

The models and dimensions
July 2018












The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands.

Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

This comprehensive handbook will enable the smooth, we would not say effortless, creation of the kitchen for your client. It is all here, clearly and cleanly presented, easy to find and utterly complete. See for yourself.

The difference is Gaggenau.

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The ovens 400 series

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Checklist for appliance combinations 400 series

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully automatic espresso machine, vacuuming drawers, warming drawers and dishwashers.

In general:

- All appliances shown can be obtained with stainless-steel-backed full glass doors.
- When several appliances are listed (BS/BM and DV/WS), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the appliances is identical.
- The control modules of the two appliances should meet each other in the middle of the combination.
- No further appliances may be fitted above the BS.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.

Horizontal combinations

When planning and ordering please note that

- The door hinges need to be placed on the outside in order to use the full available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.
- The control modules are either all at the top or all at the bottom.

- BO Ovens
- BS Combi-steam ovens
- BM Combi-microwave ovens
- CM Fully automatic espresso machine
- DV Vacuuming drawers
- WS Warming drawers
- DF Dishwashers

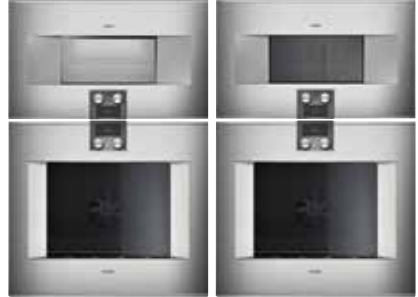
Vertical combination, 76 cm wide appliances



- BS 484
- BO 480
- WS 482

- BX 480
- WS 482

Combination of 4, 76 cm wide appliances



- BS 485
- BO 481

- BS 484
- BO 480

Horizontal combination, 76 cm wide appliances



- BO 481

- BO 480

Vertical combination, 60 cm wide appliances



- BS 474/BS 454/BM 454
- BO 470/BO 450
- WS 462

- BM 454/BS 474/BS 454
- CM 450/CM 470
- WS 461/DV 461



- BO 470/BO 450
- DF 481/DF 250

- BS 470
- DF 481/DF 250

- CM 450/CM 470
- DF 481/DF 250

Horizontal combination, 60 cm wide appliances



- BO 471/BO 451

- BO 470/BO 450



- BO 471/BO 451

- BS 470
- DV 461/WS 461



- BO 471/BO 451

- CM 450/CM 470
- WS 461/DV 461



- BS 471

- WS 461/DV 461

- BS 470

- DV 461/WS 461



- BS 471

- WS 461/DV 461

- CM 450/CM 470

- DV 461/WS 461



- BO 471/BO 451

- CM 450/CM 470
- WS 461/DV 461

- BS 470

- DV 461/WS 461



- BS 471

- WS 461/DV 461

- CM 450/CM 470

- DV 461/WS 461

- BS 470

- WS 461/DV 461

Combination of 4 with warming drawer, 60 cm wide appliances



- BS 455/BS 475/BM 455

- BO 471/BO 451

- BM 454/BS 474/BS 454

- CM 450/CM 470

- DV 461/WS 461

Planning notes for the installation of ovens and oven combinations 400 and 200 series

General notes

Installation behind kitchen furniture doors

Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation).

Combination of ovens and Vario cooling 400 series appliances

Please check the planning notes in the information for Vario cooling 400 series appliances in order to prevent the refrigerator door from colliding with the oven.

Installation side by side

When appliances are installed side by side, the clearance between the appliances must be at least 10 mm (corresponds to the standard outside measurement of the furniture cavity of 600 or 762 mm). The door hinges need to be placed outside in order to use the full available door opening angle.

Necessary air cross section at the door edges

Gaggenau ovens 400 series are cooled with fresh air at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door. In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture edges.

The measurements given in the drawing apply to all appliances. The following must also be observed:

The area above the appliances

BS:

No other electrical appliances should be installed above the BS. It is recommended that a horizontal handle is not fitted on furniture above the BS.

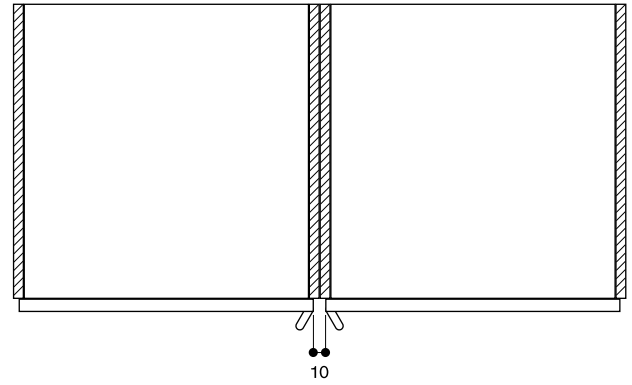
Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.

The area below the appliances

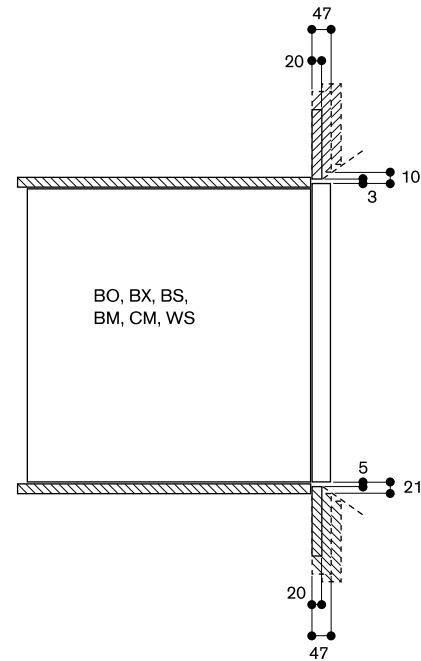
DV / WS:

It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen furniture door is greater than 20 mm in front of the furniture cavity.

When installed next to each other



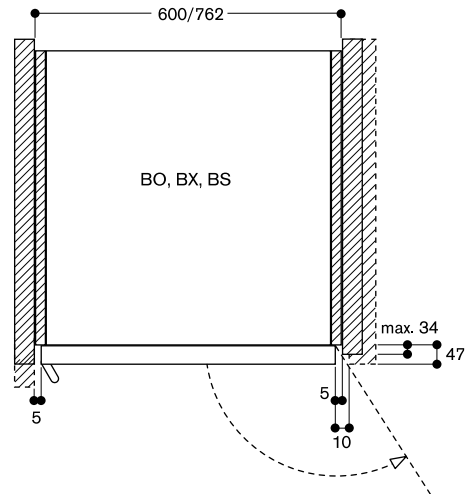
Cross section of the top/bottom door edge gaps



At the sides

In cases where kitchen furniture door thicknesses are greater or where sidewalls protrude up to 34 mm from front of the edge of the furniture cavity, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120° . Above that, a distance of 10 mm or even more is required.

The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

Air inlet cross section at the door edges



Controls at the top

Right-hinged

BO 480 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BO 481 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Special accessories

BA 018 105

Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.

BA 058 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 133

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

GN 340 230

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

Oven 400 series

BO 480/BO 481

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

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Core temperature probe with automatic shut-off.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyser.

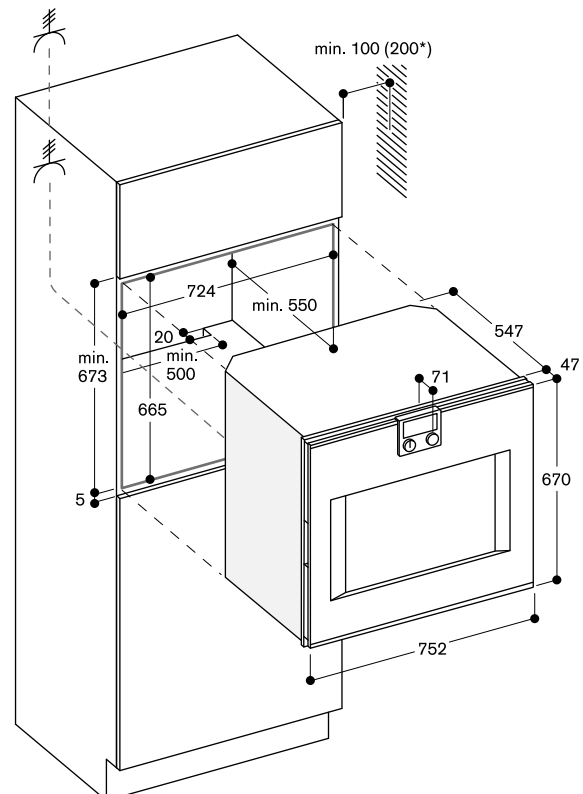
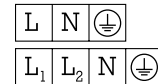
Planning notes

Door hinge not reversible.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
Consider the overhang, when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 5.5 kW.
Power requirements
220 – 240 V / 50 Hz.
Plan a connection cable.



* 200 mm in conjunction with BA 018



Controls at the top

Right-hinged

BO 470 111

Stainless steel-backed full glass door

Width 60 cm

Left-hinged

BO 471 111

Stainless steel-backed full glass door

Width 60 cm

Included in the price

2 baking trays, enamelled pyrolysis-safe

1 rotisserie spit

1 glass tray

1 wire rack

1 grill tray with wire rack

1 plug-in core temperature probe

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

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

Not in combination with pull-out system.

GN 340 230

Gastronorm roaster in cast aluminium.

GN 2/3, height 165 mm, non-stick.

Oven 400 series

BO 470/BO 471

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Hot air + bottom heat.

Hot air + 1/3 bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Keeping warm.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Core temperature probe with automatic shut-off.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

60 W halogen light on the top.

2x 10 W halogen light on the side.

Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding combination with ovens on the page 8 – 9.

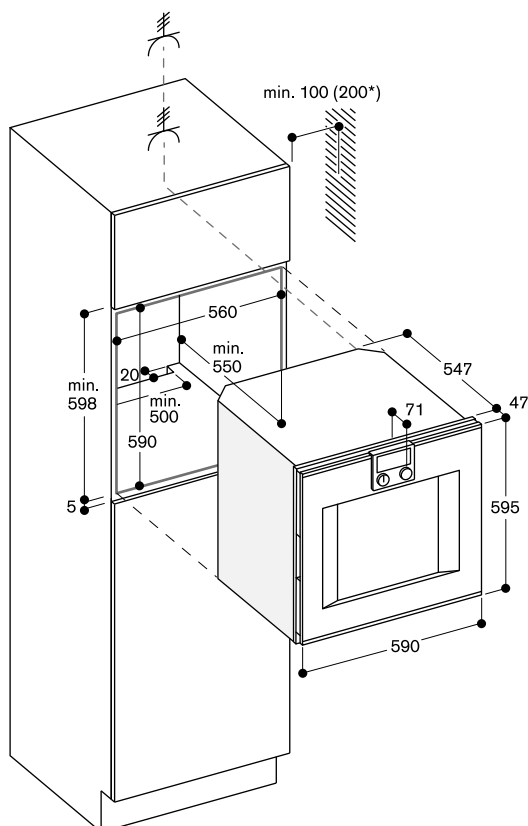
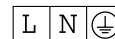
Connection

Total connected load 3.7 kW.

Power requirements

220 – 240 V / 50 Hz.

Plan a connection cable.



*200 mm in conjunction with BA 016



Controls at the top

Right-hinged

BO 450 111

Stainless steel-backed full glass door

Width 60 cm

Left-hinged

BO 451 111

Stainless steel-backed full glass door

Width 60 cm

Included in the price

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

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

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

Not in combination with pull-out system.

GN 340 230

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

Oven 400 series

BO 450/BO 451

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

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top heat.

Bottom heat.

Hot air + bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Option to save individual recipes (incl. core temperature probe).

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Core temperature probe with automatic shut-off.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

60 W halogen light on the top.

10 W halogen light on the side.

Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing. The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

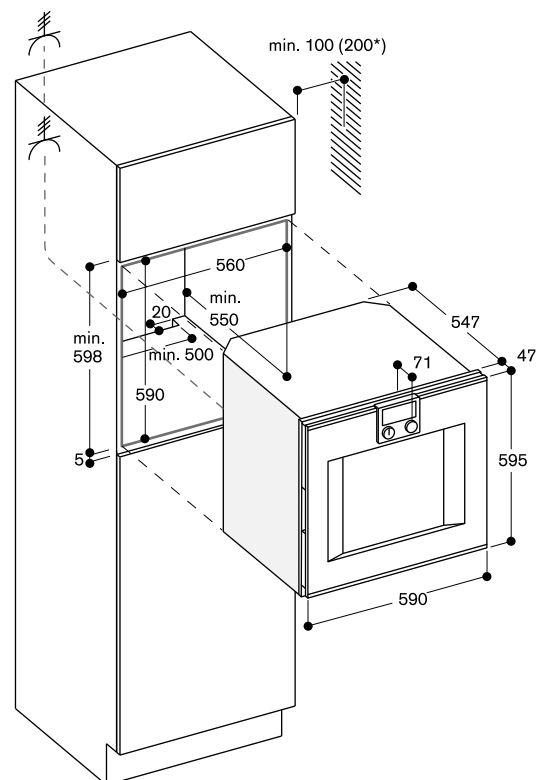
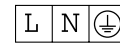
Connection

Total connected load 3.7 kW.

Power requirements

220 – 240 V / 50 Hz.

Plan a connection cable.



* 200 mm in conjunction with BA 016





Controls at the bottom

Right-hinged

BS 484 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BS 485 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 wire rack
- 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)
- 1 plug-in core temperature probe
- 4 Cleaning cartridge

Special accessories

CL S10 040

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

CL S20 040

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

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3l.

GN 340 230

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

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

Combi-steam oven 400 series

BS 484/BS 485

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

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Full surface grill.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Option to save individual recipes (incl. core temperature probe).

Information key with use indicators.

Side-opening door opens up to

180° angle.

Features

Full surface grill 2000 W behind glass ceramic.

Steam removal.

Misting.

Core temperature probe with automatic shut-off.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Electronic boiling point detection.

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning programme, fully automatic.

Descaling programme, fully automatic.

Drying programme.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").

Inlet hose can be extended once.

The outlet hose must not be longer than a maximum of 5 m.

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 2.9 kW.

Only cold water connection.

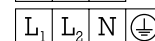
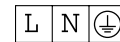
Inlet hose 3.0 m with 3/4 " (26.4 mm) connection, extendable.

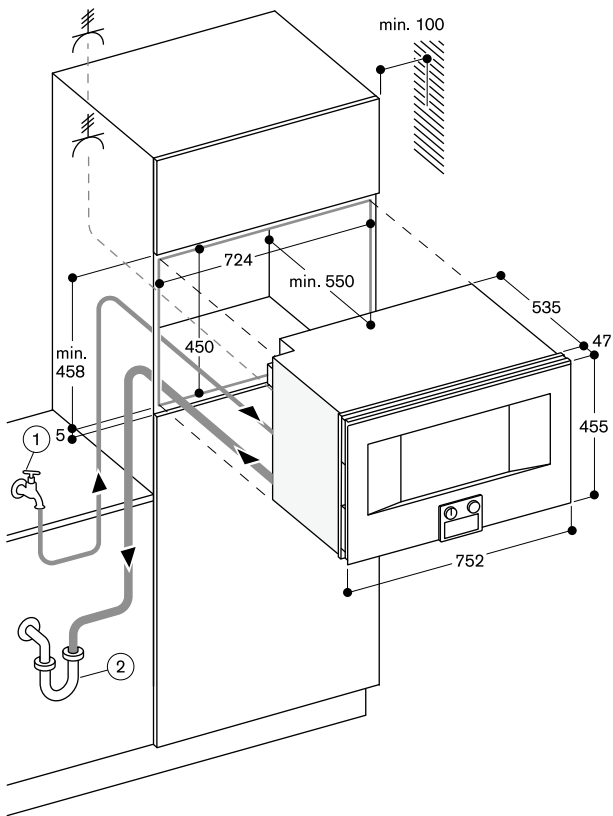
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).

Power requirements

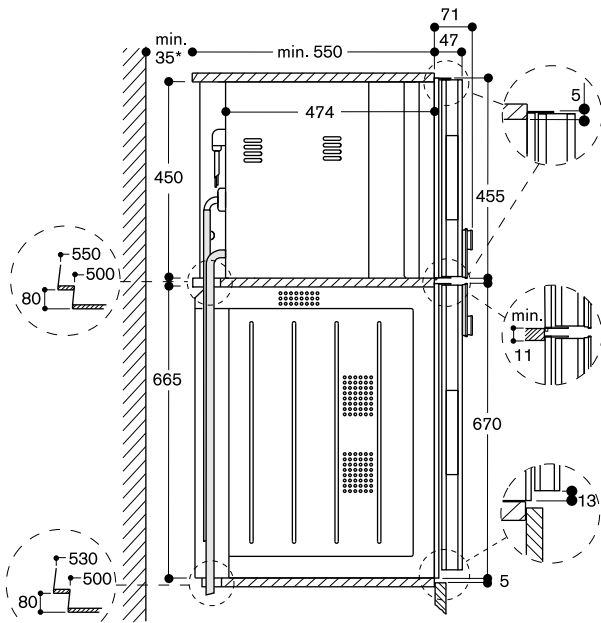
220 – 240 V / 50 Hz.

Plan a connection cable.



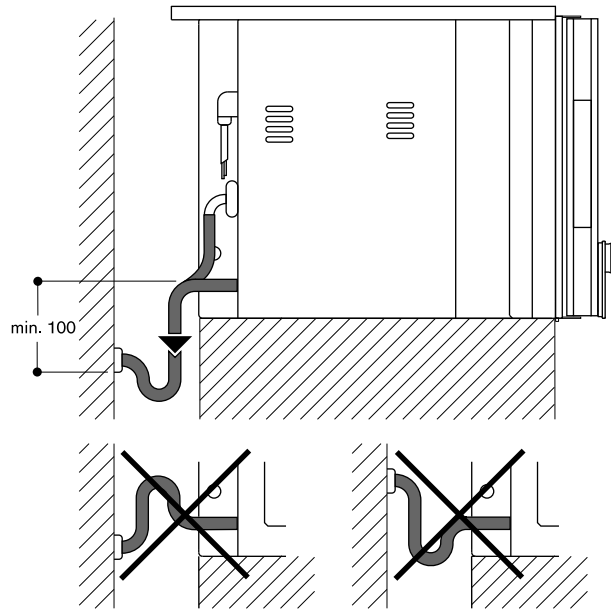


Side view of BS 484/485 above BO

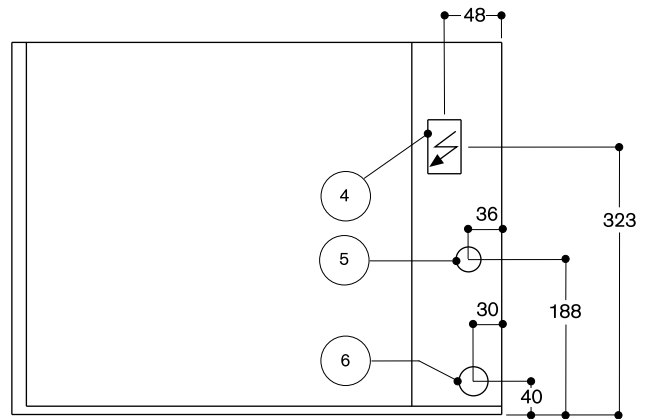


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



- (4) electric terminal box
- (5) cold-water connection
- (6) water outlet



Controls at the top

Right-hinged

BS 470 111

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 471 111

Stainless steel-backed full glass door
Width 60 cm

Controls at the bottom

Right-hinged

BS 474 111

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 475 111

Stainless steel-backed full glass door
Width 60 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 wire rack
- 1 plug-in core temperature probe
- 4 Cleaning cartridge
- 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)

Special accessories

CL S10 040

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

CL S20 040

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

GN 144 230

Gastronorm insert, non-stick, GN 2/3 Unperforated, 40 mm deep, 3l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3 Perforated, 40 mm deep, 3l.

GN 340 230

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

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

Combi-steam oven 400 series

BS 470/BS 471/BS 474/BS 475

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

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Full surface grill.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Option to save individual recipes (incl. core temperature probe).

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Full surface grill 2000 W behind glass ceramic.

Steam removal.

Misting.

Core temperature probe with automatic shut-off.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Electronic boiling point detection.

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning programme, fully automatic.

Descaling programme, fully automatic.

Drying programme.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").

Inlet hose can be extended once.

The outlet hose must not be longer than a maximum of 5 m.

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 2.9 kW.

Only cold water connection.

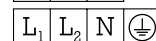
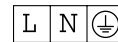
Inlet hose 3.0 m with 3/4 " (26.4 mm) connection, extendable.

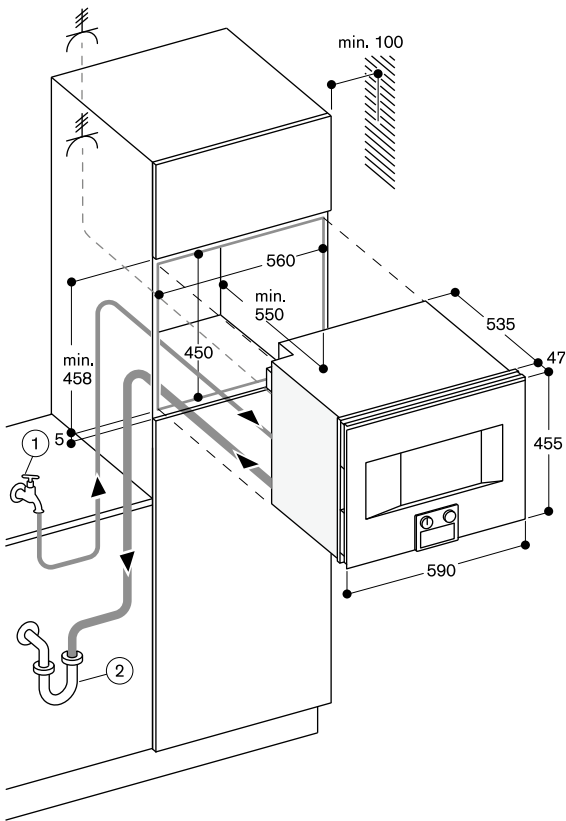
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).

Power requirements

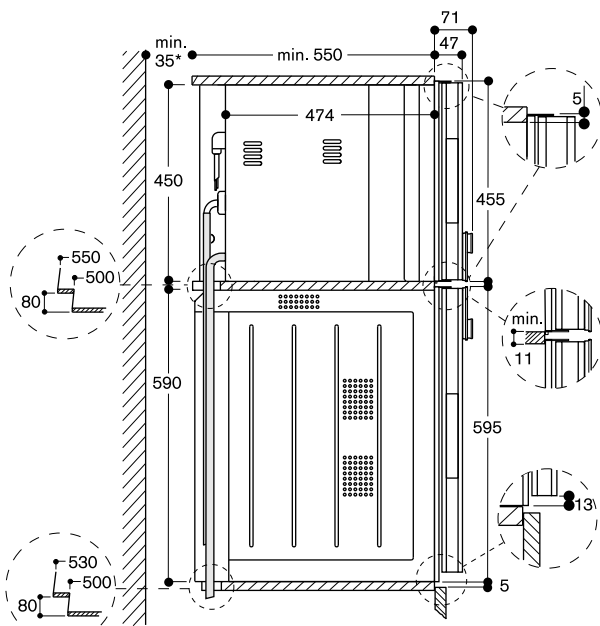
220 – 240 V / 50 Hz.

Plan a connection cable.



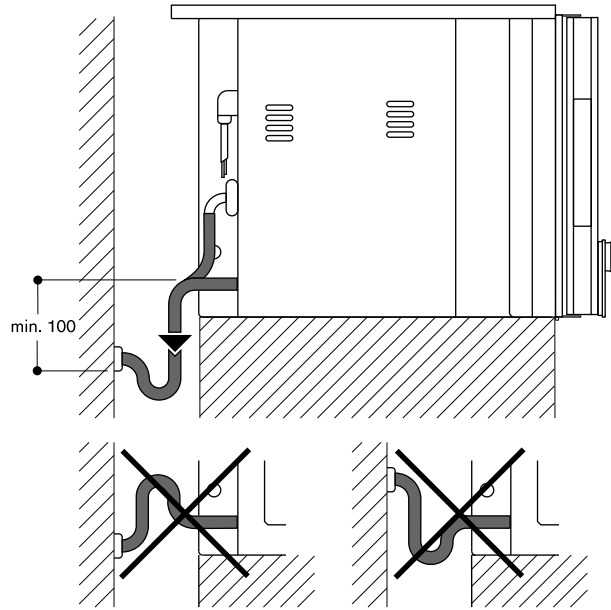


Side view of BS 474/475 above BO

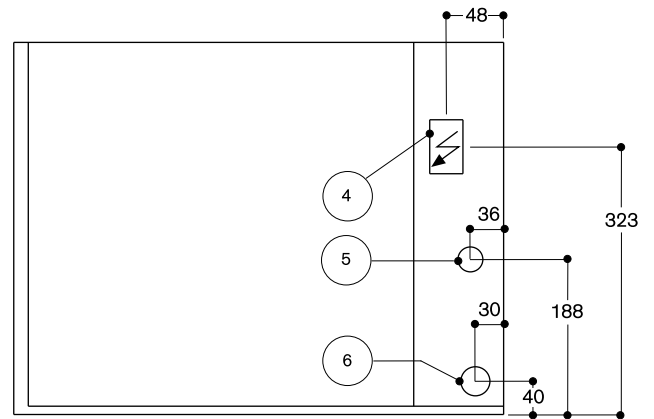


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



- (4) electric terminal box
- (5) cold-water connection
- (6) water outlet



Controls at the bottom

Right-hinged BS 454 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged BS 455 110

Stainless steel-backed full glass door
Width 60 cm

Included in the price

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

Special accessories

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3l.

GN 340 230

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

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

Combi-steam oven 400 series

BS 454/BS 455

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

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Removable 1.3 litre water tank.
Water level warning.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
48W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning aid.
Drying programme.
Descaling programme.
Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

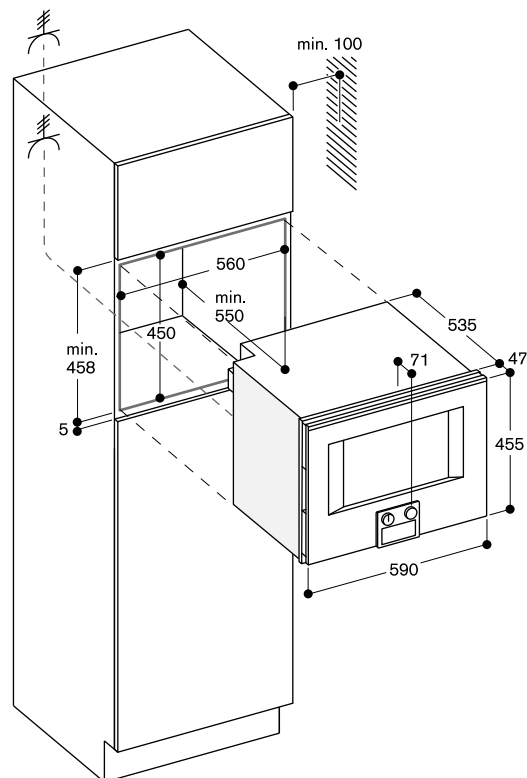
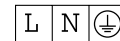
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

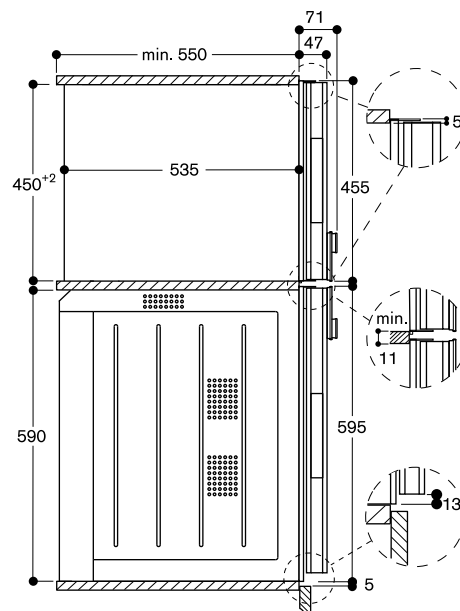
Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 2.0 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Plan a connection cable.



Side view of BS 454/455, BM 454/455 above BO





Controls at the bottom

Right-hinged

BM 454 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BM 455 110

Stainless steel-backed full glass door
Width 60 cm

Included in the price

- 1 combination wire rack
- 1 glass tub

Combi-microwave oven 400 series

BM 454/BM 455

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

Programmes

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
Hot air 40 °C and from 100 °C to 250 °C,
Full surface grill + hot air from 100 °C to 250 °C,
Full surface grill + circulated air from 100 °C to 250 °C
Full surface grill with 3 levels of intensity, maximum output 2000 W.
Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programmes with weight indication, customisable:
4 defrosting programmes
4 cooking programmes
7 combination programmes
Option to save individual recipes.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.

Safety

Thermally insulated door with triple glazing.
Triple door lock.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.
Plan the niche without back wall.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

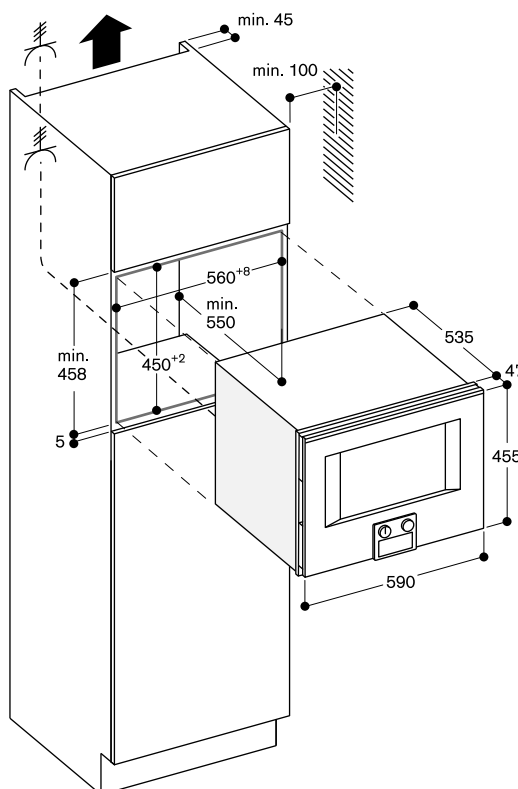
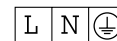
Connection

Total connected load 3.1 kW.

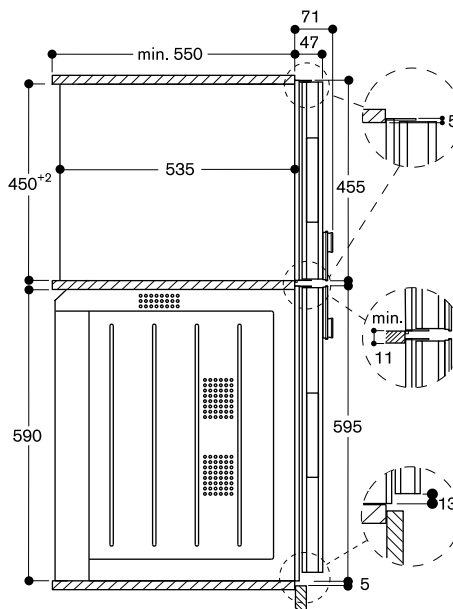
Power requirements

220 – 240 V / 50 – 60 Hz.

Connection cable 1.5 m without plug.



Side view of BS 454/455, BM 454/455 above BO





Controls at the top

CM 470 111

Stainless steel-backed full glass door

Width 60 cm

Included in the price

- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk tube

Fully automatic espresso machine 400 series

CM 470

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

Type of beverage

Ristretto / 2 x Ristretto.

Espresso / 2 x Espresso.

Espresso Macchiato / 2 x Espresso Macchiato.

Coffee / 2 x Coffee.

Americano / 2 xAmericano.

Caffe Latte / 2 x Caffe Latte.

Latte Macchiato / 2 x Latte Macchiato.

Cappuccino / 2 x Cappuccino.

Flat White / 2 x Flat White.

Milk froth / 2 x Milk froth.

Warm milk / 2 x Warm milk.

Hot water / 2 x Hot water.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Personalisation function, option to save 8 individualised beverages.

4 beverage size settings, volume can be individually adjusted to match the size of the cup.

8 coffee strength levels from very mild to extra strong.

3 coffee temperature levels.

10 hot water temperature levels.

4 coffee-milk ratio levels.

Adjustable grinding level.

Height-adjustable coffee dispenser 7 cm to 15 cm.

Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.

Separate drawer for second ground coffee type.

Water pump with 19 bar pressure.

Double grinding and brewing cycles for extra intensity for single beverage order.

For double beverage order, two grinding and brewing cycles.

Beverage dispenser with integrated milk system.

Insulated stainless steel milk container for up to 0.5 litres.

Integrated lightning with LEDs.

Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.

Automatic adjustment of ground coffee quantity.

Removable 2.4 litre water tank.

Electronic water filter exchange indicator.

Fresh water-function to refill the water tank with fresh water.

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Aqua stop with guarantee.

Cleaning

Fully automatic rinse programme when machine is turned on/off.

Automatic steam cleaning of the milk system after every beverage.

Automatic cleaning and descaling programme.

Emptying programme to prepare the appliance for holiday or transportation.

Empty-grinding function to remove coffee residues from the system when switching bean types.

Removable brewing unit.

Dishwasher-safe coffee residue

container and drip tray.

Dishwasher-safe beverage dispenser.

Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).

The facade of the appliance extends 47 mm from the furniture cavity.

When installing in a corner a side clearance is required.

Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.

Door opening angle appr. 155°

- mounting distance to the wall has to be at least 650 mm.

Door opening angle appr. 92°

- mounting distance to the wall has to be at least 100 mm

(spare part No. 00636455).

Installation directly above 14 cm high warming drawer in 59 cm standardised niche.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 150 mm lower than the appliance outlet (see drawing "drainage connection").

If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

Special accessories (order as spare parts):

Part No. 17000705 Water filter

Part No. 00311819 Descaling tablets

Part No. 00311769 Cleaning tablets

Part No. 00636455 Door hinge

restrictor (92° opening angle)

Part No. 11015223 Bean container

with lid

Connection

Total connected load 1.6 kW.

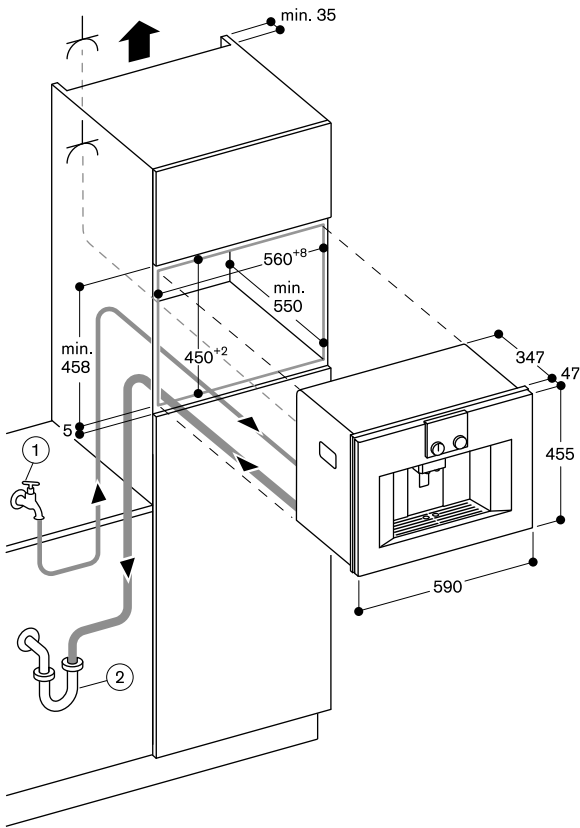
Connection cable 1.7 m with plug.

Only cold water connection.

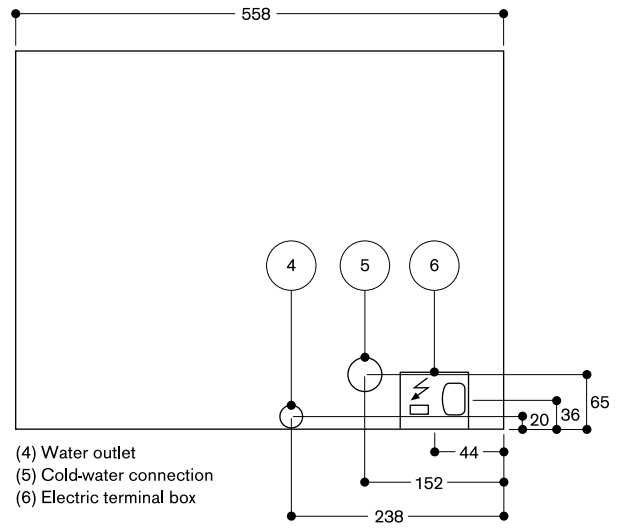
Inlet hose 165 cm with 3/4 " (26.4 mm) connection,

Outlet hose (ø 18 mm) 170 cm

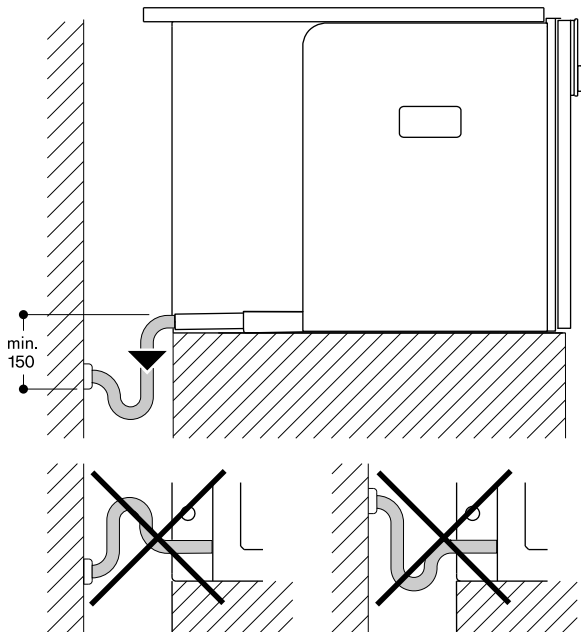
(HT-Hose).



View from rear



Drainage connection





Controls at the top

CM 450 111

Stainless steel-backed full glass door
Width 60 cm

Included in the price

- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk tube

Fully automatic espresso machine 400 series CM 450

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

Type of beverage

Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Espresso Macchiato / 2 x Espresso Macchiato.
Coffee / 2 x Coffee.
Americano / 2 x Americano.
Caffe Latte / 2 x Caffe Latte.
Latte Macchiato / 2 x Latte Macchiato.
Cappuccino / 2 x Cappuccino.
Flat White / 2 x Flat White.
Milk froth / 2 x Milk froth.
Warm milk / 2 x Warm milk.
Hot water / 2 x Hot water.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 19 bar pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 0.5 litres.
Integrated lightning with LEDs.
Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 2.4 litre water tank.
Electronic water filter exchange indicator.

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Cleaning

Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.

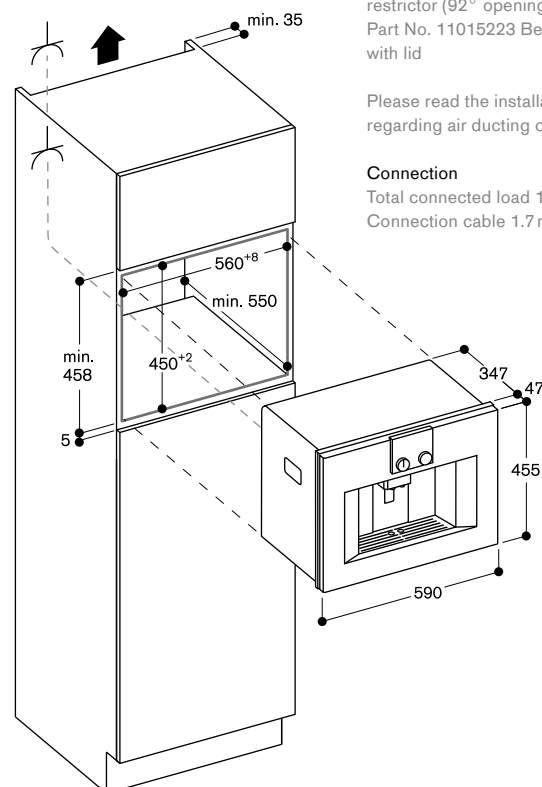
Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).
The facade of the appliance extends 47 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m with plug.





Controls centered

Right-hinged

BX 480 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BX 481 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Special accessories

BA 018 105

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 058 115

Heating element for baking stone and Gastronorm roaster.

BA 058 133

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

Not in combination with pull-out system.

GN 340 230

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

Double oven 400 series

BX 480/BX 481

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

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Core temperature probe with automatic shut-off (lower oven).
Rotisserie spit (lower oven).
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
10 W halogen light on the side.
Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyser.

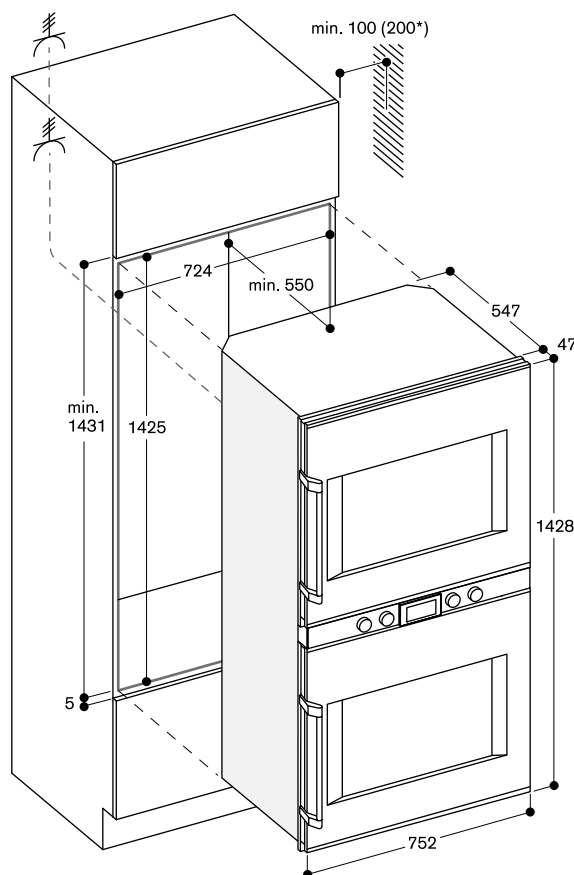
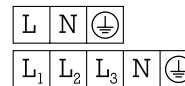
Planning notes

Door hinge not reversible.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
The outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 9.2 kW.
Power requirements
220 – 240 V / 50 Hz.
Plan a connection cable.



* 200 mm in conjunction with BA 018



WS 482 110

Stainless steel-backed glass front
Width 76 cm, Height 21 cm

Warming drawer 400 series
WS 482

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

Heating methods

Defrosting of meals/proving of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware.

Handling

Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features

Net volume 38 litres.
Volume capacity: Dinner service for 10 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions W 606 x H 132 x D 480 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

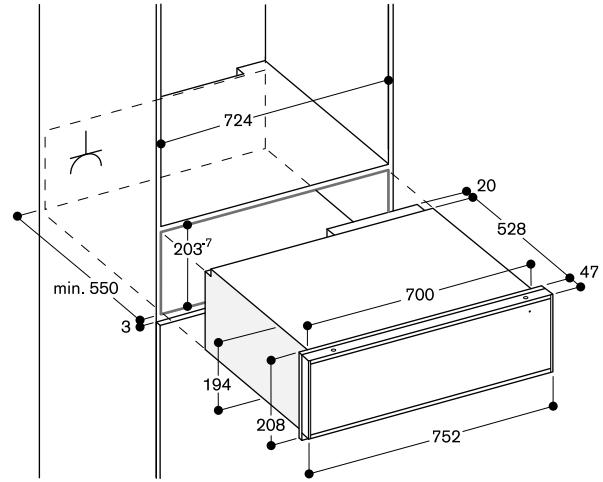
Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BO/BS above WS with dimensionally stable intermediate shelf.
Installation of BS above WS in 66.5 cm niche with intermediate floor (gap of 7 mm between WS and BS).
The socket can be planned behind the appliance.

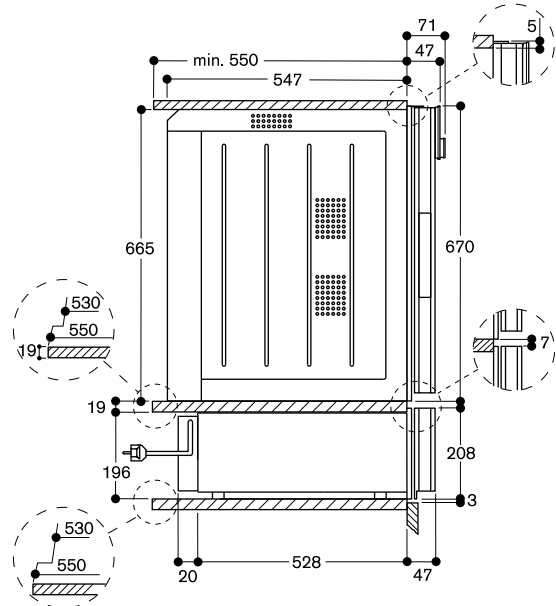
Please read the installation details regarding air ducting on page 8 – 9.

Connection

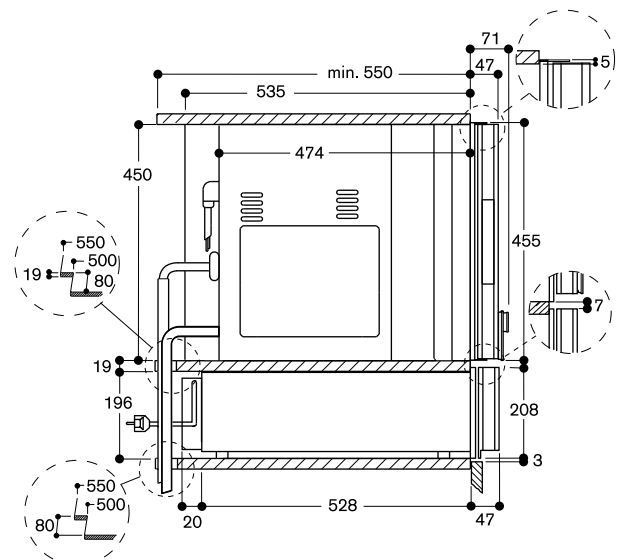
Total connected load 0.81 kW.
Power requirements 220 – 240 V / 50 – 60 Hz.
Connection cable 1.5 m, pluggable.



Side view of WS 482 below BO 480



Side view of WS 482 below BS 484/485



**WS 462 110**

Stainless steel-backed glass front
Width 60 cm, Height 29 cm

Warming drawer 400 series**WS 462**

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

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 51 litres.

Volume capacity: Dinner service for 12 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions
W 475 x H 236 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.

The socket can be planned behind the appliance.

Please read the installation details regarding air ducting on page 8 – 9.

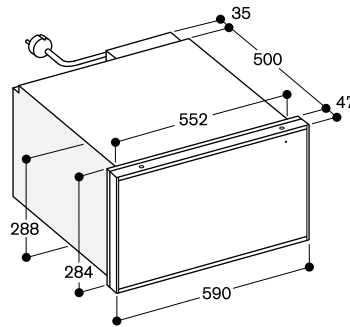
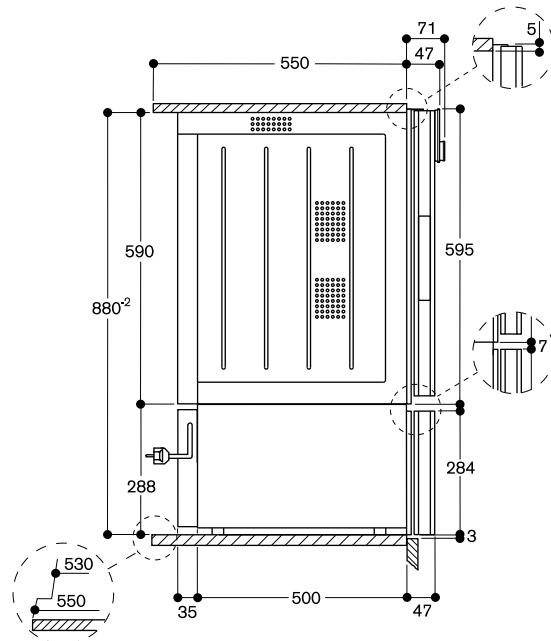
Connection

Total connected load 0.81 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

Connection cable 1.5 m, pluggable.

**Side view of WS 462 below BO**



WS 461 110

Stainless steel-backed glass front
Width 60 cm, Height 14 cm

Warming drawer 400 series WS 461

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

Heating methods

Defrosting of meals/proving of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware.

Handling

Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features

Net volume 19 litres.
Volume capacity: Dinner service for 6 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions W 475 x H 86 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

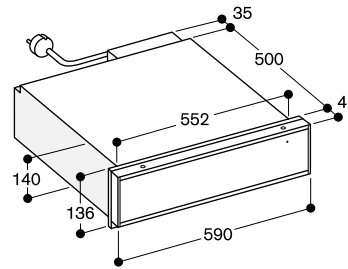
Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above WS in 59 cm niche without intermediate floor.
The socket can be planned behind the appliance.

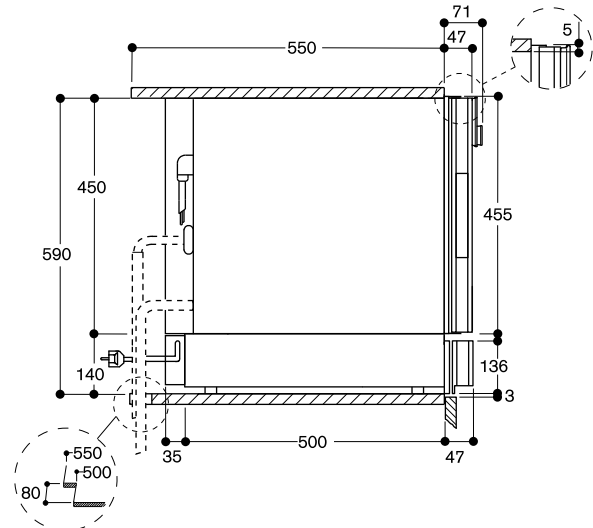
Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 0.81 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connection cable 1.5 m, pluggable.



Side view of WS 461 below BS, BM, CM



**DV 461 110**

Stainless steel-backed glass front
Width 60 cm, Height 14 cm

Included in the price

- 1 Vacuuming bag, small (50 pcs.)
- 1 Vacuuming bag, big (50 pcs.)
- 1 Raised vacuuming platform
- 1 Adaptor for vacuuming outside the chamber
- 1 Vacuuming hose
- 1 Adaptor for bottle plugs
- 3 Plugs for vacuuming of bottles

Special accessories**BA 080 670**

Vacuuming bags, small
180 x 280 mm, 100 pcs.

BA 080 680

Vacuuming bags, large
240 x 350 mm, 100 pcs.

Vacuumping drawer 400 series**DV 461**

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

Application

Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming of liquids in bottles outside the chamber.

Handling

Touch key operation.
Recessed grip at the front bottom of the drawer.

Features

Net volume 7.7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags
W 240 mm x L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm x L 275 mm.
Membrane for avoiding reflux of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

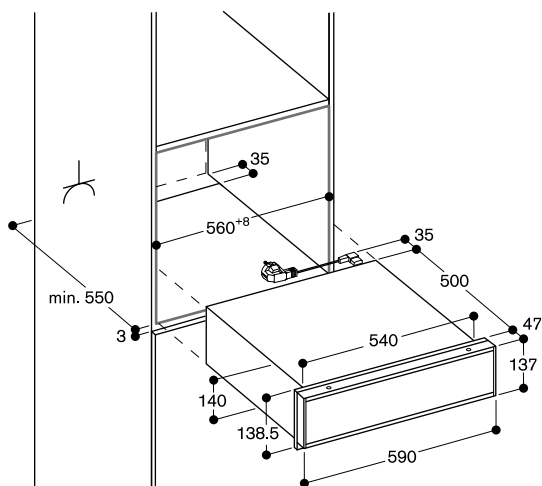
Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

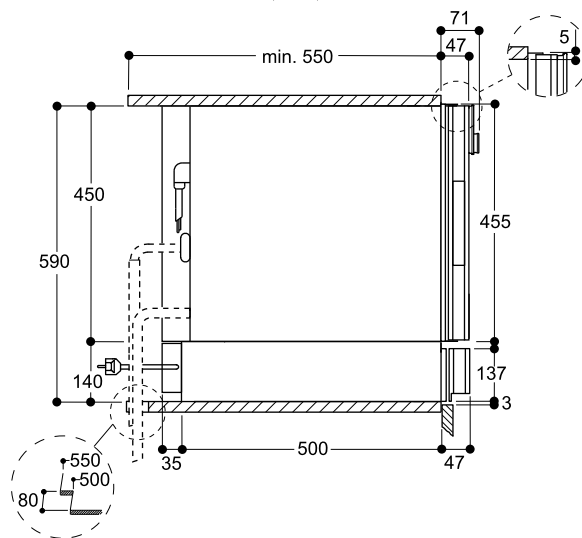
Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 0.32 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.5 m with plug.



Side view of DV 461 below BS, BM, CM





BX 480/BX 481

Pull-out rack		Double oven
BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	◦
Baking stone		
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	◦
Gastronorm insert, stainless steel		
GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.	
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.	
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3	
Gastronorm roaster, cast aluminium		
GN 340 230	GN 2/3, height 165 mm, non-stick	◦
	Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 234)	
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	
BA 058 115	Necessary accessory for baking stone BA 058 133	◦
Cleaning and care		
Part No. 00467873	Water filter cartridge	
Part No. 00310967	Descaling tablets	
Part No. 00311560	Cleaning tablets	
CL S10 040	Cleaning cartridges, set of 4	
CL S20 040	Descaling cartridges, set of 4	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 180 x 280 mm, 100 pcs.	
BA 080 680	Vacuuming bags, large, 240 x 350 mm, 100 pcs.	

- Standard.
- Special accessory.

BA 016 105

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 018 105

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

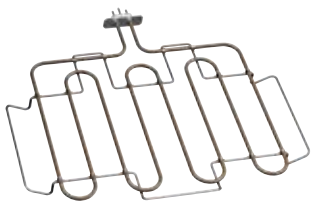


BA 056 115

Heating element for baking stone and Gastronorm roaster

BA 058 115

Heating element for baking stone and Gastronorm roaster



BA 056 133

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

BA 058 133

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



GN 144 230

Gastronorm insert, GN 2/3, non-stick, Unperforated, 40 mm deep, 3 l.



GN 154 230

Gastronorm insert, GN 2/3, non-stick, Perforated, 40 mm deep, 3 l.



GN 340 230

Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 100 and 65 mm.
For ovens with pull-out system BA 016 or BA 018 (order heating element separately) and Combi-steam ovens.





BO 480/BO 481



BO 470/BO 471



BO 450/BO 451



BS 484/BS 485



BS 470/BS 471
BS 474/BS 475



BS 454/BS 455

Oven	Oven	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven
------	------	------	------------------	------------------	------------------

o					
	o				
		o			
			o	o	o
			o	o	o
			o	o	o
o	o	o	o	o	o
	o				
o					
			o/o	o/o	
			o	o	

GN 410 230
Gastronorm lid, stainless steel, GN2/3
For stainless steel gastronorm inserts.



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



CL S10 040
Cleaning cartridges, Set of 4.
For Combi-steam oven with fixed inlet
and outlet water connection.



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



CL S20 040
Descaling cartridges, Set of 4.
For Combi-steam oven with fixed inlet
and outlet water connection.



Advice:
Not every illustrated accessory fits
to every oven. For exact allocation
see above and page 30 – 31.

Accessories and special accessories 400 series



BM 454/BM 455

Pull-out rack Combi-microwave oven

BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame

Baking stone

BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)
BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)

Gastronorm insert, stainless steel

GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3

Gastronorm roaster, cast aluminium

GN 340 230	GN 2/2, height 165 mm, non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 234)
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Heating element

BA 056 115	Necessary accessory for baking stone BA 056 133
BA 058 115	Necessary accessory for baking stone BA 058 133

Cleaning and care

Part No. 17000705	Water filter cartridge
Part No. 00311819	Descaling tablets
Part No. 00311769	Cleaning tablets
CL S10 040	Cleaning cartridges, set of 4
CL S20 040	Descaling cartridges, set of 4

Vacuuming bags

BA 080 670	Vacuuming bags, small, 180 x 280 mm, 100 pcs.
BA 080 680	Vacuuming bags, large, 240 x 350 mm, 100 pcs.

- Standard.
- Special accessory.



CM 450/CM 470

Fully automatic espresso machine



WS 482

Warming drawer



WS 462
WS 461

Warming drawer



DV 461

Vacuuming drawer

-
-
-

-
-

Ovens 400 series



Appliance type		Double oven	Oven
Side-opening door right-hinged / left-hinged		BX 480/BX 481	BO 480/BO 481
Stainless steel-backed full glass door		BX 480/481 111	BO 480/481 111
Dimensions			
Width	(cm)	76	76
Appliance dimensions W x H x D ¹	(mm)	752 x 1.428 x 547	752 x 670 x 547
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	724 x 1.425 x 550	724 x 665 x 550
Net weight	(kg)	152	77
Volume			
Net volume	(l)	110 per cooking compartment	110
Number of cooking compartments		2	1
Interior dimensions W x H x D	(mm)	624 x 435 x 403	624 x 435 x 403
Heat source		electric	electric
Heating methods			
Temperature range	(°C)	30–300	30–300
Hot air / Eco hot air / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•	•/•/•
Top + 1/3 bottom heat		•	•
1/3 top + bottom heat		•	•
Hot air + 1/3 bottom heat		•	•
Full surface grill + circulated air		•	•
Full surface grill		•	•
Compact grill		•	•
Baking stone function ²		•	•
Roaster function ²		•	•
Dough proofing / defrosting / keeping warm		•/•/•	•/•/•
Handling			
TFT touch display		•	•
Controls at the top / centered / at the bottom		- / • / -	• / - / -
Automatic door opening		-	•
Clear text display	(No. of languages)	25	25
Individual recipes		-	50
Door opening angle	(°)	180	180
Features			
Electronic temperature control		•	•
Core temperature probe		• (bottom only)	•
Rotisserie spit		• (bottom only)	•
Baking stone socket		•	•
Roasting function		•	•
Actual temperature display		•	•
Rapid heating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Tray levels	(No.)	5	5
Accessories			
Enamelled baking tray		1 per cooking compartment	1
Size of largest baking tray	(cm ²)	1.780	1.780
Wire rack		1 per cooking compartment	1
Enamelled grill tray / wire rack for grill tray		1/1 per cooking compartment	1/1
Glass tray		-	-
Safety			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety shut-off		• / - / •	• / • / •
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolytic system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyser		•	•
Connection			
Total connected load	(kW)	9.2	5.52

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

² Special accessory required, see page 28–31.



Oven	Oven
BO 470/BO 471	BO 450/BO 451
BO 470/471 111	BO 450/451 111
60	60
590 x 595 x 547	590 x 595 x 547
47	47
560 x 590 x 550	560 x 590 x 550
64	56
76	76
1	1
475 x 383 x 414	475 x 383 x 414
electric	electric
30-300	30-300
•/•/•	•/•/•
•/•/•	•/•/•
•	-
•	-
•	-
•	•
•	•
•	•
•	•
•	•
•/•/•	•/•/-
•	•
•/-/-	•/-/-
•	•
25	25
50	50
180	180
•	•
•	•
•	-
•	•
•	•
•	•
•	•
•	•
•	•
60	60
2 x 10	10
4	4
2	1
1.200	1.200
1	1
1/1	-
1	1
4-fold	4-fold
•/•/•	•/•/•
•	•
•	•
•	•
•	•
3.7	3.7

Combi-steam ovens 400 series



Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BS 484/BS 485	BS 470/BS 471
Stainless steel-backed full glass door		BS 484/BS 485 111	BS 470/BS 471 111
Dimensions			
Width	(cm)	76	60
Appliance dimensions W x H x D ¹	(mm)	752 x 455 x 535	590 x 455 x 535
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	724 x 450 x 550	560 x 450 x 550
Net weight	(kg)	51	46
Volume			
Net volume	(l)	44	44
Number of cooking compartments		1	1
Interior dimensions W x H x D	(mm)	354 x 245 x 494	354 x 245 x 494
Heat source	(min)	electric	electric
Heating methods			
Temperature range	(°C)	30–230	30–230
Hot air + 100 % humidity		•	•
Hot air + 80 % humidity		•	•
Hot air + 60 % humidity		•	•
Hot air + 30 % humidity		•	•
Hot air + 0 % humidity		•	•
Low temperature cooking		•	•
Sous-vide cooking		•	•
Full surface grill level 1 + humidity		•	•
Full surface grill level 2 + humidity		•	•
Full surface grill + circulated air		•	•
Full surface grill		•	•
Dough proofing / defrosting		-/•	-/•
Regenerating		•	•
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		-/•	•/-
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic temperature control		•	•
Full surface grill behind glass ceramic	(W)	2.000	2.000
Steam removal / misting		•/•	•/•
Core temperature probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(l)	-/-	-/-
Halogen light on the side	(W)	48	48
Tray levels / stainless steel cooking interior	(No.)	4 / •	4 / •
Accessories			
Size of largest baking tray	(cm ²)	810	810
Wire rack		1	1
Gastronorm insert, stainless steel, GN 2/3, 40 mm, perforated / unperforated		1/1	1/1
Cleaning / descaling cartridge		4 / CL S20 040 ²	4 / CL S20 040 ²
Safety			
Thermally insulated door with multiple glazing		2-fold	2-fold
Child lock / door lock / safety shut-off		•/•/•	•/•/•
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning programme / cleaning aid		•/-	•/-
Descaling programme / drying programme		•/•	•/•
Grease filter in front of hot-air fan		-	-
Connection			
Total connected load	(kW)	2.9	2.9
Fixed inlet and outlet water connection		•	•

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see page 28–31.



Combi-steam oven	Combi-steam oven
BS 474/BS 475	BS 454/BS 455
BS 474/BS 475 111	BS 454/BS 455 110
60	60
590 x 455 x 535	590 x 455 x 535
47	47
560 x 450 x 550	560 x 450 x 550
46	37
44	42
1	1
354 x 245 x 494 electric	355 x 290 x 405 electric
30–230	30–230
•	•
•	•
•	•
•	•
•	•
•	•
•	–
•	–
•	–
•	–
•	–
–/•	•/•
•	•
•	•
–/•	–/•
•	•
25	25
50	50
180°	180°
•	•
•	•
2.000	–
•/•	–/–
•	•
•	•
•	•
•	•
•	•
•	–
–/–	1.3/•
48	48
4/•	4/•
810	810
1	1
1/1	1/1
4 / CL S20 040 ²	–/–
2-fold	2-fold
•/•/•	•/•/•
•	•
•/–	–/•
•/•	•/•
–	•
2.9	2.0
•	–

Combi-microwave ovens 400 series



Appliance type		Combi-microwave oven
Side-opening door right-hinged / left-hinged		BM 454/BM 455
Stainless steel-backed full glass door		BM 454/455 110
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 535
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	46
Volume		
Capacity	(l)	36
Interior dimensions W x H x D	(mm)	445 x 236 x 348
Heating methods / Programmes		
Maximum microwave output	(W)	1.000
Microwave output levels	(No.)	5
Hot air with temperature range	(°C)	40, 100–250
Full surface grill + hot air with temperature range	(°C)	100–250
Full surface grill + circulated air with temperature range	(°C)	100–250
Full surface grill as quartz grill with levels of intensity	(No.)	3
Maximum grill output	(W)	2.000
Maximum Hot air output	(W)	1.950
Maximum microwave output for combination with grill and oven	(W)	600
Sequential operation of up to 5 modes incl. programming of combined operation and rest time		•
Automatic weight feature	(No.)	15
Handling		
TFT touch display		•
Controls at the top / at the bottom		-/•
Automatic door opening		•
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle		180°
Features		
Electronic temperature control		•
Actual temperature display		•
Rapid heating		•
Innowave		•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•
Long-term timer		•
Interior lighting, side	(W)	60
Rack levels	(No.)	4
Accessories		
Glass tray		•
Wire rack		•
Glass rod		•
Safety		
Thermally insulated door with multiple glazing		•
Child lock / safety shut-off		•/•
Triple door lock		•
Cooled housing with temperature protection		•
Cleaning		
Catalytic special enamelling at interior back wall		•
Stainless steel interior with ceramic base.		•
Connection		
Total connected load	(kW)	3.1

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Fully automatic espresso machine	Fully automatic espresso machine
Stainless steel-backed glass front		CM 450 111	CM 470 111
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 444	590 x 455 x 537
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	560 x 450 x 550	560 x 450 x 550
Net weight	(kg)	22	23
Type of beverage			
		Ristretto / 2 x Ristretto	Ristretto / 2 x Ristretto
		Espresso / 2 x Espresso	Espresso / 2 x Espresso
		Espresso Macchiato / 2 x Espresso Macchiato	Espresso Macchiato / 2 x Espresso Macchiato
		Coffee / 2 x Coffee	Coffee / 2 x Coffee
		Americano / 2 xAmericano	Americano / 2 xAmericano
		Caffe Latte / 2 x Caffe Latte	Caffe Latte / 2 x Caffe Latte
		Latte Macchiato / 2 x Latte Macchiato	Latte Macchiato / 2 x Latte Macchiato
		Cappuccino / 2 x Cappuccino	Cappuccino / 2 x Cappuccino
		Flat White / 2 x Flat White	Flat White / 2 x Flat White
		Milk froth / 2 x Milk froth	Milk froth / 2 x Milk froth
		Warm milk / 2 x Warm milk	Warm milk / 2 x Warm milk
		Hot water / 2 x Hot water	Hot water / 2 x Hot water
Handling			
TFT touch display		•	•
Controls at the top		•	•
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Beverages can be personalised and memorised	(No.)	8	8
Beverage size settings	(No.)	3	3
Coffee strength levels	(No.)	8	8
Coffee temperature levels	(No.)	3	3
Hot water temperature levels	(°C)	10	10
Coffee-milk ratio levels		•	•
Height adjustable coffee dispenser up to	(cm)	15	15
Programmable basic settings			
- Lighting scenarios	(No.)	7	7
- Capacity unit	(ml/fl.oz.)	•	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•	•
- Standby after	(min, h)	5 min to 12 h	5 min to 12 h
- Water hardness	(No. of levels)	4, water-softening system	4, water-softening system
- Water filter		•	•
Features			
Aroma brewing technology		•	•
Grinding unit with ceramic discs		•	•
Automatic adjustment of ground coffee quantity		•	•
Continuous flow heater		•	•
Pump pressure	(bar)	19	19
Integrated milk system		•	•
Insulated milk container	(l)	0.5	0.5
Bean container	(g)	500	500
Separate container for second ground coffee type		•	•
Grinding level control		•	•
Volume of adjustable brewing chamber	(g)	8 to 12	8 to 12
Double grinding and brewing cycles for extra intensity for one beverage		•	•
Double grinding and brewing cycles for two beverages		•	•
Removable water tank	(l)	2.4	2.4
Water filter cartridge for water tank		1	1
Single portion cleaning		•	•
Electronic water filter exchange indicator		•	•
Electronic fill level control for milk, water and coffee beans		•	•
Electronic fill level control for drip tray and coffee residues container		•	•
Integrated LED lighting		•	•
Fresh water-function to refill the water tank with fresh water		•	•
Safety			
Child lock		•/•	•
Aqua stop with guarantee			•
Cleaning			
Fully automatic rinse programme when switching on/off		•/•	•/•
Automatic quick rinsing of milk system		•	•
Automatic cleaning and descaling programme		•	•
Automatic cleaning programme		•	•
Automatic descaling programme		•	•
Removable brewing unit		•	•
Coffee residue container and drip tray removable and dishwasher-safe		•	•
Beverage dispenser removable and dishwasher-safe		•	•
Emptying programme to prepare the appliance for holiday or transportation		•	•
Empty-grinding function, if using a new type of beans		•	•
Connection			
Total connected load	(kW)	1.6	1.6
Fixed inlet and outlet water connection		-	•

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

Warming drawers 400 series



Appliance type		Warming drawer	Warming drawer	Warming drawer
Stainless steel-backed glass front		WS 482 110	WS 462 110	WS 461 110
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W x H x D ¹	(mm)	752 x 208 x 548	590 x 288 x 535	590 x 140 x 535
Door panel extension from furniture cavity	(mm)	47	47	47
Niche dimensions W x H x D	(mm)	724 x 203 x 550	560 x 288 x 550	560 x 140 x 550
Net weight	(kg)	29	23	18
Volume				
Net volume	(l)	38	51	19
Interior dimensions W x H x D	(mm)	606 x 132 x 480	475 x 236 x 458	475 x 86 x 458
Number of table settings	(No.)	10	12	6
Heating methods				
Defrosting of meals / proving of yeast dough		•	•	•
Preheating of small beverage containers		•	•	•
Keeping meals warm / slow cooking meals		•	•	•
Warming ovenware		•	•	•
Hot air + bottom heat		•	•	•
Temperature range 40 °C to 80 °C (glass surface)	(power levels)	4	4	4
Handling				
Rotary knob		•	•	•
Status display, visible in the glass front		•	•	•
Handleless drawer		•	•	•
Recessed grip		•	•	•
Cushioned closing system		•	•	•
Features				
Interior light		•	•	•
Maximum load	(kg)	25	25	25
Stainless steel interior with glass bottom		•	•	•
Fan for even heat distribution		•	•	•
Connection				
Total connected load	(kW)	0.81	0.81	0.81

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Vacuuming drawer
Stainless steel-backed glass front		DV 461 110
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 532
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 140 x 550
Net weight	(kg)	31
Volume		
Net volume	(l)	7
Interior dimensions W x H x D	(mm)	210 x 95 x 275
Maximum size of vacuuming bags W x L	(mm)	240 x 350
Usage		
Vacuuming levels		3, max. 99%
Heat-sealing levels		3
Vacuuming of bags and containers		•
Vacuuming of vacuuming containers and bottles		•
Vacuuming of liquids		•
Drying program for vacuuming pump		•
Warning function		•
Handling		
Sensor Control		•
Handleless drawer		•
Recessed grip		•
Push-to-open system		–
Cushioned closing system		•
Features		
Stainless steel vacuuming chamber		•
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover		•
Sealing bar, non-stick, removable		•
Raised vacuuming platform		•
Connection with tube for vacuuming outside the chamber		•
Utility space in vacuuming chamber, W x L	(mm)	210 x 275
Membrane avoiding reflow of liquids during external vacuuming		•
Vacuuming bags, small, 180 mm x 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm x 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs		•
Connection		
Total connected load	(kW)	0.32

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



The ovens 200 series

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Checklist for appliance combinations 200 series

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, microwaves, fully automatic espresso machines, warming drawers and dishwashers.

When several appliances are listed (BSP/BMP), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- No further appliances may be fitted above the BSP.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.

Horizontal combinations

When planning and ordering please note that

- The door hinges can be located on either the inside or outside, without the full door opening angle being restricted.
- The door hinge (right-/left-hinged) cannot be reversed retrospectively.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens, microwaves and fully automatic espresso machines in combination with a warming drawer (14 cm in height) have the same total height as a 60 cm wide ovens.

- BOP Ovens
- BSP Combi-steam ovens
- BMP Combi-microwave ovens/ microwaves
- CMP Fully automatic espresso machine
- WSP Warming drawers
- DVP Vacuum drawer
- DF Dishwashers

All appliances shown can be obtained in these appliance colors:



Gaggenau Anthracite



Gaggenau Metallic

Vertical combination, 60 cm wide appliances



- BSP 250/BMP 250
- BOP 2.0
- WSP 222



- BMP 224
- BOP 2.0
- WSP 222



- BSP 250/BMP 250
- BMP 250
- WSP 221



- BMP 250/BSP 2.0
- CMP 250
- WSP 221



- BMP 224
- CMP 250
- WSP 221



- BOP 2.0
- DF 481/DF 250



- BSP 250/BMP 250
- DF 481/DF 250



- CMP 250
- DF 481/DF 250

Horizontal combination, 60 cm wide appliances



• BOP 2.1 • BOP 2.0



• BOP 2.1 • BSP 250/BMP 250
• DVP 221/WSP 221



• BOP 251 • CMP 250
• DVP 221/WSP 221



• BSP 251/BMP 251 • BMP 250/BSP 2.0
• DVP 221/WSP 221 • DVP 221/WSP 221



• BMP 251/BSP 2.1 • CMP 250
• DVP 221/WSP 221 • DVP 221/WSP 221



• BOP 251 • CMP 250 • BSP 250/BMP 250
• DVP 221/WSP 221 • DVP 221/WSP 221



• BMP 251/BSP 2.1 • CMP 250 • BSP 250/BMP 250
• DVP 221/WSP 221 • DVP 221/WSP 221

Combination of 4 with warming drawer, 60 cm wide appliances



• BOP 2.1 • BSP 250/BMP 250 • BMP 250/BSP 2.0
• DVP 221/WSP 221 • DVP 221/WSP 221



• BSP 251/BMP 251 • BMP 250/BSP 2.0
• BOP 2.1 • CMP 250
• DVP 221/WSP 221



Controls at the top

Right-hinged

BOP 250 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 250 111

Full glass door in Gaggenau Metallic
Width 60 cm

Left-hinged

BOP 251 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 251 111

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

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

Special accessories

BA 016 105

Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

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

GN 340 230

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

Oven 200 series

BOP 250/BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods, with core
temperature probe and baking
stone function
- TFT touch display
- Panel-free appliance with surface
control module
- Electronic temperature control from
30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

Handling

Rotary knob and TFT touch display
operation.
Clear text display in 25 languages.
Option to save individual recipes
(incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to
110° angle.

Features

Core temperature probe with automatic
shut-off.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking
time end, timer, stopwatch, long-term
timer.
60 W halogen light on the top.
Enamelled side shelf supports with
4 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quintuple
glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature
protection.

Cleaning

Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyser.

Planning notes

Door hinge not reversible.
The door panel surface of the
appliance extends 21 mm from the
furniture cavity.
The outer edge of the door handle
extends 72 mm from the furniture cavity.
Necessary lateral gap between
appliance door and furniture panel of
min. 5 mm.
Consider the overhang, incl. the door
handle, when planning to open
drawers next to the appliance.

When planning a corner solution, pay
attention to the 110° door opening
angle.

For installation underneath cooktops:
Distance between the underside of the
cooktop and the top edge of the oven
cavity: min. 15 mm.

The planning notes for the cooktops
(particularly regarding ventilation, gas/
electric connection) must be taken into
account.

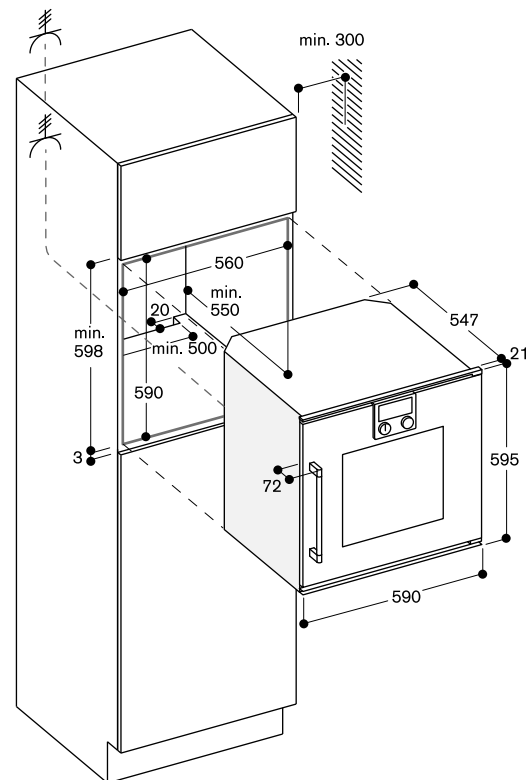
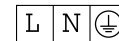
To achieve the 550 mm installation
depth, the connection cable needs to
follow the slanted edge on the corner of
the housing.

The mains socket needs to be planned
outside of the built-in niche.

Please read the installation details
regarding air ducting on page 8 – 9.

Connection

Total connected load 3.7 kW.
Power requirements
220 – 240 V / 50 Hz.
Plan a connection cable.





Controls at the top

Right-hinged

BOP 220 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 220 111

Full glass door in Gaggenau Metallic
Width 60 cm

Left-hinged

BOP 221 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 221 111

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

- 1 baking tray, enamelled
pyrolysis-safe
- 1 glass tray
- 1 wire rack

Special accessories

BA 016 105

Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

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

GN 340 230

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

Oven 200 series

BOP 220/BOP 221

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

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top heat.

Bottom heat.

Hot air + bottom heat.

Full surface grill + circulated air.

Full surface grill.

Baking stone function.

Handling

Rotary knob and TFT touch display
operation.

Clear text display in 25 languages.

Option to save individual recipes.

Information key with use indicators.

Side-opening door opens up to
110° angle.

Features

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking
time end, timer, stopwatch, long-term
timer.

60 W halogen light on the top.

Enamelled side shelf supports with
4 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quintuple
glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature
protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

Planning notes

Door hinge not reversible.

The door panel surface of the
appliance extends 21 mm from the
furniture cavity.

The outer edge of the door handle
extends 72 mm from the furniture cavity.
Necessary lateral gap between
appliance door and furniture panel of
min. 5 mm.

Consider the overhang, incl. the door
handle, when planning to open
drawers next to the appliance.

When planning a corner solution, pay
attention to the 110° door opening
angle.

For installation underneath cooktops:
Distance between the underside of the
cooktop and the top edge of the oven
cavity: min. 15 mm. The planning notes
for the cooktops (particularly regarding
ventilation, gas/electric connection)
must be taken into account.

To achieve the 550 mm installation
depth, the connection cable needs to
follow the slanted edge on the corner
of the housing.

The mains socket needs to be planned
outside of the built-in niche.

Please read the installation details
regarding air ducting on page 8 – 9.

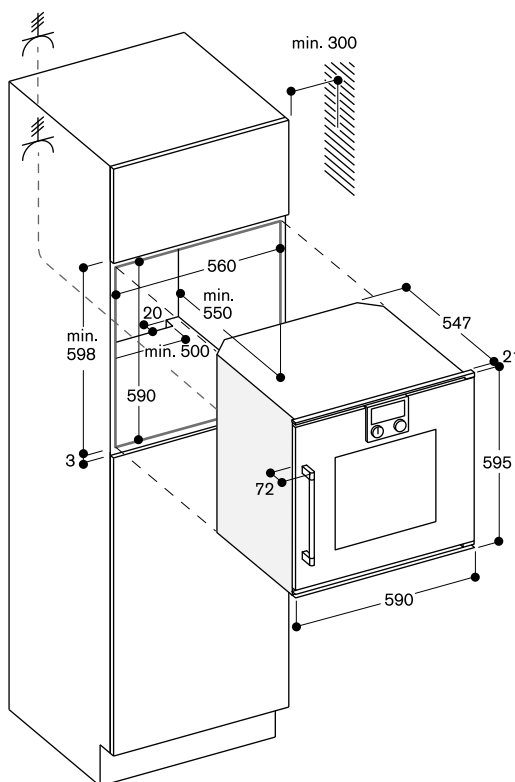
Connection

Total connected load 3.7 kW.

Power requirements

220 – 240 V / 50 Hz.

Plan a connection cable.





Controls at the top

Right-hinged

BSP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

Left-hinged

BSP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

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

Special accessories

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3l.

GN 340 230

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

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

Combi-steam oven 200 series

BSP 250/BSP 251

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

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Removable 1.3 litre water tank.
Water level warning.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning aid.
Drying programme.
Descaling programme.
Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

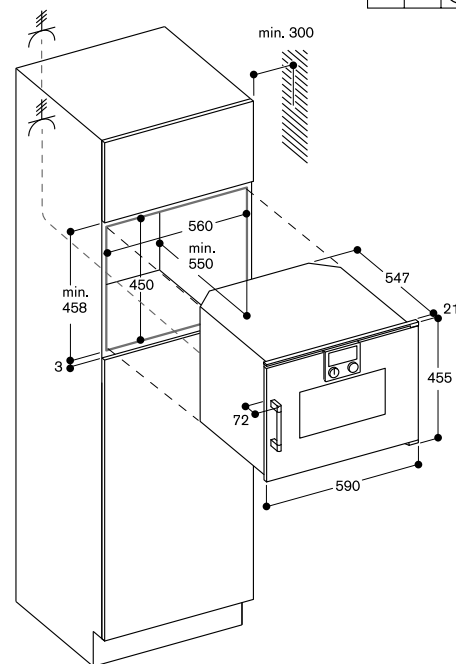
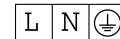
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

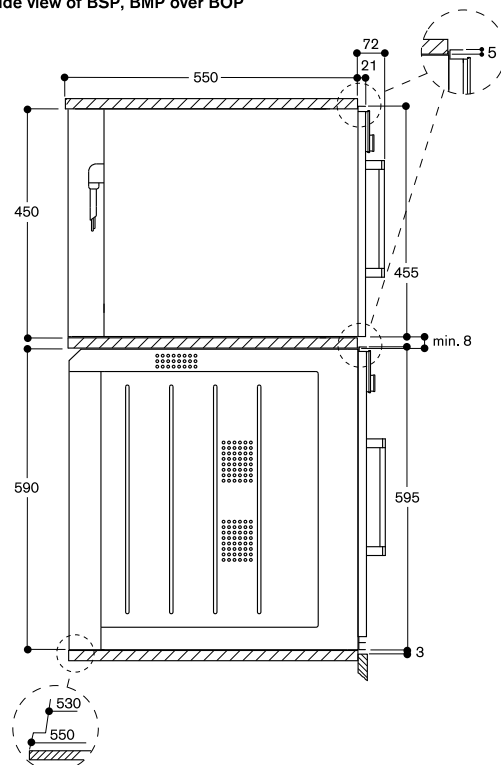
Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 2.0 kW.
Power requirements
220 – 240 V / 50 Hz.
Connection cable 1.5 m without plug.



Side view of BSP, BMP over BOP





Controls at the top

Right-hinged

BMP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

Left-hinged

BMP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

- 1 combination wire rack
- 1 glass tub

Combi-microwave oven 200 series

BMP 250/BMP 251

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

Programmes

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
Hot air 40 °C and from 100 °C to 250 °C,
Full surface grill + hot air from 100 °C to 250 °C,
Full surface grill + circulated air from 100 °C to 250 °C
Full surface grill with 3 levels of intensity, maximum output 2000 W.
Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programmes with weight indication, customisable:
4 defrosting programmes
4 cooking programmes
7 combination programmes
Option to save individual recipes.

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.

Safety

Thermally insulated door with triple glazing.
Triple door lock.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.
Plan the niche without back wall.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 8 – 9.

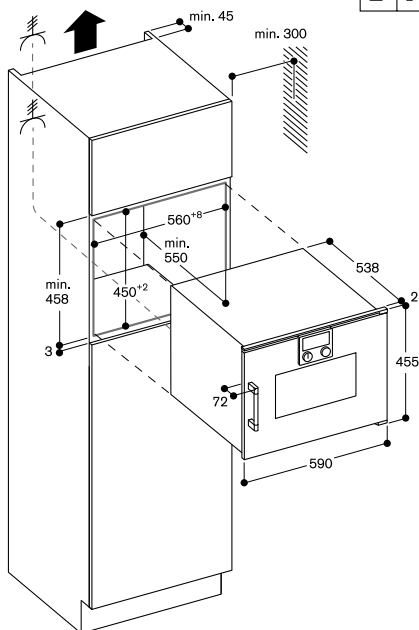
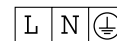
Connection

Total connected load 3.1 kW.

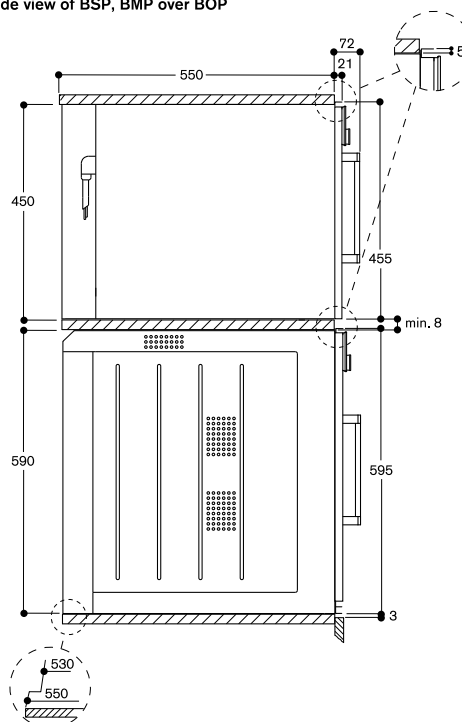
Power requirements

220 – 240 V / 50 Hz.

Connection cable 1.5 m without plug.



Side view of BSP, BMP over BOP





Controls at the bottom

Right-hinged

BMP 224 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 224 110

Full glass door in Gaggenau Metallic
Width 60 cm

Left-hinged

BMP 225 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 225 110

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

1 glass tray

1 wire rack

Microwave oven 200 series

BMP 224/BMP 225

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

Programmes

Microwave operation with 5 output levels: 900, 600, 360, 180, 90 W.

Full surface grill with 3 levels of intensity, maximum output 1300 W.

Full surface grill with microwave output levels 360, 180 and 90 W combinable.

10 automatic programmes with weight indication:

3 defrosting programmes

4 cooking programmes

3 combination programmes

Option to save individual recipes.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages. Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Innowave.

Actual temperature display.

25 W interior light.

Hygienic stainless steel interior with glass ceramic base.

Safety

Thermally insulated door with double glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Planning notes

Door hinge not reversible.

Minimum installation height 85 cm (top edge of niche bottom).

Height-adjustable feet.

Installation of BMP above BOP with intermediate shelf.

Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

When planning a corner solution, pay attention to the 90° door opening angle.

Please read the installation details regarding air ducting on page 8 – 9.

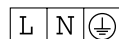
Connection

Total connected load 2.0 kW.

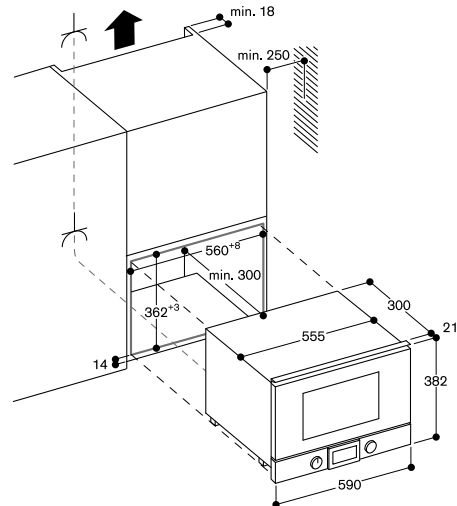
Power requirements

220 – 240 V / 50 – 60 Hz.

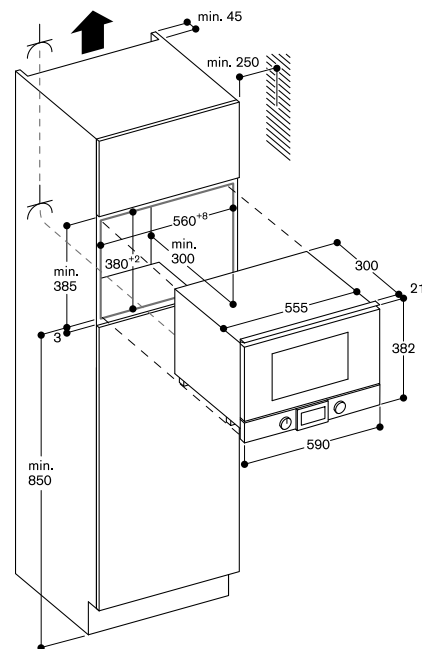
Connection cable 1.7 m, with plug.



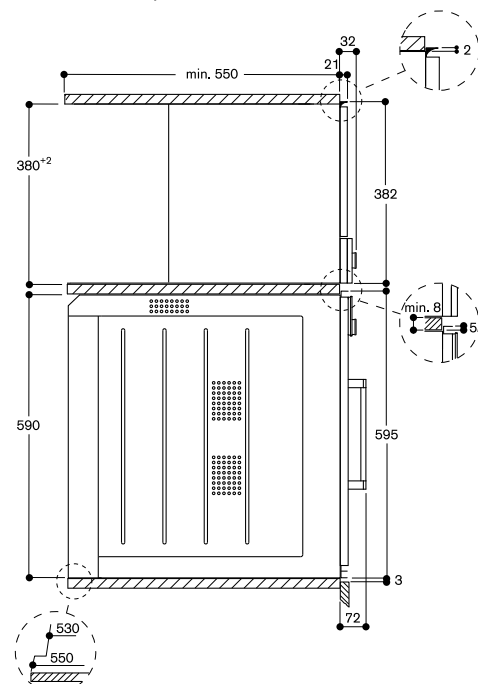
Installation in a wall-hanging cupboard



Installation in a tall cupboard



Side view of BMP 224/225 over BOP





Controls at the top

CMP 250 101

Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 250 111

Full glass door in Gaggenau Metallic
Width 60 cm

Included in the price

- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk tube

Fully automatic espresso machine 200 series CMP 250

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

Type of beverage

Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Espresso Macchiato / 2 x Espresso Macchiato.
Coffee / 2 x Coffee.
Americano / 2 x Americano.
Caffe Latte / 2 x Caffe Latte.
Latte Macchiato / 2 x Latte Macchiato.
Cappuccino / 2 x Cappuccino.
Flat White / 2 x Flat White.
Milk froth / 2 x Milk froth.
Warm milk / 2 x Warm milk.
Hot water / 2 x Hot water.

Handling

Door with cushioned door closing system.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 19 bar pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 0.5 litres.
Integrated lightning with LEDs.
Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 2.4 litre water tank.
Electronic water filter exchange indicator.

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Cleaning

Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.

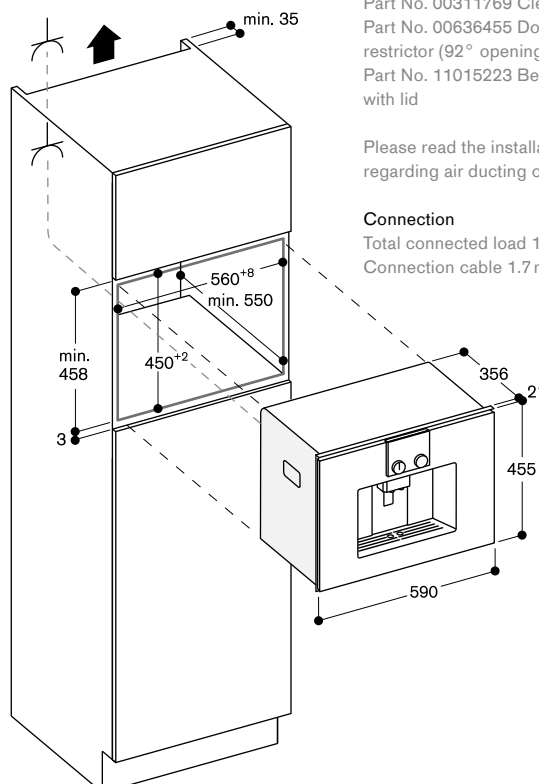
Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding air ducting on page 8 – 9.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m with plug.





WSP 222 100

Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm

WSP 222 110

Glass front in Gaggenau Metallic
Width 60 cm, Height 29 cm

Warming drawer 200 series

WSP 222

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

Heating methods

Defrosting of meals/proving of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware.

Handling

Rotary knob operation.

Features

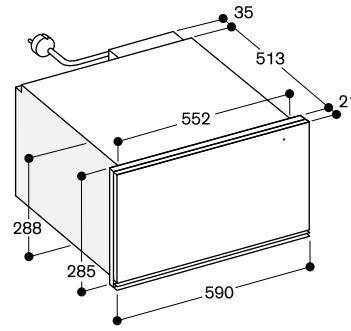
Net volume 52 litres.
Volume capacity: Dinner service for 12 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions W 468 x H 242 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

Planning notes

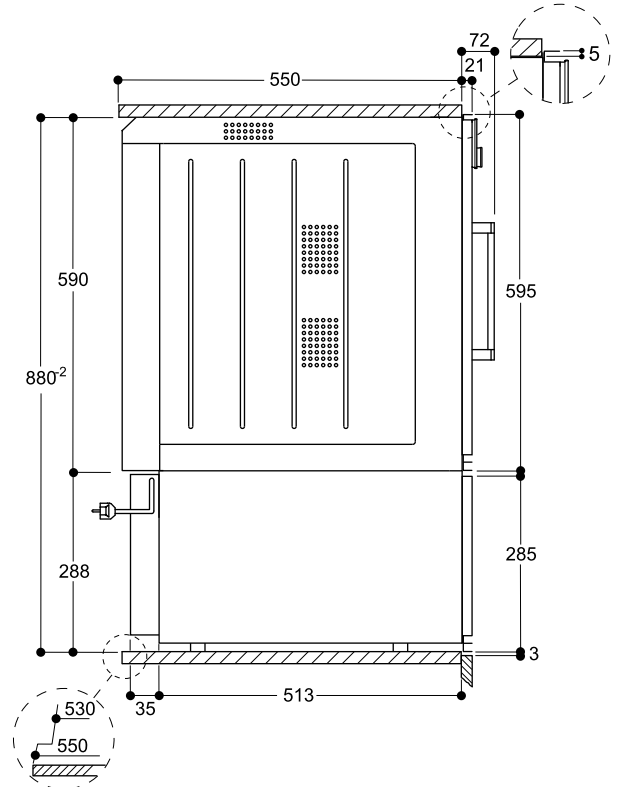
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The socket can be planned behind the appliance.

Connection

Total connected load 0.81 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connection cable 1.5 m, pluggable.



WSP 222 below BOP



**WSP 221 100**

Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

WSP 221 110

Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

Warming drawer 200 series**WSP 221**

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

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Features

Net volume 20 litres.

Volume capacity: Dinner service for 6 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions

W 468 x H 92 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

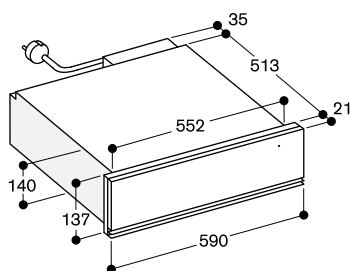
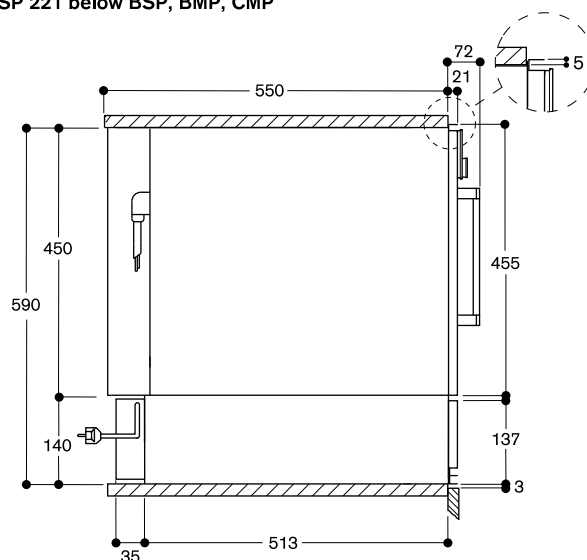
Connection

Total connected load 0.81 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

Connection cable 1.5 m with plug.

**WSP 221 below BSP, BMP, CMP**



DVP 221 100

Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

DVP 221 110

Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

Included in the price

- 1 Vacuuming bag, small (50 pcs.)
- 1 Vacuuming bag, big (50 pcs.)
- 1 Raised vacuuming platform
- 1 Adaptor for vacuuming outside the chamber
- 1 Vacuuming hose
- 1 Adaptor for bottle plugs
- 3 Plugs for vacuuming of bottles

Special accessories

BA 080 670

Vacuuming bags, small
180 x 280 mm, 100 pcs.

BA 080 680

Vacuuming bags, large
240 x 350 mm, 100 pcs.

Vacuuming drawer 200 series

DVP 221

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

Application

Vacuuming for sous-vide cooking.

Vacuuming for fast marinating and flavouring.

Vacuuming for extended storage.

Vacuuming of vacuuming containers outside the chamber.

Vacuuming of liquids in bottles outside the chamber.

Handling

Touch key operation.

Features

Net volume 7 litres.

Capacity load max. 10 kg.

Maximum size of vacuuming bags
W 240 mm x L 350 mm.

3 heat-sealing levels for different strengths of bag material.

Sealing bar, non-stick coating, removable.

Safety glass cover, opens automatically after vacuuming.

Raised vacuuming platform, 44 mm, deployable.

Utility space in vacuuming chamber, W 210 mm x L 275 mm.

Membrane for avoiding reflux of liquids during vacuuming outside the chamber.

Drying programme for vacuuming pump.

Warning function.

Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.

The panel surface of the appliance extends 21 mm from the furniture cavity.

Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.

Built-in under worktop or in single niche.

The socket can be planned behind the appliance.

Please read the installation details regarding combination with ovens on the page 8 – 9.

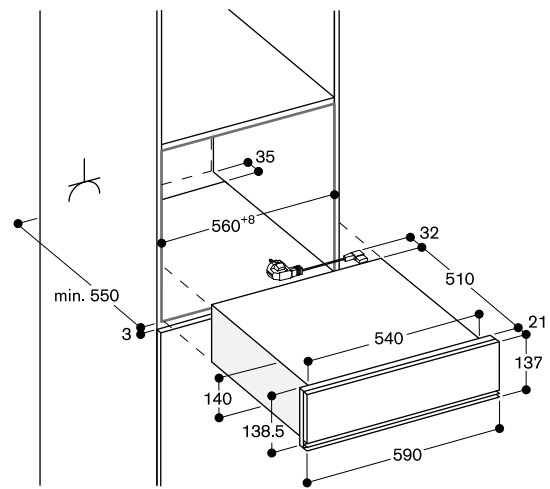
Connection

Total connected load 0.32 kW.

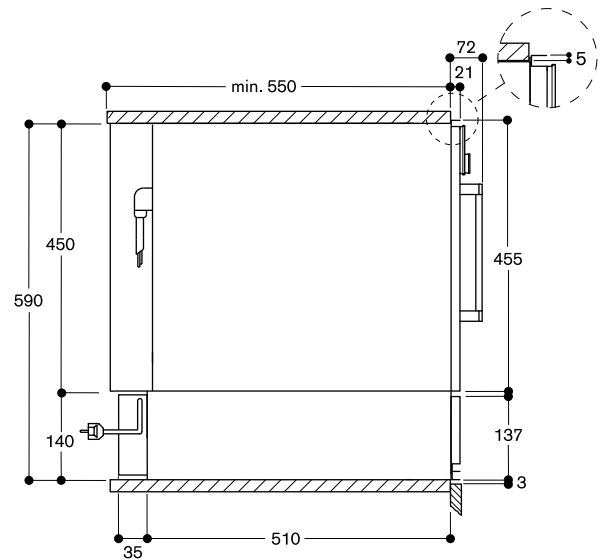
Power requirements

220 – 240 V / 50 – 60 Hz.

Connecting cable 1.5 m with plug.



Side view of DVP 221 below BSP, BMP, CMP





Accessories and special accessories 200 series



BOP 250/BOP 251

Pull-out rack		Oven
BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	◦
Baking stone		
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	◦
Gastronorm insert, stainless steel		
GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.	
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.	
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3	
Gastronorm roaster, cast aluminium		
GN 340 230	GN 2/3, height 165 mm, non-stick Use in ovens with pull-out system BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 234)	◦
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	◦
Cleaning and care		
Part No. 17000705	Water filter cartridge	
Part No. 00311819	Descaling tablets	
Part No. 00311769	Cleaning tablets	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 180 mm x 280 mm, 100 pcs.	
BS 080 680	Vacuuming bags, large, 240 mm x 350 mm, 100 pcs.	

• Standard.

◦ Special accessory.

BA 016 105

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.



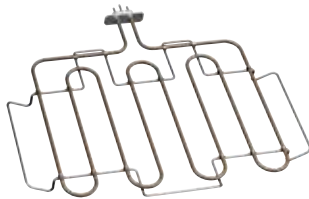
GN 144 230

Gastronorm insert, GN 2/3, non-stick, Unperforated, 40 mm deep, 3 l.



BA 056 115

Heating element for baking stone and Gastronorm roaster.



GN 154 230

Gastronorm insert, GN 2/3, non-stick, Perforated, 40 mm deep, 3 l.



BA 056 133

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



GN 410 230

Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.



GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting function.

Lower and upper part can also be used separately, height 100 and 65 mm.

For ovens with pull-out system BA 016 or BA 018 (order heating element separately) and Combi-steam ovens.





BOP 220/BOP 221



BSP 250/BSP 251



CMP 250



DVP 221

Oven

Combi-steam oven

Fully automatic espresso machine

Vacuuming drawer

◦

◦

-
-
-

◦ (without roaster function) ◦

◦

-
-
-

◦

◦

BA 080 670

Vacuuming bags, small
180 x 280 mm, 100 pcs.



BA 080 680

Vacuuming bags, large
240 x 350 mm, 100 pcs.



Advice:

Not every illustrated accessory fits to every oven. For exact allocation see above.

Ovens 200 series



Appliance type	Oven	Oven
Side-opening door right-hinged / left-hinged	BOP 250/BOP 251	BOP 220/BOP 221
Full glass door in Gaggenau Anthracite	BOP 250/251 101	BOP 220/221 101
Full glass door in Gaggenau Metallic	BOP 250/251 111	BOP 220/221 111
Dimensions		
Width	(cm) 60	60
Appliance dimensions W x H x D ¹	(mm) 590 x 595 x 547	590 x 595 x 547
Door panel extension from furniture cavity	(mm) 21	21
Niche dimensions W x H x D	(mm) 560 x 590 x 550	560 x 590 x 550
Net weight	(kg) 57	57
Volume		
Net volume	(l) 76	76
Number of cooking compartments	1	1
Interior dimensions W x H x D	(mm) 487 x 383 x 405	487 x 383 x 405
Heat source	electric	electric
Heating methods		
Temperature range	(°C) 30–300	50–300
Hot air / Eco hot air / top + bottom heat	•/•/•	•/•/•
Top heat / bottom heat / hot air + bottom heat	•/•/•	•/•/•
Full surface grill + circulated air	•	•
Full surface grill	•	•
Compact grill	•	–
Baking stone function ²	•	•
Roaster function ²	•	–
Dough proofing / defrosting / keeping warm	•/•/–	–/–/–
Handling		
TFT touch display	•	•
Controls at the top / at the bottom	•/–	•/–
Clear text display (No. of languages)	25	52
Individual recipes	50	50
Door opening angle	110°	110°
Features		
Electronic temperature control	•	•
Core temperature probe	•	–
Baking stone socket	•	•
Roasting function	•	–
Actual temperature display	•	•
Rapid heating	•	•
Cooking time, cooking time end, timer, stopwatch	•	•
Long-term timer	•	•
Halogen light on the top	(W) 60	60
Tray levels	(No.) 4	4
Digital services (Home Connect) either via LAN or wireless via WiFi. ³	–	–
Accessories		
Enamelled baking tray	1	1
Size of largest baking tray	(cm ²) 1.200	1.200
Wire rack	1	1
Glass tray	1	1
Safety		
Thermally insulated door with multiple glazing	5-fold	5-fold
Child lock / safety shut-off	•/•	•/•
Cooled housing with temperature protection	•	•
Cleaning		
Pyrolytic system	•	•
Catalytic coating on back wall / ceiling	–	–
Gaggenau enamel	•	•
Heated air cleaning catalyser	•	•
Grease filter in front of hot air fan	–	–
Connection		
Total connected load	(kW) 3.7	3.7

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

² Special accessory required, see page 54 – 55.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Appliance type		Combi-steam oven
Side-opening door right-hinged / left-hinged		BSP 250/BSP 251
Full glass door in Gaggenau Anthracite		BSP 250/BSP 251 100
Full glass door in Gaggenau Metallic		BSP 250/BSP 251 110
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 547
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	36
Volume		
Net volume	(l)	42
Number of cooking compartments		1
Interior dimensions W x H x D	(mm)	355 x 290 x 405
Heat source		electric
Heating methods		
Temperature range	(°C)	30–230
Hot air + 100 % humidity		•
Hot air + 80 % humidity		•
Hot air + 60 % humidity		•
Hot air + 30 % humidity		•
Hot air + 0 % humidity		•
100 % humidity		–
Slow steaming		–
Dough proofing / defrosting		•/•
Regenerating		•
Low temperature cooking / low temperature steaming		•/–
Handling		
TFT touch display		•
Controls at the top / at the bottom		•/–
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle		110°
Features		
Steaming without pressure		•
Electronic temperature control		•
Core temperature probe		•
Actual temperature display		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer		•
Electronic boiling point detection		•
Water tank capacity / water level warning	(l)	1.3/•
Halogen light on the side	(W)	48
Tray levels / stainless steel cooking interior	(No.)	4/•
Accessories		
Size of largest baking tray	(cm ²)	810
Wire rack		1
Gastronorm insert, stainless steel, GN 2/3, 40 mm, perforated / unperforated		1/1
Safety		
Thermally insulated door with multiple glazing		3-fold
Child lock / safety shut-off		•/•
Cooled housing with temperature protection		•
Cleaning		
Cleaning aid / drying programme		•/•
Descaling aid / descaling programme		–/•
Grease filter in front of hot-air fan		•
Connection		
Total connected load	(kW)	2.0

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

Combi-microwave ovens and microwaves 200 series



Appliance type		Combi-microwave oven	Microwave
Side-opening door right-hinged / left-hinged		BMP 250/BMP 251	BMP 224/BM 225
Full glass door in Gaggenau Anthracite		BMP 250/251 100	BMP 224/225 100
Full glass door in Gaggenau Metallic		BMP 250/251 110	BMP 224/225 110
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 538	590 x 382 x 300
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550	560 x 380 x 320
			560 x 362 x 300 (wall cabinet)
Net weight	(kg)	41	20
Volume			
Capacity	(l)	36	21
Interior dimensions W x H x D	(mm)	445 x 236 x 348	350 x 220 x 270
Heating methods / Programmes			
Maximum microwave output	(W)	1.000	900
Microwave output levels	(No.)	5	5
Hot air with temperature range	(°C)	40, 100–250	–
Full surface grill + hot air with temperature range	(°C)	100–250	–
Full surface grill + circulated air with temperature range	(°C)	100–250	–
Full surface grill as quartz grill with levels of intensity	(No.)	3	3
Maximum grill output	(W)	2.000	1.300
Hot air output	(W)	1.950	–
Maximum microwave output for combination with grill and oven	(W)	600	360
Sequential operation of up to 5 modes incl. programming of combined operation and rest time		•	•
Automatic weight feature	(No.)	15	10
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		• / –	– / •
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		110°	110°
Features			
Electronic temperature control		•	•
Actual temperature display		•	–
Rapid heating		•	–
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		• / • / • / •	• / – / – / –
Long-term timer		•	–
Interior lighting, side	(W)	60	25
Rack levels	(No.)	4	–
Accessories			
Glass tray		•	•
Wire rack		•	•
Glass rod		•	•
Safety			
Thermally insulated door with multiple glazing		•	•
Child lock / safety shut-off		• / •	– / •
Triple door lock		•	•
Cooled housing with temperature protection		•	•
Cleaning			
Catalytic special enamelling at interior back wall		•	–
Stainless steel interior with ceramic base		•	•
Connection			
Total connected load	(kW)	3.1	1.99

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Fully automatic espresso machine
Glass front in Gaggenau Anthracite		CMP 250 101
Glass front in Gaggenau Metallic		CMP 250 111
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 426
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	20
Type of beverage		
		Ristretto / 2 x Ristretto
		Espresso / 2 x Espresso
		Espresso Macchiato / 2 x Espresso Macchiato
		Coffee / 2 x coffee
		Americano / 2 x Americano
		Caffe Latte / 2 x Caffe Latte
		Latte Macchiato / 2 x Latte Macchiato
		Cappuccino / 2 x Cappuccino
		Flat White / 2 x Flat White
		Milk froth / 2 x Milk froth
		Warm milk / 2 x Warm milk
		Hot water / 2 x Hot water
Handling		
TFT touch display		•
Controls at the top		•
Automatic door opening		
Clear text display	(No. of languages)	25
Beverages can be personalised and memorised	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°C)	10
Coffee-milk ratio levels		•
Height adjustable coffee dispenser up to	(cm)	15
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Capacity unit	(ml/fl.oz.)	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•
- Standby after	(min, h)	5 min to 12 h
- Water hardness	(No. of levels)	4, water-softening system
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Pump pressure	(bar)	19
Integrated milk system		•
Insulated milk container	(l)	0.5
Bean container	(g)	500
Separate container for second ground coffee type		•
Grinding level control		•
Volume of adjustable brewing chamber	(g)	8 to 12
Double grinding and brewing cycles for extra intensity for one beverage		•
Double grinding and brewing cycles for two beverages		•
Removable water tank	(l)	2.4
Water filter cartridge for water tank		1
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for milk, water and coffee beans		•
Electronic fill level control for drip tray and coffee residues container		•
Integrated LED lighting		•
Fresh water-function to refill the water tank with fresh water		•
Safety		
Child lock		•
Aqua stop with guarantee		
Cleaning		
Fully automatic rinse programme when switching on/off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling programme		•
Automatic cleaning programme		•
Automatic descaling programme		•
Removable brewing unit		•
Coffee residue container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying programme to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Connection		
Total connected load	(kW)	1.6
Fixed inlet and outlet water connection		-

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

Warming drawers 200 series



Appliance type		Warming drawer	Warming drawer
Glass front in Gaggenau Anthracite		WSP 221 100	WSP 222 100
Glass front in Gaggenau Metallic		WSP 221 110	WSP 222 110
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 548	590 x 288 x 548
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 140 x 550	560 x 288 x 550
Net weight	(kg)	16	20
Volume			
Net volume	(l)	20	52
Interior dimensions W x H x D	(mm)	468 x 92 x 458	468 x 242 x 458
Number of table settings	(No.)	6	12
Heating methods			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverage containers		•	•
Keeping meals warm / slow cooking meals		•	•
Warming ovenware		•	•
Hot air + bottom heat		•	•
Temperature range 40 °C to 80 °C (glass surface)	(power levels)	4	4
Handling			
Rotary knob		•	•
Status display, visible in the glass front		•	•
Handleless drawer		•	•
Push-to-open system		•	•
Features			
Maximum load	(kg)	25	25
Stainless steel interior with glass bottom		•	•
Fan for even heat distribution		•	•
Connection			
Total connected load	(kW)	0.81	0.81

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Vacuuming drawer
Glass front in Gaggenau Anthracite		DVP 221 100
Glass front in Gaggenau Metallic		DVP 221 110
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 542
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	560 x 140 x 550
Net weight	(kg)	30
Volume		
Net volume	(l)	7
Interior dimensions W x H x D	(mm)	210 x 95 x 275
Maximum size of vacuuming bags W x L	(mm)	240 x 350
Usage		
Vacuuming levels		3, max. 99 %
Heat-sealing levels		3
Vacuuming of bags and containers		•
Vacuuming of vacuuming containers and bottles		•
Vacuuming of liquids		•
Drying program for vacuuming pump		•
Warning function		•
Handling		
Sensor Control		•
Handleless drawer		•
Recessed grip		–
Push-to-open system		•
Cushioned closing system		–
Features		
Stainless steel vacuuming chamber		•
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover		•
Sealing bar, non-stick, removable		•
Raised vacuuming platform		•
Connection with tube for vacuuming outside the chamber		•
Utility space in vacuuming chamber, W x L	(mm)	210 x 275
Membrane avoiding reflow of liquids during external vacuuming		•
Vacuuming bags, small, 180 mm x 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm x 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs		•
Connection		
Total connected load	(kW)	0.32

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



The oven EB 333

EB 333	64
Accessories and special accessories EB 333	65
Technical specifications EB 333	66



EB 333 110

Stainless steel
Width 90 cm

Included in the price

- 1 baking tray, enamelled pyrolysis safe
- 1 rotary spit
- 1 grill shelf
- 1 grill tub with grid
- 1 plug-in core temperature probe

Special accessories

BA 090 100

Black rotary knobs for EB 333, set of 2.

BA 018 105

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 058 115

Heating element for baking stone and Gastronorm roaster.

BA 058 133

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

GN 340 230

Gastronorm roaster in cast aluminium. GN2/3, height 165 mm, non-stick.

Oven

EB 333

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

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Front-hinged door with 90° door opening angle.

Features

Core temperature probe with automatic shut-off.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

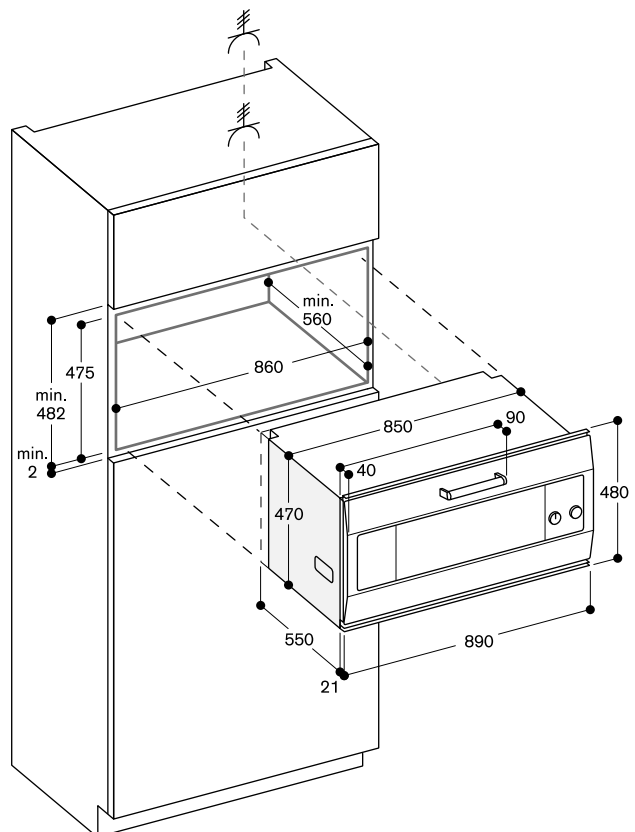
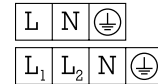
Pyrolytic system.
Gaggenau enamel.
Heated air cleaning catalyser.

Planning notes

The door panel surface of the appliance extends 40 mm from the furniture cavity.
The outer edge of the door handle extends 90 mm from the furniture cavity.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15mm.
The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 5.4 kW.
Power requirements
220 – 240 V / 50 Hz.
Plan a connection cable.



BA 090 100

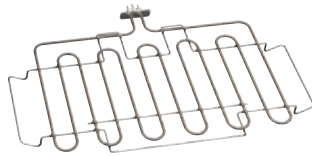
Stainless steel knobs with black coating.

**BA 018 105**

Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

**BA 058 115**

Heating element for baking stone and
Gastronorm roaster

**BA 058 133**

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

**GN 340 230**

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting
function.

Lower and upper part can also be
used separately, height 100 and
65 mm.

For ovens with pull-out system
BA 016 or BA 018 (order heating
element separately) and Combi-steam
ovens.



Accessories and special accessories EB 333



EB 333

Black rotary knobs for oven		Oven
BA 090 100	Stainless steel knobs with black coating	◦
Pull-out rack		
BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	◦
Baking stone		
BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	◦
Gastronorm roaster, cast aluminium		
GN 340 230	GN 2/3, height 165 mm, non-stick coating Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 234)	◦
Heating element		
BA 058 115	Necessary accessory for baking stone BA 058 133	◦

• Standard.

◦ Special accessory.



Appliance type		Oven
Stainless steel		EB 333
Dimensions		
Width	(cm)	90
Appliance dimensions W x H x D ¹	(mm)	890 x 480 x 550
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	860 x 475 x 560
Net weight	(kg)	79
Volume		
Net volume	(l)	83
Number of cooking compartments		1
Interior dimensions W x H x D	(mm)	624 x 315 x 403
Heat source		electric
Heating methods		
Temperature range	(°C)	30–300
Hot air / Eco hot air / top + bottom heat		•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•
Top + 1/3 bottom heat		•
1/3 top + bottom heat		•
Hot air + 1/3 bottom heat		•
Full surface grill + circulated air		•
Full surface grill		•
Compact grill		•
Baking stone function ²		•
Roaster function ²		•
Dough proofing / defrosting / keeping warm		•/•/•
Handling		
TFT touch display		•
Controls at the top / centered / at the bottom		•/–/–
Automatic door opening		–
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Core temperature probe		•
Rotisserie spit		•
Baking stone socket		•
Roasting function		•
Actual temperature display		•
Rapid heating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	2 x 10
Tray levels	(No.)	3
Accessories		
Enamelled baking tray		1
Size of largest baking tray	(cm ²)	1.780
Wire rack		1
Enamelled grill tray / wire rack for grill tray		1/1
Glass tray		–
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyser		•
Connection		
Total connected load	(kW)	5.38

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory required, see page 65–66.





The Vario cooktops

Vario cooktops 400 series	70
Additional planning notes for the 400 series	95
Cut-out dimensions for appliance combinations in the 400 series	98
Installation with appliance cover and filler strip in the 400 series	103
Vario cooktops 200 series	104
Cut-out dimensions for appliance combinations in the 200 series	114
Accessories special accessories	115
Technical specifications	118



CX 480 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GN 232 110

Teppan Yaki made of multi ply material, GN 1/1
For full surface induction cooktop CX480.

Full surface induction cooktop

CX 480

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

Cooking zones

One unique cooking surface of 2800 cm².

Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Booster function.

Individual pot detection.

Cooking timer for each cooking position.

Timer.

Information key with use indicators.

Power management.

Safety

Main switch.

Residual heat indicator.

Child lock.

Display cleaning protection.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended. Appliance can be snapped into the worktop from above.

Appliance weight: approx. 28 kg.

Please read the installation details regarding air ducting on page 134.

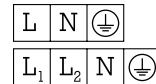
Connection

Total connected load 7.2 kW.

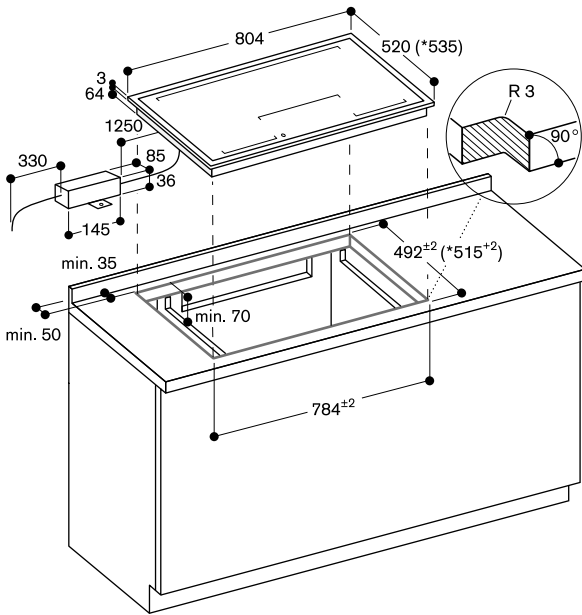
Power requirements

220 – 240 V / 50 – 60 Hz.

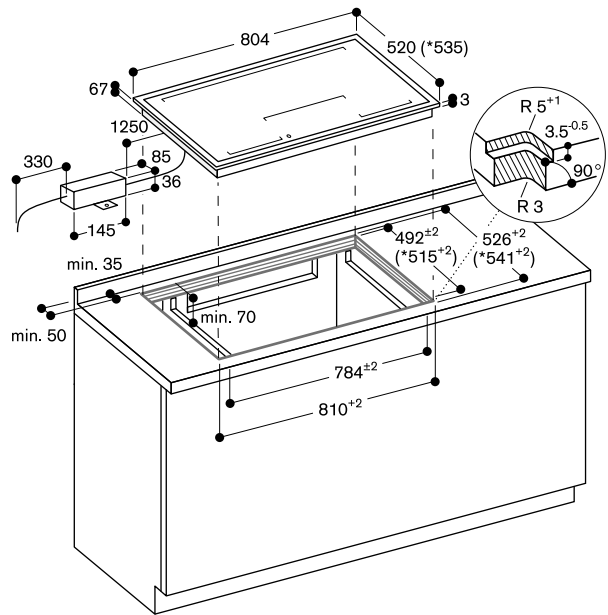
Connecting cable 1.5 m without plug.



Please refer to page 128 for product details on CX 480 100, 80cm frameless appliance.

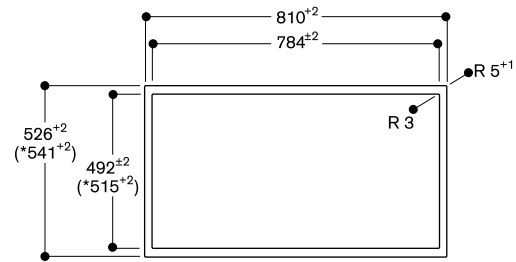


* with filler strip.
See separate planning notes.



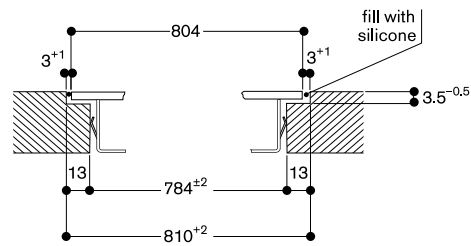
* with filler strip.
See separate planning notes.

View from above

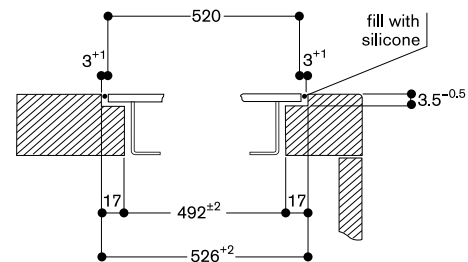


* with filler strip

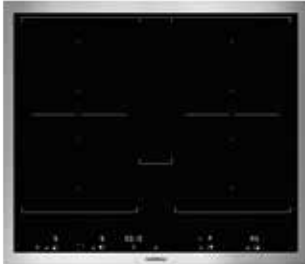
Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VI 462 111

Stainless steel frame
Width 60 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 600

Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 003

Stainless steel frying sensor pan

GP 900 004

Stainless steel frying sensor pan

Vario flex induction cooktop 400 series VI 462

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

Cooking zones

2 flex induction cooking areas with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Individual residual heat indicators.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

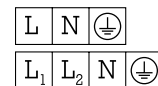
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance can be snapped into the worktop from above.

Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 134.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





VI 461 110 ▲

Stainless steel frame
Width 60 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 600

Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

▲ Phase out model. Please check availability.

Vario induction cooktop 400 series

VI 461

- Three cooking zones with booster for cookware with a diameter of 15 to 28 cm
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

1 induction cooking zone ø 18 cm (1800 W, with booster 2500 W), automatically switches to ø 28 cm (2800 W, with booster 4400 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3300 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 1800 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 power levels.

Features

Cooking zone marking.
Booster function for each cooking zone.
Super booster function for ø 28 cm cooking zone.
Pot detection.
Timer.

Safety

Individual residual heat indicators.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.

Immersion depth depending on installation situation 54/57 mm. Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

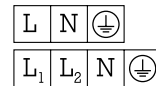
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

Please read the installation details regarding air ducting on page 134.

Connection

Total connected load 7.2 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.5 m without plug.





VI 414 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 401

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

Special accessories

GP 900 004

Stainless steel frying sensor pan

WP 400 001

Wok pan made of multiple-layer material

WZ 400 001

Wok attachment for wok pan
Only for Vario induction wok.

Vario induction wok 400 series

VI 414

- 32 cm cooking zone with booster function
- Ideal for the original wok pan with round bottom, with wok ring
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3700 W), automatically switches to \varnothing 26 cm (2600 W, with booster 3700 W) and to \varnothing 32 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bicoloured display (white / orange).

Features

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

If installing with the filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Appliance can be snapped into the worktop from above.

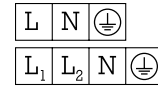
Appliance weight: approx. 10 kg.

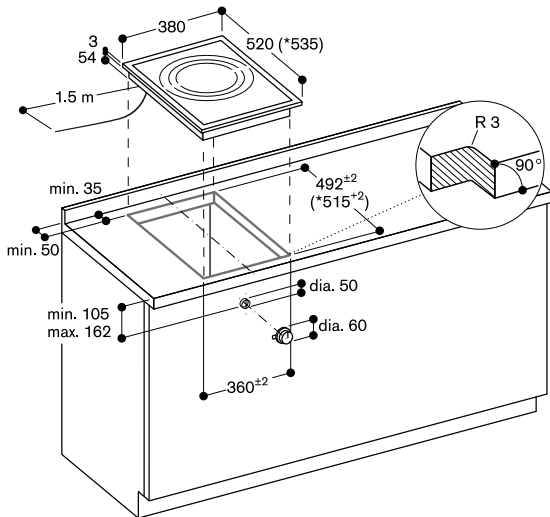
Please read the installation details regarding air ducting on page 134.

Connection

Total connected load 3.7 kW.

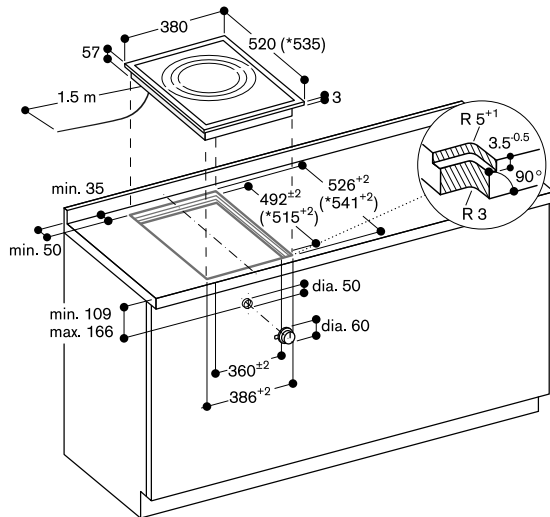
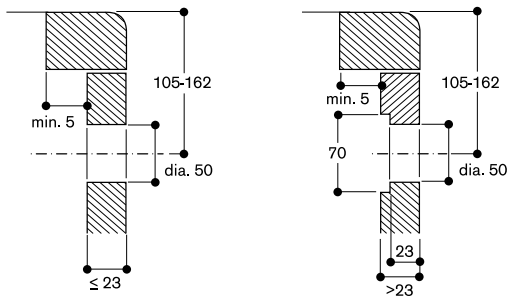
Connecting cable 1.5 m without plug.





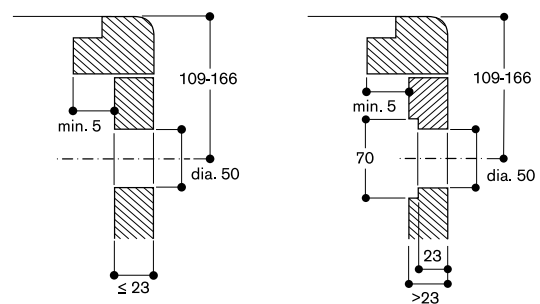
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

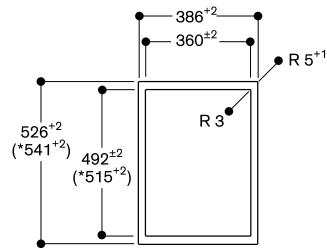


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush installation

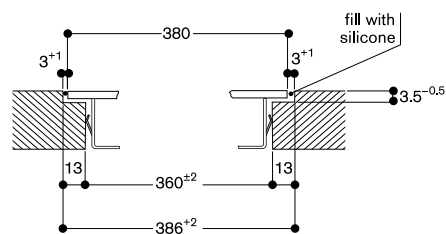


View from above

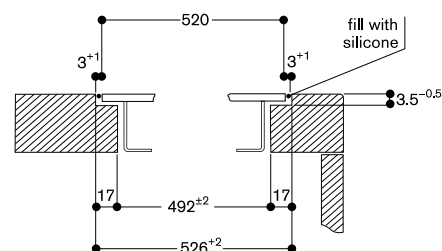


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention
to the deeper cut-out and the front and rear groove width.



VI 422 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 401

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

Special accessories

GP 900 003

Stainless steel frying sensor pan

Vario flex induction cooktop 400 series

VI 422

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

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Individual residual heat indicators.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

If installing with the or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

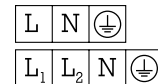
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above.

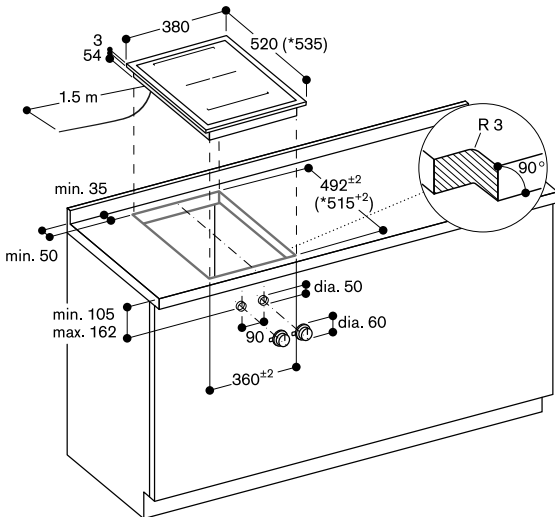
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 134.

Connection

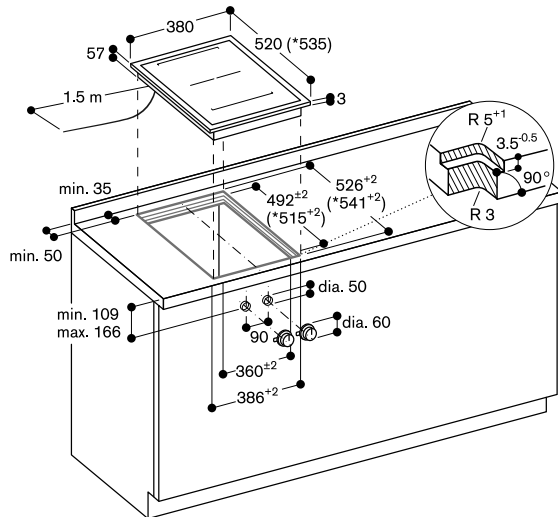
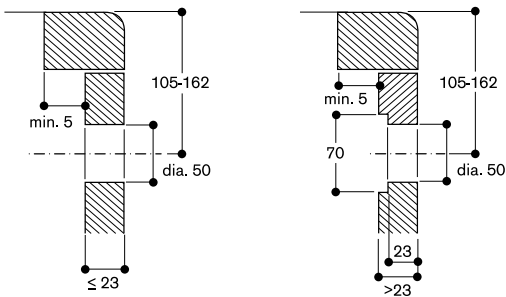
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.





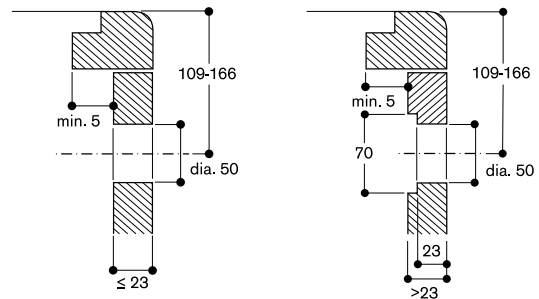
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

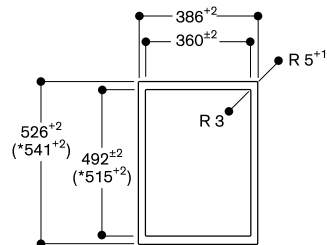


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation

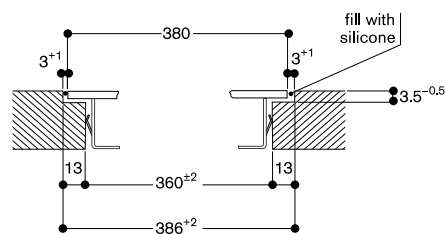


View from above

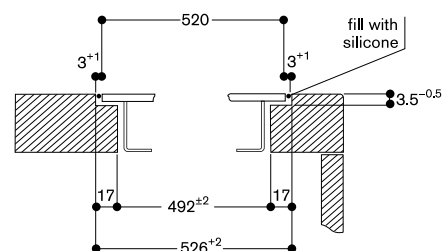


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention
to the deeper cut-out and the front and rear groove width.



VG 415 211 AU

Stainless steel
Width 38 cm
Natural gas 20 mbar
Wok burner with 6 kW

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Special accessories

WP 400 001

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

Vario gas wok 400 series

VG 415

- Multi-ring burner with 6 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

VG 415 211

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic fast ignition.

Features

Simmer function.

Cast pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at

least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Special nozzles can be ordered as spare parts.

Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a nonflammable material.

A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.

With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.

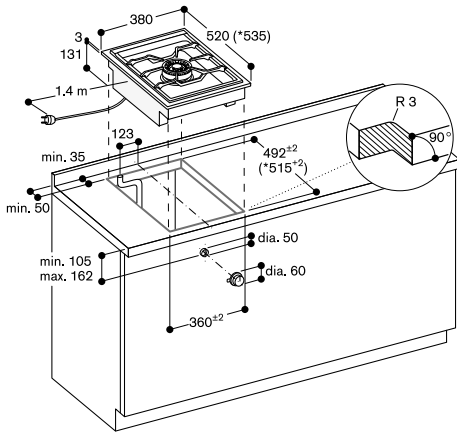
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 16 kg.

Connection

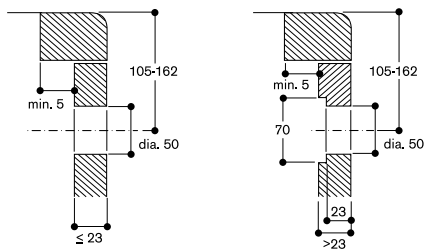
Total connected load gas 5.8/6 kW / 18.0 MJ/h.

Total connected load electric 15/15 W.
Connecting cable 1.4/1.4 m with plug.

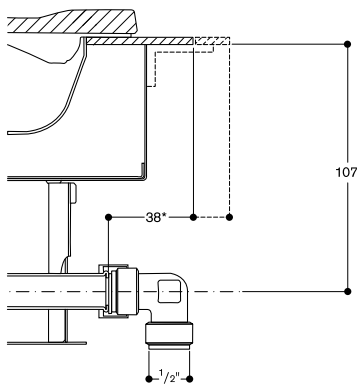


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting

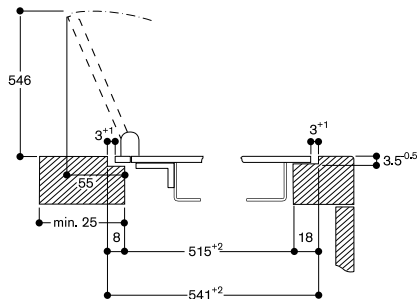


Gas connection

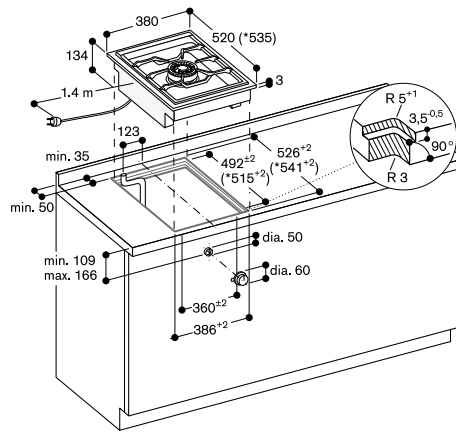
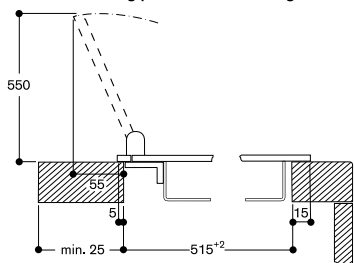


* 53 mm with appliance cover or filler strip.

Installation with appliance cover/spacer batten; installation flush with surrounding surfaces

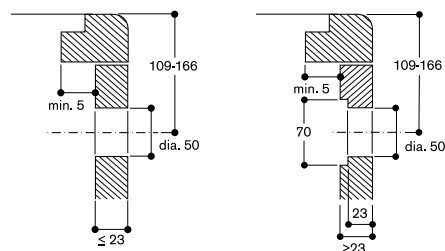


Installation with appliance cover/spacer batten; installation standing proud of surrounding surfaces

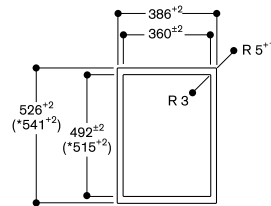


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation

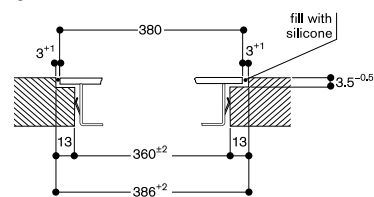


View from above

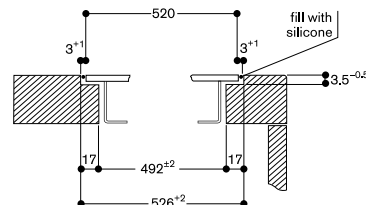


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VG 425 211 AU

Stainless steel
Width 38 cm
Natural gas 20 mbar

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario gas cooktop 400 series

VG 425

- 4 kW in 2 multi-ring burners
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

VG 425 211

1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.

1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic fast ignition.

Features

Simmer function.

Cast pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances.

Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Special nozzles can be ordered as spare parts.

Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a nonflammable material.

A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.

With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.

Appliance can be snapped into the worktop from above.

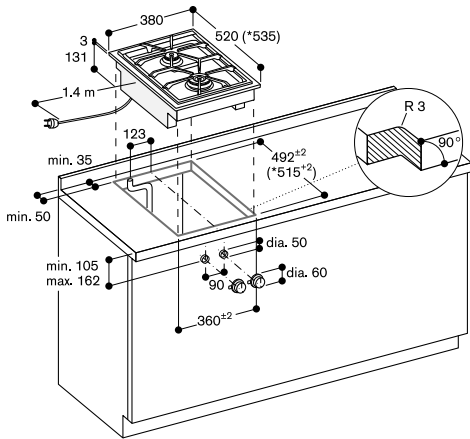
Appliance weight: approx. 14 kg.

Connection

Total connected load gas 6.0/6.0 kW / 20.5 MJ/h.

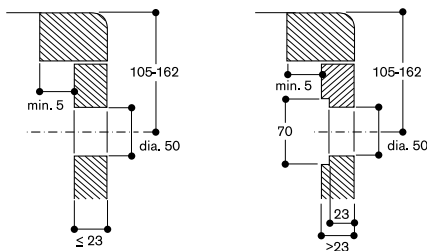
Total connected load electric 15.0/15.0 W.

Connecting cable 1.4/1.4 m with plug.

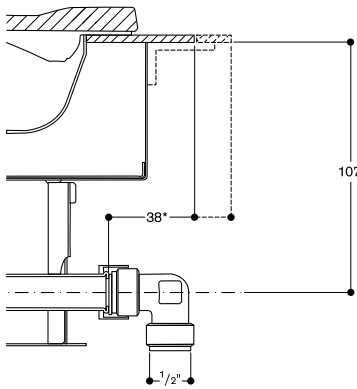


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting

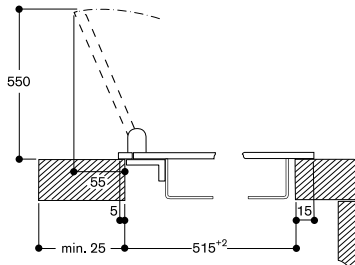


Gas connection

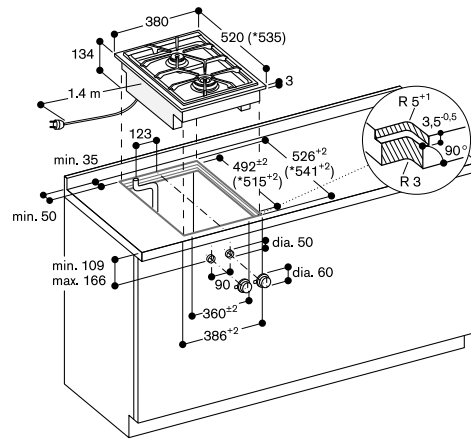
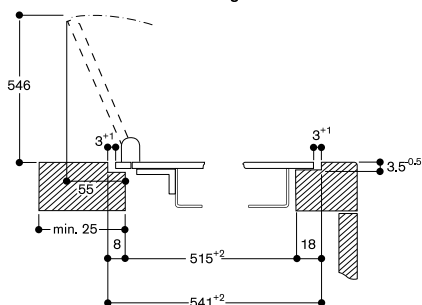


* 53 mm with appliance cover or filler strip.

Installation with appliance cover/spacer batten; installation standing proud of surrounding surfaces

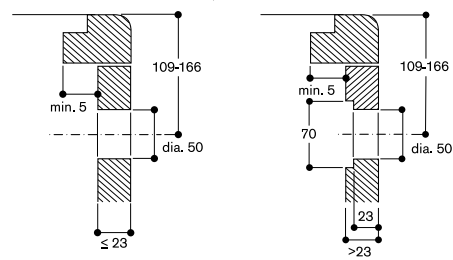


Installation with appliance cover/spacer batten; installation flush with surrounding surfaces

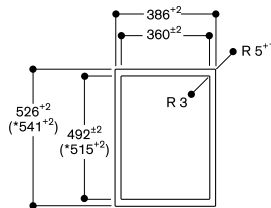


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation

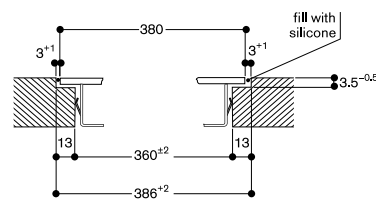


View from above

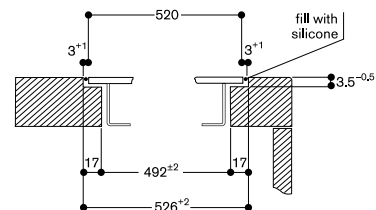


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VP 414 110

Stainless steel
Width 38 cm

Included in the price

2 spatula

Installation accessories**VA 420 010**

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario Teppan Yaki 400 series**VP 414**

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

Cooking zones

Usable area W 31 x D 44 cm.

Handling

Control knobs with illuminated ring, cooking zone and temperature markings.

Electronic temperature control from 120 °C to 240 °C.

Features

Two zones, each 1500 W, can be operated together as a complete surface or each half separately. Keeping warm setting. Even with traces of use, always easy to clean like a cast pan.

Safety

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

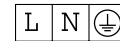
Connection

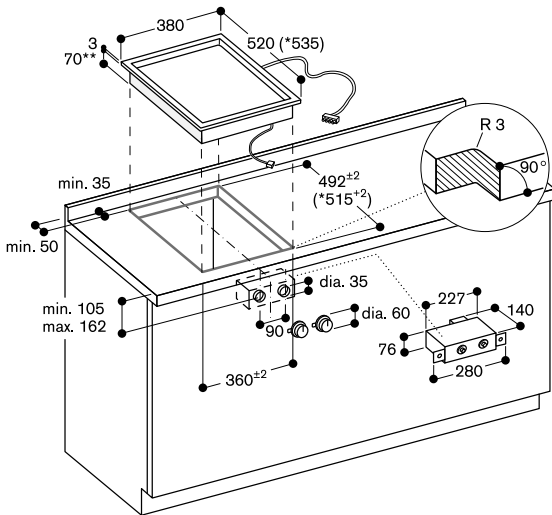
Total connected load 3.0 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

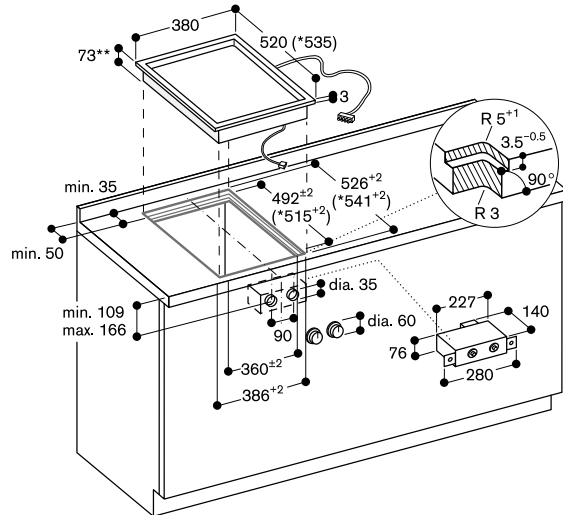
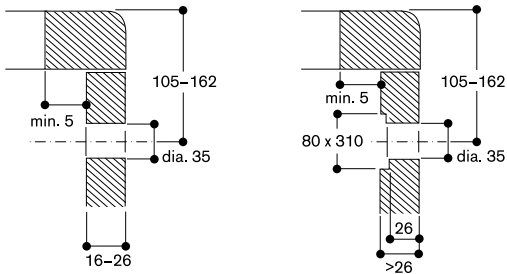
Plan a connection cable.





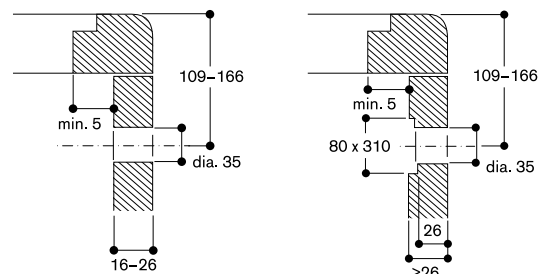
* with appliance cover or filler strip.
See separate planning notes.
** 80 mm in the area of the cable clamp (right, centre).

Installation of the control knob; surface mounting

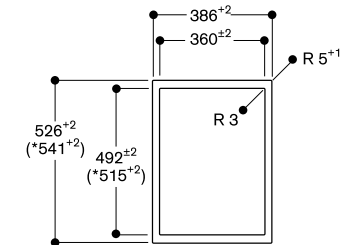


* with appliance cover or filler strip.
See separate planning notes.
** 83 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush mounting

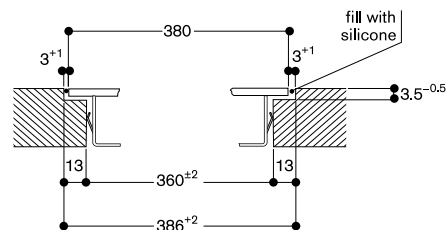


View from above

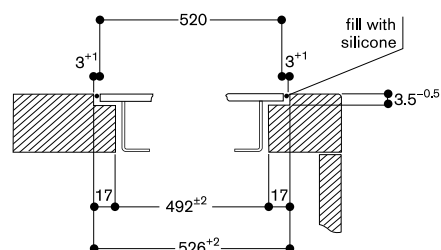


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VR 414 110

Stainless steel
Width 38 cm

Included in the price

- 1 cast pan, half size
- 1 grease collecting insert
- 2 cast grills
- 1 lava stone
- 1 cleaning brush

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Special accessories

VA 461 001

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

Vario electric grill 400 series

VR 414

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

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.

Features

Cooktop, lava stone trough and grease collecting insert from stainless steel.
2 independently controlled grilling elements (1500 W).
Two-part cast grill.

Safety

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

A minimum lateral clearance of at least 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 26 kg.

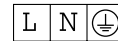
Connection

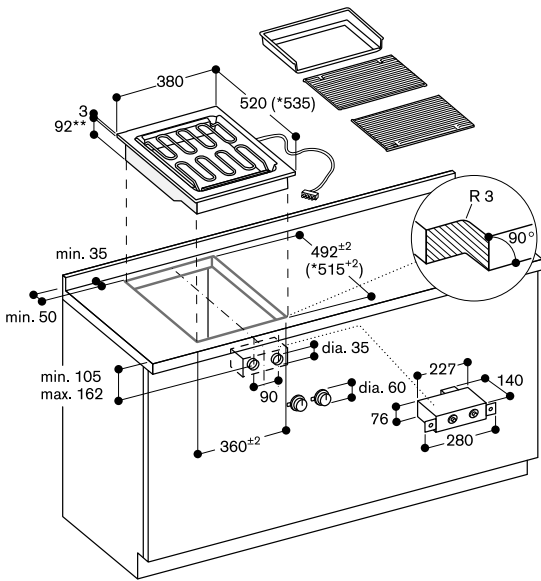
Total connected load 3.0 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

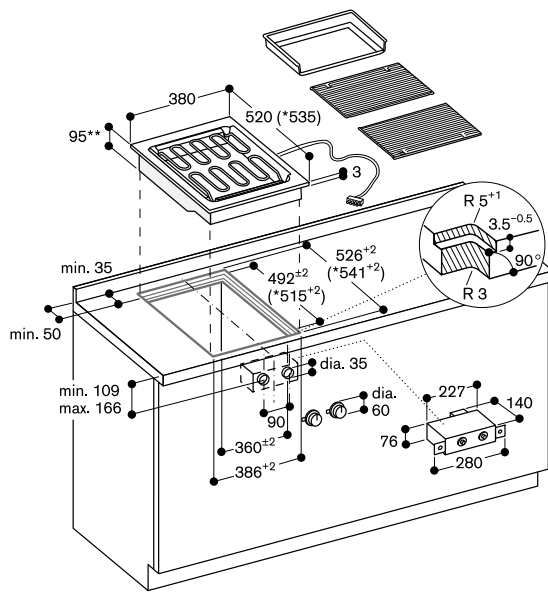
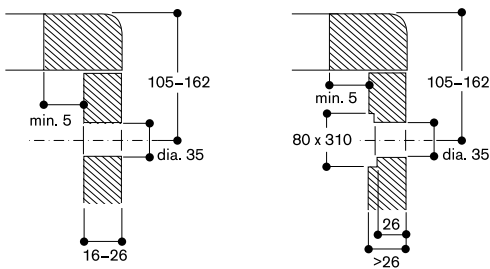
Plan a connection cable.





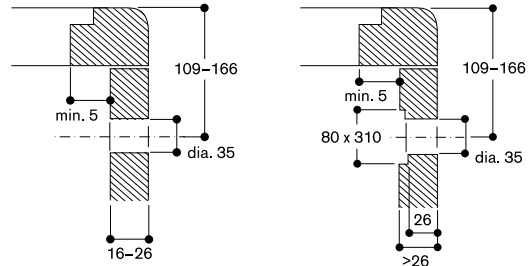
* with appliance cover or spacer batten.
See separate planning notes.
**102 mm in the area of the cable clip (right, centre).

Installation of the control knob; surface mounting

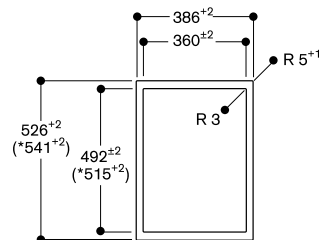


* with appliance cover or filler strip.
See separate planning notes.
** 105 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush mounting

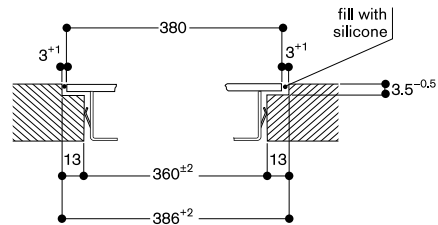


View from above

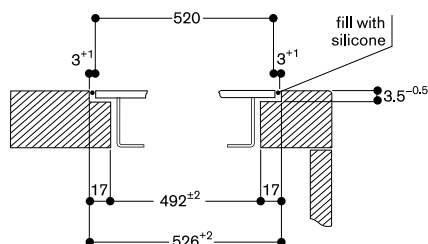


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VK 414 110

Stainless steel
Width 38 cm

Included in the price

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

Installation accessories

AG 060 000

Drain installation set enables drainage of cooking liquid into a suitable receptacle

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Special accessories

FK 023 000

Pasta basket

Vario steamer 400 series

VK 414

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

Cooking zones

Water capacity 1 to 6 litres.

Handling

Control knobs with illuminated ring, temperature markings and outlet water. Electronic water temperature control from 45 °C to 95 °C, in 5 °C steps.

Features

Steam cooking level with electronic steam control for pressureless cooking.
Automatic boiling point detection.
Motor-driven 1/2" water drain valve.

Safety

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

Seal the worktop cutout.

VK 414 and VF 414 must not be installed directly next to each other.

A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture.

In case of suspended cabinets a ventilation hood must be installed above the steamer.

If a cover is fitted, the glass lid must be removed when closing it.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

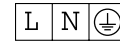
Connection

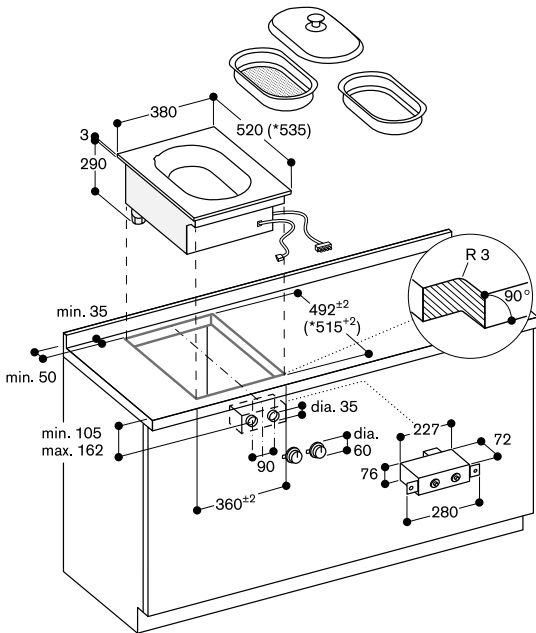
Total connected load 2.0 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

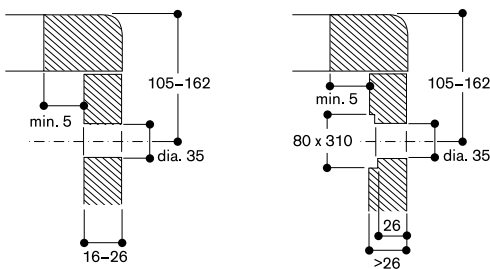
Plan a connection cable.



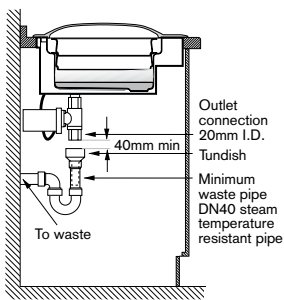


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

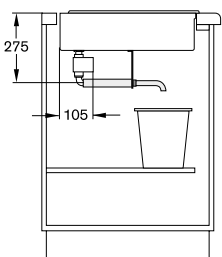


Drainage requirements:

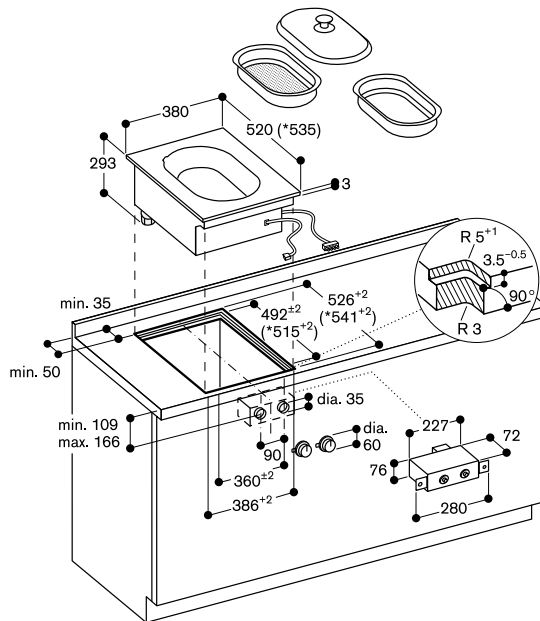


- Note: This is a permanent drain connection in compliance with Australian regulations
1. The drain connection material must be of a steam temperature resistant pipe.
 2. Pipes discharging over a tundish shall have an air gap of a size at least twice the dia of the outlet pipe. Outlet pipe = 20mm I.D.
 3. Reference: national plumbing and drainage part 2.2 clause 11.22, connection of tundishes.

or

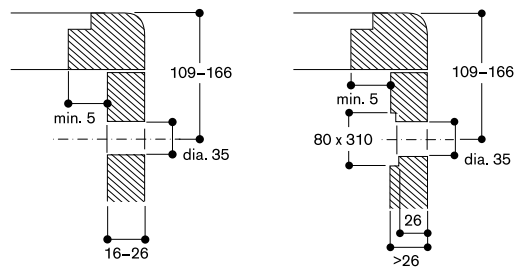


- Drainage into a water-collecting receptacle (e.g. saucepan). Only possible with AG 060 000 drain installation set.
- Keep bottom drain valve at the back accessible through the door in the base unit.

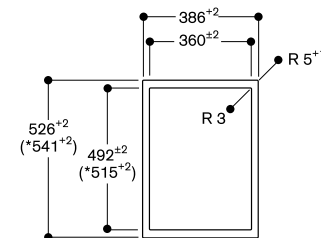


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush mounting

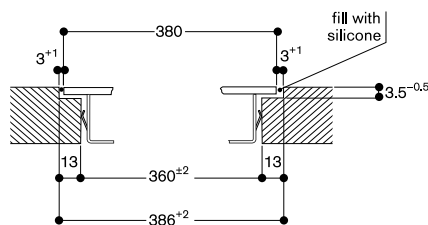


View from above

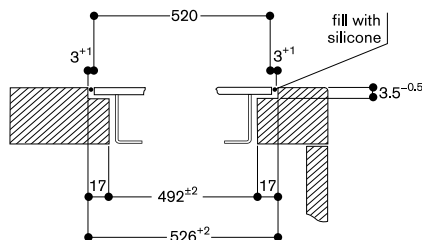


* with appliance cover or filler strip (observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VF 414 110

Stainless steel
Width 38 cm

Included in the price

1 deep frying basket

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario deep fryer 400 series

VF 414

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

Cooking zones

Three-zone basin.
Oil capacity 3.5 litres.

Handling

Control knobs with illuminated ring, oil/fat selection and temperature marking.
Electronic temperature control from 135 °C to 190 °C, in 5 °C steps.

Features

Cleaning setting.
Gentle fat melting setting.
Foaming zone.
Frying zone.
Cold oil zone.
Swing-out heating element (3000 W).

Safety

Oil drain valve with child lock.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Plan a door in the bottom cabinet for operation of the oil drain valve. Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

VF 414 and VK 414 must not be installed directly next to each other. A minimum clearance of at least 40 mm from the appliance edge to the wall or to adjacent furniture must be observed. Appliance can be snapped into the worktop from above.

Appliance weight: approx. 13 kg.

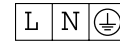
Connection

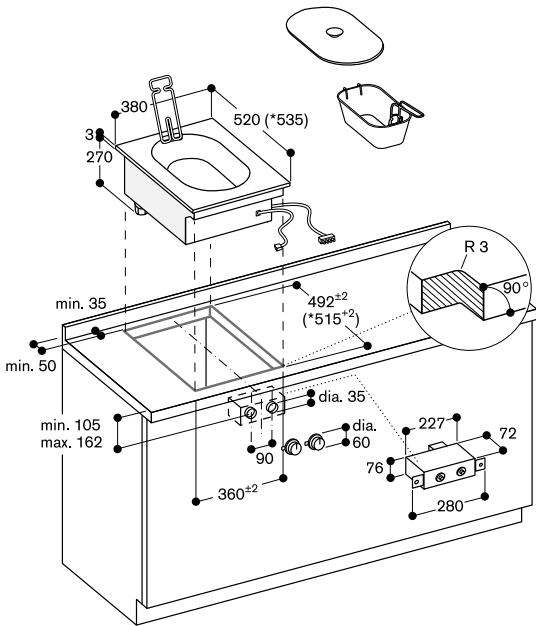
Total connected load 3.0 kW.

Power requirements

220 – 240 V / 50 – 60 Hz.

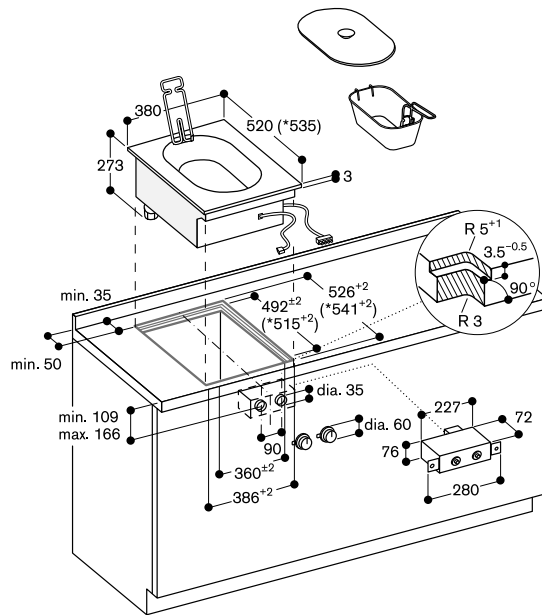
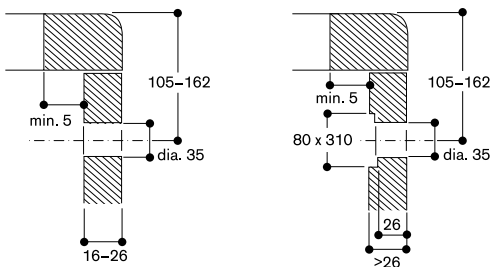
Plan a connection cable.





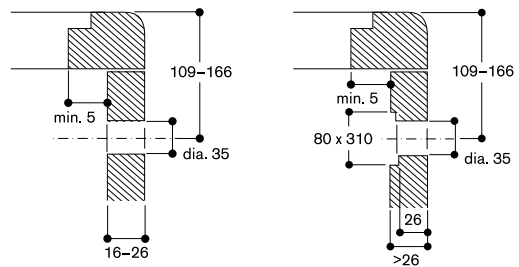
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

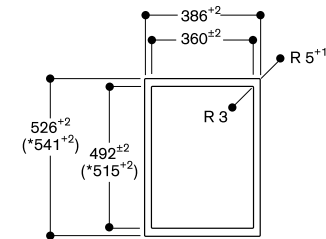


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush mounting

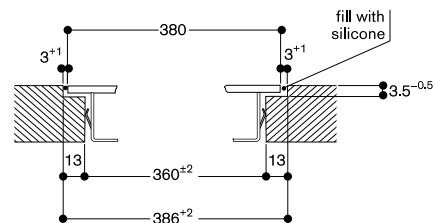


View from above

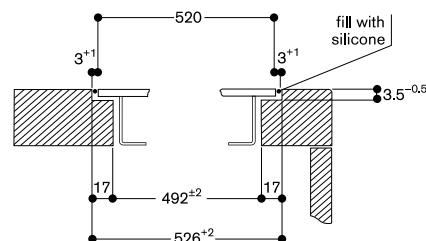


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



VL 414 111

Stainless steel
Width 11 cm
Air extraction/Air recirculation
Without motor and control knob

Necessary installation accessories**AA 490 111**

Stainless steel control knob

AD 724 041

Connection piece for round pipe
DN 150

Necessary for installation to left
or right side of VL 414.

AD 724 042

Connection piece for round pipe
DN 150

For VL 414/VL 041/VL 040.

For installation to left or right side
of VL additional adapter AD 724 041
is necessary.

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and
VL 040/VL 041 for DN 150 flat

Installation accessories**AS 070 001**

Connecting piece for extension in the
case of installation next to VK or VF
Metal zinc plated.

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 110

Stainless steel filler strip 11 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.

Special accessories**AA 414 010**

Ventilation moulding for VL 414 next to
gas appliance.

Installation accessories for the air
recirculation ducts you will find at the
pages 168 – 177.

Vario downdraft ventilation 400 series**VL 414**

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output

Power levels depend on the remote fan unit, see table on page 184 – 185.

Features

Manual opening of the ventilation element.

Closing element made of stainless steel, dishwasher-safe.

Metal grease filter, dishwasher-safe.

Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.

No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.

Energy consumption 47.7 kWh/year.

Sound level min. 53 dB / max. 68 dB normal mode.

Planning notes

Refer to the table on page 155 for the matching remote fan units for air recirculation or air extraction mode.

Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from above, clamping range 30-50 mm.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid

wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Maximum cooktop width between two VL: 60 cm.

If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.

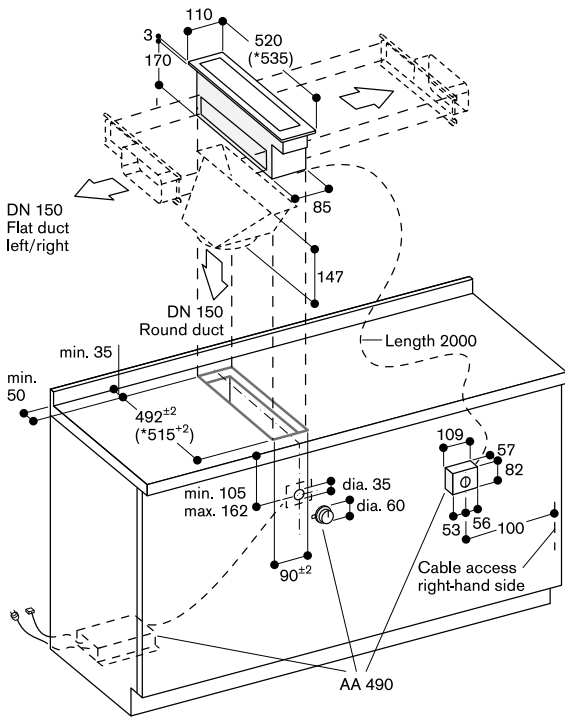
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read additional planning notes on page 98 – 103.

Connection

Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.

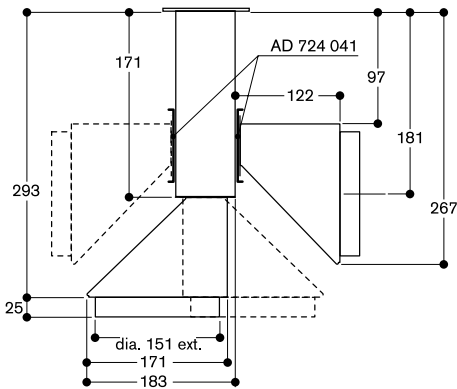


* with filler strip

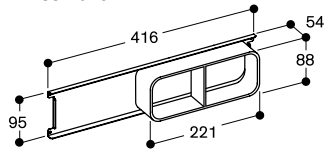
- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

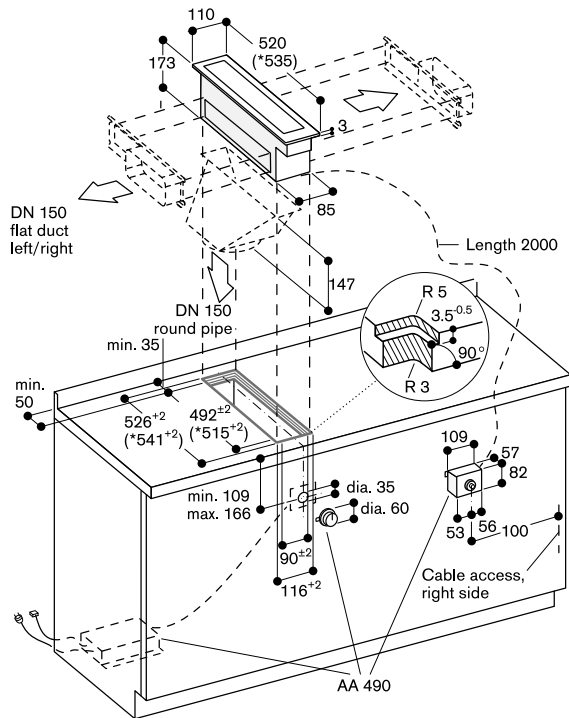
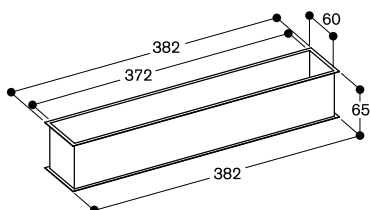
VL 414 with AD 724 042/041



AD 854 046



AS 070 001

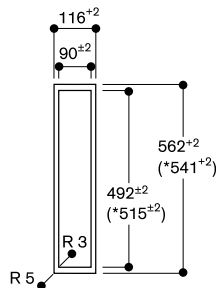


* with filler strip

- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

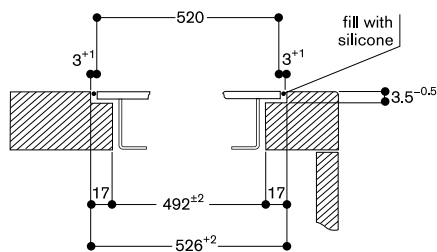
See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

View from above



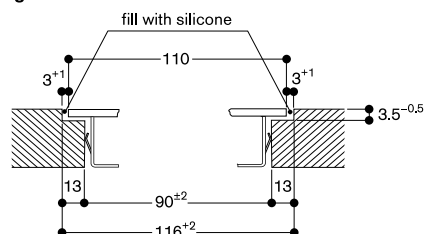
* with filler strip

Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.

Longitudinal section





AA 490 111
Stainless steel

**Vario control knob ventilation
400 series
AA 490**

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling

Control knob with illuminated ring and output marking.

Features

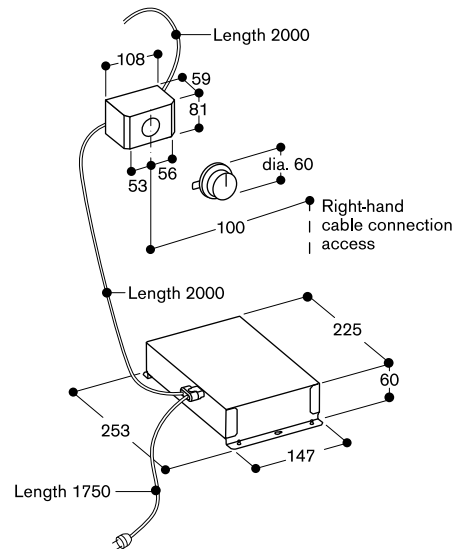
3 electronically controlled power levels.
Run-on function, 6 min.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.

Planning notes

Positioning of the control knob at any location between Vario cooking appliances, see configurations on page 95.
The separate electronics housing is to be installed so that it is accessible.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 10 W.
Connecting cable 1.8 m, pluggable.



Optimal arrangement of the ventilation elements for the VL 414

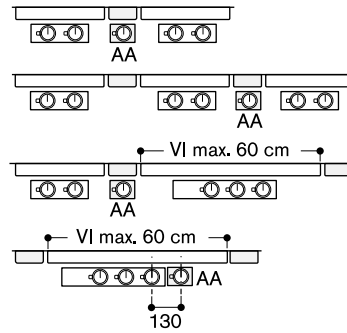
When installing several VL 414 ventilation elements, the air output can be distributed flexibly to the cooking appliances using manual opening and closing.

The maximum appliance width of a single hob between two ventilation elements is 60 cm.

Location of the AA 490 control knob

The AA 490 control knob can be located in front of any ventilation element.

When installing with a VI 460, the control knobs for both appliances can be connected together. The minimum distance of 130 mm between the knob spindles of VI and AA must be observed.





AL 400 121
 Stainless steel
 Width 120 cm
 Air extraction/Air recirculation
 Motorless

AL 400 191
 Stainless steel
 Width 90 cm
 Air extraction/Air recirculation
 Motorless

Necessary installation accessories

AD 754 045
 Connection piece for 2 aluflex pipes
 DN 150 round
 Fitting AL 400, front or back side.

AD 854 043
 Connecting piece for 2 flat ducts
 DN 150
 Fitting AL 400, bottom side.

AD 854 045
 Connecting piece for 2 flat ducts
 DN 150
 Fitting AL 400, front or back side.

Installation accessories

AA 010 410
 Air exhaust grille air recirculation
 Stainless steel-coloured, 90 cm,
 including installation fittings, height
 adjustable.

AA 409 401
 Furniture support for table ventilation
 AL 400 90 cm
 Can be combined with table ventilation
 AL 400.
 Recommended as bearer for the
 worktop, instead of a cabinet frame.

AA 409 431
 Furniture support for table ventilation
 AL 400 120 cm
 Can be combined with table ventilation
 AL 400.
 Recommended as bearer for the
 worktop, instead of a cabinet frame.

AD 704 048
 Air collector box DN 150 round pipe
 2x DN 150 round duct air intake.
 For connecting 1 x AL 400 to
 AR 403/AR 413

AD 704 049
 Air collector box DN 150 flat duct
 2 x DN 150 flat duct air intake.
 To connect 1 x AL 400 to remote fan
 AR 403/AR 413 bottom side.

Table ventilation 400 series
AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output

Power levels depend on the remote fan unit, see table on page 184 – 185.

Features

3 electronically controlled power levels and one intensive mode.
 Interval ventilation, 6 min.
 Run-on function, 6 min.
 Grease filter saturation indicator.
 Cartridge-type filter, dishwasher-safe.
 Neutral white surface LED light (3600 K), continuously dimmable.
 Lamp output 4x 5 W.
 Illuminance 191 lx.
 Spare covers for closing air outlets.
 No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 401 142.
 Energy consumption 45.1/49 kWh/year.
 Sound level min./max. normal mode 44/59 dB / 45/61 dB.

Planning notes

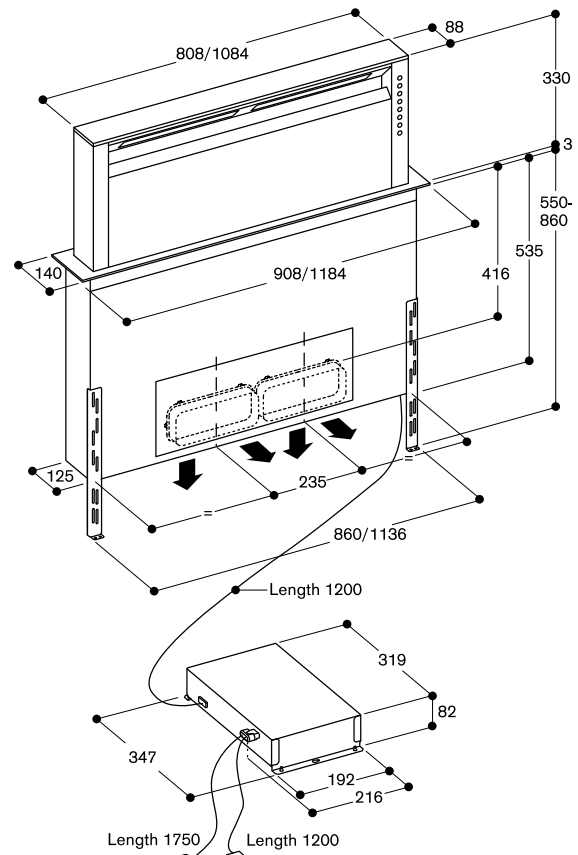
Refer to the table on page 155 for the matching remote fan units for air recirculation or air extraction mode. Connection to the respective appliances via network cable.

AL 400 121 (AL 400 191)
 For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
 Operation of Vario cooking appliances only possible without appliance cover.
 Max. output of cooktops 18 kW.
 In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
 If the remote fan unit is installed within the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.
 Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
 The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
 Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if built-in situation permits.
 To avoid smoke when frying/grilling

refer to the manuals of VR/VP.
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

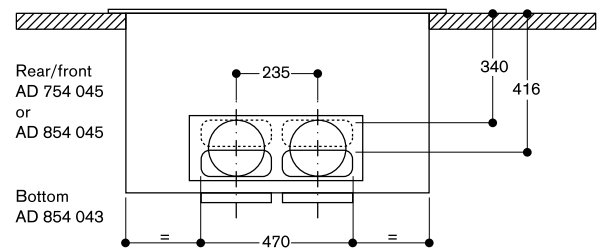
Total connected load 65/65 W.
 Power requirements 230 V / 50 – 60 Hz.
 Connecting cable 1.7 m, pluggable.
 Network cable 1.2 m.



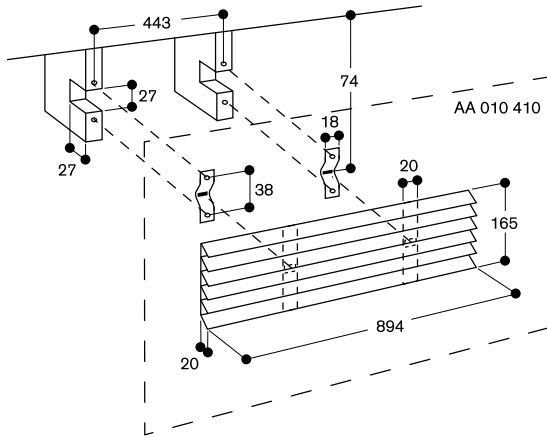
Pipe connection piece 2 x DN 150 front/rear
 Flat duct using AD 854 045
 Round duct using AD 754 045

Pipe connection piece 2 x DN 150 bottom
 Flat duct using AD 854 043

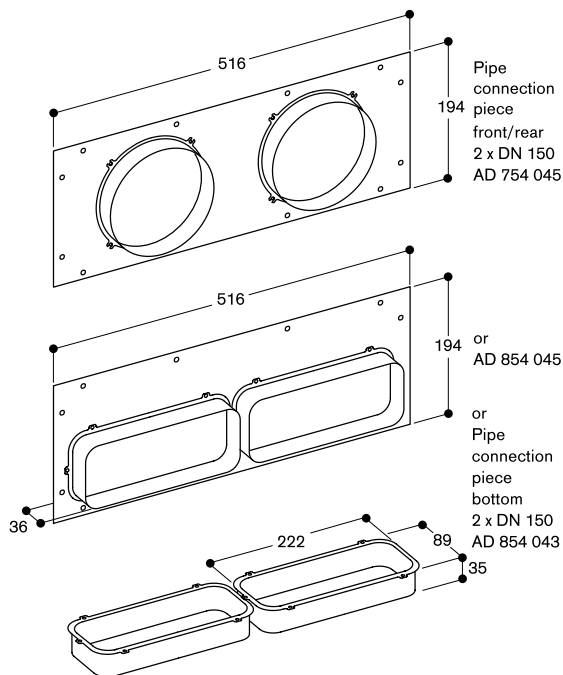
AL 400 connection positions DN 150



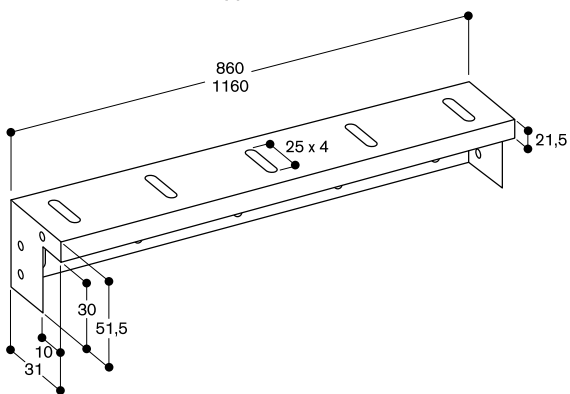
AA 010 410 air exhaust grille



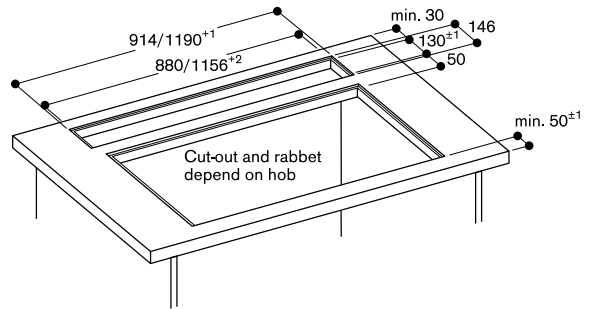
AD 754/854 045 and AD 854 043



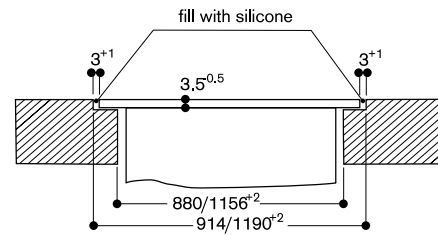
AA 409 401/431 furniture support



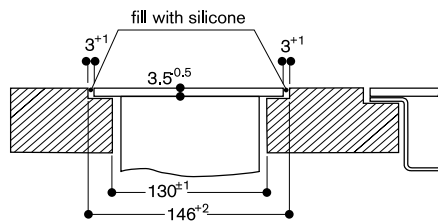
AL 400 installed flush



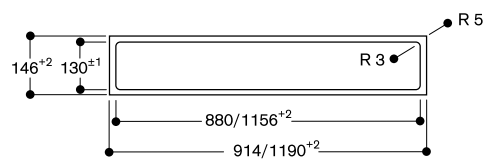
Longitudinal section



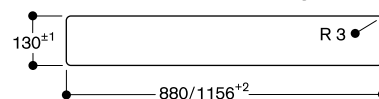
Cross-section



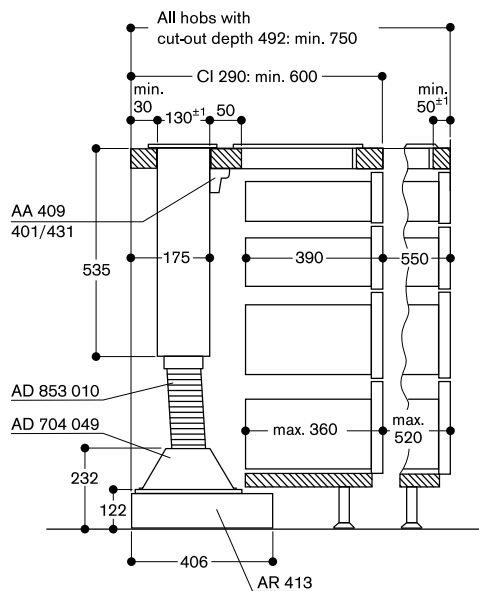
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



Cross-section of upper cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



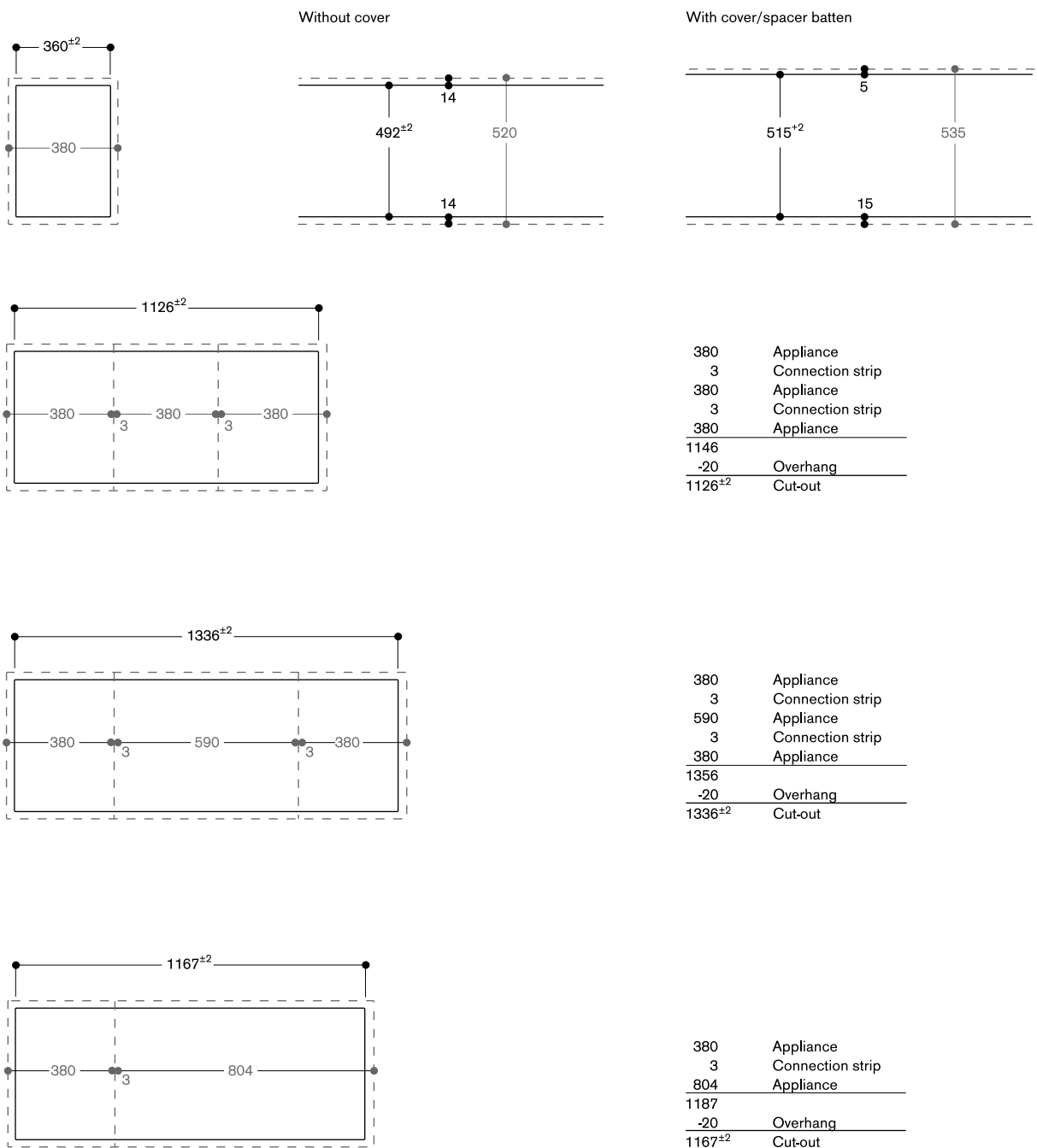
Cut-out dimensions for appliance combinations in the 400 series. Surface mounting.

The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a surface mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

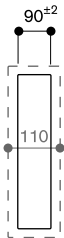
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:
 VA 420 010 for a surface mounting **without** appliance cover/filler strip.
 VA 420 011 for a surface mounting **with** appliance cover/filler strip.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth.

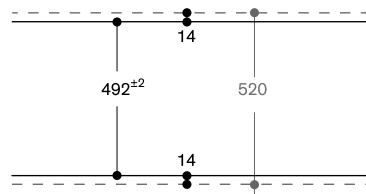
Sample combinations without VL 414 ventilation element:



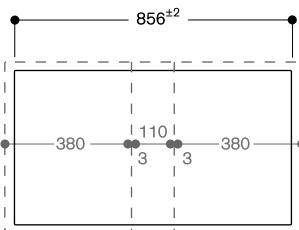
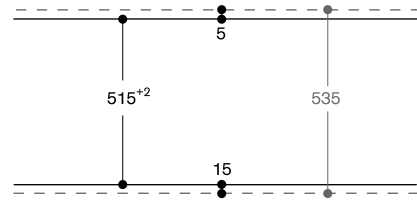
Sample combinations with VL 414 ventilation element:



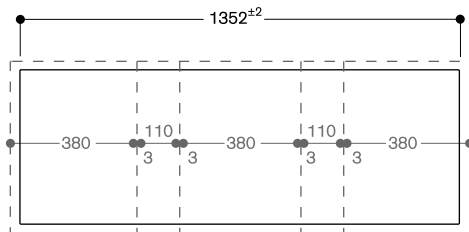
Without cover



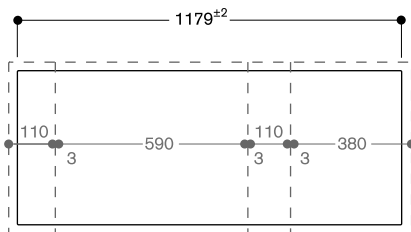
With cover/spacer batten



380	Appliance
3	Appliance
110	VL
3	Connection strip
380	Appliance
<hr/>	
876	
-20	Overhang
<hr/>	
856±2	Cut-out



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1372	
-20	Overhang
<hr/>	
1352±2	Cut-out



110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1199	
-20	Overhang
<hr/>	
1179±2	Cut-out

Cut-out dimensions for appliance combinations in the 400 series. Flush mounting.

The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a flush mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

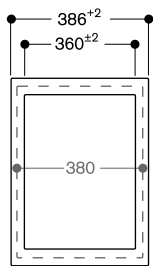
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:

VA 420 000 for a flush mounting **without** appliance cover/filler strip.

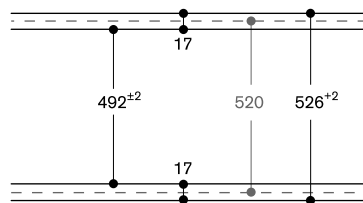
VA 420 001 for a flush mounting **with** appliance cover/filler strip.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

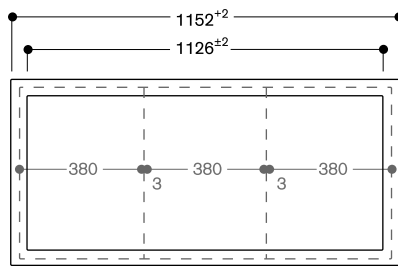
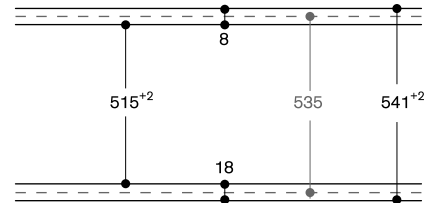
Sample combinations without VL 414 ventilation element:



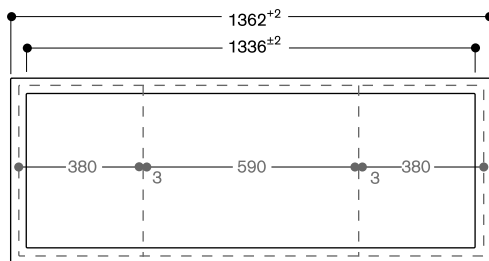
Without cover



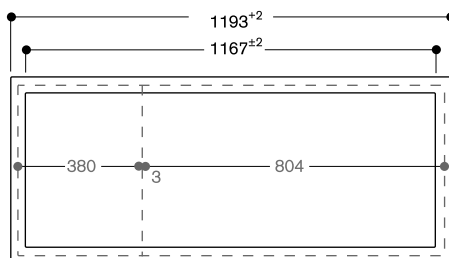
With cover/spacer batten



380	Appliance
3	Connection strip
380	Appliance
3	Connection strip
380	Appliance
1146	
-20	Overhang
1126 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
1152 ^{±2}	Cut-out with groove

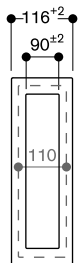


380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
1356	
-20	Overhang
1336 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
1362 ^{±2}	Cut-out with groove

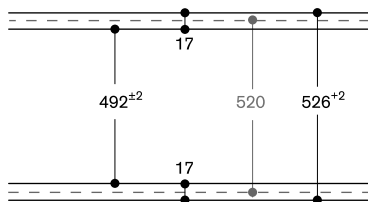


380	Appliance
3	Connection strip
804	Appliance
1187	
-20	Overhang
1167 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
1193 ^{±2}	Cut-out with groove

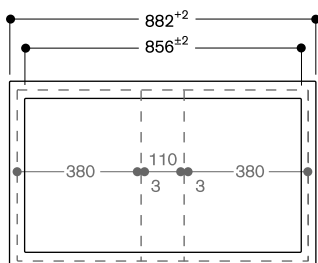
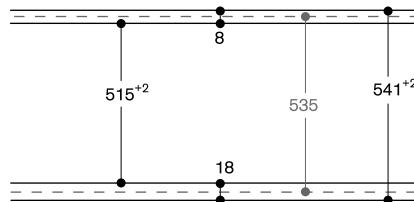
Sample combinations with VL 414 ventilation element:



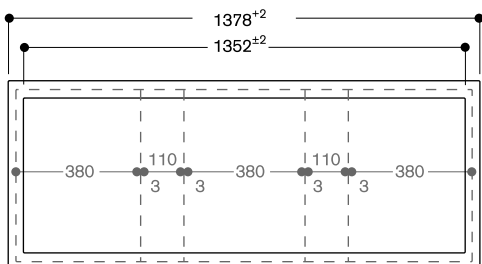
Without cover



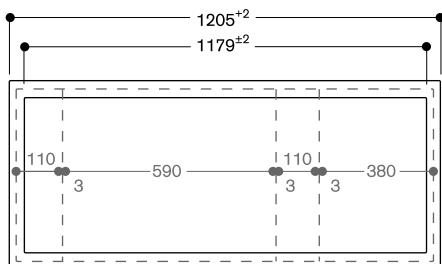
With cover/spacer batten



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
876	
-20	Overhang
856 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
882 ^{±2}	Cut-out with groove



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1372	
-20	Overhang
1352 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
1378 ^{±2}	Cut-out with groove

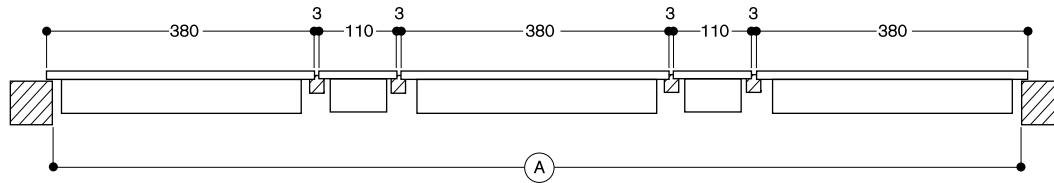


110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1199	
-20	Overhang
1179 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
1205 ^{±2}	Cut-out with groove

Cut-out dimensions for appliance combinations in the 400 series. Calculator for calculating the width of the cut-out.

Calculation of the width of the cut-out for a surface mounting

Example using a combination of VI 414, VI 424, VP 414 and 2 VL 414.

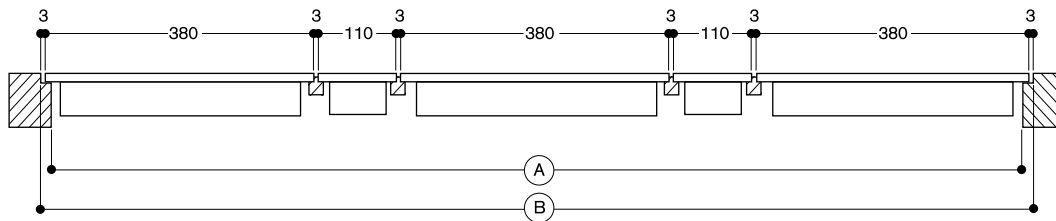


		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 110)$	1,360
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1,352 +/- 2 +/- 2

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

Calculation of the width of the cut-out for a flush mounting

Example using a combination of VI 414, VI 424, VP 414 and 2 VL 414.

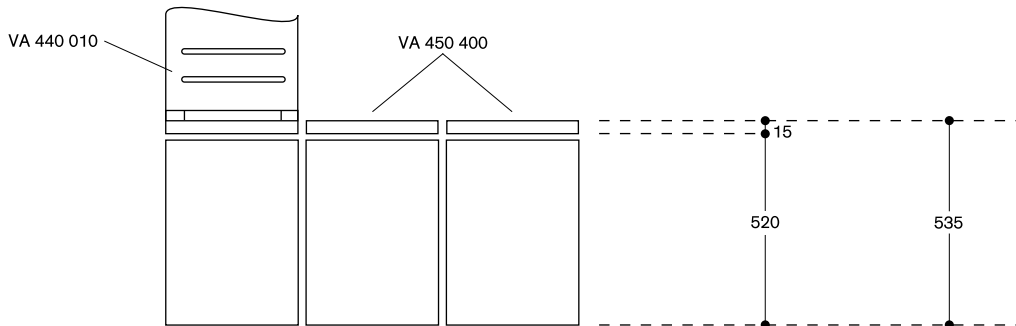


		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 110)$	1,360
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1,352 +/- 2 +/- 2
+ Lateral appliance projection	(10 mm / side)	20	+ 20	+ 20
+ Silicone joint (3 mm circumference)		2 x 3	+ 6	+ 6
(B) Total width with groove	(in mm)		1,378 + 2 0/+ 2

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

All appliances with a width of 38 cm can be equipped with a stainless steel appliance cover.

If combining several appliances with at least one appliance cover, the VA 450 filler strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



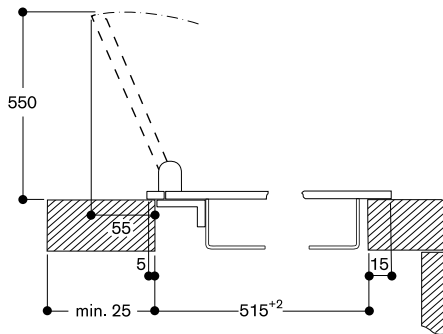
When installing with appliance cover or filler strip, depending on the mounting situation (surface or flush), the following connecting strips must be provided:

VA 420 011 for a **surface mounting** with appliance cover/filler strip.

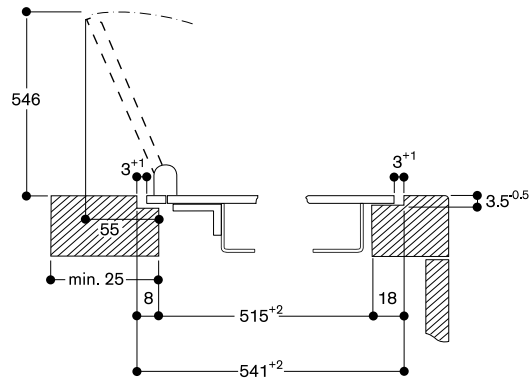
VA 420 001 for a **flush mounting** with appliance cover/filler strip.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

**Installation with appliance cover/spacer batten;
installation standing proud of surrounding surfaces**



**Installation with appliance cover/spacer batten;
installation flush with surrounding surfaces**





VI 260 114

Stainless steel control panel
Width 60 cm

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Vario induction cooktop 200 series

VI 260

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

Cooking zones

1 induction cooking zone $\varnothing 21$ cm (2200 W, with booster 3300 W).
2 induction cooking zones $\varnothing 18$ cm (1800 W, with booster 2500 W).
1 induction cooking zone $\varnothing 15$ cm (1400 W, with booster 1800 W).

Handling

Control knobs with cooking zone and output level markings.
Electronic control in 9 power levels.

Features

Cooking zone marking.
Pot detection.
Booster function for all cooking zones (two cooking zones - left and right - can be operated simultaneously with booster function).

Safety

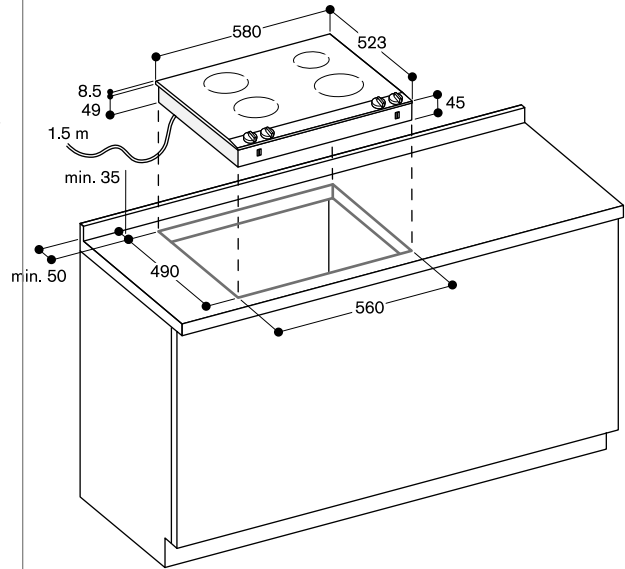
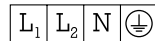
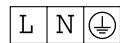
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 49 mm.
Cooktop clamping range: 20 – 40 mm.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 13 kg.

Connection

Total connected load 7.4 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.5 m without plug.





VG 264 214 AU

Stainless steel control panel
Width 60 cm
Natural gas 20 mbar

Installation accessories

SH 260 000

Hinge holder for fitting the appliance cover

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover (order two covers)

Vario gas cooktop 200 series

VG 264

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

Cooking zones

2 high output burners (560 – 2800 W), suitable for pots up to max. ø 22 cm.
2 standard burners (380 – 1900 W), suitable for pots up to max. ø 22 cm.

Handling

Control knobs with cooking zone and output level markings.
One-handed operation.
Electric ignition.

Features

Two-part cast pan support with continuous pot surface.
Enamelled burner cover.

Safety

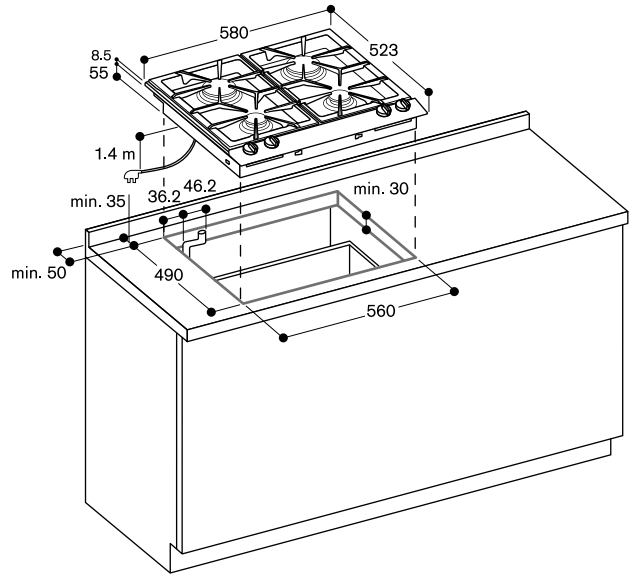
Thermoelectric safety pilot.

Planning notes

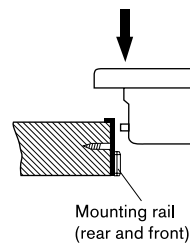
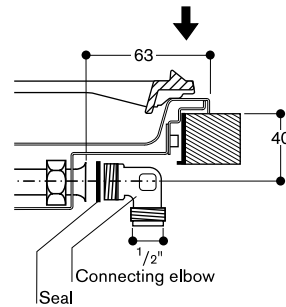
Special nozzles can be ordered as spare parts.
Air intake from above.
No intermediate shelf required.
Appliance can be snapped into the worktop from above.
Securing rail on the rear and the front. A minimum lateral clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Special nozzles (order 2 of each):
Part No. 433603 Natural gas 20 mbar
Part No. 419831 Liquid gas 30 mbar
Part No. 419830 Liquid gas 50 mbar

Connection

Total connected load gas
9.4 kW / 34.8 MJ/h.
Total connected load electric 1.0 W.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.4 m with plug.



Gas connection





VI 230 114

Stainless steel control panel
Width 28 cm

Installation accessories

SH 230 001

Hinge holder for fitting the appliance cover

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

Vario induction cooktop 200 series

VI 230

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

Cooking zones

1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3300 W).
1 induction cooking zone \varnothing 15 cm (1400 W, with booster 1800 W).

Handling

Control knobs with cooking zone and output level markings.
Electronic power control in 9 power levels.

Features

Cooking zone marking.
Pot detection.
Booster function for both cooking zones.

Safety

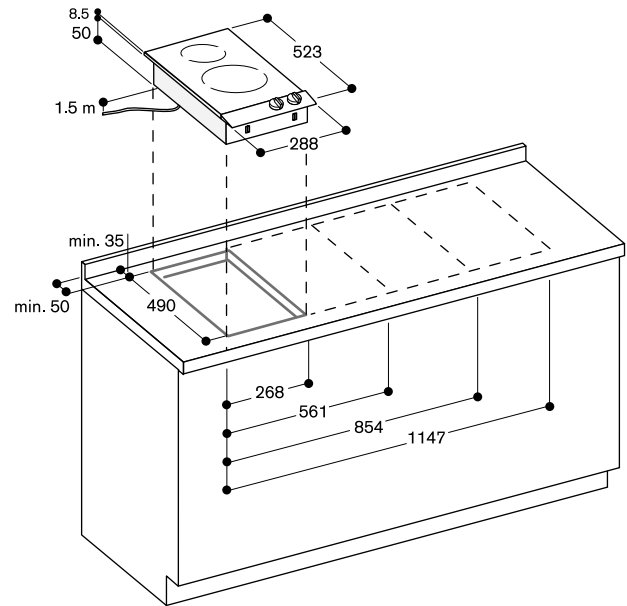
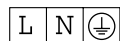
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth 50 mm. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Cooktop clamping range: 20 – 40 mm. Appliance weight: approx. 7 kg.

Connection

Total connected load 3.7 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.5 m without plug.





VG 231 214 AU

Stainless steel control panel
Width 28 cm
Natural gas 20 mbar
Wok burner with 6 kW

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Vario gas wok 200 series

VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 6 kW

Cooking zones

1 multi-ring wok burner (280 W – 6000 W), suitable for pots up to max. ø32 cm.

Handling

One-handed operation.
Electric ignition.
To close the cover, the pan support can be easily reversed.

Features

Cast pan support.
Brass burner rings.

Safety

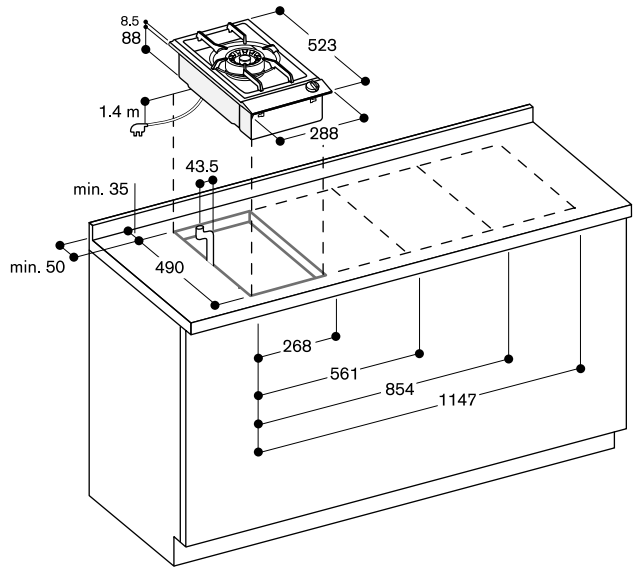
Thermoelectric safety pilot.

Planning notes

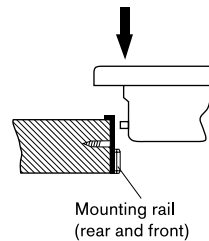
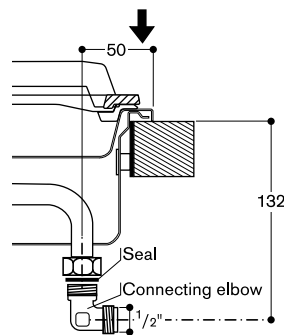
Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Special nozzles (order 1 of each): Part No. 622148 Natural gas 20 mbar Part No. 622150 Liquid gas 50 mbar Part No. 622151 Liquid gas 28-30/37 mbar
Appliance weight: approx. 9 kg.

Connection

Total connected load gas
6.0 kW / 18 MJ/h.
Total connected load electric
1.0 W.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.4 m with plug.



Gas connection





VG 232 214 AU

Stainless steel control panel
Width 28 cm
Natural gas 20 mbar

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

Vario gas cooktop 200 series

VG 232

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

Cooking zones

1 high output burner (560 – 2800 W), suitable for pots up to max. \varnothing 22 cm.
1 standard output burner (380 – 1900 W), suitable for pots up to max. \varnothing 22 cm.

Handling

One-handed operation.
Electric ignition.

Features

Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety

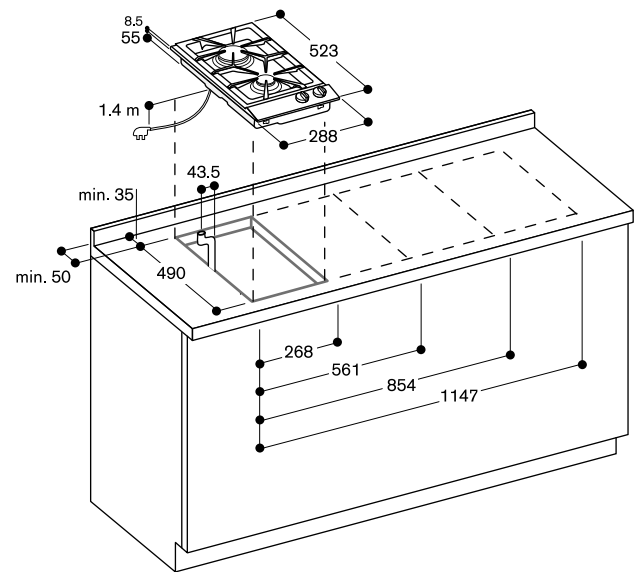
Thermoelectric safety pilot.

Planning notes

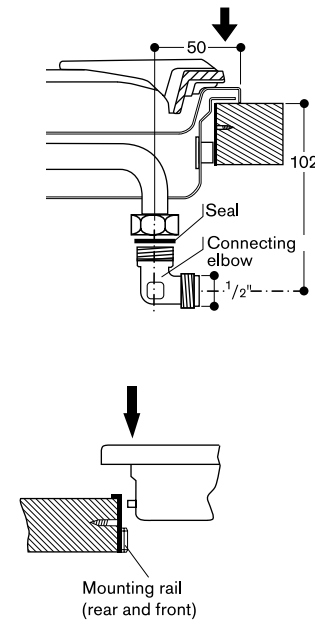
Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Special nozzles (order 1 of each): Part No. 433603 Natural gas 20 mbar Part No. 419831 Bottled gas 28-37 mbar Part No. 419830 Bottled gas 50 mbar
Appliance weight: approx. 8 kg.

Connection

Total connected load gas
4.7 kW / 17.4 MJ/h.
Total connected load electric 1.0 W.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.4 m with plug.



Gas connection



**VP 230 114**

Stainless steel control panel
Width 28 cm

Included in the price

2 spatula

Installation accessories**SH 230 001**

Hinge holder for fitting the appliance cover

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories**VD 201 014**

Brushed stainless steel appliance cover

Vario Teppan Yaki 200 series**VP 230**

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

Cooking zones

Useable area: W 22.5 x D 39.5 cm.

Handling

Keeping warm setting.
Electronic temperature control from 120 °C to 240 °C.
Cleaning stage.

Features

Heating element with 1800 W.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety

Pre-heat and residual heat indicator.
Operation indicator.

Planning notes

The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 150 mm.

Appliance can be snapped into the worktop from above.

A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.

Appliance weight: approx. 10 kg.

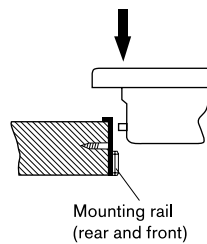
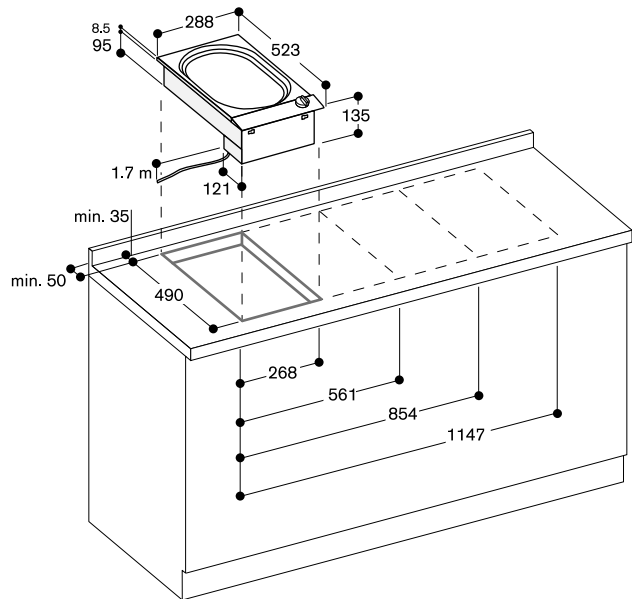
Connection

Total connected load 1.8 kW.

Power requirements

220 - 240 V / 50 - 60 Hz.

Connecting cable 1.7 m without plug.





VR 230 114

Stainless steel control panel
Width 28 cm

Included in the price

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

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

AM 060 000

Cast roaster

Vario electric grill 200 series

VR 230

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

Handling

9 switching levels.

Features

2 separately controllable swing-out grilling elements (1500 W).

Cast grill.

Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

Planning notes

Appliance can be snapped into the worktop from above.

A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 15 kg.

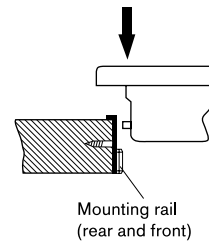
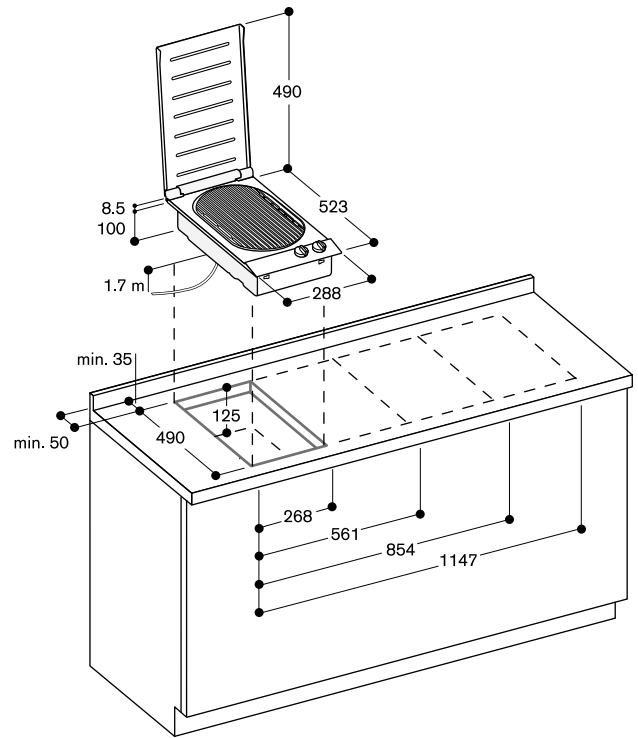
Connection

Total connected load 3.0 kW.

Power requirements

230 V / 50 – 60 Hz.

Connecting cable 1.7 m without plug.





VK 230 114

Stainless steel control panel
Width 28 cm

Included in the price

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

Installation accessories

AG 060 000

Drain installation set enables drainage of cooking liquid into a suitable receptacle

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

FK 023 000

Pasta basket

VD 201 014

Brushed stainless steel appliance cover

Vario steamer 200 series

VK 230

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

Cooking zones

Water capacity 1 to 6 litres.

Handling

Function display.
Electronic water temperature control from 45 °C to 95 °C, in 5 °C steps.
Steam cooking level with electronic steam control for pressureless cooking.

Features

Automatic boiling point detection.
Motor-driven water drain valve 1/2".
Electronic short-term timer up to 90 min.
Special heating system.

Safety

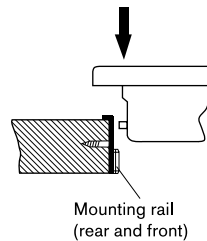
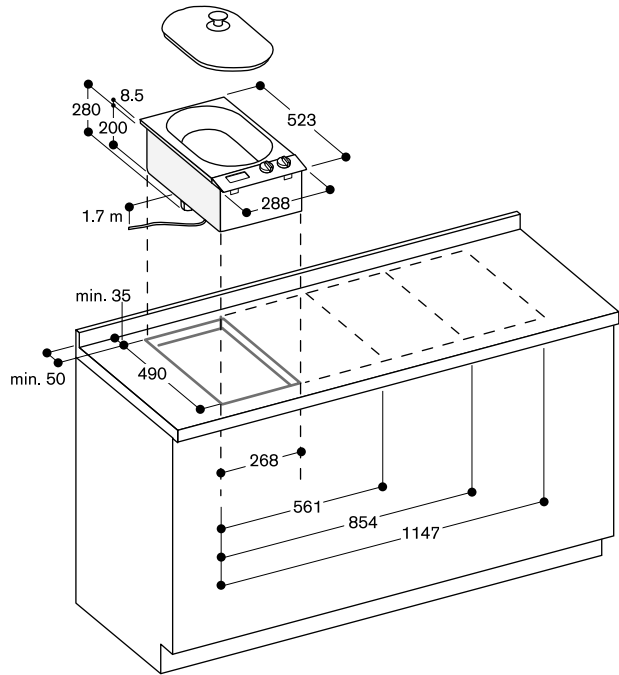
Remaining time display.
Child lock.
Operation indicator.
Automatic shut off.

Planning notes

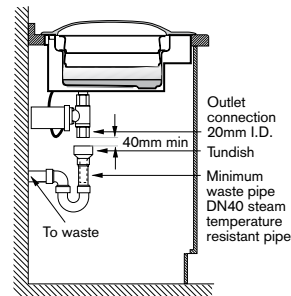
Access to drain in bottom cabinet is required.
Appliance is intended for fixed water outlet connection, but can be fitted without fixed connection by using the special accessory AG 060.
Seal the worktop cutout.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
In case of suspended cabinets a ventilation hood must be installed above the steamer.
If a cover is fitted, the glass lid must be removed when closing it.
VK 230 and VF 230 must not be installed directly next to each other.
In combination with the downdraft ventilation VL 040/041, this must be planned on the left of VK.
Appliance weight: approx. 11 kg.

Connection

Total connected load 2.3 kW.
Power requirements
230 – 240 V / 50 – 60 Hz.
Connecting cable 1.7 m without plug.

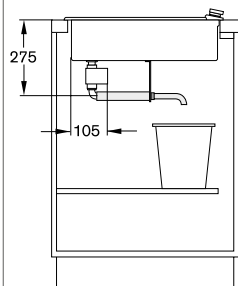


Drainage requirements:



- Note: This is a permanent drain connection in compliance with Australian regulations
1. The drain connection material must be of a steam temperature resistant pipe.
 2. Pipes discharging over a tundish shall have an air gap of a size at least twice the dia of the outlet pipe. Outlet pipe = 20mm I.D.
 3. Reference: national plumbing and drainage part 2.2 clause 11.22, connection of tundishes.

or



Drainage into a water-collecting receptacle (e.g. saucepan). Only possible with AG 060 000 Drain installation set.



VF 230 114

Stainless steel control panel
Width 28 cm

Included in the price

1 stainless steel cover
1 deep frying basket

Installation accessories

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

Special accessories

VD 201 014
Brushed stainless steel appliance cover

Vario deep fryer 200 series

VF 230

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

Cooking zones

Three-zone basin.
Oil capacity 3.5 litres.

Handling

Function display.
Electronic temperature control from 135 °C to 190 °C, in 5 °C steps.

Features

Gentle fat melting setting.
Foaming zone.
Frying zone.
Cold oil zone.
Swing-out heating element (2300 W).
Electronic short-term timer up to 90 min.

Safety

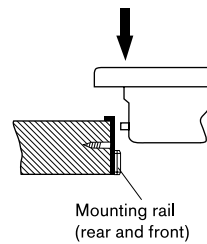
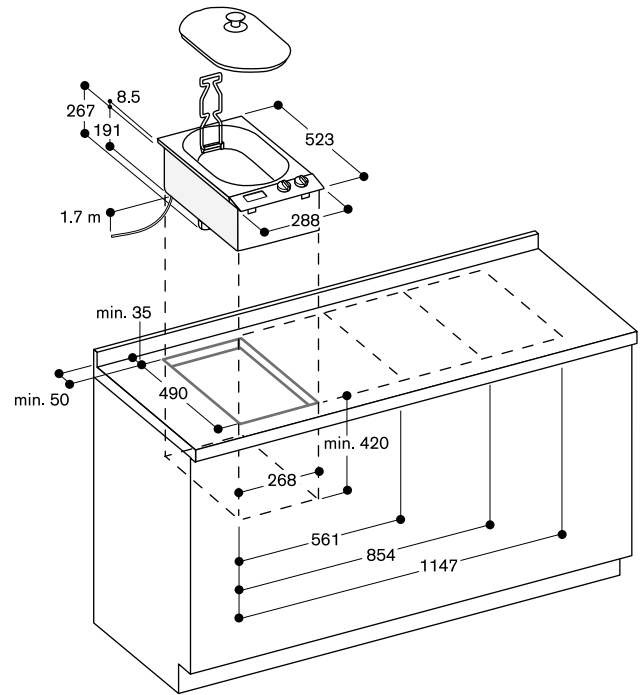
Remaining time display.
Electronic overheating protection.
Child lock.
Safety shut-off.

Planning notes

Plan a door in the bottom cabinet for operation of the oil drain valve.
VF 230 and VK 230 must not be installed directly next to each other.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Connection

Total connected load 2.3 kW.
Power requirements
230 V / 50 – 60 Hz.
Connecting cable 1.7 m without plug.





VL 041 115
 Stainless steel control panel
 Width 8.5 cm
 Control unit
 Air extraction/Air recirculation with remote fan unit AR 403/413 121

VL 040 115
 Stainless steel control panel
 Width 8.5 cm
 Expansion element
 Air extraction/Air recirculation with remote fan unit AR 403/413 121

Necessary installation accessories

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

AD 724 042
 Connection piece for round pipe DN 150
 For VL 414/VL 041/VL 040.

For installation to left or right side of VL additional adapter AD 724 041 is necessary.

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

Installation accessories

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

LS 041 001
 Ventilation moulding for VL 040/041 next to gas appliance
 Stainless steel

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

Installation accessories for the air recirculation ducts you will find at the pages 168 – 177.

Vario downdraft ventilation 200 series
VL 041/VL 040

- Ventilation element integrated in the worktop
- Highly efficient ventilation system at the cooktop
- Minimal planning and easy installation for air recirculation

Output

Maximum air output in combination with remote fan units, see remote fan units table on page 187.

Features

Output control, knob operation.
 4 output levels.
 Ventilation grille, washable.
 Metal grease filter with grease drip tray, dishwasher-safe.
 No duct connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 121.

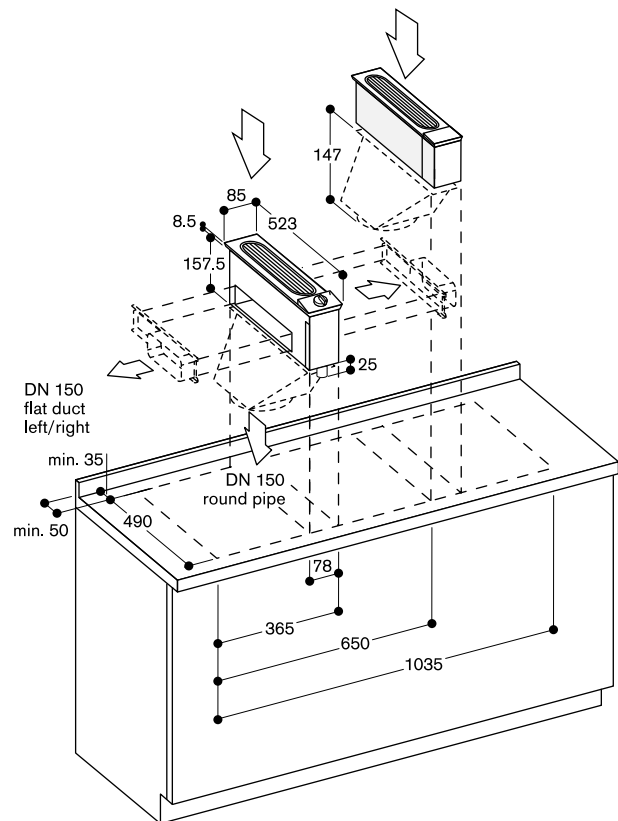
Energy consumption 70 kWh/year.
 Sound level min. 52 dB / max. 67 dB normal mode.

Planning notes

No additional switch necessary.
 Air extraction in combination with remote fan unit AR 403 121 or air recirculation mode with AR 413 121. Please refer to page 158 – 161 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
 Maximum cooktop width between 2 VL: 60 cm (exception: VI/VE 270).
 If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop. If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.
 When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.
 Optional DN 150 flat duct with connecting piece AD 854 046 (installation accessory).
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.

Connection

Power requirements
 220 – 240 V / 50 Hz.
 Connecting cable 1.5 m with plug.

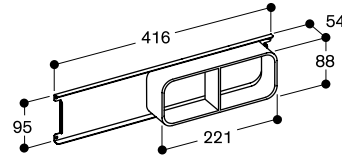


Flat duct pipe connection piece, left/right DN 150 with AD 854 046

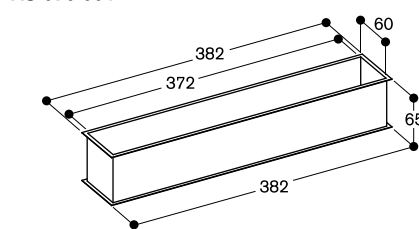
Round duct pipe connection piece, bottom DN 150 with AD 724 042

Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

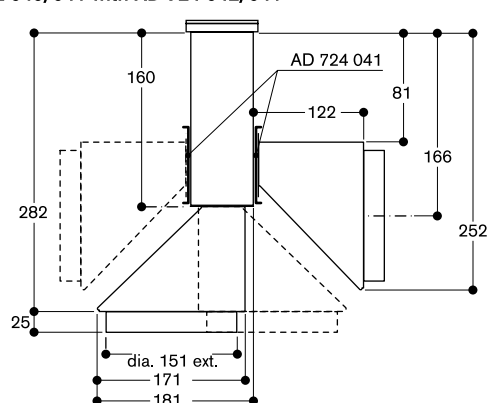
AD 854 046



AS 070 001



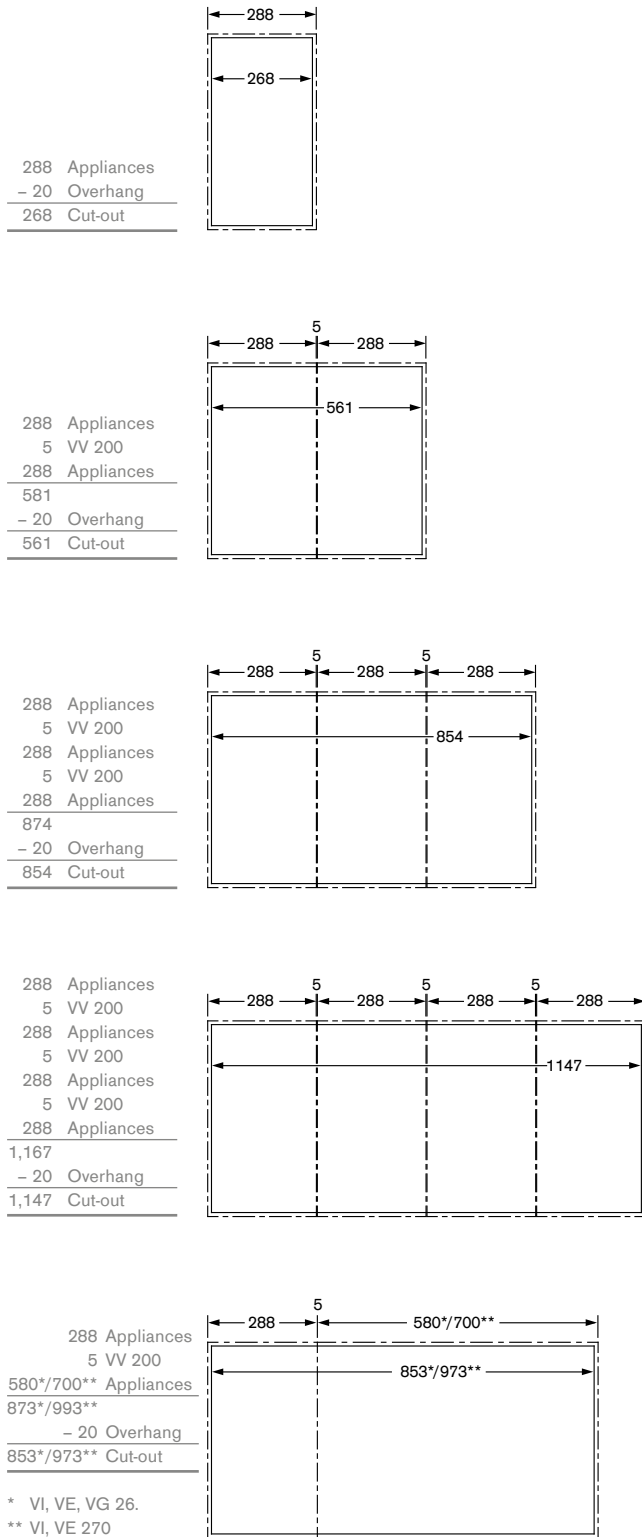
VL 040/041 with AD 724 042/041



Cut-out dimensions for cooktop combinations in the 200 series

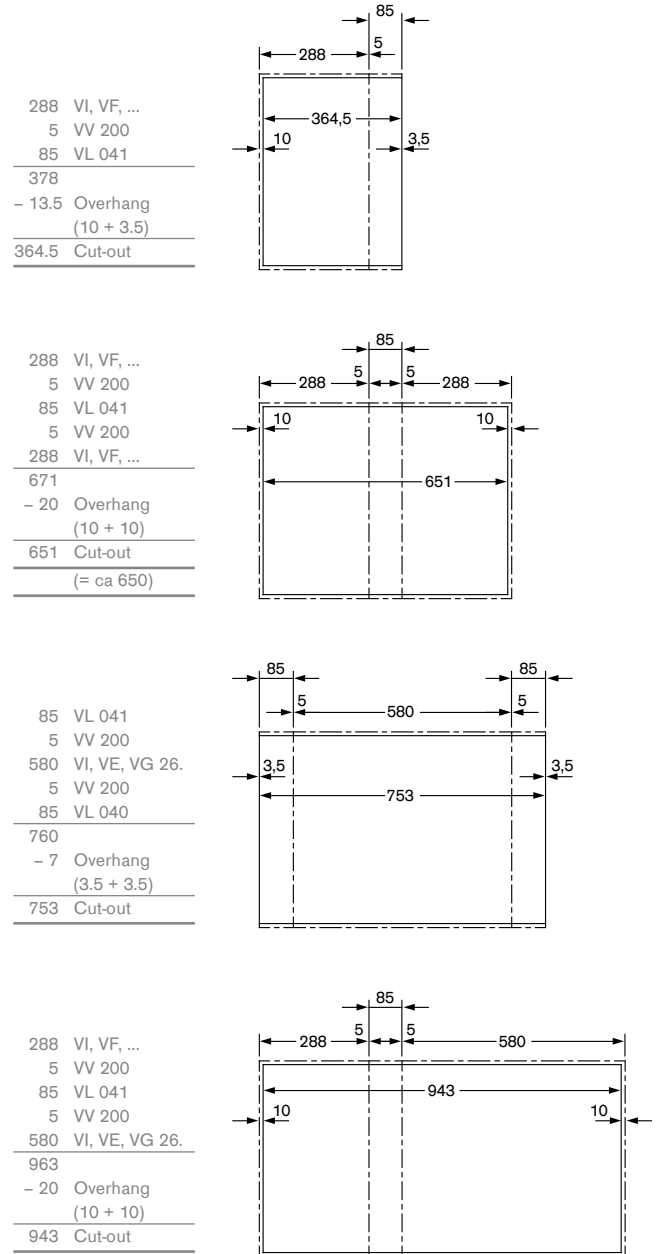
The drawings below show the cut-out dimensions for cooktop combinations of the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

Cut-out dimensions for the Vario 200 series



* VI, VE, VG 26.
** VI, VE 270

Cut-out dimensions for the Vario 200 series with downdraft



VA 420 000

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



VA 420 001

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



VA 420 010

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



VA 420 011

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



VA 440 010

Stainless steel appliance cover with mounting strip



VA 450 400

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



VA 450 401

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



VA 450 600

Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 461 001

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



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø36 cm, 6 litres, height 10 cm.



GN 232 110

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



WZ 400 001

Wok attachment for wok pan
Only for VI 414.



AM 060 000

Cast roaster pan, for electric grill VR 230



SH 230 001

Hinge holder required for mounting VD 201 lid to VP/VI 230



SH 260 000

Hinge holders required for mounting 2 x VD 201 lids to VG 264



VD 201 014

Appliance cover to suit Vario 200 series 28cm cooktops, brushed stainless steel



VV 200 014

Stainless steel connection strip for combination with additional Vario 200 series cooktops



AG 060 000

Drain installation set enables drainage of cooking liquid into suitable receptacle, suits VK 230



FK 023 000

Pasta basket
For Series 400 and 200 Vario steam cookers
Cooking without overcooking, dripping directly in the appliance



Accessories and special accessories for Vario cooktops 400 series and 200 series

AD 724 042

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



AD 724 041

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



AD 854 046

Flat duct system with conducting fins
Connection piece VL 414 for DN 150
flat rectangular
Allows for long duct runs with highest
efficiency due to soft duct shape and
conducting fins within the duct bends
Compact installation height even with
DN 150 allows integration in floor
constructions



AS 070 001

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





Vario induction cooktops 400 series



Appliance type	Full surface induction cooktop	Induction cooktop	Induction cooktop	Induction cooktop	Induction wok
Frameless for flush installation	CX 480 100				
Stainless steel frame					
Stainless steel frame 3 mm for surface or flush installation	CX 480 111	VI 462 111	VI 461 110	VI 422 111	VI 414 111
Dimensions					
Width (cm)	80	60	59	38	38
Operation					
TFT touch display / Twist-Pad control / Sensor control	•/-/-	•/-/-	-	•/-/-	•/-/-
Bicoloured display (white/orange)	-	•	-	•	•
Knobs in furniture front / integrated control panel	-/-	•/-	•/-	•/-	•/-
Cooking zones					
Number of cooking zones or items of cookware	4	4	3	2	1
Full surface induction cooktop	•	-	-	-	-
Flex induction cooking areas 19x23 cm (2200, with booster 3700 W) / linked together 38x23 cm (3300, with booster 3700 W)	-	4	-	2	-
Flex induction cooking areas 19x24 cm (2200, with booster 3700 W) / linked together 38x24 cm (3300, with booster 3700 W)	-	-	-	2	-
Automatic extension up to 30cm/32cm width (3300, with booster 3700 W)	-	1/-	-	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)	-	-	-	-	1
Induction cooking zone ø 15 cm (1400 / 1800 W)	-	-	1	-	-
Induction cooking zone ø 21 cm (2200 / 3300 W)	-	-	1	-	-
Induction cooking zone ø 18 cm (1800 / 2500 W) / ø 28 cm (2800 / 4400 W)	-	-	1	-	-
Features					
Number of output levels	17	12	12	12	12
Flex function for rectangular cooking areas	-	•	-	•	•
Cooking sensor function / frying sensor function	-/-	-/•	-/-	-/•	-/•
Number of frying sensor functions	-	4	-	2	1
Professional cooking function	-	-	-	-	-
Booster function for pots / pans	•/-	•/-	•/-	•/-	•/-
Keep warm function	-	-	-	-	-
Number of cooking timers	4	-	1	-	-
Short-term timer	•	•	•	•	•
Stopwatch	-	•	-	•	•
Residual heat indicator	•	•	•	•	•
Child lock / safety shut-off / display cleaning protection	•/•/•	-/•/-	-/-/-	-/•/-	-/•/-
Safety lock	-	-	•	-	-
Options menu	•	•	-	•	•
Hood control	-	-	-	-	-
Integrated WiFi module for digital services (Home Connect) ²	-	-	-	-	-
Accessories					
Teppan Yaki plate made of multi-ply material, GN1/1 (for full surface induction)	GN 232 110 ¹	-	-	-	-
Frying sensor pan for ø 21 cm cooking zone	-	GP 900 003 ¹	-	GP 900 003 ¹	-
Frying sensor pan for ø 28 cm cooking zone	-	GP 900 004 ¹	-	-	GP 900 004 ¹
Wok attachment for for wok pan	-	-	-	-	WZ 400 001 ¹
Wok pan	-	-	-	-	WP 400 001 ¹
Connection					
Total connected load electric (kW)	7.4	7.4		3.7	3.7

• Standard. - Not available.

¹ Special accessories.

² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Appliance type	Induction cooktop	Induction cooktop
	VI 260 114	VI 230 114
Surface-mounted / flush installation / welded	•/-/-	•/-/-
Dimensions		
Width (cm)	60	28
Operation		
TFT touch display / Twist-Pad control / Sensor control	-/-/-	-/-/-
Bicoloured display (white/orange)	-	-
Knobs in furniture front / integrated control panel	-/•	-/•
Cooking zones / combinations		
Number of cooking zones or items of cookware	4	2
Full surface induction cooktop	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W)	1	1
Induction cooking zone ø 18 cm (1800, with booster 2500 W)	2	-
Induction cooking zone ø 15 cm (1400, with booster 1800 W)	1	1
Features		
Number of output levels	9	9
Flex function for rectangular cooking areas	-	-
Cooking sensor function / frying sensor function	-/-	-/-
Number of frying sensor functions	-	-
Professional cooking function	-	-
Booster function for pots / pans	•/-	•/-
Keep warm function	-	-
Number of cooking timers	-	-
Short-term timer	-	-
Stopwatch	-	-
Residual heat indicator	•	•
Child lock / safety shut-off / display cleaning protection	-/•/-	-/•/-
Options menu	-	-
Hood control	-	-
Integrated WiFi module for digital services (Home Connect) ²	-	-
Accessories		
Frying sensor pan for ø 15 cm cooking zone	-	-
Frying sensor pan for ø 18 cm cooking zone	-	-
Frying sensor pan for ø 21 cm cooking zone	-	-
Frying sensor pan for ø 28 cm cooking zone	-	-
Cooking sensor	-	-
Stainless steel appliance cover	-	VD 201 014 ¹
Connection		
Total connected load (kW)	7.2	3.7

• Standard. – Not available.

¹ Special accessory.

² The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Vario gas cooktops 400 series



Appliance type		Gas wok	Gas cooktop
		VG 415 211 AU	VG 425 211 AU
Frame brushed stainless steel 3 mm / brushed / shot blasted		•/-/-	•/-/-
Surface-mounted / flush installation / welded		•/•/-	•/•/-
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar		-/-/•	-/-/•
Dimensions			
Width	(cm)	38	38
Operation			
Knobs in furniture front / integrated control panel		•/-	•/-
Cooking zones			
Number of cooking zones		1	2
Multi-ring wok burner (300 – 5800 W)		-	-
Multi-ring wok burner (300 – 6000 W)		1	-
Two-ring high output burner (165 – 4000 W)		-	1
Two-ring standard output burner (165 – 2000 W)		-	1
Features			
Number of output levels		12	12
Electronic output control		•	•
Automatic fast ignition / Electric ignition		•/-	•/-
Electronic flame monitoring with automatic re-ignition		•	•
Simmer function		•	•
Residual heat indication		•	•
Safety shut-off		•	•
Cast pan support		1-part	1-part
Accessories			
Wok attachment ring		•	-
Wok pan		WP 400 001 ¹	-
Stainless steel appliance cover		VA 440 010 ¹	VA 440 010 ¹
Connection			
Total connected load gas (up to)	(kW / MJ/h)	6.0 / 18.0	6.0 / 20.5
Total connected load electric	(W)	15.0	15.0

• Standard. - Not available.

¹ Special accessory.



Appliance type		Gas cooktop	Gas wok	Gas cooktop
		VG 264 214 AU	VG 231 214 AU	VG 232 214 AU
Frame brushed stainless steel 3 mm / brushed / shot blasted		-/-•	-/-•	-/-•
Surface-mounted / flush installation / welded		•/-/-	•/-/-	•/-/-
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar		-/-•	-/-•	-/-•
Dimensions				
Width	(cm)	60	28	28
Operation				
Knobs in furniture front / integrated control panel		-/•	-/•	-/•
Cooking zones				
Number of cooking zones		4	1	2
Multi-ring wok burner (270 – 5800 W)		-	-	-
Multi-ring wok burner (280 – 6000 W)		-	1	-
High output burner (560 – 2800 W)		2	-	1
Standard burner (380 – 1900 W)		2	-	1
Features				
Number of output levels		-	-	-
Electronic output control		-	-	-
Automatic fast ignition / Electric ignition		-/•	-/•	-/•
Electronic flame monitoring with automatic re-ignition		-	-	-
Simmer function		-	-	-
Residual heat indication		-	-	-
Safety shut-off		-	-	-
Cast pan support		2-part	1-part	1-part
Accessories				
Wok attachment ring		-	-	-
Wok pan		-	WP 400 001 ¹	-
Stainless steel appliance cover		2x VD 201 014 ¹	VD 201 014 ¹	VD 201 014 ¹
Connection				
Total connected load gas (up to)	(kW / MJ/h)	9.4 / 34.8	6.0 / 18.0	4.7 / 17.4
Total connected load electric	(W)	1.0	1.0	1.0

• Standard. – Not available.

¹ Special accessory.

Vario special cooktops 400 and 200 series



Appliance type	Teppan Yaki	Electric grill	Steamer	Deep fryer
	VP 414 110	VR 414 110	VK 414 110	VF 414 110
Frame brushed stainless steel 3 mm / brushed / shot blasted	•/-/-	•/-/-	•/-/-	•/-/-
Surface-mounted / flush installation / welded	•/•/-	•/•/-	•/•/-	•/•/-
Dimensions				
Width (cm)	38	38	38	38
Operation				
Knobs in furniture front / integrated control panel	•/-	•/-	•/-	•/-
Cooking zones				
Number of cooking zones	2	2	1	1
Output (kW)	2 x 1.5	2 x 1.5	2	3
Temperature range (C°)	120 – 240	-	45 – 95	135 – 190
Features				
Number of output levels	12	12	12	12
Electronic temperature control	•	•	•	•
Gentle fat melting stage	-	-	-	•
Cold oil zone	-	-	-	•
Foaming edge	-	-	-	•
Capacity (l)	-	-	1 – 6	3.5
Deep frying basket	-	-	-	•
Cleaning setting	-	-	-	•
Electronic steam control	-	-	•	-
Automatic boiling point detection	-	-	•	-
Cooking insert perforated / unperforated	-	-	•/•	-
Glass lid	-	-	•	-
Residue strainer in the drain	-	-	•	-
Cast grill	-	2	-	-
Stainless steel container with lava stones	-	•	-	-
Grease collecting insert	-	•	-	-
Hard-chromed cooking surface	•	-	-	-
Stainless steel sandwich cooking surface	-	-	-	-
Keeping warm function	•	-	-	-
Residual heat indicator	•	•	•	•
Function display	-	-	-	-
Motor-driven drain valve	-	-	•	-
Short-term timer	-	-	-	-
Cooking timer	-	-	-	-
Child lock / safety shut-off	-/•	-/•	-/•	-/•
Accessories				
Cast pan, half size	-	•	-	-
Cast pan, full size	-	VA 461 001 ¹	-	-
Pasta basket	-	-	FK 023 000 ¹	-
Stainless steel appliance cover	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹
Cleaning brush	-	•	-	-
Spatula	2	-	-	-
Drain installation set	-	-	AG 060 ¹	-
Connection				
Total connected load (kW)	3.0	3.0	2.0	3.0

• Standard. -Not available.

¹ Special accessory.

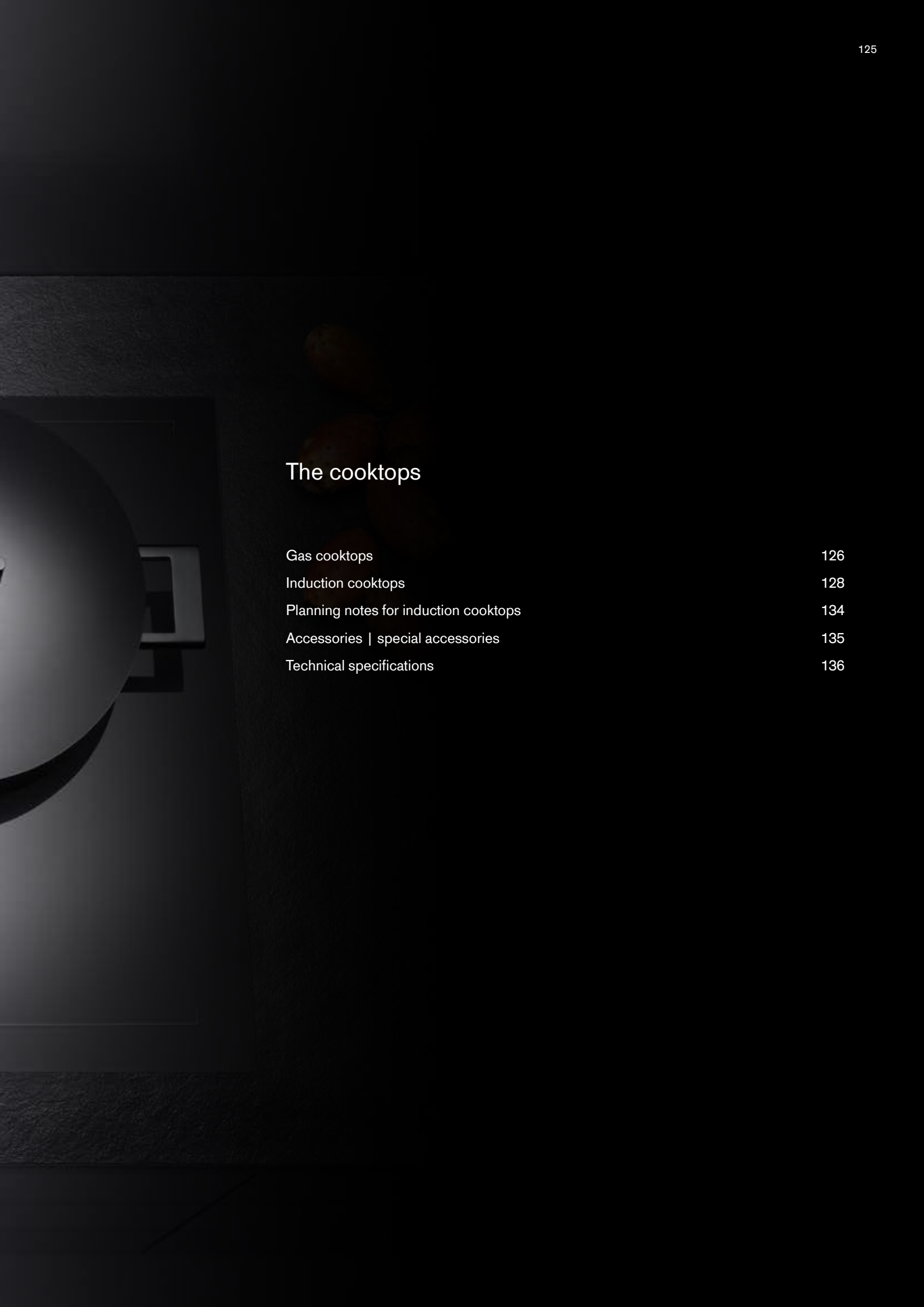


Teppan Yaki	Electric grill	Steamer	Deep fryer
VP 230 114	VR 230 114	VK 230 114	VF 230 114
-/-/•	-/-/•	-/-/•	-/-/•
•/-/-	•/-/-	•/-/-	•/-/-
28	28	28	28
-/•	-/•	-/•	-/•
1	2	1	1
1.8	2 x 1.5	2.3	2.3
120 – 240	-	45 – 95	135 – 190
13	9	9	9
•	-	•	•
-	-	-	•
-	-	-	•
-	-	-	•
-	-	1 – 6	3.5
-	-	-	•
-	-	•	-
-	-	•	-
-	-	•/•	-
-	-	•	-
-	-	•	-
-	1	-	-
-	•	-	-
-	•	-	-
•	-	-	-
•	-	-	-
•	-	-	-
-	-	•	•
-	-	•	-
-	-	•	•
-	-	•	-
-/•	-/-	•/•	•/•
-	-	-	-
-	AM 060 000 ¹	-	-
-	-	FK 023 000 ¹	-
VD 201 014 ¹	•	VD 201 014 ¹	VD 201 014 ¹
-	•	-	-
2	-	-	-
-	-	AG 060 ¹	-
1.8	3.0	2.3	2.3



GAGGENAU

3.5 | 6.0
11:25



The cooktops

Gas cooktops	126
Induction cooktops	128
Planning notes for induction cooktops	134
Accessories special accessories	135
Technical specifications	136



VG 295 214 AU

Stainless steel with stainless steel control panel
 Width 90 cm
 Natural gas 20 mbar
 Wok burner with 6 kW

Special accessories

WP 400 001

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

Gas cooktop

VG 295

- Top appliance in the market, 17 kW on 5 burners
- Solid smooth-surface cast pan supports
- Automatic fast ignition, electronic flame monitoring

Cooking zones

1 three-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
 2 two-ring high output burners (160 W – 4000 W), suitable for pots up to max. ø 28 cm.
 2 two-ring standard burners (160 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling

Integrated control panel with cooking zone and output level markings.
 One-handed operation.
 Automatic fast ignition.

Features

Three-part cast pan support with flat, continuous pot surface.
 Brass burner rings.

Safety

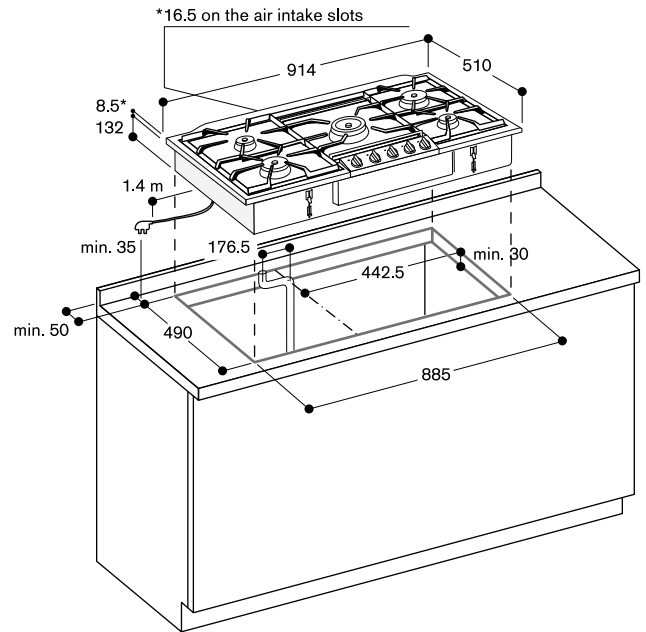
Electronic flame monitoring with automatic re-ignition.
 Safety shut-off.

Planning notes

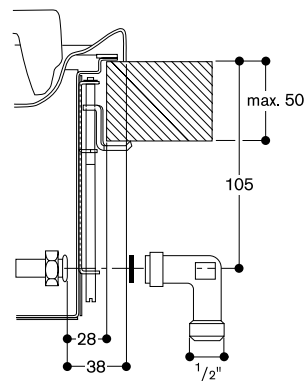
Special nozzles can be ordered as spare parts.
 Plan for an electrical connection (the appliance is not operable without power supply).
 Air intake from above.
 No intermediate shelf required.
 Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
 Installation in a 90 cm wide lower cabinet is required.
 An oven can be installed under the cooktop.
 Appliance must be fixed from underneath.
 A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
 Cooktop clamping range: 30 – 50 mm.
 With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
 Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
 Appliance weight: approx. 30 kg.

Connection

Total connected load gas 17.0 kW / 61.2 MJ/h.
 Power requirements
 220 – 240 V / 50 – 60 Hz.
 Connecting cable 1.4 m with plug.



Gas connection







CX 480 100

Frameless

Width 80 cm

Special accessories

GN 232 110

Teppan Yaki made of multi ply material,
GN 1/1

For full surface induction cooktop
CX480.

Full surface induction cooktop

CX 480

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

Cooking zones

One unique cooking surface of 2800 cm².

Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Booster function.

Individual pot detection.

Cooking timer for each cooking position.

Timer.

Information key with use indicators.

Power management.

Safety

Main switch.

Residual heat indicator.

Child lock.

Display cleaning protection.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.

Installation is possible in worktops made of stone, synthetics or solid wood.

Heat resistance and watertight sealing of the cut edges must be observed.

Concerning other materials please consult the worktop manufacturer.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures.

Take into account the appliance weight and additional loads.

The groove must be continuous and even, so that uniform placing of the

appliance on the gasket is ensured.

Do not use discontinuous lining.

Immersion depth 64.6 mm.

Intermediate shelf is recommended.

Appliance must be fixed from underneath.

Cooktop clamping range: 30 – 50 mm.

Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Appliance weight: approx. 27 kg.

Please read additional planning notes on page 98 – 103.

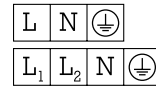
Connection

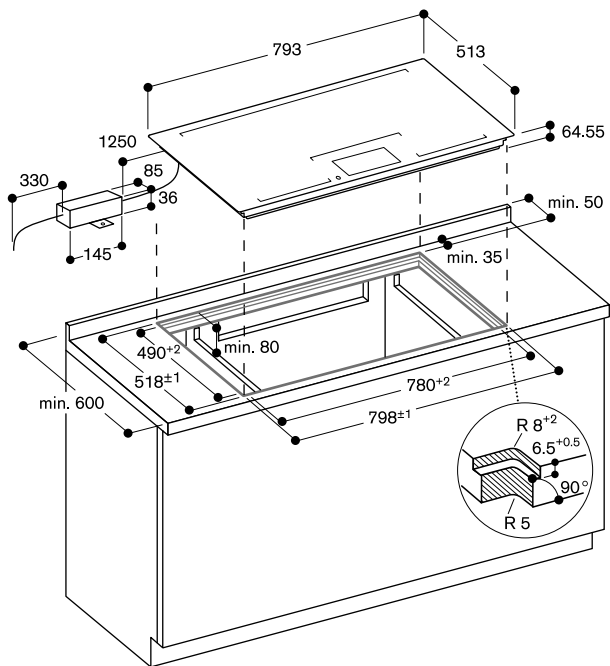
Total connected load 7.4 kW.

Power requirements

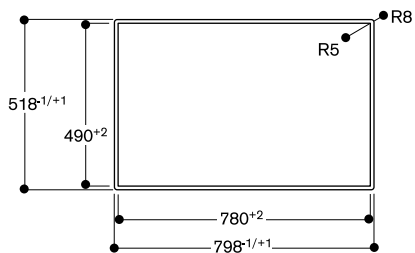
220 – 240 V / 50 – 60 Hz.

Connecting cable 1.5 m without plug.

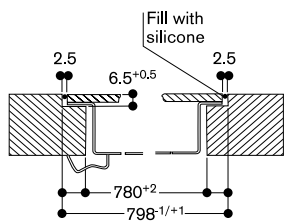




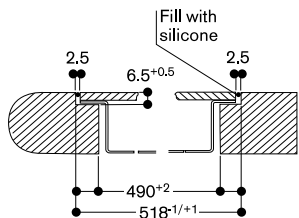
View from above



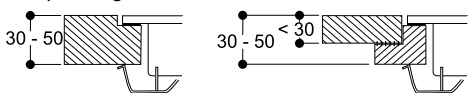
Longitudinal section



Cross-section



Worktop strength



Solid worktop

Thin worktop with reinforced substructure



CX 480 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GN 232 110

Teppan Yaki made of multi ply material, GN 1/1
For full surface induction cooktop CX480.

Full surface induction cooktop

CX 480

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

Cooking zones

One unique cooking surface of 2800 cm².

Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Booster function.

Individual pot detection.

Cooking timer for each cooking position.

Timer.

Information key with use indicators.

Power management.

Safety

Main switch.

Residual heat indicator.

Child lock.

Display cleaning protection.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 98 – 103.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 28 kg.

Please read the installation details regarding air ducting on page 134.

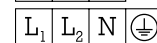
Connection

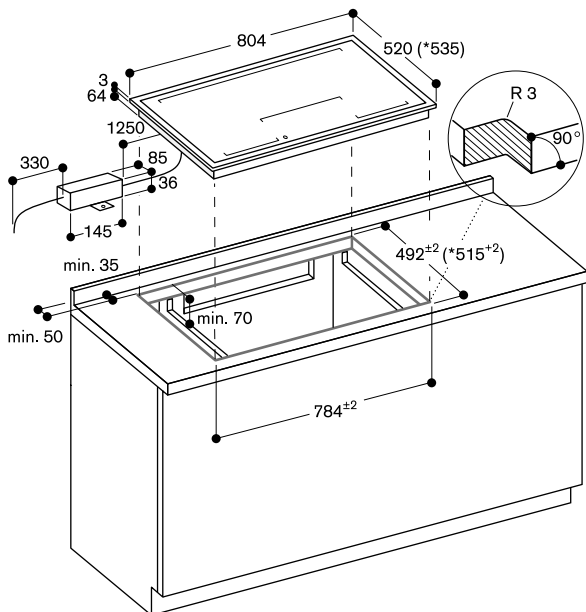
Total connected load 7.4 kW.

Power requirements

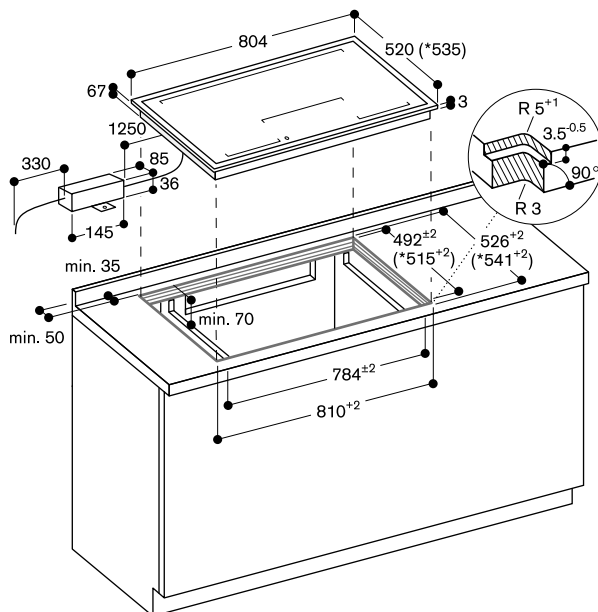
220 – 240 V / 50 – 60 Hz.

Connecting cable 1.5 m without plug.



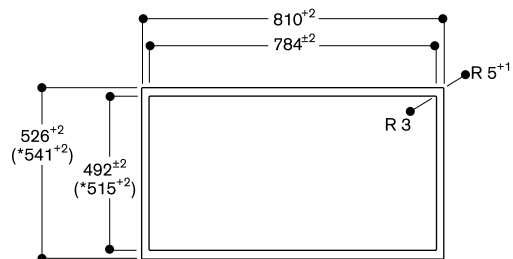


* with filler strip.
See separate planning notes.



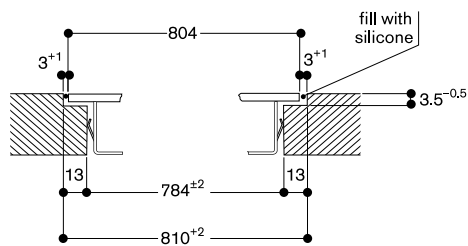
* with filler strip.
See separate planning notes.

View from above

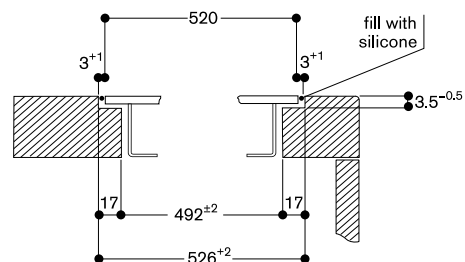


* with filler strip

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.



CI 292 110

Stainless steel frame
Width 90 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots.

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 21$ cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 28$ cm cooking
zone.

Flex induction cooktop

CI 292

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

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

1 induction cooking zone $\varnothing 21$ cm
(2200 W, with booster 3700 W),
automatically switches to $\varnothing 26$ cm
(2600 W, with booster 3700 W) and to
 $\varnothing 32$ cm (3300 W, with booster
3700 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Professional cooking function.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

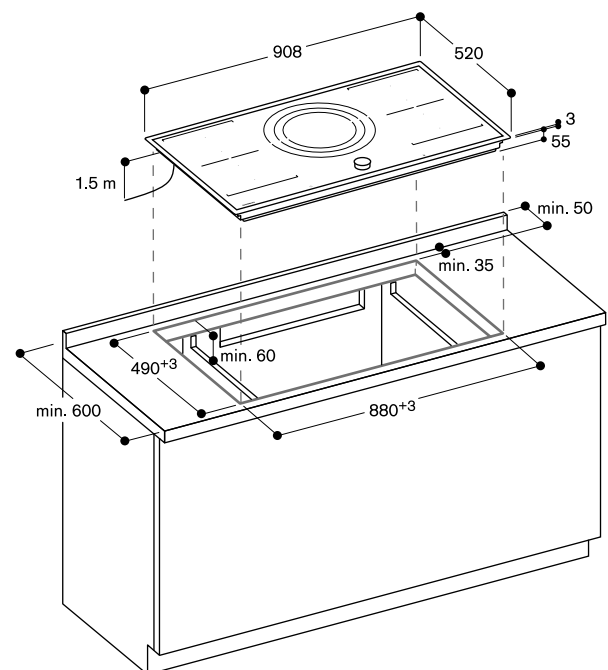
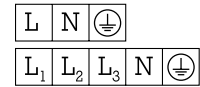
Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
Immersion depth 55 mm.
Intermediate shelf is recommended.

Appliance must be fixed from
underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 22 kg.

Please read additional planning notes
on page 134.

Connection

Total connected load 11.1 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.5 m without plug.





Installation notes for induction cooktops and glass ceramic

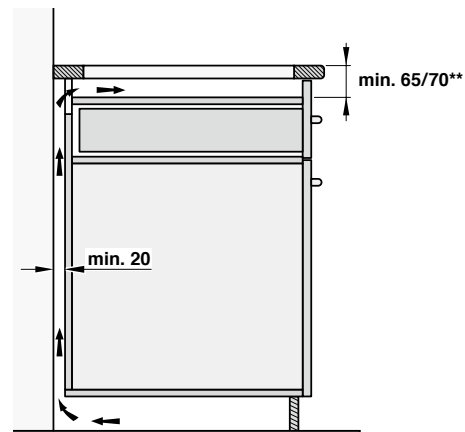
Applies to CI 29., CX 48., VI 414/422/462 and VI 230/260.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

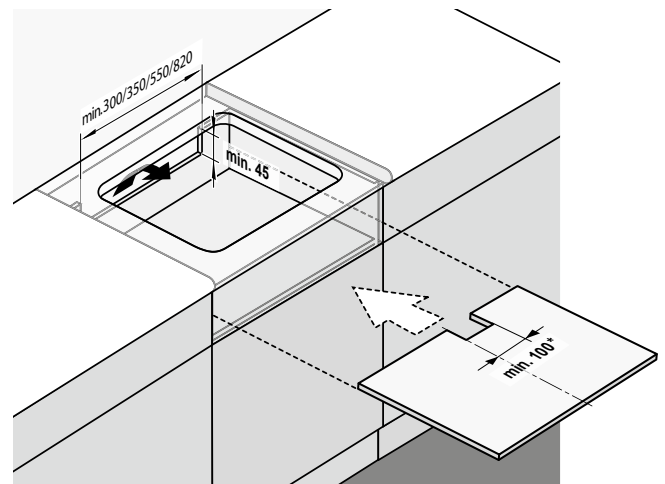


B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

The minimum width is

- 300 mm for a 30 cm induction cooktop
- 350 mm for a 40 cm induction cooktop
- 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
- 820 mm for a 90 cm induction cooktop



Intermediate shelf

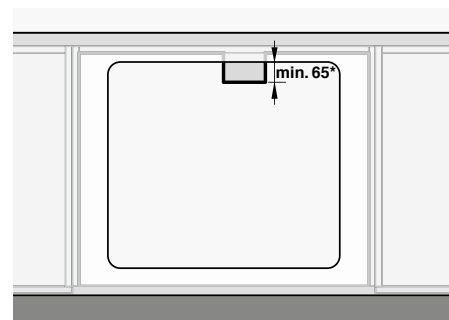
To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended for glass ceramic cooktops, except for cooktops with 90 cm width.

Width of cut-out at least

- 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops

** min. 65 mm for cooktops with frame as well as VI 462/482/492 for surface mounting and min. 70 mm for cooktops without frame, for CX 480 with frame as well as for VI 462/482/492 for flush mounting.



Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

VA 420 000

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



VA 420 001

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



VA 420 010

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



VA 420 011

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



VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 401

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



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.



GN 232 110

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



CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop CI 292.



CA 052 300

Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop CI 292.



GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø21 cm cooking zone.



GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for ø28 cm cooking zone.



CA 060 300

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



CA 230 100

Black magnetic knob.
For flex induction cooktop CI 292.



Gas cooktops 200 series



Appliance type	Gas cooktop	
	VG 295 214 AU	
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-/•	
Surface-mounted / flush installation / welded	•/-/-	
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar	-/-/•	
Dimensions		
Width	(cm)	90
Operation		
Knobs in furniture front / integrated control panel	-/•	
Cooking zones		
Number of cooking zones	5	
Multi-ring wok burner (1550 – 4000 W)	–	
Multi-ring wok burner (230 – 4600 W)	–	
Multi-ring wok burner (230 – 5000 W)	–	
Multi-ring wok burner (300 – 5000W)	–	
Multi-ring wok burner (300 – 6000W)	1	
Two-ring high output burner (165 – 4000 W)	2	
Two-ring standard burner (165 – 2000 W)	2	
High output burner (500 – 3000 W)	–	
High output burner (600 – 3000 W)	–	
Standard burner (290 – 1750 W)	–	
Standard burner (350 – 1750 W)	–	
Standard burner (410 – 1750 W)	–	
Economy burner (330 – 1000 W)	–	
Features		
Number of output levels	–	
Electronic output control	–	
Automatic fast ignition / Electric ignition	•/-	
Electronic flame monitoring with automatic re-ignition	•	
Simmer function	–	
Residual heat indication	–	
Safety shut-off	•	
Cast pan support	3-part	
Accessories		
Wok attachment ring	–	
Wok pan	WP 400 001 ¹	
Stainless steel appliance cover	–	
Connection		
Total connected load gas (up to)	(kW / MJ/h)	18.0 / 61.2
Total connected load electric	(W)	25.0

• Standard. – Not available.

¹ Special accessory.



Appliance type	Full surface induction cooktop	Flex induction cooktop
Frameless for flush mounting	CX 480 100	
Stainless steel frame		CI 292 110
Stainless steel frame 3 mm for surface or flush mounting	CX 480 111	
Dimensions		
Width	(cm) 80	90
Operation		
TFT touch display / Twist-Pad control / Sensor control	• / - / -	- / • / -
Bicoloured display (white/orange)	-	•
Knobs in furniture front / integrated control panel	- / -	- / -
Cooking zones / combinations		
Number of cooking zones or items of cookware	4	5
Full surface induction cooktop	•	-
Flex induction cooking areas 19 x 24 cm (2200, with booster 3700 W) / linked together 38 x 24 cm (3300, with booster 3700 W)	-	-
Flex induction cooking areas 19 x 23 cm (2200, with booster 3700 W) / linked together 38 x 23 cm (3300, with booster 3700 W)	-	4
Flex induction cooking areas 19 x 21 cm (2200, with booster 3700 W) / linked together 38 x 21 cm (3300, with booster 3700 W)	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)	-	1
Induction cooking zone ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 x 28 cm (2000, with booster 3700 W)	-	-
Induction cooking zone ø 28 cm (2400, with booster 3700 W)	-	-
Induction cooking zone ø 24 cm (2200, with booster 3700 W)	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W)	-	-
Induction cooking zone ø 18 cm (1800, with booster 3100 W)	-	-
Induction cooking zone ø 15 cm (1400, with booster 2200 W)	-	-
Features		
Number of output levels	17	17
Flex function for rectangular cooking areas	-	•
Cooking sensor function / frying sensor function	- / -	• / •
Number of frying sensor functions	-	5
Professional cooking function	-	•
Booster function for pots / pans	• / -	• / •
Keep warm function	-	•
Number of cooking timers	4	5
Short-term timer	•	•
Stopwatch	-	•
Residual heat indicator	•	•
Child lock / safety shut-off / display cleaning protection	• / • / •	• / • / •
Options menu	•	•
Hood control ²	-	-
Integrated WiFi module for digital services (Home Connect) ³	-	-
Accessories		
Teppan Yaki plate made of multi ply material, GN1/1	GN 232 110 ¹	-
Teppan Yaki plate made of multi ply material (for flex induction)	-	CA 051 300 ¹
Griddle plate in cast aluminium (for flex induction)	-	CA 052 300 ¹
Frying sensor pan for ø 21 cm cooking zone	-	GP 900 003 ¹
Frying sensor pan for ø 28 cm cooking zone	-	GP 900 004 ¹
Cooking sensor	-	CA 060 300 ¹
Black magnetic knob for induction cooktop series 200	-	CA 230 100 ¹
Connection		
Total connected load electric	(kW) 7.4	11.1

• Standard. - Not available.

¹ Special accessories.

² In Combination with suitable hood.

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



The ventilation appliances

Table ventilations 400 series	140
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GAGGENAU





AL 400 121
Stainless steel
Width 120 cm
Air extraction/Air recirculation
Motorless

AL 400 191
Stainless steel
Width 90 cm
Air extraction/Air recirculation
Motorless

Necessary installation accessories

AD 754 045
Connection piece for 2 aluflex pipes
DN 150 round
Fitting AL 400, front or back side.

AD 854 043
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, bottom side.

AD 854 045
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, front or back side.

Installation accessories

AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

AA 409 401
Furniture support for table ventilation
AL 400 90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AA 409 431
Furniture support for table ventilation
AL 400 120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AD 704 048
Air collector box DN 150 round pipe
2x DN 150 round duct air intake.
For connecting 1 x AL 400 to
AR 403/AR 413

AD 704 049
Air collector box DN 150 flat duct
2 x DN 150 flat duct air intake.
To connect 1 x AL 400 to remote fan
AR 403/AR 413 bottom side.

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Table ventilation 400 series

AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output

Power levels depend on the remote fan unit, see table on page 184 – 185.

Features

3 electronically controlled power levels and one intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 401 142.
Energy efficiency class A+/A.
Energy consumption 45.1/49 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency class E/E.
Grease filter efficiency class C/C.
Sound level min./max. normal mode 44/59 dB / 45/61 dB.

Planning notes

Refer to the table on page 155 for the matching remote fan units for air recirculation or air extraction mode.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
If the remote fan unit is installed within the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if

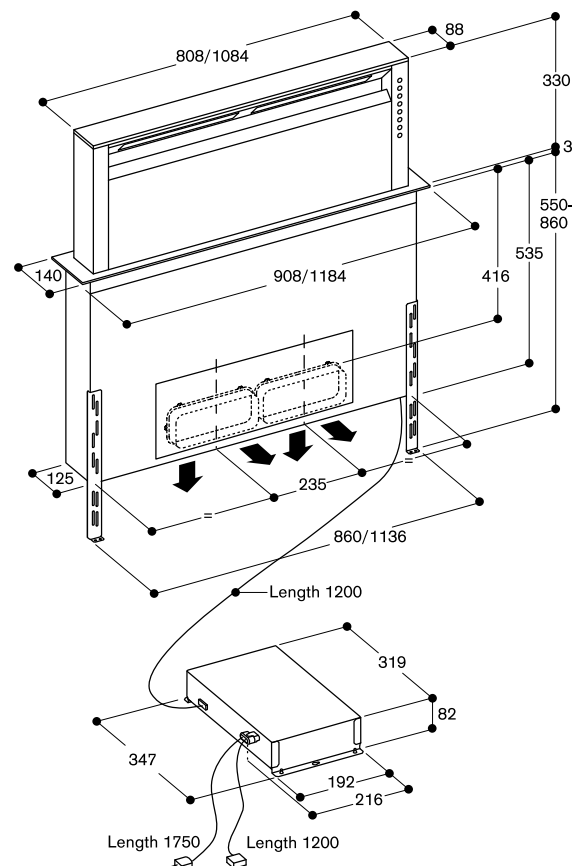
built-in situation permits.

To avoid smoke when frying/grilling refer to the manuals of VR/VP.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

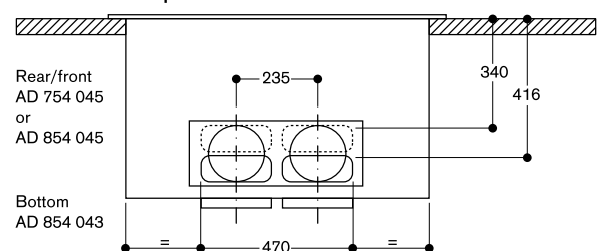
Total connected load 65/65 W.
Power requirements
230 V / 50 – 60 Hz.
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



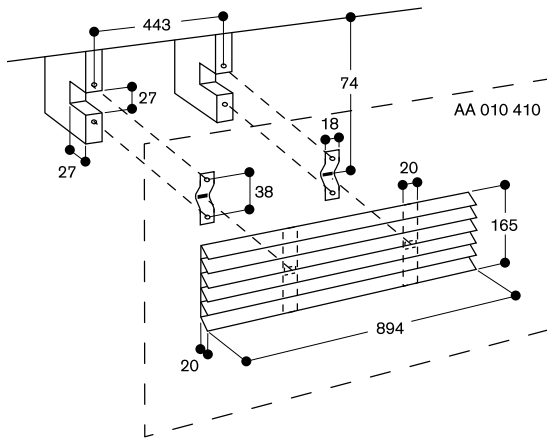
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

Pipe connection piece 2 x DN 150 bottom
Flat duct using AD 854 043

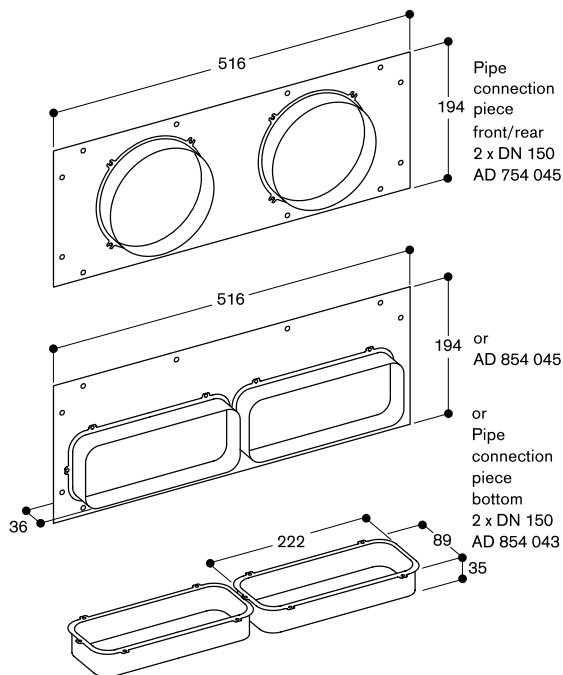
AL 400 connection positions DN 150



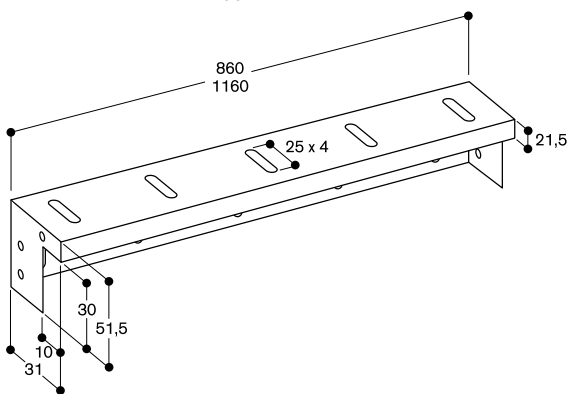
AA 010 410 air exhaust grille



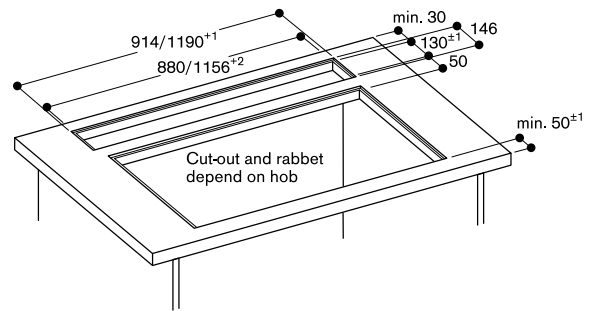
AD 754/854 045 and AD 854 043



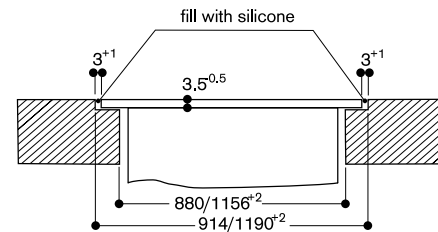
AA 409 401/431 furniture support



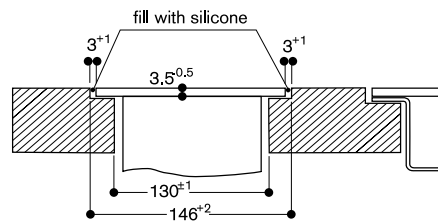
AL 400 installed flush



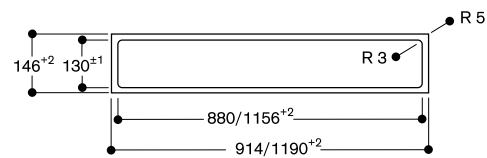
Longitudinal section



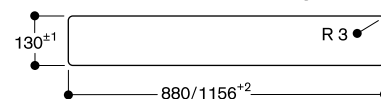
Cross-section



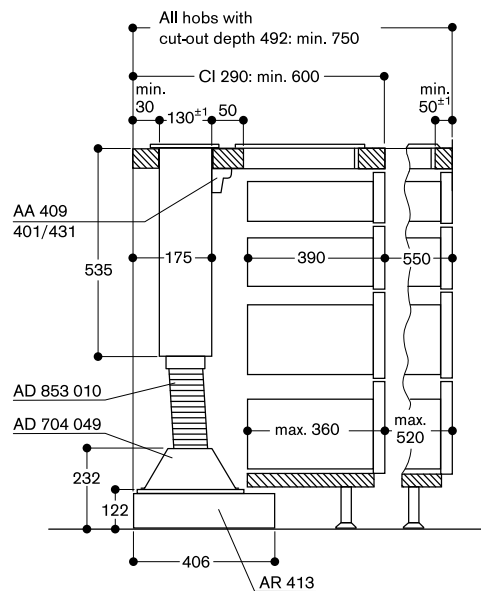
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



Cross-section of upper cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



Recommended configurations for table ventilations 400 series and remote fan units 400 series

Good to know – for correct planning and installation

- The ducting can essentially be connected to the front, rear or below with the AL 400 table ventilation. The respective connecting pieces are available for this purpose.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- We recommend ducts with DN 150 for optimal air circulation.
- 2 flat ducts and 2 round ducts must be connected using a pipe connector.
- 2 bends (e.g. 90° horizontal with 90° vertical) require one flat duct pipe for connection, which can be shortened to the required length by cutting.
- It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with adhesive tape AD 990 090 (UV and heat resistant).
- If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour, see planning example 6.
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central in front of the ventilation appliance; in case of Vario electric grill air recirculation is not recommended.
- Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection to the front with flat duct or aluflex pipe, DN 150; cabinet installation

Combination

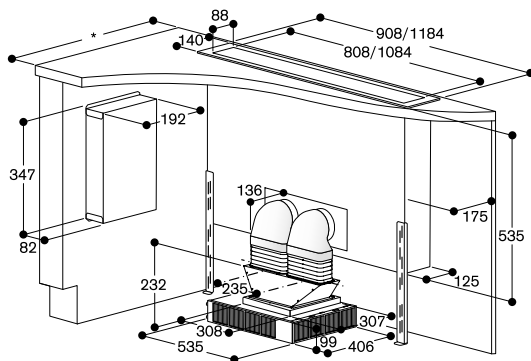
1 x AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly to the remote fan unit. The reducing piece supplied is not needed in this case.

List of accessories 1

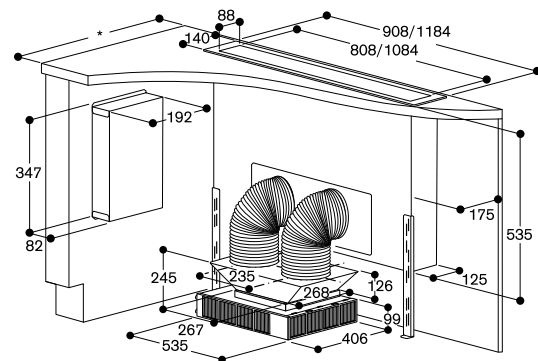
- 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
- 2 x AD 852 042 (Flat duct adapter round 90°)
- 1 x AD 704 049 (Air collector box DN 150 flat duct)
- 1 x AD 853 010 (Flat duct system flex pipe)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)



* All cooktops with cut-out depth 492: min. 750

List of accessories 2

- 1 x AD 754 045 (connecting pieces for round duct, 2 x DN 150)
- 2 x AD 751 010 (aluflex pipe round, DN 150)
- 1 x AD 704 048 (air collector box for AL 400)



* All cooktops with cut-out depth 492: min. 750

Planning example 2

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection downward with flex duct, DN 150, cabinet installation

Combination

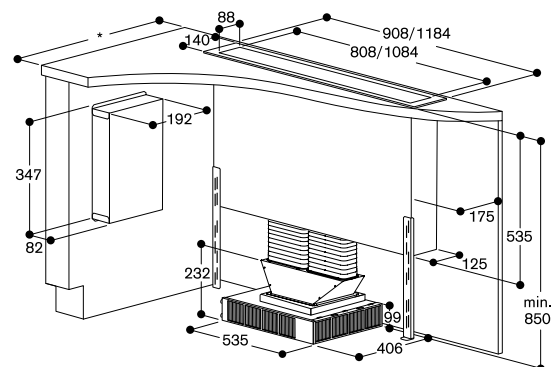
1 AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly on the remote fan unit. The reducing piece supplied is not needed in this case.

List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
- 1 x AD 704 049 (air collector box for AL 400)
- 1 x AD 853 010 (Flat duct Flexduct, DN 150)
- 1 x AD 990 090 (Adhesive tape for bonding the ducts)



* All cooktops with cut-out depth 492: min. 750

Order as set (appliances and accessories)

Width 90 cm: SET1AL4103 (air recirculation), SET1AL4203 (air extraction)

Width 120 cm: SET2AL4103 (air recirculation), SET2AL4203 (air extraction)



VL 414 111

Stainless steel
Width 11 cm
Air extraction/Air recirculation
Without motor and control knob

Necessary installation accessories**AA 490 111**

Stainless steel control knob

AD 724 041

Connection piece for round pipe
DN 150
Necessary for installation to left or right side of VL 414.

AD 724 042

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

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and VL 040/VL 041 for DN 150 flat

Installation accessories**AS 070 001**

Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated.

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 110

Stainless steel filler strip 11 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories**AA 414 010**

Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for the air recirculation ducts you will find at the page 172 – 181.

Vario downdraft ventilation 400 series
VL 414

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output

Power levels depend on the remote fan unit, see table on page 184 – 185.

Features

Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy consumption 47.7 kWh/year.
Sound level min. 53 dB / max. 68 dB normal mode.

Planning notes

Refer to the table on page 155 for the matching remote fan units for air recirculation or air extraction mode.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from above, clamping range 30-50 mm.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid

wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Maximum cooktop width between two VL: 60 cm.

If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.

If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read additional planning notes on page 98 – 103.

Connection

Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.



AA 490 111
Stainless steel

**Vario control knob ventilation
400 series
AA 490**

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling

Control knob with illuminated ring and output marking.

Features

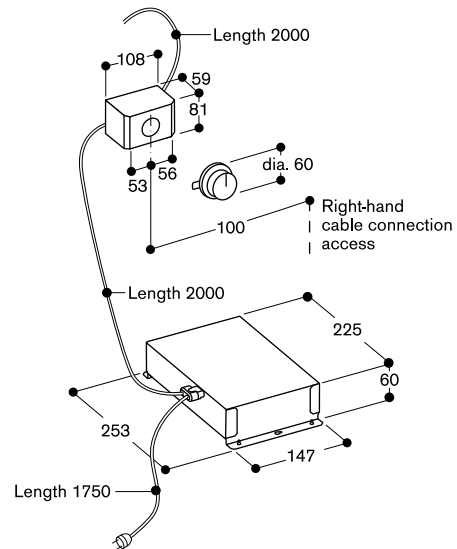
3 electronically controlled power levels.
Run-on function, 6 min.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.

Planning notes

Positioning of the control knob at any location between Vario cooking appliances, see configurations on page 147.
The separate electronics housing is to be installed so that it is accessible.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 10 W.
Connecting cable 1.8 m, pluggable.



Optimal arrangement of the ventilation elements for the VL 414

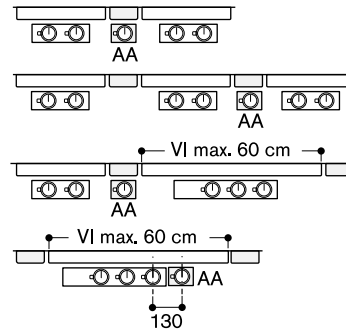
When installing several VL 414 ventilation elements, the air output can be distributed flexibly to the cooking appliances using manual opening and closing.

The maximum appliance width of a single hob between two ventilation elements is 60 cm.

Location of the AA 490 control knob

The AA 490 control knob can be located in front of any ventilation element.

When installing with a VI 460, the control knobs for both appliances can be connected together. The minimum distance of 130 mm between the knob spindles of VI and AA must be observed.



Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 400 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- If the system is installed next to a gas appliance, ducts made of plastic (e.g. the flat duct system) must not be used, because of heat generation. In such cases, we recommend the use of aluflex pipes of the downdraft ventilation, directed downwards (accessory AD 724 042).
- Please note that flat ducts cannot be installed on the right or left of the following appliances due to their depth: Vario Teppan Yaki, Vario electric grill, Vario deep fryer, Vario steamer. For these, we recommend connection either to the other side or in a downward direction.
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central; in case of Vario electric grill air recirculation is not recommended.

Planning example 1

1 x VL 414 with AR 413 122

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 413 122 remote fan unit.

Good to know

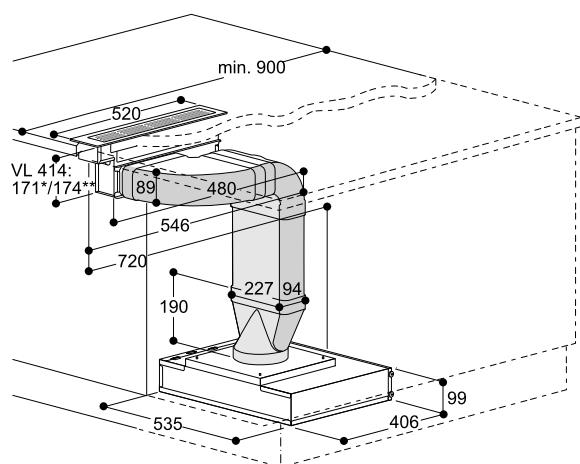
- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²). For this, we recommend the air exhaust grille AA 010 410.
- The connecting piece DN 150 is included with the remote fan unit.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories 1

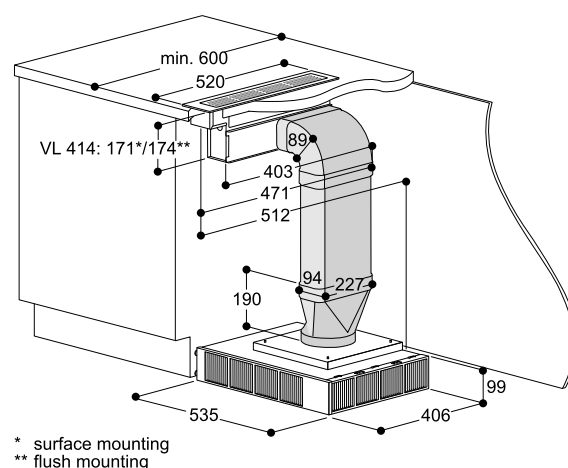
- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)



* surface mounting
** flush mounting



* surface mounting
** flush mounting

Planning example 2
1 x VL 414 with AR 403 122

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

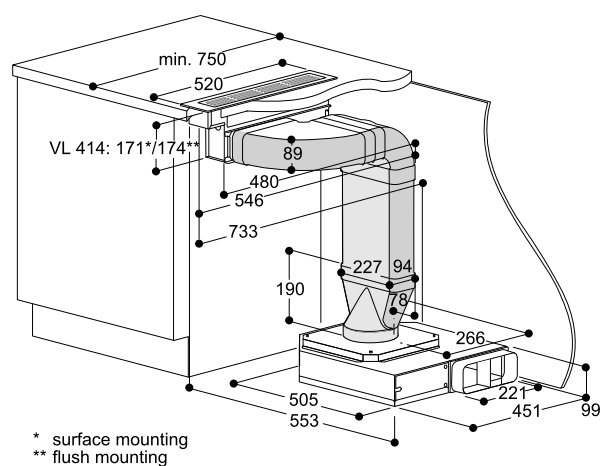
1 x downdraft ventilation in combination with 1 x AR 403 122 remote fan unit

Good to know

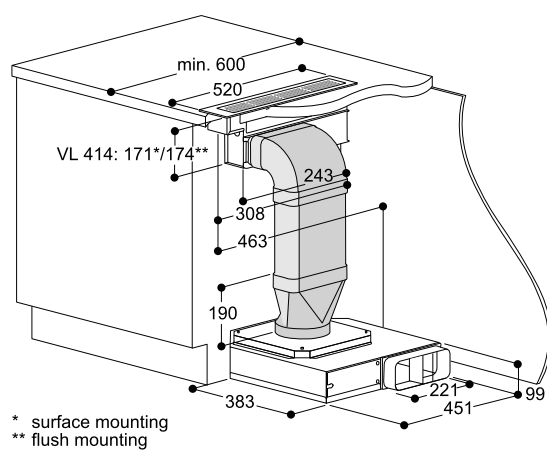
The connecting piece DN 150 is included with the remote fan unit.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)


List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)





AR 401 142

Stainless steel
 Max. air output 910 m³/h
 Air extraction
 Outside wall mounting

Installation accessories

AD 702 052
 Telescopic wall-duct
 Connection piece DN 200 round

Remote fan unit 400 series

AR 401

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure depending on built-in situation.
 Air extraction:
 720 / 910 m³/h.
 Power levels depend on the motorless appliances, see table on page 184 – 185.

Features

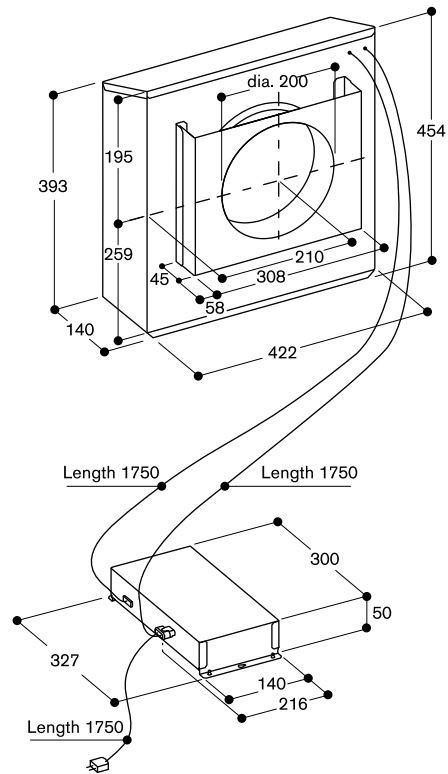
3 electronically controlled power levels and one intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Including sound insulation to minimise the noise level.
 Stainless steel housing.
 Pipe connection pieces on intake side:
 1x DN 200 round.
 Retaining bracket for installation on an outside wall enclosed.

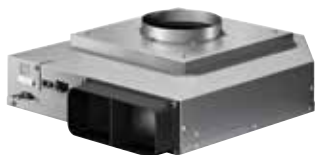
Planning notes

Remote fan unit in combination with motorless appliances 400 series.
 Connection to the respective appliances via network cable.
 Installation in an exterior area allows for a reduced noise level in the kitchen.
 Installation on an outside wall.
 Control box must be installed indoors.
 Acceptable temperature range for installation of the control box:
 -25 to 60 °C.
 Distance from the floor to the center of the pipe: min. 60 cm
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 180 W.
 Power requirements
 220 – 240 V / 50 – 60 Hz.
 Connecting cable 1.8 m, pluggable.
 Network cable 5 m.



**AR 403 122**

Metal housing
 Max. air output 890 m³/h
 Air extraction
 Plinth installation

Remote fan unit 400 series**AR 403**

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

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure depending on built-in situation.
 Air extraction: 730 / 890 m³/h.
 Power levels depend on the motorless appliances, see table on page 184 – 185.

Features

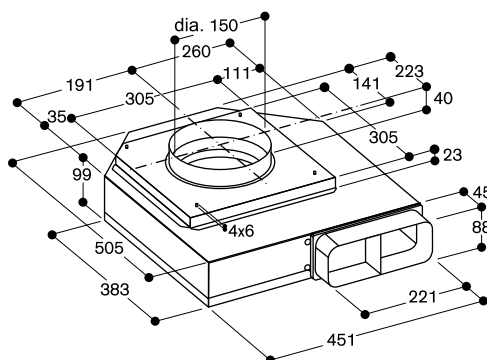
3 electronically controlled power levels and one intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on intake side:
 1 x DN 150 round.
 Pipe connection pieces on output side:
 1x DN 150 flat duct.
 Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances 400 series.
 Connection to the respective appliances via network cable.
 Installation in the plinth with cut-out for the air ducting in the furniture base.
 Connection of 2 x VL with an air collector box (AD 754 048, AD 854 048).
 For installation in the cellar or an adjoining room, please refer to the planning information on page 142 – 143.
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 180 W.
 Power requirements
 220 – 240 V / 50 – 60 Hz.
 Connecting cable 1.8 m, pluggable.
 Network cable 2 m.





AR 413 122

Metal housing
Max. air output 760 m³/h
Air recirculation
Plinth installation

Installation accessories

AA 010 410

Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

AA 413 110

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

Remote fan unit 400 series

AR 413

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

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure
depending on built-in situation.
Air recirculation:
620 / 760 m³/h.
Power levels depend on the motorless
appliances, see table on page
184 – 185.

Features

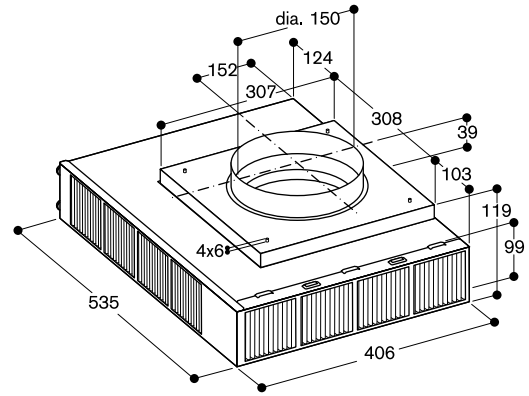
3 electronically controlled power levels
and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Stainless steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Retaining bracket for installation on the
ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed ex
factory.

Planning notes

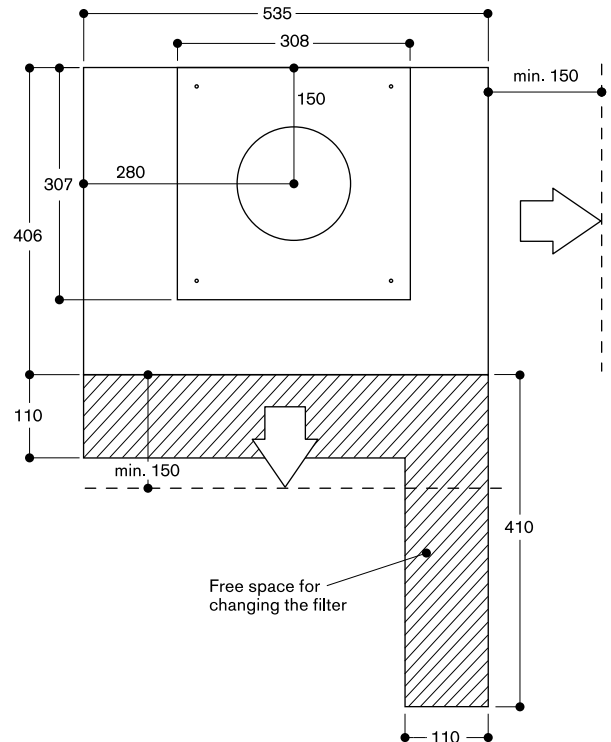
Remote fan unit in combination with
motorless appliances 400 series.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out for
the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years
depending on cooking frequency.
It must be possible to remove the plinth
to replace the filter.
Recommended minimum gap between
filter openings and cupboard wall if
there is no ventilation grille directly in
front: 15 cm.

Connection

Total connected load 180 W.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



View from above





General planning notes

The aim of good ventilation system planning is to extract cooking vapours out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking account of the influence of all the ventilation components involved.

Air requirement needed:

The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning. We recommend this method only if the distance between the ventilation system and the cooktop is greater than 1.20m, that is to say, for ceiling ventilation.

- For air extraction operation, the air requirement for the air exchange rate is calculated using a factor of 10.
- However, the calculation is made using a factor of 12 in kitchens where special cooking appliances such as the grill, Teppan Yaki, wok or deep fryer are used.
- For air recirculation, the air requirement for the air exchange rate is generally calculated using a factor of 12.

If the distance between the ventilation system and the cooktop is less than 1.20 metres, the factors listed below must be taken into account to ensure that most of the cooking vapours are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.
- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapours. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a fryer, Teppan Yaki, wok or grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapours. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.
- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation and table ventilation, are characterised by extracting vapours directly from the cooktop. As they rise up, the cooking vapours can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 80 cm or further away from the cooktop.
- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

Important influencing factors on the air output:

- The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:
 1. Install duct bends with a minimum clearance of 30 cm from the exhaust air opening.
 2. Avoid reductions in cross sections.
 3. For duct bends, use bends that are as wide as possible.
 4. Only install ducts that have a smooth and flat inner surface.
 5. Use exhaust air pipes with a diameter of at least 125 mm.
 6. Pay attention to the use of a short ducting paths as possible.
 7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
 8. Ensure sufficient supply air.

You are welcome to check whether your exhaust air ducting has the required air requirement by using our Rodun calculation tool on our website (www.gaggenau.com).



•AL 400 191
•AL 400 121



•AR 401 142



•AR 403 122



•AR 413 122



•VL 414 111



•AA 490 111



•AR 401 142



•AR 403 122



•AR 413 122

The external remote fan units of the 400 series have a network cable that is used to connect the motorless appliances of the 400 series.

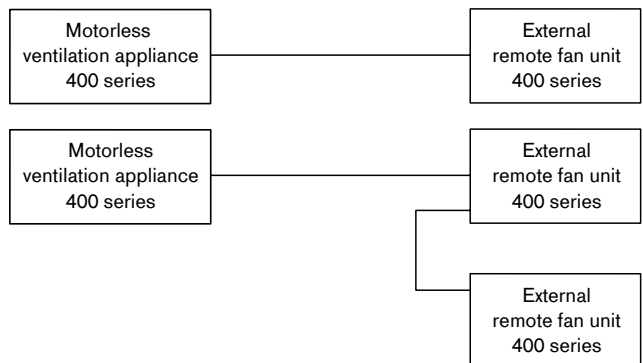
Up to two remote fan units can be connected (e.g. VL 414), whereby an additional network cable is connected from one remote fan unit to the other remote fan unit.

Other control options

It is possible on request to connect the signal via a zero potential contact to a ventilation appliance at the site so that this appliance can respond accordingly to activity on the part of Gaggenau's 400 series ventilation appliances.

The respective ventilation planner is then responsible for the effective operation of the entire ventilation system.

The guarantee of electrical function is maintained as long as the respective specifications are observed.





VL 041 115

Stainless steel control panel
Width 8.5 cm
Control unit
Air extraction/Air recirculation with remote fan unit AR 403/413 121

VL 040 115

Stainless steel control panel
Width 8.5 cm
Expansion element
Air extraction/Air recirculation with remote fan unit AR 403/413 121

Necessary installation accessories

AD 724 041

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

AD 724 042

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

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and VL 040/VL 041 for DN 150 flat

Installation accessories

AS 070 001

Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated

LS 041 001

Ventilation moulding for VL 040/041 next to gas appliance
Stainless steel

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Installation accessories for the air recirculation ducts you will find at the page 172 – 181.

Vario downdraft ventilation 200 series

VL 041/VL 040

- Ventilation element integrated in the worktop
- Highly efficient ventilation system at the cooktop
- Minimal planning and easy installation for air recirculation

Output

Maximum air output in combination with remote fan units, see remote fan units table on page 187.

Features

Output control, knob operation.
4 output levels.
Ventilation grille, washable.
Metal grease filter with grease drip tray, dishwasher-safe.
No duct connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 121.
Energy consumption 70 kWh/year.
Sound level min. 52 dB / max. 67 dB normal mode.

Planning notes

No additional switch necessary.
Air extraction in combination with remote fan unit AR 403 121 or air recirculation mode with AR 413 121. Please refer to page 158 – 161 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
Maximum cooktop width between 2 VL: 60 cm (exception: VI/VE 270).

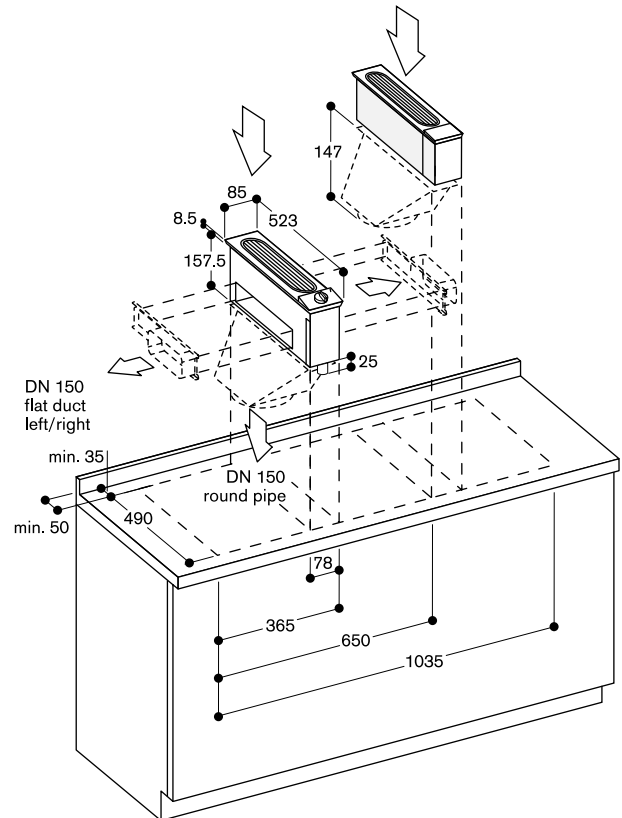
If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop. If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.
Optional DN 150 flat duct with connecting piece AD 854 046 (installation accessory).

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.

Connection

Connecting cable 1.5 m with plug.

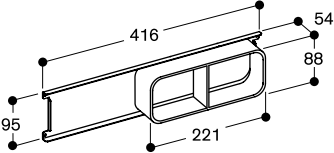


Flat duct pipe connection piece, left/right DN 150 with AD 854 046

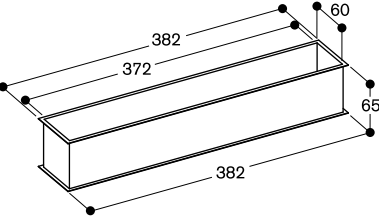
Round duct pipe connection piece, bottom DN 150 with AD 724 042

Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

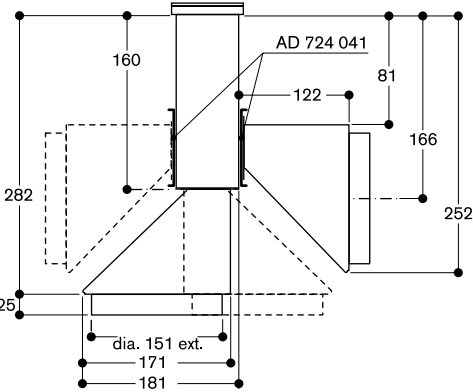
AD 854 046



AS 070 001



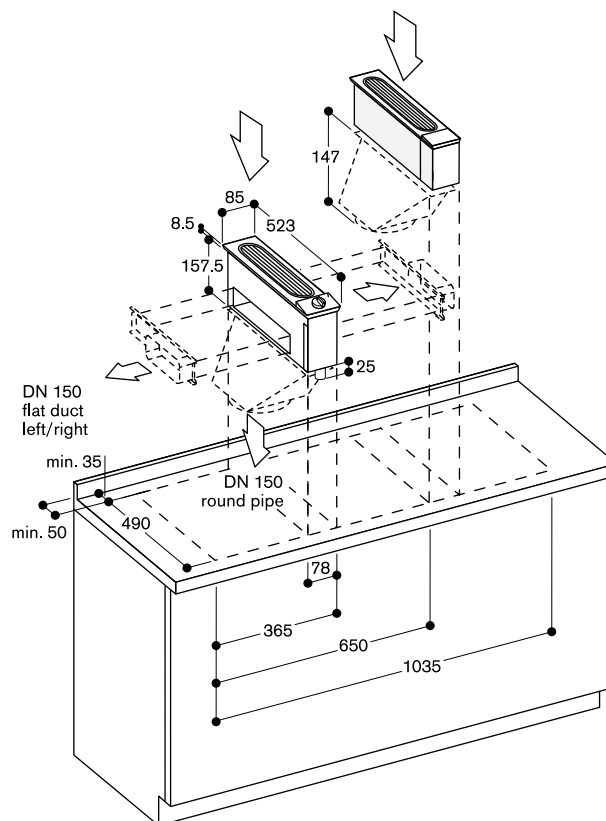
VL 040/041 with AD 724 042/041



Recommended configurations of the downdraft ventilation 200 series and remote fan units 200 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- If the system is installed next to a gas appliance, ducts made of plastic (e.g. the flat duct system) must not be used, because of heat generation. In such cases, we recommend the use of flexible aluminium ducts with aluflex pipe, directed downwards (accessory AD 724 042).
- Please note that flat ducts cannot be installed on the right or left of the following appliances due to their depth: Vario Teppan Yaki, Vario electric grill, Vario deep fryer, Vario steamer. For these, we recommend connection either to the other side or in a downward direction.
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central; in case of Vario electric grill air recirculation is not recommended.



Flat duct pipe connection piece, left/right
DN 150 with AD 854 046

Round duct pipe connection piece, bottom
DN 150 with AD 724 042

Round duct pipe connection piece, left/right
DN 150 with AD 724 042 + AD724 041

Planning example 1

1 x VL 041 with AR 413 121

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

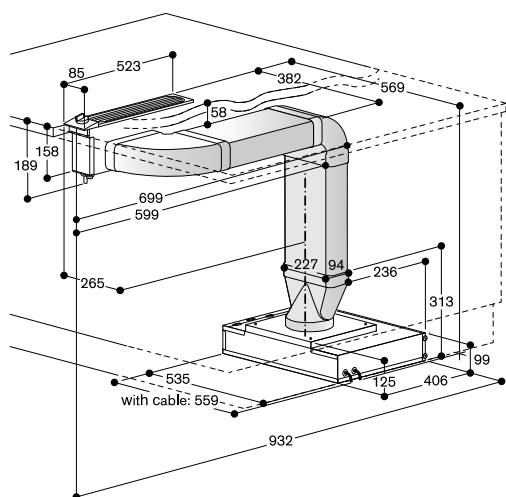
1 x downdraft ventilation in combination with 1 x AR 413 121 remote fan unit

Good to know

- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

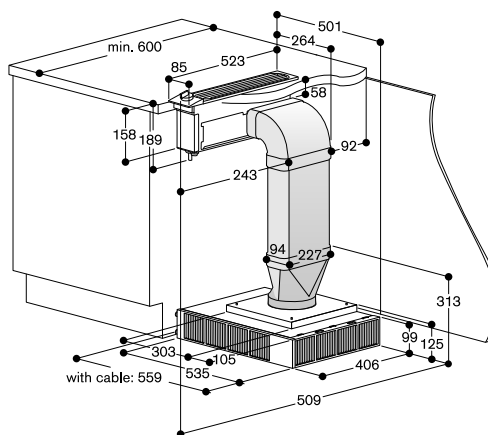
List of accessories island installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)



List of accessories wall installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)



Planning example 2

1 x VL 041 with AR 403 121

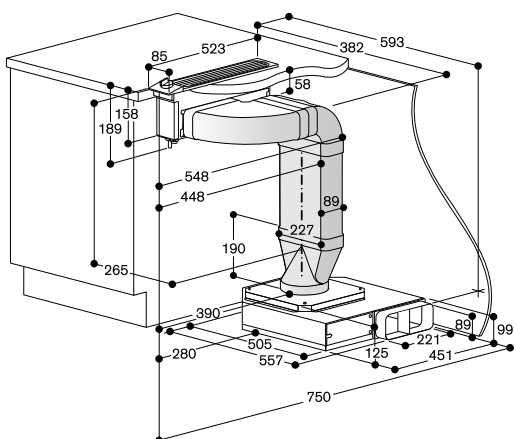
Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 403 121 remote fan unit

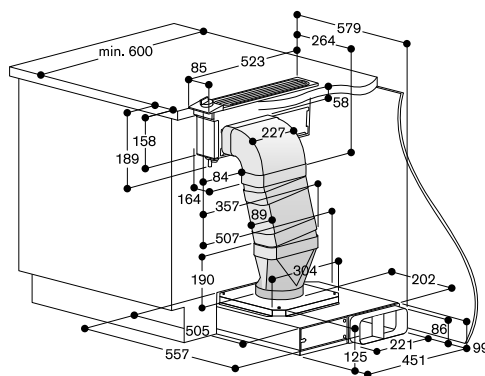
List of accessories island installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)



List of accessories wall installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 2 x (flat duct 15° duct bend, flat DN 150)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)



Recommended configurations of the downdraft ventilation 200 series and remote fan units 200 series

Planning example 3

2 x VL 040 / 41 with AR 413 121

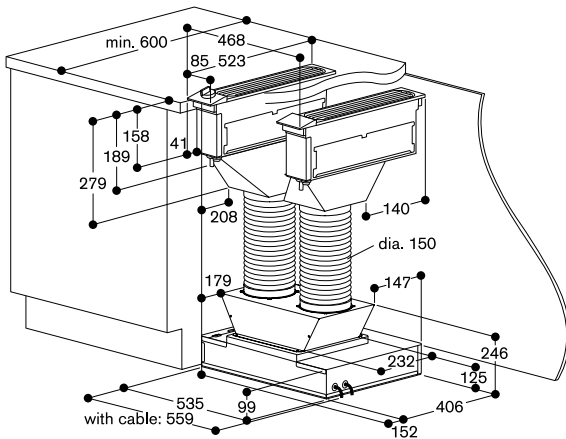
Aluflex pipe with downward exit or 2 x 90° flat duct bends

Good to know

- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

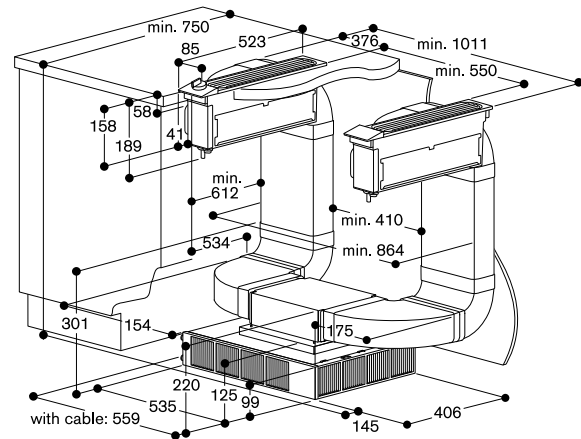
List of accessories 1

- 2 x AD 724 042 (round duct connecting pieces for VL)
- 2 x AD 751 010 (aluflex pipe round DN 150)
- 1 x AD 704 048 (air collector box round duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)



List of accessories 2

- 2 x AD 854 046 (connecting pieces for VL, DN 150)
- 4 x AD 852 031 (flat duct 90° bend horizontal)
- 4 x AD 852 030 (flat duct 90° bend vertical)
- 2 x AD 852 010 (flat duct pipe)
- 1 x AD 854 048 (air collection box flat duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

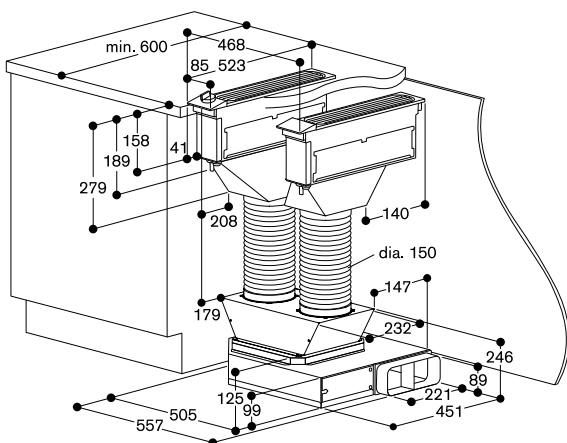


Planning example 4
2 x VL 040/41 with AR 403 121

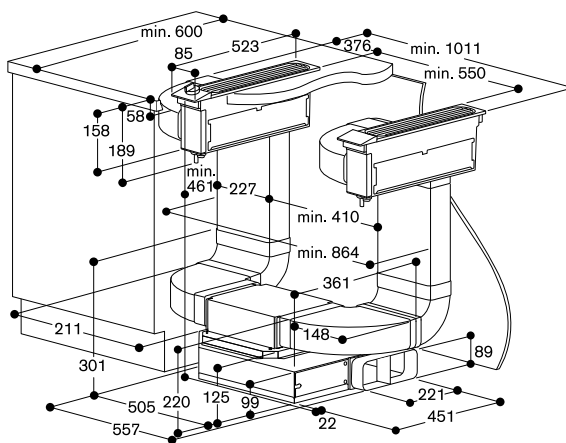
Aluflex pipe with downward exit or 2 x 90° flat duct bends

List of accessories 1

- 2 x AD 724 042 (round duct connecting pieces for VL)
- 2 x AD 751 010 (aluflex pipe round DN 150)
- 1 x AD 704 048 (air collector box round duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)


List of accessories 2

- 2 x AD 854 046 (connecting pieces for VL, DN 150)
- 4 x AD 852 031 (flat duct 90° bend horizontal)
- 4 x AD 852 030 (flat duct 90° bend vertical)
- 2 x AD 852 010 (flat duct pipe)
- 1 x AD 854 048 (air collector box flat duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)





AR 403 121

Metal housing
Max. air output 764 m³/h
Air extraction
Plinth installation

Installation accessories for the air recirculation ducts you will find at the page 172 – 181.

Remote fan unit 200 series**AR 403**

- Powerful remote fan unit to combine with motorless downdraft ventilation VL 040/041 200 series
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/4:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air extraction:
764 / 908 m³/h.
Power levels depend on the motorless appliances, see table on page 184.

Features

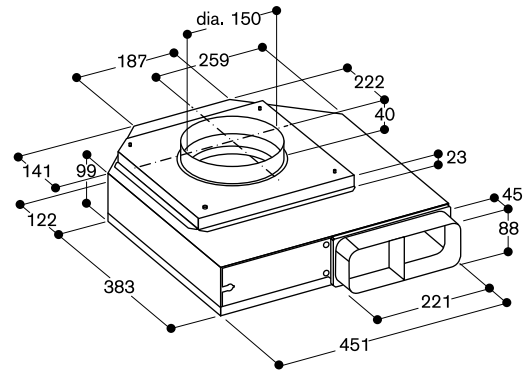
4 power levels.
Stainless steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x NW 150 round.
Pipe connection pieces on output side:
1x NW 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless downdraft ventilation VL 040/041.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Connection of 2 x VL with an air collector box (AD 754 048, AD 854048).
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Fan output 200 W.
Power requirements
220 – 240 V / 50 Hz.
Connecting cable 1.8 m with plug.




AR 413 121

Metal housing
 Max. air output 761 m³/h
 Air recirculation
 Plinth installation

Installation accessories
AA 010 410

Air exhaust grille air recirculation
 Stainless steel-coloured, 90 cm,
 including installation fittings, height
 adjustable.

Special accessories
AA 413 110

2 activated charcoal filter with high
 efficient odour reduction due to
 increased surface. For remote fan unit
 plinth AR413 121/122

Remote fan unit 200 series
AR 413

- Powerful remote fan unit to combine with motorless downdraft ventilation VL 040/041 200 series
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/4:
 Air output according to EN61591.
 Sound power and sound pressure
 depending on built-in situation.
 Air recirculation:
 638 / 761 m³/h.
 Power levels depend on the motorless
 appliances, see table on page 185.

Features

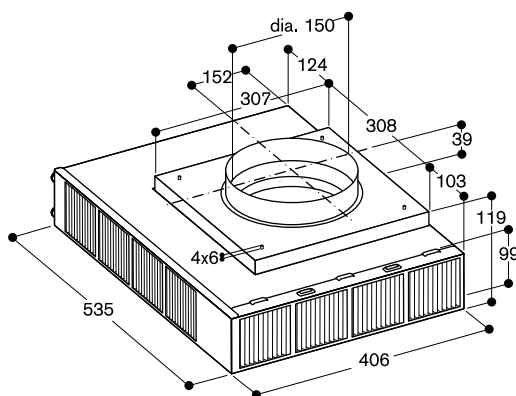
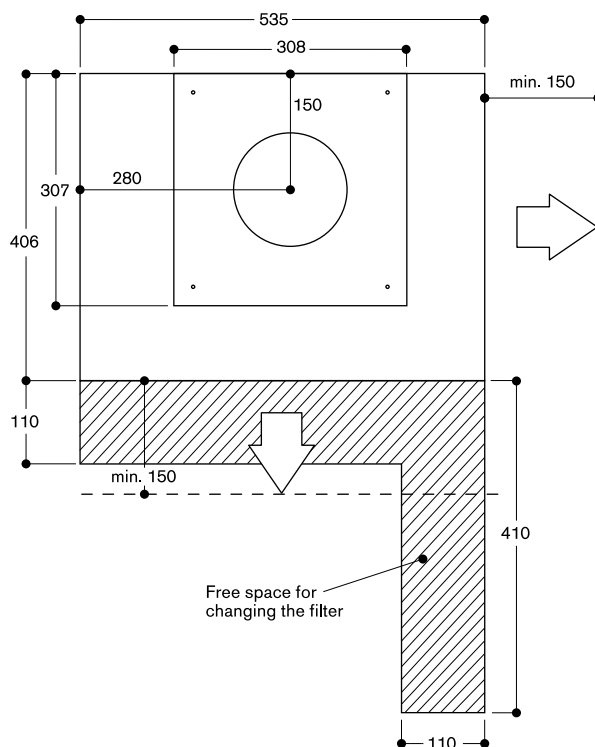
4 power levels.
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on intake side:
 1 x NW 150 round.
 Retaining bracket for installation on the
 ceiling or side of a cupboard enclosed.
 2 activated charcoal filters enclosed ex
 factory.

Planning notes

Remote fan unit in combination with
 motorless downdraft ventilation
 VL 040/041.
 Installation in the plinth with cut-out for
 the air ducting in the furniture base.
 Filter replacement interval: 1-1.5 years
 depending on cooking frequency.
 It must be possible to remove the plinth
 to replace the filter.
 Recommended minimum gap between
 filter openings and cupboard wall if
 there is no ventilation grille directly in
 front: 15 cm.

Connection

Total connected load 200 W.
 Power requirements
 220 – 240 V / 50 Hz.
 Connecting cable 1.8 m with plug.


View from above




AI 240 120

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

AI 240 190

Stainless steel with stainless steel control panel
Width 90 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 326

Stainless steel chimney extension-
Length: 1100 mm

AD 220 396

Ceiling collar for chimneys
Stainless steel

AD 223 346

Extension for mounting kit 500 mm

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA 010810.

AA 200 816

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island hoods.

Installation accessories for the air recirculation ducts you will find at the page 172 – 181.

Island hood 200 series

AI 240

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 120 cm

Air extraction:

640 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

470 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:

620 / 850 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

480 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Patented rim extraction filter, dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 730 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

The package includes a one-way flap.

Consumption data

Energy consumption

51.6/52.5 kWh/year.

Sound level min./max. normal mode
40/62 dB / 40/62 dB.

Planning notes

The package includes the mounting kit and the two-part chimney with the dimensions from 674 mm to 854 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 326 in combination with extension for mounting kit AD 223 346. Special chimney types are available upon request.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

The air recirculation module with activated charcoal filter can be installed on the inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

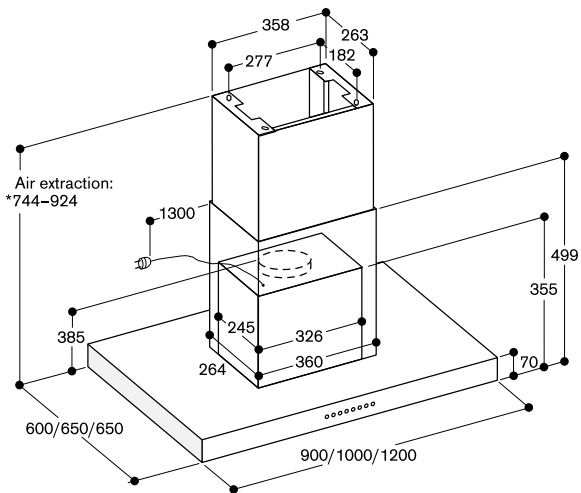
Connection

Total connected load 280/280 W.

Power requirements

220 – 240 V / 50 Hz.

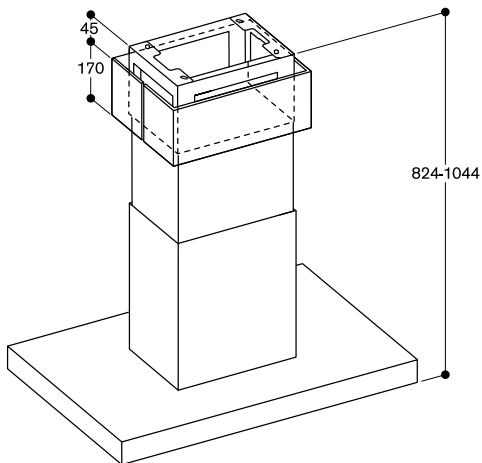
Connecting cable 1.3 m with plug.



* Suitable for ceiling heights from 2.34 m to 2.52 m;
Specifications refer to the distance of 1.60 m from
the floor to the lower edge of the hood.

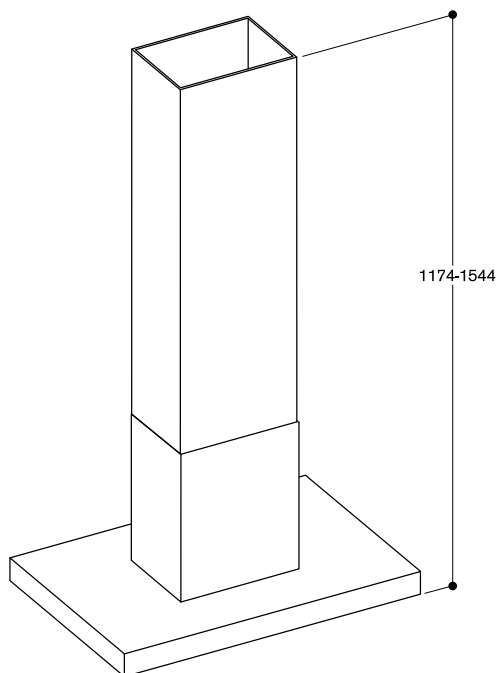
Please note: Not all hood sizes shown in technical drawings are available in Australia.

AI 240 with AA 200 816



* Suitable for ceiling heights from 2.42 m to 2.64 m;
Specifications refer to the distance of 1.60 m from
the floor to the lower edge of the hood.

AI 240 with AD 200 326 and AD 223 346



* Suitable for ceiling heights from 2.78 m to 3.15 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.



AW 240 120

Stainless steel with stainless steel control panel
Width 120 cm
Air extraction/Air recirculation
Delivery with chimney

AW 240 190

Stainless steel with stainless steel control panel
Width 90 cm
Air extraction/Air recirculation
Delivery with chimney

Installation accessories

AD 200 322

Stainless steel chimney extension-
Length: 1000 mm

AD 200 392

Ceiling collar for chimneys
Stainless steel

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA010810.

AA 200 812

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with wall-mounted hoods.

Installation accessories for the air recirculation ducts you will find at the page 172 – 181.

Wall-mounted hood 200 series

AW 240

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 120 cm

Air extraction:

600 / 800 m³/h.

64 / 70 dB (A) re 1 pW.

50 / 56 dB (A) re 20 µPa.

Air recirculation:

400 / 460 m³/h.

65 / 68 dB (A) re 1 pW.

51 / 54 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:

610 / 810 m³/h.

66 / 72 dB (A) re 1 pW.

52 / 58 dB (A) re 20 µPa.

Air recirculation:

450 / 530 m³/h.

70 / 74 dB (A) re 1 pW.

56 / 60 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Patented rim extraction filter, dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 929 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

Easy mounting system for simple installation and alignment.

The package includes a one-way flap.

Consumption data

Energy consumption

45.5/38.8 kWh/year.

Sound level min./max. normal mode

43/64 dB / 44/66 dB.

Planning notes

The package includes the two-part chimney with the dimensions from 582 mm to 884 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney. Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

The air recirculation module with activated charcoal filter can be installed on the external chimney or inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

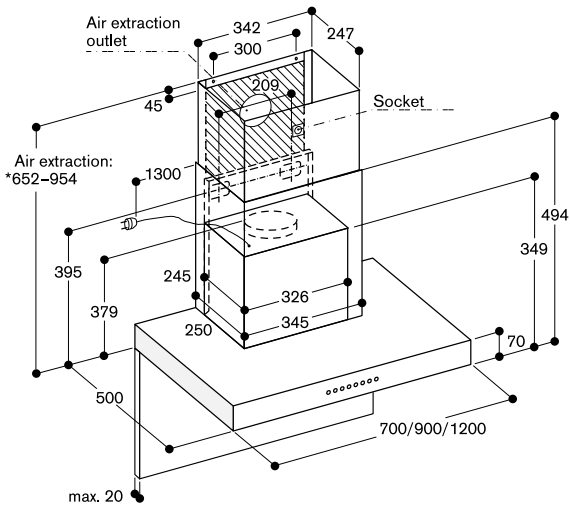
Connection

Total connected load 280/275 W.

Power requirements

220 – 240 V / 50 Hz.

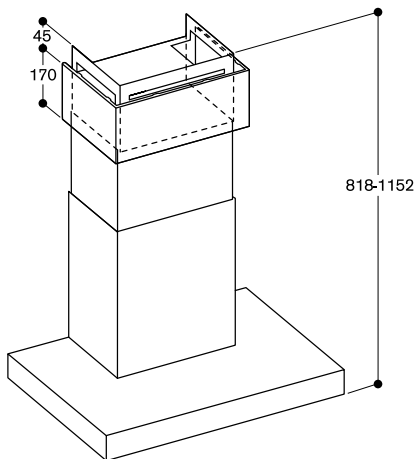
Connecting cable 1.3 m with plug.



* Suitable for ceiling heights from 2.25 m to 2.55 m;
 Specifications refer to the distance of 1.60 m from the floor
 to the lower edge of the hood.

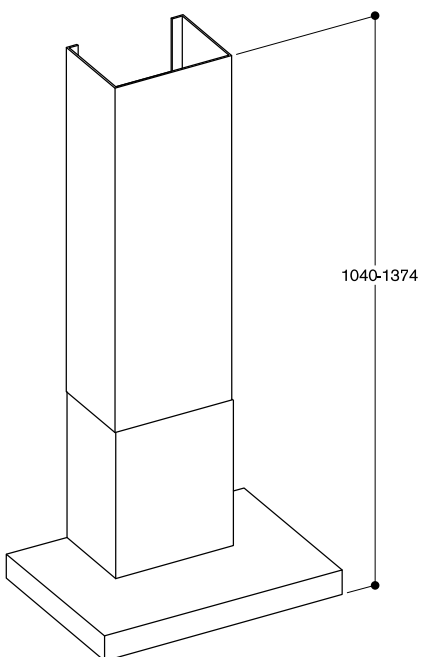
Please note: Not all hood sizes shown in technical drawings are available in Australia.

AW 240 with AA 200 812



* Suitable for ceiling heights from 2.45 m to 2.75 m;
 Specifications refer to the distance of 1.60 m from the floor
 to the lower edge of the hood.

AW 240 with AD 200 322



* Suitable for ceiling heights from 2.64 m to 2.97 m;
 Specifications refer to the distance of 1.60 m from the floor
 to the lower edge of the hood.



AF 210 191

Stainless steel handle bar

Width 90 cm

Air extraction/Air recirculation

AF 210 161

Stainless steel handle bar

Width 60 cm

Air extraction/Air recirculation

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

AA 210 490

Lowering frame for 90 cm flat kitchen hood

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812

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

Installation accessories with further details on page 172 – 181.

Flat kitchen hood 200 series

AF 210

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Steam screen extends by touching the handle bar
- Steam screen and visible corpus made of brushed stainless steel
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

520 / 930 m³/h.

56 / 70 dB (A) re 1 pW.

52 / 56 dB (A) re 20 µPa.

Air recirculation:

510 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

Appliance width 60 cm

Air extraction:

520 / 920 m³/h.

56 / 70 dB (A) re 1 pW.

42 / 56 dB (A) re 20 µPa.

Air recirculation:

520 / 900 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

Features

Controls at front.

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Stainless steel grease filter, dishwasher-safe.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 3x9 W.

Illuminance 708 lx.

Light can be switched on separately.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

The fan is activated when the steam screen is extended.

Patented technology for extension of the steam screen.

Extendable steam screen 198 mm.

Airflow-optimised interior for efficient air circulation and ease of cleaning.

Patented easy mounting system for simple installation.

The package includes an one-way flap.

Consumption data

Energy consumption

38.3/36.5 kWh/year.

Sound level min./max. normal mode

40/56 dB / 40/56 dB.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

To be installed in an upper cabinet without base.

The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 43 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 269/266 W.

Power requirements

220 – 240 V / 50 – 60 Hz.

Connecting cable 1.8 m, pluggable.



AC 200 190

Stainless steel and glass
Width 86 cm
Air extraction/Air recirculation

AC 200 160

Stainless steel and glass
Width 52 cm
Air extraction/Air recirculation

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 200 510

Remote control for canopy extractor AC 200.

AA 211 812

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

Installation accessories with further details on page 172 – 181.

Canopy extractor 200 series

AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 86 cm

Air extraction:

610 / 820 m³/h.

64 / 71 dB (A) re 1 pW.

50 / 57 dB (A) re 20 µPa.

Air recirculation:

610 / 790 m³/h.

72 / 77 dB (A) re 1 pW.

58 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 94 %.

Appliance width 52 cm

Air extraction:

550 / 720 m³/h.

67 / 72 dB (A) re 1 pW.

53 / 58 dB (A) re 20 µPa.

Air recirculation:

550 / 690 m³/h.

72 / 77 dB (A) re 1 pW.

58 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 92%.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is available as a special accessory.

Interval ventilation, 6 min.

Run-on function, 6 min.

Grease filter saturation indicator.

Metal grease filter, dishwasher-safe.

Glas filtercover.

Neutral white LED light (4000 K), dimmable.

Lamp output 2 x 1 W.

Illuminance 266 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy consumption 52.6/47.2 kWh/year.

Sound level min. 41/44 dB / max.

64/67 dB normal mode.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the filter drawer.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

Can be integrated invisibly in upper cabinet.

Vario cooktops with intensive production of vapours like VR/VP/VF should be placed in the middle beneath the hood (in this case air recirculation is not recommended).

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 50 cm.

When installing a ventilation appliance with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

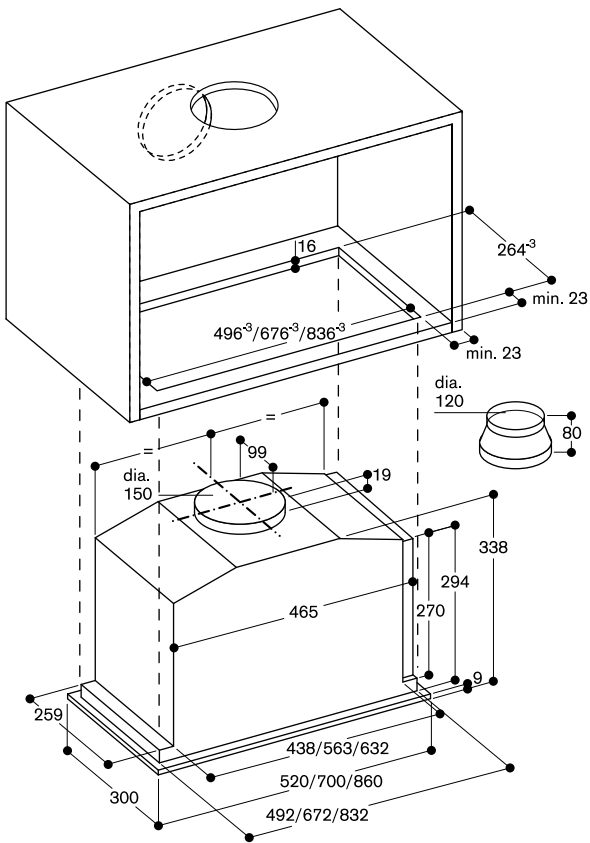
Connection

Total connected load 272/272 W.

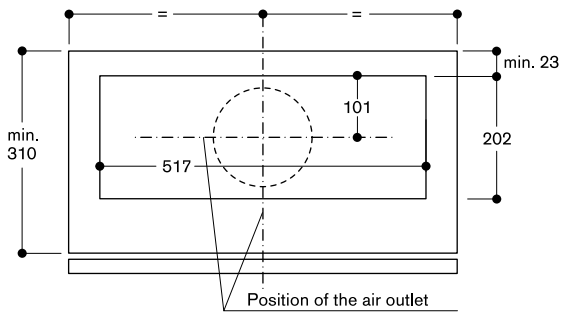
Power requirements

220 – 240 V / 50 Hz.

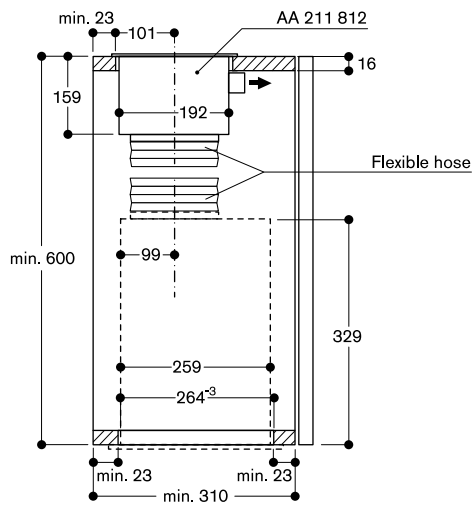
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



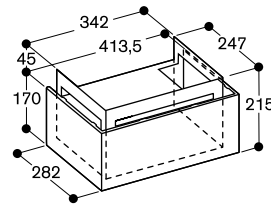
Cross-section of upper cabinet with AC 200 and AA 211 812



Accessories | special accessories for ventilation appliances

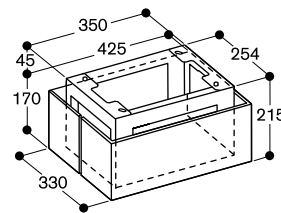
AA 200 812

For air recirculation.
Can be combined with wall-mounted hoods AW 230/AW 240/AW 250.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the external chimney or internal chimney.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.



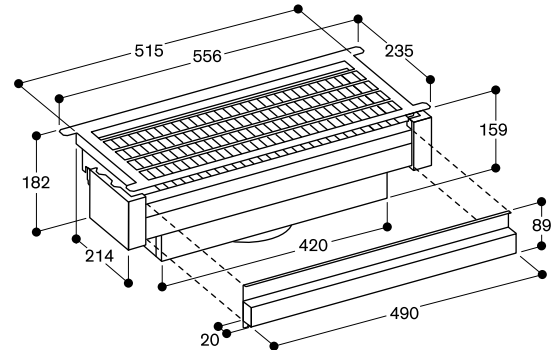
AA 200 816

For air recirculation.
Can be combined with island hoods AI 230/AI 240.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the internal chimney.
Includes design panel, activated charcoal filter, flexible hose and 2 hose clamps.



AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface.
For air recirculation.
Can be combined with flat kitchen hood series 200/canopy extractor 200 series.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.



Removable filter panel

AD9.

Ceiling collar for air chimneys
Stainless steel/aluminium-lacquered

Covers the fixing screws of wall and island air chimneys as well as uneven gaps at not exactly horizontal ceilings.
Allows the installation of customised one-piece wall chimneys and island chimneys without telescope.



Features

Ceiling fixture for duct and clip-on cover in the color of chimney.

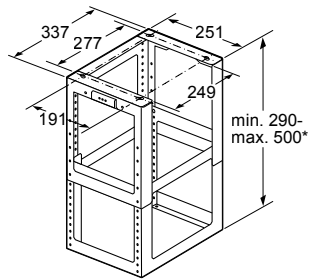
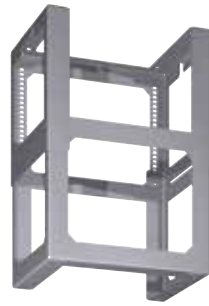
Planning notes

Available for most of the Gaggenau chimney dimensions to fit with standard chimneys.

Extension for mounting kit for island hood AI 230/240

AD 223 346

For a chimney height of 1100–1500 mm.
Appliance height is dependent on the structure (cabinet height).



* height-adjustable in 10 mm increments
measurements in mm

AA 210 490

Lowering frame for 90 cm flat kitchen hood

AA 210 460

Lowering frame for 60 cm flat kitchen hood

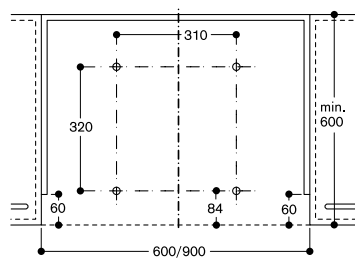
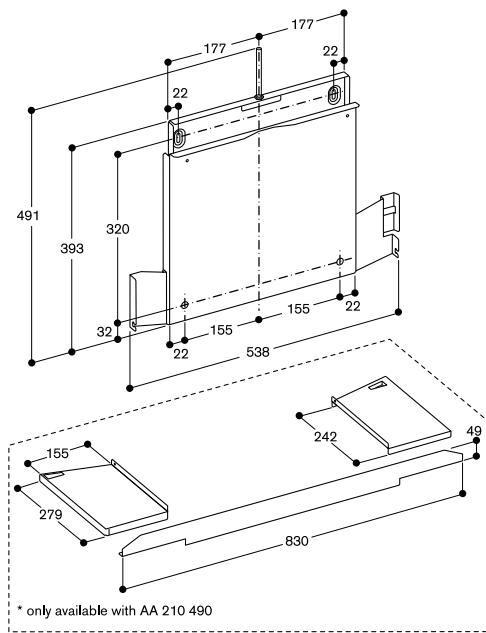
Can be combined with flat kitchen hood series 200.

The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet.

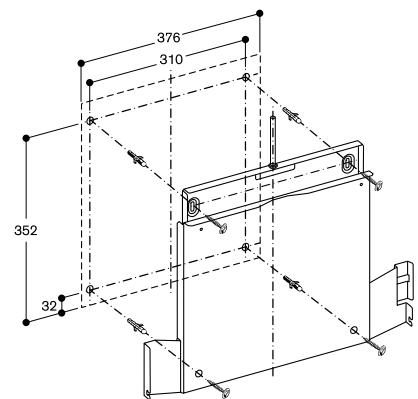
For assembly directly on the kitchen wall or reinforced upper cabinet.

For assembly in the upper cabinet. The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

In combination with a back wall panel > 5 mm the lowering frame needs to be lined and the cavity depths must be adapted accordingly.



Fitting directly to the kitchen wall



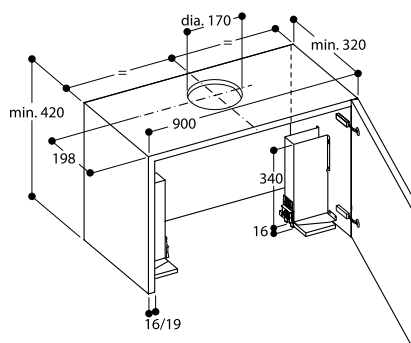
AA 210 491

Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide flat kitchen hoods 200 series.

Flat kitchen hood of 200 series
For left/right assembly in upper cabinets.

For assembly in the upper cabinet.
If the lowering frame AA 210 490 is used, the assembly kit is not needed



Accessories | special accessories for ventilation appliances

AA 200 510
Remote control for canopy extractor
AC200



Wall outlet

Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 700 051

Wall outlet

Stainless steel
DN 200 round

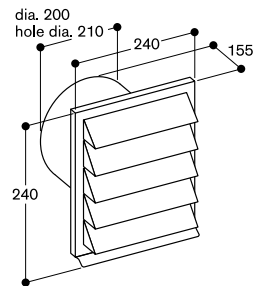
Little loss of airflow due to large stainless steel outlet louvers.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.
Connecting piece DN 200 round

Planning notes

For use with telescopic wall-duct
AD 702
Wall breakthrough \varnothing 210 mm



AD 702 052

Telescopic wall-duct

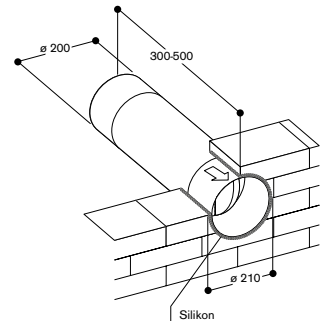
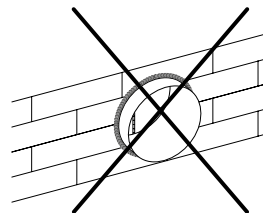
DN 200 round

Features

Connecting piece DN 200 round.
Integrated one-way flap.

Planning notes

For use with wall outlet AD 700 051 or
remote fan unit AR 401.



AD 750 051

Wall outlet with telescopic duct

Stainless steel/Plastic
DN 150 round

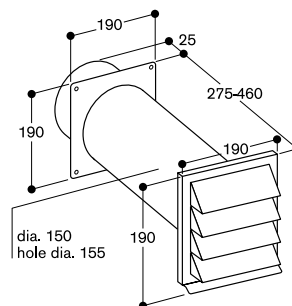
Little loss of airflow due to large stainless steel outlet louvers.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.
Telescopic wall duct 275-460 mm for
round pipe connection piece DN 150.

Planning notes

For connection of flat duct use
connection piece AD 852 042.
Wall breakthrough \varnothing 155 mm.





Accessories | special accessories for ventilation appliances

Excellent performance thanks to optimal ducting and installation.

Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimises the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.

In Gaggenau's accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible.

For straight ducting, the use of plastic or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

Where space limitations are a concern, the first choice is the Gaggenau flat duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

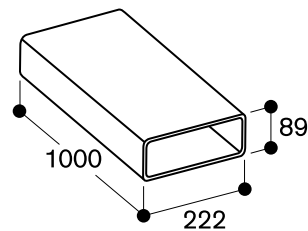
Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.

A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

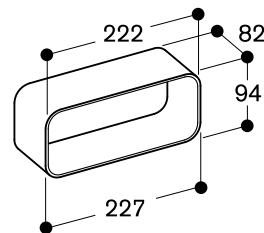
AD 852 010

Flat duct
Plastic
DN 150 flat
Length 1000 mm



AD 852 040

Flat duct pipe connector
Plastic
DN 150 flat

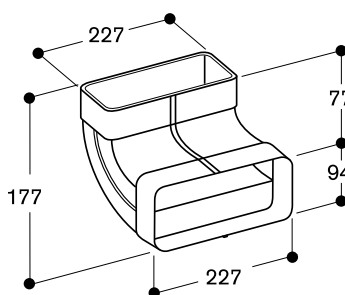


Planning notes

Flat duct pipe connector necessary for: Combination of 2 flat ducts and direct connection of flat duct to AD 854 046 and AD 854 048, also direct connection remote fan AR 403.

AD 852 030

Flat duct bend 90° vertical
Plastic
DN 150 flat

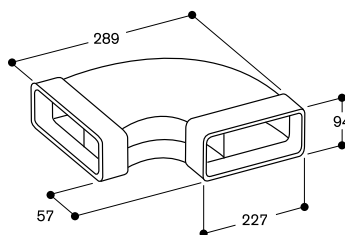


Planning notes

For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.

AD 852 031

Flat duct bend 90° horizontal
Plastic
DN 150 flat

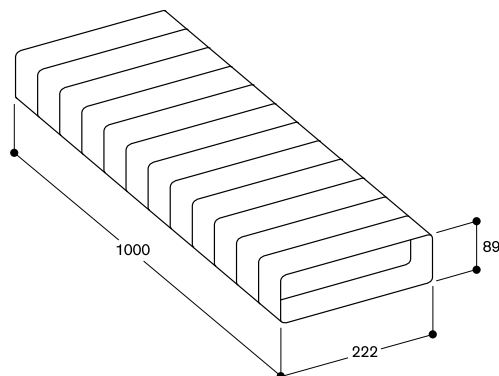


Planning notes

For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.

AD 853 010

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

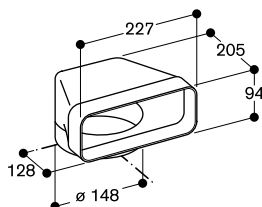


Planning notes

Recommended for the combination with the air collector box AD 704 049 and AL 400 downwards.

AD 852 042

Flat duct adapter round 90°
Plastic
DN 150 flat

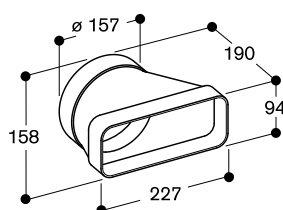


Planning notes

Direct connection to aluflex pipe.

AD 852 041

Flat duct adapter round
Plastic
DN 150 flat



Planning notes

Connection to the round adapter of a remote fan unit or wall box. In combination with aluflex pipe, the pipe connector RV is necessary.

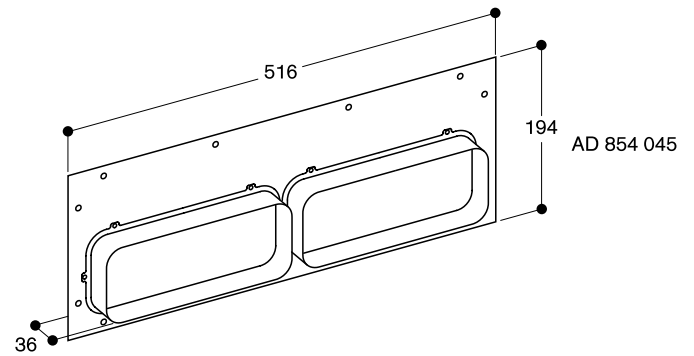
Accessories | special accessories for ventilation appliances

AD 854 045

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

Planning notes

Can be fitted on the front or back side of the AL 400.

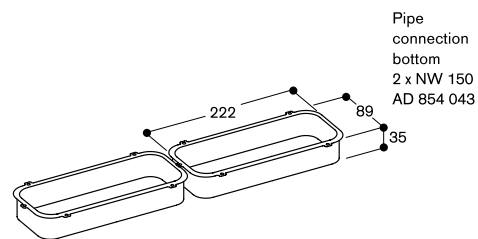


AD 854 043

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

Planning notes

Can be fitted on the underside of the AL 400.
Set of two.

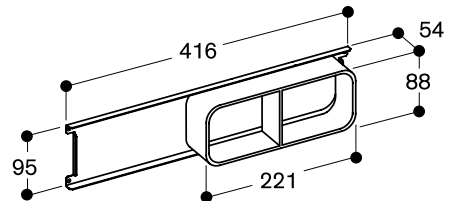


AD 854 046

Flat duct connecting piece for
VL 414/VL 040/AL 041
Metal zinc plated with plastic
DN 150 flat

Planning notes

One piece needed for each VL 414 to be connected to flat ducts.
Outlet to the left/right possible.



Ventilation moulding

AA 414 010

Ventilation moulding for VL 414 next to gas appliance.



Ventilation moulding

LS 041 001

Ventilation moulding for VL 040/041 next to gas appliance.



AD 854 048

Air collector box DN 150 flat duct

Planning notes

For connecting 2 x VL to AR 403/413:

2 x DN 150 flat duct air intake.

1 x DN 200 air outlet.

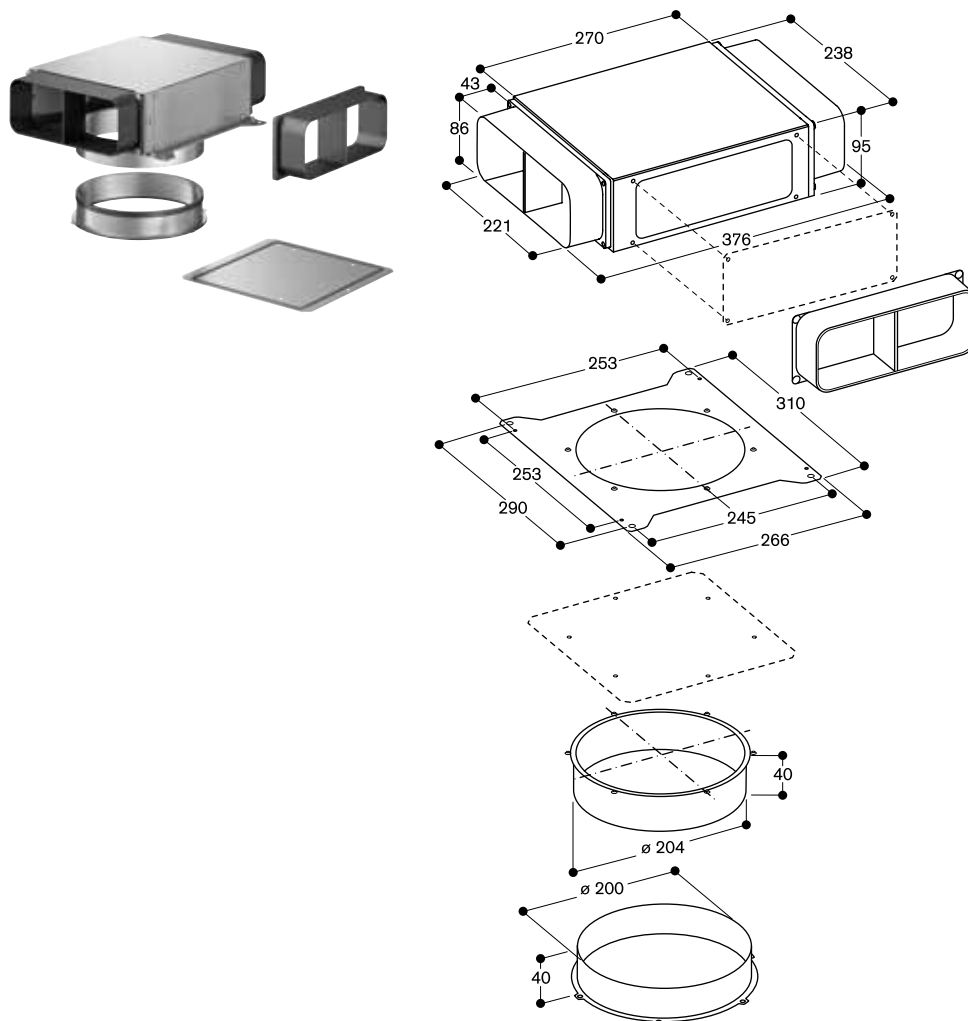
For connecting two filter modules

AC 402, integrate a controle module

with or without light in between:

2 x DN 150 flat duct air intake.

1 x DN 150 flat duct air outlet.



AD 751 010

Aluflex pipe

Aluminium

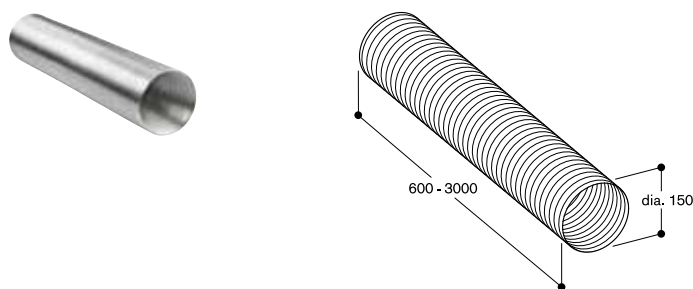
DN 150 round

Planning notes

Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed.

For combination with all adapters, press the pipe wall flat at the ends.

2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.

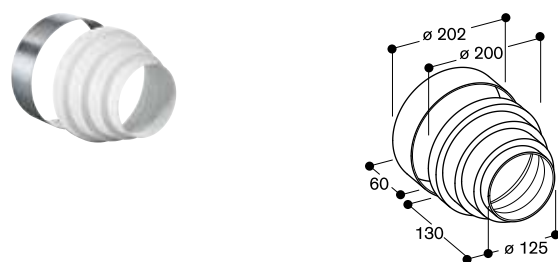


AD 702 042

Pipe adapter for small diameter

Metal zinc plated/plastic

DN 200 round



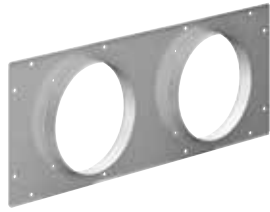
Accessories | special accessories for ventilation appliances

AD 754 045

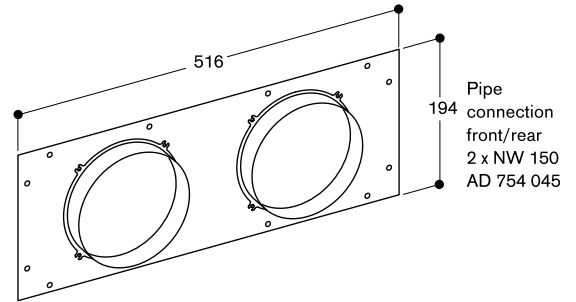
Connecting piece AL 400 for
aluflex pipe, 2 x DN 150 round
Metal zinc plated
DN 150 round

Planning notes

Can be fitted on the front or back side
of the AL 400.



AD 754/854 045 and AD 854 043



AD 724 042

Connection piece for round pipe
DN 150

Planning notes

For VL 414/VL 041/VL 040.
For installation to left or right side
of VL additional adaptor AD 724 041 is
necessary.

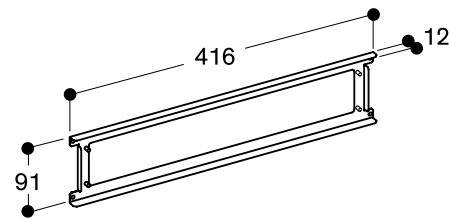


AD 724 041

Round duct connection
additional adaptor for
VL 414/VL 040/VL 041 on the side
Metal zinc plated
DN 150 round

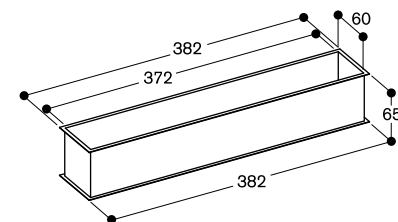
Planning notes

One piece needed for each VL
to be connected to round ducts
DN 150 to the left/right.



AS 070 001

Connecting pieces for lengthening
when installing beside VK or VF
Metal zinc plated



AD 990 090

Adhesive tape for duct components
Plastic
10m/roll



Planning notes

In order that ducting is well sealed and
air leaks are consequently prevented,
the adhesive tape AD 990 090 is
necessary at all pipe connection piece
points. The adhesive tape is heat- and
UV-resistant.

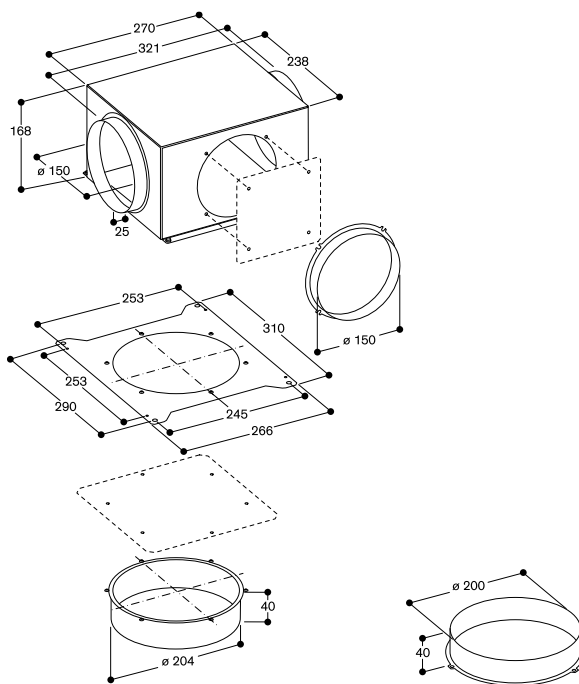
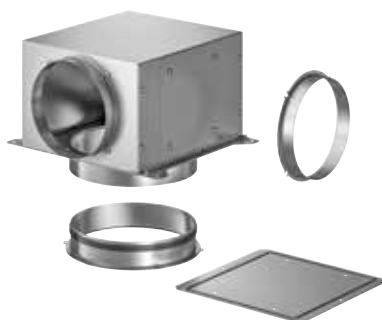
AD 754 048

Air collector box DN 150 round pipe

Planning notes

For connecting 2 x VL to AR 403/413:
2 x DN 150 round duct air intake.
1 x DN 200 air outlet.

For connecting two filter modules
AC 402, integrate a controle module
with or without light in between:
2 x DN 150 round duct air intake.
1 x DN 150 round duct air outlet.

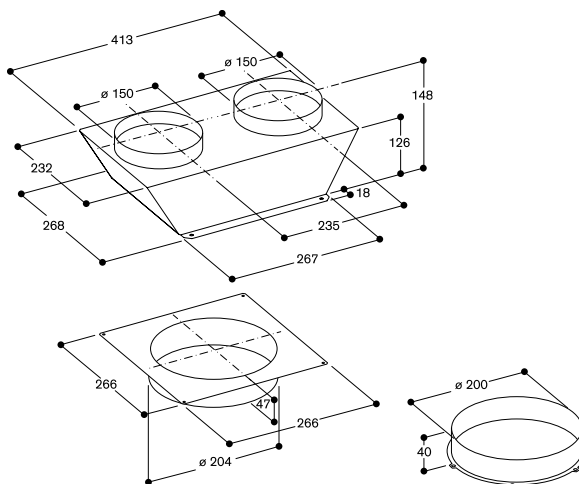


AD 704 048

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

Planning notes

2 x DN 150 round duct air intake.
To connect 1 x AL 400 to AR 403/413.
1 x DN 200 air outlet.



AD 704 049

Air collector flat duct for AL 400
Metal zinc plated
DN 150 flat

Planning notes

2 x DN 150 flat duct air intake
To connect 1 x AL 400 to remote fan
AR 403 / AR 413 bottom side.
To connect the AL 400 and the remote
fan AR 403 / AR 413 the flex duct
AD 853 010 is possible and can be
shortened to the appropriate length.

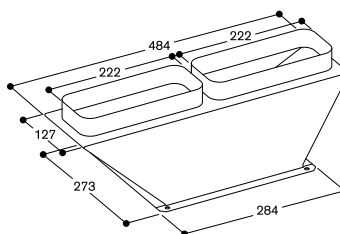


Table ventilations 400 series



Appliance type	Table ventilation	
Stainless steel	AL 400 121	AL 400 191
Air extraction / air recirculation	•/•	•/•
Dimensions		
Height of overall frame	(cm) 0.3	0.3
Surface mounting / flush mounting	•/•	•/•
Extending height	(cm) 33	33
Width on worktop	(cm) 118.4	90.8
Width in lower cabinet	(cm) 113.6	86
Depth on worktop	(cm) 14	14
Height in lower cabinet surface mounting / flush mounting	(cm) 55–86	55–86
Net weight	(kg) 46	38
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode ²	dB(A) 43/63	43/64
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
	with 2 ducts	with 2 ducts
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 350/490/650/840	330/480/630/770
Air extraction with AR 403 122 for plinth installation	(m ³ /h) 380/510/650/820	350/490/610/750
Air recirculation with AR 413 122 for plinth installation	(m ³ /h) 320/440/580/700	300/460/530/660
Features		
Extendable ventilation unit	•	•
Power levels	3 plus intensive	3 plus intensive
Automatic function	–	–
Run-on function	(min) •/6 min.	•/6 min.
Interval ventilation	(min) •/6 min.	•/6 min.
Grease filter saturation indicator	•	•
Grease filter art	Cartridge-type filter	Cartridge-type filter
Grease filter units	3	2
Grease drain channel	•	•
Art of lighting	LED	LED
Lamp output	(W) 4 x 5	4 x 5
Illuminance	(lx) 191	191
Lighting colour	(Kelvin) 3600	3600
Exhaust air connection bottom / side / top / back	•/-/•	•/-/•
Exhaust air connection piece DN 150 cylindrical duct	AD 754 045 ¹	AD 754 045 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 045 ¹ , AD 854 043 ¹	AD 854 045 ¹ , AD 854 043 ¹
Connecting cable length	(m) 1.75	1.75
Connection		
Total connected load	(W) depending on fan unit	depending on fan unit
Radio frequency interference-suppressed	•	•

• Standard. – Not available.

¹ Special accessory.

² Values refers to the configuration AL 400 with the remote fan unit AR 413 122.



Appliance type	Downdraft
Stainless steel	VL 414 111
Air extraction / air recirculation	•/•
Dimensions	
Height of overall frame	(cm) 0.3
Surface mounting / flush mounting	•/•
Extending height	(cm)
Width on worktop	(cm) 11
Width in lower cabinet	(cm) 8.5
Depth on worktop	(cm) 51
Height in lower cabinet surface mounting / flush mounting	(cm) 17.1/17.4
Net weight	(kg) 4
Consumption data according to EU regulation 65 / 2014	
Sound level min. / max. normal mode ²	dB(A) 51/71
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive	
	1 x VL 414
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 310/450/560/650
Air extraction with AR 403 122 for plinth installation	(m ³ /h) 290/390/510/630
Air recirculation with AR 413 122 for plinth installation	(m ³ /h) 260/360/470/560
Features	
Extendable ventilation unit	
Power levels	3 plus intensive
Automatic function	–
Run-on function	(min) •/6 min.
Interval ventilation	(min) •/6 min.
Grease filter saturation indicator	•
Grease filter art	Metal grease filter
Grease filter units	1
Grease drain channel	•
Art of lighting	–
Lamp output	(W) –
Illuminance	(lx) –
Lighting colour	(Kelvin) –
Exhaust air connection bottom / side / top / back	•/•/–
Exhaust air connection piece DN 150 cylindrical duct	AD 724 042 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 046 ¹
Connecting cable length	(m) 1.5
Connection	
Total connected load	(W) depending on fan unit
Radio frequency interference-suppressed	•

• Standard. – Not available.

¹ Special accessory.

² Values refers to the configuration VL 414 with the remote fan unit AR 413 122.

Remote fan units 400 series



Appliance type	Outside wall	Plinth
Stainless steel	AR 401 142	
Metal zinc plated		AR 403 122
Air extraction / air recirculation	• / -	• / -
Dimensions		
Width	(mm) 422	451
Depth	(mm) 453	505
Height	(mm) 140	95
Net weight	(kg) 14	9
Installation possibility		
Slanted metal or tiled roof		
Outside wall	•	
Inside wall		•
Bottom cupboard		•
Chimney hood AI / AW 442		
Attic		•
Cellar		•
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m ³ /h) 390/580/720/910	420/560/730/890
Air recirculation	(m ³ /h)	
Max. back pressure at 0 m ³ /h	(Pa) 740	750
Features		
Power levels	3 plus intensive	3 plus intensive
Fan technology	BLDC	BLDC
Fans	(No) 1	1
Fan output	(W) 180	180
Sound insulation	•	-
Retaining bracket	•	•
Pipe connection piece intake side	(ø mm) 1 x 200	1 x 150
Pipe connection piece output side	(ø mm)	1 x 221
Spare cover for closing air intake	-	-
Activated charcoal filter	-	-
Connecting cable length	(m) 1.75	1.75
Network cable length	(m) 5	2
Ratings in combination with extraction element		
Radio frequency interference-suppressed	•	•

• Standard. - Not available.



Plinth

AR 413 122

-/•

406

535

99

9

•
•

350/480/620/760

620

3 plus intensive

BLDC

1

180

-

•

1 x 150

-

•

1.75

2

•

Downdrafts 200 series



Appliance type	Downdraft	Downdraft
Stainless steel	Control unit	Extension element for VL 041
Air extraction / air recirculation	VL 041 115	VL 040 115
	•/•	•/•
Dimensions		
Height of overall frame	(cm) 0.85	0.85
Surface mounting / flush mounting	•/-	•/-
Extending height	(cm)	
Width on worktop	(cm) 8.5	8.5
Width in lower cabinet	(cm) 7.8	7.8
Depth on worktop	(cm) 51	51
Height in lower cabinet surface / flush	(cm) 20/-	20/-
Net weight	(kg) 4	4
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode ²	dB(A) 51/74	
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
	VL 041 solo	
Air extraction with AR 403 121 for plinth installation	(m³/h) 230/330/440/570	
Air recirculation with AR 413 121 for plinth installation	(m³/h) 200/320/410/550	
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
	VL 041 + VL 040	
Air extraction with AR 403 121 for plinth installation	(m³/h) 270/370/480/730	
Air recirculation with AR 413 121 for plinth installation	(m³/h) 240/370/480/680	
Features		
Extendable ventilation unit	-	-
Power levels	4	4
Automatic function	-	-
Run-on function	(min) -	-
Interval ventilation	(min) -	-
Grease filter saturation indicator	-	-
Grease filter art	Stainless steel	Stainless steel
Grease filter units	1	1
Grease drain channel	•	•
Art of lighting	-	-
Lamp output	(W) -	-
Illuminance	(lx) -	-
Lighting colour	(Kelvin) -	-
Exhaust air connection bottom / side / top / back	•/•/-	•/•/-
Exhaust air connection piece DN 150 round duct	AD 724 042 ¹	AD 724 042 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 046 ¹	AD 854 046 ¹
Connecting cable length	(m) 1.5	-
Connection		
Total connected load	(W) depending on fan unit	-
Radio frequency interference-suppressed	•	-

• Standard. – Not available.

¹ Special accessory.

² Values refers to the configuration VL 041 with the remote fan unit AR 413 122.



Appliance type	Plinth	Plinth
Stainless steel		
Metal zinc plated	AR 403 121	AR 413 121
Air extraction / air recirculation	• / -	- / •
Dimensions		
Width	(mm) 451	406
Depth	(mm) 505	535
Height	(mm) 99	99
Net weight	(kg) 9	9
Installation possibility		
Slanted metal or tiled roof		
Outside wall		
Inside wall	•	•
Bottom cupboard	•	•
Chimney hood AI / AW 442		
Attic		
Cellar		
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) 365/575/764/908	
Air recirculation	(m³/h)	272/466/638/761
Max. back pressure at 0 m³/h	(Pa) 750	650
Features		
Power levels	4	4
Fan technology	Capacitor	Capacitor
Fans	(No) 1	1
Fan output	(W) 200	200
Sound insulation	-	-
Retaining bracket	•	•
Pipe connection piece intake side	(ø mm) 1 x 150	1 x 150
Pipe connection piece output side	(ø mm) 1 x 221	
Spare cover for closing air intake	-	-
Activated charcoal filter	-	•
Connecting cable length	(m) 1.75	1.75
Additional connector pair for extension	-	-
Ratings in combination with extraction element		
Radio frequency interference-suppressed	•	•

• Standard. – Not available.

Island hoods 200 series



Appliance type	Island hood	Island hood
Stainless steel	AI 240 120	AI 240 190
Air extraction / air recirculation	•/•	•/•
Dimensions with chimney		
Width	(cm) 120	90
Depth	(cm) 65	60
Height, air extraction / air recirculation, min.–max.	(cm) 74–92/82–104	74–92/82–104
Net weight, min.–max.	(kg) 40	32
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode	dB(A) 40/62	40/62
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) 250/440/640/890	250/430/620/850
Air recirculation	(m³/h) 200/370/470/570	210/390/480/570
Max. back pressure at 0 m³/h	(Pa) 541	541
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 62/69	62/69
Air recirculation mode	(dB(A) re 1 pW) 68/72	68/72
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 48/55	48/55
Air recirculation mode	(dB (A) re 20 µPa) 54/58	54/58
Features		
Power levels	3 plus intensive	3 plus intensive
Automatic function	•	•
Run-on function	(min) •/integrated	•/integrated
Interval ventilation	(min) –	–
Grease filter saturation indicator	•	•
Grease filter art	Rim extraction filter	Rim extraction filter
Grease filter units	4	3
Grease drain channel	–	–
Art of lighting	LED	LED
Lamp output	(W) 4 x 5	4 x 5
Illuminance	(lx) 730	770
Lighting colour	(Kelvin) 3600	3600
Exhaust air connection piece	(ø mm) 150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S
Fan output	(W) 280	280
Connecting cable length	(m) 1.3	1.3
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 55	55
Connection		
Total connected load	(W) 300	300
Radio frequency interference-suppressed	•	•

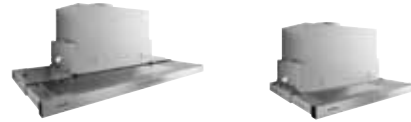
• Standard. – Not available.



Appliance type	Wall hood	Wall hood
Stainless steel	AW 240 120	AW 240 190
Air extraction / air recirculation	•/•	•/•
Dimensions with chimney		
Width	(cm) 120	90
Depth	(cm) 50	50
Height, air extraction / air recirculation, min.–max.	(cm) 67–95/85–115	67–95/85–115
Net weight, min.–max.	(kg) 24	21
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode	dB(A) 43/64	44/66
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m ³ /h) 220/420/600/800	250/430/610/810
Air recirculation	(m ³ /h) 170/320/400/460	200/370/450/530
Max. back pressure at 0 m ³ /h	(Pa) 541	541
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 64/70	66/72
Air recirculation mode	(dB(A) re 1 pW) 65/68	70/74
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 40/46	52/58
Air recirculation mode	(dB (A) re 20 µPa) 41/42	56/60
Features		
Power levels	3 plus intensive	3 plus intensive
Automatic function	•	•
Run-on function	(min) •/integrated	•/integrated
Interval ventilation	(min) –	–
Grease filter saturation indicator	•	•
Grease filter art	Rim extraction filter	Rim extraction filter
Grease filter units	4	3
Grease drain channel	–	–
Art of lighting	LED	LED
Lamp output	(W) 4 x 5	3 x 5
Illuminance	(lx) 929	731
Lighting colour	(Kelvin) 3600	3600
Exhaust air connection piece	(ø mm) 150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S
Fan output	(W) 260	260
Connecting cable length	(m) 1.3	1.3
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 55	55
Connection		
Total connected load	(W) 280	275
Radio frequency interference-suppressed	•	•

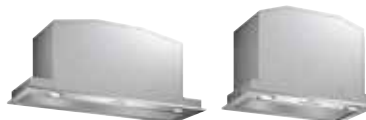
• Standard. – Not available.

Flat kitchen hoods 200 series



Appliance type	Flat kitchen hood	Flat kitchen hood
Stainless steel-coloured	AF 210 191	AF 210 161
Air extraction / air recirculation	•/•	•/•
Dimensions		
Width	(cm) 90	60
Depth	(cm) 32	32
Depth when steam screen extended	(cm) 49	49
Height	(cm) 38	38
Net weight	(kg) 15	13
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode	dB(A) 40/56	40/56
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) 280/380/520/930	280/370/510/920
Air recirculation	(m³/h) 270/380/510/890	270/370/500/900
Max. back pressure at 0 m³/h	(Pa) 481	485
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 40/48/56/70	40/48/56/70
Air recirculation mode	(dB(A) re 1 pW) 46/55/62/69	46/55/62/69
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 26/34/42/56	26/34/42/56
Air recirculation mode	(dB (A) re 20 µPa) 32/41/48/55	32/41/48/55
Features		
Glass screen	•	•
Arrangement of controls	Buttons at front	Buttons at front
Power levels	3 plus intensive	3 plus intensive
Automatic function	•	•
Run-on function	(min) • / integrated	• / integrated
Interval ventilation	(min) –	–
Grease filter saturation indicator	•	•
Grease filter art	Stainless steel grease filter	Stainless steel grease filter
Grease filter units	1	1
Grease drain channel	–	–
Art of lighting	LED	LED
Lamp output	(W) 3 x 3	2 x 3
Illuminance	(lx) 708	683
Lighting colour	(Kelvin) 3500	3500
Exhaust air connection piece	(ø mm) 150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/–/–/–	•/–/–/–
Fans	(No.) 1	1
Fan output	(W) 260	260
Connecting cable length	(m) 1.75	1.75
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 43	43
Connection		
Total connected load	(W) 269	266
Radio frequency interference-suppressed	•	•

• Standard. – Not available.



Appliance type	Canopy extractor	Canopy extractor
Stainless steel-coloured	AC 200 190	AC 200 160
Air extraction / air recirculation	•/•	•/•
Dimensions		
Width	(cm) 86	52
Depth	(cm) 30	30
Height	(cm) 36 (housing)	36 (housing)
Net weight	(kg) 9.8	8.3
Consumption data according to EU regulation 65 / 2014		
Sound level min. / max. normal mode	dB(A) 41/64	44/67
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m ³ /h) 220/400/610/820	220/360/550/720
Air recirculation	(m ³ /h) 220/400/610/790	220/360/550/690
Max. back pressure at 0 m ³ /h	(Pa) 560	560
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 64/71	67/72
Air recirculation mode	(dB(A) re 1 pW) 72/77	72/77
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 50/57	53/58
Air recirculation mode	(dB (A) re 20 µPa) 58/63	58/63
Features		
Arrangement of controls	1	1
Power levels	3 plus intensive	3 plus intensive
Automatic function	–	–
Run-on function	•/6 min.	•/6 min.
Interval ventilation	•/6 min.	•/6 min.
Grease filter saturation indicator	•	–
Grease filter art	Cartridges	Cartridges
Grease filter units	2	1
Grease drain channel	–	–
Art of lighting	LED	LED
Lamp output	(W) 2 x 1	2 x 1
Illuminance	(lx) 266	244
Lighting colour	(Kelvin) 4000	4000
Exhaust air connection piece	(ø mm) 150/120	150/120
Exhaust air connection piece, top / side / rear / front S = specially produced	•/-/-/-	•/-/-/-
Fans	(No.) 1	1
Fan output	(W) 270	270
Connecting cable length	(m) 1	1
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 65	65
Connection		
Total connected load	(W) 272	272
Radio frequency interference-suppressed	•	•

• Standard. – Not available.

1 Special accessory.



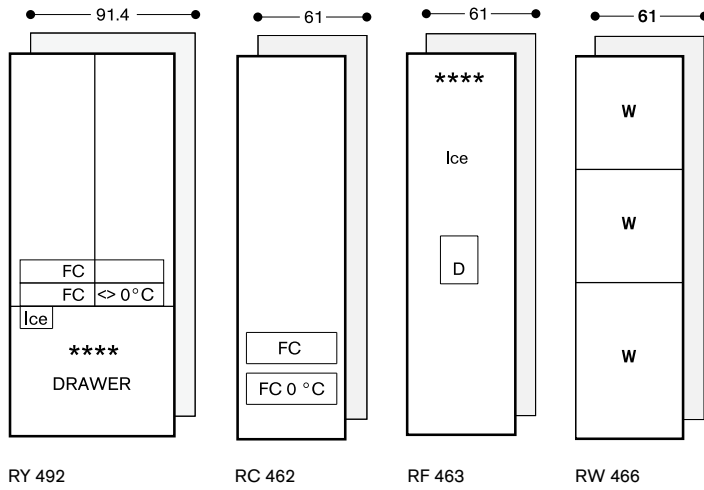
The cooling appliances

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Overview

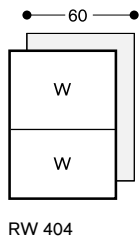
Vario cooling 400 series

Niche 213 cm



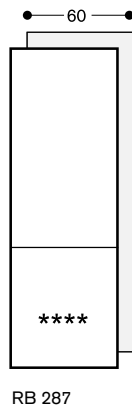
Wine climate cabinet 200 series

Niche 82 cm / Under bench



Vario cooling 200 series

Niche 178 cm



- FC:** Fresh cooling
- FC <> 0°C:** Fresh cooling close to 0°C
- FC 0°C:** Fresh cooling 0°C
- W:** Wine
- D:** Ice and water dispenser
- Ice:** Ice maker





RY 492 504

with fresh cooling close to 0 °C fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
Cooling section with two doors and one fully extendable freezing drawer

Included in the price

- 1 egg holder with lid
- 1 ice cube scoop

Installation accessories

RA 421 912

Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.

RA 423 340

Side trims, 2 pieces, for RY and RB.

RA 425 910

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

RA 428 912

Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

RA 460 000

Accessory for side-by-side installation. Required if appliances are installed handle to handle. Not required if appliances are installed more than 160 mm apart from each other. Included in delivery for RF and RW.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed more than 160 mm apart from each other.

RA 460 030

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

RA 464 910

Ventilation grille stainless steel
For RB/RY 492.

Special accessories

RA 430 100

Storage container with transparent lid, anthracite

Vario fridge-freezer combination 400 series RY 492

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- Flat stainless steel inner doors
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- One fresh cooling drawer close to 0 °C with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- One asymmetrically split glass shelf, height adjustable
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Net volume 518 litres

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.
Home network integration for digital services (Home Connect) wireless via WiFi.
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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, white glass, 2 of which are individually adjustable in height.
1 asymmetrically split safety glass shelf, with manual height adjustment.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
6 height-adjustable door racks, 2 of which are extra deep.
Net volume 344 litres.

Consumption data

3.5 star energy rating with 436 kWh per year
Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 67 kg.
Drawer 10 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 200 – 207.

Connection

Total connected load 0.574 kW.
Connecting cable 3.0 m, detachable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 34 litres.

Fresh cooling

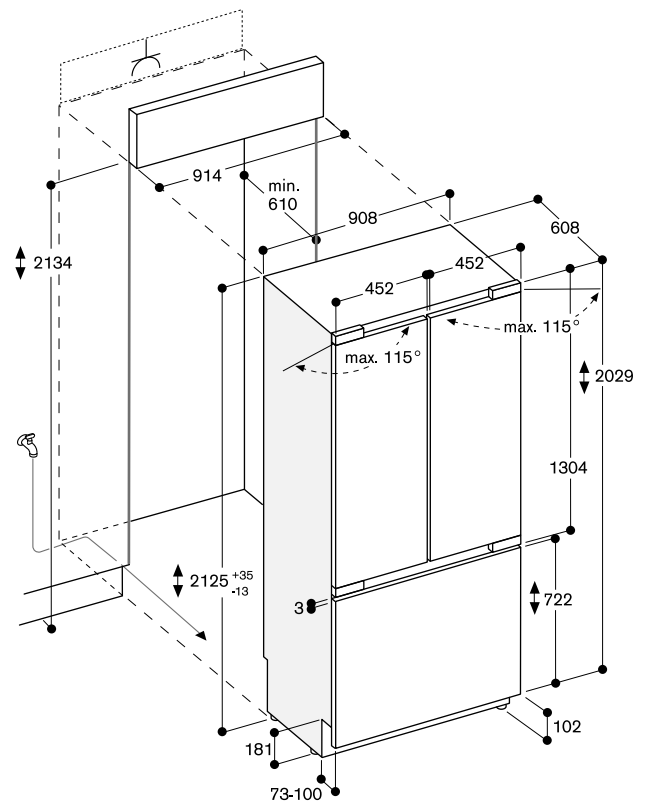
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4 star freezer compartment.
Freezing capacity 16 kg/24 h.
Storage time after a malfunction 17 h.
2 fully extendable drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 140 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.7 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.



The maximum door panel dimensions are based on a clearance of 3 mm.

**RC 462 504**

with fresh cooling 0 °C
fully integrated
Niche width 61 cm,
Niche height 213.4 cm

Included in the price

1 egg holder with lid

Installation accessories**RA 421 610**

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

RA 423 140

Side trims, long.

RA 425 110

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

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel
thickness 19 mm.

RA 460 000

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

Included in delivery for RF and RW.

RA 460 013

Additional side heating element 230V.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

RA 460 020

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

RA 464 611

Ventilation grille stainless steel
For 61 cm wide appliances.

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite

Vario refrigerator 400 series**RC 462**

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- One fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and one fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Net volume 567/463/356 litres

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.
Home network integration for digital services (Home Connect) wireless via WiFi.
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.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 509/416/321 litres.

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 43/24/41 kg.

Please read additional planning notes on page 200 – 207.

Connection

Total connected load
0.266/0.311/0.266 kW.
Connecting cable 3.0 m, detachable.

Fresh cooling 0 °C

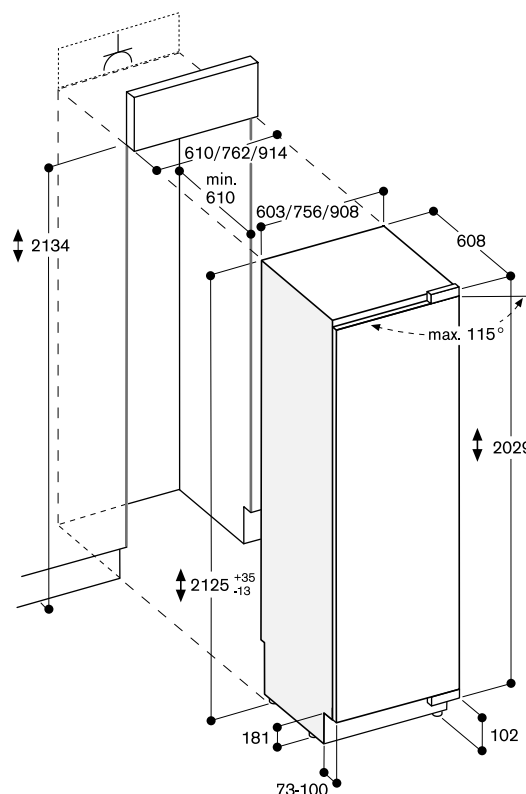
1 large, fully extendable fresh cooling 0 °C drawer with transparent front, illuminated.
Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C.
Ideal for meat, fish and poultry.
Net volume 58/47/35 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data

3.5 star energy rating with 224 kWh per year
Noise level 40 dB (re 1 pW).



The maximum door panel dimensions are based on a clearance of 3 mm.



RF 463 505

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

Included in the price

Accessory for side-by-side installation

Installation accessories

RA 422 610
Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

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

RA 428 810

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

RA 460 000

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

Included in delivery for RF and RW.

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed
handle to hinge or hinge to hinge.
Not required if appliances are
installed more than 160 mm apart
from each other.

RA 460 020

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

RA 464 614

Ventilation grille stainless steel
For RF 463, with filter, left-hinged.

Special accessories

RA 450 000

Mechanical particle filter.

Vario freezer 400 series

RF 463

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Ice and water dispenser in the door
- Integrated ice maker with fixed inlet water connection
- Proximity sensor for ice and water dispenser
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- TFT touch display
- Net volume 300 litres

Handling

TFT touch display operation.
Clear text display.
Touch key operation for ice and water dispenser.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Rest mode certified by Star-K. When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.
Home network integration for digital services (Home Connect) wireless via WiFi.
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.

Freezing

No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4 star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 10 h.
4 safety glass shelves, white glass, 2 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.

Planning notes

Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 67 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 200 – 207.

Connection

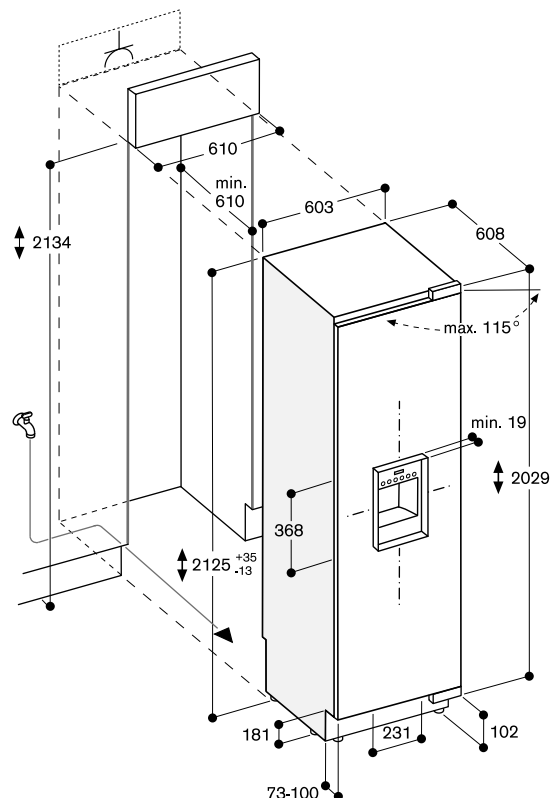
Total connected load 0.592 kW.
Connecting cable 3.0 m, detachable.
Water inlet.
Supply hose 2.0 m with 3/4" connection.
Water pressure 2 to 8 bar.

Ice and water dispenser

Warm white LED lighting.
Proximity sensor for automatic activation of light and touch keys for ice and water dispenser.
Integrated, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.9 kg/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 3 kg capacity.
Ice water supply approx. 1.5 litres.

Consumption data

3.5 star energy rating with 353 kWh per year
Noise level 42 dB (re 1 pW).



The maximum door panel dimensions are based on a clearance of 3 mm.

**RW 466 364**

fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

Installation accessories**RA 420 010**

Door lock for RW 414 and RW 464.

RA 421 611

Stainless steel door panel frame with handle

For 61 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 612

Stainless steel door panel frame with handle

For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

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

RA 428 611

Stainless steel door panel frame, handleless

For 61 cm wide appliances, panel thickness 19 mm.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 464 611

Ventilation grille stainless steel
For 61 cm wide appliances.

Special accessories**RA 430 000**

Screw shole cover set. 8 pieces.

RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 61 cm wide appliances.

**Vario wine climate cabinet 400 series
RW 466**

- Three independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- Five preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options: 1. Push-to-open function for integration into handleless furniture front 2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 99/99 bottles

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K. When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.
Home network integration for digital services (Home Connect) wireless via WiFi.
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.

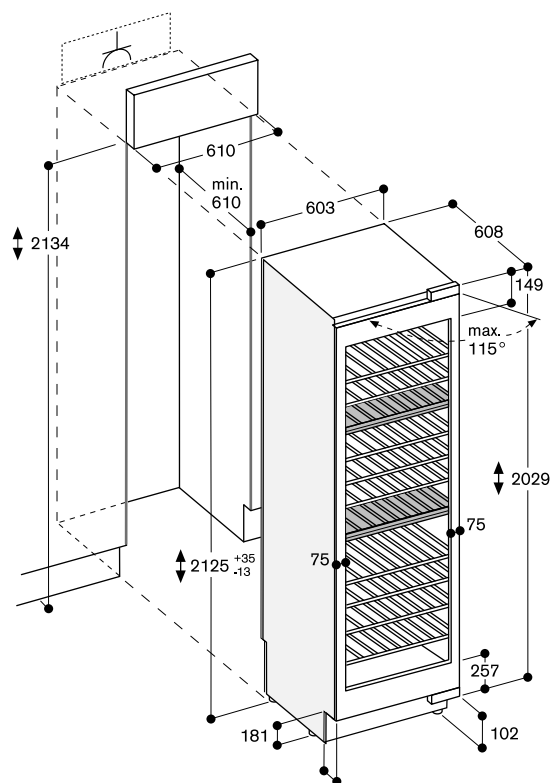
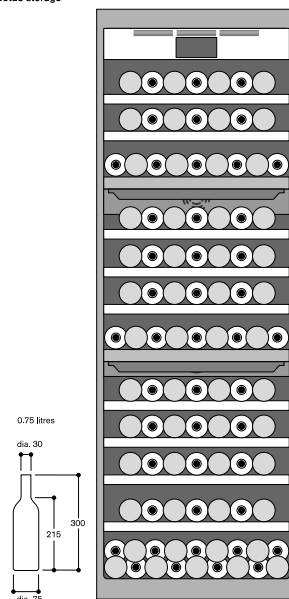
Features

Net volume 366/366 litres.
Capacity 99/99 bottles (based on 0.75/l standard bottles).
12 bottle trays,
- 9 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.

Consumption data

Energy consumption
171/171 kWh/year.
Noise level 42/42 dB (re 1 pW).

Bottle storage



The maximum door panel dimensions are based on a clearance of 3 mm.

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 73/73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 200 – 207.

Connection

Total connected load 0.131/0.131 kW.
Connecting cable 3.0 m, detachable.

Additional planning notes for Vario cooling 400 series

Read the instructions in the installation manual completely and carefully before commencing installation. Installation manuals are supplied with the appliance. Installation manuals are also available at www.gaggenau.com.au

These appliances are top heavy and must be secure to prevent the possibility of tipping forward. Anti tip protection is required.

Keep doors closed until the appliance is completely installed and secured per installation instructions.

Due to size and weight of appliance and to reduce risk of personal injury or damage to the product – **TWO PEOPLE ARE REQUIRED FOR PROPER INSTALLATION.**

Appliance must be installed by suitably trained, qualified and registered trade persons.

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 needs to be installed between the appliances to avoid condensation.

If the appliances are combined hinge to handle the additional side heating element RA 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions.

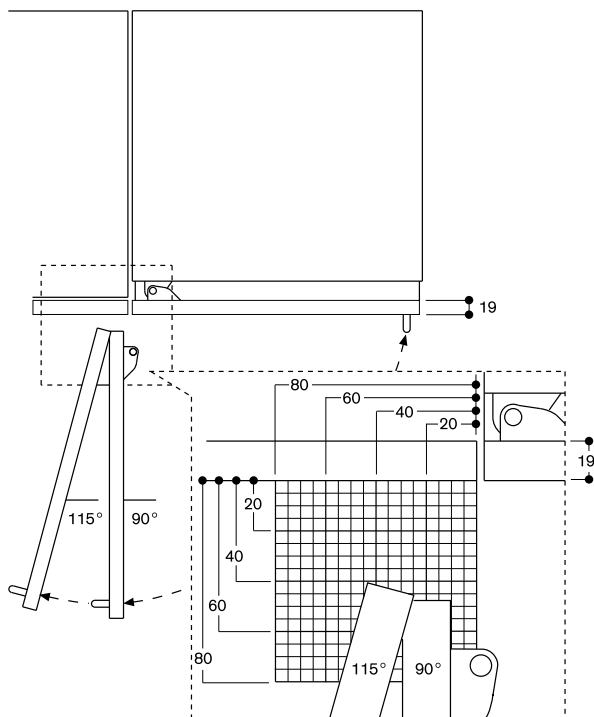
If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the additional side heating element RA 460 013.

When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 40 mm is required.

Door opening angle

To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (worktops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.).



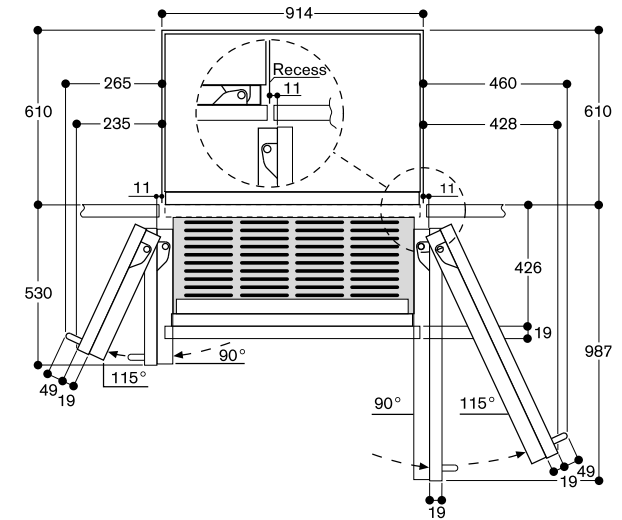
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of 19 mm.

If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance.

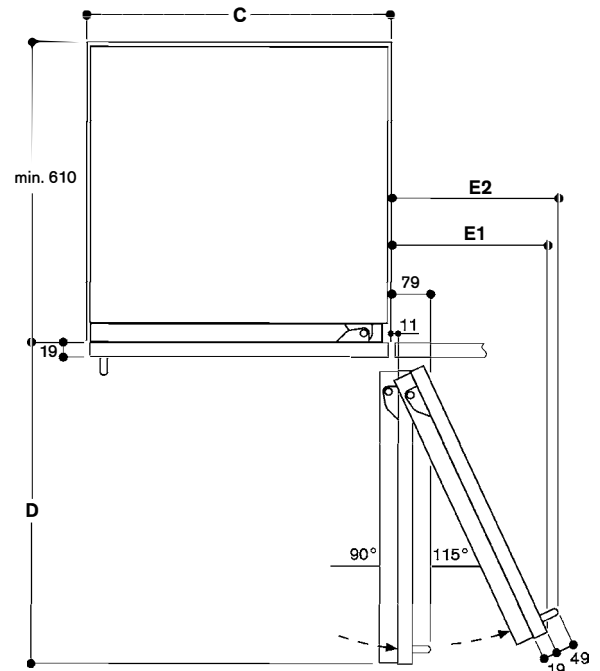
Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance.

Wall clearance RB 492/RV 492



In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Wall clearance RC/RF/RW



Recess width	D	E1	E2
610 mm	677 mm	299 mm	330 mm
914 mm	980 mm	428 mm	460 mm

In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Notes:

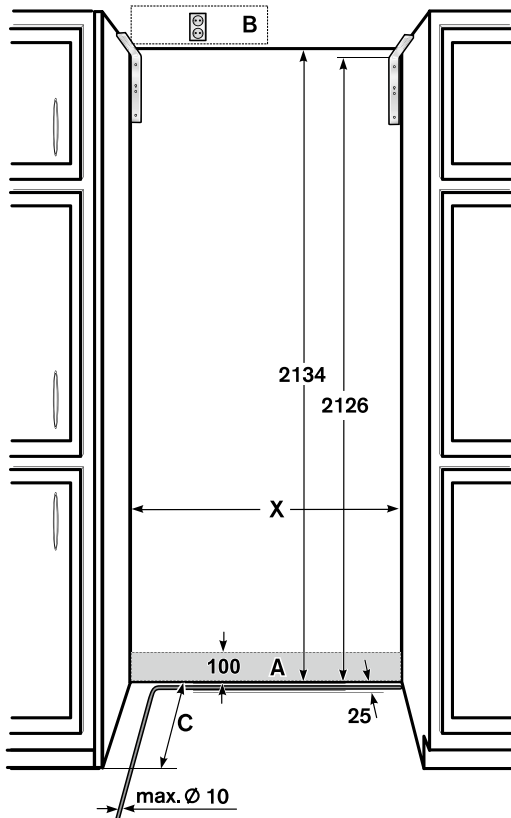
- The adjustable feet have an adjustment range of +35 mm to -13 mm. The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

Installation niche

The specified dimensions of the installation niche must be observed to guarantee the proper installation of the appliance and the design of the cabinet front. It is particularly important that the installation niche is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square. The side walls and the crown of the installation niche must be at least 16 mm thick.

Installation niche for an individual appliance:



- A Area for installation the water connection
- B Area for installation the electrical connection must be outside the niche
- C Depth of installation niche, depending on kitchen design.
C = 610 mm minimum!
- X Width of installation niche, refer to the table below for more details:

Appliance type	Width of the niche X
603 mm	610 mm
908 mm	914 mm

Installation niche for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances. The width of the installation niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as a cooker, a radiator, etc.

If installation next to a heat source is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:

- 3 cm to electric or gas cookers.
- 30 cm to an oil-fired or solid-fuel cooker.

The floor of the installation location must not give way; if required, reinforce floor. To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even.

The floor must consist of a hard, rigid material.

The floor in the installation area must have the same height as the floor in the rest of the room.

Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable.

If in doubt, consult an architect, structural engineer or construction expert.

Neighbouring cabinetry

The new appliance is screwed firmly in place with the neighbouring cabinet parts.

Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.

The thickness of the plinth can be a maximum 19 mm.

Base area | Crown of the niche

Base area

Important!

Poor ventilation leads to damage to the appliance!

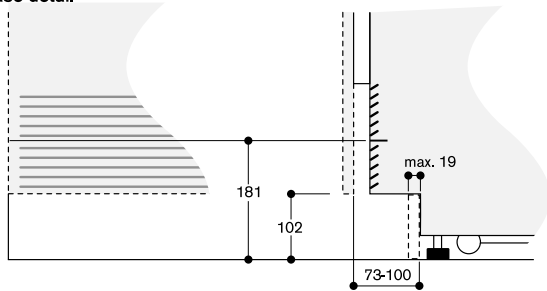
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 102 mm. The plinth can be maximum 19 mm thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base detail



Based on the standard appliance height, the height of the plinth is 102 mm. Maximum plinth thickness 19 mm.

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 102 mm. The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

Crown

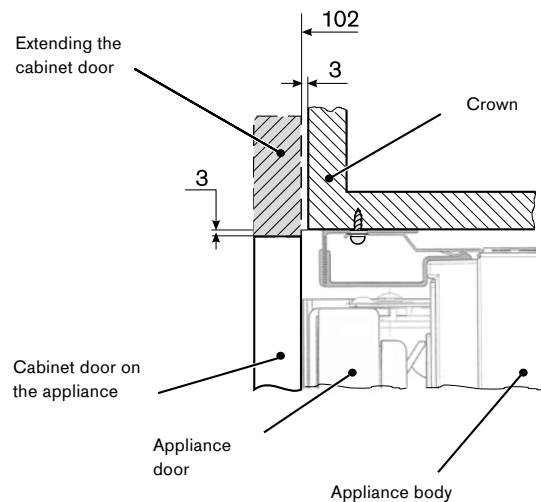
The height of the cabinet door on the appliance is dependent on:

- the overall height of the appliance,
- the distance from the bottom edge of the cabinet door to the floor,
- the appliance type (one-door or multi-door appliances).

The overall height of the appliance is 2.029 mm.

The height can be adjusted within a range of -13 mm to +35 mm. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!

It must be ensured that the crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.

The cabinetry, the height of the base board, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the special accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:

- Height of the base board: 102 mm
- Overall height of the installation niche: 2.134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

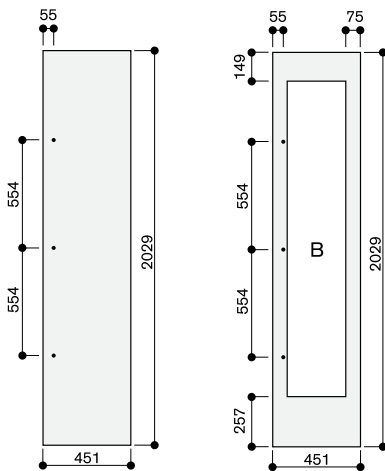
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 205 mm over the floor when opening the appliance door and adapt to the front design. All diagrams are also valid for doors without handle.

Important!

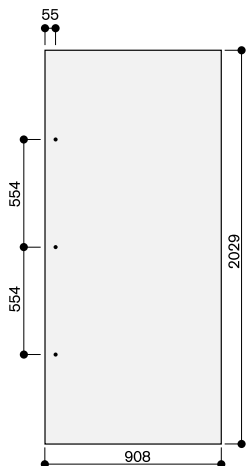
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess width 45.7 cm



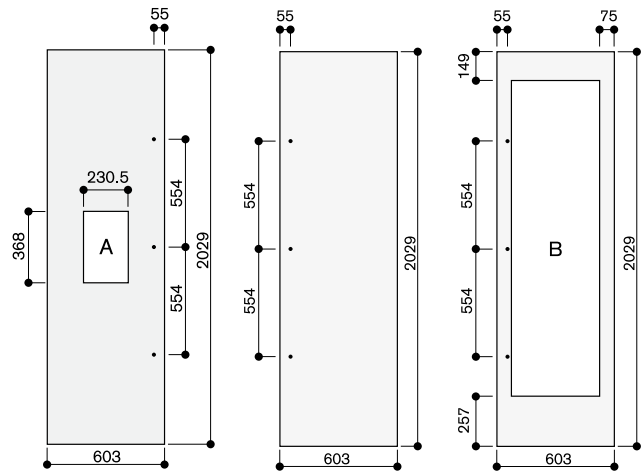
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Appliance width 91.4 cm



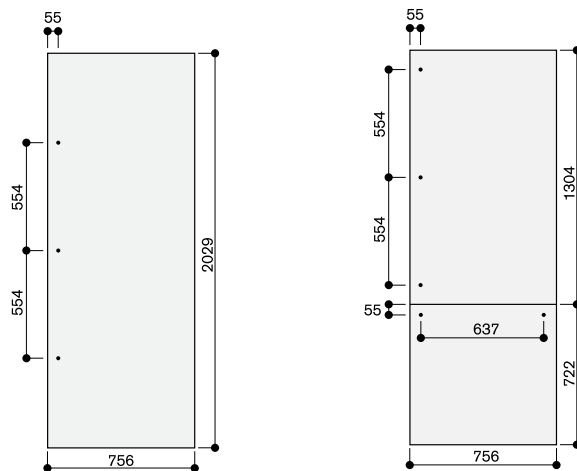
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

Recess width 61 cm



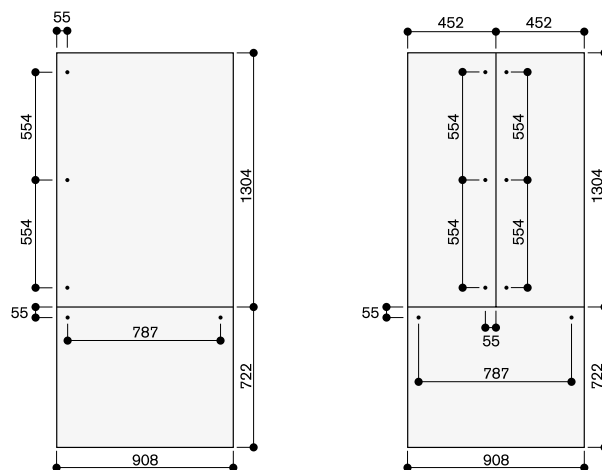
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm



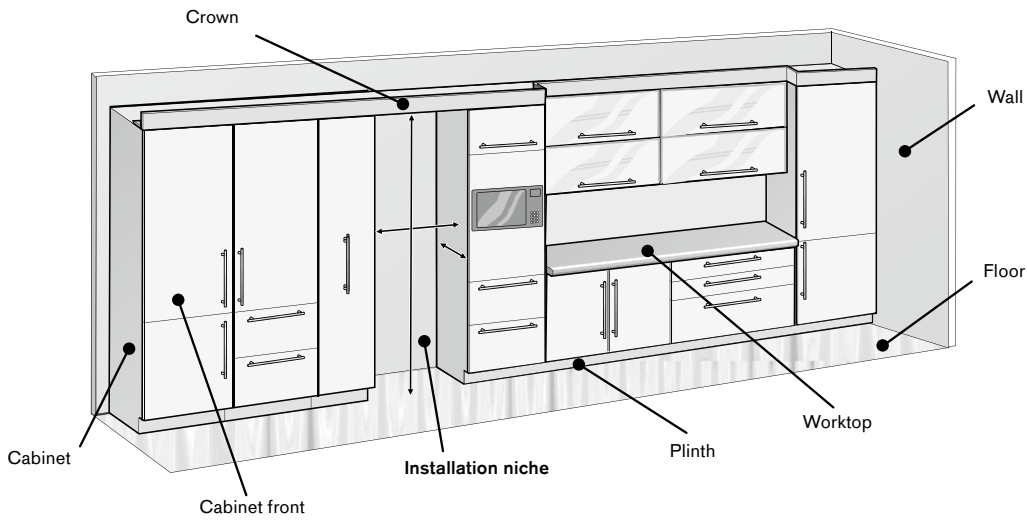
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm

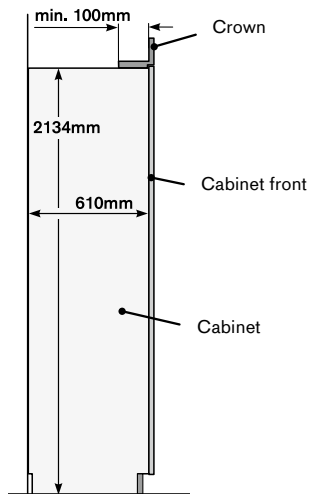


The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance



Vertical cut Installation niche



Installation niche for an individual cooling appliance (example: 610 mm wide)

In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

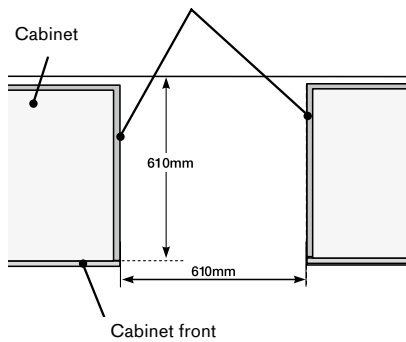
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

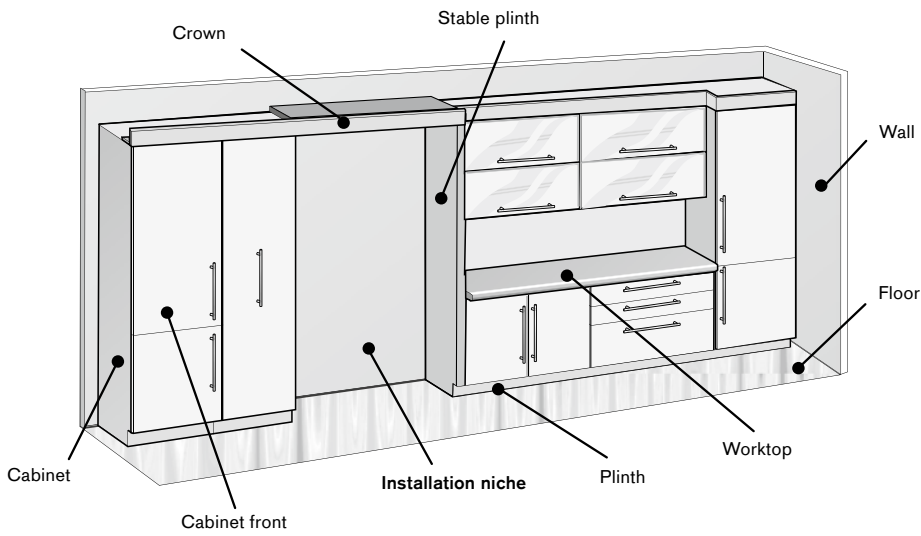
Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 610 mm
- Depth of the installation niche: 610 mm

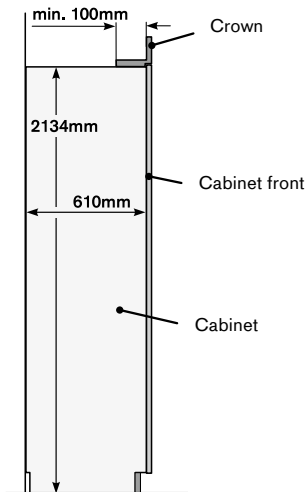
The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche





Vertical cut Installation niche



Installation niche for a side-by-side solution

- 610 mm cooling appliance (right)
- 610 mm freezer (left)

In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

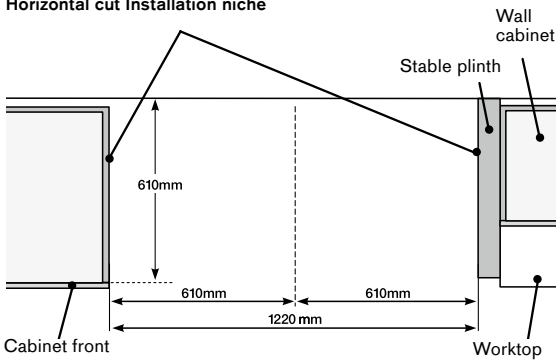
The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche:
610 mm + 610 mm = 1.220 mm
- Depth of the installation niche: 610 mm

The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



Planning examples



Side-by-side solution 1

RF 463 / RC 462

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside.



Side-by-side solution 2

RW 466 / RC 462

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside. Change door hinge of RW. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Side-by-side solution 3

RW 466 / RY 492

Usability limitations: Not all doors can be opened at the same time. The left door of the RY may collide with the handle of the RW.

Installation accessories: 1x RA 460 013 additional side heating element (HE)*.

Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Combination of 3

RF 463 / RW 466 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.

Installation accessories: 1 x RA 460 000 (SxS)* – between RF and RW, 1 x RA 460 013 (HE)* – between RW and RC.

Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.



Maximum distance

RF 463 / RC 462 / RW 466 / RC 462

Usability limitations: No limitation. All doors can be opened fully.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of RW 466. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



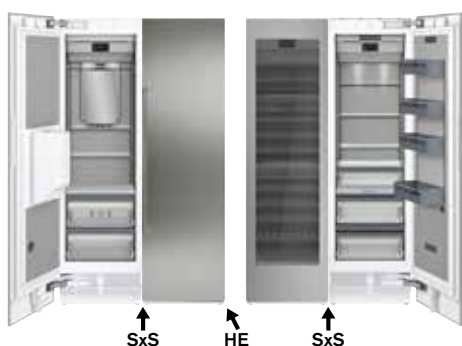
Distance \geq 160 mm

RF 463 / RW 466 / RF 463 / RC 462

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. The clearance between the two installation niches is greater than 160 mm. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Distance \leq 160 mm

RF 463 / RC 462 / RW 466 / RC 462

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.

Notes: Two separate installation niches with a stable plinth between them. The clearance between the two installation niches is less than 160 mm. Therefore, an additional side heating element is required. Change door hinge of RW. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.



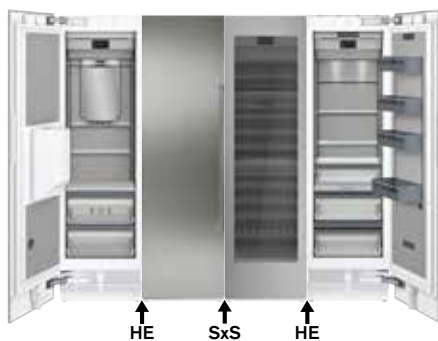
Combination of 4

RF 463 / RW 466 / RF 463 / RC 462

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.

Notes: All four appliances must be connected to each other before installation and pushed together into the installation niche. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.



Combination of 4 - alternative

RF 463 / RC 462 / RW 466 / RC 462

Usability limitations: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: 1x RA 460 000 (SxS)* – between RC 462 and RW 466, 2x RA 460 013 (HE)* – between RF/RC and RW/RC.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side heating elements. All four appliances must be connected to each other before installation and pushed together into the installation niche.

Footnote:

*SxS Accessory for side-by-side installation

*HE Additional side heating element

Special accessories for Vario cooling 400 series



Appliance type	Fridge-freezer combination	Refrigerator	Freezer
Door panels / door panel frames	RY 492 504	RC 462 504	RF 463 505
Stainless steel door panel with handles, panel thickness 19 mm.	RA 421 912	RA 421 610	RA 422 610
Stainless steel door panel without handles, panel thickness 19 mm.	RA 428 912	RA 428 610	RA 428 810
Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.			
Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.			
Stainless steel door panel frame without handle, panel thickness 19 mm.			
RA 420 010 Door lock for RW 414 and RW 464			
Ventilation grille			
Stainless steel	RA 464 910	RA 464 611	RA 464 614
Interior for wine climate cabinet			
Fully extendable bottle trays in oak wood and solid aluminium in anthracite.			
Removable shelf with oak wood frame. Suitable for decanters and open bottles.			
Presenter in oak wood and aluminium in anthracite for single bottle display. 1 piece.			
RA 430 000 Screw hole cover set. 8 Pieces.			
Handles			
RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, drilling distance between each mount 554 mm.		•	•
RA 425 910 Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.	•		
Miscellaneous			
RA 430 100 Storage container with transparent lid, anthracite.	•	•	
ET 625 365 Activated charcoal air filter (spare part)	•	•	



Appliance type		Wine climate cabinet
		RW 466 364
Door panels / door panel frames		
Stainless steel door panel with handles, panel thickness 19 mm.		
Stainless steel door panel without handles, panel thickness 19 mm.		
Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.		RA 421 611
Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.		RA 421 612
Stainless steel door panel frame without handle, panel thickness 19 mm.		RA 428 611
RA 420 010	Door lock for RW 414 and RW 464	•
Ventilation grille		
Stainless steel		RA 464 611
Interior for wine climate cabinet		
Removable shelf with oak wood frame. Suitable for decanters and open bottles.		RA 492 660
RA 430 000	Screw hole cover set. 8 Pieces.	•
Handles		
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, drilling distance between each mount 554 mm.	•
RA 425 910	Handle bar, stainless steel, short. For RB/RV 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.	
Miscellaneous		
RA 430 100	Storage container with transparent lid, anthracite.	
ET 625 365	Activated charcoal air filter (spare part)	•



RW 404 261

under-counter, stainless steel-framed glass door
Niche width 60 cm, Niche height 82 cm

Special accessories

RA 050 220

Replacement activated charcoal air filter for RW 404.

RA 097 600

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

Wine climate cabinet 200 series

RW 404

- Two independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Capacity 34 bottles
- Side-by-side installation possible with special accessory

Handling

Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features

Net volume 94 litres.
Capacity 34 bottles (based on 0.75/l standard bottles).
5 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting

Consumption data

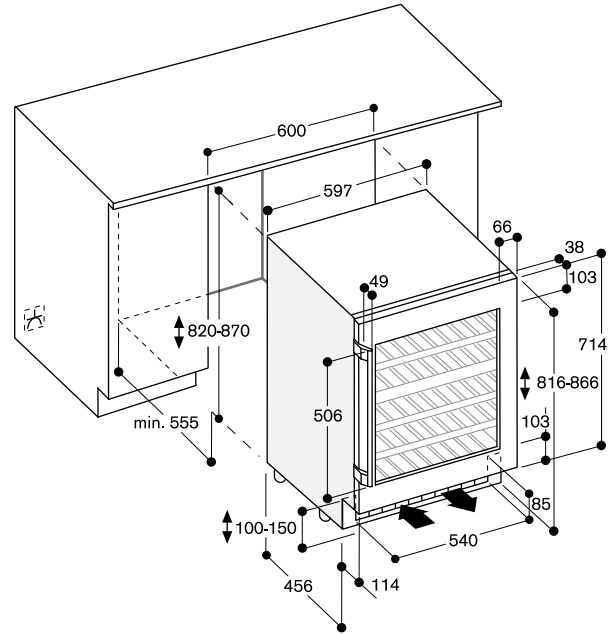
Energy consumption 144 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes

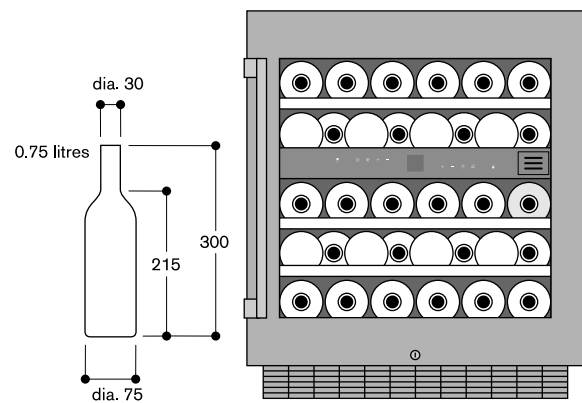
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable 2.0 m with plug.



Bottle storage



**RB 287 503**

fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

2 cold accumulator
2 egg tray
1 wine and champagne rack
1 glass tray
1 ice cube tray
1 gastronorm insert 1/3 stainless steel
1 gastronorm lid 1/3 stainless steel

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite

Vario fridge-freezer combination**200 series****RB 287**

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 264 litre net volume through compressor relocation
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- 3 star energy rating

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 189 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2°C to +8°C.
3 safety glass shelves, 2 of which are height adjustable and 1 fully extendable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Freezing

Net volume 75 litres.
No-frost technology with fast freezing.
Temperature adjustable from -16°C to -24°C.
4 star freezer compartment.
Freezing capacity 15 kg/24 h.
Storage time after a malfunction 16 h.
3 freezer drawers, 1 of which extra large.

Consumption data

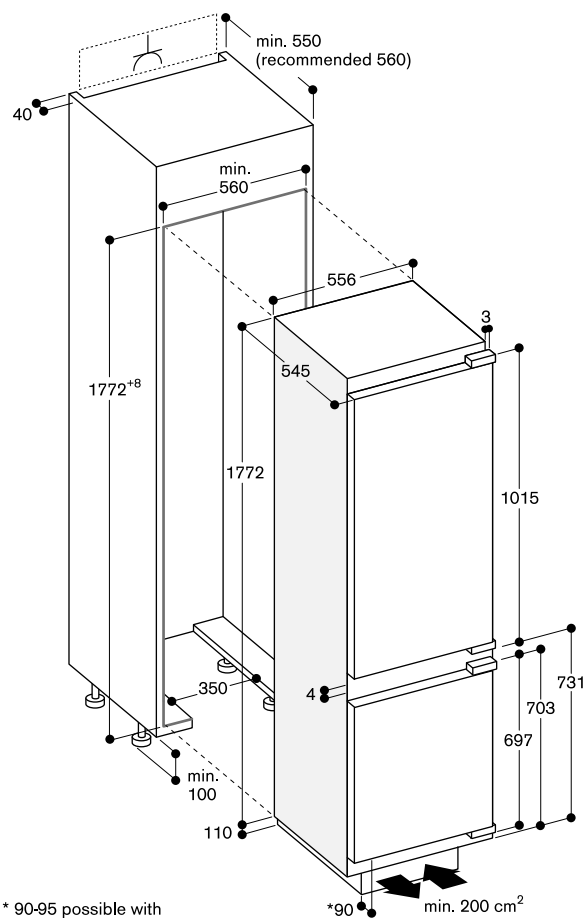
3 star energy rating with 330 kWh per year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection

Total connected load 0.12 kW
Power requirements
220 – 240 V / 50 Hz.
Connecting cable 1.9 m with plug.



*90° possible with
spare part: No. 11022849

Accessories and special accessories for cooling appliances

RA 050 220

Replacement activated charcoal
air filter.



RA 430 100

Storage container with transparent lid,
anthracite



RA 430 000

Screw shole cover set. 8 pieces.



RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.

For 61 cm wide appliances.



RA 421 610

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



RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel
thickness 19 mm.



RA 421 611

Stainless steel door panel frame with
handle

For 61 cm wide appliances,
left-hinged, panel thickness 19 mm.



RA 421 612

Stainless steel door panel frame with
handle

For 61 cm wide appliances,
right-hinged, panel thickness 19 mm.



RA 428 611

Stainless steel door panel frame,
handleless

For 61 cm wide appliances, panel
thickness 19 mm.



RA 421 912

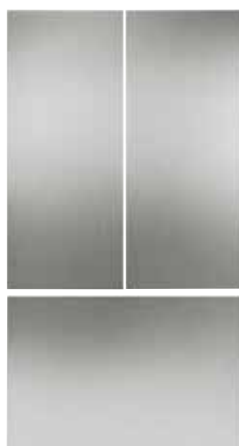
Stainless steel door panels with
handles

For RY 492, panel thickness 19 mm.



RA 428 912

Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

**RA 422 610**

Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

**RA 428 810**

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

**RA 425 110**

Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm,
drilling distance between each
mount 554 mm.

**RA 425 910**

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

**RA 460 000**

Accessory for side-by-side installation

**RA 460 013**

Additional side heating element 230 V.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

**RA 460 020**

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

**RA 460 030**

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

**RA 464 611**

Ventilation grille stainless steel
For 61 cm wide appliances.

**RA 464 614**

Ventilation grille stainless steel
For RF 463, with filter, left-hinged.

**RA 464 910**

Ventilation grille stainless steel
For RB/RV 492.

**RA 097 600**

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

**RA 420 010**

Door lock for RW 414 and RW 466

**RA 423 140**

Side trims, long.

**RA 423 340**

Side trims, 2 pieces, for RY and RB.



Vario cooling appliances 400 series



Appliance type		Fridge-freezer combination	Refrigerator	Freezer
Fully integrated / integrated		RY 492 504	RC 462 504	RF 463 505
Dimensions				
Appliance dimensions W x H x D	(cm)	90.8 x 212.5 x 60.8	60.3 x 212.5 x 60.8	60.3 x 212.5 x 60.8
Niche dimensions W x H x D	(cm)	91.4 x 213.4 x 61	61 x 213.4 x 61	61 x 213.4 x 61
Depth including wall clearance	(cm)	61	61	61
Weight when empty	(kg)	230	163	166
Shipping weight	(kg)	248	178	181
Maximum load weight	(kg)	622	555	401
Transport package dimensions W x H x D	(cm)	100 x 226 x 75	70 x 226 x 74	70 x 226 x 75
Type and configuration				
Cooling / freezing / wine		•/•/-	•/-/-	-/•/-
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		-/•/•	•/-/•	-/-/-
Fully integrated / integrated / under-counter / free-standing		•/-/-/-	•/-/-/-	•/-/-/-
Door hinge right / left / reversible		•/•/-	•/-/•	-/•/-
Glass door		-	-	-
Full panelling / door panelling		-/°	-/°	-/°
Volume / consumption data				
Total gross volume / total net volume	(l)	633/518	422/356	357/299
- Net volume of cooling	(l)	344	321	-
- Net volume of fresh cooling 0°C/ Fresh cooling <> 0°C	(l)	34	35	-
- Net volume of freezing	(l)	140	-	300
Storage capacity 0.75 litre bottles	(no.)	-	-	-
Energy star rating		3.5	3.5	3.5
Annual energy consumption	(kWh)	436	224	353
Noise level	(dB (re 1 pW))	42	40	42
Climate class		SN - T	SN - T	SN - T
Handling				
TFT touch display		•	•	•
Opening assist for doors and freezer drawer		•	•	•
Clear text display	(No. of languages)	52	52	52
Features				
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		•/-/-/-	-/-/-/-	-/•/•/•
Fresh cooling zones with temperature control	(no.)	•	•	-
Fresh cooling zones with humidity control	(no.)	•	•	-
Temperature / climate zones	(no.)	4	3	1
Temperature display internal / external		•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/-	-/-/•
Presentation light	(no.)	-	-	-
Lock		-	-	-
Humidity control		-	-	-
Activated charcoal air filter		•	•	-
Low-vibration operation		-	-	-
UV-protection		-	-	-
Stainless steel interior		-	•	•
Vacation mode		•	•	•
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		-/•	-/•	-/•
Digital services (Home Connect) wireless via WiFi. ¹		•	•	•
Cooling / fresh cooling				
Fast cooling		•	•	-
Dynamic cold air distribution		•	•	-
Levels in the interior	(No.)	4	4	-
Containers / drawers in the interior	(No.)	2	3	-
Door racks	(No.)	6	4	-
Egg racks	(No. of eggs)	18	18	-
Wine				
Max. levels in the interior		-	-	-
Bottle tray fully extendable / extendable		-	-	-
Shelf fully extendable / extendable / removable		-	-	-
Storage of Magnum bottles possible		-	-	-
Suitable for decanters, open bottles and humidors		-	-	-
Freezing				
Fast freezing		•	-	•
Freezing capacity	(kg/24h)	16	-	14
Storage time after a malfunction	(hrs.)	17	-	10
Interior compartments	(no.)	-	-	4
Baskets, containers, drawers in the interior	(no.)	2	-	2
Door racks	(no.)	-	-	-
Ice bucket, ice cube trays	(no.)	1	-	1
Connection				
Total connected load	(kW)	0.574	0.266	0.592
Water connection inlet		•	-	•

• Standard. - Not available. ° Special accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



Appliance type	Wine climate cabinet	
Fully integrated / integrated	RW 466 364	
Dimensions		
Appliance dimensions W x H x D	(cm)	60.3 x 212.5 x 60.8
Niche dimensions W x H x D	(cm)	61 x 213.4 x 61
Depth including wall clearance	(cm)	61
Weight when empty	(kg)	165
Shipping weight	(kg)	179
Maximum load weight	(kg)	571
Transport package dimensions W x H x D	(cm)	70 x 226 x 75
Type and configuration		
Cooling / freezing / wine	-/-/•	
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling	-/-/-	
Fully integrated / integrated / under-counter / free-standing	•/-/-/-	
Door hinge right / left / reversible	•/-/•	
Glass door	•	
Full panelling / door panelling	-/-°	
Volume / consumption data		
Total gross volume / total net volume	(l)	443/366
- Net volume of cooling	(l)	-
- Net volume of fresh cooling 0°C/ Fresh cooling <> 0°C	(l)	-
- Net volume of freezing	(l)	-
Storage capacity 0.75 litre bottles	(no.)	99
Annual energy consumption ²	(kWh)	171
Noise level	(dB (re 1 pW))	42
Climate class	SN - T	
Handling		
TFT touch display	•	
Opening assist for doors and freezer drawer	•	
Clear text display	(No.of languages)	52
Features		
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water	-/-/-/-	
Fresh cooling zones with temperature control	(no.)	-
Fresh cooling zones with humidity control	(no.)	-
Temperature / climate zones	(no.)	3
Temperature display internal / external	•/-	
Temperature adjustable to the precise degree	•	
No-Frost technology	•	
Automatic defrosting: cooling / fresh cooling / freezing	•/-/-	
Presentation light	(no.)	5
Lock	°	
Humidity control	•	
Activated charcoal air filter	•	
Low-vibration operation	•	
UV-protection	•	
Stainless steel interior	•	
Vacation mode	•	
Malfunction, visual / audible warning signal	•/•	
Door open, visual / audible warning signal or door lock indication	-/-•	
Digital services (Home Connect) wireless via WiFi. ³	•	
Cooling / fresh cooling		
Fast cooling	-	
Dynamic cold air distribution	-	
Levels in the interior	(No.)	-
Containers / drawers in the interior	(No.)	-
Door racks	(No.)	-
Egg racks	(No. of eggs)	-
Wine		
Max. levels in the interior	12	
Bottle tray fully extendable / extendable	•	
Shelf fully extendable / extendable / removable	°	
Storage of Magnum bottles possible	•	
Suitable for decanters, open bottles and humidors	°	
Freezing		
Fast freezing	-	
Freezing capacity	(kg/24h)	-
Storage time after a malfunction	(hrs.)	-
Interior compartments	(no.)	-
Baskets, containers, drawers in the interior	(no.)	-
Door racks	(no.)	-
Ice bucket, ice cube trays	(no.)	-
Connection		
Total connected load	(kW)	0.131
Water connection inlet	-	

• Standard. - Not available. ° Special accessory.

¹ Values according to EU regulation 1060/2010.

² Measured according to DIN EN 153

³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Wine climate cabinet 200 series



Appliance type		Wine climate cabinet
Stainless steel glass door		RW 404 261
Dimensions		
Appliance dimensions W x H x D	(cm)	59.7 x 82–87 x 57
Niche dimensions W x H x D	(cm)	60 x 82–87 x 58
Depth including wall clearance	(cm)	58
Weight when empty	(kg)	51
Shipping weight	(kg)	55
Transport package dimensions W x H x D	(cm)	66 x 87 x 69
Type and configuration		
Fully integrated / integrated / under-counter / free-standing		-/-/•/-
Door hinge right / left / reversible		•/-/•
Full panelling / door panelling		-/-
Volume / consumption data		
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		-/-/-/-/•
Total gross volume / total net volume		(l) 123/94
Storage capacity 0.75 litre bottles		(No.) 34
Annual energy consumption ²		(kWh) 144
Noise level		(dB (re 1pW)) 38
Climate class		SN – ST
Features		
Temperature / climate zones		(No.) 2
Temperature display internal / external		•/-
Temperature adjustable to the precise degree		•
Automatic defrosting: cooling / fresh cooling / freezing		•/-/-
Presentation light		•
Lock		•
Humidity control		•
Activated charcoal air filter		•
Low-vibration operation		•
UV-protection		•
Malfunction, visual / audible warning signal		•/-
Door open, visual / audible warning signal or door lock indication		•/•
Cooling / fresh cooling		
Dynamic cold air distribution		•
Wine		
Max. levels in the interior		5
Bottle tray fully extendable / extendable		-/•
Shelf fully extendable / extendable		-/-
Storage of Magnum bottles possible		•
Suitable for decanters, open bottles and humidors		-
Connection		
Total connected load		(kW) 0.13

• Standard. – Not available. ◦ Special accessory.

² Measured according to DIN EN 153.



Appliance type		Fridge-freezer combination
Fully integrated / integrated		RB 287 503
Dimensions		
Appliance dimensions W x H x D	(cm)	55.6 x 177.2 x 54.5
Niche dimensions W x H x D	(cm)	56 x 177.5 x 55
Depth including wall clearance	(cm)	55
Weight when empty	(kg)	73
Shipping weight	(kg)	79
Transport package dimensions W x H x D	(cm)	63 x 198 x 66
Type and configuration		
Cooling / freezing / wine		•/•/-
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		-/-/-
Fully integrated / integrated / under-counter / free-standing		•/-/-/-
Door hinge right / left / reversible		•/-/•
Full panelling / door panelling		-/-
Volume / consumption data		
Total gross volume / total net volume	(l)	287/264
- Net volume of cooling	(l)	186
- Net volume of fresh cooling 0°C / fresh cooling <> 0°C	(l)	-
- Net volume of freezing	(l)	72
Energy star rating		3
Annual energy consumption	(kWh)	330
Noise level	(dB (re 1pW))	39
Climate class		SN - T
Features		
Ice and water dispenser with ice cubes / crushed ice / water		-/-/-
Fresh cooling zones with humidity control	(No.)	-
Cooling zones with humidity control	(No.)	-
Temperature / climate zones	(No.)	2
Temperature display internal / external		•/-
Temperature adjustable to the precise degree		•
No-Frost technology		•
Automatic defrosting: cooling / fresh cooling system / freezing		•/-/•
Activated charcoal air filter		-
Vacation mode		-
Malfunction, visual / audible warning signal		•/•
Door open, visual / audible warning signal or door lock indication		•/•
Digital services (Home Connect) wireless via WiFi. ¹		-
Cooling / fresh cooling		
Fast cooling		•
Dynamic cold air distribution		•
Levels in the interior	(No.)	6
Containers / drawers in the interior	(No.)	1
Door racks	(No.)	3
Wine and champagne rack		•
GN insert		•
Glass tray		•
Egg racks	(No. of eggs)	14
Freezing		
Fast freezing		•
Freezing capacity	(kg/24h)	15
Storage time after a malfunction	(h)	25
Interior compartments	(No.)	-
Baskets, containers, drawers in the interior	(No.)	3
Door racks	(No.)	-
Ice cube trays	(No.)	1
Ice packs	(No.)	2
Connection		
Total connected load	(kW)	0.12
Water connection inlet		-

• Standard. - Not available. ◦ Special accessory.

¹ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



The dishwashers

Dishwashers 400 series	220
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DF 481 561F

fully integrated
With flexible hinge
Height 86.5 cm

Included in the price

- 1 baking tray spray head
- 1 GN container inserts
- 1 glass holder rack

Optional accessories

GH045010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

Dishwasher 400 series

DF 481

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 6 options, such as Power and Intensive:
 - Clean and dry dishes in 80 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
 - Quiet: 43 dB
 - 14 place setting capacity
 - Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Standard Eco 45 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

6 options:
Intensive.
Power.
Half Load.
Hygiene.
Extra Dry.
Shine and Dry.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes

(upper/lower basket)
for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

14 place setting capacity.

Maximum glass loading capacity
23 wine glasses.

Consumption data

4 star energy rating with 230 kWh per year.
5 star WELS rating with 12 litres per wash on Eco 45 °C program.
Noise level 43 dB (re 1 pW).

Planning notes

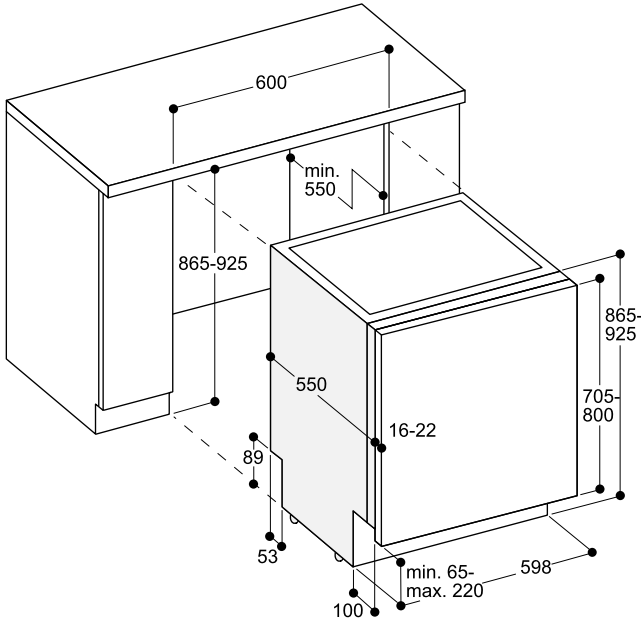
Height-adjustable feet.
Appliance plinth recess 100 mm (seedrawing).
Rear feet adjustable at front.
Door weight up to 10 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 226 – 229.

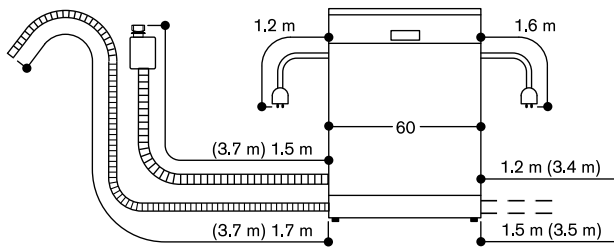
Connection

Total connected load 2.4 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

86.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 250 560

fully integrated
Height 81.5 cm

Included in the price

1 baking tray spray head

Installation accessories**GH 045 010**

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

Dishwasher 200 series**DF 250**

- 6 programmes with aqua sensor and 2 options, Power and Intensive:
 - Clean and dry dishes in 80 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Quiet: 40 dB
- 15 place setting capacity
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

2 options:
Intensive.
Power.

Features

Flexible basket system.
Cutlery drawer.

Upper basket:
Rackmatic with 3 levels, adjustable in height up to 5 cm.
2 folding spines.
2 folding racks.

Lower basket:
4 folding spines.
2 folding racks.

Maximum dish sizes
(upper/lower basket)
for 81.5 cm high dishwashers: 27/25,
24.5/27.5 or 22/31 cm respectively.
15 place setting capacity.

Consumption data

4 star energy rating with 235 kWh per year.
5 star WELS rating with 12 litres per wash on Eco 45 °C program.
Noise level 44 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 226 – 229.

Connection

Total connected load 2.4 kW.
Power requirements
220 – 240 V / 50 – 60 Hz.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.



DI 261 112 ■

integrated
Stainless steel panel
Height 86.5 cm

DI 261 111 ▲

integrated
Stainless steel panel
Height 86.5 cm

▲ Phase out model. Please check availability.

■ New model. Please check availability.

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160

Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series

DI 261

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
 - Clean and dry dishes in 59 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- 12 place setting capacity
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.
Home network integration for digital services (Home Connect) wireless via WiFi.
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.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

3 options:
Intensive.
Power.
Holiday.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes

(upper/lower basket)
for 86.5 cm high dishwashers:
29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes

(upper/lower basket)
for 81.5 cm high dishwashers:
27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.

Maximum glass loading capacity
23 wine glasses.

Consumption data

2.5 star energy rating with 337 kWh per year.
5 star WELS rating with 9.8 litres per wash on Eco 50 °C program.
Noise level 42 dB (re 1 pW).

Planning notes

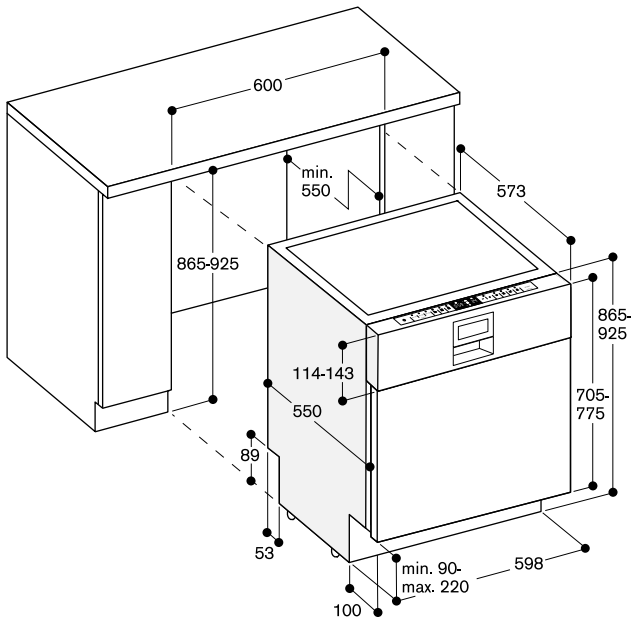
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 226 – 229.

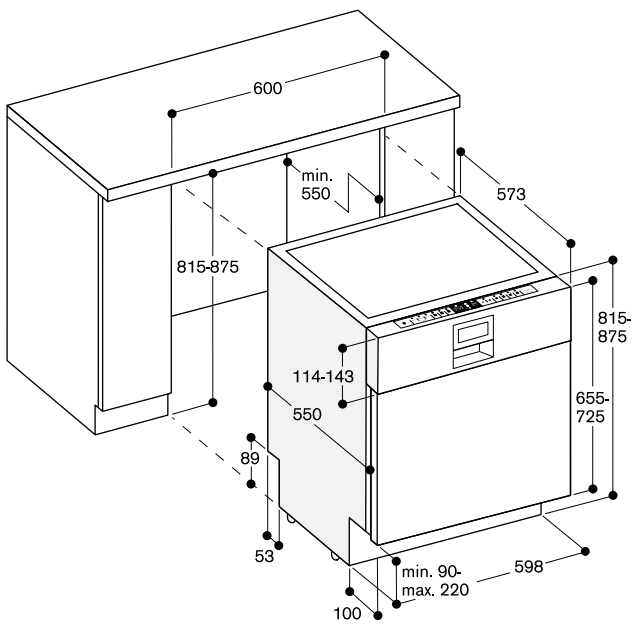
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

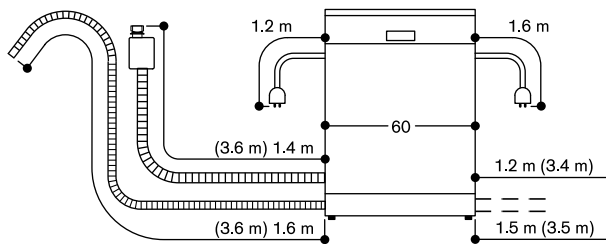
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit

Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

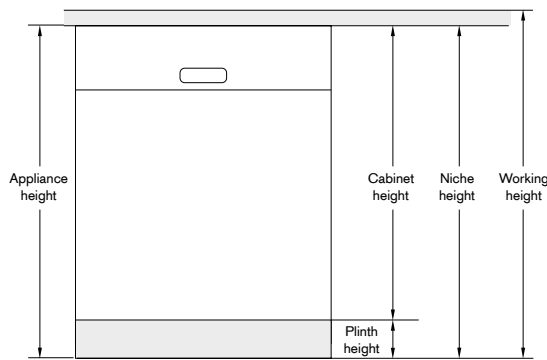
If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

Plinth height in mm	Cabinet height 655–725 mm						Cabinet height 705–775 mm					
	Niche height in mm →											
	815	825	835	845	855	865	875	885	895	905	915	925
<90	1	1	1	1	1	1 6	1 6	6	6	6	6	6
90	1	1 (D)	1	1	1	1 6	1 6 (D)	6	6	6	6	6
100	1	1	1 (D)	1	1	1 6	1 6	6 (D)	6	6	6	6
110	1	1	1	1 (D)	1	1 6	1 6	6	6 (D)	6	6	6
120	1	1	1	1	1 (D)	1 6	1 6	6	6	6 (D)	6	6
130	1	1	1	1	1	1 (D) 6	1 6	6	6	6	6 (D)	6
140	1	1	1	1	1	1 6	1 (D) 6	6	6	6	6	6 (D)
150	1	1	1	1	1	1 6	1 6	6	6	6	6	6
160	1	1	1	1	1	1 6	1 6	6	6	6	6	6
170		1	1	1	1	1	1 6	6	6	6	6	6
180			1	1	1	1	1	6	6	6	6	6
190				1	1	1	1		6	6	6	6
200					1	1	1			6	6	6
210						1	1				6	6
220							1					6

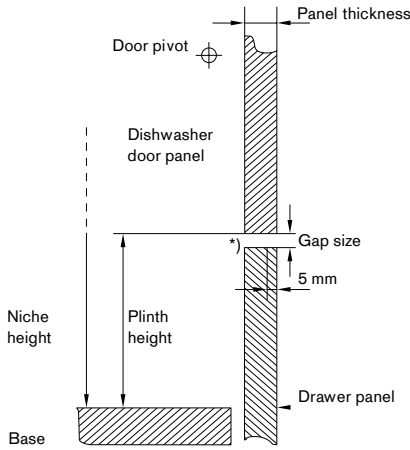
- 1 = 81.5 cm high dishwasher DF 250
- 6 = 86.5 cm high dishwasher DI 261

(D) = special solution with 10 mm gap from the worktop → Spacer batten / child lock not possible



Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

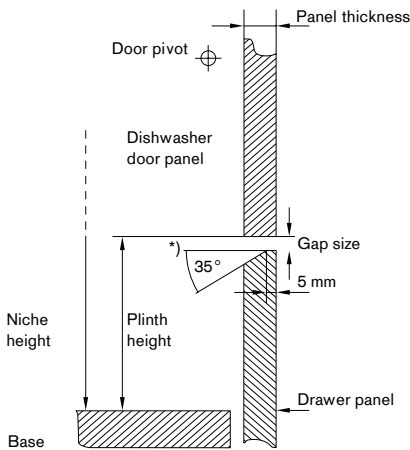


* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)		Plinth height (mm)							
	90	100	110	120	130	140	150	160	170	
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
835	16		10.5	11	12	13	14.5	16.5	19	
	19		12	12.5	13.5	15	16.5	18.5	22	
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	
845	16			10.5	11	12	13	14.5	16.5	
	19			12	12.5	13.5	15	16.5	18.5	
	22			13.5	14.5	15.5	16.5	18.5	21	
855	16				10.5	11	12	13	14.5	
	19				12	12.5	13.5	15	16.5	
	22				13.5	14.5	15.5	16.5	18.5	
865	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
875	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
885	16		10.5	11	12	13	14.5	16.5	19	
	19		12	12.5	13.5	15	16.5	18.5	22	
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	
895	16			10.5	11	12	13	14.5	16.5	
	19			12	12.5	13.5	15	16.5	18.5	
	22			13.5	14.5	15.5	16.5	18.5	21	
905	16			10.5	11	12	13	14.5	16.5	
	19			12	12.5	13.5	15	16.5	18.5	
	22			13.5	14.5	15.5	16.5	18.5	21	
915	16				10.5	11	12	13	14.5	
	19				12	12.5	13.5	15	16.5	
	22				13.5	14.5	15.5	16.5	18.5	
925	16					10.5	11	12	13.5	
	19					12	12.5	13.5	15	
	22					13.5	14.5	15.5	16.5	

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)		Plinth height (mm)							
	90	100	110	120	130	140	150	160	170	
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
835	16		6.5	6.5	7	7.5	8	9	12	
	19		7	7.5	8	8.5	9.5	11	13	
	22		7.5	7.5	8	9	9.5	11.5	14	
845	16			6.5	6.5	7	7.5	8	9	
	19			7	7.5	8	8.5	9.5	11	
	22			7.5	7.5	8	9	9.5	11.5	
855	16				6.5	6.5	7	7.5	8	
	19				7	7.5	8	8.5	9.5	
	22				7.5	7.5	8	9	9.5	
865	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
875	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
885	16		6.5	6.5	7	7.5	8	9	12	
	19		7	7.5	8	8.5	9.5	11	13	
	22		7.5	7.5	8	9	9.5	11.5	14	
895	16			6.5	6.5	7	7.5	8	9	
	19			7	7.5	8	8.5	9.5	11	
	22			7.5	7.5	8	9	9.5	11.5	
905	16				6.5	6.5	7	7.5	8	
	19				7	7.5	8	8.5	9.5	
	22				7.5	7.5	8	9	9.5	
915	16					6.5	6.5	7	7.5	
	19					7	7.5	8	8.5	
	22					7.5	7.5	8	9	
925	16						6.5	6.5	7	
	19						7	7.5	8	
	22						7.5	7.5	8	

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

		Cabinet height 655–750 mm									
		Niche height in mm →									
		815	820	825	830	835	840	845	850	855	860
← Plinth height in mm	65	1									
	70	1	1								
75	1	1	1								
80	1	1	1	1							
85	1	1	1	1	1						
90	1	1	1	1	1	1					
95	1	1	1	1	1	1	1				
100	1	1	1	1	1	1	1	1			
105	1	1	1	1	1	1	1	1	1		
110	1	1	1	1	1	1	1	1	1	1	
115	1	1	1	1	1	1	1	1	1	1	1
120	1	1	1	1	1	1	1	1	1	1	1
125	1	1	1	1	1	1	1	1	1	1	1
130	1	1	1	1	1	1	1	1	1	1	1
135	1	1	1	1	1	1	1	1	1	1	1
140	1	1	1	1	1	1	1	1	1	1	1
145	1	1	1	1	1	1	1	1	1	1	1
150	1	1	1	1	1	1	1	1	1	1	1
155	1	1	1	1	1	1	1	1	1	1	1
160	1	1	1	1	1	1	1	1	1	1	1
165		1	1	1	1	1	1	1	1	1	1
170			1	1	1	1	1	1	1	1	1
175				1	1	1	1	1	1	1	1
180					1	1	1	1	1	1	1
185						1	1	1	1	1	1
190							1	1	1	1	1
195								1	1	1	1
200									1	1	1
205											1
210											
215											
220											

- 1 = 81.5 cm high dishwasher with flexible hinge DF 480 162F / DF 260 165F
- 2 = 86.5 cm high dishwasher with flexible hinge DF 481 162F / DF 261 165F

Accessories and special accessories for dishwashers

Flexible basket system

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and

lower basket.

For more flexibility and easier handling when loading and unloading the dishwasher.

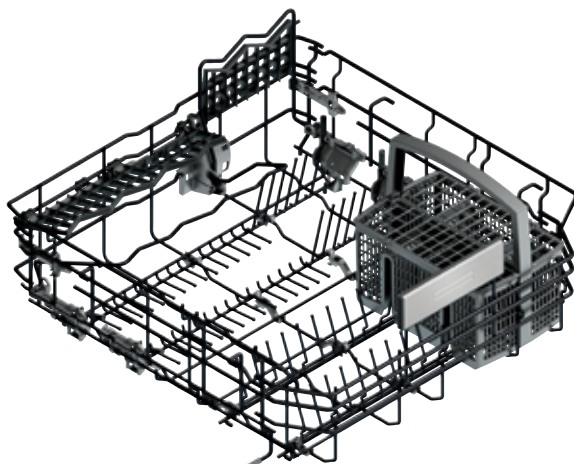
Upper basket

6 folding spines.
4 folding racks.
2 glass support bars.
With over extension, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.



Lower basket

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



DA 041 160

Cutlery drawer with smooth running rails
3rd level above the baskets.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.



GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm





Phase out model

Appliance type	Dishwasher	Dishwasher	Dishwasher	Dishwasher
Model	Fully integrated	Fully integrated	Integrated	Integrated
Panel colour			Stainless steel	Stainless steel
Appliance height 81.5 cm		DF 250 560		
Appliance height 86.5 cm			DI 261 112**	DI 261 111*
Appliance height 81.5 cm with flexible hinge				
Appliance height 86.5 cm with flexible hinge	DF 481 561F			
Width/capacity				
Width	(cm) 60	60	60	60
Capacity in place settings	12/13 ³	13/14 ⁴	12/13 ³	12/13 ³
Dish size up to	(cm) 31'/34 ²	31'/34 ²	31'/34 ²	31'/34 ²
Consumption data/noise level⁵				
Energy star rating	4	4	???	2.5
WELS star rating	5.0	5.5	???	5.0
Test programme	Eco 45 °C	Eco 45 °C	Standard Eco 50 °C	Eco 50 °C
Cycle time test programme	195	210	195	195
Water consumption	(l) 9.5	9.5	9.5	9.8
Energy consumption	(kWh) 0.8	0.92	0.9	0.9
Total annual energy consumption (280 cycles) ⁶	(kWh) 230	262	258	337
Total annual water consumption (280 cycles) ⁶	(l) 2,660	2,660	2,660	2,744
Noise level	(dB (re 1 pW)) 43	44	42	42
Energy consumption off-mode/left-on mode	(W) 0.5/0.5	0.5/0.5	0.5/0.5	0.5/0.5
Programmes				
Number of programmes + options	8 + 5	6 + 3	6 + 3	6 + 4
Programmes	Auto 35 °C–45 °C	Auto 35 °C–45 °C	Auto 35 °C–45 °C	Auto 35 °C–45 °C
	Auto 45 °C–65 °C	Auto 45 °C–65 °C	Auto 45 °C–65 °C	Auto 45 °C–65 °C
	Auto 65 °C–75 °C	Auto 65 °C–75 °C	Auto 65 °C–75 °C	Auto 65 °C–75 °C
	Intensive 70 °C			
	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C
	Night programme			
	Quick wash 45 °C	Quick wash 45 °C	Quick wash 45 °C	Quick wash 45 °C
	Pre-rinse	Pre-rinse	Pre-rinse	Pre-rinse
Options	Intensive	Intensive	Intensive	Intensive
	Power (57 min.)	Power (59 min.)	Power (59 min.)	Power (59 min.)
	Half Load			Half Load
	Hygiene			
	Extra Dry	Extra Dry		
			Holiday	Holiday
Features				
Glass protection with zeolite / Glass protection	•/–	–/•	–/•	–/•
Aqua sensor / Load sensor	•/•	•/•	•/•	•/•
Automatic detergent function	•	•	•	•
Regeneration electronics	•	•	•	•
Heat exchanger	•	•	•	•
Low temperature drying with Zeolite	•	–	–	–
Automatic door opening	–	–	•	•
Continuous flow heater	•	•	•	•
Electronic refill indicator for salt/rinsing agent	•/•	•/•	•/•	•/•
Inflow water indicator	•	•	•	•
Time remaining indicator	•	•	•	•
Remaining time projection	–	–	–	–
Info-Light	•	•	–	–
Bright interior lighting through illuminated backwall / through LED spots	•/–	–/•	–/•	–/•
Time delay	24 h	24 h	24 h	24 h
Digital services (Home Connect) wireless via WiFi. ⁸	•	•	•	•
Soft lock	•	•	•	•
Triple filter system	•	•	•	•
Cutlery drawer	DA 041 160 ⁷	DA 041 061 ⁷	DA 041 160 ⁷	DA 041 160 ⁷
Smooth running rails / Cushioned closing	•/•	–/–	•/–	•/–
Folding spines in upper/lower basket	6/8	2/4	6/8	6/8
Folding racks in upper/lower basket	4/2	2/0	4/2	4/2
Rackmatic with 3 levels	•	•	•	•
Aqua stop with guarantee	•	•	•	•
Baking tray spray head / Gastronorm insert holder / Holder for longstemmed glasses / Stainless steel trim kits	•/•/•/•	•/–/–/–	•/–/–/•	•/–/–/•
Connection				
Connection to hot/cold water possible	•/•	•/•	•/•	•/•
Total connected load	(kW) 2.4	2.4	2.4	2.4

• Standard. – Not available.

¹ Appliance height 81.5 cm. ² Appliance height 86.5 cm. ³ With special accessory DA 041 160. ⁴ With special accessory DA 041 061.

⁵ Values according to EU regulation 1059/2010. ⁶ Effective consumption depending on type of use of appliance. ⁷ Special accessory.

⁸ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

* Phase out model. Please check availability. ** New model. Please check availability.



The accessories

Gastronorm system

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Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert

GN 144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are available both in hygienic stainless steel design as well as with non-stick coating. Both are dishwasher-safe. The non-stick coating of the Gastronorm inserts prevent adherence of food and are therefore particularly easy to clean. For practical food preparation, the inserts fit snugly into any Gastronorm sink.

GN 114 230 (Included in price for Combi-steam ovens)

Gastronorm insert, stainless steel, GN 2/3, unperforated, 40 mm deep, 3 l



GN 124 230 (Included in price for Combi-steam ovens)

Gastronorm insert, stainless steel, GN 2/3, perforated, 40 mm deep, 3 l



GN 144 230

Gastronorm insert, non-stick, GN 2/3, unperforated, 40 mm deep, 3 l



GN 154 230

Gastronorm insert, non-stick, GN 2/3, perforated, 40 mm deep, 3 l



Gastronorm lid

GN 410

The Gastronorm lid may be used to seal the Gastronorm inserts. Together they are optimal for storing and keeping fresh of food and dishes in the vario cooling 200 series appliances.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3, for stainless steel gastronorm inserts



Gastronorm roaster

GN 340

Gastronorm roaster GN 2/3, height 165 mm. Non-stick coating. For roasting in the oven with the roasting function. The top and bottom parts can be used as separate ovenproof dishes (65 mm/100 mm deep). Use in ovens with pull-out system BA 018/BA 016 and heating element (order separately). Also to be used with Combi-steam ovens: slide directly into the appliance's side racks.

GN 340 230

Gastronorm roaster, cast aluminium, GN 2/3, height 165 mm



Teppan Yaki

GN 232

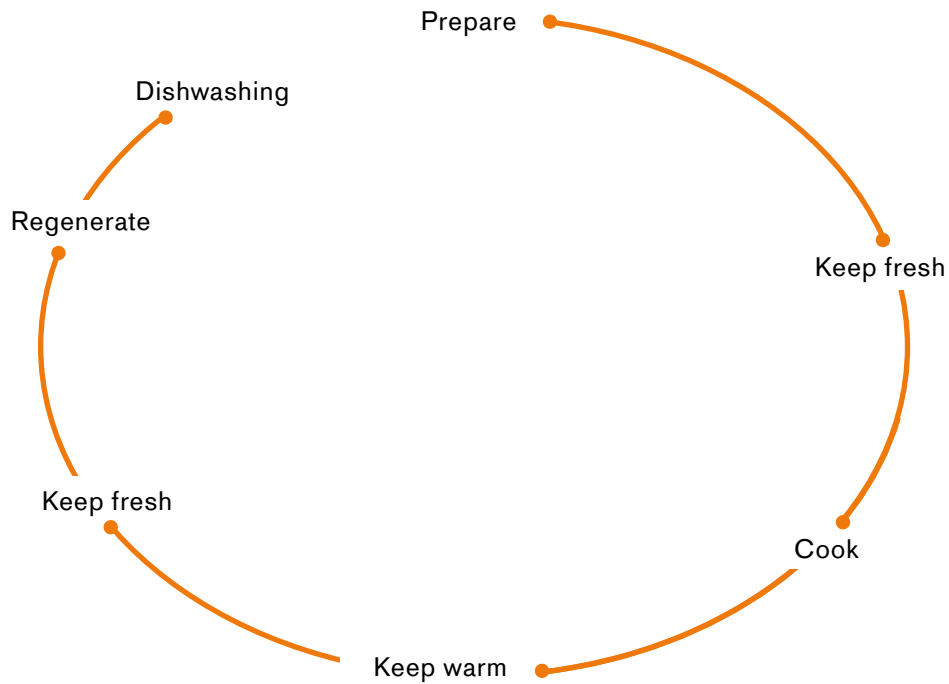
GN 232 110

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



The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our Combi-steam ovens, our ovens as well as our dishwashers. Furthermore, the Gastronorm sink represents yet another valuable addition to the process chain.



Prepare.

To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.

To keep fresh with appliances of the Vario cooling 200 series.

Cook.

To cook in our Combi-steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.

To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.

To regenerate in our Combi-steam ovens BS/BSP, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.

Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

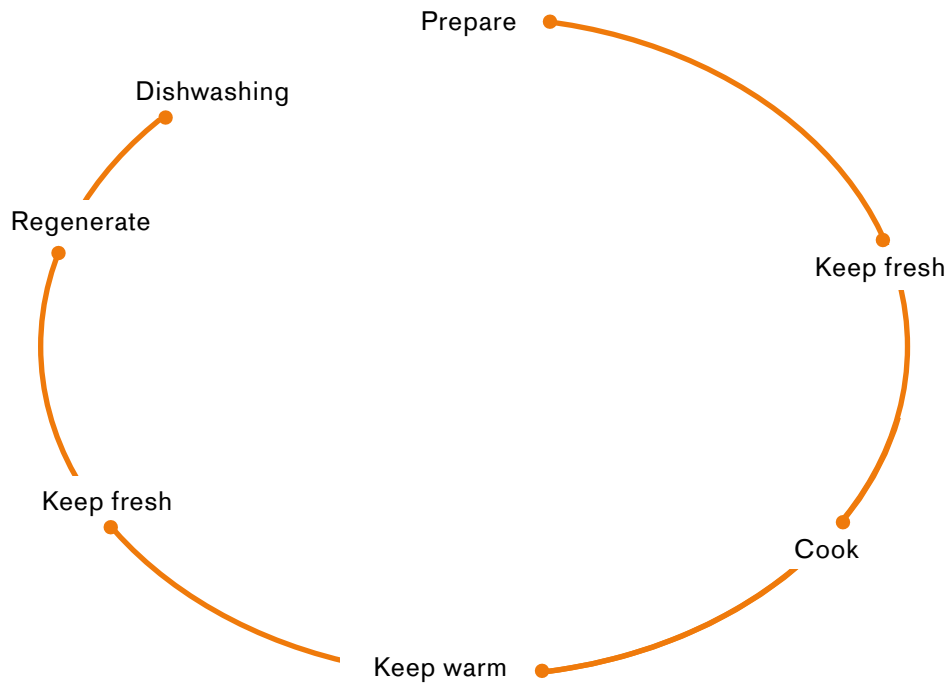
The difference is Gaggenau.

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