

The range
May 2019



GAGGENAU

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

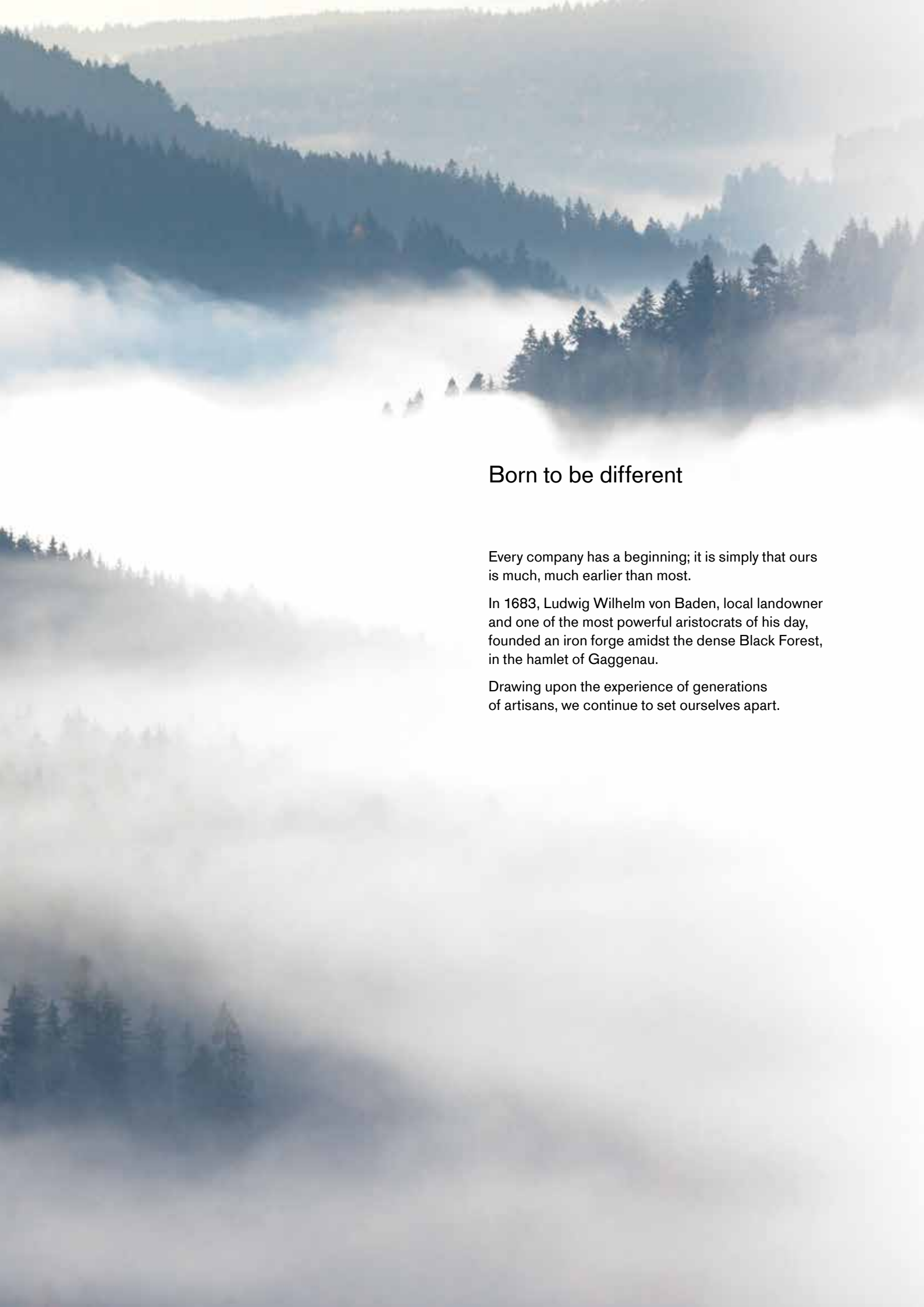
...Gaggenau is the soul of the kitchen

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

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

Head of Global Brand Gaggenau.





Born to be different

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

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

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



1683
The Gaggenau
forge is founded
by Ludwig Wilhelm
von Baden



1873
Michael Flürscheim
purchases Gaggenau
ironworks



1887
Enamel advertising
signs produced



1891
The birth of
the popular
Badenia Bicycle



1931

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



1956

Gaggenau handed down to Georg von Blanquet



2016

Gaggenau's 333rd anniversary

The moments that shaped us

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

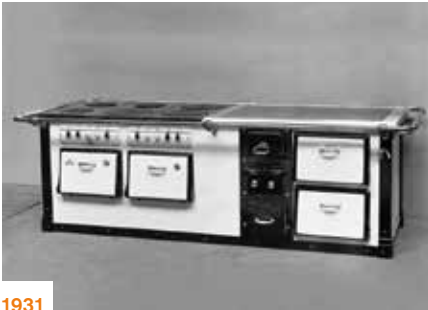
1683

Centuries of skills in every appliance

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

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

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



1931



1986



1999



2011



2015



2016



2018



2019

Progress means putting innovation to work

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

- 1931** The introduction of electric ovens
- 1956** First built-in eye-level oven
- 1973** First downdraft ventilation
- 1982** First flat kitchen hood
- 1986** Launch of our icon, the 90cm wide EB 300 oven
- 1999** Launch of steam oven and combi-steam oven
- 2007** Launch of the Vario cooling 400 series and the ovens 200 series
- 2011** First full surface induction cooktop with intuitive interface
- 2012** Laser cutting and welding introduced for the precision finish of the Vario cooktops 400 series frames
- 2012** Establishment of our cleanroom for user interface development
- 2013** Launch of the revised ovens 400 series and 200 series
- 2014** Launch of island and wall-mounted hoods within the ventilation 400 series
- 2015** Launch of the automatic cleaning system for the combi-steam oven
- 2016** Launch of the vacuuming drawer
- 2016** Relaunch of our icon, the EB 333
- 2018** Relaunch of Vario cooling 400 series
- 2019** Redesign of 200 series cooktop range



Melbourne, London, New York...

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

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Baking

What the professional chef comes home to.

Each of our ovens will satisfy the most demanding of private chefs, with reassuring professional touches at every turn. As with honey still in the comb, there is the promise of a truly authentic culinary experience. Each chef wishes to express themselves a little differently – seasoning, timing, temperature; every recipe is personalised. What is required from us is excellent performance, lifelong quality and bold designs.

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

Each series offers a multitude of striking and intuitive configurations. A combi-steam and classic oven, stacked double, offer immense volume and better flexibility. Add our vacuuming drawer to that combination and sous-vide cooking will become a natural part of your culinary repertoire. Alternatively, a single oven, arranged side-by-side with a fully automatic espresso machine and combi-steam oven or combi-microwave oven, will provide even greater amplitude.

You may also appreciate our warming drawer. Indulge in warming through your ten piece dinner set or simply keep foods warm as you coordinate your creations.

This range makes a statement: Promising culinary connoisseurs professional results in a private setting.





The ovens 400 series

Driven by principles within the professional kitchen, inspired by the needs and experiences of the professional chef; we have introduced the same sensibility and exacting standards into the private home with our ovens 400 series.

The bold lines of solid stainless steel and glass that stand proud of their background are unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. The oven, combi-steam oven and combi-microwave oven are just one of your options when it comes to configuring your dream kitchen. Select the fully automatic espresso machine and a warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation, to ultimately change the functionality of your kitchen.

Freedom to bake, braise, grill and steam can be a messy process and leaves its mark on an oven. With our unique water and pyrolytic self-cleaning systems we ensure that the aftermath of creating culinary feasts is effortlessly cleaned up afterwards.

For the private chef with expansive ideas, the oven's 60cm width can be enlarged to 76cm for even more creative potential. Either size is distinctive in striking stainless steel backed glass.



The oven being top of its class, flaunts up to 17 cooking programs and an extensive range of features including a rotisserie spit, core temperature probe, the option of a baking stone and pyrolytic self-cleaning all at the touch of a button. Capable of satisfying the most accomplished private chef, the oven also offers the ability to store 50 personalised recipes, each with up to a 5-stage cooking process.

The fully automatic espresso machine enables you to create your bespoke coffee alongside the individual preferences of your guest, instantly and with minimum effort. Enjoy the benefit of two grinding and brewing cycles while making two cups of coffee simultaneously. Up to eight personalised settings can be stored. Meanwhile, the fixed inlet and outlet water connection removes the need to concern yourself with filling the water tank or emptying the drip tray. Should you prefer to have a tank, the water level is monitored automatically, alongside that of the milk and coffee bean dispensers.

The warming drawer helps coordinate creations. You will appreciate the ability to defrost as well as keep food warm and even slow cook. Alternatively you might simply require the ultimate indulgence of a coffee cup warmer.



The warming drawer



The **combi-steam oven** is the instrument you turn to when you wish to steam, braise, bake, cook, grill, gratinate, regenerate, extract juice or sous-vide. And having done all that it also automatically cleans itself.

We introduced the combi-steam oven to the private kitchen over 15 years ago. Since then we have been continually refining it.

Ultra-precise finessing of the temperature with single degree temperature increments, four humidity levels and the addition of a vacuuming drawer will encourage a mastery of cooking.

The automatic self-cleaning system of the combi-steam oven is an innovation that you will wonder how you ever lived without. It washes the interior of the combi-steam oven using its fixed inlet water supply and a cleaning cartridge. Simple, hygienic and effortless. Available in stainless steel-backed glass with a fixed inlet and outlet connected to the mains water supply or a removable water tank.

The **vacuuming drawer** is designed for an assortment of preparations, enabling quick and convenient sealing of fish, meat, vegetables and fruit. Essential for your sous-vide cooking it also allows professional-standard marinating and extended storage. It is less a question of when would you use it and more a question of when would you not?



The vacuuming drawer



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

The **core temperature probe** ensures that you know the all-important temperature inside your meat, fish, pastries and pies. An intuitive concept that communicates through the TFT touch display, providing accuracy and control.

The **baking stone** is another example that epitomises the ovens 400 series' refusal to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 300°C, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

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

The **rotisserie spit** is invaluable when it comes to uniform grilling from all sides, ensuring that meat is cooked to absolute perfection. Ideal for poultry, rolled roasts or a leg of lamb, the rotisserie spit is capable of cooking food up to 6kg in weight, making it an essential element in your kitchen when entertaining.

The **rotary knobs and TFT touch display** are both indicative of the Gaggenau way of doing things. Superbly crafted and reassuringly weighty, our rotary knobs provide the ideal amount of resistance for quick and precise adjustments of primary functions. The chef then uses the TFT touch display to access the secondary functions of any given program.

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



The core temperature probe



The baking stone



The gastronorm roaster



The ovens 200 series

The 200 series offers professional results in a private setting. The 60cm wide, flush-fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming drawer. Positioned vertically or horizontally, this elegant series comes in two finishes, installs flush to your wall surface, fitting discreetly into any interior. And for those requiring a more traditional formation, the oven can be positioned under the benchtop.

Perfect in any side-by-side arrangement, your choice of products is only restricted by one thing: the extent of your wall. Together, the range provides limitless cooking methods from braising and steaming, through to traditional baking options, while the combi-microwave adds greater cooking flexibility and convenience. The fully automatic espresso machine completes the lineal aesthetics, delivering personalised coffee on demand.



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

The ovens' door handles crafted in solid stainless steel, along with the rotary knobs are another distinctive Gaggenau element, providing primary control functionality while the secondary options are located on the TFT touch display.

The oven is the clever all rounder of the series, neatly fitting under the worktop or in a wall cabinet. Equipped with an electronic temperature control*, it performs a multitude of baking methods and defies stubborn stains using the pyrolytic self-cleaning system. The baking stone transforms the oven, producing baked delicacies as if they emerged from a traditional brick wood oven.

With a quintuple glazed door and up to 13 heating functions, the oven signifies functionality and versatility. Capable of storing 50 customised recipes, each with up to a 5-stage cooking process, a veritable recipe book can be integrated into the oven. The core temperature probe in key models ensures precision and accuracy when baking to achieve the perfect temperatures within your food for the best results.

The warming drawer heats an array of crockery suitable for a dinner service to the perfect temperature for 6 to 12 guests, but is capable of so much more: Defrosting, proving dough, warming and even slow cooking.



The Gaggenau Anthracite



The Gaggenau Metallic

*core temperature probe only on the BOP 250 ovens





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

The fully automatic espresso machine provides personalised coffee in seconds. Stored under your name, eight choice settings and the continuous flow heater ensure demand is met immediately.

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

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



The vacuuming drawer



DAIGEMAT



The oven EB 333

An icon in the culinary world for more than 30 years, the recently redesigned and updated EB 333 continues to be a culinary aspiration. Almost entirely built by hand, its front door panel is fashioned from a single piece of 3mm stainless steel and stretches across the full, impressive 90cm width. Cantilevered hinges and a cushioned opening system effortlessly manoeuvre the door's substantial 20kg of weight.

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

The ovens 400 series



Oven

BO 480/481

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



Oven

BO 470/471

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



Oven

BO 450/451

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



Double oven

BX 480/481

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



Combi-steam oven

BS 484/485

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



Combi-steam oven

BS 470/471

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



Combi-steam oven

BS 474/475

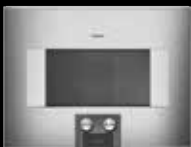
Width 60cm
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, hot air combinable with humidity levels
Core temperature probe
Net volume 44 l



Combi-steam oven

BS 454/455

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



Combi-microwave oven

BM 454/455

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



Fully automatic espresso machine

CM 450

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



Fully automatic espresso machine

CM 470

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



Warming drawer

WS 482

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



Warming drawer

WS 461

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



Warming drawer

WS 462

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



Vacuumping drawer

DV 461

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

The ovens 200 series



Oven

BOP 250/251

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



Oven

BOP 220/221

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

Design options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Combi-steam oven

BSP 250/251

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



Combi-microwave oven

BMP 250/251

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



Microwave oven

BMP 224/225

Width 60cm
Microwave and grill
Net volume 21 l



Fully automatic
espresso machine

CMP 250

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



Warming drawer

WSP 221

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



Warming drawer

WSP 222

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



Vacuuming drawer

DVP 221

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

The oven EB 333



Oven

EB 333

Width 90cm

Pyrolytic system

17 heating methods

Core temperature probe
and baking stone function

Net volume 83 l



Core temperature probe

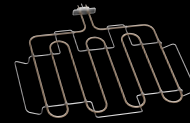


Rotisserie spit

Chromium-plated



Baking stone



Heating element



Black rotary knobs

Stainless steel



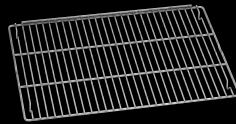
Pull-out system

Enamelled cast iron frame



Baking tray

Enamelled



Wire rack

Chromium-plated



Glass tray



Gastronorm insert large

Non-stick, GN 2/3
Perforated/Unperforated



Gastronorm roaster

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



Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Gastronorm lid large

Stainless steel, GN 2/3



Cooking

Give yourself the ingredients for greatness.

The 400 and 200 series Vario cooktops provide the aspiring chef with a variety of unique and specialised appliances to make any home kitchen exceptional. As Himalayan salt proves, every culinary element should please both the palette as well as the eye. Made from solid stainless steel, each range presents a connected seamless and modular cooktop system. Crafted to all fit freely but perfectly together.

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 2800cm² of creative space upon which to place five pans, anywhere. Then there's our cooking sensor; maintaining a pot's correct temperature and guarding against over-boiling. Flex induction cooktops even allow the chef to combine cooking zones to accommodate larger pans. All of which frees the private chef from constraint.

For those who simply cannot imagine cooking on anything but gas, we have the latest technology that simmers on the quietest of flames and offers peak performance under a wok burner. Aesthetically pleasing as well as superbly functional, the professional quality solid brass burners featured in our gas cooktops are exceedingly durable and heat resistant, set to last the test of time. Furthermore, with 9 precise flame levels the chef has total control over the culinary results. Alongside gas are induction cooktops and the special appliances such as the electric grill and Teppan Yaki. All accompanied by effortless and clever ventilation elements.

Whether flush or surface-mounted, the expansive, professional Vario cooktops 400 series or the compact, understated Vario cooktops 200 series will transform the cooking space.



The Vario cooktops 400 series

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely, the grill, Teppan Yaki and downdraft ventilation can sit together as one cohesive workspace with induction or gas cooktops that can range from 38cm to 80cm in width.

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

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





Everything outperforms its intended use with finesse. It pleases the eye as much as the hand.

The **rotary knob** is an instrument of precision, mounted on the front of the counter. Superbly crafted and reassuringly weighty in solid stainless steel, it subtly illuminates when in use. This is intuitive control at its finest.

Surface or flush mounting result in any favoured configuration having a 3mm visible perfect edge or sitting level, embedded in a countertop. It is simply a matter of taste.

The **induction cooktops** extend from a 38cm single wok option through to 60cm flex induction. Offering 2 flex induction zones with automatic extension of up to 30cm, 4 pot detection zones, frying sensor, boost function and adjustable heating areas. For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.



The solid stainless steel rotary knobs



Surface or flush mounting





The **gas burner** has raw power of up to 61.2 MJ/h at your disposal. Precise electronic flames automatically re-ignite if ever they are blown out. The single wok or paella burner is all-consuming with several flame rings so you can push the boundaries, all the way up to five brass burners.

The **Teppan Yaki and grill** offer two very different types of direct heat. Both have two cooking zones, enabling simultaneous heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.

The **downdraft ventilation** seemingly defies physics. It draws the heat, steam and vapours down, at source, before they pervade the atmosphere. The fans are quiet, being sited within the kitchen unit at floor level, while the space-saving ducting does not impinge upon the use of the cupboards below. You will not even know it is there, until you need it.

The **table ventilation** rises regally from the island behind the cooktop. This is a show-stopping ventilator. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. Upon completion of its mission, it effortlessly sinks once more into the worktop.



The table ventilation





The cooktops 400 series

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 80cm of unlimited creative space, enabling impulsive pan placement. The entire area is your cooking zone; wherever you position the pan, that is where it will cook. Move the pan to make room for others and it remembers the setting and reapplies it to the pan wherever you set it back down. With 17 power levels, precise control is at your fingertips.

This is an enormous blank canvas upon which you are given free reign to create your masterpieces. The TFT touch display control panel will be familiar to anyone with a smart phone as it offers scrolling power level regulation alongside the usual timing information and available cooking functions.

The professional chef function offers pre-set heat settings for each zone, while the dynamic cooking function allows the induction cooktop to be divided into three heating zones with boiling in front, simmering in the middle and warming in the rear. This allows the private chef to effortlessly move the cookware to the appropriate zone without the need to manually adjust the settings throughout the cooking process.



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The Vario cooktops 200 series

Where benchtop space is at a premium, we offer a more compact, interconnecting system with controls incorporated into the cooking panel. The black anodised aluminum finish of the control panel has been designed to align the aesthetics of the cooktops to the wider Gaggenau range, creating a visually unified presence that spans throughout the kitchen. Ranging in scale from 28cm to 60cm, this is a cohesive series that fuses state-of-the-art performance with intelligent design. So while the cooking area may be limited, culinary ambitions need not be.

Sitting comfortably alongside the gas and induction cooktops, are the more specialised options such as the grill and Teppan Yaki. Matching downdraft ventilation completes the harmonious picture framed in brushed stainless steel with black anodised aluminum control panels.



The range of options extend far beyond the capacity of most kitchens, allowing the chef to mix and match to create a very personalised display. The gas two-ring cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. The induction cooktop and Teppan Yaki will inspire the healthy food adventurer within, while the downdraft ventilation will ensure the kitchen remains pure as well.

The electric grill brings something different to the Vario cooktop range, with an open cast pan support featuring lava stones and two independently adjustable zones, allowing culinary creativity to be explored.

The downdraft ventilation removes steam and odours at source, recirculating or extracting the air. A quiet, minimalist, subtle answer to the perennial problem of smaller kitchens.

The induction cooktops boost function produces a burst of up to 50 percent more power for boiling large pots of liquid. This is the induction for the impatient.

The Teppan Yaki gives the thrill of speed frying at 240°C using the full 1800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the favourite cooktop for entertaining.



The control knobs





The cooktops 200 series

Each with a different character, this part of the range presents widths from 60cm to 90cm. Whether it is surface-mounted, gas or induction; where space is limited, ambition is not.

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

Activating the professional cooking function enables you to cook like a chef, with pre-set areas of high, medium and low heat settings across each of the cooking zones. Ordinarily pans can be moved within the flex induction cooking areas and the cooktop will remember the heating level and reapply it wherever the pan settles within the heating area. And when you have finished creating, the visual elements virtually disappear into your surface.

The control concept is a Twist-Pad removable magnetic dial that simply lifts off for effortless cleaning of the surface. The Twist-Pad control panel allows easy selection of zones and heat settings with a simple tilt or twist respectively, ensuring excellent convenience while cooking. An ingenious interface whose simplicity belies its power. This is a cooktop designed to be both easy to use and capable of adventurous, professional cooking.

The Vario cooktops 400 series



Full surface induction cooktop

CX 482

Width 80cm
One single big cooking surface
TFT touch display
Free positioning of cookware
With stainless steel frame



Vario flex induction cooktop

VI 462

Width 60cm
4 cooking zones (2 flex zones)
4 control knobs,
flexible installation



Vario flex induction cooktop

VI 422

Width 38cm
2 cooking zones (1 flex zone)
2 control knobs,
flexible installation



Vario induction cooktop

VI 414

Width 38cm
1 triple circuit zone
Ideal for wok pan, with wok ring
1 control knob,
flexible installation



Vario gas cooktop

VG 425

Width 38cm
2 brass burners
2 control knobs,
flexible installation



Vario gas wok

VG 415

Width 38cm
1 brass wok multi-ring burner
1 control knob,
flexible installation



Vario Teppan Yaki

VP 414

Width 38cm
One hard chrome metal surface
Exact temperature control
2 control knobs



Vario electric grill

VR 414

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



Table ventilation

AL 400

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



Vario downdraft ventilation

VL 414

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



**Vario flex
induction cooktop**

VI 262

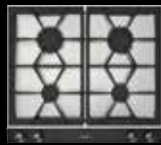
Width 60cm
4 cooking zones (2 flex zones)
Black control panel with control knobs



**Vario flex
induction cooktop**

VI 232

Width 28cm
2 cooking zones (1 flex zone)
Black control panel with control knobs



Vario gas cooktop

VG 264

Width 60cm
4 burners



Vario gas cooktop

VG 232

Width 28cm
2 burners



Vario gas wok

VG 231

Width 28cm
One wok burner



Vario Teppan Yaki

VP 230

Width 28cm
1 metal surface
Exact temperature control



Vario electric grill

VR 230

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



Vario downdraft ventilation

VL 200

Width 15cm
Highly efficient ventilation system
at the cooktop
Perfectly combinable with other
Vario appliances of the 200 series

The cooktops 400 series



Full surface induction cooktop

CX 482

Width 80cm

1 single big cooking surface

TFT touch display

Free positioning of cookware

Frameless, for flush installation only

The cooktops 200 series



Flex induction cooktop

CI 292

Width 90cm

5 cooking zones (2 flex zones and 1 triple circuit zone)

Twist-Pad control



Gas cooktop

VG 295

Width 90cm

5 brass burners

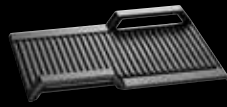
With multi-ring brass wok burner

Black control panel with control knobs



Cast pan

Enamelled, full size



Griddle plate

Cast aluminium, non-stick



Teppan Yaki

Made of multi-ply material



Appliance cover

Appliance cover to suit 28cm Vario 200 cooktops



Wok pan

Made of multi-layer material



Wok ring

Attachment for wok pan



Frying sensor pan

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



Twist-Pad

Black



Cooking sensor

For temperature regulation
within pots for flex induction
cooktop



Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to the statement pieces, every model within our ventilation series performs the same function, but caters to a different space. And like black garlic, our ventilation removes the undesired effects of your gastronomic endeavours.

Ventilation is the unsung hero of the kitchen, capable of turning unbearable conditions to pleasant ones, converting odorous foods into favourites. It is not at the forefront of your mind when creating your kitchen, unless you are a chef at heart. Then it is a big deal. We have made ventilation either invisible or a show piece; in the case of the table ventilation, it is both.

Effortless, silent and clever. The ventilation 400 and 200 series capture vapours and odours from a collection of extractors that can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the extendable table concept, the surface-mounted downdraft, to the wall-mounted, island or slide out rangehood, each achieve power without bulk and extraction at a whisper.

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.





The ventilation 400 series

There is a science to perfecting a room's ventilation — that does not mean it has to be without style.

The **downdraft ventilation** was our 1976 innovation that we have been perfecting over the decades. Seamlessly fitting into any Vario cooktops 400 arrangement, the downdraft system offers effective odour and vapour removal at source.

Using the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odour down into the worktop. The flap and filter have been designed to reduce noise and improve airflow through the space-saving flat duct system. Low profile ducting leads to floor-mounted motor fans. Specially designed grease filters increase air flow and absorb more, while the charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.



The table ventilation rises and falls from the island, capturing the vapour and odours from the very top of the pans, while directly illuminating the worktop without catching the eye through dimmable LEDs. Each system is designed with an automated ventilation feature that vents the area for a few minutes every hour and it is equally happy to extract or recirculate the air.





The ventilation 200 series

The 200 series offers the private chef a determinedly efficient set of options. From the downdraft at bench top level to wall-mounted and island hoods. From eye-catching canopy hoods to invisible integrated rangehoods and slide out rangehoods, these stainless steel ventilation units feature a host of considered benefits.

Each provide high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable filters are dishwasher-safe as well as utterly effective. They can also be manually controlled or function on automatic, self-adjusting the fan speed depending upon the vapours it detects. Their quiet power impresses.

Air movement never looked so good.



The **downdraft ventilation** was our invention in 1976, and is ideal for a minimalistic design aesthetic. At 15cm wide, it is the modest hero of the Vario 200 series, quietly removing odours, vapours and grease, without fuss.

The **wall-mounted hood**, where cupboards are not in the way, are equipped with advanced technology and puristic box-style design. Available in 90cm and 120cm of stainless steel, their energy efficient performance is neatly packaged into an attractive and easy to clean, flat underside with near complete odour elimination. It looks effective because it is.

The **island hood** impresses in terms of technology as well as appearance, with dimensions from 90cm to 120cm wide in classic box design. Extremely efficient due to the rim extraction filter and optimal airflow interior, the integrated LED lights puts either style in the spotlight.

The **slide out rangehood** completes the 200 series as the non-compromising, space-saving solution. It sits effortlessly within the confines of a 60cm and 90cm width. Discreet, extendable and quiet operation thanks to an integrated sound insulation. The hood opens out beyond the cupboard via a clever mechanism and an optional lowering frame allows the hood to be completely concealed within. The structure offers an integrated glass panel, dimmable lights, four power levels as well as an automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours.

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

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



The downdraft ventilation



The integrated rangehood

The ventilation 400 series



Table ventilation

AL 400

Width 120/90cm

Extendable, can be completely lowered into the worktop when not in use

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



Vario downdraft ventilation

VL 414

Width 11cm

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

(Must be installed with AR 413 122 / AR 403 122 / AR 401 142/ AR 410 110 remote fan unit and AA 490 111 control knob)



Vario control knob

AA 490 111

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

The ventilation 200 series



Vario downdraft ventilation

VL 200

Width 15cm

Highly efficient ventilation system at cooktop level

Perfectly combinable with other Vario cooktop 200 series appliances

(Must be installed with either AR 401 142 / AR 403 122 / AR 413 122 / AR 410 110 remote fan unit)



Island hood

AI 240

Width 120/90cm

Highly efficient extraction of cooking vapours in timeless box design



Wall-mounted hood

AW 240

Width 90cm

Highly efficient extraction of cooking vapours in timeless box design



Slide out rangehood

AF 210

Width 90/60cm

Unobtrusive design thanks to integrated glass panel in the steam screen

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



Integrated rangehood

AC 200

Width 86/52cm

Invisible integration in upper cabinet





Cooling

Freshness, extend it.

To complete your kitchen is our cooling portfolio. A range with the ability to sense and react to the most delicate and demanding of foods in an intelligent way. One such ingredient is the large, fragrant Japanese Shiso mint leaf: A delicate seasoning, a bold garnish and even a wasabi receptacle.

Some provisions require that little bit longer to mature, while others favour a particularly cool environment. The Vario 400 and 200 series refrigerator, freezer, fridge-freezers and wine climate cabinets suit every demand, with precise cooling technology for different climate zones. Food is maintained in optimal conditions to ensure radicchio will stay crisper, mangoes will last longer, meat and fish life will be prolonged.

For the wine lover, a fine wine requires as much thought and delicacy as an exotic fruit. Your wine needs to be stored, showcased and prepared for enjoyment. These are competing functions, which your wine climate cabinet, equal to a wine cellar, achieves with unflappable aplomb.





The Vario cooling 400 series

A fully integrated, built-in modular family: refrigerators, freezers, fridge-freezer combinations and wine climate cabinets can be partnered in a multitude of ways to create an impressive display. Should you wish them to stand out, you can even customise the effect with the addition of stainless steel doors.

The new Vario 400 cooling series is a professional modular system made from fully integrated built-in appliances. Reduced to the essence of pure refrigeration, their design is most impressive when combined in countless variations to form an elegant cooling wall. Beyond its imposing visual effect, this array can be seamlessly incorporated into any kitchen design with the open-door assist for handleless furniture fronts. This is cooling that makes an architectural statement.

The sleek refrigerator maximises functionality with no-frost technology combined with automatic defrosting and dynamic cold air distribution. The separate cooling compartments provide the ideal cool storage for a plethora of gourmet ingredients.

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



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

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

Cooling precision is assured with evenly distributed temperatures, while a variety of climate zones can also be individually adjusted. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0°C.

A separate fresh cooling drawer that is ideal for fruits and vegetables allows humidity levels to be adjusted to ensure that your produce is kept fresh and crisp for longer.



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



Solid dark anthracite anodised aluminium door racks





The wine climate cabinets

For serious wine aficionados, wine is a passion bordering on obsession, equalled only by the desire for the ultimate in storage. A wine climate cabinet needs to not only maintain constant temperatures ensuring storage precision, but also showcase your collection whilst enhancing the prestige of your kitchen.

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

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

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



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

Illuminate the wine or decanter with the dimmable presentation light. It highlights without adversely affecting the contents and the cabinet maintains the wine's temperature, so that each glass is sampled at its best.

The fully integrated wine climate cabinet 400 series blends effortlessly into a cooling wall concept, providing easy access to your prized possessions. While oak rods protect the label and the special glass door shields the wine from UV damage, the lock is the only thing protecting it from you.

The under bench wine climate cabinet 200 series integrates perfectly into any kitchen, whilst offering every function, including two climate zones and even a presentation light. It may be small in size but holds up to a substantial 34 bottles in perfect comfort.

The interior environments of all wine climate cabinets have been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. Exceptional engineering has gone into making the compartment virtually vibration-free and the cushioned door closing system ensures you do not disturb any remaining bottles.



The under bench wine climate cabinet



The fully extendable trays



The Vario cooling 200 series

This range fits perfectly into any standard integrated kitchen design and yet manages to offer greater internal space than standard cooling appliances. We achieved this with some intelligent engineering, relocating part of the technology into the plinth. With a more considered and innovative approach to product development, everything has been maximised: space, performance, energy efficiency and choice.

Smooth-running, fully-extendable shelves and drawers mean all that clever space is easy to access. And when you do, finally, close the door, it will soft close for you.

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

Stepped shelving allows for that extra large item to fit in, effortlessly. Special Gastronorm inserts can be added, expanding your cuisine accomplishments, making it a seamless journey from prep and fridge to cook and serve. Not only will you save on dishes, you will make the most of the internal space. The inserts slide smoothly into their specific slots.

The fridge-freezer combinations offer multiple climate zones within their enlarged flexible space. The 4 star freezer is equipped with No-Frost technology, removing the burden of thawing it out. Other impressive functions include electronic temperature regulation and fast freezing.

The wine and champagne racks hold up to four bottles and should you ever find yourself without, the rack folds out of the way.



The stepped shelving and Gastronorm inserts

The Vario cooling 400 series



Vario fridge-freezer combination with ice maker

RY 492

Niche dimensions

Width 91.4cm, Height 213.4cm

Handleless option

TFT touch display

LED lighting

Net volume 518 l



Vario refrigerator

RC 462 (right hinged, reversible)

Niche dimensions

Width 61cm, Height 213.4cm

Handleless option

TFT touch display

LED lighting

Net volume 356 l



Vario freezer with ice maker

RF 463 (left hinged, not reversible)

Niche dimensions

Width 61cm, Height 213.4cm

Handleless option

TFT touch display

LED lighting

Net volume 300 l

The Vario cooling 200 series



Vario fridge-freezer combination

RB 287 (right hinged, reversible)

Niche dimensions

Width 56cm, Height 177.2cm

White interior with intelligent light setting

Net volume 264 l

The wine climate cabinets 400 and 200 series



Vario wine climate cabinet 400 series

RW 466 (right hinged, reversible)

Niche dimensions

Width 61cm, Height 213.4cm

Capacity 99 bottles

Three independent climate zones (5°C to 20°C)

Glass door, handleless option

UV-protective glass door

Humidity control



Underbench wine climate cabinet 200 series

RW 404 (right hinged, reversible)

Niche dimensions

Width 60cm, Height 82cm

Capacity 34 bottles

Two independent climate zones (5°C to 20°C)

Stainless steel-framed glass door

UV protection, lockable door



Door panel

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



Door panel

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



Door panel

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



Door panel

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



Door panel

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



Heating element

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



Handle bar

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



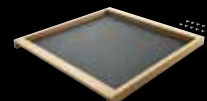
Side by side installation

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



Replacement filter

Replacement activated charcoal air filter for RW 404



Shelves

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



Storage container

With transparent lid



Screw hole cover set

8 pieces



Installation accessory

For side-by-side installation



Ventilation

Stainless steel ventilation grill



Side trim

Long side trims



Filter

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



Dishwashing

Because not everything is just a dish.

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

Our dishwasher 400 and 200 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us. From the intuitive controls of the TFT displays to the handleless push-to-open doors; from Zeolite technology for efficient drying to the clever loading options that adapt for awkward and precious items; all beautifully illuminated with a new, glowing, lighting concept that welcomes you to your glistening tableware.

Washing up made exceptional by Gaggenau.



The dishwashers 400 series

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

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

The groundbreaking, world-first backlighting concept for the dishwashers 400 series presents your dishes more beautifully, providing extraordinary excellence for the private kitchen. The 50mm low profile kicker panel height allows for the ultimate in design for the private kitchen.



The innovative lighting concept is a world-first that shines from within, revealing the carefully cleaned contents. The new design uses six LED panels placed on the back wall that light up at the same time as the two existing LED lights at the top front of the appliance to perfectly illuminate the entire interior from every angle. It highlights the sparkle of the dishes and presents your tableware in a new light.

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

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

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

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



The TFT display



The dishwashers 200 series

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

Up to six programs, four adjustable options, a flexible basket system and for added design, the remaining time of a cycle is projected onto the floor. These are dishwashers that succeed in making life easier.

Open the door and it offers up its contents on smooth running rails. This subtle touch carefully glides your precious glasses and crockery into and out of the gentle, yet thorough machine. The only time your wine glasses should clink together is when you are drinking from them.



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

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

Six programs, some sensor-controlled, which can be combined with four options, such as Power or Intensive. Or, given the technical skills of our Research and Development department, you could simply choose one of our suggestions.



The flexible basket system



The program options

The dishwashers 400 series



Dishwasher

DF 481

Width 60cm
Height 86.5cm
8 programs, 6 options
14 place setting capacity
Cutlery drawer
Flexible hinge
Very quiet 43dB
4 star energy rating
5 star water rating

The dishwashers 200 series



Dishwasher

DF 250

Width 60cm
Height 81.5cm
6 programs, 2 options
15 place setting capacity
Cutlery drawer
Info Light
Very quiet 44dB
4 star energy rating
5 star water rating



Dishwasher

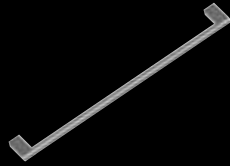
DI 261

Width 60cm
Height 86.5cm
6 programs, 4 options
12 place setting capacity
Automatic door opening
Very quiet 42dB
2.5 star energy rating
5 star water rating



Cutlery drawer

With smooth running rails



Handle bar

Stainless steel bar handle –
450mm length



Revelations

A beautiful enclosure of culinary delight. This is the promise of Gaggenau, the expectation of the chef, the realisation of the diner.

As the Physalis illustrates, exceptional design, quality and functionality need not compromise visual appeal, instead it fuels an ever-changing nature. This evolving design ethos, 333 years in the making, continues to unfurl ahead of us.



Beyond the kitchen

Explorations of authentic, extraordinary and uncompromising visionaries, artists, artisans and topics around the world can be discovered in our magazine 'new spaces'. Areas of interest include cuisine, architecture, art, design and anything else that catches our eye.

You will also enjoy our insightful diversions: 'Essays' on culture and lifestyle on our website and for the more socially minded, we will be posting on Instagram, Pinterest and Vimeo.

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



GAGGENAU

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

www.gaggenau.com.au

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BSH Home Appliances AB
Landsvägen 32
169 29 Solna
+46 8 734 1370

Switzerland

Bern Showroom

BSH Hausgeräte AG
Steigerhubelstrasse 3
3008 Bern
+41 848 777 500

Crissier Showroom

BSH Electroménager SA
Chemin de Mongevon 4
1023 Crissier
+41 848 777 500

Lugano Showroom

BSH Elettrodomestici SA
Via Campagna 30
6934 Bioggio
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Zurich Showroom

BSH Hausgeräte AG
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Turkey

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+44 344 892 8988

North America

Canada

Montreal Showroom
L'Atelier BSH
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Toronto Showroom
Luxe Appliance Studio
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Unit 1
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+1 888 966 5893

USA

Gaggenau Chicago
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222 Merchandise Mart
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Chicago
IL 60654
+1 312 832 3200

Gaggenau Irvine
BSH Experience & Design
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17911 Von Karman
Suite 100
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CA 92614
+1 94 9224 4700

Miami Showroom
LCI Distributors
2005 NW 115 Avenue
Miami
FL 33172
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Gaggenau New York
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New York
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South America

Brazil

São Paulo Showroom
Boutik Skok
Al. Gabriel Monteiro
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01442-000 Jardins
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Brazil
+55 11 3668 6600

Africa

South Africa

Cape Town Showroom
17 New Church Street
Bree Street Studios
8000 Cape Town
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Johannesburg Showroom
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Kramerville
2148 Johannesburg
+27 10 001 0019

The difference is Gaggenau.

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Gaggenau is proudly manufactured and distributed by
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