The range
2018

GAGGENAU

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

...Gaggenau is the soul of the kitchen.

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

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

Sven Schnee, Head of Global Brand Gaggenau.

Born to be different

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

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

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

1683
The Gaggenau forge is founded by Ludwig Wilhelm von Baden

1873
Michael Flürscheim purchases Gaggenau ironworks

1887
Enamel advertising signs produced

1891
The birth of the popular Badenia Bicycle

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.

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

1683

Centuries of skills in every appliance.

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

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

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

1931

1986

1999

2011

2015

2016

Progress means putting innovation to work

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

1931 The introduction of electric ovens

1956 First built-in eye-level oven

1973 First downdraft ventilation

1982 First flat kitchen hood

1986 Launch of our icon, the 90 cm 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

London, New York, Shanghai...

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

Gaggenau London

The range 2018

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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.

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The EB 333

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

300°
100°

The ovens 400 series

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

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. The oven, combi-steam oven and combi-microwave oven are just one of your options. Swap in the fully automatic espresso machine and don't forget the warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation.

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

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

300°
GAGGENAU
GAGGENAU
GAGGENAU

The oven being top of its class. Flaunting up to 17 cooking programmes and an extensive range of features including a rotisserie spit, core temperature probe, the option of a baking stone and pyrolytic self-cleaning all at the touch of a button.

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

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

The warming drawer

58°C
GAGGENAU
GAGGENAU

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

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

Ultra-precise finessing of the temperature, five humidity levels and the new addition of a vacuuming drawer will encourage a mastery of cooking.

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

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

The vacuuming drawer

GAGGENAU
100°
300°
GAGGENAU
GAGGENAU

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

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

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

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

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 programme.

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

The core temperature probe

The baking stone

The roaster

The ovens 200 series

The ovens 200 series convinces with functionality and versatility. The 60 cm wide, flush fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming drawer or vacuuming drawer. Positioned vertically or horizontally, this elegant series comes in three 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 work surface. All offer Home Connect with the option of remote control using a digital device and integration into any home management system.

Perfect in any side-by-side arrangement, your choice of products is only restricted by the extent of your wall. The range provides limitless cooking methods from braising, steaming to your normal baking options, with the combi-microwave adding flexible convenience. The fully automatic espresso machine completes the lineal aesthetics, offering personalised coffee on demand.

This is a series that draws the attention of the design aficionado as well as the culinary connoisseur.

300°
100°
GAGGENAU
GAGGENAU
GAGGENAU

Sitting flush to the surface, the range offers immense capability and functionality and it does so in a seamless subdued style. It boasts ovens, combi-steam ovens, steam ovens, microwave ovens, combi-microwave ovens, fully automatic espresso machine, warming drawers and vacuuming drawers, all attainable in the Gaggenau colours Anthracite, Metallic or Silver.

The ovens' door handles match those of our fridges, connecting your pieces and unifying the room. Our crafted solid stainless steel rotary knobs are another distinctly Gaggenau element, providing primary control while the secondary functions 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 high cabinet. Equipped with an electronic temperature control, it performs a multitude of baking methods and defies stubborn stains through a pyrolytic system, which you then simply wipe free.

The baking stone transforms the oven, awarding you the capability to produce baked delicacies as if they emerged from a traditional brick wood oven.

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

The Gaggenau Anthracite

The Gaggenau Metallic

Regardless of personal preference you can gorge yourself on choice. Whether it is the Gastronorm system, which provides effortless engineering at every stage of your culinary adventure and ensures stress-free food preparation, storage, cooking or regeneration. Or the single or combined combi-microwave oven, which unites conventional cooking, microwave and grilling. You can be assured capability meets potential equals inspired.

The fully automatic espresso machine allows you to store eight personalised beverages and brew two cups simultaneously. While the monitoring of bean and milk levels is a standard, you have two options when it comes to your appliance's water supply: a water tank with integrated water level monitoring or alternatively, a fixed inlet and outlet water connection, which completely frees you from refilling the water tank or emptying the drip tray.

The warming drawer heats plates for 6 to 12 guests to the perfect temperature, but is capable of so much more: defrosting, browning, raising pastry, warming and even slow cooking.

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

The ovens 400 series

Oven

BO 480/481

Width 76 cm
Pyrolytic system
17 heating methods
Core temperature probe, rotisserie spit and baking stone function
Net volume 110 l
Energy efficiency class: A*

Oven

BO 470/471

Width 60 cm
Pyrolytic system
17 heating methods
Core temperature probe, rotisserie spit and baking stone function
Net volume 76 l
Energy efficiency class: A*

Oven

BO 450/451

Width 60 cm
Pyrolytic system
13 heating methods
Core temperature probe and baking stone function
Net volume 76 l
Energy efficiency class: A*

Oven

BO 420/421 ⌂

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*

Double oven

BX 480/481

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

Combi-steam oven

BS 484/485

Width 76 cm
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
Energy efficiency class: A*

Combi-steam oven

BS 470/471/474/475 ■

Width 60 cm
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
Energy efficiency class: A*

Combi-steam oven

BS 450/451/454/455 ■

Width 60 cm
Removable 1.3 l water tank
Hot air combinable with humidity levels
Core temperature probe
Net volume 42 l
Energy efficiency class: A*

Combi-microwave oven

BM 484/485

Width 76 cm
Microwave and oven operation with grill
Net volume 36 l

Combi-microwave oven

BM 450/451/454/455 ■

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

Fully automatic espresso machine

CM 450/470

Width 60 cm
Beverages can be personalised and memorised

Warming drawer

WS 482

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

Warming drawer

WS 461

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

Warming drawer

WS 462

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

Vacuuming drawer

DV 461

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

■ Also available with controls at the top
⌂ Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D

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

The EB 333

Oven

EB 333

Width 90 cm
Pyrolytic system
17 heating methods
Core temperature probe and baking stone function
Net volume 83 l
Energy efficiency class: A*

Design options

All 200 series appliances are available in these colours:

Gaggenau Anthracite

Gaggenau Metallic

Gaggenau Silver

■ Also available with controls at the top
Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D

All 200 series appliances are available as left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

The accessories

Core temperature probe

Rotisserie spit

Baking stone

Pizza paddle

Set of 2

Black rotary knobs

For EB 333

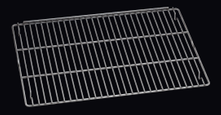
Pull-out system

Grill tray

Enamelled

Baking tray

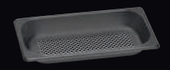
Enamelled



Wire rack

Chromium-plated

Glass tray



Gastronorm insert small

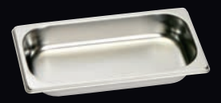
Non-stick, GN 1/3
Perforated/Unperforated

Gastronorm insert large

Non-stick, GN 2/3
Perforated/Unperforated

Gastronorm roaster

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



Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated

Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated

Gastronorm lid small

Stainless steel, GN 1/3

Gastronorm lid large

Stainless steel, GN 2/3

Handle bar

Stainless steel

The ovens 200 series

Oven

BOP 250/251

Width 60 cm
Pyrolytic system
13 heating methods
Core temperature probe
and baking stone function
Net volume 76 l
Energy efficiency class: A*

Oven

BOP 240/241

Width 60 cm
Catalytic coating
13 heating methods
Core temperature probe
and baking stone function
Net volume 76 l
Energy efficiency class: A*

Oven

BOP 220/221

Width 60 cm
Pyrolytic system
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*

Oven

BOP 210/211

Width 60 cm
Catalytic coating
9 heating methods
Baking stone function
Net volume 76 l
Energy efficiency class: A*

Combi-steam oven

BSP 250/251

Width 60 cm
Removable 1.3 l water tank
Hot air combinable with
humidity levels
Core temperature probe
Net volume 42 l
Energy efficiency class: A*

Steam oven

BSP 220/221

Width 60 cm
Removable 1.3 l water tank
Steaming without pressure
Net volume 45 l

Combi-microwave oven

BMP 250/251

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

Microwave oven

BMP 224/225

Width 60 cm
Microwave and grill
Net volume 21 l

Fully automatic espresso machine

CMP 250/270

Width 60 cm
Beverages can be personalised
and memorised

Warming drawer

WSP 221

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

Warming drawer

WSP 222

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

Vacuuming drawer

DVP 221

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

Cooking

Give yourself the ingredients for greatness.

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

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 2800 cm^2 of creative space upon which to place four pans, anywhere. A selection of our other induction cooktops offer the professional mode, which allows the private chef to move pans around the cooktop's different heat areas just as the professionals do. Then there's our cooking sensor; maintaining a pot's correct temperature and guarding against over-boiling. Flex induction cooktops even allow the chef to combine cooking zones to accommodate larger pans. All of which frees the private chef from constraint.

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

These are cooktops to inspire.

The Vario cooktops 400 series

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely, grill, Teppan Yaki, steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 38 cm to 90 cm.

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

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

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

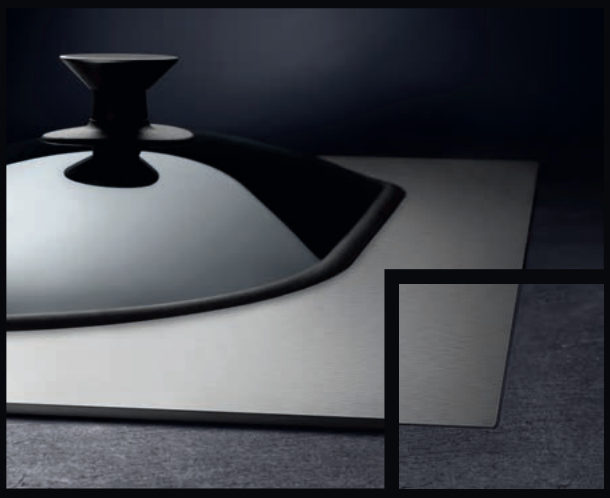
The control knob is an instrument of precision, mounted on the front of the counter as in professional kitchens. Superbly crafted and reassuringly weighty in solid stainless steel, it subtly illuminates in use. This is intuitive control at its finest.

Surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. It is simply a matter of taste.

The flex induction cooktops extend from a 38 cm single wok option through to 90 cm, offering five cooking zones, a large triple ring for woks and adjustable heating areas. Two individual cooking zones can be combined together to form a larger area that can be controlled as one. And for those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.

The deep fryer and the steamer offer dedicated cooking within a stainless steel oval. The fryer is ideal for everything from tempura to the ubiquitous chip, while the steamer can turn its hand to blanching, juice extracting, cooking, regenerating and stock or wine reduction. Inserts even allow for the segregation of different foods in the same steamer, so vitamin-rich virtuous vegetables remain uncontaminated by the velvety white wine sauce, for now.

The solid stainless steel rotary knobs



Surface or flush mounting

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if ever they are blown out. The single wok or paella burner is all consuming with several flame rings or you can push the boundaries, all the way up to five brass burners.

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

The downdraft ventilation seemingly defies physics. It draws the heat, steam and vapours down, at source, before they pervade the atmosphere. Up to two minimalist downdraft ventilations can be controlled with an exquisite control knob. 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 extraction solution. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. On completion of its mission, it sinks effortlessly once more into the table.

The table ventilation

GAGGENAU
6.0
3.5
11:30

The cooktops 400 series

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

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

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The flex induction cooktop with downdraft ventilation 400 series is the flush cooktop that provides you with an ample, adaptable 88 cm wide surface. With its seamless integration into your cooking surface it satisfies your desire for excellent design while also impressing in regards to performance. You are able to expand its cooking zones to accommodate larger and long pans, Teppan Yaki, griddle plate or wok when used with a wok ring. Indulge your impulse to experiment.

Combined with this creative freedom, it also offers a sensible, serious option: central, integrated downdraft ventilation, cleansing your immediate environment. Both of its cooking areas benefit from highly efficient, yet discrete, vapour and odour removal. Control is achieved by the illuminated stainless steel knobs and clear orange and white display.

This is an induction cooktop capable of change, eager to cleanse and designed to inspire.

The CG 492 stretches out for a metre, flush to the surface and can even be welded into a stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass. Full electronic gas valves provide precise and reproducible power regulation, allowing the gentlest of simmering alongside the highest of heat levels for wok and flash frying. When dealing with up to 18,000 watts of heat, control is important.

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The Vario cooktops 200 series

Where counter space is at a premium, we offer a more compact modular system with controls incorporated into the cooktop. Ranging in scale from 28 cm to 70 cm, this is a very cohesive series, fusing state-of-the-art performance with intelligent design. So while the area may be limited, culinary ambitions need not.

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

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

The steamer offers assorted methods of preparation from fresh steam-cooking, blanching, juice extraction, cooking, regenerating as well as creating stocks and reducing wine. It can even separate two ingredients with the use of inserts, where their gentle progress can be monitored through the glass lid.

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

The induction cooktop boost function produces a burst of 50 percent more power for searing or 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 1,800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.

The control knobs

3.0
3.0
GAGGENAU

The cooktops 200 series

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

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

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

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

The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, it offers four cooking zones that can be combined into two larger ones. Its magnetic Twist Pad is available in stainless steel or, as an accessory, in black. It is easily removed for cleaning or to accentuate the clean lines of the cooktop when not in use.

All of this flexibility is combined with automated air quality control with the integrated ventilation system. The extractor can be set to self-adjust according to the atmosphere, removing vapour and odours before they rise above the cooktop. This frees up the private chef to concentrate on the more creative aspect of cooking.

The Vario cooktops 400 series

Vario flex induction cooktop

VI 492 ■

Width 90 cm
5 cooking zones
Flush or surface installation
Front mounted control knobs

Vario flex induction cooktop

VI 482 ■

Width 80 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs

Full surface induction cooktop

CX 480 ■

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

Vario flex induction cooktop

VI 462 ■

Width 60 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs

Vario flex induction cooktop

VI 422 ■

Width 38 cm
2 cooking zones
Flush or surface installation
Front mounted control knobs

Vario induction cooktop

VI 414 ■

Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front mounted control knob

Vario gas cooktop

VG 491 ■

Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs

Vario gas cooktop

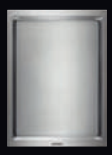
VG 425 ■

Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs

Vario gas wok

VG 415 ■

Width 38 cm
1 wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knob



Vario Teppan Yaki

VP 414 ■

Width 38 cm
One hardchromed metal surface
Exact temperature control
Flush or surface installation
Front mounted control knobs

Vario electric grill

VR 414 ■

Width 38 cm
2 zones
Open cast grill, with lava stones
Flush or surface installation
Front mounted control knobs

Vario steamer

VK 414 ■

Width 38 cm
Steam cooking on two levels
Accurate temperature control
Flush or surface installation
Front mounted control knobs

Vario deep fryer

VF 414 ■

Width 38 cm
3-zone basin
Accurate temperature control
Flush or surface installation
Front mounted control knobs

Table ventilation

AL 400 ■

Width 120/90 cm
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
Energy efficiency class: A+ in a configuration with the remote fan unit AR 400 142*

Vario downdraft ventilation

VL 414 ■

Width 11 cm
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knobs
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

Design options

▲ Frameless
■ Stainless steel frame
● Stainless steel control panel

Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A++ to E

The cooktops 400 series

Full surface induction cooktop

CX 480 ▲ ■

Width 80 cm
1 single large cooking surface
TFT touch display
Free positioning of cookware

Flex induction cooktop with downdraft ventilation

CVL 420 ▲

Width 88 cm
2 x 2 flex induction cooking areas
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

Flex induction cooktop with downdraft ventilation

CVL 410 ▲

Width 88 cm
2 flex induction cooking areas
1 induction cooking zone
Ideal for wok pan, with wok ring
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

Gas cooktop

CG 492

Width 100 cm
5 burners
Stainless steel control knobs
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs

The cooktops 200 series

Flex induction cooktop

CI 292 ▲ ■

Width 90 cm
5 cooking zones
Twist-Pad control

Flex induction cooktop

CI 283 ▲ ■ ⌂

Width 80 cm
5 cooking zones
Twist-Pad control

Flex induction cooktop

CI 282 ▲ ■

Width 80 cm
4 cooking zones
Twist-Pad control

Flex induction cooktop

CI 272 ▲ ■

Width 70 cm
4 cooking zones
Twist-Pad control

Flex induction cooktop

CI 290 ■

Width 90 cm
3 cooking zones
Twist-Pad control

Flex induction cooktop

CI 262 ▲ ■ ⌂

Width 60 cm
4 cooking zones
Twist-Pad control

Induction cooktop

CI 261 ■

Width 60 cm
4 cooking zones
Sensor control

Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

Width 80 cm
4 cooking zones
Twist-Pad control
Energy efficiency class: A*

Glass ceramic cooktop

CE 291 ▲ ■

Width 90 cm
5 cooking zones
Sensor control

Glass ceramic cooktop

CE 261 ■

Width 60 cm
4 cooking zones
Sensor control

Gas cooktop

VG 295

Width 90 cm
5 burners
Control panel
With wok burner
Top mounted control knobs

Gas cooktop

CG 291

Width 90 cm
5 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs

Gas cooktop

CG 261

Width 60 cm
4 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs

Design options

▲ Frameless
■ Stainless steel frame
● Stainless steel control panel

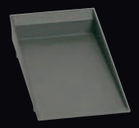
⌂ Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A++ to E

The accessories

Cast pan

Enamelled, half or full size



Cast roaster open

Griddle plate

Cast aluminium, non-stick

Teppan Yaki plate

Made of multi-ply material

Wok pan

Made of multi-layer material

Wok ring

Attachment for wok pan

Frying sensor pan

Stainless steel
Non-stick coating
Available in 4 sizes to fit cooking zones:
Ø 15, Ø 18, Ø 21, Ø 28

Pasta basket

Lava stones

For refilling

Twist-Pad

Black

Cooking sensor

For temperature regulation within pots
For flex induction cooktops

The Vario cooktop 200 series

Vario induction cooktop

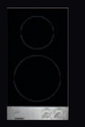
VI 270 ●

Width 70 cm
4 cooking zones
Top mounted control knobs

Vario induction cooktop

VI 260 ●

Width 60 cm
4 cooking zones
Top mounted control knobs



Vario induction cooktop

VI 230 ●

Width 28 cm
2 cooking zones
Top mounted control knobs

Vario gas cooktop

VG 264 ●

Width 60 cm
4 burners
Top mounted control knobs

Vario gas cooktop

VG 232 ●

Width 28 cm
2 burners
Top mounted control knobs

Vario gas wok

VG 231 ●

Width 28 cm
One wok burner
Top mounted control knob

Vario glass ceramic cooktop

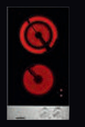
VE 270 ●

Width 70 cm
4 cooking zones
Top mounted control knobs

Vario glass ceramic cooktop

VE 260 ●

Width 60 cm
4 cooking zones
Top mounted control knobs



Vario glass ceramic cooktop

VE 230 ●

Width 28 cm
2 cooking zones
Top mounted control knobs

Vario Teppan Yaki

VP 230 ●

Width 28 cm
1 metal surface
Accurate temperature control
Top mounted control knob

Vario electric grill

VR 230 ●

Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Top mounted control knobs

Vario steamer

VK 230 ●

Width 28 cm
Steam cooking on 2 levels
Accurate temperature control
Top mounted control knobs

Vario deep fryer

VF 230 ●

Width 28 cm
3-zone basin
Accurate temperature control
Top mounted control knobs

Vario downdraft ventilation

VL 041/040 ●

Width 8.5 cm
Highly efficient ventilation system at the cooktop
Top mounted control knob
Energy efficiency class: B*

Ventilation

Heat and steam the ingredients, not the chef.

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

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

Effortless, silent and clever. The ventilation 400 and 200 series capture vapours and odours from a collection of extractors which 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, the integrated modular ceiling model to the wall-mounted, island or extendable flat hood, each achieve power without bulk and extraction at a whisper.

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

The ventilation 400 series

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall, there are island hoods or, for those who do not want anything to get in the way of their view, we offer a modular ceiling unit that can control the entire room's environment almost regardless of size and layout.

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

If a more minimalist approach is desired, with nothing in clear sight, there are the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odour almost unseen, the table ventilation rises from the surface like a metallic wall.

This is ventilation that is capable of so much more than you can throw at it.

GAGGENAU
GAGGENAU
GAGGENAU

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.

Utilising 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 remote fan units. Specially designed grease filters increase air flow and absorb more, while the activated charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.

GAGGENAU

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 Vario ceiling ventilation is a modular, modern solution integrated into the architecture. With the fan unit housed externally, the flat profile need only accommodate the dimmable lighting, filters and ducting. Finally, you have a remote control that can clear a room, fast.

The Vario ceiling ventilation

The ventilation 200 series

The ventilation 200 series offers the private chef a determinedly efficient set of options. From the downdraft at counter level to wall-mounted and island hoods. Integrated ceiling ventilation, invisible canopy extractors and flat kitchen hoods hidden within kitchen units. Wall-mounted and glass-fronted, the eye-catching angled and vertical designs are available in three colours: Gaggenau Anthracite, Metallic and Silver. All these ventilation units offer a host of considered benefits.

Each provides 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 on the fumes they detect. Their quiet power impresses.

Air movement never looked so good.

GAGGENAU

The angled and vertical wall-mounted hoods are a striking, glass-fronted design statement in the three colours Gaggenau Anthracite, Metallic and Silver, while their reduced noise belies their extreme effectiveness.

Everything about the timeless design has been created to cancel noise and collect vapour. Their intelligent design ensures they capture more vapour at lower power settings. The activated charcoal filter is especially efficient at removing odours while the regenerable activated charcoal filter, available as a special accessory, offers many years of use. Both enable the near silent, well insulated motor to operate at even quieter levels. This lack of noise and strong aesthetic does not compromise the performance in any way. The ventilation is fully capable of drawing in all the vapour you can create with three electronically controlled power levels and one intensive mode, made even more effective by simply opening the glass screen a little.

The hoods' dimmable, ambient lighting is offered in a choice of four Gaggenau hues: Cool White, Neutral White, Warm White or Orange.

Ceiling ventilation in the striking 200 series offers two options: either discreet integration into the architecture of the kitchen or directly installed on the ceiling.

The downdraft ventilation was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At 8.5 cm wide, it is the minimalist hero of the Vario 200 series, quietly removing odours, vapours and grease, without making a big thing out of it.

The wall-mounted hood offers statuesque options where cupboards are not in the way. 90 cm and 120 cm of stainless steel, energy efficient, vapour extraction, with an attractive and easy to clean, flat underside and near complete odour elimination. It looks effective because it is.

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

The ceiling ventilation

The downdraft ventilation

The wall-mounted hood

GAGGENAU

The flat kitchen hood is an intelligent, space-saving solution. It sits effortlessly within the confines of a 60 cm and 90 cm width. Discreet, extendable and quiet. It opens out beyond the cupboard via a clever mechanism whilst an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights, three power levels plus an intensive mode as well as an automatic function that works out its optimal power setting. All of which slots neatly back into invisible obscurity when you are done.

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

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

The canopy extractor

The ventilation 400 series

Vario ceiling ventilation

AC 402

Filter module
Dimensions 80 x 40 cm

Vario ceiling ventilation

AC 482/462

Control module
Dimensions 80 x 14 cm

Vario ceiling ventilation

AC 472

Light module
Dimensions 80 x 14 cm

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control module and light module. Energy efficiency class (AC 402 only): B in a configuration with the remote fan unit AR 400 142 | at a range of energy efficiency classes from A++ to E.

Table ventilation

AL 400

Width 120/90 cm
Extendable, can be completely lowered into the worktop when not in use
Energy efficiency class: A+ in a configuration with the remote fan unit AR 400 142 | at a range of energy efficiency classes from A++ to E

Vario downdraft ventilation

VL 414

Width 11 cm
Highly efficient ventilation system at the cooktop
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122 | at a range of energy efficiency classes from A++ to E

Island hood

AI 442

Width 160/120/100 cm
Highly efficient extraction of cooking vapour due to the large collection area and angled baffle filter
Energy efficiency class: A in a configuration with the remote fan unit AR 400 143 | at a range of energy efficiency classes from A++ to E

Wall-mounted hood

AW 442

Width 160/120/90 cm
Highly efficient extraction of cooking vapour due to large collection area and angled baffle filter
Energy efficiency class: A in a configuration with the remote fan unit AR 400 143 | at a range of energy efficiency classes from A++ to E

The ventilation 200 series

Ceiling ventilation

AC 250

Width 90 cm
Discreet integration into the architecture of the kitchen
Energy efficiency class: A*

Ceiling ventilation

AC 231

Width 120 cm
Placed directly on the ceiling

Vario downdraft ventilation

VL 041/040

Width 8.5 cm
Highly efficient ventilation system at the cooktop
Energy efficiency class: B*

Island hood

AI 240

Width 90 cm
Highly efficient extraction of cooking vapours in timeless box design
Energy efficiency class: A*

Wall-mounted hood

AW 240

Width 120/90 cm
Highly efficient extraction of cooking vapours in timeless box design
Energy efficiency class: A*

Wall-mounted hood

AW 230

Width 120/90 cm
Highly efficient extraction of cooking vapours in classic step design
Energy efficiency class: A*

Flat kitchen hood

AF 210

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

Flat kitchen hood

AF 200

Width 60 cm
Unobtrusive design thanks to integrated glass panel in the steam screen
Optional accessory: Lowering frame for complete integration into the upper cabinet
Energy efficiency class: A*

Canopy extractor

AC 200

Width 86/70/52 cm
Invisible integration in upper cabinet
Energy efficiency class: A*

Wall-mounted hood

AW 270/271/273 ⌂

Width 90 cm
Vertical vapour screen provides particularly generous free space above the cooktop
Energy efficiency class: A*

Wall-mounted hood

AW 250/251/253 ⌂

Width 70/90 cm
Angled vapour screen provides particularly generous free space above the cooktop
Energy efficiency class: A+*

Design options

The angled and vertical wall-mounted, glass-fronted hoods AW 250/251/253 and AW 270/271/273 are available in three colours:

Gaggenau
Anthracite

Gaggenau
Metallic

Gaggenau
Silver

⌂ Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A++ to E

Cooling

Freshness, extend it.

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

Some provisions require that little bit longer to mature, while others favour a particularly cool environment. The impressive Vario 400 and 200 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets offer multiple, separate climate zones. Their exceptional performance is thanks to the quality and precision of their cooling technology. Food is maintained in optimal conditions to ensure radicchio stays crisper, grapes last longer, meat and fish taste fresher.

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

The Vario cooling 400 series

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

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

Our wine climate cabinets are equally exacting; display lighting and crafted bottle trays show off your coveted wine collection like an art exhibit. Up to three separate zones, provide you with both a cellar environment and the perfect drinking temperature. All you need 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. Using Home Connect, the appliances integrate into your digital home, and can be adjusted remotely. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0 °C.

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

Solid dark anthracite anodised aluminium door racks

The wine climate cabinets

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

The Vario wine climate cabinets 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 niche widths of 45.7 cm to 61 cm and heights between 82 cm and 213.4 cm, the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. 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 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.

Under-counter wine climate cabinet integrates perfectly into any kitchen whilst offering one or two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 42 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 Vario wine climate cabinet 400 series

The fully extendible trays

The fully integrated wine climate cabinet

The Vario cooling 200 series

This range of refrigerators, fridge-freezer combinations and freezers 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. Not only do you have greater space to work with, you also have some rather brilliant advantages: up to four climate zones, Gastronorm insert shelving and the fresh cooling close to 0°C drawers that maintains the originality of your salmon, steaks or artichokes. Several appliances even offer Home Connect, allowing your appliance and smart home to be digitally integrated.

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.

Elegant and impressively efficient, the fridge-freezer, refrigerator and freezer range offers multiple combinations. Each with a niche dimension of 56 cm wide and 177.5 cm high. With a more considered and innovative approach to their development, everything has been maximised: space, performance, energy efficiency and choice.

Private chefs know that there are great differences in how food needs to be stored. With our refrigerators, foods can be separated and enjoy bespoke preservation. Alongside one generous cooling zone are numerous drawers – one with humidity control for delicate and precious groceries.

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

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

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

The stepped shelving and Gastronorm inserts

The cooling 200 series

This range offers a myriad of cooling solutions: you can lose yourself in up to 541 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 82 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartment and adjustable shelving.

After all we are Gaggenau, we define our own standards.

The Vario cooling 400 series

Vario fridge-freezer combination

RY 492

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 518 l
Energy efficiency rating A++*

Vario fridge-freezer combination

RB 492

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 521 l
Energy efficiency rating A++*

Vario fridge-freezer combination

RB 472

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 418 l
Energy efficiency rating A++*

Vario refrigerator

RC 492

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 567 l
Energy efficiency rating A++*

Vario refrigerator

RC 472

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 463 l
Energy efficiency rating A++*

Vario refrigerator

RC 462

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 356 l
Energy efficiency rating A++*

Vario freezer

RF 463

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Illuminated ice and water dispenser with proximity sensor. Net volume 300 l
Energy efficiency rating A+*

Vario freezer

RF 471

Niche width 76.2 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 429 l
Energy efficiency rating A++*

Vario freezer

RF 461

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 328 l
Energy efficiency rating A++*

Vario freezer

RF 411

Niche width 45.7 cm
Niche height 213.4 cm
Handleless option
Warm white, glare-free LEDs
Net volume 226 l
Energy efficiency rating A++*

The Vario wine climate cabinets 400 series

Vario wine climate cabinet

RW 466

Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Solid door, handleless option
Capacity 99 bottles
Energy efficiency rating A**

Vario wine climate cabinet

RW 466

Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Glass door, handleless option
Capacity 99 bottles
Energy efficiency rating A**

Vario wine climate cabinet

RW 414

Niche width 45.7 cm
Niche height 213.4 cm
Solid door, handleless option
Warm white, glare-free LEDs
Capacity 70 bottles
Energy efficiency rating A**

Vario wine climate cabinet

RW 414

Niche width 45.7 cm
Niche height 213.4 cm
Glass door, handleless option
Warm white, glare-free LEDs
Capacity 70 bottles
Energy efficiency rating A**

Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

**Energy efficiency class: at a range of energy efficiency classes from A+++ to G.

The cooling 200 series

Side-by-side refrigerator

RS 295

Niche width 91.4 cm
Niche height 178 cm
Free-standing, full glass door in Gaggenau Anthracite with fresh cooling close to 0° and ice and water dispenser
Net volume 541 l
Energy efficiency rating A++*

Fridge-freezer combination

RB 292

Niche width 70 cm
Niche height 200 cm
Free-standing, stainless steel-backed full glass door with fresh cooling
Net volume 395 l
Energy efficiency rating A++*

Fridge-freezer combination

RB 282 ⌂

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling
Net volume 270 l
Energy efficiency rating A++*

Fridge-freezer combination

RT 282

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling
Net volume 286 l
Energy efficiency rating A++*

Refrigerator

RC 282

Niche width 56 cm
Niche height 177.5 cm
Two climate zones including fresh cooling
Net volume 319 l
Energy efficiency rating A++*

Freezer

RF 282

Niche width 56 cm
Niche height 177.5 cm
Net volume 211 l
Energy efficiency rating A++*

Fridge-freezer combination

RT 242

Niche width 56 cm
Niche height 140 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 204 l
Energy efficiency rating A++*

Refrigerator

RC 242

Niche width 56 cm
Niche height 140 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 222 l
Energy efficiency rating A++*

Fridge-freezer combination

RT 222

Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 169 l
Energy efficiency rating A++*

Refrigerator

RC 222

Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling close to 0 °C
Net volume 187 l
Energy efficiency rating A++*

Fridge-freezer combination

RT 222

Niche width 56 cm
Niche height 122.5 cm
Three climate zones including fresh cooling
Net volume 195 l
Energy efficiency rating A++*

Refrigerator

RC 222

Niche width 56 cm
Niche height 122.5 cm
Two climate zones including fresh cooling
Net volume 211 l
Energy efficiency rating A++*

Freezer

RF 222

Niche width 56 cm
Niche height 122.5 cm
Net volume 127 l
Energy efficiency rating A++*

Fridge-freezer combination

RT 200

Niche width 60 cm
Niche height 82 cm
Net volume 123 l
Energy efficiency rating A++*

Refrigerator

RC 200

Niche width 60 cm
Niche height 82 cm
Net volume 137 l
Energy efficiency rating A++*

Freezer

RF 200

Niche width 60 cm
Niche height 82 cm
Net volume 98 l
Energy efficiency rating A+*

⌂ Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

The wine climate cabinets

Wine climate cabinet

RW 282

Niche width 60 cm
Niche height 178 cm
Two climate zones
Kitchen furniture front-framed glass door
Presentation light option
Capacity 80 bottles
Energy efficiency rating A*

Wine climate cabinet

RW 222

Niche width 60 cm
Niche height 123 cm
Two climate zones
Kitchen furniture front-framed glass door
Presentation light option
Capacity 48 bottles
Energy efficiency rating A*

Wine climate cabinet

RW 404

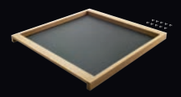
Niche width 60 cm
Niche height 82 cm
Two climate zones
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 34 bottles
Energy efficiency rating A**

Wine climate cabinet

RW 402

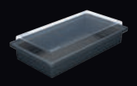
Niche width 60 cm
Niche height 82 cm
One climate zone
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 42 bottles
Energy efficiency rating A**

The accessories 400 series



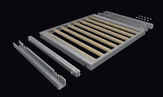
Shelves

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



Storage container

With transparent lid



Bottle tray

Fully extendible
In oak and aluminium

Presenter

Oak and aluminium

Handle bar

Stainless steel
RA493060

The accessories 200 series

Gastronorm insert small

Non-stick, GN 1/3
Unperforated

Gastronorm insert large

Non-stick, GN 2/3
Unperforated

Gastronorm insert small

Stainless steel, GN 1/3
Unperforated

Gastronorm insert large

Stainless steel, GN 2/3
Unperforated

Presenter

Aluminium
For single bottle display (set of 3)

Handle bar

Stainless steel

The Vario cooling 200 series

Vario fridge-freezer combination

RB 289

Niche width 56 cm
Niche height 177.5 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 245 l
Energy efficiency rating A++*

Vario fridge-freezer combination

RB 287

Niche width 56 cm
Niche height 177.5 cm
Net volume 258 l
Energy efficiency rating A++*

Vario fridge-freezer combination

RT 289

Niche width 56 cm
Niche height 177.5 cm
Four climate zones including fresh cooling close to 0 °C
Net volume 284 l
Energy efficiency rating A++*

Vario refrigerator

RC 289

Niche width 56 cm
Niche height 177.5 cm
Three climate zones including fresh cooling close to 0 °C
Net volume 302 l
Energy efficiency rating A++*

Vario freezer

RF 287

Niche width 56 cm
Niche height 177.5 cm
Net volume 210 l
Energy efficiency rating A++*

Dishwashing

Because not everything is just a dish.

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

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

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

The dishwashers 400 series

A gentle nudge opens the handleless door, bathing you in a diffuse light as baskets are gently glided out on smooth running rails – a little push and the cushioned closing occurs. All is designed to protect your delicate glass and porcelain whilst deceiving you into thinking you are doing something far more special than mundanely loading the dishwasher.

Choose from two heights, 81.5 cm or 86.5 cm, with flexible hinges available for longer furniture fronts. Liberal with space, powerful and quick, it is also smart. Offering a multitude of washing options, a flexible basket system, clever long-stemmed glass holder and Home Connect.

This is an accommodating space, where great care has gone into every folding spine and adjustable rack. Zeolite technology reduces the eight programme times, enhances drying and decreases energy use. This series is skilful, it can even project the remaining time of the programme onto the floor, on models without flexible hinges.

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

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

Innovative Zeolite technology helps all our dishwashers within the series achieve their speed and A+++ Energy efficiency class*. An eco-friendly mineral that absorbs moisture as it releases heat, Zeolite helps wash and dry a full load in under an hour and protects delicate glassware by drying them at a lower, gentler temperature.

As powerful as the range is, it is also quiet and delicate with a push-to-open and cushioned closing system. Smooth running rails are on two or three levels, upper baskets can adjust to three heights and the cutlery drawers can be enlarged to hold items such as cooking utensils and espresso cups. For ease of use, the interior is perfectly illuminated.

*At a range of energy efficiency classes from A+++ to D.

The TFT display

GAGGENAU
AUTO
AUTO
AUTO
ECO
00:59
START

The dishwashers 200 series

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

Different heights and widths, up to six programmes with three adjustable options, a flexible basket system, Home Connect and for some designs the remaining time of a cycle is projected onto the floor. These are dishwashers that succeed in making life easier.

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

00:59

Two models feature TFT controls in a stainless steel panel on the front of the fascia. They also offer 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.

There are both integrated as well as fully integrated dishwashers in the 200 series, all with an impressive energy efficiency class of A++ or A+++*. Most offer a flexible basket system, folding spines, smooth running rails, special holders, over extendible and height adjustable upper basket and numerous intricate adjustments, so all of your kitchenware can be accommodated. To fit into your individual kitchen, flexible hinges are available on some models to allow for an extra length frontage and narrow plinths.

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

*At a range of energy efficiency classes from A+++ to D.

Fully integrated

The programme options

The dishwasher 400 series

Dishwasher

DF 481/480 ⌂

Width 60 cm
8 programmes, 5 options
Remaining time projection
or Info-Light
Very quiet 43 dB
Energy efficiency class: A+++*

The dishwasher 200 series

Dishwasher

DF 261/260 ⌂

Width 60 cm
6 programmes, 3 options
Automatic door opening
Very quiet 42 dB
Energy efficiency class: A++*

Dishwasher

DI 261/260 ⌂

Width 60 cm
6 programmes, 3 options
Automatic door opening
Very quiet 42 dB
Energy efficiency class: A++*

Dishwasher

DF 251/250 ⌂

Width 60 cm
6 programmes, 3 options
Info-Light
Very quiet 44 dB
Energy efficiency class: A++*

Dishwasher

DF 250

Width 45 cm
6 programmes , 2 options
Remaining time projection
Very quiet 44 dB
Energy efficiency class: A+++*

The accessories

Cutlery drawer

With smooth running rails

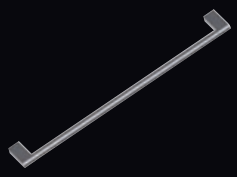
Silvercare cartridge

For all dishwashers

Glass holder

For long-stemmed glasses

Glass basket



Handle bar

Stainless steel

⌂ Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

60 cm wide dishwashers are available as 86.5 cm and 81.5 cm tall units. The 45 cm wide dishwasher is 81.5 cm tall.

The extraordinary, becomes connected.

Gaggenau and Home Connect*

The difference is Gaggenau.

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

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

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

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

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

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

Revelations

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

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

Beyond the kitchen

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

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

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

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

Showrooms | Flagship showrooms

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