GAGGENAU

MODELS AND DIMENSIONS

THE DEFINITIVE GUIDE TO THE DEFINITIVE KITCHEN

The world of Gaggenau is within your hands.

Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

This comprehensive handbook will enable the smooth, we would not say effortless, creation of the kitchen for your client. It is all here, clearly and cleanly presented, easy to find and utterly complete. See for yourself.

The difference is Gaggenau

OVEN EB 333 2

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THE OVEN EB 333

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Oven
EB 333

EB 333 111
Stainless steel.
Width 90 cm.



Included in the price

1 baking tray, enamelled pyrolysis-safe.
1 rotisserie spit.
1 wire rack.
1 grill tray with wire rack.
1 plug-in core temperature probe.

Special accessories

BA 018 105
Pull-out system.
Fully extendable telescopic rails and enamelled cast iron frame.

BA 028 115
Baking tray, enamelled.
30 mm deep.

BA 038 105
Wire rack, chromium-plated.

BA 058 115
Heating element for baking stone and Gastronorm roaster.

BA 058 135
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out system.

BA 090 100
Black rotary knobs for EB 333, set of 2 Stainless steel knobs with black coating.

BS 020 003
Pizza paddle.
Serving and cutting board.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.

Highlights

— One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel.
— Cushioned door opening and closing system.
— Diagonally positioned light sources for optimal interior lighting.
— Pyrolytic system.
— 17 heating methods with core temperature probe, rotisserie spit and baking stone function.
— Automatic programmes.
— Core temperature probe with estimation of cooking time.
— Hot air fan rotates in both directions for ideal heat distribution.
— TFT touch display.
— Panel-free appliance with control module behind glass.
— Electronic temperature control from 30 °C to 300 °C.
— Net volume 83 litres.

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + 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.

Handling
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes (incl. core temperature probe).
Personalisation of automatic programmes.
Information key with use indicators.
Front-hinged door with 90° door opening angle.

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

Selected digital services (Gaggenau Home Connect)
Automatic programmes.
Remote control and monitoring.
Recipes.

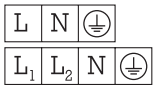
Please read additional information on Gaggenau Home Connect on page 403.

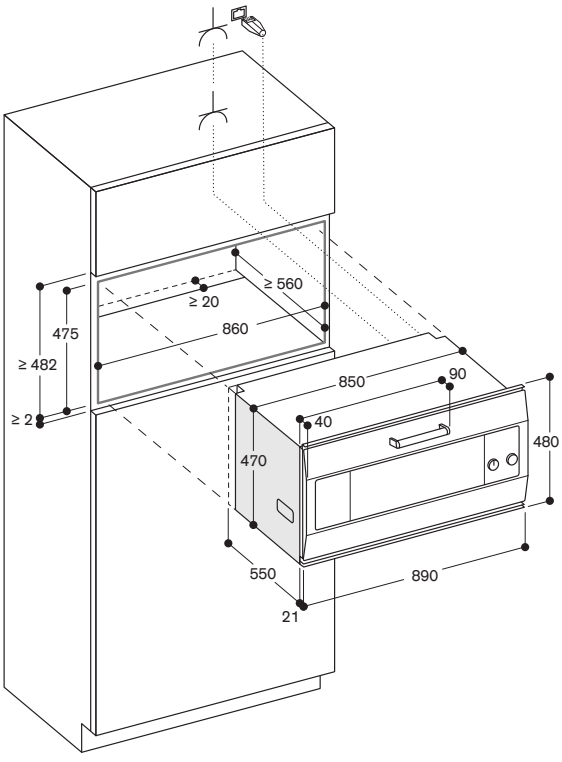
Safety
Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
The door panel surface of the appliance extends 40 mm from the furniture cavity.
The outer edge of the door handle extends 90 mm from the furniture cavity.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper left side.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 5.4 kW.
Plan a connection cable.
Plan a LAN cable.





Socket

All measurements in mm.

Accessories and special accessories EB 333

BA 090 100
Stainless steel knobs with black coating.



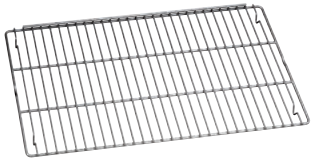
BA 018 105
Pull-out system.
Fully extendable telescopic rails and enamelled cast iron frame.



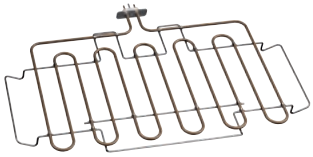
BA 028 115
Baking tray, enamelled.
30 mm deep.



BA 038 105
Wire rack, chromium-plated.



BA 058 115
Heating element for baking stone and Gastronorm roaster.



BA 058 135
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out rack.



BS 020 003
Pizza paddle.
Serving and cutting board.



GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.
For ovens with roaster function in combination with the pull-out rack BA 016 106 or BA 018 106 and for combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (pull-out rack and adapter to be ordered separately).



Advice: Not every illustrated accessory fits to every oven. For exact allocation see page 6.

All measurements in mm.

Accessories and special accessories EB 333



			Oven
			EB 333
Black rotary knobs for oven			
	BA 090 100	Stainless steel knobs with black coating	○
Baking tray, enamelled			
	BA 028 115	30 mm deep	•/○
Pull-out rack			
	BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	○
Baking stone			
	BA 058 135	Incl. baking stone support and pizza paddle. Not in combination with pull-out rack.	○
Gastronorm roaster, cast aluminium			
	GN 340 231	GN 2/3, height 165 mm, PFAS free non-stick coating. For ovens and pull-out rack BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (See also page 400).	○
Wire rack, chromium-plated			
	BA 038 105		•/○
	Part No. 706321	for grill tray ET-Nr. 687055, with opening and feet	•/○
Grill tray, enamelled			
	Part No. 687055	with feet and rotisserie spit attachment, 30 mm deep	•/○
Heating element			
	BA 058 115	Necessary accessory for baking stone BA 058 135	○
Pizza paddle			
	BS 020 003	1 paddle. Serving and cutting board.	○

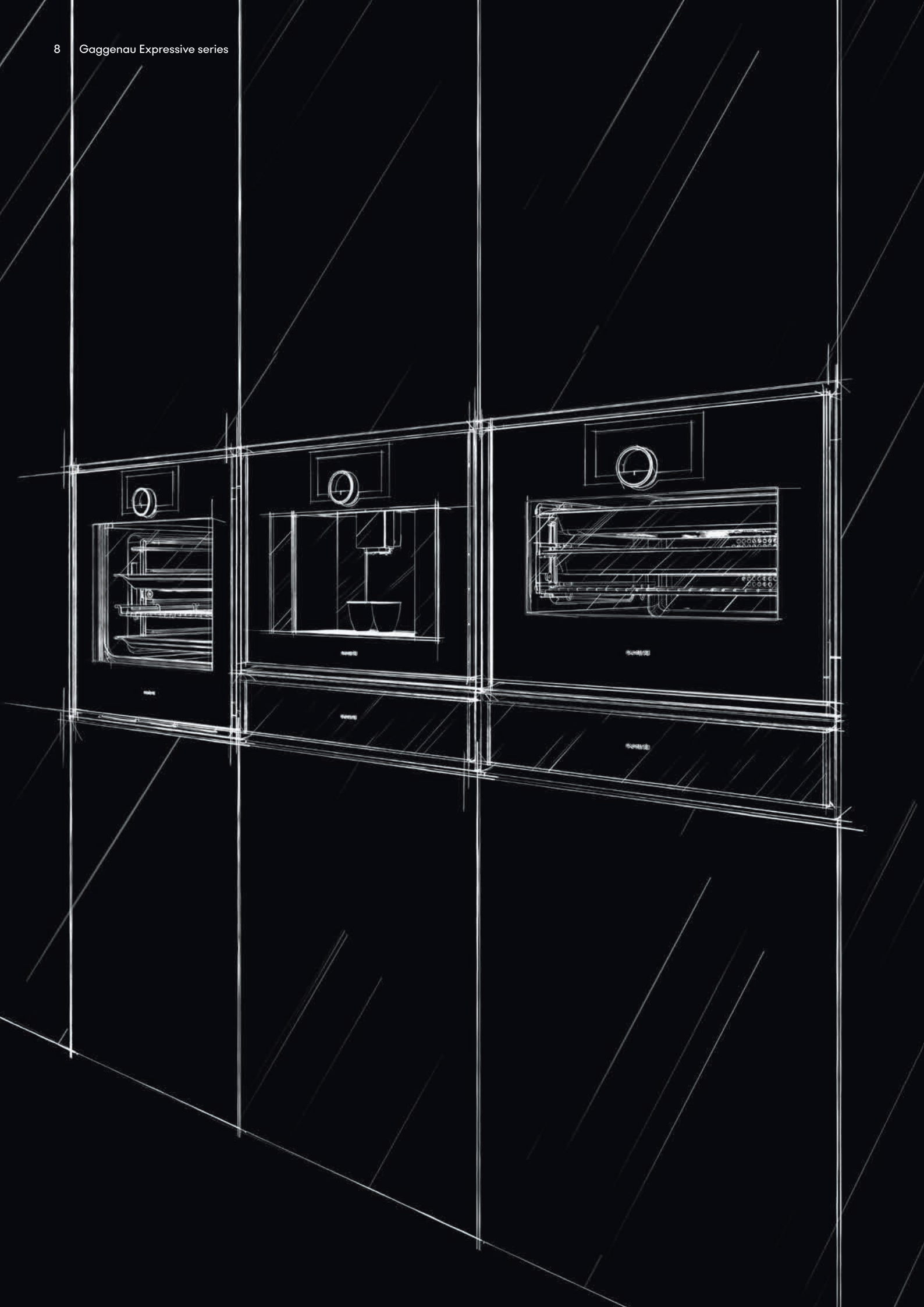
• Standard. ○ Special accessory.

Oven EB 333



Appliance type		**Oven**
Stainless steel		EB 333
Dimensions		
Width	(cm)	90
Appliance dimensions W × H × D[1]	(mm)	890 × 480 × 550
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W × H × D	(mm)	860 × 475 × 560
Net weight	(kg)	79
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)		
Net volume	(l)	83
Number of cooking compartments		1
Interior dimensions W × H × D	(mm)	624 × 315 × 403
Energy efficiency class with eco hot air		A (A+++ → D)
Energy Efficiency Index (EEI)		95.6
Energy consumption with top / bottom heat	(kWh)	1.32
Energy consumption with eco hot air	(kWh)	0.86
Heat source		electric
Heating methods		
Temperature range	(°C)	30–300
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		•/•/•
Handling		
TFT touch display		•
Controls at the top / centered / at the bottom		•/—/—
Automatic door opening		—
Clear text display	(No. of languages)	44
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Three-Point core temperature probe		•
Automatic programmes		•
Rotisserie spit		•
Baking stone socket		•
Roasting function		•
Actual temperature display		•
Rapid heating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	2 x 10
Tray levels	(No.)	3
Digital services (Gaggenau Home Connect) either via LAN or wireless via WiFi.[3]		•
Accessories		
Enamelled baking tray		1
Size of largest baking tray	(cm^2)	1.780
Wire rack		1
Enamelled grill tray / wire rack for grill tray		1/1
Glass tray		—
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyser		•
Connection		
Total connected load	(kW)	5.38

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] Special accessory, see pages 5–6. [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.



GAGGENAU EXPRESSIVE SERIES

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Fully automatic coffee machines Gaggenau Expressive series 32

Vacuuming drawers Gaggenau Expressive series 36

Culinary warming drawers Gaggenau Expressive series 38

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Checklist for appliance combinations Gaggenau Expressive series

This checklist provides the most relevant parameters for the perfect combination and ordering of Ovens, Combi-steam ovens, Combi-microwave ovens, Fully automatic coffee machines, Vacuuming drawers and Warming drawers.

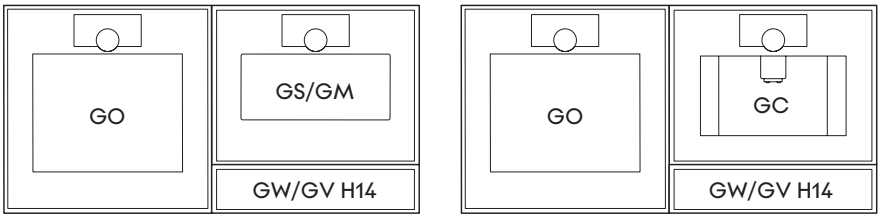
In general
- All appliances shown can be obtained with stainless steel-backed smoked glass front.
- It is recommended to increase the cabinet depth to ≥585 mm when several appliances are combined.

Vertical combinations
When planning and ordering please note that
- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
  In a corner situation, the distance to the wall of the appliance with the widest opening must be taken into account (e.g. GC).
- The width of the appliances is identical.
- No further appliances must be installed above the GS.
- No GM can be placed under GC in combination with the accessory GA 601 010. For this combination a wooden shelf is needed.
- Appliances installed above a dishwasher need a specific niche.
- With more than one appliance in the bottom cabinet, the use of the intermediate shelf instead of 19 mm wooden shelf is highly recommended.

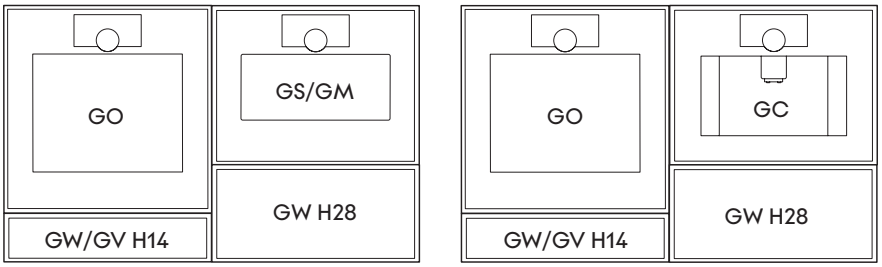
Horizontal combinations
When planning and ordering please note that
- The door hinges need to be placed on the outside.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 6 mm between the two appliances must be respected.
- Combi-steam ovens, Combi-microwave ovens and Fully automatic coffee machine in combination with a Vacuuming drawer or a Warming drawer (14 cm in height) have the same total front height as a 60 cm wide oven.

GO Oven
GS Combi-steam oven
GM Combi-microwave oven
GC Fully automatic coffee machine
GV Vacuuming drawer
GW Warming drawer

Horizontal 60 cm (24″)

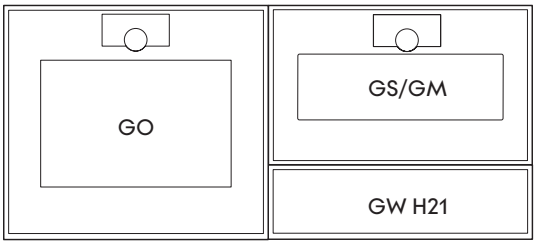


Combination EH66_14 (For dimensions, see page 14)



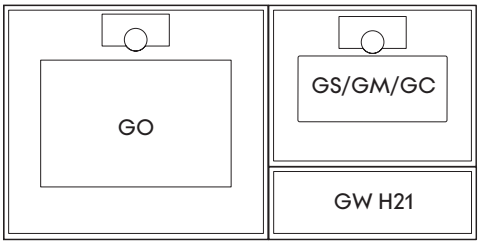
Combination EH66_1428 (For dimensions, see page 14)

Horizontal 76 cm (30″)

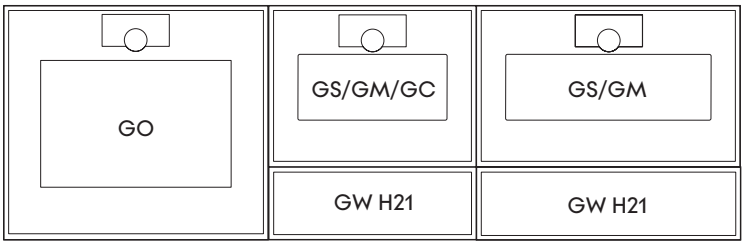


Combination EH33_21 (For dimensions, see page 14)

Horizontal Mix 60 cm & 76 cm

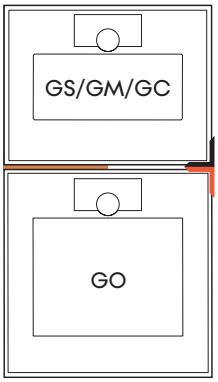


Combination EH36_21 (For dimensions, see page 15)

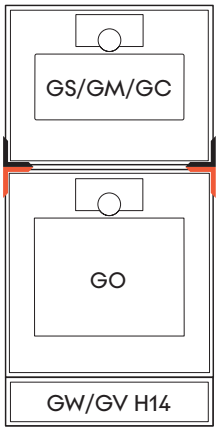


Combination EH363_21 (For dimensions, see page 15)

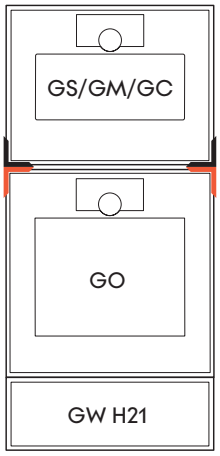
Vertical 60 cm (24")



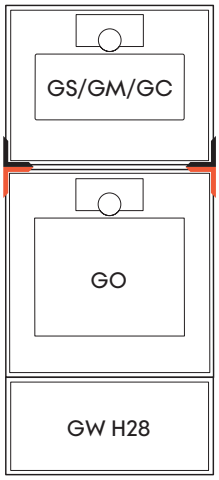
Combination EV6_0_H45
(For dimensions, see page 16)



Combination EV6_14_H45
(For dimensions, see page 16)

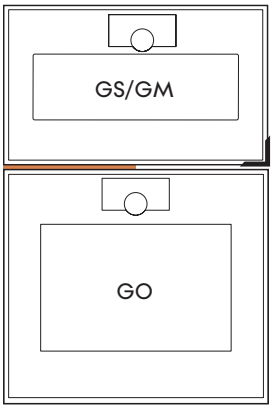


Combination EV6_21_H45
(For dimensions, see page 17)

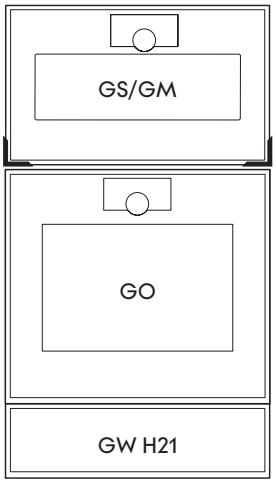


Combination EV6_28_H45
(For dimensions, see page 17)

Vertical 76 cm (30")

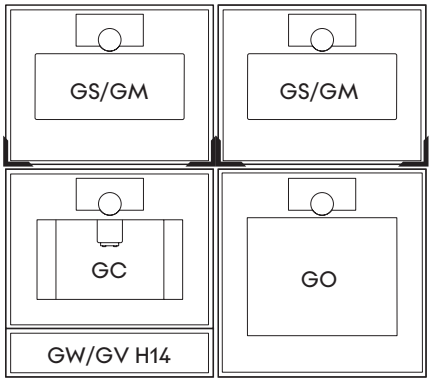


Combination EV3_0_H45
(For dimensions, see page 18)



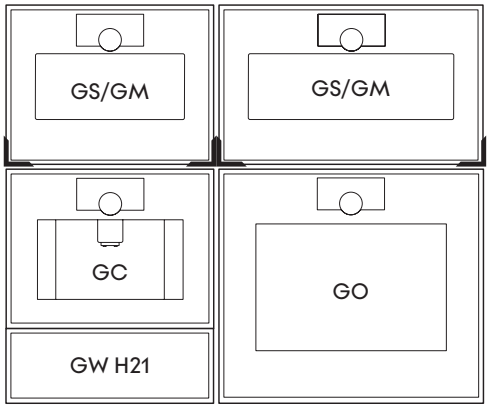
Combination EV3_21_H45
(For dimensions, see page 18)

Cube 60 cm (24")



Combination ECU66_14_H45 (For dimensions, see page 19)

Cube Mix 60 cm & 76 cm



Combination ECU63_21_H45 (For dimensions, see page 19)

Wooden shelf

Intermediate shelf GA 601 010, GA 301 010

Intermediate shelf GA 601 010 with GC above

Planning notes for the installation of ovens and oven combinations Gaggenau Expressive series

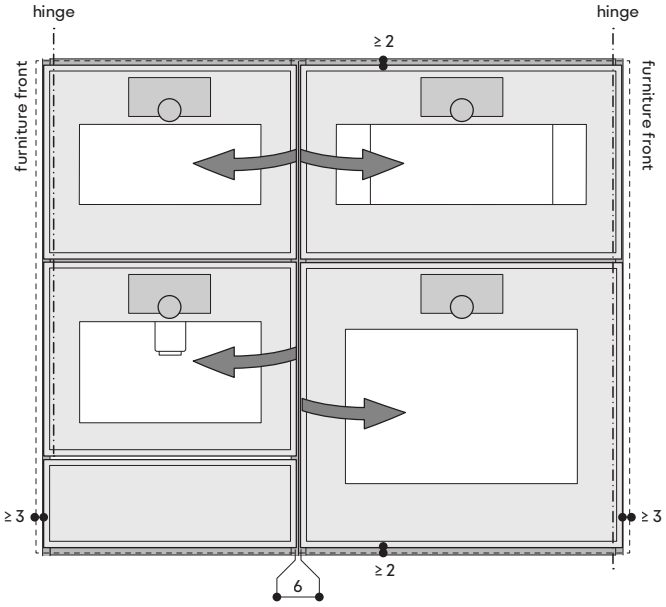
General notes

Installation behind kitchen furniture doors
Appliance in operation only with open doors. Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation).

Installation side by side
When appliances are installed side by side, the clearance between the appliances must be at least 6 mm (corresponds to the standard out-side measurement of the furniture cavity of 600 or 762 mm).
To optimise ergonomics, the hinges should be placed on the outside.

Combination of ovens and Vario cooling 400 series appliances
Please check the planning notes in the information for cooling appliances.

Installation under worktop
This range of appliances is designed for ergonomic installation at a user-friendly height. If the appliances are to be installed beneath the worktop, it is essential to follow the general installation instructions and ensure proper ventilation is provided behind the appliances.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven cavity: min 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.



Reduced gaps between appliances and cabinet fronts

Gaggenau ovens are cooled with fresh air at the top edge of the frame. Hot air is blown out at the frame bottom edge.

Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the frame and the hot air and steam outlets horizontally at the top edge of the frame.

Take into account the mininimum needed gaps.

The measurements given in the drawing apply to all appliances.

The following must also be respected:

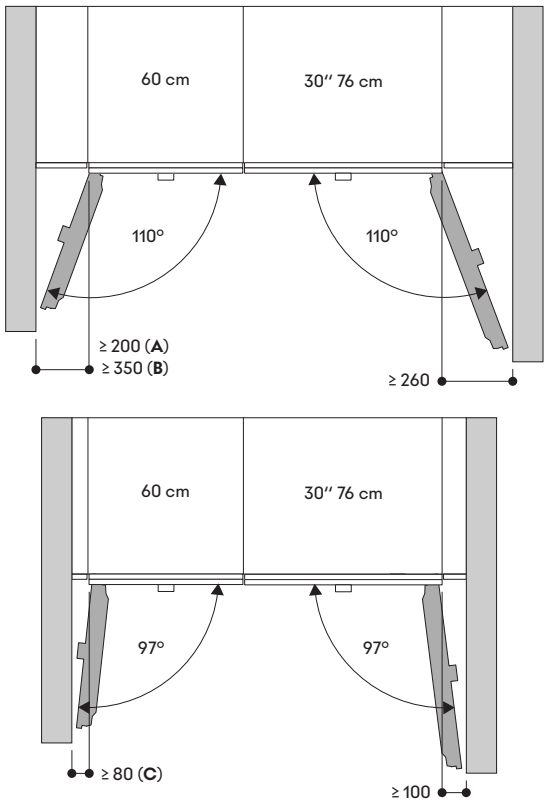
The area above the appliances
GS:
No other electrical appliances should be installed above the GS.
Front edges of the furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.

GC:
No GM can be placed under GC in combination with the intermediate shelf GA 601 010.

All measurements in mm.

At the sides
Pay attention to the door opening angles and required distances which may be different depending on the appliances.
The default door opening angle is 110°.
This angle can be reduced by adjusting it on the appliance.

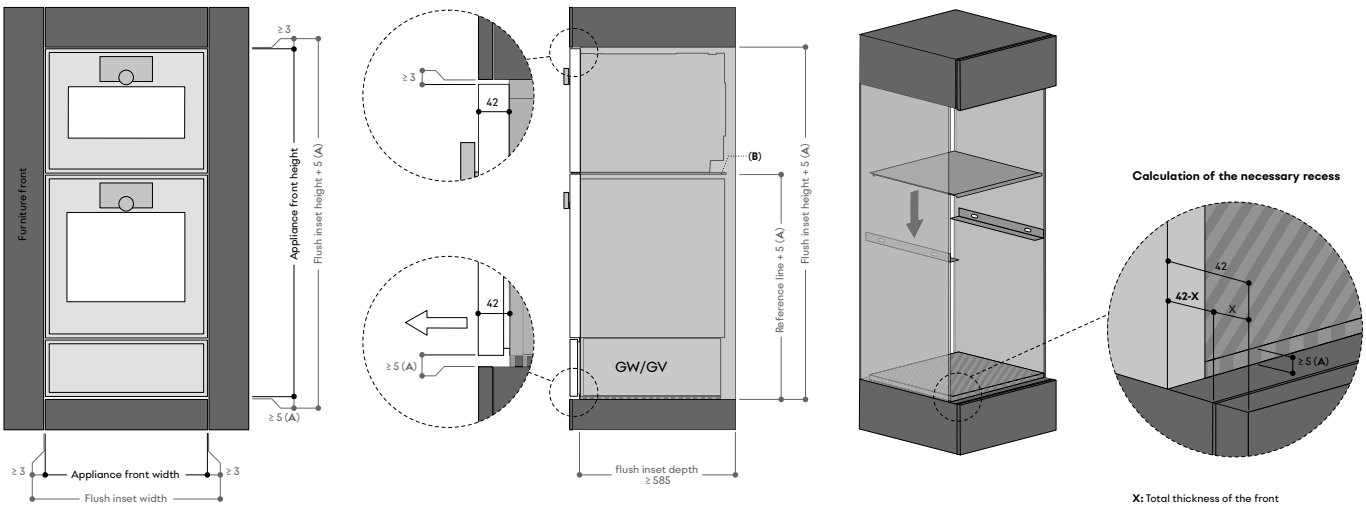
Door opening angle and distances



A: All 60 cm appliances except GC
B : GC appliances (only left hinged)
To reduce angle 110° to 92° with a distance ≥ 100, accessory kit 10020041 is required
C: All 60 cm appliances except GC

Guidelines for Flush installation

Proper planning, measurement, and installation techniques are required to achieve a seamless flush integration.
Ensure that the appliances depth, including the frame, are taken into account.
Ensure that the cabinetry is level and structurally sound to support the appliances weight.
If needed, use Gaggenau intermediate shelf as recommended to securely support the compact appliances within the cabinet space.
In the case where the appliance combination includes a GV or a GW, it will be necessary to raise these appliances by 5 mm for proper functioning.
This 5 mm rise must be taken into account for the cabinet height.
To achieve proper alignment of a horizontal combination, it is therefore necessary to elevate all relevant appliances in the adjacent niches (e.g., oven).



A: An elevation of 5mm is required to ensure that GW/GV opens properly
If the GW/GV is not present, the elevation is unnecessary; however, please ensure that there is a gap of ≥ 3 mm to the front below

B : Intermediate shelf GA301010/GA601010

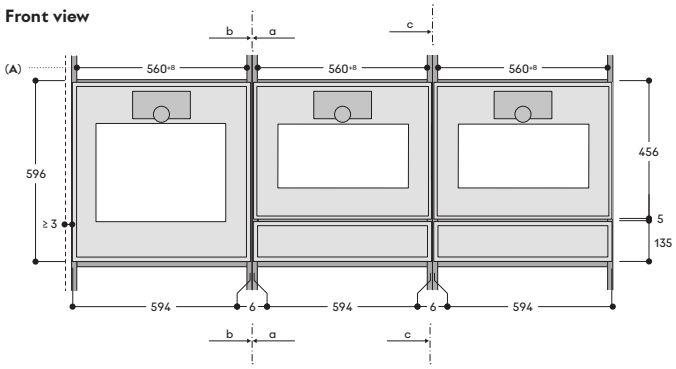
Cabinet dimensions
Appliance dimensions
Shortened side panel
Wooden panel for elevation

All measurements in mm.

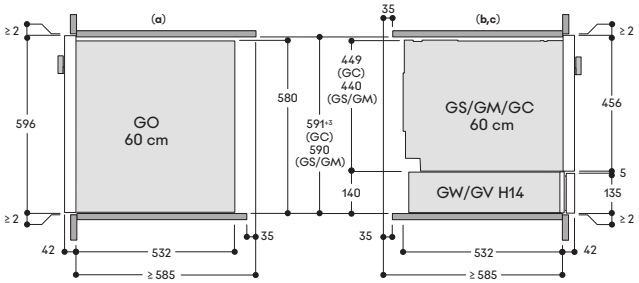
Combinations Gaggenau Expressive series

Combination — Horizontal 60 cm — EH66_14

Front view



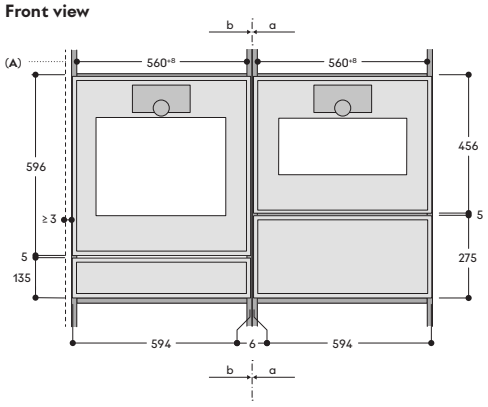
Side view



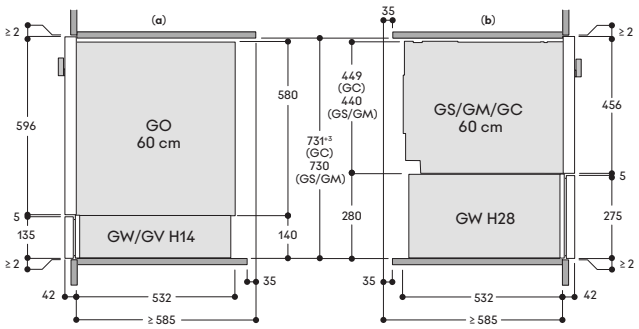
A: Furniture front

Combination — Horizontal 60 cm — EH66_1428

Front view



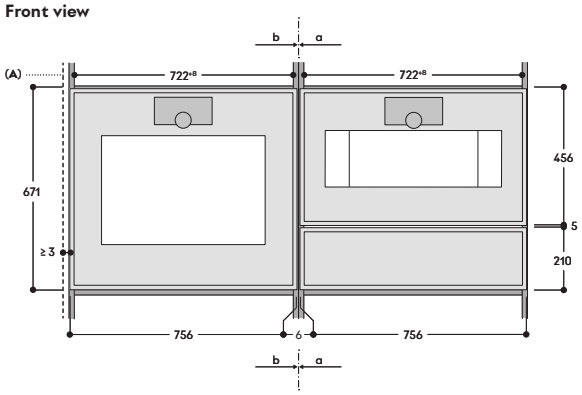
Side view



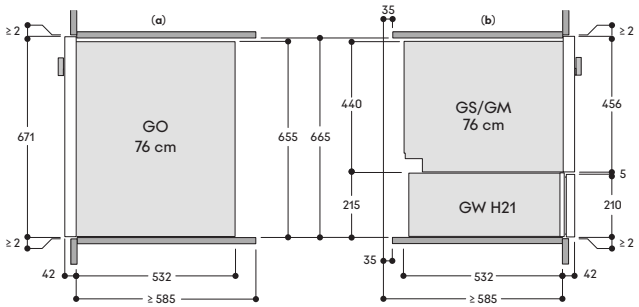
A: Furniture front

Combination — Horizontal 76 cm — EH33_21

Front view



Side view

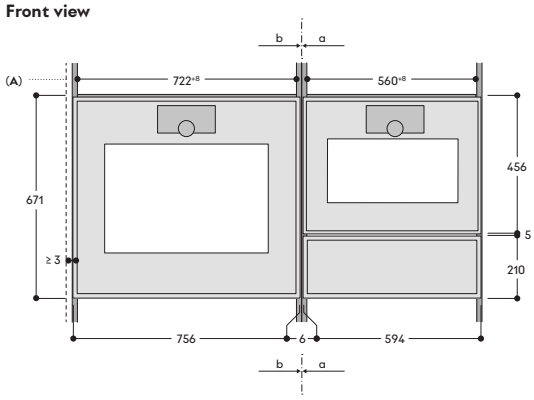


A: Furniture front

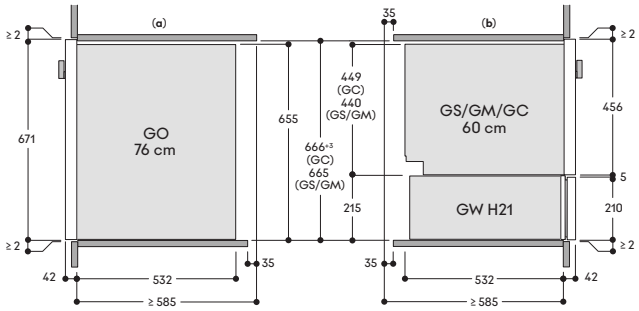
All measurements in mm.

Combination — Horizontal Mix 60 cm & 76 cm — EH36_21

Front view



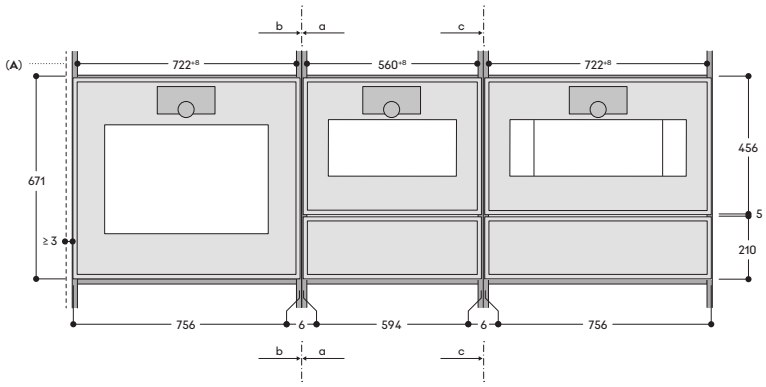
Side view



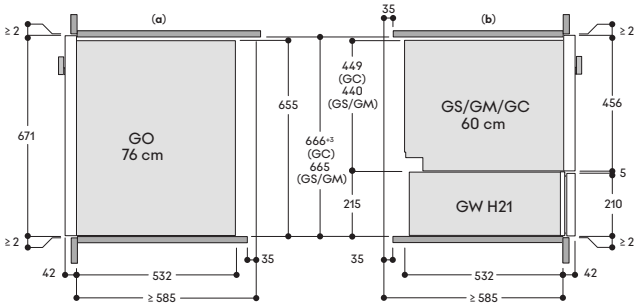
A: Furniture front

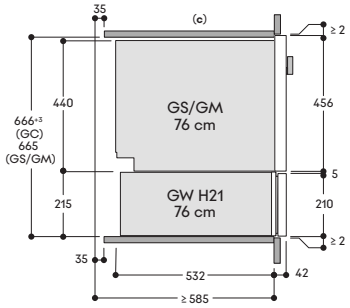
Combination — Horizontal Mix 60 cm & 76 cm — EH363_21

Front view



Side view





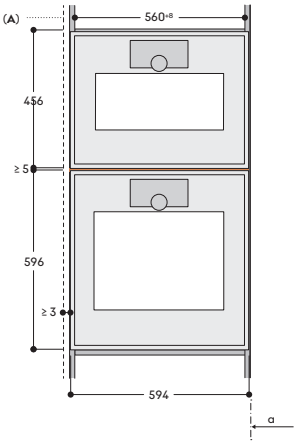
A: Furniture front

All measurements in mm.

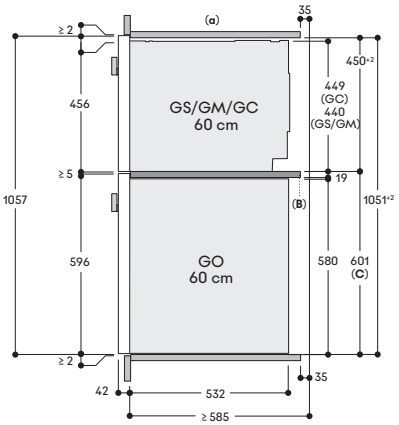
Combinations Gaggenau Expressive series

Combination — Vertical 60 cm — EV6_0_H45 Wooden shelf

Front view



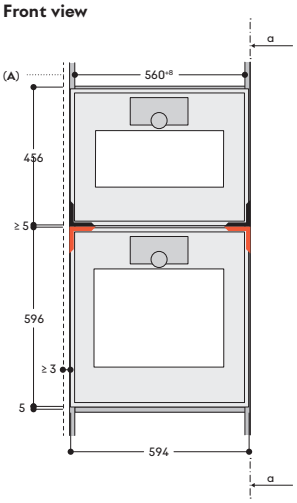
Side view



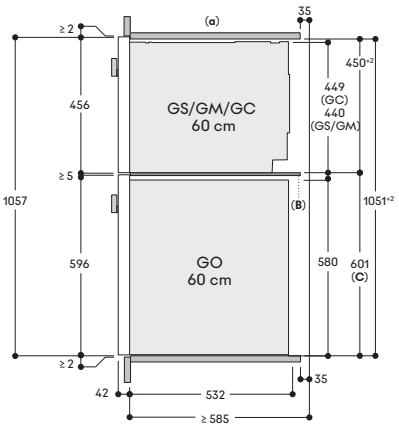
A: Furniture front
B: Wooden shelf
C: Reference line

Combination — Vertical 60 cm — EV6_0_H45 Intermediate shelf

Front view



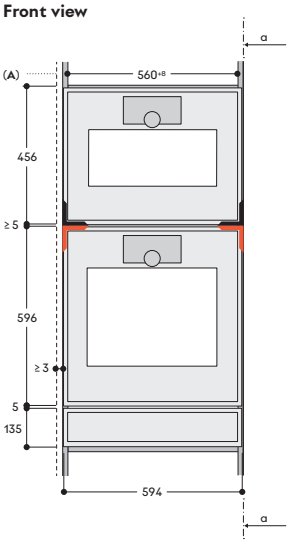
Side view



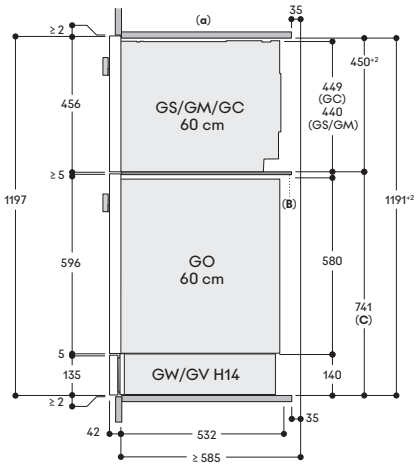
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — EV6_14_H45

Front view



Side view



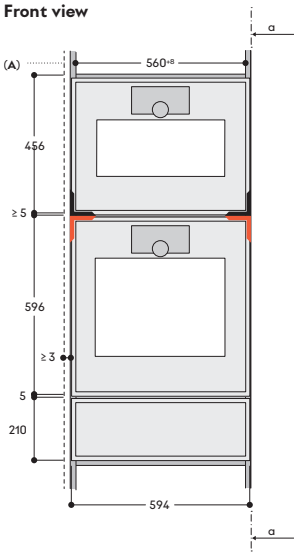
A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf
Intermediate shelf GA 601 010, GA 301 010
Intermediate shelf GA 601 010 with GC above

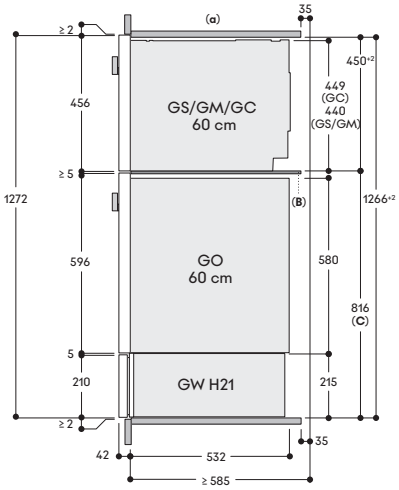
All measurements in mm.

Combination — Vertical 60 cm — EV6_21_H45

Front view



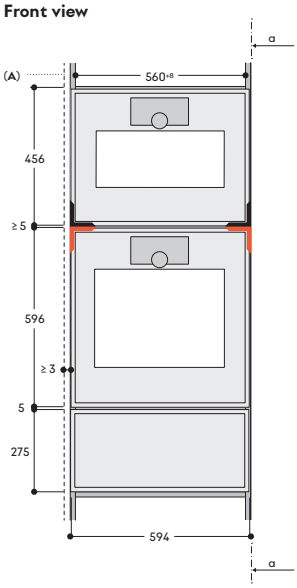
Side view



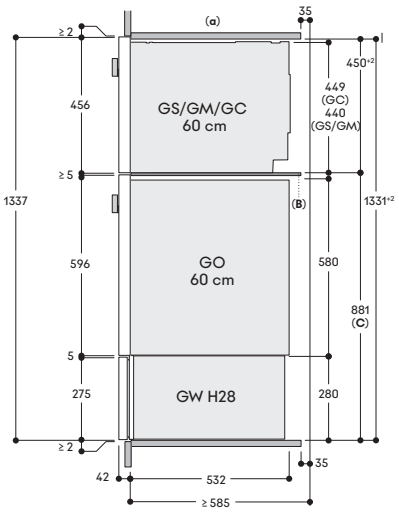
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — EV6_28_H45

Front view



Side view



A: Furniture front
B: Intermediate shelf
C: Reference line

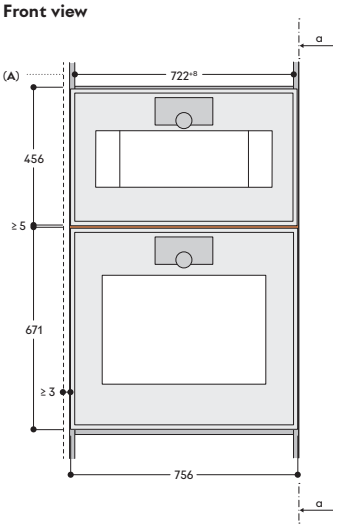
Wooden shelf
Intermediate shelf GA 601 010, GA 301 010
Intermediate shelf GA 601 010 with GC above

All measurements in mm.

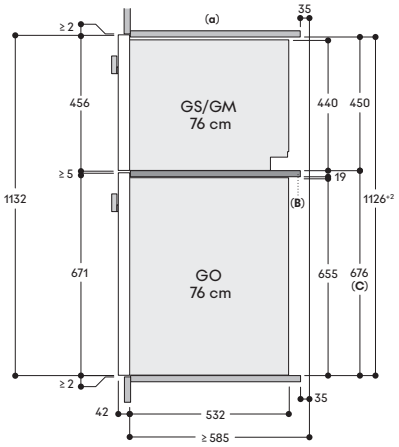
Combinations Gaggenau Expressive series

Combination — Vertical 76 cm — EV3_0_H45 Wooden shelf

Front view



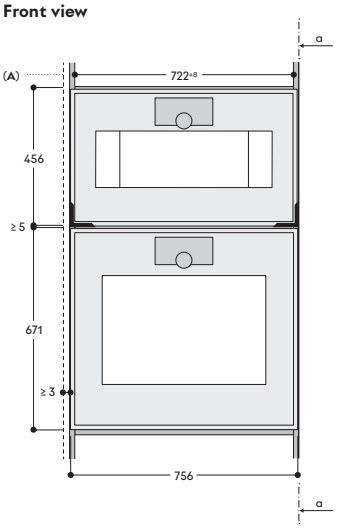
Side view



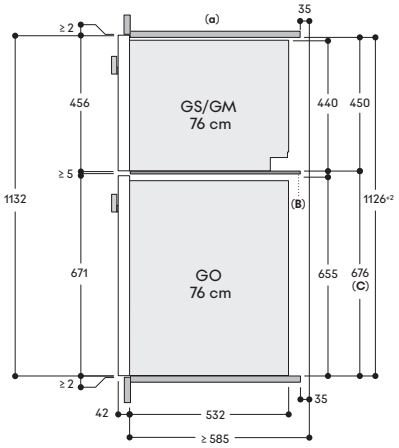
A: Furniture front
B: Wooden shelf
C: Reference line

Combination — Vertical 76 cm — EV3_0_H45 Intermediate shelf

Front view



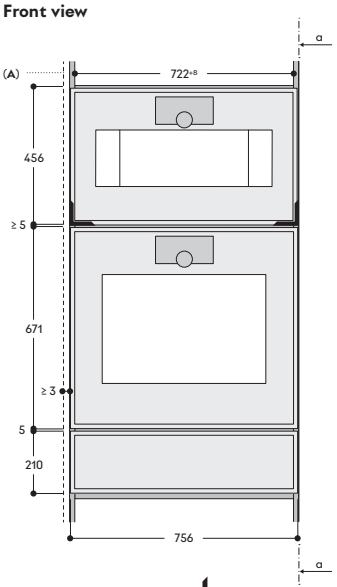
Side view



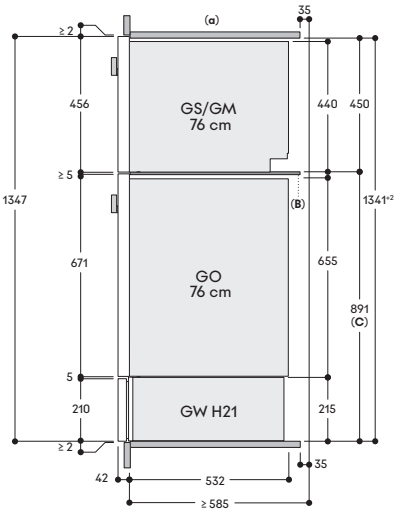
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 76 cm — EV3_21_H45

Front view



Side view



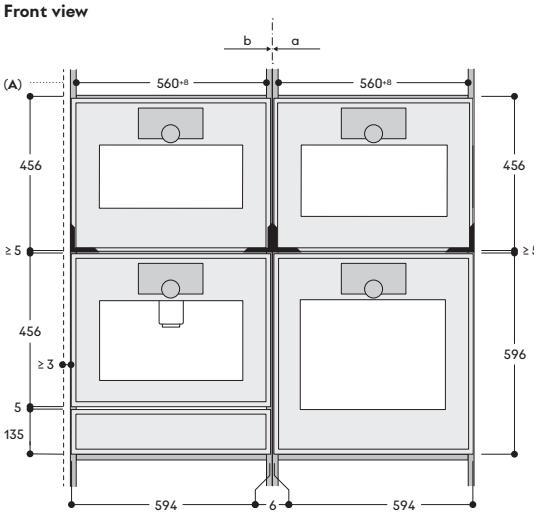
A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf
Intermediate shelf GA 601 010, GA 301 010
Intermediate shelf GA 601 010 with GC above

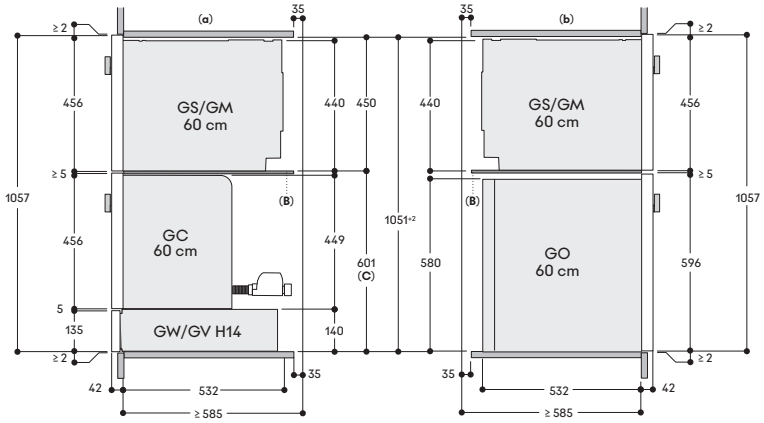
All measurements in mm.

Combination — Cube 60 cm — ECU66_14_H45

Front view



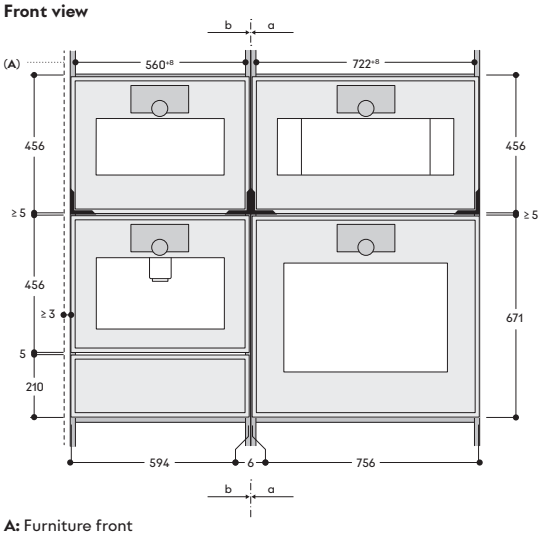
Side view



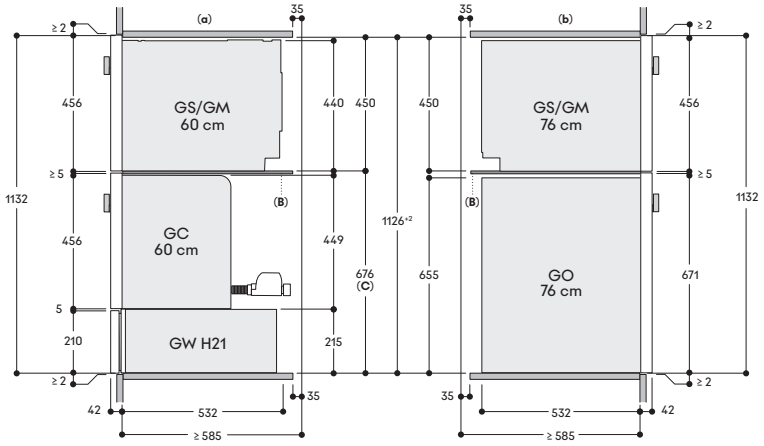
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Cube Mix 60 cm & 76 cm — ECU63_21_H45

Front view



Side view



A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf
Intermediate shelf GA 601 010, GA 301 010
Intermediate shelf GA 601 010 with GC above

All measurements in mm.



Oven Gaggenau Expressive series
GO 480/GO 481

Right-hinged

GO 480 120
Stainless steel behind smoked glass.
Width 76 cm.

Left-hinged

GO 481 120
Stainless steel behind smoked glass.
Width 76 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled, pyrolysis-safe.
1 grill tray, enamelled, pyrolysis- safe with wire rack.
1 plug-in core temperature probe.
1 rotisserie spit.

Special accessories

BA 018 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.

BA 028 110
Air frying tray set.
Incl. air frying tray and 76 cm adapter.

BA 028 115
Baking tray, enamelled.
30 mm deep.

BA 038 105
Wire rack, chromium-plated.
Without opening, with feet.

BA 058 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BS 020 003
Pizza paddle.
Serving and cutting board.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with the pull-out rack BA 018 106.

Highlights
- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user approach.
- Pyrolytic self-cleaning.
- Invisible full surface grill behind enamel.
- 19 heating methods from 30 °C to 300 °C, incl. baking stone function, roaster function, air frying, dehydrating.
- Automatic programmes and setting recommendations.
- Core temperature probe.
- Rotisserie function.
- Net volume 125 litres.

Heating methods / Programmes
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.
160 programmes
(automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 4.5 kW.
Grill can be added briefly for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone and roaster function.
Three-point core temperature probe with cooking time estimation via Home Connect.
Rotisserie spit for grilling from all sides.
Precise temperature control with display of the current temperature.
Rapid heating.
Heated catalyser to clean the oven air.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
5 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

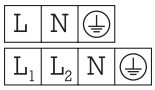
Please read additional information on Gaggenau Home Connect on page 403.

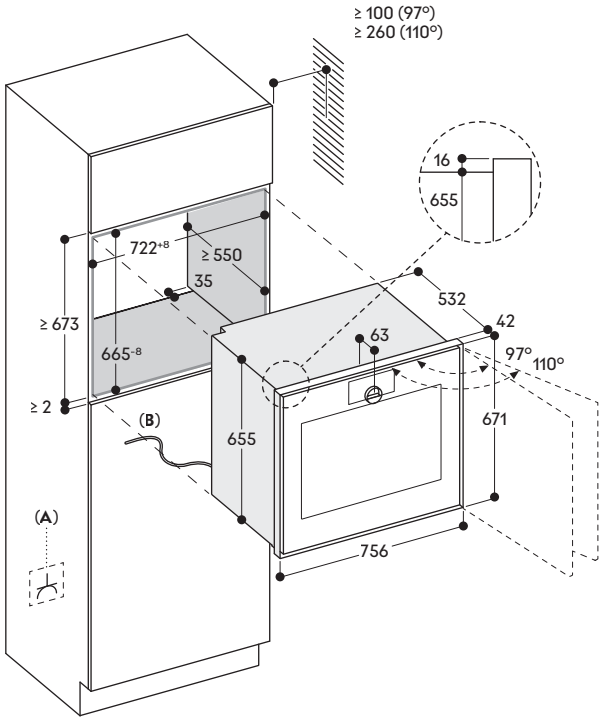
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quintuple glazing.
Cooled housing with temperature protection.

Cleaning
Pyrolysis with minimised odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 6.6 kW.
Connecting cable 1.75 m without plug.





A: Accessible electrical connection
B: Fixed cable

* Available in Q2/2026.

All measurements in mm.



Oven Gaggenau Expressive series
GO 470/GO 471

Right-hinged

GO 470 120
Stainless steel behind smoked glass.
Width 60 cm.

Left-hinged

GO 471 120
Stainless steel behind smoked glass.
Width 60 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled, pyrolysis-safe.
1 grill tray, enamelled, pyrolysis-safe.
1 plug-in core temperature probe.
1 rotisserie spit.

Special accessories

BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.

BA 020 110
Air frying tray.
30 mm deep.

BA 026 116
Baking tray, enamelled
30 mm deep.

BA 026 117
Grill tray, enamelled
38 mm deep.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BS 020 003
Pizza paddle.
Serving and cutting board.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with the pull-out rack BA 016 106.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Pyrolytic self-cleaning.
— Invisible full surface grill behind enamel.
— 19 heating methods from 30 °C to 300 °C, incl. baking stone function, roaster function, air frying, dehydrating.
— Automatic programmes and setting recommendations.
— Core temperature probe.
— Rotisserie function.
— Net volume 77 litres.

Heating methods / Programmes
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.
160 programmes
(automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 3.4 kW.
Grill can be added briefly for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone and roaster function.
Three-point core temperature probe with cooking time estimation via Home Connect.
Rotisserie spit for grilling from all sides.
Precise temperature control with display of the current temperature.
Rapid heating.
Heated catalyser to clean the oven air.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
4 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

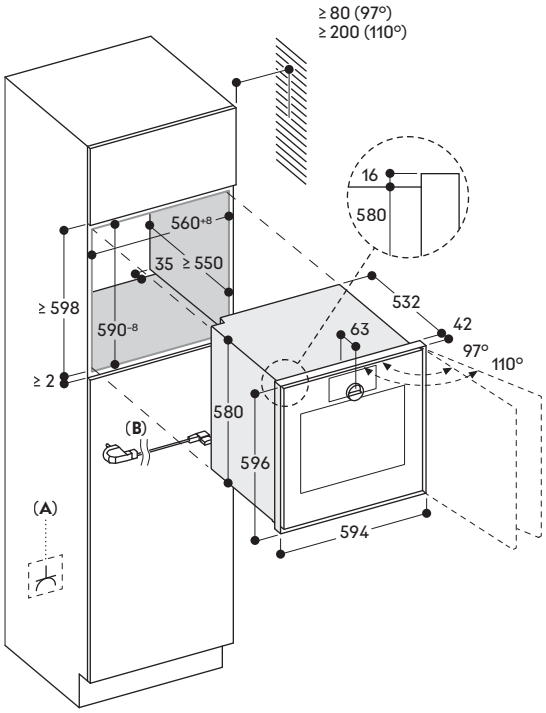
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quintuple glazing.
Cooled housing with temperature protection.

Cleaning
Pyrolysis with minimised odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.68 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B: Cable with or without plug, depending on country

* Available in Q2/2026.

All measurements in mm.



Oven Gaggenau Expressive series
GO 450/GO 451

Right-hinged

GO 450 120
Stainless steel behind smoked glass.
Width 60 cm.

Left-hinged

GO 451 120
Stainless steel behind smoked glass.
Width 60 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled, pyrolysis-safe.
1 grill tray, enamelled, pyrolysis- safe.
1 plug-in core temperature probe.

Special accessories

BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.

BA 020 110
Air frying tray.
30 mm deep.

BA 026 116
Baking tray, enamelled
30 mm deep.

BA 026 117
Grill tray, enamelled
38 mm deep.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BS 020 003
Pizza paddle.
Serving and cutting board.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with the pull-out rack BA 016 106.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Pyrolytic self-cleaning.
— Invisible full surface grill behind enamel.
— 15 heating methods from 30 °C to 300 °C, incl. baking stone function, roaster function, air frying, dehydrating.
— Automatic programmes and setting recommendations.
— Core temperature probe.
— Net volume 77 litres.

Heating methods / Programmes
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.
160 programmes
(automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 3.4 kW.
Grill can be added briefly for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone and roaster function.
Three-point core temperature probe with cooking time estimation via Home Connect.
Precise temperature control with display of the current temperature.
Rapid heating.
Heated catalyser to clean the oven air.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
4 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quintuple glazing.
Cooled housing with temperature protection.

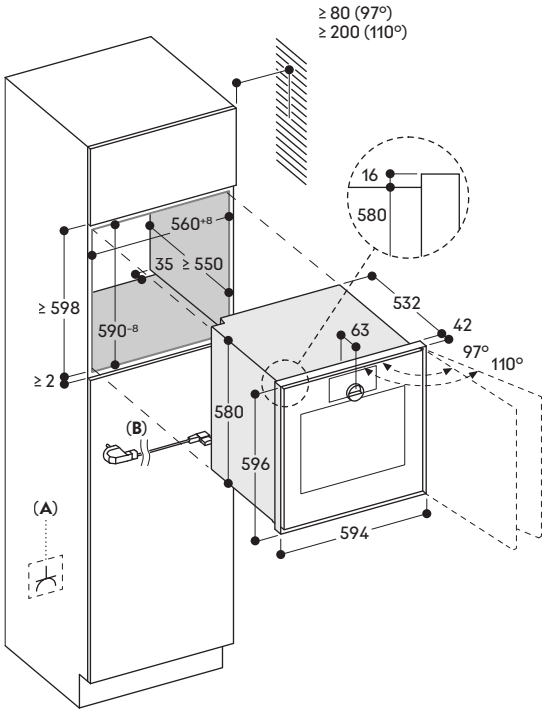
Cleaning
Pyrolysis with minimised odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.68 kW.
Connection cable 1.75 m, pluggable.



* Available in Q2/2026.



A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Combi-steam oven
Gaggenau Expressive series
GS 480/GS 481

Right-hinged

GS 480 120
Stainless steel behind smoked glass.
Width 76 cm.

Left-hinged

GS 481 120
Stainless steel behind smoked glass.
Width 76 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.
1 water inlet hose (3 m).
1 water outlet hose (3 m).
4 cleaning cartridges.

Installation accessories

GA 301 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

CLS 100 40
Cleaning cartridges, set of 4.
For combi-steam ovens.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium. GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Fixed inlet and outlet water connection for convenient handling.
— External steam generation to avoid limescale in the cooking compartment.
— Automatic cleaning with perfect results, also for heavy soiling.
— Hot air 30 °C to 230 °C, freely combinable with humidity levels 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes
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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Steam removal to avoid humidity on furnitures fronts.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

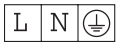
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

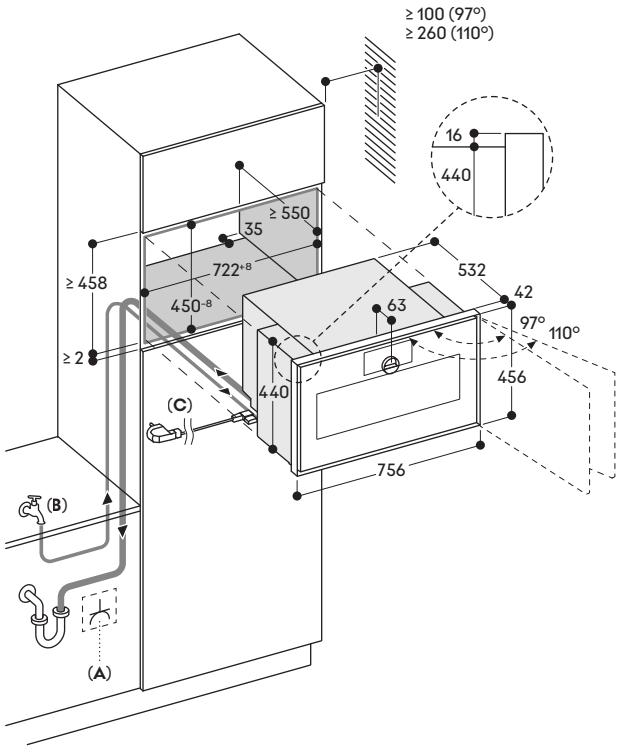
Cleaning
Hygienic stainless steel cooking interior.
Automatic cleaning.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. stainer filter.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").
Inlet and outlet hose can be extended once.
The outlet hose must not be longer than a maximum of 5 m.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories (order as spare part):
Part No. 17002490 Descaling tablets.

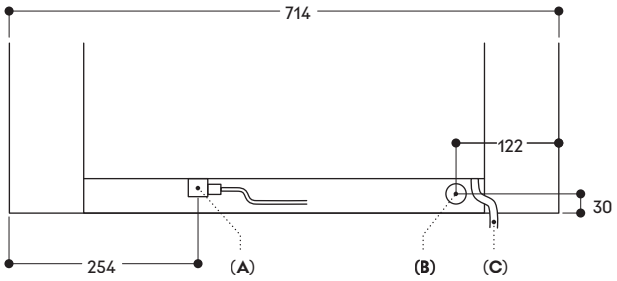
Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 kW.
Only cold water connection.
To allow water detection, softened water must have a conductivity of > 200µS/cm.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose), extendable.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B: Accessible water connection
C: Cable with or without plug, depending on country

View from rear



A: Electric terminal box
B: Water outlet
C: Cold water inlet

All measurements in mm.



Combi-steam oven
Gaggenau Expressive series
GS 470/GS 471

Right-hinged

GS 470 120
Stainless steel behind smoked glass.
Width 60 cm.

Left-hinged

GS 471 120
Stainless steel behind smoked glass.
Width 60 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.
1 water inlet hose (3 m).
1 water outlet hose (3 m).
4 cleaning cartridges.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

CLS 100 40
Cleaning cartridges, set of 4.
For combi-steam ovens.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium. GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Fixed inlet and outlet water connection for convenient handling.
— External steam generation to avoid limescale in the cooking compartment.
— Automatic cleaning with perfect results, also for heavy soiling.
— Hot air 30 °C to 230 °C, freely combinable with humidity levels 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes
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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Steam removal to avoid humidity on furnitures fronts.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

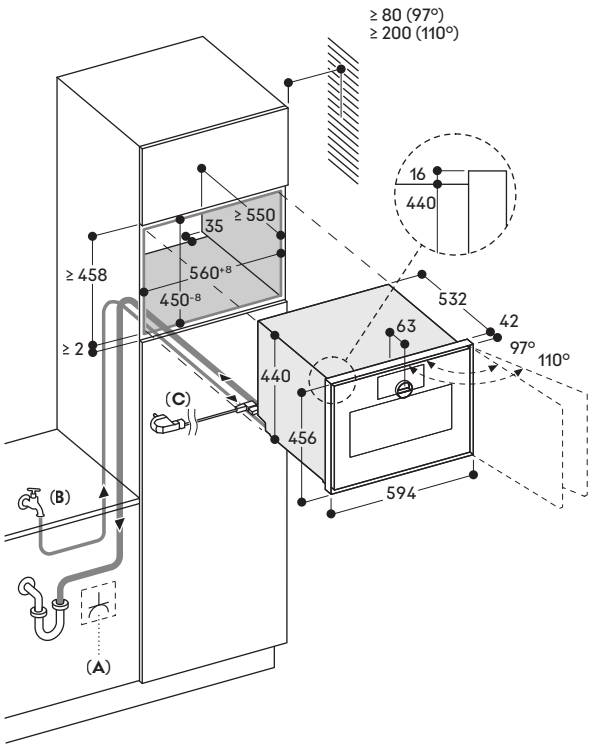
Cleaning
Hygienic stainless steel cooking interior.
Automatic cleaning.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. stainer filter.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing “drainage connection”).
Inlet and outlet hose can be extended once.
The outlet hose must not be longer than a maximum of 5 m.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories (order as spare part):
Part No. 17002490 Descaling tablets.

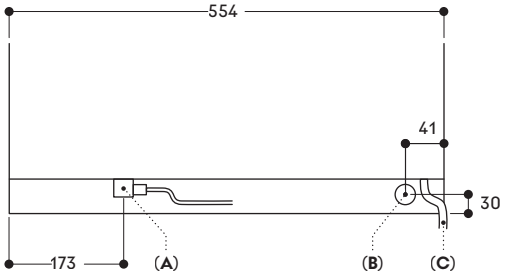
Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 kW.
Only cold water connection.
To allow water detection, softened water must have a conductivity of > 200µS/cm.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4'' (Ø 26.4 mm), extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose), extendable.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Accessible water connection
C: Cable with or without plug, depending on country

View from rear



A: Electric terminal box
B : Water outlet
C: Cold water inlet

All measurements in mm.



Combi-steam oven
Gaggenau Expressive series
GS 450/GS 451

Right-hinged

GS 450 120
Stainless steel behind smoked glass.
Width 60 cm.

Left-hinged

GS 451 120
Stainless steel behind smoked glass.
Width 60 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.
4 cleaning cartridges.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

CLS 100 40
Cleaning cartridges, set of 4.
For combi-steam ovens.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium. GN 2/3, height 165 mm, PFAS free non-stick coating.
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Water tank for fresh and waste water for flexible installation.
— External steam generation to avoid limescale in the cooking compartment.
— Automatic cleaning with perfect results, also for heavy soiling.
— Hot air 30 °C to 230 °C, freely combinable with humidity levels 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes

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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling

Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features

Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
2 removable 1.7 litre water tanks, dishwasher-safe.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Water level warning.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)

Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety

Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel cooking interior.
Automatic cleaning.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. water tank and stainer filter.

Planning notes

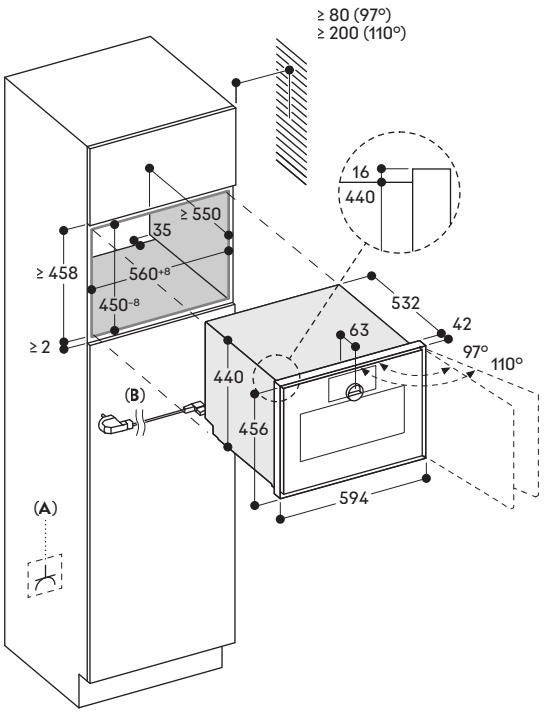
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories (order as spare part):
Part No. 17002490 Descaling tablets.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B: Cable with or without plug, depending on country

All measurements in mm.



Combi-microwave oven
Gaggenau Expressive series
GM 480/GM 481

Right-hinged

GM 480 120
Stainless steel behind smoked glass.
Width 76 cm.

Left-hinged

GM 481 120
Stainless steel behind smoked glass.
Width 76 cm.

Included in the price

1 wire rack.
1 glass tray.

Installation accessories

GA 301 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

Highlights
- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user approach.
- Single operation and combination of microwave and oven.
- Automatic programmes and setting recommendations.
- Net volume 46 litres.

Heating methods / Programmes
Microwave operation with 6 output levels: max. 1000, 600, 450, 360, 180, 90 W.
Oven operation with 9 heating methods:
Hot air from 30 °C to 230 °C,
Grill + circulated air from 30 °C to 230 °C,
Warming up beverages, with max. microwave level,
Warming up meals from 360 W to 600 W,
Dehydrating from 30 °C to 80 °C,
Low temperature cooking from 30 °C to 90 °C + microwave,
Dough proving from 30 °C to 50 °C,
Keeping warm, with special microwave level,
Defrosting from 90 W to 360 W.
Hot air and grill + circulated air freely combinable with microwave output levels 450, 360, 180 and 90 W.
70 programmes
(automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Innowave (inverter technology) for uniform microwave output.
Precise temperature control with display of the current temperature.
Grill can be added briefly in hot air mode for additional browning.
Connection for core temperature probe (oven temperature probe usable).
Programmable automatic door opening at cooking time end to avoid overcooking.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Hot air fan rotates in both directions for ideal heat distribution.
Optimum visibility of the food thanks to side lighting.
2 shelf levels and option of placing the food in suitable accessories directly on the cooking compartment floor.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

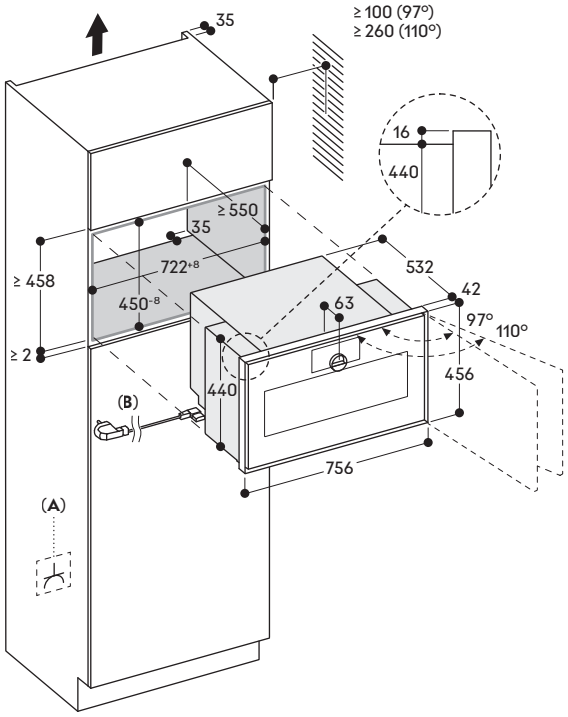
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

Cleaning
Hygienic stainless steel interior with heat resistant glass base.
Cleaning aid programme.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
This appliance is designed for ergonomic installation at a user-friendly height. If the appliance is to be installed underneath a worktop, it is essential to ensure proper ventilation is provided behind the appliance.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Total connected load 2.65 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B: Cable with or without plug, depending on country

All measurements in mm.



Combi-microwave oven
Gaggenau Expressive series
GM 450/GM 451

Right-hinged

GM 450 120
Stainless steel behind smoked glass.
Width 60 cm.

Left-hinged

GM 451 120
Stainless steel behind smoked glass.
Width 60 cm.

Included in the price

1 wire rack.
1 glass tray.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

Highlights

— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Single operation and combination of microwave and oven.
— Automatic programmes and setting recommendations.
— Net volume 46 litres.

Heating methods / Programmes
Microwave operation with 6 output levels: max. 1000, 600, 450, 360, 180, 90 W.
Oven operation with 9 heating methods:
Hot air from 30 °C to 230 °C,
Grill + circulated air from 30 °C to 230 °C,
Warming up beverages, with max. microwave level,
Warming up meals from 360 W to 600 W,
Dehydrating from 30 °C to 80 °C,
Low temperature cooking from 30 °C to 90 °C + microwave,
Dough proving from 30 °C to 50 °C,
Keeping warm, with special microwave level,
Defrosting from 90 W to 360 W.
Hot air and grill + circulated air freely combinable with microwave output levels 450, 360, 180 and 90 W.
70 programmes
(automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Innowave (inverter technology) for uniform microwave output.
Precise temperature control with display of the current temperature.
Grill can be added briefly in hot air mode for additional browning.
Connection for core temperature probe (oven temperature probe usable).
Programmable automatic door opening at cooking time end to avoid overcooking.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Hot air fan rotates in both directions for ideal heat distribution.
Optimum visibility of the food thanks to side lighting.
2 shelf levels and option of placing the food in suitable accessories directly on the cooking compartment floor.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

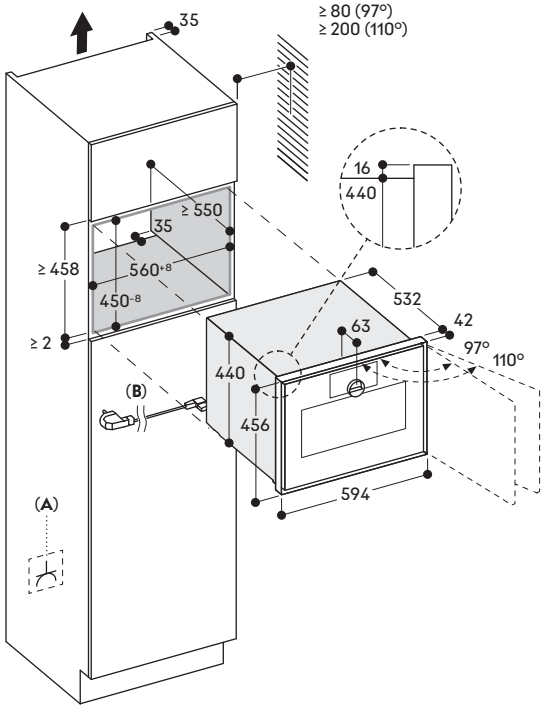
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

Cleaning
Hygienic stainless steel interior with heat resistant glass base.
Cleaning aid programme.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.
This appliance is designed for ergonomic installation at a user-friendly height. If the appliance is to be installed underneath a worktop, it is essential to ensure proper ventilation is provided behind the appliance.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Total connected load 2.65 kW.
Connection cable 1.75 m, pluggable.

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A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Fully automatic coffee machine
Gaggenau Expressive series
GC 461

Left-hinged

GC 461 120
Stainless steel behind smoked glass.
Fixed connection for water supply.
Width 60 cm.

Included in the price

1 assembly screws.
1 test strip.
1 glass milk container.
1 connection hose for milk frother.
1 milk pipe.
1 cleaning cartridge.
1 descaling cartridge.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

GA 022 120
Cleaning cartridge.

GA 022 140
Descaling cartridge.

Highlights

— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Dual operation modes: Classic mode and Barista mode.
— Aroma brewing technology including intelligent strength adjustment for full aroma with every selected beverage size.
— Personalisation function with profiles and favourites.
— Fully automatic cleaning and descaling with cartridges.
— Customizable, dynamic lighting scenarios.
— Electronic grinding level adjustment.
— Electronic fill level control for milk, water and coffee beans for a perfect result.

Type of beverage
Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Doppio.
Coffee / 2 x Coffee.
Coffee large / 2 x Coffee large.
Coffee very large.
Americano / 2 x Americano.
Cold Brew.
Slow Brew.
Coffee pot.
Hot water / 2 x Hot water.
Espresso Macchiato /
2 x Espresso Macchiato.
Flat White / 2 x Flat White.
Cappuccino / 2 x Cappuccino.
Caffe Latte / 2 x Caffe Latte.
Cold Brew Macchiato.
Latte Macchiato / 2 x Latte Macchiato.
Warm milk / 2 x Warm milk.
Milk froth / 2 x Milk froth.

Handling
Full touch display with control ring.
Classic mode for easy beverage preparation with reduced settings for strength, quantity, aroma and milk ratio. The intelligent strength adjustment ensures that each beverage size is always prepared with the desired intensity.
Barista mode for detailed and precise beverage preparation. All relevant brewing parameters such as water and coffee quantity, grinding level, contact time, brewing temperature and milk ratio can be customised according to personal preferences.
Roast level selection: depending on the roast, the optimum, specific settings for the beans used are displayed in barista mode.
Personalisation function for creating up to 10 profiles, each with 10 individualised beverages as favourites.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.
One-touch operation.
Easy access to water tank, milk and coffee bean container behind the door.

Features
Fresh water connection to refill the water tank with fresh water.
Continuous flow heater means no waiting time and constant brewing temperature.
Maintenance-free grinding unit with ceramic discs.
Electronic adjustment of grinding level for easy and precise control of the grinding parameters.
Double grinding and brewing cycles for double cup or for extra strong single beverages.
Height-adjustable beverage dispenser 7 cm to 15 cm.
Beverage dispenser with integrated milk system.
Glass milk container for up to 0.7 litres.
Removable bean container for 400 g with aroma protecting lid.
Removable 2.4 litre water tank.
Water pump with 19 bar pressure.
Electronic replacement indicator for cleaning and descaling cartridges and water filter for timely reordering.
Electronic fill level control for drip tray and container for coffee residue.
Integrated, soft lighting for perfect presentation of every single beverage.
Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

Selected digital services
(Gaggenau Home Connect)
Coffee World: extended choice of coffee specialties from all over the world.
Remote control and monitoring.
Software updates.
Playlist function.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
To protect against water damage throughout the lifetime of the appliance, the tap water connection is equipped with the aqua stop safety system.

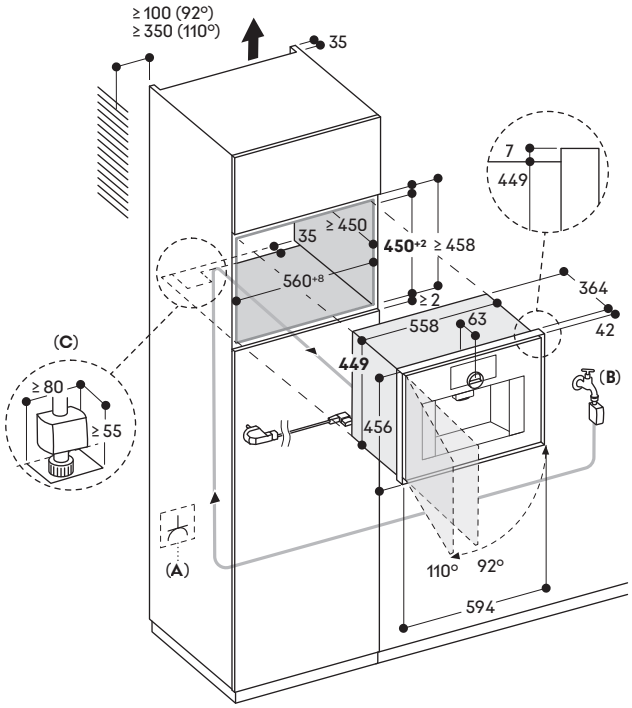
Cleaning
Fully automatic cleaning and descaling with cartridges. Switching to manual cleaning and descaling with tablets possible.
Automatic steam cleaning of the milk system after every milk-based beverage.
Holiday mode to prepare the appliance for longer periods of non-use or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.
Dishwasher-safe milk container.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm
(spare part No. 10020041).
Installation directly above warming drawer possible.
Due to the higher appliance housing (449 mm), every combination with GC needs to be planned cautiously.
For optimum gap dimensions, the full-surface intermediate shelf GA 601 010 is recommended for a vertical combination with other appliances.
Installation above a combi microwave oven is only possible with a standard furniture shelf. The use of the intermediate shelf GA 601 010 is not permitted in this case.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.

Special accessories
(order as spare parts):
Part No. 17000705 Water filter
Part No. 17000706 Water filter, set of 3
Part No. region-specific Descaling tablets
Part No. region-specific Cleaning tablets
Part No. 10020041 Door hinge restrictor (92° opening angle)

Connection
Total connected load 1.5 kW.
Connection cable 1.75 m, pluggable.
Inlet hose 170 cm with 3/4 " (26.4 mm) connection, extendable.





A: Accessible electrical connection
B: Accessible water connection
C: Additional cut-out to pass Aquastop

All measurements in mm.



Fully automatic coffee machine
Gaggenau Expressive series
GC 451

Left-hinged

GC 451 120
Stainless steel behind smoked glass.
Width 60 cm.

Included in the price

1 assembly screws.
1 test strip.
1 glass milk container.
1 connection hose for milk frother.
1 milk pipe.
1 cleaning cartridge.
1 descaling cartridge.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

GA 022 120
Cleaning cartridge.

GA 022 140
Descaling cartridge.

Highlights

— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Dual operation modes: Classic mode and Barista mode.
— Aroma brewing technology including intelligent strength adjustment for full aroma with every selected beverage size.
— Personalisation function with profiles and favourites.
— Fully automatic cleaning and descaling with cartridges.
— Customizable, dynamic lighting scenarios.
— Electronic grinding level adjustment.
— Electronic fill level control for milk, water and coffee beans for a perfect result.

Type of beverage
Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Doppio.
Coffee / 2 x Coffee.
Coffee large / 2 x Coffee large.
Coffee very large.
Americano / 2 x Americano.
Cold Brew.
Slow Brew.
Coffee pot.
Hot water / 2 x Hot water.
Espresso Macchiato /
2 x Espresso Macchiato.
Flat White / 2 x Flat White.
Cappuccino / 2 x Cappuccino.
Caffe Latte / 2 x Caffe Latte.
Cold Brew Macchiato.
Latte Macchiato /
2 x Latte Macchiato.
Warm milk / 2 x Warm milk.
Milk froth / 2 x Milk froth.

Handling
Full touch display with control ring.
Classic mode for easy beverage preparation with reduced settings for strength, quantity, aroma and milk ratio. The intelligent strength adjustment ensures that each beverage size is always prepared with the desired intensity.
Barista mode for detailed and precise beverage preparation. All relevant brewing parameters such as water and coffee quantity, grinding level, contact time, brewing temperature and milk ratio can be customised according to personal preferences.
Roast level selection: depending on the roast, the optimum, specific settings for the beans used are displayed in barista mode.
Personalisation function for creating up to 10 profiles, each with 10 individualised beverages as favourites.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.
One-touch operation.
Easy access to water tank, milk and coffee bean container behind the door.

Features
Continuous flow heater means no waiting time and constant brewing temperature.
Maintenance-free grinding unit with ceramic discs.
Electronic adjustment of grinding level for easy and precise control of the grinding parameters.
Double grinding and brewing cycles for double cup or for extra strong single beverages.
Height-adjustable beverage dispenser 7 cm to 15 cm.
Beverage dispenser with integrated milk system.
Glass milk container for up to 0.7 litres.
Removable bean container for 400 g with aroma protecting lid.
Removable 2.4 litre water tank.
Water pump with 19 bar pressure.
Electronic replacement indicator for cleaning and descaling cartridges and water filter for timely reordering.
Electronic fill level control for drip tray and container for coffee residue.
Integrated, soft lighting for perfect presentation of every single beverage.
Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

Selected digital services
(Gaggenau Home Connect)
Coffee World: extended choice of coffee specialties from all over the world.
Remote control and monitoring.
Software updates.
Playlist function.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.

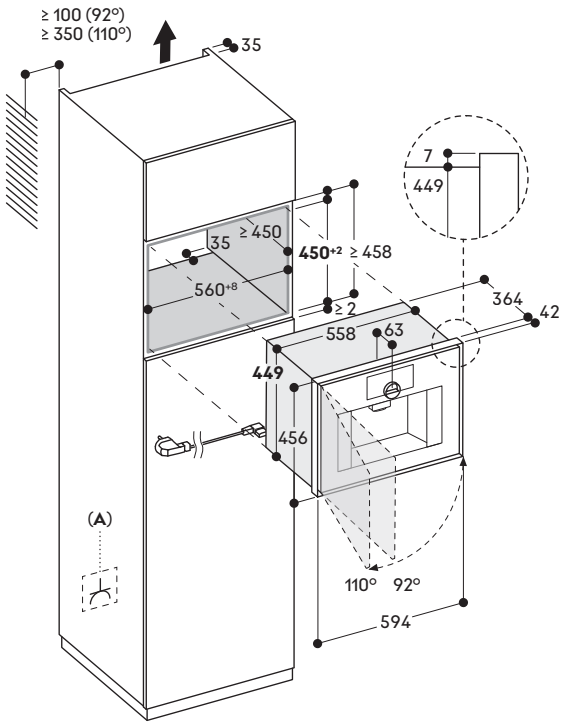
Cleaning
Fully automatic cleaning and descaling with cartridges. Switching to manual cleaning and descaling with tablets possible.
Automatic steam cleaning of the milk system after every milk-based beverage.
Holiday mode to prepare the appliance for longer periods of non-use or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.
Dishwasher-safe milk container.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm
(spare part No. 10020041).
Installation directly above warming drawer possible.
Due to the higher appliance housing (449 mm), every combination with GC needs to be planned cautiously.
For optimum gap dimensions, the full-surface intermediate shelf GA 601 010 is recommended for a vertical combination with other appliances.
Installation above a combi microwave oven is only possible with a standard furniture shelf. The use of the intermediate shelf GA 601 010 is not permitted in this case.

Special accessories
(order as spare parts):
Part No. 17000705 Water filter
Part No. 17000706 Water filter, set of 3
Part No. region-specific Descaling tablets
Part No. region-specific Cleaning tablets
Part No. 10020041 Door hinge restrictor (92° opening angle)

Connection
Total connected load 1.5 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection

All measurements in mm.



Vacuuming drawer
Gaggenau Expressive series
GV 451

GV 451 120
Stainless steel behind smoked glass.
Width 60 cm, Height 14 cm.

Included in the price

50 Vacuuming bag, small.
50 Vacuuming bag, big.
1 Raised vacuuming platform.
1 Adaptor f. vacuuming outside the chamber.
1 Vacuuming hose.
1 Adaptor for bottle plugs.
3 Plugs for vacuuming of bottles.

Highlights
- Integrable in 14 cm high niche.
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm.
- 3 vacuuming levels for vacuuming in the chamber, max. 99%.
- 3 vacuuming levels for vacuuming outside the chamber, max. 90%.
- Automatic connection recognition for vacuuming outside the chamber.
- Handleless drawer.
- Push-to-open function.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming of liquids in bottles outside the chamber.

Handling
Touch key operation.

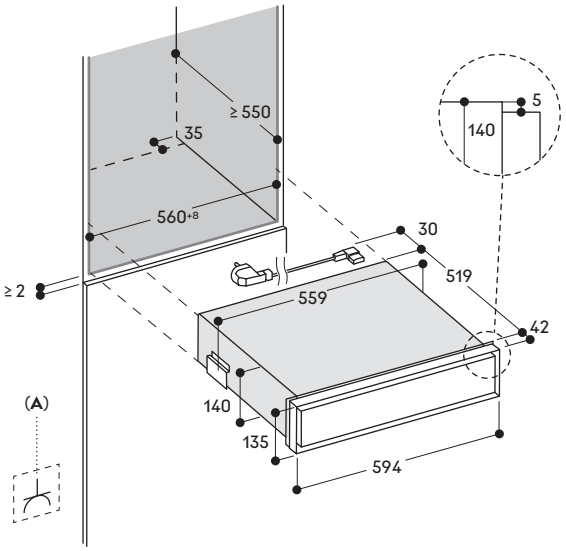
Features
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm × L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm × L 285 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 42 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Special accessories
(order as spare parts):
Part No. 00578813 vacuuming bags, small
Part No. 00578814 vacuuming bags, big.

Connection
Total connected load 0.32 kW.
Connection cable 1.50 m, pluggable.

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A: Accessible electrical connection

All measurements in mm.



Vacuuming drawer
Gaggenau Expressive series
GV 051

GV 051 190
Fully integrated.
Width 60 cm, Height 14 cm.

Included in the price

50 Vacuuming bag, small.
50 Vacuuming bag, big.
1 Raised vacuuming platform.
1 Adaptor f. vacuuming outside the chamber.
1 Vacuuming hose.
1 Adaptor for bottle plugs.
3 Plugs for vacuuming of bottles.

Highlights
— Integrable in 14 cm high niche.
— Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm.
— 3 vacuuming levels for vacuuming in the chamber, max. 99%.
— 3 vacuuming levels for vacuuming outside the chamber, max. 90%.
— Automatic connection recognition for vacuuming outside the chamber.
— Cushioned closing system.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming of liquids in bottles outside the chamber.

Handling
Touch key operation.

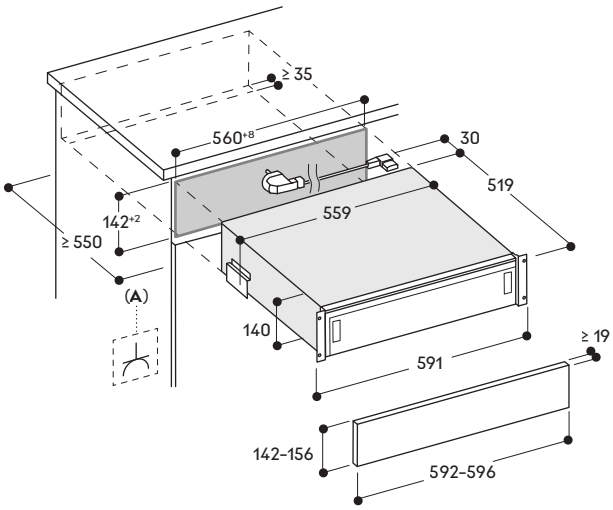
Features
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm × L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm × L 285 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.

Planning notes
Plan the niche without back wall.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
Attention: To open the fully integrated variant, a handle or a recessed grip is necessary.
Front weight up to 3 kg.
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

Special accessories
(order as spare parts):
Part No. 00578813 vacuuming bags, small
Part No. 00578814 vacuuming bags, big.

Connection
Total connected load 0.32 kW.
Connection cable 1.50 m, pluggable.

L N ⏚



A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Expressive series
GW 483

GW 483 120
Stainless steel behind smoked glass.
Width 76 cm, Height 21.5 cm.

Highlights
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 47 litres.
Volume capacity: Dinner service for 10 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions
W 701 mm × H 166 mm × D 405 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible on the frame.
Glass bottom made of safety glass.

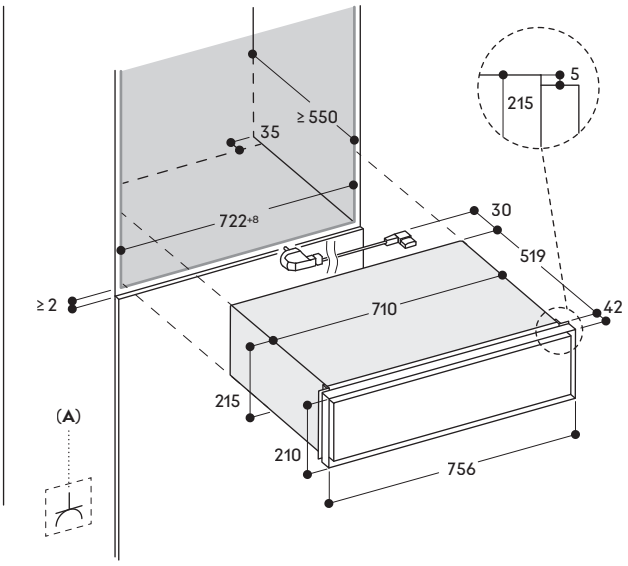
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 42 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Expressive series
GW 452

GW 452 120
Stainless steel behind smoked glass.
Width 60 cm, Height 28 cm.

Included in the price
1 wire rack.

Highlights
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 52 litres.
Additional wire rack creates a second level and extends storage space.
Volume capacity: Dinner service for 12 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W 548 mm × H 232 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible on the frame.
Glass bottom made of safety glass.

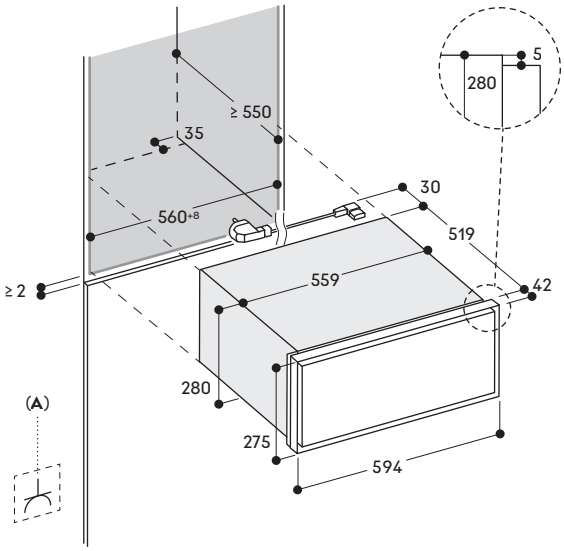
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 42 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 kW.
Connection cable 1.75 m, pluggable.

L N ⏚



A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Expressive series
GW 453

GW 453 120
Stainless steel behind smoked glass.
Width 60 cm, Height 21.5 cm.

Highlights
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 37 litres.
Volume capacity: Dinner service for 8 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W 548 mm × H 166 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible on the frame.
Glass bottom made of safety glass.

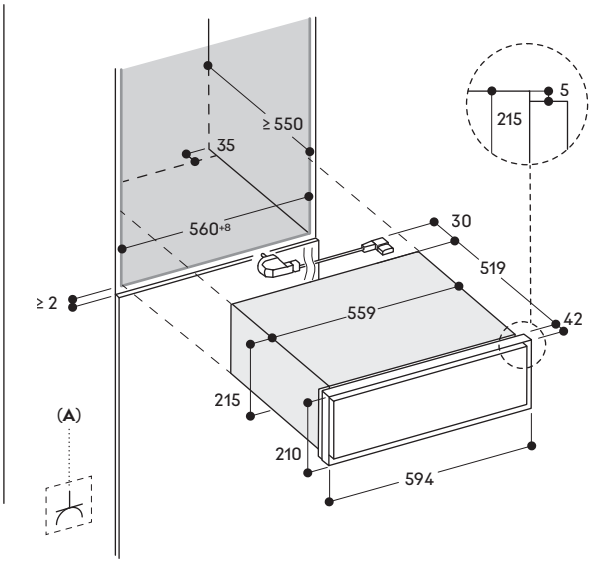
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 42 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 kW.
Connection cable 1.75 m, pluggable.

L N ⏚



A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Expressive series
GW 451

GW 451 120
Stainless steel behind smoked glass.
Width 60 cm, Height 14 cm.

Highlights
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W 548 mm × H 92 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible on the frame.
Glass bottom made of safety glass.

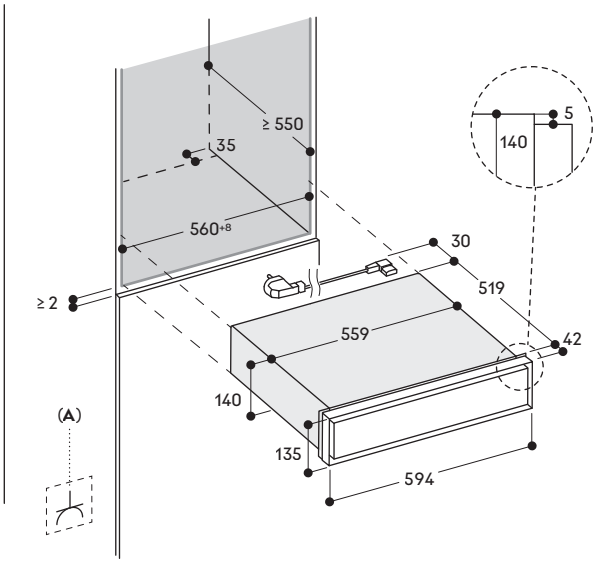
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 42 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Expressive series
GW 051

GW 051 190
Fully integrated.
Width 60 cm, Height 14. cm.

Highlights
- Integrable in 14 cm high niche.
- Bright interior lighting.
- Cushioned closing system.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

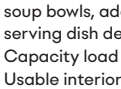
Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W 548 mm × H 92 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Glass bottom made of safety glass.

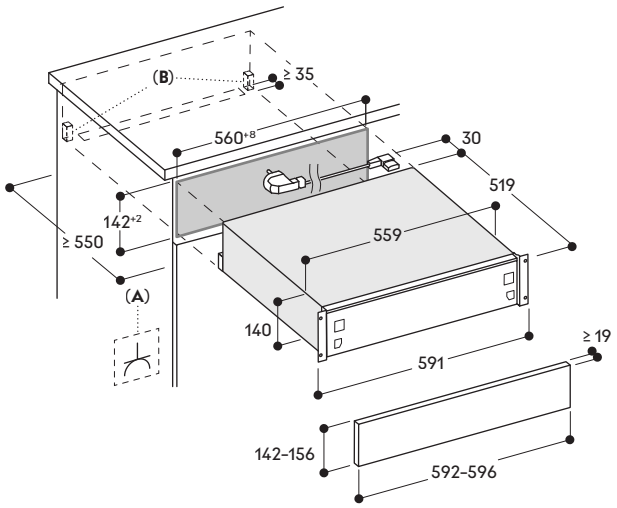
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
Attention: To open the fully integrated variant, a handle or a recessed grip is necessary.
Front weight up to 3 kg.
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 kW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Anti tilting

All measurements in mm.

Accessories and special accessories Gaggenau Expressive series

BA 010 301
Triple pull-out rail for combi-steam oven.



BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.



BA 018 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.



BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.



BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.



BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

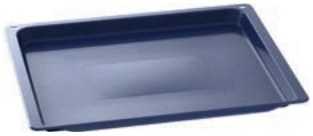


BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.



BA 026 116
Baking tray, enamelled.
30 mm deep.

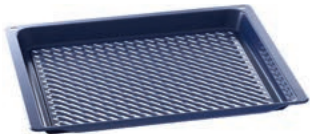
BA 026 117
Grill tray, enamelled.
38 mm deep.



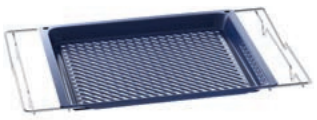
BA 028 115
Baking tray, enamelled.
30 mm deep.



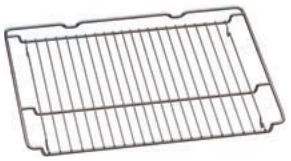
BA 020 110
Air frying tray.
30 mm deep.



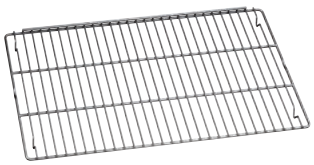
BA 028 110
Air frying tray set.
Incl. air frying tray and 76 cm adapter.



BA 036 106
Wire rack, chromium-plated.



BA 038 105
Wire rack, chromium-plated.



BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.



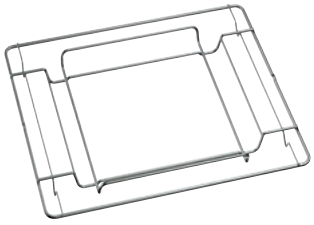
BA 058 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.



BS 020 003
Pizza paddle.
Serving and cutting board.



GN 010 330
Adapter for gastronorm insert and roaster.



GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.



GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.



GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.



GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.



* Available in Q2/2026.

BA 046 118
Glass tray.
24 mm deep.



GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.
For ovens with roaster function in combination with the pull-out rack BA 016 106 or BA 018 106 and for combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (pull-out rack and adapter to be ordered separately).



CL S10 040
Cleaning cartridges, set of 4.
For Combi-steam oven.



GZ 010 011
Extension for water inlet and outlet (2 m long).



BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.



GA 022 120
Cleaning cartridge.
Suitable for Gaggenau fully automatic coffee machines with automatic cleaning.
Prolonged appliance lifespan through effective removal of coffee oils from the brewing unit.



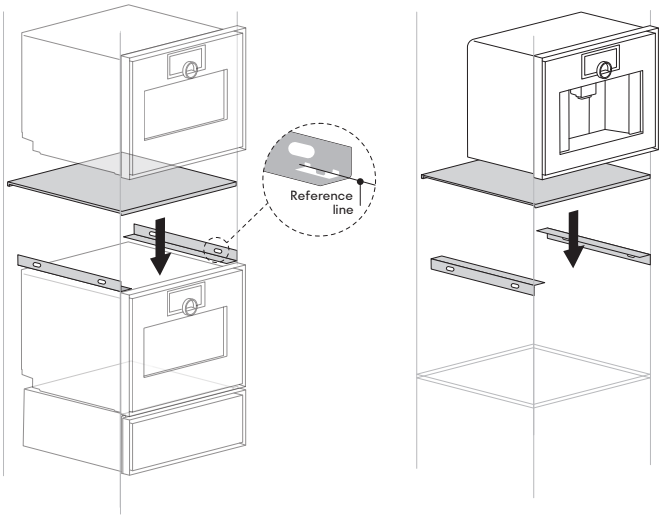
GA 022 140
Descaling cartridge.
Suitable for Gaggenau fully automatic coffee machines with automatic descaling.
Thorough removal of limescale deposits without effort.



GA601010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

GA301010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

GA601010 / GA301010



Accessories and special accessories Gaggenau Expressive series



			Oven
			GO 480/GO 481
Baking tray, enamelled			
	BA 026 116	30 mm deep.	
	BA 026 117	38 mm deep.	
	BA 028 115	30 mm deep.	•/○
Pull-out rack			
	BA 016 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	
	BA 018 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	○
	BA 010 301	Triple pull-out rail for combi-steam oven.	
Baking stone			
	BA 056 134	Incl. baking stone support and pizza paddle.	
	BA 058 134	Incl. baking stone support and pizza paddle.	○
Pizza paddle			
	BS 020 003	Serving and cutting board.	○
Cooking tray, steam oven			
	BA 020 361	Cooking tray, stainless steel, unperforated, 46 mm deep, 5,4 l.	
	BA 020 370	Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.	
	BA 020 382	Cooking tray, PFAS free non-stick coating, unperforated, 46 mm deep, 5,4 l.	
	BA 020 391	Cooking tray, PFAS free non-stick coating, perforated, 40 mm deep, 5 l.	
	GN 114 130	GN 1/3, unperforated, 40 mm deep, 1,5 l.	
	GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l.	
	GN 124 130	GN 1/3, perforated, 40 mm deep, 1,5 l.	
	GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l.	
Gastronorm roaster, cast aluminium			
	GN 340 231	GN 2/3, height 165 mm, PFAS free non-stick coating. For ovens and pull-out rack BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (See also page 400).	○
	GN 010 330	Adapter for gastronorm insert.	
Glass tray			
	BA 046 118	24 mm deep.	
Wire rack			
	BA 036 106	No opening, with feet.	
	BA 038 105	No opening, with feet.	•/○
Air frying tray			
	BA 028 110	In combination with air frying mode.	○
Core temperature probe			
	BA 010 050	Three-Point core temperature probe.	•
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4.	
	Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.	
	GA 022 120	Cleaning cartridge.	
	GA 022 140	Descaling cartridge.	
	Part No. 17000705	Water-filter cartridge.	
	Part No. 17000706	Water-filter cartridge, set of 3.	
	Part No. is region-specific	Descaling tablets available via customer service.	
	Part No. is region-specific	Cleaning tablets available via customer service.	
Vacuuming bags			
	Part No. 00578813	Vacuuming bags, small, 180 mm × 280 mm.	
	Part No. 00578814	Vacuuming bags, large, 240 mm × 350 mm.	
Water connection			
	GZ 010 011	Extension for water inlet and outlet hose.	
Adjustable intermediate shelf			
	GA 301 010	For 76 cm vertical combination.	
	GA 601 010	For 60 cm vertical combination.	

• Standard. ○ Special accessory. * Available in Q2/2026.

				
Oven	**Oven**	**Combi-steam oven**	**Combi-steam oven**	**Combi-steam oven**
GO 470/GO 471	GO 450/GO 451	GS 480/GS 481	GS 470/GS 471	GS 450/GS 451
•/○	•/○			
•/○	•/○			
○	○			
		○	○	○
○	○			
○	○			
		•/○	•/○	•/○
		•/○	•/○	•/○
		○	○	○
		○	○	○
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○	○	○	○	○
		○	○	○
○	○	○	○	○
•/○	•/○			
•	•	○	○	○
		•/○	•/○	•/○
		○	○	○
		○	○	
		○		
			○	○

Accessories and special accessories Gaggenau Expressive series



		Combi-microwave oven
		GM 480/GM 481
Baking tray, enamelled		
BA 026 116	30 mm deep.	
BA 026 117	38 mm deep.	
BA 028 115	30 mm deep.	
Pull-out rack		
BA 016 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	
BA 018 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	
BA 010 301	Triple pull-out rail for combi-steam oven.	
Baking stone		
BA 056 134	Incl. baking stone support and pizza paddle.	
BA 058 134	Incl. baking stone support and pizza paddle.	
Pizza paddle		
BS 020 003	Serving and cutting board.	
Cooking tray, steam oven		
BA 020 361	Cooking tray, stainless steel, unperforated, 46 mm deep, 5,4 l.	
BA 020 370	Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.	
BA 020 382	Cooking tray, PFAS free non-stick coating, unperforated, 46 mm deep, 5,4 l.	
BA 020 391	Cooking tray, PFAS free non-stick coating, perforated, 40 mm deep, 5 l.	
GN 114 130	GN 1/3, unperforated, 40 mm deep, 1,5 l.	
GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l.	
GN 124 130	GN 1/3, perforated, 40 mm deep, 1,5 l.	
GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l.	
Gastronorm roaster, cast aluminium		
GN 340 231	GN 2/3, height 165 mm, PFAS free non-stick coating. For ovens and pull-out rack BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (See also page 400).	
GN 010 330	Adapter for gastronorm insert.	
Glass tray		
BA 046 118	24 mm deep.	•/○
Wire rack		
BA 036 106	No opening, with feet.	•/○
BA 038 105	No opening, with feet.	
Air frying tray		
BA 028 110	In combination with air frying mode.	
Core temperature probe		
BA 010 050	Three-Point core temperature probe.	○
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4.	
Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.	
GA 022 120	Cleaning cartridge.	
GA 022 140	Descaling cartridge.	
Part No. 17000705	Water-filter cartridge.	
Part No. 17000706	Water-filter cartridge, set of 3.	
Part No. is region-specific	Descaling tablets available via customer service.	
Part No. is region-specific	Cleaning tablets available via customer service.	
Vacuuming bags		
Part No. 00578813	Vacuuming bags, small, 180 mm × 280 mm.	
Part No. 00578814	Vacuuming bags, large, 240 mm × 350 mm.	
Water connection		
GZ 010 011	Extension for water inlet and outlet hose.	
Adjustable intermediate shelf		
GA 301 010	For 76 cm vertical combination.	○
GA 601 010	For 60 cm vertical combination.	

• Standard. ○ Special accessory. * Available in Q2/2026.

							
Combi-microwave oven	**Fully automatic coffee machine**	**Fully automatic coffee machine**	**Vacuming drawer**	**Culinary warming drawer**	**Culinary warming drawer**	**Culinary warming drawer**	**Culinary warming drawer**
GM 450/GM 451	GC 461	GC 451	GV 451/GV051	GW 483/GW 083	GW452	GW451/GW 051	GW453

Ovens Gaggenau Expressive series

				
Appliance type		**Oven**	**Oven**	**Oven**
Side-opening door right-hinged / left-hinged		GO 480/GO 481	GO 470/GO 471	GO 450/GO 451
Stainless steel behind smoked glass		GO 480/481 120	GO 470/471 120	GO 450/451 120
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W × H × D [1]	(mm)	756 × 671 × 532	594 × 596 × 532	594 × 596 × 532
Door panel extension from furniture cavity	(mm)	42	42	42
Niche dimensions W × H × D	(mm)	722 × 657 × 550	560 × 590 × 550	560 × 590 × 550
Net weight	(kg)	81	59	57
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)				
Net volume	(l)	125	77	77
Number of cooking compartments		1	1	1
Interior dimensions W × H × D	(mm)	654 × 469 × 408	492 × 386 × 408	492 × 386 × 408
Energy efficiency class with hot air eco				
Energy Efficiency Index (EEI)		88	83.9	83.9
Energy consumption with top + bottom heat	(kWh)	1.79	1.4	1.4
Energy consumption with hot air eco	(kWh)	0.95	0.73	0.73
Heat source		electric	electric	electric
Heating methods / programmes				
Temperature range	(°C)	30–300	30–300	30–300
Hot air plus / hot air eco / top + bottom heat		•/•/•	•/•/•	•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•	•/•/•	•/•/•
Top + 1/3 bottom heat		•	•	—
Bottom heat + 1/3 top heat		•	•	—
Hot air + 1/3 bottom heat		•	•	—
Grill / grill + circulated air		•/•	•/•	•/•
Air frying		•	•	•
Baking stone function		•	•	•
Roaster function		•	•	•
Moist baking		•	•	•
Dough proving / defrosting / dehydration		•/•/•	•/•/•	•/•/•
Keeping warm		•	•	—
Option to save favourites		•	•	•
Automatic programmes / setting recommendations		•/•	•/•	•/•
Handling				
Electronic door opening		•	•	•
Door opening angle		110°	110°	110°
Full touch display /control ring		•/•	•/•	•/•
Display languages	(no.)	42	42	42
Info texts		•	•	•
Animated quick guides		•	•	•
User detection		•	•	•
Features				
Cooking time / cooking time end / count-up timer		•/•/•	•/•/•	•/•/•
Long-term timer		•	•	•
Actual temperature display		•	•	•
Rapid heating		•	•	•
Full surface grill behind enamel		•	•	•
Interior lighting		lateral	lateral	lateral
Shelf levels	(no.)	5	4	4
Heated catalyser		•	•	•
Digital services (Gaggenau Home Connect) via WiFi [2]		•	•	•
Accessories				
Enamelled baking tray		1	1	1
Enamelled grill tray		1	1	1
Size of largest baking tray	(cm²)	1.780	1.290	1.290
Wire rack		1	1	1
Three-point core temperature probe		•	•	•
Rotisserie spit		•	•	—
Safety				
Child lock / electronic door lock		•/•	•/•	•/•
Safety shut-off		•	•	•
Thermally insulated door with multiple glazing		5-fold	5-fold	5-fold
Cooled housing with temperature protection		•	•	•
Cleaning				
Pyrolysis		•	•	•
Connection				
Total connected load	(kW)	6.6	3.68	3.68

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Combi-steam ovens Gaggenau Expressive series

				
Appliance type		**Combi-steam oven**	**Combi-steam oven**	**Combi-steam oven**
Side-opening door right-hinged / left-hinged		GS 480/GS 481	GS 470/GS 471	GS 450/GS 451
Stainless steel behind smoked glass		GS 480/481 120	GS 470/471 120	GS 450/451 120
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W × H × D [1]	(mm)	756 × 456 × 532	594 × 456 × 532	594 × 456 × 532
Door panel extension from furniture cavity	(mm)	42	42	42
Niche dimensions W × H × D	(mm)	722 × 450 × 550	560 × 450 × 550	560 × 450 × 550
Net weight	(kg)	52	46	46
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)				
Net volume	(l)	50	50	50
Number of cooking compartments		1	1	1
Interior dimensions W × H × D	(mm)	504 × 246 × 406	504 × 246 × 406	504 × 246 × 406
Energy efficiency class with hot air				
Energy Efficiency Index (EEI)		94.7	94.7	94.7
Energy consumption with hot air	(kWh)	0.72	0.72	0.72
Heat source		electric	electric	electric
Heating methods / programmes				
Temperature range	(°C)	30–230	30–230	30–230
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		•	•	•
Grill level 1 + humidity		•	•	•
Grill level 2 + humidity		•	•	•
Grill + circulated air		•	•	•
Dough proving		•	•	•
Defrosting		•	•	•
Regenerating		•	•	•
Keeping warm		•	•	•
Option to save favourites		•	•	•
Automatic programmes / setting recommendations		•/•	•/•	•/•
Handling				
Electronic door opening		•	•	•
Door opening angle		110°	110°	110°
Full touch display /control ring		•/•	•/•	•/•
Display languages	(no.)	42	42	42
Info texts		•	•	•
Animated quick guides		•	•	•
User detection		•	•	•
Features				
Fixed inlet and outlet water connection		•	•	–
Water tank for fresh and waste water		–	–	•
Cooking time / cooking time end / count-up timer		•/•/•	•/•/•	•/•/•
Long-term timer		•	•	•
Actual temperature display		•	•	•
Steam removal / misting		•/•	•/•	–/•
Automatic boiling point detection		•	•	•
Connection for core temperature probe		•	•	•
Full surface grill behind glass ceramic		•	•	•
Side interior lighting		•	•	•
Shelf levels	(no.)	3	3	3
Digital services (Gaggenau Home Connect) via WiFi [2]		•	•	•
Accessories				
Size of largest baking tray	(cm²)	1.300	1.300	1.300
Cooking tray, stainless steel, 40 mm, perforated		1	1	1
Cooking tray, stainless steel, 46 mm, unperforated		1	1	1
Wire rack		1	1	1
Cleaning cartridge	(no.)	4	4	4
Descaling tablets		Part No. 17002490	Part No. 17002490	Part No. 17002490
Safety				
Child lock / electronic door lock		•/•	•/•	•/•
Safety shut-off		•	•	•
Thermally insulated door with multiple glazing		3-fold	3-fold	3-fold
Cooled housing with temperature protection		•	•	•
Cleaning				
Automatic cleaning / Cleaning aid		•/•	•/•	•/•
Automatic descaling / Drying programme		•/•	•/•	•/•
Connection				
Total connected load	(kW)	3.15	3.15	3.15

• Standard. – Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Combi-microwave ovens Gaggenau Expressive series





Appliance type		Combi-microwave oven	Combi-microwave oven
Side-opening door right-hinged / left-hinged		GM 480 / GM 481	GM 450 / GM 451
Stainless steel behind smoked glass		GM 480/481 120	GM 450/451 120
Dimensions			
Width	(cm)	76	60
Appliance dimensions W × H × D[1]	(mm)	756 × 456 × 532	594 × 456 × 532
Door panel extension from furniture cavity	(mm)	42	42
Niche dimensions W × H × D	(mm)	722 × 450 × 550	560 × 450 × 550
Net weight	(kg)	48	42
Volume			
Capacity	(l)	46	46
Interior dimensions W × H × D	(mm)	493 × 231 × 402	493 × 231 × 402
Heating methods / Programmes			
Maximum microwave output	(W)	1,000	1,000
Microwave output levels	(no.)	6	6
Hot air with temperature range	(°C)	30–230	30–230
Grill + circulated air with temperature range	(°C)	30–230	30–230
Warming up beverages	(W)	Max. (1000)	Max. (1000)
Warming up meals with microwave range	(W)	360–600	360–600
Dehydrating with temperature range	(°C)	30–80	30–80
Low temperature cooking with temperature range	(°C)	30–90	30–90
Dough proving with temperature range	(°C)	30–50	30–50
Keeping warm	(W)	50	50
Defrosting with microwave range	(W)	90–360	90–360
Maximum microwave output for combination with oven	(W)	450	450
Option to save favourites	(no.)	30	30
Automatic programmes / setting recommendations	(no.)	19 / 51	19 / 51
Handling			
Electronic door opening		•	•
Door opening angle		110°	110°
Full touch display /control ring		•/•	•/•
Display languages	(no.)	42	42
Info texts		•	•
Animated quick guides		•	•
User detection		•	•
Features			
Innowave		•	•
Cooking time, cooking time end, count-up timer		•/•/•	•/•/•
Long-term timer		•	•
Actual temperature display		•	•
Connection for core temperature probe		•	•
Side interior lighting		•	•
Shelf levels	(no.)	2	2
Digital services (Gaggenau Home Connect) via WiFi [2]		•	•
Accessories			
Glass tray		•	•
Wire rack		•	•
Safety			
Child lock		•	•
Electronic door lock		•	•
Door control switch		•	•
Safety shut-off		•	•
Thermally insulated door with multiple glazing		3-fold	3-fold
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning aid programme		•	•
Stainless steel interior with heat resistant glass base		•	•
Connection			
Total connected load	(kW)	2.65	2.65

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fully automatic coffee machines Gaggenau Expressive series





Appliance type		Fully automatic coffee machine	Fully automatic coffee machine
Stainless steel behind smoked glass		GC 461	GC 451
Dimensions			
Width	(cm)	60	60
Appliance dimensions W × H × D[1]	(mm)	594 × 456 × 364	594 × 456 × 364
Door panel extension from furniture cavity	(mm)	42	42
Niche dimensions W × H × D	(mm)	560 × 450 × 450	560 × 450 × 450
Net weight	(kg)	26	25
Typ of beverage			
Ristretto / 2 × Ristretto		•	•
Espresso / 2 × Espresso		•	•
Doppio		•	•
Coffee / 2 × coffee		•	•
Coffee large / 2 × Coffee large		•	•
Coffee very large		•	•
Americano / 2 × Americano		•	•
Cold Brew		•	•
Slow Brew		•	•
Coffee pot		•	•
Hot water / 2 × Hot water		•	•
Espresso Macchiato / 2 × Espresso Macchiato		•	•
Flat White / 2 × Flat White		•	•
Cappuccino / 2 × Cappuccino		•	•
Caffe Latte / 2 × Caffe Latte		•	•
Cold Brew Macchiato		•	•
Latte Macchiato / 2 × Latte Macchiato		•	•
Warm milk / 2 × Warm milk		•	•
Milk froth / 2 × Milk froth		•	•
Handling			
Electronic door opening		—	—
Door opening angle		110°	110°
Full touch display /control ring		•/•	•/•
Display languages	(no.)	42	42
Info texts		•	•
Animated quick guides		•	•
User detection		•	•
Personalisation function with profiles and favourites	(No. Profiles /No. Favourites)	10 / 10 per each profile	10 / 10 per each profile
Operation modes		Classic / Barista	Classic / Barista
Height adjustable beverage dispenser up to	(cm)	15	15
Programmable basic settings			
— Start screen		Classic mode, Favourites or Barista mode	Classic mode, Favourites or Barista mode
— Lighting scenarios		•	•
— Capacity unit	(ml/fl.oz.)	•	•
— Water tank filling		Automatic or Manual	—
— Cleaning & Descaling		Automatic or Manual	Automatic or Manual
— Descaling start time		•	•
— Standby after	(min, h)	5 min to 180 min	5 min to 180 min
— Water hardness	(No. of levels)	4	4
Features			
Fresh water connection to refill the water tank		•	—
Aroma brewing technology with intelligent strength adjustment		•	•
Grinding unit with ceramic discs		•	•
Continuous flow heater		•	•
Pump pressure	(bar)	19	19
Integrated milk system		•	•
Glass milk container	(l)	0.7	0.7
Milk scale		•	•
Bean container	(g)	400	400
Grinding level control		Electronic	Electronic
Volume of adjustable brewing chamber	(g)	5 to 14	5 to 14
Double grinding and brewing cycles for extra intensity for one beverage		•	•
Double grinding and brewing cycles for two beverages		•	•
Removable water tank	(l)	2.4	2.4
Electronic replacement indicator for cleaning and descaling cartridge		•/•	•/•
Electronic replacement indicator for water filter		•	•
Electronic fill level control for milk, water and coffee beans		•	•
Electronic fill level control for drip tray and coffee residue container		•	•
Integrated LED lighting		•	•
Digital services (Gaggenau Home Connect) via WiFi.[2]		•	•
Safety			
Child lock		•	•
Aqua stop with guarantee		•	—
Cleaning			
Fully automatic cleaning with cartridge		•	•
Fully automatic descaling with cartridge		•	•
Switching to cleaning and descaling with tablets possible		•	•
Fully automatic rinse programme when switching on/off		•/•	•/•
Automatic quick rinsing of milk system		•	•
Emptying programme to prepare the appliance for holiday or transportation		•	•
Empty-grinding function, if using a new type of beans		•	•
Removable brewing unit		•	•
Coffee residue container and drip tray removable and dishwasher-safe		•	•
Beverage dispenser removable and dishwasher-safe		•	•
Milk container dishwasher-safe		•	•
Option to install a water filter in the water tank		•	•
Connection			
Total connected load	(kW)	1.5	1.5
Fixed inlet water connection		•	—

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Vacuuming drawers Gaggenau Expressive series



Appliance type		Vacuuming drawer
Stainless steel-backed smoked glass front		GV 451 120
Fully integrated		GV 051 190
Dimensions		
Width	(cm)	60
Height	(cm)	14
Appliance dimensions W × H × D[1]	(mm)	559 × 140 × 519
Door panel extension from furniture cavity	(mm)	42
Niche dimensions W × H × D	(mm)	560 × 140 × 550
Net weight	(kg)	32 / 30
Volume		
Net volume	(l)	7
Interior dimensions W × H × D	(mm)	350 × 95 × 285
Maximum size of vacuuming bags W × L	(mm)	350 × 240
Usage		
Vacuuming levels		3, max. 99%
Heat-sealing levels		3
Vacuuming of bags and containers		•
Vacuuming of vacuuming containers and bottles		•
Vacuuming of liquids		•
Drying program for vacuuming pump		•
Handling		
Sensor Control		•
Handleless drawer		•[2]
Push-to-open-function		•[3]
Features		
Stainless steel vacuuming chamber		•
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover		•
Sealing bar, non-stick, removable		•
Raised vacuuming platform		•
Connection with tube for vacuuming outside the chamber		•
Utility space in vacuuming chamber, W × L	(mm)	210 × 285
Membrane avoiding reflow of liquids during external vacuuming		•
Vacuuming bags, small, 180 mm × 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm × 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs		•
Connection		
Total connected load	(kW)	0.32

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] Attention: To open the fully integrated variant, a handle or a recessed grip is necessary. [3] Fully integrated drawer only with cushioned closing system.

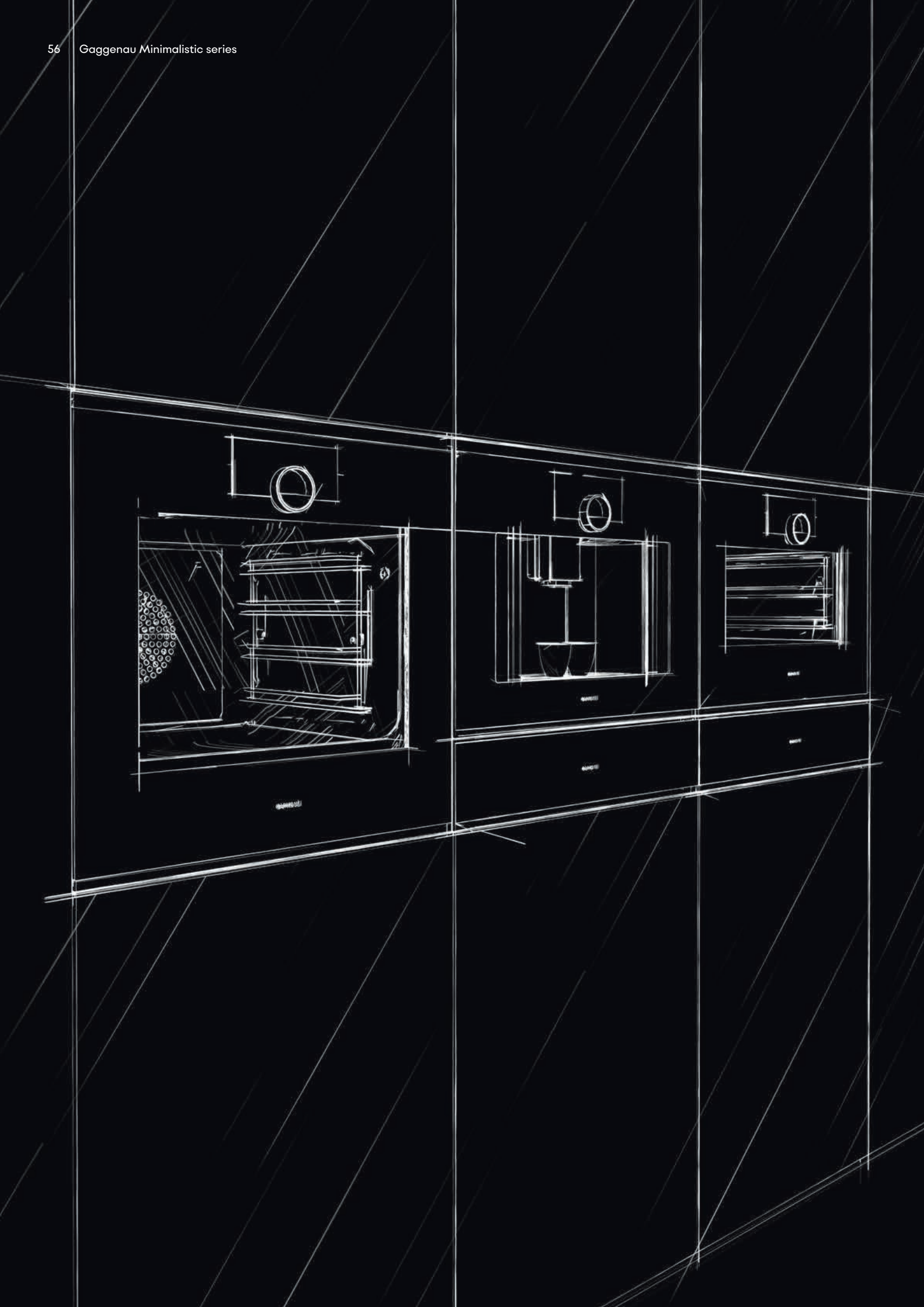
Culinary warming drawers Gaggenau Expressive series






Appliance type		Culinary warming drawer	Culinary warming drawer	Culinary warming drawer	Culinary warming drawer
Stainless steel-backed smoked glass front		GW 483 120	GW 452 120	GW 453 120	GW 451 120
Fully integrated					GW 051 190
Dimensions					
Width	(cm)	76	60	60	60
Height	(cm)	21.5	28	21.5	14
Appliance dimensions W × H × D[1]	(mm)	710 × 215 × 519	559 × 280 × 519	559 × 215 × 519	559 × 140 × 519
Door panel extension from furniture cavity	(mm)	42	42	42	42
Niche dimensions W × H × D	(mm)	722 × 215 × 550	560 × 280 × 550	560 × 215 × 550	560 × 140 × 550
Net weight	(kg)	28	26	23	20 / 18
Volume					
Net volume	(l)	47	52	37	20
Interior dimensions W × H × D	(mm)	701 × 166 × 405	548 × 232 × 410	548 × 166 × 410	548 × 92 × 410
Number of table settings	(no.)	10	12	8	6
Heating methods					
Preheating of small beverage containers/cups.		•	•	•	•
Warming cookware/plates		•	•	•	•
Keeping meals warm		•	•	•	•
Low-temperature cooking		•	•	•	•
Direct temperature control		•	•	•	•
Temperature range 30 °C to 80 °C	(temperature levels)	6	6	6	6
Further heating methods via App		•	•	•	•
Handling					
Touch key operation		•	•	•	•
Status indicator, visible in the glass front		•	•	•	•
Time setting via App		•	•	•	•
Handleless drawer		•	•	•	•[2]
Push-to-open function		•	•	•	•[3]
Gaggenau Home Connect		•	•	•	•
Features					
Interior light		•	•	•	•
Maximum load	(kg)	25	25	25	25
Stainless steel interior with glass bottom		•	•	•	•
Fan for even heat distribution		•	•	•	•
Connection					
Total connected load	(kW)	0.82	0.82	0.82	0.82

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] Attention: To open the fully integrated variant, a handle or a recessed grip is necessary. [3] Fully integrated drawer only with cushioned closing system.



GAGGENAU MINIMALISTIC SERIES

Checklist for appliance combinations Gaggenau Minimalistic series 58

Planning notes for the installation of ovens and oven combinations Gaggenau Minimalistic series 60

Combinations Gaggenau Minimalistic series 62

Ovens Gaggenau Minimalistic series 66

Combi-steam ovens and steam ovens Gaggenau Minimalistic series 70

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Fully automatic coffee machines Gaggenau Minimalistic series 80

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Culinary warming drawers Gaggenau Minimalistic series 86

Accessories | special accessories Gaggenau Minimalistic series 88

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Checklist for appliance combinations Gaggenau Minimalistic series

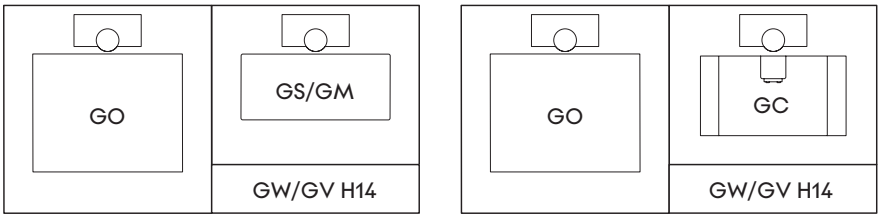
This checklist provides the most relevant parameters for the perfect combination and ordering of Ovens, Combi-steam ovens, Combi-microwave ovens, Microwave ovens, Fully automatic coffee machines, Vacuuming drawers and Warming drawers.

In general
- All appliances shown can be obtained in color Onyx or Sterling.
- It is recommended to increase the cabinet depth to ≥585 mm when several appliances are combined.

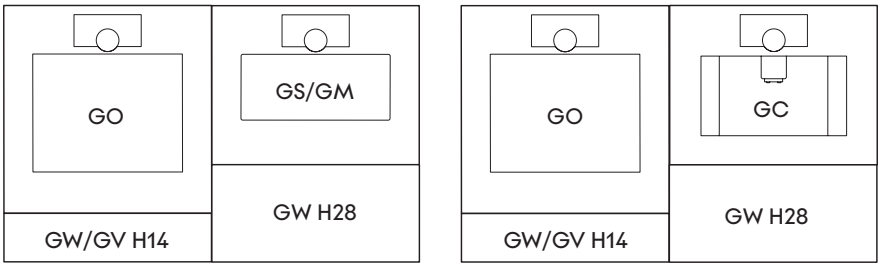
Vertical combinations
When planning and ordering please note that
- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
  In a corner situation, the distance to the wall of the appliance with the widest opening must be taken into account (e.g. GC).
- The width of the appliances is identical.
- No further appliances must be installed above the GS.
- No GM can be placed under GC in combination with the accessory GA 601 010. For this combination a wooden shelf is needed.
- Appliances installed above a dishwasher need a specific niche.
- With more than one appliance in the bottom cabinet, the use of the intermediate shelf instead of 19 mm wooden shelf is highly recommended.

Horizontal combinations
When planning and ordering please note that
- The door hinges need to be placed on the outside.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 6 mm between the two appliances must be respected.
- Combi-steam ovens, Combi-microwave ovens and Fully automatic coffee machine in combination with a Vacuuming drawer or a Warming drawer (14 cm in height) have the same total front height as a 60 cm wide oven.

Horizontal 60 cm (24")

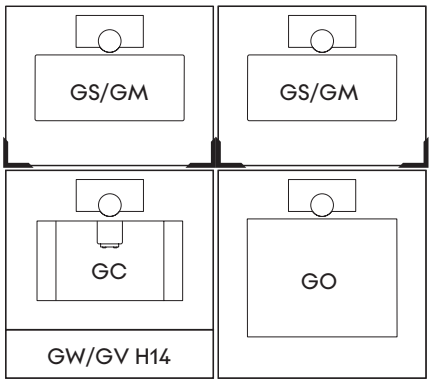


Combination MH66_14 (For dimensions, see page 62)



Combination MH66_1428 (For dimensions, see page 62)

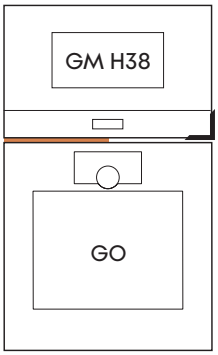
Cube 60 cm (24")



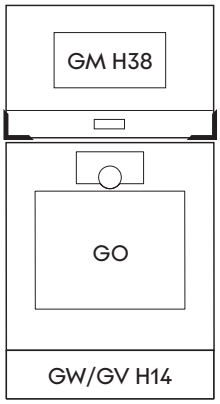
Combination MCU66_14_H45 (For dimensions, see page 62)

GO Oven
GS Combi-steam oven
GM Combi-microwave oven
GM H38 Microwave oven
GC Fully automatic coffee machine
GV Vacuuming drawer
GW Warming drawer

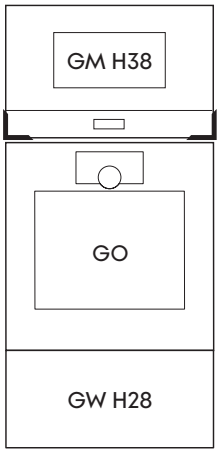
Vertical 60 cm (24")



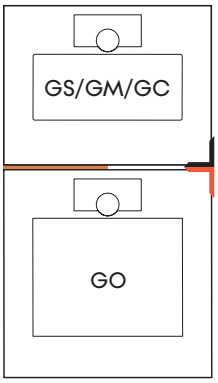
Combination MV6_0_H38
(For dimensions, see page 63)



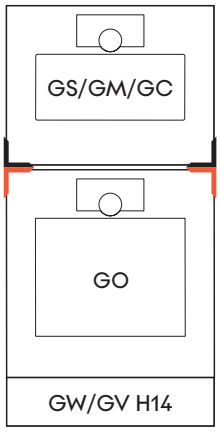
Combination MV6_14_H38
(For dimensions, see page 63)



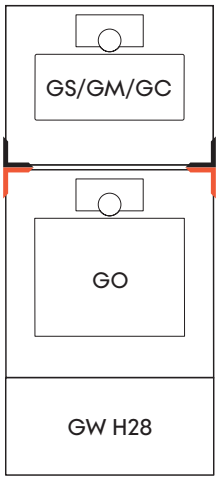
Combination MV6_28_H38
(For dimensions, see page 64)



Combination MV6_0_H45
(For dimensions, see page 64)



Combination MV6_14_H45
(For dimensions, see page 65)



Combination MV6_28_H45
(For dimensions, see page 65)

Wooden shelf Intermediate shelf GA 601 010 Intermediate shelf GA 601 010 with GC above

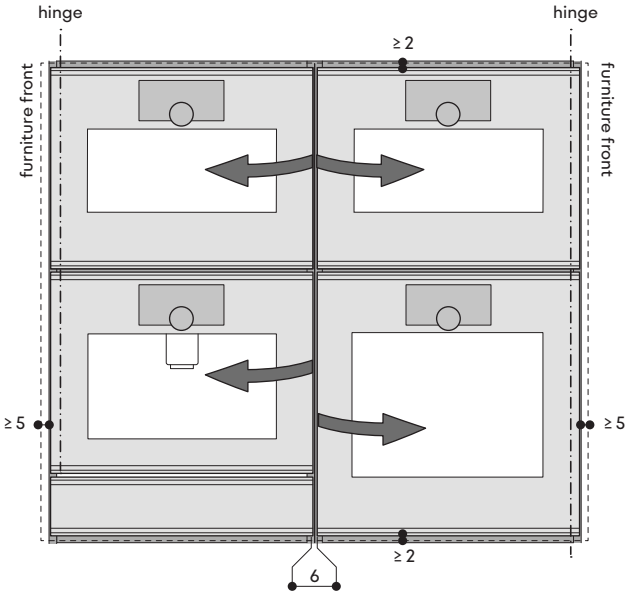
Planning notes for the installation of ovens and oven combinations Gaggenau Minimalistic series

General notes

Installation behind kitchen furniture doors
Appliance in operation only with open doors. Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation).

Installation side by side
When appliances are installed side by side, the clearance between the appliances must be at least 5 mm (corresponds to the standard out-side measurement of the furniture cavity). To optimise ergonomics, the hinges should be placed on the outside. Never place 2 appliances with the hinges next to each other, as the doors could collide.

Installation under worktop
This range of appliances is designed for ergonomic installation at a user-friendly height. If the appliances are to be installed underneath a worktop, it is essential to ensure proper ventilation is provided behind the appliances.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.



Reduced gaps between appliances and cabinet fronts

Gaggenau ovens are cooled with fresh air at the top edge of the door. Hot air is blown out at the door bottom edge.

Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door, and the hot air and steam outlets horizontally at the top edge of the door.
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture edges.
Take into account the mininimum needed gaps.
The measurements given in the drawing apply to all appliances.

The following must also be respected:

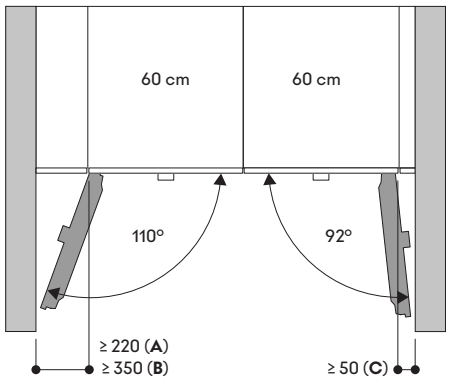
The area above the appliances
GS:
This appliance is intended for front flush installation. No protruding front panel, horizontal handle, high cabinet top etc. should be fitted directly above the steam oven to prevent damage to the furniture. The edge of a worktop must be steam resistant as is required above a dishwasher.
No other electrical appliances should be installed above the GS.

GC:
No GM can be placed under GC in combination with the intermediate shelf GA 601 010.

All measurements in mm.

At the sides
Pay attention to the door opening angles and required distances which may be different depending on the appliances.
The default door opening angle is 110°. This angle can be reduced by adjusting it on the appliance.

Door opening angle and distances



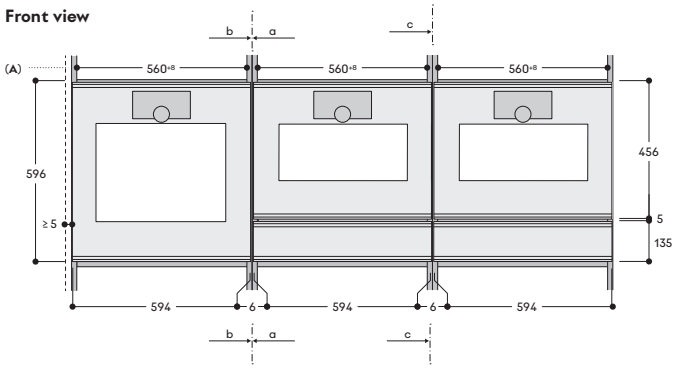
A: All 60 cm appliances except GC and GM 22X (refer to the product page)
B : GC appliances (only left hinged)
To reduce angle 110° to 92° with a distance ≥ 100, accessory kit 10020041 is obligatory
C: All 60 cm appliances except GC and GM 22X (refer to the product page)

All measurements in mm.

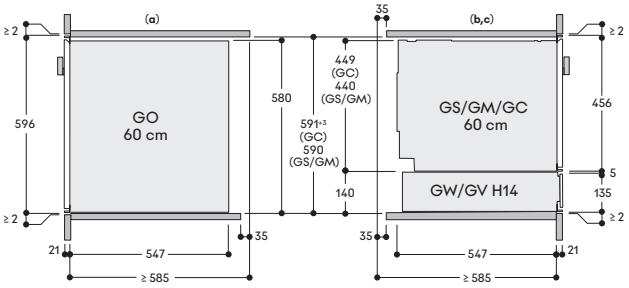
Combinations Gaggenau Minimalistic series

Combination — Horizontal 60 cm — MH66_14

Front view



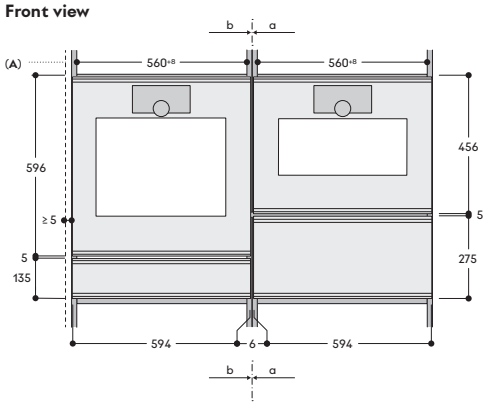
Side view



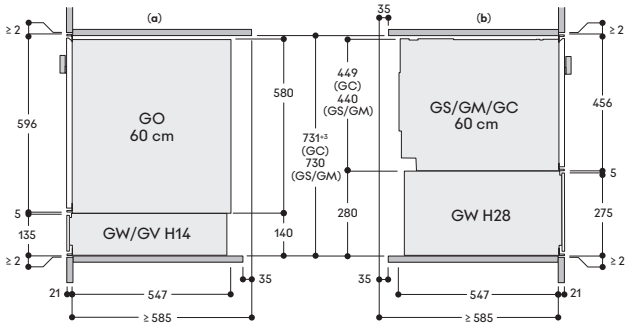
A: Furniture front

Combination — Horizontal 60 cm — MH66_1428

Front view



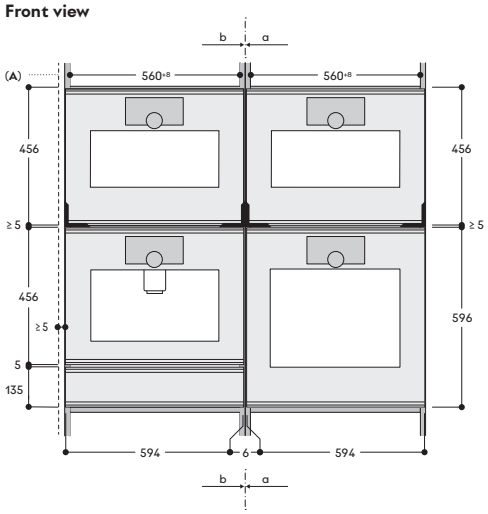
Side view



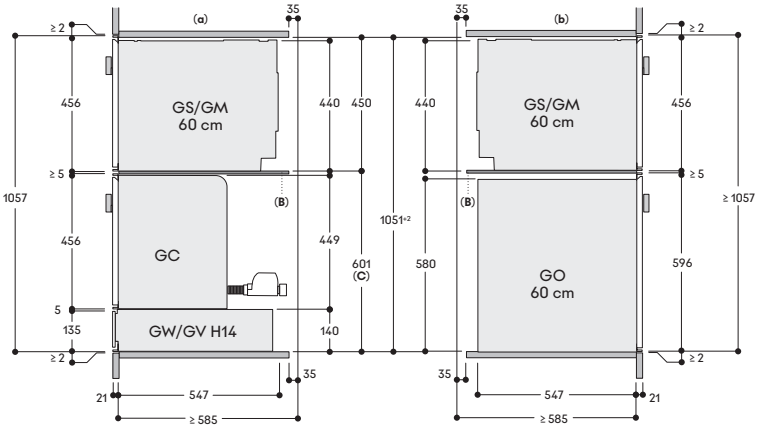
A: Furniture front

Combination — Cube 60 cm — MCU66_14_H45

Front view



Side view



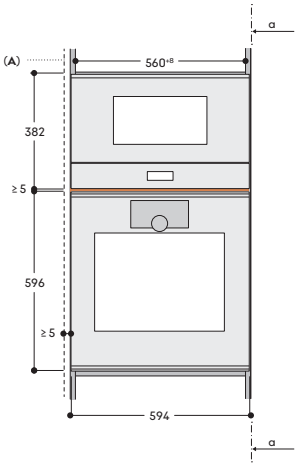
A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf — Intermediate shelf GA 601 010 — Intermediate shelf GA 601 010 with GC above

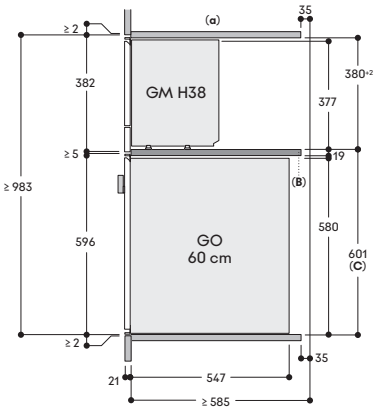
All measurements in mm.

Combination — Vertical 60 cm — MV6_0_H38 Wooden shelf

Front view



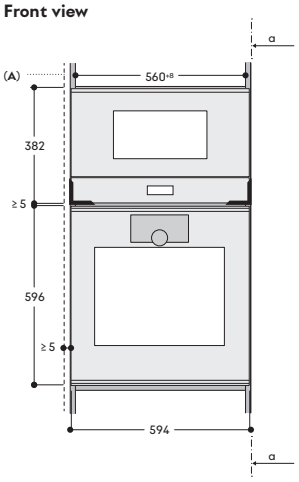
Side view



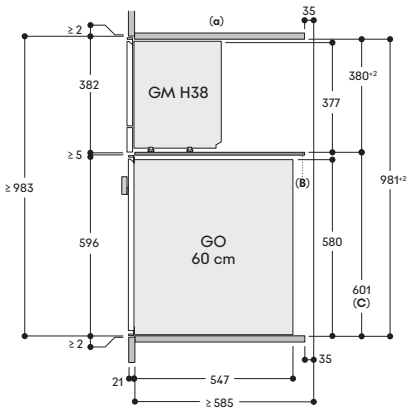
A: Furniture front
B: Wooden shelf
C: Reference line

Combination — Vertical 60 cm — MV6_0_H38 Intermediate shelf

Front view



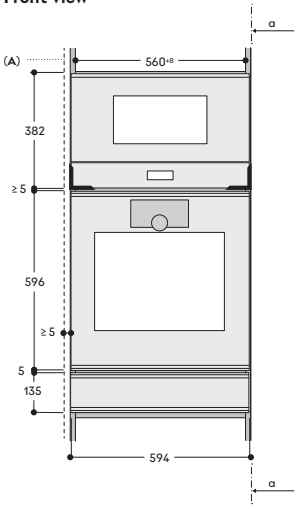
Side view



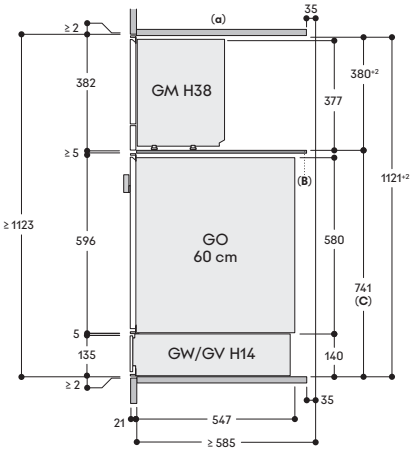
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — MV6_14_H38

Front view



Side view



A: Furniture front
B: Intermediate shelf
C: Reference line

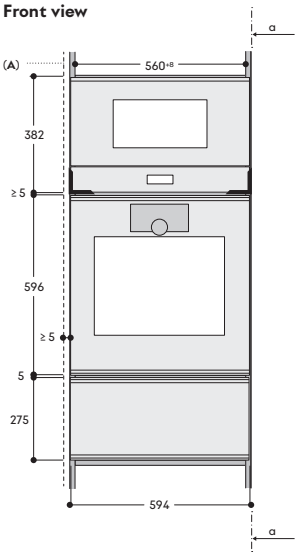
Wooden shelf
Intermediate shelf GA 601 010
Intermediate shelf GA 601 010 with GC above

All measurements in mm.

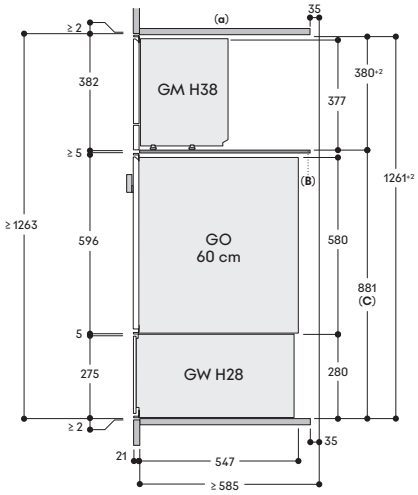
Combinations Gaggenau Minimalistic series

Combination — Vertical 60 cm — MV6_28_H38

Front view



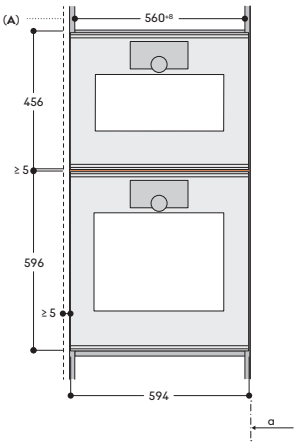
Side view



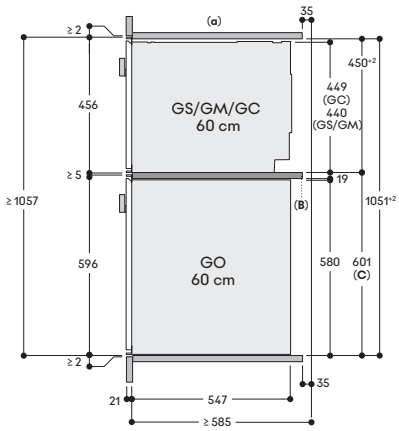
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — MV6_0_H45 Wooden shelf

Front view



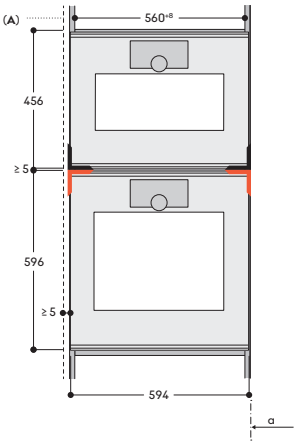
Side view



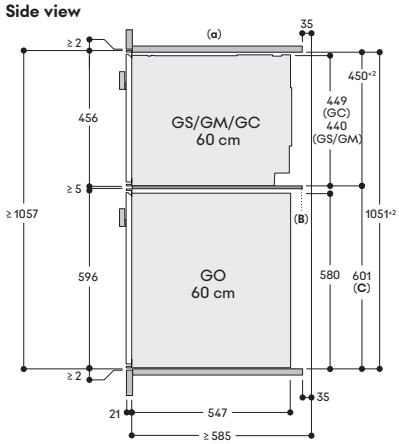
A: Furniture front
B: Wooden shelf
C: Reference line

Combination — Vertical 60 cm — MV6_0_H45 Intermediate shelf

Front view



Side view



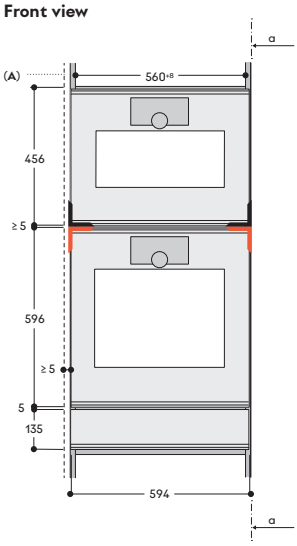
A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf Intermediate shelf GA 601 010 Intermediate shelf GA 601 010 with GC above

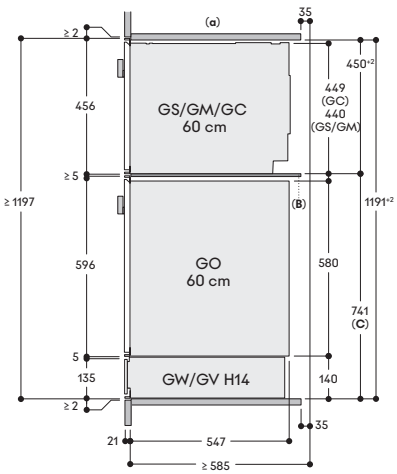
All measurements in mm.

Combination — Vertical 60 cm — MV6_14_H45

Front view



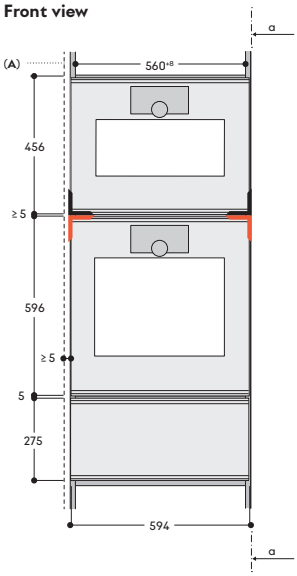
Side view



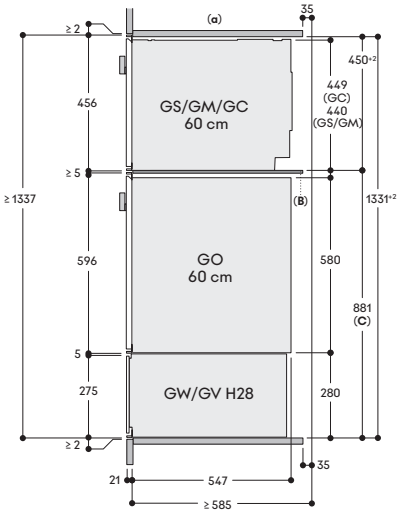
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — MV6_28_H45

Front view



Side view



A: Furniture front
B: Intermediate shelf
C: Reference line

Wooden shelf
Intermediate shelf GA 601 010
Intermediate shelf GA 601 010 with GC above

All measurements in mm.



Oven Gaggenau Minimalistic series
GO 250/GO 251

Right-hinged

GO 250 100
Gaggenau Onyx.
Width 60 cm.

GO 250 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GO 251 100
Gaggenau Onyx.
Width 60 cm.

GO 251 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled, pyrolysis-safe.
1 grill tray, enamelled, pyrolysis-safe.
1 plug-in core temperature probe.

Special accessories

BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.

BA 020 110
Air frying tray.
30 mm deep.

BA 026 116
Baking tray, enamelled
30 mm deep.

BA 026 117
Grill tray, enamelled
38 mm deep.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BS 020 003
Pizza paddle.
Serving and cutting board.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
In combination with the pull-out rack BA 016 106.

Highlights
— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Pyrolytic self-cleaning.
— Invisible full surface grill behind enamel.
— 15 heating methods from 30 °C to 300 °C, incl. baking stone function, roaster function, air frying, dehydrating.
— Automatic programmes and setting recommendations.
— Core temperature probe.
— Net volume 77 litres.

Heating methods / Programmes
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.
160 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 3.4 kW.
Grill can be added briefly in hot air mode for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone and roaster function.
Three-point core temperature probe with cooking time estimation via Home Connect.
Precise temperature control with display of the current temperature.
Rapid heating.
Heated catalyser to clean the oven air.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
4 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

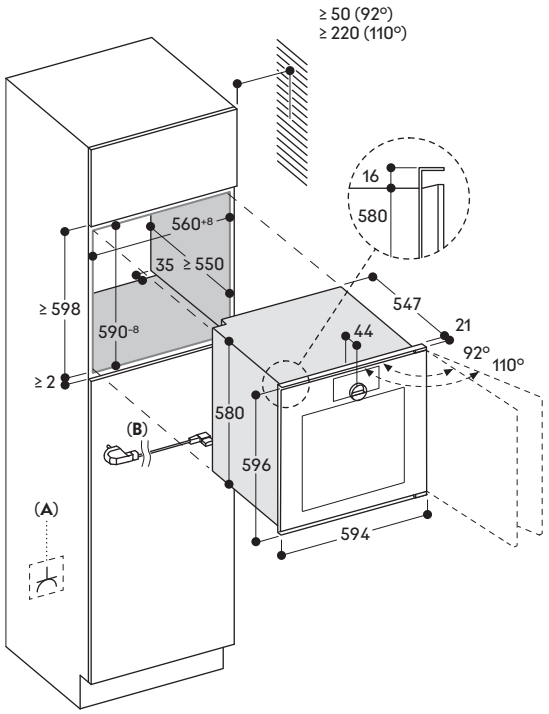
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quintuple glazing.
Cooled housing with temperature protection.

Cleaning
Pyrolysis with minimized odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

* Available in Q2/2026.

All measurements in mm.



Oven Gaggenau Minimalistic series
GO 240/GO 241

Right-hinged

GO 240 100
Gaggenau Onyx.
Width 60 cm.

GO 240 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GO 241 100
Gaggenau Onyx.
Width 60 cm.

GO 241 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled, pyrolysis-safe.
1 grill tray, enamelled, pyrolysis-safe.

Special accessories

BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.

BA 026 116
Baking tray, enamelled
30 mm deep.

BA 026 117
Grill tray, enamelled
38 mm deep.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BS 020 003
Pizza paddle.
Serving and cutting board.

Highlights
- Flush installation.
- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user approach.
- Pyrolytic self-cleaning.
- Invisible full surface grill behind enamel.
- 10 heating methods from 50 °C to 300 °C, incl. baking stone function.
- Automatic programmes and setting recommendations.
- Net volume 77 litres.

Heating methods / Programmes
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.
120 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 3.4 kW.
Grill can be added briefly in hot air mode for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone.
Precise temperature control with display of the current temperature.
Rapid heating.
Heated catalyser to clean the oven air.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
4 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

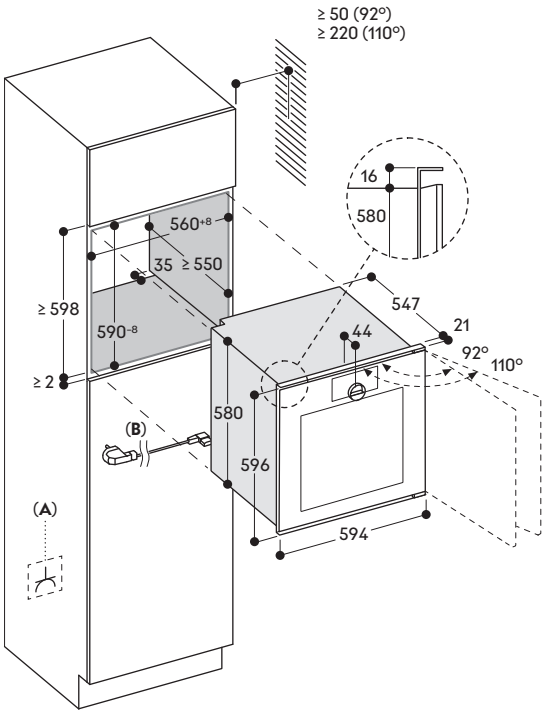
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quintuple glazing.
Cooled housing with temperature protection.

Cleaning
Pyrolysis with minimized odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

* Available in Q2/2026.

All measurements in mm.



Oven Gaggenau Minimalistic series
GO 220/GO 221

Right-hinged

GO 220 100
Gaggenau Onyx.
Width 60 cm.

GO 220 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GO 221 100
Gaggenau Onyx.
Width 60 cm.

GO 221 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 wire rack.
1 baking tray, enamelled.
1 grill tray, enamelled.

Special accessories

BA 026 116
Baking tray, enamelled
30 mm deep.

BA 026 117
Grill tray, enamelled
38 mm deep.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

BA 056 132
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.

BA 216 103
Pull-out rail.
For oven GO 220/GO 221.

BS 020 003
Pizza paddle.
Serving and cutting board.

Highlights
— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Invisible full surface grill behind enamel.
— 10 heating methods from 50 °C to 300 °C, incl. baking stone function.
— Automatic programmes and setting recommendations.
— Net volume 74 litres.

Heating methods / Programmes
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.
120 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Invisible full surface grill behind enamel 3.4 kW.
Grill can be added briefly in hot air mode for additional browning.
Hot air fan rotates in both directions for ideal heat distribution.
Extra powerful bottom heating for baking stone.
Precise temperature control with display of the current temperature.
Rapid heating.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Glare-free illumination of the cooking compartment.
5 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

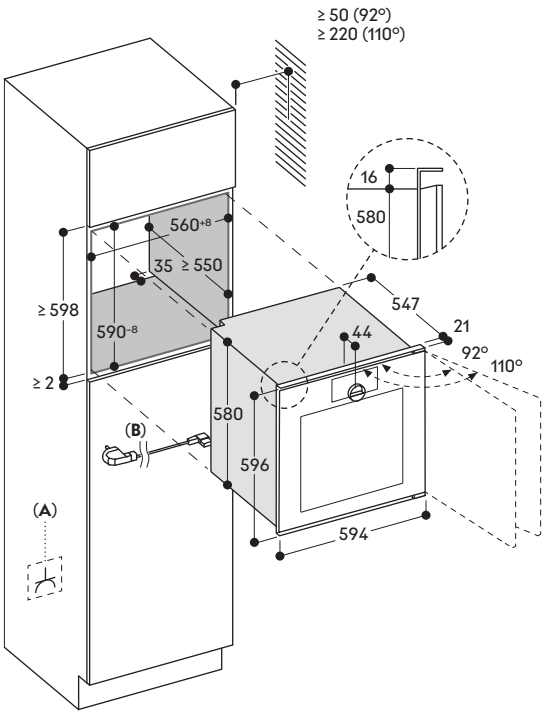
Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with quadruple glazing.
Cooled housing with temperature protection.

Cleaning
Seamless cooking compartment without obstructive elements.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Combi-steam oven
Gaggenau Minimalistic series
GS 270/GS 271

Right-hinged

GS 270 100
Gaggenau Onyx.
Width 60 cm.

GS 270 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GS 271 100
Gaggenau Onyx.
Width 60 cm.

GS 271 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.
1 water inlet hose (3 m).
1 water outlet hose (3 m).
4 cleaning cartridges.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray. 24 mm deep.

CLS 100 40
Cleaning cartridges, set of 4.
For combi-steam ovens.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm,
PFAS free non stick coating
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Fixed inlet and outlet water connection for convenient handling.
— External steam generation to avoid limescale in the cooking compartment.
— Automatic cleaning with perfect results, also for heavy soiling.
— Hot air 30 °C to 230 °C, freely combinable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes

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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling

Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features

Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Steam removal to avoid humidity on furnitures fronts.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)

Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 403.

Safety

Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel cooking interior.
Automatic cleaning.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. stainer filter.

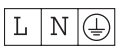
Planning notes

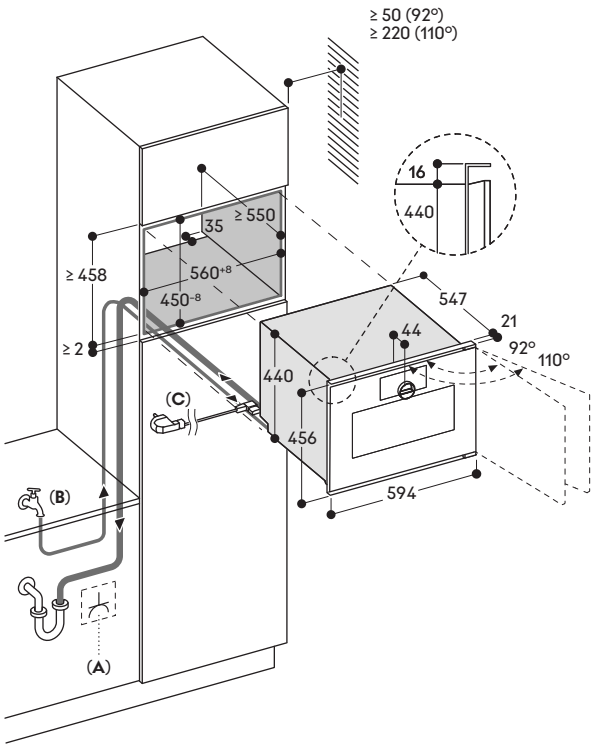
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
Protrusion from appliance front to furniture cabinet 21 mm.
This appliance is intended for front flush installation.
No protruding front panel, horizontal handle, high cabinet top etc. should be fitted directly above the combi-steam oven to prevent damage to the furniture.
The edge of a worktop must be steam resistant as is required above a dishwasher.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").
Inlet and outlet hose can be extended once.
The outlet hose must not be longer than a maximum of 5 m.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories (order as spare part):
Part No. 17002490 Descaling tablets.

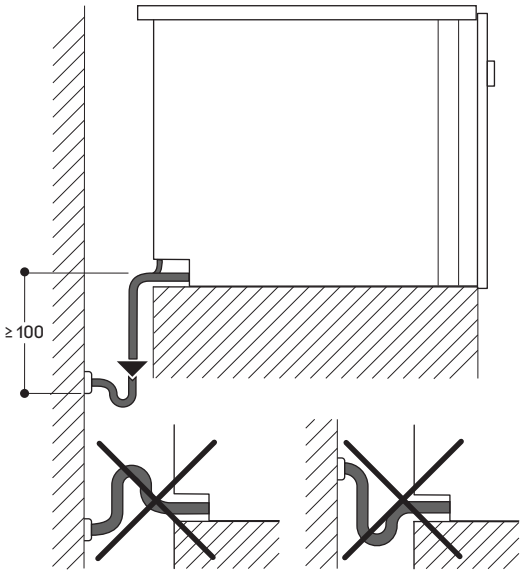
Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 KW.
Only cold water connection.
To allow water detection, softened water must have a conductivity of > 200µS/cm.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose), extendable.
Connection cable 1.75 m, pluggable.

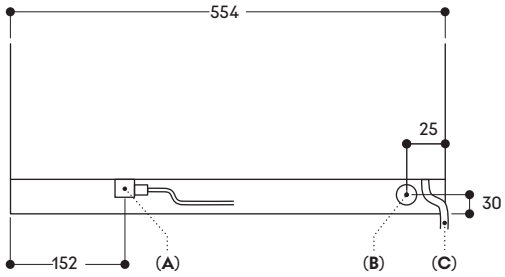




A: Accessible electrical connection
B : Accessible water connection
C: Cable with or without plug, depending on country



View from rear



A: Electric terminal box
B : Water outlet
C: Cold water inlet

All measurements in mm.



Combi-steam oven
Gaggenau Minimalistic series
GS 250/GS 251

Right-hinged

GS 250 100
Gaggenau Onyx.
Width 60 cm.

GS 250 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GS 251 100
Gaggenau Onyx.
Width 60 cm.

GS 251 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.
4 cleaning cartridges.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

CLS 100 40
Cleaning cartridges, set of 4.
For combi-steam ovens.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm,
PFAS free non stick coating
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Water tank for fresh and waste water for flexible installation.
— External steam generation to avoid limescale in the cooking compartment.
— Automatic cleaning with perfect results, also for heavy soiling.
— Hot air 30 °C to 230 °C, freely combinable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes
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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
2 removable 1.7 litres water tanks, dishwasher-safe.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Water level warning.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

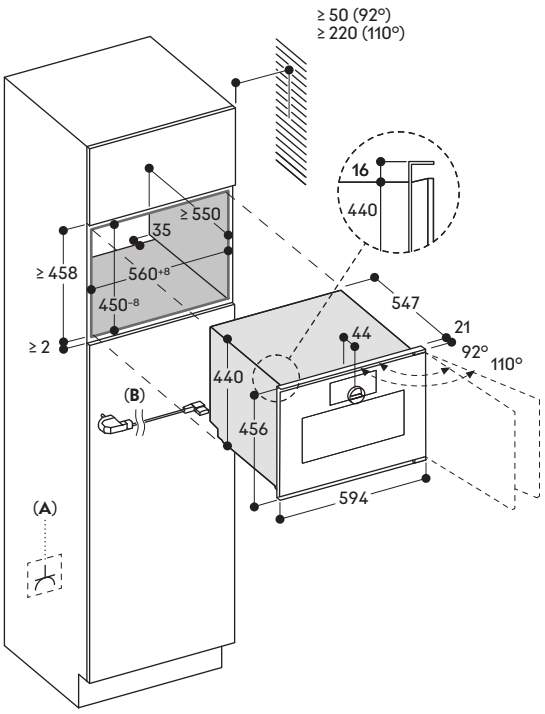
Cleaning
Hygienic stainless steel cooking interior.
Automatic cleaning.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. water tank and stainer filter.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
Protrusion from appliance front to furniture cabinet 21 mm.
This appliance is intended for front flush installation.
No protruding front panel, horizontal handle, high cabinet top etc. should be fitted directly above the combi-steam oven to prevent damage to the furniture.
The edge of a worktop must be steam resistant as is required above a dishwasher.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories
(order as spare part):
Part No. 17002490 Descaling tablets.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Combi-steam oven
Gaggenau Minimalistic series
GS 240/GS 241

Right-hinged

GS 240 100
Gaggenau Onyx.
Width 60 cm.

GS 240 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GS 241 100
Gaggenau Onyx.
Width 60 cm.

GS 241 130
Gaggenau Sterling.
Width 60 cm.



Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 010 301
Triple pull-out rail for combi-steam ovens.

BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.

BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

GN 340 231
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm,
PFAS free non-stick coating
In combination with adapter GN 010 330 and triple pull-out rail BA 010 301.

Highlights

— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Water tank for fresh and waste water for flexible installation.
— External steam generation to avoid limescale in the cooking compartment.
— Hot air 30 °C to 230 °C, freely combinable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam.
— Automatic programmes and setting recommendations.
— Net volume 50 litres.

Heating methods / Programmes

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.
200 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling

Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features

Full surface grill 2 kW behind glass ceramic.
Hot air fan rotates in both directions for ideal heat distribution.
2 removable 1.7 litres water tanks, dishwasher-safe.
Connection for core temperature probe (oven temperature probe usable).
Grill can be added briefly in hot air mode for additional browning.
Misting for targeted humidity addition.
Water level warning.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)

Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety

Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel cooking interior.
Cleaning aid.
Automatic descaling for the steam generator.
Drying programme.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. water tank and stainer filter.

Planning notes

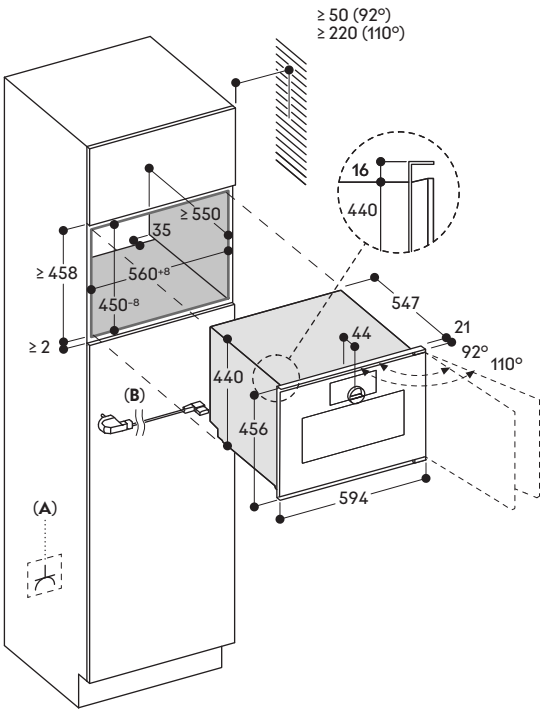
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
Protrusion from appliance front to furniture cabinet 21 mm.
This appliance is intended for front flush installation.
No protruding front panel, horizontal handle, high cabinet top etc. should be fitted directly above the combi-steam oven to prevent damage to the furniture.
The edge of a worktop must be steam resistant as is required above a dishwasher.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories
(order as spare part):
Part No. 17002490 Descaling tablets.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.1 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Steam oven
Gaggenau Minimalistic series
GS 220/GS 221

Right-hinged

GS 220 100
Gaggenau Onyx.
Width 60 cm.

GS 220 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GS 221 100
Gaggenau Onyx.
Width 60 cm.

GS 221 130
Gaggenau Sterling.
Width 60 cm.

Included in the price

1 cooking tray, stainless steel, perforated.
1 cooking tray, stainless steel, unperforated.
1 wire rack.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 220 360
Cooking tray, stainless steel, unperforated, 37,5 mm deep, 5 l.

BA 220 370
Cooking tray, stainless steel, perforated, 37,5 mm deep, 5 l.

BA 046 118
Glass tray.
24 mm deep.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.

Highlights

— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Water tank for fresh water for flexible installation.
— External steam generation to avoid limescale in the cooking compartment.
— Steaming with 100% humidity from 30 °C to 100 °C.
— Sous-vide cooking with accurate temperature regulation.
— Setting recommendations.
— Net volume 59 litres.

Heating methods / Programmes
100 % humidity.
Sous-vide cooking.
Low temperature steaming.
Dough proving.
Defrosting.
Regenerating.
130 setting recommendations.
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
1 removable 1.7 litres water tank, dishwasher-safe.
Water level warning.
Automatic boiling point detection.
Precise temperature control with display of the current temperature.
Timer functions: cooking time, cooking time end, count-up timer.
Programmable automatic door opening at cooking time end to avoid overcooking.
Optimum visibility of the food thanks to side lighting.
3 shelf levels.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

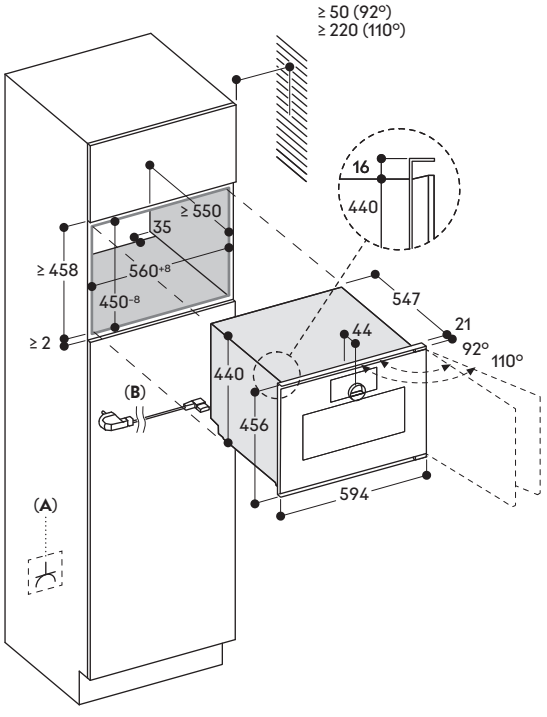
Cleaning
Hygienic stainless steel cooking interior.
Cleaning aid.
Automatic descaling for the steam generator.
All removable parts and accessories dishwasher-safe, incl. water tank.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
Protrusion from appliance front to furniture cabinet 21 mm.
This appliance is intended for front flush installation.
No protruding front panel, horizontal handle, high cabinet top etc. should be fitted directly above the steam oven to prevent damage to the furniture.
The edge of a worktop must be steam resistant as is required above a dishwasher.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
The mains socket must be accessible and located outside the built-in niche.

Special accessories
(order as spare part):
Part No. 17002490 Descaling tablets.

Connection
Total connected load 2.8 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Combi-microwave oven
Gaggenau Minimalistic series
GM 250/GM 251

Right-hinged

GM 250 100
Gaggenau Onyx.
Width 60 cm.

GM 250 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GM 251 100
Gaggenau Onyx.
Width 60 cm.

GM 251 130
Gaggenau Sterling.
Width 60 cm.

Included in the price

1 glass tray.
1 wire rack.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.

BA 036 106
Wire rack, chromium-plated.

BA 046 118
Glass tray.
24 mm deep.

Highlights
- Flush installation.
- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user approach.
- Single operation and combination of microwave and oven.
- Automatic programmes and setting recommendations.
- Net volume 46 litres.

Heating methods / Programmes
Microwave operation with 6 output levels: max. 1000, 600, 450, 360, 180, 90 W.
Oven operation with 9 heating methods:
Hot air from 30 °C to 230 °C,
Grill + circulated air from 30 °C to 230 °C,
Warming up beverages, with max. microwave level,
Warming up meals from 360 W to 600 W,
Dehydrating from 30 °C to 80 °C,
Low temperature cooking from 30 °C to 90 °C + microwave,
Dough proving from 30 °C to 50 °C,
Keeping warm, with special microwave level,
Defrosting from 90 W to 360 W.
Hot air and grill + circulated air freely combinable with microwave output levels 450, 360, 180 and 90 W.
70 programmes (automatic programmes and setting recommendations).
Option to save up to 30 favourites.

Handling
Cushioned side-opening door with 110 ° opening angle.
Electronic door opening.
Full touch display with control ring.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.

Features
Innowave (inverter technology) for uniform microwave output.
Precise temperature control with display of the current temperature.
Grill can be added briefly in hot air mode for additional browning.
Connection for core temperature probe (oven temperature probe usable).
Programmable automatic door opening at cooking time end to avoid overcooking.
Timer functions: cooking time, cooking time end, count-up timer.
Long-term timer with pre-programmable heating cycles.
Hot air fan rotates in both directions for ideal heat distribution.
Optimum visibility of the food thanks to side lighting.
2 shelf levels and option of placing the food in suitable accessories directly on the cooking compartment floor.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Electronic door lock to prevent unintentional opening of the appliance door.
Safety shut-off.
Thermally insulated door with triple glazing.
Cooled housing with temperature protection.

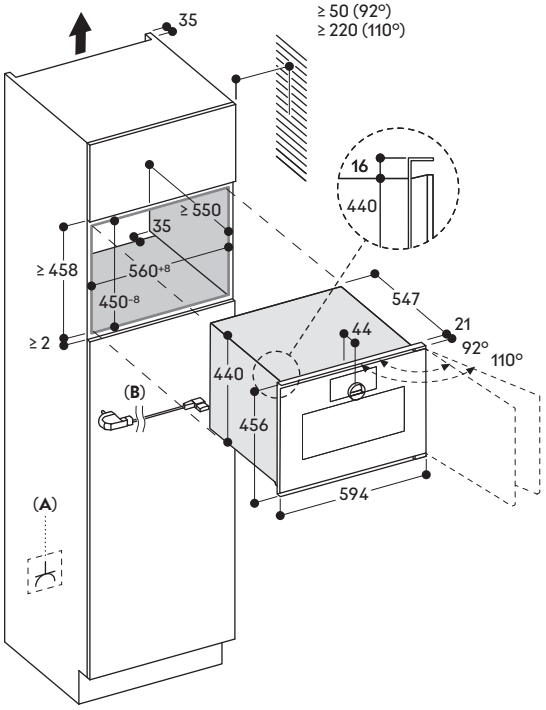
Cleaning
Hygienic stainless steel interior with heat resistant glass base.
Cleaning aid programme.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) can be reduced to appr. 92° if required.
This appliance is designed for ergonomic installation at a user-friendly height. If the appliance is to be installed underneath a worktop, it is essential to ensure proper ventilation is provided behind the appliance.

For installation underneath cooktops: distance between the underside of the cooktop and the top edge of the oven housing: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
The mains socket must be accessible and located outside the built-in niche.

Connection
Total connected load 2.65 KW.
Connection cable 1.75 m, pluggable.

L | N | ⏚



A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Microwave oven
Gaggenau Minimalistic series
GM 220/GM 221

Right-hinged

GM 220 100
Gaggenau Onyx.
Width 60 cm.

GM 220 130
Gaggenau Sterling.
Width 60 cm.

Left-hinged

GM 221 100
Gaggenau Onyx.
Width 60 cm.

GM 221 130
Gaggenau Sterling.
Width 60 cm.

Included in the price

1 wire rack.
1 glass tray.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Highlights
— Flush installation.
— Handleless full glass door with electronic door opening.
— Full touch display.
— Single operation and combination of microwave and grill.
— Automatic programmes.
— Net volume 21 litres.

Heating methods / Programmes
Microwave operation with 6 output levels: max. 900, 600, 450, 360, 180, 90 W.
Full surface grill with 3 levels of intensity, maximum output 1300 W.
Full surface grill with microwave output levels 360, 180 and 90 W combinable.
10 automatic programmes with weight indication:
3 defrosting programmes
4 cooking programmes
3 combination programmes
Option to save up to 10 favourites via Gaggenau Home Connect.

Handling
Side-opening door opens up to 95° angle.
Electronic door opening.
Touch display operation.
42 display languages available.
Info texts for additional information.

Features
Innowave (inverter technology) for uniform microwave output.
Timer functions: cooking time, cooking time end, count-up timer.
Soft interior lighting.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
Safety shut-off.
Thermally insulated door with double glazing.
Cooled housing with temperature protection.

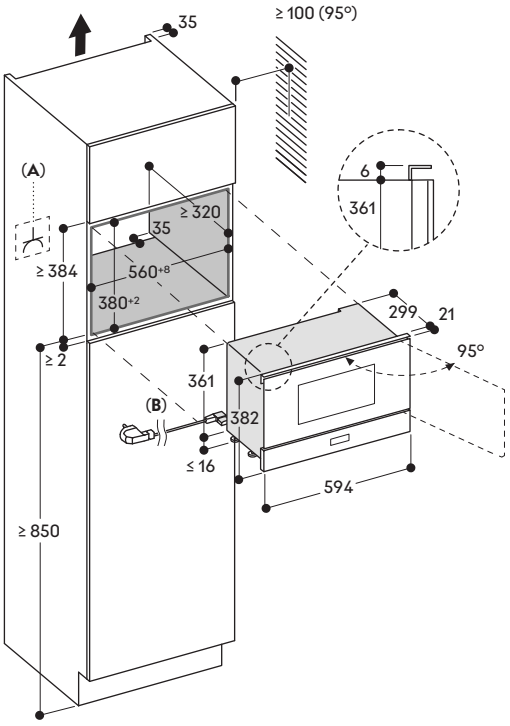
Cleaning
Hygienic stainless steel interior with heat resistant glass base.
Cleaning aid programme.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Minimum installation height 85 cm (top edge of niche bottom).
Height-adjustable feet.
Protrusion from appliance front to furniture cabinet 21 mm.
Installation above an oven with a standard furniture shelf or the intermediate shelf GA 601 010.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.

Connection
Total connected load 2.05 KW.
Connection cable 1.75 m, pluggable.

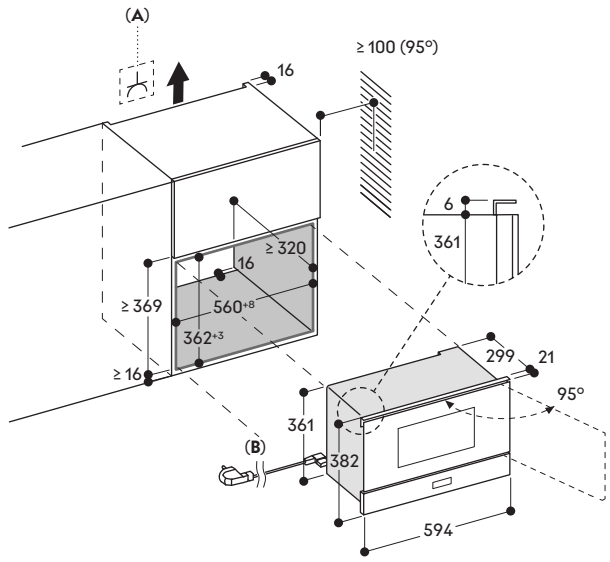


Installation in a tall cupboard



A: Accessible electrical connection
B : Cable with or without plug, depending on country

Installation in a wall-hanging cupboard



A: Accessible electrical connection
B : Cable with or without plug, depending on country

All measurements in mm.



Fully automatic coffee machine
Gaggenau Minimalistic series
GC 261

GC 261 100
Gaggenau Onyx.
Fixed connection for water supply.
Width 60 cm.

GC 261 130
Gaggenau Sterling.
Fixed connection for water supply.
Width 60 cm.

Included in the price

1 assembly screws.
1 milk container.
1 test strip.
1 connection hose for milk frother.
1 milk pipe.
1 Descaling cartridge Calc.
1 Cleaning cartridge Clean.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

GA 022 120
Cleaning cartridge.

GA 022 140
Descaling cartridge.

Highlights

— Full touch display with stainless steel control ring.
— Light and display response upon user approach.
— Dual operation modes: Classic mode and Barista mode.
— Aroma brewing technology including intelligent strength adjustment for full aroma with every selected beverage size.
— Personalisation function with profiles and favourites.
— Fully automatic cleaning and descaling with cartridges.
— Customizable, dynamic lighting scenarios.
— Electronic grinding level adjustment.
— Electronic fill level control for milk, water and coffee beans for a perfect result.

Type of beverage
Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Doppio.
Coffee / 2 x Coffee.
Coffee large / 2 x Coffee large.
Coffee very large.
Americano / 2 x Americano.
Cold Brew.
Slow Brew.
Coffee pot.
Hot water / 2 x Hot water.
Espresso Macchiato / 2 x Espresso Macchiato.
Flat White / 2 x Flat White.
Cappuccino / 2 x Cappuccino.
Caffe Latte / 2 x Caffe Latte.
Cold Brew Macchiato.
Latte Macchiato / 2 x Latte Macchiato.
Warm milk / 2 x Warm milk.
Milk froth / 2 x Milk froth.

Handling
Full touch display with control ring.
Classic mode for easy beverage preparation with reduced settings for strength, quantity, aroma and milk ratio. The intelligent strength adjustment ensures that each beverage size is always prepared with the desired intensity.
Barista mode for detailed and precise beverage preparation. All relevant brewing parameters such as water and coffee quantity, grinding level, contact time, brewing temperature and milk ratio can be customised according to personal preferences.
Roast level selection: depending on the roast, the optimum, specific settings for the beans used are displayed in barista mode.
Personalisation function for creating up to 10 profiles, each with 10 individualised beverages as favourites.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.
One-touch operation.
Easy access to water tank, milk and coffee bean container behind the door.

Features
Fresh water connection to refill the water tank with fresh water.
Continuous flow heater means no waiting time and constant brewing temperature.
Maintenance-free grinding unit with ceramic discs.
Electronic adjustment of grinding level for easy and precise control of the grinding parameters.
Double grinding and brewing cycles for double cup or for extra strong single beverages.
Height-adjustable beverage dispenser 7 cm to 15 cm.
Beverage dispenser with integrated milk system.
Glass milk container for up to 0.7 litres.
Removable bean container for 400 g with aroma protecting lid.
Removable 2.4 litre water tank.
Water pump with 19 bar pressure.
Electronic replacement indicator for cleaning and descaling cartridges and water filter for timely reordering.
Electronic fill level control for drip tray and container for coffee residue.
Integrated, soft lighting for perfect presentation of every single beverage.
Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

Selected digital services (Gaggenau Home Connect)
Coffee World: extended choice of coffee specialties from all over the world.
Remote control and monitoring.
Software updates.
Playlist function.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.
To protect against water damage throughout the lifetime of the appliance, the tap water connection is equipped with the aqua stop safety system.

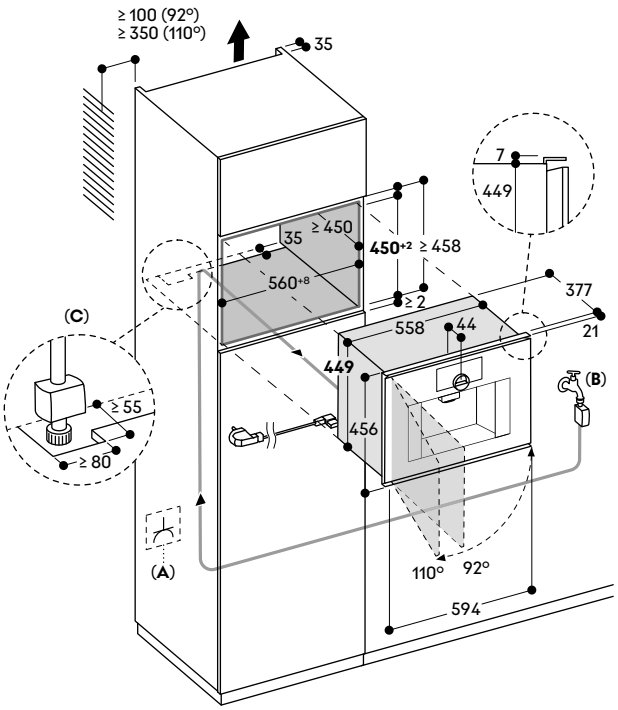
Cleaning
Fully automatic cleaning and descaling with cartridges. Switching to manual cleaning and descaling with tablets possible.
Automatic steam cleaning of the milk system after every milk-based beverage.
Holiday mode to prepare the appliance for longer periods of non-use or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.
Dishwasher-safe milk container.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 10020041).
Installation directly above warming drawer possible.
Due to the higher appliance housing (449 mm), every combination with GC needs to be planned cautiously.
For optimum gap dimensions, the full-surface intermediate shelf GA 601 010 is recommended for a vertical combination with other appliances.
Installation above a combi microwave oven is only possible with a standard furniture shelf. The use of the intermediate shelf GA 601 010 is not permitted in this case.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.

Special accessories
(order as spare parts):
Part No. 17000705 Water filter
Part No. 17000706 Water filter, set of 3
Part No. region-specific Descaling tablets
Part No. region-specific Cleaning tablets
Part No. 10020041 Door hinge restrictor (92° opening angle)

Connection
Total connected load 1.5 KW.
Connection cable 1.75 m, pluggable.
Inlet hose 170 cm with 3/4" (26.4 mm) connection, extendable.





A: Accessible electrical connection
B : Accessible water connection
C: Additional cut-out to pass Aquastop

All measurements in mm.



Fully automatic coffee machine
Gaggenau Minimalistic series
GC 251

GC 251 100
Gaggenau Onyx.
Width 60 cm.

GC 251 130
Gaggenau Sterling.
Width 60 cm.

Included in the price
1 assembly screws.
1 milk container.
1 test strip.
1 connection hose for milk frother.
1 milk pipe.
1 Descaling cartridge Calc.
1 Cleaning cartridge Clean.

Installation accessories

GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws.

Special accessories

GA 022 120
Cleaning cartridge.

GA 022 140
Descaling cartridge.

Highlights
- Full touch display with stainless steel control ring.
- Light and display response upon user approach.
- Dual operation modes: Classic mode and Barista mode.
- Aroma brewing technology including intelligent strength adjustment for full aroma with every selected beverage size.
- Personalisation function with profiles and favourites.
- Fully automatic cleaning and descaling with cartridges.
- Customizable, dynamic lighting scenarios.
- Electronic grinding level adjustment.
- Electronic fill level control for milk, water and coffee beans for a perfect result.

Type of beverage
Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Doppio.
Coffee / 2 x Coffee.
Coffee large / 2 x Coffee large.
Coffee very large.
Americano / 2 x Americano.
Cold Brew.
Slow Brew.
Coffee pot.
Hot water / 2 x Hot water.
Espresso Macchiato / 2 x Espresso Macchiato.
Flat White / 2 x Flat White.
Cappuccino / 2 x Cappuccino.
Caffe Latte / 2 x Caffe Latte.
Cold Brew Macchiato.
Latte Macchiato / 2 x Latte Macchiato.
Warm milk / 2 x Warm milk.
Milk froth / 2 x Milk froth.

Handling
Full touch display with control ring.
Classic mode for easy beverage preparation with reduced settings for strength, quantity, aroma and milk ratio. The intelligent strength adjustment ensures that each beverage size is always prepared with the desired intensity.
Barista mode for detailed and precise beverage preparation. All relevant brewing parameters such as water and coffee quantity, grinding level, contact time, brewing temperature and milk ratio can be customised according to personal preferences.
Roast level selection: depending on the roast, the optimum, specific settings for the beans used are displayed in barista mode.
Personalisation function for creating up to 10 profiles, each with 10 individualised beverages as favourites.
42 display languages available.
User detection, adjustable distance.
Info texts for additional information.
Animated quick guides to assist appliance operation.
One-touch operation.
Easy access to water tank, milk and coffee bean container behind the door.

Features
Continuous flow heater means no waiting time and constant brewing temperature.
Maintenance-free grinding unit with ceramic discs.
Electronic adjustment of grinding level for easy and precise control of the grinding parameters.
Double grinding and brewing cycles for double cup or for extra strong single beverages.
Height-adjustable beverage dispenser 7 cm to 15 cm.
Beverage dispenser with integrated milk system.
Glass milk container for up to 0.7 litres.
Removable bean container for 400 g with aroma protecting lid.
Removable 2.4 litre water tank.
Water pump with 19 bar pressure.
Electronic replacement indicator for cleaning and descaling cartridges and water filter for timely reordering.
Electronic fill level control for drip tray and container for coffee residue.
Integrated, soft lighting for perfect presentation of every single beverage.
Hint: for energy-saving, the appliance switches to standby mode automatically after about 30 minutes. This timespan can be changed in the basic settings.

Selected digital services (Gaggenau Home Connect)
Coffee World: extended choice of coffee specialties from all over the world.
Remote control and monitoring.
Software updates.
Playlist function.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Child lock to prevent accidental switch on or operation of the appliance.

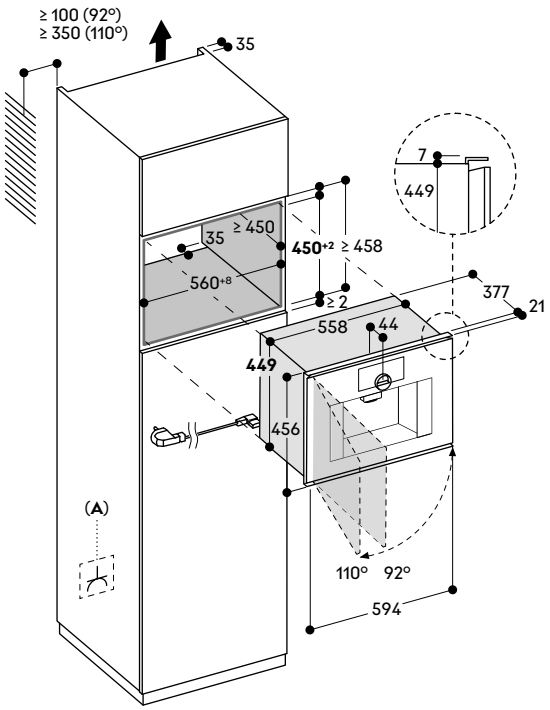
Cleaning
Fully automatic cleaning and descaling with cartridges. Switching to manual cleaning and descaling with tablets possible.
Automatic steam cleaning of the milk system after every milk-based beverage.
Holiday mode to prepare the appliance for longer periods of non-use or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.
Dishwasher-safe milk container.

Planning notes
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm
(spare part No. 10020041).
Installation directly above warming drawer possible.
Due to the higher appliance housing (449 mm), every combination with GC needs to be planned cautiously.
For optimum gap dimensions, the full-surface intermediate shelf GA 601 010 is recommended for a vertical combination with other appliances.
Installation above a combi microwave oven is only possible with a standard furniture shelf. The use of the intermediate shelf GA 601 010 is not permitted in this case.

Special accessories
(order as spare parts):
Part No. 17000705 Water filter
Part No. 17000706 Water filter, set of 3
Part No. region-specific Descaling tablets
Part No. region-specific Cleaning tablets
Part No. 10020041 Door hinge restrictor (92° opening angle)

Connection
Total connected load 1.5 KW.
Connection cable 1.75 m, pluggable.





A: Accessible electrical connection

All measurements in mm.



Vacuuming drawer
Gaggenau Minimalistic series
GV 251

GV 251 100
Gaggenau Onyx.
Width 60 cm, Height 14 cm.

GV 251 130
Gaggenau Sterling.
Width 60 cm, Height 14 cm.

Included in the price
50 vacuuming bag, small.
50 vacuuming bag, big.
1 raised vacuuming platform.
1 adaptor f. vacuuming outside the chamber.
1 vacuuming hose.
1 adaptor for bottle plugs.
3 plugs for vacuuming of bottles.

Highlights
- Integrable in 14 cm high niche.
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm.
- 3 vacuuming levels for vacuuming in the chamber, max. 99%.
- 3 vacuuming levels for vacuuming outside the chamber, max. 90%.
- Automatic connection recognition for vacuuming outside the chamber.
- Flush installation.
- Handleless drawer.
- Push-to-open function.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming of liquids in bottles outside the chamber.

Handling
Touch key operation.

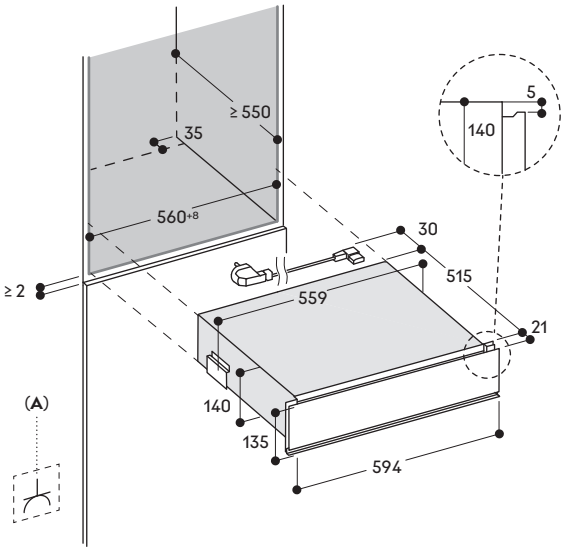
Features
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm × L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm × L 285 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 21 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Special accessories
(order as spare parts):
Part No. 00578813 vacuuming bags, small
Part No. 00578814 vacuuming bags, big.

Connection
Total connected load 0.32 KW.
Connection cable 1.50 m, pluggable.





A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Minimalistic series
GW 251

GW 251 100
Gaggenau Onyx.
Width 60 cm, Height 14 cm.

GW 251 130
Gaggenau Sterling.
Width 60 cm, Height 14 cm.

Highlights
- Flush installation.
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions
W 548 mm × H 92 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible in the glass front.
Glass bottom made of safety glass.

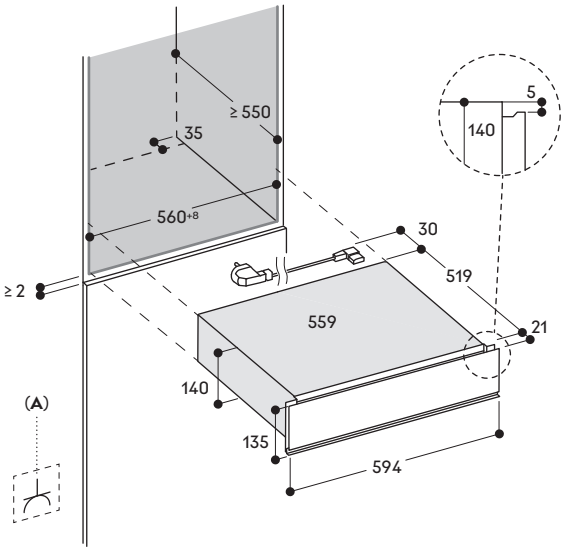
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 21 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 KW.
Connection cable 1.75 m, pluggable.

L | N | ⏚



A: Accessible electrical connection

All measurements in mm.



Culinary warming drawer
Gaggenau Minimalistic series
GW 252

GW 252 100
Gaggenau Onyx.
Width 60 cm, Height 28 cm.

GW 252 130
Gaggenau Onyx.
Width 60 cm, Height 28 cm.

Included in the price

1 wire rack.

Highlights

- Flush installation.
- Handleless drawer.
- Bright interior lighting.
- Push-to-open function.
- Hygienic stainless steel interior with glass bottom.
- Direct temperature selection in the range 30 °C to 80 °C.
- Also for low-temperature cooking, dough proving, herbs and fruits drying, chocolate melting and defrosting.

Heating methods
Preheating of small beverage containers/cups.
Warming cookware/plates.
Keeping meals warm.
Low-temperature cooking.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programmes via Home Connect.

Handling
Touch key operation.

Features
Net volume 52 litres.
Additional wire rack creates a second level and extends storage space.
Volume capacity: Dinner service for 12 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions
W 548 mm × H 232 mm × D 410 mm.
Heating system for even heat distribution and stable cavity temperature.
Status indicator, visible in the glass front.
Glass bottom made of safety glass.

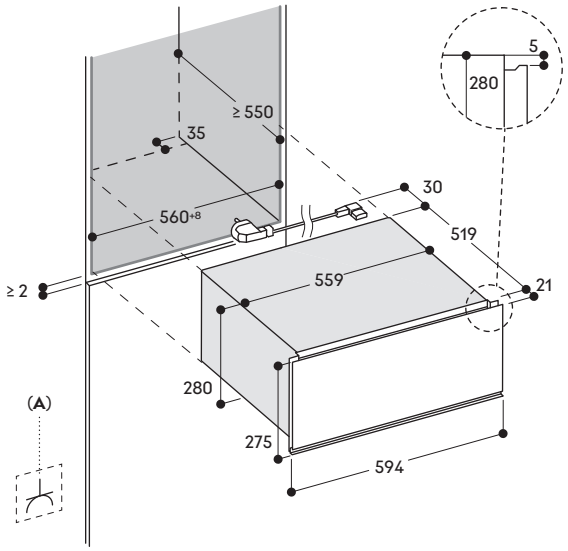
Selected digital services (Gaggenau Home Connect)
Additional programmes and recipes.
Remote control and monitoring.
Timing function.

Please read additional information on Gaggenau Home Connect on page 403.

Planning notes
Plan the niche without back wall.
Protrusion from appliance front to furniture cabinet 21 mm.
Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
Drawers installed above a dishwasher need a specific niche.
The socket can be planned behind the appliance.

Connection
Total connected load 0.82 KW.
Connection cable 1.75 m, pluggable.

L N ⏚



A: Accessible electrical connection

All measurements in mm.

Accessories and special accessories Gaggenau Minimalistic series

BA 010 301
Triple pull-out rail for combi-steam oven.



BA 016 106*
Fully extendable pull-out rack.
Dual-side wire rack, chromium-plated.



BA 216 103
Pull-out rail.
For oven GO 220/GO 221.



BA 020 361
Cooking tray, stainless steel, unperforated, 46 mm deep, 5.4 l.



BA 020 370
Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.



BA 020 382
Cooking tray, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.



BA 020 391
Cooking tray, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.

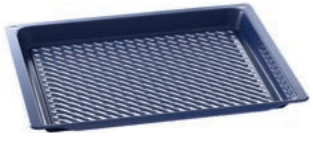


BA 026 116
Baking tray, enamelled.
30 mm deep.

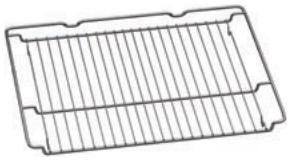
BA 026 117
Grill tray, enamelled.
38 mm deep.



BA 020 110
Air frying tray.
30 mm deep.



BA 036 106
Wire rack, chromium-plated.



BA 056 134
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.



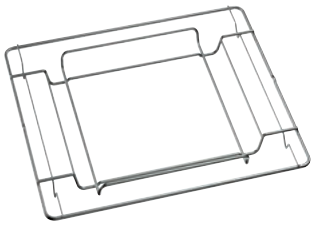
BA 056 132
Baking stone.
Incl. baking stone support and pizza paddle.
Not in combination with pull-out rack.



BS 020 003
Pizza paddle.
Serving and cutting board.



GN 010 330
Adapter for gastronorm insert and roaster.



GN 114 130
Gastronorm insert, stainless steel, GN 1/3.
Unperforated, 40 mm deep, 1.5 l.



GN 114 230
Gastronorm insert, stainless steel, GN 2/3.
Unperforated, 40 mm deep, 3 l.



GN 124 130
Gastronorm insert, stainless steel, GN 1/3.
Perforated, 40 mm deep, 1.5 l.



GN 124 230
Gastronorm insert, stainless steel, GN 2/3.
Perforated, 40 mm deep, 3 l.



BA 220 360
Cooking tray, stainless steel, unperforated, 37,5 mm deep, 5 l.



BA 220 370
Cooking tray, stainless steel, perforated, 37,5 mm deep, 5 l.



BA 046 118
Glass tray.
24 mm deep.



* Available in Q2/2026.

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm,
PFAS free non-stick coating.
Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.
For ovens with roaster function in combination with the pull-out rack BA 016 106 or BA 018 106 and for combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (pull-out rack and adapter to be ordered separately).



CL S10 040
Cleaning cartridges, set of 4.
For Combi-steam oven.



GZ 010 011
Extension for water inlet and outlet (2 m long).



BA 010 050
Core temperature probe.
Compatible with GO, GS, GM.



GA 022 120
Cleaning cartridge.
Suitable for Gaggenau fully automatic coffee machines with automatic cleaning.
Prolonged appliance lifespan through effective removal of coffee oils from the brewing unit.

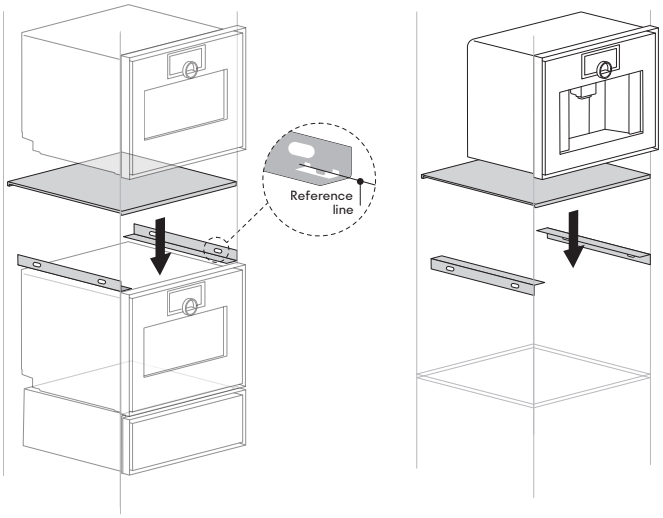


GA 022 140
Descaling cartridge.
Suitable for Gaggenau fully automatic coffee machines with automatic descaling.
Thorough removal of limescale deposits without effort.



GA 601 010
Adjustable intermediate shelf.
For vertical combination.
Incl. mounting brackets, cover and screws

GA601010



Accessories and special accessories Gaggenau Minimalistic series



		Oven
		GO 250/GO 251
Baking tray, enamelled		
BA 026 116	30 mm deep.	•/○
BA 026 117	38 mm deep.	•/○
Pull-out rack		
BA 016 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	○
BA 216 103	Telescopic pull-out rack. For ovens GO220/GO221.	
BA 010 301	Triple pull-out rail for combi-steam oven.	
Baking stone		
BA 056 132	Incl. baking stone support and pizza paddle.	
BA 056 134	Incl. baking stone support and pizza paddle.	○
Pizza paddle		
BS 020 003	Serving and cutting board.	○
Cooking tray, steam oven		
BA 020 361	Cooking tray, stainless steel, unperforated, 46 mm deep, 5,4 l.	
BA 020 370	Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.	
BA 020 382	Cooking tray, non-stick, unperforated, 46 mm deep, 5,4 l.	
BA 020 391	Cooking tray, non-stick, perforated, 40 mm deep, 5 l.	
BA 220 360	Cooking tray, stainless steel, unperforated, 37,5 mm deep, 5 l.	
BA 220 370	Cooking tray, stainless steel, perforated, 37,5 mm deep, 5 l.	
GN 114 130	GN 1/3, unperforated, 40 mm deep, 1,5 l.	
GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l.	
GN 124 130	GN 1/3, perforated, 40 mm deep, 1,5 l.	
GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l.	
Gastronorm roaster, cast aluminium		
GN 340 231	GN 2/3, height 165 mm, PFAS free non-stick coating. For ovens and pull-out rack BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (See also page 400).	○
GN 010 330	Adapter for gastronorm insert.	
Glass tray		
BA 046 118	24 mm deep.	○
Wire rack		
BA 036 106		•/○
Air frying tray		
BA 020 110	In combination with air frying mode.	○
Core temperature probe		
BA 010 050	Three-Point core temperature probe.	•/○
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4.	
Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.	
GA 022 120	Cleaning cartridge.	
GA 022 140	Descaling cartridge.	
Part No. 17000705	Water-filter cartridge.	
Part No. 17000706	Water-filter cartridge, set of 3.	
Part No. is region-specific	Descaling tablets available via customer service.	
Part No. is region-specific	Cleaning tablets available via customer service.	
Vacuuming bags		
Part No. 00578813	Vacuuming bags, small, 180 mm × 280 mm.	
Part No. 00578814	Vacuuming bags, large, 240 mm × 350 mm.	
Water connection		
GZ 010 011	Extension for water inlet and outlet hose.	
Adjustable intermediate shelf		
GA 601 010	For 60 cm vertical combination.	

• Standard. ○ Special accessory. * Available in Q2/2026.








Oven	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven	Steam oven
GO 240/GO 241	GO 220/GO 221	GS 270/GS 271	GS 250/GS 251	GS 240/GS 241	GS 220/GS221
•/○	•/○				
•/○	•/○				
○					
	○				
		○	○	○	
	○				
○					
○	○				
		•/○	•/○	•/○	
		•/○	•/○	•/○	
		○	○	○	
		○	○	○	
					•/○
					•/○
		○	○	○	○
		○	○	○	○
		○	○	○	○
		○	○	○	○
		○	○	○	
		○	○	○	
○	○	○	○	○	○
•/○	•/○				
		○	○	○	
		•/○	•/○		
		○	○	○	○
		○			
		○	○	○	○

Accessories and special accessories Gaggenau Minimalistic series



			Combi-microwave oven
			GM 250/GM 251
Baking tray, enamelled			
	BA 026 116	30 mm deep.	
	BA 026 117	38 mm deep.	
Pull-out rack			
	BA 016 106*	Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.	
	BA 216 103	Telescopic pull-out rack. For ovens GO220/GO221.	
	BA 010 301	Triple pull-out rail for combi-steam oven.	
Baking stone			
	BA 056 132	Incl. baking stone support and pizza paddle.	
	BA 056 134	Incl. baking stone support and pizza paddle.	
Pizza paddle			
	BS 020 003	Serving and cutting board.	
Cooking tray, steam oven			
	BA 020 361	Cooking tray, stainless steel, unperforated, 46 mm deep, 5,4 l.	
	BA 020 370	Cooking tray, stainless steel, perforated, 40 mm deep, 5 l.	
	BA 020 382	Cooking tray, non-stick, unperforated, 46 mm deep, 5,4 l.	
	BA 020 391	Cooking tray, non-stick, perforated, 40 mm deep, 5 l.	
	BA 220 360	Cooking tray, stainless steel, unperforated, 37,5 mm deep, 5 l.	
	BA 220 370	Cooking tray, stainless steel, perforated, 37,5 mm deep, 5 l.	
	GN 114 130	GN 1/3, unperforated, 40 mm deep, 1,5 l.	
	GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l.	
	GN 124 130	GN 1/3, perforated, 40 mm deep, 1,5 l.	
	GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l.	
Gastronorm roaster, cast aluminium			
	GN 340 231	GN 2/3, height 165 mm, PFAS free non-stick coating. For ovens and pull-out rack BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and triple pull-out rail BA 010 301 (See also page 400).	
	GN 010 330	Adapter for gastronorm insert.	
Glass tray			
	BA 046 118	24 mm deep.	•/○
Wire rack			
	BA 036 106		•/○
Air frying tray			
	BA 020 110	In combination with air frying mode.	
Core temperature probe			
	BA 010 050	Three-Point core temperature probe.	○
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4.	
	Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.	
	GA 022 120	Cleaning cartridge.	
	GA 022 140	Descaling cartridge.	
	Part No. 17000705	Water-filter cartridge.	
	Part No. 17000706	Water-filter cartridge, set of 3.	
	Part No. is region-specific	Descaling tablets available via customer service.	
	Part No. is region-specific	Cleaning tablets available via customer service.	
Vacuuming bags			
	Part No. 00578813	Vacuuming bags, small, 180 mm × 280 mm.	
	Part No. 00578814	Vacuuming bags, large, 240 mm × 350 mm.	
Water connection			
	GZ 010 011	Extension for water inlet and outlet hose.	
Adjustable intermediate shelf			
	GA 601 010	For 60 cm vertical combination.	○

• Standard. ○ Special accessory. * Available in Q2/2026.







Fully automatic coffee machine	Fully automatic coffee machine	Vacuming drawer	Culinary warming drawer	Culinary warming drawer
GC 261	GC 251	GV 251	GW252	GW251

Ovens Gaggenau Minimalistic series





Appliance type		Oven	Oven	Oven
Side-opening door right-hinged / left-hinged		GO 250/GO 251	GO 240/GO 241	GO 220/GO 221
Gaggenau onyx		GO 250/251 100	GO 240/241 100	GO 220/221 100
Gaggenau sterling		GO 250/251 130	GO 240/241 130	GO 220/221 130
Dimensions				
Width	(cm)	60	60	60
Appliance dimensions W × H × D [1]	(mm)	594 × 596 × 547	594 × 596 × 547	594 × 596 × 547
Door panel extension from furniture cavity	(mm)	21	21	21
Niche dimensions W × H × D	(mm)	560 × 590 × 550	560 × 590 × 550	560 × 590 × 550
Net weight	(kg)	56	56	54
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)				
Net volume	(l)	77	77	74
Number of cooking compartments		1	1	1
Interior dimensions W × H × D	(mm)	492 × 386 × 408	492 × 386 × 408	471 × 385 × 408
Energy efficiency class with hot air eco		A (A+++ ↑ D)	A (A+++ ↑ D)	A (A+++ ↑ D)
Energy Efficiency Index (EEI)		83.9	83.9	84.9
Energy consumption with top + bottom heat	(kWh)	1.4	1.4	1.25
Energy consumption with hot air eco	(kWh)	0.73	0.73	0.73
Heat source		electric	electric	electric
Heating methods / programmes				
Temperature range	(°C)	30–300	50–300	50–300
Hot air plus / hot air eco / top + bottom heat		•/•/•	•/•/•	•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•	•/•/•	•/•/•
Top + 1/3 bottom heat		—	—	—
Bottom heat + 1/3 top heat		—	—	—
Hot air + 1/2 bottom heat		—	—	—
Grill / grill + circulated air		•/•	•/•	•/•
Air frying		•	—	—
Baking stone function		•	•	•
Roaster function		•	—	—
Moist baking		•	•	•
Dough proving / defrosting / dehydration		•/•/•	—/—/—	—/—/—
Keeping warm		—	—	—
Option to save favourites		•	•	•
Automatic programmes / setting recommendations		•/•	•/•	•/•
Handling				
Electronic door opening		•	•	•
Door opening angle		110°	110°	110°
Full touch display /control ring		•/•	•/•	•/•
Display languages	(no.)	42	42	42
Info texts		•	•	•
Animated quick guides		•	•	•
User detection		•	•	•
Features				
Cooking time / cooking time end / count-up timer		•/•/•	•/•/•	•/•/•
Long-term timer		•	•	•
Actual temperature display		•	•	•
Rapid heating		•	•	•
Full surface grill behind enamel		•	•	•
Interior lighting		lateral	lateral	top
Shelf levels	(no.)	4	4	5
Heated catalyser		•	•	—
Digital services (Gaggenau Home Connect) via WiFi [2]		•	•	•
Accessories				
Enamelled baking tray		1	1	1
Enamelled grill tray		1	1	1
Size of largest baking tray	(cm^2)	1.290	1.290	1.290
Wire rack		1	1	1
Three-point core temperature probe		•	—	—
Rotisserie spit		—	—	—
Safety				
Child lock / electronic door lock		•/•	•/•	•/•
Safety shut-off		•	•	•
Thermally insulated door with multiple glazing		5-fold	5-fold	4-fold
Cooled housing with temperature protection		•	•	•
Cleaning				
Pyrolysis		•	•	—
Connection				
Total connected load	(kW)	3.68	3.68	3.68

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Combi-steam ovens and steam ovens Gaggenau Minimalistic series






Appliance type		Combi-steam oven	Combi-steam oven	Combi-steam oven	Steam oven
Side-opening door right-hinged / left-hinged		GS 270/GS 271	GS 250/GS 251	GS 240/GS 241	GS 220/GS 221
Gaggenau onyx		GS 270/271 100	GS 250/251 100	GS 240/241 100	GS 220/221 100
Gaggenau sterling		GS 270/271 130	GS 250/251 130	GS 240/241 130	GS 220/221 130
Dimensions					
Width	(cm)	60	60	60	60
Appliance dimensions W × H × D[1]	(mm)	594 × 456 × 547	594 × 456 × 547	594 × 456 × 547	594 × 456 × 547
Door panel extension from furniture cavity	(mm)	21	21	21	21
Niche dimensions W × H × D	(mm)	560 × 450 × 550	560 × 450 × 550	560 × 450 × 550	560 × 450 × 550
Net weight	(kg)	46	45	43	36
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)					
Net volume	(l)	50	50	50	59
Number of cooking compartments		1	1	1	1
Interior dimensions W × H × D	(mm)	504 × 246 × 406	504 × 246 × 406	504 × 246 × 406	474 × 277 × 446
Energy efficiency class with hot air		A (A+++ ↑ D)	A (A+++ ↑ D)	A (A+++ ↑ D)	
Energy Efficiency Index (EEI)		94.7	94.7	94.7	–
Energy consumption with hot air	(kWh)	0.72	0.72	0.72	–
Heat source		electric	electric	electric	electric
Heating methods / programmes					
Temperature range	(°C)	30–230	30–230	30–230	30–100
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		•	•	•	•
Grill level 1 + humidity		•	•	•	–
Grill level 2 + humidity		•	•	•	–
Grill + circulated air		•	•	•	–
Dough proving		•	•	•	•
Defrosting		•	•	•	•
Regenerating		•	•	•	•
Keeping warm		•	•	•	–
Option to save favourites		•	•	•	•
Automatic programmes / setting recommendations		•/•	•/•	•/•	–/•
Handling					
Electronic door opening		•	•	•	•
Door opening angle		110°	110°	110°	110°
Full touch display /control ring		•/•	•/•	•/•	•/•
Display languages	(no.)	42	42	42	42
Info texts		•	•	•	•
Animated quick guides		•	•	•	•
User detection		•	•	•	•
Features					
Fixed inlet and outlet water connection		•	–	–	–
Water tank for fresh and waste water		–	•	•	•
Cooking time / cooking time end / count-up timer		•/•/•	•/•/•	•/•/•	•/•/•
Long-term timer		•	•	•	–
Actual temperature display		•	•	•	•
Steam removal / misting		•/•	–/•	–/•	–/–
Automatic boiling point detection		•	•	•	•
Connection for core temperature probe		•	•	•	–
Full surface grill behind glass ceramic		•	•	•	–
Side interior lighting		•	•	•	•
Shelf levels	(no.)	3	3	3	3
Digital services (Gaggenau Home Connect) via WiFi[2]		•	•	•	•
Accessories					
Size of largest baking tray	(cm²)	1.300	1.300	1.300	1.290
Cooking tray, stainless steel, 40 mm, perforated		1	1	1	1
Cooking tray, stainless steel, 46 mm, unperforated		1	1	1	1
Wire rack		1	1	1	1
Cleaning cartridge	(no.)	4	4	–	–
Descaling tablets		Part No. 17002490	Part No. 17002490	Part No. 17002490	Part No. 17002490
Safety					
Child lock / electronic door lock		•/•	•/•	•/•	•/•
Safety shut-off		•	•	•	•
Thermally insulated door with multiple glazing		3-fold	3-fold	3-fold	3-fold
Cooled housing with temperature protection		•	•	•	•
Cleaning					
Automatic cleaning / Cleaning aid		•/•	•/•	–/•	–/•
Automatic descaling / Drying programme		•/•	•/•	•/•	•/–
Connection					
Total connected load	(kW)	3.15	3.15	3.15	2.75

• Standard. – Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Combi-microwave ovens and microwaves Gaggenau Minimalistic series





Appliance type		Combi-microwave oven	Microwave
Side-opening door right-hinged / left-hinged		GM 250/GM 251	GM 220/GM 221
Gaggenau Onyx		GM 250/251 100	GM 220/221 100
Gaggenau Sterling		GM 250/251 130	GM 220/221 130
Dimensions			
Width	(cm)	60	60
Appliance dimensions W × H × D [1]	(mm)	594 × 456 × 547	594 × 382 × 299
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W × H × D	(mm)	560 × 450 × 550	560 × 380 × 320 560 × 362 × 320 (Wall cabinet)
Net weight	(kg)	41	19
Volume			
Capacity	(l)	46	21
Interior dimensions W × H × D	(mm)	493 × 231 × 402	350 × 220 × 270
Heating methods / Programmes			
Maximum microwave output	(W)	1,000	900
Microwave output levels	(no.)	6	6
Hot air with temperature range	(°C)	30–230	—
Grill + circulated air with temperature range	(°C)	30–230	—
Grill with levels of intensity	(no.)	—	3
Warming up beverages	(W)	Max. (1000)	—
Warming up meals with microwave range	(W)	360–600	—
Dehydrating with temperature range	(°C)	30–80	—
Low temperature cooking with temperature range	(°C)	30–90	—
Dough proving with temperature range	(°C)	30–50	—
Keeping warm	(W)	50	—
Defrosting with microwave range	(W)	90–360	—
Maximum microwave output for combination with oven	(W)	450	360
Option to save favourites	(no.)	30	10
Automatic programmes / setting recommendations	(no.)	19 / 51	10 / —
Handling			
Electronic door opening		•	•
Door opening angle		110°	95°
Full touch display /control ring		•/•	•/—
Display languages	(no.)	42	42
Info texts		•	•
Animated quick guides		•	—
User detection		•	—
Features			
Innowave		•	•
Cooking time, cooking time end, count-up timer		•/•/•	•/•/•
Long-term timer		•	—
Actual temperature display		•	—
Connection for core temperature probe		•	—
Side interior lighting		•	•
Shelf levels	(no.)	2	—
Digital services (Gaggenau Home Connect) via WiFi [2]		•	•
Accessories			
Glass tray		•	•
Wire rack		•	•
Safety			
Child lock		•	•
Electronic door lock		•	—
Door control switch		•	•
Safety shut-off		•	•
Thermally insulated door with multiple glazing		3-fold	2-fold
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning aid programme		•	•
Stainless steel interior with heat resistant glass base		•	•
Connection			
Total connected load	(kW)	2.65	2.05

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fully automatic coffee machines Gaggenau Minimalistic series





Appliance type		Fully automatic coffee machine	Fully automatic coffee machine
Gaggenau Onyx		GC 261 100	GC 251 100
Gaggenau Sterling		GC 261 130	GC 251 130
Dimensions			
Width	(cm)	60	60
Appliance dimensions W × H × D[1]	(mm)	594 × 456 × 377	594 × 456 × 377
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W × H × D	(mm)	560 × 450 × 450	560 × 450 × 450
Net weight	(kg)	23	21
Typ of beverage			
Ristretto / 2 × Ristretto		•	•
Espresso / 2 × Espresso		•	•
Doppio		•	•
Coffee / 2 × coffee		•	•
Coffee large / 2 × Coffee large		•	•
Coffee very large		•	•
Americano / 2 × Americano		•	•
Cold Brew		•	•
Slow Brew		•	•
Coffee pot		•	•
Hot water / 2 × Hot water		•	•
Espresso Macchiato / 2 × Espresso Macchiato		•	•
Flat White / 2 × Flat White		•	•
Cappuccino / 2 × Cappuccino		•	•
Caffe Latte / 2 × Caffe Latte		•	•
Cold Brew Macchiato		•	•
Latte Macchiato / 2 × Latte Macchiato		•	•
Warm milk / 2 × Warm milk		•	•
Milk froth / 2 × Milk froth		•	•
Handling			
Electronic door opening		—	—
Door opening angle		110°	110°
Full touch display /control ring		•/•	•/•
Display languages	(no.)	42	42
Info texts		•	•
Animated quick guides		•	•
User detection		•	•
Personalisation function with profiles and favourites	(No. Profiles /No. Favourites)	10 / 10 per each profile	10 / 10 per each profile
Operation modes		Classic / Barista	Classic / Barista
Height adjustable beverage dispenser up to	(cm)	15	15
Programmable basic settings			
— Start screen		Classic mode, Favourites or Barista mode	Classic mode, Favourites or Barista mode
— Lighting scenarios		•	•
— Capacity unit	(ml/fl.oz.)	•	•
— Water tank filling		Automatic or Manual	—
— Cleaning & Descaling		Automatic or Manual	Automatic or Manual
— Descaling start time		•	•
— Standby after	(min, h)	5 min to 180 min	5 min to 180 min
— Water hardness	(No. of levels)	4	4
Features			
Fresh water connection to refill the water tank		•	—
Aroma brewing technology with intelligent strength adjustment		•	•
Grinding unit with ceramic discs		•	•
Continuous flow heater		•	•
Pump pressure	(bar)	19	19
Integrated milk system		•	•
Glass milk container	(l)	0.7	0.7
Milk scale		•	•
Bean container	(g)	400	400
Grinding level control		Electronic	Electronic
Volume of adjustable brewing chamber	(g)	5 to 14	5 to 14
Double grinding and brewing cycles for extra intensity for one beverage		•	•
Double grinding and brewing cycles for two beverages		•	•
Removable water tank	(l)	2.4	2.4
Electronic replacement indicator for cleaning and descaling cartridge		•/•	•/•
Electronic replacement indicator for water filter		•	•
Electronic fill level control for milk, water and coffee beans		•	•
Electronic fill level control for drip tray and coffee residue container		•	•
Integrated LED lighting		•	•
Digital services (Gaggenau Home Connect) via WiFi.[2]		•	•
Safety			
Child lock		•	•
Aqua stop with guarantee		•	—
Cleaning			
Fully automatic cleaning with cartridge		•	•
Fully automatic descaling with cartridge		•	•
Switching to cleaning and descaling with tablets possible		•	•
Fully automatic rinse programme when switching on/off		•/•	•/•
Automatic quick rinsing of milk system		•	•
Emptying programme to prepare the appliance for holiday or transportation		•	•
Empty-grinding function, if using a new type of beans		•	•
Removable brewing unit		•	•
Coffee residue container and drip tray removable and dishwasher-safe		•	•
Beverage dispenser removable and dishwasher-safe		•	•
Milk container dishwasher-safe		•	•
Option to install a water filter in the water tank		•	•
Connection			
Total connected load	(kW)	1.5	1.5
Fixed inlet water connection		•	—

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Vacuuming drawers Gaggenau Minimalistic series



Appliance type		Vacuuming drawer
Gaggenau onyx		GV 251 100
Gaggenau sterling		GV 251 130
Dimensions		
Width	(cm)	60
Height	(cm)	14
Appliance dimensions W × H × D[1]	(mm)	594 × 140 × 515
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W × H × D	(mm)	560 × 140 × 550
Net weight	(kg)	31
Volume		
Net volume	(l)	7
Interior dimensions W × H × D	(mm)	350 × 95 × 285
Maximum size of vacuuming bags W × L	(mm)	350 × 240
Usage		
Vacuuming levels		3, max. 99%
Heat-sealing levels		3
Vacuuming of bags and containers		•
Vacuuming of vacuuming containers and bottles		•
Vacuuming of liquids		•
Drying program for vacuuming pump		•
Handling		
Sensor Control		•
Handleless drawer		•
Push-to-open-function		•
Features		
Stainless steel vacuuming chamber		•
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover		•
Sealing bar, non-stick, removable		•
Raised vacuuming platform		•
Connection with tube for vacuuming outside the chamber		•
Utility space in vacuuming chamber, W × L	(mm)	210 × 285
Membrane avoiding reflow of liquids during external vacuuming		•
Vacuuming bags, small, 180 mm × 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm × 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs		•
Connection		
Total connected load	(kW)	0.32

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche.

Culinary warming drawers Gaggenau Minimalistic series





Appliance type		Culinary warming drawer	Culinary warming drawer
Gaggenau onyx		GW 251 100	GW 252 100
Gaggenau sterling		GW 251 130	GW 252 130
Dimensions			
Width	(cm)	60	60
Height	(cm)	14	28
Appliance dimensions W × H × D[1]	(mm)	594 × 140 × 519	594 × 280 × 519
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W × H × D	(mm)	560 × 140 × 550	560 × 280 × 550
Net weight	(kg)	19	25
Volume			
Net volume	(l)	20	52
Interior dimensions W × H × D	(mm)	548 × 92 × 410	548 × 232 × 410
Number of table settings	(no.)	6	12
Heating methods			
Preheating of small beverage containers/cups.		•	•
Warming cookware/plates		•	•
Keeping meals warm		•	•
Low-temperature cooking		•	•
Direct temperature control		•	•
Temperature range 30 °C to 80 °C	(temperature levels)	6	6
Further heating methods via App		•	•
Handling			
Touch key operation		•	•
Status indicator, visible in the glass front		•	•
Time setting via App		•	•
Handleless drawer		•	•
Push-to-open function		•	•
Gaggenau Home Connect		•	•
Features			
Interior light		•	•
Maximum load	(kg)	25	25
Stainless steel interior with glass bottom		•	•
Fan for even heat distribution		•	•
Connection			
Total connected load	(kW)	0.82	0.82

• Standard. — Not available. [1] Appliance depth: the immersion depth of the appliance in the niche.



VARIO COOKTOPS

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Vario cooktops 200 series 148

Cut-out dimensions for appliance combinations in the 200 series 156

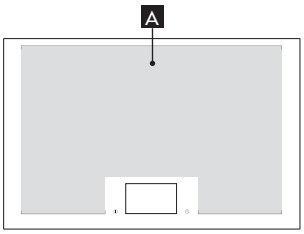
Accessories | special accessories 158

Technical specifications 160

Overview

Full surface induction

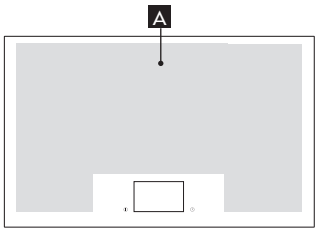
Width 80 cm



Area / output level	17	boost
A (1 big cookware)	3,500 W	5,500 W
Total connected load	7,400 W	

CX 482
With frame, it can be combined with other Vario Appliances

Width 90 cm

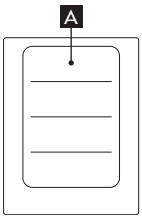


Area / output level	17	boost
A (1 big cookware)	3,500 W	5,500 W
Total connected load	7,400 W	

CX 492
With frame, it can be combined with other Vario Appliances

Vario flex induction 400 series

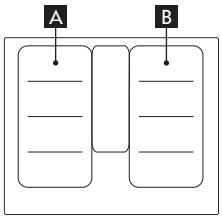
Width 38 cm



Area / output level	12	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	3,700 W	

VI 422

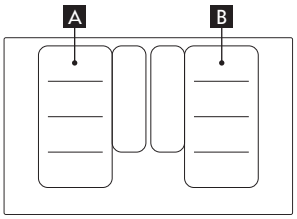
Width 60 cm



Area / output level	12	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

VI 462

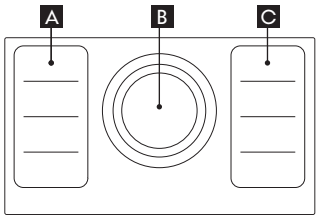
Width 80 cm



Area / output level	12	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

VI 482

Width 90 cm

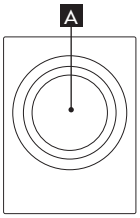


Area / output level	12	boost
A / C	2,200 W	3,700 W
	3,300 W	3,700 W
B Ø 21 cm	2,200 W	3,700 W
Ø 26 cm	2,600 W	3,700 W
Ø 32 cm	3,300 W	3,700 W
Total connected load	11,100 W	

VI 492

Vario induction 400 series

Width 38 cm

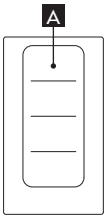


Area / output level	12	boost
A Ø 21 cm	2,200 W	3,700 W
Ø 26 cm	2,600 W	3,700 W
Ø 32 cm	3,300 W	3,700 W
Total connected load	3,700 W	

VI 414

Vario flex induction 200 series

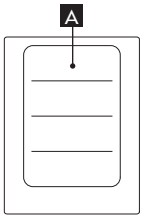
Width 28 cm



Area / output level	9	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	3,700 W	

VI 232

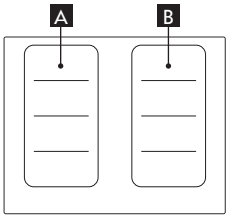
Width 38 cm



Area / output level	9	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	3,700 W	

VI 242

Width 60 cm

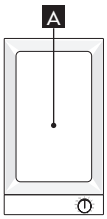


Area / output level	9	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

VI 262

Vario special 400 and 200 series

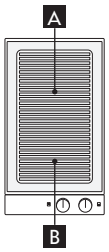
Width 28 cm



Area / output level	10
A	1,800 W
Total connected load	1,800 W

VP 230

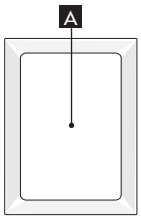
Width 28 cm



Area / output level	9
A	1,500 W
B	1,500 W
Total connected load	3,000 W

VR 230

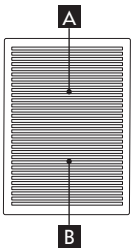
Width 38 cm



Area / output level	12
A	3,000 W
Total connected load	3,000 W

VP 414

Width 38 cm

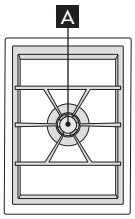


Area / output level	12
A	1,500 W
B	1,500 W
Total connected load	3,000 W

VR 414

Vario gas 400 series

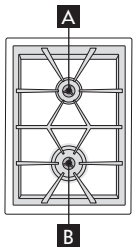
Width 38 cm



Area / output level	12
A Wok burner	5,800 / 6,000 W
Total connected load gas	5,800 / 6,000 W
Total connected load electric	15.0 W

VG 415

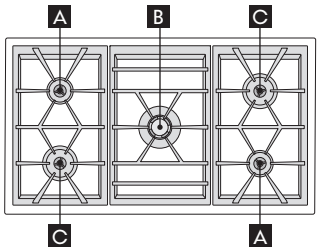
Width 38 cm



Area / output level	12
A Standard-output burner	2,000 W
B High-output burner	4,000 W
Total connected load gas	6,000 W
Total connected load electric	15.0 W

VG 425

Width 90 cm

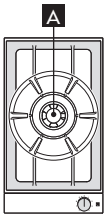


Area / output level	12
A Standard-output burner	2,000 W
B Wok burner	5,800 / 6,000 W
C High-output burner	4,000 W
Total connected load gas	17,800 W / 18,000 W
Total connected load electric	15.0 W

VG 491

Vario gas 200 series

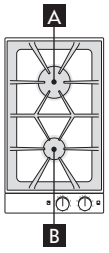
Width 28 cm



Area / output level	9
A Wok burner	5,800 / 6,000 W
Total connected load gas	5,800 / 6,000 W
Total connected load electric	1.0 W

VG 231

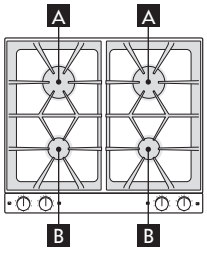
Width 28 cm



Area / output level	9
A High-output natural gas burner	3,000 W
B Standard-output natural gas burner	1,900 W
Total connected load gas	4,900 W
Total connected load electric	2.0 W

VG 232

Width 60 cm

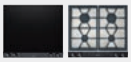


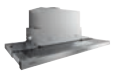
Area / output level	9
A High-output natural gas burner	3,000 W
B Standard-output natural gas burner	1,900 W
Total connected load gas	9,800 W
Total connected load electric	4.0 W

VG 264

Recommended Cooktop Ventilation Combinations

•: Recommended combination
—: not recommended
: cooktop based ventilation control possible

Product type	Picture	Model Number		 AC 250 121 width 120 cm	 AW 442 width 120 cm	 AW 290 110 width 90 cm
	Maximum width for cooktops combinations For integrated induction see dedicated pages.			100 cm 130 cm with fume collector	100 cm	80 cm
Vario Teppan Yaki 400 series **Vario gas cooktop 400 series** **Vario electric grill 400 series**		VP 414 / VG4.. VR 414	40 cm	•	•	•
Vario induction cooktop 400 series		VI4..	40 cm	•	•	•
Vario induction cooktop 400 series		VI 462	60 cm	•	•	•
Vario induction cooktop 400 series		VI 482	80 cm	•	•	•
Vario induction cooktop 400 series		VI 492	90 cm	•	•	—
Vario gas cooktop 400 series **Gas cooktop 400 series**		VG 491 / CG 492	90 cm	•	•	—
Vario Teppan Yaki 200 series **Vario flex induction cooktop 200 series** **Vario gas cooktop 200 series** **Vario electric grill 200 series**		VP2.. / VI2.. / VR2.. VR 230	30 cm	•	•	•
Vario flex induction cooktop 200 series		VI 242	40 cm	•	•	•
Vario flex induction cooktop 200 series **Vario gas cooktop 200 series**		VI 262 / VG 264	60 cm	•	•	•
Integrated induction modules 400 series		CU 42..	21 cm 28 cm	•	—	—
Full surface induction cooktop 400 series with frame		CX 482	80 cm	•	•	•
Full surface induction cooktop 400 series		CX 492	90 cm	•	•	—
Flex induction cooktop 200 series		CI 262	60 cm	•	•	•
Flex induction cooktop 200 series		CI 272	70 cm	•	•	•
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	•	•	•
Flex induction cooktop 200 series		CI 292	90 cm	•	•	—
Gas cooktop 200 series		CG 291	90 cm	•	•	—
Gas cooktop 200 series		VG 295	90 cm	•	•	—

									
AL 400 122 width 120 cm	AL 400 192 width 90 cm	AL 200 180 width 80 cm	AL 200 190 width 90 cm	VL 414 width 15.5 cm	VL 200 width 15 cm	AF 210 192 width 90 cm	AF 210 162 width 60 cm	AC 200 191 width 86 cm	AC 200 161 width 52 cm
120 cm	90 cm					90 cm	60 cm	90 cm	60 cm
•	•	–	–	•	–	•	•	•	•
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Full surface induction cooktop
400 series
CX 492

CX 492 111
Black glass ceramic.
Stainless steel frame.
Width 90 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
One unique cooking surface of 3200 cm².
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

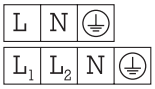
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

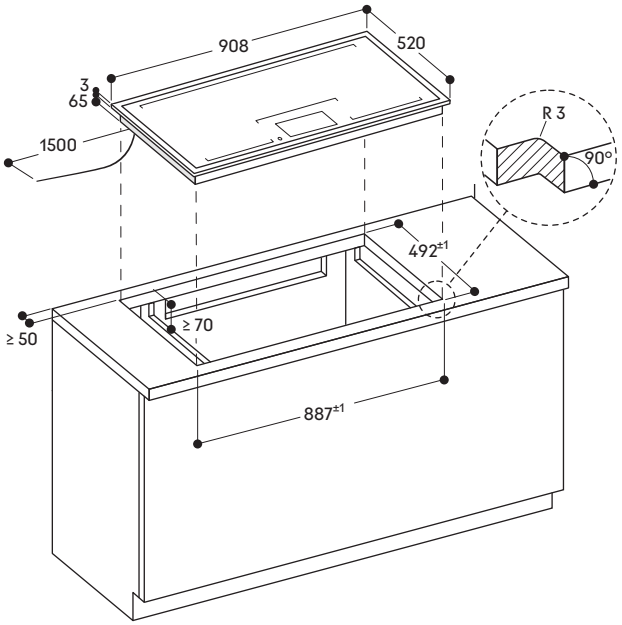
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31 kg.

Please read the installation details regarding air ducting on page 222.

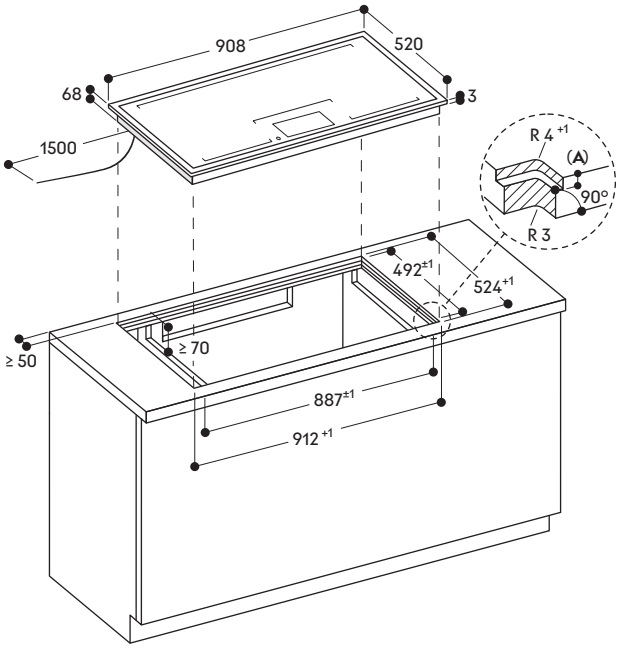
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

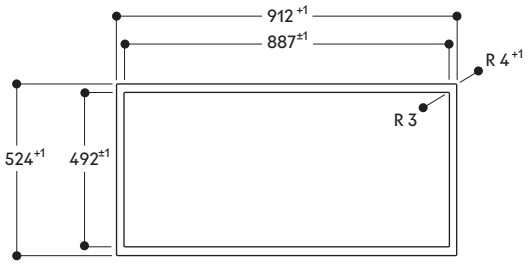


Installation of the cooktop; flush mounting

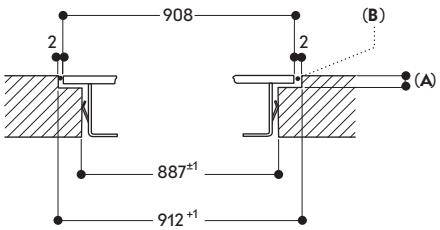


A: 3.5$^{-0.5}$

View from above

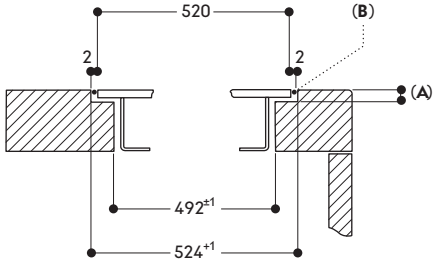


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Full surface induction cooktop
400 series
CX 482

CX 482 111
Black glass ceramic.
Stainless steel frame.
Width 80 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

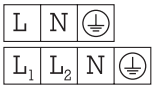
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

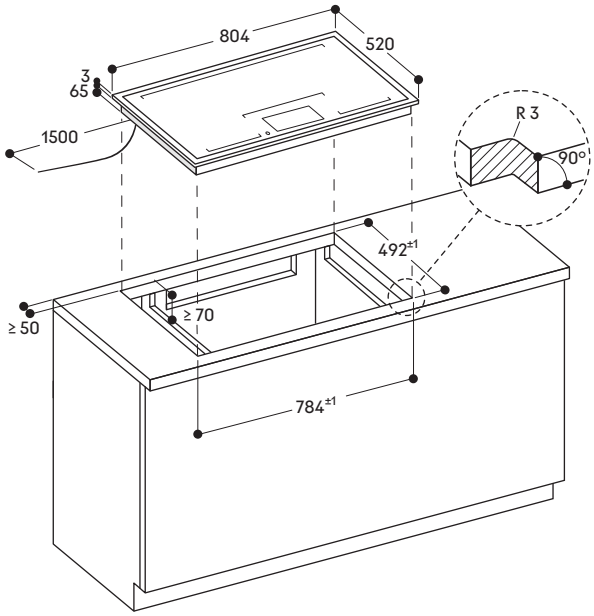
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 222.

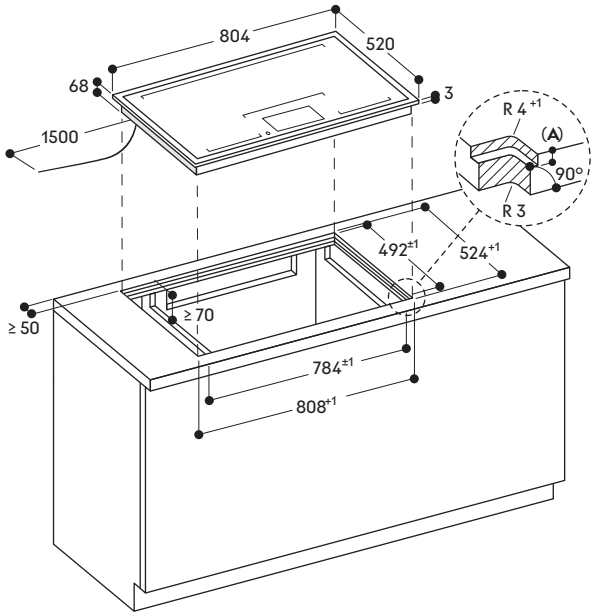
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

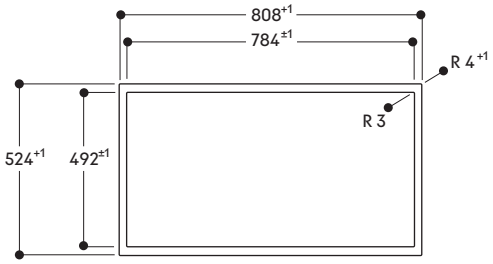


Installation of the cooktop; flush mounting

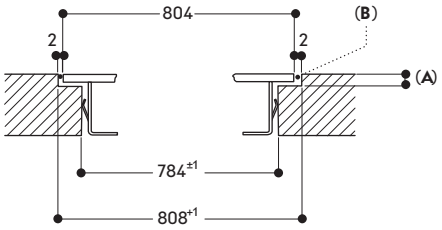


A: $3.5^{-0.5}$

View from above

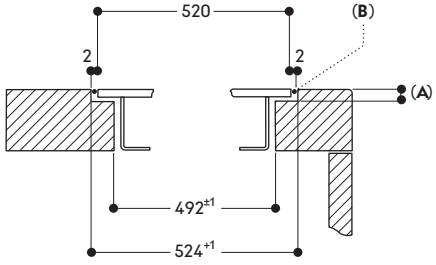


Longitudinal section



A: $3.5^{-0.5}$
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 492

VI 492 105
Frameless.
Width 90 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 450 010
Stainless steel knobs 400 series for VI 492.
Electronic control.
Set of 5 knobs.

CKI 450 000
Black knobs 400 series for VI 492.
Electronic control.
Set of 5 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 000
Wok attachment for wok pan.
Only for Vario induction cooktops.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Large cooking zone for pots up to ø 32 cm.
- Ideal for the original wok pan with round bottom, with wok ring.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

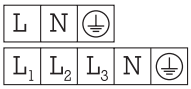
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

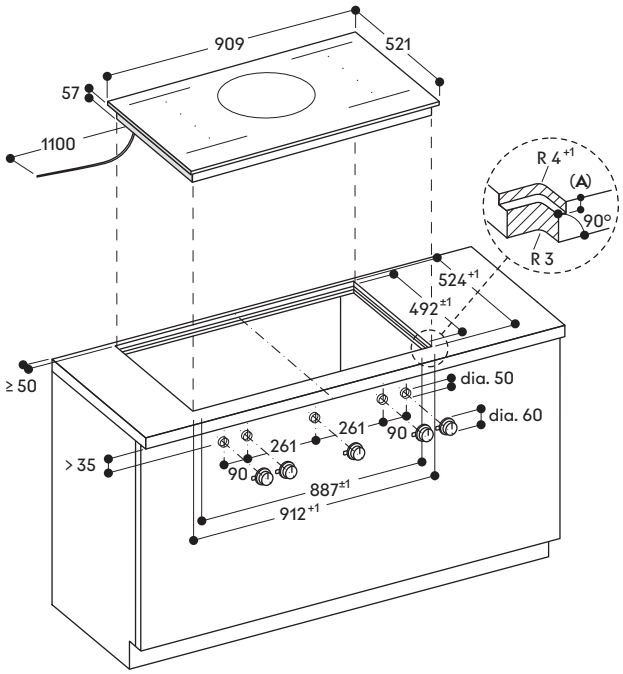
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 11.1 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.9 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable, water in- and outlet see detailed drawing on page 111.

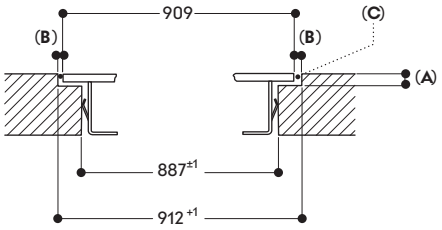


Installation of the cooktop; flush mounting



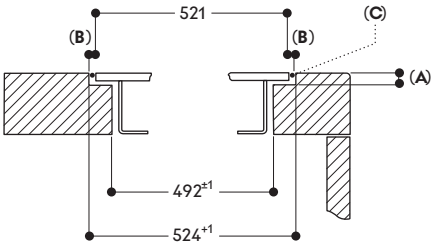
A: 6.5$^{+0.5}$

Longitudinal section



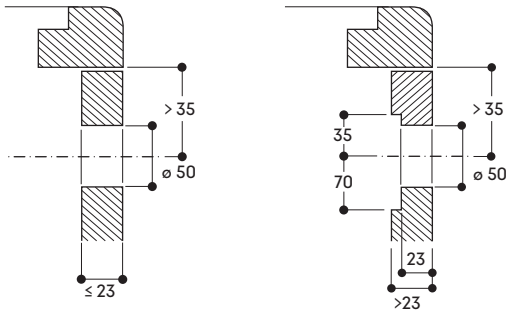
A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section

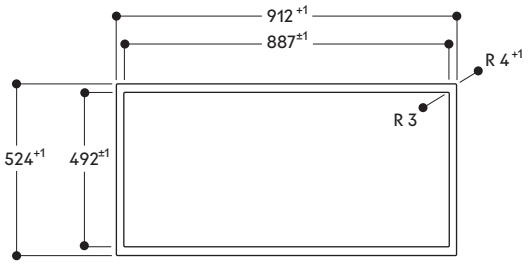


A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

Installation of the control knob



View from above



All measurements in mm.



Vario flex induction cooktop 400 series
VI 492

VI 492 115
Stainless steel frame.
Width 90 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 450 010
Stainless steel knobs 400 series for VI 492.
Electronic control.
Set of 5 knobs.

CKI 450 000
Black knobs 400 series for VI 492.
Electronic control.
Set of 5 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 000
Wok attachment for wok pan.
Only for Vario induction cooktops.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Large cooking zone for pots up to ø 32 cm.
- Ideal for the original wok pan with round bottom, with wok ring.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

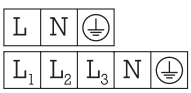
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

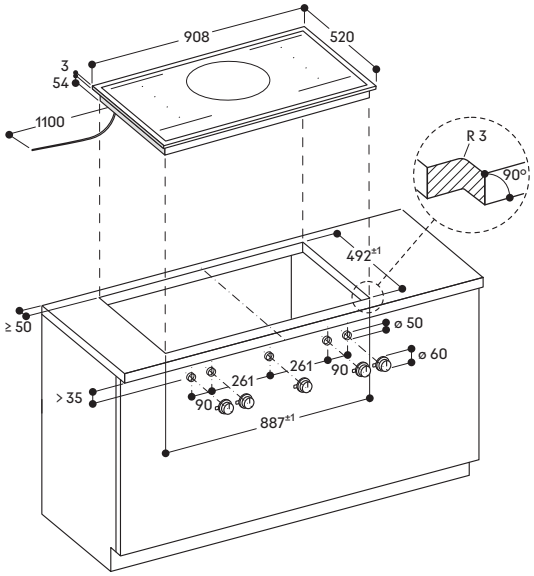
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 24 kg.

Please read the installation details regarding air ducting on page 222.

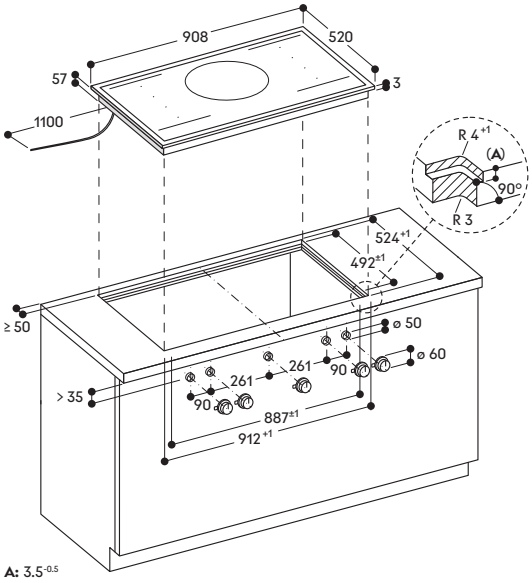
Connection
Total connected load 11.1 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.9 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

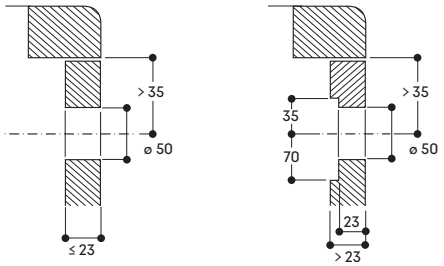


Installation of the cooktop; flush mounting

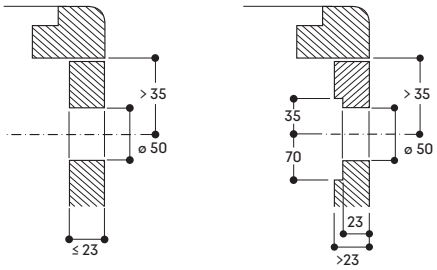


A: $3.5^{-0.5}$

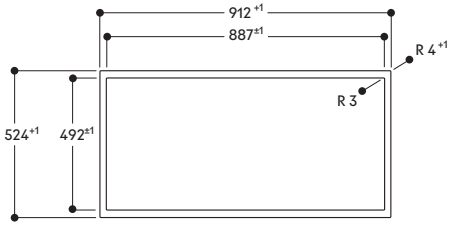
Installation of the control knob



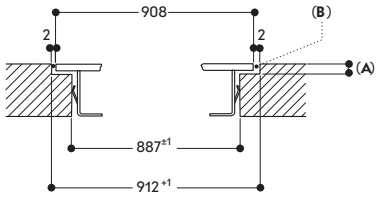
Installation of the control knob



View from above

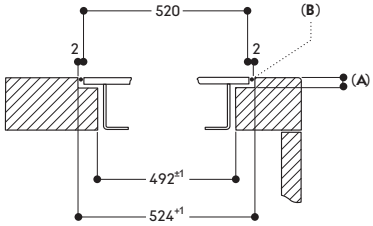


Longitudinal section



A: $3.5^{-0.5}$
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 482

VI 482 105
Frameless.
Width 80 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control.
Set of 4 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

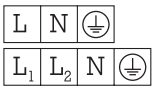
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

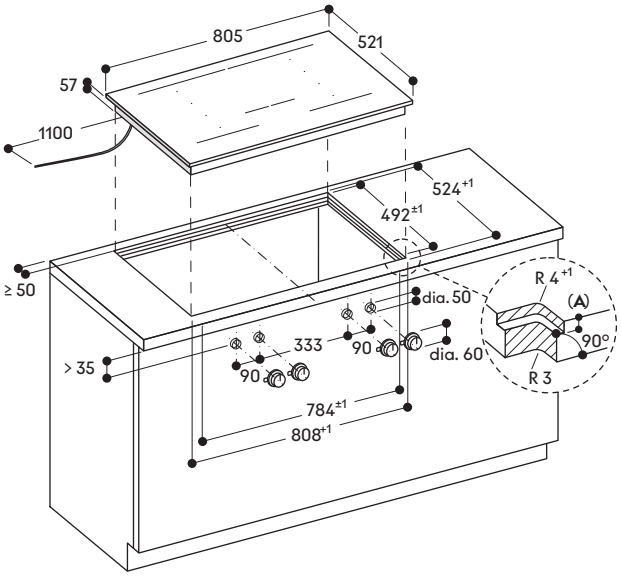
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.7 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable, water in- and outlet see detailed drawing on page 115.

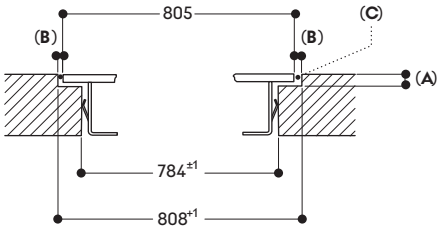


Installation of the cooktop; flush mounting



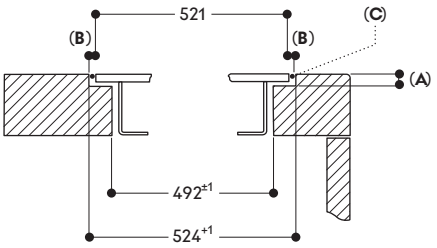
A: $6.5^{+0.5}$

Longitudinal section



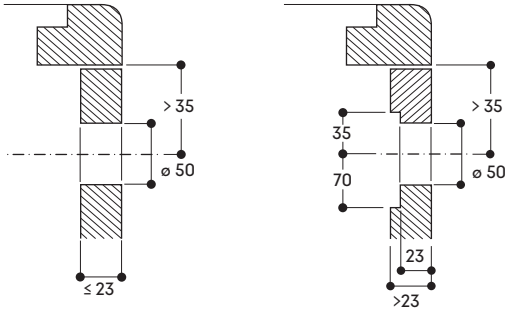
A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section

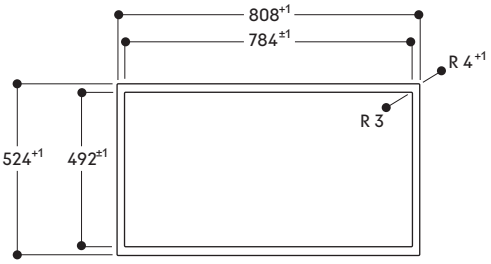


A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

Installation of the control knob



View from above



All measurements in mm.



Vario flex induction cooktop
400 series
VI 482

VI 482 115
Stainless steel frame.
Width 80 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

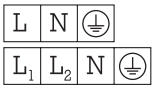
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

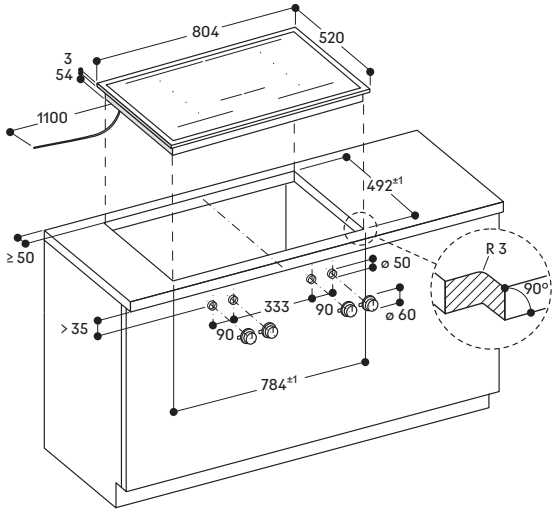
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 20 kg.

Please read the installation details regarding air ducting on page 222.

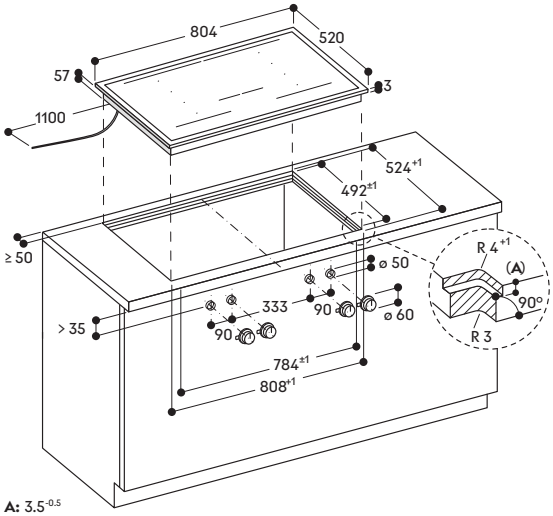
Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.7 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

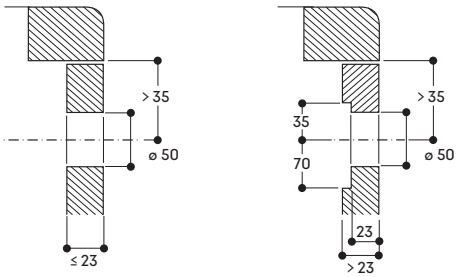


Installation of the cooktop; flush mounting

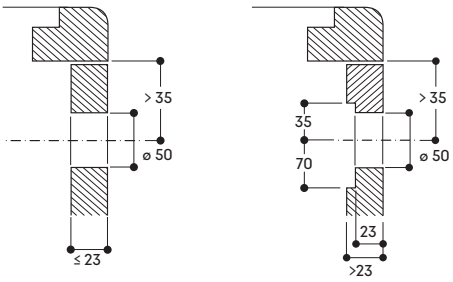


A: 3.5$^{-0.5}$

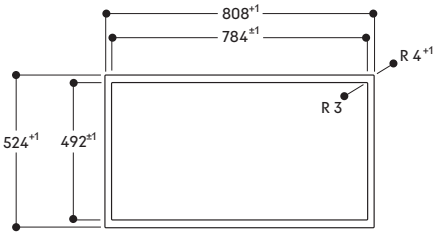
Installation of the control knob



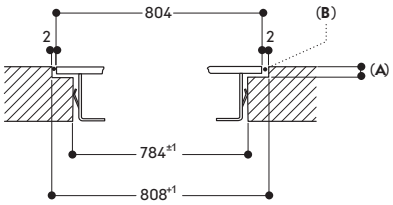
Installation of the control knob



View from above

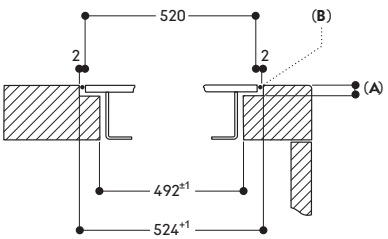


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 462

VI 462 105
Frameless.
Width 60 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

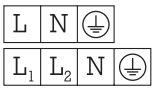
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

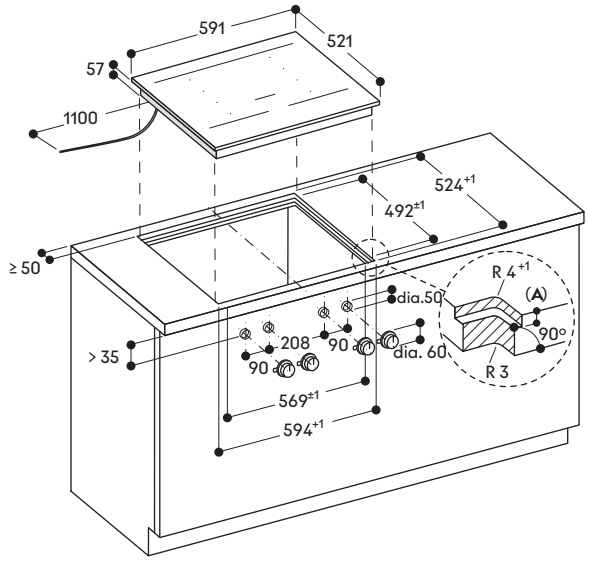
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.7 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable, water in- and outlet see detailed drawing on page 119.

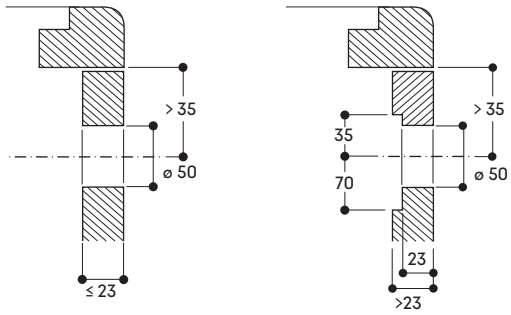


Installation of the cooktop; flush mounting

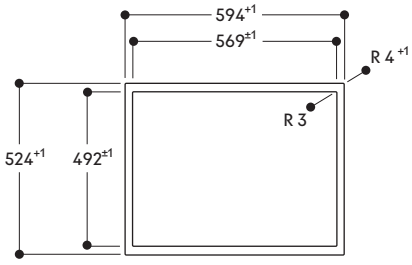


A: 6.5$^{+0.5}$

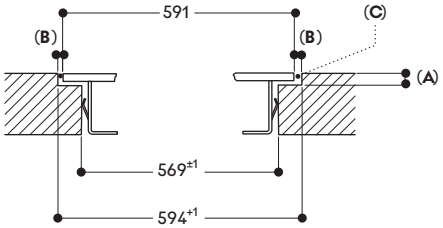
Installation of the control knob



View from above

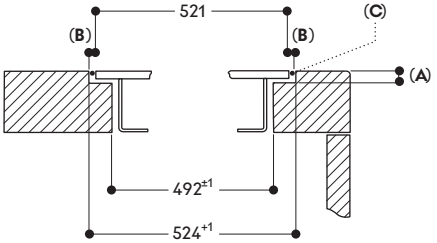


Longitudinal section



A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section



A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 462

VI 462 115
Stainless steel frame.
Width 60 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492
Electronic control.
Set of 4 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

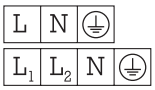
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

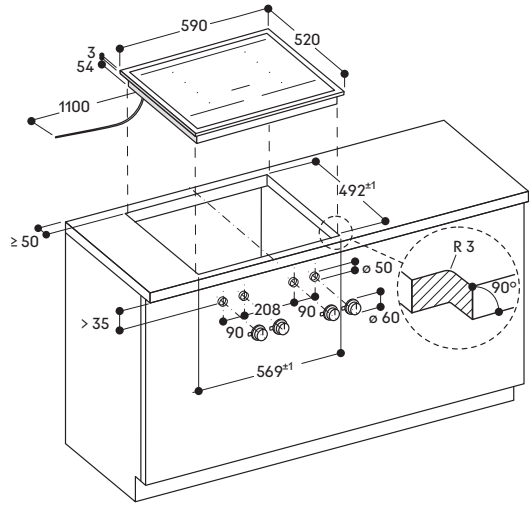
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 222.

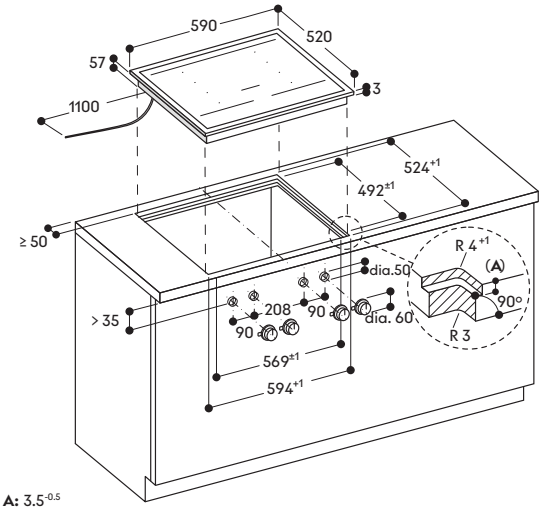
Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.7 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

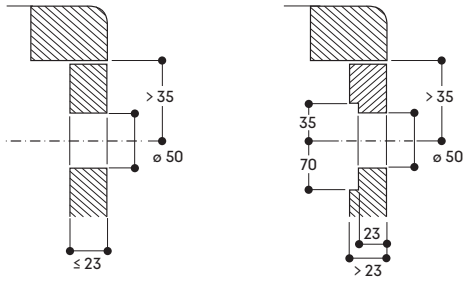


Installation of the cooktop; flush mounting

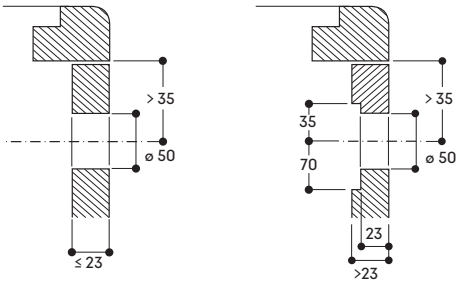


A: 3.5$^{-0.5}$

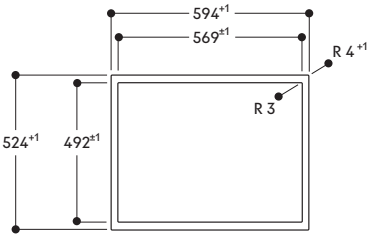
Installation of the control knob



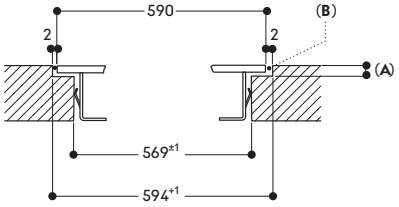
Installation of the control knob



View from above

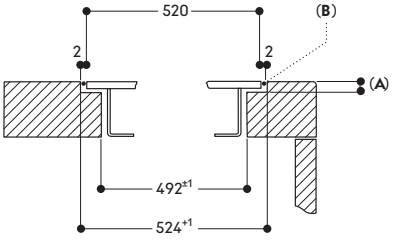


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 422

VI 422 105
Frameless.
Width 38 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 420 010
Stainless steel knobs 400 series for VI 422.
Electronic control.
Set of 2 knobs.

CKI 420 000
Black knobs 400 series for VI 422.
Electronic control.
Set of 2 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

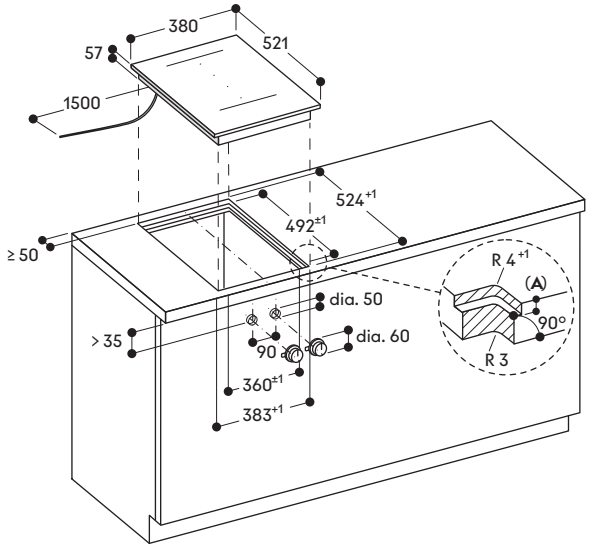
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 142–146.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.4 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable, water in- and outlet see detailed drawing on page 123.

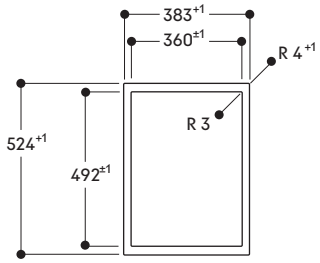


Installation of the cooktop; flush mounting

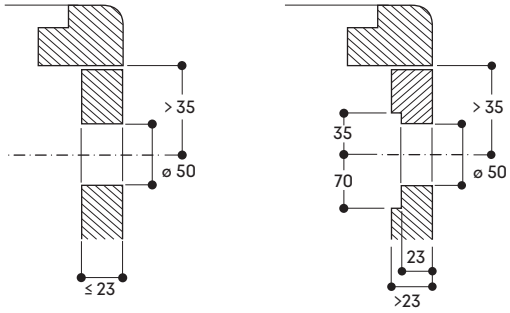


A: $6.5^{+0.5}$

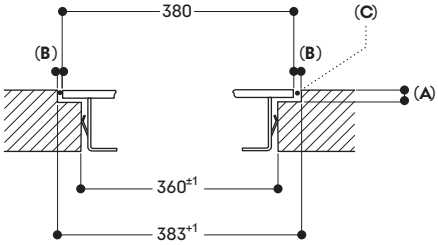
View from above



Installation of the control knob

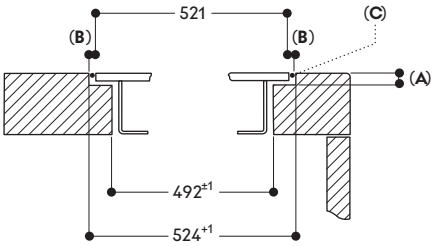


Longitudinal section



A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section



A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

All measurements in mm.



Vario flex induction cooktop 400 series
VI 422

VI 422 115
Stainless steel frame.
Width 38 cm.
Knobs need to be ordered separately.

Necessary Installation accessories

CKI 420 010
Stainless steel knobs 400 series for VI 422.
Electronic control.
Set of 2 knobs.

CKI 420 000
Black knobs 400 series for VI 422.
Electronic control.
Set of 2 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
2 flex induction cooking areas 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

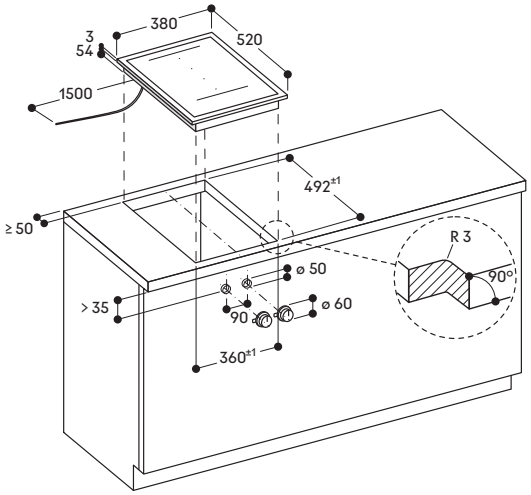
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 222.

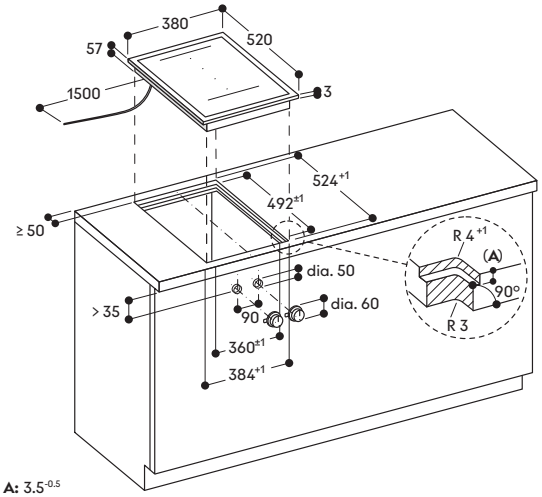
Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.4 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

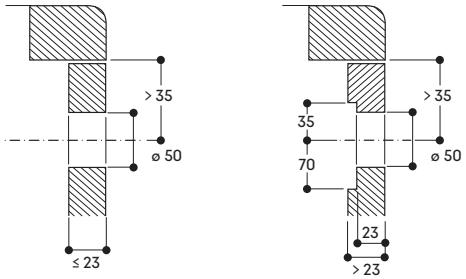


Installation of the cooktop; flush mounting

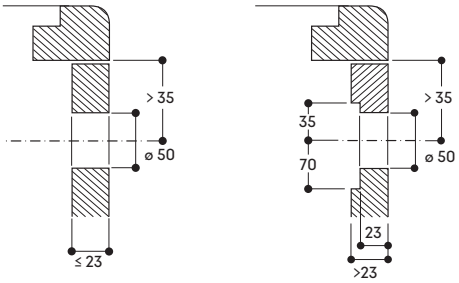


A: 3.5$^{-0.5}$

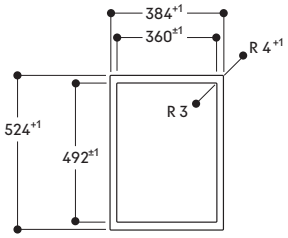
Installation of the control knob



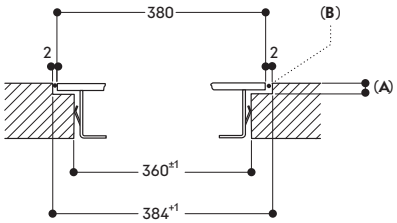
Installation of the control knob



View from above

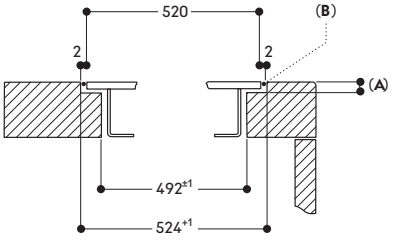


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario induction cooktop 400 series
VI 414

VI 414 105
Frameless.
Width 38 cm.
Knob needs to be ordered separately.

Necessary Installation accessories

CKI 410 010
Stainless steel knob 400 series for VI 414.
Electronic control.
Set of 1 knob.

CKI 410 000
Black knob 400 series for VI 414.
Electronic control.
Set of 1 knob.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

Special accessories

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 000
Wok attachment for wok pan.
Only for Vario induction cooktops.

Highlights
- 32 cm cooking zone with booster function.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.
- Ideal for the original wok pan with round bottom, with wok ring.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

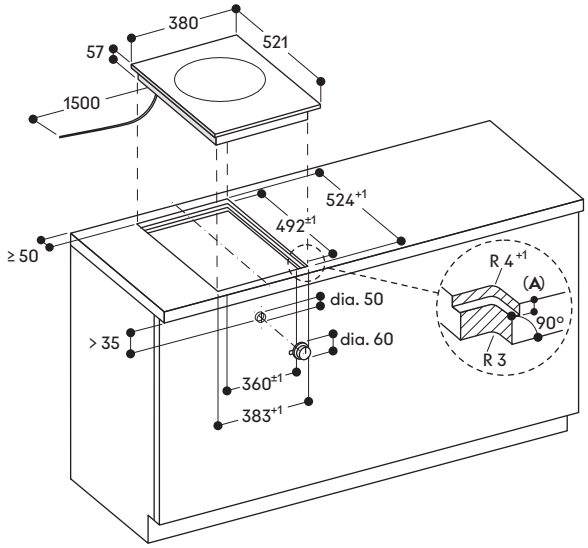
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 142–146.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.4 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable, water in- and outlet see detailed drawing on page 127.

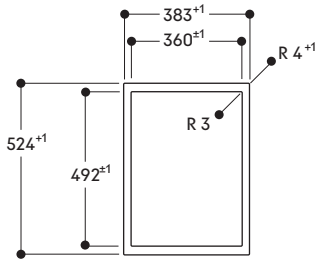


Installation of the cooktop; flush mounting

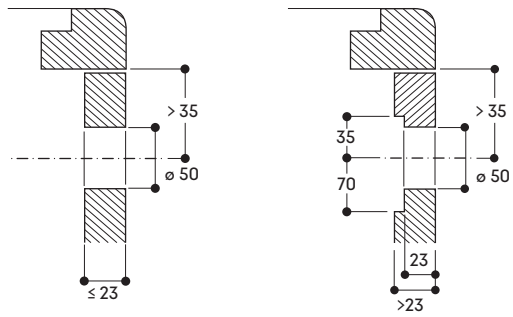


A: $6.5^{+0.5}$

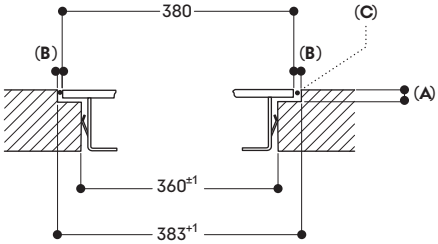
View from above



Installation of the control knob

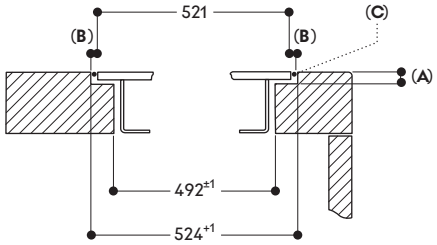


Longitudinal section



A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section



A: $6.5^{+0.5}$
B: 1.5
C: Fill with silicone

All measurements in mm.



Vario induction cooktop 400 series
VI 414

VI 414 115
Stainless steel frame.
Width 38 cm.
Knob needs to be ordered separately.

Necessary Installation accessories

CKI 410 010
Stainless steel knob 400 series for VI 414.
Electronic control.
Set of 1 knob.

CKI 410 000
Black knob 400 series for VI 414.
Electronic control.
Set of 1 knob.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 000
Wok attachment for wok pan.
Only for Vario induction cooktops.

Highlights
- 32 cm cooking zone with booster function.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Ideal for the original wok pan with round bottom, with wok ring.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

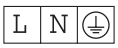
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

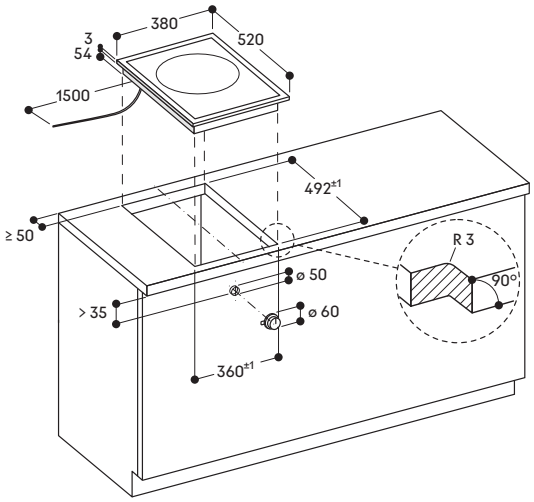
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 222.

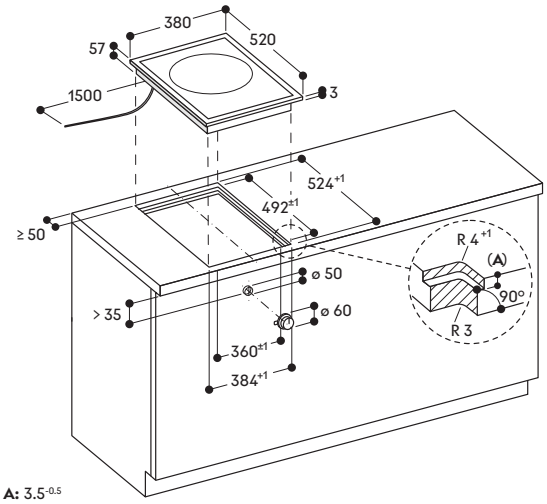
Connection
Total connected load 3.7 kW.
Connecting cable 1.5 without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 1.4 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

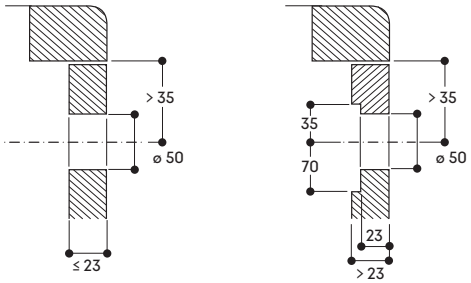


Installation of the cooktop; flush mounting

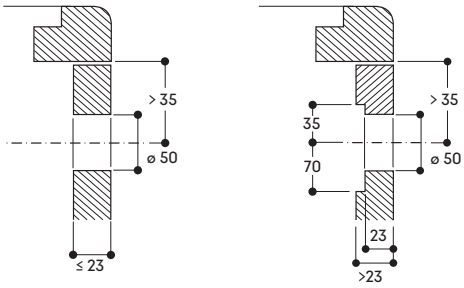


A: 3.5$^{-0.5}$

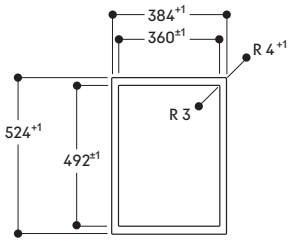
Installation of the control knob



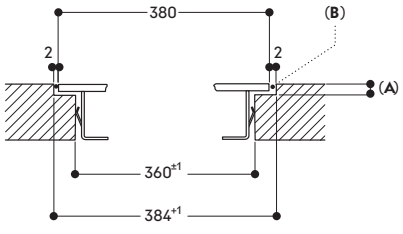
Installation of the control knob



View from above

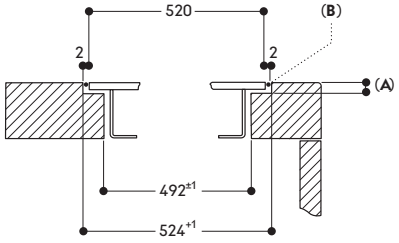


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario gas cooktop 400 series
VG 491

VG 491 115F
Stainless steel.
Width 90 cm.
Liquid gas 28–37 mbar.
Knobs need to be ordered separately.

VG 491 215
Stainless steel.
Width 90 cm.
Natural gas 20 mbar.
Knobs need to be ordered separately.

Included in the price

1 wok attachment ring.

Necessary Installation accessories

CKG 450 010
Stainless steel knobs 400 series for VG 491.
Electronic control.
Set of 5 knobs.

CKG 450 000
Black knobs 400 series for VG 491.
Electronic control.
Set of 5 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights
- Five multi-ring burners, up to 18 kW.
- Full electronic power level regulation on 12 levels.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Precise and reproducible flame size.
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast iron pan supports.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
VG 491 115F
1 multi-ring wok burner (300–5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165–2000 W), suitable for pots up to max. ø 24 cm.

VG 491 215
1 multi-ring wok burner (300–6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165–2000 W), suitable for pots up to max. ø 24 cm.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic fast ignition.

Features
Simmer function.
Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

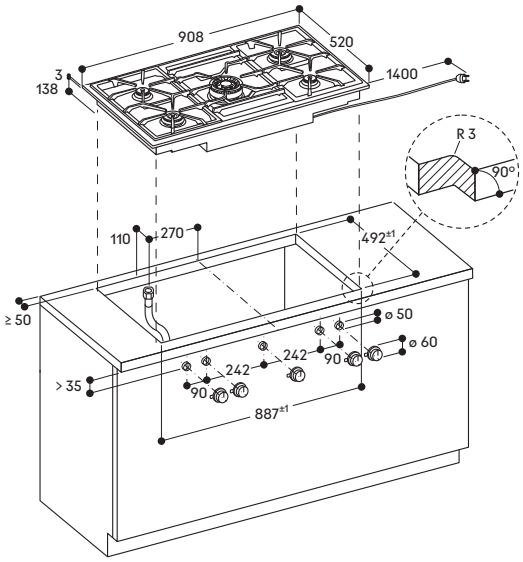
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

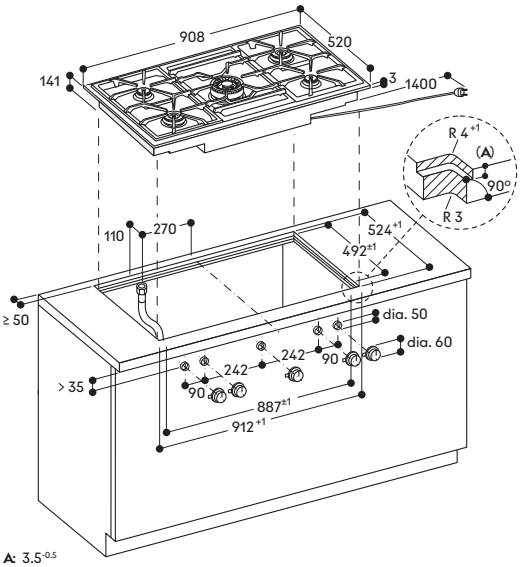
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Installation in a 90 cm wide lower cabinet is required.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31 kg.

Connection
Total connected load gas 17.8/18.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.
Connecting cables 0.3 m and 1 m for control knobs.

Installation of the cooktop; surface mounting

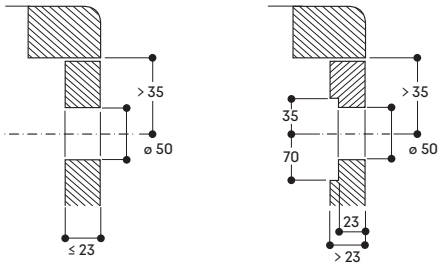


Installation of the cooktop; flush mounting

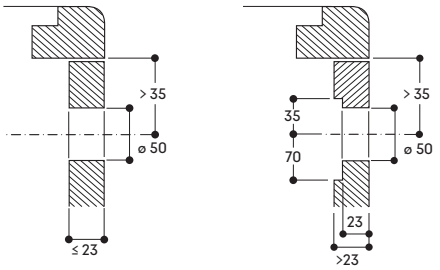


A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

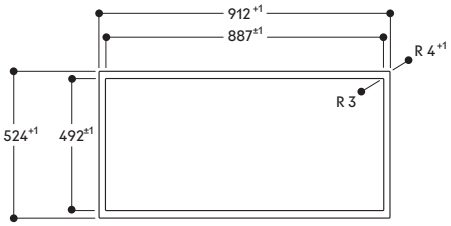
Installation of the control knob



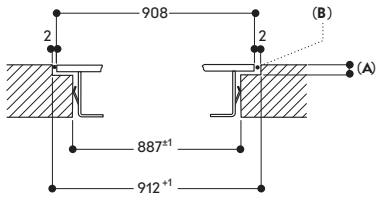
Installation of the control knob



View from above

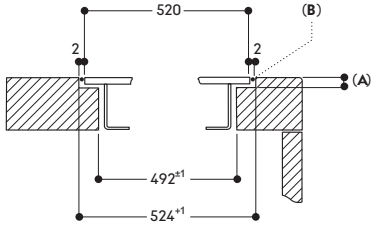


Longitudinal section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

All measurements in mm.



Vario gas wok 400 series
VG 415

VG 415 115F
Stainless steel.
Width 38 cm.
Liquid gas 28–37 mbar.
Wok burner with up to 5.8 kW.
Knob needs to be ordered separately.

VG 415 215
Stainless steel.
Width 38 cm.
Natural gas 20 mbar.
Wok burner with up to 6 kW.
Knob needs to be ordered separately.

Included in the price
1 wok attachment ring.

Necessary Installation accessories

CKG 410 010
Stainless steel knob 400 series for VG 415.
Electronic control.
Set of 1 knob.

CKG 410 000
Black knob 400 series for VG 415.
Electronic control.
Set of 1 knob.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.

Special accessories

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights
- Multi-ring burner with up to 6 kW.
- Full electronic power level regulation on 12 levels.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Precise and reproducible flame size.
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
VG415115F
1 multi-ring wok burner
(300 W–5800 W), suitable for pots up to max. ø 32 cm.

VG 415 215
1 multi-ring wok burner
(300 W–6000 W), suitable for pots up to max. ø 32 cm.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic fast ignition.

Features
Simmer function.
Cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

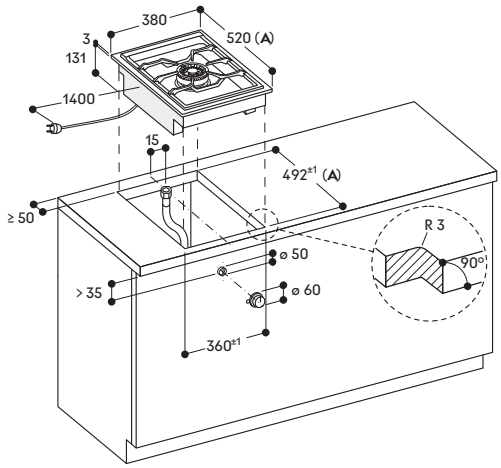
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the ventilation moulding AA 414 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 70 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 15 kg.

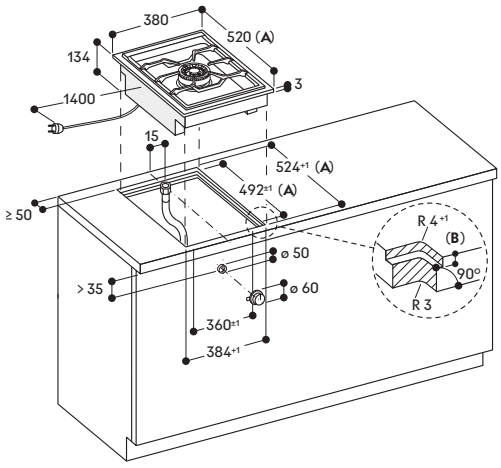
Connection
Total connected load gas 5.8/6.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.
Connecting cables 0.3 m and 1 m for control knobs.

Installation of the cooktop; surface mounting



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

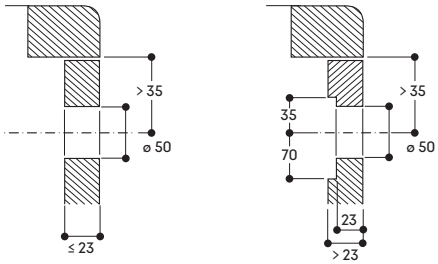
Installation of the cooktop; flush mounting



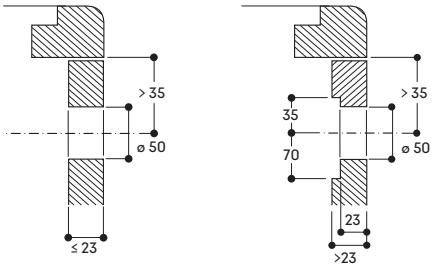
A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)

B: $3.5^{-0.5}$mm
$6.5^{+0.5}$mm in combinations with frameless induction cooktops

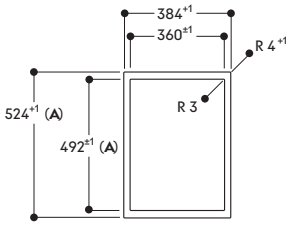
Installation of the control knob



Installation of the control knob

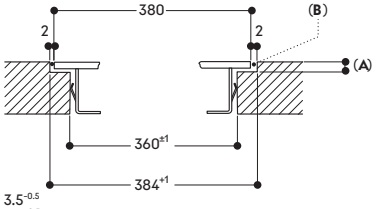


View from above



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

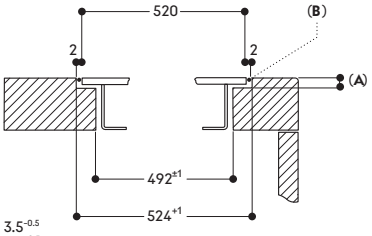
Longitudinal section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

B: Fill with silicone

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

All measurements in mm.



Vario gas cooktop 400 series
VG 425

VG 425 115F
Stainless steel.
Width 38 cm.
Liquid gas 28–37 mbar.
Knobs need to be ordered separately.

VG 425 215
Stainless steel.
Width 38 cm.
Natural gas 20 mbar.
Knobs need to be ordered separately.

Necessary Installation accessories

CKG 420 010
Stainless steel knobs 400 series for VG 425.
Electronic control.
Set of 2 knobs.

CKG 420 000
Black knobs 400 series for VG 425.
Electronic control.
Set of 2 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.

Highlights
- Multi-ring burner with up to 4 kW.
- Full electronic power level regulation on 12 levels.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Precise and reproducible flame size.
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast iron pan supports.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
VG425115F
1 two-ring high output burner (165 W–4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W–2000 W), suitable for pots up to max. ø 24 cm.

VG 425 215
1 two-ring high output burner (165 W–4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W–2000 W), suitable for pots up to max. ø 24 cm.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic fast ignition.

Features
Simmer function.
Cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

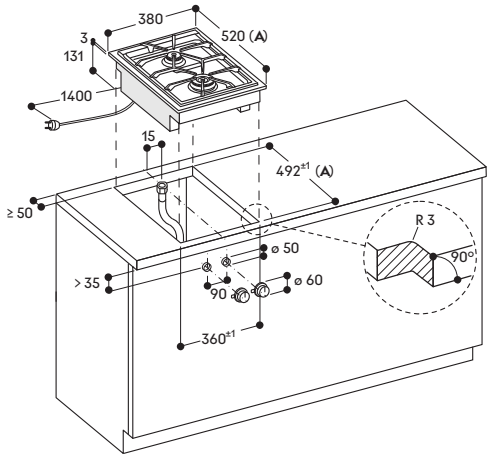
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 70 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 14 kg.

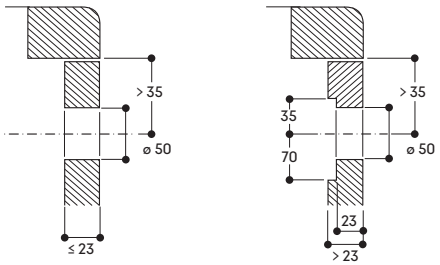
Connection
Total connected load gas 6.0/6.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.
Connecting cables 0.3 m and 1 m for control knobs.

Installation of the cooktop; surface mounting

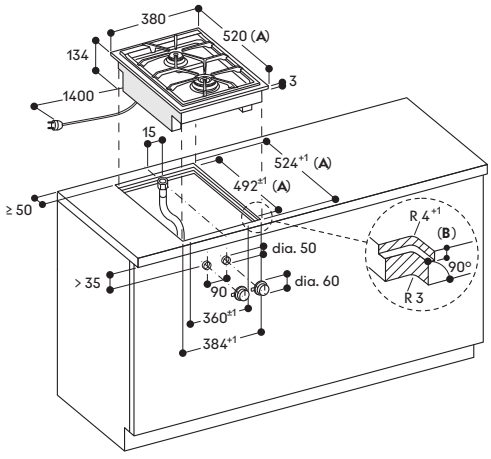


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Installation of the control knob

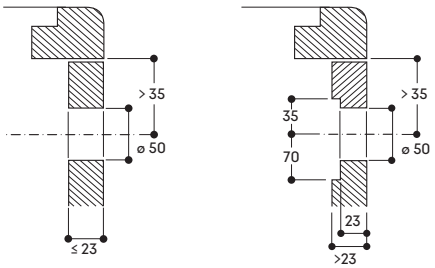


Installation of the cooktop; flush mounting

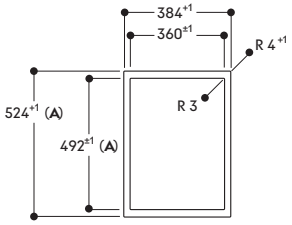


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

Installation of the control knob

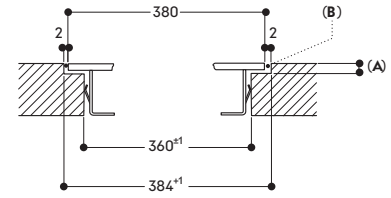


View from above



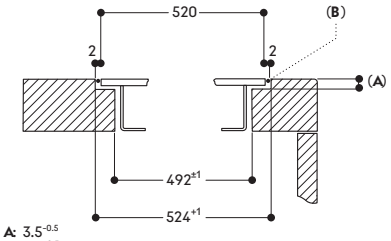
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Longitudinal section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

All measurements in mm.



Vario Teppan Yaki 400 series
VP 414

VP 414 115
Stainless steel.
Width 38 cm.
Knobs need to be ordered separately.

Included in the price

2 spatula.

Necessary Installation accessories

CKP 420 010
Stainless steel knobs 400 series for VP 414.
Electronic control.
Set of 2 knobs.

CKP 420 000
Black knobs 400 series for VP 414.
Electronic control.
Set of 2 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.

Highlights
- Cooking directly on the hard-chromed metal surface, without any pots or pans.
- Exact temperature control up to 240 °C.
- Optimum heat distribution.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
Usable area W 31 × D 44 cm.

Handling
Control knobs with illuminated ring, cooking zone and temperature markings.
Electronic temperature control from 120 °C to 240 °C.

Features
Two zones, each 1500 W, can be operated together as a complete surface or each half separately.
Keeping warm setting.
Cleaning stage.
Even with traces of use, always easy to clean like a cast pan.

Safety
Safety shut-off.
Pre-heat and residual heat indicator.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

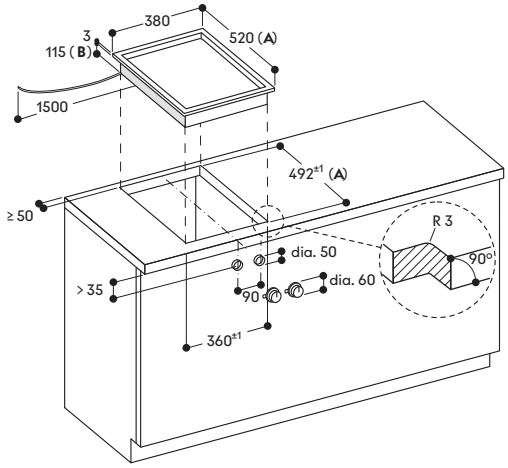
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 12 kg.

Connection
Total connected load 3.0 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.

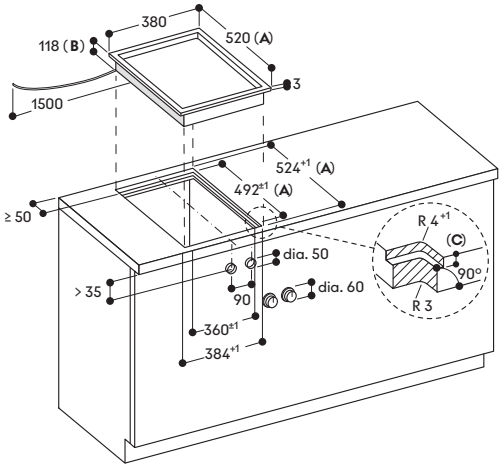


Installation of the cooktop; surface mounting



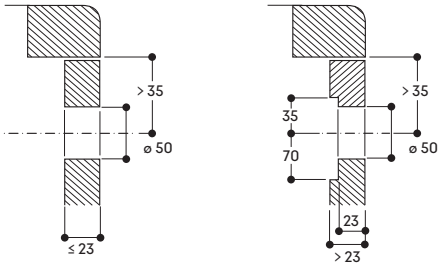
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

Installation of the cooktop; flush mounting

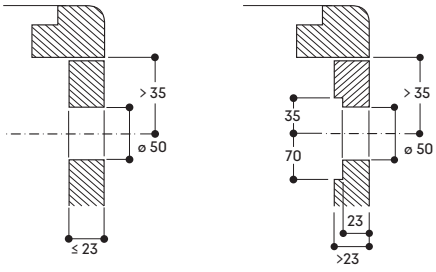


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

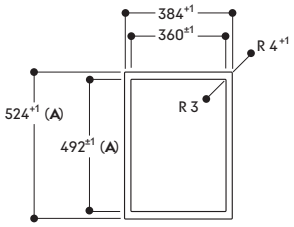
Installation of the control knob



Installation of the control knob

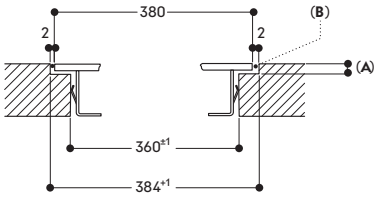


View from above



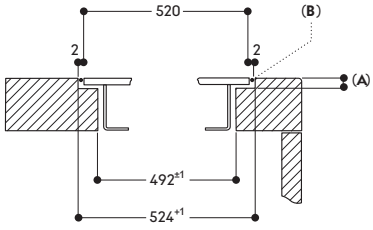
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Longitudinal section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
B: Fill with silicone

All measurements in mm.



Vario electric grill 400 series
VR 414

VR 414 115
Stainless steel.
Width 38 cm.
Knobs need to be ordered separately.

Included in the price

1 cast pan, half size.
2 cast grills.
1 lava stone.
1 cleaning brush.

Necessary Installation accessories

CKR 420 010
Stainless steel knobs 400 series for VR 414.
Electronic control.
Set of 2 knobs.

CKR 420 000
Black knobs 400 series for VR 414.
Electronic control.
Set of 2 knobs.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.

Special accessories

LV 030 000
Lava stone for refilling.

Highlights

— Two zones can be operated together or separately.
— Cast pan, half size, for simultaneous frying and grilling on two separate surfaces.
— Open cast grill, lava stone.
— Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
— Precision crafted 3 mm stainless steel.
— For surface mounting with a visible edge or for flush mounting.
— Can be combined perfectly with other Vario appliances of the 400 series.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.

Features
Cooktop, lava stone trough and grease collecting insert from stainless steel.
Two zones, each 1500 W, can be operated together as a complete surface or each half separately.
Two-part cast grill.

Safety
Safety shut-off.
Pre-heat and residual heat indicator.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If installing with the appliance cover VA 440 take into account the additional space required for the depth.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142–146.

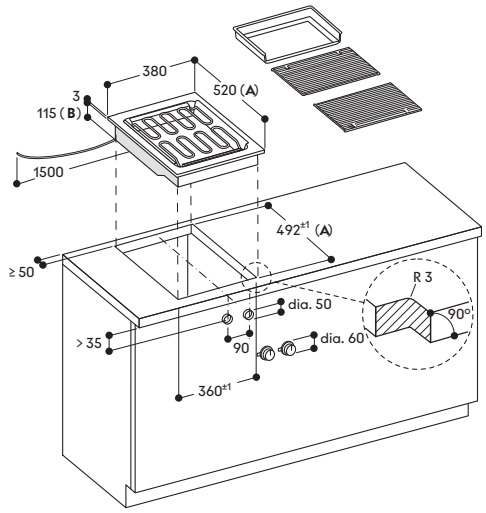
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

A minimum clearance of at least 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 26 kg.

Connection
Total connected load 3.0 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.

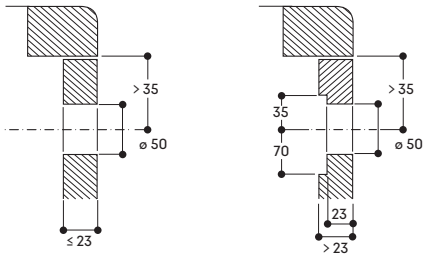


Installation of the cooktop; surface mounting

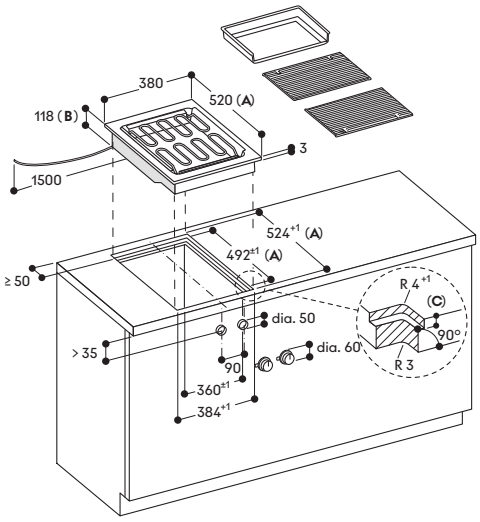


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

Installation of the control knob

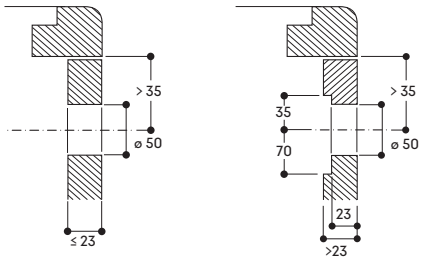


Installation of the cooktop; flush mounting

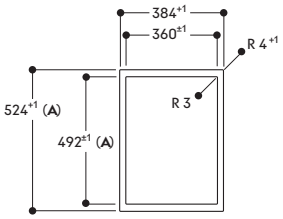


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops

Installation of the control knob

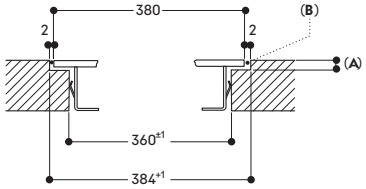


View from above



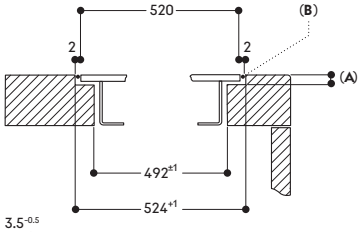
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Longitudinal section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

Cross-section



A: $3.5^{-0.5}$
$6.5^{+0.5}$ in combinations with frameless induction cooktops
B: Fill with silicone

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

All measurements in mm.



Vario downdraft ventilation 400 series
VL 414

VL 414 115
Stainless steel.
Width 15.5 cm.
Air extraction / Air recirculation.
Motorless.
Knob needs to be ordered separately.



Necessary Installation accessories

CKV 410 010
Stainless steel knob 400 series for VL 414.
Electronic control.
Set of 1 knob.

CKV 410 000
Black knob 400 series for VL 414.
Electronic control.
Set of 1 knob.

In combination with remote fan units

AR 400 142 Air extraction
AR 401 142
AR 403 122
AR 413 122 Air recirculation
AR 410 110

Installation accessories

AD 410 040
Flexibel connecting piece.
DN 150 flat.

AD 851 041
Connecting piece for extension with flat duct DN 150 for extra deep worktop.

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Minimal planning and easy installation.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knob with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop).
Remote control and monitoring
Remote diagnostics

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 40.4 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m.
For each VL one remote fan unit is recommended.
Maximum cooktop(s) width between two VL: 80 cm except with the CX 482.
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
Air recirculation is not recommended in combination with Vario electric grill.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm^2.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
Appliance can be snapped into the worktop from above.
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.

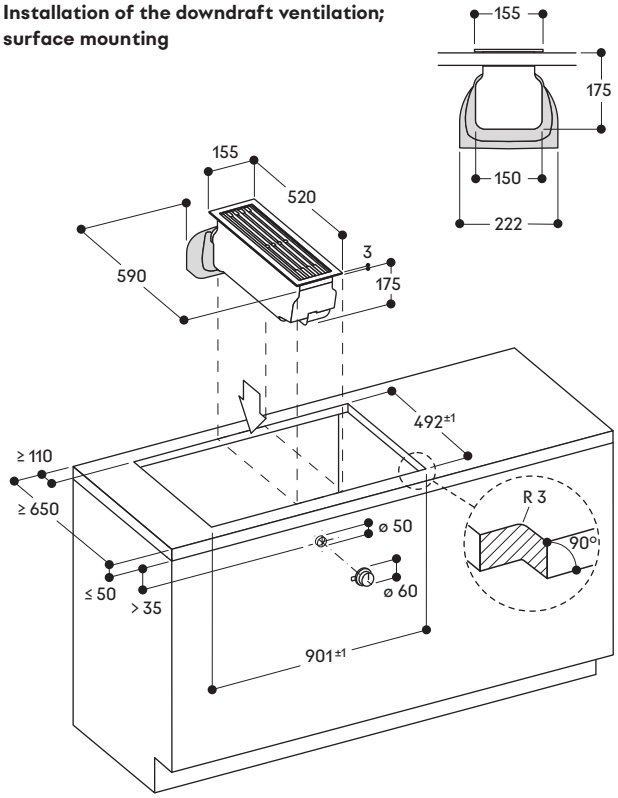
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

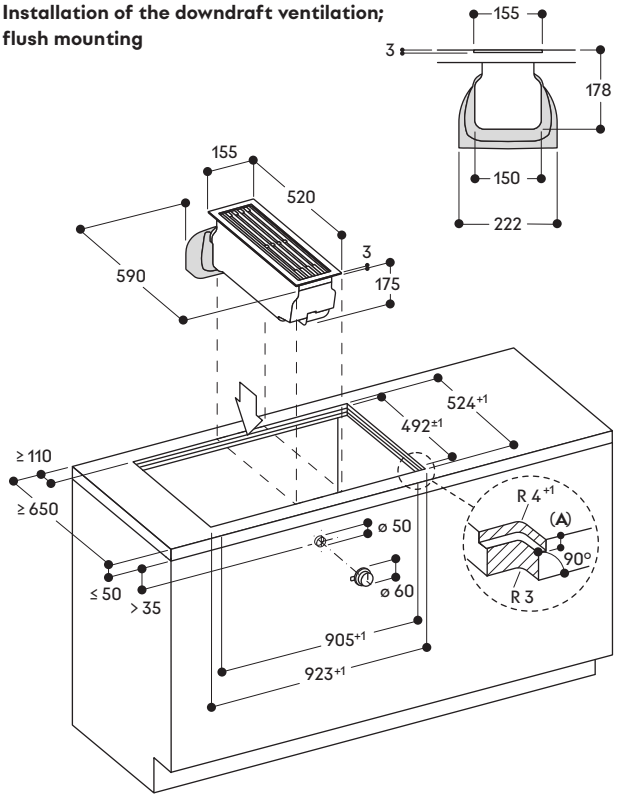
Please read additional planning notes on page 264–267.

Connection
Total connected load 10 W.
Connecting cable 1.75 m, pluggable.
Connecting cables 0.3 m and 1 m for control knobs.
Plan a LAN cable.

Installation of the downdraft ventilation; surface mounting

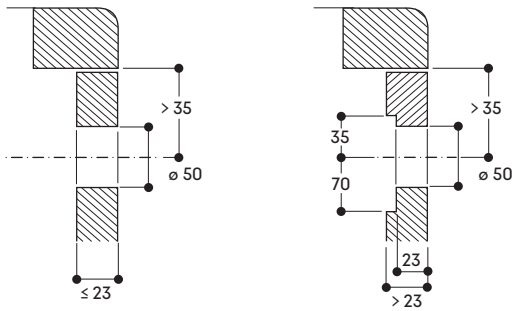


Installation of the downdraft ventilation; flush mounting

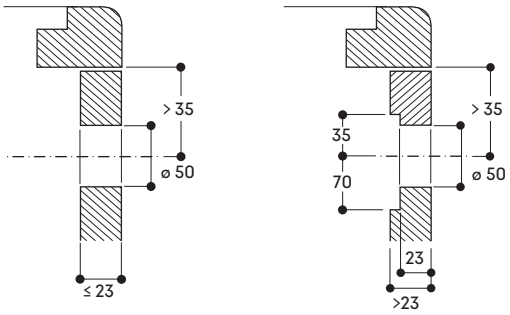


A: $3.5^{-0.5}$ in combination with at least one framed appliance
$6.5^{+0.5}$ in combination with at least one frameless induction cooktop

Installation of the control knob

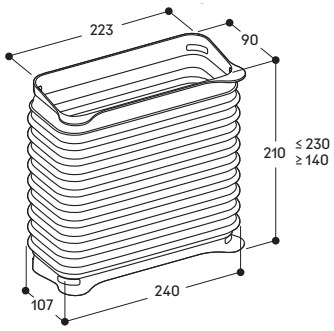


Installation of the control knob

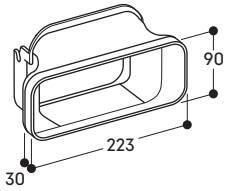


Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat



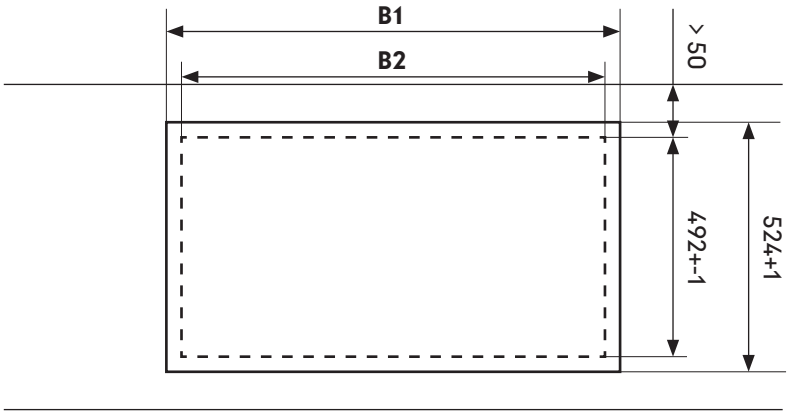
AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop

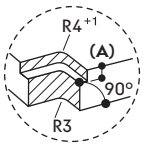


All measurements in mm.

Sample combinations without VL 414 ventilation element for flush mounting

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



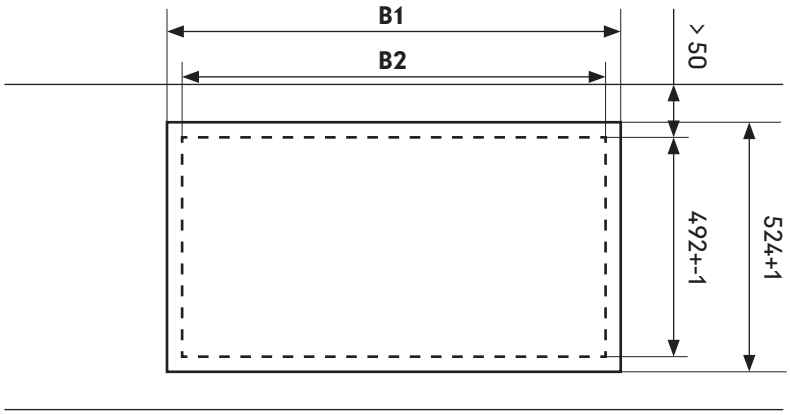


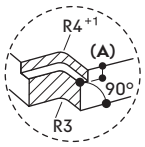
For dimension A:
3,5 - 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 380	766 +1	748 +-1	1
	380 / 380 / 380	1148 +1	1130 +-1	2
	380 / 380 / 380 / 380	1530 +1	1512 +-1	3
	591 / 380	977 +1	959 +-1	1
	380 / 591 / 380	1359 +1	1341 +-1	2
	805 / 380	1191 +1	1173 +-1	1
	909 / 380	1295 +1	1277 +-1	1

Sample combinations with VL 414 ventilation element for flush mounting

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.





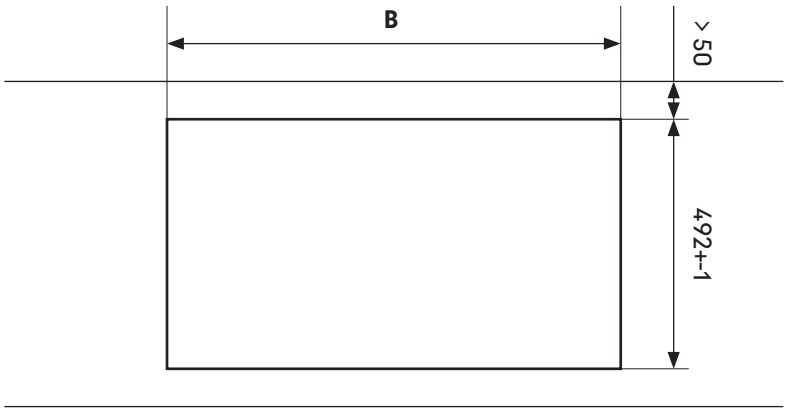
For dimension A:
3,5 – 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 155 / 380	923 +1	905 +-1	2
	380 / 155 / 380 /155	1080 +1	1062 +-1	3
	380 / 155 / 380 / 155 / 380	1462 +1	1444 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	2001 +1	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1844 +1	1826 +-1	5
	155 / 591 / 155	909 +1	891 +-1	2
	155 / 591 / 155 / 380	1291 +1	1273 +-1	3
	380 / 155 / 591 / 155 / 380	1673 +1	1655 +-1	4
	380 / 155 / 805 / 155 / 380	1887 +1	1869 +-1	4

Recommended position for gas wok and grill

Sample combinations without VL 414 ventilation element for surface mounting

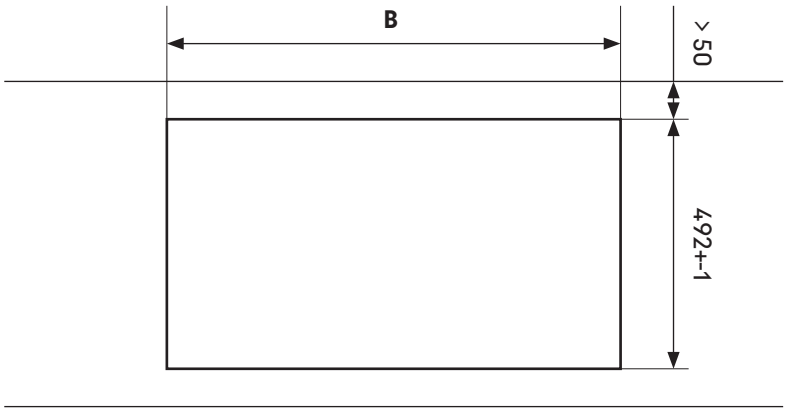
Cut-out dimensions for appliance combinations in the 400 series for surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

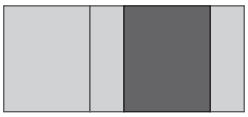


Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 380	743 +-1	1
	380 / 380 / 380	1126 +-1	2
	380 / 380 / 380 / 380	1509 +-1	3
	590 / 380	953 +-1	1
	380 / 590 / 380	1336 +-1	2
	804 / 380	1167 +-1	1
	908 / 380	1271 +-1	1

Sample combinations with VL 414 ventilation element for surface mounting

Cut-out dimensions for appliance combinations in the 400 series for surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

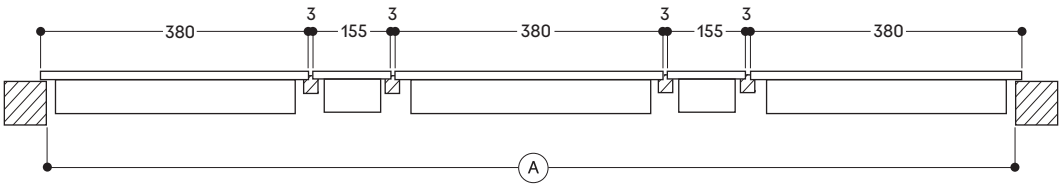


Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 155 / 380	901 +-1	2
	380 / 155 / 380 /155	1059 +-1	3
	380 / 155 / 380 / 155 / 380	1442 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1825 +-1	5
	155 / 590 / 155	886 +-1	2
	155 / 590 / 155 / 380	1269 +-1	3
	380 / 155 / 590 / 155 / 380	1652 +-1	4
	380 / 155 / 804 / 155 / 380	1866	4

Recommended position for gas wok and grill

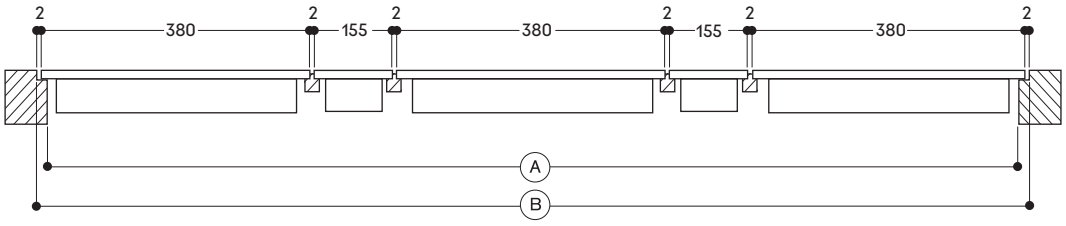
Cut-out dimensions for appliance combinations in the 400 series

Calculation of the width of the cut-out for a surface mounting
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414



		Example		Your combination
Total width of all appliances	in mm	(3x 380) + (2x 155)	1.450	.....
+ Number of connection strips	x 3 mm	4 x 3	+ 12	.....
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1.442 +/- 1	..... +/- 1

Calculation of the width of the cut-out for a flush mounting
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414



		Example		Your combination
Total width of all appliances	in mm	(3x 380) + (2x 155)	1.450	.....
+ Number of connection strips	x 2 mm	4 x 2	+ 8	.....
- Lateral appliance projection	(7 mm / side)	14	- 14	- 14
(A) Total width of the cut-out	(in mm)		1.444 +/- 1	..... +/- 1
+ Lateral appliance projection	(7 mm / side)	14	+ 14	+ 14
+ Silicone joint (2 mm circumference)		2 x 2	+ 4	+ 4
(B) Total width with groove	(in mm)		1.462 + 1	..... 0/+ 1



Vario flex induction cooktop 200 series
VI 262

VI 262 120
Black aluminium control panel.
Width 60 cm.

Included in the price
1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Control panel for comfortable and secure operation.

Cooking zones
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for each cooking area.

Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

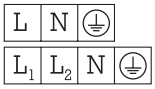
Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

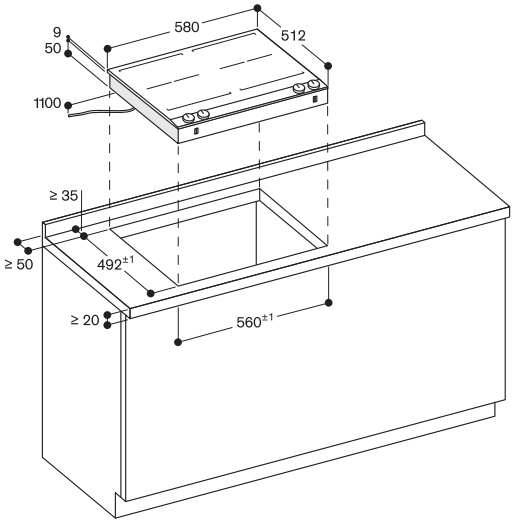
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 156–157.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.



Installation of the cooktop; surface mounting



All measurements in mm.



Vario flex induction cooktop 200 series
VI 242

VI 242 120
Black aluminium control panel.
Width 38 cm.

Included in the price
1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

Highlights
— Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
— Control panel for comfortable and secure operation.

Cooking zones
2 flex induction cooking areas 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

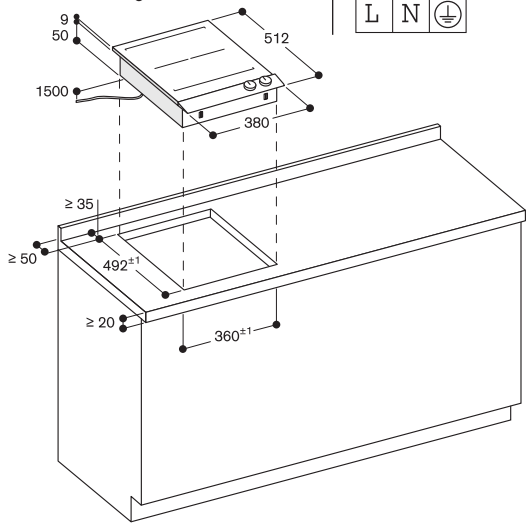
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 156–157.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.

L N ⏚

Installation of the cooktop; surface mounting





Vario flex induction cooktop 200 series
VI 232

VI 232 121
Black aluminium control panel.
Width 28 cm.

Included in the price
1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum.
Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

VD 200 020
Black appliance cover.

Highlights
— Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
— Control panel for comfortable and secure operation.

Cooking zones
2 flex induction cooking areas 21x19 cm (2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)

Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

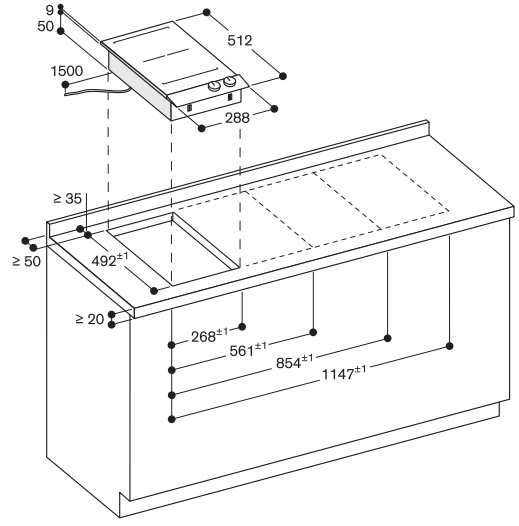
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 156–157.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.

L N ⏚

Installation of the cooktop; surface mounting



All measurements in mm.



Vario gas cooktop 200 series
VG 264

VG 264 120F
Black aluminium control panel.
Width 60 cm.
Liquid gas 28–37 mbar.

VG 264 220
Black aluminium control panel.
Width 60 cm.
Natural gas 20 mbar.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware.
- Up to 9.8 kW on 4 burners.

Cooking zones
2 high output burner (560 W–3000 W), suitable for pots up to max. ø 22 cm.
2 standard burners (380 W–1900 W), suitable for pots up to max. ø 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Two-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
VG 264 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

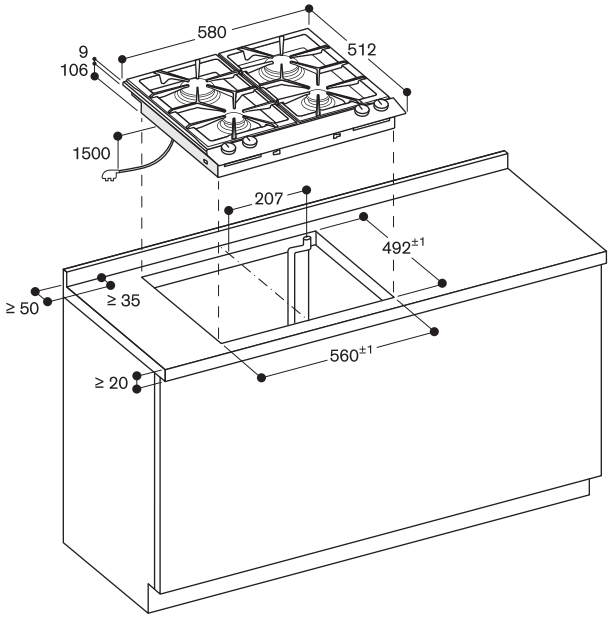
VG 264 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

No intermediate shelf required.
Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 15 kg.

Please read additional planning notes on page 156–157.

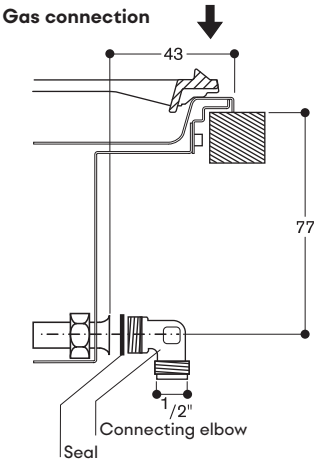
Connection
Total connected load gas 9.8/9.8 kW.
Total connected load electric 10.0/10.0 W.
Connecting cable 1.5 m with plug.

Installation of the cooktop; surface mounting



Minimum distance from the appliance cut-out to the side wall 150 mm.

Gas connection



All measurements in mm.



Vario gas wok 200 series
VG 231

VG 231 120F
Black aluminium control panel.
Width 28 cm.
Liquid gas 28–37 mbar.
Wok burner with up to 5.8 kW.

VG 231 220
Black aluminium control panel.
Width 28 cm.
Natural gas 20 mbar.
Wok burner with up to 6 kW.

Included in the price
1 wok attachment ring.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

VD 200 020
Black appliance cover.

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen.
- Total output up to 6 kW.

Cooking zones
VG 231 120F
1 multi-ring wok burner
(300 W–5800 W), suitable for pots up to max. ø 30 cm.

VG 231 220
1 multi-ring wok burner
(300 W–6000 W), suitable for pots up to max. ø 30 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

Features
Cast iron pan support.
Brass burner rings.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
VG 231 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

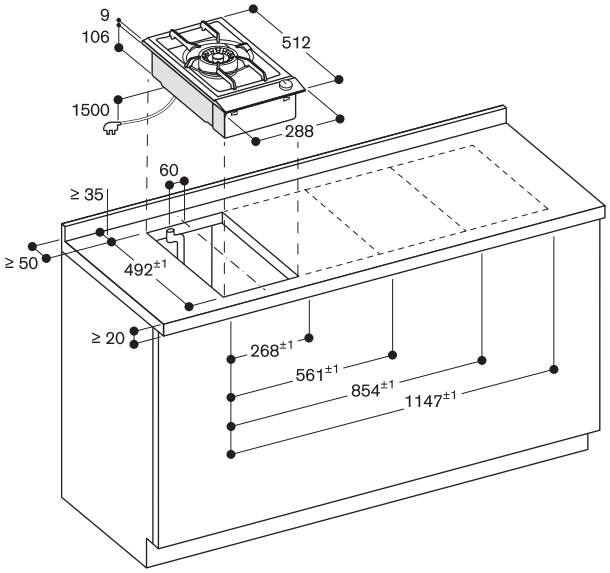
VG 231 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 11 kg.

Please read additional planning notes on page 156–157.

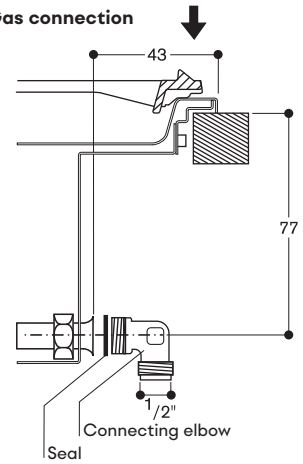
Connection
Total connected load gas 5.8/6.0 kW.
Total connected load electric 10.0/10.0 W.
Connecting cable 1.5 m with plug.

Installation of the cooktop; surface mounting



Minimum distance from the appliance cut-out to the side wall 150 mm.

Gas connection



All measurements in mm.



Vario gas cooktop 200 series
VG 232

VG 232 120F
Black aluminium control panel.
Width 28 cm.
Liquid gas 28–37 mbar.

VG 232 220
Black aluminium control panel.
Width 28 cm.
Natural gas 20 mbar.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

VD 200 020
Black appliance cover.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware.

Cooking zones
1 high output burner (560 W–3000 W), suitable for pots up to max. ø 22 cm.
1 standard burner (380 W–1900 W), suitable for pots up to max. ø 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
VG 232 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

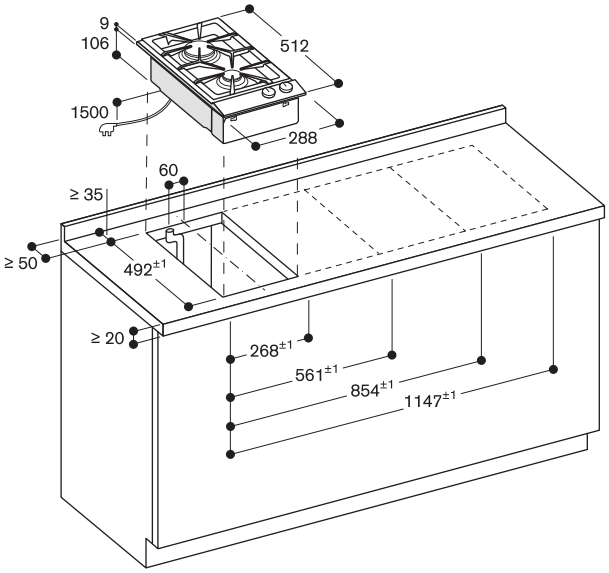
VG 232 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 9 kg.

Please read additional planning notes on page 156–157.

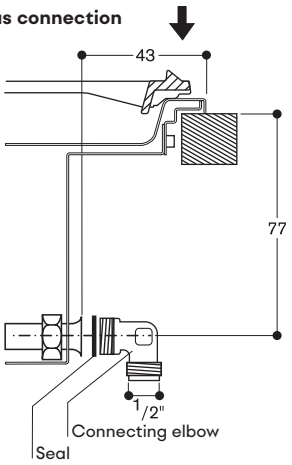
Connection
Total connected load gas 4.9/4.9 kW.
Total connected load electric 10.0/10.0 W.
Connecting cable 1.5 m with plug.

Installation of the cooktop; surface mounting



Minimum distance from the appliance cut-out to the side wall 150 mm.

Gas connection



All measurements in mm.



Vario Teppan Yaki 200 series
VP 230

VP 230 120
Black aluminium control panel.
Width 28 cm.

Included in the price
2 spatula.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

VD 200 020
Black appliance cover.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Control panel for comfortable and secure operation.
- Cooking directly on the metal surface, without any pots or pans.
- Exact temperature control up to 240 °C.
- Keeping warm setting.

Cooking zones
Useable area: 844 cm².

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic temperature control from 140 °C to 240 °C.

Features
Heating element with 1800 W.
Keeping warm setting.
Cleaning stage.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

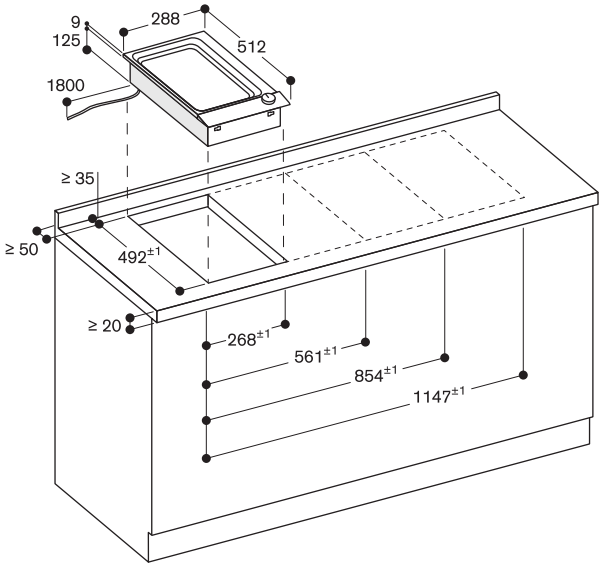
Planning notes
The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 150 mm.
Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 9 kg.

Please read additional planning notes on page 156–157.

Connection
Total connected load 1.8 kW.
Connecting cable 1.8 m without plug.



Installation of the cooktop; surface mounting



All measurements in mm.



Vario electric grill 200 series
VR 230

VR 230 120
Black aluminium control panel.
Width 28 cm.

Included in the price

1 cast grill.
1 lava stones.
1 cleaning brush.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

LV 030 000
Lava stones for refilling.

VD 200 020
Black appliance cover.

Highlights

— Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
— Control panel for comfortable and secure operation.
— 2 zones, separately controlled.
— Open cast grill, lava stone.

Handling
Control knobs with illuminated ring.
Integrated control panel.
9 switching levels.

Features
2 separately controllable swing-out grilling elements (1500 W).
Join function.
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

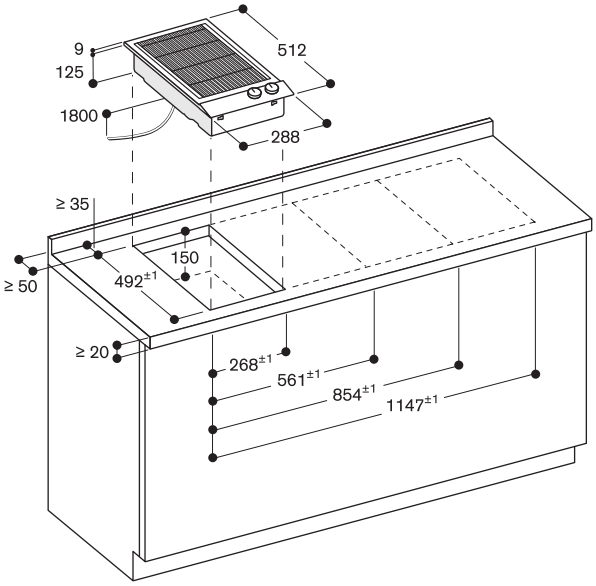
Planning notes
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 17 kg.

Please read additional planning notes on page 156-157.

Connection
Total connected load 3.0 kW.
Connecting cable 1.8 m without plug.



Installation of the cooktop; surface mounting



All measurements in mm.



Vario downdraft ventilation 200 series
VL 200

VL 200 120
Black aluminium control panel.
Width 15 cm.
Air extraction / Air recirculation.
Motorless.



In combination with remote fan units
AR 400 142 Air extraction
AR 401 142
AR 403 122
AR 413 122 Air recirculation
AR 410 110

Installation accessories

AD 410 040
Flexibel connecting piece for VL 200. DN 150 flat.

AD 851 041
Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop.

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

LS 041 001
Ventilation moulding for VL 200 next to gas appliance.
Stainless steel.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Highly efficient ventilation system at the cooktop integrated in the worktop.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Minimal planning and easy installation.
- Low-noise system with the motor AR 410 110.
- Air extraction or air recirculation system.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.3 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 56 dB / max. 71 dB normal mode.

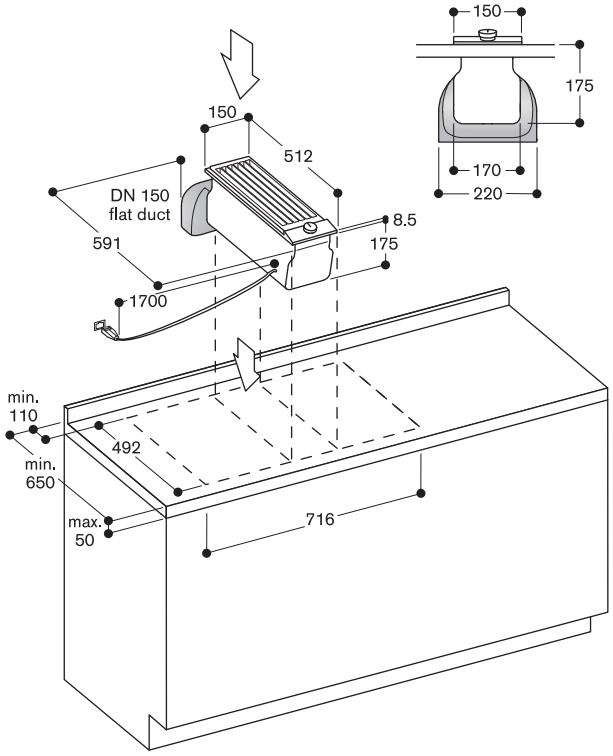
Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m.
For each VL one remote fan unit is recommended.
Maximum cooktop width between 2 VL: 80 cm.
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.
Air recirculation is not recommended in combination with Vario electric grill.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².

When installing a ventilation hood with air extraction mode and a chimneynvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

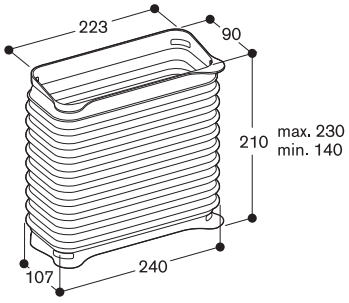
Please read additional planning notes on page 270–273.

Connection
Connecting cable 1.7 m between VL and remote fan unit.

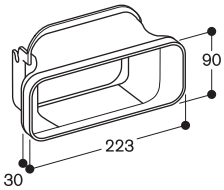
Installation of the downdraft ventilation; surface mounting



AD 410 040: Flexibel connecting piece for VL, DN 150 flat



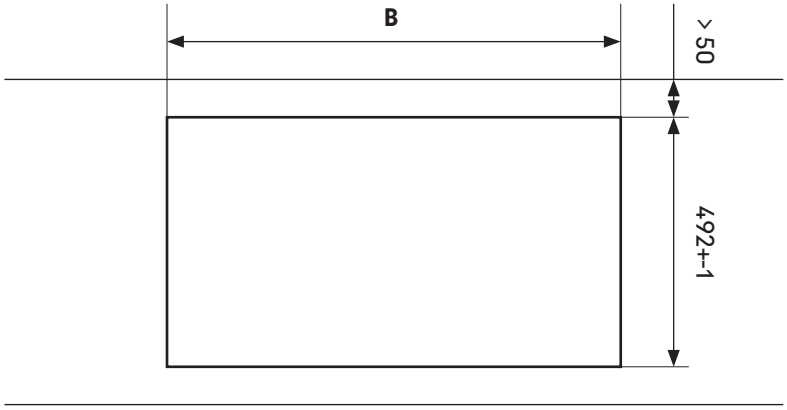
AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop



All measurements in mm.

Sample combinations without ventilation VL 200 element

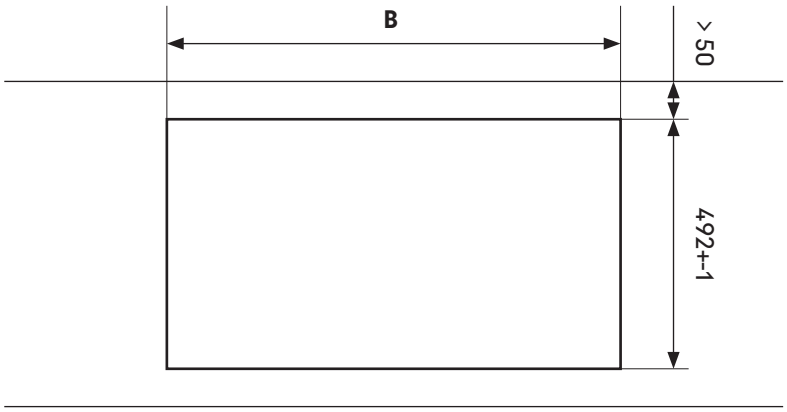
Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200020
	288	561 +-1	1
	288	854 +-1	2
	288	1147 +-1	3
	380 / 288	653 +-1	1
	580 / 288	853 +-1	1

Sample combinations with ventilation VL 200 element

Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200020
	288 / 150	716 +-1	2
	380 / 150 / 380	900 +-1	2
	288 / 150 / 150	871 +-1	3
	288 / 150 / 150	1164 +-1	4
	288 / 150 / 150	1457 +-1	5
	380 / 150 / 288	808 +-1	3
	150 / 580 / 150	870 +-1	2
	288 / 150 / 580 / 150	1163 +-1	3

Recommended position for gas wok and grill

Accessories and special accessories for Vario cooktops 400 series

CA 414 110F
Socket.



CA 414 100F
Black socket.



CA 060 300
Cooking sensor for temperature regulation within pots.



LV 030 000
Lava stone for refilling.



VA 440 010
Stainless steel appliance cover with mounting strip.



WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.



WZ 400 000
Wok attachment for wok pan.



AA 414 010
Ventilation moulding for VL 414 next to gas appliance.



VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.



VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.



Accessories and special accessories for Vario cooktops 200 series

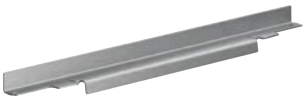
LV 030 000
Lava stone for refilling.



VD 200 020
Black appliance cover.



LS 041 001
Ventilation moulding for VL 200 next to gas appliance.
Stainless steel.



VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.



VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.



Vario induction cooktops 400 series





Appliance type		Full surface induction cooktop	Full surface induction cooktop
Frameless for flush mounting		—	—
Stainless steel frame 3 mm for surface or flush mounting		CX 492 111	CX 482 111
Dimensions			
Width	(cm)	90	90
Depth	(cm)	52	52
Immersion depth	(cm)	6.5	6.5
Operation			
Knobs in furniture front / Knobs on integrated control panel		—/—	—/—
TFT touch display / Twist-Pad control / Sensor control		•/—/—	•/—/—
Bicoloured display (white/orange)		—	—
Respective knobs (Stainless steel / Black)[5]		—	—
Cooking zones			
Number of cooking zones or items of cookware		6	5
Full surface induction cooktop		•	•
Flex induction cooking areas 23 × 19 cm (2200, with booster 3700 W) / linked together 23 × 38 cm (3300, with booster 3700 W)		—	—
Flex induction cooking areas 24 × 19 cm (2200, with booster 3700 W) / linked together 24 × 38 cm (3300, with booster 3700 W)		—	—
Automatic extension up to 30cm width (3300, with booster 3700 W)		—	—
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)		—	—
Features			
Number of output levels		17	17
Flex function for rectangular cooking areas		—	—
Cooking sensor function / Frying sensor function		•/—	•/—
Number of frying sensor functions		—	—
Professional cooking function		•	•
Booster function for pots / pans		•/•	•/•
Keep warm function		•	•
Cooking timer: Number of cooking zones		6	6
Short-term timer		•	•
Stopwatch		•	•
Residual heat indicator		•	•
Child lock / Safety shut-off / Display cleaning protection		•/•/•	•/•/•
Pause function		•	•
Options menu		•	•
Hood control		•[2]	•[2]
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		•[3]	•[3]
Accessories			
Teppan Yaki made of multi ply material, GN1/1 (for full surface induction)		GN 232 110[1]	GN 232 110[1]
Teppan Yaki made of multi ply material (for flex induction)		—	—
Griddle plate in cast aluminium (for flex induction)		—	—
Flex Pan set, 3 pcs. (for flex induction)		—	—
Flex Pan large (for flex induction)		—	—
Frying sensor pan (available via customer service), ø 14 cm		—	—
Frying sensor pan (available via customer service), ø 18 cm		—	—
Frying sensor pan (available via customer service), ø 22 cm		—	—
Frying sensor pan (available via customer service), ø 28 cm		—	—
Cooking sensor		• / CA 060 300[1]	• / CA 060 300[1]
Wok attachment for for wok pan		—	—
Wok pan		—	—
Connection			
Total connected load electric	(kW)	7.4	7.4

• Standard. — Not available. [1] Special accessories. [2] In combination with suitable hood. [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [5] Knobs need to be ordered separately.

				
Induction cooktop	**Induction cooktop**	**Induction cooktop**	**Induction cooktop**	**Induction cooktop**
VI 492 105 VI 492 115	VI 482 105 VI 482 115	VI 462 105 VI 462 115	VI 422 105 VI 422 115	VI 414 105 VI 414 115
90	80	60	38	38
52	52	52	52	52
5.7	5.7	5.7	5.7	5.7
•/—	•/—	•/—	•/—	•/—
—/—/•	—/—/•	—/—/•	—/—/•	—/—/•
•	•	•	•	•
CKI 450 010 / CKI 450 000	CKI 440 010 / CKI 440 000	CKI 440 010 / CKI 440 000	CKI 420 010 / CKI 420 000	CKI 410 010 / CKI 410 000
5	4	4	2	1
—	—	—	—	—
4	4	4	—	—
—	—	—	2	—
—	2	1	—	—
1	—	—	—	1
12	12	12	12	12
•	•	•	•	•
—/•	—/•	—/•	—/•	—/•
5	4	4	2	1
—	—	—	—	—
•/—	•/—	•/—	•/—	•/—
—	—	—	—	—
—	—	—	—	—
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
—/•/—	—/•/—	—/•/—	—/•/—	—/•/—
—	—	—	—	—
•	•	•	•	•
•[2]	•[2]	•[2]	•[2]	•[2]
•[3]	•[3]	•[3]	•[3]	•[3]
—	—	—	—	—
CA 051 301[1]	CA 051 301[1]	CA 051 301[1]	CA 051 301[1]	—
CA 052 300[1]	CA 052 300[1]	CA 052 300[1]	CA 052 300[1]	—
CA 050 300[1]	CA 050 300[1]	CA 050 300[1]	CA 050 300[1]	CA 050 300[1]
CA 055 300[1]	CA 055 300[1]	CA 055 300[1]	CA 055 300[1]	CA 055 300[1]
17006018[1]	17006018[1]	17006018[1]	17006018[1]	17006018[1]
17006184[1]	17006184[1]	17006184[1]	17006184[1]	17006184[1]
17006185[1]	17006185[1]	17006185[1]	17006185[1]	17006185[1]
17006019[1]	17006019[1]	17006019[1]	—	17006019[1]
—	—	—	—	—
WZ 400 000[1]	—	—	—	WZ 400 000[1]
WP 400 001[1]	—	—	—	WP 400 001[1]
11.1	7.4	7.4	3.7	3.7

Vario induction cooktops 200 series





Appliance type		Flex induction cooktop	Flex induction cooktop	Flex induction cooktop
		VI 262 120	VI 242 120	VI 232 121
Surface mounting / Flush mounting		•/—	•/—	•/—
Dimensions				
Width	(cm)	60	38	28
Depth	(cm)	51.2	51.2	51.2
Immersion depth	(cm)	5	5	5
Operation				
Knobs in furniture front / Knobs on integrated control panel		—/•	—/•	—/•
TFT touch display / Twist-Pad control / Sensor control		—/—/—	—/—/—	—/—/—
Bicoloured display (white/orange)		—	—	—
Cooking zones / combinations				
Number of cooking zones or items of cookware		4	2	2
Full surface induction cooktop		—	—	—
Flex induction cooking areas 21 × 19 cm (2200, with booster 3700 W) / linked together 21 × 38 cm (3300, with booster 3700 W)		—	—	2
Flex induction cooking areas 23 × 19 cm (2200, with booster 3700 W) / linked together 23 × 38 cm (3300, with booster 3700 W)		4	—	—
Flex induction cooking areas 24 × 19 cm (2200, with booster 3700 W) / linked together 24 × 38 cm (3300, with booster 3700 W)		—	2	—
Features				
Number of output levels		9	9	9
Flex function for rectangular cooking areas		•	•	•
Cooking sensor function / Frying sensor function		—/•	—/•	—/•
Number of frying sensor functions		4	2	2
Professional cooking function		—	—	—
Booster function for pots / pans		•/—	•/—	•/—
Keep warm function		—	—	—
Cooking timer: Number of cooking zones		—	—	—
Short-term timer		—	—	—
Stopwatch		—	—	—
Residual heat indicator		•	•	•
Child lock / Safety shut-off / Display cleaning protection		—/•/—	—/•/—	—/•/—
Pause function				
Options menu		—	—	—
Hood control		—	—	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	—	—
Accessories				
Teppan Yaki made of multi ply material (for flex induction)		CA 051 301[1]	CA 051 301[1]	CA 051 301[1]
Griddle plate in cast aluminium (for flex induction)		CA 052 300[1]	CA 052 300[1]	CA 052 300[1]
Flex Pan set, 3 pcs. (for flex induction)		CA 050 300[1]	CA 050 300[1]	CA 050 300[1]
Flex Pan large (for flex induction)		CA 055 300[1]	CA 055 300[1]	CA 055 300[1]
Frying sensor pan (available via customer service), ø 14 cm		17006018[1]	17006018[1]	17006018[1]
Frying sensor pan (available via customer service), ø 18 cm		17006184[1]	17006184[1]	17006184[1]
Frying sensor pan (available via customer service), ø 22 cm		17006185[1]	17006185[1]	—
Appliance cover (Stainless steel / Black)		—/—	—/—	— / VD 200 020[1]
Connection				
Total connected load electric	(kW)	7.4	3.7	3.7

• Standard. — Not available. [1] Special accessory.

Vario gas cooktops 400 series





Appliance type		Gas cooktop	Gas cooktop
		VG 491 115F	VG 491 215
Stainless steel frame 3 mm / Stainless steel brushed / shot blasted		•/—/—	•/—/—
Surface-mounted / flush installation / welded		•/•/—	•/•/—
Liquid gas 28-37 mbar / natural gas 20 mbar		•/—	—/•
Dimensions			
Width	(cm)	90	90
Depth	(cm)	52.0	52.0
Immersion depth	(cm)	14.1	14.1
Operation			
Knobs in furniture front / Knobs on integrated control panel		•/—	•/—
Respective knobs (Stainless steel / Black)[2]		CKG 450 010 / CKG 450 000	CKG 450 010 / CKG 450 000
Cooking zones			
Number of cooking zones or items of cookware		5	5
Multi-ring wok burner (300–5800 W)		1	—
Multi-ring wok burner (300–6000 W)		—	1
Two-ring high output burner (165–4000 W)		2	2
Two-ring standard output burner (165–2000 W)		2	2
Features			
Number of output levels		12	12
Electronic output control		•	•
Automatic fast ignition / Electric ignition		•/—	•/—
Electronic flame monitoring with automatic re-ignition		•	•
Simmer function		•	•
Residual heat indicator		•	•
Safety shut-off		•	•
Cast pan support		3-part	3-part
Accessories			
Wok attachment ring		•	•
Wok pan		WP 400 001[1]	WP 400 001[1]
Appliance cover (Stainless steel / Black)		—/—	—/—
Connection			
Total connected load gas (up to)	(kW)	17.8	18,0
Total connected load electric	(W)	15.0	15.0

• Standard. — Not available. [1] Special accessory. [2] Knobs need to be ordered separately.

			
Gas wok	**Gas wok**	**Gas cooktop**	**Gas cooktop**
VG 415 115F	VG 415 215	VG 425 115	VG 425 215
•/—/—	•/—/—	•/—/—	•/—/—
•/•/—	•/•/—	•/•/—	•/•/—
•/—	—/•	•/—	—/•
38	38	38	38
52.0	52.0	52.0	52.0
13.4	13.4	13.4	13.4
•/—	•/—	•/—	•/—
CKG 410 010 / CKG 410 000	CKG 410 010 / CKG 410 000	CKG 420 010 / CKG 420 000	CKG 420 010 / CKG 420 000
1	1	2	2
1	—	—	—
—	1	—	—
—	—	1	1
—	—	1	1
12	12	12	12
•	•	•	•
•/—	•/—	•/—	•/—
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
1-part	1-part	1-part	1-part
•	•	—	—
WP 400 001[1]	WP 400 001[1]	—	—
VA 440 010[1] / —	VA 440 010[1] / —	VA 440 010[1] / —	VA 440 010[1] / —
5.8	6.0	6.0	6.0
15.0	15.0	15.0	15.0

Vario gas cooktops 200 series








Appliance type		Gas cooktop	Gas cooktop	Gas wok	Gas wok	Gas cooktop	Gas cooktop
		VG 264 120F	VG 264 220	VG 231 120F	VG 231 220	VG 232 120F	VG 232 220
Stainless steel frame / Stainless steel brushed / shot blasted		—/—/•	—/—/•	—/—/•	—/—/•	—/—/•	—/—/•
Surface-mounted / flush installation / welded		•/—/—	•/—/—	•/—/—	•/—/—	•/—/—	•/—/—
Liquid gas 28-37 mbar / Natural gas 20 mbar		•[2]/—	—/•[3]	•[2]/—	—/•[3]	•[2]/—	—/•[3]
Dimensions							
Width	(cm)	60	60	28	28	28	28
Depth	(cm)	51.2	51.2	51.2	51.2	51.2	51.2
Immersion depth	(cm)	10.6	10.6	10.6	10.6	10.6	10.6
Operation							
Knobs in furniture front / Knobs on integrated control panel		—/•	—/•	—/•	—/•	—/•	—/•
Cooking zones							
Number of cooking zones or items of cookware		4	4	1	1	2	2
Multi-ring wok burner (300–5800 W)		—	—	1	—	—	—
Multi-ring wok burner (300–6000 W)		—	—	—	1	—	—
Two-ring high output burner (165–4000 W)		2	2	—	—	1	1
Two-ring standard output burner (165–2000 W)		2	2	—	—	1	1
Features							
Number of output levels		9	9	9	9	9	9
Electronic output control		—	—	—	—	—	—
Automatic fast ignition / Electric ignition		—/•	—/•	—/•	—/•	—/•	—/•
Electronic flame monitoring with automatic re-ignition		—	—	—	—	—	—
Simmer function		—	—	—	—	—	—
Residual heat indicator		•	•	•	•	•	•
Safety shut-off		—	—	—	—	—	—
Cast pan support		2-part	2-part	1-part	1-part	1-part	1-part
Accessories							
Wok attachment ring		—	—	•	•	—	—
Wok pan		—	—	WP 400 001[1]	WP 400 001[1]	—	—
Appliance cover (Stainless steel / Black)		— / —	— / —	— / VD 200 020[1]	— / VD 200 020[1]	— / VD 200 020[1]	— / VD 200 020[1]
Connection							
Total connected load gas (up to)	(kW)	9.8	9.8	5.8	6.0	4.9	4.9
Total connected load electric	(W)	4.0	4.0	1.0	1.0	2.0	2.0

• Standard. — Not available. [1] Special accessory. [2] Nozzles for natural gas 20 mbar can be ordered as spare parts. [3] Nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts. [4] Nozzles for liquid gas 50 mbar can be ordered as spare parts.

Vario special cooktops 400 and 200 series






Appliance type		Teppan Yaki	Electric grill	Teppan Yaki	Electric grill
		VP 414 115	VR 414 115	VP 230 120	VR 230 120
Stainless steel frame 3 mm / Stainless steel brushed / shot blasted		•/—/—	•/—/—	—/—/•	—/—/•
Surface mounting / Flush mounting		•/•	•/•	•/—	•/—
Dimensions					
Width	(cm)	38	38	28	28
Depth	(cm)	52	52	51.2	51.2
Immersion depth	(cm)	11.8	11.8	12.5	12.5
Operation					
Knobs in furniture front / Knobs on integrated control panel		•/—	•/—	—/•	—/•
Respective knobs (Stainless steel / Black)[2]		CKP 420 010 / CKP 420 000	CKR 420 010 / CKR 420 000	—	—
Cooking zones					
Number of cooking zones		2	2	1	2
Output	(kW)	2 x 1.5	2 x 1.5	1.8	2 x 1.5
Temperature range	(°C)	120—240	—	140—240	—
Features					
Number of output levels		12	12	10	9
Electronic temperature control		•	•	•	—
Two zones can be operated together / separately		•/•	•/•	—/•	—/•
Cast grill		—	2	—	1
Stainless steel container with lava stones		—	•	—	•
Grease collecting insert		—	•	—	•
Hard-chromed cooking surface		•	—	—	—
Stainless steel sandwich cooking surface		—	—	•	—
Keep warm function		•	—	•	—
Residual heat indicator		•	•	•	•
Child lock / Safety shut-off		—/•	—/•	—/•	—/•
Cleaning stage		•	—	—	—
Accessories					
Cast pan, half size		—	•	—	—
Appliance cover (Stainless steel / Black)		VA 440 010[1] / —	VA 440 010[1] / —	— / VD 200 020[1]	— / VD 200 020[1]
Cleaning brush		—	•	—	•
Spatula		2	—	2	—
Connection					
Total connected load	(kW)	3.0	3.0	1.8	3.0

• Standard. —Not available. [1] Special accessory. [2] The knobs must be ordered seperately.



COOKTOPS

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Induction cooktops 400 series 178

Integrated induction module 400 series 186

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Flex induction cooktops 200 series 200

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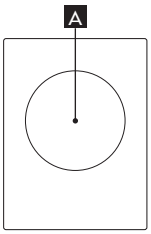
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Overview

Integrated induction modules

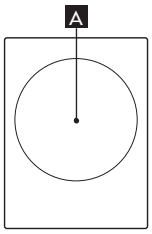
Width 21 cm



Area / output level	12	boost
A Ø 21 cm	2,000 W	2,300 W
Total connected load	2,300 W	

CU 421

Width 28 cm

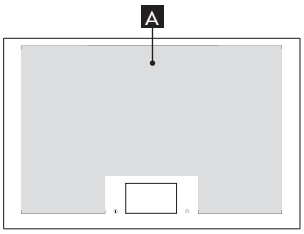


Area / output level	12	boost
A Ø 28 cm	2,300 W	2,700 W
Total connected load	2,700 W	

CU 428

Full surface induction

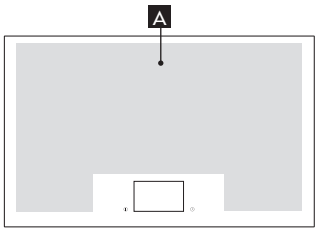
Width 80 cm



Area / output level	17	boost
A (1 big cookware)	3,500 W	5,500 W
Total connected load	7,400 W	

CX 482
With frame, it can be combined with other Vario Appliances

Width 90 cm

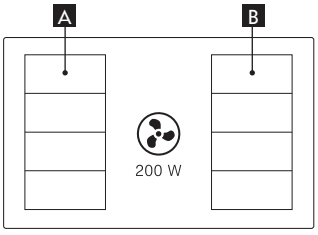


Area / output level	17	boost
A (1 big cookware)	3,500 W	5,500 W
Total connected load	7,400 W	

CX 492
With frame, it can be combined with other Vario Appliances

Flex induction with integrated ventilation system

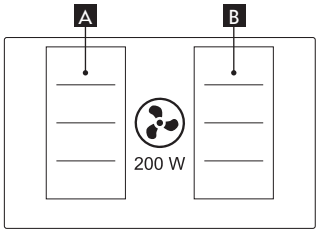
Width 80 cm



Area / output level	17	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CV 282

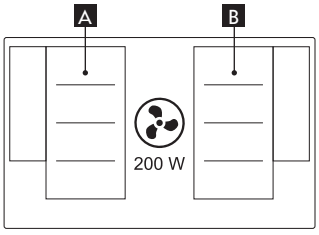
Width 80 cm



Area / output level	12	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CV 482

Width 90 cm

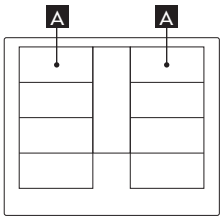


Area / output level	12	boost
A / B	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CV 492

Flex induction 200 series

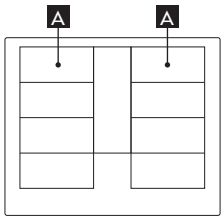
Width 60 cm



Area / output level	17	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CI 262

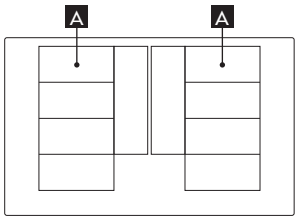
Width 70 cm



Area / output level	17	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CI 272

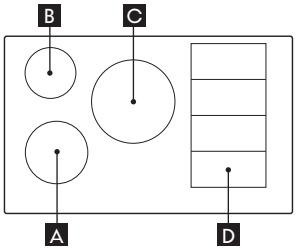
Width 80 cm



Area / output level	17	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
	2,600 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CI 282

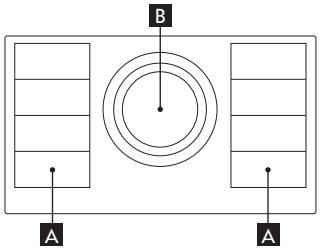
Width 80 cm



Area / output level	17	boost
A Ø 18 cm	1,800 W	3,100 W
B Ø 14.5 cm	1,400 W	2,200 W
C Ø 24 cm	2,200 W	3,700 W
D	2,200 W	3,700 W
	3,300 W	3,700 W
Total connected load	7,400 W	

CI 283

Width 90 cm

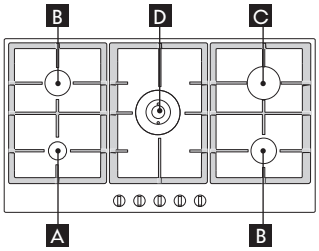


Area / output level	17	boost
A	2,200 W	3,700 W
	3,300 W	3,700 W
B Ø 21 cm	2,200 W	3,700 W
Ø 26 cm	2,600 W	3,700 W
Ø 32 cm	3,300 W	3,700 W
Total connected load	11,100 W	

CI 292

Gas 200 and 400 series

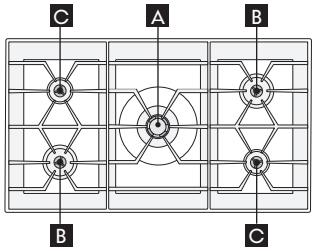
Width 90 cm



Area / output level	12
A Economy burner	1,000 W
B Standard-output burner	1,750 W
C High-output burner	3,000 W
D Dual-wok multi-crown burner	5,000 W
Total connected load gas	12,500 W
Total connected load electric	1.0 W

CG 291

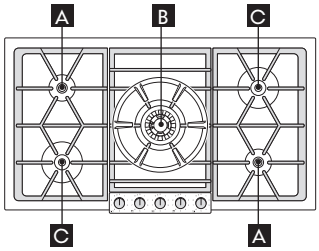
Width 90 cm



Area / output level	12
A Wok burner	5,800 / 6,000 W
B High-output burner	4,000 W
C Standard-output burner	2,000 W
Total connected load gas	17,800 W / 18,000 W
Total connected load electric	15.0 W

CG 492

Width 90 cm

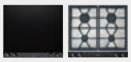


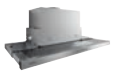
Area / output level	9
A Standard-output burner	2,000 W
B Wok burner	5,800 / 6,000 W
C High-output burner	4,000 W
Total connected load gas	17,800 W / 18,000 W
Total connected load electric	10.0 W

VG 295

Recommended Cooktop Ventilation Combinations

•: Recommended combination
—: not recommended
: cooktop based ventilation control possible

Product type	Picture	Model Number		 AC 250 121 width 120 cm	 AW 442 width 120 cm	 AW 290 110 width 90 cm
	Maximum width for cook-tops combinations For integrated induction see dedicated pages.			100 cm 130 cm with fume collector	100 cm	80 cm
Vario Teppan Yaki 400 series **Vario gas cooktop 400 series** **Vario electric grill 400 series**		VP 414 / VG4.. VR 414	40 cm	•	•	•
Vario induction cooktop 400 series		VI4..	40 cm	•	•	•
Vario induction cooktop 400 series		VI 462	60 cm	•	•	•
Vario induction cooktop 400 series		VI 482	80 cm	•	•	•
Vario induction cooktop 400 series		VI 492	90 cm	•	•	—
Vario gas cooktop 400 series **Gas cooktop 400 series**		VG 491 / CG 492	90 cm	•	•	—
Vario Teppan Yaki 200 series **Vario flex induction cooktop 200 series** **Vario gas cooktop 200 series** **Vario electric grill 200 series**		VP2.. / VI2.. / VR2.. VR 230	30 cm	•	•	•
Vario flex induction cooktop 200 series		VI 242	40 cm	•	•	•
Vario flex induction cooktop 200 series **Vario gas cooktop 200 series**		VI 262 / VG 264	60 cm	•	•	•
Integrated induction modules 400 series		CU 42..	21 cm 28 cm	•	—	—
Full surface induction cooktop 400 series with frame		CX 482	80 cm	•	•	•
Full surface induction cooktop 400 series		CX 492	90 cm	•	•	—
Flex induction cooktop 200 series		CI 262	60 cm	•	•	•
Flex induction cooktop 200 series		CI 272	70 cm	•	•	•
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	•	•	•
Flex induction cooktop 200 series		CI 292	90 cm	•	•	—
Gas cooktop 200 series		CG 291	90 cm	•	•	—
Gas cooktop 200 series		VG 295	90 cm	•	•	—

									
AL 400 122 width 120 cm	AL 400 192 width 90 cm	AL 200 180 width 80 cm	AL 200 190 width 90 cm	VL 414 width 15.5 cm	VL 200 width 15 cm	AF 210 192 width 90 cm	AF 210 162 width 60 cm	AC 200 191 width 86 cm	AC 200 161 width 52 cm
120 cm	90 cm					90 cm	60 cm	90 cm	60 cm
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Flex induction cooktop with integrated ventilation system 400 series
CV 492

CV 492 105
Frameless.
Width 90 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.
Knobs need to be ordered separately.

CV 492 105M
Frameless with matte finish glass surface.
Width 90 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.
Knobs need to be ordered separately.



Necessary installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CA 082 011
Kit unducted air recirculation.

CA 082 061
Kit ducted air recirculation, 60 cm worktop depth.

CA 082 071
Kit ducted air recirculation, 70 cm worktop depth.

CA 084 010
4 acoustic filters for air extraction mode.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 282 112
4 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Highly efficient ventilation system integrated in the cooktop.
- Fully automatic ventilation system functions.
- Large-scale metal grease filter, easy to remove, dishwasher-safe.
- Energy-saving, low-noise fan.
- Air extraction or air recirculation system.
- Integrated activated charcoal filter easily removeable from above for air recirculation system.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Choice of a gloss or a non-reflective matte finish for the glass surface.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W), with automatic extension up to 32 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W), with automatic extension up to 32 × 30 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
532 / 636 m³/h.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611 m³/h.
67 / 72 dB (A) re 1 pW.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor controlled or manual run on function.
Activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

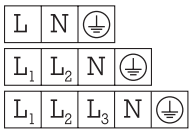
The equivalent ducting length to ensure good performance is Lmax 28 m.
Please refer to the "General planning notes" in the ventilation chapter for the calculation of the equivalent ducting length.

The appliance must be freely accessible from below.
Appliance must be fixed from underneath.
Appliance weight: approx. 30 kg.

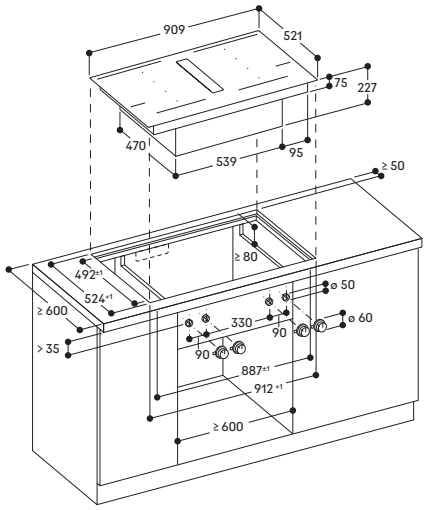
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Comply with the clearances from underneath the worktop to the overflow container: min. 300 mm to remove and empty the container.
Do not install other appliances below, e.g. ovens, refrigerators or dishwashers.

Please read additional planning notes on page 198–199.

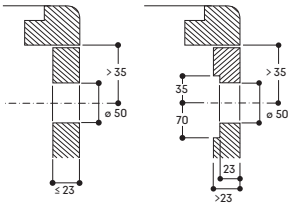
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



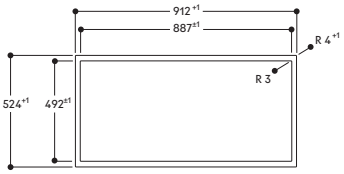
Installation ofthe cooktop; flush mounting



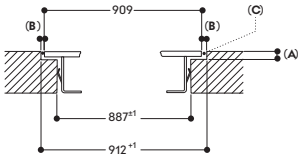
Installation of the control knob



View from above

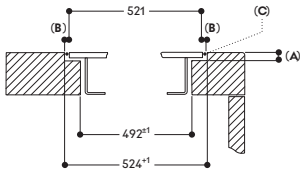


Longitudinal section



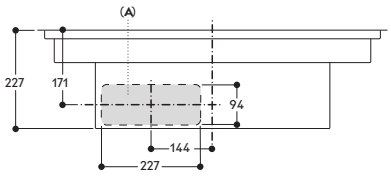
A: 6.5+0.5
B: 1.5
C: Fill with silicone

Cross-section



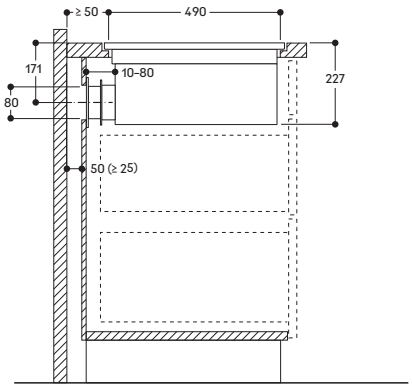
A: 6.5+0.5
B: 1.5
C: Fill with silicone

Front view



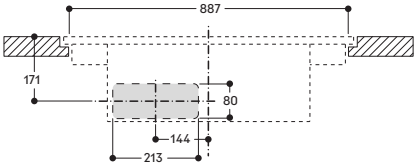
A: Connected directly at the rear

Side view with unducted recirculation; flush mounting

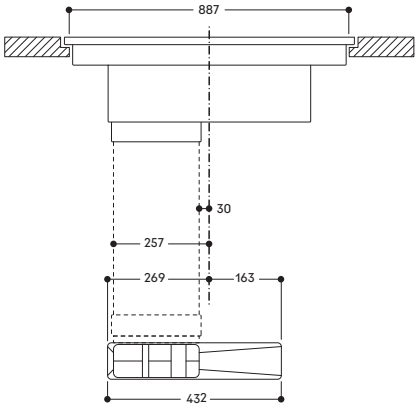


Not recommended for non-thermally insulated outer wall or floor
(U ≥ 0.5 W/m²K)

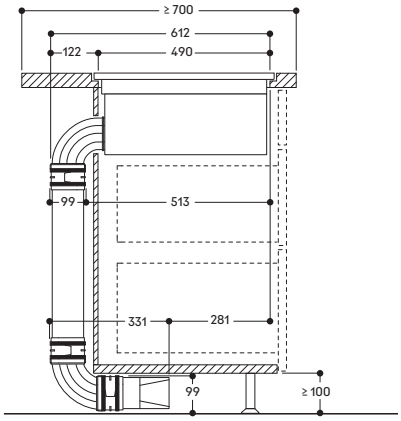
Front view – furniture cut-out for unducted recirculation; flush mounting



Front view of CV 492 with ducted recirculation

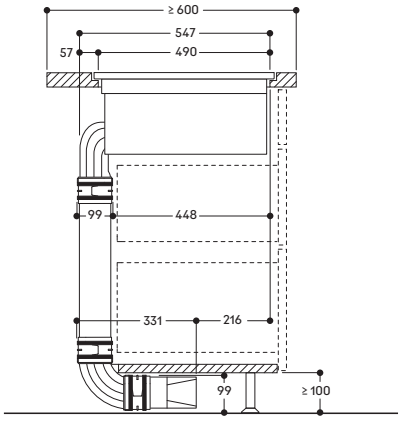


Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

All measurements in mm.



Flex induction cooktop with integrated ventilation system 400 series
CV 482

CV 482 105
Frameless.
Width 80 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.
Knobs need to be ordered separately.



Necessary installation accessories

CKI 440 010
Stainless steel knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CKI 440 000
Black knobs 400 series for VI 462, VI 482, CV 482, CV 492.
Electronic control.
Set of 4 knobs.

CA 082 011
Kit unducted air recirculation.

CA 082 061
Kit ducted air recirculation, 60 cm worktop depth.

CA 082 071
Kit ducted air recirculation, 70 cm worktop depth.

CA 084 010
4 acoustic filters for air extraction mode.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 282 112
4 activated charcoal filters with high efficient odour reduction for air recirculation mode.

Installation accessories for air ducting you will find at the pages 292-296.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Highly efficient ventilation system integrated in the cooktop.
- Fully automatic ventilation system functions.
- Large-scale metal grease filter, easy to remove, dishwasher-safe.
- Energy-saving, low-noise fan.
- Air extraction or air recirculation system.
- Integrated activated charcoal filter easily removeable from above for air recirculation system.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Frameless for flush mounting.

Cooking zones
2 flex induction cooking areas 24 × 20 cm (2200 W, with booster 3700 W), linked together 24 × 40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 24 × 20 cm (2200 W, with booster 3700 W), linked together 24 × 40 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
532 / 636 m³/h.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611 m³/h.
67 / 72 dB (A) re 1 pW.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor-controlled or manual run-on function.
Grease filter and activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

Safety
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
Immersion depth 227 mm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

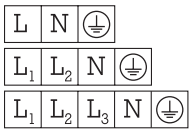
The equivalent ducting length to ensure good performance is Lmax 28 m.
Please refer to the "General planning notes" in the ventilation chapter for the calculation of the equivalent ducting length.
The appliance must be freely accessible from below.
Appliance must be fixed from underneath.

Appliance weight: approx. 30 kg.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

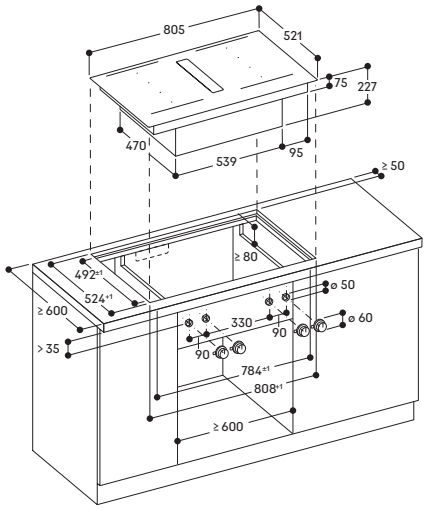
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Comply with the clearances from underneath the worktop to the overflow container: min. 300 mm to remove and empty the container.
Do not install other appliances below, e.g. ovens refrigerators or dishwashers.

Please read additional planning notes on page 198–199.

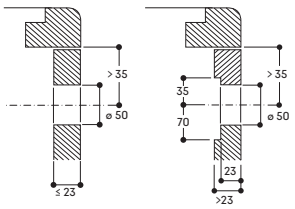
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



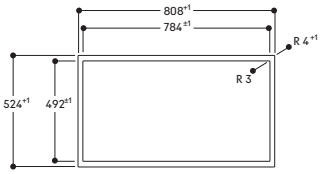
Installation of the cooktop; flush mounting



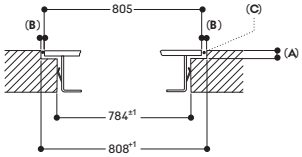
Installation of the control knob



View from above

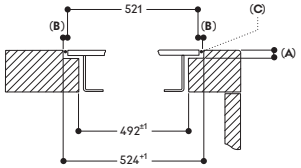


Longitudinal section



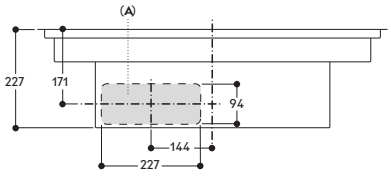
A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

Cross-section



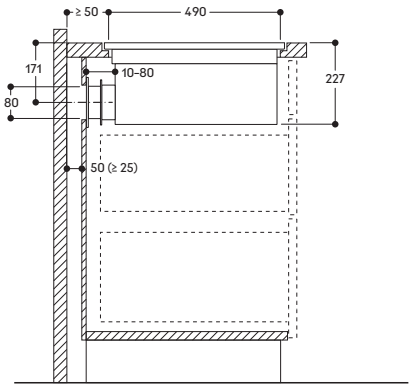
A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

Front view



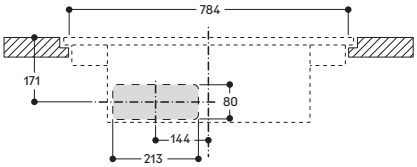
A: Connected directly at the rear

Side view with unducted recirculation; flush mounting

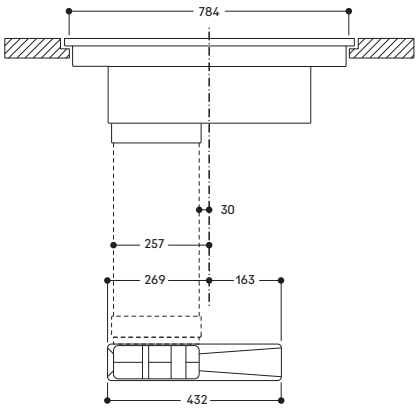


Not recommended for non-thermally insulated outer wall or floor
(U ≥ 0.5 W/m²K)

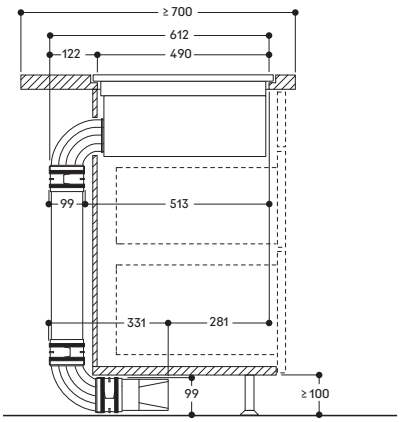
Front view – furniture cut-out for unducted recirculation; flush mounting



Front view of CV 482 with ducted recirculation

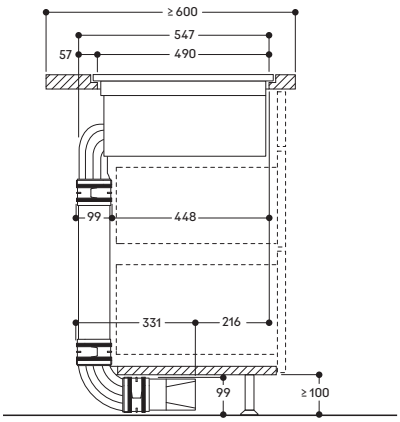


Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

All measurements in mm.



Full surface induction cooktop
400 series
CX 492

CX 492 101
Black glass ceramic.
Frameless.
Width 90 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Frameless for flush mounting.

Cooking zones
One unique cooking surface of 3200 cm^2.
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

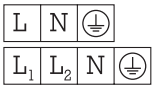
Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
Appliance must be fixed from underneath.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 31 kg.

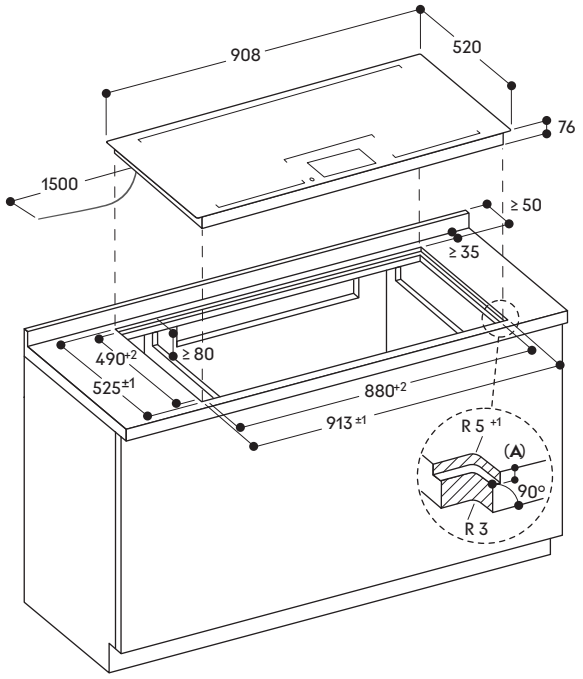
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 142–145.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

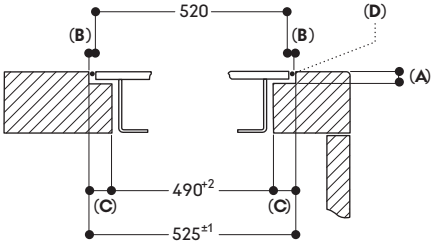


Installation of the cooktop; flush mounting



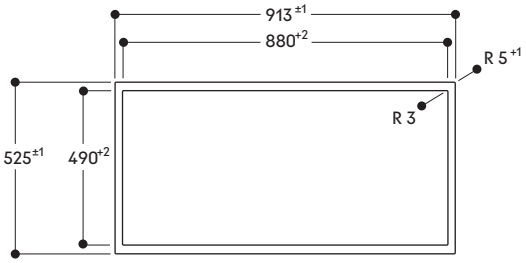
A: $6{,}5^{+0{,}5}$

Cross-section

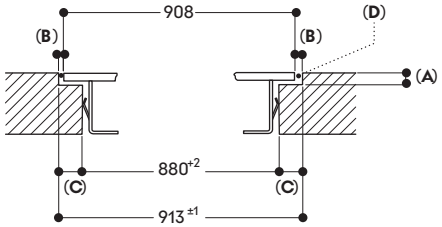


A: $6{,}5^{+0{,}5}$
B: 2,5
C: 17,5
D: Fill with silicone

View from above



Longitudinal section



A: $6{,}5^{+0{,}5}$
B: 2,5
C: 16,5
D: Fill with silicone

All measurements in mm.



Full surface induction cooktop
400 series
CX 492

CX 492 111
Black glass ceramic.
Stainless steel frame.
Width 90 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
One unique cooking surface of 3200 cm².
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

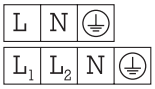
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

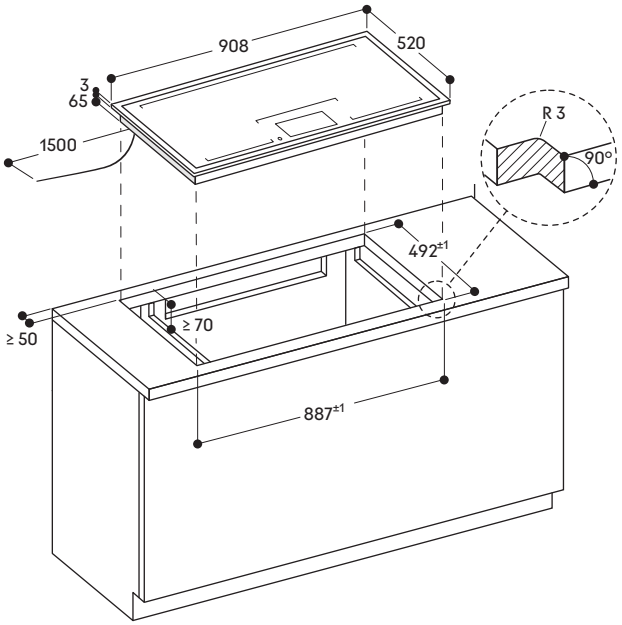
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31 kg.

Please read the installation details regarding air ducting on page 222.

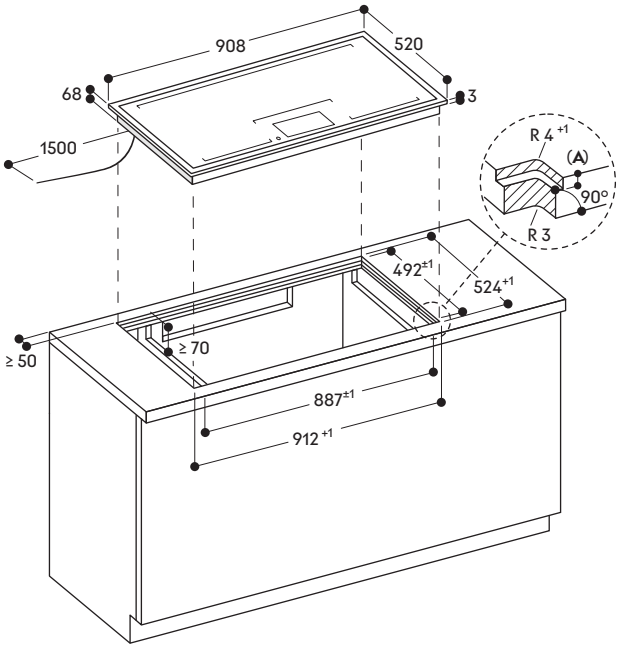
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

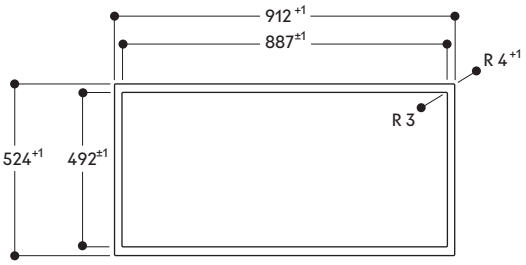


Installation of the cooktop; flush mounting

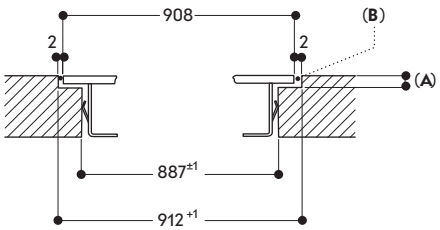


A: 3.5$^{-0.5}$

View from above

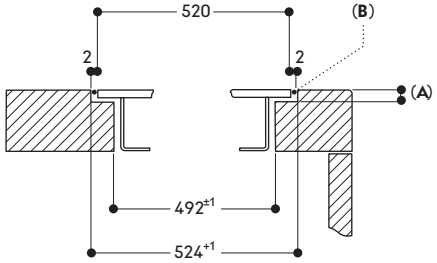


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.



Full surface induction cooktop
400 series
CX 482

CX 482 101
Black glass ceramic.
Frameless.
Width 80 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Frameless for flush mounting.

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

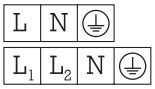
Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
Appliance must be fixed from underneath.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 26 kg.

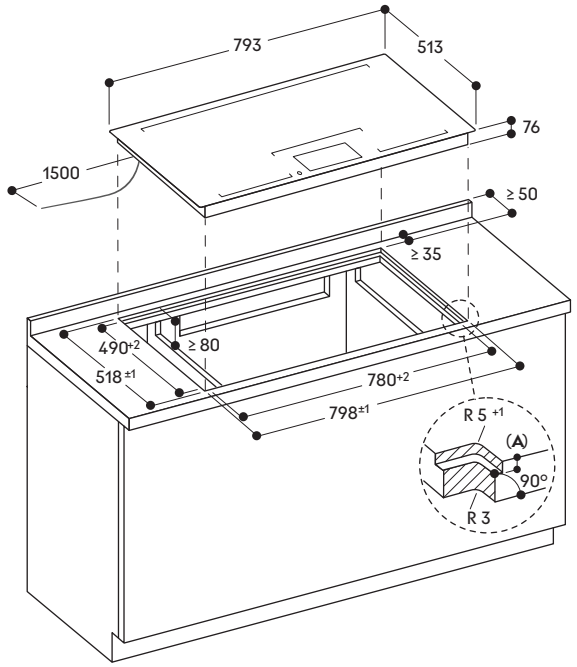
Please read the installation details regarding air ducting on page 222.

Please read additional planning notes on page 142–145.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

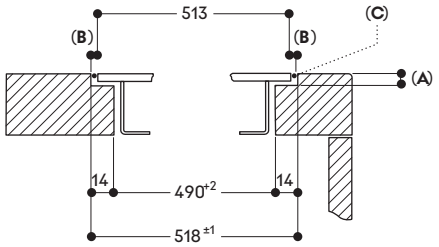


Installation of the cooktop; flush mounting



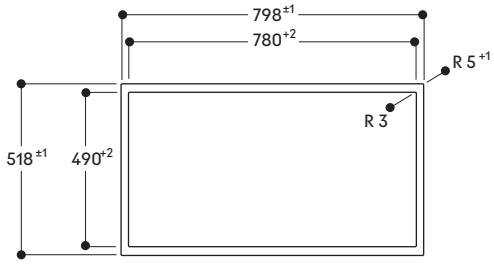
A: $6.5^{+0.5}$

Cross-section

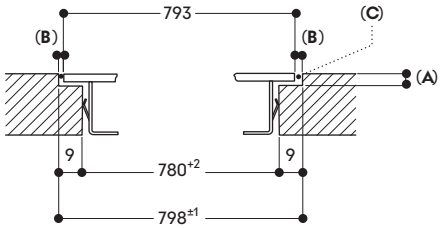


A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

All measurements in mm.



Full surface induction cooktop
400 series
CX 482

CX 482 111
Black glass ceramic.
Stainless steel frame.
Width 80 cm.

Included in the price

1 wireless cooking sensor for temperature regulation.

Installation accessories

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

CA 060 300
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktops.

Highlights
- One single big cooking surface.
- Free positioning of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output for big cookware of up to 5.5 kW.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

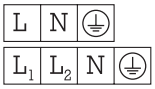
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 142 and 144.

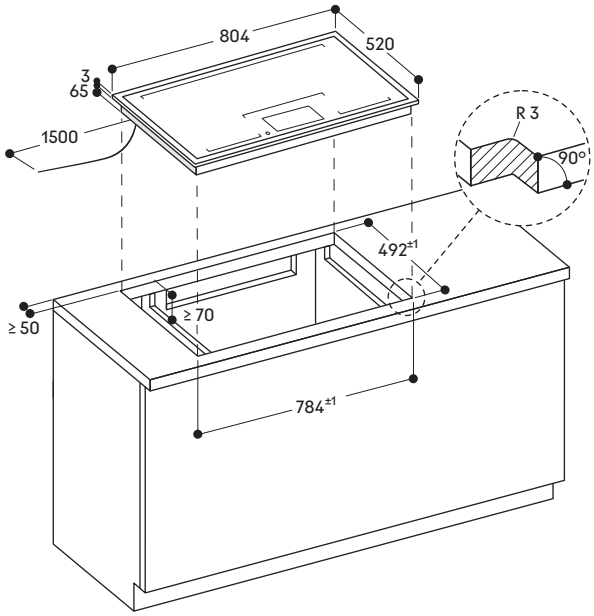
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 222.

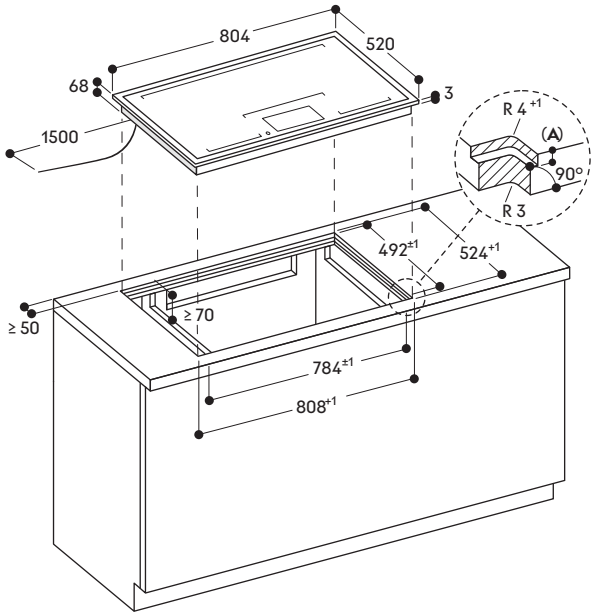
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

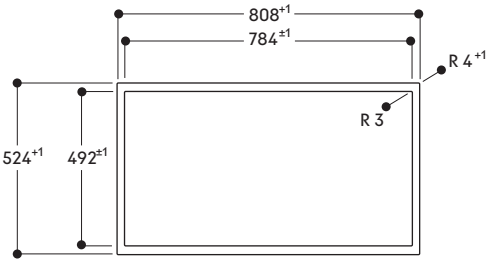


Installation of the cooktop; flush mounting

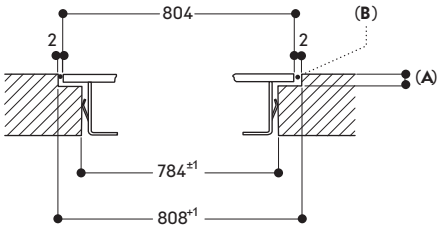


A: 3.5$^{-0.5}$

View from above

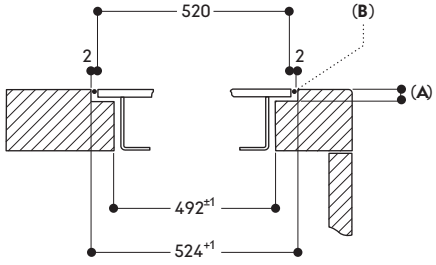


Longitudinal section



A: 3.5$^{-0.5}$
B: Fill with silicone

Cross-section



A: 3.5$^{-0.5}$
B: Fill with silicone

All measurements in mm.





Integrated induction module 400 series
CU 428

CU 428 100
Integrated induction module ø 28 cm.
Knob needs to be ordered separately.

Necessary installation accessories

CKU 410 010
Stainless steel knob 400 series for CU 421, CU 428.
Electronic control.
Set of 1 knob.

CKU 410 000
Black knob 400 series for CU 421, CU 428.
Electronic control.
Set of 1 knob.

CA 420 000AU
Installation kit for integrated induction.
One installation kit needed per kitchen.

Necessary Special accessories

SP 415 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 15–18 cm.
For CU 421, CU 428.

SP 419 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 19–23 cm.
For CU 421, CU 428.

SP 424 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 24–28 cm.
For CU 428.

SP 400 001
Set of 4 enhanced surface protectors, dishwasher-safe.
For pots and pans ø 10–28 cm.
For CU 421, CU 428.

Highlights
- Use of cookware directly on the worktop, in combination with 12 mm Dekton worktops.
- Integrated 28 cm cooking zone with booster function.
- Cooking zone center light, for operation and residual heat indication directly on the surface.
- Can be combined perfectly with other integrated induction modules of the 400 series.
- Solid stainless steel control knob with illuminated ring, also available in black finishing.

Cooking zone
1 induction cooking zone ø 28 cm (2200 W, with booster 2700 W)

Handling
Control knobs with illuminated ring, cooking zone and output level markings for precise control.
Electronic power control in 12 output levels.
Cooking zone center light indication.

Features
Booster function.
Keep warm function.
Options menu.

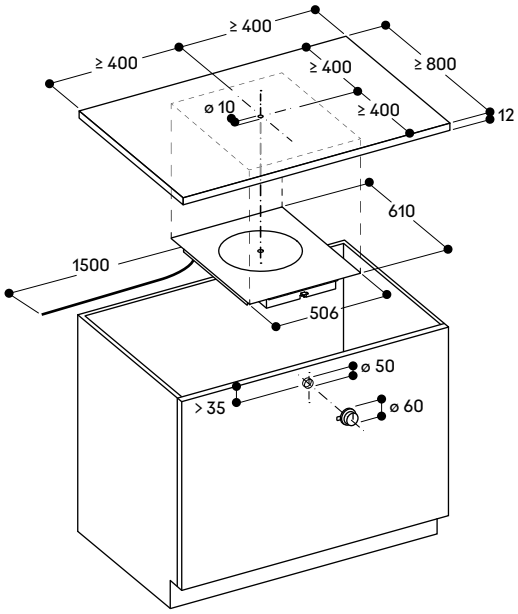
Safety
Only operates with enhanced surface protector.
Operation indicator.
Pot detection.
2-stage residual heat indication directly on the surface and knob.
Safety shut-off.

Planning notes
The integrated induction module must be installed under Dekton worktops in 12 mm thickness. Do not install other appliances below, e.g. ovens, refrigerators or dishwashers. The bearing capacity and stability, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
A 10 mm hole needs to be planned in the center of the cooking zone.
Markings to indicate the cooking zone need to be planned. No other cut-outs permitted in the same worktop piece.
The elaboration of the Dekton is done by local fabricators, for a list of recommended fabricators, please contact your local representative.
For Dekton fabricators: Refer to Specification sheet “Marking and drilling protocol for Gaggenau Induction” by Cosentino.
Minimum distances:
Cooking zone center to lateral edge of worktop 400 mm.
Cooking zone center to front and rear edge of worktop 400 mm.
Cooking zone center to next cooking zone center 450 mm or 550 mm depending on combination.
Minimum distances at the back wall of the furniture and openings, refer to dimensional drawings.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance weight: approx. 4.7 kg.

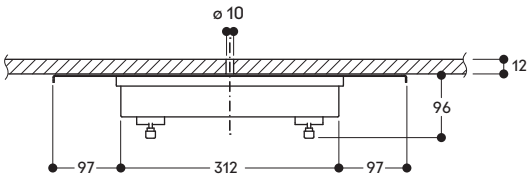
Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 2.7 kW.
Connecting cable 1.5 m without plug.
Connecting cable 1 m for control knob.

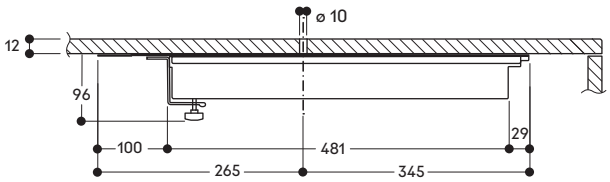




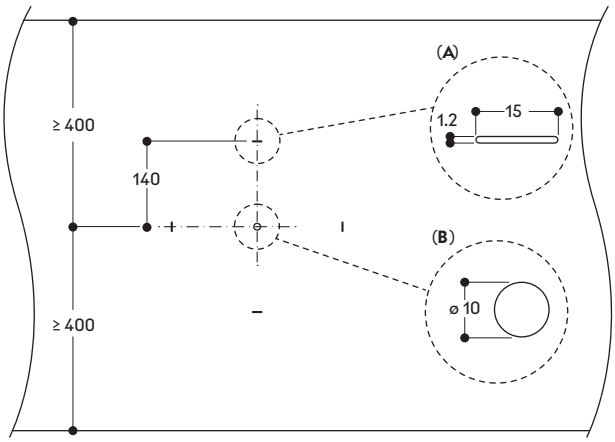
Cross section



Longitudinal section

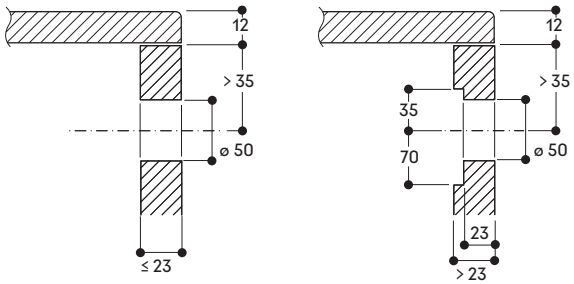


View from above



A: Surface marking
B: Drilling

Installation of the control knob



All measurements in mm.





Integrated induction module 400 series
CU 421

CU 421 100
Integrated induction module ø 21 cm.
Knob needs to be ordered separately.

Necessary installation accessories

CKU 410 010
Stainless steel knob 400 series for CU 421, CU 428.
Electronic control.
Set of 1 knob.

CKU 410 000
Black knob 400 series for CU 421, CU 428.
Electronic control.
Set of 1 knob.

CA 420 000AU
Installation kit for integrated induction.
One installation kit needed per kitchen.

Necessary Special accessories

SP 410 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 10–14 cm.
For CU 421.

SP 415 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 15–18 cm.
For CU 421, CU 428.

SP 419 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 19–23 cm.
For CU 421, CU 428.

SP 400 001
Set of 4 enhanced surface protectors, dishwasher-safe.
For pots and pans ø 10–28 cm.
For CU 421, CU 428.

Highlights
- Use of cookware directly on the worktop, in combination with 12 mm Dekton worktops.
- Integrated 21 cm cooking zone with booster function.
- Cooking zone center light, for operation and residual heat indication directly on the surface.
- Can be combined perfectly with other integrated induction modules of the 400 series.
- Solid stainless steel control knob with illuminated ring, also available in black finishing.

Cooking zone
1 induction cooking zone ø 21 cm (2000 W, with booster 2300 W)

Handling
Control knobs with illuminated ring, cooking zone and output level markings for precise control.
Electronic power control in 12 output levels.
Cooking zone center light indication.

Features
Booster function.
Keep warm function.
Options menu.

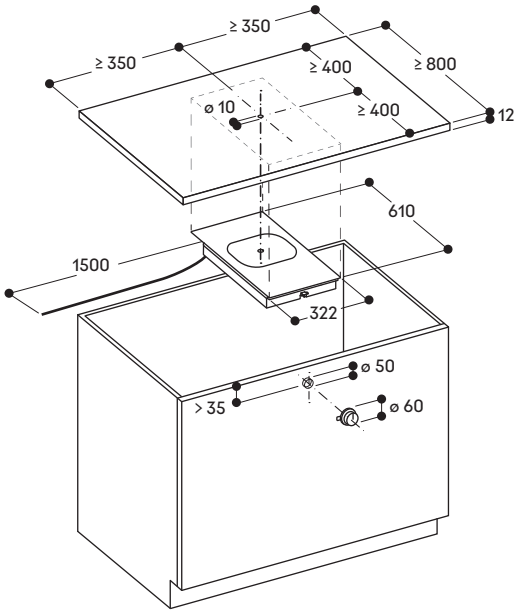
Safety
Only operates with enhanced surface protector.
Operation indicator.
Pot detection.
2-stage residual heat indication directly on the surface and knob.
Safety shut-off.

Planning notes
The integrated induction module must be installed under Dekton worktops in 12 mm thickness. Do not install other appliances below, e.g. ovens, refrigerators or dishwashers. The bearing capacity and stability, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
A 10 mm hole needs to be planned in the center of the cooking zone.
Markings to indicate the cooking zone need to be planned. No other cut-outs permitted in the same worktop piece.
The elaboration of the Dekton is done by local fabricators; for a list of recommended fabricators, please contact your local representative.
For Dekton fabricators: Refer to Specification sheet “Marking and drilling protocol for Gaggenau Induction” by Cosentino.
Minimum distances:
Cooking zone center to lateral edge of worktop 350 mm.
Cooking zone center to front and rear edge of worktop 400 mm.
Cooking zone center to next cooking zone center 350 mm or 450 mm depending on combination.
Minimum distances at the back wall of the furniture and openings, refer to dimensional drawings.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance weight: approx. 4.5 kg.

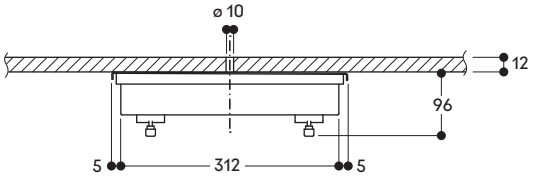
Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 2.3 kW.
Connecting cable 1.5 m without plug.
Connecting cable 1 m for control knob.

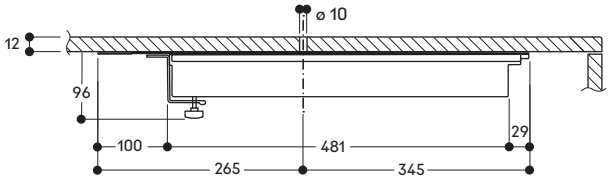




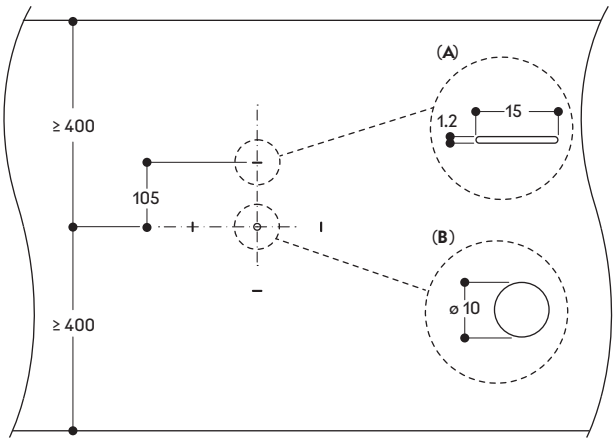
Cross section



Longitudinal section

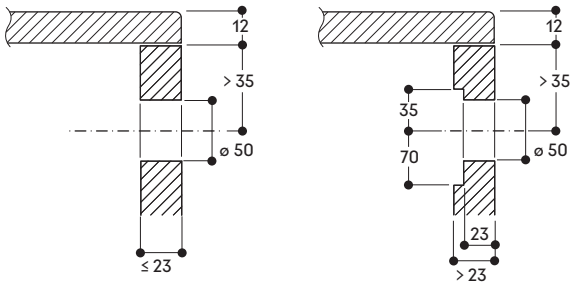


View from above



A: Surface marking
B: Drilling

Installation of the control knob



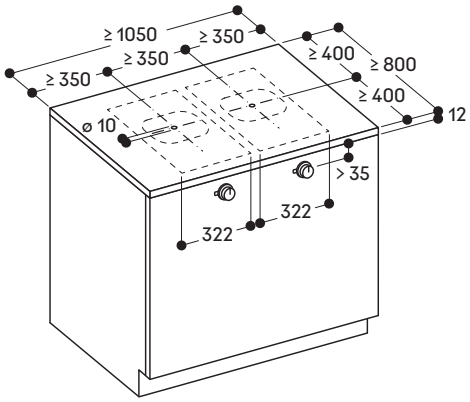
All measurements in mm.

Planning examples for combinations of integrated induction modules 400 series

Good to know — for correct planning and installation
— Can only be combined with 12 mm Dekton.
— Minimum distances are mandatory.
— No other cut-outs are allowed in the same worktop piece. The worktop can consist of several pieces with joints between them to realize further cut-outs (e.g.sink).
— Holes and cooking zone markings must be pre-elaborated in the Dekton worktop by the recommended and trained fabricators.
— For a list of recommended fabricators, please contact your local representative.
— For Dekton fabricators: Refer to Specification sheet "Marking and drilling protocol for Gaggenau Induction" by Cosentino.

Planning Example 1

Combination of two medium modules — CU 421 100 and CU 421 100



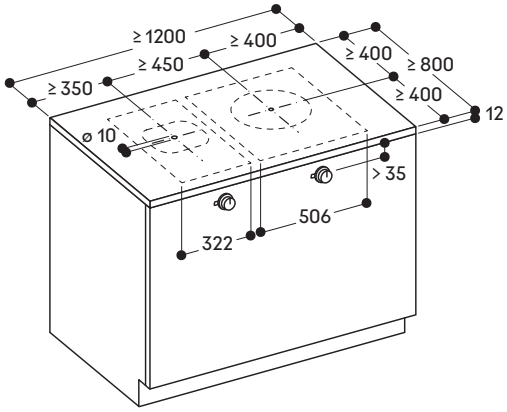
List of components (stainless steel knobs)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 2 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 410 001 (Enhanced Surface Protector for pots and pans ø 10–14 cm)
— 1 x SP 415 001 (Enhanced Surface Protector for pots and pans ø 15–18 cm)
— 1 x SP 419 001 (Enhanced Surface Protector for pots and pans ø 19–23 cm)

List of components (black knobs)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 2 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 410 001 (Enhanced Surface Protector for pots and pans ø 10–14 cm)
— 1 x SP 415 001 (Enhanced Surface Protector for pots and pans ø 15–18 cm)
— 1 x SP 419 001 (Enhanced Surface Protector for pots and pans ø 19–23 cm)

Recommended ventilation solutions
— AC 400 (1 filter module)
— AC 250

Planning Example 2

Combination of one medium and one large module — CU 421 100 and CU 428 100



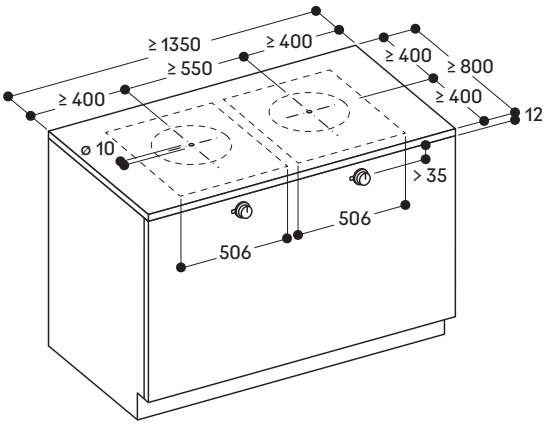
List of components (stainless steel knobs)
— 1 x CU 421 100 (Integrated induction module ø 21 cm)
— 1 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10—28 cm)

List of components (black knobs)
— 1 x CU 421 100 (Integrated induction module ø 21 cm)
— 1 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10—28 cm)

Recommended ventilation solutions
— AC 400 (1 filter module)
— AC 250

Planning Example 3

Combination two large modules — CU 428 100 and CU 428 100



List of components (stainless steel knobs)
— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 415 001 (Enhanced Surface Protector for pots and pans ø 15–18 cm)
— 1 x SP 419 001 (Enhanced Surface Protector for pots and pans ø 19–23 cm)
— 1 x SP 424 001 (Enhanced Surface Protector for pots and pans ø 24–28 cm)

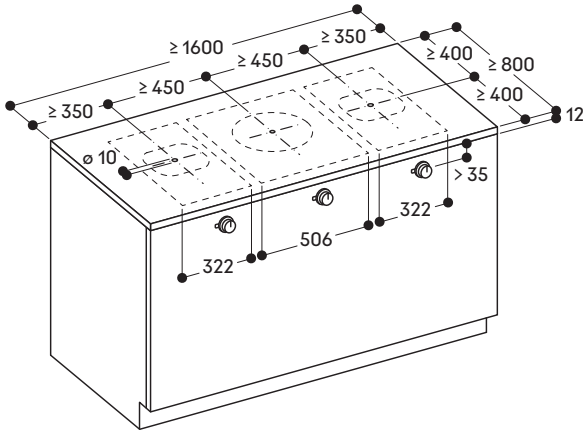
List of components (black knobs)
— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 415 001 (Enhanced Surface Protector for pots and pans ø 15–18 cm)
— 1 x SP 419 001 (Enhanced Surface Protector for pots and pans ø 19–23 cm)
— 1 x SP 424 001 (Enhanced Surface Protector for pots and pans ø 24–28 cm)

Recommended ventilation solutions
— AC 400 (1 filter module with fume collector or 2 filter modules)
— AC 250

All measurements in mm.

Planning Example 4

Combination of two medium modules and one large module — CU 421 100 and CU 428 100 and CU 421 100



List of components (stainless steel knobs)

— 1 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 3 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

List of components (black knobs)

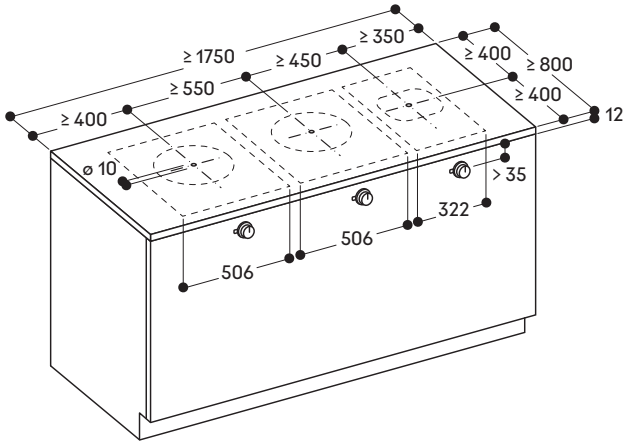
— 1 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 3 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

Recommended ventilation solutions

— AC 400 (2 filter modules)
— AC 250

Planning Example 5

Combination of one medium module and two large modules — CU 428 100 and CU 428 100 and CU 421 100



List of components (stainless steel knobs)

— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 1 x CU 421 100 (Integrated induction module ø 21 cm)
— 3 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

List of components (black knobs)

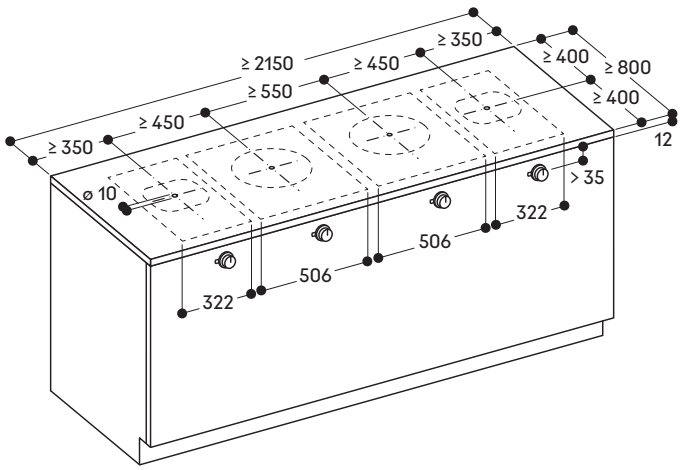
— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 1 x CU 421 100 (Integrated induction module ø 21 cm)
— 3 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

Recommended ventilation solutions

— AC 400 (2 filter modules)
— AC 250 with fume collector

Planning Example 6

Combination of 2 medium modules and two large modules — CU 421 100 and CU 428 100 and CU 428 100 and CU 421 100



List of components (stainless steel knobs)

— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 4 x CKU 410 010 (1 knob, integrated induction, stainless steel)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

List of components (black knobs)

— 2 x CU 428 100 (Integrated induction module ø 28 cm)
— 2 x CU 421 100 (Integrated induction module ø 21 cm)
— 4 x CKU 410 000 (1 knob, integrated induction, black)
— 1 x CA 420 000AU (Installation kit integrated induction)
— 1 x SP 400 001 (Set of 4 enhanced Surface Protector for pots and pans ø 10–28 cm)

Recommended ventilation solutions

— AC 400 (2 filter modules with fume collector)

All measurements in mm.



Gas cooktop 400 series
CG 492

CG 492 111F
Stainless steel.
Width 100.2 cm.
Liquid gas 28–37 mbar.
Wok burner with up to 5.8 kW.

CG 492 211
Stainless steel.
Width 100.2 cm.
Natural gas 20 mbar.
Wok burner with up to 6 kW.

Included in the price
1 wok attachment ring.

Necessary installation accessories
CA 429 410
Frame set including decorative frame (to be welded in stainless steel worktop) and holding frame.

Special accessories
WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights
- Five multi-ring burners, up to 18 kW.
- Full electronic power level regulation on 12 levels.
- Precise and reproducible flame size.
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast iron pan supports on the same level as the worktop.
- Solid stainless steel control knob.

Cooking zones
CG492111F
1 multi-ring wok burner (300 W–5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W–2000 W), suitable for pots up to max. ø 24 cm.

CG492211
1 multi-ring wok burner (300 W–6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W–2000 W), suitable for pots up to max. ø 24 cm.

Handling
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic fast ignition.

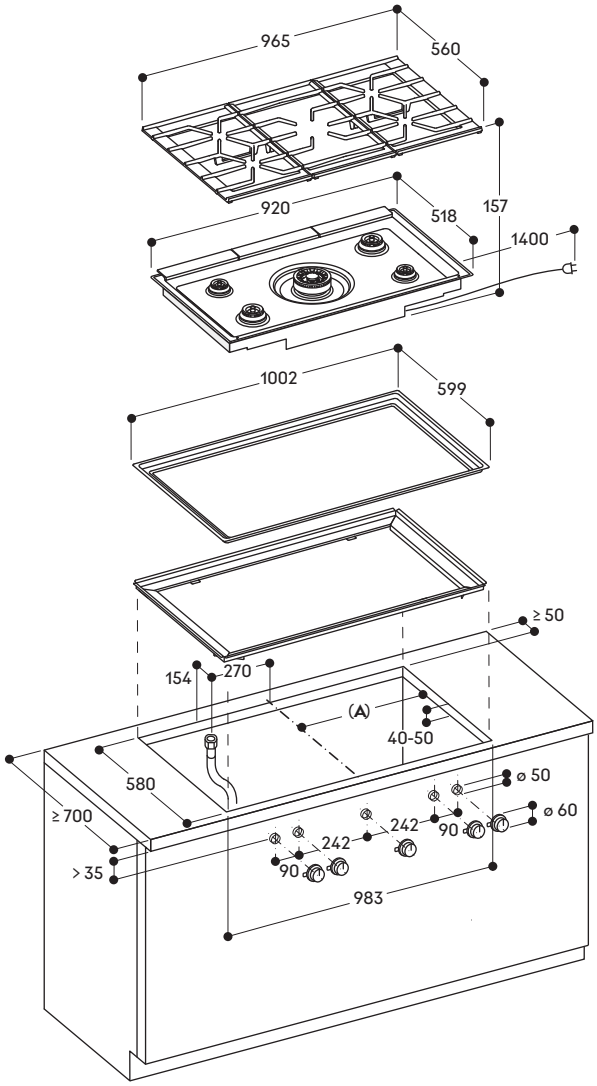
Features
Simmer function.
Three-part cast iron pan support with flat, continuous pot surface, on the same level as the worktop.
Brass burner rings.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
The frame set (necessary installation accessory) can be sent in advance to the manufacturer of the stainless steel or granite worktop for fitting.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
Minimum worktop depth 70 cm.
Air intake from above.
No intermediate shelf required.
Due to the separate frame welded into the worktop, all parts remain fully accessible.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
The appliance can be fixed from above.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 35 kg.

Connection
Total connected load gas 17.8/18.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.

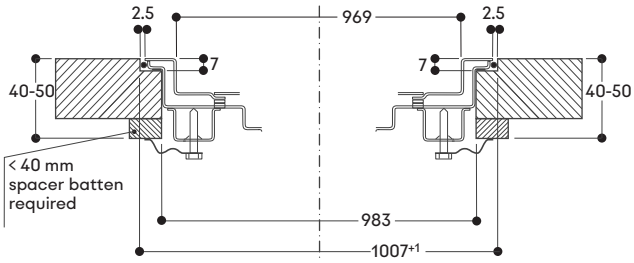
Installation of the cooktop; flush mounting



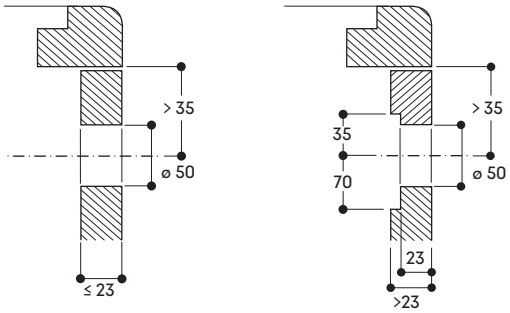
A: 491.5

For further installation options, see the installation instructions

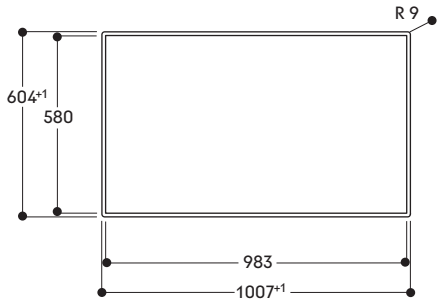
Longitudinal section



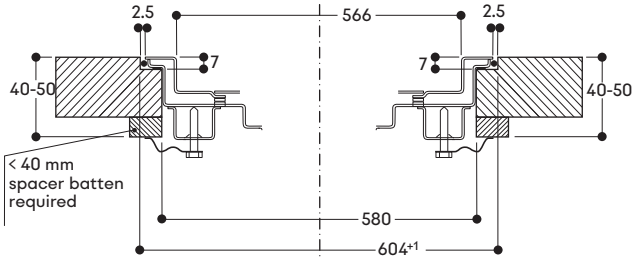
Installation of the control knob



View from above



Cross-section



All measurements in mm.



Flex induction cooktop with integrated ventilation system 200 series
CV 282

CV 282 101
Frameless.
Width 80 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.

CV 282 101M
Frameless with matte finish glass surface.
Width 80 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.



Necessary installation accessories

CA 082 011
Kit unducted air recirculation.

CA 082 061
Kit ducted air recirculation, 60 cm worktop depth.

CA 082 071
Kit ducted air recirculation, 70 cm worktop depth.

CA 084 010
4 acoustic filters for air extraction mode.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots.

CA 282 112
4 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Highly efficient ventilation system integrated in the cooktop.
- Fully automatic ventilation system functions.
- Large-scale metal grease filter, easy to remove, dishwasher-safe.
- Energy-saving, low-noise fan.
- Air extraction or air recirculation system.
- Integrated activated charcoal filter easily removeable from above for air recirculation system.
- Twist-Pad control with removable, black magnetic knob.
- Choice of a gloss or a non-reflective matte finish for the glass surface.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 24 × 20 cm (2200 W, with booster 3700 W), linked together 24 × 40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 24 × 20 cm (2200 W, with booster 3700 W), linked together 24 × 40 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
532 / 636 m³/h.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611 m³/h.
67 / 72 dB (A) re 1 pW.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control of the cooking zone in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor controlled or manual run on function.
Activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

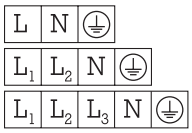
Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

The equivalent ducting length to ensure good performance is Lmax 28 m.
Please refer to the "General planning notes" in the ventilation chapter for the calculation of the equivalent ducting length.

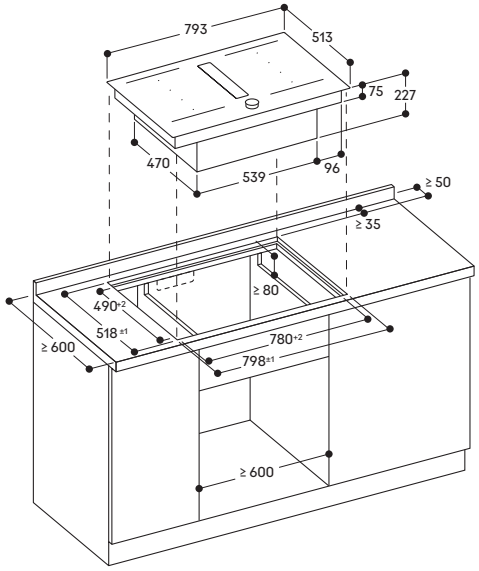
The appliance must be freely accessible from below.
Appliance must be fixed from underneath.
Appliance weight: approx. 27 kg.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Comply with the clearances from underneath the worktop to the overflow container: min. 300 mm to remove and empty the container.
Do not install other appliances below, e.g. ovens, refrigerators or dishwashers.

Please read additional planning notes on page 198–199.

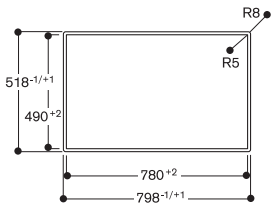
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



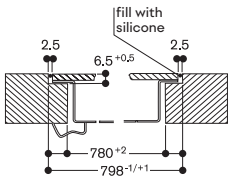
Installation of the cooktop; flush mounting



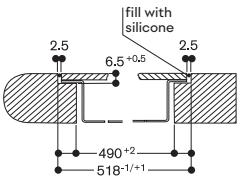
View from above



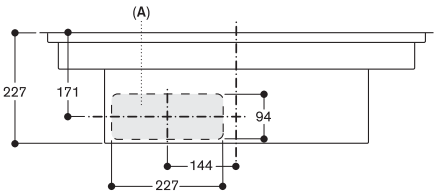
Longitudinal section



Cross section

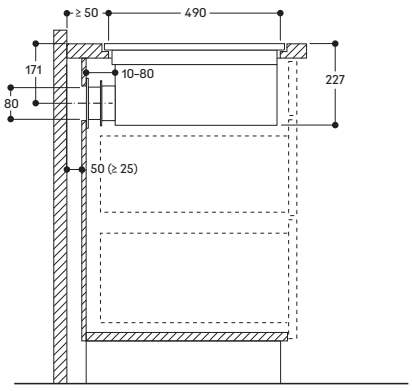


Front view



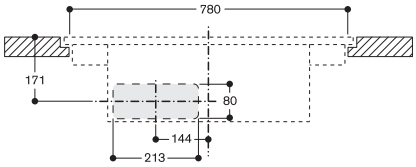
A: Connected directly at the rear

Side view with unducted recirculation; flush mounting

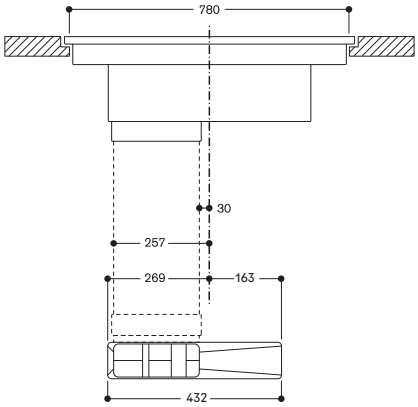


Not recommended for non-thermally insulated outer wall or floor
(U ≥ 0.5 W/m²K)

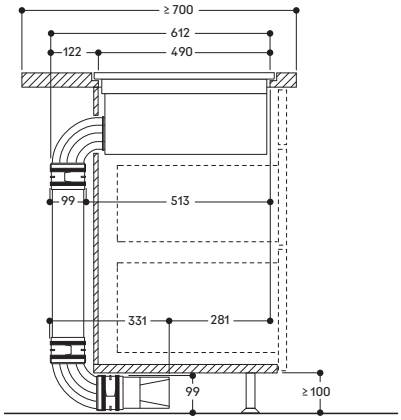
Front view - furniture cut-out of unducted recirculation flush mounting



Front view of CV 282 with ducted recirculation

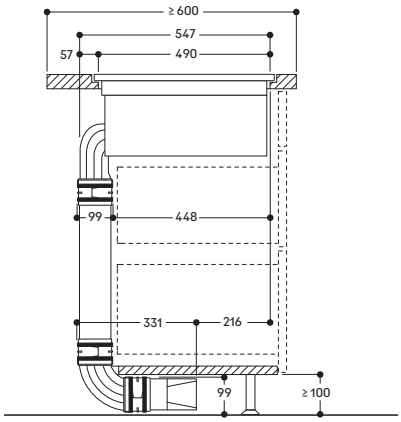


Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

All measurements in mm.



Flex induction cooktop with integrated ventilation system 200 series
CV 282

CV 282 111
Stainless steel frame.
Width 80 cm.
Air extraction / Air recirculation.
Ducting needs to be ordered separately.



Necessary installation accessories

CA 082 011
Kit unducted air recirculation.

CA 082 061
Kit ducted air recirculation, 60 cm worktop depth.

CA 082 071
Kit ducted air recirculation, 70 cm worktop depth.

CA 084 010
4 acoustic filters for air extraction mode.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 282 112
4 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Highly efficient ventilation system integrated in the cooktop.
- Fully automatic ventilation system functions.
- Large-scale metal grease filter, easy to remove, dishwasher-safe.
- Energy-saving, low-noise fan.
- Air extraction or air recirculation system.
- Integrated activated charcoal filter easily removeable from above for air recirculation system.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
532 / 636 m³/h.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611 m³/h.
67 / 72 dB (A) re 1 pW.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance
adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor controlled or manual run on function.
Activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
Immersion depth 223 mm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

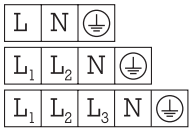
Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

The equivalent ducting length to ensure good performance is Lmax 28 m.
Please refer to the "General planning notes" in the ventilation chapter for the calculation of the equivalent ducting length.

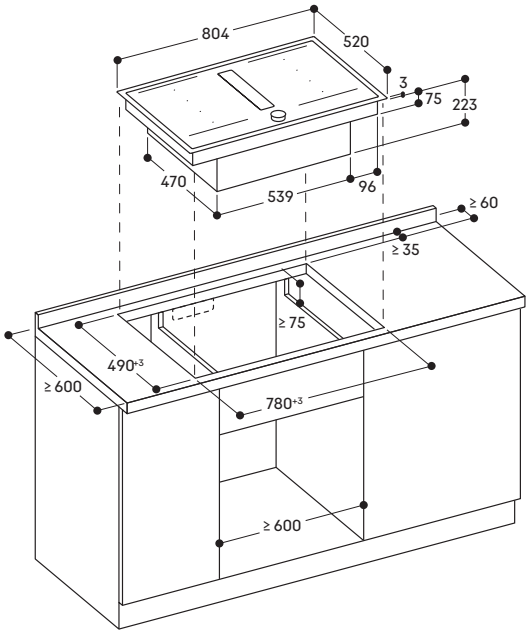
The appliance must be freely accessible from below.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Comply with the clearances from underneath the worktop to the overflow container: min. 300 mm to remove and empty the container.
Do not install other appliances below, e.g. ovens, refrigerators or dishwashers.

Please read additional planning notes on page 198–199.

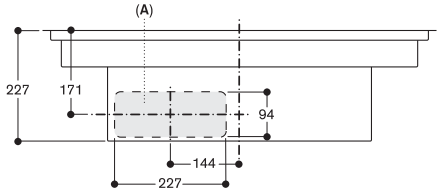
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

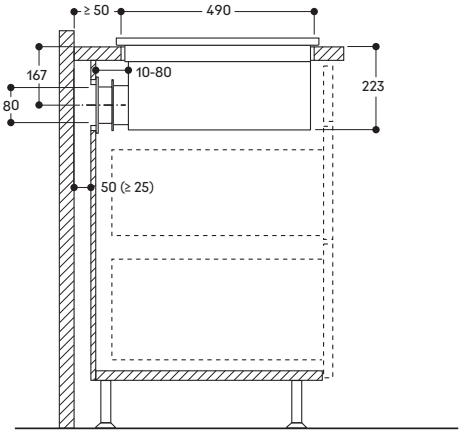


Front view



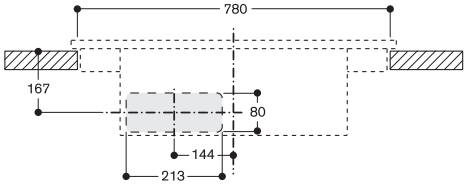
A: Connected directly at the rear

Side view of CV 282 111 with unducted recirculation

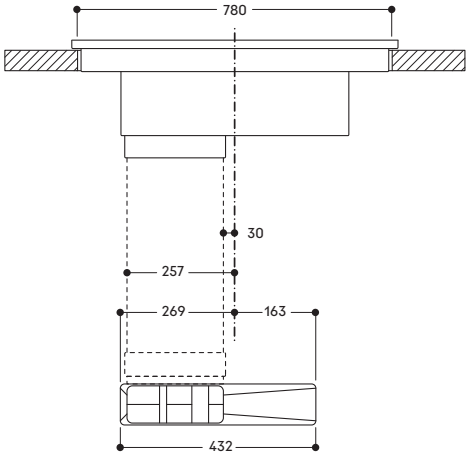


A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²ºC)

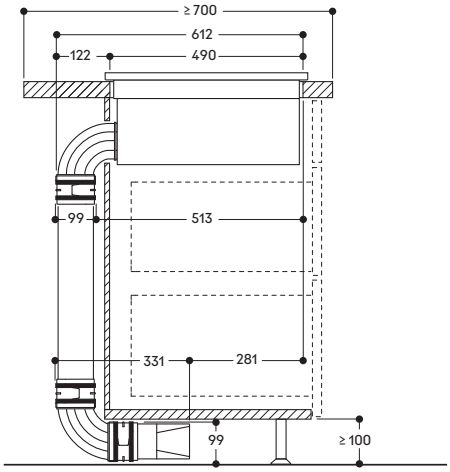
Front view - furniture cut-out unducted recirculation surface mounting



Front view of CV 282 with ducted recirculation

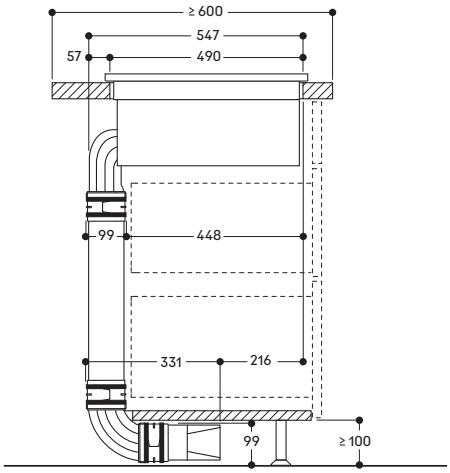


Side view with kit ducted air recirculation 700 mm worktop depth; surface mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Side view with kit ducted air recirculation 600 mm worktop depth; surface mounting



Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

All measurements in mm.

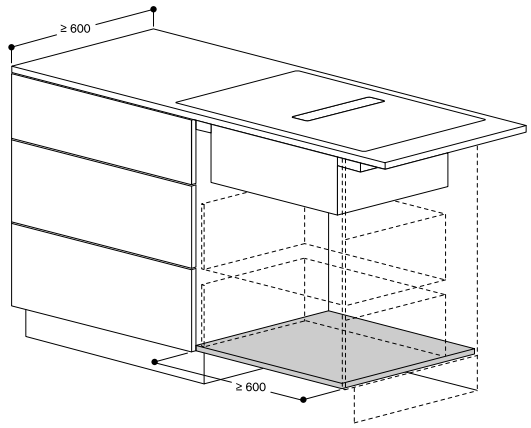
Planning examples for flex induction cooktop with integrated ventilation system

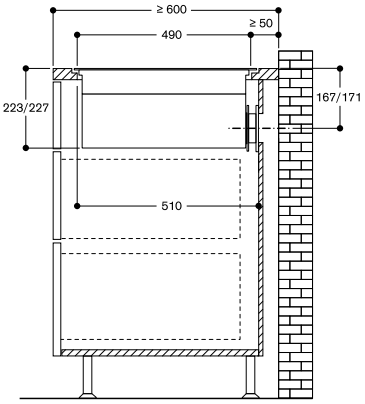
Good to know — for correct planning and installation
— For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
— The air extraction ducting can be connected to the rear. The respective connecting pieces are available for this purpose.
— The appliance must be accessible from underneath.

Air recirculation
— Installation with air recirculation kits
— Filters can be replaced from above.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
— The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.

Planning example 1

CV 282 / CV 482 / CV 492 with unducted air recirculation
Wall installation, worktop depth 60 cm, Vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m² °C).

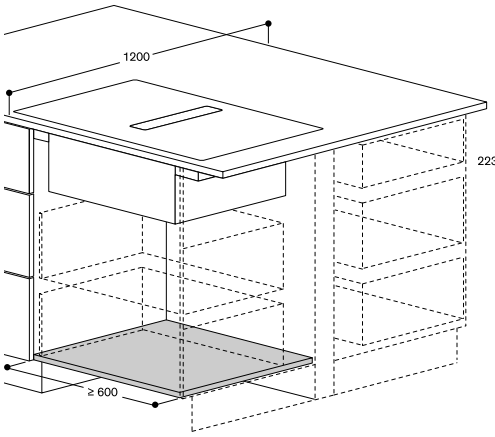


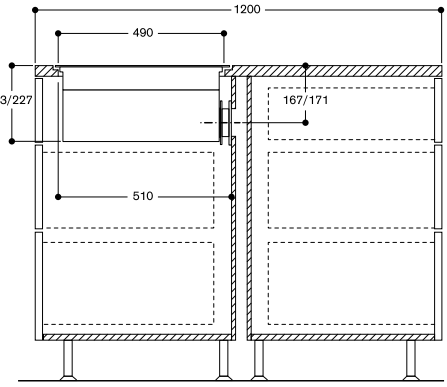


List of components:
— 1 x CA 082 011 Recirculation kit

Planning example 2

CV 282 / CV 482 / CV 492 with unducted air recirculation
Island installation, worktop depth 120 cm, Vertical aperture of min. 25 mm behind the back panel of the furniture. Suggested for ideal performance are 50 mm.
Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m² °C).

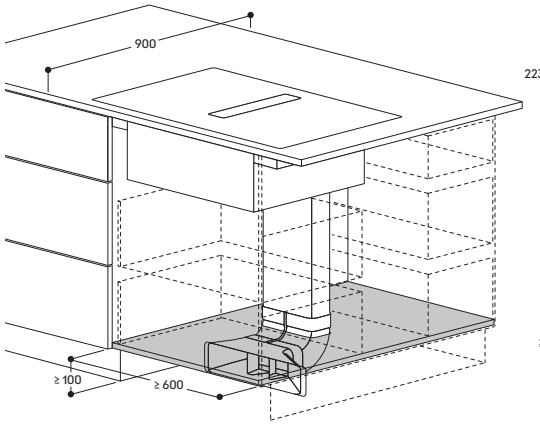


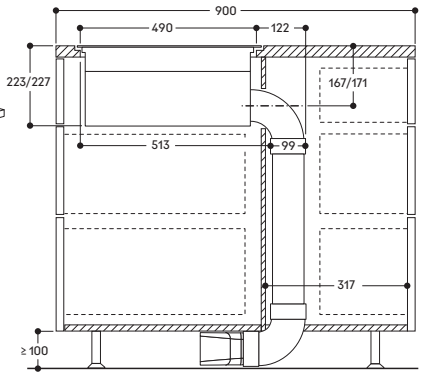


List of components:
— 1 x CA 082 011 Recirculation kit

Planning example 3

CV 282 / CV 482 / CV 492 with ducted recirculation
Island installation, worktop depth 90 cm
Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m² °C).





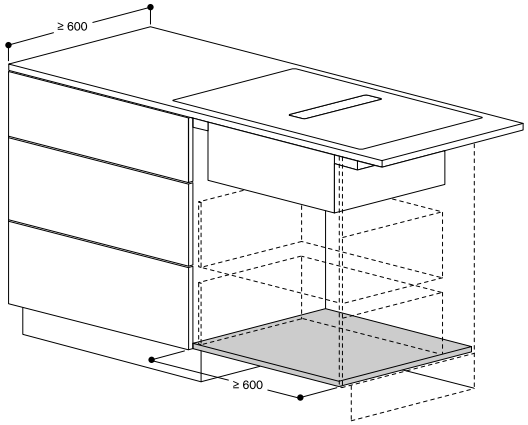
List of components:
— 1 x CA 082 071 Kit ducted air recirculation, 70 cm worktop depth

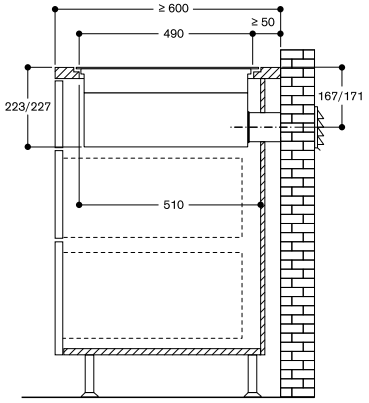
All measurements in mm.

Air extraction
— Appliance is directly accessible with male flat duct DN 150.
— For all extraction installations please foresee acoustic filter (CA 084 010)
— Depending on the distance between the appliance and the extraction wall you may need more ducts.
— For optimum air circulation, we recommend ducts with DN 150. Ducting and connection pieces are available as special accessories.
— Two flat ducts must be connected with a flat duct connecting piece.

Planning example 4

CV 282 / CV 482 / CV 492 with air extraction installation
Wall installation, worktop depth 60 cm, direct connection to flat wall outlet.

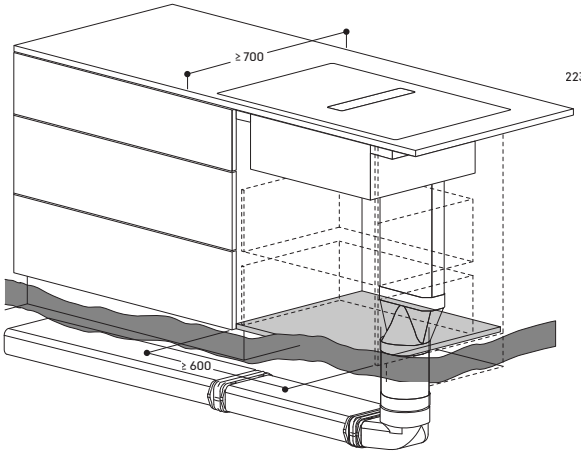


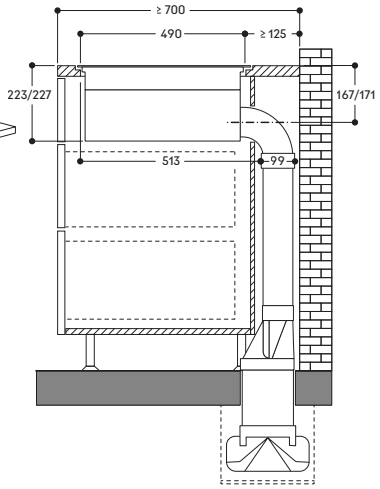


List of components:
— 1 x CA 084 010 Extraction kit
— 1 x AD 857 015 Flat duct DN 150 (0,5 meter)
— 1 x AD 850 050 Wall outlet DN 150 flat

Planning example 5

CV 282 / CV 482 / CV 492 with air extraction installation
Wall or island installation, worktop depth 70 cm, ducting directed to the outside via the cellar.

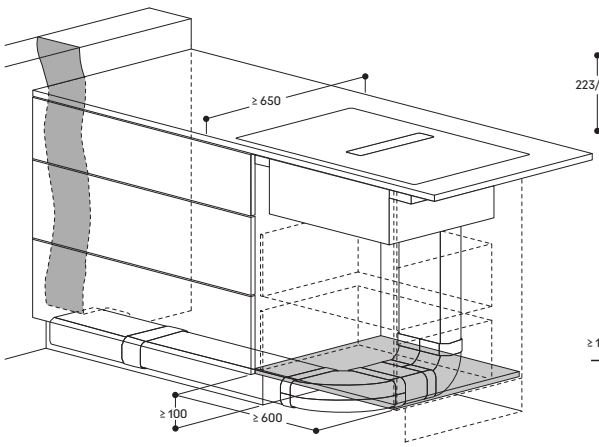


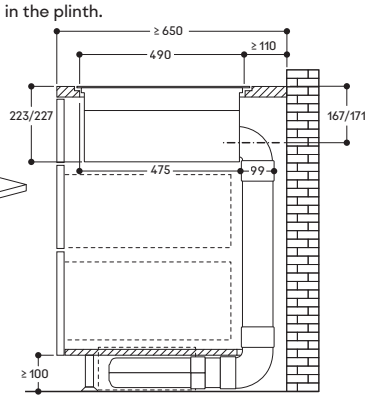


List of components:
— 1 x CA 084 010 Extraction kit
— 1 x AD 857 030 Flat duct bend 90° vertical DN150 flat
— 1 x AD 857 015 Flat duct DN 150 (0.5 meter)
— 3 x AD 857 040 Flat duct connecting piece
— 1 x AD 857 041 Flat duct adapter round DN 150 to DN 150 flat
— 1 x AD 752 010 Round duct DN 150
— 1 x AD 857 042 Duct bend 90° DN 150
— 1 x AD 857 010 Flat duct DN 150 (1 meter)
— 1 x AD 990 091 Adhesive tape

Planning example 6

CV 282 / CV 482 / CV 492 with air extraction installation
Wall installation, worktop depth 65 cm, ducting behind the cabinet and in the plinth.





List of components:
— 1 x CA 084 010 Extraction kit
— 1 x AD 857 010 Flat duct DN 150 (1 meter)
— 1 x AD 857 015 Flat duct DN 150 (0.5 meter)
— 1 x AD 857 030 Flat duct bend 90° vertical DN 150 flat
— 1 x AD 857 031 Flat duct bend 90° horizontal
— 1 x AD 857 033 Short flat duct bend 90° vertical DN 150°
— 4 x AD 857 040 Flat duct connecting piece

All measurements in mm.



Flex induction cooktop 200 series
CI 292

CI 292 102
Frameless.
Width 90 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Frameless for flush mounting.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Large cooking zone for pots up to ø 32 cm.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

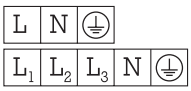
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

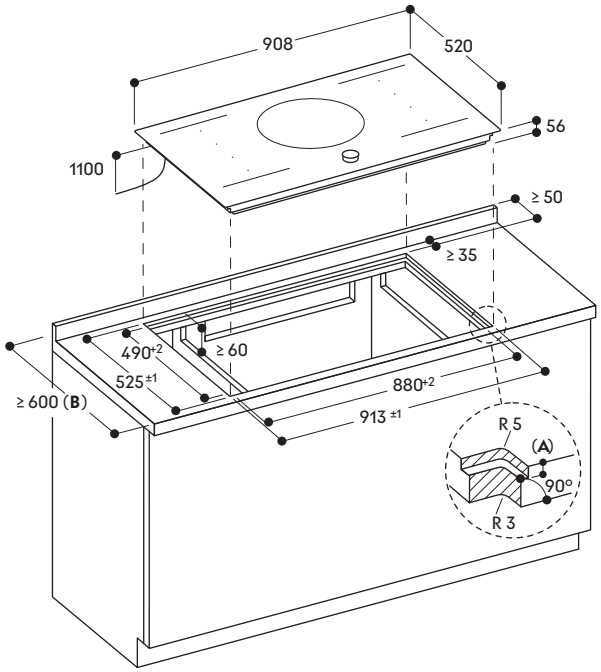
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 11.1 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

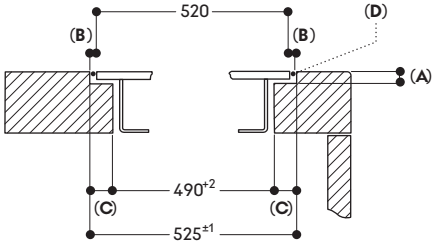


Installation of the cooktop; flush mounting



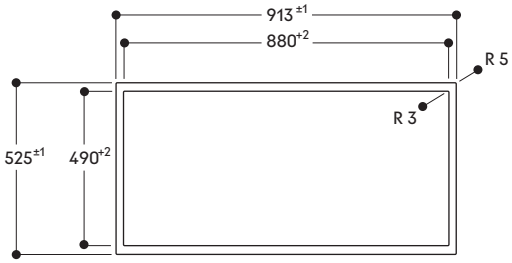
A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

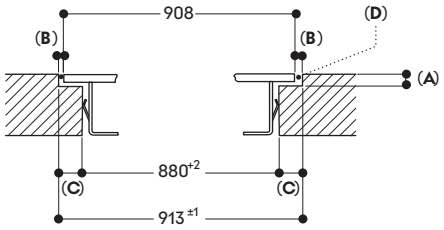


A: $6.5^{+0.5}$
B: 2.5
C: 17.5
D: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: 16.5
D: Fill with silicone

All measurements in mm.



Flex induction cooktop 200 series
CI 292

CI 292 112
Stainless steel frame.
Width 90 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Large cooking zone for pots up to ø 32 cm.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

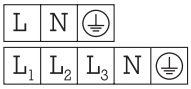
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

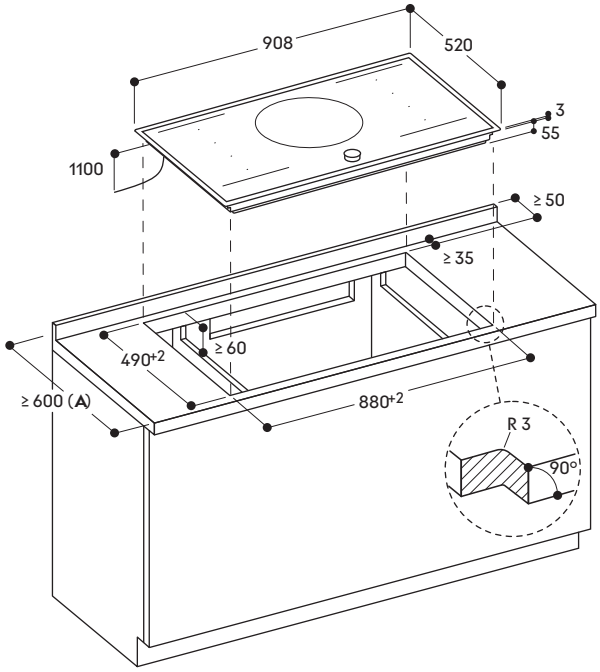
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 11.1 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting



A: Please check the installation manual in case the worktop depth is below 600 mm.

All measurements in mm.



Flex induction cooktop 200 series
CI 283

CI 283 103
Frameless.
Width 80 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Frameless for flush mounting.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 21 × 20 cm (2200 W, with booster 3700 W), linked together 21 × 40 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

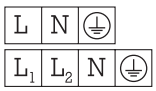
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

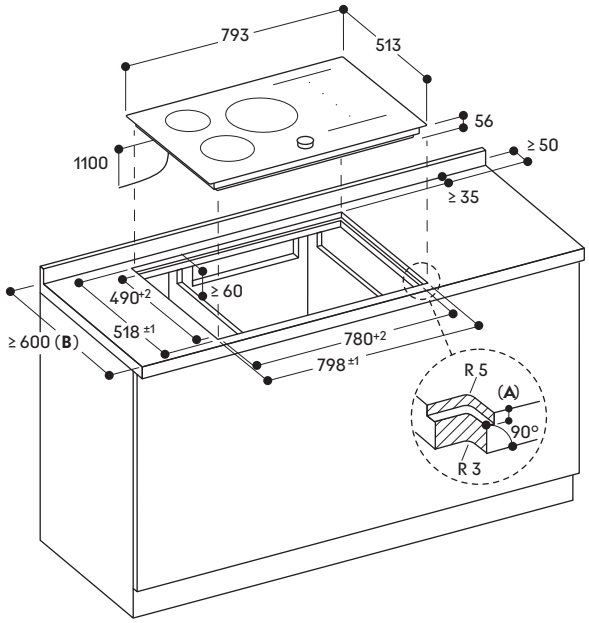
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

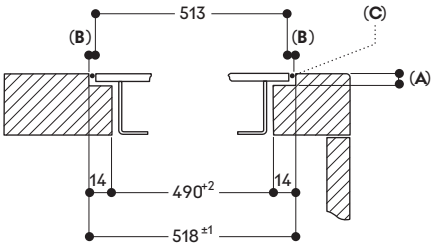


Installation of the cooktop; flush mounting



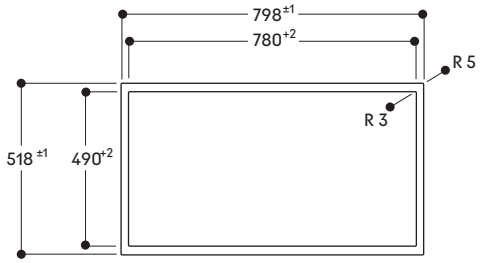
A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

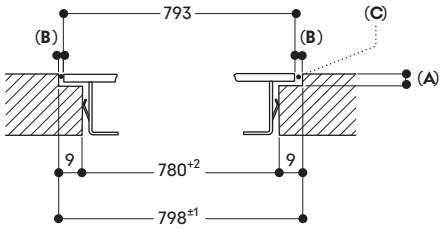


A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

All measurements in mm.



Flex induction cooktop 200 series
CI 283

CI 283 113
Stainless steel frame.
Width 80 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 21 × 19 cm (2200 W, with booster 3700 W), linked together 21 × 38 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

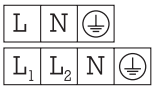
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)

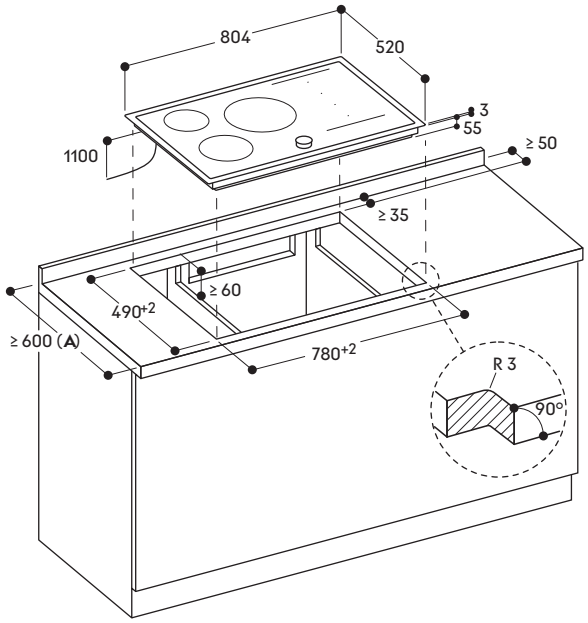
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting



A: Please check the installation manual in case the worktop depth is below 600 mm.

All measurements in mm.



Flex induction cooktop 200 series
CI 282

CI 282 102
Frameless.
Width 80 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Frameless for flush mounting.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 20 cm (2200 W, with booster 3700 W), linked together 23 × 40 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

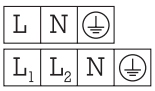
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

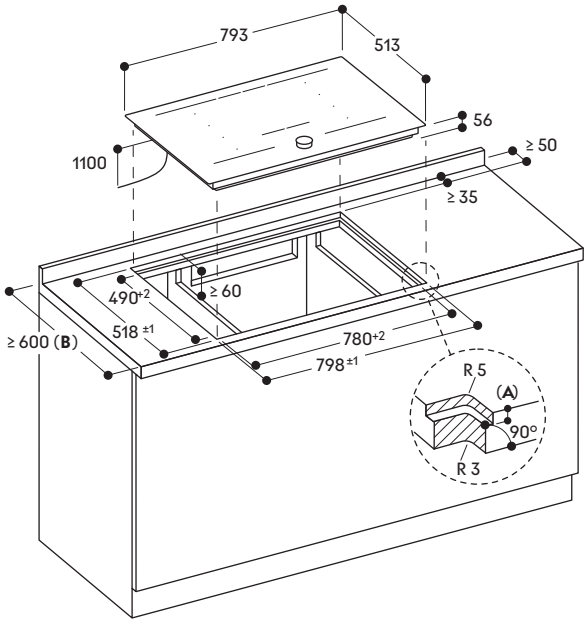
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

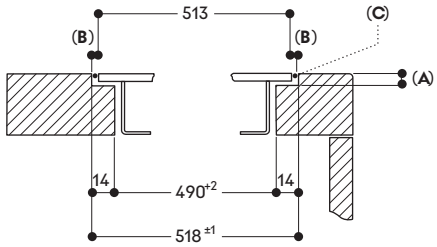


Installation of the cooktop; flush mounting



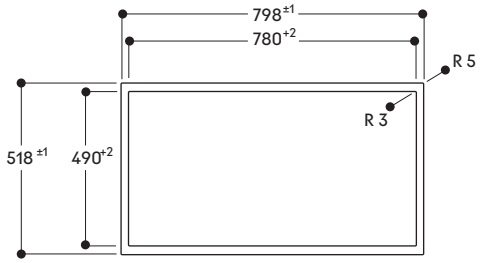
A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

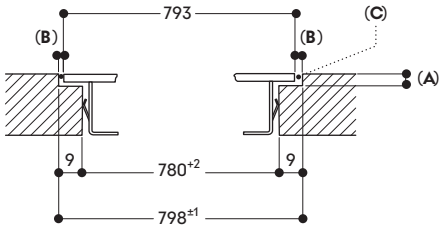


A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

All measurements in mm.



Flex induction cooktop 200 series
CI 282

CI 282 112
Stainless steel frame.
Width 80 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

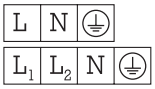
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

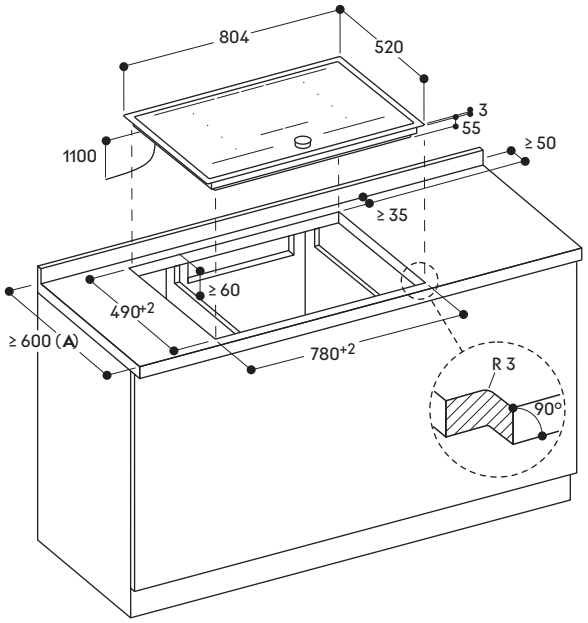
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting



A: Please check the installation manual in case the worktop depth is below 600 mm.

All measurements in mm.



Flex induction cooktop 200 series
CI 272

CI 272 103
Frameless.
Width 70 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Frameless for flush mounting.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

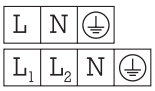
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

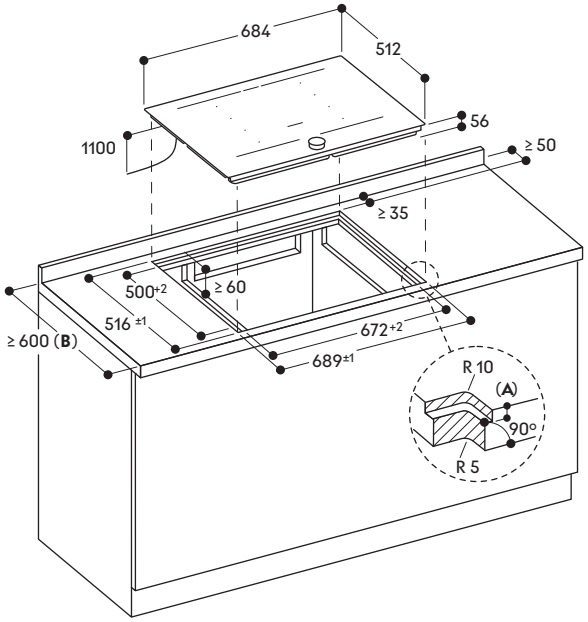
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

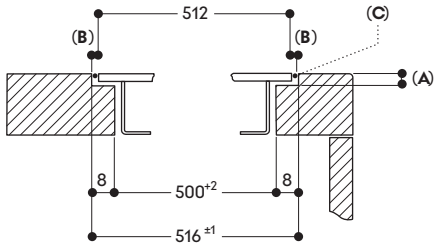


Installation of the cooktop; flush mounting



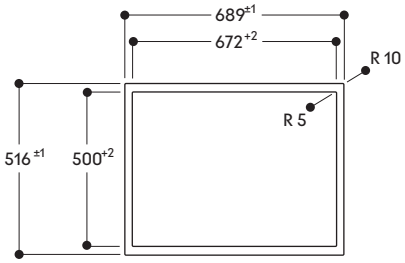
A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

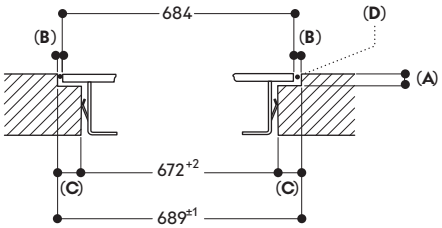


A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: 8.5
D: Fill with silicone

All measurements in mm.



Flex induction cooktop 200 series
CI 272

CI 272 113
Stainless steel frame.
Width 70 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

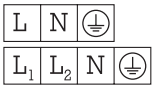
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

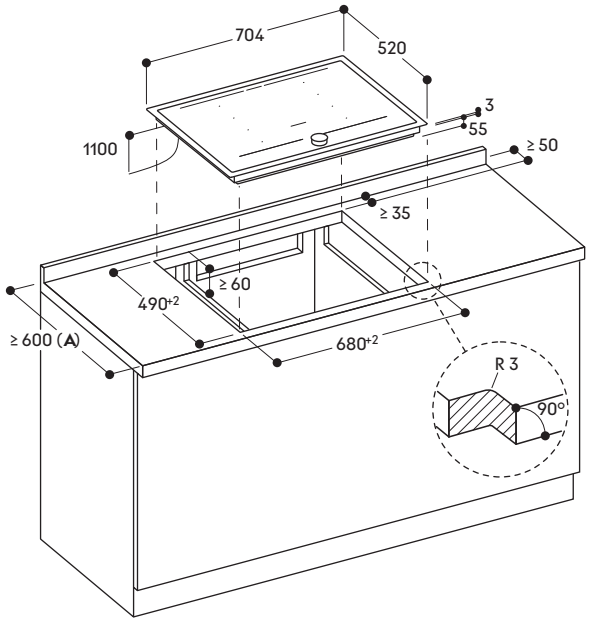
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting



A: Please check the installation manual in case the worktop depth is below 600 mm.

All measurements in mm.



Flex induction cooktop 200 series
CI 262

CI 262 105
Frameless.
Width 60 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Frameless for flush mounting.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23 × 19 cm (2200 W, with booster 3700 W), linked together 23 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

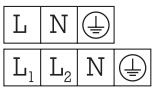
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

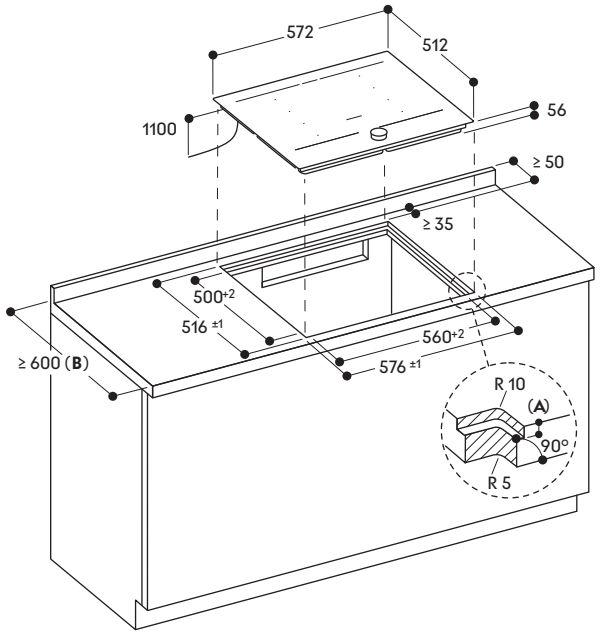
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

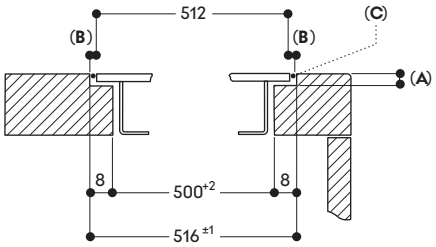


Installation of the cooktop; flush mounting



A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

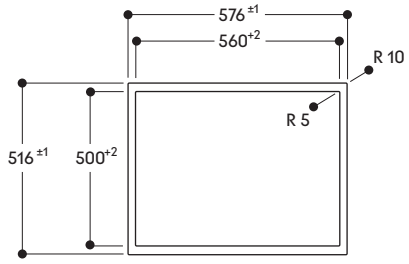
Cross-section



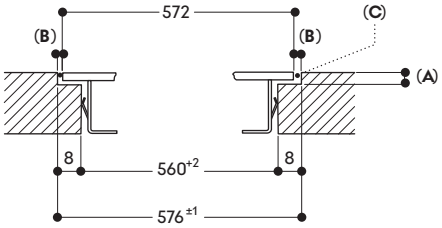
A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

measurements in mm

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

All measurements in mm.



Flex induction cooktop 200 series
CI 262

CI 262 115
Stainless steel frame.
Width 60 cm.

Special accessories

CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.

CA 060 300
Cooking sensor for temperature regulation within pots.

Highlights
- Sturdy stainless steel frame.
- Flex function for combining the rectangular cooking areas.
- Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width.
- Cooking sensor function for temperature control in pots.
- Professional cooking function for splitting the cooktop into predefined heat areas.
- Frying sensor function for temperature control in pans.
- Twist-Pad control with removable magnetic knob.
- Easy control of all functions with bicoloured display.

Cooking zones
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 22.5 × 19 cm (2200 W, with booster 3700 W), linked together 22.5 × 38 cm (3300 W, with booster 3700 W), with automatic extension up to 30 × 30 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

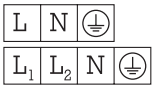
Planning notes
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom) / 32 cm (top)

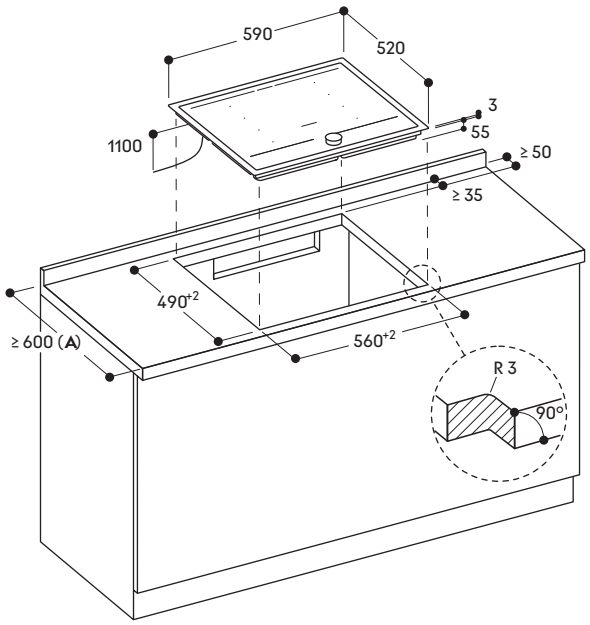
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 222.

Connection
Total connected load 7.4 kW.
Connecting cable 1.1 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting



A: Please check the installation manual in case the worktop depth is below 600 mm.

All measurements in mm.



Gas cooktop 200 series
VG 295

VG 295 150F
Width 90 cm.
Liquid gas 28–37 mbar.
Wok burner with up to 5.8 kW.

VG 295 250
Width 90 cm.
Natural gas 20 mbar.
Wok burner with up to 6 kW.

Included in the price
1 wok attachment ring.

Special accessories
WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen.
- Solid smooth-surface cast iron pan supports.
- Up to 18 kW on 5 burners.

Cooking zones
VG 295 150F
1 multi-ring wok burner
(300 W–5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(170 W–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(170 W–2000 W), suitable for pots up to max. ø 24 cm.

VG 295 250
1 multi-ring wok burner
(300 W–6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(170 W–4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(170 W–2000 W), suitable for pots up to max. ø 24 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
VG 295 150F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

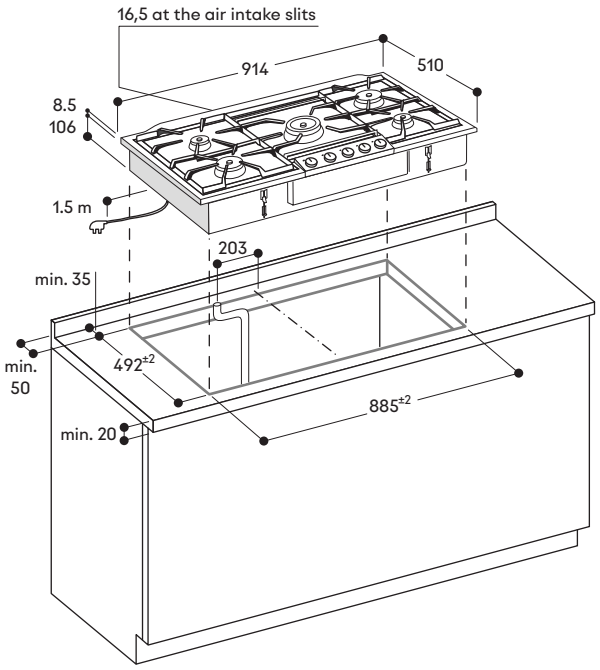
VG 295 250
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

No intermediate shelf required.
Appliance can be snapped into the worktop from above.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
Installation in a 90 cm wide lower cabinet is required.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 76 cm.

The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 29 kg.

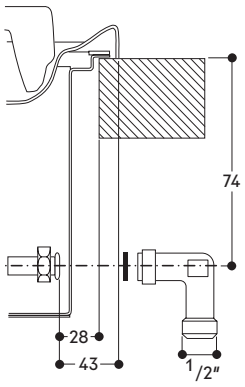
Connection
Total connected load gas 17.8/18.0 kW.
Total connected load electric 10 W.
Connecting cable 1.5 m with plug.

Installation of the cooktop; surface mounting



Minimum distance from the appliance cut-out to the side wall 300 mm.

Gas connection



All measurements in mm.



Gas cooktop 200 series
CG 291

CG 291 210
Stainless steel.
Width 90 cm.
Natural gas 20 mbar.
Nozzles for liquid gas 28-30/37 mbar included.

Included in the price

1 cross support for espresso.
1 wok attachment ring.

Special accessories

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Highlights

— Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
— Multi-ring burner with up to 5 kW.

Cooking zones
1 multi-ring wok burner (300 W–5000 W).
1 high output burner (500 W–3000 W), suitable for pots up to max. ø 26 cm.
2 standard burners (350 W–1750 W), suitable for pots up to max. ø 20 cm.
1 economy burner (330 W–1000 W), suitable for pots up to max. ø 14 cm.

Handling
Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

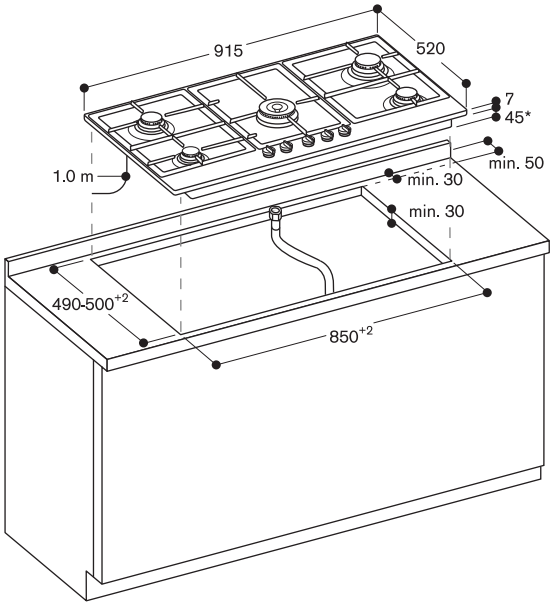
Features
Three-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.

Planning notes
The cooktop can only be surface-mounted.
Special nozzles can be ordered as spare parts.
Installation in a 85 cm niche or a 88 cm niche with the included spacers.
Air intake from above.
Intermediate shelf is required.
Appliance must be fixed from underneath.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 17 kg.

Connection
Total connected load gas 12.5 kW.
Connecting cable 1.0 m without plug.

Installation of the cooktop; surface mounting



* 61 mm in the area of the gas connection at the back right

All measurements in mm.

Installation notes for induction cooktops and glass ceramic cooktops

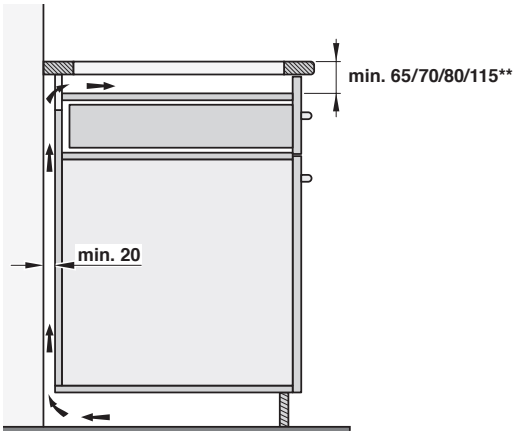
Applies to CU42., CI 26./27./28./29., CX 492/482, VI 414/422/462/482/492, VI 232/242/262 and CE 261.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

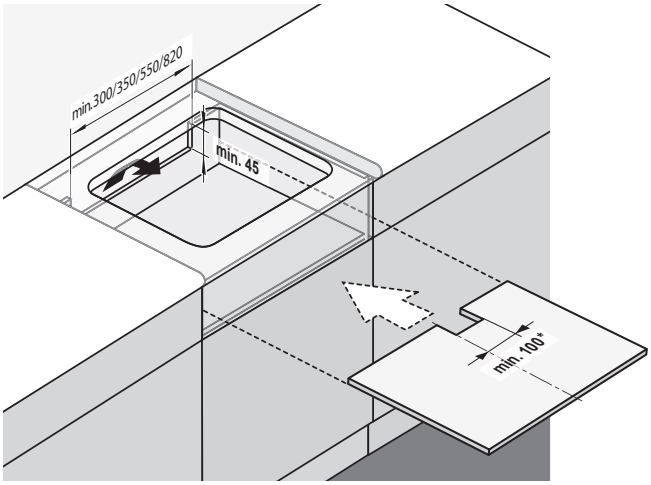
An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.



B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm (91 mm for CU 421 / CU 428) in height from the worktop's bottom edge.

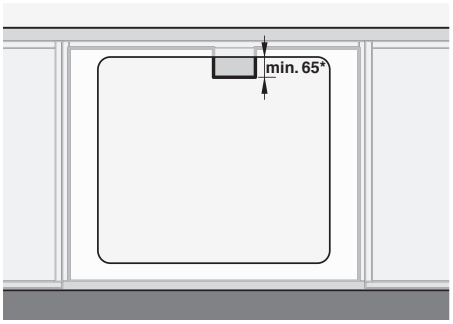
The minimum width is
— 300 mm for a 30 cm induction cooktop
— 350 mm for a 40 cm induction cooktop (also CU 421 / CU 428)
— 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
— 820 mm for a 90 cm induction cooktop



Intermediate shelf

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is required for glass ceramic cooktops.
Width of cut-out at least
— 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops
** min. 65 mm for cooktops with frame as well as VI 462 / 482 / 492 for surface mounting
min. 70 mm for cooktops without frame, for CX 482 / 492 with frame as well as for VI 462 / 482 / 492 for flush mounting.
min. 80 mm for CX 482 / 492 without frame
min. 115 mm for CU 421 / 428



Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.



Glass ceramic cooktop 200 series
CE 261

CE 261 114
Stainless steel frame.
Width 60 cm.

Included in the price

1 glass scraper.

Highlights

— Sturdy stainless steel frame.
— Sensor control with direct selection of output level.

Cooking zones

1 Super-Quick cooking zone ø 17 cm (1800 W), switches to 17 x 26,5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W), converts to ø 21 cm (2100 W, with booster function 3000 W) cooking zone.
1 Super-Quick cooking zone ø 18 cm (2000 W).
1 Super-Quick cooking zone ø 14.5 cm (1200 W).

Handling

Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20–50 mm.
Appliance weight: approx. 8 kg.

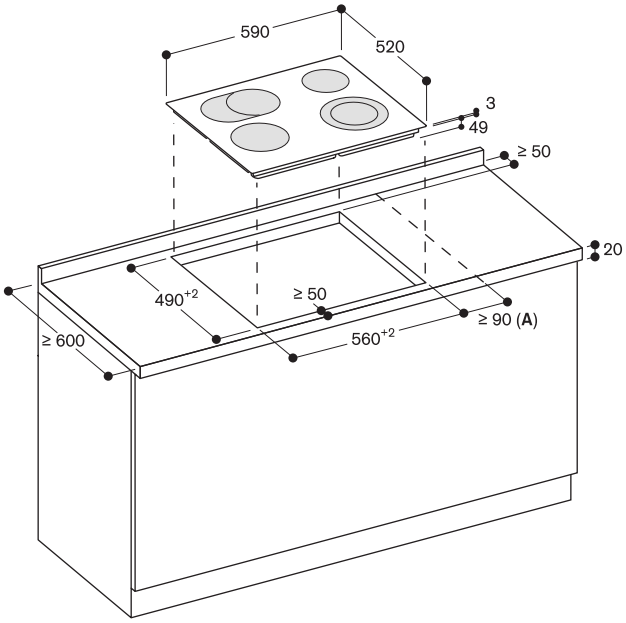
Please read the installation details regarding air ducting on page 222.

Connection

Total connected load 8.3 kW.
Plan a connection cable.

L	N	⏚		
L_1	L_2	N	⏚	
L_1	L_2	L_3	N	⏚

Installation of the cooktop; surface mounting



A: Minimum distance from the hob cut-out to the wall.

All measurements in mm.

Accessories and special accessories for cooktops

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktop.



CA 051 301
Teppan Yaki plate made of multi ply material.
For flex induction cooktops.



CA 052 300
Griddle plate in cast aluminium.
Non-stick.
For flex induction cooktops.



CA 050 300
Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.



CA 055 300
Flex Pan large.
Non-stick coating.
For flex induction cooktop.



SP 410 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 10–14 cm.
For CU421.



SP 415 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 15–18 cm.
For CU 421, CU 428.



SP 419 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 19–23 cm.
For CU 421, CU 428.



SP 424 001
Enhanced surface protector, dishwasher-safe.
For pots and pans ø 24–28 cm.
For CU 421, CU 428.



SP 400 001
Set of 4 enhanced surface protectors, dishwasher-safe.
For pots and pans ø 10–28 cm.
For CU 421, CU 428.



WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.



WZ 400 000
Wok attachment for wok pan.



CA 060 300
Cooking sensor for temperature regulation within pots.



CA 230 100
Black magnetic knob for induction cooktop 200 series.
Stainless steel knob with black coating.



CA 414 110F
Socket.



CA 414 100F
Black socket.



CA 429 410
Frame set including decorative frame (to be welded in) and holding frame.





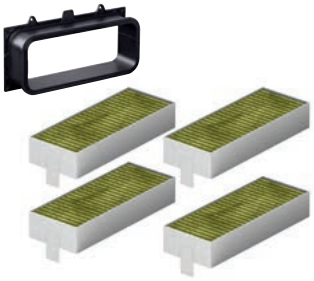
VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.



VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting



CA 082 011
Kit unducted air recirculation for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation and telescopic connector.



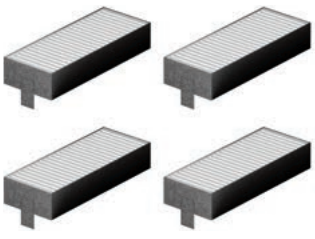
CA 082 061
Kit ducted air recirculation, 60 cm worktop depth for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation, extra short flat duct bend, flat duct, flat duct bend, flat duct connecting pieces and diffusor.



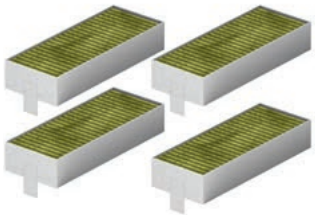
CA 082 071
Kit ducted air recirculation, 70 cm worktop depth for CV 282 / CV 482 / CV 492 consists of 4 activated charcoal filters with highly efficient odour reduction and allergen deactivation, flat duct bends, flat duct, flat duct connecting pieces and diffusor.



CA 084 010
4 acoustic filters for air extraction mode for CV 282 / CV 482 / CV 492.



CA 282 112
4 recirculation replenishment filters for CV 282 / CV 482 / CV 492 with highly efficient odour reduction and allergen deactivation.



AD 857 033
Short flat duct bend 90° for installation of CV 282 / CV 482 / CV 492 in 65 cm deep worktops for exhaust and ducted recirculation.



AD 857 034
Extra short flat duct bend 90° for installation of CV 282 / CV 482 / CV 492 in 60 cm deep worktops for exhaust and ducted recirculation.



Gas cooktops 400 series





Appliance type		Gas cooktop	Gas cooktop
		CG 492 111F	CG 492 211
Stainless steel frame 3 mm /Stainless steel brushed / shot blasted		—/•/—	—/•/—
Surface mounting / Flush mounting / Welded		—/•/•	—/•/•
Liquid gas 28-37 mbar / Natural gas 20 mbar		•/—	—/•
Dimensions			
Width	(cm)	100	100
Depth	(cm)	59.9	59.9
Immersion depth	(cm)	15.7	15.7
Operation			
Knobs in furniture front / Knobs on integrated control panel		•/—	•/—
Cooking zones			
Number of cooking zones or items of cookware		5	5
Multi-ring wok burner (300–5800 W)		1	—
Multi-ring wok burner (300–6000 W)		—	1
Two-ring high output burner (165–4000 W)		2	2
Two-ring standard burner (165–2000 W)		2	2
Features			
Number of output levels		12	12
Electronic output control		•	•
Automatic fast ignition / Electric ignition		•/—	•/—
Electronic flame monitoring with automatic re-ignition		•	•
Simmer function		•	•
Residual heat indicator		•	•
Safety shut-off		•	•
Cast pan support		3-part	3-part
Accessories			
Wok attachment ring		•	•
Wok pan		WP 400 001[1]	WP 400 001[1]
Appliance cover (Stainless steel / Black)		—/—	—/—
Connection			
Total connected load gas (up to)	(kW)	17.8	18.0
Total connected load electric	(W)	15.0	15.0

• Standard. — Not available. [1] Special accessory.

Gas cooktops 200 series





Appliance type		Gas cooktop	Gas cooktop	Gas cooktop
		VG 295 150F	VG 295 250	CG 291 210
Stainless steel frame / Stainless steel brushed / shot blasted		—/—/•	—/—/•	—/•/—
Surface mounting / Flush mounting / Welded		•/—/—	•/—/—	•/—/—
Liquid gas 28-37 mbar / Natural gas 20 mbar		•[2]/—	—/•[3]	—/•[5]
Dimensions				
Width	(cm)	90	90	90
Depth	(cm)	51	51	52
Immersion depth	(cm)	10.6	10.6	4.5
Operation				
Knobs in furniture front / Knobs on integrated control panel		—/•	—/•	—/•
Cooking zones				
Number of cooking zones or items of cookware		5	5	5
Multi-ring wok burner (1550–4000 W)		—	—	—
Multi-ring wok burner (300–5000 W)		—	—	1
Multi-ring wok burner (300–5800 W)		1	—	—
Multi-ring wok burner (300–6000 W)		—	1	—
Two-ring high output burner (170–4000 W)		2	2	—
Two-ring standard burner (170–2000 W)		2	2	—
High output burner (500–3000 W)		—	—	1
Standard burner (290–1750 W)		—	—	—
Standard burner (350–1750 W)		—	—	2
Economy burner (330–1000 W)		—	—	1
Features				
Number of output levels		9	9	9
Electronic output control		—	—	—
Automatic fast ignition / Electric ignition		—/•	—/•	—/•
Electronic flame monitoring with automatic re-ignition		—	—	—
Simmer function		—	—	—
Residual heat indicator		•	•	—
Safety shut-off		—	—	—
Cast pan support		3-part	3-part	3-part
Accessories				
Wok attachment ring		•	•	•
Wok pan		WP 400 001[1]	WP 400 001[1]	WP 400 001[1]
Appliance cover (Stainless steel / Black)		—/—	—/—	—/—
Connection				
Total connected load gas (up to)	(kW)	17.8	18.0	12.5
Total connected load electric	(W)	10.0	10.0	1.0

• Standard. — Not available. [1] Special accessory. [2] Nozzles for natural gas 20 mbar can be ordered as spare parts. [3] Nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts. [4] Nozzles for liquid gas 50 mbar can be ordered as spare parts. [5] Nozzles for liquid gas 28-30/37 mbar are included. [6] Nozzles for liquid gas 50 mbar are included.

Induction cooktops 400 series





Appliance type		Integrated induction module	Integrated induction module
Integrated induction module		CU 428 100	CU 421 100
Frameless for flush mounting			
Stainless steel frame 3 mm for surface or flush mounting			
Dimensions			
Width	(cm)	50,6[5]	33,3[5]
Depth	(cm)	61[5]	61[5]
Immersion depth	(cm)	9.6	9.6
Operation			
Knobs in furniture front / Knobs on integrated control panel		•/—	•/—
TFT touch display / Twist-Pad control / Sensor control		—/—/—	—/—/—
Bicoloured display (white/orange)		—	—
Respective knobs (Stainless steel / Black)[4]		CKU 410 010 / CKU 410 000	CKU 410 010 / CKU 410 000
Cooking zones / combinations			
Number of cooking zones or items of cookware		1	1
Full surface induction cooktop		—	—
Induction cooking zone ø 21 cm (2000, with booster 2300 W)		—	•
Induction cooking zone ø 28 cm (2200, with booster 2700 W)		•	—
Features			
Number of output levels		12	12
Flex function for rectangular cooking areas		—	—
Cooking sensor function / Frying sensor function		—/—	—/—
Frying sensor function: Number of cooking zones		—	—
Professional cooking function		—	—
Booster function for pots / pans		•/—	•/—
Keep warm function		•	•
Cooking timer: Number of cooking zones		—	—
Short-term timer		—	—
Stopwatch		—	—
Residual heat indicator		•	•
Child lock / Safety shut-off / Display cleaning protection		—/•/—	—/•/—
Pause function		—	—
Options menu		•	•
Hood control		—	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	—
Accessories			
Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)		—	—
Teppan Yaki made of multi ply material (for flex induction)		—	—
Griddle plate in cast aluminium (for flex induction)		—	—
Flex Pan set, 3 pcs. (for flex induction)		—	—
Flex Pan large (for flex induction)		—	—
Cooking sensor		—	—
Enhanced surface protector for pots and pans ø 10–14 cm		—	SP 410 001[1]
Enhanced surface protector for pots and pans ø 15–18 cm		SP 415 001[1]	SP 415 001[1]
Enhanced surface protector for pots and pans ø 19–23 cm		SP 419 001[1]	SP 419 001[1]
Enhanced surface protector for pots and pans ø 24–28 cm		SP 424 001[1]	—
Set of 4 enhanced surface protectors for pots and pans ø 10–28 cm		SP 400 001[1]	SP 400 001[1]
Connection			
Total connected load electric	(kW)	2.7	2.3

• Standard. — Not available. [1] Special accessories. [2] In combination with suitable hood. [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [4] Knobs need to be ordered separately. [5] Aluminium diffusor plate.





Full surface induction cooktop	Full surface induction cooktop
CX 492 101	CX 482 101
CX 492 111	CX 482 111
90	80
52	51.3 / 52
7.6 / 6.5	7.6 / 6.5
—/—	—/—
•/—/—	•/—/—
—	—
—	—
6	5
•	•
—	—
—	—
17	17
—	—
•/—	•/—
—	—
•	•
•/•	•/•
•	•
6	5
•	•
•	•
•	•
•/•/•	•/•/•
•	•
•	•
•[2]	•[2]
•[3]	•[3]
GN 232 110[1]	GN 232 110[1]
CA 051 301[1]	CA 051 301[1]
—	—
—	—
—	—
CA 060 300[1]	CA 060 300[1]
—	—
—	—
—	—
—	—
—	—
7.4	7.4

Induction cooktops with integrated ventilation system 400 and 200 series





Appliance type		Flex induction cooktop with integrated ventilation system	Flex induction cooktop with integrated ventilation system
Frameless for flush mounting		CV 492 105	CV 482 105
Frameless for flush mounting with matte finish glass surface		CV 492 105M	—
Stainless steel frame for surface or flush mounting		—	—
Dimensions			
Width	(cm)	90	80
Depth	(cm)	52.1	52.1
Immersion depth	(cm)	22.7	22.7
Operation			
Knobs in furniture front / Knobs on integrated control panel		•/—	•/—
TFT touch display / Twist-Pad control / Sensor control		•/—/—	•/—/—
Bicoloured display (white/orange)		•	•
Respective knobs (Stainless steel / Black)[2]		CKI 440 010 / CKI 440 000	CKI 440 010 / CKI 440 000
Cooking zones / combinations			
Number of cooking zones or items of cookware		4	4
Flex induction cooking areas 23 × 19 cm (2200, with booster 3700 W) / linked together 23 × 38 cm (3300, with booster 3700 W)		4	—
Flex induction cooking areas 24 × 19 cm (2200, with booster 3700 W) / linked together 24 × 38 cm (3300, with booster 3700 W)		—	4
Automatic extension up to 30 cm/32 cm width (3300, with booster 3700 W)		2	—
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m³/h)	359/470/532/636	359/470/532/636
Air recirculation	(m³/h)	280/382/487/611	280/382/487/611
Consumption data according to EU regulation 65/2014			
Energy efficiency class		A (A+++ ↑ D)	A (A+++ ↑ D)
Energy consumption	kWh/year	56.9	56.9
Ventilation efficiency class		A**	A**
Illumination efficiency class		—	—
Grease filter efficiency class		B**	B**
Sound level min. / max. normal mode	dB(A)	61/70	61/70
Features cooking			
Number of output levels		12	12
Flex function for rectangular cooking areas		•	•
Cooking sensor function / Frying sensor function		•/•	•/•
Frying sensor function: Number of cooking zones		4	4
Professional cooking function		—	—
Booster function for pots / pans		•/—	•/—
Memory function		—	—
Keep warm function		—	—
Cooking timer: Number of cooking zones		—	—
Short-term timer		•	•
Stopwatch		•	•
Residual heat indicator		•	•
Child lock / Safety shut-off / Display cleaning protection		—/•/•	—/•/•
Pause function		—	—
Options menu		•	•
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.[3]		•	•
Features ventilation			
Power levels		3 plus intensive	3 plus intensive
Fan technology		BLDC	BLDC
Fan		1	1
Fan output	(W)	170	170
Fully automatic ventilation system functions		•	•
Automatic function		•	•
Run-on function automatic		•	•
Run-on function	(min)	• / 20-30 min.	• / 20-30 min.
Interval ventilation	(min)	• / 6 min.	• / 6 min.
Grease filter saturation indicator		•	•
Activated charcoal filter saturation indicator		•	•
Grease filter art		Metal grease filter	Metal grease filter
Grease filter units		2	2
Overflow container		•	•
Exhaust air connection bottom / side / back		—/—/•	—/—/•
Accessories			
Teppan Yaki made of multi ply material (for flex induction)		CA 051 301[1]	CA 051 301[1]
Griddle plate in cast aluminium (for flex induction)		CA 052 300[1]	CA 052 300[1]
Flex Pan set, 3 pcs. (for flex induction)		CA 050 300[1]	CA 050 300[1]
Flex Pan large (for flex induction)		CA 055 300[1]	CA 055 300[1]
Frying sensor pan (available via customer service), ø 20–32 cm[4]		17006...[1]	17006...[1]
Cooking sensor		—	—
Recirculation Module		CA 082 011[1], CA 082 061[1], CA 082 071[1]	CA 082 011[1], CA 082 061[1], CA 082 071[1]
Acoustic filter for air extraction mode		CA 084 010[1]	CA 084 010[1]
Connection			
Total connected load electric	(kW)	7.4	7.4

• Standard. — Not available. [1] Special accessories. [2] Knobs need to be ordered separately. [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [4] Please find the suitable cookware on the product pages. ** Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.





Flex induction cooktop with integrated ventilation system	Flex induction cooktop with integrated ventilation system
CV 282 101	—
CV 282 101M	—
—	CV 282 111
80	80
51.2	52
22.7	22.3
—/—	—/—
•/•/—	•/•/—
•	•
—	—
4	4
—	4
4	—
—	—
359/470/532/636	359/470/532/636
280/382/487/611	280/382/487/611
	
56.9	56.9
A**	A**
—	—
B**	B**
61/70	61/70
17	17
•	•
•/•	•/•
4	4
•	•
•/•	•/•
•	•
•	•
4	4
•	•
•	•
•	•
•/•/—	•/•/—
•	•
•	•
•	•
3 plus intensive	3 plus intensive
BLDC	BLDC
1	1
170	170
•	•
•	•
•	•
• / 20-30 min.	• / 20-30 min.
• / 6 min.	• / 6 min.
•	•
•	•
Metal grease filter	Metal grease filter
2	2
•	•
—/—/•	—/—/•
CA 051 301[1]	CA 051 301[1]
CA 052 300[1]	CA 052 300[1]
CA 050 300[1]	CA 050 300[1]
CA 055 300[1]	CA 055 300[1]
17006...[1]	17006...[1]
CA 060 300[1]	CA 060 300[1]
CA 082 011[1], CA 082 061[1], CA 082 071[1]	CA 082 011[1], CA 082 061[1], CA 082 071[1]
CA 084 010[1]	CA 084 010[1]
7.4	7.4

Flex induction cooktops 200 series





Appliance type		Flex induction cooktop	Flex induction cooktop
Frameless for flush mounting		CI 292 102	CI 283 103
Stainless steel frame for surface or flush mounting		CI 292 112	CI 283 113
Dimensions			
Width	(cm)	90	80
Depth	(cm)	52	51.3 / 52
Immersion depth	(cm)	5.6 / 5.5	5.6 / 5.5
Operation			
Knobs in furniture front / Knobs on integrated control panel		—/—	—/—
TFT touch display / Twist-Pad control / Sensor control		—/•/—	—/•/—
Bicoloured display (white/orange)		•	•
Cooking zones / combinations			
Number of cooking zones or items of cookware		5	5
Full surface induction cooktop		—	—
Flex induction cooking areas 21 × 19 cm (2200, with booster 3700 W) / linked together 21 × 38 cm (3300, with booster 3700 W)		—	2
Flex induction cooking areas 23 × 19 cm (2200, with booster 3700 W) / linked together 23 × 38 cm (3300, with booster 3700 W)		4	—
Flex induction cooking areas 24 × 19 cm (2200, with booster 3700 W) / linked together 24 × 38 cm (3300, with booster 3700 W)		—	—
Automatic extension up to 30 cm/32 cm width (3300, with booster 3700 W)		—	—
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)		1	—
Induction cooking zone ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 × 28 cm (2000, with booster 3700 W)		—	—
Induction cooking zone ø 15 cm (1400, with booster 2200 W)		—	1
Induction cooking zone ø 15 cm (1600, with booster 2200 W)		—	—
Induction cooking zone ø 19 cm (1800, with booster 3100 W)		—	1
Induction cooking zone ø 21 cm (2200, with booster 3700 W)		—	—
Induction cooking zone ø 21 cm (2500, with booster 3700 W)		—	—
Induction cooking zone ø 24 cm (2200, with booster 3700 W)		—	1
Induction cooking zone ø 28 cm (2400, with booster 3700 W)		—	—
Features			
Number of output levels		17	17
Flex function for rectangular cooking areas		•	•
Cooking sensor function / Frying sensor function		•/•	•/•
Frying sensor function: Number of cooking zones		5	2
Professional cooking function		•	•
Booster function for pots / pans		•/•	•/•
Keep warm function		•	•
Cooking timer: Number of cooking zones		5	5
Short-term timer		•	•
Stopwatch		•	•
Residual heat indicator		•	•
Child lock / Safety shut-off / Display cleaning protection		•/•/•	•/•/•
Pause function		—	—
Options menu		•	•
Hood control		•[2]	•[2]
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		•[3]	•[3]
Accessories			
Teppan Yaki made of multi ply material, GN1/1 (for full surface induction)		—	—
Teppan Yaki made of multi ply material (for flex induction)		CA 051 301[1]	CA 051 301[1]
Griddle plate in cast aluminium (for flex induction)		CA 052 300[1]	CA 052 300[1]
Flex Pan set, 3 pcs. (for flex induction)		CA 050 300[1]	CA 050 300[1]
Flex Pan large (for flex induction)		CA 055 300[1]	CA 055 300[1]
Frying sensor pan (available via customer service), ø 20–32 cm[4]		17006...[1]	17006...[1]
Cooking sensor		CA 060 300[1]	CA 060 300[1]
Black magnetic knob (for induction cooktop series 200)		CA 230 100[1]	CA 230 100[1]
Connection			
Total connected load electric	(kW)	11.1	7.4

• Standard. — Not available. [1] Special accessories. [2] In combination with suitable hood. [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [4] Please find the suitable cookware on the product pages.





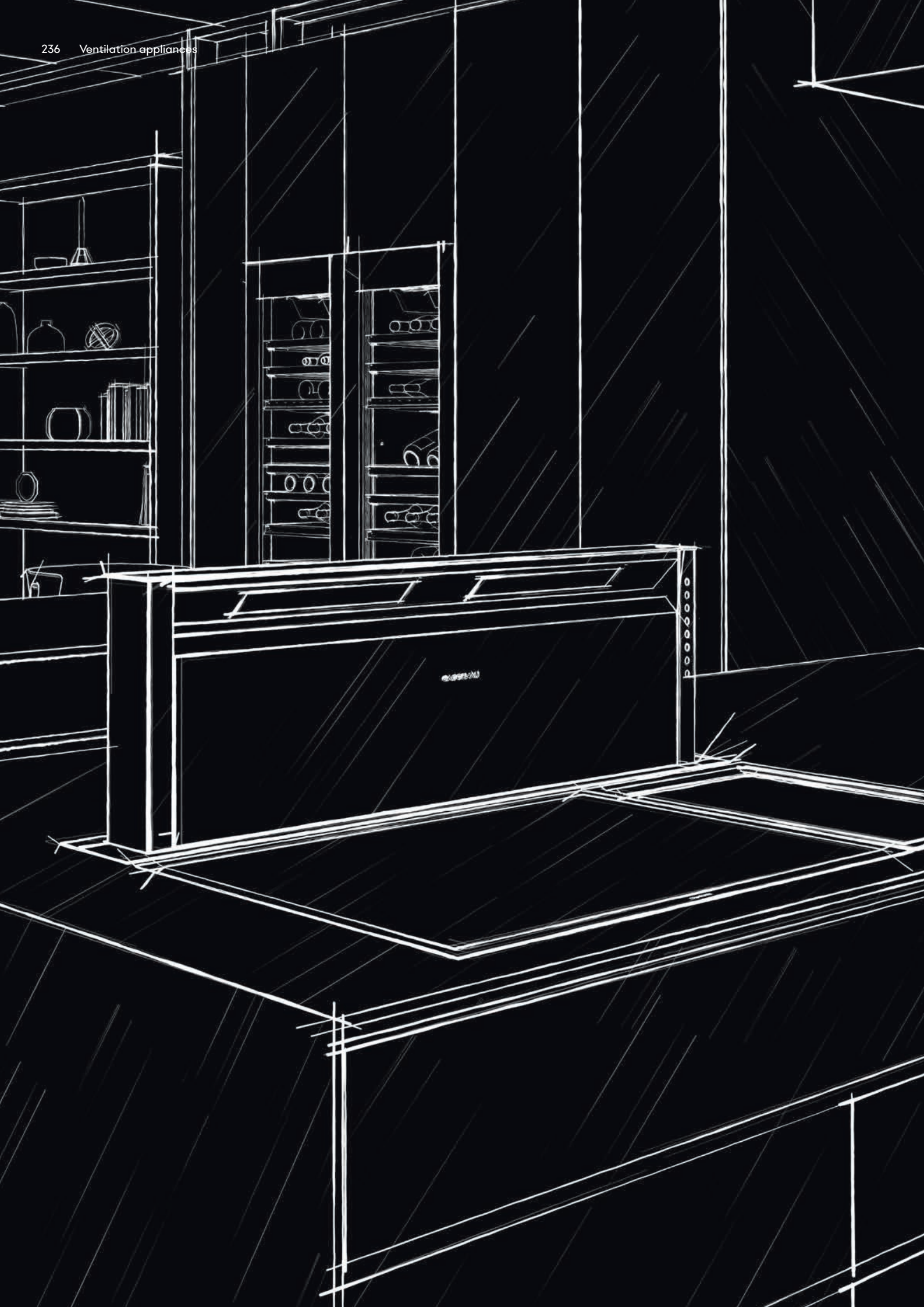
Flex induction cooktop	Flex induction cooktop	Flex induction cooktop
CI 282 102 CI 282 112	CI 272 103 CI 272 113	CI 262 105 CI 262 115
80	70	60
51.3 / 52	51.2 / 52	51.2 / 52
5.6 / 5.5	5.6 / 5.5	5.6 / 5.5
–/–	–/–	–/–
–/•/–	–/•/–	–/•/–
•	•	•
4	4	4
–	–	–
–	–	–
4	4	4
2	–	–
2/–	1/–	1/–
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
17	17	17
•	•	•
•/•	•/•	•/•
4	4	4
•	•	•
•/•	•/•	•/•
•	•	•
4	4	4
•	•	•
•	•	•
•	•	•
•/•/•	•/•/•	•/•/•
–	–	–
•	•	•
•[2]	•[2]	•[2]
•[3]	•[3]	•[3]
–	–	–
CA 051 301[1]	CA 051 301[1]	CA 051 301[1]
CA 052 300[1]	CA 052 300[1]	CA 052 300[1]
CA 050 300[1]	CA 050 300[1]	CA 050 300[1]
CA 055 300[1]	CA 055 300[1]	CA 055 300[1]
17006...[1]	17006...[1]	17006...[1]
CA 060 300[1]	CA 060 300[1]	CA 060 300[1]
CA 230 100[1]	CA 230 100[1]	CA 230 100[1]
7.4	7.4	7.4

Glass ceramic cooktops 200 series



Appliance type		Glass ceramic cooktop
Frameless for flush mounting		
Stainless steel frame for surface or flush mounting		CE 261 114
Dimensions		
Width	(cm)	60
Depth	(cm)	52
Immersion depth	(cm)	4.9
Operation		
Knobs in furniture front / Knobs on integrated control panel		—/—
TFT touch display / Twist-Pad control / Sensor control		—/—/•
Cooking zones / combinations		
Number of cooking zones or items of cookware		4
Super-Quick cooking zone ø 18 cm (1800 W) / together convertible to roasting zone 18 × 41.5 cm (4400 W)		—
Super-Quick cooking zone ø 18 cm (2000 W)		1
Super-Quick cooking zone ø 17 cm (1800 W) / Roaster zone 17 × 26.5 cm (2600 W)		1
Super-Quick cooking zone ø 14.5 cm (1200, with booster 1600 W)		—
Super-Quick cooking zone ø 14.5 cm (1200 W)		1
Super-Quick cooking zone ø 14.5 cm (1050 W) / ø 21 cm (2200 W) / ø 27 cm (3080 W)		—
Super-Quick cooking zone ø 14.5 cm (1200 W) / ø 21 cm (2100, with booster 3000W)		1
Super-Quick cooking zone ø 12 cm (750 W) / ø 21 cm (2100, with booster 2600 W)		—
Features		
Number of output levels		17
Frying sensor function: Number of cooking zones		—
Booster function for pots / pans		•
Cooking timer: Number of cooking zones		4
Residual heat indicator		•
Child lock / safety shut-off / display cleaning protection		•/•/—
Options menu		•
Connection		
Total connected load electric	(kW)	8.3

• Standard. — Not available.



VENTILATION APPLIANCES

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Overview

Ceiling ventilation

200 series



Integrated
AC 250 121

Table ventilation

400 series



AL 400 192
AL 400 122



AR 400 142



AR 401 142



AR 403 122



AR 413 122



AR 410 110 only with
AL 400 122

200 series



AL 200 180
AL 200 190

Downdraft ventilation

400 and 200 series



VL 414 115



VL 200 120



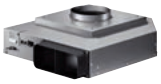
CKV 410 010
CKV 410 000



AR 400 142



AR 401 142



AR 403 122



AR 413 122



AR 410 110

Wall-mounted hood

400 series



AW 442 120



AR 400 142



AR 401 142



AR 400 143

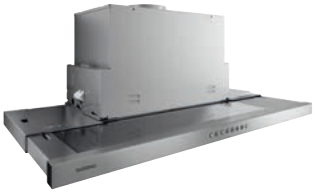
200 series



AW 290 110

Flat kitchen hoods

200 series



AF 210 162
AF 210 192

Canopy hoods

200 series



AC 200 161
AC 200 191

General planning notes

The aim of good ventilation system planning is to extract or filter the cooking vapours as quickly and as silent as possible.

To help you plan and install your cooking ventilation system correctly, here are a few important notes from our ventilation experts.

The cooking appliances
The choice of cooktop is the decisive influencing factor. Every cooktop are not compatible with every ventilation appliances. The recommended Cooktop Ventilation Combinations are available in the first pages from M&D in the Vario cooktops and Cooktops chapters. In addition, if special Vario cooking appliances are to be installed, which can be expected to produce a higher amount of cooking vapours such as a Teppan Yaki, wok or electric grill, we recommend to install them, if possible, in the centre of the cooktop configuration and not at the edge. More over the cooktop(s) should not be wider than the hood.

The type of ventilation system
Every type of ventilation system has particular planning characteristics.
— For all the ventilation appliances installed above the cooktops, the minimum distance between the worktop and the lower edge of the respective ventilation appliance is specified in the planning instructions of the M&D and should be respected. The extraction capacity reduces as the distance increases.
— For ceiling ventilation appliances, the maximum distance between the cooktop and the ventilation appliance is 120 cm. In this case the maximum width of cooktops combination is 100 cm. Adding a frame or a fume collector, the maximum width of cooktops combination is 130 cm.
— The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. Please consider to consult an HVAC (Heating and ventilation air conditioning) specialist.
— The maximum distance between two downdraft ventilation should not be more than 80 cm (except for the CX482 due to the full surface induction). Cooktops with a width of 60 cm and 80 cm (except the CX482), Vario cooktops like Vario electric grill or Vario gas wok should be placed between two downdraft ventilation.

The operation mode
All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode.
— In recirculation, please note that the Vario electric grill is not recommended. The very hot cooking performances of the grill generate fumes and vapours when meats or vegetables are placed on. Due to the high temperature of the grill, the particles of fumes are thinner than these generated by another cooking appliances. None of our current odour filters are able to catch and to filter these grill fumes particles.
Please be aware that for EU countries, the table ventilation AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.
— In air extraction mode, the extraction performance depends on the fan output, and also significantly on the duct system. See the ducting paragraph.

The fans
Gaggenau ventilation systems are equipped with particularly powerful fans (200 series), or they can be combined with correspondingly powerful remote fan units 400 series for exhaust air or air recirculation mode. These fans are designed to minimise the pressure drop of the installation.

Thanks to the variety of remote fan units 400 series, the modular system allows for installation in the cabinet, plinth, cellar, ceiling and in outdoor areas.

The ducting and accessory
To ensure the most effective catch of the vapours and fume, the installation between the ventilation appliance and the extraction exhaust should be as short and as straight as possible. This will ensure good extraction and acoustic performances.

In order to facilitate the planning, for all Gaggenau ventilation appliances, a recommended maximum ducting length is defined. This information is found under the name Lmax.

For installation with a ducting equivalence longer than Lmax please reconsider to change the ducting system to a straighter and shorter one.
For ventilation 400 series appliances, an additional blower in serie could be also a solution.
To define the best ventilation solution, please contact your sales representative to get advice from the Ventilation Service Gaggenau.
As every bend or accessory originate a pressure drop in the ducting system, to estimate the global performance of the installation, each component has to be summed based on the following equivalence.

			Ducting equivalence
Gaggenau flat duct Length 0.5 m	AD 857 015 		0.5 m
Gaggenau flat duct Length 1 m	AD 857 010 	AD 854 010 	1 m
	AD 752 010 		
Gaggenau bend	AD 857 030 	AD 854 030 	3 m
	AD 857 031 	AD 854 031 	
	AD 857 042 	AD 854 032 	
Gaggenau wall outlet	AD 750 054 	AD 850 050 	11 m
One way flap	00264765 (order as spare part) 		3 m
Remote fan unit	AR 401 142 		7 m
Remote fan unit	AR 400 142 	AR 400 143 	0 m
	AR 403 122 		

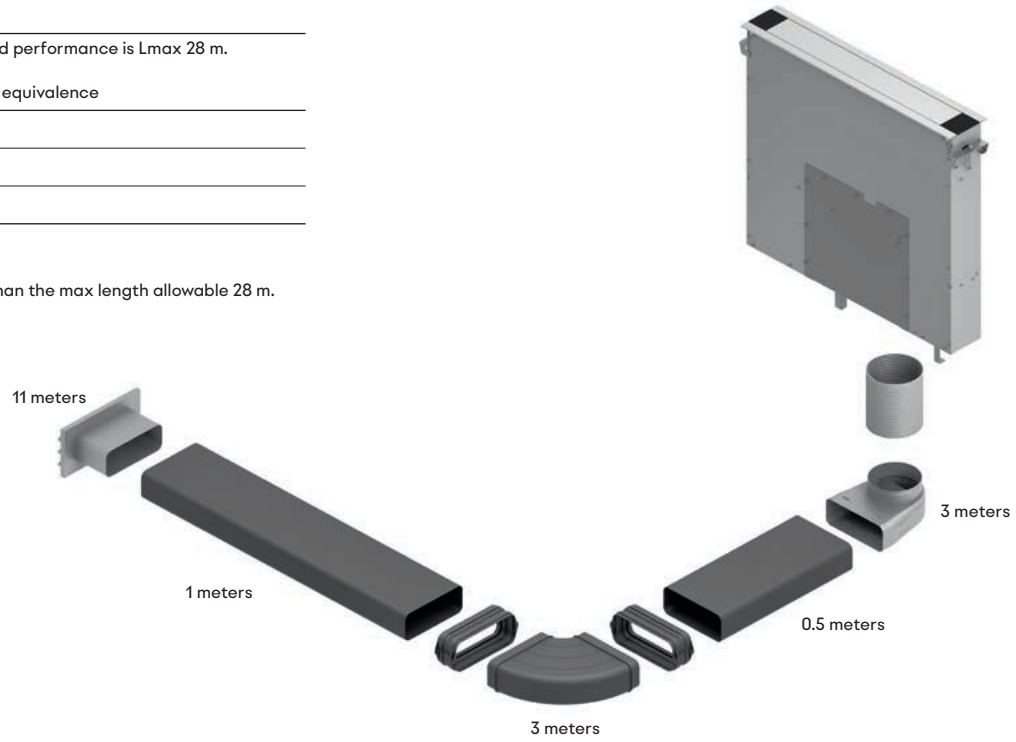
Further information
Please observe the local applicable building regulations when configuring ventilation solutions.

Example AL 200 180

The equivalent ducting length to ensure good performance is Lmax 28 m.

Extraction Installation	Ducting equivalence
1.5 m Straight ducting	1.5 m
2 Bends	2 x 3 m
1 Wall outlet	11 m
TOTAL	18.5 m

This installation is equivalent to 18.5 m less than the max length allowable 28 m.
The installation is validated.



Lmax Ventilation plan tool

This calculation is also possible via the Lmax Ventilation extraction plan tool on Gaggenau.com.
This user-friendly and intuitive tool simplifies the technical evaluation of your ventilation extraction plan, ensuring its viability for your project.



Ceiling ventilation 200 series
AC 250

AC 250 121
Gaggenau Light Bronze.
Width 120 cm.
Air extraction / Air recirculation.



Included in the price

1 Remote control.

Necessary Installation accessories

AA 010 811
Stainless steel.

AA 012 811
White.

Air recirculation module inclusive 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation.

Special accessories (order as spare parts)

Part No. 11033934
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 200 812/816 and AA 010 811/AA 012 811.

Part No. 17000977
1 regenerable activated charcoal filter with highly efficient odour reduction.
Extended change intervall of the activated charcoal filter: regenerable up to 30 times.
Regenerable in the oven at 200°C.
For air recirculation module AA 200 812/816 and AA 010 811/AA 012 811.

Installation accessories for air ducting you will find at the pages 292-296.

Highlights
- Discreet integration into the architecture of the kitchen.
- Energy-saving, low-noise fan.
- Rim extraction.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Easy and time saving installation directly in the ceiling.
- Easy maintenance of the filters.
- Air extraction / Air recirculation.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
458 / 933 m³/h.
56 / 70 dB (A) re 1 pW.
Air recirculation:
419 / 637 m³/h.
63 / 72 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Remote control is included in delivery.
Automatic function with sensor-controlled run-on function.
Interval ventilation, 6 min.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Metal grease filter, dishwasher-safe.
Massive aluminium anodized Gaggenau Light Bronze filter cover.
Fan technology with highly efficient, brushless DC motor (BLDC).
Turnable blower, air outlet on all four sides possible.
Connecting pipe DN 150 round.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop)
Remote control and monitoring
Remote diagnostics

Please read additional information on Gaggenau Home Connect on page 403.

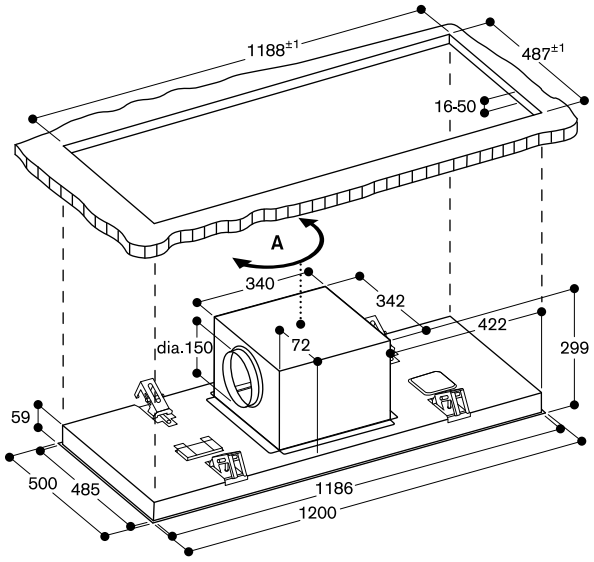
Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 35.2 kWh/year.
Ventilation efficiency class A.
Grease filter efficiency class E.
Sound level min. 41 dB / max. 56 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 23 m. Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

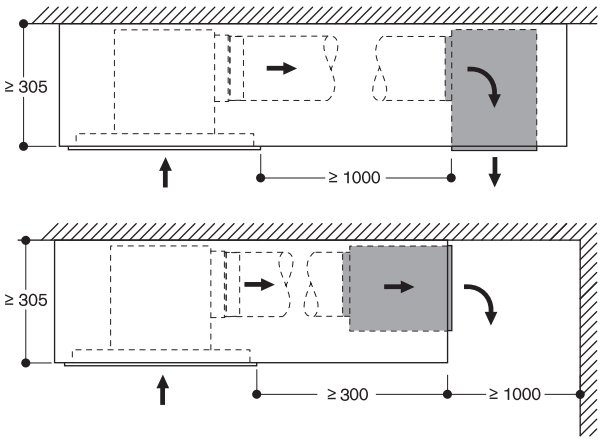
For optimum extraction performance, the maximum distance between the cooktop and the ventilation appliance is 120 cm.
In this case the maximum width of cooktops combination is 100 cm.
Adding a frame or a fume collector, the maximum width of cooktops combination is 130 cm.

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited.
Please consider to consult an HVAC (Heating and ventilation air conditioning) specialist.
A suitable load-bearing substructure is required for securing the hood.
Never fit the appliance directly onto plasterboard or similar lightweight construction materials.
Recommended minimum gap between appliance and external filter module: 100 cm.
For air recirculation an external air recirculation module is required.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 65 cm.
Air recirculation is not recommended in combination with Vario electric grill.
Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Appliance weight: approx. 37 kg.

Connection
Total connected load 250 W.
Connecting cable 1.3 m with plug.



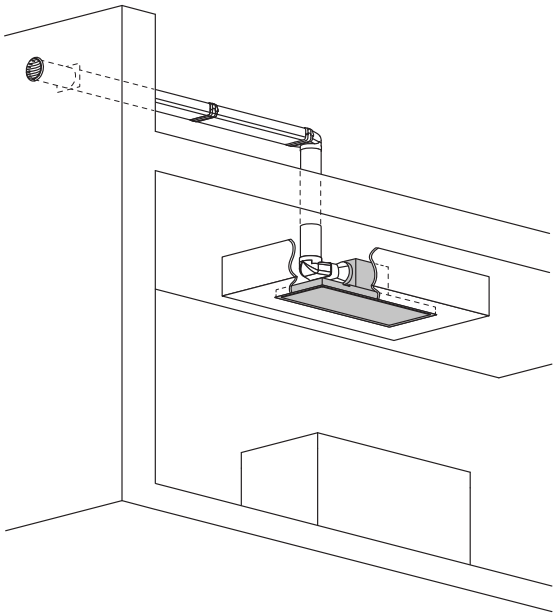
AC 250 with air recirculation module



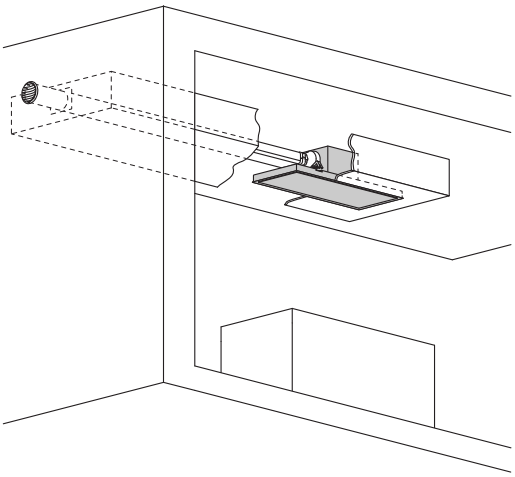
A: The ventilator outlet can be turned in all four directions.

Planning examples as a cooktop ventilation up to max. 120 cm distance to the cooktop

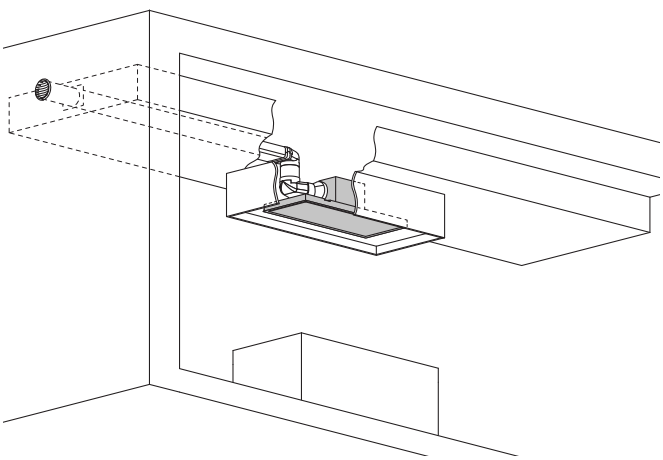
AC 250 in a dry construction
Extraction toward the top in the attic



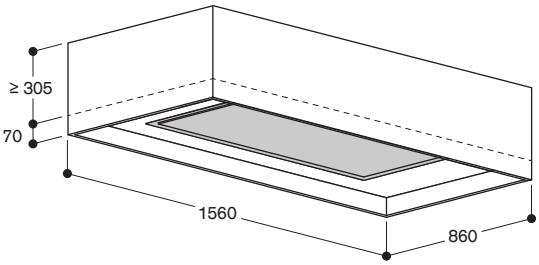
AC 250 in the suspended ceiling
Extraction directly toward an external wall



AC 250 in a dry construction with fume collector
Extraction thru a suspended ceiling



Dry construction integration with fume collector



All measurements in mm.



Table ventilation 400 series
AL 400

AL 400 122
Stainless steel.
Width 120 cm.
Air extraction / Air recirculation.
Motorless.

AL 400 192
Stainless steel.
Width 90 cm.
Air extraction /
Air recirculation.
Motorless.



In combination with remote fan units
AR 400 142 Air extraction
AR 401 142
AR 403 122
AR 413 122 Air recirculation
AR 410 110 (only with AL 400 122)

Necessary installation accessories
Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

AD 754 049
Connecting piece for AL 400 (front or back side).
Metal zinc coated.
DN 150 round.

AD 854 050
Connecting piece for AL 400 (bottom side).
Metal zinc coated.
DN 150 flat.

Installation accessories

AA 409 401
Furniture support for table ventilation AL 400 90 cm.

AA 409 431
Furniture support for table ventilation AL 400 120 cm.

AD 704 050
Air collector box for AL 400.
Metal zinc coated.
DN 150 flat.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Extendable table ventilation, when not in use can be completely lowered into the worktop.
- Can be combined perfectly with all Vario cooktops 400 series.
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Motorless, can be combined with Gaggenau BLDC remote fan units.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
2 large-scale metal grease filters included, easy to remove and dishwasher-safe.
Grease drip trays, easy to remove and dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 2 x 10 W.
Illuminance 400 lx.
Flexible connection options to the remote fan unit: at the bottom, at the front or at the back.
In all the options, it is possible to have space for drawers in front of the table ventilation.

Consumption data
AL 400 192: Consumption data is referred to a configuration with the remote fan unit AR 400 142.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 45.5 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class C.
Grease filter efficiency class B.
Sound level min. 45 dB / max. 61 dB normal mode.

AL 400 122: Recommended only in recirculation mode for EU countries, the consumption data is not mandatory in this mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 19 m. Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

AL 400 192: Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 90 cm.

AL 400 122: Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 120 cm.
It is recommended to use two remote fan units so that sufficient vapour captation will be ensured.
For EU countries due to legislation EU 66/2014 only air recirculation is recommended.

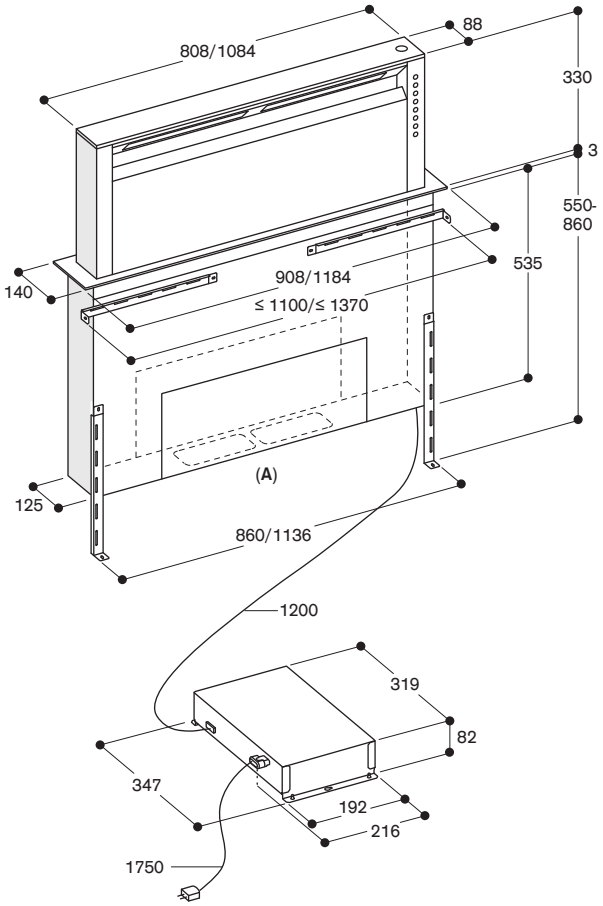
Depending on the type of installation, the corresponding accessories must be ordered separately.
Air recirculation is not recommended in combination with Vario electric grill.
Operation of Vario cooking appliances only possible without appliance cover.

Max. output of cooktops 18 kW.
The table ventilation must have its own worktop cut-out.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

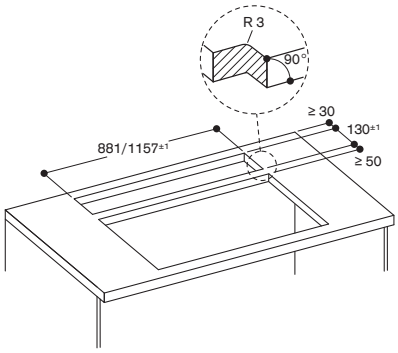
Depending on the type of installation, ovens can be combined with the table ventilation.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

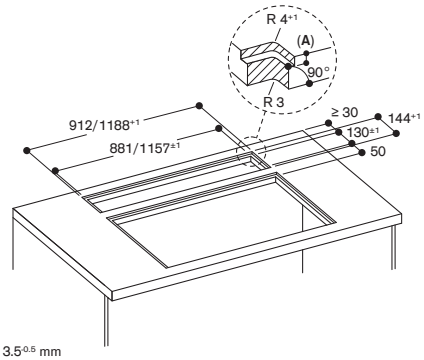
Please read additional planning notes on page 246–251.

Connection
Total connected load 65 W
Connecting cable 1.7 m with plug.
Network cable 1.2 m.



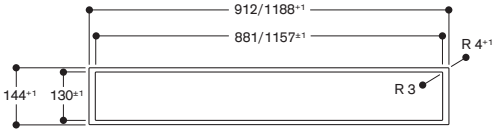
A: Flexible connection of the hood at the front, the back, or at the bottom



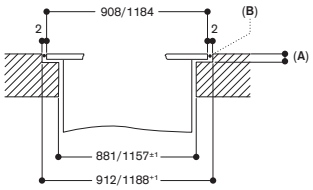


A: 3.5$^{-0.5}$ mm

View from above

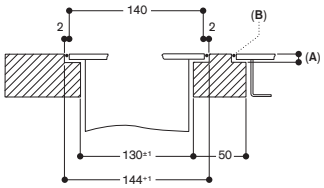


Longitudinal section



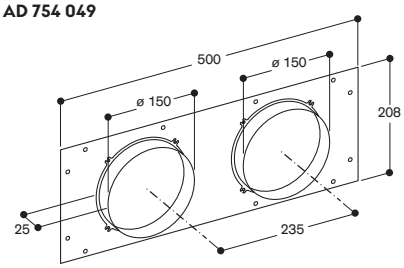
A: 3.5$^{-0.5}$ mm
B: Fill with silicone

Cross section

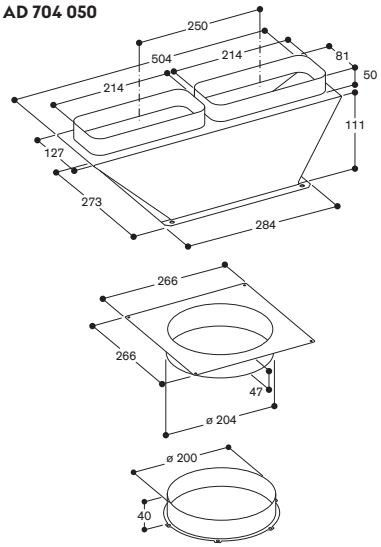


A: 3.5$^{-0.5}$ mm
B: Fill with silicone

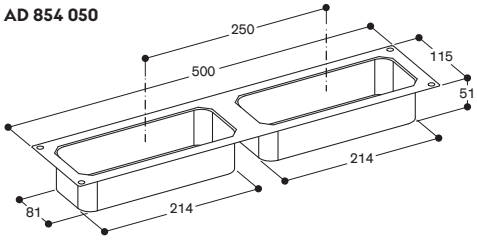
AD 754 049



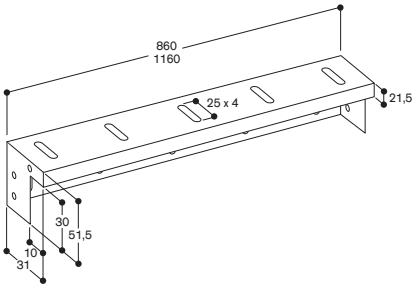
AD 704 050



AD 854 050



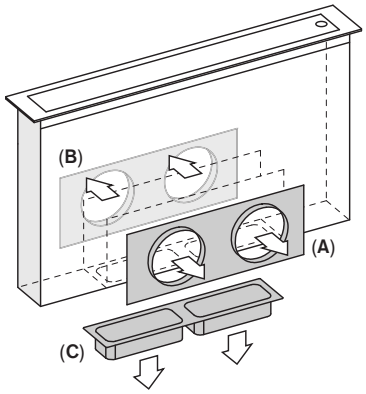
AA 409 401/431 furniture support

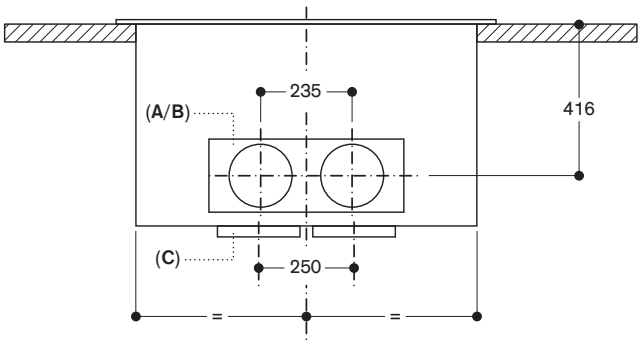


All measurements in mm.

Recommended configurations for table ventilation 400 series

Good to know — for correct planning and installation
— For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
— The ducting can essentially be connected to the front, the back or straight down. The respective connecting pieces are available for this purpose.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
— For the AL 400 122 it is recommended to use two remote fan units, with this we can ensure a sufficient vapour captation. For EU countries, the AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.
— Vario cooktops with intensive vapour formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance.
— In case of Vario electric grill air recirculation is not recommended.
— The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.
— Depending on the type of installation, the corresponding accessories must be ordered separately.





A: Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

All measurements in mm.

Planning example

AL 400 90 cm with AR 413 122 (air recirculation) remote fan unit

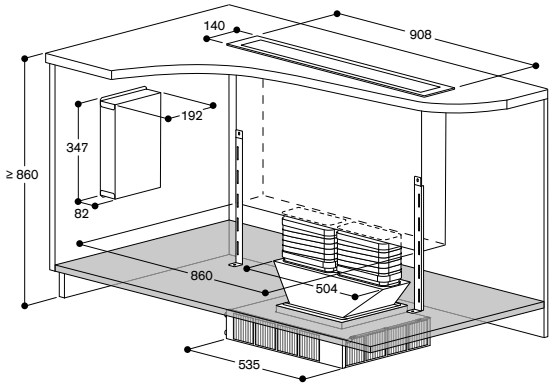
Good to know

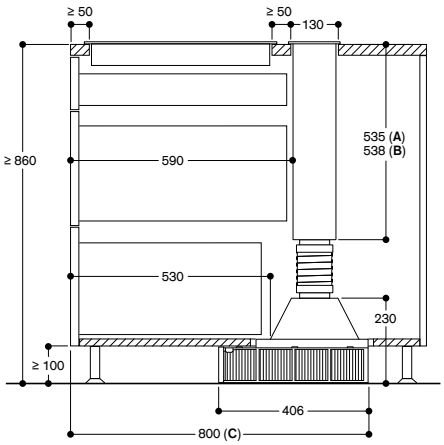
— The air collector box can be screwed directly on the remote fan unit.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components

— 1 x AL 400 192
— 1 x AR 413 122 (remote fan unit air recirculation)
— 1 x AD 854 050 (connecting piece to the bottom)
— 2 x AD 858 010 (flat duct flex pipe)
— 1 x AD 704 050 (air collector flat duct)

Order as set (appliances and accessories): **SET1AL4105**





A: Surface mounting
B: Flush mounting
C: 750 mm with a worktop at min. height 920 mm

Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Planning example

AL 400 90 cm with AR 413 122 (air recirculation) or AR 403 122 (air extraction) remote fan unit

Good to know

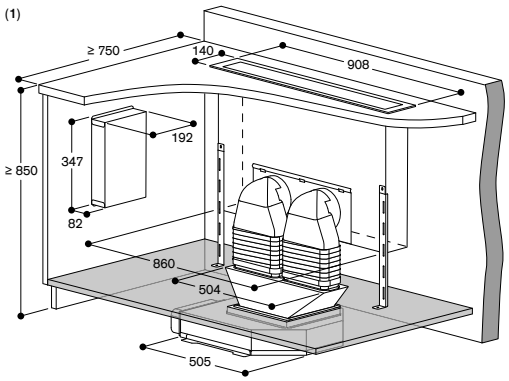
— The remote fan unit can be connected to the front or the back
— The air collector box can be screwed directly on the remote fan unit.
— Recirculation: For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
— Extraction: in the example exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.
— Please note, this installation is also possible with Gaggenau metal ducts.

List of components

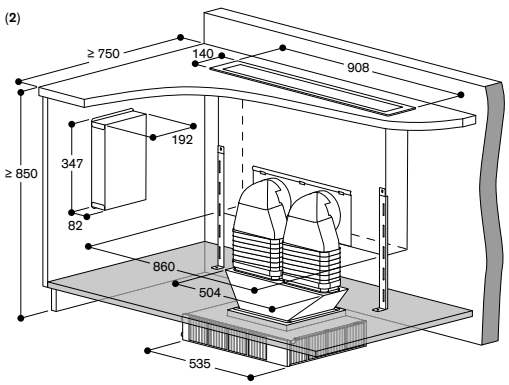
— 1 x AL 400 192
— 1 x AR 413 122 (for recirculation) or 1 x AR 403 122 (for extraction)
— 1 x AD 754 049 (connecting piece round duct to front/back)
— 2 x AD 857 042 (flat duct adapter round 90°)
— 1 x AD 858 010 (flat duct flex pipe)
— 1 x AD 704 050 (air collector flat duct)
— 1 x AD 990 091 (adhesive tape aluminium)

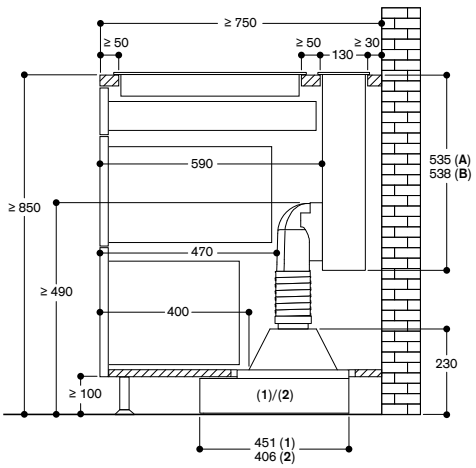
Order as set for recirculation mode (appliances and accessories): **SET1AL4107**

(1)



(2)





A: Surface mounting
B: Flush mounting

Planning with remote fan unit
1: AR 403 122

2: AR 413 122
Not recommended for non-thermally insulated outer wall or floor (U ≥0.5 W/m²K)

All measurements in mm.

Planning example

AL 400 90 cm with AR 400 142 (air extraction) — Cellar installation

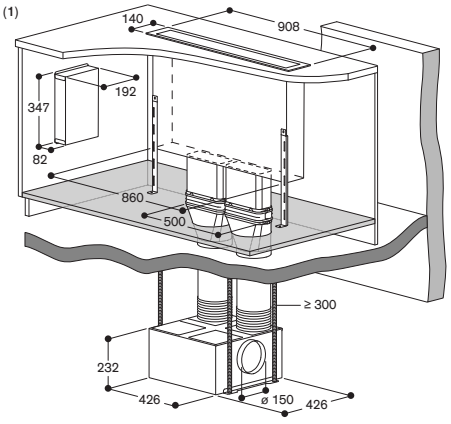
Good to know

— Please note, these installations are also possible with Gaggenau metal ducts.
— Depending on the distance between the AL 400 and the remote fan unit you may need more flat and round ducts.

List of components

— 1 x AL 400 192
— 1 x AR 400 142 (remote fan unit)
— 1 x AD 854 050 (connecting piece to the bottom)
— 2 x AD 857 010 (flat duct)
— 2 x AD 857 040 (flat duct connecting piece)
— 2 x AD 857 041 (flat duct adapter round)
— 1 x or more AD 752 010 (round duct)
— 1 x AD 751 010 (round duct flex pipe)
— 1 x AD 990 091 (adhesive tape)

(1)



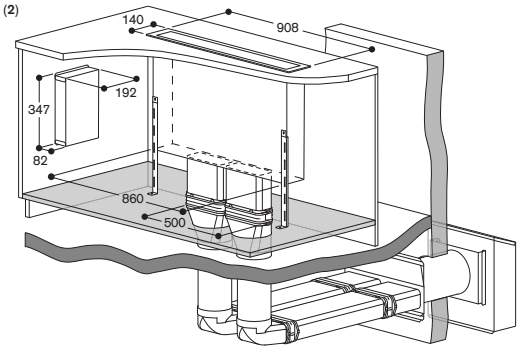
Planning example

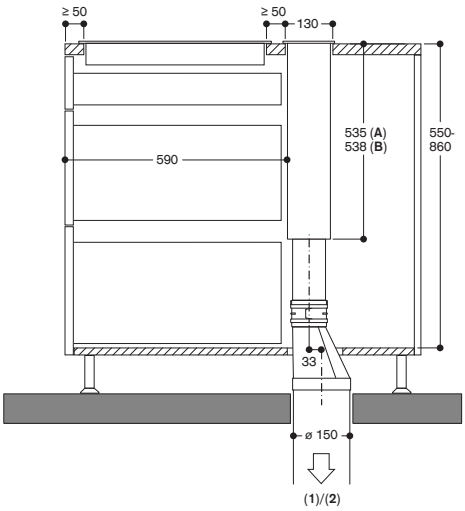
AL 400 90 cm with AR 401 142 (air extraction) — Cellar installation with outside remote fan unit

List of components

— 1 x AL 400 192
— 1 x AR 401 142 (remote fan unit)
— 1 x AD 854 050 (connecting piece to the bottom)
— 2 x AD 857 010 (flat duct)
— 2 x AD 857 040 (flat duct connecting piece)
— 1 x or more AD 752 010 (round duct)
— 2 x AD 857 042 (flat duct adapter round 90°)
— 2 x or more AD 857 040 (flat duct connecting piece)
— 1 x or more AD 857 010 (flat duct)
— 1 x AD 704 050 (air collector flat duct)
— 1 x AD 702 052 (telescopic wall duct)
— 1 x AD 990 091 (adhesive tape)

(2)





A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 142
2: AR 401 142

All measurements in mm.

Planning example

AL 400 120 cm with AR 410 110 (air recirculation)

Planning example

AL 400 120 cm with AR 413 122 (air recirculation) remote fan unit

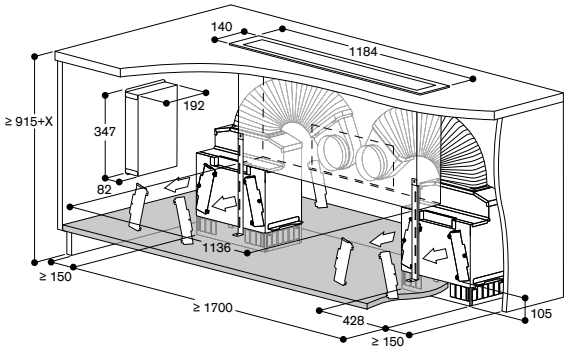
Good to know

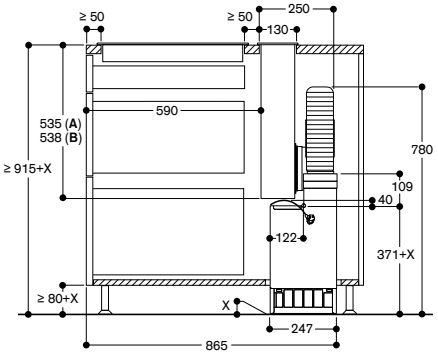
— The remote fan units can be connected to the front or the back.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 800 cm² — 400 cm² for each remote fan unit).
— Please note, this installation is also possible with Gaggenau metal ducts.

List of components

— 1 x AL 400 122
— 2 x AR 410 110 (remote fan unit)
— 1 x AD 754 049 (connecting piece round duct to front/back)
— 2 x AD 857 042 (flat duct adapter round 90°)
— 2 x AD 858 010 (flat duct flex pipe)
— 1 x AD 990 091 (adhesive tape)

Order as set (appliances and accessories): SET2AL4301





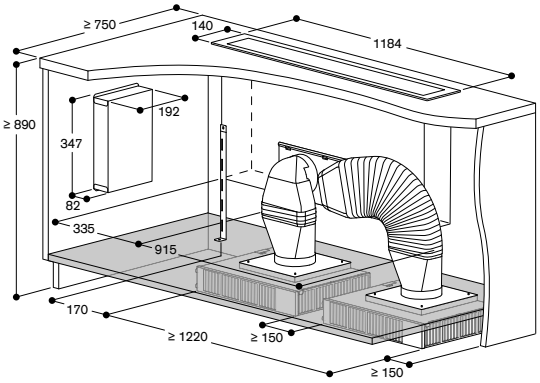
A: Surface mounting
B: Flush mounting

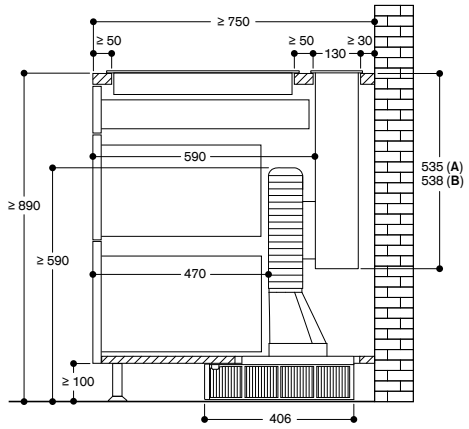
Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

List of components

— 1 x AL 400 122
— 2 x AR 413 122 (remote fan unit)
— 1 x AD 754 049 (connecting piece round duct to front/back)
— 2 x AD 857 042 (flat duct adapter round 90°)
— 1 x AD 858 010 (flat duct flex pipe)
— 2 x AD 857 041 (flat duct adapter round)
— 1 x AD 990 091 (adhesive tape)

Order as set (appliances and accessories): SET2AL4107





A: Surface mounting
B: Flush mounting

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

All measurements in mm.

Planning example

AL 400 120 cm with AR 400 142 (air extraction) —
Cellar installation — Metal

Planning example

AL 400 120 cm with AR 401 142 (air extraction) —
Cellar installation with outside wall remote fan unit — Metal

Good to know

— These installations in extraction with 2 remote fan units are not recommended for EU countries due to legislation EU 66/2014.
— Depending on the distance between the AL 400 and the remote fan units you may need more flat and round ducts.

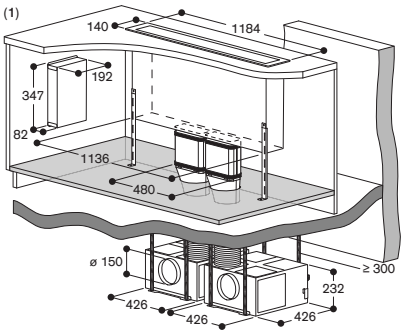
List of components

— 1 x AL 400 122
— 2 x AR 400 142 (remote fan unit)
— 1 x AD 854 050 (connecting piece to the bottom)
— 2 x AD 854 010 (flat duct, metal)
— 2 x AD 854 041 (flat duct adapter round, metal)
— 2 x or more AD 751 010 (aluflex pipe round)
— 1 x AD 990 091 (adhesive tape)

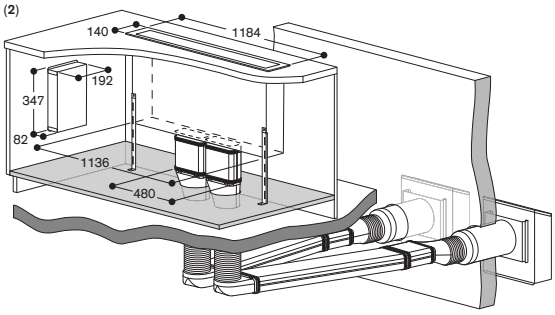
List of components

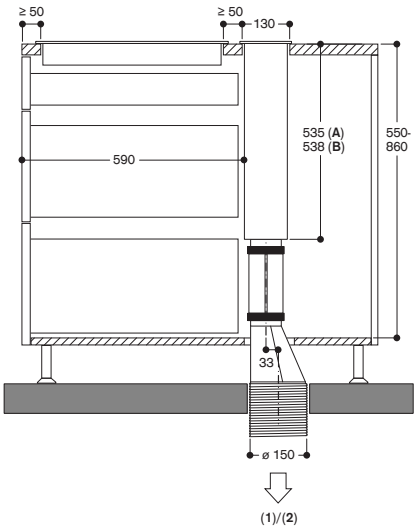
— 1 x AL 400 122
— 2 x AR 401 142 (remote fan unit)
— 1 x AD 854 050 (connecting piece to the bottom)
— 2 x AD 854 010 (flat duct, metal)
— 2 x AD 854 041 (flat duct adapter round, metal)
— 2 x or more AD 751 010 (aluflex pipe round)
— 2 x AD 854 032 (flat duct adapter round 90°, metal)
— 2 x or more AD 854 010 (flat duct, metal)
— 2 x AD 854 041 (flat duct adapter round, metal)
— 1 x AD 751 010 (aluflex pipe round)
— 2 x AD 704 040 (pipe adapter DN200/150 round, metal)
— 2 x AD 702 052 (telescopic wall duct)
— 1 x AD 990 091 (adhesive tape)

(1)



(2)





A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 142
2: AR 401 142

All measurements in mm.



Table ventilation 200 series
AL 200

AL 200 180
Gaggenau Black.
Width 80 cm.
Air extraction / Air recirculation.



Necessary Installation accessories

AA 200 880
Air recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation.

AA 200 882
Regenerable air recirculation module including activated charcoal filters with highly efficient odour reduction. Regenerable in the oven at 200°C. Extended change intervall of the activated charcoal filter: regenerable up to 30 times.

AA 200 900
Kit for surface mounted installation AL 200.
Including 2 trims, each 5 mm width.
Gaggenau Black.

AA 200 910
Installation kit for fan unit at a distance (3m maximum).

VA 200 080
Installation kit for installation in a single worktop cut-out.

Special accessories (order as spare parts):

Part No. 17005381
Activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292-296.

Highlights
- Extendable table ventilation, when not in use can be completely lowered into the worktop.
- Perfect cooking and ventilation combination with frameless induction cooktops 80 cm wide for flush mounting in a single cut-out.
- Transparent ventilation screen for discreet integration in the kitchen space.
- Ambient lighting thru the glass edges.
- Guided Air technology ensures high vapour catch rate across the whole cooktop.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
501 / 775 m³/h.
62 / 70 dB (A) re 1 pW.
Air recirculation:
447 / 562 m³/h.
65 / 70 dB(A) re 1 pW.

Features
White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App.
Automatic function with sensor-controlled run-on function.
3 electronically controlled power levels and 1 intensive mode.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
2 large-scale metal grease filters included, easy to remove, dishwasher-safe.
Overflow capacity 170 ml in grease filter. Additional capacity 600 ml in the remote fan unit.
Activated charcoal filter easily removeable from above for air recirculation system.
Gaggenau Black anodized aluminium frame.
1 user interface to set the power levels and 1 user interface to control the Guided Air technology.
Fan technology with highly efficient, brushless DC motor (BLDC).
Flexible installation of the fan unit at the front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop)
Remote control and monitoring
Remote diagnostics

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 36.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 39 dB / max. 62 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 28 m. Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

Compatible with frameless cooktops 400 series (CX 482) or 200 series (CI 282 / CI 283), in a single worktop cut-out, for flush mounting.
For installation in a single worktop cut-out the installation accessory VA 200 080 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability.
Compatible with induction cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283), in 2 separate cut-outs, for surface mounted installation.
For surface mounted installation the accessory AA 200 900 is required.
Please refer to the cooktop installation details regarding air ducting.

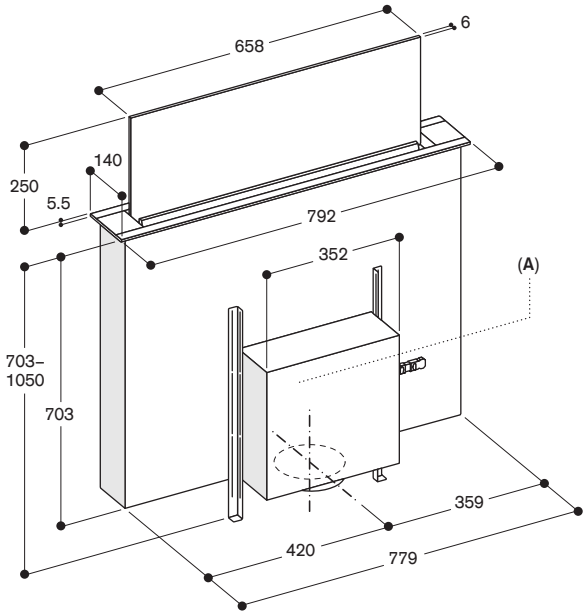
The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm).
Width of the cabinets 90 cm, 100 cm or 120 cm.
No upper cabinets should be installed above the table ventilation to maintain optimum performance.
The following distance should be observed:
- 65 cm from the table ventilation to open shelves
- 50 cm left and right of the table ventilation to the wall or neighbouring tall cabinets.
- 5 cm from the table ventilation frame to the wall.
- 2 cm from the Guided Air suction area to a cabinet wall.

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Worktop thickness recommended for flush installation in a single cut-out: minimum 16 mm - maximum 45 mm.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Whatever installation situation, the fan unit should always be accessible.
To install the fan unit at a distance, the installation kit AA 200 910 is required (with spare covers for closing air outlets). Maximum distance between the table ventilation and the fan unit 3 m.
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
In air extraction mode, always ensure adequate fresh air in the room if the appliance is being operated at the same time as a chimney-vented fireplace.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².
For air recirculation an air recirculation module is required.

Please read additional planning notes on page 254-255.

Connection
Total connected load 300 W.
Connecting cable 1.3 m, with plug.

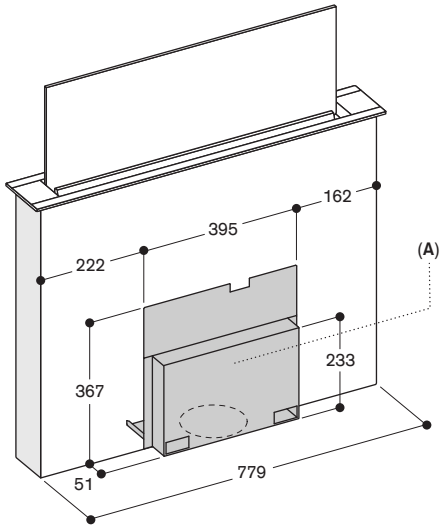


A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5$ W/m²K)

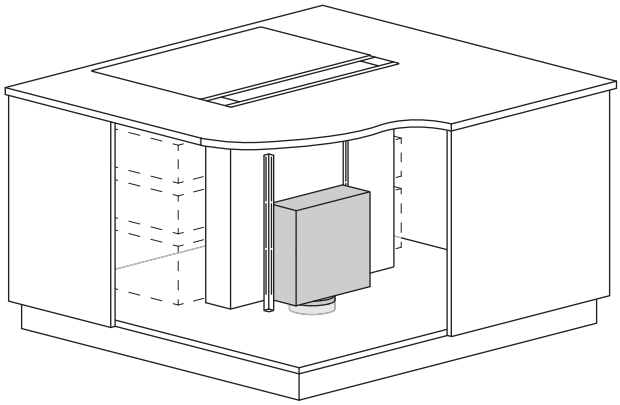
AL 200 180 with AA 200 910



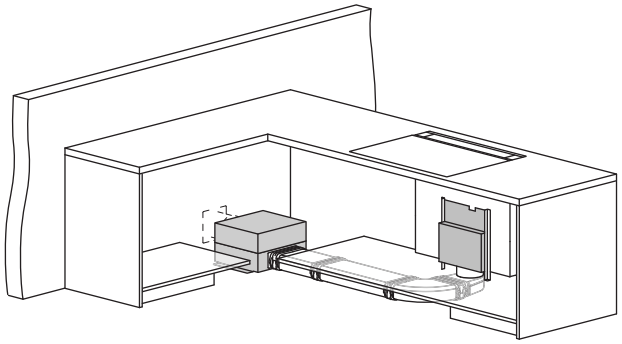
A: Access to the complete cover must be ensured even after installation

Cover can be installed on the front or the rear from the appliance

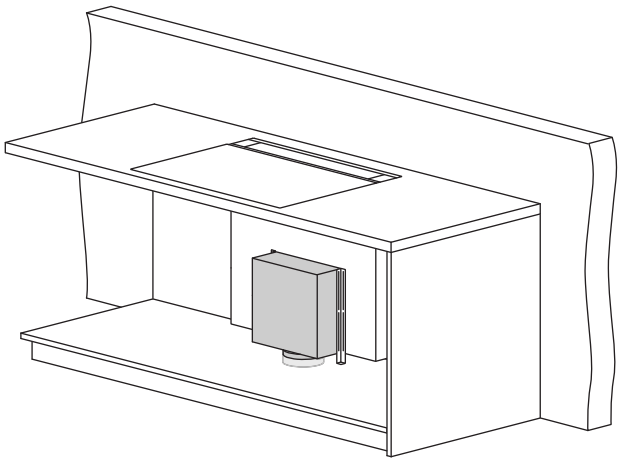
Planning example — Fan unit at the back



Planning example — Fan unit at a distance with AA 200 910



Planning example — Fan unit at the front

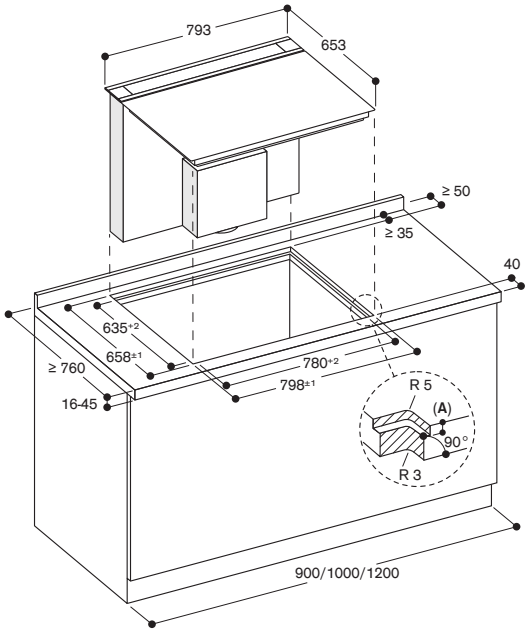


All measurements in mm.

Combination with frameless induction cooktop in a single cut-out
Flush installation

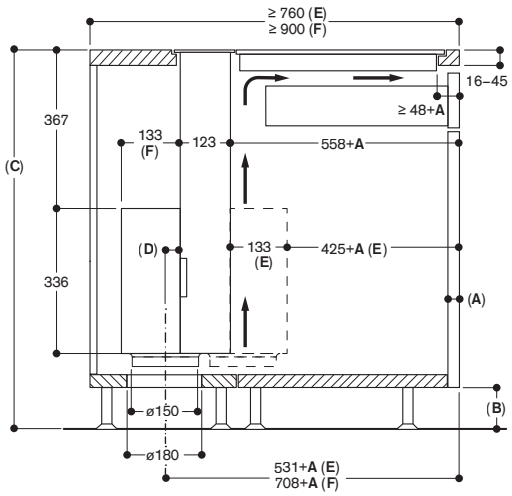
AL 200 180

Cooktops 400 series
(CX 482)
or 200 series
(CI 282 / CI 283)



A: 6.5$^{+0.5}$ mm

Side view



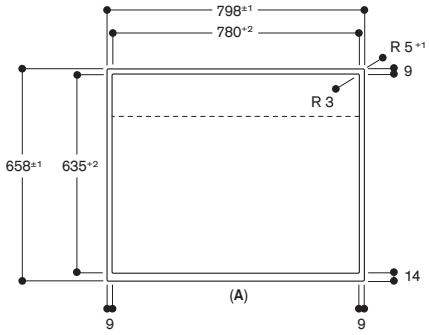
A: Front thickness
B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth

C: ≥ 850 mm for air extraction with ducting in the plinth

D: ≥ 20 mm from the Guided Air suction area to cabinet wall

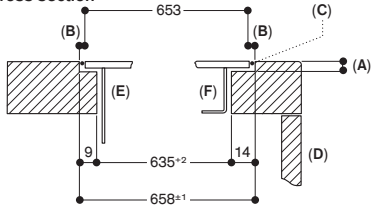
E: Motor at the front
F: Motor at the back
→ Fresh air supply needed for cooktop
Please refer to related cooktop installation notes

View from above



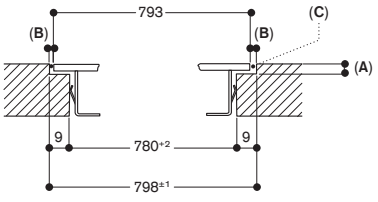
A: Front

Cross section



A: 6.5$^{+0.5}$ mm
B: 2.5 mm
C: Fill with silicone
D: Front
E: Table ventilation
F: Induction cooktop

Longitudinal section



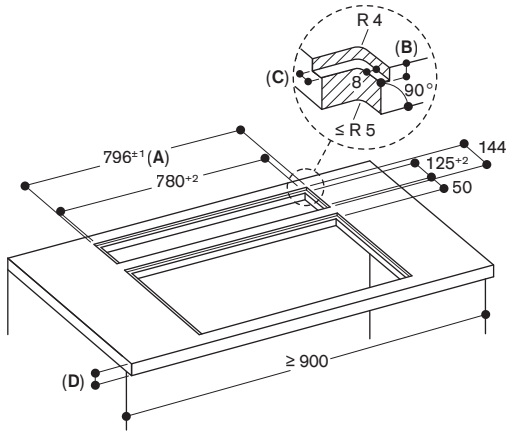
A: 6.5$^{+0.5}$ mm
B: 2.5 mm
C: Fill with silicone

All measurements in mm.

Combination with frameless induction cooktop in 2 separate cut-outs
Flush installation

AL 200 180

Cooktops 400 series
(CX 482, VI 482)
or 200 series
(CI 282 / CI 283)



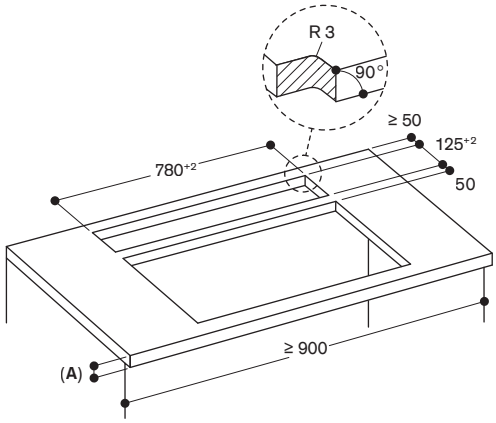
A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm
D: Min. worktop thickness - refer to related cooktop installation notes

Max. worktop thickness 45 mm

Combination with induction cooktop in 2 separate cut-outs
Surface installation

AL 200 180

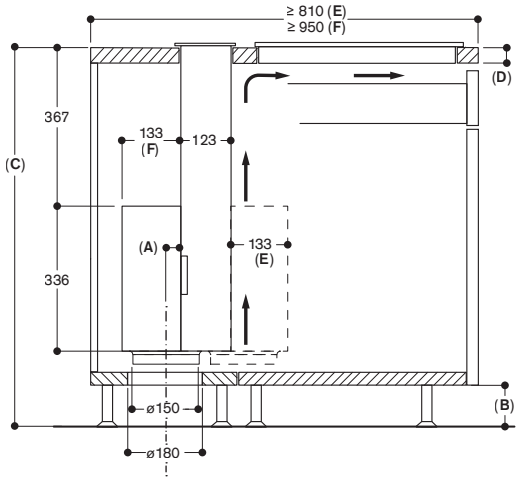
Cooktops 400 series
(CX 482, VI 482)
or 200 series
(CI 282 / CI 283)



A: Min. worktop thickness - refer to related cooktop installation notes

Max. worktop thickness 45 mm

Side view



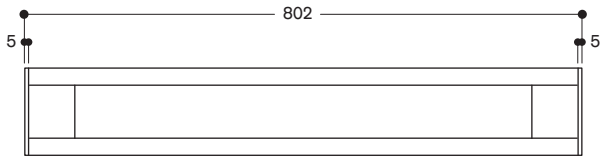
A: ≥ 20 mm from the Guided Air suction area to cabinet wall

B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth

C: ≥ 850 mm for air extraction with ducting in the plinth
D: Min. worktop thickness - refer to related cooktop installation notes

Max. worktop thickness 45 mm
E: Motor at the front
F: Motor at the back
➞ Fresh air supply needed for cooktop
Please refer to related cooktop installation notes

View from above



All measurements in mm.



Table ventilation 200 series
AL 200

AL 200 190
Gaggenau Black.
Width 90 cm.
Air extraction / Air recirculation.



Necessary Installation accessories

AA 200 890
Air recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation.

AA 200 892
Regenerable air recirculation module including activated charcoal filters with highly efficient odour reduction. Regenerable in the oven at 200 °C. Extended change intervall of the activated charcoal filter: regenerable up to 30 times.

AA 200 900
Kit for surface mounted installation AL 200.
Including 2 trims, each 5 mm width.
Gaggenau Black.

AA 200 910
Installation kit for fan unit at a distance (3m maximum).

VA 200 090
Installation kit for installation in a single worktop cut-out.

Special accessories (order as spare parts):

Part No. 17005381
Activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Extendable table ventilation, when not in use can be completely lowered into the worktop.
- Perfect cooking and ventilation combination with frameless induction cooktops 90 cm wide for flush mounting in a single cut-out.
- Transparent ventilation screen for discreet integration in the kitchen space.
- Ambient lighting thru the glass edges.
- Guided Air technology ensures high vapour catch rate across the whole cooktop.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
519 / 833 m³/h.
62 / 71 dB (A) re 1 pW.
Air recirculation:
472 / 620 m³/h.
65 / 71 dB(A) re 1 pW.

Features
White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App.
Automatic function with sensor-controlled run-on function.
3 electronically controlled power levels and 1 intensive mode.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
2 large-scale metal grease filters included, easy to remove, dishwasher-safe.
Overflow capacity 170 ml in grease filter. Additional capacity 600 ml in the remote fan unit.
Activated charcoal filter easily removeable from above for air recirculation system.
Gaggenau Black anodized aluminium frame.
1 user interface to set the power levels and 1 user interface to control the Guided Air technology.
Fan technology with highly efficient, brushless DC motor (BLDC).
Flexible installation of the fan unit at the front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop)
Remote control and monitoring
Remote diagnostics

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 37.8 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 41 dB / max. 62 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 28 m. Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

Compatible with frameless cooktops 400 series (CX 492, VI 492) or 200 series (CI 292), in a single worktop cut-out, for flush mounting.
For installation in a single worktop cut-out the installation accessory VA 200 090 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability.
Compatible with induction cooktops 400 series (CX 492, VI 492) or 200 series (CI 292), in 2 separate worktop cut-outs, for surface mounted installation.
For surface mounted installation the accessory AA 200 900 is required.
Please refer to the cooktop installation details regarding air ducting.

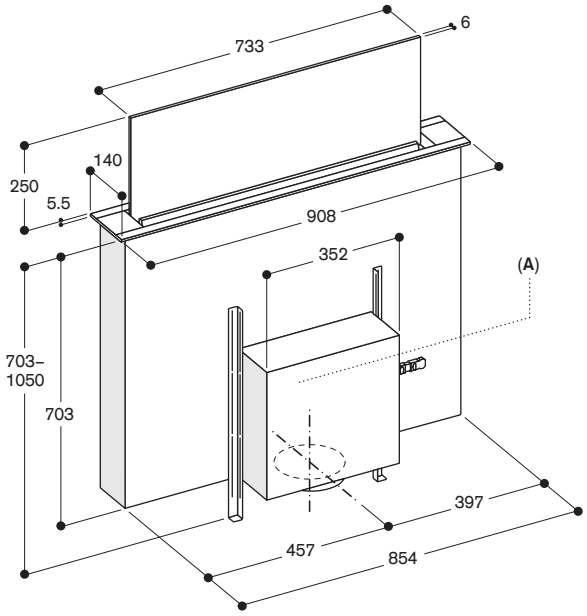
The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm).
Width of the cabinets 90 cm, 100 cm or 120 cm.
No upper cabinets should be installed above the table ventilation to maintain optimum performance.
The following distance should be observed:
- 65 cm from the table ventilation to open shelves
- 50 cm left and right of the table ventilation to the wall or neighbouring tall cabinets.
- 5 cm from the table ventilation frame to the wall.
- 2 cm from the Guided Air suction area to a cabinet wall.

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
Worktop thickness recommended for flush installation in a single cut-out: minimum 16 mm (with CX 492), 30 mm (with VI 492) - maximum 45mm.
The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Whatever installation situation, the fan unit should always be accessible.
To install the fan unit at a distance, the installation kit AA 200 910 is required (with spare covers for closing air outlets). Maximum distance between the table ventilation and the fan unit 3 m.
In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed.
In air extraction mode, always ensure adequate fresh air in the room if the appliance is being operated at the same time as a chimney-vented fireplace.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².
For air recirculation an air recirculation module is required.

Please read additional planning notes on page 258–260.

Connection
Total connected load 300 W.
Connecting cable 1.3 m, with plug.
Power consumption standby/ display off 0.4 W.

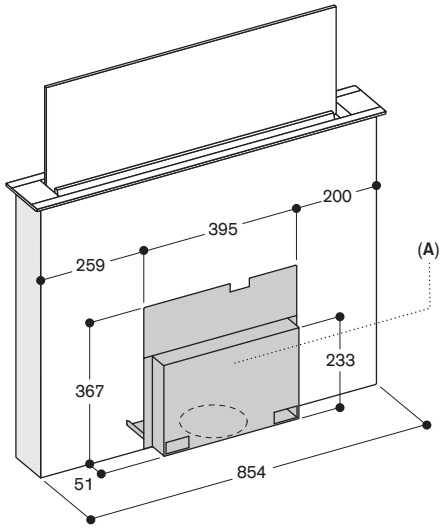


A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

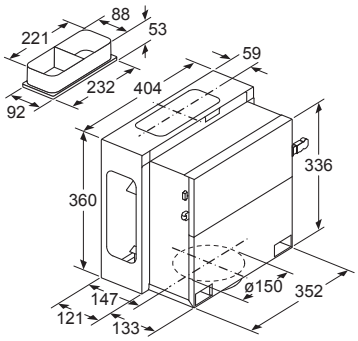
In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5$ W/m²K)

AL 200 190 with AA 200 910

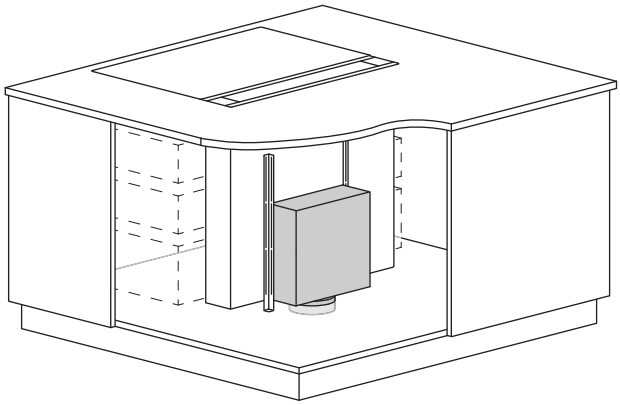


A: Access to the complete cover must be ensured even after installation

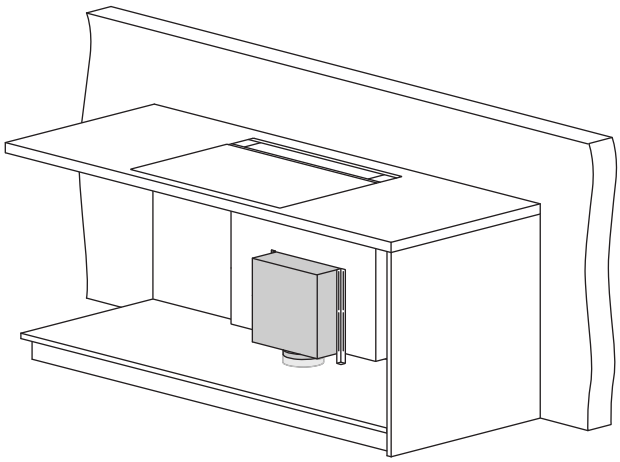
Cover can be installed on the front or the rear from the appliance



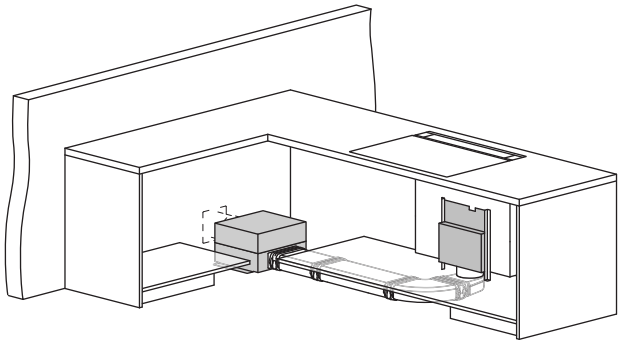
Planning example — Fan unit at the back



Planning example — Fan unit at the front



Planning example — Fan unit at a distance with AA 200 910

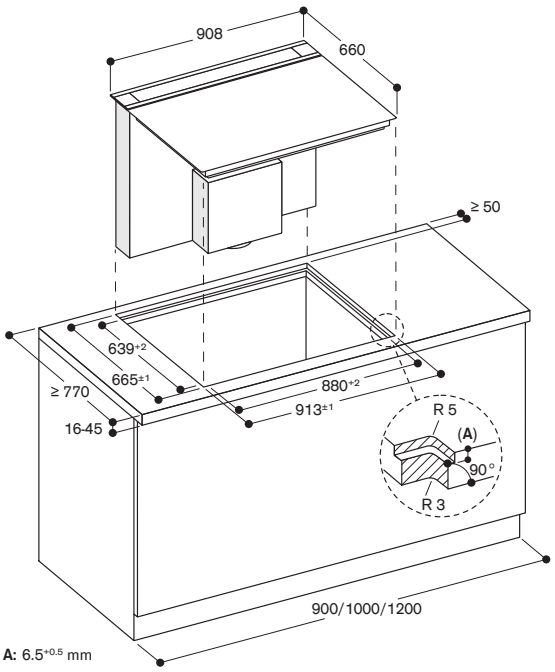


All measurements in mm.

Combination with frameless induction cooktop in a single cut-out
Flush installation

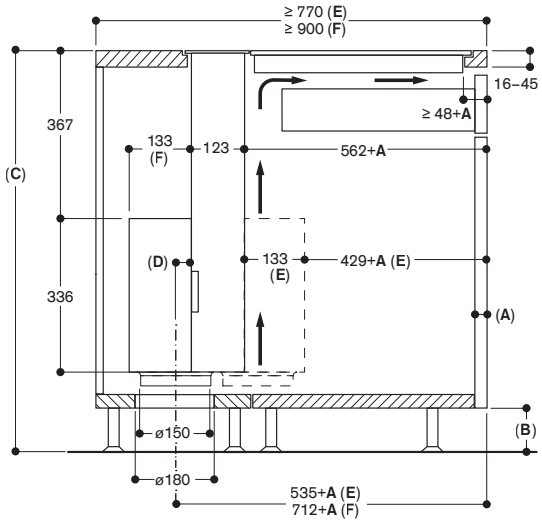
AL 200 190

Cooktops 400 series
(CX 492)
or 200 series (CI 292)



A: 6.5+0.5 mm

Side view



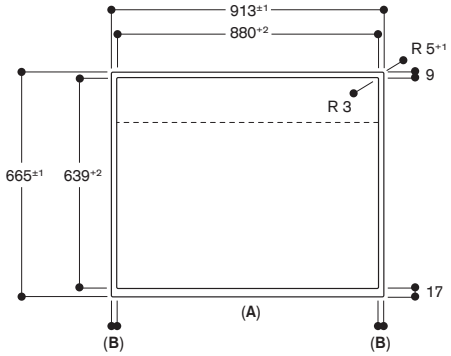
A: Front thickness
B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth

C: ≥ 850 mm for air extraction with ducting in the plinth

D: ≥ 20 mm from the Guided Air suction area to cabinet wall

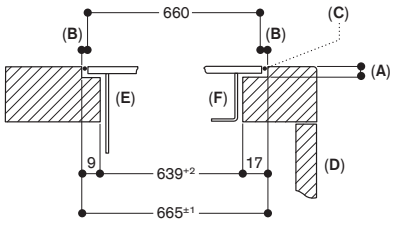
E: Motor at the front
F: Motor at the back
→ Fresh air supply needed for cooktop
Please refer to related cooktop installation notes

View from above



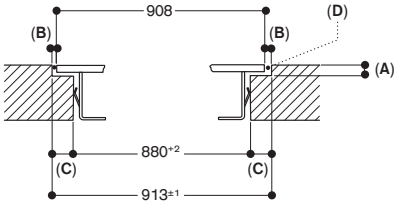
A: Front
B: 16.5 mm

Cross section



A: 6.5+0.5 mm
B: 2.5 mm
C: Fill with silicone
D: Front
E: Table ventilation
F: Induction cooktop

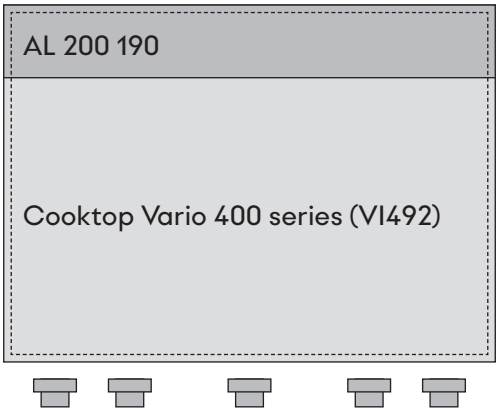
Longitudinal section

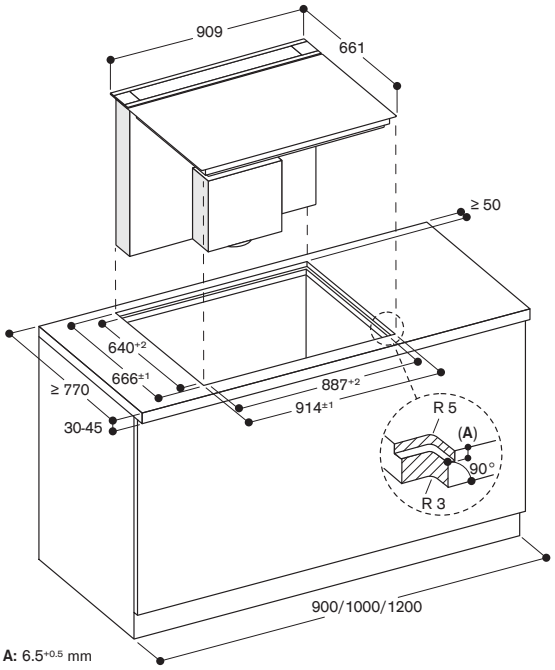


A: 6.5+0.5 mm
B: 2.5 mm
C: 16.5 mm
D: Fill with silicone

All measurements in mm.

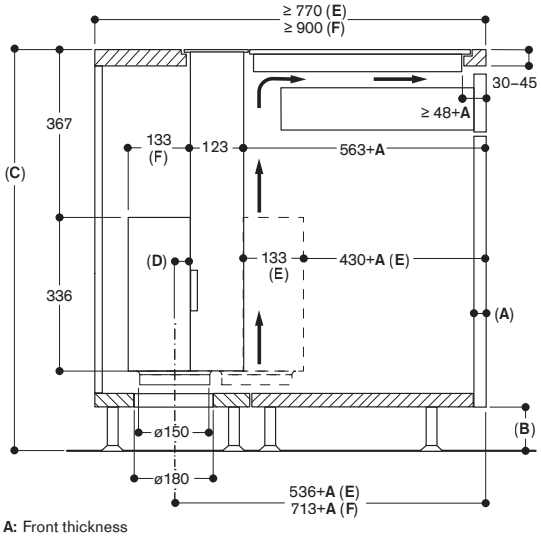
Combination with frameless induction cooktop in a single cut-out
Flush installation





A: 6.5+0.5 mm

Side view

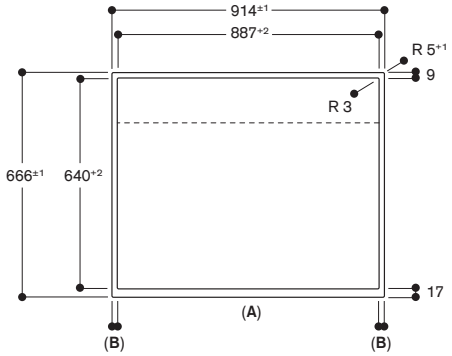


A: Front thickness
B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth

C: ≥ 850 mm for air extraction with ducting in the plinth
D: ≥ 20 mm from the Guided Air suction area to cabinet wall

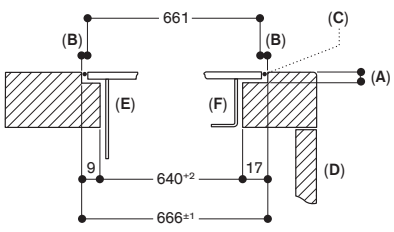
E: Motor at the front
F: Motor at the back
→ Fresh air supply needed for cooktop
Please refer to related cooktop installation notes

View from above



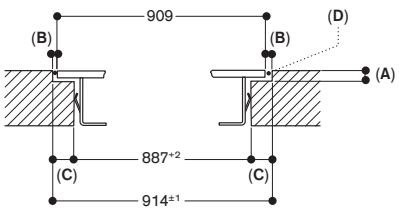
A: Front
B: 13.5 mm

Cross section



A: 6.5+0.5 mm
B: 2.5 mm
C: Fill with silicone
D: Front
E: Table ventilation
F: Induction cooktop

Longitudinal section



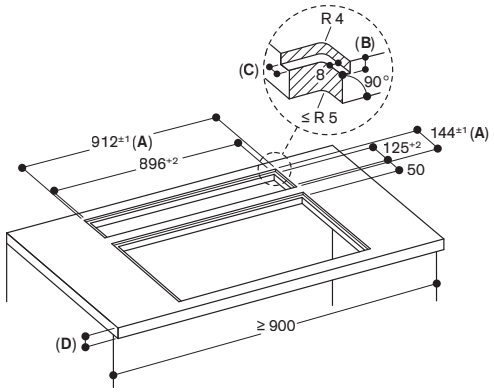
A: 6.5+0.5 mm
B: 2.5 mm
C: 13.5 mm
D: Fill with silicone

All measurements in mm.

Combination with frameless induction cooktops in 2 separate cut-outs Flush installation

AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)

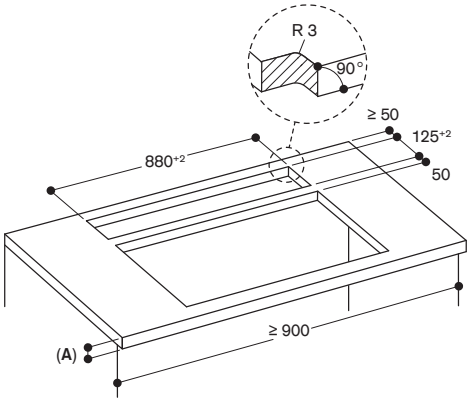


A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm
D: Min. worktop thickness - refer to related cooktop installation notes
Max. worktop thickness 45 mm

Combination with induction cooktop in 2 separate cut-outs Surface installation

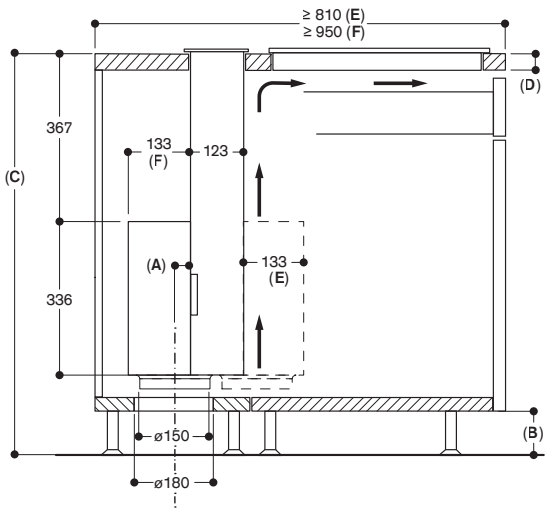
AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)



A: Min. worktop thickness - refer to related cooktop installation notes
Max. worktop thickness 45 mm

Side view

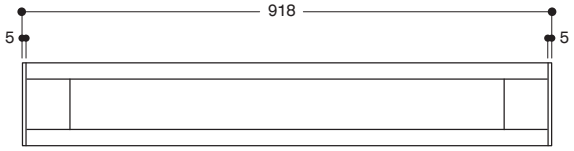


A: ≥ 20 mm from the Guided Air suction area to cabinet wall

B: ≥ 60 mm for air recirculation
≥ 100 mm for air extraction with ducting in the plinth

C: ≥ 850 mm for air extraction with ducting in the plinth
D: Min. worktop thickness - refer to related cooktop installation notes
Max. worktop thickness 45 mm
E: Motor at the front
F: Motor at the back
→ Fresh air supply needed for cooktop
Please refer to related cooktop installation notes

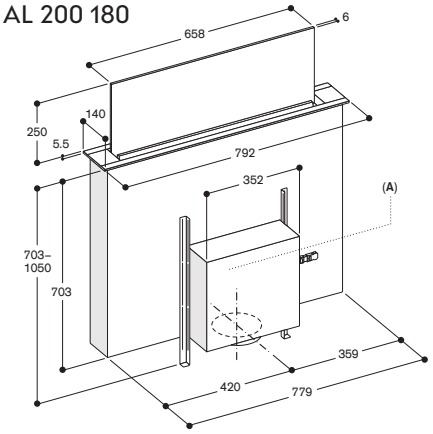
View from above



All measurements in mm.

Combinations with AL 200 ventilation

AL 200 180



A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5$ W/m²K)

Flush installation

Combination with frameless induction cooktops in a single cut-out

AL 200 180
Cooktops 400 series (CX 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 254

Installation accessory
Installation kit VA 200 080

Combination with frameless induction cooktops in 2 separate cut-outs

AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 255

Installation accessory
–

Surface installation

Combination with induction cooktop in 2 separate cut-outs

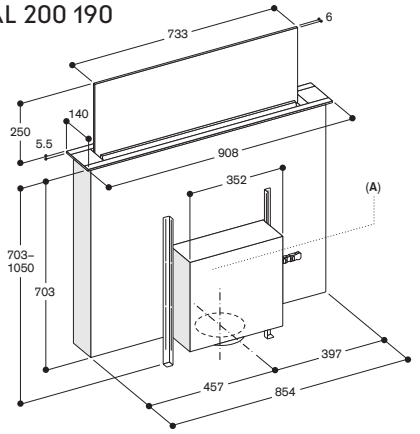
AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 255

Installation accessory
Installation kit AA 200 900

AL 200 190



A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5$ W/m²K)

Flush installation

Combination with frameless induction cooktops in a single cut-out

AL 200 190
Cooktops 400 series (CX 492) or 200 series (CI 292)

For cut-out dimensions, see page 258

Installation accessory
Installation kit VA 200 090

AL 200 190
Cooktop Vario 400 series (VI492)

For cut-out dimensions, see page 259

Installation accessory
Installation kit VA 200 090

Combination with frameless induction cooktops in 2 separate cut-outs

AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 260

Installation accessory
–

Surface installation

Combination with induction cooktop in 2 separate cut-outs

AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 260

Installation accessory
Installation kit AA 200 900

All measurements in mm.



Vario downdraft ventilation 400 series
VL 414

VL 414 115
Stainless steel.
Width 15.5 cm.
Air extraction / Air recirculation.
Motorless.
Knob needs to be ordered separately.



Necessary Installation accessories

CKV 410 010
Stainless steel knob 400 series for VL 414.
Electronic control.
Set of 1 knob.

CKV 410 000
Black knob 400 series for VL 414.
Electronic control.
Set of 1 knob.

In combination with remote fan units

AR 400 142 Air extraction
AR 401 142
AR 403 122
AR 413 122 Air recirculation
AR 410 110

Installation accessories

AD 410 040
Flexibel connecting piece.
DN 150 flat.

AD 851 041
Connecting piece for extension with flat duct DN 150 for extra deep worktop.

VA 420 004
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Special accessories

AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Minimal planning and easy installation.
- Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined perfectly with other Vario appliances of the 400 series.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knob with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop).
Remote control and monitoring
Remote diagnostics

Please read additional information on Gaggenau Home Connect on page 403.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 40.4 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m.
Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

For each VL one remote fan unit is recommended.

Maximum cooktop(s) width between two VL: 80 cm except with the CX 482.
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
Air recirculation is not recommended in combination with Vario electric grill.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm^2.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
Appliance can be snapped into the worktop from above.
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.

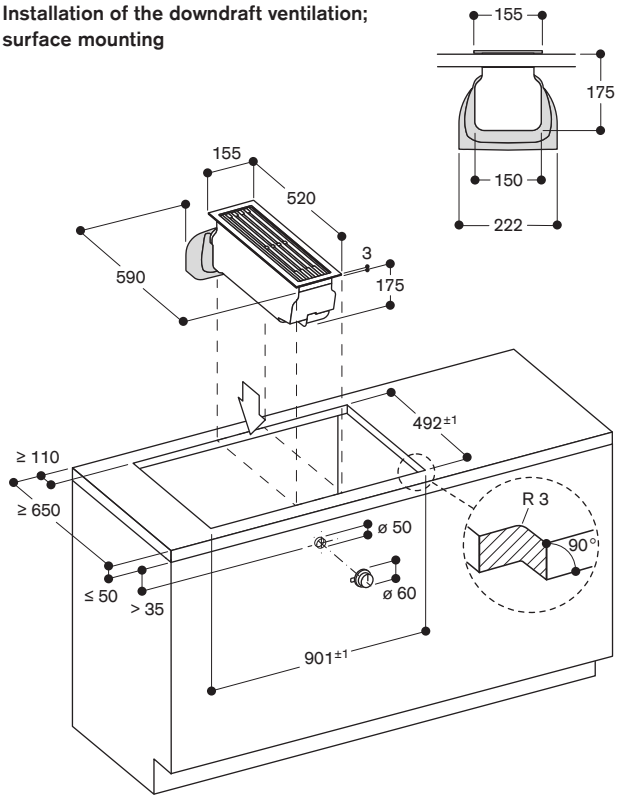
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

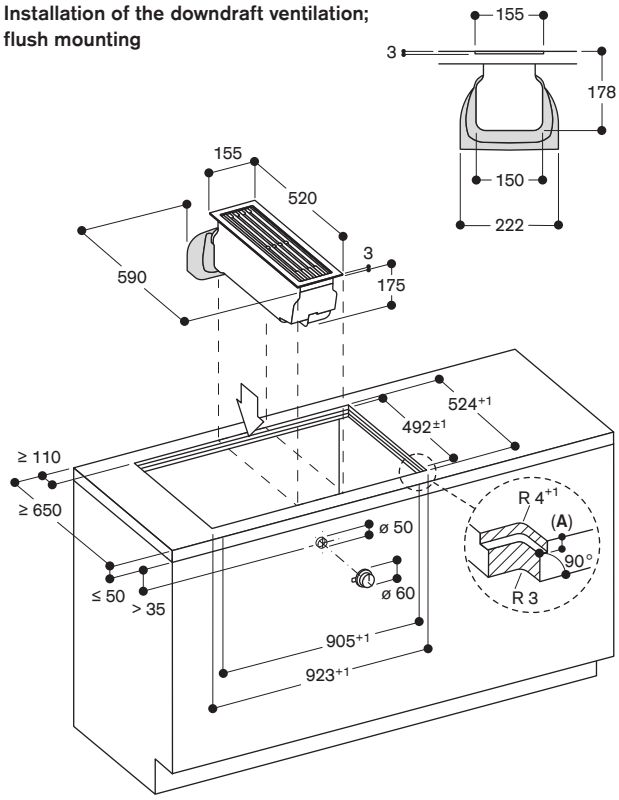
Please read additional planning notes on page 264–267.

Connection
Total connected load 10 W.
Connecting cable 1.75 m, pluggable.
Connecting cables 0.3 m and 1 m for control knobs.
Plan a LAN cable.

Installation of the downdraft ventilation; surface mounting

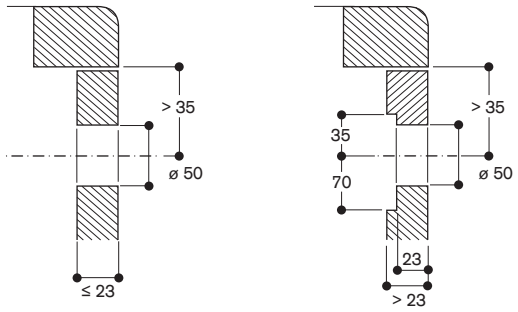


Installation of the downdraft ventilation; flush mounting

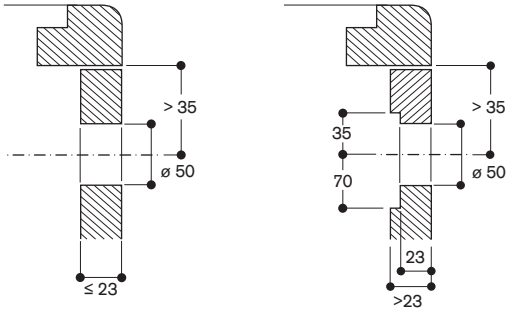


A: $3.5^{-0.5}$ in combination with at least one framed appliance
$6.5^{+0.5}$ in combination with at least one frameless induction cooktop

Installation of the control knob

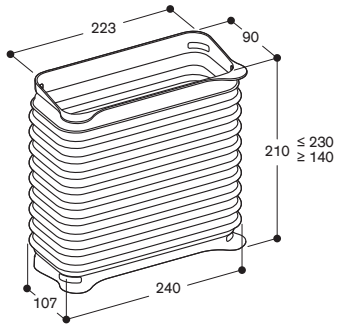


Installation of the control knob

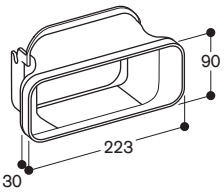


Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat



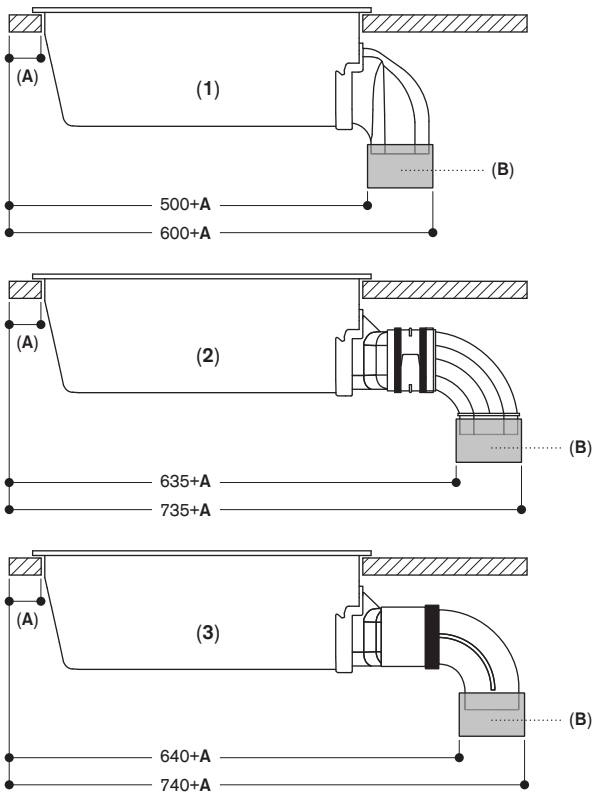
AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop



All measurements in mm.

Recommended configurations for the Vario downdraft ventilation 400 series

Good to know — for correct planning and installation
— For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
— In case of Vario electric grill air recirculation is not recommended.
— With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below.
For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit.
The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



1: Direct installation
2: Installation with extension for extra deep worktop and plastic ducting:
– AD 851 041 (Connecting piece for extension)
– AD 857 040 (Flat duct connecting piece, plastic)
– AD 857 030 (Flat duct bend 90° vertical, plastic)
3: Installation with extension for extra deep worktop and metal ducting:
– AD 851 041 (Connecting piece for extension)
– AD 854 000 (Flat duct connecting piece, metal)
– AD 854 030 (Flat duct bend 90° vertical, metal)

A: ≥ 50mm
B: Connecting piece

All measurements in mm.

Planning example (air recirculation) — Direct installation

VL414 with AR 410 110 remote fan unit

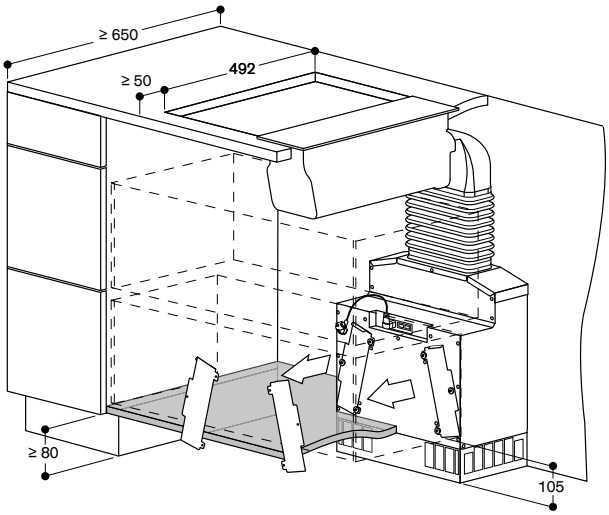
Good to know

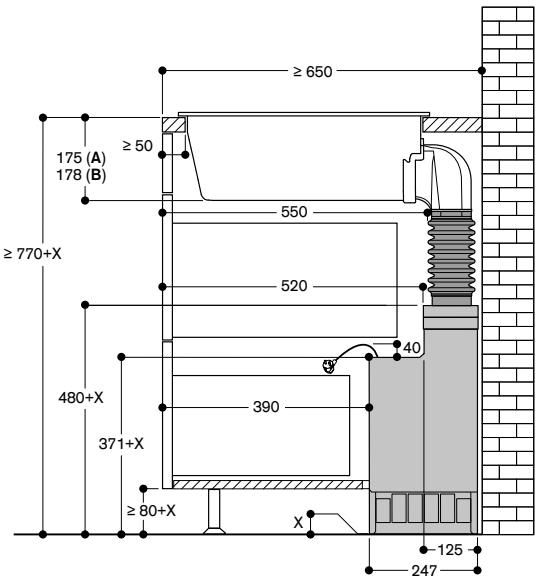
— Wall installation, worktop depth 65 cm
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement. Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 410 040 (flexibel connecting piece)

Order as set (appliances and accessories):
SET1VL4711 with Stainless steel knob
SET1VL4721 with Black knob





A: Surface mounting
B: Flush mounting (only VL 414)

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

Planning example (air recirculation) — Direct installation

VL414 with AR 413 122 remote fan unit

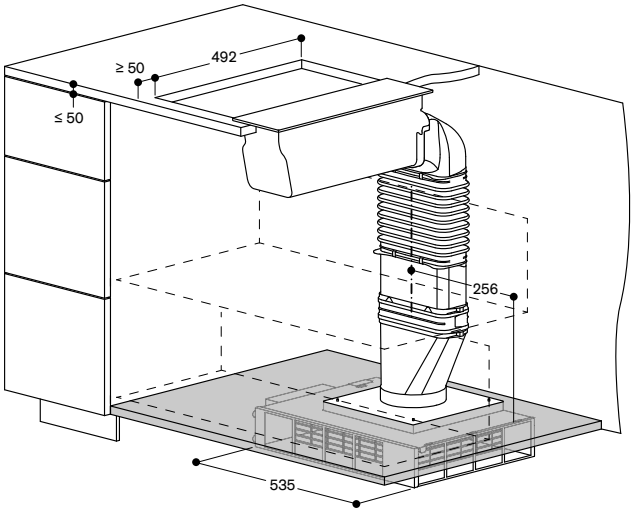
Good to know

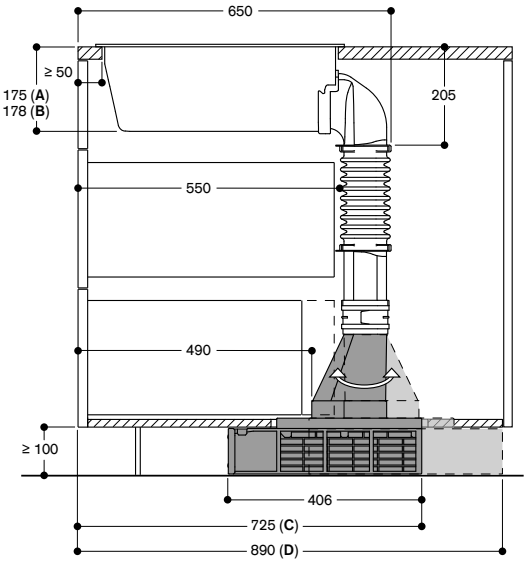
— Wall or island installation.
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
— The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 413 122 (remote fan unit air recirculation)
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 857 015 (flat duct 50 cm)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 041 (flat duct adapter round)
— 1 x AD 990 091 (adhesive tape)

Order as set (appliances and accessories):
SET1VL4712 with Stainless steel knob
SET1VL4722 with Black knob





A: Surface mounting
B: Flush mounting (only VL 414)
C: Filter access from the front
Connecting piece flat/round towards the front
D: Filter access from the back
Connecting piece flat/round towards the back

Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

All measurements in mm.

Recommended configurations for the Vario downdraft ventilation 400 series

Planning example (air extraction) — Direct installation

VL414 with extraction remote fan unit — Cellar installation

Combination with AR 403 122 / AR 400 142 / AR 401 142

List of components

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 857 015 (flat duct 50 cm)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 041 (flat duct adapter round)
— 1 x AR 403 122 or AR 400 142 or AR 401 142 (remote fan unit air extraction)

Planning example (air extraction) — Direct installation — Metal

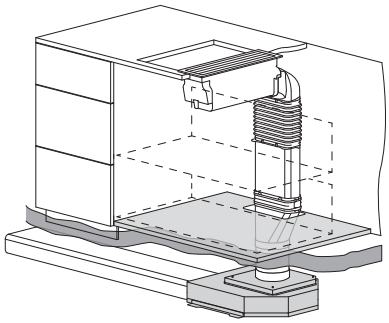
VL 414 with AR 403 122 remote fan unit

Island installation, connection from the right side. Connection also possible to the left side, please be aware that the measures will be different.

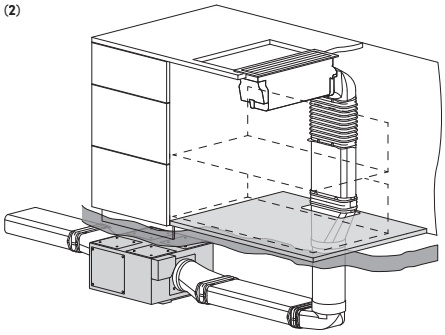
List of components

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 403 122 (remote fan unit air extraction)
— 1 x AD 858 010 (flat duct flex pipe, metal, DN 150)
— 1 x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
— 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminum)

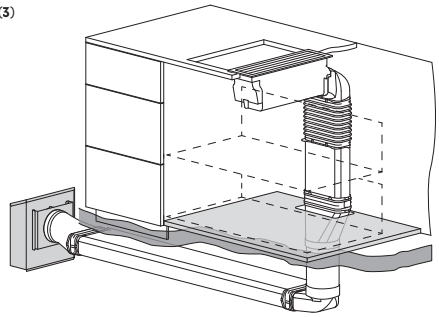
(1)

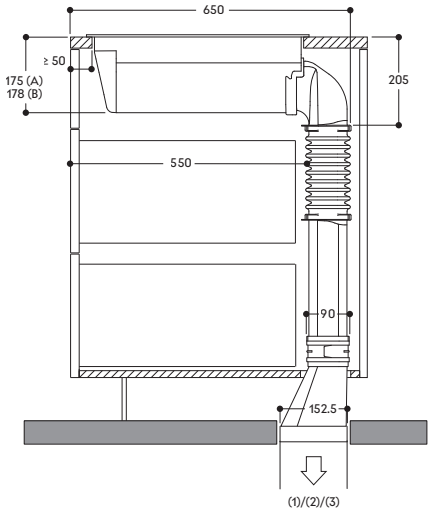


(2)



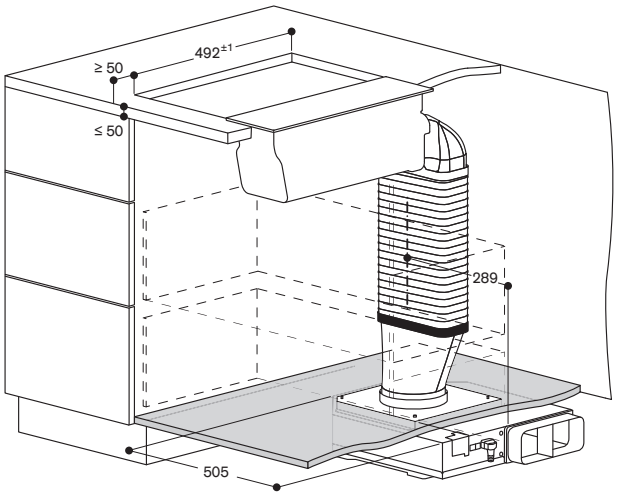
(3)

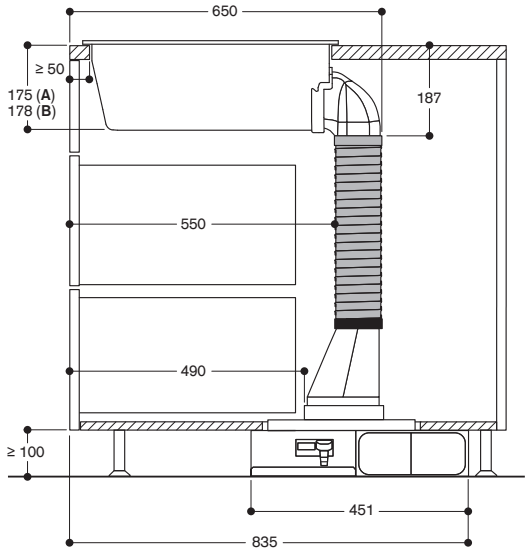




Extraction mode with remote fan unit
1 : AR 403
2 : AR 400
3 : AR 401

A: Surface mounting
B : Flush mounting





A: Surface mounting
B: Flush mounting (only VL414)

All measurements in mm.

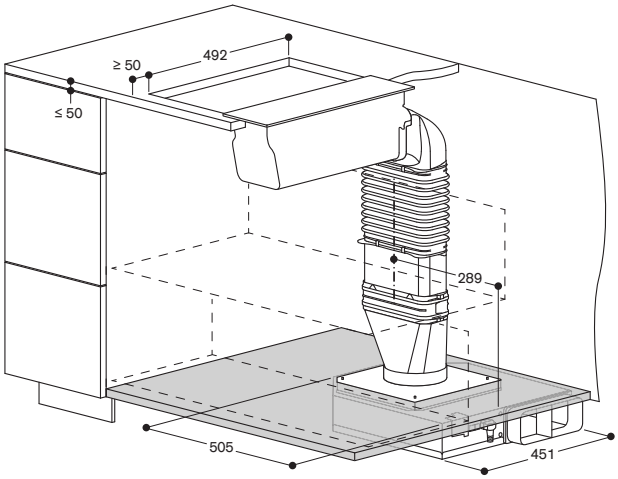
Planning example (air extraction) — Direct installation

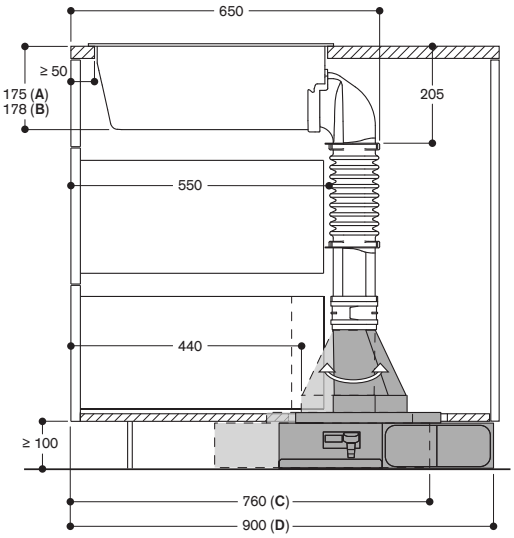
VL 414 with AR 403 122 remote fan unit

Island installation, connection to the right or the left side.

List of components

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 403 122 (remote fan unit air extraction)
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 857 015 (flat duct 50 cm)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 041 (flat duct adapter round)
— 1 x AD 990 091 (adhesive tape)





A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

Planning example (air recirculation) — with extension

VL 414 with AR 410 110 remote fan unit

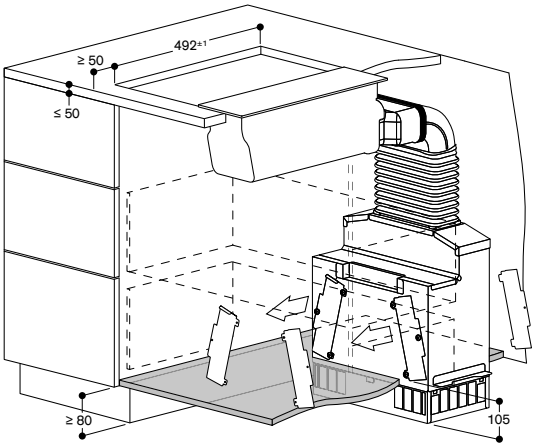
Good to know

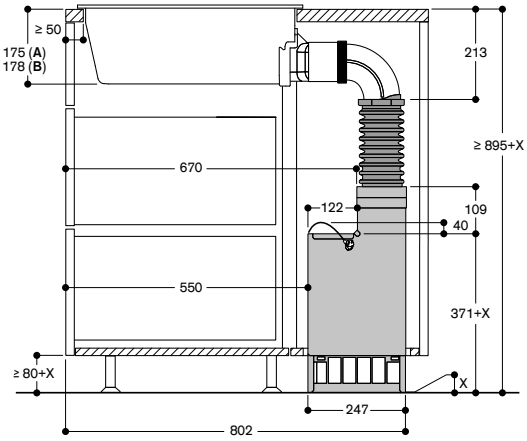
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
— Please note, this installation is also possible with Gaggenau plastic ducts

List of components — Metal

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 851 041 (connection piece for extension)
— 1 x AD 854 000 (flat duct connecting piece, metal)
— 1 x AD 854 030 (flat duct bend 90° vertical, metal)
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories):
SET3VL4511 with Stainless steel knob
SET3VL4521 with Black knob





A: Surface mounting
B: Flush mounting (only VL 414)

Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

List of components — Plastic

— 1 x VL 414 115 Vario downdraft ventilation
— 1 x CKV 410 010 Stainless steel knob or 1 x CKV 410 000 Black knob
— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 851 041 (connection piece for extension)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 030 (flat duct bend 90° vertical)
— 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories):
SET2VL4711 with Stainless steel knob
SET2VL4721 with Black knob

All measurements in mm.



Vario downdraft ventilation 200 series
VL 200

VL 200 120
Black aluminium control panel.
Width 15 cm.
Air extraction / Air recirculation.
Motorless.



In combination with remote fan units
AR 400 142 Air extraction
AR 401 142
AR 403 122
AR 413 122 Air recirculation
AR 410 110

Installation accessories

AD 410 040
Flexibel connecting piece for VL 200.
DN 150 flat.

AD 851 041
Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop.

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Special accessories

LS 041 001
Ventilation moulding for VL 200 next to gas appliance.
Stainless steel.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Can be combined with the cooktops of the Vario 200 series to a harmonic unity.
- Highly efficient ventilation system at the cooktop integrated in the worktop.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Minimal planning and easy installation.
- Low-noise system with the motor AR 410 110.
- Air extraction or air recirculation system.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.3 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 56 dB / max. 71 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m.
Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

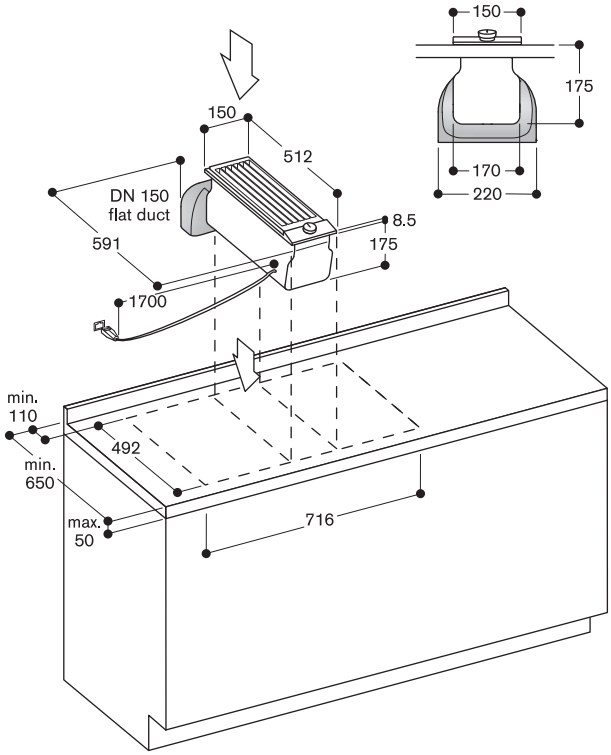
For each VL one remote fan unit is recommended.
Maximum cooktop width between 2 VL: 80 cm.
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.

Air recirculation is not recommended in combination with Vario electric grill.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².
When installing a ventilation hood with air extraction mode and a chimneynvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

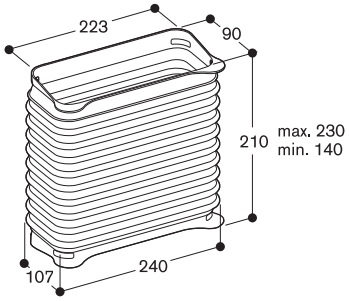
Please read additional planning notes on page 270–273.

Connection
Connecting cable 1.7 m between VL and remote fan unit.

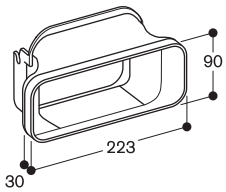
Installation of the downdraft ventilation; surface mounting



AD 410 040: Flexibel connecting piece for VL, DN 150 flat



AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop

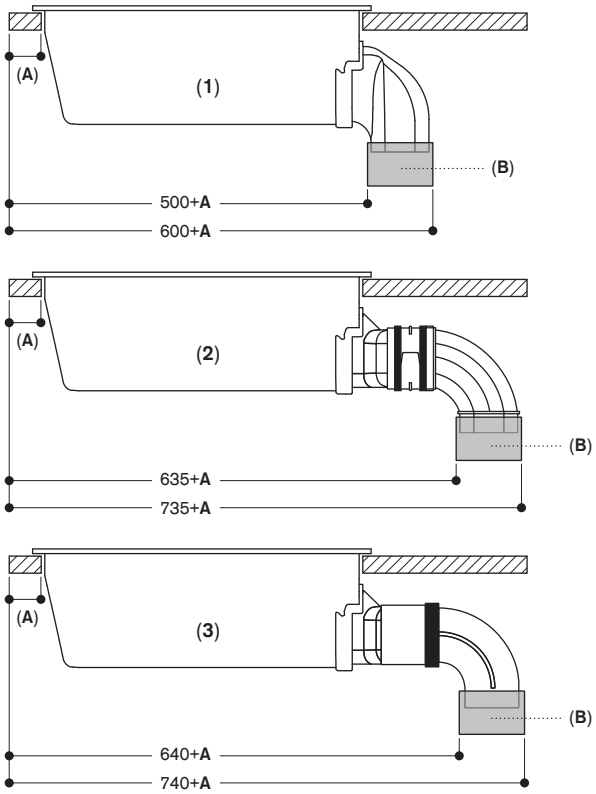


All measurements in mm.

Planning examples with the downdraft ventilation 200 series

Good to know — for correct planning and installation

— For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 1.7 m
— Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
— In case of Vario electric grill air recirculation is not recommended.
— With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



1: Direct installation
2: Installation with extension for extra deep worktop and plastic ducting:
– AD 851 041 (Connecting piece for extension)
– AD 857 040 (Flat duct connecting piece, plastic)
– AD 857 030 (Flat duct bend 90° vertical, plastic)
3: Installation with extension for extra deep worktop and metal ducting:
– AD 851 041 (Connecting piece for extension)
– AD 854 000 (Flat duct connecting piece, metal)
– AD 854 030 (Flat duct bend 90° vertical, metal)

A: ≥ 50mm
B: Connecting piece

All measurements in mm.

Planning example 1 (air recirculation)

VL 200 with AR 410 110 remote fan unit

Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

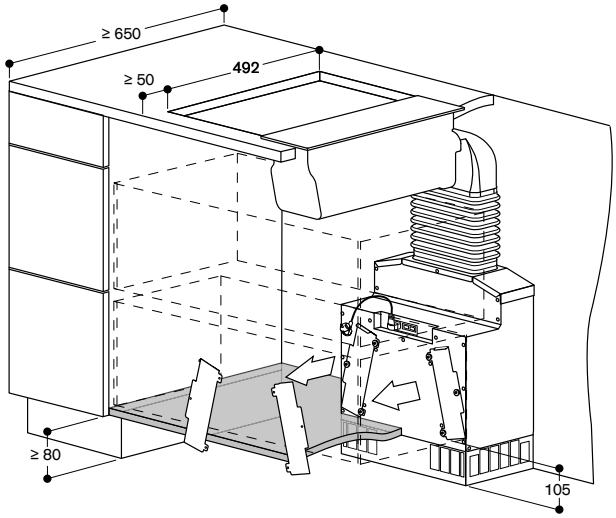
Good to know

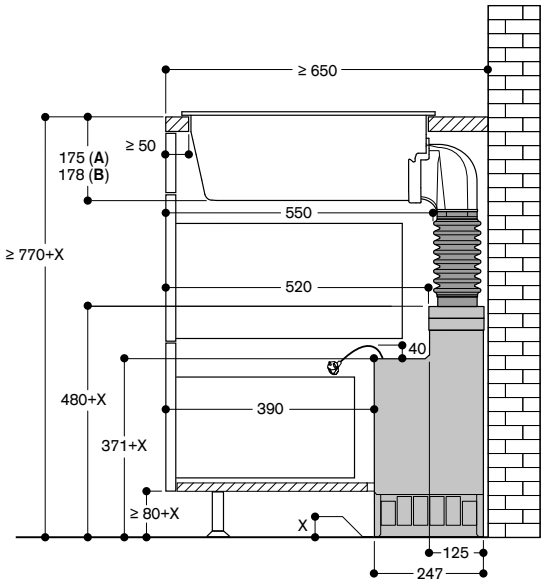
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
— Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components

— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 410 040 (flexibel connecting piece)

Order as set (appliances and accessories): **SET1VL2301**





A: Surface mounting
B: Flush mounting (only VL 414)

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²K)

All measurements in mm.

Planning examples with the downdraft ventilation 200 series

Planning example 2 (air recirculation)

VL 200 with AR 413 122 remote fan unit

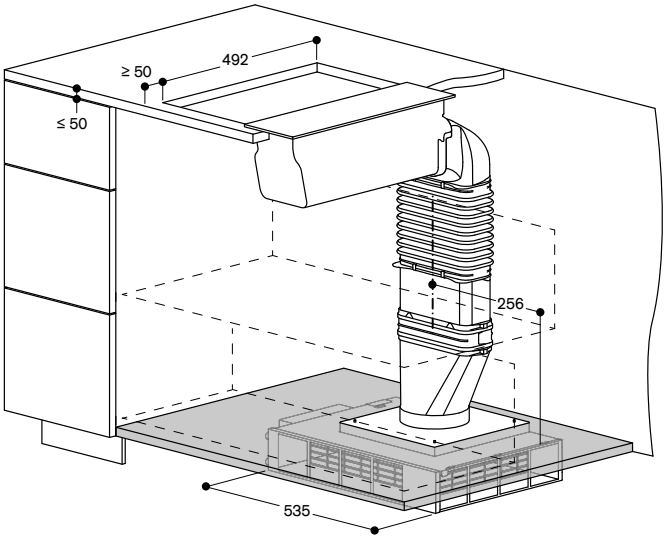
Good to know

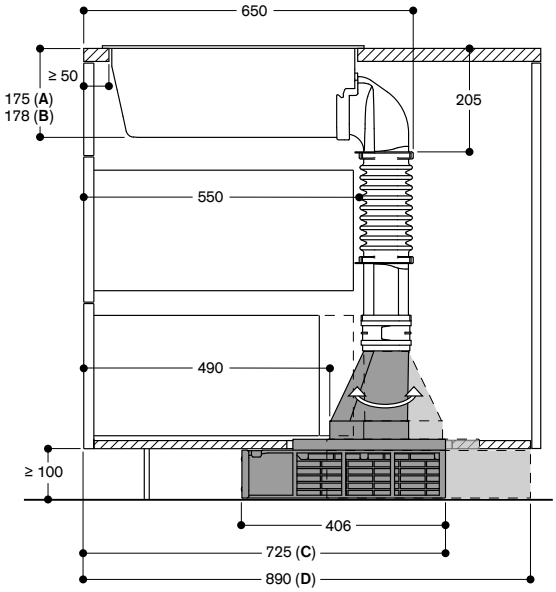
— Wall or island installation.
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
— The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).

List of components

— 1 x AR 413 122 (remote fan unit air recirculation)
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 857 015 (flat duct 50 cm)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 041 (flat duct adapter round)
— 1 x AD 990 091 (adhesive tape)

Order as set (appliances and accessories): **SET1VL2101**





A: Surface mounting
B: Flush mounting (only VL 414)
C: Filter access from the front
Connecting piece flat/round towards the front
D: Filter access from the back
Connecting piece flat/round towards the back

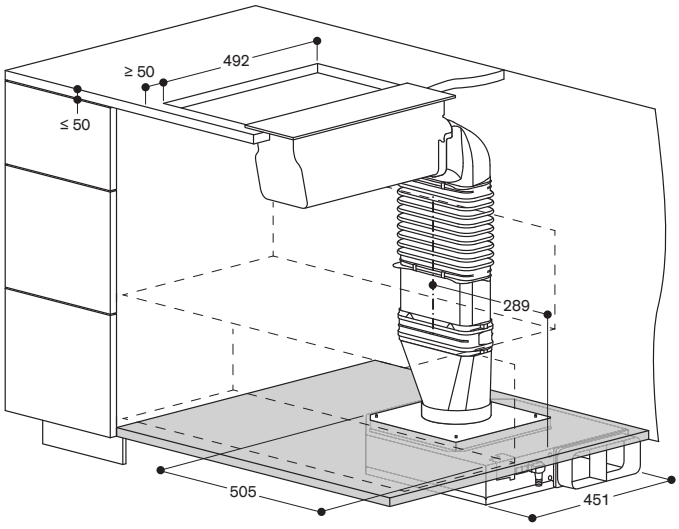
Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

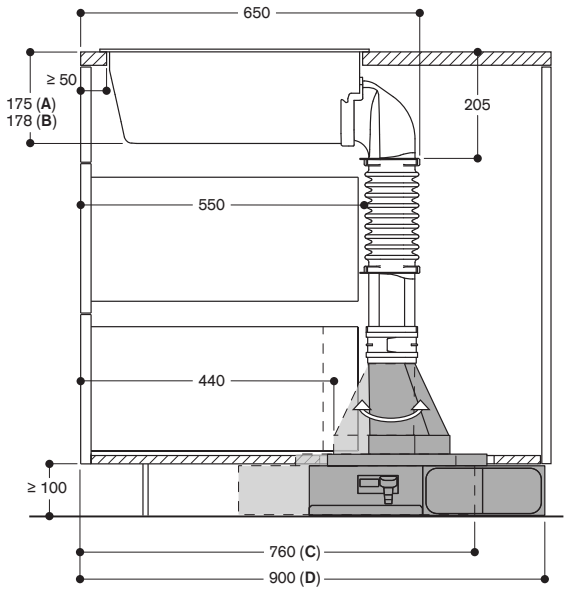
Planning example 3 (air extraction)

VL 200 with AR 403 122 remote fan unit

List of accessories

— 1 x AR 403 122 (remote fan unit air extraction)
— 1 x AD 410 040 (flat flexible connecting piece)
— 1 x AD 857 015 (flat duct 50 cm)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 041 (flat duct adapter round)
— 1 x AD 990 091 (adhesive tape)





A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

All measurements in mm.

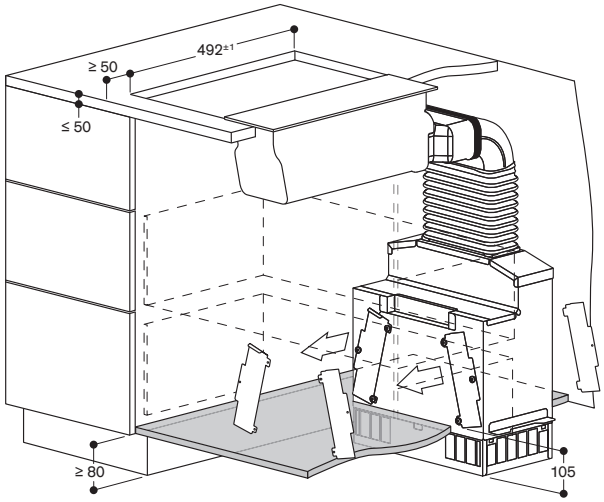
Planning example 4 (air recirculation) — Metal

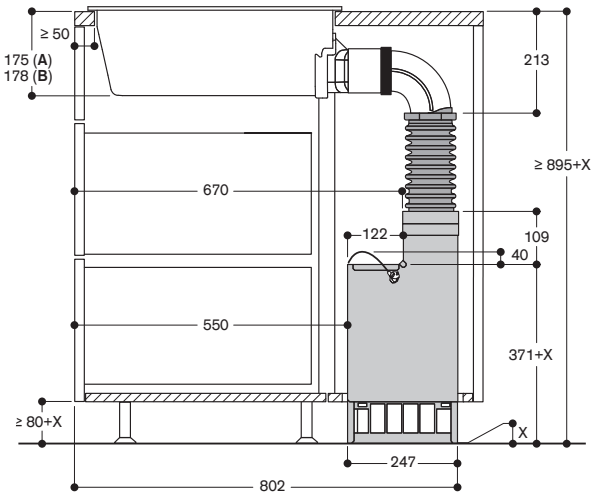
VL 200 with AR 410 110 remote fan unit
Island installation, access to the filter for replacement from the front or the back.

Good to know
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
— Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 cm²).
— Please note, this installation is also possible with Gaggenau plastic ducts

List of components
— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 851 041 (connection piece for extension with flat duct for extra deep worktop)
— 1 x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
— 1 x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
— 1 x AD 410 040 (flexibel connecting piece, DN 150 flat)
— 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): **SET1VL2303**





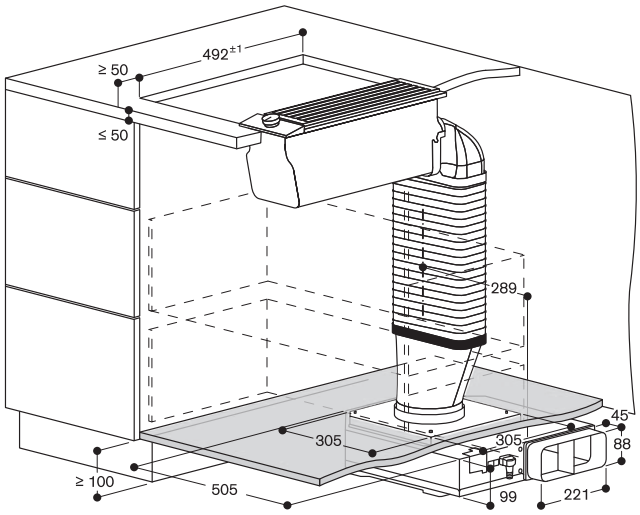
A: Surface mounting
B: Flush mounting (only VL 414)

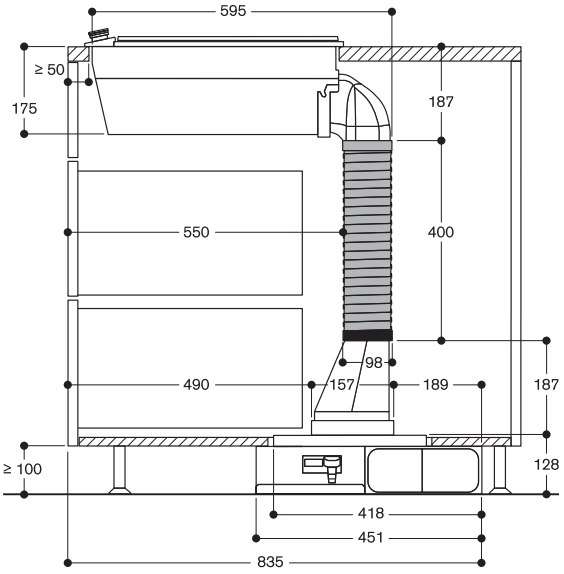
Not recommended for non-thermally insulated floor (U ≥ 0.5 W/m²K)

Planning example 5 (air extraction) — Metal

VL 200 with AR 403 122 remote fan unit
Island installation, connection from the right side.

List of accessories
— 1 x AR 403 122 (remote fan unit air extraction)
— 1 x AD 858 010 (flat duct flex pipe, metal, DN 150)
— 1 x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
— 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)





List of components — Plastic

— 1 x AR 410 110 (remote fan unit air recirculation)
— 1 x AD 851 041 (connection piece for extension)
— 1 x AD 857 040 (flat duct connecting piece)
— 1 x AD 857 030 (flat duct bend 90° vertical, metal)
— 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories): **SET2VL2701**

All measurements in mm.



Wall-mounted hood 400 series
AW 442

AW 442 120
Stainless steel.
Width 120 cm.
Air extraction / Air recirculation.
Motorless.
Chimney needs to be ordered separately.



In combination with remote fan units
AR 400 143 Air extraction
AR 400 142
AR 401 142

Necessary Installation accessories

AD 442 012
Stainless steel chimney for air extraction.
Length: 620 mm.

AD 442 022
Stainless steel chimney for air extraction.
Length: 860 mm.

AD 442 112
Stainless steel chimney for air recirculation.
Length: 620 mm.

AD 442 122
Stainless steel chimney for air recirculation.
Length: 860 mm.

AA 442 810
Air recirculation module inclusive 2 activated charcoal filters with highly efficient odour reduction.
For air recirculation.

Special accessories (order as spare parts):

Part No. 11049036
2 activated charcoal filters with highly efficient odour reduction. For air recirculation module AA 442 810.

Installation accessories for air ducting you will find at the pages 292-296.

Highlights
- Professional technology hood combined with classic Gaggenau design.
- Highly efficient extraction of cooking vapours due to large vapour collection area.
- Motorless, can be combined with Gaggenau BLDC remote fan units.
- Angled baffle filter with high grease absorption.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop.
- Air extraction or air recirculation system.
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals.

Output
Power levels depend on the remote fan unit.
Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1010 lx.
Easy mounting system for simple installation and alignment.

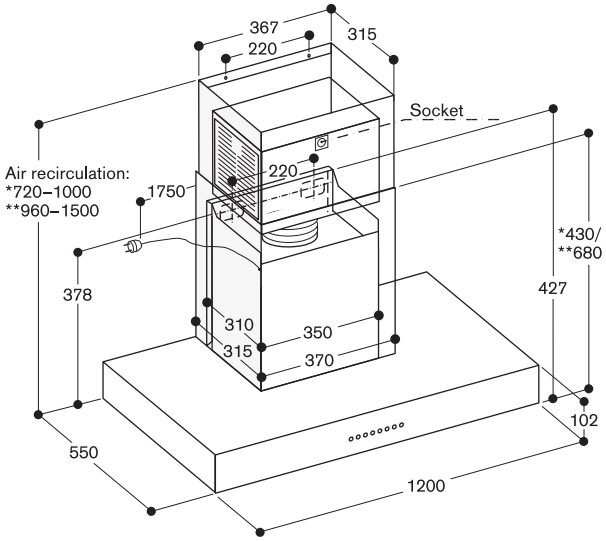
Consumption data
Consumption data is referred to a configuration AW 442 120 with the remote fan unit AR 400 143.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 48.1 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class B.
Grease filter efficiency class B
Sound level min. 47 dB / max. 64 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m.
Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

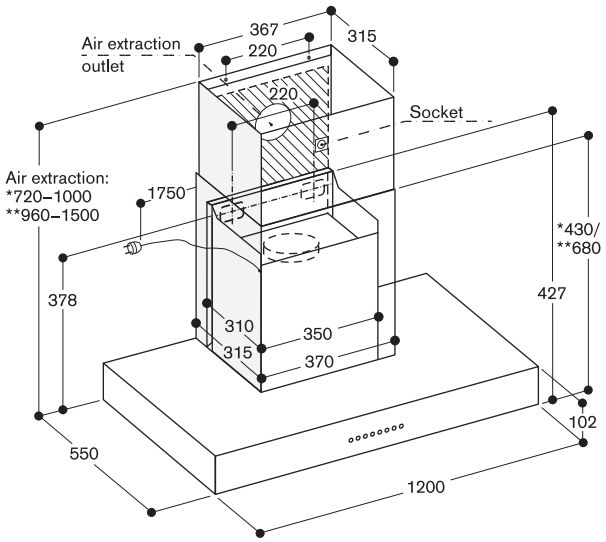
The two-part chimney must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Two chimney lengths are available depending on the height of the room.
The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AW 442.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.

Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 40 W
Connecting cable 1.8 m, pluggable.



* With air recirculation chimney AD 442 112, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 122, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 022, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

All measurements in mm.



Wall-mounted hood 200 series
AW 290

AW 290 110
Stainless steel look.
Width 90 cm.
Air extraction / Air recirculation.



Necessary Installation accessories

AA 290 800
Air recirculation module including activated charcoal filters with highly efficient odour reduction and allergen deactivation. Refreshable in the oven at 100°C up to 3 times.

Special accessories (order as spare parts):

Part No. 17005381
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 290 800.

Installation accessories for air ducting you will find at the pages 292-296.

Highlights
- Glass user interface with surrounding aluminum frame.
- Dimmable, neutral white LED light.
- Energy-saving, low-noise fan.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
396 / 946m³/h.
57 / 76 dB (A) re 1 pW.
Air recirculation:
406 / 888m³/h.
64 / 78 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Perforated sheet metal filter, dishwasher-safe.
Neutral white LED light (3500 K).
Light colour in different white tones (2700 - 5000 K) can be adjusted via Gaggenau Home Connect.
Illuminance 461lx continuously dimmable.
Lamp output 2 x 3 W.
Fan technology with highly efficient, brushless DC motor (BLDC).
Interval ventilation via Gaggenau Home Connect.
Grease filter and odour filter saturation indicator via Gaggenau Home Connect.

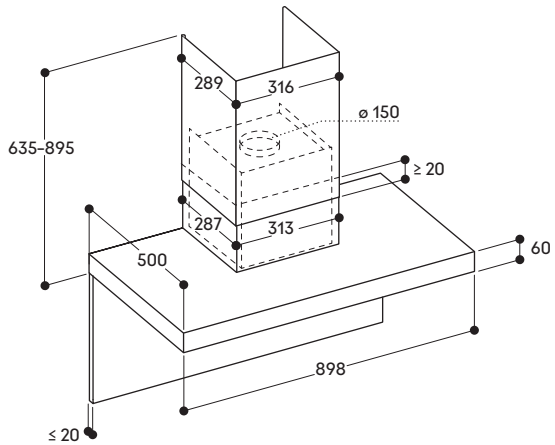
Selected digital services (Gaggenau Home Connect)
Cooktop-based ventilation control (with suitable cooktop).
Remote control and monitoring.
Software updates.
Remote diagnostics.

Please read additional information on Gaggenau Home Connect on page 403.

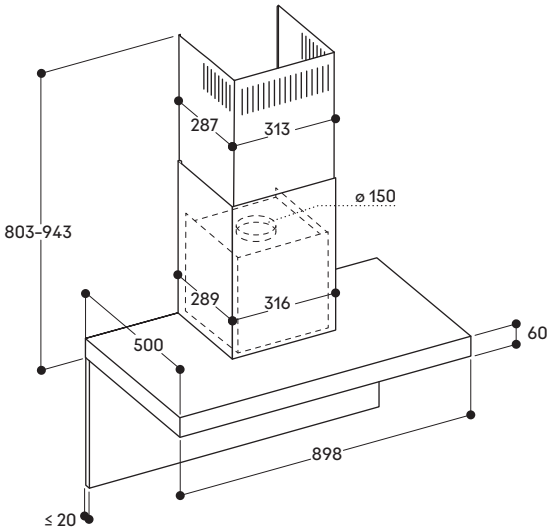
Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 34.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 43 dB / max. 57 dB normal mode.

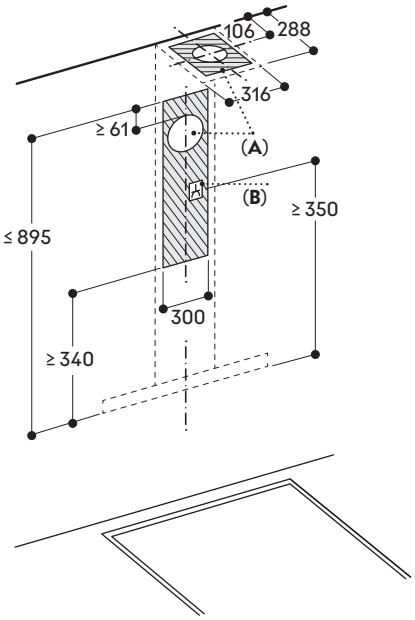
Planning notes
The equivalent ducting length to ensure good performance is Lmax 26 m. Please refer to the "General planning notes" for the calculation of the equivalent ducting length.
The package includes the two-part chimney. Total appliance height from 635 mm to 895 mm.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 55 cm. For Australia and New Zealand, clearance above electric appliances min. 60 cm.
For air recirculation an air recirculation module is required.
Air recirculation module with 1 odour filter and special recirculation chimney. Total appliance height from 803 mm to 943 mm.
Easy planning and installation of the air recirculation module in the hood.
Easy access to odour filters from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 240 W.
Connecting cable 1.3 m with plug.

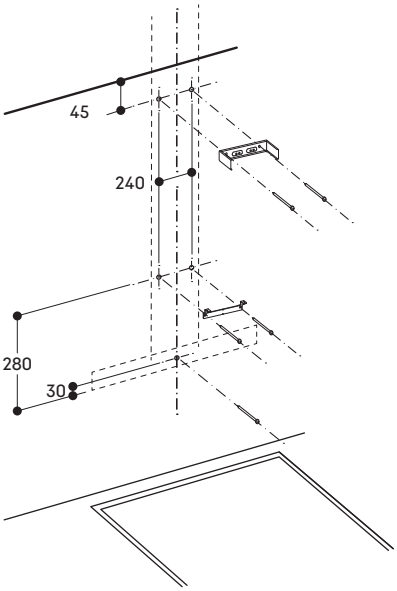


AW 290 with AA 290 800

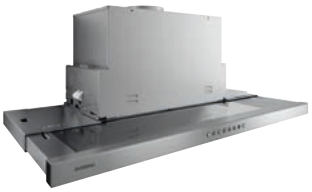




A: Exhaust air outlet D160
B : Accesssible electrical connection



All measurements in mm.



Flat kitchen hood 200 series
AF 210

AF 210 192
Stainless steel handle bar.
Width 90 cm.
Air extraction / Air recirculation.

AF 210 162
Width 60 cm.
Stainless steel handle bar.
Air extraction / Air recirculation.



Necessary Installation accessories

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with with highly efficient odour reduction and allergen deactivation.
For air recirculation.

Installation accessories

AA 210 460
Lowering frame for 60 cm flat kitchen hood.

AA 210 492
Lowering frame for 90 cm flat kitchen hood.

AA 210 491
Assembly kit for 90 cm upper cabinet. Can be combined with the 90 cm wide flat kitchen hood 200 series in combination with a 90 cm upper cabinet.
For left/right assembly in upper cabinets.
For assembly in the upper cabinet.
If the lowering frame AA 210 492 is used, the assembly kit is not needed.

Special accessories (order as spare parts):

Part No. 11034172
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 211 812.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Unobtrusive visor hood design thanks to integrated glass sheet in the steam screen.
- Especially quiet operation thanks to integrated sound insulation.
- Steam screen extends by touching the handle bar.
- Especially high air Output.
- Energy-saving, low-noise fan.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.
- Dimmable, neutral white LED light for ideal illumination of the cooktop.
- The patented lowering frame allows the visor hood to disappear completely into the upper cabinet.
- Air extraction or air recirculation system.
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.

Appliance width 90cm
Air extraction:
517 / 965 m³/h
57 / 71 dB(A) re 1 pW
Air recirculation:
506 / 876 m³/h
62 / 69 dB(A) re 1 pW

Appliance width 60cm
Air extraction:
515 / 953 m³/h
57 / 71 dB(A) re 1 pW
Air recirculation
497 / 885 m³/h
62 / 69 dB(A) re 1 pW

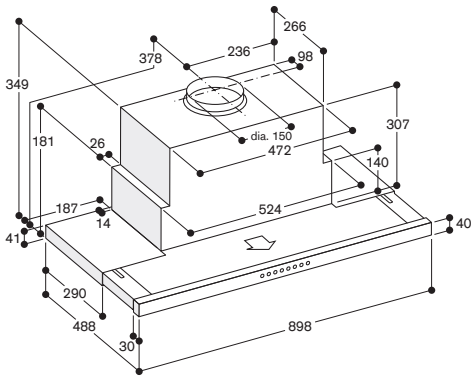
Features
Controls at front.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Stainless steel grease filter, dishwasher-safe.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 3 x 1.5W / 2 x 1.5W.
Illuminance 355 lx / 294 lx.
Light can be switched on separately.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
The fan is activated when the steam screen is extended.
Patented technology for extension of the steam screen.
Extendable steam screen 198 mm.
Airflow-optimised interior for efficient air circulation and ease of cleaning.
Patented easy mounting system for simple installation.
The package includes an one-way flap.

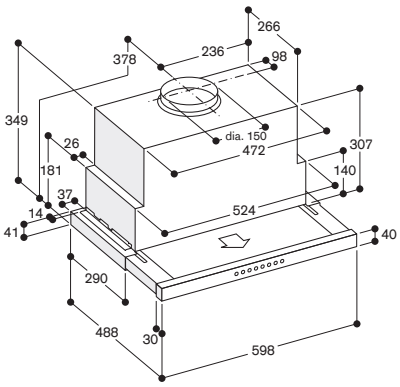
Consumption data
Consumption data is referred to AF 210 192 / 162.
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 41.4 / 40.3 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 41/42 dB / max. 57 dB normal mode.

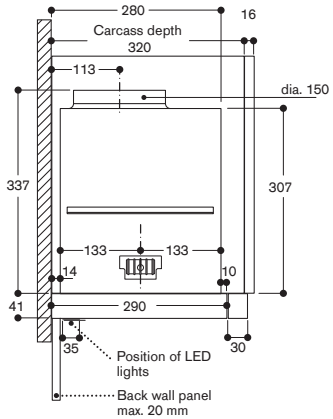
Planning notes
The equivalent ducting length to ensure good performance is Lmax 23 m. Please refer to the “General planning notes” for the calulation of the equivalent ducting length.

For air recirculation an external air recirculation module is required.
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
To be installed in an upper cabinet without base.
The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.
The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 43 cm. For Australia and New Zealand, clearance above electric appliances min. 60 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

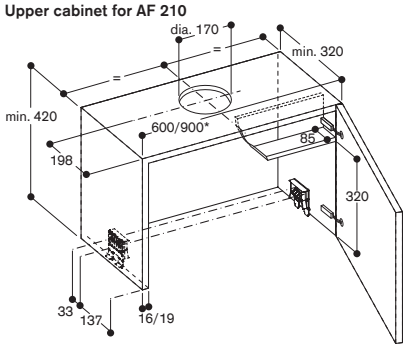
Connection
Total connected load 266/264 W
Connecting cable 1.8 m, pluggable.





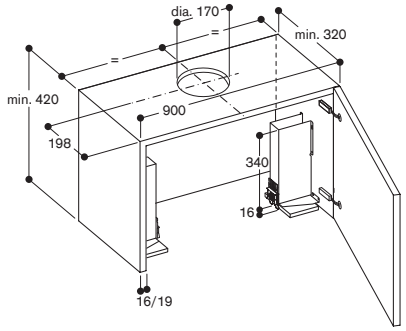


Upper cabinet for AF 210

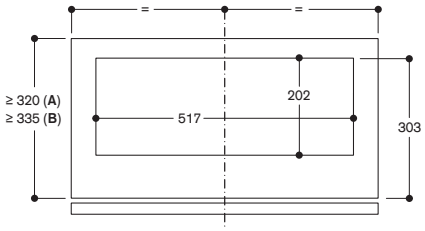


* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition

Upper cabinet for AF210 with assembly kit AA 210 491

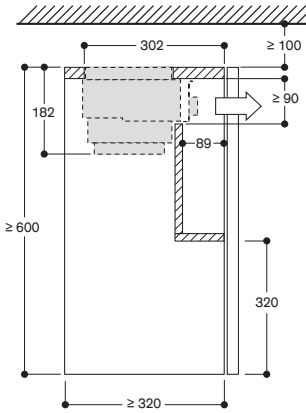


View of upper cabinet from above with AA 211 812

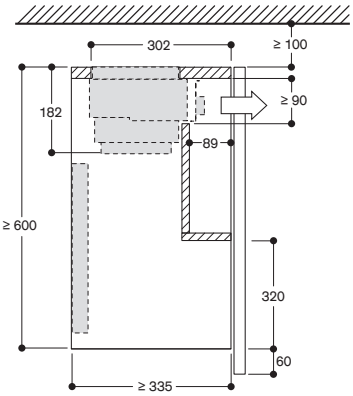


A: Appliance only
B: Appliance with lowering frame

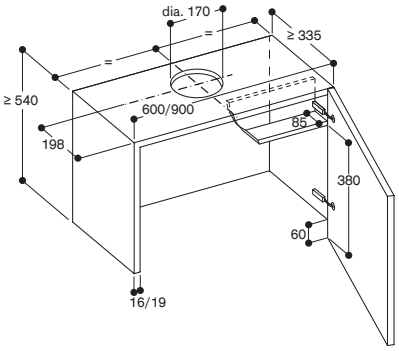
Cross-section of upper cabinet for AF210 with AA 211 812



Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame



Upper cabinet for AF 210 with lowering frame



All measurements in mm.



Canopy extractor 200 series
AC 200

AC 200 191
Stainless steel and glass.
Width 86 cm.
Air extraction / Air recirculation.

AC 200 161
Stainless steel and glass.
Width 52 cm.
Air extraction / Air recirculation.



Necessary Installation accessories

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation.

Special accessories

Part No. 11034172
1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation module AA 211 812.

Installation accessories for air ducting you will find at the pages 292–296.

Highlights
- Can be integrated invisibly in upper cabinet.
- Energy-saving, low-noise fan.
- Rim extraction with flat and easy-to-clean glass cover.
- Dimmable, neutral white LED light for ideal illumination of the cooktop.
- Air extraction or air recirculation system.
- Energy efficiency class A++.

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.

Appliance width 86 cm
Air extraction:
610 / 800 m³/h.
64 / 70 dB (A) re 1 pW.
Air recirculation:
540 / 790 m³/h.
72 / 77 dB (A) re 1 pW.

Appliance width 52 cm
Air extraction:
540 / 730 m³/h.
64 / 70 dB (A) re 1 pW.
Air recirculation:
530 / 690 m³/h.
72 / 77 dB (A) re 1 pW.

Features
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Metal grease filter, dishwasher-safe.
Glas filter cover.
Neutral white LED light (4000 K), dimmable.
Lamp output 2 x 1 W.
Illuminance 266 lx.
Fan technology with highly efficient, brushless DC motor (BLDC).

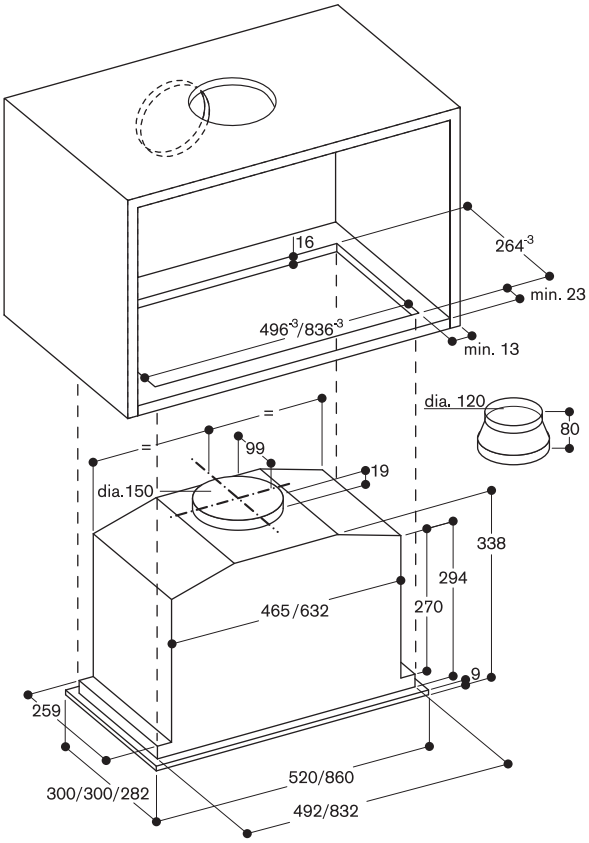
Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 31.4/29.6 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class A.
Grease filter efficiency class D.
Sound level min. 41/44 dB / max. 64/64 dB normal mode.

Planning notes
The equivalent ducting length to ensure good performance is Lmax 19 m. Please refer to the "General planning notes" for the calulation of the equivalent ducting length.

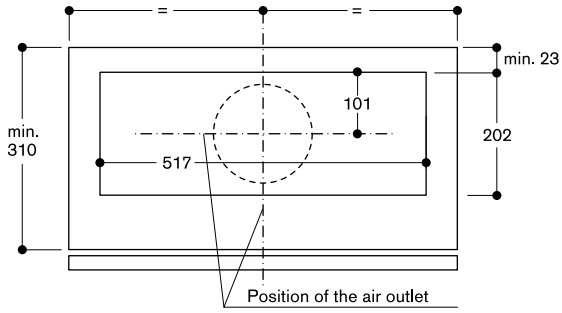
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the filter drawer.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
Can be integrated invisibly in upper cabinet.

Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended).
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 50 cm. For Australia and New Zealand, clearance above electric appliances min. 60cm.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

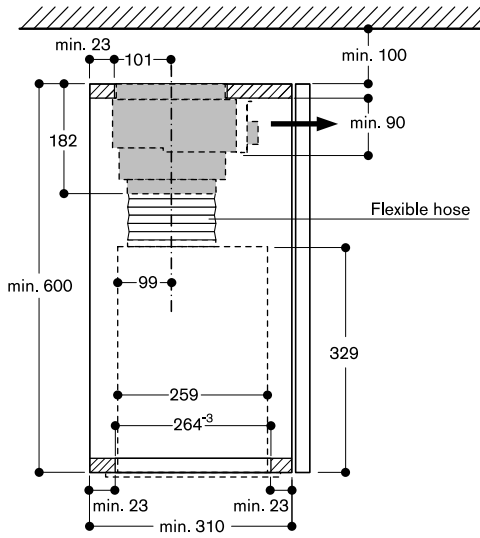
Connection
Total connected load 172 W
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



Cross-section of upper cabinet with AC 200 and AA 211 812



All measurements in mm.



Remote fan unit
AR 400

AR 400 142
Metal housing.
Max. air output 880 m³/h.
Air extraction.
Inside installation.

Installation accessories for air ducting you will find at the pages 292–296.

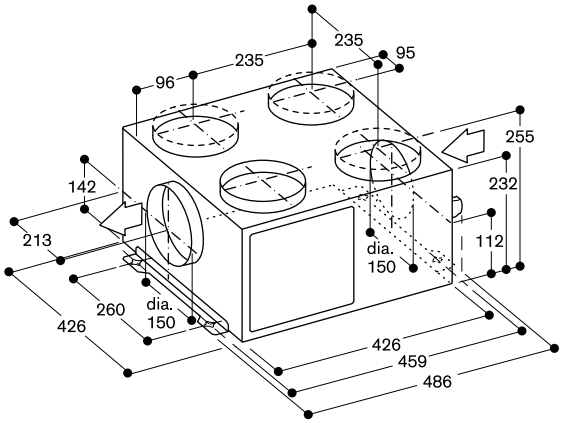
Highlights
— Powerful remote fan unit to combine with motorless appliances.
— Efficient BLDC technology.

Output
Air output according to EN 61591.
max. 880 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round, 4 x DN 150 round.
Pipe connection pieces on output side: 1x DN 150 round.
Spare cover for closing air intake.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Installation in a separate room allows for a reduced noise level in the kitchen.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 240 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.



All measurements in mm.



Remote fan unit
AR 400

AR 400 143
Metal housing.
Max. air output 1065 m³/h.
Air extraction
Installation in the chimney of AW 442.

Installation accessories for air ducting you will find at the pages 292-296.

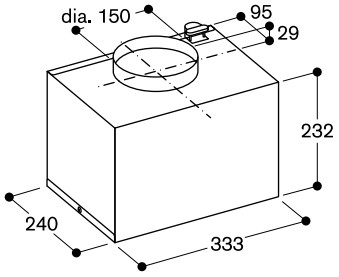
Highlights
- Powerful remote fan unit to combine with motorless appliances.
- Efficient BLDC technology.
- Compact and space-saving due to the installation in the duct cover of AW 442 wall hood.

Output
Air output according to EN 61591.
max. 1065 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection pieces on output side: 1x DN 150 round.

Planning notes
Remote fan unit in combination with the motorless AW 442.
Connection to the respective appliances via network cable.
Installation in the chimney of AW 442.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 230 W.
Connecting and network cable included in delivery.



All measurements in mm.



Remote fan unit
AR 401

AR 401 142
Stainless steel.
Max. air output 1200 m³/h.
Air extraction.
Outside wall mounting.

Installation accessories

AD 702 052
Telescopic wall-duct.
Connection piece DN 200 round.

Installation accessories for air ducting you will find at the pages 292-296.

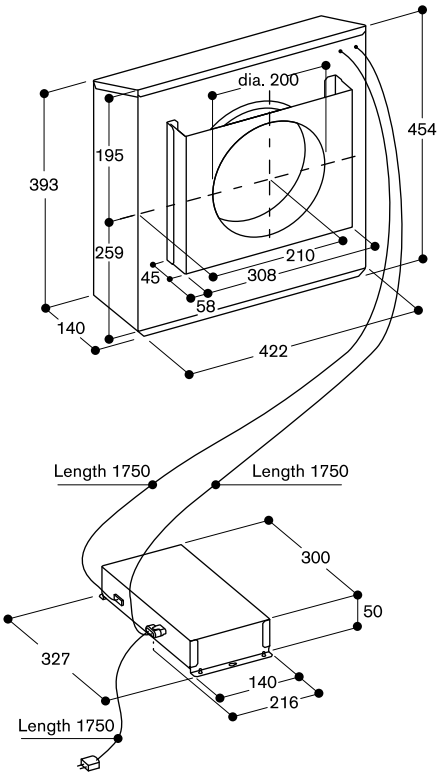
Highlights
— Powerful remote fan unit to combine with motorless appliances.
— Efficient BLDC technology.

Output
Air output according to EN 61591.
max. 1200 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

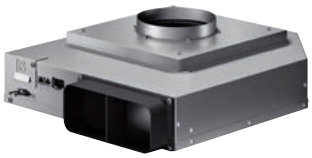
Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Stainless steel housing.
Pipe connection pieces on intake side: 1x DN 200 round.
Retaining bracket for installation on an outside wall enclosed.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in an exterior area allows for a reduced noise level in the kitchen
Installation on an outside wall.
Control box must be installed indoors.
Acceptable temperature range for installation of the control box: -25 to 60 °C.
Distance for free air space from ground (or other object) to center of the pipe: min 60 cm.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.



All measurements in mm.



Remote fan unit
AR 403

AR 403 122
Metal housing.
Max. air output 965 m³/h.
Air extraction.
Plinth installation.

Installation accessories for air ducting you will find at the pages 292-296.

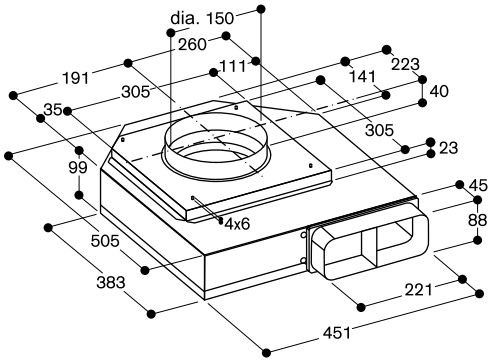
Highlights
- Powerful remote fan unit to combine with motorless appliances.
- Efficient BLDC technology.
- Compact and space-saving installation in a 10 cm high plinth.

Output
Air output according to EN 61591.
max. 965 m³/h.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the motorless appliances.

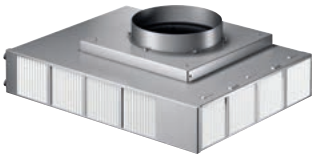
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round.
Pipe connection pieces on output side: 1x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



All measurements in mm.



Remote fan unit
AR 413

AR 413 122
Metal housing.
Max. air output 900 m³/h.
Air recirculation.
Plinth installation.

Installation accessories

AA 010 410
Air exhaust grille air recirculation.
Stainless steel-coloured, 90 cm, including installation fittings, height adjustable.

Special accessories (order as spare parts):

Part No. 11058748
2 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Installation accessories for air ducting you will find at the pages 292-296.

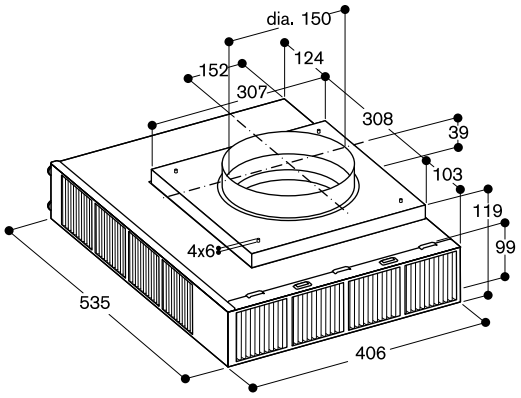
Highlights
- Powerful remote fan unit to combine with motorless appliances.
- Efficient BLDC technology.
- Compact and space-saving installation in a 10 cm high plinth.

Output
Air output according to EN 61591.
max. 900 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

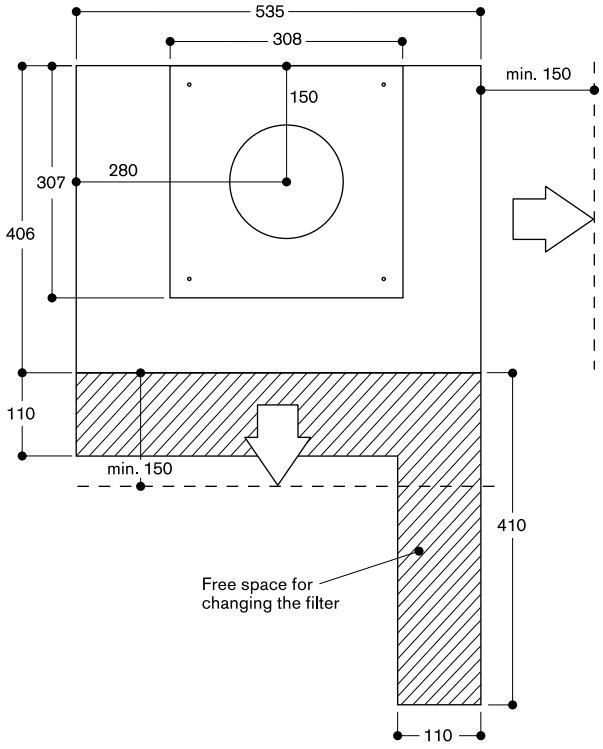
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed ex factory.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
Filter replacement interval:
1 year depending on cooking frequency.

Planning notes
Remote fan unit in combination with motorless appliances.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years depending on cooking frequency.
It must be possible to remove the plinth to replace the filter.
Recommended minimum gap between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



View from above



All measurements in mm.



Remote fan unit
AR 410

AR 410 110
Metal housing.
Max. air output 675 m³/h.
Air recirculation.
Installation in the cupboard.

Special accessories

AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm, including installation fittings, height adjustable.

Special accessories (order as spare parts):

Part No. 11058753
2 activated charcoal filters with highly efficient odour reduction and allergen deactivation.

Part No. 11028160
2 regenerable activated charcoal filters with highly efficient odour reduction.
Extended change intervall of the activated charcoal filter: regenerable up to 30 times.
Regenerable in the oven at 200 °C.
For air recirculation.

Installation accessories for air ducting you will find at the pages 292–296.

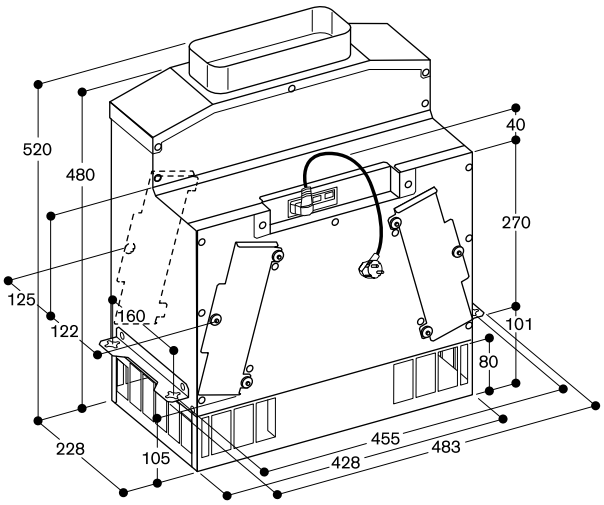
Highlights
- Powerful remote fan unit to combine with Vario downdraft ventilation and table ventilation AL 400 122.
- Efficient BLDC technology.
- Particularly quiet due to patented noise insulation.
- Compact, space-saving installation in the cabinet for Vario downdraft ventilation.

Output
Air output according to EN 61591.
max. 675 m³/h.
Sound power depending on built-in situation.
Power levels depend on the motorless appliances.

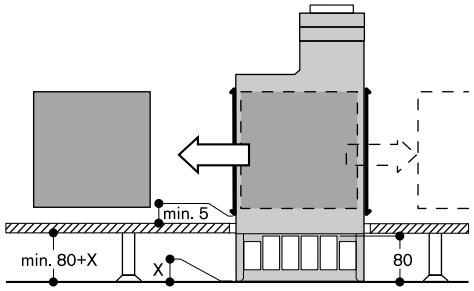
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side: 1 x DN 150 flat duct.
Retaining bracket for installation at the furniture base enclosed.
2 activated charcoal filters enclosed ex factory.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
Filter replacement interval: 1 year depending on cooking frequency.
2 regenerable activated charcoal filters in option.

Planning notes
Remote fan unit to combine with Vario downdraft ventilation and table ventilation 400 series AL 400 122.
Connection to the respective appliances via network cable.
Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor.
To replace the filter the remote fan unit must be accessible.
The activated charcoal filter exchange is possible from both sides.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



Filter exchange

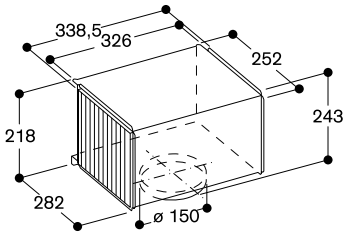


All measurements in mm.

Accessories and special accessories for ventilation appliances

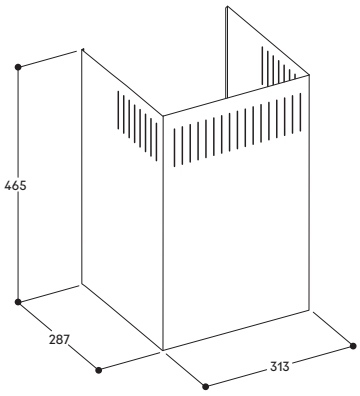
AA 442 810
Air recirculation module inclusive 2 activated charcoal filters with highly efficient odour reduction.
For air recirculation.
Can be combined with island and wall-mounted hood AW 442.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
For installation on the inner chimney.
Consisting of filter bracket, 2 activated charcoal filters, flexible hose and 2 hose clamps.





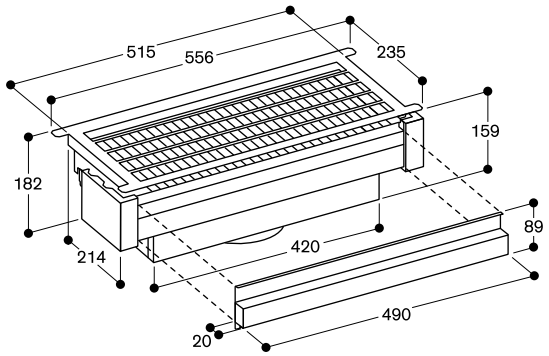
AA 290 800
Air recirculation module including odour filter with highly efficient odour reduction and allergen deactivation.
Combinable with wall-mounted hood AW 290 110.
Consisting of 1 odour filter, diffusor, flexible hose, 2 hose clamps, 1 special chimney and mounting material.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
The lifetime can be extended up to 4 times by refreshing the filter in the oven (for 3 hours at 100°C).
Easy access to odour filter from below.





AA 211 812
Patented air recirculation module including 1 activated charcoal filter with highly efficient odour reduction and allergen deactivation.
For air recirculation.
Can be combined with flat kitchen hood series 200/canopy extractor 200 series.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Connecting pipe DN 150 round.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.





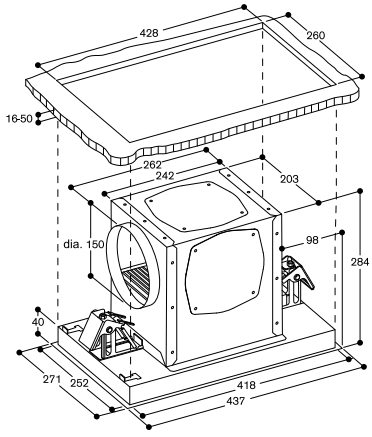
Removable filter panel

AA 010 811
Stainless steel.

AA 012 811
White.

For air recirculation.
Can be combined with ceiling ventilation AC 250.
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.
Connecting pipe DN 150 round
Pipe connection at the front, side or top.
Recommended minimum gap between filter openings and wall: 100 cm.





All measurements in mm.

AA 200 880
Combinable with the table ventilation AL 200 180.

AA 200 890
Combinable with the table ventilation AL 200 190.

Recirculation module including activated charcoals filters with highly efficient odour reduction and allergen deactivation.
Easily removal from the top of the table ventilation
Highly efficient odour reduction for cooking applications with complex odour molecules (e.g. fish and seafood).
The filter retains an extremely high amount of airborne pollen and deactivates allergens, which are retained by the filter.



AA 200 882
Combinable with the table ventilation AL 200 180.

AA 200 892
Combinable with the table ventilation AL 200 190.

Regenerable air recirculation module including activated charcoal filters.
Easily removal from the top of the table ventilation for regenerating.
Regenerable in the oven at 200°C.
Extended change interval of the activated charcoal filter: regenerable up to 30 times.



AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

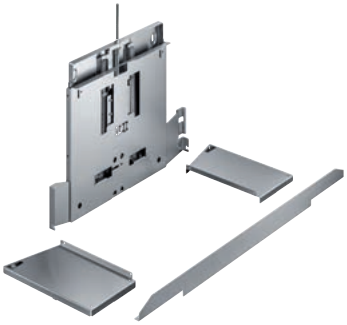
LS 041 001
Ventilation moulding for VL 200 next to gas appliance.

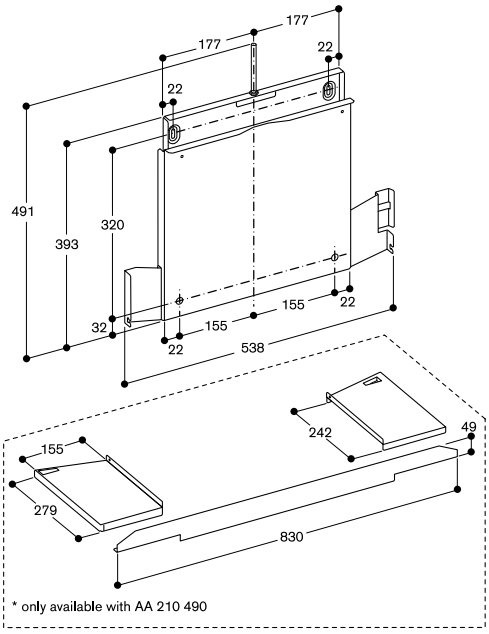


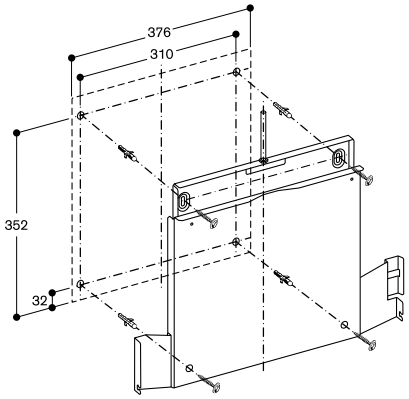
AA 210 492
Lowering frame for 90 cm flat kitchen hood.

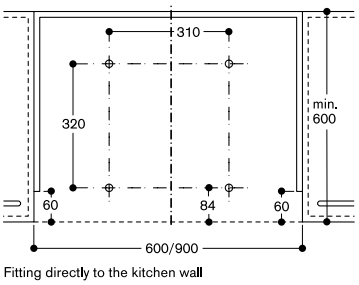
AA 210 460
Lowering frame for 60 cm flat kitchen hood.

Can be combined with flat kitchen hood series 200.
The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet.
For assembly directly on the kitchen wall or reinforced upper cabinet.
For assembly in the upper cabinet.
The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.
In combination with a back wall panel >5 mm the lowering frame needs to be lined and the cavity depths must be adapted accordingly.









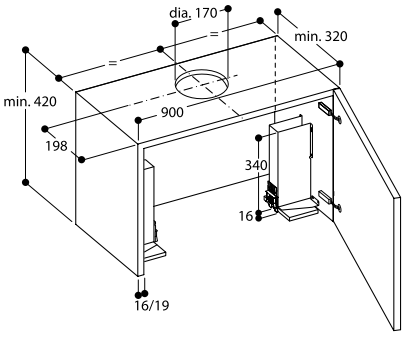
All measurements in mm.

Accessories and special accessories for ventilation appliances

AA 210 491
Assembly kit for 90 cm upper cabinet.

Can be combined with the 90 cm wide flat kitchen hoods 200 series.
Flat kitchen hood of 200 series
For left/right assembly in upper cabinets.
For assembly in the upper cabinet.
If the lowering frame AA 210 492 is used, the assembly kit is not needed

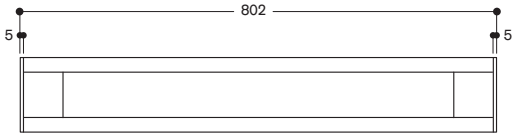




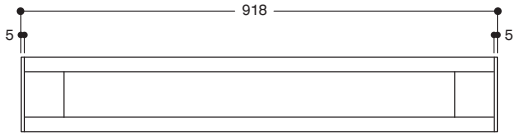
AA 200 900
Kit for surface mounted installation AL 200.
Including 2 trims, each 5 mm width.
For the 80 cm and 90 cm variant.
Gaggenau Black.



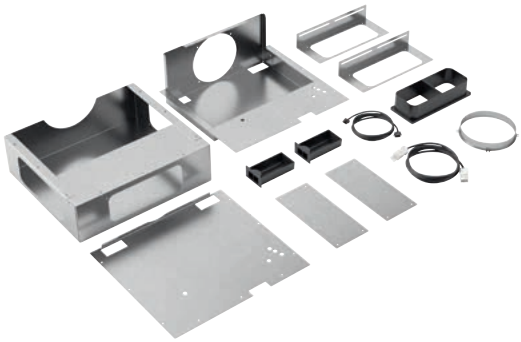
AL 200 in combination with induction cooktop in 2 separate cut-outs
View from above

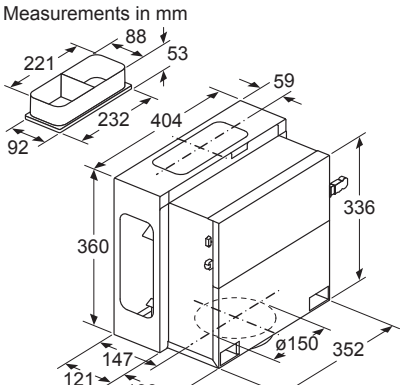


AL 200 in combination with induction cooktop in 2 separate cut-outs
View from above



AA 200 910
Installation kit for fan unit at a distance (3m maximum).
Combinable with the table ventilation AL 200.

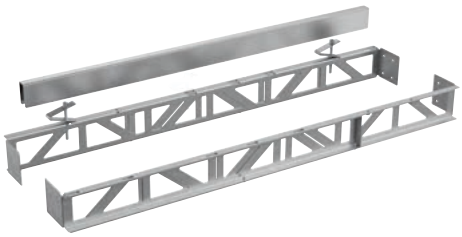


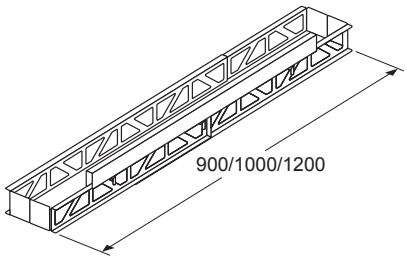


VA 200 080
Combinable with the table ventilation AL 200 180.

VA 200 090
Combinable with the table ventilation AL 200 190.

Installation kit for installation in a single worktop cut-out.
Consists of a connection strip and furniture supports that ensure cabinet stability.
Adjustable for cabinet widths from 90 cm, 100 cm, 120 cm.



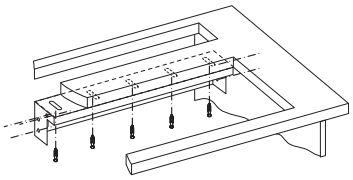


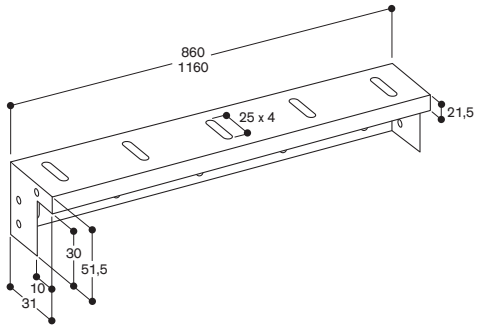
All measurements in mm.

AA 409 401
Furniture support for table ventilation AL 400.
90 cm.
Can be combined with table ventilation AL 400.
Recommended as bearer for the worktop, instead of a cabinet frame.

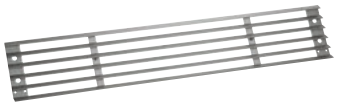
AA 409 431
Furniture support for table ventilation AL 400.
120 cm.
Can be combined with table ventilation AL 400.
Recommended as bearer for the worktop, instead of a cabinet frame.



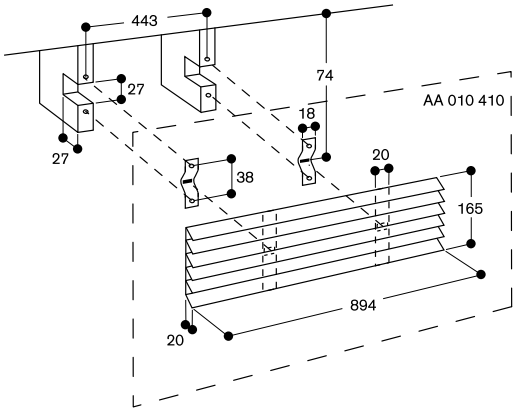




AA 010 410
Air exhaust grille air recirculation.
Stainless steel-coloured, 90 cm, including installation fittings, height adjustable.



AA 010 410 air exhaust grille



All measurements in mm.

Installation accessories for air ducting

Excellent performance thanks to optimal ducting and installation.
Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimises the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.
In Gaggenau's accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible. For straight ducting, the use of plastic or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

Where space limitations are a concern, the first choice is the Gaggenau flat duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.
A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

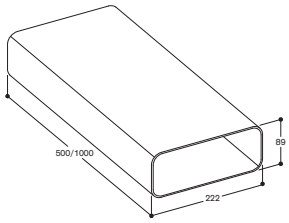
The installation in the floor.
We do not recommend installing ventilation ducting in the floor. If such an installation is considered, it must be approved by both the architect and the structural engineer. Accessibility to the ducting is crucial for maintenance, the lifecycle of the components, and for potential inspections of the entire installation.

The building regulations.
Please observe the local applicable building regulation when configurating ventilation solutions.
The plastic flat duct complies with the Needle Flame Test (according to IEC 60695-11-5), the V2 flammability class (according to UL94) and the B1 and B2 building material class (DIN 4102-1) depending on the parts.
The metal ducts are non-combustible and suitable for all combinations in countries with increased fire protection requirements.

AD 857 015
Flat duct.
Plastic, low flammability.
DN 150 flat.
Length 500 mm.

AD 857 010
Flat duct.
Plastic, low flammability.
DN 150 flat.
Length 1000 mm.

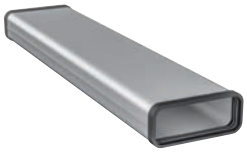


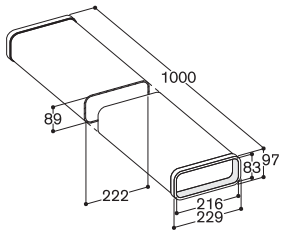


AD 854 010
Flat duct.
Metal.
DN 150 flat.
Length 1000 mm.

Features
Sealing is pre-assembled on each side.

Planning notes
Suitable for flat duct bends.
To connect 2 flat ducts, a flat duct connecting piece is required.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

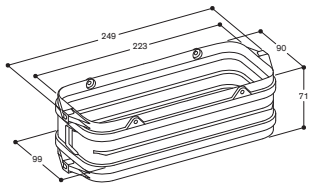




AD 857 040
Flat duct connecting piece.
Plastic, low flammability.
DN 150 flat.
Connector sleeve to connect other plastic flat ducts together.

Features
Integrated sealings for full airtightness without necessity for any adhesiv tape.
Easy-to-connect via time saving click mechanism.

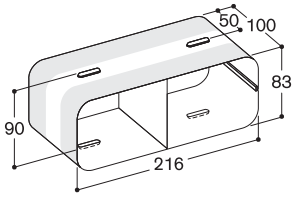




AD 854 040
Flat duct connecting piece.
Metal.
DN 150 flat.
To connect 2 flat ducts.

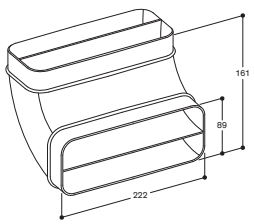
Planning notes
Suitable for flat duct and flat duct flex.





AD 857 030
Flat duct bend 90° vertical.
Plastic, low flammability.
DN 150 flat.

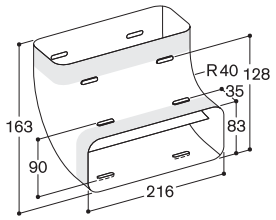




AD 854 030
Flat duct bend 90° vertical
Metal
DN 150 flat

Planning notes
Suitable for flat duct and flat duct flex.

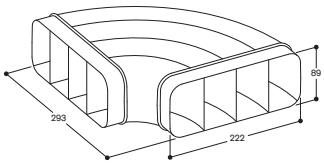




All measurements in mm.

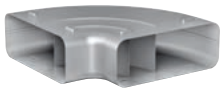
AD 857 031
Flat duct bend 90° horizontal.
Plastic, low flammability.
DN 150 flat.

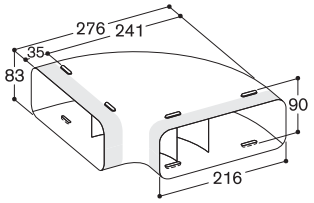




AD 854 031
Flat duct bend 90° horizontal.
Metal.
DN 150 flat.

Planning notes
Suitable for flat duct and flat duct flex.

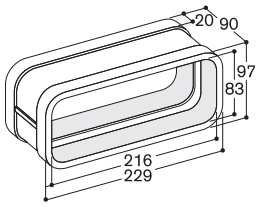




AD 854 000
Flat duct bend connecting piece.
Metal.
DN 150 flat.
To connect 2 flat duct bends.

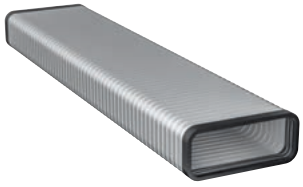
Planning notes
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

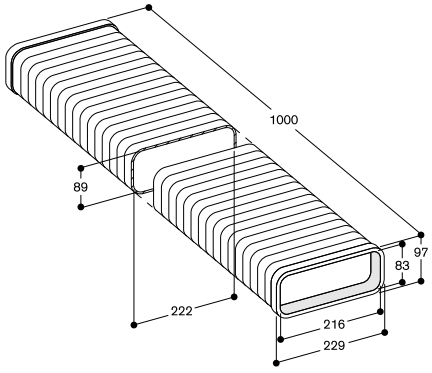




AD 858 010
Flat duct flex pipe.
Metal.
DN 150 flat.
Length 1000 mm.

Planning notes
Suitable for flat duct bends.
Flat duct flex pipe can be shortened.
Useful for bends (<90°) or for parallel offsetting.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.



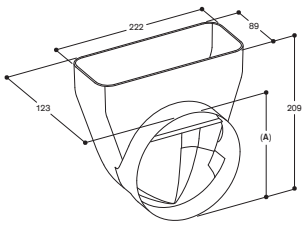


v

AD 857 042
Flat duct adapter round 90°.
Plastic, low flammability.
DN 150 flat / round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct (with pipe connector), and aluflex pipe.



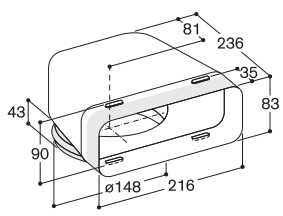


A: ø 152.5

AD 854 032
Flat duct adapter round 90°.
Metal.
DN 150 flat/round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.





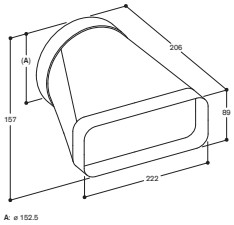
All measurements in mm.

Installation accessories for air ducting

AD 857 041
Flat duct adapter round.
Plastic, low flammability.
DN 150 flat / round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct (with pipe connector), and aluflex pipe.

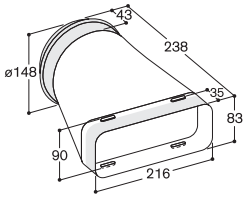




AD 854 041
Flat duct adapter round.
Metal.
DN 150 flat/round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.





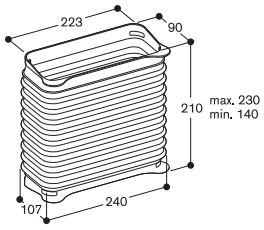
AD 990 091
Adhesive tape for duct components.
Aluminium.
Width 50 mm.
10 m/roll.

Planning notes
Suitable for all connections of plastic and metal ducts.

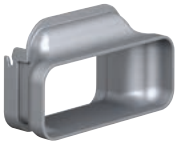


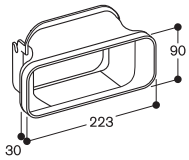
AD 410 040
Flexibel connecting piece for VL 200 and VL 414.
DN 150 flat.





AD 851 041
Connecting piece VL 200 and VL 414 for extension with flat duct DN 150 for extra deep worktop.

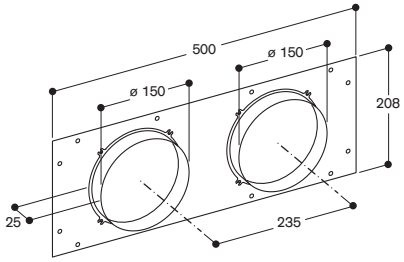




AD 754 049
Connecting piece for AL 400.
Metal zinc coated.
DN 150 round.

Planning notes
Fitting AL 400, front or back side.
2 x DN 150 round duct air intake.

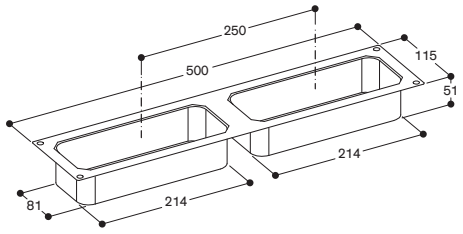




AD 854 050
Connecting piece for AL 400.
Metal zinc coated.
DN 150 flat.

Planning notes
Fitting AL 400, bottom side.
2 x DN 150 flat duct air intake.



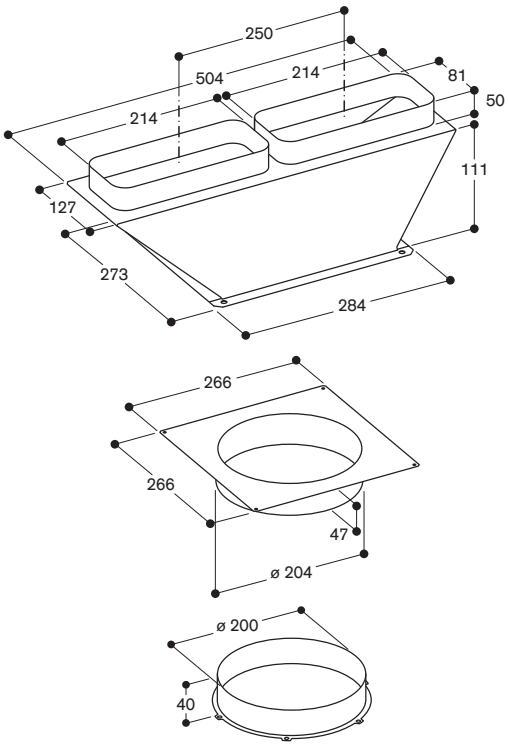


All measurements in mm.

AD 704 050
Air collector box for AL 400.
Metal zinc coated.
DN 150 flat.

Planning notes
1 x Air collector box.
2 x DN 150 flat duct air intake.
To connect AL 400 to the remote fan unit AR 403 / AR 413 bottom side.
1 x DN 200 round duct air outlet.
To connect AL 400 to the remote fan unit AR 401 (in combination with the air collector).
1 x DN 200 round duct air intake.
To connect AL 400 to the remote fan unit AR 403 in the cellar (in combination with the air collector and the DN 200 air outlet).

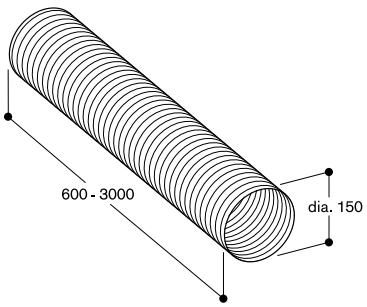




AD 751 010
Aluflex pipe.
Aluminium.
DN 150 round.

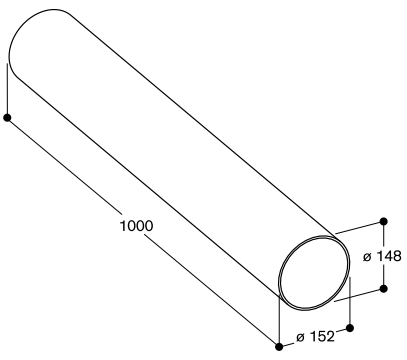
Planning notes
Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.





AD 752 010
Round duct.
Plastic, low flammability.
DN 150 round.

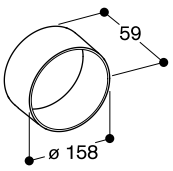




AD 754 090
Pipe connector.
Plastic.
DN 150 round.

Planning notes
Connection of plastic round duct to remote fan unit.





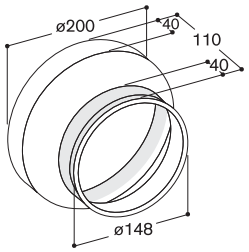
All measurements in mm.

Installation accessories for air ducting

AD 704 040
Pipe adapter DN 200/150 round.
Metal zinc plated.
DN 200 round.
Reduce DN 200 connection to DN 150 connection.

Planning notes
Can be combined with telescopic wall-duct DN 200 and pipe connector DN 150.





Part No. 00264765
(Order as spare part)
One-way flap for insertion in the exhaust air outlet of the hood.
DN 150 round.



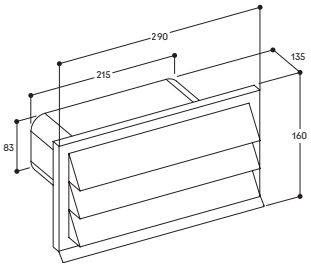
AD 850 050
Wall outlet.
Stainless steel.
DN 150 flat.

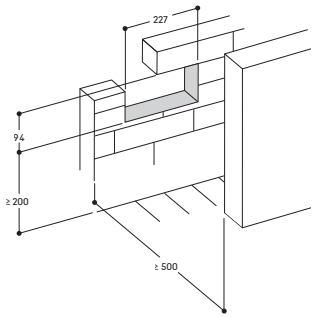
Little loss of airflow due to large stainless steel outlet louvers.
Compact dimensions by flat structure.
Connecting piece flat duct DN 150.

Features
Weatherproof stainless steel louvers.
Integrated one-way flap.

Planning notes
Direct connection of flat duct DN 150 without pipe connector.





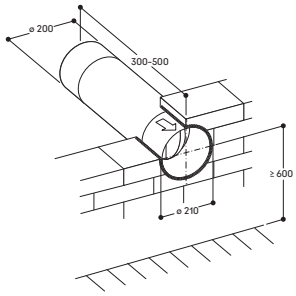


AD 702 052
Telescopic wall-duct.
Stainless steel.
DN 200 round.

Features
Connecting piece DN 200 round.
Integrated one-way flap.

Planning notes
For use with remote fan unit AR 401.

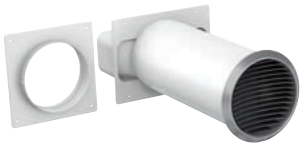


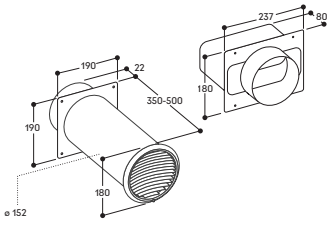


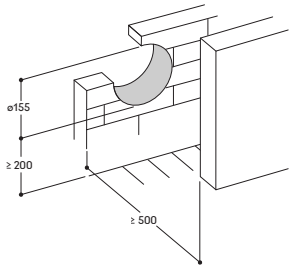
AD 750 054
Wall outlet with telescopic duct (350–500 mm).
Stainless steel/plastic.
DN 150 round.
Optimal temperature insulation.
Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

Features
Weatherproof stainless steel louvres.
3-times insulating Backflow system.
Magnetic opening and closing.
Defined opening pressure (65 Pa) prevents rattling.
Full opening even at low flow rates.

Planning notes
Conform to blower-door test.
For connection of round pipe DN 150 or flat pipe DN 150.
Wall breakthrough ø 155 mm.







All measurements in mm.

Ceiling ventilation 200 series



Appliance type		**Ceiling ventilation**
Gaggenau Light Bronze		AC 250 121
Air extraction / air recirculation		•/Air recirculation module as accessory
Dimensions		
Width of overall frame	(cm)	120
Depth of overall frame	(cm)	50
Height	(cm)	30
Net weight	(kg)	37
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class		
Energy consumption	kWh/year	35.2
Ventilation efficiency class		A*
Illumination efficiency class		—
Grease filter efficiency class		E*
Sound level min. / max. normal mode	dB(A)	41/56
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m^3/h) at 5 Pa	265/331/458/933
Air recirculation	(m^3/h) at 0 Pa	197/313/419/637
Max. back pressure at 0 m^3/h	(Pa)	416
Sound power level (EN 60704-3) max/Int		
Air extraction mode	(dB(A) re 1 pW)	56/70
Air recirculation mode	(dB(A) re 1 pW)	63/72
Air extraction ducting recommandation		
Equivalent ducting lenght Lmax [3]	(m)	23
Features		
Remote control		•
Power levels		3 plus intensive
Run-on function		•/ integrated
Interval ventilation		•/ 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Cartridge-type filter
Grease filter units		2
Art of lighting		—
Lamp output	(W)	—
Illuminance	(lx)	—
Lighting colour	(Kelvin)	—
Colour range (adjustable with Home Connect)	(Kelvin)	—
Exhaust air connection piece	(ø mm)	150
Exhaust air connection piece, top / side / rear / front		— / • / • / •
Connecting cable length	(m)	1.3
Cooktop-based ventilation control		•[1]
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi. [2]		•
Accessories		
Air recirculation module White		AA 010 811
Air recirculation module Stainless steel		AA 012 811
Regenerable activated charcoal filter (order as spare parts)		Part No. 17000977
Activated charcoal filter (order as spare parts)		Part No. 11033934
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70
For electric appliances	(cm)	65
Connection		
Total connected load	(W)	250
Radio frequency interference-suppressed		•

• Standard. — Not available. [1] Via Home Connect; in combination with suitable cooktop. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [3] Please refer to the "General planning notes" for the calulation of the equivalent ducting length.
* Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Table ventilations 400 series





Appliance type		Table ventilation	Table ventilation
Stainless steel		AL 400 122	AL 400 192
Air extraction / air recirculation		•/•	•/•
Compatible with (air extraction): For EU countries, the AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.		2x AR 400 142 / 2x AR 401 142 / 2x AR 403 122	AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation):		2x AR 413 122 / 2x AR 410 110	AR 413 122
Dimensions			
Height of overall frame	(cm)	0.3	0.3
Surface mounting / flush mounting		•/•	•/•
Extending height	(cm)	33	33
Width on worktop	(cm)	118.4	90.8
Width in lower cabinet	(cm)	113.6	86
Depth on worktop	(cm)	14	14
Height in lower cabinet	(cm)	55–86	55–86
Net weight	(kg)	46	38
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class			
Energy consumption	kWh/year		45.5[2]
Ventilation efficiency class			A*[2]
Illumination efficiency class			C*[2]
Grease filter efficiency class			B*[2]
Sound level min. / max. normal mode	dB(A)		45/61[2]
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		**with 2 remote fan units**	**with 1 remote fan unit**
Air extraction with AR 400 142 for inside installation	(m^3/h) at 5 Pa	540/820/1020/1140	310/485/600/765
Air extraction with AR 401 142 for outside wall mounting	(m^3/h) at 5 Pa	550/800/1000/1200	295/450/560/660
Air extraction with AR 403 122 for plinth installation	(m^3/h) at 5 Pa	560/750/980/1240	340/460/600/750
Air recirculation with AR 413 122 for plinth installation	(m^3/h) at 0 Pa	610/845/1080/1375	310/425/555/715
Air recirculation with AR 410 110 for cupboard installation	(m^3/h) at 0 Pa	740/890/1015/1210	
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [3]	(m)	19	19
Features			
Power levels		3 plus intensive	3 plus intensive
Automatic function		—	—
Run-on function	(min)	•/6 min.	•/6 min.
Interval ventilation	(min)	•/6 min.	•/6 min.
Grease filter saturation indicator		•	•
Grease filter art		Cartridge-type filter	Cartridge-type filter
Grease filter units		3	2
Grease drain channel		•	•
Art of lighting		LED	LED
Lamp output	(W)	2 x 10	2 x 10
Illuminance	(lx)	400	400
Lighting colour	(Kelvin)	3600	3600
Air connection bottom / front / back side		•/•/•	•/•/•
Air connection piece DN 150 round duct (front/back side)		AD 754 049[1]	AD 754 049[1]
Air connection piece DN 150 flat duct (bottom side)		AD 854 050[1]	AD 854 050[1]
Connecting cable length	(m)	1.75	1.75
Cooktop-based ventilation control		—	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	—
Connection			
Total connected load	(W)	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed		•	•

• Standard. — Not available. [1] Necessary installation accessory. [2] Values refers to the configuration AL 400 with the remote fan unit AR 400 142. [3] Please refer to the "General planning notes" for the calulation of the equivalent ducting length. * Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Table ventilation 200 series





Appliance type		Island hood	Island hood
Gaggenau Black		AL 200 180	AL 200 190
Air extraction / air recirculation		•/Air recirculation module as accessory	•/Air recirculation module as accessory
Dimensions with chimney			
Width	(cm)	80	90
Surface mounting / flush mounting		with AA 200 900 /•	with AA 200 900 /•
Extending height	(cm)	25	25
Width in worktop	(cm)	79.2	85.4
Depth in worktop	(cm)	14	14
Width in lower cabinet	(cm)	77.9	85.4
Height in lower cabinet surface	(cm)	70.3	70.3
Net weight	(kg)	37	43
Consumption data according to EU regulation 65/2014			
Energy efficiency class		A (A+++ ↑ D)	A (A+++ ↑ D)
Energy consumption	kWh/year	36.9	37.8
Ventilation efficiency class		A*	A*
Illumination efficiency class		—	—
Grease filter efficiency class		B*	C*
Sound level min. / max. normal mode	dB(A)	39/62	41/62
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h) at 5 Pa	223/378/501/775	229/389/519/833
Air recirculation	(m^3/h) at 0 Pa	170/362/447/562	172/367/472/620
Max. back pressure at 0 m^3/h	(Pa)		
Sound power level (EN 60704-3) max/ Int			
Air extraction mode	(dB(A) re 1 pW)	62/70	62/71
Air recirculation mode	(dB(A) re 1 pW)	65/70	65/71
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [3]	(m)	28	28
Features			
Power levels		3 plus intensive	3 plus intensive
Automatic function		•	•
Run-on function	(min)	•/ integrated	•/ integrated
Interval ventilation	(min)	—	—
Grease filter saturation indicator		•	•
Activated charcoal filter saturation indicator		•	•
Grease filter art		Cartridge-type filter	Cartridge-type filter
Grease filter units		2	2
Grease drain channel		•	•
Ambient lighting		•	•
Exhaust air connection piece	(ø mm)	150	150
Exhaust air connection, bottom / side / rear / front		• / — /— / —	• / — /— / —
Fan output	(W)	300	300
Connecting cable length	(m)	1.3	1.3
Cooktop-based ventilation control		•[1]	•[1]
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi. [2]		•	•
Accessories			
Kit for surface mounted installation		AA 200 900	AA 200 900
Installation kit for fan unit at a distance		AA 200 910	AA 200 910
Installation kit for installation in a single worktop cut out		VA 200 080	VA 200 090
Air recirculation module		AA 200 880	AA 200 890
Activated charcoal filter (order as spare parts)		Part No. 17005381	Part No. 17005381
Regenerable air reirculation module		AA 200 882	AA 200 892
Connection			
Total connected load	(W)	300	300
Radio frequency interference-suppressed		•	•

• Standard. — Not available. [1] Via Home Connect; in combination with suitable cooktop. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. [3] Please refer to the "General planning notes" for the calulation of the equivalent ducting length.
* Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Downdraft ventilation 400 series and Downdraft ventilation 200 series





Appliance type		Downdraft	Downdraft
Stainless steel		VL 414 115	
Respective knob (Stainless steel / Black)[5]		CKV 410 010 / CKV 410 000	—
Gaggenau Black			VL 200 120
Air extraction / air recirculation		•/•	•/•
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122	AR 403 122 / AR 400 142 / AR 401 142
Compatible with (air recirculation):		AR 413 122 / AR 410 110	AR 413 122 / AR 410 110
Dimensions			
Height of overall frame	(cm)	0.3	—
Surface mounting / flush mounting		•/•	•/—
Width on worktop	(cm)	15.5	15
Depth on worktop	(cm)	52	51.2
Height in lower cabinet surface mounting / flush mounting	(cm)	17.5/17.8	17.5/—
Net weight	(kg)	7	7
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		A* A+++ ↑ D	A A+++ ↑ D
Energy consumption	kWh/year	40.4[1]	48.3[2]
Ventilation efficiency class		A*	A*
Illumination efficiency class		—	—
Grease filter efficiency class		B*	B*
Sound level min. / max. normal mode	dB(A)	57/71[1]	56/71[1]
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		**1 x VL 414**	
Air extraction with AR 400 142 for inside installation	(m^3/h) at 5 Pa	280/430/540/640	280/440/545/645
Air extraction with AR 401 142 for outside wall mounting	(m^3/h) at 5 Pa	300/455/570/660	305/460/575/660
Air extraction with AR 403 122 for plinth installation	(m^3/h) at 5 Pa	320/420/550/690	320/430/555/690
Air recirculation with AR 413 122 for plinth installation	(m^3/h) at 0 Pa	290/390/520/660	305/410/530/665
Air recirculation with AR 410 110 for cupboard installation	(m^3/h) at 0 Pa	350/415/490/590	360/435/500/595
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [6]	(m)	26	26
Features			
Power levels		3 plus intensive	3 plus intensive
Automatic function		•	•
Run-on function		•	•
Interval ventilation	(min)	• / 6 min.	• / 6 min.
Grease filter saturation indicator		•	•
Activated charcoal filter saturation indicator		•	•
Grease filter art		Metal grease filter	Metal grease filter
Grease filter units		1	1
Grease drain channel		•	•
Exhaust air connection bottom / side / back		—/—/•	—/—/•
Flexibel connecting piece DN 150 flat		AD 410 040[2]	AD 410 040[2]
Connecting piece for extension with flat duct DN150		AD 851 041[2]	AD 851 041[2]
Connecting cable length	(m)	1.75	1.7
Cooktop-based ventilation control		•[3]	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		•[4]	—
Connection			
Total connected load	(W)	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed		•	•

• Standard — Not available [1] Values refers to the configuration VL 414 / VL 200 with the remote fan unit AR 403 122. [2] Installation accessory [3] Via Home Connect; in combination with suitable cooktop [4] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.
[5] The knob must be ordered separately. [6] Please refer to the "General planning notes" for the calulation of the equivalent ducting length.
* Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Wall-mounted hood 400 series and wall-mounted hood 200 series

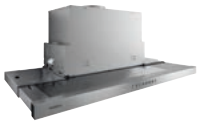


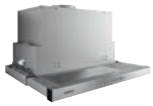


Appliance type		Wall-mounted hood	Wall-mounted hood
		AW 442 120	AW 290 110
Air extraction / air recirculation		•/Air recirculation module as accessory	•/Air recirculation module as accessory
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 400 143	—
Compatible with (air recirculation):		AR 400 143 and AA 442 810	—
Dimensions with chimney			
Width	(cm)	120	90
Depth	(cm)	55	50
Height, air extraction / air recirculation, min.–max.	(cm)	72-150 / 72-150	63-89/80-94
Net weight	(kg)	32	20
Weight air extraction duct, min.–max.	(kg)	7–11	—
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		A (A++ ↑ D)	A* (A+++ ↑ D)
Energy consumption	kWh/year	48.1[1]	34,5
Ventilation efficiency class		A*[1]	A*
Illumination efficiency class		B*	A*
Grease filter efficiency class		B*[1]	B*
Sound level min. / max. normal mode	dB(A)	47/64[1]	43/57
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive			
Air extraction with AR 400 142 for inside installation	(m^3/h) at 5 Pa	315/490/615/755	—
Air extraction with AR 400 143 for chimney of AW 442	(m^3/h) at 5 Pa	325/505/615/885	—
Air extraction with AR 401 142 for outside wall mounting	(m^3/h) at 5 Pa	320/485/615/720	—
Air recirculation with AR 400 143 for chimney of AW 442	(m^3/h) at 0 Pa	290/455/565/775	—
Air extraction	(m^3/h) at 5 Pa	—	252/342/396/946
Air recirculation	(m^3/h) at 0 Pa	—	236/329/406/888
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [2]	(m)	26	26
Features			
Power levels		3 plus intensive	3 plus intensive
Automatic function		•	—
Run-on function	(min)	• / integrated	•/ integrated
Interval ventilation	(min)	—	• (via Home Connect)[4]
Grease filter saturation indicator		•	• (via Home Connect)[4]
Odour filter saturation indicator		—	• (via Home Connect)[4]
Grease filter art		Baffle filter	Metal grease filter
Grease filter units		4	3
Grease drain channel		•	—
Art of lighting		LED	LED
Lamp output	(W)	3 x 10	2 x 3
Illuminance	(lx)	940	461
Lighting colour	(Kelvin)	3500	3500
Colour range		—	2700-5000 (via Home Connect)[4]
Exhaust air connection piece	(ø mm)	150	150
Connecting cable length	(m)	1,75	1.3
Cooktop-based ventilation control		—	•[3]
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	•[4]
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	70/70	65/70
For electric appliances	(cm)	60	45 (60 for Australia and New Zealand)
Accessories			
Air recirculation module		AA 442 810	AA 290 800
Chimney for air extraction, lengh 620 mm		AD 442 012	—
Chimney for air extraction, lengh 860 mm		AD 442 022	—
Chimney for air recirculation, lengh 620 mm		AD 442 112	—
Chimney for air recirculation, lengh 860 mm		AD 442 122	—
Activated charcoal filter (order as spare parts)		Part No. 11049036	Part No. 17008976
Connection			
Total connected load	(W)	depending on fan unit	236
Radio frequency interference-suppressed		•	•

• Standard. — Not available. [1] Values refers to the configuration AW 442 with the remote fan unit AR 400 143. [2] Please refer to the "General planning notes" for the calulation of the equivalent ducting length. [3] Via Home Connect; in combination with suitable cooktop. [4] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country. * Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Flat kitchen hoods 200 series





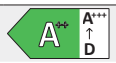
Appliance type		Flat kitchen hood	Flat kitchen hood
Stainless steel-coloured		AF 210 192	AF 210 162
Air extraction / air recirculation		•/Air recirculation module as accessory	•/Air recirculation module as accessory
Dimensions			
Width	(cm)	90	60
Depth	(cm)	32	32
Depth when steam screen extended	(cm)	48.8	48.8
Height	(cm)	37.8	37.8
Net weight	(kg)	17	15
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		A A+++ ↑ D	A A+++ ↑ D
Energy consumption	kWh/year	41.4	40.3
Ventilation efficiency class		A*	A*
Illumination efficiency class		A*	A*
Grease filter efficiency class		B*	B*
Sound level min. / max. normal mode	dB(A)	42/57	41/57
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h) at 5 Pa	272/384/517/965	271/386/515/953
Air recirculation	(m^3/h) at 0 Pa	267/372/506/876	266/364/497/885
Max. back pressure at 0 m^3/h	(Pa)	434	455
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW)	57/71	57/71
Air recirculation mode	(dB(A) re 1 pW)	62/69	62/69
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [1]	(m)	23	23
Features			
Glass screen		•	•
Arrangement of controls		Buttons at front	Buttons at front
Power levels		3 plus intensive	3 plus intensive
Automatic function		•	•
Run-on function	(min)	• / integrated	• / integrated
Interval ventilation	(min)	—	—
Grease filter saturation indicator		•	•
Grease filter art		Stainless steel grease filter	Stainless steel grease filter
Grease filter units		1	1
Grease drain channel		—	—
Art of lighting		LED	LED
Lamp output	(W)	3 x 3	2 x 3
Illuminance	(lx)	355	294
Lighting colour	(Kelvin)	3500	3500
Exhaust air connection piece	(ø mm)	150	150
Exhaust air connection piece, top / side / rear / front S = specially produced		•/—/—/—	•/—/—/—
Fans	(No.)	1	1
Fan output	(W)	260	260
Connecting cable length	(m)	1.75	1.75
Cooktop-based ventilation control		—	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	—
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70	65/70
For electric appliances	(cm)	43 (60 for Australia and New Zealand)	43 (60 for Australia and New Zealand)
Accessories			
Lowering frame		AA 210 492	AA 210 460
Assembly kit for 90 cm upper cabinet		AA 210 491	
Air recirculation module		AA 211 812	AA 211 812
Activated charcoal filter (order as spare parts)		Part No. 11034172	Part No. 11034172
Connection			
Total connected load	(W)	266	264
Radio frequency interference-suppressed		•	•

• Standard. — Not available. [1] Please refer to the "General planning notes" for the calulation of the equivalent ducting length.
* Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Canopy extractors 200 series





Appliance type		Canopy extractor	Canopy extractor
Stainless steel-coloured		AC 200 191	AC 200 161
Air extraction / air recirculation		•/Air recirculation module as accessory	•/Air recirculation module as accessory
Dimensions			
Width	(cm)	86	52
Depth	(cm)	28.2	30
Height	(cm)	36 (housing)	36 (housing)
Net weight	(kg)	9.8	8.3
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class			
Energy consumption	kWh/year	31.4 kWh	29.6 kWh
Ventilation efficiency class		A*	A*
Illumination efficiency class		A*	A*
Grease filter efficiency class		D*	D*
Sound level min. / max. normal mode	dB(A)	41/64	44/64
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h) at 5 Pa	210/380/610/800	210/365/540/730
Air recirculation	(m^3/h) at 0 Pa	200/360/540/790	200/360/530/690
Max. back pressure at 0 m^3/h	(Pa)	560	560
Air extraction ducting recommandation			
Equivalent ducting lenght Lmax [1]		19	19
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW)	64/70	64/70
Air recirculation mode	(dB(A) re 1 pW)	72/77	72/77
Features			
Infrared remote control		AA 200 510	AA 200 510
Power levels		3 plus intensive	3 plus intensive
Automatic function		—	—
Run-on function		•/6 min.	•/6 min.
Interval ventilation		•/6 min.	•/6 min.
Grease filter saturation indicator		•	•
Grease filter art		Cartridges	Cartridges
Grease filter units		2	1
Grease drain channel		—	—
Art of lighting		LED	LED
Lamp output	(W)	2 x 1	2 x 1
Illuminance	(lx)	266	244
Lighting colour	(Kelvin)	4000	4000
Exhaust air connection piece	(ø mm)	150/120	150/120
Exhaust air connection piece, top / side / rear /front S = specially produced		•/—/—/—	•/—/—/—
Fans	(No.)	1	1
Fan output	(W)	170	170
Connecting cable length	(m)	1	1
Cooktop-based ventilation control		—	—
Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi.		—	—
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70	65/70
For electric appliances	(cm)	50 (60 for Australia and New Zealand)	50 (60 for Australia and New Zealand)
Accessories			
Air recirculation module		AA 211 812	AA 211 812
Activated charcoal filter (order as spare parts)		Part No. 11034172	Part No. 11034172
Connection			
Total connected load	(W)	172	172
Radio frequency interference-suppressed		•	•

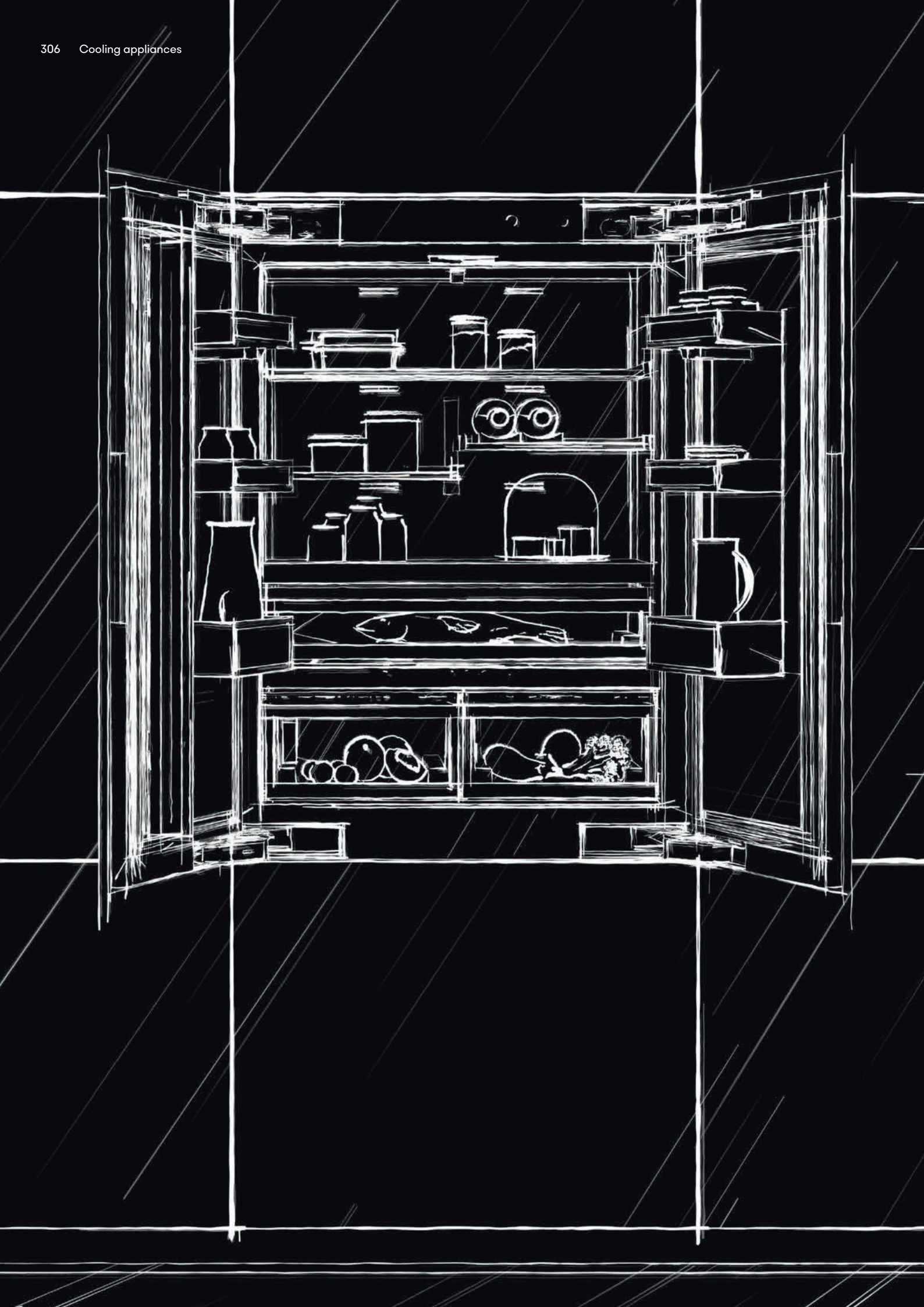
• Standard. — Not available. [1] Please refer to the "General planning notes" for the calulation of the equivalent ducting length.
* Ventilation, Illumination, Grease filter efficiency: at a range of classes from A to G.

Remote fan units 400 series



Appliance type		Inside	Inside	Outside wall	Plinth	Plinth	Inside
Stainless steel				AR 401 142			
Metal zinc plated		AR 400 142	AR 400 143		AR 403 122	AR 413 122	AR 410 110
Air extraction / air recirculation		•/—	•/—	•/—	•/—	—/•	—/•
Dimensions							
Width	(cm)	42.6	33.3	42.2	45.1	40.6	42.8
Depth	(cm)	42.6	24	45.3	50.5	53.5	22.8
Height	(cm)	23.2	23.2	14	9.5	9.9	52
Net weight	(kg)	14	5	14	9	9	12
Installation possibility							
Slanted roof (not Eternit)				•			
Outside wall				•			
Inside wall		•			•	•	•
Bottom cupboard		•			•	•	•
Chimney hood AI / AW 442			•				
Attic		•			•		
Cellar		•			•		
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive							
Air extraction (up to)	(m^3/h) at 0 Pa	880	1065	1200	965		
Air recirculation (up to)	(m^3/h) at 0 Pa					900	675
Max. back pressure at 0 m^3/h	(Pa)	500	480	640	770	610	380
Features							
Power levels		3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
Fan technology		BLDC	BLDC	BLDC	BLDC	BLDC	BLDC
Fans	(No)	1	1	1	1	1	1
Fan output	(W)	240	230	180	180	180	170
Sound insulation		•	•	•	—	—	•
Retaining bracket		•	—	•	•	•	•
Pipe connection piece intake side	(ø mm)	5 x 150		1 x 200	1 x 150	1 x 150	1 x 150 flat
Pipe connection piece output side	(ø mm)	1 x 150	1 x 150		1 x 150 flat		
Spare cover for closing air intake		•	—	—	—	—	—
Activated charcoal filter (order as spare parts)		—	—	—	—	Part No. 11058748	Part No. 11058753
Regenerable activated charcoal filter (order as spare parts)		—	—	—	—	—	Part No. 11028160
Connecting cable length	(m)	1.75	—	1.75	1.75	1.75	1.75
Network cable length	(m)	5	—	5	2	2	2
Ratings in combination with extraction element							
Radio frequency interference-suppressed		•	•	•	•	•	•

• Standard. — Not available.



COOLING APPLIANCES

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Vario cooling Expressive series 312

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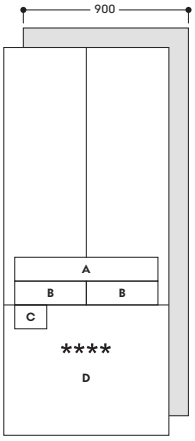
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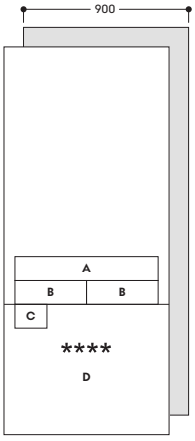
Overview

Vario cooling Expressive series

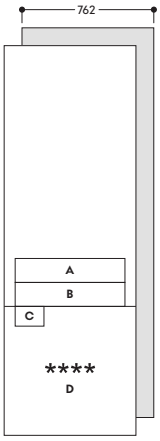
Niche 213 cm



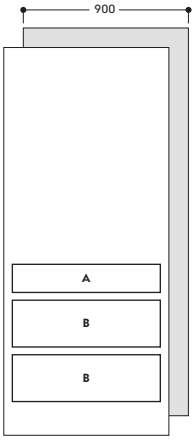
RVY 497



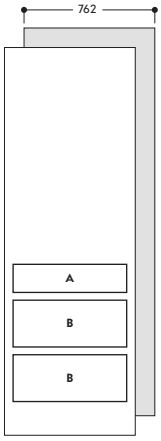
RVB 497



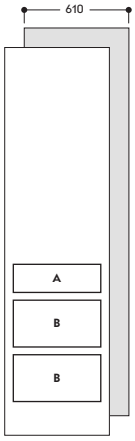
RVB 477



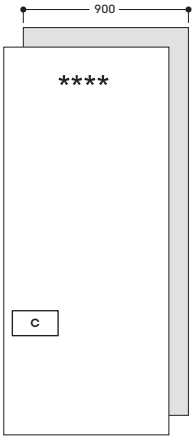
RVC 497



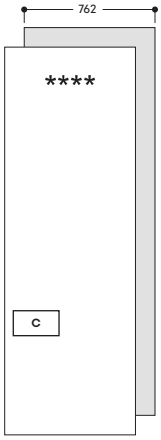
RVC 477



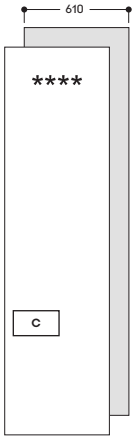
RVC 467



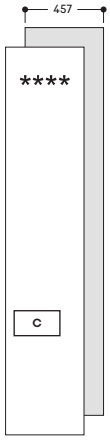
RVF 497



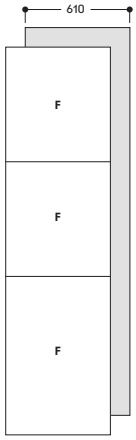
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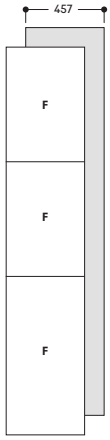
RVF 467



RVF 417



RVW 467

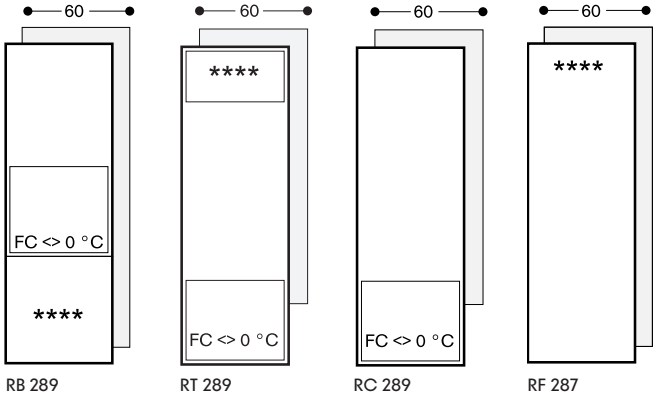


RVW 417

A: Chilled drawer
B: Fresh climate drawer
C: Ice maker
D: Drawer
F: Wine

Vario cooling 200 series

Niche 178 cm

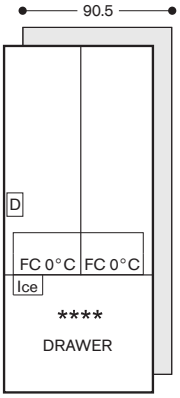


FC: Fresh cooling
FC <> 0 °C: Fresh cooling close to 0 °C
FC 0 °C: Fresh cooling 0 °C

Overview

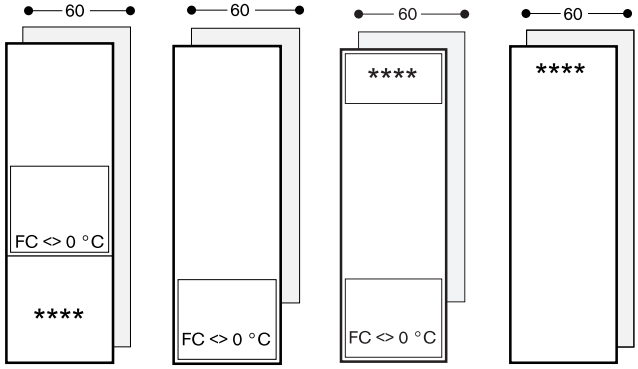
Cooling 200 series

Freestanding / Height 183 cm



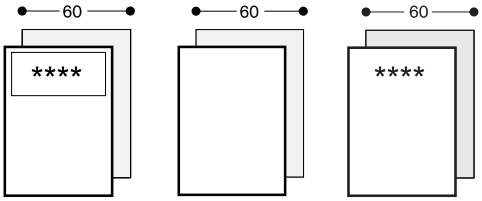
RY 295

Niche 178 cm



RB 282 RC 282 RT 282 RF 282

Niche 82 cm / Under-counter

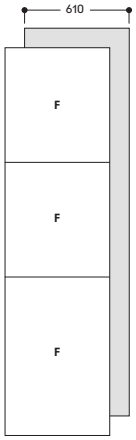


RT 202 RC 202 RF 202

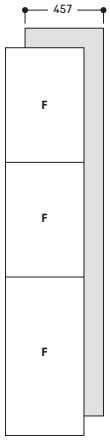
FC: Fresh cooling
FC <> 0 °C: Fresh cooling close to 0 °C
FC 0 °C: Fresh cooling 0 °C
D: Drawer
Ice: Ice maker

Wine climate cabinet

Niche 213 cm

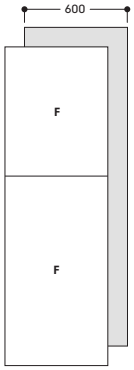


RVW 467



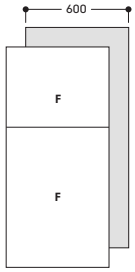
RVW 417

Niche 178 cm



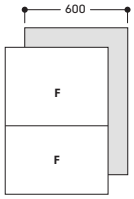
RW 282

Niche 123 cm



RW 222

Niche 86 cm / Under-counter



RW 204

F: Wine



Vario fridge-freezer combination Expressive series
RVY 497

RVY 497 190
Fully integrated.
Niche width 90 cm,
Niche height 213.4 cm.
Cooling compartment with two doors and one fully extendable freezing drawer.



Included in the price
1 egg holder with lid.
1 ice cube scoop.
1 ice storage container.
2 bottle supports in oak wood.
1 ethylene absorber.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 425 910
Handle bar, stainless steel, short.
For RVY 497, RVB 497 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).

RVA 421 922
Dark brushed stainless steel door panels with handles.
For RVY 497.
Panel thickness 19 mm.

RVA 423 141
Side trims, 3 mm. 2 pieces.

RVA 428 922
Dark brushed stainless steel door panels, handleless.
For RVY 497.
Panel thickness 19 mm.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is installed side-by-side into a niche which was formerly housing a combination including a RY 492, RB 492 or RC 492 (90.8 cm wide).

RVA 460 910
Accessory for replacement in single unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is replacing a RY 492, RB 492 or RC 492 (90.8 cm wide).

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RVA 438 040
Solid oak wood bottle support with magnetic connector.

RA 450 012
Activated charcoal water filter.
For RVY, RVB and RVF.

RVA 450 220
Activated charcoal air filter.

Spare part no. 17006999
Ethylene absorber.
Starter kit.
For placement in a fresh climate drawer.

Spare part no. 17007000
Ethylene absorber.
Refill kit.
For placement in a fresh climate drawer.

Highlights
- Dark brushed stainless steel interior, refined with solid anthracite aluminium elements.
- Warm white and glare-free LED light concept for optimal food presentation in all compartments.
- Opening assist for door enabling seamless integration without handles.
- Flat dark brushed stainless steel inner door.
- Flexible positioning of shelves and door racks through hidden rail system.
- Solid anthracite aluminium door racks.
- Professional freshness system with 2 fresh climate drawers and 1 chilled drawer.
- Integrated ice maker with fixed water connection.
- Spacious, fully extendable freezer compartment including 2 additional interior drawers.
- Full touch TFT display.
- Total volume: 576 litres.

Handling
Opening assist for door and drawer.
Cushioned door closing system.
User guidance through light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display.
Clear text display.
Animated quick guides to assist appliance maintenance.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Storage management with cameras.
Automatic programme selection of fresh climate drawers (via object recognition).
Personalisation function for saving custom programmes.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 aluminium-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
6 door racks, thereof 4 height adjustable.
Total volume of all refrigerator compartments: 379 litres.

Fresh climate drawer
2 fresh climate drawers with humidity control.
Temperature adjustable from -1 °C to +2 °C.
Ideal storage conditions for different foods through dedicated programmes (e.g. Fruit, Vegetables, Meat).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Chilled drawer
Temperature dependent on cooling compartment (always 2K to 3K lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Freezing
No-frost technology with fast freezing at -30 °C.
4-star freezer compartment.
Temperature adjustable from -24 °C to -16 °C.
Freezer burn protection.
Oxidation protection.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 19 h.
Spacious, fully extendable freezer compartment with synchronously running pull-out rails.
2 extendable interior drawers.
Warm-white, glare-free LED lighting (3000 K) within freezer compartment.
Total volume of freezer compartment: 197 litres.

Ice maker
Integrated in the freezer compartment, with fixed water connection (inlet).
Can be switched off.
Ice cube production approx. 3 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.
Integrated, easy accessible ice cube scoop.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator for filter via full touch TFT display.

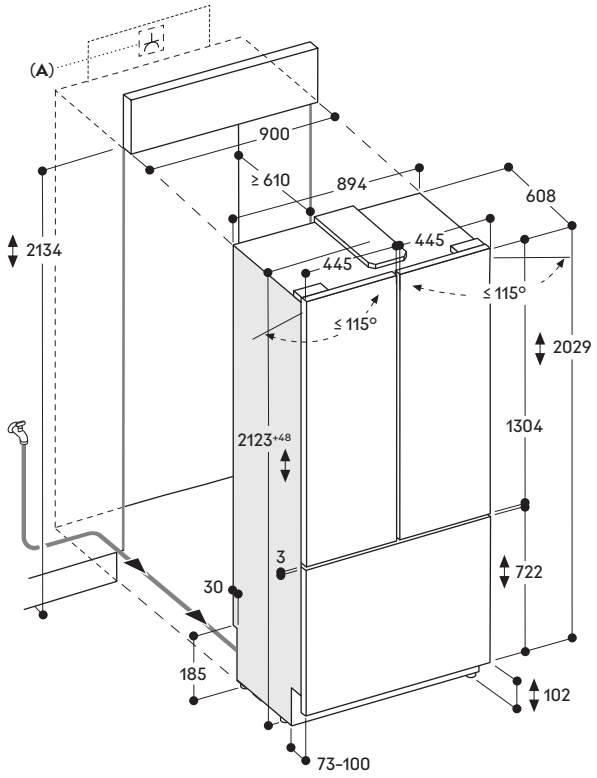
Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 285 kWh/year.
Noise level 39 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 64 kg.
Drawer 14 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 324–327.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 1.8 m with 3/4″ connection.
Water pressure 2 to 8 bar.

Special accessories
(order as spare part):
Part No. 11057720
Extension for water inlet, 2 m with 3/4″ connection.



A: Electrical connection

The maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

All measurements in mm.



Vario fridge-freezer combination Expressive series
RVB 497/RVB 477

RVB 497 190
Fully integrated.
Niche width 90 cm,
Niche height 213.4 cm.
Cooling compartment with one door and one fully extendable freezing drawer.

RVB 477 190
Fully integrated.
Niche width 76.2 cm,
Niche height 213.4 cm.
Cooling compartment with one door and one fully extendable freezing drawer.



Included in the price
1 egg holder with lid.
1 ice cube scoop.
1 ice storage container.
2 bottle supports in oak wood.
1 ethylene absorber.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 425 710
Handle bar, stainless steel, short.
For RVB 477, with 2 mounts, length 658 mm, height 49 mm, drilling distance between the mounts 637 mm.

RA 425 910
Handle bar, stainless steel, short.
For RVY 497, RVB 497 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).

RVA 421 720
Dark brushed stainless steel door panels with handles.
For RVB 477.
Panel thickness 19 mm.

RVA 421 920
Dark brushed stainless steel door panels with handles.
For RVB 497.
Panel thickness 19 mm.

RVA 423 141
Side trims, 3 mm.
2 pieces.

RVA 428 720
Dark brushed stainless steel door panels, handleless.
For RVB 477.
Panel thickness 19 mm.

RVA 428 920
Dark brushed stainless steel door panels, handleless.
For RVB 497.
Panel thickness 19 mm.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is installed side-by-side into a niche which was formerly housing a combination including a RY 492, RB 492 or RC 492 (90.8 cm wide).

RVA 460 910
Accessory for replacement in single unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is replacing a RY 492, RB 492 or RC 492 (90.8 cm wide).

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RVA 438 040
Solid oak bottle support with magnetic connector.

RA 450 012
Activated charcoal water filter.
For RVY, RVB and RVF.

RVA 450 220
Activated charcoal air filter.
2 pieces.

Spare part no. 17006999
Ethylene absorber.
Starter kit.
For placement in a fresh climate drawer.

Spare part no. 17007000
Ethylene absorber.
Refill kit.
For placement in a fresh climate drawer.

Highlights
— Dark brushed stainless steel interior, refined with solid anthracite aluminium elements.
— Warm white and glare-free LED light concept for optimal food presentation in all compartments.
— Opening assist for door enabling seamless integration without handles.
— Flat dark brushed stainless steel inner door.
— Flexible positioning of shelves and door racks through hidden rail system.
— Solid anthracite aluminium door racks.
— Professional freshness system with 2 fresh climate drawers / 1 fresh climate drawer and 1 chilled drawer.
— Integrated ice maker with fixed water connection.
— Spacious, fully extendable freezer compartment including 2 additional interior drawers.
— Full touch TFT display.
— Total volume: 579/476 litres.

Handling
Opening assist for door and drawer.
Cushioned door closing system.
User guidance through light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance operation.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Storage management with cameras.
Automatic programme selection of fresh climate drawers (via object recognition).
Personalisation function for saving custom programmes.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3/2 aluminium-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
3 door racks, thereof 2 height adjustable.
Total volume of all refrigerator compartments: 382/316 litres.

Fresh climate drawer
2 fresh climate drawers / 1 fresh climate drawer with humidity control.
Temperature adjustable from -1 °C to +2 °C.
Ideal storage conditions for different foods through dedicated programmes (e.g. Fruit, Vegetables, Meat).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Chilled drawer
Temperature dependent on cooling compartment (always 2K to 3K lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Freezing
No-frost technology with fast freezing at -30 °C.
4-star freezer compartment.
Temperature adjustable from -24 °C to -16 °C.
Freezer burn protection.
Oxidation protection.
Freezing capacity 14 kg /24 h.
Storage time after a malfunction 19 h.
Spacious, fully extendable freezer compartment with synchronously running pull-out rails.
2 extendable interior drawers.
Warm-white, glare-free LED lighting (3000 K).
Total volume of freezer compartment: 197/160 litres.

Ice maker
Integrated in the freezer compartment, with fixed water connection (inlet).
Can be switched off.
Ice cube production: approx. 3 kg /24 h.
Removable ice storage container with approx. 3 kg capacity.
Integrated, easy accessible ice cube scoop.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator for filter via full touch TFT display.

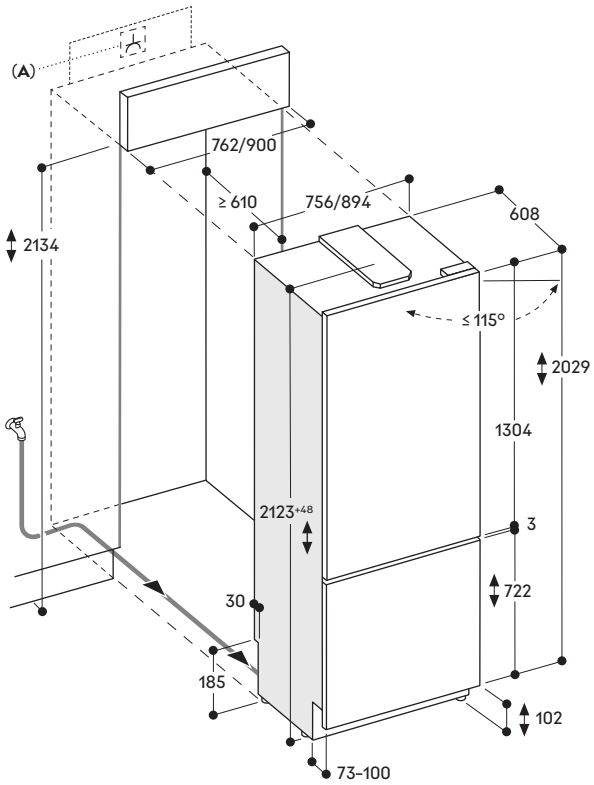
Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 280/254 kWh/year.
Noise level 39 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Door: 50/60 kg.
Drawer: 14/17 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 1.8 m with 3/4" connection.
Water pressure 2 bar to 8 bar.

Special accessories (order as spare part):
Part No. 11057720
Extension for water inlet, 2 m with 3/4" connection.



A: Electrical connection

The maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

All measurements in mm.



Vario refrigerator Expressive series
RVC 497/RVC 477/RVC 467

RVC 497 190
Fully integrated.
Niche width 90 cm,
Niche height 213.4 cm.
With fresh climate drawers.

RVC 477 190
Fully integrated.
Niche width 76.2 cm,
Niche height 213.4 cm.
With fresh climate drawers.

RVC 467 190
Fully integrated.
Niche width 61 cm,
Niche height 213.4 cm.
With fresh climate drawers.



Included in the price
1 egg holder with lid.
2 bottle supports in oak wood
1 ethylene absorber.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RVA 421 620
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.

RVA 421 722
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.

RVA 421 924
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.

RVA 423 141
Side trims, 3 mm. 2 pieces.

RVA 428 620
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.

RVA 428 722
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.

RVA 428 924
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is installed side-by-side into a niche which was formerly housing a combination including a RY 492, RB 492 or RC 492 (90.8 cm wide).

RVA 460 910
Accessory for replacement in single unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is replacing a RY 492, RB 492 or RC 492 (90.8 cm wide).

RVA 466 600
Accessory for door direction change.
For RVC and RVF, niche width 61 cm.

RVA 466 700
Accessory for door direction change.
For RVC and RVF, niche width 76.2 cm.

RVA 466 900
Accessory for door direction change.
For RVC and RVF, niche width 90 cm.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RVA 438 040
Solid oak bottle support with magnetic connector.

RVA 450 220
Activated charcoal air filter.
2 pieces.

Spare part no. 17006999
Ethylene absorber.
Starter kit.
For placement in a fresh climate drawer.

Spare part no. 17007000
Ethylene absorber.
Refill kit.
For placement in a fresh climate drawer.

Highlights
- Dark brushed stainless steel interior, refined with solid anthracite aluminium elements.
- Warm white and glare-free LED light concept for optimal food presentation in all compartments.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RVC and RVF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level.
- Flexible positioning of shelves and door racks through hidden rail system.
- Flat dark brushed stainless steel inner door.
- Professional freshness system with 2 fresh climate drawers and 1 chilled drawer.
- Full touch TFT display.
- Total volume: 622/512/390 litres.

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance maintenance.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Personalisation function for saving custom programmes.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 aluminium-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
3/4/4 height adjustable door racks, 1 of which is extra deep.

Fresh climate drawer
1 fresh climate drawer with temperature adjustable from -1 °C to +2 °C.
1 fresh climate drawer with temperature adjustable from -1 °C to +8 °C.
Ideal storage conditions for different foods through dedicated programmes (e.g. Fruit, Vegetables, Meat and Cold sensitive food).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

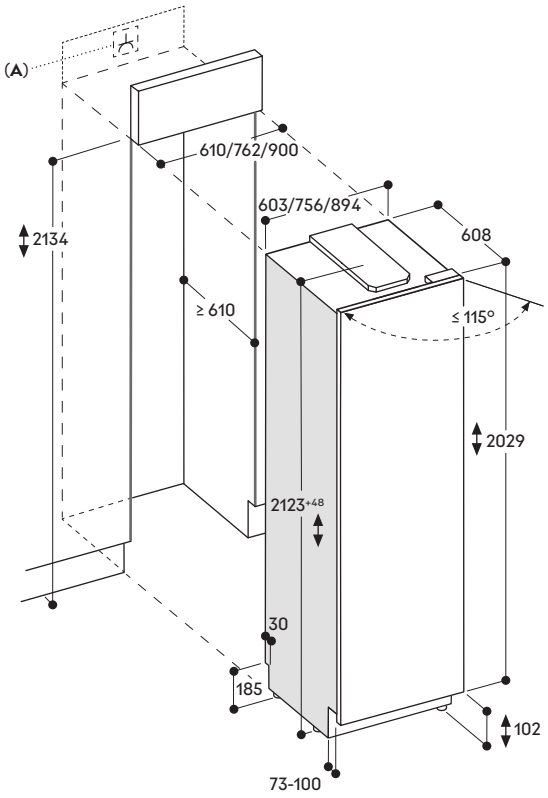
Chilled drawer
Temperature dependent on cooling compartment (always 2K to 3K lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 159/146/131 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 40/41/41 kg.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.



A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

All measurements in mm.



Vario freezer Expressive series
RVF 497/RVF 477/RVF 467/RVF 417

RVF 497 190
Fully integrated, with ice maker.
Niche width 90 cm,
Niche height 213.4 cm.

RVF 477 190
Fully integrated, with ice maker.
Niche width 76.2 cm,
Niche height 213.4 cm.



RVF 467 190
Fully integrated, with ice maker.
Niche width 61 cm,
Niche height 213.4 cm.

RVF 417 190
Fully integrated, with ice maker.
Niche width 45.7 cm,
Niche height 213.4 cm.



Included in the price
1 ice cube scoop.
1 ice storage container.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm,
height 49 mm, drilling distance
between each mount 554 mm.

RA 460 020
Connecting element for vertically
split appliance fronts (for a flush front).

RVA 421 120
Dark brushed stainless steel door
panel with handle.
For RVF, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 421 620
Dark brushed stainless steel door
panel with handle.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.

RVA 421 722
Dark brushed stainless steel door
panel with handle.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.

RVA 421 924
Dark brushed stainless steel door
panel with handle.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.

RVA 423 141
Side trims, 3 mm.
2 pieces.

RVA 428 120
Dark brushed stainless steel door
panel, handleless.
For RVF, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 428 620
Dark brushed stainless steel door
panel, handleless.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.

RVA 428 722
Dark brushed stainless steel door
panel, handleless.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.

RVA 428 924
Dark brushed stainless steel door
panel, handleless.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side
installation, backward compatible.
Required if an appliance of the
Vario cooling Expressive series is
installed side-by-side with an appliance
of the Vario cooling 400 series.

RVA 460 900
Accessory for replacement
side-by-side installation in unmodified
niche.
Required if a RVY 497, RVB 497,
RVC 497 or RVF 497 (89.4 cm wide) is
installed side-by-side into a niche
which was formerly housing a
combination including a RY 492,
RB 492 or RC 492 (90.8 cm wide).

RVA 460 910
Accessory for replacement in single
unmodified niche.
Required if a RVY 497, RVB 497,
RVC 497 or RVF 497 (89.4 cm wide) is
replacing a RY 492, RB 492 or
RC 492 (90.8 cm wide).

RVA 466 100
Accessory for door direction change.
For RVF, niche width 45.7 cm.

RVA 466 600
Accessory for door direction change.
For RVC and RVF, niche width 61 cm.

RVA 466 700
Accessory for door direction change.
For RVC and RVF, niche width 76.2 cm.

RVA 466 900
Accessory for door direction change.
For RVC and RVF, niche width 90 cm.

Special accessories

RA 450 012
Activated charcoal water filter.
For RVY, RVB and RVF.

Highlights
— Dark brushed stainless steel interior, refined with solid anthracite aluminium elements.
— Warm white and glare-free LED light concept for optimal food presentation in all compartments.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless furniture front
2. Pull-to-open function to facilitate opening the door using a handle
— The drawers in the RVC and RVF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level.
— Flexible positioning of shelves and door racks through hidden rail system.
— Flat dark brushed stainless steel inner door.
— Total volume: 631/516/404/280 litres.

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Hidden touch display.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Freezing
No-frost technology with fast freezing at -30 °C.
4-star freezer compartment.
Temperature adjustable from -24 °C to -16 °C.
Freezer burn protection.
Oxidation protection.
Freezing capacity 29/25/25/16 kg/24 h.
Storage time after a malfunction 21/19/17/10 h.
Warm-white, glare-free LED lighting (3000 K).
3 aluminium-framed safety glass shelves, individually adjustable in height.
Flexible positioning of door racks through hidden rail system.
3/4/4/4 height-adjustable door racks.
3 fully extendable drawers, with cushioned closing system.

Ice maker
Hidden in one drawer for optimised usable space.
With fixed water connection (inlet).
Can be switched off.
Integrated, easy accessible ice cube scoop.
Ice cube production:
approx. 2.4 kg /24 h.
Removable ice storage container with approx. 3/3/3/2 kg capacity.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in touch display.

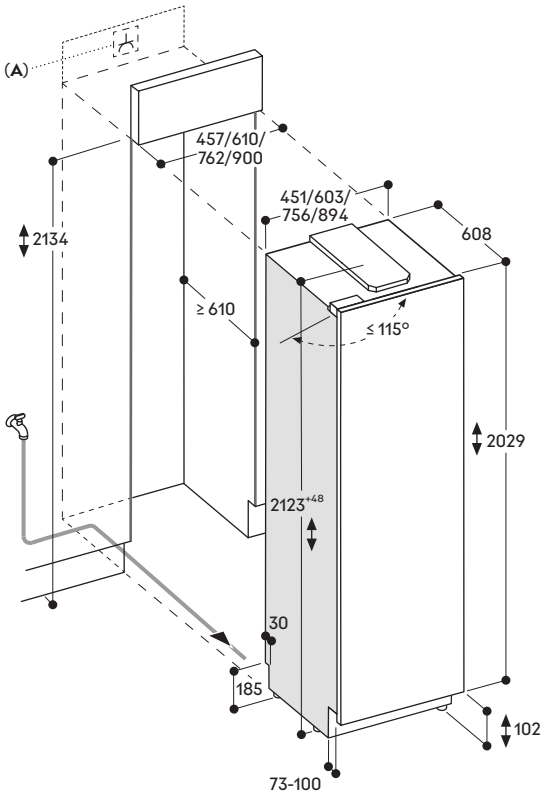
Consumption data
Energy efficiency class D/E at a range of energy efficiency classes from A to G.
Energy consumption
311/277/306/261 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 38/39/39/55 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 1.8 m with 3/4″ connection.
Water pressure 2 bar to 8 bar.

Special accessories
(order as spare part):
Part No. 11057720
Extension for water inlet, 2 m with 3/4″ connection.



A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

All measurements in mm.



Vario wine climate cabinet
Expressive series
RVW 467

RVW 467 170
Fully integrated, with glass door.
Niche width 61 cm,
Niche height 213.4 cm.



Included in the price

2 bottle supports, placement on division plate.
1 presenter to stage one wine bottle.
1 removable oak wood tray.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RVA 420 010
Door lock. For RVW 467 and RVW 417.

RVA 421 622L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 61 cm.
Panel thickness 19 mm.

RVA 421 622R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged, niche width 61 cm.
Panel thickness 19 mm.

RVA 428 622
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 61 cm.
Panel thickness 19 mm.

RVA 430 000
Screw hole cover set. 8 pieces.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 466 610
Accessory for door direction change.
For RVW, niche width 61 cm.

Special accessories

RVA 450 220
Activated charcoal air filter.

RVA 491 660
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 61 cm.

RVA 493 060
Presenter to stage one wine bottle.
Oak wood and aluminium in anthracite.
1 piece.

RVA 494 060
Removable oak wood tray.
Suitable for presenting decanters and open bottles.
For RVW 467 and RVW 417.

RVA 495 000
Wine glass holder.
For RVW 467 and RVW 417.

RVA 498 660
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 61 cm.

Highlights

— Automatic tempering programmes (sensor-based) for achieving precise drinking temperature.
— 3 independently controllable climate zones, thereof 2 with automatic tempering progammes.
— Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programmes).
— Humidity control.
— Low-vibration operation for optimal long term storage conditions.
— Dark brushed stainless steel interior.
— Fully extendable bottle trays with hidden telescopic rails and cushioned closing system.
— Bottle trays made of oak wood and solid aluminium in anthracite.
— Warm white and glare-free LED light concept for optimal wine presentation in all climate zones.
— 3 pre-defined light scenarios and individual light settings to perfectly integrate into living environement.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless furniture front
2. Pull-to-open function to facilitate opening the door using a handle
— Full touch TFT display.
— Capacity 110 bottles (based on 0.75 l standard bottles).

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light and display responses during operation.
Automatic brightness adjustment based on ambient illumination when opening the door.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance usage and maintenance.
Lockable door (with door lock RVA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
IR-sensor for automatic wine tempering programmes.
Constant air purification by activated charcoal air filter in each climate zone.
UV protection (UV transmission: 19 %).
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Personalisation function for saving custom automatic tempering programmes.
Pre-defined light scenarios with individualisation possibility (Favourites).

Please read additional information on Gaggenau Home Connect on page 403.

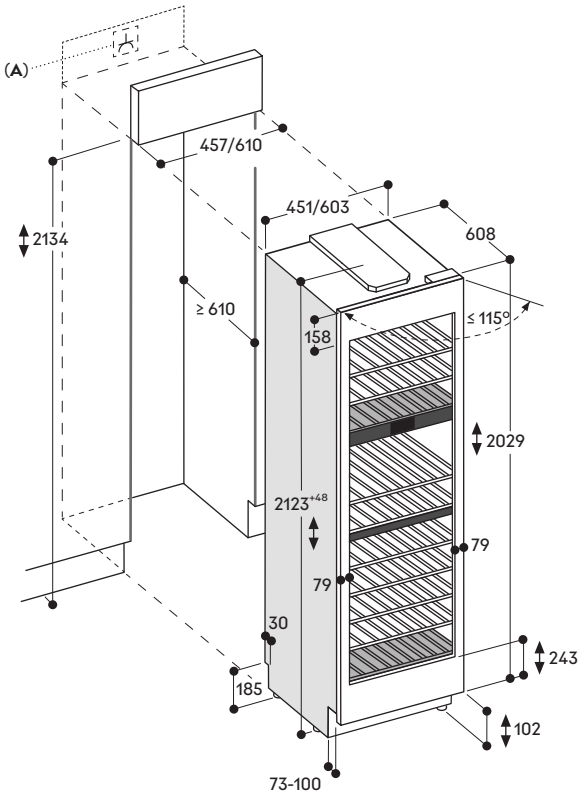
Features
10 bottle trays, thereof 8 fully extendable.
Space for max. 11 bottle trays.
Flexible interior configuration possible with a variety of special accessories.
Storage of Magnum bottles possible on every tray (up to 4 Magnum bottles).
Optimal wine presentation with warm white and glare-free, hidden LED light bars (3000 K) in each climate zone.
Removable oak wood tray for presenting open bottles or decanters.
Presenter to stage one wine bottle.
Total volume: 401 litres.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 132 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel frame weight 71 kg.
No transport/operation above 2000 m sea level.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.

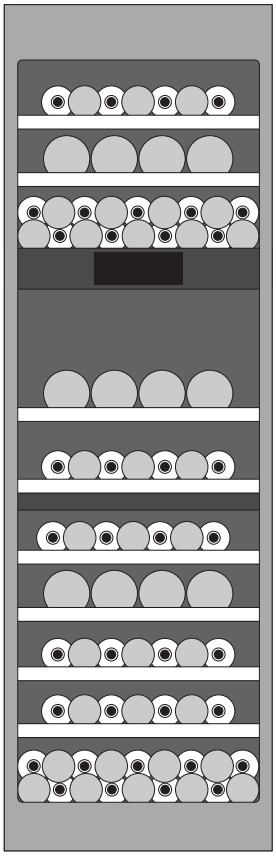


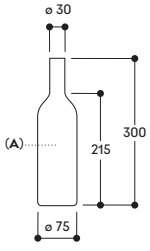
A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

Bottle storage (default configuration)

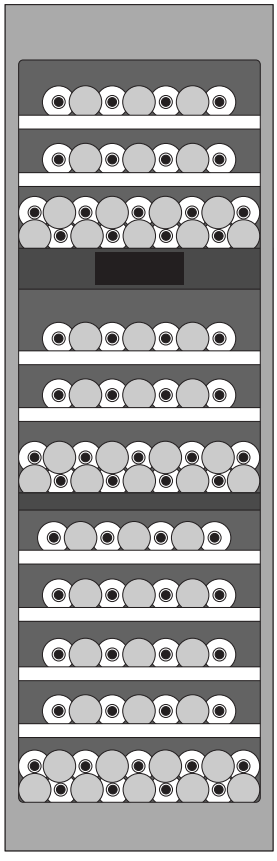




All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

Bottle storage (maximum capacity)



All measurements in mm.



Vario wine climate cabinet
Expressive series
RVW 417

RVW 417 170
Fully integrated, with glass door.
Niche width 45.7 cm,
Niche height 213.4 cm.



Included in the price

2 bottle supports, placement on division plate.
1 presenter to stage one wine bottle.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RVA 420 010
Door lock. For RVW 467 and RVW 417.

RVA 421 122L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 421 122R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 428 122
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 430 000
Screw hole cover set. 8 pieces.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 466 110
Accessory for door direction change.
For RVW, niche width 45.7 cm.

Special accessories

RVA 450 220
Activated charcoal air filter.

RVA 491 160
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 45.7 cm.

RVA 493 060
Presenter to stage one wine bottle.
Oak wood and aluminium in anthracite.
1 piece.

RVA 494 060
Removable oak wood tray.
Suitable for presenting decanters and open bottles.
For RVW 467 and RVW 417.

RVA 495 000
Wine glass holder.
For RVW 467 and RVW 417.

RVA 498 160
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 45.7 cm.

Highlights

— Automatic tempering programmes (sensor-based) for achieving precise drinking temperature.
— 3 independently controllable climate zones, thereof 2 with automatic tempering progammes.
— Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programmes).
— Humidity control.
— Low-vibration operation for optimal long term storage conditions.
— Dark brushed stainless steel interior.
— Fully extendable bottle trays with hidden telescopic rails and cushioned closing system.
— Bottle trays made of oak wood and solid aluminium in anthracite.
— Warm white and glare-free LED light concept for optimal wine presentation in all climate zones.
— 3 pre-defined light scenarios and individual light settings to perfectly integrate into living environement.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless furniture front
2. Pull-to-open function to facilitate opening the door using a handle
— Full touch TFT display.
— Capacity 68 bottles (based on 0.75 l standard bottles).

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light and display responses during operation.
Automatic brightness adjustment based on ambient illumination when opening the door.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance usage and maintenance.
Lockable door (with door lock RVA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
IR-sensor for automatic wine tempering programmes.
Constant air purification by activated charcoal air filter in each climate zone.
UV protection (UV transmission: 19 %).
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Personalisation function for saving custom automatic tempering programmes.
Pre-defined light scenarios with individualisation possibility (Favourites).

Please read additional information on Gaggenau Home Connect on page 403.

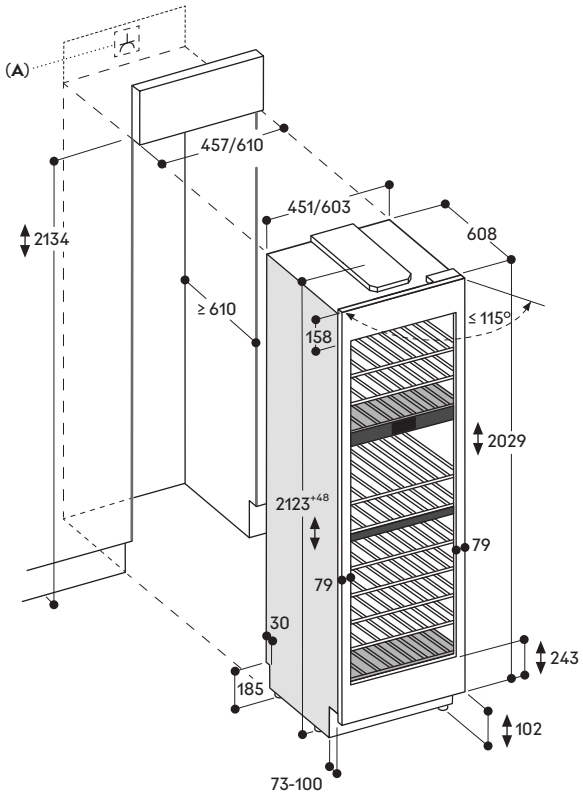
Features
10 bottle trays, thereof 8 fully extendable.
Space for max. 11 bottle trays.
Flexible interior configuration possible with a variety of special accessories.
Storage of Magnum bottles possible on every tray (up to 2 Magnum bottles).
Optimal wine presentation with warm white and glare-free, hidden LED light bars (3000 K) in each climate zone.
Presenter to stage one wine bottle.
Total volume: 280 liters.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 121 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel frame weight 74 kg.
No transport/operation above 2000 m sea level.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.

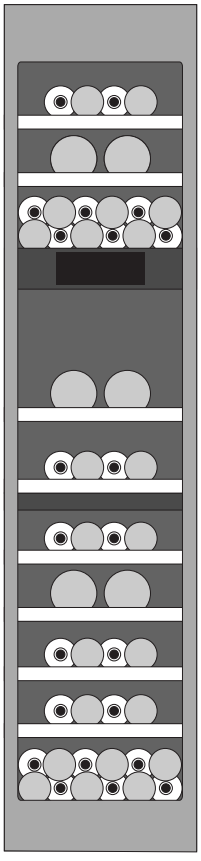


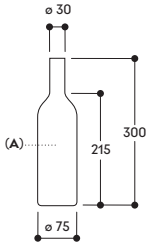
A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

Bottle storage (default configuration)

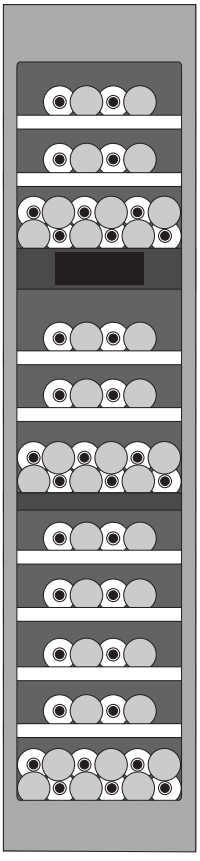




All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

Bottle storage (maximum capacity)



All measurements in mm.

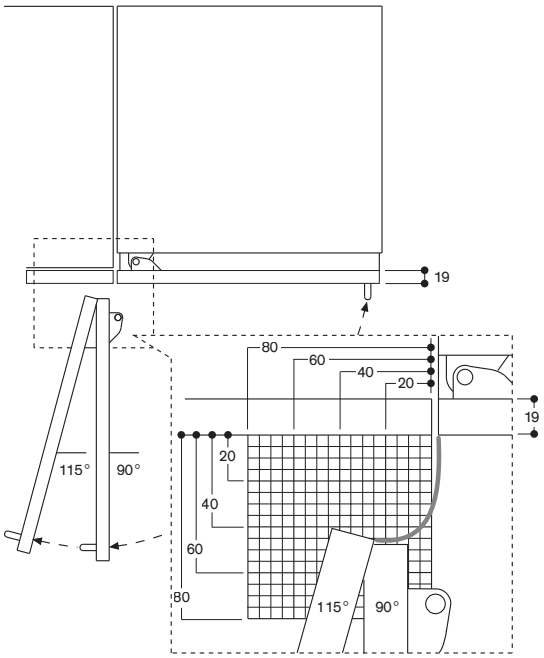
Additional planning notes for Vario cooling Expressive series

The side walls of the adjacent cabinetry have to be dimensionally stable, as the cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

The cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RVA 460 000 is required. If the cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen. If restrictions in use are accepted, (a simultaneous opening of the doors is not possible) the appliances can be joined directly, using the side-by-side installation kit RVA 460 000.

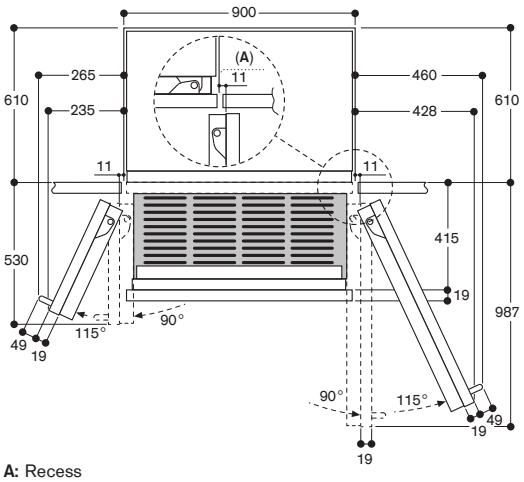
When installing an appliance of the Vario cooling Expressive series next to an appliance of the Gaggenau Expressive series or the Gaggenau Minimalistic series a minimum lateral distance of 30 mm is required.
Please also consider further information in the chapter "Location".

Door opening angle
To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance's door plus the door panel and handle. Collisions with kitchen furniture (worktops, handles of adjacent cabinetry, etc.) or parts of the room (walls, protrusions, etc.) need to be avoided.
The necessary space for the hinge movement and the resulting clearances, depending on the door opening angle, to adjacent cabinetry and its handle are shown in the following drawing. The clearances are based on a door panel thickness of 19 mm.
In case of a potential collision, the following options are available to solve the situation:
— Limit the door opening angle to 90° (standard 115°). A pin to limit the opening is enclosed with the appliance
— Fit a spacer between the appliance and the cabinetry that it would collide with
— Rearrange surrounding cabinetry or appliance



The clearances to adjacent cabinetry and handles can be determined for different door opening angles based on the door panel thickness.
Here the clearances are based on a door panel thickness of 19 mm.

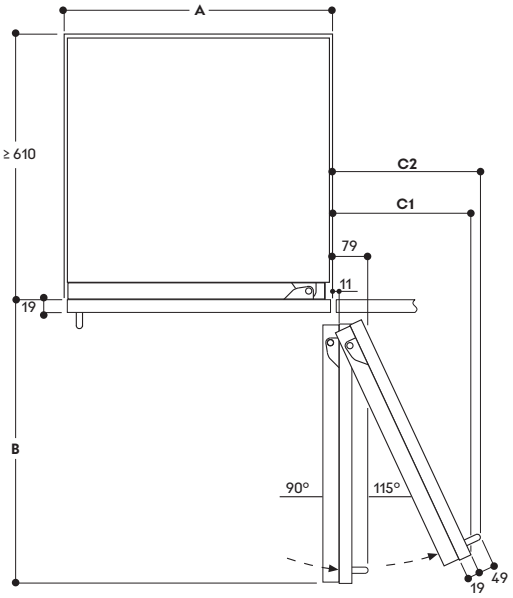
Wall clearance fridge-freezer combination



A: Recess

The clearances are based on a door panel thickness of 19 mm and a handle with a height of 49 mm

Wall clearance RVB / RVC / RVF / RVW



Niche width

A	B	C1	C2
457	525	235	265
610	677	299	330
762	830	364	395
900	970	420	442

The drawing is based on a door panel thickness of 19 mm as well as the height of a Gaggenau handle of 49 mm

Door opening direction
When performing a change of the door opening direction, it may be necessary to order additional installation accessories.

		RVC 497	RVC 477	RVC 467	RVF 497	RVF 477	RVF 467	RVF 417	RVW 467	RVW 417
	Right-hinged	•	•	•					•	•
	Left-hinged				•	•	•	•		
Necessary accessory to perform door direction change										
RVA 466 900	For RVC and RVF, niche width 90 cm.	•			•					
RVA 466 700	For RVC and RVF, niche width 76.2 cm.		•			•				
RVA 466 600	For RVC and RVF, niche width 61 cm.			•			•			
RVA 466 100	For RVF, niche width 45.7 cm.							•		
RVA 466 610	For RVW, niche width 61 cm.								•	
RVA 466 110	For RVW, niche width 45.7 cm.									•

The fridge-freezer combinations RVB 497 and RVB 477 already include all necessary parts to change the door direction.

All measurements in mm.

Installation niche

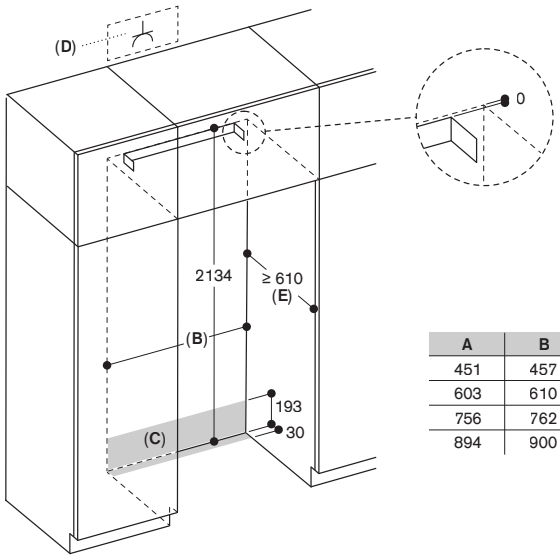
Unlike conventional built-in appliances, the appliances of the Vario cooling Expressive series stand on the floor.
Therefore the installation niche is a space in a line of kitchen units.

Installation niche
The specified dimensions of the installation niche must be ensured to guarantee a proper installation of the appliance and a seamless integration into the kitchen design. It is particularly important that the installation niche is square. The side walls must be smooth, not uneven and without protrusions. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square.

The side walls and the crown of the installation niche must be at least 16 mm thick.

The anti-tip bracket must be installed at the standard installation height of 2134 mm. If the niche exceeds this height, the anti-tip bracket must be installed at the highest point of the niche and the appliance then raised to match the niche height.

Installation niche for an individual appliance



A	B
451	457
603	610
756	762
894	900

A: Appliance width
B: Width of installation niche
C: Area for guiding water supply hose
D: Socket
E: Depth of installation niche, depending on kitchen design

Installation niche for a side-by-side solution
The appliances of the Vario cooling Expressive series offer options for side-by-side combinations to create an individual kitchen design.
The required width of the installation niche is the sum of the niche widths of the single appliances. Height and depth of the installation niche correspond to the specifications of the single appliances.
It is important to comply with the specified dimensions to ensure enough space for the electrical and water connection. For precise dimensions, please refer to the details given for the single appliances.

Location
The appliance should be installed in a dry and well-ventilated room. The location of the appliance should not be subject to direct sunlight or be near a heat source, such as a cooker, a radiator, etc.
If an installation next to a heat source is unavoidable the following minimum distances to that source need to be considered:
— 3 cm to electric or gas cookers
— 3 cm to electric or gas ovens
— 30 cm to an oil-fired or solid-fuel cooker

Surface
To ensure that the appliance is installed securely and functions properly, the floor must be level and even. Moreover, it must consist of a hard, rigid material and not give way, due to the heavy weight of a fully loaded appliance. The following table shows the resulting weight of an appliance when installed with a door panel having the max. permitted weight and being fully loaded.

Maximum load weight

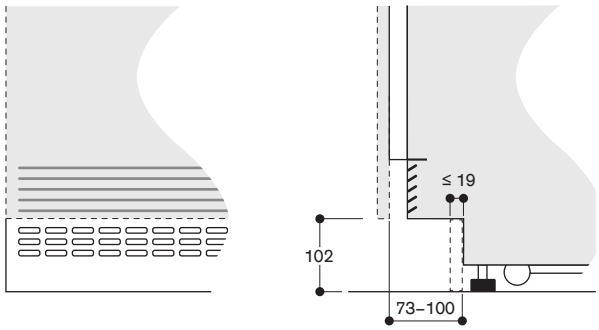
Model	Description	Max. load weight
RVY 497	Fridge-freezer combination, niche width 90 cm, 2 doors	584 kg
RVB 497	Fridge-freezer combination, niche width 90 cm, 1 door	504 kg
RVB 477	Fridge-freezer combination, niche width 76.2 cm, 1 door	482 kg
RVC 497	Refrigerator, niche width 90 cm	521 kg
RVC 477	Refrigerator, niche width 76.2 cm	443 kg
RVC 467	Refrigerator, niche width 61 cm	346 kg
RVF 497	Freezer, niche width 90 cm	510 kg
RVF 477	Freezer, niche width 76.2 cm	437 kg
RVF 467	Freezer, niche width 61 cm	348 kg
RVF 417	Freezer, niche width 45.7 cm	277 kg
RVW 467	Wine climate cabinet, niche width 61 cm	377 kg
RVW 417	Wine climate cabinet, niche width 45.7 cm	334 kg

In case of doubt, consult an architect, structural engineer or construction expert.
If required, the floor must be reinforced.
To ensure the proper functionality of the ice maker the appliance must be upright.

Neighbouring cabinetry
The appliance is securely positioned into its niche by screwing it firmly to the adjacent and top cabinetry.
It must be ensured that all cabinetry onto which the appliance is fastened, is firmly connected to the floor or the wall.
The thickness of the skirting board can be max. 19 mm.

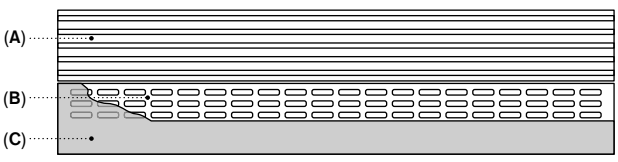
Plinth area

Important!
Poor ventilation damages the appliance!
It is not permitted to cover the air inlets and the exhaust air outlets of the appliance in the plinth area.
Based on the standard installation height the plinth height is 102 mm (the distance between the floor and the bottom edge of the door panel installed on the appliance) to ensure a proper operation of the appliance. Take this into consideration also when adjusting the feet of the appliance.



Based on the standard installation height, the height of the plinth is 102 mm
The height of the plinth can be reduced to 50 mm
Maximum skirting board thickness 19 mm

For design reasons, it may be necessary to decrease the plinth height.
It can be reduced to 50 mm. Subsequently the height of the skirting board (C) needs to be reduced as well to match the now lower plinth height, so the additional ventilation openings (B) are not fully covered. Only then, a proper operation of the appliance can be guaranteed.
Example: The height of the plinth is 70 mm. In this particular case the skirting board shall not be higher than 70 mm.
Adhesive connectors on the appliance ensure a secure fixation of the skirting board.



A: Air inlets and exhaust air outlets
B: Ventilation openings in skirting board area
C: Skirting board

The height of the plinth can be reduced to 50 mm based on the standard installation height
The skirting board height needs to be reduced to match the plinth height to allow for the additional ventilation

All measurements in mm.

Special accessories | Replacement

Crown

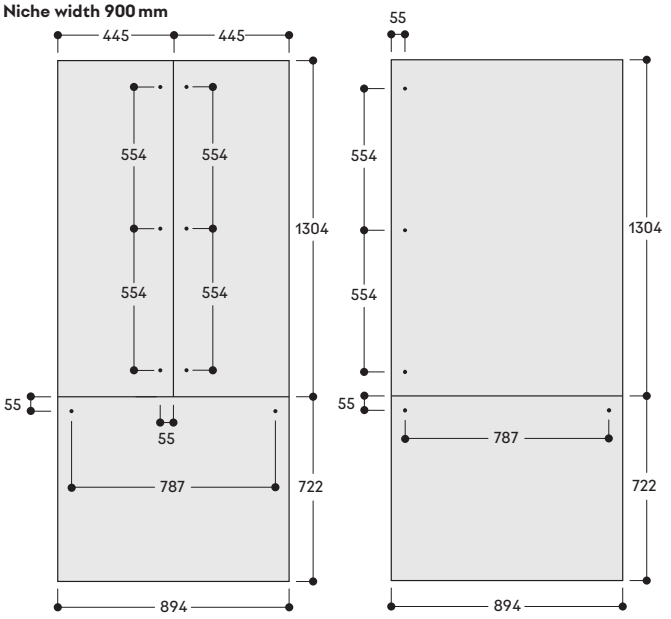
Important!
The crown of the installation niche must always have a depth of at least 102 mm (measured from the front edge of the appliance) and be at least 16 mm thick. Only then a secure installation of the appliance in the niche can be guaranteed.

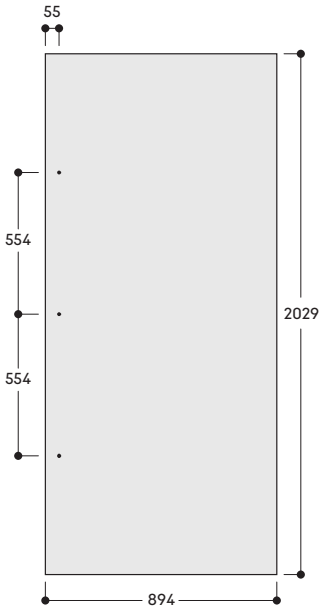
The height of the door panel on the appliance is dependent on:
— The overall height of the appliance
— The distance from the bottom edge of the door panel to the floor
— The appliance type (one-door or multi-door appliances)
This height may vary depending on the installation conditions. For design reasons it may be necessary to lengthen the cabinet door upwards by extending it beyond the top of the appliance.

Dimensions of special accessories - door panels
The cabinetry, the height of the plinth, the overall height of the kitchen and other determining dimensions of the kitchen must be considered in order to plan the exact positioning of the door panel, so that the appliance integrates perfectly into the overall kitchen design.
The following drawings show the basic dimensions of the special accessory door panels.
These are designed to fit the following basic specifications:
— Height of the plinth: 102 mm
— Overall height of the installation niche: 2134 mm
— Gaps: 3 mm
— Door panel thickness: 19 mm

Important!
The following drawings are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Niche width 900 mm

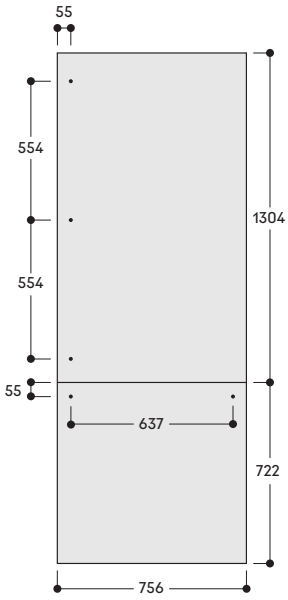


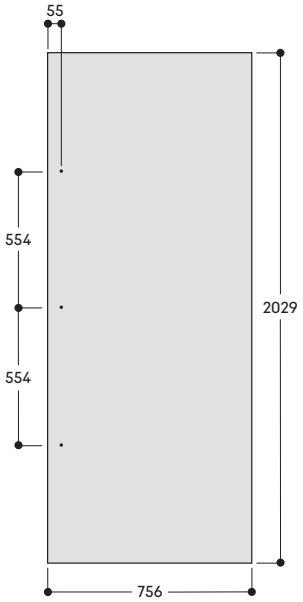


The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single niche.

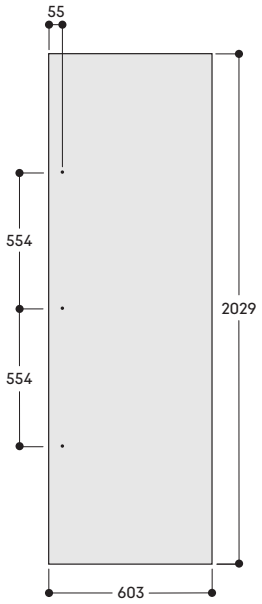
A: The width of the lateral frame parts can be between 74 mm and 82 mm.

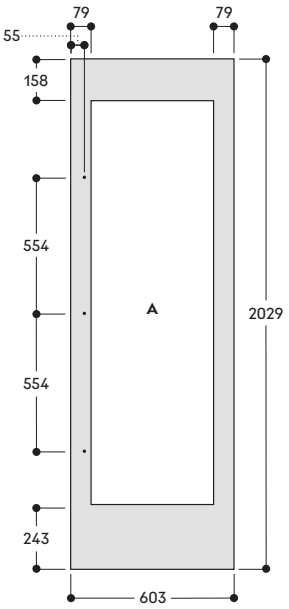
Niche width 762 mm



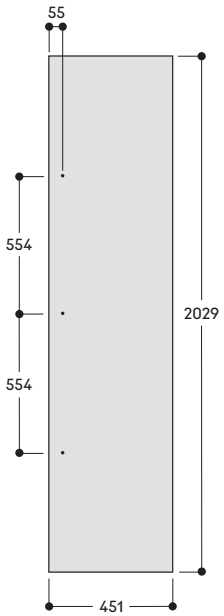


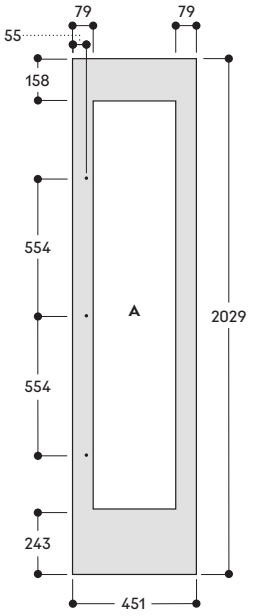
Niche width 610 mm





Niche width 457 mm





All measurements in mm.

Replacement

A custom door panel can exceed the dimensions of the special accessory door panels, as long as all given restrictions in this planning notes are considered correctly. Ensure the maximum panel weights shown in the following table are not exceeded.

Maximum permitted door panel weight

Model	Description	Max. panel weight
RVY 497	Fridge-freezer combination, niche width 90 cm, 2 doors	Each door 64 kg / Drawer 14 kg
RVB 497	Fridge-freezer combination, niche width 90 cm, 1 door	Door 50 kg / Drawer 14 kg
RVB 477	Fridge-freezer combination, niche width 76.2 cm, 1 door	Door 60 kg / Drawer 17 kg
RVC 497	Refrigerator, niche width 90 cm	40 kg
RVC 477	Refrigerator, niche width 76.2 cm	41 kg
RVC 467	Refrigerator, niche width 61 cm	41 kg
RVF 497	Freezer, niche width 90 cm	38 kg
RVF 477	Freezer, niche width 76.2 cm	39 kg
RVF 467	Freezer, niche width 61 cm	39 kg
RVF 417	Freezer, niche width 45.7cm	55 kg
RVW 467	Wine climate cabinet, niche width 61 cm	71 kg
RVW 417	Wine climate cabinet, niche width 45.7 cm	74 kg

The thickness of a custom door panel can range between 16 mm and a maximum of 38 mm.

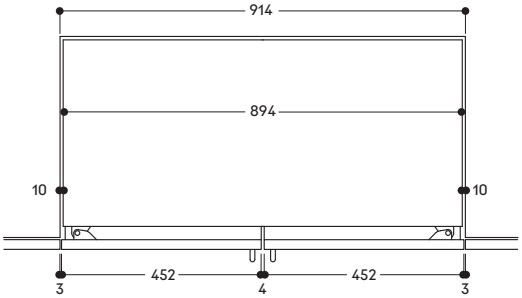
Replacement of RVY 497 / RVB 497 / RVC 497 / RVF497 into 914 mm niche
If a RVY 497, RVB 497, RVC 497 or RVF497 of the Vario coolinge Expressive series is installed into an existing, unmodified 914 mm wide niche (e.g. replacement of an appliance of the Vario cooling 400 series - RY 492, RB 492 or RC 492) be aware of the following dimensional changes:
— Appliance width 894 mm (compared to 908 mm within Vario cooling 400 series)
— Range of height adjustable feet based on the standard installation height +48 mm (compared to +35 mm / -13 mm within Vario cooling 400 series)

To guarantee the aesthetics of the installation 10 mm wide side trims (RVA 460 910) must be installed on both sides of the appliance to cover the gap between the side walls of the appliance and the adjacent cabinetry.

If a Vario cooling 400 appliance was installed in the niche before, the screwing holes in the crown and side walls (if side trims were used) will become visible, upon removal of the appliance. To ensure perfect aesthetics of the newly installed Vario cooling Expressive appliance a suitable solution to cover the screwing holes must be found by the installer/carpenter. Be aware that the new side trims (RVA 460 910) do not cover these holes.

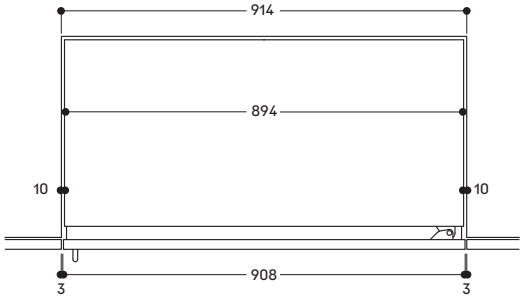
Existing custom door panels can be re-used as well as the special accessory door panels from the Vario cooling 400 series. New door panels need to have the widths displayed in the following drawing.
Be aware that any door panel to fully cover the niche will now protrude from the doors of the new Vario cooling Expressive appliance due to the difference in width. This has an influence on the hinge movement and resulting clearances to adjacent cabinetry and handles.

Replacement of RVY 497 into 914 mm niche



The resulting lateral gaps of 10 mm can be covered with side trims included in the installation accessory RVA 460 910

Replacement of RVB 497 / RVC 497 / RVF 497 into 914 mm niche

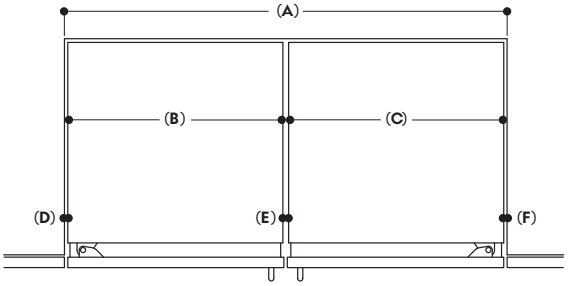


The resulting lateral gaps of 10 mm can be covered with side trims included in the installation accessory RVA 460 910

Replacement of side-by-side installation incl. RVY 497 / RVB 497 / RVC 497 / RVF 497
In case of a side-by-side installation into an existing, unmodified niche previously designed for two 908 mm wide appliances or one 908 mm wide appliance and any narrower one, the installation accessory RVA 460 900 is required. Different side and center trims to cover the gaps between both appliances and between the appliances' side walls and the adjacent cabinetry are included.
For the narrow 3 mm side trims the installation accessory RVA 423 141 needs to be ordered.
For a correct installation the spacers on the appliances' side walls may need to be exchanged, before connecting the appliances side-by-side and moving them into the niche. The combination must be centered within the niche.

Depending on the niche width (A) and the appliances' widths (B) + (C) the gaps (D) + (E) + (F) have different measurements. See drawing:

Replacement of side-by-side installation incl. RVY 497 / RVB 497 / RVC 497 / RVF 497



A: Niche width	1828	≤ 1676
B: Appliance 1 width	894	894
C: Appliance 2 width	894	≤ 756
D: Left gap	10	10
E: Center gap	20	13
F: Right gap	10	3

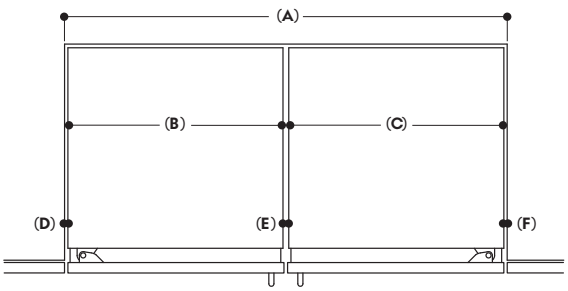
Replacement of side-by-side installation with Vario cooling 400 series
If an appliance of the Vario cooling Expressive series must be installed side-by-side with a Vario cooling 400 appliance the installation accessory RVA 460 020 is required. Beware that neither the overall appliance design nor the appliances' capabilities match and are not intended to do so.

All installation parts used in the initial Vario cooling 400 side-by-side installation need to be removed, including the heater kit. These are not necessary anymore.
Depending on the individual installation situation, additional installation accessories may be necessary.

Side and center trims from the initial installation can be reused. Beware that the colours do not match, nor does the length of the trims fit perfectly, depending on the appliance used on. Side and center trims matching the new appliance's design to cover the gaps between both appliances and between the appliances' side walls and the adjacent cabinetry are included in the installation accessory RVA 460 020.

Important!
To join the appliances outside of the niche and adjusting them to the niche height, the feet of the Vario cooling 400 appliance must be raised.
This leads to:
— A visible height difference in the plinth area between both appliances (when the doors are open)
— The Vario cooling 400 appliance not standing on its rollers, but on its front feet on the ground. To move it into the niche it must be slightly lifted with a hand truck.

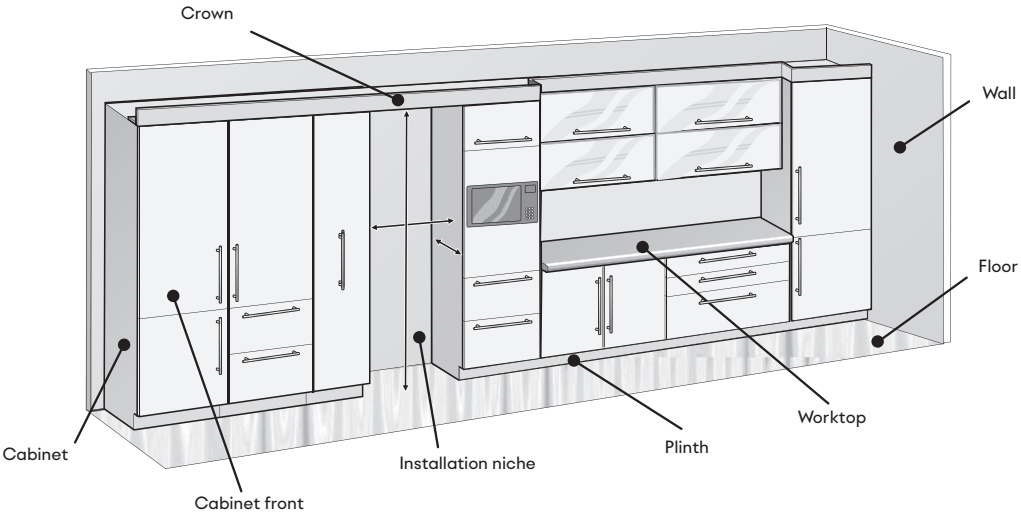
Replacement of side-by-side installation with Vario cooling 400 series



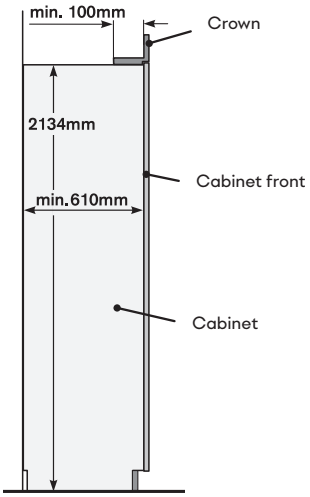
A: Niche width	1828	≤ 1676
B: Vario cooling Expressive appliance width	894	≤ 756
C: Vario cooling 400 appliance width	≤ 908	≤ 908
D: Left gap	10	3
E: Center gap	13	6
F: Right gap	3	3

All measurements in mm.

Planning principle for an individual appliance

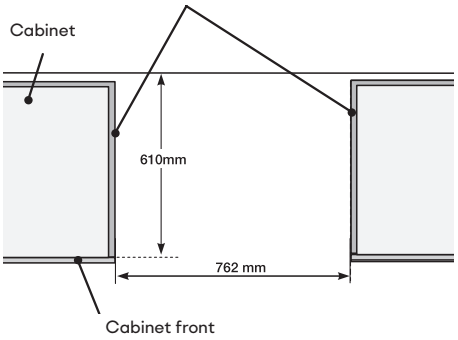


Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



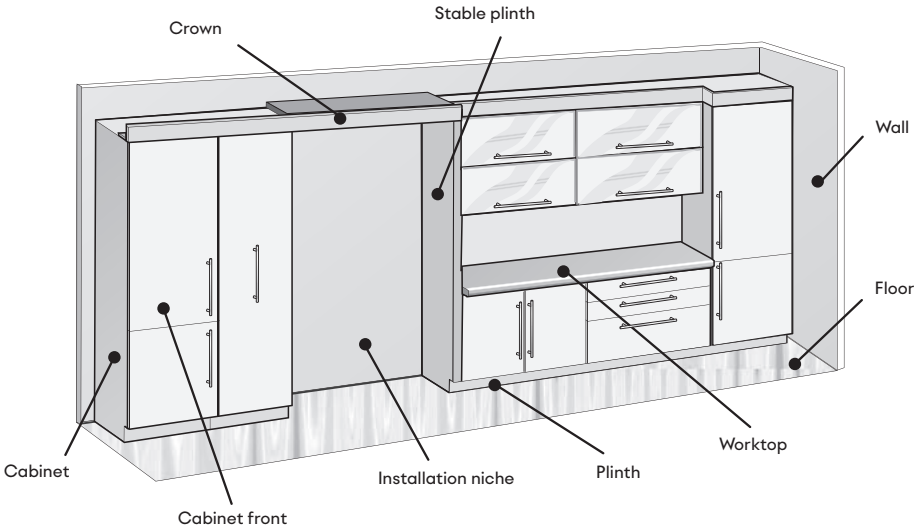
Installation niche for an individual cooling appliance (example: 762 mm wide)
In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

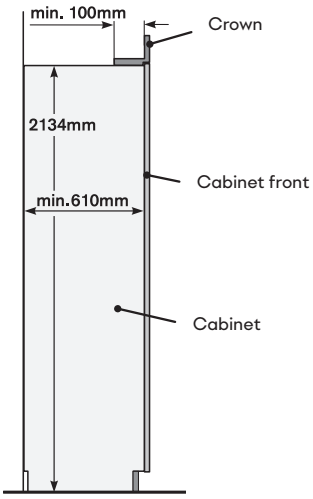
Requirements for the installation niche:
— The side walls of the installation niche must be completely even and flat along their entire depth
— Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
— Width of the installation niche: 762 mm
— Depth of the installation niche: min. 610 mm

All measurements in mm.

Planning principle for a side-by-side solution

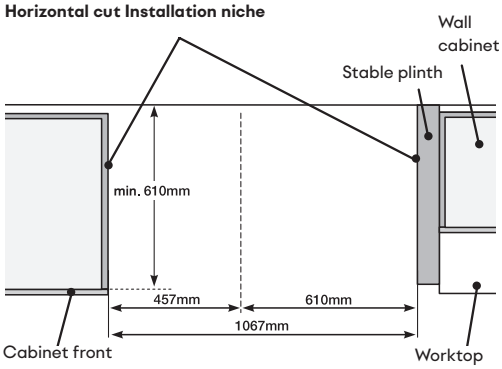


Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



Installation niche for a side-by-side solution
— 610 mm cooling appliance (right)
— 457 mm freezer (left)

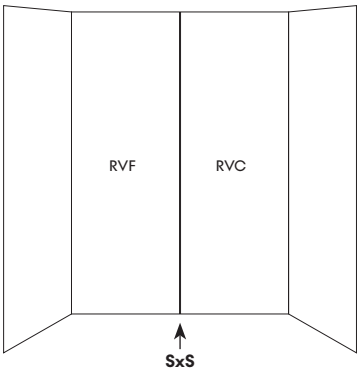
In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:
— The side walls of the installation niche must be completely even and flat along their entire depth
— Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
— Width of the installation niche:
610 mm + 457 mm = 1.067 mm
— Depth of the installation niche: min. 610 mm

All measurements in mm.

Planning examples for Vario cooling Expressive series



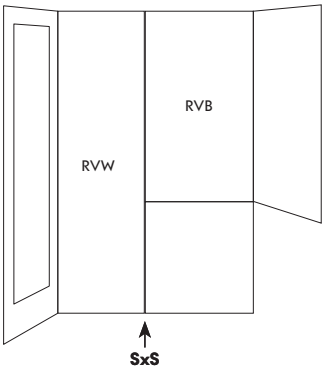
Side-by-side solution 1

RVF 477 / RVC 477

Usability limitations:
No limitation.

Installation accessories:
1x RVA 460 000 (SxS)*.

Notes:
Door hinges on the outside.



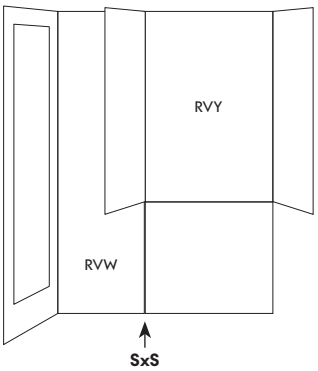
Side-by-side solution 2

RVW 467 / RVB 477

Usability limitations:
No limitation.

Installation accessories:
1x RVA 460 000 (SxS)*.

Notes:
Door hinges on the outside. Change door hinge of RVW with dedicated accessory. If using the dark brushed stainless steel door panels with a handle (installation accessories), select the correct panel for the intended hinge side of the RVW.



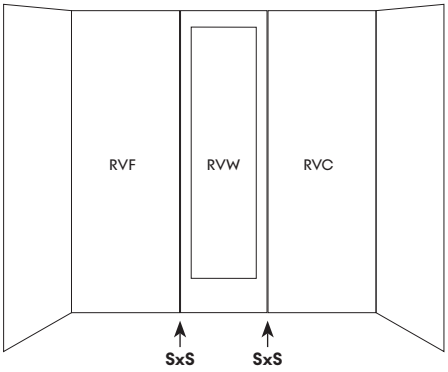
Side-by-side solution 3

RVW 464 / RVY 497

Usability limitations:
Not all doors can be openend at the same time. The left door of the RVY may collide with a handle if used for the RVW.

Installation accessories:
1x RVA 460 000 (SxS)*.

Notes:
Restricting the opening of the left door of the RVY to 90° is recommended. Change door hinge of the RVW with dedicated accessory. If using the dark brushed stainless steel door panels with a handle (installation accessories), select the correct panel for the intended hinge side of the RVW.



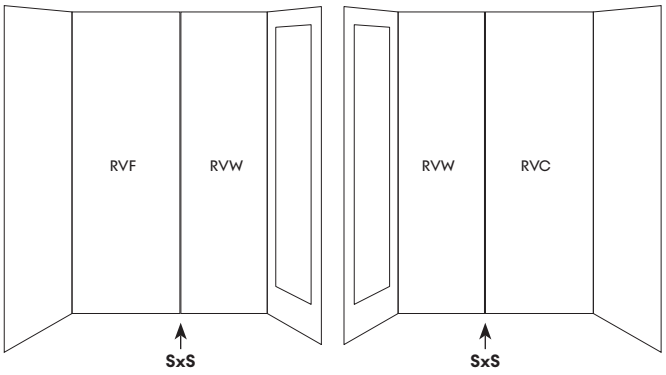
Combination of 3

RVF 477 / RVW 467 / RVC 477

Usability limitations:
The doors of RVW and RVC cannot be opened at the same time, but one after another.

Installation accessories:
2x RVA 460 000 (SxS)*.

Notes:
All three appliances must be connected to each other before installation and pushed together into the installation niche.



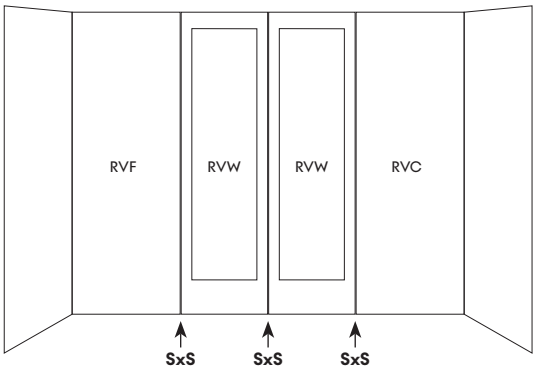
Maximum distance

RVF 477 / RVW 467 / RVW 467 / RVC 477

Usability limitations:
No limitation. All doors can be opened fully.

Installation accessories:
2x RVA 460 000 (SxS)*.

Notes:
Two separate installation niches. The clearance is large enough to open all doors at the same time. Change door hinge of the RVW with dedicated accessory.
If using the dark brushed stainless steel door panels with a handle (installation accessories), select the correct panel for the intended hinge side of the RVW.



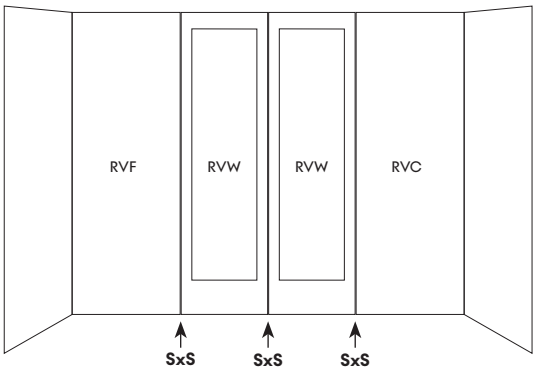
Combination of 4

RVF 477 / RVW 467 / RVW 467 / RVC 477

Usability limitations:
If the middle doors are open, then neither of the outer doors can be opened.

Installation accessories:
3x RVA 460 000 (SxS)*.

Notes:
The appliances in the middle are connected side-by-side. All four appliances must be connected to each other before installation and pushed together into the installation niche. If using the dark brushed stainless steel door panels with handle (installation accessories), select the correct panel for the intended hinge side of the RVW.



Combination of 4 — alternative

RVF 477 / RVW 467 / RVW 467 / RVC 477

Usability limitations:
The middle doors cannot be opened at the same time.

Installation accessories:
3x RVA 460 000 (SxS)*.

Notes:
The appliances in the middle are connected hinge to hinge. All four appliances must be connected to each other before installation and pushed together into the installation niche. If using the dark brushed stainless steel door panels with handle (installation accessories), select the correct panel for the intended hinge side of the RVW.

*SxS Accessory for side-by-side installation.



Vario fridge-freezer combination 200 series
RB 289

RB 289 300
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

2 bottle supports, maple wood.
2 egg trays.
1 ice cube tray.
2 ice packs.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 238 030
Solid maple bottle support with magnetic connector, oiled.

RA 260 000
Heavy duty hinge support for a maximum door weight of 24 kg.

Highlights

— Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze.
— Extendable shelves and drawers.
— Warm white and glare-free LED light.
— 4 climate zones incl. 2 fresh cooling drawers close to 0 °C.
— Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles.
— Cushioned door closing system allowing a soft and controlled door closure.
— Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure.
— Solid maple bottle supports with magnetic connector.
— Total volume 223 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Holiday mode.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
2 height-adjustable safety glass shelves, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75 l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
1 aluminium door rack.
Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
Volume 101 litres.

Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 55 litres.

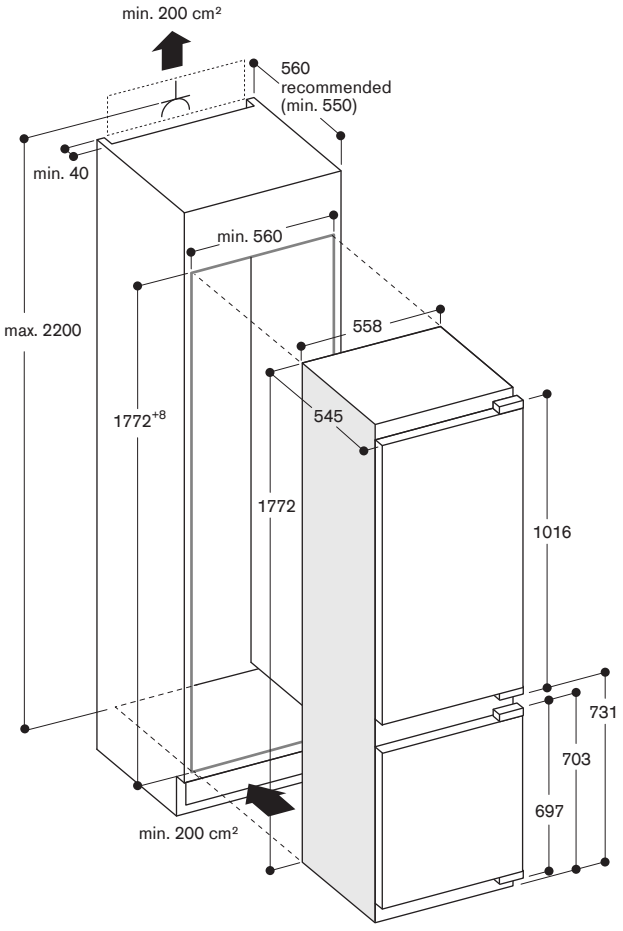
Freezing
No-frost technology with fast freezing.
Temperature adjustable from -24 °C to -14 °C.
4-star freezer compartment.
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
Defrost assistance.
Freezing capacity 7 kg/24 h.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Volume 67 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 201 kWh/year.
Noise level 37 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 19 kg. Lower door 19 kg.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Vario fridge-freezer combination 200 series
RT 289

RT 289 370
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price
2 bottle supports, maple wood.
2 egg trays.
1 ice cube tray.
1 heavy duty hinge support.

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

RA 238 030
Solid maple bottle support with magnetic connector, oiled.

Highlights
— Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze.
— Opening assist for door:
1. Push-to-open function for integration into handleless furniture front.
2. Door opening via voice assistant possible.
— Extendable shelves and drawers.
— 4 climate zones incl. 3 fresh cooling drawers close to 0 °C.
— Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles.
— Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure.
— Solid maple bottle supports with magnetic connector.
— Total volume 269 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
5 height-adjustable safety glass shelves, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75 l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
3 aluminium door racks.
Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
Volume 171 litres.

Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

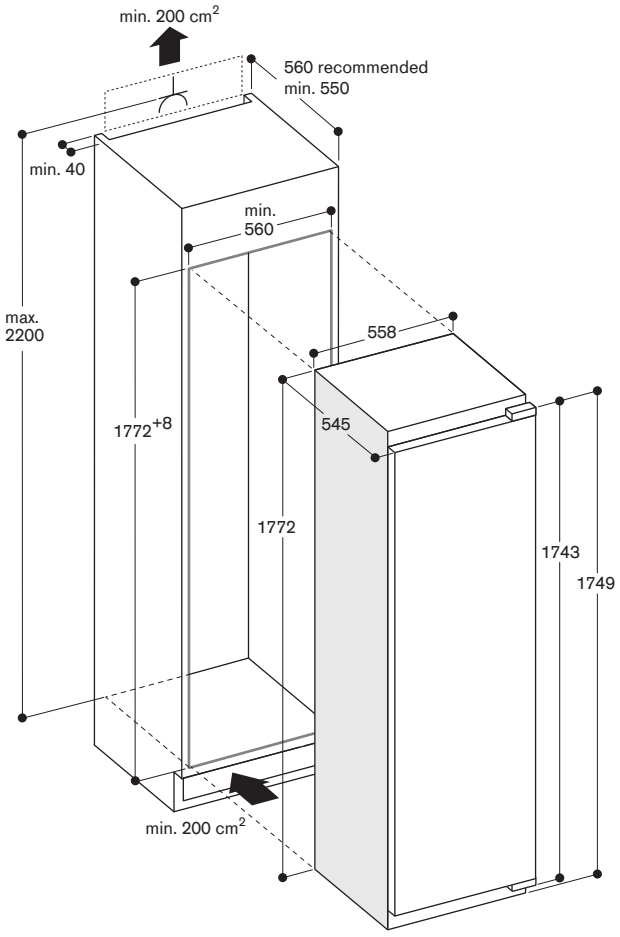
Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.8 kg/24 h.
Storage time after a malfunction 9.5 h.
Volume 15 litres.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 184 kWh/year.
Noise level 36 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 27 kg.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Vario refrigerator 200 series
RC 289

RC 289 370
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

2 bottle supports, maple wood.
2 egg trays.
1 heavy duty hinge support.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 238 030
Solid maple bottle support with magnetic connector, oiled.

Highlights

— Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze.
— Opening assist for door:
1. Push-to-open function for integration into handleless furniture front
2. Door opening via voice assistant possible.
— Extendable shelves and drawers.
— 3 climate zones incl. 3 fresh cooling drawers close to 0 °C.
— Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles.
— Combines with freezer RF 287 (side-by-side integration).
— Cushioned door closing system allowing a soft and controlled door closure.
— Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure.
— Solid maple bottle supports with magnetic connector.
— Total volume 289 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
6 safety glass shelves, height adjustable, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.75 l bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.
1 large aluminium door rack for bottles.
3 aluminium door racks.
Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
Volume 206 litres.

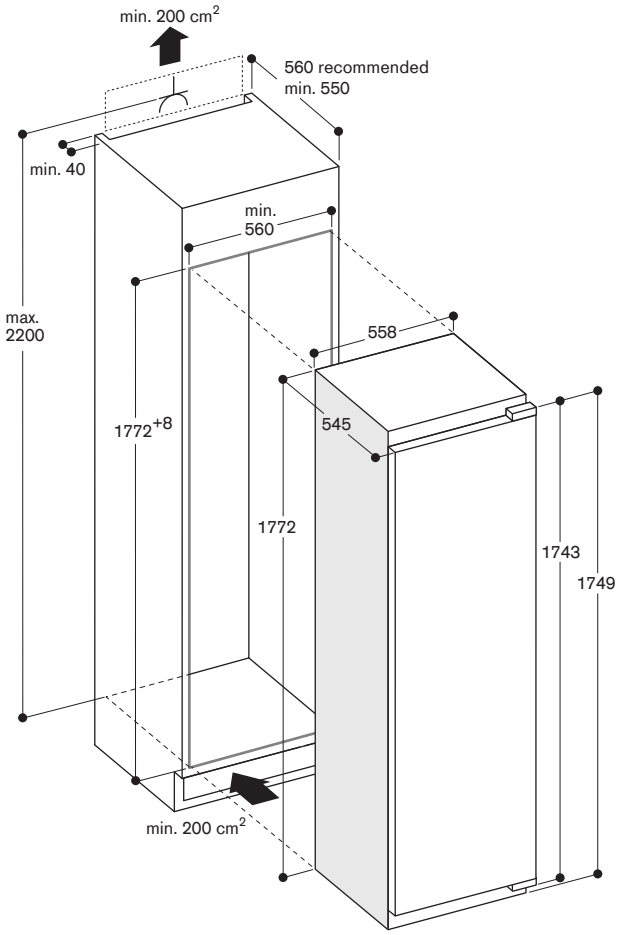
Fresh cooling close to 0 °C
Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 120 kWh/year.
Noise level 36 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 27 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Vario freezer 200 series
RF 287

RF 287 370
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

1 ice cube tray.
1 heavy duty hinge support.

Highlights

— Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze.
— Opening assist for door:
1. Push-to-open function for integration into handleless furniture front
2. Door opening via voice assistant possible.
— Safety glass shelves, set in solid aluminium profiles.
— Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface.
— Warm white interior lighting (3500 K) with integrated glare-free LED side lights.
— Direct access through open storage areas.
— Combines with fridge RC 289 (side-by-side integration).
— Combines with wine climate cabinet RW 282 (side-by-side integration).
— Cushioned door closing system allowing a soft and controlled door closure.
— Total volume 212 litres.

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical features
Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Door opening via voice assistant.

Please read additional information on Gaggenau Home Connect on page 403.

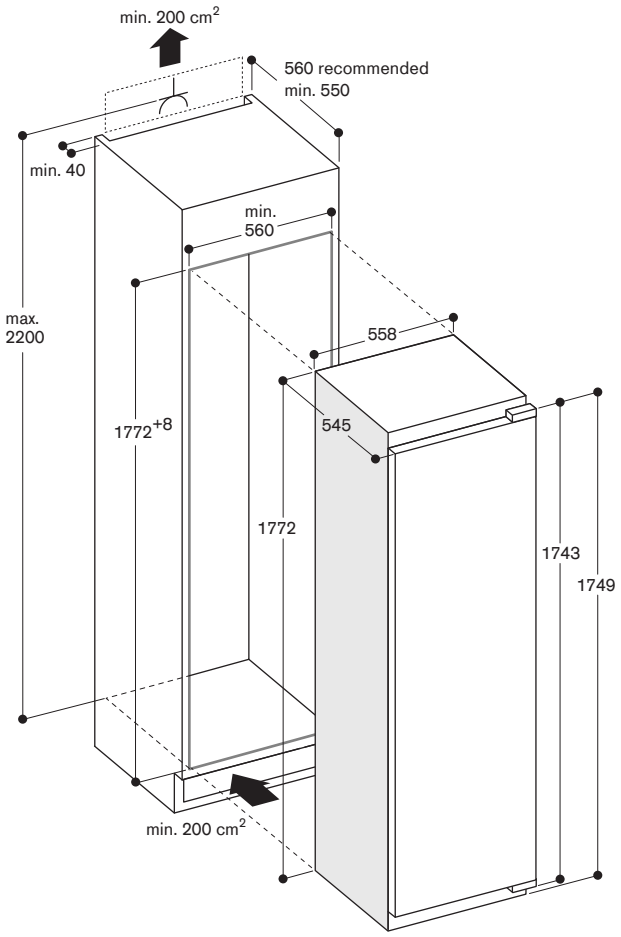
Freezing
No-frost technology with fast freezing.
Temperature adjustable from -24 °C to -14 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 9 h.
3 freezer drawers, 1 of which is extra large, removable.
6 safety glass shelves, 3 of which are set in solid aluminium profiles, removable.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 235 kWh/year.
Noise level 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 27 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Freestanding fridge-freezer combination 200 series
RY 295

RY 295 350
With fresh cooling 0 °C.
Freestanding.
Front doors and drawer in anthracite stainless steel.
Width 91 cm, height 183 cm.



Included in the price
1 ice cube scoop.
1 activated charcoal filter.

Special accessories
RA 450 012
Activated charcoal water filter.
For RVY, RVB and RVF.

Highlights
— 3 climate zones incl. fresh cooling 0 °C.
— 2 fresh cooling drawer 0 °C with.
— 5 preset temperature settings between -2 °C and +4 °C.
— 3 symmetrically split glass shelves, height adjustable.
— Integrated ice maker with fixed inlet water connection.
— Internal water dispenser for chilled water.
— 5 preset brightness settings for the lighting.
— Total volume 573 litres.

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Open-door and malfunction alarm.
Child lock.
Rest mode certified by Star-K.
Holiday mode.
Dark anthracite coloured top and side panels outside.
Activated charcoal filter for water filter system with saturation indicator shown in display.
Air filter.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 split safety glass shelves, all 6 half shelves with manual height adjustment.
1 integrated shelf.
2 large door racks for bottles.
4 door racks, 2 of which are height adjustable.
1 full width drawer.
Internal water dispenser with fixed inlet water connection, integrated in left side wall.
Glare-free LED lighting (5600 K).
5 preset brightness settings for the lighting, also via Home Connect.
Interior stainless steel back wall.
Volume 335 litres.

Fresh cooling 0 °C
2 fresh cooling 0 °C drawers.
5 preset temperature settings between -2 °C and +4 °C combined with humidity setting for fish and meat, fruit, vegetables, beverages, standard.
Volume 67 litres.

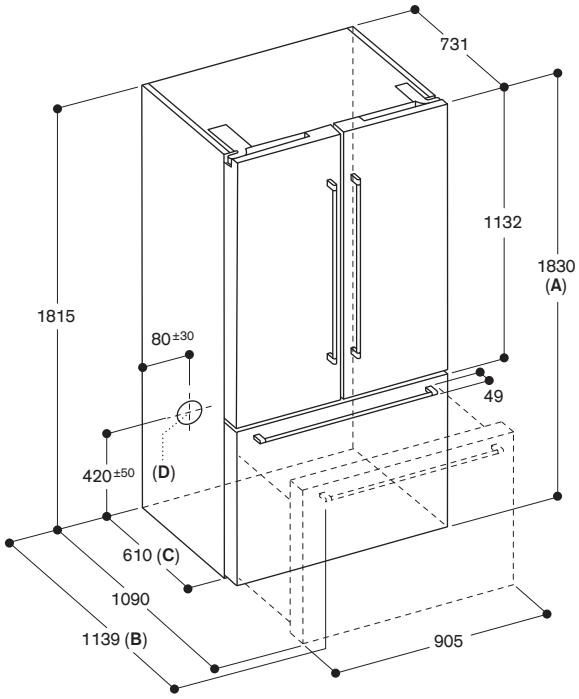
Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -24 °C to -16 °C.
4-star freezer compartment.
Freezing capacity 15 kg /24 h.
Storage time after a malfunction 18.5 h.
3 fully extendable drawers.
Volume 171 litres.

Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Can be switched off manually.
Ice cube production approx. 1.5 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

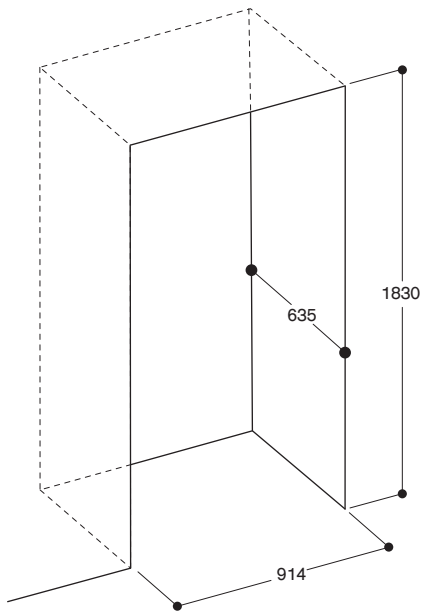
Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 333 kWh/year.
Noise level 39 dB (A) re 1 pW.

Planning notes
Door opening angle of 118°, fixable at 90°.
Wall recess of 25 mm necessary.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.
To achieve the declared energy consumption, the attached spacers have to be used. The spacers increase the appliance depth by about 2.5 cm. Without the spacers, the appliance is fully functional but consumes slightly more energy.

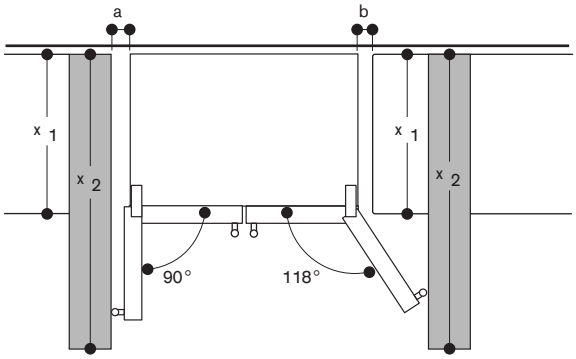
Connection
Connecting cable 2.4 m with plug.
Water inlet.
Supply hose 3.0 m with 3/4“ connection.
Water pressure 2 to 8 bar.



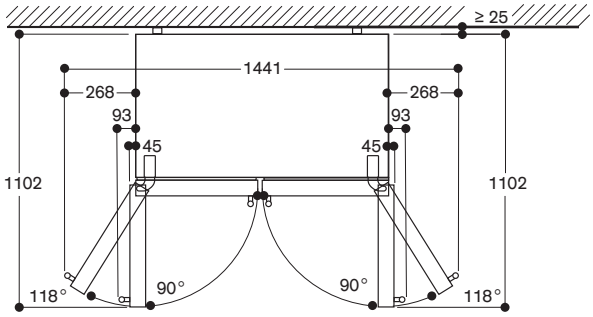
A: Front is adjustable from 1830 to 1847, with front levelling feet fully extended.
B: With handle
C: Add 25 mm for fixed spacers on back
D: Water connection position



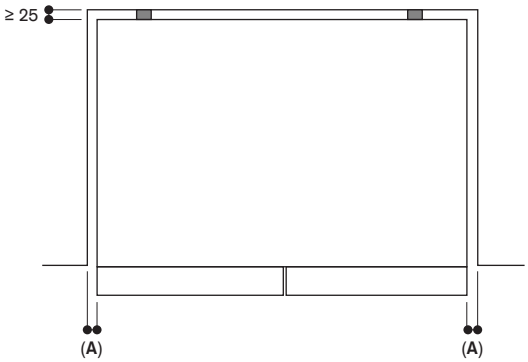
If you install the appliance in a niche, adhere to the shown dimensions



x 1 (unit depth)	a	b
600	0	0
650	0	33
700	45	60
x 2 (wall)	93	266



Minimum Clearances



A: ≥ 3.2 mm

Leave a clearance of min. 12.7 mm above the appliance.
Observe minimum clearances as seen above

All measurements in mm.



Fridge-freezer combination 200 series
RB 282

RB 282 306
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

2 ice packs.
3 egg trays.
1 wine and champagne rack.
1 ice cube tray with lid.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 260 000
Heavy duty hinge support for a maximum door weight of 24 kg.

Highlights
- 4 climate zones incl. 2 fresh cooling drawers close to 0 °C.
- Height adjustable safety glass shelves.
- Door racks with aluminium profiles.
- Cushioned door closing system allowing a soft and controlled door closure.
- Total volume 223 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Holiday mode.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
2 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large aluminium door rack for bottles.
1 aluminium door rack.
Bright interior lighting (5800 K) with integrated glare-free LED side light element.
Volume 101 litres.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 55 litres.

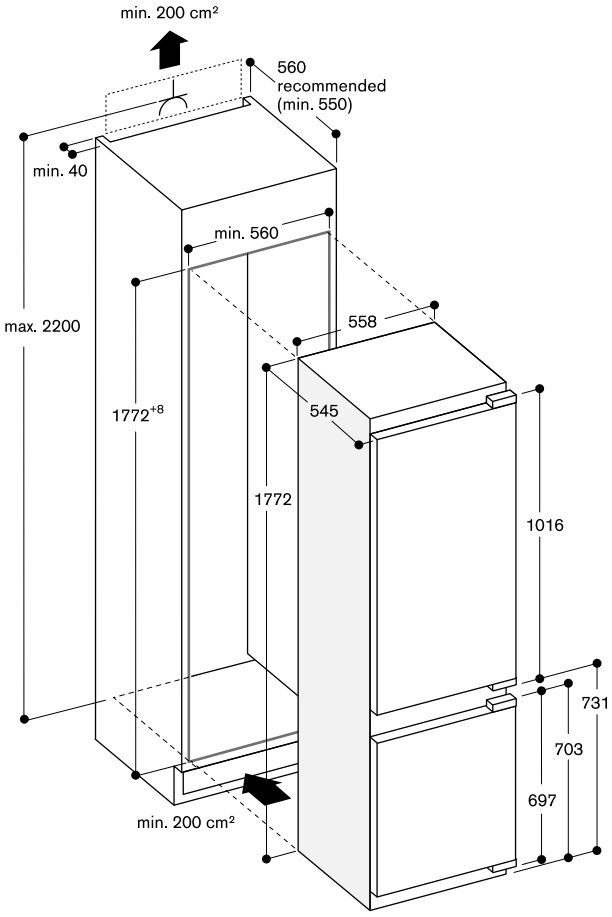
Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -24 °C to -16 °C.
4-star freezer compartment.
Defrost assistance.
Freezing capacity 7 kg/24 h.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Volume: 67 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 201 kWh/year.
Noise level: 37 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 19 kg.
Lower door 19 kg.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Fridge-freezer combination 200 series
RT 282

RT 282 306
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

3 egg trays.
1 wine and champagne rack.
1 ice cube tray with lid.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 260 000
Heavy duty hinge support for a maximum door weight of 27 kg.

Highlights

— 4 climate zones incl. 3 fresh cooling drawers close to 0 °C.
— Height adjustable safety glass shelves.
— Door racks with aluminium profiles.
— Cushioned door closing system allowing a soft and controlled door closure.
— Total volume 269 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
5 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large aluminium door rack for bottles.
4 aluminium door racks.
Bright interior lighting (5800 K) with integrated glare-free LED side light element.
Volume 171 litres.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

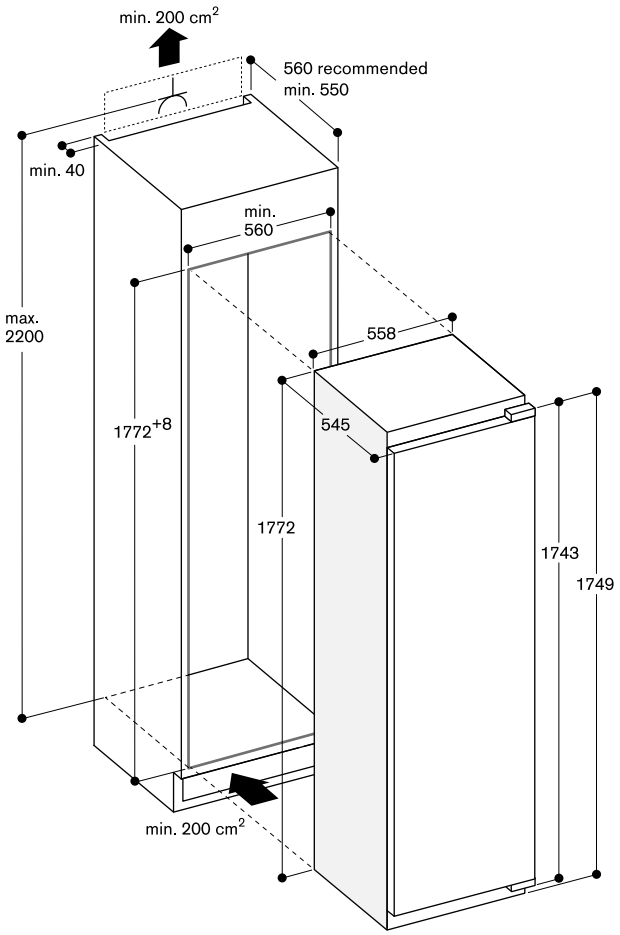
Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.8 kg/24 h.
Storage time after a malfunction 9.5 h.
Volume 15 litres.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 184 kWh/year.
Noise level: 36 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Refrigerator 200 series
RC 282

RC 282 306
With fresh cooling close to 0 °C.
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

3 egg trays.
1 wine and champagne rack.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 260 000
Heavy duty hinge support for a maximum door weight of 27 kg.

Highlights
- 3 climate zones incl. 3 fresh cooling drawers close to 0 °C.
- Height adjustable safety glass shelves.
- Door racks with aluminium profiles.
- Combines with freezer RF 282 (side-by-side integration).
- Cushioned door closing system allowing a soft and controlled door closure.
- Total volume 289 litres.

Handling
Electronic temperature control with digital display.
Touch keys.

Technical features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
6 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large aluminium door rack for bottles.
4 aluminium door racks.
Bright interior lighting (5800 K) with integrated glare-free LED side light element.
Volume 206 litres.

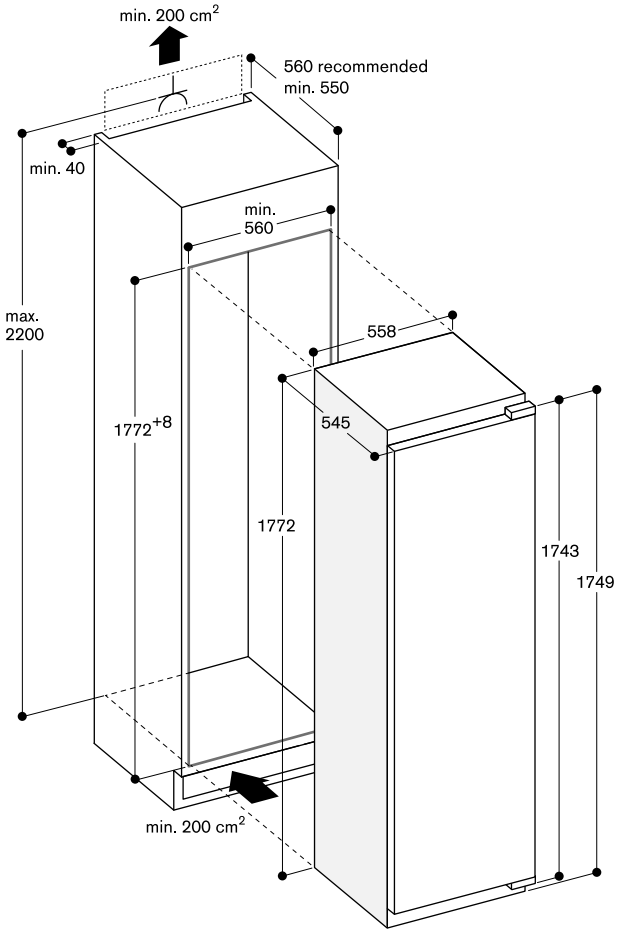
Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Volume 83 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 120 kWh/year.
Noise level: 36 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Freezer 200 series
RF 282

RF 282 306
Fully integrated.
Niche width 56 cm,
Niche height 177.5 cm.



Included in the price

1 ice cube tray.

Special accessories

RA 260 000
Heavy duty hinge support for a maximum door weight of 27 kg.

Highlights
- Flexible interior configuration: all drawers and safety glass shelves can be removed.
- Combines with fridge RC 282 (side-by-side integration).
- Combines with wine climate cabinet RW 282 (side-by-side integration).
- Cushioned door closing system allowing a soft and controlled door closure.
- Total volume 212 litres.

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical features
Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

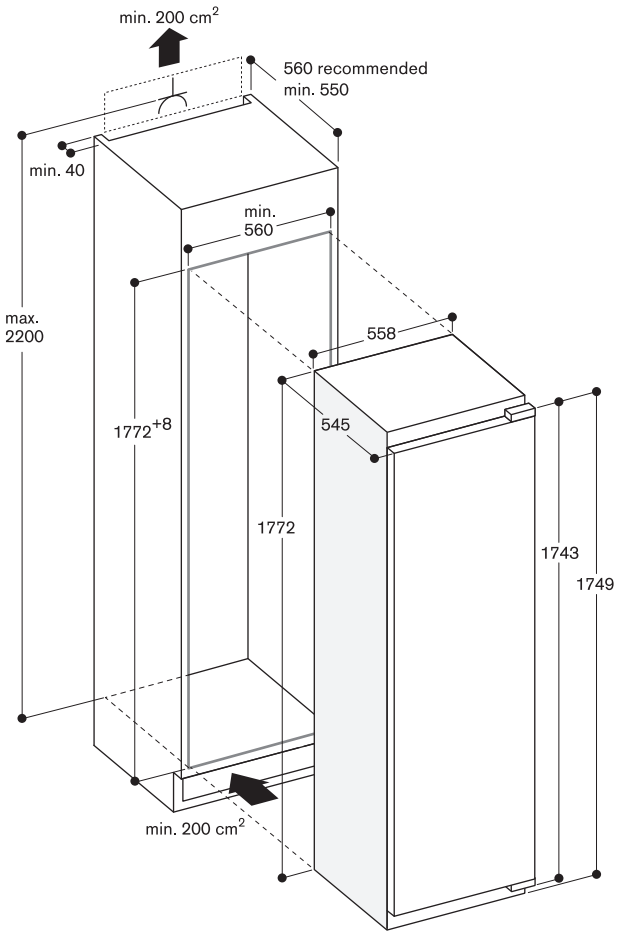
Freezing
No-Frost technology with fast freezing.
Temperature adjustable from -24 °C to -14 °C.
4-star freezer compartment.
Freezing capacity 13.8 kg/24 h.
Storage time after a malfunction 8 h.
5 freezer drawers, 2 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front flap.
All freezer drawers and safety glass shelves can be removed.
Volume 212 litres.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 235 kWh/year.
Noise level: 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.
For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.



All measurements in mm.



Fridge-freezer combination 200 series
RT 202

RT 202 180
Fully integrated, under-counter.
Niche width 60 cm,
Niche height 82 cm.



Included in the price

1 egg tray.
1 ice cube tray.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

Highlights

— Interior with solid elements in light satin aluminium.
— Height-adjustable safety glass shelf with aluminium profile.
— Warm white and glare-free LED light.
— Drawer with solid aluminium handle, close to 0 °C.
— Cushioned door closing system allowing a soft and controlled door closure.
— Total volume 110 litres.

Handling
LED electronic with touch control.

Technical features
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.
Holiday mode.
Rest mode.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

Cooling
Fast cooling.
Temperature adjustable from +2 °C to +6 °C.
1 height-adjustable safety glass shelf with aluminium profile.
1 drawer with solid aluminium handle, close to 0 °C, ideal for meat, fish and poultry.
1 bottom compartment with sliding glass lid.
1 large aluminium door rack for bottles, extra deep.
1 height-adjustable aluminium door rack.
1 adjustable door rack, small.
Warm white interior lighting (3500 K) with integrated glare-free LED side light.
Total volume of all refrigerator compartments: 93 litres.

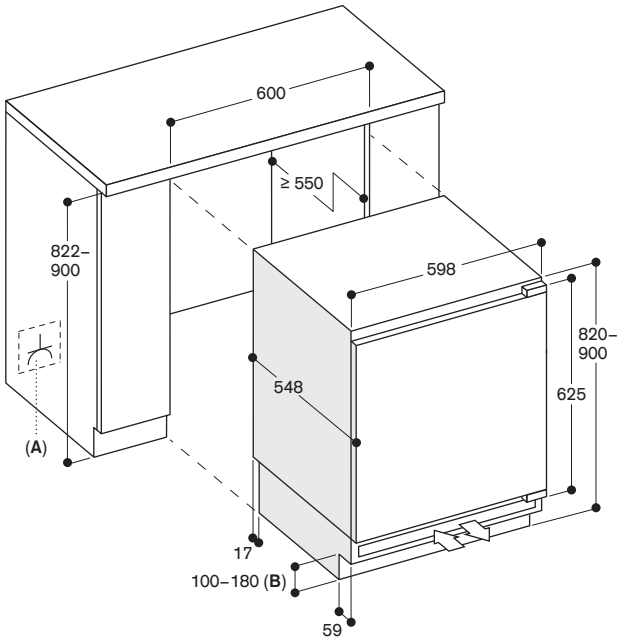
Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 3 kg/24 h.
Storage time after a malfunction 9 h.
Volume 17 litres.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
Energy consumption 119 kWh/year.
Noise level: 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 12 kg.
Height-adjustable feet.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



A: Socket
B: Base height:
- 100 mm when niche height is 822 mm
- 180 mm when niche height is 900 mm

All measurements in mm.



Refrigerator 200 series
RC 202

RC 202 180
Fully integrated, under-counter.
Niche width 60 cm,
Niche height 82 cm.



Included in the price

1 egg tray.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

Highlights
- Interior with solid elements in light satin aluminium.
- Height-adjustable safety glass shelves with aluminium profile.
- Warm white and glare-free LED light.
- Drawer with solid aluminium handle, close to 0 °C.
- Cushioned door closing system allowing a soft and controlled door closure.
- Total volume: 134 litres.

Handling
LED electronic with touch control.

Technical features
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.
Holiday mode.
Rest mode.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

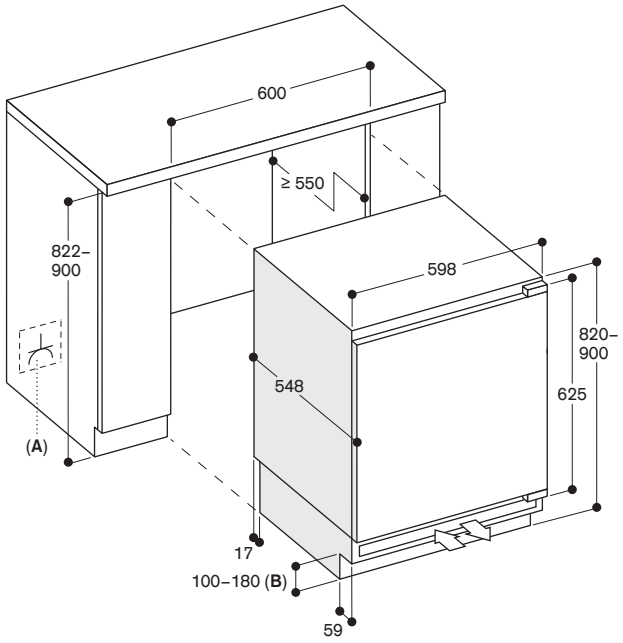
Cooling
Fast cooling.
Temperature adjustable from +2 °C to +6 °C.
2 height-adjustable safety glass shelves with aluminium profile.
1 drawer with solid aluminium handle, close to 0 °C, ideal for meat, fish and poultry.
1 bottom compartment with sliding glass lid.
1 large aluminium door rack for bottles, extra deep.
1 height-adjustable aluminium door rack.
1 adjustable door rack, small.
Warm white interior lighting (3500 K) with integrated glare-free LED side light.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 93 kWh/year.
Noise level: 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 12 kg.
Height-adjustable feet.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



A: Socket
B: Base height:
- 100 mm when niche height is 822 mm
- 180 mm when niche height is 900 mm

All measurements in mm.



Freezer 200 series
RF 202

RF 202 180
Fully integrated, under-counter.
Niche width 60 cm,
Niche height 82 cm.



Included in the price

1 ice cube tray.

Highlights
- Interior with solid elements in light satin aluminium.
- Drawers with solid aluminium handles.
- Cushioned door closing system allowing a soft and controlled door closure.
- Total volume: 85 litres.

Handling
LED electronic with touch control.

Technical features
Automatic defrosting.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Holiday mode.
Rest mode.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

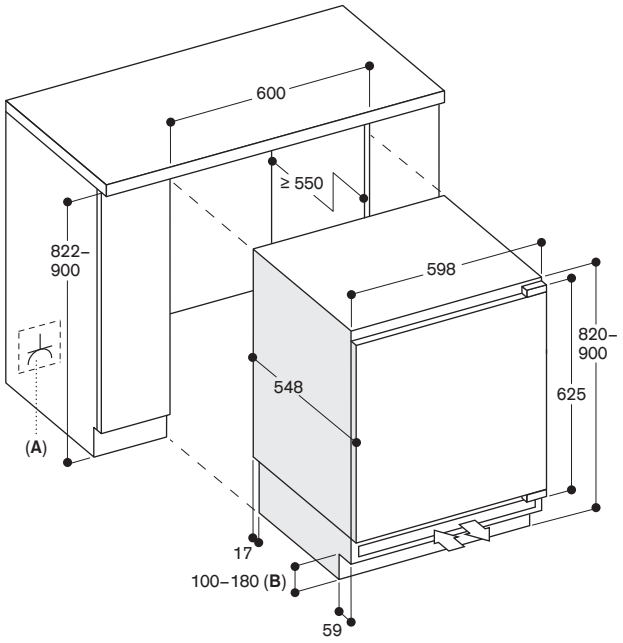
Freezing
No-frost technology with fast freezing.
Temperature adjustable from -24 °C to -18 °C.
4-star freezer compartment.
Freezing capacity 8 kg /24 h.
Storage time after a malfunction 9 h.

Consumption data
Energy efficiency class E at a range of energy efficiency classes from A to G.
Energy consumption 189 kWh/year.
Noise level: 35 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Please read additional planning notes on page 345.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



A: Socket
B: Base height:
- 100 mm when niche height is 822 mm
- 180 mm when niche height is 900 mm

All measurements in mm.

Additional planning notes for Vario cooling and cooling appliances 200 series

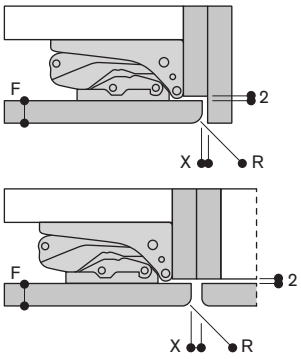
Location
The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as an oven, a cooker or a radiator, etc.

If installation next to a heat source is unavoidable, observe the following minimum distances from the heat source:
— 3 cm to electric or gas ovens,
— 3 cm to electric or gas cooker,
— 30 cm to an oil-fired or solid-fuel cooker.

Side-by-side installation
Vario 200 and 200 series cooling appliances can be installed side-by-side in the following combinations except RT/RC/RF202, in their own kitchen units:
RW + RW
RC + RF (no other appliance next to RC model)
RW + RF (no other appliance next to RW model, except RW)
For all other combinations, a minimum clearance of 160 mm must be observed between appliances.

Clearance to adjacent furniture depending on the furniture panel thickness and radii
The panel thickness of customer-specific doors can be between 19 mm and 22 mm.

Recommended gap dimensions for flat hinges



F	R	X
16-19	0-3	2.5
20	0-1	3
	2-3	2.5
21	0-1	3
	2-3	2.5
22	0	4
	1	3.5
	2-3	3

F = Furniture panel thickness
R = Radius
X = Gap dimension

The gap dimensions recommended in the table must be adhered in order to ensure that the appliance door does not collide with anything when it is opened, and to avoid causing damage to furniture panels.
For RW 204 a minimum gap dimension of 3mm must be observed.

Door panels
Maximum permissible door panel weight

Recess height	Number of doors	Max. permissible door panel weight
178 cm, Vario 200, 200 series	1	22 kg
178 cm, Vario 200, 200 series	2	19 kg each
178 cm, Vario 200, 200 series + RA 260 000	1	27 kg
178 cm, Vario 200, 200 series + RA 260 000	2	24 kg each
86 cm, 200 series	1	10 kg
178 cm, 123 cm, 200 series wine	1	20 kg
82 cm, 200 series RC/RT/RF	1	12/12/19 kg

If the maximum permissible weight is exceeded, this may damage or impair the function of the hinge.

Base area

Important!
Poor ventilation leads to damage of the appliance!
The appliance air inlet opening in the base area of the fitted kitchen must not be covered under any circumstances.
A cross-section of at least 200 cm² must be provided for the air inlet opening.

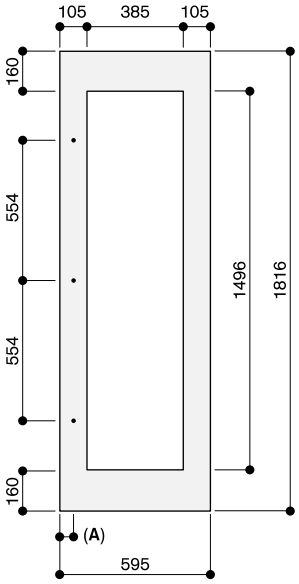
Dimensions of the special accessories – door panel frames
The following diagrams show the basic dimensions of the special accessories door front frames for RW 282 and RW 222.

The dimensions of the doors shown are designed for the following basic specifications:
— Panel thickness: 19 mm
— Gap: 3 mm

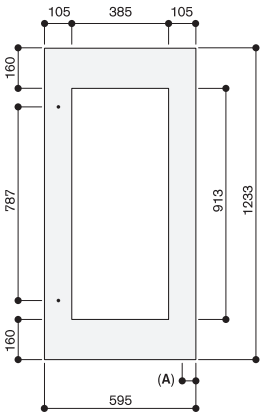
These specifications provide you with a good starting point for a variety of kitchen designs.

Important!
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess height 178 cm



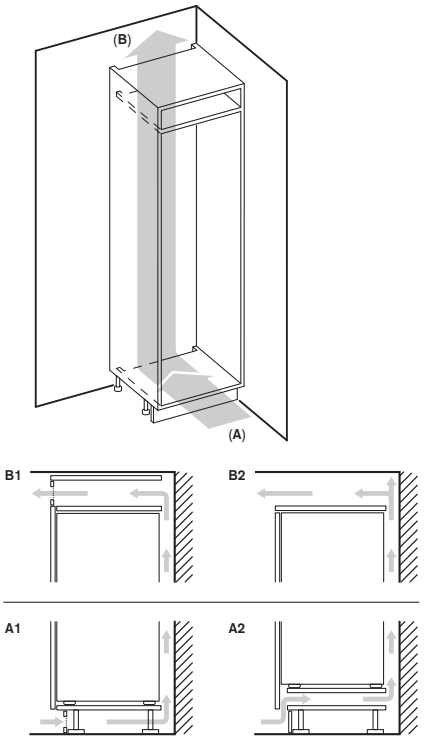
Recess height 123 cm



A: 52.5

The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Ventilation options



A: Air inlet ≥ 200 cm²; ventilation options A1 or A2

B: Air outlet ≥ 200 cm²; ventilation options B1 or B2

All measurements in mm.



Vario wine climate cabinet
Expressive series
RVW 467

RVW 467 170
Fully integrated, with glass door.
Niche width 61 cm,
Niche height 213.4 cm.



Included in the price

2 bottle supports, placement on division plate.
1 presenter to stage one wine bottle.
1 removable oak wood tray.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RVA 420 010
Door lock. For RVW 467 and RVW 417.

RVA 421 622L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 61 cm.
Panel thickness 19 mm.

RVA 421 622R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged, niche width 61 cm.
Panel thickness 19 mm.

RVA 428 622
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 61 cm.
Panel thickness 19 mm.

RVA 430 000
Screw hole cover set. 8 pieces.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 466 610
Accessory for door direction change.
For RVW, niche width 61 cm.

Special accessories

RVA 450 220
Activated charcoal air filter.

RVA 491 660
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 61 cm.

RVA 493 060
Presenter to stage one wine bottle.
Oak wood and aluminium in anthracite.
1 piece.

RVA 494 060
Removable oak wood tray.
Suitable for presenting decanters and open bottles.
For RVW 467 and RVW 417.

RVA 495 000
Wine glass holder.
For RVW 467 and RVW 417.

RVA 498 660
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 61 cm.

Highlights

— Automatic tempering programmes (sensor-based) for achieving precise drinking temperature.
— 3 independently controllable climate zones, thereof 2 with automatic tempering progammes.
— Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programmes).
— Humidity control.
— Low-vibration operation for optimal long term storage conditions.
— Dark brushed stainless steel interior.
— Fully extendable bottle trays with hidden telescopic rails and cushioned closing system.
— Bottle trays made of oak wood and solid aluminium in anthracite.
— Warm white and glare-free LED light concept for optimal wine presentation in all climate zones.
— 3 pre-defined light scenarios and individual light settings to perfectly integrate into living environement.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless furniture front
2. Pull-to-open function to facilitate opening the door using a handle
— Full touch TFT display.
— Capacity 110 bottles (based on 0.75 l standard bottles).

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light and display responses during operation.
Automatic brightness adjustment based on ambient illumination when opening the door.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance usage and maintenance.
Lockable door (with door lock RVA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
IR-sensor for automatic wine tempering programmes.
Constant air purification by activated charcoal air filter in each climate zone.
UV protection (UV transmission: 19 %).
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Personalisation function for saving custom automatic tempering programmes.
Pre-defined light scenarios with individualisation possibility (Favourites).

Please read additional information on Gaggenau Home Connect on page 403.

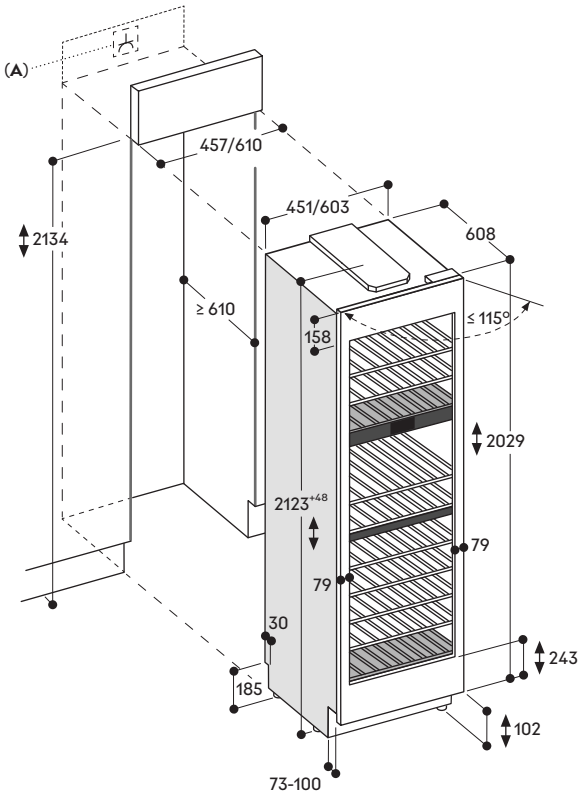
Features
10 bottle trays, thereof 8 fully extendable.
Space for max. 11 bottle trays.
Flexible interior configuration possible with a variety of special accessories.
Storage of Magnum bottles possible on every tray (up to 4 Magnum bottles).
Optimal wine presentation with warm white and glare-free, hidden LED light bars (3000 K) in each climate zone.
Removable oak wood tray for presenting open bottles or decanters.
Presenter to stage one wine bottle.
Total volume: 401 litres.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 132 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel frame weight 71 kg.
No transport/operation above 2000 m sea level.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.

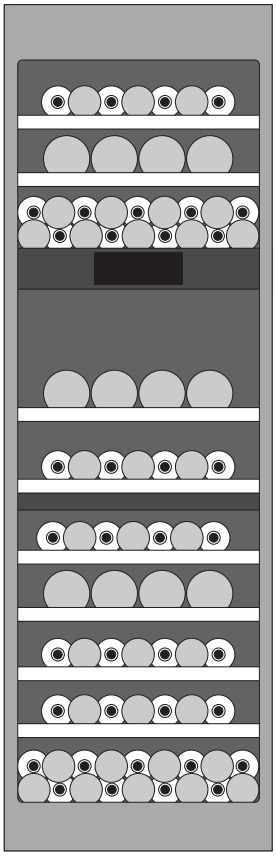


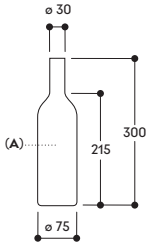
A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

Bottle storage (default configuration)

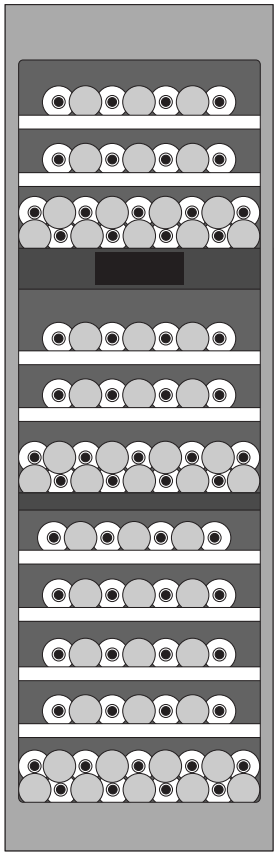




All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

Bottle storage (maximum capacity)



All measurements in mm.



Vario wine climate cabinet
Expressive series
RVW 417

RVW 417 170
Fully integrated, with glass door.
Niche width 45.7 cm,
Niche height 213.4 cm.



Included in the price

2 bottle supports, placement on division plate.
1 presenter to stage one wine bottle.

Installation accessories

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RVA 420 010
Door lock. For RVW 467 and RVW 417.

RVA 421 122L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 421 122R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 428 122
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 45.7 cm.
Panel thickness 19 mm.

RVA 430 000
Screw hole cover set. 8 pieces.

RVA 460 000
Accessory for side-by-side installation.

RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.

RVA 466 110
Accessory for door direction change.
For RVW, niche width 45.7 cm.

Special accessories

RVA 450 220
Activated charcoal air filter.

RVA 491 160
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 45.7 cm.

RVA 493 060
Presenter to stage one wine bottle.
Oak wood and aluminium in anthracite.
1 piece.

RVA 494 060
Removable oak wood tray.
Suitable for presenting decanters and open bottles.
For RVW 467 and RVW 417.

RVA 495 000
Wine glass holder.
For RVW 467 and RVW 417.

RVA 498 160
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 45.7 cm.

Highlights

- Automatic tempering programmes (sensor-based) for achieving precise drinking temperature.
- 3 independently controllable climate zones, thereof 2 with automatic tempering progammes.
- Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programmes).
- Humidity control.
- Low-vibration operation for optimal long term storage conditions.
- Dark brushed stainless steel interior.
- Fully extendable bottle trays with hidden telescopic rails and cushioned closing system.
- Bottle trays made of oak wood and solid aluminium in anthracite.
- Warm white and glare-free LED light concept for optimal wine presentation in all climate zones.
- 3 pre-defined light scenarios and individual light settings to perfectly integrate into living environement.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Full touch TFT display.
- Capacity 68 bottles (based on 0.75 l standard bottles).

Handling
Opening assist for door.
Cushioned door closing system.
User guidance through light and display responses during operation.
Automatic brightness adjustment based on ambient illumination when opening the door.
Easy accessible full touch TFT display with clear text.
Animated quick guides to assist appliance usage and maintenance.
Lockable door (with door lock RVA 420 010).

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
IR-sensor for automatic wine tempering programmes.
Constant air purification by activated charcoal air filter in each climate zone.
UV protection (UV transmission: 19 %).
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Selected digital services (Gaggenau Home Connect)
Remote control and monitoring.
Software updates.
Personalisation function for saving custom automatic tempering programmes.
Pre-defined light scenarios with individualisation possibility (Favourites).

Please read additional information on Gaggenau Home Connect on page 403.

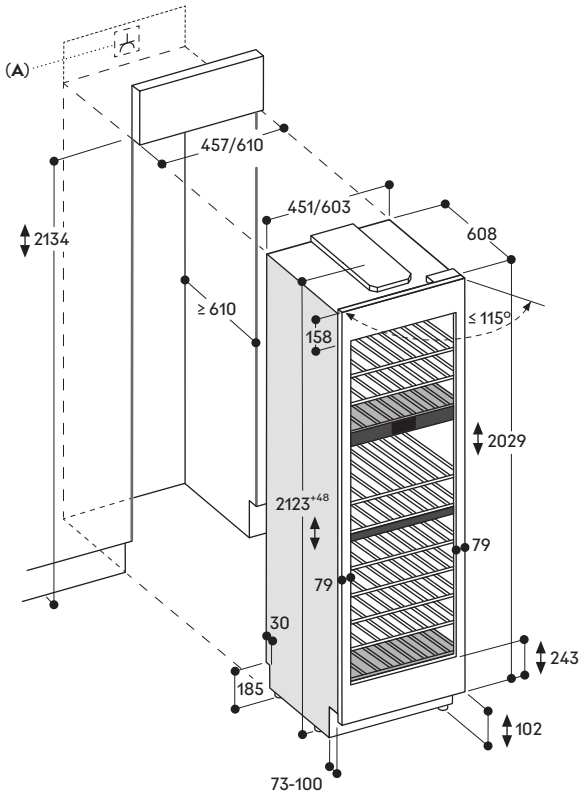
Features
10 bottle trays, thereof 8 fully extendable.
Space for max. 11 bottle trays.
Flexible interior configuration possible with a variety of special accessories.
Storage of Magnum bottles possible on every tray (up to 2 Magnum bottles).
Optimal wine presentation with warm white and glare-free, hidden LED light bars (3000 K) in each climate zone.
Presenter to stage one wine bottle.
Total volume: 280 liters.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 121 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel frame weight 74 kg.
No transport/operation above 2000 m sea level.

Please read additional planning notes on page 324–327.

Connection
Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.

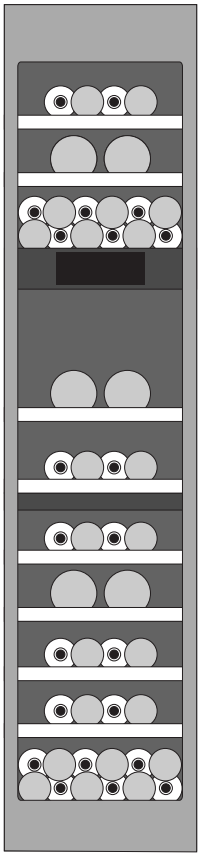


A: Electrical connection

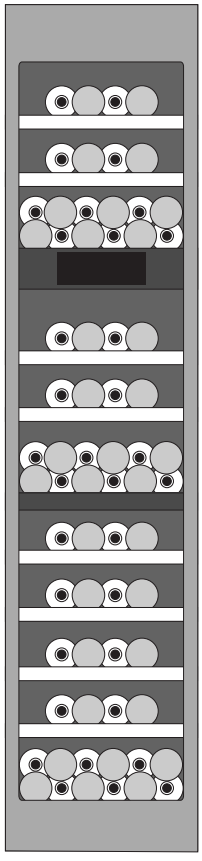
Maximum door panel dimensions are based on a clearance of 3 mm

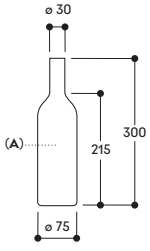
The height of the plinth can be reduced to 50 mm

Bottle storage (default configuration)



Bottle storage (maximum capacity)





All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

All measurements in mm.



Wine climate cabinet 200 series
RW 282

RW 282 263
Fully integrated, with glass door.
Niche width 56 cm,
Niche height 177.2 cm.



Installation accessories

RA 221 311
Stainless steel door panel with handle for RW 282, panel thickness 19 mm.

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.

Special accessories

RA 050 220
Replacement activated charcoal air filter.

Highlights
- 2 independently controllable climate zones.
- Consistent temperatures with exact control from +5 °C to +20 °C.
- Humidity control.
- Extendable bottle trays in beech and aluminium.
- Presentation light option.
- Low-vibration operation.
- Combines with freezer RF 287 or RF 282 (side-by-side integration).
- Number of standard wine bottles: 80.

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.

Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

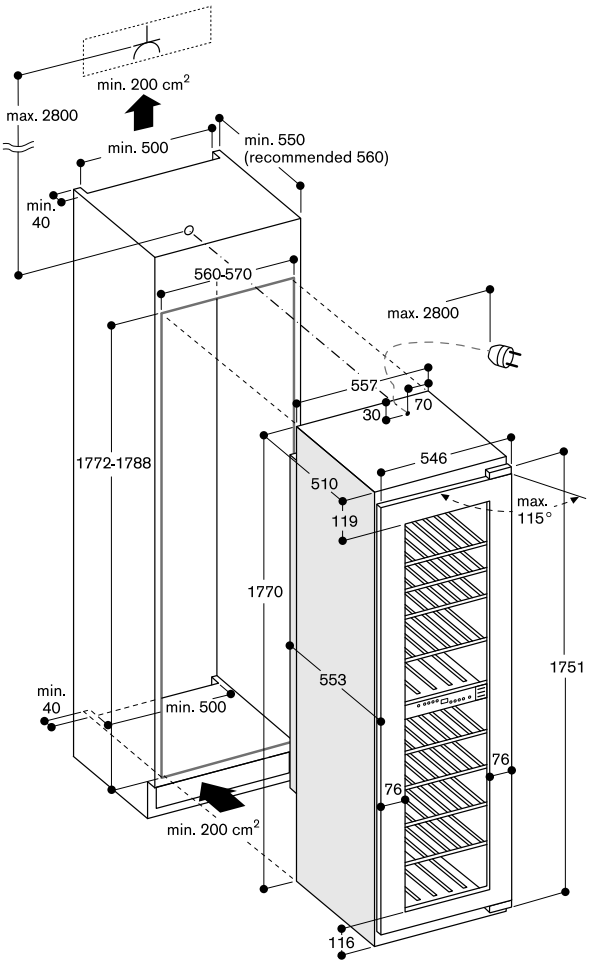
Features
Capacity 80 bottles
(based on 0.75 l standard bottles).
10 bottle trays, 8 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 254 litres.

Consumption data
Energy efficiency class G at a range of energy efficiency classes from A to G.
Energy consumption 162 kWh/year.
Noise level 32 dB (A) re 1 pW.

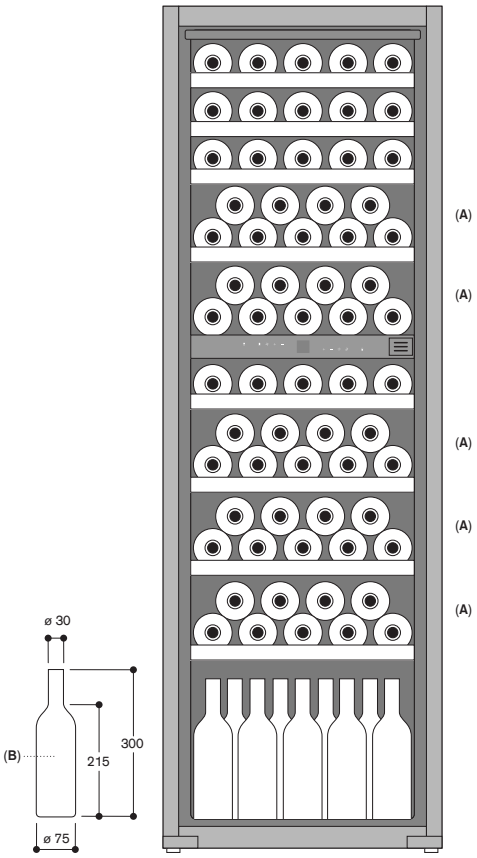
Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness
min. 16 mm / max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
The wine climate cabinet can be combined with a second wine climate cabinet or a freezer (RF 287 or RF 282) only. If combining the wine climate cabinet with other cooling appliances (RC, RT, RB), a clearance of min. 150 mm is to be kept between the appliances to avoid condensation.
No transport/operation above 1500 m sea level.

Please read additional planning notes on page 324–327.

Connection
Total connected load 0.130 kW.
Connecting cable 2.8 m with plug.



Bottle storage



A: Suitable area for storage of magnum bottles
B: 0.75 litres

All measurements in mm.



Wine climate cabinet 200 series
RW 222

RW 222 263
Fully integrated, with glass door.
Niche width 56 cm,
Niche height 123 cm.



Installation accessories

RA 221 211
Stainless steel door panel with handle.
For RW 222, panel thickness 19 mm.

RA 425 910
Handle bar, stainless steel, short.
For RVY 497, RB 492 and RW 222,
with 2 mounts, length 810 mm,
height 49 mm, drilling distance
between the mounts 787 mm.

Special accessories

RA 050 220
Replacement activated charcoal air filter.

Highlights
- 2 independently controllable climate zones.
- Consistent temperatures with exact control from +5 °C to +20 °C.
- Humidity control.
- Extendable bottle trays in beech and aluminium.
- Presentation light option.
- Low-vibration operation.
- Number of standard wine bottles: 48.

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.

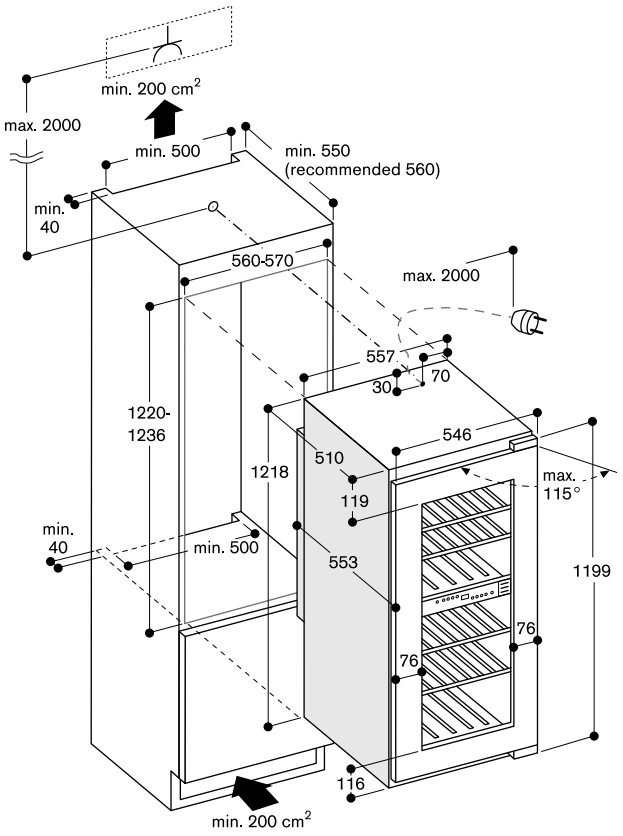
Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

Features
Capacity 48 bottles
(based on 0.75 l standard bottles).
6 bottle trays, 4 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 159 litres.

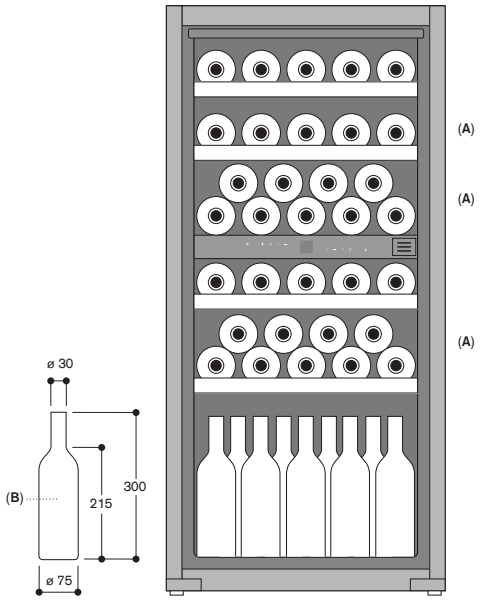
Consumption data
Energy efficiency class G at a range of energy efficiency classes from A to G.
Energy consumption 151 kWh/year.
Noise level 32 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness
min. 16 mm/max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
When combining the wine climate cabinet with cooling appliances other than a second wine climate cabinet, a clearance of min. 150 mm is to be kept between the appliances to avoid condensation.
No transport/operation above 1500 m sea level.

Connection
Total connected load 0.130 kW.
Connecting cable 2.0 m with plug.



Bottle storage



A: Suitable area for storage of magnum bottles
B: 0.75 litres

All measurements in mm.



Wine climate cabinet 200 series
RW 204

RW 204 070
Fully integrated, with glass door, under-counter.
Niche width 60 cm.
Niche height 86 cm.



Special accessories

GH 050 010
Handle bar, stainless steel.
With 2 mounts, length 500 mm, height 49 mm, drilling distance between the mounts 477 mm.

RA 250 220
Replacement activated charcoal air filter.

RA 297 600
Accessory for side-by-side installation of two under-counter wine climate cabinets.

RA 220 010
Door lock. For RW 204.

Spare part no. 00624562
Pin for door opening angle fixation at 90°.

Highlights
- Opening assist for door enabling seamless integration without handles.
- 2 independently controllable climate zones.
- Consistent temperatures with exact control from +5 °C to +20 °C.
- Humidity control.
- Extendable bottle trays made of oak wood and aluminium.
- Adjustable LED lighting.
- Cushioned door closing system allowing a soft and controlled door closure.
- Capacity 38 bottles (based on 0.75 l standard bottles).
- Side-by-side installation possible with special accessory.

Handling
Opening assist for door.
Electronic temperature control with digital display.
Touch keys.
Presentation light option, dimmable.
Interior LED lighting (3000 K) with automatic dimming with opening and closing of door.
Lockable door (with door lock RA 220 010).

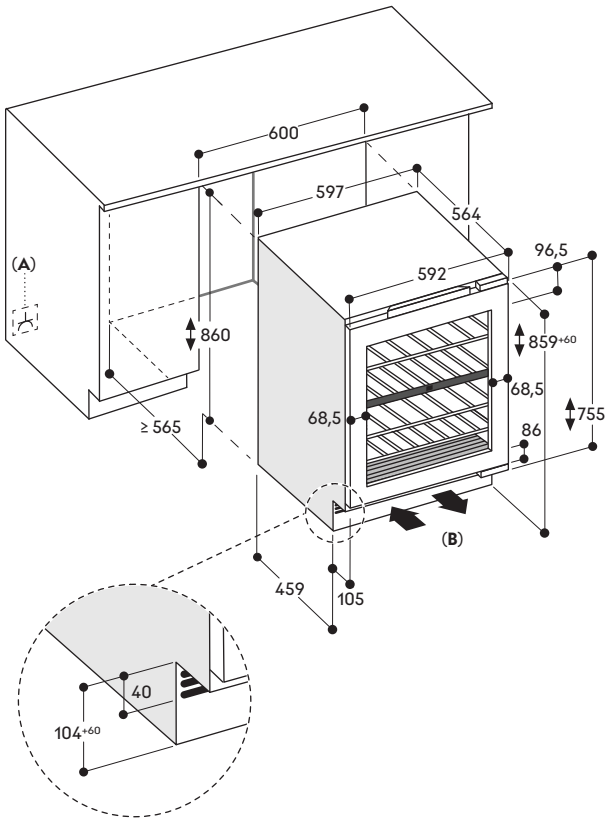
Technical features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by activated charcoal air filter in each climate zone.
UV protection (UV transmission: 19 %).
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Features
5 bottle trays, thereof 4 extendable.
Storage of Magnum bottles possible (up to 4 Magnum bottles).
LED lighting.
Total volume: 101 litres.

Consumption data
Energy efficiency class F at a range of energy efficiency classes from A to G.
Energy consumption 106 kWh/year.
Noise level 34 dB (A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel frame weight 10 kg.
For integration next to a side wall a clearance of 7 mm / 238 mm hinge side for door panel thickness of 19 mm at 90° / 115° without handle.

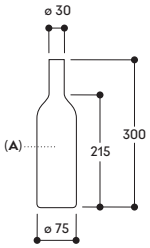
Connection
Total connected load 0.130 KW.
Connecting cable 2.2 m with plug.

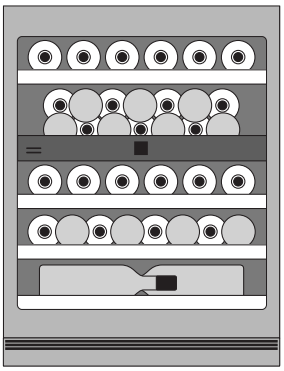


A: Electrical connection

B : Min. 150 mm²

Bottle storage





A: 0.75 litres

All measurements in mm.

Accessories and special accessories for Vario cooling Expressive series

RA 430 100
Storage container with transparent lid, anthracite.



RVA 438 040
Solid oak wood bottle support with magnetic connector.



Spare part no. 17006999
Ethylene absorber.
Starter kit.
For placement in a fresh climate drawer.



Spare part no. 17007000
Ethylene absorber.
Refill kit.
For placement in a fresh climate drawer.



RA 450 012
Activated charcoal water filter.
For RVY, RVB and RVF.



RVA 450 220
Activated charcoal air filter
2 pieces.



RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1.131 mm, height 49 mm, drilling distance between each mount 554 mm.



RA 425 910
Handle bar, stainless steel, short.
For RVY 497, RVB 497 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.



RA 425 710
Handle bar, stainless steel, short.
For RVB 477 with 2 mounts, length 658 mm, height 49 mm, drilling distance between the mounts 637 mm.



RVA 423 141
Side trims, 3 mm.
2 pieces.



RVA 460 000
Accessory for side-by-side installation.



RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if an appliance of the Vario cooling Expressive series is installed side-by-side with an appliance of the Vario cooling 400 series.



RVA 460 900
Accessory for replacement side-by-side installation in unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is installed side-by-side into a niche which was formerly housing a combination including a RY 492, RB 492 or RC 492 (90.8 cm wide).



RVA 460 910
Accessory for replacement in single unmodified niche.
Required if a RVY 497, RVB 497, RVC 497 or RVF 497 (89.4 cm wide) is replacing a RY 492, RB 492 or RC 492 (90.8 cm wide).



RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).



RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).



RVA 466 100
Accessory for door direction change.
For RVF, niche width 45.7 cm.



RVA 466 110
Accessory for door direction change.
For RVW, niche width 45.7 cm.



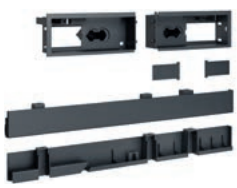
RVA 466 600
Accessory for door direction change.
For RVC and RVF, niche width 61 cm.



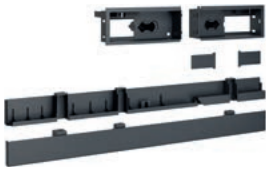
RVA 466 610
Accessory for door direction change.
For RVW, niche width 61 cm.



RVA 466 700
Accessory for door direction change.
For RVC and RVF, niche width 76.2 cm.



RVA 466 900
Accessory for door direction change.
For RVC and RVF, niche width 90 cm.



RVA 491 160
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 45.7 cm.



RVA 491 660
Fully extendable bottle tray with hidden telescopic rails.
Oak wood and aluminium in anthracite.
Cushioned closing system.
For RVW, niche width 61 cm.



RVA 498 160
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 45.7 cm.



RVA 498 660
Bottle support for convenient storage on the division plate.
Oak wood and aluminium in anthracite.
For RVW, niche width 61 cm.



RVA 430 000
Screw hole cover set.
8 pieces.



RVA 493 060
Presenter to stage one wine bottle.
Oak wood and aluminium in anthracite.
1 piece.



RVA 494 060
Removable oak wood tray.
Suitable for presenting decanters and open bottles.
For RVW 467 and RVW 417.



RVA 495 000
Wine glass holder.
For RVW 467 and RVW 417.



RVA 420 010
Door lock.
For RVW 467 and RVW 417.



RVA 421 120
Dark brushed stainless steel door panel with handle.
For RVF, niche width 45.7 cm.
Panel thickness 19 mm.



RVA 428 120
Dark brushed stainless steel door panel, handleless.
For RVF, niche width 45.7 cm.
Panel thickness 19 mm.



RVA 421 122L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 45.7 cm.
Panel thickness 19 mm.



RVA 421 122R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged, niche width 45.7 cm.
Panel thickness 19 mm.



Accessories and special accessories for Vario cooling Expressive series

RVA 428 122
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 45.7 cm.
Panel thickness 19 mm.



RVA 421 620
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.



RVA 428 620
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 61 cm.
Panel thickness 19 mm.



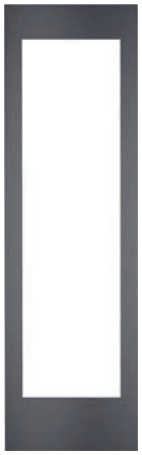
RVA 421 622L
Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged,
niche width 61 cm.
Panel thickness 19 mm.



RVA 421 622R
Dark brushed stainless steel door panel frame with handle.
For RVW, right-hinged,
niche width 61 cm.
Panel thickness 19 mm.



RVA 428 622
Dark brushed stainless steel door panel frame, handleless.
For RVW, niche width 61 cm.
Panel thickness 19 mm.



RVA 421 720
Dark brushed stainless steel door panels with handles.
For RVB 477.
Panel thickness 19 mm.



RVA 428 720
Dark brushed stainless steel door panels, handleless.
For RVB 477.
Panel thickness 19 mm.



RVA 421 722
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.



RVA 428 722
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 76.2 cm.
Panel thickness 19 mm.



RVA 421 924
Dark brushed stainless steel door panel with handle.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.



RVA 428 924
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.



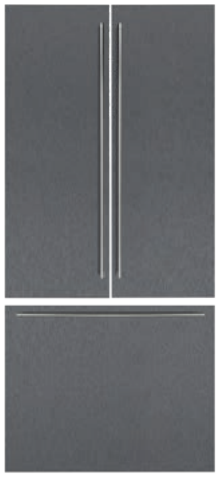
RVA 421 920
Dark brushed stainless steel door panels with handles.
For RVB 497.
Panel thickness 19 mm.



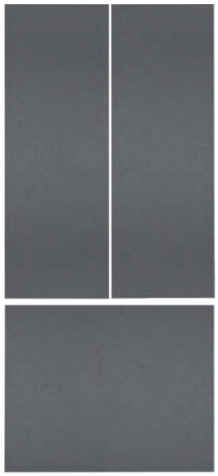
RVA 428 920
Dark brushed stainless steel door panels, handleless.
For RVB 497.
Panel thickness 19 mm.



RVA 421 922
Dark brushed stainless steel door panels with handles.
For RVY 497.
Panel thickness 19 mm.



RVA 428 922
Dark brushed stainless steel door panels, handleless.
For RVY 497.
Panel thickness 19 mm.



Accessories and special accessories for Vario 200 and 200 series cooling appliances

RA 050 220
Replacement activated charcoal air filter. For RW 282 and RW 222.



RA 250 220
Replacement activated charcoal air filter. For RW 204.



RA 430 100
Storage container with transparent lid, anthracite.



RA 238 030
Solid maple bottle support with magnetic connector, oiled.



RA 221 311
Stainless steel door panel with handle. For RW 282, panel thickness 19 mm.



RA 221 211
Stainless steel door panel with handle. For RW 222, panel thickness 19 mm.



RA 297 600
Accessory for side-by-side installation of two under-counter wine climate cabinets.
For RW 204.



RA 260 000
Heavy duty hinge support.
For RC/RF/RT 28* maximum door weight 27 kg.
For RB 28* maximum door weight 24 kg.
RB 28* requires 2 x RA 260 000.



GH 050 010
Handle bar, stainless steel, short.
For RW204 with 2 mounts, length 500 mm, height 49 mm, drilling distance between the mounts 477 mm.



RA 220 010
Door lock.
For RW 204



Special accessories for Vario cooling Expressive series





Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
		RVY 497 190	RVB 497 190	RVB 477 190
Door panels / door panel frames				
Dark brushed stainless steel door panel with handles, panel thickness 19 mm.		RVA 421 922	RVA 421 920	RVA 421 720
Dark brushed stainless steel door panel without handles, panel thickness 19 mm.		RVA 428 922	RVA 428 920	RVA 428 720
Dark brushed stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.				
Dark brushed stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.				
Dark brushed stainless steel door panel frame without handle, panel thickness 19 mm.				
Accessory for door direction change			included	included
RVA 420 010	Door lock for RVW 467 and RVW 417			
Interior for wine climate cabinet				
Fully extendable bottle trays in oak wood and solid aluminium in anthracite.				
Bottle support for convenient storage on the division plate.				
RVA 494 060	Removable oak wood tray			
RVA 493 060	Presenter to stage one wine bottle.			
RVA 495 000	Wine glass holder.			
RVA 430 000	Screw hole cover set. 8 Pieces.			
Handles				
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, lenght 1.131 mm, drilling distance between each mount 554 mm.	•	•	•
RA 425 910	Handle bar, stainless steel, short. For RVY 497 and RVB 497, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.	•	•	
RA 425 710	Handle bar, stainless steel, short. For RVB 477 with 2 mounts, length 658 mm, height 49 mm, drilling distance between the mounts 637 mm.			•
Miscellaneous				
RA 430 100	Storage container with transparent lid, anthracite.	•	•	•
RVA 438 040	Solid oak wood bottle support.	•	•	•
RA 450 012	Activated charcoal water filter.	•	•	•
RVA 450 220	Activated charcoal air filter.	•	•	•
Spare part no. 17006999	Ethylene absorber - Starter kit.	•	•	•
Spare part no. 17007000	Ethylene absorber - Refill kit.	•	•	•











Refrigerator	Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Wine climate cabinet	Wine climate cabinet
RVC 497 190	RVC 477 190	RVC 467 190	RVF 497 190	RVF 477 190	RVF 467 190	RVF 417 190	RVW 467 170	RVW 417 170
RVA 421 924 RVA 428 924	RVA 421 722 RVA 428 722	RVA 421 620 RVA 428 620	RVA 421 924 RVA 428 924	RVA 421 722 RVA 428 722	RVA 421 620 RVA 428 620	RVA 421 120 RVA 428 120		
							RVA 421 622L RVA 421 622R RVA 428 622	RVA 421 122L RVA 421 122R RVA 428 122
RVA 466 900	RVA 466 700	RVA 466 600	RVA 466 900	RVA 466 700	RVA 466 600	RVA 466 100	RVA 466 610	RVA 466 110
							•	•
							RVA 491 660 RVA 498 660	RVA 491 160 RVA 498 160
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•	•	•					•	•
•	•	•						
•	•	•						

Vario cooling Expressive series





Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
Fully integrated		RVY 497 190	RVB 497 190	RVB 477 190
Dimensions				
Appliance dimensions W × H × D	(cm)	89.4 × 212.3 × 60.8	89.4 × 212.3 × 60.8	75.6 × 212.3 × 60.8
Niche dimensions W × H × D	(cm)	90.0 × 213.4 × 61	90.0 × 213.4 × 61	76.2 × 213.4 × 61
Depth including wall clearance	(cm)	61	61	61
Weight when empty	(kg)	217.7	216.8	203
Shipping weight	(kg)	238	236.9	219
Maximum load weight	(kg)	584	504	482
Transport package dimensions W × H × D	(cm)	104 × 227 × 78	104 × 227 × 78	86 × 227 × 78
Type and configuration				
Cooling / freezing / wine		•/•/—	•/•/—	•/•/—
Fresh climate drawer / Chilled drawer		•/•	•/•	•/•
Door hinge right / left / reversible		•/•/—	•/—/•	•/—/•
Glass door		—	—	—
Dark brushed stainless steel door panel		○	○	○
Volume / consumption data				
Total volume	(l)	576	579	476
— Volume of cooling	(l)	379	382	316
— Volume of freezing	(l)	197	197	160
Number of standard wine bottles (0.75 litres)		—	—	—
Energy efficiency class		D (A↑G)	D (A↑G)	D (A↑G)
Daily energy consumption[1]	(kWh/24h)	0.75	0.69	0.67
Annual energy consumption[1]	(kWh)	285	280	254
Noise level	(dB (A) re 1 pW)	39	39	39
Noise efficiency class		C	C	C
Climate class[2]		SN - T	SN - T	SN - T
Handling				
TFT touch display		•	•	•
Opening assist for doors and freezer drawer		•	•	•
Clear text display	(No. of languages)	42	42	42
Features				
Ice cubes / Ice and water dispenser with ice cubes / water		•/—/—	•/—/—	•/—/—
Cooling compartments with temperature and humidity control	(no.)	2	2	1
Temperature / climate zones	(no.)	5	5	4
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	•
Automatic defrosting: cooling / freezing		•/•	•/•	•/•
Activated charcoal air filter	(no.)	2	2	2
Dark brushed stainless steel interior		•	•	•
Holiday mode		•	•	•
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•
Digital services (Gaggenau Home Connect) wireless via WiFi.[3]		•	•	•
Cooling				
Fast cooling		•	•	•
Dynamic cold air distribution		•	•	•
Levels in the interior	(no.)	3	3	3
Containers / drawers in the interior	(no.)	3	3	2
Door racks	(no.)	6	3	3
Egg racks	(No. of eggs)	18	18	18
Freezing				
Fast freezing		•	•	•
Freezing capacity	(kg/24h)	14	14	14
Storage time after a malfunction	(hrs.)	19	19	19
Interior compartments	(no.)	—	—	—
Baskets, containers, drawers in the interior	(no.)	3	3	3
Door racks	(no.)	—	—	—
Ice storage container	(no.)	1	1	1
Activated charcoal water filter		○	○	○
Wine				
Max. levels in the interior		—	—	—
Bottle tray fully extendable, with cushioned closing system		—	—	—
Storage of Magnum bottles possible		—	—	—
Suitable for decanters, open bottles and humidors		—	—	—
Presentation light		—	—	—
Lock		—	—	—
Low-vibration operation		—	—	—
UV-protection		—	—	—
Connection				
Total connected load	(kW)	0.3	0.3	0.3
Water connection inlet		•	•	•

• Standard. — Not available. ○ Special accessory. [1] Effective consumption depends on the use/location of appliance. [2] The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C). [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.











Refrigerator	Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Wine climate cabinet	Wine climate cabinet
RVC 497 190	RVC 477 190	RVC 467 190	RVF 497 190	RVF 477 190	RVF 467 190	RVF 417 190	RVW 467 170	RVW 417 170
89.4 × 212.3 × 60.8	75.6 × 212.3 × 60.8	60.3 × 212.3 × 60.8	89.4 × 212.3 × 60.8	75.6 × 212.3 × 60.8	60.3 × 212.3 × 60.8	45.1 × 212.3 × 60.8	60.3 × 212.3 × 60.8	45.1 × 212.3 × 60.8
90.0 × 213.4 × 61	76.2 × 213.4 × 61	61 × 213.4 × 61	90.0 × 213.4 × 61	76.2 × 213.4 × 61	61 × 213.4 × 61	45.7 × 213.4 × 61	61 × 213.4 × 61	45.7 × 213.4 × 61
61	61	61	61	61	61	61	61	61
201.4	181.1	154.7	197.6	181.7	159.4	139.1	172	143
221.6	199.1	171.5	217.4	199.3	175.8	153.6	187.6	157.1
521	443	346	510	437	348	277	377	334
104 × 227 × 78	86 × 227 × 78	70 × 227 × 78	104 × 227 × 78	86 × 227 × 78	70 × 227 × 78	55 × 227 × 78	70 × 227 × 78	55 × 227 × 78
•/—/—	•/—/—	•/—/—	—/•/—	—/•/—	—/•/—	—/•/—	—/—/•	—/—/•
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○	○	○	○	○	○	○	○	○
622	512	390	631	516	404	280	401	280
622	512	390	—	—	—	—	401	280
—	—	—	631	516	404	280	—	—
—	—	—	—	—	—	—	110	68
D	D	D	D	D	E	E	F	F
0.44	0.4	0.36	0.85	0.76	0.84	0.72	0.36	0.33
159	146	131	311	277	306	261	131	121
38	38	38	38	38	38	38	38	38
C	C	C	C	C	C	C	C	C
SN - T	SN - T	SN - T	SN - T	SN - T	SN - T	SN - T	SN - T	SN - T
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42	42	42	—	—	—	—	42	42
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3	3	3	—	—	—	—	—	—
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3	4	4	—	—	—	—	—	—
18	18	18	—	—	—	—	—	—
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—	—	—	•	•	•	•	—	—

Wine climate cabinets





Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 282 263	RW 222 263	RW 204 070
Dimensions				
Appliance dimensions W × H × D	(cm)	55.7 × 177 × 55.3	55.7 × 121.8 × 55.3	59.7 × 85.9-92 × 56.4
Niche dimensions W × H × D	(cm)	56 × 177.2 × 55	56 × 122 × 55	60 × 86-92 × 56.5
Depth including wall clearance	(cm)	55	55	56.5
Weight when empty	(kg)	89	64	48
Shipping weight	(kg)	101	74	51
Transport package dimensions W × H × D	(cm)	64 × 190 × 64	64 × 139 × 64	64 × 93 × 71
Type and configuration				
Cooling / freezing / wine		–/–/•	–/–/•	–/–/•
Fresh cooling 0 °C / fresh cooling <> 0 °C / fresh cooling		–/–/–	–/–/–	–/–/–
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	–/–/•/–
Door hinge right / left / reversible		•/–/•	•/–/•	•/–/•
Full panelling / door panelling		–/–	–/–	–/–
Volume / consumption data				
Total volume	(l)	254	159	101
Number of standard wine bottles (0.75 litres)	(no.)	80	48	38
Energy efficiency class		G (A↑G)	G (A↑G)	F (A↑G)
Daily energy consumption[1]	(kWh/24h)	0.444	0.414	0.288
Annual energy consumption[1]	(kWh)	162	151	105
Noise level	(dB (A) re 1 pW)	32	32	34
Noise efficiency class		B	B	B
Climate class[2]		SN - ST	SN - ST	SN - ST
Features				
Temperature / climate zones	(No.)	2	2	2
Temperature display internal / external		•/–	•/–	•/–
Temperature adjustable to the precise degree		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/–/–	•/–/–	•/–/–
Presentation light		•	•	•
Lock		–	–	–
Humidity control		•	•	•
Activated charcoal air filter		•	•	•
Low-vibration operation		•	•	•
UV-protection		•	•	•
Malfunction, visual / audible warning signal		•/–	•/–	•/–
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•
Digital services (Gaggenau Home Connect) wireless via WiFi.[3]		–	–	–
Cooling / fresh cooling				
Dynamic cold air distribution		•	•	•
Wine				
Max. levels in the interior		10	6	5
Bottle tray fully extendable / extendable		–/•	–/•	–/•
Shelf fully extendable / extendable		–/–	–/–	–/–
Storage of Magnum bottles possible		•	•	•
Suitable for decanters, open bottles and humidors		–	–	–
Connection				
Total connected load	(kW)	0.13	0.13	0.13
Water connection inlet		–	–	–

• Standard. – Not available. [1] Effective consumption depends on the use/location of appliance. [2] The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C). [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Vario cooling appliances 200 series






Appliance type		Fridge-freezer combination	Fridge-freezer combination	Refrigerator	Freezer
Fully integrated / integrated		RB 289 300	RT 289 370	RC 289 370	RF 287 370
Dimensions					
Appliance dimensions W × H × D	(cm)	55.8 × 177.2 × 54.5	55.8 × 177.2 × 54.5	55.8 × 177.2 × 54.5	55.8 × 177.2 × 54.5
Niche dimensions W × H × D	(cm)	56 × 177.5 × 55	56 × 177.5 × 55	56 × 177.5 × 55	56 × 177.5 × 55
Depth including wall clearance	(cm)	55	55	55	55
Weight when empty	(kg)	76	71	72	64
Shipping weight	(kg)	81	76	77	70
Transport package dimensions W × H × D	(cm)	62 × 184 × 64	62 × 184 × 64	62 × 184 × 64	62 × 184 × 64
Type and configuration					
Cooling / freezing / wine		•/•/—	•/•/—	•/—/—	—/•/—
Fresh cooling 0 °C / fresh cooling ◇ 0 °C / fresh cooling		—/•/—	—/•/—	—/•/—	—/—/—
Fully integrated / integrated / under-counter / free-standing		•/—/—/—	•/—/—/—	•/—/—/—	•/—/—/—
Door hinge right / left / reversible		•/—/•	•/—/•	•/—/•	—/•/•
Full panelling / door panelling		—/—	—/—	—/—	—/—
Volume / consumption data					
Total volume	(l)	223	269	289	212
— Volume of cooling	(l)	101	171	206	—
— Volume of fresh cooling 0 °C/ Fresh cooling ◇ 0 °C	(l)	55	83	83	—
— Volume of freezing	(l)	67	15	—	212
Energy efficiency class		D	E	D	E
Daily energy consumption[1]	(kWh/24h)	0.550	0.504	0.328	0.580
Annual energy consumption[1]	(kWh)	201	184	120	235
Noise level	(dB (A) re 1 pW)	37	36	36	35
Noise efficiency class		C	C	C	B
Climate class[2]		SN - T	SN - T	SN - T	SN - T
Features					
Ice and water dispenser with ice cubes / crushed ice / water		—/—/—	—/—/—	—/—/—	—/—/—
Fresh cooling zones with humidity control	(No.)	•	•	•	—
Temperature / climate zones	(No.)	4	4	3	1
Temperature display internal / external		•/—	•/—	•/—	•/—
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	—	—	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/—	•/•/—	—/—/•
Activated charcoal air filter		—	—	—	—
Holiday mode		•	—	—	—
Malfunction, visual / audible warning signal		•/•	•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•	•/•
Digital services (Gaggenau Home Connect) wireless via WiFi.[3]		•	•	•	•
Cooling / fresh cooling					
Fast cooling		•	•	•	—
Dynamic cold air distribution		—	—	—	—
Levels in the interior	(No.)	3	6	7	—
Containers / drawers in the interior	(No.)	2	3	3	—
Door racks	(No.)	2	4	4	—
Bottle support, maple wood		2	2	2	—
Egg racks	(No. of eggs)	12	12	12	—
Freezing					
Fast freezing		•	—	—	•
Freezing capacity	(kg/24h)	7	2.8	—	14
Storage time after a malfunction	(hrs.)	8	9.5	—	9
Interior compartments	(No.)	—	—	—	4
Baskets, containers, drawers in the interior	(No.)	3	—	—	3
Door racks	(No.)	—	—	—	—
Ice cube trays	(No.)	1	1	—	1
Ice packs	(No.)	2	—	—	—
Connection					
Total connected load	(kW)	0.09	0.09	0.09	0.12
Water connection inlet		—	—	—	—

• Standard. — Not available. ○ Special accessory. [1] Effective consumption depends on the use/location of appliance. [2] The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C). [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

Cooling 200 series

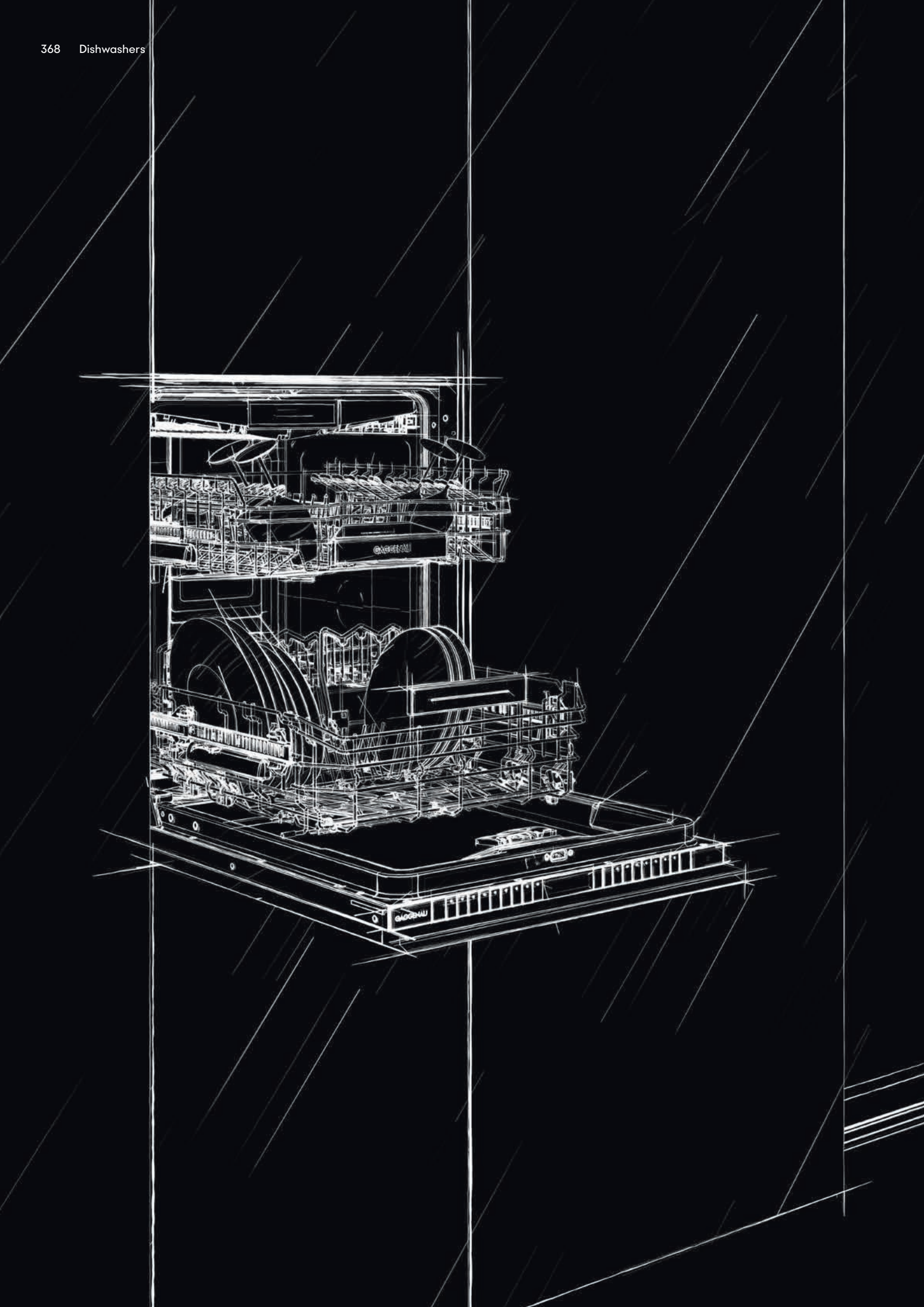




Appliance type		Freestanding fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated			RB 282 306	RT 282 306
Stainless steel door, dark anthracite		RY 295 350		
Dimensions				
Appliance dimensions W × H × D	(cm)	90.5 × 183 × 70.6	55.8 × 177.2 × 54.5	55.8 × 177.2 × 54.5
Niche dimensions W × H × D	(cm)		56 × 177.5 × 55	56 × 177.5 × 55
Depth including wall clearance	(cm)	73.1	55	55
Weight when empty	(kg)	159	75	68
Shipping weight	(kg)	167	80	73
Transport package dimensions W × H × D	(cm)	99.8 × 197.5 × 80.4	62 × 184 × 64	62 × 184 × 64
Type and configuration				
Cooling / freezing / wine		•/•/—	•/•/—	•/•/—
Fresh cooling 0 °C / fresh cooling <> 0 °C / fresh cooling		•/—/—	—/•/—	—/•/—
Fully integrated / integrated / under-counter / free-standing		—/—/—/•	•/—/—/—	•/—/—/—
Door hinge right / left / reversible		•/•/—	•/—/•	•/—/•
Full panelling / door panelling		•/—	—/—	—/—
Volume / consumption data				
Total volume	(l)	573	223	269
— Total volume all cooling compartments	(l)	—	—	—
— Volume of cooling	(l)	335	101	171
— Volume of fresh cooling 0 °C/ Fresh cooling <> 0 °C	(l)	67	55	83
— Volume of freezing	(l)	171	67	15
Energy efficiency class		E (A–G)	D (A–G)	E (A–G)
Daily energy consumption[1]	(kWh/24h)	0.760	0.550	0.504
Annual energy consumption[1]	(kWh)	333	201	184
Noise level	(dB (A) re 1 pW)	39	37	36
Noise efficiency class		C	C	C
Climate class[2]		SN - T	SN - T	SN - ST
Features				
Ice and water dispenser with ice cubes / crushed ice / water		•/•	—/—/—	—/—/—
Fresh cooling zones with temperature control		•	•	•
Fresh cooling zones with humidity control		•	•	•
Temperature / climate zones	(No.)	3	4	4
Temperature display internal / external		•/—	•/—	•/—
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	—
Automatic defrosting: cooling / fresh cooling system / freezing		•/•/—	•/•/•	•/•/—
Brightness settings of lighting	(No.)	5	—	—
Defrost assistance freezing		•	•	—
Activated charcoal air filter		•	—	—
Holiday mode		•	•	—
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•
Digital services (Gaggenau Home Connect) wireless via WiFi.[3]		•	•	•
Cooling / fresh cooling				
Fast cooling		•	•	•
Dynamic cold air distribution		•	—	—
Levels in the interior	(No.)	7	3	6
Containers / drawers in the interior	(No.)	3	2	3
Door racks	(No.)	6	2	5
Wine and champagne rack, fold-away		—	•	•
Egg racks	(No. of eggs)	—	12	12
Freezing				
Fast freezing		•	•	—
Freezing capacity	(kg/24h)	15	7	2.8
Storage time after a malfunction	(h)	18.5	8	9.5
Interior compartments	(No.)	—	3	2
Baskets, containers, drawers in the interior	(No.)	3	3	—
Door racks	(No.)	—	—	—
Ice cube trays	(No.)	—	1	1
Ice packs	(No.)	—	2	—
Connection				
Total connected load	(kW)	0.18	0.09	0.09
Water connection inlet		•	—	—

• Standard. — Not available. ○ Special accessory. [2] The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C). [3] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.

				
Refrigerator	**Freezer**	**Fridge-freezer combination**	**Refrigerator**	**Freezer**
RC 282 306	RF 282 306	RT 202 180	RC 202 180	RF 202 180
55.8 × 177.2 × 54.5	55.8 × 177.2 × 54.5	59.8 × 82 × 54.8	59.8 × 82 × 54.8	59.8 × 82 × 54.8
56 × 177.5 × 55	56 × 177.5 × 55	60 × 82.2 × 55	60 × 82.2 × 55	60 × 82.2 × 55
55	55	55	55	55
68	66	32	32	32
74	70	35	35	35
62 × 184 × 64	62 × 184 × 64	67 × 89 × 62	67 × 89 × 62	67 × 89 × 62
•/—/—	—/•/—	•/•/—	•/—/—	—/•/—
—/•/—	—/—/—	—/•/—	—/•/—	—/—/—
•/—/—/—	•/—/—/—	—/—/•/—	—/—/•/—	—/—/•/—
•/—/•	—/•/•	•/—/•	•/—/•	•/—/•
—/—	—/—	—/—	—/—	—/—
289	212	110	134	85
—	—			
206	—	93	134	—
83	—	14	14	—
—	212	17	—	85
D A↑G	E A↑G	D A↑G	E A↑G	E A↑G
0.328	0.580	0.326	0.254	0.467
120	235	119	93	189
36	35	35	35	35
C	B	B	B	B
SN - T	SN - T	SN - T	SN - T	SN - T
—/—/—	—/—/—	—/—/—	—/—/—	—/—/—
•	—	—	—	—
•	—	—	—	—
3	1	2	1	1
•/—	•/—	•/—	•/—	•/—
•	•	—	—	—
—	•	—	—	•
•/•/—	—/—/•	—/—/—	—/—/—	—/—/•
—	—	—	—	—
—	—	—	—	—
—	—	—	—	—
—	—	—	•	—
—/—	•/•	—/—	—/—	•/—
•/•	—/•	•/•	•/•	•/•
•	•	•	•	•
•	—	•	•	—
—	—	—	—	—
7	—	2	3	—
3	—	1	1	—
5	—	3	3	—
•	—	—	—	—
12	—	6	6	—
—	•	—	—	•
—	13.8	3	—	8
—	8	9	—	9
—	7	1	—	—
—	5	—	—	3
—	—	—	—	—
—	1	1	—	1
—	—	—	—	—
0.09	0.12	0.09	0.09	0.09
—	—	—	—	—



DISHWASHERS | WASHING MACHINE | TUMBLE DRYER

Dishwashers 400 series 370

Dishwashers 200 series 374

Planning notes 382

Accessories | Special accessories 390

Technical specifications 392

Washing machine 394

Tumble dryer 395

Technical specifications 396



Dishwasher 400 series
DF 481/DF 480

DF 481 101
Fully integrated.
Height 86.5 cm.

DF 480 101
Fully integrated.
Height 81.5 cm.



Included in the price

1 baking tray spray head.
2 GN container inserts.
1 holder for long-stemmed glasses.
1 stainless steel trim kit.

Installation accessories

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
3rd basket.
With smooth running rails.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights

— Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
— 8 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive Plus for adjusting cleaning areas in the lower basket.
— Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
— Perfectly illuminated interior.
— Push-to-open function for perfect integration into handleless furniture fronts.
— Remaining time projection onto the kitchen floor.
— Very quiet: 43 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Drying assistant for optional door opening at the end of the programme.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Remaining time projection.

Technical features
Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Programme Intelligent for adapting a cycle based on user feedback.
Programme assistant.
Temporary noise reduction.
Software updates.
Downloadable programmes.*

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
8 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (35 min.).
Personalisation function (default setting: Pre-rinse).

4 options:
Intensive Plus.
Power.
Half Load.
Hygiene.

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
Motorised spray arm.
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/33 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.626 kWh.
Noise level 43 dB (re 1 pW).

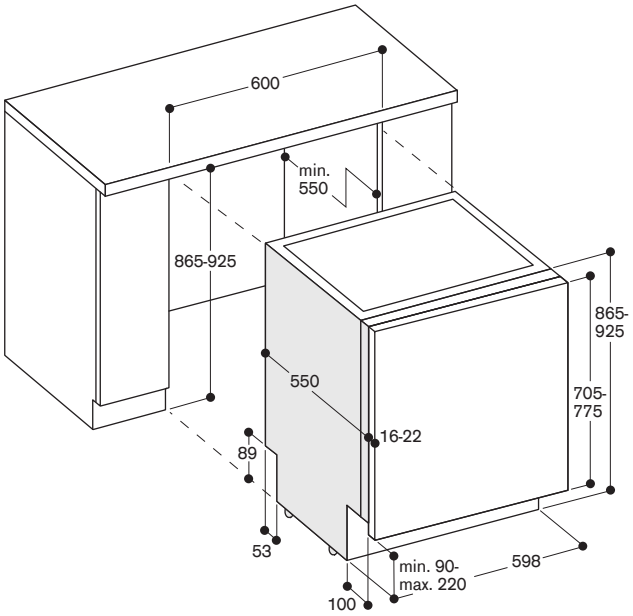
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes on page 382–389.

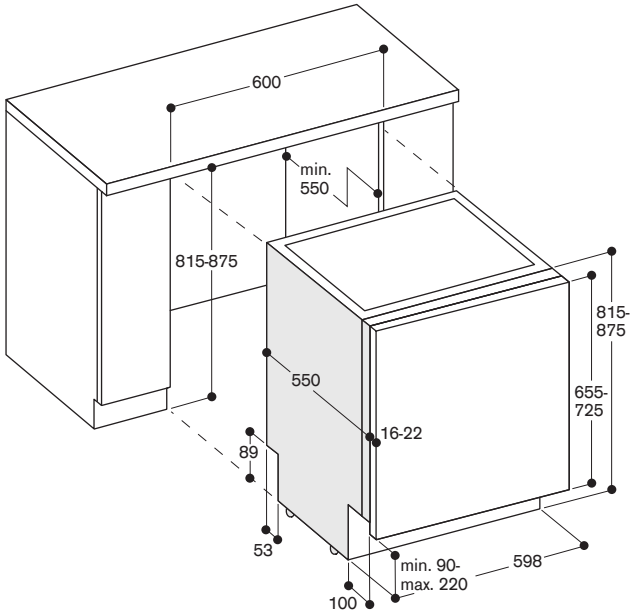
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

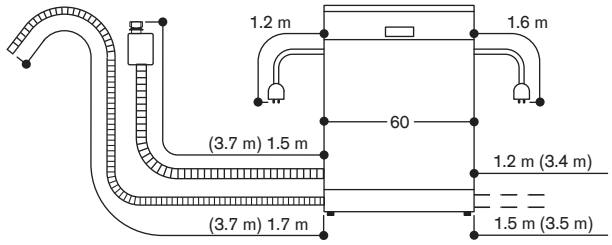
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.



Dishwasher 400 series
DF 481/DF 480

DF 481 101F
Fully integrated.
Height 86.5 cm.
With flexible hinge.

DF 480 101F
Fully integrated.
Height 81.5 cm.
With flexible hinge.



Included in the price
1 baking tray spray head.
2 GN container inserts.
1 holder for long-stemmed glasses.
1 stainless steel trim kit.

Installation accessories
GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories
DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
3rd basket.
With smooth running rails.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights
- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
- 8 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive Plus for adjusting cleaning areas in the lower basket.
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
- Perfectly illuminated Interior.
- Push-to-open function for perfect integration into handleless furniture fronts.
- Flexible hinge for reduced plinth height as of 50 mm or tall unit installation.
- Lateral Info-Light.
- Very quiet: 43 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Drying assistant for optional door opening at the end of the programme.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Lateral Info-Light.

Technical features
Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Programme Intelligent for adapting a cycle based on user feedback.
Programme assistant.
Temporary noise reduction.
Software updates.
Downloadable programmes.*

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
8 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (35 min.).
Personalisation function (default setting: Pre-rinse).
4 options:
Intensive Plus.
Power.
Half Load.
Hygiene.

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
Motorised spray arm.
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/33 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.626 kWh.
Noise level 43 dB (re 1 pW).

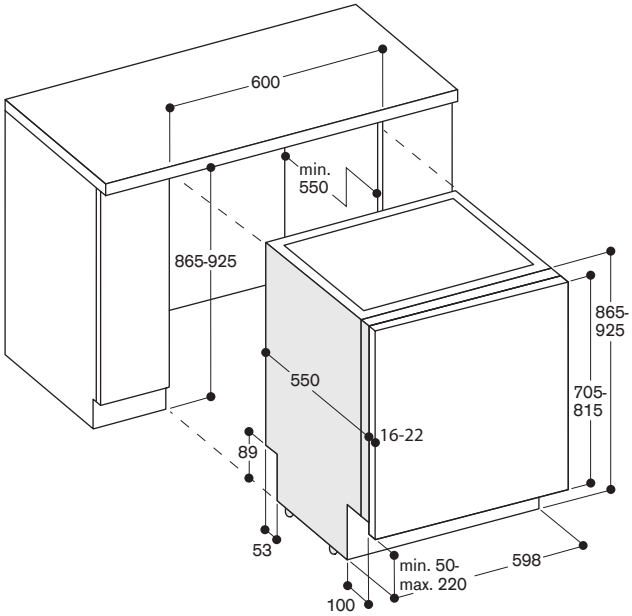
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes, also concerning flexible hinge, on page 382–389.

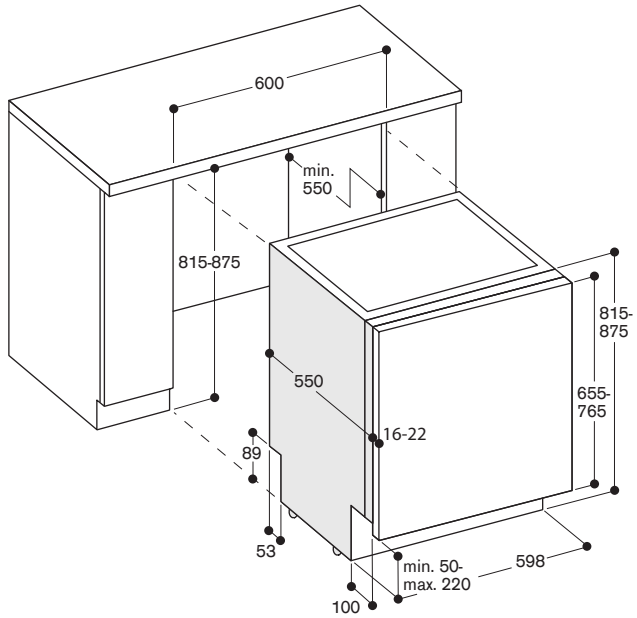
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4″ screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

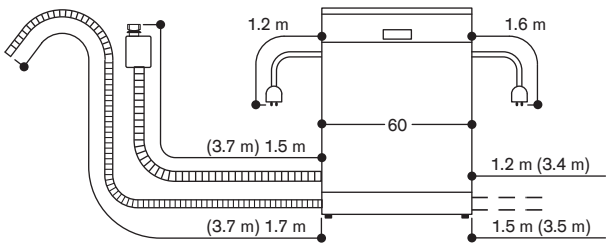
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.



Dishwasher 200 series
DF 271/DF 270

DF 271 101
Fully integrated.
Height 86.5 cm.

DF 270 101
Fully integrated.
Height 81.5 cm.



Included in the price

1 baking tray spray head.
1 stainless steel trim kit.

Installation accessories

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
3rd basket.
With smooth running rails.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket.
- Flexible basket system with smooth running rails on all levels.
- Bright interior lighting.
- Push-to-open function for perfect integration into handleless furniture fronts.
- Remaining time projection onto the kitchen floor.
- Very quiet: 43 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Drying assistant for optional door opening at the end of the programme.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Remaining time projection.

Technical features
Bright interior lighting.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Downloadable programmes.*
Programme assistant.
Temporary noise reduction.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
6 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Eco 50 °C.
Quick wash 45 °C (35 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Half Load.

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/33 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.725 kWh.
Noise level 43 dB (re 1 pW).

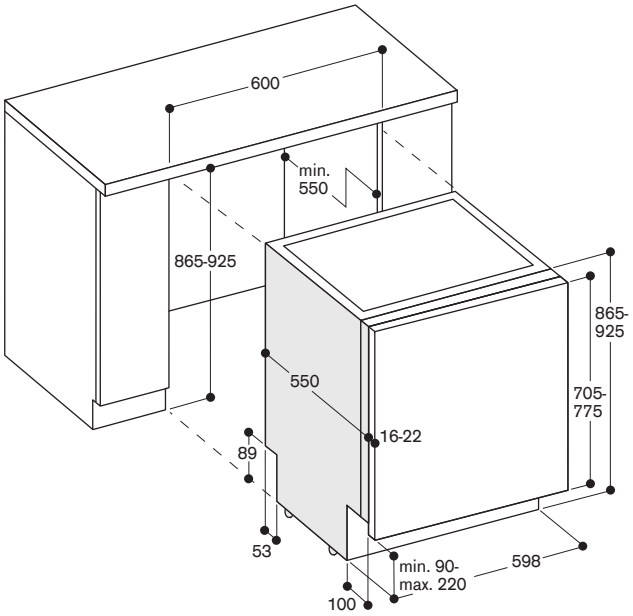
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes on page 382–389.

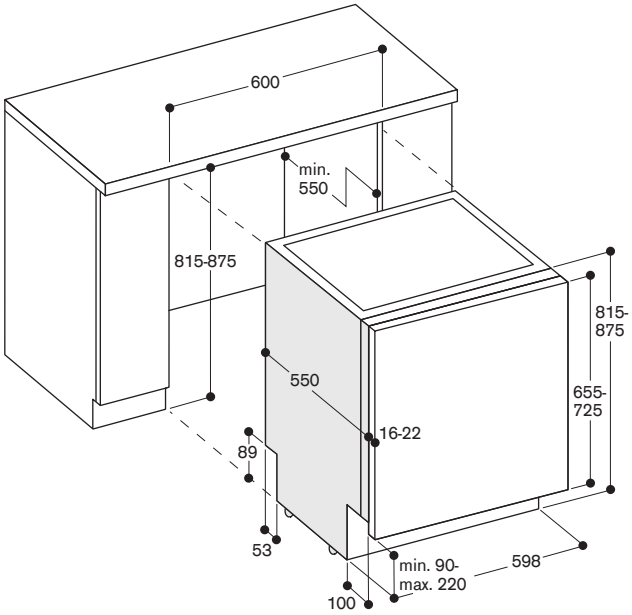
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

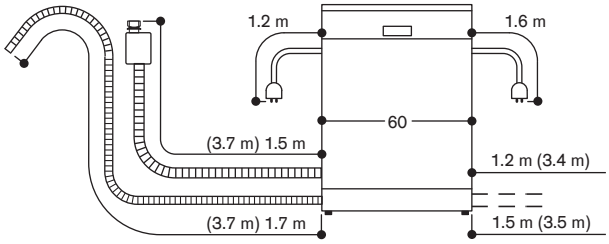
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.



Dishwasher 200 series
DF 271/DF 270

DF 271 101F
Fully integrated.
Height 86.5 cm.
With flexible hinge.

DF 270 101F
Fully integrated.
Height 81.5 cm.
With flexible hinge.



Included in the price
1 baking tray spray head.
1 stainless steel trim kit.

Installation accessories

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
3rd basket.
With smooth running rails.
For 86.5 cm high dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights
- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket.
- Flexible basket system with smooth running rails on all levels.
- Bright interior lighting.
- Push-to-open function for perfect integration into handleless furniture fronts.
- Flexible hinge for reduced plinth height as of 50 mm or tall unit installation.
- Lateral Info-Light.
- Very quiet: 43 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Drying assistant for optional door opening at the end of the programme.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Lateral Info-Light.

Technical features
Bright interior lighting.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Downloadable programmes.*
Programme assistant.
Temporary noise reduction.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
6 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Eco 50 °C.
Quick wash 45 °C (35 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Half Load.

Machine Care.

Interior
Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/33 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.725 kWh.
Noise level 43 dB (re 1 pW).

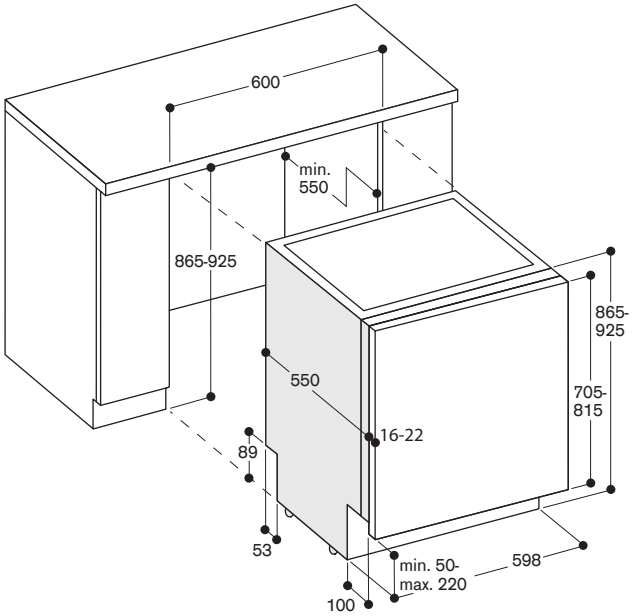
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes, also concerning flexible hinge, on page 382–389.

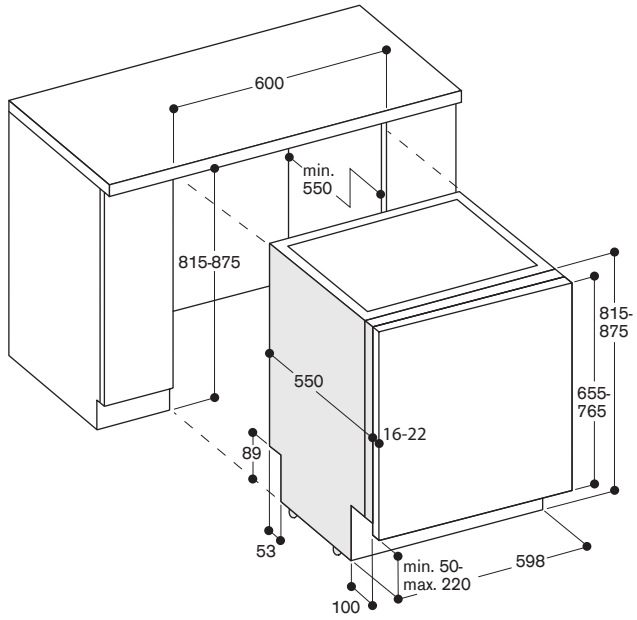
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

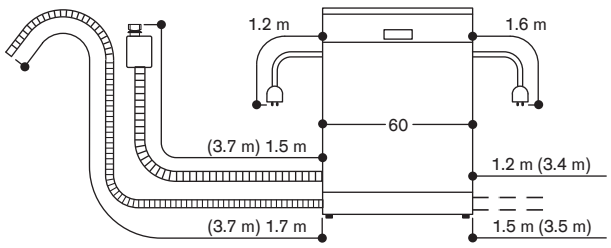
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.



Dishwasher 200 series
DF 261/DF 260

DF 261 101
Fully integrated.
Height 86.5 cm.

DF 260 101
Fully integrated.
Height 81.5 cm.



Included in the price

1 baking tray spray head.
1 stainless steel trim kit.

Installation accessories

GH 045 010
Handle bar with 2 mounts, stainless steel, length 45 cm, height 49 mm, drilling distance 427 mm.

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

DA 041 061
Cutlery drawer.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
14 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 060
3rd basket.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights
- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket.
- Flexible basket system.
- Bright interior lighting.
- Remaining time projection onto the kitchen floor.
- Very quiet: 43 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Drying assistant for optional door opening at the end of the programme.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Remaining time projection.

Technical features
Bright interior lighting.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Downloadable programmes.*
Programme assistant.
Temporary noise reduction.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
6 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Eco 50 °C.
Quick wash 45 °C (35 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Half Load.

Machine Care.

Interior
Flexible basket system.

Upper basket:
Over extension.
Optional extra cleaning area by activating additional spray nozzles.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/33 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

13 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.635 kWh.
Noise level 43 dB (re 1 pW).

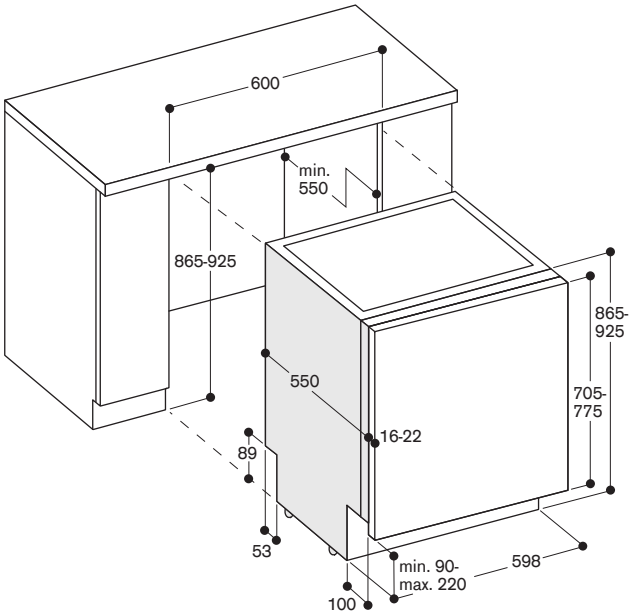
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 382-389.

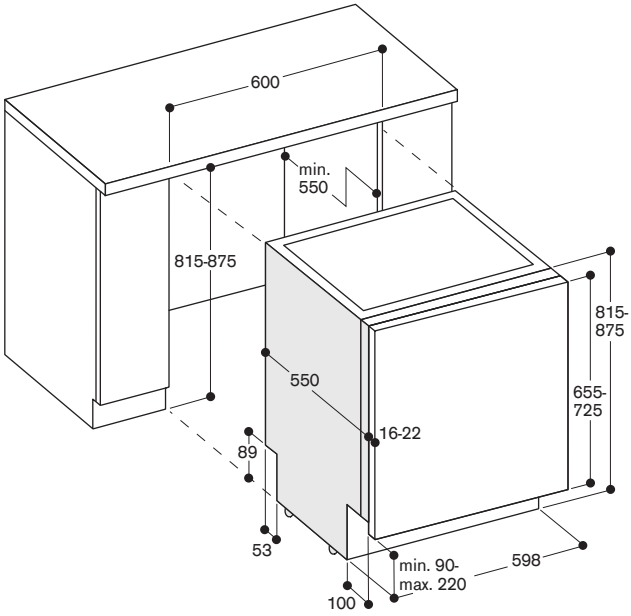
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4″ screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

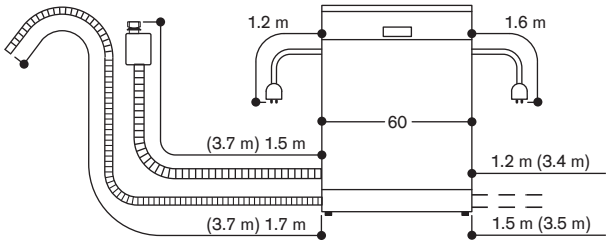
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.



Dishwasher 200 series
DF 210

DF 210 100
Fully integrated.
Height 81.5 cm.



Included in the price

1 baking tray spray head.

Installation accessories

DA 020 011
Stainless steel trim kit for 81.5 cm high dishwashers.

GH 045 010
Handle bar with 2 mounts, stainless steel, length 45 cm, height 49 mm, drilling distance 427 mm.

GZ 010 011
Extension for water inlet and outlet (2 m long).

Special accessories

DA 041 061
Cutlery drawer.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
14 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Highlights
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket.
- Flexible basket system.
- Bright interior lighting.
- Very quiet: 44 dB.

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalisation function for saving individual combinations of programmes.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical features
Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Gaggenau Home Connect)
Downloadable programmes.*
Temporary noise reduction.
Software updates.

Please read additional information on Gaggenau Home Connect on page 403.

Programmes
6 programmes:
Auto 35 °C – 45 °C.
Auto 45 °C – 65 °C.
Auto 65 °C – 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Extra Dry.

Interior
Flexible basket system.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/30 cm respectively.

13 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy efficiency class D at a range of energy efficiency classes from A to G.
From 9.5 l water.
From 0.836 kWh.
Noise level 44 dB (re 1 pW).

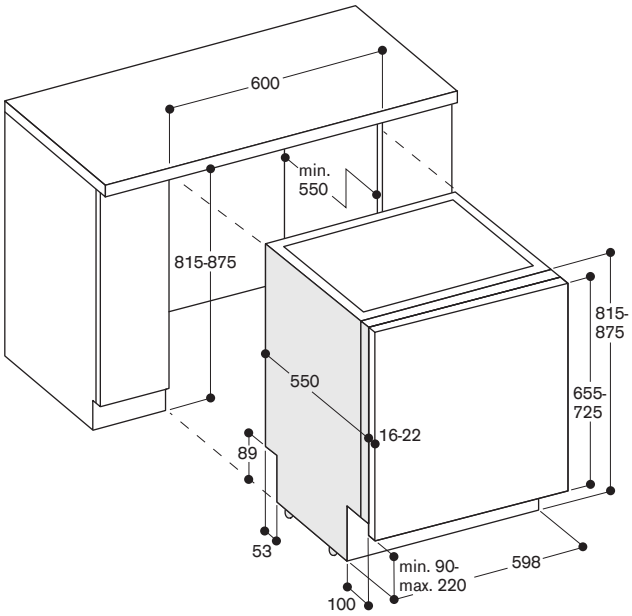
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 382-389.

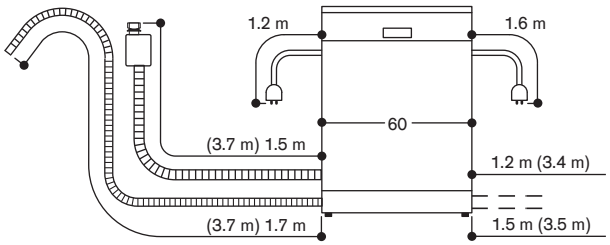
Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

All measurements in mm.

Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

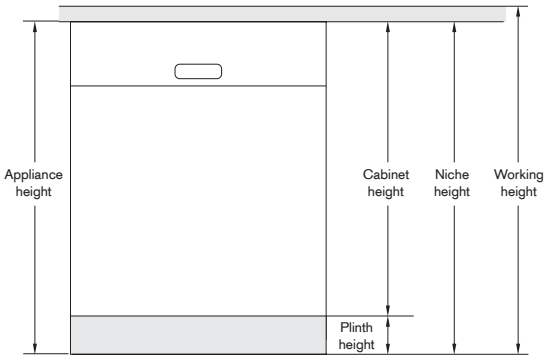
For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

	Front height 655 to 765 mm					Front height 705 to 815 mm						
Niche height in mm →	**815**	**825**	**835**	**845**	**855**	**865**	**875**	**885**	**895**	**905**	**915**	**925**
↓ Plinth height in mm												
<90	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
90	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S)	❻	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
100	❶	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
110	❶	❶	❶	❶ (S/D)	❶ (S)	❶ (S) ❻	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)
120	❶	❶	❶	❶	❶ (S/D)	❶ (S) ❻	❶ (S) ❻	❻	❻	❻ (S/D)	❻ (S)	❻ (S)
130	❶	❶	❶	❶	❶	❶ (S/D) ❻	❶ (S) ❻	❻	❻	❻	❻ (S/D)	❻ (S)
140	❶	❶	❶	❶	❶	❶ ❻	❶ (S/D) ❻	❻	❻	❻	❻	❻ (S/D)
150	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
160	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
170		❶	❶	❶	❶	❶	❶ ❻	❻	❻	❻	❻	❻
180			❶	❶	❶	❶	❶	❻	❻	❻	❻	❻
190				❶	❶	❶	❶		❻	❻	❻	❻
200					❶	❶	❶			❻	❻	❻
210						❶	❶				❻	❻
220							❶					❻

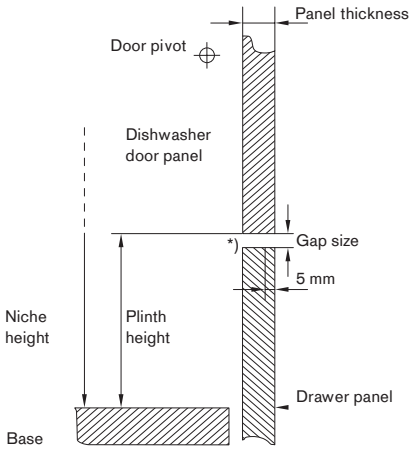
❶ = 81.5 cm high dishwasher DF 480/DF 270/DF 260/DF 210, (S) = special solution
❻ = 86.5 cm high dishwasher DF 481/DF 271/DF 261, (S) = special solution
(S) = special solution with folding hinge (order as spare part, no. 648174) / divided kitchen furniture door
(D) = special solution with 10 mm gap from the worktop → Spacer batten / child lock not possible



Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

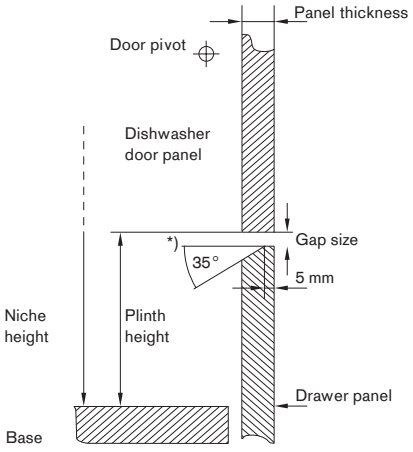


* The pivot area of the door should be at lea st 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
845	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
855	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
865	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
875	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
885	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
895	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
905	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
915	16						10.5	11	12	13
	19						12	12.5	13.5	15
	22						13.5	14.5	15.5	16.5
925	16							10.5	11	12
	19							12	12.5	13.5
	22							13.5	14.5	15.5

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at lea st 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
835	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
845	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
855	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
865	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
875	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
885	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
895	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
905	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
915	16						6.5	6.5	7	7.5
	19						7	7.5	8	8.5
	22						7.5	7.5	8	9
925	16							6.5	6.5	7
	19							7	7.5	8
	22							7.5	7.5	8

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

Front height 655 to 765 mm

Niche height in mm →

↓ Plinth height in mm	815	820	825	830	835	840	845	850	855	860
50	❶									
55	❶	❶								
60	❶	❶	❶							
65	❶	❶	❶	❶						
70	❶	❶	❶	❶	❶					
75	❶	❶	❶	❶	❶	❶				
80	❶	❶	❶	❶	❶	❶	❶			
85	❶	❶	❶	❶	❶	❶	❶	❶		
90	❶*	❶	❶	❶	❶	❶	❶	❶	❶	
95	❶*	❶*	❶	❶	❶	❶	❶	❶	❶	❶
100	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶	❶
105	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶
110	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶
115	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶
120	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶
125	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶
130	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶
135	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
140	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
145	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
150	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
155	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
160	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
165		❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
170			❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
175				❶*	❶*	❶*	❶*	❶*	❶*	❶*
180					❶*	❶*	❶*	❶*	❶*	❶*
185						❶*	❶*	❶*	❶*	❶*
190							❶*	❶*	❶*	❶*
195								❶*	❶*	❶*
200									❶*	❶*
205										❶*
210										
215										
220										

❶ = 81.5 cm high dishwasher with flexible hinge DF 480 101F / DF 270 101F
❻ = 86.5 cm high dishwasher with flexible hinge DF 481 101F / DF 271 101F
* Also possible with dishwashers without flexible hinge.

Front height 705 to 815 mm												
865	870	875	880	885	890	895	900	905	910	915	920	925
6												
6	6											
6	6	6										
6	6	6	6									
6	6	6	6	6								
6	6	6	6	6	6							
6	6	6	6	6	6	6						
6	6	6	6	6	6	6	6					
6*	6	6	6	6	6	6	6	6				
6*	6*	6	6	6	6	6	6	6	6			
1/6*	6*	6*	6	6	6	6	6	6	6	6		
1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6	
1/6*	1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6	6	6
1*/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6	6
1*/6*	1*/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*		6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*			6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*				6*	6*	6*	6*	6*	6*	6*
1*	1*	1*					6*	6*	6*	6*	6*	6*
1*	1*	1*						6*	6*	6*	6*	6*
1*	1*	1*							6*	6*	6*	6*
1*	1*	1*								6*	6*	6*
	1*	1*									6*	6*
		1*										6*

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **without slanted** drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	55	60	65	70	75	80	85	90
815	16	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
820	16		3	3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
825	16			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
830	16				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
835	16					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
840	16						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
845	16							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
850	16								3	3
	19								3	3
	22								3.5	3.5
855	16									3
	19									3
	22									3.5
860	16									
	19									
	22									
865	16	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
870	16		3	3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
875	16			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
880	16				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
885	16					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
890	16						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
895	16							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
900	16								3	3
	19								3	3
	22								3.5	3.5
905	16									3
	19									3
	22									3.5
910	16									
	19									
	22									
915	16									
	19									
	22									
920	16									
	19									
	22									
925	16									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8			
4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11		
3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6	
3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8	
4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6
3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8
4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11
3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4
3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5
3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5
3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4
3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5
3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4
3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4.5	4.5	4.5	5	5	8				
4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11		
3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6	
3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8	
4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4
3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5
3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5
3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4
3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5
3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4
3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5
	3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5
	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5
	3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5
		3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5
		3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5
		3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5
			3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5
			3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4
			3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **with slanted** drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	55	60	65	70	75	80	85	90
815	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
820	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
825	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
830	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
835	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
840	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
845	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
850	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
855	16									2.5
	19									2.5
	22									2.5
860	16									
	19									
	22									
865	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
870	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
875	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
880	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
885	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
890	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
895	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
900	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
905	16									2.5
	19									2.5
	22									2.5
910	16									
	19									
	22									
915	16									
	19									
	22									
920	16									
	19									
	22									
925	16									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
3	3	3	3	3	3	3	3	3.5	3.5	5	11				
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
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2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
3	3	3	3	3	3	3	3	3.5	3.5	5	11				
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3.5
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3

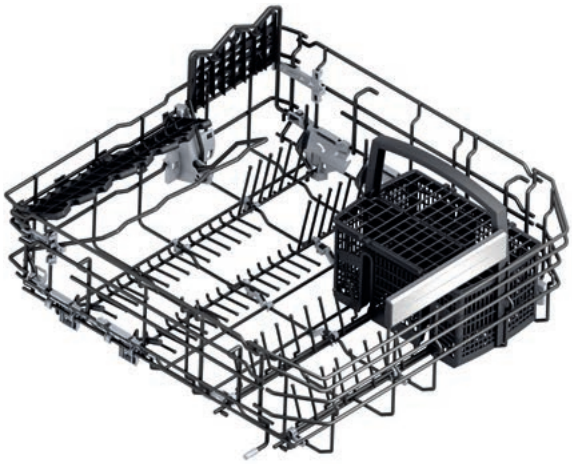
Accessories and special accessories for dishwashers

Flexible basket system
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
For more flexibility and easier handling when loading and unloading the dishwasher.

Upper basket
6 folding spines.
4 folding racks for optimal protection of glass.
With over extension, optional extra cleaning area, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.



Lower basket
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



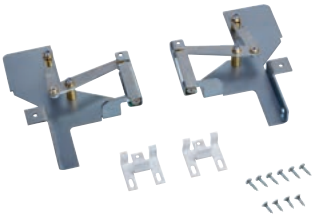
Configuration of flexible basket system depending on model.

DA 020 011
Stainless steel trim kit for all 81.5 cm high dishwashers.
Set of 2, for left and right.
To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W x D in cm: 2.3 x 2.3.
Height 62.2 cm.

DA 020 111
Stainless steel trim kit for 86.5 cm high dishwashers.
Set of 2, for left and right.
To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W x D in cm: 2.3 x 2.3.
Height 67.2 cm.



Part no. 648174
(order as spare part)
Hinge for all fully integrated diswashers.
Installation solution for all dishwashers with a niche height of up to 92 cm and split furniture panel.
The hinge is fastened to the plinth of the appliance and the lower part of the split furniture panel is mounted onto it.
Height upper part of the split furniture panel:
64.5–68 cm for 81.5 cm high dishwashers.
69.5–73 cm for 86.5 cm high dishwashers.



DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.



DA 041 061
Cutlery drawer.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
14 place setting capacity with all 3 levels.



DA 045 060
3rd basket.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.



DA 045 061
3rd basket.
With smooth running rails.
For 86.5 cm high dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.



DA 042 030
Silvercare cartridge for all dishwashers.
Made of aluminium to protect silverware from corrosion.
Easy use of cartridge in the cutlery basket.
W x H x D in cm: 5.5 x 20.2 x 4.1.



DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.



GH 045 010
Handle bar with 2 mounts, stainless steel, length 45 cm, height 49 mm, drilling distance 427 mm



GZ 010 011
Extension for water inlet and outlet (2 m long).



Dishwasher





Appliance type		Dishwasher	Dishwasher	Dishwasher
Model		Fully integrated	Fully integrated	Fully integrated
Appliance height 81.5 cm		DF 480 101		DF 270 101
Appliance height 86.5 cm		DF 481 101		DF 271 101
Appliance height 81.5 cm with flexible hinge			DF 480 101F	
Appliance height 86.5 cm with flexible hinge			DF 481 101F	
Width/capacity				
Width	(cm)	60	60	60
Capacity in place settings		12/13[3]	12/13[3]	12/13[3]
Dish size up to	(cm)	30[1]/33[2]	30[1]/33[2]	30[1]/33[2]
Consumption data/noise level[5]				
Energy efficiency class		B	B	B
Drying efficiency class		A	A	A
Test programme[5]		Eco 50°C	Eco 50°C	Eco 50°C
Programme duration[6]	(h:min)	4:55	4:55	4:55
Water[7]	(l)	9.5	9.5	9.5
Energy[8]	(kWh)	63	63	63
Noise level	(dB (A) re 1 pW))	43	43	43
Energy consumption standby/networked standby	(W)	0.5/2.0	0.5/2.0	0.5/2.0
Programmes				
Number of programmes + options		8 + 4	8 + 4	6 + 3
Programmes		Auto 35°C - 45°C	Auto 35°C - 45°C	Auto 35°C - 45°C
		Auto 45°C - 65°C	Auto 45°C - 65°C	Auto 45°C - 65°C
		Auto 65°C - 75°C	Auto 65°C - 75°C	Auto 65°C - 75°C
		Intensive 70 °C	Intensive 70 °C	
		Eco 50°C	Eco 50°C	Eco 50°C
		Night programme	Night programme	
		Quick wash 45°C	Quick wash 45°C	Quick wash 45°C
		Personalisation function (Pre-rinse)	Personalisation function (Pre-rinse)	Personalisation function (Pre-rinse)
Options		Intensive Plus	Intensive Plus	Intensive
		Power	Power	Power
		Half Load	Half Load	Half Load
		Hygiene	Hygiene	
Machine Care		•	•	•
Features				
Glass protection with zeolite / Glass protection		•/—	•/—	•/—
Aqua sensor / Load sensor		•/•	•/•	•/•
Automatic detergent function		•	•	•
Detergent recognition		•	•	•
Regeneration electronics		•	•	•
Heat exchanger		•	•	•
Low temperature drying with Zeolite		•	•	•
Drying assistant		•	•	•
Continous flow heater		•	•	•
Electronic refill indicator for salt/rinsing agent		•/•	•/•	•/•
Inflow water indicator		•	•	•
Time remaining indicator		•	•	•
Remaining time projection		•	—	•
Lateral Info-Light / Info-Light		—/—	•/—	—/—
Flexible cycle time reduction		•	•	•
Bright interior lighting through illuminated backwall / through LED spots		•/—	•/—	—/•
Time delay		24 h	24 h	24 h
Digital services (Gaggenau Home Connect) wireless via WiFi.[10]		•	•	•
Soft lock		•	•	•
Triple filter system		•	•	•
Cutlery drawer		DA 041 160[9]	DA 041 160[9]	DA 041 160[9]
3rd basket		DA 045 061[2/9]	DA 045 061[2/9]	DA 045 061[2/9]
Smooth running rails / Cushioned closing		•/•	•/•	•/—
Folding spines in upper/lower basket		6/8	6/8	6/8
Folding racks in upper/lower basket		4/2	4/2	4/2
Rackmatic with 3 levels		•	•	•
Aqua stop		•	•	•
Baking tray spray head / Gastronorm insert holder / Holder for long-stemmed glasses		•/•/•	•/•/•	•/—/—
Connection				
Connection to hot/cold water possible		•/•	•/•	•/•
Total connected load	(kW)	2.4	2.4	2.4

• Standard. — Not available. [1] Appliance height 81.5 cm. [2] Appliance height 86.5 cm. [3] With special accessory DA 041 160. [4] With special accessory DA 041 061. [5] Values according to EU regulation 2019/2017. [6] Duration of Eco programme. [7] Water consumption in litres/operating cycle (using Eco programme). [8] Energy consumption in kWh/100 operating cycles (using Eco programme). [9] Special accessory. [10] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.





Dishwasher	Dishwasher	Dishwasher
Fully integrated	Fully integrated	Fully integrated
	DF 260 101	DF 210 100
	DF 261 101	
DF 270 101F		
DF 271 101F		
60	60	60
12/13[3]	13/14[4]	13/14[4]
30[1]/33[2]	30[1]/33[2]	30[1]
B A↑G	B A↑G	D A↑G
A	A	A
Eco 50°C	Eco 50°C	Eco 50°C
4:55	3:55	4:55
9.5	9.5	9.5
63	64	84
43	43	44
0.5/2.0	0.5/2.0	0.5/2.0
6 + 3	6 + 3	6 + 3
Auto 35°C - 45°C	Auto 35°C - 45°C	Auto 35°C - 45°C
Auto 45°C - 65°C	Auto 45°C - 65°C	Auto 45°C - 65°C
Auto 65°C - 75°C	Auto 65°C - 75°C	Auto 65°C - 75°C
Eco 50°C	Eco 50°C	Eco 50°C
Quick wash 45°C	Quick wash 45°C	Quick wash 45°C
Personalisation function (Pre-rinse)	Personalisation function (Pre-rinse)	Personalisation function (Pre-rinse)
Intensive	Intensive	Intensive
Power	Power	Power
Half Load	Half Load	
		Extra Dry
•	•	—
•/—	•/—	—/•
•/•	•/•	•/•
•	•	•
•	•	•
•	•	•
•	•	•
•	•	—
•	•	—
•	•	•
•/•	•/•	•/•
•	•	•
•	•	•
—	•	—
•/—	—/—	—/•
•	•	•
—/•	—/•	—/•
24 h	24 h	24 h
•	•	•
•	•	•
•	•	•
DA 041 160[9]	DA 041 061[9]	DA 041 061[9]
DA 045 061[2/9]	DA 045 060[2/9]	—
•/—	—/—	—/—
6/8	6/8	6/8
4/2	4/2	4/2
•	•	•
•	•	•
•/—/—	•/—/—	•/—/—
•/•	•/•	•/•
2.4	2.4	2.4



Washing machine
WM 260

WM 260 166
Free-standing, slide-under or stackable.
Width 60 cm, height 84.5 cm.



Special accessories

WMZ2381
Extension for cold water inlet (2 m).
Diameter inside 10mm / outside 15 mm.
Water inlet extension.
Aqua-Stop extension.

Highlights
- Intelligent dosage system iDos for liquid detergent and softener for a perfect washing result.
- 10 kg drum with interior lighting.
- Top-up function.
- Dynamic Wash System: innovative washing technology for increased cleaning performance.
- Combines perfectly with dryer WT 260165 and WT 260166.

Handling
Automatic programmes: Perfect washing results at the touch of a button.
Illuminated rotary knob with integrated On-Off switch.
Large touch display with clear text and symbols.
Loading indicator with dosage recommendation.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical features
Aqua sensor.
Aqua stop.
Flow-through sensor.
Anti-stain automatic.
Continous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Dynamic Wash System technology for increased cleaning performance.
Automatic stabilisation.
Anti-crease system.
Child lock.

Selected digital services (Gaggenau Home Connect)
Smart Energy Management.
Smart Dry (Washing machine automatically selects correct dryer program).
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

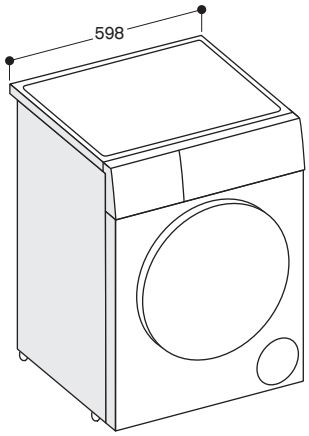
Programmes
Eco 40-60.
Cottons.
Cottons Color.
Easy Care.
Quick/Mix.
Delicates/Silk.
Steam Assist.
Automatic.
Super 15/30.
Hygiene.
Wool.
Spin/Drain.
Rinse.
App Programmes: Automatic Soft, Shirts/Blouses, Dark Wash, Duvet, Sports, Drum Clean with reminder.
Options: Remote-Start, Mini Load, Favourite, Speed Perfect, Steam, Water Plus, Prewash, Stains.

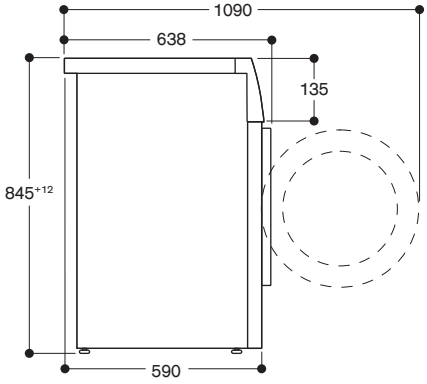
Features
iDos for fully automatic dosing of liquid detergent and softener.
Volume capacity from 1 to 10 kg.
Drum interior lighting.
Powder detergent drawer with automatic cleaning mode after every wash cycle.
Stainless steel drum with wave structure.
Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise.

Consumption data
Energy efficiency class A (EU19 EEC superdeclaration -30%) at a range of energy efficiency classes from A to G.
Water consumption 48l.
Energy consumption 35 kWh per 100 cycles.

Planning notes
Left-hinged.
Large porthole with 188 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 85 cm.
Stackable under dryer WT 260165 and WT 260166 in combination with special accessory. With pull-out shelf WA 027500.

Connection
Total connected load 2.3 kW.
Connection cable 160 cm with plug.
Water connection with 3/4" screw joint.





All measurements in mm.



Tumble dryer with heat pump
WT 260

WT 260 166
Free-standing, slide-under or stackable.
Width 60 cm, height 84.2 cm.



Special accessories

WMZ20600
Basket for drying delicate wool fabrics, sports shoes & plush toys.
For use in combination with a time-controlled warm drying program or with a special basket program.
Dimensions: 360 x 310 x 310 mm.

WA027500
Stacking kit for safe alignment of tumble dryers on top of washing machines.
Allows you to stack tumble dryer on top of full-sized washing machine (depth >55cm).
Includes useful pull-out shelf for loading and unloading.
Dimensions: 42 x 595 x 574 mm.

Highlights
- Heat pump technology.
- Twin rotary compressor for reduced energy consumption.
- Self-cleaning condenser for automatic fluff removal.
- Very silent drying with only 58 dB.
- Smart Dry automatically selects the right dryer program based on the last washing program.

Handling
Illuminated rotary knob with integrated On-Off switch.
Large touch display with clear text and symbols.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical features
Moisture and time controlled programmes.
Heat pump technology.
Self-cleaning heat exchanger.
Refresh function without previous washing cycle.
Anti-crease cycle at programme end.
Top-up function.
Child lock.

Selected digital services (Gaggenau Home Connect)
Smart Energy Management.
Smart Dry (Washing machine automatically selects correct dryer program).
Remote control and monitoring.

Please read additional information on Gaggenau Home Connect on page 403.

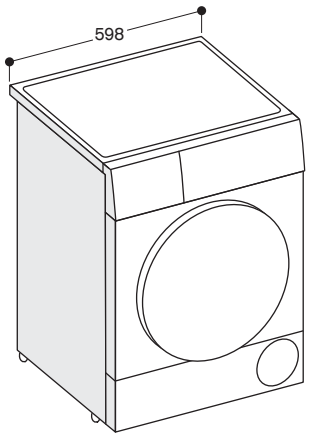
Programmes
Cottons.
Cottons Eco.
Easy Care.
Mix.
Super 40′.
Outdoor.
Steam Assist.
Shirts/Blouses.
Wool in Basket.
Hygiene.
Towels.
Duvet.
Timed program warm.
App Programmes: Smart Dry, Sports, Dessous, Synthetics, Down, Timed program cold.
Options: Smart Dry, Refresher Options, Half Load, Remote Start, Anti Crease, Easy Iron, Drying Target, Spin Speed, Gentle Dry, Favourite.

Features
Stainless steel drum with honeycomb structure.
Dry wool without shrinking or matting thanks to the included basket for woollens.
Volume capacity from 1 to 9 kg.
Drum interior lighting.

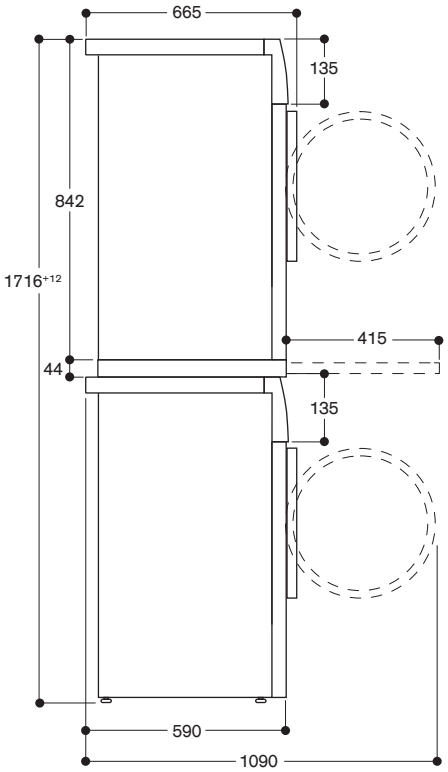
Consumption data
Energy efficiency class B at a range of energy efficiency classes from A to G.

Planning notes
Combines perfectly with washing machine WM 260 165 and WM 260 166.
Right-hinged, reversible.
Large porthole with 180 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Stackable above washing machine WM 260 165 and WM 260 166 in combination with special accessory.
With pull-out shelf WA 027 500.

Connection
Total connected load 0.6 kW.
Connection cable 145 cm with plug.



Side view of WT 260 above WM 260 with connection kit accessory



All measurements in mm.

Washing machine



Appliance type		Washing machine
		WM 260 166
Housing colour		Character White
Panel colour		Black
Dimensions / capacity		
Width	(cm)	60
Appliance dimensions W x H x D	(mm)	598 x 845 x 638
Appliance height for under-counter	(mm)	850
Door hinge porthole / Door opening angle		Left / 188 °
Capacity	(kg)	10
Consumption data / noise level		
Energy efficiency class[1]		A (A ↑ G)
Spinning efficiency class		A
Total annual energy consumption (100 cycles)[2]	(kWh)	35
Water consumption test programme[3]	(l)	48
Weighted energy consumption off-mode / standby mode	(W)	0.5
Test programme		Eco 40-60
Spin speed test programme[4]	(rpm)	1600
Cycle time test programme full load[5]	(min)	03:57
Noise level washing / spinning test programme	(dB)	45/72
Programmes		
Washing programmes		Eco 40-60
		Cottons
		Cottons Color
		Easy Care
		Quick/Mix
		Delicates/Silk
		Steam Assist
		Automatic
		Super 15/30
		Hygiene
		Wool
		Spin/Drain
		Rinse
Additional programmes		Automatic Soft, Shirts/Blouses, Dark Wash, Duvet, Sports, Drum clean with reminder
Options		iDos 1 / iDos 2
		Favourite
		Speed Perfect
		Remote Start
		Mini Load
		Stains
		Steam, Water Plus, Silent Wash, Prewash
Cleaning temperatures	(°C)	Cold/30/40/60/90
Features		
Electronic control		•
Large LED display with clear text and symbols		•
Loading indicator		•
Intelligent dosing system		•
Programme sequence indicator		•
Remaining time display		•
Time delay	(h)	24
Top up function		•
End of programme indicator		Display, audible
Aqua sensor / Flow-through sensor		• / •
Continuous automatic load adjustment / Automatic stabilisation		• / •
Aquastop with guarantee		•
Anti-crease system		•
Child lock		•
Number of tanks for iDos system		2
Self-cleaning detergent drawer		•
Large drum with wave structure		•
Interior lighting		•
Digital services (Gaggenau Home Connect) wireless via WiFi.[6]		•
Connection		
Total connected load	(kW)	2.3
Length of connection cable	(cm)	160
Length of water inlet	(cm)	150
Length of water outlet	(cm)	150
Maximum drainage height	(cm)	100

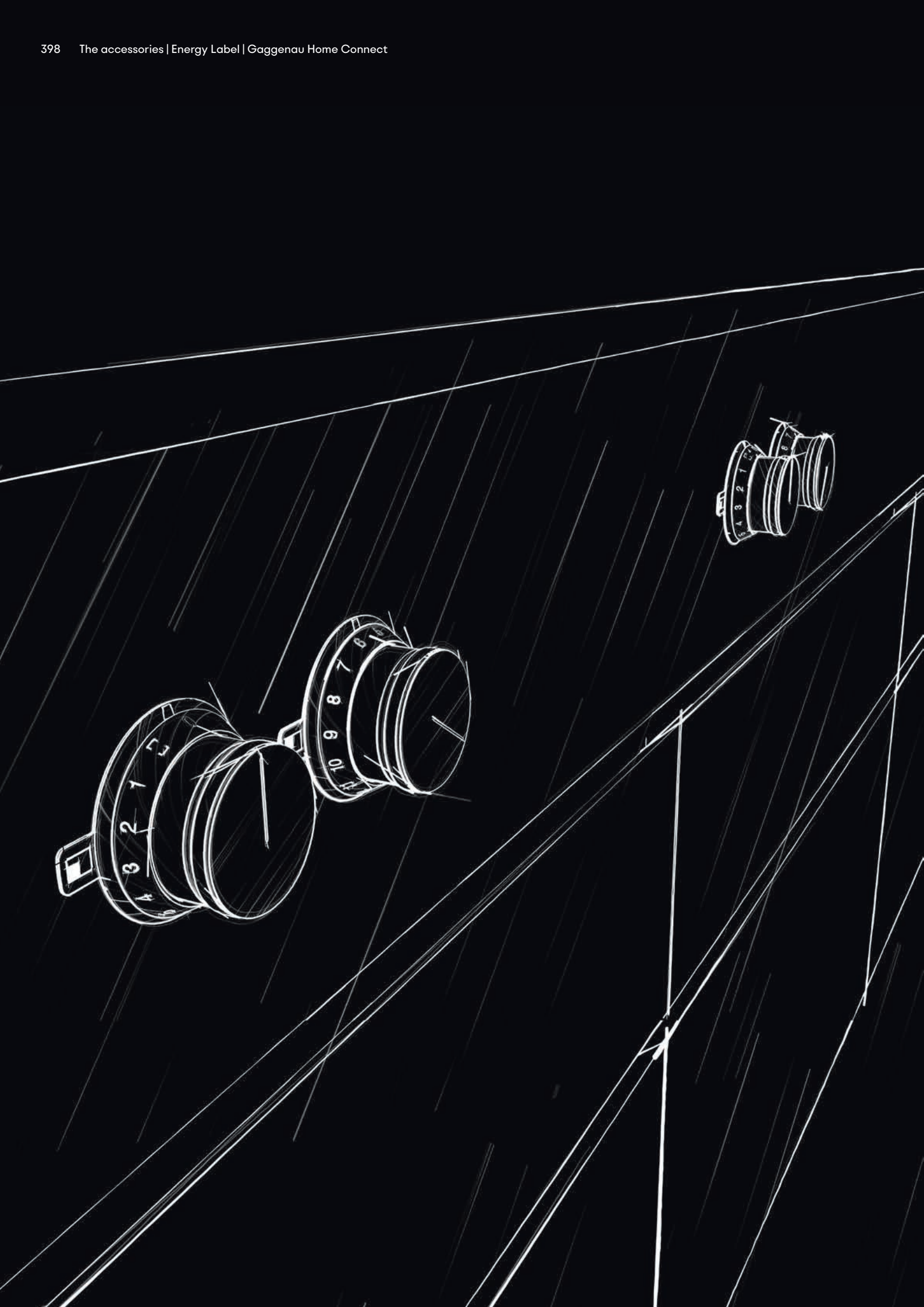
• Standard. [1] On an energy-efficiency class scale from A to G. [2] Energy consumption in kWh/100 operating cycles (using Eco 40-60 programme). [3] Water consumption in litres/operating cycle (using Eco 40-60 programme). [4] The specified value is rounded off. [5] Duration of Eco 40-60 programme. [6] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.
Values according to EU regulation 2019

Tumble dryer with heat pump



Appliance type		Tumble dryer with heat pump
		WT 260 166
Housing colour		Character White
Panel colour		Black
Dimension / capacity		
Width	(cm)	60
Appliance dimensions W x H x D	(mm)	598 x 842 x 651
Appliance height for under-counter	(mm)	850
Door hinge porthole		Right, reversible
Door opening angle	(°)	180
Capacity	(kg)	9
Consumption data / noise level		
Energy efficiency class		B (A–G)
Total annual energy consumption (160 cycles)[1]	(kWh)	193
Test programme		Cottons cupboard dry
Noise level	(dB)	58
Programmes		
Drying programmes		Cottons
		Cottons Eco
		Easy Care
		Mix
		Super 40
		Outdoor
		Steam Assist
		Shirts / Blouses
		Wool in Basket
		Hygiene
		Towels
		Duvet
		Timed programme warm
Additional programmes		Sports
		Dessous
		Synthetics
		Down
		Timed programme cold
Options		Favourite
		Smart Dry
		Refresher Options
		Half Load
		Remote Start
		Anti Crease
		Drying Target, Spin Speed, Gentle Dry
Features		
Electronic control		•
Large LED display with clear text and symbols		•
Programme sequence indicator		•
Remaining time display		•
Time delay	(h)	24
End of programme indicator		Display, audible
Top up function		•
Heat pump technology		•
Twin Rotary Compressor		•
Refresh function		•
Self-cleaning condenser		•
Anti-crease cycle at the end of the programme		•
Child lock		•
Stainless steel drum with wave structure		•
Glass porthole		•
Interior lighting		•
Digital services (Gaggenau Home Connect) wireless via WiFi.[2]		•
Connection		
Total connected load	(kW)	0.6
Length of connection cable	(cm)	145
Maximum drainage height	(cm)	100

• Standard. [1] Effective consumption depending on type of use of appliance. [2] The use of the Gaggenau Home Connect functionality depends on the Home Connect services, which are not available in every country.
Values according to EU regulation 2023

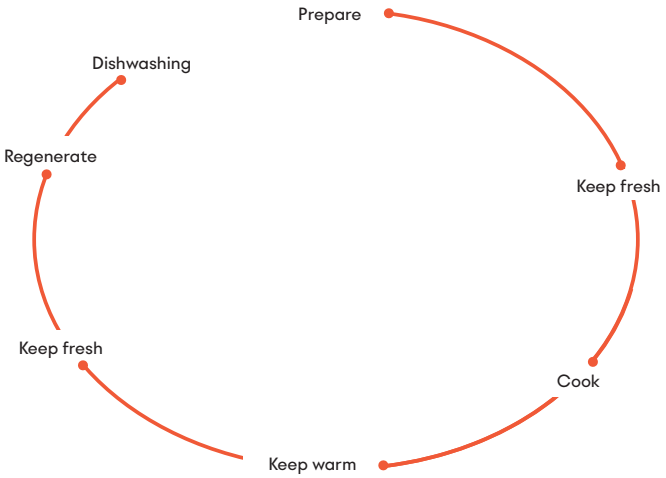


THE ACCESSORIES | ENERGY LABEL | GAGGENAU HOME CONNECT

Gastronorm system 400
Energy Label 402
Gaggenau Home Connect 403

The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our cooling appliances, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh in Gaggenau cooling appliances.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens GS or our ovens GO in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers GW.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens GS as well as warming up on our induction cook-tops VI, CI and CX or in our ovens GO in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert
GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are dishwasher-safe. For cooking several meals simultaneously, the cooking inserts for Combisteam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format.

GN 114 130
Gastronorm insert,
stainless steel, GN 1/3,
unperforated, 40 mm deep, 1.5 l.



GN 114 230
Gastronorm insert,
stainless steel, GN 2/3,
unperforated, 40 mm deep, 3 l.



GN 124 130
Gastronorm insert,
stainless steel, GN 1/3,
perforated, 40 mm deep, 1.5 l.



GN 124 230
Gastronorm insert,
stainless steel, GN 2/3,
perforated, 40 mm deep, 3 l.



Gastronorm roaster
GN 340

Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, PFAS free non-stick coating. For roasting in oven with roasting function. Lower and upper part can also be used as separate ovenproof disches, height 100 and 65 mm. For ovens with roaster function in combination with the pull-out system BA 016 106 or BA 018 106 and for combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (pull-out system and adapter to be ordered separately).

GN 340 231
Gastronorm roaster,
cast aluminium,
GN 2/3, height 165 mm.



Teppan Yaki plate
GN 232

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktop CX 492/482.



GN 232 230
Teppan Yaki plate made of multi ply material, GN 2/3.
For full surface induction cooktop CX 492/482.

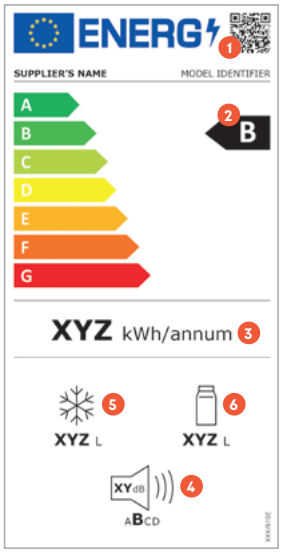


ENERGY LABELS

By using energy-saving home appliances, you save valuable resources as well as money. That's why you should consider low energy and water consumption values when you purchase 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, which is why new rescaled labels have been created that take this into account for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. The Energy Label for ovens, cooktops, ventilation appliances and dryers will remain the same.

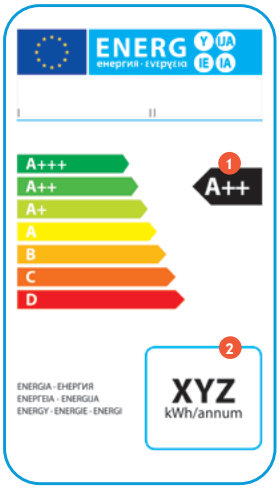
For more information on energy labels, visit: **www.gaggenau.com**



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 ovens, cooktops, ventilation appliances and dryers.

Key

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

THE EXTRAORDINARY IS CONNECTED

Make use of digital services via Gaggenau Home Connect*



Discover how Gaggenau Home Connect can be used to enhance the chef's life and the appliances' use.

The difference is Gaggenau

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, preheat the oven, turn on ventilation, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home management systems ensures the kitchen remains the heart of the digital home. The private chef can ask e.g. Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

— Connect:
Remotely control** and monitor. Enable remote diagnosis by an online technician.
— Access:
Download user manuals and utilise our partnering network.
— Integration:
Compatible with different home management systems.

This is just the start. Explore the possibilities at https://www.gaggenau.com/global/appliances/home-connect

1 **Fridge-Freezer:** Control your energy consumption: change your appliances to Eco mode or Holiday mode via the App.

2 **Wine climate cabinet:** Using the App bring the chosen wine to serving temperature as you make your way home.

3 **Washing machine:** Communicating via Gaggenau Home Connect, the dryer chooses the programme best suited to the clothes the washing machine has just cleaned.

4 **Oven:** Entertain in the garden and have your mobile phone alert you when the hors d'oeuvres are done.

5 **Fully automatic coffee machine:** Prepare your appliance for your morning coffee by turning it on with your mobile device.

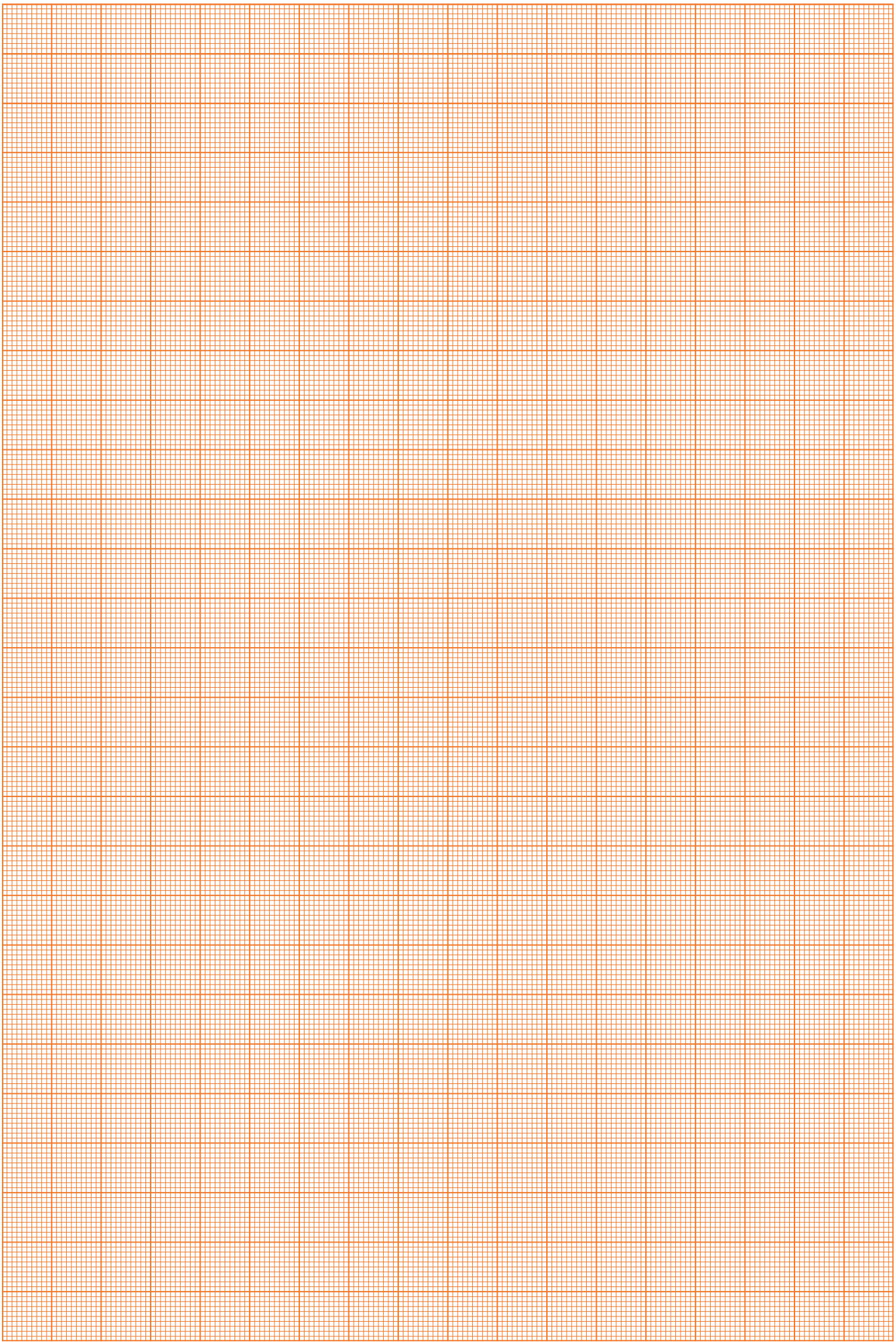
6 **Combi-steam oven:** Send the sous-vide recipe settings (temperature, time and humidity) to your oven.

7 **Cooktop:** Rather than adjust the ventilation separately, link it through Gaggenau Home Connect and control it from the cooktop.

8 **Dishwasher:** Ask the app what setting would work best on your delicate glasses and heavily soiled pots and pans.

Download app here:

* Home network integration for digital services (Gaggenau Home Connect) wireless via WiFi. 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 check: https://www.gaggenau.com/global/appliances/home-connect
Gaggenau Home Connect is a service of Home Connect GmbH.
** Not applicable for cooktops. Cooktops are not intended for unattended use - cooking process must be supervised.



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The data and facts expressed herein are current as of November 2025. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.
The appliances are for household use only.
Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.

The difference is Gaggenau

gaggenau.com

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