THE RANGE





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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

First combi-steam oven for the private kitchen

First full surface induction cooktop with intuitive interface

First automatic cleaning system for the combi-steam oven

The EB 333. An icon, reborn

Our masterpiece, the refined combi-steam ovens

Launch of the Vario refrigerators 200 series

Launch of the Essential Induction and Vario cooling Expressive series

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

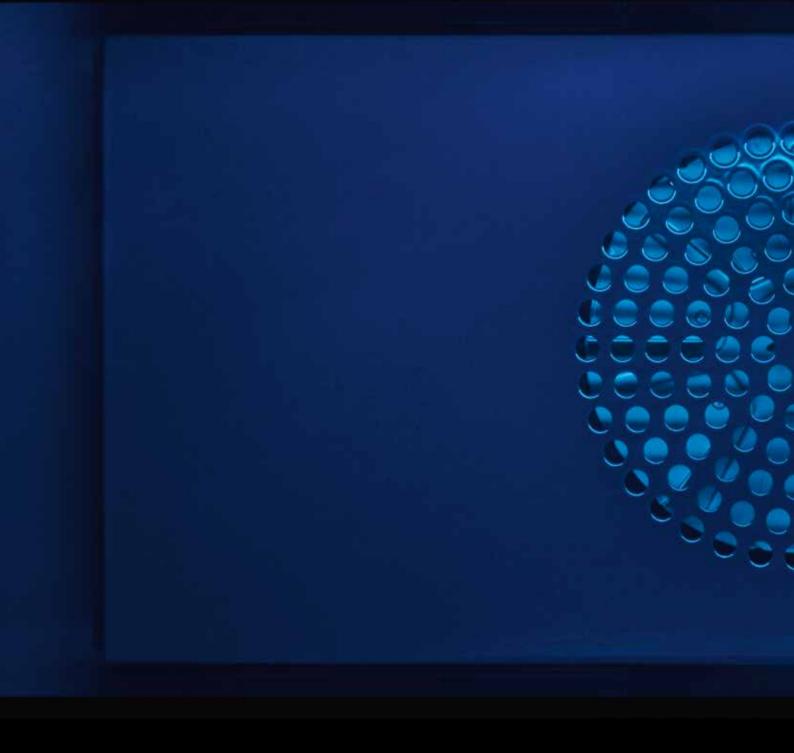
We have been obsessively honing our craft and refining taste since 1683. Our generations working with metal and enamel endows us with the skills to design and handcraft exceptional pieces. When every detail is crafted to perfection, every use is a delight. Ultimately, impeccably cultivated taste elevates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

The professional kitchen principle

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

Quality in all things

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

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





Miami showroom | USA







THE GAGGENAU **EXPERIENCE**

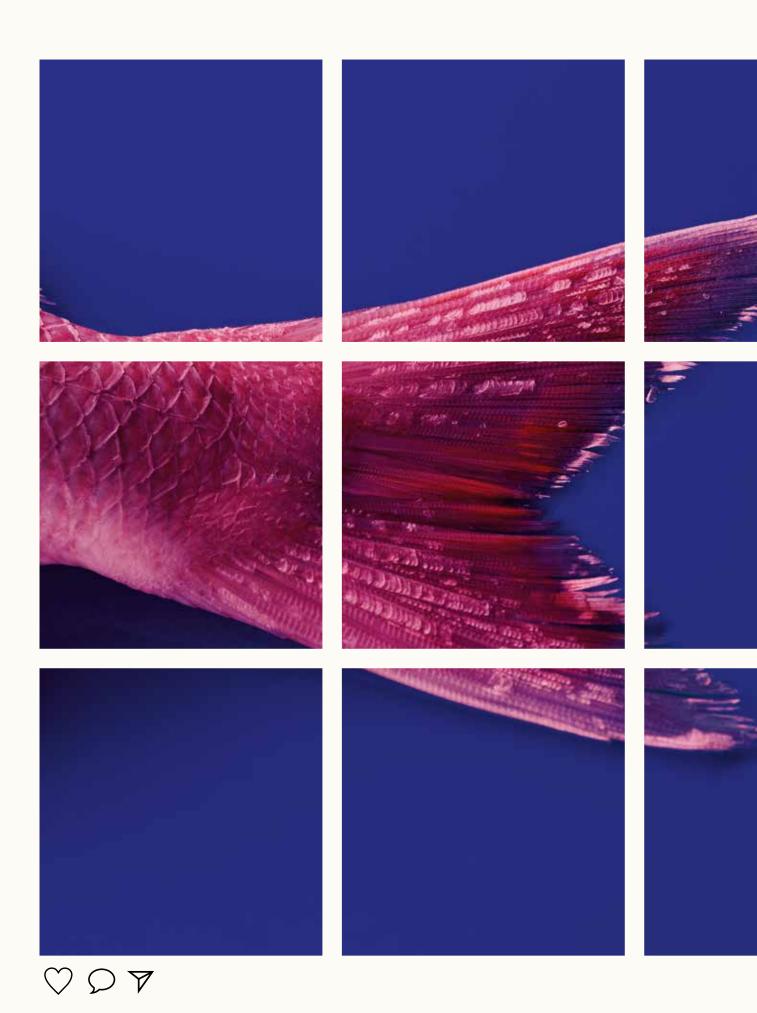
A global invitation

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.co.nz or page 153.







Visit us on gaggenau.co.nz and follow us by scanning the QR codes.



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gaggenau_



showcase/gaggenau-





@GaggenauOfficial



THE ASPIRATION

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

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EXPRESSIVE SERIES Two frames, one circle, a piece of art.

Two frames, one circle, a piece of art.





THE NEXT IOONS 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.







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 highperformance 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 COMBI-STEAM OVEN

Your most versatile appliance

Take control over humidity, heat and grill. Unlock culinary mastery with automatic programs 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 program. Convenient, effortless, immaculate.



Water tanks beneath the stainless steel cavity



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

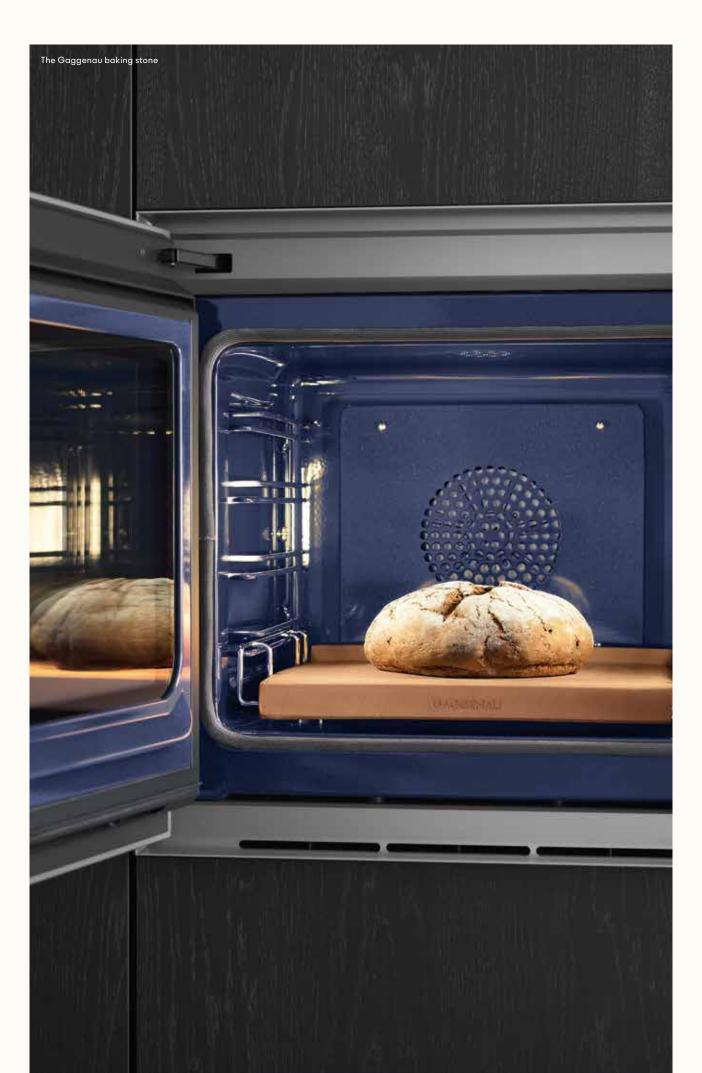
Versatile, efficient, creative

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 programs 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.





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 $300\,^{\circ}\text{C}$, 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



lhe Gaggenau Expressive series fully automatic espresso machine

FULLY AUTOMATIO 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.







A selection of the coffees and teas that can be perfected







The Gaggenau Expressive series culinary warming drawer

THE CULINARY WARMING DRAWER

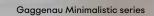
Warm your cups, dishes and ingredients

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.







GAGGENAU MINIMALISTIC SERIES

Perfection, revealed through restraint.





THE ESSENCE OF MINIMALISM





Choose your colour: the silver hue of Gaggenau Sterling or the darkness of Gaggenau Onyx, both with metallic flecks adding a further dimension to the flush-fitted appliances.

Minimalism is demanding. It requires the absolute unification of design, engineering and craftsmanship. The perfectly judged lines at the top and bottom of the glass door function as ventilation, as well as an aesthetic triumph.

The ring: a universally understood shape, its function is intuitive, its suspended nature provides an element of joy to daily activity. Anticipating intent, it illuminates the interface upon your approach, then responds to your touch; visually, audibly and haptically.

The display is restrained, informative as well as enjoyable. Invisible until use, it is customisable and informs you of your dish's or coffee's progress with a rising sun graphic that slowly fills the circle.



Performance that inspires confidence

The option of automatic programmes and the core temperature probe provide the chef with ease of use and absolute confidence in the cook of the dish. A dedicated air frying mode quickly delivers focused air circulation for evenly browned, crisp textures. And once served, the pyrolytic cleaning and heated catalyser effortlessly, and odourlessly, return the oven to its pristine, aesthetically pleasing, state. Paired with a sophisticated lighting concept, warm white, diffused, unseen – yet illuminating every detail.



COMBI-STEAM OVEN

UNLEASH OULINARY OREATIVITY

Experience the power of steam, circulated heat and the discreet integrated full surface grill element that ensures perfectly consistent, evenly browned results every time. Combined with steam modes it creates dishes that are crispy on the outside and juicy on the inside, providing a versatile cooking solution for any culinary challenge.

The cleaning system makes maintaining spotlessness as simple as inserting a cartridge and setting the programme.



COMBI-MICROWAVE OVEN

PRECISE CONTROL, EXCEPTIONAL POWER

Blend microwave with hot air or with grill plus circulated air for quick, superb, browned results. Expand your cooking capabilities with special applications: "Dehydrating", for healthy snacks like dried bananas or drying herbs to preserve the taste. Use "low temperature cooking" for evenly cooked, juicy results in shorter time. These features open up new possibilities for creative and health-conscious cooking in your kitchen.



FULLY AUTOMATIC COFFEE MACHINE

PERFECT YOUR BEVERAGES

Choose your mode. Classic mode offers a convenient way to configure your daily beverage, while Barista mode is for professional-level customisation. Every aspect can be adjusted: water and coffee quantity, milk ratio, grinding level, brewing temperature and contact time.

Advanced cleaning and descaling features ensure the purity of your beverage and the impeccable operation of your appliance, whether it is connected to a fixed water supply or relies on a manually filled tank.

These cleaning processes are automatically initiated as needed, discreetly following your beverage preparation.







VACUUMING DRAWERS

PREPARE AND PRESERVE

Ideal for sous-vide preparation and the meticulous preservation of both food and, with our dedicated accessories, opened bottles.





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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OOOKTOPS 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 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. A world leader in ventilation, Gaggenau offers a choice of the minimalist table and modular downdraft models.









THE ESSENTIAL INDUCTION

Less for a life of more

Today's kitchen is either part of a larger, openplan, 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 21cm or 28cm 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 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.



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



OONTROL 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.







FLEX INDUCTION COOKTOP

With integrated ventilation

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

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





OLEARING 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.





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.







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 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 rangehoods or ceiling ventilation.













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







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

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.



TAILOR YOUR OULINARY SOENARIO

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.



OOOKTOPS 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.









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.

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. Gaggenau 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.co.nz



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 ordered with or without the frame.



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 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.







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 three 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.





Explore the flex induction cooktops at gaggenau.co.nz



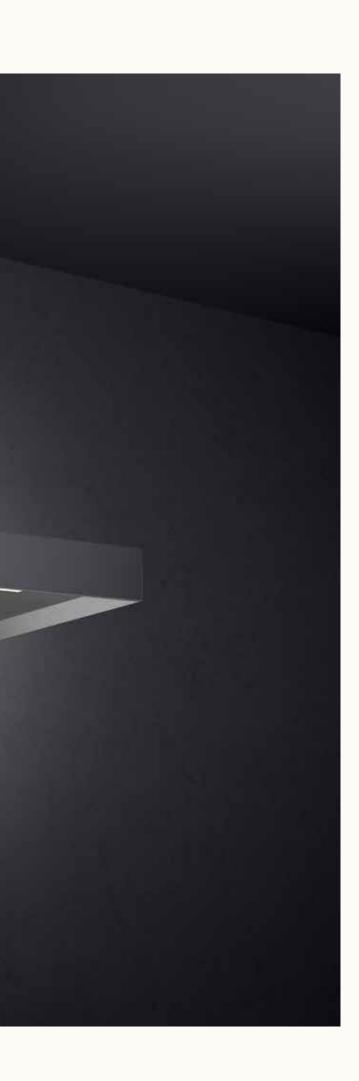
Extraction from above

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.







VENTILATION AS A STATEMENT

Centrepiece of the kitchen

The 90 cm wall mounted 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.

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



HIDDEN EXTRACTORS

Discreetly effective

The flat kitchen hood is an intelligent, space-saving solution, sitting within the confines of a $60\,\mathrm{cm}$ or $90\,\mathrm{cm}$ 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





Aspirations achieved

The 200 series offers an aesthetic excellence in gas cooktops, with five burners, in brass, and control with illuminated dials. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

This cooktop is designed to be both simple to use and be fully capable of creative, professional cooking.











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





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.co.nz



INSPIRING YOUR CULINARY AMBITIONS

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

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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 highquality 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 glarefree lighting adjusts to ambient conditions and drawer interactions, always casting your ingredients in the most flattering light inside all cooling and freezing compartments.



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 programs – perfected to set the right humidity and temperature for specific types of food.





Vario fridge-freezer combination Expressive series with dark toned hinges



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 program 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.









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





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 refrigerator and freezer 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.



GRAND UNDERSTATEMENT

Touches of luxury

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

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

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

And as you shut the door, it closes softly.







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.

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.







WINE CLIMATE CABINETS

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	11
200 series	11!





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.















WINE CLIMATE CABINETS

200 SERIES

Your collection in a niche

For your wine collection, the fully integrated option at 178 cm, protects 80 bottles. Offering 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.co.nz



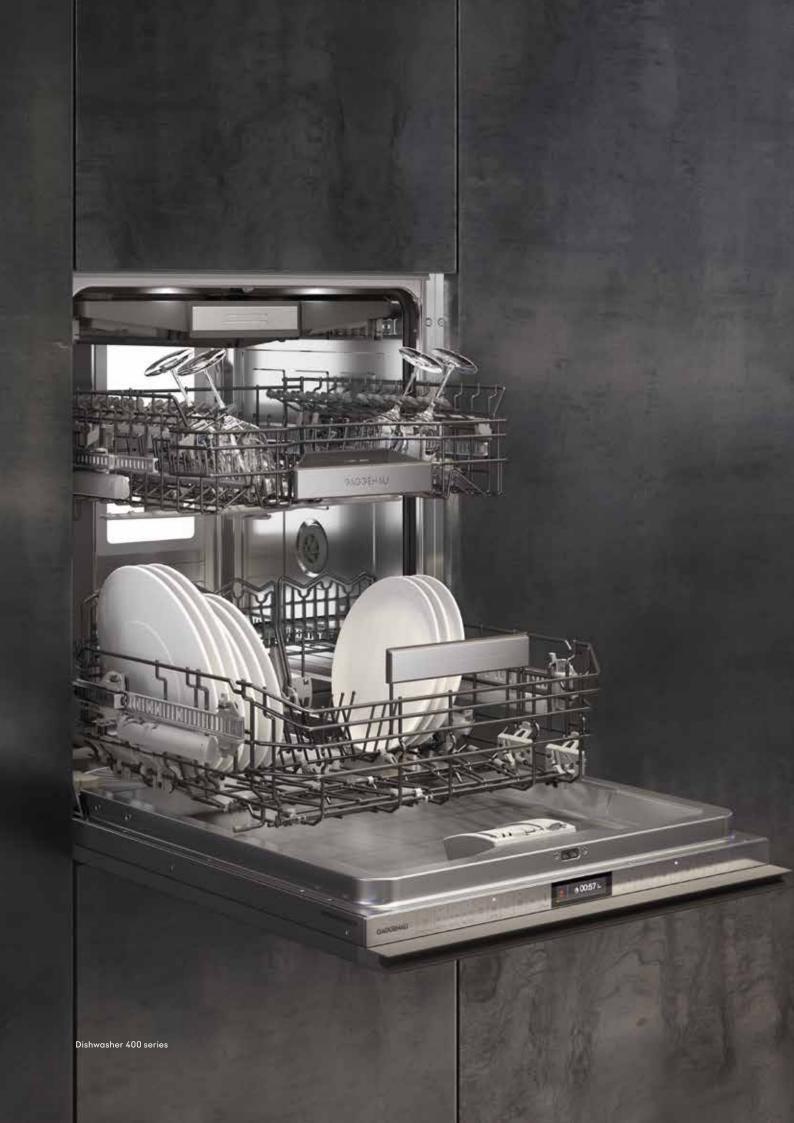
DILIGENCE AND SENSITIVITY CREATING THE IMMACULATE

Clean with care and intelligence, before revealing it beautifully.

400 series	12
200 series	12









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 programs 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 program options and settings as well as suggest the ideal program 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.



TFT display with precision stainless steel touch keys

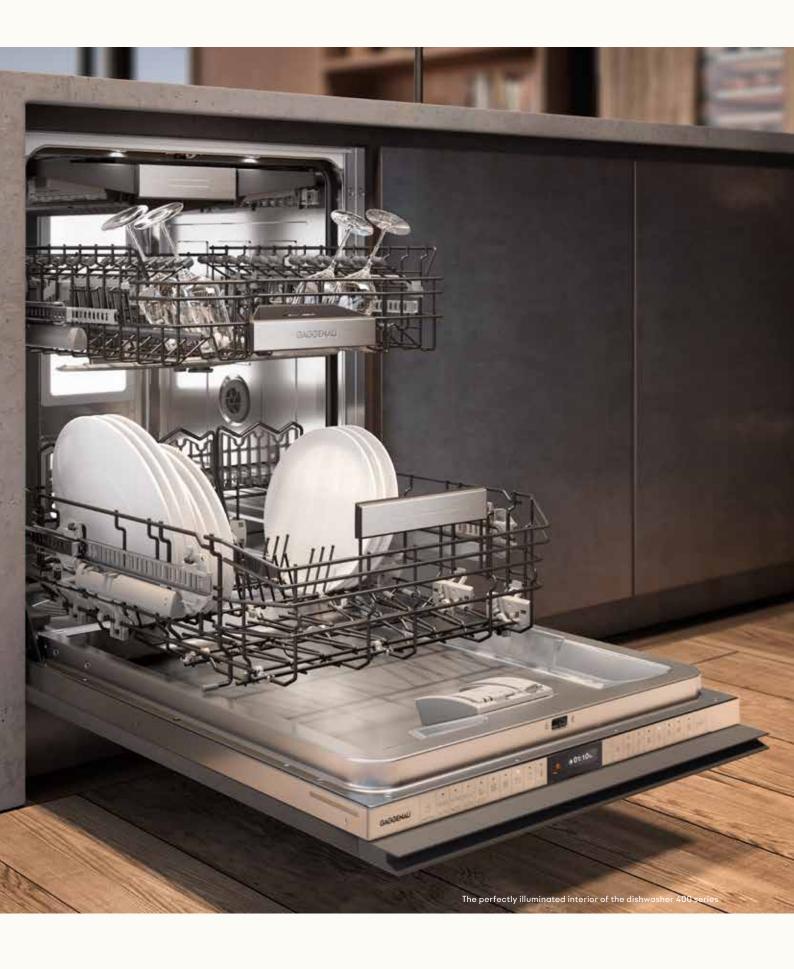
EXPERIENCE ENLIGHTENMENT FROM WITHIN

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.

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. A dedicated area in the upper basket can even be set to receive direct water jets for better and gentler cleaning of glass.



DISHWASHERS

200 SERIES

The luxury of choice

The dishwasher 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Appreciate an extra cleaning area that directs water specifically in one section for cleaner cups and spotless glasses?

The choices continue

Hone your dishwasher's performance. Personalise programs to speed up, or temporarily quieten the cycle while the dishwasher is running which can be useful when entertaining guests. Use the Home Connect app to suggest and even download the most suitable programs.







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



APPLIANCE OVERVIEW

REFINING YOUR CHOICES

A complete summary of all of your Gaggenau options.

Ovens	133
Cooktops	139
Ventilation	144
Cooling	145
Wine climate cabinets	148
Dishwashers	150

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



Combi-steam oven

G\$48.. ft

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



Combi-steam oven

G\$47.. 🖍

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



Combi-steam oven

G\$45.. **↑**

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

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 ft

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

Key

↑ Gaggenau Home Connect

OVERVIEW Gaggenau Expressive series

Ovens

Appliance type	GO480/GO481 GO470/GO471
Heating methods	19
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 programs and setting recommendations	•
Favourites	•

Culinary warming drawers

Connuity warming arawers		
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 program, 16 additional programs, timing function, recipes)	•	

Colour options



Stainless steel behind smoked glass

Combi-steam oven

Combi-steam oven	
Appliance type	G\$480/G\$481 G\$470/G\$471 G\$450/G\$451
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 programs and setting recommendations	•
Favourites	•

Combi-microwave oven

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 programs and setting recommendations	•

OVENS MINIMALISTIC SERIES



Oven GO25.. **∩**

Width 60 cm Height 60 cm 15 heating methods Pyrolysis



Oven GO24.. **∩**

Width 60 cm Height 60 cm 10 heating methods Pyrolysis



Combi-steam oven G\$27.. ♠

Width 60 cm Height 45 cm Fresh water connection 14 heating methods Automatic cleaning



Combi-steam oven G\$25.. ♠

Width 60 cm Height 45 cm Water tank 14 heating methods Automatic cleaning



Fully automatic espresso machine GC251 **↑**

Width 60 cm Height 45 cm Manual tank filling Classic and Barista mode Full automatic cleaning and descaling with cartridges



Combi-microwave oven GM25.. ♠

Width 60 cm Height 45 cm Single operation and combination of microwave and oven 9 heating methods Favourites



Combi-microwave oven GM22.. ♠

Width 60 cm Height 38 cm Single operation and combination of microwave and grill Automatic programmes



Culinary warming drawer GW252 ♠

Width 60 cm Height 28 cm 30-80 °C 4 heating methods



Culinary warming drawer GW251 n

Width 60 cm Height 14 cm 30-80 °C 4 heating methods



Vacuuming drawer GV251

Width 60 cm Height 14 cm 3 vacuum levels

Key

 $\pmb{\pitchfork}$ Gaggenau Home Connect

OVERVIEW Gaggenau Minimalistic series

Ovens

Appliance type	GO250/GO251	GO240/GO241
Heating methods	15	10
Hot air plus	•	•
Hot air eco	•	•
Top + bottom heat	•	•
Top heat	•	•
Bottom heat	•	•
Hot air + bottom heat	•	•
Moist baking	•	•
Grill + circulated air	•	•
Grill	•	•
Baking stone function	•	•
Roaster function	•	
Air frying	•	
Dehydrating	•	
Dough proving	•	
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 programs and setting recommendations		•
Favourites		•

Culinary warming drawers

Appliance type	GW252/GW251
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 program, 16 additional programs, timing function, recipes)	•

Colour options

All Minimalistic series appliances are available in these colours:





Sterling Onyx

Combi-steam oven

Appliance type	GS270/GS271 GS250/GS251
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 programs and setting recommendations	•
Favourites	•

Favourites

Combi-microwave oven	
Appliance type	GM250/GM251
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 programs and setting recommendations	•

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 programs 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 $+ \frac{1}{3}$ 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 programs, remote control	•

Key

ACCESSORIES



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2





Black rotary knobs

For EB 333



Pull-out system



Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated



Glass tray



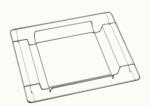
Steam container

Stainless steel Perforated/Unperforated For combi-steam oven



Steam container

Non-stick Perforated/Unperforated For combi-steam oven



Gastronorm adapter



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 462 ∷ □ **∩**

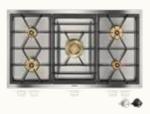
Width 60 cm 4 cooking zones Flush or surface installation Front-mounted control knobs



Vario flex induction cooktop

VI 422 [] □ **↑**

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



Vario 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



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

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[]A

Width 90 cm 4 cooking zones 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

- ☐ Stainless steel frame
- **↑** Gaggenau Home Connect

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 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



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

COOKTOPS 200 SERIES



Flex induction cooktop

CI 292 [] fi

Width 90 cm 5 cooking zones Twist-Pad control



Flex induction cooktop

CI 292 🗆 🏚

Width 90 cm 5 cooking zones Twist-Pad control



Flex induction cooktop

CI 262 [] fi

Width 60 cm 4 cooking zones Twist-Pad control



Flex induction cooktop

CI 262 □ n

Width 60 cm 4 cooking zones Twist-Pad control



Flex induction cooktop with integrated ventilation system

CV 282 []

Width 80 cm 4 cooking zones Twist-Pad control



Vario gas cooktop

VG 295

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

Design options

- ☐ Stainless steel frame
- **↑** Gaggenau Home Connect

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**



Stainless steel knob*



Black knob*



Black Twist-Pad





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

VENTILATION 400 SERIES



Table ventilation

AL 400

Width 120/90 cm Stainless steel retractable



Vario downdraft ventilation

VL 414 **↑**

Width 15 cm Stainless steel Perfect combination with other Vario appliances of the 400 series

VENTILATION 200 SERIES



Ceiling ventilation Integrated hood

AC 250 **↑**

Width $120\,\text{cm}$ Gaggenau Light Bronze



Table ventilation

AL 200 n

Width 90 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



Wall-mounted hood

AW 240 n

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 86/52cm 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 Total volume 576 l

VARIO COOLING 400 SERIES





Vario fridge-freezer combination

RB 492 n

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 Total volume 555 I





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 Total volume 579l





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 Total 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 Total volume 357 I

VARIO COOLING 400 SERIES





Vario freezer

RF 463 ft

Niche width 61 cm Niche height 213.4 cm Handleless option Cushioned door closing system Integrated ice maker Warm white, glare-free LEDs Total volume 3041





Vario freezer

RF 461 n

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





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 Total volume 240 I

VARIO COOLING 200 SERIES









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 Total volume 289 l

RF 287 角

Vario freezer

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



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



Storage container

With transparent lid

Vario cooling 200 series



Bottle support

Maple wood with magnetic connector

VARIO WINE CLIMATE CABINETS 400 SERIES



Vario wine climate cabinet

RW 466 A

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



Vario wine climate cabinet

RW 414 🖍

Niche width 45.7 cm Niche height 213.4 cm Two climate zones
Glass 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

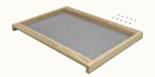
Niche width 60 cm Niche height 178 cm Two climate zones Kitchen furniture front-framed glass door or stainless steel panel Presentation light option Capacity 80 bottles



Wine climate cabinet

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



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



Handle bar

Stainless steel

DISHWASHER 400 SERIES







Dishwasher

DF 481 n

Width 60 cm 8 programs, 4 options Perfectly illuminated interior Remaining time projection or lateral info-light Push-to-open Zeolite Motorised spray arm Smooth running rails 5 star WELS water rating (D02544)

DISHWASHER 200 SERIES







Dishwasher

DF 210 n

Width 60 cm, height 81.5 cm 6 programs, 3 options Info-light 5.5 star WELS water rating (D02545)

ACCESSORIES

Dishwashers 400 series





With/without smooth running rails



3rd basket

With/without smooth running For 86.5 cm high dishwashers



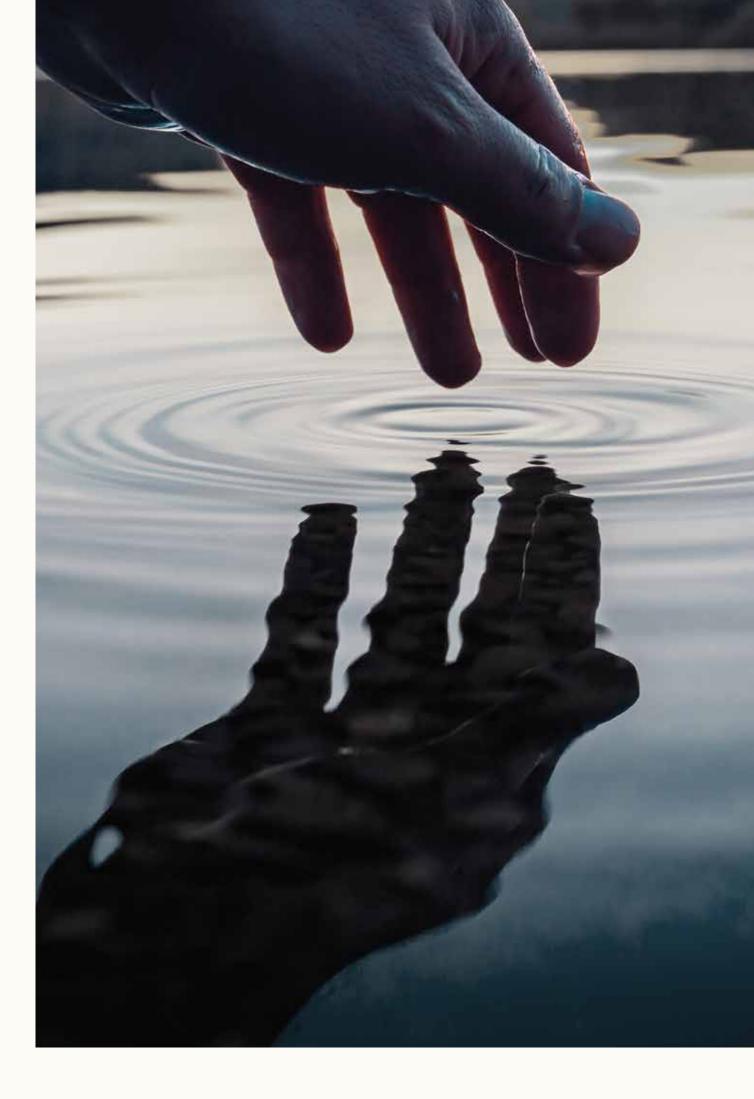
Glass holder

For long-stemmed glasses



Handle bar, stainless steel

Key





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.





For further information please visit gaggenau.co.nz/appliances/home-connect



- Flagship
- Showroom

SHOWROOMS

AFRICA

South Africa

Cape Town Showroom

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

Johannesburg Showroom

30 Archimedes Street Kramerville 2148 Johannesburg +27 10 001 0019

ASIA AND MIDDLE EAST

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Gaggenau Shanghai

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Gaggenau Taipei

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Israel

Gaggenau Tel-Aviv

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Hyogo Showroom

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

Tokyo Showroom

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Kazakhstan

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SHOWROOMS

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Vancouver Showroom

Luxe Appliance Studio 30 East 6th Avenue Vancouver, BC, V5T 1J3

USA

Gaggenau Beverly Hills

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Gaggenau Houston

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Gaggenau Irvine

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

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São Paulo Showroom

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OCEANIA

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Gaggenau Auckland

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THE DIFFERENCE IS GAGGENAU.

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Gaggenau is proudly manufactured and distributed by BSH Home Appliances Ltd. For general enquiries, please call 0800 245 701 or visit www.gaggenau.co.nz

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