

The range  
July 2018



**GAGGENAU**



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

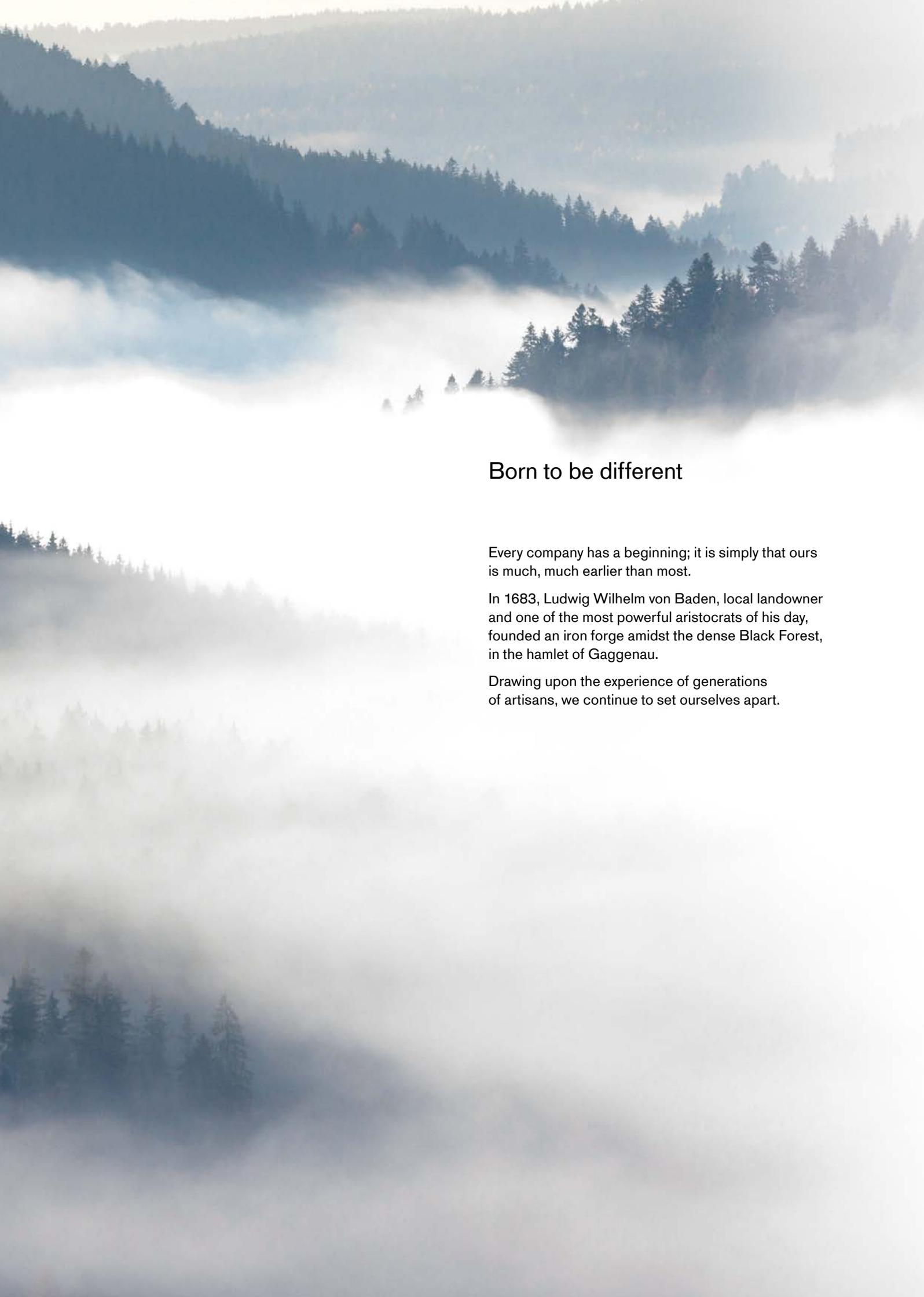
...Gaggenau is the soul of the kitchen

"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.

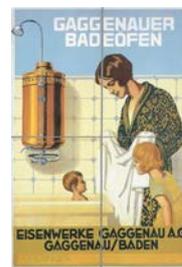
Drawing upon the experience of generations of artisans, we continue to set ourselves apart.



**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  
333<sup>rd</sup> 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.

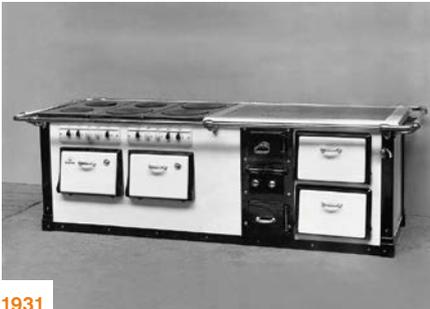
1683

## 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 flat kitchen hood
- 1986** Launch of our icon, the 90cm wide EB 300 oven
- 1999** Launch of steam oven and combi-steam oven
- 2007** Launch of the Vario cooling 400 series and the ovens 200 series
- 2011** First full surface induction cooktop with intuitive interface
- 2012** Laser cutting and welding introduced for the precision finish of the Vario cooktops 400 series frames
- 2012** Establishment of our cleanroom for user interface development
- 2013** Launch of the revised ovens 400 series and 200 series
- 2014** Launch of island and wall-mounted hoods within the ventilation 400 series
- 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



## Melbourne, London, New York...

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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## 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.

These individual tastes are catered for with the iconic EB 333, the expansive ovens 400 series and the flush ovens 200 series.

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 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. 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 60cm width can be enlarged to a magnificent 76cm. Either size is distinctive in striking stainless steel backed glass.



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 fully automatic espresso machine enables you to create your bespoke coffee alongside the individual preferences of your guest, instantly and with minimum effort. Up to eight personalised settings can be stored. Meanwhile, the fixed inlet and outlet water connection removes the need to concern yourself with filling the water tank or emptying the drip tray. Should you prefer to have a tank, 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



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 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 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.

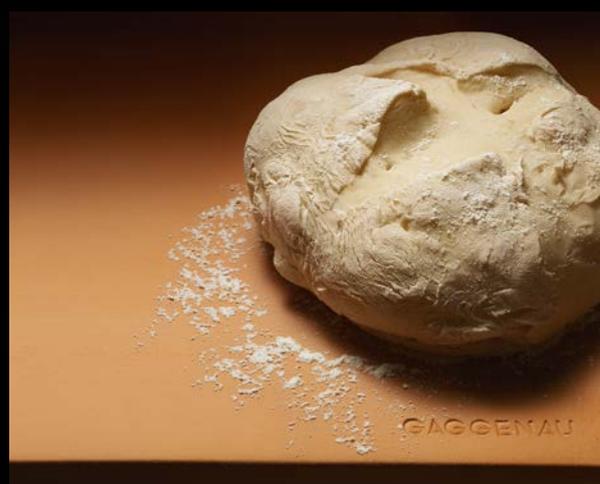
**The Gastronorm inserts** allow for a seamless journey of food through the kitchen. Storage, refrigeration, preparation, cooking, baking and even serving can all be achieved within this versatile system. Available in stainless steel or non-stick coated, perforated or unperforated, with and without covers,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

**The 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 roaster



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## The ovens 200 series

The 200 series offers professional results in a private setting. The 60cm 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 two 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 benchtop.

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 and steaming, through to traditional baking options, while the combi-microwave adds greater cooking flexibility and convenience. The fully automatic espresso machine completes the lineal aesthetics, delivering personalised coffee on demand.



Sitting flush with the cabinetry, the range offers immense capability and functionality with a seamless and subdued style. It boasts ovens, combi-steam ovens, microwave ovens, combi-microwave ovens, fully automatic espresso machine, warming drawers and vacuuming drawers, all available in the Gaggenau Anthracite or Gaggenau Metallic.

The ovens' door handles match those of our fridges, connecting your pieces and unifying the culinary space. Crafted in solid stainless steel, the rotary knobs are another distinctive Gaggenau element, providing primary control functionality while the secondary options 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 wall cabinet. Equipped with an electronic temperature control\*, it performs a multitude of baking methods and defies stubborn stains using the pyrolytic self cleaning system. The baking stone transforms the oven, producing 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, proving dough, warming and even slow cooking.



The Gaggenau Anthracite



The Gaggenau Metallic

\*core temperature probe only on the BOP 250 ovens





Regardless of personal preference, you can indulge on choice. Whether it is the Gastronorm system, which provides effortless engineering at every stage of food preparation, storage, cooking and regeneration or the single or combi-microwave oven, which unites conventional cooking, microwave and grilling, you can be assured the capability and potential will truly inspire your culinary adventure.

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

**The vacuuming drawer** allows the private chef to marinate quicker, preserve the freshness of meats, fish and vegetables longer, and seal jam and chutney jars. All this ability sits behind a handleless push-to-open surface no larger than a warming drawer.



The vacuuming drawer



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## The oven 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 3mm stainless steel and stretches across the full, impressive 90cm width. Cantilevered hinges and a cushioned opening system effortlessly manoeuvre the door's substantial 20kg 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 a special, debonair accessory.

# The ovens 400 series



Oven

**BO 480/481**

Width 76cm  
Pyrolytic system  
17 heating methods  
Core temperature probe,  
roastisserie spit and baking  
stone function  
Net volume 110 l



Oven

**BO 470/471**

Width 60cm  
Pyrolytic system  
17 heating methods  
Core temperature probe,  
roastisserie spit and baking  
stone function  
Net volume 76 l



Oven

**BO 450/451**

Width 60cm  
Pyrolytic system  
13 heating methods  
Core temperature probe  
and baking stone function  
Net volume 76 l



Double oven

**BX 480/481**

Width 76cm  
Pyrolytic system  
17 heating methods  
Core temperature probe,  
roastisserie spit and baking  
stone function  
Net volume 2 x 110 l



Combi-steam oven

**BS 484/485**

Width 76cm  
Fixed inlet and outlet water  
connection  
Fully automatic cleaning system  
Sous-vide cooking, grill, hot air  
combinable with humidity levels  
Core temperature probe  
Net volume 44 l



Combi-steam oven

**BS 470/471**

Width 60cm  
Fixed inlet and outlet water  
connection  
Fully automatic cleaning system  
Sous-vide cooking, grill, hot air  
combinable with humidity levels  
Core temperature probe  
Net volume 44 l



Combi-steam oven

**BS 474/475**

Width 60cm  
Fixed inlet and outlet water  
connection  
Fully automatic cleaning system  
Sous-vide cooking, grill, hot air  
combinable with humidity levels  
Core temperature probe  
Net volume 44 l



Combi-steam oven

**BS 454/455**

Width 60cm  
Removable 1.3 l water tank  
Hot air combinable with  
humidity levels  
Core temperature probe  
Net volume 42 l



Combi-microwave oven

**BM 454/455**

Width 60cm  
Microwave and oven  
operation with grill  
Net volume 36 l



Fully automatic  
espresso machine

**CM 450**

Width 60cm  
Water tank (non plumbed)  
12 types of beverage  
Simultaneous preparation  
of 2 cups  
8 beverages can be memorised  
Automatic cleaning and  
descaling



Fully automatic  
espresso machine

**CM 470**

Width 60cm  
Fixed inlet and outlet water  
connection  
12 types of beverage  
Simultaneous preparation  
of 2 cups  
8 beverages can be memorised  
Fully automatic cleaning and  
descaling



Warming drawer

**WS 482**

Width 76cm, height 21cm  
Dinner service for 10 people  
Net volume 38 l



Warming drawer

**WS 461**

Width 60cm, height 14cm  
Dinner service for 6 people  
Net volume 19 l



Warming drawer

**WS 462**

Width 60cm, height 29cm  
Dinner service for 12 people  
Net volume 51 l



Vacuuming drawer

**DV 461**

Width 60cm, height 14cm  
3 levels each for vacuuming  
inside and outside the chamber  
Maximum load 10kg  
Net volume 8 l

# The ovens 200 series



Oven

**BOP 250/251**

Width 60cm  
 Pyrolytic system  
 13 heating methods  
 Core temperature probe  
 and baking stone function  
 Net volume 76 l



Oven

**BOP 220/221**

Width 60cm  
 Pyrolytic system  
 9 heating methods  
 Baking stone function  
 Net volume 76 l

## Design options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Combi-steam oven

**BSP 250/251**

Width 60cm  
 Removable 1.3 l water tank  
 Hot air combinable with  
 humidity levels  
 Core temperature probe  
 Net volume 42 l



Combi-microwave oven

**BMP 250/251**

Width 60cm  
 Microwave and oven  
 operation with grill  
 Net volume 36 l



Microwave oven

**BMP 224/225**

Width 60cm  
 Microwave and grill  
 Net volume 21 l



Fully automatic  
 espresso machine

**CMP 250**

Width 60cm  
 Water tank (non plumbed)  
 12 types of beverage  
 Simultaneous preparation  
 of 2 cups  
 8 beverages can be memorised  
 Automatic cleaning and  
 descaling



Warming drawers

**WSP 221**

Width 60cm, height 14cm  
 Dinner service for 6 people  
 Net volume 20 l



Warming drawers

**WSP 222**

Width 60cm, height 29cm  
 Dinner service for 12 people  
 Net volume 52 l



Vacuuming drawer

**DVP 221**

Width 60cm, height 14cm  
 3 levels each for vacuuming  
 inside and outside the chamber  
 Maximum load 10 kg  
 Net volume 8 l

## The oven EB 333



Oven

### EB 333

Width 90cm

Pyrolytic system

17 heating methods

Core temperature probe  
and baking stone function

Net volume 83 l



**Core temperature probe**



**Rotisserie spit**

Chromium-plated



**Baking stone**



**Heating element**



**Black rotary knobs**

Stainless steel



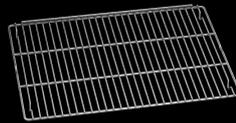
**Pull-out system**

Enamelled cast iron frame



**Baking tray**

Enamelled



**Wire rack**

Chromium-plated



**Glass tray**



**Gastronorm insert large**

Non-stick, GN 2/3  
Perforated/Unperforated



**Gastronorm roaster**

Cast aluminium, GN 2/3  
Height 165mm, non-stick



**Gastronorm insert large**

Stainless steel, GN 2/3  
Perforated/Unperforated



**Gastronorm lid large**

Stainless steel, GN 2/3



## Cooking

Give yourself the ingredients for greatness.

The 400 and 200 series Vario cooktops provide the aspiring chef with a variety of unique and specialised appliances to make any home kitchen exceptional. As Himalayan salt proves, every culinary element should please both the palette 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.

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 2800cm<sup>2</sup> 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, we have the latest technology that simmers on the quietest of flames and performs loudly under a wok burner. Alongside gas are induction cooktops and the 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, the 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 38cm to 80cm.

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.

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





Everything outperforms 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 when in use. This is intuitive control at its finest.

**Surface or flush mounting** result in any favoured configuration having a 3mm 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 38cm single wok option through to 60cm flex induction. Offering 2 flex induction zones with automatic extension of up to 30cm, 4 pot detection zones, frying sensor, boost function 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 burner** has raw power of up to 61.2 MJ/h at your disposal. 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 so 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 vapours down, at source, before they pervade the atmosphere. 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 effortlessly sinks once more into the worktop.



The table ventilation



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A rectangular digital control panel is located on the right side of the cooktop. It features a monochrome display with several data points: a vertical list of power levels (2.5, 3.0, 3.5, 4.0, 4.5) with '3.5' highlighted; a circular gauge showing a power level of '6.0' and a timer of '00:15'; and a digital clock displaying '11:30'. At the bottom of the panel are several touch-sensitive icons for different functions. A small red indicator light is visible to the left of the panel.





## The cooktops 400 series

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 80cm 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 Vario cooktops 200 series

Where benchtop space is at a premium, we offer a more compact, interconnecting system with controls incorporated into the cooking panel. Ranging in scale from 28cm to 60cm, this is a cohesive series that fuses state-of-the-art performance with intelligent design. So while the cooking area may be limited, culinary ambitions need not be.

Sitting comfortably alongside the gas and induction 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 to create 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, while 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, regeneration, 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 kitchens.

**The induction cooktops** boost function produces a burst of up to 50 percent more power for 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 1800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the favourite cooktop for entertaining.



The control knobs



GAGGENAU

30

30



## The cooktops 200 series

Each with a different character, this part of the range presents widths from 60cm to 90cm. Whether it is surface-mounted, gas or induction; 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.

Activating the professional cooking function enables you to cook like a chef, with pre-set areas of high, medium and low heat. Ordinarily 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 effortless cleaning of the surface. An ingenious interface whose simplicity belies its power. This is a cooktop designed to be both easy to use and capable of adventurous, professional cooking.

# The Vario cooktops 400 series



**Full surface induction cooktop**

**CX 480 (with stainless steel frame)**

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



**Vario flex induction cooktop**

**VI 462**

Width 60cm  
4 cooking zones  
Twist-Pad control



**Vario flex induction cooktop**

**VI 422**

Width 38cm  
2 cooking zones



**Vario induction cooktop**

**VI 414**

Width 38cm  
1 cooking zone  
Ideal for wok pan, with wok ring



**Vario gas cooktop**

**VG 425**

Width 38cm  
2 burners



**Vario gas wok**

**VG 415**

Width 38cm  
1 wok burner



**Vario Teppan Yaki**

**VP 414**

Width 38cm  
One hard chrome metal surface  
Exact temperature control



**Vario electric grill**

**VR 414**

Width 38cm  
2 zones  
Open cast grill, with lava stones



**Vario steamer**

**VK 414**

Width 38cm  
Steam cooking on two levels  
Exact temperature control



**Vario deep fryer**

**VF 414**

Width 38cm  
3-zone basin  
Exact temperature control



**Table ventilation**

**AL 400**

Width 120/90cm  
Extendable, can be completely lowered into the worktop when not in use



**Vario downdraft ventilation**

**VL 414**

Width 11cm  
Highly efficient ventilation system at the cooktop  
Perfectly combinable with other Vario cooktop 400 series appliances



**Vario induction cooktop**

**VI 260**

Width 60cm  
4 cooking zones



**Vario induction cooktop**

**VI 230**

Width 28cm  
2 cooking zones



**Vario gas cooktop**

**VG 264**

Width 60cm  
4 burners



**Vario gas cooktop**

**VG 232**

Width 28cm  
2 burners



**Vario gas wok**

**VG 231**

Width 28cm  
One wok burner



**Vario Teppan Yaki**

**VP 230**

Width 28cm  
1 metal surface  
Exact temperature control



**Vario electric grill**

**VR 230**

Width 28cm  
2 cooking zones  
Open cast grill, with lava stones



**Vario steamer**

**VK 230**

Width 28cm  
Steam cooking on 2 levels  
Exact temperature control



**Vario deep fryer**

**VF 230**

Width 28cm  
3-zone basin  
Exact temperature control



**Vario downdraft ventilation**

**VL 041/040**

Width 8.5cm  
Highly efficient ventilation system  
at the cooktop  
Perfectly combinable with other  
Vario appliances of the 200 series

## The cooktops 400 series



**Full surface induction cooktop**

**CX 480 (frameless)**

Width 80cm

1 single big cooking surface

TFT touch display

Free positioning of cookware

## The cooktops 200 series



**Flex induction cooktop**

**CI 292**

Width 90cm

5 cooking zones

Twist-Pad control



**Gas cooktop**

**VG 295**

Width 90cm

5 burners

Control panel

With wok burner



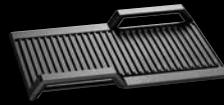
**Cast pan**

Enamelled, half or full size



**Cast roaster open**

Cast iron



**Griddle plate**

Cast aluminium, non-stick



**Teppan Yaki**

Made of multi-ply material



**Appliance cover**

Stainless steel



**Wok pan**

Made of multi-layer material



**Wok ring**

Attachment for wok pan



**Frying sensor pan**

Stainless steel  
Non-stick coating for  
Ø21, Ø28 cooking zones



**Pasta basket**

Stainless steel



**Twist-Pad**

Black



**Cooking sensor**

For temperature regulation  
within pots for flex induction  
cooktop



## Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to the statement pieces, every model within our ventilation series performs the same function, but caters 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 that 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, 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.

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.

Using 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.





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.





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## The ventilation 200 series

The 200 series offers the private chef a determinedly efficient set of options. From the downdraft at bench top level to wall-mounted and island hoods. From eye-catching canopy hoods to invisible canopy extractors and flat kitchen hoods, 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 vapours it detects. Their quiet power impresses.

Air movement never looked so good.



The **downdraft ventilation** was our invention in 1976, and is ideal for a minimalistic design aesthetic. At 8.5cm wide, it is the modest hero of the Vario 200 series, quietly removing odours, vapours and grease, without fuss.

The **wall-mounted hood**, where cupboards are not in the way, are equipped with advanced technology and puristic box-style design. Available in 90cm and 120cm of stainless steel, their energy efficient performance is neatly packaged into an attractive and easy to clean, flat underside with 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 90cm to 120cm wide in classic box design. Extremely efficient due to the rim extraction filter and optimal airflow interior, the integrated LED lights puts either style in the spotlight.

The **flat kitchen hood** completes the 200 series as the non-compromising, space-saving solution. It sits effortlessly within the confines of a 60cm and 90cm width. Discreet, extendable and quiet operation thanks to an integrated sound insulation. The hood 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, sensor-controlled power adjustment depending on the build-up of cooking vapours.

The **canopy extractor** is another powerful option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture and offers three power levels plus an intensive mode. The easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view but close to hand.

Being quiet, almost invisible and fully equipped, this is power, at your discretion.



The downdraft ventilation



The canopy extractor

## The ventilation 400 and 200 series



**Table ventilation**

**AL 400**

Width 120/90cm  
Extendable, can be completely lowered into the worktop when not in use

(Must be installed with AR 413 122 / AR 403 122 / AR 401 142 remote fan unit)



**Vario downdraft ventilation**

**VL 414**

Width 11cm  
Highly efficient ventilation system at cooktop level  
Perfectly combinable with other Vario cooktop 400 series appliances

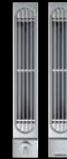
(Must be installed with AR 413 122 / AR 403 122 / AR 401 142 remote fan unit and AA 490 111 control knob)



**Vario control knob**

**AA 490 111**

Vario control knob, for maximum 1 x VL 414 downdraft ventilators, solid stainless steel



**Vario downdraft ventilation**

**VL 041/040**

Width 8.5cm  
Highly efficient ventilation system at cooktop level  
Perfectly combinable with other Vario cooktop 200 series appliances

(Must be installed with either AR313121 or AR403121 remote fan unit)



**Island hood**

**AI 240**

Width 120/90cm  
Highly efficient extraction of cooking vapours in timeless box design



**Wall-mounted hood**

**AW 240**

Width 120/90cm  
Highly efficient extraction of cooking vapours in timeless box design



**Flat kitchen hood**

**AF 210**

Width 90/60cm  
Unobtrusive design thanks to integrated glass panel in the steam screen  
Optional accessory: Lowering frame for complete integration into the upper cabinet



**Canopy extractor**

**AC 200**

Width 86/52cm  
Invisible integration in upper cabinet





## Cooling

Freshness, extend it.

To complete your kitchen is our 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 refrigerator, freezer, fridge-freezers and wine climate cabinets suit every demand, with precise cooling technology for different climate zones. Food is maintained in optimal conditions to ensure radicchio will stay crisper, mangoes will last longer, meat and fish life will be prolonged.

For the wine lover, a fine wine requires 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.



Some overseas models shown.



## 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 doors.

The new Vario 400 cooling series 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 cooling wall. Beyond its imposing visual effect, this array can also increase the flexibility of the kitchen's interior space. This is cooling that makes an architectural statement.

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 to do is remove the cork.



Push the enormous stainless steel door and it opens to a professional-grade stainless steel interior with dark anthracite anodised aluminium 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. 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, 0°C.



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



Solid dark anthracite anodised aluminium 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 Vario wine climate cabinet 400 series 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 aluminium 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 minimised, 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.



Some overseas models shown.

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

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 400 series** blends effortlessly into a cooling 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.

**The under bench wine climate cabinet 200 series** integrates perfectly into any kitchen, whilst offering every function, including two climate zones and even a presentation light. It may be small in size but holds up to a substantial 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 under bench wine climate cabinet



The fully extendible trays



## The Vario cooling 200 series

This range 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. With a more considered and innovative approach to product development, everything has been maximised: space, performance, energy efficiency and choice.

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.

Private chefs know that there are great differences in how food needs to be stored.

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 their specific slots.

**The fridge-freezer** combinations offer multiple climate zone within their enlarged flexible space. The 4 star freezer is equipped with 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 Vario cooling 400 series



**Vario fridge-freezer combination**

**RY 492**

Niche width 91.4cm  
Niche height 213.4cm  
Handleless option  
Warm white, glare-free LEDs  
Net volume 518 l



**Vario refrigerator**

**RC 462**

Niche width 61cm  
Niche height 213.4cm  
Handleless option  
Warm white, glare-free LEDs  
Net volume 356 l



**Vario freezer**

**RF 463**

Niche width 61cm  
Niche height 213.4cm  
Handleless option  
Illuminated ice and water dispenser with proximity sensor  
Net volume 299 l

## The wine climate cabinets 400 and 200 series



**Vario wine climate cabinet 400 series**

**RW 466**

Niche width 61cm  
Niche height 213.4cm  
Three climate zones  
Glass door, handleless option  
Capacity 99 bottles



**Wine climate cabinet 200 series**

**RW 404**

Niche width 60cm  
Niche height 82cm  
Two independently controllable climate zones (5°C to 20°C)  
Under bench, stainless steel-framed glass door  
UV protection, presentation light option, lockable door  
Capacity 34 bottles

## The Vario cooling 200 series



**Vario fridge-freezer combination**

**RB 287**

Niche width 56cm  
Niche height 177.5cm  
Net volume 258 l



**Door panel**

Stainless steel door panel (19mm thickness) – with or without handles



**Door panel**

Stainless steel door panel (19mm thickness) – with or without handle, suitable for left or right hinged



**Door panel**

Stainless steel door panel (19mm thickness) – with or without handle, left hinged



**Door panel**

Stainless steel door panel frame (19mm thickness) – with or without handle, left hinged



**Door panel**

Stainless steel door panel frame (19mm thickness) – with or without handle, right hinged



**Heating element**

Side heating element – required when the distance between modules is less than 160mm



**Handle bar**

Stainless steel bar handle – 1,131mm or 810mm length



**Door lock**

Door lock for RW 464 suitable for stainless steel and (wooden) furniture door panels 19mm



**Side by side installation**

Accessory for side-by-side installation of two under bench wine climate cabinets



**Replacement filter**

Replacement activated charcoal air filter for RW 404



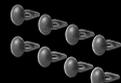
**Shelves**

Removable, fully extendible shelf with oak wooden frame for decanters and open bottles



**Storage container**

With transparent lid



**Screw hole cover set**

8 pieces



**Installation accessory**

For side-by-side installation



**Ventilation**

Stainless steel ventilation grill



**Side trim**

Long side trims



**Filter**

Mechanical particle filter (for replacement every 6-12 months)



## 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 to the handleless push-to-open doors; from Zeolite technology for efficient drying to the clever loading options that adapt for awkward and precious items; all beautifully illuminated with a new, glowing, lighting concept that welcomes you to your glistening tableware.

Washing up made exceptional by Gaggenau.



## The dishwashers 400 series

A gentle nudge opens the handleless door with the push-to-open system, while smooth running rails and soft-close all work together to provide a seamless user experience. Designed to cushion your crystal stems and porcelain whilst deceiving you into thinking you are doing something far more special than merely loading the dishwasher.

Liberal with space. Powerful and quick. The dishwashers 400 series also dry them more intelligently; Zeolite technology enhances drying and decreases the energy usage across the eight programs. With a multitude of wash options, flexible basket systems, a clever long stemmed glass holder and a Gastronorm insert, great care has gone into every folding spine and adjustable rack.

The groundbreaking, world-first backlighting concept for the dishwashers 400 series presents your dishes more beautifully, providing extraordinary excellence for the private kitchen.



The innovative lighting concept is a world-first that shines from within, revealing the carefully cleaned contents. The new design uses six LED panels placed on the back wall that light up at the same time as the two existing LED lights at the top front of the appliance to perfectly illuminate the entire interior from every angle. 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 six options for clear communication. While some are guided by internal sensors, they can be combined to operate on Power or Intensive yet be sensitive with the delicates.

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

The flexible basket systems with foldable racks and glass supports allow for optimum versatility when it comes to loading. Smooth running rails are on two or three levels, upper baskets can adjust to three heights and the cutlery drawer holds items such as cooking utensils and espresso cups.

As powerful as the model DF 481 is, it is also quiet and delicate. This series is skilful, after all, and has flexible hinges available for longer furniture fronts.



The TFT display



## The dishwashers 200 series

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

Up to six programs, four adjustable options, a flexible basket system and for added design, 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.



The TFT control in a stainless steel panel on the front of the fascia on the DI 261 dishwasher ensures all functions are constantly visible on the display, while the automatic door opening adds to the overall user experience. The model offers a smart innovation if you are going on vacation or leaving your country abode, choose the automatic door opening function and at the end of their wash cycle they will open and air themselves and their contents.

We offer both integrated as well as fully integrated dishwashers in the 200 series. Most offer a flexible basket system, folding spines, smooth running rails, special holders, over extendable and height adjustable upper basket and numerous intricate adjustments, enabling it to fit around your kitchenware.

**Six programs**, 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 simply choose one of our suggestions.



The flexible basket system



The program options

## The dishwashers 400 series



Dishwasher

### DF 481

Width 60cm  
Height 86.5cm  
8 programs, 6 options  
14 place setting capacity  
Cutlery drawer  
Flexible hinge  
Very quiet 43dB  
4 star energy rating with  
230 kWh per year, 5.0 star  
WELS rating with 12 litres per  
wash on Eco 45°C program

## The dishwashers 200 series



Dishwasher

### DF 250

Width 60cm  
Height 81.5cm  
6 programs, 2 options  
15 place setting capacity  
Cutlery drawer  
Info Light  
Very quiet 44dB  
4 star energy rating with  
235 kWh per year, 5.0 star  
WELS rating with 12 litres per  
wash on Eco 45°C program



Dishwasher

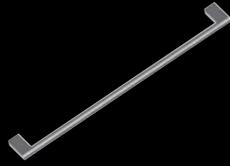
### DI 261

Width 60cm  
Height 86.5cm  
6 programs, 4 options  
12 place setting capacity  
Automatic door opening  
Very quiet 42dB  
2.5 star energy rating  
with 337 kWh per year  
5.0 star WELS rating  
with 9.8 litres per wash  
on Eco 50°C program



**Cutlery drawer**

With smooth running rails



**Handle bar**

Stainless steel bar handle –  
450mm length



## 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

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

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

[www.gaggenau.com.au](http://www.gaggenau.com.au)

## Showrooms | Flagship showrooms

### Australia

Showroom Melbourne  
192-196 Coventry Street  
South Melbourne  
Victoria 3205

### Austria

#### Showroom Vienna

Stilarena  
Quellenstraße 2a  
1100 Vienna  
+43 1 60 5750

### Belgium

#### Showroom Brussels

BSH Home Appliances  
N.V.-S.A.  
74 Avenue du Laerbeek/  
Laarbeeklaan  
1090 Brussels  
+32 2475 7008

### Canada

Showroom Montreal  
L'Atelier BSH  
9220 Boulevard du Golf  
Anjou, QC, H1J 3A1  
+1 51 4353 3232

Showroom Toronto  
Luxe Appliance Studio  
334 King Street East  
Unit 1  
Toronto, ON, M5A 1K8  
+1 88 8966 5893

### Czech Republic

Showroom Prague  
BSH domácí spotřebiče  
s. r. o.  
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158 00 Praha 5  
+420 251 095 550

### China

#### Showroom Beijing

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China World Tower  
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Chaoyang District  
100004 Beijing  
+86 10 8535 1058

#### Showroom Chengdu

Room 4807-9  
Office tower 1  
Chengdu IFS No.1, section 3  
Hongxing Road  
610021 Chengdu  
Sichuan province  
+86 028 8609 3656

#### Showroom Guangzhou

Room 5203  
Guangzhou International  
Finance Center  
No. 5 Zhujiang Road West  
Zhujiang New Town  
510623 Guangzhou  
Guangdong  
+86 20 2338 8958

#### Showroom Shanghai

Room 4710  
Tower II  
Plaza 66  
No. 1266 West Nanjing Road  
200040 Shanghai  
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### Cyprus

Showroom Nicosia  
Hadjikyriakos & Sons Ltd.  
Prodromos 121  
Nicosia 1511  
+357 2287 2111

### Denmark

Showroom Ballerup  
BSH Hvidevarer A/S  
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### Finland

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7 Rue de Tilsitt  
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A.B.E.  
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Athens  
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Kitchen Infinity Corp.  
Limited  
G/F Cubus  
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**Iceland**

Showroom Reykjavik  
Smith & Norland hf.  
Nóatúni 4  
105 Reykjavik  
+354 520 3000

**India**

Showroom Bengaluru  
SIS Imports  
37, 4<sup>th</sup> B Cross  
5<sup>th</sup> Block  
Industrial Layout  
Koramangala  
Bengaluru 560 095  
+91 80 2550 4444

Showroom Hyderabad  
SIS Imports  
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Road No. 45  
Jubilee Hills  
Hyderabad 500 033  
+91 40 2355 0346/47

Showroom Mumbai  
SIS Imports  
1<sup>st</sup> Floor  
Ashford Chambers  
(Old Citylight Theatre)  
LJ Road, Mahim  
Mumbai 400 016  
+91 22 2446 7750/52/54

Showroom New Delhi  
SIS Imports  
B 87, Defence Colony  
New Delhi 110 024  
+91 11 4155 3333/6789

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BSH Home Appliances  
Ltd.  
25 Maskit Street  
46733 Herzliya  
+972 9973 0000

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Design Elementi  
Marche S.r.l.  
Via delle Maestranze 1  
Zona Ind. le Corridonia  
62014 Corridonia  
+39 0733 28 3526

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Design Elementi  
Milano S.r.l.  
Corso Magenta 2  
20121 Milan

Showroom Treviso  
F.K. & T. S.r.l - Furniture  
Kitchen and Technology  
Piazza Foro Romano 2  
31040 Oderzo  
+39 0422 81 5110

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Nuova Arredo  
Inserimenti S.r.l.  
Via Roveggia 122  
37100 Verona  
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