

**GAGGENAU**

# **THE RANGE**

North America



EXPERIENCE  
LIFE AS IT  
SHOULD BE



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# SIXTEEN GENERATIONS OF HERITAGE

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

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

1683

First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

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

1972

Introduction of the Vario modular system

1976

First downdraft ventilation

1982

First flat kitchen hood

1986

Launch of our icon, the 36 inch wide EB 300 oven

1999

First combi-steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2020

Our masterpiece, the refined combi-steam ovens

2021

Launch of the new Vario 400 downdraft ventilation system with modular metal ducting

2024

Launch of the Vario cooling Expressive series

2025

Launch of the Gaggenau Expressive series



# FOR THOSE WHO KNOW

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

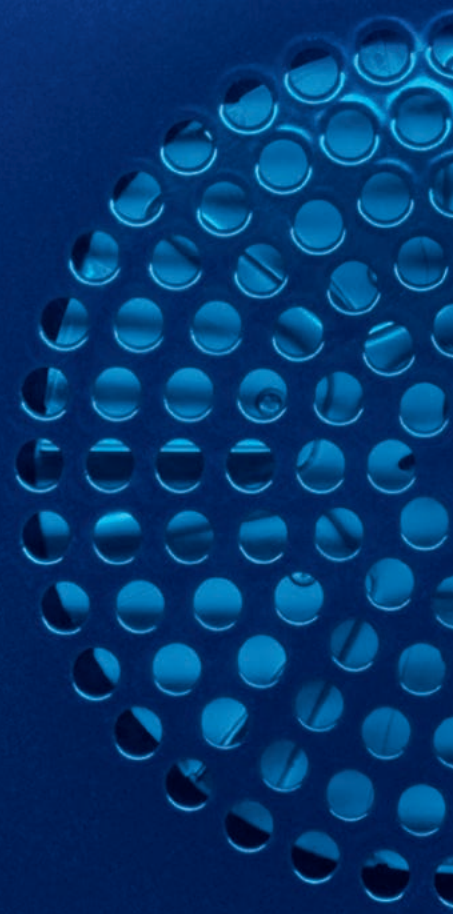
We have been obsessively honing our craft and refining taste since 1683. Our generations working with metal and enamel endows us with the skills to design and handcraft exceptional pieces. When every detail is crafted to perfection, every use is a delight. Ultimately, impeccably cultivated taste elevates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

**We are for those who see what most don't**

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

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

**We are for those who know the difference.**



FOR THOSE  
WHO KNOW  
**THE DIFFERENCE**



### **Built by hand**

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

### **The professional kitchen principle**

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

### **Quality in all things**

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

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



The difference

Beverly Hills showroom | USA



Houston showroom | USA



Paris showroom | France

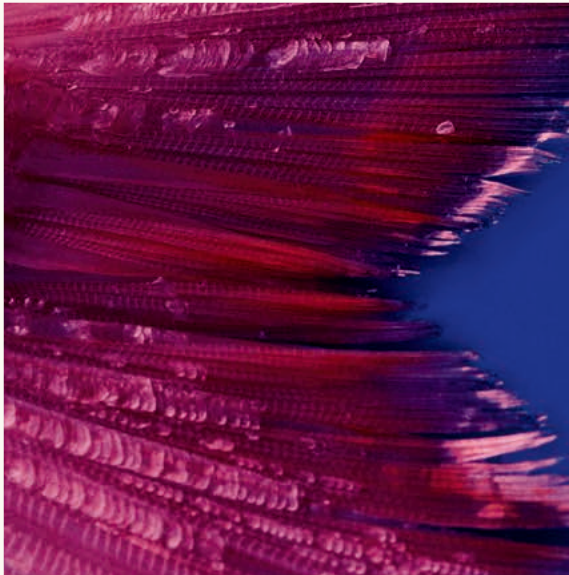
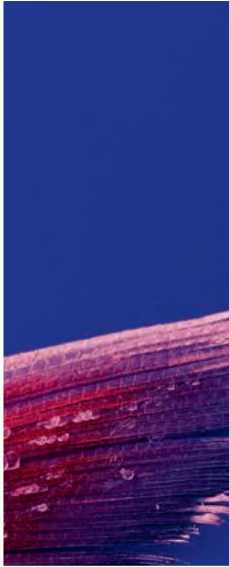
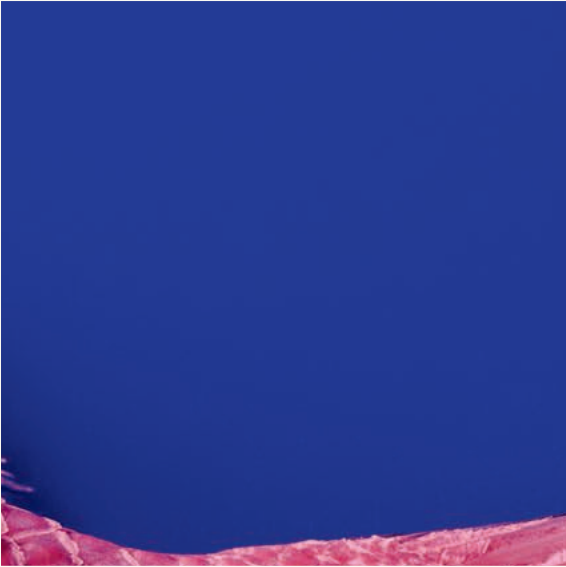
# THE GAGGENAU EXPERIENCE

## A global invitation

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

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

| Discover your local showroom on [gaggenau.com](https://www.gaggenau.com) or page 143.



# JOIN US ONLINE

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



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



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



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



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



The Gaggenau Expressive series created in Lipsheim, France



Our Lipsheim factory, France



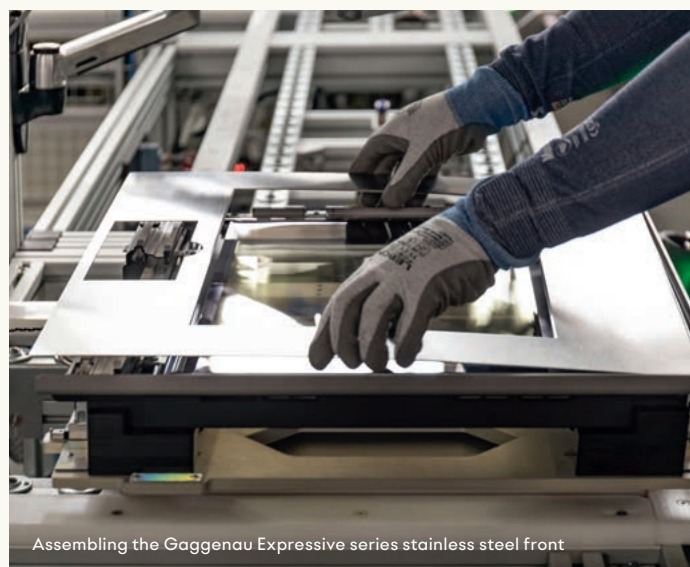
A craftsman inspects his work

# LASTING CRAFTSMANSHIP

## Handmade in Europe

Every day at our Lipsheim factory in France, skilled craftspeople transform rolls of cold steel into exceptional appliances, redefining what is possible. Just as the generations before them, they coax and cajole, flatter and bully the metal, glass and enamel into that deemed worthy of the name Gaggenau.

Masters in their distinct crafts, they turn the metal over in their hands, cast expert eyes upon the edges and work to unheard of tolerances. The inner chamfered edge of the new oven door was initially deemed unfeasible, until a skilled craftsman saw in the metal a means to reveal its new dimension. The final polishing of the stainless steel is in the hands of just two revered individuals. As Sven Baacke, Head of Gaggenau Design puts it, "Finished by hand, this is the only way to put soul into the products." At each stage of the creation, every craftsman ruthlessly interrogates their work. A reputation, over 300 years in the making, is at stake, only perfection leaves Lipsheim.



Assembling the Gaggenau Expressive series stainless steel front

# INSPIRED BY CHEFS

We have long pioneered the 'Professional Kitchen Principle', working with the world's finest chefs to perfect our appliances and bringing professional capability into the private home. Whether it is Michelin starred recipes or family favorites, you will be empowered to achieve professional results, with ease.



Chef Michael Tusk, Quince, 3 MICHELIN Stars, North America's 50 Best Restaurants, La Liste, Relais & Châteaux



Chef Juan Manuel Barrientos, Elcielo, One MICHELIN Star



Chef Paco Morales, Noor, 3 MICHELIN Stars



Chef Franco Sampogna, Frevo, One MICHELIN Star



Chef Josiah Citrin, Melisse, 2 MICHELIN Stars,  
La Liste, Relais & Châteaux



Chef Jordan Kahn, Vespertine, 2 MICHELIN Stars, La Liste



Chef Val M. Cantú, Californios, 2 MICHELIN Stars,  
North America's 50 Best Restaurants, La Liste



# OVENS

## THE ASPIRATION

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

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<b>Gaggenau Expressive series</b>	<b>17</b>
<b>The oven EB 333</b>	<b>33</b>

# GAGGENAU **EXPRESSIVE SERIES**

Two frames, one circle, a piece of art.





# THE NEXT ICONS OF GAGGENAU

## **Where artistry meets functionality**

The Gaggenau Expressive series, inspired by Bauhaus principles and modern architecture, showcases bold, sculptural forms. Each element a stroke of design genius. The outer frame of the Gaggenau Expressive series delineates a clear boundary with its kitchen environment, while the inner frame cradles the innovative passepartout: Gaggenau Stainless Steel behind smoked glass, harmonizing strength with elegance.

The Gaggenau Expressive series is for those who understand that every inch of the milled chamfer and the weight of the metal speaks volumes of the craftsmanship behind the design.

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





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



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

# FRAMING PERFECT SYMMETRY

## Designed to perform

The Gaggenau Expressive series exhibits a ground-breaking commonality: a purist cavity designed for maximum functionality. The high-performance bottom heat system, full surface broil behind enamel and three-point core temperature probe ensure an exceptional, bespoke cooking experience.

Strategic lighting illuminates culinary masterpieces without glare, while the control ring, "floating" upon the display, meets both the culinary and aesthetic needs of the discerning chef.

Engineered for effortless upkeep. The pyrolytic self-cleaning function brings the oven to 905°F, neutralizing residues for a simple wipe-down finish. This process, combined with a heated catalyzer that purifies the air, preserves both the oven's immaculate interior and the kitchen's ambiance.

Flush installation



Proud installation





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

Automatic cleaning system



## THE COMBI-STEAM OVEN

### Your most versatile appliance

Take control over humidity, heat and broil. Unlock culinary mastery with automatic programs and setting recommendations, blending precision and creativity in your kitchen. The discretely integrated powerful full surface broiler produces consistent results for a variety of dishes, while steam modes enhance texture and flavor, expanding culinary possibilities, all via a fixed water inlet or water tanks.

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



Automatic steam removal



The Gaggenau Expressive series vacuuming drawer

# THE VACUUMING DRAWER

## **Your combi-steam oven's companion**

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

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

Simply push to open and reveal its interior of glass and stainless steel, combining easy maintenance with a clean, streamlined design.

# THE COMBI- MICROWAVE OVEN

## Versatile, efficient, creative

With a combination of microwave and hot air or microwave and broil plus circulated air, the chef can vastly reduce cooking time, without compromising either taste or appearance of the dish.

Special applications like “dehydrating” and “low temperature cooking” allow the chef to swiftly prepare a variety of healthy and delicious meals, enhancing both taste and nutrition. Unlock culinary mastery with automatic programs and setting recommendations,

blending precision and creativity in your kitchen. Save and quickly access up to 30 of your favorite settings, making everyday cooking faster and more efficient.

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

The Gaggenau Expressive series combi-microwave oven



The Gaggenau baking stone



# ACCESSORIES

## The baker's secrets

Breads are one of the simplest foods, yet difficult to achieve in any but the best ovens. The use of the baking stone, which is capable of up to 570 °F, is the secret to a crisp crust and soft inside. It also makes the perfect Tarte Flambée and flat breads.

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

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

The three-point core temperature probe





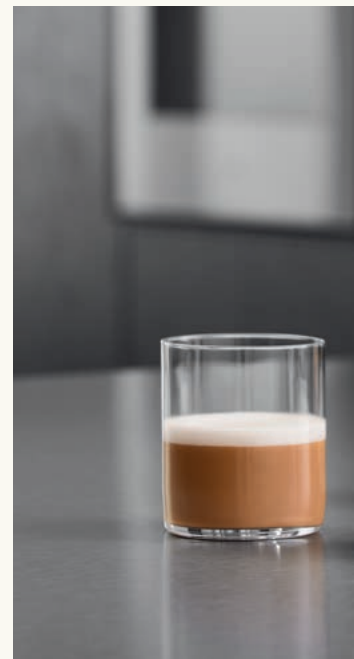
The Gaggbau Expressive series fully automatic espresso machine

# FULLY AUTOMATIC ESPRESSO MACHINE

## Elevate your coffee experience

When creating your perfect coffee, you have two options: Classic mode for quick, simple preparation and Barista mode for professional-level customization, where inputting the roast level of your beans will automatically adjust the grind and a variety of other parameters. These perfected settings can then be saved in personalized favorites, to be repeated quickly, easily, automatically.

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





The Gaggenau Expressive series fully automatic espresso machine with culinary warming drawer



A selection of the coffees and teas that can be perfected



The Gaggenau Expressive series culinary warming drawer





The Gaggenau Expressive series culinary warming drawer

## THE CULINARY WARMING DRAWER

### **Warm your cups, dishes and ingredients**

Six heating levels from 85-180° F and four direct heating methods make this an innovative device that does more than simply warm plates. With its Gaggenau Home Connect capability you can control the slow cooking of entire meals, proof dough, mature yogurt, melt chocolate, the list goes on. Of the three sizes, the 30" is now available panel-ready for seamless cabinet integration.

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



The EB 333, our 36 inch oven

# THE OVEN

## EB 333

### Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 36 inches of it, is the door, coming in at 44 pounds thanks to five layers of glass keeping the outside cool while the inside is a raging 550°F. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colors, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

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

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



## COOK WITHOUT COMPROMISE

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

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<b>400 series</b>	<b>37</b>
<b>Vario 400 series</b>	<b>53</b>
<b>200 series</b>	<b>61</b>
<b>Vario 200 series</b>	<b>77</b>

# COOKTOPS AND VENTILATION





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

# COOKTOPS AND VENTILATION **400 SERIES**

## **Cook, ventilate, entertain**

As the kitchen becomes the new entertainment center, cooktops must appeal visually and the extraction of steam and grease from the atmosphere becomes more vital. Cooktops and ventilation appliances are intrinsically linked in your kitchen.

For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 36 inches induction or a gas cooktops with which to be creative. The modular Vario cooktop options: induction, gas, Teppan Yaki, electric grill and downdraft ventilation connect into one cooking area.

To remove distractions, and avoid becoming one, our ventilation systems use quiet motors. Choose from the minimalist downdraft options, or wall-mounted statement pieces. All are designed to complement your cooktops 400 series.

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





Full surface induction cooktop, retractable downdraft ventilation and Teppan Yaki 400 series



Full surface induction cooktop 400 series

# THE FULL SURFACE INDUCTION COOKTOP

## For those of unlimited imagination

The full surface induction cooktops represent 30 and 36 inches of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the gray glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their black or gray surface. Move the pans around the surface freely as you cook, each pan's timer and power setting will follow it. One of the most intuitive cooktops, it is also our most powerful. Add the Teppan Yaki accessory or utilize the Professional cooking function, which allows you to move the pans between different pre-set power levels without touching the controls.

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

Full surface induction cooktop 400 series



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

# CONTROL AND INSTALLATION

## Total, subtle, control

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

## Consider placement

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





Solid stainless steel control knobs

# FLEX INDUCTION COOKTOP

## A depth of inspiration

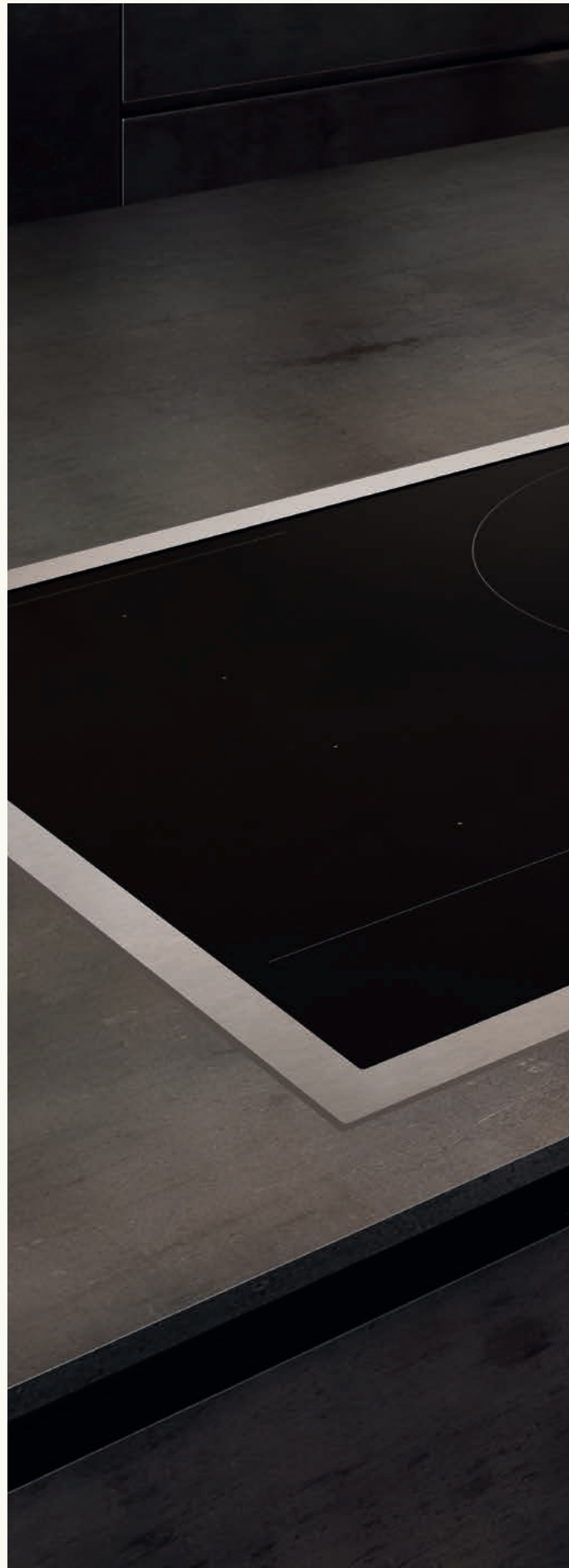
This induction cooktop offers an ample, adaptable 36 inch wide surface. You are able to expand its cooking zones to accommodate larger and longer pans or a Teppan Yaki. The center ring accommodates a round bottom wok when used with an accessory wok ring, or a variety of standard pots.

The illuminated stainless steel knobs and clear orange and white display, achieve control over the twelve power levels.

For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.

The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings.

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





# CLEARING THE AIR, AT SOURCE

## **The addition of unseen extraction**

The retractable downdraft rises regally from the island behind the cooktop, capturing the vapor and odors while directly illuminating the cooktop. Having accomplished its task, it sinks back down level with the surface.

The 36 or 47 inch retractable downdraft ventilation draws steam and vapors down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size without sacrificing cabinetry space underneath.





47" retractable downdraft ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series



Wall-mounted hood 400 series



## THE RISE AND REMOVAL OF VAPOR

### **Extraction, or circulation, from above**

Make a statement with our wall-mounted hood: 48 inches of stainless steel. Three power levels, an intensive and automatic function as well as a large angled baffle filters ensure removal of vapor.

Offers highly effective air extraction or recirculation.

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

Gas cooktop 400 series

# THE FULL POWER OF GAS

## Gentle warmth, immense heat, total control

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full three feet. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 59,700 BTU of heat, direct control is important.

Explore the gas cooktop 400 series  
at [gaggenau.com](http://gaggenau.com)







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



# VARIO COOKTOPS AND DOWNDRAFT **400 SERIES**

## Create your creative space

The modular Vario cooktop range inspires the home chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove grease and odors at source. Professional, solid illuminated control knobs, in stainless steel and a 3 mm thin stainless steel frame, ensure the array of appliances are an aesthetic success.

Protect your creative space from grease and odors. Provide powerful ventilation, such as the downdraft or retractable downdraft ventilation.

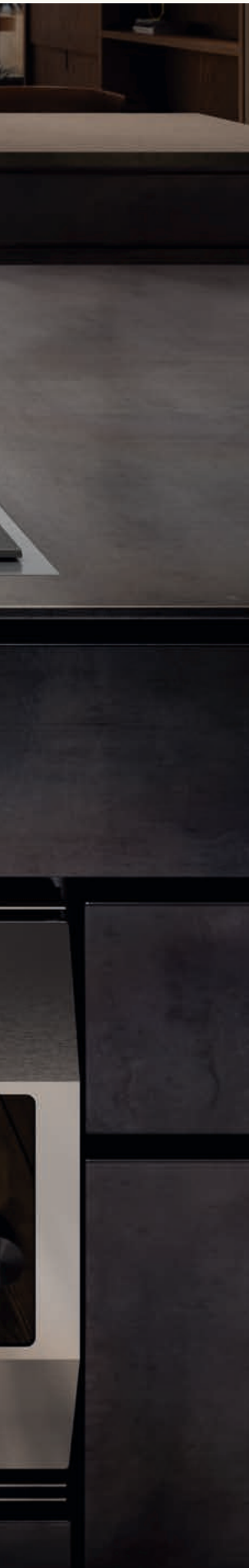




Vario configuration: induction, electric grill, Teppan Yaki, gas cooktop and downdraft ventilations 400 series



Vario configuration with gas cooktops and downdraft ventilation paired with EB333 oven



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



## INDUCTION OR GAS?

### Or both?

All Vario cooktops can be installed flush-mounted. Everything from the 6 inch wide downdrafts, 15 inch single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 36 inch induction or gas cooktop.

The gas burners place raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 15 inch single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can select a 36 inch gas cooktop with five brass burners.



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

# TAILOR YOUR CULINARY SCENARIO

## **Choose something special**

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

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

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



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





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

# COOKTOPS AND VENTILATION **200 SERIES**

## **Professional demands, private space**

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

30 or 36 inch stand-alone gas or induction cooktops can be paired with island or wall hoods. Additionally, the 12 and 24 inch Vario cooktops including gas, induction, Teppan Yaki, and electric grill can be interspersed with downdraft ventilation. All are designed to perform exceptionally to professional standards.

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





Vario configuration: Teppan Yaki, induction cooktop, electric grill and downdraft ventilation 200 series



Magnetic Twist-Pad control

# CONTROLS AND INSTALLATION

## Control of choice

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

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

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



Black control panel and illuminated control knobs



Flex induction cooktop 200 series with Teppan Yaki accessory

# FLEX INDUCTION COOKTOPS

## A cooktop to suit every ambition

The 30 or 36 inch induction offers a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the Teppan Yaki plate, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. The Professional cooking function enables cooking like a busy professional: move the pan between pre-set areas of high, medium and low heat. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying. The home chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.



Magnetic Twist-Pad controller

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



Island hood 200 series



# VENTILATION AS A STATEMENT

## Centerpiece of the kitchen

The 40 inch island hood is impressive. Contained within the stainless steel frame lies the recessed filters, dishwasher-safe grease filter, low noise fan and dimmable lights. A 36 inch wall-mounted option is also available.

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

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



36" Visor hood 200 series



## VISOR HOOD

### **Discreetly effective**

The visor hood is an intelligent, space-saving solution, sitting within the confines of a 36 inch width niche. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, extends beyond the cupboard when needed.

# GAS COOKTOPS

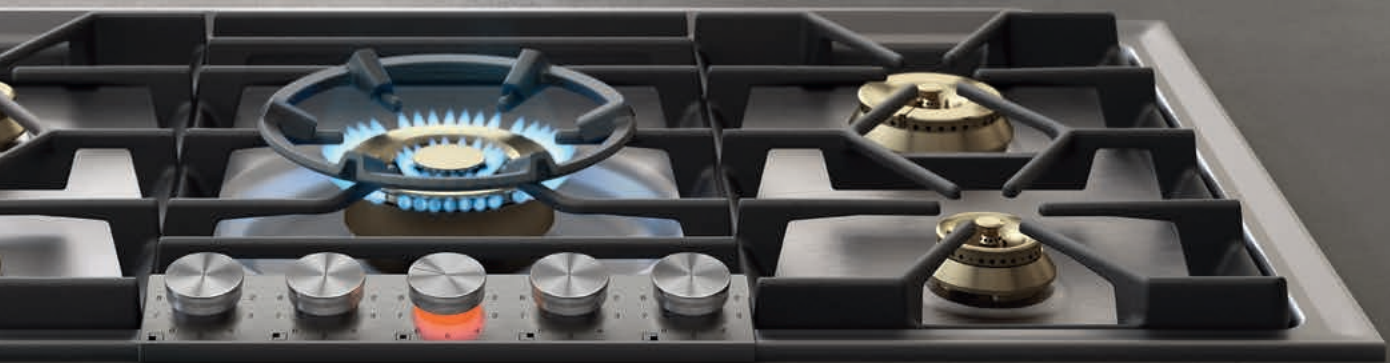
## Aspirations achieved

The gas cooktops in the 200 series present you with a choice of size and aesthetic. The Vario gas cooktops vary from 12 to 24 inches and from one to four burners, while the stand-alone 36" cooktop features five brass burners. Integrated controls place the nine mechanically regulated power levels at your disposal.

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

Explore the gas cooktop 200 series  
at [gaggenau.com](http://gaggenau.com)







For the home chef with professional tastes.  
The 200 series.





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

# VARIO COOKTOPS AND VENTILATION **200 SERIES**

## **Grand culinary ambitions, enabled**

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

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

## **Aspiration, circulation and extraction**

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 6 inch wide model is able to extract or circulate, automatically if preferred. Larger ventilation in the 200 series include wall-mounted and island hoods and the visor hood. There is a 200 series option that complements your kitchen.

Vario flex induction and downdraft ventilation 200 series





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



## DESIGN YOUR COOKING AREA

### **Create directly on the heat**

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of searing at 480°F or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess grease and odors from the atmosphere.

### **Clear the air from the worktop**

The downdraft ventilation offers a large, wide, easy to clean, opening of 6 inch width to remove more air; a more effective double filtration surface; and compact metal ducting to work quietly unnoticed in the kitchen unit.

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



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# INSPIRING YOUR CULINARY AMBITIONS

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

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**Vario cooling Expressive series**      **83**

**200 series**      **91**

# **VARIO COOLING** EXPRESSIVE SERIES

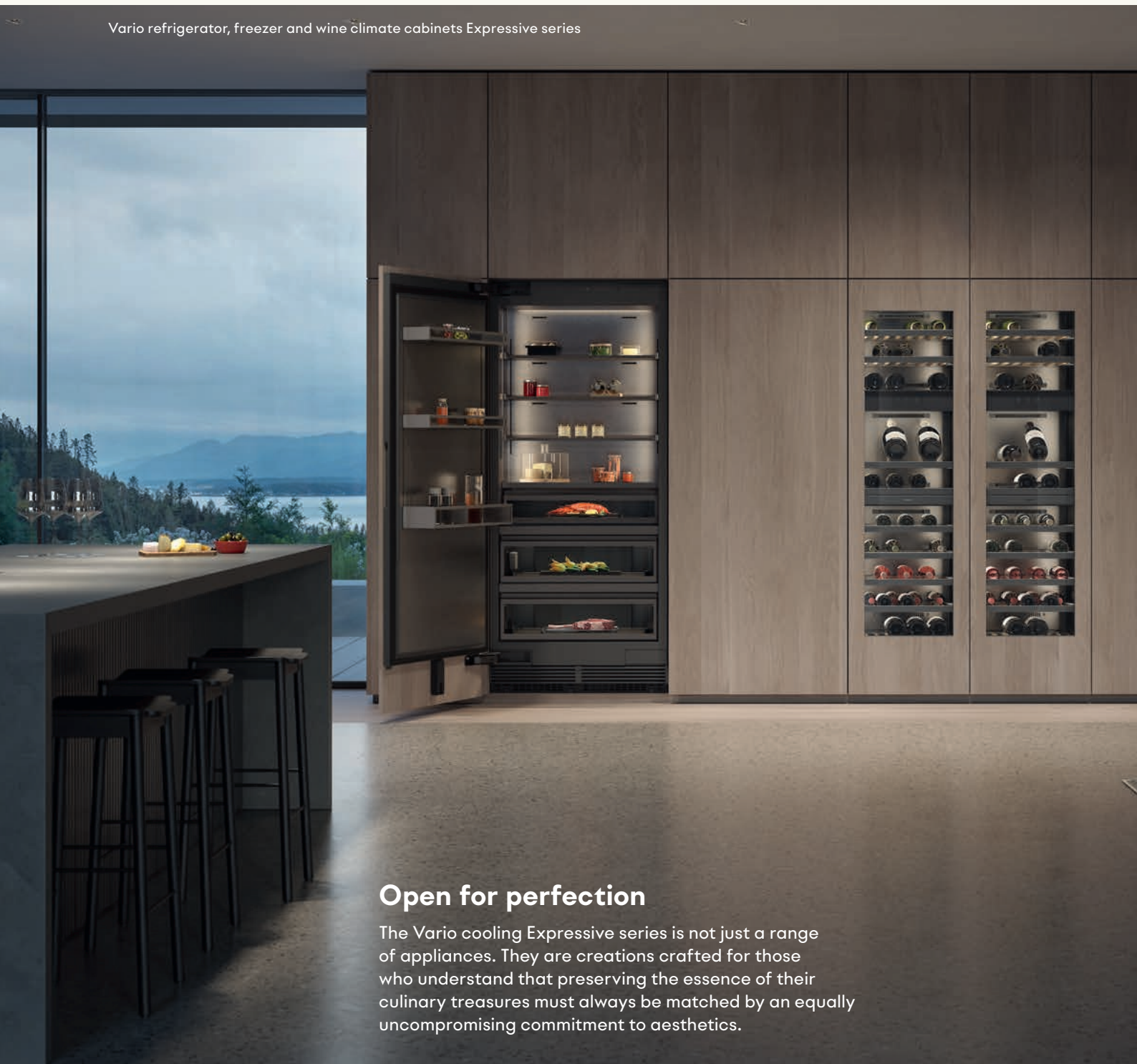
The pinnacle of cooling.



# SET THE STAGE FOR THE EXTRAORDINARY

The extraordinary is never accidental. It is the result of intention, precision, and products that speak through both their expressive aesthetics and inner performance. Those who know understand that true perfection lies in the details, where modularity enables seamless integration, and where even the most functional elements are elevated. Because only by honoring the smallest of details can one truly make a moment memorable.

Vario refrigerator, freezer and wine climate cabinets Expressive series



## Open for perfection

The Vario cooling Expressive series is not just a range of appliances. They are creations crafted for those who understand that preserving the essence of their culinary treasures must always be matched by an equally uncompromising commitment to aesthetics.



Vario freezer and refrigerator Expressive series

## The best way to stand out is to fit in

Offering inherent modularity and the option of handleless integration, the meticulously crafted Vario cooling Expressive series brings refined sophistication and architectural precision to your kitchen. Conceived to resemble furniture, it allows for countless configuration possibilities, enabling you to curate a cooling ensemble that reflects your personal vision and cultivated taste. Every shelf and door bin can be precisely aligned to create visual continuity between refrigerator and freezer, ensuring a seamless composition when installed side-by-side. Because true design does not compete; it completes.



Dark brushed stainless steel inner liner and solid anthracite aluminum door bins

# REFRIGERATION

## Materiality, mastered

Inside, dark brushed stainless steel meets solid anthracite aluminium. Not for effect. For integrity. Each inner surface, each aluminium-framed glass shelf, each drawer is a testament to purposeful materiality. A quiet dialogue unfolds between craft and knowledge. Nothing is accidental. Everything is considered.

## Effortless control

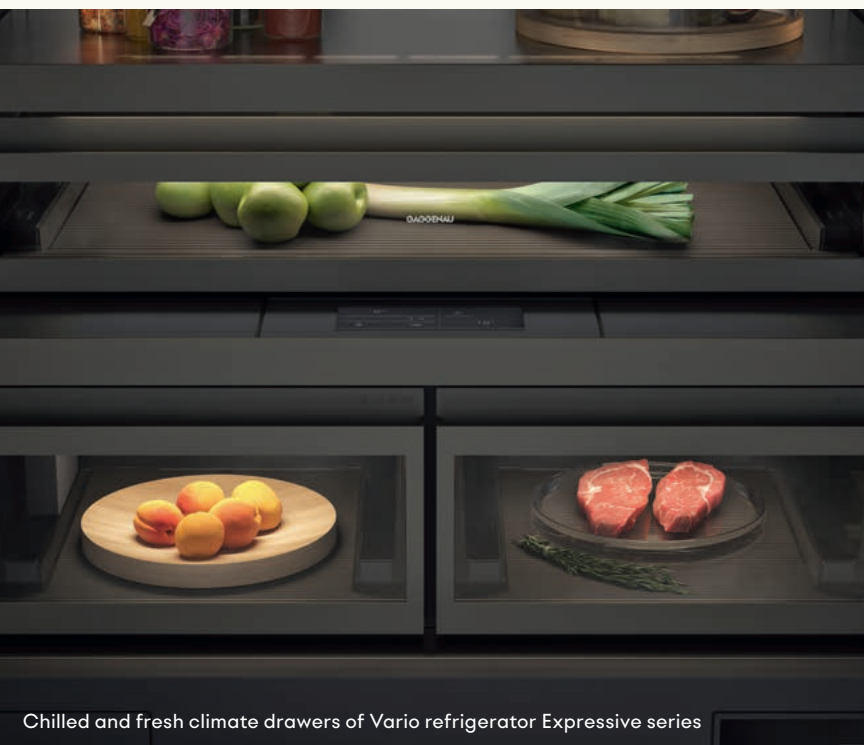
Every appliance within the Vario cooling Expressive series elevates your experience. Dedicated programmes optimise conditions for specific food categories, while animated quick guides simplify maintenance. With Gaggenau Home Connect, control your products remotely from any mobile device.



Ergonomically positioned full touch TFT display



Vario refrigerator Expressive series



Chilled and fresh climate drawers of Vario refrigerator Expressive series

## Preservation without compromise

The Vario cooling Expressive series houses a state-of-the-art, professional freshness system comprising a chilled drawer and up to two fresh climate drawers. Dedicated programs with bespoke humidity and temperature control ensure your ingredients retain their essence. The icing on the cake is a freezing technology to protect your culinary treasures from freezer burn as well as oxidation.



Vario fridge-freezer combination and wine climate cabinet Expressive series



Chilled and fresh climate drawers of Vario refrigerator Expressive series

# A CEREMONY OF ILLUMINATION

Behind every door, warm-white, glare-free LED lights rise and dim in all compartments, adapting to their environment and your actions, revealing each bottle, each ingredient, each culinary creation with captivating clarity. This is more than light. This is revelation.





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





Vario fridge-freezer combination 200 series



# COOLING

## 200 SERIES

### **Warming your cooling experience**

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

The compact 22 inch 200 series fridge-freezer, seeks to continue your interior design ethos: performing perfectly, with sophisticated elegance, and blending into your furniture when closed.



GAGGENAU

# PROTECT, PRESENT, PREPARE.

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

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**Vario cooling Expressive series** 97

**200 series** 107

# WINE CLIMATE CABINETS





More than storage, this is the art of wine, elevated.

# ELEVATE EVERY DROP

## **Moments become immutable memories**

There is elegance and sophistication in wine. In the vineyards shaped by heritage, the stones that anchor the vines, the precision of the craft, and the beauty found in every shade of red, white, rosé, yellow, and green. Such richness deserves an equally refined experience. It deserves the avant-garde technology and sleek aesthetics of our Vario wine climate cabinets Expressive series. A composition of form and function that mirrors the journey of wine itself. One that creates a deeper connection with the rituals of everyday life, elevating simple moments into experiences of artistry.







Vario wine climate cabinets Expressive series

# PRECISION THAT CAPTURES CRAFT

## **Automatic wine tempering**

Unique to the market, our wine climate cabinets transform preservation into precision preparation. With specific sensors enabling automatic tempering programs in the upper and middle compartment, each bottle is brought to its ideal serving temperature without guesswork, giving you the peace of mind knowing it is ready to be savored at its peak. More than storage, this is the art of wine, elevated. It is an experience of effortless refinement, tailored precision, and lasting delight.

## **Guided interaction**

The intuitive touch display offers a seamless interface, highlighting the climate zone you are engaging with and guiding you through each function with clarity and ease. Animated quick guides support maintenance, ensuring every interaction feels instinctive and precise.

# TRANSFORM ROUTINE INTO RITUAL

## **Bespoke staging**

Showcase your collection with lighting designed to honor every bottle. Choose from three carefully curated presets or create a bespoke ambiance via Gaggenau Home Connect, allowing your wine climate cabinet to harmonize effortlessly with its surroundings. Inside, a dedicated staging area and flexible presentation configurations give your finest bottles the presence they deserve. Even magnum bottles can be perfectly staged for maximum impact. With space for up to 110 bottles, every detail is considered, transforming your collection into a statement of elegance, intention, and occasion.

Staging area of Vario wine climate cabinets Expressive series







Vario wine climate cabinet Expressive series with oak wood tray and wine glass holder

# THE EXTRAORDINARY, ELEVATING THE EXCEPTIONAL

## **Distinctive materiality**

A dialogue of precision and heritage unfolds within. The dark brushed stainless steel interior speaks to enduring elegance, while oak bottle presenters and trays echo the craft and tradition of winemaking. These materials form more than a backdrop, they create a setting of quiet reverence, where each bottle is held, honored, and elevated. This is the unification of aesthetics and intention, designed to reflect the depth of your collection and the refinement of your taste.

## **Preservation mastery**

Experience the pinnacle of wine care with independent climate zones that deliver precise temperature stability, while the automatic tempering programs ensure each bottle reaches its ideal serving temperature, calibrated by quantity of bottles, size and wine type. UV protection safeguards the integrity of every vintage, soft-closing shelves offer effortless access, and activated charcoal filters maintain optimal air quality across all zones. Every element is designed with intention: to protect, present, and honor your collection, transforming it into a quiet expression of discernment and cultivated taste.



Under-counter wine climate cabinet 200 series



# UNDER-COUNTER WINE CLIMATE CABINET

## **200 SERIES**

### **The under-counter cellar**

Under your counter you can push-to-open your store of up to 38 bottles, in two climate zones. Doors can be a custom made panel, handleless and offer soft closing.

Uncompromising in everything but size, this wine climate cabinet offers extendable bottle trays of oak and aluminum, dimmable LED lighting and humidity control. Store your collection perfectly and conveniently.




# DILIGENCE AND SENSITIVITY CREATING THE IMMACULATE

Clean with care and intelligence,  
before revealing it beautifully.

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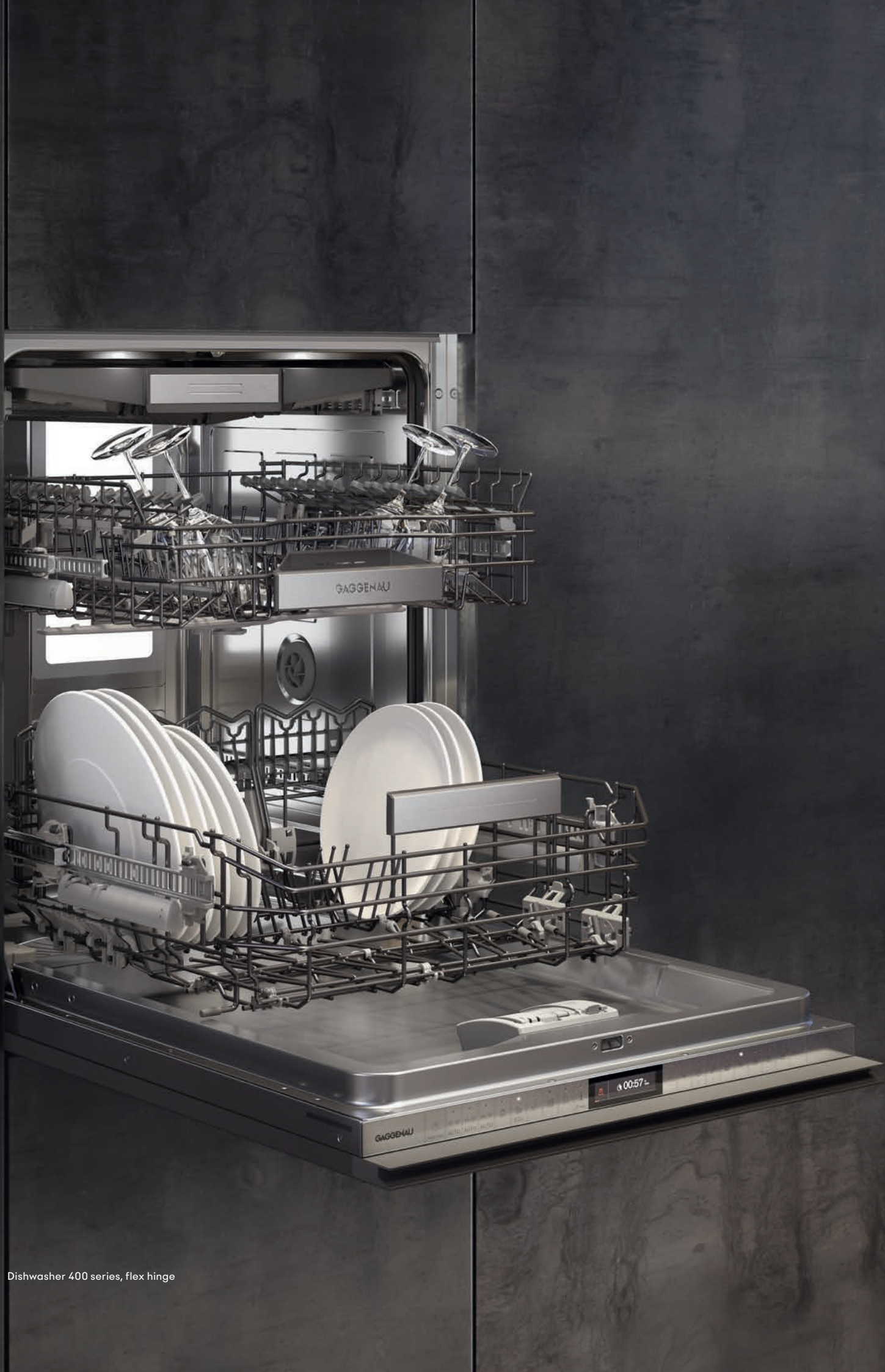
<b>400 series</b>	<b>111</b>
<b>200 series</b>	<b>117</b>

# DISHWASHERS



Robustly effective and  
incredibly gentle, in the  
same wash.





Dishwasher 400 series, flex hinge



# DISHWASHERS

## 400 SERIES

### **Protects the precious**

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

### **Responsive to your whims**

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

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



Motorized spray arm, for Intensive Plus option

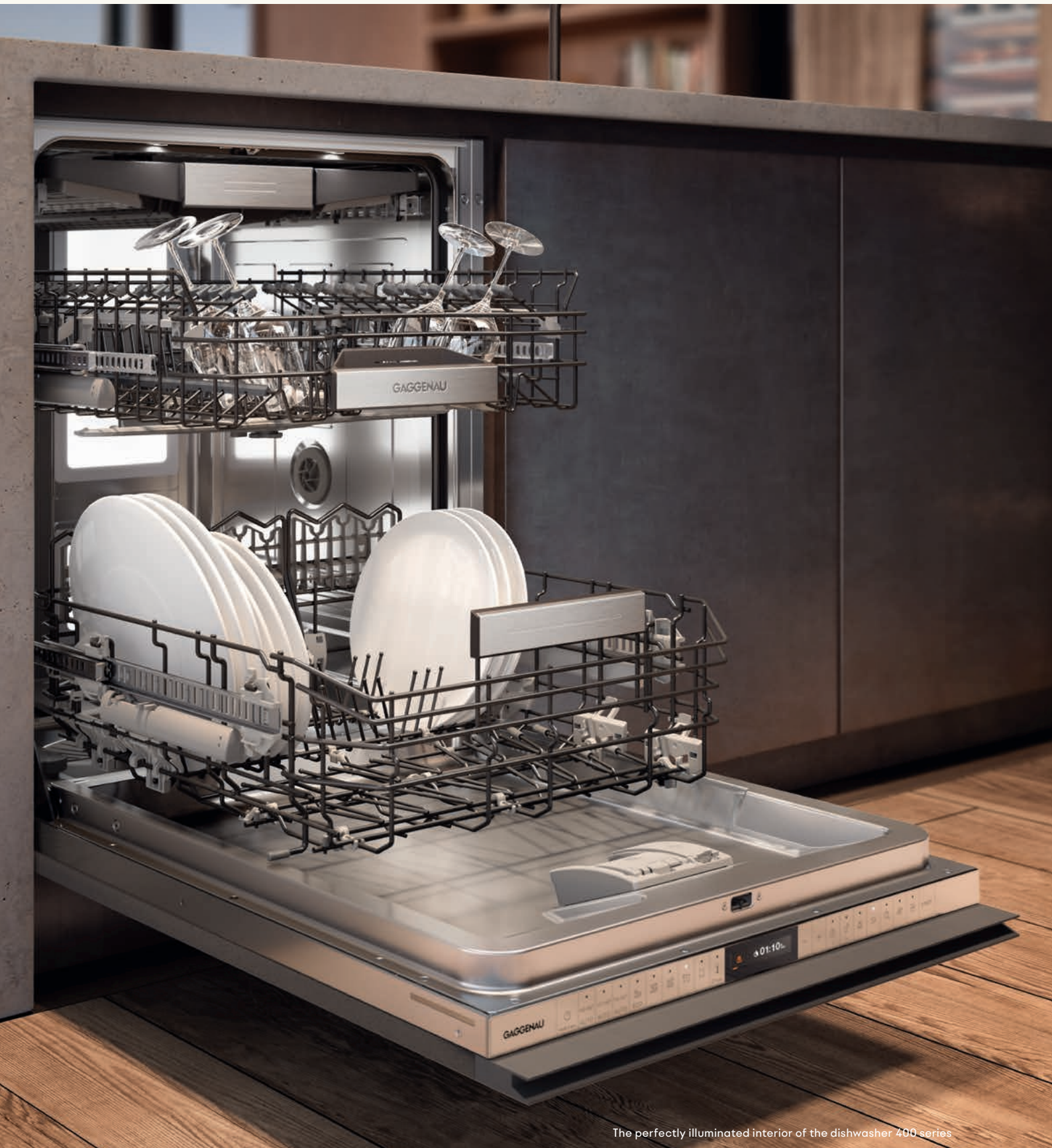
# EXPERIENCE ENLIGHTENMENT FROM WITHIN

## **An illuminating experience**


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

## **Gentle to the touch**

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



The perfectly illuminated interior of the dishwasher 400 series



A dishwasher for every  
occasion, the 200 series.



# DISHWASHERS

## 200 SERIES

### The luxury of choice

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

### The choices continue

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





Dishwasher 200 series with accessory third rack



Extra cleaning area for perfect results

# THE GAGGENAU DIFFERENCE

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

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

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

Accessory third rack at the top, to stow cups and bowls safely.



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



## REFINING YOUR CHOICES

A complete summary of all of your  
Gaggenau options.

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<b>Ovens</b>	<b>125</b>
<b>Cooktops</b>	<b>129</b>
<b>Ventilation</b>	<b>133</b>
<b>Cooling</b>	<b>135</b>
<b>Wine climate cabinets</b>	<b>139</b>
<b>Dishwashers</b>	<b>141</b>

# APPLIANCE OVERVIEW

# GAGGENAU EXPRESSIVE SERIES



Oven

**GO 480/481** ⬆️ ☆

Width 30 inch  
19 heating methods  
Rotisserie spit  
Pyrolysis



Oven

**GO 470/471** ⬆️ ☆

Width 24 inch  
19 heating methods  
Rotisserie spit  
Pyrolysis



Combi-steam oven

**GS 480/481** ⬆️ ☆

Width 30 inch  
Fresh water connection with drain  
14 heating methods  
Automatic cleaning



Combi-steam oven

**GS 460/461** ⬆️ ☆

Width 30 inch  
Water tank  
14 heating methods



Combi-steam oven

**GS 470/471** ⬆️ ☆

Width 24 inch  
Fresh water connection with drain  
14 heating methods  
Automatic cleaning



Vacuuming drawer

**GV 451/GV051**

Width 24 inch  
Height 5 7/8 inch  
With design front  
3 vacuum levels



Fully automatic espresso machine

**GC 461** ⬆️ ☆

Width 24 inch  
Fresh water connection  
Classic and Barista mode  
Fully automatic cleaning and descaling with cartridges



Fully automatic espresso machine

**GC 451** ⬆️ ☆

Width 24 inch  
Water tank  
Classic and Barista mode  
Fully automatic cleaning and descaling with cartridges



Combi-microwave oven

**GM 480/481** ⬆️ ☆

Width 30 inch  
Single operation and combination of microwave and oven  
9 heating methods  
Favorites



Combi-microwave oven

**GM 450/451** ⬆️ ☆

Width 24 inch  
Single operation and combination of microwave and oven  
9 heating methods  
Favorites



Culinary warming drawer

**GW 483** ⬆️ ☆

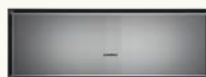
Width 30 inch  
Height 8 3/8 inch  
85-180 ° F  
4 heating methods



Culinary warming drawer

**GW 083** ⬆️ ☆

Width 24 inch  
Height 8 3/8 inch  
85-180 ° F  
Custom panel integration  
4 heating methods



Culinary warming drawer

**GW 453** ⬆️ ☆

Width 24 inch  
Height 8 3/8 inch  
85-180 ° F  
4 heating methods



Culinary warming drawer

**GW 451** ⬆️ ☆

Width 24 inch  
Height 5 7/8 inch  
85-180 ° F  
4 heating methods

## Key

☆ Star-K

⬆️ Gaggenau Home Connect

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

### Ovens

Appliance type	GO480/GO481 GO470/GO471
<b>Heating methods</b>	19
Convection plus	•
Convection eco	•
Top + bottom heat	•
Top + 1/3 bottom heat	•
Top heat	•
Bottom + 1/3 top heat	•
Bottom heat	•
Convection + bottom heat	•
Convection + 1/3 bottom heat	•
Moist baking	•
Broil + circulated air	•
Broil	•
Baking stone function	•
Roaster function	•
Air frying	•
Dehydrating	•
Dough proving	•
Keeping warm	•
Defrosting	•
<b>Control options</b>	
Temperature selection from 85°F to 570°F depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programs and setting recommendations	•
Favorites	•

### Culinary warming drawers

Appliance type	GW483/GW083/ GW453/GW451
<b>Heating methods</b>	
Temperature selection from 85°F to 180°F (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalization function via Gaggenau Home Connect (favorite program, 16 additional programs, timing function, recipes)	•

### Combi-steam oven

Appliance type	GS480/GS481 GS470/GS471 GS460/GS461
<b>Heating methods</b>	14
Convection + 100% humidity	•
Convection + 80% humidity	•
Convection + 60% humidity	•
Convection + 30% humidity	•
Convection + 0% humidity	•
Broil + circulated air	•
Broil level 1 + humidity	•
Broil level 2 + humidity	•
Sous-vide cooking	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Regenerating	•
<b>Control options</b>	
Temperature selection from 85°F to 450°F combinable with the different humidity levels	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programs and setting recommendations	•
Favorites	•

### Combi-microwave oven

Appliance type	GM480/GM481 GM450/GM451
<b>Microwave</b>	
Single operation	•
Combination of microwave and oven	•
<b>Heating methods</b>	9
Convection	•
Broil + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
<b>Control options</b>	
6 microwave output levels	•
Temperature selection from 86°F to 445°F depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, door opening via voice assistant possible	•
Automatic programs and setting recommendations	•
Favorites	•

# THE OVEN EB 333



## Oven

### EB 333

Width 36 inch

Pyrolytic system

17 heating methods

3-point core temperature probe,  
roastisserie spit and baking stone  
function

Automatic programs

## OVERVIEW OVEN EB 333

<b>Heating methods</b>	<b>17</b>
Convection	•
Eco convection	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Convection + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Convection + 1/3 bottom heat	•
Full surface broil + circulated air	•
Full surface broil	•
Compact broil	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•
<b>Control options</b>	
Temperature selection from 85°F to 550°F depending on heating methods	•
Gaggenau Home Connect functions Automatic programs, remote control and monitoring, recipes	•

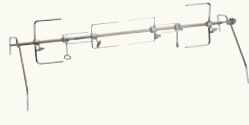
## Key

 Star-K

 Gaggenau Home Connect



**Core temperature probe**



**Rotisserie spit**



**Baking stone**



**Pizza paddle**

Set of 2



**Black rotary knobs**

For EB 333



**Pull-out system**



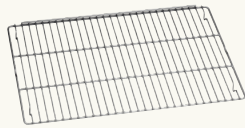
**Pull-out rack**

Available to order mid-2026.



**Baking tray**

Enamelled



**Wire rack**

Chromium-plated

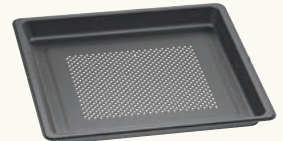


**Glass tray**



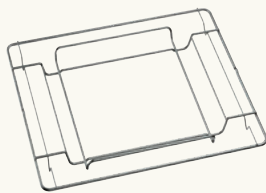
**Steam insert**

Stainless steel  
Perforated/Unperforated  
For combi-steam oven



**Steam insert**

Non-stick  
Perforated/Unperforated  
For combi-steam oven



**Gastronorm adapter**



**Gastronorm roaster**



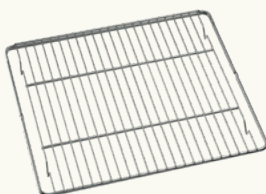
**Gastronorm insert small**

Stainless steel, GN 1/3  
Perforated/Unperforated



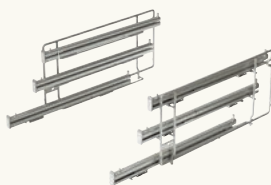
**Gastronorm insert large**

Stainless steel, GN 2/3  
Perforated/Unperforated



**Wire rack**

For combi-steam oven



**Triple telescopic pull-out rack**

For combi-steam oven

# VARIO COOKTOPS 400 SERIES



**Vario full surface induction cooktop**

**CX 492** ■ ▲

Width 36 inch  
One single large cooking surface  
TFT touch display  
Free positioning of 6 vessels  
Flush or surface installation



**Vario full surface induction cooktop**

**CX 482** ■ ▲

Width 30 inch  
One single large cooking surface  
TFT touch display  
Free positioning of 5 vessels  
Flush or surface installation



**Vario flex induction cooktop**

**VI 492** ■ ▲

Width 36 inch  
5 cooking zones (1 wok + 2 combinable flex zones)  
Flush or surface installation



**Vario flex induction cooktop**

**VI 422** ■ ▲

Width 15 inch  
2 cooking zones  
Flush or surface installation



**Vario induction cooktop**

**VI 414** ■ ▲

Width 15 inch  
1 cooking zone  
Ideal for wok pan with wok ring  
Flush or surface installation



**Vario gas cooktop**

**VG 491** ■

Width 36 inch  
5 burners  
With wok burner  
Full electronic power level regulation  
Flush or surface installation



**Vario gas cooktop**

**VG 425** ■

Width 15 inch  
2 burners  
Full electronic power level regulation  
Flush or surface installation



**Vario gas wok**

**VG 415** ■

Width 15 inch  
1 wok burner  
Full electronic power level regulation  
Flush or surface installation



**Vario Teppan Yaki**

**VP 414** ■

Width 15 inch  
Hardchromed metal surface  
Exact temperature control  
Flush or surface installation



**Vario electric grill**

**VR 414** ■

Width 15 inch  
2 separately controllable zones  
Open cast grill with lava stones  
Flush or surface installation

## Design options

- Stainless steel frame
- ▲ Gaggenau Home Connect

## VARIO COOKTOPS 200 SERIES



**Vario induction cooktop**

### VI 263

Width 24 inch  
3 cooking zones  
Black control panel with illuminated knobs  
Surface installation



**Vario induction cooktop**

### VI 230

Width 12 inch  
2 cooking zones  
Black control panel with illuminated knobs  
Surface installation



**Vario gas cooktop**

### VG 264

Width 24 inch  
4 burners  
Black control panel with illuminated knobs  
Surface installation



**Vario gas cooktop**

### VG 232

Width 12 inch  
2 burners  
Black control panel with illuminated knobs  
Surface installation



**Vario gas wok**

### VG 231

Width 12 inch  
One wok burner  
Black control panel with illuminated knob  
Surface installation



**Vario electric grill**

### VR 230

Width 12 inch  
2 separately controllable zones  
Open cast grill, with lava stones  
Black control panel with illuminated knobs  
Surface installation



**Vario Teppan Yaki**

### VP 230

Width 12 inch  
1 metal surface  
Exact temperature control  
Black control panel with illuminated knob

# COOKTOPS 200 SERIES



**Flex induction cooktop**

**CI 292 ▲🏠**

Width 36 inch  
5 cooking zones  
Twist-Pad control  
Flush installation



**Flex induction cooktop**

**CI 282 ▲🏠**

Width 30 inch  
4 cooking zones  
Twist-Pad control  
Flush installation



**Gas cooktop**

**VG 295**

Width 36 inch  
5 burners  
With wok burner  
Stainless control panel with  
illuminated knobs  
Surface installation

## Design options

▲ Frameless

🏠 Gaggenau Home Connect



**Teppan Yaki plate**

For full surface induction



**Teppan Yaki plate**

Multi-ply material  
For CI, CX and VI Cooktops



**Wok pan**

Multi-layer material



**Wok ring**

Attachment for wok pan



**Lava stones**

For refilling electric grill



**Black Twist-Pad**

For CI cooktops



**Cooking sensor**

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

# VENTILATION 400 SERIES



**Retractable Downdraft**

**AL 400**

Width 36 inch / 46 5/8 inch  
Stainless steel  
Flush or surface installation  
Blower not included



**Vario downdraft ventilation**

**VL 414 ■ ■**

Width 6 inch  
Stainless steel  
Highly efficient ventilation system at the cooktop  
Flush or surface installation  
Blower not included



**Wall-mounted hood**

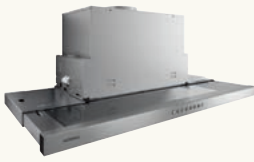
**AW 442**

Width 48  
Stainless steel  
Blower not included

## Design options

- Stainless steel frame
- Gaggenau Home Connect

## VENTILATION 200 SERIES



**Visor hood**

**AF 210**

Width 36 inch  
Stainless steel handle bar  
Blower included



**Island hood**

**AI 230**

Width 40 inch  
Stainless steel  
Blower included



**Wall mounted hood**

**AW 230**

Width 36 inch  
Stainless steel  
Blower included



**Vario downdraft ventilation**

**VL 200**

Width 6 inch  
Black  
Highly efficient ventilation  
system  
at the cooktop  
Surface installation  
Blower not included

# VARIO COOLING EXPRESSIVE SERIES



**Fridge-freezer combination**  
**RVY 497** ⚡ ☆

Fully integrated  
 Niche width 35.5 inch  
 Niche height 84 inch  
 Cooling compartment with two doors and one fully extendable freezing drawer



**Fridge-freezer combination**  
**RVB 497** ⚡ ☆

Fully integrated  
 Niche width 35.5 inch  
 Niche height 84 inch  
 Cooling compartment with one door and one fully extendable freezing drawer



**Fridge-freezer combination**  
**RVB 477** ⚡ ☆

Fully integrated  
 Niche width 30 inch  
 Niche height 84 inch  
 Cooling compartment with one door and one fully extendable freezing drawer



**Refrigerator**  
**RVC 497** ⚡ ☆

Fully integrated  
 Niche width 35.5 inch  
 Niche height 84 inch  
 With fresh climate drawers



**Refrigerator**  
**RVC 477** ⚡ ☆

Fully integrated  
 Niche width 30 inch  
 Niche height 84 inch  
 With fresh climate drawers



**Refrigerator**  
**RVC 467** ⚡ ☆

Fully integrated  
 Niche width 24 inch  
 Niche height 84 inch  
 With fresh climate drawers



**Freezer**  
**RVF 497** ⚡ ☆

Fully integrated, with ice maker  
 Niche width 35.5 inch  
 Niche height 84 inch



**Freezer**  
**RVF 477** ⚡ ☆

Fully integrated, with ice maker  
 Niche width 30 inch  
 Niche height 84 inch



**Freezer**  
**RVF 467** ⚡ ☆

Fully integrated, with ice maker  
 Niche width 24 inch  
 Niche height 84 inch



**Freezer**  
**RVF 417** ⚡ ☆

Fully integrated, with ice maker  
 Niche width 18 inch  
 Niche height 84 inch



**Fridge-freezer combination**

**RB 280** 🏠

Niche width 22 1/4 inch  
Fully integrated  
Four climate zones  
Cushioned door closing system  
Net volume 9.6 cu.ft.  
Energy Star

# ACCESSORIES

## Vario cooling Expressive series



**Dark brushed stainless steel door panel**

Dark brushed stainless steel door panel with or without handles



**Dark brushed stainless steel door panel**

Dark brushed stainless steel door panel with or without handles



**Dark brushed stainless steel door panel**

Dark brushed stainless steel door panel with or without handles



**Handle bar**

Stainless steel



**Bottle support**

Oak wood with magnetic connector



**Ethylene absorber**

For placement in a fresh climate drawer



**Storage container**

With transparent lid



**Dark toned hinges**

Set of 4



## VARIO WINE CLIMATE CABINETS EXPRESSIVE SERIES



### Wine climate cabinet

**RVW 467** 🏠 ☆

Fully integrated, with glass door  
Niche width 24 inch  
Niche height 84 inch  
With automatic tempering programs



### Wine climate cabinet

**RVW 417** 🏠 ☆

Fully integrated, with glass door  
Niche width 18 inch  
Niche height 84 inch  
With automatic tempering programs

## WINE CLIMATE CABINETS 200 SERIES



### Wine climate cabinet

**RW 204** 🏠 ☆

Niche width 24 inch  
Two climate zones  
Under-counter, stainless steel-framed glass door  
Presentation light option  
Capacity 38 bottles

☆ Star-K

🏠 Gaggenau Home Connect

**Vario wine climate cabinets Expressive series**



**Bottle tray**

Fully extendible  
Oak and aluminium



**Presenter**

Oak and aluminium



**Oak wood tray**

Removable



**Bottle support**

Oak and aluminium



**Wine glass holder**



**Handle bar**

Stainless steel, available in  
different sizes



**Dark brushed stainless steel  
door panel frame**

Available with and without  
handle  
Exact accessory depends on  
appliance

## DISHWASHERS 400 SERIES



Dishwasher

### DF 480/481

Width 24 inch  
8 programs, 4 options  
Perfectly illuminated interior  
Remaining time projection  
Push-to-open  
Zeolite  
Very quiet 42 dB  
Energy Star  
Motorized spray arm



Dishwasher

### DF 480/481

Width 24 inch  
8 programs, 4 options  
Flexible hinge used to accommodate low toe kicks or for wall-mounted installations.  
Perfectly illuminated interior  
Lateral Info-Light  
Push-to-open  
Zeolite  
Very quiet 42 dB  
Energy Star  
Motorized spray arm

## DISHWASHERS 200 SERIES



Dishwasher

### DF 210/211

Width 24 inch  
6 programs, 3 options  
Info-Light  
Very quiet 42 dB  
Energy Star

### Dishwashers 400 series



**Alternate third basket**

With/without smooth running rails  
For 86.5 cm high dishwashers



**Silvercare cartridge**

For all dishwashers



**Glass holder**

For long-stemmed glasses



**Handle bar, stainless steel**

For all dishwashers



**Stainless steel side trims**

For all dishwashers



# THE EXTRAORDINARY IS CONNECTED

## Gaggenau Home Connect

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

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

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



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

Download app



For further information please visit  
[gaggenau.com/global/appliances/home-connect](https://gaggenau.com/global/appliances/home-connect)



# SHOWROOMS

Welcome to Gaggenau. Arrange your appointment to experience our world in one of our showrooms next to you.

| Please go to [gaggenau.com](https://www.gaggenau.com) to find your nearest showroom or dealer.



# SHOWROOMS

## AFRICA

### South Africa

**Gaggenau Cape Town**  
168 Breet Street  
Cape Town City Center  
Cape Town 8000  
+27 21 550 9900

### Gaggenau Johannesburg

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Kramerville  
2148 Johannesburg  
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Beijing  
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+852 2882 1152

**Gaggenau Taipei**  
"Coming Soon"  
No. 136, Songren Rd.  
Xinyi Dist.; 27F/B3, Taipei

### India

**Gaggenau Delhi**  
A27/1, DLF Phase 1  
Golf Course Road  
Sector 28  
Gurugram - 122002

**Gaggenau Hyderabad**  
BSH Household Appliances  
Manufacturing Pvt. Ltd.  
G square, 1st floor  
Madhura Nagar colony  
Gachibowli  
Hyderabad - 500032

**Gaggenau Kolkata**  
BSH Household Appliances  
Manufacturing Pvt. Ltd.  
Adventz Infinity@ 5  
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Kolkata - 700091

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**Gaggenau Löhne**  
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 Oeynhausener Straße 99  
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 Design Elementi  
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**Gaggenau Zurich**  
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# SHOWROOMS

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The difference is Gaggenau

[gaggenau.com/us](https://www.gaggenau.com/us)

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