The models and dimensions

Edition 2017/2018

GAGGENAU

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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EB 333 single oven

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EB 333 610
Stainless steel
Width 36" (90 cm)

Included accessories
1 baking tray, pyrolytic-safe enamel
1 rotisserie spit
1 wire rack
1 broiling tray with wire rack
1 core temperature probe

Optional accessories
BA 090 100
Black control knobs, set of 2.
BA 018 165
Pull-out system
Enameled cast-iron frame and fully extendable telescopic rails.
BA 028 115
Baking tray, enameled
1" deep.
BA 038 165
Wire rack, chromium-plated
Offset rack, no opening.
BA 058 115
Heating element
Necessary accessory for baking stone BA058133 and Gastronorm roaster GN340230.
BA 058 133
Baking stone
With support and pizza peel (heating element must be ordered separately). Not in combination with pull-out system.
BS 020 002
Pizza peel, additional set of 2.
GN 340 230
Gastronorm roaster
Non-stick cast-aluminum
4" deep, with 2 ½" lid, GN ⅔.

Single oven
EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Soft door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolytic self-cleaning
- Universal heating system with 17 heating modes, with core temperature probe, rotisserie spit and baking stone operation
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic precision temperature control from 85°F to 550°F
- 3.6 cu.ft. net volume

Cooking modes
Convection.
Economy convection.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + 1/3 bottom heat.
Convection broiling.
Broiling.
Compact grill.
Baking stone operation.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation
Rotary knobs 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.

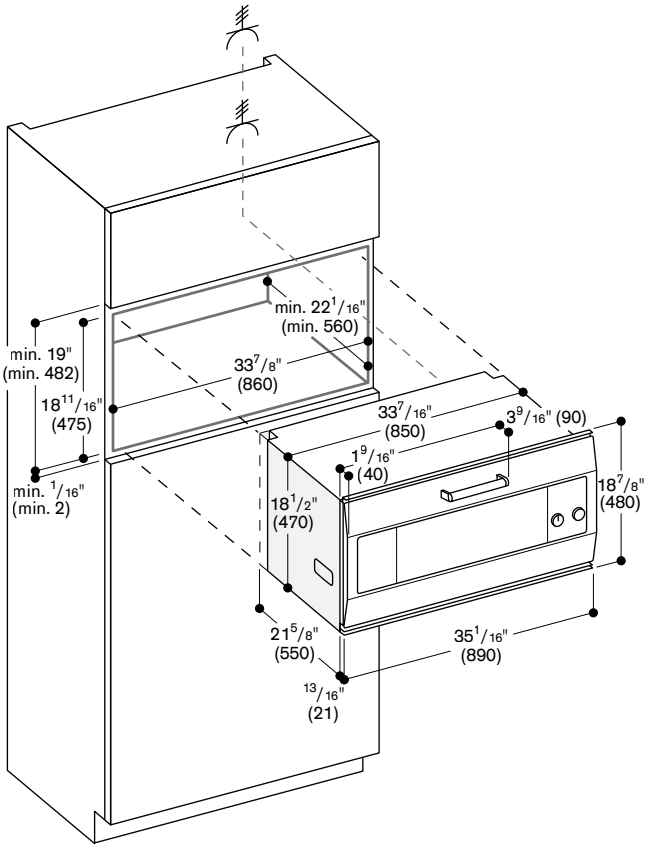
Features
Core temperature probe with automatic shut-off function.
Rotisserie spit.
Baking stone outlet.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, switch-off time, short-term timer, stopwatch.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enameled side shelf supports with 3 rack levels, pyrolytic-safe.

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

Cleaning
Pyrolytic self-cleaning.
Gaggenau Clean-Enamel.
Heated air cleaning catalyst.

Planning notes
The door panel surface of the appliance extends 1 9/16" (40 mm) from the cabinet front.
The outer edge of the door handle extends 3 9/16" (90 mm) from the cabinet front.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 19/32" (15 mm). The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 21 5/8" (550 mm) installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
Plan a power outlet outside of the cut-out niche.

Rating
Total rating 5.9 kW.
Total Amps: 25 A.
208/220 – 240 V / 60 Hz
Connection cable 47 1/4" without plug (hardwire required).



Numbers indicated
inside parenthesis ( ) = mm

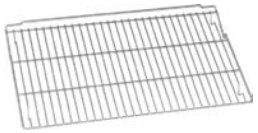
Included and optional accessories EB 333

BA 090 100
Stainless steel knobs with black coating, set of 2.

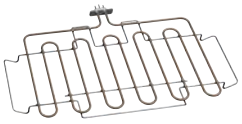
BA 018 165
Pull-out system
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115
Baking tray, enameled
1" deep.

BA 038 165
Wire rack, chromium-plated,
for use with 30" oven.
Offset rack, no opening, with feet.



BA 058 115
Heating element for baking stone and Gastronorm roaster.



BA 058 133
Baking stone
Incl. baking stone support and pizza peel(heating element must be ordered separately). Not in combination with pull-out system.

BS 020 002
Pizza peel, set of 2.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum, for roasting in oven with roasting function or on induction cooktop. Pan and lid can also be used separately as casserole or pan.
Height 6 ½", pan height 4" deep with 2 ½" lid.

Note:
Not every illustrated accessory fits to every oven. For exact allocation see page 6.

Included and optional accessories EB 333

EB 333

Black rotary knobs for oven			**Oven**
	BA 090 100	Stainless steel knobs with black coating	◦
Baking tray, enameled			
	BA 028 115	1" deep	•/◦
Pull-out rack			
	BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	◦
Baking stone			
	BA 058 133	Incl. baking stone support and pizza peel (heating element must be ordered separately)	◦
Gastronorm roaster, cast aluminum			
	GN 340 230	Non-stick cast-aluminum roaster, for roasting in the oven with the roasting function. The lid and bottom pan can be used as separate oven-proof dishes. (4" deep with 2 ½" deep lid). Use in 24" ovens with pull-out system BA 016 165 or 30" ovens with pull-out system BA 018 165 and heating element (order separately). Also to be used with Combi-steam ovens, slides directly into the appliance's side grill.	◦
Wire rack, chromium-plated			
	BA 038 165	No opening, with feet	•/◦
	Part #706321	For 30" broil pan Part #687055 in BO / BX / EB oven, with opening and feet	•/◦
Broil pan, enameled			
	Part #687055	With feet and rotisserie spit attachment, 1" deep for 30" oven	•/◦
Heating element			
	BA 058 115	Necessary accessory for baking stone BA 058 133	◦
Pizza peel			
	BS 020 002	Set of 2	◦

• Included.

◦ Optional accessory.

EB 333 single oven

Appliance type		Oven
Stainless steel		EB 333 610
Dimensions		
Width in inches		36" (90 cm)
Appliance dimensions W x H x D[1] in inches		35 1/16" x 18 7/8" x 21 5/8"
Door panel extension from cabinet cavity in inches		13/16"
Cut-out dimensions W × H × D in inches		33 7/8" x 18 11/16" x 22 1/16"
Net weight	(lbs.)	174
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)		
Net volume in cu.ft.		3.6
Interior dimensions W × H × D in inches		24 9/16" x 12 13/32" x 15 7/8"
Energy consumption with top / bottom heat	(kWh)	1.32
Energy consumption with convection	(kWh)	0.86
Heat source		electric
Cooking modes / Programs		
Temperature range	(°F)	85 – 550
Convection / Eco convection / top + bottom heat		• / • / •
Top heat / bottom heat / convection + bottom heat		• / • / •
Top + ⅓ bottom heat		•
⅓ top + bottom heat		•
Convection + ⅓ bottom heat		•
Convection broil + circulated air		•
Broil		•
Compact grill		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / warming		• / • / •
Operation		
Rotary knobs and TFT touch display operation		•
Controls at the top / centered / at the bottom		• / – / –
Clear text display	(number of languages)	25
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Core temperature probe		•
Rotisserie spit		•
Baking stone outlet		•
Roasting function		•
Actual temperature display		•
Super quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Sabbath mode		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	2 x 10
Rack levels	(No.)	3
Accessories		
Enameled baking tray		1
Wire rack		1
Enameled broil tray / wire rack for broiling pan		1/1
Safety features		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		• / • / •
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic system		•
Gaggenau Clean-Enamel		•
Heated air cleaning catalyst		•
Rating		
Total rating	(kW)	5.9
Total Amps		25
Electrical		208/220 – 240 V / 60 Hz

• Standard. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche. [2] Optional accessories see page 5 – 6.

212°
25.00
550°

400 series ovens

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Combination options for 400 series ovens

This check list provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, speed microwave ovens, fully-automatic espresso machine, warming/storage drawers and dishwashers.

In general:

- ☐ All products shown can be obtained with stainless-steel-backed full glass doors.
- ☐ When several products are listed (BS/BM), the first model number is shown.

Vertical combinations
When planning and ordering please note that:

- ☐ The door hinges of the ovens must be on the same side.
- ☐ The door hinge (right-/left-hinged) is not reversible.
- ☐ The width of the products is identical.
- ☐ The control modules of 30" wide ovens should meet each other in the middle of the combination.
- ☐ No additional product should be installed above the BS.
- ☐ When installing an oven above a dishwasher, only products with controls on top can be used. The cutout for products that are installed above it must be 22 1/16" wide. The dishwasher is 24" wide. A stainless-steel-backed full glass door can be obtained as an optional accessory.

Horizontal combinations
When planning and ordering please note that:

- ☐ The door hinges need to be placed on the outside in order to use the fully available door opening angle.
- ☐ The door hinge (right-/left-hinged) is not reversible.
- ☐ A minimum clearance of 3/8" between the two doors must be observed.
- ☐ Combi-steam ovens, speed microwave ovens or a fully-automatic espresso machine in combination with a WS 461 warming drawer (5½" in height) have the same total height as a 24" wide oven and they share the same cut-out. In a combination with the WS 463 warming/storage drawer an intermediate shelf is required.

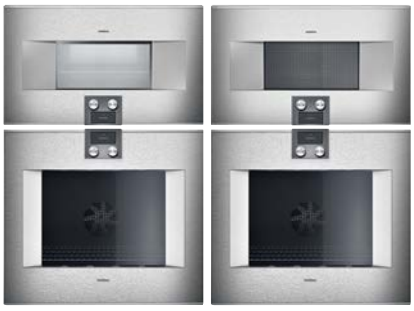
BO Ovens
BS Combi-steam ovens
BM Speed microwave oven
CM Fully-automatic espresso machine
DV Vacuuming Drawers
WS Warming/storage drawers
DF Dishwashers

Vertical combination, 30" wide products

BS 484/BS 464/BM 484
BO 480
WS 482

BX 480
WS 482

Combination of 4, 30" wide products



BS 485/BS 465/BM 485
BO 481

BM 484/BS 484/BS 464
BO 480

Horizontal combination, 30" wide products

BO 481 BO 480

BO 481

BS 484/BS 464/BM 484
WS 482

Vertical combination, 24" wide products

BS 474
BO 450
DV 463/WS 463

BS 474/BM 450
BO 450
DV 461/WS 461

BS 474
BM 450
DV 461/WS 461

BS 474
CM 450
DV 461/WS 461

BO 450
DF

BS 470/BM 450
DF

CM 450
DF

Horizontal combination, 24" wide products

BO 451

BO 450

BO 451

BS 470/BM 450
DV 461/WS 461

BO 451

CM 450
DV 461/WS 461

BS 471
DV 461/WS 461

BM 450/BS 470
DV 461/WS 461

BS 471/BM 451
DV 461/WS 461

CM 450
DV 461/WS 461

BO 451

CM 450
DV 461/WS 461

BS 470/BM 450
DV 461/WS 461

BS 471/BM 451
DV 461/WS 461

CM 450
DV 461/WS 461

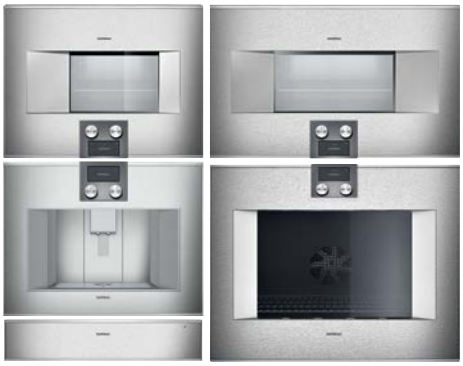
BS 470
DV 461/WS 461

Combination of 4 with 24" wide products

BS 475
BO 451

BS 474
CM 450
DV 461/WS 461

Combination of 4 with 24" and 30" wide products


BS 475
CM 450
DV 461/WS 461

BS 484/BS 464/BM 484
BO 480

Horizontal combination, 30" and 24" wide products

BO 481

BS 470/BM 450
DV 463/WS 463

BO 481

CM 450
DV 463/WS 463

BS 470/BM 450
DV 463/WS 463

Planning notes for the installation of 400 series ovens

Applies to BO/BX/BS/BM/CM/DV/
WS

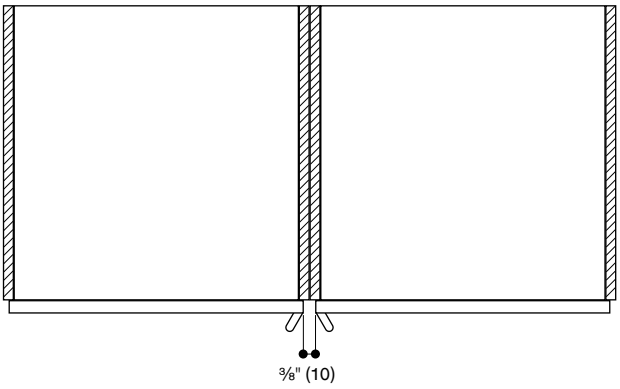
General notes

Installation behind kitchen cabinet 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). Please check your local regulations.

Combination of ovens and modular refrigeration systems
Please check the planning notes in the refrigeration section 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 ⅜" (corresponds to the standard outside measurement of the furniture cavity of 23⅝" or 30"). For best possible door opening, the door hinges should be positioned outside in order to use the full available door opening angle. (see picture to the right).
Please note: When Sabbath mode is engaged, the automatic door release is deactivated. The use of (optional) handles is recommended in this type of installation.

Installation side-by-side



Necessary air openings on the door edges

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam 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.

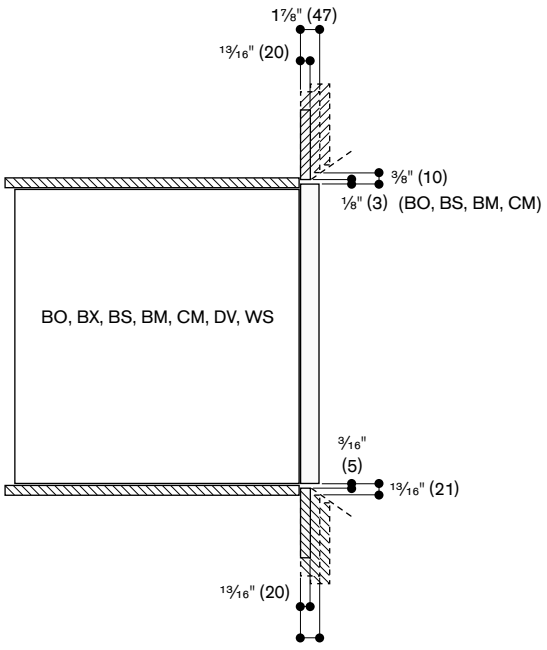
In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

The measurements given in the drawing apply to all appliances. The following should also be checked:

The area above the appliance BS:
No other appliance should be installed above the Combi-steam oven. Where an edge of a kitchen unit protrudes more than 13⁄16" in front of the edge of the cabinet cavity,the edge of the kitchen cabinet panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

The area below the appliance DV/WS:
When the warming drawer is operated without handles, pay attention that there is sufficient access to the lower edge of the appliance if the thickness of the kitchen cabinet door is greater than 13⁄16" in front of the cabinet cavity.

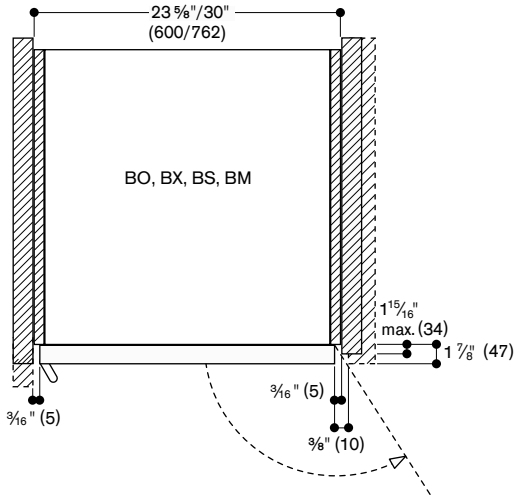
Air openings on the door edges above/below



Numbers indicated
inside parenthesis ( ) = mm

At the sides
In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to 1 5⁄16" from the front of the edge of the cabinet 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 3⁄8" or even more is required. The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

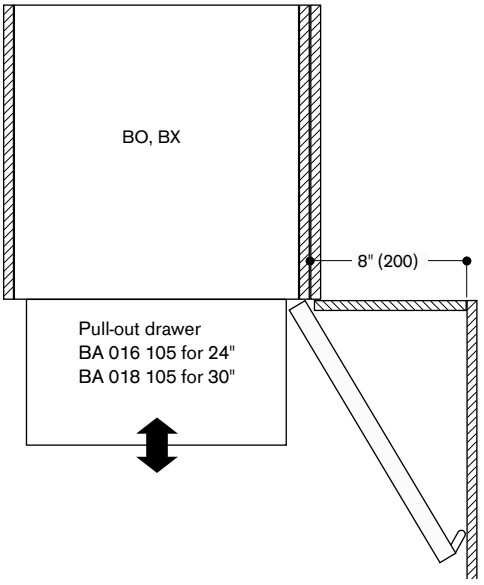
Air openings on the door edges



Installation in corners

Door clearance at the sides
When the pull-out drawer is used, a larger door opening angle of 7 7⁄8" is required. For all other situations, 3 15⁄16" is recommended. Where there are smaller side clearances down to a minimum of 1 15⁄16", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation



Numbers indicated
inside parenthesis ( ) = mm

Controls centered

Right-hinged

BX 480 611

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BX 481 611

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

For the upper oven:

1 wire rack

1 baking tray

1 broil tray with wire rack

For the lower oven:

1 core temperature probe

1 rotisserie spit

1 wire rack

1 baking tray

1 broil tray with wire rack

Optional accessories

BA 018 165

Pull-out system

Enameled cast-iron frame and fully extendable telescopic rails.

BA 028 115

Baking tray, enameled

1" deep.

BA 038 165

Wire rack, chromium-plated

Offset rack, no opening.

BA 058 115

Heating element

Necessary accessory for baking stone BA058133.

BA 058 133

Baking stone

With support and pizza peel (heating element must be ordered separately).

BS 020 002

Pizza peel, additional set of 2.

GN 340 230

Gastronorm roaster

Non-stick cast-aluminum

4" deep, with 2 ½" lid, GN ⅔.

400 series double oven

BX 480/BX 481

- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with core temperature probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- 2x net volume per cooking compartment 4.5 cu.ft.
- Star-K certified.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top + ⅓ bottom heat.
Top heat.
⅓ top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + ⅓ bottom heat.
Convection broiling.
Broiling.
Economy broiling.
Baking stone operation.
Roaster operation.
Dough proofing.
Defrosting.
Keeping warm.

Operation

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 outlet.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
60 W halogen light on the top.
10 W halogen light on the side.
Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

Safety

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

Cleaning

Pyrolytic self-cleaning.
Gaggenau clean-enamel.
Heated air cleaning catalyst.

Planning notes

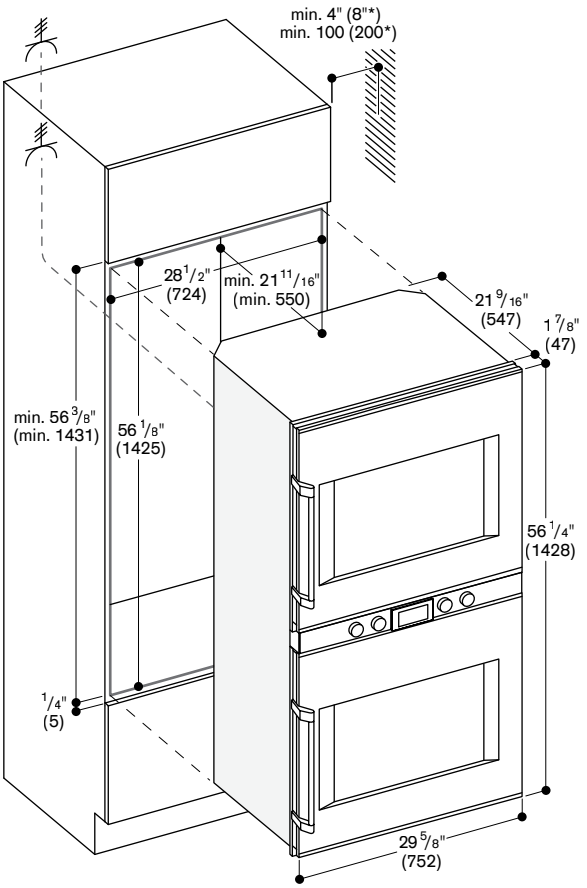
Door hinge not reversible.
The front of the appliance extends 1 ⅞" from the cabinet front.
The outer edge of the door handle extends 3 $^{11}/_{16}$" from the cabinet front.
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least $^{3}/_{16}$" between the appliance and adjacent cabinets.

To achieve the 21 ⅝" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing. Locate electrical box in cabinet above unit.

Please read the installation details regarding air openings on pages 12 – 13

Rating

Total rating: 9.2 kW.
Total Amps: 40 A.
208/220–240 V / 60 Hz
Plan for a 4' connecting cable (hardwire required).



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 105.

Numbers indicated inside parenthesis ( ) = mm

Controls on top

Right-hinged

BO 480 611
Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BO 481 611
Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

1 baking tray, pyrolytic-safe enamel
1 rotisserie spit
1 wire rack
1 broiling tray with wire rack
1 core temperature probe

Installation accessories

BA 478 110
Optional handle, stainless steel
Length 14 7⁄16".

Optional accessories

BA 018 165
Pull-out system
Enameled cast-iron frame and fully extendable telescopic rails.

BA 028 115
Baking tray, enameled
1" deep.

BA 038 165
Wire rack, chromium-plated
Offset rack, no opening.

BA 058 115
Heating element
Necessary accessory for baking stone BA058133.

BA 058 133
Baking stone
With support and pizza peel (heating element must be ordered separately).

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum
4" deep, with 2 ½" lid, GN ⅔.

K

400 series single oven
BO 480/BO 481

- Handleless door/automatic door opening
- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with core temperature probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- Net volume 4.5 cu.ft.
- Star-K certified.

Cooking modes
Convection.
Economy convection.
Top + bottom heat.
Top + ⅓ bottom heat.
Top heat.
⅓ top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + ⅓ bottom heat.
Convection broiling.
Broiling.
Economy broiling.
Baking stone operation.
Roaster operation.
Dough proofing.
Defrosting.
Keeping warm.

Operation
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 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 function.
Rotisserie spit.
Baking stone outlet.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
60 W halogen light on the top.
2x 10 W halogen light on the side.
Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

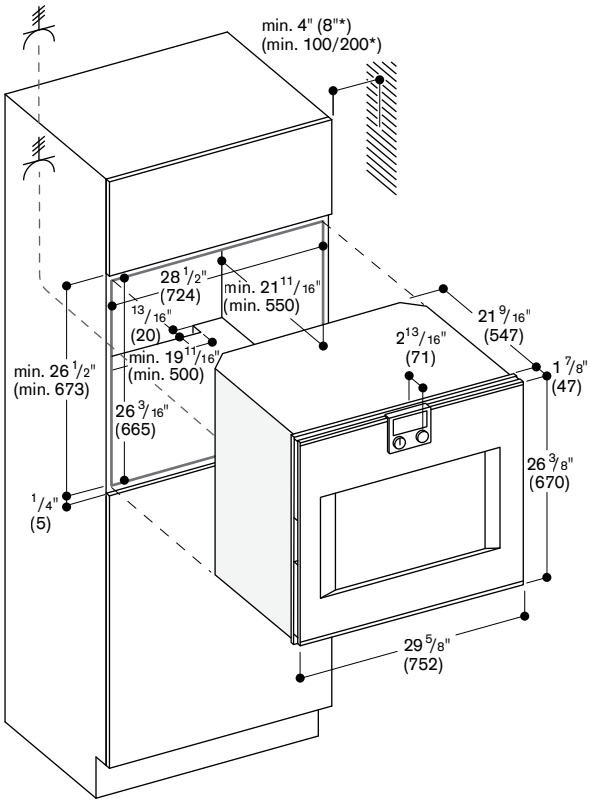
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning
Pyrolytic self-cleaning.
Gaggenau clean-enamel.
Heated air cleaning catalyst.

Planning notes
Door hinge not reversible.
The front of the appliance extends 1 ⅞" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 1 1⁄16" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3⁄16" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 5⁄8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.

Please read the installation details regarding air openings on pages 12 – 13.

Rating
Total rating: 5.52 kW.
Total Amps: 25 A.
208/220–240 V / 60 Hz
Plan for a 5' connecting cable (hardwire required).



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 105 and when installed wth handle.

Numbers indicated
inside parenthesis ( ) = mm

Controls on top

Right-hinged

BO 450 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BO 451 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Included accessories

1 baking tray, pyrolytic-safe enamel
1 glass tray
1 wire rack
1 core temperature probe

Installation accessories

BA 476 110
Optional handle,
Stainless steel
Length 22 11/16".

Optional accessories

BA 016 165
Pull-out system
Enameled cast-iron frame and fully extendable telescopic rails.

BA 026 115
Baking tray, enameled
9/16" deep.

BA 036 165
Wire rack, chromium-plated
Offset rack, no opening, with feet.

BA 046 115
Glass tray
1" deep.

BA 056 115
Heating element
Necessary accessory for baking stone and cast-iron roaster.

BA 056 133
Baking stone
With support and pizza peel (heating element must be ordered separately).

BA 226 105
Broiling pan, enameled
1" deep.

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum
4" deep, with 2 1/2" lid, GN 2/3.

400 series oven

BO 450/BO 451

- Handleless door/automatic door opening
- Pyrolytic self-cleaning system
- Universal heating system with 13 heating modes, with core temperature probe and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85 °F to 550 °F
- Net volume 3.2 cu.ft.
- Star-K certified

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top heat.
Bottom heat.
Convection + bottom heat.
Convection broiling.
Broiling.
Economy broiling.
Baking stone operation.
Roaster operation.
Dough proofing.
Defrosting.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 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 function.
Baking stone outlet.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
60 W halogen light on top.
10 W halogen light on the side.
Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

Safety

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

Cleaning

Pyrolytic self-cleaning.
Gaggenau clean-enamel.
Heated air cleaning catalyst.

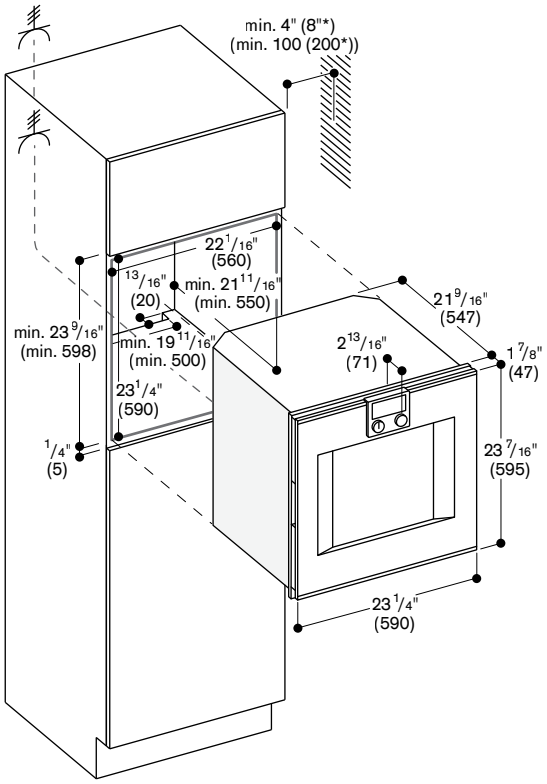
Planning notes

Door hinge not reversible.
The front of the appliance extends 1 7/8" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3/16"between the appliance and adjacent cabinets.
To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.

Please read the installation details regarding air openings on pages 12 – 13.

Rating

Total rating: 4.0 kW.
Total Amps: 17 A.
208/220–240 V / 60 Hz
Plan for a 3.5' connecting cable (hardwire required).



* 8" (200) is minimum distance requirement in order to use pull-out system BA 016 105 and when installed with handle.

Numbers indicated
inside parenthesis ( ) = mm

Controls at the bottom

Right-hinged

BS 484 611
Stainless steel-backed full glass door
Width 30" (76 cm)

Left-hinged

BS 485 611
Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

1 Gastronorm pan, unperforated stainless steel, GN ⅔ full tray size
1 Gastronorm pan, perforated stainless steel, GN ⅔ full tray size
1 wire rack
1 core temperature probe
1 water inlet hose
1 outlet hose (118") on the appliance, interior diameter 13⁄16" (the water connection is the same as for the dishwasher)
4 cleaning cartridges

Installation accessories

BA 478 310
Optional handle, stainless steel
Length 7 1⁄8".

GF 111 700
Descaling and neutralizing filter set
(complete set for first installation).

GF 121 710
Descaling cartridge
(one cartridge only).

GZ 010 011
Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

CL S10 040
Cleaning cartridges, set of 4
For plumbed Combi-steam ovens.

CL S20 040
Descaling cartridges, set of 4
For plumbed Combi-steam ovens.

GN 114 130
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 114 230
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 124 130
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 124 230
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 144 130
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

400 series Combi-steam oven
BS 484/BS 485

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet
- Fully automatic cleaning system
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- 14 cooking modes
- Broil element behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable core temperature probe
- Net volume 1.7 cu.ft.
- Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil + convection.
Broil.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Defrosting.
Refreshing.
Misting.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

2000 W Broil element behind glass ceramic.
Steam evacuation.
Core temperature probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF111700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

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

Cleaning

Fully automatic cleaning program.
Fully automatic descaling program.

GN 144 230
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 154 130
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

GN 154 230
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 410 130
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 410 230
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GR 220 046
Wire rack
Chromium-plated
Without opening, with feet.

GN 340 230
Gastronorm roaster
Non-stick cast aluminum
4" deep, with 2 ½" lid, GN ⅔.

Drying program.
Grease filter in front of convection fan, dishwasher-safe.
Demo program for automatic cleaning.

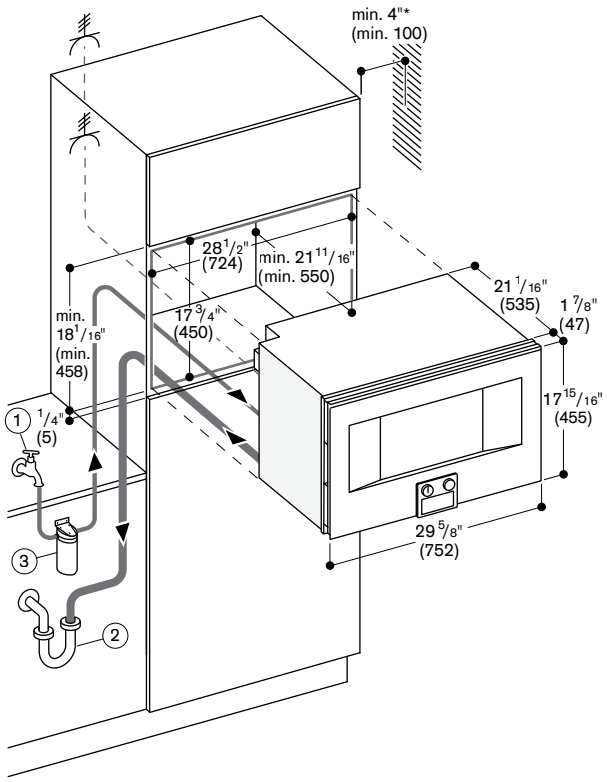
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
Two 1 ½"-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page).
At no point may the drain hose be positioned higher than the bottom edge of the appliance.
The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).
The outlet hose must not be longer than a maximum of 17'.
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.
If the water hardness exceeds 7° dH, GF111700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.)
The front of the appliance extends 1 7⁄8" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 11⁄16" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3⁄16" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 5⁄8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the niche.
Waste water outlet ø 1 15⁄16".
Cold water connection (no hot water connection).
Supplied drain and water supply hoses are 9.8' long with ¾" connection.
Connect supplied drain pipe to a 2" ø hose.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding air openings on pages 12 – 13.

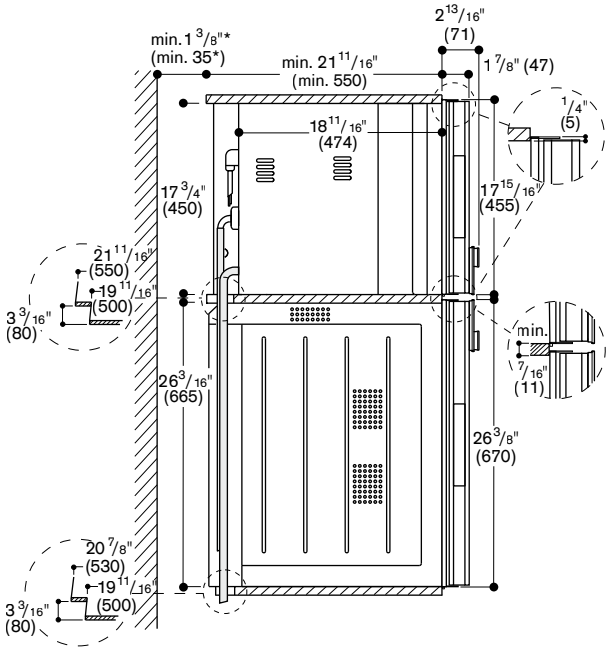
Rating

Total rating 3.2 kW.
Total Amps: 13 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼" connecting cable without plug (hardwire required)



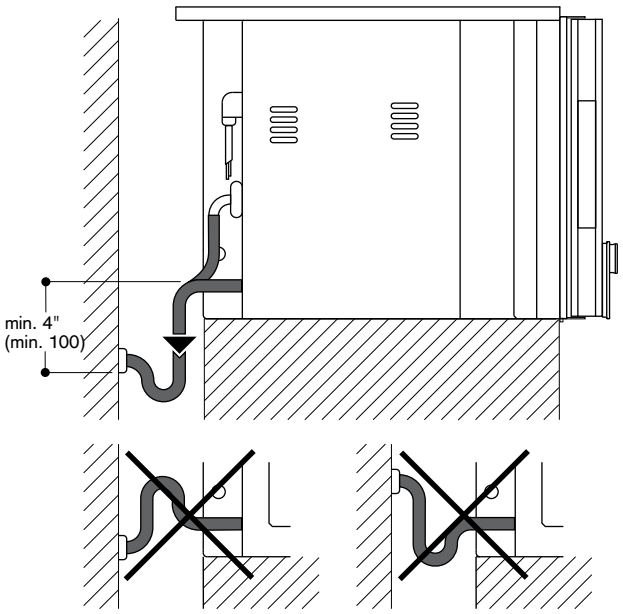
* 8" (200) minimum when installed with handle.

Side view BS 484/485 over BO

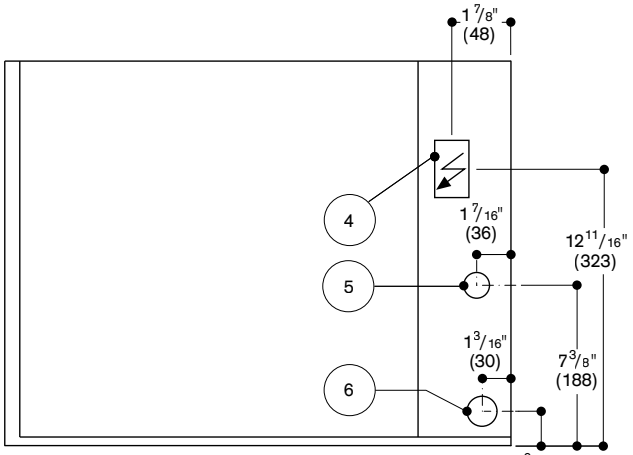


* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



(4) Electric connection box
(5) Cold water connection
(6) Water outlet

Numbers indicated
inside parenthesis ( ) = mm

Controls on top

Right-hinged

BS 470 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BS 471 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Included accessories

1 Gastronorm pan, unperforated stainless steel, GN ⅔ full tray size
1 Gastronorm pan, perforated stainless steel, GN ⅔ full tray size
1 wire rack
1 core temperature probe
1 water inlet hose
1 outlet hose (118") on the appliance, interior diameter 13/16" (the water connection is the same as for the dishwasher)
4 cleaning cartridges

Installation accessories

BA 476 310
Optional handle, stainless steel
Length 17 5/8".

GF 111 700
Descaling and neutralizing filter set
(complete set for first installation).

GF 121 710
Descaling cartridge
(one cartridge only).

GZ 010 011
Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

CL S10 040
Cleaning cartridges, set of 4
For plumbed Combi-steam ovens.

CL S20 040
Descaling cartridges, set of 4
For plumbed Combi-steam ovens.

GN 114 130
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 114 230
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 124 130
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 124 230
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 144 130
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

400 series Combi-steam oven
BS 470/BS 471

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet
- Fully automatic cleaning system
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- 14 cooking modes
- Broil element behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable core temperature probe
- Net volume 1.7 cu.ft.
- Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil + convection.
Broil.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Defrosting.
Refreshing.
Misting.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

2000 W broil element behind glass ceramic.
Steam evacuation.
Core temperature probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF111700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Steam evacuation.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Fully automatic cleaning program.
Fully automatic descaling program.

GN 144 230
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 154 130
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

GN 154 230
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 410 130
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 410 230
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GR 220 046
Wire rack
Chromium-plated
Without opening, with feet.

GN 340 230
Gastronorm roaster
Non-stick cast aluminum
4" deep, with 2 ½" lid, GN ⅔.

Drying program.
Grease filter in front of convection fan, dishwasher-safe.
Demo program for automatic cleaning.

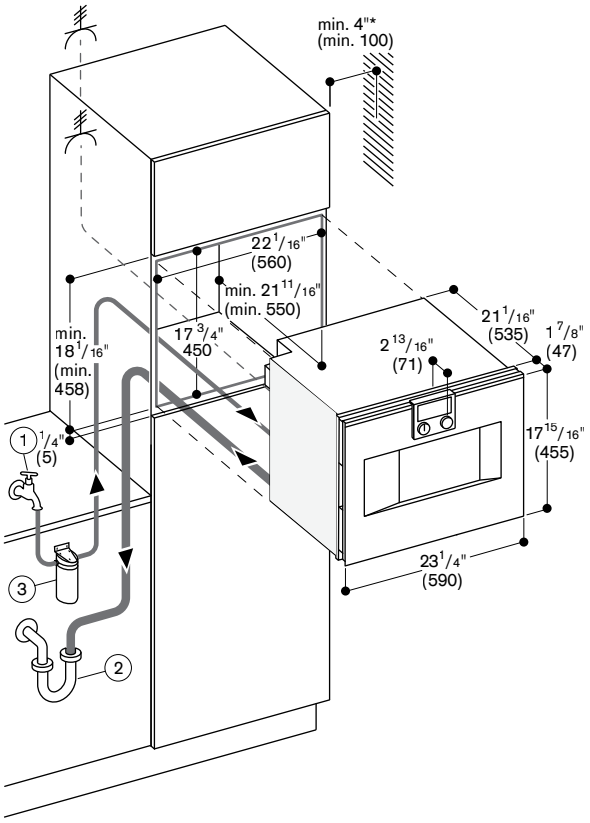
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
Two 1 ½"-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page).
At no point may the drain hose be positioned higher than the bottom edge of the appliance.
The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).
The outlet hose must not be longer than a maximum of 17'.
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.
If the water hardness exceeds 7° dH, GF111700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.).
The front of the appliance extends 1 7/8" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the niche.
Waste water outlet ø 1 15/16".
Cold water connection (no hot water connection).
Supplied drain and water supply hoses are 9.8' long with ¾" connection.
Connect supplied drain pipe to a 2" ø hose.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding air openings on pages 12 – 13.

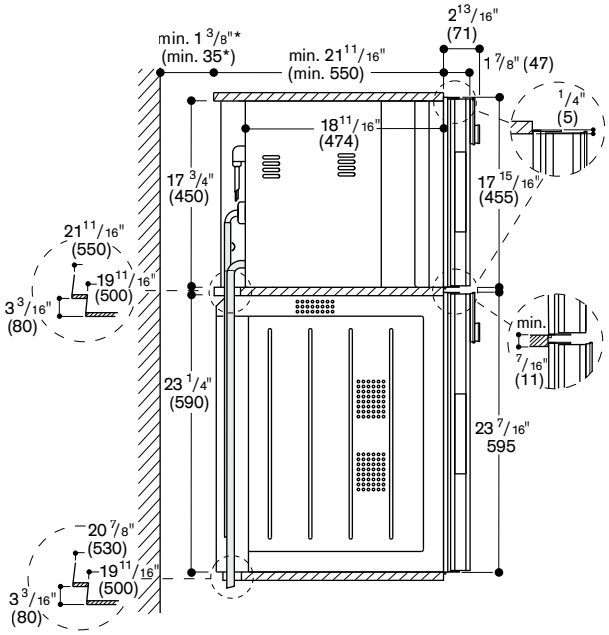
Rating

Total rating 3.2 kW.
Total Amps: 13 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼" connecting cable without plug (hardwire required).



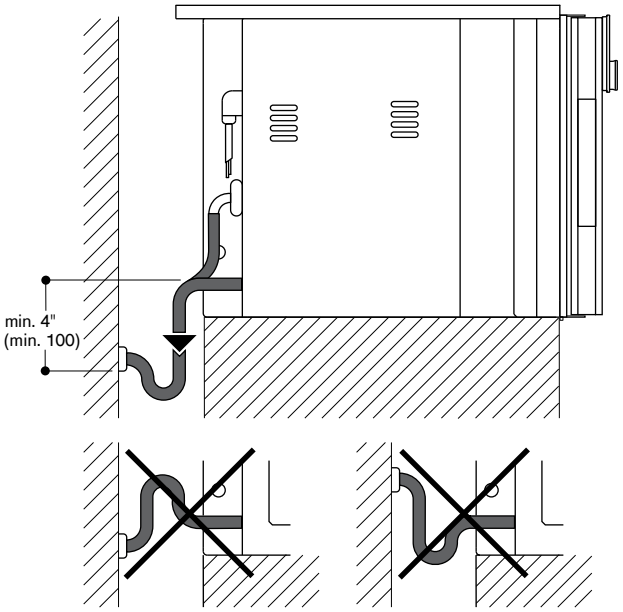
* 8" (200) minimum when installed with handle.

Side view BS 470/471 over BO

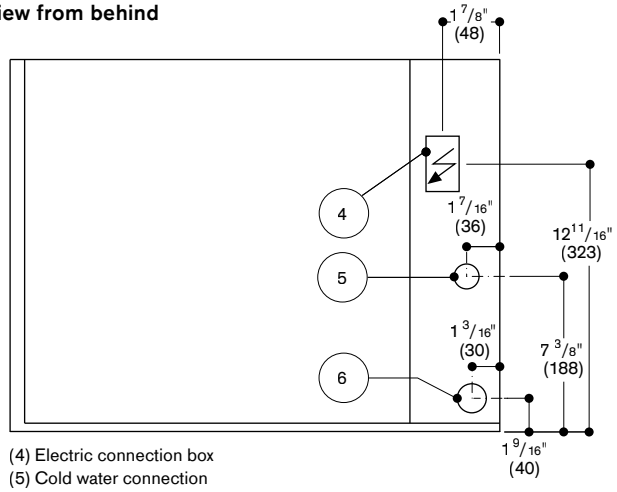


* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



(4) Electric connection box
(5) Cold water connection
(6) Water outlet

Numbers indicated
inside parenthesis ( ) = mm

Controls at the bottom

Right-hinged

BS 474 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Left-hinged

BS 475 611
Stainless steel-backed full glass door
Width 24" (60 cm)

Included accessories

1 Gastronorm pan, unperforated stainless steel, GN ⅔ full tray size
1 Gastronorm pan, perforated stainless steel, GN ⅔ full tray size
1 wire rack
1 core temperature probe
1 water inlet hose
1 outlet hose (118") on the appliance, interior diameter 13/16" (the water connection is the same as for the dishwasher)
4 cleaning cartridges

Installation accessories

BA 476 310
Optional handle, stainless steel
Length 17 5/8".

GF 111 700
Descaling and neutralizing filter set (complete set for first installation).

GF 121 710
Descaling cartridge (one cartridge only).

GZ 010 011
Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

CL S10 040
Cleaning cartridges, set of 4
For plumbed Combi-steam ovens.

CL S20 040
Descaling cartridges, set of 4
For plumbed Combi-steam ovens.

GN 114 130
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 114 230
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 124 130
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 124 230
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 144 130
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

400 series Combi-steam oven
BS 474/BS 475

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet
- Fully automatic cleaning system
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- 14 cooking modes
- Broil element behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable core temperature probe
- Net volume 1.7 cu.ft.
- Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil + convection.
Broil.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Defrosting.
Refreshing.
Misting.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

2000 W broil element behind glass ceramic.
Steam evacuation.
Core temperature probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF111700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Steam evacuation.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Fully automatic cleaning program.
Fully automatic descaling program.

GN 144 230
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 154 130
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

GN 154 230
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 410 130
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 410 230
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GR 220 046
Wire rack
Chromium-plated
Without opening, with feet.

GN 340 230
Gastronorm roaster
Non-stick cast aluminum
4" deep, with 2 ½" lid, GN ⅔.

Drying program.
Grease filter in front of convection fan, dishwasher-safe.
Demo program for automatic cleaning.

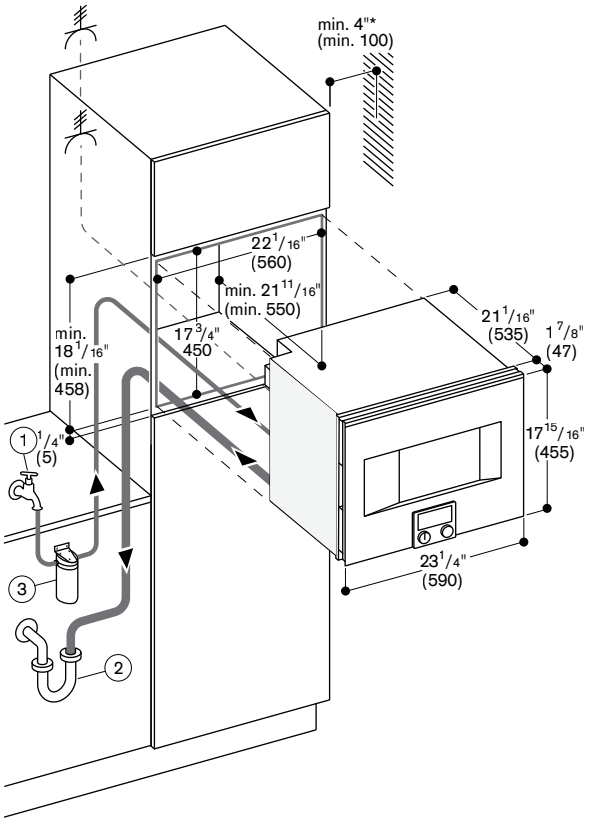
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
Two 1 ½"-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page).
At no point may the drain hose be positioned higher than the bottom edge of the appliance.
The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).
The outlet hose must not be longer than a maximum of 17'.
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.
If the water hardness exceeds 7° dH, GF111700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.).
The front of the appliance extends 1 7/8" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the niche.
Waste water outlet ø 1 15/16".
Cold water connection (no hot water connection).
Supplied drain and water supply hoses are 9.8' long with ¾" connection.
Connect supplied drain pipe to a 2" ø hose.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding air openings on pages 12 – 13.

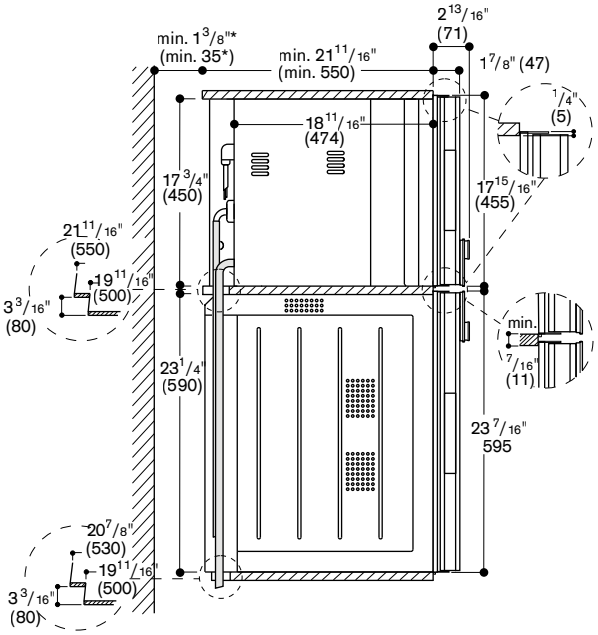
Rating

Total rating 3.2 kW.
Total Amps: 13 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼" connecting cable without plug (hardwire required).



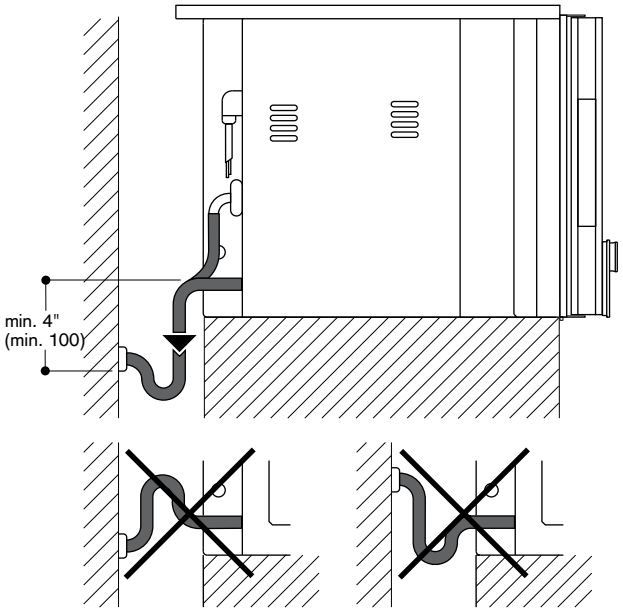
* 8" (200) minimum when installed with handle.

Side view BS 474/475 over BO

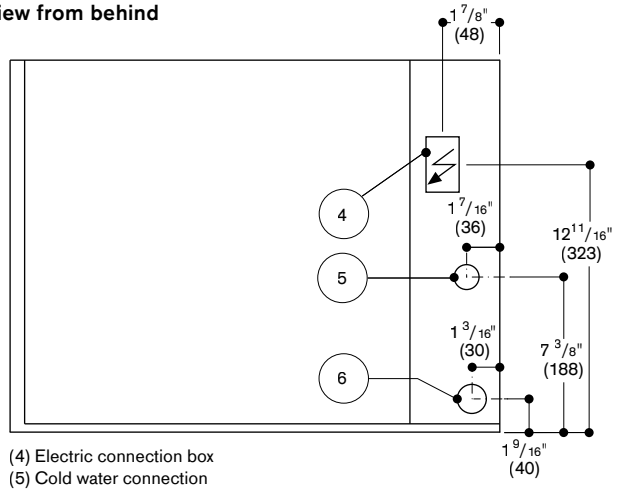


* *Only necessary if the water hose of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



(4) Electric connection box
(5) Cold water connection
(6) Water outlet

Numbers indicated
inside parenthesis ( ) = mm

Controls at the bottom

Right-hinged

BS 464 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BS 465 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

1 Gastronorm pan, unperforated stainless steel, GN ⅔ full tray size

1 Gastronorm pan, perforated stainless steel, GN ⅔ full tray size

1 wire rack

1 core temperature probe

Installation accessories

BA 478 310

Optional handle, stainless steel

Length 7 ⅛".

Optional accessories

GN 114 130

Gastronorm pan, unperforated

Stainless steel

1 ½" deep, GN ⅓ half tray size.

GN 114 230

Gastronorm pan, unperforated

Stainless steel

1 ½" deep, GN ⅔ full tray size.

GN 124 130

Gastronorm pan, perforated

Stainless steel

1 ½" deep, GN ⅓ half tray size.

GN 124 230

Gastronorm pan, perforated

Stainless steel

1 ½" deep, GN ⅔ full tray size.

GN 144 130

Gastronorm pan, unperforated

Non-stick coating

1 ½" deep, GN ⅓ half tray size.

GN 144 230

Gastronorm pan, unperforated

Non-stick coating

1 ½" deep, GN ⅔ full tray size.

GN 154 130

Gastronorm pan, perforated

Non-stick coating

1 ½" deep, GN ⅓ half tray size.

GN 154 230

Gastronorm pan, perforated

Non-stick coating

1 ½" deep, GN ⅔ full tray size.

GN 410 130

Gastronorm lid

Stainless steel

1 ½" deep, GN ⅓ half tray size.

GN 410 230

Gastronorm lid

Stainless steel

1 ½" deep, GN ⅔ full tray size.

400 series Combi-steam oven

BS 464/465

- Handleless door/automatic door opening
- Water tank. No water connection necessary. Suitable for easy integration into existing kitchens
- Convection from 85 °F – 450 °F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- 9 cooking modes
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85 °F – 450 °F
- Removable core temperature probe
- Net volume 1.5 cu.ft.
- Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Proofing.
Defrosting.
Refreshing.
Low temperature cooking.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Removable 44 oz (1.3 liter) water tank.
Water level warming.
Core temperature probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Cleaning program.
Drying program.
Descaling program.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
The front of the appliance extends 1 ⅞" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 $^{11}/_{16}$" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

GR 220 046

Wire rack

Chromium-plated

Without opening, with feet.

GN 340 230

Gastronorm roaster

Non-stick cast aluminum

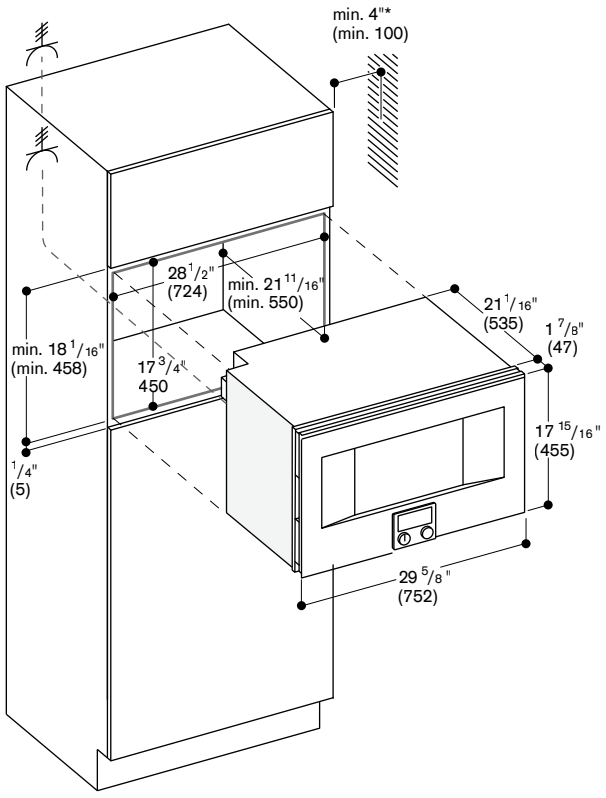
4" deep, with 2 ½" lid, GN ⅔.

Plan a gap of at least $^{3}/_{16}$" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 21 ⅝" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.
Plan a power outlet outside of the cut-out niche.
NOTE: Distilled water may never be used.

Please read the installation details regarding air openings on pages 12 –13.

Rating

Total rating 2.2 kW.
Total Amps: 10 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼" connecting cable without plug (hardwire required).



* 8" (200) minimum when installed with handle.

Numbers indicated inside parenthesis ( ) = mm

Controls at the bottom

Right-hinged

BM 484 710

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BM 485 710

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

1 wire rack

1 glass tray

Installation accessories

BA 478 310

Optional handle, stainless steel

Length: 7 ⅛".

400 series speed microwave oven

BM 484/BM 485

- Handleless door/automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to five modes including programming of combined operation and rest time
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Net volume 1.3 cu.ft.

Cooking modes and programs

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 Watts.

Oven operation with 4 heating modes:

- Convection at 100°F from 210°F – 480°F.
- Broil + convection from 210°F – 480°F.
- Broil + circulated air 210°F – 480°F.
- Broil with 3 levels of intensity, maximum output of 2000 W.

Heating modes with microwave output levels 600, 360, 180 and 90 Watts, freely combinable.

15 automatic programs with weight indication, fully customizable:

- 4 defrosting programs.
- 4 cooking programs.
- 7 combination programs.

Option to save individual recipes.

Sabbath mode with constant temperature of 185°F.

Operation

Automatic door opening.

Rotary knobs 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.

Fast heating setting.

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 cut-out niche without back wall.

The front of the appliance extends 1 ⅞" from the cabinet front.

If the handle (optional accessory) is installed, the outer edge of the door handle extends 3 1⁄16" from the cabinet front.

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 electrical outlet needs to be planned outside of the cut-out niche.

Please read the installation details regarding air openings on pages 12 – 13.

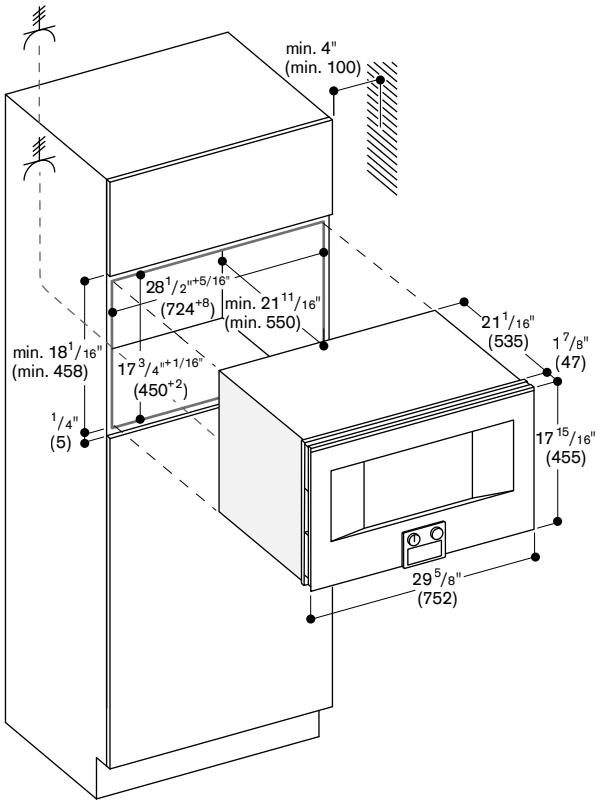
Rating

Total rating 3.1 kW.

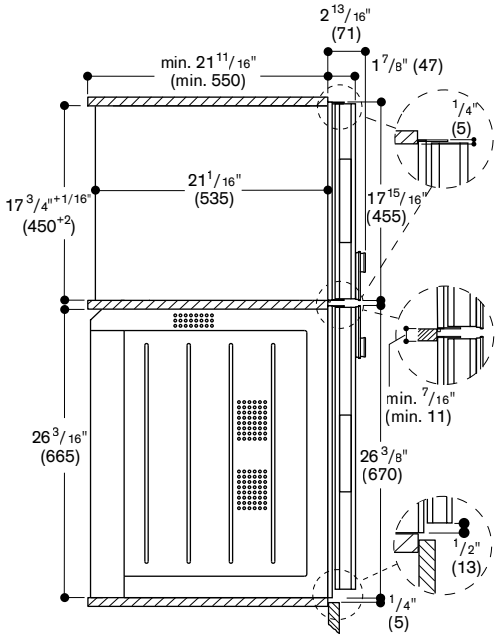
Total Amps: 2x 20 A.

208/240 V / 60 Hz.

Plan for a 71" connection cable without a plug (hardwire required).



Side view of BM 484/485 over BO oven



Numbers indicated inside parenthesis ( ) = mm

Controls on top

Right-hinged

BM 450 710

Stainless steel-backed full glass door

Width 24" (60 cm)

Left-hinged

BM 451 710

Stainless steel-backed full glass door

Width 24" (60 cm)

Included accessories

1 wire rack

1 glass tray

Installation accessories

BA 476 310

Optional handle, stainless steel

Length: 17 5/8".

400 series speed microwave oven BM 450/BM 451

- Handleless door/automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to five modes including programming of combined operation and rest time
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Net volume 1.3 cu.ft.

Cooking modes and programs

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 Watts.
Oven operation with 4 heating modes:

- Convection at 100°F from 210°F – 480°F.
- Broil + convection from 210°F – 480°F.
- Broil + circulated air 210°F – 480°F.
- Broil with 3 levels of intensity, maximum output of 2000 W.

Heating modes with microwave output levels 600, 360, 180 and 90 Watts, freely combinable.
15 automatic programs with weight indication, fully customizable:

- 4 defrosting programs.
- 4 cooking programs.
- 7 combination programs.

Option to save individual recipes.
Sabbath mode with constant temperature of 185°F.

Operation

Automatic door opening.
Rotary knobs 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.
Fast heating setting.
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

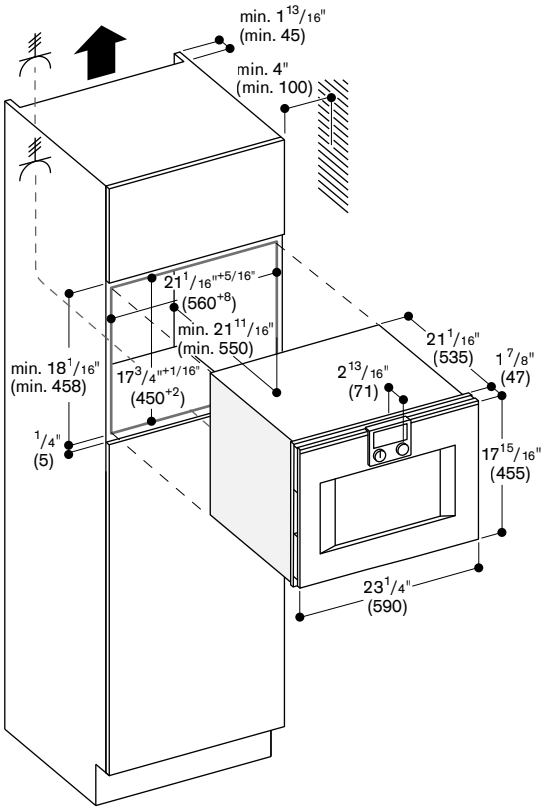
Door hinge not reversible.
Plan the cut-out niche without back wall.
The front of the appliance extends 1 7/8" from the cabinet front.
If the handle (optional accessory) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
Consider the overhang, incl. the door handle 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 electrical outlet needs to be planned outside of the cut-out niche.

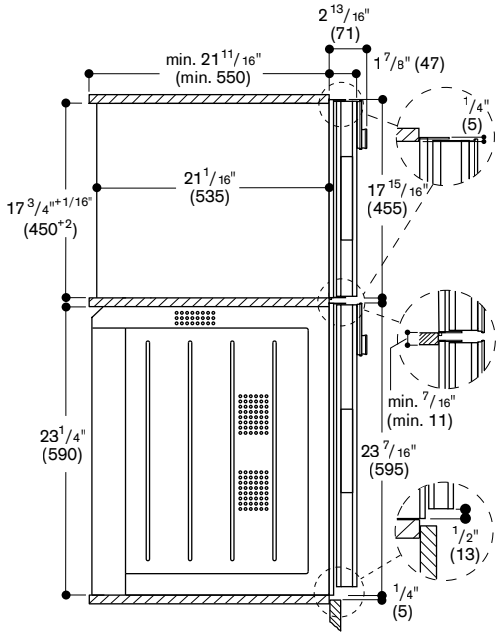
Please read the installation details regarding air openings on pages 12 – 13.

Rating

Total rating 3.1 kW.
Total Amps: 2x 20 A.
208/240 V / 60 Hz.
Plan for a 71" connection cable without a plug (hardwire required).



Side view of BM 450/451 over BO oven



Numbers indicated inside parenthesis ( ) = mm

Controls on top
Left-hinged
CM 450 710
Stainless steel-backed full glass front
Width 24" (60 cm)

Included accessories
1 measuring spoon
1 assembly screws
1 milk container 17 oz (0.5 liters)
1 water hardness test strip
1 connection hose for milk frother
1 milk tube

400 series fully automatic espresso machine
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
- Personalization function
- Seven light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Beverage types
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.

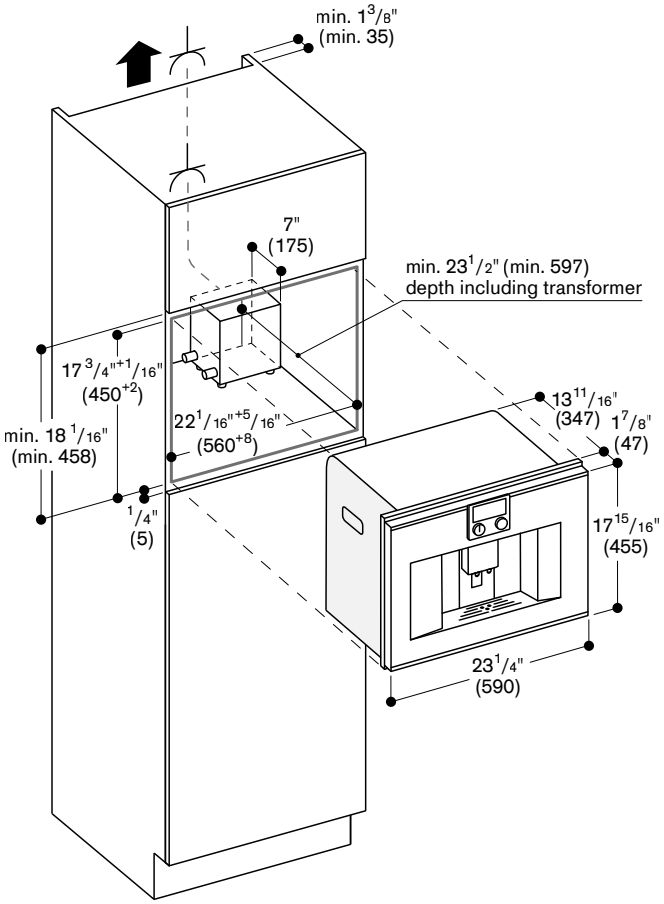
Operation
Automatic door opening to the left.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Personalization function, up to 8 beverages can be personalized and memorized.
4 beverage size settings from small to extra large; can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee and hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 ¾" to 5 ⅞".
Easy access to water tank, milk and coffee bean container behind the door.

Features
Non-wearing grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 275 psi (19 bar) pressure.
Double grinding and brewing cycles for extra intensity for one beverage.
Double grinding and brewing cycles for two beverages.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liters).
Integrated LED lighting.
Removable 17.6 oz. (0.5 kg) bean container with aroma lid allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 81 oz. (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.
Sleep mode.
Child lock.

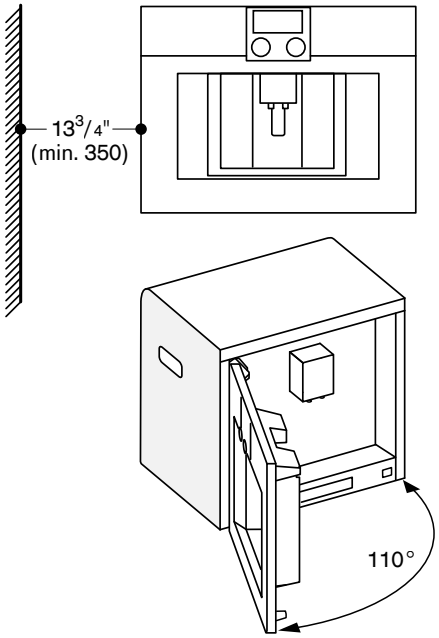
Cleaning
Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program.
Removable brewing unit.
Coffee residue container and drip tray dishwasher-safe.
Beverage dispenser dishwasher-safe.

Planning notes
Ideal installation height 3.1 ft.– 4.8 ft. (top edge of bottom niche).
The front of the appliance extends 1 ⅞" from the furniture cavity.
When installing in a corner a side clearance is required.
Opening angle approximately 110° (default status upon delivery)—mounting distance to the wall has to be at least 13 ¾".
Opening angle approximately 155°—mounting distance to the wall has to be at least 25 $^{9}/_{16}$".
Opening angle approximately 92°—mounting distance to the wall has to be at least 3 $^{15}/_{16}$" (spare part# 00636455).
Installation directly above WS 461 (5 ⅜" tall) warming drawer in 23 ¼" standard cut-out niche.
Special accessories (order as spare parts):
Part # 12008246 Water filter
Part # 00311820 Descaling tablets
Part # 00311823 Cleaning tablets
Part # 00636455 Door hinge restrictor (92° opening angle)
Part # 11015223 Bean container with lid

Rating
Total rating: 1.6 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connection cable 39" with plug.



Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance to the wall is only 3 15/16" (100 mm).

Numbers indicated
inside parenthesis ( ) = mm

DV 463 710
Stainless steel-backed glass front
Width 24" (60cm), Height 8 3/16" (21cm)

Included accessories
1 vacuuming bag, small (50 pcs.)
1 vacuuming bag, big (50 pcs.)
1 raised vacuuming platform
1 adapter for vacuuming outside the chamber
1 vacuuming hose
1 adapter for bottle plugs
3 plugs for vacuuming of bottles

Installation accessories
BA 476 510
Optional handle, stainless steel
Length 17 5/8".

Optional accessories
BA 080 670
Vacuuming bags, small
7" x 11", 100 pcs.
BA 080 680
Vacuuming bags, large
9 1/2" x 14", 100 pcs.

400 series vacuuming drawer
DV 463

- Integrable in 8 3/16" high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 3 5/32"
- 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
- Soft-closing system
- Net volume 0.25 cu.ft.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavoring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Resealing bottles outside the chamber.

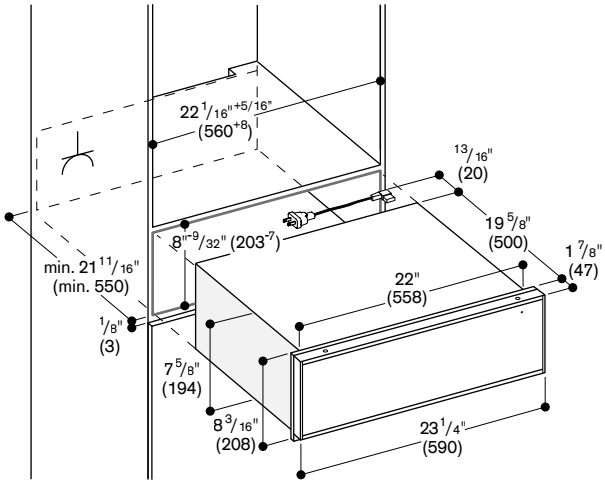
Operation
Touch key operation.
Recessed grip at the front bottom of the drawer.

Features
Capacity load max. 22 lbs.
Maximum size of vacuuming bags W 9 1/2" x L 14".
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, 1 3/4", deployable.
Utility space in vacuuming chamber, W 8 1/4" x L 10 3/4".
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying program for vacuuming pump.
Warning function.

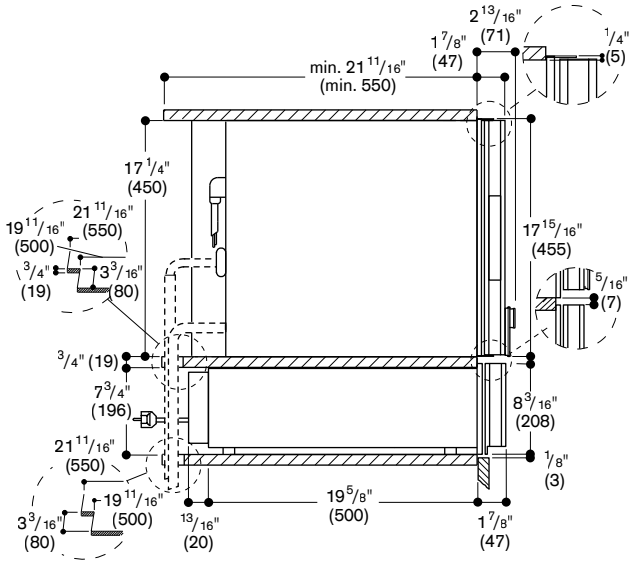
Planning notes
The panel surface of the appliance extends 1 7/8" from the furniture cavity.
Installation of BS Combi-steam oven/ BM speed microwave oven/CM espresso machine directly above DV vacuuming drawer in 24" niche without a partition shelf in between.
Built-in under worktop or in single niche.
The electric outlet can be planned behind the appliance.

Please read the installation details regarding air ducting on page 12 – 13.

Rating
Total rating: 0.32 kW.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of DV 463 below BS Combi-steam oven, BM speed microwave oven, CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

DV 461 710
Stainless steel-backed glass front
Width 24" (60 cm), Height 5 ½" (14 cm)

Included accessories
1 vacuuming bag, small (50 pcs.)
1 vacuuming bag, big (50 pcs.)
1 raised vacuuming platform
1 adapter for vacuuming outside the chamber
1 vacuuming hose
1 adapter for bottle plugs
3 plugs for vacuuming of bottles

Installation accessories
BA 476 510
Optional handle, stainless steel
Length 17 5/8".

Optional accessories
BA 080 670
Vacuuming bags, small
7" x 11", 100 pcs.
BA 080 680
Vacuuming bags, large
9 ½" x 14", 100 pcs.

400 series vacuuming drawer
DV 461

- Integrable in 5 ½" high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 3 5/32"
- 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
- Soft-closing system
- Net volume 0.25 cu.ft.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavoring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Resealing bottles outside the chamber.

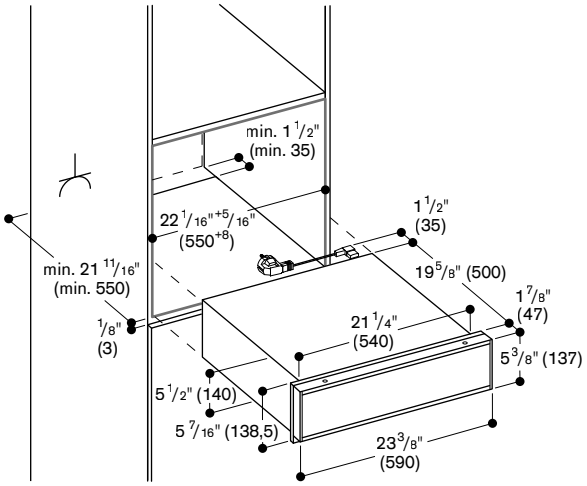
Operation
Touch key operation.
Recessed grip at the front bottom of the drawer.

Features
Capacity load max. 22 lbs.
Maximum size of vacuuming bags W 9 ½" x L 14".
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, 1 ¾", deployable.
Utility space in vacuuming chamber, W 8 ¼" x L 10 ¾".
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying program for vacuuming pump.
Warning function.

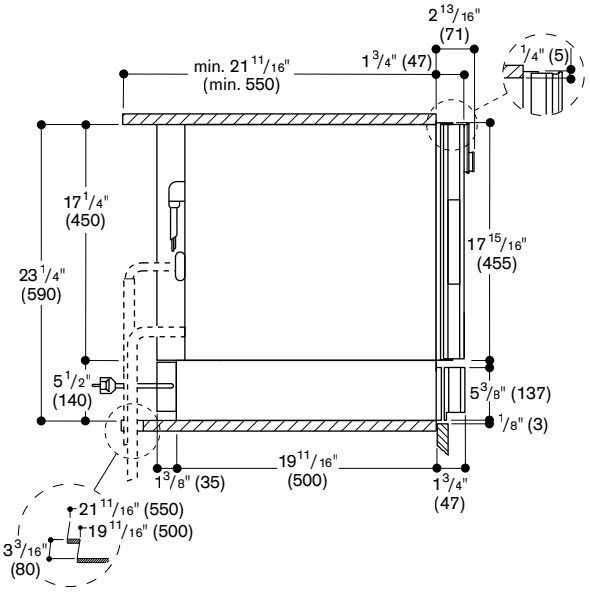
Planning notes
The panel surface of the appliance extends 1 7/8" from the furniture cavity.
Installation of BS Combi-steam oven/ BM speed microwave oven/CM espresso machine directly above DV vacuuming drawer in 24" niche without a partition shelf in between.
Built-in under worktop or in single niche.
The electric outlet can be planned behind the appliance.

Please read the installation details regarding air ducting on page 12 – 13.

Rating
Total rating: 0.32 kW.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of DV 463 below BS Combi-steam oven, BM speed microwave oven, CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

WS 482 710
Stainless steel-backed glass front
Width 30" (76 cm), Height 8 3/16" (21 cm)

Installation accessories
BA 478 510
Optional handle, stainless steel
Length 24 1/8".

400 series convection warming drawer
WS 482

- Handleless warming drawer
- Perfect for combination with 30" single and Combi-steam oven
- Bright interior lighting
- Soft-closing system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging from 100°F – 175°F
- Keeps food and drinks warm, also for preparing and cooking meals
- Net volume 1.3 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of dishes.

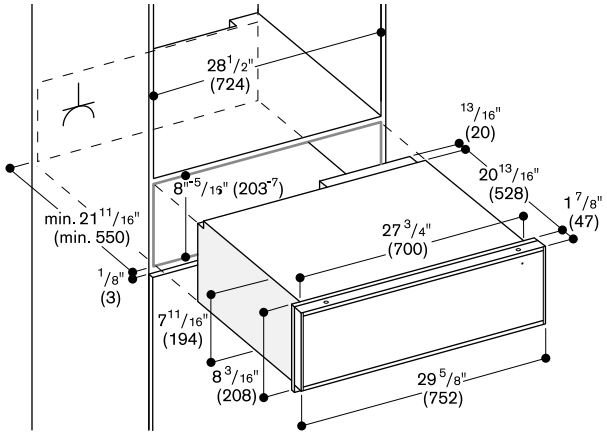
Operation
Rotary knob operation.
Recessed grip at the front bottom center of drawer.

Features
Usable interior dimensions:
H 5 3/16" × W 23 7/8" × D 18 7/8".
Volume capacity: Dinner set for 10 people including ø 11" plates and soup bowls, additional bowls and serving dishes depending on size.
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Base plate made of safety glass.
Max. load 55 lbs.

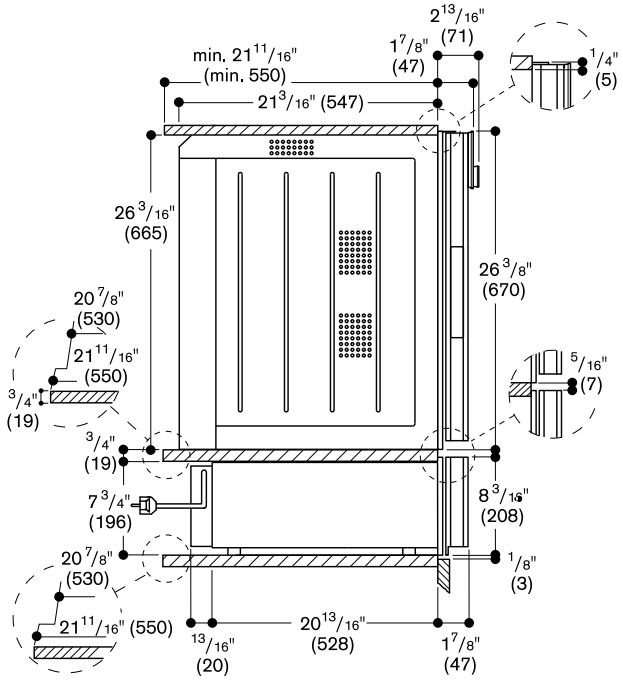
Planning notes
The front of the appliance extends 1 7/8" from the cabinet front.
Always use an intermediate shelf – at least 3/4" thick – when mounting a 400 series single oven/ Combi-steam oven above the WS 482 warming drawer.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8" between the back wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.
With a niche depth of 23 1/2", the electric outlet can be planned behind the appliance.

Please read the installation details regarding air openings on pages 12 – 13.

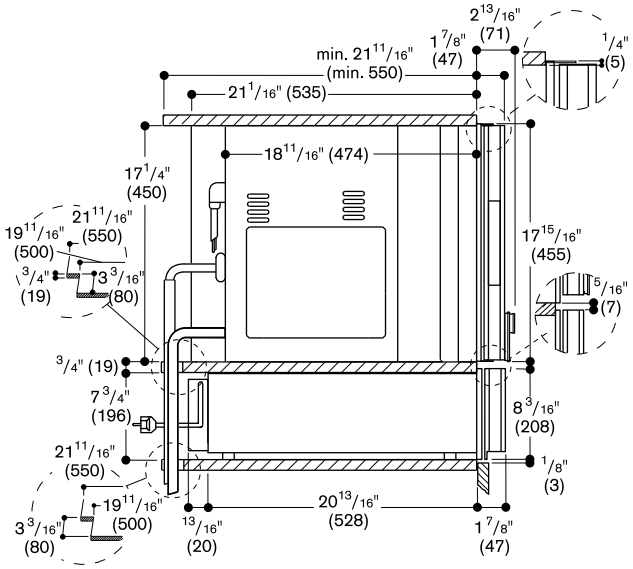
Rating
Total rating: 0.81 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of WS 482 below BO single oven



Side view of WS 482 below BS Combi-steam oven, BM speed microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

WS 461 710
Stainless steel-backed glass front
Width 24" (60 cm), Height 5 3/8" (14 cm)

Installation accessories
BA 476 510
Optional handle, stainless steel
Length 17 11/16".

400 series convection warming drawer
WS 461

- Handleless warming drawer
- Bright interior lighting
- Soft-closing system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging from 100 °F – 175 °F
- Keeps food and drinks warm, also for preparing and cooking meals
- Net volume 0.75 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of dishes.

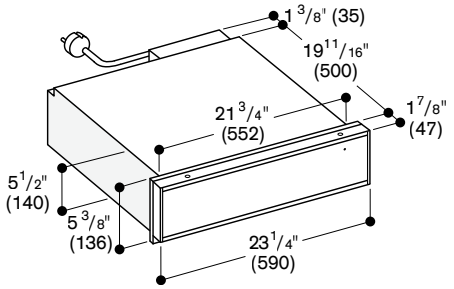
Operation
Rotary knob operation.
Recessed grip at the front bottom center of drawer.

Features
Usable interior dimensions:
H 3 3/4" × W 18 11/16" × D 18 3/16"
Volume capacity: coffee set for 10 including espresso cups, cappuccino cups and plates or place settings for six including ø 11" plates and bowls.
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Base plate made of safety glass.
Max. load 55 lbs.

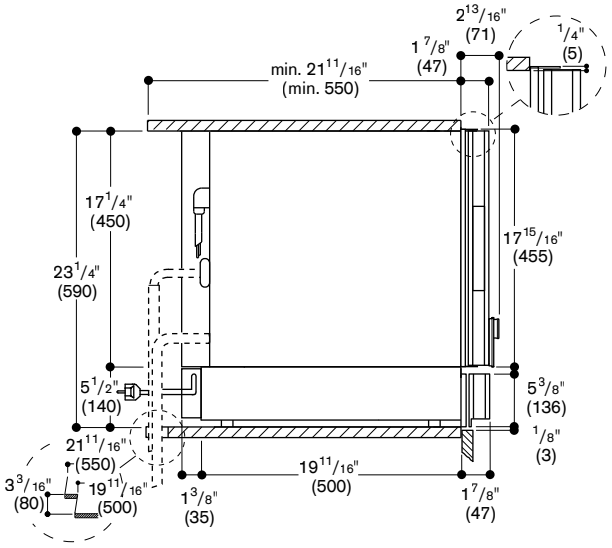
Planning notes
The front of the appliance extends 1 7/8" from the cabinet front.
Mount 24" 400 series single oven or Combi-steam oven directly on top of the warming drawer without a partition shelf in between.
The power outlet can be planned behind the appliance.

Please read the installation details regarding air openings on pages 12 – 13.

Rating
Total rating: 0.81 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of WS 461 below BS Combi-steam oven, BM speed microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

WS 463 710
Stainless steel-backed glass front
Width 24" (60 cm), Height 8 3⁄16" (21 cm)

Installation accessories
BA 476 510
Optional handle, stainless steel
Length 17 11⁄16".

400 series convection warming drawer
WS 463

- Handleless warming drawer
- Perfect for a side-by-side combination of 30" single oven and 24" Combi-steam oven, speed microwave oven or a 24" espresso machine
- Bright interior lighting
- Soft-closing system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging from 100 °F – 175 °F
- Keeps food and drinks warm, also for preparing and cooking meals
- Net volume 1.0 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of dishes.

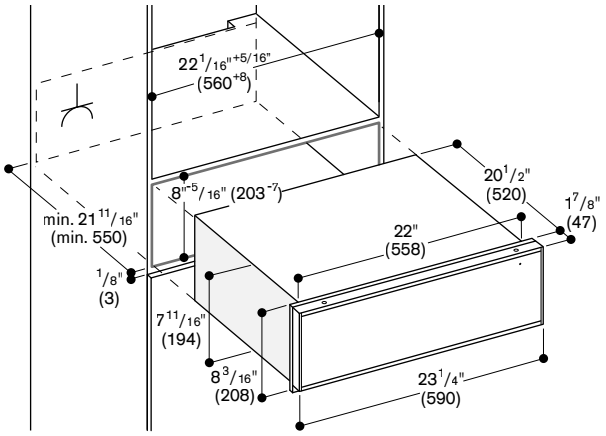
Operation
Rotary knob operation.
Recessed grip at the front bottom center of drawer.

Features
Usable interior dimensions:
H 5 5⁄16" × W 18 11⁄16" × D 18 1⁄16"
Volume capacity: Dinner set for 8 people including ø 9 1⁄2" plates and soup bowls, additional bowls and serving dishes depending on size.
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Base plate made of safety glass.
Max. load 33 lbs.

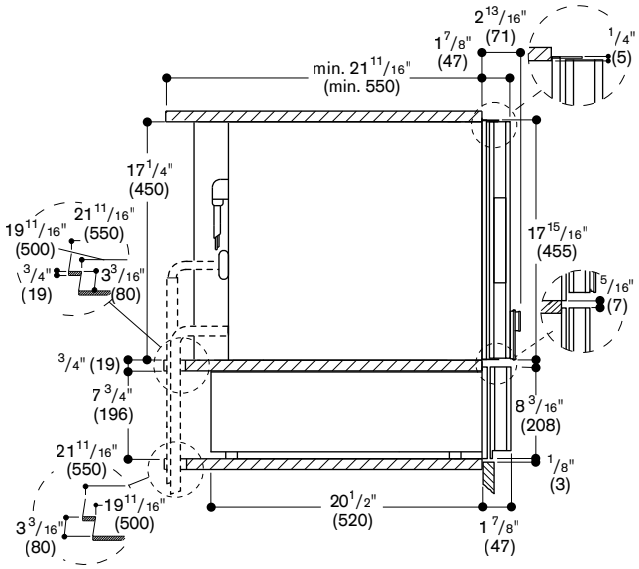
Planning notes
The front of the appliance extends 1 7⁄8" from the cabinet front.
Always use an intermediate shelf – at least 3⁄4" thick – when mounting a 400 series single oven/Combi-steam oven above the WS 463 warming drawer.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3⁄8" between the back wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.
The electric outlet can be planned behind the appliance.

Please read the installation details regarding air openings on pages 12 – 13.

Rating
Total rating: 0.81 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of WS 463 below BS Combi-steam oven, BM speed microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

WS 463 010
Stainless steel-backed glass front
Width 24" (60 cm), Height 8 3/16" (21 cm)

Installation accessories
BA 476 510
Optional handle, stainless steel
Length 17 11/16".

400 series storage drawer
WS 463

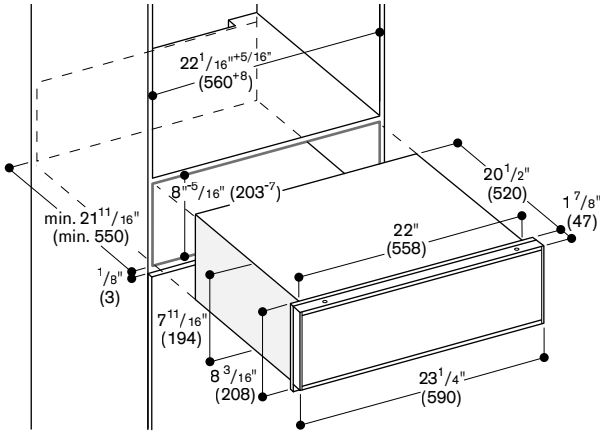
- Handleless storage drawer
- Perfect for a side-by-side combination of a 30" single oven and 24" Combi-steam oven, speed microwave oven or 24" espresso machine
- Soft-closing system
- Provides easy storage for cookware and cooking utensils
- Stainless steel interior with glass bottom
- Net volume 1.1 cu.ft.

Operation
Recessed grip at the front bottom center of drawer.

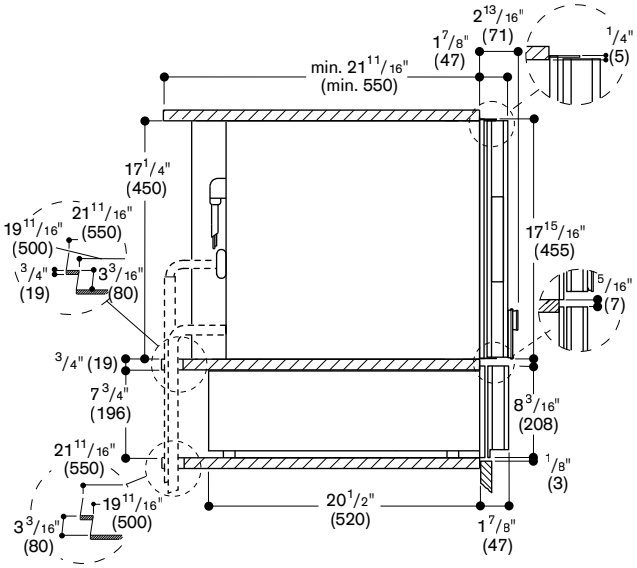
Features
Usable interior dimensions:
H 5 5/16" × W 18 11/16" × D 18 1/16"
Base plate made of safety glass.
Max. load 33 lbs.

Planning notes
The front of the appliance extends 1 7/8" from the cabinet front.
Always use an intermediate shelf—at least 3/4" thick—when mounting a 400 series single oven / Combi-steam oven or espresso machine above the storage drawer.

Please read the installation details regarding air openings on pages 12–13.



Side view of WS 463 below BS Combi-steam oven, BM speed microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

MW 420 620
Stainless steel

Built-in microwave drawer
MW 420

- Built-in microwave drawer, perfect for kitchen islands, under counter and wall applications
- Can be installed perfectly flush in any standard depth cabinetry
- Handleless microwave drawer One touch to open and close
- Sensor cooking mode for easy cooking
- 950 Watts microwave power
- Net volume 1.2 cu.ft.

Oven interior dimensions:
W 17 5/16" × H 7 1/8" × D 16 9/16"
Appliance dimensions:
W 23 7/8" × H 16 5/16"× D 23 3/8"

Cooking modes
10 Cooking modes, including melt, soften, keep warm.

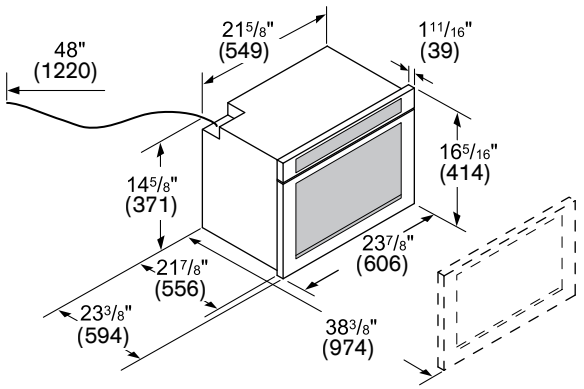
Operation
One touch to open and close the microwave drawer.

Features
Glass touch control panel and an interactive visual display.
Digital display with scrolling text.
Interior capacity accommodates 9" × 13" pans and cups up to 7" in height or 20 oz.
Adjustable cooking time up to 99 minutes and 99 seconds.
Keep warm setting allows food to be kept warm for up to 99 minutes.
Sensor cooking mode controls humidity and automatically adjusts cooking level and cooking time.
Quick defrost program.
Sensor reheat program.
Popcorn sensor cooking.
Kitchen Timer.
Maximum microwave output power 950 Watts.

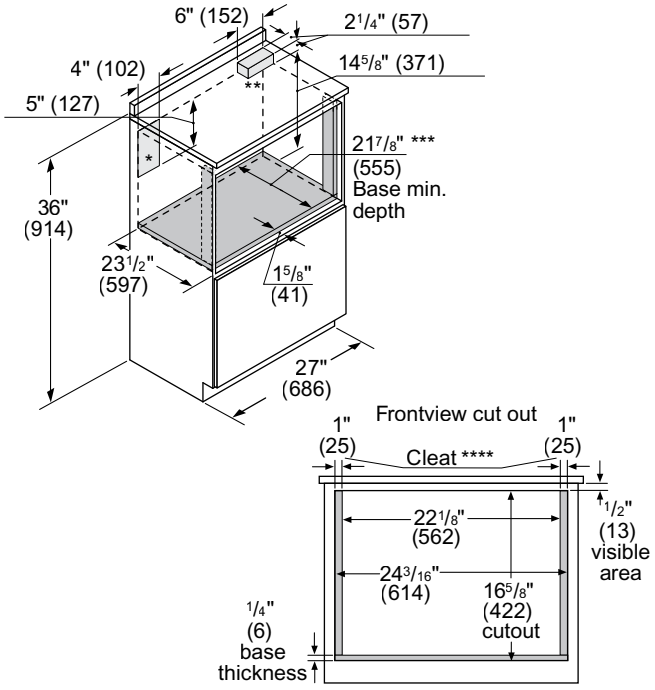
Safety
Control panel lock.

Planning notes
The built-in microwave drawer can be installed using a standard or flush (inset) installation (see adjacent drawings).
Cabinet base support requirements: 100 pounds.
Microwave drawer can be installed below an oven but requires a clearance of at least 2".

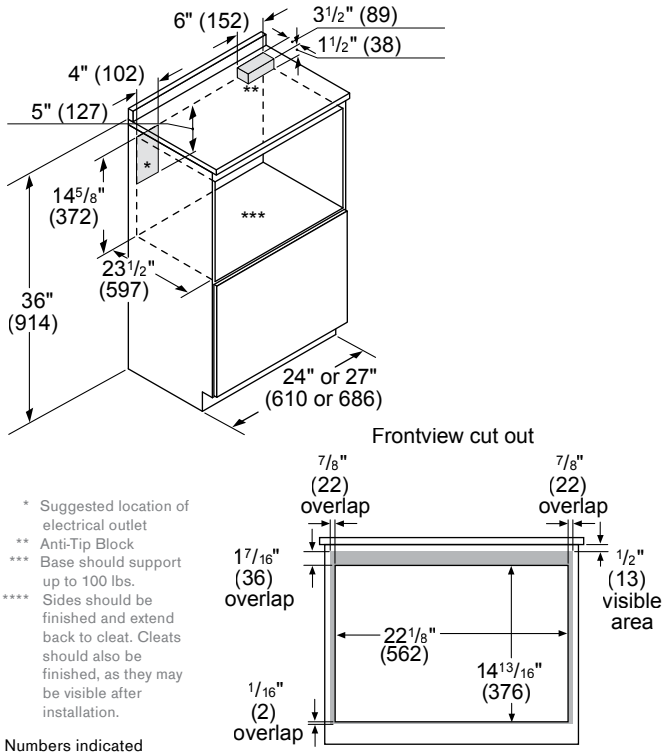
Rating
Total rating: 0.95 kW.
Total Amps: 15 A.
120 V / 60 Hz
48" connection cable with grounding plug.



Flush installation



Standard installation



* Suggested location of electrical outlet
** Anti-Tip Block
*** Base should support up to 100 lbs.
**** Sides should be finished and extend back to cleat. Cleats should also be finished, as they may be visible after installation.

Numbers indicated inside parenthesis ( ) = mm

400 series included and optional accessories

BA 016 165
Pull-out system for 24" oven.
Enameled cast-iron frame and fully extendable telescopic rails.

BA 018 165
Pull-out system for 30" single/double oven.
Enameled cast-iron frame and fully extendable telescopic rails.

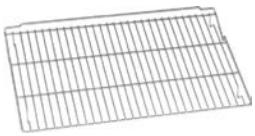
Part# 687055 (for 30" oven)
Broil pan, enameled
With feet and rotisserie spit attachment.
9/16" deep.

BA 026 115
Baking tray, enameled
9/16" deep, for use with 24" oven.

BA 028 115
Baking tray, enameled
1" deep, for use with 30" oven.

BA 036 165
Wire rack, chromium-plated,
for use with 24" oven.
Offset rack, no opening, with feet.

BA 038 165
Wire rack, chromium-plated,
for use with 30" oven.
Offset rack, no opening, with feet.

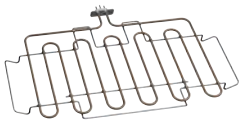


BA 046 115
Additional glass tray for 24" BO oven.
1" deep.

BA 226 105
Broil pan, enameled
1" deep, for use with 24" oven.

BA 058 115
Heating element for baking stone for 30" single/double oven.

BA 056 115
Heating element for baking stone for 24" single oven.



BS 020 002
Pizza peel, set of 2.

BA 058 133
Baking stone, for use with 30" oven
Incl. baking stone support and pizza peel (heating element must be ordered separately).

BA 056 133
Baking stone, for use with 24" oven.
Incl. baking stone support and pizza peel (heating element must be ordered separately).

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum, for roasting in oven with roasting function or on induction cooktop. Pan and lid can also be used separately as casserole or pan.
Height 6 1/2", pan height 4" deep with 2 1/2" lid.
For ovens with pull-out system BA016105 / BA018105 (order heating element separately) and Combi-steam ovens. Use with CX 491 (full surface induction cooktop), CI 492/482 and VI 414 induction cooktop on ø 11" cooking zone.

BA 476 110
Handle, stainless steel
Length 22 11/16".

BA 476 310
Handle, stainless steel
Length 17 5/8".

BA 478 110
Handle, stainless steel
Length 14 7/16".

BA 478 310
Handle, stainless steel
Length 7 1/8".

BA 476 510
Handle, stainless steel
Length 17 11/16".

BA 478 510
Handle, stainless steel
Length 24 1/8".

GN 114 130
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 114 230
Gastronorm pan, unperforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 124 130
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 124 230
Gastronorm pan, perforated
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GN 144 130
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

GN 144 230
Gastronorm pan, unperforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 154 130
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅓ half tray size.

GN 154 230
Gastronorm pan, perforated
Non-stick coating
1 ½" deep, GN ⅔ full tray size.

GN 410 130
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅓ half tray size.

GN 410 230
Gastronorm lid
Stainless steel
1 ½" deep, GN ⅔ full tray size.

GR 220 046
Wire rack
Chromium-plated
Without opening, with feet.

CL S10 040
Cleaning cartridges, set of 4
For plumbed Combi-steam ovens with automatic cleaning program.

CL S20 040
Descaling cartridges, set of 4
For plumbed Combi-steam ovens with automatic cleaning program.

GZ 010 011
Extension for water inlet and outlet.
(7.2' long).

GF 111 700
Descaling and neutralizing filter set for first installation.
Descaling system, recommended to be installed if water hardness exceeds 7°dH or carbon hardness 5°dH.
Filter head with integrated non-return valve and filter.

GF 121 710
Filter cartridge

BA 080 670
Vacuum Bags (Small)
7.1" × 11", 100 pcs

BA 080 680
Vacuum Bags (Large)
9.5" × 13.8", 100 pcs

Advice:
Not every illustrated accessory fits to every oven. For exact allocation see pages 40–43.

400 series included and optional accessories

BX 480/BX 481

Baking tray, enameled			**Double oven**
	BA 026 115	9/16" deep, compatible with pull-out system	
	BA 028 115	1" deep	• (2x)/◦
Telescopic rack			
	BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
	BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	◦
Baking stone			
	BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
	BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	◦
Gastronorm pans and lids, stainless steel			
	GN 114 130	Stainless steel, unperforated, 1 ½" deep, GN ⅓ half tray size	
	GN 114 230	Stainless steel, unperforated, 1 ½" deep, GN ⅔ full tray size	
	GN 124 130	Stainless steel, perforated, 1 ½" deep, GN ⅓ half tray size	
	GN 124 230	Stainless steel, perforated, 1 ½" deep, GN ⅔ full tray size	
	GN 144 130	Non-stick, unperforated, 1 ½" deep, GN ⅓ half tray size	
	GN 144 230	Non-stick, unperforated, 1 ½" deep, GN ⅔ full tray size	
	GN 154 130	Non-stick, perforated, 1 ½" deep, GN ⅓ half tray size	
	GN 154 230	Non-stick, perforated, 1 ½" deep, GN ⅔ full tray size	
	GN 410 130	Stainless steel lid, GN ⅓ half tray size	
	GN 410 230	Stainless steel lid, GN ⅔ full tray size	
Gastronorm roaster, cast aluminum			
	GN 340 230	Non-stick cast-aluminum roaster, for roasting in the oven with the roasting function or on the induction cooktop. The lid and bottom pan can be used as separate ovenproof dishes. (4" deep with 2 ½" deep lid). Use in 24" ovens with pull-out system BA 016 165 or 30" ovens with pull-out system BA 018 165 and heating element (order separately). Also to be used with Combi-steam ovens, slides directly into the appliance's side grill.	◦
Glass tray			
	BA 046 115	1" deep	
Optional handle, stainless steel			
	BA 476 110	Length 22 1 1/16"	
	BA 476 310	Length 17 5/8"	
	BA 476 510	Length 17 1 1/16"	
	BA 478 110	Length 14 7/16"	
	BA 478 310	Length 7 1/8"	
	BA 478 510	Length 24 1/8"	
Wire rack, chromium-plated			
	BA 036 165	no opening, with feet	
	BA 038 165	no opening, with feet	• (2x)/◦
	GR 220 046	no opening, no feet	
	Part# 672921	for 24" broil pan BA 226 105 in BO 24" ovens, with opening and feet	
	Part# 706321	for 30" broil pan Part# 687055 in 30" BX / BO ovens, with opening and feet	• (2x)/◦
Broil pan, enameled			
	BA 226 105	1" deep, compatible with pull-out system	
	Part# 687055	with feet and rotisserie spit attachment, 1" deep, for 30" oven	• (2x)/◦
Heating element			
	BA 056 115	Required accessory for baking stone BA 056 133	
	BA 058 115	Required accessory for baking stone BA 058 133	◦
Pizza peel			
	BS 020 002	Additional set of 2	◦
Water connection			
	GF 111 700	Descaling and neutralizing filter set, for first installation	
	GF 121 710	Filter cartridge for GF 111 700	
	GZ 010 011	Extension for water inlet and outlet hose	
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4	
	CL S20 040	Descaling cartridges, set of 4	

• Included.

◦ Optional accessory.

BO 480/BO 481

BO 450/BO 451

BS 484/BS 485

BS 464/BS 465

BS 470/BS 471

BS 474/BS 475

Oven	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven	Combi-steam oven
	•/◦				
•/◦					
	◦				
◦					
	◦				
◦					
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		◦	◦	◦	◦
		◦	◦	◦	◦
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		•/◦		•/◦	•/◦

400 series included and optional accessories

BM 484/485

			Speed microwave
Baking tray, enameled			
	BA 026 115	9/16" deep, compatible with pull-out system	
	BA 028 115	1" deep	
Telescopic rack			
	BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
	BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
Baking stone			
	BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
	BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
Gastronorm pans and lids, stainless steel			
	GN 114 130	Stainless steel unperforated tray, 1 ½" deep, half tray size	
	GN 114 230	Stainless steel unperforated tray, 1 ½" deep, full tray size	
	GN 124 130	Stainless steel perforated tray, 1 ½" deep, half tray size	
	GN 124 230	Stainless steel perforated tray, 1 ½" deep, full tray size	
	GN 144 130	Non-stick, unperforated, 1 ½" deep, GN ⅓ half tray size	
	GN 144 230	Non-stick, unperforated, 1 ½" deep, GN ⅔ full tray size	
	GN 154 130	Non-stick, perforated, 1 ½" deep, GN ⅓ half tray size	
	GN 154 230	Non-stick, perforated, 1 ½" deep, GN ⅔ full tray size	
	GN 410 130	Stainless steel lid, half tray size	
	GN 410 230	Stainless steel lid, full tray size	
Roaster, cast aluminum			
	GN 340 230	Cast-iron roaster, non-stick aluminum for roasting in the oven with the roasting function or on the induction cooktop. The lid and bottom pan can be used as separate ovenproof dishes. (4" deep with 2 ½" deep lid). Use in 24" ovens with pull-out system BA 016 165 or 30" ovens with pull-out system BA 018 165 and heating element (order separately). Also to be used with Combi-steam ovens, slides directly into the appliance's side grill.	
Glass tray			
	BA 046 115	1" deep	
Optional handle, stainless steel			
	BA 476 110	Length 22 11/16"	
	BA 476 310	Length 17 5/8"	
	BA 476 510	Length 17 11/16"	
	BA 478 110	Length 14 7/16"	
	BA 478 310	Length 7 1/8"	◦
	BA 478 510	Length 24 1/8"	
Wire rack, chromium-plated			
	BA 036 165	no opening, with feet	
	BA 038 165	no opening, with feet	
	GR 220 046	no opening, no feet	
	Part# 672921	for 24" broil pan BA 226 105 in BO 24" ovens, with opening and feet	
	Part# 706321	for 30" broil pan Part# 687055 in 30" BX / BO ovens, with opening and feet	
Broil pan, enameled			
	BA 226 105	1" deep, compatible with pull-out system	
	Part# 687055	with feet and rotisserie spit attachment, 1" deep, for 30" oven	
Heating element			
	BA 056 115	Required accessory for baking stone BA 056 133	
	BA 058 115	Required accessory for baking stone BA 058 133	
Pizza peel			
	BS 020 002	Additional set of 2	
Microwave trim kit			
	BA 268 810	Stainless steel built-in trim kit for installation over 30" 400 series oven	
Water connection			
	GF 111 700	Descaling and neutralizing filter, for first installation	
	GF 121 710	Filter cartridge for GF 111 700	
	GZ 010 011	Extension for water inlet and outlet hose	
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4	
	CL S20 040	Descaling cartridges, set of 4	
	Part # 00467873	Water filter	
	Part # 00310967	Descaling tablets	
	Part # 00311560	Cleaning tablets	
Vacuuming bags			
	BA 080 670	Vacuuming bags, small, 7.1 x 11", 100 pcs.	
	BA 080 680	Vacuuming bags, large, 9.5 x 13.8", 100 pcs.	

• Included.

◦ Optional accessory.

BM 450/451

CM 450

DV 461

DV 463

WS 482

WS 461

WS 463

Speed microwave	Espresso machine	Vacuuming drawer	Vacuuming drawer	Warming drawer	Warming drawer	Warming/storage drawer

400 series ovens

Appliance type		Double oven	Single oven
Side-opening door right-hinged / left-hinged		BX 480 / BX 481	BO 480 / BO 481
Stainless steel-backed full glass door		BX 480 / 481 611	BO 480 / 481 611
Dimensions			
Width in inches		30" (76 cm)	30" (76 cm)
Appliance dimensions W × H × D[1] in inches		29 5/8 × 56 1/4" × 21 9/16"	29 5/8 × 26 3/8" × 21 9/16"
Door panel extension from cabinet front in inches		1 7/8"	1 7/8"
Cut-out dimensions W × H × D in inches		28 1/2" × 56 1/8" × 21 1 1/16"	28 1/2" × 26 3/16" × 21 1 1/16"
Net weight	(lbs.)	335	170
Volume			
Net volume in cu.ft.		4.5 (2x)	4.5
Interior dimensions W × H × D in inches		24 9/16" × 17 1/8" × 15 7/8"	24 9/16" × 17 1/8" × 15 7/8"
Energy consumption with top / bottom heat	(kWh)	1.53	1.53
Energy consumption with convection	(kWh)	1.14	1.14
Cooking modes			
Temperature range	(°F)	85 – 550	85 – 550
Convection / Eco convection / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•	•/•/•
Top + ⅓ bottom heat		•	•
⅓ top + bottom heat		•	•
Convection + ⅓ bottom heat		•	•
Convection broil		•	•
Broil		•	•
Broil + circulated air		•	•
Baking stone function		•	•
Roaster function		•	•
Dough proofing / defrosting / warming		•/•/•	•/•/•
Operation			
TFT touch display		•	•
Controls on top / centered / at the bottom		–/•/–	•/–/–
Automatic door opening		–	•
Clear text display	(number of languages)	25	25
Individual recipes		–	50
Door opening angle	(°)	180	180
Features			
Electronic precision temperature control		•	•
Core temperature probe		• (bottom only)	•
Rotisserie spit		• (bottom only)	•
Baking stone outlet		•	•
Roasting function		•	•
Actual temperature display		•	•
Super quick preheating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Sabbath mode / Yom Tov mode		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Rack levels	(No.)	5	5
Accessories			
Enameled baking tray		1 per cooking compartment	1
Size of largest baking tray	(sq.in.)	276	276
Wire rack		1 per cooking compartment	1
Enameled broil tray / wire rack for broiling pan		1/1 per cooking compartment	1/1
Glass tray		–	–
Safety features			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety lock		•/–/•	•/•/•
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolytic system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyst		•	•
Rating			
Total rating	(kW)	9.2	5.52
Total Amps		40	25
Electrical		208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche. [2] Optional accessory, see pages 38 –43.

Single oven
BO 450 / BO 451
BO 450 / 451 611
24" (60 cm)
23 ¼" × 23 7⁄16" × 21 9⁄16"
1 7⁄8"
22 1⁄16" × 23 ¼" × 21 11⁄16"
141
3.2
18 11⁄16" × 15 1⁄16" × 16 5⁄16"
1.31
0.97
85 – 550
• / • / •
• / • / •
–
–
–
•
•
•
•
•
• / • / –
•
• / – / –
•
25
50
180
•
•
–
•
•
•
•
•
•
60
10
4
1
186
1
BA 226 105[2] /Part# 672921[2]
1
4-fold
• / • / •
•
•
•
•
4.0
17
208/220 – 240 V / 60 Hz

400 series Combi-steam ovens

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 485 611	BS 470 / BS 471 611
Dimensions			
Width in inches		30" (76 cm)	24" (60 cm)
Appliance dimensions W × H × D[1] in inches		29 5/8" × 17 15/16" × 21 1/16"	23 1/4" × 17 15/16" × 21 1/16"
Door panel extension from cabinet front in inches		1 7/8"	1 7/8"
Cut-out dimensions W × H × D in inches		28 1/2" × 17 3/4" × 21 11/16"	22 1/16" × 17 3/4" × 21 11/16"
Net weight	(lbs.)	115	101
Volume / energy efficiency			
Net volume in cu.ft.		1.8	1.8
Interior dimensions W × H × D in inches		11 7/8" × 7 1/8" × 19 1/4"	11 7/8" × 7 1/8" × 19 1/4"
Energy consumption with convection		0.68	0.68
Cooking modes			
Temperature range	(°F)	85 – 450	85 – 450
Convection + 100 % humidity		•	•
Convection + 80 % humidity		•	•
Convection + 60 % humidity		•	•
Convection + 30 % humidity		•	•
Convection+ 0 % humidity		•	•
Sous-vide cooking		•	•
Broil + convection		•	•
Broil		•	•
Broil level 1 + humidity		•	•
Broil level 2 + humidity		•	•
Dough proofing / defrosting		– / •	– / •
Refreshing		•	•
Operation			
TFT touch display		•	•
Controls on top / at the bottom		– / •	• / –
Automatic door opening		•	•
Clear text display	(number of languages)	25	25
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic precision temperature control		•	•
Broil element behind glass ceramic	(W)	2,000	2,000
Steam evacuation / misting		• / •	• / •
Core temperature probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Sabbath / Yom Tov mode		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(oz)	– / –	– / –
Halogen lighting on the side	(W)	60	60
Rack levels / stainless steel cooking interior	(No.)	4 / •	4 / •
Accessories			
Size of largest baking tray	(in)	31 7/8"	31 7/8"
Wire rack		1	1
Gastronorm stainless steel pans, full size, perforated / unperforated		1/1	1/1
Cleaning / descaling cartridges		4 / CL S20 040[2]	4 / CL S20 040[2]
Safety features			
Thermally insulated door with multiple glazing		2-fold	2-fold
Child lock / door lock / safety shut-off		• / • / •	• / • / •
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning aid / drying program		• / •	• / •
Descaling aid / descaling program		• / –	• / –
Rating			
Total rating	(kW)	3.2	3.2
Fixed inlet and outlet water connection		•	•
Total Amps		13	13
Electrical		208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche. [2] Optional accessory, see pages 38 – 43.

Combi-steam oven	Combi-steam oven
BS 474 / BS 475	BS 464 / BS 465
BS 474 / BS 475 611	BS 464 / BS 465 611
24" (60 cm)	30" (76 cm)
23 ¼" × 17 15⁄16" × 21 1⁄16"	29 5⁄8" × 17 15⁄16" × 21 1⁄16"
1 7⁄8"	1 7⁄8"
22 1⁄16" × 17 3⁄4" × 21 11⁄16"	28 1⁄2" × 17 3⁄4" × 21 11⁄16"
101	93
1.7	1.5
11 7⁄8" × 8 5⁄8" × 15 1⁄2"	11 7⁄8" × 8 5⁄8" × 15 1⁄2"
0.68	0.68
85 – 450	85 – 450
•	•
•	•
•	•
•	•
•	•
•	–
•	–
•	–
•	–
•	–
– / •	• / •
•	•
•	•
• /–	– / •
•	•
25	25
50	50
180°	180°
•	•
•	•
2,000	–
• / •	–/–
•	•
•	•
•	•
•	•
•	–
•	•
– /–	44 / •
60	60
4 / •	4 / •
31 7⁄8"	31 7⁄8"
1	1
1/1	1/1
4 / CL S20 040[2]	–
2-fold	2-fold
• / • / •	• / • / •
•	•
• / •	• / •
• /–	• /–
3.2	2.2
•	–
13	10
208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

400 series speed microwave ovens

Appliance type		Speed microwave oven	Speed microwave oven
Side-opening door right-hinged / left-hinged		BM 484/BM 485	BM 450/BM 451
Stainless steel-backed full glass door		BM 484/485 710	BM 450/451 710
Dimensions			
Width in inches		30" (76 cm)	24" (60 cm)
Appliance dimensions W × H × D[1] in inches		29 5/8" × 17 15/16" × 21 1/16"	23 1/4" × 17 15/16" × 21 1/16"
Door panel extension from cabinet front in inches		1 7/8" (47 mm)	1 7/8" (47 mm)
Cut-out dimensions W × H × D in inches		28 1/2" × 17 3/4" × 21 11/16"	21 1/16" × 17 3/4" × 21 11/16"
Net weight	(lbs.)	110	101
Volume			
Net volume capacity in cu.ft.		1.3	1.3
Interior dimensions W × H × D in inches		17" × 9 1/4" × 13 3/4"	17" × 9 1/4" × 13 3/4"
Cooking modes / Programs			
Maximum microwave output	(W)	1,000	1,000
Microwave output levels		5	5
Convection with temperature range	(°F)	100, 210 – 480	100, 210 – 480
Broil + convection with temperature range	(°F)	210 – 480	210 – 480
Broil + circulated air with temperature range	(°F)	210 – 480	210 – 480
Broil with 3 levels of intensity		3	3
Maximum broil output	(W)	2,000	2,000
Maximum convection output	(W)	1,950	1,950
Maximum microwave output for combination with broil and oven	(W)	600	600
Sequential operation of up to 5 modes incl. programing of combined operation and rest time		•	•
Automatic weight feature		15	15
Operation			
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			
Electronic temperature control		•	•
Actual temperature display		•	•
Fast heating		•	•
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•	•/•/•/•
Sabbath mode		•	•
Interior lighting, side	(W)	60	60
Rack levels		4	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 enameling at interior back wall		•	•
Stainless steel interior with ceramic base.		•	•
Connection			
Total rating	(kW)	3,1	3.1
Total Amps		2 x 20	2 x 20

• Included. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche.

400 series fully automatic espresso machine

Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 450 710
Dimensions		
Width in inches		24" (60 cm)
Appliance dimensions without transformer W x H x D[1] in inches		23 ¼" x 17 15⁄16" x 14" (590 x 455 x 356 mm)
Door panel extension from cabinet front in inches		1 ⅞" (47 mm)
Cut-out dimensions W x H x D		22 1⁄16" + 5⁄16" x 17 ¾" +1⁄16" x min. 23 ½" (560+8 x 450+2 x min 597 mm)
Net weight without transformer	(lbs.)	42 – 44
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
Operation		
TFT touch display		•
Controls at the top		•
Clear text display	(No. of languages)	25
Beverages can be personalized and memorized	(No.)	8
Beverage size settings	(No.)	4
Coffee strength levels	(No.)	8
Coffee and hot water temperature levels	(No.)	3
Height adjustable coffee dispenser up to	(in)	2 ¾" to 5 ⅞"
Automatic slide-out function		•
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Adjustability of dispensing per type and size of beverage to match the cup size	(h)	•
- Switch-off after	(h)	1–12
- Water hardness	(No. of levels)	4
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Automatic door opening		•
Sleep mode		•
Pump pressure	(bar)	275 psi (19 bar)
Integrated milk system		•
Insulated milk container	(oz)	17.6 (0.5 liter)
Bean container	(oz)	17.6 (500 g)
Separate container for second ground coffee type		•
Grinding level control	(No. of levels)	4
Adjustable brewing chamber	(oz)	0.28 – 0.42 (8 to 12 gr)
Double grinding and brewing cycles for extra intensity for one beverage.		•
Double grinding and brewing cycles for two beverages.		•
Removable water tank	(oz)	81 (2.4 liters)
Water filter cartridge for water tank		1
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for water and coffee beans		•
Electronic fill level control for drip tray and coffee dregs container		•
Integrated LED lighting		•
Safety		
Child lock / safety shut-off		• / •
Cleaning		
Fully automatic rinse program when switching on / off		• / •
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling program		•
Automatic cleaning program		•
Automatic descaling program		•
Removable brewing unit		•
Coffee dregs container and drip tray removable and dishwasher-safe		•
Milk frother removable and dishwasher-safe		•
Rating		
Total rating	(kW)	1.6
Total Amps		10
Electrical		120 V / 60 Hz

• Standard. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche.

400 series warming/storage drawers

Appliance type		Warming drawer	Warming drawer
Stainless steel-backed glass front		WS 482 710	WS 461 710
Dimensions			
Width in inches		30" (76 cm)	24" (60 cm)
Appliance dimensions W × H × D[1] in inches		29 5/8" × 8 3/16" × 21 5/8"	23 3/8" × 5 1/2" × 21 1/16"
Door panel extension from cabinet front in inches		1 7/8"	1 7/8"
Cut-out dimensions W × H × D in inches		28 1/2" × 8" × 23 1/2"	22 1/16" × 5 1/2" × 21 5/8"
Net weight	(lbs.)	64	40
Volume			
Net volume in cu.ft.		1.3	0.75
Interior dimensions W × H × D in inches		23 7/8" × 5 3/16" × 18 7/8"	18 11/16" × 3 3/8" × 18 1/16"
Number of plate settings	(No.)	10	6
Cooking modes			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverages		•	•
Keeping meals warm / slow cooking meals		•	•
Warming dishes		•	•
Convection + bottom heat		•	•
Temperature range 100°F to 175°F (glass surface)	(power levels)	4	4
Operation			
Rotary knob		•	•
Status display, visible on the glass front		•	•
Handleless drawer		•	•
Recessed grip		•	•
Soft closing system		•	•
Features			
Interior light		•	•
Maximum load	(lbs.)	55	55
Stainless steel interior with glass bottom		•	•
Convection fan for even heat distribution		•	•
Rating			
Total rating	(kW)	0.81	0.81
Total Amps		15	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche.

Warming drawer	Storage drawer
WS 463 710	WS 463 010
24" (60 cm)	24" (60 cm)
23 ¼" × 8 3⁄16" × 20 ½"	23 ¼" × 8 3⁄16" × 20 ½"
1 7⁄8"	1 7⁄8"
22 1⁄16" × 8" × 21 11⁄16"	22 1⁄16" × 8" × 21 11⁄16"
46	35
1	1
18 11⁄16" × 3 ¾" × 18 1⁄16"	18 1⁄16" × 3 ¾" × 18 1⁄16"
8	8
•	
•	
•	
•	
•	
4	
•	
•	
•	•
•	•
•	•
•	
33	33
•	•
•	
0.81	
10	
120 V / 60 Hz	

400 series vacuuming drawers

Appliance type		Vacuuming drawer	Vacuuming drawer
Stainless steel-backed glass front		DV 461 710	DV 463 710
Dimensions			
Width	(in)	24 (60 cm)	24 (60 cm)
Appliance dimensions W × H × D[1] in inches		23 ¼" × 5 ⅜" × 20 15/16"	23 ¼" × 8 3/16" × 20 15/16"
Door panel extension from cabinet front in inches		1 ⅞"	1 ⅞"
Cut-out dimensions W × H × D in inches		22 1/16" × 5 ½" × 21 ⅝"	22 1/16" × 8 3/16" × 21 ⅝"
Net weight	(lbs.)	68	76
Volume			
Net volume	(cu.ft.)	.25	.25
Interior dimensions W × H × D in inches		4 15/16" × 3 ¾" × 10 13/16"	4 15/16" × 3 ¾" × 10 13/16"
Maximum size of vacuuming bags W × L		9½" × 14"	9½" × 14"
Usage			
Vacuuming levels		3, max. 99%	3, max. 99%
Heat-sealing levels		3	3
Vacuuming of bags and containers		•	•
Vacuuming of vacuuming containers and bottles		•	•
Vacuuming of liquids		•	•
Drying program for vacuuming pump		•	•
Warning function		•	•
Operation			
Sensor control		•	•
Handleless drawer		•	•
Recessed grip		•	•
Push-to-open system		–	–
Soft closing system		•	•
Features			
Stainless steel vacuuming chamber		•	•
Maximum load	(lbs.)	22	22
Applicable height in inches		3 ⅛"	3 ⅛"
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 × L in inches		8 ¼" × 10 13/16"	8 ¼" × 10 13/16"
Membrane avoiding reflow of liquids during external vacuuming		•	•
Vacuuming bags, small, 7" × 11"	(pcs.)	50	50
Vacuuming bags, large, 9½" × 14"	(pcs.)	50	50
Plug for vacuuming bottles	(pcs.)	3	3
Adapter for bottle plugs		•	•
Rating			
Total rating	(kW)	0.32	0.32
Total Amps		5	5
Electrical		120 V / 60 Hz	120 V / 60 Hz

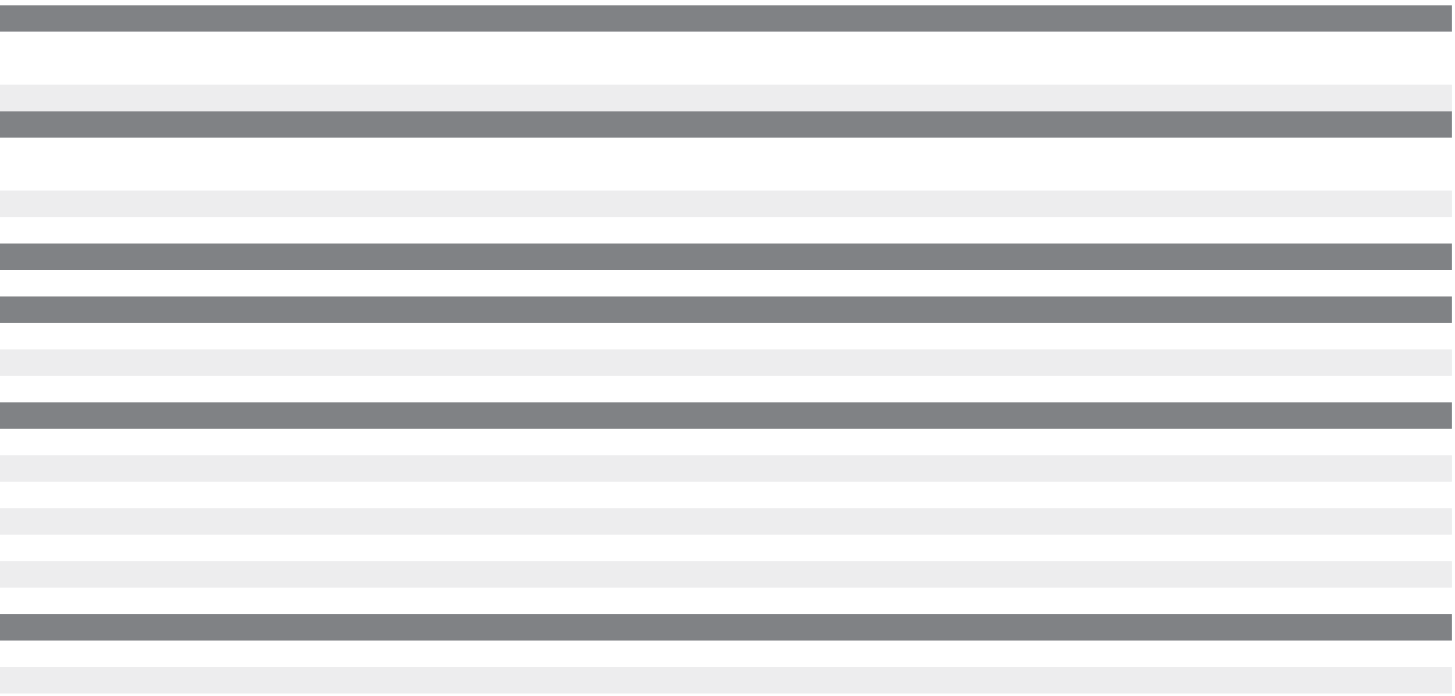
• Included. – Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out niche.

Microwaves

Appliance type		Microwave drawer
Side-opening right-hinged/left-hinged		
Microwave drawer		•
Stainless steel		MW 420 620
Size		
Width in inches		24" (60 cm)
Width in inches including frame		
Appliance dimensions		W 23 7/8" × H 16 5/16" × D 23 3/8"
Interior dimensions		W 17 5/16" × H 7 1/8" × D 16 9/16"
Volume		
Next volume	(cu.ft.)	1.2
Heating modes		
Max. microwave output	(W)	950
Max. convection output	(W)	–
Microwave power levels		10
Features		
Digital function display		•
Touch control panel		•
Adjustable cooking time up to 99 minutes		•
Innowave		•
Sensor cooking programs		10
Kitchen timer		•
Child lock		•
Rating		
Total rating	(kW)	0.95
Total Amps		15
Electrical		120 V / 60 Hz

• Included
– Not available



Vario cooktops

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VI 492 611
Stainless steel frame
Width 36" (90 cm)

Installation accessories
In combination of several Vario cooktops, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

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

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

WZ 400 001
Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series flex induction cooktop
VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ⌀ 13"—Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bi-colored display
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
2 flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).
2 flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).
1 induction cooking zone ⌀ 8 ¼" (21 cm) (2,200 W, with booster 3,700 W), automatically switches to ⌀ 10 ¼" (26 cm) (2,600 W, with booster 3,700 W), and to ⌀ 12 ⅝" (32 cm) (3,300 W, with booster 3,700 W)

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

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

Safety
Individual residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation—surface- or flush-mounted, with or without cover—the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
If installing adjustment strip VA 450 take into account the additional space required for the depth.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.

Depending on the type of installation—surface- or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.

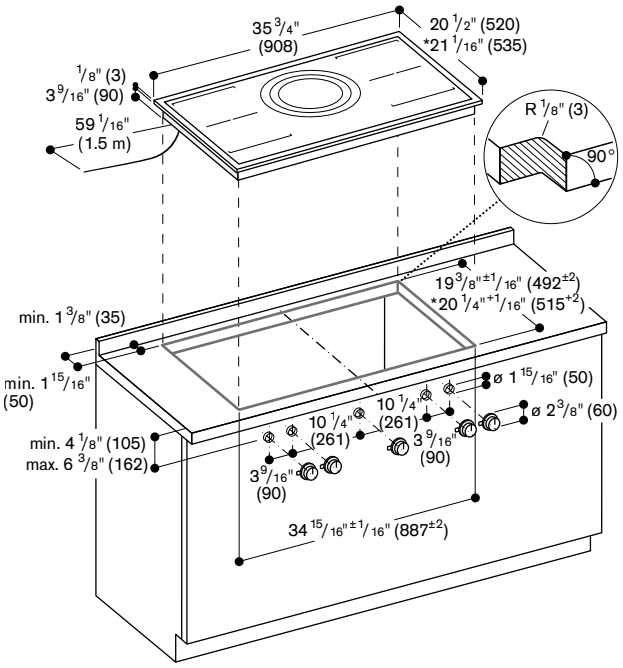
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth depending on installation situation, 2 ⅝" for surface-mount or 2 ¾" for flush-mount.
Panel thickness ⅝" – 1".
A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 46 lbs.

Please read additional planning notes on pages 88 – 93.

Please read the installation details regarding air ducting on page 127.

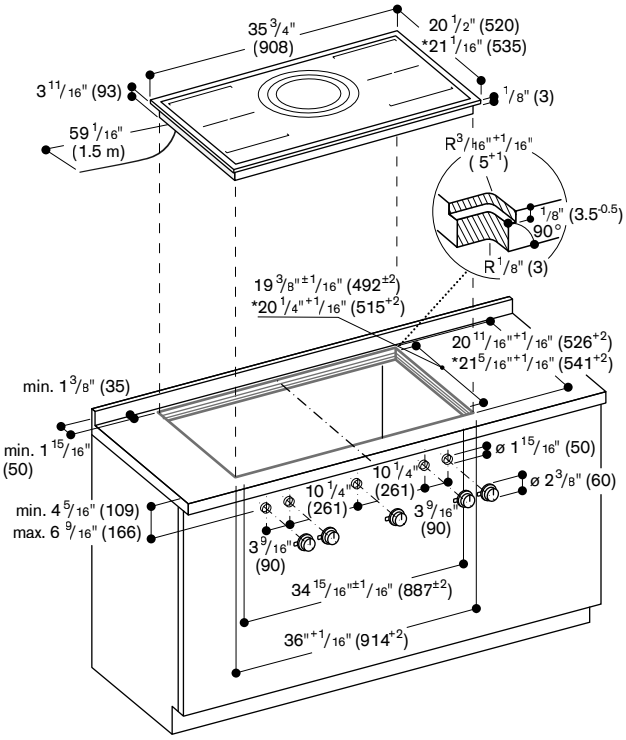
Rating
Total rating:
208/220 V: 9.6 kW.
240 V: 11.1 kW.
Total Amps: 45 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation



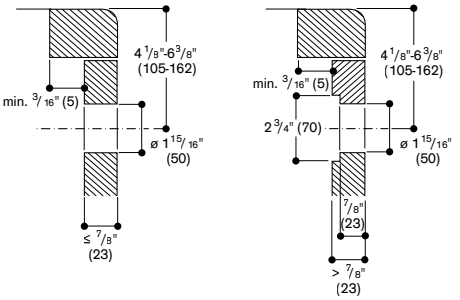
* with adjustment strip. See separate planning notes on page 93.
** 3 9/16"(93) in the area of the wire connection (rear, right).

Flush-mount Installation

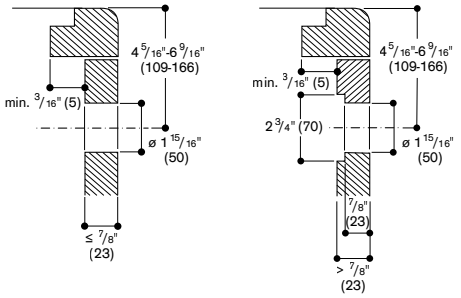


* with adjustment strip. See separate planning notes on page 93.
** 3 11/16"(93) in the area of the wire connection (rear, right).

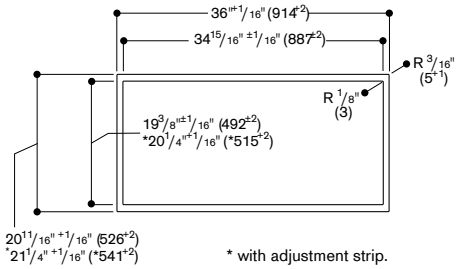
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

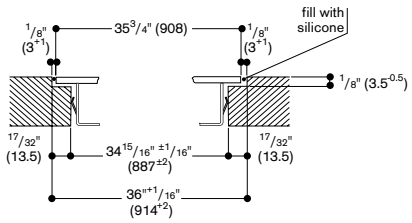


View from above

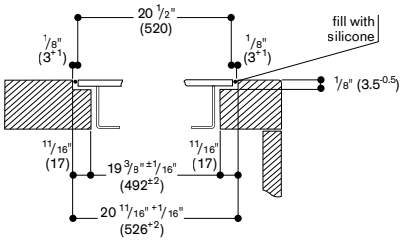


* with adjustment strip.

Longitudinal section



Cross-section



For installation with appliance cover or adjustment bar, observe the deeper notch and the slot width front and back.

Numbers indicated
inside parenthesis ( ) = mm

CX 491 610
Stainless steel frame
Width 36" (90 cm)

Installation accessories
In combination of several Vario cooktops, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **with** appliance cover/filler strip.

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GN 232 110
Teppan Yaki plate made of multi-ply material, 13" x 21".

GN 232 230
Teppan Yaki plate made of multi-ply material, 13" x 14.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum
4" deep, with 2 ½" lid, GN ⅔.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

Vario 400 series full surface induction cooktop
CX 491

- One large cooking surface
- Free positioning of cookware
- Cookware of any shape and size can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for large cookware of up to 4,600 W with Booster function
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
One unique cooking surface allows for cookware as small as 3" and as large as 13" x 21".
Up to 4 items of cookware can be placed simultaneously on the cooktop.

Operation
Large 6.5" color graphic TFT touch display with an easy-to-use display concept.
Electronic power control in 17 output levels.

Features
Booster function.
Individual pot detection.
Timer for each cooking position.
Short-term timer.
Information key with use indicators.
Power management.

Safety
Main switch.
Residual heat indicator.
Child lock.
Display cleaning protection.

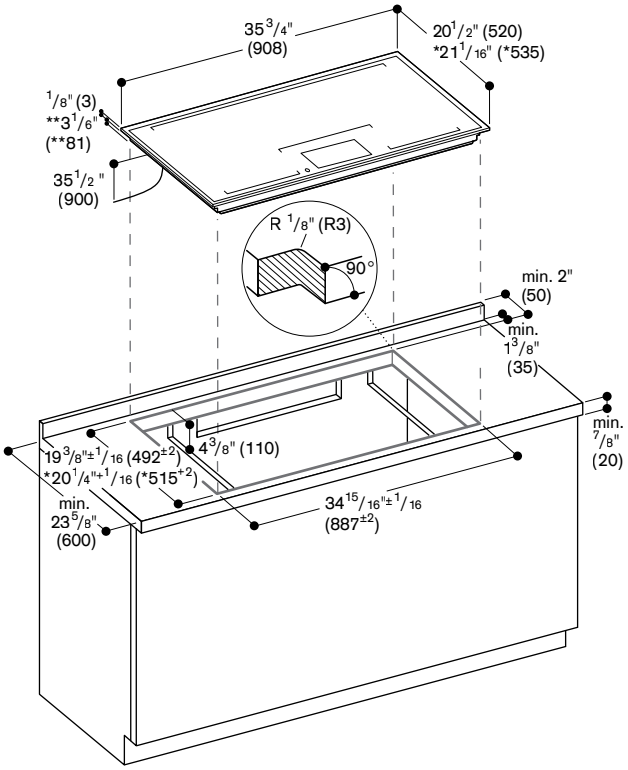
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface- or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth depending on installation situation, 3 3/16" for surface-mount or 3 5/16" for flush-mount.
Intermediate shelf is required.
Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 88 – 93.

Please read the installation details regarding air ducting on page 127.

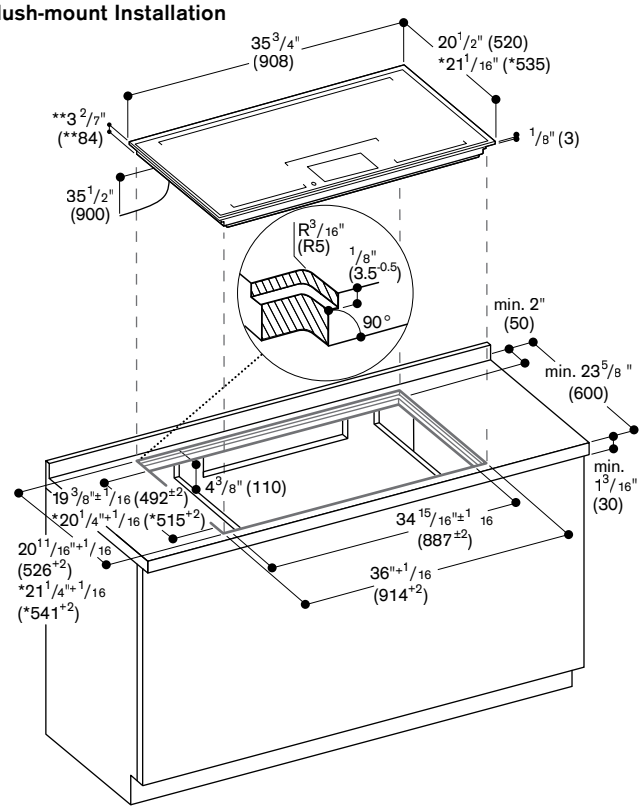
Rating
Total rating: 7.2 kW.
Total Amps: 40 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation



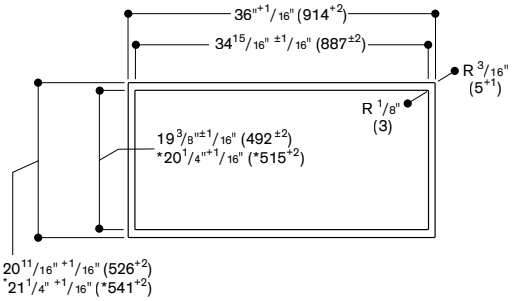
* with adjustment strip. See separate planning notes on page 93.
** Recessed depth in the vicinity of the electrical connection box: 4 1⁄16".

Flush-mount Installation



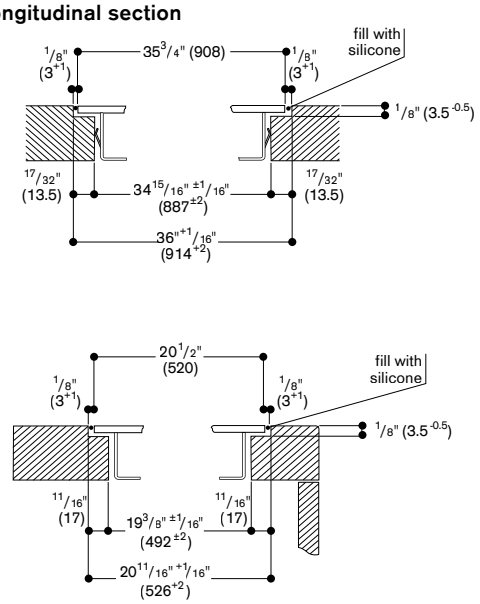
* with adjustment strip. See separate planning notes on page 93.
** Recessed depth in the vicinity of the electrical connection box: 4 2⁄7".

View from above



* with adjustment strip

Longitudinal section



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

Numbers indicated
inside parenthesis ( ) = mm

VI 414 611
Stainless steel frame
Width 15" (38 cm)

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **with** appliance cover/filler strip.

VA 450 401
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 14 3/16", height 3 5/16".

WZ 400 001
Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series induction wok
VI 414

- 13" cooking zone with Booster function
- Ideal for round-bottomed wok using wok ring attachment
- Frying sensor function for temperature control in pans
- Easy control of all functions with bi-colored display
- Solid stainless steel control knob
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
1 induction cooking zone ⌀ 8 ¼" (21 cm) (2,200 W, with booster 3,700 W), automatically switches to ⌀ 10 ¼" (26 cm) (2,600 W, with booster 3,700 W), and to ⌀ 12 ⅝" (32 cm) (3,300 W, with booster 3,700 W)

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

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

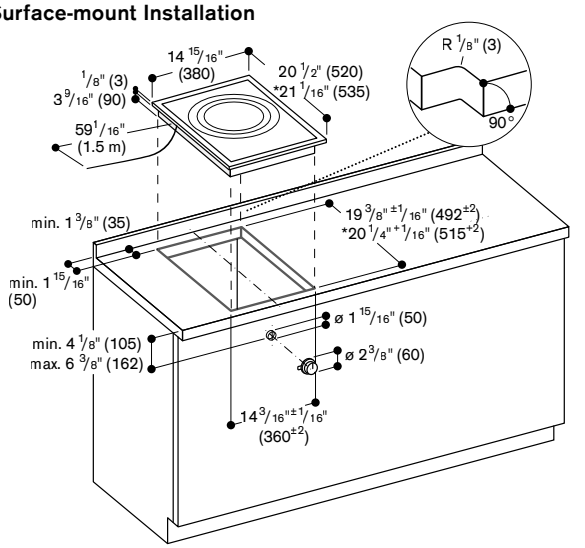
Safety
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific areas.
The drawing “Installation of the control knob” must be observed if the panel is more than 1" thick (there must be a recess at the rear).
The adjacent drawing “Installation of the control knob” must be observed if the panel is more than 1" thick (there must be a recess for proper control module installation).
When using the adjustment strip VA 450, additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth depending on installation situation, 2 ⅝" for surface-mount or 2 ¾" for flush-mount. Front panel thickness ⅝" – 1".
Appliance clicks into place when inserted into the countertop from above.
Appliance weight: approx. 15.4 lbs.

Please read additional planning notes on pages 88 – 93.

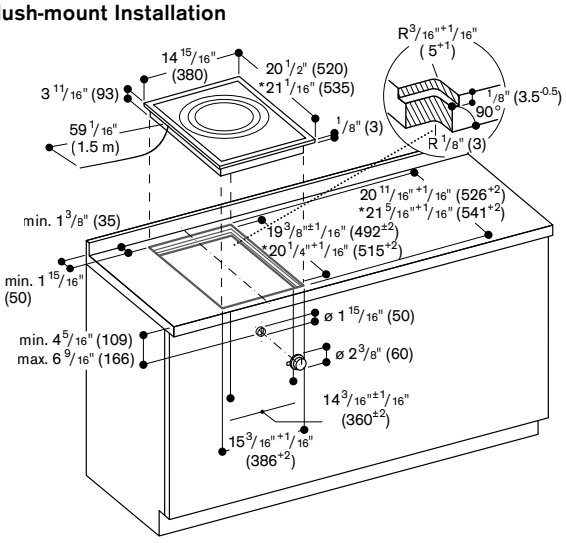
Rating
Total rating: 3.7 kW.
Total Amps 16 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation



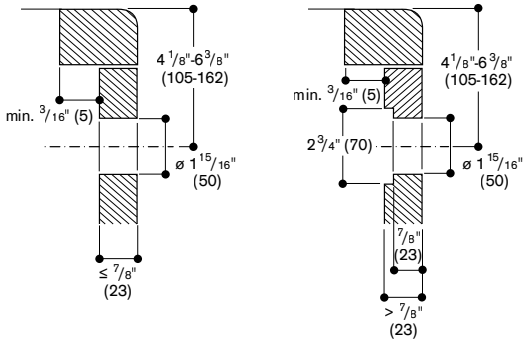
* with adjustment strip. See separate planning notes on page 93.
** 3 9/16"(90) in the area of the wire connection (rear, right).

Flush-mount Installation

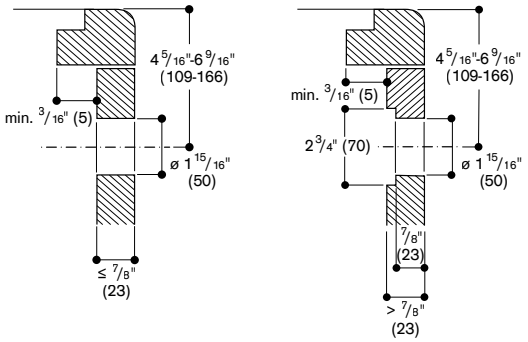


* with adjustment strip. See separate planning notes on page 93.
** 3 11/16"(93) in the area of the wire connection (rear, right).

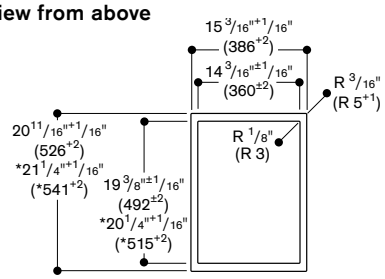
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

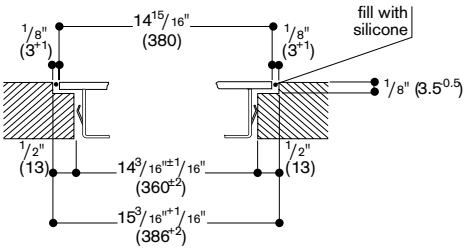


View from above

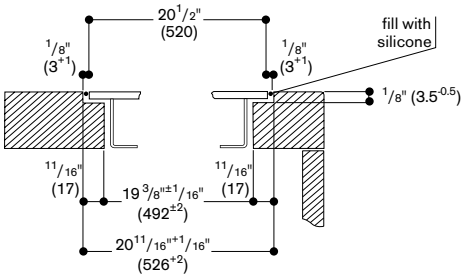


* with appliance cover or adjustment strip (observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/adjustment strip" on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VI 422 611
Stainless steel frame
Width 15" (38 cm)

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **with** appliance cover/filler strip.

VA 450 401
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

GP 900 001
Stainless steel frying pan
Non-stick cooking, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying pan
Non-stick coating, for ø 8" cooking zone.

Vario 400 series flex induction cooktop
VI 422

- Flex induction 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 bi-colored display
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
2 flex induction cooking areas
Small area :7 ½" x 9" (2,200 W, with booster 3,700 W)
Large area: 15" x 9" (3,300 W, with booster 3,700 W)

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

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

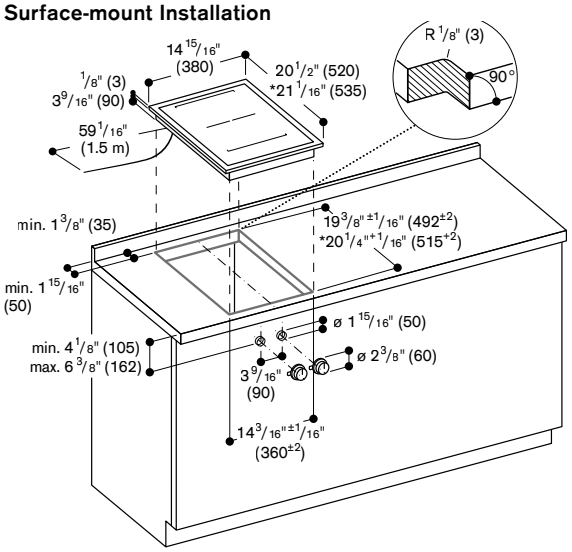
Safety
Individual residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific areas. The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
When using the adjustment strip VA 450, additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 2 ⅝" – 2 ¾" depending on type of installation.
Front panel thickness ⅝" – 1".
Appliance clicks into place when inserted into the countertop from above.
Appliance weight: approx. 19.8 lbs.

Please read additional planning notes on pages 88 – 93.

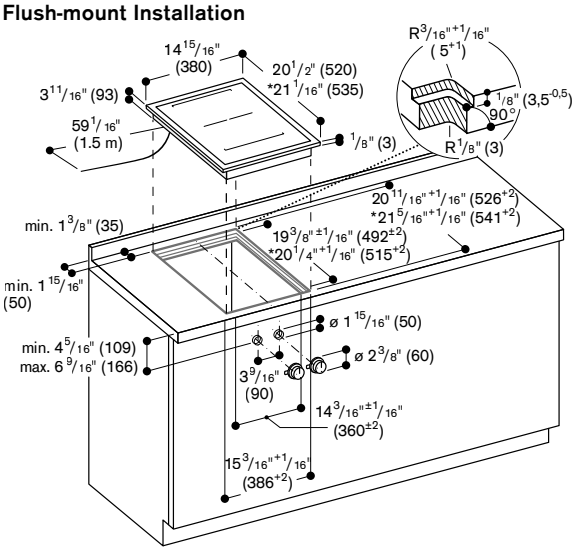
Rating
Total rating: 3.7 kW.
Total Amps: 16 A.
208/220–240 V / 60 Hz
Total connected load 3.6 kW.
Plan for a 37" connecting cable without plug (hard wire required).

Surface-mount Installation



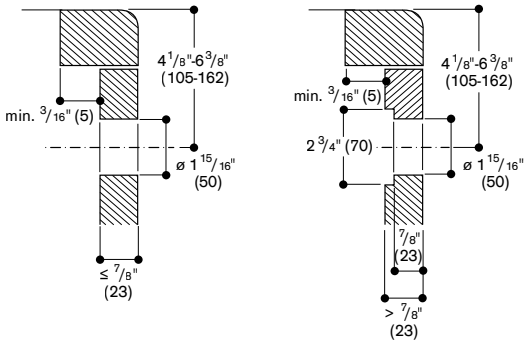
* with appliance cover or adjustment strip. See separate planning notes on page 93.
** 3 9/16"(90) in the area of the wire connection (rear, right).

Flush-mount Installation

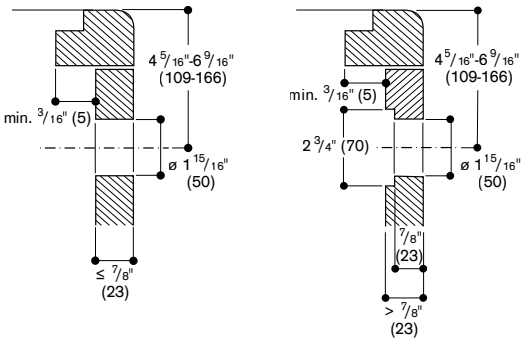


* with appliance cover or adjustment strip. See separate planning notes on page 93.
** 3 11/16"(93) in the area of the wire connection (rear, right).

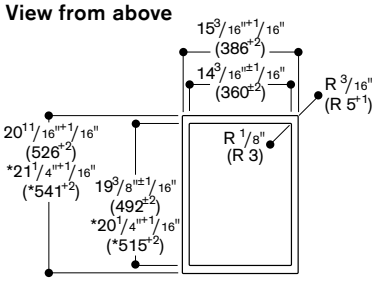
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

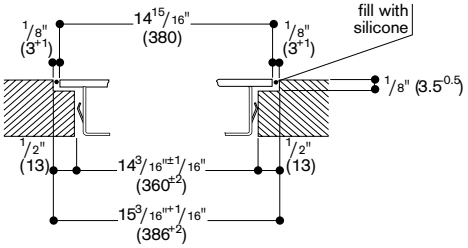


View from above

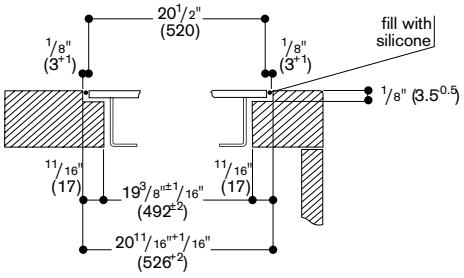


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VG 491 211CA
Stainless steel
Width 36" (90 cm)
Natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

Installation accessories
In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip.

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one appliance cover to compensate for the appliance depth.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

Vario 400 series gas cooktop
VG 491

- Five multi-ring burners with up to 59,700 BTU
- Full electronic power regulation on 12 levels.
- Full electronic gas valves for precise and reproducible power regulation.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast-iron pan supports
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
1 three-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".
2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11".

Operation
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 quick ignition.

Features
Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

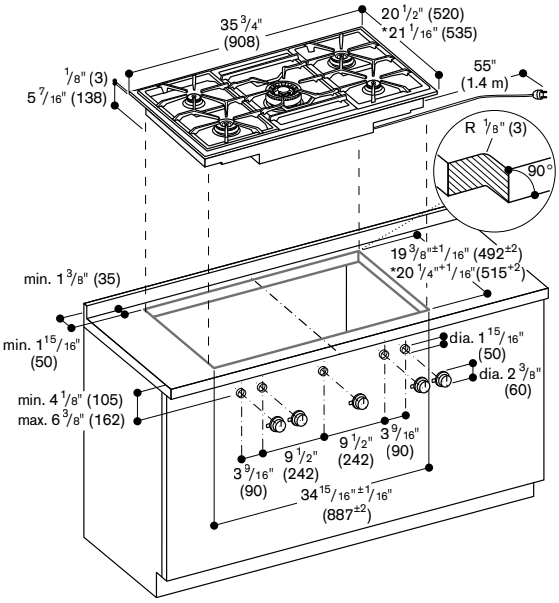
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the control knob positions may vary.
When using the appliance cover VA 440 for an adjacent Vario 400 series cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Control knobs to be integrated in the base cabinet at drawer level.
Panel thickness 5/8" – 1".
The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper electronic knob installation.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.
A minimum lateral clearance of at least 12" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Installation in a 36" wide lower cabinet is required.
The combination with VL 414 downdraft is not recommended. Due to the distance to the center burner sufficient air extraction cannot be guaranteed.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 70.5 lbs.

Please read additional planning notes on pages 88 – 93.

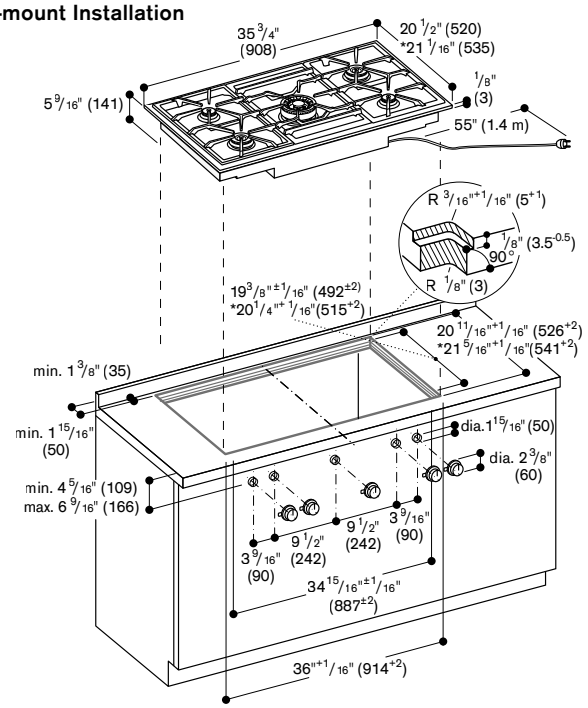
Rating
Total rating: 59,700 BTU (17.5 kW).
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with plug.

Surface-mount Installation



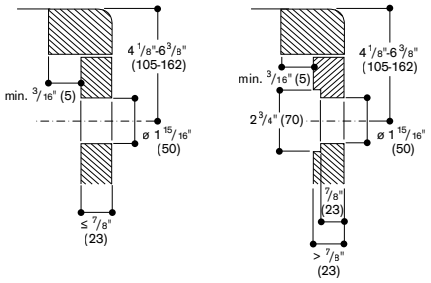
* with adjustment strip. See separate planning notes on page 93.

Flush-mount Installation

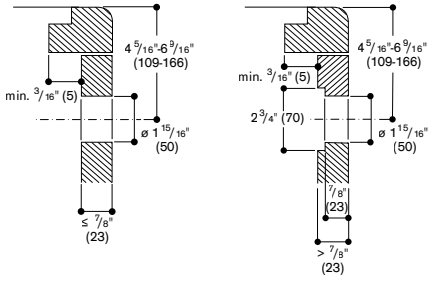


* with adjustment strip. See separate planning notes on page 93.

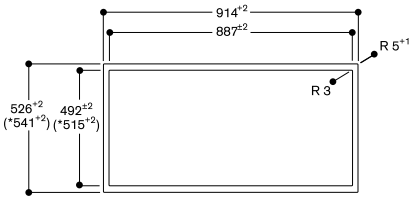
Installation of the control knob, surface-mount installation



Installation of the control knob, flush installation

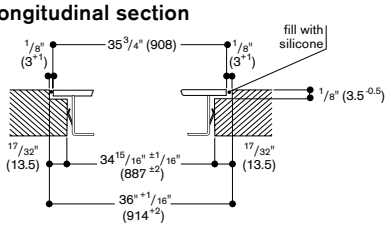


View from above

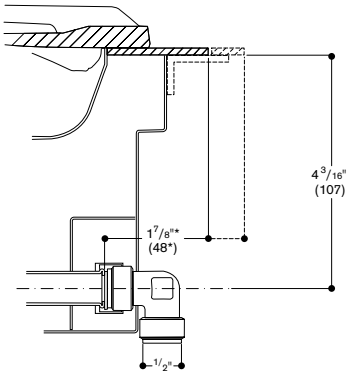


* with filler strip

Longitudinal section

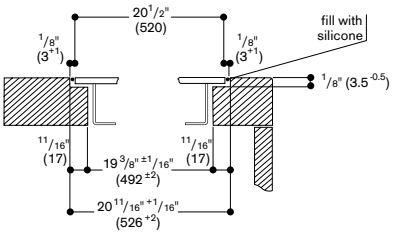


Gas connection



* 2 1/2" (63 mm) with adjustment strip.

Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VG 415 211CA
Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #427778) must be ordered.
Wok burner

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

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 cover with mounting strip.

VA 450 400
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

Vario 400 series gas wok
VG 415

- Three-ring burner with 18,800 BTU
- Full electronic power regulation on 12 levels.
- Full electronic gas valves for precise and reproducible power regulation.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast iron pan supports
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
1 three-ring wok burner (300 W – 5,500 W), 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

Operation
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 quick ignition.

Features
Simmer function (1,000 BTU).
Cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #427778) must be ordered.

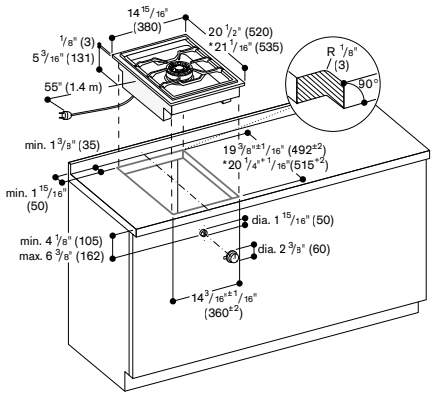
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Control knobs to be integrated in the base cabinet at drawer level.
Panel thickness 5/8" – 1".
The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper electronic knob installation.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.
The minimum distance from the side of appliance edge to the wall or furnishing components must be at least 6".
When used with VL 414 downdraft ventilation, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 33.1 lbs.

Please read additional planning notes on pages 88 – 93.

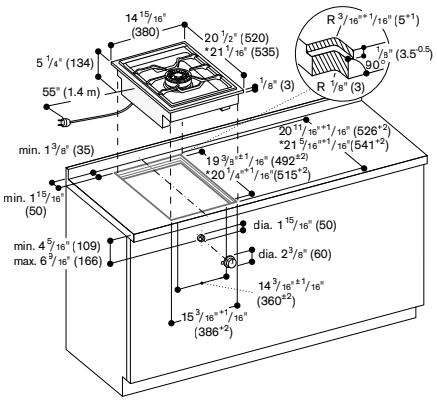
Rating
Total rating: 18,800 BTU (5.5 kW).
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with plug.

Surface-mount Installation



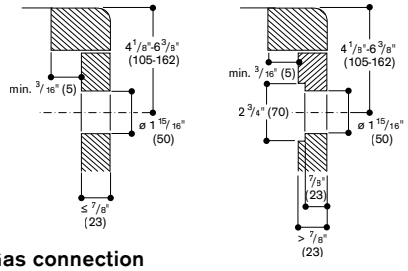
* with appliance cover or adjustment strip. See separate planning notes on page 93.

Flush-mount Installation

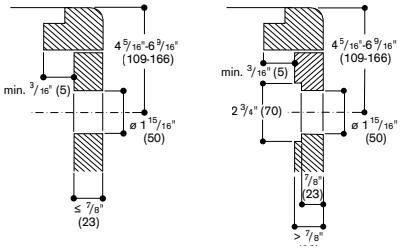


* with appliance cover or adjustment strip. See separate planning notes on page 93.

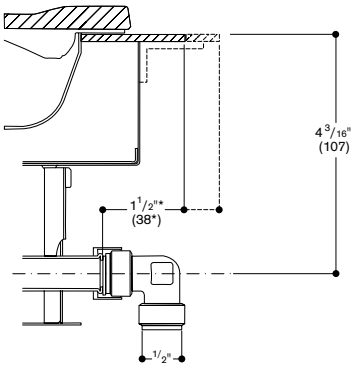
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

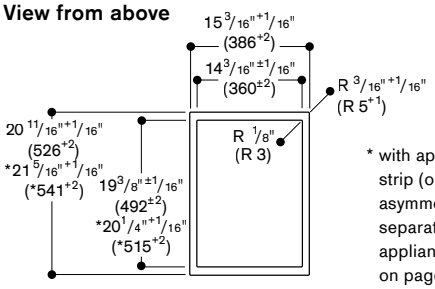


Gas connection



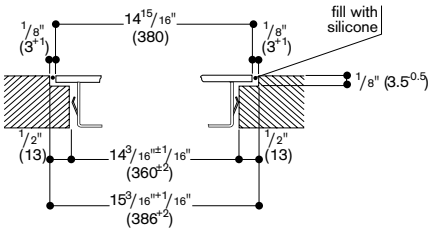
* 2 1/16" (53 mm) with appliance cover or adjustment strip.

View from above

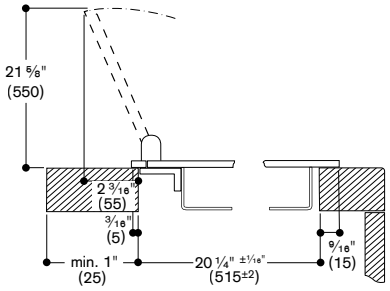


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

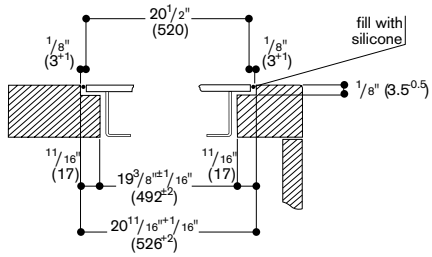
Longitudinal section



Installation with appliance cover/adjustment strip; surface-mount installation

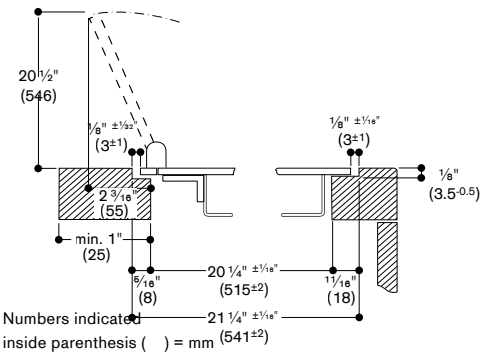


Cross-section



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

Installation with appliance cover/adjustment strip; flush-mount installation



Numbers indicated inside parenthesis ( ) = mm

Numbers indicated inside parenthesis ( ) = mm

VG 425 211CA
Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #427789) must be ordered.

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

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 cover with mounting strip

VA 450 400
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Vario 400 series gas cooktop
VG 425

- Two two-ring burners up to 13,600 BTU.
- Full electronic power regulation on 12 levels.
- Full electronic gas valves for precise and reproducible power regulation.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast-iron pan supports
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
1 two-ring high-output burner (570 – 13,600 BTU), suitable for pots and pans up to a maximum ø 11".
1 two-ring standard-output burners (570 – 6,800 BTU), suitable for pots and pans up to a maximum ø 9 7/16".

Operation
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 quick ignition.

Features
Simmer function.
Cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #427789) must be ordered.

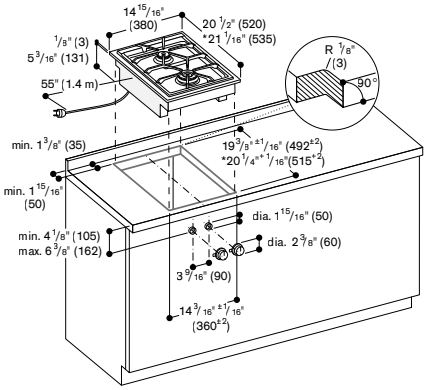
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Control knobs to be integrated in the base cabinet at drawer level.
Panel thickness ⅝" – 1".
The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper electronic knob installation.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.
The minimum distance from the side of appliance edge to the wall or furnishing components must be at least 6".
When used with VL 414 downdraft ventilation, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 33.1 lbs.

Please read additional planning notes on pages 88 – 93.

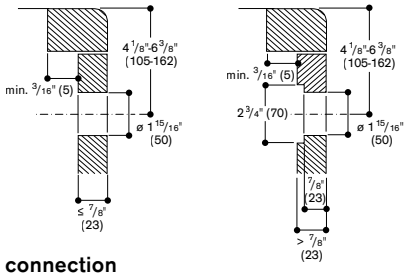
Rating
Total rating: 20,500 BTU (6.0 kW).
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with plug.

Surface-mount Installation

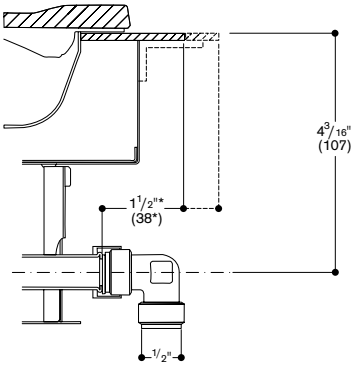


* with appliance cover or adjustment strip. See separate planning notes on page 93.

Installation of the control knob; surface-mount installation

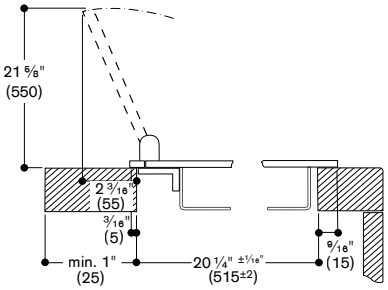


Gas connection

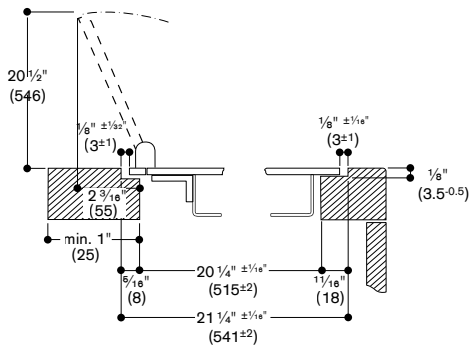


* 2 1/16" (53 mm) with appliance cover or adjustment strip.

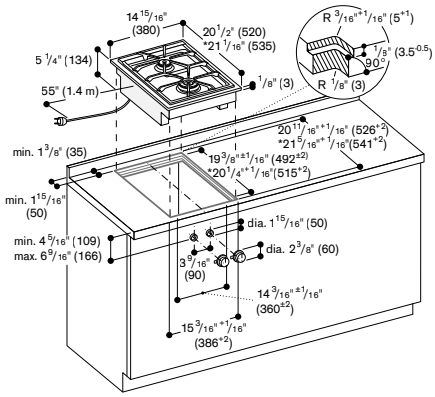
Installation with appliance cover/adjustment strip; surface-mount installation



Installation with appliance cover/adjustment strip; flush-mount installation

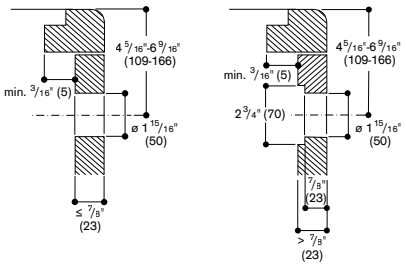


Flush-mount Installation

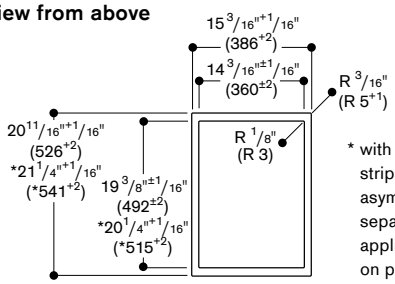


* With appliance cover or adjustment strip. See separate planning notes on page 93.

Installation of the control knob; flush-mount installation

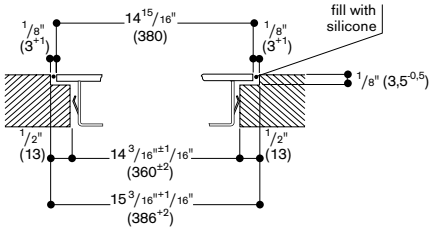


View from above

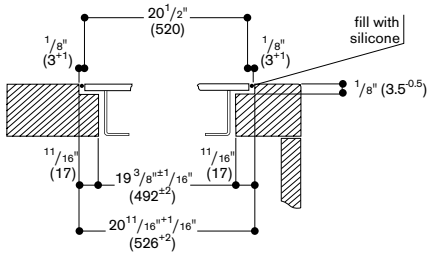


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VP 414 610
Stainless steel
Width 15" (38 cm)

Included accessory
2 spatulas

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

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 cover with mounting strip.

VA 450 400
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Vario 400 series teppan yaki
VP 414

- Hard chrome-plated surface for teppan cooking and use as griddle, grill, searer and warming plate. No pots or pans necessary
- Exact temperature control up to 480° F
- Optimum heat distribution
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
Cooking area: W 12 3/16" x D 17 5/16".

Operation
Two control knobs with illuminated ring, cooking position and output marking.
Electronic temperature control up to 480°F plus warming plate function.

Features
Two zones, each 1,500 W, can be operated together as a complete surface or each half separately.
Simple to clean surface.
Keep warm setting.

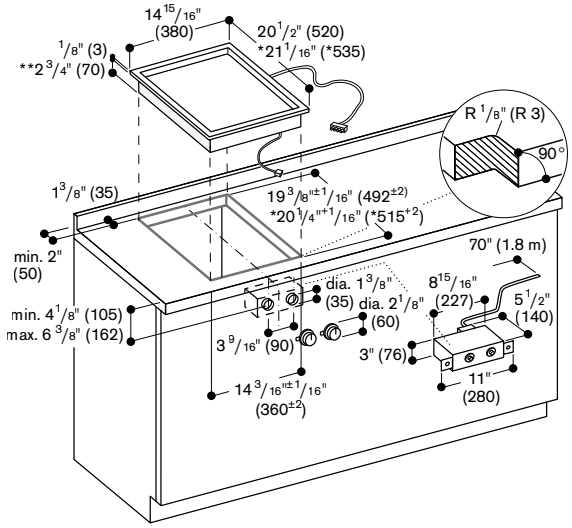
Safety
Safety shut-off.

Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Built-in control panel can be integrated in the bottom cabinet at drawer level.
Front panel thickness ⅝" – 1".
The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).
Above countertop minimum clearance of 21" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation must be installed.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 30.9 lbs.

Please read additional planning notes on pages 88 – 93.

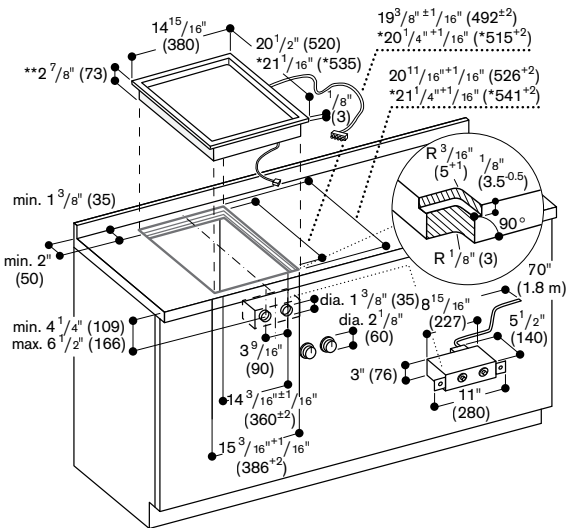
Rating
Total rating: 3 kW
Total Amps: 15 A.
208/220–240 V / 60 Hz
Plan for a 55" connecting cable without plug (hardwire required).

Surface-mount Installation



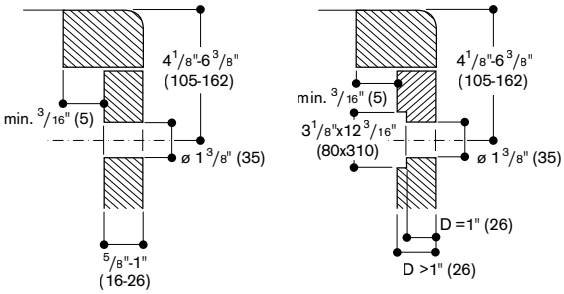
* With appliance cover or adjustment strip. See separate planning notes on page 93.
** 3⅜"(85) in the area of the cable clip (right, center).

Flush-mount Installation

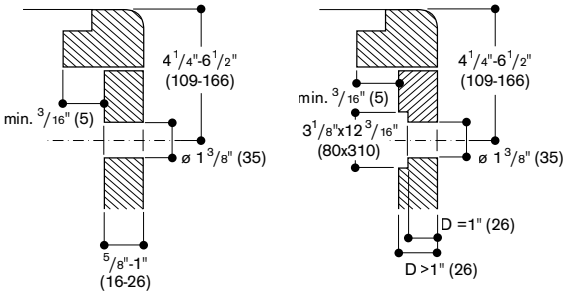


* With appliance cover or adjustment strip. See separate planning notes on page 93.
** 3½"(88) in the area of the cable clip (right, center).

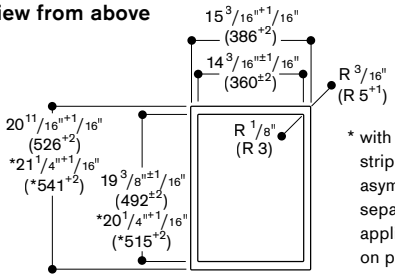
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

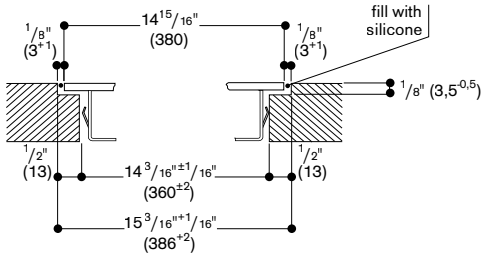


View from above

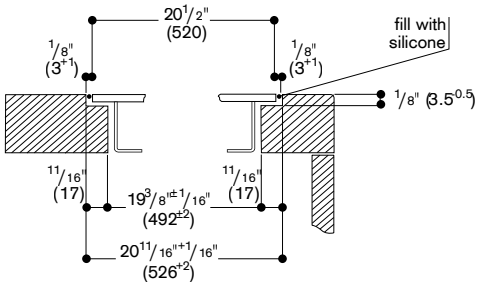


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VR 414 610
Stainless steel
Width 15" (38 cm)

Included accessories
2 cast-iron grills
1 lava stone
1 cleaning brush
1 grease collecting insert
1 cast-iron griddle, half size

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

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 cover with mounting strip.

VA 450 400
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories
LV 030 000
Lava stones for refilling.

VA 461 000
Cast-iron griddle, enameled, half size
For Vario electric grill 400 series. For simultaneous searing and grilling on two separate surfaces.

VA 461 001
Cast-iron griddle, enameled, full size
For Vario electric grill 400 series.
For searing large quantities on one surface.

Vario 400 series electric grill
VR 414

- 2 zones, independently controlled
- Half size cast-iron griddle included for simultaneous searing and grilling on two separate surfaces
- Open cast-iron grill, lava stones
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

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

Features
Cooktop, lavastone container and grease drip tray are made from stainless steel.
2 independently controlled heating elements (1,500 W), front and rear.
Two-part cast-iron grill.

Safety
Safety shut-off.

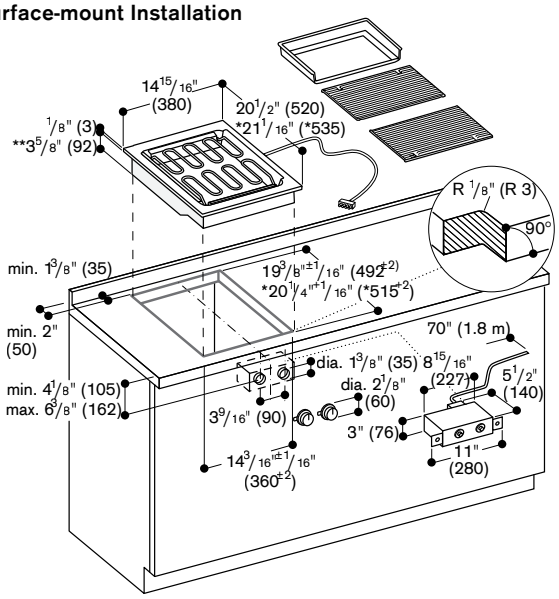
Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Built-in control panel can be integrated in the bottom cabinet at drawer level.
Front panel thickness ⅝" – 1".

The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).
Above the countertop minimum clearance of 21" from adjacent heat-sensitive cabinets or contact 1" surfaces must be observed or thermal insulation must be installed.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 57.3 lbs.

Please read additional planning notes on pages 88 – 93.

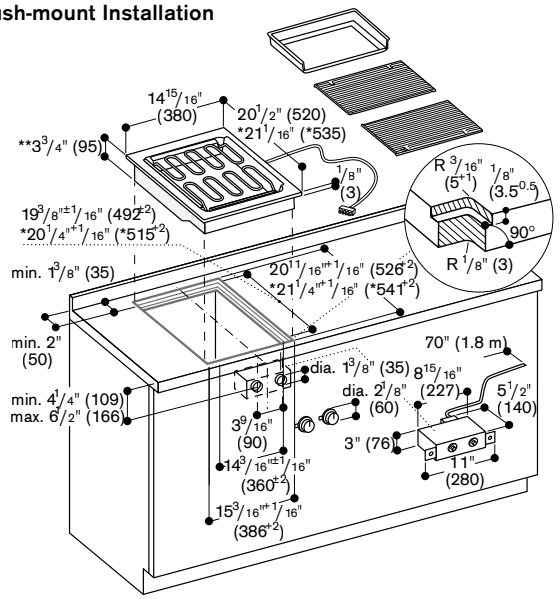
Rating
Total rating: 3 kW.
Total Amps: 15 A.
208/220–240V / 60 Hz
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation



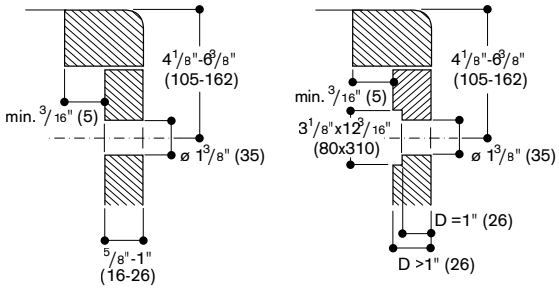
* With appliance cover or adjustment strip. See separate planning notes on page 93.
** 4 1⁄8" (105) in the area of the cable clip (right, center).

Flush-mount Installation

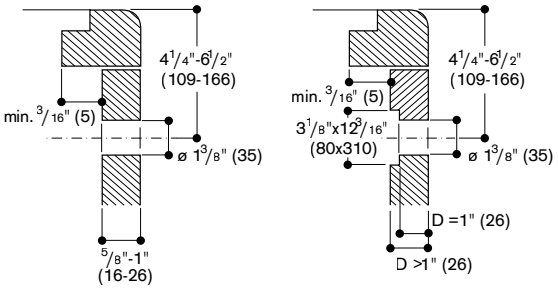


* With appliance cover or adjustment strip. See separate planning notes on page 93.
** 4 1⁄4" (108) in the area of the cable clip (right, center).

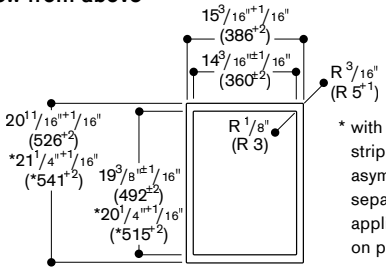
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

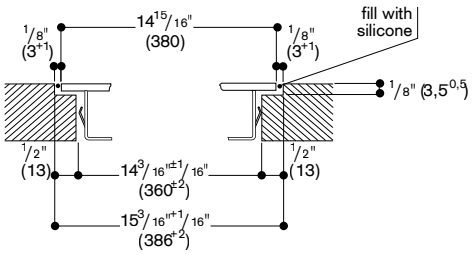


View from above

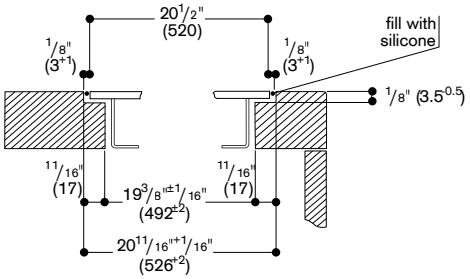


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VK 414 610
Stainless steel
Width 15" (38 cm)

Included accessories
1 perforated cooking insert
1 unperforated cooking insert
1 glass lid
1 handle for inserts
1 residue strainer
1 water drain valve

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

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 cover with mounting strip.

VA 450 **400**
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

AG 060 000
Drain installation set enables drainage of the cooking liquid into a suitable receptacle.

Optional accessories

FK 023 000
Pasta basket

GE 020 010
Unperforated cooking insert

GE 020 020
Perforated cooking insert

Vario 400 series in-counter steamer
VK 414

- Steaming in cooktop size
- Electronic water temperature control from 100°F to 200°F, in 5°F increments
- Cooking on two levels, without flavor transfer
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
Water capacity 1 – 6.4 quarts (1 – 6 liters).

Operation
Two control knobs with illuminated ring, temperature marking and water drain.
Electronic water temperature control from 100°F to 200°F, in 5° increments.

Features
Steam cooking level with electronic steam control for pressureless cooking.
Automatic boiling point detection.
Motor-driven ½" water drain valve.

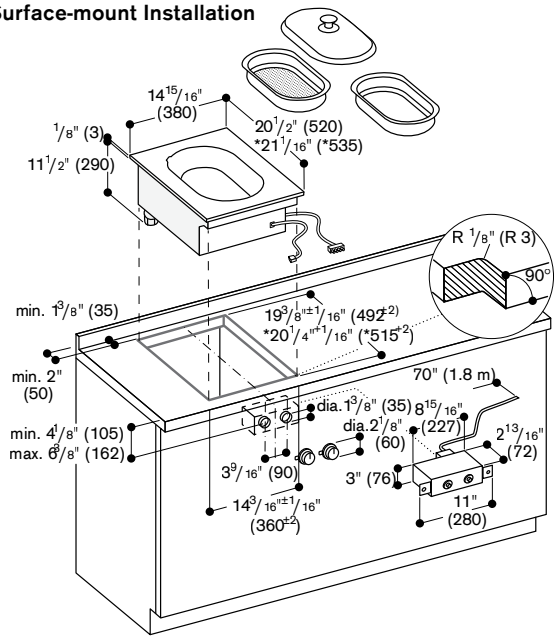
Safety
Safety shut-off.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Built-in control panel can be integrated in the bottom cabinet at drawer level.
Front panel thickness ⅝" – 1".
The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).
Seal the worktop cutout.
VK 414 and VF 414 must not be installed directly next to each other.
The minimum distance from the appliance edge to the wall or furnishing components must be at least 2".
A ventilation hood must be installed when an upper cabinet is installed above the electric in-counter steamer.
If a cover is used, the glass lid must be removed when closing it.
Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 88 – 93.

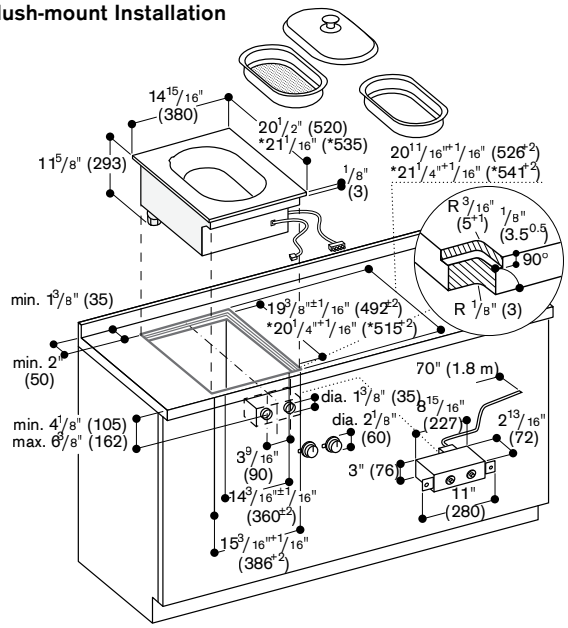
Rating
Total rating: 2.2 kW.
Total Amps: 15 A.
208/220–240 V / 60 Hz
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation



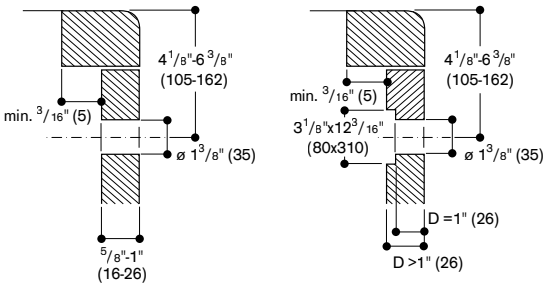
* With appliance cover or adjustment strip. See separate planning notes on page 93.

Flush-mount Installation

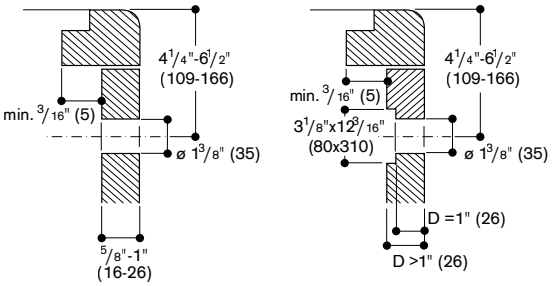


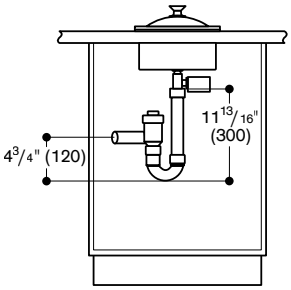
* With appliance cover or adjustment strip. See separate planning notes on page 93.

Installation of the control knob; surface-mount installation

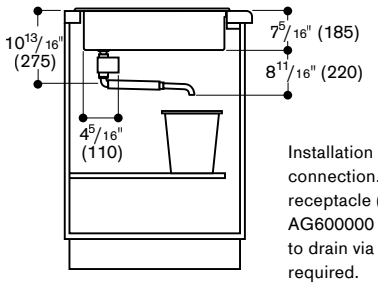


Installation of the control knob; flush-mount installation



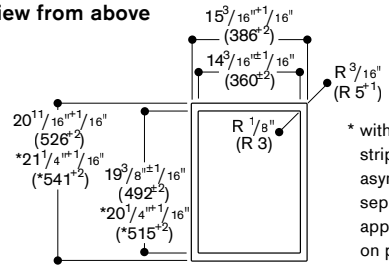


Installation possible with a direct water connection by a plumbing professional. Drainage connection in the base cabinet: For a fixed connection without free fall tube, it is necessary to install a non-return valve.



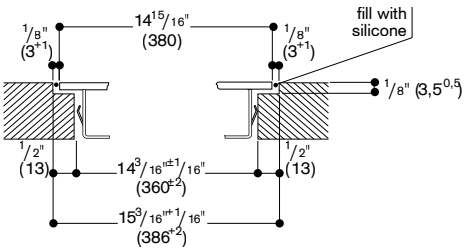
Installation possible without a direct water connection. Drainage into a water-collecting receptacle (e.g. bucket). Only possible with AG600000 drain installation set. Access to drain via a door in the base cabinet is required.

View from above

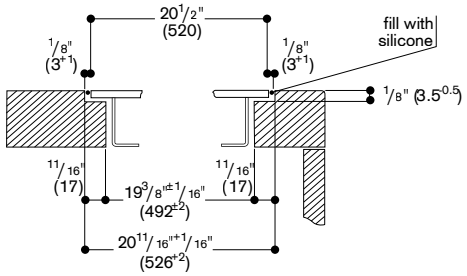


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis ( ) = mm

VF 414 610
Stainless steel
Width 15" (38 cm)

Included accessories
1 deep frying basket
1 stainless steel cover with hook for frying basket

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

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 cover with mounting strip.

VA 450 400
Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories
Part# 743976
Additional deep frying basket

Vario 400 series electric deep fryer
VF 414

- Three-zone frying basin, without flavor transfer
- Exact temperature setting, no drop in output
- Integrated frying basket suspension
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
Three-zone basin.
Oil quantity: 3.7 quarts (3.5 liters).

Operation
Two control knobs with illuminated ring, temperature marking and oil/fat selection.
Electronic temperature control between 275 °F and 380 °F, in 5 °F increments.

Features
Cleaning setting.
Gentle fat melting setting.
Frying zone.
Expansion zone.
Cold oil zone.
Swivel-out heating element (3,000 W).

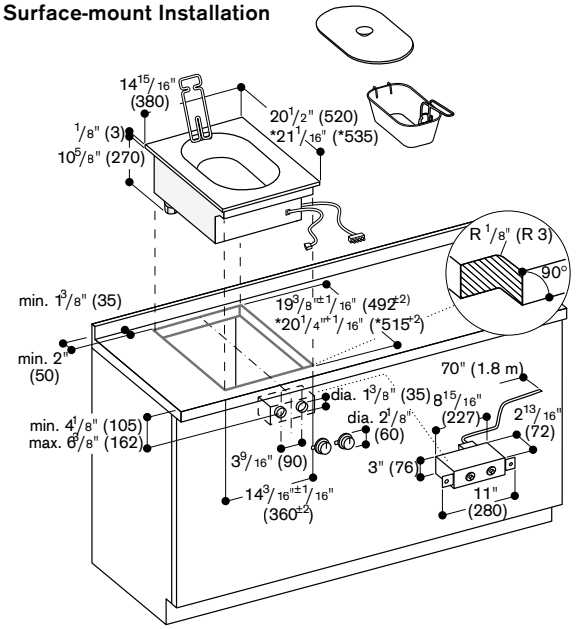
Safety
Oil drain valve with child lock.
Safety shut-off.

Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Plan a door in the base cabinet for operation of the oil drain-valve.
Built-in control panel can be integrated in the bottom cabinet at drawer level.
Front panel thickness ⅝" – 1".
The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).
VF 414 and VK 414 must not be installed directly next to each other.
A minimum clearance of at least 1 9⁄16" from the appliance edge to the wall or to adjacent cabinets must be observed.
Appliance can be snapped into the countertop from above.
Plan a door in the base cabinet for operation of the oil drain-valve.

Please read additional planning notes on pages 88 – 93.

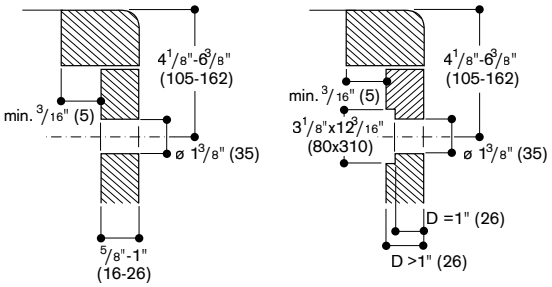
Rating
Total rating: 3.0 kW.
Total Amps: 15 A.
208/220–240 V / 60 Hz
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation

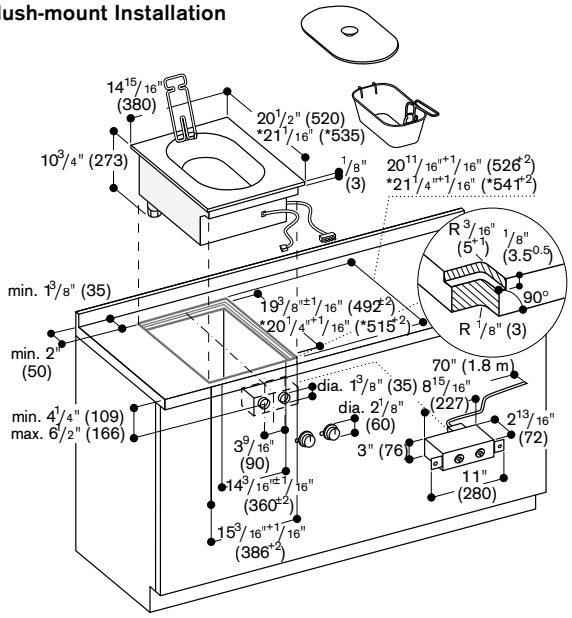


* With appliance cover or adjustment strip. See separate planning notes on page 93.

Installation of the control knob; surface-mount installation

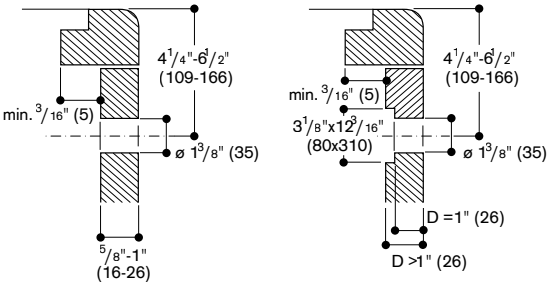


Flush-mount Installation

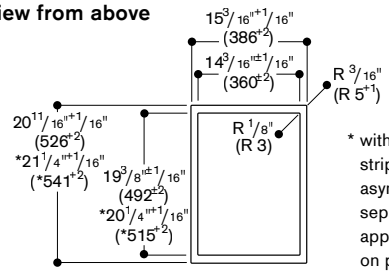


* With appliance cover or adjustment strip. See separate planning notes on page 93.

Installation of the control knob; flush-mount installation

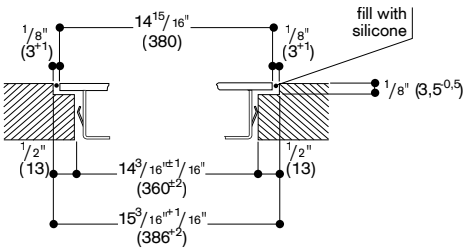


View from above

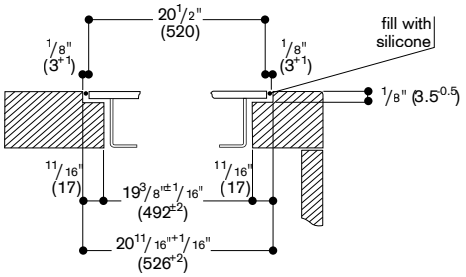


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes “assembly with appliance cover/adjustment strip” on page 93).

Longitudinal section



Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VL 414 111
Stainless steel
Ventilation unit
Comes without blower and AA490711 control knob. (order separately)

Required installation accessories

AA 490 711
Vario control knob for use with Vario 400 series downdraft ventilation.
Stainless steel
For operation with one of the following 400 series blowers: AR400742 inline / AR401742 remote blower or AR413722 recirculation blower. For more details on the actual control knob, see page 84.

AD 724 042
Transition to 6" round. Required to connect duct to bottom of VL 414 downdraft or when connecting duct to right / left side of VL 414 downdraft (see adjacent drawing).

AD 724 041
Rectangular adapter piece.
Must order AD724042 transition to 6" round to vent downwards / left or right and AD724041 when venting to left or right side of VL 414 downdraft. No duct connection pieces are included.

AD 754 048
Transition box with two ø 6" round intakes to one ø 8" round outlet.
Used in installation of 2x VL 414 downdraft units to connect with AR413722 recirculation blower.

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip.

VA 450 110
Stainless steel adjustment strip, width 4 5/16". Necessary accessory in a combination of Vario cooktops with at least one appliance cover adjacent to VL 414 downdraft.

Vario 400 series downdraft ventilation
VL 414

- Highly efficient ventilation system at cooktop level
- Flexible power distribution, precise extraction of cooking vapors
- Precision crafting of ⅛-inch stainless steel
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products
- Without blower, can be combined with multiple 400 series AR blowers and one AA 490 control knob
- Minimal planning and easy installation for air recirculation

Output
Maximum air output in combination with 400 series AR inline / remote or recirculation blower. For CFM information, refer to blower overview on pages 180 – 181.
Noise level depends on the built-in situation.

Features
Ventilation channels manually rotate to open air channel.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter with grease drip tray, dishwasher-safe.
Sensor-controlled operation of the AR blower if at least one VL 414 downdraft unit is open.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops, connection strips must be used.
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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.

AS 070 001
Connection piece as extension required for installation with VK414 steamer or VF414 fryer.

Optional accessories

AA 414 010
Air deflector for combination with gas cooktops.

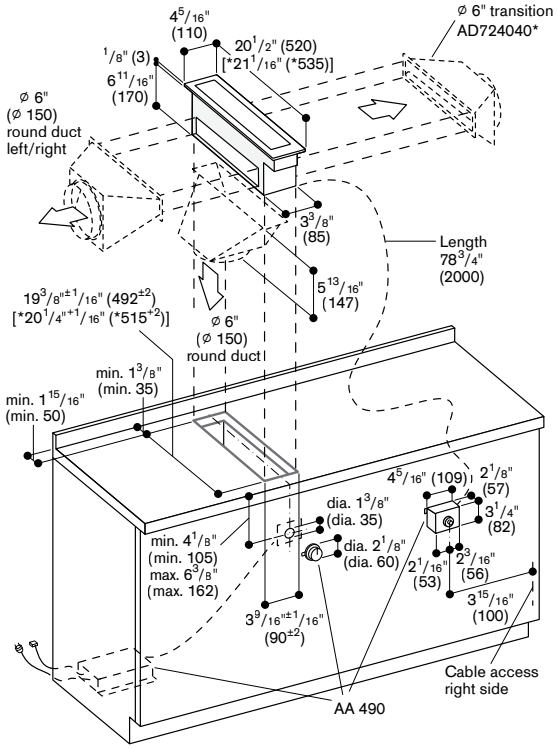
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 88 – 93.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Air extraction operation in combination with 400 series AR 400/401 remote / inline blowers or recirculation mode with AR 413.
Please refer to pages 148 – 149 for recommended downdraft ventilation configuration with 400 series blowers.
Maximum cooktop width between two VL downdraft units is 24".
If used next to gas cooktops, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.
No duct connection pieces are included, they must be ordered separately. Either AD724042 transition to 6" round duct to connect to bottom / left / right side of VL and AD724041 adapter piece if connecting duct to left or right side of VL downdraft.
Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft. Multiple blowers can be operated via one AA 490 control knob at the same speed level.
If a higher power requirement is needed for 1x VL 414 downdraft, a second blower can be added.
Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance.
Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3/16" to 1 15/16".

Rating
60 Hz
Plan for a 6.6' connection cable between VL 414 downdraft and AA 490 control knob.

Surface-mount Installation

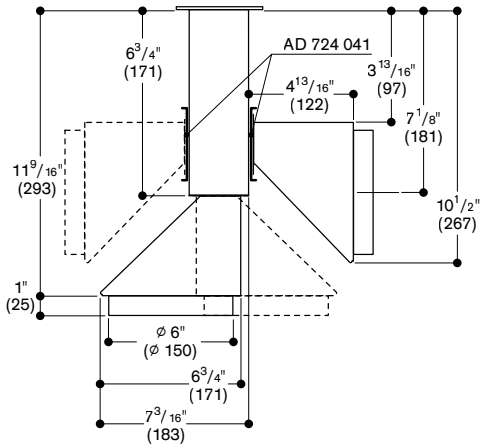


*With adjustment strip.

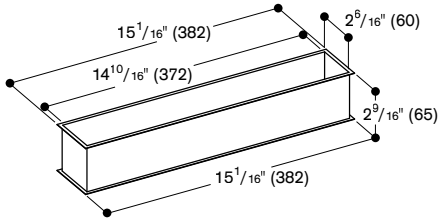
Round duct connection, bottom	ø 5" with AD724042
Round duct connection left/right	ø 5" with AD724042 + AD724041

See separate planning notes on page 85 for:
- positioning of control knob
- configuration for flexible power distribution.

VL 414 with AD 724 042 /041

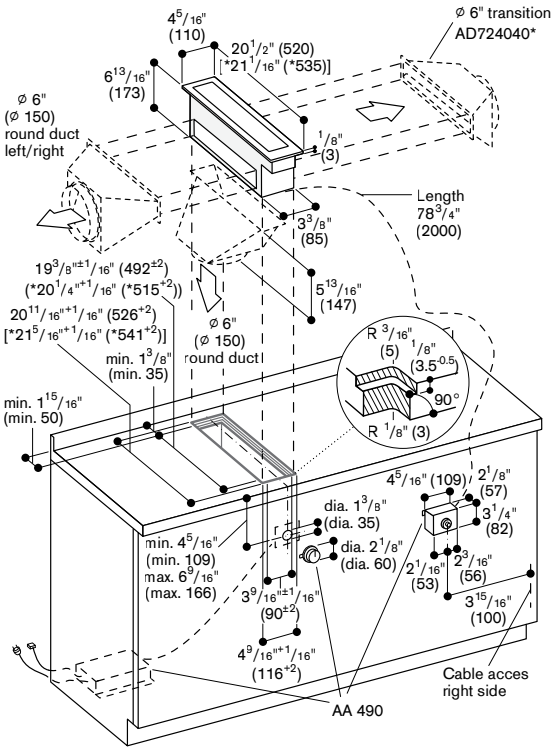


AS 070 001 connection piece for extension



Numbers indicated
inside parenthesis ( ) = mm

Flush-mount Installation

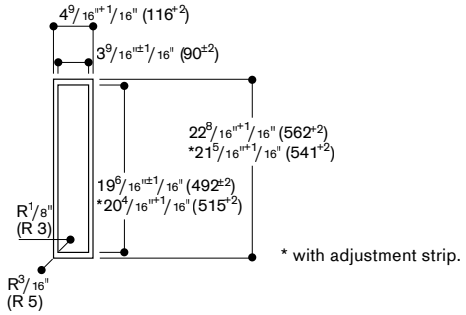


*With adjustment strip.

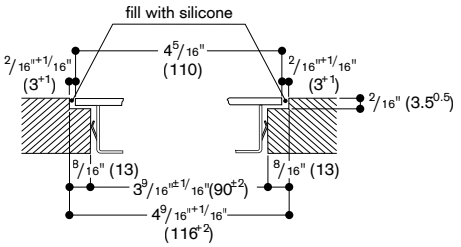
Round duct connection, bottom	ø 5" with AD724042
Round duct connection left/right	ø 5" with AD724042 + AD724041

See separate planning notes on page 85 for:
- positioning of control knob
- configuration for flexible power distribution.

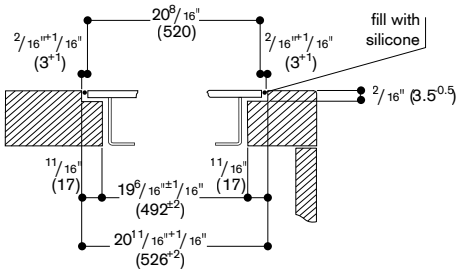
View from above



Longitudinal section



Cross-section



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

AA 490 711
Stainless steel control knob

Vario 400 series control knob for use with VL 414 downdraft
AA 490

- For operation with 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

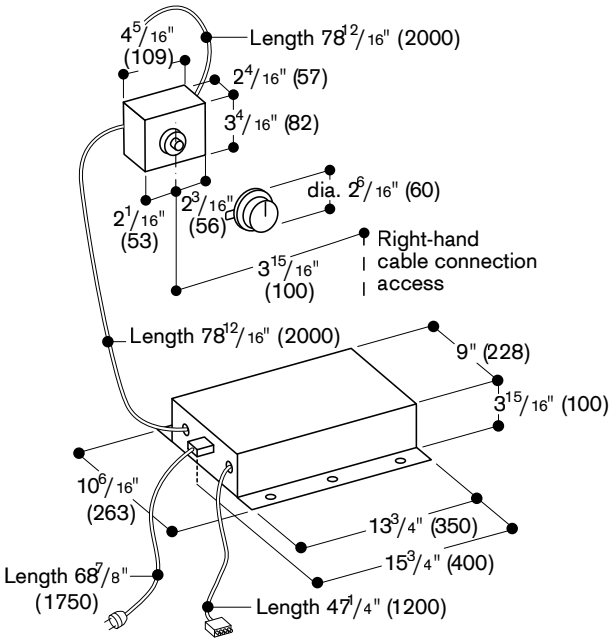
Operation
Control knob with illuminated ring and output marking.

Features
3 electronically controlled output levels.
Intensive mode.
Delayed shut-off function.
Sensor-controlled operation of 400 series AR blowers if at least one VL 414 downdraft unit is open.

Planning notes
For positioning examples of the knob at any location between Vario cooktops, see planning notes on following page.
Note: when using two blowers, customers can choose to install one or two control knobs.
The separate electronics box needs to be installed so that it is accessible.

Possible combinations with the AA 490 control knob:
2x VL 414: 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
1x VL 414: all 400 series AR blowers possible.
If a higher power requirement is needed for 1x VL414, a second blower can be added.
Multiple blowers can be operated via one AA 490 control knob at the same speed level.

Rating
Total rating: 150-520 W.
Total Amps: 4 A.
120 V / 60 Hz
Connecting cable 69" with plug.



Numbers indicated
inside parenthesis ( ) = mm

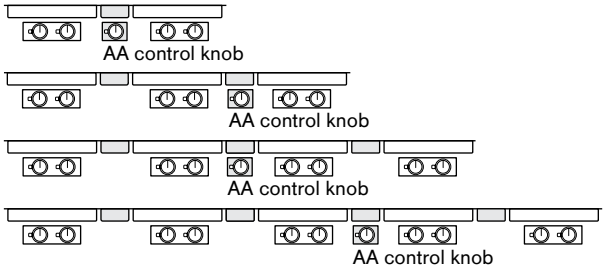
Additional planning notes for VL 414 downdraft placement options

Optimal placement for VL 414 downdraft units

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

Location of the AA 490 control knob

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



AL 400 721
Stainless steel
Width 46 5/8" (118 cm)
Air extraction/recirculation with 400 series AR400742 inline / AR401742 remote blowers and recirculation operation with AR413722 blower.
Comes without blower.

AL 400 791
Stainless steel
Width 36" (90 cm)
Air extraction/recirculation with 400 series AR400742 inline / AR401742 remote blowers and recirculation operation with AR413722 blower.
Comes without blower.

Required installation accessories

AD 754 045
Connection piece to 2x 6" round ducts, either mounted on front or back of AL 400.

AD 704 048
Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see drawing on page 142), example 4).

Installation accessories

AA 010 410
Air exhaust grill for recirculation mode
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 401
Furniture support 33 7/8" for 36" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 431
Furniture support 47 7/16" for 46 5/8" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

Retractable downdraft ventilation AL 400

- Downdraft for combination with all Gaggenau cooktops, completely retractable when not in use
- Dimmable LED light for optimum illumination of the entire cooktop
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Output

For information on maximum air output in combination with blowers refer to the remote blower table on pages 180 – 181.
Noise level depends on the built-in situation.

Features

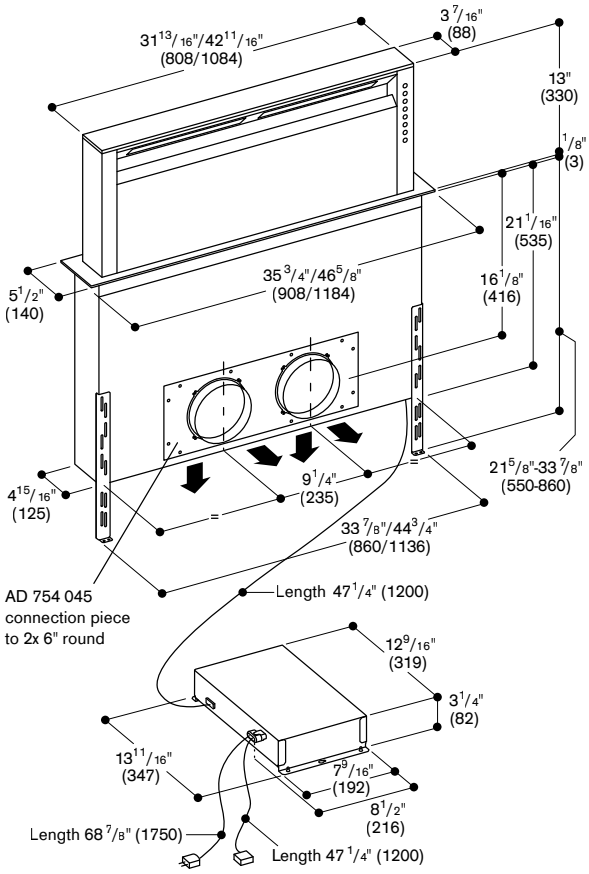
3 electronically controlled output levels.
Intensive mode.
Interval ventilation.
Delayed shut-off.
Grease filter saturation display.
Cartridge-type filter, dishwasher-safe.
Dimmable LED lighting.

Planning notes

46 5/8" AL 400 downdraft can be used with 4 Vario 200 series cooktops or 3 Vario 400 series cooktops.
36" AL 400 downdraft can be used with 3 Vario 200 series cooktops, 2 Vario 400 series cooktops or a cooktop configuration of up to 36" wide.
Can be combined with gas cooktops up to 60.000 BTU.
In combination with the electric cooktop CE 490, installation in 24" deep countertops is possible.
Operation of Vario cooktops is only possible without appliance cover.
Installation is possible in countertops 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 countertop manufacturer.
If the blower or recirculation blower is installed in the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.
The remaining countertop surface (min. 2") between the cut-out of the cooktop and the AL 400 downdraft must be reinforced with a support if less than 13/16" thick for surface-mount installation or less than 1 3/16" for flush mount. It is recommended to use furniture support AA409401/431.
If built-in situation permits, downdraft can be combined with ovens that do not exceed the maximum allowed cabinet temperature.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished: brushed grain 280.
Surfaces: Stainless steel 1.341, ground and brushed IIIC.
For air recirculation:
The exhaust outlet in the cabinet base should be as large as possible to minimize draughts.
The location of the exhaust outlet in the cabinet base is consumer-defined.
Minimum cross-section 112 inches².
To avoid smoke when frying/grilling refer to the manuals of VR grill and VP teppan yaki.

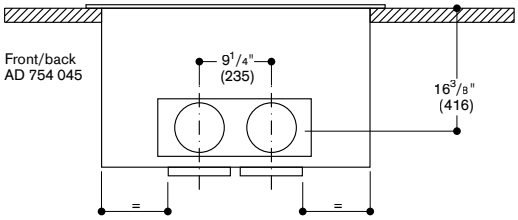
Rating

Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 60" with plug.

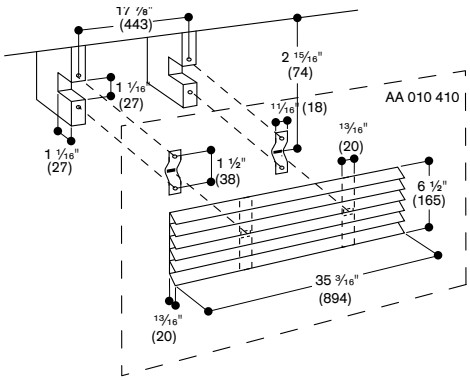


Duct connection 2 x ø 6" front/back
Round duct connection piece with AD 754 045

AL 400 connection positions ø 6"

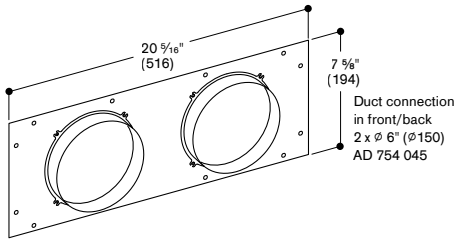


AA 010 410 air exhaust grill

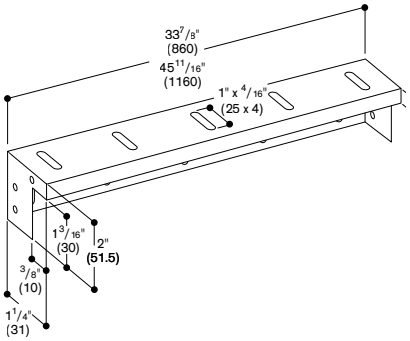


Numbers indicated
inside parenthesis ( ) = mm

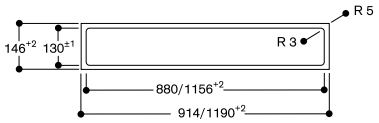
AD 754 045



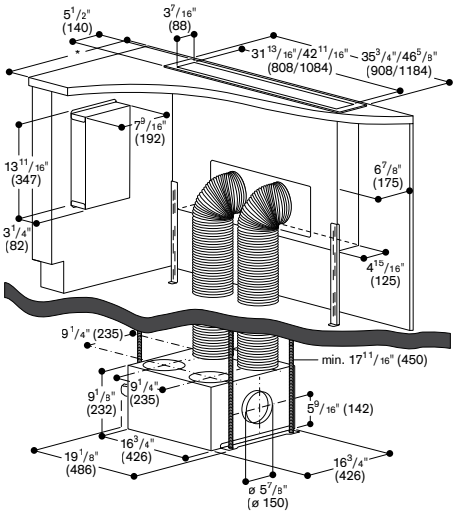
AD 409 401/431 cabinet support



AL 400 cut-out is flush

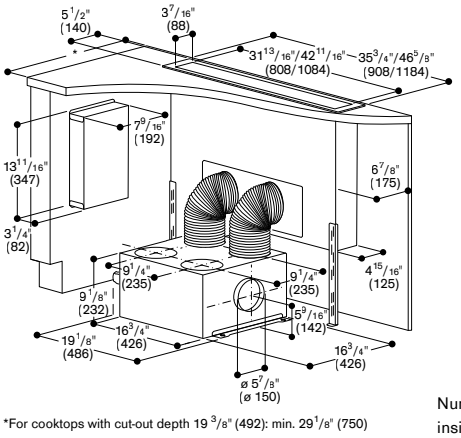


Air extraction installation option with 400 series AR400742 inline blower



*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

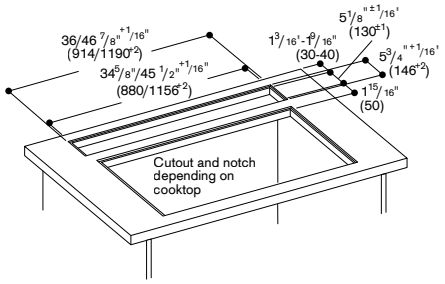
Air extraction installation option with 400 series AR400742 inline blower



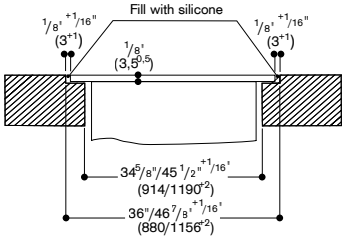
*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

Numbers indicated inside parenthesis ( ) = mm

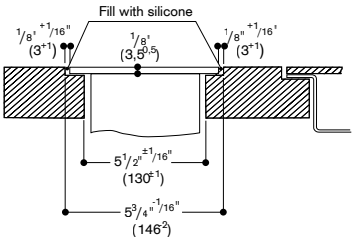
AL 400 mounted flush



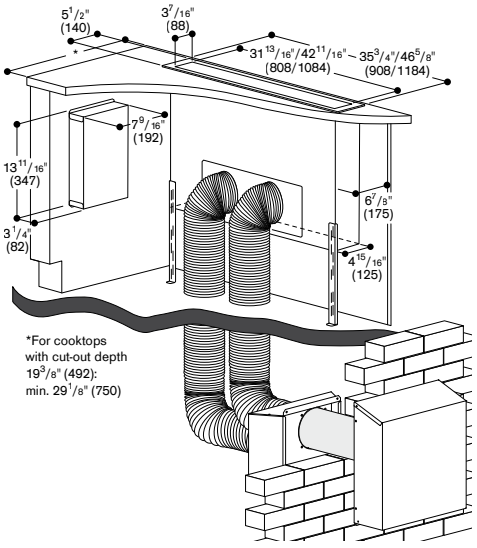
Longitudinal section



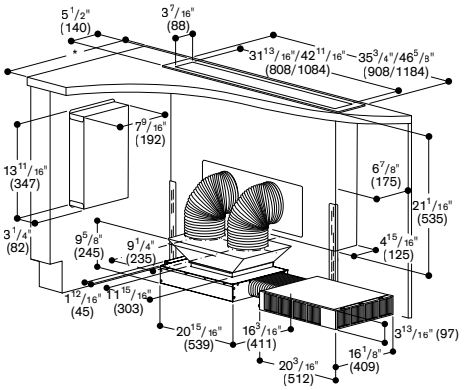
Cross-section



Air extraction installation with AR401742 remote blower



Recirculation configuration with 400 series AR413722 recirculation blower + AA413722 recirculation kit + AD413722 oval flex duct



*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

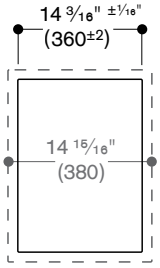
Cut-out dimensions for Vario 400 series combinations. Surface-mount installation.

The drawings below and on the following page show the cut-out dimensions for typical Vario 400 series combinations for a surface-mount installation. The installer can find suitable cut-out dimensions for combinations most frequently used by referring to the previous pages, the drawings below, and on the next page. The combinations listed here are only examples.

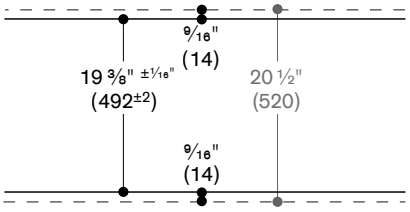
Depending on the type of installation (with or without cover/adjustment strip), the following connection strips must be used:
VA420010 for a surface-mount installation **without** appliance cover/adjustment strip.
VA420011 for a surface-mount installation **with** appliance cover/adjustment strip.

When installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered.

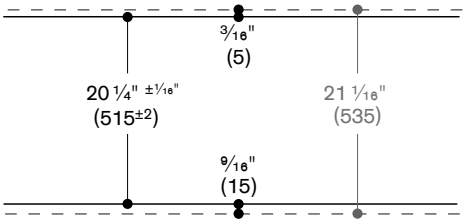
Combination examples without VL 414 downdraft unit:

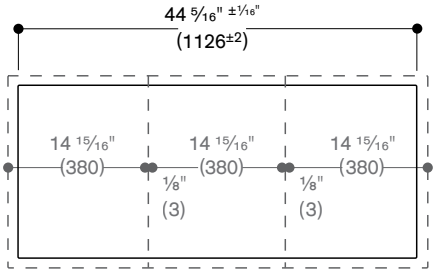


Without cover

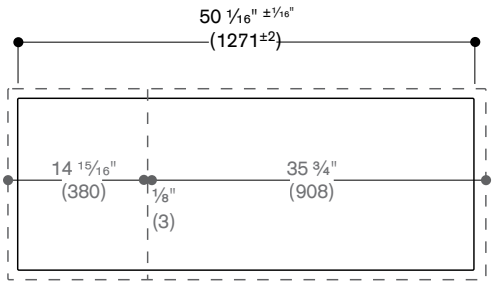


With cover/adjustment strip





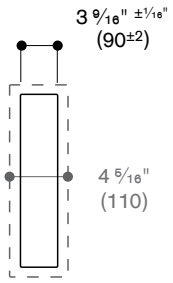
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
45 1/8"	(1146)	
- 6/8"	- (20)	Overhang
44 5/16" ±1/16"	(1126±2)	Cutout



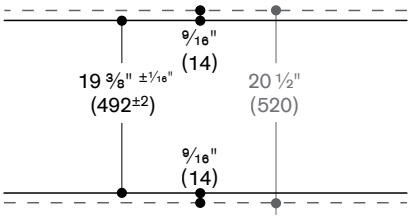
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
35 3/4"	(908)	Appliance (36" cooktop)
50 13/16" ±1/16"	(1291)	
- 6/8"	- (20)	Overhang
50 1/16" ±1/16"	(1271±2)	Cutout

Numbers indicated
inside parenthesis ( ) = mm

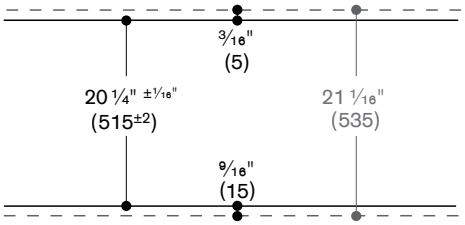
Combination examples with VL 414 downdraft unit:

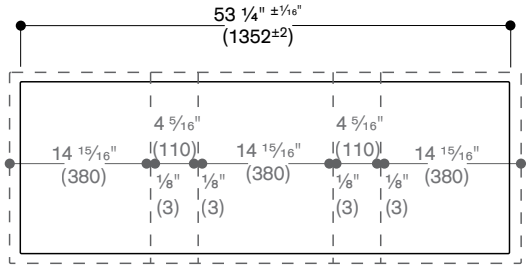


Without cover

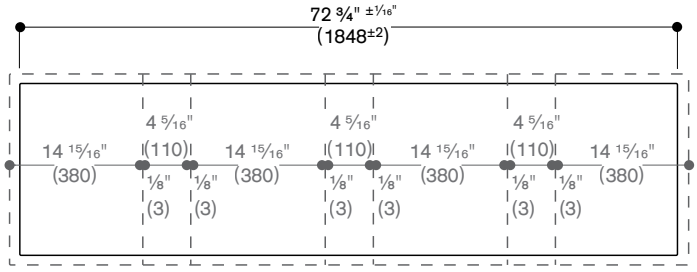


With cover/adjustment strip





14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
54"	(1372)	
- 6/8"	- (20)	Overhang
53 1/4" ±1/16"	(1352±2)	Cutout



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
73 9/16"	(1868)	
- 6/8"	- (20)	Overhang
72 3/4" ±1/16"	(1848±2)	Cutout

Numbers indicated
inside parenthesis ( ) = mm

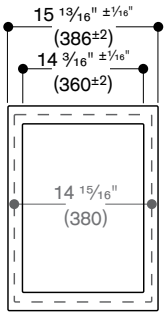
Cut-out dimensions for Vario 400 series combinations. Flush installation.

The drawings below and on the following page show the cut-out dimensions for typical Vario 400 series combinations for a flush-mount installation. The installer can find suitable cut-out dimensions for combinations most frequently used by referring to the previous pages and the drawings below and on the next page. The combinations listed here are only examples.

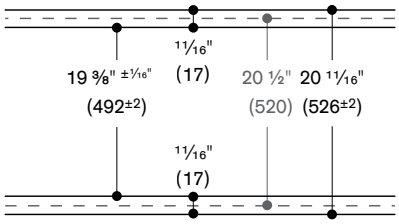
Depending on the type of installation (with or without cover/adjustment strip), the following connection strips must be provided:
VA420000 for a flush installation **without** appliance cover/adjustment strip.
VA420001 for a flush installation **with** appliance cover/adjustment strip.

If installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

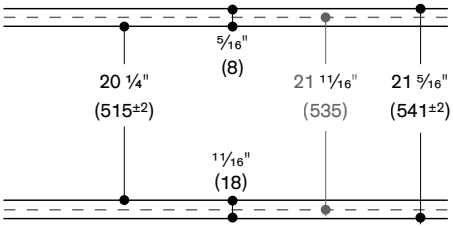
Combination examples without VL 414 downdraft unit:

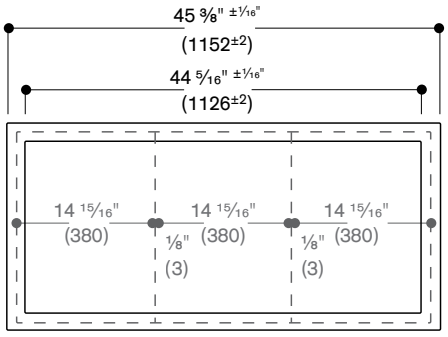


Without cover

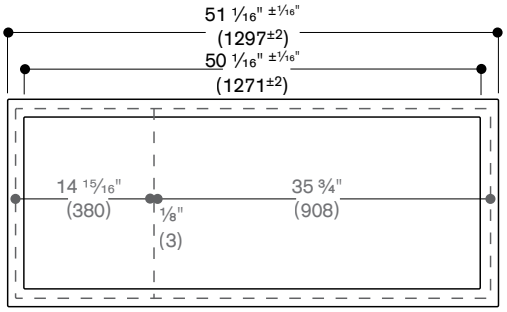


With cover/adjustment strip





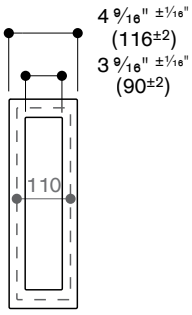
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
45 1/16"	(1146)	
- 6/8"	- (20)	Overhang
44 5/16" ±1/16"	(1126±2)	Cutout
+ 6/8"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
45 3/8" ±1/16"	(1152±2)	Cutout with groove



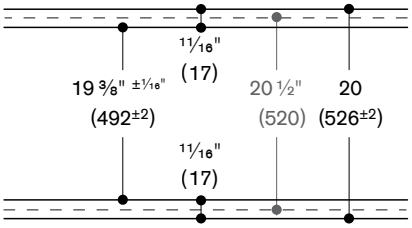
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
35 3/4"	(908)	Appliance
50 13/16"	(1291)	
- 6/8"	- (20)	Overhang
50 1/16" ±1/16"	(1271±2)	Cutout
+ 6/8"	+ (20)	Overhang
+ 1/4"	+(6)	Silicone joint
51 1/16" ±1/16"	(1297±2)	Cutout with groove

Numbers indicated
inside parenthesis ( ) = mm

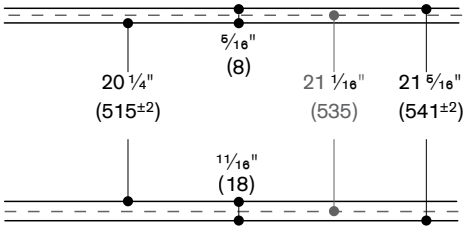
Combination examples with VL 414 downdraft unit:

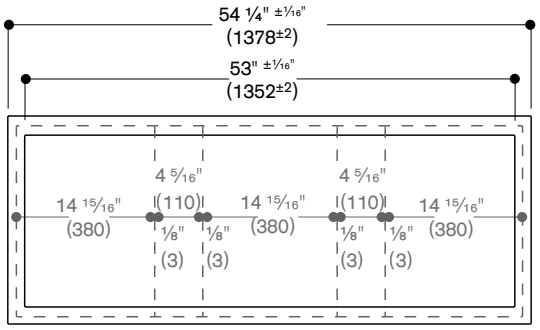


Without cover

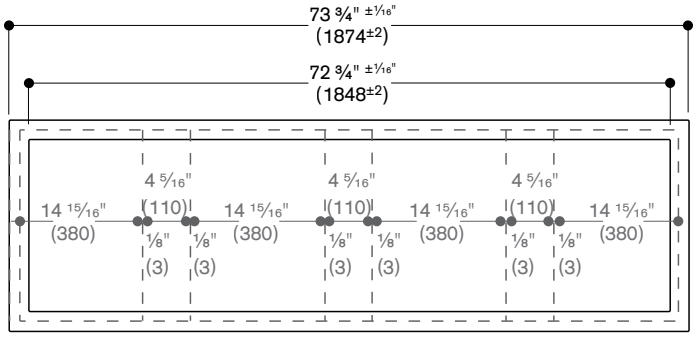


With cover/adjustment strip





14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
54"	(1372)	
- 6/8"	- (20)	Overhang
53 1/4" ±1/16"	(1352±2)	Cutout
+ 3/4"	+ (20)	Overhang
+ 1/4"	+(6)	Silicone joint
54 1/4" ±1/16"	(1378±2)	Cutout with groove



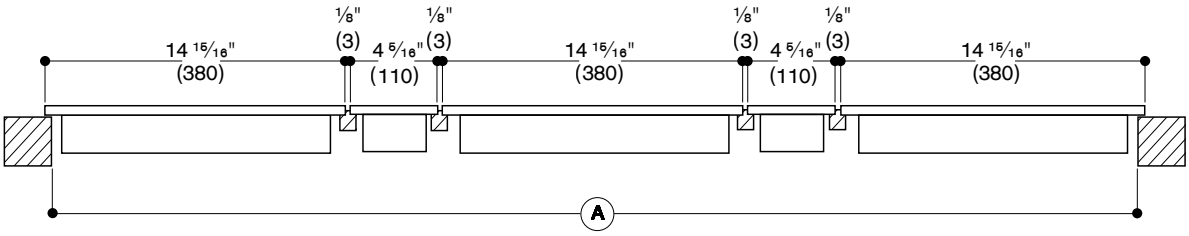
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 420
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 420
14 15/16"	(380)	Appliance
73 9/16"	(1868)	
- 6/8"	- (20)	Overhang
72 3/4" ±1/16"	(1848±2)	Cutout
+ 6/8"	+ (20)	Overhang
+ 1/4"	+(6)	Silicone joint
73 3/4" ±1/16"	(1874±2)	Cutout with groove

Numbers indicated
inside parenthesis ( ) = mm

Cut-out dimensions for Vario 400 series combinations. Calculating tool for the cut-out width.

Calculation of the cut-out width for a surface-mount installation

Example using a combination of VI 414 wok induction, VI 422 2-zone induction, VP 414 teppan yaki, and 2x VL 414 downdraft ventilation units.

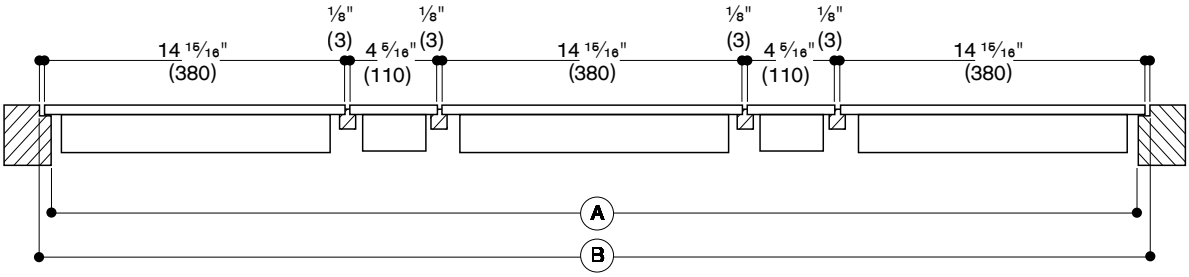


		Example			Your combination
Total width of all appliances	in inches (mm)	(3x 14 15/16" (380)) + (2x 4 15/16" (110))	53 9/16"	(1,360)	.....
+ Number of connection strips	x 1/8" (3)	4x 1/8" (3)	+ 1/2"	(12)	.....
– Lateral appliance overhang	(3/8" (10) / side)	6/8" (20)	– 6/8"	(20)	– 6/8" (20)
(A) Total cut-out width	(in inches (mm))		53 1/4"±1/16"	(1,352± 2)	..... ±1/16" (±2)

Cut-out depth is dependent on the installation type with or without appliance cover/adjustment strip.

Calculation of the cut-out width for a flush installation

Example using a combination of VI 414 wok induction, VI 422 2-zone induction, VP 414 teppan yaki, and 2x VL 414 downdraft ventilation units.



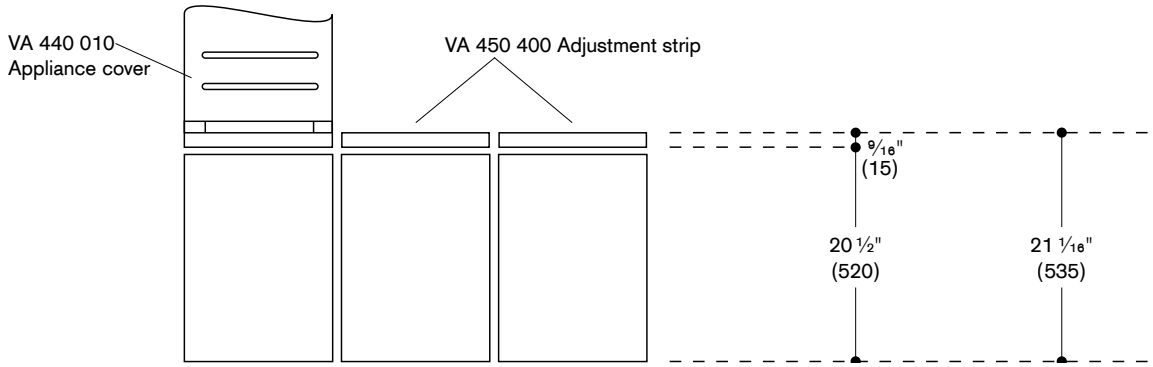
		Example			Your combination
Total width of all appliances	in inches (mm)	(3x 14 15/16" (380)) + (2x 4 15/16" (110))	53 9/16"	(1,360)	.....
+ Number of connection strips	x 1/8" (3)	4x 1/8" (3)	+ 1/2"	(12)	.....
– Lateral appliance overhang	(3/8" (10) / side)	6/8" (20)	– 6/8"	(20)	– 6/8" (20)
(A) Total cut-out width	(in inches (mm))		53 1/4"±1/16"	(1,352± 2)	..... ±1/16" (±2)
+ Lateral appliance overhang	(3/8" (10) / side)	6/8" (20)	+ 6/8"	(20)	– 6/8" (20)
+ Silicone joint (1/8" (3) circumference)		2x 1/8" (3)	+ 1/4"	(6)	+ 1/4" (6)
(B) Total width with groove	in inches (mm)		54 1/4"±1/16"	(1,378 ± 2)	..... ±1/16" (±2)

Cut-out depth is dependent on the installation type with or without appliance cover/adjustment strip.

Numbers indicated
inside parenthesis ( ) = mm

Installation with appliance cover and adjustment strip

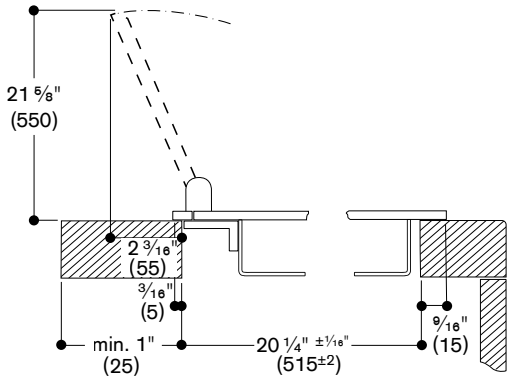
All appliances with a width of 15 inches can be equipped with a stainless steel appliance cover.
If combining several appliances with at least one appliance cover, the VA 450 adjustment strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



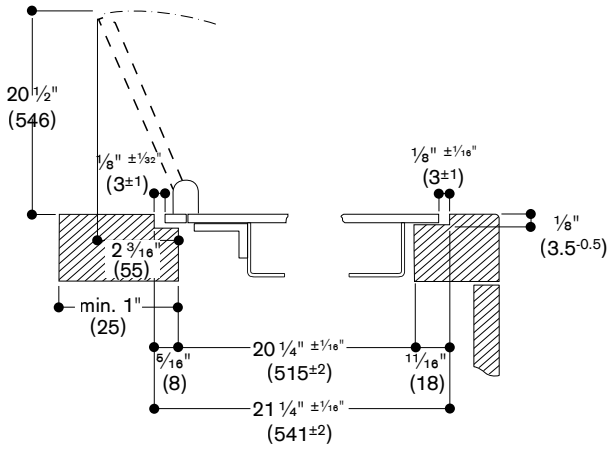
When installing with appliance cover or adjustment strip, depending on the type of installation (surface-mount or flush), the following connecting strips must be used:
VA420011 for a **surface-mount installation** with appliance cover/adjustment strip.
VA420001 for a **flush-mount installation** with appliance cover/adjustment strip.

When installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

Installation with appliance cover/adjustment strip; surface-mount installation



Installation with appliance cover/adjustment strip; flush installation



Numbers indicated
inside parenthesis ( ) = mm

VG 264 214CA
Stainless steel control panel
Natural gas
Width 24" (60 cm)

Installation accessories
SH 260 000
Hinge holder for mounting of appliance cover VD 201 (order separately, order two).
VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories
VD 201 014
Brushed stainless steel appliance cover (order two covers)
Cast-iron pan supports have to be removed before cover can be closed.

Vario 200 series gas cooktop
VG 264

- Can be combined with cooktops of the Vario 200 series
- Electric ignition of all burners. Simply press the knob, turn it and hold it there until a stable flame burns
- Integrated control panel for comfortable and secure operation

Cooking zones
4 gas burners and pans suitable for pots up to max. ø 8 11/16":
2 high-output burners
(560–2,800 W) 1,900 – 9,500 BTU.
2 standard burners
(380–1,900 W) 1,300 – 6,500 BTU.

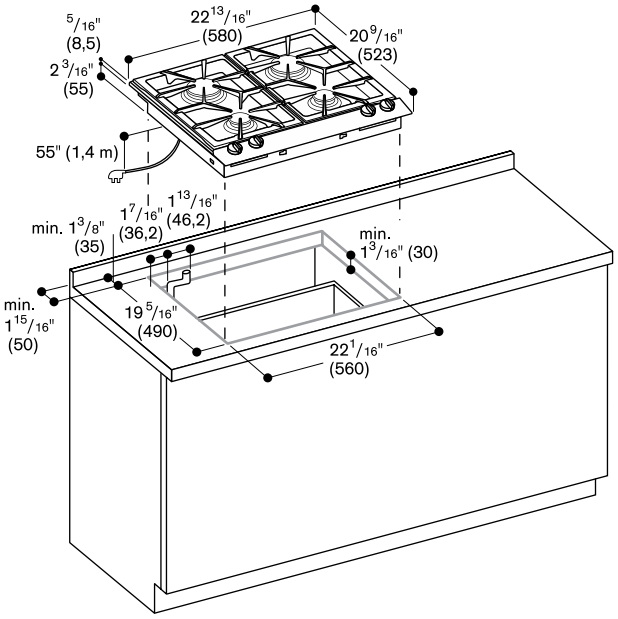
Features
Brushed stainless steel cooktop.
Automatic quick ignition.
Cast-iron pan support, also suitable for small pans.
Enameled burner cover.
All-gas valve with fine control.
Equipped for natural gas. For conversion to LP gas, 2x LP kits (part# 419839) must be ordered.

Safety
Safety thermocouple ignition.

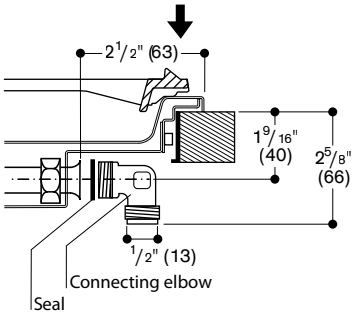
Planning notes
A minimum clearance of 4" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation must be installed.
Appliance clicks into place when inserted in the work top from above.

Please read additional planning notes on page 104.

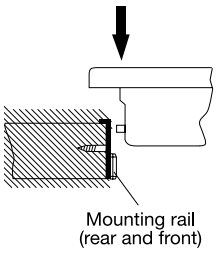
Rating
Total rating: 32,000 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 55" with plug.



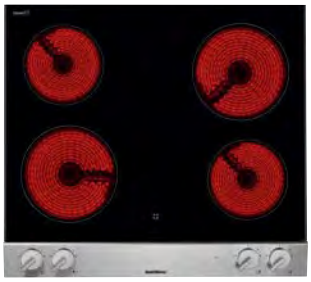
Gas connection



Note: When planning installation over an oven, plan gas connections and shut-off in adjacent cabinet.



Numbers indicated
inside parenthesis ( ) = mm



VE 260 614
Stainless steel control panel
Width: 24" (60 cm)

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops

Vario 200 series electric cooktop
VE 260

- Can be combined with cooktops of the Vario 200 series cooking appliances and ovens in a consistent look
- Integrated control panel for comfortable and secure operation
- 4 cooking zones
- Output up to 1,800 W

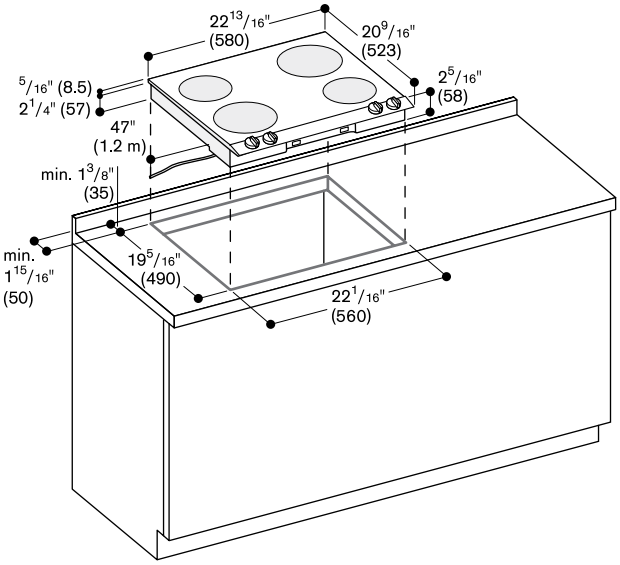
Cooking zones
4 cooking zones:
2 Super-Quick cooking zones
ø 7 1⁄16" (1,800 W).
2 Super-Quick cooking zones
ø 5 1⁄16" (1,200 W).

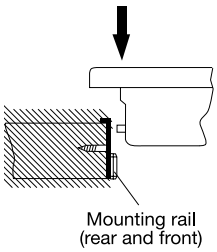
Features
Four continuously variable energy controls.
Individual residual heat indicator.
Cooking zone marking.
Operation indicator light.

Planning notes
Installation above a 24" (60 cm) oven is possible.
Appliance clicks into place when inserted into the countertop from above.

Please read additional planning notes on page 104.

Rating
Total rating: 6.0 kW.
Total Amps: 24 A.
220–240V / 60 Hz
Plan for 56" connecting cable without plug (hardwire required)





Numbers indicated
inside parenthesis ( ) = mm

VG 231 214CA
Stainless steel control panel
Natural gas
Width 12" (28 cm)

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories
VD 201 014
Brushed stainless steel appliance cover
WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

Vario 200 series gas wok cooktop
VG 231

- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- Wok burner with 17,000 BTU output. For the typical Asian quick braising and for large pots and pans
- Electric ignition of burner. Simply press the knob, turn it and hold it there until a stable flame burns

Cooking zones
1 three-ring wok burner.
(250–5,000 W) 850–17,000 BTU, suitable for woks and pans up to ø 12 5/8".

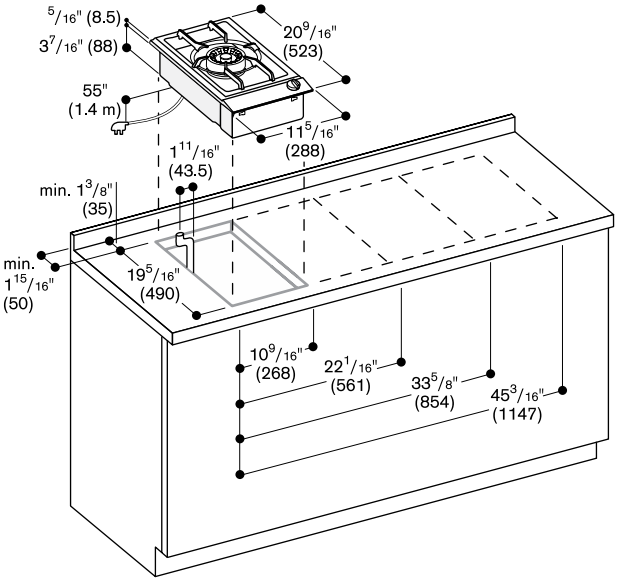
Features
Brushed stainless steel cooktop.
Three flame rings.
Electric ignition.
Cast-iron pan support.
Three-ring burner of solid heat-resistant burner brass.
Equipped for natural gas. For conversion to LP gas, LP kit (part# 622912) must be ordered.

Safety
All-gas valve with fine control thermoelectric safety pilot.

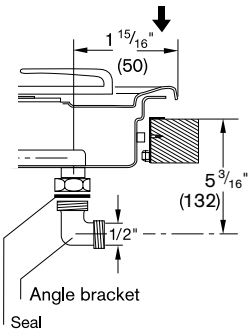
Planning notes
Maximum drawer depth 16 9/16".
Appliance clicks into place when inserted in the countertop from above.
A minimum clearance of 5 7/8" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.
Due to its diameter, do not combine VL041/040 immediately adjacent to air deflector LS041000.

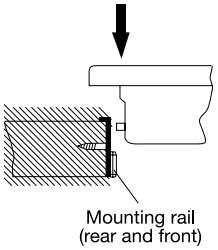
Please read additional planning notes on page 104.

Rating
Total rating: 17,000 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 55" with plug.



Gas connection





Numbers indicated
inside parenthesis ( ) = mm

VG 232 214CA
Stainless steel control panel
Natural gas
Width 12" (28 cm)

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories
VD 201 014
Brushed stainless steel appliance cover

Vario 200 series gas cooktop
VG 232

- Special appliance for restaurant-grade capabilities in the home kitchen
- Generous control panel for comfortable and secure operation
- Electric ignition of all burners. Simply press the knob, turn it and hold it there until a stable flame burns

Cooking zones
2 gas burners suitable for pots up to max. ø 8 11/16":
One high-output burner (9,500 BTU).
One standard burner (6,500 BTU).

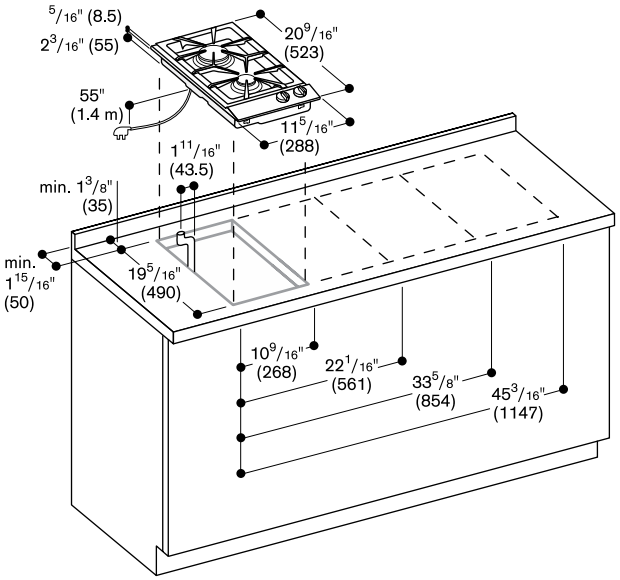
Features
Brushed stainless steel cooktop.
Electric ignition.
Cast-iron pan support, also suitable for small pots.
Enameled burner cap.
Equipped for natural gas. For conversion to LP gas, LP kit (part# 419839) must be ordered.

Safety
All-gas valve with fine control and thermoelectric safety pilot.

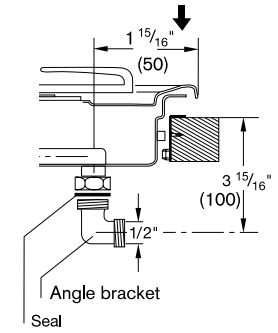
Planning notes
Maximum drawer depth 16 9/16".
Appliance clicks into place when inserted in the countertop from above.
A minimum clearance of 5 7/8" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.

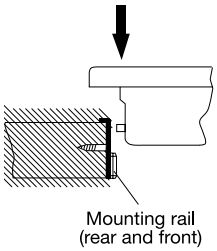
Please read additional planning notes on page 104.

Rating
Total rating: 16,000 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 55" with plug.



Gas connection





Numbers indicated
inside parenthesis ( ) = mm

VE 230 614
Stainless steel control panel
Width 12" (28 cm)

Installation accessories
1 glass scraper

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops
SH 230 001
Hinge holder required for fitting the appliance cover

Optional accessories:
VD 201 014
Brushed stainless steel appliance cover

Vario 200 series electric cooktop
VE 230

- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- Two cooking zones including combination. Total output up to 3,000 W

Cooking zones
2 cooking zones:
1 Super-Quick cooking zone
ø 5 11⁄16" (1,200 W).
1 Super-Quick cooking zone
ø 4 3⁄4" (700 W), converts to
ø 7 1⁄16" (1,800 W).

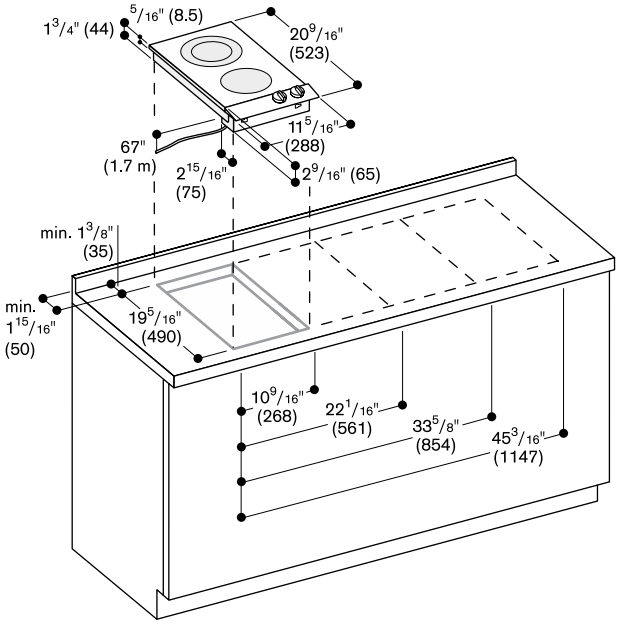
Features
Two continuously variable energy controls.
Cooking zone marking.

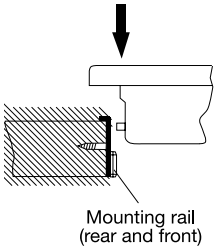
Safety
Individual residual heat display.
Operation indicator light.

Planning notes
Appliance clicks into place when inserted in the countertop from above.

Please read additional planning notes on page 104.

Rating
Total rating: 2.5 kW.
Total Amps: 12 A.
220–240V / 60 Hz
Plan for a 67" connecting cable without plug (hardwire required).





Numbers indicated
inside parenthesis ( ) = mm

VP 230 614
Stainless steel control panel
Width 12" (28 cm)

Included accessories
2 spatulas

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops
SH 230 001
Hinge holder required for fitting the appliance cover

Optional accessories
VD 201 014
Brushed stainless steel appliance cover

Vario 200 series Teppan Yaki
VP 230

- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- Japanese traditional cooking, directly on the stainless steel surface
- Exact temperature control from 240°F to 480°F, with warming and cleaning settings

Cooking zones
Usable area: W 8 7/8" x D 15 9/16".
Warming setting.
Cleaning setting.

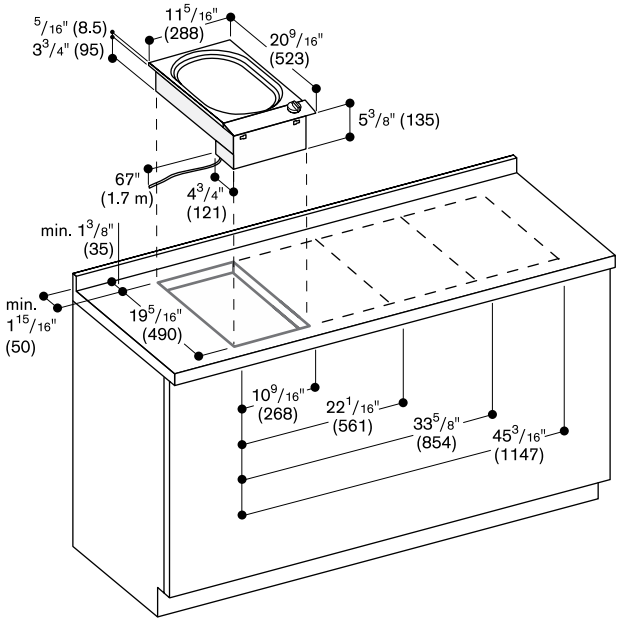
Features
Stainless steel frame with a sanded and seamlessly-welded stainless steel cooking surface.
One heating zone with electronic temperature control from 240°F to 480°F.
Heating element with 1,800 W.

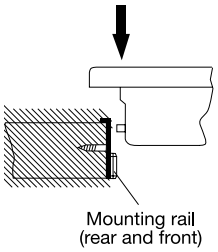
Safety
Operation indicator.
Pre-heat and residual heat indicator.

Planning notes
Appliance clicks into the countertop from above.
A minimum clearance of 1 1/4" (30 mm) from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be used.
The VK 230 glass cover cannot be used with this appliance.

Please read additional planning notes on page 104.

Rating
Total rating: 1.8 kW.
Total Amps: 15 A.
240 V / 60 Hz
Plan for a 55" connecting cable without plug (hardwire required).





Numbers indicated
inside parenthesis ( ) = mm

VR 230 614
Stainless steel control panel
Width 12" (28 cm)

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

Installation accessories
VV 200 014
Connecting strip for combination with other appliances

Optional accessories
LV 030 000
Lava stones for refilling
AM 060 000
Full size cast-iron griddle

Vario 200 series electric grill
VR 230

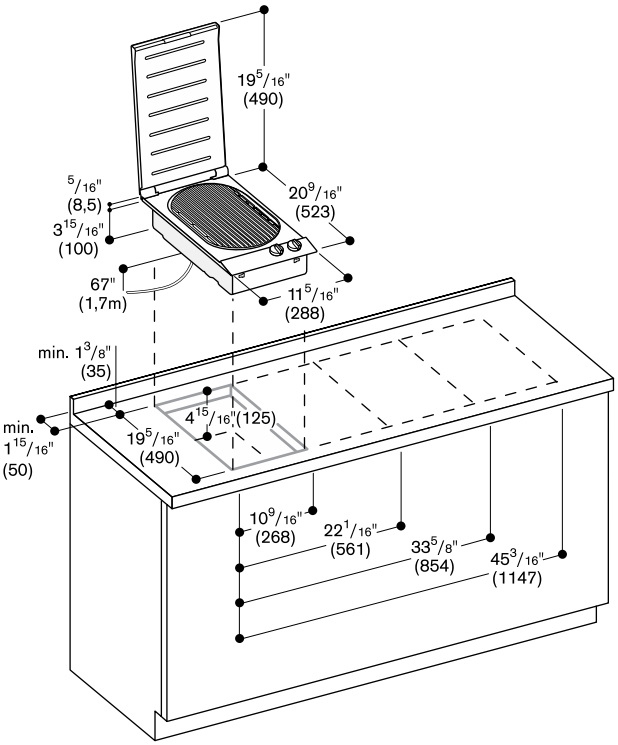
- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- With lava stones just like outdoor grilling with even heat distribution
- Two independent temperature zones. Braise, cook or keep food warm at the same time

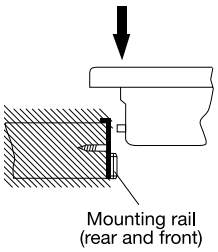
Features
9 power levels.
Shot-blasted stainless steel basin, lava stone container and grease collecting tray (dishwasher-safe).
One cast-iron grill grid.
Two separately controlled grill heating elements, swivel-out type, each element 1,500 W.

Planning notes
Appliance clicks into place when inserted in the countertop from above.
A minimum clearance of 7 ⅞" must be observed from heat-sensitive furnishings or contact faces or thermal insulation must be installed.
We recommend the combination with downdraft ventilation.
When installed with overhead ventilation, the AM060000 griddle plate must be used.
Minimum distance to a ventilator hood is 24".

Please read additional planning notes on page 104.

Rating
Total rating: 3.0 kW.
Total Amps: 14 A.
220–240V / 60 Hz
Plan for a 67" connecting cable without plug (hardware required).





Numbers indicated
inside parenthesis ( ) = mm

VK 230 714
Stainless steel control panel
Width 12" (29 cm)

Included accessories
1 glass lid with knob handle
1 perforated cooking insert
1 unperforated cooking insert
1 handle
1 outlet strainer filter

Installation accessories
AG 060 000
Drain installation set enables drainage of cooking liquid into a suitable receptacle.
VV 200 014
Connecting strip for combination with other Vario appliances

Optional accessories
VD 201 014
Stainless steel appliance cover
GE 020 010
Unperforated cooking insert
GE 020 020
Perforated cooking insert
FK 023 000
Pasta basket

Vario 200 series in-counter steamer
VK 230

- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- Cooking at a defined temperature. Fish cannot fall apart at 185°F
- Pressureless cooking. Cooked food is easily accessible and does not fall apart

Cooking zones
Water volume 1 to 6.4 quarts (1–6 liters).

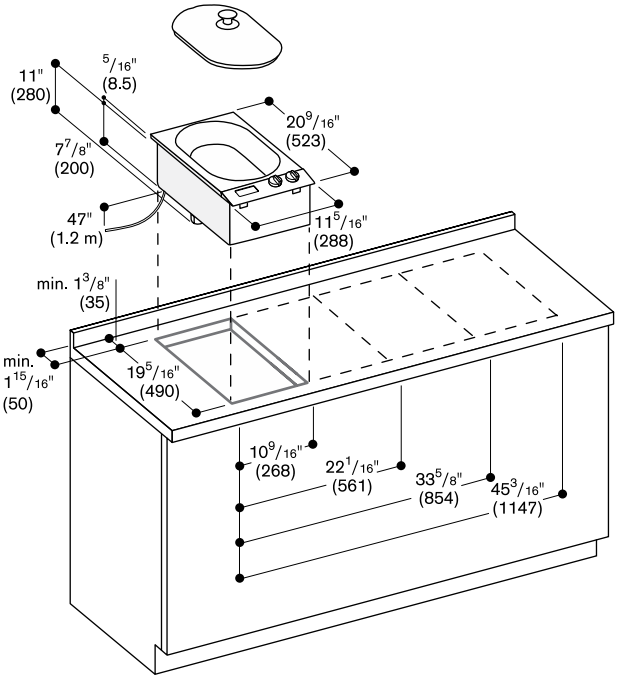
Features
Cooktop and basin made of shot-blasted stainless steel.
Electronic water temperature control from 100°F to 200°F, in 10°F increments.
Steam cooking levels with electronic steam control for pressureless cooking.
Special heating system.
Electronic short-period timer up to 90 min.
Water drain valve ½", motor driven.
Function display.

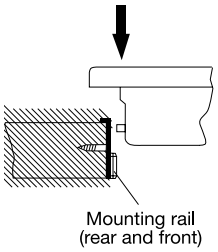
Safety
Remaining time display.
Automatic shut-off function.
Automatic boiling point detection.
Child lock.

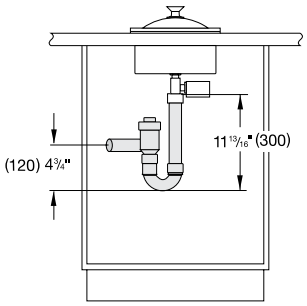
Planning notes
VK 230 and VF 230 must not be installed directly next to one another.
In combination with the downdraft VL 040/041 this should be planned on the left of the VK.
Keep the floor drain behind the door in the base cabinet accessible.
Appliance is intended for direct drain water connection, but can be fitted without a drain connection by using the accessory AG060000.
If a cover is fitted, the glass cover must be removed when closing it.
Order the cover separately.
Minimum distance from wooden side panels should be at least 7 ⅞".
A ventilator hood is recommended when an upper cabinet is installed above the steamer.
Appliance clicks into place when inserted in the countertop from above.

Please read additional planning notes on page 104.

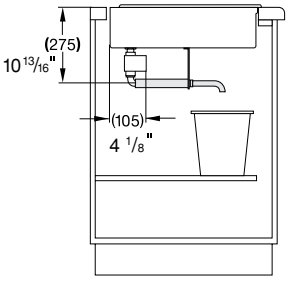
Rating
Total rating: 1.8 kW.
Total Amps: 8 A.
120 V / 60 Hz
Plan for a 67" connecting cable without plug (hardware required).







Drain connection available in base cabinet.
A check valve must be installed.
It is necessary to install a non-return valve.



Drainage to a collecting container (e.g. a pot).
Only possible with AG060000 drain installation set.

Numbers indicated
inside parenthesis ( ) = mm

VF 230 614
Stainless steel control panel
Width 12" (29 cm)

Included accessories
1 deep frying basket with tilt-in handle
1 stainless steel cover
1 frying basket suspension

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories
Part# 743976
Additional deep frying basket
VD 201 014
Brushed stainless steel appliance cover

Vario 200 series electric deep fryer
VF 230

- Special appliance for restaurant-grade capabilities in the home kitchen
- Integrated control panel for comfortable and secure operation
- Optimum ratio of volume and performance. Even non-stop deep frying without flavor transfer
- Exact temperature control. Healthy deep frying with optimum results even if food contains starch

Cooking zones
Three-zone frying basin:
- Expansion zone
- Frying zone
- Cold oil zone

Oil Quantity: 3.7 quarts (3.5 liters)

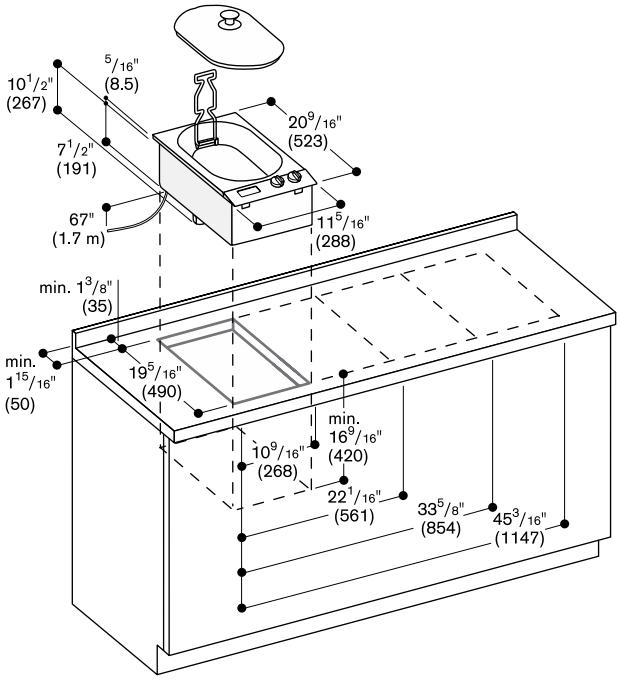
Features
Electronic short-period time up to 90 min.
Stainless steel basin.
Hinged heating element (2,300 W).
Gentle fat melting setting.
Electronic temperature control with display function between 275 °F and 380 °F, in 10 °F steps.

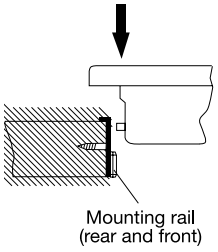
Safety
Remaining time display.
Electronic overheating protection.
Child lock.
Safety shut-off.

Planning notes
Plan a door in the base cabinet for operation of the oil drain-valve.
Appliance clicks into place when inserted in the countertop from above.
VF 230 and VK 230 must not be installed directly adjacently to one another.

Please read additional planning notes on page 104.

Rating
Total rating: 2.3 kW.
Total Amps: 14 A.
220–240 V / 60 Hz
Plan for a 67" connecting cable without plug (hardware required).





Numbers indicated
inside parenthesis ( ) = mm

VL 041 715
Stainless steel control panel
Control unit
Width 3⅜" (8.5 cm)
Air extraction/recirculation with 200 series AR 400/401 blowers and AR413 recirculation blower.

VL 040 715
Stainless steel control panel
Expansion element
Width 3⅜" (8.5 cm)
Air extraction/recirculation with 200 series AR 400/401 blowers and AR413 recirculation blower.

Required installation accessories

AD 724 042
Transition to 6" round duct.
Required to connect duct to bottom of VL downdraft or when connecting duct to right/left side of VL downdraft. (see adjacent drawing).

AD 724 041
Rectangular adapter piece.
Must order AD724042 transition to 6" round to vent downwards / left or right and AD724041 when venting to left or right side of VL 414 downdraft. No duct connection pieces are included.

Installation accessories

VV 200 014
Connecting strip for combination with other Vario cooktops with integrated control panel.

LS 041 001
Air deflector for combination of VL 040/041 with gas cooktops to prevent a flame which has been set to a low level from being extinguished.

AS 070 001
Connection for extension in the case of installation next to VK steamer or VF deep fryer. (see adjacent drawing).

Vario 200 series downdraft ventilation
VL 040/VL 041

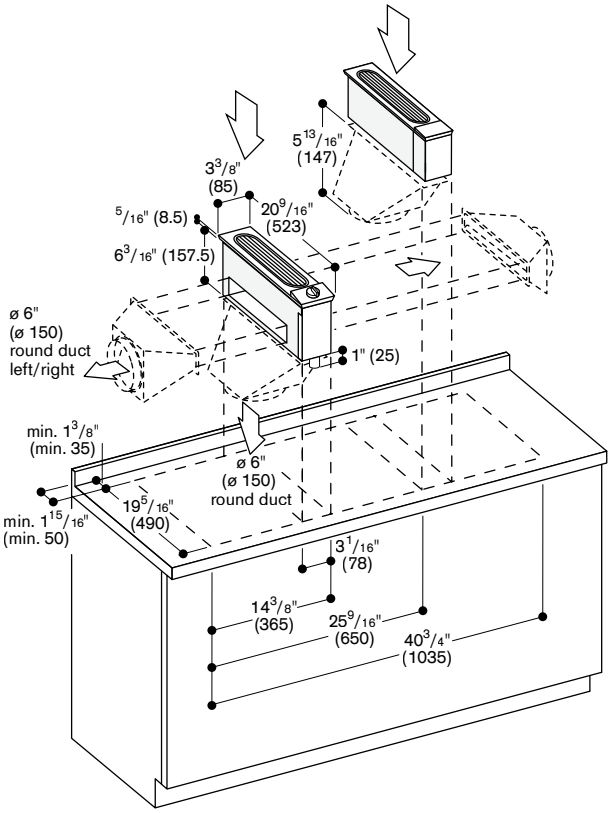
- Ventilation unit integrated in the countertop. The least conspicuous ventilation method around
- Effective extraction at countertop level
- Minimal planning and easy installation for air recirculation
- Downdraft ventilation system control unit for combination with Vario 200 series cooktops

Features
Output control knob operation.
4 output levels.
Power control by 2-stage switch.
Ventilation grill can be removed.
Stainless steel grease filter with grease drip tray, dishwasher-safe.
No transition included (order separately).

Planning notes
Air extraction in combination with 200 series AR400740 inline/AR401740 remote blower or recirculation mode with AR413720 recirculation blower.
Combination of only 1x VL 041 and 1x VL 040 possible.
Maximum cooktop width of 24" between two VL.
Installation of LS041001 air deflector is required if ventilation is installed next to a gas appliance to prevent a fire hazard caused by saturated grease filter.
If LS041001 air deflector is installed WP400000 wok pan can not be used.

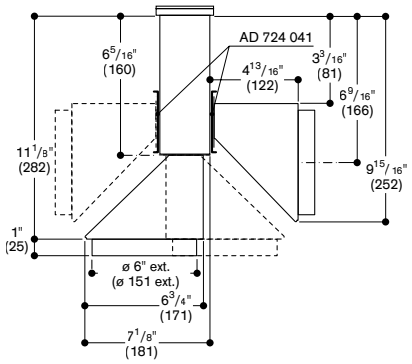
Please read additional planning notes on page 104.

Rating
120 V / 60 Hz
Connection cable: 39 9/16".

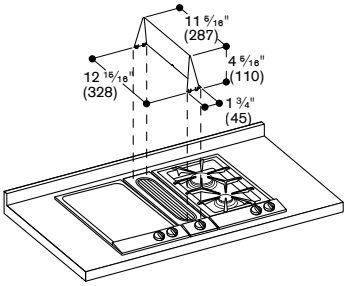


Round duct pipe connection piece to bottom ø 6" (150) with AD724042
Round duct pipe connection piece to left/right ø 6" (150) with AD724042 + AD724041

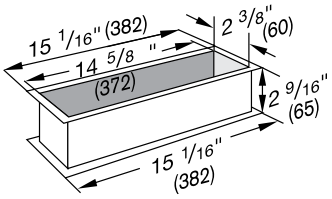
Transition to 6" round duct to bottom/left/right with AD 724 042/041



LS 041 001 air deflector



AS 070 001 connection for extension

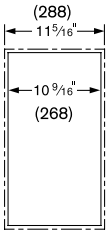


Numbers indicated
inside parenthesis ( ) = mm

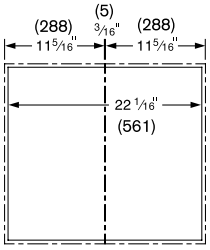
Cut-out dimensions for Vario 200 series combinations

The drawings below show the recess dimensions for typical Vario 200 series cooktop combinations.
The installer can find out the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the sketches below and on the next page.

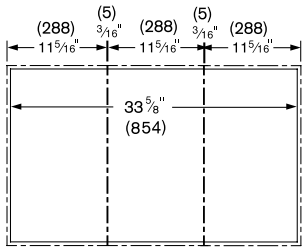
Installation dimensions for the Vario 200 series.



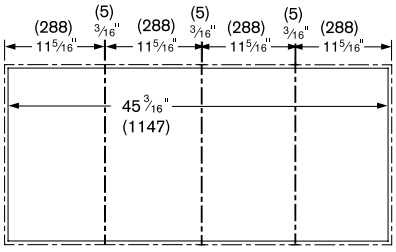
11 5/16"	(288)	Appliance
– 6/8"	(– 20)	Overhang
10 9/16"	(268)	Cutout



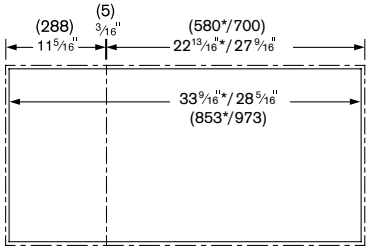
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
22 7/8"	(581)	
– 6/8"	(– 20)	Overhang
22 1/16"	(561)	Cutout



11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
34 7/16"	(874)	
– 6/8"	(– 20)	Overhang
33 5/8"	(854)	Cutout



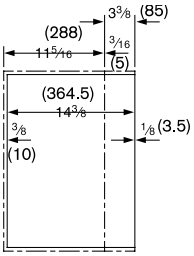
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
45 15/16"	(1167)	
– 6/8"	(– 20)	Overhang
45 3/16"	(1147)	Cutout



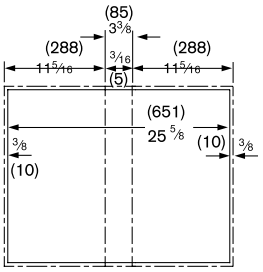
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
22 13/16"/	(580*/	
27 9/16"	700**)	Appliance
34 3/8"/	(873*/	
39 1/8"	993**)	
– 6/8"	(– 20)	Overhang
33 9/16"/	(853*/	Cutout
38 5/16"	(973**)	

* VE, VG26
** VE

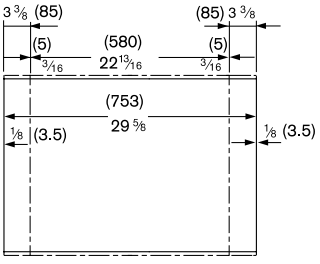
Installation dimensions for the Vario 200 series with VL downdraft.



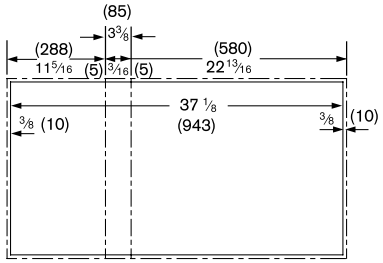
11 5/16"	(288)	VE,VF...
3/16"	(5)	VV 200
3 3/8"	(85)	VL 041
14 7/8"	(378)	
– 9/16"	(–13.5)	Overhang (10+3.5)
14 3/8"	(364.5)	Cutout



11 5/16"	(288)	VE, VF...
3/16"	(5)	VV 200
3 3/8"	(85)	VL 041
3/16"	(5)	VV 200
11 5/16"	(288)	VE, VF...
26 7/16"	(671)	
– 6/8"	(– 20)	Overhang (10+10)
25 5/8"	(651)	Cutout (=approx.650)



3 3/8"	(85)	VL 041
3/16"	(5)	VV 200
22 13/16"	(580)	VE, VG 26...
3/16"	(5)	VV 200
3 3/8"	(85)	VL 040
29 15/16"	(760)	
– 1/4"	(– 7)	Overhang 1/8" + 1/8" (3.5 + 3.5)
29 5/8"	(753)	Cutout



11 5/16"	(288)	VE, VF...
3/16"	(5)	VV 200
3 3/8"	(85)	VL 041
3/16"	(5)	VV 200
22 13/16"	(580)	VE, VF...
37 15/16"	(963)	
– 6/8"	(– 20)	Overhang (10+10)
37 1/8"	(943)	Cutout

How to calculate? General Rules.
First calculate the overall dimension of the cooktop set up. Do this by adding each unit's overall width and add 3/16" for each connecting strip used. Once you have the final figure for the overall dimension, deduct the overlap of the cooktop set up at each end (starting and ending unit).

Cut-out dimension = Overall dimension. The overlap at each end (total overlap).

Between each unit (cooktops and ventilators) a connecting strip should be placed and added to the overall dimension of the cooktop set up.

The Vario 200 series does not have finishing strips.

When installing only one unit, the cut-out dimension is 10 9/16" for the 12" units, 22 1/16" for the VE260614 and VG264214CA.

Numbers indicated
inside parenthesis ( ) = mm

Installation and optional accessories for Vario 400 series cooktops

AA 414 010
Air deflector for combination with gas cooktops

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **without** appliance cover/filler strip.

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 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **with** appliance cover/filler strip.

VV 401 000
Retrofit connection strip for previous Vario 400 series cut-outs. Cannot be used to retrofit cut-outs for previous Vario 400 series combinations with previous VL 430/431 downdraft installation. For **surface-mount** installation **without** appliance cover.

VA 440 010
Stainless steel appliance cover with mounting strip

VA 450 110
Stainless steel adjustment strip, width 4 5⁄16"
Necessary accessory in a combination of several Vario cooktops with at least one appliance cover to compensate for the appliance depth.

VA 450 400
Stainless steel adjustment strip, width 15"
Necessary accessory in a combination of several Vario cooktops with at least one appliance cover to compensate for the appliance depth.

VA 450 900
Stainless steel adjustment strip, width 36"
Necessary accessory in a combination of several Vario cooktops with at least one appliance cover to compensate for the appliance depth.

VA 461 000
Cast-iron griddle plate, enameled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.

VA 461 001
Cast-iron griddle plate, enameled, full size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 14 3⁄16", height 3 15⁄16".

WZ 400 001
Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

AD 724 042
Transition to 6" round.
For VL 414/041/040 downdraft ventilation.
For installation to left or right side of VL 414/041/040 additional adapter AD724041 necessary.

AD 724 041
Rectangular adapter piece required in conjunction with AD740042 when connection to left/right side of VL 414/041/040 downdraft.

AG 060 000
Drain installation set enables drainage of cooking liquid into a suitable receptacle. For use with VK steamer.

AS 070 001
Downdraft connection piece for extension in the case of installation next to VK steamer or VF fryer.

FK 023 000
Pasta basket
For Vario 400 series and 200 series steamer
Cooking without overcooking, dripping directly in the appliance.

Installation and optional accessories for Vario 400 series cooktops

GE 020 010
Unperforated cooking insert
For use with VK steamer.

GE 020 020
Perforated cooking insert
For use with VK steamer.

LV 030 000
Lava stones for refilling. Required for use of VR grill.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6"
cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7"
cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8"
cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11"
cooking zone.

WP 400 001
Wok pan made of
multiple-layered material
With round bottom and handle,
ø 14 3/16", 5.3 quarts, height 3 15/16".

Installation and optional accessories for Vario 200 series cooktops

AM 060 000
Full size cast-iron griddle. For Vario 200 series grill.

LS 041 001
Air deflector for VL 040/041 next to gas cooktops

SH 230 001
Hinge holder for fitting the appliance cover. For use with VE 230 and VP 230.

SH 260 000
Hinge holder for fitting the appliance cover. For use with VG 264.

VD 201 014
Brushed stainless steel appliance cover

VV 200 014
Stainless steel connection strip for combination with other Vario 200 series cooktops.

AD 724 042
Transition to 6" round.
For VL 414/041/040 downdraft ventilation.
For installation to left or right side of VL 414/041/040 additional adapter AD724041 necessary.

AD 724 041
Rectangular adapter piece required in conjunction with AD740042 when connection to left/right side of VL 414/041/040 downdraft.

AG 060 000
Drain installation set enables drainage of cooking liquid into a suitable receptacle. For use with VK steamer.

AS 070 001
Downdraft connection piece for extension in the case of installation next to VK steamer or VF fryer.

FK 023 000
Pasta basket
For Vario 400 series and 200 series steamer
Cooking without overcooking, dripping directly in the appliance.

GE 020 010
Unperforated cooking insert
For use with VK steamer.

GE 020 020
Perforated cooking insert
For use with VK steamer.

LV 030 000
Lava stones for refilling. Required for use of VR grill.

Vario 400 and 200 series induction and electric cooktops

Appliance type		Induction cooktop	Induction cooktop
Series		Vario 400 series	Vario 400 series
		VI 492 611	CX 491 610
Width	(in)	36 (90 cm)	36 (90 cm)
Stainless steel frame		•	•
Control knob in cabinet front / Integrated control panel		•/–	–/–
TFT touch display / Twist-Pad control		•/–	•/–
Surface-mounted / flush-mounted		•/•	•/•
Bi-colored display (white/orange)		•	–
Cooking zones/combinations			
Number of cooking zones		5	4
Full surface induction cooking zone, min. ø 3" (500 W) / max. ø 13" x 21" (100 W–4,600 W)		–	•
Flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W)/ linked together 15" x 9" (3,300 W, with booster 3,700 W)		4	
Induction cooking zone ⌀ 8 ¼" (21 cm) (2,200 W, with booster 3,700 W)/ ⌀ 10 ¼" (26 cm) (2,600 W, with booster 3,700 W)/ ⌀ 12 ⅝" (32 cm) (3,300 W, with booster 3,700 W)		1	
Super-Quick cooking zone ø 5 $^{11}/_{16}$" (1,200 W)			
Super-Quick cooking zone ø 7 $^{1}/_{16}$" (1,800 W)			
Super-Quick cooking zone ø 4 ¾" (700 W) / ø 7 $^{1}/_{16}$" (1,800 W)			
Features			
Electronic output control		•	•
Number of output levels		12	17
Flex function for rectangular cooking areas		•	–
Cooking sensor function / frying sensor function		–/•	–/–
Number of frying sensor functions		5	–
Booster function: Number of cooking zones		5	4
Booster function for pots		•	•
Residual heat indication		•	•
Child lock / safety shut-off / display cleaning protection		–/•/–	•/–/•
Number of cooking timers		–	4
Short-term timer		•	•
Stopwatch		•	–
Options menu		•	•
Accessories			
Cast-aluminum roaster		–	GN 340 230[1]
Cooking sensor (CA 060 600)		–	–
Frying sensor pan for ø 6" cooking zone		GP 900 001[1]	–
Frying sensor pan for ø 7" cooking zone		GP 900 002[1]	–
Frying sensor pan for ø 8" cooking zone		GP 900 003[1]	–
Frying sensor pan for ø 11" cooking zone		GP 900 004[1]	–
Wok pan		WP 400 001[1]	–
Wok pan support		WZ 400 001[1]	–
Stainless steel appliance cover		–	–
Electrical rating			
Total rating	(kW)	11.1	7.2
Total Amps		45	40
Electrical		208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz

• Included – Not available

[1] Optional accessory

Induction wok	Induction cooktop	Electric cooktop	Electric cooktop
Vario 400 series	Vario 400 series	Vario 200 series	Vario 200 series
VI 414 611	VI 422 611	VE 260 614	VE 230 614
15 (38 cm)	15 (38 cm)	24 (60 cm)	12 (29 cm)
•	•	–	–
•/–	•/–	–/•	–/•
–/–	–/–	–/–	–/–
•/•	•/•	•/–	•/–
•	•	–	–
1	2	4	2
–	–		
–	2		
1	–		
–	–	2	1
–	–	2	
–	–		1
•	•	–	–
12	12	9	9
–	•	–	–
–/•	–/•	–	–
1	2	–	–
1	2	–	–
•	•	–	–
•	•	•	•
–/•/–	–/•/–	–/–/–	–/–/–
–	–	–	–
•	•	–	–
•	•	–	–
•	•	–	–
–	–	–	–
–	–	–	–
–	GP 900 001[1]	–	–
–	GP 900 002[1]	–	–
–	GP 900 003[1]	–	–
GP 900 004[1]	–	–	–
WP 400 001[1]	–	–	–
WZ 400 001[1]	–	–	–
–	–	–	VD 201 014[1]
3.7	3.7	6	2.5
16	16	24	12
208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz

Vario 400 and 200 series gas cooktops

Appliance type		Gas cooktop	Gas wok	Gas cooktop
Series		Vario 400 series	Vario 400 series	Vario 400 series
Propane gas		•[3]	•[3]	•[3]
Natural gas		VG 491 211CA	VG 415 211CA	VG 425 211CA
Width	(in)	36 (90 cm)	15 (38 cm)	15 (38 cm)
Stainless steel frame / shot blasted		•/–	•/–	•/–
Control knobs in cabinet front		•	•	•
Surface-mounted / flush-mounted		•/•	•/•	•/•
Integrated stainless steel control panel		–	–	–
Cooking zones				
Number of cooking zones		5	1	2
Three-ring wok burner 850 – 17,000 BTU		–	–	–
Three-ring wok burner 1,000 – 17,000 BTU		–	–	–
Three-ring wok burner 1,000 – 18,800 BTU		1	1	–
Two-ring super-high output burner 570 – 13,600 BTU		2	–	1
Two-ring super-high output burner 700 – 13,500 BTU		–	–	–
Two-ring standard output burner 570 – 6,800 BTU		2	–	1
Two-ring standard output burner 700 – 7,000 BTU		–	–	–
High-output burner 1,900 – 9,500 BTU		–	–	–
Standard burner 1,300 – 6,500 BTU		–	–	–
Features				
Number of output levels		12	12	12
Electronic output control		•	•	•
Simmer function		•	•	•
Automatic quick ignition		•	•	•
Electronic flame monitoring with automatic re-ignition		•	•	•
Electric ignition		–	–	–
Residual heat indication		•	•	•
Safety shut-off		•	•	•
Cast-iron pan support		3-part	1-part	1-part
Accessories				
Wok pan		WP 400 001[1]	WP 400 001[1]	–
Wok attachment ring		•	•	–
Stainless steel appliance cover		–	VA 440 010[1]	VA 440 010[1]
Gas rating				
Total rating	(BTU)	59,700	18,800	20,500
Electrical rating				
Total Amps		.2	.2	.2
Electrical		120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

[1] Optional accessory [2] If a cover is fitted, the pan supports must be removed when closing it.

[3] Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

Gas cooktop	Gas Wok	Gas cooktop
Vario 200 series	Vario 200 series	Vario 200 series
•[3]	•[3]	•[3]
VG 264 214CA	VG 231 214CA	VG 232 214CA
24 (60 cm)	12 (28.8 cm)	12 (28.8 cm)
–/•	–/•	–/•
–	–	–
•/–	•/–	•/–
•	•	•
4	1	2
–	1	
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
2	–	1
2	–	1
–	–	–
–	–	–
–	–	–
–	–	–
–	–	–
•	•	•
–	–	–
–	–	–
2-part	1-part	1-part
–	WP 400 001[1]	–
–	–	–
2x VD 201 014[1,2]	VD 201 014[1,2]	VD 201 014[1,2]
32,000	17,000	16,000
1	1	1
120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

Vario 400 and 200 series special cooktops

Appliance type		Teppan Yaki	Electric grill	Steamer	Deep fryer
Series		Vario 400 series	Vario 400 series	Vario 400 series	Vario 400 series
		VP 414 610	VR 414 610	VK 414 610	VF 414 610
Stainless steel frame / shot blasted		•/–	•/–	•/–	•/–
Control knob in cabinet front/integrated control panel		•/–	•/–	•/–	•/–
Surface-mounted / flush-mounted		•/•	•/•	•/•	•/•
Width in inches	(in)	15 (38 cm)	15 (38 cm)	15 (38 cm)	15 (38 cm)
Cooking zones					
Number of cooking zones		2	2	1	1
Heating element, output	(kW)	2x 1.5	2x 1.5	2.2	3
Temperature range	(°F)	240 – 480	–	100 – 200	275 – 380
Number of power levels		12	12	12	12
Features					
Electronic precision temperature control		•	•	•	•
Gentle fat melting setting		–	–	–	•
Cold oil zone		–	–	–	•
Foaming expansion ring		–	–	–	•
Volume		–	–	1 – 6.4 quarts water	3.7 quarts oil
Deep frying basket/pasta basket		–	–	–/FK 023 000[1]	•/–
Cleaning setting		–	–	–	•
Electronic steam control		–	–	•	–
Automatic boiling point detection		–	–	•	–
Cooking insert perforated/unperforated		–	–	•/•	–
Lid		–	–	Glass	Stainless steel
Residue strainer in the drain		–	–	•	–
Cast-iron grill		–	2	–	–
Stainless steel container with lava stones		–	•	–	–
Grease drip tray		–	•	–	–
Hard chrome-plated surface		•	–	–	–
Stainless steel sandwich surface		–	–	–	–
Warming setting		•	–	–	–
Residual heat indicator		•	•	–	•
Function display		–	–	–	–
Motor-driven drain valve		–	–	•	–
Drain installation set		–	–	AG 060 000[1]	–
Short-term timer		–	–	–	–
Automatic cooking timer		–	–	–	–
Child lock / safety shut-off		•/–	–/•	–/•	•/•
Accessories					
Cast-iron griddle plate, half size		–	•	–	–
Cast-iron griddle plate, full size		–	VA 461 001[1]	–	–
Cleaning brush		–	•	–	–
Spatula		2	–	–	–
Stainless steel appliance cover		VA 440 010[1]	VA 440 010[1]	VA 440 010[1]	VA 440 010[1]
Electrical rating					
Total rating	(kW)	3	3	2.2	3.0
Total Amps		15	15	15	15
Electrical		208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz	208/220 – 240V / 60 Hz

• Included – Not available

[1] Optional accessory

Teppan Yaki	Electric grill	Steamer	Deep fryer
Vario 200 series	Vario 200 series	Vario 200 series	Vario 200 series
VP 230 614	VR 230 614	VK 230 714	VF 230 614
–/•	–/•	–/•	–/•
–/•	–/•	–/•	–/•
•/–	•/–	•/–	•/–
12 (28.8 cm)	12 (28.8 cm)	12 (28.8 cm)	12 (28.8 cm)
1	2	1	1
1.8	2x 1.5	1.8	2.3
240 – 480		100 – 200	275 – 380
13	9	9	9
•	–	•	•
–	–	–	•
–	–	–	•
–	–	–	•
–	–	1 – 6.4 quarts water	3.7 quarts oil
–	–	–/FK 023 000[1]	•/–
–	–	–	–
–	–	•	–
–	–	•	–
–	–	•/•	–
–	–	Glass	Stainless steel
–	–	•	–
–	1	–	–
–	•	–	–
–	•	–	–
–	–	–	–
•	–	–	–
•	–	–	–
•	–	–	–
–	–	•	•
–	–	•	–
–	–	AG 060 000[1]	–
–	–	•	•
–	–	–	–
–/–	–/–	•/•	•/•
–	–	–	–
–	AM 060 000[1]	–	–
–	•	–	–
2	–	–	–
VD 201 014[1]	•	VD 201 014[1]	VD 201 014[1]
1.8	3.0	1.8	2.3
15	14	8	14
240V / 60 Hz	220 – 240V / 60 Hz	120 V / 60 Hz	220 – 240V / 60 Hz

11:30
GAGGENAU

Cooktops

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VG 491 211CA
Stainless steel
Width 36" (90 cm)
Natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

Installation accessories
In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip.

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one appliance cover to compensate for the appliance depth.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

Vario 400 series gas cooktop
VG 491

- Five multi-ring burners with up to 59,700 BTU
- Full electronic power regulation on 12 levels.
- Full electronic gas valves for precise and reproducible power regulation.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast-iron pan supports
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
1 three-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".
2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11".

Operation
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 quick ignition.

Features
Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

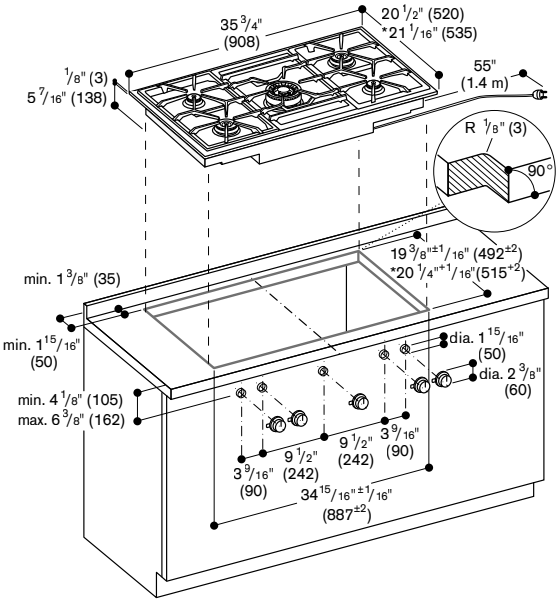
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

Planning notes
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the specific location of the control knob positions may vary.
When using the appliance cover VA 440 for an adjacent Vario 400 series cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface-/ or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Control knobs to be integrated in the base cabinet at drawer level.
Panel thickness 5/8" – 1".
The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper electronic knob installation.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.
A minimum lateral clearance of at least 12" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Installation in a 36" wide lower cabinet is required.
The combination with VL 414 downdraft is not recommended. Due to the distance to the center burner sufficient air extraction cannot be guaranteed.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 70.5 lbs.

Please read additional planning notes on pages 88 – 93.

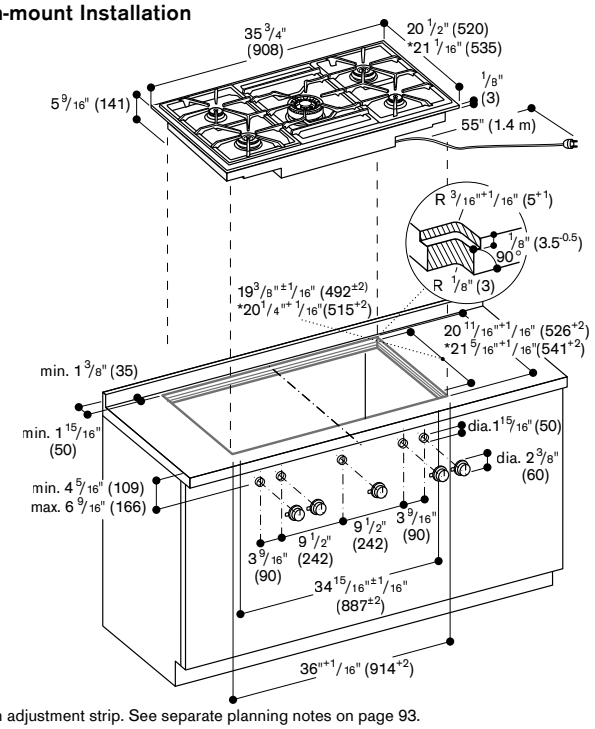
Rating
Total rating: 59,700 BTU (17.5 kW).
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with plug.

Surface-mount Installation



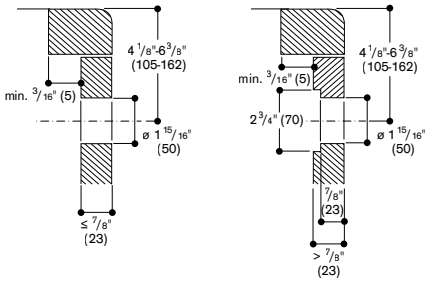
* with adjustment strip. See separate planning notes on page 93.

Flush-mount Installation

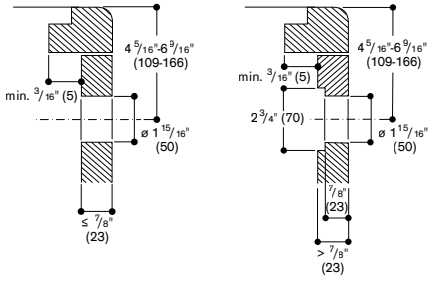


* with adjustment strip. See separate planning notes on page 93.

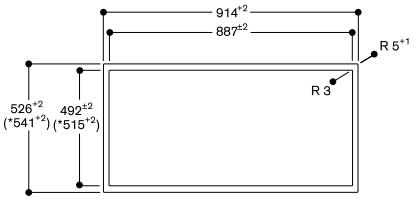
Installation of the control knob, surface-mount installation



Installation of the control knob, flush installation

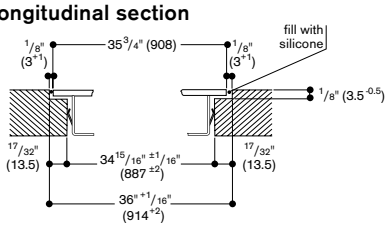


View from above

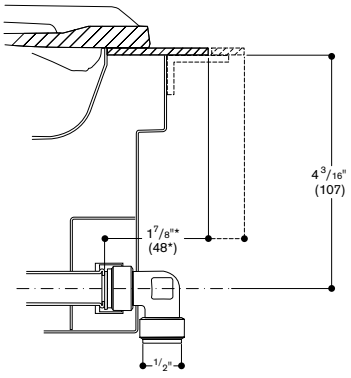


* with filler strip

Longitudinal section

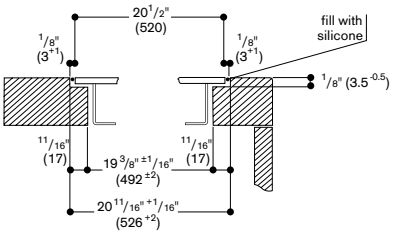


Gas connection



* 2 1/2" (63 mm) with adjustment strip.

Cross-section



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

Numbers indicated
inside parenthesis ( ) = mm

VG 295 114CA
Stainless steel control panel
Propane gas
Width 36" (90 cm)

VG 295 214CA
Stainless steel control panel
Natural gas
Width 36" (90 cm)

Optional accessories
WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

200 series gas cooktop
VG 295

- Sturdy stainless steel, solid smooth-surface cast-iron pan support and top control panel
- 59,700 BTU on five burners including wok burner
- Convenient operation with automatic quick ignition

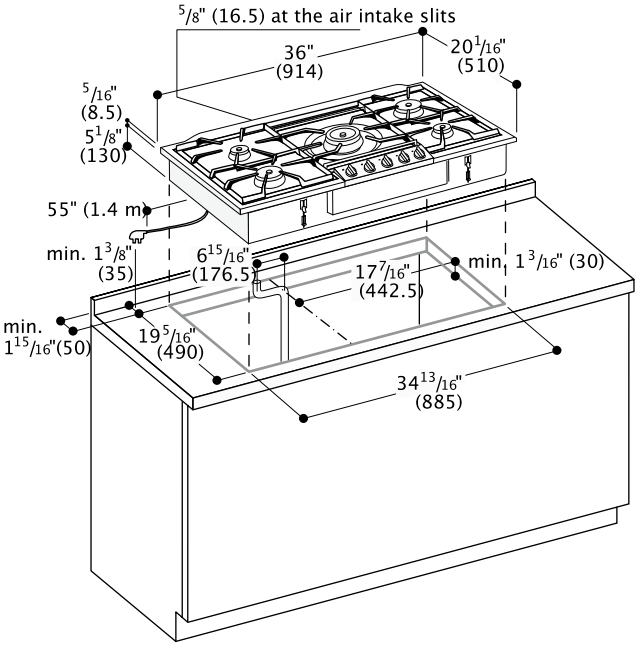
Cooking zones
5 brass gas burners:
2 two-ring super-high output burners (165 – 4,000 W)
550 – 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners
(165 – 2,000 W) 550 – 6,800 BTU, suitable for pots up to max. ø 9 ½".
1 three-ring super-high output burner
(300–5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".
Ideal burner configuration, electronics and a broad output spectrum.

Features
All-gas cooktop for natural or propane gas.
Three-part cast-iron pan support with a flat, continuous surface.
Operation control indicator lights.
Gas valve with fine control.
Integrated control panel with cooking zone and power marking.

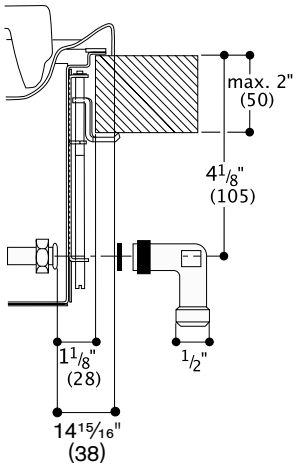
Safety
Automatic quick ignition.
Electronic flame recognition (ionization principle) with automatic re-ignition.

Planning notes
Installation in a 36" (90 cm) base cabinet.
Air admission from above.
No intermediate shelf required.
The gas cooktop is equipped with a 55" connecting cable and a grounded plug.
The appliance must be set up and connected in accordance with the applicable installation specifications.
A ventilation hood must be switched on during operation of the gas cooktop. The rear panel must consist of a non-flammable material.
Wall trims must be heat-resistant.
A minimum clearance of 12" from adjacent heat-sensitive wooden side panels must be observed or thermal insulation must be installed.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
When installing this cooktop next to another appliance of the Vario Series 200, a minimum clearance of 2" between the single cut-outs should be observed.
Cooktop clamping range:
1 13/16" – 2".
Can be installed above the 36" EB 333 oven with ½" minimum distance.
The appliance is not operable without electrical connection.

Rating
Total rating: 59,700 BTU.
Total Amps: .2 A.
120 V / 60 Hz
Connecting cable 55" with ground plug.



Gas connection



Note: When planning installation over an oven, plan gas connections and shut-off in adjacent cabinet.

Numbers indicated
inside parenthesis ( ) = mm

VG 264 214CA
Stainless steel control panel
Natural gas
Width 24" (60 cm)

Installation accessories
SH 260 000
Hinge holder for mounting of appliance cover VD 201 (order separately, order two).
VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories
VD 201 014
Brushed stainless steel appliance cover (order two covers)
Cast-iron pan supports have to be removed before cover can be closed.

Vario 200 series gas cooktop
VG 264

- Can be combined with cooktops of the Vario 200 series
- Electric ignition of all burners. Simply press the knob, turn it and hold it there until a stable flame burns
- Integrated control panel for comfortable and secure operation

Cooking zones
4 gas burners and pans suitable for pots up to max. ø 8 11/16":
2 high-output burners
(560–2,800 W) 1,900 – 9,500 BTU.
2 standard burners
(380–1,900 W) 1,300 – 6,500 BTU.

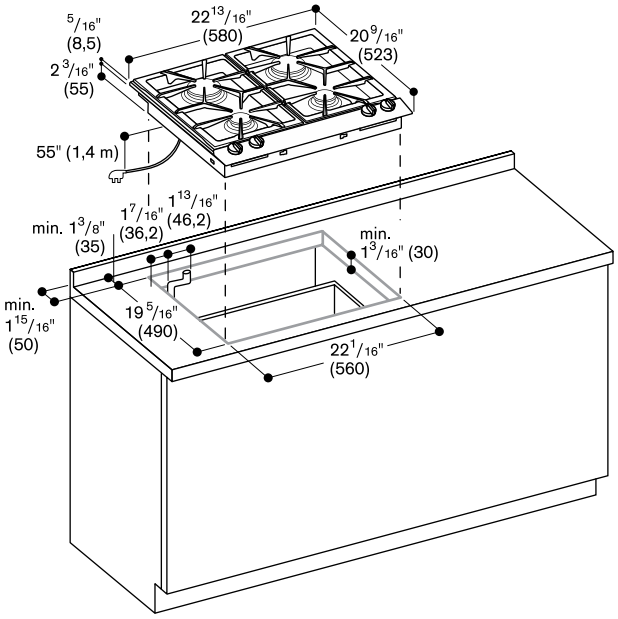
Features
Brushed stainless steel cooktop.
Automatic quick ignition.
Cast-iron pan support, also suitable for small pans.
Enameled burner cover.
All-gas valve with fine control.
Equipped for natural gas. For conversion to LP gas, 2x LP kits (part# 419839) must be ordered.

Safety
Safety thermocouple ignition.

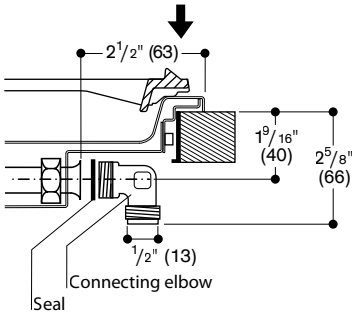
Planning notes
A minimum clearance of 4" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation must be installed.
Appliance clicks into place when inserted in the work top from above.

Please read additional planning notes on page 104.

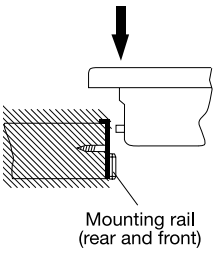
Rating
Total rating: 32,000 BTU.
Total Amps: 1 A.
120 V / 60 Hz
Connecting cable 55" with plug.



Gas connection



Note: When planning installation over an oven, plan gas connections and shut-off in adjacent cabinet.



VI 492 611
Stainless steel frame
Width 36" (90 cm)

Installation accessories
In combination of several Vario cooktops, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for surface mounting without appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 without appliance cover/filler strip.

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

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GP 900 001
Stainless steel frying sensor pan Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan Non-stick coating, for ø 11" cooking zone.

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16" height 3 15/16".

WZ 400 001
Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Vario 400 series flex induction cooktop
VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ⌀ 13"—Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bi-colored display
- Solid stainless steel control knobs
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
2 flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).
2 flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W), linked together 15" x 9" (3,300 W, with booster 3,700 W).
1 induction cooking zone ⌀ 8 ¼" (21 cm) (2,200 W, with booster 3,700 W), automatically switches to ⌀ 10 ¼" (26 cm) (2,600 W, with booster 3,700 W), and to ⌀ 12 ⅝" (32 cm) (3,300 W, with booster 3,700 W)

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

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

Safety
Individual residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation—surface- or flush-mounted, with or without cover—the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
If installing adjustment strip VA 450 take into account the additional space required for the depth.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.

Depending on the type of installation—surface- or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth depending on installation situation, 2 ⅝" for surface-mount or 2 ¾" for flush-mount.
Panel thickness ⅝" – 1".
A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 46 lbs.

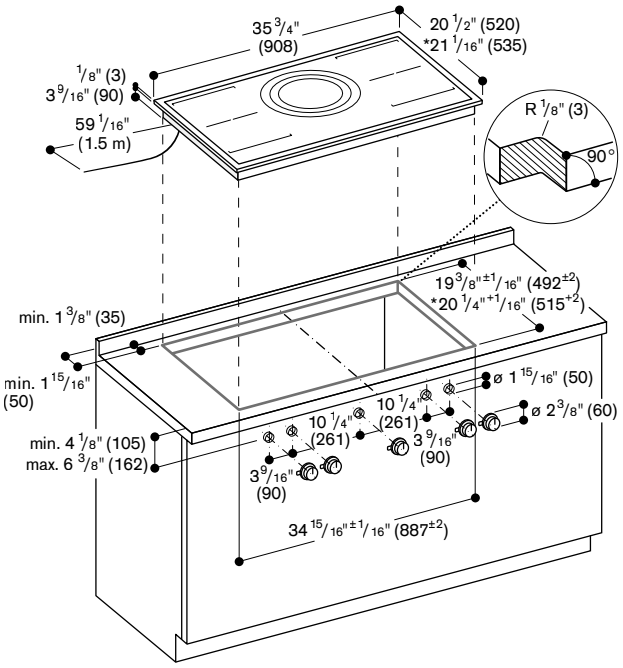
Please read additional planning notes on pages 88 – 93.

Please read the installation details regarding air ducting on page 127.

Rating
Total rating:
208/220 V: 9.6 kW.
240 V: 11.1 kW.
Total Amps: 45 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

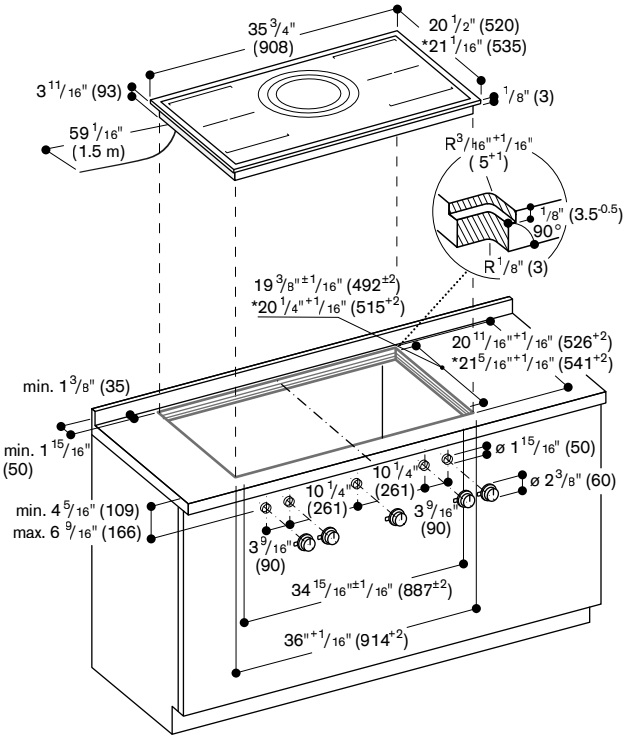
Numbers indicated inside parenthesis ( ) = mm

Surface-mount Installation



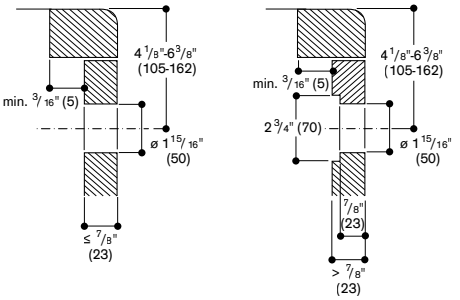
* with adjustment strip. See separate planning notes on page 93.
** 3 9/16"(93) in the area of the wire connection (rear, right).

Flush-mount Installation

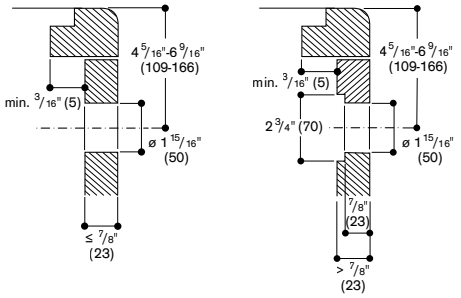


* with adjustment strip. See separate planning notes on page 93.
** 3 11/16"(93) in the area of the wire connection (rear, right).

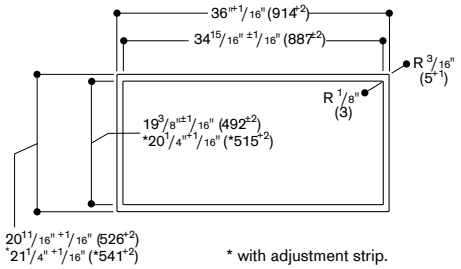
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

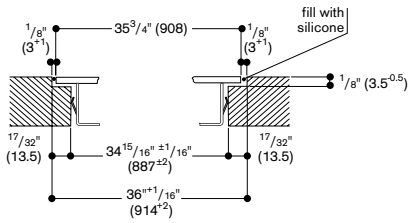


View from above

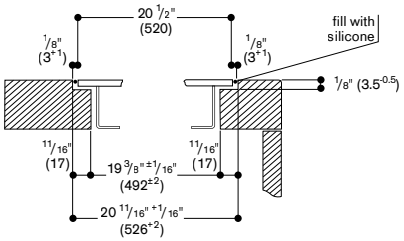


* with adjustment strip.

Longitudinal section



Cross-section



For installation with appliance cover or adjustment bar, observe the deeper notch and the slot width front and back.

Numbers indicated
inside parenthesis ( ) = mm

CX 491 610
Stainless steel frame
Width 36" (90 cm)

Installation accessories
In combination of several Vario cooktops, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **with** appliance cover/filler strip.

VA 450 900
36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GN 232 110
Teppan Yaki plate made of multi-ply material, 13" x 21".

GN 232 230
Teppan Yaki plate made of multi-ply material, 13" x 14.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum
4" deep, with 2 ½" lid, GN ⅔.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

Vario 400 series full surface induction cooktop
CX 491

- One large cooking surface
- Free positioning of cookware
- Cookware of any shape and size can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for large cookware of up to 4,600 W with Booster function
- Precision-crafted ⅛-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones
One unique cooking surface allows for cookware as small as 3" and as large as 13" x 21".
Up to 4 items of cookware can be placed simultaneously on the cooktop.

Operation
Large 6.5" color graphic TFT touch display with an easy-to-use display concept.
Electronic power control in 17 output levels.

Features
Booster function.
Individual pot detection.
Timer for each cooking position.
Short-term 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.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops a connection strip must be used.
Depending on the type of installation—surface- or flush-mounted, with or without cover—the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth depending on installation situation, 3 3/16" for surface-mount or 3 5/16" for flush-mount.
Intermediate shelf is required.
Appliance can be snapped into the countertop from above.

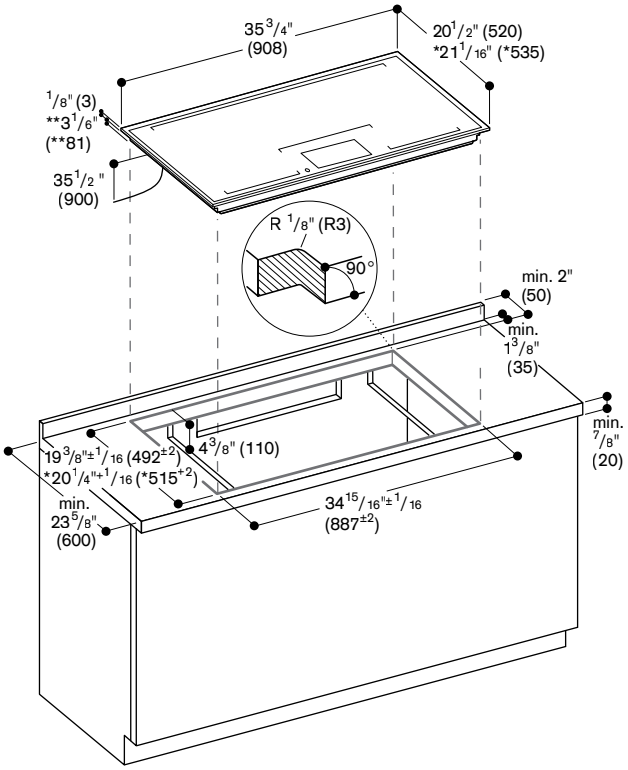
Please read additional planning notes on pages 88 – 93.

Please read the installation details regarding air ducting on page 127.

Rating
Total rating: 7.2 kW.
Total Amps: 40 A.
208/220–240 V / 60 Hz
Plan for a 37" connecting cable without plug (hardwire required).

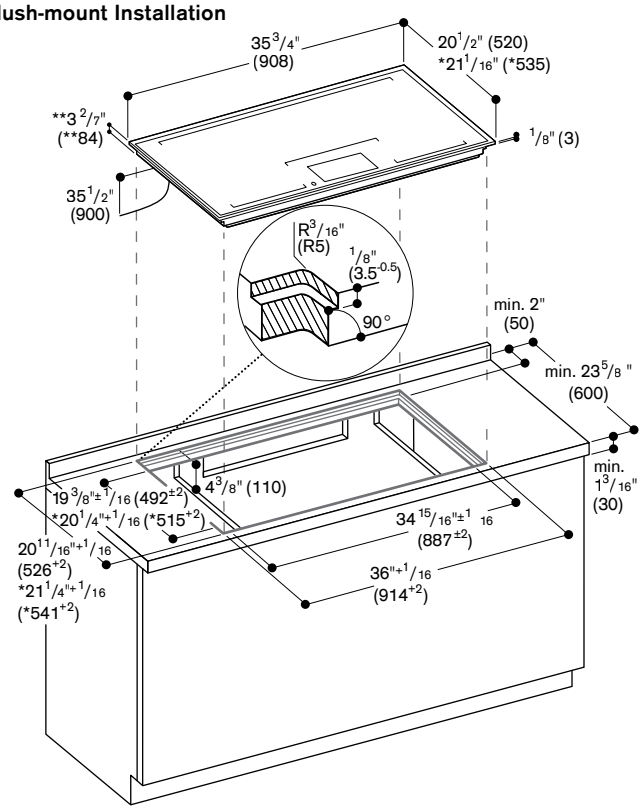
Numbers indicated inside parenthesis ( ) = mm

Surface-mount Installation



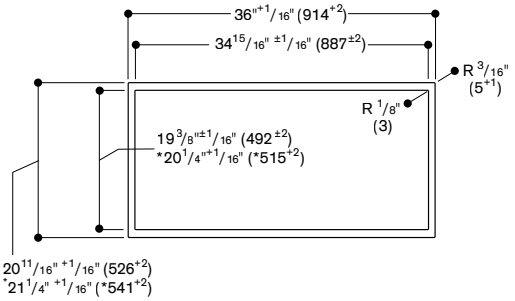
* with adjustment strip. See separate planning notes on page 93.
** Recessed depth in the vicinity of the electrical connection box: 4 1⁄16".

Flush-mount Installation



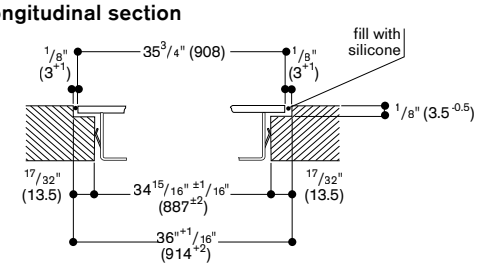
* with adjustment strip. See separate planning notes on page 93.
** Recessed depth in the vicinity of the electrical connection box: 4 9⁄32".

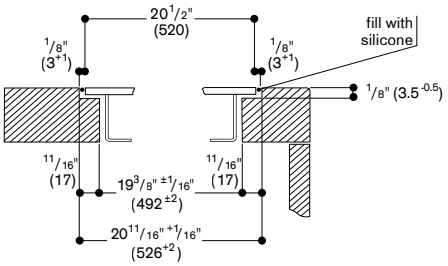
View from above



* with adjustment strip

Longitudinal section





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

Numbers indicated
inside parenthesis ( ) = mm

CI 282 610
Width 30" (80 cm)

Included accessories
CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories
CA 230 100
Black magnetic twist control knob
For flex induction cooktop.
CA 051 300
Teppan Yaki made of multi ply material
For flex induction cooktop.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

Flex induction cooktop
CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature
- Easy control of all functions with bi-colored display

Cooking zones
2 flex induction cooking areas 7 ½" x 9" (2,200 W, with Booster 3,600 W), linked together 15" x 9" (3,300 W, with Booster 3,600 W).
1 induction cooking zone ø 11" (2,600 W, with Booster 3,700 W).
1 induction cooking zone ø 6" (1,400 W, with Booster 2,200 W).

Operation
Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

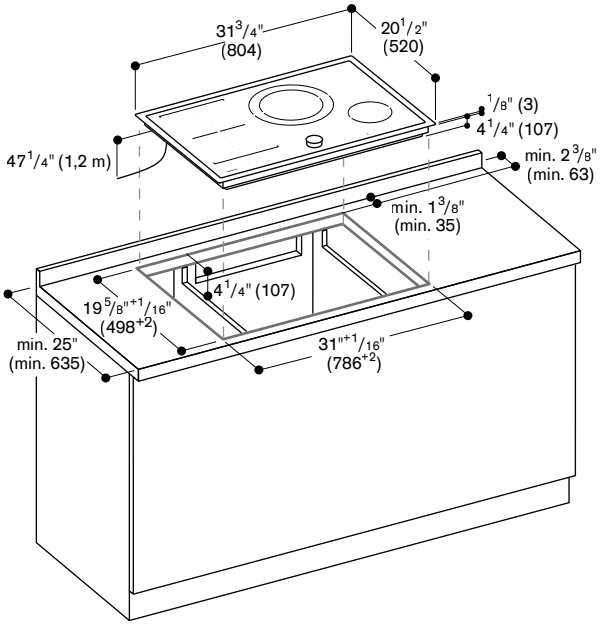
Features
Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Safety
Main switch.
Operation indication.
Pan 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 depending on installation situation, 2 ⅝" for surface-mount or 2 ¾" for flush-mount.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Cooktop clamping range: 1 3/16" – 1 9/16".
Appliance weight: approx. 33 lbs.

Please read additional planning notes on page 127.

Rating
Total rating: 7.2 kW
Total Amps: 30 A.
208/220–240 V / 60 Hz
Connecting cable 37" without plug (hardwire required).



Numbers indicated
inside parenthesis ( ) = mm

CI 292 600
Frameless
Width 36" (90 cm)

Included accessories

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 230 100
Black magnetic twist control knob
For flex induction cooktop.

CA 051 300
Teppan Yaki made of multi ply material
For flex induction cooktop.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" cooking zone.

Numbers indicated inside parenthesis ( ) = mm

Flex induction cooktop
CI 292

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature
- Easy control of all functions with bi-colored display

Cooking zones
2 flex induction cooking areas 7 ½" x 9" (2,200 W, with Booster 3,600 W), linked together 15" x 9" (3,300 W, with Booster 3,600 W).
2 flex induction cooking areas 7 ½" x 9" (2,200 W, with Booster 3,600 W), linked together 15" x 9" (3,300 W, with Booster 3,600 W).
1 induction cooking zone ø 9" (2,200 W, with Booster 3,700 W), automatically switches to ø 10" (2,600 W, with Booster 3,700 W) and to ø 13" (3,300 W, with Booster 3,700 W).

Operation
Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
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.
Memory function.
Options menu.
Power management.

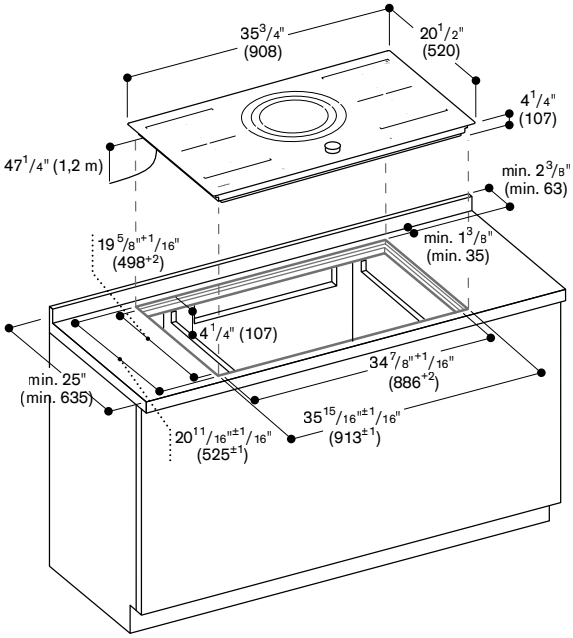
Safety
Main switch.
Operation indication.
Pan detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

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 depending on installation situation, 2 ⅝" for surface-mount or 2 ¾" for flush-mount.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.

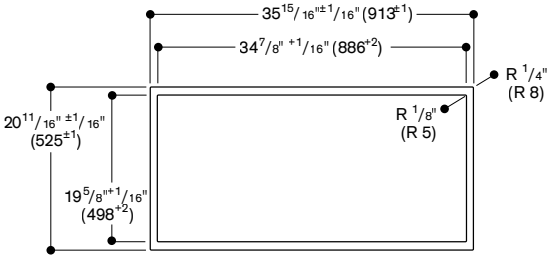
Cooktop clamping range:
1 3⁄16" – 1 9⁄16".
Appliance weight: approx. 40 lbs.

Please read additional planning notes on page 127.

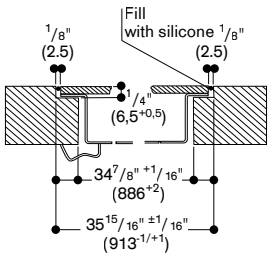
Rating
Total rating: 11.1 kW
Total Amps: 50 A.
208/220–240 V / 60 Hz
Connecting cable 37" without plug (hardwire required).



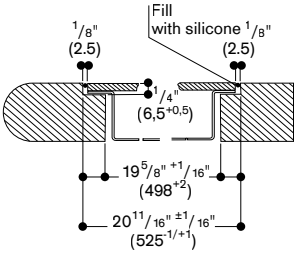
View from above



Longitudinal section



Cross-section



CI 292 610
Stainless steel frame
Width 36" (90 cm)

Included accessories

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 230 100
Black magnetic twist control knob
For flex induction cooktop.

CA 051 300
Teppan Yaki made of multi ply material
For flex induction cooktop.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11" 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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature
- Easy control of all functions with bi-colored display

Cooking zones
2 flex induction cooking areas 7 ½" x 9" (2,200 W, with Booster 3,600 W), linked together 15" x 9" (3,300 W, with Booster 3,600 W).
2 flex induction cooking areas 7 ½" x 9" (2,200 W, with Booster 3,600 W), linked together 15" x 9" (3,300 W, with Booster 3,600 W).
1 induction cooking zone ø 9" (2,200 W, with Booster 3,700 W), automatically switches to ø 10" (2,600 W, with Booster 3,700 W) and to ø 13" (3,300 W, with Booster 3,700 W).

Operation
Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
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.
Memory function.
Options menu.
Power management.

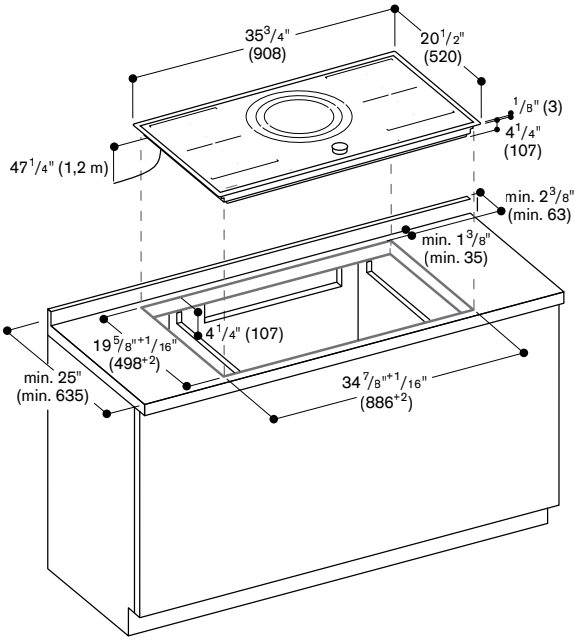
Safety
Main switch.
Operation indication.
Pan detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

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 depending on installation situation, 2 5⁄8" for surface-mount or 2 3⁄4" for flush-mount.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.

Cooktop clamping range:
1 3⁄16" – 1 9⁄16".
Appliance weight: approx. 40 lbs.

Please read additional planning notes on page 127.

Rating
Total rating: 11.1 kW
Total Amps: 50 A.
208/220–240 V / 60 Hz
Connecting cable 37" without plug (hardwire required).



Numbers indicated inside parenthesis ( ) = mm

Installation notes for induction cooktops

Applies to CI 282/292, CX 491, and VI 414/422/492

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 13/16" 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 Air intake through the cabinet's back wall:

In the cabinet's back wall, plan a recess of at least 1 3/4" in height from the countertop's bottom line.
The minimum width is
- 21 5/8" for the Vario VI 414/422 induction cooktop or the CI 282
- 32 5/16" for the CI 292/CX 491 induction cooktop

Exhaust air ducting with intermediate shelf:

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommend, except for 36" cooktops. Width of cut-out at least
- 3 5/16" for a 30" induction cooktop

* Does not apply to 36" cooktops
** Min. 2 9/16" for cooktops with a frame and min. 2 3/4" for cooktops without a frame.

Niche width needs to be at least
- 5 1/2" for the VI 411/421, induction cooktop
- 3 15/16" for the CI 282 induction cooktop

* Does not apply to 36" CI 292/CX 491 induction cooktops
** Minimum 2 9/16" for cooktops with frame (CI 292/CI 282) as well as VI 492 for surface-mounted installation and min. 2 3/4" for CX 491 as well as for VI 492 for flush installation.

Combination with AL 400

In addition to the measurements mentioned above, the following unobstructed cross sections must be planned between a part of 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

13/16" distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

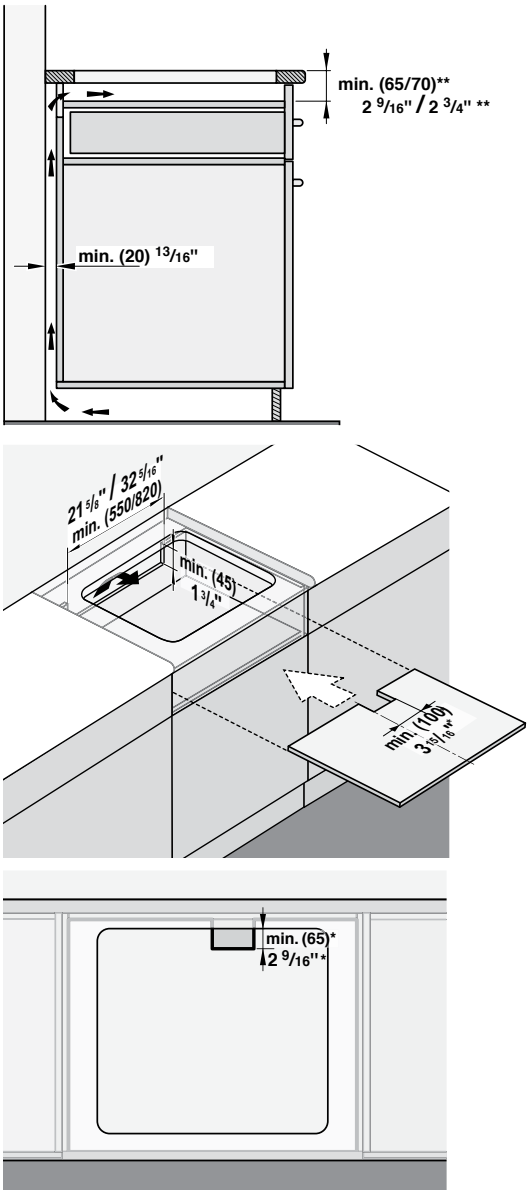
The resulting gap between the air duct and the cabinet's side wall needs to remain open.

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 bottom, must remain open.

Combination with other appliances

Installation above dishwasher is not permitted.



Numbers indicated
inside parenthesis ( ) = mm

CE 490 612
Stainless steel frame
Width 36" (90 cm)

Included accessory
1 glass scraper

Electric cooktop
CE 490

- Sturdy stainless steel frame
- Twist-Pad control with removable magnetic knob
- Can be perfectly combined with the 36" AL 400 retractable downdraft in a standard 24" counter-top depth

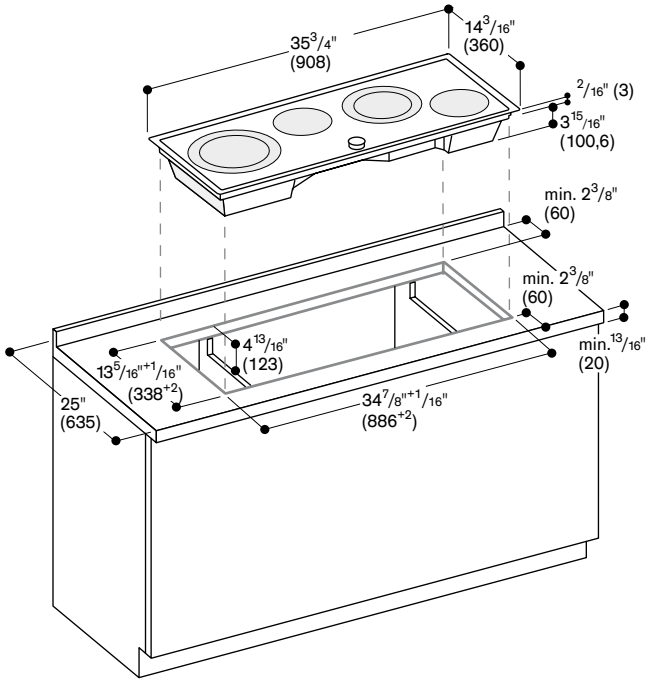
Cooking zones
1 Super-Quick cooking zone ø 7" (1,500 W), converts to ø 9" (2,400 W) cooking zone.
1 Super-Quick cooking zone ø 4 ¾" (800 W), converts to ø 7" (2,000 W) cooking zone.
2 Super-Quick cooking zones ø 5 ¾" (1,200 W).

Features
Twist-Pad control with removable magnetic knob.
Cooking zone marking.
Electronic power control in 17 output levels.
Quick boil timer, with individually adjustable boiling time.
Cooking timer for each zone for up to 90 minutes with automatic shut off.
Short-term timer.
Memory function.
Options menu.

Safety
Main switch.
Operation indication.
Individual residual heat indication.
Child lock.
Safety lock.

Planning notes
Appliance depth 1 ¾", depth at fitting/conduit is 2 ⅜."
Below the appliance, a ⅜" clearance must be observed from side panels or intermediate shelf must be planned.
The cooktop must be accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 24" deep standard cabinet.
Appliance must be fixed from underneath.
Hard wire required.
Cooktop clamping range: 13/16"–1 15/16."

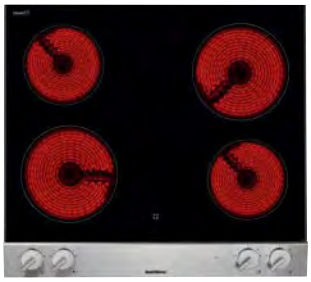
Rating
Total rating: 6.8 kW.
Total Amps: 28 A.
220–240 V / 60 Hz
Plan for a 38" connecting cable without plug (hardwire required).



Immersion depth in the area of electric connection casing 4 13/16" (123)

Numbers indicated
inside parenthesis ( ) = mm

Numbers indicated
inside parenthesis ( ) = mm



VE 260 614
Stainless steel control panel
Width: 24" (60 cm)

Installation accessories
VV 200 014
Connecting strip for combination with other Vario cooktops

Vario 200 series electric cooktop
VE 260

- Can be combined with cooktops of the Vario 200 series cooking appliances and ovens in a consistent look
- Integrated control panel for comfortable and secure operation
- 4 cooking zones
- Output up to 1,800 W

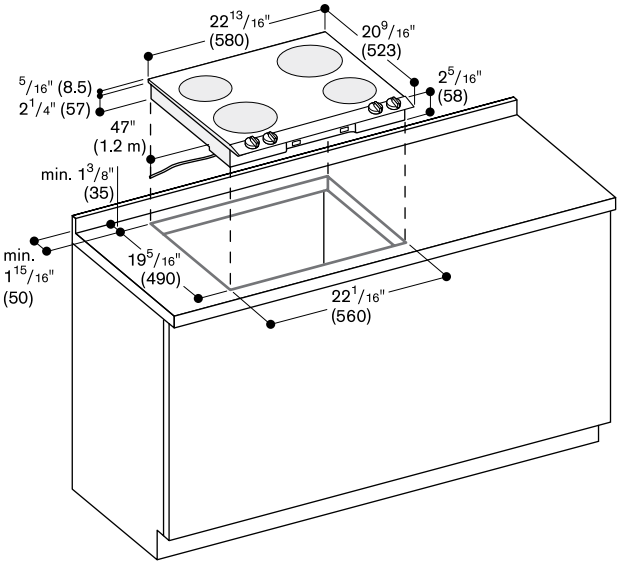
Cooking zones
4 cooking zones:
2 Super-Quick cooking zones
ø 7 1⁄16" (1,800 W).
2 Super-Quick cooking zones
ø 5 1⁄16" (1,200 W).

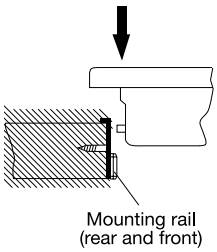
Features
Four continuously variable energy controls.
Individual residual heat indicator.
Cooking zone marking.
Operation indicator light.

Planning notes
Installation above a 24" (60 cm) oven is possible.
Appliance clicks into place when inserted into the countertop from above.

Please read additional planning notes on page 104.

Rating
Total rating: 6.0 kW.
Total Amps: 24 A.
220–240V / 60 Hz
Plan for 56" connecting cable without plug (hardwire required)





Numbers indicated
inside parenthesis ( ) = mm

Installation and optional accessories for cooktops

GN 232 110
Teppan Yaki plate made of multi ply material,
13" x 21"
For full surface induction cooktop CX 491.

GN 232 230
Teppan Yaki plate made of multi ply material,
13" x 14"
For full surface induction cooktop CX 491

CA 051 300
Teppan Yaki made of multi ply material
For CI 292/282 flex induction cooktops.

GN 340 230
Gastronorm roaster
Non-stick cast-aluminum, For roasting in oven with roasting function or on induction cooktop. Pan and lid can also be used separately as casserole or pan.
Height 6 ½", pan height 4" deep with 2 ½" lid.
For ovens with pull-out system BA016105 / BA018105 (order heating element separately) and Combi-steam ovens. Use with CX 491 (full surface induction cooktop), CI 292/282 and VI 414 induction cooktop on ø 11" cooking zone.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, for ø 6"
cooking zone.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 7"
cooking zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 8"
cooking zone.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, for ø 11"
cooking zone.

WP 400 001
Wok pan made of
multiple-layered material
With round bottom and handle,
ø 14 3⁄16", 5.3 quarts, height 3 15⁄16".

CA 060 600
Cooking sensor for temperature regulation within pots.
For CI 292/282 flex induction cooktops.

CA 230 100
Rotary knob.
For CI 292/282 flex induction cooktops.

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **without** appliance cover/filler strip.

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 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **with** appliance cover/filler strip.

Gas cooktops

Appliance type		Gas cooktop	
Series		Vario 400 series	200 series
Propane gas		•[3]	
Natural gas		VG 491 211CA	VG 295 214CA
Width	(in)	36 (90 cm)	36 (90 cm)
Stainless steel frame / shot blasted		•/–	–/•
Control knobs in cabinet front/ Integrated stainless steel control panel		•/–	–/•
Surface-mounted / flush-mounted		•/•	•/–
Cooking zones			
Number of cooking zones		5	5
Three-ring wok burner 850 – 17,000 BTU		–	–
Three-ring wok burner 1,000 – 17,000 BTU		–	–
Three-ring wok burner (800 – 5,500 W) 1,000 – 18,800 BTU		1	1
Two-ring super-high output burner (165 – 4,000 W) 550 – 13,600 BTU		–	2
Two-ring super-high output burner (165 – 4,000 W) 570 – 13,600 BTU		2	–
Two-ring super-high output burner 700 – 13,500 BTU		–	–
Two-ring standard output burner (165 – 2,000 W) 550 – 6,800 BTU		–	2
Two-ring standard output burner (175 – 2,000 W) 570 – 6,800 BTU		2	–
Two-ring standard output burner 700 – 7,000 BTU		–	–
High-output burner (560 – 2,800 W) 1,900 – 9,500 BTU		–	–
Standard burner (380 – 1,900 W) 1,300 – 6,500 BTU		–	–
Features			
Number of output levels		12	–
Electronic output control		•	–
Simmer function		•	–
Automatic quick ignition		•	•
Electronic flame monitoring with automatic re-ignition		•	•
Electric ignition		–	–
Residual heat indication		•	–
Safety shut-off		•	•
Cast-iron pan support		3-part	3-part
Accessories			
Wok pan		WP 400 001[1]	WP 400 001[1]
Wok attachment ring		•	–
Stainless steel appliance cover		–	–
Gas rating			
Total rating	(BTU)	59,700	59,700
Electrical rating			
Total Amps		.2	.2
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

[1] Optional accessory ~~[2] If a cover is fitted, the pan supports must be removed when closing it.~~

[3] Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

Gas cooktop
Vario 200 series
•[3]
VG 264 214CA
24 (60 cm)
–/•
–/–
•/–
4
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–
–
2 yes
2 yes
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•
–
–
2-part
–
–
2x VD 201 014[1, 2]
32,000
1
120 V / 60 Hz

Induction cooktops

Appliance type		Induction cooktop	Induction cooktop
Series		Vario 400 series	Vario 400 series
		VI 492 611	CX 491 610
Width	(in)	36" (90 cm)	36" (90 cm)
Frameless for flush installation		–	–
Stainless steel frame		•	•
Surface-mounted / flush-mounted		•/•	•/•
⅛" Stainless steel frame for surface or flush installation		•	•
Control knob in cabinet front / Integrated control panel		•/–	–/–
TFT touch display / Twist-Pad control		•/–	•/–
Bi-colored display (white/orange)		•	–
Cooking zones/combinations			
Number of cooking zones		5	4
Full surface induction cooking zone, min. ø 3" (500 W) / max. ø 13" x 21" (100 W – 4,600 W)		–	•
Flex induction cooking zones 7 ½" x 9" (2,200 W, with booster 3,700 W)/ linked together 15" x 9" (3,300 W, with booster 3,700 W)		4	–
Flex induction cooking zone ø 7 ½" x 9" (3,300 /3,600 W) Linked together 15" x 9" (3,300 / 3,600 W)		–	–
Induction cooking zone ⌀ 8 ¼" (21 cm) (2,200 W, with booster 3,700 W)/ ⌀ 10 ¼" (26 cm) (2,600 W, with booster 3,700 W)/ ⌀ 12 ⅝" (32 cm) (3,300 W, with booster 3,700 W)		1	–
Induction cooking zone ø 9" (2,200 / 3,700 W) / ø 10" (2,600 / 3,700 W) / ø 13" (3,300 / 3,700 W)		–	–
Induction cooking zone ø 6" (1,400 / 2,200 W)		–	–
Induction cooking zone ø 11" (2,600 / 3,700 W)		–	–
Features			
Electronic power control		•	•
Number of power levels		12	17
Flex function for rectangular cooking areas		•	–
Cooking sensor function / frying sensor function		–/•	–/–
Number of frying sensor functions		5	–
Booster function: Number of cooking zones		5	4
Residual heat indication		•	•
Child lock / safety shut-off / display cleaning protection		–/•/–	•/–/•
Number of cooking timers		–	4
Short-term timer		•	•
Stopwatch		•	–
Options menu		•	•
Memory function			
Accessories			
Cast-aluminum roaster		–	GN 340 230[1]
Cooking sensor (CA 060 600)		–	–
Frying sensor pan for ø 6" cooking zone		GP 900 001[1]	–
Frying sensor pan for ø 7" cooking zone		GP 900 002[1]	–
Frying sensor pan for ø 8" cooking zone		GP 900 003[1]	–
Frying sensor pan for ø 11" cooking zone		GP 900 004[1]	–
Wok pan		WP 400 001[1]	–
Wok pan support		WZ 400 001[1]	–
Stainless steel appliance cover		–	–
Electrical rating			
Total rating	(kW)	11.1	7.2
Total Amps		45	40
Electrical		208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included – Not available

[1] Optional accessory

Induction cooktop	Induction cooktop	Induction cooktop
CI 292 600	CI 292 610	CI 282 610
36" (90 cm)	36" (90 cm)	30" (80 cm)
•	–	–
–	•	•
–/•	•/–	•/–
–	•	•
–/•	–/•	–/•
–/•	–/•	–/•
•	•	•
5	5	4
–	–	–
–	–	–
4	4	2
–	–	–
1	1	–
–	–	1
–	–	1
•	•	•
17	17	17
•	•	•
•/ •	•/ •	•/ •
5	5	4
5	5	4
•	•	•
•/•/–	•/•/–	•/•/–
5	5	4
•	•	•
•	•	•
•	•	•
•	•	•
–	–	–
•	•	•
GP 900 001[1]	GP 900 001[1]	GP 900 001[1]
GP 900 002[1]	GP 900 002[1]	GP 900 002[1]
GP 900 003[1]	GP 900 003[1]	GP 900 003[1]
GP 900 004[1]	GP 900 004[1]	GP 900 004[1]
–	–	–
–	–	–
–	–	–
11.1	11.1	7.2
50	50	30
208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

Electric cooktops

Appliance type		Electric cooktop	Electric cooktop
Series			Vario 200 series
		CE 490 612	VE 260 614
Width	(in)	36 (90 cm)	24 (60 cm)
Stainless steel frame		•	–
Control knob in cabinet front / Integrated control panel		–/•	–/•
TFT touch display / Twist-Pad control		–/•	–/–
Graphical sensor control panel/sensor keys		–/•	–/–
Surface-mounted / flush-mounted		•/–	•/–
Cooking zones/combinations			
Number of cooking zones		4	4
Super-Quick cooking zone ø 5 ¾" (1,200 W)		2	2
Super-Quick cooking zone ø 7 1⁄16" (1,800 W)		–	2
Super-Quick cooking zone ø 4 ¾" (800 W) / ø 7" (2,000 W)		1	–
Super-Quick cooking zone ø 7" (1,500 W) / ø 9" (2,400 W)		1	–
Features/accessories			
Electronic power control		•	–
Number of output levels		17	9
Automatic quick boil		•	–
Residual heat indicator		•	•
Child lock / safety shut-off / display cleaning protection		•/•/–	–/–/–
Automatic cooking timer: Number of cooking zones DELETE?		4	4
Memory function		•	–
Options menu		•	–
Electrical rating			
Total electrical rating (kW)	(kW)	6.8	6
Total Amps		28	24
Electrical		220 – 240 V / 60 Hz	208/220 – 240 V / 60 Hz

• Included – Not available

[1] Optional accessory

GAGGENAU

Ventilation

400 series downdraft ventilation 136
400 series island hoods 150
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200 series wall hoods 167
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AL 400 721
Stainless steel
Width 46 5/8" (118 cm)
Air extraction/recirculation with 400 series AR400742 inline / AR401742 remote blowers and recirculation operation with AR413722 blower.
Comes without blower.

AL 400 791
Stainless steel
Width 36" (90 cm)
Air extraction/recirculation with 400 series AR400742 inline / AR401742 remote blowers and recirculation operation with AR413722 blower.
Comes without blower.

Required installation accessories

AD 754 045
Connection piece to 2x 6" round ducts, either mounted on front or back of AL 400.

AD 704 048
Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see drawing on page 142, example 4).

Installation accessories

AA 010 410
Air exhaust grill for recirculation mode
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 401
Furniture support 33 7/8" for 36" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 431
Furniture support 47 7/16" for 46 5/8" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

Retractable downdraft ventilation AL 400

- Downdraft for combination with all Gaggenau cooktops, completely retractable when not in use
- Dimmable LED light for optimum illumination of the entire cooktop
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Output

For information on maximum air output in combination with blowers refer to the remote blower table on pages 180 – 181.
Noise level depends on the built-in situation.

Features

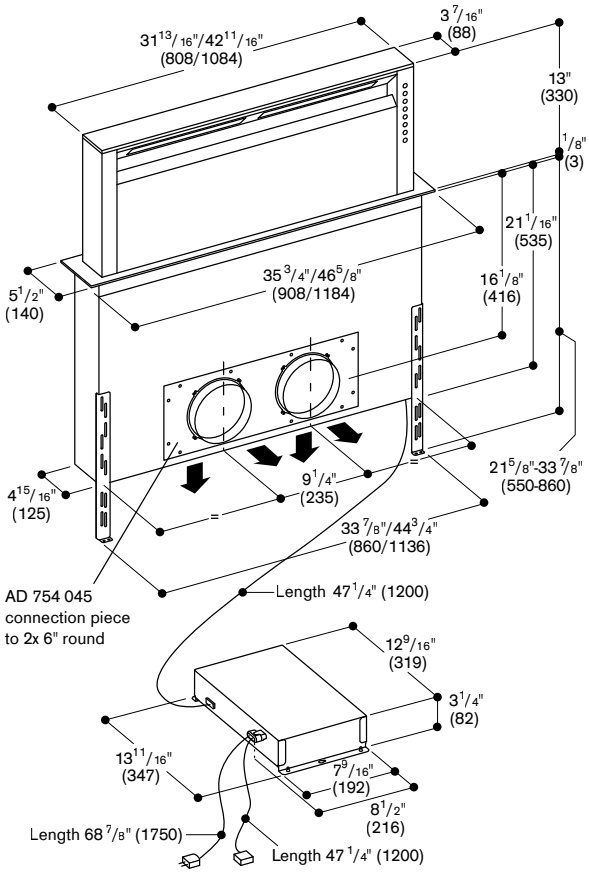
3 electronically controlled output levels.
Intensive mode.
Interval ventilation.
Delayed shut-off.
Grease filter saturation display.
Cartridge-type filter, dishwasher-safe.
Dimmable LED lighting.

Planning notes

46 5/8" AL 400 downdraft can be used with 4 Vario 200 series cooktops or 3 Vario 400 series cooktops.
36" AL 400 downdraft can be used with 3 Vario 200 series cooktops, 2 Vario 400 series cooktops or a cooktop configuration of up to 36" wide.
Can be combined with gas cooktops up to 60.000 BTU.
In combination with the electric cooktop CE 490, installation in 24" deep countertops is possible.
Operation of Vario cooktops is only possible without appliance cover.
Installation is possible in countertops 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 countertop manufacturer.
If the blower or recirculation blower is installed in the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.
The remaining countertop surface (min. 2") between the cut-out of the cooktop and the AL 400 downdraft must be reinforced with a support if less than 13/16" thick for surface-mount installation or less than 1 3/16" for flush mount. It is recommended to use furniture support AA409401/431.
If built-in situation permits, downdraft can be combined with ovens that do not exceed the maximum allowed cabinet temperature.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished: brushed grain 280.
Surfaces: Stainless steel 1.341, ground and brushed IIIC.
For air recirculation:
The exhaust outlet in the cabinet base should be as large as possible to minimize draughts.
The location of the exhaust outlet in the cabinet base is consumer-defined.
Minimum cross-section 112 inches².
To avoid smoke when frying/grilling refer to the manuals of VR grill and VP teppan yaki.

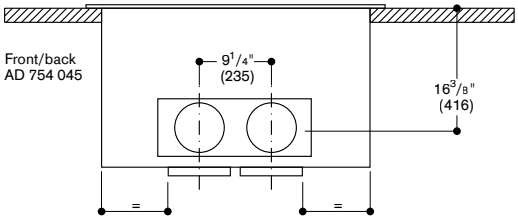
Rating

Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 60" with plug.

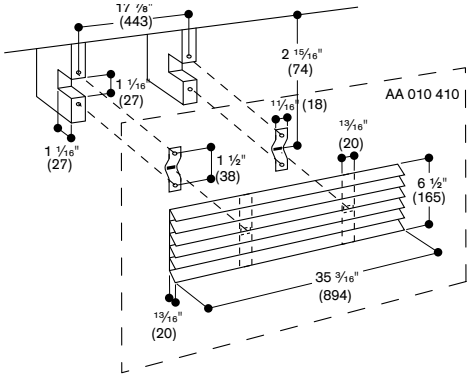


Duct connection 2 x ø 6" front/back
Round duct connection piece with AD 754 045

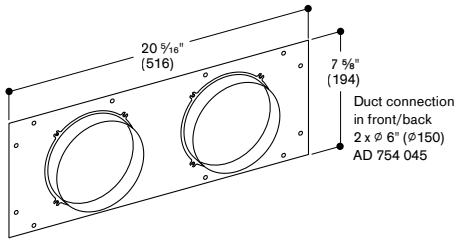
AL 400 connection positions ø 6"



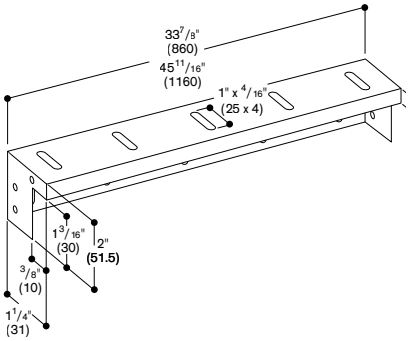
AA 010 410 air exhaust grill



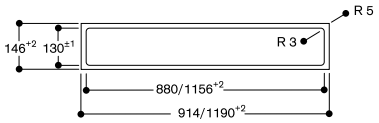
AD 754 045



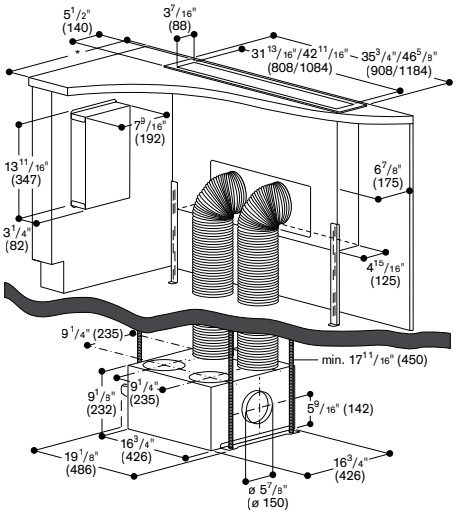
AD 409 401/431 cabinet support



AL 400 cut-out is flush

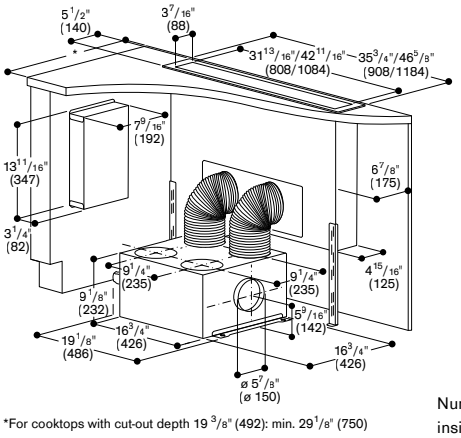


Air extraction installation option with 400 series AR400742 inline blower



*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

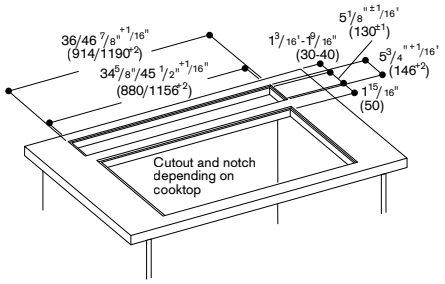
Air extraction installation option with 400 series AR400742 inline blower



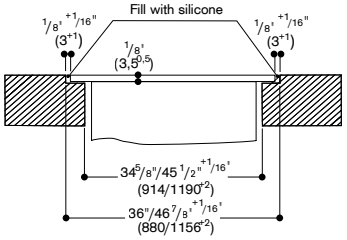
*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

Numbers indicated inside parenthesis ( ) = mm

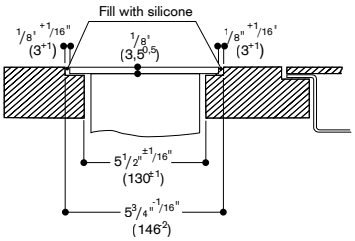
AL 400 mounted flush



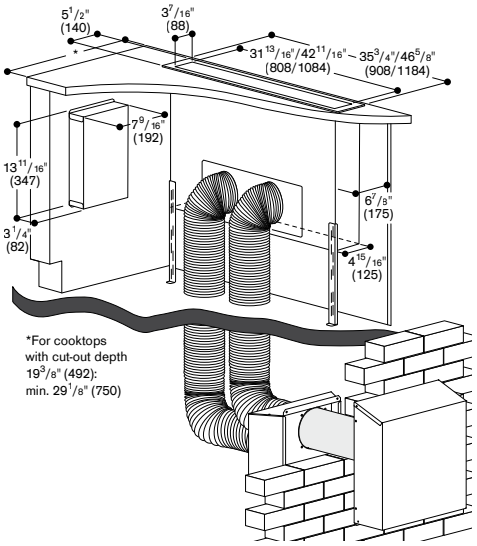
Longitudinal section



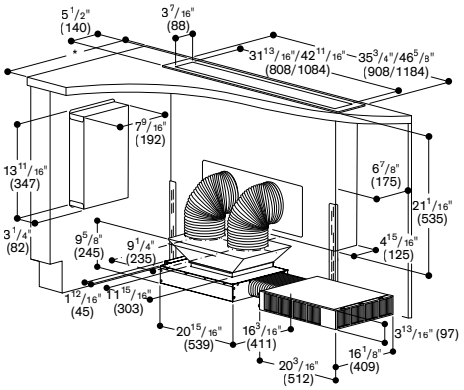
Cross-section



Air extraction installation with AR401742 remote blower



Recirculation configuration with 400 series AR413722 recirculation blower + AA413722 recirculation kit + AD413722 oval flex duct



*For cooktops with cut-out depth 19 3/8" (492): min. 29 1/8" (750)

Installation configurations for 400 series AL 400 retractable downdraft and 400 series blowers

Good to know — for correct planning and installation

– The ducting can essentially be connected to the front or back of the AL 400 retractable downdraft. The respective connection piece AD754045 is available for this purpose.
– For optimal air circulation, we recommend ø 6" ducts.
– It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with duct tape which can be purchased at any local hardware store.

Planning example 1

1x AL 400 with 400 series AR 413 722 recirculation blower

Connection to the front with retractable downdraft ventilation

Combination

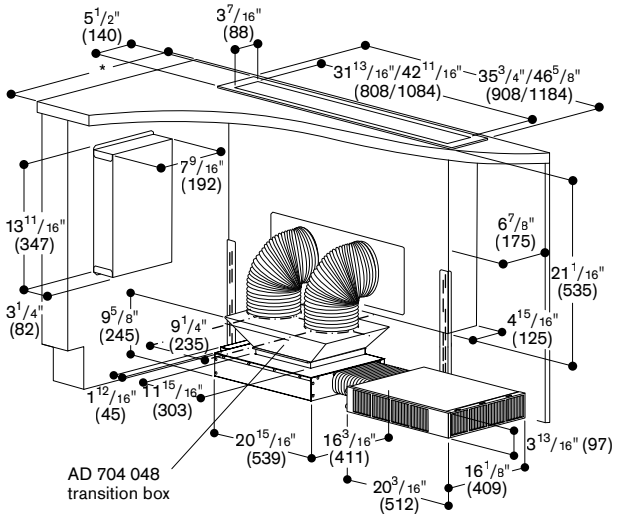
1x AL 400 retractable downdraft ventilation combined with 1x AR413722 recirculation blower

Good to know

– The air collector box can be screwed directly to the recirculation blower. The reducing piece supplied is not needed in this case.

List of required installation components

– 1x AD754045 (connection piece to 2x ø 6" round ducts)
– 2x ø 6" aluminum flex duct pipes (can be purchased at local hardware store)
– 1x AD704048 (air collector box for AL 400)
– 1x recirculation blower configuration (1x AR413722 recirculation blower + 1x AA413722 recirculation kit + AD413722 oval flex duct)



For cooktops with cut-out depth 19 ⅜" (492): min. 29 ⅛" (750)

Planning example 2

1x AL 400 with 400 series AR 400 742 inline blower

Connection to the front with ø 6" round ducts; cabinet base installation.

Combination

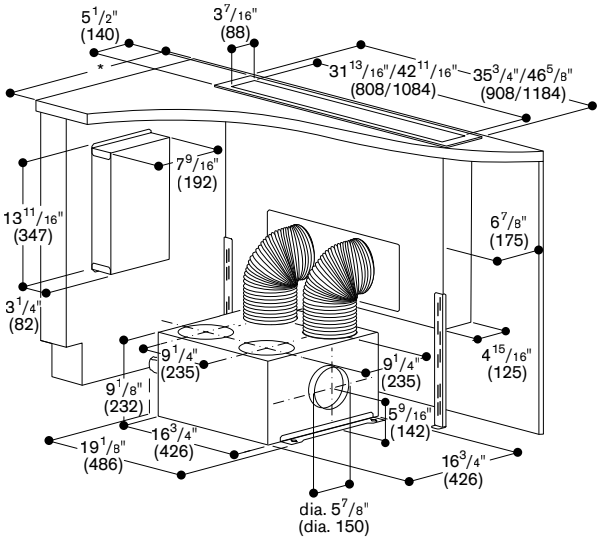
1x AL 400 retractable downdraft ventilation with 1x AR400742 inline blower

Good to know

– The inline blower can be connected alternately to the front or back of the AL 400.

List of required installation components

– 1x AD754045 (connection piece to 2x ø 6" round ducts)
– 2x ø 6" aluminum flex duct pipes (can be purchased at local hardware store)
– 1x AR400742 inline blower



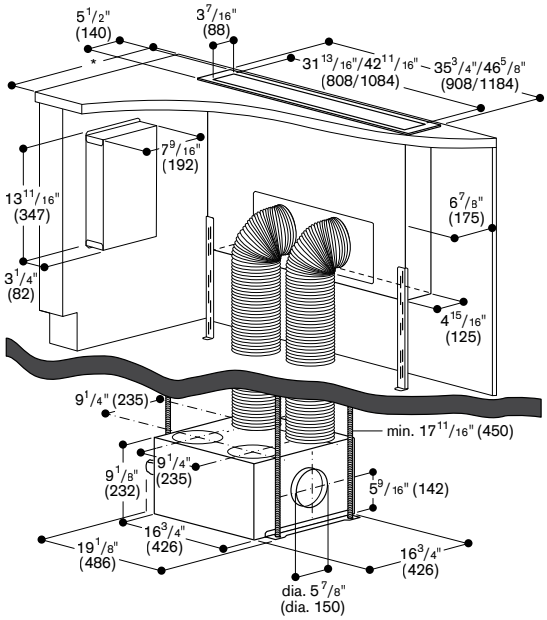
For cooktops with cut-out depth 19 ⅜" (492): min. 29 ⅛" (750)

Planning example 3
1x AL 400 with AR 400 742 inline blower
Connection downward with ø 6" round ducts; basement or crawlspace installation

Combination
1x AL 400 retractable downdraft ventilation combined with 1x AR400742 inline blower

Good to know
– The AR400742 inline blower unit can also be installed in an adjoining room, for example a basement, as an alternative to cabinet base installation
– Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included ex works with the remote blower.

List of required installation components
– 1x AD754045 (connection piece to 2x ø 6" round ducts)
– 2x ø 6" aluminum flex duct pipes (can be purchased at local hardware store)
– 1x AR400742 inline blower
– 4x threaded rods or suspension elements (included with blower)



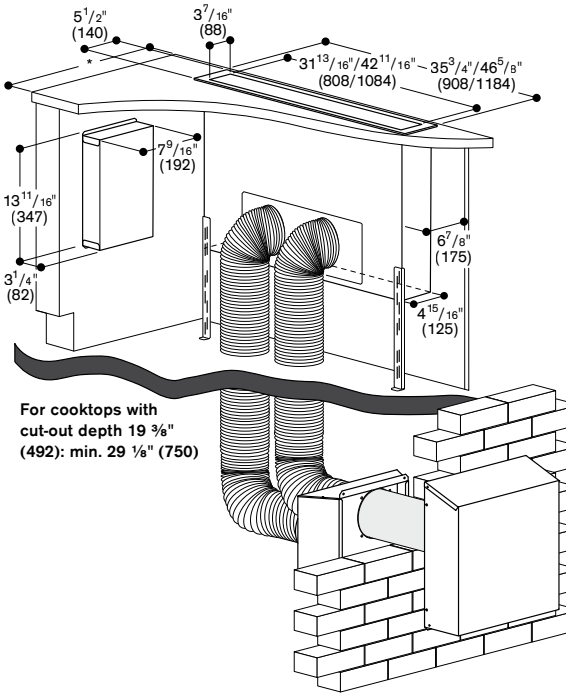
For cooktops with cut-out depth 19 ⅜" (492): min. 29 ⅛" (750)

Planning example 4
1x AL 400 with AR 401 742 remote blower
Connection downward with ø 6" round ducts; installation on outside wall

Combination
1x AL 400 retractable downdraft combined with 1x AR401742 remote blower

Good to know
– The AR401742 remote blower for installation on the outside wall is the ideal solution for compact air extraction.
– The ducting can be directed to the outside via the basement in this case. A minimum distance of 39 inches should be maintained for the air exhaust downwards on the AR401742 remote blower.
– Local building regulations must be observed for the basement breakout (especially with respect to the topic of fire safety).

List of required installation components
– 1x AD754045 (connection piece to 2x ø 6" round ducts)
– 2x ø 6" aluminum flex duct pipes (can be purchased at local hardware store)
– 1x AD704048 (air collector box for AL 400)
– 1x AD702052 (telescopic wall duct, ø 8" round)
– 1x AR401742 remote blower



For cooktops with cut-out depth 19 ⅜" (492): min. 29 ⅛" (750)

VL 414 111
Stainless steel
Ventilation unit
Comes without blower and AA490711 control knob. (**order separately**)

Required installation accessories

AA 490 711
Vario control knob for use with Vario 400 series downdraft ventilation.
Stainless steel
For operation with one of the following 400 series blowers: AR400742 inline / AR401742 remote blower or AR413722 recirculation blower. For more details on the actual control knob, see page 146.

AD 724 042
Transition to 6" round. Required to connect duct to bottom of VL 414 downdraft or when connecting duct to right / left side of VL 414 downdraft (see adjacent drawing).

AD 724 041
Rectangular adapter piece.
Must order AD724042 transition to 6" round to vent downwards / left or right and AD724041 when venting to left or right side of VL 414 downdraft.
No duct connection pieces are included.

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010
Connection strip for combination with other Vario appliances of the 300 series for **surface** mounting **without** appliance cover/filler strip.

VA 420 011
Connection strip for combination with other Vario appliances of the 300 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 **without** appliance cover/filler strip.

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for **flush** mounting **with** appliance cover/filler strip.

VA 450 110
Stainless steel adjustment strip, width 4 5⁄16". Necessary accessory in a combination of Vario cooktops with at least one appliance cover adjacent to VL 414 downdraft.

AS 070 001
Connection piece as extension required for installation with VK414 steamer or VF414 fryer.

Vario 400 series downdraft ventilation
VL 414

- Highly efficient ventilation system at cooktop level
- Flexible power distribution, precise extraction of cooking vapors
- Precision crafting of ⅛-inch stainless steel
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products
- Without blower, can be combined with multiple 400 series AR blowers and one AA 490 control knob
- Minimal planning and easy installation for air recirculation

Output
Maximum air output in combination with 400 series AR inline / remote or recirculation blower. For CFM information, refer to blower overview on pages 180 – 181.
Noise level depends on the built-in situation.

Features
Ventilation channels manually rotate to open air channel.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter with grease drip tray, dishwasher-safe.
Sensor-controlled operation of the AR blower if at least one VL 414 downdraft unit is open.

Planning notes
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.
When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.
In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.
In a combination of several Vario 400 series cooktops, connection strips must be used.
Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½" and for surface-mount ⅜". Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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.

Optional accessories
AA 414 010
Air deflector for combination with gas cooktops.

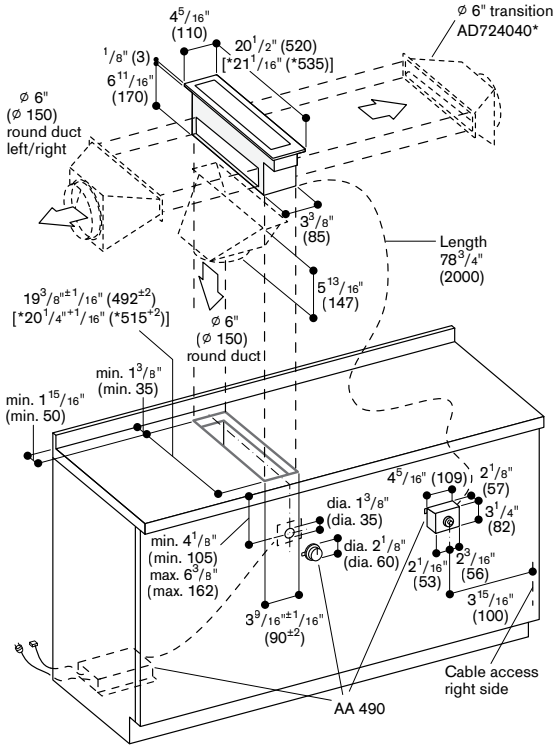
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 88 – 93.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Air extraction operation in combination with 400 series AR 400/401 remote / inline blowers or recirculation mode with AR 413.
Please refer to pages 148 – 149 for recommended downdraft ventilation configuration with 400 series blowers.
Maximum cooktop width between two VL downdraft units is 24".
If used next to gas cooktops, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.
No duct connection pieces are included, they must be ordered separately. Either AD724042 transition to 6" round duct to connect to bottom / left / right side of VL and AD724041 adapter piece if connecting duct to left or right side of VL downdraft.
Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft. Multiple blowers can be operated via one AA 490 control knob at the same speed level.
If a higher power requirement is needed for 1x VL 414 downdraft, a second blower can be added.
Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance.
Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3⁄16" to 1 15⁄16".

Rating
60 Hz
Plan for a 6.6' connection cable between VL 414 downdraft and AA 490 control knob.

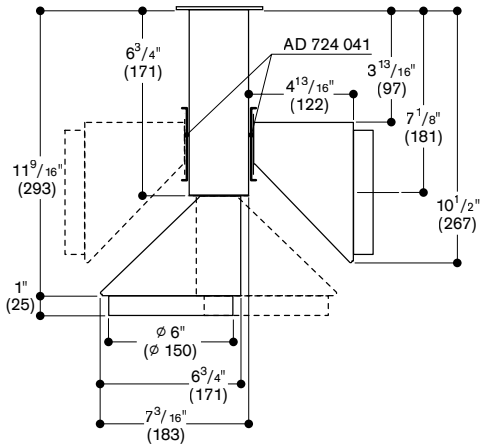
Surface-mount Installation



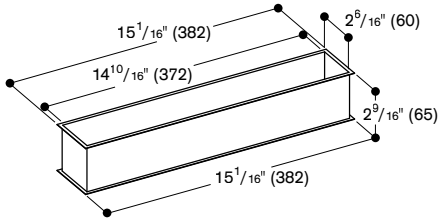
*With adjustment strip.
Round duct connection, bottom ø 5" with AD724042
Round duct connection left/right ø 5" with AD724042 + AD724041

See separate planning notes on page 85 for:
- positioning of control knob
- configuration for flexible power distribution.

VL 414 with AD 724 042 /041

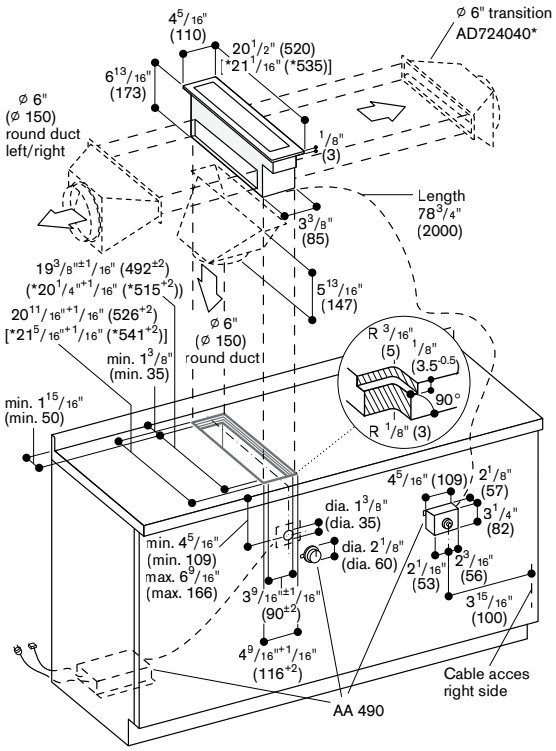


AS 070 001 connection piece for extension



Numbers indicated
inside parenthesis ( ) = mm

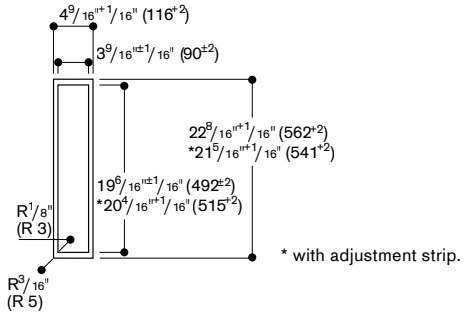
Flush-mount Installation



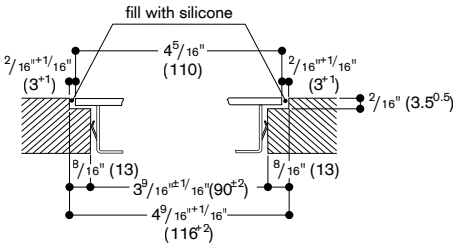
*With adjustment strip.
Round duct connection, bottom ø 5" with AD724042
Round duct connection left/right ø 5" with AD724042 + AD724041

See separate planning notes on page 85 for:
- positioning of control knob
- configuration for flexible power distribution.

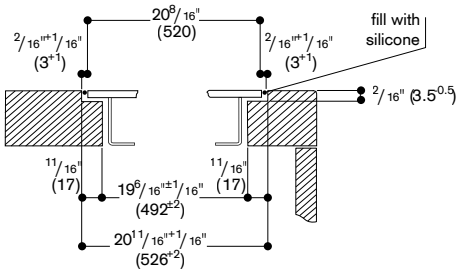
View from above



Longitudinal section



Cross-section



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

AA 490 711
Stainless steel control knob

Vario 400 series control knob for use with VL 414 downdraft
AA 490

- For operation with 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

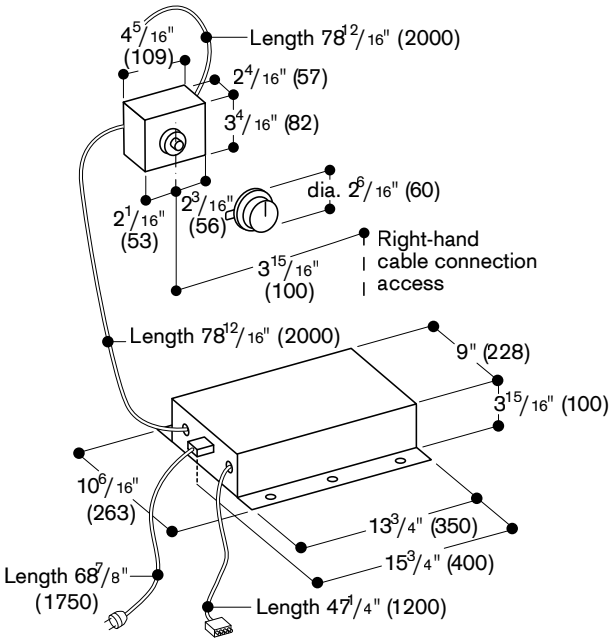
Operation
Control knob with illuminated ring and output marking.

Features
3 electronically controlled output levels.
Intensive mode.
Delayed shut-off function.
Sensor-controlled operation of 400 series AR blowers if at least one VL 414 downdraft unit is open.

Planning notes
For positioning examples of the knob at any location between Vario cooktops, see planning notes on following page.
Note: when using two blowers, customers can choose to install one or two control knobs.
The separate electronics box needs to be installed so that it is accessible.

Possible combinations with the AA 490 control knob:
2x VL 414: 400 series AR400742 inline, AR401742 remote or AR413722 recirculation blower
1x VL 414: all 400 series AR blowers possible.
If a higher power requirement is needed for 1x VL414, a second blower can be added.
Multiple blowers can be operated via one AA 490 control knob at the same speed level.

Rating
Total rating: 150-520 W.
Total Amps: 4 A.
120 V / 60 Hz
Connecting cable 69" with plug.



Numbers indicated
inside parenthesis ( ) = mm

Installation configurations for 400 series VL 414 downdraft and 400 series blowers

Good to know — for correct planning and installation

– For depth measurements, take the depth of the furniture cavity and cooktop overhangs of the kitchen furniture in account.
– With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
– For optimum air circulation, we recommend ducts with ø 6".
– 2 round ducts must be connected with a pipe connector.
– It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using a duct tape which can be purchased at a local hardware store.

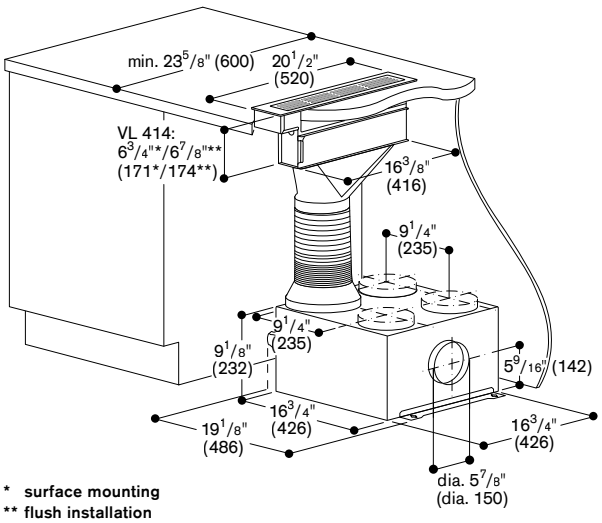
Note: When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft.

Planning example 1
1x VL 414 with AR 400 742 inline blower
Aluminum flex duct with ø 6" with downwards connection

Combination
1x VL 414 downdraft ventilation in combination with 1x AR400742 inline blower

Good to know
– Connecting to AR400742 inline blower is possible at all four intakes.

List of required components
– 1x AD724042 (ø 6" round transition piece for VL)
– 1x aluminum flex duct ø 6" (can be purchased at local hardware store)
– 1x AR400742 inline blower

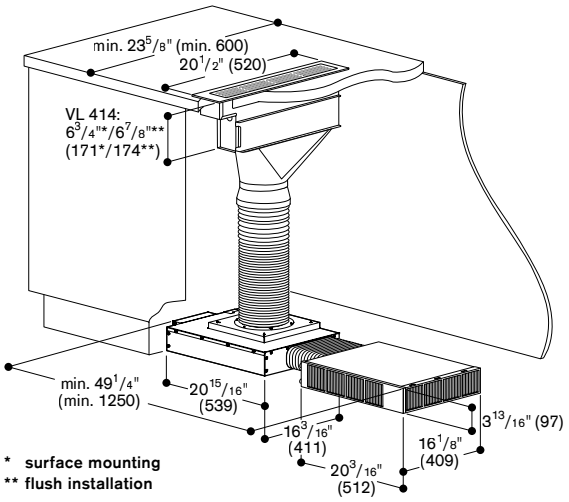


*** surface mounting**
**** flush installation**

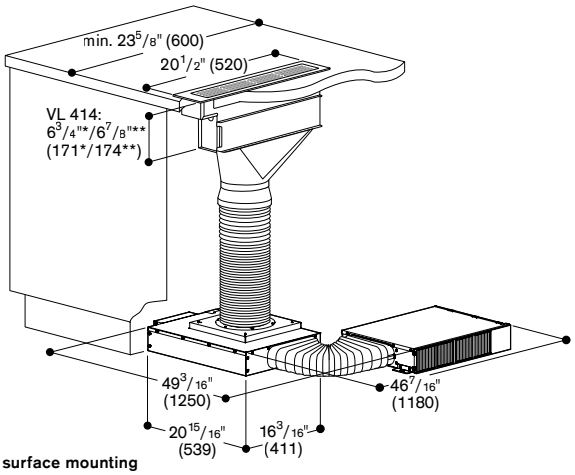
Planning example 2
1x VL 414 with AR 413 722 recirculation blower
Aluminum flex duct ø 6" with downwards connection

Good to know
- The recirculation blower configuration exists of 3 required components: AR413722 recirculation blower, AA413722 recirculation kit and AD413722 oval flex duct.
- The recirculation blower can be rotated in all directions depending on the vent direction required and filter removal option.
- The recirculated air requires an adequate discharge space in order to ensure optimal performance (at least 109 square inches outflow surface).
- The recommended minimum distance between filter openings and cabinet wall if there is no ventilation grill directly in front: 6 inches.

List of required components
- 1x AD724042 (ø 6" round transition piece for VL)
- 1x aluminum flex duct ø 6" (can be purchased at local hardware store)
- 1x recirculation blower configuration (1x AR413722 recirculation blower + 1x AA413722 recirculation kit + AD413722 oval flex)



* surface mounting
** flush installation



* surface mounting
** flush installation

AI 442 720
Stainless steel
Width 48" (120 cm)
Air extraction/recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

AI 442 760
Stainless steel
Width 63" (160 cm)
Air extraction/recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

Installation accessories
for exhaust air mode

AD 442 016
Stainless steel duct cover, length: 24 7⁄16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m), installation tower included.

AD 442 026
Stainless steel duct cover, length: 33 7⁄8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m), installation tower included.

Installation accessories
for recirculation air mode

AD 442 116
Stainless steel duct cover, length 24 7⁄16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m), installation tower included.

AD 442 126
Stainless steel duct cover, length: 33 7⁄8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m), installation tower included.

AA 442 810
Recirculation kit including two activated charcoal filters with highly efficient odor reduction.
For installation on the inner duct cover (see adjacent drawing).

Optional accessories

AA 442 110
2 activated charcoal filters with highly efficient odor reduction.
For use with recirculation kit AA442810.

AD 442 396
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

400 series island hood
AI 442

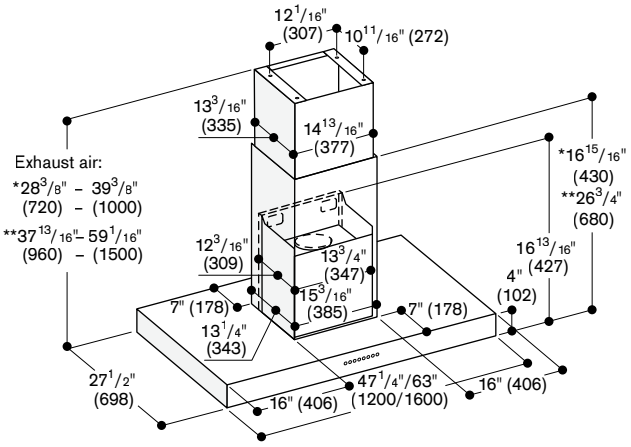
- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapors due to a large vapor collection area
- Comes without blower, can be combined with Gaggenau's highly performing and highly efficient brushless DC (BLDC) blowers
- Angled baffle filter with high grease absorption level
- Automatic function, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Dimmable, warm white LED lighting for ideal illumination of the cooking surface
- Air extraction or recirculation system
- Recirculation kit with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

Output
For CFM information, refer to the blower overview on pages 180–181.

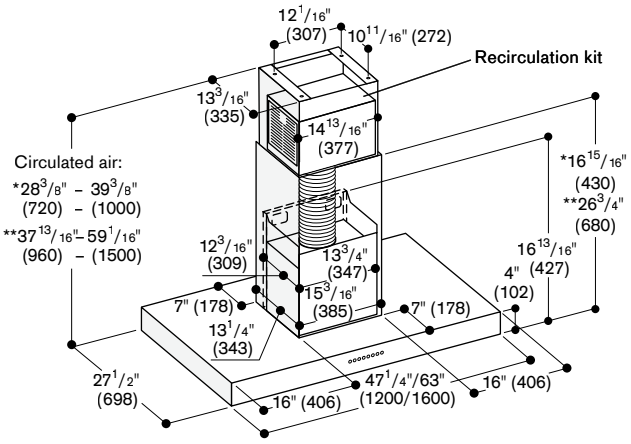
Features
Three electronically controlled power levels and one intensive mode.
Automatic function with sensor-controlled delayed shut-off function.
Grease filter saturation indication through flashing light.
Baffle filter, dishwasher-safe.
Warm white surface LED light (3,500 K), continuously dimmable.
Lamp output 4x LED light bars 10 W.
Illuminance 1,390 lx.
Easy mounting system for simple installation and alignment.

Planning notes
For recirculation, use internal blower AR400743.
To chose the correct blower for extraction, refer to the 400 series blower overview on pages 180–181.
The two-part duct cover must be ordered as a separate installation accessory.
Connection to the respective blower via network cable.
Minimum clearance above gas cooktops 30".
Minimum clearance above electric cooktops 28".

Rating
Total rating: 50 W.
Total Amps: 10 (48") / 10 (63")
120 V / 60 Hz
Connecting cable 3' 5" with plug.

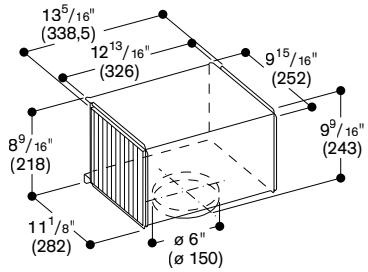


* With the exhaust air duct cover AD 442 016 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
**With the exhaust air duct cover AD 442 026 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5.2 ft (1.60 m).



* With the air recirculation duct cover AD 442 116 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
**With the air recirculation duct cover AD 442 126 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5.2 ft (1.60 m).

Recirculation kit AA 442 810



Numbers indicated
inside parenthesis ( ) = mm

AW 442 720
Stainless steel
Width 48" (120 cm)
Air extraction/recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

AW 442 760
Stainless steel
Width 63" (160 cm)
Air extraction/recirculation
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

Installation accessories for exhaust air mode

AD 442 012
Stainless steel duct cover, length: 24 7⁄16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m).

AD 442 022
Stainless steel duct cover, length: 33 7⁄8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m).

Installation accessories for recirculation air mode

AD 442 112
Stainless steel duct cover, length 24 7⁄16", for 7' 9" – 8' 6" ceiling heights (2.35 – 2.60 m).

AD 442 122
Stainless steel duct cover, length: 33 7⁄8", for 8' 6" – 10' 2" ceiling heights (2.60 – 3.10 m).

AA 442 810
Recirculation kit including two activated charcoal filters with highly efficient odor reduction.
For installation on the inner duct cover (see adjacent drawing).

Optional accessories

AA 442 110
2 activated charcoal filter with highly efficient odor reduction. For use with recirculation kit AA442810.

AD 442 392
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

400 series wall hood
AW 442

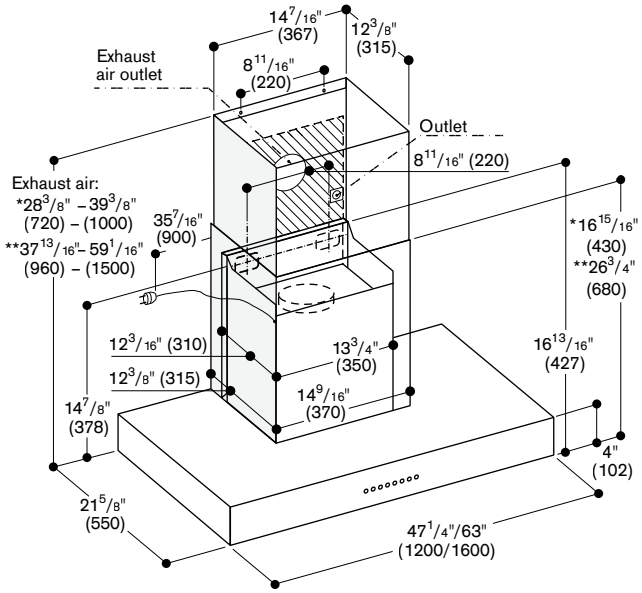
- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapors due to a large vapor collection area
- Comes without blower, can be combined with Gaggenau's highly performing and highly efficient brushless DC (BLDC) blowers
- Angled baffle filter with high grease absorption level
- Automatic function, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Dimmable, warm white LED lighting for ideal illumination of the cooking surface
- Air extraction or recirculation system
- Recirculation kit with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals.

Output
For CFM information, refer to the blower overview on pages 180–181.

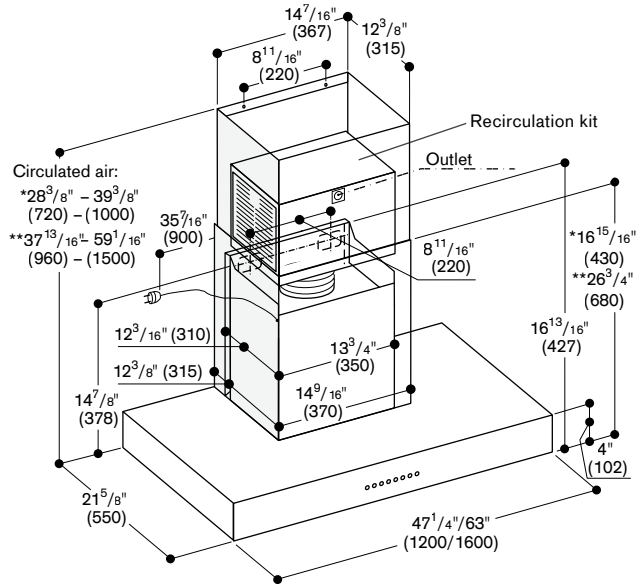
Features
Three electronically controlled power levels and one intensive mode.
Automatic function with sensor-controlled delayed shut-off function.
Grease filter saturation indication through flashing light.
Baffle filter, dishwasher-safe.
Warm white surface LED light (3,500 K), continuously dimmable.
Lamp output 3x LED light bars 10 W.
Illuminance 1,110 lx (48") / 1,010 lx (63").
Easy mounting system for simple installation and alignment.

Planning notes
For recirculation, use internal blower AR400743.
To chose the correct blower for extraction, refer to the 400 series blower overview on pages 180–181.
The two-part duct cover must be ordered as a separate installation accessory.
Connection to the respective blower via network cable.
Minimum clearance above gas cooktops 30".
Minimum clearance above electric cooktops 28".
Air recirculation kit with 2 activated charcoal filters is installed in the inner duct cover. Special recirculation duct covers are available.

Rating
Total rating: 40 W (48") / 50 W (63").
Total Amps: 10 (48") / 15 (63")
120 V / 60 Hz
Connecting cable 3' 5" with plug.

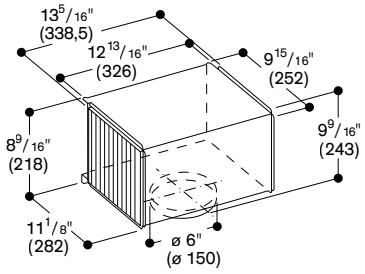


* With the exhaust air duct cover AD 442 012 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
** With the exhaust air duct cover AD 442 022 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower chimney edge of 5.2 ft (1.60 m).



* With the air recirculation duct cover AD 442 112 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
** With the air recirculation duct cover AD 442 122 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower chimney edge of 5.2 ft (1.60 m).

Recirculation kit AA 442 810



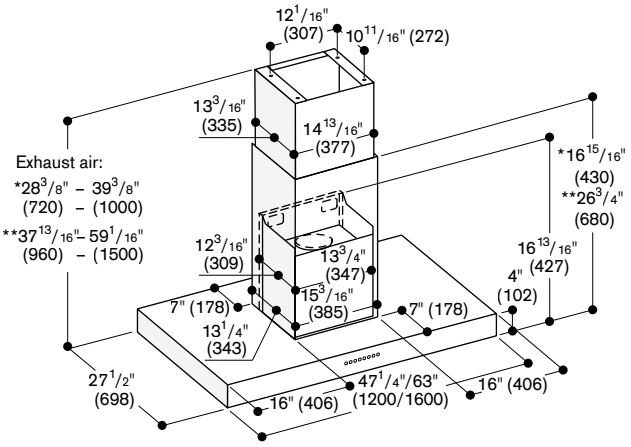
Numbers indicated inside parenthesis ( ) = mm

Installation configurations for 400 series island/wall hoods with 400 series blowers

Planning example 1
1x AI 442 with AR 400 743 internal blower
ø 6" round duct

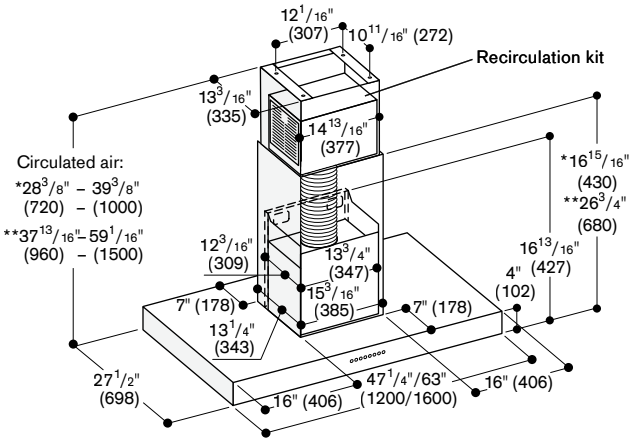
Good to know
- The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AI 442 island hood duct cover.
- Two duct cover lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 28", and 30" for gas appliances.
- The necessary mounting kits are included as accessories with the duct cover.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

List of required components (air extraction)
- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AD 442 016 (stainless steel duct cover for air extraction, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)).
  or 1x AD 442 026 (stainless steel duct cover for air extraction, suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- 1x ø 6" round duct (can be purchased at local hardware store)
- Optional: 1x AD 442 396 (stainless steel ceiling collar for island hood)



* With the exhaust air duct cover AD 442 016 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
**With the exhaust air duct cover AD 442 026 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5.2 ft (1.60 m).

List of required components (air recirculation)
- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AA 442 810 (air recirculation kit with activated charcoal filter)
- 1x AD 442 116 (stainless steel duct cover, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m))
  or 1x AD 442 126 (stainless steel duct cover for air extraction suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- Optional: 1x AD 442 396 (stainless steel ceiling collar for island hood)

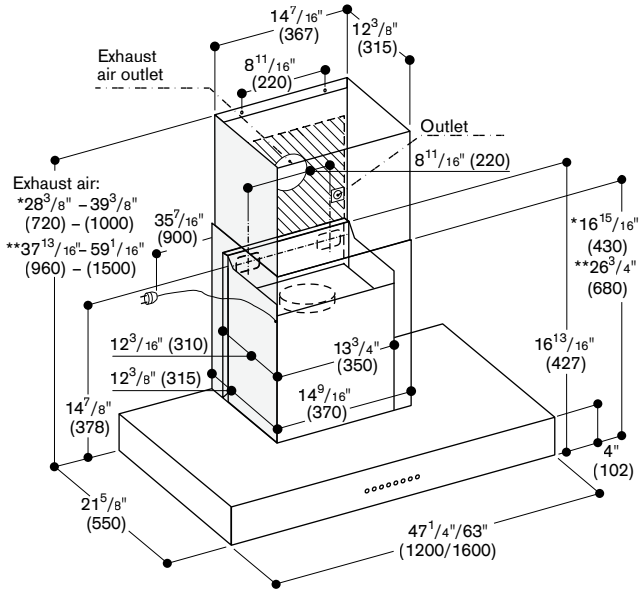


* With the air recirculation duct cover AD 442 116 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
**With the air recirculation duct cover AD 442 126 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower extractor hood edge of 5.2 ft (1.60 m).

Planning example 2
1x AW 442 with AR 400 743 internal blower
ø 6" round duct

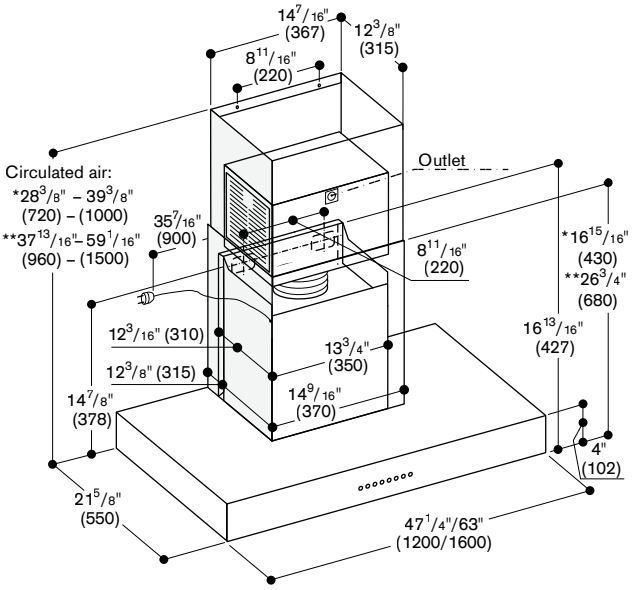
Good to know
- The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AW 442 wall hood duct cover.
- Two duct cover lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 28", and 30" for gas appliances.
- The necessary mounting kits are included as accessories with the duct cover.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

List of required components (air extraction)
- 1x AR 400 743 (internal blower unit for AI 442 / AW 442 duct cover installation)
- 1x AD 442 012 (stainless steel duct cover for air extraction, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)).
  or 1x AD 442 022 (stainless steel duct cover for air extraction, suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m));
- 1x ø 6" round duct (can be purchased at local hardware store
- Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



* With the exhaust air duct cover AD 442 012 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
** With the exhaust air duct cover AD 442 022 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower chimney edge of 5.2 ft (1.60 m).

List of required components (air recirculation)
- 1x AR 400 743 (internal blower for AI 442 / AW 442 duct cover installation)
- 1x AA 442 810 (air recirculation kit with activated charcoal filter)
- 1x AD 442 112 (stainless steel duct cover, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m) or 1x AD 442 122 (stainless steel duct cover for air recirculation for 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
- Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



* With the air recirculation duct cover AD 442 112 suitable for ceiling heights of 7.6 ft (2.35 m) to 8.6 ft (2.60 m).
** With the air recirculation duct cover AD 442 122 suitable for ceiling heights of 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to a distance from floor to lower chimney edge of 5.2 ft (1.60 m).

AR 400 742
Metal housing
600 CFM
Inside installation
Air extraction

400 series inline blower
AR 400

- Powerful blower for combination with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
- Quiet blower with high-efficiency BLDC technology.

Output

3 performance output levels and intensive mode: Sound power and sound pressure depending on built-in situation.
Air extraction: 600 CFM.
Power levels depend on the ventilation system.

Features

3 electronically controlled power levels and one intensive mode.
Blower technology with highly
Metal housing, zinc-plated.
Duct connection pieces on air intake side: 1x ø 6" round, 4x ø 6" round.
Duct connection piece on air output side: 1x ø 6" round.
Spare cover to close an air intake included with the blower.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry comes included with the blower.

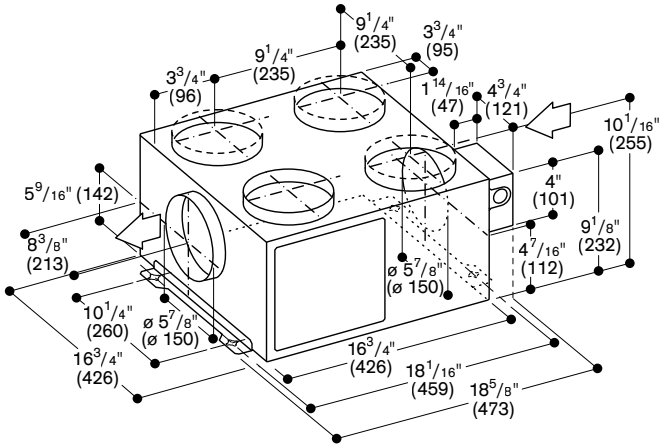
Planning notes

AR400742 inline blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable.
Installation in the base cabinet: possible in areas with two cabinet drawers or on the floor with a cut-out in the base cabinet. Panel-free toe-kick possible.
Installation in a separate room, attic or crawl space allows for a reduced noise level in the kitchen.

Rating

Total rating: 210 W.
Total Amps: 2 A.
120 V / 60 Hz
Connecting cable not included. Hard wire required.
16' network cable included.

5x ⌀ 6" (⌀ 150)
2 connecting pieces included



Numbers indicated
inside parenthesis ( ) = mm

AR 400 743
Metal housing
600 CFM
Air extraction/recirculation
Internal blower can only be used with 400 series AI/AW 442 island/wall hood
For installation in the duct cover

400 series internal blower
AR 400

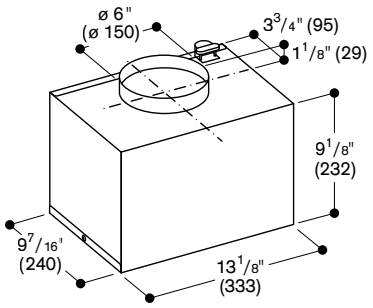
- Powerful blower for combination with 400 series AW/AI 442 wall and island hood
- Quiet blower with high-efficiency BLDC technology
- Compact and space-saving due to the installation in the duct cover of AI/AW 442 island/wall hood

Output
3 performance output levels and Intensive mode: Sound power and sound pressure depending on built-in situation.
Air extraction: 600 CFM
Power levels depend on the power levels of the AW/AI 442 wall/island hood.

Features
3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimize the noise level.
Duct connection piece on air output side: 1x ø 6" round.

Planning notes
Blower can only be combined with blowerless 400 series AI/AW 442 island/wall hood.
Connection to the respective appliances via network cable.
Installation in the duct cover of AI/AW 442 island/wall hood.

Rating
Total rating: 200 W.
Total Amps: 2 A.
120 V / 60 Hz
Connecting and network cable are included with the blower.



Numbers indicated
inside parenthesis ( ) = mm

AR 401 740
Stainless steel
665 CFM
Outside wall/roof installation
Air extraction

Installation accessories

AD 702 052
ø 8" Telescopic wall-duct

AA 401 920
Roofplate for mounting blower on roof

Optional accessories

AA 401 400
Air outlet cover stainless steel

AA 401 610
Silencer for air outlet of AR 401
Stainless steel
Not to be combined with air outlet cover AA401400.

Part# 489415
Additional 16' extension cable

400 series remote blower
AR 401

- AR401740 for maximum output for use with 200 series VL 041/040 downdraft.
- Outside installation reduces noise level in the kitchen.
- To be combined with motorless hoods or downdrafts.

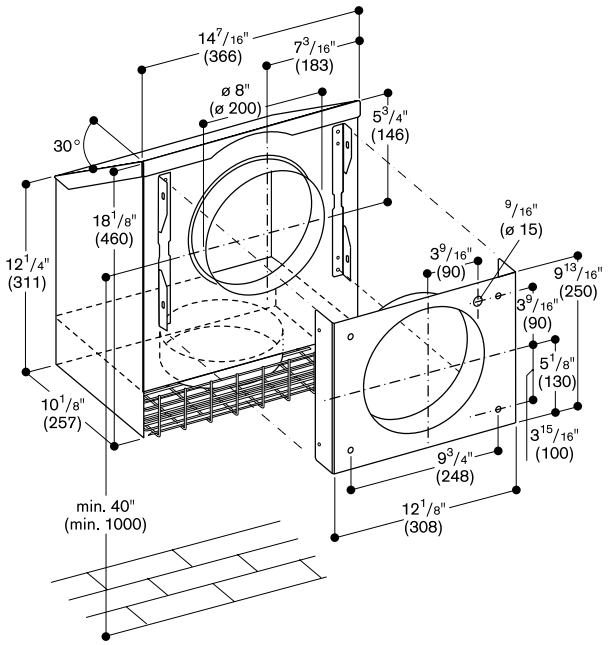
Output
665 CFM unobstructed air flow.
Noise level depends on the built-in situation.

Features
All-stainless steel housing.
Duct connections air intake:
(1) ø 8" round.

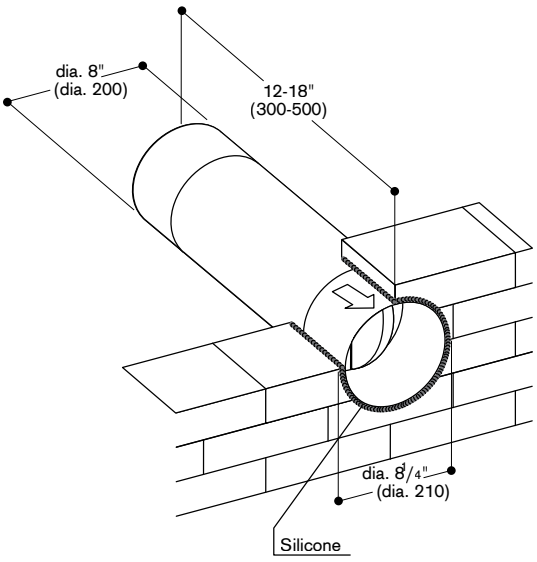
Planning notes
Remote blower for use with 200 series VL downdraft.
Up to two Vario 200 series VL downdraft units can be used with the AR 401 remote blower. For this installation a Y-adaptor is required and can be purchased at a local hardware store.
Roof installation with roof installation set AA401920 and telescopic wall duct AD702052 in slanted roofs with an angle of 10°.

Please note: A second blower cannot be independently controlled if used with Vario 200 VL downdraft.

Rating
Total rating: 520 W.
Total Amps: 6 A.
120 V / 60 Hz
Plan for a 41⅝" connecting cable without plug.



AD 702 052



Numbers indicated
inside parenthesis ( ) = mm

AR 413 722
Recirculation blower
500 CFM
Air recirculation
For installation in 4" toe-kick.
For air recirculation operation additional accessories are required:
AA 413 722 recirculation kit and
AD 413 722 oval aluminum flex duct to connect to AR 413 722 recirculation blower.

Required installation accessories

AA 413 722
Recirculation kit with 2 activated charcoal filters. Must be installed with AR 413 722 recirculation blower and AD 413 722 oval aluminum flex duct. Installation together with recirculation blower in a 4" high toe-kick.

AD 413 722
Oval aluminum flex duct.
DN 10 15/16". Length: 39 3/8".
Must be used to combine AR 413 722 recirculation blower with AA 413 722 recirculation kit.

Installation accessories

AD 704 048
Transition box with two ø 6" round intakes to one ø 8" round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR413722 blower (see drawing on page 143, example 2).

AA 010 410
Air exhaust grill for air recirculation mode
Stainless steel-colored, 36", including installation fittings, height adjustable.

Optional accessories

AA 413 110
2 additional activated charcoal filter with high efficient odor reduction due to large surface. For use with AA413722 recirculation kit.

400 series recirculation blower
AR 413

- Powerful blower for combination with 400 series AL 400 retractable downdraft and VL 414 downdraft
- Quiet blower with high-efficiency BLDC technology
- Compact and space-saving due to installation in a 4-inch high toe-kick

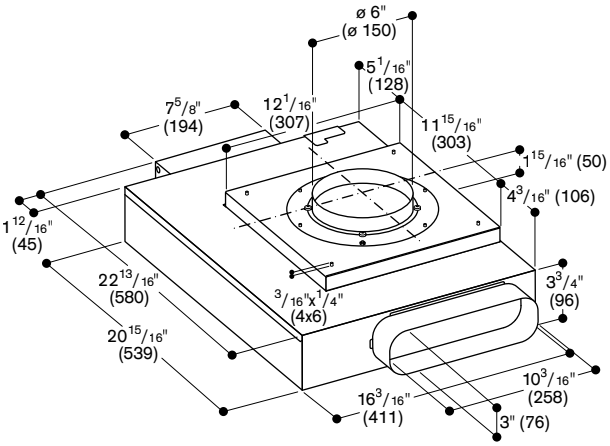
Output
3 performance output levels and Intensive mode: Sound power and sound pressure depending on built-in situation.
Air recirculation: 500 CFM
Power levels depend on the ventilation system.

Features
3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Metal housing.
Duct connection pieces on intake side: 1x ø 6" round.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry comes included with the blower.

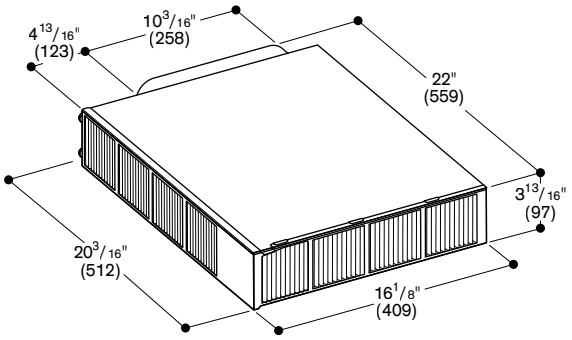
Planning notes
This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft and VL 414 downdraft.
Additional accessories for recirculation operation are required:
AA 413 722 recirculation kit with 2 activated charcoal filters and AD413722 oval aluminum flex duct to connect recirculation kit with recirculation blower AR413722.
The AR413722 recirculation must be connected to AA413722 recirculation kit via AD413722 oval flex duct.
Connection to the respective appliances via network cable. Network cable is included with AR413722 recirculation blower.
Installation in a 4-inch high toe-kick with cut-out on the cabinet base to connect blower to the duct work of respective ventilation appliance.
Transition box AD704048 required to connect 2x ducts coming from AL 400 retractable downdraft with AR413722 recirculation blower (see page 142, example 1).
Odor reduction comparable to air extraction mode (95%).
Filter replacement interval of recirculation kit: 1 – 1 ½ years depending on cooking frequency.
Toe-kick must be accessible in order to replace filters.
Recommended minimum gap between filter openings and cabinet wall if there is no ventilation grill directly in front: 6".

Rating
Total rating: 170 W.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 69" with plug.
6.5' network cable included.

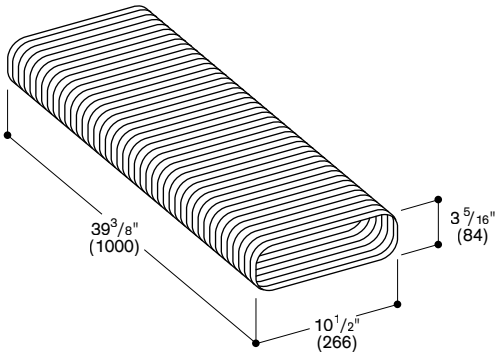
Recirculation blower AR 413 722



Recirculation kit AA 413 722



Aluminum flex duct AD 413 722



Numbers indicated
inside parenthesis ( ) = mm

AR 401 742
Stainless steel
600 CFM
Outside wall installation
Air extraction

Installation accessories
AD 702 052
ø 8" Telescopic wall-duct

400 series remote blower
AR 401

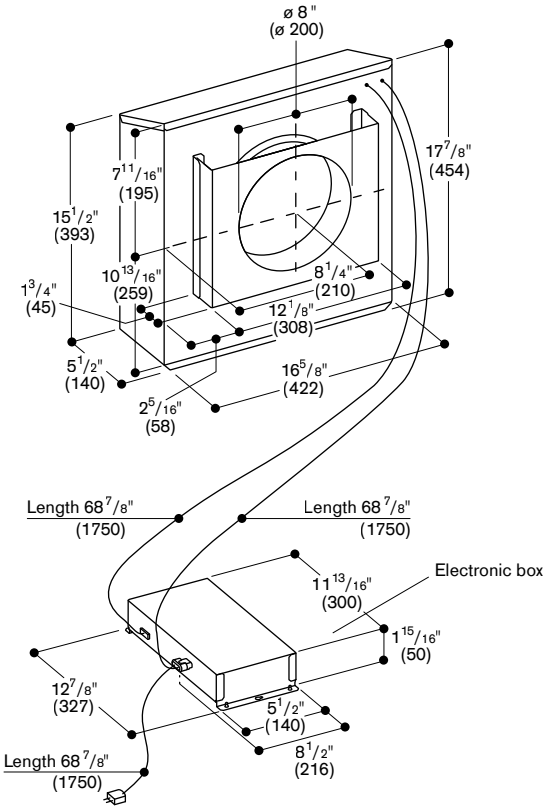
- Powerful blower for combination with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood
- Quiet blower with high-efficiency BLDC technology.

Output
3 performance output levels and Intensive mode: Sound power and sound pressure depending on built-in situation.
Air extraction: 600 CFM.
Power levels depend on the ventilation system.

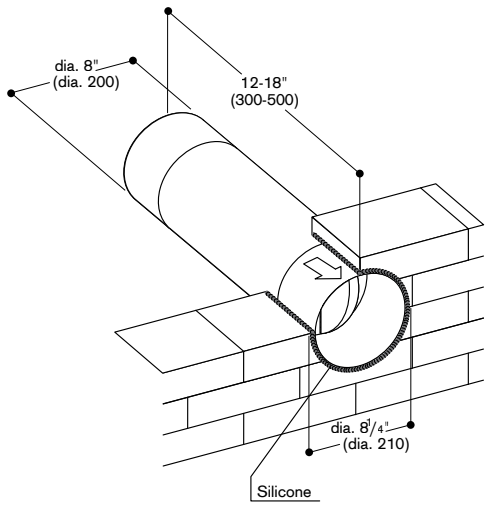
Features
3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimize the noise level.
Stainless steel housing.
Duct connection pieces on air intake side: 1x ø 8" round.
Retaining bracket for installation on an outside wall comes included with the blower.

Planning notes
This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable.
Installation on the outside wall allows for a reduced noise level in the kitchen.
Although the blower is installed on an outside wall, the electronic box must be installed indoors.
Acceptable temperature range for installation of the electronic control box: -13 to 140 °F.
Distance from floor to the center of the duct: min. 23 ⅝"

Rating
Total rating: 170 W.
Total Amps: 2 A.
120 V / 60 Hz
Connecting cable 69" with plug.
16' network cable included.



Telescopic wall-duct AD 702 052



Numbers indicated
inside parenthesis ( ) = mm

General ventilation planning notes

The aim of good ventilation system planning is to extract cooking vapors 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 the influence of all the ventilation components involved into account.

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.

If the distance between the ventilation system and the cooktop is less than 4 feet, the factors listed below must be taken into account to ensure that most of the cooking vapors 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 vapors. 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 vapors. 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, are characterized by extracting vapors directly from the cooktop. As they rise up, the cooking vapors 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 30" 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 behavior with an exhaust air solution. In air extraction mode, the actual air output depends not only on the blower output, but also significantly on the duct system.

Important influencing factors on the air output/CFM rate:

- The blowers: Gaggenau ventilation systems can be combined with powerful blowers for exhaust air or air recirculation mode. These blowers 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 12" from the exhaust air opening.
2. Avoid reductions in cross sections.
3. For duct bends, use bends that are as wide as possible.
4. For longer duct runs, preferably install ducts that have a smooth and flat inner surface.
5. Use exhaust air pipes with a diameter of at least ø 5".
6. Pay attention to the use of a short ducting path where possible.
7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
8. Ensure sufficient supply air.

400 and 200 series blowers and ventilation systems compatibility

400 series ventilation

Ventilation system

AL 400 721/791

Retractable downdraft

VL 414 111**

Downdraft

+

AA 490 711

Control knob

Blowers

AR400742

Inline

AR401742

Remote

AR413722

Recirculation configuration▾

AA413722

Recirculation kit

AD413722

Oval flex duct

AR400742

Inline

AR401742

Remote

AR413722

Recirculation configuration▾

AA413722

Recirculation kit

AD413722

Oval flex duct

Required installation accessories

AD754045

Transition to 2x 6" round for front/back of AL

AD754045

Transition to 2x 6" round for front/back of AL

AD754045

Transition to 2x 6" round for front/back of AL

AD704048

Air collector box

AD702052

Telescopic wall duct 8"

AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

Note: This overview only lists Gaggenau ventilation systems that are combined with separate blowers. Gaggenau offers more ventilation systems with integrated blowers.

* The following commonly used installation parts can be purchased at a local hardware store. Gaggenau does not manufacture these parts.

Transition piece from 6" to 8"

Y-connector piece*

Ducting

** When connecting two or more VL downdrafts, it is recommended to have one blower per VL downdraft.

▾For recirculation operation, order AR413722 + AA413722 + AD413722.

* AD724042 transitions when venting straight down.

200 series ventilation

VL 041/040 715

Downdraft

AR400741

Inline

2x AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

AR401740

Remote

2x AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

Transition from 6" to 8" round

Y-connector*

AD702052

Telescopic wall duct 8" if blower is mounted to the outside wall

AA401920

Roofplate needed if blower is mounted on roof

AR413720

Recirculation

2x AD724042*

Transition to 6" round

AD724041

Adapter piece for use with AD724042 when connecting duct to left/right side of VL downdraft

AI/AW 442 720/760

Island/wall hood

AR400742

Inline

AD 442

Duct cover for air extraction

AR401742

Remote

AD 442

Duct cover for air extraction

AD702052

Telescopic wall duct 8"

AR400743

Internal

AD 442

Duct cover for air extraction or recirculation

For Recirculation

AA442810

Recirculation kit with charcoal filter

VL 041 715
Stainless steel control panel
Control unit
Width 3⅜" (8.5 cm)
Air extraction/recirculation with 200 series AR 400/401 blowers and AR413 recirculation blower.

VL 040 715
Stainless steel control panel
Expansion element
Width 3⅜" (8.5 cm)
Air extraction/recirculation with 200 series AR 400/401 blowers and AR413 recirculation blower.

Required installation accessories

AD 724 042
Transition to 6" round duct.
Required to connect duct to bottom of VL downdraft or when connecting duct to right/left side of VL downdraft. (see adjacent drawing).

AD 724 041
Rectangular adapter piece.
Must order AD724042 transition to 6" round to vent downwards / left or right and AD724041 when venting to left or right side of VL 414 downdraft. No duct connection pieces are included.

Installation accessories

VV 200 014
Connecting strip for combination with other Vario cooktops with integrated control panel.

LS 041 001
Air deflector for combination of VL 040/041 with gas cooktops to prevent a flame which has been set to a low level from being extinguished.

AS 070 001
Connection for extension in the case of installation next to VK steamer or VF deep fryer. (see adjacent drawing).

Vario 200 series downdraft ventilation
VL 040/VL 041

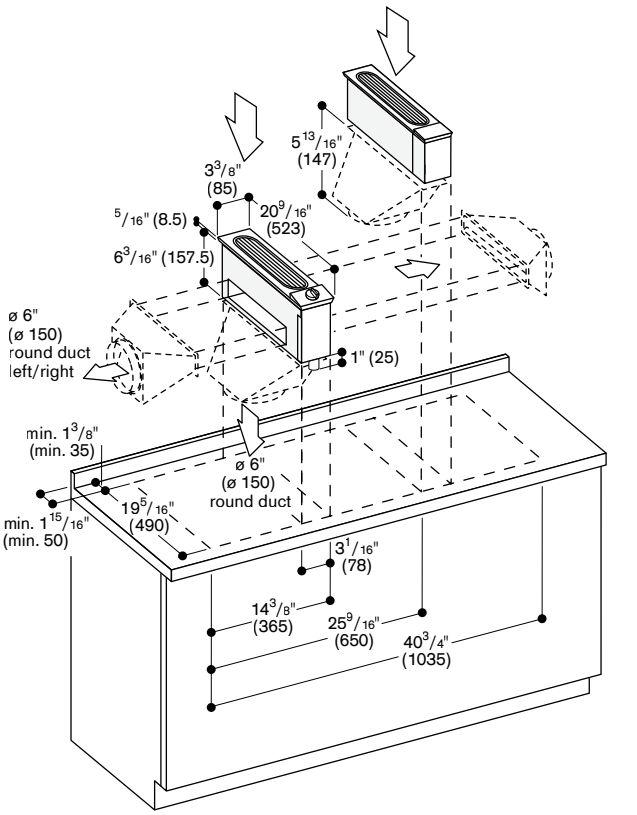
- Ventilation unit integrated in the countertop. The least conspicuous ventilation method around
- Effective extraction at countertop level
- Minimal planning and easy installation for air recirculation
- Downdraft ventilation system control unit for combination with Vario 200 series cooktops

Features
Output control knob operation.
4 output levels.
Power control by 2-stage switch.
Ventilation grill can be removed.
Stainless steel grease filter with grease drip tray, dishwasher-safe.
No transition included (order separately).

Planning notes
Air extraction in combination with 200 series AR400740 inline/AR401740 remote blower or recirculation mode with AR413720 recirculation blower.
Combination of only 1x VL 041 and 1x VL 040 possible.
Maximum cooktop width of 24" between two VL.
Installation of LS041001 air deflector is required if ventilation is installed next to a gas appliance to prevent a fire hazard caused by saturated grease filter.
If LS041001 air deflector is installed WP400000 wok pan can not be used.

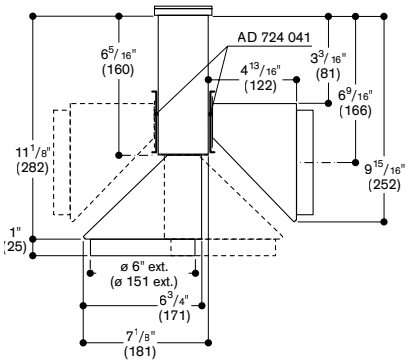
Please read additional planning notes on page 104.

Rating
120 V / 60 Hz
Connection cable: 39 9/16".

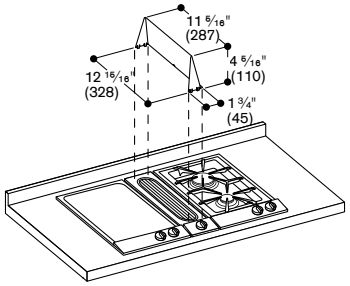


Round duct pipe connection piece to bottom ø 6" (150) with AD724042
Round duct pipe connection piece to left/right ø 6" (150) with AD724042 + AD724041

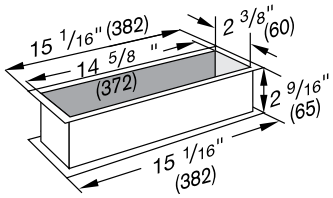
Transition to 6" round duct to bottom/left/right with AD 724 042/041



LS 041 001 air deflector



AS 070 001 connection for extension



Numbers indicated inside parenthesis ( ) = mm

AR 400 741
Metal housing
850 CFM
Inside installation
Air extraction

Installation accessories
Part# 448675 and 448676
Brackets for ceiling installation, order one each.
Part# 489415
Additional 16' extension cable.

200 series inline blower
AR 400

- AR400741 for maximum output for use with 200 series VL 041/040 downdraft
- Installation in a separate room reduces noise level in the kitchen
- To be combined with blowerless hoods or downdrafts

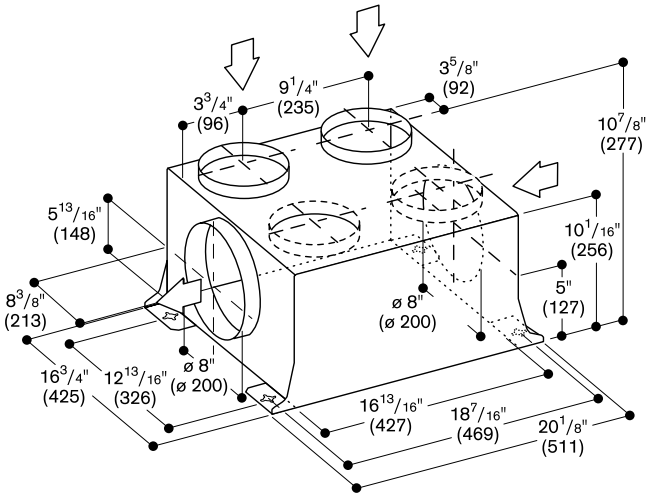
Output
850 CFM unobstructed air flow.
Noise level depends on the built-in situation.

Features
Metal housing, zinc-plated.
Duct connections air intake: (1) ø 8" round, (4) ø 6"round.
Duct connection pressure side: (1) ø 8" round.
Spare cover for closing air intake.

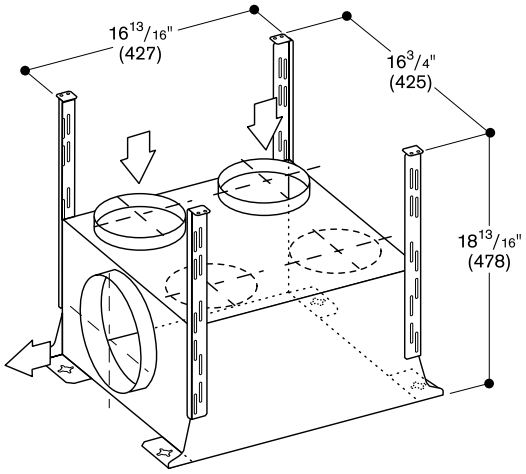
Planning notes
Inline blower for use with 200 series VL downdraft.
Installation in the drawer area with double height or on the floor with cut-out in the cabinet base. Air intake with duct max. (2) ø 6" behind the drawers requires countertop depth of min. 27". Cabinets without toe-kick possible.

Rating
Total rating: 730 W.
Total Amps: 6 A.
120 V / 60 Hz
Plan for a 41⅝" connecting cable without plug.

4x ⌀ 6" (⌀ 150)
2 connecting pieces included



Ceiling installation set



Numbers indicated
inside parenthesis ( ) = mm

AR 413 720
Metal housing
Inside installation
Air recirculation

Installation accessories
AA 010 410
Air exhaust grill recirculation mode
Stainless steel colored, 36",
including installation fittings,
height adjustable.

Optional accessories
Part# 703928
Activated charcoal filter for AR 413,
set of 4.

200 series recirculation blower
AR 413

- Easy and compact installation of 200 series VL 041/040 downdraft without exhaust ducts. Perfect for cooking islands
- To be combined with one or two downdrafts

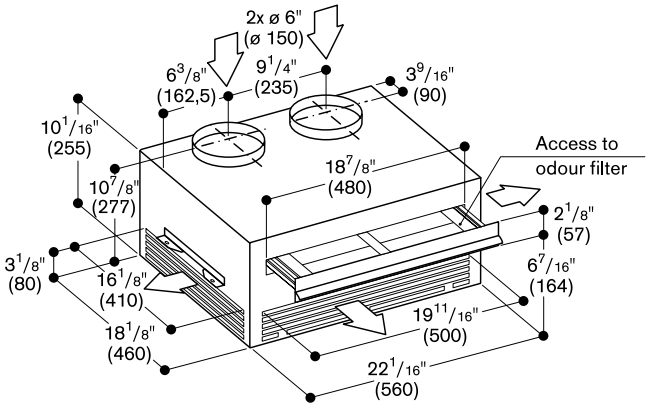
Output
448 CFM unobstructed air flow.
Noise level depends on the built-in situation.

Features
Metal housing, zinc-plated.
Duct connections air intake:
(2) ø 6" round.
Spare cover for closing air intake.

Planning notes
Installation in the drawer area with double height or on the floor with cut-out in the furniture base. Air intake with duct max. (2) ø 8" behind the drawers requires countertop depth of min. 27". Cabinets without toe-kick possible.
Up to two Vario 200 VL downdraft units can be used with the AR 413 recirculation blower.

Please note: A second blower cannot be independently controlled if used with Vario 200 VL downdraft.

Rating
Total rating: 150 W.
Total Amps: 2 A.
120 V / 60 Hz
Plan for a 59 1/16" connecting cable without plug.



Numbers indicated
inside parenthesis ( ) = mm

AI 230 700
Stainless steel
Width 40" (100 cm)
Air extraction /recirculation
Standard duct cover included

Installation accessories

AD 200 326
Stainless steel duct cover extension, Length: 3' 7 5⁄16" (1,100 mm).

AD 223 346
Mounting kit extension.
Length: 1' 7 11⁄16" (500 mm). Must be ordered in conjunction with the AD200322.

AD 220 396
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

Optional accessories

AA 200 816
Recirculation kit with activated charcoal filter installed on the inside of the duct cover.

AA 200 110
Activated charcoal filter for AA200816 recirculation kit.

200 series island hood
AI 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapors
- Low-noise blower
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel surface
- Dimmable LED light for optimum illumination of the entire cooktop
- Air extraction or recirculation system
- Recirculation kit with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

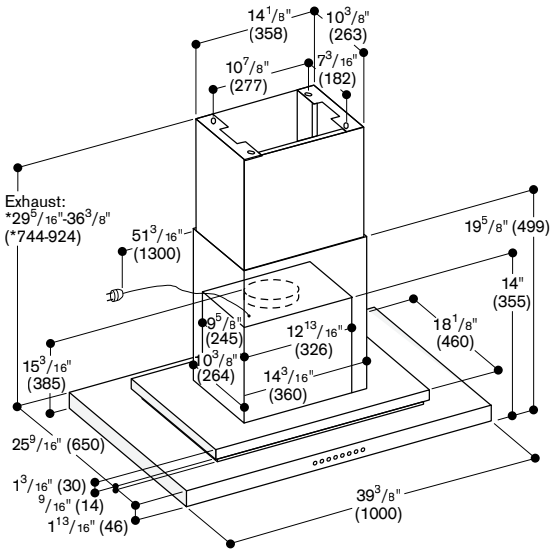
Output
Unobstructed air flow:
490 CFM with ø 6".

Sound pressure level: 61 dBA.
Odor reduction recirculation 95%.

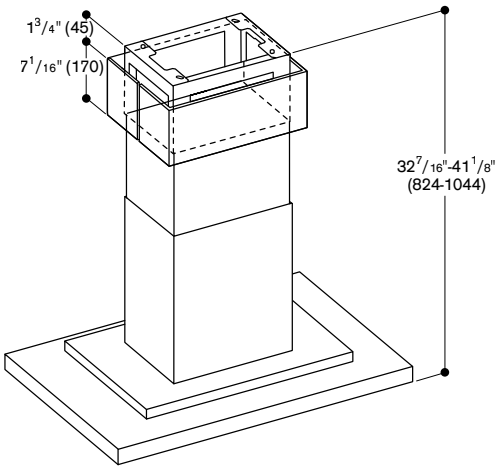
Features
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indication by flashing light.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

Planning notes
The hood includes a two-part duct cover with dimensions from 2' 1 3⁄4" (654 mm) to 2' 8 13⁄16" (834 mm).
Individual planning solutions can be accommodated using the optional duct cover accessory AD200326 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance from electric appliances: 30". Minimum clearance from gas appliances: 30".
The recirculation kit with activated charcoal filter can be installed on the inside of the duct cover.

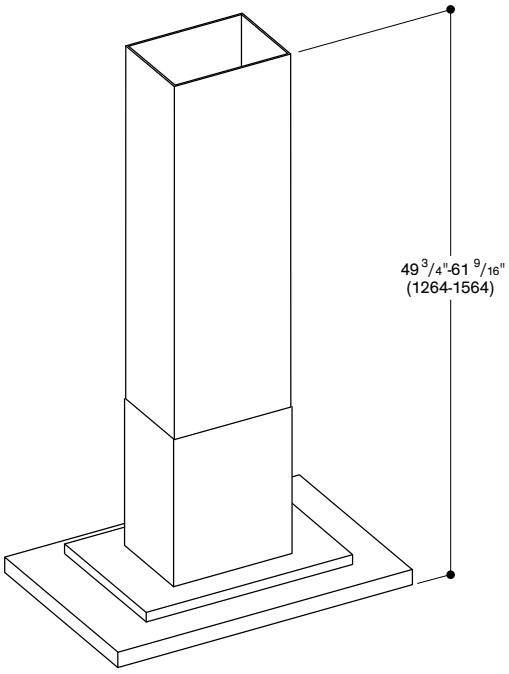
Rating
Total rating: 430 W.
Total Amps: 3 A.
120 V / 60 Hz
Connecting cable 51 3⁄16" with plug.



* Suitable for ceiling heights of 7.7 ft. (2.34 m) to 8.3 ft. (2.52 m);
Specifications refer to a distance from floor to lower chimney edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.42 m) to 8.7 ft. (2.64 m);
Specifications refer to a distance from floor to lower chimney edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 9.4 ft. (2.86 m) to 10.4 ft. (3.16 m);
Specifications refer to a distance from floor and lower chimney edge of 5.2 ft. (1.60 m).

Numbers indicated
inside parenthesis ( ) = mm

AW 230 790
Stainless steel
Width 36" (90 cm)
Air extraction/recirculation
Standard duct cover included

Installation accessories

AD 200 322
Stainless steel duct cover extension, Length: 3' 3⅜" (1000 mm).

AD 200 392
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

Optional accessories

AA 200 812
Recirculation kit with activated charcoal filter installed on the inside of the duct cover.

AA 200 110
Activated charcoal filter for AA200812 recirculation kit.

200 series wall hood
AW 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapors
- Low-noise blower
- Patented filter technology with high level of grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel surface
- Dimmable LED light for optimum illumination of the entire cooktop
- Air extraction or recirculation system
- Recirculation kit with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals

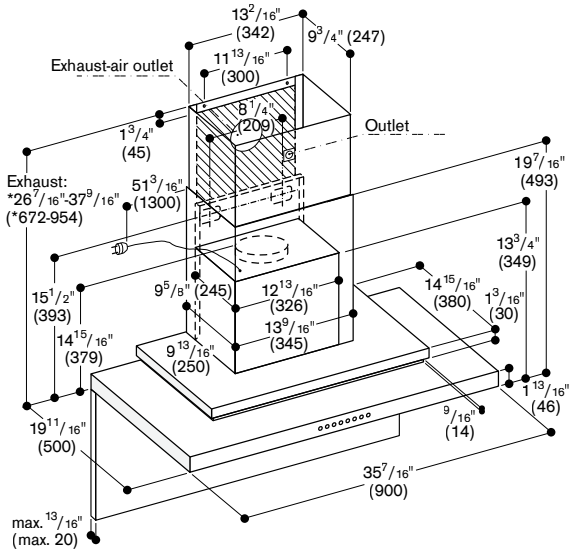
Output
Unobstructed air flow:
472 CFM with ø 6".

Sound pressure level: 54 dBA.
Odor reduction recirculation 95%.

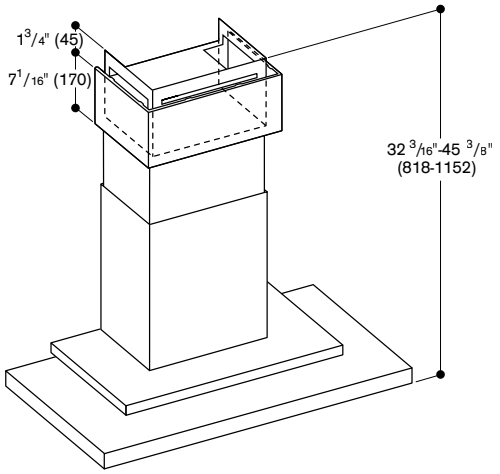
Features
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indication by flashing light.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

Planning notes
The hood includes a two-part duct cover with the dimensions from 22 15⁄16" (582 mm) to 34" (864 mm).
Individual planning solutions can be accommodated using the optional duct cover accessory AD200322 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance from electric appliances: 28". Minimum clearance from gas appliances: 30".
The recirculation kit with activated charcoal filter can be installed on the external duct cover or on the inside of the duct cover.

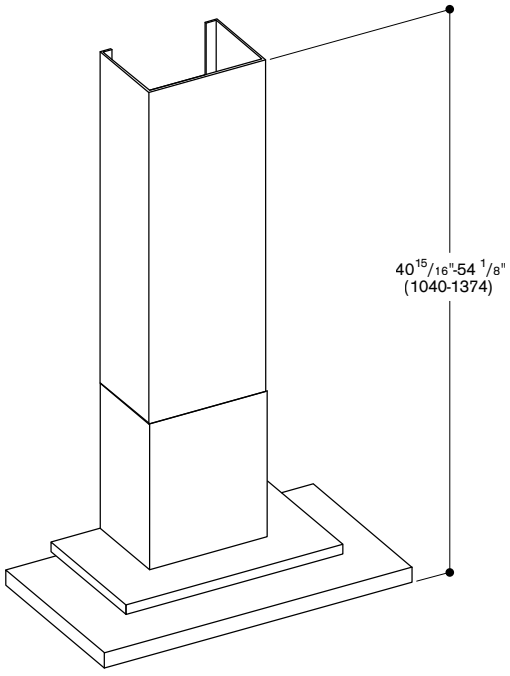
Rating
Total rating: 425 W.
Total Amps: 3 A.
120 V / 60 Hz
Connecting cable 51 3⁄16" with plug.



* Suitable for ceiling heights of 7.4 ft. (2.27 m) to 8.4 ft. (2.55 m);
Specifications refer to a distance from floor to lower chimney edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.45 m) to 9 ft. (2.75 m);
Specifications refer to a distance from floor to lower chimney edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8.7 ft. (2.64 m) to 9.7 ft. (2.97 m);
Specifications refer to a distance from floor to lower chimney edge of 5.2 ft. (1.60 m).

Numbers indicated
inside parenthesis ( ) = mm

AF 210 761
Stainless steel handle bar
Width 24" (60 cm)
Air extraction/Air recirculation

AF 210 791
Stainless steel handle bar
Width 36" (90 cm)
Air extraction/Air recirculation

Installation accessories

AA 210 460
Lowering frame accessory for 24" AF visor hood, enables hood to disappear behind cabinetry.

AA 210 490
Lowering frame accessory for 36" AF visor hood, enables hood to disappear behind cabinetry.

AA 210 491
Mounting set for 36" upper cabinet. Required for installation of 36" AF visor hood if AA210490 lowering accessory isn't used.

Optional accessories

AA 211 812
Patented air recirculation kit including 1 activated charcoal filter with high efficient odor reduction.
For air recirculation.

AA 210 110
1 activated charcoal filter with high efficient odor reduction. For use with air recirculation kit AA211812.

Refer to page 171 for detailed information on the recirculation and lowering frame accessory.

200 series Visor hood
AF 210

- Unobtrusive visor 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 frame made of brushed stainless steel
- Especially high air output
- Dimmable, warm white LED light for ideal illumination of the entire cooktop
- The patented lowering frame allows the visor hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation kit with activated charcoal filters: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output
Performance and noise level, output level 3/Intensive:
500 CFM

Features
Controls at front.
3 electronically controlled power levels and 1 intensive mode.
Delayed shut-off function.
Grease filter saturation indicator.
Stainless steel grease filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Lamp output 2x 9 W.
Illuminance 683 lx.
Light can be switched on separately.
Integrated sound insulation for quiet operation.
The blower is activated when the steam screen is extended.
Patented technology for extension of the steam screen.
Extendable steam screen up to 7 13/16".
Airflow-optimized interior for efficient air circulation and ease of cleaning.
Patented easy mounting system for simple installation.
The package includes an one-way flap.

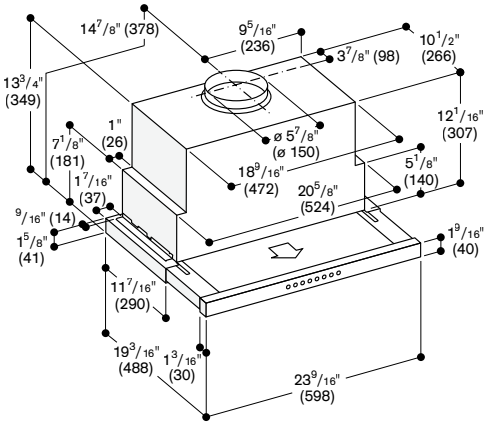
Consumption data
Sound level min. 40 dBA / max. 56 dBA normal mode.

Planning notes
No mounting set required for 24" AF 210 visor hood. For 36" AF 210 visor hood AA210491 mounting set is required. When lowering frame for 36" AF 210 visor hood is used, mounting set is not required.
A flexible duct (Part # 00361093) is needed when installed with lowering frame.
Patented air recirculation kit with activated charcoal filter can be installed in the upper cabinet. The activated charcoal filter can be changed from the front by simply pulling out the filter.
The door of the upper cabinet must be accessible in order to exchange the activated charcoal filter.

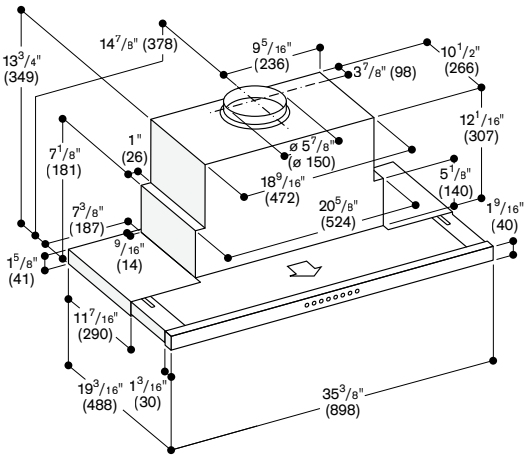
To be installed in an upper cabinet without base.
The required cavity depth of the upper cabinet together with the lowering frame measures 13 3/16".
The required cavity height of the upper cabinet together with the lowering frame measures 23 5/8".
Minimum clearance above gas cooktops 25 1/2". If the instructions for installation for the gas cooktop specify a greater distance, this must be adhered to.
Minimum clearance above electric cooktops 17".

Rating
Total rating: 430 W
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 35.4" with plug.

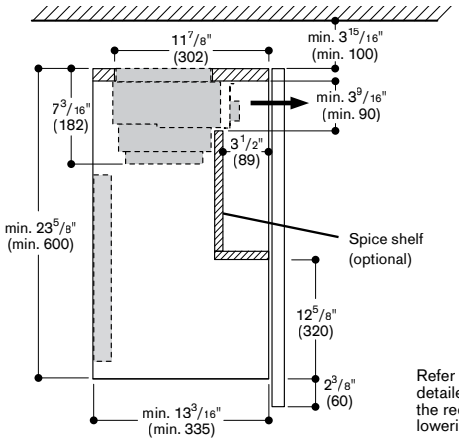
Measurement drawing of 24" AF visor hood



Measurement drawing of 36" AF visor hood

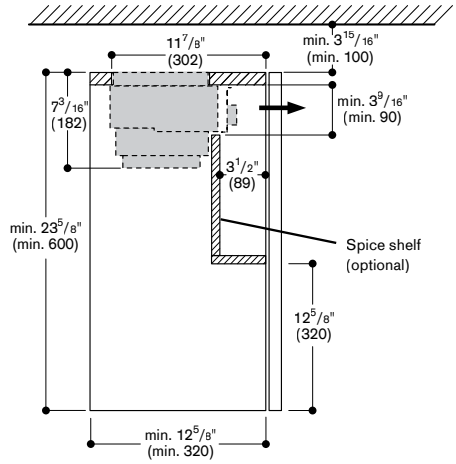


Cross-section of upper cabinet with AA 211 812 recirculation kit and lowering frame AA 210 490/460

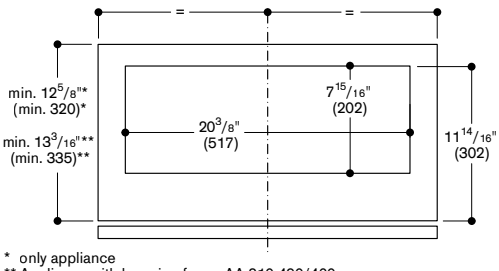


Refer to page 171 for detailed information on the recirculation and lowering frame accessory.

Cross-section of upper cabinet with AA 211 812 recirculation kit

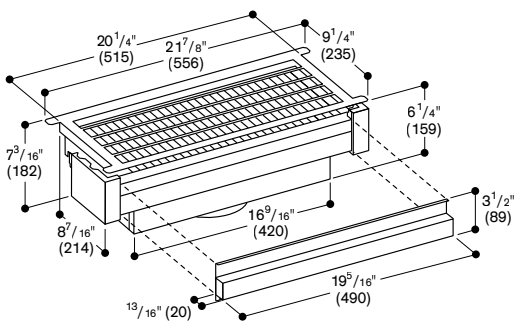


View from above of upper cabinet with AA 211 812 recirculation kit



* only appliance
** Appliance with lowering frame AA 210 490/460

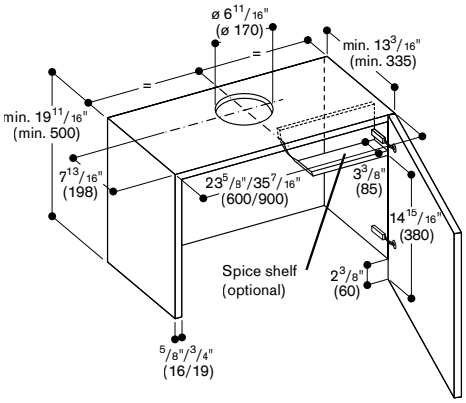
AA 211 812 recirculation kit



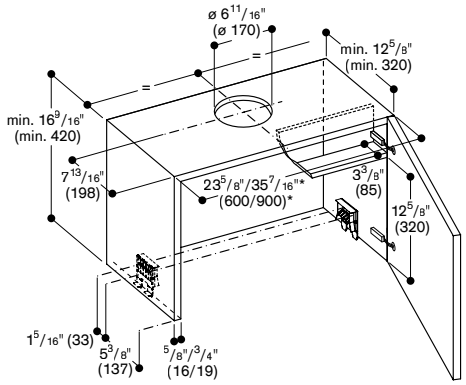
removable filter frame

Numbers indicated
inside parenthesis ( ) = mm

Upper cabinet for AF visor hood with lowering frame AA 210 460/ AA 210 490

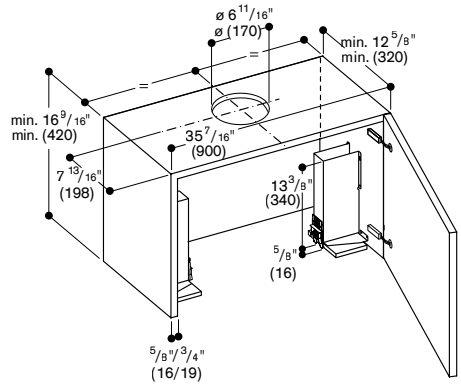


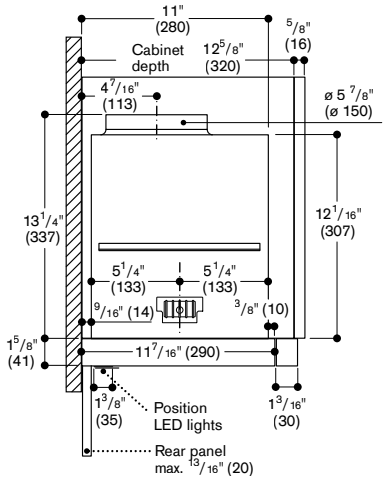
Upper cabinet for 24"/36" AF visor hood



* for a 36" (90 cm) upper cabinet the mounting set AA 210 491 is required

Upper cabinet for 36" AF visor hood with AA 210 491 mounting set



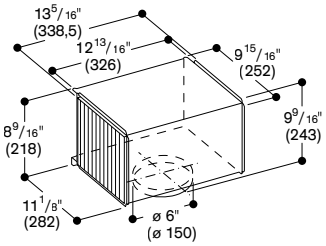


Ventilation installation and optional accessories

Recirculation kit with activated charcoal filter

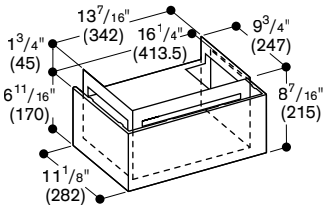
AA 442 810

For recirculation mode.
Can be combined with 400 series AI/AW 442 island and wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional recirculation filter systems.
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
For installation on the inner duct cover.
Consisting of filter bracket, two activated charcoal filter, flexible hose and two hose clamps.



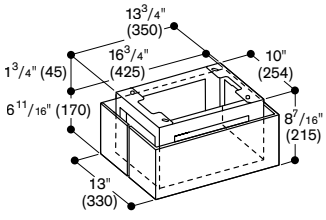
AA 200 812

For recirculation mode.
Can be combined with AW 230 wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and two hose clamps.



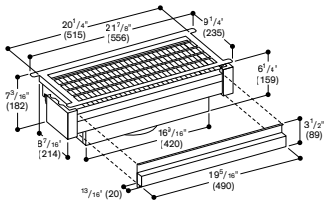
AA 200 816

For recirculation mode.
Can be combined with AI 230 island hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, activated charcoal filter, flexible hose and two hose clamps.



AA 211 812

Patented recirculation kit including 1 activated charcoal filter with high efficient odor reduction due to larger surface.
Can be combined with 200 series AF 210 Visor hoods
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA 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 two hose clamps.



AD 9

Ceiling collar for duct cover
Stainless steel
Covers the fixing screws of wall and island duct covers as well as uneven gaps at not exactly horizontal ceilings.
Allows the installation of customized one-piece wall- and island duct covers without telescopic extension.

Features

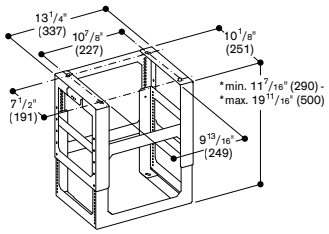
Ceiling fixture for duct and clip-on cover in the color of the duct cover.

Planning notes

Available for 200 AI/AW 230 and 400 series AI/AW 442 island/wall hoods.
For exact ceiling collar model numbers, refer to respective product spec pages.

AD 223 346

Extension for mounting kit for island hood AI 230/240
For a duct cover height of 3' 7 5/16" to 4' 11". Must be ordered in conjunction with the AD200322.

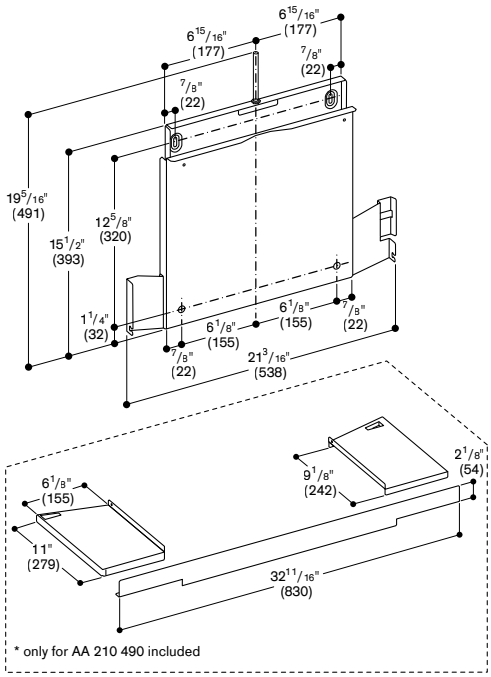


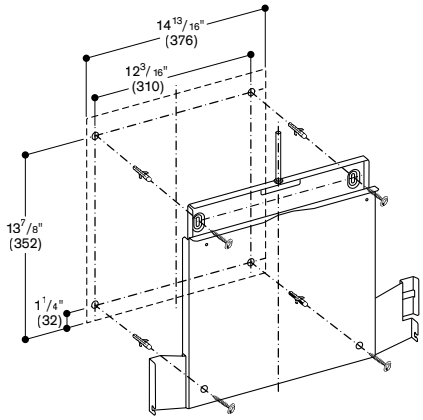
* height adjustable in 3/8" (10 mm) intervals

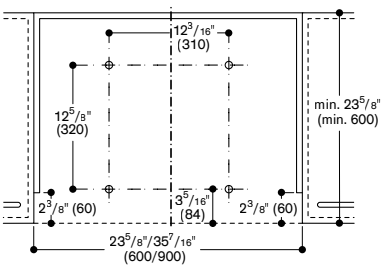
AA 210 490
Lowering frame for 36" AF 210 visor hood

AA 210 460
Lowering frame for 24" AF 210 visor hood

Can be combined with 200 series AF 210 visor hoods.
The patented lowering frame allows the visor hood to disappear completely into the upper cabinet.
A flexible duct (Part # 00361093) is needed when installed with lowering frame.
For assembly directly on the kitchen wall or reinforced upper cabinet.





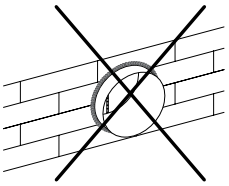


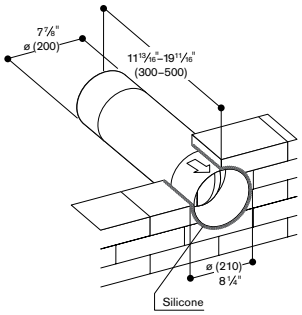
Install directly on the kitchen wall

AD 702 052
Telescopic wall-duct
ø 8 round.

Features
ø 8 round transition
Integrated one-way flap.

Planning notes
For use with 200 or 400 series AR 401 remote blowers or with a wall outlet (can be purchased at local hardware store).
Wall air outlet ø 8 ¼".





AA 414 010
Air deflector used with 400 series VL 414 downdraft adjacent to gas cooktops.

Air deflector
LS 041 000
Air deflector for 200 series VL 040/041 downdraft adjacent to gas cooktops.

AS 070 001
Downdraft connection piece for extension used beside VK steamer or VF fryer.

AA 401 610
Silencer for air outlet of AR 401 remote blower

AA 413 160
Activated charcoal filter
For recirculation blower.

Ventilation installation and optional accessories

AA 409 401
Furniture support for AL 400,
36" width.

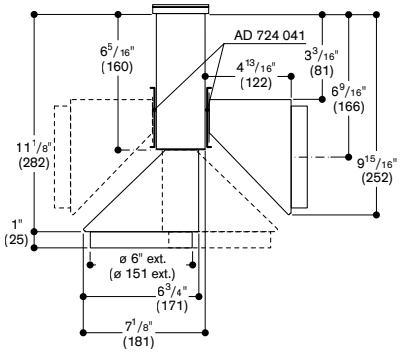
AA 409 431
Furniture support for AL 400,
48" width.

AA 010 410
Air exhaust grill, 36"
for recirculation mode. For use with AT 400 or AL 400.

AD 754 045
Connecting piece to 2x ø 6" round ducts, either mounted on front or back of AL 400.

AD 724 042
Transition to ø 6" round
Required accessory for ducting downwards/right/left side of VL downdraft units.

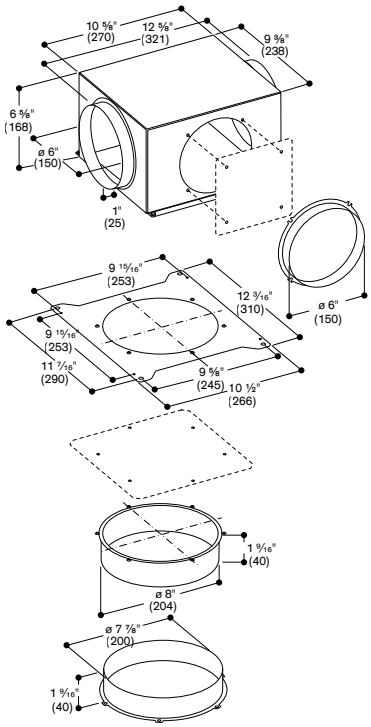
VL 040/041 with AD 724 042/041



AD 724 041
One piece needed for each 200/400 series VL 040/041 and VL 414/ downdraft, to be connected with AD724042 when connecting ducts to the left/right. No duct connection pieces are included.

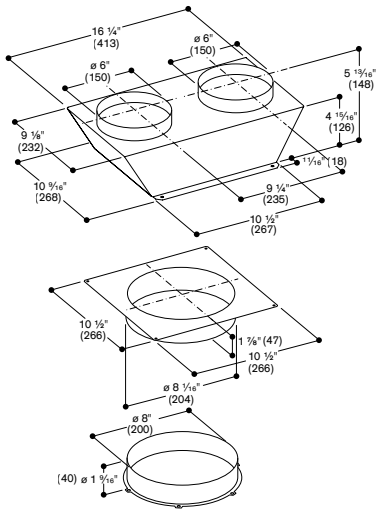
AD 754 048
Transition box ø 5" for 2x VL 414

Planning notes
For connecting 2x VL to 400 series AR 413 recirculation blower:
2x ø 6" round duct air intake.
1x ø 8" air outlet. Wall air outlet ø 8 ¼".



AD 704 048
Transition box ø 5" for AL 400

Planning notes
2x ø 5" round duct air intake.
To connect 1x AL 400 to 400 series AR 413 recirculation blower.
1x ø 8" air outlet.



400 and 200 series downdraft ventilation

Appliance type		Retractable ventilation	Retractable ventilation
Series		400 series	400 series
Stainless steel		AL 400 721	AL 400 791
Air extraction / recirculation		•/•	•/•
Dimensions			
Height of overall frame in inches		⅛" (0.3 cm)	⅛" (0.3 cm)
Installation surface-mount / flush		•/•	•/•
Height when fully retracted in inches		13" (33 cm)	13" (33 cm)
Width on countertop in inches		46 5⁄8" (118.4 cm)	35 3⁄4" (90.8 cm)
Width in lower cabinet in inches		44 7⁄8" (114 cm)	33 7⁄8" (86 cm)
Depth on countertop in inches		5 ½ (14 cm)	5 ½ (14 cm)
Height in lower cabinet surface-mount / flush in inches		21 5⁄8 – 33 7⁄8" (55 – 86 cm)	21 5⁄8 – 33 7⁄8" (55 – 86 cm)
Net weight	(lbs.)	108	79
Consumption data			
Sound level min. / max. normal mode	(dBA)	44 / 59	45 / 61
Maximum air output (CFM) with blowers			
Exhaust air with AR400742 for inside installation, outlet ø 8	(CFM)	530	500
Exhaust air with AR401742 for outside installation	(CFM)	500	460
Recirculation air with AR413722 for inside installation	(CFM)	400	400
Features			
Closing element			
Retractable ventilation unit		•	•
Metal grease filter		Stainless steel	Stainless steel
Grease drain channel		•	•
Output levels	(No.)	3 plus intensive	3 plus intensive
Intensive mode		•	•
Delayed shut-off function		•	•
Interval ventilation		•	•
Grease filter saturation indicator		•	•
Control panel arrangement		Control buttons on the front	Control buttons on the front
Infrared remote control			
Function indicators/display		•/–	•/–
Art of lighting		LED	LED
Lamp output	(W)	4x 5	4x 5
Illuminance	(lx)	191	191
Lighting color	(Kelvin)	3,600	3,600
Duct connection bottom / side / back		–/•/•	–/•/•
Duct connection piece ø 5"		–	–
Duct connection piece ø 6"		AD 754 045[1]	AD 754 045[1]
Connecting cable length in inches		60"	60"
Rating			
Total rating	(W)	depending on blower	depending on blower
Total Amps		10	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

[1] Optional accessory.

Downdraft	Downdraft	Downdraft
400 series	200 series	200 series
Ventilation unit	Control unit	Expansion element for VL 041
VL 414 111	VL 041 715	VL 040 715
•/•	•/•	•/•
1/8" (0.3) cm	3/8" (0.85 cm)	3/8" (0.85 cm)
•/•	•/–	•/–
–	–	
4 5/16" (11 cm)	3 3/8" (8.5 cm)	3 3/8" (8.5 cm)
3 3/8" (8.5 cm)	3 1/16" (7.8 cm)	3 1/16" (7.8 cm)
20 1/16" (51 cm)	20 1/16" (51 cm)	20 1/16" (51 cm)
6 1 1/16"/6 1 3/8" (17.0/17.3 cm)	7 7/8"/– (20/– cm)	7 7/8"/– (20/– cm)
9	9	9
53/68	52/67	
1x VL 414	VL 041 solo	
350	N/A	–
350	N/A	–
300	N/A	–
•		
Stainless steel	Stainless steel	Stainless steel
•	•	•
3 plus intensive	4	
•		
•		
Knob on the front AA 490 711	Knob on top	
•/–	–/–	
–	–	–
–	–	–
–	–	
–	–	–
•/•/–	•/•/–	•/•/–
AD 724 042[1]	AD 724 042[1]	AD 724 042[1]
–	–	–
59"	59"	–
depending on blower	depending on blower	depending on blower
–	–	–
60 Hz	120 V / 60 Hz	120 V / 60 Hz

400 and 200 series island and wall hoods

Appliance		Island hood	Island hood
Series		400 series	400 series
Stainless steel		AI 442 720	AI 442 760
Air extraction/recirculation		•/•	•/•
Dimensions with ventilation duct			
Width in inches		48" (120 cm)	63" (160 cm)
Depth in inches		27 ½"	27 ½"
Height, air extraction/recirculation (inches min. – max.)		28 ⅜" – 59 1⁄16"	28 ⅜" – 59 1⁄16"
Net weight	(lbs.)	87	116
Air extraction performance unobstructed airflow (CFM)			
Air extraction with integrated blower		–	–
Air extraction for duct cover of AI /AW 442 with AR400743 internal blower		600	600
Air extraction with AR400742 inline blower		600	600
Air extraction with for AR401742 remote blower		600	600
Air recirculation for duct cover of AI /AW 442 with AR400743		600	600
Noise: sound pressure level (dBA)			
Max. normal level including tolerance, air extraction/recirculation		44/62	44/62
Features			
Output levels		3 plus intensive	3 plus intensive
Automatic function		•	•
Delayed shut-off function		•	•
Interval ventilation		•	•
Stainless steel grease filter		•	•
Fan: number of levels		3	3
Intensive mode		•	•
Grease filter saturation display		•	•
Grease filter type		baffle	baffle
Grease filter units		4	4
Grease drain channel		•	•
Art of lighting		LED	LED
Lamp output	(W)	4x 10	4x 10
Illuminance	(lx)	1,390	1,390
Lighting color	(Kelvin)	3,500	3,500
Duct connection piece	(ø inches)	6	6
Minimum clearance above cooktop in inches			
In the case of gas appliances		30"	30"
In the case of electric appliances		28"	28"
Electrical rating			
Total rating	(W)	50	50
Total Amps		10	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

Island hood	Wall hood	Wall hood	Wall hood
200 series	400 series	400 series	200 series
AI 230 700	AW 442 720	AW 442 760	AW 230 790
•/•[1]	•/•	•/•	•/•
40" (100 cm)	48" (120 cm)	63" (160 cm)	36" (90 cm)
25 9/16"	27 9/16"	27 9/16"	19 11/16"
29 5/16" – 36 3/8"/ 32 7/16" – 41 1/8"	24 3/16" – 54 3/4"/ 31 7/8" – 54 3/4"	24 3/16" – 54 3/4"/ 31 7/8" – 54 3/4"	26 7/16" – 37 9/16"/32 3/16" – 45 3/8"
85	68	116	46
490	–	–	490
–	600	600	–
–	600	600	–
–	600	600	–
–	600	600	–
70 / 60[1]	62/73[1]	62/73[1]	54/60
3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
–	•	•	–
•	•	•	•
•	•	•	•
•	•	•	3
3	3	3	•
•	•	•	•
•	•	•	•
Rim extraction filter	baffle	baffle	Rim extraction filter
3	4	4	3
–	•	•	–
LED	LED	LED	LED
4x 5	3x 10	4x 10	3x 5
770	1,110	1,010	731
3,600	3,500	3,500	3,600
6	6	6	6
30"	30"	30"	30"
30"	28"	28"	28"
430	40	50	425
3	10	15	3
120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

200 series Visor hoods

Appliance		Visor hood	Visor hood
Stainless steel		AF 210 791	AF 210 761
Air extraction/recirculation		•/•	•/•
Dimensions			
Width in inches		36" (90 cm)	24" (60 cm)
Depth in inches		11 7⁄16"	11 7⁄16"
Depth when steam screen extended in inches		19 3⁄16"	19 3⁄16"
Height in inches		13 3⁄4"	13 3⁄4"
Net weight	(lbs.)	39	33
Sound pressure level in dBA			
Sound level min. / max. normal mode	dBA	40 / 56	40 / 56
Air extraction performance (CFM)			
Air extraction		500	500
Air recirculation		500	500
Features			
Glass screen		•	•
Arrangement of controls		Controls at front	Controls at front
Power levels		3 plus intensive	3 plus intensive
Delayed shut-off		•	•
Interval ventilation		–	–
Grease filter saturation indicator		•	•
Grease filter type		Stainless steel grease filter	Stainless steel grease filter
Grease filter units		1	1
Grease drain channel		–	–
Type of lighting		LED	LED
Lamp output	(W)	10	10
Illuminance	(lx)	708	683
Lighting color	(Kelvin)	3,600	3,500
Exhaust air connection piece	(ø in)	6	6
Exhaust air connection piece, top / side / rear / front S = specially produced		•/–/–/–	•/–/–/–
Integrated blower	(No.)	1	1
Minimum clearance above cooktop			
For gas cooktops	(in)	26"	26"
For electric cooktops	(in)	17"	17"
Rating			
Total rating	(W)	430	430
Total Amps		10	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included – Not available

200 series blowers

Blower type		Inline	Recirculation
Series		200 series	200 series
Stainless steel		–	–
Metal zinc plated		AR 400 741	AR 413 720
Air extraction / recirculation		•/–	–/•
Dimensions			
Width in inches		20 1/8"	23 5/8"
Depth in inches		16 3/4"	18 7/8"
Height in inches		10 1/16"	10 1/16"
Net weight	(lbs.)	33	42
Installation possibility			
Roof			
Outside wall			
Inside wall		•	•
Bottom cupboard		•	•
Inside of duct cover of AI/AW 442		•	
Attic		•	•
Basement		•	•
Air extraction performance with unobstructed airflow, maximum		**ø 8**	
Air extraction	(CFM)	850	–
Recirculation	(CFM)	–	448
Features			
Exhaust air intake connection piece, intake discharge ends	(ø in inches)	8"/4 x 6"	2 x 6"
Exhaust air outlet connection piece	(ø in inches)	8"	
Number of fans		1	1
Connecting cable length in inches		41 5/16"	59 1/16"
Additional connector pair for extension		•	
Rating			
Total rating	(W)	730	150
Total Amps		6	2
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

[1] Optional accessory.

400 series blowers

Blower type		Inline	Internal
Series		400 series	400 series
Stainless steel			
Metal zinc plated		AR 400 742	AR 400 743
Air extraction / air recirculation		•/–	•/–
Dimensions			
Width in inches		16 ¾"	13 ⅛"
Depth in inches		16 ¾"	9 7/16"
Height in inches		9 ⅛"	9 ⅛"
Net weight	(lbs.)	31	11
Installation possibility			
Roof			
Outside wall			
Inside wall		•	
Bottom cabinet		•	
Inside of duct cover of AI/AW 442 island/wall hood			•
Attic		•	
Basement		•	
Air extraction performance (CFM)			
Air extraction		600	600
Air recirculation			
Required recirculation accessories			
Features			
Power levels		3 plus intensive	3 plus intensive
Blower technology		BLDC	BLDC
Blowers	(No)	1	1
Sound insulation		•	•
Retaining bracket		•	–
Duct connection piece intake side	(ø in)	5 x 6	
Duct connection piece output side	(ø in)	1 x 6	1 x 6
Spare cover for closing air intake		•	–
Activated charcoal filter		–	–
Connecting cable length in inches		69	–
Network cable length	(in feet)	16	–
Rating			
Total rating	(W)	520	200
Total amps		6	2
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. – Not available.

*For recirculation operation, AR413722 recirculation has to be connected to AA413722 recirculation kit via AD413722 oval flex duct.

Remote	Remote	Recirculation
400 series	400 series	400 series
AR 401 740	AR 401 742	
		AR 413 722▾
•/–	•/–	–/•
14 7/16"	16 5/8"	16 3/16"
10 1/8"	17 7/8"	22 3/16"
18 1/8"	5 1/2"	3 3/4"
34	31	15
AA 401 920 [1]		
•	•	
		•
		•
665	600	
		500
		AA 413 722▾ recirculation kit AD 413 722▾ oval flex duct
	3 plus intensive	3 plus intensive
	BLDC	BLDC
1	1	1
	•	–
	•	•
	1 x 8	1 x 6
	–	–
	–	–
39	69	69
	16	6.5
	170	170
	2	10
	120 V / 60 Hz	120 V / 60 Hz

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Refrigeration

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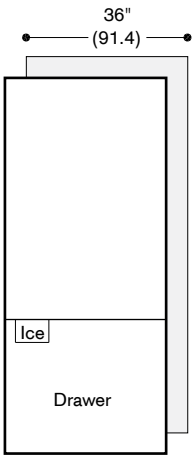
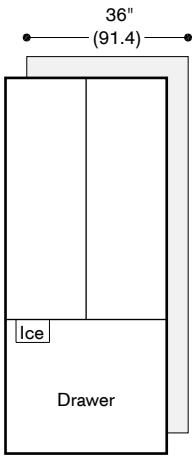
Overview of 400 series refrigerator & freezer columns and wine storage units

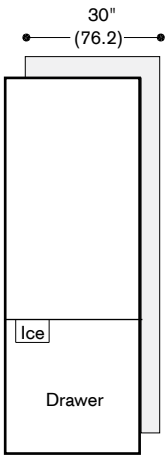
Bottom-Freezers



RB 492

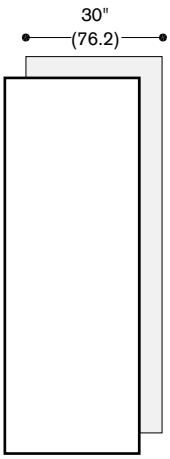


RY 492

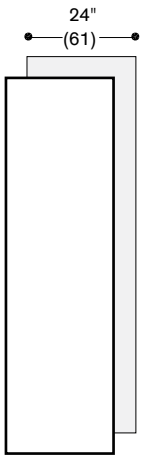


RB 472

Refrigerators

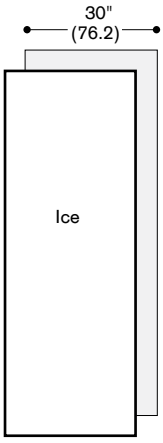


RC 472

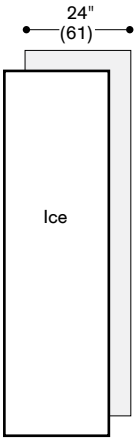


RC 462

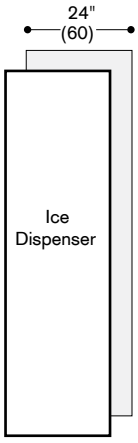
Freezers



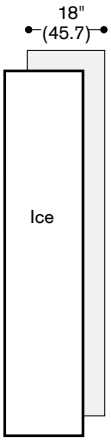
RF 471



RF 461



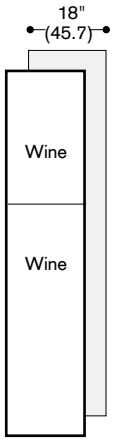
RF 463



RF 411

Wine Storage

RW 464



RW 414

Star-K certified

All Gaggenau refrigeration appliances are Star-K certified and may be used on the Holy days and the Sabbath.

RY 492 701
Three-door bottom freezer
with integrated ice maker
Fully integrated
Width: 36"

Included accessories
1 ice scoop
1 egg holder with lid

Installation accessories
RA 460 000
Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezer and RW wine units.
RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Optional accessories
RA 425 110
Long stainless steel handle for fresh food door, length 44 ½", with three brackets, drilling distance between each mount 21 13/16".
RA 425 910
Short stainless steel handle for freezer door, length 31 7/8", with two brackets, drilling distance between the mounts 31".
RA 460 030
Connecting element for vertically split fronts (for bottom freezer combination).
RA 421 912
Stainless steel door panels
with handles
Panel thickness ¾".
RA 461 910
Ventilation grill
Stainless steel.

LEARN MORE AT energystar.gov

400 series three-door bottom freezer
RY 492

- Width 36" (91.4 cm)
- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 19.7 cu.ft.
- Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Cooling compartment
Net volume 14.3 cu.ft.
No-frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
2 safety glass shelves, 1 of which is motorized.
1 asymmetrically split safety glass shelf, manually adjustable.
2 fully extendable drawers with transparent front.
2 door bins with transparent front flap.
Bright interior lighting with LED sidewall pillars.
4 height adjustable door bins, two of which are gallon door bins.

Temperature controlled drawer
Net volume 0.9 cu.ft.
No-frost technology.
1 continuous, fully-extendable temperature controlled drawer (just above 32°F) with transparent front and integrated lighting.

Freezer compartment
Net volume 5.7 cu.ft.
No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
2 fully extendable drawers.
Interior lighting with two spot lights.
Freezing capacity 51 lbs./24h.
Storage time after malfunction 22h.

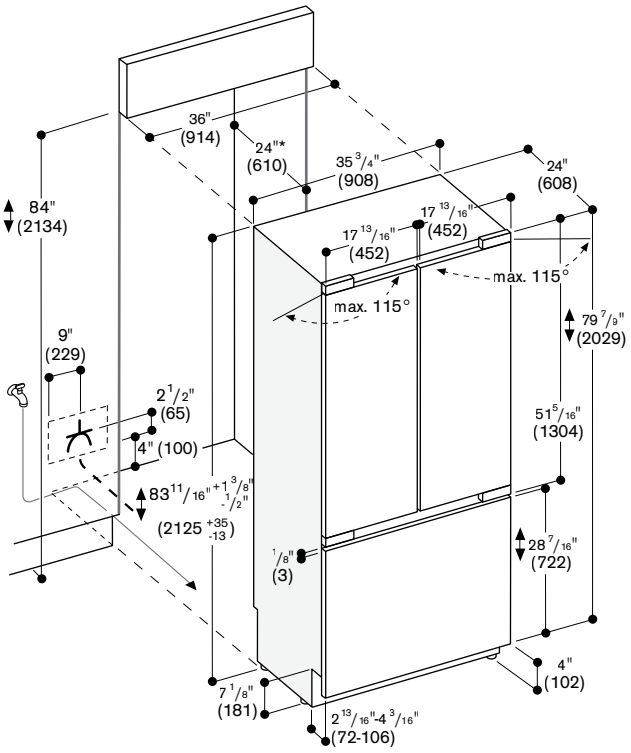
Ice dispenser
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage bin with approx. 3.3 lbs. (1.5 kg) capacity.

Planning notes
Flat hinge.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Each door 55 lbs.
Drawer 22 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 1.616 kWh/24 h; annually: 590 kWh.
Noise level 41 dBA.

Rating
Total rating 0.588 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.
Supply hose 118" with ¾" connection.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

RB 492 701
Two-door bottom freezer
with integrated ice maker
Fully integrated
Width: 36"

Included accessories
1 ice scoop
1 egg holder with lid

Required installation accessories
RA 460 000
Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units.
RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories
RA 425 110
Long stainless steel handle for fresh food door, length 44 ½", with three brackets, drilling distance between each mount 21 $^{13}/_{16}$".
RA 425 910
Short stainless steel handle for freezer drawer, length 31 ⅞", with two brackets, drilling distance between the mounts 31".
RA 460 030
Connecting element for vertically split appliance fronts
(for bottom freezer combination).
RA 421 910
Stainless steel door panels
with handles
Panel thickness ¾".
RA 461 910
Ventilation grill
Stainless steel.

LEARN MORE AT
energystar.gov

400 series two-door bottom freezer
RB 492

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 19.7 cu.ft.
- Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Cooling compartment
Net volume 14.3 cu.ft.
No-frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
2 safety glass shelves, 1 of which is motorized.
1 asymmetrically split safety glass shelf, manually adjustable.
2 fully extendable drawers with transparent front.
Bright interior lighting with LED sidewall pillars.
2 height adjustable door bins, one large gallon door bin.
1 door bin with transparent front flap.

Temperature controlled drawer
Net volume 0.9 cu.ft.
No-frost technology.
1 continuous, fully extendable temperature controlled drawer close to 32°F with transparent front, manually controllable.

Freezer compartment
Net volume 5.8 cu.ft.
No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
2 fully extendable drawers.
Interior lighting with two spot lights.
Freezing capacity 51 lbs./24h.
Storage time after malfunction 22h.

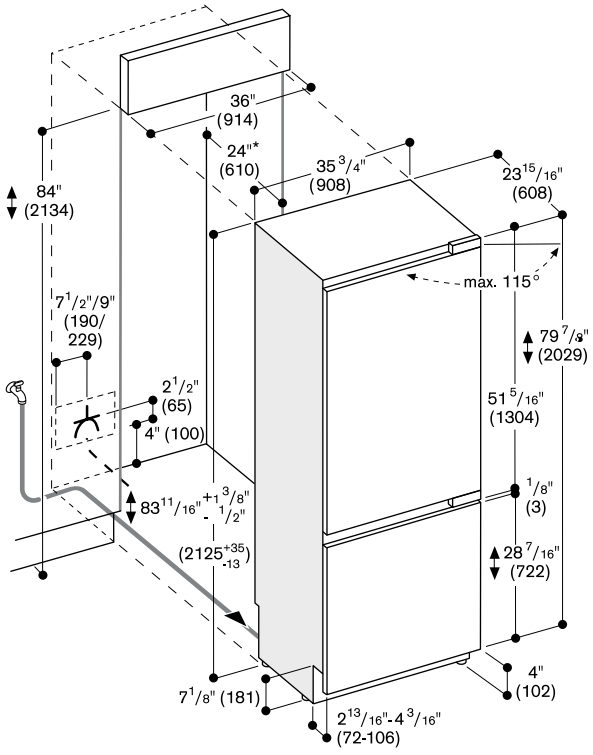
Ice dispenser
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage bin with approx. 4.4 lbs. (2 kg) capacity.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Door 77 lbs.
Drawer 22 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 1.619 kWh/24 h.; annually: 591 kWh
Noise level 41 dBA.

Rating
Total rating 0.588 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.
Supply hose 118" with ¾" connection.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25".
See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

RB 472 701
Two-door bottom freezer
with integrated ice maker
fully integrated
Width: 30"

Included accessories
1 ice scoop
1 egg holder with lid

Required installation accessories
RA 460 000
Installation kit for side-by-side installation (for any two columns). Side-by-side kit comes already attached to all RF freezers and RW wine units.
RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories
RA 421 712
Stainless steel door panels with handles
Panel thickness ¾".
RA 425 110
Long stainless steel handle for fresh food door, length 44 ½", with three brackets, drilling distance between each mount 21 $^{13}/_{16}$".
RA 425 710
Short stainless steel handle for freezer drawer, length 25 ⅞", with two brackets, drilling distance between the mounts 25 $^{1}/_{16}$".
RA 461 716
Ventilation grill
Stainless steel.
RA 460 030
Connecting element for vertically split fronts
(for bottom freezer combination).

LEARN MORE AT energystar.gov

400 series two-door bottom freezer
RB 472

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 16 cu.ft.
- Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical Features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Cooling compartment
Net volume 11 cu.ft.
No-frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
3 safety glass shelves, 1 of which is motorized.
1 fully extendable drawer with transparent front.
Bright interior lighting with LED sidewall pillars.
2 height adjustable door bins, one large gallon door bin.
1 door bin with transparent front flap.

Temperature controlled drawer
Net volume 0.7 cu.ft.
No-frost technology.
1 continuous, fully extendable temperature controlled drawer with transparent front

Freezer compartment
Net volume 4.8 cu.ft.
(136 liters).
No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
2 fully extendable drawers.
Interior lighting with 1 spot.
Freezing capacity 31 lbs./24h.
Storage time after malfunction 18h.

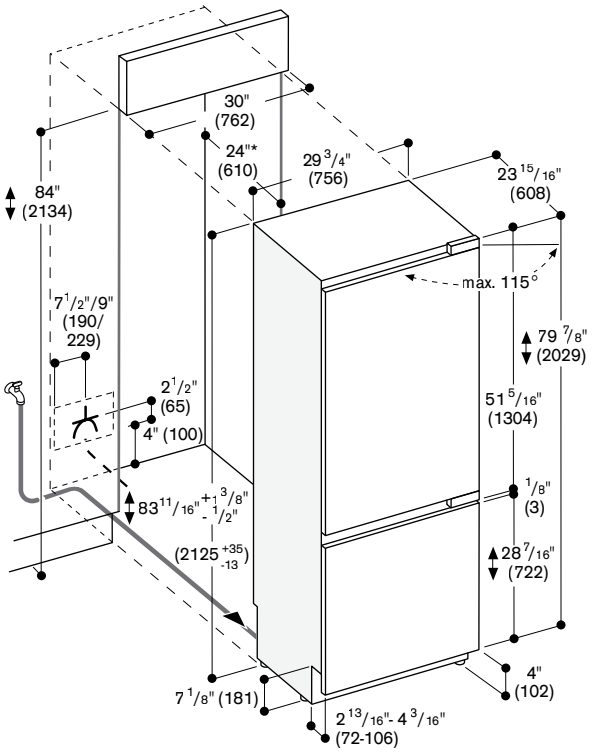
Ice dispenser
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.3 lbs. (1.7 kg)/24 h.
Removable ice storage bin with approx. 6.6 lbs. (3 kg) capacity.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Door 56 lbs.
Drawer 22 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 1.495 kWh/24h; annually: 546 kWh
Noise level 43 dBA.

Rating
Total rating 0.588 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.
Supply hose 118" with ¾" connection.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

400 series refrigeration column
RC 462/RC 472

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume (24") 13.1 cu.ft., (30") 17.1 cu.ft.
- Temperature control drawer (32°F to 37°F)
- One motorized glass shelf, height adjustable when fully loaded
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air system.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Cooling compartment
Net volume 13.1/17.1 cu.ft.
No-frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
4 safety glass shelves (one is motorized, two are manually adjustable.
2 fully extendable drawers (low and high) with transparent front.
Bright interior lighting with LED sidewall pillars.
3 height adjustable door bins, one of which is a large gallon door bin.
1 door bin with transparent front flap.

Temperature controlled drawer
Net volume 2/2.6 cu.ft.
Separate automatic temperature control with settings for fish (32°F), meat (35°F) and produce (37°F).
1 large, fully-extendable deli drawer (just above 32°F) with transparent front and integrated lighting.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 50 lbs. (24"), 64 lbs. (30").
Requires custom toe-kick.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 0.775/0.849 kWh/24 h.; annually: 283/310 kWh.
Noise level 39 dBA.

Rating
Total rating 0.180 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.

RC 462 701
Fully integrated
Width 24"

RC 472 701
Fully integrated
Width 30"

Required installation accessories

RA 460 000
Installation kit for side-by-side installation (for any two columns). Side-by-side kit comes already attached to all RF freezers and RW wine units.

RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories

RA 421 610
Stainless steel door panel with handle for RC 462
Panel thickness ¾".

RA 421 710
Stainless steel door panel with handle for RC 472
Panel thickness ¾".

RA 461 612
Ventilation grill
Stainless steel, for RC 462
right-hinged.

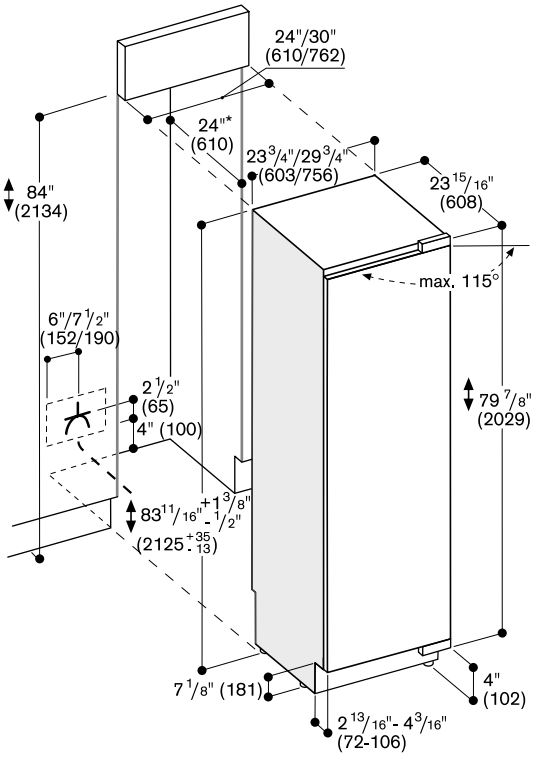
RA 461 613
Ventilation grill
Stainless steel, for RC 462
left-hinged.

RA 461 712
Ventilation grill
Stainless steel, for RC 472
right-hinged.

RA 461 713
Ventilation grill
Stainless steel, for RC 472
left-hinged.

RA 425 110
Long stainless steel handle, length 44 ½", with three brackets, drilling distance between each mount 21 13/16".

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



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25".
See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

RF 463 702
Fully integrated
with ice and water dispenser
Right-hinged
width 24"

RF 463 703
Fully integrated
with ice and water dispenser
Left-hinged
width 24"

Required installation accessories

RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories

RA 422 610
Stainless steel door panel with handle for RF 463
Panel thickness ¾".

RA 425 110
Long stainless steel handle, length 44 ½", with three brackets, drilling distance between each mount 21 13/16".

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

RA 461 614
Ventilation grill
Stainless steel, for RF 463,
right-hinged.

RA 461 615
Ventilation grill
Stainless steel, for RF 463,
left-hinged.

RA 460 000
Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units

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400 series freezer column
RF 463

- Stainless steel interior
- Integrated automatic ice maker with fixed water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Solid aluminum door bins
- Net volume 12 cu.ft.
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Freezer compartment
No-frost technology with fast freezing.
Temperature adjustable from 7 °F to -9 °F (-14 °C to -25 °C).
4 solid metal shelves, two of which are manually adjustable.
2 fully extendable drawers with transparent front, one of which is large, one is regular.
Bright interior lighting with LED sidewall pillars.
One gallon door bin.
1 door bin with transparent front flap.

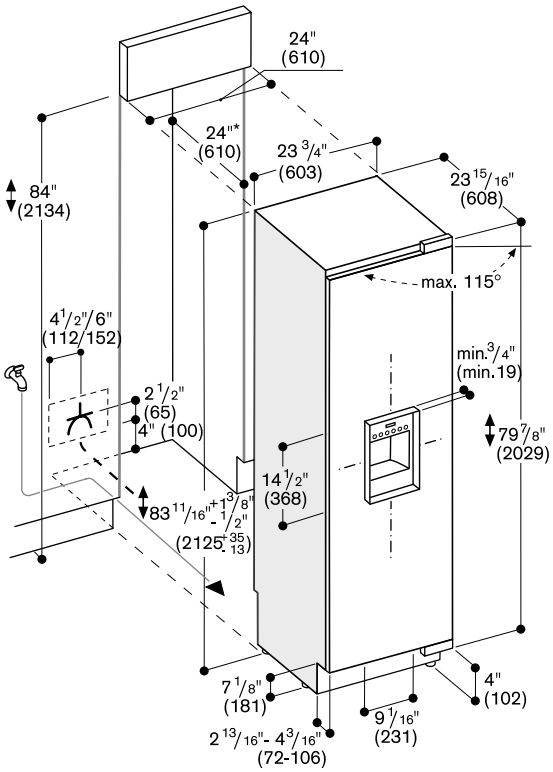
Ice and water dispenser
Illuminated ice and water dispenser.
Integrated, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 4.2 lbs. (1.9 kg)/24 h.
Ice cubes and crushed ice.
Removable ice storage bin with approx. 6.6 lbs. (3 kg) capacity.
Chilled water supply approximately 1.3 quarts.

Planning notes
Flat hinge.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 50 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 1.353 kWh/24 h.; annually: 494 kWh.
Noise level 39 dBA.

Rating
Total rating 0.565 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25".
See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

RF 411 701
Fully integrated
with integrated ice maker
Width 18"

RF 461 701
Fully integrated
with integrated ice maker
Width 24"

RF 471 701
Fully integrated
with integrated ice maker
Width 30"

Included accessory

1 ice scoop

Required installation accessories

RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories

RA 421 110
Stainless steel door panel with handle for RF 411
Panel thickness ¾".

RA 421 610
Stainless steel door panel with handle for RF 461
Panel thickness ¾".

RA 421 710
Stainless steel door panel with handle for RF 471
Panel thickness ¾".

RA 460 000
Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units.

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

RA 461 110
Ventilation grill
Stainless steel for RF 411,
right-hinged.

RA 461 111
Ventilation grill
Stainless steel for RF 411,
left-hinged.

RA 461 610
Ventilation grill
Stainless steel for RF 461,
right-hinged.

RA 461 611
Ventilation grill
Stainless steel for RF 461,
left-hinged.

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

- Stainless steel interior
- Net volume (18") 8.5 cu.ft., (24") 12.2 cu.ft., (30") 15.9 cu.ft.
- Integrated automatic ice maker with fixed water connection
- Solid aluminum door bins
- ENERGY STAR® certified
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Freezer compartment
No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
4 solid metal shelves, three of which are manually adjustable.
2 fully extendable drawers with transparent front, one of which is large, one is regular.
Bright interior lighting with LED sidewall pillars.
4 height-adjustable door bins, one of which is a gallon door bin.
1 door bin with transparent front flap.

Ice dispenser
Integrated, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.9 lbs. (1.8 kg)/24 h.
Removable ice storage bin with approx. 8.8 lbs. (4 kg) capacity.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 37 lbs. (18"), 50 lbs. (24"), 64 lbs. (30").
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 195–211.

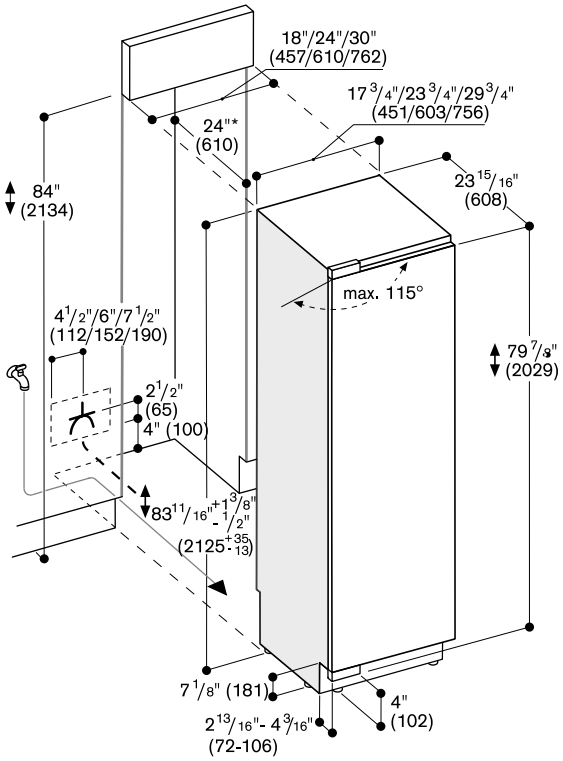
Consumption data
Energy consumption 1.213/1.293/1.545 kWh/24 h.; annually: 443/472/564 kWh.
Noise level 39 dBA.

RA 425 110
Long stainless steel handle, length 44 ½", with three brackets, drilling distance between each mount 21 13/16".

RA 461 710
Ventilation grill
Stainless steel for RF 471,
right-hinged.

RA 461 711
Ventilation grill
Stainless steel for RF 471,
left-hinged.

Rating
Total rating 0.367/0.444/0.565 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug.
Supply hose 118" with ¾" connection.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 198 and 205.

Numbers indicated
inside parenthesis ( ) = mm

RW 414 761
Fully integrated
With two temperature zones
Width 18"

RW 464 761
Fully integrated
With two temperature zones
Width 24"

Required installation accessories

RA 460 010
Heating kit if columns are not attached (in separate niches) and less than 6" apart.

Installation accessories

RA 421 111
Stainless steel door frame with handle for RW 414, left-hinged.

RA 421 112
Stainless steel door frame with handle for RW 414, right-hinged.

RA 421 611
Stainless steel door frame with handle for RW 464, left-hinged.

RA 421 612
Stainless steel door frame with handle for RW 464, right-hinged.

RA 425 110
Long stainless steel handle, length 44 ½", with three brackets, drilling distance between each mount 21 13/16".

RA 460 000
Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units.

RA 461 112
Ventilation grill
Stainless steel for RW 414, right-hinged.

RA 461 113
Ventilation grill
Stainless steel for RW 414, left-hinged.

RA 461 612
Ventilation grill
Stainless steel for RW 464, right-hinged.

RA 461 613
Ventilation grill
Stainless steel for RW 464, left-hinged.

RA 420 010
Mechanical door lock
(Includes a special drill kit).

400 series wine storage unit
RW 414/RW 464

- Two individual temperature zones, both continuously variable
- Consistent temperatures, adjustable from 41°F to 64°F
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in beech and aluminum
- Presentation light option
- Low-vibration operation
- Capacity 99 bottles (24"); 70 bottles (18")
- Star-K certified

Operation
Electronic precision temperature control with digital temperature display.

Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
UV-protection.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Features
Net volume 9.7 cu.ft. (18"), 13.9 cu.ft. (24")
Capacity 99 bottles (24"); 70 bottles (18") (based on standard bottles).
10 fully extendable bottle trays, up to four can store magnum bottles.
Space for max. 13 bottle trays or aluminum shelves
Interior lighting with 2 ceiling spots in the upper and 1 ceiling spot in the lower climate zone, can be used as display light.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 37 lbs. (18"); 50 lbs. (24").
Custom front panel must not completely cover glass door front.
Requires custom toe kick.

For details, please refer to the refrigeration planning guide on pages 195–211.

Consumption data
Energy consumption 1.090/1.153 kWh/24 h.; annually: 398/421 kWh.
Noise level 43 dBA.

Rating
Total rating 0.092 kW (18")/ 0.102 kW (24").
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 ¾" with plug

Optional accessories

RA 491 131
Fully extendable tray in beech with aluminum profiles for RW 414.

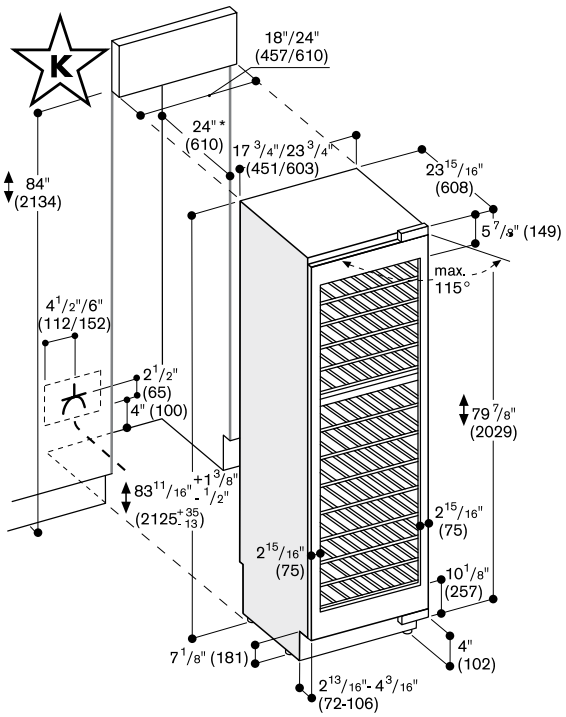
RA 491 631
Fully extendable tray in beech with aluminum profiles for RW 464.

RA 093 130
Special aluminum trays for single bottle display (set of 3 for three bottles) for RW 414.

RA 093 630
Special aluminum trays for single bottle display (set of 3 for three bottles) for RW 464.

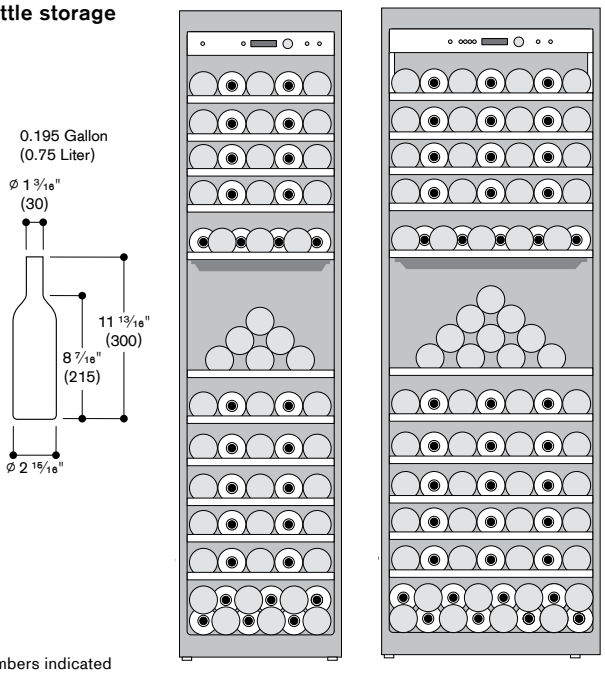
RA 492 130
Fully extendable shelf for RW 414.

RA 492 630
Fully extendable shelf for RW 464.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 198 and 205.

Bottle storage



Numbers indicated inside parenthesis ( ) = mm

RW 404 761
Under-counter wine storage unit with stainless steel-framed glass door
Width 23 5⁄8" (60cm)

Optional accessories
RA 050 220
Replacement activated charcoal air filter for upper and lower temperature zone.

400 series 24" under-counter wine storage unit
RW 404

- Two individual temperature zones, both continuously variable
- Consistent temperatures with exact control from 41°F to 64°F
- Extendable bottle trays in beech and aluminum
- LED lighting
- Soft-closing system for a controlled door closure
- Door lock
- 34-bottle capacity

Operation
Electronic temperature control with digital display.
Touch keys.
Dimmable presentation light option in each climate zone.
Interior lighting with automatic dimming with opening and closing of door.

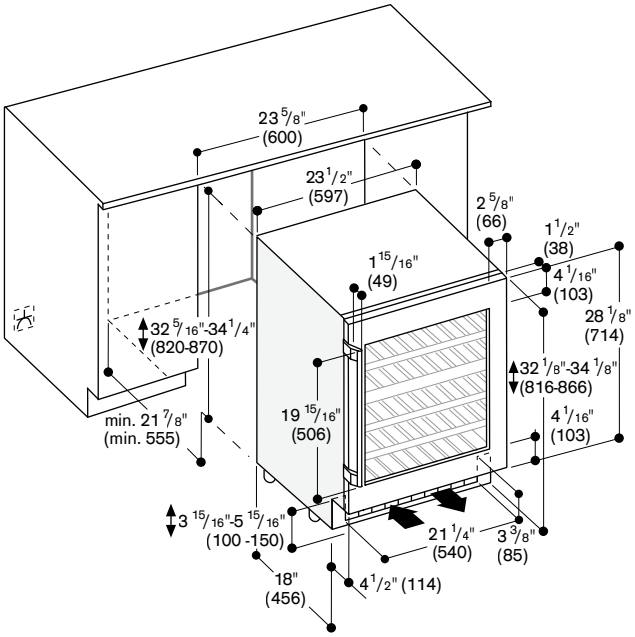
Technical features
Dynamic cool air distribution with Multi-Flow Air System.
Humidity control.
Soft closing system integrated in door hinge.
Automatic defrosting with defrost water evaporation.
One activated charcoal air filter.
UV-protection.
Open-door and malfunction warning system.
Energy-saving vacation mode.

Features
Net volume of 3.3 cu.ft.
34-bottle capacity.
Five bottle trays, three of which are extendable.
Storage of magnum bottles possible.
LED lighting.

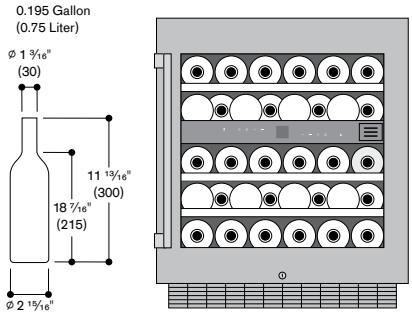
Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opens to 95° and can be fixed.
For integration next to a side wall, a clearance of 5 7⁄8" hinge side is required.
Plan a power outlet outside of the cut-out niche.

Consumption data
Energy consumption 0.4 kWh/24h.; annually 144 kWh.
Noise level 38 dBA.

Rating
Total rating 0.200 kW.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 71" with plug.



Bottle storage



Numbers indicated
inside parenthesis ( ) = mm

RB 280 703
Two-door bottom freezer
without ice maker
fully integrated
Width: 22 ¼" (56 cm)

Included accessories
2 ice cube trays
2 ice packs
2 egg trays

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200 series two-door bottom freezer
RB 280

- Three climate zones including fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminum profiles
- Innovative defrost technology:
  - Reduced energy consumption due to new evaporator design
  - Faster defrosting and easier cleaning due to less severe and more uniform ice build-up
  - Safety glass shelf between freezer drawers
- Soft-closing system for a controlled door closure
- Total unit gross capacity 9.6 cu.ft.
- ENERGY STAR® certified

Operation
Electronic precision temperature control with digital temperature display.
Touch keys.

Technical Features
Soft-closing door system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction warning system.
Energy-saving vacation mode.

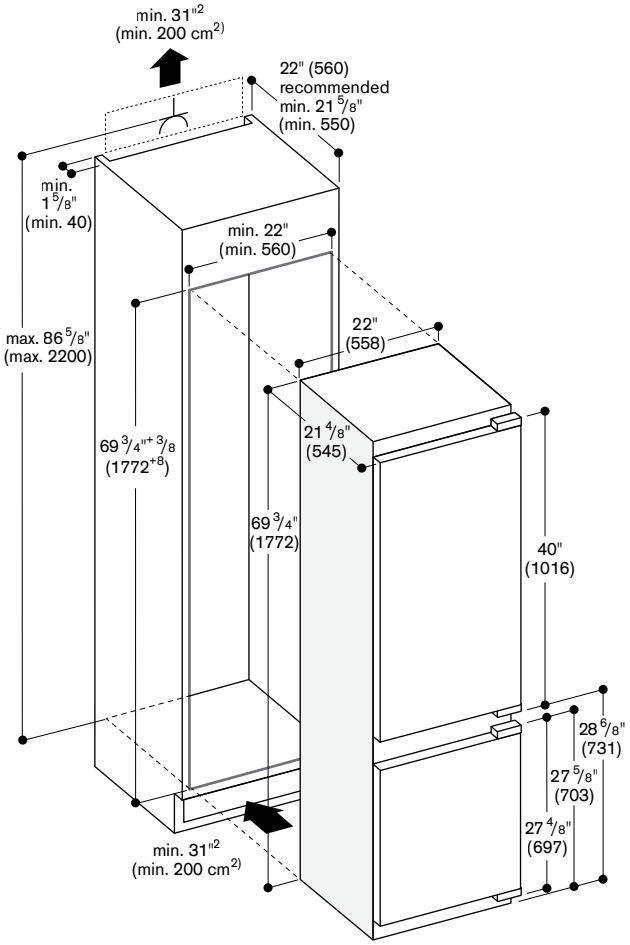
Cooling compartment
Gross capacity 6.7 cu.ft.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
5 safety glass shelves, of which 1 is fully extendable and 4 are height adjustable.
1 large door rack with aluminum profile for bottles with flexible bottle holder.
4 door racks with aluminum profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
1 full-width humidity drawer for vegetables, manually controllable.

Freezer compartment
Gross capacity 3 cu. ft.
No-frost technology with fast freezing.
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
Defrost assistance.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Upper door: 40 lb.
Drawer: 40 lb.

Consumption data
Energy consumption 1.081kWh/24 h; annually: 394 kWh
Noise level 39 dBA.

Rating
Total rating 0.09 kW.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 90" with plug.



Numbers indicated
inside parenthesis ( ) = mm

Planning guide for 400 series modular refrigerator, freezer and wine columns

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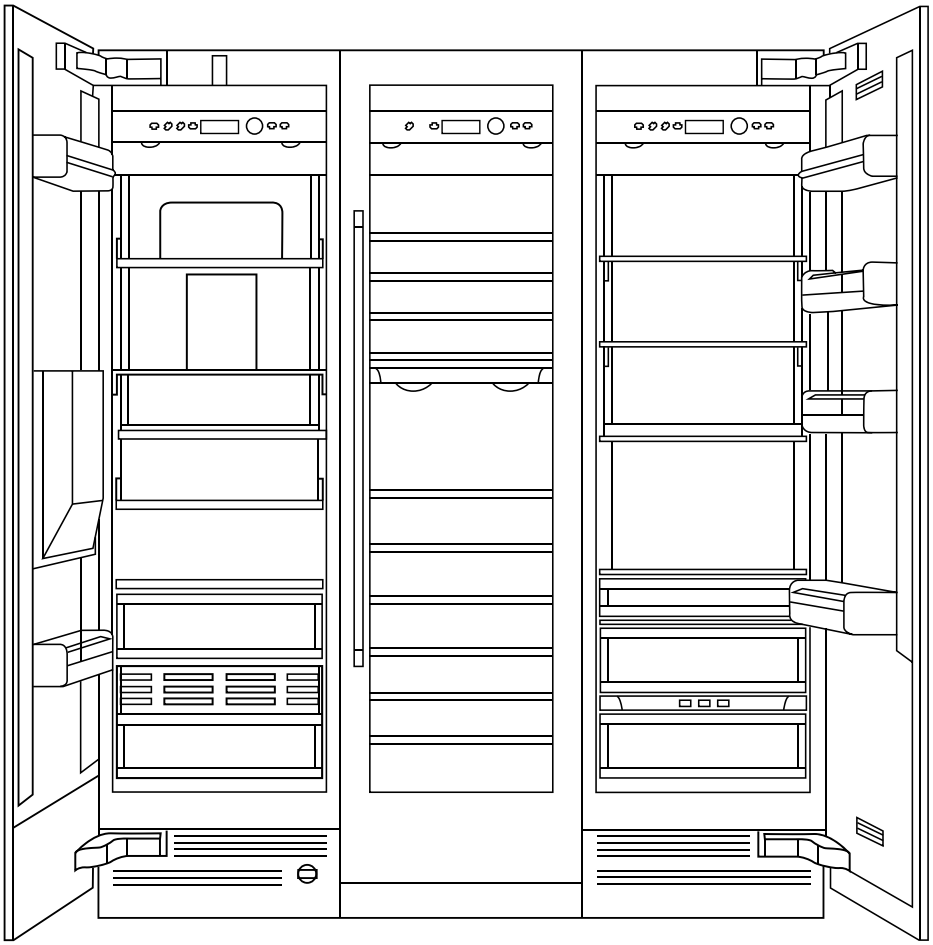
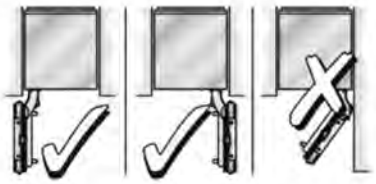


Installation options

The modular refrigerator and freezer column concept from Gaggenau offers you a variety of installation possibilities. In some instances, special accessories are required!

Individual column installations

Any appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102mm), preferably 6" (152 mm) on the top and sides.
Note: It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements.

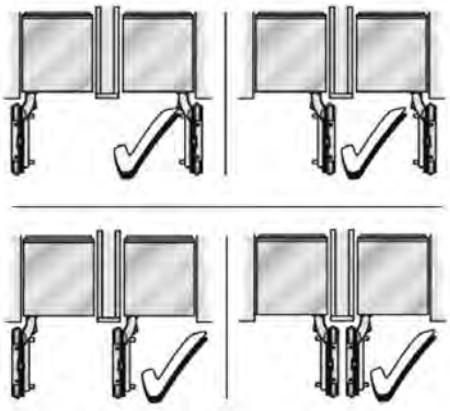


Side-by-Side installations (SxS)

The proper installation of any side-by-side two column combination requires an installation kit (RA460000). It combines two individual units into a side-by-side unit. For combinations that involve freezers and wine columns, this kit is already pre-installed to the unit. For all other SxS combinations or instances where any appliances are installed less than 6" (152 mm) apart from another but not connected SxS, a heating kit (RA460010) is required.
Note: A partition of minimum ⅝" (16 mm) is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 199 for details on door swivel range dimensions.)

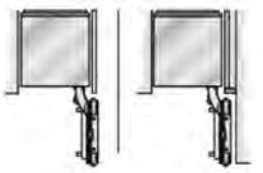
Multiple column installations with partition walls between

When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range (see page 199 on swivel range) to prevent damage if the doors are opened at the same time. If the thickness of a partition between two products is less than 6", then a heating kit (RA460010) is required. It must be installed on the right side wall of the left-side appliance.
Three appliances can be installed together only if a partition—minimum ⅝" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.



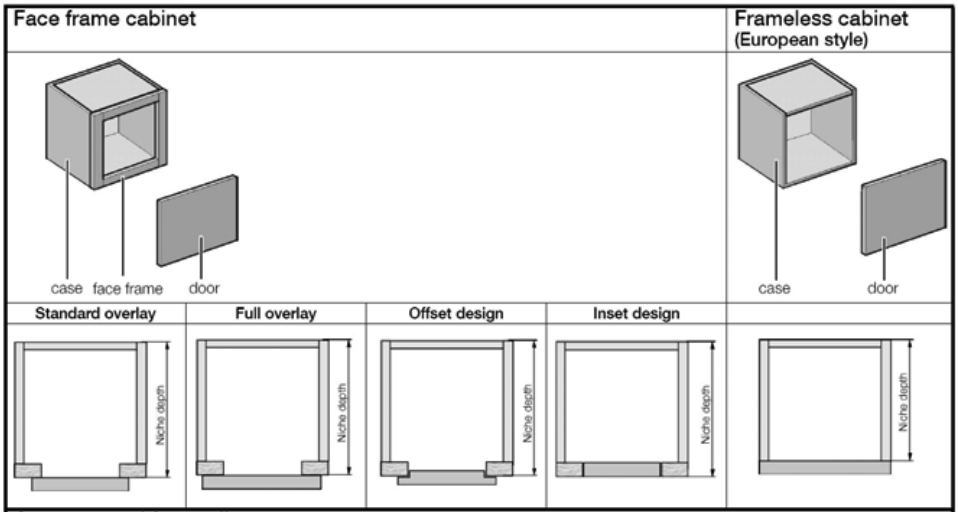
At the end of a cabinetry run

All Gaggenau refrigeration appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used for covering it. This side panel must be properly affixed to the floor, room wall and any overhead furniture/ fixtures before the appliance is placed in the cutout.



Kitchen design—basic terms

To clarify the terms which are used in this planning guide, please refer to the following definitions:

Case	This is the main body of a kitchen cabinet.
Face Frame (Cabinet)	This is a decorative frame at the front of a kitchen cabinet and is typical for North America. Variations by manufacturer in kitchen design construction may purposely have a clearly visible face frame that is a part of the kitchen aesthetics. European design and styling of cabinets (frameless cabinetry) typically do not have a frame.
Door	The kitchen cabinetry door panel is the element of kitchen furniture largely defining the aesthetic design of a kitchen. It can have any conceivable look—from modern to traditional. In this planning guide a ¾" (19 mm) thick door panel is presumed.
Appliance Door Panel	The modular refrigerator and freezer columns from Gaggenau are intentionally designed to be equipped and delivered with custom made appliance door panels that perfectly match the end-user‘s installed kitchen cabinetry. Typically the normal appliance door panel thickness is expected to be ¾" (19 mm). However, a thicker appliance door panel can be accommodated if such door panels are used on the end-user‘s kitchen cabinetry or in order to emulate the look of the visible face frame (addition to the door) on the refrigerator as well.
Cutout (Niche)	The cutout is the cavity where a Gaggenau refrigerator or freezer is installed. The width of the cutout (18", 24", 30", ...) is dependent on the appliance. The cutout depth is equal to the depth of the kitchen cabinet (case+face frame). It does NOT include the thickness of the cabinetry door panel. For proper planning of the cutout depth, please refer to the respective chapter on page 202 in this planning guide. The main idea of the Gaggenau modular refrigerator and freezer column concept is, that you can simply replace any standard size kitchen cabinet with a refrigerator column. You can create a suitable cutout by leaving a respective gap between two tall cabinets. Alternatively you may create an enclosure, that the appliance will fit into. However this is not the original design intent (basic idea). When planning the installation cutout, it is important that the side walls are completely flush! Please make sure that there is not any kind of face frame at the front of the cutout. If, for some reason this is not the situation, please make sure that the depth of this face frame (furniture return) is more than 4" (100 mm) so that the appliances can be properly secured.
Kitchen Cabinetry Illustration	

Cabinetry style and cut-out depth

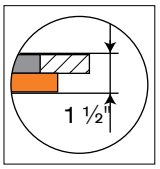
As previously described, the required depth of the installation cavity is mainly dependent on the kitchen design. Gaggenau refrigerator and freezer columns are designed for a cutout depth of 24" (610 mm). So, if the kitchen cabinet (case + face frame) is 24" deep, this should accommodate many standard installations.

Please be advised that additional depth may be required for kitchen designs intending the look of flush fascia across the cabinetry and the refrigerator door panel.

The below cabinetry styles detail requirements for the cutout and custom panel.

A) Standard Overlay Design – 25" (635 mm) cutout depth

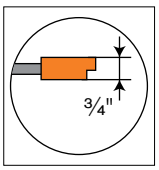
On a kitchen with standard overlay cabinetry, the face frame is also an important part of the design. If the same aesthetics are to be continued on the refrigerator, then not only the door cabinetry panel thickness (e.g. ¾") is included, additionally the face frame thickness must be emulated. Thereby the resulting thickness of the appliance door panel is ¾" + ¾" = 1 ½" (face frame emulation + door panel = custom appliance door panel). This cumulative thickness of the resulting custom appliance door panel requires added depth for the installation cavity. Example 24"+ ¾" = 24 ¾" (recommended is 25").



appliance door panel
(emulating a face frame)

B) Full Overlay Design – 25" (635 mm) cutout depth

The above mentioned requirements are of course also valid for kitchens with full overlay design. However there are some chances to work with a cutout depth of 24": For this, the small remaining visible area of the fully overlaid face frame has to be emulated within the standard appliance door panel thickness of ¾". This can be done by simply ignoring the visible area of the face frame on the refrigerator ("extended size" of the appliance door panel) or by emulating the face frame by creating a respective "nose" on the appliance door panel (see drawing).



appliance door panel with nose
(emulating a face frame)

C) Offset Design, Flush Inset Design – 25" (635 mm) cutout depth

Here, the kitchen cabinetry door panels are NOT completely mounted on the cabinet, but partially or fully inserted into the face frame. Due to this, such offset or inset design kitchens do not gain sufficient installation depth by the door panel. If any appliance door panel (thickness e.g. ¾") is installed on the refrigerator, the complete depth dimension of the "paneled refrigerator" will be 24"+ ¾" = 24 ¾" (629mm). The minimum depth of the cutout is therefore also 24 ¾" (recommended is 25").

D) European style kitchen cabinetry – 24" (610 mm) cutout depth

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame does not exist on any of the kitchen cabinets. Therefore a 24" (610 mm) deep cutout will always be sufficient.

24" Cutout depth is sufficient for:

- frameless cabinetry kitchen design with any kind of appliance door panels
- standard overlay or full overlay kitchen design with appliance stainless steel door panels.
- full overlay kitchen design with appliance custom door panels with "extended size" or with "nose" (to emulate face frame look).

25" Cutout depth is required for:

- standard or full overlay kitchen design with appliance door panels thicker than ¾" (to emulate face frame look)
- offset or inset design kitchens with any kind of appliance door panels

Additional planning notes

Read all instructions in the installation manual completely and carefully prior to installation. Installation manuals are supplied with the appliance and are also available at www.gaggenau-usa.com.
Refrigeration 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.

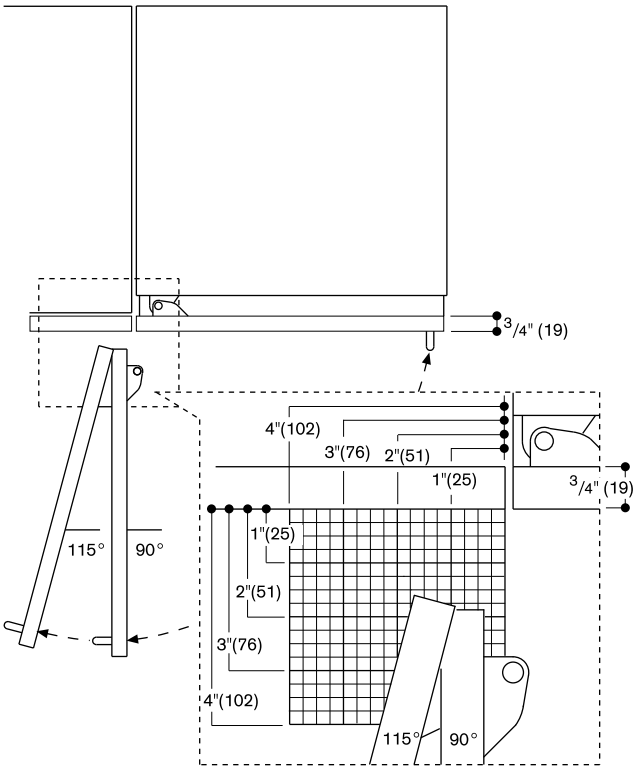
When installing a refrigeration appliance next to a BO/BS oven with handle (optional), a side clearance of 2⅜" (60 mm) is required if the BO/BS handle is on the same side as the hinge of the refrigeration appliance.

Door swivel range

To ensure correct kitchen planning it is essential to take opening angle of the appliance door into account (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 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 ¾".

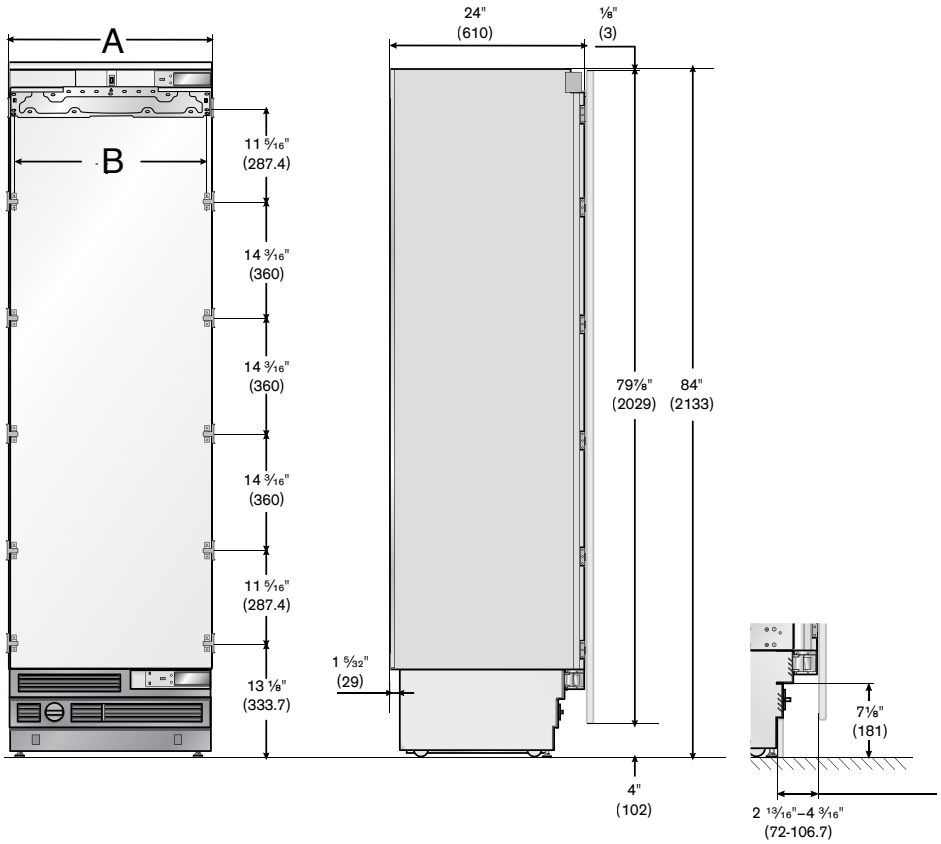
- Restrict the door opening angle to 90° (standard 115°) with a door stop pin installed into the hinge.
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange surrounding cabinetry or appliance.

Door opening angle

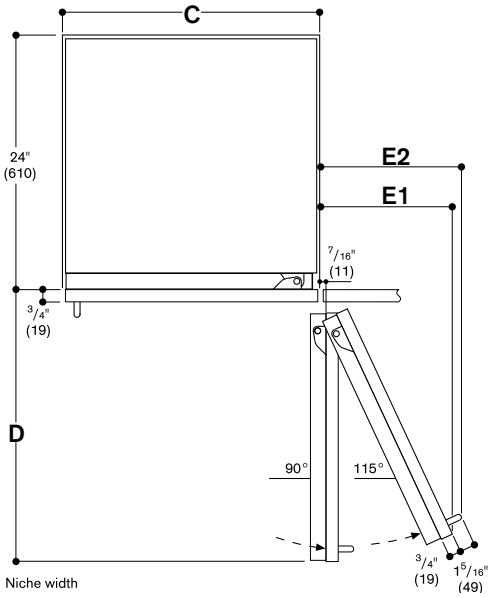


The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of ¾" (19 mm).

Appliance dimensions & Wall clearance RC/RF/RW (single-door columns)



Wall clearance RC/RF/RW

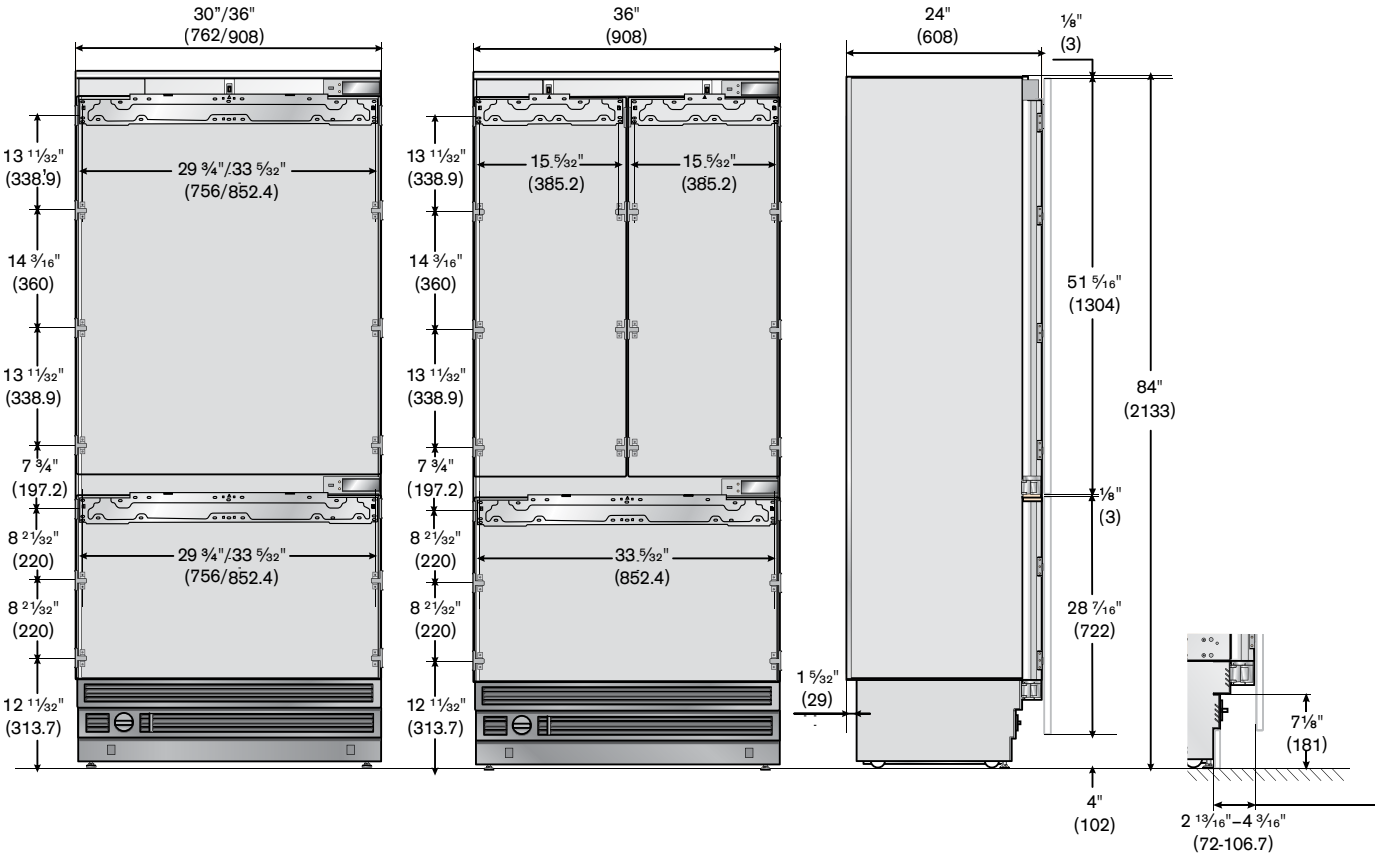


Appliance type	A	B	C	D	E1	E2
18" models	17 3⁄4" (451)	14 1⁄8" (385)	18" (457)	20 11⁄16" (525)	9 1⁄4" (235)	10 7⁄16" (265)
24" models	23 3⁄4" (603)	21 3⁄16" (538)	24" (610)	26 5⁄8" (677)	11 3⁄4" (299)	13" (330)
30" models	29 7⁄8" (756)	27 3⁄16" (690)	30" (762)	32 11⁄16" (830)	14 5⁄16" (363)	15 9⁄16" (395)

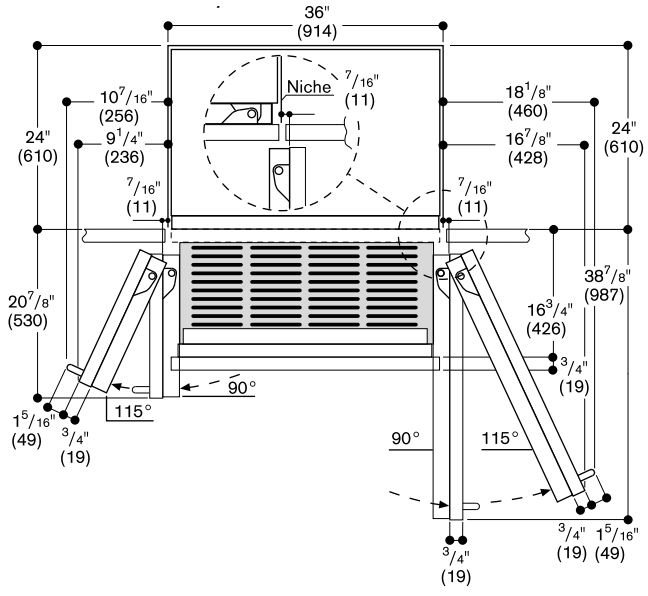
Notes

- The leveling feet have an adjustment range of +1 3⁄8" to -½". The standard height displayed in the pictures is ½".
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 3 5⁄16".
- Dimension “B” indicates width position of door panel fixation brackets.
- The panel thickness of customized doors can range from between ¾" to 1 7⁄16".

Appliance dimensions & Wall clearance RB/RY (bottom freezers)

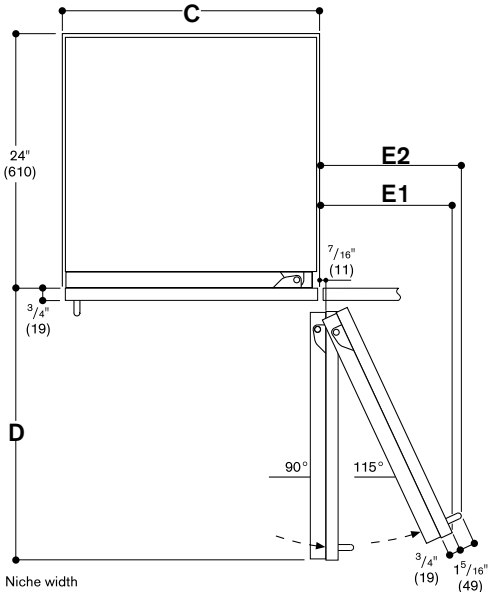


Wall clearance RB/RY 492



The drawing is based on a cabinet panel width of 3/4" (19 mm) and a Gaggenau cabinet handle height of 1 5/16" (49 mm).

Wall clearance RB 472



Notes

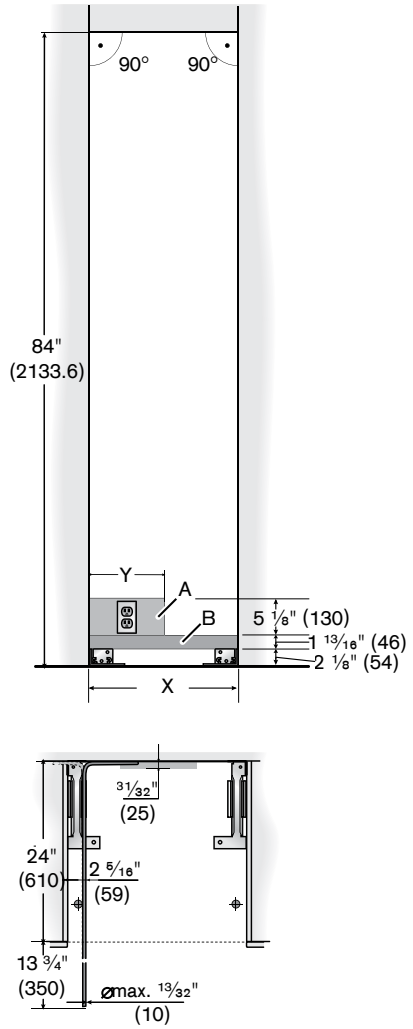
- The leveling feet have an adjustment range of +1 3/8" to -1/2". The standard height displayed in the pictures is 1/2".
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 3 5/16".
- Dimension "B" indicates width position of door panel fixation brackets.
- The panel thickness of customized doors can range from between 3/4" to 1 7/16".

Dimensions for the installation cavity

Important!
The walls and the top panel of the installation cutout must be made of a solid material with a thickness of at least ⅝", to guarantee the secure installation of the appliance. Make sure that the upper boundary is completely flush for a depth of at least 4".
The side walls of the installation cutout must be completely even and flat along their entire depth.

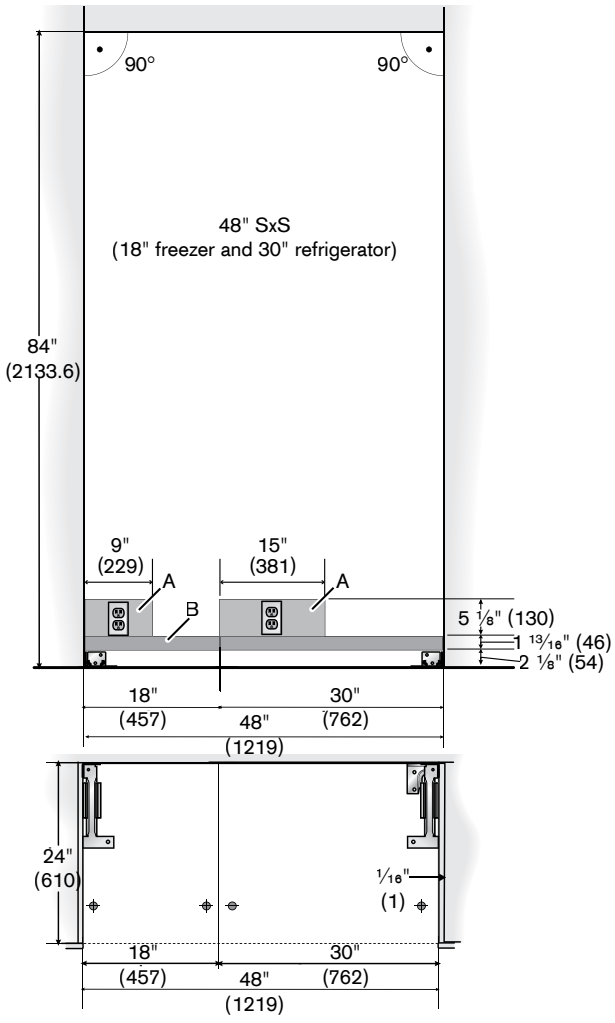
Unlike conventional built-in appliances, Gaggenau refrigerators stand on the floor.
This means that the installation cutout is a space in a line of kitchen units.

Installation cutout for an individual appliance:



Installation cutout for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances.
The cutout width is calculated from the sum of the widths of the individual appliances.
The picture shows an example of an installation niche with a width of 48", for installing a freezer (18") on the left-hand side and a refrigerator (30") on the right-hand side.
The height and depth of the installation cutout 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.



Appliance type	X	Y
18" models	18"	9"
24" models	24"	12"
30" models	30"	15"
36" models	36"	18"

A: Area where the electrical connection is installed (appliance socket).
B: Area for running the water line (if required). It is recommended to position the water box adjacent to the installation cutout so that maintenance and repair work is possible without dismantling the appliance.

Door panel dimensions

Gaggenau refrigeration appliances are designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. Below diagrams illustrate the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 ⅞" (2029 mm) tall, they are designed for a toe kick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding ⅛" (3 mm) reveals. At ¾" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 ¾" (629 mm). See page 198 for cutout planning.
When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

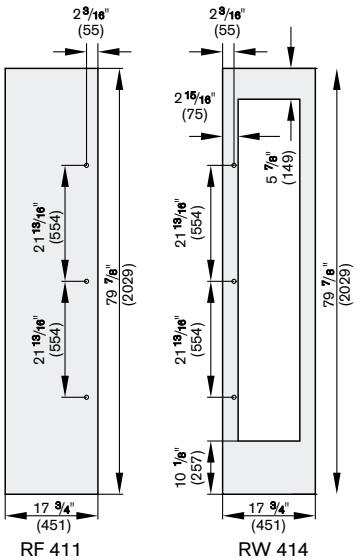
Important!

While these diagrams can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe kick height, etc. Please ensure careful planning based on the specific kitchen design.

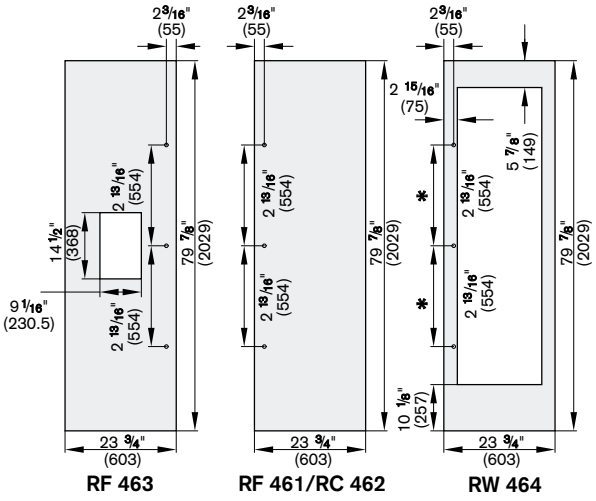
Maximum permitted door panel weight (for each door front)

Appliance width		
18"	without ice and water	40 lbs.
24"	with ice and water	139 lbs.
24"	without ice and water	88 lbs.
30"	Cooling zone with one door (RB 472)	77 lbs.
36"	Cooling zone with one door (RB 492)	77 lbs.
	Cooling zone with two doors (RY 492)	126 lbs.
	Freezer compartment drawer (RB/RY 492/RB 472)	22 lbs.

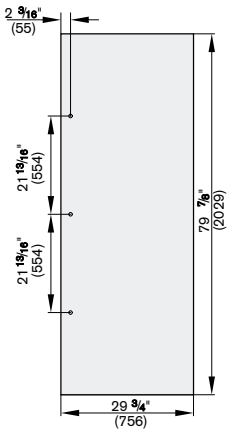
Appliance width 18"



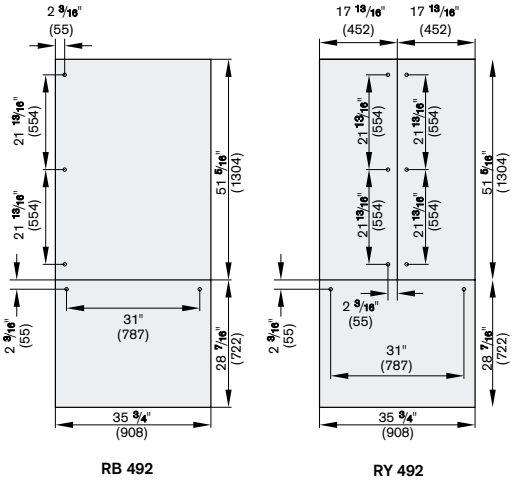
Appliance width 24"



Appliance width 30"



Appliance width 36"

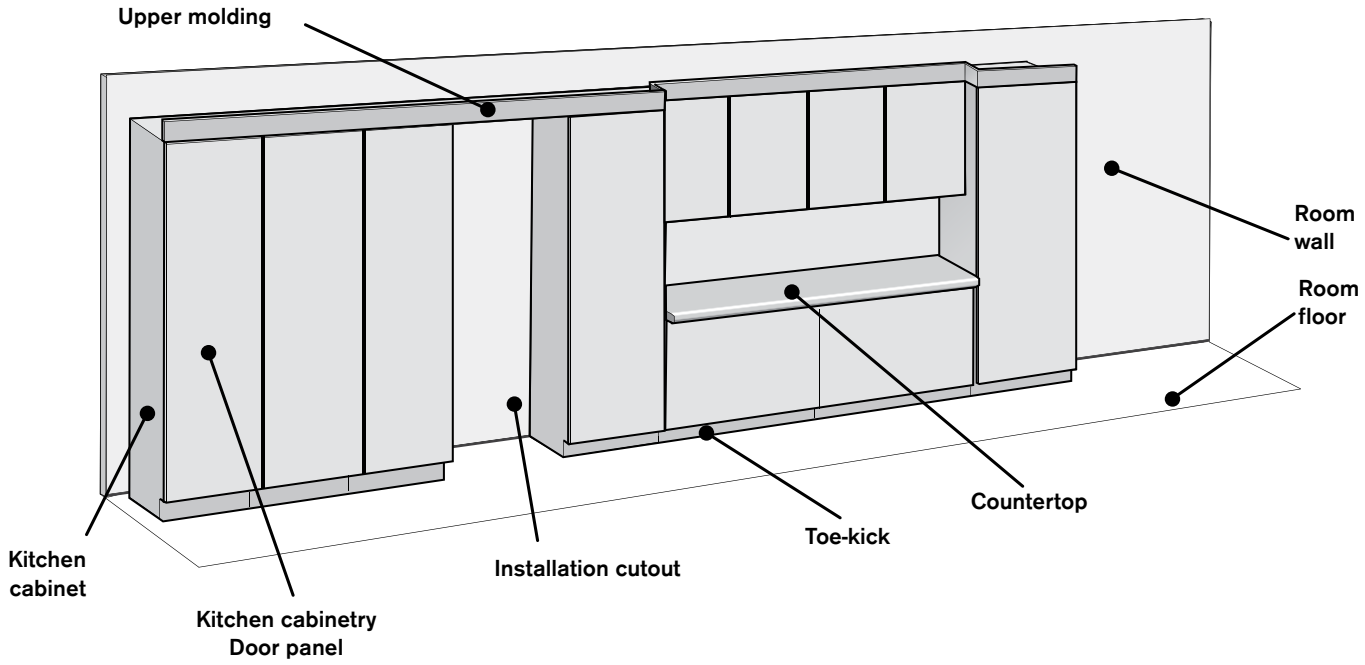


The panel thickness is ¾".

A: The cut-out for the ice and water dispenser must be horizontally and vertically aligned (centered).

B: The width of the side frame parts for the door for the wine storage unit can vary between 2 ½" and 3 ¼". However, a width of 2 15/16" is recommended

Planning example for an individual appliance in frameless (European) cabinetry



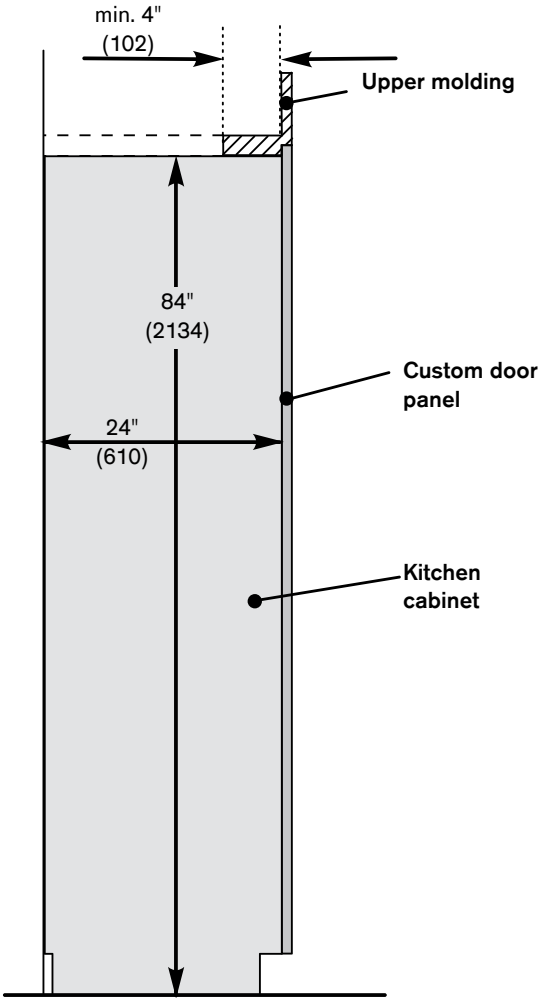
Cutout for an individual 30" refrigeration appliance

In this example, the installation cutout is formed by two tall cupboards (left and right) with an appropriate upper molding to the niche.

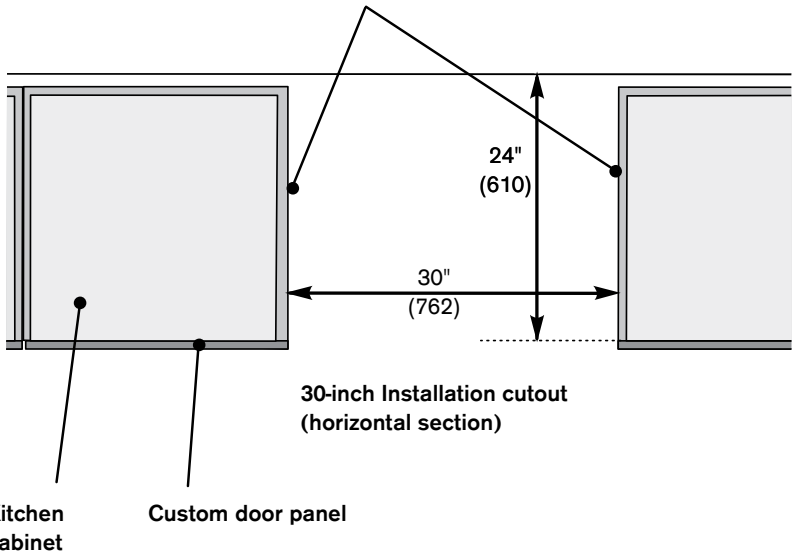
The custom door panel ¾" for the appliance comes in an identical design to the other kitchen cabinetry.

Requirements for the cutout:

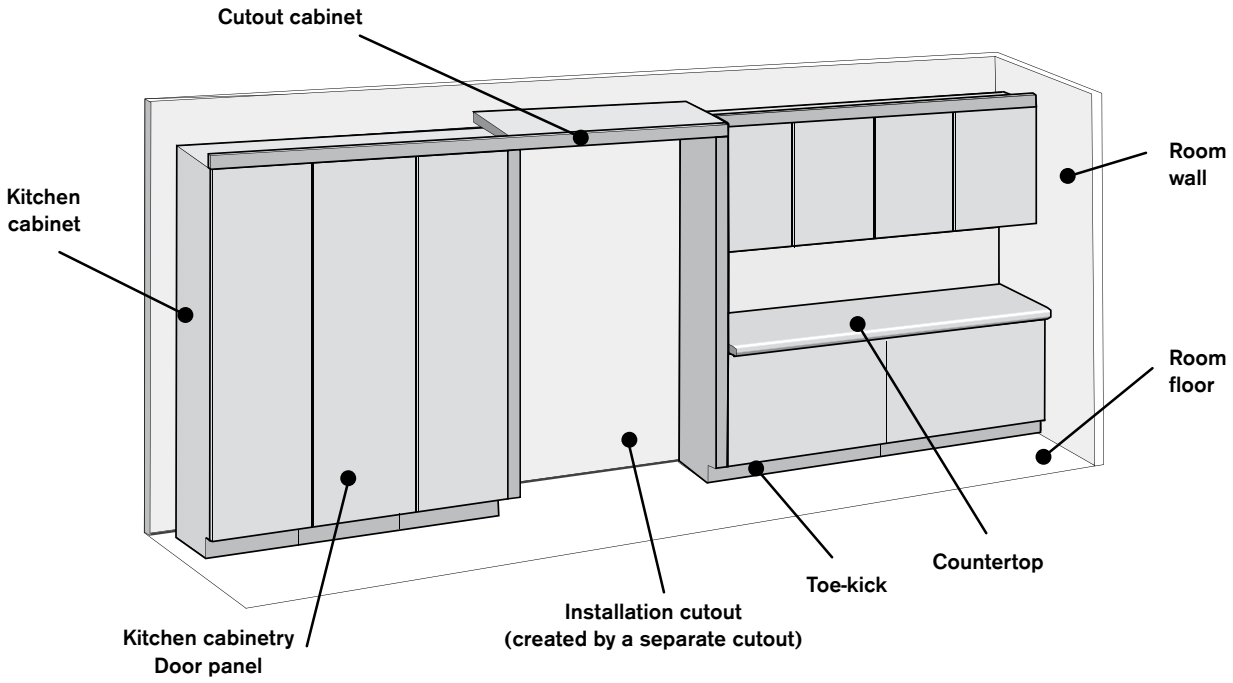
- The top and side walls of cutout interior are completely flush, of solid material and at least 4" (120 mm) deep.
- Cutout width is exactly 30" (762 mm)
- Cutout (case) depth is 24" (610 mm) – does not include door panel.



The side walls of installation cutout must be completely even and flush to appliance.



Planning example for a side-by-side combination in standard overlay cabinetry

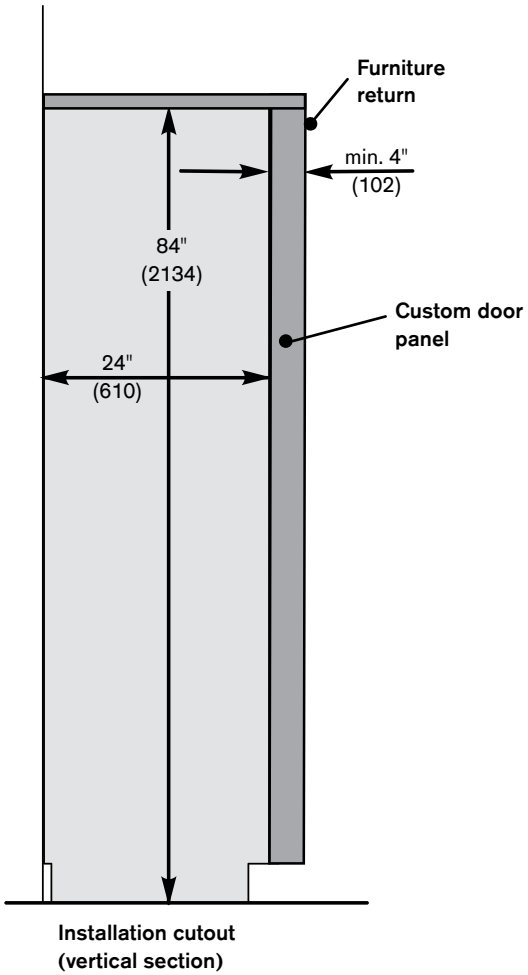


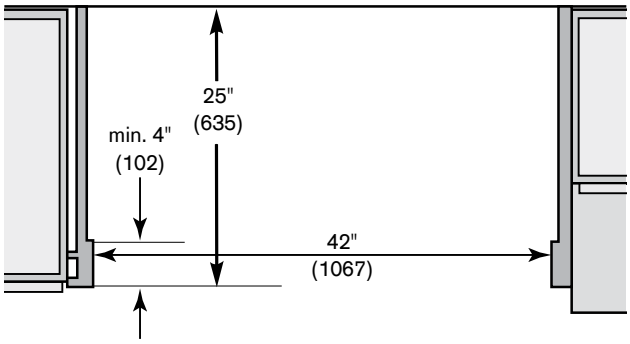
Cutout for a 42" side-by-side combination

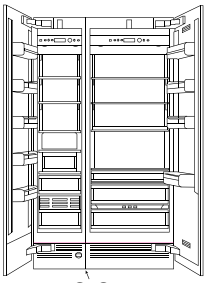
In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of 1 ½" (38 mm), ¾" (19 mm) emulating the face frame and ¾" (19 mm) for the actual door panel). Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to 1 ½" (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

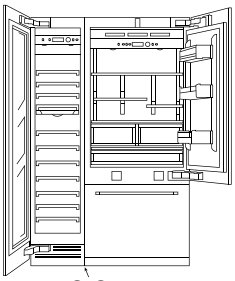






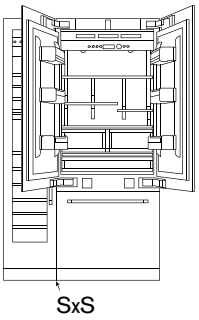
Side-by-side combination

RF 414 / RC 472
Usability limitations: No limitation.
Installation accessories: None (Side-by-side kit RA460000 comes already pre-installed on all RF freezer and RW wine columns.)
Notes: Door hinges on the outside.



Side-by-Side combination with 36" RB 492 bottom freezer

RW 414 / RB 492
Usability limitations: No limitation.
Installation accessories: None (Side-by-side kit RA460000 comes already pre-installed on all RF freezer and RW wine columns.)
Notes: Side-by-side combination of a single column with a bottom freezer, door hinges on the outside.
Change door hinge of RW wine column.

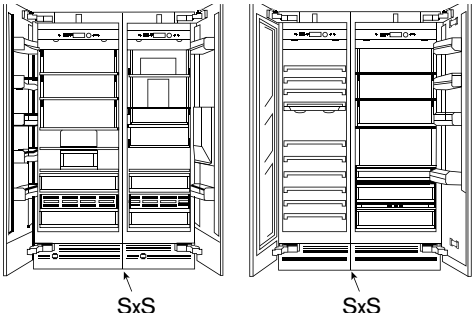


Side-by-Side combination with 36" RY 492 French door bottom freezer

RW 414 / 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: None (Side-by-side kit RA460000 comes already pre-installed on all RF freezer and RW wine columns.)
Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW wine column.

Combination of 3

RF 463 / RW 464 / RC 462
Usability limitations: The doors of RW and RC cannot be opened at the same time.
Installation accessories: None (Side-by-side kit RA460000 comes already pre-installed on all RF freezer and RW wine columns.)
Notes: All three appliances must be connected to each other before installation and pushed together into the installation cutout. Independent removal of a single unit not possible.



Maximum distance

RF 471 / RF 463 / RW 464 / RC 472
Usability limitations: No limitation.
All doors can be opened fully.
Installation accessories: None (Side-by-side kit RA460000 comes already pre-installed on all RF freezer and RW wine columns.
Notes: Two separate installation cutouts.
Clearance is large enough to open all doors at the same time.
Change door hinge of RW wine column.

Distance larger than 6"

RF 471 / RF 463 / RW 464 / RC 472
Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.
Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.
Notes: Two separate installation cutouts. The clearance between the two installation cutouts is larger than 6". Change door hinge of RF 471 and RW wine column.

Distance less than 6"

RF 471 / RF 463 / RW 464 / RC 472
Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.
Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.
1x RA460010 HK*.
Notes: Two separate installation niches with a stable plinth between them.
The clearance between the two installation niches is less than 6". Therefore, an additional heating kit is required.
Change door hinge of RW wine column.

RF 471 / RF 463 / RW 464 / RC 472
Usability limitations: Only one of the middle doors can be opened at once.
Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.
1x RA460010 HK*.
Notes: All 4 appliances must be connected to each other before installation and pushed together into the installation niche. Independent removal of a single unit not possible. Change door hinge of RW wine column.

Combination of 4 – alternative

RF 471 / RF 463 / RW 464 / RC 472
Usability limitations: If the middle door is open, then neither of the outer doors can be opened.
Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.
Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side kits.
All 4 appliances must be connected to each other before installation and pushed together into the installation cutout.

*SxS side-by-side kit for side-by-side installation
*HK additional side heating kit

Location

Important

Do not install appliance
– outdoors
– in damp rooms
– in rooms with a risk of frost

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F
(13°C) and 100°F (43°C).
The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:
– 1 ¼" (30 mm) from an electric cooking appliance,
– 11 $^{13}/_{16}$" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and cutout dimensions

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.
– In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
– The side walls of the cutout must be flush. The minimum thickness of the side and top walls is ⅝" (16 mm). The minimum thickness of toe kick panel is ¼" (6 mm).

Furniture/fixtures

During installation, the appliance is fastened to adjacent and overhead furniture/fixtures and it is therefore essential that all such furniture/fixtures are well secured to the substructure or adjacent wall.

Flooring/substructure

Important

A fully loaded appliance is very heavy.
Can weigh up to 1,200 lbs.

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

Appliance	Load bearing capacity
24" Refrigeration Column	890 lbs. / 400 kg
30" Refrigeration Column	1,110 lbs. / 500 kg
18" Freezer Column	560 lbs. / 250 kg*
24" Freezer Column	780 lbs. / 350 kg*
30" Freezer Column	950 lbs. / 425 kg
30" Bottom Freezer	900 lbs. / 410 kg
36" Bottom Freezer	1,200 lbs. / 540 kg

*without water dispenser

Electrical requirements

Important

Electrical shock hazard
– plug into a grounded 3-prong outlet
– do not remove grounding prong
– do not use an adapter
– do not use an extension cord

The appliance comes with a 3-wire power supply cord.
UL listed in the USA.
The appliance requires a 3-wire receptacle that is fitted with a 15 Amp fuse or higher.
The receptacle must be installed by a licensed electrician only.
For the installation position of the receptacle refer to diagram in “Electrical Location”.

Grounding instruction

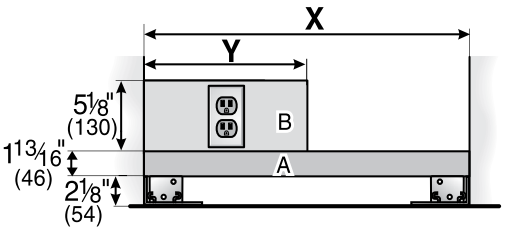
This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional grounding procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.
A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning
Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

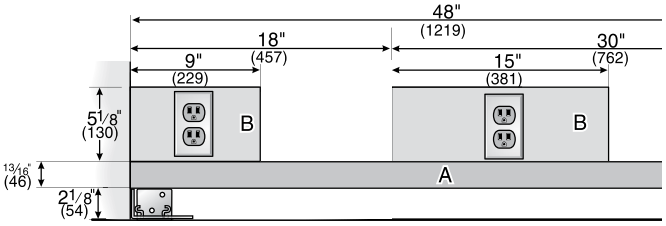
Electrical location



Split column installation

	18-inch	24-inch	30-inch
X	18" (457 mm)	24" (610 mm)	30" (762 mm)
Y	9" (229 mm)	12" (305 mm)	15" (381 mm)

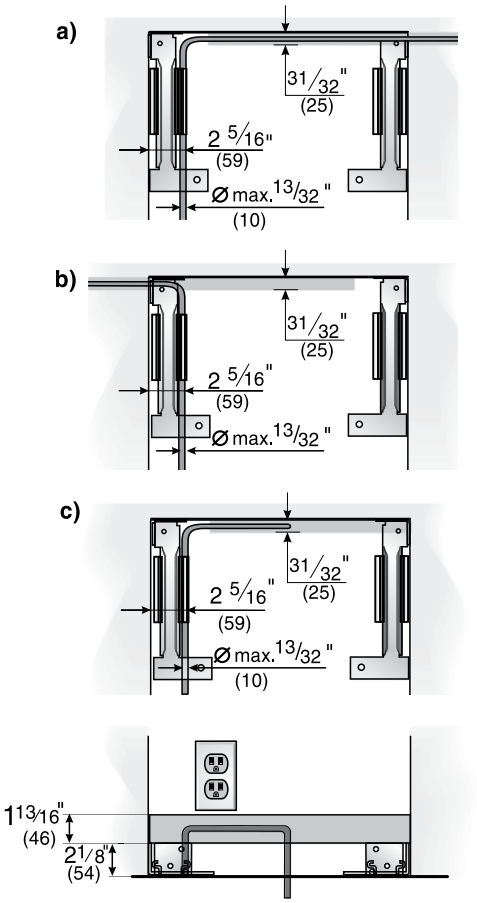
Side-by-side installation



Water location

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.
The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.
A separate shut-off valve must be installed for the appliance water connection.
The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line.

The supply line can be located to the right (a), to the left (b), or underneath (c).



Warranty

Gaggenau offers a 2-year standard warranty on all refrigeration appliances.

For 2 years, from the date of purchase, Gaggenau will provide, free of charge, parts and service labor. A 7-year limited warranty will be provided on sealed refrigeration system*, on parts and labor. A 12-year limited warranty will be provided on sealed refrigeration system, on parts only.

* Sealed refrigeration system includes compressor, evaporator, condenser, dryer/ strainer and connecting tubing.

Numbers indicated
inside parenthesis ( ) = mm

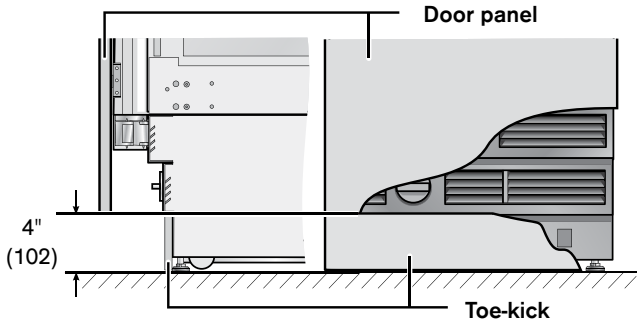
Toe-kick area/upper molding of cutout (niche)

Toe-kick and venting grill

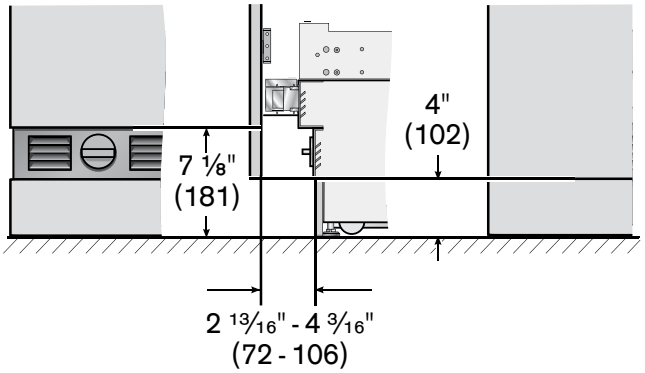
Important

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 4" between the upper edge of the floor and the bottom edge of the door panel of the appliance. Pay attention to the height adjustment for the appliance by leveling the legs.

In relation to the standard height, the maximum height of the toe-kick is 4". The toe-kick can be maximum ¾" thick.
Velcro adhesive strips are supplied on the front panel of the appliance to fasten the toe-kick to the appliance.
The venting grill and the exhaust air outlets of the appliance, as well as the access to the water filter (if available) are located above the toe-kick area. They must not be covered.



For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the door panel of the appliance, so that it extends beyond the standard dimension of 4". The maximum dimension is 7 ⅛". The toe-kick thickness must not exceed ¾". If this is the case, ventilation grill, exhaust air outlets and the access to the water filter would become visible.

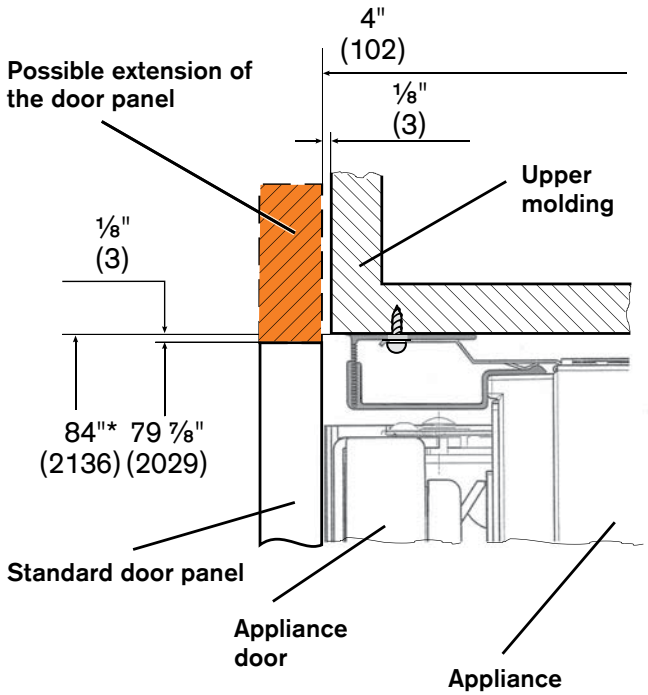


Upper molding

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.
The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from -½" (-13 mm) to +1 ⅜" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

Vertical section, side view



* Adjustment in leveling legs: -½" (-13 mm) to 1 ⅜" (35 mm)

Important

Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.

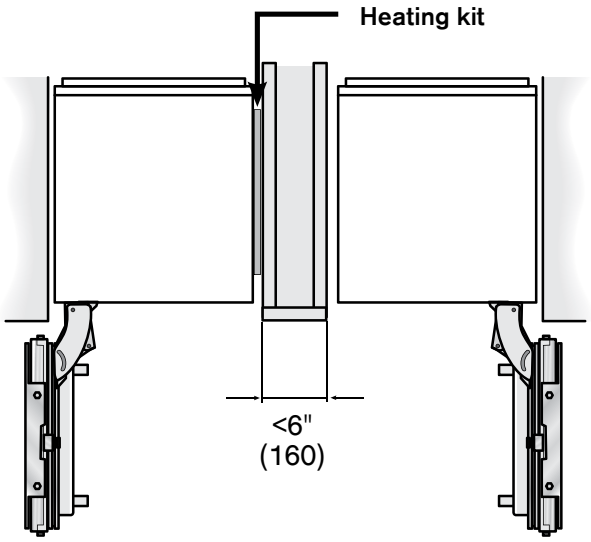
Installation accessories

RA 460 000 Side-by-Side kit

When two single columns are connected to a side-by-side combination, the side-by-side kit must be used.
Please note: This kit comes already included with freezer and wine storage units. This kit is only required for combinations that do not include freezer or wine storage (i.e. RC fresh food column and RB/RY bottom freezer).

RA 460 010 Heating kit

If two columns are installed in separate cutout niches (any configuration) and if the distance in-between these units is less than 6" (160 mm), this special accessory is required. Included is a thin heater blanket for placement on the right side-wall of the left unit. This heater blanket will eliminate the temperature influence of the close installation so that humidity effects and condensation will not occur.
If the installation distance exceeds 6", the accessory is not required.
Please note: This kit is also recommended for use with any installation in areas that are subject to extreme humidity.



RA 425 110

Long handle for RB 472/492 and RY 492. Stainless steel. Length 44 ½", with three brackets. Drilling distance between each mount 21 13⁄16".

RA 425 910

Short handle for 36" RB/RY 492 freezer drawer. Stainless steel. Length 31 7⁄8" with two brackets. Drilling distance between the mount 31".

RA 425 710

Short handle for 30" RB 472 freezer drawer. Stainless steel. Length 25 7⁄8" with two brackets. Drilling distance between the mount 25 1⁄16".

RA 460 020 / 030 Connecting element for cabinet doors

If an appliance front panel of 30" or 36" wide column needs to be divided into two parts to match the kitchen furniture design, these unification parts can be used for safely combining them. There are two different kits available. For single door models and for bottom freezer models.

RA 461... Stainless steel ventilation grills

Ventilation grills located on the refrigerator base are also available in stainless steel.
Please note: Stainless-steel grills are available for all models (width/type) and installation options for left-hinged or right-hinged doors.

REPLFLTR10 Water filter

Replacement water filter for use in all freezer and bottom freezer models.

SCRNFLTR10 Filter by-pass

Filter by-pass for use with existing in-home water filtration systems. For all freezer and bottom freezer models.

Included and optional accessories for 400 series modular refrigeration

RA 050 220
Replacement activated charcoal air filter for RW 404 undercounter wine storage unit for upper and lower temperature zone

RA 093 130
Special aluminum trays for single bottle display (set of 3 for three bottles) for RW 414

RA 093 630
Special aluminum trays for single bottle display (set of 3 for three bottles) for RW 464

RA 420 010
Door lock for RW 414/464 wine storage unit

RA 425 110
Long stainless steel handle, length 44 ½", with three brackets, drilling distance between each mount 21 13/16"

RA 425 710
Short stainless steel handle for 30" RB 472 bottom freezer drawer, length 25 7/8", with two brackets, drilling distance between the mounts 25 1/16"

RA 425 910
Short stainless steel handle for 36" RB/RY 492 bottom freezer drawer, length 31 7/8", with two brackets, drilling distance between the mounts 31"

RA 421 110
Stainless steel door panel with handle
For 18" RF freezer, panel thickness ¾".

RA 421 111
Stainless steel door panel frame with handle
For 18" RW wine storage unit, left-hinged, panel thickness ¾".

RA 421 112
Stainless steel door panel frame with handle
For 18" RW wine storage unit, right-hinged, panel thickness ¾".

RA 421 610
Stainless steel door panel with handle
For 24" RF/RC freezer and fresh food column, panel thickness ¾".

RA 421 611
Stainless steel door panel frame with handle
For 24" RW wine storage unit, left-hinged, panel thickness ¾".

RA 421 612
Stainless steel door panel frame with handle
For 24" RW wine storage unit, right-hinged, panel thickness ¾".

RA 422 610
Stainless steel door panel with handle
For 24" RF freezer with ice and water dispenser, panel thickness ¾".

RA 421 710
Stainless steel door panel with handle
For 30" RF/RC freezer and fresh food column, panel thickness ¾".

RA 421 712
Stainless steel door panel with handle
For 30" RB bottom freezer, panel thickness ¾".

RA 421 910
Stainless steel door panels with handles
For 36" RB bottom freezer, panel thickness ¾".

RA 421 912
Stainless steel door panels with handles
For 36" RY three door bottom freezer, panel thickness ¾".

REPLFLTR10
Activated charcoal filter for water filter system including saturation indicator

RA 460 000
Installation kit for side-by-side installation

RA 460 010
Side heating kit

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

RA 460 030
Connecting element for vertically split fronts (for two door bottom freezer combination)

RA 461 110
Ventilation grill stainless steel
For 18" RF 411 freezer, right-hinged.

RA 461 112
Ventilation grill stainless steel
For 18" RW 414 wine storage unit, right-hinged.

RA 461 111
Ventilation grill stainless steel
For 18" RF 411 freezer, left-hinged.

RA 461 113
Ventilation grill stainless steel
For 18" RW 414 wine storage unit, left-hinged.

RA 461 610
Ventilation grill stainless steel
For 24" RF 461 freezer, right-hinged.

RA 461 612
Ventilation grill stainless steel
For 24" RC 462 fresh food column, right-hinged.

RA 461 614
Ventilation grill stainless steel
For 24" RF 463 freezer with ice and water dispenser, right-hinged.

RA 461 611
Ventilation grill stainless steel
For 24" RF 461 freezer, left-hinged.

RA 461 613
Ventilation grill stainless steel
For 24" RC 462 fresh food column, left-hinged.

RA 461 615
Ventilation grill stainless steel
For 24" RF 463 freezer with ice and water dispenser, left-hinged.

RA 461 710
Ventilation grill stainless steel
For 30" RF 471 freezer, right-hinged.

RA 461 712
Ventilation grill stainless steel
For 30" RC 472 fresh food column, right-hinged.

RA 461 711
Ventilation grill stainless steel
For 30" RF 471 freezer, left-hinged.

RA 461 713
Ventilation grill stainless steel
For 30" RC 472 fresh food column, left-hinged.

RA 461 716
Ventilation grill stainless steel
For 30" RB 472 bottom freezer

RA 461 910
Ventilation grill stainless steel
For 36" RB/RY 492 bottom freezers

RA 491 131
Fully extendable bottle tray in beech with aluminum profile.
For RW 414.

RA 491 631
Fully extendable bottle tray in beech with aluminum profile.
For RW 464.

RA 492 130
Fully extendable shelf in aluminum
For RW 414.
Suitable for decanters, open bottles and humidors.

RA 492 630
Fully extendable shelf in aluminum
For RW 464.
Suitable for decanters, open bottles and humidors.

400 series refrigeration accessories

Appliance type		Bottom freezer	Bottom freezer	Bottom freezer	Refrigerator	Refrigerator
		RB 492 701	RY 492 701	RB 472 701	RC 462 701	RC 472 701
Door panels / door panel frames						
Stainless steel door panel with handles, panel thickness ¾"		RA 421 910	RA 421 912	RA 421 712	RA 421 610	RA 421 710
Stainless steel door panel frame with handle, left-hinged						
Stainless steel door panel frame with handle, right-hinged						
RA 420 010	Door lock					
Ventilation grill						
Stainless steel		RA 461 910	RA 461 910	RA 461 716		
Stainless steel, right-hinged					RA 461 612	RA 461 712
Stainless steel, left-hinged					RA 461 613	RA 461 713
Wine accessories						
Fully extendable bottle trays in beech and aluminum						
Fully extendable shelves in aluminum						
Presenter in aluminum for single bottle display (set of 3)						
Handles						
RA 425 110	Stainless steel, long handle, 44 ½" length, with three brackets, drilling distance between each mount 21 13/16"	•	•	•	•	•
RA 425 710	Stainless steel, short handle, 25 ⅞" length, with two brackets, drilling distance between each mount 25 1/16"			•		
RA 425 910	Stainless steel, short handle, 31⅞" length, with two brackets, drilling distance between each mount 31".	•	•			
Miscellaneous						
REPLFLTR10	Activated charcoal filter for water filter system including saturation indicator	•	•	•		
SCRNFLTR10	Filter by-pass for use with existing in-home water filtration systems. For all freezer and bottom freezer models.	•	•	•		

Freezer IWD	Freezer IWD	Freezer	Freezer	Freezer	Wine storage	Wine storage
RF 463 702	RF 463 703	RF 411 701	RF 461 701	RF 471 701	RW 414 761	RW 464 761
RA 421 110	RA 421 610	RA 421 710	RA 422 610	RA 422 610		
					RA 421 111	RA 421 611
					RA 421 112	RA 421 612
					•	•
RA 461 110	RA 461 610	RA 461 710	RA 461 614		RA 461 112	RA 461 612
RA 461 111	RA 461 611	RA 461 711		RA 461 615	RA 461 113	RA 461 613
					RA 491 131	RA 491 631
					RA 492 130	RA 492 630
					RA 093 130	RA 093 630
•	•	•	•	•	•	•
•	•	•	•	•		
•	•	•	•	•		

Refrigerator, freezer columns, bottom freezers and wine storage units

Appliance type		Bottom freezer	Bottom freezer	Bottom freezer	Refrigerator	Refrigerator
Fully integrated, with two doors, 30-inches				RB 472 701		
Fully integrated, with two doors, 36-inches			RB 492 701			
Fully integrated, with two doors, 22-inches						
Fully integrated, with three doors, 36-inches		RY 492 701				
Fully integrated, 30-inches					RC 472 701	
Fully integrated, 24-inches						RC 462 701
Fully integrated, 18-inches						
Fully integrated, with glass-framed door, 24-inches						
Fully integrated, with glass-framed door, 18-inches						
Under counter, 24-inches						
Dimensions						
Height in inches		83 ¾" – 85 7⁄16"	83 ¾" – 85 7⁄16"	83 ¾" – 85 7⁄16"	83 ¾" – 85 7⁄16"	83 ¾" – 85 7⁄16"
	(mm)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)
Width in inches		36	36	30	30	24
Depth including wall clearance in inches		24	24	24	24	24
Weight when empty	(lbs.)	556	551	417	448	388
Shipping weight	(lbs.)	604	597	481	489	425
Type and identification						
Door hinge right, left/reversible		–/–	r/rev.	r/rev.	r/rev.	r/rev.
Full stainless steel door panels		◦	◦	◦	◦	◦
Volume/energy efficiency						
Cooling (C)/freezing (F)/fresh cooling (FC) modes		C/F	C/F	C/F	C/FC/–	C/FC/–
Total net volume (cu.ft.)		19.6	19.6	16	17.1	13.1
Storage capacity of 0.75 liter bottles		–	–	–	–	–
Daily energy consumption per 100 l (3.5 cu.ft.) of net volume	(kWh)	1.616	1.619	1.495	0.849	0.775
Features						
Electronic temperature control		•	•	•	•	•
Vacation mode		•	•	•	–	–
Fresh cooling zones with humidity control		–	–	–	1	1
Cooling zones with humidity control		–	–	–	–	–
Temperature display internal/external		•/–	•/–	–/–	•/–	•/–
Automatic defrosting: cooling/fresh cooling/freezer compartment		•/–/•	•/–/•	•/–/•	•/•/–	–/–/•
Malfunction, visual/audible warning signal		•/•	•/•	•/•	•/•	•/•
Door open, visual/audible warning signal or door lock indication		–/•	–/•	–/•	–/•	–/•
Cooling section (fresh cooling zone) with dynamic cold air distribution						
Fast cooling		•	•	•	•	•
Door bins with flap or sliding door (amount)		2	1	1	1	1
Door bins (amount)		6	3	3	3	3
Glass shelves in the cooling compartment continuous (amount)		2	2	3	3	3
Drawers in the cooling compartment (amount)		3	3	3	3	3
Wine and champagne bin		–	–	–	•	•
Aluminum door bins		6	3	3	4	4
Door lock						
Freezing						
Fast freezing		•	•	•	–	–
Storage time after a malfunction (hrs.)		22	22	22	–	–
Interior compartments/containers/ice cube trays (amount)		–/2/1	–/2/1	–/2/1	–	–
Rating						
Total Rating	(W)	588	588	588	180	180
Water connection inlet/outlet		•/–	•/–	•/–	–/–	–/–
Total Amps		15	15	15	15	15

• Included – Not available ◦ Optional accessory

[1] RF463702 right only, not reversible; RF463703 left only, not reversible.

Freezer	Freezer IWD	Freezer	Freezer	Wine	Wine	Wine	Bottom freezer
							RB 280 703
RF 471 701							
	RF 463 702[1]/703[1]	RF 461 701					
			RF 411 701				
				RW 464 761			
					RW 414 761		
						RW 404 761	
83 ¾" – 85 7/16"	83 ¾" – 85 7/16"	83 ¾" – 85 7/16"	83 ¾" – 85 7/16"	83 ¾" – 85 7/16"	83 ¾" – 85 7/16"	32 1/8" – 34 1/8"	69 ¾" + ⅜"
(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(2125 – 2170)	(816 – 866)	(1772 + 8)
30	24	24	18	24	18	23 5/8	22
24	24	24	24	24	24	21 7/8	22
425	384	379	304	386	326	117	154
463	417	412	335	423	359	121	168
l/rev.	r/l/–[1]	l/rev.	l/rev.	r/rev.	r/rev.	r/rev.	r/rev.
◦	◦	◦	◦	◦	◦	◦	–
–/–/F	–/–/F	–/–/F	–/–/F	Wine	Wine	Wine	C/F
15.9	12.2	12.2	8.5	13.9	9.7	3.3	9.6
–	–	–	–	99	70	34	–
1.545	1.353	1.293	1.213	1.153	1.090	0.4	1.081
•	•	•	•	•	•	•	•
–	–	–	–	–	–	–	•
–	–	–	–	–	–	–	–
–	–	–	–	2	2	2	•
•/–	•/–	•/–	•/–	•/–	•/–	•/–	•/–
–/–/•	–/–/•	–/–/•	–/–/•	•/–/–	•/–/–	–/•	•/–/•
•/•	•/•	•/•	•/•	•/•	•/•		•/•
–/•	–/•	–/•	–/•	–/•	–/•	–/•	•/•
							•
–		–	–	–	–	–	•
1	1	1	1	–	–	–	–
4	1	4	4	–	–	–	–
–	–	–	–	–	–	–	5
–	–	–	–	–	–	–	1
–	–	–	–	–	–	–	–
5	2	5	5	–	–	–	–
				◦	◦	•	–
•	•	•	•	–	–	–	–
19	19	19	14	–	–	–	
3/2/1	3/2/1	3/2/1	3/2/1	–	–	–	–/3/2
565	565	444	367	102	92	200	90
•/–	•/–	•/–	•/–	–/–	–/–	–/–	–/–
15	15	15	15	15	15	10	10

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01:00

Dishwashers

400 series dishwashers 218
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Technical specifications 240

DF 480 761
fully integrated
Euro tub, appliance height 32 3/16"

DF 481 761
fully integrated
Tall tub, appliance height 34 1/8"

Included in the price
1 baking tray spray head
1 holder for Gastronorm inserts
1 holder for long-stemmed wine glasses

Installation accessories

DA 020 010
Stainless steel side trims for DF 480

DA 020 110
Stainless steel side trims for DF 481

DA 021 000
Folding hinge extends toe kick for fully-integrated look.

GH 045 010
Handle with 2 mounts, stainless steel, for custom panel length 17 11/16", drilling distance 16 13/16".

GZ 010 011
Aqua stop extension (7.2' long) for all dishwashers.

Optional accessories

DA 042 030
Sterling silver cutlery cassette

DA 043 000
Additional holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed wine glasses during the wash cycle and ensures an optimal cleaning result.

LEARN MORE AT energystar.gov

400 series dishwasher
DF 480/DF 481

- 8 programs with Aqua sensor and 4 cycle options, such as Power, Intensive, Half Load and Extra Dry.
- Flexible rack system with smooth running rails on all levels and a soft-closing system of the upper and lower racks
- TFT display for intuitive operation of all functions
- Remaining time projection onto the kitchen floor
- Back-light illumination for a perfectly bright interior
- Push-to-open function for a seamless integration into handleless cabinet fronts
- Very quiet: 41 dB
- Aqua stop
- ENERGY STAR® certified

Operation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Sanitized indicator in the control panel.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.
Remaining time projection onto the kitchen floor.

Technical Features
Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Flow-through water heater.
Triple filter system, self-cleaning.
Soft lock.
Aqua stop.

Programs
8 programs:
Auto 113°F – 122°F.
Auto 130°F – 150°F.
Auto 150°F – 160°F.
Standard Eco 122°F – 131°F.
Wash and Dry.
Quick wash 115°F (29 min).
Glasscare 122°F.
Pre-rinse.

4 cycle options:
Intensive.
Power Boost.
Half Load.
Extra Dry.

Features
Flexible rack system with smooth running rails on all levels and a soft-closing system of the upper and lower racks.
3rd rack for cutlery.

Upper rack:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2".
6 folding tines.
4 folding racks.
2 glass support bars.

Lower rack:
8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes for DF 480 (upper/lower rack)
8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
9"/11", 8"/12" or 7"/13" respectively

13 place setting capacity.
Maximum glass loading capacity:
23 wine glasses.

Consumption data
Total annual energy consumption 259 kWh.
Water usage: 2.9 gallons.
Noise level: 41 dBA.

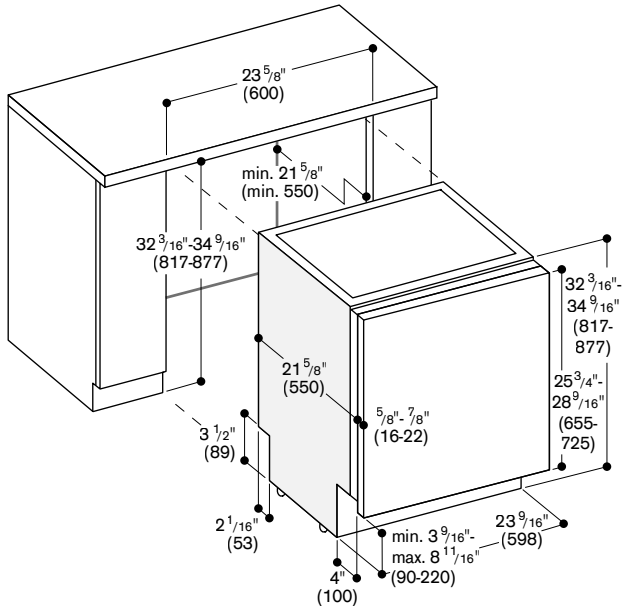
Planning notes
Height-adjustable feet.
Rear toe-kick protrusion 3 15/16" (see drawing).
To display the remaining time projection, a minimum toe-kick protrusion is required (1 9/16" + thickness of the cabinet front).
The maximum toe tick height must be reduced by 1 1/16" to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 480 and 22 lbs. for DF 481.
Door panel dimension dependent on toe-kick height of kitchen cabinets.
Installation and usage also with cabinet handle possible. The push-to-open function remains active.
Ventilation openings required when installed as a tall unit.
Water connection with 3/4" screw gland.

Please read further planning notes on pages 230–233.

Rating
Total rating: 1.3 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with plug.

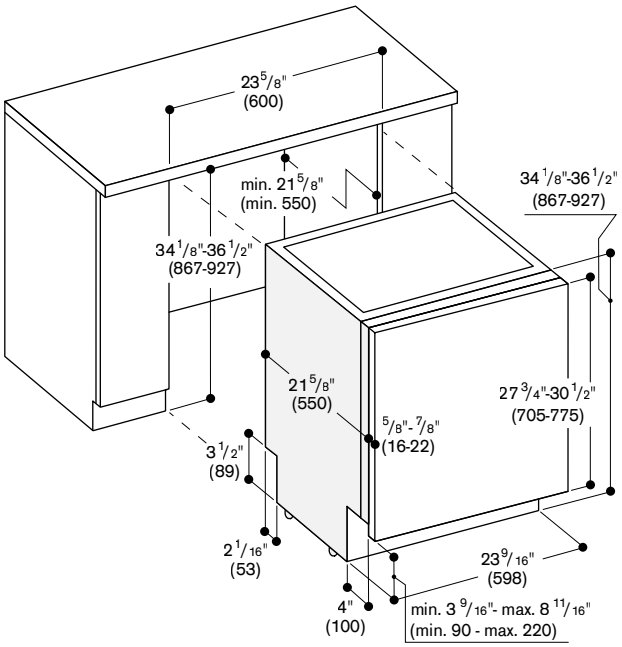
Euro Tub dishwasher DF 480

Toe kick height
– 3 9/16" – 6 5/16" for a height of 32 3/16"
– 5 7/8" – 8 11/16" for a height of 34 1/8"

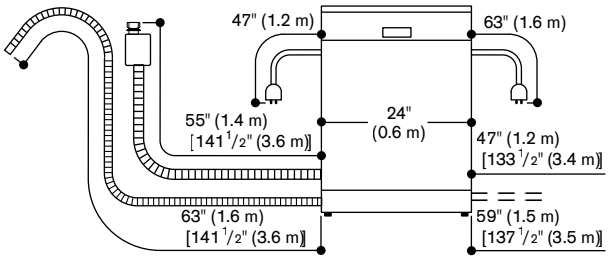


Tall Tub dishwasher DF 481

Toe kick height
– 3 9/16" – 6 5/16" for a height of 34 1/8"
– 5 7/8" – 8 11/16" for a height of 36 1/2"



Connection dimensions for 24" wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

DF 480 761F
fully integrated
with flexible hinge
Euro tub, appliance height 32 3/16"
DF 481 761F
fully integrated
with flexible hinge
Tall tub, appliance height 34 1/8"

Included in the price
1 baking tray spray head
1 holder for Gastronorm inserts
1 holder for long-stemmed wine glasses

Installation accessories
DA 020 010
Stainless steel side trims for DF 480
DA 020 110
Stainless steel side trims for DF 481
GZ 010 011
Aqua stop extension (7.2' long) for all dishwashers.

Optional accessories
DA 042 030
Sterling silver cutlery cassette
DA 043 000
Additional holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed wine glasses during the wash cycle and ensures an optimal cleaning result.

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400 series dishwasher
DF 480/DF 481

- 8 programs with Aqua sensor and 4 cycle options, such as Power, Intensive, Half Load and Extra Dry.
- Flexible rack system with smooth running rails on all levels and a soft-closing system of the upper and lower racks
- TFT display for intuitive operation of all functions
- Back-light illumination for a perfectly bright interior
- Push-to-open function for a seamless integration into handleless cabinet fronts
- Very quiet: 41 dB
- Visual and acoustic end of program indicator
- Aqua stop
- ENERGY STAR® certified

Operation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Sanitized indicator in the control panel.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.
Info-light projects a red light onto the floor during the wash cycle.

Technical Features
Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Flow-through water heater.
Triple filter system, self-cleaning.
Soft lock.
Aqua stop.

Programs
8 programs:
Auto 113°F – 122°F.
Auto 130°F – 150°F.
Auto 150°F – 160°F.
Standard Eco 122°F – 131°F.
Wash and Dry.
Quick wash 113°F (29 min).
Glasscare 122°F.
Pre-rinse.

4 cycle options:
Intensive.
Power Boost.
Half Load.
Extra Dry.

Features
Flexible rack system with smooth running rails on all levels and a soft-closing system of the upper and lower racks.
3rd rack for cutlery.

Upper rack:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2".
6 folding tines.
4 folding racks.
2 glass support bars.

Lower rack:
8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes for DF 480F (upper/lower rack)
8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF 481F (upper/lower rack)
9"/11", 8"/12" or 7"/13" respectively

13 place setting capacity.
Maximum glass loading capacity: 23 wine glasses.

Consumption data
Total annual energy consumption 259 kWh.
Water usage: 2.9 gallons.
Noise level: 41 dBA.

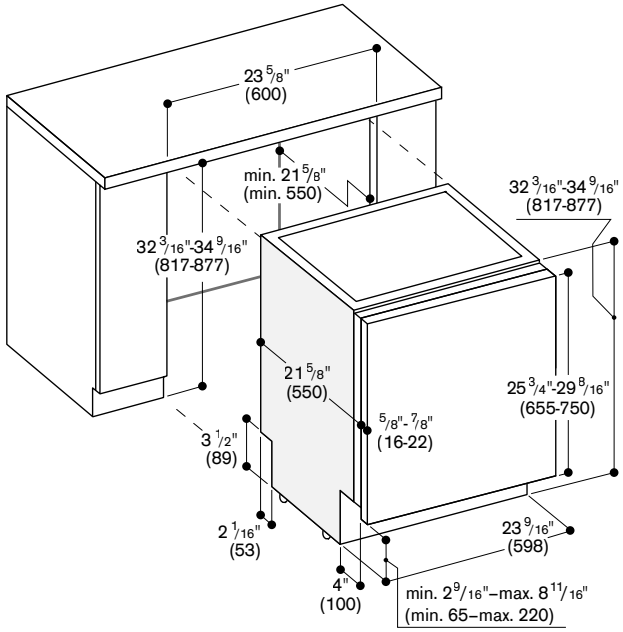
Planning notes
Height-adjustable feet.
Rear toe-kick protrusion 3 15/16" (see drawing).
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 480F and 22 lbs. for DF 481F.
Door panel dimension dependent on toe-kick height of kitchen cabinets.
Installation and usage also with cabinet handle possible. The push-to-open function remains active.
Ventilation openings required when installed as a tall unit.
Water connection with ¾" screw gland.

Please read further planning notes on pages 230–233.

Rating
Total rating: 1.3 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 1/4" with plug.

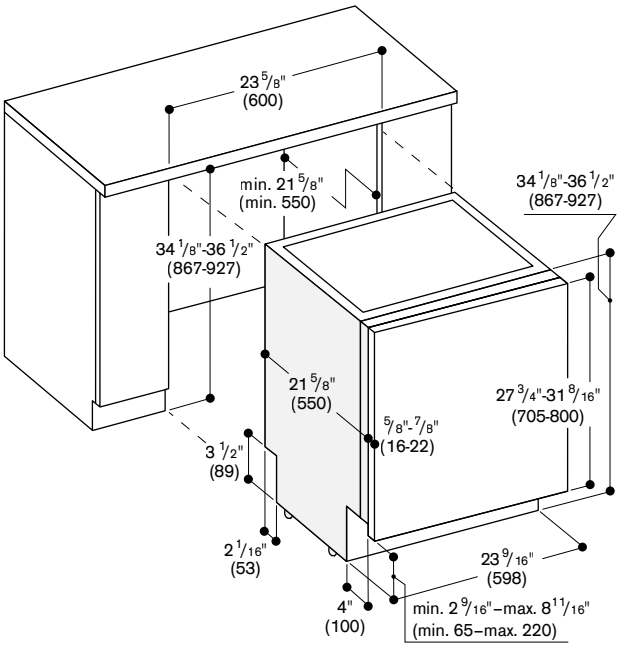
Euro Tub dishwasher DF 480F with flexible hinge

Toe kick height
– 3 9/16" – 6 5/16" for a height of 32 3/16"
– 5 7/8" – 8 11/16" for a height of 34 1/8"

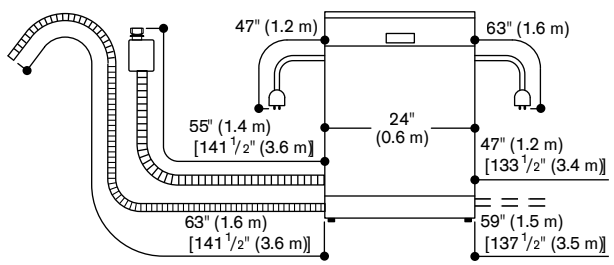


Tall Tub dishwasher DF 481F with flexible hinge

Toe kick height
– 3 9/16" – 6 5/16" for a height of 34 1/8"
– 5 7/8" – 8 11/16" for a height of 36 1/2"



Connection dimensions for 24" wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

DF 250 761
fully integrated
Euro tub, appliance height 32 3/16"
DF 251 761
fully integrated
Tall tub, appliance height 34 1/8"

Included accessory
1 baking tray spray head

Installation accessories
DA 020 110
Stainless steel side trims
DA 021 000
Folding hinge extends toe kick for fully-integrated look.
DA 231 110
Stainless steel-backed full glass door panel, handle included.
GH 045 010
Handle with 2 mounts, stainless steel, for custom panel length, 17 1/16", drilling distance 16 13/16".
GZ 010 011
Aqua stop extension (7.2') for all dishwashers.

Optional accessories
DA 042 030
Sterling silver cutlery cassette
DA 043 000
Holder for long-stemmed glasses. Offers safe positioning for up to four long-stemmed wine glasses during the wash cycle and ensures an optimal cleaning result.
DA 043 060
Glassware basket

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200 series dishwasher
DF 250/DF 251

- 6 programs with Aqua sensor and 2 cycle options such as Power and Intensive
- TFT display for intuitive operation of all functions
- 3rd rack for cutlery and utensils
- Very quiet: 44 dBA
- Aqua stop
- ENERGY STAR® certified

Operation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Sanitized indicator in the control panel.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.
Info-Light projects a red light onto the floor during the wash cycle.

Technical Features
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Flow-through water heater.
Triple filter system, self-cleaning.
Soft lock.
Aqua stop.

Programs
6 programs:
Auto 130°F–150°F.
Auto 150°F–160°F.
Standard Eco 122°F–131°F.
Quick wash 113°F (29 min.).
Glasscare 122°F.
Rinse 122°F.

2 cycle options:
Power Boost.
Intensive Wash.

Features
Flexible rack system.
3rd rack for cutlery.

Upper rack:
Rackmatic with 3 levels, adjustable in height up to 2".
2 folding tines.
2 folding racks.

Lower rack:
4 folding tines.
2 folding racks.
Cutlery basket.

Maximum dish sizes for DF250 (upper/lower rack)
8"/10", 7"/11" or 6"/12" respectively.

Maximum dish sizes for DF251 (upper/lower rack)
9"/11", 8"/12" or 7"/13" respectively.

14 place setting capacity.
Maximum glass loading capacity: 23 wine glasses.

Consumption data
Total annual energy consumption 269 kWh.
Water usage: 2.5 gallons
Noise level: 44 dBA.

Planning notes
Height-adjustable feet.
Rear toe kick protrusion 3 15/16" (see drawing).
Rear feet adjustable at front.
Door weight up to 22 lbs.
Door panel dimension dependent on toe kick height of kitchen cabinets.
Ventilation openings required when installed as a tall unit.
Water connection with ¾" screw gland.

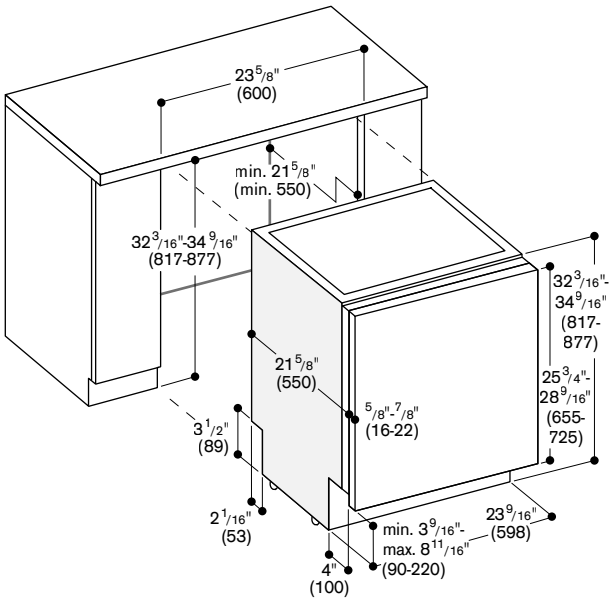
For length of connection cable, water in-and-outlet, see adjacent drawing.

Please read further planning notes on pages 230–233.

Rating
Total rating 1.3 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 47 ¼" with plug.

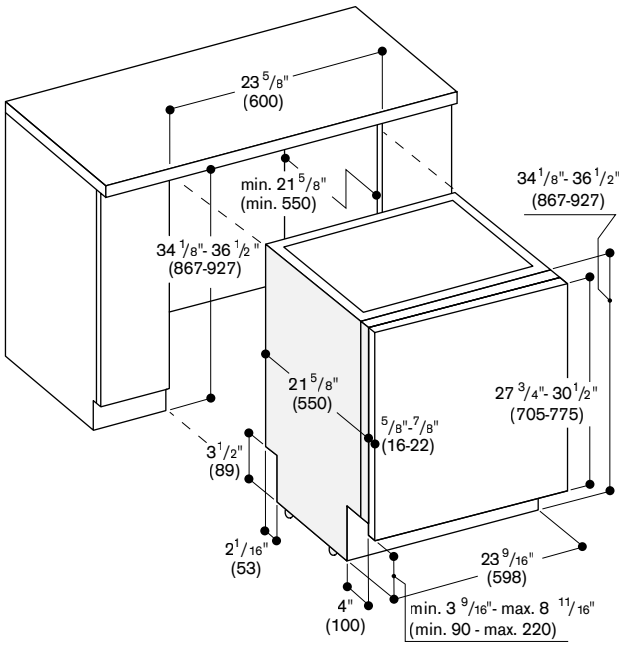
Euro Tub dishwasher DF 250

Toe kick height
– 3 9/16" – 6 5/16" for a height of 32 3/16"
– 5 7/8" – 8 11/16" for a height of 34 9/16"

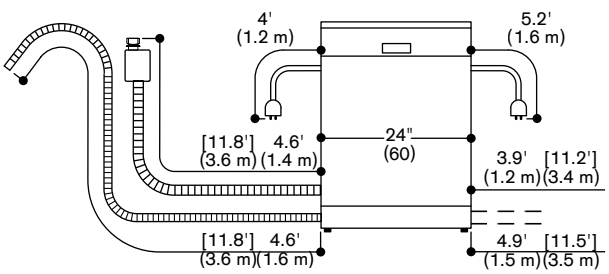


Tall Tub dishwasher DF 251

Toe kick height
– 3 9/16" – 6 5/16" for a height of 34 1/8"
– 5 7/8" – 8 11/16" for a height of 36 1/2"



Connection dimensions for 24" wide dishwasher



Values in [ ] with AquaStop extension kit GZ 010 011.

Numbers indicated
inside parenthesis ( ) = mm

DF 250 740
fully integrated
Euro tub, appliance height 32 3/16"
Width 18" (45 cm)

Included accessory
1 baking tray spray head

Installation accessories
DA 020 110
Stainless steel side trims
DA 021 000
Folding hinge extends toe kick for fully-integrated look.
GH 035 010
Handle with 2 mounts, stainless steel, Length 13 3/4", drilling distance 12 7/8".
GZ 010 011
Aqua stop extension (7.2') for all dishwashers.

Optional accessory
DA 042 030
Sterling silver cutlery cassette

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200 series dishwasher
DF 250 740

- 6 programs with Aqua sensor and 4 cycle options
- Flexible rack system with a 3rd rack for optimal loading
- Very quiet: 44 dBA
- Aqua stop
- ENERGY STAR® certified

Operation
Display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Sanitized indicator in the control panel.
Delayed start timer up to 24 hours.
Visual and acoustic end of program indicator.
Info-light projects a red light onto the floor during the wash cycle.

Technical Features
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Flow-through water heater.
Triple filter system, self-cleaning.
Soft lock.
Aqua stop.

Programs
6 programs:
Auto 127°F–151°F.
Regular 122°F–131°F.
Intensive 151°F–160°F.
Standard Eco 113°F–122°F.
Quick wash 126°F (30 min.).
Pre-rinse.

4 cycle options:
Half Load.
Delicate.
Sanitize.
Extra Shine.

Features
Flexible rack system.
3rd rack for cutlery.

Upper rack:
Rackmatic with 3 levels, adjustable in height up to 2".
3 folding tines.
1 folding rack.

Lower rack:
4 folding tines.
1 folding rack.
Glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower rack)
7"/10", 6.5"/11" or 5.5"/12" respectively
10 place setting capacity.

Consumption data
Total annual energy consumption
259 kWh.
Water usage: 2.5 gallons
Noise level: 44 dBA.

Planning notes
Height-adjustable feet.
Rear toe kick protrusion 3 15/16"
(see drawing).
Rear feet adjustable at front.
Door weight up to 16.5 lbs.
Door panel dimension dependent on toe kick height of kitchen cabinets.
Ventilation openings required when installed as a tall unit.
Water connection with 3/4" screw gland.

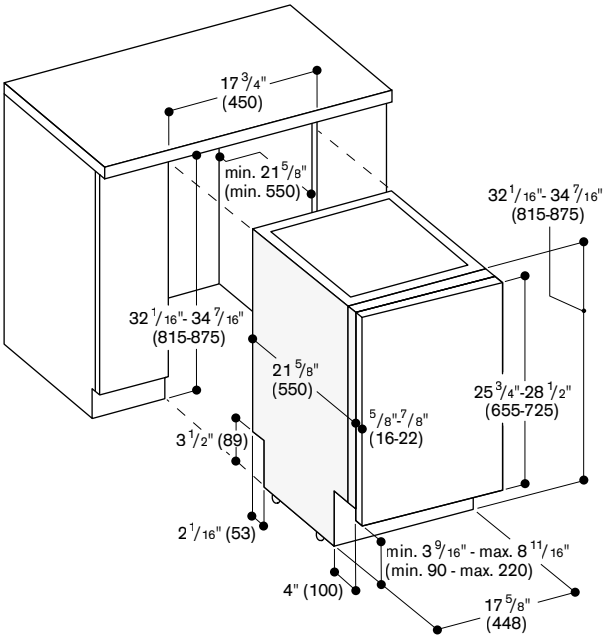
For length of connection cable, water in-and-outlet, see adjacent drawing.

Please read further planning notes on pages 230–233.

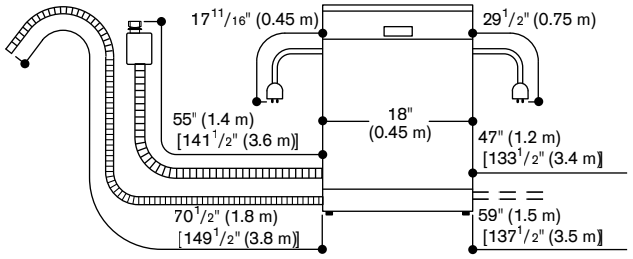
Rating
Total rating 1.3 kW.
Total Amps: 12 A.
120 V / 60 Hz
Connecting cable 68 7/8" with plug.

Euro Tub dishwasher DF 250

Toe kick height
– min. 3 9/16" – max. 8 11/16"



Connection dimensions for 18" wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

Dishwasher cut-out combinations for standard dishwashers (without flexible hinge)

When under-counter height of 32 3/16" to 34 9/16" always plan a Euro tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 1/8" to 36 1/2" always plan a tall tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 1/16" to 34 7/16" please note: whether to plan a Euro tub or tall tub dishwasher depends on the toe kick height.

See table below.

Example with 34 1/4" cut-out height:

When toe kick height is between 6 5/16" and 8 11/16" always plan a Euro tub dishwasher (DF 480 and DF 250).

When toe kick height of 3 9/16" to 5 7/8", always plan a tall tub dishwasher (DF 481, DF 251).

When toe kick height is between 5 7/8" to 6 5/16", both heights of the dishwasher can be planned alternatively.

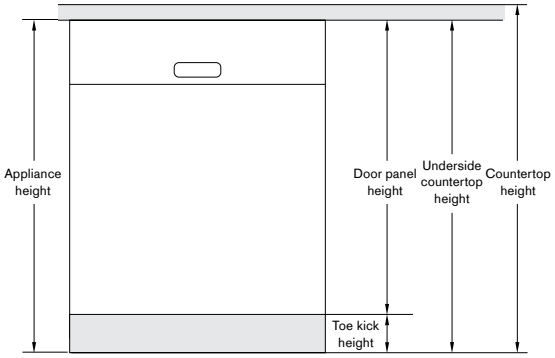
Under-counter cabinet height 25 13/16"–28 9/16" (655–725)

Under-counter cabinet height 27 3/4"–30 1/2" (705–775)

Cut-out height in inches (mm) →

↓ Toe kick height in inches (mm)	32 3/16 (815)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
<3 9/16 (90)	E (S)	E (S)	E (S)	E (S)	E (S)	E T (S)	E T (S)	T (S)	T (S)	T (S)	T (S)	T (S)
3 9/16 (90)	E	E (S/D)	E (S)	E (S)	E (S)	E (S) T	E(S) T (S/D)	T (S)	T (S)	T (S)	T (S)	T (S)
3 15/16 (100)	E	E	E (S/D)	E (S)	E (S)	E (S) T	E (S) T	T (S/D)	T (S)	T (S)	T (S)	T (S)
4 5/16 (110)	E	E	E	E (S/D)	E (S)	E (S) T	E (S) T	T	T (S/D)	T (S)	T (S)	T (S)
4 3/4 (120)	E	E	E	E	E (S/D)	E (S) T	E (S) T	T	T	T (S/D)	T (S)	T (S)
5 1/8 (130)	E	E	E	E	E	E (S/D) T	E (S) T	T	T	T	T (S/D)	T (S)
5 1/2 (140)	E	E	E	E	E	E (S) T	E (S/D) T	T	T	T	T	T (S/D)
5 7/8 (150)	E	E	E	E	E	E (S) T	E (S) T	T	T	T	T	T
6 5/16 (160)	E	E	E	E	E	E (S) T	E (S) T	T	T	T	T	T
6 11/16 (170)		E	E	E	E	E	E (S) T	T	T	T	T	T
7 1/16 (180)			E	E	E	E	E	T	T	T	T	T
7 1/2 (190)				E	E	E	E		T	T	T	T
7 7/8 (200)					E	E	E			T	T	T
8 1/4 (210)						E	E				T	T
8 11/16 (220)							E					T

E = Euro Tub dishwasher DF 480/DF 250, (S) = special solution
T = Tall Tub dishwasher DF 481/DF 251, (S) = special solution
(S) = special solution with folding hinge (DA 021 000) / divided kitchen cabinet door
(D) = special solution with 3/8" gap from the countertop → Spacer batten / child lock not possible



Installation chart for door panel DA 231

Undercounter

The door panels cannot be used with dishwashers with flexible hinge.

The door panel is continuously variable for height over a range of 2".

Under-counter cabinet height 26 3/8"–28 3/8" (670–720)

Under-counter cabinet height 28 3/8"–30 5/16" (720–770)

Cut-out height in inches (mm) →

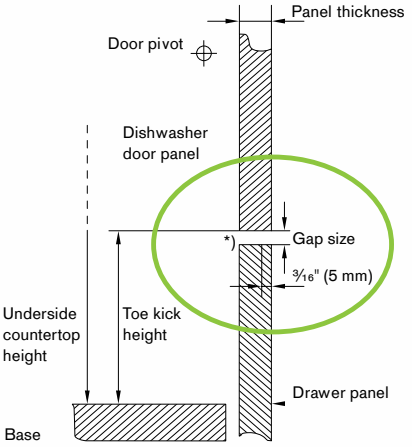
↓ Toe kick height in inches (mm)	32 3/16 (815)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
3 3/4 (95)	E					T						
4 1/8 (105)	E	E				T	T					
4 1/2 (115)	E	E	E			T	T	T				
4 15/16 (125)	E	E	E	E		T	T	T	T			
5 5/16" (135)	E	E	E	E	E	T	T	T	T	T		
5 11/16 (145)	E	E	E	E	E	E T	T	T	T	T	T	
6 1/8 (155)		E	E	E	E	E	E T	T	T	T	T	T
6 1/2 (165)			E	E	E	E	E	T	T	T	T	T
6 7/8 (175)				E	E	E	E		T	T	T	T
7 5/16 (185)					E	E	E			T	T	T
7 11/16 (195)						E	E				T	T
8 1/16 (205)							E					T
8 7/16 (215)												
8 7/8 (225)												

E = Euro Tub dishwasher DF 250 160, door panels DA 231 010
T = Tall Tub dishwasher DF 251 160, door panels DA 231 110

Additional planning notes – elevated installation of standard dishwashers (without flexible hinge)

DF 480 / 481
Dishwasher installation above countertop level without a slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the cut-out height, toe kick height and panel thickness when using standard cabinetry for built-under dishwashers.

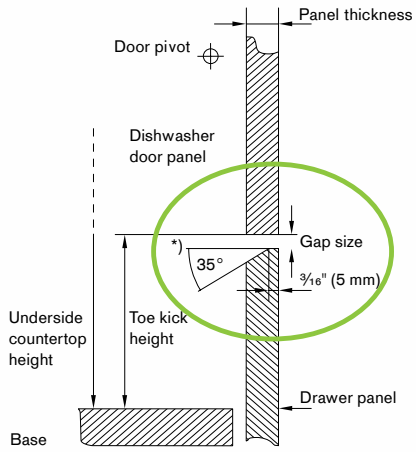


* The pivot area of the door should be at least 3/16" (4 mm).

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)								
		3 9/16 (90)	3 15/16 (100)	4 3/8 (110)	4 3/4 (120)	5 1/8 (130)	5 9/16 (140)	5 15/16 (150)	6 5/16 (160)	6 3/4 (170)
32 3/16 (815)	5/8 (16)	13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)	
	3/4 (19)	15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)	
	7/8 (22)	17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)	
32 1/2 (825)	5/8 (16)		13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)
	3/4 (19)		15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)
	7/8 (22)		17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)
32 7/8 (835)	5/8 (16)			13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)
	3/4 (19)			15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)
	7/8 (22)			17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)
33 5/16 (845)	5/8 (16)				13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)
	3/4 (19)				15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)
	7/8 (22)				17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)
33 11/16 (855)	5/8 (16)					13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)
	3/4 (19)					15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)
	7/8 (22)					17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)
34 1/8 (865)	5/8 (16)	13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)	
	3/4 (19)	15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)	
	7/8 (22)	17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)	
34 1/2 (875)	5/8 (16)		13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)
	3/4 (19)		15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)
	7/8 (22)		17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)
34 7/8 (885)	5/8 (16)			13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)
	3/4 (19)			15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)
	7/8 (22)			17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)
35 1/4 (895)	5/8 (16)				13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)
	3/4 (19)				15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)
	7/8 (22)				17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)
35 5/8 (905)	5/8 (16)					13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)
	3/4 (19)					15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)
	7/8 (22)					17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)
36 1/16 (915)	5/8 (16)						13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)
	3/4 (19)						15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)
	7/8 (22)						17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)
36 7/16 (925)	5/8 (16)							13/32 (10.5)	7/16 (11)	15/32 (12)
	3/4 (19)							15/32 (12)	31/64 (12.5)	17/32 (13.5)
	7/8 (22)							17/32 (13.5)	37/64 (14.5)	39/64 (15.5)

DF 250 / 251
Dishwasher installation above countertop level with slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the cut-out height, toe kick height and panel thickness when using standard cabinetry for built-under dishwashers.



* The pivot area of the door should be at least 3/16" (4 mm).

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)								
		3 9/16 (90)	3 15/16 (100)	4 3/8 (110)	4 3/4 (120)	5 1/8 (130)	5 9/16 (140)	5 15/16 (150)	6 5/16 (160)	6 3/4 (170)
32 3/16 (815)	5/8 (16)	1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)	
	3/4 (19)	9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)	
	7/8 (22)	19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)	
32 1/2 (825)	5/8 (16)		1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)
	3/4 (19)		9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)
	7/8 (22)		19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)
32 7/8 (835)	5/8 (16)			1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)
	3/4 (19)			9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)
	7/8 (22)			19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)
33 5/16 (845)	5/8 (16)				1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)
	3/4 (19)				9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)
	7/8 (22)				19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)
33 11/16 (855)	5/8 (16)					1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)
	3/4 (19)					9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)
	7/8 (22)					19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)
34 1/8 (865)	5/8 (16)	1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)	
	3/4 (19)	9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)	
	7/8 (22)	19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)	
34 1/2 (875)	5/8 (16)		1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)
	3/4 (19)		9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)
	7/8 (22)		19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)
34 7/8 (885)	5/8 (16)			1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)
	3/4 (19)			9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)
	7/8 (22)			19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)
35 1/4 (895)	5/8 (16)				1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)
	3/4 (19)				9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)
	7/8 (22)				19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)
35 5/8 (905)	5/8 (16)					1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)
	3/4 (19)					9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)
	7/8 (22)					19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)
36 1/16 (915)	5/8 (16)						1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)
	3/4 (19)						9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)
	7/8 (22)						19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)
36 7/16 (925)	5/8 (16)							1/4 (7)	1/4 (7)	9/32 (7)
	3/4 (19)							9/32 (7)	19/64 (7.5)	5/16 (8)
	7/8 (22)							19/64 (7.5)	19/64 (7.5)	5/16 (8)

Additional planning notes for dishwashers with flexible hinge – DF 480 / 481 (F)

For cut-out heights from 32 3/32" to 33 27/32", in most cases, the Euro Tub dishwasher must be planned, regardless of the toe kick height.

For cut-out heights from 34 21/32" to 36 13/32", in most cases, the Tall Tub dishwasher must be planned, regardless of the toe kick height.

If the cut-out height amounts between 34 1/16" and 34 7/16", please note: Whether the Euro Tub dishwasher or the Tall Tub dishwasher can be used here depends on the toe kick 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 25 13/16"–29 1/2" (655–755)

Cut-out height in inches (mm) →

↓ Toe kick height in inches (mm)	32 3/32 (815)	32 9/32 (820)	32 15/32 (825)	32 11/16 (830)	32 7/8 (835)	33 1/16 (840)	33 9/32 (845)	33 15/32 (850)	33 21/32 (855)	33 27/32 (860)
2 9/16 (65)	E									
2 3/4 (70)	E	E								
3 (75)	E	E	E							
3 1/8 (80)	E	E	E	E						
3 3/8 (85)	E	E	E	E	E					
3 9/16 (90)	E	E	E	E	E	E				
3 3/4 (95)	E	E	E	E	E	E	E			
4 (100)	E	E	E	E	E	E	E	E		
4 1/8 (105)	E	E	E	E	E	E	E	E	E	
4 5/16 (110)	E	E	E	E	E	E	E	E	E	E
4 1/2 (115)	E	E	E	E	E	E	E	E	E	E
4 3/4 (120)	E	E	E	E	E	E	E	E	E	E
5 (125)	E	E	E	E	E	E	E	E	E	E
5 1/8 (130)	E	E	E	E	E	E	E	E	E	E
5 5/16 (135)	E	E	E	E	E	E	E	E	E	E
5 1/2 (140)	E	E	E	E	E	E	E	E	E	E
5 11/16 (145)	E	E	E	E	E	E	E	E	E	E
5 7/8 (150)	E	E	E	E	E	E	E	E	E	E
6 1/8 (155)	E	E	E	E	E	E	E	E	E	E
6 5/16 (160)	E	E	E	E	E	E	E	E	E	E
6 1/2 (165)		E	E	E	E	E	E	E	E	E
6 11/16 (170)			E	E	E	E	E	E	E	E
6 7/8 (175)				E	E	E	E	E	E	E
7 (180)					E	E	E	E	E	E
7 1/4 (185)						E	E	E	E	E
7 1/2 (190)							E	E	E	E
7 11/16 (200)								E	E	E
7 7/8 (205)									E	E
8 (210)										E
8 1/4 (215)										
8 7/16 (220)										
8 11/16 (225)										

E = Euro Tub dishwasher with flexible hinge DF 480 161F
T = Tall Tub dishwasher with flexible hinge DF 481 161F

Cabinet height 27 ¾"–31 ½" (705–800)												
34 1/16 (865)	34 1/4 (870)	34 7/16 (875)	34 21/32 (880)	34 27/32 (885)	35 1/32 (890)	35 1/4 (895)	35 7/16 (900)	35 5/8 (905)	35 13/16 (910)	36 1/32 (915)	36 7/32 (920)	36 13/32 (925)
T												
T	T											
T	T	T										
T	T	T	T									
T	T	T	T	T								
T	T	T	T	T	T							
T	T	T	T	T	T	T						
T	T	T	T	T	T	T	T					
T	T	T	T	T	T	T	T	T				
T	T	T	T	T	T	T	T	T	T			
E T	T	T	T	T	T	T	T	T	T	T		
E T	E T	T	T	T	T	T	T	T	T	T	T	
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E T	E T	E T	T	T	T	T	T	T	T	T	T	T
E	E T	E T	T	T	T	T	T	T	T	T	T	T
E	E	E T	T	T	T	T	T	T	T	T	T	T
E	E	E	T	T	T	T	T	T	T	T	T	T
E	E	E		T	T	T	T	T	T	T	T	T
E	E	E			T	T	T	T	T	T	T	T
E	E	E				T	T	T	T	T	T	T
E	E	E					T	T	T	T	T	T
E	E	E						T	T	T	T	T
E	E	E							T	T	T	T
E	E	E								T	T	T
	E	E									T	T
		E										T

Additional planning notes – elevated installation of dishwashers with flexible hinge – DF 480 / 481 (F)

Elevated installation of dishwashers with flexible hinge – **without slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)							
		2 9/16 (65)	2 13/16 (70)	3 (75)	3 3/16 (80)	3 3/8 (85)	3 9/16 (90)	3 3/4 (95)	3 15/16 (100)
32 3/16 (815)	5/8 (16)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
	3/4 (19)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
	7/8 (22)	11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)
32 5/16 (820)	5/8 (16)		9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
	3/4 (19)		5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	7/8 (22)		11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	7/32 (5.5)
32 1/2 (825)	5/8 (16)			9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
	3/4 (19)			5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	7/8 (22)			11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)
32 11/16 (830)	5/8 (16)				9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
	3/4 (19)				5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)
	7/8 (22)				11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)
32 7/8 (835)	5/8 (16)					9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	3/4 (19)					5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)
	7/8 (22)					11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
33 1/8 (840)	5/8 (16)						9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	3/4 (19)						5/32 (4)	5/32 (4)	11/64 (4.5)
	7/8 (22)						11/64 (4.5)	13/64 (5)	13/64 (5)
33 5/16 (845)	5/8 (16)							9/64 (3.5)	9/64 (3.5)
	3/4 (19)							5/32 (4)	5/32 (4)
	7/8 (22)							11/64 (4.5)	11/64 (4.5)
33 1/2 (850)	5/8 (16)								9/64 (3.5)
	3/4 (19)								5/32 (4)
	7/8 (22)								11/64 (4.5)
33 11/16 (855)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
33 7/8 (860)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
34 1/8 (865)	5/8 (16)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
	3/4 (19)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
	7/8 (22)	11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)
34 1/4 (870)	5/8 (16)		9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
	3/4 (19)		5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	7/8 (22)		11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	7/32 (5.5)
34 1/2 (875)	5/8 (16)			9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
	3/4 (19)			5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	7/8 (22)			11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)
34 11/16 (880)	5/8 (16)				9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
	3/4 (19)				5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)
	7/8 (22)				11/64 (4.5)	13/64 (5)	13/64 (5)	13/64 (5)	7/32 (5.5)
34 7/8 (885)	5/8 (16)					9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	3/4 (19)					5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)
	7/8 (22)					11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
35 1/16 (890)	5/8 (16)						9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	3/4 (19)						5/32 (4)	5/32 (4)	11/64 (4.5)
	7/8 (22)						11/64 (4.5)	13/64 (5)	13/64 (5)
35 1/4 (895)	5/8 (16)							9/64 (3.5)	9/64 (3.5)
	3/4 (19)							5/32 (4)	5/32 (4)
	7/8 (22)							11/64 (4.5)	11/64 (4.5)
35 7/16 (900)	5/8 (16)								9/64 (3.5)
	3/4 (19)								5/32 (4)
	7/8 (22)								11/64 (4.5)
35 5/8 (905)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
35 7/8 (910)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 1/16 (915)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 1/4 (920)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 7/16 (925)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								

4 3⁄16 (105)	4 3⁄8 (110)	4 9⁄16 (115)	4 3⁄4 (120)	4 15⁄16 (125)	5 1⁄8 (130)	5 3⁄8 (135)	5 9⁄16 (140)	5 3⁄4 (145)	5 15⁄16 (150)	6 1⁄8 (155)	6 5⁄16 (160)	6 1⁄2 (165)	6 3⁄4 (170)
11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)						
13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)						
15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)						
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)					
13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)					
15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)					
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)				
13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)				
7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)				
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)			
11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)			
7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)			
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)		
11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)			
7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)			
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)		
11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)		
13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)		
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)	
11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)	
13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)	
9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)
11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)
13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)
9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)
13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)
9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)
5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)
11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)
	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)
	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)
	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)
11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)						
13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)						
15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)						
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)					
13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)					
15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)					
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)				
13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)				
7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)				
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)			
11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)			
7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)			
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)		
11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)		
7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)		
5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)	9⁄32 (7)		
11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)	23⁄64 (9)	
13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)	15⁄32 (12)	
9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)	1⁄4 (6.5)
5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)	19⁄64 (7.5)
13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)	25⁄64 (10)
9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	15⁄64 (6)
5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	9⁄32 (7)
11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)	23⁄64 (9)
	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)
	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)
	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)	19⁄64 (7.5)	5⁄16 (8)
		9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)
		5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)
		11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)	15⁄64 (6)	1⁄4 (6.5)	1⁄4 (6.5)
			9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	9⁄64 (3.5)	5⁄32 (4)	5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)
			5⁄32 (4)	5⁄32 (4)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)
			11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	11⁄64 (4.5)	13⁄64 (5)	13⁄64 (5)	13⁄64 (5)	7⁄32 (5.5)	7⁄32 (5.5)	15⁄64 (6)	15⁄64 (6)

Additional planning notes – elevated installation of dishwashers with flexible hinge – DF 480 / 481 (F)

Elevated installation of dishwashers with flexible hinge – **with slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)							
		2 9/16 (65)	**2 13/16** (70)	**3**	**3 3/16** (80)	**3 3/8** (85)	**3 9/16** (90)	**3 3/4** (95)	**3 15/16** (100)
32 3/16 (815)	5/8 (16)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
32 5/16 (820)	5/8 (16)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)		3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)		1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
32 1/2 (825)	5/8 (16)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)			3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)			1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
32 11/16 (830)	5/8 (16)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
	3/4 (19)				3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)
	7/8 (22)				1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
32 7/8 (835)	5/8 (16)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)
	3/4 (19)					3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
	7/8 (22)					1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)
33 1/8 (840)	5/8 (16)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)						3/32 (2.5)	3/32 (2.5)	1/8 (3)
	7/8 (22)						1/8 (3)	1/8 (3)	1/8 (3)
33 5/16 (845)	5/8 (16)							3/32 (2.5)	3/32 (2.5)
	3/4 (19)							3/32 (2.5)	3/32 (2.5)
	7/8 (22)							1/8 (3)	1/8 (3)
33 1/2 (850)	5/8 (16)								3/32 (2.5)
	3/4 (19)								3/32 (2.5)
	7/8 (22)								1/8 (3)
33 11/16 (855)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
33 7/8 (860)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
34 1/8 (865)	5/8 (16)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
34 1/4 (870)	5/8 (16)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)		3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)		1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
34 1/2 (875)	5/8 (16)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)			3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)			1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
34 11/16 (880)	5/8 (16)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
	3/4 (19)				3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)
	7/8 (22)				1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
34 7/8 (885)	5/8 (16)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)
	3/4 (19)					3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
	7/8 (22)					1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)
35 1/16 (890)	5/8 (16)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)						3/32 (2.5)	3/32 (2.5)	1/8 (3)
	7/8 (22)						1/8 (3)	1/8 (3)	1/8 (3)
35 1/4 (895)	5/8 (16)							3/32 (2.5)	3/32 (2.5)
	3/4 (19)							3/32 (2.5)	3/32 (2.5)
	7/8 (22)							1/8 (3)	1/8 (3)
35 7/16 (900)	5/8 (16)								3/32 (2.5)
	3/4 (19)								3/32 (2.5)
	7/8 (22)								1/8 (3)
35 5/8 (905)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
35 7/8 (910)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 1/16 (915)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 1/4 (920)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								
36 7/16 (925)	5/8 (16)								
	3/4 (19)								
	7/8 (22)								

4 3/16 (105)	4 3/8 (110)	4 9/16 (115)	4 3/4 (120)	4 15/16 (125)	5 1/8 (130)	5 3/8 (135)	5 9/16 (140)	5 3/4 (145)	5 15/16 (150)	6 1/8 (155)	6 5/16 (160)	6 1/2 (165)	6 3/4 (170)
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)						
9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)						
5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)						
1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)					
9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)					
5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)					
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)				
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)				
9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)				
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)			
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)			
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)			
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)		
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)			
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)			
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)		
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)		
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)		
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)	
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)	
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)	
3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)
3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)
3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)
	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)
	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)						
9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)						
5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)						
1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)					
9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)					
5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)					
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)				
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)				
9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)				
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)			
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)			
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)			
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)	
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)	
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)	
3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	7/32 (5.5)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)	9/32 (7)
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)	5/16 (8)
3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	15/64 (6)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)	19/64 (7.5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)
3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)	1/4 (6.5)
	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)
	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	15/64 (6)
		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
		3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
		1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
			3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	11/64 (4.5)
			1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	
				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
				3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
				1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	11/64 (4.5)

Included dishwasher accessories for DF 480 / 481 (F)

Flexible rack system
Flexible rack system with smooth running rails on all levels and soft-closing of the upper and lower rack.

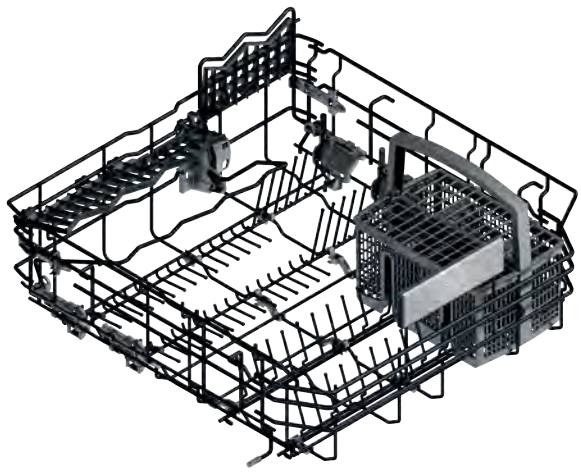
For more flexibility and easier handling when loading and unloading the dishwasher.

Upper rack

6 folding tines.
4 folding racks.
2 glass support bars.
With over extension, smooth running rails and soft-closing as well as rackmatic with 3 levels, adjustable in height up to 2"
Handle for easier removal of the upper rack.

Lower rack

8 folding tines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and soft-closing.
Handle for easier removal of the lower rack.



3rd rack (Cutlery drawer)
Additional third loading rack includes pull-out rails above the upper rack. Also suitable for large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

Optional accessories

DA 043 060
Glassware basket
Special glass basket to prevent tipping of cups or long stemmed glasses in 24" deep dishwashers. Fold the folding tines in the bottom basket down to place glass basket. For use with DF 250 / DF 251 only.

Holds max. 12 long stemmed glasses or 24 cups.

Glass basket in silver with four cup holders.

W x H x D in inches:
19 5/16" x 13 3/8" x 10 1/4".

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 rack.
Included with DF 480/481 (F) dishwashers.

DA 042 030
Sterling silver cutlery cassette.
Aluminum silver care cassette to protect corrosion of silver cutlery. Easy placement of cartridge in the cutlery basket.

W x H x D in inches:
2 1/16" x 8 9/16" x 1 7/8".

DA 020 010
Stainless steel trim kit
Euro tub dishwasher.
DA 020 110
Stainless steel trim kit
Tall tub dishwasher.

Trim kit with two stainless steel connection strips to cover the gap between cut-out and adjacent cabinet and to mount the dishwasher in the cut-out.

The black corner support is replaced by a stainless steel trim kit.

Two connection strips, one each for both right and left.

W x D in inches: 7/8" x 13/16"
DA 020 010:
24 3/16" height.
DA 020 110:
26 3/16" height.

GH 035 010
Handle bar with 2 mounts, stainless steel, Length 13 25/32", drilling distance 12 7/8".

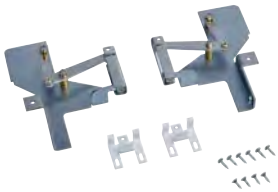
GH 045 010
Handle with 2 mounts, stainless steel, for custom panel length 17 11/16", drilling distance 16 13/16".

DA 231 010
Stainless steel-backed full glass door panel with handle as door panel for DF 250 Euro tub dishwasher.
Height-adjustable by 2".
DA 231 110
Stainless steel-backed full glass door panel with handle as door panel for DF 251 tall tub dishwasher.
Height-adjustable by 2".
DA 231 010/110
W x D: 23 1/4" x 3/4"
Handle:
W x D x diameter:
17 11/16" x 1 15/16" x 9/16"
DA 231 010:
Height 26 3/8" x 28 5/16"
DA 231 110:
Height 28 3/8" – 30 1/4"

Height-adjustable by 2".

DA 021 000
Folding hinge
Extends the toe kick outward to line up with cabinets for a fully-integrated look.
Installation solution for dishwashers with a cut-out height of up to 36 1/4".

The hinge is fastened to the base of the appliance. The lower part of the split cabinet door panel is mounted onto it.



GZ 010 011
Aqua stop extension (7.2' long)
For all models
Extends the water supply and waste hose up to 11' 8 ".

Necessary if distance from water connection to dishwasher is more than 47 1/4" or 55 1/2" (please refer to bottom drawing on page 227).

Dishwashers

Appliance		Fully integrated	Fully integrated
Appliance height 32 3/16" (Euro tub)		DF 480 761	
Appliance height 34 9/16" (Tall tub)		DF 481 761	
Appliance height 32 3/16" (Euro tub) with flexible hinge			DF 480 761F
Appliance height 34 9/16" (Tall tub) with flexible hinge			DF 481 761F
Width/capacity			
Width	(in)	24 (60 cm)	24 (60 cm)
Capacity in table settings		13	13
Plate size up to	(in)	12[1] / 13[2]	12[1] / 13[2]
Estimated yearly consumption	(kWh)	259	259
Noise level	(dBA)	41	41
Wash programs			
Number of programs		8 programs + 4 options	8 programs + 4 options
Wash programs			
		Auto 113°F – 122°F.	Auto 113°F – 122°F.
		Auto 130°F–150°F	Auto 130°F–150°F
		Auto 150°F – 160°F.	Auto 150°F – 160°F.
		Standard Eco 122°F – 131°F.	Standard Eco 122°F – 131°F.
		Wash and Dry	Wash and Dry
		Quick Wash 115°F (29 min)	Quick Wash 115°F (29 min)
		Glasscare 122°F	Glasscare 122°F
		Pre-Rinse	Pre-Rinse
Cycle options		Intensive	Intensive
		Half Load	Half Load
		Extra Dry	Extra Dry
		Power Boost	Power Boost
Features			
Glass protection with zeolite / Glass protection		•/–	•/–
Power Boost		•	•
Aqua sensor		•	•
Load sensor		•	•
Dosage assist		•	•
Automatic detergent function		•	•
Flow through water heater		•	•
Electronic refill indicator for salt and rinsing agent		•	•
Electronic inflow water indicator		•	•
Water softener		•	•
Time remaining display		•	•
Remaining time projection		•	–
Info-Light		–	•
Bright interior lighting through illuminated backwall /through LED spots		•/–	•/–
Delayed start timer		24h	24h
Child lock		•	•
Soft lock		•	•
Filter system cleaning		self cleaning	self cleaning
Flex plus upper rack, extra-extendable and smooth running, with handle		•	•
Flex plus bottom lower rack with dividable glass support		•	•
3rd cutlery rack		•	•
Top/bottom rack folding tines		6/8	6/8
Smooth running rails /Soft-closing system		•/•	•/•
Top/bottom rack folding racks		4/2	4/2
Rackmatic		3-level	3-level
Aqua stop with warranty		•	•
Aqua stop extension		•	•
ENERGY STAR® certified		•	•
Baking tray spray head / Gastronorm pan holder / Holder for long-stemmed glasses		•/•/•	•/•/•
Rating			
Total rating	(kW)	1.3	1.3
Total Amps		12	12
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Standard – Not available

[1] Euro tub. [2] Tall Tub.

Fully integrated	Fully integrated
DF 250 761	DF 250 740
DF 251 761	
24 (60 cm)	18 (45 cm)
14	10
12[1] / 13[2]	11[1] / –
269	259
44	44
6 programs + 2 cycles	6 programs + 4 cycles
	Intensive 151°F–160°F
Auto 150°F–160°F	
Auto 130°F–150°F	
	Auto 127°F–151°F
	Normal 113°F–122°F
Normal 122°F–131°F	Regular 122°F–131°F
Quick Wash 113°F	Quick wash 126°F (30 min.)
Glasscare 122°F	
Rinse	Pre-rinse
Intensive Wash	
	Half Load
Power Boost	
	Delicate
	Sanitize
	Extra Shine
–/–	–/•
•	–
•	•
–	•
–	–
•	•
•	•
–/•	–/•
•	•
–	•
•	•
–	–
•	•
24 h	24h
–	–
•	•
self cleaning	self cleaning
–	–
–	–
•	•
2/4	3/4
–/–	–/–
2/2	1/1
3-level	3-level
•	•
•	•
•	•
•/–/–	•/–/–
1.3	1.3
12	12
120 V / 60 Hz	120 V / 60 Hz

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The data and facts expressed herein are current as of November 2017. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.

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