

The range

Inspiring the ambitious private chef, creating the kitchen of distinction.

Welcome to the world of Gaggenau.



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16 generations of heritage

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a hammer and nail forge in the Black Forest near the hamlet of Gaggenau.

Every hammer blow from that original foundry guides our metalwork today. Our heritage enables the continual creation of the exceptional, in every single appliance we craft and experience we provide.

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First nail emerges from the Black Forest

1880

The success of our enamel signs leads to ovens

1931

Launch of our electric ovens

1956

First built-in eye-level oven, separate cooktop & extractor

1972

Introduction of the Vario modular system

1976

First downdraft ventilation

1982

First flat kitchen hood

1986

Launch of our icon, the 90 cm wide EB 300 oven

1999

First combi-steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2020

Our Masterpiece, the refined combi-steam

2021

Launch of the Vario refrigerators 200 series



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The difference is...

Built by hand After 300 years, we still handcraft much what we produce. Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsperson's hands, with pride.

The professional kitchen principle We take our cue from the professional's kitchen, where everything exists to serve the chef. Innovations that aid the chef are embraced and function is everything.

Quality in all thi

Everything we do, is beyond the norm, from the materials we use, the craftspeople we employ to the quality control we are zealous about.

Discover the dedication to craftsmanship, heritage and performance on our website.

Giovanni Dolfi, Fattorie Dei Dolfi vineyards

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Nico Zendel, maker of Vauzett knives



Respected by Gaggenau

Making a difference

Respected by Gaggenau, is our commitment to supporting like-minded artisans in the culinary, viniculture and design fields, who value quality above all else. Through the Respected by Gaggenau initiative, we will scour the globe to unearth and acknowledge extraordinary farmers, producers and makers that strive for the best and who inspire and enable others. Such artisans will share the Gaggenau ethos of making a difference by being masters in their field.

Discover more about our Respected by Gaggenau initiative on our website.

Experience your showroom

A global invitation

Join us to see, touch, hear, smell and taste the Gaggenau difference. We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a fridge, sip our espresso and sign up for tasting and cultural events.

Find your nearest showroom on our website or on page 172, Showrooms.







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Join us online

Scan in and take part or visit us on gaggenau.com

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Ovens

The epitome of culinary excellence, the object of desire for the private chef: the Gaggenau oven.

> 400 series 200 series EB 333



Ultimately, the ovens 400 series are the promise of culinary greatness.



Ovens 400 series 15

Ovens 400 series

What the professional chef comes home to

The Gaggenau oven, combi-steam oven or combi-microwave oven is an aspiration for many, a promise to guests, a calling for the private chef and a statement to the designer. Inspired by the professional kitchen, it offers a considerable number of advantages, such as being hand crafted from the finest materials, ovens offering 300 °C capability and heated air catalysts to remove grease and odours. Every Gaggenau oven is made for the keen private chef while being designed for the private home.

The two design options are a stainless steel backed full glass or the darker Gaggenau Anthracite, both of which make a statement in any kitchen.





Oven, fully automatic espresso machine, combi-steam oven and warming drawers 400 series





The luxury of exceptional capability

Cook with intense heat, without feeling it

Each of our 400 series ovens will more than satisfy the most demanding of chefs, with reassuring professional characteristics at every turn.

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485 °C pyrolytic cleaning programme. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit on most of the 17 cooking functions. The multiple core temperature probe measures the temperature inside your dish to within one degree of accuracy, automatic programmes assist the private chef while the convenience of Home Connect allows you to control and monitor it remotely. In every sense of the word, this oven is proud.





Automatic cleaning system

Fully master the power of steam

Create your masterpiece

Having introduced steam into the private kitchen over twenty years ago, we have relentlessly refined it. The latest combi-steam ovens, available connected to a fixed water supply or using tanks, offer an enlarged cavity with which to master the culinary style.

Our private chef assistance with adjustable automatic programmes, five humidity levels, and up to 230 °C alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, gratinates, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.



Water tanks



Vacuuming drawer 400 series

Making steam a pleasure

Cooking with nuance

As your masterpiece is being created, ensure it is beautifully illuminated. Discreet LEDs bathe your dish in soft white light, without glare thanks to a non-reflective back wall. Another thoughtful touch is the condensing of excess steam, simply to ensure the private chef is not engulfed in a billowing cloud when opening the door.

Steam adores a vacuum

Add the vacuuming drawer under your oven or counter, in the same design as your oven or kitchen furniture, and sous-vide might almost become your convenience food. With different vacuum levels and sizes of bags, you will be able to lock in flavours, preserve ingredients and marinade in a third of the time. With the ability to vacuum outside of the drawer you can also enjoy opened wine even after the following night.



Glare-free illumination





Baking stone





Gastronorm roaster

The accoutrement of baking

Within the oven

The core temperature probe is more than a thermometer for meat, fish, bread or dough. The readings from the inside of the dish will enable the oven to regulate its temperature and continually adjust its timer, giving you an up dated cooking time.

Accessories can unlock an entire culinary potential: the baking stone's intense heat is the secret ingredient for crisp tarte flambée, pizza bases and bread, there really is no alternative to cooking directly onto 300 °C.

Extendable rails, Gastronorm roasters and inserts as well as variable trays and pizza paddles will complete your oven's abilities, and yours.

Watch our films of the ovens 400 series on our website and YouTube channel.



Fully automatic espresso machine 400 series



Warming drawer 400 series

The coffee machine

Your coffee, perfected

Water is kept consistently heated throughout the coffee brewing process, releasing the aroma while avoiding the bitter compounds. The insulated milk container is automatically weighed and will alert you if there is insufficient milk (or milk alternatives) or if you should check it for freshness.

A multitude of beverages can be made, including 12 types of coffee with up to 8 personalised options. Adjust the size, temperature, strength, milk to coffee ratio and number of cups to make a coffee, yours.

Warming cups is only the beginning...

The three sizes of warming drawer can warm cups for the perfect coffee and bring dinner plates up to serving temperature to allow intricate plating up without the food getting cold. Adjust temperature levels and be even more creative with our warming drawer by proofing dough, defrosting, browning or even slow cooking.





Timmy Coles-Liddle Home, a finca in Ibiza, Spain.

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Flush- or surface-mounted and choice of three colours ensures the oven 200 series fits into any kitchen concept.





Oven, fully automatic espresso machine, combi-steam oven and warming drawers 200 series
Ovens 200 series

A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, its handles match those of your refrigerators 200 series, it does not dominate, yet it promises all the culinary prowess that the ambitious private chef could hope for. The ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 300 °C and the baking stone ability, for baking as intense as a brick oven. Home Connect enables remote control and diagnosis and is available in most appliances.

Every oven 200 series, combi-steam and combimicrowave is available in three colours: Gaggenau Anthracite, Metallic and Silver.



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Oven, fully automatic espresso machine, combi-steam oven and warming drawers 200 series



Master steam

Don't just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill, gratinate and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or easy-access, large water tanks. An enlarged, beautifully-lit cavity with a full surface grill under glass, chef assistance and adjustable automatic programmes with five humidity levels enable you to master steam.

The vacuuming drawer - for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven, in either your kitchen furniture or same design as the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuum drawer encourages you to lock in flavours, speed up marinading as well as preserve ingredients and opened wine.



Oven, fully automatic espresso machine and warming drawer 200 series



warming drawer 200 series

The coffee machine

Be your best Barista

Brew up to 12 types of coffee, and have the machine remember 8 personalised options, adjusting strength, temperature, amount of milk and coffee and number of cups. Make other hot water and milk drinks easily, the insulated milk container is even situated on a weighing scale, allowing the machine to warn you if the milk is running too low to make your choice of beverage.

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds.

It does more than warm

The two sizes of warming drawer can warm dinner plates and then coffee cups for the perfect coffee and bring dinner plates up to serving temperature for intricate plating up without loss of heat. You can be even more creative by proofing dough, defrosting, browning or even slow cook an actual meal.



Fully automatic espresso machine and warming drawer 200 series

Explore more on our website about our coffee machine 200 series.



The oven EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

The EB 333 is the professional chef's final aspiration, the level of craftsmanship required to make it is such that daily production rarely exceeds single figures, something you will appreciate as you enjoy it decade after decade.

Watch the award winning EB 333 film and interviews on YouTube and our website.



Cooktops and extractors

Gaggenau cooktops and extractors do not just look the part; designed with performance, discretion and aesthetics in mind, they are inspired by the professional kitchen.

400 series Vario 400 series 200 series Vario 200 series

The cooktops and extractors 400 series adhere to the Gaggenau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.

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Cooktops and extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and the extraction of steam and grease from the atmosphere becomes more vital. Cooktops and extractors are intrinsically linked in your kitchen.

Designed for the spacious kitchen, impressive in scale and performance, our 400 series cooktops offer as 90 cm of induction cooking or a full metre of gas with which to be creative. The modular Vario cooktop options can extend even further: induction, gas, Teppan Yaki, electric grill and downdraft ventilation, can connect together as one cooking arena.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft options, modular Vario ceiling or wall-mounted and island hood statement pieces. All designed to complement your cooktops 400 series.

Explore the 400 series at gaggenau.com



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Full surface induction cooktop, table ventilation and Teppan Yaki 400 series







Full surface induction cooktop 400 series

The full surface induction cooktop

For those of unlimited imagination

The full surface induction cooktops represent 80 cm and 90 cm of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the new black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their perfectly black surface. Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

The large TFT touch display invites you to intuitively scroll through the 17 power levels, timers or even compatible extractor settings using its Home Connect ability.

Explore the full surface induction cooktop at gaggenau.com

Control and installation

Total, subtle, control

Solid stainless steel, illuminated controls of the 400 series show which cooking zone is in use or cooling down and can be easily installed on the top or front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop 400 series offers the private chef a large touch display to scroll through their options.

Consider placement

Many cooktops offer surface or flush mounting in any favoured configuration. Either a visible, 3 mm-thin stainless steel frame sits upon the worktop or the cooktop is embedded into the worktop, the choice is yours.

Explore more at gaggenau.com





Surface mounting





Flex induction cooktop with integrated ventilation

The cooktop that cleanses

The 90 cm flex induction cooktop with integrated ventilation system 400 series combines a powerful ventilation between two flexible cooking areas, ensuring odour-free frying, woking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki and griddle plate. The controls however differ from other flex induction 400 series models, being utterly black.

Explore the flex induction cooktop with integrated ventilation at gaggenau.com



Flex induction cooktop

A depth of inspiration

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New options of flex induction cooktops offer black printing, more surface area to cook upon and the choice of framed or frameless installation.

Increase your control over your cuisine using all the means at your disposal: twelve power levels, temporary booster function, keep warm function, frying sensor and automatic activation of a compatible extractor and its sensor-controlled run-on function.

Explore the flex induction cooktop 400 series at gaggenau.com









Clearing the air, at source

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, capturing the vapour and odours while directly illuminating the worktop. Having accomplished its task, it sinks back down level with the surface.

The table ventilation draws steam and vapours down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size.





The rise and removal of vapour

Extraction, or circulation, from above

The Vario ceiling ventilation is a modern, modular and integrated solution. Its flush, minimal profile houses dimmable lighting, filters and ducting with the quiet brushless motors situated externally, out of sight and earshot.

Alternatively, make more of a statement with our wall-mounted and island hoods: up to 160 cm of stainless steel. Three power levels, an intensive and automatic function as well as large angled baffle filters ensure removal of vapour.

All offer highly effective air extraction or circulation.

Explore the extractors 400 series at gaggenau.com







Gas cooktop 400 series



The full power of gas

Gentle warmth, immense heat, total control

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full metre, flush to the surface and can even be welded into a 3 mm 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 power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 18,000 watts of heat, direct control is important.

Explore the gas cooktop 400 series at gaggenau.com

The Vario cooktops and extractors 400 series combine to not only empower, but also inspire, the creative private chef.

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Vario cooktops and downdraft 400 series

Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapour at source. Professional, solid stainless steel control knobs and a 3 mm thin stainless steel frame, besides certain frameless options, ensure the array of appliances are a aesthetic success.

Protect your creative space from vapour. Provide adequate ventilation via cooktop level extractors, such as the downdraft or table ventilation, and overhead extractors such as the island or wallmounted hoods or modular ceiling ventilation.

Explore the Vario 400 series at gaggenau.com





Vario configuration: induction, electric grill, Teppan Yaki, gas, cooktop and downdraft ventilations 400 series





Vario configuration: flex induction, downdraft ventilation, Teppan Yaki 400 series

Vario cooktops and downdraft 400 series

Induction or gas? Both

All Vario cooktops can be installed flushmounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 90 cm five cooking zones induction offering a large triple ring for woks or larger pots as well as combinable heating areas.

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 they are blown out. The 38 cm single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 90 cm and five brass burners.

Explore the Vario configuration at gaggenau.com



Tailor your culinary scenario

Choose something special

The electric grill and Teppan Yaki are specialist appliances. 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.

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades. Utilising the same stainless steel control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend the chef.

Explore the Vario configuration at gaggenau.com




The cooktops and extractors 200 series: create a cooking space that enables, inspires and complements your kitchen.

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Cooktops and extractors 200 series

Professional demands, private space

With controls conveniently situated on the appliance the cooktops 200 series offers the private chef a concentrated area to create the extraordinary, with ventilation to match. Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.

Cooktops range from 28 cm to 90 cm, in flushor surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, a table ventilation, hoods, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

Explore the 200 series at gaggenau.com





Flex induction cooktop with integrated ventilation system 200 series

Table ventilation 200 series

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor doesn't necessarily fit the design aesthetic of your entertainment space.

Embedded within the worktop, the table ventilation 200 series is situated along the top edge of your large induction cooktop, the Gaggenau Black appliances blending into one. Unseen until it emerges, the extractor's discretion continues; it is transparent glass. Clearing the air and revealing the view of the cooktop, it even enlightens with ambient illumination.

80 or 90 cm wide and flush-mounted, it harmonises with our large, frameless, induction and full surface induction cooktops. Using innovative Guided-Air technology it ventilates the entire cooktop. Home Connect enabled and controllable via the cooktop it detects and removes vapour, even after cooking, allowing you to concentrate on the cuisine.

Explore the table ventilation 200 series at gaggenau.com



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Full surface induction cooktop 400 series and table ventilation 200 series



Controls and installation

Control of choice

The 200 series offers two control mechanisms. The Vario range's orange illuminated control knobs are integrated into the cooktop itself. The gentle illumination indicates when the appliance is on, heating up, at the correct temperature or cooling down.

Most of the flex induction cooktops utilise the Twist-Pad control: a stainless steel or black, magnetic controller that is removable, for cleaning or to create a more minimalist aesthetic for your kitchen. The bi-coloured display ensures clear communication of the cooking zones in use as well as the cooktop power levels. Home Connect enabled, the cooktops can also control compatible extractors.

All flex induction cooktops can be installed with or without frame.

Explore more at gaggenau.com



Flex induction cooktops with integrated ventilation

The complete cooktop

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. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying. Everything is operated via the removable magnetic Twist-Pad control, in stainless steel for the framed option or in black for the frameless.

Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjust according to the atmosphere, quietly removing vapour and odours at source.

Explore the flex induction cooktop with integrated ventilation at gaggenau.com

Flex induction cooktop with integrated ventilation system 200 series

Flex induction cooktop with table ventilation 200 series





Flex induction cooktops

A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle or Teppan Yaki plate, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. Alternatively, activating the Professional cooking function enables you to cook like a busy professional, moving the pan between the pre-set areas of high, medium and low heat.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, with or without frame, flush- or surfacemounted, there exists an induction for you.



Integrated ceiling ventilation 200 series



Ceiling ventilation

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. All ceiling extractors are easy to control via remote control, from a suitable cooktop, via Home Connect or can be set to operate automatically.

The surface-mounted extractor is easily installed onto the ceiling, with no requirement for ducting or ceiling preparation. Its minimalist brushed finish in Gaggenau Light Bronze complements any kitchen design while it filters and then circulates the air.

The Gaggenau Black free hanging lift hood allows you to keep the extractor out of your line of sight, until needed. Then it can be lower closer to the cooktop. More than a piece of theatre, this enables more focused air filtration and lighting, as well as easier access to filters.

Explore the ceiling extractors 200 series at gaggenau.com

Free-hanging ceiling ventilation 200 series with lift function



Ventilation as a statement

Centrepiece of the kitchen

The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lies the recessed filters, dishwasher-safe grease filter, low noise fan and dimmable lights. Set it to automatic and simply concentrate on your cooking. A wall-mounted option is also available at the same 90 cm width.

Art on the wall

An angled wall-mounted extractor in Gaggenau Anthracite glass matches your ovens, is out of the chef's way, yet very much a 90 cm wide design element.

Able to circulate or externally vent the air using dishwasher-safe filters, their design ensures they capture more vapour at lower power and noise levels. They can be manually or cooktop controlled or set to automatic: adjusting themselves depending on the fumes detected while lighting can fully illuminate or set the mood, artfully.

Explore the extractors 200 series at gaggenau.com







Hidden extractors

Discreetly effective

The flat kitchen hood is an intelligent, spacesaving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, extends beyond the cupboard when needed.

The canopy extractor is another powerful integrated option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture while the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.

Explore the extractors 200 series at gaggenau.com

Gas cooktops

Aspirations achieved

There are three gas cooktops in the 200 series, presenting you with a choice of size and aesthetic. They vary from 60 cm for the four burner cooktop, to 90 cm for the five brass or black burner options. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

These are cooktops designed to be both simple to use and be fully capable of creative, professional cooking.

Explore the gas cooktop 200 series at gaggenau.com



Gas cooktop 200 series



For the private chef with professional tastes. The 200 series.

Vario cooktops and extractors 200 series

Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, personalised kitchen. As much about aesthetics as scale, the Vario 200 series distinguishes itself through its anodized aluminium, black control panels incorporated into the cooktops and uniform rectangular shape of the Vario appliances.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat, ensuring replicable results.

Aspiration, circulation and extraction

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 15 cm wide model is able to extract or circulate, automatically if preferred. Larger extractors in the 200 series include wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. There is a 200 series option that complements your kitchen.

Explore the Vario configuration at gaggenau.com



/ario flex induction and downdraft ventilation 200 series

Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 200 series Vario configuration: Teppan Yaki, flex induction, electric grill and downdraft ventilations 200 series



Design your cooking area

Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 240 °C or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapours from the atmosphere.

Clear the air from the worktop

The downdraft ventilation now offers a larger, wider, easier to clean, opening of 15 cm width to remove more air, a more effective double filtration surface and compact ducting to work quietly unnoticed in the kitchen unit. The automatic function with an air quality sensor enables the quietest, most efficient automatic removal of steam and odours without your intervention, allowing you to concentrate on the cuisine.

Explore the Vario configuration at gaggenau.com



Refrigerators

Extending the freshness of your ingredients and presenting all in its best light.

Vario 400 series Vario 200 series 200 series



© IQOSA



Vario refrigerators 400 series

Modular, seamless, impressive

A fully integrated, built-in modular family: the Vario cooling 400 series refrigerators, freezers, fridge-freezers and wine climate cabinets can be partnered in a multitude of ways. You have the flexibility to create an impressive, stainless steel clad, elegant cooling wall, with or without handles. Alternatively, the handleless options are able to disappear discreetly behind your kitchen furniture.

The new Vario cooling 400 series is reduced to the essence of pure refrigeration and an impressive design interior. You gently push the enormous door and it effortlessly opens to a professional-grade stainless steel interior with modern, anthracite aluminium elements and almost imperceptible clear glass shelving. As you approach, the ice and water dispenser illuminates in anticipation.

The minimalist internal aesthetic is accentuated by warm white, glare-free spotlights that dramatically and flatteringly illuminate your allimportant ingredients.







Vario refrigerator and freezer 400 series



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

Effortless access to fresh ingredients

Push to open and...

The two 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.

As you would expect, cooling is accurate to within a degree. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0 $^{\circ}$ C.

Utilising the same TFT touch display as our ovens ensures you can effortlessly navigate the system, alternatively, you can control temperatures remotely via Home Connect.

To produce a reduced, pleasingly uniform, appearance: the easily adjustable, near invisible, rail system, allows those so inclined, to align the height of the shelves and solid aluminium door bins of their refrigerator and freezer.

Watch our Vario refrigerators 400 series film on our website.



Solid anthracite anodised aluminium door racks



Large or small, our minimalist, clean lines make our refrigerators 200 series a pivotal addition to any kitchen.

Wert

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Vario refrigerators 200 series

Warming your cooling experience

The modern kitchen is the heart of a connected, flowing home, a place where you create an atmosphere as well as cuisine. As such, its design becomes ever more welcoming and personal and less utilitarian and function-led.

The Vario fridge-freezers, refrigerators and freezers of the 200 series seek to continue your interior design ethos: performing perfectly, with sophisticated elegance. Blending into your furniture when closed, the refrigerator and freezer bathe the viewer in warmer, soft light when open, revealing touches of light bronze in the door bins and dial as well as the natural grain of maple bottle holders.

Vario fridge-freezer 200 series





Design highlights

Touches of luxury

The Vario refrigerators 200 series fit into a 178 cm niche and blend in with your home's interior design. Upon opening, soft white illumination of bronze and wood transforms each appliance into a luxurious experience.

The fridge-freezer, fridge and freezer distinguish themselves with the use of light bronze profiles on the clear glass shelves. The satin-finish light bronze colour extends to the deep, solid, door bins and large, tactile humidity dial. Fresh cooling drawers never look cluttered thanks to the gradated frosted front. Both maple wood bottle holders connect together magnetically, the grain of the wood adding a hint of the organic to the interior. And as you shut the door, it closes softly.

The separate fridge and freezer complement on another: offering the same warm toned lighting, frosted drawers and open shelving.



Bottle holders



Freezer lighting



Door bin

Grand understatement

The interior design, of your appliance

A collection of luxurious elements have been brought together to create a sophisticated sensory moment for the chef and superior performance from your Vario 200 series.

The appliances are comprehensively yet softly illuminated. Bright and warm toned, the light panel, illuminated drawers and freezer lights emphasise the colours of your ingredients, displaying as well as preserving them beautifully.

Two, solid maple wood bottle holders gently secure various sizes of bottles including wine and magnums. Arrange up to five bottle holders across the fridge shelf or three deep.

The substantial desaturated brass toned, satin finished door bins match the clear glass shelf profiles and zinc die cast humidity drawer dial that ensures fruit and vegetables or meat and fish are stored at optimal conditions and maintain their freshness for longer.

Explore the Vario 200 series at gaggenau.com



Refrigerators 200 series

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 573 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 90.5 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.

...and free-standing

The free-standing fridge-freezer offers a striking presence, enormous volume and Home Connect. Open the impressive dark anthracite stainless steel french doors to access your filtered water dispenser, two 0 °C Fresh cooling drawers with five preset settings for ideal storage and the stainless steel backwall. The freezer compartment is frost-free, fast freezing and offers an icemaker.



Free-standing fridge-freezer combination 200 series

Explore the 200 series at gaggenau.com





Wine climate cabinets

Protect, present, prepare.

Vario 400 series 200 series



A wine climate cabinet that preserves your wines under precise temperatures, showcases your collection and enhances the prestige of your kitchen.

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Vario wine climate cabinets 400 series

Protect and serve

Your wine needs to be stored, protected, showcased and prepared for enjoyment. These are competing functions that your wine climate cabinet, equal to a wine cellar, achieves year after year with unflappable aplomb.

Behind its door frames of existing furniture material or stainless steel, with or without handles, lies a sanctuary free from disturbance. Up to three separate temperature zones can be set between 5 °C and 20 °C replicating a long-term cellar environment and the perfect drinking temperatures.

Meanwhile five pre-programmed light options, crafted oak bottle presenters and fully extendable trays exhibit your coveted collection with due reverence. Humidity is kept constant, sound is muffled, vibrations suppressed, aromas are filtered by activated charcoal while the treated glass doors cut UV rays. Yet all this security is powerless to stop you gently pushing the door and plundering.

Watch our viniculture film and discover more on our website.









Your wine collection: outstanding, within a niche.

Wine climate cabinets 200 series

Your collection in a niche

For your wine collection, there are two fully integrated options at 178 cm and 123 cm, protecting 80 and 48 bottles respectively. Both offer two climate zones, presentation lights, and lockable glass doors, framed in your kitchen furniture material to blend seamlessly into your interior design.

The under-counter cellar

Under your counter you can store up to 34 bottles, in two climate zones. Uncompromising in everything but size, this wine climate cabinet offers extendable bottle trays of beech and aluminium, LED lighting, humidity control, cushioned door closing so as not to disturb any sediment and lockable stainless steel door frames, to avoid temptation.

Discover more about our wine climate cabinets 200 series, on our website.



Under-counter wine climate cabinet 200 series





Dishwashers

Clean with care and intelligence, before revealing it beautifully.

400 series 200 series





Robustly effective and incredibly gentle, in the same wash.







Dishwashers 400 series

Protects the precious

The handleless dishwasher 400 series features all the little, and not so little, touches you have come to expect from us. A long-stemmed glass holder and a silvercare cartridge accessory ensure the fragile are protected. Zeolite technology allows for gentle drying, saving your delicate glass and porcelain from excessive heat. The special accessory of a third drawer neatly contains enough space to safely stow small bowls and cups.

This is a dishwasher with a deep regard for your prized possessions.

Responsive to your whims

Users can personalise the eight programmes and four options, shorten the cycle time and temporarily reduce the noise, for instance during a dinner party. And all can be achieved easily and remotely from their portable device thanks to the Home Connect app.

Experience enlightenment from within

An illuminating experience

Push to open the dishwasher and you are greeted by the flattering soft glow of the uniquely illuminated interior. The dishwasher with flexible hinges informs that it is in use via a subtle warm white light in the top left corner. For those without flexible hinges, the programme's remaining time is projected upon the floor.

Gentle to the touch

Smooth running rails offer minimal resistance, flowing in and out in a gentle, careful manner, protecting your glass, crystal and crockery with a cushioned closing mechanism. This care for your prized possessions is exemplified by the detail that goes into our baskets: silicon tipped folding racks protect delicate glasses and allow an additional non-slip surface for cups to be placed upon. A dedicated area in the upper basket can even be set to receive direct water jets for better and gentler cleaning of glass.

Explore the 400 series at gaggenau.com





A dishwasher for every occasion, the 200 series.

142:57

Dishwashers 200 series

The luxury of choice

The dishwashing 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Would you prefer a controllable, subtle lateral info-light to inform you that the dishwasher is on or for the remaining time of the programme to be projected onto the floor? Appreciate an extra cleaning area that directs water specifically in one section for cleaner cups and spotless glasses? Prefer the gentler drying of Zeolite? 60 or a 45 cm niche? These are choices that will help you to arrive at the perfect Gaggenau dishwasher 200 series.

The choices continue

Hone your dishwasher's performance. Personalise programmes and speed up the cycle while it is running. All can also be achieved remotely via the Home Connect app, as can temporarily quietening the dishwasher, useful when entertaining guests.











Dishwashers 200 series

The Gaggenau difference

What distinguishes every Gaggenau dishwasher 200 series, is the detail. The new flexible basket system secures glasses and crystal with silicon tipped holders that fold down to alternatively offer a non-slip extra shelf. The smooth running rails or new additional rollers provide controlled, effortless movement of the drawers and baskets. An end cap regulates the fluid, gentle motion of the baskets. All that can be done to protect the contents, is done, superbly.

There is even a special accessory, a top, third drawer, giving the user another level to safely stow cups and bowls. Details are more than considered, they are polished to perfection.

Explore the 200 series at gaggenau.com

Washing machine and tumble dryer

Treat your clothes, exceptionally

The Gaggenau washing machine and heat pump dryer are the first choice when it comes to a perfectly coordinated laundry system. They boast exceptional results with the ease of spacious, well-lit drums and large portholes so you can load and unload easily.

The washing machine offers a new intelligent dosing system, while the dryer houses a selfcleaning condenser heat exchanger, minimizing manual efforts. Both machines offer automatic programmes and communicate with each other: the dryer sets itself to the correct programme in anticipation of the wash load. Ensure your clothes look their best, effortlessly.

Discover more on our website.







Appliance overview

Ovens

Cooktops

Extractors

Refrigerators

Wine climate cabinets

Dishwashers

Washing machine

Tumble dryer

Ovens 400 series



Oven

BO 480/481 ↑ Width 76 cm Pyrolytic system 17 heating methods Automatic programmes Multiple core temperatu





Oven

BO 470/471 **n**

Width 60 cm Pyrolytic system 17 heating methods Automatic programmes Multiple core temperature probe, rotisserie spit and baking stone function Net volume 76 I Energy efficiency class: A*



Oven

BO 450/451 **n**

Width 60 cm Pyrolytic system 13 heating methods Automatic programmes Multiple core temperature probe, baking stone function Net volume 76 l Energy efficiency class: A*



Oven

BO 420/421 **n**

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



Double oven

BX 480/481

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

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Combi-steam oven

BS 484/485 **n**

Width 76 cm Fixed inlet and outlet water connection Fully automatic cleaning system Sous-vide cooking, grill, hot air combinable with humidity levels Automatic programmes Multiple core temperature probe Net volume 50 I 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 I



Combi-steam oven

Width 60 cm

BS 450/451/454/455 = ft

Removable 1.7 I water tanks

Automatic programmes

Energy efficiency class: A*

Net volume 50 l

Fully automatic cleaning system

Sous-vide cooking, grill, hot air

combinable with humidity levels

Multiple core temperature probe

Fully automatic espresso machine

CM 450 ♠ Width 60 cm Beverages can be personalised and memorised



WS 482 Width 76 cm, height 21 cm Dinner service for 10 people Net volume 38 l



WS 461 Width 60 cm, height 14 cm Dinner service for 6 people Net volume 19 l



WS 462 Width 60 cm, height 29 cm Dinner service for 12 people

Net volume 51 l



DV 461/061**

Width 60 cm, height 14 cm 3 levels, for vacuuming inside and outside the chamber Available as fully integrated, in your kitchen furniture fascia Maximum load 10 kg Net volume 8 l

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Combi-steam oven

Fixed inlet and outlet water connection Fully automatic cleaning system Sous-vide cooking, grill, hot air combinable with humidity levels Automatic programmes Multiple core temperature probe Net volume 50 l Energy efficiency class: A*
Overview heating methods ovens 400 series

Ovens

Appliance type	BX 480/BX 481 BO 480/BO 481 BO 470/BO 471	BO 450/BO 451	BO 420/BO 421
Heating methods	17	13	9
Hot air	٠	٠	•
Eco hot air	•	•	•
Top heat + bottom heat	•	•	•
Top heat	•	•	•
Bottom heat	•	•	•
Hot air + bottom heat	•	•	•
Top + 1/3 bottom heat	•		
¹ / ₃ top + bottom heat	•		
Hot air + 1/3 bottom heat	•		
Full surface grill + circulated air	•	•	•
Full surface grill	•	•	•
Compact grill	•	•	
Baking stone function	•	•	•
Roaster function	•	•	
Dough proofing	•	•	
Defrosting	•	•	
Keeping warm	•		

Combi-steam ovens

Appliance type	BS 484/BS 485 BS 470/BS 471 BS 474/BS 475 BS 450/BS 451 BS 454/BS 455
Heating methods	13
Hot air + 100 % humidity	•
Hot air + 80 % humidity	•
Hot air + 60 % humidity	•
Hot air + 30 % humidity	•
Hot air + 0 % humidity	•
Low temperature cooking	•
Sous-vide cooking	•
Full surface grill level 1 + humidity	•
Full surface grill level 2 + humidity	•
Full surface grill + circulated air	•
Dough proofing	•
Defrosting	•
Regenerating	•

Colour options

All 400 series appliances are available in these colours:



Full glass door in Gaggenau Anthracite



Stainless steel-backed full glass door

 Also available with control at the top or bottom

- A Home Connect
- * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
- ** Suitable for 400 and 200 series.

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

Ovens 200 series



Oven

BOP 250/251 A Width 60 cm Pyrolytic system 13 heating methods Automatic programmes Multiple core temperature probe and baking stone function Net volume 76 l Energy efficiency class: A*



BOP 220/221 ft Width 60 cm Pyrolytic system 9 heating methods Baking stone function Net volume 76 l Energy efficiency class: A*



Oven

BOP 210/211 ft

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



Combi-steam oven

BSP 270/271 ft

Width 60 cm Fixed inlet and outlet water connection Fully automatic cleaning system Sous-vide cooking, grill, hot air combinable with humidity levels Automatic programmes Multiple core temperature probe Net volume 50 l Energy efficiency class: A*



Combi-steam oven

BSP 260/261 ft

Width 60 cm Fixed inlet and outlet water connection Sous-vide cooking, grill, hot air combinable with humidity levels Automatic programmes Multiple core temperature probe Net volume 50 l Energy efficiency class: A*



Combi-steam oven

BSP 250/251 ft

Width 60 cm Removable 1.7 | water tank Sous-vide cooking, grill, hot air combinable with humidity levels Automatic programmes Multiple core temperature probe Net volume 50 l Energy efficiency class: A*



Steam oven

BSP 220/221 ft

Width 60 cm Removable 1.7 I water tank Sous-vide cooking Steaming without pressure Net volume 58 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 ft Width 60 cm Beverages can be personalised



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, for vacuuming inside and outside the chamber Maximum load 10 kg Net volume 8 l



Warming drawer

WSP 221

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

Overview heating methods ovens 200 series

Ovens

Appliance type	BOP 250/251	BOP 220/221 BOP 210/211
Heating methods	13	9
Hot air	•	•
Eco hot air	•	•
Top + bottom heat	•	•
Top heat	•	•
Bottom heat	•	•
Hot air + bottom heat	•	•
Top + 1/3 bottom heat		
¹/₃ top + bottom heat		
Hot air + ¹/₃ bottom heat		
Full surface grill + circulated air	•	•
Full surface grill	•	•
Compact grill	•	
Baking stone function	•	•
Roaster function	•	
Dough proofing	•	
Defrosting	•	

Combi-steam ovens

Appliance type	BSP 270/271 BSP 260/261 BSP 250/251	BSP 220/221
Heating methods	13	6
Hot air + 100 % humidity	•	
Hot air + 80 % humidity	•	
Hot air + 60 % humidity	•	
Hot air + 30 % humidity	•	
Hot air + 0 % humidity	•	
100% humidity		•
Low temperature cooking	•	
Low temperature steaming		•
Sous-vide cooking	•	•
Full surface grill level 1 + humidity	•	
Full surface grill level 2 + humidity	•	
Full surface grill + circulated air	•	
Dough proofing	•	•
Defrosting	•	•
Regenerating	•	•

Keeping warm

Colour options

All 200 series appliances are available in these colours:







Gaggenau Silver

- Also available with control at the top or bottom
- Home Connect
- * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
- ** Suitable for 400 and 200 series.

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

Gaggenau Anthracite

Gaggenau Metallic

The oven EB 333



Oven

EB 333 🏚 Width 90 cm

Width 90 cm Pyrolytic system 17 heating methods Multiple core temperature probe, rotisserie spit and baking stone function Automatic programmes Net volume 83 l Energy efficiency class: A*

Overview heating methods

EB333

Heating methods	17
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
¹/₃ top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•

A Home Connect

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

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



Steam insert

Stainless steel Perforated/Unperforated For combi-steam oven



Steam insert

Non-stick Perforated/Unperforated For combi-steam oven



Gastronorm adapter



Gastronorm roaster



Gastronorm insert small

Stainless steel, GN 1/3 Perforated/Unperforated



Gastronorm insert large

Stainless steel, GN 2/3 Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

Vario cooktops 400 series



Full surface induction cooktop CX 492 ■

Width 90 cm One single large cooking surface TFT touch display Free positioning of cookware



Full surface induction cooktop CX 482 ■

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



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



Vario flex induction cooktop

VI 462 A T A Width 60 cm 4 cooking zones 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



Table ventilation

AL 400 🔳

Width 120/90 cm Stainless steel Extendible, can be completely lowered into the worktop when not in use Flush or surface installation Energy efficiency class: A in a configuration AL 400 191 with the remote fan unit AR 400 142* No Energy efficiency class for AL 400 121



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 Teppan Yaki

VP 414 ■ Width 38 cm One hardchromed metal surface Exact temperature control Flush or surface installation Front mounted control knobs



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 electric grill

VR 414 🔳

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



Full electronic power level

Flush or surface installation

Front mounted control knob

Vario gas wok

VG 415 🔳

Width 38 cm

1 wok burner

regulation



Vario downdraft ventilation

VL 414 🔳 🏚

Width 15 cm Stainless steel Highly efficient ventilation system at the cooktop Flush or surface installation Front mounted control knob Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

Cooktops 400 series



Full surface induction cooktop

CX 492 ■ Width 90 cm One single large cooking surface TFT touch display Free positioning of cookware



Full surface induction cooktop

CX 492 ▲ Width 90 cm One single large cooking surface TFT touch display Free positioning of cookware



Full surface induction cooktop CX 482 ■

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



Full surface induction cooktop CX 482 ▲

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



Flex induction cooktop with integrated ventilation system

CV 492 ▲ ↑ Width 90 cm 4 cooking zones Front mounted black control knobs Energy efficency class A



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

Design options

- ▲ Frameless
- Stainless steel frame
 Stainless steel control p
 - Stainless steel control panel
- Home Connect
 * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

Vario cooktops 200 series



Vario flex induction cooktop

VI 262 • Width 60 cm 4 cooking zones Black control panel with illuminated knobs



Vario flex induction cooktop

VI 242 • Width 40 cm 2 cooking zones Black control panel with illuminated knobs



Vario flex induction cooktop

VI 232 • Width 28 cm 2 cooking zones Black control panel with illuminated knobs



Vario gas cooktop

VG 264 • Width 60 cm 4 burners Black control panel with illuminated knobs



Vario gas cooktop

VG 232 • Width 28 cm 2 burners Black control panel with illuminated knobs



Vario gas wok

VG 231 • Width 28 cm One wok burner Black control panel with illuminated knob



Vario Teppan Yaki

VP 230 ● Width 28 cm 1 metal surface Accurate temperature control Black control panel with illuminated knob



Vario electric grill

VR 230 •

Width 28 cm 2 separately controllable zones Open cast grill, with lava stones Black control panel with illuminated knobs



VL 200 •

Width 15 cm Highly efficient cooktop ventilation Black control panel with illuminated knob Energy efficiency class: A*

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 262 ▲ ■ ↑ Width 60 cm 4 cooking zones Twist-Pad control



Induction cooktop

CI 261 ■ Width 60 cm 4 cooking zones Twist-Pad 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



Vario gas cooktop

VG 295 Width 90 cm 5 burners With wok burner Stainless steel control panel with illuminated 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 r
- Stainless steel control panel
- Home Connect
 * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

Accessories



Griddle plate

Cast aluminium Non-stick coating



Teppan Yaki plate

Multi-ply material



Wok pan

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 cm, Ø 18 cm, Ø 21 cm, Ø 28 cm





Black Twist-Pad



Black appliance cover



Cooking sensor

For temperature regulation within pots For flex induction cooktops



Lava stones

For refilling

Socket

Extractors 400 series



Vario ceiling ventilation

AC 402 Filter module Dimensions 80 x 40 cm Stainless steel



Vario ceiling ventilation

AC 462/482 Control module Dimensions 80 x 14 cm Stainless steel •

Vario ceiling ventilation

AC 472 Light module Dimensions 80 x 14 cm Stainless steel

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control modules and light module. Energy efficiency class (AC 402 only): B in a configuration with the remote fan unit AR 400 142*



Table ventilation

AL 400

Width 120/90 cm Stainless steel rectractable Energy efficiency class: A in a configuration AL 400 191 with the remote fan unit AR 400 142* No Energy efficiency class for AL 400 121



Island hood

AI 442

Width 160/120/100 cm Stainless steel Energy efficiency class: A in a configuration with the remote fan unit AR 400 143* Vario downdraft ventilation

Width 15 cm Stainless steel Perfect combination with other Vario appliances of the 400 series Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*



Wall-mounted hood

AW 442

Width 160/120/90 cm Stainless steel Energy efficiency class AW 442 190 / AW 442 120: A, AW 442 160: B with the remote fan unit AR 400 143*

Extractors 200 series



Ceiling ventilation Free hanging lift hood

AC 270 🕇 Width 105 cm Motorised height adjustment Gaggenau Black



Ceiling ventilation Integrated hood AC 250 🕇

Width 120 cm Gaggenau Light Bronze Energy efficiency class: A+*



Ceiling ventilation Surface mounted AC 230 角

Width 105 cm Gaggenau Light Bronze



Table ventilation

AL 200 🏚 Width 90/80 cm Black with a retractable glass panel Energy efficeny class: A*



Island hood

Al 240 🕇 Width 90 cm Stainless Steel Glass front in Gaggenau Anthracite Energy efficiency class: A*



Vario downdraft ventilation

Perfect combination with other Vario appliances of the 200 series Energy efficiency class: A*

VL 200

Width 15 cm

Gaggenau Black

Wall-mounted hood

AW 240 角 Width 90 cm Stainless Steel Glass front in Gaggenau Anthracite Energy efficiency class: A*



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Wall-mounted hood
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AW 250 角 Width 90 cm Angled vapour screen Gaggenau Anthracite Energy efficiency class: A+*



Flat kitchen hood

AF 210 Width 90/60 cm Stainless steel handle bar Energy efficiency class: A*



Canopy extractor

AC 200 Width 86/70/52 cm Stainless steel and glass Invisible integration in upper cabinet Energy efficiency class: A++*



Vario refrigerators 400 series



Vario fridge-freezer combination

RY 492 ↑ Niche width 91.4 cm Niche height 213.4 cm Handleless option Cushioned door closing system Fresh cooling close to 0 °C Integrated ice maker in freezer compartment Warm white, glare-free LEDs Net volume 552 I Energy efficiency rating F*



Vario refrigerator

RC 472 🕇

Niche width 76.2 cm Niche height 213.4 cm Handleless option Cushioned door closing system Fresh cooling 0 °C Warm white, glare-free LEDs Net volume 467 I Energy efficiency rating E*



Vario freezer

RF 461 角

Niche width 61 cm Niche height 213.4 cm Handleless option Cushioned door closing system Integrated ice maker Warm white, glare-free LEDs Net volume 344 I Energy efficiency rating F*



Vario fridge-freezer combination

RB 492 ↑ Niche width 91.4 cm Niche height 213.4 cm Handleless option Cushioned door closing system Fresh cooling close to 0 °C Integrated ice maker in freezer compartment Warm white, glare-free LEDs Net volume 555 1 Energy efficiency rating E*



Vario fridge-freezer combination

RB 472 ↑ Niche width 76.2 cm Niche height 213.4 cm Handleless option Cushioned door closing system Fresh cooling close to 0 °C Integrated ice maker in freezer compartment Warm white, glare-free LEDs Net volume 452 I Energy efficiency rating E*



Vario refrigerator

RC 492 ft

Niche width 91.4 cm Niche height 213.4 cm Handleless option Cushioned door closing system Fresh cooling 0 °C Warm white, glare-free LEDs Net volume 579 I Energy efficiency rating E*



Vario freezer

RF 463 🕇

Niche width 61 cm Niche height 213.4 cm Handleless option Cushioned door closing system Illuminated ice and water dispenser with proximity sensor Warm white, glare-free LEDs Net volume 304 I Energy efficiency rating F*



Vario freezer

RF 471 n

Niche width 76.2 cm Niche height 213.4 cm Handleless option Cushioned door closing system Integrated ice maker Warm white, glare-free LEDs Net volume 445 I Energy efficiency rating F*

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Vario refrigerator

Niche width 61 cm

Fresh cooling 0 °C

Net volume 357 l

Niche height 213.4 cm Handleless option

Cushioned door closing system

Warm white, glare-free LEDs

Energy efficiency rating E*

RC 462 角

Vario freezer

RF 411 角

Niche width 45.7 cm Niche height 213.4 cm Handleless option Cushioned door closing system Integrated ice maker Warm white, glare-free LEDs Net volume 240 I Energy efficiency rating F*



Vario freezer

RF 410 ft

Niche width 45.7 cm Niche height 213.4 cm Handleless option Cushioned door closing system Warm white, glare-free LEDs Net volume 240 I Energy efficiency rating E*

Vario refrigerators 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 223 I Energy efficiency rating D*



Vario fridge-freezer combination RT 289 Niche width 56 cm Niche height 177.5 cm Three climate zones including Fresh cooling close to 0 °C Net volume 269 I Energy efficiency rating E*



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 289 I Energy efficiency rating D*



Vario freezer

RF 287

Niche width 56 cm Niche height 177.5 cm Net volume 212 l Energy efficiency rating E*

A Home Connect

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

Refrigerators 200 series



Free-standing fridge-freezer combination

RY 295 Width: 90.5 cm Height: 183 cm Free-standing in anthracite stainless steel Two Fresh cooling 0 °C drawers with 5 preset settings Internal water dispenser and ice maker Total volume: 573 I Energy efficiency rating: E*



Fridge-freezer combination

RT 282

Niche width 56 cm Niche height 177.5 cm Three climate zones including fresh cooling Cushioned door closing system Net volume 286 l Energy efficiency rating: F*



Refrigerator

RC 200 Niche width 60 cm Niche height 82 cm Net volume 137 l Energy efficiency rating: F*



Fridge-freezer combination

RB 282 🏚

Niche width 56 cm Niche height 177.5 cm Fully integrated Four climate zones Two Fresh cooling drawers close to 0 °C Cushioned door closing system Net volume 223 I Energy efficiency rating: D*



ion Refrigerator

RC 282 🕇

Niche width 56 cm Niche height 177.5 cm Fully integrated Three climate zones Three Fresh cooling drawers close to 0 °C Cushioned door closing system Net volume 289 I Energy efficiency rating: D*



Fridge-freezer combination

RT 282 角

Niche width 56 cm Niche height 177.5 cm Fully integrated Four climate zones Three Fresh cooling drawers close to 0 °C Cushioned door closing system Net volume 269 I Energy efficiency rating: E*



Freezer

RF 282

Niche width 56 cm Niche height 177.5 cm Cushioned door closing system Net volume 212 I Energy efficiency rating: F*



Fridge-freezer combination

RT 200 Niche width 60 cm Niche height 82 cm Net volume 123 I Energy efficiency rating: F*



Freezer

RF 200

Niche width 60 cm Niche height 82 cm Net volume 106 l Energy efficiency rating: F*

▲ Home Connect

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

Accessories Vario 400 series, Vario 200 series, 200 series



Storage container

With transparent lid



Bottle holder

Maple wood with magnetic connector, oiled

Accessories Vario 400 series





Handle bar

Stainless steel

Exact accessory depends on

Ventilation grille

appliance



Stainless steel door panel

Available with and without handle Exact accessory depends on appliance

Vario wine climate cabinets 400 series



Vario wine climate cabinet

RW 466 🕇

Niche width 61 cm Niche height 213.4 cm Three climate zones Glass door, handleless option Cushioned door closing system Five preset lighting scenarios Warm white, glare-free LEDs Capacity 99 bottles Energy efficiency rating G*



Vario wine climate cabinet

RW 466 🕇

Niche width 61 cm Niche height 213.4 cm Three climate zones Solid door, handleless option Cushioned door closing system Five preset lighting scenarios Warm white, glare-free LEDs Capacity 99 bottles Energy efficiency rating F*



Vario wine climate cabinet

RW 414 🕇

Niche width 45.7 cm Niche height 213.4 cm Two climate zones Glass door, handleless option Cushioned door closing system Five preset lighting scenarios Warm white, glare-free LEDs Capacity 70 bottles Energy efficiency rating G*



Vario wine climate cabinet

RW 414 🕇

Niche width 45.7 cm Niche height 213.4 cm Two climate zones Solid door, handleless option Cushioned door closing system Five preset lighting scenarios Warm white, glare-free LEDs Capacity 70 bottles Energy efficiency rating F*

Wine climate cabinets 200 series



Wine climate cabinet

RW 282

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



Wine climate cabinet

RW 222

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



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 G*

Home Connect

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

Accessories



Removable shelf

Suitable for decanters, open bottles and humidors



Bottle tray

Fully extendible Oak and aluminium

Bottle support



Presenter

Oak and aluminium



Handle bar

Stainless steel



Ventilation grille

Exact accessory depends on appliance

Bottle support in oak wood for convenient storage of bottles on the division plate

Accessories Vario 400 series





Stainless steel door panel frame

Stainless steel door panel

Available with and without handle Exact accessory depends on appliance Available with and without handle Exact accessory depends on appliance

Accessories 200 series





Stainless steel door panel frame

Stainless steel door panel frame

Dishwashers 400 series



Dishwasher

DF 480/481 ↑ Width 60 cm 8 programmes, 4 options Perfectly illuminated interior Remaining time projection or lateral info-light Push-to-open Zeolite Very quiet 42 dB Energy efficiency class: C*

Dishwashers 200 series



Dishwasher

DF 270/271 ↑ Width 60 cm 6 programmes, 3 options Remaining time projection or lateral info-light Push-to-open Zeolite Very quiet 42 dB Energy efficiency class: C*



Dishwasher

DF 260/261 ↑ Width 60 cm 6 programmes, 3 options Remaining time projection Zeolite Very quiet 42 dB Energy efficiency class: C*



Dishwasher

DF 210/211 ↑ Width 60 cm 6 programmes, 3 options Info-light Very quiet 44 dB Energy efficiency class: D*



Dishwasher

DF 264 ↑ Width 45 cm 6 programmes, 1 option Remaining time projection Zeolite Very quiet 44 dB Energy efficiency class: C*

Washing machine and tumble dryer 200 series



Washing machine

WM 260 角

Free-standing, slide-under or stackable Width 60 cm, height 84.8 cm Intelligent dosing system iDos 2.0 for liquid detergent and softener for a perfect washing result 10 kg drum with interior lighting Top-up function Dynamic Wash System Energy efficiency class: C*



Tumble dryer with heat pump

WT 260 🕇

Free-standing, slide-under or stackable Width 60 cm, height 84.2 cm Heat pump technology Self-cleaning condenser for automatic fluff removal Very silent 62 dB Steam Refresh Smart Dry Energy efficiency class: C** A Home Connect

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

Accessories



Cutlery drawer

With smooth running rails



3rd basket With smooth running rails



Silvercare cartridge

For all dishwashers



Glass holder

For long-stemmed glasses



Handle bar, stainless steel

For all 60 cm dishwashers

Accessories

221 1-1. X-2. (K)

Stacking kit

With pull-out shelf

The current Energy Label: Valid until February 28, 2021.

By using energy-saving home appliances, you save valuable resources as well as money. That's why you should consider low energy and water consumption values when you purchase a home appliance. Since 1995, the European energy label has been providing standardized information on the energy and water consumption of home appliances.

The energy label, which has had the layout depicted below since 2012, specifies the efficiency class of the relevant appliance. It also uses language-neutral pictograms to provide additional information on the appliance, such as its noise value and capacity as well as energy and water consumption. For washing machines and dishwashers, the energy label currently identifies energy and water consumption as annual values. We'll explain the current energy label below using the example of cooling appliances.



Sample energy label for fridge and freezer appliances: In addition to the total usable volume of all freezer and refrigerator compartments, the label specifies the appliance's noise value. The energy efficiency class is particularly important for these appliances. The better the energy efficiency class, the more energy costs can be saved - especially since these devices are in continuous operation.

Key	
1	Energy efficiency class
2	Energy consumption in kWh/year (measured under standard conditions)
3	Noise emissions expressed in dB(A) re 1 PW
4	Total volume of all freezer compartments
5	Total volume of all refrigerator compartments

The new Energy Label: Valid from March 1, 2021.

Technological development over the past few years has resulted in a higher concentration of products that carry labels with a value of A+ or better. Consequently, the label has not been fulfilling its original function as an aid for making purchasing decisions as well as it formerly did. Other basic conditions like user behaviour have also changed. That's why it's time to adapt the existing energy label. The first home appliances to have the new label will be washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. As of March 1, 2021 these appliances must show the new label when sold in shops, online, etc.

The Energy Label for oven, cooktops, hoods etc will stay the same as explained on the page before.

The most significant change in the new energy labels is the elimination of the energy efficiency plus classes like, for example A+++. In the future, classification will be from A to G. New methods will also be used for measuring energy consumption and determining the label class. According to EU specifications, they should, to the extent possible, take into account the real-life usage of the product and reflect the average consumption for washing machines, washer-dryers and dishwashers will no longer be specified per year but per 100 operating cycles of the particular appliance. The duration of the label programme to be tested will also be specified for these products. In the case of washing machines and washer-dryers, there will even be a maximum programme duration that must not be exceeded.

The test program for labelling washing machines and washer-dryers is also changing. The new "Eco 40-60" program will be displayed on the appliance panel. For dishwashers, the composition of the standard place setting will also be changed. For these and other reasons, it is not possible to directly convert the current efficiency classes to the new classes. In addition, you will also be able to retrieve further product information directly via a QR code that is displayed on the energy label. The QR code forwards you to a database operated by the EU from 1.3.2021. This is where you can view and download data sheets for all appliances that require the new energy label. Access to the database is also possible via the Internet. For more information on the new energy label, visit: www.gaggenau.com



Sample energy label for fridge and freezer appliances: The procedure for determining the energy class is now more comprehensive. It takes into account the type of appliance, its operating principle, the room temperature, and the number and size of storage compartments. The rest of the elements on the new energy label basically remain the same. Energy consumption continues to be specified in kWh as annual consumption ("annum"). The label also provides information on the total volume of all refrigerator compartments and all freezer compartments, if any, and on noise emissions and the noise emission class.

Key	
1	QR code
2	Energy efficiency class
3	Energy consumption in kWh/year (measured under new standard conditions)
4	Noise emissions expressed in dB(A) re 1 PW and noise emission class
5	Total volume of all freezer compartments
6	Total volume of all refrigerator compartments



Home Connect, life enhanced

The kitchen, always at your fingertips.

Our lives and homes are becoming ever more connected. Our home appliances have always enabled our customers to create extraordinary cuisine, now digital services are a valuable addon to this principle as they integrate the kitchen into our modern lifestyles.

Our appliances are being equipped with Home Connect, a platform allowing you to intuitively communicate with your appliance digitally, remotely and at will – while also offering a wide range of other advantages such as remote diagnostics and integration into selected home management systems.

Home Connect, enhancing your time in, and away from, the kitchen. Explore more possibilities on our website.

Home Connect

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

Showrooms

Our 60 showrooms await, simply arrange your appointment to experience our world.



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The difference is Gaggenau.

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