

GAGGENAU
**MINIMALISTIC
SERIES**

GAGGENAU



SHAPING INFINITE OPENNESS

The Gaggenau Minimalistic series is perfection, revealed through restraint. Every element distilled to its purest form. Two lines, one circle: a statement.

This is luxury at its most assured, expressed not in ornamentation, but in precision. From the handleless design to the display integrated behind glass, every element is considered, allowing the entire appliance to recede quietly into the background, becoming one with the surrounding space. The two-line ventilation profiles, crafted from milled aluminium with a subtle metallic sheen, exist in harmony - each line distinct, yet unified.

User experience is at the core. A floating ring. Intuitive. Effortless. Precise. Meticulously crafted from stainless steel, it is a tactile statement - where interaction meets instinct.



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.

OVEN

The Gaggenau Minimalistic series creates a ground-breaking commonality, form and function, not in opposition, but aligned.

Each element is refined to its most essential state: a high-performance full surface grill, out of sight behind the enamel, delivers a powerful, even heat from above.

Our extra-powerful bottom heating raises the baking stone to temperatures of up to 300 °C, creating the ideal conditions to achieve that perfect crust.



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 CULINARY CREATIVITY

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.



Open the full width door with a touch

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.



CULINARY WARMING DRAWERS

COOK, WARM, CREATE



Experience exceptional temperature control with six distinct levels and four versatile heating modes, catering to a diverse range of culinary applications.



VACUUMING DRAWERS

PREPARE AND PRESERVE

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



GAGGENAU 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

Colour options

The Minimalistic series appliances are available in these colours:



Onyx



Sterling



**Combi-steam oven
GS27..**

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



**Combi-steam oven
GS25..**

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**

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



**Vacuuming drawer
GV251**

Width 60 cm
Height 14 cm
3 vacuum levels

THE DIFFERENCE IS GAGGENAU.

Gaggenau Melbourne

192-196 Coventry Street
South Melbourne
Victoria 3205
03 9690 3123

Gaggenau Sydney

543 Crown Street
Surry Hills
New South Wales 2010
02 9310 2956

Gaggenau is proudly manufactured and distributed
by BSH Home Appliances Pty Ltd.
For general enquiries, please call 1300 170 552
or visit www.gaggenau.com.au

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