



THE ESSENCE OF MINIMALISM



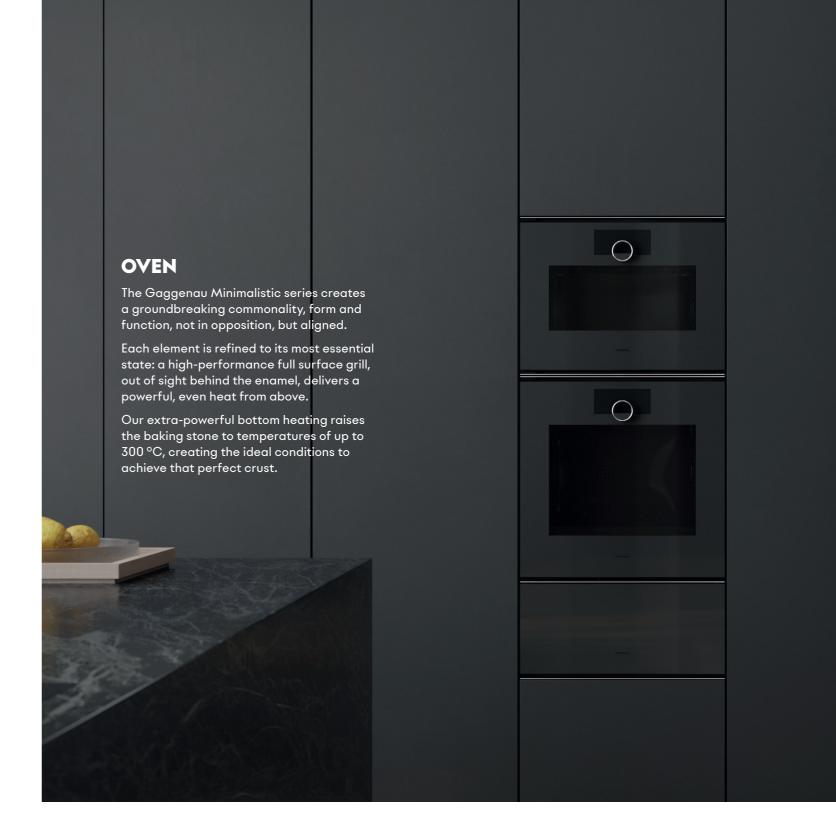


Choose your colour: the silver hue of Gaggenau Sterling or the darkness of Gaggenau Onyx, both with metallic flecks adding a further dimension to the flush-fitted appliances.

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-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



CULINARY WARMING DRAWERS OOOK, 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



GO22..

Width 60 cm Height 60 cm 10 heating methods



Combi-steam oven G\$27...

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



Combi-steam oven GS24..

Width 60 cm Height 45 cm Water tank 14 heating methods



Steam oven G\$22..

Width 60 cm Height 45 cm Water tank 6 heating methods



Fully automatic coffee machine GC261

Width 60 cm Height 45 cm Fresh water connection Classic and Barista mode Full automatic cleaning and descaling with cartridges



Fully automatic coffee 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



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 4 heating methods





Vacuuming drawer **GV251**

Width 60 cm Height 14 cm 3 vacuum levels



Colour options



Onyx

Sterling

The difference is Gaggenau