

The range
2018



GAGGENAU

If the kitchen is the heart of the home then...

...Gaggenau is the soul of the kitchen.

"Aspiring to enable private chefs to bring their visions to life, we develop tools of the highest quality, bridging innovation with intuition.

Crafted from puristic materials as stainless steel and glass, they embody a true design statement. A symbiosis of tradition and avant-garde. A mark of simplicity and authenticity."

Sven Schnee, Head of Global Brand Gaggenau.





Born to be different

Every company has a beginning; it is simply that ours is much, much earlier than most.

In 1683, Ludwig Wilhelm von Baden, local landowner and one of the most powerful aristocrats of his day, founded an iron forge amidst the dense Black Forest, in the hamlet of Gaggenau.

Drawing upon the experience of generations of artisans, we continue to set ourselves apart.



1683
The Gaggenau
forge is founded
by Ludwig Wilhelm
von Baden



1873
Michael Flürscheim
purchases Gaggenau
ironworks



1887
Enamel advertising
signs produced



1891
The birth of
the popular
Badenia Bicycle



1931

Dr. Otto von Blanquet assumes control. From this moment on, Gaggenau focuses on crafting extraordinary kitchen appliances



1956

Gaggenau handed down to Georg von Blanquet




2016

Gaggenau's 333rd anniversary

The moments that shaped us

As the world has changed beyond recognition, there has been one constant: staying true to ourselves by focusing on honing our skills in metal.

16883

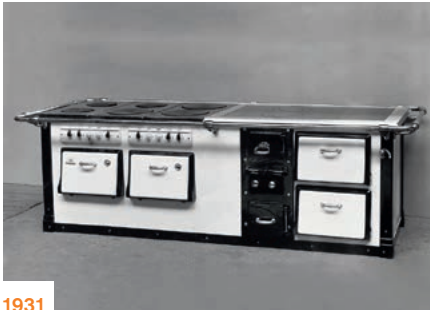


Centuries of skills in every appliance.

Being over 300 years old, we consciously think long term. Our design is avant-garde yet timeless and we skilfully hand-build our pieces using the finest materials because that is how you create something that will last. Our strive for perfection results in us checking the quality of the piece as it is handed from craftsmen to craftsmen. A reputation built up over centuries can be lost in a moment, therefore our quality control is twice to three times as stringent as those with less to lose.

We are committed to innovation, but we are not blinded by the new. Every function must prove its worth, facilitating the private chef in their quest to create.

Ultimately, we always aim to enable and inspire with appliances that are extraordinary, in both performance and appearance.



1931



1986



1999



2011



2015



2016

Progress means putting innovation to work

We invent, innovate and pioneer lasting changes –
advances that define the future.

- 1931 The introduction of electric ovens
- 1956 First built-in eye-level oven
- 1973 First downdraft ventilation
- 1982 First retracting hood
- 1986 Launch of our icon, the 36 inch wide EB 300 oven
- 1999 Launch of steam oven and combi-steam oven
- 2007 Launch of the Vario 400 series refrigeration
- 2011 First full surface induction cooktop with intuitive interface
- 2012 Laser cutting and welding introduced for the precision finish of the Vario 400 series cooktops frames
- 2012 Establishment of our cleanroom for user interface development
- 2013 Launch of the revised 400 series ovens
- 2014 Launch of island and wall-mounted hoods within the 400 series ventilation
- 2015 Launch of the automatic cleaning system for the combi-steam oven
- 2016 Launch of the vacuuming drawer
- 2016 Relaunch of our icon, the EB 333





London, New York, Shanghai...

Our showrooms aim to inspire, symbols of our world, each containing an architectural feature that acknowledges the local environment. A range of selected appliances in a sophisticated, cultivated setting, where the private chef can see, handle and peruse the actual pieces. Because in the end, the best way to understand the Gaggenau difference is to touch it.

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Ovens

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 personalized. What is required from us is excellent performance, lifelong quality and bold designs.

These individual tastes are catered for with the iconic EB 333, the expansive 400 series ovens.

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.





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The EB 333

An icon in the culinary world for more than 30 years, the recently redesigned and updated EB 333 continues to be a culinary aspiration. Almost entirely built by hand, its front door panel is fashioned from a single piece of 3 mm stainless steel and stretches across the full, impressive 36 inch width. Cantilevered hinges and a cushioned opening system effortlessly manoeuvre the door's substantial 44 lb of weight.

Technical improvements have resulted in the welcome addition of the newly designed user interface which includes the TFT touch display. Its stainless steel knobs are also available in black as an optional accessory.





The 400 series ovens

Driven by the principles of the professional kitchen, inspired by the needs of the private chef, our 400 series ovens offer inspiring potential with the convenience of Home Connect.*

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakably Gaggeneau. 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. The oven, combi-steam oven and combi-microwave oven are just one of your options. Swap in the fully automatic espresso machine and don't forget the warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation.

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

For the private chef with expansive ideas, the oven's 24 inch width can be enlarged to a magnificent 30 inch. Either size is distinctive in striking stainless steel backed glass.

*Home connect is available Q3 2018.



The oven being top of its class. Flaunting up to 17 cooking modes 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 fully automatic espresso machine enables you to create your bespoke coffee alongside the individual preferences of your guest, instantly and with a minimum of effort. Up to eight personalized settings can be stored. The water level is monitored automatically, alongside that of the milk and coffee bean dispensers.

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 warming drawer



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The **combi-steam oven** is the instrument you turn to when you wish to steam, braise, bake, cook, grill, gratinate, regenerate, extract juice or sous-vide. 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 fixed inlet and outlet connected to the mains water supply or a removable water tank.

The **vacuuming drawer** is designed for an assortment of preparations, enabling quick and convenient sealing of fish, meat, vegetables and fruit. Essential for your sous-vide cooking it also allows professional-standard 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 vacuuming drawer



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

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 epitomizes the 400 series ovens' inability to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 550 °F, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

The Gastronorm pans 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.

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 program.

Stacked vertically or in a side-by-side format, the oven, combi-steam oven, craved-for fully automatic espresso machine or combi-microwave oven are your building blocks for creating the soul of your kitchen.



The core temperature probe



The baking stone



The Gastronorm roaster

The EB 333 oven



Oven

EB 333

Width 36"
 Pyrolytic system
 17 heating modes
 Core temperature probe
 and baking stone function
 Cavity volume 3.6 cu.ft.

The 400 series ovens



Oven

BO 480/481

Width 30"
 Pyrolytic system
 17 heating modes
 Core temperature probe,
 rotisserie spit and baking
 stone function
 Net volume 4.5 cu.ft.



Oven

BO 450/451

Width 24"
 Pyrolytic system
 13 heating modes
 Core temperature probe
 and baking stone function
 Net volume 3.2 cu.ft.



Double oven

BX 480/481

Width 30"
 Pyrolytic system
 17 heating modes
 Core temperature probe,
 rotisserie spit and baking
 stone function
 Net volume 2 x 4.5 cu.ft.



Combi-steam oven

BS 484/485

Width 30"
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill,
 convection combinable with
 humidity levels
 Core temperature probe
 Net volume 1.7 cu.ft.



Combi-steam oven

BS 470/471/474/475 ■

Width 24"
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill,
 convection combinable with
 humidity levels
 Core temperature probe
 Net volume 1.7 cu.ft.



Combi-steam oven

BS 464/465

Width 30"
 Removable 44 oz water tank
 Convection combinable with
 humidity levels
 Core temperature probe
 Net volume 1.5 cu.ft.



Combi-microwave oven

BM 484/485

Width 30"
 Microwave and convection oven
 operation with broil
 Net volume 1.3 cu.ft.



Combi-microwave oven

BM 450/451

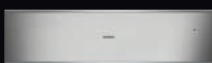
Width 24"
 Microwave and convection oven
 operation with broil
 Net volume 1.3 cu.ft.



Fully automatic
 espresso machine

CM 450

Width 24"
 Beverages can be personalized
 and memorized



Warming drawer

WS 482

Width 30", height 8 3/16"
 Dinner set for 10 people
 Net volume 1.3 cu.ft.



Warming drawer

WS 461

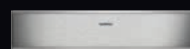
Width 24", height 5 3/8"
 Dinner set for 6 people
 Net volume 0.75 cu.ft.



Warming drawer /
 Storage drawer

WS 463

Width 24", height 8 3/16"
 Dinner set for 8 people
 Net volume 1.1 cu.ft.



Vacuuming drawer

DV 461

Width 24", height 5 3/8"
 3 levels each for vacuuming
 inside and outside the chamber



Vacuuming drawer

DV 463

Width 24", height 8 3/16"
 3 levels each for vacuuming
 inside and outside the chamber

■ Also available with controls at the top

All 400 series appliances are available as left or right hinged doors, except for the coffee machine and warming drawer.

The accessories



Core temperature probe



Rotisserie spit
(only for 30" BO oven)



Baking stone



Pizza peel

Set of 2

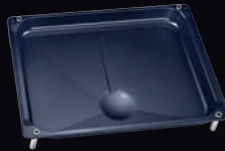


Black control knobs

For EB 333

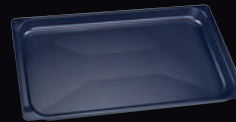


Pull-out system



Broil pan

Enamelled



Baking pan

Enamelled



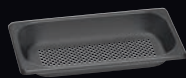
Wire rack

Chromium-plated



Glass tray

(only for 24" BO oven)



Gastronorm pan small

Non-stick, GN 1/3
Perforated/Unperforated



Gastronorm pan large

Non-stick, GN 2/3
Perforated/Unperforated



Gastronorm roaster

Cast aluminum, GN 2/3
Height 6 1/2", non-stick



Gastronorm pan small

Stainless steel, GN 1/3
Perforated/Unperforated



Gastronorm pan large

Stainless steel, GN 2/3
Perforated/Unperforated



Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Handle

Stainless steel



Cooking

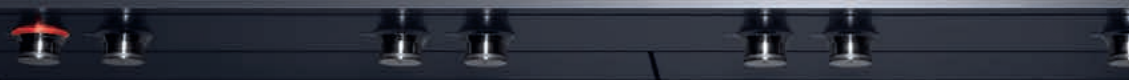
Give yourself the ingredients for greatness.

The 400 and 200 series, within the Vario modular system or as standalone cooktops, make any home kitchen, exceptional. As Himalayan salt proves, every culinary element should please both the palate as well as the eye.

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 434 in² of creative space upon which to place four pans, anywhere. Then there's our cooking sensor; maintaining a pot's correct temperature and guarding against over-boiling. Flex induction cooktops even allow the chef to combine cooking zones to accommodate larger pans. All of which frees the private chef from constraint.

For those who simply cannot imagine cooking on anything but gas, the latest technology enables simmering on the quietest of flame and performing powerfully under a wok burner. Equally, the electric grill, steamer, Teppan Yaki and deep fryer, available in both series, offer extremely precise control over these more specialised cooking methods.

These are cooktops to inspire.



The Vario 400 series cooktops

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 15 inches to 36 inches.

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

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





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

The **control knob** is an instrument of precision, mounted on the cabinet front as in professional kitchens. 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 in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. It is simply a matter of taste.

The **flex induction cooktops** extend from a 15 inch single wok option through to 36 inch, offering five cooking zones, a large triple ring for woks and adjustable heating areas. Two individual cooking zones can be combined together to form a larger area that can be controlled as one. And 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 **deep fryer and the in-counter 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 solid stainless steel rotary knobs



Surface or flush mounting





The **gas burners** place up to 20,500 BTU's of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if 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 five brass burners.

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 **downdraft ventilation** seemingly defies physics. It draws the heat, steam and vapors down, at source, before they pervade the atmosphere. Up to two minimalist downdraft ventilation elements can be controlled with an exquisite control knob. The blowers are quiet, being sited within the kitchen base cabinet at floor level. You will not even know it is there, until you need it.

The **retractable downdraft ventilation** rises regally from the island behind the cooktop, this is a show-stopping ventilation solution. It captures the vapor and odors from the very top of the pans, while directly illuminating the cooking surface. On completion of its mission, it sinks effortlessly once more into the countertop.



The retractable downdraft ventilation



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The 400 series cooktops

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 36 inches 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 on 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.



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The VG 491 gas cooktop stretches out a full 36 inches and can be installed surface mounted or flush, becoming one with the countertop.

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 59,700 BTUs of heat, this is as powerful as it looks.



The Vario 200 series cooktops



Where counter space is at a premium, we offer a more compact modular system with controls incorporated into the cooktop panel. Ranging in scale from 12 to 24 inch, 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.

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





The range of options extends far beyond the capacity of most kitchens, therefore the chef is encouraged to mix and match creating a very personalized 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. For the kitchen powered exclusively by electricity and the chef with a taste for healthy cuisine and a penchant for the theatrical: the electric cooktop, steamer, and Teppan Yaki will inspire. In each case, the downdraft ventilation will clear away any excess vapors from the atmosphere.

The in-counter 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 odors at source, recirculating or extracting the air. A quiet, minimalist, subtle answer to the perennial problem of smaller kitchens.

The electric cooktop's super-quick cooking zones offer a power output up to 1,800 Watts for searing or boiling large pots of liquid, this is the cooktop for the impatient.

The Teppan Yaki gives the thrill of speed frying at 480 °F 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



The 200 series cooktops

Each with a different character, this part of the range presents widths from 30 inch and 36 inch. Whether it is flush- or surface-mounted, gas, induction or glass ceramic – where space is limited, ambition is not.

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

The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.

Control is achieved by means of sensors on the cooktop surface usually in combination with the Twist Pad, that simply lifts off for effortless cleaning of the surface. An ingenious interface, also available in black, whose simplicity belies its power. Gas cooktops utilize 'sword' knobs to choose from nine mechanically regulated power levels. This is a cooktop range designed to be both easy to use and capable of creative, professional cooking.

The Vario 400 series cooktops



Vario flex induction cooktop

VI 492 ■

Width 36"
5 cooking zones
Flush or surface installation
Front mounted control knobs
Center zone is ideal for wok pan, with wok ring



Full surface induction cooktop

CX 491 ■

Width 36"
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop

VI 422 ■

Width 15"
2 cooking zones
Flush or surface installation
Front mounted control knobs



Vario induction cooktop

VI 414 ■

Width 15"
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front mounted control knob



Vario gas cooktop

VG 491 ■

Width 36"
5 burners
With wok burner
Full electronic power level regulation



Vario gas cooktop

VG 424 ■

Width 15"
2 burners
Full electronic power level regulation



Vario gas wok

VG 414 ■

Width 15"
1 wok burner
Full electronic power level regulation



Vario Teppan Yaki

VP 414 ■

Width 15"
One hard-chromed metal surface
Exact temperature control



Vario electric grill

VR 414 ■

Width 15"
2 zones
Open cast grill, with lava stones



Vario steamer

VK 414 ■

Width 15"
Steam cooking on two levels
Exact temperature control



Vario deep fryer

VF 414 ■

Width 15"
3-zone basin
Exact temperature control



Retractable downdraft ventilation

AL 400 ■

Width 46 5/8" / 36"
Retractable, can be completely lowered into the countertop when not in use



Vario downdraft ventilation

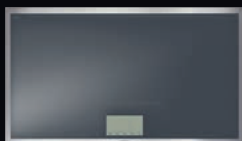
VL 414 ■

Width 4 5/16"
Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario 400 series cooktops

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

The 400 series cooktop



Full surface induction cooktop

CX 491 ■

Width 36"

1 large cooking surface

TFT touch display

Free positioning of cookware

The 200 series cooktops



Flex induction cooktop

CI 292 ▲ ■

Width 36"

5 cooking zones

Twist-Pad control



Flex induction cooktop

CI 282 ■

Width 30"

4 cooking zones

Twist-Pad control



Glass ceramic cooktop

CE 290 ■

Width 36"

4 cooking zones

Twist-Pad control



Gas cooktop

VG 295

Width 36"

5 burners

Control panel

With wok burner

The accessories



Cast-iron griddle plate
(Vario 400 series grill)
Enamelled, half or full size



Cast-iron griddle plate
(Vario 200 series grill)



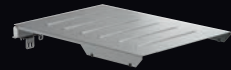
Teppan Yaki plate
(Full surface induction)
Made of multi-ply material



Teppan Yaki plate
(Full surface induction)
Made of multi-ply material



Teppan Yaki plate
(Flex induction)
Made of multi-ply material



Appliance cover
Stainless steel



Wok pan
Made of multi-layer material



Wok ring
(for use with VI 414 and
VI 492 cooktops)
Attachment for wok pan



Frying sensor pan
Stainless steel
Non-stick coating for
Ø 6", Ø 8", Ø 11"
cooking zones



Pasta basket



Gastronorm roaster
Cast aluminum
GN 2/3 non-stick
Height 6 1/2"



Lava stones
For refilling

The Vario 200 series cooktops



Vario gas cooktop
VG 264 ●
Width 24"
4 burners



Vario gas cooktop
VG 232 ●
Width 12"
2 burners



Vario gas wok
VG 231 ●
Width 12"
One wok burner



Vario glass ceramic
cooktop
VE 260 ●
Width 24"
4 cooking zones



Vario glass ceramic
cooktop
VE 230 ●
Width 12"
2 cooking zones



Vario Teppan Yaki
VP 230 ●
Width 12"
1 metal surface
Exact temperature control



Vario electric grill
VR 230 ●
Width 12"
2 separately controllable zones
Open cast grill, with lava stones



Vario steamer
VK 230 ●
Width 12"
Steam cooking on 2 levels
Exact temperature control



Vario deep fryer
VF 230 ●
Width 12"
3-zone basin
Exact temperature control



Vario downdraft ventilation
VL 041/040 ●
Width 3 3/8"
Highly efficient ventilation system
at cooktop level
Perfectly combinable with other
Vario 200 series cooktops

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel



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 retractable downdraft ventilation, it is both.

Effortless, silent and clever. The 400 and 200 series ventilation capture vapors and odors from a collection of ventilation systems which can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the retractable downdraft ventilation, the surface-mounted downdraft, to the wall-mounted, island or visor 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 400 series ventilation

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 of their view, we offer sleek and subtle downdraft ventilation solutions.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapor. Highly efficient baffle filters, originally developed for professional kitchens, remove vapors almost entirely. Flush, dimmable LEDs can bathe the cooking surface in neutral white light or provide ambient lighting for the kitchen.

If a more minimalist approach is desired, with nothing in clear sight, there are the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odor almost unseen, the retractable downdraft 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 400 series cooktop arrangement, the downdraft system offers effective odor and vapor removal at source.

Utilizing the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odor down into the countertop. The flap and filter have been designed to reduce noise and improve airflow through the space saving duct system. Low profile ducting leads to a toe-kick mounted recirculation blower. 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.







The retractable ventilation rises and falls from the island, capturing the vapor and odors 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 200 series ventilation

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 to visor hoods hidden behind kitchen cabinets. 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. Their quiet power impresses.

Air movement never looked so good.



GIGGENAU



GIGGENAU

The **downdraft ventilation** was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At a width of 3 3/8 inches, it is the minimalist hero of the Vario 200 series, quietly removing odors, vapors and grease, without making a big thing out of it.

The **wall-mounted hood**, where cabinets are not in the way, there is a statuesque wall-mounted hood option. In a width of 36 inches of stainless steel, vapor extraction, with an attractive and easy to clean, flat underside and near complete odor elimination. It looks effective because it is.

The **island hood** impresses in terms of technology as well as appearance, with a width of 40 inches. The step designed island hood is extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.

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

The **visor hood** completes the 200 series as the non-compromising, space-saving solution. It sits effortlessly within the confines of a 24-inch and 36-inch width. Discreet, extendable and quiet. It opens out beyond the cabinet 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 and four power levels. All of which slots neatly back into invisible obscurity when you are done.



The downdraft ventilation

The 400 series ventilation



Retractable downdraft ventilation

AL 400

Width 46 5/8"/36"
Retractable, can be completely lowered into the countertop when not in use



Vario downdraft ventilation

VL 414

Width 4 5/16"
Highly efficient ventilation system at the cooktop
Perfectly combinable with other Vario 400 series cooktops



Island hood

AI 442

Width 48"/63"
Highly efficient extraction of cooking vapor due to large collection area and angled baffle filter



Wall-mounted hood

AW 442

Width 48"/63"
Highly efficient extraction of cooking vapor due to large collection area and angled baffle filter

The 200 series ventilation



Vario downdraft ventilation

VL 041/040

Width 3 3/8"

Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario 200 series cooktops



Island hood

AI 230

Width 40"

Highly efficient extraction of cooking vapors in classic step design

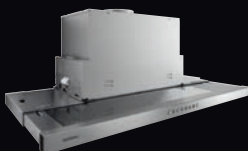


Wall-mounted hood

AW 230

Width 36"

Highly efficient extraction of cooking vapors in classic step design



Visor hood

AF 210

Width 36"/24"

Unobtrusive design thanks to integrated glass panel in the steam screen

Optional accessory: Lowering frame for complete integration into the upper cabinet



Refrigeration

Freshness, extend it.

Our extensive refrigeration portfolio ideally complements your kitchen and inspires the private chef with the freshest of ingredients. Our modular refrigeration system has the ability to sense and react to the most delicate and demanding of foods in an intelligent way. The large, fragrant Japanese Shiso mint leaf is a delicate seasoning, a bold garnish and even a wasabi receptacle. It requires sensitive refrigeration.

Some provisions require that little bit longer to mature, while others favor a particularly cool environment. The impressive modular 400 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets offer multiple, separate climate zones. Their exceptional performance is thanks to the quality and precision of their cooling technology. Food is maintained in optimal conditions to ensure radicchio stays crisper, grapes last longer, meat and fish taste fresher.

For the wine lover, your collection requires more cherishing than the delicate mint leaf. Your wine needs to be stored, protected, showcased and prepared for enjoyment. These are competing functions which your wine climate cabinet, equal to a wine cellar, achieves year after year with unflappable aplomb.





The 400 series modular refrigeration

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 customize the effect with the addition of stainless steel doors.

The new 400 series refrigeration is a professional modular system made from fully integrated built-in appliances. Reduced to the essence of pure refrigeration, their design is most impressive when combined in countless variations to form an elegant refrigeration wall. Beyond its imposing visual effect, this array can also increase the flexibility of the kitchen's interior space. This is refrigeration that makes an architectural statement.

The modular 400 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets suit every demand, with precise cooling technology, ENERGY STAR® qualification and Star-k certification. Food wastage is kept to a minimum: radicchio will stay crisper, mangoes will last longer, meat and fish life will be prolonged.

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



Push the enormous stainless steel door and it opens to a professional-grade stainless steel interior with dark anthracite anodized aluminum elements, housing almost imperceptible clear glass shelving. The two new opening assist options allow even the largest and heaviest of doors to be opened effortlessly, either by pulling or, for the handleless option, with a gentle push.

The minimalist internal aesthetic is accentuated by warm white, glare-free LED lights that discreetly and gently illuminate. Thanks to the near-invisible rail system the heights of the shelves and door racks can be easily adjusted and even aligned to produce a reduced, pleasingly uniform, appearance.

Cooling precision is assured with evenly distributed temperatures, while a variety of climate zones can also be individually adjusted. Using Home Connect, the appliances integrate into your digital home, and can be adjusted remotely. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 32 °F.



Fully extendible freezer drawer and warm white, glare-free LED lights



Solid dark anthracite anodized aluminum door racks





The wine climate cabinets

For 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 400 series wine climate cabinets now make it even easier to access your collection with assisted opening. The choice of pull or push-to-open mechanism is dependent upon whether you opt for handles or not. Hidden telescopic rails allow the bottle trays to fully extend, while the use of oak rods and dark anthracite aluminum gently secure the wine and enhance the presentation.

Up to three independently controlled climate zones are controlled via the intuitive TFT display. Part of your collection can be stored in cellar-like conditions while those bottles that should be enjoyed now, can be served on demand. Humidity is maintained at a specified setting whilst sound and vibration are minimized, ensuring a calming environment, inside and out.

A choice of five pre-set options using of warm white, glare-free LEDs further help to present your impressive collection in a flattering light.



With niche widths of 18 inches to 24 inches and heights between the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. Electronic temperature control guarantees constant temperatures between 41 °F and 64 °F.

Illuminate the wine or decanter 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.

The fully integrated wine climate cabinet blends effortlessly into a refrigeration wall concept, providing easy access to your prized possessions. While oak rods protect the label and the special glass door shields 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 one or two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 34 bottles in perfect comfort.

The interior environments of all wine climate cabinets have been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. 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 400 series wine climate cabinet



The fully extendible trays

The 400 series refrigeration



Vario fridge-freezer combination

RY 492

Niche width 36"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 14.3 cu.ft.



Vario fridge-freezer combination

RB 492

Niche width 36"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 14.3 cu.ft.



Vario fridge-freezer combination

RB 472

Niche width 30"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 17.1 cu.ft.



Vario refrigerator

RC 492

Niche width 36"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 20 cu.ft.



Vario refrigerator

RC 472

Niche width 30"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 17.1 cu.ft.



Vario refrigerator

RC 462

Niche width 24"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 13.1 cu.ft.



Vario freezer

RF 463

Niche width 24"
Niche height 84"
Handleless option
Illuminated ice and water dispenser with proximity sensor
Net volume 12 cu.ft.



Vario freezer

RF 491

Niche width 36"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 18.7 cu.ft.



Vario freezer

RF 471

Niche width 30"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 15.9 cu.ft.



Vario freezer

RF 461

Niche width 24"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 12.2 cu.ft.



Vario freezer

RF 411

Niche width 18"
Niche height 84"
Handleless option
Warm white, glare-free LEDs
Net volume 8.5 cu.ft.

Home Connect

* Available Winter 2018

The 400 series wine climate cabinets



Vario wine climate cabinet

RW 466 🏠 *

Niche width 24"
Niche height 84"
Three climate zones
Glass door, handleless option
Capacity 99 bottles



Vario wine climate cabinet

RW 414 🏠 *

Niche width 18"
Niche height 84"
Glass door, handleless option
Warm white, glare-free LEDs
Capacity 70 bottles

The under-counter wine climate cabinets



Wine climate cabinet

RW 404

Niche width 24"
Niche height 32"
Two climate zones
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 34 bottles

The 200 series refrigeration

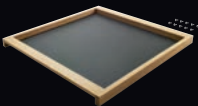


Two-door bottom freezer

RB 280

Niche width 22"
Niche height 69 3/4"
Three climate zones including fresh cooling
Net volume 9 cu.ft.

The 400 series accessories



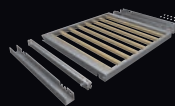
Shelves

Fully extendible
In aluminum
Suitable for decanters, open bottles and humidors



Storage container

With transparent lid



Bottle tray

Fully extendible
In oak and aluminum



Wine presenter

Oak and aluminum



Door handle

Stainless steel
RA493060



Dishwashing

Because not everything is just a dish.

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

Our 400 and 200 series dishwashers 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, clear TFT displays, handleless push-to-open doors, to clever loading options that adapt to large and precious items. All of which becomes beautifully and innovatively illuminated with a new, glowing, lighting concept that welcomes you to your glistening cookware.

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



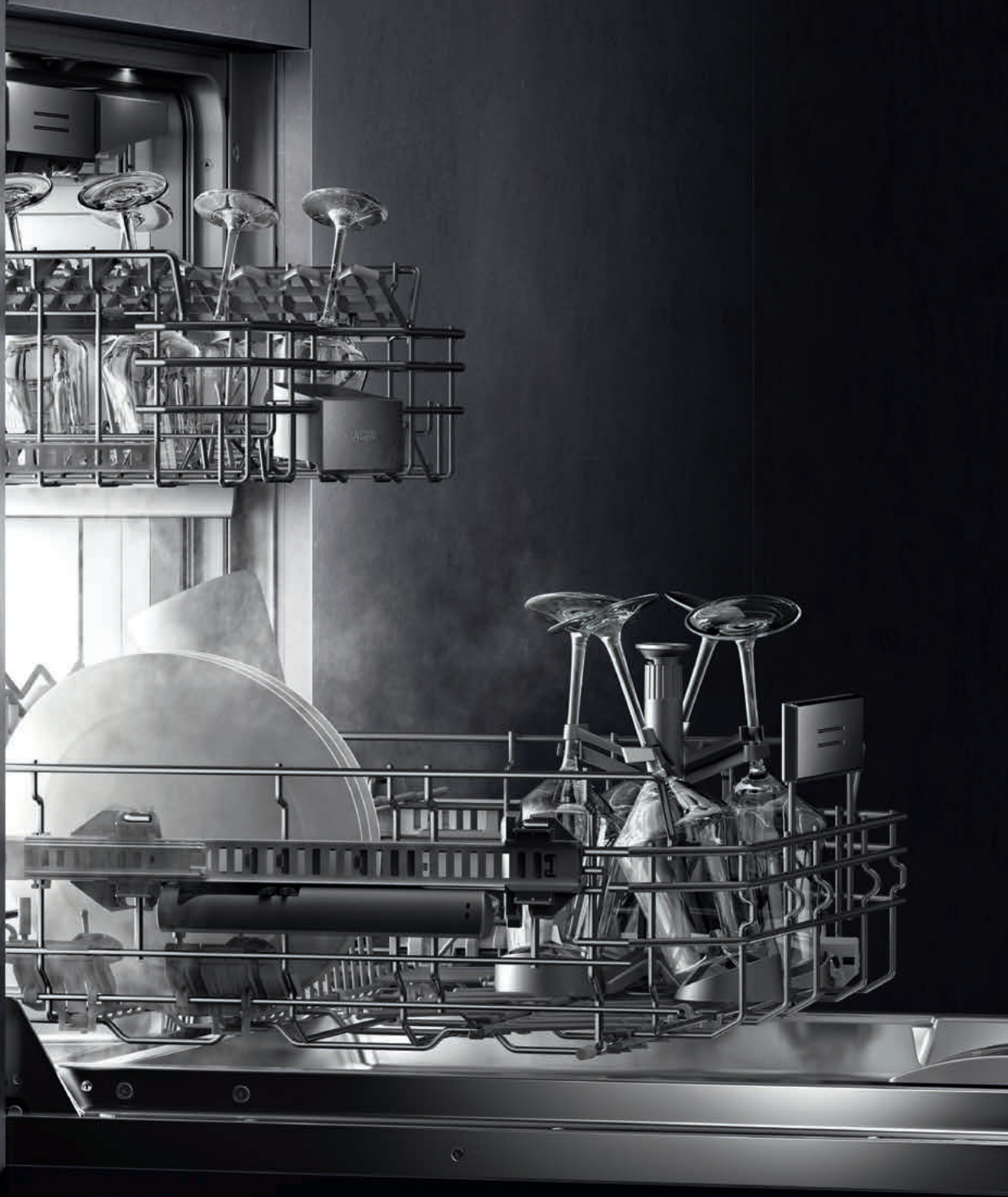
The 400 series dishwashers

A gentle nudge opens the handleless door, bathing you in a diffuse light as racks are gently glided out on smooth running rails – a little push and the cushioned closing occurs. All is designed to protect 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, 32 3/16" or 34 9/16", with flexible hinges available for longer furniture fronts. Liberal with space, powerful and quick, it is also smart. Offering a multitude of washing options, a flexible basket system, clever long-stemmed glass holder and Home Connect.*

This is an accommodating space, where great care has gone into every folding tine and adjustable rack. This series is skillful, it can even project the remaining cycle time of the program onto the floor, on models without flexible hinges.

*Home connect is available Q3 2018.



The innovative lighting concept softly illuminates, revealing the carefully cleaned contents. Emanating from deep within, it highlights the sparkle of the dishes and presents your tableware in a new light.

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

As powerful as the range is, it is also quiet and delicate with a push-to-open and cushioned closing system. Smooth running rails are on two or three levels, upper racks 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 perfectly illuminated.



The TFT display



The 200 series dishwashers

Meticulous, considerate, clever, the 200 series dishwashers perform above expectations.

Different heights and widths, up to six programs with three adjustable options, a flexible rack system, Home Connect* 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.

*Home connect is available Q3 2018.

The 400 series dishwashers



Dishwasher

DF 481/480

Width 24"

8 programs, 4 cycle options

Remaining time projection

or Info-Light

Very quiet 41 dBA

Also available as
flexible hinge model

The 200 series dishwashers



Dishwasher

DF 251/250

Width 24"

6 programs, 2 cycle options

Info-Light

Very quiet 44 dBA



Dishwasher

DF 250

Width 18"

6 programs, 4 cycle options

Info-Light

Very quiet 44 dBA

The accessories



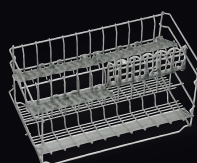
Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Glass basket

(only for DF251/250)



Handle

Stainless steel

The extraordinary, becomes connected.

Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

- Connect: Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access: Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration: Compatible with different home management system.

This is just the start, explore the possibilities at home-connect.com.

*The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.



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.



Beyond the kitchen

Together with inspiring visionaries, artists and artisans from around the world, we explore various topics within the areas of cuisine, architecture, art, design and more.

Immerse yourself into our world either via our website or for the more socially minded via our pages on Instagram, Pinterest or Vimeo.

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



GAGGENAU

Our website offers the comprehensive story of each product as well as more information about us, our history, your nearest showroom as well as resources for architects and kitchen designers.

Showrooms and shop-in-shops | Flagship showrooms

Australia

Showroom Melbourne
192-196 Coventry Street
South Melbourne
Victoria 3205

Austria

Showroom Vienna
Stilarena
Quellenstraße 2a
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Showroom Mumbai

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Showroom Vicenza

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Thailand Showroom Bangkok BSH Home Appliances Ltd. Ital Thai Tower No. 2034/31-39 2 nd Floor New Petchburi Road Bangkapi Huay Kwang Bangkok 10310 +66 2769 7900	Showroom New York A&D Building 7 th floor 150 East 58 th Street New York NY 10155 +1 212 588 0950	shop-in-shop Capital Distributing 2910 N Stemmons Fwy Dallas TX 75247 +1 214 638 2681	shop-in-shop Mountain High Appliances 1130 Pine St Louisville CO 80027 +1 303 665 6850
Turkey Showroom Istanbul Istanbul Sapphire Residence, 3206 Eski Büyükdere Caddesi 34330 Levent Istanbul +90 21 2397 2012	shop-in-shop ABT 1200 N Milwaukee Ave Glenview IL 60025 +1 847 967 8830	shop-in-shop County TV and Appliance 2770 Summer St Stanford CT 06905 +1 203 327 2630	shop-in-shop Werners' Stellan 3533 W. 70th St. Edina MN 55435 +1 612 920 0640
United Arab Emirates Showroom Dubai The Oberoi Centre Office 504 Business Bay PO Box 17312 +9714 8030400	shop-in-shop ABW 5526 Nicholson Lane Rockville MD 20895 +1 301 770 8579	shop-in-shop Custom Distributors 9190 Seward Fairfield OH 45014 +1 513 874 5444	shop-in-shop Yale Appliances and Lighting 215 Worcester Rd Framingham MA 01701 +1 617 825 9253
United Kingdom Showroom London 40 Wigmore Street London W1U 2RX +44 344 892 8988	shop-in-shop Aggressive Appliances 617 Mercy Dr Orlando FL 32808 +1 407 295 4489	shop-in-shop Harway Appliances 2209 S. Rutland Suite 100 Austin TX 70735 +1 512 491 7600	Vietnam Showroom Danang Häfele Design Center Danang 248 Nguyen Van Linh Street Thac Gian Ward Thanh Khe District Danang +84 236 3584 988
USA Showroom Chicago Merchandise Mart 222 Merchandise Mart Plaza, Suite 108 Chicago IL 60654 +1 312 832 3200	shop-in-shop Aitoro 410 Westport Ave Norwalk CT 06851 +1 203 847 2471	shop-in-shop LCI Distributors 2005 NW. 115th Ave Miami FL 33172 +1 305 418 0010	Showroom Hanoi Häfele Design Center Hanoi 128 Thuy Khue Street Thuy Khue Ward Tay Ho District Hanoi +84 24 3850 0400
Showroom Irvine BSH Experience & Design Center 17911 Von Karman Suite 100 Irvine CA 92614 +1 949 224 4700	shop-in-shop Allstate Appliance 15250 N Hayden Rd Scottsdale AZ 85260 +1 480 405 9618	shop-in-shop Monark Premium Appliance Co. 52 N. Winchester Blvd. Santa Clara CA 95050 +1 408 907 3800	Showroom Ho Chi Minh City Häfele Design Center Ho Chi Minh City 46A Nguyen Van Troi Street Ward 15 Phu Nhuan District Ho Chi Minh City +84 28 39 977 300
Showroom Miami LCI Distributors 2005 NW 115 Avenue Miami FL 33172 +1 305 418 0010	shop-in-shop Atherton 695 Veterans Blvd. Redwood City CA 94063 +1 650 369 1794	shop-in-shop Monark Premium Appliance Co. 3333 Bristol St #6756 Costa Mesa CA 92626 +1 949 245 2080	
	shop-in-shop Basco Appliances 1411 NW Davis St. Portland OR 97209 +1 503 226 9235	shop-in-shop Monark Premium Appliance Co. 7370 Dean Martin Dr #401 Las Vegas NV 89139 +1 702 798 6060	
	shop-in-shop BSC Culinary Resource Center 1665 Mission St San Francisco CA 94103 +1 415 626 6246		

The difference is Gaggenau.