

MODELS AND DIMENSIONS

2026

GAGGENAU

THE DEFINITIVE GUIDE TO THE DEFINITIVE KITCHEN

The world of Gaggenau is within your hands.

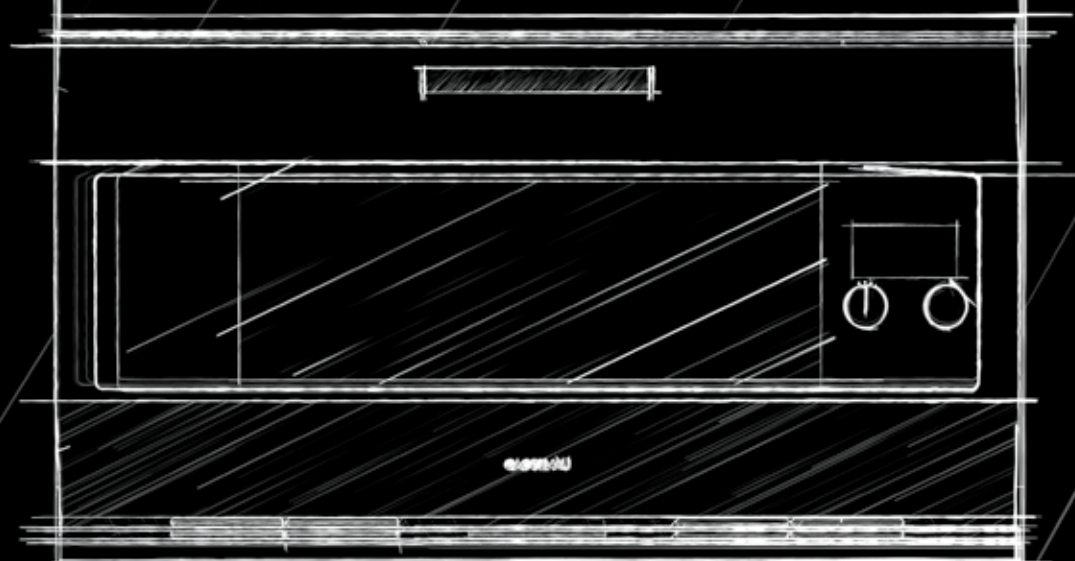
Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

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.

THE OVEN EB 333	4
EXPRESSIVE SERIES	8
MINIMALISTIC SERIES	42
THE VARIO COOKTOPS	68
THE COOKTOPS	110
THE VENTILATION APPLIANCES	140
THE COOLING APPLIANCES	194
THE DISHWASHERS	228
HOME CONNECT	238



THE OVEN EB 333

EB 333

06

Accessories and special accessories EB 333

07



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 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.

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 programs
- 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 proving.

Defrosting.

Keeping warm.

Handling

Rotary knob and TFT touch display operation.

Clear text display in multiple languages.

Option to save 50 individual recipes (incl. core temperature probe).

Personalisation of automatic programs.

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.

40 automatic programs.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

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

(Home Connect)

Automatic programs.

Remote control and monitoring.

Recipes.

Please read additional information on Home Connect on page 240.

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.

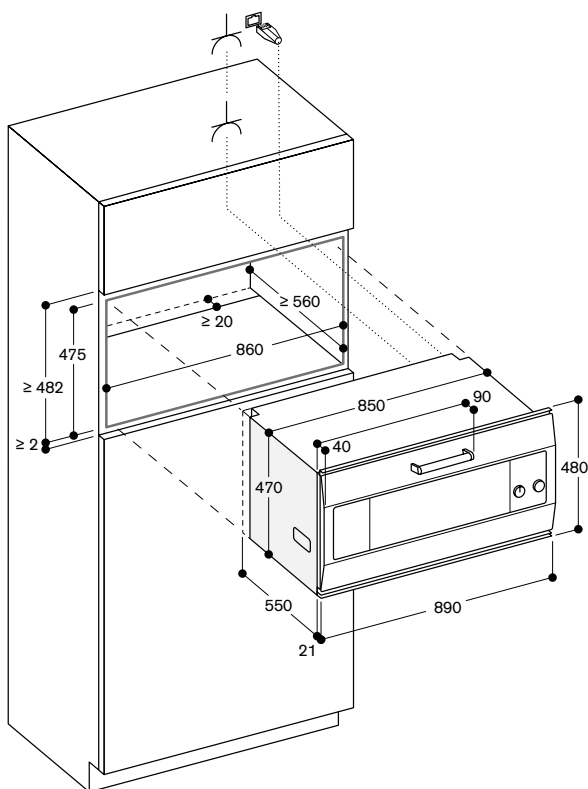
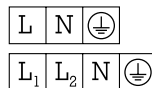
The LAN port can be found at the back on the upper left side.

Connection

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.



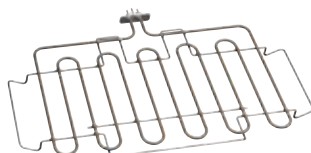
BA 018 105

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



BA 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



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).





EXPRESSIVE SERIES

Checklist for appliance combinations Gaggenau Expressive series	10
Planning notes for the installation of ovens and oven combinations Gaggenau Expressive series	12
Combinations Gaggenau Expressive series	14
Ovens Gaggenau Expressive series	20
Combi-steam ovens Gaggenau Expressive series	22
Combi-microwave ovens Gaggenau Expressive series	28
Fully automatic coffee machines Gaggenau Expressive series	30
Vacuuming drawers Gaggenau Expressive series	34
Culinary warming drawers Gaggenau Expressive series	36
Accessories special accessories Gaggenau Expressive series	41

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, 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.
- 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.

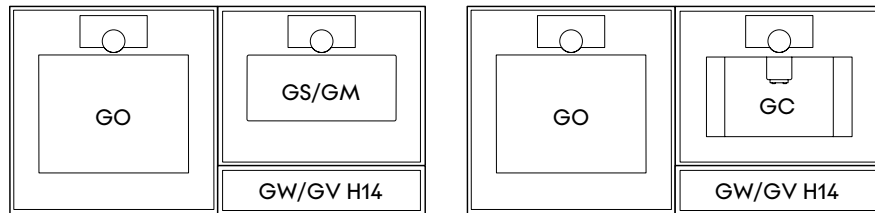
Horizontal combinations

When planning and ordering please note that

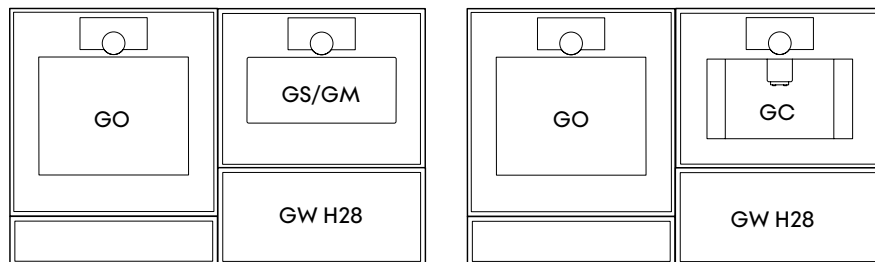
- The door hinges need to be placed on the outside.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 6 mm between the two appliances must be respected.
- Combi-steam ovens, Combi-microwave ovens and Fully automatic coffee machine in combination with a Vacuuming drawer 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")

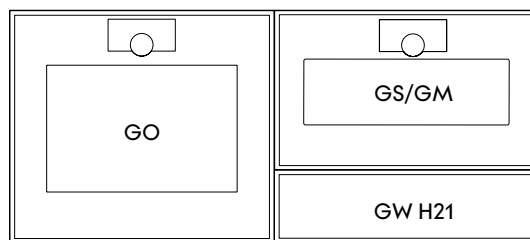


Combination EH66_14 (For dimensions, see page 14)



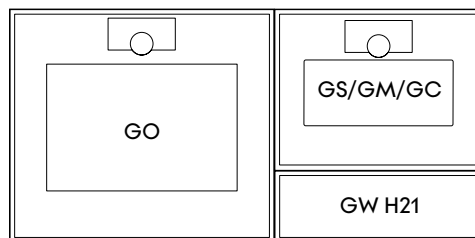
Combination EH66_1428 (For dimensions, see page 14)

Horizontal 76 cm (30")

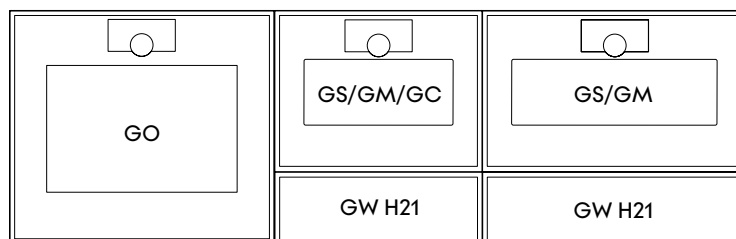


Combination EH33_21 (For dimensions, see page 14)

Horizontal Mix 60 cm & 76 cm

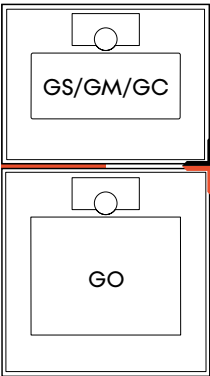


Combination EH36_21 (For dimensions, see page 15)

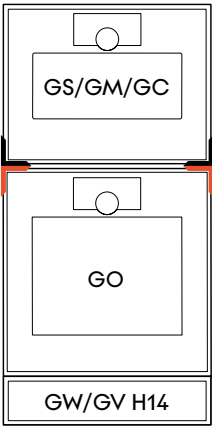


Combination EH363_21 (For dimensions, see page 15)

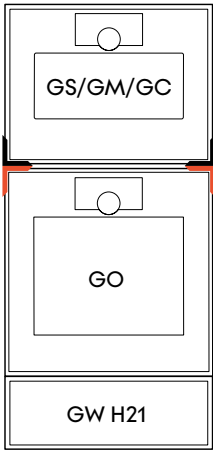
Vertical 60 cm (24")



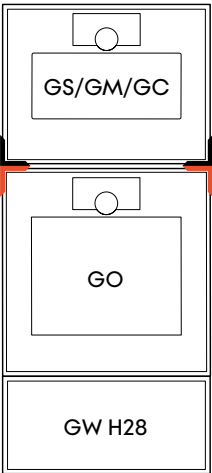
Combination EV6_0_H45
(For dimensions, see page 16)



Combination EV6_14_H45
(For dimensions, see page 16)

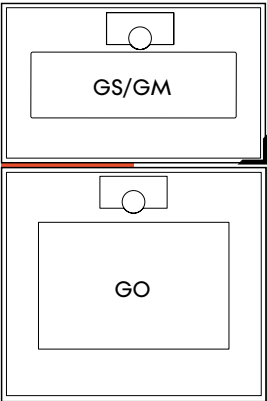


Combination EV6_21_H45
(For dimensions, see page 17)

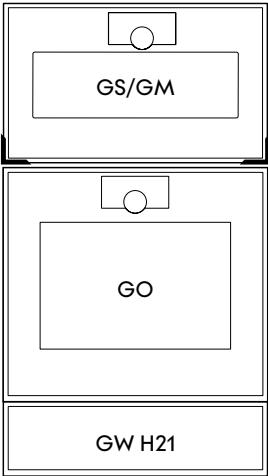


Combination EV6_28_H45
(For dimensions, see page 17)

Vertical 76 cm (30")

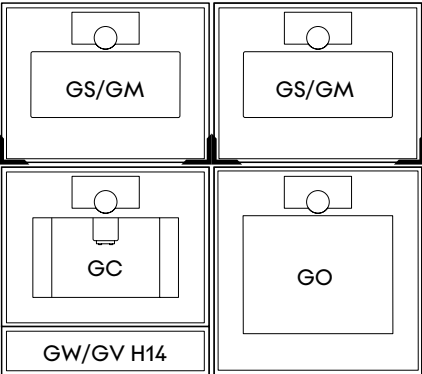


Combination EV3_0_H45
(For dimensions, see page 18)



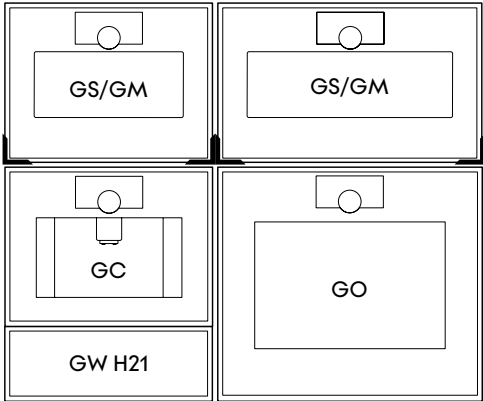
Combination EV3_21_H45
(For dimensions, see page 18)

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)

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.

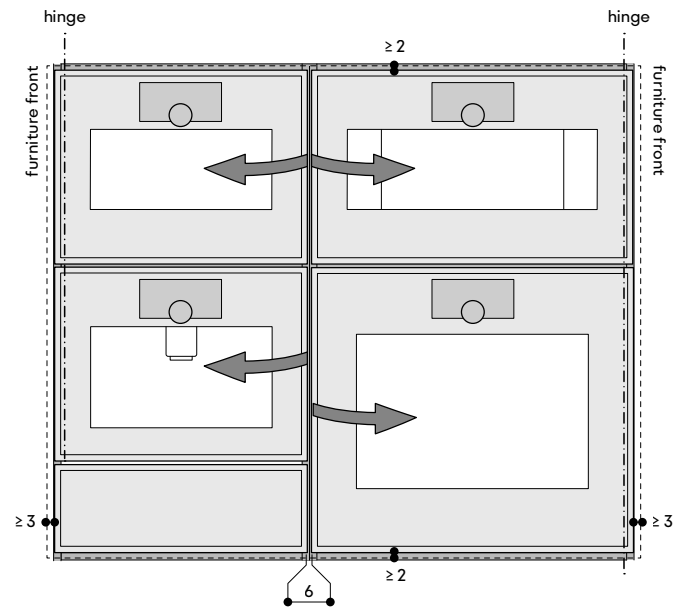
Combination of ovens and Vario cooling 400 series appliances

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 minimum 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:

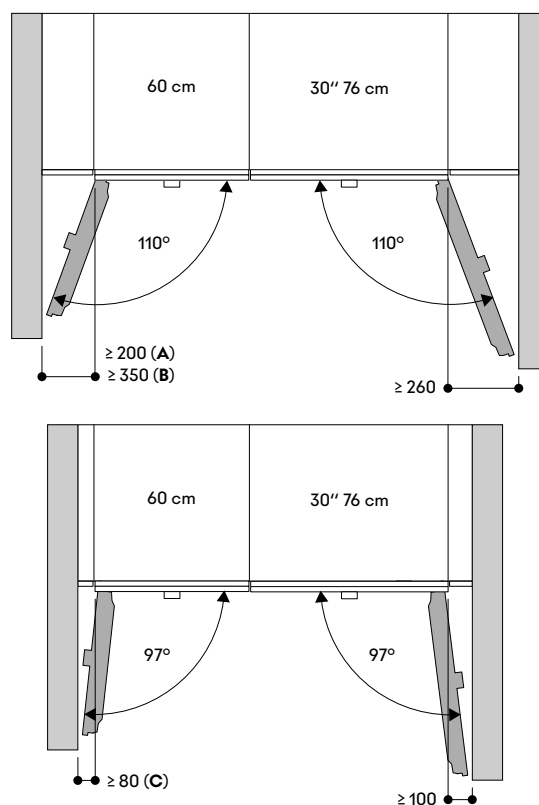
No GM can be placed under GC in combination with the intermediate shelf GA 601 010.

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.

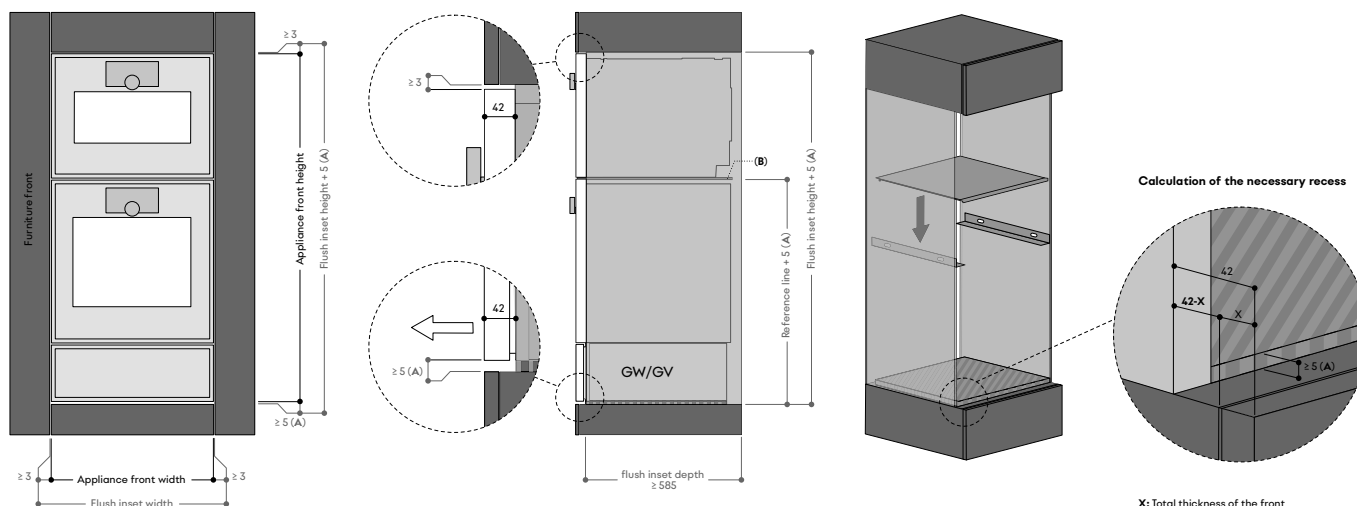
Ensure that the cabinetry is level and structurally sound to support the appliances weight.

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

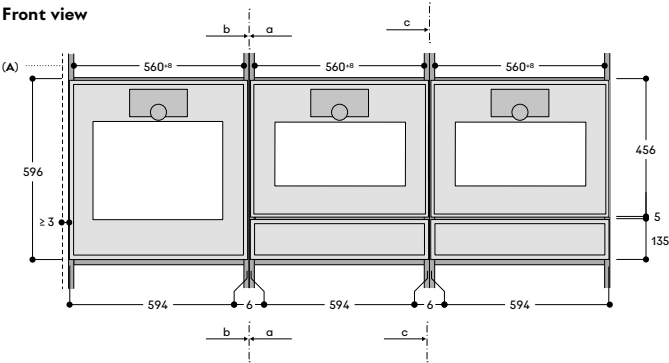
 Wooden panel for elevation

All measurements in mm.

Combinations Gaggenau Expressive series

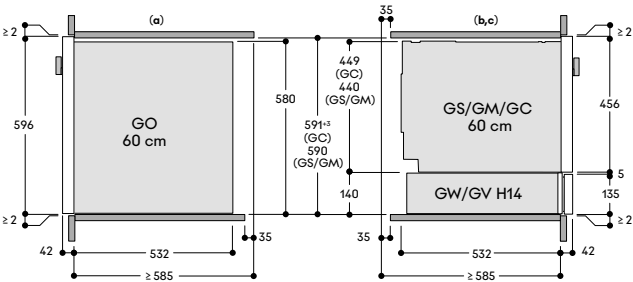
Combination — Horizontal 60 cm — EH66_14

Front view



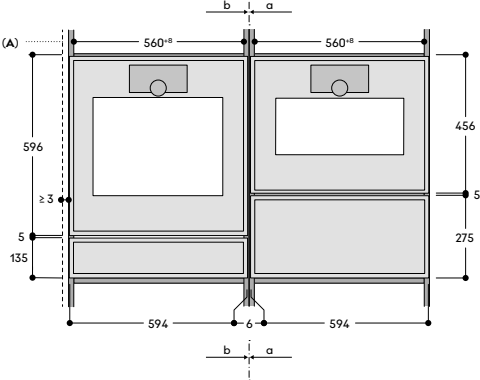
A: Furniture front

Side view



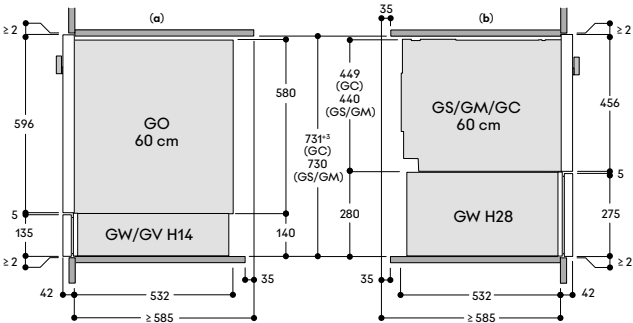
Combination — Horizontal 60 cm — EH66_1428

Front view



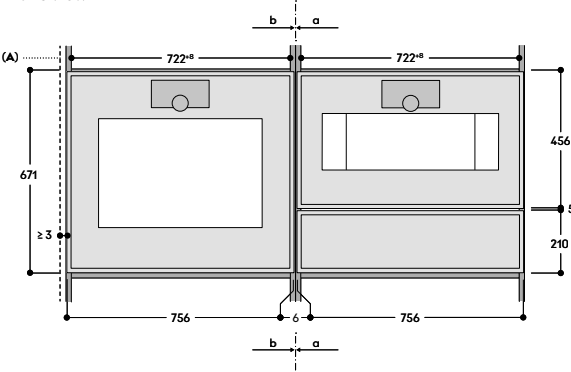
A: Furniture front

Side view



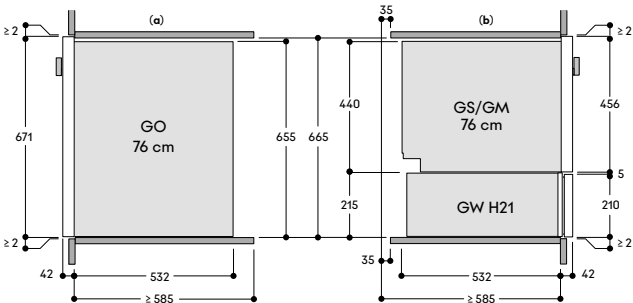
Combination — Horizontal 76 cm — EH33_21

Front view



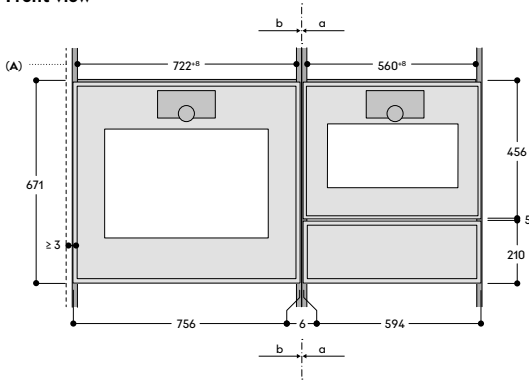
A: Furniture front

Side view



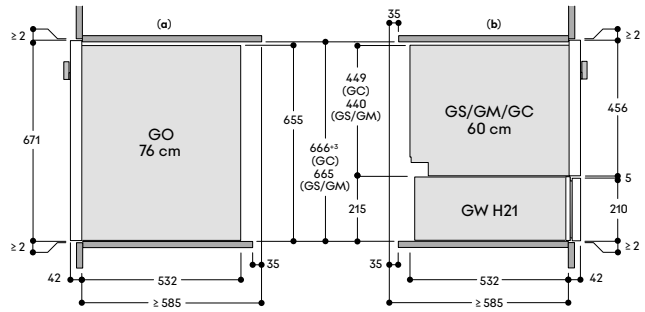
Combination — Horizontal Mix 60 cm & 76 cm — EH36_21

Front view



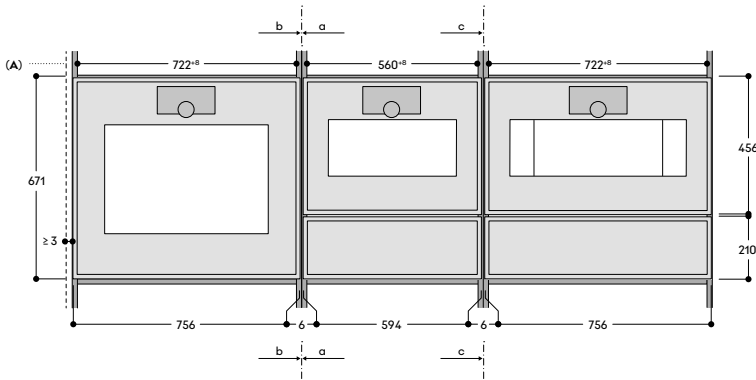
A: Furniture front

Side view

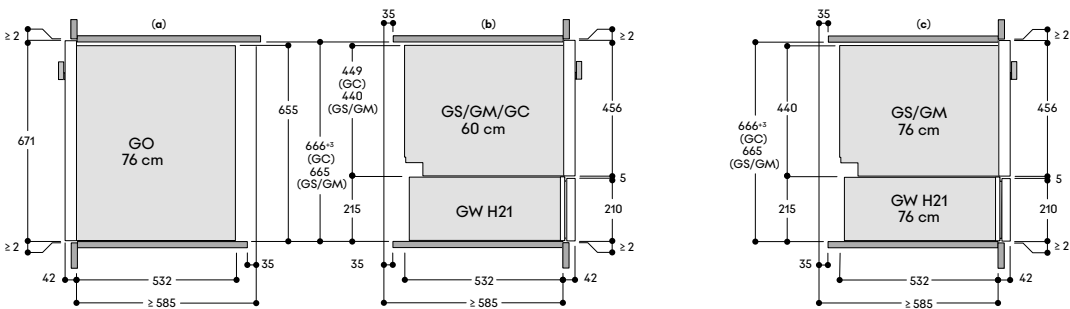


Combination — Horizontal Mix 60 cm & 76 cm — EH363_21

Front view



Side view

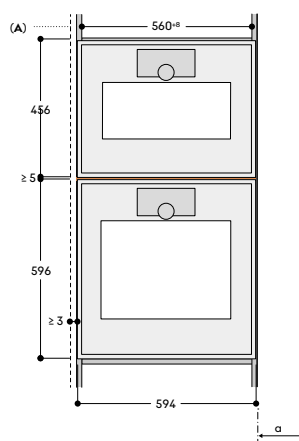


A: Furniture front

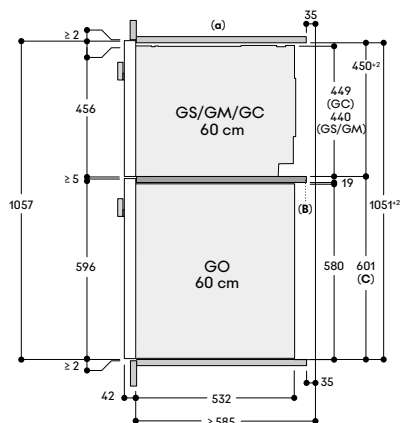
Combinations Gaggenau Expressive series

Combination – Vertical 60 cm – EV6_0_H45 Wooden shelf

Front view



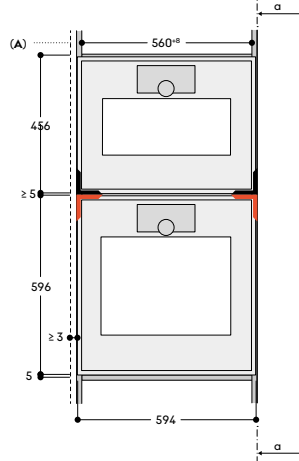
Side view



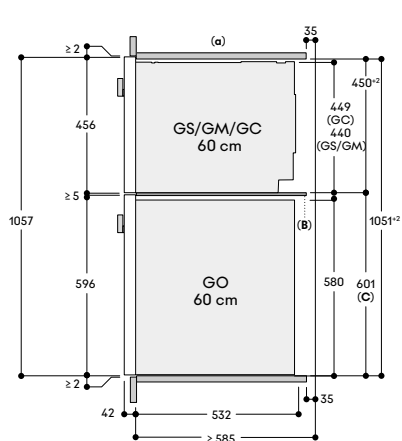
A: Furniture front
B: Wooden shelf
C: Reference line

Combination – Vertical 60 cm – EV6_0_H45 Intermediate shelf

Front view



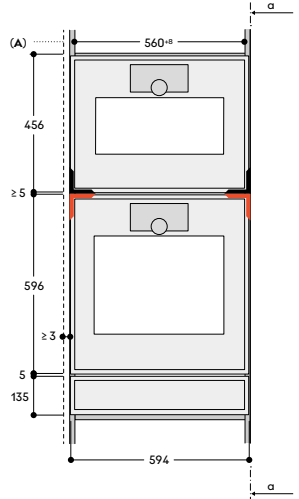
Side view



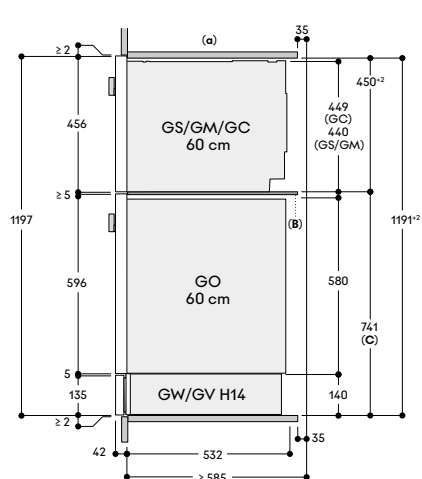
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination – Vertical 60 cm – EV6_14_H45

Front view

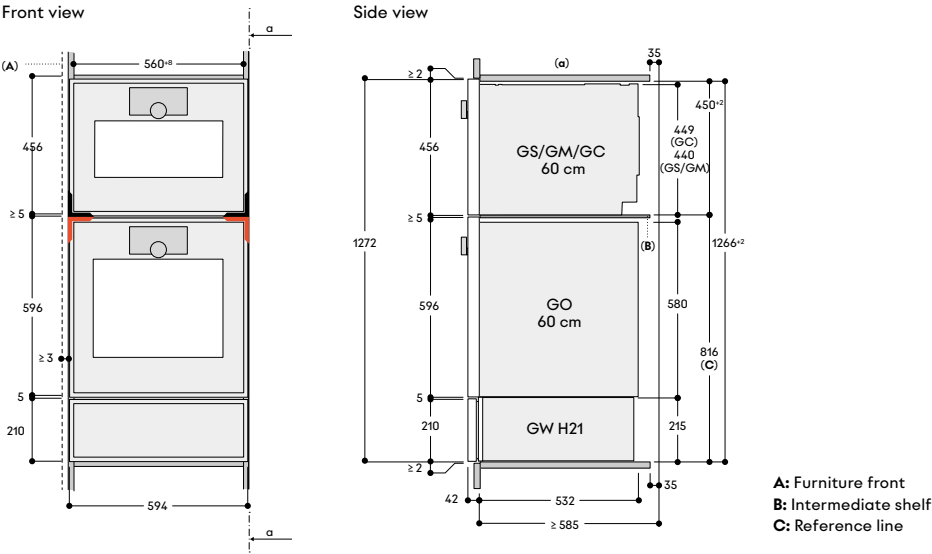


Side view

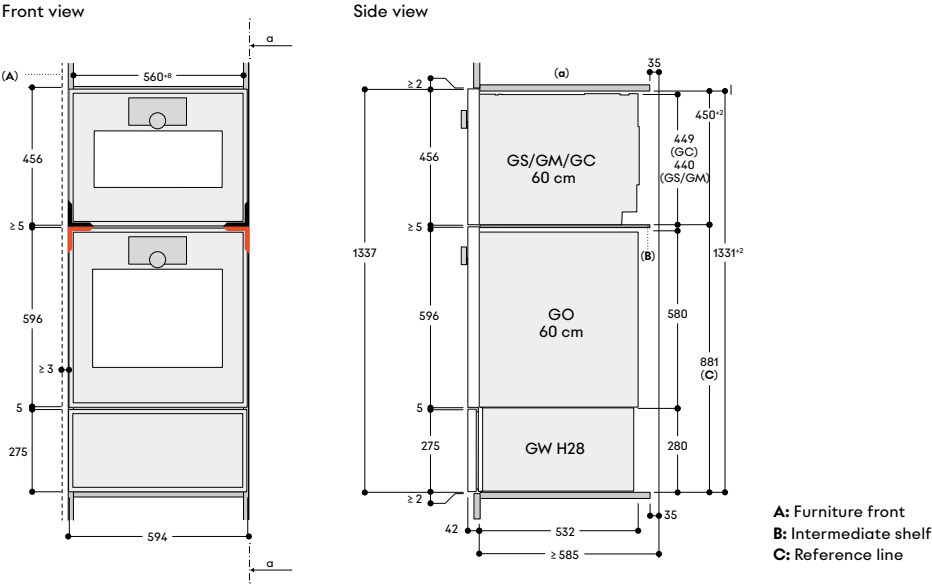


A: Furniture front
B: Intermediate shelf
C: Reference line

Combination – Vertical 60 cm – EV6_21_H45

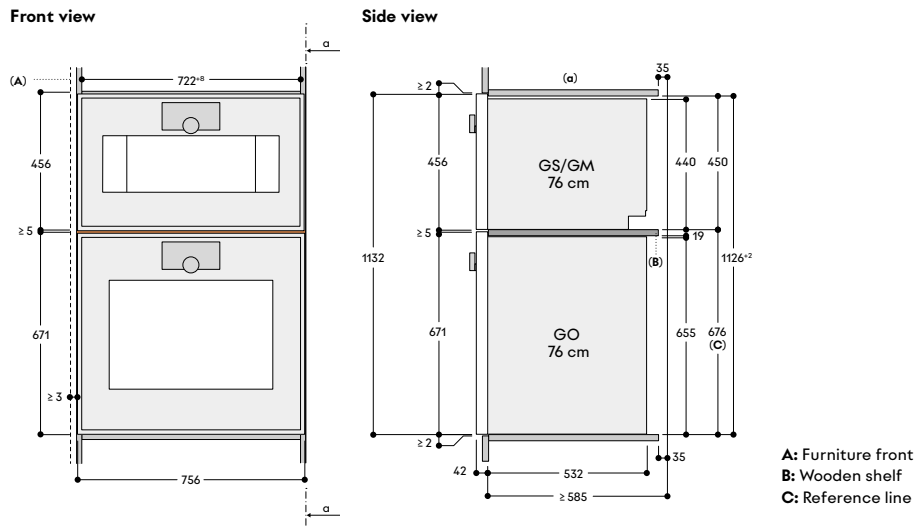


Combination – Vertical 60 cm – EV6_28_H45

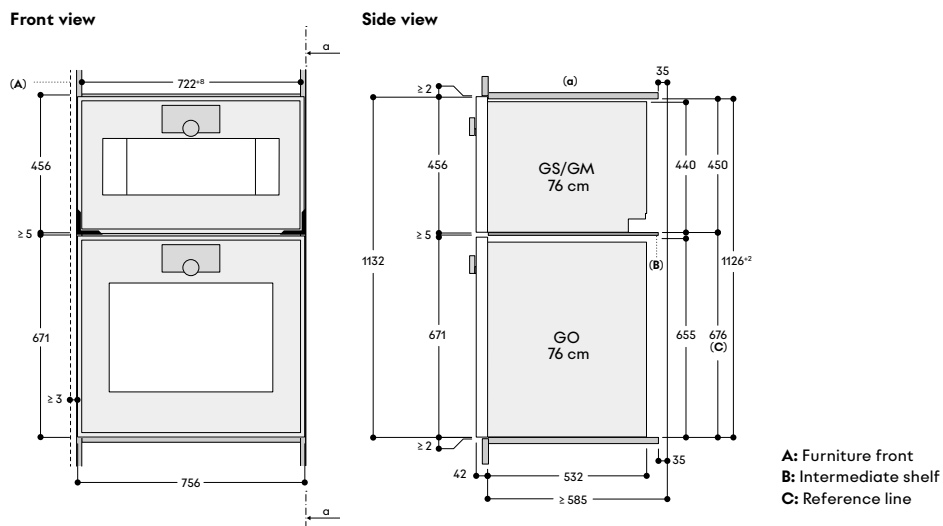


Combinations Gaggenau Expressive series

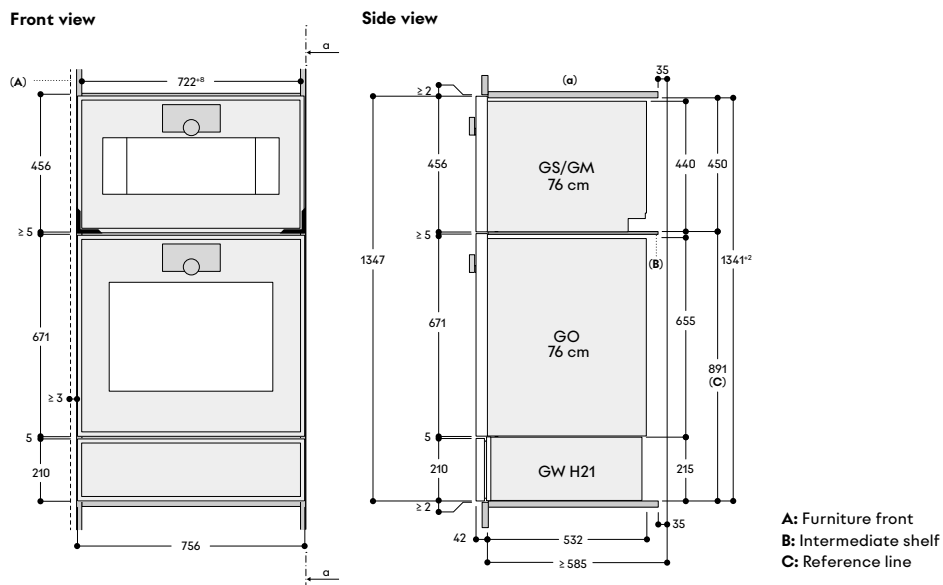
Combination – Vertical 76 cm – EV3_0_H45 Wooden shelf



Combination – Vertical 76 cm – EV3_0_H45 Intermediate shelf

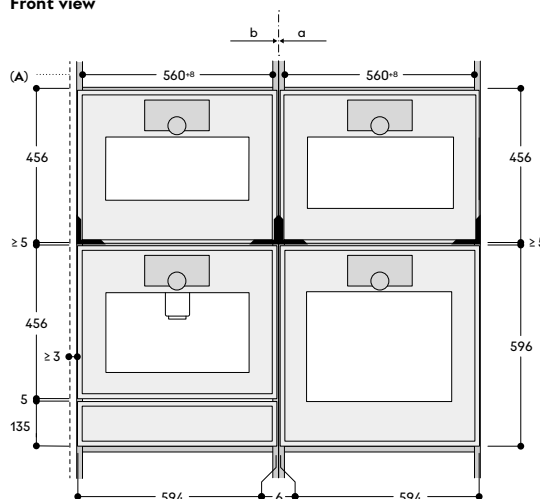


Combination – Vertical 76 cm – EV3_21_H45

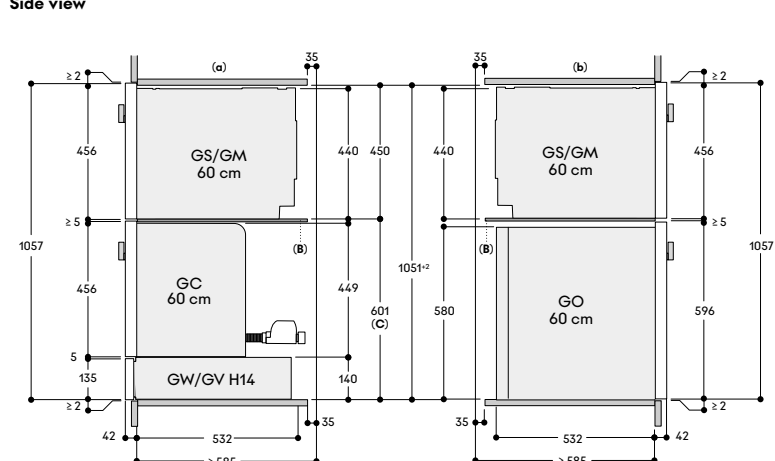


Combination — Cube 60 cm — ECU66_14_H45

Front view



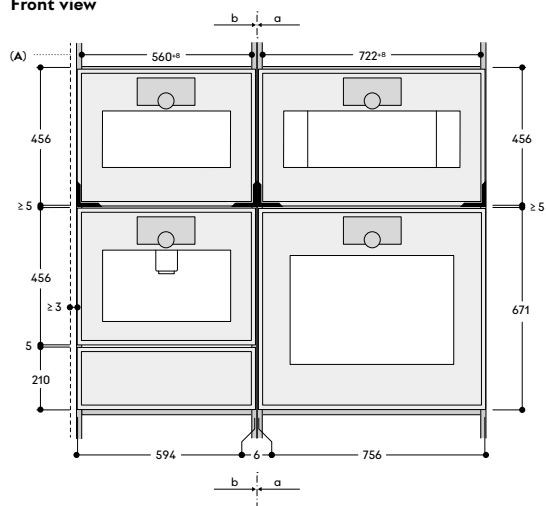
Side view



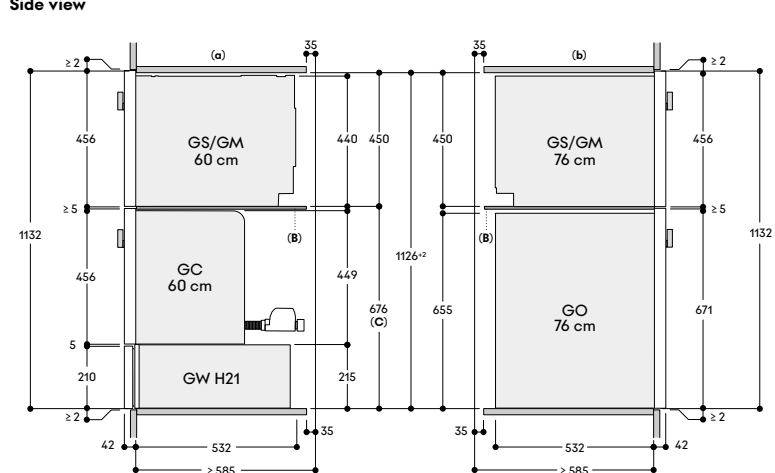
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Cube Mix 60 cm & 76 cm — ECU63_21_H45

Front view



Side view



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



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 058 134

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

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 programs and setting recommendations.
- Core temperature probe.
- Rotisserie function.
- Net volume 125 litres.

Heating methods / Programs

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 programs (automatic programs 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.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 240.

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

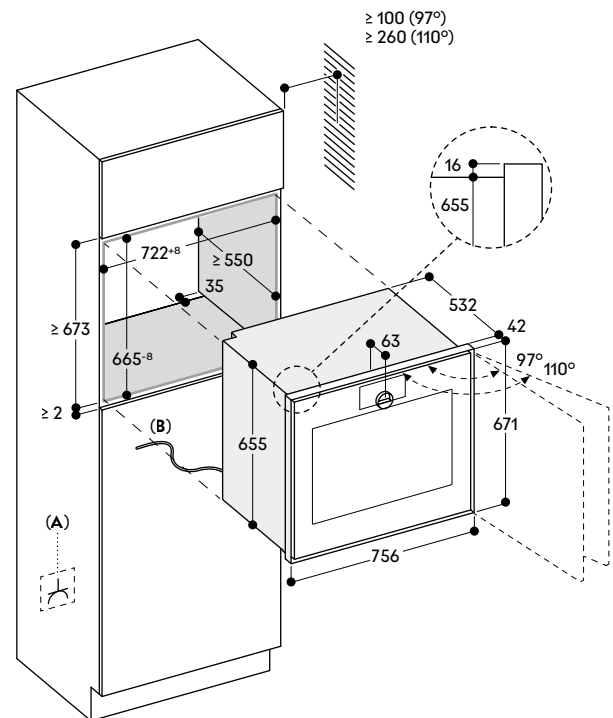
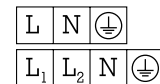
Pyrolysis with minimised odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

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

Total connected load 6.6 kW.
Connecting cable 1.75 m without plug.



A: Accessible electrical connection
B: Fixed cable

* Available in Q2/2026.



Over 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 056 134

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

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 programs and setting recommendations.
- Core temperature probe.
- Rotisserie function.
- Net volume 77 litres.

Heating methods / Programs

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 programs
(automatic programs 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.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 240.

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

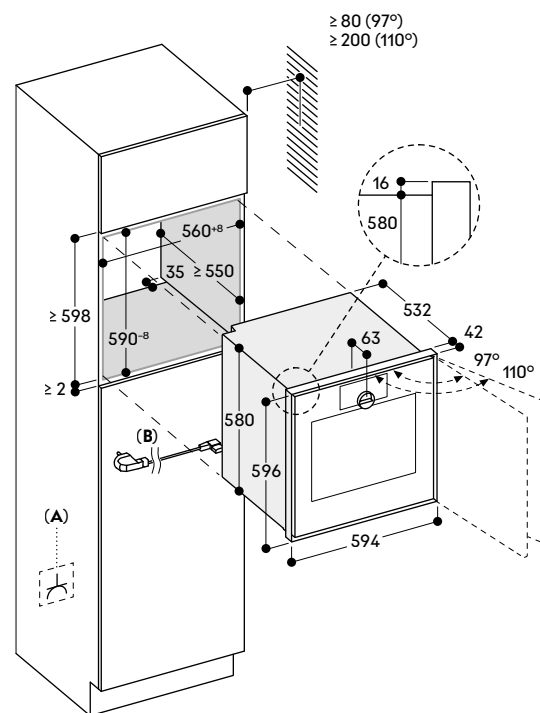
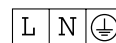
Pyrolysis with minimised odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

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

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



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 container, stainless steel, perforated.
- 1 cooking container, 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.

Special accessories

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

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

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

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

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

GN 340 231
 Gastronorm roaster in cast aluminium.
 GN 2/3, height 165 mm, non-stick coating.
 In combination with adapter GN 010 330 and pull-out system 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 programs and setting recommendations.
- Net volume 50 litres.

Heating methods / Programs

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 programs (automatic programs 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 furniture 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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 program.
 Automatic drying of the cavity at the end of the cooking process.
 All removable parts and accessories dishwasher-safe, incl. stainer filter.

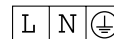
Planning notes

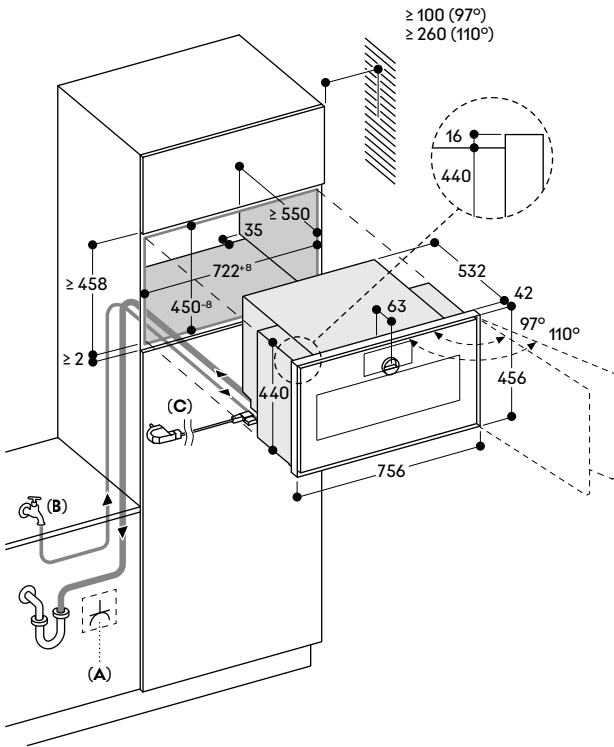
Plan the niche without back wall.
 Door hinge not reversible.
 No other electrical appliances should be installed above the GS.
 At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see 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

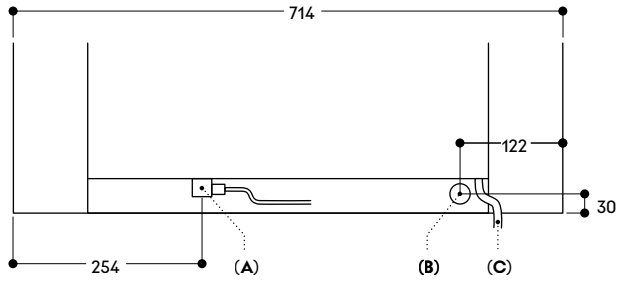
Total connected load 3.1 kW.
 Only cold water connection.
 To allow water detection, softened water must have a conductivity of > 200µS/cm.
 Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.
 Outlet hose (Ø 25 mm) 3.0 m (HT-Hose), extendable.
 Connection cable 1.75 m, 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



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 container, stainless steel, perforated.
- 1 cooking container, 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.

Special accessories

BA 010 051
Core temperature probe.
Compatible with GO, GS, GM.

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

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.

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

GN 340 231
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick coating.
In combination with adapter GN 010 330 and pull-out system 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 programs and setting recommendations.
- Net volume 50 litres.

Heating methods / Programs

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 programs (automatic programs 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 furniture 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.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 240.

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 program.
Automatic drying of the cavity at the end of the cooking process.
All removable parts and accessories dishwasher-safe, incl. stainer filter.

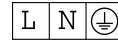
Planning notes

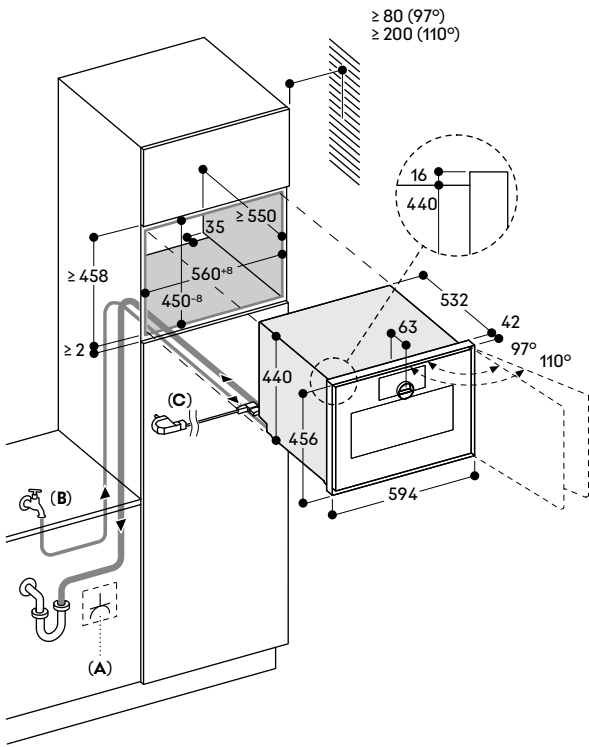
Plan the niche without back wall.
Door hinge not reversible.
No other electrical appliances should be installed above the GS.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "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

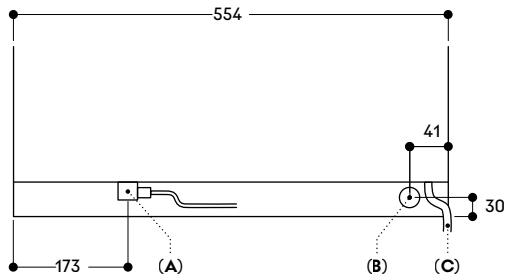
Total connected load 3.1 kW.
Only cold water connection.
To allow water detection, softened water must have a conductivity of > 200 µS/cm.
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.
Outlet hose (Ø 25 mm) 3.0 m (HT-Hose), extendable.
Connection cable 1.75 m, pluggable.





- 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



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 container, stainless steel, perforated.
- 1 cooking container, 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 010 051
 Core temperature probe.
 Compatible with GO, GS, GM.

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

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.

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

GN 340 231
 Gastronorm roaster in cast aluminium.
 GN 2/3, height 165 mm, non-stick coating.
 In combination with adapter GN 010 330 and pull-out system 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 programs and setting recommendations.
- Net volume 50 litres.

Heating methods / Programs

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 programs (automatic programs 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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 program.
 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.

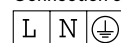
Planning notes

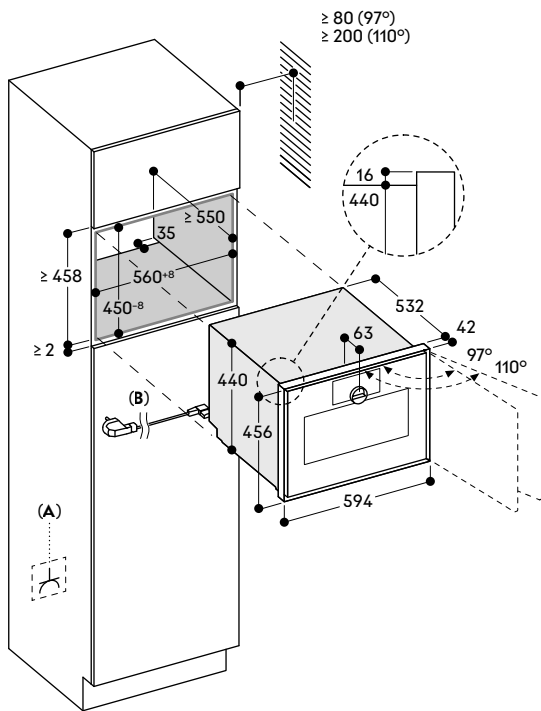
Plan the niche without back wall.
 Door hinge not reversible.
 No other electrical appliances should be installed above the GS.
 Protrusion from appliance front to furniture cabinet 42 mm.
 When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the 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

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



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 010 051
 Core temperature probe.
 Compatible with GO, GS, GM.

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 programs and setting recommendations.
- Net volume 46 litres.

Heating methods / Programs

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 programs
 (automatic programs 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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

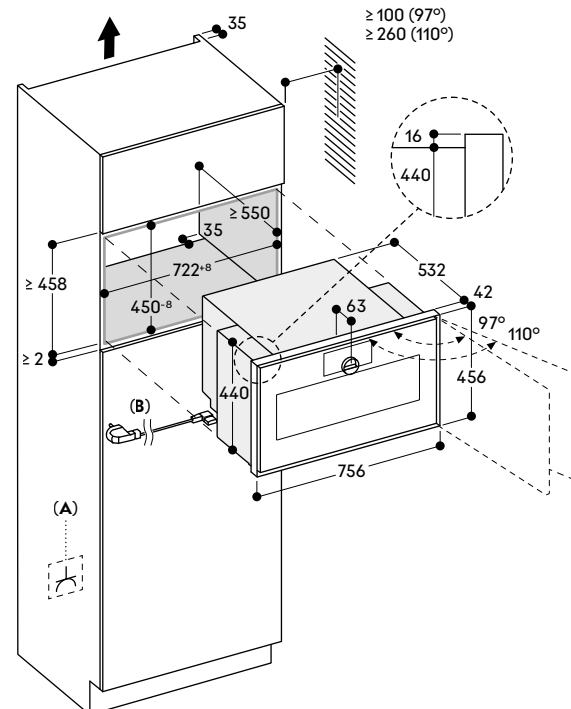
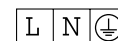
Hygienic stainless steel interior with heat resistant glass base.
 Cleaning aid program.

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



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 010 051

Core temperature probe.
 Compatible with GO, GS, GM.

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 programs and setting recommendations.
- Net volume 46 litres.

Heating methods / Programs

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 programs
 (automatic programs 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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

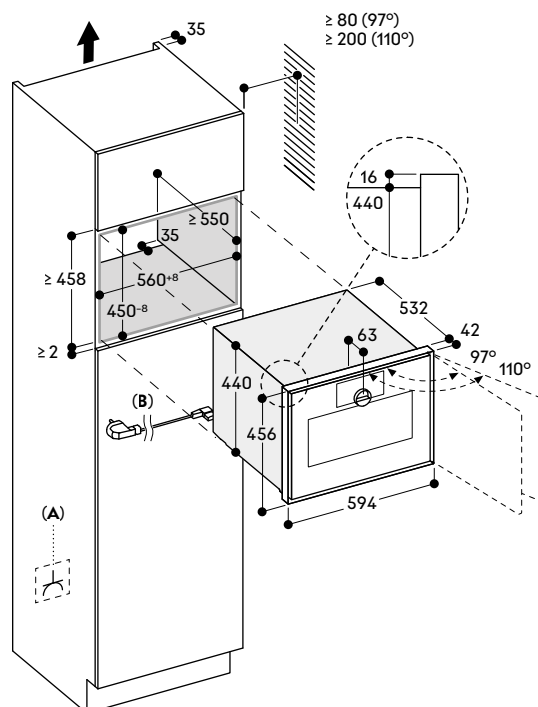
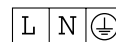
Hygienic stainless steel interior with heat resistant glass base.
 Cleaning aid program.

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



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.

Caffè Latte / 2 x Caffè 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.
Playlist function.
Please read additional information on Gaggenau Home Connect on page 240.

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.

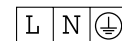
Planning notes

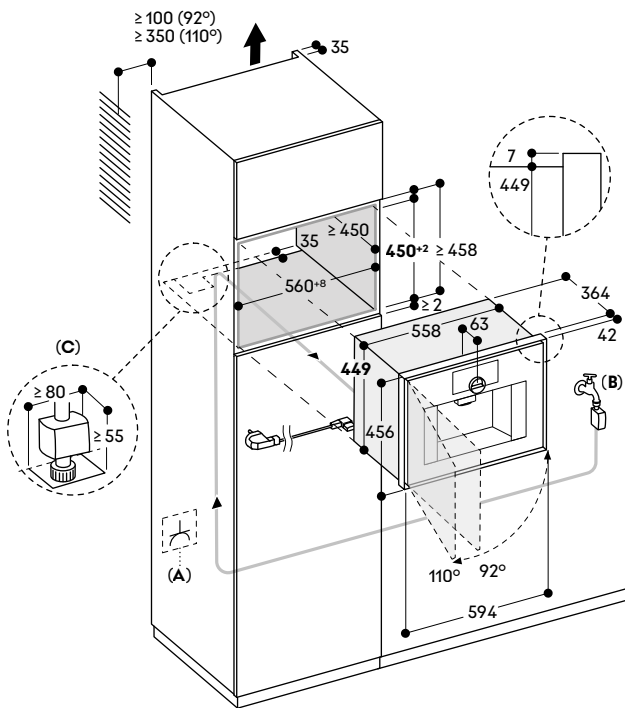
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the 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



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.
Playlist function.
Please read additional information on Gaggenau Home Connect on page 240.

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.

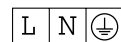
Planning notes

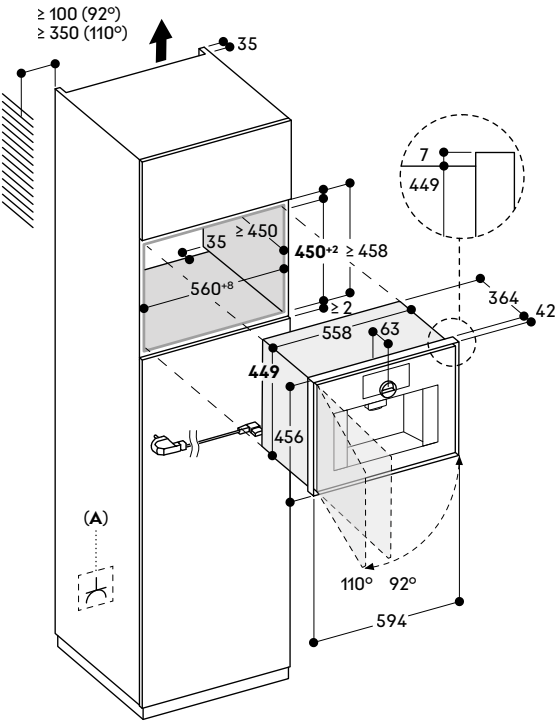
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 42 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the 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



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 for 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 program for vacuuming pump.

Planning notes

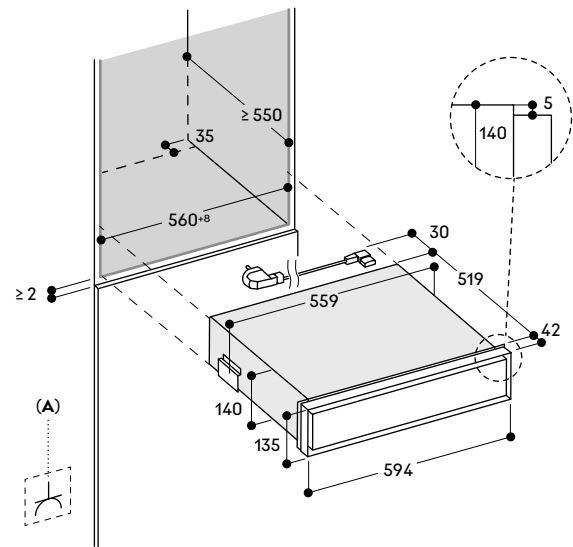
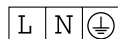
Plan the niche without back wall.
 Protrusion from appliance front to furniture cabinet 42 mm.
 Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
 Drawers installed above a dishwasher need a specific niche.
 The socket can be planned behind the appliance.

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.



A: Accessible electrical connection



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 for 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 program for vacuuming pump.

Planning notes

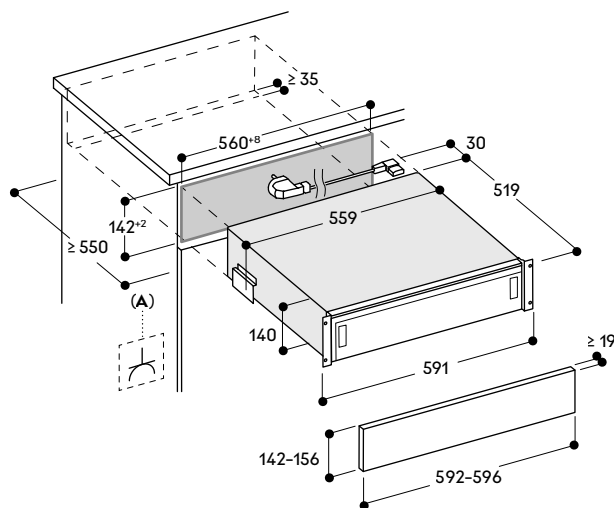
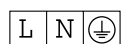
Plan the niche without back wall.
 Installation of GO/GS/GM/GC directly above the drawer without intermediate shelf.
 Drawers installed above a dishwasher need a specific niche.
 Attention: To open the fully integrated variant, a handle or a recessed grip is necessary.
 Front weight up to 3 kg.
 Necessary 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.



A: Accessible electrical connection



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 programs 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)

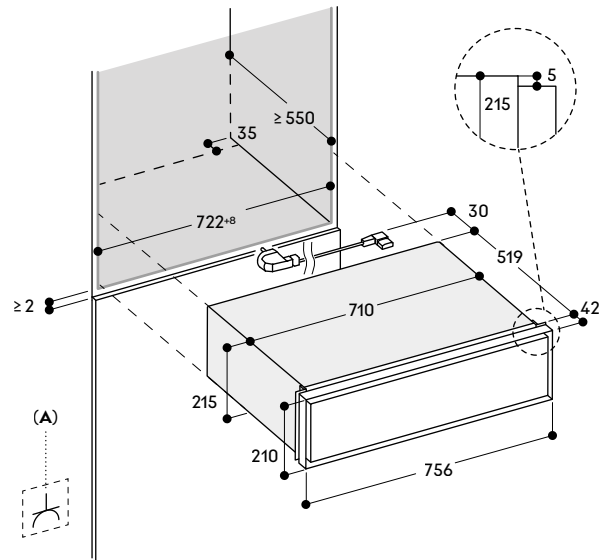
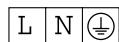
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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



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 programs via Home Connect.

Handling

Touch key operation.

Features

Net volume 52 litres.
 Additional grid 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)

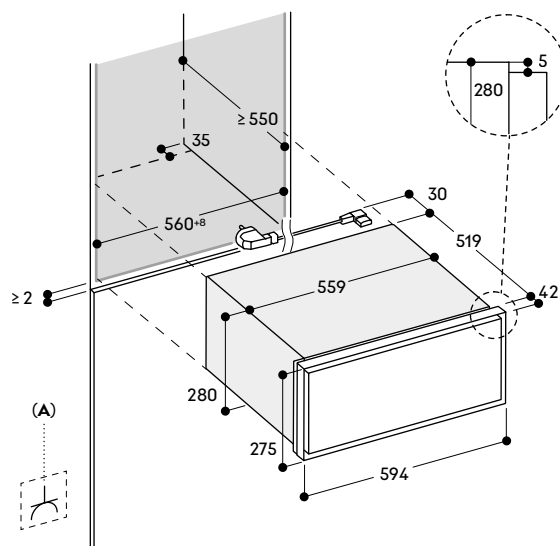
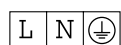
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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



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 programs 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)

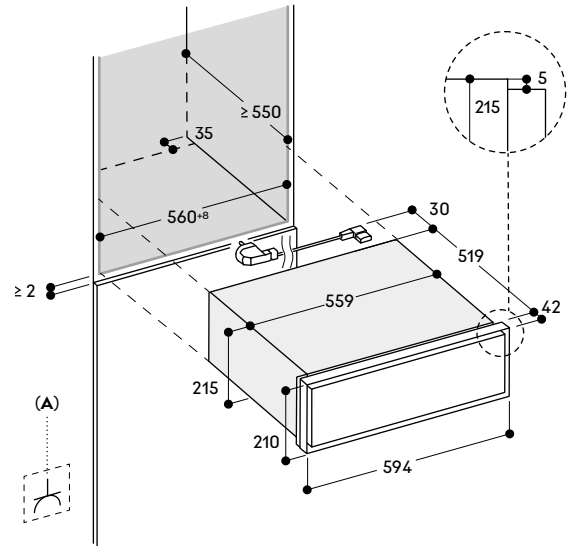
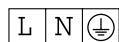
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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



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 programs 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)

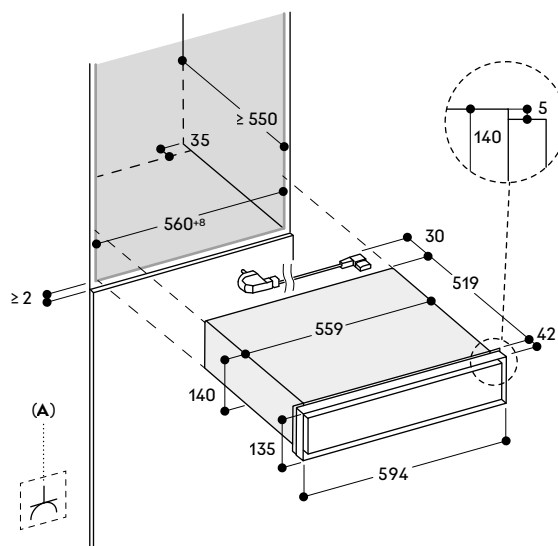
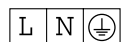
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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



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 programs 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)

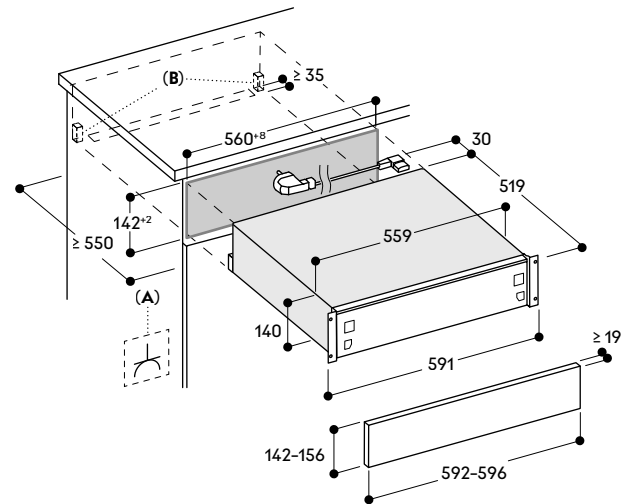
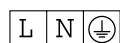
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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.

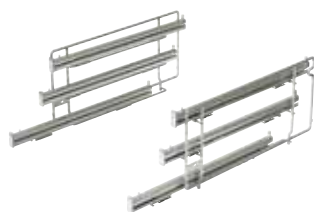


A: Accessible electrical connection
B: Anti tilting

Accessories and special accessories Gaggenau Expressive series

BA 010 301

Triple telescopic pull-out rack 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 020 382

Cooking container, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.



BA 020 391

Cooking container, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.



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 056 134

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



BA 058 134

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



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 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).



CLS100 40

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



BA 010 051

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.



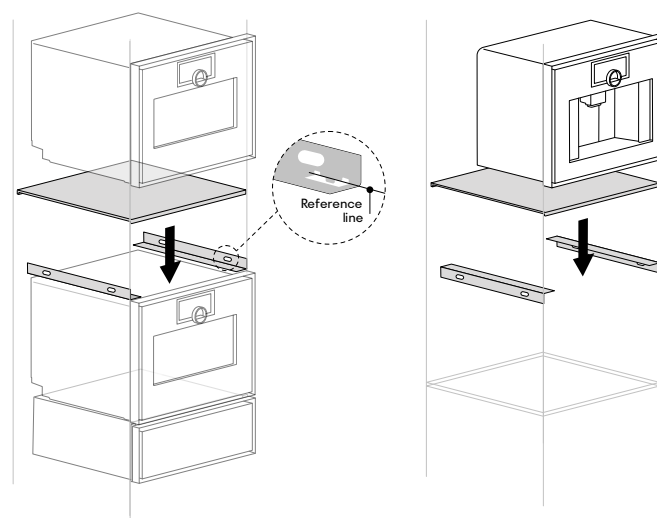
GA 601 010

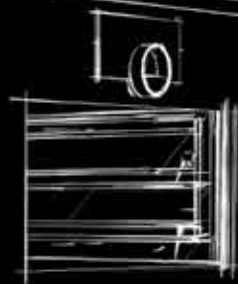
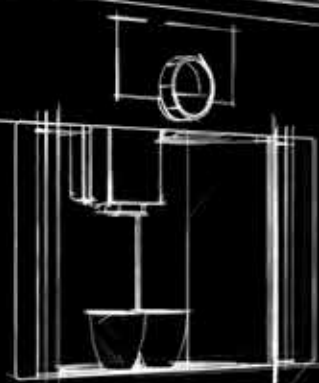
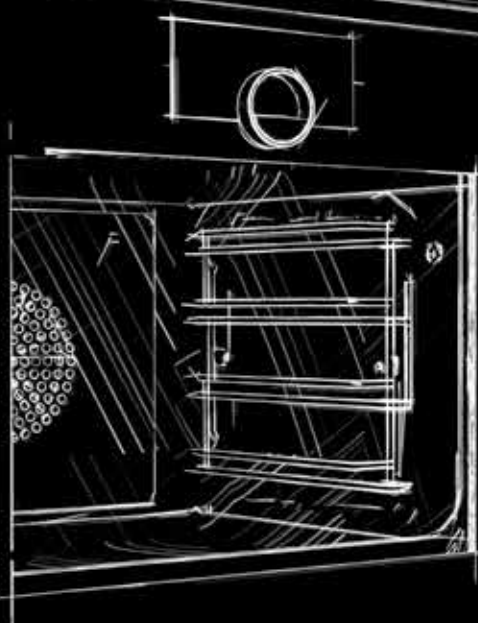
Adjustable intermediate shelf. For vertical combination. Incl. mounting brackets, cover and screws.

GA 301 010

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

GA601010 / GA301010





MINIMALISTIC SERIES

Checklist for appliance combinations Gaggenau Minimalistic series	44
Planning notes for the installation of ovens and oven combinations Gaggenau Minimalistic series	46
Combinations Gaggenau Minimalistic series	48
Ovens Gaggenau Minimalistic series	52
Combi-steam ovens and steam ovens Gaggenau Minimalistic series	54
Combi-microwave ovens and microwaves Gaggenau Minimalistic series	58
Fully automatic coffee machines Gaggenau Minimalistic series	60
Vacuuming drawers Gaggenau Minimalistic series	64
Culinary warming drawers Gaggenau Minimalistic series	65
Accessories special accessories Gaggenau Minimalistic series	67

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 colour 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

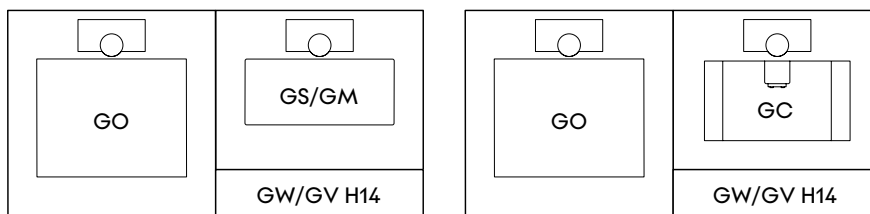
- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
In a corner situation, the distance to the wall of the appliance with the widest opening must be taken into account (e.g. GC).
- The width of the appliances is identical.
- No further appliances must be installed above the GS.
- No GM can be placed under GC in combination with the accessory GA 601 010.
- 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

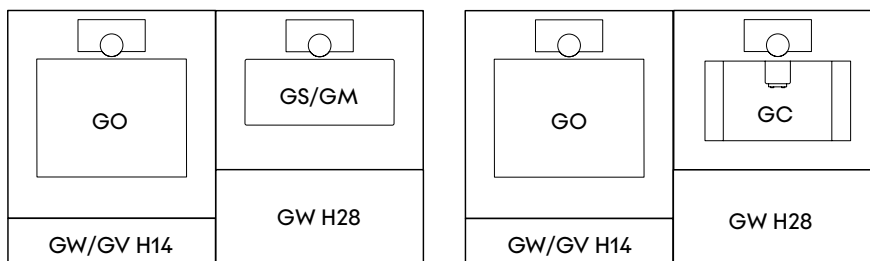
When planning and ordering please note that

- 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")

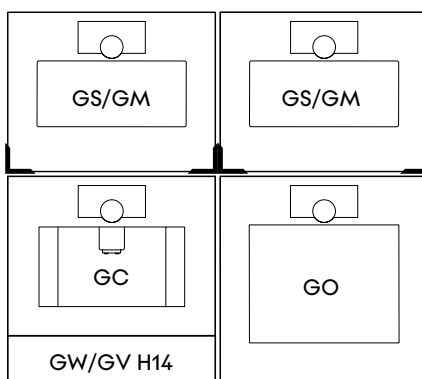


Combination MH66_14 (For dimensions, see page 48)



Combination MH66_1428 (For dimensions, see page 48)

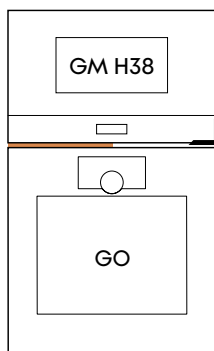
Cube 60 cm (24")



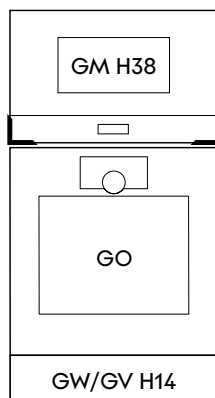
Combination MCU66_14_H45 (For dimensions, see page 48)

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

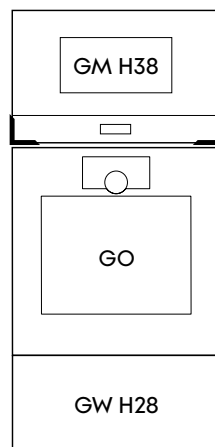
Vertical 60 cm (24")



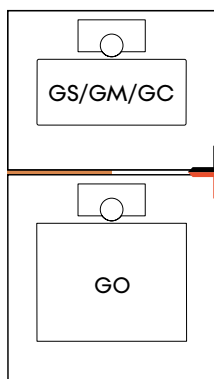
Combination MV6_0_H38
(For dimensions, see page 49)



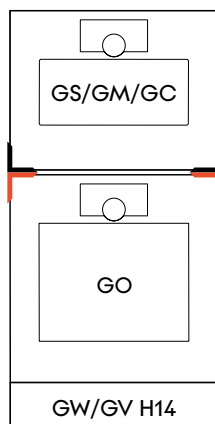
Combination MV6_14_H38
(For dimensions, see page 49)



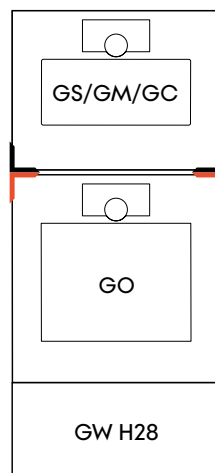
Combination MV6_28_H38
(For dimensions, see page 50)



Combination MV6_0_H45
(For dimensions, see page 50)



Combination MV6_14_H45
(For dimensions, see page 51)



Combination MV6_28_H45
(For dimensions, see page 51)

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

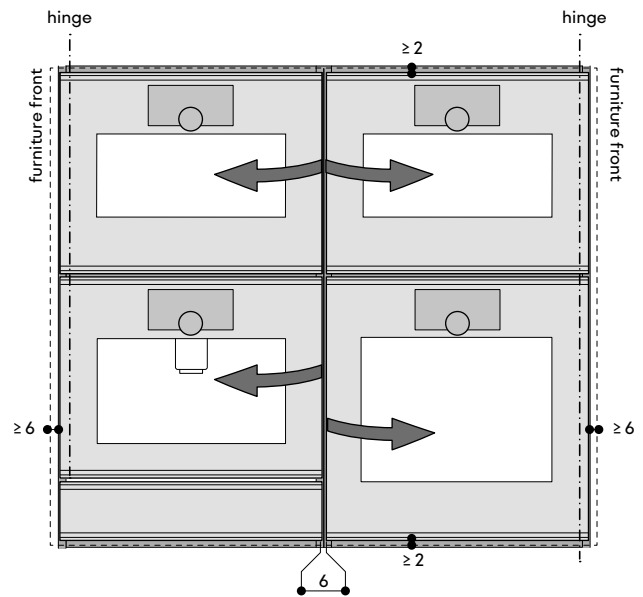
When appliances are installed side by side, the clearance between the appliances must be at least 6 mm (corresponds to the standard outside measurement of the furniture cavity).

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 minimum 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:

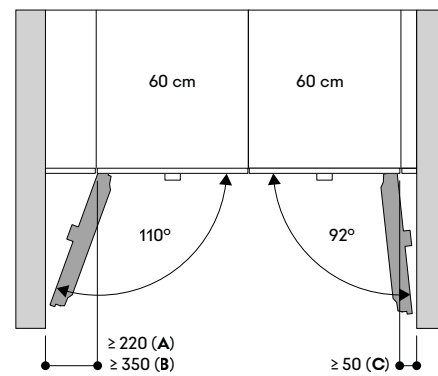
No GM can be placed under GC in combination with the intermediate shelf GA 601 010.

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 (refer to the product page)

B : GC appliances (only left hinged)

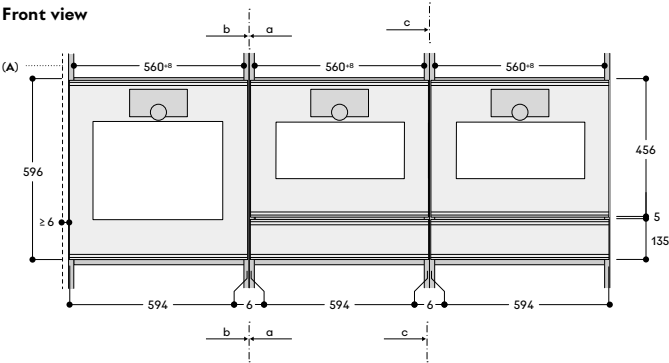
To reduce angle 110° to 92° with a distance ≥ 100 , accessory kit 10020041 is obligatory

C: All 60 cm appliances except GC (refer to the product page)

Combinations Gaggenau Minimalistic series

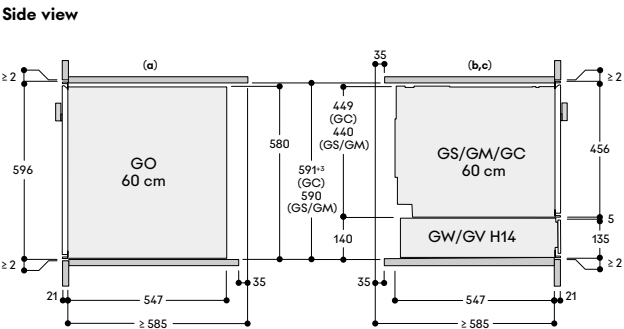
Combination — Horizontal 60 cm — MH66_14

Front view



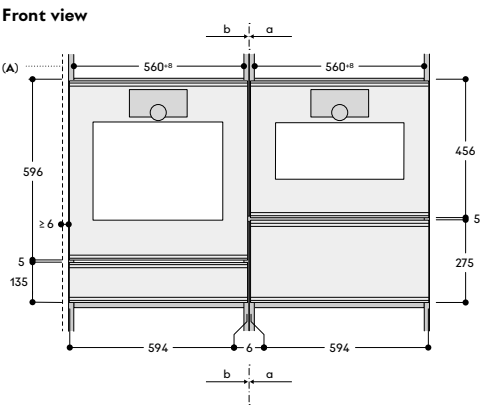
A: Furniture front

Side view



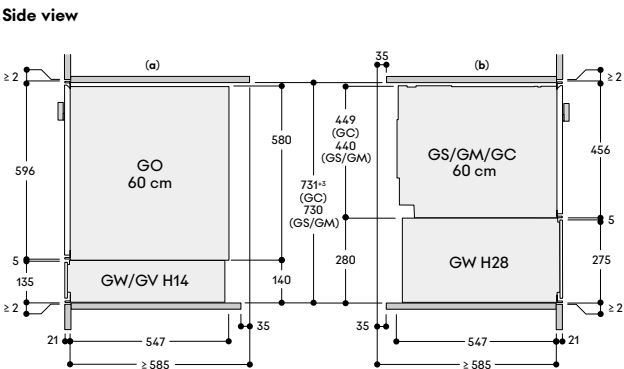
Combination — Horizontal 60 cm — MH66_1428

Front view



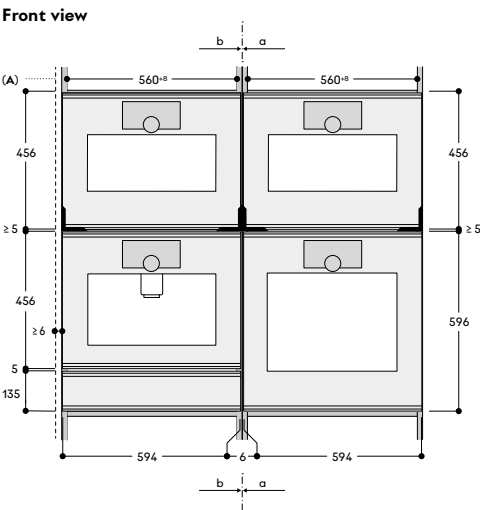
A: Furniture front

Side view



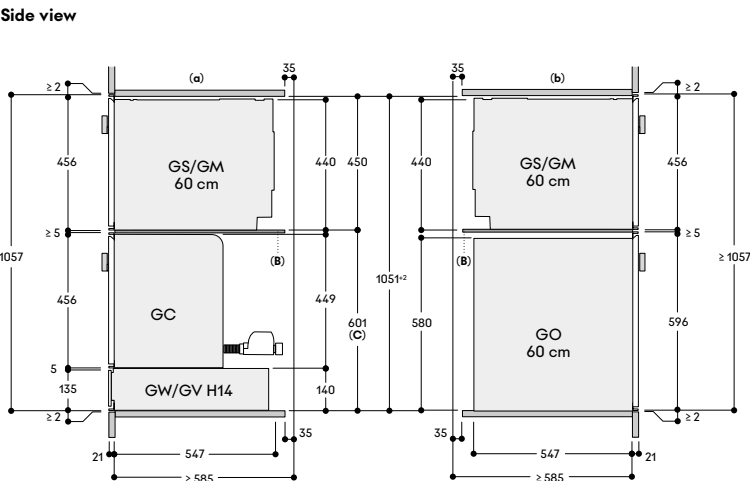
Combination — Cube 60 cm — MCU66_14_H45

Front view



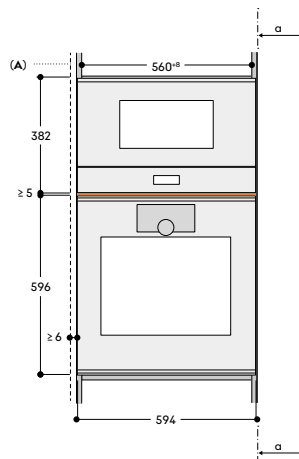
A: Furniture front
B: Intermediate shelf
C: Reference line

Side view

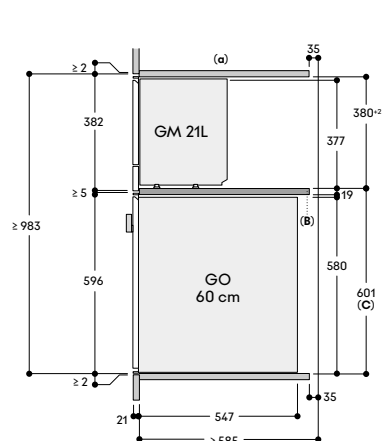


Combination – Vertical 60 cm – MV6_0_H38 Wooden shelf

Front view



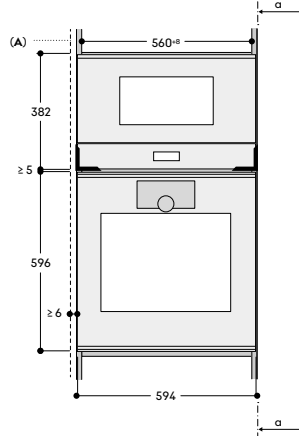
Side view



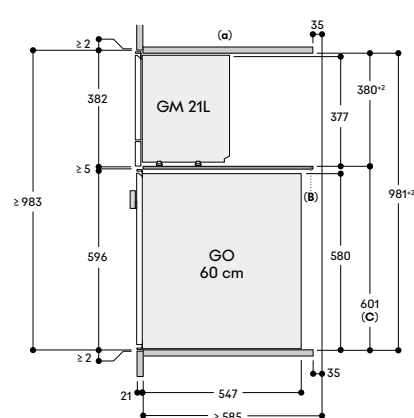
A: Furniture front
B: Wooden shelf
C: Reference line

Combination – Vertical 60 cm – MV6_0_H38 Intermediate shelf

Front view



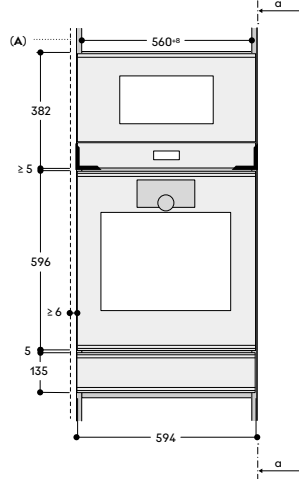
Side view



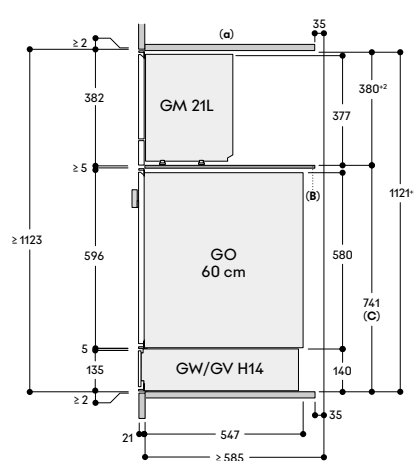
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination – Vertical 60 cm – MV6_14_H38

Front view



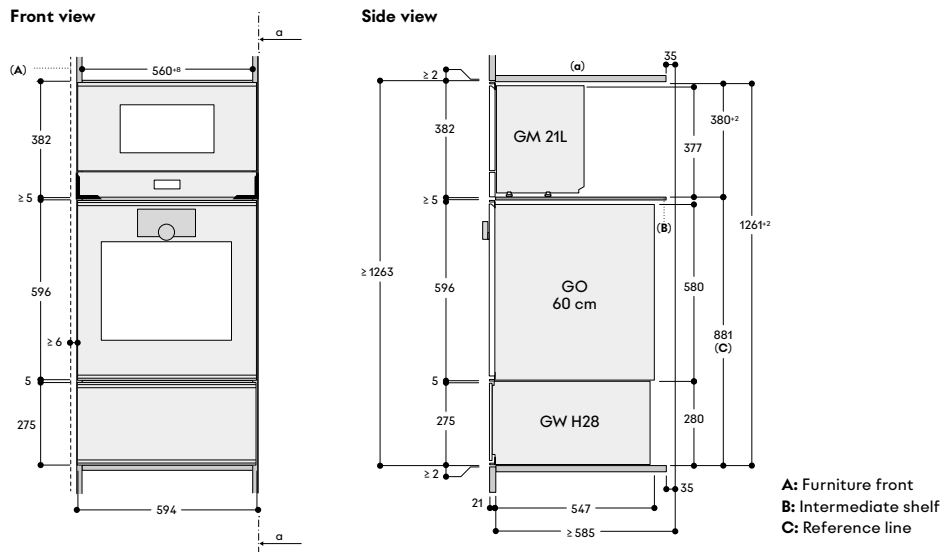
Side view



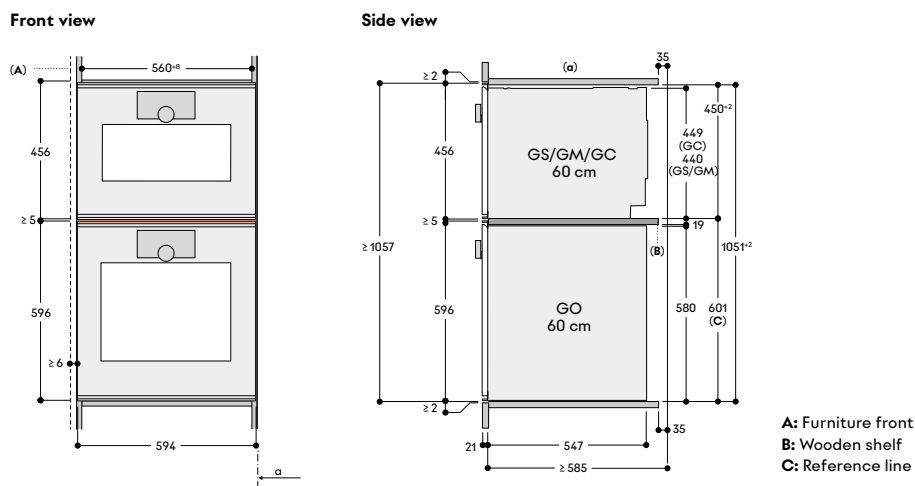
A: Furniture front
B: Intermediate shelf
C: Reference line

Combinations Gaggenau Minimalistic series

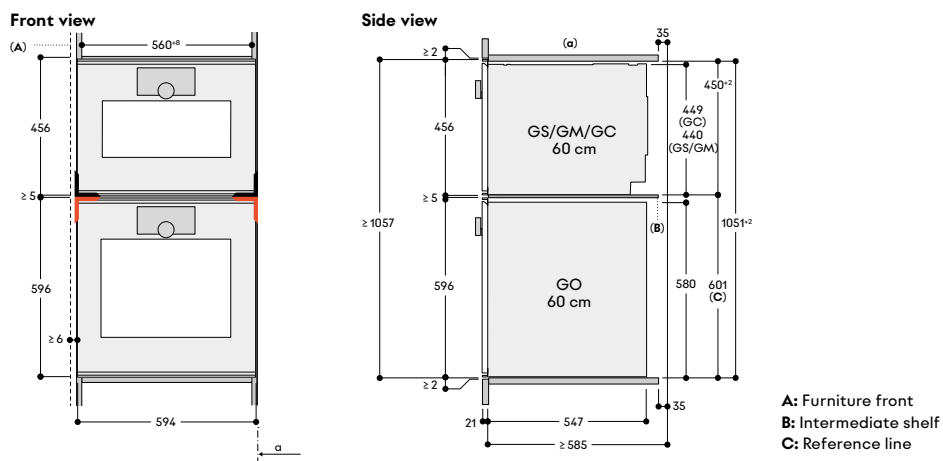
Combination – Vertical 60 cm – MV6_28_H38



Combination – Vertical 60 cm – MV6_0_H45 Wooden shelf

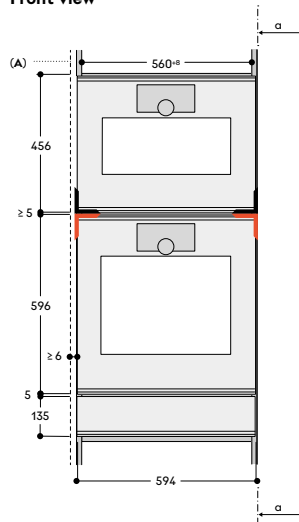


Combination – Vertical 60 cm – MV6_0_H45 Intermediate shelf

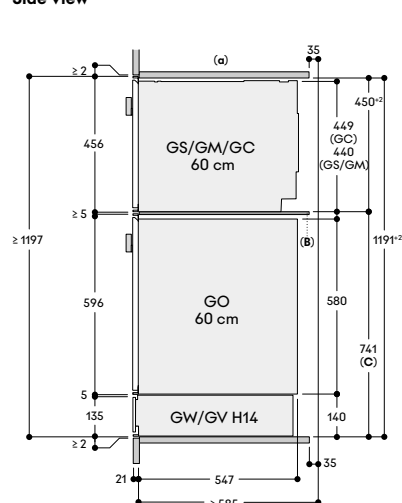


Combination — Vertical 60 cm — MV6_14_H45

Front view



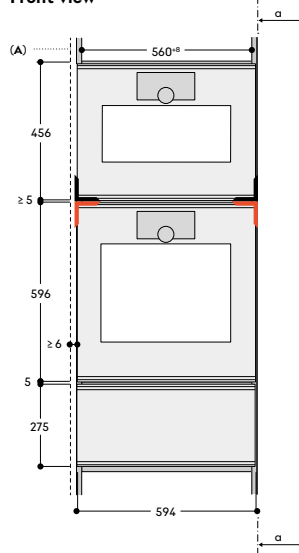
Side view



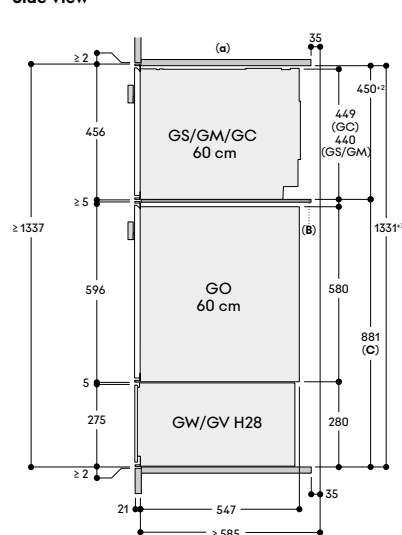
A: Furniture front
B: Intermediate shelf
C: Reference line

Combination — Vertical 60 cm — MV6_28_H45

Front view



Side view



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



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 056 134

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

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 system 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 programs and setting recommendations.
- Core temperature probe.
- Net volume 77 litres.

Heating methods / Programs

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 programs (automatic programs 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.
Cooking time estimation when using the core temperature probe.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 240.

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

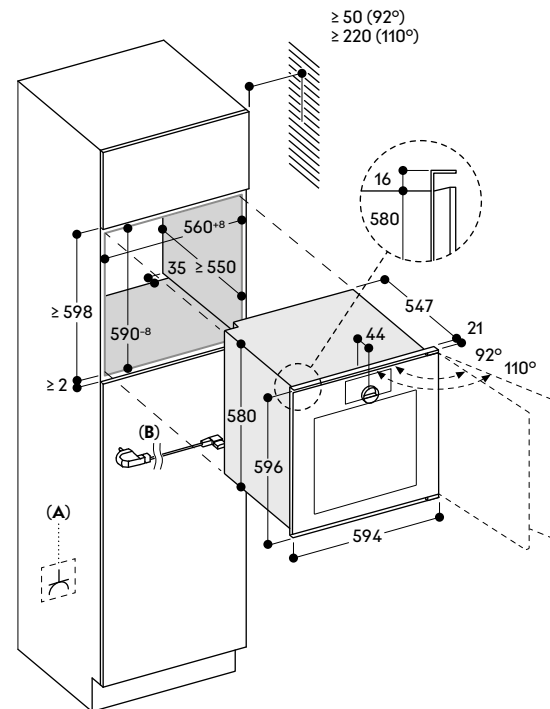
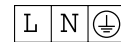
Pyrolysis with minimized odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

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

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



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 056 134

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

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 30 °C to 300 °C, incl. baking stone function.
- Automatic programs and setting recommendations.
- Net volume 77 litres.

Heating methods / Programs

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 programs (automatic programs 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.
Door opening via voice assistant.
Please read additional information on Gaggenau Home Connect on page 240.

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

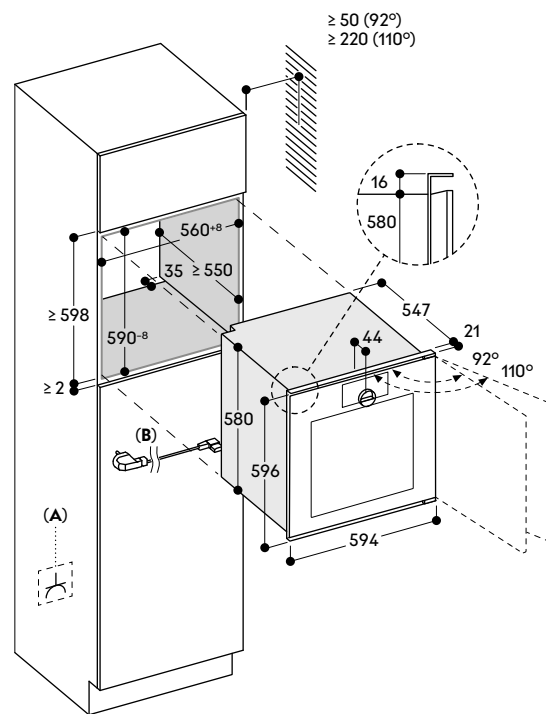
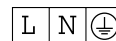
Pyrolysis with minimized odour development thanks to the heated catalyser.
Side shelf supports enamelled and pyrolysis-safe.
Seamless cooking compartment without obstructive elements.

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

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



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 container, stainless steel, perforated.
- 1 cooking container, 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.

Special accessories

BA 010 051
 Core temperature probe.
 Compatible with GO, GS, GM.

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

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

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

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

GN 340 231
 Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick coating.
 In combination with adapter GN 010 330 and pull-out system 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 programs and setting recommendations.
- Net volume 50 litres.

Heating methods / Programs

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 programs (automatic programs 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 furniture 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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 program.
 Automatic drying of the cavity at the end of the cooking process.
 All removable parts and accessories dishwasher-safe, incl. stainer filter.

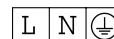
Planning notes

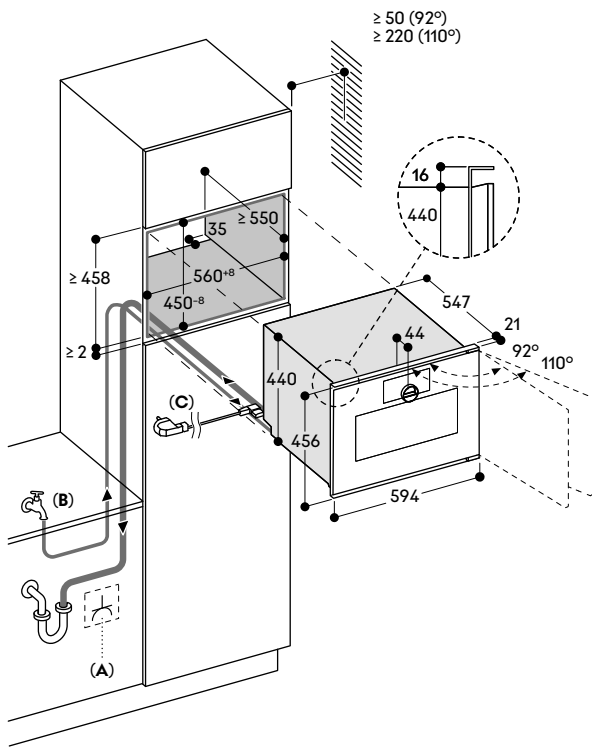
Plan the niche without back wall.
 Door hinge not reversible.
 No other electrical appliances should be installed above the GS.
 Protrusion from appliance front to furniture cabinet 21 mm.
 This appliance is intended for front flush installation.
 No protruding front panel, horizontal handle, high cabinet 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.

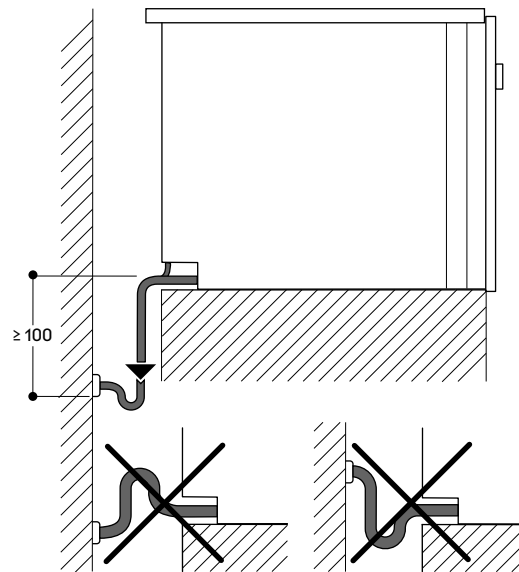
Connection

Total connected load 3.1 KW.
 Only cold water connection.
 To allow water detection, softened water must have a conductivity of > 200 µS/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.

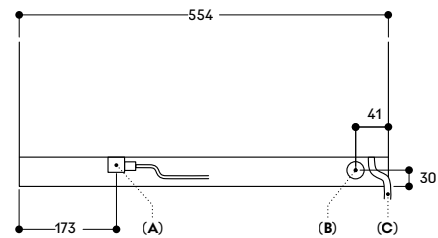




- A:** Accessible electrical connection
B: Accessible water connection
C: Cable with or without plug, depending on country



View from rear



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

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 container, stainless steel, perforated.
- 1 cooking container, 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 010 051
 Core temperature probe.
 Compatible with GO, GS, GM.

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

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

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

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

GN 340 231
 Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick coating.
 In combination with adapter GN 010 330 and pull-out system 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 programs and setting recommendations.
- Net volume 50 litres.

Heating methods / Programs

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 programs (automatic programs 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.
 Cooking time estimation when using the core temperature probe.
 Door opening via voice assistant.
 Please read additional information on Gaggenau Home Connect on page 240.

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 program.
 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

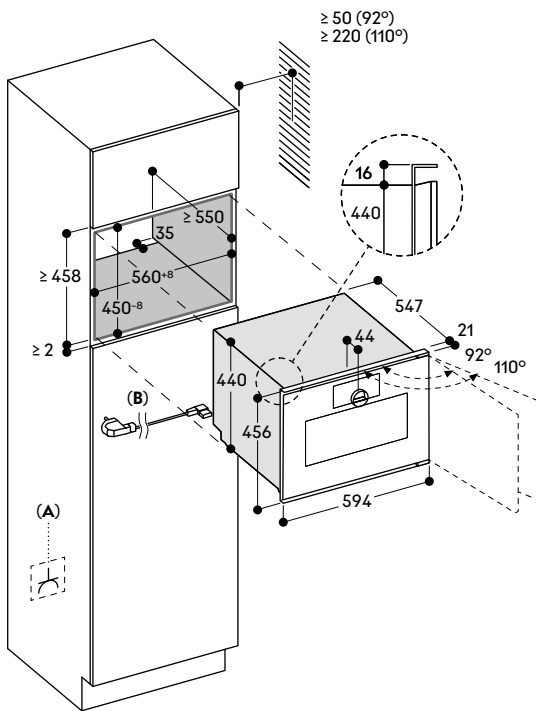
Plan the niche without back wall.
 Door hinge not reversible.
 No other electrical appliances should be installed above the GS.
 Protrusion from appliance front to furniture cabinet 21 mm.
 This appliance is intended for front flush installation.
 No protruding front panel, horizontal handle, high cabinet 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

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



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 010 051
 Core temperature probe.
 Compatible with GO, GS, GM.

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 programs and setting recommendations.
- Net volume 46 litres.

Heating methods / Programs

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 programs (automatic programs 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)
 Door opening via voice assistant.
 Remote control and monitoring.
 Cooking time estimation when using the core temperature probe.
 Please read additional information on Gaggenau Home Connect on page 240.

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

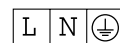
Hygienic stainless steel interior with heat resistant glass base.
 Cleaning aid program.

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.





Fully automatic coffee machine Gaggeneau Minimalistic series GC 261

GC 261 100

Gaggeneau Onyx.
Fixed connection for water supply.
Width 60 cm.

GC 261 130

Gaggeneau 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 (Gaggeneau 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 Gaggeneau Home Connect on page 240.

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.

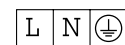
Planning notes

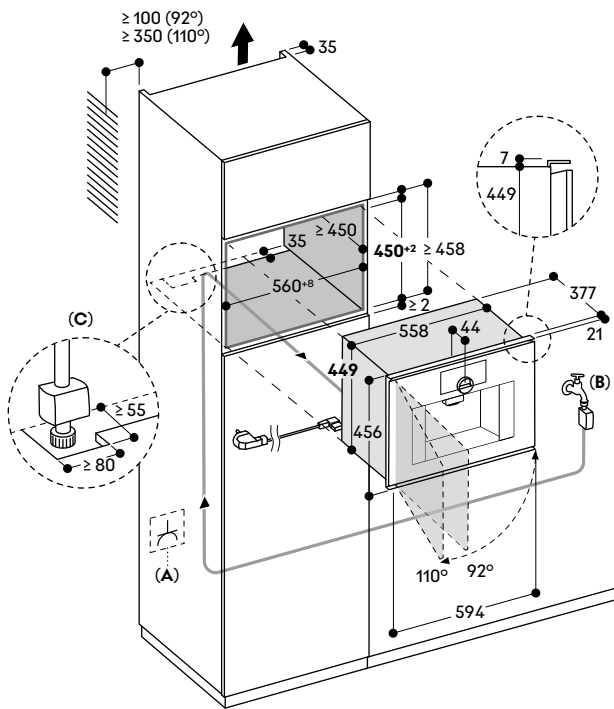
Plan the niche without back wall.
Door hinge not reversible.
Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
Protrusion from appliance front to furniture cabinet 21 mm.
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the 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



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. Playlist function. Please read additional information on Gaggenau Home Connect on page 240.

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.

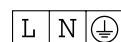
Planning notes

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.





Vacuumping 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 for 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

Vacuumping for sous-vide cooking.
 Vacuumping for fast marinating and flavouring.
 Vacuumping for extended storage.
 Vacuumping of vacuuming containers outside the chamber.
 Vacuumping 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 program for vacuuming pump.

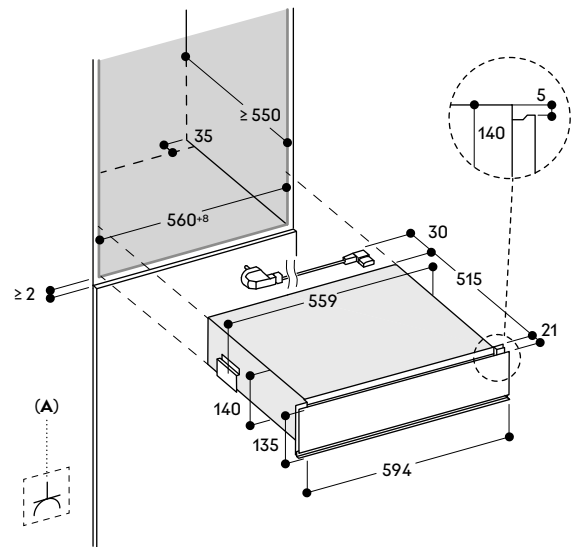
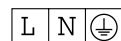
Planning notes

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



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 programs 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 x H 92 mm x 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)

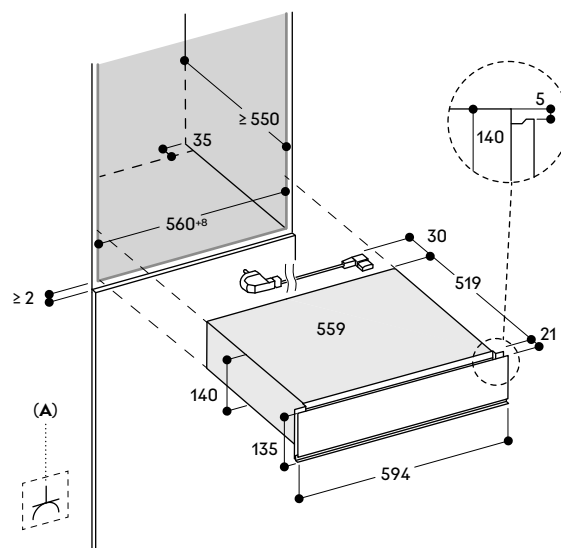
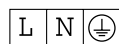
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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.



A: Accessible electrical connection



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 programs via Home Connect.

Handling

Touch key operation.

Features

Net volume 52 litres.
 Additional grid 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)

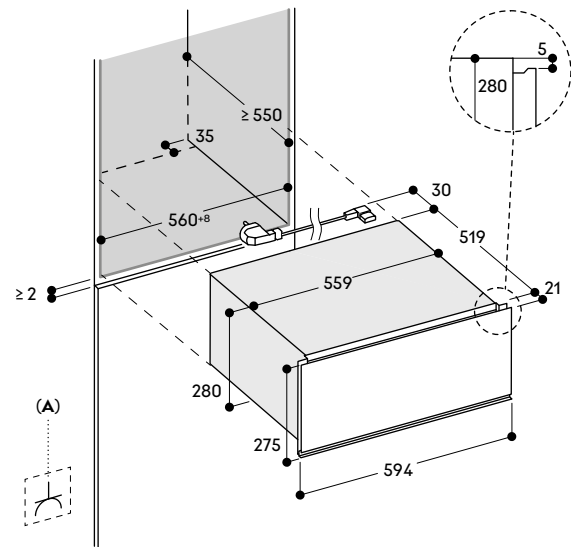
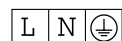
Additional programs and recipes.
 Remote control and monitoring.
 Timing function.
 Please read additional information on Gaggenau Home Connect on page 240.

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.



A: Accessible electrical connection

Accessories and special accessories Gaggenau Minimalistic series

BA 010 301

Triple telescopic pull-out rack for combi-steam oven.



BA 018 106 *

Fully extendable pull-out rack. Dual-side wire rack, chromium-plated.



BA 020 382

Cooking container, unperforated, PFAS free non-stick coating, 46 mm deep, 5.4 l.



BA 020 391

Cooking container, perforated, PFAS free non-stick coating, 40 mm deep, 5 l.



BA 020 110

Air frying tray. 30 mm deep.



BA 056 134

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



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 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).



CLS100 40

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



BA 010 051

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

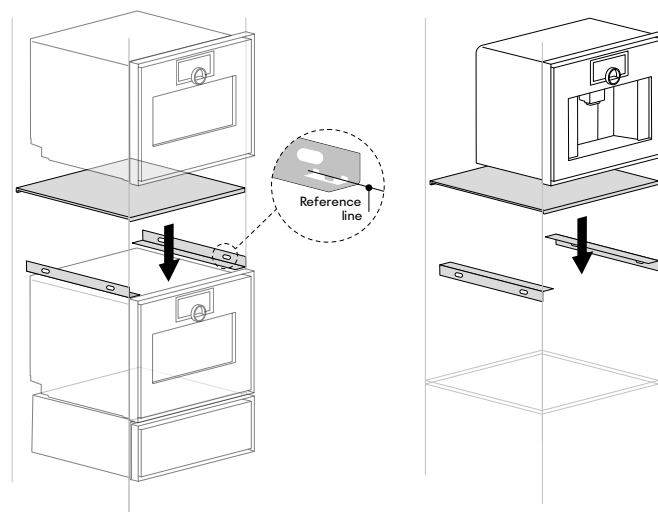
Descaling cartridge. Suitable for Gaggenau fully automatic coffee machines with automatic descaling. Thorough removal of limescale deposits without effort.



GA 601 010

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

GA601010





THE VARIO COOKTOPS

Vario cooktops 400 series	70
Vario downdraft ventilation 400 series	90
Cut-out dimensions for appliance combinations in the 400 series	92
Vario cooktops 200 series	98
Vario downdraft ventilation 200 series	105
Cut-out dimensions for appliance combinations in the 200 series	106
Accessories special accessories	108



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 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 051 301

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

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.

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

- 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services

(Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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 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 pages 92-95.

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.

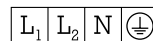
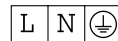
Appliance can be snapped into the worktop from above.

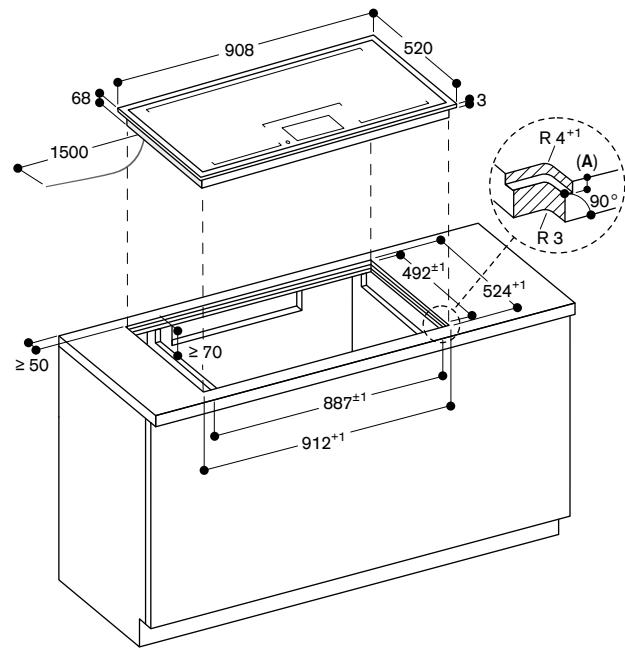
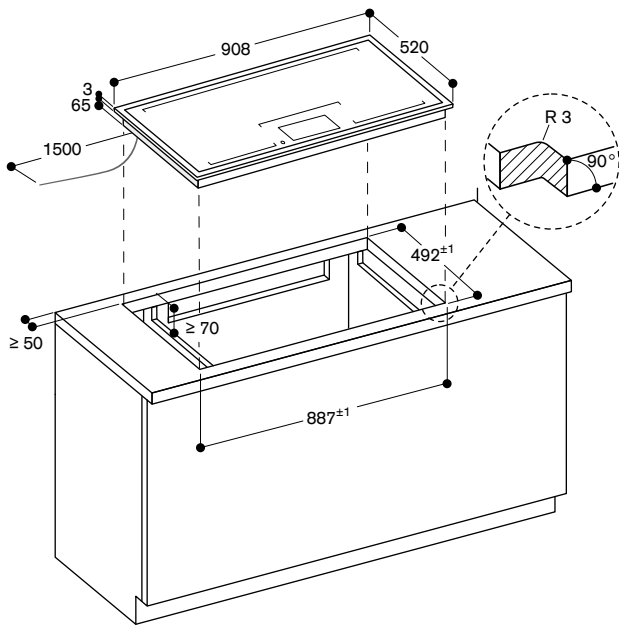
Appliance weight: approx. 31 kg.

Please read the installation details regarding air ducting on page 138.

Connection

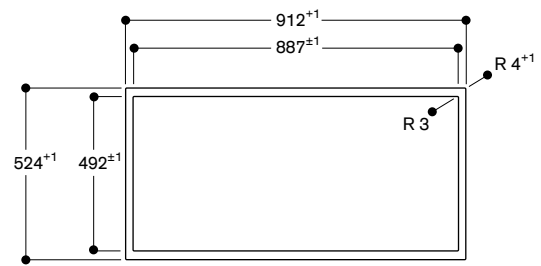
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.
Length of connection cable 1500 mm.



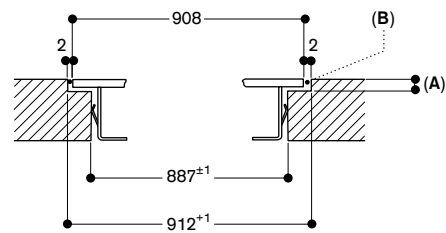


A: 3.5^{0.5}

View from above



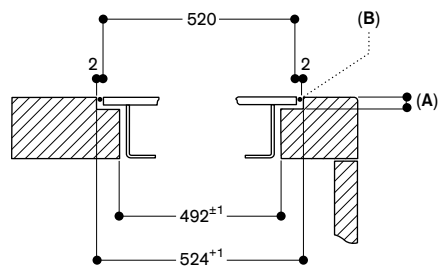
Longitudinal section



A: 3.5^{0.5}

B: Fill with silicone

Cross-section



A: 3.5^{0.5}

B: Fill with silicone



Full surface induction cooktop
400 series
CX 492

CX 492 101

Black glass ceramic
 Frameless
 Width 90 cm

Included in the price

- 1 wireless plug-in core temperature probe for cooktop

Special accessories

CA 051 301

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

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.

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

- **Frameless for flush mounting**
- 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

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.
 Cooktop-based ventilation control (with suitable hood).

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
 Remote monitoring.
 Remote diagnostics.
 Please read additional information on Home Connect on page 240.

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.

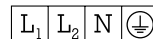
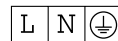
Appliance weight: approx. 31 kg.

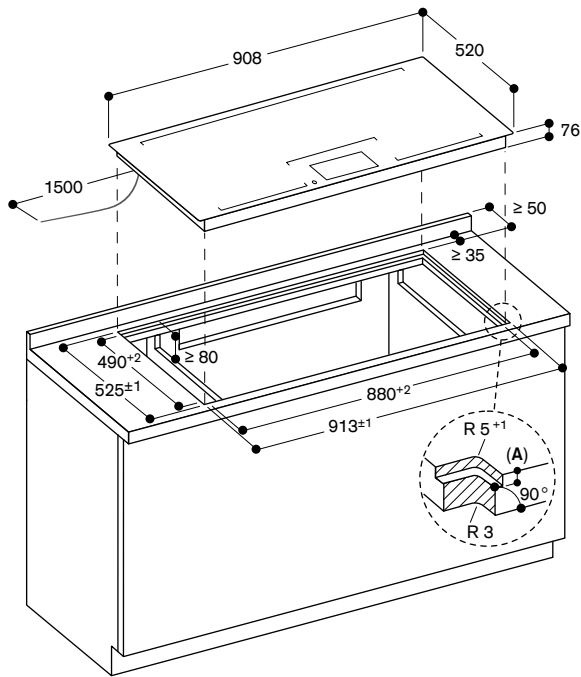
Please read the installation details regarding air ducting on page 138.

Connection

Total connected load 7.4 kW.

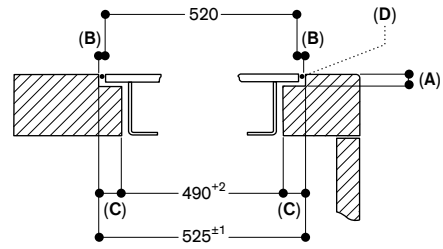
Connecting cable 1.5 m without plug.





A: 6,5^{+0,5}

Cross-section



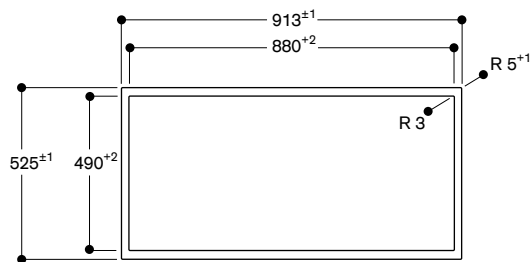
A: 6,5^{+0,5}

B: 2,5

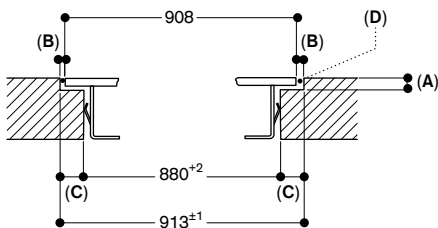
C: 17,5

D: Fill with silicone

View from above



Longitudinal section



A: 6,5^{+0,5}

B: 2,5

C: 16,5

D: Fill with silicone



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 plug-in core temperature probe for cooktop

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 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.

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

- 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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, 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 pages 92-95.

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.

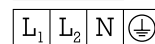
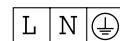
Appliance weight: approx. 27 kg.

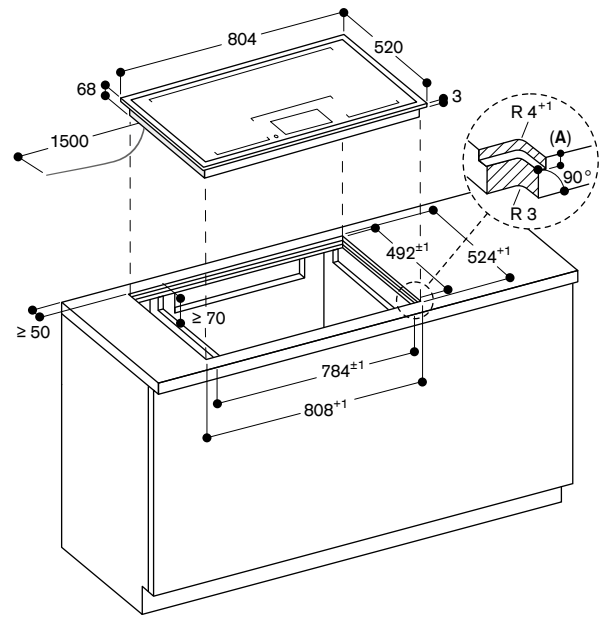
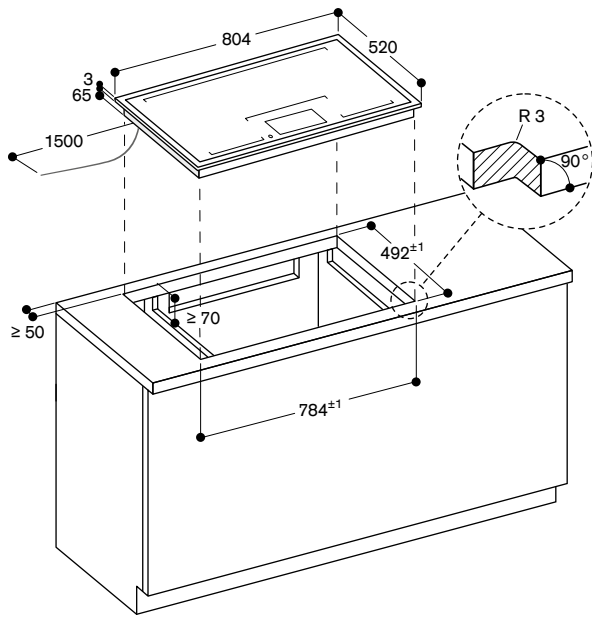
Please read the installation details regarding air ducting on page 138.

Connection

Total connected load 7.4 kW.

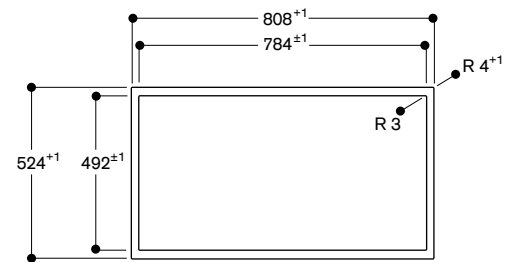
Connecting cable 1.5 m without plug.



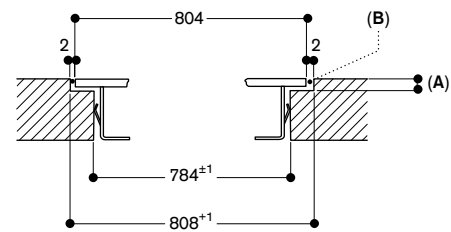


A: 3.5^{0.5}

View from above



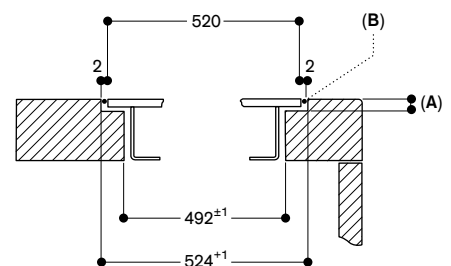
Longitudinal section



A: 3.5^{0.5}

B: Fill with silicone

Cross-section



A: 3.5^{0.5}

B: Fill with silicone



**Full surface induction cooktop
400 series
CX 482**

CX 482 101
Black glass ceramic
Frameless
Width 80 cm

Included in the price

- 1 wireless plug-in core temperature probe for cooktop

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 060 300
Cooking sensor for temperature regulation within pots

GN 232 110
Teppan Yaki plate made of multi ply material, GN1/1
For full surface 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.

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
- 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.
Cooktop-based ventilation control (with suitable hood).

**Selected digital services
(Home Connect)**

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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, 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 pages 92-95.

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.

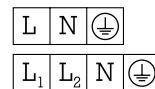
Appliance can be snapped into the worktop from above.

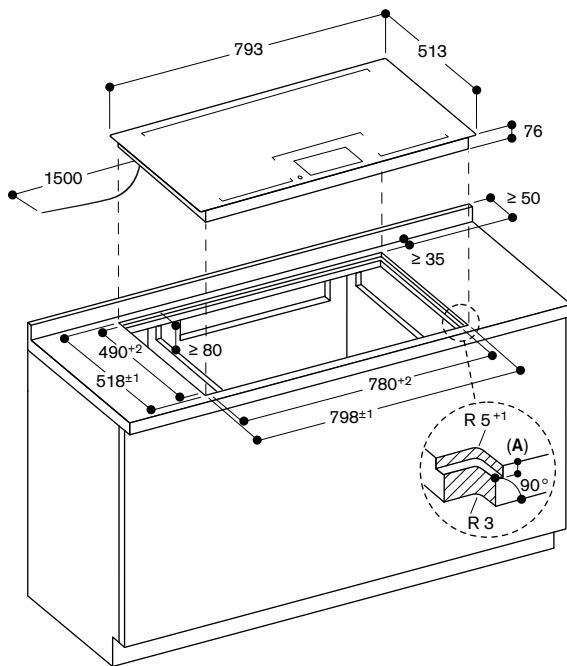
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 138.

Connection

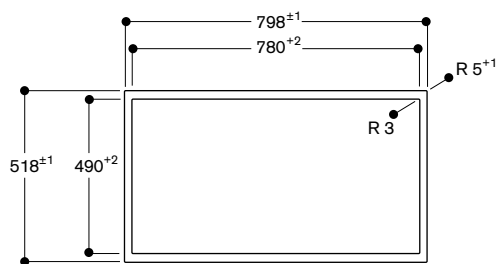
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



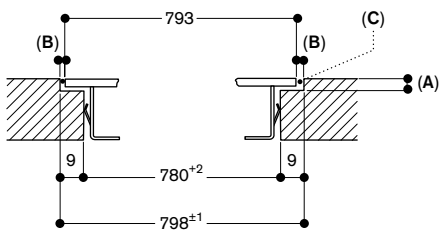


A: 6.5^{+0.5}

View from above



Longitudinal section

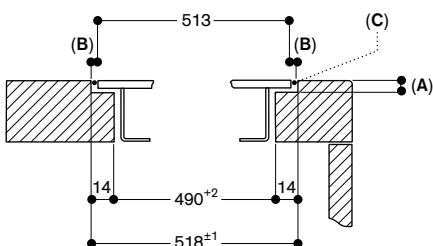


A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

Cross-section



A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone



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.

Electronic control Set of 4 knobs

CKI 440 000

Black knobs 400 series for VI 462
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 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.

Highlights

- Flex function for combining the rectangular cooking areas
- Free 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

(Home Connect)

Cooktop-based ventilation control (with suitable ventilation).

Remote monitoring.

Remote diagnostics.

Please read additional information on Home Connect on page 240.

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 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 pages 92-95.

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. Appliance can be snapped into the worktop from above.

Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 138.

Connection

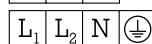
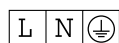
Total connected load 7.4 kW.

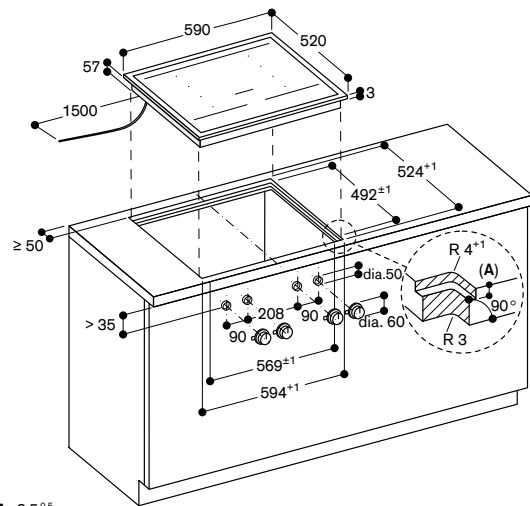
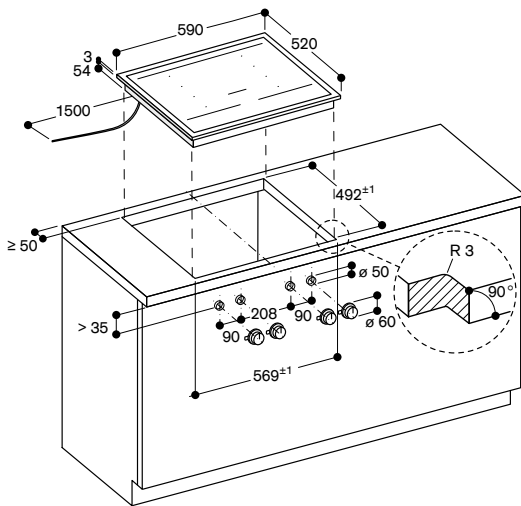
Connecting cable 1.5 m without plug.

Power consumption standby/
display off 0.5 W.

Power consumption standby/
network 1.7 W.

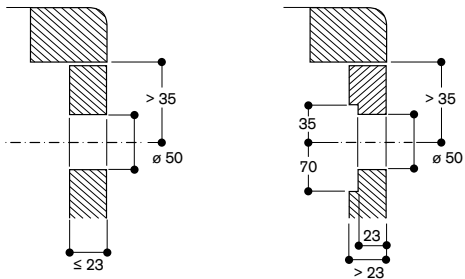
Please check the user manual for how to switch off the WiFi module.



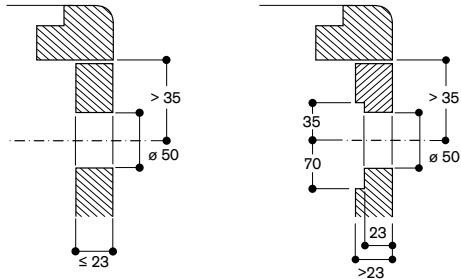


A: 3.5^{0.5}

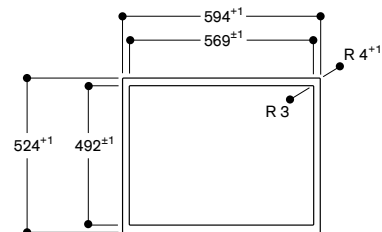
Installation of the control knob; surface mounting



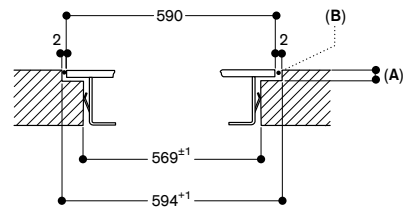
Installation of the control knob; flush installation



View from above



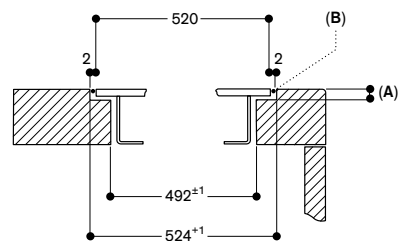
Longitudinal section



A: 3.5^{0.5}

B: Fill with silicone

Cross-section



A: 3.5^{0.5}

B: Fill with silicone



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 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.

Highlights

- Flex function for combining the rectangular cooking areas
- Free 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 (Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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 pages 92-95.

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.

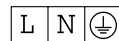
Appliance can be snapped into the worktop from above.

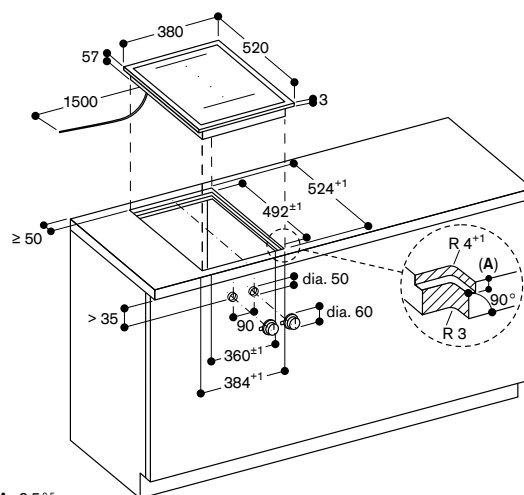
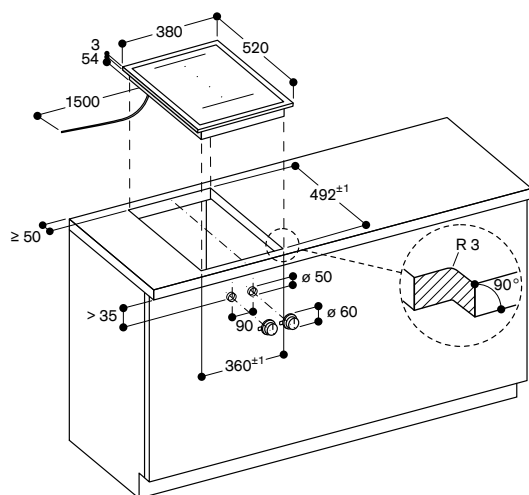
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 138.

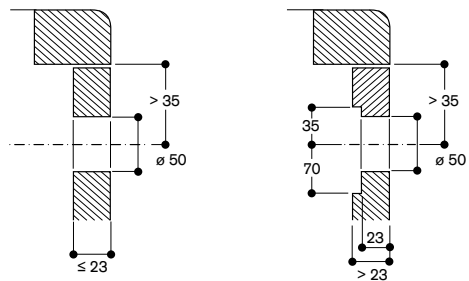
Connection

Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
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.

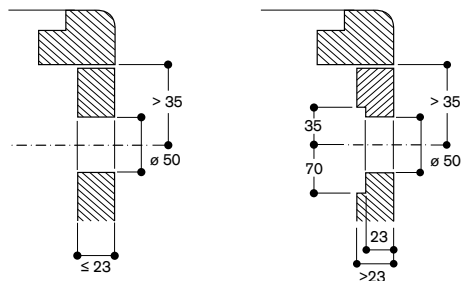




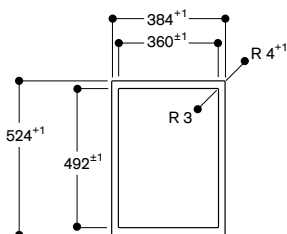
Installation of the control knob; surface mounting



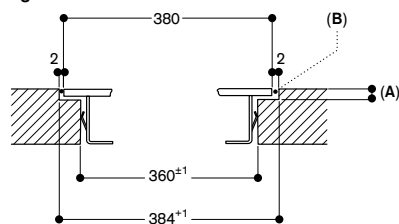
Installation of the control knob; flush installation



View from above

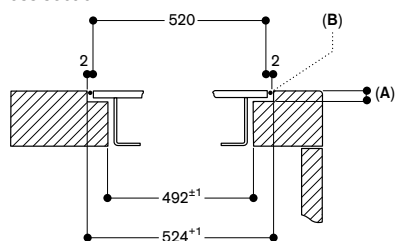


Longitudinal section



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

Cross-section



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



Vario gas wok 400 series VG 415

VG 415 215 AU

Stainless steel
Width 38 cm
Natural gas 20 mbar
Wok burner with 6 kW
Knob needs to be ordered separately

Included in the price

1 wok attachment ring

Necessary installation accessories

CKI 410 010

Stainless steel knob 400 series
for VG 415
Electronic control
Set of 1 knob

CKI 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

Cooking zones

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 pages 92-95.

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.

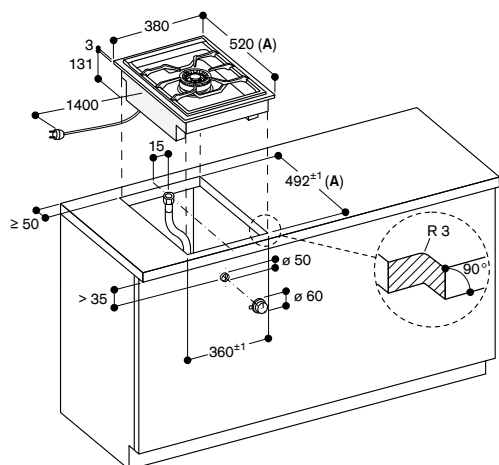
Appliance weight: approx. 15 kg.

Connection

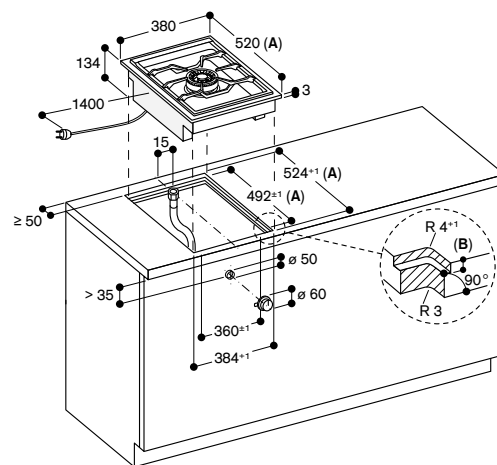
Total connected load gas 5.8 / 6.0 kW.

Total connected load electric
15.0 / 15.0 W.

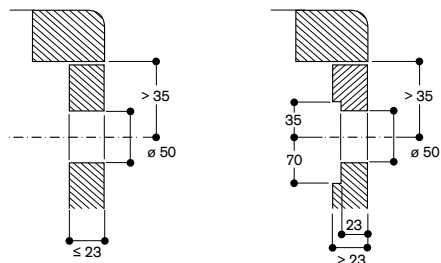
Connecting cable 1.4 m with plug.



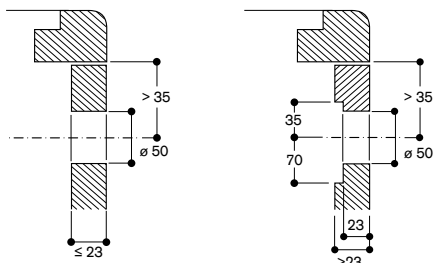
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)



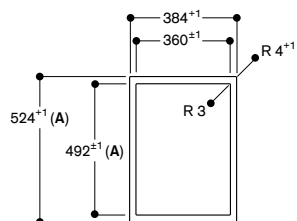
Installation of the control knob; surface mounting



Installation of the control knob; flush installation

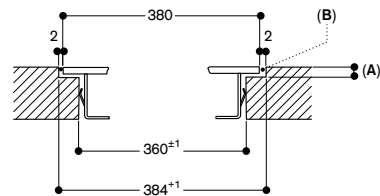


View from above



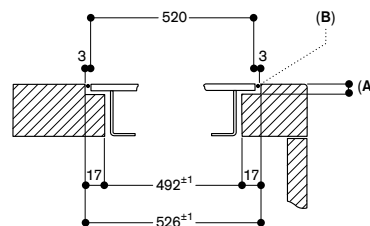
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

Longitudinal section



A: $3.5^{+0.5}_{-0.5}$
 $6.5^{+0.5}_{-0.5}$ in combinations with frameless induction cooktops
 B: Fill with silicone

Cross-section



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

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



Vario gas cooktop 400 series VG 425

VG 425 215 AU

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

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 pages 92-95.

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.



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 31 cm x 44 cm (W x D)

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 pages 92-95.

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.

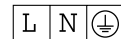
Appliance can be snapped into the worktop from above.

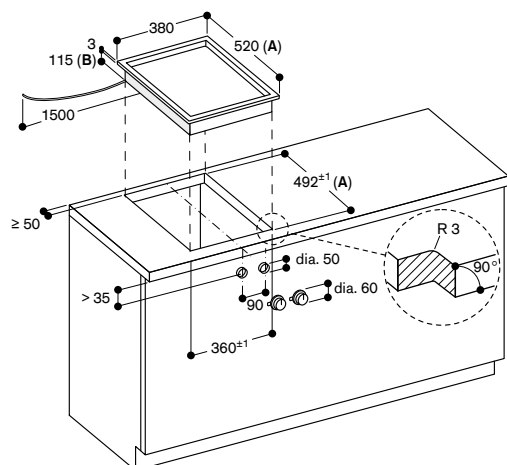
Appliance weight: approx. 12 kg.

Connection

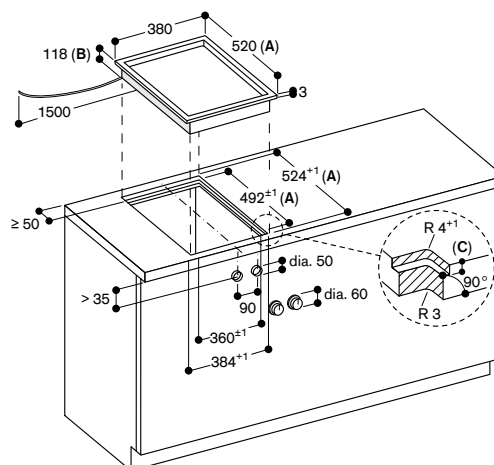
Total connected load 3.0 kW.

Connecting cable 1.5 m without plug.



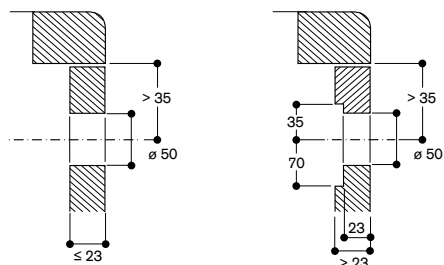


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

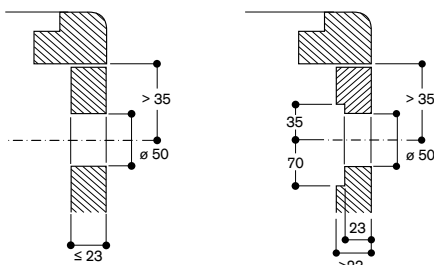


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: 3.5^{+0.5}
6.5^{+0.5} in combinations with frameless induction cooktops

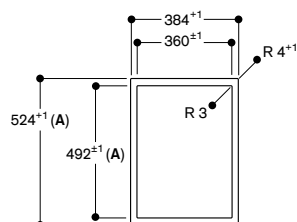
Installation of the control knob; surface mounting



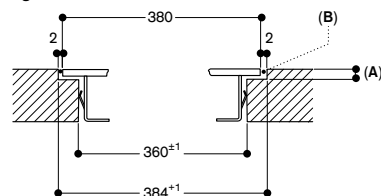
Installation of the control knob; flush installation



View from above

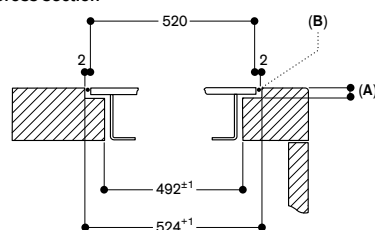


Longitudinal section



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}
B: Fill with silicone



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 pages 92-95.

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 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.

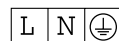
Appliance can be snapped into the worktop from above.

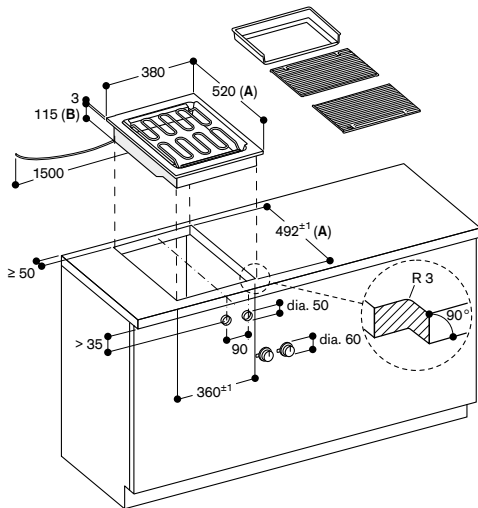
Appliance weight: approx. 26 kg.

Connection

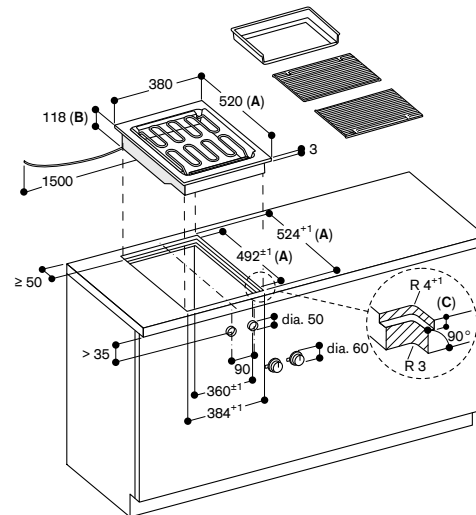
Total connected load 3.0 kW.

Connecting cable 1.5 m without plug.



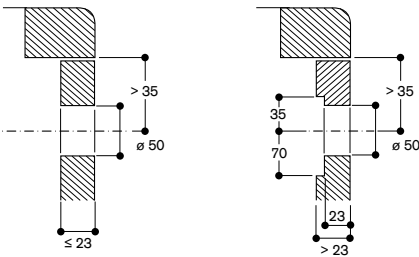


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

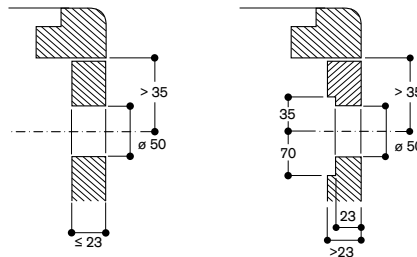


A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: 3.5^{-0.5}
 6.5^{+0.5} in combinations with frameless induction cooktops

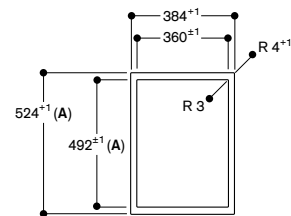
Installation of the control knob; surface mounting



Installation of the control knob; flush installation

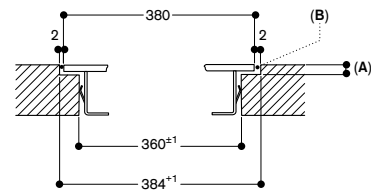


View from above



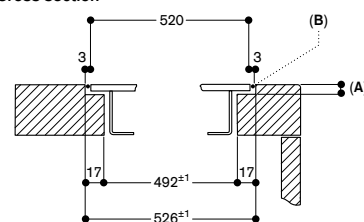
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

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

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.



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

Installation accessories

AD 410 040
Flexible connecting piece for VL 200
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 the air
recirculation ducts you will find on
pages 184–193.**

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 (Home Connect)

Cooktop-based ventilation control (with suitable hood)
Remote control and monitoring
Remote diagnostics
Please read additional information on Home Connect on page 240.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy consumption 40.4 kWh/year.
Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes

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.

In case of Vario electric grill, recirculation is not recommended. 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.

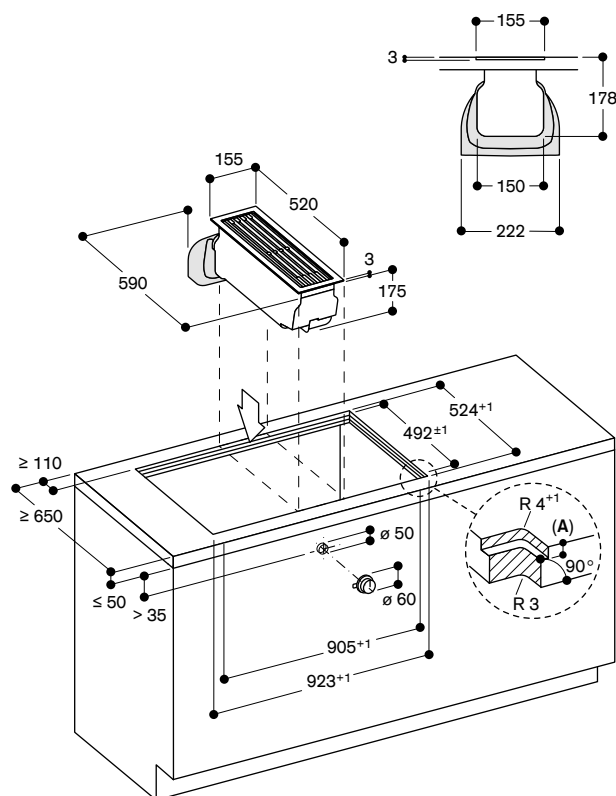
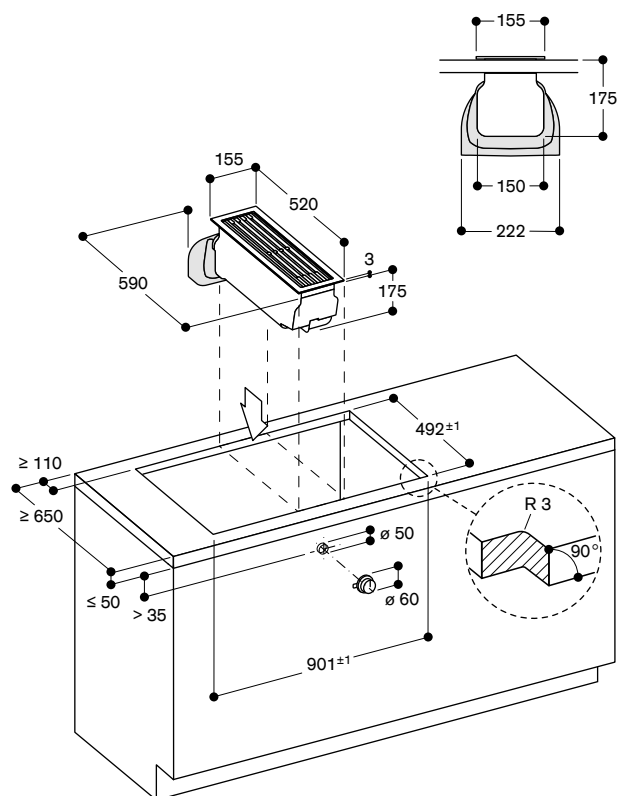
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.

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.

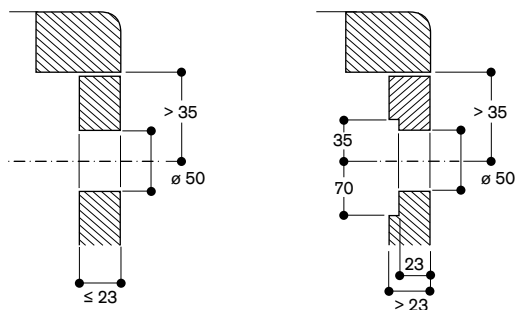
Please read additional planning notes on pages 164 – 167.

Connection
Total connected load 10 W.
Connecting cable 1.75 m, pluggable.
Plan a LAN cable.

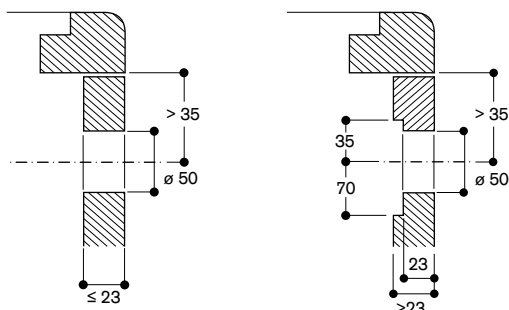


A: 3.5^{-0.5} in combination with at least one framed appliance
6.5^{+0.5} in combination with at least one frameless induction cooktop

Installation of the control knob; surface mounting

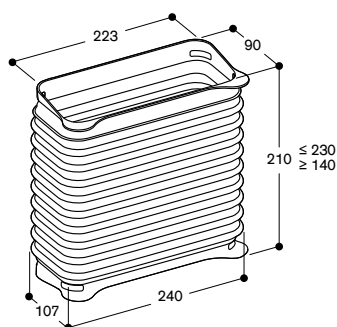


Installation of the control knob; flush installation

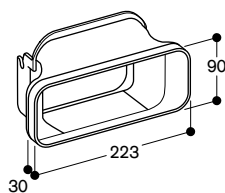


Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat

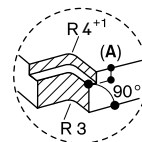
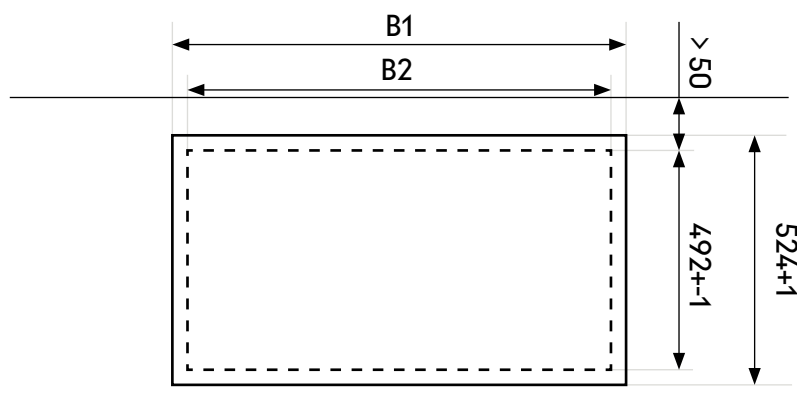


AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop



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

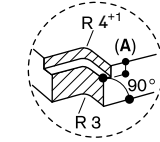
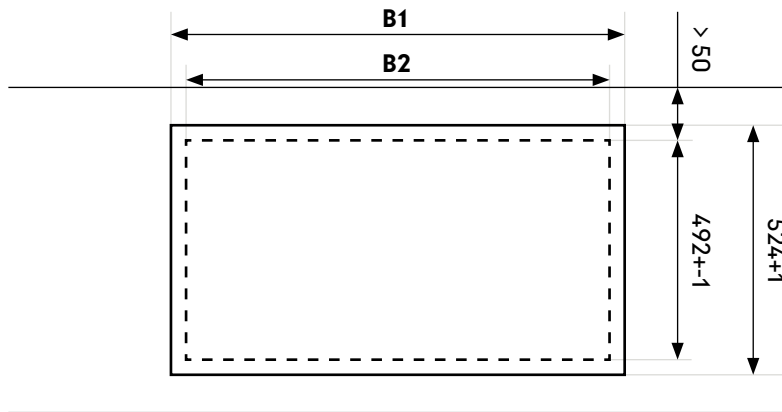


For dimension A:
3,5 - 0,5 in combinations with only
framed appliances
6,5 +0,5 in combinations with at least
one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA 420 004
	380 / 380	766 +1	748 +-1	1
	380 / 380 / 380	1148 +1	1130 +-1	2
	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

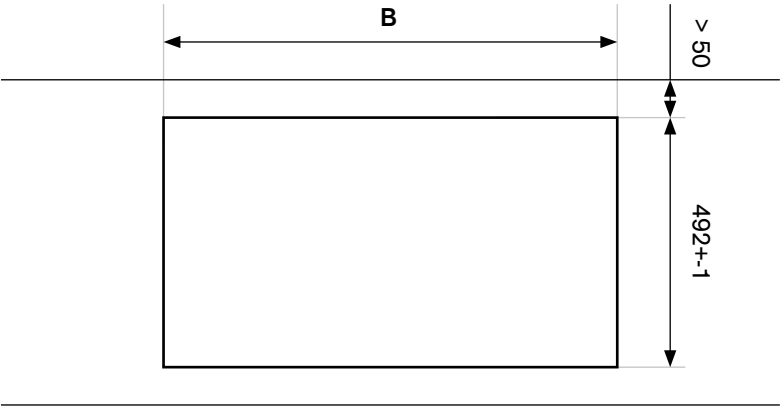


For dimension A:
3,5 - 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA 420 004
	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

Sample combinations without VL 414 ventilation element for surface mounting.

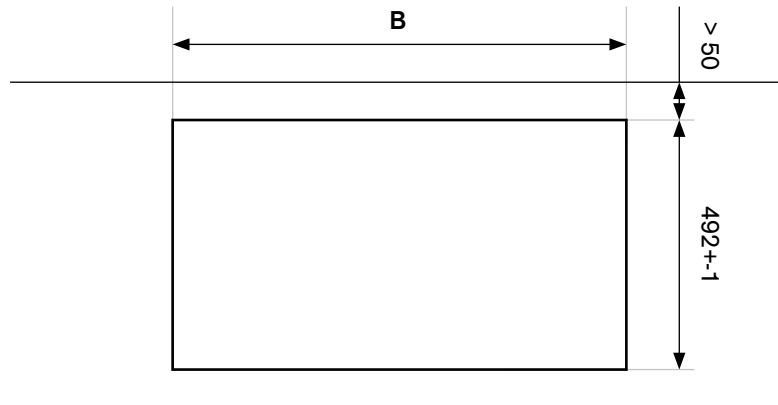
Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA 420 010
	380 / 380	743 +-1	1
	380 / 380 / 380	1126 +-1	2
	380 / 380 / 380 / 380	1509 +-1	3
	591 / 380	953 +-1	1
	380 / 590 / 380	1336 +-1	2
	804 / 380	1167 +-1	1
	909 / 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

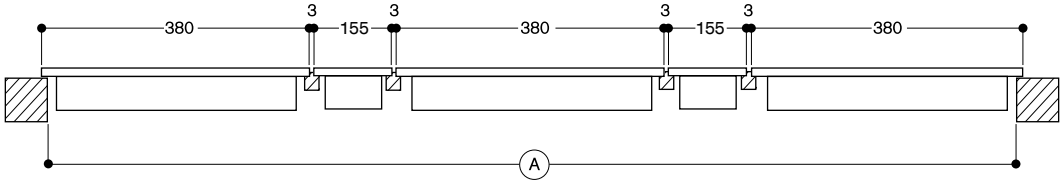


Cooktops	Appliances size [mm]	Dimension B1 [mm]	# of VA 420 010
	380 / 155 / 380	901 +1	2
	380 / 155 / 380 / 155	1059 +1	3
	380 / 155 / 380 / 155 / 380	1442 +1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	1983 +1	6
	380 / 155 / 380 / 380 / 155 / 380	1825 +1	5
	155 / 590 / 155	886 +1	2
	155 / 590 / 155 / 380	1269 +1	3
	380 / 155 / 590 / 155 / 380	1652 +1	4

Cut-out dimensions for appliance combinations in the 400 series.

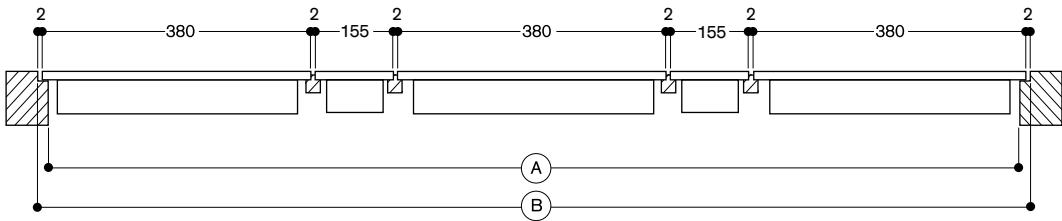
Calculator for calculating the width of the cut-out.

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

Notes



Vario flex induction cooktop 200 series

VI 262

VI 262 120

Black anodised control panel
in aluminium
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

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Highlights

- Can be combined with the cooktops of the Vario 200 series
- Control panel for comfortable and secure operation

Cooking zones

2 x flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

Handling

Electronic power control in
9 output levels.
Control knobs with illuminated ring.
Integrated control panel.

Features

Flex function for rectangular
cooking areas.
Cooking area marking.
Frying sensor function.
Pot detection.
Booster function for each cooking
area.

Safety

Residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes

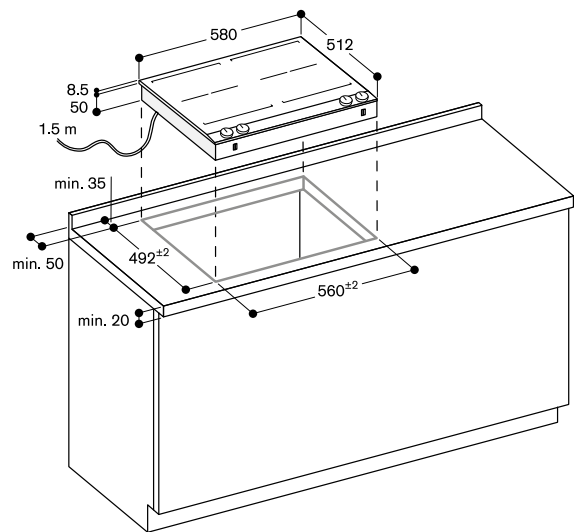
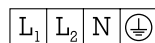
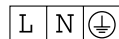
Operates with magnetic (induction)
iron pots and pans only. For an
optimal heat distribution, the use
of sandwich bottom cookware is
recommended.
Appliance can be snapped into the
worktop from above.
Appliance weight: approx. 17 kg.

Please read additional planning notes
on pages 106-107.

Please read the installation details
regarding air ducting on page 138.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





Vario gas cooktop 200 series

VG 264

VG 264 220 AU

Black anodised control panel
in aluminium
Width 60 cm

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
- 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 iron pan supports for easy and safe positioning of cookware

Cooking zones

2 high output burner 10.8 MJ/h,
suitable for pots up to max. ø 22 cm.
2 standard burners 6.8 MJ/h, 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 indicator.
Operation indicator.

Planning notes

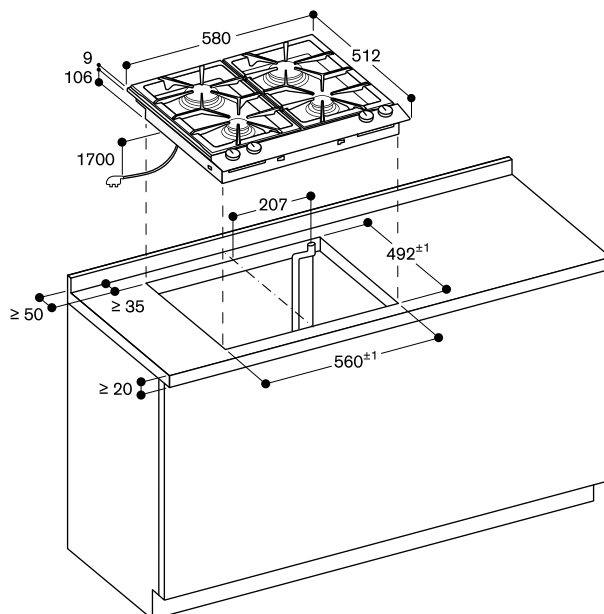
Appliance can be snapped into the
worktop from above.
A minimum lateral clearance of
at least 150 mm from adjacent
heat-sensitive furniture or contact
surfaces must be observed or
thermal insulation fitted.
With a total connected load of more
than 39.6 MJ/h local regulations
concerning room ventilation, room
size and combination of extraction
or recirculation hoods must be
observed. Minimum clearance
between gas cooktop(s) with more
than 39.6 MJ/h (11 kW) and ventilation
hood is 70 cm.
For details on this appliance, please
refer to installation manual.
No intermediate shelf required
Appliance weight: approx. 15 kg.

Please read additional planning notes
on pages 106–107.

Connection

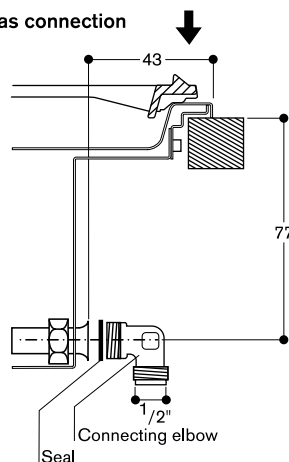
Suitable for natural gas and LPG
connection, LPG conversion kit upon
request.

Total connected load gas 35.2 MJ/h.
Total connected load electric 10.0 W.
Connecting cable 1.7 m with plug.



Minimum distance from the appliance cut-out to the side wall 150 mm.

Gas connection





Vario flex induction cooktop
200 series
VI 232

VI 232 121
 Black anodised control panel
 in aluminium
 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

GP 900 003
 Stainless steel frying sensor pan
 Non-stick coating, ø 21 cm.

VD 200 020
 Black appliance cover

CA 051 300
 Teppan Yaki made of multi-ply
 material

Highlights

- Can be combined with the cooktops of the Vario 200 series
- Control panel for comfortable and secure operation

Cooking zones

2 flex induction cooking areas 19 x 21 cm
 (2200 W, with booster 3700 W),
 linked together 38 x 21 cm
 (3300 W, with booster 3700 W).

Handling

Electronic power control
 in 9 output levels
 Control knobs with illuminated ring.
 Integrated control panel.

Features

Flex function for rectangular
 cooking areas.
 Cooking area marking.
 Frying sensor function.
 Pot detection.
 Booster function for both cooking
 areas.

Safety

Residual heat indicator.
 Operation indicator.
 Safety shut-off.

Planning notes

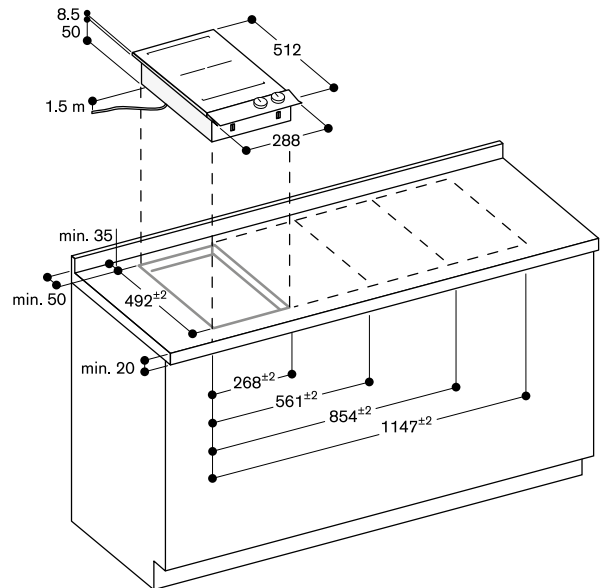
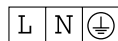
Operates with magnetic (induction)
 iron pots and pans only. For an optimal
 heat distribution, the use of sandwich
 bottom cookware is recommended.
 Appliance can be snapped into the
 worktop from above.
 Appliance weight: approx. 9 kg.

Please read additional planning notes
 on pages 106–107.

Please read the installation details
 regarding air ducting on page 138.

Connection

Total connected load 3.7 kW.
 Connecting cable 1.5 m without plug.





Vario gas wok 200 series
VG 231

VG 231 220 AU
Black anodised control panel
in aluminium
Width 28 cm
Wok burner with up to 18 MJ/h

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
- 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

Cooking zones

1 multi-ring wok burner
18 MJ/h, 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 ring.

Safety

Thermoelectric safety pilot.
Residual heat indicator.
Operation indicator.

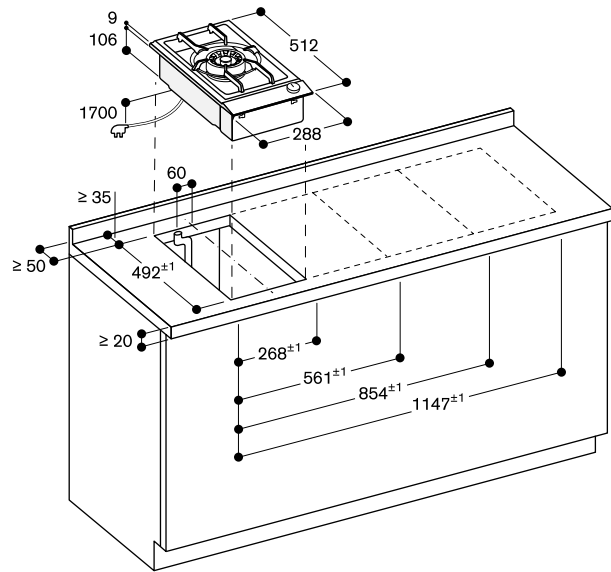
Planning notes

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 39.6 MJ/h local regulations
concerning room ventilation, room
size and combination of extraction
or recirculation hoods must be
observed. Minimum clearance
between gas cooktop(s) with more
than 39.6 MJ/h (11 kW) and ventilation
hood is 70 cm.
For details on this appliance, please
refer to installation manual.
Appliance weight: approx. 10 kg.

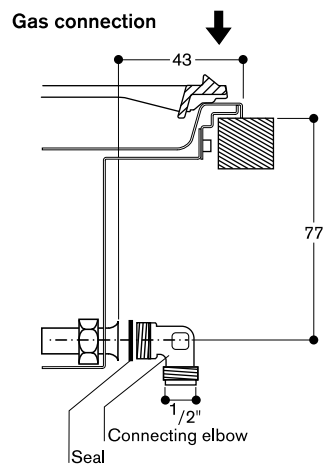
Please read additional planning notes
on pages 106–107.

Connection

Suitable for natural gas and LPG
connection, includes LPG conversion
kit.
Total connected load gas 18.0 MJ/h.
Total connected load electric 10.0 W.
Connecting cable 1.7 m with plug.



Minimum distance from the appliance cut-out to the side wall 150 mm.





Vario gas cooktop 200 series VG 232

VG 232 220 AU

Black anodised control panel
in aluminium
Width 28 cm

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
- 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 iron pan supports for easy and safe positioning of cookware

Cooking zones

1 high output burner 10.8 MJ/h,
suitable for pots up to max. ø 22 cm.
1 standard burner 6.8 MJ/h, 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 iron pan support with
continuous pot surface.
Enamelled burner cover.

Safety

Thermoelectric safety pilot.
Residual heat indicator.
Operation indicator.

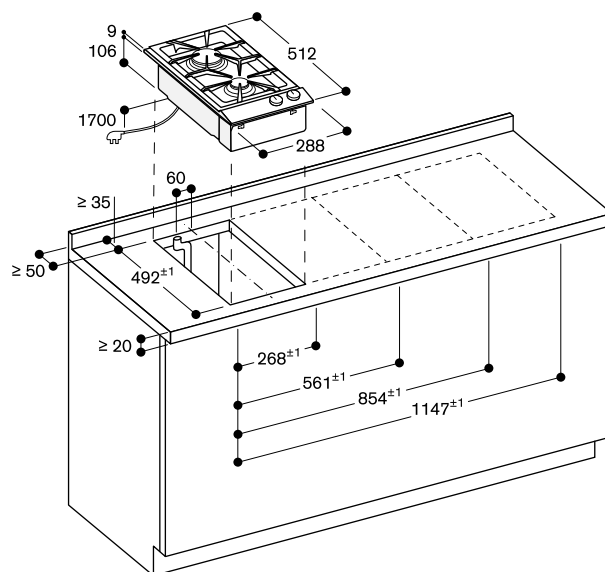
Planning notes

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 39.6 MJ/h local regulations
concerning room ventilation, room
size and combination of extraction
or recirculation hoods must be
observed. Minimum clearance
between gas cooktop(s) with more
than 39.6 MJ/h (11 kW) and ventilation
hood is 70 cm.
For details on this appliance, please
refer to installation manual.
Appliance weight: approx. 8 kg.

Please read additional planning notes
on pages 106–107.

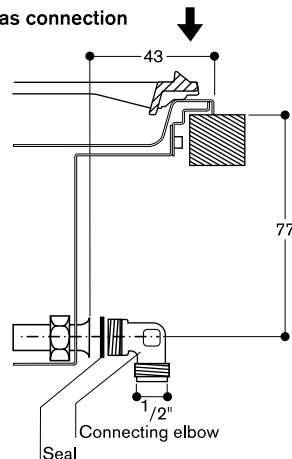
Connection

Suitable for natural gas and LPG
connection, includes LPG conversion
kit
Total connected load gas 17.6 MJ/h.
Total connected load electric 10.0 W.
Connecting cable 1.7 m with plug.



Minimum distance from the appliance cut-out to the side wall 150 mm.

Gas connection





Vario Teppan Yaki 200 series
VP 230

VP 230 120

Black anodised control panel
in aluminium
Width 28 cm

Included in the price

1 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
- 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
- Keep warm setting

Cooking zones

Usable 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.
Keep 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.

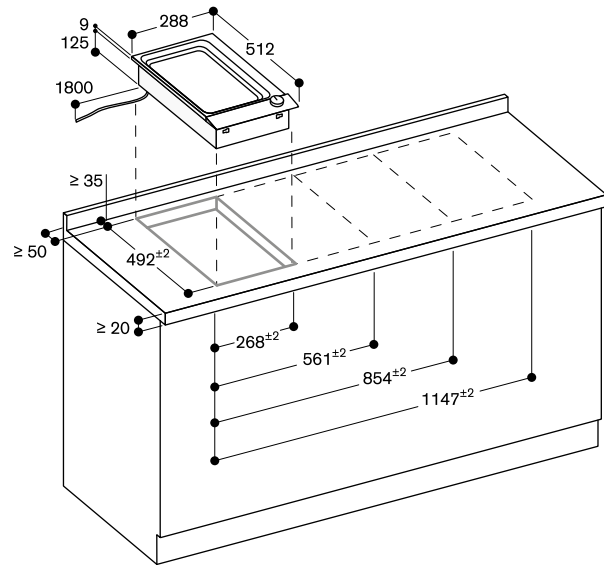
Planning notes

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 pages 106–107.

Connection

Total connected load 1.8 kW.
Connecting cable 1.8 m without plug.





Vario electric grill 200 series VR 230

VR 230 120

Black anodised control panel
in aluminium
Width 28 cm

Included in the price

- 1 grease collecting insert
- 1 cast grill
- 1 lava stone
- 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

VD 200 020

Black appliance cover

Highlights

- Can be combined with the cooktops of the Vario 200 series
- Control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stones

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.

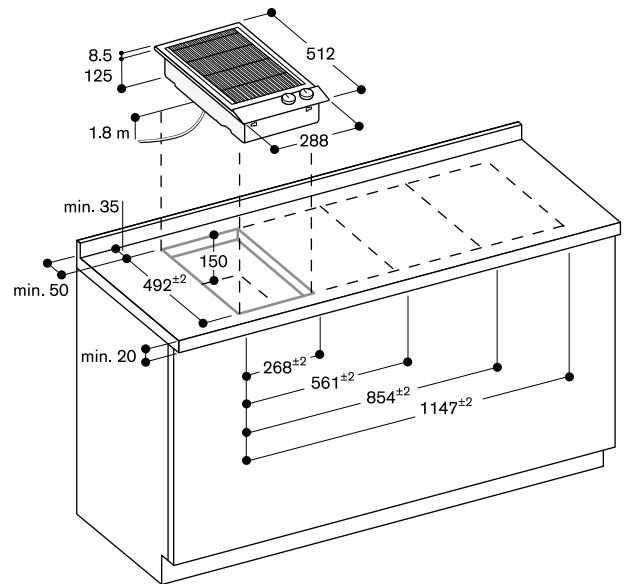
Planning notes

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 pages 106–107.

Connection

Total connected load 3.0 kW.
Connecting cable 1.8 m without plug.





**Vario downdraft ventilation
200 series
VL 200**

VL 200 120

Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

Installation accessories

AD 410 040

Flexible 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 the air
recirculation ducts you will find on
pages 184–193.**

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 consumption 48.3 kWh/year.
Sound level min. 56 dB / max. 71 dB normal mode.

Planning notes

Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.
Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122.
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.
In case of Vario electric grill recirculation is not recommended.

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.

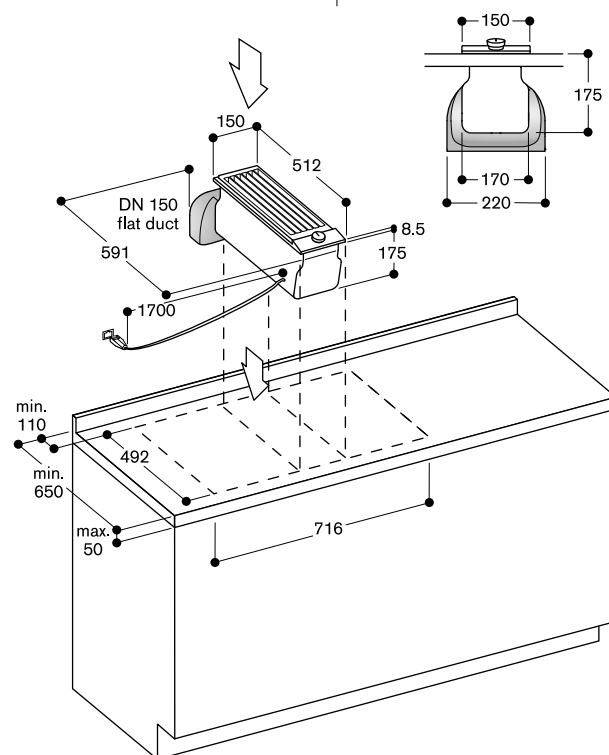
Air recirculation is not recommended in combination with Vario electric grill.

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.

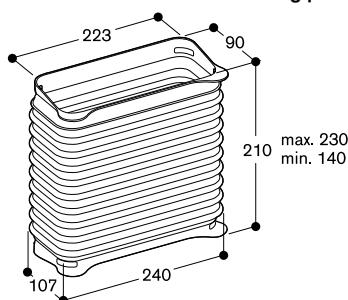
Please read additional planning notes on pages 169–171.

Connection

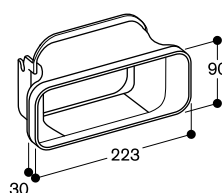
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL, DN 150 flat

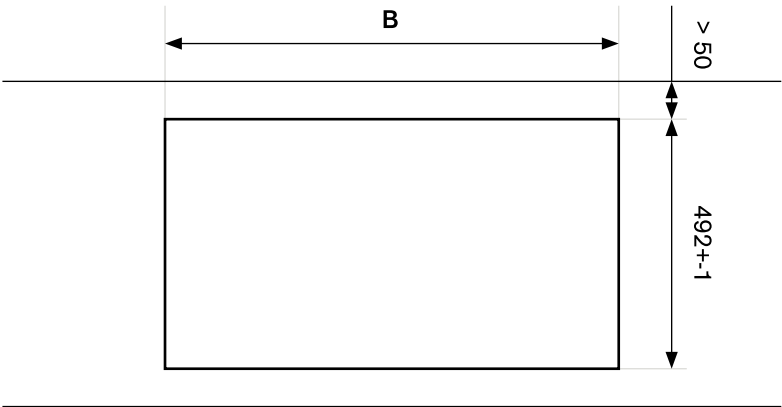


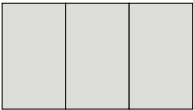
AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop



Sample combinations without ventilation VL 200 element.

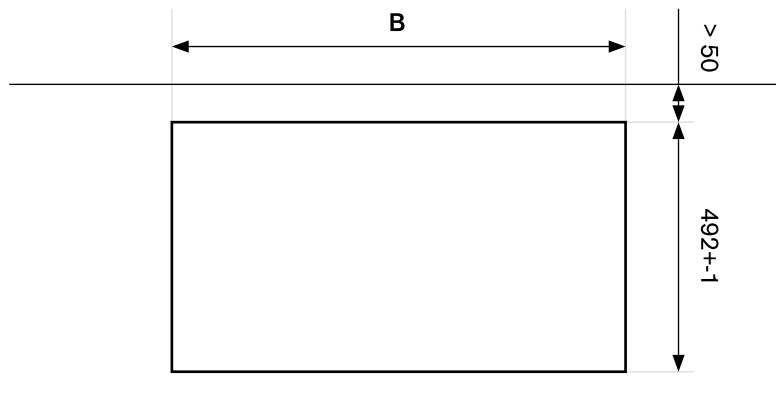
Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV 200 010 / VV 200 030
	288	561 +-1	1
	288	854 +-1	2
	288	1147 +-1	3
	580	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 VV 200 010 / VV 200 030
	288 / 150	716 +-1	2
	288 / 150 / 150	871 +-1	3
	288 / 150 / 150	1164 +-1	4
	288 / 150 / 150	1457 +-1	5
	150 / 580 / 150	870 +-1	2
	288 / 150 / 580 / 150	1163 +-1	3

Accessories and special accessories for Vario cooktops 400 series

GN 232 110

Teppan Yaki plate for both CX 482 and CX 492 induction cooktops



VA 440 010

Stainless steel appliance cover with mounting strip



CA 051 301

Teppan Yaki plate made of multi-ply material
For flex induction cooktops.



WP 400 001

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



CA 060 300

Cooking sensor for temperature regulation for CX cooktops



AA 414 010

Air baffle for downdraft ventilation
when installation next to gas cooktops



VA 420 004

Connection strip for combination
with other Vario appliances of the
400 series for flush mounting, 2 mm
wide



VA 420 010

Connection strip for combination
with other Vario appliances of the
400 series for surface mounting,
3mm wide



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.



Accessories and special accessories for Vario cooktops 200 series

VD 200 020

Black appliance cover



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



WP 400 001

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



CA 230 100

Optional black magnetic control knob



LS 041 001

Air baffle for VL 200 next to gas appliance



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.



CA 050 300

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



CA 055 300

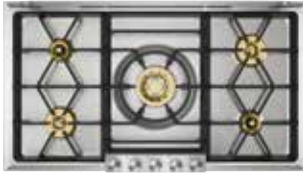
Flex Pan large
Non-stick coating.
For flex induction cooktop.





THE COOKTOPS

Gas cooktops	112
Integrated induction modules	114
Planning examples for combinations of integrated induction modules	118
Induction cooktop with integrated ventilation system	120
Induction cooktops	126
Installation notes for induction cooktops	138
Accessories special accessories	139



Gas cooktop 200 series
VG 295

VG 295 250 AU
Stainless steel control panel
Width 90 cm

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

- 18 MJ/h wok burner
- 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

Cooking zones

1 multi-ring wok burner
18 MJ/h, suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
14.4 MJ/h, suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
7.2 MJ/h, 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

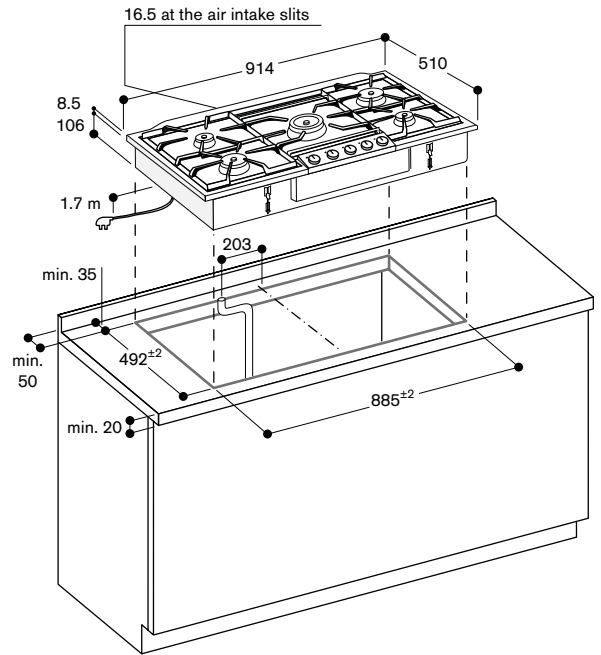
Thermoelectric safety pilot.
Residual heat indicator.
Operation indicator.

Planning notes

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 39.6 MJ/h local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 39.6 MJ/h (11 kW) and ventilation hood is 70 cm.
For details on this appliance, please refer to installation manual.
No intermediate shelf required.
Appliance weight: approx. 29 kg.

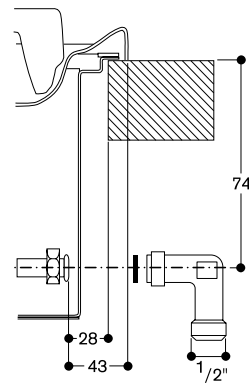
Connection

Suitable for natural gas and LPG connection, LPG conversion kit available upon request.
Total connected load gas 61.2 MJ/h.
Total connected load electric 10.0 W.
Connecting cable 1.7 m with plug.



Minimum distance from the appliance cut-out to the side wall 300 mm.

Gas connection



Notes

[illegible]



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 420 000 AU*
Installation kit for integrated
induction.
One installation kit needed per
kitchen

Necessary special accessories

SP 400 000*
Enhanced surface protector
For pots and pans ø 10 - 28 cm
For CU 421, CU 428

SP 415 000**
Enhanced surface protector
For pots and pans ø 15 - 18 cm
For CU 421, CU 428

SP 419 000**
Enhanced surface protector
For pots and pans ø 19 - 23 cm
For CU 421, CU 428

SP 424 000**
Enhanced surface protector
For pots and pans ø 24 - 28 cm
For CU 421, CU 428

**^ Available to order as a
spare part only**

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 zones

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. 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 centre 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.

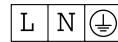
Minimum distances:
Cooking zone center to lateral edge
of worktop 400 mm.
Cooking zone center to front and
rear edge of worktop 400 mm.
Cooking zone center to next cooking
zone center 450 mm or 550 mm
depending on combination.
Minimum distances at the back
wall of
the furniture and openings, refer to
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 pages
118-119.

Connection

Total connected load 2.7 kW.
Connecting cable 1.5 m without plug.
Connecting cable 1 m for control
knob.





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 420 000 AU*

Installation kit for integrated
induction.
One installation kit needed per
kitchen

Necessary special accessories

SP 400 000*

Enhanced surface protector
For pots and pans ø 10 - 28 cm
For CU 421, CU 428

SP 410 000**

Enhanced surface protector
For pots and pans ø 10 - 14 cm
For CU 421

SP 415 000**

Enhanced surface protector
For pots and pans ø 15 - 18 cm
For CU 421, CU 428

SP 419 000**

Enhanced surface protector
For pots and pans ø 19 - 23 cm
For CU 421, CU 428

**^ Available to order as a
spare part only**

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 zones

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. 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 centre 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.

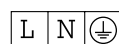
Minimum distances:
Cooking zone center to lateral edge of worktop 350 mm.
Cooking zone center to front and rear edge of worktop 400 mm.
Cooking zone center to next cooking zone center 350 mm or 450 mm depending on combination.
Minimum distances at the back wall of the furniture and openings, refer to dimensional drawings.
Operates with magnetic (induction) iron pots and pans only. For an optimal

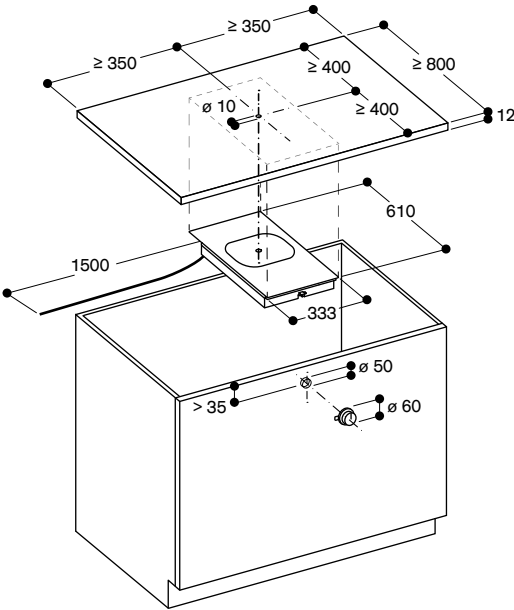
heat distribution, the use of sandwich bottom cookware is recommended.
Appliance weight: approx. 4.5 kg.

Please read the installation details regarding air ducting on pages 118-119.

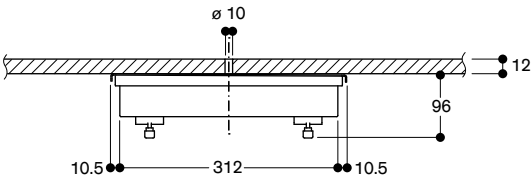
Connection

Total connected load 2.3 kW.
Connecting cable 1.5 m without plug.
Connecting cable 1 m for control knob.

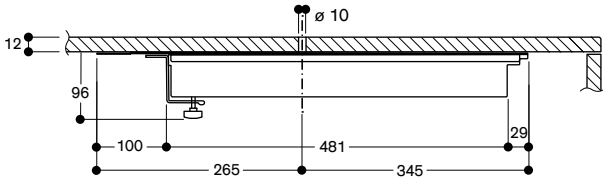




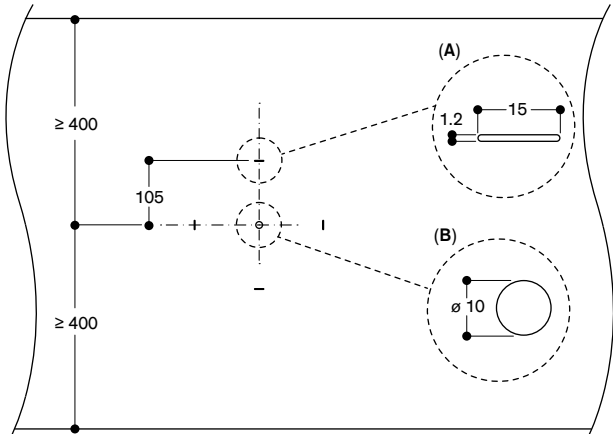
Cross section



Longitudinal section

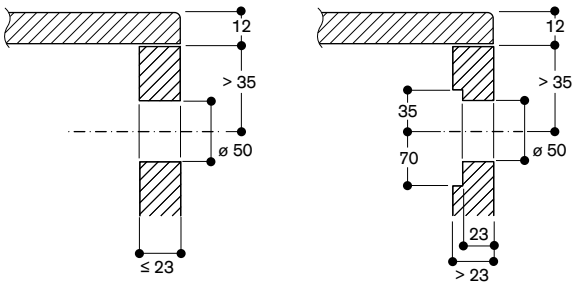


View from above



A: Surface marking
B: Drilling

Installation of the control knob



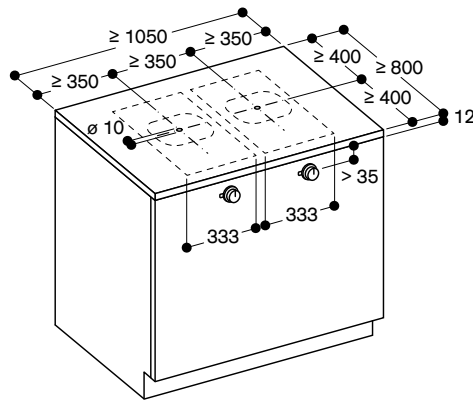
Planning examples for combinations of integrated induction modules 400 series

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 410 000 (Enhanced Surface Protector for pots and pans ø 10 - 14 cm)
- 1 x SP 415 000 (Enhanced Surface Protector for pots and pans ø 15 - 18 cm)
- 1 x SP 419 000 (Enhanced Surface Protector for pots and pans ø 19 - 23 cm)

List of components (black knobs)

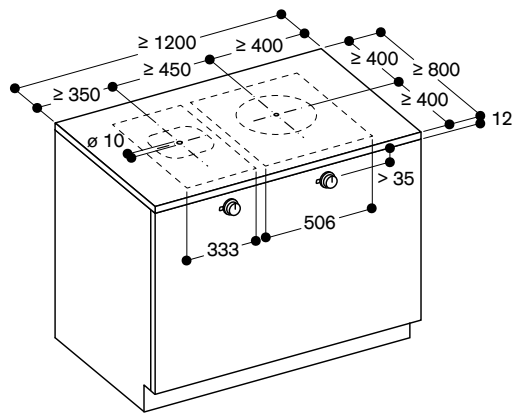
- 2 x CU 421 100 (Integrated induction module ø 21 cm)
- 2 x CKU 410 000 (1 knob, integrated induction, black)
- 1 x CA 420 000AU (Installation kit integrated induction)
- 1 x SP 410 000 (Enhanced Surface Protector for pots and pans ø 10 - 14 cm)
- 1 x SP 415 000 (Enhanced Surface Protector for pots and pans ø 15 - 18 cm)
- 1 x SP 419 000 (Enhanced Surface Protector for pots and pans ø 19 - 23 cm)

Recommended ventilation solutions

- 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 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

List of components (black knobs)

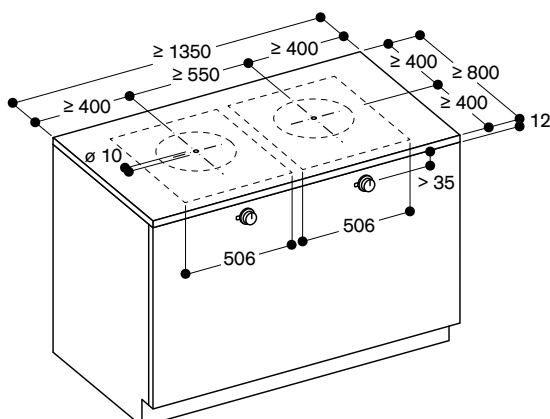
- 1 x CU 421 100 (Integrated induction module ø 21 cm)
- 1 x CU 428 100 (Integrated induction module ø 28 cm)
- 2 x CKU 410 000 (1 knob, integrated induction, black)
- 1 x CA 420 000AU (Installation kit integrated induction)
- 1 x SP 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

Recommended ventilation solutions

- 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 415 000 Enhanced Surface Protector for pots and pans ø 15 - 18 cm
- 1 x SP 419 000 Enhanced Surface Protector for pots and pans ø 19 - 23 cm
- 1 x SP 424 000 Enhanced Surface Protector for pots and pans ø 24 - 28 cm

List of components (black knobs)

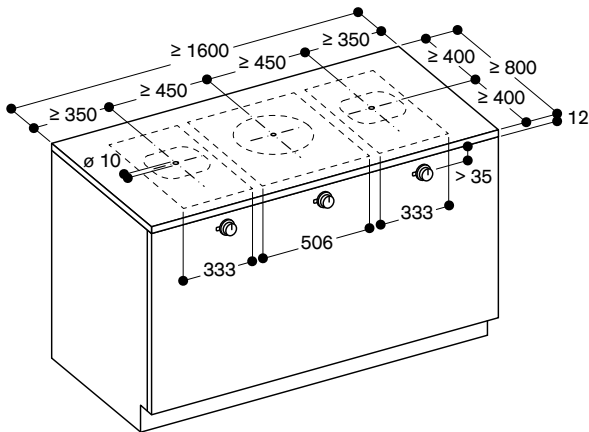
- 2 x CU 428 100 (Integrated induction module ø 28 cm)
- 2 x CKU 410 000 (1 knob, integrated induction, black)
- 1 x CA 420 000AU (Installation kit integrated induction)
- 1 x SP 415 000 Enhanced Surface Protector for pots and pans ø 15 - 18 cm
- 1 x SP 419 000 Enhanced Surface Protector for pots and pans ø 19 - 23 cm
- 1 x SP 424 000 Enhanced Surface Protector for pots and pans ø 24 - 28 cm

Recommended ventilation solutions

- AC 250

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 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

List of components (black knobs)

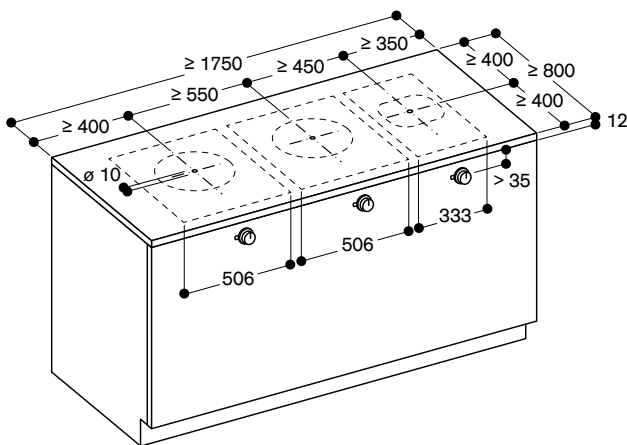
- 1 x CU 428 100 (Integrated induction module ø 28 cm)
- 2 x CU 421 100 (Integrated induction module ø 21 cm)
- 3 x CKU 410 000 (1 knob, integrated induction, black)
- 1 x CA 420 000AU (Installation kit integrated induction)
- 1 x SP 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

Recommended ventilation solutions

- 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 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

List of components (black knobs)

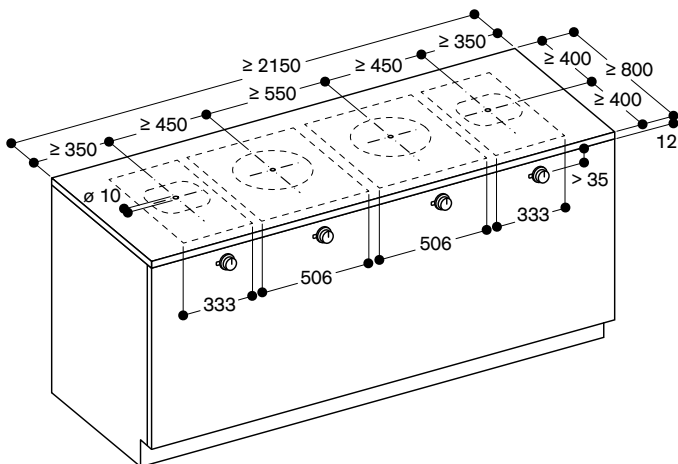
- 2 x CU 428 100 (Integrated induction module ø 28 cm)
- 1 x CU 421 100 (Integrated induction module ø 21 cm)
- 3 x CKU 410 000 (1 knob, integrated induction, black)
- 1 x CA 420 000AU (Installation kit integrated induction)
- 1 x SP 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)

Recommended ventilation solutions

- 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 400 000 (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 400 000 (Set of 4 enhanced Surface Protector for pots and pans ø 10 - 28 cm)



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
Knob needs 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 462, VI 482, CV 482, CV 492
Electronic control
Set of 4 knobs

CA 082 011
Kit unducted air recirculation

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 on pages 142 - 143.

[^] Available to order as a spare part only

Highlights

- Flex function for combining the rectangular cooking areas
- Free 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 removable from above for air recirculation system
- Solid stainless steel control knob with black coating
- Easy control of all functions with bicoloured display

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 3700mW).

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 (Home Connect)

Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

Consumption data

Energy consumption 56.9 kWh/year.
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 082011 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 (please order as spare parts):
Part No. 17006018
Frying sensor pan, ø 20 cm
Part No. 17006184
Frying sensor pan, ø 24 cm
Part No. 17006185
Frying sensor pan, ø 28 cm
Part No. 17006019
Frying sensor pan, ø 32 cm

The equivalent ducting length to ensure good performance is Lmax 28 m.
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.

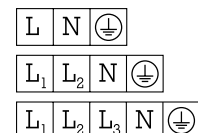
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

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.

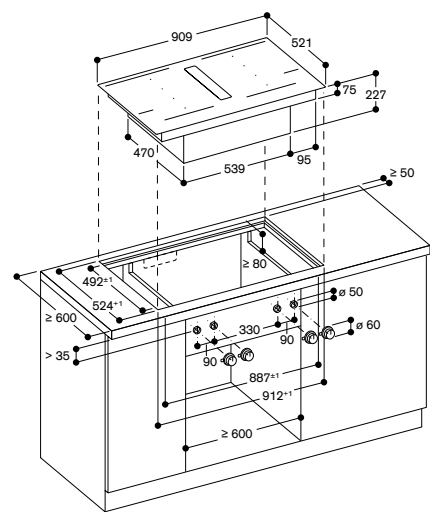
Please read additional planning notes on page 138.

Connection

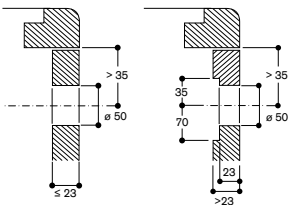
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Connecting cables 0.3 m and 1 m for control knobs.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



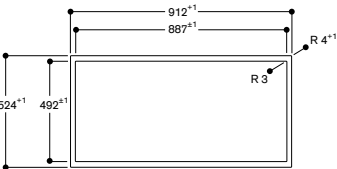
Installation of the cooktop; flush mounting



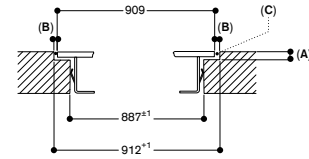
Installation of the control knob



View from above

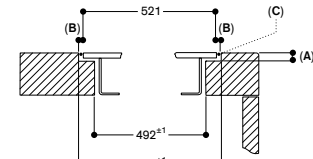


Longitudinal section



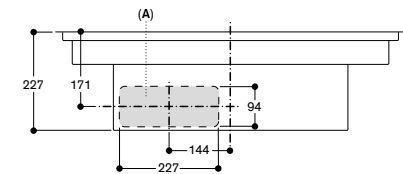
A: 6.5^{+0.5}
B: 1.5
C: Fill with silicone

Cross-section



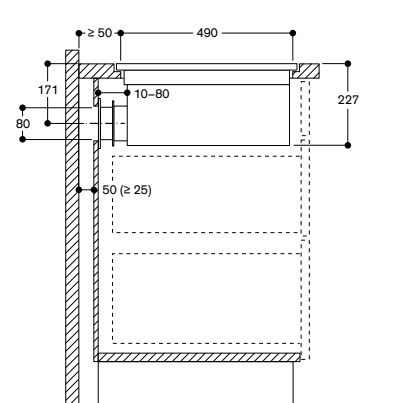
A: 6.5^{+0.5}
B: 1.5
C: Fill with silicone

Front view



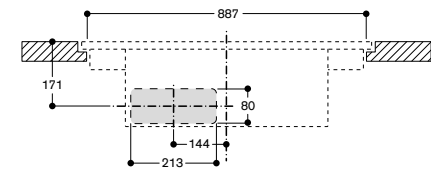
A: Connected directly at the rear

Side view with unducted recirculation; flush mounting

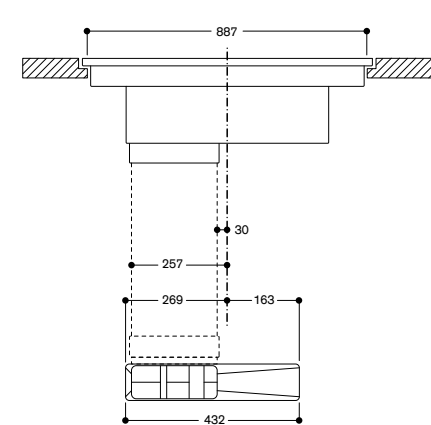


Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

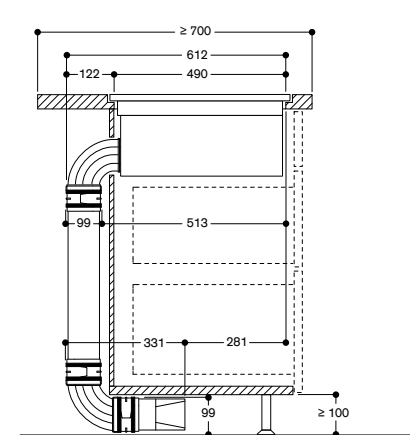
Front view – furniture cut-out for unducted recirculation; flush mounting



Front view of CV 492 with ducted recirculation

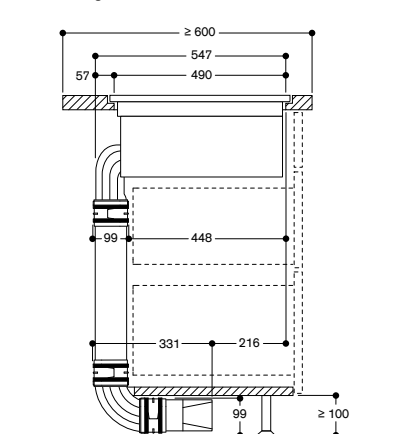


Side view with kit ducted air recirculation 700 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

Side view with kit ducted air recirculation 600 mm worktop depth; flush mounting



Not recommended for non-thermally insulated floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)



Flex induction cooktop with integrated ventilation system 200 series
CV 282

CV 282 101
Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

Necessary installation accessories

CA 082 011
Kit unducted air recirculation

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 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 on pages 142 - 143.

Highlights

- **Frameless for flush mounting**
- Flex function for combining the rectangular cooking areas
- Free 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
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
24 x 20 cm (2200 W, with booster 3700 W), linked together 24 x 40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
24 x 20 cm (2200 W, with booster 3700 W), linked together 24 x 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 (Home Connect)

Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

Consumption data

Energy consumption 56.9 kWh/year.
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.

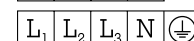
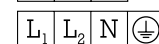
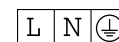
Planning notes

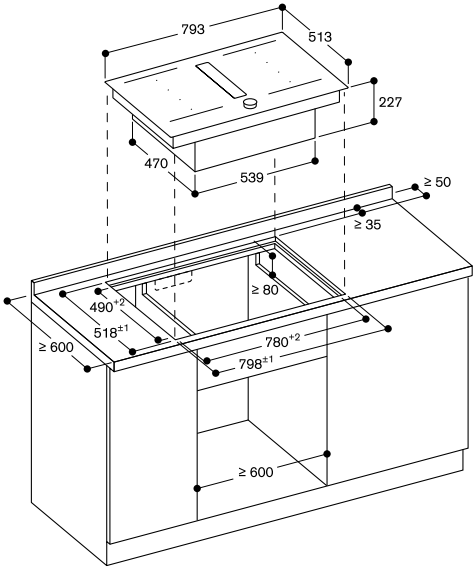
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture.
Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed 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.
The pressuredrop resistant blower allows for ductings up to 8 m with 3 x 90° bows while keeping sufficient performance.
Appliance must be fixed from underneath.
Appliance weight: approx. 27 kg.

The appliance must be freely accessible 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.
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.

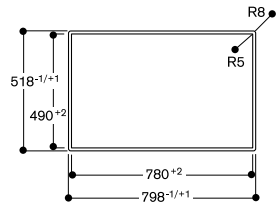
Connection

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.

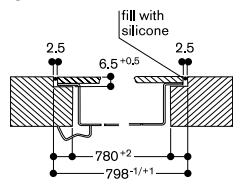




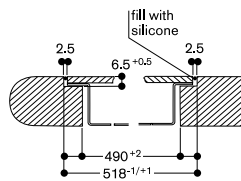
View from above



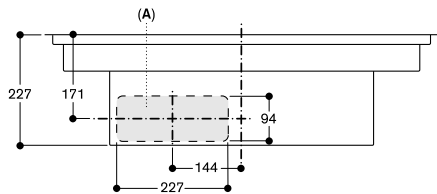
Longitudinal section



Cross section

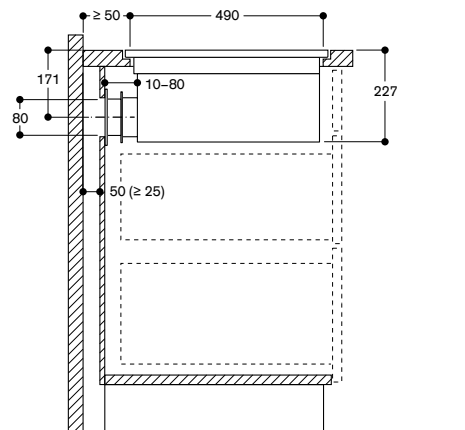


Front view



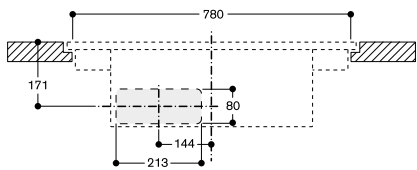
A: Connected directly at the rear

Side view with unducted recirculation; flush installation

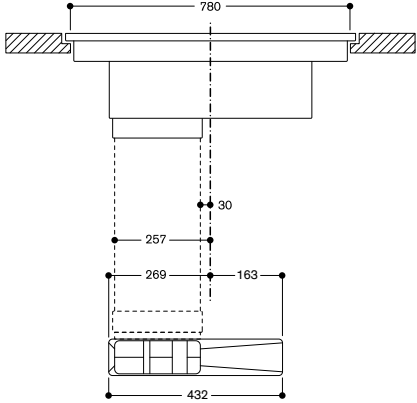


Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

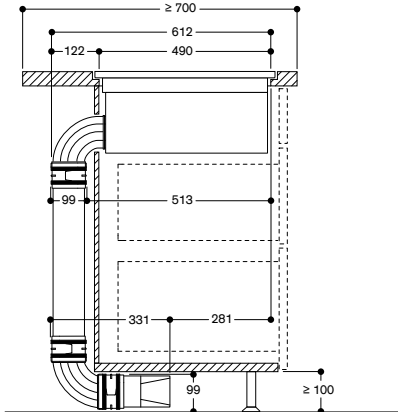
Front view - furniture cut-out for unducted recirculation flush



Front view of CV 282 with ducted recirculation

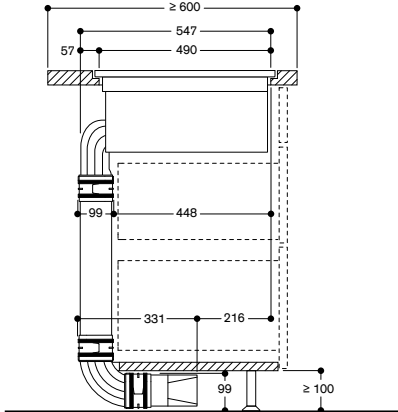


Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)



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 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 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 on pages 142 - 143.

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 (Home Connect)

Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

Consumption data

Energy consumption 56.9 kWh/year.
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.

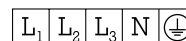
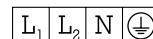
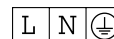
The appliance must be freely accessible from below.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

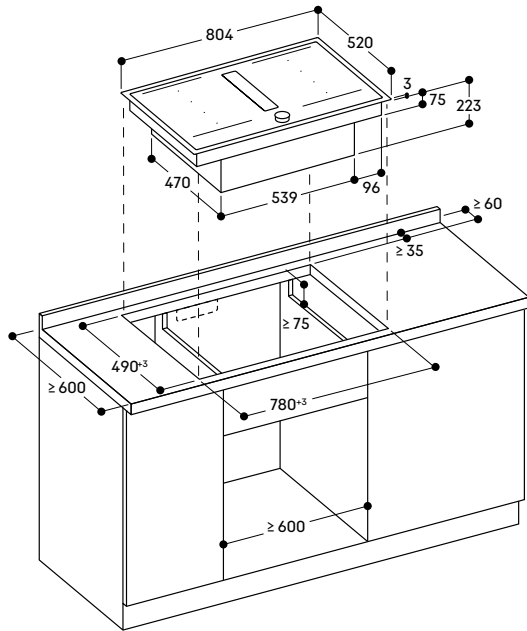
Comply with the clearances from underneath the worktop to the overflow container: min. 300 mm to remove and empty the container.
Do not install other appliances below, e.g. ovens, refrigerators or dishwashers.

Connection

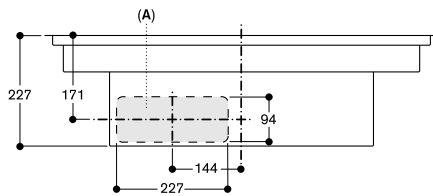
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



Installation of the cooktop; surface mounting

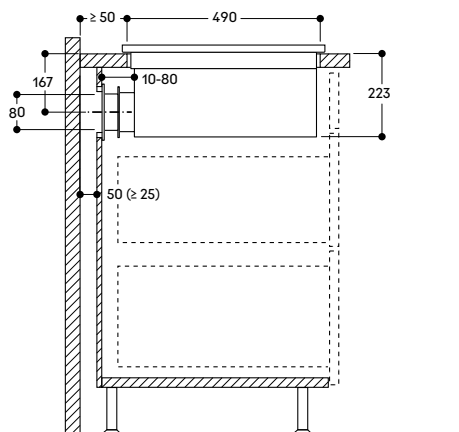


Front view



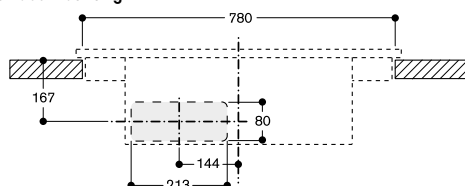
A: Connected directly at the rear

Side view of CV 282 111 with unducted recirculation

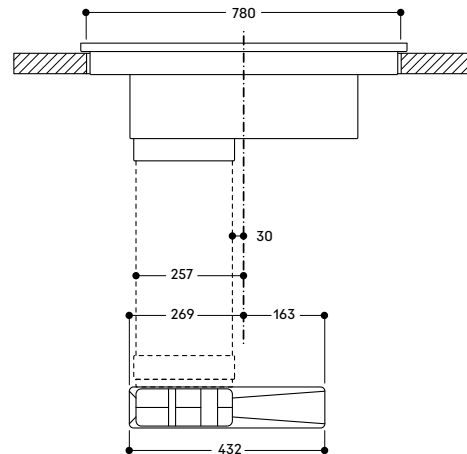


A: Not recommended for non-thermally insulated outer wall or floor
($U \geq 0.5 \text{ W/m}^2\text{°C}$)

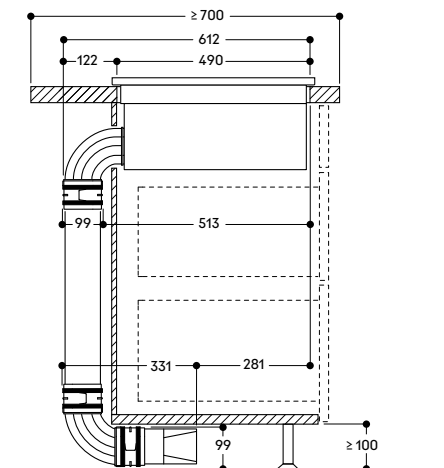
Front view - furniture cut-out unducted recirculation surface mounting



Front view of CV 282 with ducted recirculation

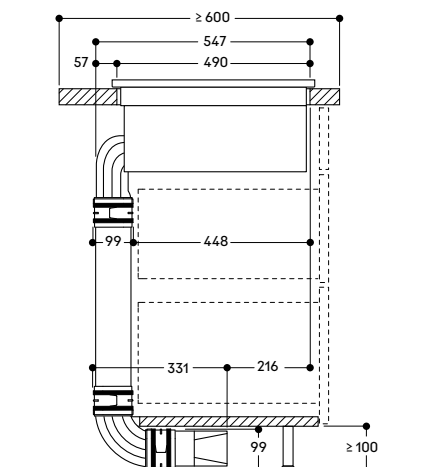


**Side view with kit ducted air recirculation 700 mm worktop depth;
surface mounting**



Not recommended for non-thermally insulated floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

**Side view with kit ducted air recirculation 600 mm worktop depth;
surface mounting**



Not recommended for non-thermally insulated floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)



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 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 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

- **Frameless for flush mounting**
- Flex function for combining the rectangular cooking areas
- Free 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services

(Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

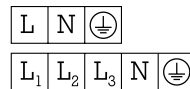
Planning notes

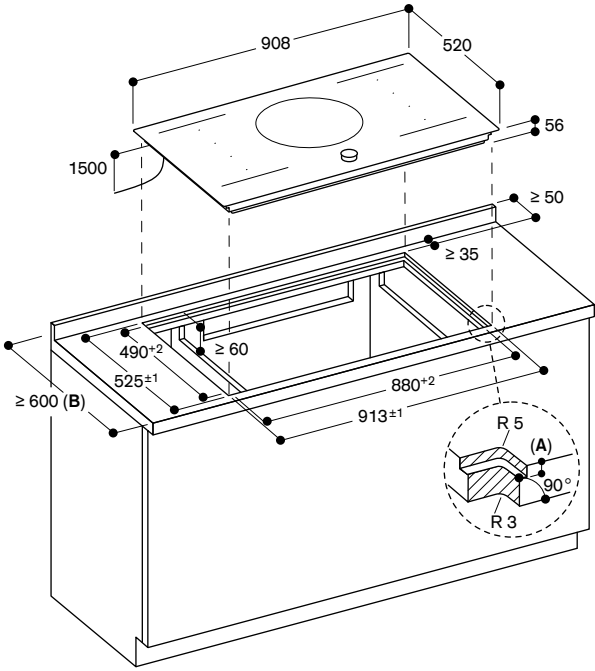
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance 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.
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 138.

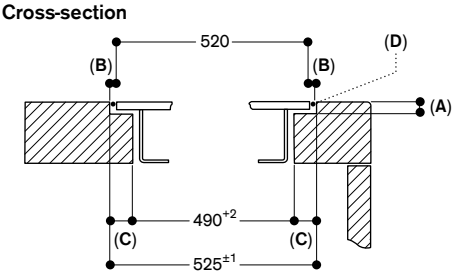
Connection

Total connected load 11.1 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.



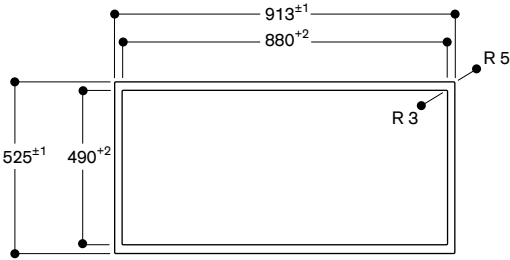


A: 6.5 $\pm$ 0.5
B: Please check the installation manual in case the worktop depth is below 600 mm.

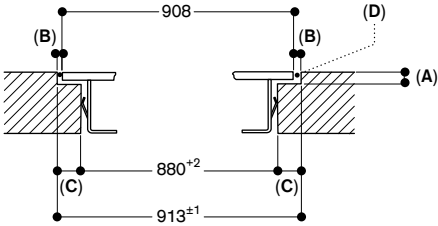


A: 6.5 $\pm$ 0.5
B: 2.5
C: 17.5
D: Fill with silicone

View from above



Longitudinal section



A: 6.5 $\pm$ 0.5
B: 2.5
C: 16.5
D: Fill with silicone



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 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 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

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free 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 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services

(Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

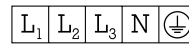
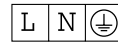
Planning notes

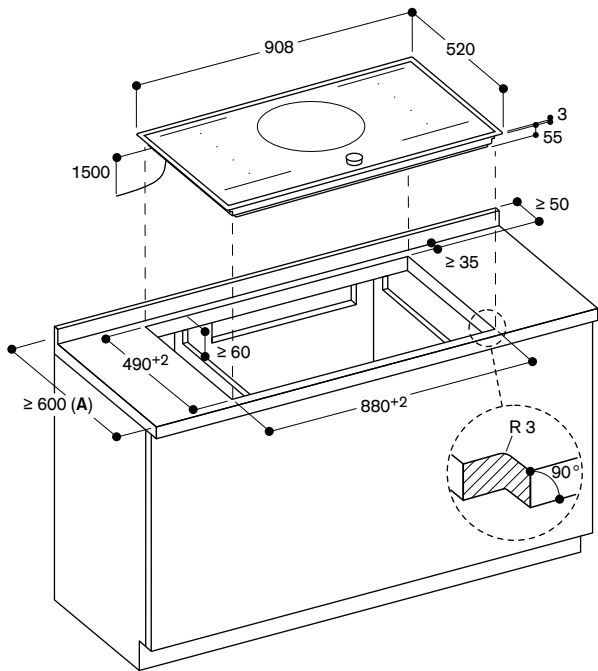
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 138.

Connection

Total connected load 11.1 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.





A: Please check the installation manual in case the worktop depth is below 600 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 (Home Connect)

Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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.

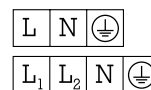
Special accessories
(order as spare parts):
Part No. 17006018
Frying sensor pan,
ø 14 cm (bottom) / 20 cm (top)
Part No. 17006184
Frying sensor pan,
ø 18 cm (bottom) / 24 cm (top)
Part No. 17006185
Frying sensor pan,
ø 22 cm (bottom) / 28 cm (top)
Part No. 17006019
Frying sensor pan,
ø 28 cm (bottom)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

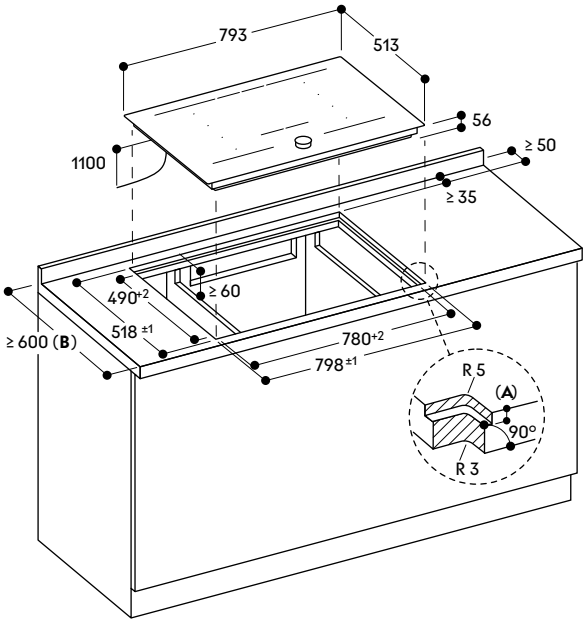
Please read the installation details regarding air ducting on page 138.

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.

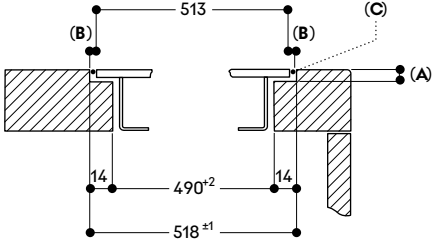


Installation of the cooktop; flush mounting



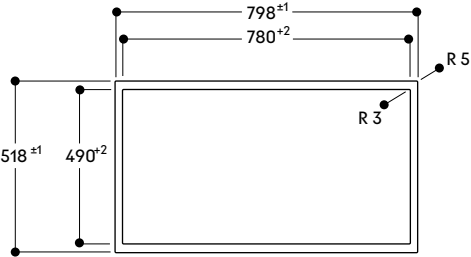
A: 6.5^{+0.5}
B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

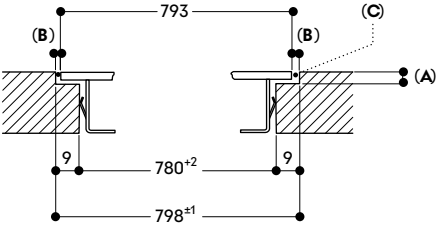


A: 6.5^{+0.5}
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: 6.5^{+0.5}
B: 2.5
C: Fill with silicone



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 (Home Connect)

Cooktop-based ventilation control (with suitable hood).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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 138.

Connection

Total connected load 7.4 kW.

Connecting cable 1.1 m without plug.

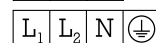
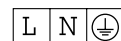
Power consumption standby/

display off 0.5 W.

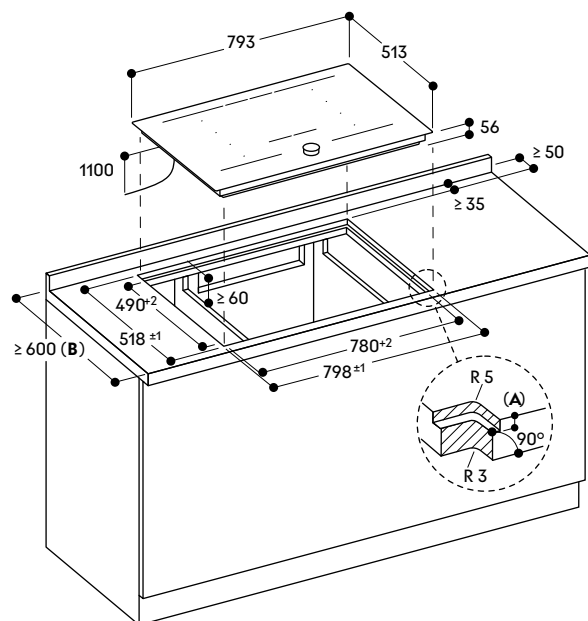
Power consumption standby/

network 2.0 W.

Please check the user manual for how to switch off the WiFi module.



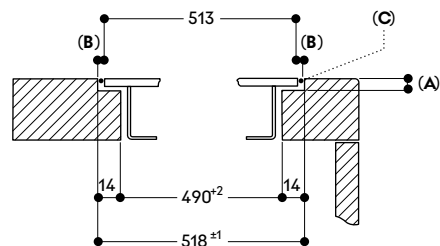
Installation of the cooktop; flush mounting



A: $6.5^{+0.5}$

B: Please check the installation manual in case the worktop depth is below 600 mm.

Cross-section

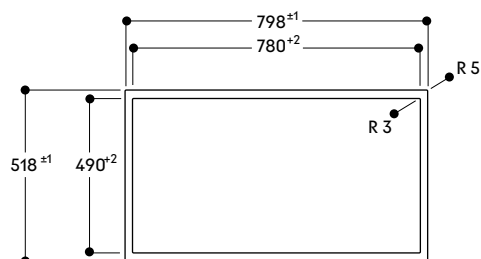


A: $6.5^{+0.5}$

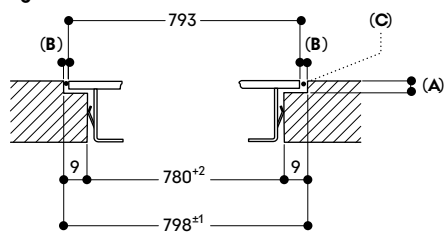
B: 2.5

C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$

B: 2.5

C: Fill with silicone



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 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

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

- **Frameless for flush mounting**
- Flex function for combining the rectangular cooking areas
- Free 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 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), with automatic extension up to 30x30 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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.

The wok pan WP 400 001 cannot be used with this appliance.

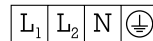
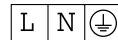
Appliance must be fixed from underneath.

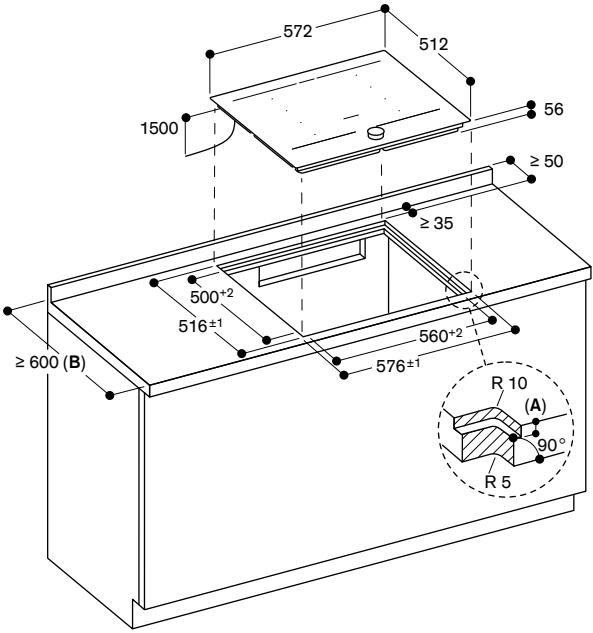
Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 138.

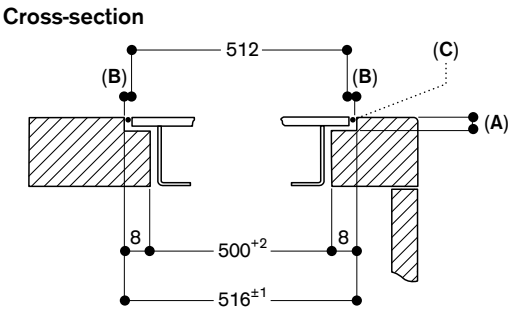
Connection

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.



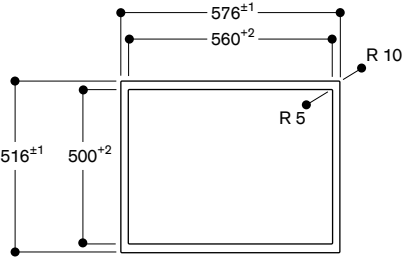


A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

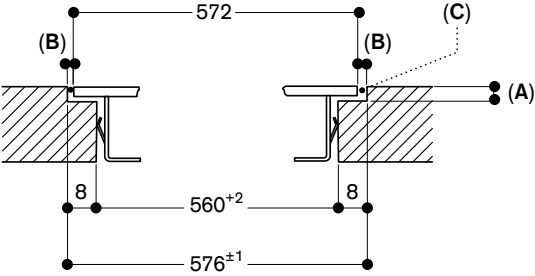


A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

View from above



Longitudinal section



A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone



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 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

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

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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.
Cooktop-based ventilation control (with suitable hood).

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable ventilation).
Remote monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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.

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 138.

Connection

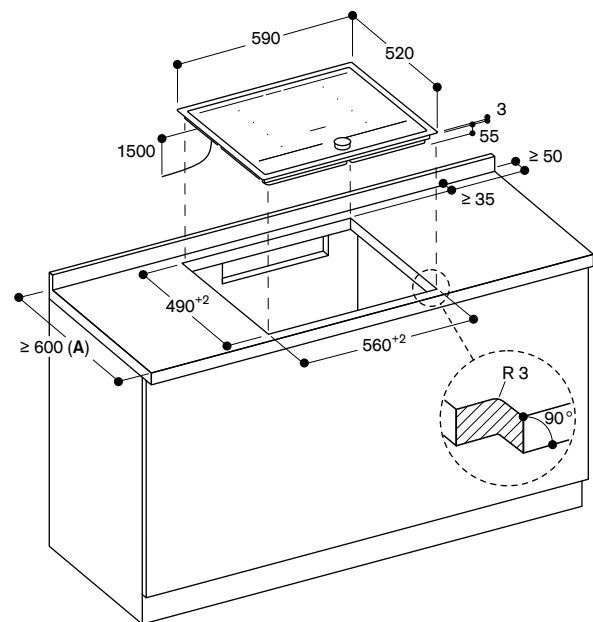
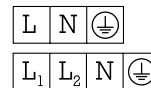
Total connected load 7.4 kW.

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.



A: Please check the installation manual in case the worktop depth is below 600 mm.

Notes

[illegible]

Installation notes for induction cooktops

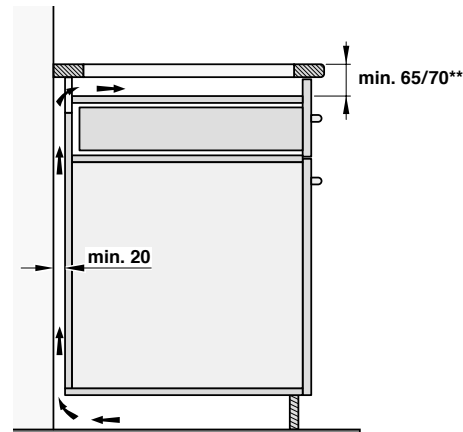
Applies to CX 492/CX 482, CI 292/CI 282, VI 462/422, VI 262/232.

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.

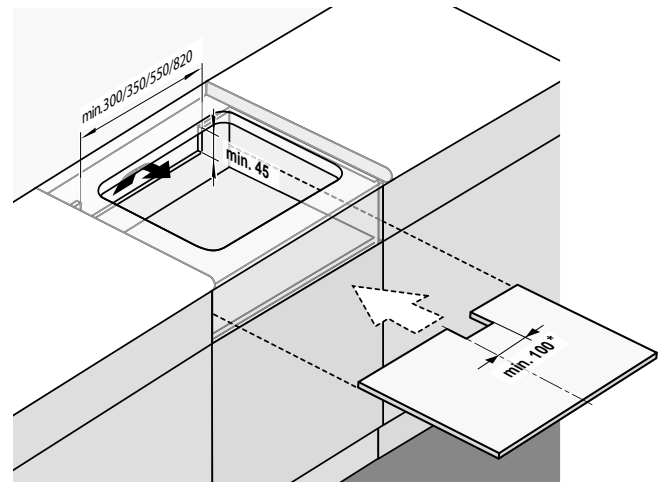


B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm 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
- 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

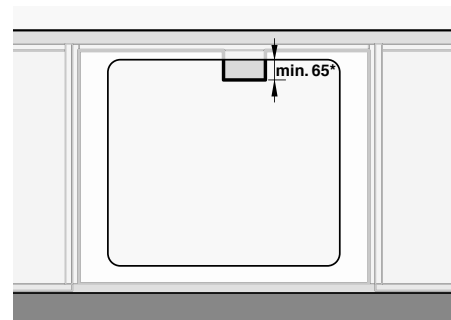
To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is required for glass ceramic cooktops.

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 and min. 70 mm for cooktops without frame, for CX 482/492 with frame as well as for VI 462/482/492 for flush mounting. For CX 482/492 without frame 80 mm



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.

Accessories and special accessories for cooktops

GN 232 110

T Teppan Yaki plate made of multi ply material,
GN1/1
For full surface induction cooktop.



CA 051 301

T Teppan Yaki plate made of multi-ply material
For flex induction cooktops.



CA 052 300

G Griddle plate in cast aluminium
Non-stick.
For flex induction cooktops.



WP 400 001

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



CA 060 300

C Cooking sensor for temperature regulation within pots.



CA 230 100

B Black magnetic knob for induction cooktop 200 series.
S Stainless steel knob with black coating.



CA 050 300

F Flex Pan set, 3 pcs.
Non-stick coating.
For flex induction cooktop.



CA 055 300

F Flex Pan large
Non-stick coating.
For flex induction cooktop.



SP 400 000

S Set of 4 enhanced surface protectors
For pots and pans ø 10–28 cm
For CU 421, CU 428.



VA 420 004

C Connection strip for combination with other Vario appliances of the 400 series for flush mounting



VA 420 010

C Connection strip for combination with other Vario appliances of the 400 series for surface mounting, 3mm wide



VV 200 010

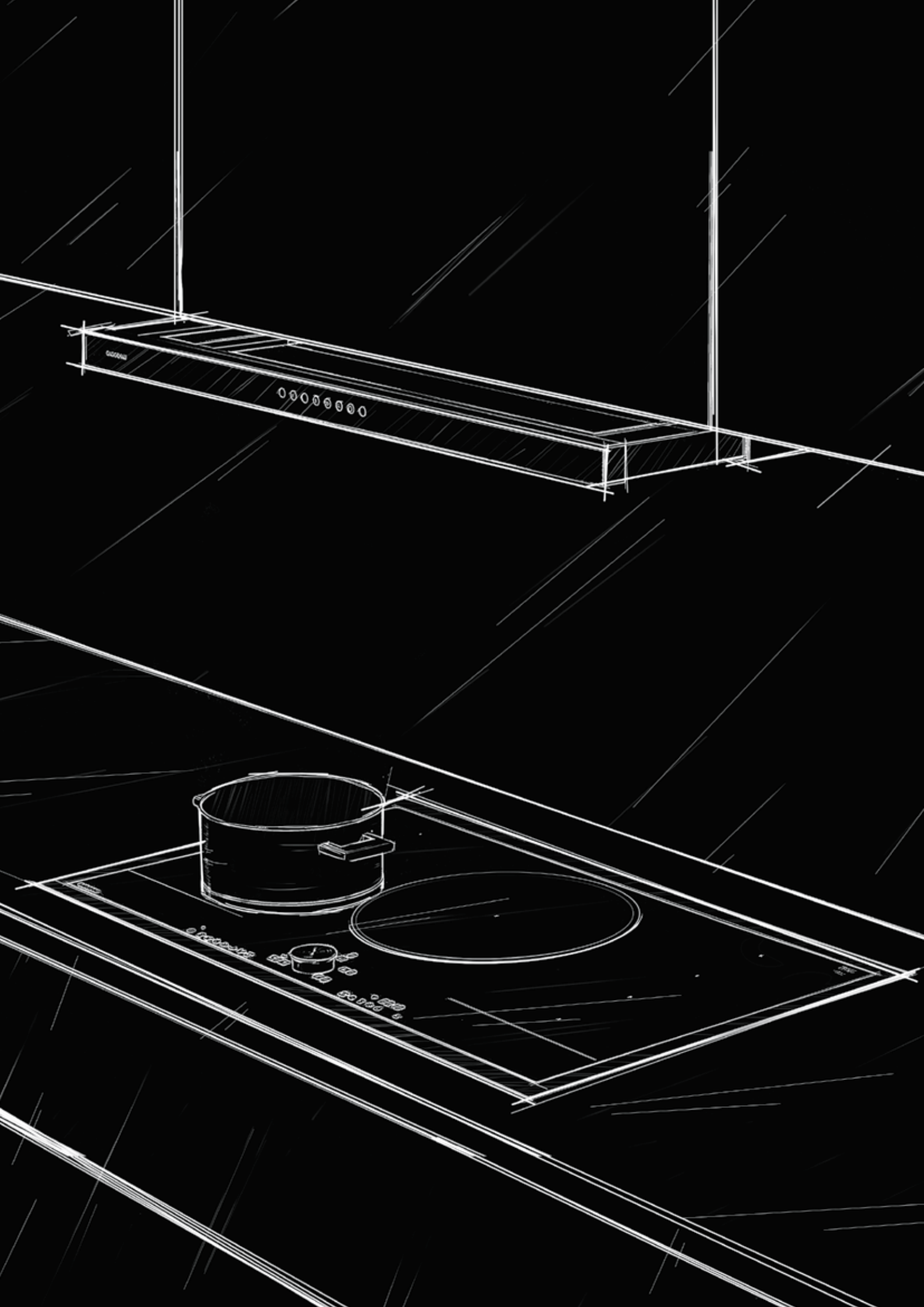
S Stainless steel connection strip for combination with other Vario appliances of the 200 series.



VV 200 020

B Black connection strip for combination with other Vario appliances of the 200 series.





THE VENTILATION APPLIANCES

Planning notes	142
Ceiling Ventilation	144
Telescopic table ventilation 400 series	147
Recommended configurations for table ventilation	148
Telescopic table ventilation 200 series	152
Vario downdraft ventilation 400 series	162
Recommended configurations for vario downdraft ventilation 400 series	164
Vario downdraft ventilations 200 series	168
Recommended configurations for vario downdraft ventilation 200 series	169
Remote fan units	172
Wall mounted hoods 200 series	178
Slide out rangehoods 200 series	180
Integrated rangehoods 200 series	182
Accessories special accessories	184

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.
- 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.

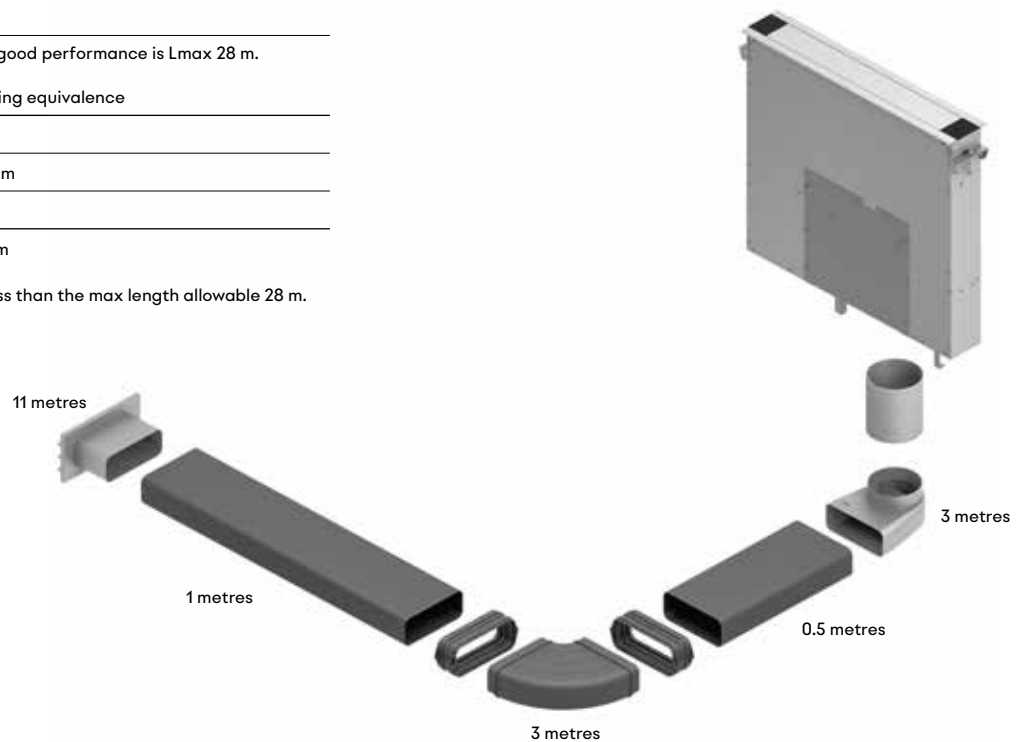
		Ducting equivalence	
Gaggenau flat duct	AD 857 015		0.5 m
Length 0.5 m			
Gaggenau flat duct	AD 857 010		1 m
Length 1 m			
Gaggenau bend	AD 857 030		3 m
	AD 857 031		
	AD 857 042		
Gaggenau wall outlet	AD 750 054		11 m
	AD 850 050		
Remote fan unit	AR 401 142		7 m
Remote fan unit	AR 400 142		0 m
	AR 403 122		

Example AL 200 180

The equivalent ducting length to ensure good performance is L_{max} 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.

**L_{max} Ventilation plan tool**

This calculation is also possible via the L_{max} 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

AA 200 112

1 regenerable activated charcoal
filter with highly efficient odour
reduction.
Extended change interval 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 the air
recirculation ducts you will find on
pages 184–193.

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 (Home Connect)

Cooktop-based ventilation control
(with suitable cooktop)
Remote control and monitoring
Remote diagnostics
Please read additional information on
Home Connect on page 240.

Consumption data

Energy consumption 35.2 kWh/year.
Sound level min. 41 dB / max. 56 dB
normal mode.

Planning notes

The equivalent ducting length to
ensure
good performance is L_{max} 23 m.

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 extractor
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
chimney-vented fireplace, the
power supply line of the ventilation
appliance needs a suitable safety
switch.

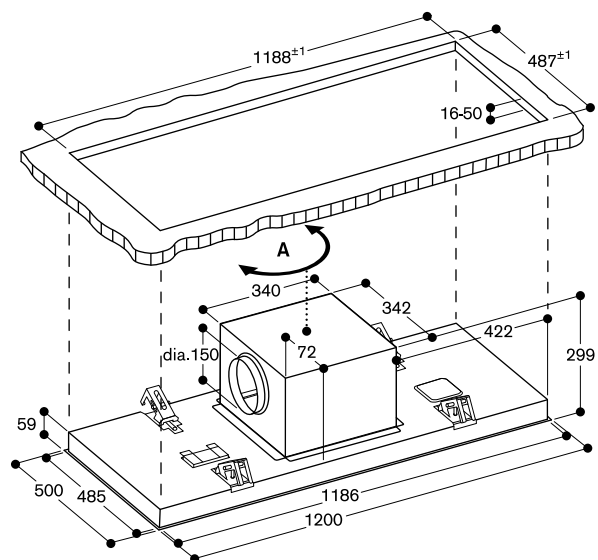
Appliance weight: approx. 37 kg.

Special accessories
(order as spare parts):
Part No. 11033934

2 activated charcoal filters with
highly efficient odour reduction and
allergen deactivation.
For air recirculation module
AA 200 812 / 816 and AA 010 811 /
AA 012 811.

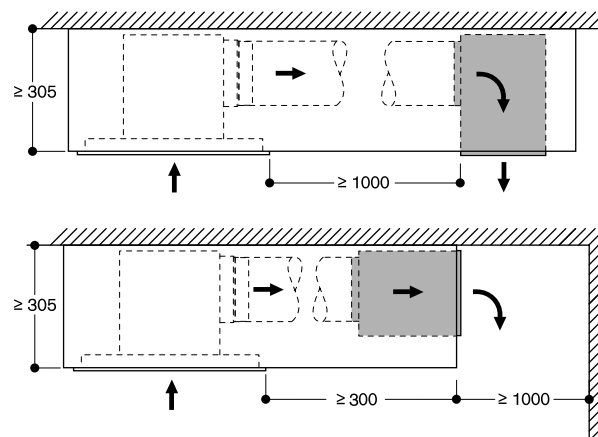
Connection

Total connected load 250 W.
Connecting cable 1.3 m with plug.



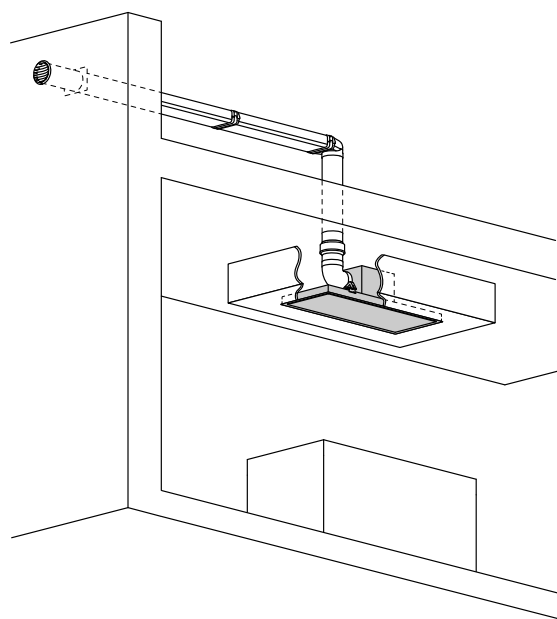
A: The ventilator outlet can be turned in all four directions.

AC 250 with air recirculation module

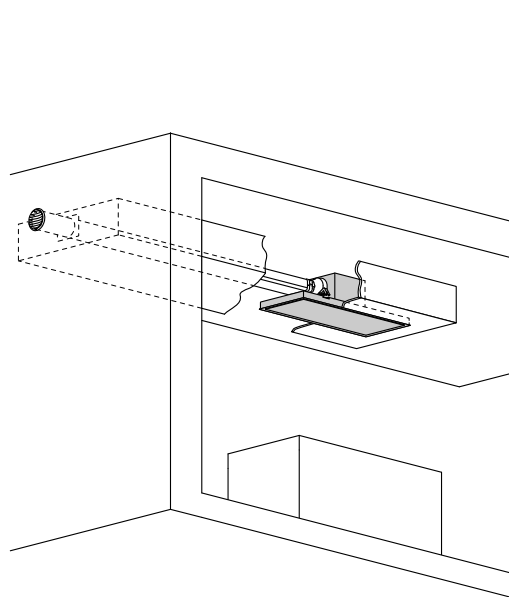


Planning examples as a cooktop ventilation up to max. 120 cm distance to the cooktop.

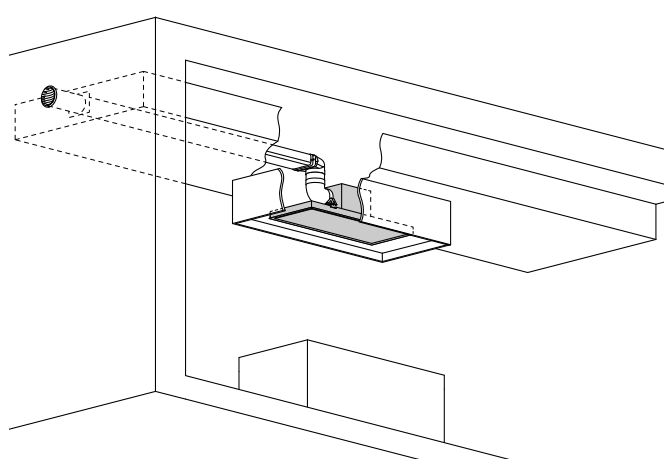
AC 250 in a dry construction
Extraction toward the top in the attic



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

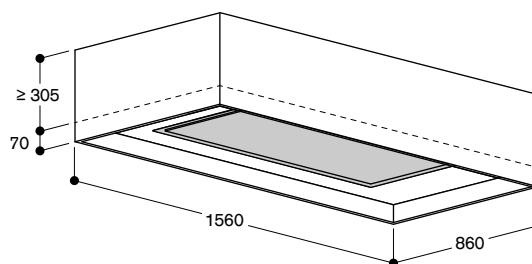




Table ventilation 400 series AL 400

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

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
DN150 round

AD 854 050

Connecting piece for AL 400
(bottom side)
Metal zinc coated
DN150
DN150 flat

Installation accessories

AA 010 410

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
DN150 flat

Special accessories

AA 400 510

Window contact switch

Installation accessories for the air
recirculation ducts you will find on
pages 184-193.

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.
Sound level min. 45 dB / max. 61 dB normal mode.

Planning notes

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.

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.

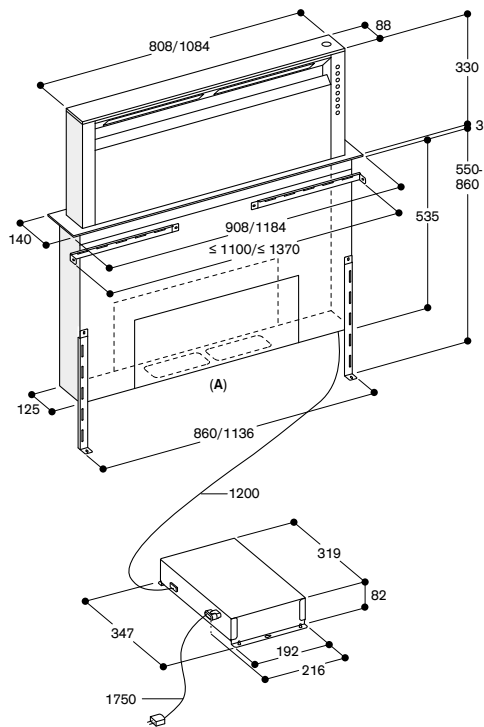
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

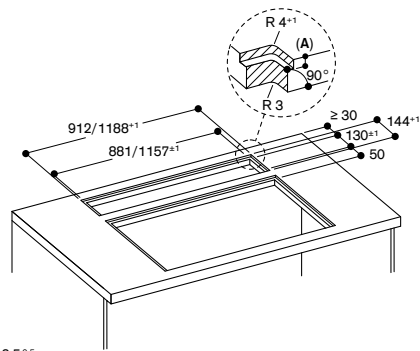
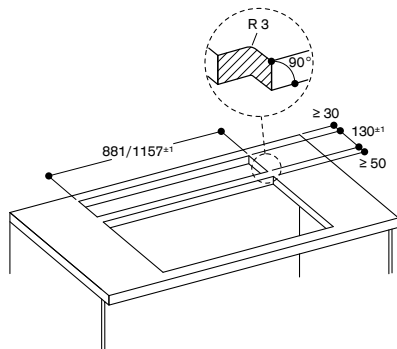
Please read additional planning notes on pages 148-151.

Connection

Total connected load 65 W
Connecting cable 1.7 m with plug.
Network cable 1.2 m.

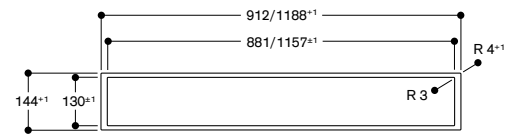


A: Flexible connection of the hood at the front, the back, or at the bottom

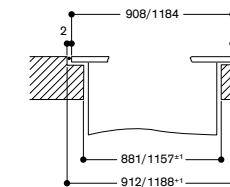


A: 3.5^{±0.5} mm

View from above

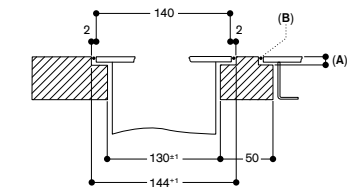


Longitudinal section



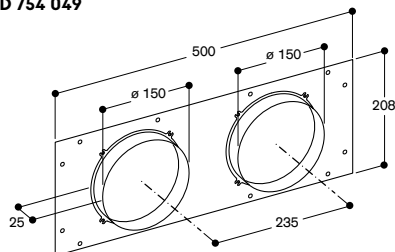
A: 3.5^{±0.5} mm
B: Fill with silicone

Cross section

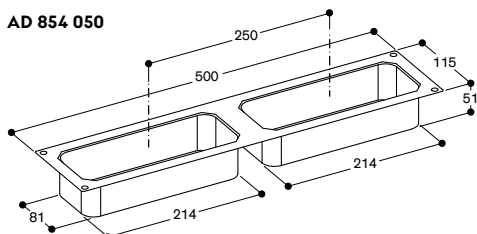


A: 3.5^{±0.5} mm
B: Fill with silicone

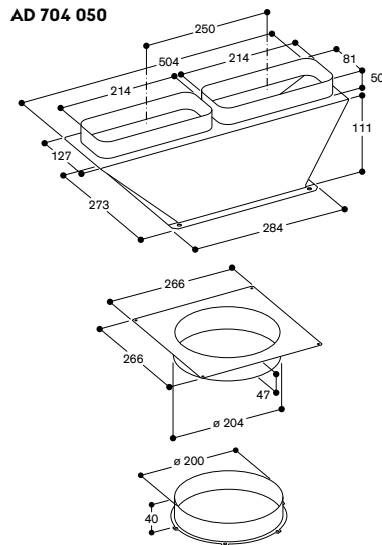
AD 754 049



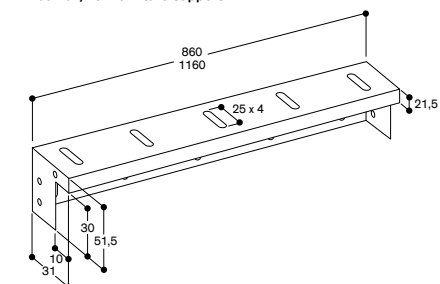
AD 854 050



AD 704 050



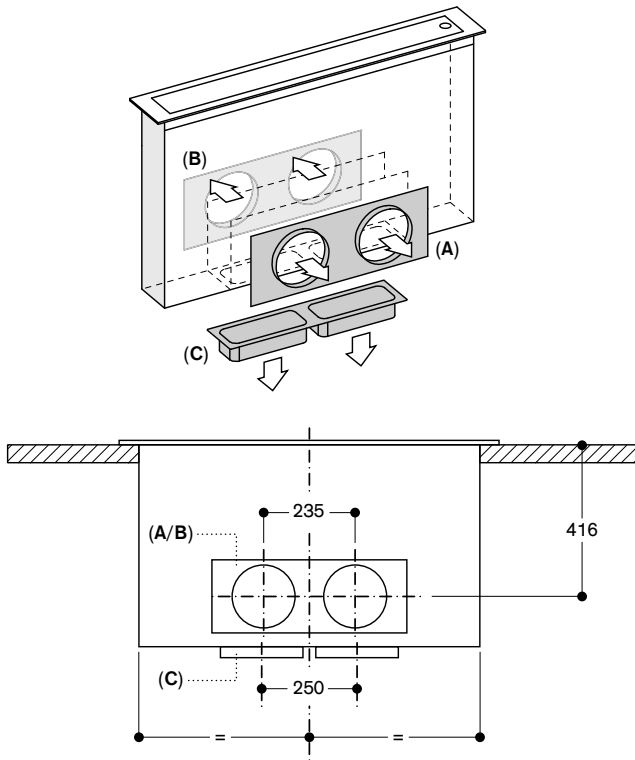
AA 409 401/431 furniture support



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.



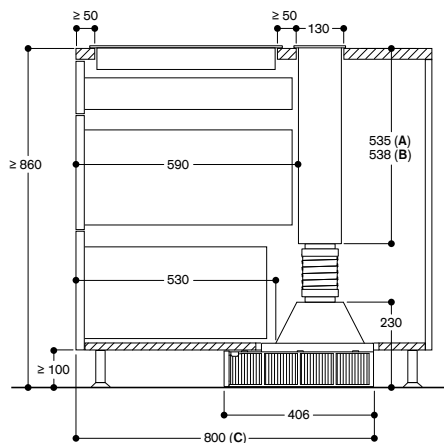
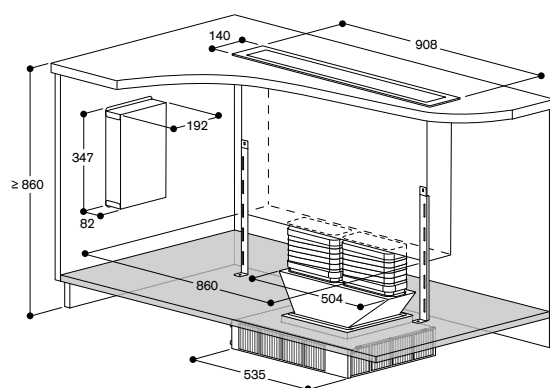
- A:** Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

Planning example**AL 400 192 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**

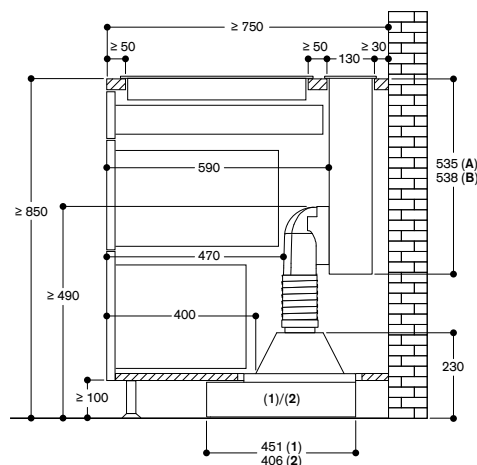
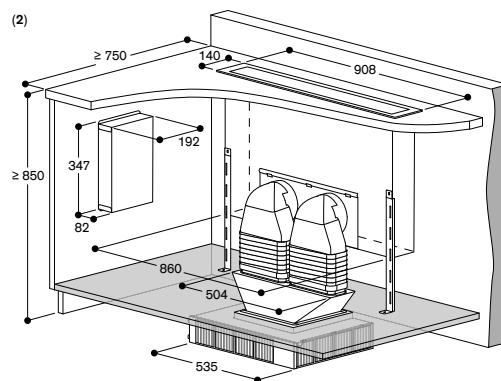
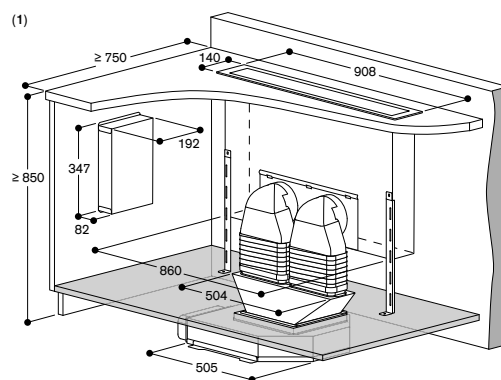
A: Surface mounting
 B: Flush mounting
 C: 750 mm with a worktop at min. height 920 mm

Planning example**AL 400 192 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**

A: Surface mounting
 B: Flush mounting

Extraction mode with remote fan unit
 1: AR 403 122
 2: AR 413 122

Planning example

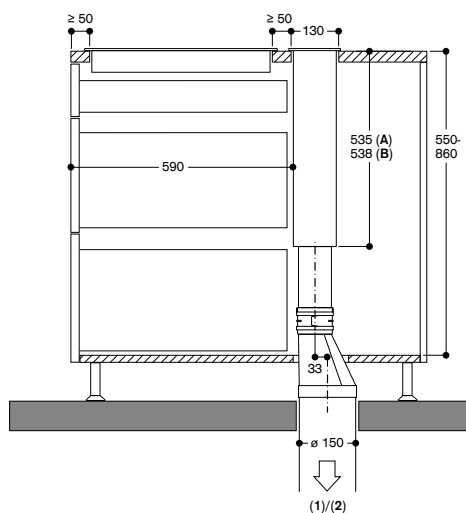
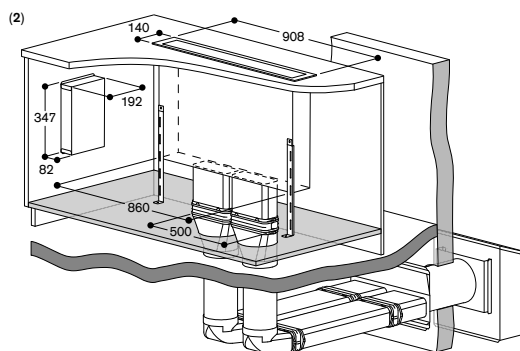
AL 400 90 cm with AR 401 142 (air extraction) - Cellar installation with outside remote fan unit

Good to know

- Please note, these installations are also possible with Gaggenau metal ducts.
- Depending on the distance between the AL400 and the remote fan unit you may need more flat and round ducts.

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)



A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 142
2: AR 401 142

Planning example

AL 400 120 cm with AR 410 110 (air recirculation)

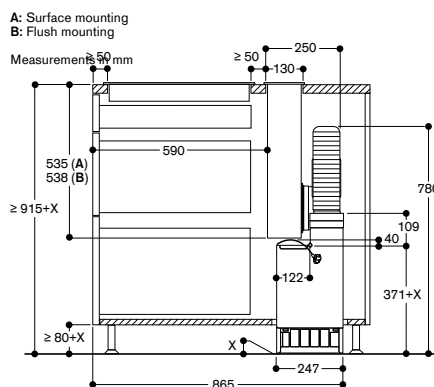
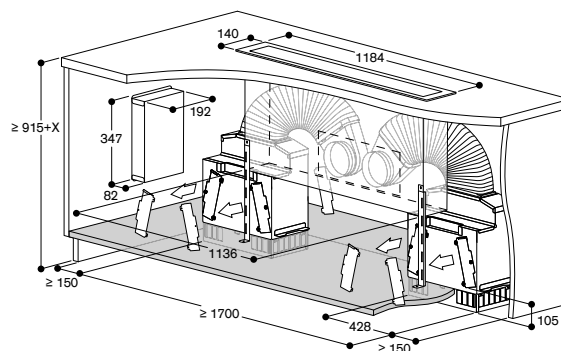
Good to know

- 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**



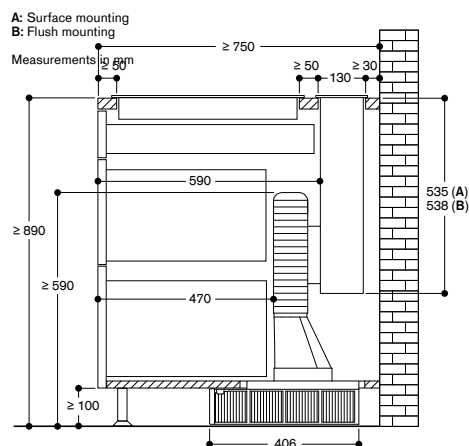
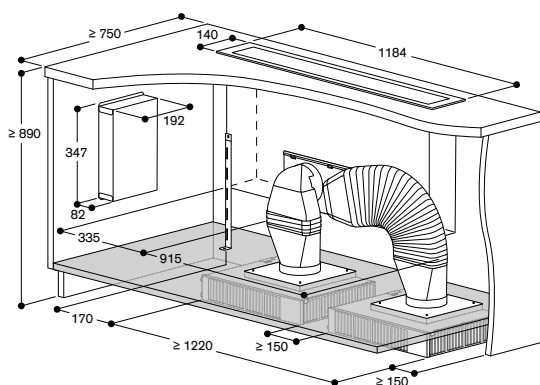
Planning example**AL 400 120 cm with AR 413 122 (air recirculation) remote fan unit****Good to know**

- 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 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)

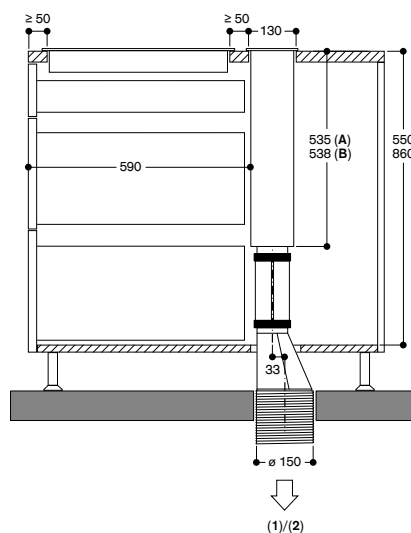
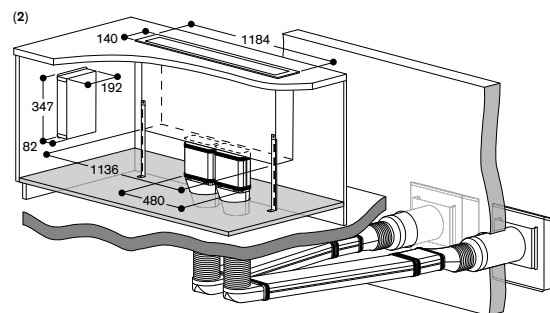
Order as set (appliances and accessories): **SET2AL4107**

**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 AL400 and the remote fan units you may need more flat and round ducts.

List of components

- 1 x AL 400 122
- 1 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)



A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 142
2: AR 401 142



Downdraft 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 interval 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 the air recirculation ducts you will find on pages 184-193.

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 through 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 through the glass edges, which can be changed to any colour 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 removable 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

(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 240.

Consumption data

Energy consumption 36.9 kWh/year.

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 calculation 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), 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.

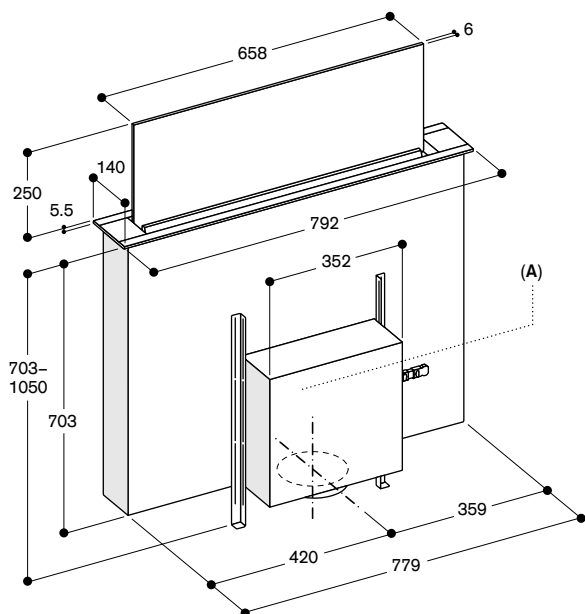
For air recirculation an air recirculation module is required.

Please read additional planning notes on page 154-155.

Connection

Total connected load 300 W.

Connecting cable 1.3 m, with plug.

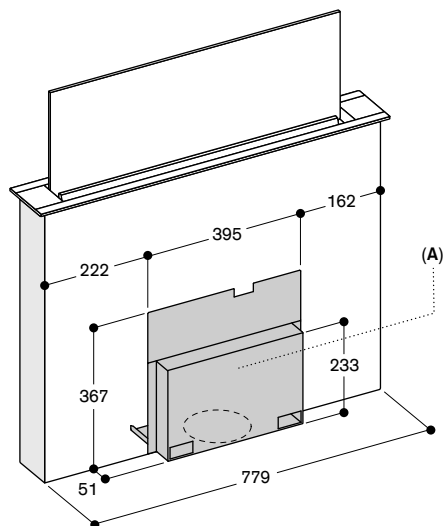


A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

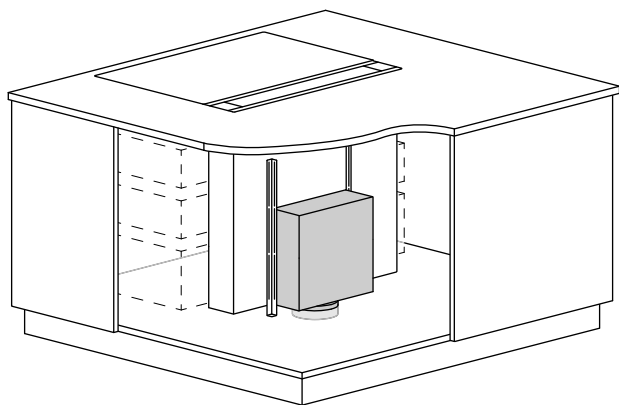
AL 200 180 with AA 200 910



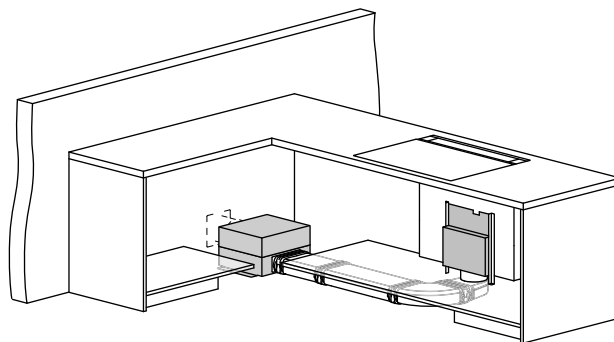
A: Access to the complete cover must be ensured even after installation

Cover can be installed on the front or the rear from the appliance

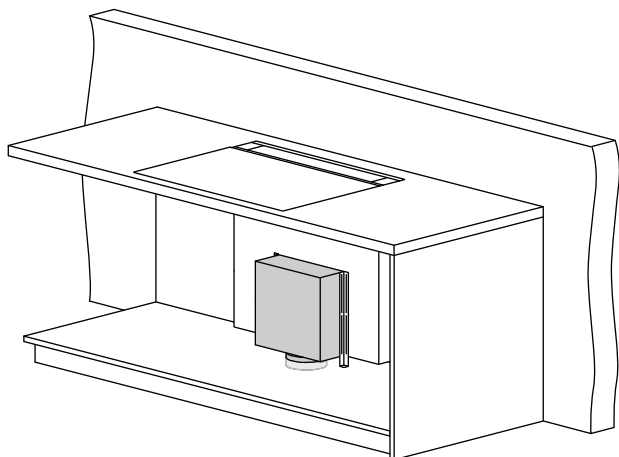
Planning example — Fan unit at the back



Planning example — Fan unit at a distance with AA 200 910

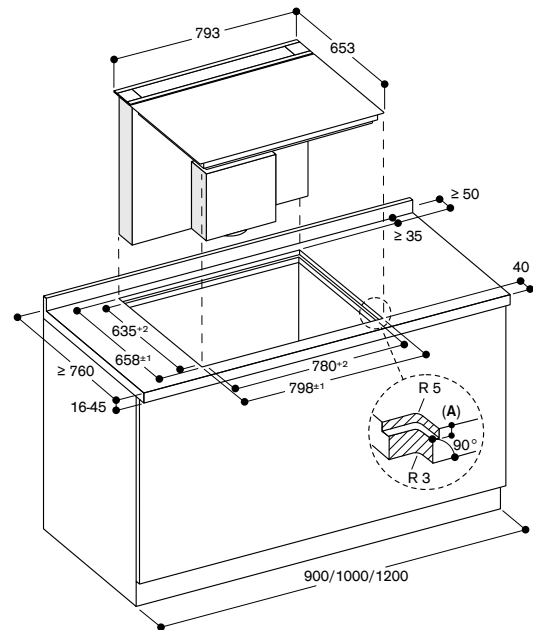
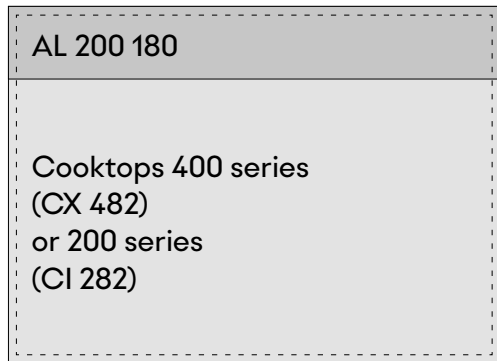


Planning example — Fan unit at the front



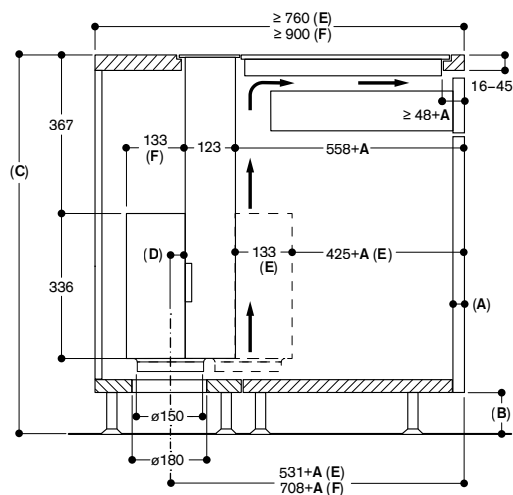
Combination with frameless induction cooktop in a single cut-out

Flush installation



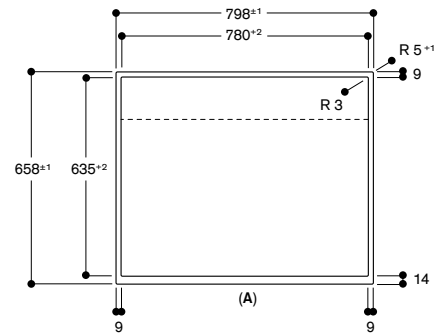
A: $6.5^{+0.5}_{-0}$ mm

Side view



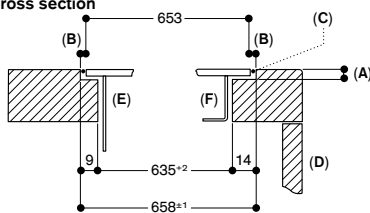
- A: Front thickness
 - B: ≥ 60 mm for air recirculation
 ≥ 100 mm for air extraction with ducting in the plinth
 - C: ≥ 850 mm for air extraction with ducting in the plinth
 - D: ≥ 20 mm from the Guided Air suction area to cabinet wall
 - E: Motor at the front
 - F: Motor at the back
 - Fresh air supply needed for cooktop
- Please refer to related cooktop installation notes

View from above



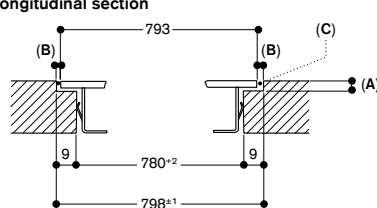
A: Front

Cross section



- A: $6.5^{+0.5}_{-0}$ mm
- B: 2.5 mm
- C: Fill with silicone
- D: Front
- E: Table ventilation
- F: Induction cooktop

Longitudinal section



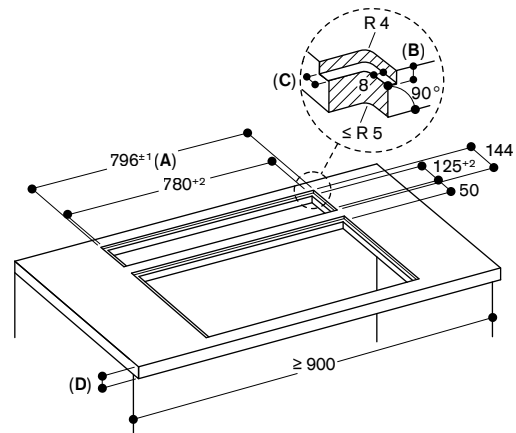
- A: $6.5^{+0.5}_{-0}$ mm
- B: 2.5 mm
- C: Fill with silicone

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)



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

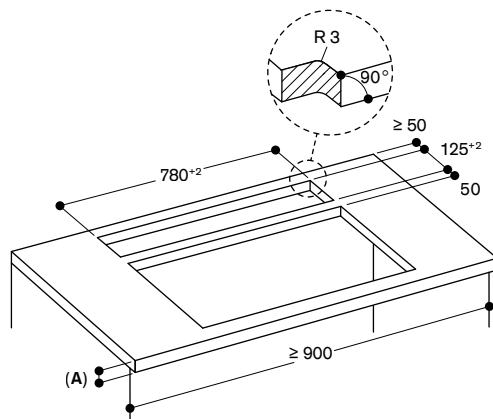
Max. worktop thickness 45 mm

Combination with induction cooktop in 2 separate cut-outs

Surface installation

AL 200 180

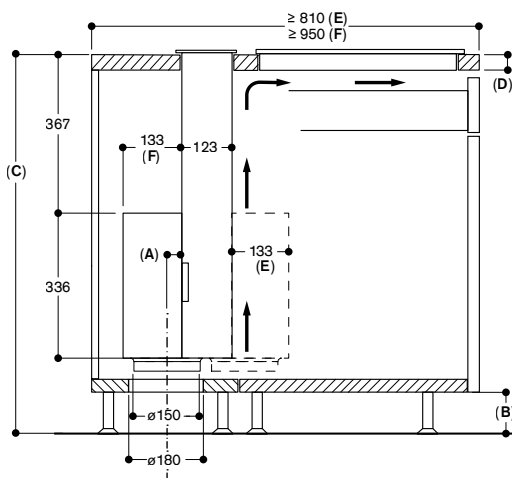
Cooktops 400 series
(CX 482, VI 482)
or 200 series
(CI 282)



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

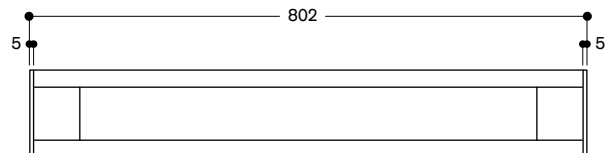
E: Motor at the front

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.



Downdraft table ventilation
200 series
AL 200

AL 200 190

Gaggenau Black
Width 90 cm
Air extraction/ Air recirculation
Delivery without ducting

Installation accessories

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

AA 200 100

Activated charcoal filters

AA 200 890

Air recirculation module including
activated charcoal filters
Odour reduction: > 90 %

AA 200 892

Regenerable air recirculation module
including activated charcoal filters
Odour reduction: > 75 %.

**Installation accessories for the air
recirculation ducts you will find on
pages 184–193.**

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 through 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. Odour reduction for air recirculation in accordance with EN 61591.

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.

White ambient lighting through the glass edges, which can be changed to any colour via the Home Connect App

Features

Cooktop-based ventilation control.

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 removable 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
(Home Connect)**

Cooktop-based ventilation control (with suitable hood)

Remote control and monitoring

Remote diagnostics

Please read additional information on Home Connect on page 240.

Consumption data

Energy consumption 37.8 kWh/year.

Sound level min. 41 dB / max. 62 dB normal mode.

Planning notes

Compatible with frameless cooktops 400 series (CX 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) 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 read additional planning notes on pages 190–191.

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) - 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.

To install the fan unit at a distance, an installation kit is required (with spare covers for closing air outlets). Maximum distance 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.

The pressure drop resistant blower allows for ductings up to 8 m with 3 x 90° bends while keeping sufficient performance.

For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².

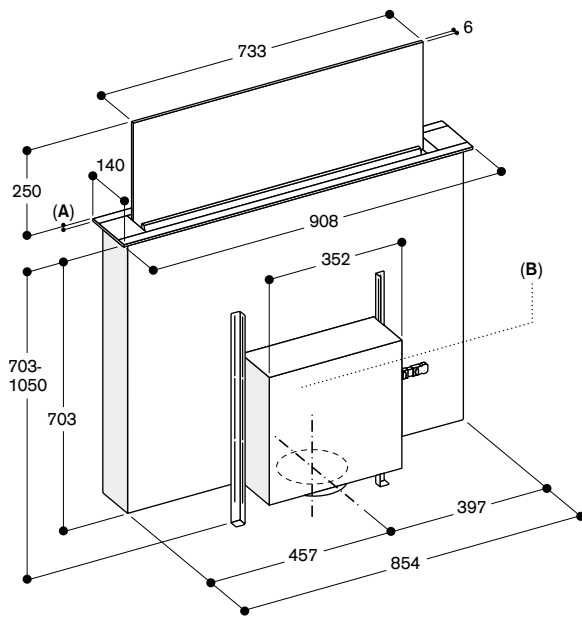
For air recirculation an air recirculation module is required.

Connection

Total connected load 300 W.

Connecting cable 1.3 m, pluggable.

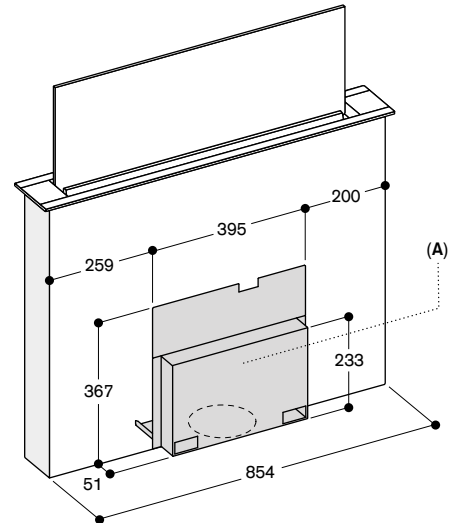
Power consumption standby/
display off 0.4 W.



A: 5.5 mm

B: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3000 mm)
Whatever installation situation, the fan unit should always be accessible

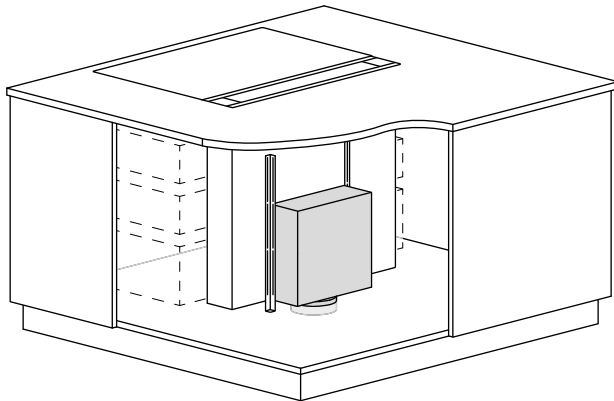
AL 200 190 with AA 200 910



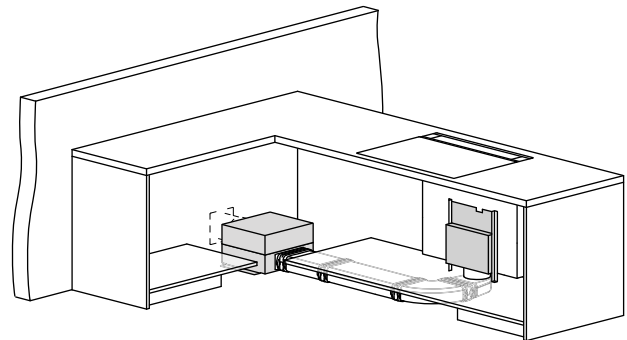
A: Access to the complete cover must be ensured even after installation

Cover can be installed on the front or the rear from the appliance

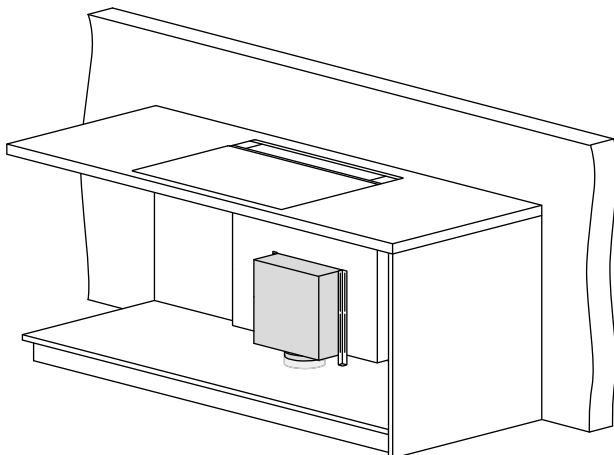
Planning example - Fan unit at the back



Planning example - Fan unit at a distance with AA 200 910

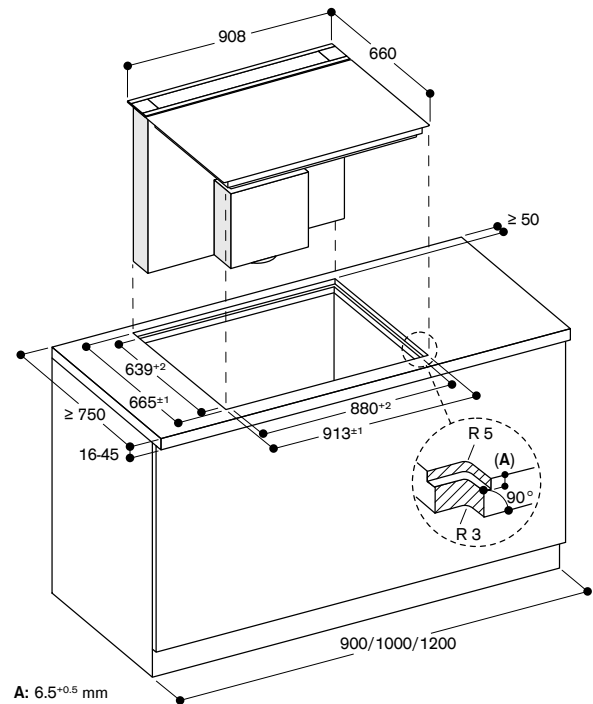
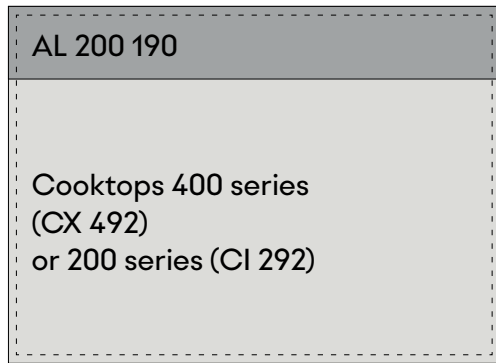


Planning example - Fan unit at the front

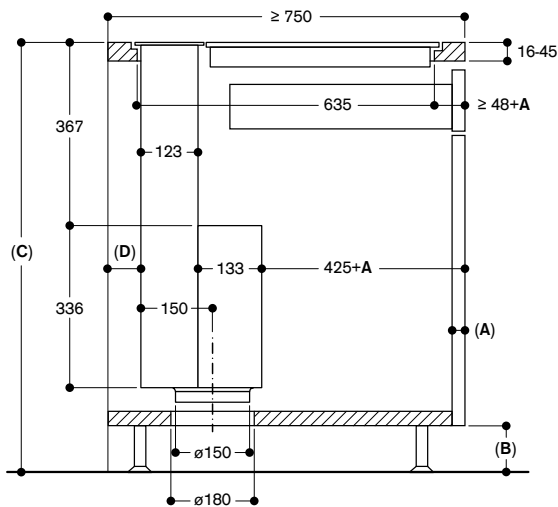


Combination with frameless induction cooktop in a single cut-out

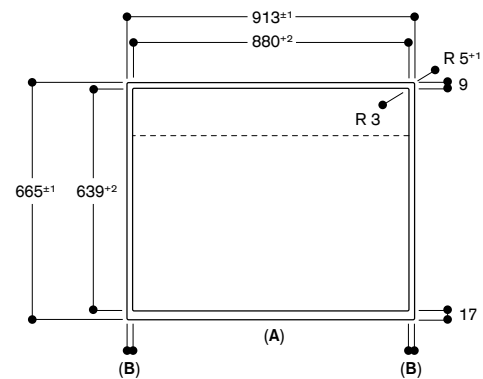
Flush installation



Side view



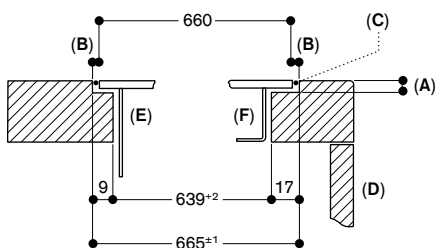
View from above



A: Front
B: 16.5 mm

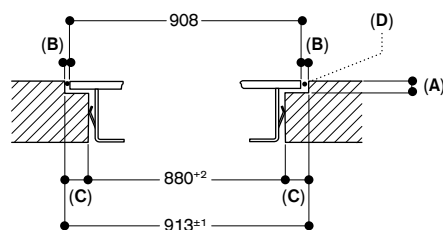
- A: Front thickness
- B: ≥ 60 mm for air recirculation
 ≥ 100 mm for air extraction with ducting in the plinth
- C: ≥ 850 mm for air extraction with ducting in the plinth
- D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

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

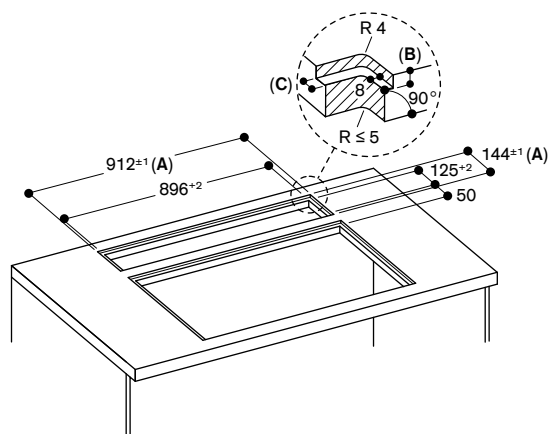


- A: $6.5^{+0.5}$ mm
- B: 2.5 mm
- C: 16.5 mm
- D: Fill with silicone

Combination with frameless induction cooktops in 2 separate cut-outs

AL 200 190

Cooktops 400 series
(CX 492)
or 200 series (CI 292)

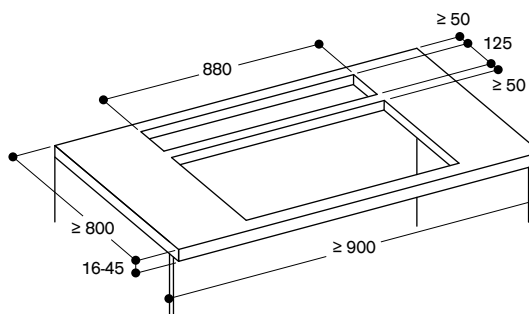


A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm

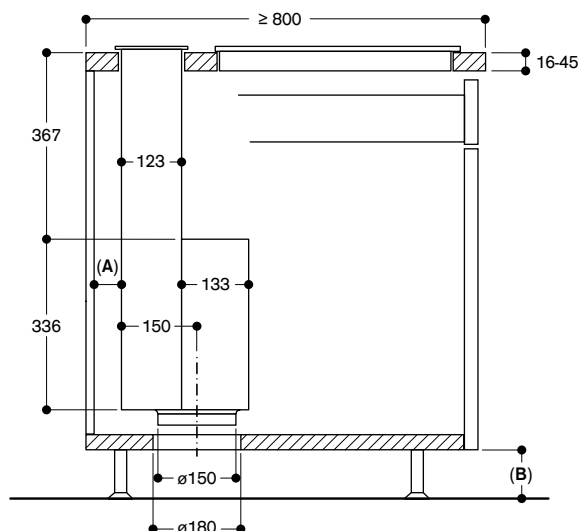
Combination with induction cooktop in 2 separate cut-outs

AL 200 190

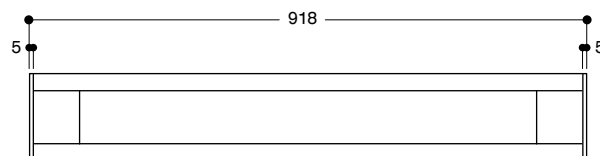
Cooktops 400 series
(CX 492)
or 200 series (CI 292)



Side view



View from above

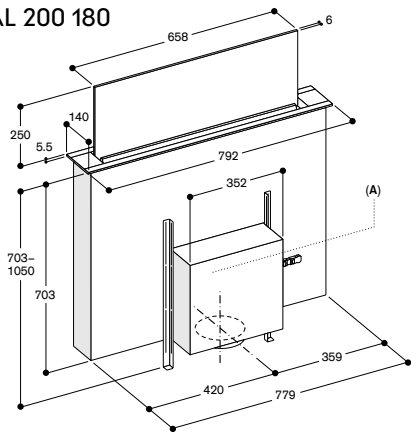


A: ≥ 20 mm from the Guided Air suction area to a unit wall
B: ≥ 60 mm for air recirculation
 ≥ 100 mm for air extraction with ducting in the plinth

All measurements in mm.

Combinations with AL 200 ventilation

AL 200 180



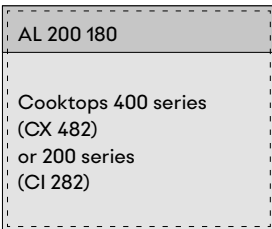
A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

Flush installation

Combination with frameless induction cooktops in a single cut-out

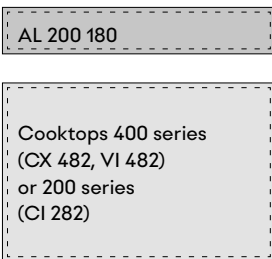


For cut-out dimensions, see page 254

Installation accessory

Installation kit VA 200 080

Combination with frameless induction cooktops in 2 separate cut-outs



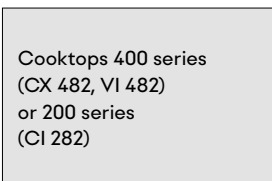
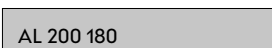
For cut-out dimensions, see page 255

Installation accessory

—

Surface installation

Combination with induction cooktop in 2 separate cut-outs

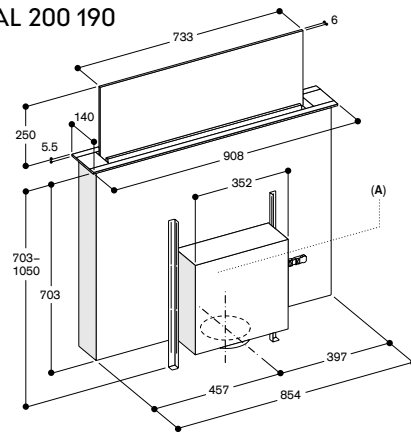


For cut-out dimensions, see page 255

Installation accessory

Installation kit AA 200 900

AL 200 190



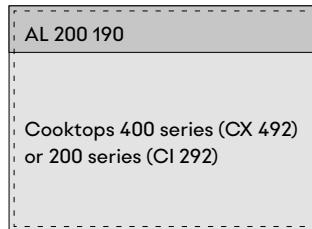
A: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3 m)

Fan unit must always be accessible

In recirculation: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{K}$)

Flush installation

Combination with frameless induction cooktops in a single cut-out

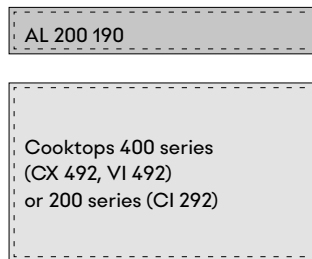


For cut-out dimensions, see page 258

Installation accessory

Installation kit VA 200 090

Combination with frameless induction cooktops in 2 separate cut-outs



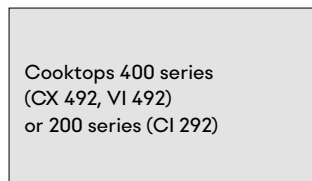
For cut-out dimensions, see page 260

Installation accessory

—

Surface installation

Combination with induction cooktop in 2 separate cut-outs



For cut-out dimensions, see page 260

Installation accessory

Installation kit AA 200 900

Notes



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

Installation accessories

AD 410 040
 Flexible connecting piece for VL 200
 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 the air
 recirculation ducts you will find on
 pages 184–193.**

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
 (Home Connect)**

Cooktop-based ventilation control (with suitable hood)
 Remote control and monitoring
 Remote diagnostics
 Please read additional information on Home Connect on page 240.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
 Energy consumption 40.4 kWh/year.
 Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes

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.
 In case of Vario electric grill, recirculation is not recommended.
 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.

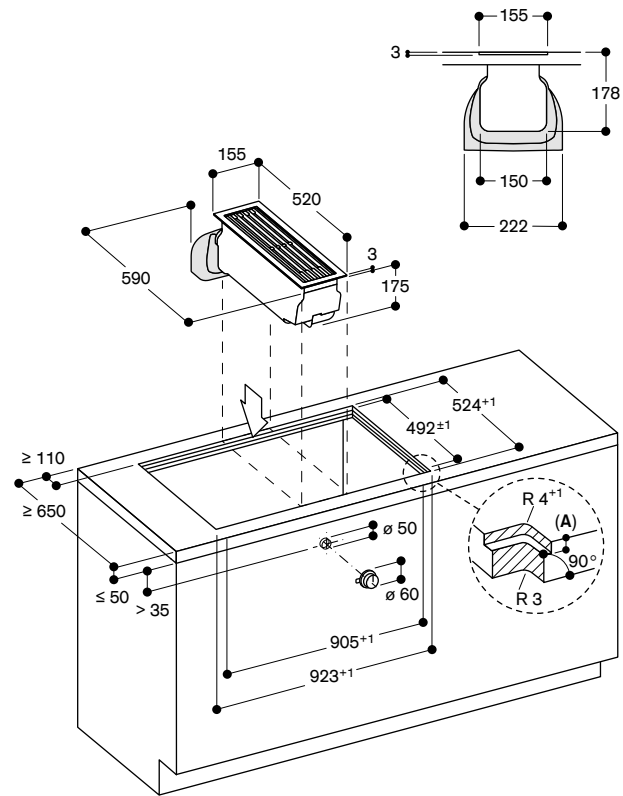
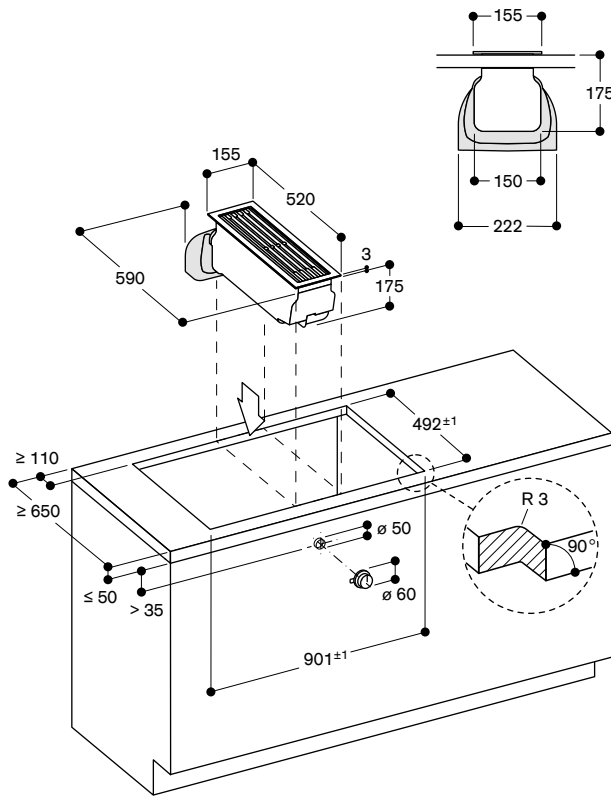
Additional instructions for flush mounting: Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
 The groove must be continuous and even, 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.

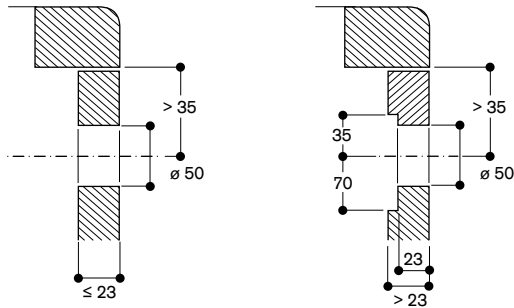
Please read additional planning notes on pages 164 – 167.

Connection
 Total connected load 10 W.
 Connecting cable 1.75 m, pluggable.
 Plan a LAN cable.

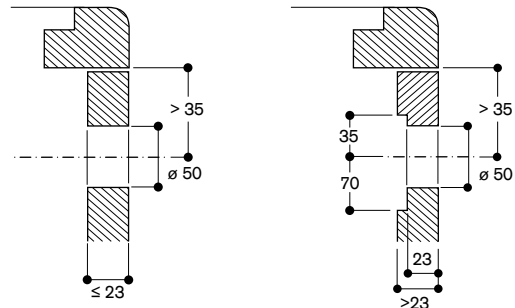


A: 3.5^{-0.5} in combination with at least one framed appliance
6.5^{+0.5} in combination with at least one frameless induction cooktop

Installation of the control knob; surface mounting

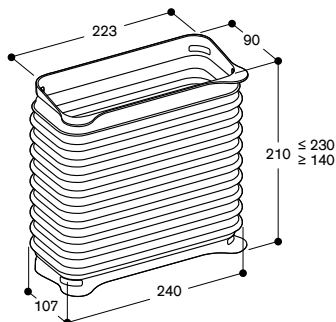


Installation of the control knob; flush installation

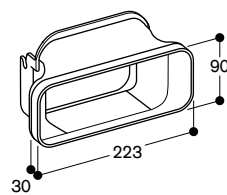


Installation accessories

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

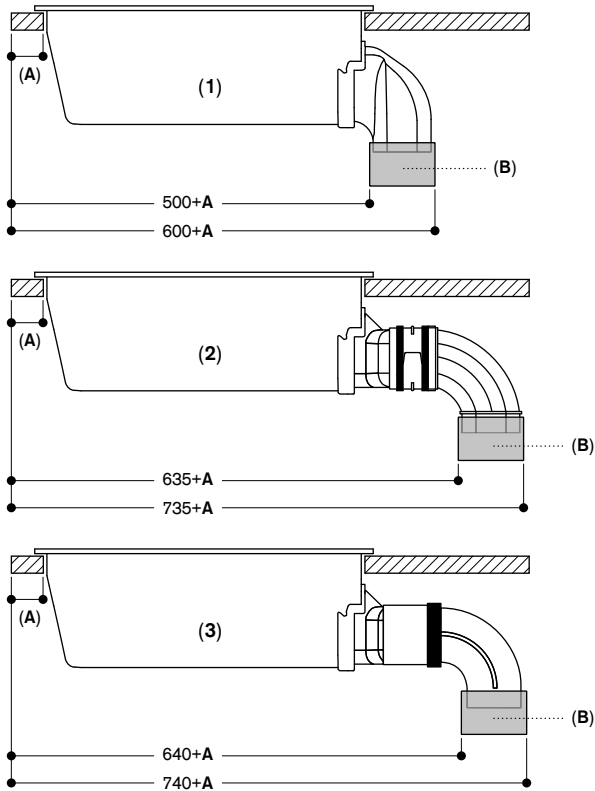


Recommended configurations for the Vario downdraft ventilation 400 series

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: $\geq 50\text{mm}$

B: Connecting piece

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 (flexible connecting piece)

Order as set (appliances and accessories):

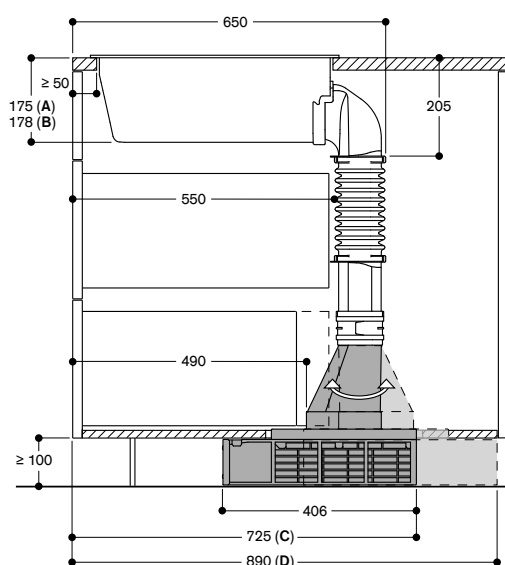
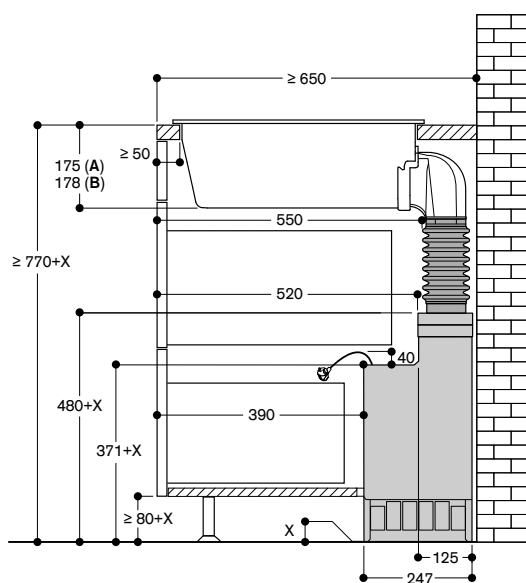
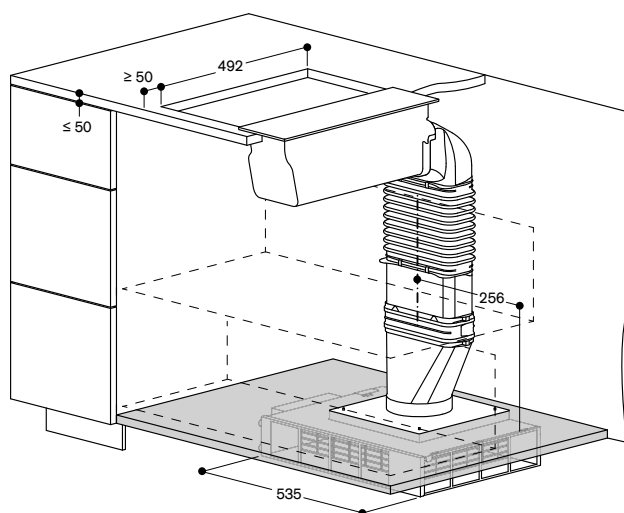
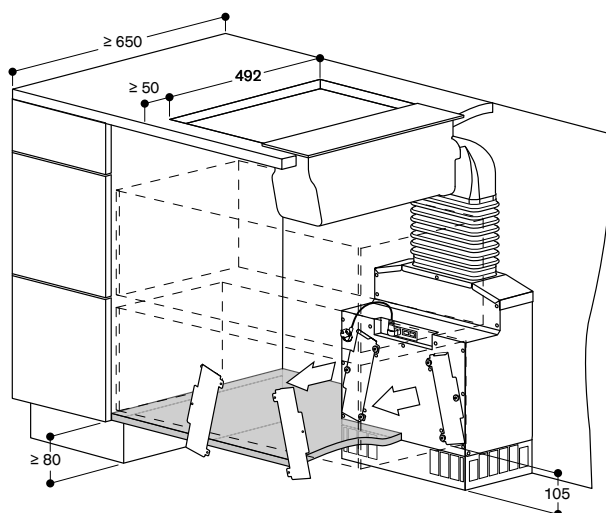
SET1VL4711 with Stainless steel knob**SET1VL4721 with Black knob****Planning example (air recirculation) - Direct installation****VL414 with AR 413 122 remote fan unit****Good to know**

- 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 990 090 (adhesive tape)

Order as set (appliances and accessories):

SET1VL4712 with Stainless steel knob**SET1VL4722 with Black knob**

A: Surface mounting
B: Flush mounting (only VL414)

A: Surface mounting
B: Flush mounting (only VL414)
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

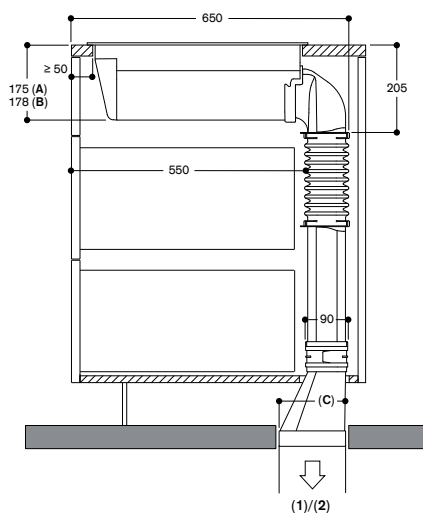
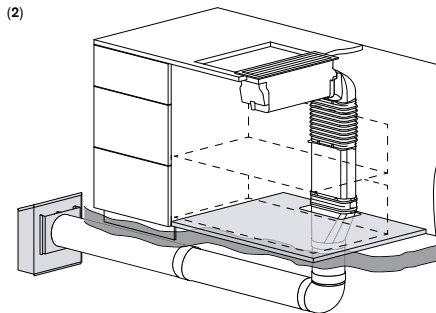
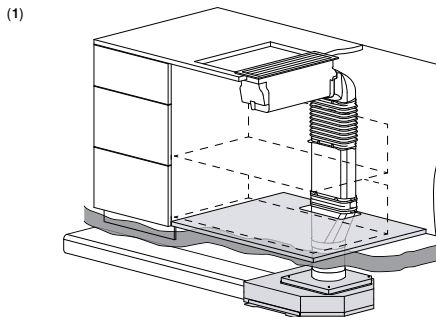
Recommended configurations for the Vario downdraft ventilation 400 series

Planning example (air extraction) - Direct installation VL414 with extraction remote fan unit

Combination with AR 403 122 / 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 401 142 (remote fan unit air extraction)

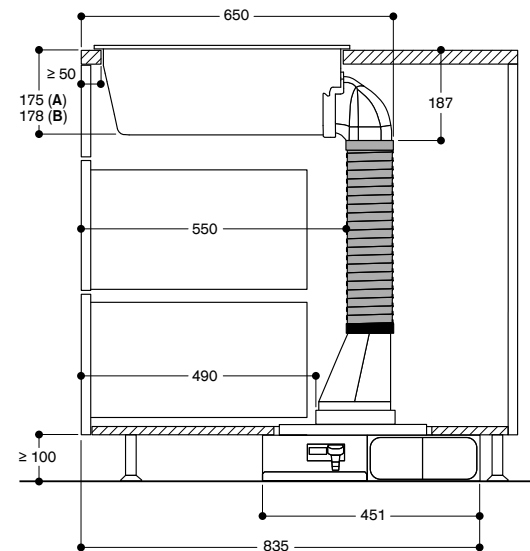
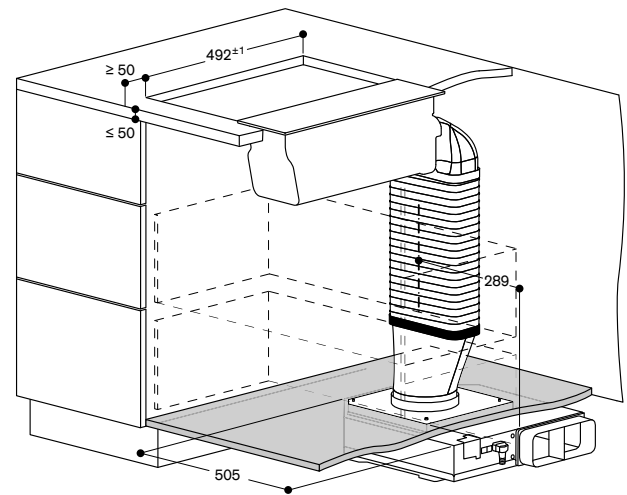


Planning example (air extraction) - Direct installation - Metal VL 414 with AR 403 122 remote fan unit

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, aluminium)

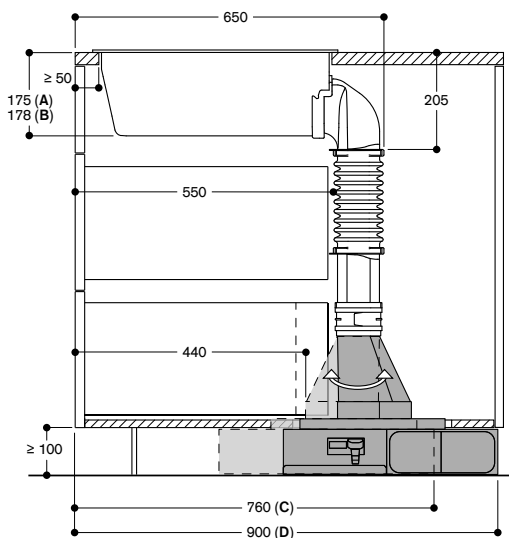
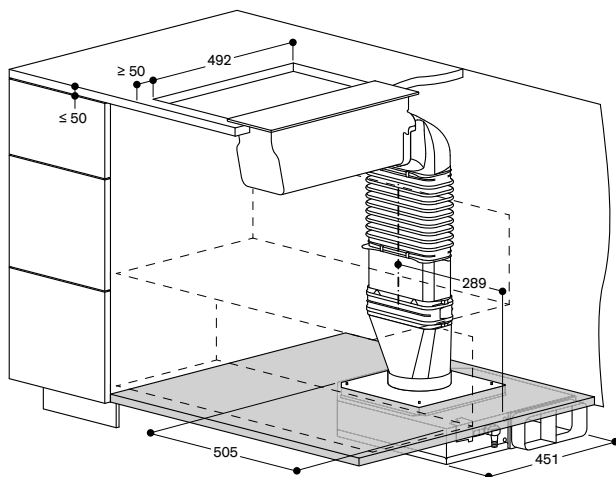


Planning example (air extraction) - Direct installation**VL 414 with AR 403 122 remote fan unit**

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 990 090 (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

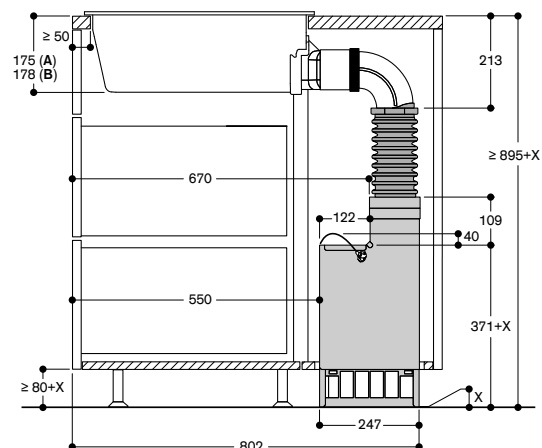
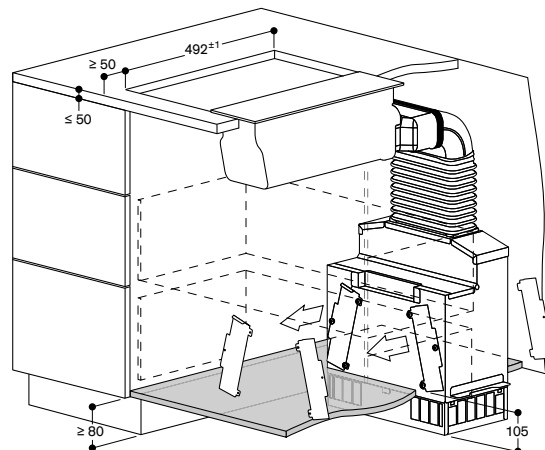
List of components - Metal

- 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 VL414)

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



Vario downdraft ventilation 200 series VL 200

VL 200 120

Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

Installation accessories

AD 410 040

Flexible connecting piece for VL 200
DN150 flat

AD 851 041

Connecting piece VL 200 for
extension with flat duct DN150 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 the air
recirculation ducts you will find on
pages 184–193.

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 consumption 48.3 kWh/year.
Sound level min. 56 dB / max. 71 dB normal mode.

Planning notes

Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.
Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122.
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.
In case of Vario electric grill recirculation is not recommended.

If installed next to gas appliances, the ventilation moulding LS041001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS041001 the wok pan WP 400 001 can not be used.

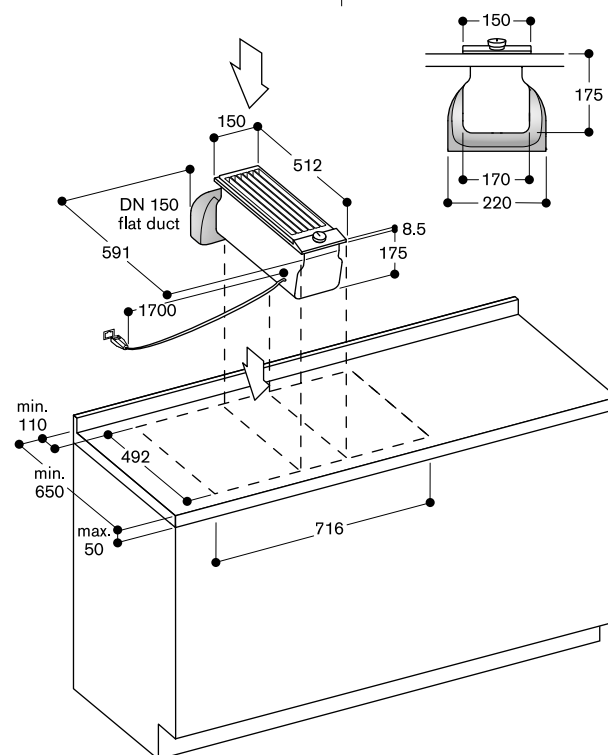
Air recirculation is not recommended in combination with Vario electric grill.

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.

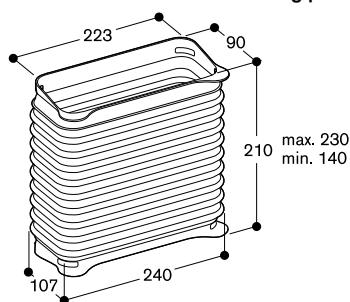
Please read additional planning notes on pages 169–171.

Connection

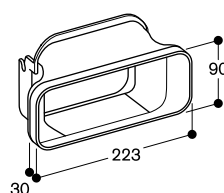
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL, DN 150 flat



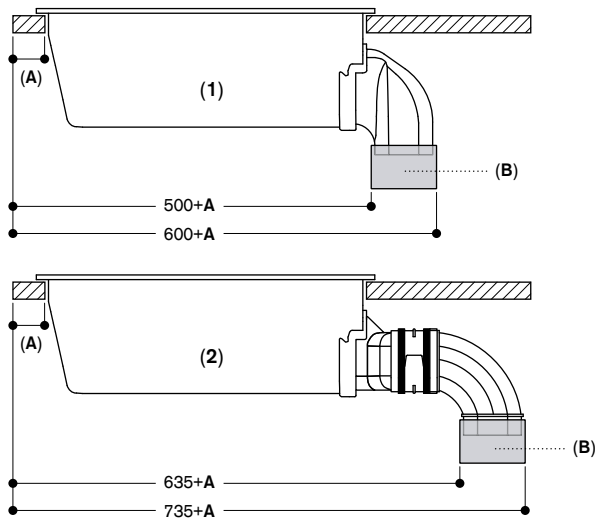
AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop



Recommended configurations for the Vario 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)

A: $\geq 50\text{mm}$
 B: Connecting piece

Planning example 1 (air recirculation)
VL 200 with AR 410 110 remote fan unit

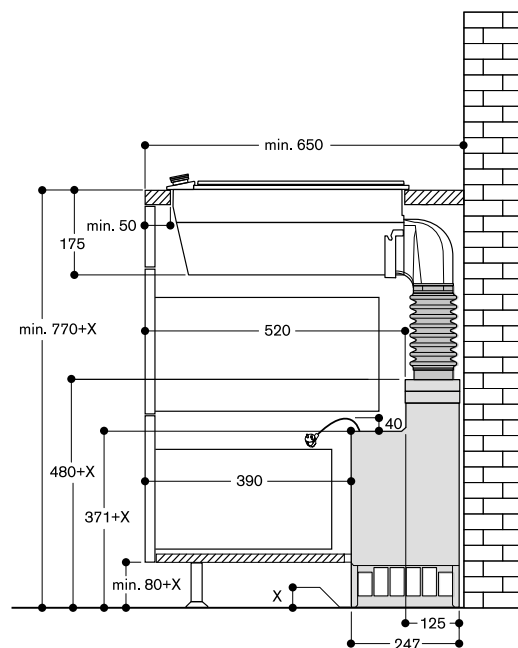
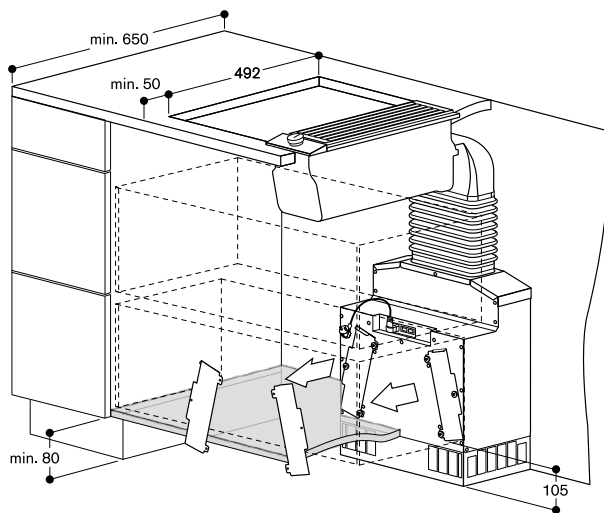
Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

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 440 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexible connecting piece)



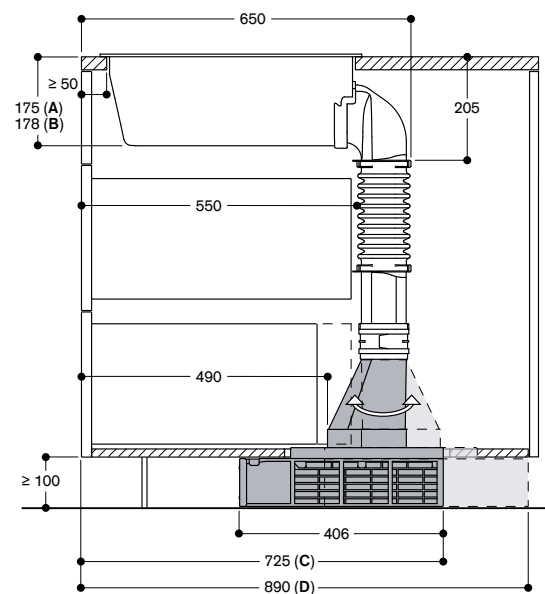
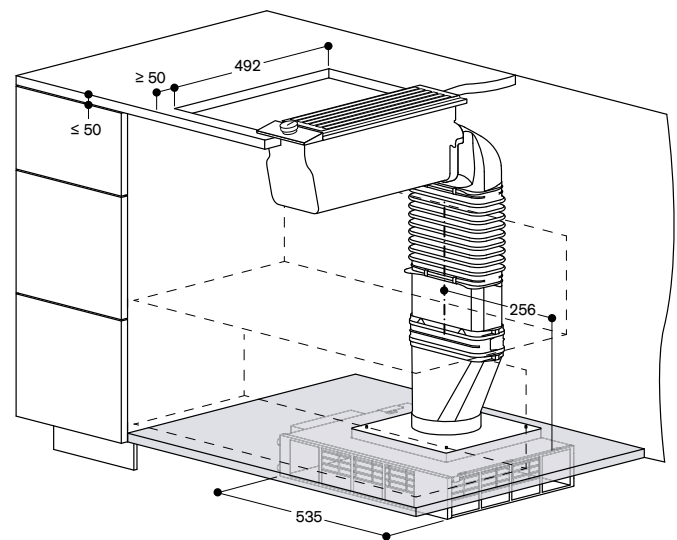
Planning example 2 (air recirculation)
VL 200 with AR 413 122 remote fan unit

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 440 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 990 090 (adhesive tape)



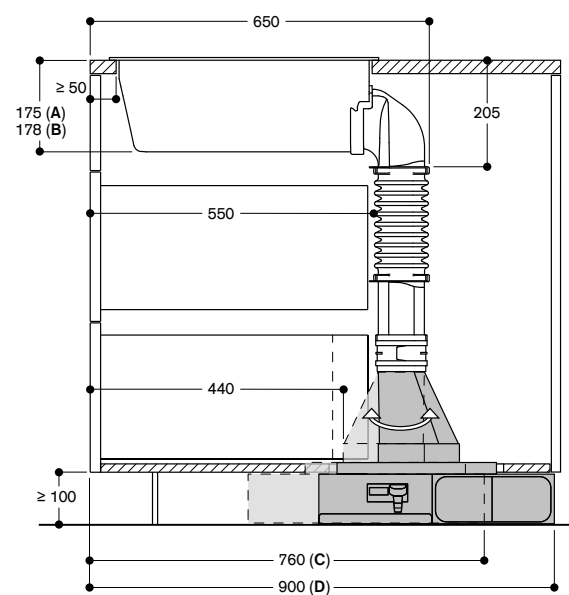
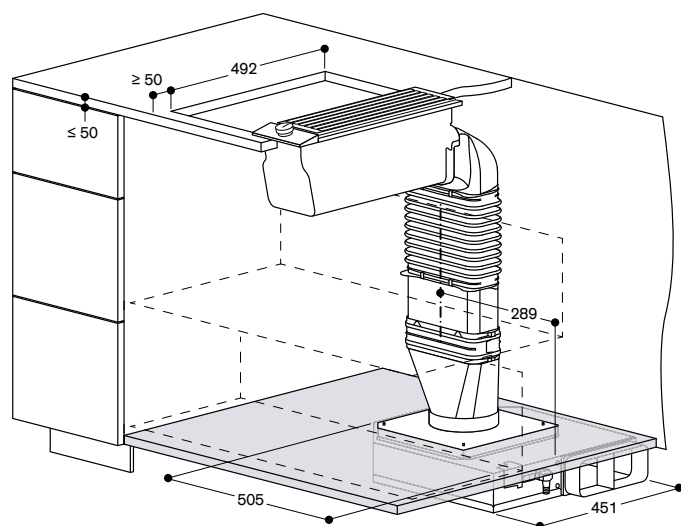
- A: Surface mounting
 B: Flush mounting (only VL414)
 C: Filter access from the front. Connecting piece flat/round towards the front
 D: Filter access from the back. Connecting piece flat/round towards the back

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 990 090 (adhesive tape)

**Planning example 4 (air recirculation)**

VL 200 with AR 410 110 remote fan unit

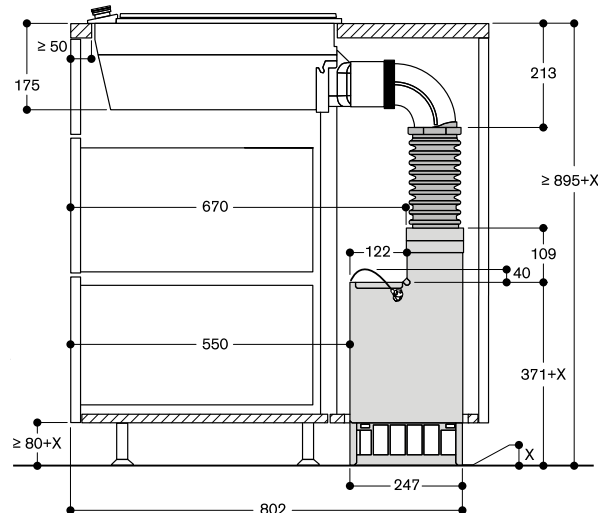
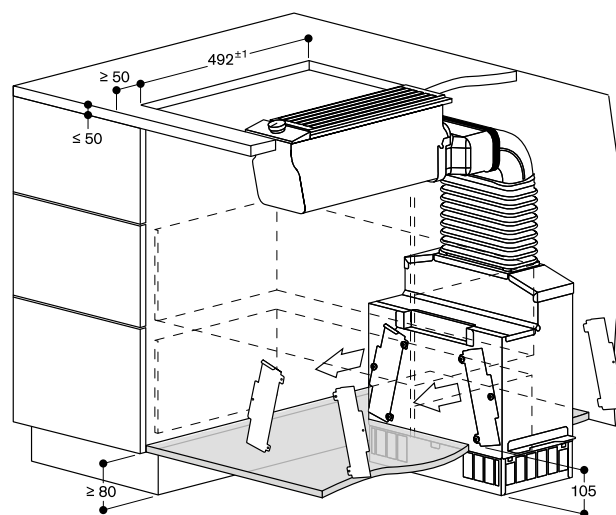
Island installation, access to the filter for replacement from the front or the back.

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 440 cm²).

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 857 040 (Flat duct connecting piece plastic)
- 1 x AD 857 030 (flat duct bend 90° vertical plastic)
- 1 x AD 410 040 (flexible connecting piece, DN 150 flat)



- 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



Remote fan unit 400 and 200 series
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 the air recirculation ducts you will find on pages 184–193.

Highlights

- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
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

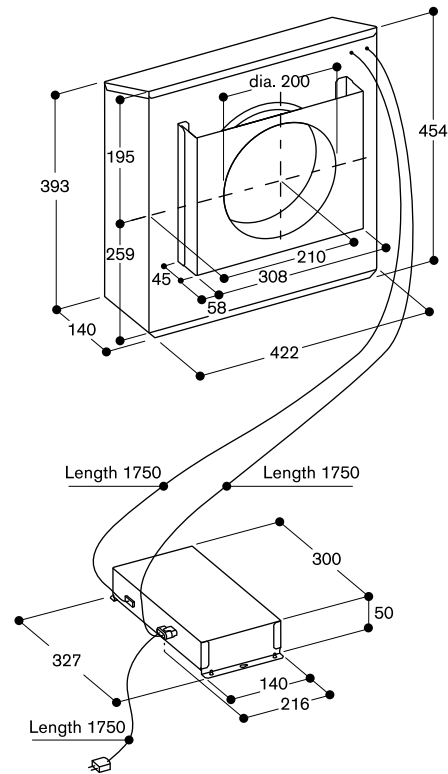
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Stainless steel housing.
Pipe connection pieces on intake side: 1x DN 200 round.
Retaining bracket for installation on an outside wall enclosed.

Planning notes

Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series.
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 centre of the pipe: 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 180 W.
Connecting cable 1.8 m, with plug.
Network cable 5 m.





Remote fan unit

AR 400

AR 400 142

Metal housing.
Max. air output 880 m³/h.
Air extraction.
Inside installation.

Installation accessories for the air recirculation ducts you will find on pages 184–193.

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

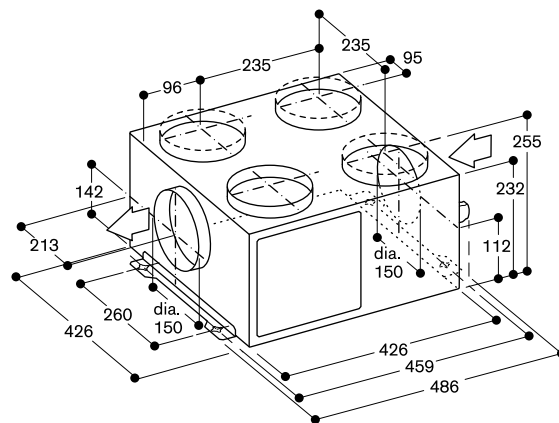
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN150 round, 4 x DN150 round.
Pipe connection pieces on output side: 1x DN150 round.
Spare cover for 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.





Remote fan unit 400 and 200 series AR 410

AR 410 110

Metal housing
Max. air output 675 m³/h
Air recirculation
Installation in the cupboard

Installation accessories for the air
recirculation ducts you will find on
pages 184–193.

Highlights

- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output

Performance output level 3/Intensive:
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

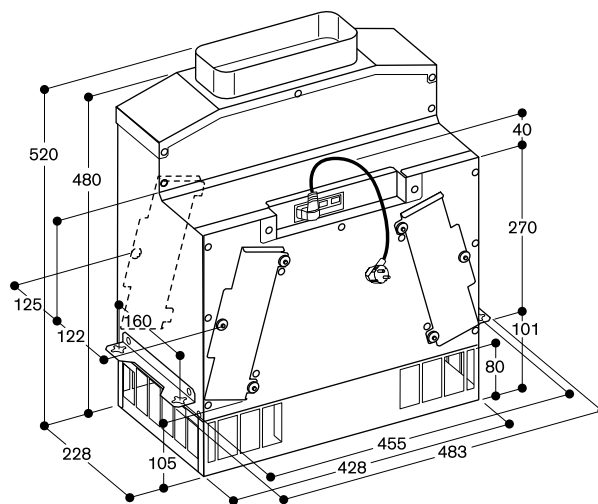
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side:
1 x DN 150 flat duct.
Retaining bracket for installation at the furniture base enclosed.
2 activated charcoal filters enclosed ex factory.

Planning notes

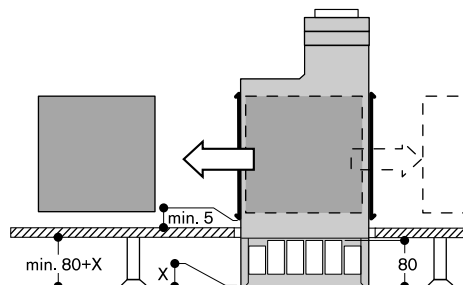
Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series.
Connection to the respective appliances via network cable.
Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor.
Filter replacement interval: 1 year depending on cooking frequency.
To replace the filter the remote fan unit must be accessible.
The charcoal filter exchange is possible from both sides.

Connection

Total connected load 170 W.
Connecting cable 1.8 m, with plug.
Network cable 5 m.



Filter exchange





Remote fan unit 400 and 200 series
AR 403

AR 403 122

Metal housing
Max. air output 875 m³/h
Air extraction
Plinth installation

Installation accessories for the air recirculation ducts you will find on pages 184–193.

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. 875 m³/h.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the motorless appliances.

Features

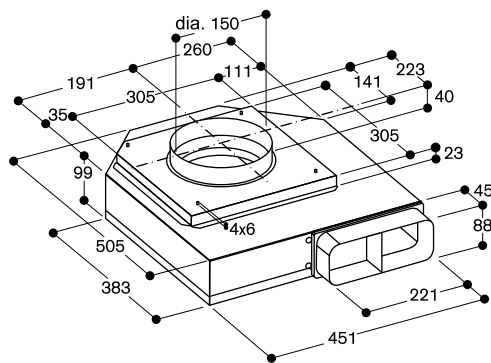
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN150 round.
Pipe connection pieces on output side: 1 x DN150 flat duct.
Retaining bracket for installation 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.
Connection of AL 400 with an air collector box (AD 704 048, AD 704 049).
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 180 W.
Connecting cable 1.8 m, with plug.
Network cable 2 m.





Remote fan unit 400 and 200 series
AR 413

AR 413 122

Metal housing
Max. air output 900 m³/h
Air recirculation
Plinth installation

Installation accessories

AA 010 410

Air exhaust grill air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings,
height adjustable.

**Installation accessories for the air
recirculation ducts you will find on
pages 184-193.**

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 and sound pressure
depending on built-in situation.
Power levels depend on the motorless
appliances.

Features

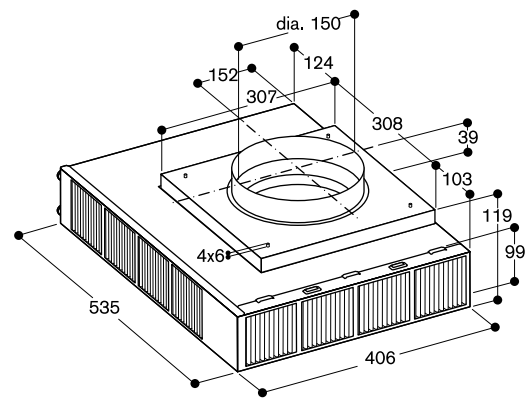
3 electronically controlled power
levels and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake
side: 1 x DN150 round.
Retaining bracket for installation
on the ceiling or side of a cupboard
enclosed.
2 activated charcoal filters enclosed
ex factory.

Planning notes

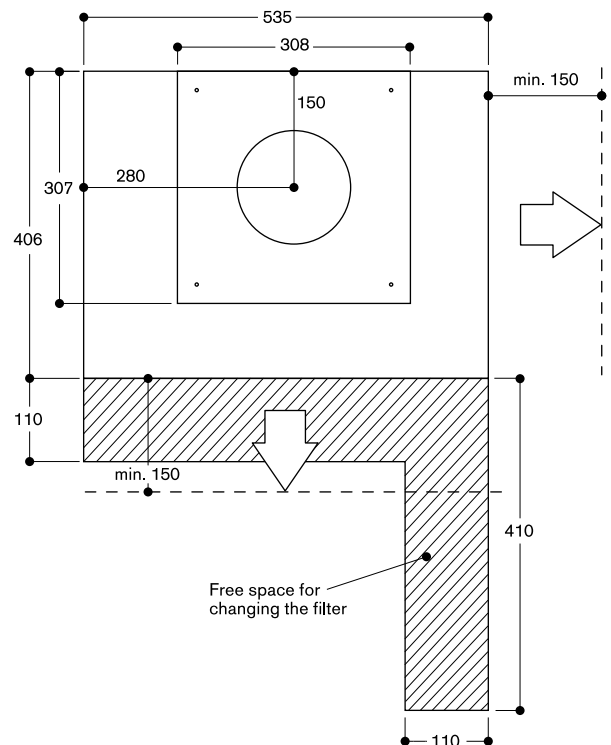
Remote fan unit in combination
with motorless appliances.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out
for the air ducting in the furniture
base.
Filter replacement interval: 1-1.5
years depending on cooking
frequency. It must be possible to
remove the plinth to replace the filter.
Recommended minimum gap between
filter openings and cupboard wall if
there is no ventilation grill directly in
front: 15 cm.

Connection

Total connected load 180 W.
Connecting cable 1.8 m, with plug.
Network cable 2 m.



View from above



Notes

[illegible]



Wall-mounted hood 200 series

AW 240

AW 240 191

Stainless steel with glass control panel in Gaggenau anthracite
Width 90 cm
Air extraction/Air recirculation
Delivery with chimney

Installation accessories

AD 200 322

Stainless steel chimney extension
Length: 1000 mm

AD 200 392

Ceiling collar for chimneys
Stainless steel

Special accessories

AA 200 812

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with wall mounted hoods.

Installation accessories for the air recirculation ducts you will find on pages 184-193.

Highlights

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- 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
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

618 / 970 m³/h.

64 / 73 dB (A) re 1 pW.

51 / 60 dB (A) re 20 µPa.

Air recirculation:

383 / 476 m³/h.

69 / 74 dB (A) re 1 pW.

56 / 61 dB (A) re 20 µPa.

Odour reduction air recirculation 79 %.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Activated charcoal filter saturation indicator.

Perforated sheet metal filter, dishwasher-safe.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Neutral white LED light (3500 K), continuously dimmable.

Light colour in different white tones (2700-5000 K) can be adjusted via Home Connect.

Lamp output 3 x 3 W.

Illuminance 551lx continuously dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised vapour collection area with slightly inward facing filters.

The package includes an one-way flap.

Easy mounting system for simple installation and alignment.

Selected digital services

(Home Connect)

Cooktop-based ventilation control (with suitable hood)

Remote control and monitoring

Remote diagnostics

Please read additional information on Home Connect on page 240.

Consumption data

Energy consumption 44.5 kWh/year.

Sound level min. 44 dB / max. 64 dB normal mode.

Planning notes

The package includes the two-part chimney with the dimensions from 572 mm to 874 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney. Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 600 mm.

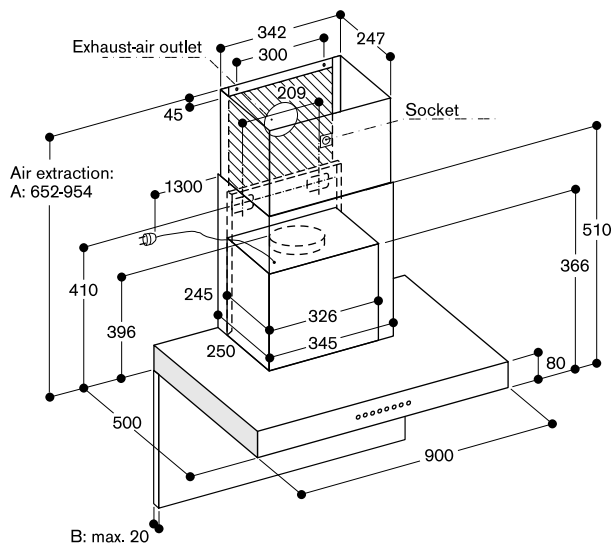
The air recirculation module with activated charcoal filter can be installed on the inner chimney.

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

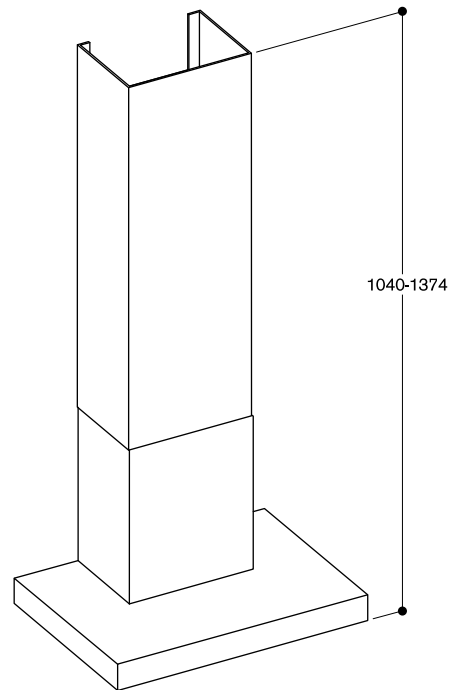
Total connected load 269 W.

Connecting cable 1.3 m with plug.



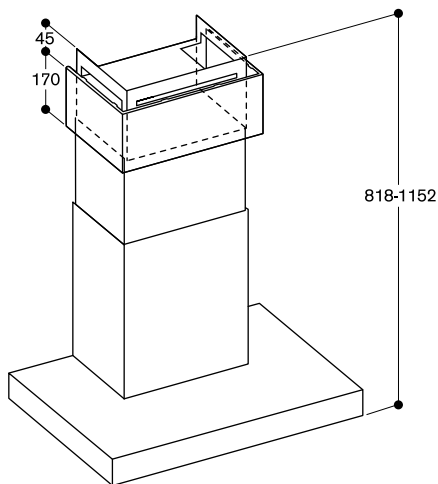
A: Suitable for ceiling heights from 2.25 m to 2.55 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.
B: Note the maximum thickness of the back panel.

AW 240 with AD 200 322



* Suitable for ceiling heights from 2.64 m to 2.97 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.

AW 240 with AA 200 812



* Suitable for ceiling heights from 2.45 m to 2.75 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.



Slide out rangehood 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

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

AA 211 812

Patented air recirculation module
including 1 activated charcoal filter
with high efficient odour reduction
due to increased surface
For air recirculation

**Installation accessories for the air
recirculation ducts you will find on
pages 184-193.**

Highlights

- Unobtrusive slide out hood design
thanks to integrated glass panel
in the steam screen
- Especially quiet operation thanks
to integrated sound insulation
- Steam screen extends by pulling
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 slide out rangehood
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

3 electronically controlled power
levels and 1 intensive mode.

Appliance width 90cm

Air extraction:

517 / 965 m³/h

57 / 71 dB(A) re 1pW

Air recirculation:

506 / 876 m³/h

62 / 69 dB(A) re 1pW

Odour reduction air recirculation:

>90%

Appliance width 60cm

Air extraction:

515 / 953 m³/h

57 / 71 dB(A) re 1pW

Air recirculation

497 / 885 m³/h

62 / 69 dB(A) re 1pW

Odour reduction air recirculation:

>90%

Features

Controls at front.

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.

Illuminance 355 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

Energy consumption

41.4 / 40.3 kWh/year.

Sound level min. 41/42 dB /

max. 57 dB normal mode.

Planning notes

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.

Minimum clearance between gas

cooktop(s) with more than 39.6 MJ/h

(11 kW) and ventilation hood 700 mm.

For more details, please refer to gas

cooktop(s) installation manual(s).

Clearance above electric appliances

min. 600 mm.

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 with plug.



Integrated rangehood 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

Special accessories

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories for the air recirculation ducts you will find on pages 184-193.

Highlights

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass under-side
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system

Output

3 electronically controlled power levels
and 1 intensive mode.

Appliance width 86 cm

Air extraction:

610 / 800 m³/h.

64 / 70 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

540 / 790 m³/h.

72 / 77 dB (A) re 1 pW.

59 / 65 dB (A) re 20 µPa.

Odour reduction air recirculation 94%.

Appliance width 52 cm

Air extraction:

540 / 730 m³/h.

64 / 70 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

530 / 690 m³/h.

72 / 77 dB (A) re 1 pW.

59 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 92%.

Features

Remote control is available as a special accessory.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Metal grease filter, dishwasher-safe.
Glass filter cover.
Neutral white LED light (4000 K), dimmable.
Lamp output 2 x 1W.
Illuminance 266 lx./244 lx.
Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy consumption
31.4 / 29.6 kWh/year.
Sound level min. 41 / 44 dB /
max. 64 dB normal mode.

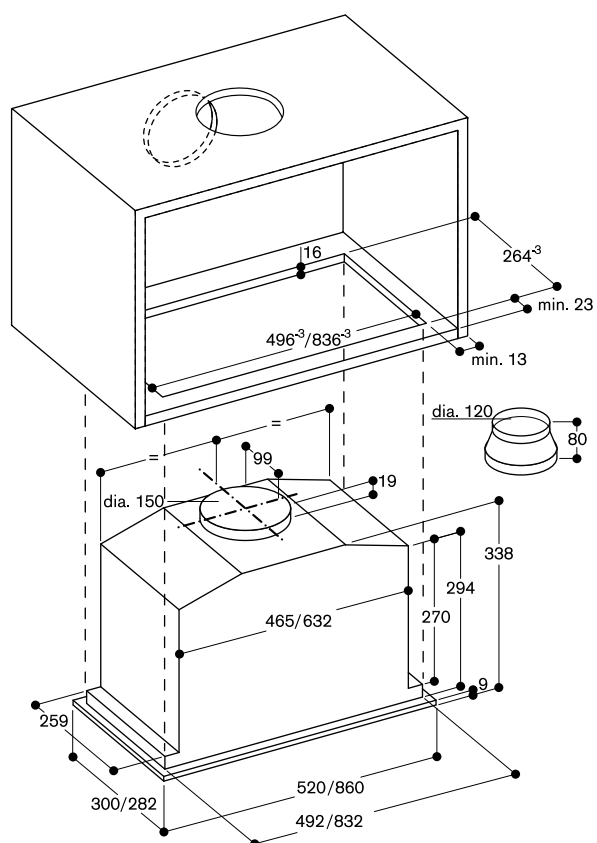
Planning notes

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.

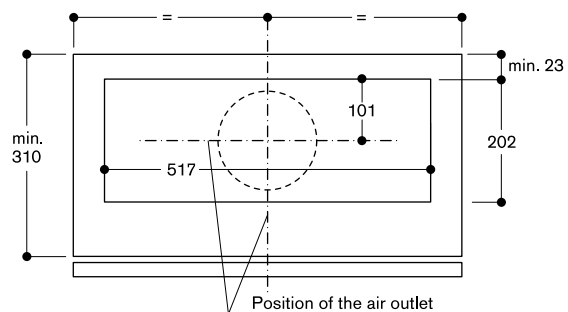
Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended). Minimum clearance between gas cooktop(s) with more than 39.6 MJ/h (11kW) and ventilation hood 700 mm. For more details, please refer to gas cooktop(s) installation manual(s). Clearance above electric appliances min. 600 mm.
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

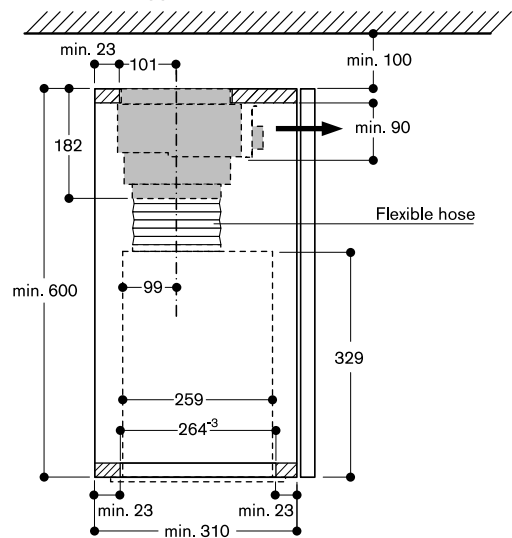
Total connected load 172 W.
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



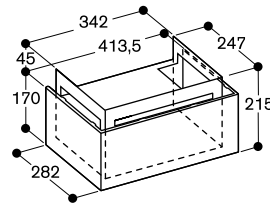
Cross-section of upper cabinet with AC 200 and AA 211 812



Accessories and special accessories for extractors

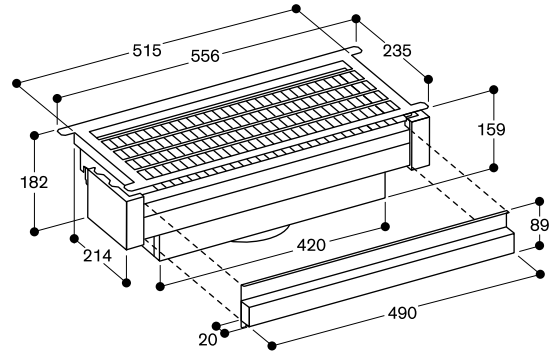
AA 200 812

For air recirculation.
Can be combined with wall mounted hoods AW 240
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the external chimney or internal chimney.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.



AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with slide out rangehood series 200/integrated rangehood 200 series.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.



Removable filter panel

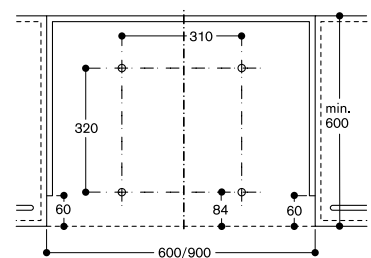
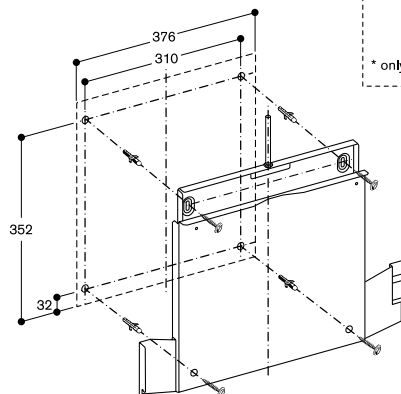
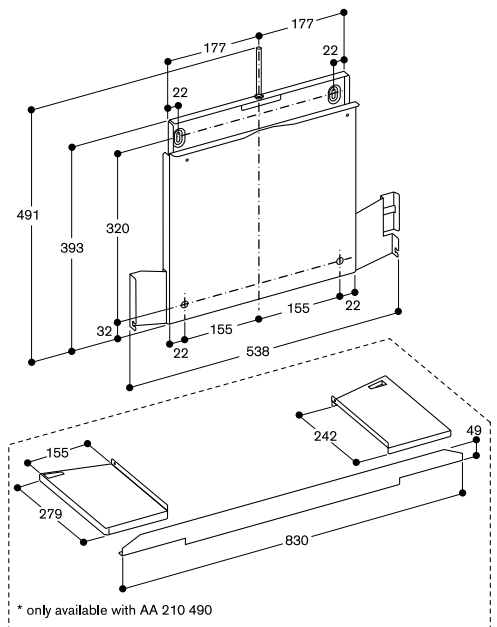
AA 210 492

Lowering frame for 90 cm slide out rangehood

AA 210 460

Lowering frame for 60 cm slide out rangehood

Can be combined with slide out rangehood series 200.
The patented lowering frame allows the slide out rangehood 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.



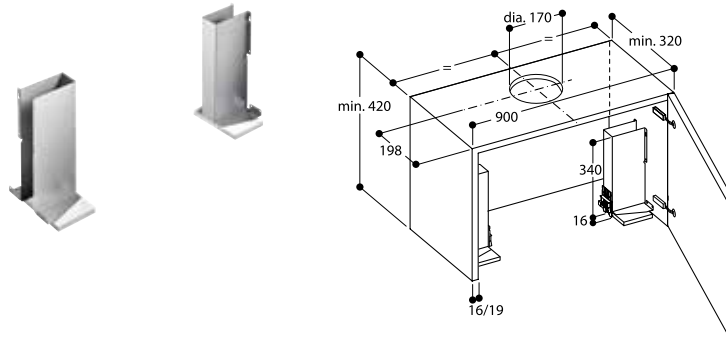
Fitting directly to the kitchen wall

AA 210 491

Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide slide out rangehoods 200 series.
Slide out rangehood of 200 series
For left/right assembly in upper cabinets.

For assembly in the upper cabinet.
If the lowering frame AA 210 490 is used, the assembly kit is not needed



Accessories and special accessories for extractors

Wall outlet

Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 700 051

Wall outlet
Stainless steel
DN 200 round

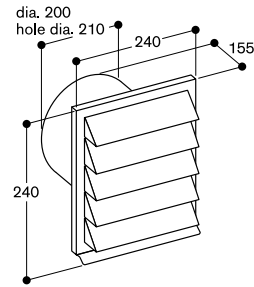
Little loss of airflow due to large stainless steel outlet louvres.

Features

Weatherproof stainless steel louvres.
Integrated one-way flap.
Connecting piece DN 200 round

Planning notes

For use with telescopic wall-duct
AD 702
Wall breakthrough $\varnothing$ 210 mm



AD 702 052

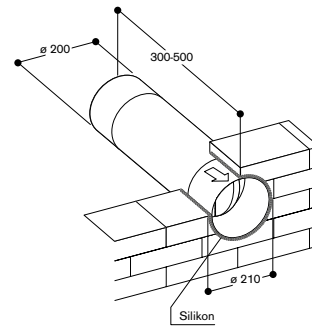
Telescopic wall-duct
Stainless steel
DN 200 round

Features

Connecting piece DN 200 round.
Integrated one-way flap.

Planning notes

For use with wall outlet AD 700 051
or remote fan unit AR 401.



AD 750 054

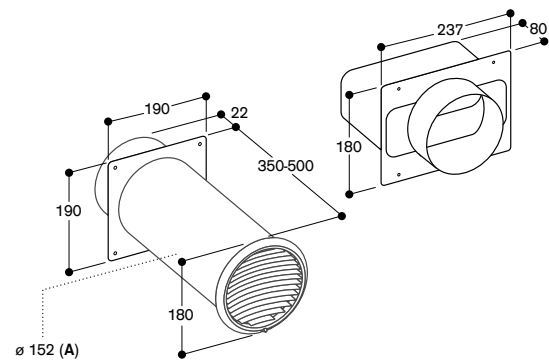
Wall outlet with telescopic duct
Stainless steel/plastic
DN 150 round
Optimal temperature insulation.
Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

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.
Telescopic wall duct 350 - 500 mm for round pipe connection piece DN 150.

Planning notes

Conform to blower-door test.
For connection of round pipe DN 150
or flat pipe DN 150. Wall breakthrough $\varnothing$ 155 mm.



A: Drilling $\varnothing$ 155

Notes

[illegible]

Accessories and special accessories for extractors

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 building regulations.

Please observe the local applicable building regulation when configuring ventilation solutions.

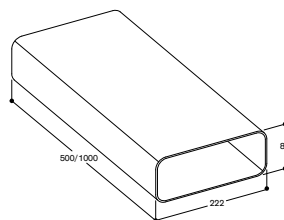
The plastic flat duct complies with the Needle Flame Test (according to IEC 60695-11-5), the V2 flammability class (according to UL94) and the B1 and B2 building material class (DIN 4102-1) depending on the parts.

The metal ducts are particularly suitable for Vario downdraft and Table ventilation in countries with increased fire protection requirements.

The metal ducts are non-combustible and suitable for all combinations.

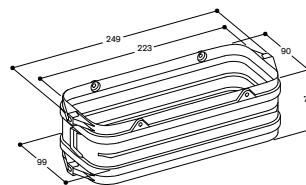
AD 857 010

Flat duct
Plastic,
DN 150 flat
Length 1000 mm



AD 857 040

Flat duct connecting piece
Plastic, low flammability
DN 150 flat
Connector sleeve to connect other
plastic flat ducts together.

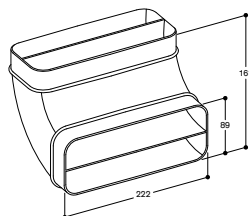


Planning notes

Integrated sealings for full airtightness without necessity for any adhesive tape.
Easy-to-connect via time saving click mechanism.

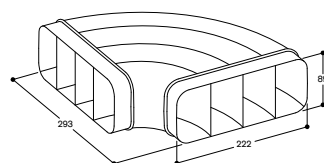
AD 857 030

Flat duct bend 90° vertical
Plastic, low flammability
DN 150 flat



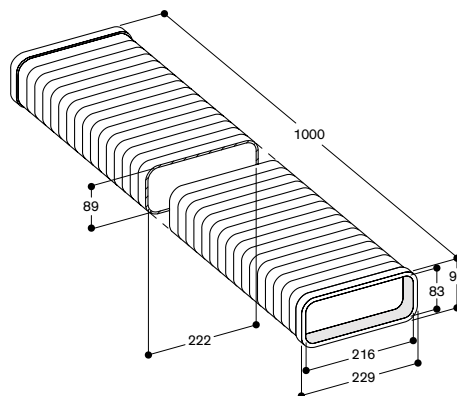
AD 857 031

Flat duct bend 90° horizontal
Plastic, low flammability
DN 150 flat

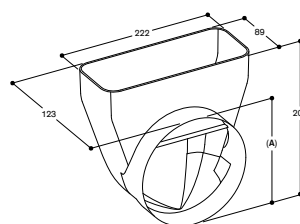


AD 858 010

Flat duct system flex pipe
 Plastic low flammability
 DN 150 flat
 Length: 1000 mm

**AD 857 042**

Flat duct adapter round 90°
 Plastic, low flammability
 DN 150 flat/round
 Transition from flat duct to round duct.



A: ø 152.5

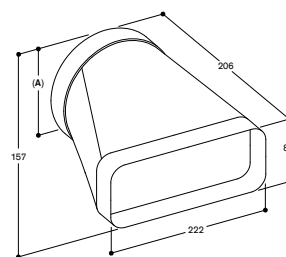
Planning notes

Suitable for flat duct and flat duct flex.

Suitable for round duct (with pipe connector), and aluflex pipe.

AD 857 041

Flat duct adapter round
 Plastic, low flammability
 DN 150 flat/round
 Transition from flat duct to round duct.



A: ø 152.5

Planning notes

Suitable for flat duct and flat duct flex.

Suitable for round duct (with pipe connector), and aluflex pipe.

Accessories | special accessories for ventilation appliances

Ventilation moulding

AA 414 010

Ventilation moulding for VL 414 next to gas appliance.



Ventilation moulding

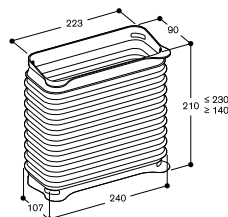
LS 041 001

Ventilation moulding for VL 200 next to gas appliance.



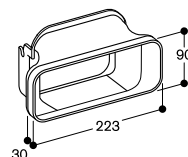
AD 410 040

Flexible 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



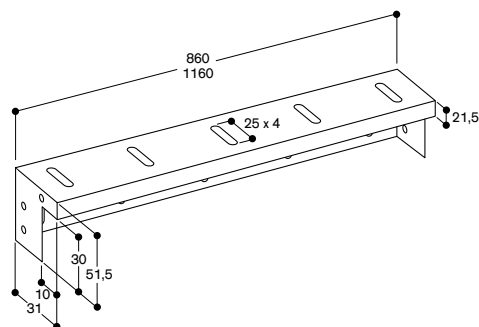
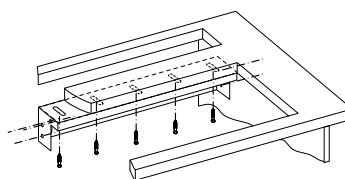
AA 010 410

Air exhaust grill air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.



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.



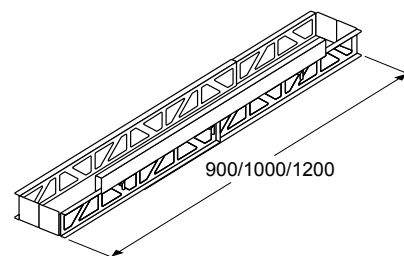
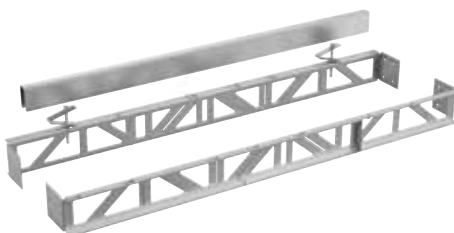
VA 200 080

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.

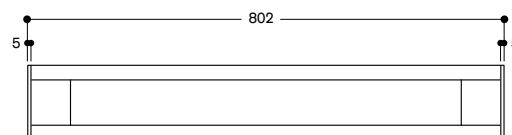


AA 200 900

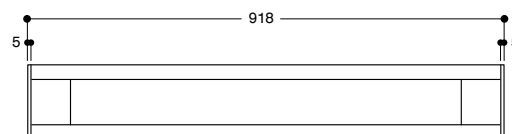
Kit for surface mounted installation
AL 200
Including 2 trims, each 5 mm width
For the 80 cm and 90 cm variant
Gaggenau Black

**AL 200 in combination with induction cooktop in 2 separate cut-outs**

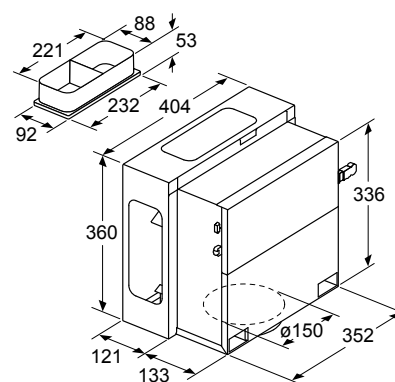
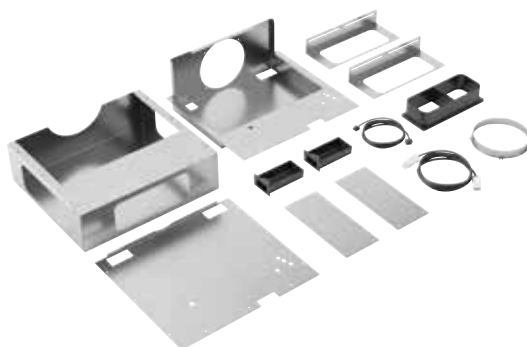
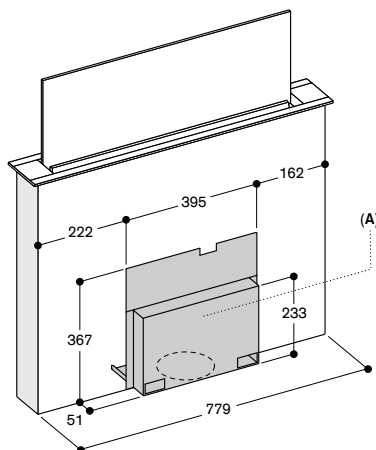
View from above

**AL 200 in combination with induction cooktop in 2 separate cut-outs**

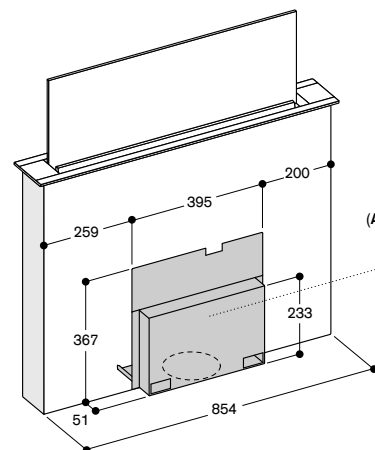
View from above

**AA 200 910**

Installation kit for fan unit at a
distance (3m maximum)
Combinable with the table ventilation
AL 200

**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

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

Accessories | special accessories for ventilation appliances

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 charcoal 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.

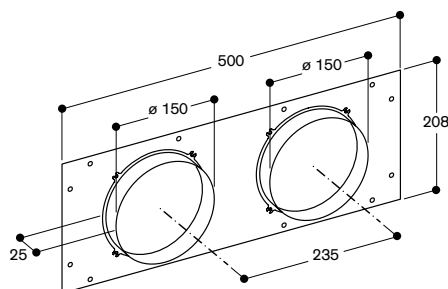
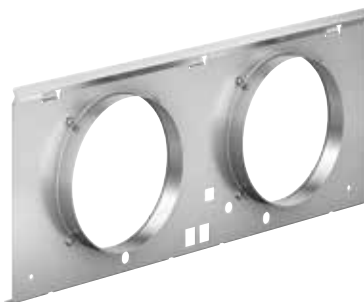


AD 754 049

Connecting piece AL 400 for aluflex pipe, 2 x DN 150 round
Metal zinc plated
DN 150 round

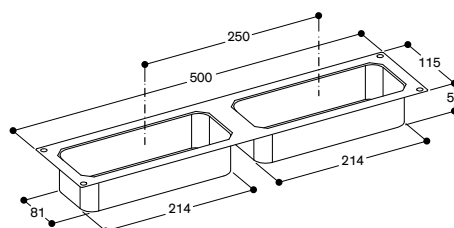
Planning notes

Can be fitted on the front or back of the AL 400.



AD 854 050

Necessary connecting piece for 2 x DN 150 flat duct, can be fitted on the bottom side of AL 400
(comes in 2 pieces)



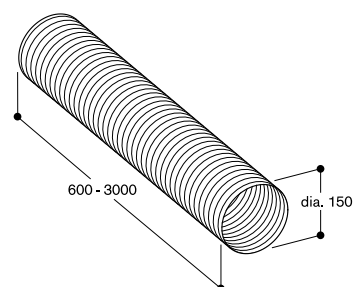
AD 751 010

Aluflex pipe Aluminium
DN 150 round

Planning notes

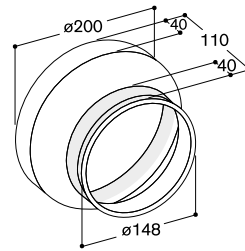
Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends.

2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.



AD 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.

AD 990 091

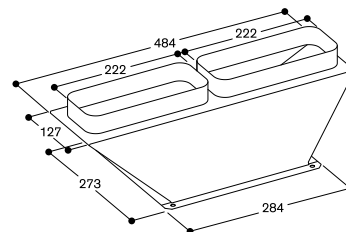
Adhesive tape for duct components
Plastic
10 m/roll

**Planning notes**

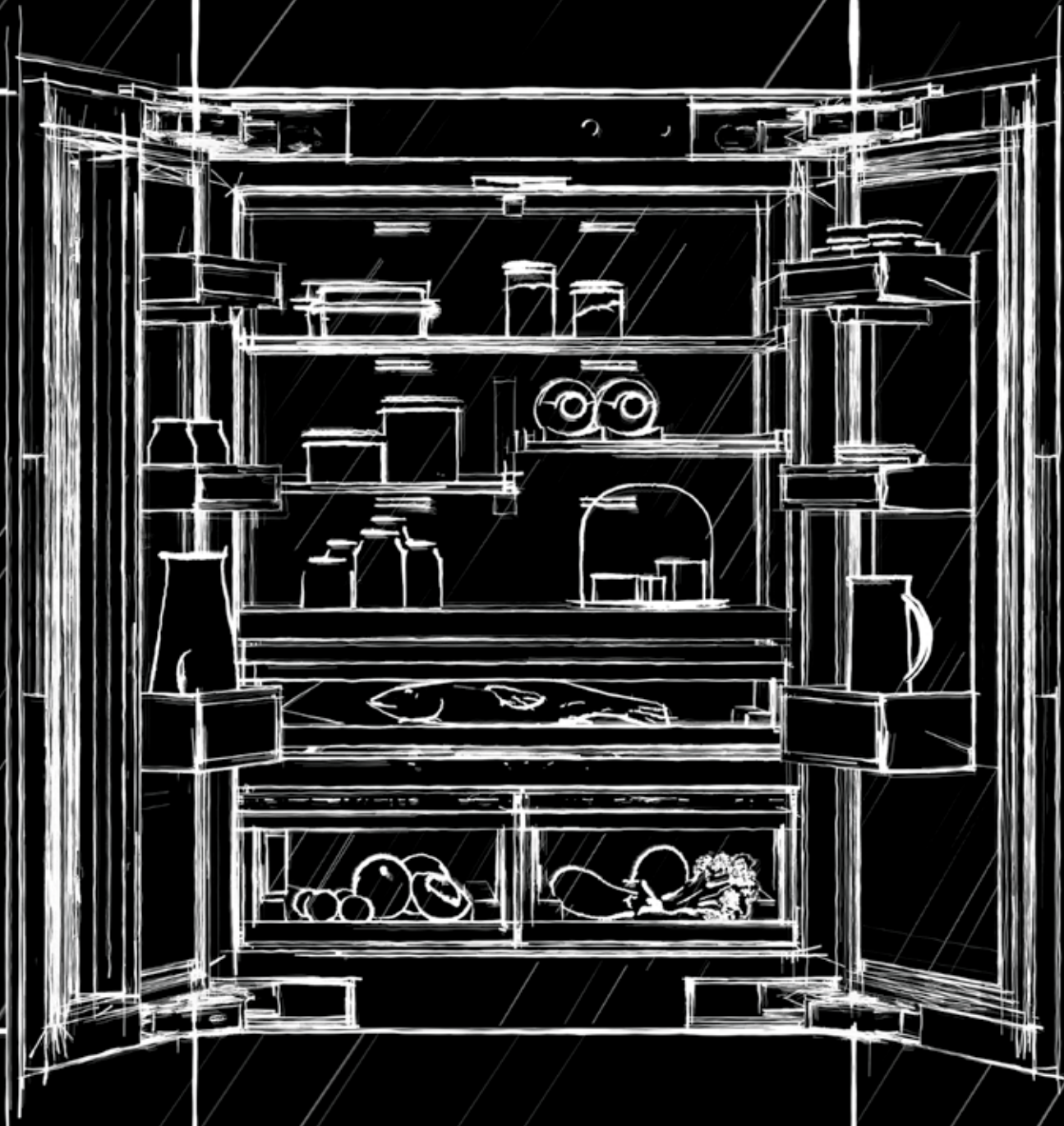
In order that ducting is well sealed and air leaks are consequently prevented, the adhesive tape AD 990 090 is necessary at all pipe connection piece points. The adhesive tape is heat- and UV-resistant.

AD 704 050

Air collector flat duct for AL 400
Metal zinc plated
DN 150 flat

**Planning notes**

2 x DN 150 flat duct air intake
To connect 1 x AL 400 to remote fan AR 403/ AR 413 bottom side.
To connect the AL 400 and the remote fan AR 403/ AR 413 the flex duct
AD 853 011 is possible and can be shortened to the appropriate length.
The package includes four cable straps for fixing the flex duct AD 853 011.



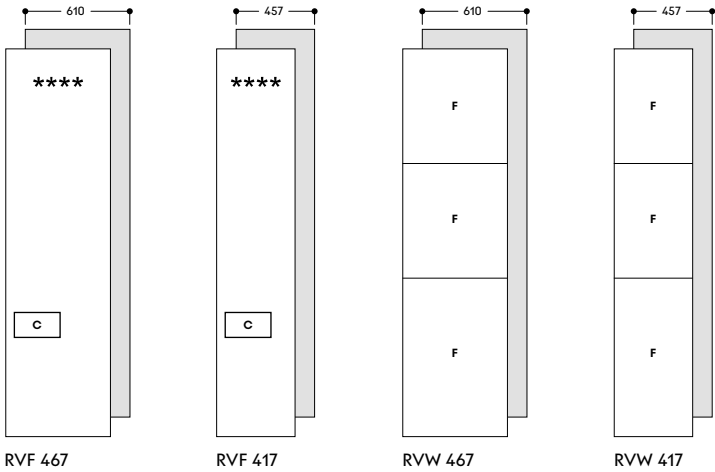
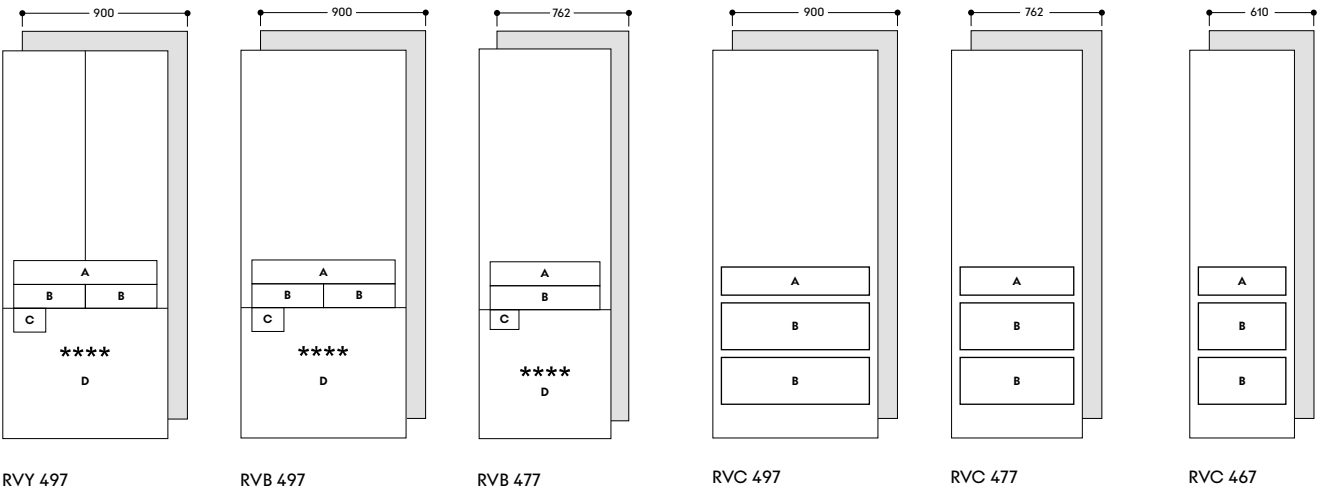
THE COOLING APPLIANCES

Overview	196
Vario cooling Expressive series	198
Wine climate cabinet Expressive series	206
Additional planning notes for Vario cooling Expressive series	210
Special accessories Replacement	212
Planning principles	214
Planning examples for Vario cooling Expressive series	216
Vario cooling 200 series	218
Wine climate cabinet 200 series	220
Additional planning notes for Vario cooling 200 series	222
Accessories special accessories	223

Overview

Vario cooling Expressive series

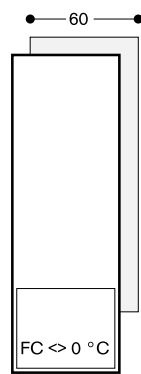
Niche 213 cm



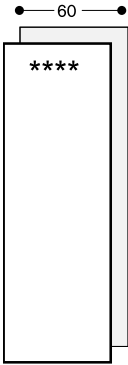
Vario cooling 200 series

Niche 178 cm

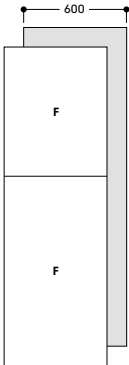
Niche 86 cm / Under-counter



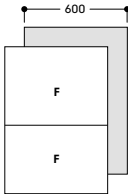
RC 289



RF 287



RW 282



RW 204

- A: Chilled drawer
- B: Fresh climate drawer
- C: Ice maker
- D: Drawer
- F: Wine
- FC: Fresh cooling
- FC < 0 °C: Fresh cooling close to 0 °C
- FC 0 °C: Fresh cooling 0 °C

New Generation Cooling



Vario fridge-freezer combination 400 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
- 2 wooden bottle holder magnetic
- 2 bottle supports, oak wood

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

For RVY 497, RB 492 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

Door panels, dark brushed stainless
steel, with handles
For RVY 497, panel thickness 19 mm.

RVA 423 141

Side trims, 3 mm. 2 pieces.

RVA 428 922

Door panels, dark brushed stainless
steel, handleless
For RVY 497, panel thickness 19 mm.

RVA 460 000

Accessory for side-by-side
installation
For RVY 497.

RVA 460 020

Accessory for side-by-side
installation, backward compatible
Required if a RVY 497 is installed
side-by-side with a RY, RB, RC, RF
or RW of the Vario cooling 400 series.

RVA 460 900

Accessory for replacement side-by-
side installation in unmodified niche
Required if a RVY 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 (89.4 cm wide)
is replacing a RY 492, RB 492 or
RC 492 (90.8 cm wide).

Special accessories

RVA 018 701

Ethylene absorber
Refill kit.
For placement in a fresh climate
drawer.

RVA 016 701

Ethylene absorber
Starter kit.
For placement in a fresh climate
drawer.

RA 430 100

Storage container with transparent
lid, anthracite.

RVA 438 040

Solid oak wood bottle support with
magnetic connector.

RVA 450 220

Activated charcoal air filter.

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.
Cushioned door closing system.
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.
Open-door and malfunction alarm.

Selected digital services (Home Connect)

Storage management with cameras.
Personalisation function for saving custom programs.
Remote control and monitoring.
Remote diagnostics.
Please read additional information on Home Connect on page 240.

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 with satin matte finish.
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: 320 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 programs (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 13 kg/24 h.
Storage time after malfunction 10 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.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator for filter via full touch TFT display.
Ice cube production approx. 3 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.
Integrated, easy accessible ice cube scoop.

Consumption data

5 star energy rating.
Energy consumption 354 kWh/year.
Noise level 39 dB (A) re 1 pW.

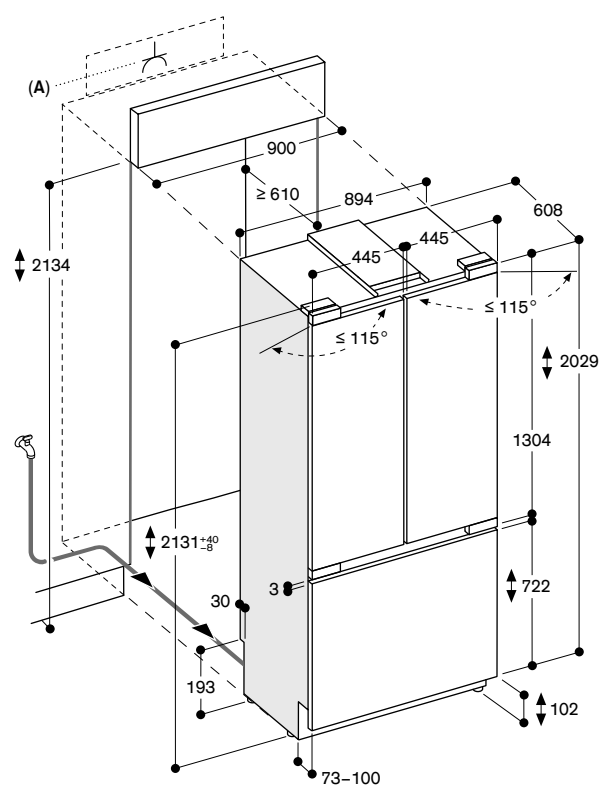
Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 64 kg.
Drawer 14 kg.
When rest mode is active, the appliance can only be opened using a handle.
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 pages 210 – 213.

Connection

Total connected load 0.200 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.8 m with 3/4" connection.
Water pressure 2 to 8 bar.



A: Socket

The maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 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).

RVB 421 720

Dark brushed stainless steel door
panels with handles.
For RVB 477.
Panel thickness 19 mm.

RVB 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 or
RVC 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 or
RVC 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.

RVA 450 220

Activated charcoal air filter.
2 pieces.

RVA 016 701

Ethylene absorber.
Starter kit.
For placement in a fresh climate
drawer.

RVA 018 701

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 program selection of fresh climate drawers (via object recognition).
Personalisation function for saving custom programs.

Please read additional information on
Gaggenau Home Connect on
page 240.

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 programs (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

5 star energy rating.
Energy consumption
350/310 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.

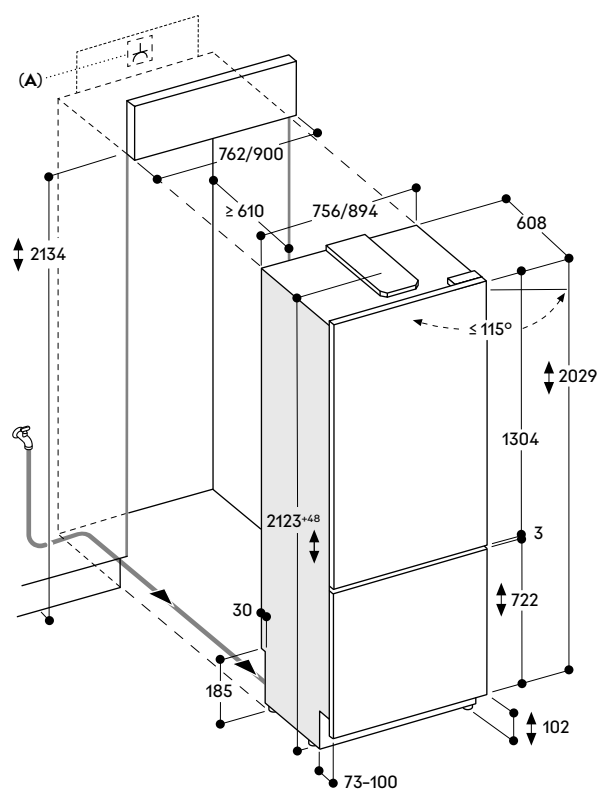
Please read additional planning notes on pages 210 - 213.

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



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 or
RVC 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 or
RVC 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.

RVA 016 701

Ethylene absorber.

Starter kit.

For placement in a fresh climate
drawer.

RVA 018 701

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 programs.

Please read additional information on Gaggenau Home Connect on page 240.

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 programs (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

RVC 497 190: 4 star energy rating.
RVC 477 190: 5 star energy rating.
RVC 467 190: 5.5 star energy rating.
Energy consumption 225/170/135 kWh/year.
Noise level 38 dB (A) re 1 pW.

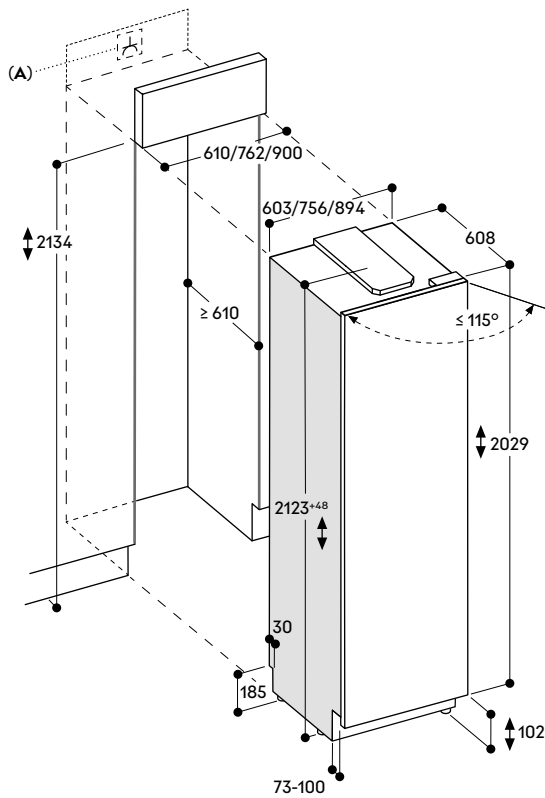
Planning notes

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 pages 210 - 213.

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



Vario freezer Expressive series RVF 467 / RVF 417

RVF 467 590 ■

Fully integrated, with ice maker.
Niche width 61 cm,
Niche height 213.4 cm.

RVF 417 590 ■

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 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 460 000

Accessory for side-by-side installation.
RVA460020
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 or
RVC 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 or
RVC 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.

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: 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 240.

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 25/16 kg/24 h.
Storage time after a malfunction
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. 3/2 kg capacity.
Particle filter for water inlet,
integrated in ventilation grille area.
Saturation indicator shown in touch
display.

Consumption data

4 star energy rating.
Energy consumption
290/244 kWh/year.
Noise level 38 dB (A) re 1 pW.

Planning notes

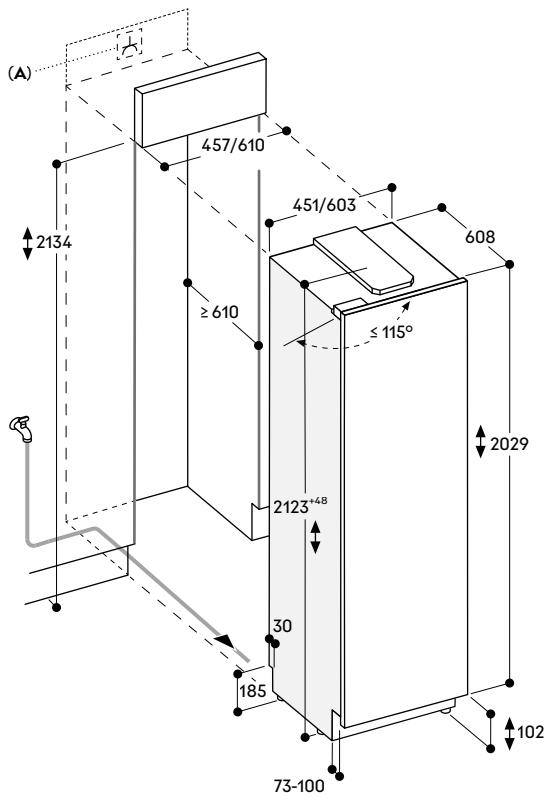
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 39/55 kg.
Shut-off valve for water connection
must be planned next to the
appliance and always be accessible.
If the water pressure exceeds 0.8
MPa (8 bar), connect pressure relief
valve between water tap and hose
set.

Please read additional planning notes
on pages 210 - 213.

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

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 421 622 L
Dark brushed stainless steel door
panel frame with handle.
For RVW, left-hinged, niche width 61 cm.
Panel thickness 19 mm.

RVA 421 622 R
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 programs (sensor-based) for achieving precise drinking temperature.
- 3 independently controllable climate zones, thereof 2 with automatic tempering programs.
- Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programs).
- 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 environment.
- 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 programs.
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 programs.
Pre-defined light scenarios with individualisation possibility (Favourites).

Please read additional information on Gaggenau Home Connect on page 240.

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.

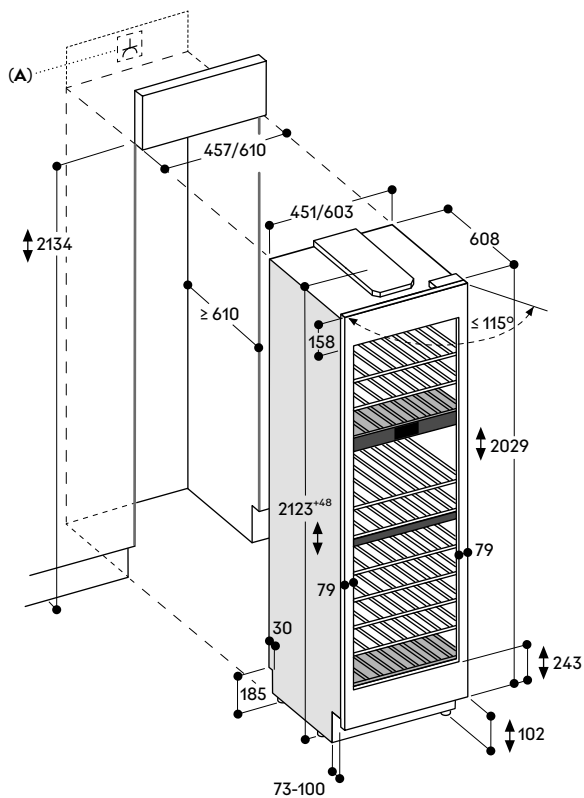
Planning notes

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 pages 210 - 213.

Connection

Total connected load: 0.300 kW.
Connecting cable 3.0 m, pluggable.

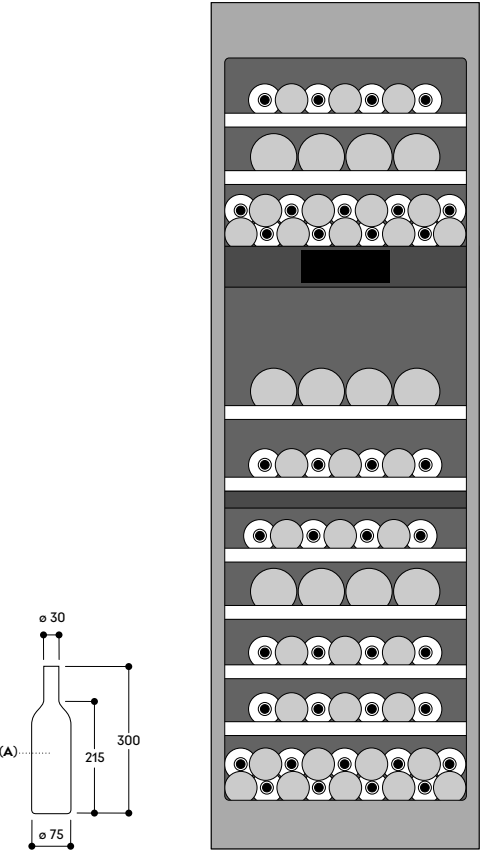


A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

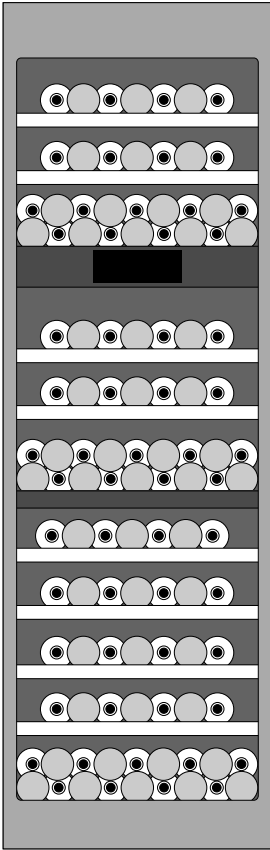
Bottle storage (default configuration)



All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

Bottle storage (maximum capacity)





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 421 122 L
 Dark brushed stainless steel door
 panel frame with handle.
 For RVW, left-hinged,
 niche width 45.7 cm.
 Panel thickness 19 mm.

RVA 421 122 R
 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 programs (sensor-based) for achieving precise drinking temperature.
- 3 independently controllable climate zones, thereof 2 with automatic tempering programs.
- Consistent temperatures with exact control from +5 °C to +20 °C (manual mode) and from +3 °C to +20 °C (automatic tempering programs).
- 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 environment.
- 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 programs.
 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 programs.
 Pre-defined light scenarios with individualisation possibility

(Favourites).
 Please read additional information on Gaggenau Home Connect on page 240.

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 litres.

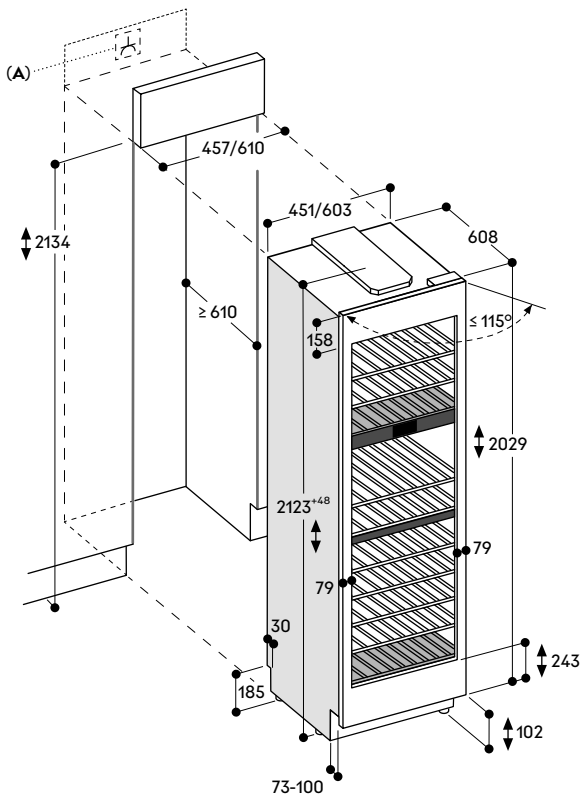
Planning notes

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 pages 210 – 213.

Connection

Total connected load: 0.300 kW.
 Connecting cable 3.0 m, pluggable.

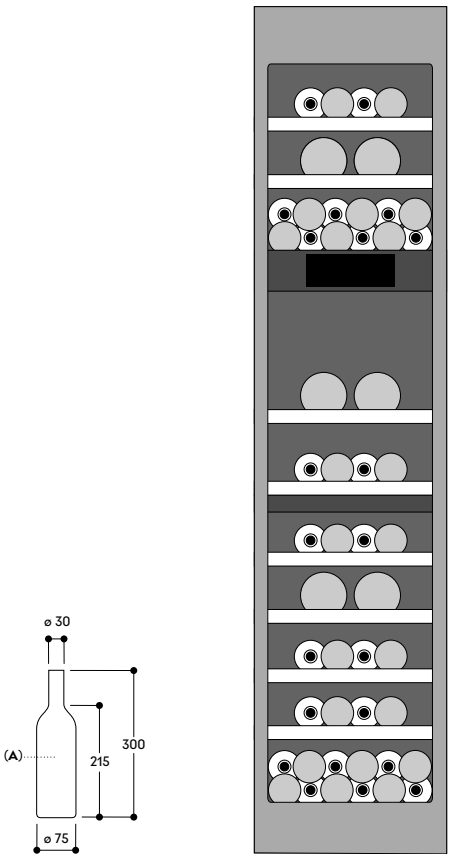


A: Electrical connection

Maximum door panel dimensions are based on a clearance of 3 mm

The height of the plinth can be reduced to 50 mm

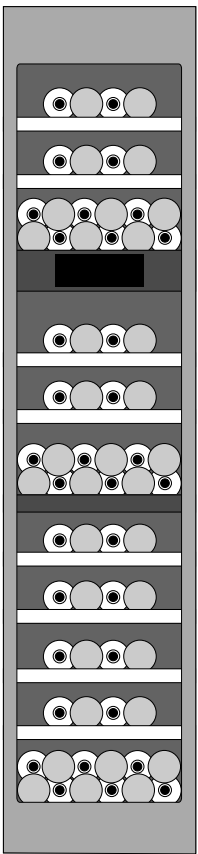
Bottle storage (default configuration)



All levels are suitable for storage of Magnum bottles (1.5 litres)

A: 0.75 litres

Bottle storage (maximum capacity)



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".

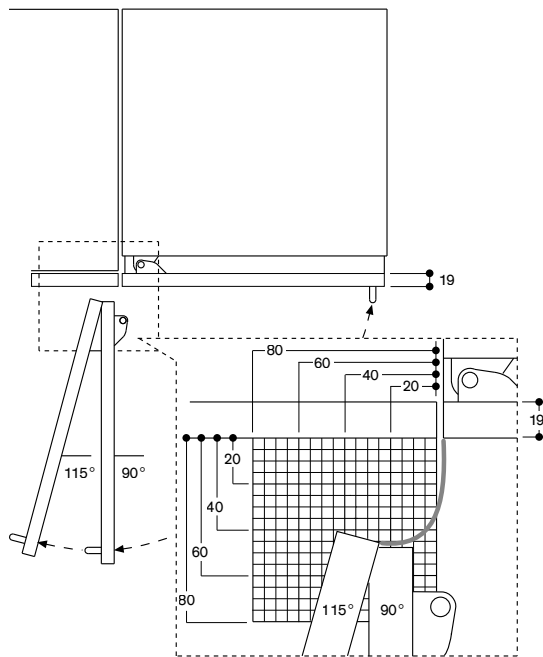
Door opening angle

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.

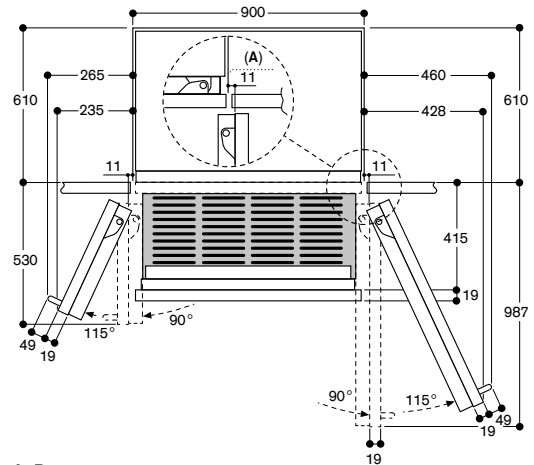
Door opening direction

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 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.

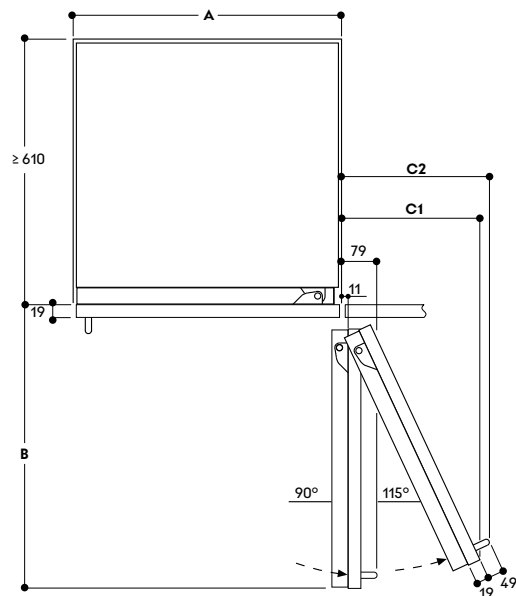
Wall clearance fridge-freezer combination



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

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.

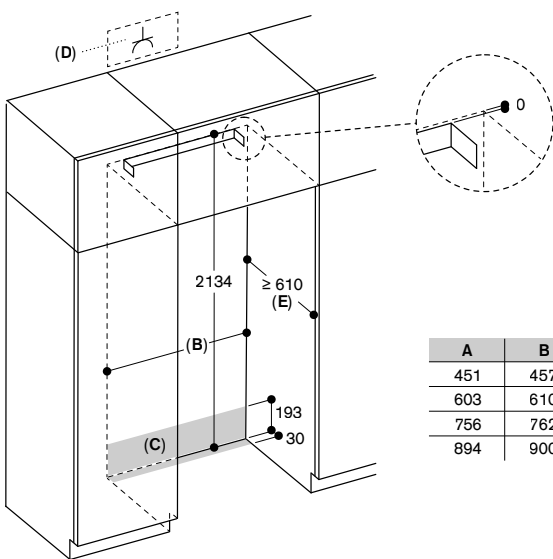
Installation niche

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: 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 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.

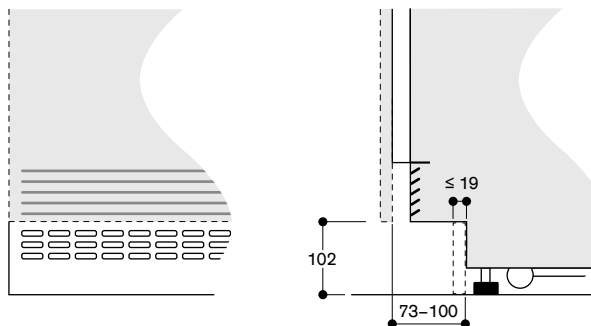
Plinth area

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

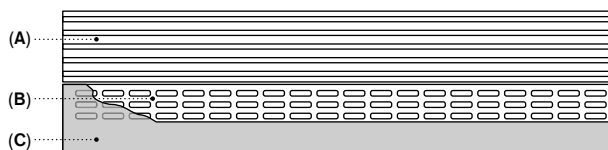
Maximum skirting board thickness 19 mm

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

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.

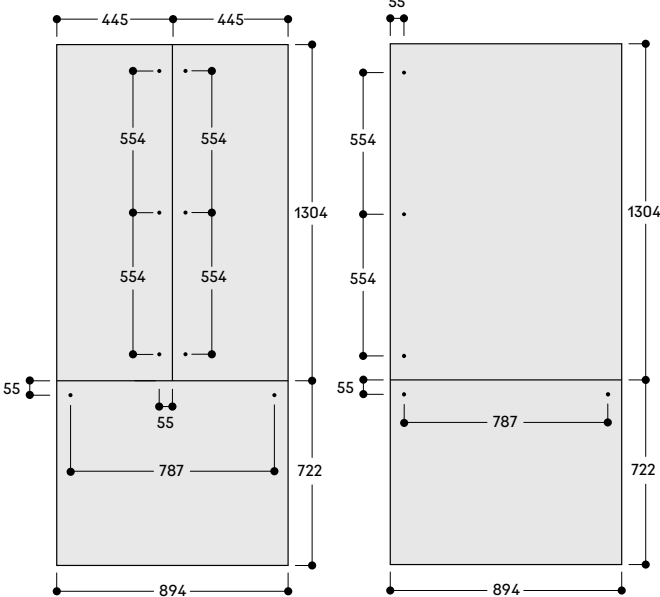
These are designed to fit the following basic specifications:

- 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.

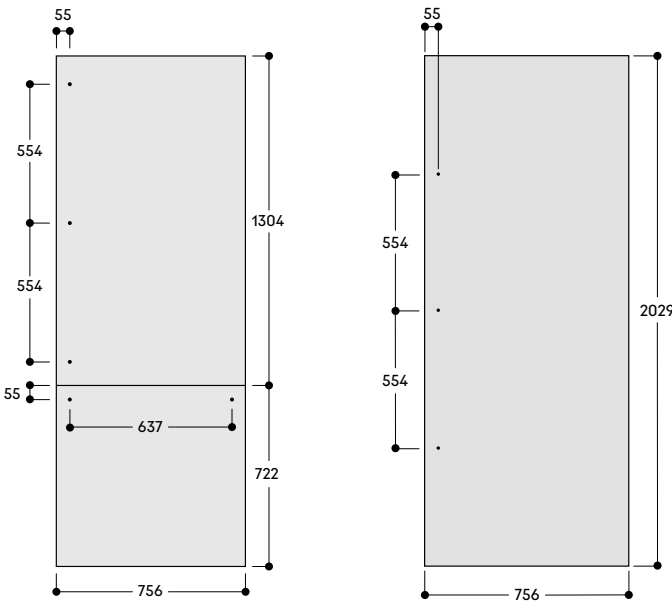
Niche width 900 mm



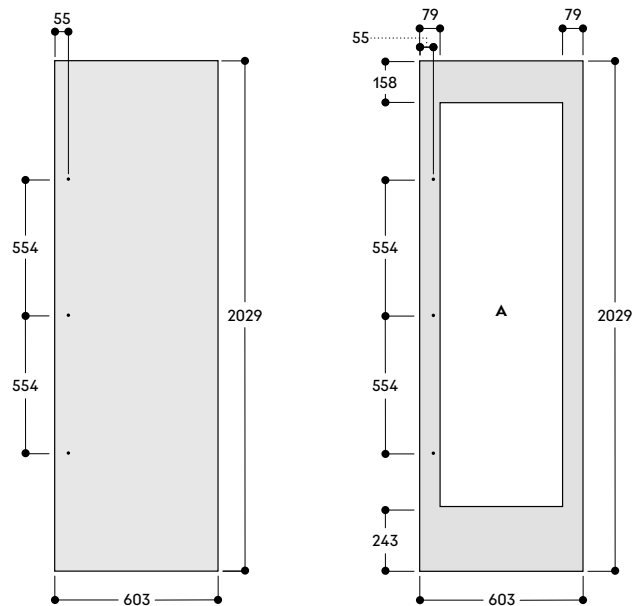
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single niche.

A: The width of the lateral frame parts can be between 74 mm and 82 mm.

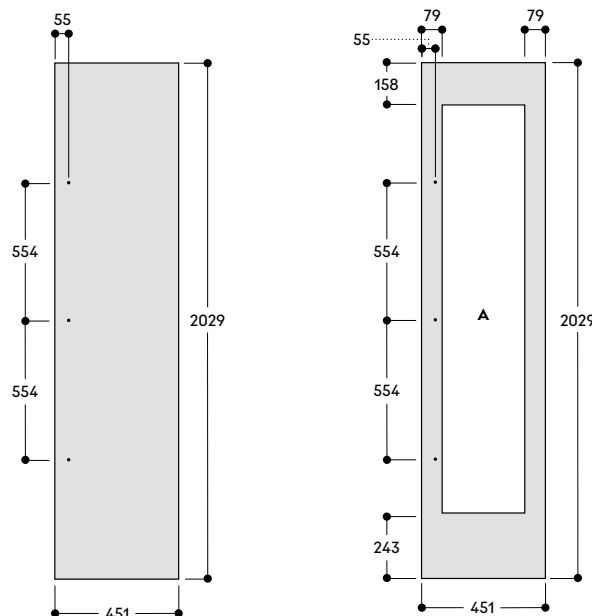
Niche width 762 mm



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 467	Freezer, niche width 61 cm	39 kg
RVF 417	Freezer, niche width 45.7 cm	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 into 914 mm niche

If a RVY 497, RVB 497 or RVC 497 of the Vario cooling 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)

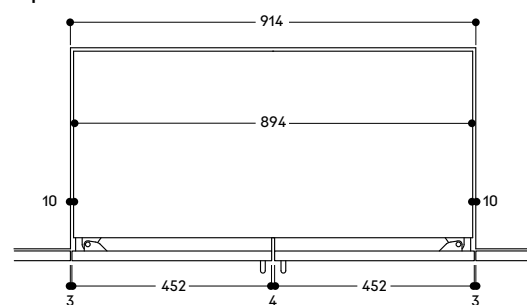
To guarantee the aesthetics of the installation 10 mm wide side trims (RVA 460 910) must be installed on both sides of the appliance to cover the gap between the side walls of the appliance and the adjacent cabinetry.

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.

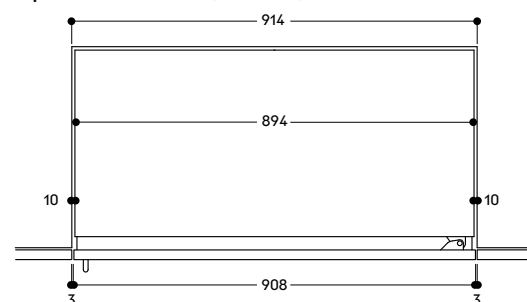
Be aware that any door panel to fully cover the niche will now protrude from the doors of the new Vario cooling Expressive appliance due to the difference in width. This has an influence on the hinge movement and resulting clearances to adjacent cabinetry and handles.

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

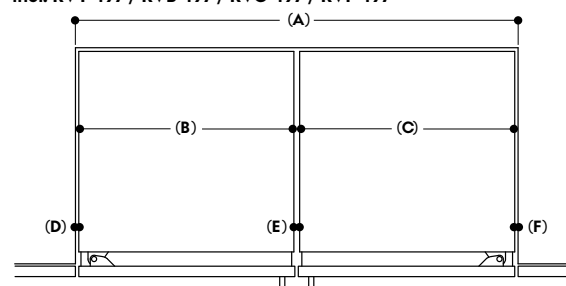
In case of a side-by-side installation into an existing, unmodified niche previously designed for two 908 mm wide appliances or one 908 mm wide appliance and any narrower one, the installation accessory RVA 460 900 is required. Different side and centre trims to cover the gaps between both appliances 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 centred 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 centre 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 centre 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.

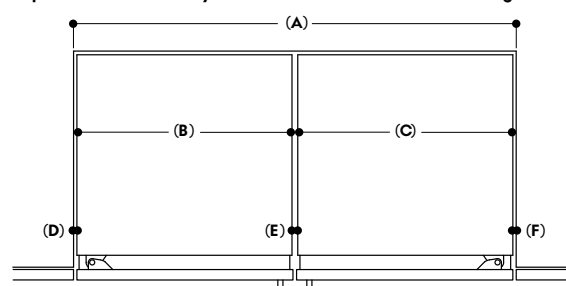
Important!

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.

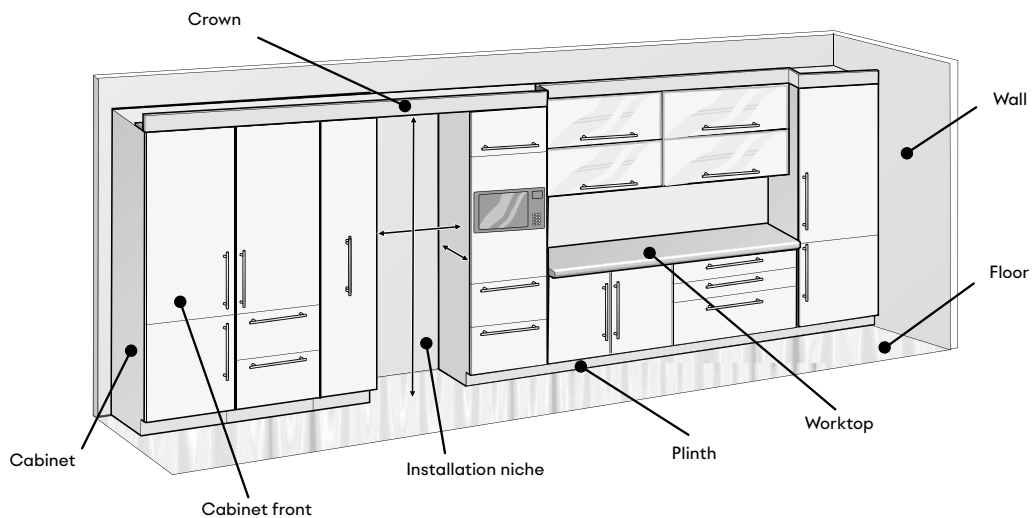
Replacement of side-by-side installation with Vario cooling 400 series



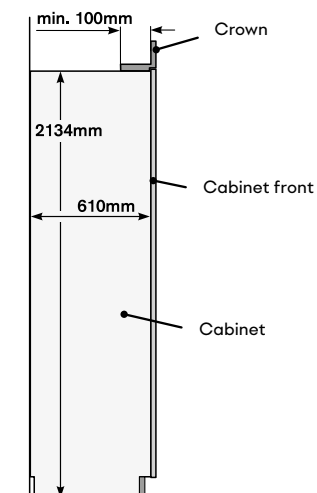
A: Niche width	1828	≤ 1676
B: Vario cooling Expressive appliance width	894	≤ 756
C: Vario cooling 400 appliance width	≤ 908	≤ 908
D: Left gap	10	3
E: Center gap	13	6
F: Right gap	3	3

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.

Installation niche for an individual cooling appliance (example: 762 mm wide)

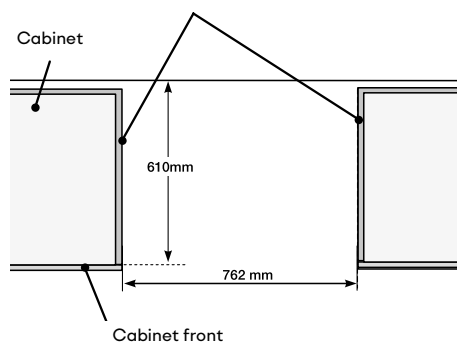
In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

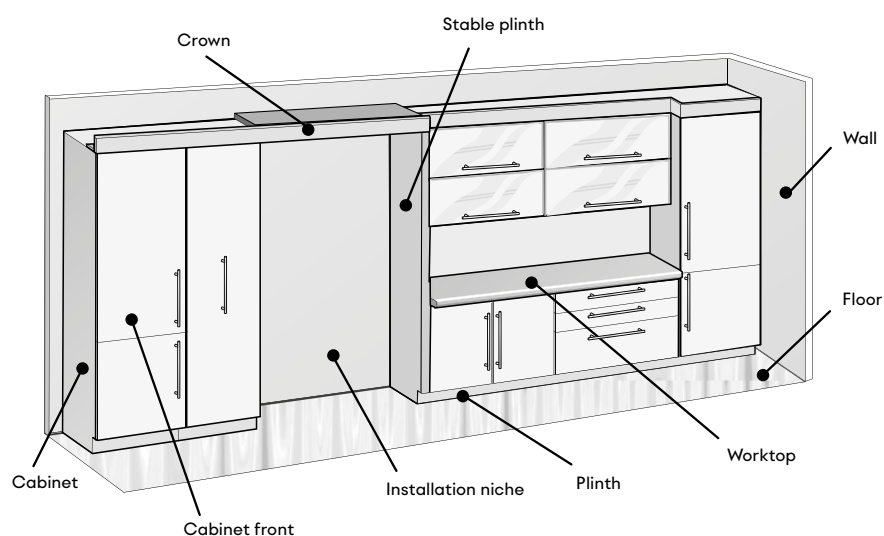
Requirements for the installation niche:

- 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

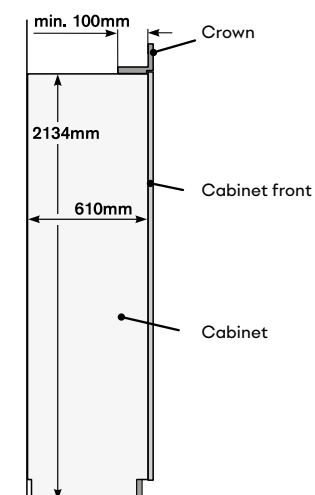
Horizontal cut Installation niche



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.

Installation niche for a side-by-side solution

- 610 mm cooling appliance (right)
- 457 mm freezer (left)

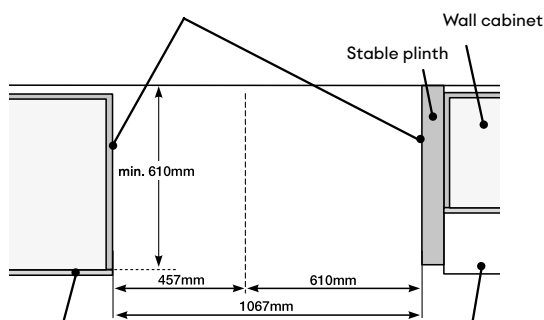
In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

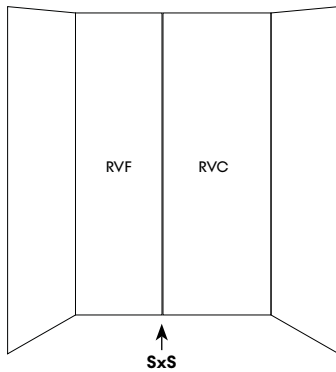
Requirements for the installation niche:

- 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:
 $610 \text{ mm} + 457 \text{ mm} = 1.067 \text{ mm}$
- Depth of the installation niche: min. 610 mm

Horizontal cut Installation niche



Planning examples for Vario cooling Expressive series



Side-by-side solution 1

RVF 476 / RVC 477

Usability limitations:

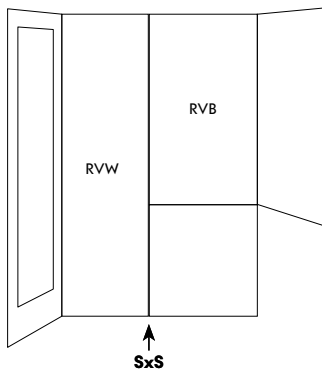
No limitation.

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.

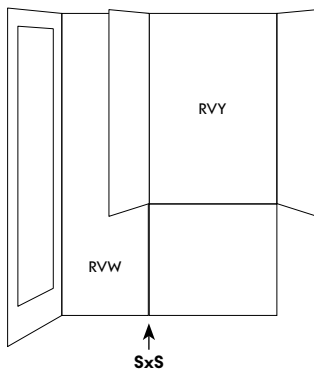
Installation accessories:

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 opened at the same time. The left door of the RVY may collide with a handle if used for the RVW.

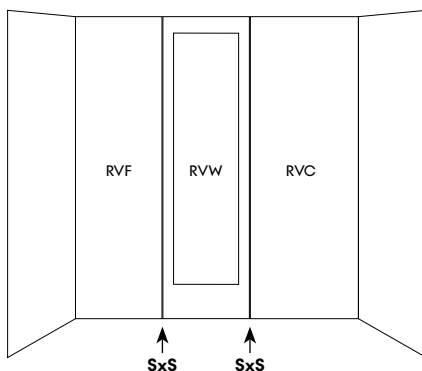
Installation accessories:

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 476 / RVW 467 / RVC 477

Usability limitations:

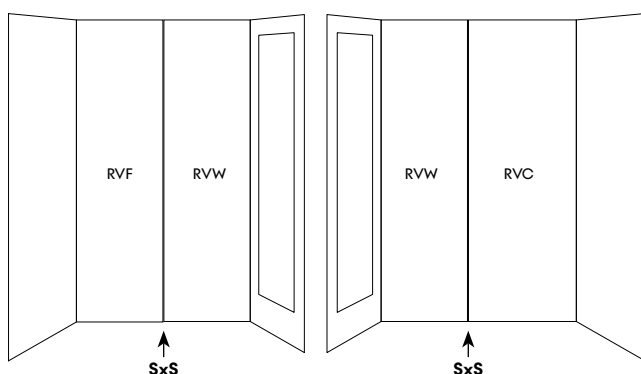
The doors of RVW and RVC cannot be opened at the same time, but one after another.

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 476 / RVW 467 / RVW 467 / RVC 477

Usability limitations:

No limitation. All doors can be opened fully.

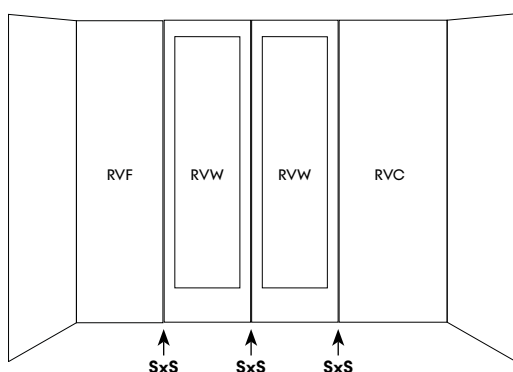
Installation accessories:

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 476 / RVW 467 / RVW 467 / RVC 477

Usability limitations:

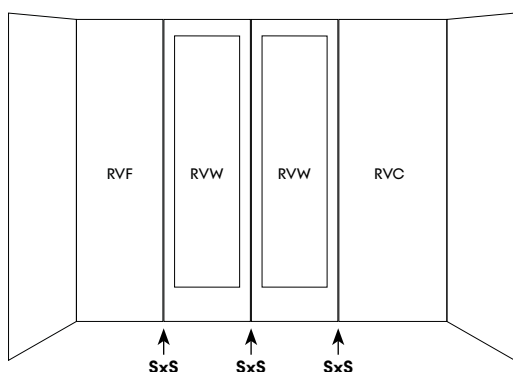
If the middle doors are open, then neither of the outer doors can be opened.

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 476 / 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.



Vario refrigerator 200 series RC 289

RC 289 500

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

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.

Highlights

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Extendable shelves and drawers
- Intelligent lighting concept
- 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 (Home Connect)

Remote control and monitoring.
Voice assistant for door opening assist.
Please read additional information on Home Connect on page 240.

Cooling

Fast cooling.
Temperature adjustable from +3°C to +8°C.
7 safety glass shelves, height adjustable, of which 1 is 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.
4 aluminium door racks.
Warm white interior lighting (3500 K) with integrated glare-free 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

4 star energy rating
Energy consumption 155 kWh/year.
Noise level 36 dB (A) re 1 pW.

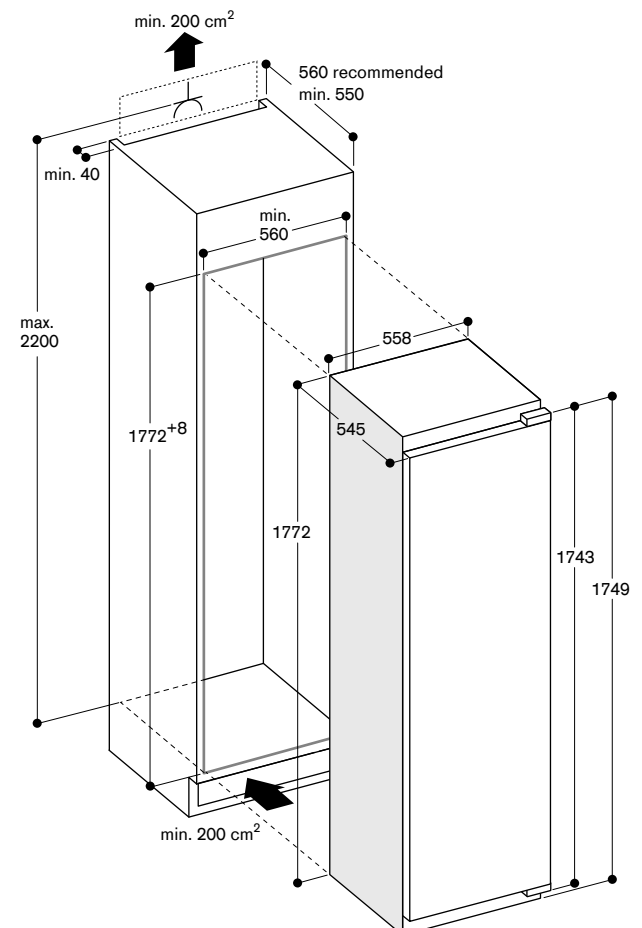
Planning notes

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 222.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.





Vario freezer 200 series
RF 287

RF 287 500

Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

- 1 ice cube tray
- 2 ice packs

Highlights

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- 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 side lights
- Direct access through partitioning with open storage areas
- Combines with fridge RC 289 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Total volume 211 litres

Handling

Electronic temperature control with digital 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 (Home Connect)

Remote control and monitoring.
Voice assistant for door opening assist.
Please read additional information on Home Connect on page 240.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 22 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

4.5 star energy rating.
Energy consumption 195 kWh/year.
Noise level 35 dB (A) re 1 pW

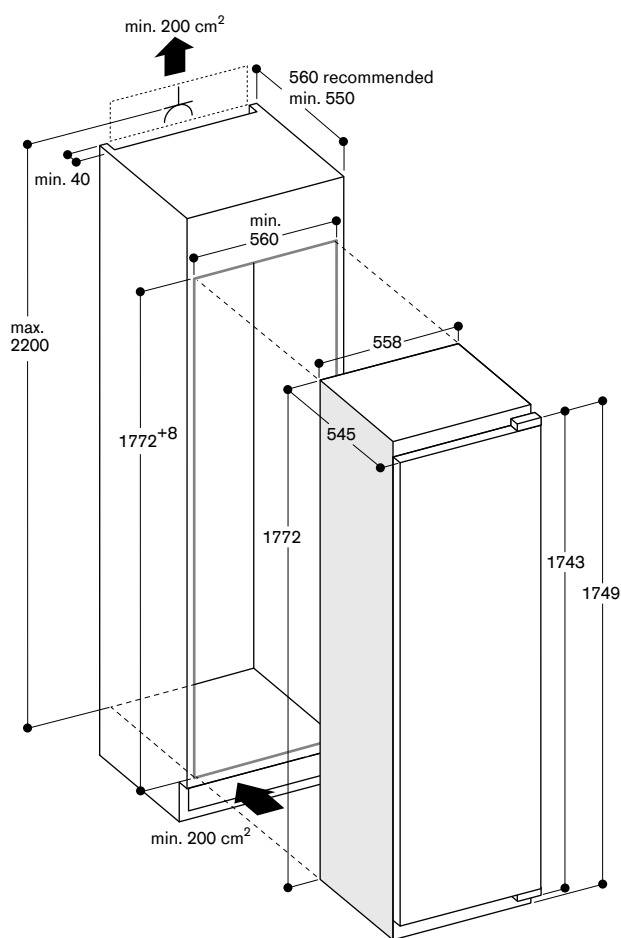
Planning notes

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 222.

Connection

Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.





Vario refrigerator 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
airfilter.

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 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.

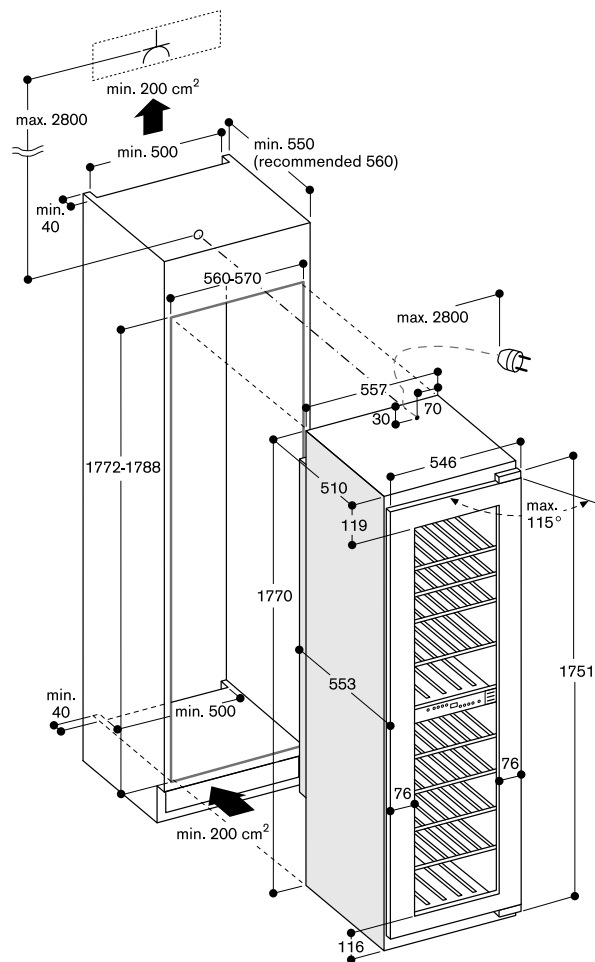
No transport / operation above 1500 m sea level.

Please read additional planning notes on page 222.

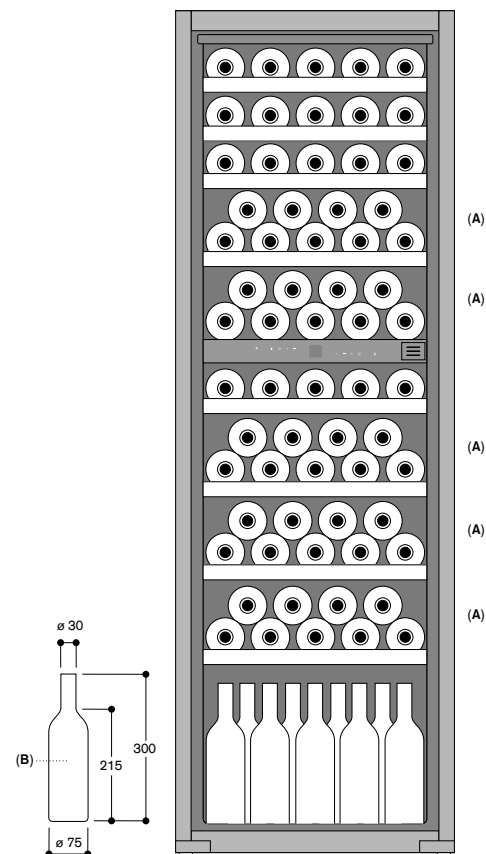
Connection

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



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 297 600

Accessory for side-by-side installation of two under-counter wine climate cabinets.

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 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°.

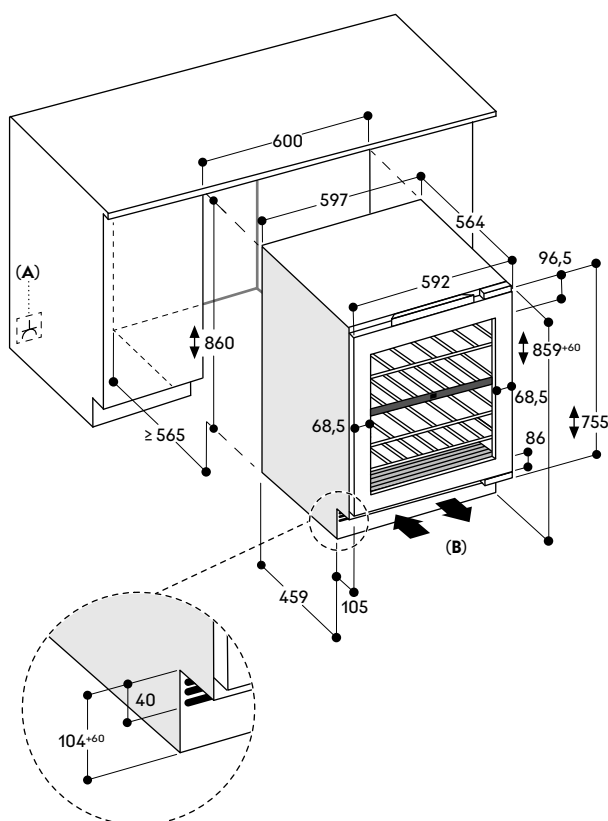
Max. door panel frame weight 10 kg.

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.

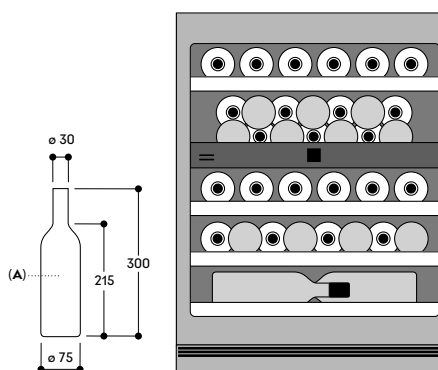
Connecting cable 2.2 m with plug.



A: Electrical connection

B: Min. 150 mm²

Bottle storage



A: 0.75 litres

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, in their own kitchen units:

RW + RW

RC + RF (no other appliance next to RC model)

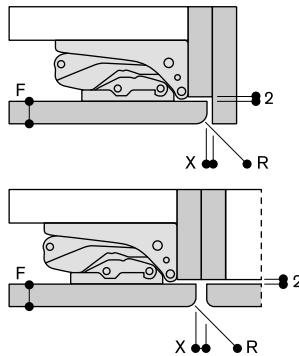
RW + RF (no other appliance next to RW model, except RW)

For all other combinations, a minimum clearance of 150 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 to 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.

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 + RA 260 000	1	27 kg
178 cm, 123 cm, 200 series wine	1	20 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.

The dimensions of the doors shown are designed for the following basic specifications:

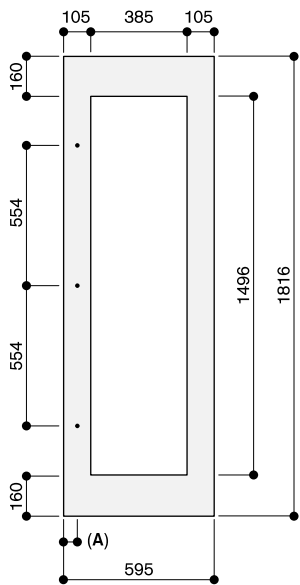
- Panel thickness: 19 mm
- Gap: 3 mm

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.

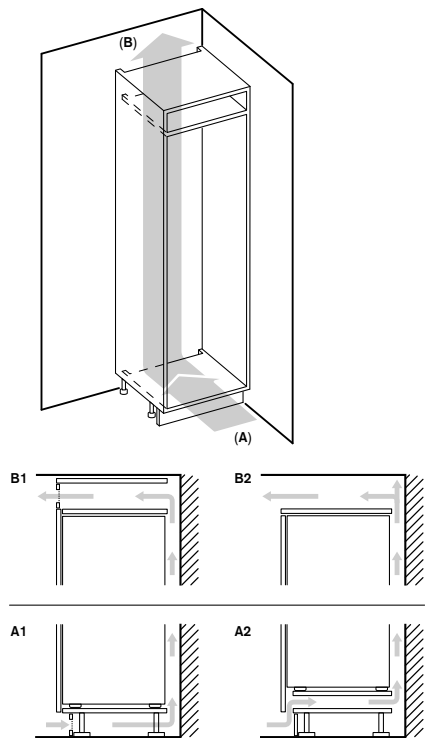
Recess height 178 cm



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 $\geq 200 \text{ cm}^2$; ventilation options A1 or A2

B: Air outlet $\geq 200 \text{ cm}^2$; ventilation options B1 or B2

Accessories and special accessories for cooling appliances

RA 430 100

Storage container with transparent lid, anthracite.



RVA 438 040

Solid oak wood bottle support with magnetic connector.



RVA 016 701

Ethylene absorber.
Starter kit.

For placement in a fresh climate drawer.



RVA 018 701

Ethylene absorber.
Refill kit.

For placement in a fresh climate drawer.



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 RY 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.



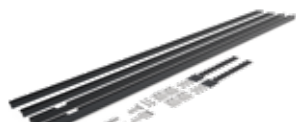
RVA 460 020

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 RY 497, RVB 497 or
RVC 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 RY 497, RVB 497 or
RVC 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.



Accessories and special accessories for cooling appliances

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 421 122 L

Dark brushed stainless steel door panel frame with handle.
For RVW, left-hinged, niche width 45.7 cm.
Panel thickness 19 mm.



RVA 421 122 R

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 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 421 622 L
Dark brushed stainless steel door
panel frame with handle.
For RVW, left-hinged,
niche width 61 cm.
Panel thickness 19 mm.



RVA 421 622 R
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.



Accessories and special accessories for cooling appliances

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.



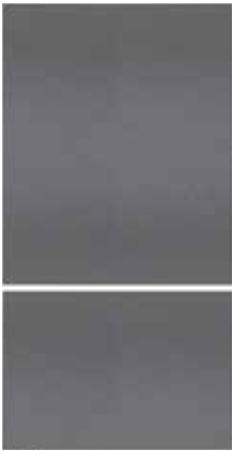
RVA 428 924
Dark brushed stainless steel door panel, handleless.
For RVC and RVF, niche width 90 cm.
Panel thickness 19 mm.



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.

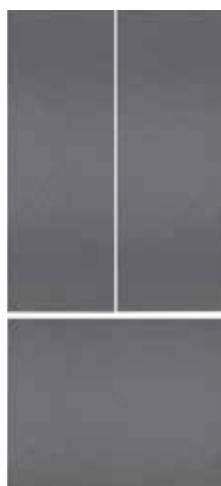


RVA 421 922

Door panels, dark brushed stainless steel, with handles
For RVY 497, panel thickness 19 mm.

**RVA 428 922**

Door panels, dark brushed stainless steel, handleless
For RVY 497, panel thickness 19 mm.

**RA 221 311**

Stainless steel door panel with handle.
For RW 282, panel thickness 19 mm.

**RA 297 600**

Accessory for side-by-side installation
of two under-counter wine climate cabinets.
For RW 204.

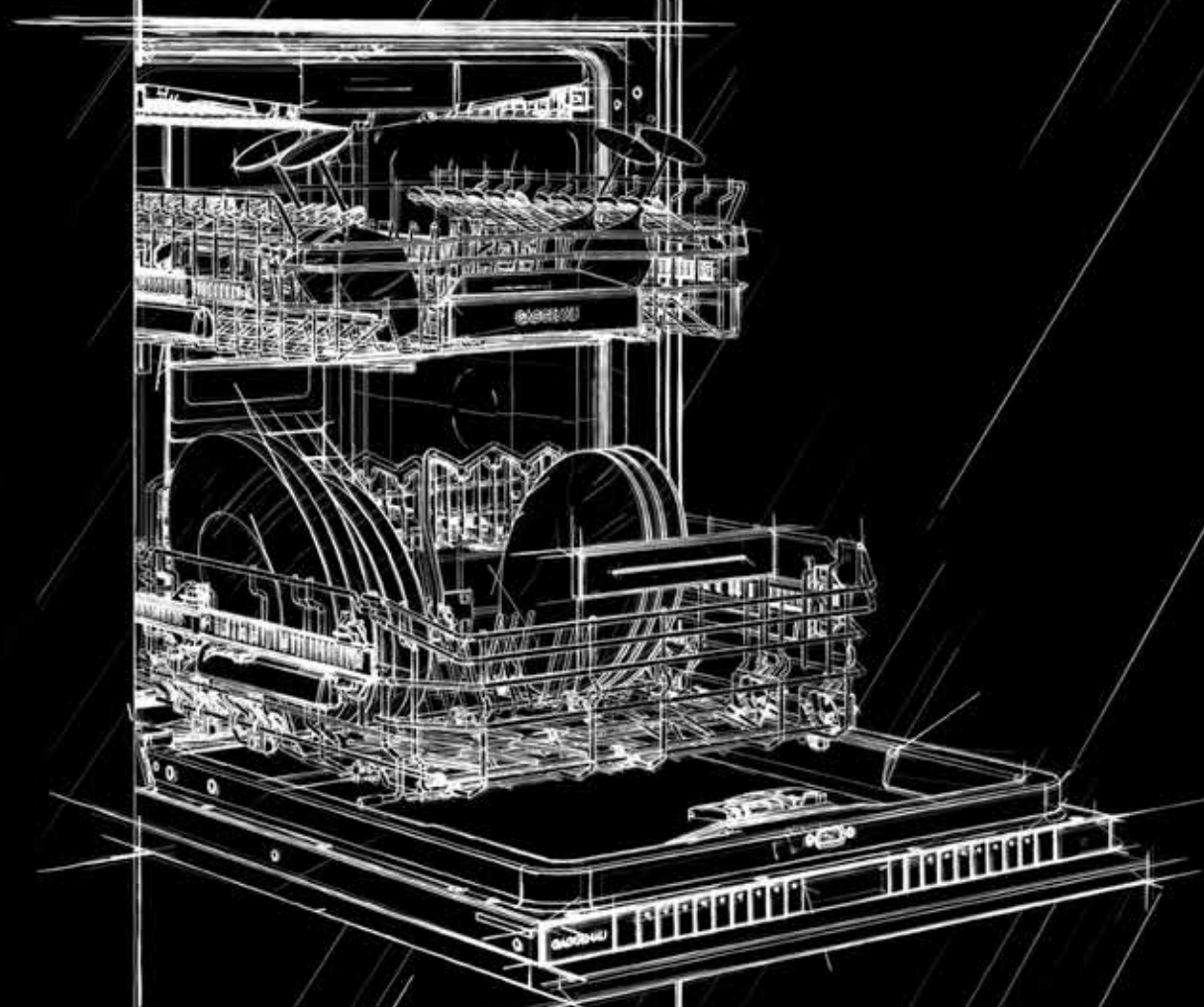
**RA 260 000**

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.





THE DISHWASHERS

Dishwashers 400 series	230
Dishwashers 200 series	232
Accessories special accessories	236



Dishwasher 400 series DF 481

DF 481 500 F

Fully integrated
Height 86.5 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

Special accessories

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 utensils.
Movable knife shelf.

Highlights

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 8 programs with aqua sensor and 4 options, such as Power for cleaning and drying dishes in 57 minutes and Intensive for particularly thorough cleaning 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
- Lateral Info-Light
- Very quiet: 42 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.
Drying assistant for optional door opening at the end of the program.
Personalisation function for storing individual combinations of programs.
Temporary noise reduction (only available with active Home Connect functionality).
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of program 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 (Home Connect)

Program Intelligent for adapting a cycle based on user feedback.
Program assistant.
Drying assistant for optional door opening at the end of the program.
Temporary noise reduction.
Downloadable programs.*
Please read additional information on Home Connect on page 240.

Programs

8 programs:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night program.
Quick wash 45 °C (29 min.).
Personalisation function (default setting: Pre-rinse).
4 options:
Intensive.
Power.
Half Load.
Hygiene.
Machine Care.

Features

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:
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 24/34 cm respectively.

14 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data

4 star energy rating with 230 kWh per year
5 start WELS water rating (D02544) with 11.5 litres per wash
Noise level 42 dB (re 1 pW).

Planning notes

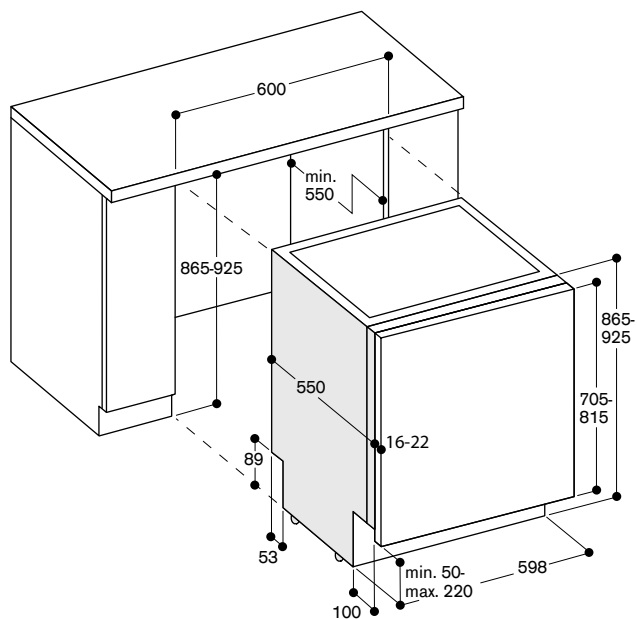
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Connection

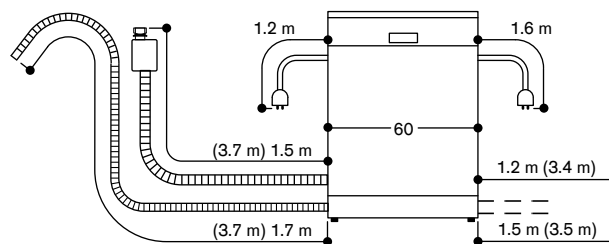
Total connected load 2000-2400 W.
Connecting cable with plug.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

86.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



Dishwasher 200 series

DF 270

DF 270 500 F ■

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 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 utensils.
Movable knife shelf.

Highlights

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening.
- 6 programs 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 program.
Drying assistant for optional door opening at the end of the program.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of program 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 programs.*
Program assistant.
Temporary noise reduction.
Software updates.

Please read additional information on
Gaggenau Home Connect on
page 240.

Programs

6 programs:
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 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

4 star energy rating with
230 kWh/Y
5 stars WELS rating (WELS D48820)
with 11.5 litres per wash
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.

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.



Dishwasher 200 series

DF 210

DF 210 500

Fully integrated
Height 81.5 cm

Included in the price

1 baking tray spray head

Installation accessories

GH 045 010

Handle bar with 2 mounts, stainless steel, length 45 cm, drilling distance 427 mm

Highlights

- 6 programs with aqua sensor and 3 options, such as Power for cleaning and drying dishes in 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.
Drying assistant for optional door opening at the end of the program.
Personalisation function for storing individual combinations of programs.
Temporary noise reduction (only available with active Home Connect functionality).
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of program 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 (Home Connect)

Downloadable programs.*
Program assistant.
Temporary noise reduction.
Please read additional information on Home Connect on page 240.

Programs

6 programs:
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.

Features

Flexible basket system.
Cutlery drawer
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 22/31 cm respectively.

15 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data

4 star energy rating with 245 kWh per year
5.5 star WELS water rating (D02545) with 11 litres per wash
Noise level 40 dB (re 1 pW).

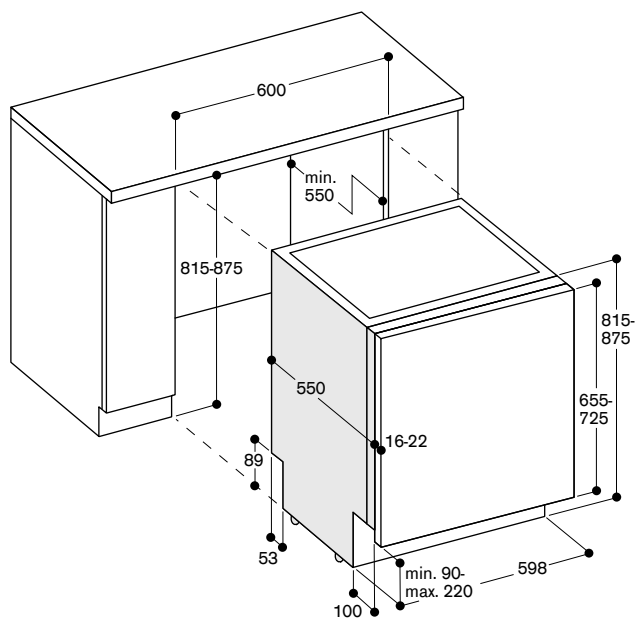
Planning notes

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.

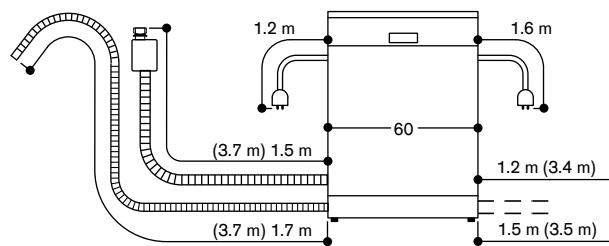
Connection

Total connected load 2000-2400 W.
Connecting cable with plug.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit

Accessories and special accessories for dishwashers

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 utensils.

Movable knife shelf.



GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



HOME CONNECT



Home Connect

240

The extraordinary is connected.

Make use of digital services via Home Connect.*



Discover how 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 managements 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 home-connect.com.

- 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 Oven:** Entertain in the garden and have your mobile phone alert you when the hors d'oeuvres are done.
- 4 Fully automatic espresso machine:** Prepare your appliance for your morning coffee by turning it on with your mobile device.
- 5 Combi-steam oven:** Send the sous-vide recipe settings (temperature, time and humidity) to your oven.
- 6 Cooktop:** Rather than adjust the ventilation separately, link it through Home Connect and control it from the cooktop.
- 7 Dishwasher:** Ask the app what setting would work best on your delicate glasses and heavily soiled pots and pans.

Download app here:



Apple App Store (iOS)



Google Play Store (Android)

* Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com. 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.

Notes

[illegible]

Notes

THE DIFFERENCE IS GAGGENAU.

Gaggenau Auckland

65 Parnell Rise
Parnell, Auckland 1052
New Zealand

0800 245 708
auckland@gaggenau.com

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

The information for all products is current as at the date of publication.
Whilst every care has been taken in the preparation of this publication,
BSH does not warrant the accuracy or completeness of the information
in this publication and BSH reserves the right to alter specifications
and pricing without notice. To the extent permitted by law, BSH
excludes all liability, including negligence, for any loss incurred in
reliance on the contents of this publication. Please note that the
appearance and/or inclusions of products may change from those
displayed in these materials. The appliances are for household use only.