

GAGGENAU

THE RANGE ALTERNATIVE

Create your aesthetic statement

THE ASPIRATION

The epitome of culinary excellence, the object of desire for the home chef: the Gaggenau oven. When combined with our modular cooktops, it has the potential to unlock a world of culinary possibilities.

Consider a range made up of what you want: oven or combi-microwave oven, vacuuming or warming drawer that can be tailored to create 30, 36, 48, 60 inch, or endless combinations. And on top, gas, induction, Teppan Yaki, electric grill - design your ideal culinary scenario by seamlessly joining together our modular cooktops that offer limitless possibilities.

The addition of a combi-microwave oven will make everyday cooking a daily joy, and a warming drawer will unlock an array of slow cooking options as well as keep food and dishes at the ideal temperature.

Now integrate your perfect configuration into your carefully chosen kitchen cabinetry.



48 inch ovens combination GO 470/471 with
gas cooktop VG 491 and retractable downdraft AL 400





60 inch ovens combination GO 480/481 with
Vario gas cooktop VG 426, Vario Teppan Yaki VP 414,
Vario grill VR 414 and Vario induction VI 422

GAGGENAU EXPRESSIVE SERIES OVENS

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 broiler behind enamel and three-point core temperature probe ensure an exceptional, bespoke cooking experience.

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

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

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



The control ring, floating upon the display



30 inch oven combination GO 480/481
with full surface induction cooktop CX 482
and Telescopic motorized hood AFM 080

OVEN COMBINATIONS

The combination of oven and cooktop can change the nature of your kitchen significantly. Compare the gas cooktop with solid brass burners and prominent solid stainless steel illuminated controls on the front surface combined with a 36 inch EB 333 oven, versus the sleek, full-surface induction and expansive 30 inch oven.

Like the Gaggenau ovens, the cooktops and ventilation series adhere to the Gaggenau principle of exceptional materials, designed with insight and assembled with skill by craftspeople. In combination they enable the private chef to cook without compromise.

VERSATILITY, VARIATIONS, OPTIONS

Inspired by professional kitchens, the oven's standard features and additional accessories make it the perfect choice for even the most ambitious private chef.

A number of other accessories are available to complement your Gaggenau, such as trays and pizza paddle.



The rotisserie spit



The three-point core temperature probe



The baking stone incl. baking stone support



The pull out rack and the Gastronorm roaster GN 340



THE EB 333 OVEN

Cook with an icon

This is a culinary icon, and has been for 40 years. The entire front, all 36 inches of it, is the door, coming in at 44 pounds thanks to five layers of glass keeping the outside cool while the inside is a raging 550 °F. Handcrafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colors, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

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



72 inch oven combination EB 333 with Vario gas VG 425,
downdraft VL 414, Vario induction VI 414, downdraft VL 414,
Tappan Yaki VP 414, downdraft VL 414, Vario induction VI 414

NEXT LEVEL OF COOKING

With its universal heating system, 17 heating methods, core temperature probe, rotisserie spit and baking stone operation, the EB 333 oven opens up a world of possibilities for those looking to take their home cooking to the next level.

The modular Vario cooktop range with integrated downdraft ventilation is the perfect complement that inspires the private chef. The downdraft efficiently clears the air with minimal visual distraction.

Both the elegant 36 inch version and the impressive 72 inch workstation make a striking statement that promises culinary excellence.



36 inch oven combination. 36 inch 400 series full-surface induction cooktop VI 492 paired with a 36 inch 400 series retractable downdraft AL 400. 36 inch EB 333 oven below



Custom insert hood AB 060/080/090,
available in 24, 30 and in 36 inch
with Vario 200 Series Cooktops,
Gas, Induction, Teppan Yaki, or Electric Grill,
available in 12 and in 24 inch

COOKTOPS AND VENTILATION

Cook, ventilate, entertain

As the kitchen becomes the new entertainment center, cooktops must appeal visually and efficient ventilation becomes more vital. For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 36 inch induction or a full meter 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 minimalistic, retractable downdraft options, discreet integrated hoods or wall mounted hood statement pieces.

The two inconspicuous hood options integrate virtually unseen into overhead cupboards: the 24, 30 or 36 inch, anthracite or natural aluminum, telescopic motorized hood and the 30 or 36 inch, stainless steel, custom insert hood.



The Vario downdraft ventilation VL 414



Telescopic motorized hood AFM 080/090, available in 30 and in 36 inch



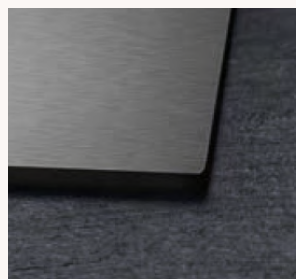
Wall-mounted hood AW 442, available in 48 inch



Retractable downdraft ventilation AL 400, available in 36 and in 48 inch

Surface or flush, the choice is yours

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



Surface mounting



Flush mounting

INDIVIDUALLY ACCOMPLISHED, EXCEPTIONAL TOGETHER

Design your ideal culinary scenario by seamlessly joining together our modular cooktops and ventilation options. The potential scale of the Vario 400 series cooktops is their most striking feature. The ability to combine all variety and widths of the Vario 400 cooktops offers limitless possibilities. The inspired chef will know no bounds.



The modular Vario cooktop range
with integrated downdraft ventilation

400 series countertop options



15" Vario gas cooktop
VG 425



15" Vario gas wok
VG 415



15" Vario Teppan Yaki
VP 414



15" Vario electric grill
VR 414



15" Vario Flex induction
VI 422



15" Vario wok induction
VI 414



36" Vario Flex induction
cooktop VI 492



30" Vario full-surface
induction cooktop CX 482



36" Vario full-surface
induction cooktop CX 492



36" Vario gas cooktop
VG 491

Ventilation options



Retractable ventilation AL 400,
available in 36 and in 48"



Wall-mounted hood AW 442,
available in 48"



Custom insert hood AB,
available in 24, 30 and in 36"



Telescopic motorized hood AFM,
available in 30 and in 36"



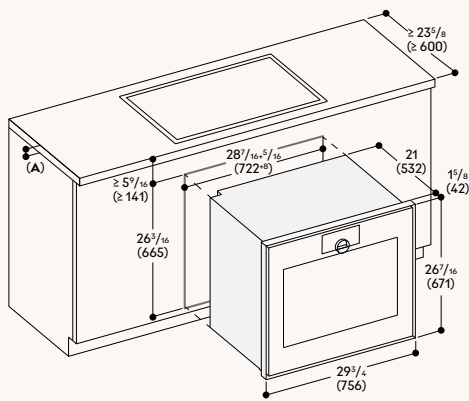
6" Vario downdraft ventilation
VL 414

OVEN COMBINATIONS 1/2

Designed to be together, these are merely a few of the many combinations and configurations you are able to create. Please explore all your options with your authorized Gaggenau dealer.

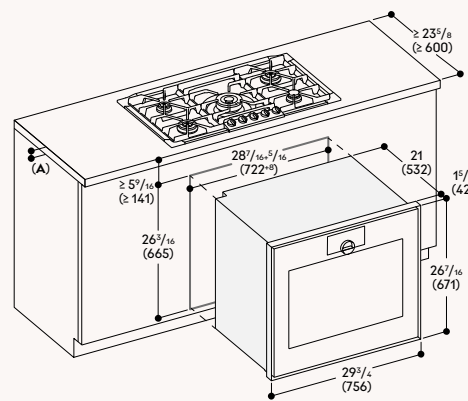
30" oven combinations

GO 480/481 oven
with CX 482 Vario 400 series
full-surface induction cooktop



30" oven combinations

GO 480/481 oven
with VG 295 200 series gas cooktop



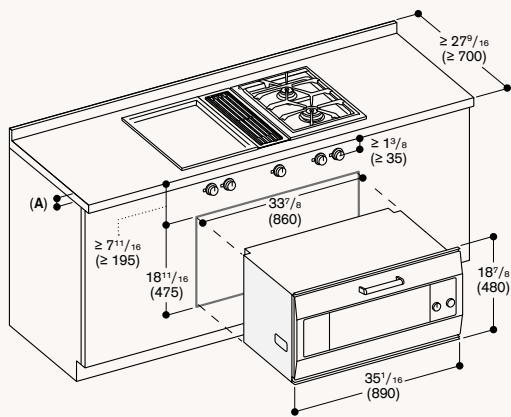
A: Min. countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation, $1 \frac{3}{16}$ " (30 mm) for flush installation.

B: Min. countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation.

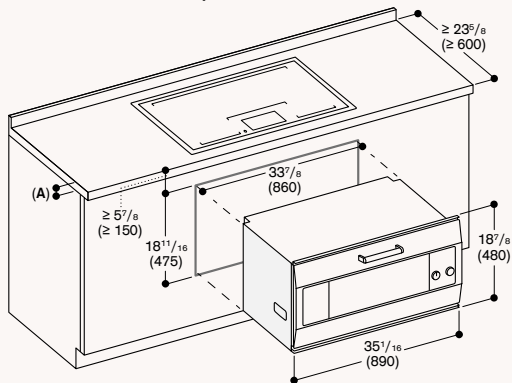
All measurements in inches (mm).

36" oven combinations

EB 333 oven
with VP 414 / VG 425 Vario 400 series cooktops
and VL 414 Vario 400 series downdraft ventilation

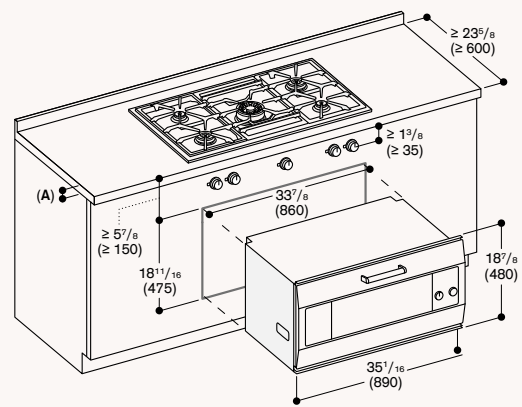


EB 333 oven
with CX 492 Vario 400 series full surface
induction cooktop

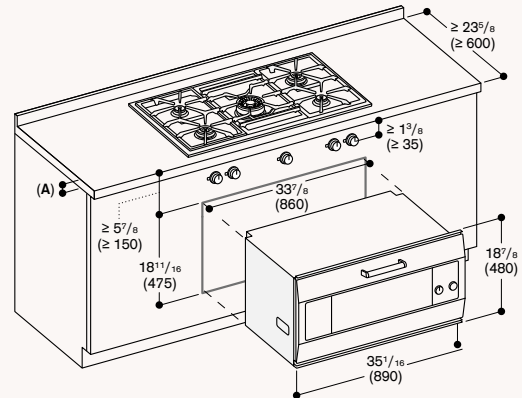


36" oven combinations

EB 333 oven
with VG 491 Vario 400 series gas cooktop



EB 333 oven
with VG 295 gas cooktop 200 series



For more information, visit resources.gaggenau.com

For countertop cutout, reference specification and Vario Cutout Calculator.

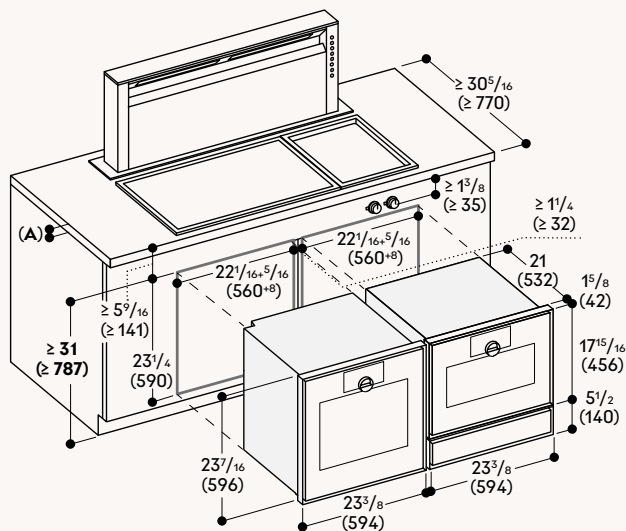
For ventilation blowers and accessories, reference compatibility chart and planning notes.

OVEN COMBINATIONS 2/2

Designed to be together, these are merely a few of the many combinations and configurations you are able to create. Please explore all your options with your authorized Gaggenau dealer.

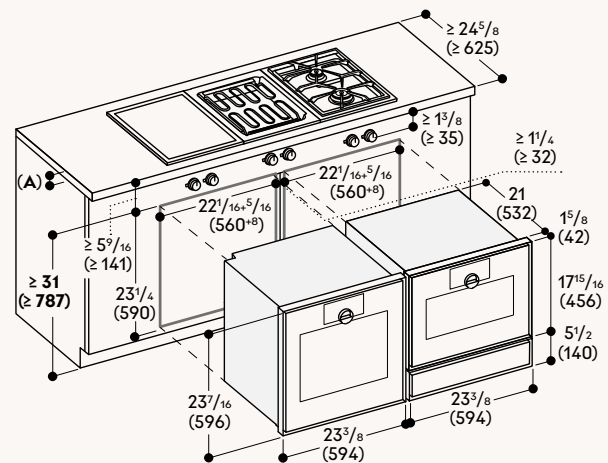
48" oven combinations

GO 47X oven / GM 45X combi-microwave oven /
GW 451 warming drawer
with VI 492 / VP 414 Vario 400 series cooktops
and AL 400 Vario 400 series retractable downdraft

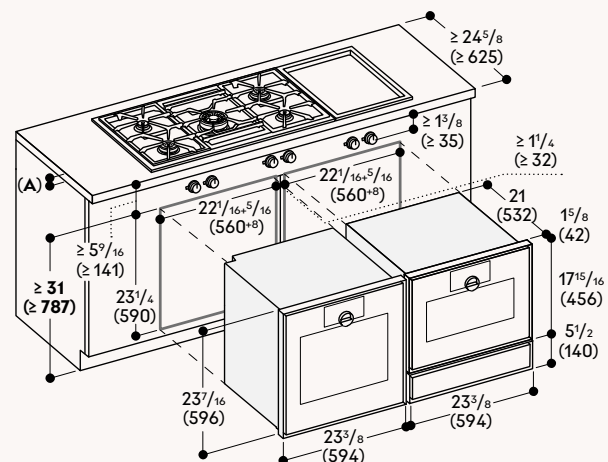


48" oven combinations

GO 47X oven / GM 45X combi-microwave oven /
GW 451 warming drawer
with VI 422 / VR 414 / VG 425 Vario 400 series cooktops



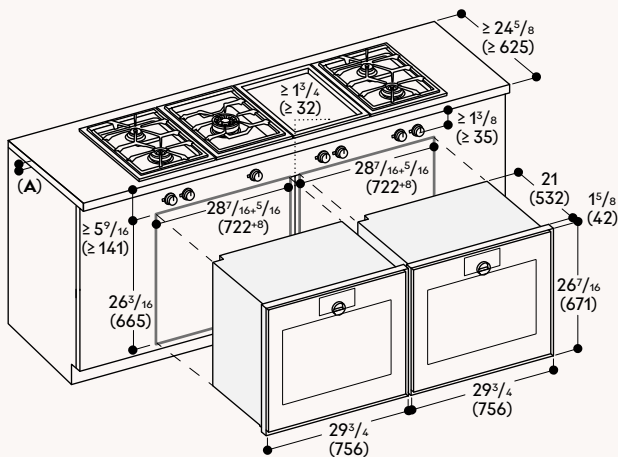
GO 47X oven / GM 45X combi-microwave oven /
GW 451 warming drawer
with VG 491 / VP 414 Vario 400 series cooktops



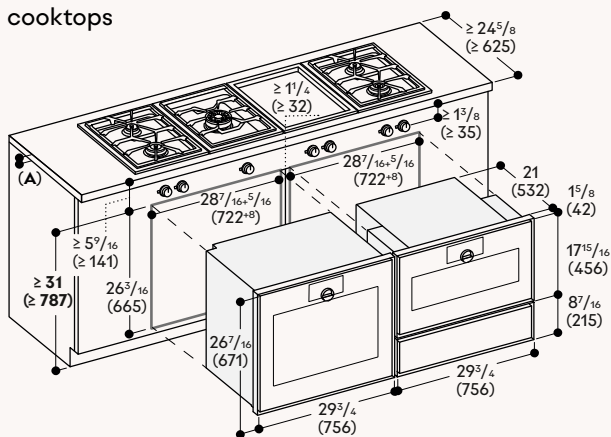
A: Min. countertop thickness $\frac{3}{4}$ " (20 mm) for surface mounted installation, $1 \frac{3}{16}$ " (30 mm) for flush installation.
All measurements in inches (mm).

60" oven combinations

2x GO 480/481 ovens
with VG 415/2x VG 425/VP 414 Vario 400 series
cooktops



GO 48X oven / GM 48X combi-microwave oven /
GW 483 warming drawer
with VG 415 / 2 x VG 425 / VP 414 Vario 400 series
cooktops



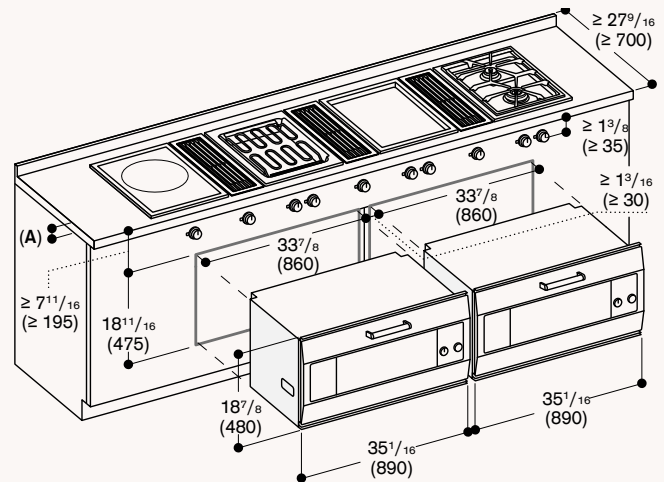
For more information, visit resources.gaggenau.com

For countertop cutout, reference specification and Vario Cutout Calculator.

For ventilation blowers and accessories, reference compatibility chart and planning notes.

72" oven combinations

2x EB 333 ovens
with VI 414/VR 414/VP 414/VG 425 Vario 400 series
cooktops
and 3x VL 414 Vario 400 series downdraft ventilation



The difference is Gaggenau

gaggenau.com

BSH Home Appliances, 1901 Main Street, Suite 600, Irvine, CA, 92614, United States of America