

GAGGENAU





Welcome to inspiration.

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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.

1683

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 ovens

2021

Launch of the Vario refrigerators 200 series

2024

Launch of the Essential Induction & the new generation of cooling



11:30
GAGGER

The iconic EB333

The difference is...

Built by hand

After more than 300 years, we still handcraft much of what we produce. Every process, from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, passes through a skilled craftsman'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 things

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.



Gaggenau Paris, France



Experience Gaggenau

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 and push to open a fridge while sipping our espresso.

Artistic, cultural and culinary events are regularly hosted by showrooms, as are 'Respected by Gaggenau' exhibits, where local and global artisans and craftspeople show the commitment required to create the exceptional. Consider this your open invitation, simply book online or call your local showroom for your individual appointment, to feel the difference.

Discover your local showroom on gaggenau.com or page 175.



Bodegas y Vinos Verum vineyard, Spain

Respected by Gaggenau

A tribute to the extraordinary

'Respected by Gaggenau' is our deeply-felt commitment to supporting like-minded artisans in the culinary, viniculture and design fields. Through the initiative, we have scoured the globe to unearth and showcase extraordinary farmers, producers and makers that strive for the best and who inspire and enable others. Such artisans share our ethos of making a difference by being masters in their field.

In the Culinary category, the family farm Salumi Bettella of Italy triumphed by cherishing their pigs and creating incredible Italian pork and cured meats. In the field of Viniculture, Spanish winemaker Elías López Montero is single handedly raising the reputation of La Mancha, with his traditional grapes and techniques. Apparatu, also in Spain, is the Design recipient, their utterly inventive ceramic designs straddle the world of craft, art and commerce.

Respected by Gaggenau is an ongoing, global initiative with local artisans often being celebrated in their native showrooms around the world.



Salumi Bettella



Eliás López Montero



Apparatu

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







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

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 culinary warming drawers 400 series



Combi-steam ovens and ovens 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 and TFT display provide intuitive control over the 17 cooking functions.

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.

The 3-point core temperature sensor measures precisely the temperature and revises the cooking times as the dish is cooking, 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.



76 cm combi-steam oven, oven and culinary warming drawer 400 series



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



Vacuumping drawer 400 series

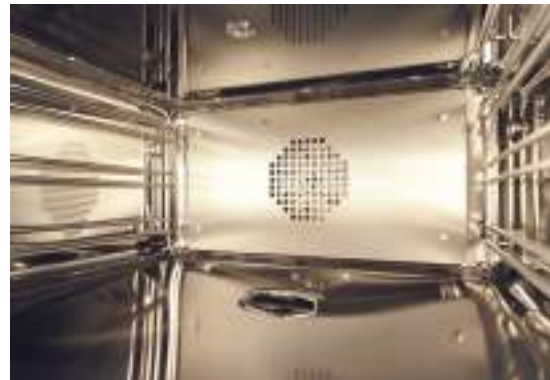
Making steam a pleasure

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



60 cm combi-steam oven 400 series

Baking stone





Multiple core temperature probe

The accoutrement of baking



Gastronorm roaster

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.



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.



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

Culinary warming drawer 400 series in kitchen furniture facia 400 series





Fully automatic espresso machine and culinary warming drawer 400 series

The culinary warming drawer

29 cm tall culinary warming drawer 400 series



Your new favourite appliance

The culinary warming drawer is an exceptional slow cooker, comfortably accommodating all the Gaggenau oven accessories. Stable, low heat of up to 80 °C is distributed evenly for slow cookery, proofing dough, drying herbs and fruits, defrosting, melting chocolate and maturing yoghurt. Simply choose between preinstalled programmes for slow cooking, food warming and the heating of cups & plates or determine the temperature yourself. The Home Connect function further expands the drawer's repertoire, allowing the user to set a timer, add a favourite setting to the drawer's control panel and access additional programmes and exclusive recipes.

Where would you like it?

Versatile in use and placement, your culinary warming drawer can be installed beneath or alongside other appliances, or separately, as well as in your choice of Gaggenau finishes. The drawer can even be placed under countertops, in your kitchen furniture fascia.



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

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 culinary 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 combi-microwave, culinary warming drawer and vacuuming drawer is available in three colours: Gaggenau Anthracite, Metallic and Silver.



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



Combi-steam oven 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 vacuuming drawer encourages you to lock in flavours, speed up marinating as well as preserve ingredients and opened wine.

Oven, fully automatic espresso machine and culinary warming drawer 200 series



Fully automatic espresso machine and
culinary 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.

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



The culinary warming drawer 200 series

The slow cooker in a drawer

This is a drawer that slow cooks, proofs, dries, defrosts, gently melts and matures using a consistent, stable heat up to 80 °C. Four programmes allow you to easily choose between slow cooking or the warming of food, cups or plates, or simply pick your own temperature. The drawer even holds any of the Gaggenau baking or steam accessories, allowing a seamless transition between oven and drawer. The Home Connect app opens up even more possibilities, with a timer, recipes and the ability to programme the drawer with your preferred setting.

Place your warming drawer under, alongside, separated from other appliances or integrated under a countertop in your kitchen furniture fascia.



Fully automatic espresso machine, combi-steam oven and culinary warming drawers 200 series



The EB 333, our 90 cm oven

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.

Cooktops and extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and efficient ventilation becomes more vital. Cooktops and extractors are intrinsically linked in your kitchen.

The Essential Induction offers aesthetic minimalism and flexibility of usage through technological innovation, by hiding itself completely from view beneath the countertop.

For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 90 cm induction or a full metre of gas with which to be creative. The modular Vario cooktop options: induction, gas, Teppan Yaki, electric grill and downdraft ventilation connect into one cooking area.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft, modular Vario ceiling or wall-mounted hood statement pieces.

Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)





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

The Essential Induction

Less for a life of more

Today's kitchen is either part of a larger, open-plan, entertaining space or is the entertainment space itself. Appliances are a functional requirement, but for some, they become an aesthetic issue. The Essential Induction resolves this by integrating a high performance induction module beneath your choice of specially customised Dekton counter. The vast seamless surface is all the eye can, or wants to, see.





Four integrated induction modules, combined with stainless steel control knobs

Ceiling extractor and three integrated induction modules combined with black control knobs



The art of reduction

Nothing but a dot, a surface, a knob

A distillation of the Gaggenau cooktop: total performance, without visual distraction.

The cooking zone centre light, 'the dot' is barely perceptible on the surface, only illuminating once the 21 cm or 28 cm cooktop is turned on to reveal where to place the cookware or, afterwards, to indicate residual heat.

The heat-, stain- and scratch-resistant 12 mm thick Dekton stone surface is available in over 60 colours and finishes. Prepare, create, serve, eat, work, entertain and cook directly upon it.

Magnetic enhanced surface protectors for your cookware ensure conductivity, reduce noise and keep your surface pristine. The classic Gaggenau illuminated, black or stainless steel control knobs can be situated out of sight on the vertical surface, centred together or aligned with the cooking zones.

When paired with Gaggenau's ventilation within the ceiling, the designer creates absolute unobscured aesthetic minimalism.

Explore the Essential Induction
at [gaggenau.com](https://www.gaggenau.com)



Ceiling extractor and the Essential Induction



Full surface induction cooktop 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 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](https://www.gaggenau.com)

Illuminated black control knobs



Control and installation

Total, subtle, control

The illuminated 400 series controls, in your choice of finish: stainless steel or black, show which cooking zone is in use or cooling down. They can be installed on the 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 many 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.



Surface mounting



Flush mounting

| Explore more at [gaggenau.com](https://www.gaggenau.com)



Solid stainless steel control knobs

Flex induction cooktop with integrated ventilation

The cooktop that cleanses

The 90 cm and new 80 cm frameless flex induction cooktop with integrated ventilation system combines powerful ventilation between two flexible cooking areas. This ensures aesthetically-pleasing, odour-free, frying, wokking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki, griddle plate and Flex Pan. Your first choice however, is the colour of your illuminated control knobs: stainless steel or black?

Explore the flex induction cooktop with integrated ventilation at [gaggenau.com](https://www.gaggenau.com)



Flex induction cooktop with integrated ventilation system 400 series

Flex induction cooktop

A depth of inspiration

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](https://www.gaggenau.com)





Flex induction cooktop 400 series



Table ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series



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.



Vario ceiling ventilation 400 series



Wall mounted hood 400 series

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 hood: 120 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](https://www.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](https://www.gaggenau.com)



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



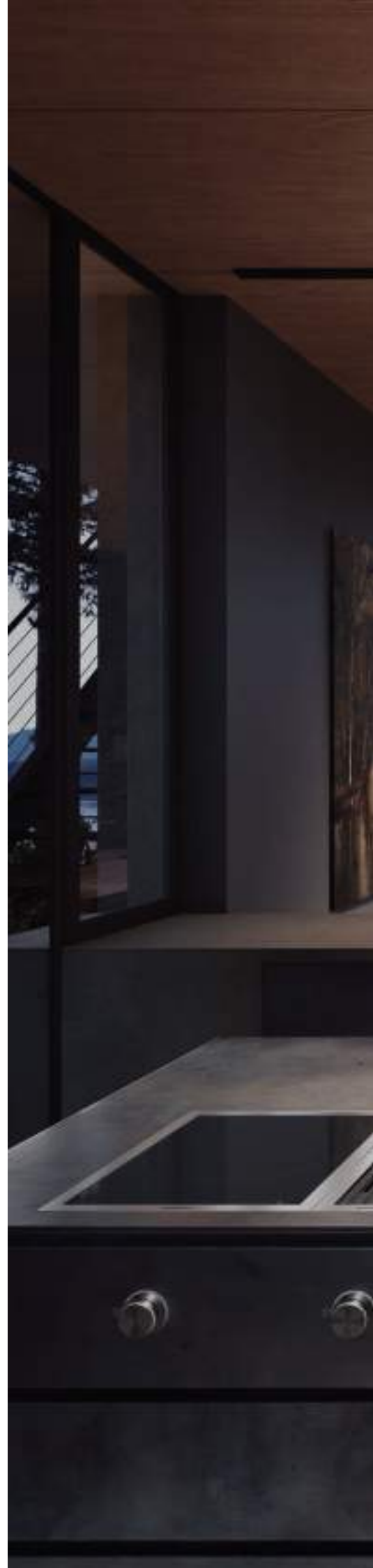
Vario cooktops and downdraft 400 series

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 illuminated control knobs, in stainless steel or black, with or without a 3 mm thin stainless steel frame, ensure the array of appliances are an 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 wall-mounted hoods or modular ceiling ventilation.

Explore the Vario 400 series at [gaggenau.com](https://www.gaggenau.com)





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



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

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



Vario cooktops and downdraft 400 series

Induction or gas? Both

All Vario cooktops can be installed flush-mounted. 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](https://www.gaggenau.com)

Vario configuration: gas wok, gas, Teppan Yaki, electric grill, flex induction 400 series



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.

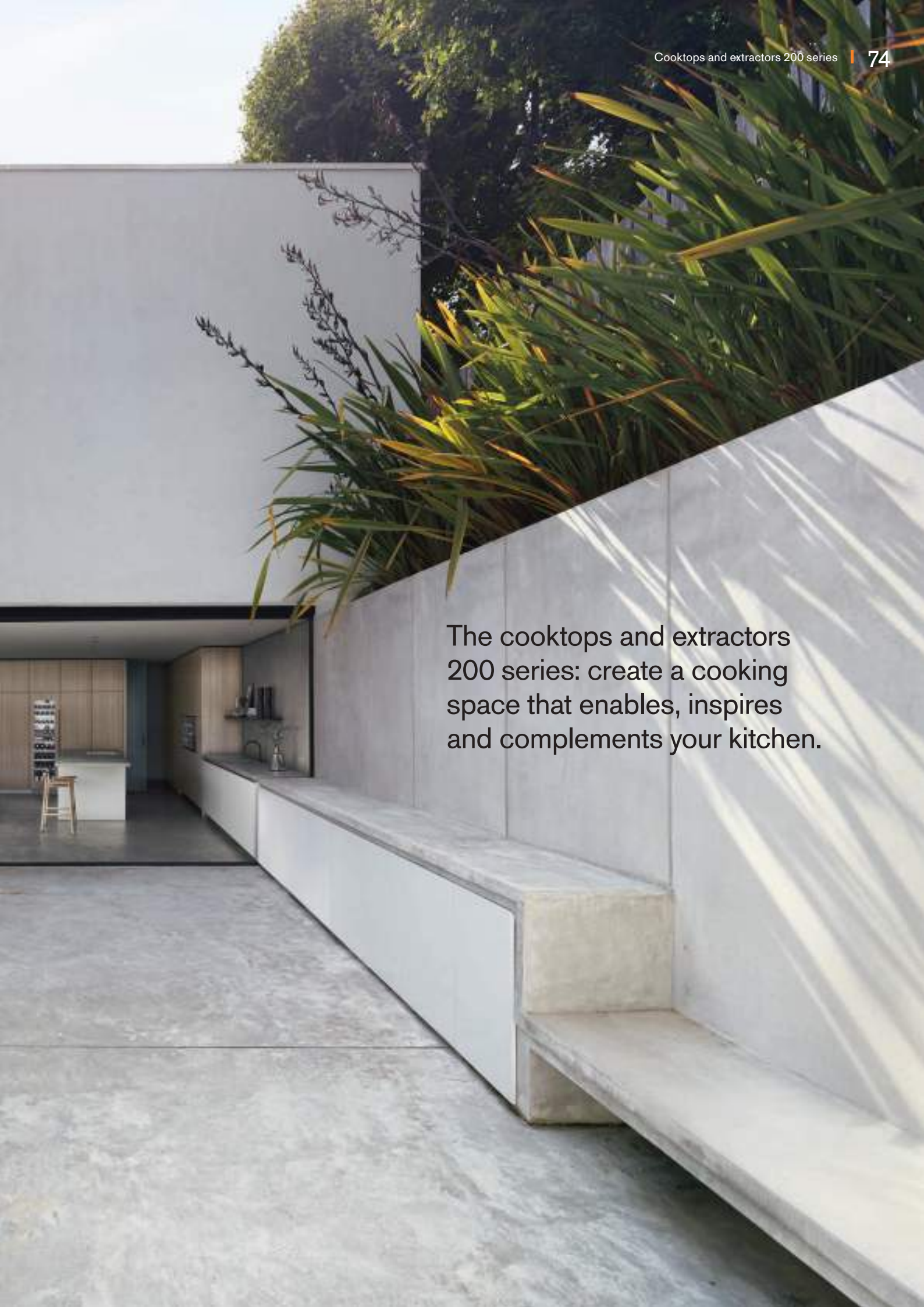
Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades. Utilising the same stainless steel or black control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend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

Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



Vario configuration: induction wok, downdraft ventilation, flex induction 400 series and black socket



A photograph of a modern kitchen interior. In the foreground, a large, lush green plant with long, pointed leaves is partially visible. The kitchen features a long, white countertop with a built-in cooktop and a white range hood. The background shows a kitchen island with a white countertop and a wooden stool. The overall aesthetic is clean and minimalist.

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

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 flush- or surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, table ventilation, decorative hoods, flat kitchen hood, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

| Explore the 200 series at [gaggenau.com](https://www.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 may not necessarily fit your design aesthetic.

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

80 cm 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](https://www.gaggenau.com)





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](https://www.gaggenau.com)



Black control panel and illuminated control knobs

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](https://www.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 removable when not in use.

The flex induction cooktops allow creation beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle plate, Teppan Yaki or Flex Pan, 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. The Professional cooking function enables cooking like a busy professional: move the pan between pre-set areas of high, medium and low heat. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying.

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 surface-mounted, there exists an induction for you.



With frame



Without frame

Ceiling ventilation

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. Quiet and discreet, the Light Bronze blends in with lighter ceiling tones, offering greater flexibility for the designer and mastery over their environment for the chef.

Easy to operate, one can activate it via the remote control, cooktop-based ventilation control or through Home Connect. Automatic operation, whereby air-quality sensors detect when to ventilate, is also a convenient option.

Explore the ceiling extractors 200 series at [gaggenau.com](https://www.gaggenau.com)





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, low noise fan and adjustable lighting. Fully illuminate a busy cooktop, change the tone or dim to set the mood, artfully. A wall-mounted option is also available at the same 90 cm width.

Able to circulate or externally vent the air using dishwasher-safe grease filters and activated charcoal filters, their design ensures they capture more vapour at lower power and noise levels. They can be controlled manually, remotely or via cooktop-based ventilation control and set to automatic: adjusting themselves depending on the fumes detected.

Explore the extractors 200 series at [gaggenau.com](https://www.gaggenau.com)





Island hood 200 series



Flat kitchen hood 200 series



Canopy extractor 200 series

Hidden extractors

Discreetly effective

The flat kitchen hood is an intelligent, space-saving 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](https://www.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](https://www.gaggenau.com)







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.



Vario flex induction and downdraft ventilation 200 series

Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



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 offers a large, wide, easy to clean, 15 cm wide opening, drawing steam, vapour and odours towards a highly efficient double filtration surface and compact ducting. All of which quietly works away, unnoticed within the kitchen unit.

Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



Refrigerators

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

The new generation of cooling
Vario 400 series
Vario 200 series
200 series



The pinnacle of cooling.
Introducing the new generation.



The new generation of cooling Set the stage for the extraordinary

The best way to stand out is to fit in

The new generation of cooling transforms any space into a visual masterpiece. Its doors, with handleless option, ensure seamless integration into your kitchen design. Let the new series enrich your living space with its furniture-like appearance.

Materiality matters

From the dark brushed stainless steel interiors to the solid anthracite aluminum-framed drawers and door bins – the high-quality materials are purposefully chosen and meticulously crafted to withstand the test of time. This is how surfaces turn into statements.

Brilliance. Upstaged

The new generation of cooling is an invitation to indulge in an enriching moment. Upon opening, the light in the cooling compartment theatrically awakens, luring you into an inspiring display of your culinary treasures within. The warm-white and glare-free lighting adjusts to ambient conditions and drawer interactions, always casting your ingredients in the most flattering light inside all cooling and freezing compartments.





New fridge-freezer combination with dark brushed stainless steel inner liner



New fridge-freezer combination with dark brushed stainless steel inner liner



Spacious, fully extendable freezer compartment including two interior drawers

Uncompromising elegance

The pinnacle of cooling

At the heart of the new generation of cooling is a professional freshness system. The full width chilled drawer and two extendable fresh climate drawers with humidity control gently embrace your most delicate ingredients with cushioned closing. To ensure ideal storage conditions on all levels, the new series offers an ethylene absorber and air filters that prolong freshness as well as a range of dedicated cooling programmes – perfected to set the right humidity and temperature for specific types of food.

Interact with the extraordinary

Let the new cooling series guide you with its adaptive light concept. It adjusts to the ambient conditions and, when a drawer is opened, dims the surrounding compartments. At the same time, the respective area on the display is highlighted. It also offers guidance on how to fully exploit the capability of the appliance, such as animated quick guides for maintenance. Furthermore, Home Connect allows you to control the new generation of cooling remotely from beyond your home using your digital device. Every moment is elevated.



Dark brushed stainless steel inner liner and solid anthracite aluminium door bins

Explore the new generation of cooling at gaggenau.com

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 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.

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





Vario freezer and refrigerator 400 series

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 °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.



Vario fridge-freezer combination 200 series



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 combination 200 series





Humidity dial

Grand understatement

Touches of luxury

The Vario refrigerators 200 series fit into a 178 cm niche and blend in with your home's interior design.

The pleasingly tactile, zinc die cast humidity drawer dial allows you to refrigerate fruit and vegetables or meat and fish at their optimal conditions, maintaining their freshness for longer.

The ample fresh cooling drawers never look cluttered thanks to the gradated frosted front. Both maple wood bottle holders connect together magnetically, gently securing various sizes of bottles including wine and magnums, with the grain of the wood adding a hint of the organic to the interior. Arrange up to five bottle holders across the refrigerator shelf or three deep.

And as you shut the door, it closes softly.



Bottle holders



Freezer lighting

Design highlights



Door bin

The interior completes your kitchen

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 experience begins when you open it. A gentle push is all it takes or, if that feels like too much, use your voice assistant and simply ask it to open.

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, so they are displayed as beautifully as they are preserved.

The substantial, light bronze toned, satin finished door bins match the clear glass shelf profiles and humidity dial.

The separate refrigerator and freezer complement one another perfectly: offering the same warm toned lighting, frosted drawers and open shelving.

Explore the Vario 200 series at [gaggenau.com](https://www.gaggenau.com)



Vario freezer and refrigerator 200 series

Refrigerators 200 series

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 289 litres of cool volume or fit one of our refrigerators or freezers into a standard 60 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 compartments and adjustable shelving.

...and free-standing

The free-standing fridge-freezer offers a striking 90.5 cm wide presence, enormous 573 litre volume and Home Connect. Open the impressive dark anthracite stainless steel french doors to access your filtered water dispenser, two fresh cooling 0 °C 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](https://www.gaggenau.com)



Fridge-freezer combination 200 series

GAGGENAU



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.



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, 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




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.





Dishwasher 400 series



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, while the special accessory of a third drawer can safely stow small bowls and cups.

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

Responsive to your whims

You are able to personalise the eight programmes and four options, shorten the cycle time and temporarily reduce the noise, for instance during a dinner party. All can be achieved easily and remotely from your portable device thanks to the Home Connect app.

The app can introduce you to the myriad of programme options and settings as well as suggest the ideal programme based on factors such as type of dish and level of soiling. Learning from your feedback it is also able to intelligently perfect a bespoke, wash cycle just for you.

Motorised spray arm, for Intensive Plus option



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. Silicon tipped folding racks protect delicate glasses and provide an additional non-slip surface for cups. The Intensive Plus option divides the lower basket into four areas and allows the Home Connect app user to adjust the amount of spray each area receives, targeting those dishes that require more vigorous attention. 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](https://www.gaggenau.com)





The perfectly illuminated interior of the dishwasher 400 series





A dishwasher for every occasion, the 200 series.

Dishwashers 200 series

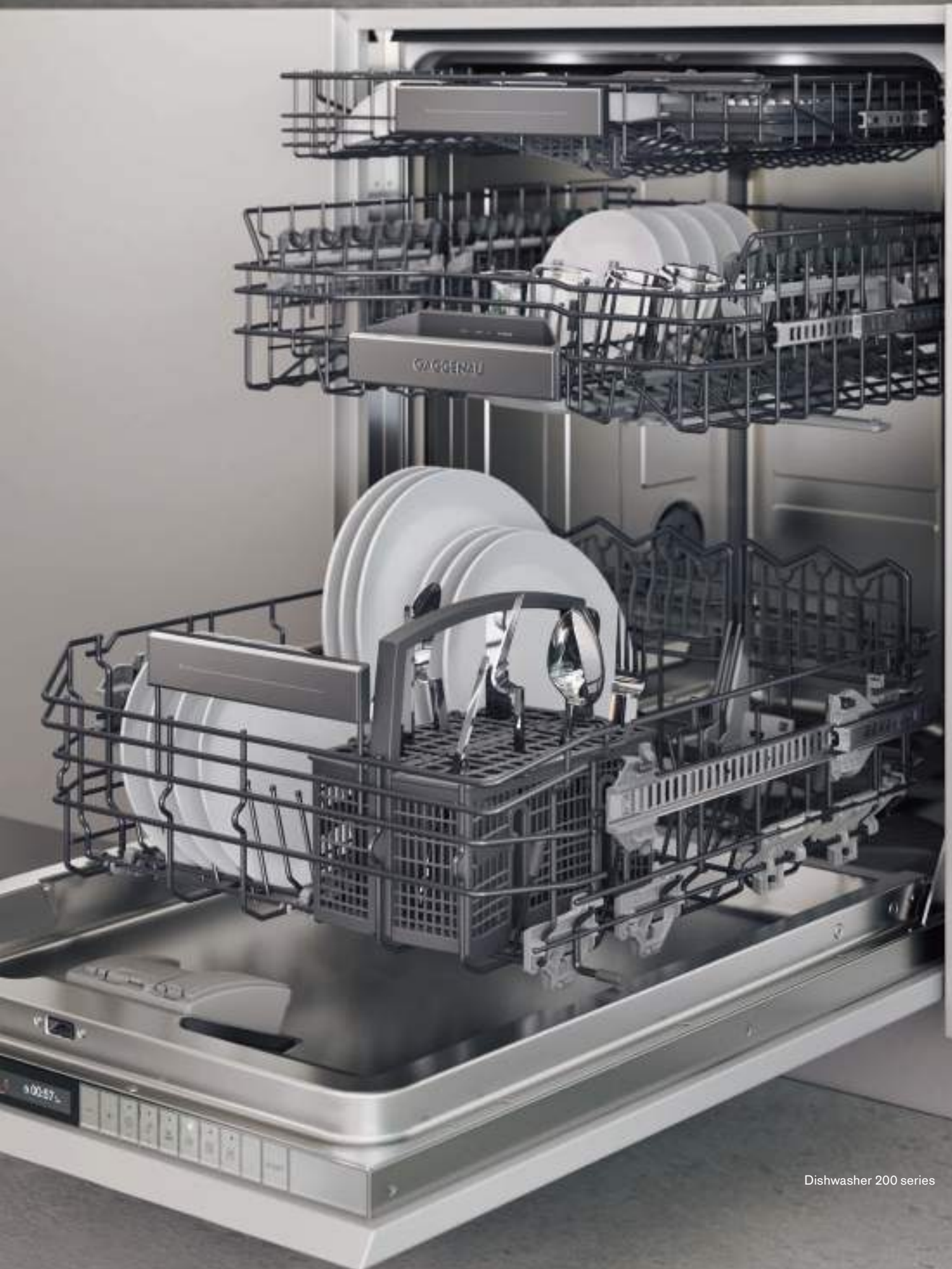
The luxury of choice

The dishwashing 200 series offers you a wealth of options. Aesthetically you can choose between handles or not. Would you prefer a 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 or temporarily quietening the dishwasher, useful when entertaining guests. Use the Home Connect app to suggest and even download the most suitable programmes.





Dishwasher 200 series



Extra cleaning area for perfect results



A third drawer at the top, to stow cups and bowls safely



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. Depending upon the model, smooth running rails or wheels provide controlled, effortless movement of the drawers and baskets.

A special accessory, a top, third drawer, gives the user another level to safely stow cups and bowls. And for gentler, more efficient drying, the door can be set to automatically open at the end of the cycle. All that can be done to protect the contents, is done, superbly.

These are details that are more than considered, they are polished to perfection.

| Explore the 200 series at gaggenau.com



Free-standing 200 series stackable washing machine and tumble dryer

Washing machine and tumble dryer

Exceptional results, effortlessly

The Gaggenau washing machine and tumble dryer with heat pump are the perfectly coordinated laundry system. With matching tinted door and black control panels, the appliances also communicate with one another: Smart Dry programmes the dryer in anticipation of the washing machine's current load.

The washing machine offers an intelligent dosing system and a mini load option for fewer or single items. The dryer houses a self cleaning condenser heat exchanger and efficient twin rotary compressor: minimising energy, time and noise.

Both machines can reduce ironing with Steam Assist, while Home Connect offers personalised notifications and downloadable programs for items such as pillows or sports shoes. Even loading is easier, due to spacious, well-lit drums and large portholes. Intelligent technology and design ensure a chore becomes a pleasure.

| [Discover more on our website.](#)





The difference is Gaggenau.