



The difference is Gaggenau.

The combi-steam oven, complete with vacuuming drawer  
The 400 series ovens



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16-GAG-0234 11/16 MG

**GAGGENAU**

## The 400 series vacuuming drawer

A new appliance, especially useful for sous-vide cooking, is the vacuuming drawer. Occupying the same space as a warming drawer, it enables quick and convenient sealing of fish, meat, vegetables and fruit — not just for sous-vide cooking but also for marinating and extended storage.

Pull the handleless drawer to reveal a cavity able to accommodate vacuuming bags up to 9 7/16" by 14". The chef is offered three levels of oxygen extraction and heat sealing, so bags of varying thickness can be made airtight.

**Model numbers**  
DV 461 710, DV 463 710

**Dimensions**  
Width 24 inch  
Height 5 1/2 inch (DV461), 8 9/32 inch (DV463)

**Finish**  
Stainless steel-backed glass front



The vacuuming drawer

## The 400 series combi-steam oven

With the addition of the vacuuming drawer, the combi-steam oven becomes an even more versatile, self-contained and indispensable part of the kitchen. Capable of steaming, baking, cooking, braising, grilling, gratinating, simmering, regenerating, extracting juice and now, sous-vide cooking. The latest innovation: a fully automatic cleaning system that can be easily operated at the push of a button.

### The sous-vide cooking function

The combi-steam oven's sous-vide cooking function allows for the exceptionally precise heating of your dish. The chef is able to adjust the temperature in precise increments through the all important 120° to 200°F temperature range.

### The fully automatic cleaning system

The 400 series combi-steam oven with an integrated water supply has a unique function that frees the chef from the drudgery of cleaning. Simply insert the cleaning cartridge into the ceiling of the oven, set the program and the combi-steam oven washes its interior. This reveals an 'as-new,' shiny, hygienic oven with zero effort.

**Model reference**  
BS 470/471, BS 474/475, BS 484/485

**Combi-steam ovens**  
Width 24 inch, 30 inch

**Finish**  
Stainless steel-backed glass front



The sous-vide cooking function



The fully automatic cleaning system



## The 400 series ovens

No matter how you arrange them or the sizes you choose, the 400 series appliances always impress.

Whether horizontal or vertical installation, any selection of Gaggenau 400 series appliances can be accommodated. For instance, in a horizontal installation, the combi-steam oven and combi-microwave can be separated by the built-in fully automatic coffee machine. With a vertical installation, the double oven can be complemented by a warming drawer or the new vacuuming drawer to complete the ensemble.