



Montirungswerkstätte.	Direction.	M
Maschinenbau.	Post.	
Waffenabtheilung.	Kesselhaus.	Portier, Comptoir, Packräume
Mechan. Werkstätte.	Lagerräume.	Schleiferei.
Metalldrückerei, Blechnerei.	Fahrradbau.	Galvan. Anstalt.
Stanzerei.	Maierwerkstätte.	
Motorenbau.	Schmiede.	
	Werkzeugfabrikation.	

Die Gaggenau A.-G., (Baden





Inspired from the start. By removing constraints and freeing the imagination, we strive to enable. We are both the means and the inspiration for achieving professional creations.





The difference is Gaggenau

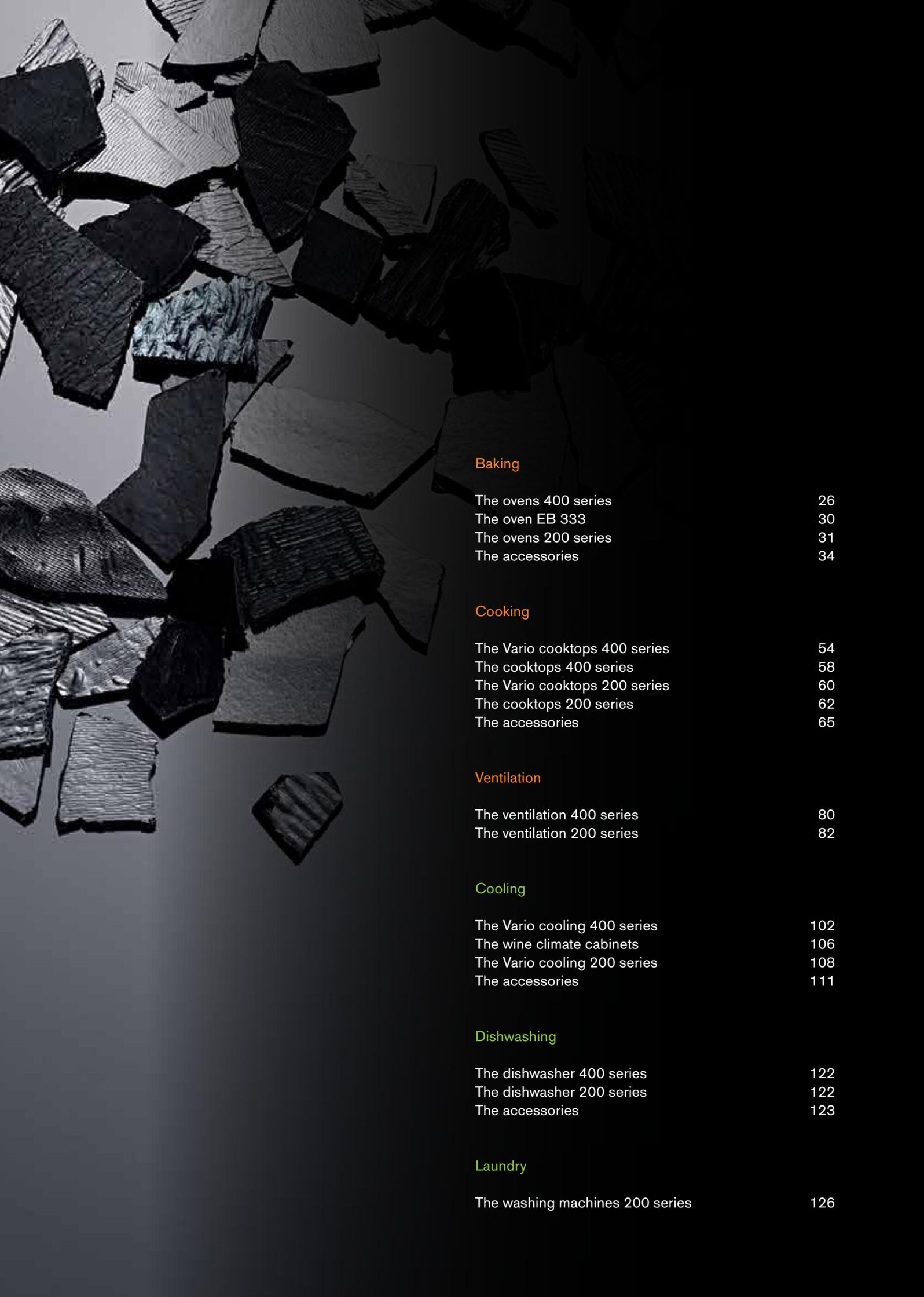
Every one of our pieces is conceived, designed and engineered, not just to the highest standards but to a Gaggenau standard.

Doors close with reassuring solidity, knobs turn with distinct increments, inserts fit snugly yet easily into place. Everything acts as it should and as you would wish it to.

Gaggenau is refined engineering and rugged design. We offer the eye a clean, minimalist line, and the chef immense control and capabilities. Open a door, turn a control knob, press a button, feel the difference.



Glass composites, waiting for their chance to become our distinctive blue enamel.



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Baking

What the professional chef comes home to.

Each of our ovens will satisfy the most demanding of private chefs, with reassuring professional touches at every turn. As with honey still in the comb, there is the promise of a truly authentic culinary experience. Each chef wishes to express themselves a little differently: seasoning, timing, temperature, every recipe is personalised. What is required from us is excellent performance, lifelong quality and bold designs.

There are two ovens series to cater for these tastes, which differ in design and scale. Or we have the EB 388 for those harbouring a distinctly greater ambition.

Each series offers a multitude of striking and intuitive configurations. A combi-steam and classic oven, stacked double, offer immense volume and better flexibility. Add our vacuuming drawer to that combination and sous-vide cooking will become a natural part of your culinary repertoire. Alternatively, a single oven, arranged side-by-side with a fully automatic espresso machine and combi-steam oven or combi-microwave oven, will provide even greater amplitude.

You may also appreciate our warming drawer. Indulge in warming through your ten piece dinner set or simply keep foods warm as you coordinate your creations.

This range makes a statement: promising culinary connoisseurs professional results in a private setting.



The ovens 400 series

Driven by principles within the professional kitchen, inspired by the needs and experiences of the professional chef, we have introduced the same senses and standards into the private home with our ovens 400 series.

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakable and unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. When stacked, the control panels bridge two options, the combi-steam oven or combi-microwave oven twinned with an oven. This choice can then be accompanied by either a warming drawer and with certain models a vacuuming drawer, designed with various intentions, including sous-vide preparation.

Freedom to bake, braise, grill and steam, for any master of the kitchen, can be a messy process and leaves its mark on an oven. With our unique water and pyrolytic self-cleaning system we ensure such masterpieces are subsequently cleaned up afterwards.

For the private chef with expansive ideas, the oven's 60 cm width can be enlarged to a magnificent 76 cm. Either size is distinctive in striking stainless steel backed glass.





A range of three, in a side-by-side format, the combi-microwave oven and combi-steam oven separated by the craved-for integrated espresso machine is simply one impressive trio combination among many.

Rotary knobs and TFT touch display are both indicative of the Gaggenau way of doing things. Superbly crafted and reassuringly weighty, our rotary knobs provide the ideal amount of resistance for quick and precise adjustments of primary functions. The chef then uses the TFT touch display to access the secondary functions of any given programme.

The fully automatic espresso machine enables you to create your bespoke coffee, instantly. Up to eight personalised settings can be stored under each name and the machine's continuous flow heater ensures each one of the very particular coffees is delivered on demand.



The combi-steam oven when there is the desire to steam, braise, bake, cook, grill, gratinate, regenerate, extract juice or sous-vide, this is the instrument you turn to. And having done all that it even washes itself.

We introduced the combi-steam oven to the private kitchen over 15 years ago. Since then we have been continually refining it.

Ultra-precise finessing of the temperature, five humidity levels and the new addition of a vacuuming drawer will encourage a mastery of cooking.

The automatic self-cleaning system of the combi-steam oven is an innovation that you will wonder how you ever lived without. It washes the interior of the combi-steam oven using its fixed inlet water supply and a cleaning cartridge. Simple, hygienic and effortless. Available in stainless steel-backed glass with a removable water tank or fixed inlet connected to the mains water supply.

The vacuuming drawer is designed for an assortment of preparations, enabling quick and convenient sealing of fish, meat, vegetables and fruit not just for sous-vide cooking but also for marinating and extended storage. It is less a question of when would you use it and more a question of when would you not?

The Gastronorm inserts allow for a seamless journey of food through the kitchen. Storage, refrigeration, preparation, cooking, baking and even serving can all be achieved within this versatile system. Available in stainless steel or non-stick coated, perforated or unperforated, with and without covers, the inserts are designed to fit into key Gaggenau products, which makes it a truly professional statement.



The vacuuming drawer



The roaster



Sleek and handle less, this series is not only beautiful, but also intelligent.

The oven being top of its class. Flaunting up to 17 cooking programmes and an extensive range of features including a rotisserie spit, core temperature probe, the option of a baking stone and pyrolytic self-cleaning all at the touch of a button.

The core temperature probe ensures that you know the all-important temperature inside your meat, fish, pastries and pies. An intuitive concept that communicates through the TFT touch display, providing accuracy and control.

The baking stone is another example that epitomises the ovens 400 series' inability to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 300 °C, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

The warming drawer helps coordinate creations. You will appreciate the ability to defrost as well as keep food warm and even slow cook. Alternatively you might simply require the ultimate indulgence of a coffee cup warmer.



The core temperature probe



The baking stone



The warming drawer



WASHER



OVEN

OVEN

The ovens 200 series

The 200 series offers professional results in a private setting. The 60 cm wide, flush fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming drawer. Positioned vertically or horizontally, this elegant series comes in three finishes, installs flush to your wall surface, fitting discreetly into any interior. And for those requiring a more traditional formation, the oven can be positioned under the work surface.

Perfect in any side-by-side arrangement, your choice of products is only restricted by one thing: the extent of your wall. Together the range provides limitless cooking methods from braising, steaming to your normal baking options, with the combi-microwave adding flexible convenience. The fully automatic espresso machine completes the lineal aesthetics, providing personalised coffee, delivered on demand.

This is a series that draws the attention of the design aficionado as well as the culinary connoisseur.



Sitting flush to the surface, the range offers immense capability and functionality and it does so in a seamless subdued style. It boasts ovens, combi-steam ovens, steam ovens, microwave ovens, combi-microwave ovens, fully automatic espresso machine and warming drawers, all attainable in the Gaggenau colours Anthracite, Metallic or Silver.

The ovens' door handles match those of our fridges, connecting your pieces and unifying the room. Our crafted solid stainless steel rotary knobs are another distinctly Gaggenau element, providing primary control while the secondary functions are located on the TFT touch display.

The oven is the clever all rounder of the series, neatly fitting under the worktop or in a high cabinet. Equipped with an electronic temperature control, it performs a multitude of baking methods and defies stubborn stains through a pyrolytic system, which you then simply wipe free.

The baking stone transforms the oven, awarding you the capability to produce baked delicacies as if they emerged from a traditional brick wood oven.

The warming drawer heats plates for 6 to 12 guests to the perfect temperature, but is capable of so much more: defrosting, browning, raising pastry, warming and even slow cooking.



The Gaggenau Anthracite



The Gaggenau Metallic





Regardless of personal preference you can gorge yourself on choice. Whether it is the Gastronorm system, which provides effortless engineering at every stage of your culinary adventure and ensures stress free food preparation, storage, cooking or regeneration. Or the single or combined combi-microwave oven, which unites conventional cooking, microwave and grilling. You can be assured capability meets potential equals inspired.

The **combi-steam oven** not only performs to meet every ideal of cuisine, it also uniquely uses its own integrated water supply. Whether you want to steam, bake, braise, regenerate or extract juice, this desirable 60 cm wide oven enhances your kitchen as well as your taste.

The **fully automatic espresso machine** provides personalised coffee in seconds. Stored under your name, eight choice settings and the continuous flow heater ensure demand is met immediately.





The oven EB 333

This is a piece of equipment that effortlessly screams your culinary credentials. An exceptional 90 cm wide and 78 litres of large-scale cooking capacity, this can intimidate. But with enough space for four roasts, a socket for the baking stone and a core temperature probe with automatic cut off, it is easy to see why this has become the professional chef's first choice for family cooking, experimenting and homework. A classic icon, it is utterly distinctive, almost entirely handmade and its timeless design for the past 30 years will set standards for the next thirty.

The ovens 400 series



Controls centered

Right-hinged
 BX 480 111
 Stainless steel-backed full glass door
 Width 76 cm
 103 000.00

Left-hinged
 BX 481 111
 Stainless steel-backed full glass door
 Width 76 cm
 103 000.00

Included accessories
 2 baking trays, enamelled pyrolysis safe
 1 rotisserie spit
 2 wire racks
 2 grill trays with wire rack
 1 plug-in core temperature probe

Double oven 400 series
 BX 480/BX 481

- Pyrolytic system
- Manual door opening
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 2 x 110 litres net volume

Optional accessories
 BA 018 105
 Pull-out system
 Fully extendable telescopic rails and enamelled cast iron frame.
 6 700.00

BA 058 115
 Heating element for baking stone
 2 100.00

BA 058 133
 Baking stone
 Incl. baking stone support and pizza paddle (heating element must be ordered separately).
 3 100.00

GN 340 230
 Gastronorm roaster in cast aluminium
 GN 2/3, height 165 mm, non-stick
 10 400.00



Controls at the top
 Right-hinged
 BO 480 111
 Stainless steel-backed full glass door
 Width 76 cm
 70 000.00

Left-hinged
 BO 481 111
 Stainless steel-backed full glass door
 Width 76 cm
 70 000.00

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

Oven 400 series
 BO 480/BO 481

- Handleless door/automatic door opening
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 110 litres net volume

Optional accessories
 BA 018 105
 Pull-out system
 Fully extendable telescopic rails and enamelled cast iron frame.
 6 700.00

BA 058 115
 Heating element for baking stone and Gastronorm roaster
 2 100.00

BA 058 133
 Baking stone
 Incl. baking stone support and pizza paddle (heating element must be ordered separately).
 3 100.00

GN 340 230
 Gastronorm roaster in cast aluminium
 GN 2/3, height 165 mm, non-stick
 10 400.00



Controls at the top
 Right-hinged
 BO 450 111
 Stainless steel-backed full glass door
 Width 60 cm
 54 000.00

Left-hinged
 BO 451 111
 Stainless steel-backed full glass door
 Width 60 cm
 54 000.00

Included accessories
 1 baking tray, enamelled pyrolysis safe
 1 glass tray
 1 wire rack
 1 plug-in core temperature probe

Oven 400 series
 BO 450/451

- Handleless door/automatic door opening
- Pyrolytic system
- 13 heating methods, with core temperature probe and baking stone function
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Optional accessories
 BA 016 105
 Pull-out system
 Fully extendable telescopic rails and enamelled cast iron frame.
 4 000.00

BA 056 115
 Heating element for baking stone and Gastronorm roaster.
 2 000.00

BA 056 133
 Baking stone
 Incl. baking stone support and pizza paddle (heating element must be ordered separately).
 2 900.00

GN 340 230
 Gastronorm roaster in cast aluminium
 GN 2/3, height 165 mm, non-stick.
 10 400.00



Controls at the top
 Right-hinged
 BO 420 101
 Full glass door in Gaggenau Anthracite
 Width 60 cm
 54 000.00

Left-hinged
 BO 421 101
 Full glass door in Gaggenau Anthracite
 Width 60 cm
 54 000.00

Included accessories
 1 baking tray, enamelled pyrolysis safe
 1 glass tray
 1 wire rack

Optional accessories
 BA 016 105
 Pull-out system
 Fully extendable telescopic rails and enamelled cast iron frame
 4 000.00

Oven 400 series
 BO 420 / 421

- Handleless door/automatic door opening
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Optional accessories
 BA 016 105
 Pull-out system
 Fully extendable telescopic rails and enamelled cast iron frame.
 4 000.00

BA 056 115
 Heating element for baking stone and Gastronorm roaster.
 2 000.00

BA 056 133
 Baking stone
 Incl. baking stone support and pizza paddle (heating element must be ordered separately).
 2 900.00

GN 340 230
 Gastronorm roaster in cast aluminium
 GN 2/3, height 165 mm, non-stick.
 10 400.00



Controls at the bottom

Right-hinged

BS 484 111

Stainless steel-backed full glass door

Width 76 cm

77 000.00

Left-hinged

BS 485 111

Stainless steel-backed full glass door

Width 76 cm

77 000.00

Included accessories

4 x cleaning cartridge

1 x outlet hose 3m

1 x STS tray-GN2/3-punched-40 mm deep

1 x STS tray-GN2/3-unpunched-40 mm deep

1 x grid

1 x pluggable meat probe

1 x water inlet hose 3m

Combi-steam oven 400 series

BS 484/BS 485

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100% Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable Net volume 44 litres
- Energy efficiency class A

Optional accessory

CL S10 040

Cleaning cartridges, set of 4

1 300.00

CL S20 040

Descaling cartridges, set of 4

1 300.00

GN 340 230

Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick

10 400.00

GN 114 130

Gastronorm insert, stainless steel, GN 1/3

1 000.00

GN 114 230

Gastronorm insert, stainless steel, GN 2/3

1 100.00

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

1 100.00

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

570.00

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

850.00



Controls at the bottom

Right-hinged

BM 484 110

Stainless steel-backed full glass door

Width 76 cm

57 500.00

Left-hinged

BM 485 110

Stainless steel-backed full glass door

Width 76 cm

57 500.00

Included accessories

1 combination wire rack

1 glass tub

Combi-microwave oven 400 series

BM 484/BM 485

- Handleless door/automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Electronic temperature control
- Interior volume 36 litres



DV 461 110

Stainless steel-backed glass front

Width 60 cm, Height 14 cm

DV 461 100

Glass front in Gaggenau Anthracite

Width 60 cm, Height 14 cm

65 500.00

Included accessories

1 Vacuuming bag, small (50 pcs.)

1 Vacuuming bag, big (50 pcs.)

1 Raised vacuuming platform

1 Adaptor for vacuuming outside the chamber

1 Vacuuming hose

1 Adaptor for bottle plugs

3 Plugs for vacuuming of bottles

Vacuuming drawer 400 series

DV 461

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

Optional accessories

BA 080 670

Vacuuming bags, small

180 x 280 mm, 100 pcs.

1 100.00

BA 080 680

Vacuuming bags, large

240 x 350 mm, 100 pcs.

1 300.00



Controls at the top

Right-hinged	
BS 470 111	
Stainless steel-backed full glass door	
Width 60 cm	
BS 470 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	69 000.00

Left-hinged	
BS 471 111	
Stainless steel-backed full glass door	
Width 60 cm	
BS 471 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	69 000.00

Controls at the bottom

Right-hinged	
BS 474 111	
Stainless steel-backed full glass door	
Width 60 cm	
BS 474 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	69 000.00

Left-hinged	
BS 475 111	
Stainless steel-backed full glass door	
Width 60 cm	
BS 475 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	69 000.00

Included accessories	
4 x cleaning cartridge	
1 x outlet hose 3m	
1 x STS tray-GN2/3-punched-40 mm deep	
1 x STS tray-GN2/3-unpunched-40 mm deep	
1 x grid	
1 x pluggable meat probe	
1 x water inlet hose 3m	

Combi-steam ovens 400 series
BS 470/BS 471/BS 474/BS 475

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100% Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable Net volume 44 litres
- Energy efficiency class A

Optional accessories	
CL S10 040	
Cleaning cartridges, set of 4	1 300.00

CL S20 040	
Descaling cartridges, set of 4	1 300.00

GN 340 230	
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick	10 400.00

GN 114 130	
Gastronorm insert, stainless steel, GN 1/3	1 000.00

GN 114 230	
Gastronorm insert, stainless steel, GN 2/3	1 100.00

GN 124 130	
Gastronorm insert, stainless steel, GN 1/3	1 100.00

GN 410 130	
Gastronorm lid, stainless steel, GN 1/3.	570.00

GN 410 230	
Gastronorm lid, stainless steel, GN 2/3.	850.00



Controls at the top

Right-hinged	
BS 450 110	
Stainless steel-backed full glass door	
Width 60 cm	
	56 000.00

Left-hinged	
BS 451 110	
Stainless steel-backed full glass door	
Width 60 cm	
	56 000.00

Controls at the bottom

Right-hinged	
BS 454 110	
Stainless steel-backed full glass door	
Width 60 cm	
	56 000.00

Left-hinged	
BS 455 110	
Stainless steel-backed full glass door	
Width 60 cm	
	56 000.00

Included accessories	
1 Gastronorm insert, stainless steel, GN 2/3 unperforated	
1 Gastronorm insert, stainless steel, GN 2/3 perforated	
1 wire rack	
1 plug-in core temperature probe	

Combi-steam ovens 400 series
BS 450/BS 451/BS 454/BS 455

- Handleless door/automatic door opening
- Removable water tank
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Full surface grill behind glass ceramic for easy cleaning, combinable with circulated air up to 230 °C and steam
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 42 litres
- Energy efficiency class A

Optional accessory	
GN 340 230	
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick	10 400.00



Combi-microwave oven 400 series
BM 450/BM 451/BM 454/BM 455

- Handleless door/automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Controls at the top

Right-hinged
BM 450 110
Stainless steel-backed full glass door
Width 60 cm
BM 450 100
Full glass door in Gaggenau Anthracite
Width 60 cm
47 000.00

Left-hinged
BM 451 110
Stainless steel-backed full glass door
Width 60 cm
BM 451 100
Full glass door in Gaggenau Anthracite
Width 60 cm
47 000.00

Controls at the bottom

Right-hinged
BM 454 110
Stainless steel-backed full glass door
Width 60 cm
BM 454 100
Full glass door in Gaggenau Anthracite
Width 60 cm
47 000.00

Left-hinged
BM 455 110
Stainless steel-backed full glass door
Width 60 cm
BM 455 100
Full glass door in Gaggenau Anthracite
Width 60 cm
47 000.00

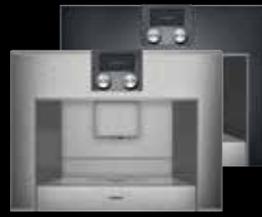
Included accessories
1 combination wire rack
1 glass shelf



Warming drawer 400 series
WS 482

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

WS 482 110
Stainless steel-backed glass frontage
Width 76 cm, Height 21 cm
29 000.00



Fully automatic espresso machine
400 series
CM 450

- Removable water tank 2,5 litres
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for full aroma
- Single portion cleaning
- TFT touch display
- One-touch operation
- Personalisation function
- Seven light settings

Controls at the top
CM 450 110
Stainless steel-backed glass frontage
Width 60 cm
CM 450 100
Glass front in Gaggenau Anthracite
Width 60 cm
45 000.00

Included accessories
1 assembly screws
1 milk container
1 test strip
1 connection hose for milk frother



Fully automatic espresso machine
400 series
CM 470

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Controls at the top
CM 470 111 (available 3rd quarter 2017)
Stainless steel-backed full glass door
Width 60 cm
CM 470 101 (available 3rd quarter 2017)
Full glass door in Gaggenau Anthracite
Width 60 cm
48 000.00

Included accessories
1 x assembly screws
1 x scoop
1 x test strip
1 x milk container (insulated)
1 x connection hose for milk frother
1 x milk pipe



Warmer drawer 400 series
WS 462/461

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

WS 462 110
Stainless steel-backed glass front
Width 60 cm, Height 29 cm
WS 462 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm
19 800.00

WS 461 110
Stainless steel-backed glass front
Width 60 cm, Height 14 cm
WS 461 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm
16 900.00

The ovens 300 series



EB 333 110
 Pyrolytic System
 Stainless steel
 Width 90 cm

100 000.00

Included accessories

1 x enamel baking tray, suit. pyrolytic clean
 1 x rotary spit
 1 x grill shelf
 1 x grill tub with grid
 1 x pluggable meat probe

Oven 300 series

EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 50 °C to 300 °C
- 83 litres net volume
- Energy efficiency class A

Optional accessories

BA 018 105

Pull-out system

6 700.00

BA 058 115

Heating element for baking stone and Gastronorm roaster

2 100.00

BA 058 133

Baking stone

3 100.00

GN 340 230

Gastronorm roaster in cast aluminium

10 400.00

The ovens 200 series



Oven 200 series BOP 220/BOP 221

- Flush installation
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Controls at the top

Right-hinged	
BOP 220 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BOP 220 111	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BOP 220 131	
Full glass door in Gaggenau Silver	
Width 60 cm	
	34 500.00

Optional accessories	
BA 016 105	
Pull-out system	
Fully extendable telescopic rails and enamelled cast iron frame	
	4 000.00

BA 056 115	
Heating element for baking stone and Gastronorm roaster.	
	2 000.00

BA 056 133	
Baking stone	
Incl. baking stone support and pizza paddle (heating element must be ordered separately)	
Not in combination with pull-out system	
	2 900.00

GN 340 230	
Gastronorm roaster in cast aluminium	
GN 2/3, height 165 mm, non-stick	
	10 400.00

Left-hinged	
BOP 221 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BOP 221 111	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BOP 221 131	
Full glass door in Gaggenau Silver	
Width 60 cm	
	34 500.00

Included accessories	
1 baking tray, enamelled pyrolysis safe	
1 glass tray	
1 wire rack	



Oven 200 series BOP 210/BOP 211

- Flush installation
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Controls at the top	
Right-hinged	
BOP 210 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BOP 210 111	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BOP 210 131	
Full glass door in Gaggenau Silver	
Width 60 cm	
	32 000.00

Optional accessories	
BA 056 115	
Heating element for baking stone and Gastronorm roaster	
	2 000.00

BA 056 130	
Baking stone	
Incl. baking stone support and pizza paddle (heating element must be ordered separately).	
Not in combination with pull-out system	
	2 900.00

Left-hinged	
BOP 211 101	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BOP 211 111	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BOP 211 131	
Full glass door in Gaggenau Silver	
Width 60 cm	
	32 000.00

Included accessories	
1 baking tray, enamelled pyrolysis safe	
1 wire rack	
1 grill tray with wire rack	



Combi-steam oven 200 series BSP 250/BSP 251

- Flush installation
- Water tank
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 42 litres
- Energy efficiency class A

Controls at the top

Right-hinged	
BSP 250 100	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BSP 250 110	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BSP 250 130	
Full glass door in Gaggenau Silver	
Width 60 cm	
	43 000.00

Optional accessories	
GN 340 230	
Gastronorm roaster in cast aluminium	
GN 2/3, height 165 mm, non-stick	
	10 400.00

Included accessories	
1 Gastronorm insert, stainless steel, GN 2/3 unperforated	
1 Gastronorm insert, stainless steel, GN 2/3 perforated	
1 wire rack	
1 plug-in core temperature probe	

Left-hinged	
BSP 251 100	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BSP 251 110	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BSP 251 130	
Full glass door in Gaggenau Silver	
Width 60 cm	
	43 000.00



Combi-microwave oven 200 series BMP 250/BMP 251

- Flush installation
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Controls at the top	
Right-hinged	
BMP 250 100	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BMP 250 110	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BMP 250 130	
Full glass door in Gaggenau Silver	
Width 60 cm	
	43 500.00

Included accessories	
1 combination wire rack	
1 glass tub	

Left-hinged	
BMP 251 100	
Full glass door in Gaggenau Anthracite	
Width 60 cm	
BMP 251 110	
Full glass door in Gaggenau Metallic	
Width 60 cm	
BMP 251 130	
Full glass door in Gaggenau Silver	
Width 60 cm	
	43 500.00



Microwave oven 200 series
BMP 224/BMP 225

- Flush installation
- Handleless door/automatic door opening
- Single operation and combination of microwave and grill
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Electronic temperature control
- Interior volume 21 litres
- 380 mm in height

Controls at the bottom

Right-hinged

BMP 224 100

Full glass door in Gaggenau Anthracite

Width 60 cm

BMP 224 110

Full glass door in Gaggenau Metallic

Width 60 cm

BMP 224 130

Full glass door in Gaggenau Silver

Width 60 cm

22 000.00

Left-hinged

BMP 225 100

Full glass door in Gaggenau Anthracite

Width 60 cm

BMP 225 110

Full glass door in Gaggenau Metallic

Width 60 cm

BMP 225 130

Full glass door in Gaggenau Silver

Width 60 cm

22 000.00

Included accessories

1 glass tray

1 wire rack



Fully automatic espresso machine
200 series
CMP 250

- Flush installation
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- One-touch operation
- Personalisation function
- Seven light settings

Controls at the top

CMP 250 100

Glass front in Gaggenau Anthracite

Width 60 cm

CMP 250 110

Glass front in Gaggenau Metallic

Width 60 cm

CMP 250 130

Glass front in Gaggenau Silver

Width 60 cm

37 500.00

Included accessories

1 water filter cartridge

1 measuring spoon

1 assembly screws

1 milk container

1 cleaning tablets

1 test strip

1 connection hose for milk frother

1 descaling container



Fully automatic espresso machine
200 series
CMP 270

- Handleless door / cushioned door closing system
- Fixed inlet and outlet water connection
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Controls at the top

CMP 270 101 (available 3rd quarter 2017)

Full glass door in Gaggenau Anthracite

Width 60 cm

CMP 270 111 (available 3rd quarter 2017)

Full glass door in Gaggenau Metallic

Width 60 cm

CMP 270 131 (available 3rd quarter 2017)

Full glass door in Gaggenau Silver

Width 60 cm

41 000.00

Included accessories

1 x assembly screws

1 x scoop

1 x test strip

1 x milk container (insulated)

1 x connection hose for milk frother

1 x milk pipe



WSP 222 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm

WSP 222 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 29 cm

WSP 222 130
Glass front in Gaggenau Silver
Width 60 cm, Height 29 cm

18 100.00

Warming drawer 200 series

WSP 222

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm



WSP 221 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

WSP 221 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

WSP 221 130
Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

16 300.00

Warming drawer 200 series

WSP 221

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

The accessories



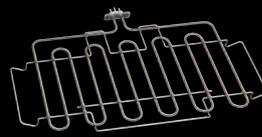
BA 018 105
Pull-out system
Fully extendable telescopic rails
and enamelled cast iron frame

6 700.00



BA 016 105
Pull-out system
Fully extendable telescopic rails
and enamelled cast iron frame

4 000.00



BA 058 115
Heating element for baking stone
and Gastronorm roaster

2 000.00



BA 056 115
Heating element for baking stone
and Gastronorm roaster

2 000.00



BA 058 133
Baking stone
Incl. baking stone support and
pizza paddle (heating element
must be ordered separately)

3 100.00



BA 056 130
Baking stone
Incl. baking stone support and
pizza paddle (heating element
must be ordered separately).
Not in combination with pull-out
system

2 400.00



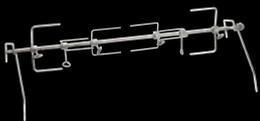
BA 056 133
Baking stone
Incl. baking stone support and
pizza paddle (heating element
must be ordered separately).
Not in combination with pull-out
system

2 900.00



PS 075 001
Baking stone

5 700.00



DS 070 062
Rotisserie spit

1 800.00



GN 340 230
Gastronorm roaster in cast
aluminium GN 2/3, height
165 mm, non-stick

10 400.00



BA 080 670
Vacuuming bags, small
180 x 280 mm, 100 pcs

1 100.00



BA 080 680
Vacuuming bags, large
240 x 350 mm, 100 pcs

1 300.00



CL S10 040
Cleaning cartridges, set of 4
For combi-steam oven with fixed
inlet and outlet water connection

1 300.00



CL S20 040
Descaling cartridges, set of 4
For combi-steam oven with fixed
inlet and outlet water connection

1 300.00





Cooking

Give yourself the ingredients for greatness.

The two Vario cooktops series provide the aspiring chef with a variety of unique specialised appliances to make any home kitchen exceptional. As Himalayan salt proves, every culinary element should please both the palate as well as the eye. Made from solid stainless steel, each range presents a connected seamless and modular cooktop system. Crafted to all fit freely but perfectly together.

For those who simply cannot imagine cooking on anything but gas, we have the latest technology that simmers on the quietest of flame and performs loudly under a wok burner. Alongside gas are induction cooktops and the classic glass ceramic cooktops, special appliances such as the electric grill, steamer, Teppan Yaki and deep fryer. All accompanied by effortless and clever ventilation elements.

Whether flush- or surface-mounted, the expansive, professional Vario cooktops 400 series or the compact, understated Vario cooktops 200 series will transform the cooking space.



The Vario cooktops 400 series



The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely: grill, Teppan Yaki, steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 38 cm to 90 cm.

Our energy efficient steel framed induction cooktops, direct heat quickly to the pan. With the power to sear as well as the control for long gentle simmering, it also comes in a wide variety of sizes as well as formats, from set cooking zones to full surface usage to wok attachments, all is possible.

This is a worktop that frees the imagination, a tribute to boundless cuisine. Illuminated controls can be found on the vertical surface; to hand, without distracting the eye. Yet another distinction that makes the Vario cooktops 400 series, imposing but not overwhelming.



Everything out-performs its intended use, with finesse. It pleases the eye as much as the hand.

The **rotary knob** is an instrument of precision mounted on the front of the counter. Superbly crafted and reassuringly weighty in solid stainless steel, it subtly illuminates in use. This is intuitive control at its finest.

Surface or flush mounting result in any favoured configuration having a 3 mm visible perfect edge or sitting level, embedded in a countertop. It is simply a matter of taste.

The **deep fryer and the steamer** offer dedicated cooking within a stainless steel oval. The fryer is ideal for everything from tempura to the ubiquitous chip, while the steamer can turn its hand to blanching, juice extracting, cooking, regenerating and stock or wine reduction. Inserts even allow for the segregation of different foods in the same steamer, so vitamin-rich virtuous vegetables remain uncontaminated by the velvety white wine sauce, for now.

The **induction cooktops** extend from a 38 cm single wok option through to 90 cm, offering five cooking zones and adjustable heating areas. For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.



The solid stainless steel rotary knobs



Surface or flush mounting





The **gas burners** put up to 6,000 watts of raw power at your disposal. Fully precise electronic flames automatically re-ignite if ever they are blown out. The single wok or paella burner is all consuming with several flame rings or you can push the boundaries, all the way up to a five brass burner.

The **downdraft ventilation** seemingly defies physics. It draws the heat, steam and vapours down, at source, before they pervade the atmosphere. Up to two minimalist downdraft ventilations can be controlled with an exquisite control knob. The fans are quiet, being sited within the kitchen unit at floor level, while the space saving ducting does not impinge upon the use of the cupboards below. You will not even know it is there, until you need it.

The **table ventilation** rises regally from the island behind the cooktop, this is a show-stopping ventilator. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. Upon completion of its mission, it sinks effortlessly once more into the table.

The **Teppan Yaki and grill** offer two very different types of direct heat. Both have two cooking zones, enabling simultaneous heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.



The table ventilation





The cooktops 400 series

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 80 cm of unlimited creative space, enabling impulsive pan placement. The entire area is your cooking zone, wherever you position the pan, that is where it will cook. Move the pan to make room for others and it remembers the setting and reapplies it to the pan wherever you set it back down.

This is an enormous blank canvas upon which you are given free reign to create your masterpieces. The TFT touch display control panel will be familiar to anyone with a smart phone as it offers scrolling power level regulation alongside the usual timing information and available cooking functions.



The VG 491 stretches out for 90 cm, flush to the surface and can even be welded into a stainless steel worktop. A large central wok or paella burner is surrounded by both high power and standard burners, each capable of automatic re-ignition should you be affected by unexpected crosswinds. Arming the chef with five brass burners under cast iron supports, ready to provide up to 18,000 watts of heat, this is as powerful as it looks.





The Vario cooktops 200 series

Where counter space is at a premium, we offer a more compact interconnecting system with controls incorporated into the cooking panel. Ranging in scale from 28 cm to 70 cm, this is a very cohesive series, fusing state-of-the-art performance with intelligent design. So while the area may be limited, culinary ambitions need not be.

Sitting comfortably alongside the gas, induction and glass ceramic cooktops are the more specialised options such as the grill, deep fryer, Teppan Yaki and steamer. Matching downdraft ventilation completes the harmonious picture framed in brushed stainless steel control panels.



The range of options extend far beyond the capacity of most kitchens, allowing the chef to mix and match creating a very personalised display. The gas two-ring cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. The steamer, induction cooktop and Teppan Yaki will inspire the healthy food adventurer within and the downdraft ventilation will ensure the kitchen remains pure as well.

The steamer offers assorted methods of preparation from fresh steam-cooking, blanching, juice extraction, cooking regenerating as well as creating stocks and reducing wine. It can even separate two ingredients with the use of inserts, where their gentle progress can be monitored through the glass lid.

The downdraft ventilation removes steam and odours at source, recirculating or extracting the air. A quiet, minimalist, subtle answer to the perennial problem of smaller space kitchens.

The induction cooktops boost function produces a burst of 50 % more power for searing or boiling large pots of liquid, this is the induction for the impatient.

The Teppan Yaki gives the thrill of speed frying at 240 °C using the full 1,800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.



The control knobs



GAGGENAU



The cooktops 200 series

Each with a different character, this part of the range presents widths from 60 cm to 100 cm. Whether it is flush- or surface-mounted, gas, induction or glass ceramic; where space is limited, ambition is not.

The flex induction cooktop is for the enthusiasts who want to express themselves beyond the restrictions of a small cooking surface. It offers a number of normal sized induction zones to choose from, as you would expect. But for larger pans or its bespoke accessories, the griddle plate and Teppan Yaki, you can touch a button and merge two zones into one large one.

The professional cooking function enables you to cook like a chef, with pre-set areas of high, medium and low heat. Pans can be moved within the flex induction cooking areas and the cooktop will remember the heating level and reapply it wherever the pan settles within the heating area. And when you have finished creating, the visual elements virtually disappear into your surface.

The control concept is a twist-pad that simply lifts off for hygienic cleaning of the surface. An ingenious interface whose simplicity belies its power. This is a flexible cooktop designed to be both easy to use and capable of adventurous, professional cookery.

The Vario cooktops 400 series



VI 424 110
Stainless steel frame
Width 38 cm

38 500.00

Vario induction cooktop 400 series VI 424

- Two cooking zones with booster function
- Total output 3.600 W
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series



VI 422 111 (Available 3rd quarter 2017)
Stainless steel frame
Width 38 cm

35 000.00

Vario flex induction cooktop 400 series VI 422

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series



VI 414 110
Stainless steel frame
Width 38 cm

38 500.00

Vario induction wok 400 series VI 414

- 28 cm cooking zone with booster function
- Ideal for the original wok pan with round bottom, with wok ring
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series



VI 414 111 (Available 3rd quarter 2017)
Stainless steel frame
Width 38 cm

44 000.00

Vario induction wok 400 series VI 414

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Optional accessories

WP 400 001

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

2 100.00

WZ 400 001

Wok attachment for wok pan
(only for Vario induction wok).

1 200.00

Installation accessories for VI 424 110 and VI 414 110

VA 420 010

Connection strip for combination with
other Vario appliances of the 400
series for surface installation

1 200.00

VA 420 011

Connection strip for combination with
other Vario appliances of the 400
series for surface installation with
appliance cover/adjustment strip

1 200.00

VA 420 000

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

1 200.00

VA 420 001

Connection strip for combination with
other Vario appliances of the 400
series for flush installation with
appliance cover/adjustment strip

1 200.00

VA 440 010

Stainless steel appliance cover with
mounting strip

3 700.00

VA 450 400

Stainless steel adjustment strip 38 cm
Required accessory for combination of
several Vario appliances of the 400
series with at least one appliance cover
to compensate the appliance depth.

900.00

Optional accessories

GP900004

Stainless steel frying sensor pan

2 100.00

WP400001

Wok pan made of multiple-layer
material

2 100.00

WZ400001

Wok attachment for wok pan

1 200.00

Installation accessories

for VI 422 111 and VI 414 111

VA420000

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

1 200.00

VA420001

Connection strip for combination with
other Vario appliances of the 400 series
for flush mounting with appliance
cover/filler strip

1 200.00

VA420010

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

1 200.00

VA420011

Connection strip for combination with
other Vario appliances of the 400 series
for surface mounting with appliance
cover/filler strip

1 200.00

VA450401

Stainless steel filler strip 38 cm

900.00



Vario Teppan Yaki 400 series
VP 414

- Cooking directly on the hardchromed metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Optimum heat distribution
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series

VP 414 110
Stainless steel
Width 38 cm
34 500.00

Included accessories
2 spatulas

Installation accessories
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

VA 440 010
Stainless steel appliance cover with mounting strip
3 700.00

VA 450 400
Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.
900.00



Vario electric grill 400 series
VR 414

- 2 separately controlled zones
- Cast pan, half size, for simultaneous frying and grilling on two separate surfaces
- Open cast grill, lava stones
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series

VR 414 110
Stainless steel
Width 38 cm
25 500.00

Included accessories
1 lava stone
1 cleaning brush
2 cast grills
1 grease collecting insert
1 Cast pan, half size

Installation accessories
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

VA 440 010
Stainless steel appliance cover with mounting strip
3 700.00

VA 450 400
Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.
900.00

Optional accessories
VA 461 000
Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces
2 200.00

VA 461 001
Cast pan, enamelled, full size
For Vario electric grill 400 series.
For frying large quantities on one surface
3 100.00



VG 424 110F
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar

30 000.00

VG 425 111F (available 3rd quarter 2017)
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar

30 000.00

Installation accessories

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation

1 200.00

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip

1 200.00

VA 420 000

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

1 200.00

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip

1 200.00

VA 440 010

Stainless steel appliance cover with mounting strip

3 700.00

VA 450 400

Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

900.00

Vario gas cooktop 400 series

VG 424

- 2 two-ring burners, up to 4 kW
- Automatic fast ignition, electronic flame monitoring
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Electronic flame monitoring: cannot be operated in power failure



VG 414 110F
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar
Wok burner with 5 KW

29 000.00

VG 415 111F (available 3rd quarter 2017)
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar

29 000.00

Installation accessories

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation

1 200.00

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip

1 200.00

VA 420 000

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

1 200.00

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip

1 200.00

VA 440 010

Stainless steel appliance cover with mounting strip

3 700.00

VA 450 400

Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

900.00

Optional accessories

WP 400 001

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

2 100.00

Vario gas wok 400 series

VG 414

- Three-ring burner up to 6 kW
- Automatic fast ignition, electronic flame monitoring
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Electronic flame monitoring: cannot be operated in power failure

Vario gas cooktop 400 series

VG 415

- Multi-ring burner with 5.8 KW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series



VF 414 110
Stainless steel
Width 38 cm

29 000.00

Included accessories

1 deep frying basket

Installation accessories

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation

1 200.00

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip

1 200.00

VA 420 000

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

1 200.00

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip

1 200.00

VA 440 010

Stainless steel appliance cover with mounting strip

3 700.00

VA 450 400

Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

900.00

Vario deep fryer 400 series

VF 414

- Three-zone basin, without flavour transfer
- Exact temperature control, no drop in output
- Integrated frying basket suspension
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series



VK 414 110
Stainless steel
Width 38 cm

31 000.00

Included accessories

2 cooking inserts

1 glass cover

1 hand grip

1 residuary filter

1 water drain valve

Installation accessories

AG 050 000

Drain installation set with check valve drain set (DN 40) and connecting sleeve (1/2" on 1 1/2")

1 300.00

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation

1 200.00

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip

1 200.00

VA 420 000

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

1 200.00

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip

1 200.00

VA 440 010

Stainless steel appliance cover with mounting strip

3 700.00

VA 450 400

Stainless steel adjustment strip 38 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

900.00

Vario steamer 400 series

VK 414

- Steaming in cooktop size
- Exact water temperature control from 45 °C to 95 °C
- Cooking on two levels, without flavour transfer
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series

Optional accessories

FK 023 000

Pasta basket

3 100.00

The cooktops 400 series



CX 480 111
Stainless steel frame
Width 80 cm

87 000.00

Installation accessories
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation

1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip

1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation

1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip

1 200.00

VA 450 800
Stainless steel adjustment strip 80 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

1 300.00



C V 282 100
Frameless for flush mounting, Width 80 cm
Air extraction/Air recirculation
Delivery without ducting

74 000.00



C V 282 110
Stainless steel frame, Width 80 cm
Air extraction/Air recirculation
Delivery without ducting

72 000.00

Full surface induction cooktop
CX 480

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for big cookware of up to 4.4 kW
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series

Optional accessories
GN 232 110
Teppan Yaki made of multi ply material, GN 1/1
For full surface induction hob CX 480.

7 800.00

GN 232 230
Teppan Yaki made of multi ply material, GN 2/3
For full surface induction hob CX 480.

7 800.00



CX 480 100
Frameless
Width 80 cm

89 000.00

Full surface induction cooktop
CX 480

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for intuitive control of all functions
- Max. power output for big cookware of up to 4.4 kW
- Frameless for flush installation

Optional accessories
GN 232 110
Teppan Yaki made of multi ply material, GN 1/1
For full surface induction hob CX 480.

7 800.00

GN 232 230
Teppan Yaki made of multi ply material, GN 2/3
For full surface induction hob CX 480.

7 800.00

Flex induction cooktop with integrated ventilation system
CV 282

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Necessary Installation accessories
CA 282 810
Air recirculation module

5 500.00

CA 284 010
Flat duct connecting piece

2 000.00

Special accessories
CA 051 300
Teppan Yaki made of multi ply material
For flex induction cooktops.

4 000.00

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

3 000.00

CA 060 300
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

1 700.00

CA 230 100
Black magnetic knob for induction cooktop 200 series.

2 000.00

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

1 899.00

CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810.

2 500.00



Vario induction cooktop 400 series
VI 492

- Flex induction for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to Ø 32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series

VI 492 111
Stainless steel frame
Controls integrated in furniture front
Width 90 cm
58 000.00

Installation accessories
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

VA 450 900
Stainless steel adjustment strip 90 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.
1 600.00

Optional accessories
WP 400 001
Wok pan
2 100.00

WZ 400 001
Wok accessory ring
1 200.00

GP 900 003
Stainless steel frying sensor pan
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00



Vario gas cooktop 400 series
VG 491

- Five multi-ring burners, up to 17.8 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast pan supports
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

VG 491 111F
Stainless steel
Controls integrated in furniture front
Width 90 cm
Liquid gas 28 – 37 mbar
53 000.00

Installation accessories
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

Installation accessories cont.
VA 450 900
Stainless steel adjustment strip 90 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.
1 600.00

Optional accessories
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, Ø 36 cm, 6 litres, height 10 cm.
2 100.00



Vario flex induction cooktop
VI 462

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

VI 462 111
Stainless steel frame
Controls integrated in furniture front
Width 60 cm
42 000.00

Optional accessories
GP 900 003
Stainless steel frying sensor pan
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 450 900
Stainless steel filler strip 90 cm
1 600.00

The Vario cooktops 200 series



VF 230 114
Stainless steel control panel
Width 28 cm
24 000.00

Included accessories
1 stainless steel cover
1 deep frying basket

Installation accessories
VV 200 014
Stainless steel connection strip for
combination with further Vario cooktops
1 200.00

Vario deep fryer 200 series VF 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Three-zone basin, without flavour transfer
- Exact temperature control, no drop in output
- Integrated frying basket suspension

Optional accessories
VD 201 014
Brushed stainless steel appliance cover
2 700.00



VE 230 114
Stainless steel control panel
Width 28 cm
18 500.00

Included accessories
1 glass scraper

Installation accessories
SH 230 001
Hinge holder for fitting the appliance cover
610.00

VV 200 014
Stainless steel connection strip for
combination with further Vario cooktops
1 200.00

Vario glass ceramic cooktop 200 series VE 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation

Optional accessories
VD 201 014
Brushed stainless steel appliance cover
2 700.00



VG 232 114F
Stainless steel control panel
Width 28 cm
Liquid gas 28 – 37 mbar
18 500.00

Installation accessories
VV 200 014
Stainless steel connection strip for
combination with further Vario cooktops
1 200.00

Vario gas cooktop 200 series VG 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware

Optional accessories
VD 201 014
Brushed stainless steel appliance cover
2 700.00



VG 231 114F
Stainless steel control panel
Width 28 cm
Liquid gas 28 – 37 mbar
Wok burner with 5 KW
18 500.00

Installation accessories
VV 200 014
Stainless steel connection strip for
combination with further Vario cooktops
1 200.00

Vario gas wok 200 series VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Three-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 5.8 kW

Optional accessories
VD 201 014
Brushed stainless steel appliance cover
2 700.00

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.
2 100.00



VK 230 114
Stainless steel control panel
Width 28 cm

29 000.00

Included accessories

- 2 cooking insert
- 1 glass cover
- 1 hand grip
- 1 residuary filter
- 1 water drain valve

Installation accessories

- AG 050 000
- Drain installation set with check valve drain set (DN 40) and connecting sleeve (1/2" on 1 1/2")

1 300.00

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

1 200.00

Vario steamer 200 series
VK 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Steaming in cooktop size
- Exact water temperature control from 45 °C to 95 °C
- Cooking on two levels, without flavour transfer

Optional accessories

VD 201 014
Brushed stainless steel appliance cover

2 700.00



VP 230 114
Stainless steel control panel
Width 28 cm

30 000.00

Included accessories

- 2 spatula

Installation accessories

SH 230 001
Hinge holder for fitting the appliance cover

610.00

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

1 200.00

Vario Teppan Yaki 200 series
VP 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Keeping warm setting

Optional accessories

VD 201 014
Brushed stainless steel appliance cover

2 700.00



VR 230 114
Stainless steel control panel
Width 28 cm

20 500.00

Included accessories

- 1 lava stone
- 1 cleaning brush
- 1 cast grill
- 1 grease collecting insert
- 1 stainless steel appliance cover

Installation accessories

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

1 200.00

Vario electric grill 200 series
VR 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stones

Optional accessories

AM 060 000
Cast roaster pan

3 100.00

LV 030 000

Lava stones for refilling

1 200.00



VI 230 114
Stainless steel control panel
Width 28 cm

21 500.00

Installation accessories

SH 230 001
Hinge holder for fitting the appliance cover

610.00

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

1 200.00

Vario induction cooktop 200 series
VI 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation

Optional accessories

VD 201 014
Brushed stainless steel appliance cover

2 700.00

The cooktops 200 series



CE 291 110
Stainless steel frame
Width 90 cm
48 500.00

CE 291 111
Stainless steel frame
Width 90 cm
48 500.00

Included accessories
1 glass scraper

Glass ceramic cooktop
CE 291

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of power level

Optional accessories CE 291 110
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

Optional accessories CE 291 111
BT481000
Cast roaster made of aluminium casting
TBA

GP900003
Stainless steel frying sensor pan
1 899.00



CE 291 100
Frameless
Width 90 cm
52 000.00

CE 291 101
Frameless
Width 90 cm
52 000.00

Included accessories
1 glass scraper

Glass ceramic cooktop
CE 291

- Frameless for flush mounting
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of power level

Optional accessories CE 291 100
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

Optional accessories CE 291 101
BT481000
Cast roaster made of aluminium casting
TBA

GP900003
Stainless steel frying sensor pan
1 899.00



CE 261 114
Stainless steel frame
Width 60 cm
24 000.00

Included accessories
1 glass scraper

Glass ceramic cooktop
CE 261

- Sturdy stainless steel frame
- Sensor control with direct selection of output level



CI 261 113
Stainless steel frame
Width 60 cm
40 000.00

Glass ceramic cooktop
CI 261

- Sturdy stainless steel frame
- Oval roasting zone switches on automatically
- Sensor control with direct selection of power level



VI 260 114
Stainless steel control panel
Width 60 cm
38 500.00

Installation accessories
VV 200 014
Stainless steel connection strip for combination with further Vario cooktops
1 200.00

Vario induction cooktop 200 series
VI 260

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation



VE 260 114
Stainless steel control panel
Width 60 cm
19 500.00

Included accessories
1 glass scraper

Installation accessories
VV 200 014
Stainless steel connection strip for combination with further Vario cooktops
1 200.00

Vario glass ceramic cooktop 200 series
VE 260

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation



CI 292 110
Stainless steel frame
Width 90 cm
53 000.00

Optional accessories
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00

CA 051 300
Teppan Yaki
4 000.00

CA 052 300
Griddle Plate
3 000.00

CA 060 300
Cooking sensor
TBA

Flex induction cooktop
CI 292

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into 3 predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display



CI 292 100
Frameless
Width 90 cm
59 000.00

Optional accessories
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00

CA 051 300
Teppan Yaki
4 000.00

CA 052 300
Griddle Plate
3 000.00

CA 060 300
Cooking sensor
TBA

Flex induction cooktop
CI 292

- Frameless for flush mounting
- Flex function for combining the rectangular cookinf areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking funtion for splitting the cooktop into 3 predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to Ø 32cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display



CI 282 110
Stainless steel frame
Width 80 cm
46 000.00

Included accessories
1 adjustment strip 750 -780 mm

Flex induction cooktop
CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into 3 predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Optional accessories
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00

CA 051 300
Teppan Yaki
4 000.00

CA 052 300
Griddle Plate
3 000.00

CA 060 300
Cooking sensor
TBA



CI 282 100
Frameless
Width 80 cm
49 000.00

Included accessory
1 adjustment strip 750 – 780 mm

Flex induction cooktop
CI 282

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into 3 predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Optional accessories
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone
1 899.00

GP 900 004
Stainless steel frying sensor pan
2 100.00

CA 051 300
Teppan Yaki
4 000.00

CA 052 300
Griddle Plate
3 000.00

CA 060 300
Cooking sensor
TBA



CI 290 110
Stainless steel frame
Width 90 cm

50 000.00

Flex induction cooktop
CI 290

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into 3 predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Suitable for 60 cm deep worktops in combination with AT 400 table ventilation
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Optional accessories

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for a 21 cm cooking zone

1 899.00

GP 900 004

Stainless steel frying sensor pan

2 100.00

CA 051 300

Teppan Yaki

4 000.00

CA 052 300

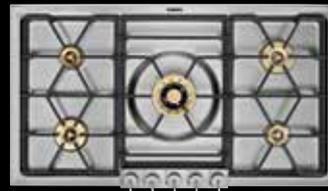
Griddle Plate

3 000.00

CA 060 300

Cooking sensor

TBA



VG 295 114F
Stainless steel with stainless steel control panel
Width 90 cm
Liquid gas 28 – 37 mbar
Wok burner with 5 KW

42 500.00

200 series gas cooktop
VG 295

- Top appliance in the market, up to 18 kW on 5 burners
- Solid smooth-surface cast pan supports
- Automatic fast ignition, electronic flame monitoring

Optional accessories

WP 400 001

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

2 100.00



CG 290 111F
Glass ceramic
Width 90 cm
Liquid gas 28 – 37 mbar

27 000.00

Gas cooktop
CG 290

- For flush or conventional installation
- Two-ring burner with 6000 W

Optional accessories

WP 400 001

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

2 100.00



VG 264 114F
Stainless steel control panel
Width 60 cm
Liquid gas 28 – 37 mbar

25 500.00

Vario gas cooktop 200 series
VG 264

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware
- 9.4 KW on 4 burners

Optional accessories

VD 201 014

Brushed stainless steel appliance cover (order two covers)

2 700.00

Installation accessories

SH 260 000

Hinge holder for fitting the appliance cover

850.00

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

1 200.00

The accessories



WP 400 001

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

2 100.00



WZ 400 001

Wok attachment for wok pan
(only for Vario induction wok).

1 200.00



GN 232 110

Teppan Yaki made of multi ply material,
GN 1/1
For full surface induction hob CX 480.

7 800.00



GN 232 230

Teppan Yaki made of multi ply material,
GN 2/3
For full surface induction hob CX 480.

7 800.00



GN 340 230

Gastronorm roaster in cast aluminium GN
2/3, height 165 mm, non-stick

10 400.00



CA 051 300

Teppan Yaki

4 000.00



CA 052 300

Griddle Plate

3 000.00



CA 060 300

Cooking sensor

1 700.00



VA 461 000

Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on
two separate surfaces

2 200.00



VA 461 001

Cast pan, enamelled, full size
For Vario electric grill 400 series.
For frying large quantities on one
surface

3 100.00



GP 900 004

Stainless steel frying sensor pan
Ø 28 cm

2 100.00



GP 900 003

Stainless steel frying sensor pan
Ø 21 cm

1 899.00



Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to statement pieces, every model within our ventilation series performs the same function, but panders to a different space. And like black garlic, our ventilation removes the undesired effects of your gastronomic endeavours.

Ventilation is the unsung hero of the kitchen, capable of turning unbearable conditions to pleasant ones, converting odorous foods into favourites. It is not at the forefront of your mind when creating your kitchen, unless you are a chef at heart. Then it is a big deal. We have made ventilation either invisible or a show piece; in the case of the table ventilation, it is both.

Effortless, silent and clever. The ventilation 400 and 200 series capture vapours and odours from a collection of extractors which can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the extendable table concept, the surface-mounted downdraft, the integrated modular ceiling model to the wall-mounted, island or extendable flat hood, each achieve power without bulk and extraction at a whisper.

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.





The ventilation 400 series

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall there are island hoods or, for those who do not want anything to get in the way with their view we offer a modular ceiling unit that can control the entire rooms environment almost regardless of size and layout.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapour. The angled baffle and activated charcoal filters coupled with remote fan units make for a quiet, ruthlessly efficient odour killer. Baffle filters are slanted for optimal vapour and grease collection, it is not an accident that they also look quite impressive.

If a more minimalistic approach is desired, with nothing in clear sight, there is the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odour almost unseen, the table ventilation rises from the surface like a metallic wall.

This is ventilation that is capable of so much more than you can throw at it.





The **downdraft ventilation** was our 1976 innovation that we have been perfecting over the decades. Seamlessly fitting into any Vario cooktops 400 arrangement, the downdraft system offers effective odour and vapour removal at source.

Utilising the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odour down into the worktop. The flap and filter have been designed to reduce noise and improve airflow through the space saving flat duct system. Low profile ducting leads to floor mounted motor fans. Specially designed grease filters increase air flow and absorb more, while the charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.

Within the series there are also the island and wall-mounted hood models. Highly efficient baffle filters, originally developed for professional kitchens, remove vapours almost entirely. Flush, dimmable LEDs can bathe the worktop in warm white light or provide ambient lighting for the kitchen.



The **table ventilation** rises and falls from the island, capturing the vapour and odours from the very top of the pans, while directly illuminating the worktop without catching the eye through dimmable LEDs. Each system is designed with an automated ventilation feature that vents the area for a few minutes every hour and it is equally happy to extract or recirculate the air.

The **Vario ceiling ventilation** is a modular, modernist solution integrated into the architecture. With the fan unit housed externally, the flat profile need only accommodate the dimmable lighting, filters and ducting. Finally, you have a remote control that can clear a room, fast.



The Vario ceiling ventilation



The ventilation 200 series

The 200 series offers the private chef a determinedly efficient set of options. From the downdraft at counter level to wall-mounted and island hoods. Eye-catching angled canopy hoods to integrated ceiling ventilation, invisible canopy extractors and flat kitchen hoods hidden within kitchen units. These stainless steel ventilation units feature a host of considered benefits.

Each provide high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable filters are dishwasher-safe as well as utterly effective. They can also be manually controlled or function on automatic, self-adjusting the fan speed depending upon the fumes it detects. Their quiet power impresses.

Air movement never looked so good.



Ceiling ventilation in the striking 200 series offers two options: either discreet integration into the architecture of the kitchen or directly installed on the ceiling.

The downdraft ventilation was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At 8.5 cm wide, it is the minimalist hero of the Vario 200 series, quietly removing odours, vapours and grease, without making a big thing out of it.

The wall-mounted hood, where cupboards are not in the way, there are the statuesque wall-mounted hood options. 70 cm to 120 cm of stainless steel, energy efficient, vapour extraction, with an attractive and easy to clean, flat underside and near complete odour elimination. It looks effective because it is.

The island hood impresses in terms of technology as well as appearance, with dimensions from 90 cm to 120 cm wide. Classic box or stepped design. Extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights puts either style in the spotlight.

The angled canopy hood is not simply a strong design, making a feature of its impressive stainless steel underside. It is slanted to provide a large surface area and frees up the head space above the cooktop. Tall chefs: you are welcome.

Stainless steel is evident throughout our ventilation system. It encases everything, rigidly maintaining both the aesthetic and functional integrity.



The wall-mounted hood



The angled canopy hood



The flat kitchen hood completes the 200 series as the non-compromising, space-saving solution. It sits effortlessly within the confines of a 60 cm to 90 cm width. Discreet, extendable and quiet. It opens out beyond the cupboard via a clever mechanism and an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights, four power levels as well as an automatic function that works out its optimal power level. All of which slots neatly back into invisible obscurity when you are done.

The ventilation 400 series



VL 414 111
Stainless steel
Ventilation element
Air extraction/recirculation with remote fan unit*
Without motor and control knob
*Refer to page 86 for remote fan units
22 000.00

Necessary installation accessories
AD 724 042
Connection piece for round pipe DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.
1 400.00

AD 854 046
Flat duct system with guidance fins Connecting piece VL 414 and VL 040/VL 041 for DN 150 flat
1 300.00

AR 400 142 / 3
Metal housing
Max. air output 830 m³/h
Inside installation
Air extraction
21 500.00

AR 401 142
Stainless steel
Max. air output 1100 m³/h
Outside wall mounting
Air extraction
19 500.00



AA 490 111
Vario control knob ventilation 400 series
Stainless steel
For operation of one remote fan unit
AR 400/401/403/413*
In combination with up to four ventilation elements VL 414 connected to one remote fan unit
Solid stainless steel control knob
Can be combined perfectly with other Vario appliances of the 400 series
*Refer to page 86 for remote fan units
12 000.00

Optional accessories
AA400510
Window contact switch
4 700.00

Vario downdraft ventilation 400 series
VL 414

- Highly efficient ventilation system at the cooktop
- Up to 4 ventilation elements can be connected to one remote fan unit, operated using one control knob AA 490
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Minimal planning and easy installation for air recirculation
- Appropriate fan motor to be selected
- Please see planning notes in models and dimensions

AR 413 121 / 2
Metal housing
Max. air output 760 m³/h
Air recirculation
Plinth installation
19 200.00

AR 403 121 / 2
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation
19 500.00

Optional accessories
AA 414 010
Air baffle for combination with gas cooktops
800.00

Installation accessories
AS 070 001
Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated.
1 400.00

AD 724 041
Round duct connection additional adaptor for VL 414/VL 040/VL 041 on the side
Metal zinc plated
DN 150 round
One piece needed for each VL 414 to be connected to round ducts DN 150 to the left/right.
1 100.00

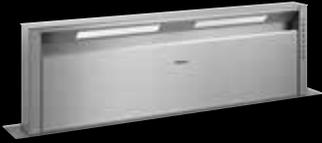
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface installation
1 200.00

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface installation with appliance cover/adjustment strip
1 200.00

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush installation
1 200.00

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush installation with appliance cover/adjustment strip
1 200.00

VA 450 110
Stainless steel adjustment strip 11 cm
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.
510.00



AL 400 121
Stainless steel
Width 120 cm
Air extraction/recirculation
Motorless
*Refer to page 86 for remote fan units
83 500.00

AL 400 191
Stainless steel
Width 90 cm
Air extraction/recirculation with remote fan unit*
Motorless
*Refer to page 86 for remote fan units
71 500.00

Necessary installation accessories
AD 854 043
Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat
1 300.00

AD 754 045
Connecting piece AL 400 for aluflex pipe,
2 x DN 150 round Metal zinc plated
DN 150 round
1 600.00

AR 400 142 / 3
Metal housing
Max. air output 830 m³/h
Inside installation
Air extraction
21 500.00

AR 413 121 / 2
Metal housing
Max. air output 760 m³/h
Air recirculation
Plinth installation
19 200.00

AR 401 142
Stainless steel
Max. air output 1 100 m³/h
Outside wall mounting
Air extraction
19 500.00

AR 403 121 / 2
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation
19 500.00

Table ventilation
AL 400

- Telescopic table ventilation for combination with all Gaggenau cooktops, completely retractable when not in use
- Dimmable LED light for illumination of the whole cooktop
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Appropriate fan motor to be selected
- Please see planning notes in models and dimensions

Installation accessories
AD 704 048
Air collector box round duct for AL 400
DN150 round
2 200.00

AA 010 410
Air exhaust grille recirculation mode
Stainless steel coloured, 90 cm,
including installation fittings, height adjustable.
3 500.00

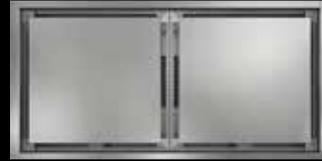
AA 409 401
Furniture support 86 cm for table ventilation 106/90 cm
Recommended as bearer for the worktop, instead of a cabinet frame.
2 200.00

AA 409 431
Furniture support 116 cm for table ventilation 136/120 cm
Recommended as bearer for the worktop, instead of a cabinet frame.
3 000.00

AD 854 043
Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat
1 300.00

AD 704 049
Air collector box
DN 150 flat duct
1 900.00

AD 853 010
Flat duct system flex pipe
Plastic
DN 150 flat
Length: 1000 mm
1 300.00



AC 402 181
Stainless steel
Filter module
Air extraction/recirculation
Motorless
*Refer to page 86 for remote fan units
28 500.00

Necessary installation accessories
AR 400 142 / 3
Metal housing
Max. air output 830 m³/h
Inside installation
Air extraction
21 500.00

AR 403 121 / 2
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation
19 500.00

AR 401 142
Stainless steel
Max. air output 1 100 m³/h
Outside wall mounting
Air extraction
19 500.00



AC 482 181
Stainless steel
Control module with light
19 500.00

AC 462 181
Stainless steel
Control module without light
17 000.00



AC 472 181
Stainless steel
Light module
For completing control module with light
10 000.00

Vario ceiling ventilation
AC 402

- Discreet integration into the architecture of the kitchen
- Flexible by dimension, performance and ventilation mode
- Room ventilation
- Modular ceiling ventilation which can be configured individually by separate components such as filter module, control modules and light module
- Individual configuration of unobstructed airflow of remote fan unit from 950 – 2,800 m³/h
- Highly efficient patented rim extraction
- Planed and easy to clean underside with covered filters
- Appropriate fan motor to be selected

Optional accessories
AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface.
1 900.00

Installation accessories
AD 754 048
Air collector box DN 150 round pipe
Metal zinc
2 x DN 150 round duct air intake.
1 x DN 150 round duct air outlet.
2 200.00

Vario ceiling ventilation
AC 482/AC 462

- Control module of ceiling ventilation with light
- Individual configuration of unobstructed airflow of remote fan unit from 950 – 2,800 m³/h
- Individual integration of light elements into the configuration of the ceiling ventilation

Vario ceiling ventilation
AC 472

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

The ventilation 200 series



AW 230 190
Stainless steel
Width 90 cm
Air extraction/recirculation
Delivery with chimney
37 000.00

AW 230 120
Stainless steel
Width 120 cm
Air extraction/recirculation
Delivery with chimney
52 500.00

Installation accessories
AD 200 322
Stainless steel chimney extension-
Length: 1000 mm
4 700.00

AD 200 392
Ceiling collar for air ducts
Stainless steel
4 100.00

Wall-mounted hood 200 series AW 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air extraction or recirculation system
- Recirculation module with activated charcoal filter: Silent and highly efficient air recirculation solution with odour reduction compareable to air extraction and long replacement intervals
- 120cm width Air Extraction: 800m³/h
Recirculation: 460m³/h
90cm width Air extraction: 810m³/h
Recirculation: 530m³/h

Optional accessories
AA 200 110
Active charcoal filter for retrofitting recirculation module AA 200 812/816
1 900.00

AA 200 812
Recirculation module with activated charcoal filter
For air recirculation.
Can be combined with wall-mounted hoods.
6 300.00

AD 700 051
Wall outlet
Stainless steel DN200 round
2 500.00

AD 750 051 / 3
Wall outlet with telescopic duct
Stainless Steel / Plastic
DN150 round
3 400.00



AW 240 190
Stainless Steel with stainless steel control panel
Width 90cm
Air extraction/Air recirculation
Delivery with chimney
37 500.00

AW 240 120
Stainless Steel with stainless steel control panel
Width 120cm
Air extraction/Air recirculation
Delivery with chimney
52 000.00

Installation accessories
AD 200 322
Stainless steel chimney extension
Length: 1000 mm
4 700.00

AD 200 392
Ceiling collar for air ducts
Stainless steel
4 100.00

Wall-mounted hood 200 series AW 240

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air extraction or recirculation system
- Recirculation module with activated charcoal filter: Silent and highly efficient air recirculation solution with odour reduction compareable to air extraction and long replacement intervals
- 120cm width Air extraction: 800m³/h
Recirculation: 460m³/h
90cm width Air extraction: 810m³/h
Recirculation: 530m³/h

Optional accessories
AA 200 110
Active charcoal filter for retrofitting recirculation module AA 200 812/816
1 900.00

AA 200 812
Recirculation module with activated charcoal filter
For air recirculation.
Can be combined with wall-mounted hoods.
6 300.00

AD 700 051
Wall outlet
Stainless steel DN200 round
2 500.00

AD 750 051 / 3
Wall outlet with telescopic duct
Stainless Steel / Plastic
DN150 round
3 400.00



AI 240 120
Stainless steel with stainless steel control panel
Width 120 cm
Air extraction/recirculation
Delivery with mounting kit and chimney
67 500.00

AI 240 100
Stainless steel with stainless steel control panel
Width 100 cm
Air extraction/recirculation
Delivery with mounting kit and chimney
58 000.00

AI 240 190
Stainless steel with stainless steel control panel
Width 90 cm
Air extraction/recirculation
Delivery with mounting kit and chimney
53 000.00

Installation accessories
AD 200 326
Stainless steel chimney extension
Length: 1100 mm
8 700.00

AD 220 396
Ceiling collar for air ducts
Stainless steel
3 200.00

AD 223 346
Extension for mounting kit 500 mm
1 700.00

AD 223 356
Adapter for roof inclination left/right
Optional accessories.
Adapter for island chimney hood.
For mounting on a inclined roof to the left or to the right.
Suitable for roof inclination from 20 – 45 degrees.
2 000.00

AD 223 366
Adapter for roof inclination front/back
Optional accessories.
Adapter for island chimney hood.
For mounting on a inclined roof forwards or backwards.
Suitable for roof inclination from 20 – 45 degrees.
2 000.00

Island hood 200 series

AI 240

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air extraction or recirculation system
- Recirculation module with activated charcoal filter: Silent and highly efficient air recirculation solution with odour reduction compareable to air extraction and long replacement intervals
- Installation accessories for air recirculation please consult models and dimensions.
- 120cm width Air extraction: 890m³/h
Air recirculation: 570m³/h
- 100cm width Air extraction: 850m³/h
Air recirculation: 570m³/h
- 90cm width Air extraction: 850m³/h
Air recirculation: 570m³/h

Optional accessories

AA 200 110
Active charcoal filter for retrofitting recirculation module AA 200 812/816
1 900.00

AA 200 816
Recirculation module with activated charcoal filter
For air recirculation.
Can be combined with island hoods.
9 300.00

AD700 051
Wall outlet
Stainless steel DN200 round
2 500.00

AD 750 051 / 3
Wall outlet with telescopic duct
Stainless Steel / Plastic
DN150 round
3 400.00



AI 230 120
Stainless steel
Width 120 cm
Air extraction/recirculation
Delivery with mounting and chimney
67 500.00

AI 230 100
Stainless steel
Width 100 cm
Air extraction/recirculation
Delivery with mounting and chimney
56 500.00

AI 230 190
Stainless steel
Width 90 cm
Air extraction/recirculation
Delivery with mounting and chimney
50 500.00

Installation accessories
AD 200 326
Stainless steel chimney extension-
Length: 1100 mm
8 700.00

AD 220 396
Ceiling collar for air ducts
Stainless steel
3 200.00

AD 223 346
Extension for mounting kit 500 mm
1 700.00

AD 223 356
Adapter for roof inclination left/right
Optional accessories.
Adapter for island chimney hood.
For mounting on a inclined roof to the
left or to the right.
Suitable for roof inclination from
20 – 45 degrees.
2 000.00

AD 223 366
Adapter for roof inclination front/back
Optional accessories.
Adapter for island chimney hood.
For mounting on a inclined roof
forwards or backwards.
Suitable for roof inclination from
20 – 45 degrees.
2 000.00

Island hood 200 series
AI 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air extraction or recirculation system
- Recirculation module with activated charcoal filter: Silent and highly efficient air recirculation solution with odour reduction comparable to air extraction and long replacement intervals
- Energy efficiency class A
- Installation accessories for air recirculation please consult models and dimensions.
- 120cm width: Air extraction 890m³/h
Air recirculation 570m³/h
- 100cm width: Air extraction 850m³/h
Air recirculation 570m³/h
- 90cm width: Air extraction 850m³/h
Air recirculation 570m³/h

Optional accessories
AA 200 110
Active charcoal filter for retrofitting
recirculation module AA 200 812/816
1 900.00

AA 200 816
Recirculation module with activated charcoal filter
For air recirculation.
Can be combined with island hoods.
9 300.00

AD 700 051
Wall outlet
Stainless steel
DN 200 round
2 500.00

AD 750 051 / 3
Wall outlet with telescopic duct Stainless steel/Plastic
DN 150 round
3 400.00



AC 250 190
Stainless steel
Width 90 cm
Air extraction/Air recirculation
50 000.00

Ceiling ventilation 200 series
AC 250

- Discreet integration into the architecture of the kitchen Energy-saving, low-noise fan
- Rim extraction
- Planed and easy to clean underside Air extraction/Air recirculation
- Air extraction 780m³/h
Air extraction 570m³/h

Optional accessories
AA 010 810
Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
Stainless steel Odour reduction comparable to air extraction mode (95%). Extended change interval for the activated charcoal filter. Comprises design panel, wall mount, activated charcoal filter, flexible pipe and 2 hose clamps. Pipe connection to the front, sideways or at the top.
15 000.00



AC 200 180
Stainless steel and glass
Width 70 cm
Air extraction/Air recirculation
16 000.00

AC 200 190
Stainless steel and glass
Width 86 cm
Air extraction/Air recirculation
17 000.00

Optional accessories
AA 210 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 200 812/816 and AA 010 810.
1 700.00

Canopy extractor 200 series
AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Energy efficiency class A
- Installation accessories for air recirculation please consult models and dimensions
- 70cm width Air extraction 770m³/h
Air recirculation 740m³/h
- 86cm width Air extraction 820m³/h
Air recirculation 790m³/h

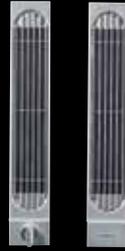
AA 200 510
Remote control for canopy extractor
AC200
1 700.00

AA 210 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
4 700.00



Flat kitchen hood 200 series
AF 210

- Unobstructed flat kitchen hood
- Design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- A special mechanism extends the steam screen automatically
- Steam screen and visible corpus made of brushed stainless steel
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Dimmable, warm white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals
- Energy efficiency class A+
- 90cm width Air extraction 930m³/h
Air recirculation 890m³/h
- 60cm width Air extraction 930m³/h
Air recirculation 890m³/h



VL 041 115
Stainless steel control panel
Control unit
Air extraction/recirculation with remote fan unit AR 403/413

VL 040 115
Stainless steel control panel
Expansion elementx
Air extraction/recirculation with remote fan unit AR 403/413

Vario downdraft ventilation 200 series
VL 040/ VL 041

- Ventilation element integrated in the worktop
- Highly efficient ventilation system at the cooktop
- Minimal planning and easy installation for air recirculation
- Appropriate fan motor to be added
- Please see planning notes in models and dimensions

Necessary installation accessories
AR 403 121/2
Remote fan unit
Metal housing
Max. air output 830 m³/h
Inside installation
Air extraction

AR 413 121/2
Remote fan unit
Metal housing
Max. air output 761 m³/h
Plinth installation
Air recirculation

AD 704 048
Air collector box round duct for AL 400
DN150 round

AD 724 041
Connection piece for round pipe
DN 150
Necessary for installation to left or right side of VL 414/VL 040/041.

AD 724 042
Connection piece for round pipe
DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AS 070 001
Connection piece for extension in the case of installation next to VK or VF

LS 041 001
Air baffle for VL 040/041 next to gas appliance

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

AA 413 110
2 activated charcoal filter with high efficient odour reduction due to increased surface. For remote fan unit plinth AR 413 121/122

TBA

AF 210 191
Stainless steel handle bar
Width 90 cm
Air extraction/Air recirculation

17 100.00

AF 210 161
Stainless steel handle bar
Width 60 cm
Air extraction/Air recirculation

15 000.00

Installation accessories
AA 210 460
Lowering frame for 60 cm flat kitchen hood

3 500.00

AA 210 490
Lowering frame for 90 cm flat kitchen hood

4 100.00

A 210 491
Assembly kit for 90cm upper cabinet

1 200.00

Optional accessories
AA 210 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 200 812/816 and AA 010 810.

1 700.00

AA 210 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

4 700.00

AD 700 051
Wall outlet
Stainless steel DN200 round

2 500.00

AD 750 051 / 3
Wall outlet with telescopic duct
Stainless Steel / Plastic
DN150 round

3 400.00



AR 401 142
Stainless steel
Max. air output 1100 m³/h
Outside wall mounting
Air extraction

19 500.00

Remote fan unit
AR 401

- AR 401 142 for maximum output for downdraft ventilation and motorless hoods
- Outside installation allows lower noise level in the kitchen
- To be combined with motorless hoods, downdrafts or ceiling ventilation
- External application
- Please consult models and dimensions for installation requirements

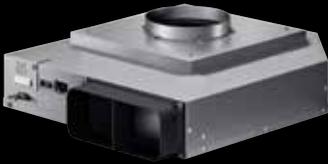


AR 400 142/3
Metal housing
Max. air output 830 m³/h
Inside installation
Air extraction

21 500.00

Remote fan unit
AR 400

- AR 400 142 for maximum output for downdraft ventilation and motorless hoods
- Installation in a separate room allows lower noise level in the kitchen
- To be combined with motorless hoods, downdrafts or ceiling ventilation
- Internal application
- Please consult models and dimensions for installation requirements



AR 403 121 / 2
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation

19 500.00

Remote fan unit
AR 403

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
 - Compact and space-saving installation in a 10 cm high plinth
 - Please consult models and dimensions for installation requirements



AR 413 121 / 2
Metal housing
Max. air output 760 m³/h
Air recirculation
Plinth installation

19 200.00

Remote fan unit
AR 413

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth
- Please consult models and dimensions for installation requirements



AD 754 048
Air collector box DN 150 round pipe

2 200.00



AD 704 048
Air collector box round duct for AL 400
Metal zinc plated
DN 150 round

2 200.00



AD 700 051
Wall outlet
Stainless steel
DN 200 round

2 500.00



AD 750 051 / 3
Wall outlet with telescopic duct Stainless steel/Plastic
DN 150 round

3 400.00



AA 211 812
Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface

4 500.00



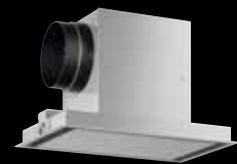
AA 200 816
Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface

9 300.00



AA 200 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface

6 300.00



AA 010 810
Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
Stainless steel
For ceiling ventilation AC 250 and AC 402

15 000.00

Checklist for the modular ventilation appliances 400 series



AD 704 049
Air collector box
DN 150 flat duct



AD 853 010
Flat duct system flex pipe
Plastic
DN 150 flat
Length: 1000 mm



AD 854 043
Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat



• AC 402 181
• AC 482 181
• AC 462 181
• AC 472 181



• AR 400 142



• AR 401 142



• AR 403 122



• AL 400 191
• AL 400 121



• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



• VL 414 111



• AL 490 111



• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



Cooling

Freshness, extend it.

To complete your kitchen is our extensive cooling portfolio. A range with the ability to sense and react to the most delicate and demanding of foods in an intelligent way. One such ingredient is the large, fragrant Japanese Shiso mint leaf: a delicate seasoning, a bold garnish and even a wasabi receptacle.

Some provisions require that little bit longer to mature, while others favour a particularly cool environment. The Vario 400 and 200 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets suit every demand, with precise cooling technology and up to four different climate zones. Food wastage is kept to a minimum: radicchio will stay crisper, mangoes will last longer, meat and fish life will be prolonged.

For the wine lover, a fine wine requires just as much thought and delicacy as an exotic fruit. Your wine needs to be stored, showcased and prepared for enjoyment. These are competing functions, which your wine climate cabinet, equal to a wine cellar, achieves with unflappable aplomb.



The Vario cooling 400 series

A fully integrated, built-in modular family: refrigerators, freezers, fridge-freezer combinations and wine climate cabinets can be partnered in a multitude of ways to create an impressive display. Should you wish them to stand out you can even customise the effect with the addition of stainless steel or aluminium doors.

One of the quietest products in their class with insides panelled entirely in stainless steel. Illuminated by LED light pillars and ceiling spot lights, climate zones can be precisely controlled to create the perfect environment for the fussiest salad leaf. Inspired by the professional kitchen, the hand fitted door racks are solid aluminium providing an exceptionally hygienic interior. All of these combined with their aesthetic beauty sets the 400 series apart.

Our wine climate cabinets are equally exacting, display lighting and crafted bottle trays show off your coveted wine collection like an art exhibit. Two separate zones control both the temperature and humidity, providing you with a cellar environment and the perfect drinking temperature. All you need do is remove the cork.



The cooling range comes in four different widths from 45.7 cm to 91.4 cm for a double door. Several freezer models dispense ice and water from the door and others challenge you to fill a cavernous internal, frost-free space.

Beautifully reflected in the stainless steel ceiling spots and diffused strip lighting stretches down the LED light pillars. Light illuminates the space without blinding the eye.

Exceptional performance is combined with intelligent flexibility. Even when laden with delicious foods, the motorised shelf can adjust with the mere touch of a finger. Tap a discreet button on the light pillar and it gracefully glides up and down.

Cooling precision is assured with evenly distributed temperatures. A variety of climate zones can be individually adjusted and each setting is absolutely accurate, to the degree. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to 0 °C.



The LED light pillars



The stainless steel interior



The asymmetrically split glass shelf



The wine climate cabinets

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

A wine climate cabinet needs to not only maintain constant temperatures ensuring storage precision, but also showcase your collection whilst enhancing the prestige of your kitchen.

The wine cabinets offer a choice of different sizes, inviting you to regularly add to your wine collection. Sophisticated technology serves different climate zones with humidity control, fully extendable untreated beech and aluminium shelving protects wine from damaging aromas. Further, the wine climate cabinets are very quiet with minimal vibration. So part of your collection can be laid down to sleep in cellar-like conditions and the part that should be enjoyed now, can be. With controlled temperatures ensuring bottles can be served on demand.

Cabinets within easy reach along with appropriate accessories ensure decanters or opened bottles maintain their perfect temperature, so you can serve guests with perfectly chilled wine throughout your meal. You can even utilise the presentation light to subtly highlight to your guests what they are enjoying.



With niche widths of 45.7 cm to 61 cm and heights between 82 cm and 213 cm, the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. Electronic temperature control guarantees constant temperatures between 5 °C and 20 °C.

Illuminate the wine or decanter you are currently plundering with the dimmable presentation light. It highlights without adversely affecting the contents and the cabinet maintains the wine's temperature, so that each glass is sampled at its best.

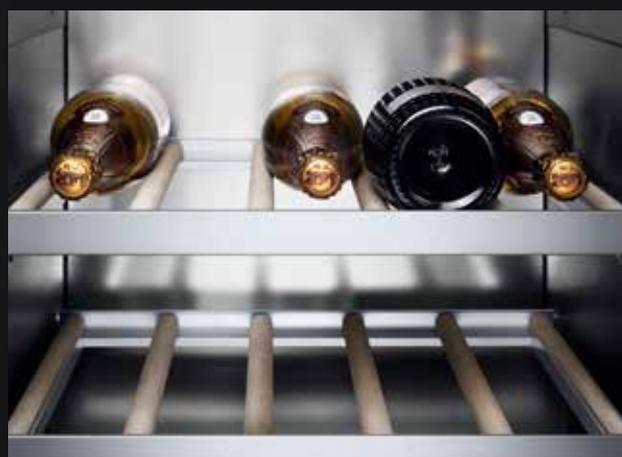
Integrated wine climate cabinet blends effortlessly into a cooling wall concept providing far too easy access to your prized possessions. While the special glass door protects the wine from UV damage, the lock is the only thing protecting it from you.

Under-counter wine climate cabinet integrates perfectly into any kitchen, whilst offering every function, including one or two climate zones and even a presentation light. It may be small in size but holds up to a substantial 42 bottles in perfect comfort.

Untreated beech rods gently secure the wine, causing no harm to delicate labels. Added to the aluminium trays, the interior environment has been constructed with materials designed to have no effect upon aroma or taste, the internal air is even passed through activated charcoal filters. Finally, exceptional engineering has gone into making the compartment virtually vibration free and the cushioned door closing system ensures you do not disturb any remaining bottles.



The Vario wine climate cabinet 400 series



The fully extendable shelves



The Vario cooling 200 series

This range of refrigerators, fridge-freezer combinations and freezers fits perfectly into any standard integrated kitchen design and yet manages to offer greater internal space than standard cooling appliances.

We achieved this with some intelligent engineering, relocating part of the technology into the plinth. So not only do you have greater space to play with, but you also have some rather brilliant advantages: up to four climate zones, Gastronorm insert shelving and the fresh cooling drawer that maintains the originality of your salmons, steaks or artichokes.

Smooth running fully extendable shelves and drawers mean all that clever space is easy to access. And when you do, finally, close the door, it will soft close for you.



Elegant and impressively efficient, the fridge-freezer, refrigerator and freezer range offers multiple combinations. Each with a niche dimension of 56 cm wide and 140 cm or 177.5 cm high. With a more considered and innovative approach to their development everything has been maximised: space, performance, energy efficiency and choice.

Private chefs know that there are great differences in how food needs to be stored. With our refrigerators, foods can be separated and enjoy bespoke preservation. Alongside one generous cooling zone there are numerous drawers, one with humidity control for delicate and precious groceries.

Stepped shelving allows for that extra large item to fit in, effortlessly. Special Gastronorm inserts can be added, expanding your cuisine accomplishments, making it a seamless journey from prep and fridge to cook and serve. Not only will you save on dishes, you will make the most of the internal space. The inserts slide smoothly into specific slots, neat, tidy, perhaps even a little proud of itself.

The considerable 177.5 cm high fridge-freezer combination provides an extra climate zone within its enlarged flexible space. The 4-star freezer is equipped with a No-Frost technology, removing the burden of thawing it out. Other impressive functions include electronic temperature regulation and fast freezing.

The wine and champagne racks hold up to four bottles and should you ever find yourself without, the rack folds out of the way.



The stepped shelving and Gastronorm inserts

The cooling 400 series



RY 492 301
with fresh cooling
fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
With two doors

156 000.00

Included accessories

1 egg holder with lid
1 ice cube scoop

Necessary installation accessories

RA 460 000
Accessory for side-by-side installation.
Required if appliances are installed
handle to handle. Not required if
appliances are installed more than
160 mm apart from each other.

2 200.00

RA 460 011

Additional side heating element.
Required if appliances are installed handle
to hinge or hinge to hinge. Not required
if appliances are installed more than 160
mm apart from each other.

7 600.00

Vario fridge-freezer combination
400 series
RY 492

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 526 litres
- Integrated ice maker with fixed inlet
water connection
- One motorised glass shelf, adjustable
when fully loaded
- One asymmetricly split glass shelf
- Fully extendable freezer drawer with
practical divider
- Energy efficiency class A+

Installation accessories

RA 421 912
Stainless steel door panels with handles
For RY 491/492, panel thickness 19 mm.

26 100.00

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling
distance between each mount 554 mm.

2 600.00

RA 425 910

Handle bar, stainless steel, short
For RB/RY 491/492, with 2 mounts,
length 810 mm, drilling distance between
the mounts 787 mm.

2 300.00

RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination)

2 200.00

RA 461 911

Ventilation grille stainless steel
For RB 491/492 and RY 491/492.

3 500.00



RB 492 301
with fresh cooling
fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
With one door

155 000.00

RB 472 301

with fresh cooling
fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm
With one door

130 000.00

Included accessories

1 egg holder with lid
1 ice cube scoop

Necessary installation accessories

RA 460 000
Accessory for side-by-side installation.
Required if appliances are installed handle
to handle. Not required if appliances are
installed more than 160 mm apart from
each other.

2 200.00

RA 460 011

Additional side heating element.
Required if appliances are installed handle
to hinge or hinge to hinge. Not required
if appliances are installed more than 160
mm apart from each other.

7 600.00

Installation accessories

RA 421 712
Stainless steel door panels with handles
For RB 472, panel thickness 19 mm.

26 000.00

RA 421 910

Stainless steel door panels with handles
For RB 491/492, panel thickness 19 mm.

25 800.00

Vario fridge-freezer combination
400 series
RB 492/RB 472

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 532/438 litres
- Integrated ice maker with fixed inlet
water connection
- One motorised glass shelf, adjustable
when fully loaded
- One asymmetricly split glass shelf
- Fully extendable freezer drawer with
practical divider
- Energy efficiency class A+/A++

Installation accessories cont.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling
distance between each mount 554 mm.

2 600.00

RA 425 710

Handle bar, stainless steel, short
With 2 mounts, length 658 mm, drilling
distance between the mounts 637 mm.

2 300.00

RA 425 910

Handle bar, stainless steel, short
For RB/RY 491/492, with 2 mounts,
length 810 mm, drilling distance
between the mounts 787 mm.

2 300.00

RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination)

2 200.00

RA 461 715

Ventilation grille stainless steel
For RB 472.

3 300.00

RA 461 911

Ventilation grille stainless steel
For RB 491/492 and RY 491/492.

3 500.00



RC 472 301
with fresh cooling close to 0°C
fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm
147 000.00

RC 462 301
with fresh cooling close to 0°C
fully integrated
Niche width 61 cm,
Niche height 213.4 cm
121 000.00

Included accessories
1 egg holder with lid

Necessary installation accessories
RA 460 000
Accessory for side-by-side installation.
Required if appliances are installed handle
to handle. Not required if appliances are
installed more than 160 mm apart from
each other.
2 200.00

RA 460 011
Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed more
than 160 mm apart from each other.
7 600.00

Vario refrigerator 400 series
RC 472/RC 462

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 479/369 litres
- Fresh cooling drawer, temperature control from 0 °C to 3 °C
- One motorised glass shelf, adjustable when fully loaded
- Energy efficiency class A+/A++

Installation accessories
RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.
12 900.00

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances, panel
thickness 19 mm.
18 200.00

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling
distance between each mount 554 mm.
2 600.00

RA 460 020
Connecting element for vertically split
appliance fronts (for flush front)
2 200.00

RA 460 040
Finger protection for extra long
furniture fronts
1 100.00

RA 461 616
Ventilation grille stainless steel
For 61 cm wide appliances.
3 500.00

RA 461 714
Ventilation grille stainless steel
For 76.2 cm wide appliances.
3 500.00



RF 471 301
fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm
155 000.00

RF 461 301
fully integrated
Niche width 61 cm,
Niche height 213.4 cm
128 000.00

RF 411 301
fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm
115 000.00

Included accessories
1 ice cube scoop

Necessary installation accessories
RA 460 011
Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each other.
7 600.00

Vario freezer 400 series
RF 471/RF 461/RF 411

- Stainless steel interior
- Generous lighting concept
- Integrated ice maker with fixed inlet water connection
- Solid aluminium door racks
- Net volume 421/321/222 litres
- Energy efficiency class A+

Installation accessories
RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel
thickness 19 mm.
8 600.00

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.
12 900.00

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances, panel
thickness 19 mm.
18 200.00

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.
2 600.00

RA 460 020
Connecting element for vertically split
appliance fronts (forRA flush front)
2 200.00

RA 460 040
Finger protection for extra long
furniture fronts
1 100.00

RA 461 116
Ventilation grille stainless steel
For 45.7 cm wide appliances.
3 500.00

RA 461 616
Ventilation grille stainless steel
For 61 cm wide appliances.
3 500.00

RA 461 714
Ventilation grille stainless steel
For 76.2 cm wide appliances.
3 500.00



RF 463 300
fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Right-hinged

140 000.00

RF 463 301
fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Left-hinged

140 000.00

Necessary installation accessories

RA 460 011
Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each other.

7 600.00

Vario freezer 400 series

RF 463

- Stainless steel interior
- Generous lighting concept
- Integrated ice maker with fixed inlet water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Solid aluminium door racks
- Net volume 299/198 litres
- Energy efficiency class A+

Installation accessories

RA 422 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.

12 800.00

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling
distance between each mount 554 mm.

2 600.00

RA 460 020
Connecting element for vertically split
appliance fronts (for RA flush front)

2 200.00

RA 460 040
Finger protection for extra long
furniture fronts

1 100.00

RA 462 610
Ventilation grille stainless steel
For RF 463, right-hinged.

2 500.00

RA 462 611
Ventilation grille stainless steel
For RF 463, left-hinged.

2 500.00



RF 413 300
fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm
Right-hinged

111 000.00

RF 413 301
fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm
Left-hinged

111 000.00

Necessary installation accessories

RA 460 011
Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each other.

7 600.00

Vario freezer 400 series

RF 413

- Stainless steel interior
- Generous lighting concept
- Integrated ice maker with fixed inlet water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Solid aluminium door racks
- Net volume 198 litres
- Energy efficiency class A+

Installation accessories

RA422110
Stainless steel door panel with handle

TBA

RA425110
Handle bar, stainless steel, long

2 600.00

RA460020
Connecting element for vertically split
appliance fronts (for a flush front)

2 200.00

RA460040
Finger protection for extra long
furniture fronts

1 100.00

RA462110
Ventilation grille stainless steel

2 500.00



The wine climate cabinets



RW 464 361
 fully integrated, with glass door
 Niche width 61 cm,
 Niche height 213.4 cm
 130 000.00

RW 414 361
 fully integrated, with glass door
 Niche width 45.7 cm,
 Niche height 213.4 cm
 102 000.00

Necessary installation accessories
RA 460 011
 Additional side heating element.
 Required if appliances are installed
 handle to hinge or hinge to hinge. Not
 required if appliances are installed
 more than 160 mm apart from each other.
 7 600.00

Vario wine climate cabinet 400 series
RW 464/RW 414

- Two independently controllable climate zones
- Consistant temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in beech and aluminium
- Presentation light option
- Low-vibration operation
- Capacity 99/70 bottles
- Aluminium profiles of bottle trays and presenters for single bottle display can be labeled with Stabilo All 8046 pencil.

Installation accessories
RA 421 111
 Stainless steel door panel frame with handle. For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.
 9 700.00

RA 421 112
 Stainless steel door panel frame with handle. For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.
 9 700.00

RA 421 611
 Stainless steel door panel frame with handle. For 61 cm wide appliances, left-hinged, panel thickness 19 mm.
 12 900.00

RA 421 612
 Stainless steel door panel frame with handle. For 61 cm wide appliances, right-hinged, panel thickness 19 mm.
 12 900.00

Installation accessories cont.
RA 425 110
 Handle bar, stainless steel, long
 With 3 mounts, length 1131 mm,
 drilling distance between each mount 554 mm.
 2 600.00

RA 491 631
 Fully extendable bottle tray in beech and aluminium. For 61cm wide appliance
 2 800.00

RA 420 010
 Door lock
 TBA

RA 460 040
 Finger protection for extra long furniture fronts
 1 100.00

RA 461 116
 Ventilation grille stainless steel
 For 45.7 cm wide appliances.
 3 500.00

RA 461 616
 Ventilation grille stainless steel
 For 61 cm wide appliances.
 3 500.00



RW 404 261
 under-counter, stainless steel-framed glass door
 Niche width 60 cm, Niche height 82 cm
 46 000.00

Wine climate cabinet
RW 404

- Two independently controllable climate zones
- Consistant temperatures with exact control from +5 °C to +20 °C
- Humidity control.
- Extendable bottle trays in beech and aluminium
- Presentation light option
- Lockable door
- Capacity 34 bottles
- Cushioned door closing system
- Side-by-side installation possible with special accessory
- Energy efficiency class A

Optional accessories
RA 050 220
 Replacement activated charcoal air filters, set of two, for upper and lower temperature zone. For RW 404.
 1 100.00

RA 097 600
 Accessory for side-by-side installation of two under-counter wine cabinets
 5 000.00



The cooling 200 series



RC 282 203
with fresh cooling
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

39 000.00

Refrigerator RC 282

- Two climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 319 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++
- Matches RF 282 203

Optional accessories

RA 030 100

Storage container with transparent lid.

780.00

Included accessories

2 egg trays

1 wine and champagne rack



RF 282 303
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

39 000.00

Freezer RF 282

- Net volume 211 litres
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC 282 (Side-by-Side-Integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++
- Matches RC 282 203

Included accessories

2 ice packs

1 ice cube tray



RT 282 203
with fresh cooling
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

37 000.00

Fridge-freezer combination RT 282

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 286 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Optional accessories

RA 030 100

Storage container with transparent lid.

780.00

Included accessories

2 egg trays

1 wine and champagne rack

1 ice cube tray



RC 289 203
with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

43 000.00

Included accessories

2 egg trays
1 wine and champagne rack
1 glass tray
1 Gastronorm insert, stainless steel,
GN 1/3 unperforated
1 Gastronorm lid, stainless steel, 1/3

Vario refrigerator 200 series
RC 289

- Unique usage concept:
- Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
- Easy access: fully extendable shelves and drawers
- Optimal overview: intelligent lighting concept, use of glass and transparent materials
- Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 302 litre net volume through compressor relocation
- Combines with freezer RF 287 (Side-by-Side-Integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++
- Matches RF 287 202

Optional accessories

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

1 000.00

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

1 100.00

GN 410 130
Gastronorm lid, stainless steel, GN 1/3

570.00

GN 410 230
Gastronorm lid, stainless steel, GN 2/3

R850

RA 030 100
Storage container with transparent lid

780.00



RF 287 202
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

38 000.00

Vario freezer 200 series
RF 287

- Enlarged interior with 213 litre net volume through compressor relocation
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++
- Matches RC 289 203

Included accessories

2 ice packs
1 ice cube tray



RB 282 203
with fresh cooling
fully integrated
Niche width 56 cm,
Niche height 177.5 cm

26 000.00

Fridge-freezer combination
RB 282

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Innovative defrost technology:
- Reduced energy consumption due to new evaporator design
- Faster defrosting and easier cleaning due to less severe and more uniform ice build-up
- Safety glass shelf between freezer drawers
- Net volume 270 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Optional accessories

RA 030 100

Storage container with transparent lid

780.00

Included accessories

- 2 ice packs
- 2 egg trays
- 1 wine and champagne rack
- 1 ice cube tray



RT 200 202
fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

18 000.00

Fridge-freezer combination
RT 200

- Net volume 123 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Optional accessories

RA 030 100

Storage container with transparent lid

780.00

Included accessories

- 1 egg tray
- 1 ice cube tray



RC 200 202
fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

16 000.00

Refrigerator
RC 200

- Combines with freezer RF 200 (Side-by-Side)
- Net volume 138 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Optional accessories

RA 030 100

Storage container with transparent lid

780.00

Included accessories

- 1 egg tray



RF 200 202
fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

15 000.00

Freezer
RF 200

- Combines with cooler RC 200 (Side-by-Side)
- Net volume 98 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A+

Included accessories

- 2 ice packs
- 1 ice cube tray

The accessories



RA 030 100
Storage container with transparent lid

780.00



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

1 000.00



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

1 100.00



GN 410 130
Gastronorm lid, stainless steel, GN 1/3

570.00



GN 410 230
Gastronorm lid, stainless steel, GN 2/3

850.00



Dishwashing

Because not everything is just a dish.

They are precious, fragile, carefully protected for decades, holding more memories than food and witnesses to your family at its most natural. Treat your crockery to the dishwasher they deserve. And as with truly great cooking, some modern tableware proudly shows off the handcrafted techniques used to create it.

Our dishwasher 400 and 200 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us. From the intuitive controls of the TFT displays, handleless push-to-open doors, Zeolite technology for speedy cycles and clever loading options that adapt for awkward and precious items, plus an interior that illuminates the cleanliness.

Washing up is never going to be fun, but it can be made exceptional.



The dishwashers 400 series

A gentle nudge opens the handleless door, baskets can be gently glided out on smooth running rails, a little push and it all soft-closes itself. All is designed to cushion your delicate glass and porcelain whilst deceiving you into thinking you are doing something far more special than mundanely loading the dishwasher. [

Choose from two heights, 81.5 cm or 86.5 cm, with flexible hinges available for longer furniture fronts. Liberal with space, powerful and quick it is also smart, with a multitude of washing options, a flexible basket system, clever long stemmed glass holder and Gastronorm insert. This is an accommodating space, where great care has gone into every folding spine and adjustable rack. Zeolite technology reduces the eight programme times, enhances drying and decreases energy use.

This series is skilful, it can even project the remaining time of the programme onto the floor, on models without flexible hinges.



The control panel with TFT display details the eight wash programmes with six options. While some are guided by internal sensors, they can be combined to operate on Power or Intensive yet be sensitive with the delicates.

Innovative Zeolite technology helps all our dishwashers within the series achieve their A+++ energy rating and speed. It is an eco-friendly mineral that absorbs moisture as it releases heat, Zeolite helps wash and dry a full load in under an hour and protects delicate glassware by drying them at a lower, gentler temperature.

As powerful as the range is, they are also quiet and delicate with push-to-open and cushioned closing. Smooth running rails are on two or three levels, upper baskets can adjust to three heights and the cutlery drawers can be enlarged to hold items such as cooking utensils and espresso cups. For ease of use the interior is also handsomely illuminated.



The TFT display



The dishwashers 200 series

Meticulous, considerate, and clever, the dishwashers 200 series performs above expectations.

Different heights and widths, up to six programmes with four adjustable options, a flexible basket system and for some designs the remaining time of a cycle is projected onto the floor. These are dishwashers that succeed in making life easier.

Open the door and it offers up its contents on smooth running rails. This subtle touch carefully glides your precious glasses and crockery into and out of the gentle, yet thorough machine. The only time your wine glasses should clink together is when you are drinking from them.



Two models feature the TFT control in a stainless steel panel on the front of the fascia. They also offer a smart innovation if you are going on vacation or leaving your country abode: they open the door at the end of their wash cycle, when on Eco 50 °C programme, to air themselves and their contents.

There are both integrated as well as fully integrated dishwashers in the 200 series, all with an impressive A++ energy rating. Most offer a flexible basket system, folding spines, smooth running rails, special holders, over extendible and height adjustable upper basket and numerous intricate adjustments, enabling it to fit around your kitchenware. To fit into your individual kitchen, flexible hinges are available on some models to accommodate extra length frontage and narrow plinths.

Six programmes, some sensor-controlled, which can be combined with four options, such as Power or Intensive. Or, given the technical skills of our Research and Development department, you could just choose one of our suggestions.



Fully integrated



The programme options

The dishwasher 400 series



DF 481 161F
fully integrated with flexible hinge
Height 86.5 cm
35 000.00

DF 480 161F
fully integrated with flexible hinge
Height 81.5 cm
35 000.00

Included accessories
1 x baking tray spray head
1 x glass holder rack
1 x GN container insert

Dishwasher
DF 481

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 6 options, such as Power and Intensive: Clean and dry dishes in 57 minutes
- Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Optional accessories
DA041160
Cutlery drawer with smooth running rails
2 400.00

DA 042 030
Silvercare cartridge for all dishwashers
660.00

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
1 200.00

The dishwasher 200 series



DF 260 164F
fully integrated with flexible hinge
Height 81.5 cm
24 000.00

DF 261 164F
fully integrated
Height 86.5 cm
22 000.00

Included accessories
1 x baking tray spray head

Dishwasher
DF 260/261 164 F

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 4 options, such as Power and Intensive: Clean and dry dishes in 59 minutes
- Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Optional accessories
DA 041 160
Cutlery drawer with smooth running rails
2 400.00

DA 042 030
Silvercare cartridge for all dishwashers
660.00

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
1 200.00

The accessories



DA 041 160
Vario drawer incl. pull-out rails.
14 place setting capacity.

2 400.00



DA 042 030
Silvercare cartridge for all dishwashers

660.00



DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four
long-stemmed glasses during the
dishwashing process and ensures an
optimal cleaning result.

1 500.00



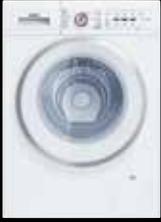
The laundry appliances 200 series

The Gaggenau washing machine is the first choice when it comes to fresh laundry. Low water and energy consumption, large volume capacity and an extremely long life are just some of the impressive features that will win you over.

Constant consumption values and maximum convenience this is the motto of the Gaggenau condenser dryer. Heat pump technology, energy efficiency class A and humidity- and time-controlled cycles make it an indispensable appliance in every household.



The washing machine 200 series



WM 260 162

Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm

24 000.00

Washing machine

WM 260

- Intelligent dosage system iDos for automatic in-flow control of liquid detergent and softener
- 9 kg drum with interior lighting
- Large porthole with 180 ° door opening angle
- Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise
- Anti-stain automatic for stain specific programme cycles
- Can be perfectly combined with WT 260 100
- Energy efficiency class A+++ (-30%)

The tumble dryer 200 series



WT 260 100

Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm

24 000.00

Tumble dryer with heat pump

WT 260

- Can be perfectly combined with WM 260 161
- Large drum with interior lighting
- Large porthole with 180 ° door opening angle
- Self-cleaning heat exchanger, highest comfort and constantly low consumption
- Heat pump technology
- Energy consumption A -60%: 60% more economical than the standard value for qualifying for energy efficiency class A
- Capacity 8 kg

Optional accessories

WA 032 001

Connection kit with extendable shelf

2 000.00





Revelations

A beautiful enclosure of culinary delight. This is the promise of Gaggenau, the expectation of the chef, the realisation of the diner.

As the Physalis illustrates, exceptional design, quality and functionality need not compromise visual appeal, instead it fuels an ever-changing nature. This evolving design ethos, 333 years in the making, continues to unfurl ahead of us.



Please note that certain features apply to certain products.
Gaggenau built-in appliances are guaranteed for 5 years from
date of purchase against faulty workmanship and/or material.
CM450 and CMP250 coffee machines are guaranteed for 3 years.
No responsibility is accepted for printing error. E&OE.
All prices are recommended retail prices inclusive of VAT.



Beyond the kitchen

Explorations of authentic, extraordinary and uncompromising visionaries, artists, artisans and topics around the world can be discovered in our magazine 'new spaces'. Areas of interest include cuisine, architecture, art, design and anything else that catches our eye.

You will also enjoy our insightful diversions: 'Essays' on culture and lifestyle on our website and for the more socially minded, we will be posting on Instagram, Pinterest and Vimeo.

Enlightening previews of the avant-garde for the cultural cognoscenti.

Gaggenau Home Appliances

Head Office

96 Fifteenth Road
Randjespark
Midrand
1685
Tel: (011) 265-7800
Fax: (011) 265-7817

Brand Experience Centre Johannesburg

30 Archimedes Street
Kramerville
Johannesburg
2148
Tel: 010 001 0019

Brand Experience Centre Cape Town

17 Church Street
Bree Street Studios
Cape Town
8000
Tel: 021 550 9900

www.gaggenau.com/za

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