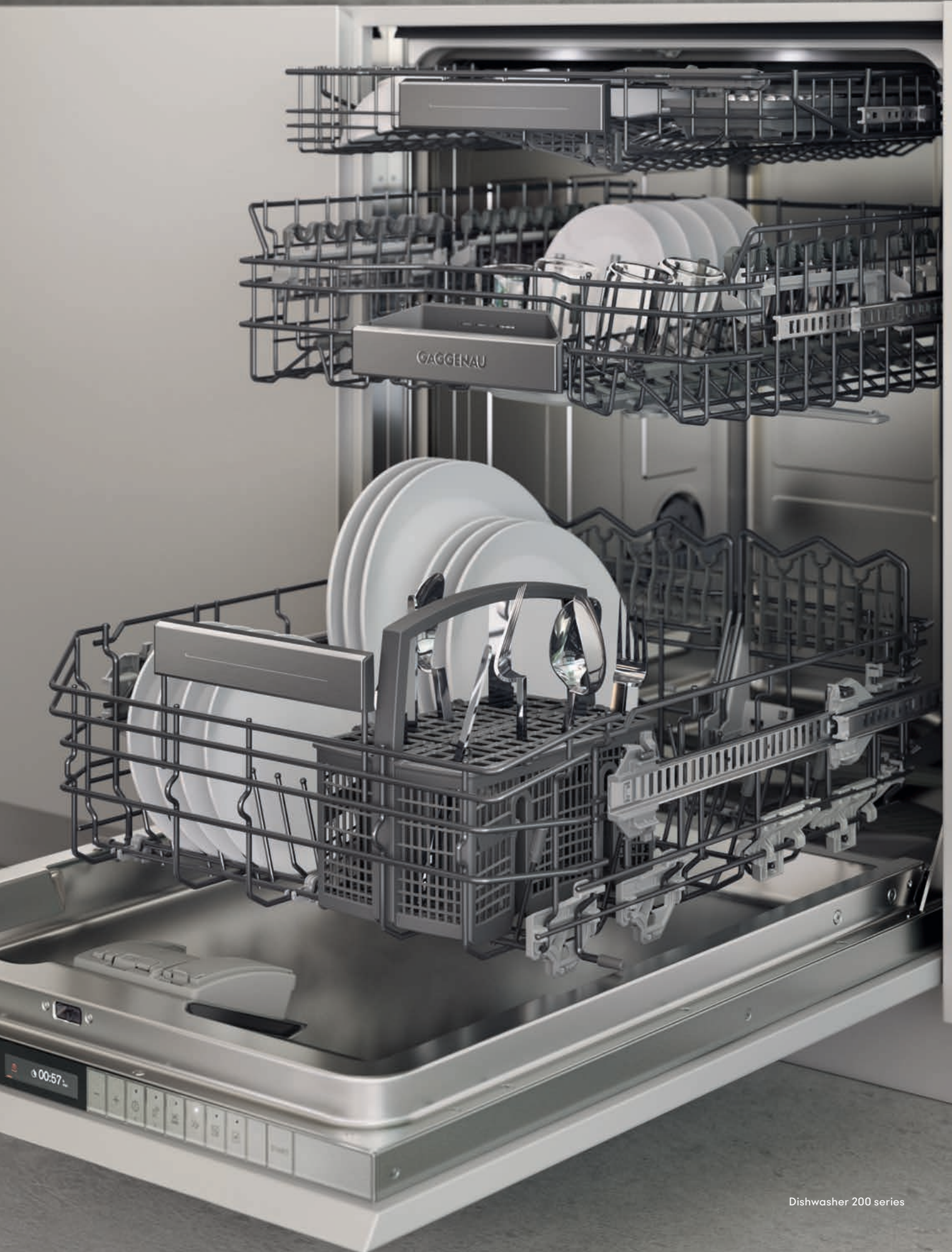
The luxury of choice

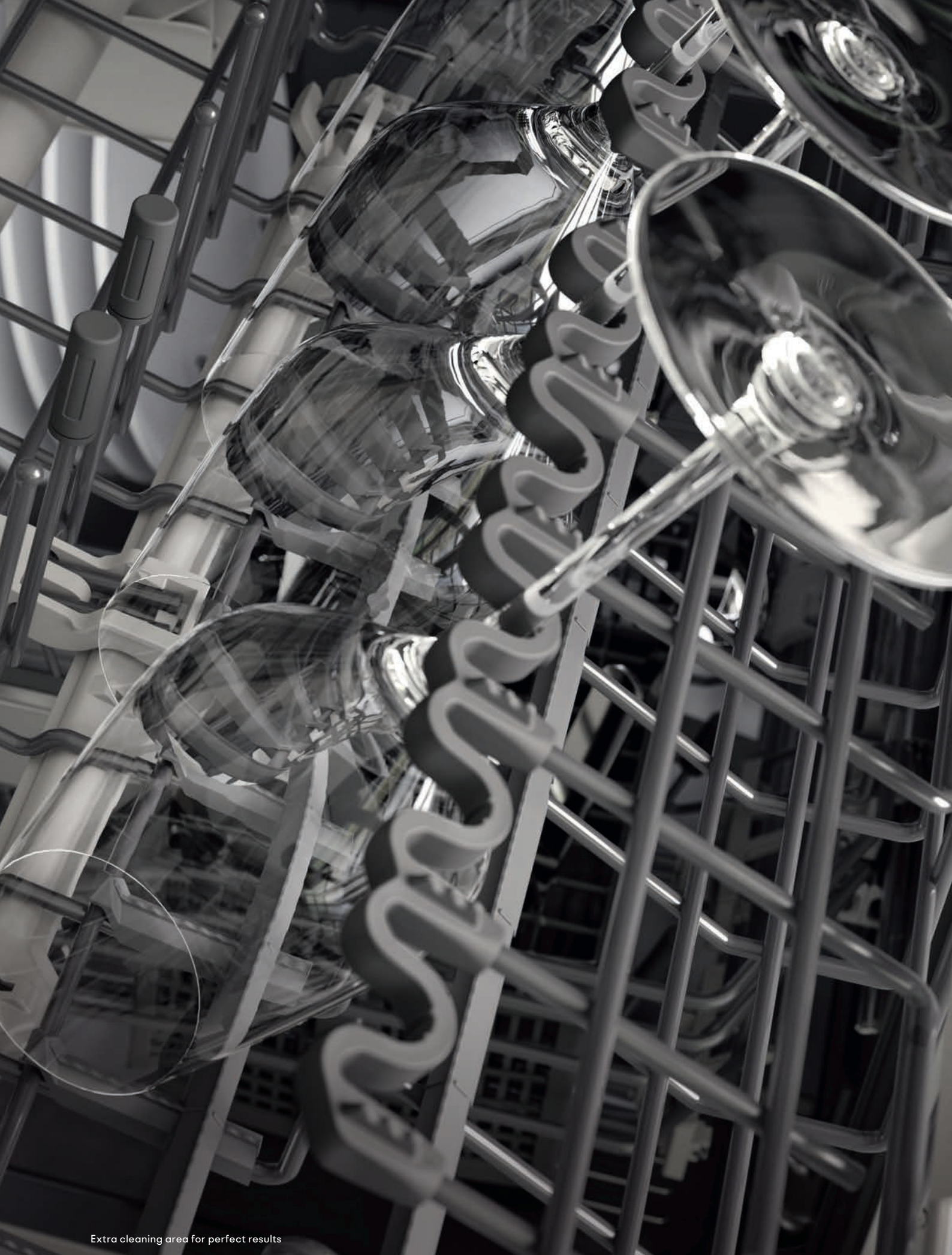
The dishwashing 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Would you prefer a subtle lateral info-light to inform you that the dishwasher is on or for the remaining time of the programme to be projected onto the floor? Appreciate an extra cleaning area that directs water specifically in one section for cleaner cups and spotless glasses? Prefer the gentler drying of Zeolite? These are choices that will help you to arrive at the perfect Gaggenau dishwasher 200 series.

The choices continue

Hone your dishwasher's performance. Personalise programmes and speed up the cycle while it is running or temporarily quietening the dishwasher, useful when entertaining guests. Use the Gaggenau Home Connect app to suggest and even download the most suitable programmes.







Extra cleaning area for perfect results

THE GAGGENAU DIFFERENCE

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

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

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

A third drawer at the top, to stow cups and bowls safely



WASHING MACHINE AND TUMBLE DRYER

Exceptional results, effortlessly

The Gaggenau washing machine and tumble dryer with heat pump are the perfectly coordinated laundry system. With matching tinted door and black control panels, the appliances also communicate with one another: Smart Dry programmes the dryer in anticipation of the washing machine's current load.

The washing machine offers an intelligent dosing system and a mini load option for fewer or single items. The dryer houses a self cleaning condenser heat exchanger and efficient twin rotary compressor: minimising energy, time and noise.

Both machines can reduce ironing with Steam Assist, while Gaggenau Home Connect offers personalised notifications and downloadable programmes for items such as pillows or sports shoes. Even loading is easier, due to spacious, well-lit drums and large portholes. Intelligent technology and design ensure a chore becomes a pleasure.





Free-standing 200 series stackable washing machine and tumble dryer



REFINING YOUR CHOICES

A complete summary of all of your
Gaggenau options.

Ovens	165
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Cooling	181
Wine climate cabinets	185
Dishwashers	187
Washing machine	187
Tumble dryer	187

APPLIANCE OVERVIEW

GAGGENAU EXPRESSIVE SERIES



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
Fully 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
Fully automatic cleaning and descaling with cartridges



Combi-microwave oven

GM48..

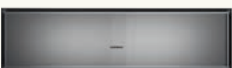
Width 76.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



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

Key

Gaggenau Home Connect

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

All Expressive series appliances are available with left or right hinged doors, except the espresso machine, culinary warming drawer and vacuuming drawer.

Ovens

Appliance type	GO480/GO481 GO470/GO471	GO450/GO451
Heating methods	19	15
Hot air plus	•	•
Hot air eco	•	•
Top + bottom heat	•	•
Top + 1/3 bottom heat	•	
Top heat	•	•
Bottom + 1/3 top heat	•	
Bottom heat	•	•
Hot air + bottom heat	•	•
Hot air + 1/3 bottom heat	•	
Moist baking	•	•
Grill + circulated air	•	•
Grill	•	•
Baking stone function	•	•
Roaster function	•	•
Air frying	•	•
Dehydrating	•	•
Dough proving	•	•
Keeping warm	•	
Defrosting	•	•
Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW451/051 GW452/GW453 GW483
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options



Stainless steel behind smoked glass

Combi-steam oven

Appliance type	GS480/GS481 GS470/GS471 GS450/GS451
Heating methods	14
Hot air + 100% humidity	•
Hot air + 80% humidity	•
Hot air + 60% humidity	•
Hot air + 30% humidity	•
Hot air + 0% humidity	•
Grill + circulated air	•
Grill level 1 + humidity	•
Grill level 2 + humidity	•
Sous-vide cooking	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Regenerating	•
Control options	
Temperature selection from 30 °C to 230 °C combinable with the different humidity levels	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

Combi-microwave oven

Appliance type	GM480/GM481 GM450/GM451
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	9
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

OVENS 400 SERIES



Oven

BO 480/481



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



Oven

BO 470/471



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



Oven

BO 450/451



Width 60 cm
 Pyrolytic system
 13 heating methods
 Automatic programmes
 Multiple core temperature probe and baking stone function
 Net volume 76 l



Oven

BO 420/421



Width 60 cm
 Pyrolytic system
 9 heating methods
 Automatic programmes
 Baking stone function
 Net volume 76 l



Combi-steam oven

BS 484/485



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



Combi-steam oven

BS 470/471/474/475



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



Combi-steam oven

BS 450/451/454/455



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



Double oven

BX 480/481



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



Combi-microwave oven

BM 484/485

Width 76 cm
 Microwave and oven operation with grill
 Net volume 36 l



Combi-microwave oven

BM 450/451/454/455

Width 60 cm
 Microwave and oven operation with grill
 Net volume 36 l



Fully automatic espresso machine

CM 450

Width 60 cm
 Beverages can be personalised and memorised



Culinary warming drawer

WS 482

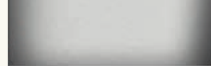
Width 76 cm, height 21 cm
 Dinner service for 10 people
 Net volume 38 l



Culinary warming drawer

WS 461/061

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



Culinary warming drawer

WS 462

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



Vacuuming drawer

DV 461/061

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

Key

- Also available with control at the top or bottom
- 🏠 Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
 **Suitable for 400 and 200 series.

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

Ovens

Appliance type	BX 480/BX 481 BO 480/BO 481 BO 470/BO 471		
	BO 450/BO 451	BO 420/BO 421	
Heating methods	17	13	9
Hot air	•	•	•
Eco hot air	•	•	•
Top heat + 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	•		

Appliance type	BX 480/BX 481		
	BO 450/BO 451	BO 420/BO 421	
Control options			
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•	•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes		•	•*
Door opening via voice assistant possible		•	

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

Culinary warming drawers

Appliance type	WS 482	
	WS 461/061 WS 462	
Heating methods		
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)		•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)		•

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

Combi-steam ovens

Appliance type	BS 484/BS 485 BS 470/BS 471 BS 474/BS 475 BS 450/BS 451 BS 454/BS 455	
	Heating methods	13
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	•	

Control options		
Temperature selection from 30 °C to 230 °C combined with chosen humidity level	•	
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•	
Door opening via voice assistant possible	•	

Colour options

400 series appliances are available in these colours:



Full glass door in Gaggenau Anthracite



Stainless steel-backed full glass door

OVENS 200 SERIES



Oven

BOP 250/251



Width 60 cm
 Pyrolytic system
 13 heating methods
 Automatic programmes
 Multiple core temperature probe and baking stone function
 Net volume 76 l



Oven

BOP 220/221



Width 60 cm
 Pyrolytic system
 9 heating methods
 Baking stone function
 Net volume 76 l



Oven

BOP 210/211



Width 60 cm
 Catalytic coating
 9 heating methods
 Baking stone function
 Net volume 76 l



Combi-steam oven

BSP 270/271



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



Combi-steam oven

BSP 260/261



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



Combi-steam oven

BSP 250/251



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



Steam oven

BSP 220/221

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



Combi-microwave oven

BMP 250/251

Width 60 cm
 Microwave and oven operation with grill
 Net volume 36 l



Microwave oven

BMP 224/225

Width 60 cm
 Microwave and grill
 Net volume 21 l



Fully automatic espresso machine

CMP 250

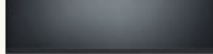
Width 60 cm
 Beverages can be personalised



Culinary warming drawer

WSP 221

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



Culinary warming drawer

WSP 222

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




Vacuuming drawer

DVP 221

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

Key

 Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
 **Suitable for 400 and 200 series.

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

Ovens

Appliance type	BOP 250/251	BOP 220/221 BOP 210/211
Heating methods	13	9
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		

Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	
Temperature selection from 50 °C to 300 °C depending on heating methods		•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•	•*

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

Culinary warming drawers

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

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

Combi-steam ovens

Appliance type	BSP 270/271 BSP 260/261 BSP 250/251	BSP 220/221
Heating methods	13	6
Hot air + 100% humidity	•	
Hot air + 80% humidity	•	
Hot air + 60% humidity	•	
Hot air + 30% humidity	•	
Hot air + 0% humidity	•	
100% humidity		•
Low temperature cooking	•	
Low temperature steaming		•
Sous-vide cooking	•	•
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	•
Defrosting	•	•
Regenerating	•	•

Control options		
Temperature selection from 30 °C to 230 °C combined with chosen humidity level	•	
Temperature selection from 30 °C to 100 °C depending on heating methods		•
Automatic programmes, remote control and monitoring, recipes	•	•*

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

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

THE OVEN EB 333



Oven

EB 333



Width 90 cm

Pyrolytic system

17 heating methods

Multiple core temperature

probe, rotisserie spit and baking stone function


Automatic programmes

Net volume 83 l

OVERVIEW OVEN EB 333

Heating methods	17
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	•
Control options	
Temperature selection from 30 °C to 300 °C depending on heating methods	•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•

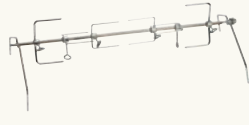
Key

 Gaggenau Home Connect

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



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333



Pull-out system



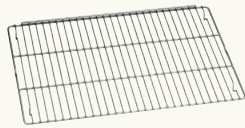
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated

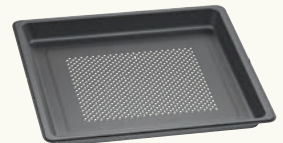


Glass tray



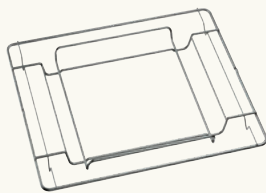
Steam container

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam container

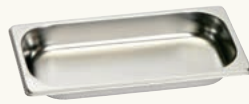
Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



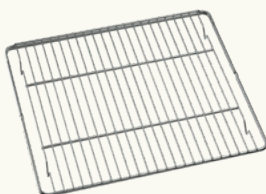
Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



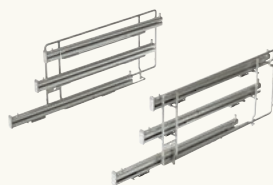
Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

VARIO COOKTOPS 400 SERIES



Full surface induction cooktop

CX 492 ■

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■

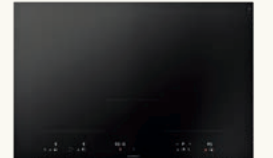
Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop

VI 492 ▲■↑

Width 90 cm
5 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 482 ▲■↑

Width 80 cm
4 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 462 ▲■↑

Width 60 cm
4 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 422 ▲■↑

Width 38 cm
2 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario induction cooktop

VI 414 ▲■↑

Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front-mounted control knob



Vario gas cooktop

VG 491 ■

Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front-mounted control knobs



Vario gas cooktop

VG 425 ■

Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front-mounted control knobs



Vario gas wok

VG 415 ■

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



Vario Teppan Yaki

VP 414 ■

Width 38 cm
One hardchromed metal surface
Exact temperature control
Flush or surface installation
Front-mounted control knobs



Vario electric grill

VR 414 ■

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



Table ventilation

AL 400 ■

Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
*in a configuration AL 400 192 with the remote fan unit AR 400 142
No Energy efficiency class for AL 400 122



Vario downdraft ventilation

VL 414 ■↑

Width 15 cm
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front-mounted control knob
*in a configuration with the remote fan unit AR 403 122



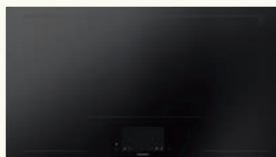
COOKTOPS 400 SERIES



Full surface induction cooktop

CX 492 ■

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 492 ▲

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ▲

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Flex induction cooktop with integrated ventilation system

CV 492 ▲ ⚡



Width 90 cm
4 cooking zones
Front-mounted control knobs



Flex induction cooktop with integrated ventilation system

CV 482



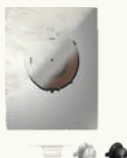
Width 80 cm
4 cooking zones
Front-mounted control knobs



Gas cooktop

CG 492

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



Integrated induction module

CU 428

Width 28 cm
1 cooking zone
Below surface installation
Front-mounted control knob



Integrated induction module

CU 421

Width 21 cm
1 cooking zone
Below surface installation
Front-mounted control knob

Design options

- ▲ Frameless
- Stainless steel frame
- ⚡ Gaggenau Home Connect

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

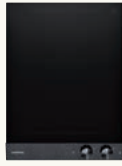
VARIO COOKTOPS 200 SERIES



Vario flex induction cooktop

VI 262

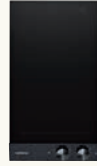
Width 60 cm
4 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop

VI 242

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



Vario flex induction cooktop

VI 232

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



Vario gas cooktop

VG 264

Width 60 cm
4 burners
Black control panel with illuminated knobs



Vario gas cooktop

VG 232

Width 28 cm
2 burners
Black control panel with illuminated knobs



Vario gas wok

VG 231

Width 28 cm
One wok burner
Black control panel with illuminated knob



Vario Teppan Yaki

VP 230

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



Vario electric grill

VR 230

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



Vario downdraft ventilation

VL 200

Width 15 cm
Highly efficient cooktop ventilation
Black control panel with illuminated knob
*in a configuration with the remote fan unit AR 403 122





Flex induction cooktop

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



Flex induction cooktop

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



Flex induction cooktop

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



Flex induction cooktop

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



Flex induction cooktop

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



Flex induction cooktop

CI 261 ■
 Width 60 cm
 4 cooking zones
 Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

 Width 80 cm
 4 cooking zones
 Twist-Pad control



Glass ceramic cooktop

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



Glass ceramic cooktop

CE 261 ■
 Width 60 cm
 4 cooking zones
 Sensor control



Vario gas cooktop

VG 295
 Width 90 cm
 5 burners
 With wok burner
 Aluminium control panel with illuminated knobs



Gas cooktop

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

Design options

- ▲ Frameless
- Stainless steel frame
- ⌄ Gaggenau Home Connect

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

ACCESSORIES



Griddle plate

Cast aluminium
Non-stick coating



Teppan Yaki plate

For full surface induction



Teppan Yaki plate

Multi-ply material
For flex induction



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Flex pan set (3 pieces)

Medium
Small, with lid



Flex pan large



Lava stones

For refilling



Black appliance cover



Stainless steel appliance cover



Surface protectors

Set of 4**

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

**Also available separately.



Stainless steel knob*



Black knob*



Socket



Black socket



Black Twist-Pad



Cooking sensor

For temperature regulation
within pots
For flex and full surface
induction cooktops

VENTILATION 400 SERIES



Vario ceiling ventilation

AC 402



Filter module
Dimensions 80 x 40 cm
Stainless steel



Vario ceiling ventilation

AC 482

Control module
Dimensions 80 x 14 cm
Stainless steel



Vario ceiling ventilation

AC 472

Light module
Dimensions 80 x 14 cm
Stainless steel

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control module and light module. *(AC 402 only) in a configuration with the remote fan unit AR 400 142



Table ventilation

AL 400



Width 120/90 cm
Stainless steel retractable
*in a configuration AL 400 192 with the remote fan unit AR 400 142
No Energy efficiency class for AL 400 122



Vario downdraft ventilation

VL 414 

Width 15 cm
Stainless steel
Perfect combination with other Vario appliances of the 400 series
*in a configuration with the remote fan unit AR 403 122




Wall-mounted hood

AW 442



Width 120 cm
Stainless steel
*in a configuration with the remote fan unit AR 400 143

Key

 Gaggenu Home Connect

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

VENTILATION 200 SERIES



**Ceiling ventilation
Integrated hood**

AC 250

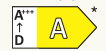


Width 120 cm
Gaggenau Light Bronze



Table ventilation

AL 200



Width 90/80 cm
Gaggenau Black with a
retractable glass panel



Vario downdraft ventilation

VL 200



Width 15 cm
Gaggenau Black
Perfect combination with other
Vario appliances of the 200 series
*in a configuration with the
remote fan unit AR 403 122

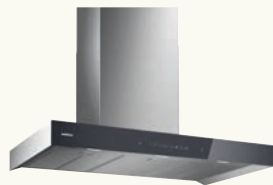


Island hood

AI 240



Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Wall-mounted hood

AW 240



Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Flat kitchen hood

AF 210



Width 90/60 cm
Stainless steel handle bar



Canopy hood

AC 200




Width 86/52 cm
Stainless steel and glass
Invisible integration in upper
cabinet

VARIO COOLING EXPRESSIVE SERIES



Vario fridge-freezer combination

RVY 497 



Niche width 90.0 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh climate drawers
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 576 l

VARIO COOLING 400 SERIES



Vario fridge-freezer combination

RB 492 



Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0 °C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 555 l



Vario fridge-freezer combination

RB 472 



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



Vario refrigerator

RC 492 



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



Vario refrigerator

RC 472 



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



Vario refrigerator

RC 462 



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

VARIO COOLING 400 SERIES



Vario freezer

RF 471



Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 445 l



Vario freezer

RF 461



Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 344 l



Vario freezer

RF 411



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



Vario freezer

RF 410



Niche width 45.7 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Warm white, glare-free LEDs
Net volume 240 l

VARIO COOLING 200 SERIES



Vario fridge-freezer combination

RB 289



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



Vario fridge-freezer combination

RT 289



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



Vario refrigerator

RC 289



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



Vario freezer

RF 287



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

COOLING 200 SERIES



Free-standing fridge-freezer combination

RY 295



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



Fridge-freezer combination

RB 282



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



Fridge-freezer combination

RT 282



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



Refrigerator

RC 282



Niche width 56 cm
 Niche height 177.5 cm
 Fully integrated
 Three climate zones
 Three fresh cooling drawers close to 0 °C
 Cushioned door closing system
 Net volume 289 l



Freezer

RF 282



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



Refrigerator

RC 202



Niche width 60 cm
 Niche height 82 cm
 Fully integrated
 Cushioned door closing system
 Net volume 134 l



Fridge-freezer combination

RT 202



Niche width 60 cm
 Niche height 82 cm
 Fully integrated
 Cushioned door closing system
 Net volume 110 l



Freezer

RF 202



Niche width 60 cm
 Niche height 82 cm
 Fully integrated
 Cushioned door closing system
 Net volume 85 l

ACCESSORIES

Vario cooling Expressive series



Dark brushed stainless steel door panel

Available with and without handle



Handle bar

Stainless steel



Bottle support

Oak wood with magnetic connector



Ethylene absorber

For placement in a fresh climate drawer



Storage container

With transparent lid



Dark toned hinges

Set of 4

Vario cooling 400 series



Stainless steel door panel

Available with and without handle
Exact accessory depends on appliance



Handle bar

Stainless steel



Ventilation grille

Exact accessory depends on appliance



Storage container

With transparent lid

Vario cooling 200 series, cooling 200 series



Bottle support

Maple wood with magnetic connector

VARIO WINE CLIMATE CABINETS 400 SERIES



Vario wine climate cabinet

RW 466



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



Vario wine climate cabinet

RW 466



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



Vario wine climate cabinet

RW 414



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



Vario wine climate cabinet

RW 414



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

WINE CLIMATE CABINETS 200 SERIES



Wine climate cabinet

RW 282



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



Wine climate cabinet

RW 222



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



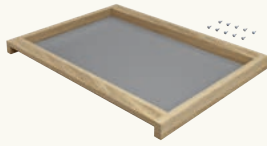
Wine climate cabinet

RW 404



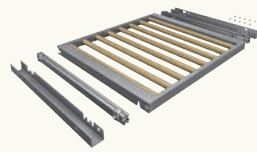
Niche width 60 cm
Niche height 82 cm
Two climate zones
Under-counter, stainless
steel-framed glass door
Presentation light option
Capacity 34 bottles

Vario wine climate cabinets 400 series



Removable shelf

Suitable for decanters, open bottles and humidors



Bottle tray

Fully extendible
Oak and aluminium



Presenter

Oak and aluminium



Handle bar

Stainless steel



Ventilation grille

Exact accessory depends on appliance



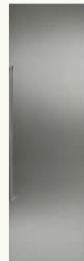
Bottle support

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



Stainless steel door panel frame

Available with and without handle
Exact accessory depends on appliance



Stainless steel door panel

Available with and without handle
Exact accessory depends on appliance

Wine climate cabinets 200 series



Stainless steel door panel frame



Stainless steel door panel frame




Handle bar

Stainless steel

DISHWASHERS 400 SERIES



Dishwasher

DF 480/481 




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

DISHWASHERS 200 SERIES



Dishwasher


DF 270/271 



Width 60 cm
6 programmes, 3 options
Remaining time projection or lateral info-light
Push-to-open
Zeolite
Smooth running rails



Dishwasher

DF 260/261 



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



Dishwasher

DF 210 



Width 60 cm, height 81.5 cm
6 programmes, 3 options
Info-light

WASHING MACHINE AND TUMBLE DRYER 200 SERIES



Washing machine


WM 260 



Free-standing, slide-under or stackable
Width 60 cm, height 84.5 cm
Intelligent dosing system iDos for liquid detergent and softener for a perfect washing result
10 kg drum with interior lighting
Top-up function
Steam Assist



Tumble dryer with heat pump

WT 260 



Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm
Heat pump technology
Self-cleaning condenser for automatic fluff removal
Very quiet 59 dB
Steam Assist
Smart Dry

 Gagganau Home Connect
*Energy efficiency class as of Q3 2025.

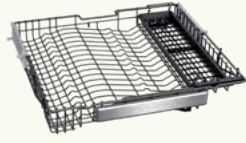
Dishwashers are available as 86.5 cm and 81.5 cm tall units.

Dishwashers 400 series



Cutlery drawer

With/without smooth running rails



3rd basket

With/without smooth running rails
For 86.5 cm high dishwashers



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Handle bar, stainless steel

Washing machine and tumble dryer 200 series



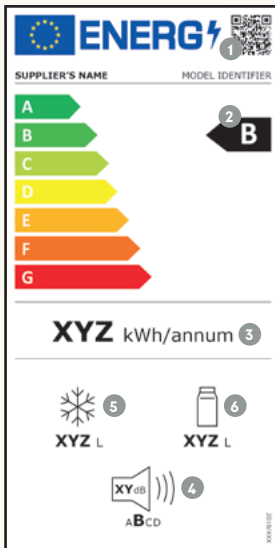
Stacking kit with pull-out shelf

ENERGY LABELS

Energy-saving home appliances save valuable resources, helping us all to live more sustainably. Please consider low energy and water consumption values when choosing 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, therefore rescaled and expanded labels have been created for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. The Energy Label for ovens, cooktops and ventilation appliances has remained the same.

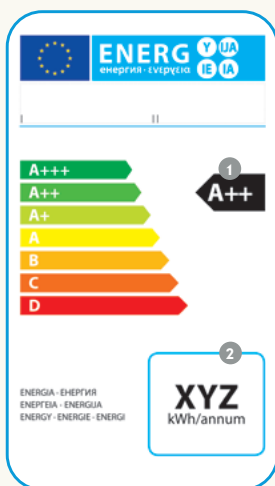
For more information on energy labels please visit gaggenau.com



New rescaled energy label for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers.

Example Key for a fridge-freezer combination

- 1 QR code
- 2 Energy efficiency class
- 3 Energy consumption in kWh/year (measured under new standard conditions)
- 4 Noise emissions expressed in dB(A) re 1 PW and noise emission class
- 5 Total volume of all freezer compartments
- 6 Total volume of all refrigerator compartments



Energy label for oven, cooktops, ventilation appliances.

Key

- 1 Energy efficiency class
- 2 Energy consumption in kWh/year (measured under standard conditions)



THE EXTRAORDINARY IS CONNECTED

Gaggenau Home Connect

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

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

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



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

Download app



For further information please visit
gaggenau.com/global/appliances/home-connect



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+27 21 550 9900

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2148 Johannesburg
+27 10 001 0019

ASIA AND MIDDLE EAST

Region Greater China

Gaggenau Beijing

China World Mall
1 Jianguomen Outer St
Chaoyang
100020 Beijing
+86 10 8535 1058

Gaggenau Chengdu

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

Gaggenau Guangzhou

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

Gaggenau Shanghai

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

Hong Kong Showroom

Kitchen Infinity Corp. Ltd.
Lippo Leighton Tower
Shop B, G/F
103 Leighton Rd
Causeway Bay
Hong Kong
+852 2882 1152

Gaggenau Taipei

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

India

Gaggenau Mumbai

UnserHaus
9th Floor
A wing
Avantha Building
(Crompton Greaves House)
Dr Annie Besant Road
Century Bazaar
Worli
Mumbai - 400030

Israel

Gaggenau Tel-Aviv

BSH Home Appliances Ltd.
25 Maskit Street
46733 Herzliya
+972 9973 0000

Japan

Ashiya Showroom

N.TEC Co. Ltd.
6-16 Ohara-cho
Ashiya-shi Hyogo 651-0092
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Nishinomiya-shi Hyogo
651-1411
+81 78 904 3101

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Tokyo 106-0044
+81 3 5545 3877

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50000 Almaty
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Global City
Taguig City
Metro Manila
+62 2 830 2230

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Gaggenau Singapore

BSH Home Appliances
Pte. Ltd.
11 Bishan Street 21
4th Floor
Singapore 573943
+65 6356 1080

South Korea

Seoul Showroom

Fine Appliances Co. Ltd.
3rd Fl. Jinnex Lakeview Bldg.
99, Ogeumno Songpa-gu
Seoul 05548
+82 2 6293 9393 (ext. 402)

Thailand

Gaggenau Bangkok

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

United Arab Emirates

Gaggenau Dubai

City Walk
Building 10
Dubai
+971 4 3807167

EUROPE

Austria

Gaggenau Vienna

Stilarena
 Quellenstraße 2a
 1100 Vienna
 +43 1 60 5750

Belgium

Gaggenau Brussels

BSH Home Appliances
 N.V.-S.A.
 Gare Maritime
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 1000 Brussels
 +32 2 475 7219

Czech Republic

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France

Gaggenau Paris

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Germany

Gaggenau Munich

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Oslo Showroom

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 +47 2266 0646

Poland

Gaggenau Warsaw

BSH Sprzet
 Gospodarstwa Domowego
 Sp. z o.o.
 Aleje Jerozolimskie 183
 02-222 Warszawa
 +48 22 572 4400

Sweden

Gaggenau Stockholm

BSH Home Appliances AB
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 +46 8 734 1370

Switzerland

Bern Showroom

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Lausanne Showroom

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 +41 848 777 500

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 +41 848 777 500

Turkey

Gaggenau Istanbul

Istanbul Sapphire
 Residence, 3206
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 34330 Levent
 Istanbul
 +90 21 2397 2012

United Kingdom

Gaggenau London

40 Wigmore Street
 London
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 +44 344 892 8988

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Suite 108
Chicago, IL 60654
+1 312 832 3200

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Houston, TX 77056

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Suite 100
Irvine, CA 92614
+1 949 224 4700

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112 Northeast 41st Street
7th Floor
Miami, FL 33137
+1 561 980 4610

Gaggenau New York

A&D Building, 7th Floor
150 East 58th Street
New York, NY 10155
+1 21 2588 0950

Gaggenau Washington D.C.

940 New York Avenue NW
Washington, DC 20001

SOUTH AMERICA

Brazil

São Paulo Showroom

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

OCEANIA

Australia

Gaggenau Melbourne

192-196 Coventry Street
South Melbourne
Victoria 3205
+61 3 9690 3123

Gaggenau Sydney

543 Crown Street
Surry Hills, Sydney
NSW 2010

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UnserHaus
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Parnell
Auckland 1052
+64 9 477 3530

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