GAGGENAU

THE RANGE


EXPERIENCE
LIFE AS IT
SHOULD BE



Edition 2026

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SIXTEEN GENERATIONS **OF HERITAGE**

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

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

1683 First nail emerges from the Black Forest

1880 The success of our enamel signs leads to ovens

1931 Launch of our electric ovens

1956 First built-in eye-level oven, separate cooktop and extractor

1972 Introduction of the Vario modular system

1976 First downdraft ventilation

1982 First flat kitchen hood

1986 Launch of our icon, the 90 cm wide EB 300 oven



1999
First combi-steam oven for the private kitchen

2011
First full surface induction cooktop with intuitive interface

2015
First automatic cleaning system for the combi-steam oven

2016
The EB 333. An icon, reborn

2020
Our masterpiece, the refined combi-steam ovens

2021
Launch of the Vario refrigerators 200 series

2024
Launch of the Essential Induction and Vario cooling Expressive series

2025
Launch of the Gaggenau Expressive and Gaggenau Minimalistic series



FOR THOSE WHO KNOW

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

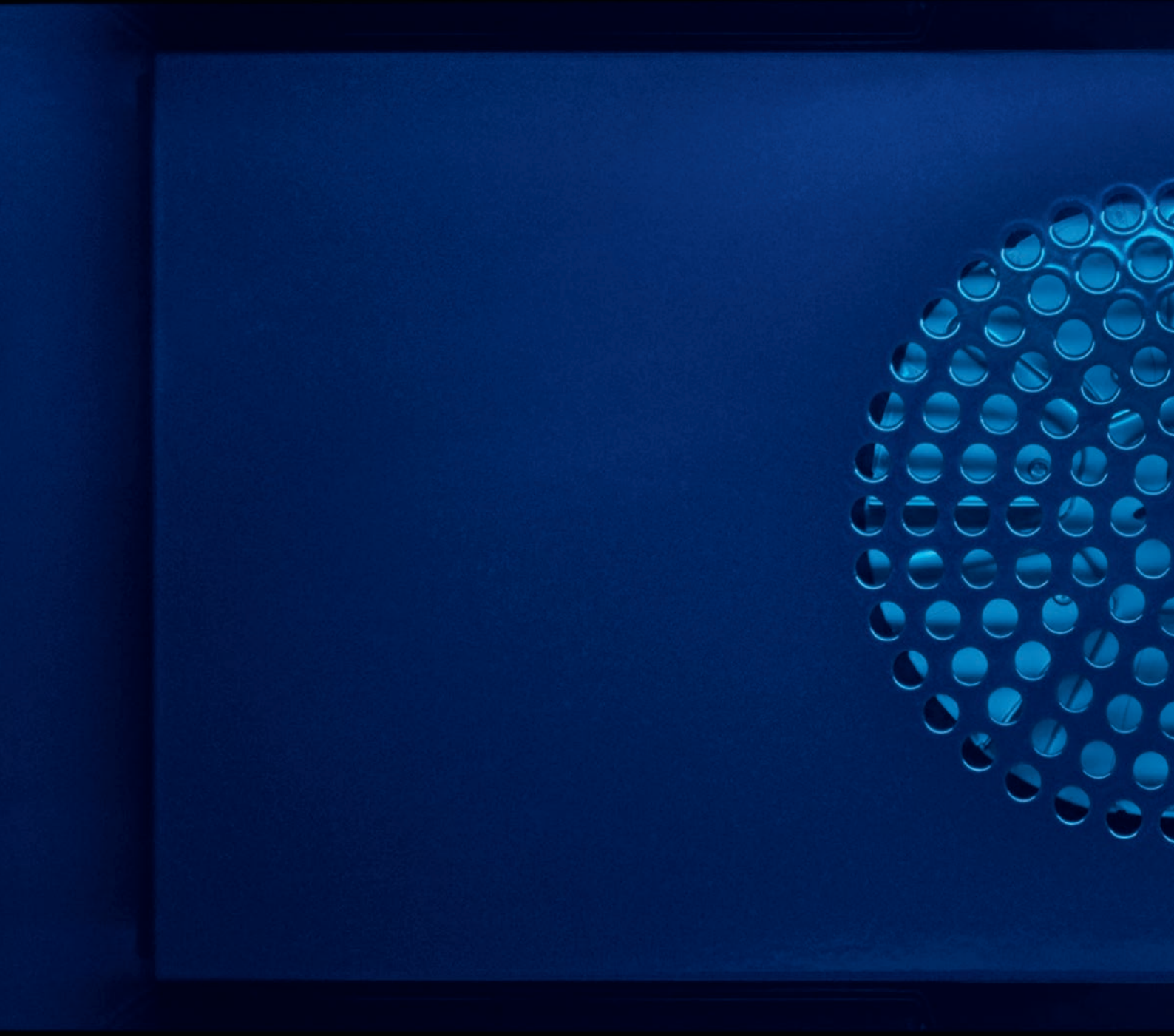
We have been obsessively honing our craft and refining taste since 1683. Our generations working with metal and enamel endows us with the skills to design and handcraft exceptional pieces. When every detail is crafted to perfection, every use is a delight. Ultimately, impeccably cultivated taste elevates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

We are for those who see what most don't

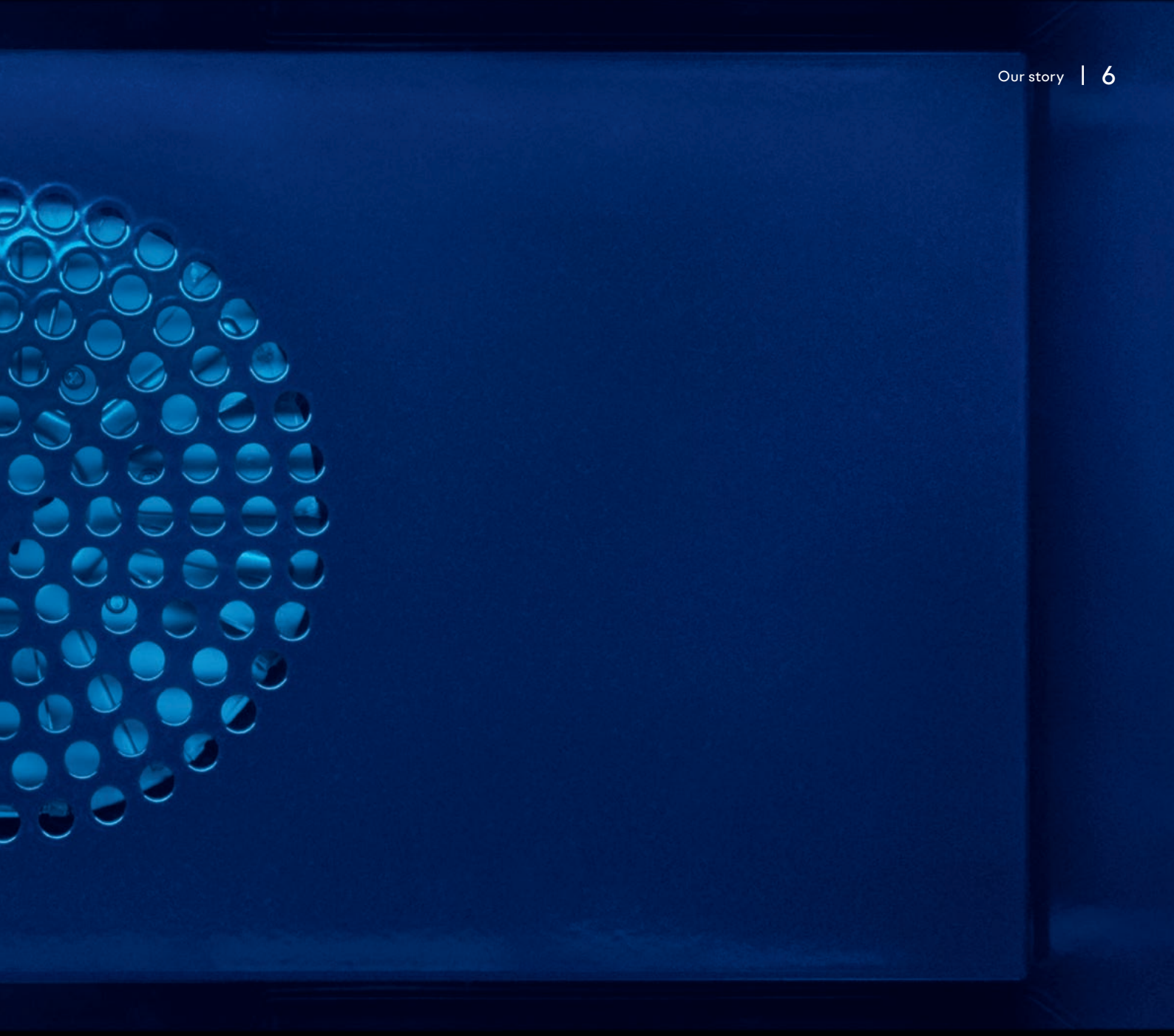
We have always been driven to design and create every single appliance to be the greatest version of itself. Designed as a series, we curate complete systems of appliances that unify and enhance your interior vision.

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

We are for those who know the difference.



FOR THOSE
WHO KNOW
THE DIFFERENCE



Built by hand

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

The professional kitchen principle

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

Quality in all things

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

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



Paris showroom | France



Sydney showroom | Australia

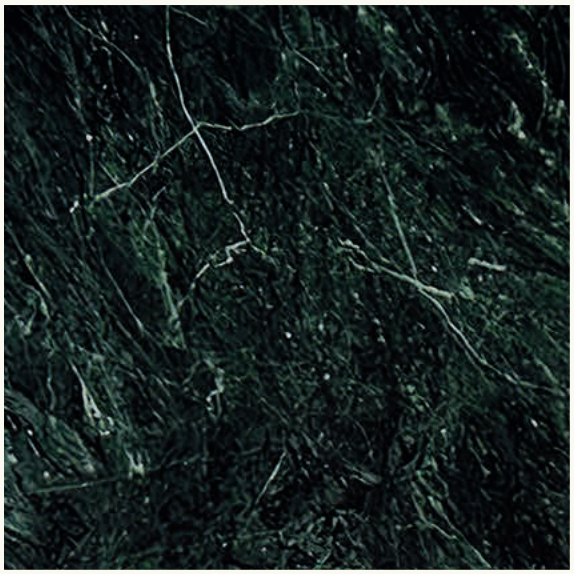
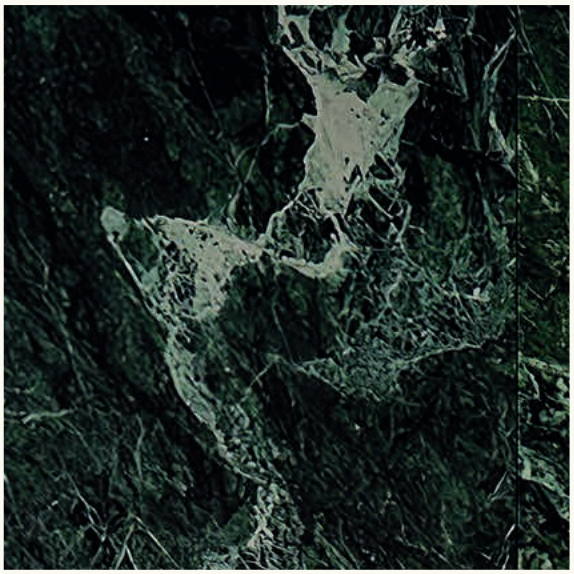
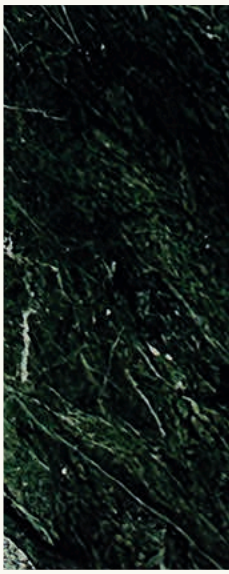
THE GAGGENAU **EXPERIENCE**

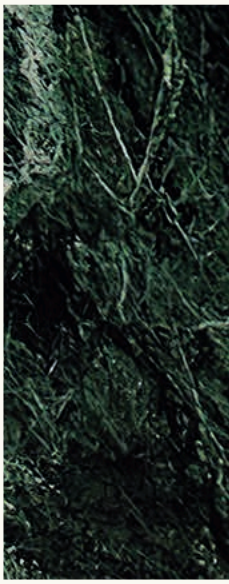
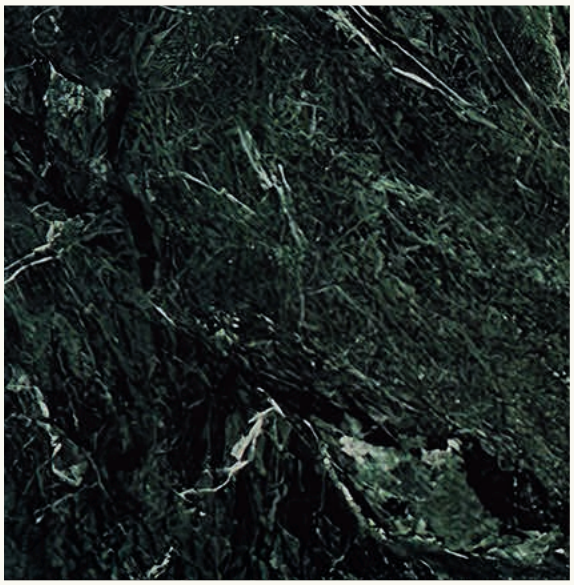
A global invitation

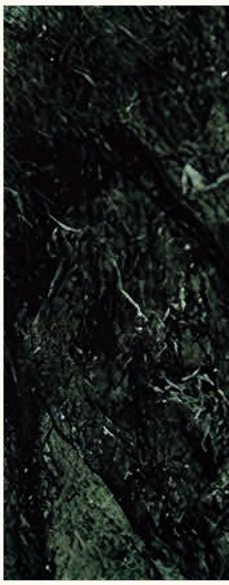
Join us to see, touch, hear, smell and taste the Gaggenau difference. We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff and push to open a fridge while sipping our espresso.

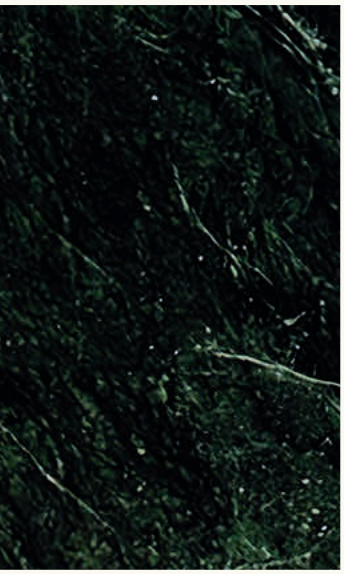
Artistic, cultural and culinary events are regularly hosted by showrooms, as are 'Respected by Gaggenau' exhibits, where local and global artisans and craftspeople show the commitment required to create the exceptional. Consider this your open invitation, simply book online or call your local showroom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

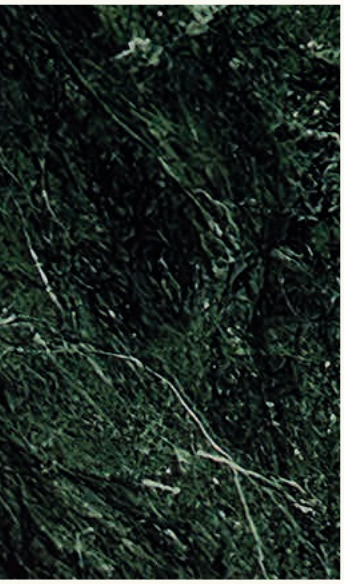
Discover your local showroom on gaggenau.com or page 183.

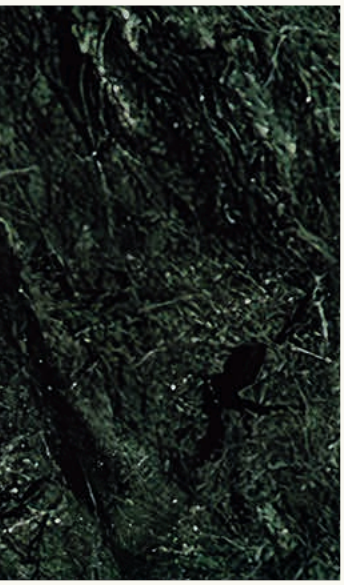












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300°

OVENS

THE ASPIRATION

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

Gaggenau Expressive series 13

Gaggenau Minimalistic series 29

The oven EB 333 43

GAGGENAU
EXPRESSIVE SERIES

Two frames, one circle, a piece of art.





THE NEXT ICONS OF GAGGENAU

Where artistry meets functionality

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

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

Explore the Gaggenau Expressive series at gaggenau.com





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



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

FRAMING PERFECT SYMMETRY

Designed to perform

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

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

To retain its designer looks, the convenient pyrolytic self-cleaning effortlessly removes residues in under 4 hours at 485 °C as our advanced heated catalyser leaves your kitchen smelling fresher and cleaner than typical systems.



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



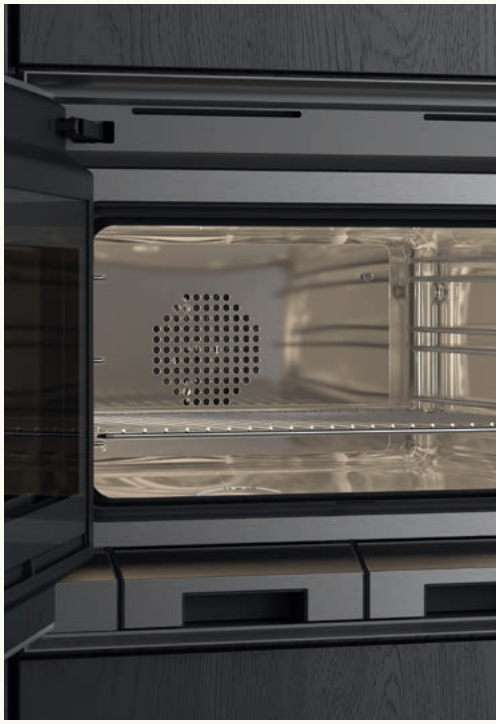
Automatic cleaning system

THE COMBI-STEAM OVEN

Your most versatile appliance

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

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



Water tanks beneath the stainless steel cavity



The Gaggenau Expressive series vacuuming drawer

THE VACUUMING DRAWER

Your combi-steam oven's companion

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

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

Simply push to open and reveal its interior of glass and stainless steel for ultimate hygiene as well as aesthetic minimalism.

THE COMBI-MICROWAVE OVEN

Versatile, efficient, creative

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

Special applications like “dehydrating” and “low temperature cooking” allow the chef to swiftly prepare a variety of healthy and delicious meals, enhancing both taste and nutrition. Unlock culinary mastery with automatic programmes and setting recommendations, blending precision and creativity in your kitchen. Save and quickly access up to 30 of your favourite settings, making everyday cooking faster and more efficient.

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



The Gaggenau Expressive series combi-microwave oven



The Gaggenau baking stone

ACCESSORIES

The baker’s secrets

Breads are one of the simplest foods, yet difficult to achieve in any but the best ovens. The use of the baking stone, which is capable of up to 300 °C, is the secret to a crisp crust and soft inside. It also makes the perfect Tarte Flambée and flat breads.

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

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



The three-point core temperature probe



The Gaggenau Expressive series fully automatic coffee machine

FULLY AUTOMATIC COFFEE MACHINE

Elevate your coffee experience

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

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



The Gaggenau Expressive series oven, fully automatic coffee machine with culinary warming drawer, combi-steam oven and vacumming drawer



A selection of the coffees and teas that can be perfected

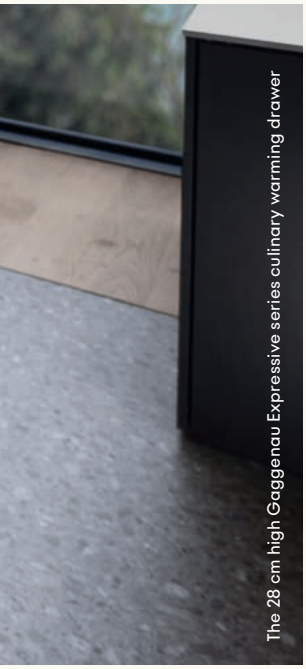
The Gaggenau Expressive series culinary warming drawer





The Gaggenau Expressive series culinary warming drawer

THE CULINARY WARMING DRAWER



The 28 cm high Gaggenau Expressive series culinary warming drawer

Warm your cups, dishes and ingredients

Enjoy the precise and stable temperature control of six direct power levels ranging from 30-80 °C, along with four direct heating methods: preheating cups, plates or cookware, low temperature cooking and keeping food and dishes warm. The 28 cm height option boasts one of the largest drawer capacities in its class. Enhanced by a second-level grid, it maximizes space and enables the culinary management of multiple courses and elements.

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





GAGGENAU
MINIMALISTIC SERIES

Two lines, one circle, a statement.

SHAPING INFINITE OPENNESS

Considered, quiet, confidence

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

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

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

Explore the Gaggenau Minimalistic series at gaggenau.com





Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer



Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer





Gaggenau Minimalistic series colours: Gaggenau Onyx and Gaggenau Sterling



The control ring and display

THE ESSENCE OF MINIMALISM

Vision, realised

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

Minimalism is demanding. It requires the absolute unification of design, engineering and craftsmanship. The perfectly judged lines at the top and bottom of the glass door function as ventilation, as well as an aesthetic triumph.

The ring: a universally understood shape, its function is intuitive, its suspended nature provides an element of joy to daily activity. Anticipating intent, it illuminates the interface upon your approach, then responds to your touch; visually, audibly and haptically.

The display is restrained, informative as well as enjoyable. Invisible until use, it is customisable and informs you of your dish's or coffee's progress with a rising sun graphic that slowly fills the circle.

OVEN

The elevation of cuisine

The Gaggenau Minimalistic series represents form and function, not in opposition, but aligned.

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

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

Performance that inspires confidence

The option of automatic programmes and the core temperature probe provide the chef with ease of use and absolute confidence in the cook of the dish. A dedicated air frying mode quickly delivers focused air circulation for evenly browned, crisp textures. And once served, the pyrolytic cleaning and heated catalyser effortlessly, and odourlessly, return the oven to its pristine, aesthetically-pleasing, state. Paired with a sophisticated lighting concept, warm white, diffused, unseen – yet illuminating every detail.





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



Gaggenau Minimalistic series combi-steam oven

COMBI-STEAM OVEN

Unleash culinary creativity

Experience the power of steam, circulated heat and the discreet integrated full surface grill element that ensures perfectly consistent, evenly browned results every time. Combined with steam modes it creates dishes that are crispy on the outside and juicy on the inside, providing a versatile cooking solution for any culinary challenge.

The cleaning system makes maintaining spotlessness as simple as inserting a cartridge and setting the programme.

COMBI-MICROWAVE OVEN

Precise control, exceptional power

Blend microwave with hot air or with grill plus circulated air for quick, superb, browned results. Expand your cooking capabilities with special applications: “Dehydrating”, for healthy snacks like dried bananas or drying herbs to preserve the taste. Use “low temperature cooking” for evenly cooked, juicy results in shorter time. These features open up new possibilities for creative and health-conscious cooking in your kitchen.



Open the full width door with a touch



Gaggenau Minimalistic series combi-microwave oven



Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer



Gaggenau Minimalistic series fully automatic coffee machine

FULLY AUTOMATIC COFFEE MACHINE

Perfect your beverages

Choose your mode. Classic mode offers a convenient way to configure your daily beverage, while Barista mode is for professional-level customisation. Every aspect can be adjusted: water and coffee quantity, milk ratio, grinding level, brewing temperature and contact time.

Advanced cleaning and descaling features ensure the purity of your beverage and the impeccable operation of your appliance, whether it is connected to a fixed water supply or relies on a manually filled tank. These cleaning processes are automatically initiated as needed, discreetly following your beverage preparation.

CULINARY WARMING DRAWERS

Cook, warm, create

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



Gaggenau Minimalistic series culinary warming drawer



Gaggenau Minimalistic series vacuuming drawer

VACUUMING DRAWERS

Prepare and preserve

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



The EB 333, our 90 cm oven



THE OVEN
EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

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

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



COOKTOPS AND VENTILATION

COOK WITHOUT COMPROMISE

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

400 series	**47**
Vario 400 series	**69**
200 series	**77**
Vario 200 series	**97**


GAGGENAU



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

COOKTOPS AND VENTILATION **400 SERIES**

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and efficient ventilation becomes more vital. Cooktops and ventilation appliances are intrinsically linked in your kitchen.

The Essential Induction offers aesthetic minimalism and flexibility of usage through technological innovation, by hiding itself completely from view beneath the countertop.

For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 90 cm induction or a full metre of gas with which to be creative. The modular Vario cooktop options: induction, gas, Teppan Yaki, electric grill and downdraft ventilation connect into one cooking area.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft or wall-mounted hood statement pieces.

Explore the 400 series at gaggenau.com





Full surface induction cooktop, table ventilation and Teppan Yaki 400 series



The Essential Induction



THE ESSENTIAL INDUCTION

Less for a life of more

Today's kitchen is either part of a larger, open-plan, entertaining space or is the entertainment space itself. Appliances are a functional requirement, but for some, they become an aesthetic issue. The Essential Induction resolves this by integrating a high performance induction module beneath your choice of specially customised Dekton counter. The vast seamless surface is all the eye can, or wants to, see.



The Essential Induction illuminated dot with stainless steel control knobs

THE ART OF REDUCTION

Nothing but a dot, a surface, a knob

A distillation of the Gaggenau cooktop: total performance, without visual distraction.

The cooking zone centre light, ‘the dot’ is barely perceptible on the surface, only illuminating once the 21 cm or 28 cm cooktop is turned on to reveal where to place the cookware or, afterwards, to indicate residual heat.

The heat-, stain- and scratch-resistant 12 mm thick Dekton stone surface is available in over 60 colours and finishes. Prepare, create, serve, eat, work, entertain and cook directly upon it. Magnetic enhanced surface protectors for your cookware reduce noise and keep your surface pristine.



Ceiling ventilation and the Essential Induction



Ceiling ventilation and three integrated induction modules combined with black control knobs

The classic Gaggenau illuminated, black or stainless steel control knobs can be situated out of sight on the vertical surface, centred together or aligned with the cooking zones.

When combined with Gaggenau's ventilation within the ceiling, the designer creates absolute unobscured aesthetic minimalism.

Explore the Essential Induction at gaggenau.com



Full surface induction cooktop 400 series



THE FULL SURFACE INDUCTION COOKTOP

For those of unlimited imagination

The full surface induction cooktops represent 80 cm and 90 cm of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their perfectly black surface. Move the pans around the surface freely as you cook, each pan's timer and power setting will follow it. One of the most intuitive cooktops, it is also our most powerful. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set power levels without touching the controls.

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



Full surface induction cooktop 400 series

Explore the full surface induction cooktop at gaggenau.com



Illuminated black control knobs

CONTROL AND INSTALLATION

Total, subtle, control

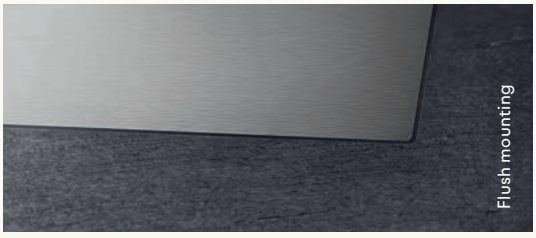
The illuminated 400 series controls, in your choice of finish: stainless steel or black, show which cooking zone is in use or cooling down. They can be installed on the front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction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

Consider placement

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



Surface mounting



Flush mounting



Solid stainless steel control knobs





FLEX INDUCTION COOKTOP

With integrated ventilation

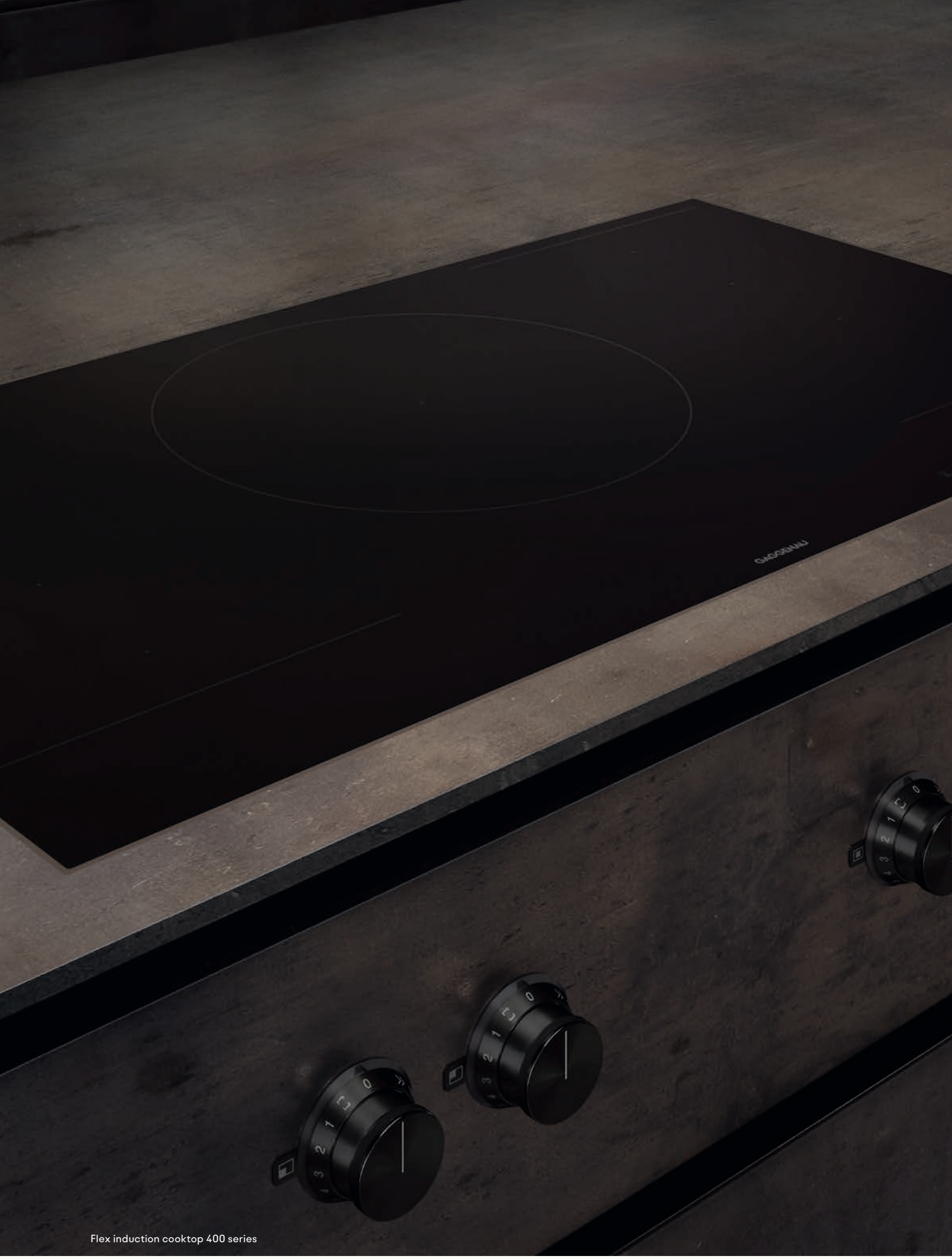
The cooktop that cleanses. The 90 cm and 80 cm frameless flex induction cooktop with integrated ventilation system combines powerful ventilation between two flexible cooking areas. This ensures aesthetically-pleasing, odour-free, frying, woking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki, griddle plate and Flex Pan. Your first choices however are the finish of your glass, gloss or matte, and the colour of your illuminated control knobs: stainless steel or black?





Flex induction cooktop with integrated ventilation system 400 series



Flex induction cooktop 400 series



A DEPTH OF INSPIRATION

Flex induction cooktops offer black printing, more surface area to cook upon and the choice of framed or frameless installation.

Increase your control over your cuisine using all the means at your disposal: twelve power levels, temporary booster function, keep warm function, frying sensor and automatic activation of a compatible extractor and its sensor-controlled run-on function.

Explore the flex induction cooktop 400 series at gaggenau.com

CLEARING THE AIR, AT SOURCE

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, capturing the vapour and odours while directly illuminating the worktop. Having accomplished its task, it sinks back down level with the surface.

The table ventilation draws steam and vapours down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size.





Table ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series



Wall-mounted hood 400 series



THE RISE AND REMOVAL OF VAPOUR

Extraction, or circulation, from above

Be bold with our wall-mounted hood: 120 cm of stainless steel. Three power levels, an intensive and automatic function as well as large angled baffle filters ensure removal of vapour and grease.

Available in air extraction or recirculation, this imposing hood, perfectly ventilates and illuminates 90 cm cooktops or wider Vario cooktop combinations.

Explore the ventilation 400 series at gaggenau.com

THE FULL POWER OF GAS

Gentle warmth, immense heat, total control

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full metre, flush to the surface and can even be welded into a 3 mm stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 18,000 watts of heat, direct control is important.

Explore the gas cooktop 400 series at gaggenau.com



Gas cooktop 400 series


GAGGENAU





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

Full surface induction cooktop, table ventilation and Teppan Yaki 400 series

VARIO COOKTOPS AND DOWNDRAFT **400 SERIES**

Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapour at source. Professional, solid illuminated control knobs, in stainless steel or black, with or without a 3 mm thin stainless steel frame, ensure the array of appliances are an aesthetic success.

Protect your creative space from vapour. Provide adequate ventilation via cooktop level extractors, such as the downdraft or table ventilation, and overhead extractors such as the wall-mounted hood.

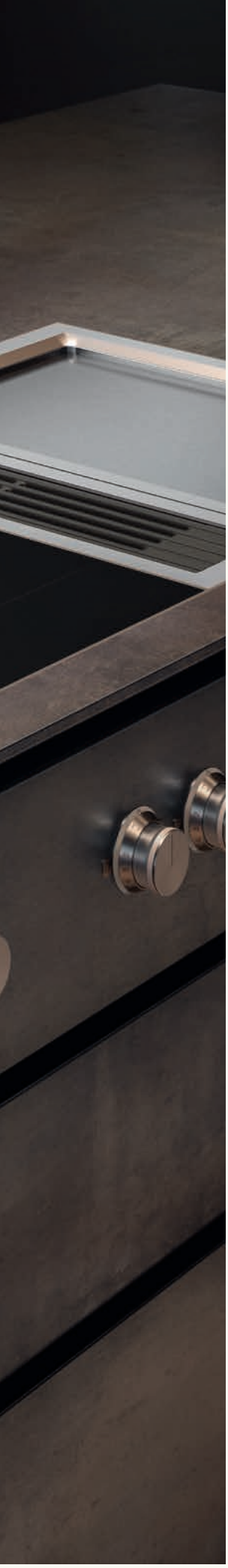




Vario configuration: induction, electric grill, Teppan Yaki,
gas cooktop and downdraft ventilations 400 series



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





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

INDUCTION OR GAS?

Or both?

All Vario cooktops can be installed flush-mounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 90 cm five cooking zones induction offering a large triple ring for woks or larger pots as well as combinable heating areas.

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 38 cm single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 90 cm and five brass burners.



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

TAILOR YOUR CULINARY SCENARIO

Choose something special

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

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

Explore the Vario configuration at gaggenau.com



Vario configuration: induction wok, downdraft ventilation,
flex induction 400 series and black socket





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

COOKTOPS AND VENTILATION **200 SERIES**

Professional demands, private space

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

Cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, table ventilation, decorative hood, flat kitchen hood, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

Explore the 200 series at gaggenau.com





Flex induction cooktop with integrated ventilation system 200 series



Full surface induction cooktop 400 series and table ventilation 200 series



TABLE VENTILATION

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor may not necessarily fit your design aesthetic.

Embedded within the worktop, the table ventilation 200 series is situated along the top edge of your large induction cooktop, both appliances blending into one. Unseen until it emerges, the extractor's discretion continues; it is transparent glass. It clears the air, reveals the view of the cooktop and even enlightens with ambient illumination.

80 cm or 90 cm wide and flush-mounted, it harmonises with our large, frameless, induction and full surface induction cooktops. Using innovative Guided-Air technology it ventilates the entire cooktop. Gaggenau Home Connect app enabled and controllable via the cooktop it detects and removes vapour, even after cooking, allowing you to concentrate on the cuisine.

Explore the table ventilation 200 series at gaggenau.com



Magnetic Twist-Pad control

CONTROLS AND INSTALLATION

Control of choice

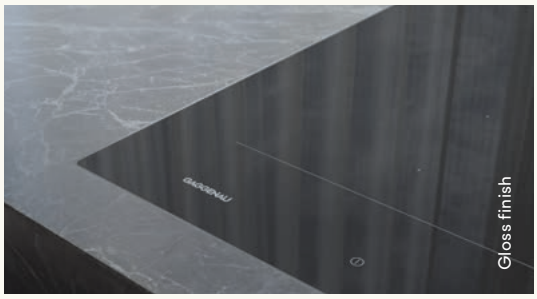
The 200 series offers two control mechanisms. The Vario range's orange illuminated control knobs are integrated into the cooktop itself. The gentle illumination indicates when the appliance is on, heating up, at the correct temperature or cooling down.

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

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



Black control panel and illuminated control knobs







FLEX INDUCTION COOKTOPS

With integrated ventilation

The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, in matte or gloss finish, it offers four cooking zones that can be combined into two larger ones. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying. Everything is operated via the removable magnetic Twist-Pad control, in stainless steel for the framed option or in black for the frameless.

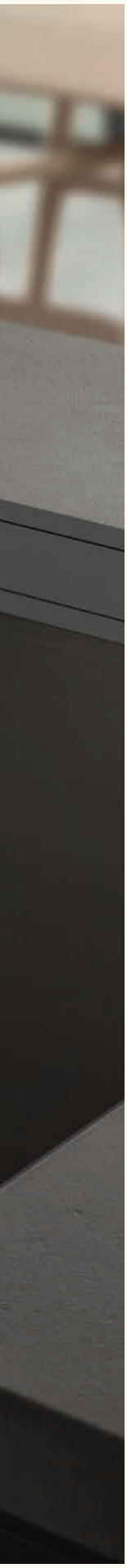
Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjust according to the atmosphere, quietly removing vapour and odours at source.



Flex induction cooktop with integrated ventilation system 200 series



Flex induction cooktop with table ventilation 200 series



THE COMPLETE COOKTOP

A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is removable when not in use.

The flex induction cooktops allow creation beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle plate, Teppan Yaki or Flex Pan, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. The Professional cooking function enables cooking like a busy professional: move the pan between pre-set areas of high, medium and low heat. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, with or without frame, flush- or surface-mounted, there exists an induction for you.


With frame


Without frame

Explore the flex Induction cooktops at gaggenau.com

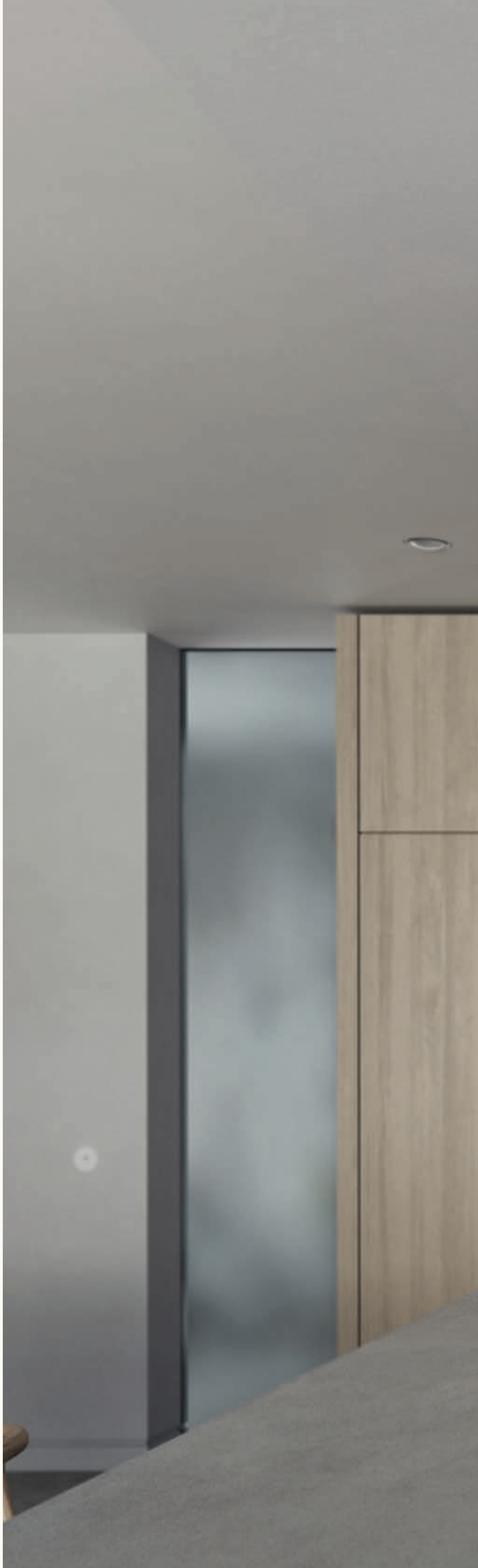
CEILING VENTILATION

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. Quiet and discreet, the Light Bronze blends in with lighter ceiling tones, offering greater flexibility for the designer and mastery over their environment for the chef.

Easy to operate, one can activate it via the remote control, cooktop-based ventilation control or through Gaggenau Home Connect app. Automatic operation, whereby air-quality sensors detect when to ventilate, is also a convenient option.

Explore the ceiling ventilation 200 series at gaggenau.com

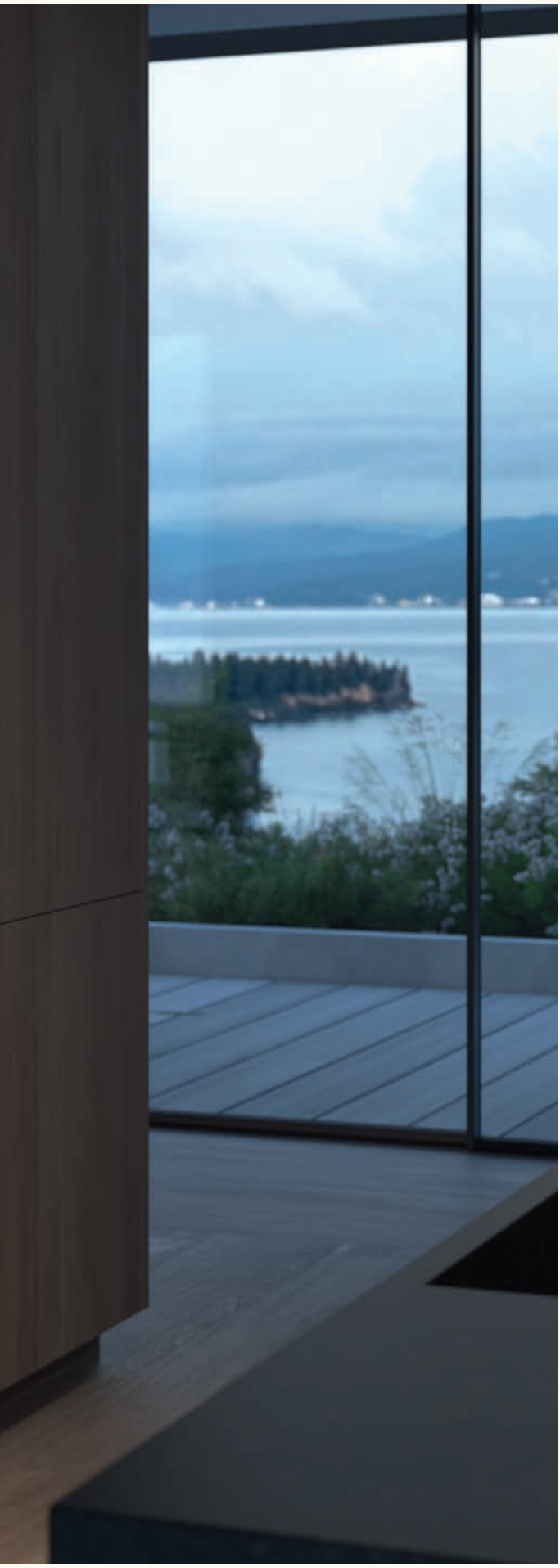




Integrated ceiling ventilation 200 series



Wall-mounted hood 200 series



WALL-MOUNTED HOOD

Clean the air as you create

The 90 cm wall-mounted hood offers quiet air recirculation or extraction. Its aluminium-framed, glass panel houses the power and lighting controls, while Gaggenau Home Connect users can even adjust the warmth of the illumination.

Explore the wall-mounted hood 200 series at gaggenau.com



Flat kitchen hood 200 series

HIDDEN EXTRACTORS

Discreetly effective

The flat kitchen hood is a space-saving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, extends beyond the cupboard when needed.

The canopy hood is another powerful integrated option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture while the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.



Canopy hood 200 series

GAS COOKTOPS

Aspirations achieved

There is an aesthetic choice of gas cooktops in the 200 series, both options are 90 cm with five burners, your options are brass or black burners and control knobs or illuminated dials. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

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

Explore the gas cooktop 200 series at gaggenau.com





Gas cooktop 200 series





The Essential Induction with ceiling ventilation, perfect for open plan living even when you are cooking.



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



VARIO COOKTOPS AND VENTILATION **200 SERIES**

Grand culinary ambitions, enabled

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

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

Aspiration, circulation and extraction

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 15 cm wide model is able to extract or circulate, automatically if preferred. Larger extractors in the 200 series include wall-mounted hood, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy hoods. There is a 200 series option that complements your kitchen.



Vario flex induction and downdraft ventilation 200 series



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



DESIGN YOUR COOKING AREA

Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 240 °C or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapours from the atmosphere.

Clear the air from the worktop

The downdraft ventilation offers a large, wide, easy to clean, 15 cm wide opening, drawing steam, vapour and odours towards a highly efficient double filtration surface and compact ducting. All of which quietly works away, unnoticed within the kitchen unit.

Explore the Vario configuration at gaggenau.com



COOLING

INSPIRING YOUR CULINARY AMBITIONS

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

Vario cooling Expressive series	**105**
Vario cooling 200 series	**113**
200 series	**121**





VARIO COOLING
EXPRESSIVE SERIES

The pinnacle of cooling.

SET THE STAGE FOR THE EXTRAORDINARY

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



Vario refrigerator, freezer and wine climate cabinets Expressive series



Vario freezer and refrigerator Expressive series



Open for perfection

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

The best way to stand out is to fit in

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



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

REFRIGERATION



Ergonomically positioned full touch TFT display

Materiality, mastered

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

Effortless control

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



Vario fridge-freezer combination and wine climate cabinet Expressive series



Vario wine climate cabinet, freezer and refrigerator Expressive series





Chilled and fresh climate drawers of Vario refrigerator Expressive series

ILLUMINATING PERFORMANCE

Preservation without compromise

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

A ceremony of illumination

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

Explore the Vario cooling Expressive series at gaggenau.com



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





Vario fridge-freezer combination 200 series



VARIO COOLING
200 SERIES

Warming your cooling experience

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

The Vario fridge-freezers, refrigerators and freezers of the 200 series seek to continue your interior design ethos: performing perfectly, with sophisticated elegance. Blending into your furniture when closed, the refrigerator and freezer bathe the viewer in warm, soft light when open, revealing touches of light bronze in the door bins and dial as well as the natural grain of maple bottle holders.



Vario fridge-freezer combination 200 series

GRAND UNDERSTATEMENT

Touches of luxury

The Vario refrigerators 200 series fit into a 178 cm niche and blend in with your home's interior design.

The pleasingly tactile, zinc die cast humidity drawer dial allows you to refrigerate fruit and vegetables or meat and fish at their optimal conditions, maintaining their freshness for longer.

The ample fresh cooling drawers never look cluttered thanks to the gradated frosted front. Both maple wood bottle holders connect together magnetically, gently securing various sizes of bottles including wine and magnums, with the grain of the wood adding a hint of the organic to the interior. Arrange your bottle holders on the shelf, three deep or five across.

And as you shut the door, it closes softly.



Bottle holders



Humidity dial



Door bin

DESIGN HIGHLIGHTS

The interior completes your kitchen

A collection of luxurious elements have been brought together to create a sophisticated sensory moment for the chef and superior performance from your Vario 200 series. The experience begins when you open it. A gentle push is all it takes or, if that feels like too much, use your voice assistant and simply ask it to open.

The appliances are comprehensively yet softly illuminated. Bright and warm toned, the light panel, illuminated drawers and freezer lights emphasise the colours of your ingredients, so they are displayed as beautifully as they are preserved.

The substantial, light bronze toned, satin finished door bins match the clear glass shelf profiles and humidity dial.

The separate refrigerator and freezer complement one another perfectly: offering the same warm toned lighting, frosted drawers and open shelving.

Explore the Vario cooling 200 series at gaggenau.com



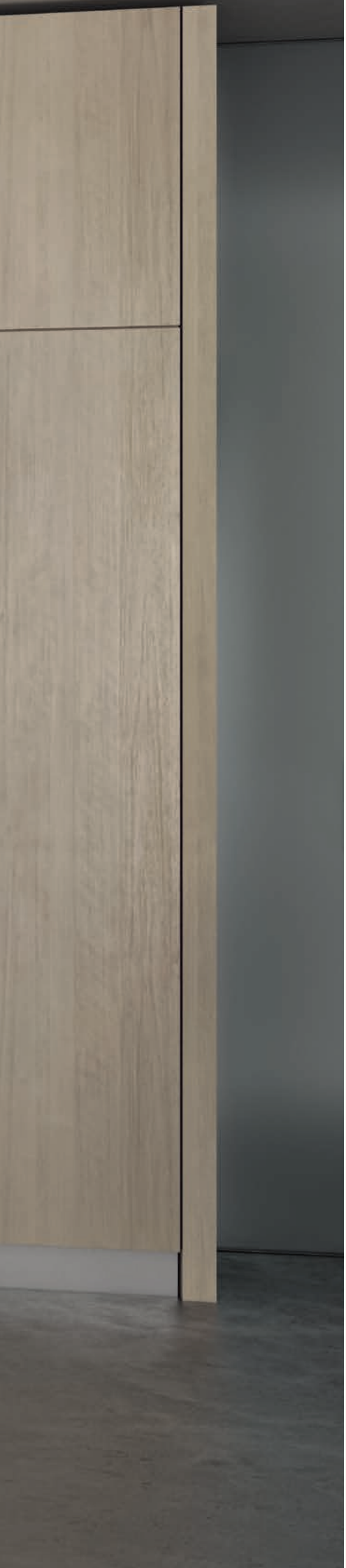
Freezer lighting



Vario freezer and refrigerator 200 series



Fridge-freezer combination 200 series





Free-standing fridge-freezer combination 200 series

COOLING
200 SERIES

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 289 litres of cool volume or fit one of our refrigerators or freezers into a standard 60 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartments and adjustable shelving.

...and free-standing

The free-standing fridge-freezer offers a striking 90.5 cm wide presence, enormous 573 litre volume and Gaggenau Home Connect. Open the impressive dark anthracite stainless steel french doors to access your filtered water dispenser, two fresh cooling 0 °C drawers with five preset settings for ideal storage and the stainless steel backwall. The freezer compartment is frost-free, fast freezing and offers an icemaker.

Explore the cooling 200 series at gaggenau.com


GAGGENAU

WINE CLIMATE CABINETS

PROTECT, PRESENT, PREPARE.

Your collection deserves to be cherished, cosseted, displayed with pride and enjoyed at its absolute peak.

Vario wine climate cabinets
Expressive series **125**

Wine climate cabinets 200 series **135**





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

ELEVATE EVERY DROP

Moments become immutable memories

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





Vario wine climate cabinets Expressive series



Vario wine climate cabinets Expressive series



PRECISION THAT CAPTURES CRAFT

Automatic wine tempering

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

Guided interaction

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

TRANSFORM ROUTINE INTO RITUAL

Bespoke staging

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



Staging area of Vario wine climate cabinets Expressive series


17°
12°
12°
ROEDERER
COLLECTION
ROEDERER
COLLECTION



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

THE EXTRAORDINARY, ELEVATING THE EXCEPTIONAL

Distinctive materiality

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

Preservation mastery

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

Explore the Vario wine climate cabinets Expressive series at gaggenau.com


Your wine collection:
outstanding, within a niche.





Wine climate cabinet 200 series



Under-counter wine climate cabinet 200 series

WINE CLIMATE CABINETS **200 SERIES**

Your collection in a niche

For your wine collection, there are two fully integrated options at 178 cm and 123 cm, protecting 80 and 48 bottles respectively. Both offer two climate zones, presentation lights, framed in your kitchen furniture material to blend seamlessly into your interior design.

The under-counter cellar

Under your counter you can push-to-open your store of up to 38 bottles, in two climate zones. Doors can be a custom made panel, handleless and offer cushioned closing. Uncompromising in everything but size, this wine climate cabinet offers extendable bottle trays of oak and aluminium, dimmable LED lighting and humidity control. Store your collection perfectly and conveniently.

Explore the wine climate cabinets 200 series at gaggenau.com



DISHWASHERS

DILIGENCE AND SENSITIVITY CREATING THE IMMACULATE

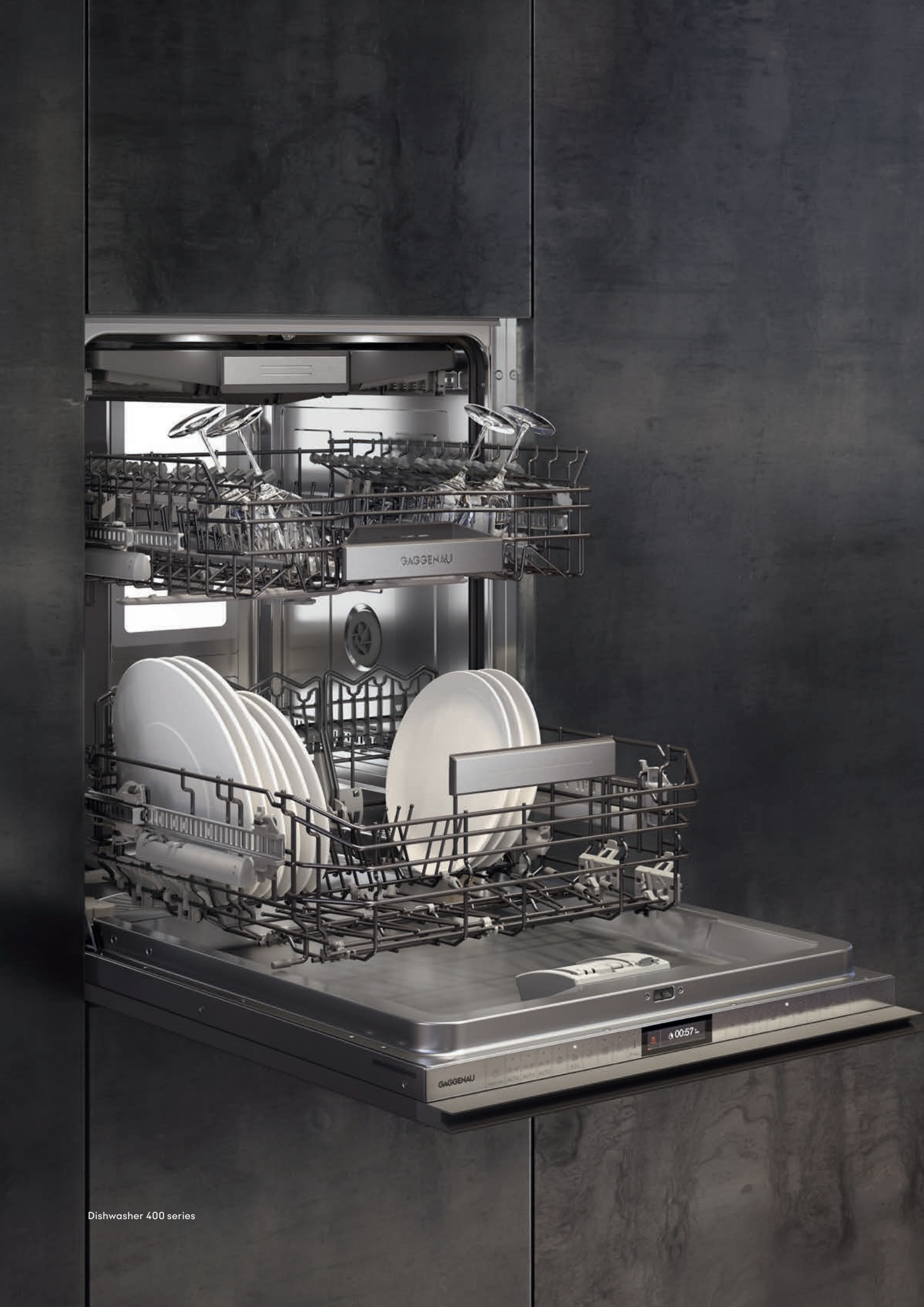
Clean with care and intelligence, before revealing it beautifully.

400 series	**141**
200 series	**147**



Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series



DISHWASHERS
400 SERIES

Protects the precious

The handleless dishwasher 400 series is designed to perfectly clean, and care for, your dishes. A long-stemmed glass holder and a silvercare cartridge accessory ensure the fragile are protected. Zeolite technology allows for gentle drying, while the special accessory of a third drawer can safely stow small bowls and cups. This is a dishwasher with a deep regard for your prized possessions.

Responsive to your whims

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

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



Motorised spray arm, for Intensive Plus option

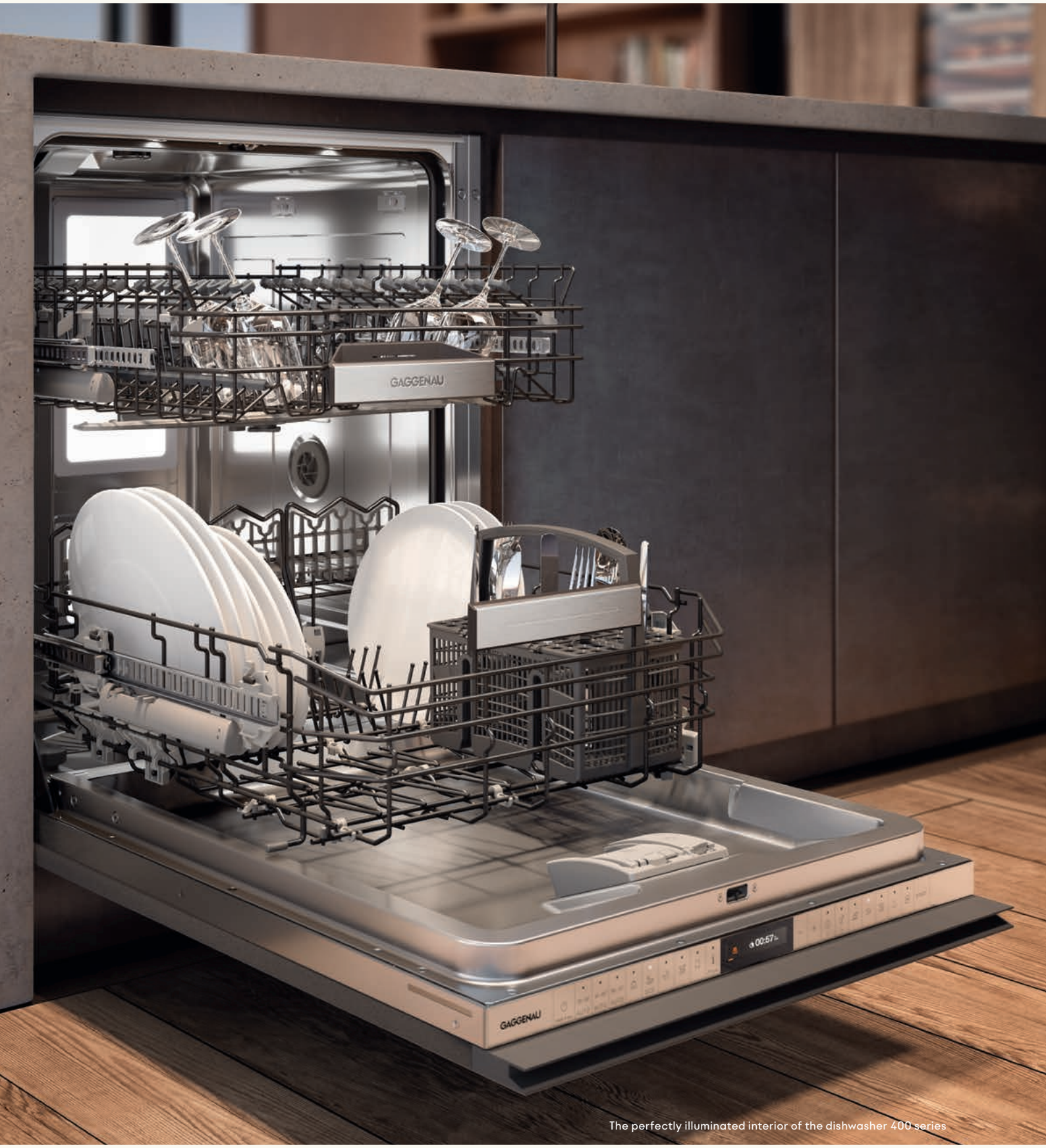
EXPERIENCE ENLIGHTENMENT FROM WITHIN

An illuminating experience

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

Gentle to the touch

Smooth running rails offer minimal resistance, flowing in and out in a gentle, careful manner, protecting your glass, crystal and crockery with a cushioned closing mechanism. Silicon tipped folding racks protect delicate glasses and provide an additional non-slip surface for cups. Choosing the Intensive Plus option activates the motorised spray arm, focusing greater activity onto dishes that warrant more attention than others. Using the Gaggenau Home Connect app, one can even determine which quadrants of the lower basket get a more vigorous experience. A dedicated area in the upper basket can even be set to receive direct water jets for better and gentler cleaning of glass.



The perfectly illuminated interior of the dishwasher 400 series


A dishwasher for every
occasion, the 200 series.



DISHWASHERS
200 SERIES

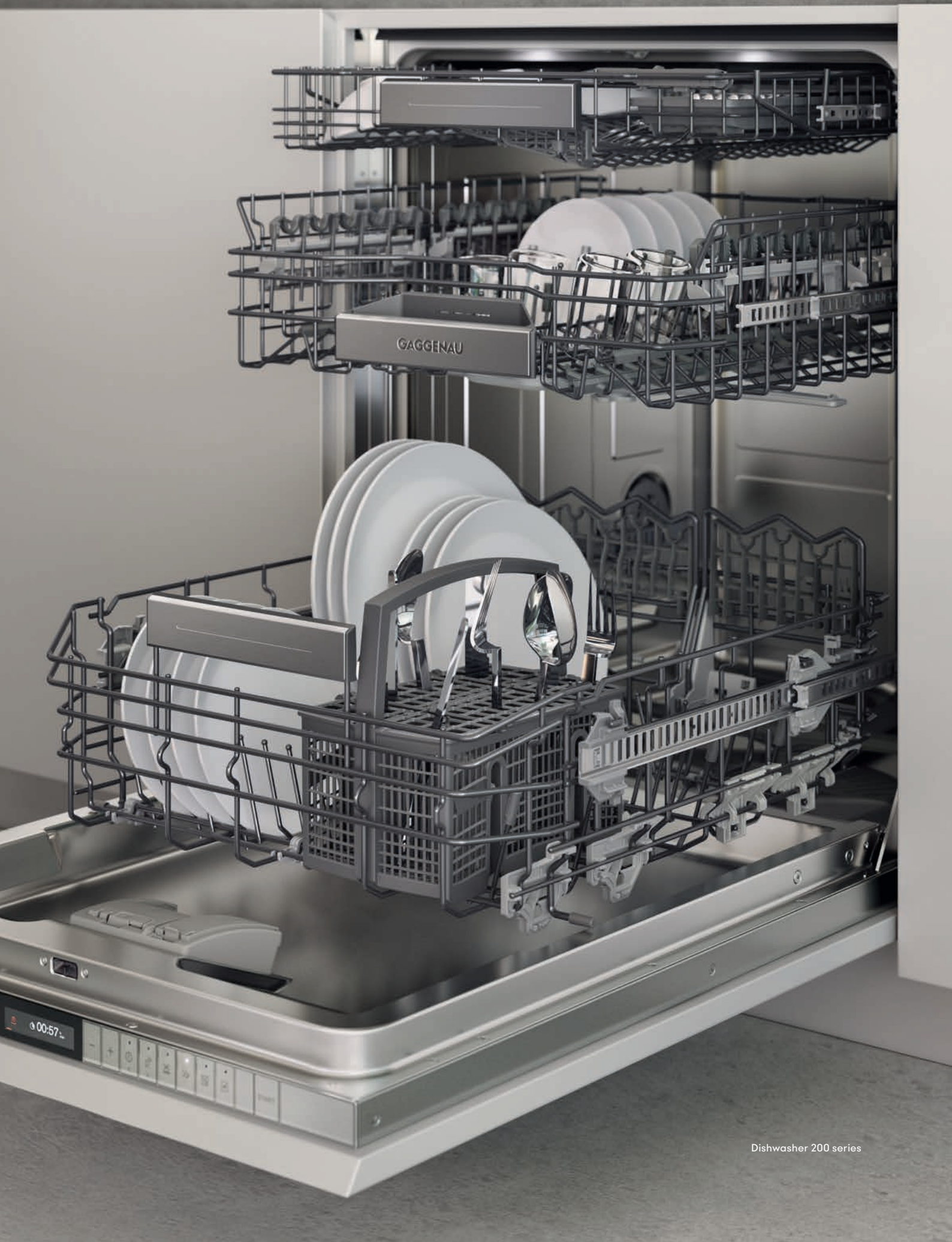
The luxury of choice

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

The choices continue

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





Dishwasher 200 series



Extra cleaning area for perfect results



EXCEPTIONAL CARE

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

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

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



A third drawer at the top, to stow cups and bowls safely

Explore the 200 series at gaggenau.com

WASHING MACHINE AND TUMBLE DRYER

Exceptional results, effortlessly

The Gaggenau washing machine and tumble dryer with heat pump are the perfectly coordinated laundry system. With matching tinted door and black control panels, the appliances also communicate with one another: Smart Dry programmes the dryer in anticipation of the washing machine's current load.

The washing machine offers an intelligent dosing system and a mini load option for fewer or single items. The dryer houses a self cleaning condenser heat exchanger and efficient twin rotary compressor: minimising energy, time and noise.

Both machines can reduce ironing with Steam Assist, while Gaggenau Home Connect offers personalised notifications and downloadable programmes for items such as pillows or sports shoes. Even loading is easier, due to spacious, well-lit drums and large portholes. Intelligent technology and design ensure a chore becomes a pleasure.



Explore more at gaggenau.com



Free-standing 200 series stackable washing machine and tumble dryer



APPLIANCE OVERVIEW

REFINING YOUR CHOICES

A complete summary of all of your Gaggenau options.

Ovens	**157**
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Cooling	**171**
Wine climate cabinets	**175**
Dishwashers	**177**
Washing machine	**177**
Tumble dryer	**177**

GAGGENAU **EXPRESSIVE SERIES**



Oven

GO48..

Width 76.0 cm
Height 67.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

GO47..

Width 60.0 cm
Height 60.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

GO45..

Width 60.0 cm
Height 60.0 cm
15 heating methods
Pyrolysis



Combi-steam oven

GS48..

Width 76.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS47..

Width 60.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS45..

Width 60.0 cm
Height 45.0 cm
Water tank
14 heating methods
Automatic cleaning



Vacuuming drawer

GV451/GV051

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
3 vacuum levels



Fully automatic coffee machine

GC461

Width 60.0 cm
Height 45.0 cm
Fresh water connection
Classic and Barista mode
Fully automatic cleaning and descaling with cartridges



Fully automatic coffee machine

GC451

Width 60.0 cm
Height 45.0 cm
Manual tank filling
Classic and Barista mode
Fully automatic cleaning and descaling with cartridges



Combi-microwave oven

GM48..

Width 76.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Combi-microwave oven

GM45..

Width 60.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Culinary warming drawer

GW483

Width 76.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW453

Width 60.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW452

Width 60.0 cm
Height 28.0 cm
With design front
30-80 °C
4 heating methods



Culinary warming drawer

GW451/GW051

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
30-80 °C
4 heating methods

Key

Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

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

OVERVIEW **Gaggenau Expressive series**

Ovens

Appliance type	GO480/GO481 GO470/GO471	GO450/GO451
Heating methods	**19**	**15**
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	•	•
Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW451/051 GW452/GW453 GW483
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options



Gaggenau Stainless Steel behind smoked glass

Combi-steam oven

Appliance type	GS480/GS481 GS470/GS471 GS450/GS451
Heating methods	**14**
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	•
Control options	
Temperature selection from 30 °C to 230 °C combinable with the different humidity levels	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

Combi-microwave oven

Appliance type	GM480/GM481 GM450/GM451
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	**9**
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

GAGGENAU **MINIMALISTIC SERIES**



Oven

GO25..

Width 60 cm
Height 60 cm
15 heating methods
Pyrolysis



Oven

GO24..

Width 60 cm
Height 60 cm
10 heating methods
Pyrolysis



Oven

GO22..

Width 60 cm
Height 60 cm
10 heating methods



Combi-steam oven

GS27..

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



Combi-steam oven

GS25..

Width 60 cm
Height 45 cm
Water tank
14 heating methods
Automatic cleaning



Combi-steam oven

GS24..

Width 60 cm
Height 45 cm
Water tank
14 heating methods



Steam oven

GS22..

Width 60 cm
Height 45 cm
Water tank
6 heating methods



Fully automatic coffee machine

GC261

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



Fully automatic coffee machine

GC251

Width 60 cm
Height 45 cm
Manual tank filling
Classic and Barista mode
Full automatic cleaning and descaling with cartridges



Combi-Microwave oven

GM25..

Width 60 cm
Height 45 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Microwave oven

GM22..

Width 60 cm
Height 38 cm
Single operation and combination of microwave and grill
Automatic programmes



Culinary warming drawer

GW252

Width 60 cm
Height 28 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW251

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



Vacuuming drawer

GV251

Width 60 cm
Height 14 cm
3 vacuum levels

Key

Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

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

OVERVIEW **Gaggenau Minimalistic series**

Ovens

Appliance type	GO250/GO251	GO240/GO241 GO220/GO221
Heating methods	**15**	**10**
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	•	
Control options		
Temperarture selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW252/GW251
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options

Gaggenau Minimalistic series appliances are available in these colours:



Gaggenau Onyx



Gaggenau Sterling

Combi-steam Oven

Appliance type	GS270/GS271 GS250/GS251 GS240/GS241	GS220/GS221
Heating methods	**14**	**6**
Hot air + 100 % humidity	•	
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	•	
Low temperature steaming		•
Dough proving	•	•
Keeping warm	•	
Defrosting	•	•
Regenerating	•	•
Control options		
Temperarture selection from 30 °C to 230 °C combinable with the different humidity levels	•	
Steaming with 100% humidity from 30 °C to 100 °C		•
Gaggenau Home connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes	•	
Setting recommendations	•	•
Favourites	•	•

Combi-microwave oven

Appliance type	GM250/GM251
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	**9**
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

THE OVEN EB 333



Oven

EB 333 ⌂



Width 90 cm
Pyrolytic system
17 heating methods
Multiple core temperature probe, rotisserie spit and baking stone function
Automatic programmes
Net volume 83 l

OVERVIEW OVEN EB 333

Heating methods	**17**
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•

Control options	
Temperature selection from 30 °C to 300 °C depending on heating methods	•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•

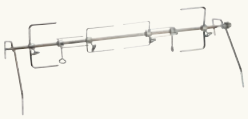
Key

⌂ Gaggenau Home Connect
*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

ACCESSORIES



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333

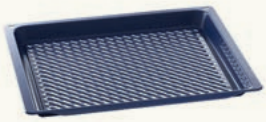


Pull-out system



Baking tray

Enamelled



Air frying Tray

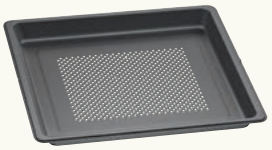


Glass tray



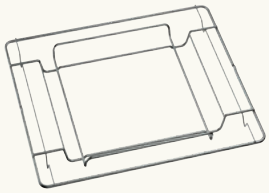
Cooking tray

Stainless steel
Perforated/Unperforated
For combi-steam oven



Cooking tray

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



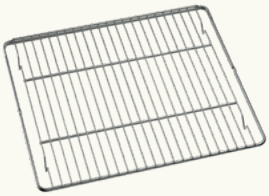
Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



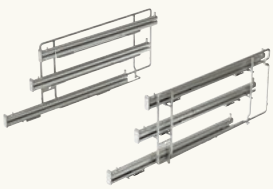
Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

VARIO COOKTOPS 400 SERIES



Full surface induction cooktop

CX 492 ■⋂

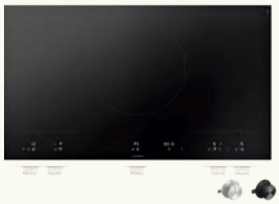
Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■⋂

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop

VI 492 ▲■⋂

Width 90 cm
5 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 482 ▲■⋂

Width 80 cm
4 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 462 ▲■⋂

Width 60 cm
4 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario flex induction cooktop

VI 422 ▲■⋂

Width 38 cm
2 cooking zones
Flush or surface installation
Front-mounted control knobs



Vario induction cooktop

VI 414 ▲■⋂

Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front-mounted control knob



Vario gas cooktop

VG 491 ■

Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front-mounted control knobs



Vario gas cooktop

VG 425 ■

Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front-mounted control knobs



Vario gas wok

VG 415 ■

Width 38 cm
1 wok burner
Full electronic power level regulation
Flush or surface installation
Front-mounted control knob



Vario Teppan Yaki

VP 414 ■

Width 38 cm
One hardchromed metal surface
Exact temperature control
Flush or surface installation
Front-mounted control knobs



Vario electric grill

VR 414 ■

Width 38 cm
2 zones
Open cast grill, with lava stones
Flush or surface installation
Front-mounted control knobs



Table ventilation

AL 400 ■

Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
*in a configuration AL 400 192 with the remote fan unit AR 400 142
No Energy efficiency class for AL 400 122



Vario downdraft ventilation

VL 414 ■⋂

Width 15 cm
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front-mounted control knob
*in a configuration with the remote fan unit AR 403 122

COOKTOPS 400 SERIES



Full surface induction cooktop

CX 492 ■ ⋂

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 492 ▲ ⋂

Width 90 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ■ ⋂

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Full surface induction cooktop

CX 482 ▲ ⋂

Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Flex induction cooktop with integrated ventilation system

CV 492 ▲ ⋂

Width 90 cm
4 cooking zones
Front-mounted control knobs
Gloss finish



Flex induction cooktop with integrated ventilation system

CV 492 ▲ ⋂

Width 90 cm
4 cooking zones
Front-mounted control knobs
Matte finish



Flex induction cooktop with integrated ventilation system

CV 482 ▲ ⋂

Width 80 cm
4 cooking zones
Front-mounted control knobs



Gas cooktop

CG 492

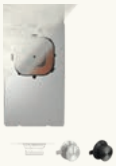
Width 100 cm
5 burners
Stainless steel control knobs
With wok burner
Full electronic power level regulation
Flush or surface installation
Front-mounted control knobs



Integrated induction module

CU 428

Width 28 cm
1 cooking zone
Below surface installation
Front-mounted control knob



Integrated induction module

CU 421

Width 21 cm
1 cooking zone
Below surface installation
Front-mounted control knob

Design options

▲ Frameless
■ Stainless steel frame
⋂ Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

VARIO COOKTOPS 200 SERIES



Vario flex induction cooktop

VI 262

Width 60 cm
4 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop

VI 242

Width 38 cm
2 cooking zones
Black control panel with illuminated knobs



Vario flex induction cooktop

VI 232

Width 28 cm
2 cooking zones
Black control panel with illuminated knobs



Vario gas cooktop

VG 264

Width 60 cm
4 burners
Black control panel with illuminated knobs



Vario gas cooktop

VG 232

Width 28 cm
2 burners
Black control panel with illuminated knobs



Vario gas wok

VG 231

Width 28 cm
One wok burner
Black control panel with illuminated knob



Vario Teppan Yaki

VP 230

Width 28 cm
1 metal surface
Exact temperature control
Black control panel with illuminated knob



Vario electric grill

VR 230

Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with illuminated knobs



Vario downdraft ventilation

VL 200



Width 15 cm
Highly efficient cooktop ventilation
Black control panel with illuminated knob
*in a configuration with the remote fan unit AR 403 122

COOKTOPS 200 SERIES



Flex induction cooktop

CI 292 ▲■⋔

Width 90 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 283 ▲■⋔

Width 80 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 282 ▲■⋔

Width 80 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 272 ▲■⋔

Width 70 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 262 ▲■⋔

Width 60 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop

CI 261 ■

Width 60 cm
4 cooking zones
Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲■⋔

Width 80 cm
4 cooking zones
Twist-Pad control
Gloss finish



Flex induction cooktop with integrated ventilation system

CV 282 ▲⋔

Width 80 cm
4 cooking zones
Twist-Pad control
Matte finish



Vario gas cooktop

VG 295

Width 90 cm
5 burners
With wok burner
Aluminium control panel with illuminated knobs



Gas cooktop

CG 291

Width 90 cm
5 burners
Mechanical power level regulation
With wok burner
Top-mounted control knobs

Design options

▲ Frameless
■ Stainless steel frame
⋔ Gaggenau Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

ACCESSORIES



Griddle plate

Cast aluminium
Non-stick coating



Teppan Yaki plate

For full surface induction



Teppan Yaki plate

Multi-ply material
For flex induction



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Flex pan set (3 pieces)

Medium
Small, with lid



Flex pan large



Lava stones

For refilling



Black appliance cover



Stainless steel appliance cover



Surface protectors

Set of 4**
Dishwasher-safe

*Please note that special Vario 400 knobs must be used for each cooktop. Single knobs can only be ordered for specific appliances.

**Also available separately.



Stainless steel knob*



Black knob*



Socket



Black socket



Black Twist-Pad



Cooking sensor

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

VENTILATION 400 SERIES



Table ventilation

AL 400

Width 120/90 cm
Stainless steel rectractable
*in a configuration AL 400 192 with the remote fan unit AR 400 142
No Energy efficiency class for AL 400 122



Vario downdraft ventilation

VL 414 ⌂

Width 15 cm
Stainless steel
Perfect combination with other Vario appliances of the 400 series
*in a configuration with the remote fan unit AR 403 122



Wall-mounted hood

AW 442

Width 120 cm
Stainless steel
*in a configuration with the remote fan unit AR 400 143

Key

⌂ Gaggenau Home Connect
*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

VENTILATION 200 SERIES



Ceiling ventilation
Integrated hood

AC 250

Width 120 cm
Gaggenau Light Bronze



Table ventilation

AL 200

Width 90/80 cm
Gaggenau Black with a retractable glass panel



Vario downdraft ventilation

VL 200

Width 15 cm
Gaggenau Black
Perfect combination with other Vario appliances of the 200 series
*in a configuration with the remote fan unit AR 403 122



Wall-mounted hood

AW 290

Width 90 cm
Stainless steel look



Flat kitchen hood

AF 210

Width 90/60 cm
Stainless steel handle bar



Canopy hood

AC 200

Width 86/52 cm
Stainless steel and glass
Invisible integration in upper cabinet

VARIO COOLING EXPRESSIVE SERIES



Vario fridge-freezer combination

RVY 497



Fully integrated
Niche width 90 cm
Niche height 213.4 cm
Cooling compartment with two doors and one fully extendable freezing drawer



Vario fridge-freezer combination

RVB 497



Fully integrated
Niche width 90 cm
Niche height 213.4 cm
Cooling compartment with one door and one fully extendable freezing drawer



Vario fridge-freezer combination

RVB 477



Fully integrated
Niche width 76.2 cm
Niche height 213.4 cm
Cooling compartment with one door and one fully extendable freezing drawer



Vario refrigerator

RVC 497



Fully integrated
Niche width 90 cm
Niche height 213.4 cm
With fresh climate drawers



Vario refrigerator

RVC 477



Fully integrated
Niche width 76.2 cm
Niche height 213.4 cm
With fresh climate drawers



Vario refrigerator

RVC 467



Fully integrated
Niche width 61 cm
Niche height 213.4 cm
With fresh climate drawers



Vario freezer

RVF 497



Fully integrated, with ice maker
Niche width 90 cm
Niche height 213.4 cm



Vario freezer

RVF 477



Fully integrated, with ice maker
Niche width 76.2 cm
Niche height 213.4 cm



Vario freezer

RVF 467



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



Vario freezer

RVF 417



Fully integrated, with ice maker
Niche width 45.7 cm
Niche height 213.4 cm

VARIO COOLING 200 SERIES



Vario fridge-freezer combination

RB 289



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones including fresh cooling close to 0 °C
Cushioned door closing system
Net volume 223 l



Vario fridge-freezer combination

RT 289



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones including fresh cooling close to 0 °C
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 269 l



Vario refrigerator

RC 289



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Three climate zones including fresh cooling close to 0 °C
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 289 l



Vario freezer

RF 287



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Opening assist for door via push or voice assistant
Cushioned door closing system
Net volume 212 l

Gaggenau Home Connect

COOLING 200 SERIES



Free-standing fridge-freezer combination

RY 295



Width: 90.5 cm
Height: 183 cm
Free-standing in anthracite stainless steel
Two fresh cooling 0 °C drawers with 5 pre-set settings
Internal water dispenser and ice maker
Total volume: 573 l



Fridge-freezer combination

RB 282



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones
Two fresh cooling drawers close to 0 °C
Cushioned door closing system
Net volume 223 l



Fridge-freezer combination

RT 282



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Four climate zones
Three fresh cooling drawers close to 0 °C
Cushioned door closing system
Net volume 269 l



Refrigerator

RC 282



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Three climate zones
Three fresh cooling drawers close to 0 °C
Cushioned door closing system
Net volume 289 l



Freezer

RF 282



Niche width 56 cm
Niche height 177.5 cm
Fully integrated
Cushioned door closing system
Net volume 212 l



Refrigerator

RC 202



Niche width 60 cm
Niche height 82 cm
Fully integrated
Cushioned door closing system
Net volume 134 l



Fridge-freezer combination

RT 202



Niche width 60 cm
Niche height 82 cm
Fully integrated
Cushioned door closing system
Net volume 110 l



Freezer

RF 202



Niche width 60 cm
Niche height 82 cm
Fully integrated
Cushioned door closing system
Net volume 85 l

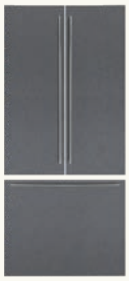
ACCESSORIES

Vario cooling Expressive series



Dark brushed stainless steel door panel

Dark brushed stainless steel door panel with or without handles



Dark brushed stainless steel door panel

Dark brushed stainless steel door panel with or without handles



Dark brushed stainless steel door panel

Dark brushed stainless steel door panel with or without handles



Handle bar

Stainless steel, available in different sizes



Bottle support

Oak wood with magnetic connector



Ethylene absorber

For placement in a fresh climate drawer



Storage container

With transparent lid, anthracite

Vario cooling 200 series, cooling 200 series



Bottle support

Maple wood with magnetic connector

VARIO WINE CLIMATE CABINETS EXPRESSIVE SERIES



Vario wine climate cabinet

RVW 467



Fully integrated, with glass door
Niche width 61 cm
Niche height 213.4 cm
With automatic tempering programmes



Vario wine climate cabinet

RVW 417



Fully integrated, with glass door
Niche width 45.7 cm
Niche height 213.4 cm
With automatic tempering programmes

WINE CLIMATE CABINETS 200 SERIES



Wine climate cabinet

RW 282



Niche width 60 cm
Niche height 178 cm
Two climate zones
Kitchen furniture front-framed glass door or stainless steel panel
Presentation light option
Capacity 80 bottles



Wine climate cabinet

RW 222



Niche width 60 cm
Niche height 123 cm
Two climate zones
Kitchen furniture front-framed glass door or stainless steel panel
Presentation light option
Capacity 48 bottles



Wine climate cabinet

RW 204



Niche width 60 cm
Niche height 86 cm
Two climate zones
Kitchen furniture front-framed glass door
Custom made panel, handleless
Presentation light option
Capacity 38 bottles

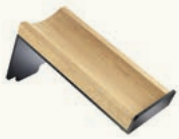
ACCESSORIES

Vario wine climate cabinets Expressive series



Bottle tray

Fully extendible
Oak and aluminium



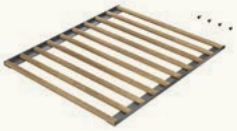
Presenter

Oak and aluminium



Oak wood tray

Removable



Bottle support

Oak and aluminium



Wine glass holder



Handle bar

Stainless steel, available in different sizes



Dark brushed stainless steel door panel frame

Available with and without handle
Exact accessory depends on appliance

Wine climate cabinets 200 series



Stainless steel door panel frame



Stainless steel door panel frame



Handle bar

Stainless steel, available in different sizes

DISHWASHERS 400 SERIES



Dishwasher

DF 480/481 ⌂



Width 60 cm
8 programmes, 4 options
Perfectly illuminated interior
Remaining time projection or
lateral info-light
Push-to-open
Zeolite
Motorised spray arm
Smooth running rails

DISHWASHERS 200 SERIES



Dishwasher

DF 270/271 ⌂



Width 60 cm
6 programmes, 3 options
Remaining time projection
or lateral info-light
Push-to-open
Zeolite
Smooth running rails



Dishwasher

DF 260/261 ⌂



Width 60 cm
6 programmes, 3 options
Remaining time projection
Zeolite



Dishwasher

DF 210 ⌂



Width 60 cm, height 81.5 cm
6 programmes, 3 options
Info-light

WASHING MACHINE AND **TUMBLE DRYER** 200 SERIES



Washing machine

WM 260 ⌂



Free-standing, slide-under or
stackable
Width 60 cm, height 84.5 cm
Intelligent dosing system iDos
for liquid detergent and softener
for a perfect washing result
10 kg drum with interior lighting
Top-up function
Steam Assist



Tumble dryer with heat pump

WT 260 ⌂



Free-standing, slide-under or
stackable
Width 60 cm, height 84.2 cm
Heat pump technology
Self-cleaning condenser for
automatic fluff removal
Very quiet 59 dB
Steam Assist
Smart Dry

⌂ Gaggenau Home Connect
Dishwashers are available as
86.5 cm and 81.5 cm tall units.

ACCESSORIES

Dishwashers



Cutlery drawer

With/without smooth running rails



3rd basket

With/without smooth running rails
For 86.5 cm high dishwashers



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Handle bar, stainless steel

Washing machine and tumble dryer



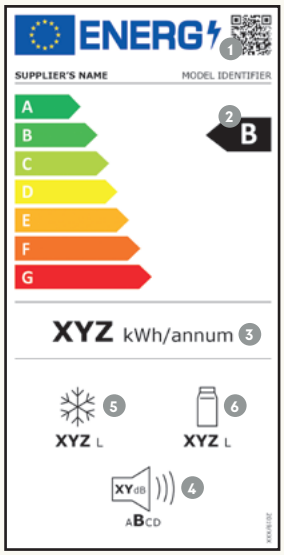
Stacking kit with pull-out shelf

ENERGY LABELS

Energy-saving home appliances save valuable resources, helping us all to live more sustainably. Please consider low energy and water consumption values when choosing a home appliance.

Technological developments have resulted in many more products being able to attain an A+ or better rating. User behaviour has also changed, therefore rescaled and expanded labels have been created for washing machines, dryers, washer-dryers, dishwashers, cooling appliances and wine coolers. The Energy Label for ovens, cooktops and ventilation appliances has remained the same.

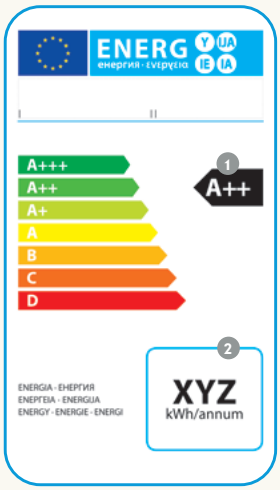
For more information on energy labels please visit gaggenau.com



New rescaled energy label for washing machines, dryers, washer-dryers, dishwashers, cooling appliances and wine coolers.

Example Key for a fridge-freezer combination

1. QR code
2. Energy efficiency class
3. Energy consumption in kWh/year (measured under new standard conditions)
4. Noise emissions expressed in dB(A) re 1 PW and noise emission class
5. Total volume of all freezer compartments
6. Total volume of all refrigerator compartments



Energy label for oven, cooktops, ventilation appliances.

Key

1. Energy efficiency class
2. Energy consumption in kWh/year (measured under standard conditions)





THE EXTRAORDINARY IS CONNECTED

Gaggenau Home Connect

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

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

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

CONNECTED BY Home Connect

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

Download app

For further information please visit gaggenau.com/global/appliances/home-connect



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Please go to gaggenau.com to find your nearest showroom or dealer.



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