

The range
2018



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

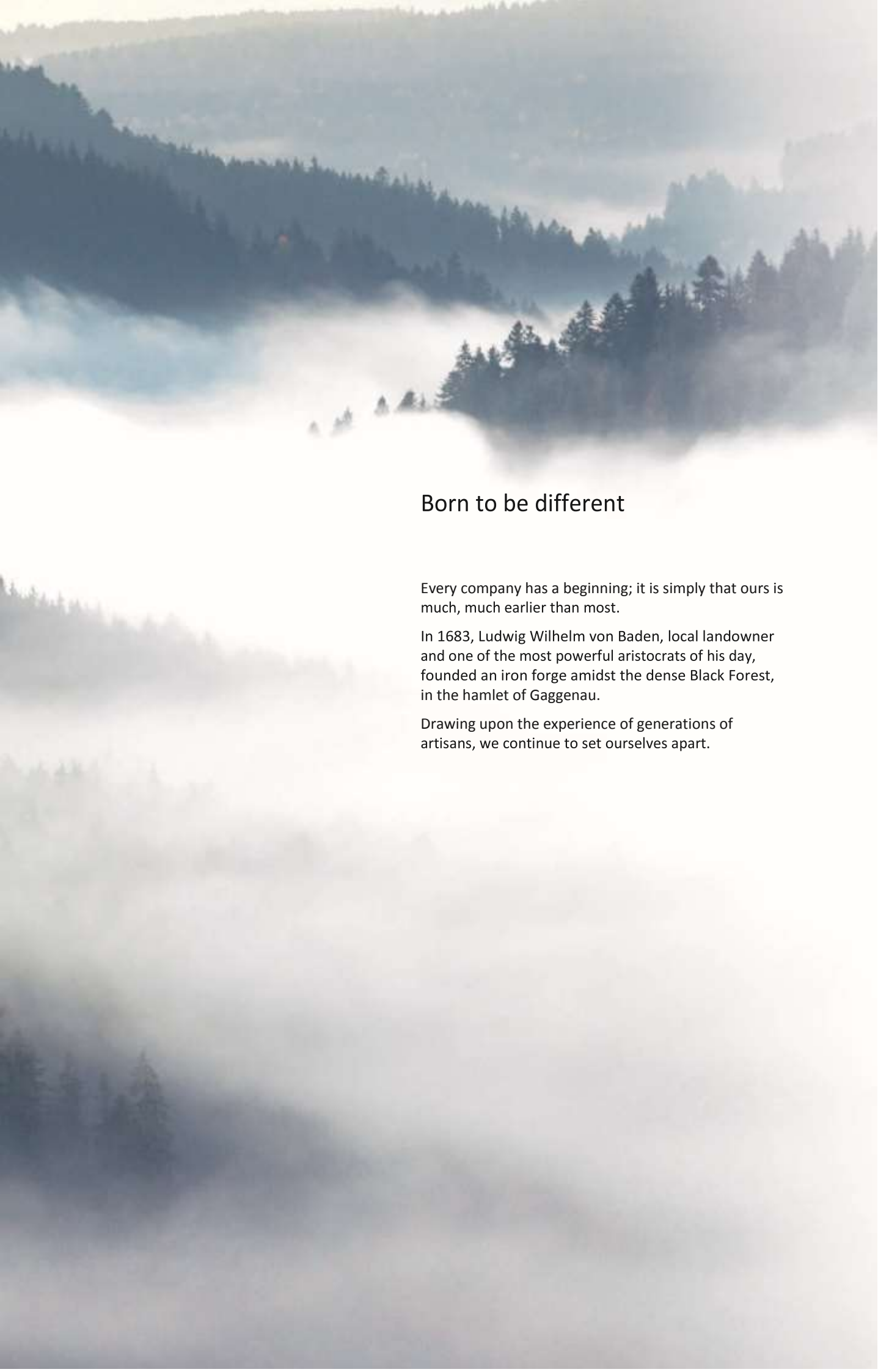
...Gaggenau is the soul of the kitchen.

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

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

Sven Schnee, Head of Global Brand Gaggenau.





Born to be different

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

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

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

1683
The Gaggenau

1873
Michael Flürscheim
purchases Gaggenau
ironworks

1887
Enamel advertising signs
produced

1891
The birth of
the popular
Badenia Bicycle



forge is founded by
Ludwig Wilhelm
von Baden



recognition, there has been one constant: staying true to ourselves by focusing on honing our skills in metal.

1931

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

1956

Gaggenau handed
down to Georg von
Blanquet

2016

Gaggenau's
333rd anniversary



extraordinary kitchen
appliances



The moments that shaped
us

As the world has changed beyond

16883

Centuries of skills in every appliance.

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

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

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



1931



1986



1999



2011



2015



2016

Progress means putting innovation to work

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

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



London, New York, Shanghai...

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



Gaggenau London

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Baking

What the professional chef comes home to.

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

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

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

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

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







The EB 333

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

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





The ovens 400 series

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

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

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

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



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

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

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



The warming drawer



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

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

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

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

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



The vacuuming drawer



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

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

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

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

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

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



The core temperature probe



The baking stone



The roaster



The ovens 200 series

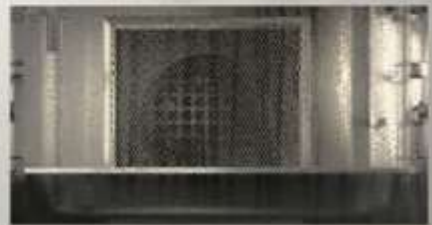
The ovens 200 series convinces with functionality and versatility. The 60 cm wide, flush fitting oven can be coupled with a fully automatic espresso machine, combi-steam oven and warming drawer or vacuuming drawer. Positioned vertically or horizontally, this elegant series comes in three finishes, installs flush to your wall surface, fitting discreetly into any interior. And for those requiring a more traditional formation, the oven can be positioned under the work surface. All offer Home Connect with the option of remote control using a digital device and integration into any home management system.

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

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



BLANCO



BLANCO

BLANCO

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

The ovens' door handles match those of our fridges, connecting your pieces and unifying the room. Our crafted solid stainless steel rotary knobs are another distinctly Gaggenau element, providing primary control while the secondary functions are located on the TFT touch display.

The oven is the clever all-rounder of the series, neatly fitting under the worktop or in a high cabinet. Equipped with an electronic temperature control, it performs a multitude of baking methods and defies stubborn stains through a pyrolytic system, which you then simply wipe free.

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

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



The Gaggenau Anthracite



The Gaggenau Metallic



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

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

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

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



The vacuuming drawer

The ovens 400 series



Oven

BO 480/481

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



Oven

BO 470/471

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



Oven

BO 450/451

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



Oven

BO 420/421 ↑

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



Double oven

BX 480/481

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



Combi-steam oven

BS 484/485

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



Combi-steam oven

BS 470/471/474/475 ■

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



Combi-steam oven

BS 450/451/454/455 ■

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



Combi-microwave oven

BM 484/485

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



Combi-microwave oven

BM 450/451/454/455 ■

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



Fully automatic espresso machine

CM 450/470

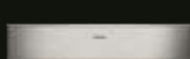
Width 60 cm
Beverages can be personalised and memorised



Warming drawer

WS 482

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



Warming drawer

WS 461

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



Warming drawer

WS 462

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



Vacuuming drawer

DV 461

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

■ Also available with controls at the top
↑ Home Connect

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

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

The EB 333



Oven

EB 333

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

Design options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

■ Also available with controls at the top
🏠 Home Connect

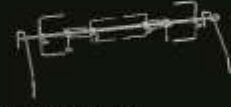
*Energy efficiency class: at a range of
energy efficiency classes from A+++ to D

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

The accessories



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 933



Pull-out system



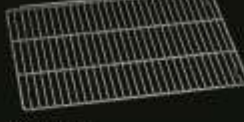
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated



Glass tray



Gastronorm insert small

Non-stick, GN 1/3
Perforated/Unperforated



Gastronorm insert large

Non-stick, GN 2/3
Perforated/Unperforated



Gastronorm roaster

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



Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Handle bar

Stainless steel

The ovens 200 series



Oven

BOP 250/251

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



Oven

BOP 240/241

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



Oven

BOP 220/221

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



Oven

BOP 210/211

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



Combi-steam oven

BSP 250/251

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



Steam oven

BSP 220/221

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



Combi-microwave oven

BMP 250/251

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



Microwave oven

BMP 224/225

Width 60 cm
Microwave and grill
Net volume 21 l



Fully automatic
espresso machine

CMP 250/270

Width 60 cm
Beverages can be personalised
and memorised



Warming drawer

WSP 221

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



Warming drawer

WSP 222

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



Vacuuming drawer

DVP 221

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



Cooking

Give yourself the ingredients for greatness.

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

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 2800 cm² of creative space upon which to place four pans, anywhere. A selection of our other induction cooktops offer the professional mode, which allows the private chef to move pans around the cooktop's different heat areas just as the professionals do. Then there's our cooking sensor; maintaining a pot's correct temperature and guarding against over-boiling. Flex induction cooktops even allow the chef to combine cooking zones to accommodate larger pans. All of which frees the private chef from constraint.

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

These are cooktops to inspire.



The Vario cooktops 400 series

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

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

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



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

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

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

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

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



The solid stainless steel rotary knobs



Surface or flush mounting





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

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

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

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



The table ventilation





The cooktops 400 series

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

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





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

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

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





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



The Vario cooktops 200 series

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

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







The range of options extends far beyond the capacity of most kitchens, therefore the chef is encouraged to mix and match and creating a very personalised display. The gas two-ring cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. For the kitchen powered exclusively by electricity and the chef with a taste for healthy cuisine and a penchant for the theatrical: the induction cooktop, steamer, and Teppan Yaki will inspire. In each case, the downdraft ventilation will clear away any excess vapours from the atmosphere.

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

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

The induction cooktop boost function produces a burst of 50 percent more power for searing or boiling large pots of liquid, this is the induction for the impatient.

The Teppan Yaki gives the thrill of speed frying at 240 °C using the full 1,800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.



The control knobs





The cooktops 200 series

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

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

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

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



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

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

The Vario cooktops 400 series



Vario flex induction cooktop

VI 492 ■

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



Vario flex induction cooktop

VI 482 ■

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



Full surface induction cooktop

CX 480 ■

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



Vario flex induction cooktop

VI 462 ■

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



Vario flex induction cooktop

VI 422 ■

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



Vario induction cooktop

VI 414 ■

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



Vario gas cooktop

VG 491 ■

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



Vario gas cooktop

VG 425 ■

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



Vario gas wok

VG 415 ■

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



Vario Teppan Yaki

VP 414 ■

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



Vario electric grill

VR 414 ■

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



Vario steamer

VK 414 ■

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



Vario deep fryer

VF 414 ■

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



Table ventilation

AL 400 ■

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



Vario downdraft ventilation

VL 414 ■

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

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

Home Connect

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