

GAGGENAU

Art of the Kitchen

GAGGENAU

“I need to use the best materials to create the best. I am not in the appliance business, but I like to work with people who know what they are doing and who do the best.”

– Anastasia Soare
CEO of Anastasia Beverly Hills

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“Simplicity is hard to achieve. To get something that is simple and has depth and functionality is not easy. For us, having a kitchen that looks this simple, but realizing it has everything you need and works well, is really rewarding.”

– David Montalba,
Architect, Club 1683 member

Architecture and Design
Design: Anastasia Soare

Beverly Hills

Founder of the eponymous beauty brand, Anastasia of Beverly Hills, Anastasia Soare has forged a career shaping the brows of the famous, making her name with early clients such as Cindy Crawford and Naomi Campbell.

Anastasia's home is a lesson in elegance. **"As you can see, I am very picky about everything in my environment. Everything needs to be perfect."** With her open plan kitchen very much on display, Anastasia's Gaggenau appliances fulfill the dual role of extraordinary culinary creators as well as design statement pieces. They are equally at home in lavish celebrity parties and more intimate family occasions: **"Every Saturday my mother cooks Romanian food and we have dinner together with my daughter."**

The glamorous beauty entrepreneur enjoys entertaining, and her kitchen has played host to various fabulous friends.







"I don't like to complicate my food, but I like to buy the best ingredients. I like to use the best products, and that's why I chose Gaggenau for my home."

Anastasia Soare





Architecture and Design

Architecture: Anne Sherry

Design: Chris Mitchell & Pilar Guzmán

Long Island

“We are big cooking project people,” begins Pilar Guzmán. **“On any given Friday night, we are making anything from pasta Amatriciana to a riff on an Ottolenghi,”** continues her husband Chris Mitchell.

Pilar and Chris are luminaries of the New York publishing world. Pilar is the former editor in chief of *Condé Nast Traveler* and co-founder of *Swell*. Chris is the former publisher of *Vanity Fair*.

The kitchen of this holiday home is built around entertaining. **“Our whole philosophy (in designing the kitchen) is that I want to be part of the conversation,”** says Pilar who feels the quiet counter-based Gaggenau downdraft ventilation is an absolute godsend. **“Because I don’t have this big hood, I can just look out.”**

With dinner parties a regular occurrence, this open kitchen is a celebration of time well spent with friends having animated conversations, good food and, of course, good wine.

The Bridgehampton home is just one of their six home renovation projects.







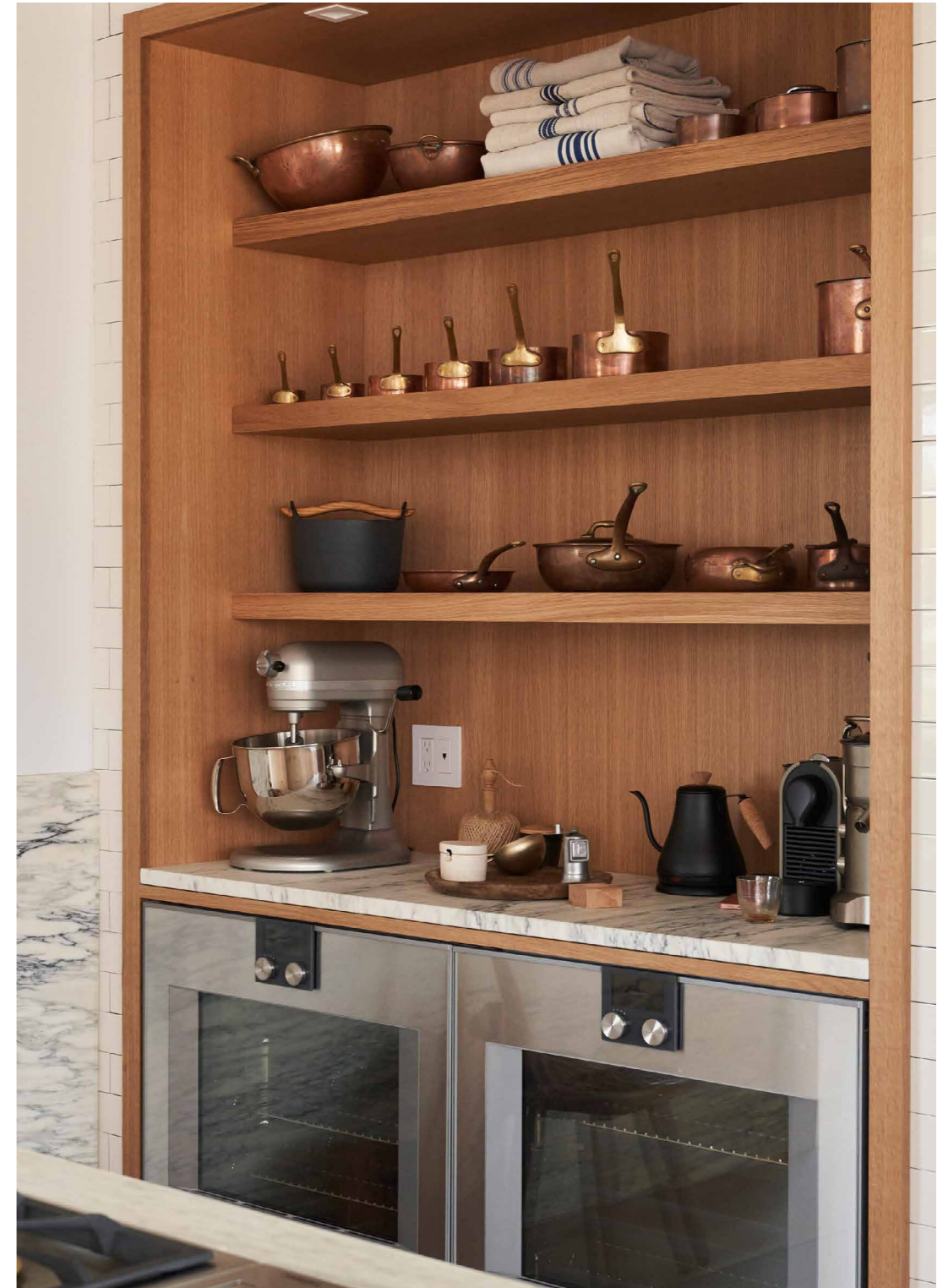
“The philosophy (in designing the kitchen) is that I want to be part of the conversation.”

Pilar Guzmán





The 16-foot island with Paonazzo Caldia marble countertops is a standout feature in the kitchen and utilized for social cooking.





Architecture and Design

Architecture: Lichten Architects

Design: Aman & Meeks

New York City

Ashley Stark Kenner's townhouse is a design triumph. Completely renovated, the curated design details and small touches utterly elevate the spaces. Note the painted Benjamin Moore Decorator's White, a seemingly bold choice for a lively family kitchen and regular dinner party venue. It somehow seamlessly blends with Ashley's pared back yet elevated aesthetic.

The kitchen is important: **"the heart of the home"** she explains, while also freely admitting a slightly more utilitarian reason – she is an avid cook. **"I cook all day, every day."** The layout is warm and welcoming, and Gaggenau appliances face the focal point, the kitchen island with a chair for every member of the family. **"They help me mix, pour and measure."**

The success of the aesthetic should come as no surprise when you consider Ashley's design-rich background, she is Creative Director of, and one of the Starks still running, the family business Stark Carpets. More recently, the tastemaker debuted her own e-commerce brand Ashley Stark Home.

New York City is intrinsic to Ashley's family, the eight-decades old textile titan Stark. Ashley serves as Creative Director and is also the Founder and CEO of Ashley Stark Home.







“Everything cooks so evenly and fast,
which is great, because I cook three
different meals for three different kids.”

Ashley Stark Kenner





The Gaggenau products are Ashley's favorites due to their functionality and unique design edge. "The doors never get hot. You can press the button and it pops open!" Ashley explains in reference to her convection and combi-steam ovens.





“The kitchen should be the heart of the most technology in the house. We want the kitchen to be arguably the most modern part of the house.”

– Pilar Guzmán and Chris Mitchell,
Club 1683 members

Architecture and Design
Montalba Architects

Santa Monica

In sun-drenched California, architect David Montalba has curated a family space that facilitates their lifestyle. Think expansive glass windows bringing the outdoors in, endless light in uncluttered space. **“Paring down and using less but better quality, marrying the physical and the visual,”** explains David.

Gaggenau is the backbone to the family's kitchen. David was intrigued first by the brand's beauty, and simplicity. As he says, **“it's hard to achieve. To get something that is simple and has depth and functionality is not easy.”**

The Gaggenau appliances are put to good use: the warming drawer is universally loved, David's wife Amy cooks her own granola from scratch in the oven, while the children prefer to make crêpes on the cooktop. **“Everyone helps in the cooking process,”** says David proudly.

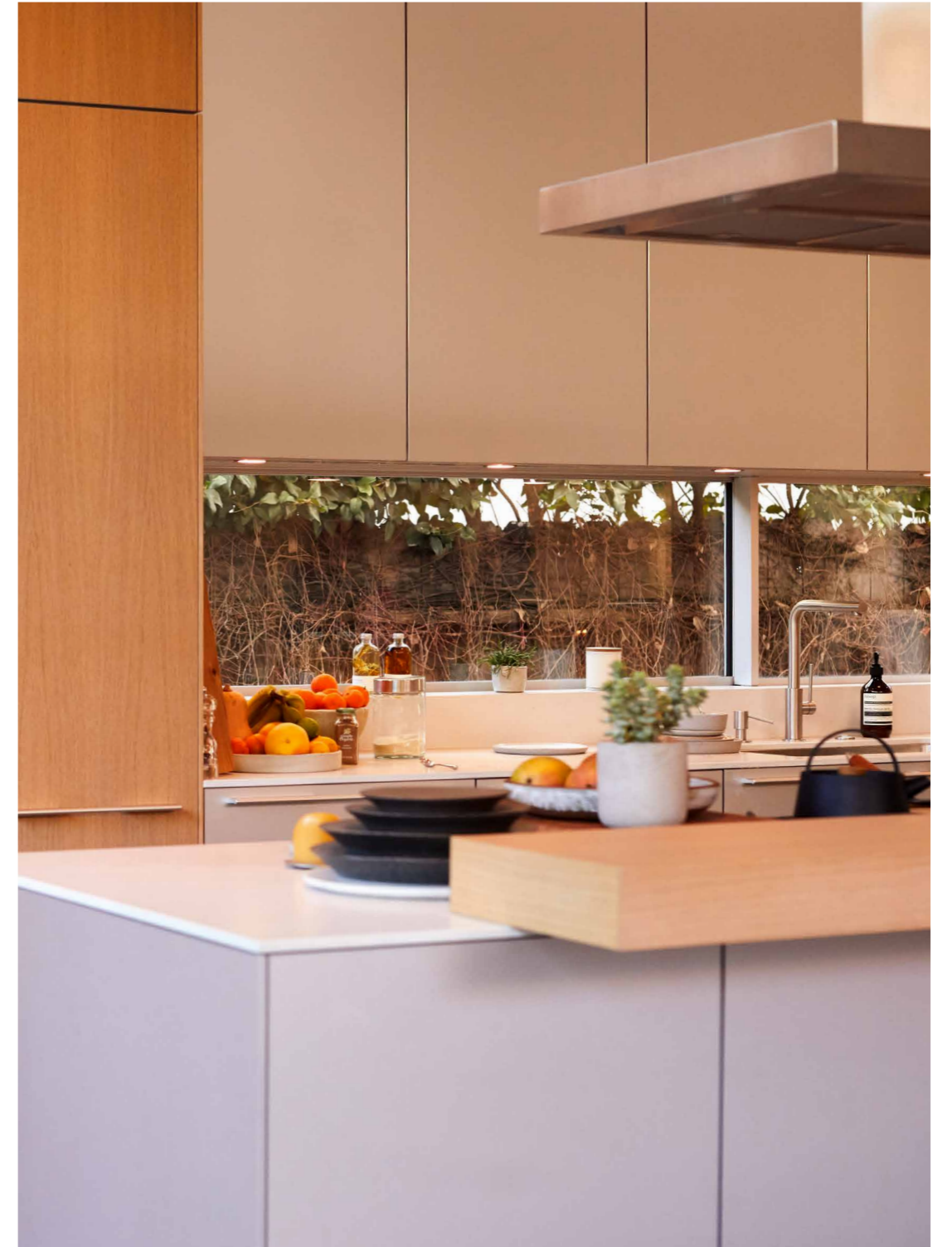
Born in Florence, Italy, and raised in both Switzerland and California, David Montalba is a stalwart within the architecture and design industry.







"Favorite Gaggenau appliance? The warming drawer! It is the most used. No one initially wanted it except for Amy, but it's really practical!"
David Montalba





Architecture and Design

Architecture: Greg Thomas, AIA; Heidi Leinbach, NARB

Design: Jacobsen Architecture, LLC

Washington D.C.

Celebrated Washington architect Simon Jacobsen designed the apartment which boasts a commanding 180-degree view across the Potomac River. Playfully named the "Spy House" (Joan and her husband were formerly in US Intelligence). The plush white leather seats and sophisticated interior play host to numerous, distinguished dinner guests. **"If we could entertain every night, my husband would."**

"I am a huge ambassador for Gaggenau because it is a spectacular product," enthuses Joan who singles out the combi-steam oven for particular praise. A convert to sous vide, Joan admits to being a little nervous at first, **"But once I started using it, I have never gone back. It's amazing."**

It is a chic, "grown-up" space with an astounding view of the Potomac River, and Capitol Hill beyond.







“The space is sophisticated modern, and urbane. Not that we are like that, but we figured it would elevate us if the space was.”

Joan





KEEP RAILINGS CLEAR

KEEP RAILINGS CLEAR



The space is designed to be enjoyed with "a glass in hand" according to Simon Jacobsen.





Architecture and Design

Architecture: Standard Architecture

Design: Sarah Story Design

Beverly Hills

“Gaggenau hits it out of the park in terms of design. It’s simply stunning.” Candace Nelson was first attracted to the contemporary design and feel of Gaggenau, and as someone who spends considerable time in the kitchen, it was important to curate a space using the very best. **“It’s really rare to find anything that functions as beautifully as it looks and Gaggenau definitely does.”**

As founder of Sprinkles Cupcakes (considered the world’s first cupcake bakery) co-founder of Pizzana, a neo-Neapolitan restaurant chain and star judge of the Netflix series *Sugar Rush*, Candace’s kitchen is a popular, versatile venue. At any given moment it can be a test site for new recipes, host a party for friends or is where her boys create treats from mom’s cookbook.

Candace’s entire philosophy when it came to the design and details of her home was centered on bringing the outdoors in. “We live in the best climate in the world.”







“Our home is very open, and we did that because we never wanted to be too far away from our family members.”

Candace Nelson





“One of the most important things an architect or designer can do when they walk into a place is to just imagine. If you had unlimited resources and patience, what could you do? That frees you a great deal.”

– Simon Jacobsen,
Architect, Club 1683 member

Architecture and Design

Design: Montana Labelle Design & Lifestyle

Toronto

The brief for this Canadian townhouse was “cozy, minimalist, cool and warm”. The designer was Montana Labelle of Montana Labelle Design & Lifestyle, the client: her brother. She gutted and refashioned the home to her sibling's tastes, which are inspired by his work at Apple. The strong design ethos made Gaggenau the obvious choice. **“They don’t even look like appliances. They are so seamless, functional and stylish.”** Lucas muses.

While Lucas and his partner Tyler **“don’t cook every night”** both they and Montana love how the brand marries function and form.

Adding muted warmth, pared-back tones and light was an important element in the design of the Toronto townhouse.







“Gaggenau is one of my favorite appliance brands. Their cooktop and wall ovens are so easily integrated. They don’t feel like this big clunky piece of machinery, and they work with the rest of the kitchen in a very seamless way.”

Montana Labelle





Admitting to not cooking a lot ("We do cook, just not every night," says Lucas) the choice of appliances was primarily an aesthetic one.



Architecture and Design

Design: Windsor Smith Home

Brentwood

Throughout her two decades at the top of the design industry, Windsor Smith has been consistent about one thing. **"I have always used Gaggenau. I feel that their products are not only beautiful, but they also really do something special."**

Always inventive, Windsor puts her combi-steam oven to ingenious use, steaming hand towels in sage, **"a lovely lifestyle piece,"** she explains.

Her fresh, authentic yet timeless designs have brought her a host of colorful and famous clients, who rely on her unerring eye. **"Like all designers, I think we select things because they are beautiful and stylish, but if you have been in the business for a while, you will also know what does and doesn't work, what has a lifespan and what doesn't have authenticity."**

"A big trend now is escapism, the world is pretty rough out there and I think that people are entertaining at home more and want to be at home," says Windsor.







“I love how the doors (of the refrigerator) are deeper and the cavity of the refrigerator is less so.”

Windsor Smith





Architecture and Design

Builder: J. Jordan Homes

Design: Jillian Richey Design

Chicago

Amy and her young daughter spend their days creating in the kitchen, the Gaggenau steam oven being the most coveted appliance. **"I use it constantly,"** explains Amy. **"Whether that's reheating, or steaming and tenderizing vegetables from scratch, the Gaggenau steam oven is in constant use!"**

A former lawyer, Amy is keen to convince others regarding the merits of steaming. **"People don't eat a lot of cooked vegetables at home for some reason. Then they come here, and they are like, 'Oh my god! Steamed broccoli!' I literally take it out of the fridge, wash it off and then ten minutes later I just pour olive oil, lemon, salt and pepper, and then it's done. We do that all the time."**

The kitchen is the favorite part of the house. The space is airy and light, ideal for the long Chicago winters.



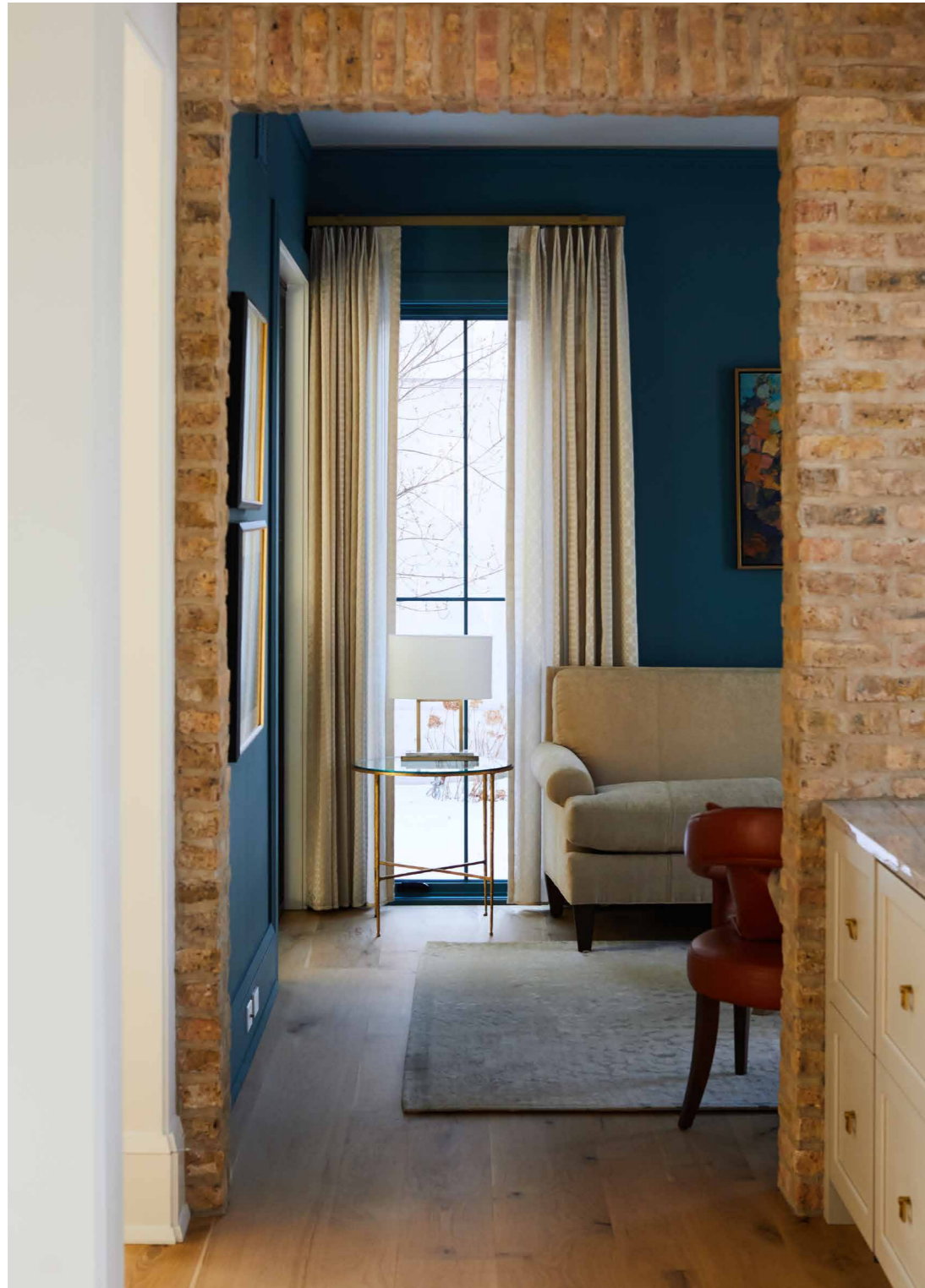




"I use the steam oven about every day. I mostly use it for vegetables, and to reheat things because I don't like to use the microwave."

Amy





“Gaggenau is always the only choice when bringing together simple, sophisticated design and up-to-the-minute technology.”

– Michael J. Chen,
Designer and Developer

Architecture and Design
Design: McCroskey Interiors

Kansas City

It was the sleek and modern aesthetic that first attracted Laura of Laura McCroskey Interiors to Gaggenau. **"I wanted a very quiet, well-put-together kitchen with the very best appliances, and everything hidden. A French look."**

Once installed, she was intoxicated by the usability and efficiency of the appliances. **"I love to cook and am willing to try anything."** Her favorite method is now sous vide, the recipes on rotation include quails' egg and duck confit as well as the 'jarring' of various foods.

Creativity and design are intrinsic to Laura's DNA – her mother was an artist, and the works showcased around the house are a nod to Laura's heritage and superior artistic eye.







“The most requested thing we get is prettier kitchens. You don’t see the sleeker, more modern kitchens in the Midwest.”

Laura McCroskey





Jarring is also something which Laura tried out after she saw a chef doing just that in the Gaggeneau steam oven. Additionally, quail eggs were also cooked in the sous vide. It is a nod to the flexibility of the Gaggeneau product, and the experimental nature and flavor of Laura's kitchen.



Architecture and Design

Architecture: SAOTA Architects

Developer: Luxford Group

Beverly Hills

Michael J. Chen wanted his Gaggenau appliances visible in his spectacular show kitchen. **"Simplicity and elegance are key to the design, so we decided to expose it."**

Architecturally trained, Michael has created a home centered on movement, form and texture. The highly curated kitchen is an aesthetic masterpiece, all shape, angles and reflections. **"I wanted it to not only be a place to serve and cook for people, but also a piece of art."** The imposing island affords a remarkable 180-degree view of Los Angeles and is bar stool-free, because as Michael asks, **"do you really want to sit at the bar when you have this view?"**

The creative consultants on this Beverly Hills home originally asked Michael to "hide everything." He rebutted: "what is the point of hiding the Gaggenau appliances when you can display them!"







"I wanted it to not only be a place to serve and cook for people, but also a piece of art."

Michael J. Chen







The home is undeniably a Beverly Hills home: light, modern, clean and luxurious.



Architecture and Design
 Builder: J. Jordan Homes
 Design: Brynn Olson Design Group, LLC.

Chicago

It was Jo and Laura's architect who encouraged them to consider Gaggenau. **"They just integrate so beautifully into the space and have been super easy to use,"** says Jo. **"I like how you can convection bake while you microwave,"** explains Laura. And yet it is the Gaggenau espresso machine which is the favored appliance.

Their home in the western suburbs is reminiscent of a modern Belgian barn house. Designed to bring the outside in, the modern, functional space is well suited for having an extended family gathering because as Laura says while **"I am not cooking for a family anymore, between graduation and dinner parties we are pretty active."**

The western suburban Chicago house, fitted with Gaggenau, affords a lot of natural light, even in the depths of winter.



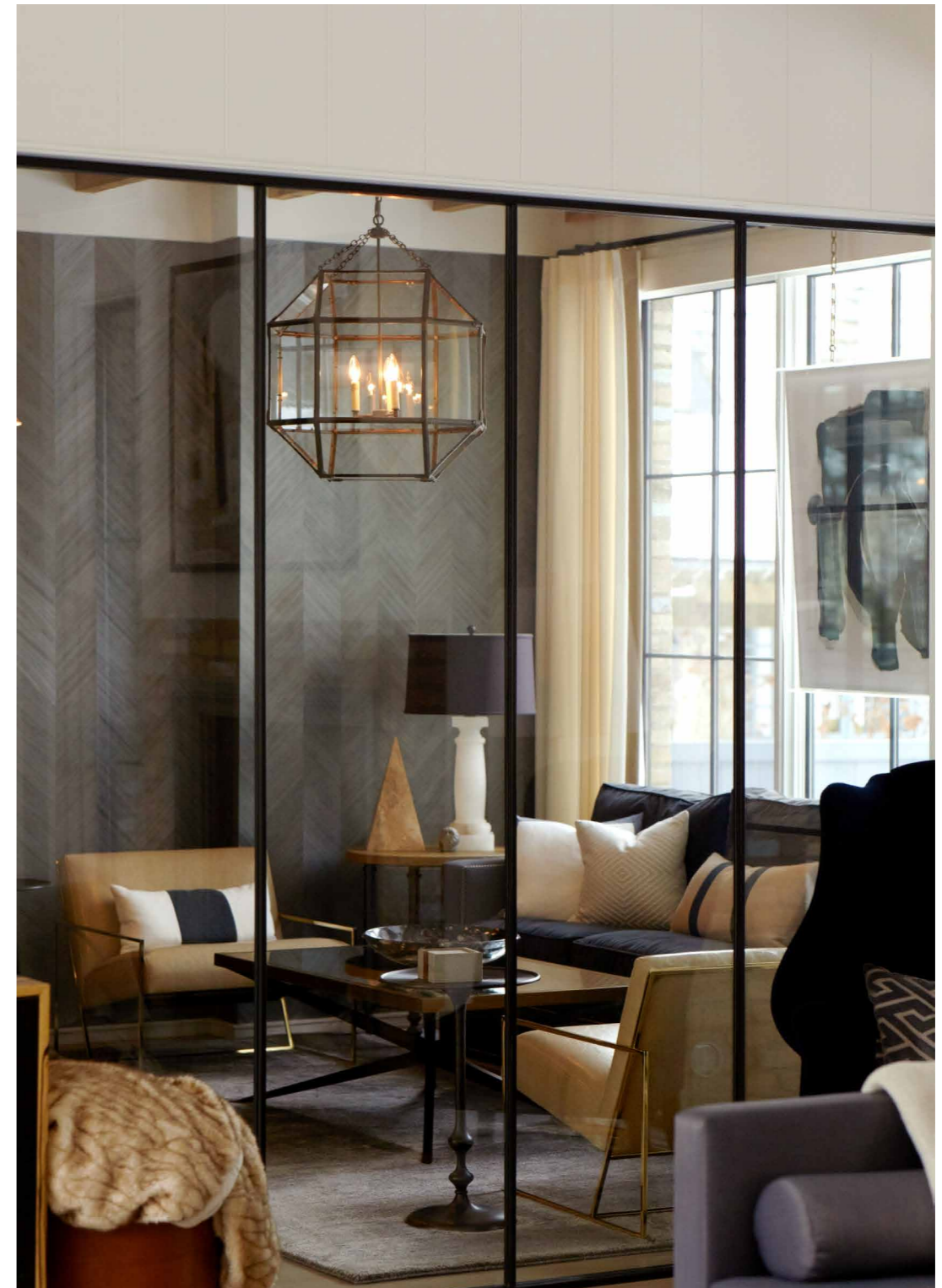




"The coffee machine really is our favorite product."
Laura



The couple were persuaded to fit out their kitchen with Gaggenau on the advice of their architect.



Architecture and Design

Design: Amy White

Atlanta

Georgian stalwarts Will and Amy were first entranced by their condo's location and layout. The focal point of the space is directed towards a view over the sprawling Atlanta city skyline.

Will, a property developer and Amy, the interior designer ("I am trying to get fired," she laughs), admit to being novices in the kitchen. However they did **"just have 27 people over for Thanksgiving."** The condo's fully equipped Gaggenau kitchen: ovens, induction cooktop, refrigerator, wine climate cabinet and dishwasher, all played their part in the event's success.

Will and Amy were intoxicated by the condo's impressive view over the sprawling Atlanta city. All of the condos in the building are fitted with Gaggenau appliances.







“We loved the location, view, and layout of the condo. The feel of the building and the design is super aesthetically pleasing.”

Amy





Amy and Will by their own admission "don't cook very much," but that didn't stop the couple from investing in a condo which was fitted with Gaggenau.



“I love to cook, and so I wanted a very quiet, well-put-together kitchen with the very best appliances, and everything hidden. A French look.”

– Laura McCroskey,
Interior Designer, Club 1683 member

Architecture and Design

Jeff and Lyndi Martel

Boise

A remodeler of homes by trade, Lyndi Martel knew what she wanted to create with her own kitchen. Spacious and airy, the room is cemented by an expanse of marble atop the island that guests naturally gravitate towards.

“We wanted the home to be simple,” says Lyndi, hence high ceilings, exposed wooden beams, large glass windows and doors allowing ample natural light to illuminate the wide kitchen and entertaining space. The Gaggenau cooktop, ovens, espresso machine, wine climate cabinet and dishwashers are extensively utilized when the couple entertain. Lyndi shares her secret for success for such larger-scale occasions **“two (Gaggenau) dishwashers are key.”**

Lyndi and her husband, Jeff, have carved out a successful career in the last decade in redesigning and remodeling homes, specifically in Idaho.







"It's been a fantastic house to live in."
Lyndi Martel





Architecture and Design
Tichenor & Thorp Architects, Inc.

LA Times

The *Los Angeles Times* test kitchen is expansive, modern, and plays host to numerous *LA Times* events and cooking programs.

The publishing magnate chose Gaggenau appliances when constructing and designing the space. Michele Chan Soon-Shiong, one of the *LA Times* co-owners, was at the helm of the designing process. Michele enlisted the help of Brian Tichenor from the acclaimed firm Tichenor & Thorp.

Inspired by what Brian terms “**Wooden Modernism**,” the space is infused with industrial materials which pay homage to America’s mid-century designers.

As Michele explains: “**sleek and contemporary is very much Gaggenau and the finishes are a kind of a nod to the industrial chic that I wanted to have.**”

Co-owner of the *LA Times*, Michele Chan Soon-Shiong recently renovated the *LA Times* test kitchen with the help of Brian Tichenor from Tichenor & Thorp.





Hood #1

Hood #2

THE
KITCHEN
San Diego Edition

excellence

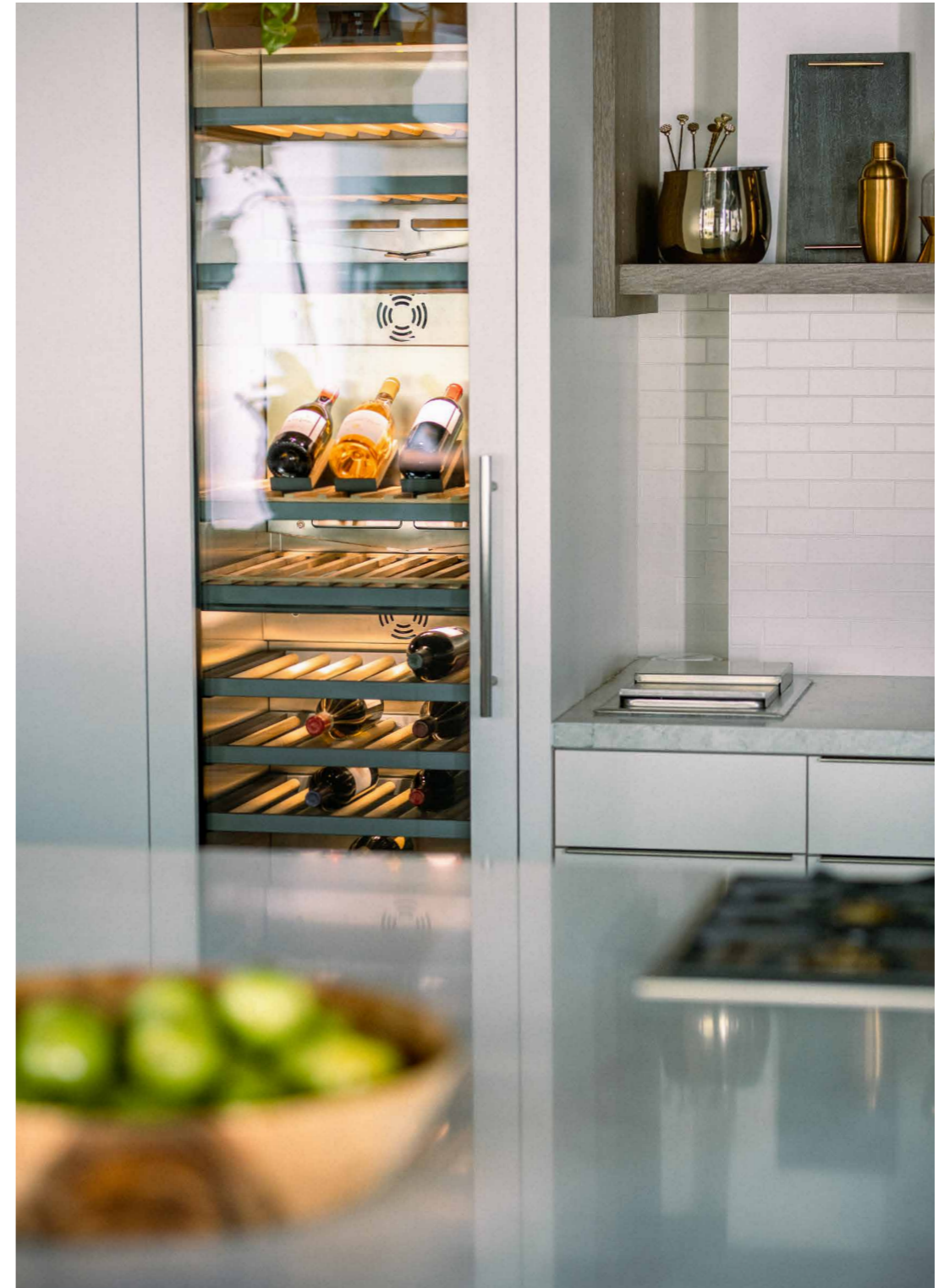
Boos

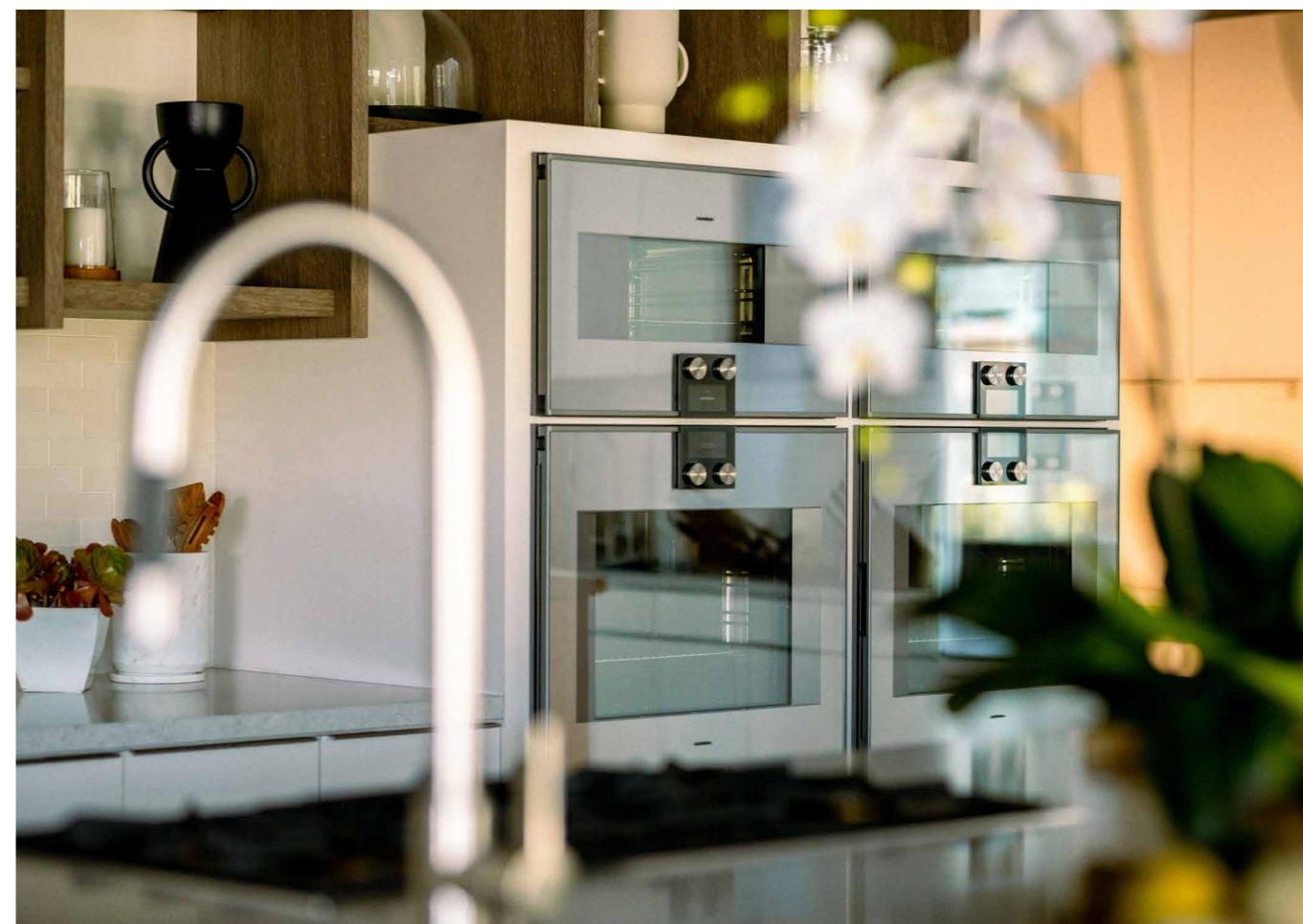
TK-47



“I was very happy to have Gaggenau because I knew it was going to look gorgeous, and I think it does!”

Michele Chan Soon-Shiong







Gaggenau Club 1683

An Exclusive Trade Program for residential architects, builders and designers

Gaggenau, the luxury brand for professional-grade home appliances and the preferred kitchen appliance brand of the *MICHELIN Guide*, has created Club 1683, a members-only club for trade professionals. Members are given access to personalized product guidance, step-by-step project support, invitations to global design events, culinary experiences and countless more rewards.

This one-of-a-kind club is open to a select number of trade partners in the luxury design arena who are committed to the Gaggenau brand. As well as having access to a concierge service, members benefit from private consultations with Gaggenau's design experts and are privy to in-depth product training.

"Club 1683 is an incredible program designed to further elevate a select number of industry leaders – rewarding their support of Gaggenau and building closer business and personal relationships," explains Heather Ryan, Director of Marketing and Sales for Gaggenau North America. "This program allows us to talk directly to those influencing our business the most: the design community."

Feedback from our members says it all.

"Being a member of Gaggenau's Club 1683, I feel incredibly supported," says Hollywood-based interior designer César Giraldo. Likewise, Inna Baranova, associate partner at NICOLEHOLLIS, says: "Club 1683 provides invaluable professional support and guidance as well as amazing luxury experiences."

Every Club 1683 member has their profile published on the official Gaggenau website and will be offered the chance to participate in national and regional advertisements, editorials, professional photo-shoots and thought-leadership panel discussions.

As part of the program, members will also be invited to rub shoulders with like-minded individuals at global industry events including Maison & Objet Paris, EuroCucina Milan and other key events on the USA design calendar.

To find out more about joining Club 1683, please visit: <https://www.gaggenau.com/us/for-professionals/trade-program>



Ovens 400 series



Oven

BO 480/481 🏠 ☆
 Width 30 inch
 Pyrolytic system
 17 heating methods
 Automatic programs
 3-point core temperature probe, rotisserie spit and baking stone function
 Net volume 4.5 cu.ft.



Oven

BO 450/451 🏠 ☆
 Width 24 inch
 Pyrolytic system
 13 heating methods
 Automatic programs
 3-point core temperature probe, baking stone function
 Net volume 3.2 cu.ft.



Combi-steam oven

BS 484/485 🏠 ☆
 Width 30 inch
 Fixed inlet and outlet water connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, convection combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 2.1 cu.ft.



Combi-steam oven

BS 470/471/474/475 🏠 🏠 ☆
 Width 24 inch
 Fixed inlet and outlet water connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, convection combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 2.1 cu.ft.



Warming drawer

WS 461
 Width 24 inch, height 5 3/8 inch
 Dinner service for 6 people
 Net volume .75 cu.ft.



Vacuuming drawer

DV 463
 Width 24 inch, height 8 3/16 inch
 3 levels, for vacuuming inside and outside the chamber



Vacuuming drawer

DV 461
 Width 24 inch, height 5 3/8 inch
 3 levels, for vacuuming inside and outside the chamber



Double oven

BX 480/481 ☆
 Width 30 inch
 Pyrolytic system
 17 heating methods
 3-point core temperature probe, rotisserie spit and baking stone function
 Net volume 2 x 4.5 cu.ft.



Combi-microwave oven

BM 484/485 ☆
 Width 30 inch
 Microwave and oven operation with grill
 Net volume 1.3 cu.ft.



Combi-microwave oven

BM 450/451 ☆
 Width 24 inch
 Microwave and oven operation with grill
 Net volume 1.3 cu.ft.



Fully automatic plumbed espresso machine

CM 470 🏠 ☆
 Width 24 inch
 Fixed inlet and outlet water connection
 Beverages can be personalized and memorized
 Left-hinge only



Oven

BOP 250/251 🏠 ☆
 Width 24 inch
 Pyrolytic system
 13 heating methods
 Automatic programs
 3-point core temperature probe and baking stone function
 Net volume 3.2 cu.ft.



Combi-microwave oven

BMP 250/251 ☆
 Width 24 inch
 Microwave and oven operation with grill
 Net volume 1.3 cu.ft.



Fully automatic espresso machine

CMP 250
 Width 24 inch
 Beverages can be personalized and memorized
 Left-hinge only



Warming drawer

WSP 221
 Width 24 inch, height 5 3/8 inch
 Dinner service for 6 people
 Net volume .75 cu.ft.

Ovens 200 series



Fully automatic espresso machine

CM 450 🏠 ☆
 Width 24 inch
 Beverages can be personalized and memorized
 Left-hinge only



Drawer Microwave

MW420
 Width 24 inch
 Microwave
 Net volume 1.2 cu.ft.



Warming drawer

WS 482
 Width 30 inch, height 8 3/16 inch
 Dinner service for 10 people
 Net volume 1.3 cu.ft.



Warming drawer

WS 463
 Width 24 inch, height 8 3/16 inch
 Dinner service for 8 people
 Net volume 1.0 cu.ft.



Oven

EB 333 🏠 ☆
 Width 36 inch
 Pyrolytic system
 17 heating methods
 3-point core temperature probe, rotisserie spit and baking stone function
 Automatic programs
 Net volume 3.6 cu.ft.

■ Also available with control at the top or bottom

🏠 Home Connect

☆ Star-K

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

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

Vario cooktops 400 series



Vario full surface induction cooktop

CX 492 ■ ▲

Width 36 inch
One single large cooking surface
TFT touch display
Free positioning of 6 vessels
Flush or surface installation



Vario full surface induction cooktop

CX 482 ■ ▲

Width 30 inch
One single large cooking surface
TFT touch display
Free positioning of 5 vessels
Flush or surface installation



Vario flex induction cooktop

VI 492 ■ ▲

Width 36 inch
5 cooking zones (1 wok +
2 combinable flex zones)
Flush or surface installation



Vario flex induction cooktop

VI 422 ■ ▲

Width 15 inch
2 cooking zones
Flush or surface installation



Vario induction cooktop

VI 263

Width 24 inch
3 cooking zones
Black control panel with
illuminated knobs
Surface installation



Vario induction cooktop

VI 230

Width 12 inch
2 cooking zones
Black control panel with
illuminated knobs
Surface installation



Vario gas cooktop

VG 264

Width 24 inch
4 burners
Black control panel with
illuminated knobs
Surface installation



Vario gas cooktop

VG 232

Width 12 inch
2 burners
Black control panel with
illuminated knobs
Surface installation



Vario induction cooktop

VI 414 ■ ▲

Width 15 inch
1 cooking zone
Ideal for wok pan with wok ring
Flush or surface installation



Vario gas cooktop

VG 491 ■

Width 36 inch
5 burners
With wok burner
Full electronic power level
regulation
Flush or surface installation



Vario gas cooktop

VG 425 ■

Width 15 inch
2 burners
Full electronic power level
regulation
Flush or surface installation



Vario gas wok

VG 415 ■

Width 15 inch
1 wok burner
Full electronic power level
regulation
Flush or surface installation



Vario gas wok

VG 231

Width 12 inch
One wok burner
Black control panel with
illuminated knob
Surface installation



Vario electric grill

VR 230

Width 12 inch
2 separately controllable zones
Open cast grill, with lava stones
Black control panel with
illuminated knobs
Surface installation



Vario Teppan Yaki

VP 414 ■

Width 15 inch
Hardchromed metal surface
Exact temperature control
Flush or surface installation



Vario electric grill

VR 414 ■

Width 15 inch
2 separately controllable zones
Open cast grill with lava stones
Flush or surface installation

Cooktops 200 series



Flex induction cooktop

CI 292 ▲ ▲

Width 36 inch
5 cooking zones
Twist-Pad control
Flush installation



Flex induction cooktop

CI 282 ▲ ▲

Width 30 inch
4 cooking zones
Twist-Pad control
Flush installation



Gas cooktop

VG 295

Width 36 inch
5 burners
With wok burner
Stainless control panel with
illuminated knobs
Surface installation

■ Stainless steel frame
▲ Frameless
▲ Home Connect

Ventilation 400 series



Table ventilation

AL 400

Width 36 inch / 46 5/8 inch
Stainless steel
Flush or surface installation
Blower not included



Vario downdraft ventilation

VL 414 ■ 🏠

Width 6 inch
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Blower not included



Wall-mounted hood

AW 442

Width 48 inch
Stainless steel
Blower not included

Ventilation 200 series



Flat kitchen hood

AF 210

Width 24 / 36 inch
Stainless steel handle bar
Blower included



Island hood

AI 230

Width 40 inch
Stainless steel
Blower included



Wall mounted hood

AW 230

Width 36 inch
Stainless steel
Blower included



Vario downdraft ventilation

VL 200

Width 6 inch
Black
Highly efficient ventilation system at the cooktop
Surface installation
Blower not included

Cooling 200 series



Fridge-freezer combination

RB 280 🏠

Niche width 22 1/4 inch
Fully integrated
Four climate zones
Cushioned door closing system
Net volume 9.6 cu.ft.
Energy Star

Vario cooling 400 series



Vario fridge-freezer combination

RY 492 🏠 ☆

Niche width 36 inch
Handleless option
Cushioned door closing system
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 19.4 cu.ft.
Energy Star



Vario fridge-freezer combination

RB 492 🏠 ☆

Niche width 36 inch
Handleless option
Cushioned door closing system
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 19.5 cu.ft.
Energy Star



Vario fridge-freezer combination

RB 472 🏠 ☆

Niche width 30 inch
Handleless option
Cushioned door closing system
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 16 cu.ft.
Energy Star



Vario refrigerator

RC 492 🏠 ☆

Niche width 36 inch
Handleless option
Cushioned door closing system
Fresh cooling close to 32 °F
Warm white, glare-free LEDs
Net volume 20.6 cu.ft.
Energy Star



Vario refrigerator

RC 472 🏠 ☆

Niche width 30 inch
Handleless option
Cushioned door closing system
Fresh cooling close to 32 °F
Warm white, glare-free LEDs
Net volume 16.8 cu.ft.
Energy Star



Vario refrigerator

RC 462 🏠 ☆

Niche width 24 inch
Handleless option
Cushioned door closing system
Fresh cooling close to 32 °F
Warm white, glare-free LEDs
Net volume 13.0 cu.ft.
Energy Star



Vario freezer

RF 491 🏠 ☆

Niche width 30 inch
Handleless option
Cushioned door closing system
Integrated ice maker
Net volume 19.4 cu.ft.
Energy Star



Vario freezer

RF 471 🏠 ☆

Niche width 36 inch
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 15.8 cu.ft.
Energy Star



Vario freezer

RF 463 🏠 ☆

Niche width 24 inch
Handleless option
Cushioned door closing system
Illuminated ice and water dispenser with proximity sensor
Net volume 11.2 cu.ft.
Energy Star



Vario freezer

RF 461 🏠 ☆

Niche width 24 inch
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 12.2 cu.ft.
Energy Star



Vario freezer

RF 411 🏠 ☆

Niche width 18 inch
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 8.6 cu.ft.
Energy Star

■ Stainless steel frame
🏠 Home Connect
☆ Star-K

Vario wine climate cabinets 400 series



Vario wine climate cabinet

RW 466 🏠 ☆

Niche width 24 inch
 Three climate zones
 Glass door, handleless option
 Cushioned door closing system
 Five preset lighting scenarios
 Warm white, glare-free LEDs
 Capacity 99 bottles



Vario wine climate cabinet

RW 414 🏠 ☆

Niche width 18 inch
 Two climate zones
 Glass door, handleless option
 Cushioned door closing system
 Five preset lighting scenarios
 Warm white, glare-free LEDs
 Capacity 70 bottles

Wine climate cabinets 400 series



Wine climate cabinet

RW 404

Niche width 24 inch
 Two climate zones
 Under-counter, stainless steel-framed glass door
 Presentation light option
 Capacity 34 bottles

Dishwashers 400 series



Dishwasher

DF 480/481 🏠

Width 24 inch
 8 programs, 4 options
 Perfectly illuminated interior
 Remaining time projection
 Push-to-open
 Motorized spray arm
 Zeolite
 Very quiet 42 dB
 Energy Star



Dishwasher

DF 480F/481F 🏠

Width 24 inch
 8 programs, 4 options
 Flexible hinge used to accommodate low toe kicks or for wall-mounted installations.
 Perfectly illuminated interior
 Lateral Info-Light
 Push-to-open
 Motorized spray arm
 Zeolite
 Very quiet 42 dB
 Energy Star

Dishwashers 200 series



Dishwasher

DF 210/211 🏠

Width 60 cm
 6 programs, 3 options
 Info-Light
 Very quiet 44 dB
 Energy Star

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🏠 Home Connect
 ☆ Star-K

If you would like to have your home featured in the next issue of "Art of the Kitchen" please send an email to GaggenauConcierge@bshg.com

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