

The difference is Gaggenau.

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GAGGENAU

The Gaggenau catalogue 2022



The Gaggenau catalogue 2022

GAGGENAU

The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands. Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

This comprehensive handbook will enable the smooth, we would not say effortless, creation of the kitchen for your client. It is all here, clearly and cleanly presented, easy to find and utterly complete. See for yourself.

The difference is Gaggenau.

Edition June 2022.

The data and facts expressed herein are current as of June 2022.

Model numbers and specifications are for reference only and are subject to change without prior notice. Colours of actual products may vary from illustrations. Please refer to instruction manual and installation instructions for additional technical and installation information. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are of household use only.

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Our story	4
The oven EB 333	10
Oven 400 series	14
Combi-steam oven 400 series	28
Combi-microwave oven 400 series	33
Fully automatic espresso machine 400 series	35
Vacuuming drawer & warming drawer 400 series	36
Accessories and special accessories 400 series	40
Oven 200 series	42
Combi-steam oven & steam oven 200 series	48
Combi-microwave oven 200 series	51
Microwave oven 200 series	52
Vacuuming drawer 200 series	53
Fully automatic espresso machine 200 series	54
Warming drawer 200 series	56
Accessories and special accessories 200 series	58
Cooktops 400 series	60
Full surface induction cooktop CX482	62
Vario cooktops 400 series	68
Vario cooktops 200 series	102
Accessories and special accessories for Vario cooktops	117
Cooktops 200 series	118
Flex induction cooktop with integrated ventilation system	121
Flex induction cooktop	129
Extractors 400 series	138
Ceiling ventilation 400 series	144
Table ventilation 400 series	146
Vario downdraft ventilation 400 series	150
Wall-mounted hood 400 series	154
Island hood 400 series	155
Remote fan units	156
Extractors 200 series	160
Ceiling ventilation 200 series	168
Wall-mounted hood 200 series	170
Island hood 200 series	172
Vario downdraft ventilation 200 series	174
Flat kitchen hood 200 series	178
Vario refrigerators 400 series	182
Vario wine climate cabinet 400 series	195
Vario wine climate cabinet 200 series	197
Refrigerators 200 series	202
Fridge-freezer combination 200 series	206
Freestanding fridge-freezer combination 200 series	210
Dishwasher 400 series	212
Dishwasher 200 series	218
Washing machine and tumble dryer	222
Home Connect	228
Installation fee and service charges	230



Perfection is not found, it is created.





Our Black Forest inspired pop-up Restaurant 1683, NYC, USA



Our story

1683, Ludwig Wilhelm von Baden, one of the most powerful aristocrats in Europe at the time, creates a foundry in the Black Forest near the hamlet of Gaggenau. Of all the many monumental actions in his eventful life, none have had the longevity of that simple decision. Before there was a Germany, through the industrial revolution and the countless re-drawings of the map of Europe, we were loudly bending metal to our will.

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.

Innovations that changed the kitchen



Oven, combi-steam oven, vacuuming drawer 400 series



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 steam oven for the private kitchen

2011

First full surface induction cooktop with intuitive interface

2015

First automatic cleaning system for the combi-steam oven

2016

The EB 333. An icon, reborn

2020

Our Masterpiece, the refined combi-steam

2021

Launch of the Vario refrigerators 200 series

Quality is everything

Over 300 years ago we were making nails in the Black Forest. While that initial battle between man and metal has evolved over the centuries, much remains the same; 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 craftsperson's hands, with pride.

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

Our reputation for quality is priceless, which is why we invest such time and devote such resources to build upon it. We don't know of anyone else who places such importance upon their workmanship, equally, we don't know of anyone else who has over three centuries of reputation to lose.



Revealing the multiple layers of our 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.



EB 333 111

Stainless steel

Width 90cm

HK\$ 133,000

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 018 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

HK\$ 9,900

BA 028 115

Baking tray, enamelled

30 mm deep.

HK\$ 3,600

BA 038 105

Wire rack, chromium-plated

Without opening, with feet.

HK\$ 1,600

BA 058 133 and BA 058 115

Baking stone set

Incl. baking stone support, pizza paddle, and heating element.

HK\$ 8,400

BA 090 100

Black rotary knobs for EB 333, set of 2

Stainless steel knobs with black coating.

HK\$ 2,300

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Oven

EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 30 °C to 300 °C
- Net volume 83 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Hot air + bottom heat.

Hot air + 1/3 bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Keeping warm.

Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Front-hinged door with 90° door opening angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, topwatch, long-term timer.

60 W halogen light on the top.

2 x 10 W halogen light on the side.

Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with quintuple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

The door panel surface of the appliance extends 40 mm from the furniture cavity.

The outer edge of the door handle extends 90 mm from the furniture cavity.

For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15mm.

The planning notes for the cooktops (particularly regarding ventilation, gas / electric connection) must be taken into account.

To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside the built-in niche.

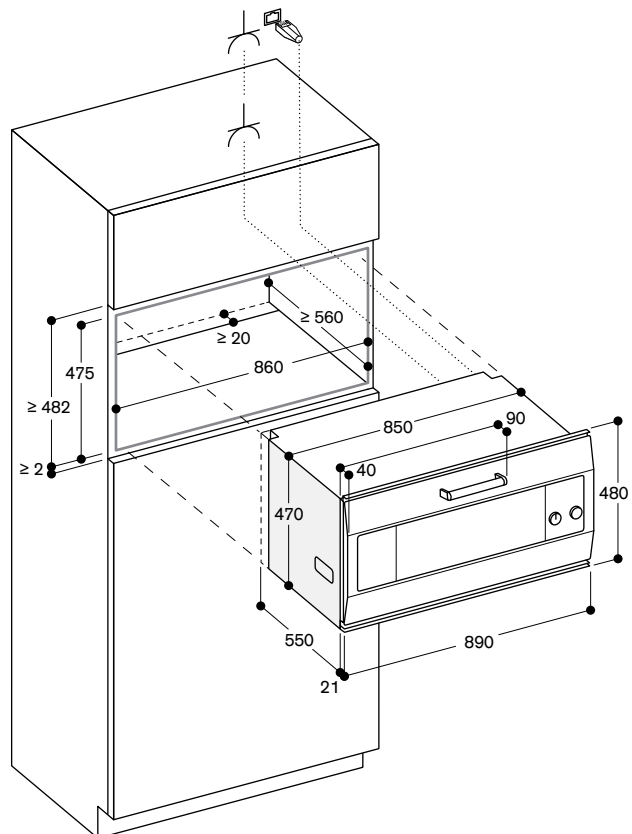
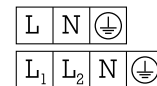
The LAN port can be found at the back on the upper left side.

Connection

Total connected load 5.4 kW.

Plan a connection cable.

Plan a LAN cable.



Socket

measurements in mm

Accessories and special accessories EB 333

BA 090 100

Stainless steel knobs with black coating.

HK\$ 2,300



BA 018 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

HK\$ 9,900



BA 028 115

Baking tray, enamelled
30 mm deep.

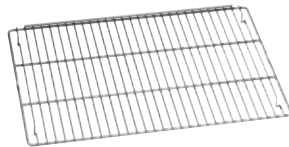
HK\$ 3,600



BA 038 105

Wire rack, chromium-plated
Without opening, with feet.

HK\$ 1,600



BA 058 133 and BA 058 115

Baking stone set for EB 333
Incl. baking stone support, pizza
paddle, and heating element. Not in
combination with pull-out system.

HK\$ 8,400



BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600



GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.

For roasting in oven with roasting
function.

Lower and upper part can also be used
as separate ovenproof dishes, height
100 and 65 mm.

For ovens with heating element
BA 056 115 or BA 058 115 and pull-out
system BA 016 or BA 018 (both to be
ordered separately) and Combi-steam
and steam ovens.

HK\$ 8,200



Oven 400 series

What the professional chef comes home to

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

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





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



Combi-steam ovens, ovens, warming drawers 400 series



The luxury of exceptional capability

Cook with intense heat, without feeling it

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

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



76 cm combi-steam oven, oven and 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



Vacuuming drawer 400 series

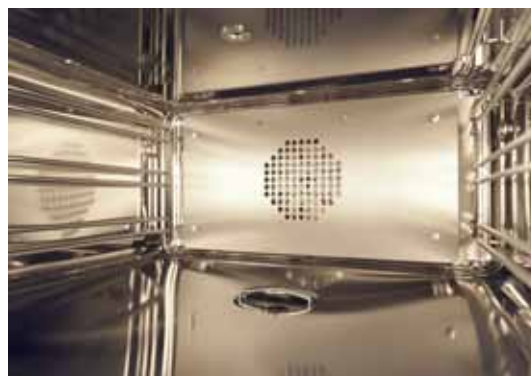
Making steam a pleasure

Cooking with nuance

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

Steam adores a vacuum

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



Glare-free illumination



60 cm combi-steam oven 400 series

Fully automatic espresso machine 400 series



The coffee machine

Your coffee, perfected

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

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

Warming cups is only the beginning...

Each of the three sizes of warming drawer are incredibly versatile kitchen appliances. Adjustable heating allows you to achieve perfect slow cooking results, proof dough professionally, defrost or brown with ease, gently melt chocolate or mature yoghurt. The Home Connect function further expands the drawer's repertoire, providing recipes specifically for the drawer, more programmes and a timer function. Alternatively, simply, expertly, warm cups and plates.

Warming drawer 400 series





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



Controls at the top

Right-hinged

BO 480 112

Stainless steel-backed full glass door
Width 76 cm

HK\$ 98,000

Left-hinged

BO 481 112

Stainless steel-backed full glass door
Width 76 cm

HK\$ 98,000

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 018 105

Pull-out system

Fully extendable telescopic rails and
enamelled cast iron frame.

HK\$ 9,900

BA 028 115

Baking tray, enamelled
30 mm deep.

HK\$ 3,600

BA 038 105

Wire rack, chromium-plated
Without opening, with feet.

HK\$ 1,600

BA 058 133 and BA 058 115

Baking stone set

Incl. baking stone support, pizza
paddle, and heating element.

HK\$ 8,400

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

GN 340 230

Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Oven 400 series

BO 480 / BO 481

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 110 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Hot air + bottom heat.

Hot air + 1/3 bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Keeping warm.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

60 W halogen light on the top.

2 x 10 W halogen light on the side.

Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.

The facade of the appliance extends 47 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

The mains socket needs to be planned outside the built-in niche.

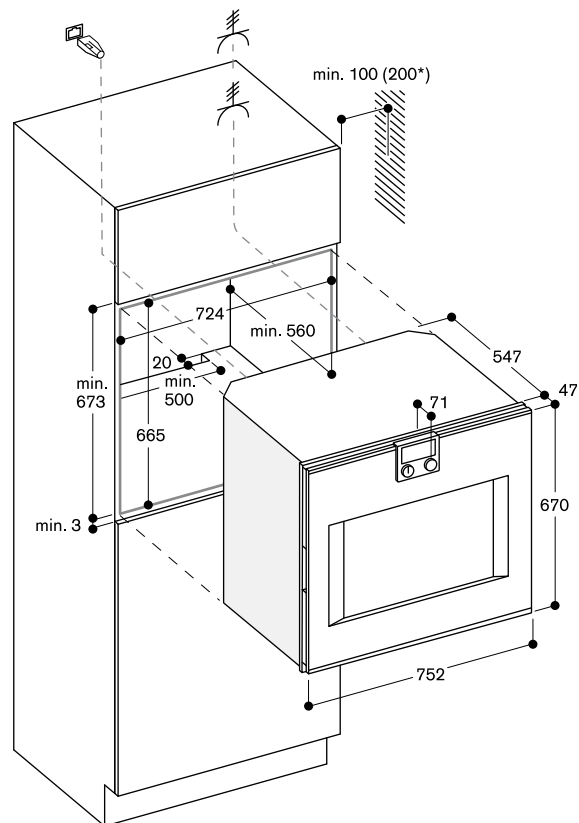
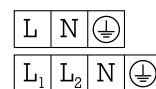
The LAN port can be found at the back on the upper right side.

Connection

Total connected load 5.5 kW.

Plan a connection cable.

Plan a LAN cable.



* 200 mm in conjunction with BA 018



Controls at the top

Right-hinged

BO 470 112

Stainless steel-backed full glass door
Width 60 cm

HK\$ 77,000

BO 470 102

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 77,000

Left-hinged

BO 471 112

Stainless steel-backed full glass door
Width 60 cm

HK\$ 77,000

BO 471 102

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 77,000

Included in the price

- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 1 glass tray
- 1 wire rack
- 1 grill tray with wire rack
- 1 plug-in core temperature probe

Special accessories

BA 016 105

Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.

HK\$ 8,600

BA 026 105

Grill tray, enamelled
30 mm deep.

HK\$ 4,000

BA 026 115

Baking tray, enamelled
15 mm deep.

HK\$ 2,700

BA 036 105

Wire rack, chromium-plated
Without opening, with feet.

HK\$ 1,100

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

BA 056 133 and BA 056 115

Baking stone set
Incl. baking stone support, pizza
paddle, and heating element.

HK\$ 6,700

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Oven 400 series

BO 470 / BO 471

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

1/3 top + bottom heat.

Bottom heat.

Hot air + bottom heat.

Hot air + 1/3 bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Keeping warm.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long term timer.

60 W halogen light on the top.

2 x 10 W halogen light on the side.

Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.

The facade of the appliance extends 47 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

The mains socket needs to be planned outside the built-in niche.

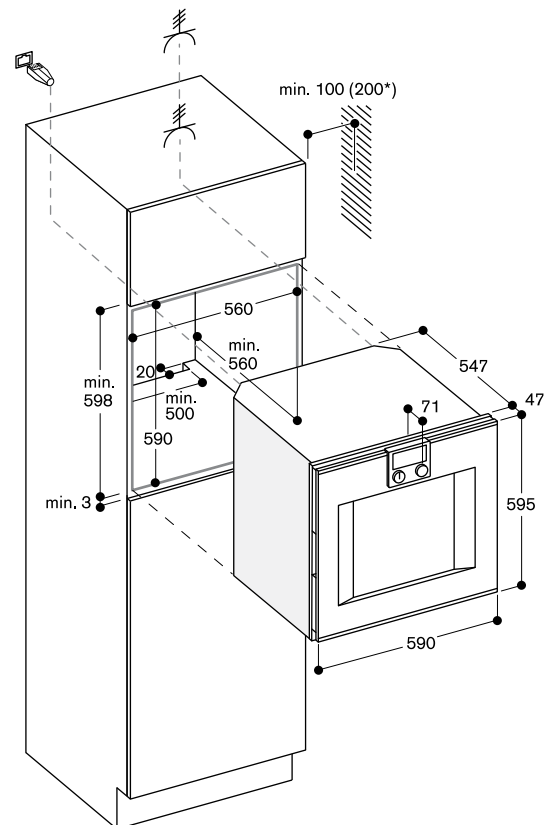
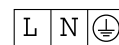
The LAN port can be found at the back on the upper right side.

Connection

Total connected load 3.7 kW.

Plan a connection cable.

Plan a LAN cable.



* 200 mm in conjunction with BA 016



Controls at the top

Right-hinged

BO 450 112

Stainless steel-backed full glass door
Width 60 cm

HK\$ 67,000

Left-hinged

BO 451 112

Stainless steel-backed full glass door
Width 60 cm

HK\$ 67,000

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 glass tray
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and
enamelled cast iron frame.

HK\$ 8,600

BA 026 115

Baking tray, enamelled
15 mm deep.

HK\$ 2,700

BA 036 105

Wire rack, chromium-plated
Without opening, with feet.

HK\$ 1,100

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

BA 056 133 and BA 056 115

Baking stone set
Incl. baking stone support, pizza
paddle, and heating element.

HK\$ 6,700

BA 226 105

Grill tray, enamelled
30 mm deep.

HK\$ 2,700

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Oven 400 series

BO 450 / BO 451

- Handleless door / automatic door opening / door opening via voice assistant possible
- Pyrolytic system
- 13 heating methods with core temperature probe and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes (incl. core temperature probe).
Personalisation of automatic programmes.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
10 W halogen light on the side.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

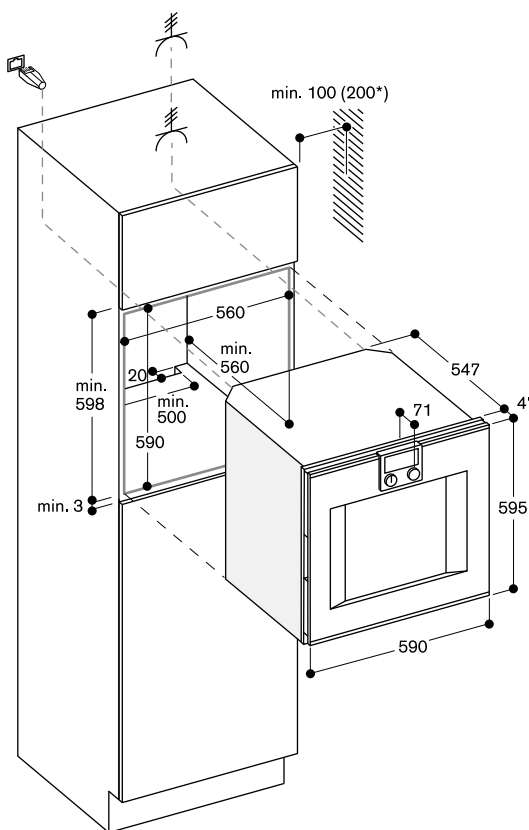
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Connection

Total connected load 3.7 kW.
Plan a connection cable.
Plan a LAN cable.



* 200 mm in conjunction with BA 016



Controls at the bottom

Right-hinged

BS 484 112

Stainless steel-backed full glass door

Width 76 cm

HK\$ 104,000

Left-hinged

BS 485 112

Stainless steel-backed full glass door

Width 76 cm

HK\$ 104,000

Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)
- 4 cleaning cartridges

Special accessories

BA 010 301

Triple telescopic pull-out rack

For combi-steam oven.

HK\$ 3,900

BA 020 360

Cooking container, stainless steel, unperforated, 40 mm deep, 5 l.

HK\$ 1,500

BA 020 370

Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

HK\$ 1,700

BA 020 380

Cooking container, non-stick, unperforated, 40 mm deep, 5 l.

HK\$ 3,600

BA 020 390

Cooking container, non-stick, perforated, 40 mm deep, 5 l.

HK\$ 4,000

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

CL S10 040

Cleaning cartridges, set of 4
For combi-steam ovens.

HK\$ 1,700

GN 010 330

Adapter for gastronorm insert and roaster.

HK\$ 3,300

GN 114 130

Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100

GN 114 230

Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.

HK\$ 1,400

GN 124 130

Gastronorm insert, stainless steel, GN 1/3
Perforated, 40 mm deep, 1.5 l.

HK\$ 1,500

Combi-steam oven 400 series

BS 484 / BS 485

- Handleless door / automatic door opening / door opening via voice assistant possible
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 230 °C
- Net volume 50 litres

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Dough proofing.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Full surface grill 2 kW behind glass ceramic.

Steam removal.

Misting.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Automatic boiling point detection.

Capacity display for filter cartridge (if connected to GF 111 100 descaling system).

2 x LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

GN 124 230

Gastronorm insert, stainless steel,

GN 2/3

Perforated, 40 mm deep, 3 l.

HK\$ 1,500

GN 340 230

Gastronorm roaster in cast aluminium.

GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning programme, fully automatic.

Descaling programme for the steam generator.

Drying programme.

Automatic drying of the cavity at the end of the cooking process.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").

Inlet hose can be extended once.

The outlet hose must not be longer than a maximum of 5 m.

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

The descaling system GF 111 100 (3) may be installed when connecting the appliance if the water hardness exceeds 7° dH.

The facade of the appliance extends 47 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

The mains socket needs to be planned outside the built-in niche.

Special accessories (order as spare parts):

Part No. 17002490 Descaling tablets

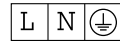
Connection

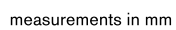
Total connected load 3.15 kW.

Connecting cable 1.8 m.

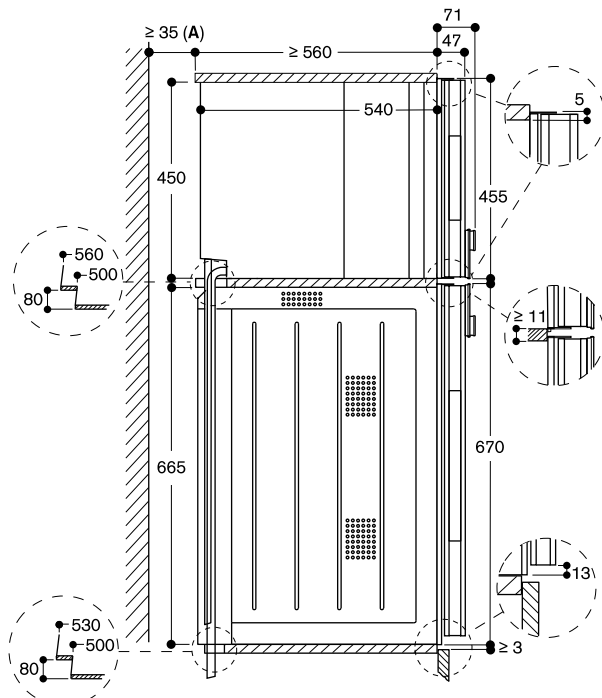
Plan a LAN cable.

Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm extendable. Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).



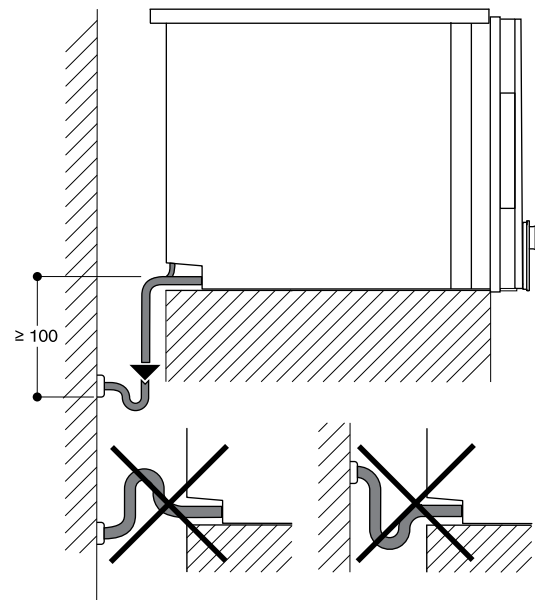


Side view of BS 484/485 above BO



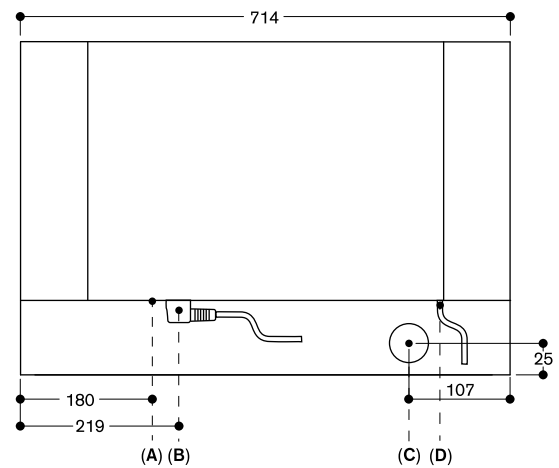
A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

measurements in mm



measurements in mm

View from rear



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

measurements in mm



Controls at the top

Right-hinged

BS 470 112

Stainless steel-backed full glass door

Width 60 cm

HK\$ 99,000

BS 470 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 99,000

Left-hinged

BS 471 112

Stainless steel-backed full glass door

Width 60 cm

HK\$ 99,000

BS 471 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 99,000

Controls at the bottom

Right-hinged

BS 474 112

Stainless steel-backed full glass door

Width 60 cm

HK\$ 99,000

BS 474 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 99,000

Left-hinged

BS 475 112

Stainless steel-backed full glass door

Width 60 cm

HK\$ 99,000

BS 475 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 99,000

Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)
- 4 cleaning cartridges

Special accessories

BA 010 301

Triple telescopic pull-out rack

For combi-steam oven.

HK\$ 3,900

BA 020 360

Cooking container, stainless steel,

unperforated, 40 mm deep, 5 l

HK\$ 1,500

BA 020 370

Cooking container, stainless steel,

perforated, 40 mm deep, 5 l.

HK\$ 1,700

BA 020 380

Cooking container, non-stick,

unperforated, 40 mm deep, 5 l.

HK\$ 3,600

Combi-steam oven 400 series

BS 470 / BS 471 / BS 474 / BS 475

- Handleless door / automatic door opening / door opening via voice assistant possible
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 230 °C
- Net volume 50 litres

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Dough proofing.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 180 °

angle.

Features

Full surface grill 2 kW behind glass

ceramic.

Steam removal.

Misting.

Three-point core temperature probe

with automatic shut-off and estimation

of cooking time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking

time end, timer, stopwatch, long-term

timer.

Automatic boiling point detection.

Capacity display for filter cartridge

(if connected to GF 111 100 descaling

system).

2 x LED light on the side.

Hygienic stainless steel cooking

interior.

3 tray levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

BA 020 390

Cooking container, non-stick,

perforated, 40 mm deep, 5 l.

HK\$ 4,000

BA 046 117

Glass tray

24 mm deep.

HK\$ 1,400

CL S10 040

Cleaning cartridges, set of 4

For combi-steam ovens.

HK\$ 1,700

GN 010 330

Adapter for gastronorm insert and

roaster.

HK\$ 3,300

GN 114 130

Gastronorm insert, stainless steel,

GN 1/3

Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100

GN 114 230

Gastronorm insert, stainless steel,

GN 2/3

Unperforated, 40 mm deep, 3 l.

HK\$ 1,400

GN 124 130

Gastronorm insert, stainless steel,

GN 1/3

Perforated, 40 mm deep, 1.5 l.

HK\$ 1,500

GN 124 230

Gastronorm insert, stainless steel,

GN 2/3

Perforated, 40 mm deep, 3 l.

HK\$ 1,500

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning programme, fully automatic.

Descaling programme for the steam

generator.

Drying programme.

Automatic drying of the cavity at the

end of the cooking process.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should

be installed above the BS.

At no point may the outlet hose be

positioned higher than the bottom

edge of the appliance. The outlet hose

must also be at least 100 mm lower

than the appliance outlet (see drawing

"drainage connection").

Inlet hose can be extended once.

The outlet hose must not be longer

than a maximum of 5 m.

The water connection (1) for the inlet

hose must always be accessible

and not located directly behind the

appliance.

The connection of the outlet hose to

the siphon (2) must not be directly

behind the appliance and should be

accessible.

The descaling system GF 111 100 (3)

may be installed when connecting

the appliance if the water hardness

exceeds 7 ° dH.

The facade of the appliance extends

47 mm from the furniture cavity.

Consider the overhang when planning

to open drawers next to the appliance.

When planning a corner solution, pay

attention to the 90 ° door opening

angle.

The mains socket needs to be planned

outside the built-in niche.

Special accessories (order as spare

parts):

Part No. 17002490 Descaling tablets

Connection

Total connected load 3.15 kW.

Connecting cable 1.8 m.

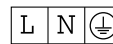
Plan a LAN cable.

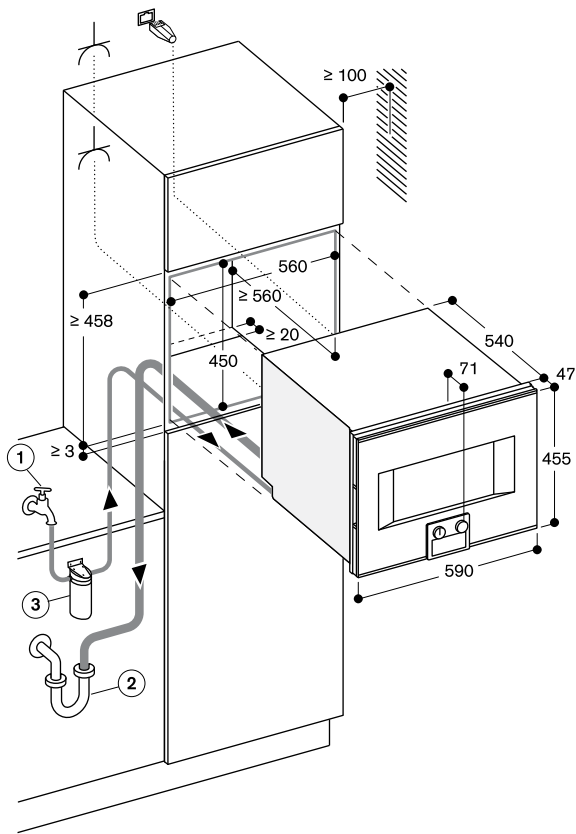
Inlet hose 3.0 m with connection pipe

thread ISO228-G 3/4" (Ø 26.4 mm

extendable. Outlet hose (Ø 25 mm) 3.0

m (HT-Hose).

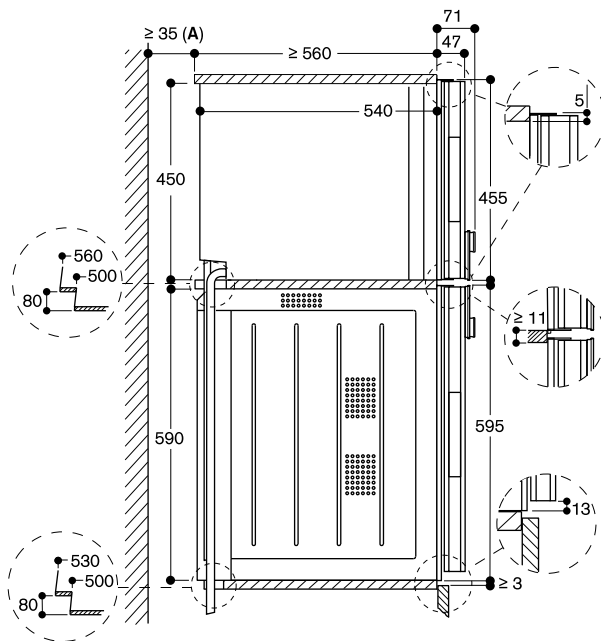




Socket

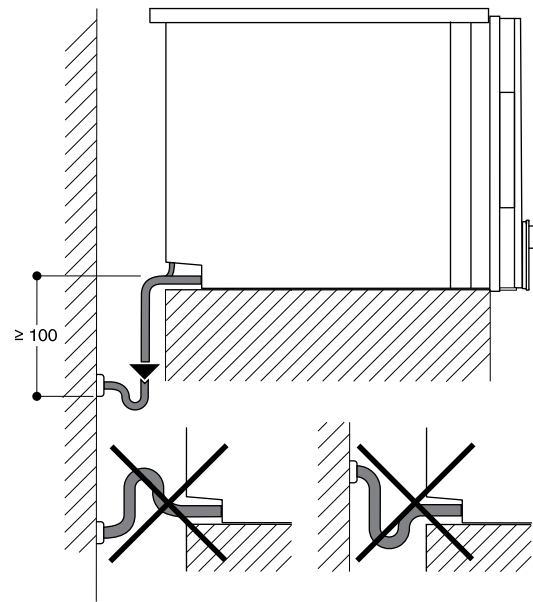
measurements in mm

Side view of BS 474/475 above BO



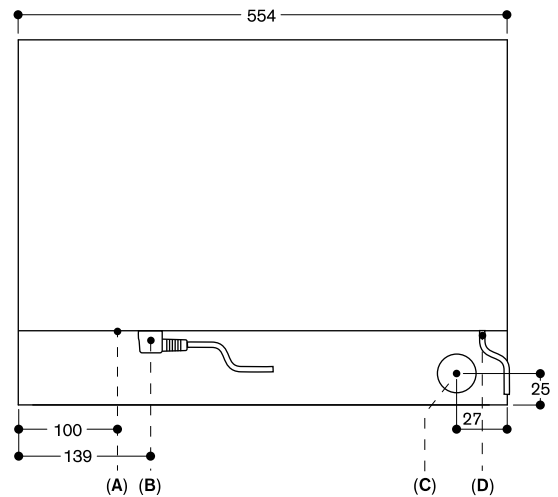
A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

measurements in mm



measurements in mm

View from rear



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

measurements in mm



Controls at the top

Right-hinged

BS 450 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 88,000

BS 450 101

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 88,000

Left-hinged

BS 451 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 88,000

BS 451 101

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 88,000

Controls at the bottom

Right-hinged

BS 454 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 88,000

BS 454 101

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 88,000

Left-hinged

BS 455 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 88,000

BS 455 101

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 88,000

Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 4 cleaning cartridges

Special accessories

BA 010 301

Triple telescopic pull-out rack

For combi-steam oven.

HK\$ 3,900

BA 020 360

Cooking container, stainless steel,

unperforated, 40 mm deep, 5 l

HK\$ 1,500

BA 020 370

Cooking container, stainless steel,

perforated, 40 mm deep, 5 l.

HK\$ 1,700

BA 020 380

Cooking container, non-stick,

unperforated, 40 mm deep, 5 l.

HK\$ 3,600

BA 020 390

Cooking container, non-stick,

perforated, 40 mm deep, 5 l.

HK\$ 4,000

Combi-steam oven 400 series

BS 450 / BS 451 / BS 454 / BS 455

- Handleless door / automatic door opening / door opening via voice assistant possible
- Water tank for fresh and waste water
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 230 °C
- Net volume 50 litres

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Dough proofing.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Full surface grill 2 kW behind glass ceramic.

2 removable 1.7 litre water tanks.

Misting.

Water level warning.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Automatic boiling point detection.

2 x LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

BA 046 117

Glass tray

24 mm deep.

HK\$ 1,400

CL S10 040

Cleaning cartridges, set of 4

For combi-steam ovens.

HK\$ 1,700

GN 114 330

Adapter for gastronorm insert and roaster.

HK\$ 3,300

GN 114 130

Gastronorm insert, stainless steel,

GN 1/3

Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100

GN 114 230

Gastronorm insert, stainless steel,

GN 2/3

Unperforated, 40 mm deep, 3 l.

HK\$ 1,400

GN 124 130

Gastronorm insert, stainless steel,

GN 1/3

Perforated, 40 mm deep, 1.5 l.

HK\$ 1,500

GN 124 230

Gastronorm insert, stainless steel,

GN 2/3

Perforated, 40 mm deep, 3 l.

HK\$ 1,500

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning programme, fully automatic.

Descaling programme for the steam generator.

Drying programme.

Automatic drying of the cavity at the end of the cooking process.

Strainer filter, removable.

Water tank, dishwasher-safe.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

The facade of the appliance extends 47 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the lower left side.

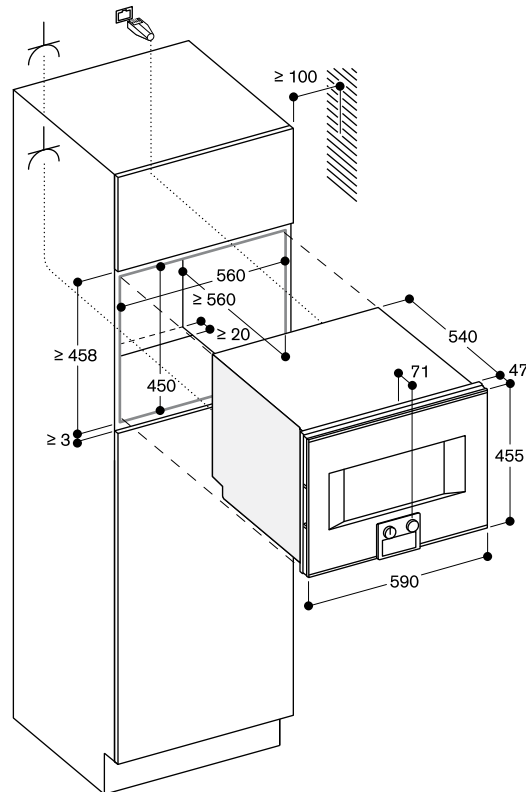
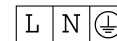
Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

Connection

Total connected load 3.15 kW.

Connecting cable 1.8 m.

Plan a LAN cable.



⚡ Socket

measurements in mm



Controls at the bottom

Right-hinged

BM 484 110

Stainless steel-backed full glass door

Width 76 cm

HK\$ 69,000

Left-hinged

BM 485 110

Stainless steel-backed full glass door

Width 76 cm

HK\$ 69,000

Included in the price

1 combination wire rack

1 glass tub

Combi-microwave oven 400 series

BM 484 / BM 485

- Handleless door / automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Programmes

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.

Oven operation with 4 heating methods:

Hot air 40 °C and from 100 °C to 250 °C,

Full surface grill + hot air from 100 °C to 250 °C,

Full surface grill + circulated air from 100 °C to 250 °C,

Full surface grill with 3 levels of intensity, maximum output 2000 W. Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.

15 automatic programmes with weight indication, customisable:

4 defrosting programmes

4 cooking programmes

7 combination programmes

Option to save individual recipes.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Innowave.

Rapid heating.

4 tray levels.

Actual temperature display.

60 W halogen light on the side.

Timer functions: cooking time, cooking

time end, timer, stopwatch, long-term timer.

Safety

Thermally insulated door with triple glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.

Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

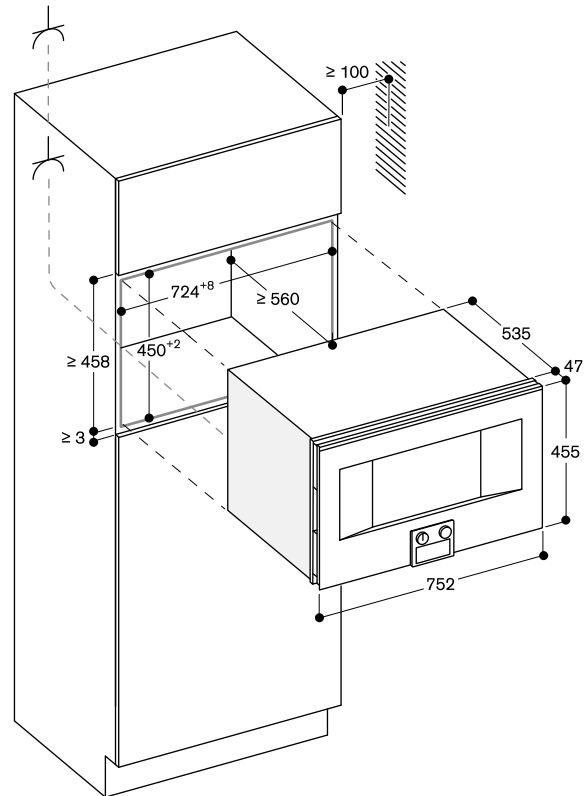
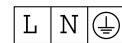
When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside of the built-in niche.

Connection

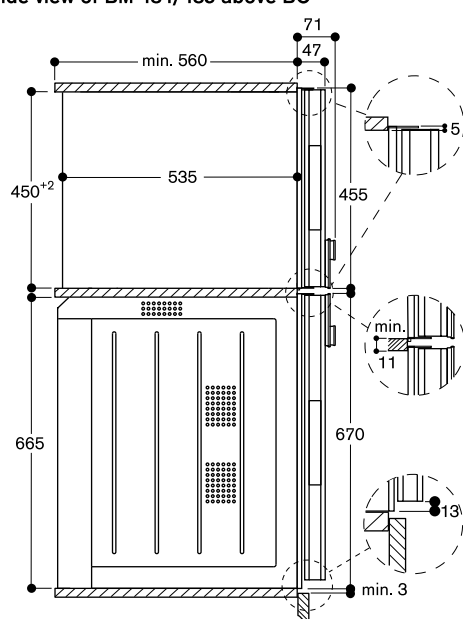
Total connected load 3.1 kW.

Connection cable 1.5 m without plug.



measurements in inches (mm)

Side view of BM 484/485 above BO





Combi-microwave oven 400 series BM 450 / BM 451 / BM 454 / BM 455

- Handleless door / automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Programmes

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
Hot air 40 °C and from 100 °C to 250 °C,
Full surface grill + hot air from 100 °C to 250 °C,
Full surface grill + circulated air from 100 °C to 250 °C,
Full surface grill with 3 levels of intensity, maximum output 2000 W.
Heating methods with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programmes with weight indication, customisable:
4 defrosting programmes
4 cooking programmes
7 combination programmes
Option to save individual recipes.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Safety

Thermally insulated door with triple glazing.
Triple door lock.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.
Plan the niche without back wall.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

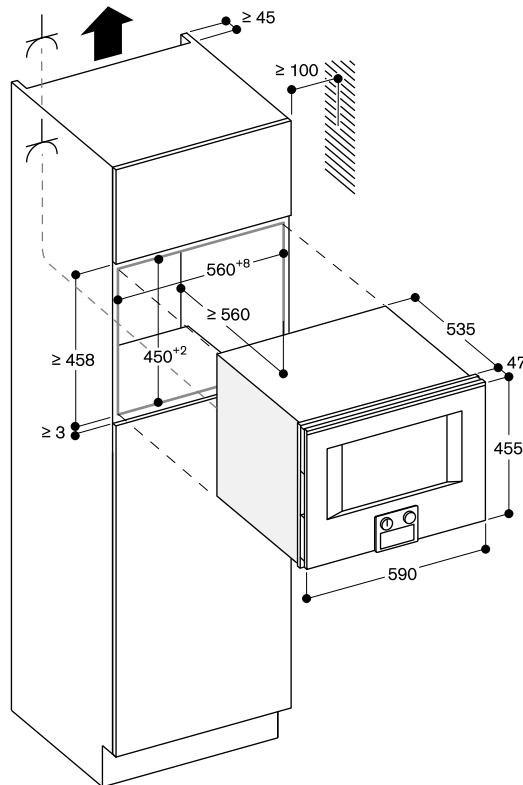
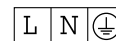
When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside of the built-in niche.

Connection

Total connected load 3.1 kW.

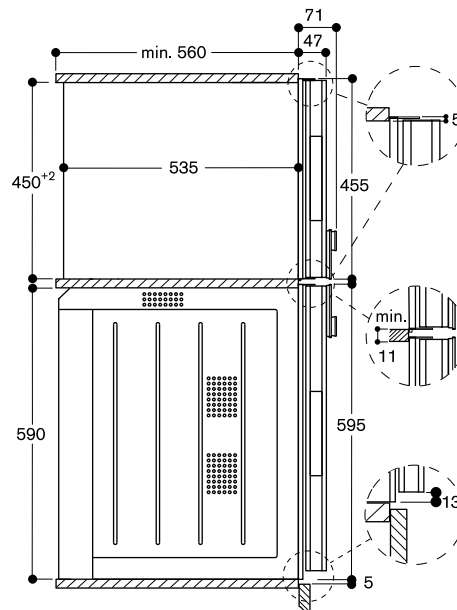
Connection cable 1.5 m without plug.



Socket

measurements in mm

Side view of BS 454/455, BM 454/455 above BO





Controls at the top

Left-hinged

CM 450 112

Stainless steel-backed full glass door

Width 60 cm

HK\$ 70,000

CM 450 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 70,000

Included in the price

- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk tube

Special accessories (order as spare parts)

- Part No. 17000705 Water filter
- Part No. 00311819 Descaling tablets
- Part No. 00311769 Cleaning tablets
- Part No. 00636455 Door hinge restrictor (92° opening angle)
- Part No. 11015223 Bean container with lid

Fully automatic espresso machine

400 series

CM 450

- Handleless door / automatic door opening
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- 7 light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Type of beverage

- Ristretto / 2 x Ristretto.
- Espresso / 2 x Espresso.
- Espresso Macchiato / 2 x Espresso Macchiato.
- Coffee / 2 x Coffee.
- Americano / 2 x Americano.
- Caffe Latte / 2 x Caffe Latte.
- Latte Macchiato / 2 x Latte Macchiato.
- Cappuccino / 2 x Cappuccino.
- Flat White / 2 x Flat White.
- Milk froth / 2 x Milk froth.
- Warm milk / 2 x Warm milk.
- Hot water / 2 x Hot water.

Handling

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display.
- Personalisation function, option to save 8 individualised beverages.
- 4 beverage size settings, volume can be individually adjusted to match the size of the cup.
- 8 coffee strength levels from very mild to extra strong.
- 3 coffee temperature levels.
- 10 hot water temperature levels.
- 4 coffee-milk ratio levels.
- Adjustable grinding level.
- Height-adjustable coffee dispenser 7 cm to 15 cm.
- Easy access to water tank, milk and coffee bean container behind the door.

Features

- Maintenance-free grinding unit with ceramic discs.
- Separate drawer for second ground coffee type.
- Water pump with 19 bar pressure.
- Double grinding and brewing cycles for extra intensity for single beverage order.
- For double beverage order, two grinding and brewing cycles.
- Beverage dispenser with integrated milk system.
- Insulated stainless steel milk container for up to 0.5 litres.
- Integrated lightning with LEDs.
- Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
- Automatic adjustment of ground coffee quantity.
- Removable 2.4 litre water tank.
- Electronic water filter exchange indicator.
- Electronic fill level control for drip tray and container for coffee residue.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Child lock.

Cleaning

Fully automatic rinse programme when machine is turned on/off.

Automatic steam cleaning of the milk system after every beverage.

Automatic cleaning and descaling programme.

Emptying programme to prepare the appliance for holiday or transportation.

Empty-grinding function to remove coffee residues from the system when switching bean types.

Removable brewing unit.

Dishwasher-safe coffee residue container and drip tray.

Dishwasher-safe beverage dispenser.

Planning notes

Ideal installation height 95 cm to 145 cm (top edge of niche bottom).

The door panel surface of the appliance extends 47 mm from the furniture cavity. When installing in a corner a side clearance is required.

Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.

Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.

Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).

Installation directly above 14 cm high warming drawer in 59 cm standardised niche.

The LAN port can be found at the back on the lower right side.

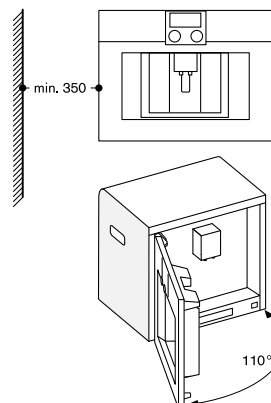
Connection

Total connected load 1.6 kW.

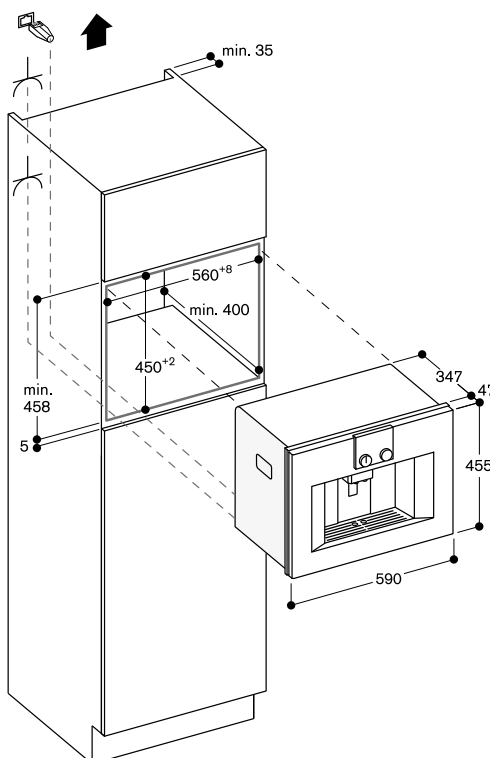
Connection cable 1.7 m with plug.

Plan a LAN cable.

Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 100 mm.





DV 461 110

Stainless steel-backed glass front
Width 60 cm, Height 14 cm

HK\$ 45,000

DV 461 100

Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

HK\$ 45,000

Included in the price

- 50 vacuuming bags, small
- 50 vacuuming bags, big
- 1 raised vacuuming platform
- 1 adaptor f. vacuuming outside the chamber
- 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

Vacuumping drawer 400 series

DV 461

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 3 vacuuming levels for vacuuming in the chamber, max. 99%
- 3 vacuuming levels for vacuuming outside the chamber, max. 90%
- Automatic connection recognition for vacuuming outside the chamber
- Handleless drawer
- Cushioned closing system

Application

Vacuumping for sous-vide cooking.
Vacuumping for fast marinating and flavouring.
Vacuumping for extended storage.
Vacuumping of vacuuming containers outside the chamber.
Vacuumping of liquids in bottles outside the chamber.

Handling

Touch key operation.
Recessed grip at the front bottom of the drawer.

Features

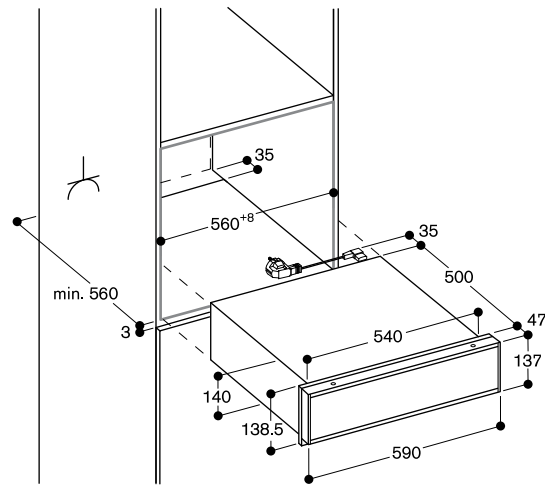
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm x L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm x L 275 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

Planning notes

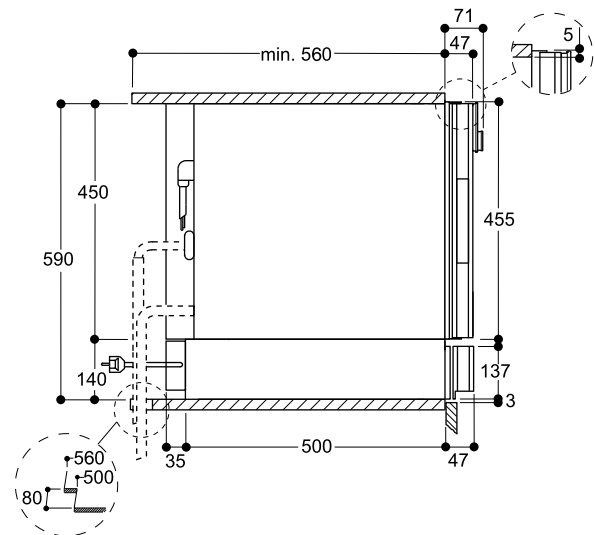
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

Connection

Total connected load 0.32 kW.
Connection cable 1.5 m, pluggable.



Side view of DV 461 below BS, BM, CM





WS 482 110

Stainless steel-backed glass front
Width 76 cm, height 21 cm

HK\$ 33,000

Warming drawer 400 series

WS 482

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 38 litres.

Volume capacity: Dinner service for 10 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions

W 606 x H 132 x D 480 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

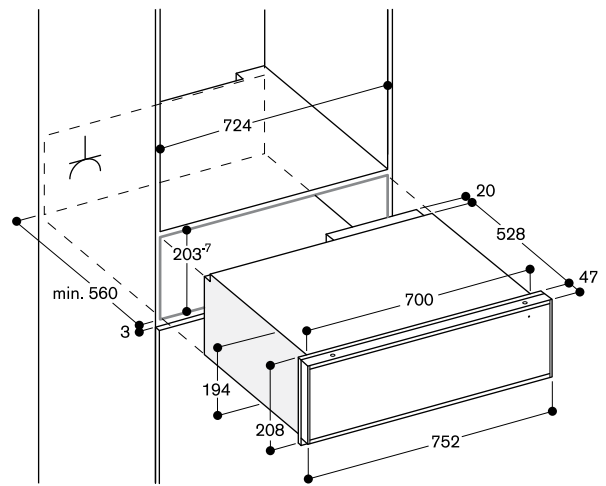
Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BO/BS above WS with dimensionally stable intermediate shelf.
Installation of BS above WS in 66.5 cm niche with intermediate floor (gap of 7 mm between WS and BS).
The socket can be planned behind the appliance.

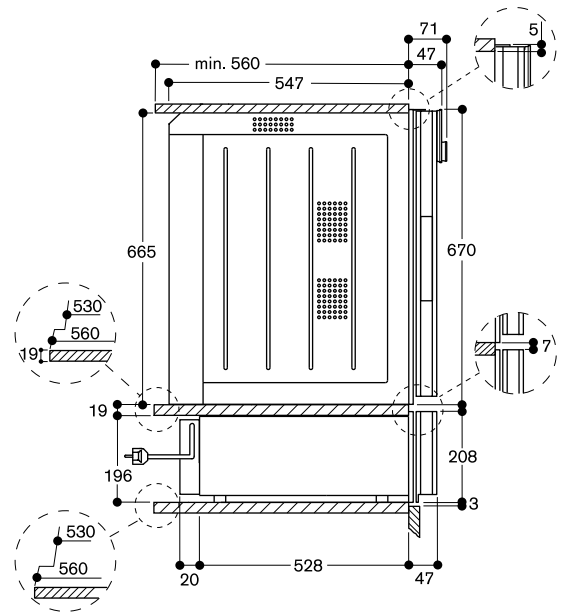
Connection

Total connected load 0.81 kW.

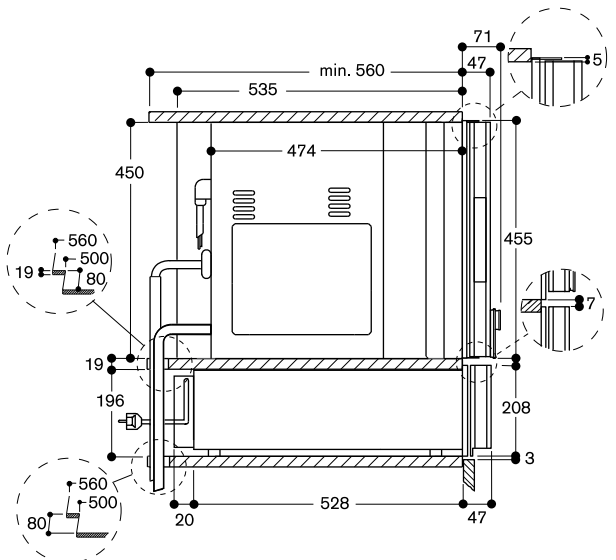
Connection cable 1.5 m, pluggable.



Side view of WS 482 below BO 480



Side view of WS 482 below BS 484/485





WS 461 110

Stainless steel-backed glass front

Width 60 cm, height 14 cm

HK\$ 21,000

WS 461 100

Glass front in Gaggenau Anthracite

Width 60 cm, height 14 cm

HK\$ 21,000

Warming drawer 400 series

WS 461

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 19 litres.

Volume capacity: Dinner service for 6 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions W 475 x H 86 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity.

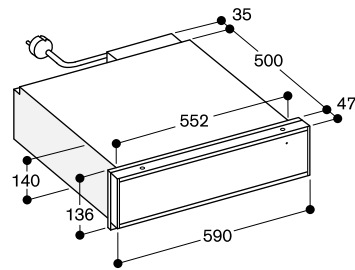
Installation of BS/BM/CM directly above WS in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

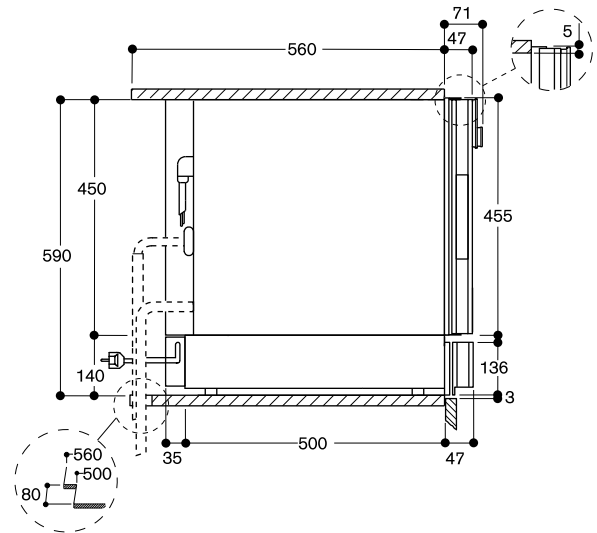
Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.



Side view of WS 461 below BS, BM, CM





WS 462 110

Stainless steel-backed glass front

Width 60 cm, height 29 cm

HK\$ 26,000

WS 462 100

Glass front in Gaggenau Anthracite

Width 60 cm, height 29 cm

HK\$ 26,000

Warming drawer 400 series

WS 462

- Handleless drawer
- Bright interior light
- Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 51 litres.

Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions

W 475 x H 236 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

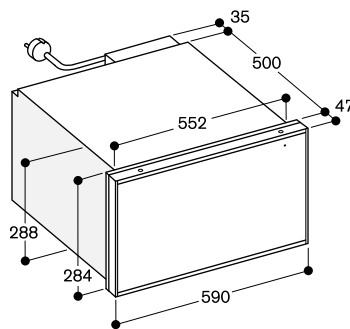
Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity. The socket can be planned behind the appliance.

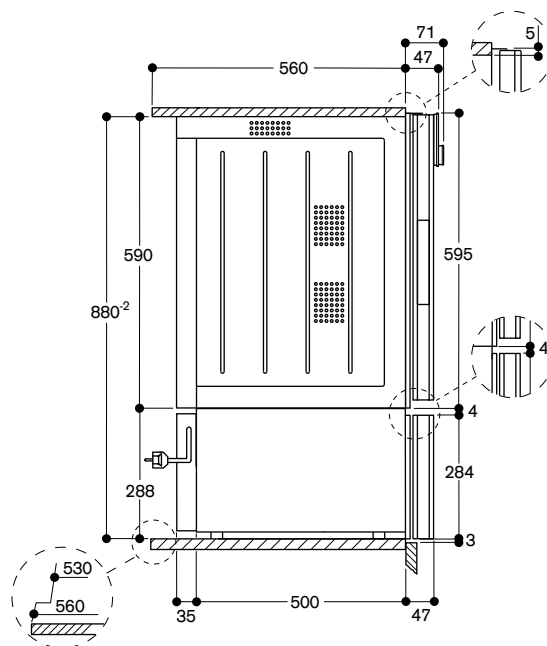
Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.



Side view of WS 462 below BO



Accessories and special accessories 400 series

Advice: Not every illustrated accessory fits to every oven.

BA 010 301
Triple telescopic pull-out rack
For combi-steam oven.
HK\$ 3,900



BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.
HK\$ 8,600



BA 018 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.
HK\$ 9,900

BA 020 360
Cooking container, stainless steel, unperforated, 40 mm deep, 5l.
HK\$ 1,500



BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5l.
HK\$ 1,700



BA 020 380
Cooking container, non-stick, unperforated, 40 mm deep, 5l.
HK\$ 3,600



BA 020 390
Cooking container, non-stick, perforated, 40 mm deep, 5l.
HK\$ 4,000

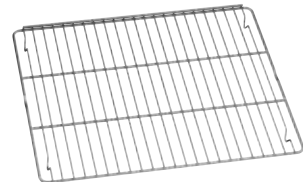


BA 026 115
Baking tray, enamelled
15 mm deep.
HK\$ 2,700



BA 028 115
Baking tray, enamelled
30 mm deep.
HK\$ 3,600

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
HK\$ 1,100



BA 038 105
Wire rack, chromium-plated
Without opening, with feet.
HK\$ 1,600

BA 046 117
Glass tray
24 mm deep.
HK\$ 1,400



BA 226 105
Grill tray enamelled
30 mm deep
HK\$ 2,700



BA 056 133 and BA 056 115
Baking stone set
Incl. baking stone support, pizza paddle, and heating element. Not in combination with pull-out system.
HK\$ 6,700

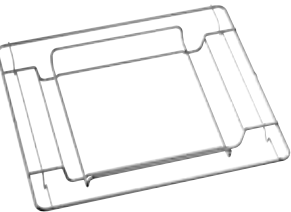


BA 058 133 and BA 058 115
Baking stone set for BO 480 / EB 333
Incl. baking stone support, pizza paddle, and heating element. Not in combination with pull-out system.
HK\$ 8,400

BS 020 002
Pizza paddle, set of 2.
HK\$ 1,600



GN 010 330
Adapter for gastronorm insert and roaster.
HK\$ 3,300



GN 114 130

Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5 l.
HK\$ 1,100



GN 114 230

Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3 l.
HK\$ 1,400



GN 124 130

Gastronorm insert, stainless steel,
GN 1/3
Perforated, 40 mm deep, 1.5 l.
HK\$ 1,400



GN 124 230

Gastronorm insert, stainless steel,
GN 2/3
Perforated, 40 mm deep, 3 l.
HK\$ 1,500



GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.
For roasting in oven with roasting
function.
Lower and upper part can also be used
as separate ovenproof dishes, height
100 and 65 mm.
For ovens with heating element
BA 056 115 or BA 058 115 and pull-out
system BA 016 or BA 018 (both to be
ordered separately) and
for Combi-steam ovens with adapter
GN 010 330 and pull-out system
BA 010 301 (both to be ordered
separately).
HK\$ 8,200



CL S10 040

Cleaning cartridges, set of 4.
For Combi-steam oven.
HK\$ 1,700





Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 200 series
Full glass door in Gaggenau Metallic



Oven 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 is available in three colours: Gaggenau Anthracite, Metallic and Silver.



Oven, fully automatic espresso machine and warming drawer 200 series
Full glass door in Gaggenau Silver



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 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.

It does more than warm

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



Fully automatic espresso machine and warming drawer 200 series



Controls at the top

Right-hinged

BOP 250 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 59,000

BOP 250 112

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 59,000

BOP 250 132

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 59,000

Left-hinged

BOP 251 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 59,000

BOP 251 112

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 59,000

BOP 251 132

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 59,000

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 glass tray
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

HK\$ 8,600

BA 026 115

Baking tray, enamelled

15 mm deep.

HK\$ 2,700

BA 036 105

Wire rack, chromium-plated

Without opening, with feet.

HK\$ 1,100

BA 046 117

Glass tray

24 mm deep.

HK\$ 1,400

BA 056 133 and BA 056 115

Baking stone set

Incl. baking stone support, pizza paddle, and heating element.

HK\$ 6,700

BA 226 105

Grill tray enamelled

30 mm deep.

HK\$ 2,700

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

GN 340 230

Gastronorm roaster in cast aluminium.

GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Oven 200 series

BOP 250 / BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods with core temperature probe and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top heat.

Bottom heat.

Hot air + bottom heat.

Full surface grill + circulated air.

Full surface grill.

Compact grill.

Baking stone function.

Roaster function.

Dough proofing.

Defrosting.

Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

60 W halogen light on the top.

Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with quintuple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

The outer edge of the door handle extends 72 mm from the furniture cavity. Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside the built-in niche.

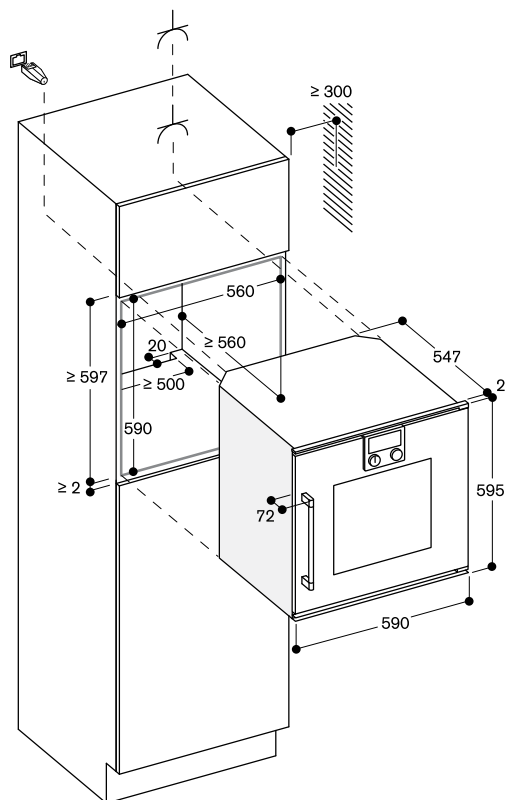
The LAN port can be found at the back on the upper right side.

Connection

Total connected load 3.7 kW.

Plan a connection cable.

Plan a LAN cable.



measurements in mm



Controls at the top

Right-hinged

BOP 210 102

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 48,000

BOP 210 112

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 48,000

BOP 210 132

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 48,000

Left-hinged

BOP 211 102

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 48,000

BOP 211 112

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 48,000

BOP 211 132

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 48,000

Included in the price

- 1 baking tray, enamelled pyrolysis-safe
- 1 wire rack
- 1 glass tray

Special accessories

BA 036 102

Wire rack, chromium-plated
Without opening, with feet.

HK\$ 1,100

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

BA 056 130 and BA 056 115

Baking stone set
Incl. baking stone support, pizza
paddle, and heating element.

HK\$ 6,700

BA 216 102

Quadruple telescopic pull-out rack
For oven BOP210/BOP211.

HK\$ 3,500

BA 226 102

Grill tray, enamelled
37 mm deep.

HK\$ 1,600

BA 226 112

Baking tray, enamelled
24 mm deep.

HK\$ 1,600

BS 020 002

Pizza paddle, set of 2.

HK\$ 1,600

Oven 200 series

BOP 210 / BOP 211

- Flush installation
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- Net volume 76 litres

Heating methods

Hot air.

Eco hot air.

Top + bottom heat.

Top heat.

Bottom heat.

Hot air + bottom heat.

Full surface grill + circulated air.

Full surface grill.

Baking stone function.

Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Baking stone socket.

Actual temperature display.

Rapid heating.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

60 W halogen light on the top.

Chromium-plated wire racks on the side with 4 rack levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Thermally insulated door with triple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Gaggenau enamel.

Heated catalyser to clean the oven air.

Planning notes

Door hinge not reversible.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

The outer edge of the door handle extends 72 mm from the furniture cavity. Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm.

The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.

To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside the built-in niche.

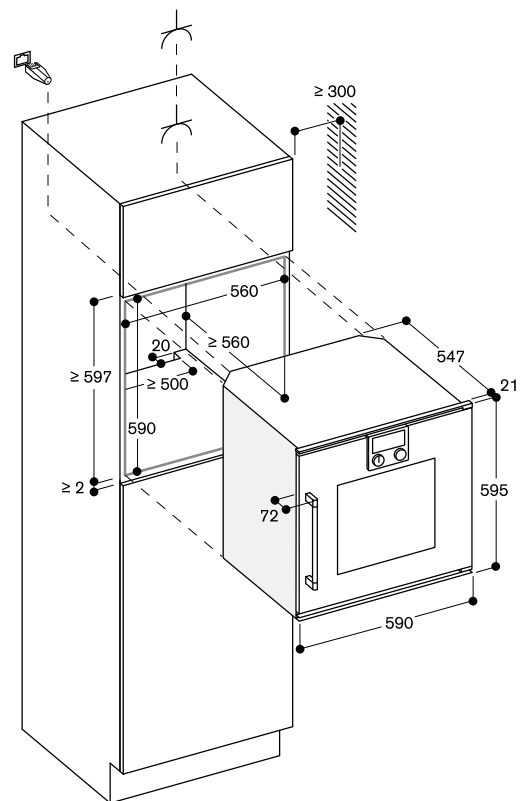
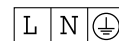
The LAN port can be found at the back on the upper right side.

Connection

Total connected load 3.7 kW.

Plan a connection cable.

Plan a LAN cable.



measurements in mm



Controls at the top

Right-hinged

BSP 250 101

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 73,000

BSP 250 111

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 73,000

BSP 250 131

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 73,000

Left-hinged

BSP 251 101

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 73,000

BSP 251 111

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 73,000

BSP 251 131

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 73,000

Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

BA 010 301

Triple telescopic pull-out rack
For combi-steam oven.

HK\$ 3,900

BA 020 360

Cooking container, stainless steel, unperforated, 40 mm deep, 5 l

HK\$ 1,500

BA 020 370

Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

HK\$ 1,700

BA 020 380

Cooking container, non-stick, unperforated, 40 mm deep, 5 l.

HK\$ 3,600

BA 020 390

Cooking container, non-stick, perforated, 40 mm deep, 5 l.

HK\$ 4,000

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

GN 010 330

Adapter for gastronorm insert and roaster.

HK\$ 3,300

GN 114 130

Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100

Combi-steam oven 200 series

BSP 250 / BSP 251

- Flush installation
- Water tank for fresh and waste water
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill combinable with circulated air up to 230 °C and steam
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 230 °C
- Net volume 50 litres

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity.

Hot air + 60 % humidity.

Hot air + 30 % humidity.

Hot air + 0 % humidity.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Dough proofing.

Defrosting.

Regenerating.

Handling

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core temperature probe).

Personalisation of automatic programmes.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Full surface grill 2 kW.

2 removable 1.7 litre water tanks.

Water level warning.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.

Automatic boiling point detection.

LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l.

HK\$ 1,400

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l.

HK\$ 1,400

GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l.

HK\$ 1,500

GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Cleaning

Cleaning aid.

Descaling programme for the steam generator.

Drying function.

Automatic drying of the cavity at the end of the cooking process.

Water tank, dishwasher-safe.

Grease filter, dishwasher-safe.

Strainer filter, removable.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

The outer edge of the door handle extends 72 mm from the furniture cavity.

Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the lower left side.

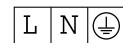
Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

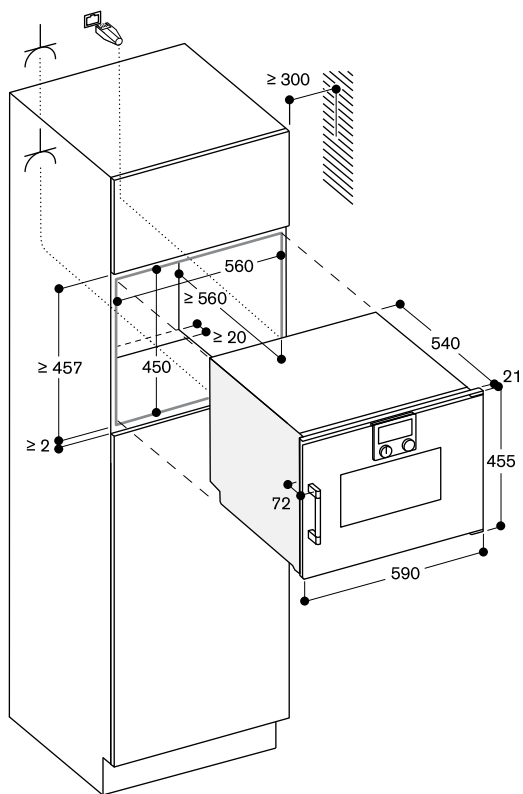
Connection

Total connected load 3.15 kW.

Connecting cable 1.8 m.

Plan a LAN cable.

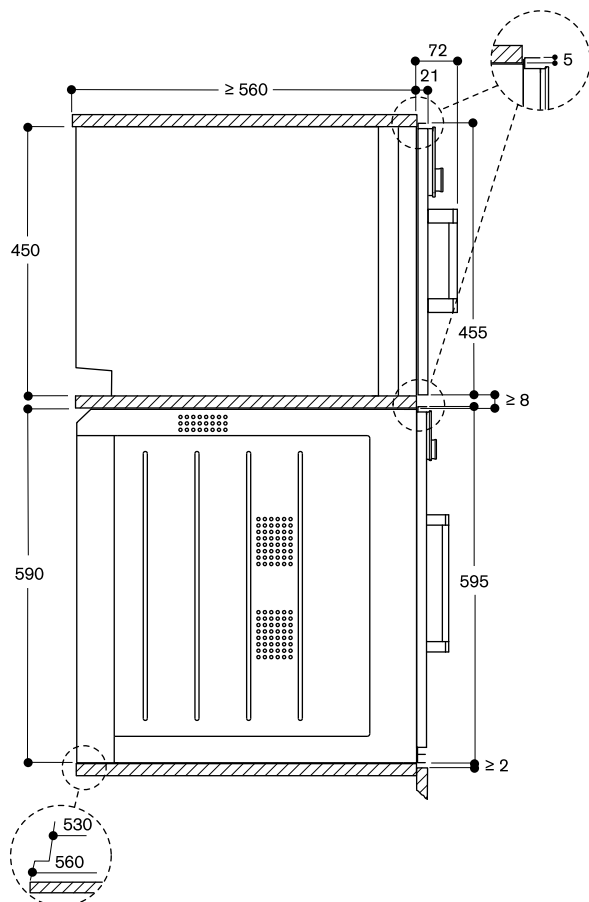




Socket

measurements in mm

Side view of BSP 220/250 above BOP



measurements in mm



Controls at the top

Right-hinged

BSP 220 101

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 62,000

BSP 220 111

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 62,000

BSP 220 131

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 62,000

Left-hinged

BSP 221 101

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 62,000

BSP 221 111

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 62,000

BSP 221 131

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 62,000

Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated
- 1 wire rack

Special accessories

BA 020 380

Cooking container, non-stick, unperforated, 40 mm deep, 5 l.

HK\$ 3,600

BA 020 390

Cooking container, non-stick, perforated, 40 mm deep, 5 l.

HK\$ 4,000

BA 220 360

Cooking container, stainless steel, unperforated, 35 mm deep, 5 l.

HK\$ 1,600

BA 220 370

Cooking container, stainless steel, perforated, 35 mm deep, 5 l.

HK\$ 1,900

BA 046 117

Glass tray
24 mm deep.

HK\$ 1,400

GN 010 330

Adapter for gastronorm insert and roaster.

HK\$ 3,300

GN 114 130

Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100

GN 114 230

Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.

HK\$ 1,400

Steam oven 200 series

BSP 220 / BSP 221

- Flush installation
- Water tank
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure with 100% humidity from 30 °C to 100 °C
- Sous-vide cooking with accurate temperature regulation
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 100 °C
- Net volume 59 litres

Heating methods

100 % humidity.
Sous-vide cooking.
Dough proofing.
Defrosting.
Regenerating.
Low temperature steaming.

Handling

Rotary knob and TFT touch display operation.
Clear text display.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Removable 1.7 litre water tank.
Water level warning.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Automatic boiling point detection.
LED light on the side.
Hygienic stainless steel cooking interior.
3 tray levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning aid.
Descaling programme for the steam generator.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the lower left side.

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l.

HK\$ 1,400

GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l.

HK\$ 1,500

GN 340 230

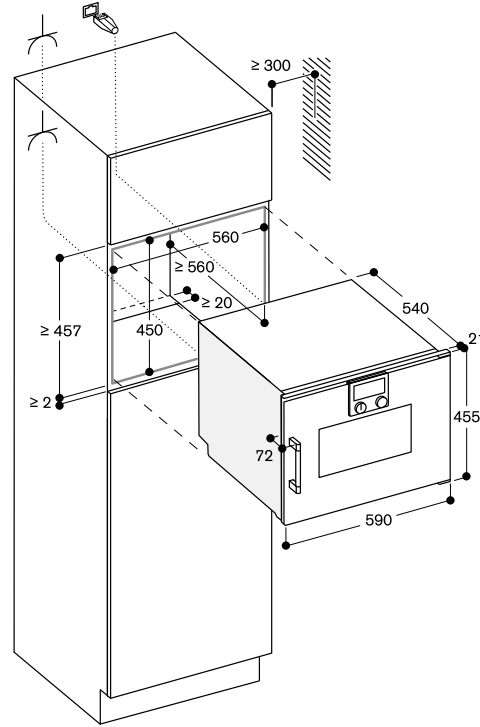
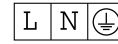
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick.

HK\$ 8,200

Special accessories (order as spare parts):
Part No. 17002490 Descaling tablets

Connection

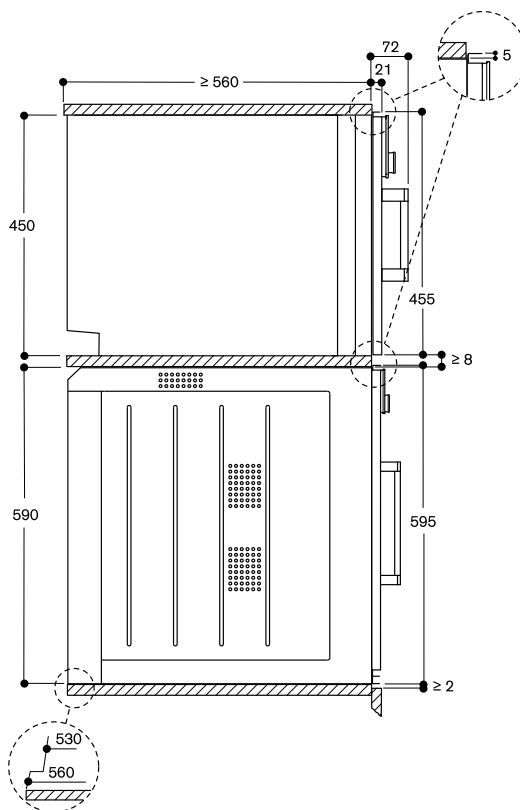
Total connected load 2.75 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.



Socket

measurements in mm

Side view of BSP 220/250 above BOP



measurements in mm



Controls at the top

Right-hinged

BMP 250 100

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 58,000

BMP 250 110

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 58,000

BMP 250 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 58,000

Left-hinged

BMP 251 100

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 58,000

BMP 251 110

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 58,000

BMP 251 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 58,000

Included in the price

1 combination wire rack

1 glass tub

Combi-microwave oven 200 series

BMP 250 / BMP 251

- Flush installation
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres

Programmes

Microwave operation with 5 output

levels: 1000, 600, 360, 180, 90 W.

Oven operation with 4 heating

methods:

Hot air 40 °C and from 100 °C

to 250 °C,

Full surface grill + hot air from 100 °C

to 250 °C,

Full surface grill + circulated air from

100 °C to 250 °C,

Full surface grill with 3 levels of

intensity, maximum output 2000 W.

Heating methods with microwave

output levels 600, 360, 180 and 90 W

freely combinable.

15 automatic programmes with weight

indication, customisable:

4 defrosting programmes

4 cooking programmes

7 combination programmes

Option to save individual recipes.

Handling

Rotary knob and TFT touch display

operation.

Clear text display.

Information key with use indicators.

Side-opening door opens up to

110° angle.

Features

Innowave.

Rapid heating.

4 tray levels.

Actual temperature display.

60 W halogen light on the side.

Timer functions: cooking time, cooking

time end, timer, stopwatch, long-term

timer.

Safety

Thermally insulated door with triple

glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature

protection.

Cleaning

Hygienic stainless steel interior with

glass ceramic base.

Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.

Plan the niche without back wall.

Necessary lateral gap between

appliance door and furniture panel of

min. 5 mm.

The door panel surface of the

appliance extends 21 mm from the

furniture cavity.

The outer edge of the door handle

extends 72 mm from the furniture cavity.

Consider the overhang, incl. the door

handle, when planning to open drawers

next to the appliance.

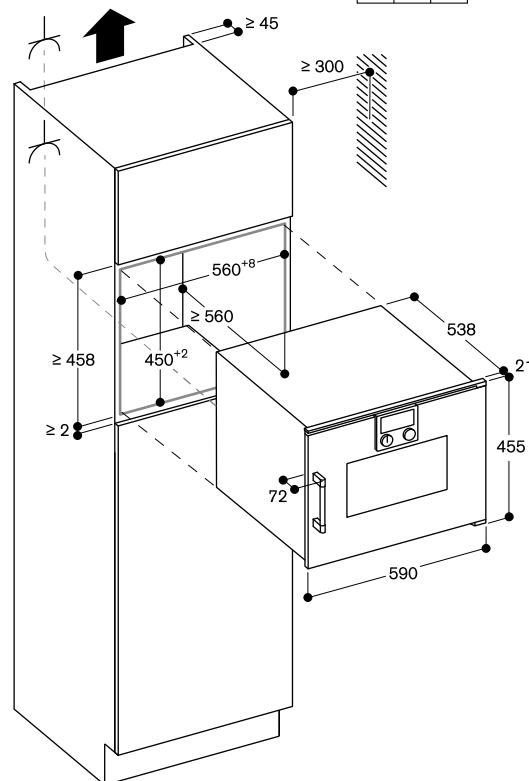
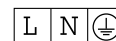
When planning a corner solution, pay attention to the 110° door opening angle.

The mains socket needs to be planned outside of the built-in niche.

Connection

Total connected load 3.1 kW.

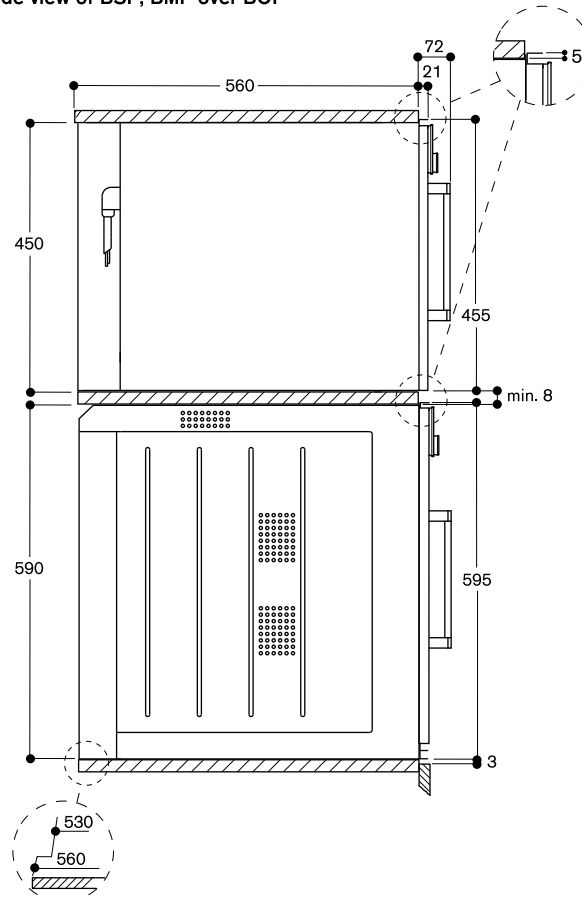
Connection cable 1.5 m without plug.



Socket

measurements in mm

Side view of BSP, BMP over BOP





Controls at the bottom

Right-hinged

BMP 224 100

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 27,000

BMP 224 110

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 27,000

BMP 224 130

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 27,000

Left-hinged

BMP 225 100

Full glass door in Gaggenau Anthracite
Width 60 cm

HK\$ 27,000

BMP 225 110

Full glass door in Gaggenau Metallic
Width 60 cm

HK\$ 27,000

BMP 225 130

Full glass door in Gaggenau Silver
Width 60 cm

HK\$ 27,000

Included in the price

- 1 glass tray
- 1 wire rack

Microwave oven 200 series

BMP 224 / BMP 225

- Flush installation
- Handleless door / automatic door opening
- Single operation and combination of microwave and grill
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- TFT touch display
- Electronic temperature control
- Interior volume 21 litres

Programmes

Microwave operation with 5 output levels: 900, 600, 360, 180, 90 W. Full surface grill with 3 levels of intensity, maximum output 1300 W. Full surface grill with microwave output levels 360, 180 and 90 W combinable. 10 automatic programmes with weight indication:
3 defrosting programmes
4 cooking programmes
3 combination programmes
Option to save individual recipes.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Innwave.
Actual temperature display.
25 W interior light.
Hygienic stainless steel interior with glass ceramic base.

Safety

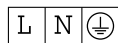
Thermally insulated door with double glazing.
Triple door lock.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Planning notes

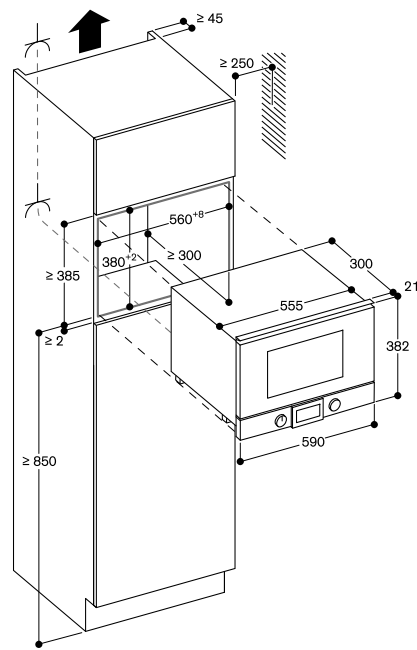
Door hinge not reversible.
Minimum installation height 85 cm (top edge of niche bottom).
Height-adjustable feet.
Installation of BMP above BOP with intermediate shelf.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When planning a corner solution, pay attention to the 90° door opening angle.

Connection

Total connected load 2.0 kW.
Connection cable 1.7 m pluggable.



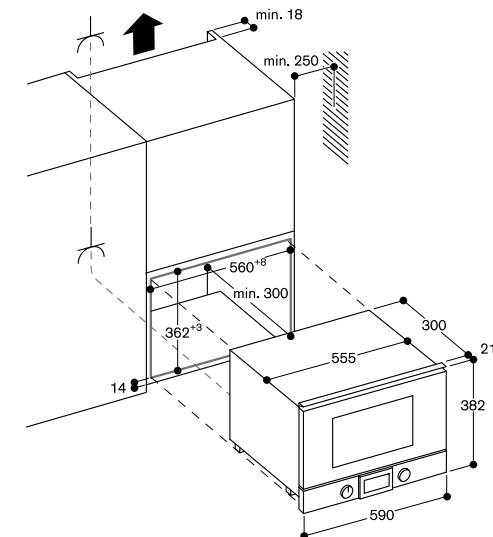
Installation in a tall cupboard



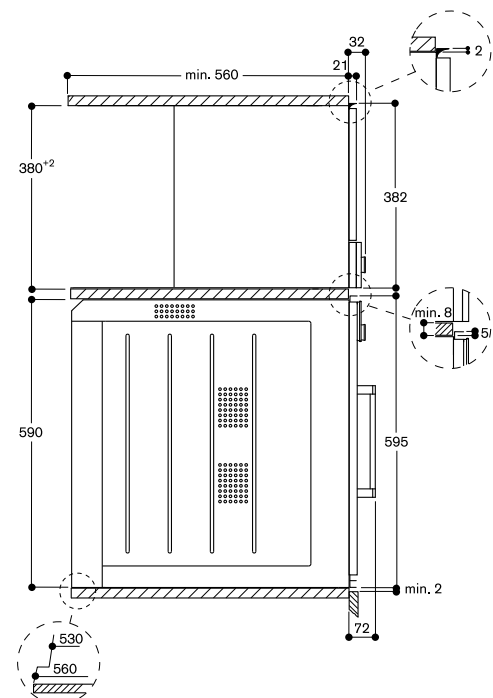
Socket

measurements in mm

Installation in a wall-hanging cupboard



Side view of BMP 224/225 over BOP





DVP 221 100

Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

HK\$ 42,000

DVP 221 110

Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

HK\$ 42,000

DVP 221 130

Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

HK\$ 42,000

Included in the price

- 50 vacuuming bags, small
- 50 vacuuming bags, big
- 1 raised vacuuming platform
- 1 adaptor f. vacuuming outside the chamber
- 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

Vacuumping drawer 200 series

DVP 221

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 3 vacuuming levels for vacuuming in the chamber, max. 99%
- 3 vacuuming levels for vacuuming outside the chamber, max. 90%
- Automatic connection recognition for vacuuming outside the chamber
- Flush installation
- Handleless drawer
- Push-to-open system

Application

Vacuumping for sous-vide cooking.

Vacuumping for fast marinating and flavouring.

Vacuumping for extended storage.

Vacuumping of vacuuming containers outside the chamber.

Vacuumping of liquids in bottles outside the chamber.

Handling

Touch key operation.

Features

Net volume 7 litres.

Capacity load max. 10 kg.

Maximum size of vacuuming bags W 240 mm x L 350 mm.

3 heat-sealing levels for different strengths of bag material.

Sealing bar, non-stick coating, removable.

Safety glass cover, opens automatically after vacuuming.

Raised vacuuming platform, 44 mm, deployable.

Utility space in vacuuming chamber, W 210 mm x L 275 mm.

Membrane for avoiding reflow of liquids during vacuuming outside the chamber.

Drying programme for vacuuming pump.

Warning function.

Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.

The panel surface of the appliance extends 21 mm from the furniture cavity. Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.

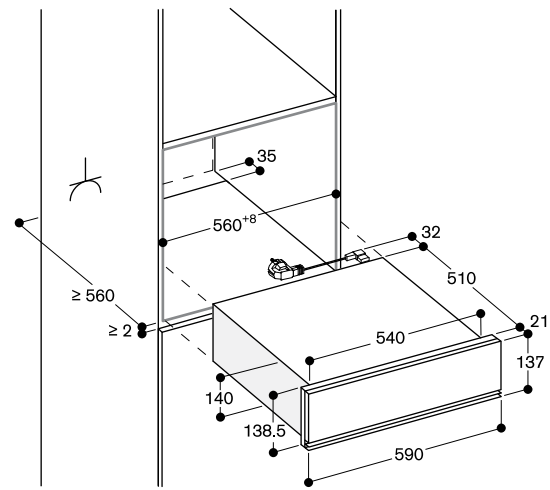
Built-in under worktop or in single niche.

The socket can be planned behind the appliance.

Connection

Total connected load 0.32 kW.

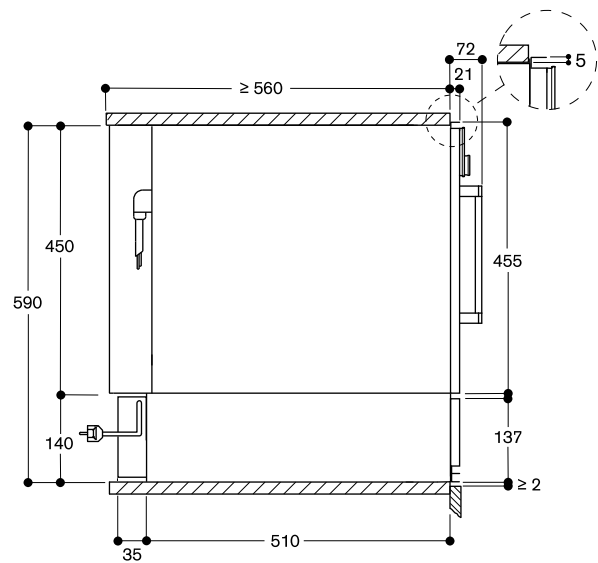
Connecting cable 1.5 m pluggable.



Socket

measurements in mm

Side view DVP 221 below BSP, BMP, CMP



measurements in mm



Controls at the top

Left-hinged

CMP 250 102

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 61,000

CMP 250 112

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 61,000

CMP 250 132

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 61,000

Included in the price

- 1 assembly screws
- 1 scoop
- 1 test strip
- 1 milk container (insulated)
- 1 connection hose for milk frother
- 1 milk pipe

Special accessories (order as spare parts)

- Part No. 17000705 Water filter
- Part No. 00311819 Descaling tablets
- Part No. 00311769 Cleaning tablets
- Part No. 00636455 Door hinge restrictor (92° opening angle)
- Part No. 11015223 Bean container with lid

Fully automatic espresso machine 200 series

CMP 250

- Handless door / cushioned door closing system
- Continuous flow heater means no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Single portion cleaning
- TFT touch display
- Panel-free appliance with surface control module
- One-touch operation
- Personalisation function
- 7 light settings
- Electronic fill level control for milk, water and coffee to ensure a perfect result

Type of beverage

- Ristretto / 2 x Ristretto.
- Espresso / 2 x Espresso.
- Espresso Macchiato / 2 x Espresso Macchiato.
- Coffee / 2 x Coffee.
- Americano / 2 x Americano.
- Caffe Latte / 2 x Caffe Latte.
- Latte Macchiato / 2 x Latte Macchiato.
- Cappuccino / 2 x Cappuccino.
- Flat White / 2 x Flat White.
- Milk froth / 2 x Milk froth.
- Warm milk / 2 x Warm milk.
- Hot water / 2 x Hot water.

Handling

- Door with cushioned door closing system.
- Rotary knob and TFT touch display operation.
- Clear text display.
- Personalisation function, option to save 8 individualised beverages.
- 4 beverage size settings, volume can be individually adjusted to match the size of the cup.
- 8 coffee strength levels from very mild to extra strong.
- 3 coffee temperature levels.
- 10 hot water temperature levels.
- 4 coffee-milk ratio levels.
- Adjustable grinding level.
- Height-adjustable coffee dispenser 7 cm to 15 cm.
- Easy access to water tank, milk and coffee bean container behind the door.

Features

- Maintenance-free grinding unit with ceramic discs.
- Separate drawer for second ground coffee type.
- Water pump with 19 bar pressure.
- Double grinding and brewing cycles for extra intensity for single beverage order.
- For double beverage order, two grinding and brewing cycles.
- Beverage dispenser with integrated milk system.
- Insulated stainless steel milk container for up to 0.5 litres.
- Integrated lightning with LEDs.
- Removable bean container with aroma protecting lid for 500 g allows for an effortless exchange of different types of coffee beans.
- Automatic adjustment of ground coffee quantity.
- Removable 2.4 litre water tank.

- Electronic water filter exchange indicator.
- Electronic fill level control for drip tray and container for coffee residue.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Safety

Child lock.

Cleaning

- Fully automatic rinse programme when machine is turned on/off.
- Automatic steam cleaning of the milk system after every beverage.
- Automatic cleaning and descaling programme.
- Emptying programme to prepare the appliance for holiday or transportation.
- Empty-grinding function to remove coffee residues from the system when switching bean types.
- Removable brewing unit.
- Dishwasher-safe coffee residue container and drip tray.
- Dishwasher-safe beverage dispenser.

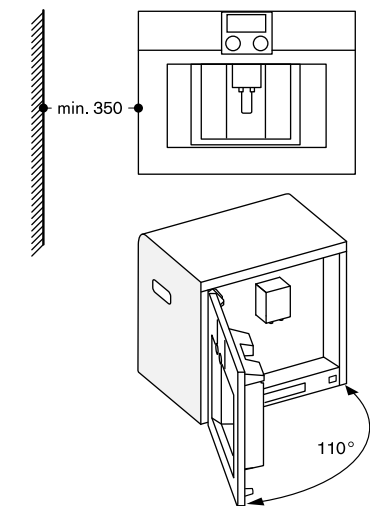
Planning notes

- Ideal installation height 95 cm to 145 cm (top edge of niche bottom).
- Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
- The door panel surface of the appliance extends 21 mm from the furniture cavity.
- When installing in a corner a side clearance is required.
- Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
- Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
- Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
- Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
- The LAN port can be found at the back on the lower right side.

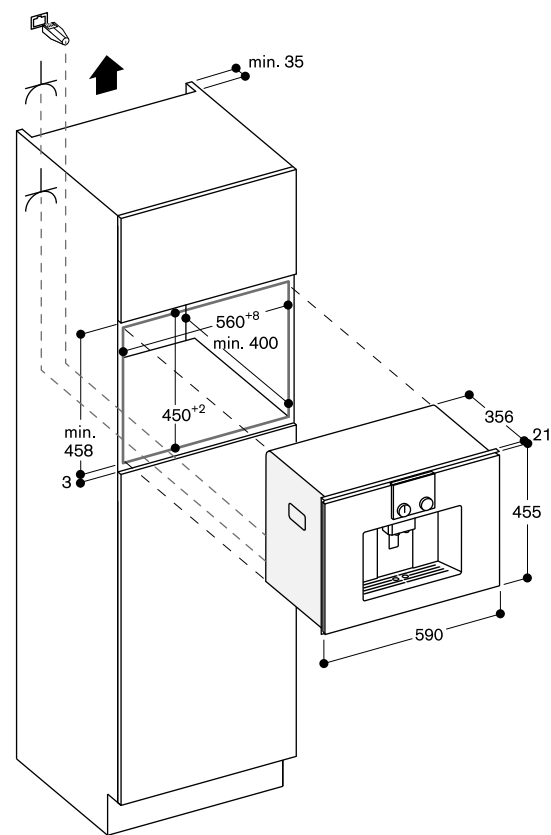
Connection

- Total connected load 1.6 kW.
- Connection cable 1.7 m with plug.
- Plan a LAN cable.

Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 100 mm.





WSP 221 100

Glass front in Gaggenau Anthracite
Width 60 cm, height 14 cm

HK\$ 20,000

WSP 221 110

Glass front in Gaggenau Metallic
Width 60 cm, height 14 cm

HK\$ 20,000

WSP 221 130

Glass front in Gaggenau Silver
Width 60 cm, height 14 cm

HK\$ 20,000

Warming drawer 200 series

WSP 221

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Features

Net volume 20 litres.

Volume capacity: Dinner service for 6 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions
W 468 x H 92 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.
Glass bottom made of safety glass.

Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.

The door panel surface of the appliance extends 21 mm from the furniture cavity.

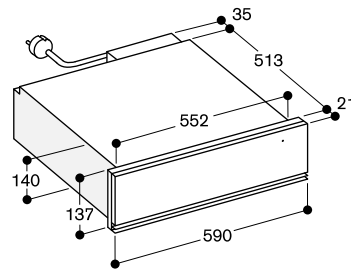
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

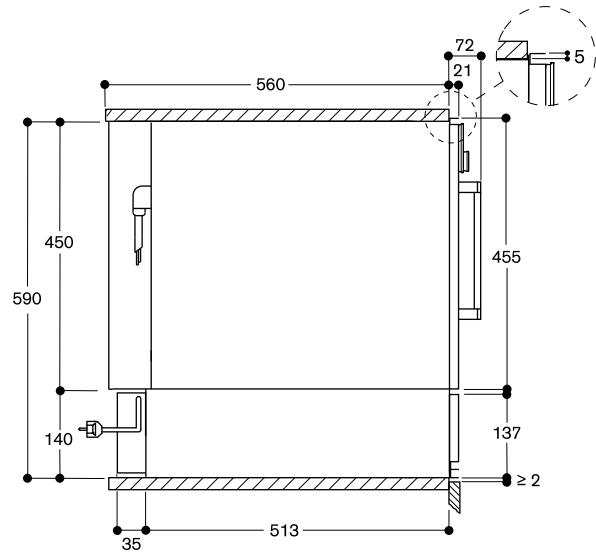
Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.



WSP 221 below BSP, BMP, CMP



measurements in mm



WSP 222 100

Glass front in Gaggenau Anthracite
Width 60 cm, height 29 cm

HK\$ 25,000

WSP 222 110

Glass front in Gaggenau Metallic
Width 60 cm, height 29 cm

HK\$ 25,000

WSP 222 130

Glass front in Gaggenau Silver
Width 60 cm, height 29 cm

HK\$ 25,000

Warming drawer 200 series

WSP 222

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keeping meals warm

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Features

Net volume 52 litres.

Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions

W 468 x H 242 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.

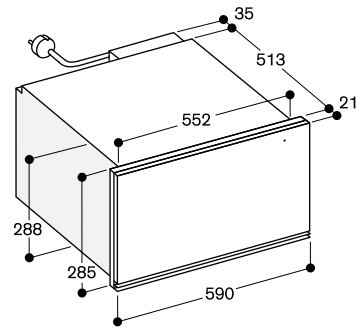
The door panel surface of the appliance extends 21 mm from the furniture cavity.

The socket can be planned behind the appliance.

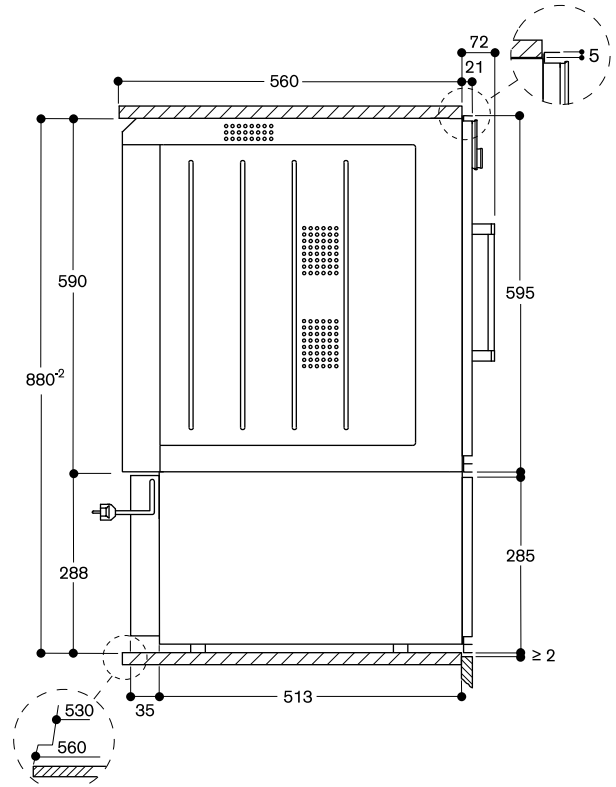
Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.



WSP 222 below BOP



measurements in mm

Accessories and special accessories 200 series

Advice: Not every illustrated accessory fits to every oven.

BA 010 301
Triple telscopic pull-out rack
For combi-steam oven.
HK\$ 3,900



BA 016 105
Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.
HK\$ 8,600



BA 020 360
Cooking container, stainless steel,
unperforated, 40 mm deep, 5l.
HK\$ 1,500



BA 020 370
Cooking container, stainless steel,
perforated, 40 mm deep, 5l.
HK\$ 1,700



BA 020 380
Cooking container, non-stick,
unperforated, 40 mm deep, 5l.
HK\$ 3,600



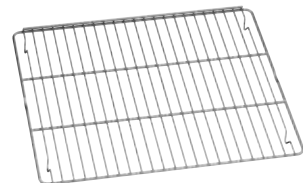
BA 020 390
Cooking container, non-stick,
perforated, 40 mm deep, 5l.
HK\$ 4,000



BA 026 115
Baking tray, enamelled
15 mm deep.
HK\$ 2,700



BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
HK\$ 1,100



BA 046 117
Glass tray
24 mm deep.
HK\$ 1,400



BA 226 105
Grill tray enamelled
30 mm deep
HK\$ 2,700



BA 056 133 and BA 056 115
Baking stone set
Incl. baking stone support, pizza
paddle, and heating element. Not in
combination with pull-out system.
HK\$ 6,700



**BA 056 130 and BA 056 115
(for BOP 210 / BOP 211)**
Baking stone set
Incl. baking stone support, pizza
paddle, and heating element. Not in
combination with pull-out system.
HK\$ 6,700

BA 220 360
Cooking container, stainless steel,
unperforated, 35 mm deep, 5l.
HK\$ 1,600



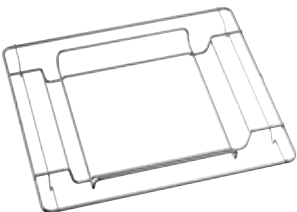
BA 220 370
Cooking container, stainless steel,
perforated, 35 mm deep, 5l.
HK\$ 1,900



BS 020 002
Pizza paddle, set of 2.
HK\$ 1,600



GN 010 330
Adapter for gastronorm insert and
roaster.
HK\$ 3,300



GN 114 130

Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5 l.

HK\$ 1,100



GN 114 230

Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3 l.

HK\$ 1,400



GN 124 130

Gastronorm insert, stainless steel,
GN 1/3
Perforated, 40 mm deep, 1.5 l.

HK\$ 1,400



GN 124 230

Gastronorm insert, stainless steel,
GN 2/3
Perforated, 40 mm deep, 3 l.

HK\$ 1,500



GN 340 230

Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick.
For roasting in oven with roasting
function.

Lower and upper part can also be used
as separate ovenproof dishes, height
100 and 65 mm.

For ovens with heating element
BA 056 115 or BA 058 115 and pull-out
system BA 016 or BA 018 (both to be
ordered separately) and
for Combi-steam ovens with adapter
GN 010 330 and pull-out system
BA 010 301 (both to be ordered
separately).

HK\$ 8,200



Cooktops 400 series

A surface made of luxury and need

The creative process of cooking demands heating methods that, at the very least, enable. Designed for the spacious kitchen, imposing in scale and impressive in performance, the 400 series cooktops ranges from 38 cm to one metre.

Our cooktops offer as much as 3200 cm² of full surface touch-controlled induction surface, flex induction or Vario cooktops. The modular Vario cooktops options can extend even further, with multiple cooktops connecting together as one, expansive, cohesive, bespoke workspace. Include specialist appliances and add Teppan Yaki or grilling to your repertoire.





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



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

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



CX 482 111

Black glass ceramic
Stainless steel frame
Width 80 cm
HK\$ 89,000

Included in the price

1 cooking sensor for temperature regulation

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material
For flex induction cooktop.

HK\$ 8,900

CA 060 300

Cooking sensor for temperature regulation within pots
For flex induction cooktop.

HK\$ 3,000

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.

HK\$ 9,500

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

HK\$ 8,800

Full surface induction cooktop 400 series

CX 482

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

One unique cooking surface of 2750 cm².

Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in 17 output levels.

Features

Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

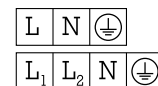
Appliance can be snapped into the worktop from above.

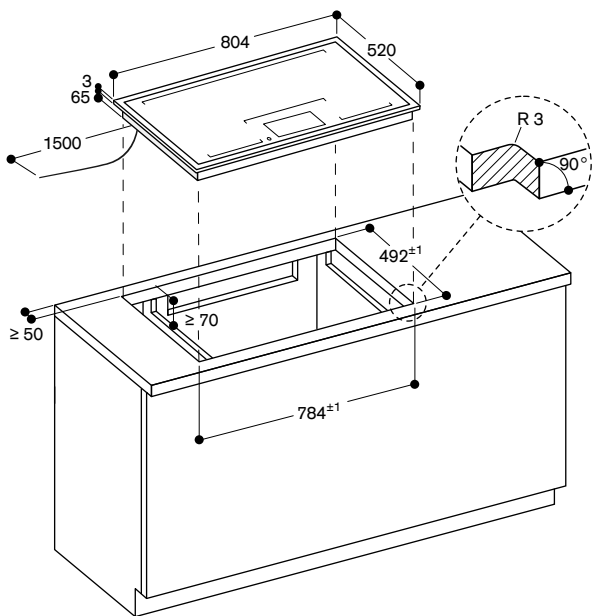
Appliance weight: approx. 27 kg.

Connection

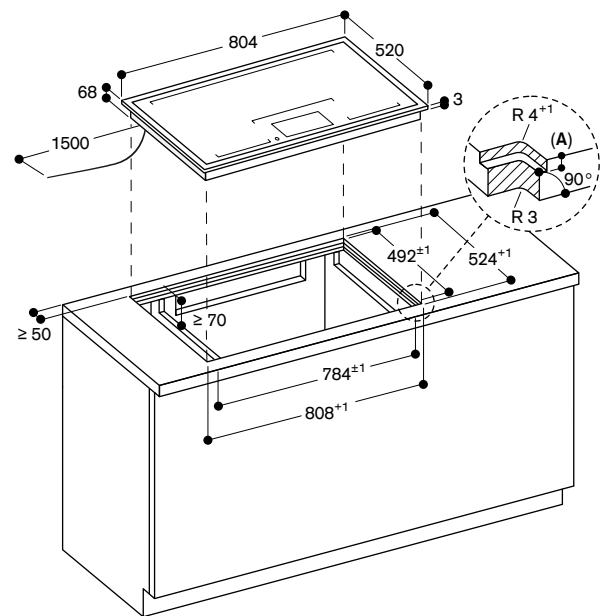
Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.





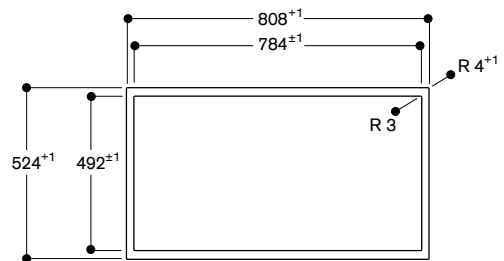
measurements in mm



A: 3.5^{0.5}

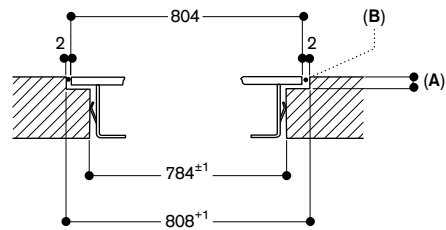
measurements in mm

View from above



measurements in mm

Longitudinal section

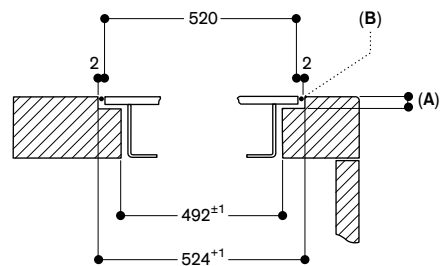


A: 3.5^{0.5}

B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{0.5}

B: Fill with silicone

measurements in mm



CX 482 101

Black glass ceramic
Frameless
Width 80 cm
HK\$ 89,000

Included in the price

1 cooking sensor for temperature regulation

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material
For flex induction cooktop.
HK\$ 8,900

CA 060 300

Cooking sensor for temperature regulation within pots
For flex induction cooktop.
HK\$ 3,000

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
HK\$ 9,500

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.
HK\$ 8,800

Full surface induction cooktop 400 series

CX 482

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones

One unique cooking surface of 2750 cm².

Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling

Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features

Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

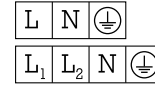
Planning notes

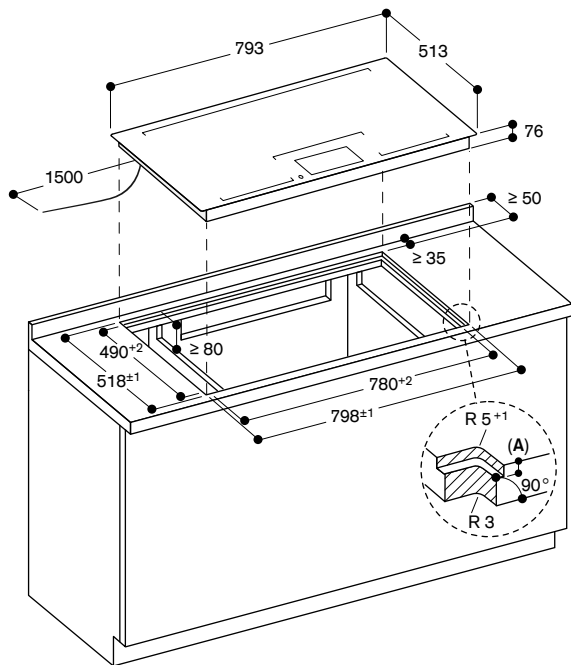
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Appliance must be fixed from underneath. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 26 kg.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.

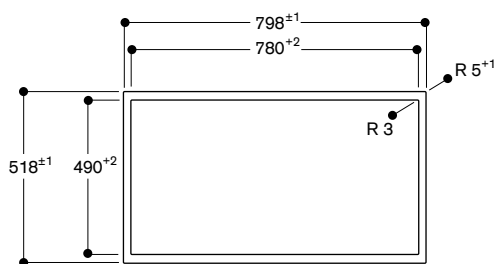




A: $6.5^{+0.5}$

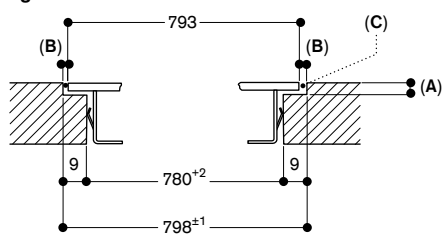
measurements in mm

View from above



measurements in mm

Longitudinal section



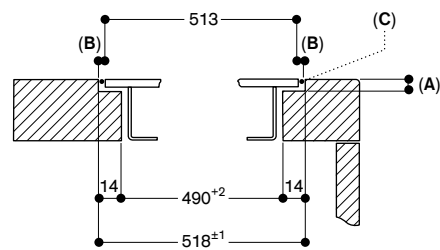
A: $6.5^{+0.5}$

B: 2.5

C: Fill with silicone

measurements in mm

Cross-section



A: $6.5^{+0.5}$

B: 2.5

C: Fill with silicone

measurements in mm

Vario cooktops 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. Professional solid stainless steel control knobs, and a 3 mm stainless steel frame ensure the array of appliances are a cohesive and aesthetic success.

The Vario flex induction cooktop options encompass a 38 cm single wok through to a 90 cm five cooking zones model offering a large triple ring for woks or larger pots and 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 ever 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.





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

Vario configuration: flex induction, downdraft ventilation, electric grill, Teppan Yaki 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 control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend the chef.

The addition of unseen extraction

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 worktop.

Table ventilation 400 series





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



Solid stainless steel control knobs

Flex induction cooktop

The cooktop that cleanses

This flush cooktop offers an ample, adaptable 90 cm wide surface. You are able to expand its cooking zones to: accommodate larger and long pans, a Teppan Yaki, griddle plate, a wok when used with a wok ring. Or, cook like the pros, moving your pan around pre-set heating areas within the enlarged cooking zone without touching the controls.

The illuminated stainless steel knobs and clear orange and white display, achieve control over the twelve power levels.

New options of frameless flex induction cooktops offer black printing and more surface area to cook upon.

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.

Flex induction cooktop 400 series



Control and installation

Total, subtle, control

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

Consider placement

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



Surface mounting



Flush mounting



VI 492 113

Stainless steel frame

Width 90 cm

HK\$ 58,000

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Special accessories

WZ 400 000

Wok attachment for wok pan

Only for Vario induction cooktops.

HK\$ 4,000

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminum

Non-stick.

For flex induction cooktop.

HK\$ 6,000

Vario flex induction cooktop 400 series

VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas

23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

1 induction cooking zone ø21 cm (2200 W, with booster 3700 W), automatically switches to ø26 cm (2600 W, with booster 3700 W) and to ø32 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

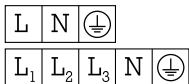
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above.

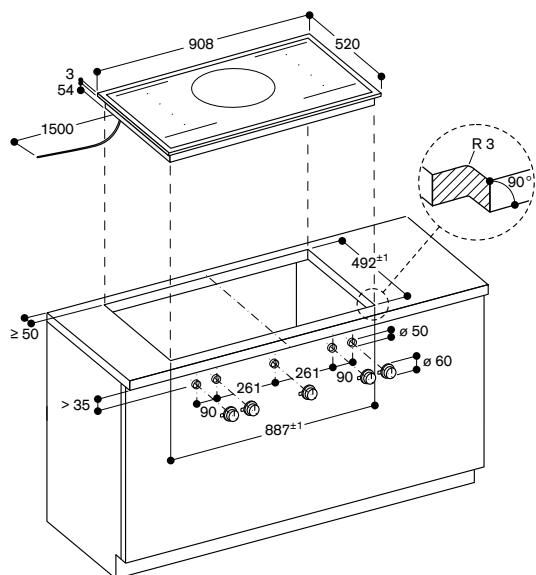
Appliance weight: approx. 25 kg.

Connection

Total connected load 11.1 kW.

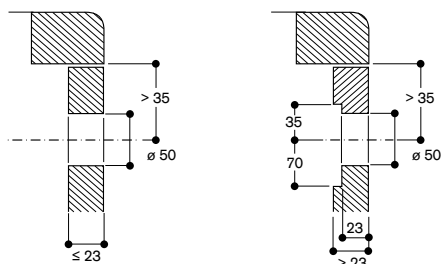
Connecting cable 1.5 m without plug.



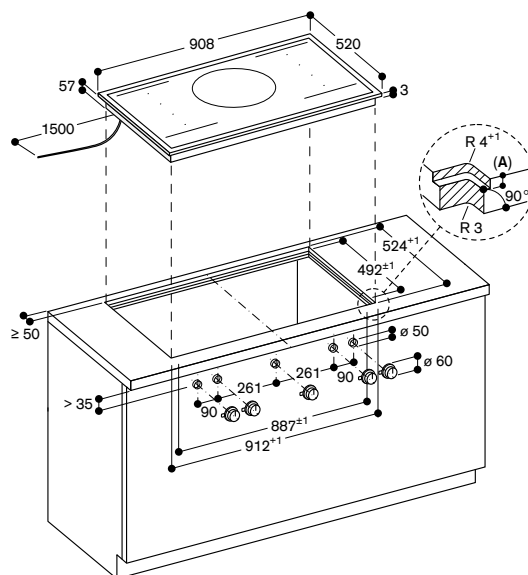


measurements in mm

Installation of the control knob; surface mounting



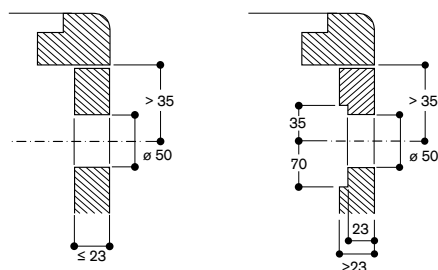
measurements in mm



A: 3.5^{0.5}

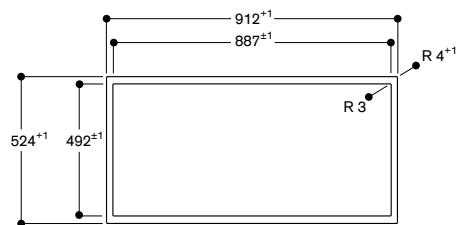
measurements in mm

Installation of the control knob; flush installation



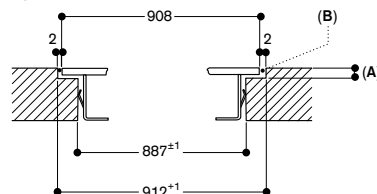
measurements in mm

View from above



measurements in mm

Longitudinal section

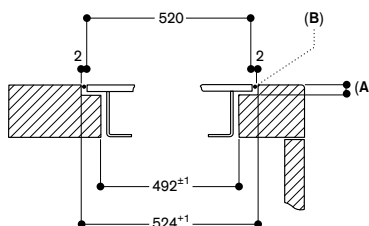


A: 3.5^{0.5}

B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{0.5}

B: Fill with silicone

measurements in mm



VI 482 113

Stainless steel frame

Width 80 cm

HK\$ 54,000

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminum

Non-stick.

For flex induction cooktop.

HK\$ 6,000

Vario flex induction cooktop 400 series

VI 482

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 32 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.

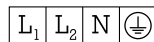
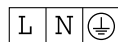
Appliance can be snapped into the worktop from above.

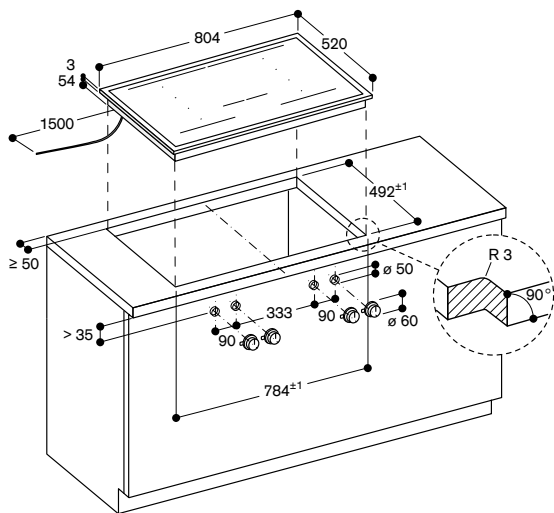
Appliance weight: approx. 20 kg.

Connection

Total connected load 7.4 kW.

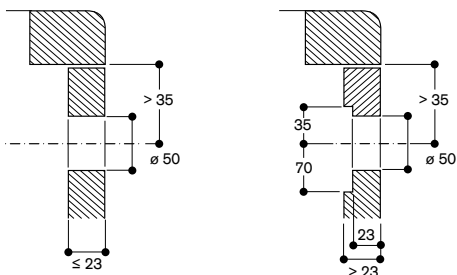
Connecting cable 1.5 m without plug.



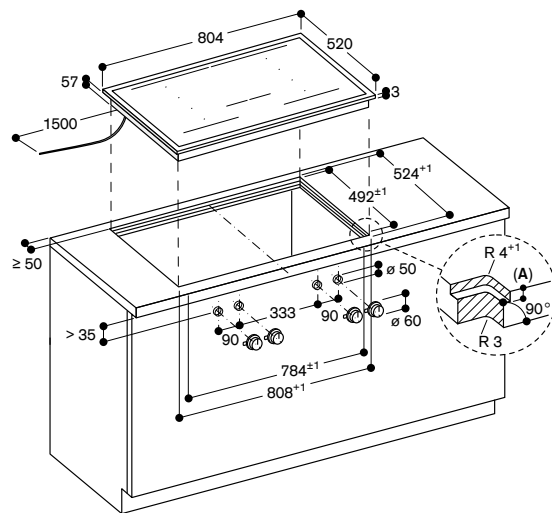


measurements in mm

Installation of the control knob; surface mounting



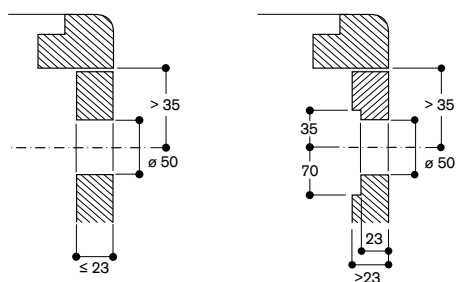
measurements in mm



A: 3.5^{±0.5}

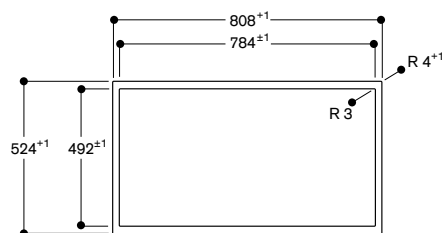
measurements in mm

Installation of the control knob; flush installation



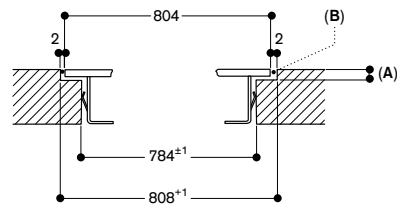
measurements in mm

View from above



measurements in mm

Longitudinal section

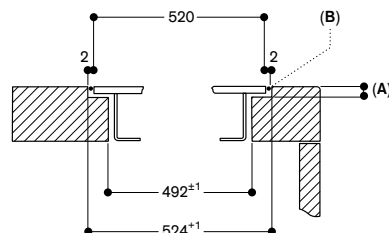


A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm



VI 462 113

Stainless steel frame

Width 60 cm

HK\$ 51,000

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminum

Non-stick.

For flex induction cooktop.

HK\$ 6,000

Vario flex induction cooktop 400 series

VI 462

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.
User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Operation indicator.
Pot detection.
2-stage residual heat indication.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.

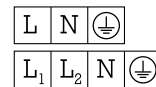
Appliance can be snapped into the worktop from above.

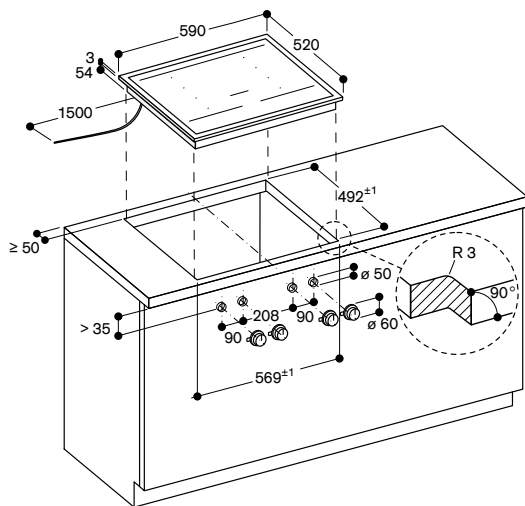
Appliance weight: approx. 18 kg.

Connection

Total connected load 7.4 kW.

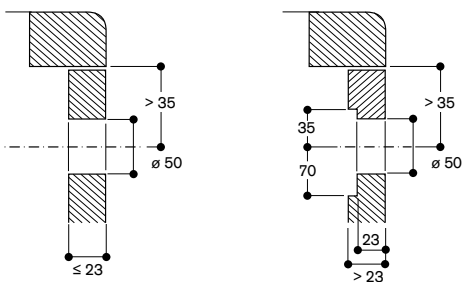
Connecting cable 1.5 m without plug.



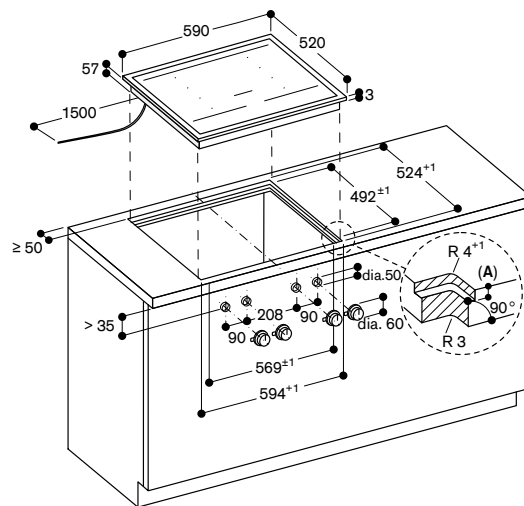


measurements in mm

Installation of the control knob; surface mounting



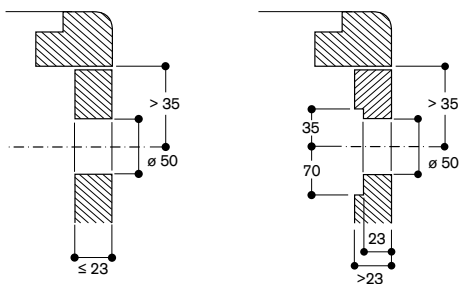
measurements in mm



A: 3.5^{±0.5}

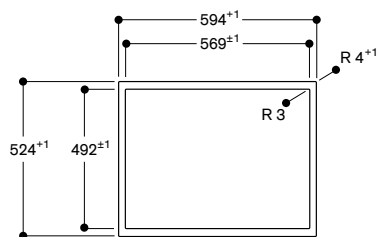
measurements in mm

Installation of the control knob; flush installation



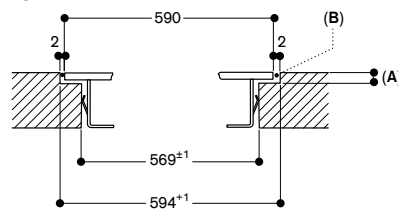
measurements in mm

View from above



measurements in mm

Longitudinal section

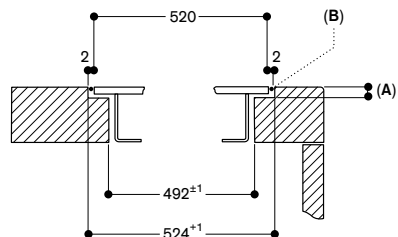


A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm



VI 422 113

Stainless steel frame

Width 38 cm

HK\$ 40,000

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminum

Non-stick.

For flex induction cooktop.

HK\$ 6,000

Vario flex induction cooktop 400 series

VI 422

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas

24x19 cm (2200 W, with booster

3700 W), linked together 24x38 cm

(3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bicoloured display (white / orange).

Features

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The horizontal positioning of the knobs may be aligned with the specific cooking areas.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

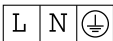
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 10 kg.

Connection

Total connected load 3.7 kW.

Connecting cable 1.5 m without plug.





The image contains two technical drawings of shafts. The left drawing shows a shaft with a single step. The diameter of the larger section is $\varnothing 50$, and the diameter of the smaller section is ≤ 23 . The height of the step is > 35 . The right drawing shows a shaft with three steps. The diameters of the sections are $\varnothing 50$, 70 , and 23 . The heights of the steps are > 35 , 35 , and > 23 respectively. The shaft is shown in a cross-sectional view with hatching for the removed material.

measurements in mm



measurements in mm

measurements in mm

measurements in mm

A: $3.5^{-0.5}$

B: Fill with silicone

measurements in mm

A: $3.5^{-0.5}$

A: 3.5^{-0.5}
B: Fill with silicone

measurements in mm



VI 414 113

Stainless steel frame

Width 38 cm

HK\$ 39,000

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

Special accessories

WZ 400 000

Wok attachment for wok pan

Only for Vario induction cooktops.

HK\$ 4,000

Vario induction cooktop 400 series

VI 414

- 32 cm cooking zone with booster function
- Ideal for the original wok pan with round bottom, with wok ring
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels.

User friendly control with bicoloured display (white / orange).

Features

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

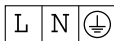
Appliance can be snapped into the worktop from above.

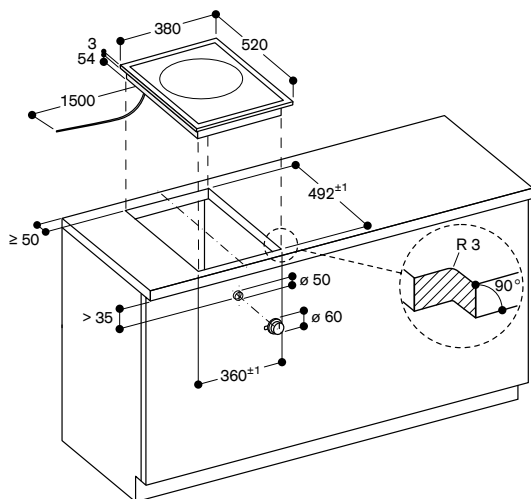
Appliance weight: approx. 10 kg.

Connection

Total connected load 3.7 kW.

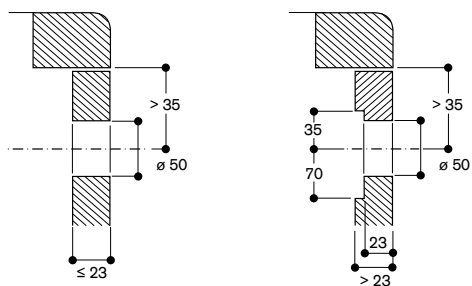
Connecting cable 1.5 m without plug.



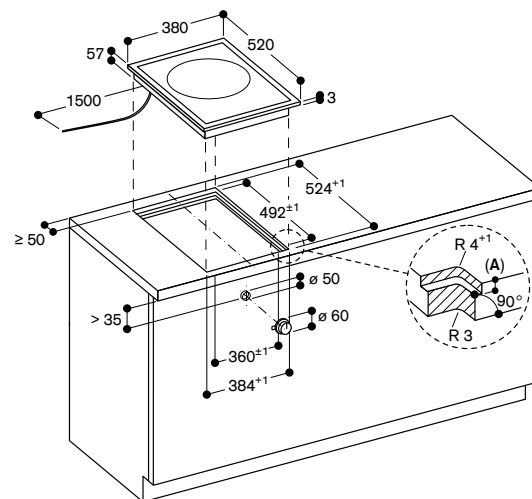


measurements in mm

Installation of the control knob; surface mounting



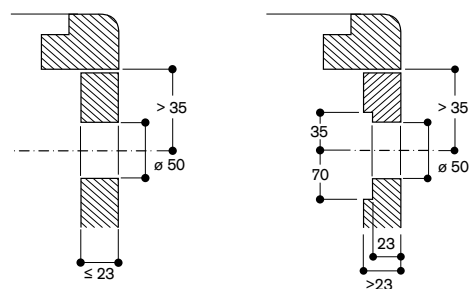
measurements in mm



A: 3.5^{±0.5}

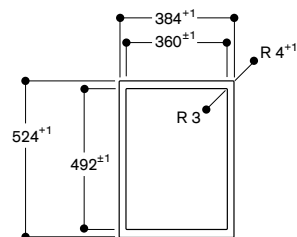
measurements in mm

Installation of the control knob; flush installation



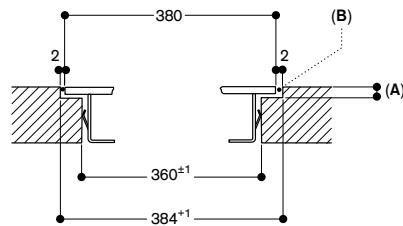
measurements in mm

View from above



measurements in mm

Longitudinal section

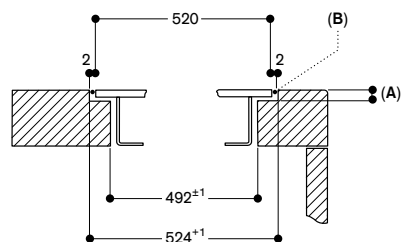


A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{±0.5}

B: Fill with silicone

measurements in mm



VG 415 311SG Stainless steel Width 38 cm Hong Kong town gas 15 mbar HK\$ 39,000
Included in the price 1 wok attachment ring
Installation accessories VA 420 004 Connection strip for combination with other Vario appliances of the 400 series for flush mounting HK\$ 2,300 VA 420 001 Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip HK\$ 1,700 VA 420 010 Connection strip for combination with other Vario appliances of the 400 series for surface mounting HK\$ 2,000 VA 420 011 Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip HK\$ 1,700 VA 440 010 Stainless steel appliance cover with mounting strip HK\$ 6,300

Vario gas wok 400 series

VG 415

- Multi-ring burner with up to 6.5 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

1 multi-ring wok burner (300 W – 6500 W for Hong Kong town gas), suitable for pots up to max. ø 32 cm.

Handling

Control knobs with illuminated ring, cooking zone and output level markings. One-handed operation. Full electronic control in 12 output levels for exact power level regulation plus simmer function. Automatic fast ignition.

Features

Simmer function. Cast iron pan support with flat, continuous pot surface. Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition. Residual heat indication. Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear). If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth. If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover. If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances.

Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood.

Heat resistance and watertight sealing of the cut edges must be observed.

Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.

With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.

Appliance can be snapped into the worktop from above.

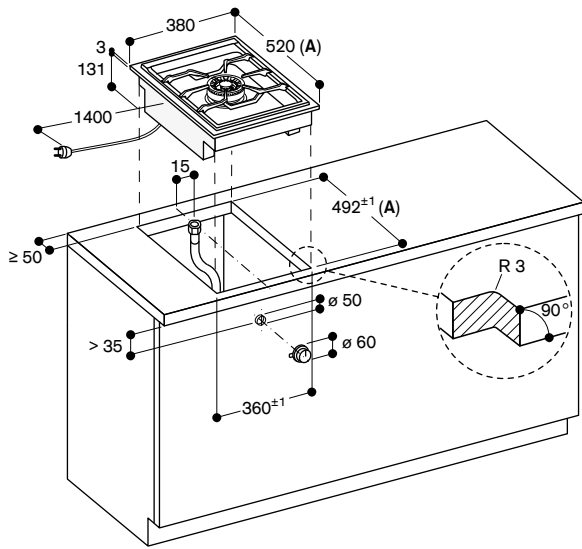
Appliance weight: approx. 15 kg.

Connection

Total gas heat input 6.5 kW.

Total connected load electric 25 W.

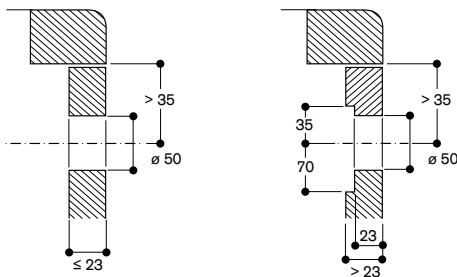
Connecting cable 1.4 m with plug.



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

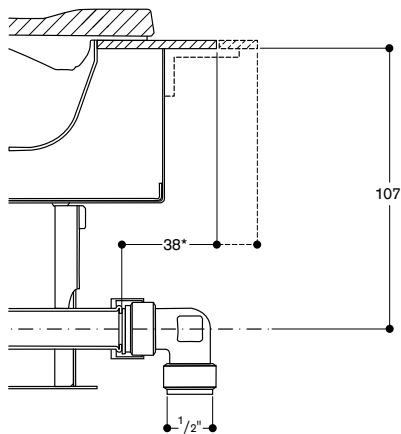
measurements in mm

Installation of the control knob; surface mounting

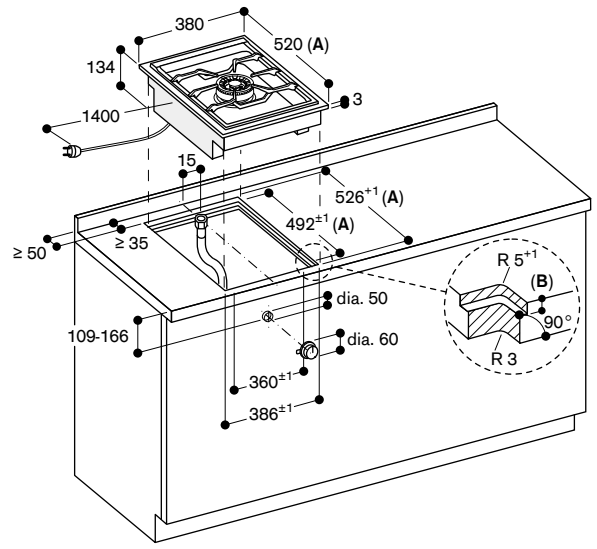


measurements in mm

Gas connection



* 53 mm with appliance cover or filler strip.

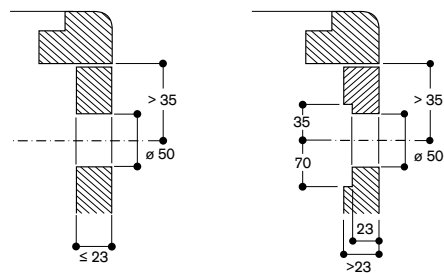


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

B: 3.5^{±0.5}

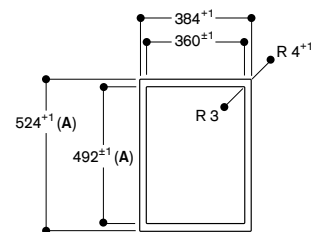
measurements in mm

Installation of the control knob; flush installation



measurements in mm

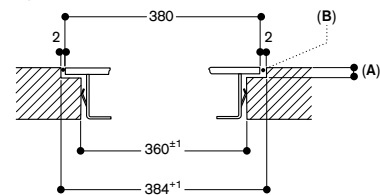
View from above



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

measurements in mm

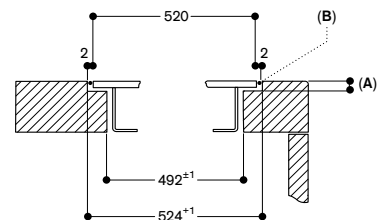
Longitudinal section



A: 3.5^{±0.5}
6.5^{±0.5} in combinations with frameless induction cooktops
B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{±0.5}
6.5^{±0.5} in combinations with frameless induction cooktops
B: Fill with silicone

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

measurements in mm



VG 425 311SG
 Stainless steel
 Width 38 cm
 Hong Kong town gas 15 mbar
HK\$ 45,000

- Installation accessories**
- VA 420 004**
 Connection strip for combination with other Vario appliances of the 400 series for flush mounting
HK\$ 2,300
- VA 420 001**
 Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
HK\$ 1,700
- VA 420 010**
 Connection strip for combination with other Vario appliances of the 400 series for surface mounting
HK\$ 2,000
- VA 420 011**
 Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
HK\$ 1,700
- VA 440 010**
 Stainless steel appliance cover with mounting strip
HK\$ 6,300

- Vario gas cooktop 400 series**
VG 425
- Multi-ring burner with up to 4.5 kW
 - Full electronic power level regulation on 12 levels
 - Precise and reproducible flame size
 - Automatic fast ignition, electronic flame monitoring with automatic reignition
 - Simmer function for cooking on a very low output level
 - Solid stainless steel control knob
 - Precision crafted 3 mm stainless steel
 - For surface mounting with a visible edge or for flush mounting
 - Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

1 two-ring high output burner (170 W – 4500 W), suitable for pots up to max. ø 28 cm.

1 two-ring standard output burner (170 W – 2200 W), suitable for pots up to max. ø 24 cm.

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic fast ignition.

Features

Simmer function.

Cast iron pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances.

Depending on the type of installation, the corresponding connection strip must be provided.

In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.

With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

Connection

Total gas heat input 6.7 kW.

Total connected load electric 25 W.

Connecting cable 1.4 m with plug.



VP 414 111

Stainless steel
Width 38 cm
HK\$ 41,000

Included in the price

2 spatula

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting
HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting
HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
HK\$ 1,700

VA 440 010

Stainless steel appliance cover with mounting strip
HK\$ 6,300

Vario Teppan Yaki 400 series

VP 414

- Cooking directly on the hard-chromed metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Optimum heat distribution
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

Usable area W 31 x D 44 cm.

Handling

Control knobs with illuminated ring, cooking zone and temperature markings.

Electronic temperature control from 120 °C to 240 °C.

Features

Two zones, each 1500 W, can be operated together as a complete surface or each half separately. Keeping warm setting.

Cleaning stage.

Even with traces of use, always easy to clean like a cast pan.

Safety

Safety shut-off.

Residual heat indication.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

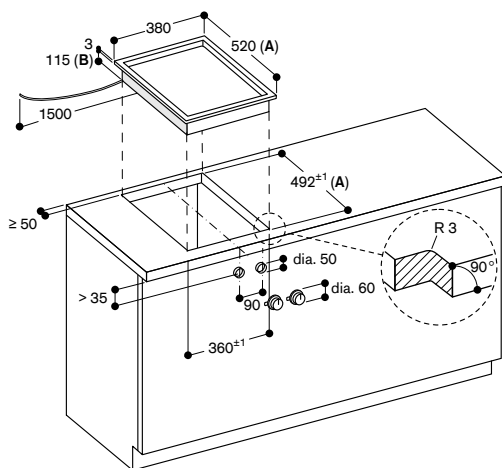
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the worktop from above. Appliance weight: approx. 12 kg.

Connection

Total connected load 3.0 kW.

Connecting cable 1.5 m without plug.

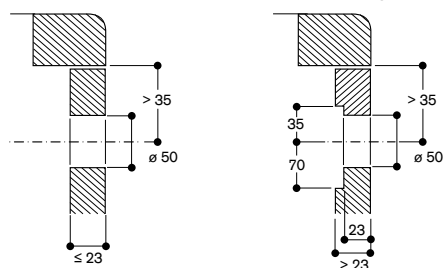




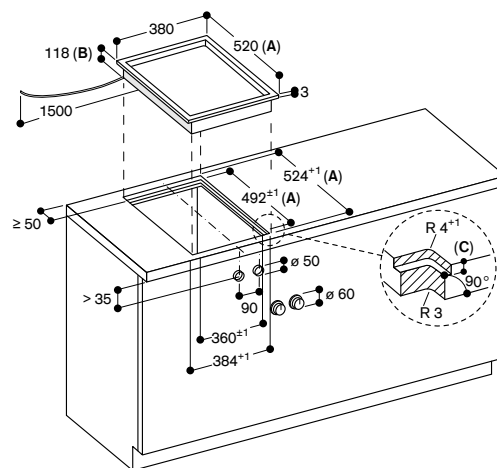
- A:** When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

measurements in mm

Installation of the control knob; surface mounting



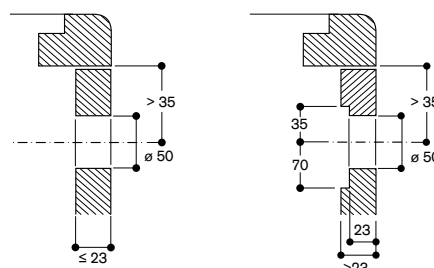
measurements in mm



- A:** When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
B: 133 mm in the area of the cable clamp (left, on the rear side)
C: 3.5^{-0.5}
 6.5^{+0.5} in combinations with frameless induction cooktops

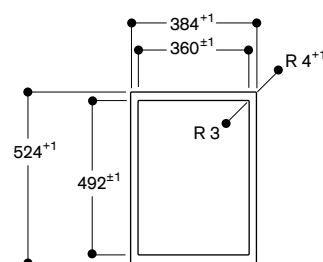
measurements in mm

Installation of the control knob; flush installation



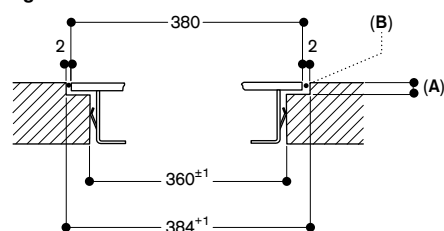
measurements in mm

View from above



measurements in mm

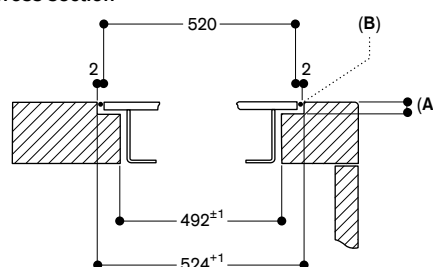
Longitudinal section



- A:** 3.5^{-0.5}
 6.5^{+0.5} in combinations with frameless induction cooktops
B: Fill with silicone

measurements in mm

Cross-section



- A:** 3.5^{-0.5}
B: Fill with silicone

measurements in mm



VR 414 111

Stainless steel

Width 38 cm

HK\$ 37,000

Included in the price

- 1 cast pan, half size
- 1 grease collecting insert
- 2 cast grills
- 1 lava stone
- 1 cleaning brush

Installation accessories

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

VA 440 010

Stainless steel appliance cover with mounting strip

HK\$ 6,300

Special accessories

LV 030 000

Lava stones for refilling

HK\$ 1,000

VA 461 000

Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.

HK\$ 2,900

Vario electric grill 400 series

VR 414

- Two zones can be operated together or separately
- Cast pan, half size, for simultaneous frying and grilling on two separate surfaces
- Open cast grill, lava stone
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic control in 12 output levels.

Features

Cooktop, lava stone trough and grease collecting insert from stainless steel.

Two zones, each 1500 W, can be operated together as a complete surface or each half separately.
Two-part cast grill.

Safety

Safety shut-off.

Pre-heat and residual heat indicator.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 take into account the additional space required for the depth.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

A minimum lateral clearance of at least 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.

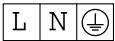
Appliance can be snapped into the worktop from above.

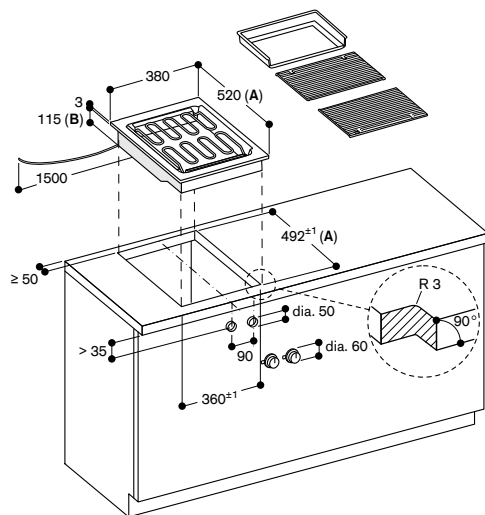
Appliance weight: approx. 26 kg.

Connection

Total connected load 3.0 kW.

Connecting cable 1.5 m without plug.

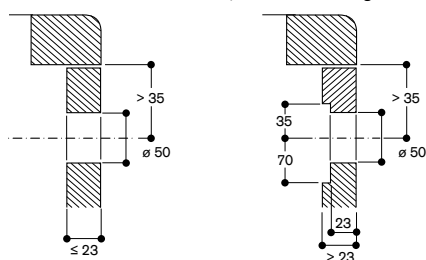




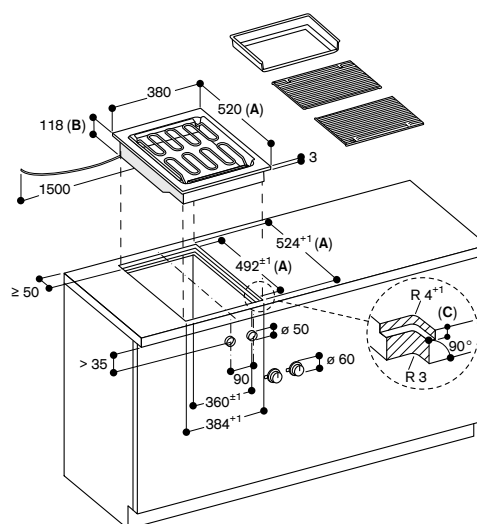
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

measurements in mm

Installation of the control knob; surface mounting



measurements in mm



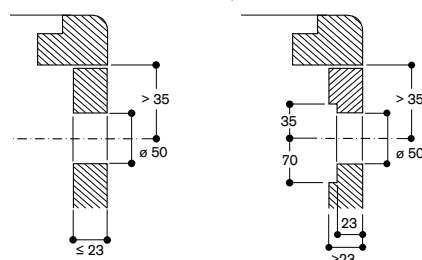
A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)

B: 133 mm in the area of the cable clamp (left, on the rear side)

C: 3.5^{-0.5}
6.5^{+0.5} in combinations with frameless induction cooktops

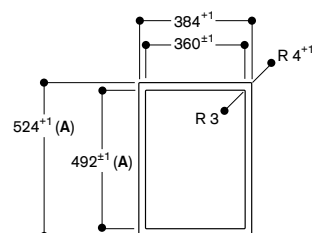
measurements in mm

Installation of the control knob; flush installation



measurements in mm

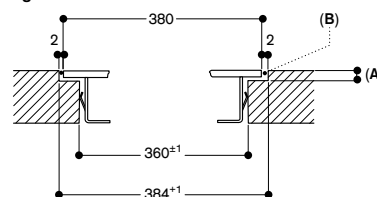
View from above



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

measurements in mm

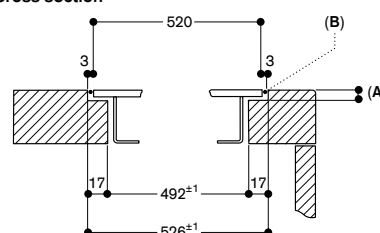
Longitudinal section



A: 3.5^{-0.5}
6.5^{+0.5} in combinations with frameless induction cooktops
B: Fill with silicone

measurements in mm

Cross-section



A: 3.5^{-0.5}
B: Fill with silicone

When installing with appliance cover, pay attention to the deeper cut-out and the front and rear groove width.

measurements in mm



VF 414 110

Stainless steel

Width 38 cm

HK\$ 34,000

Included in the price

1 deep frying basket

Installation accessories

VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 1,400

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

HK\$ 1,700

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

HK\$ 1,700

VA 440 010

Stainless steel appliance cover with mounting strip

HK\$ 6,300

Vario deep fryer 400 series

VF 414

- Three-zone basin, without flavour transfer
- Exact temperature control, no drop in output
- Integrated frying basket suspension
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

Three-zone basin.

Oil capacity 3.5 litres.

Handling

Control knobs with illuminated ring, oil/fat selection and temperature marking. Electronic temperature control from 135 °C to 190 °C, in 5 °C steps.

Features

Cleaning setting.

Gentle fat melting setting.

Foaming zone.

Frying zone.

Cold oil zone.

Swing-out heating element (3000 W).

Safety

Oil drain valve with child lock.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.

If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Plan a door in the bottom cabinet for operation of the oil drain valve. Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).

VF 414 and VK 414 must not be installed directly next to each other.

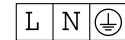
A minimum clearance of at least 40 mm from the appliance edge to the wall or to adjacent furniture must be observed. Appliance can be snapped into the worktop from above.

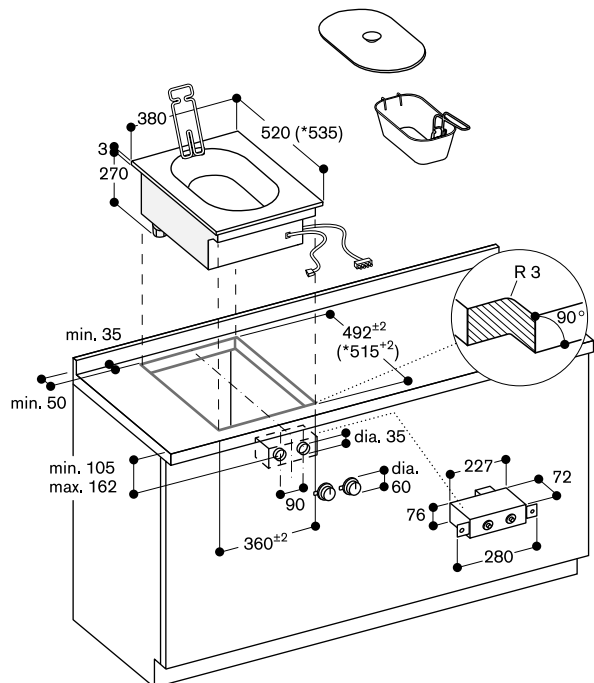
Appliance weight: approx. 13 kg.

Connection

Total connected load 3.0 kW.

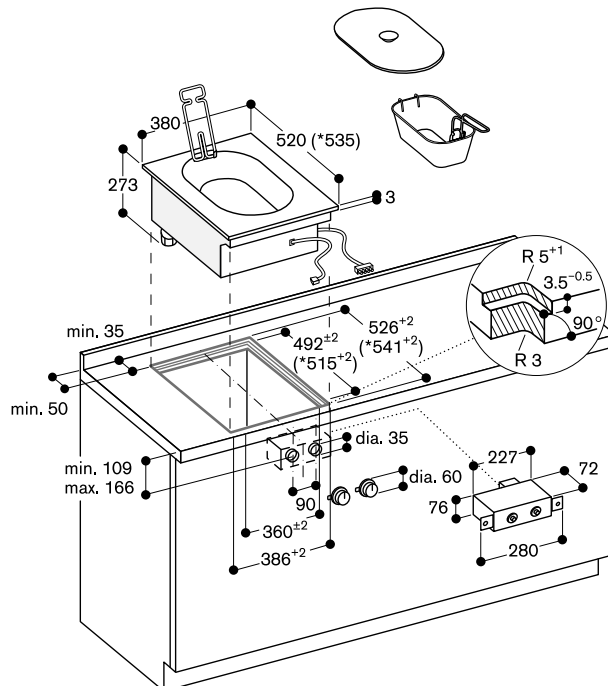
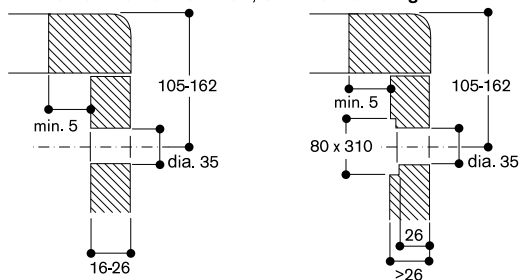
Plan a connection cable.





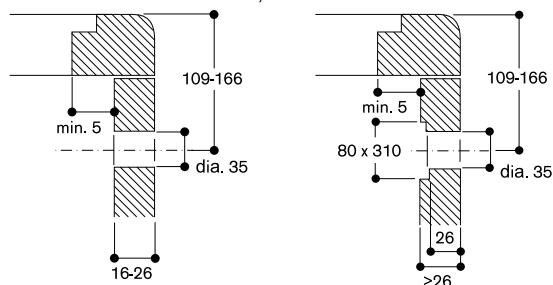
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

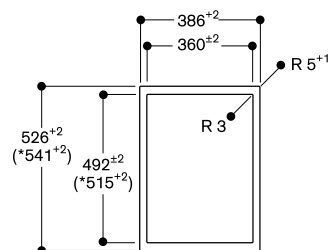


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush installation

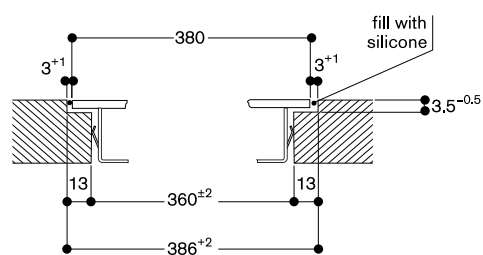


View from above

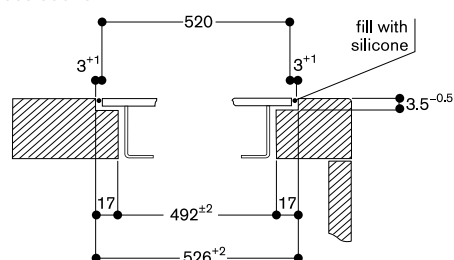


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



When installing with appliance cover or filler strip, pay attention
to the deeper cut-out and the front and rear groove width.



VL 414 112

stainless steel
Width 15.5 cm
Air extraction / Air recirculation
Motorless

[Please consult your dealer for planning and pricing](#)

Installation accessories

AD 410 040

Flexibel connecting piece for VL 200
DN 150 flat

AD 851 041

Connecting piece for extension with
flat duct DN 150 for extra deep worktop

VA 420 004

Connection strip for combination with
other Vario appliances of the 400
series for flush mounting

[HK\\$ 2,300](#)

VA 420 010

Connection strip for combination with
other Vario appliances of the 400
series for surface mounting

[HK\\$ 2,000](#)

Vario downdraft ventilation 400 series

VL 414

- Can be combined perfectly flush with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- Solid stainless steel control knob
- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation

Features

Control knob with illuminated ring included in delivery.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery
Overflow 250 ml capacity.
Cooktop-based ventilation control (with suitable cooktop).

Home network integration for digital services (Home Connect) either via cable connection LAN

Planning notes

For each VL one remote fan unit is recommended.
Maximum cooktop width between two VL: 60 cm.
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
In case of Vario electric grill, recirculation is not recommended.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
Appliance can be snapped into the worktop from above.
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

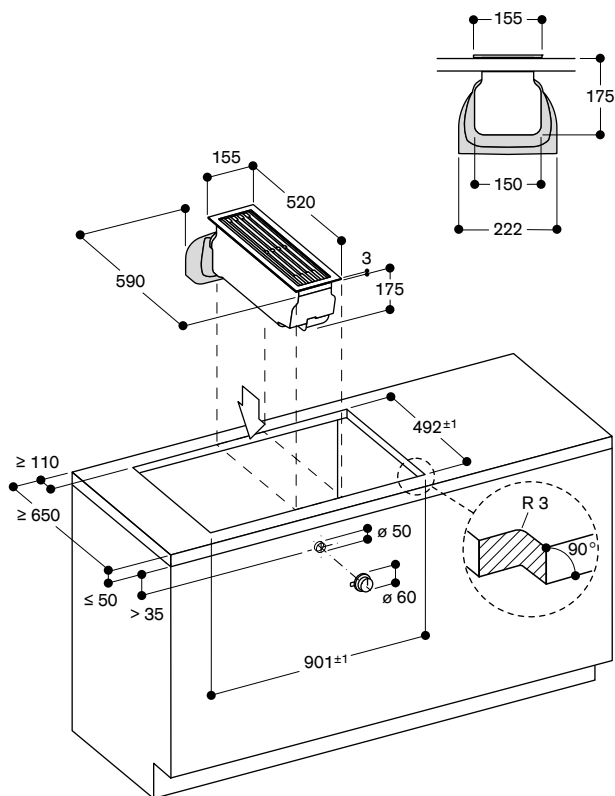
When installing a ventilation hood with air extraction mode and a chimney vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding cut-out dimensions on page 96 - 100.

Please read additional planning notes regarding air ducting on page 152 - 153.

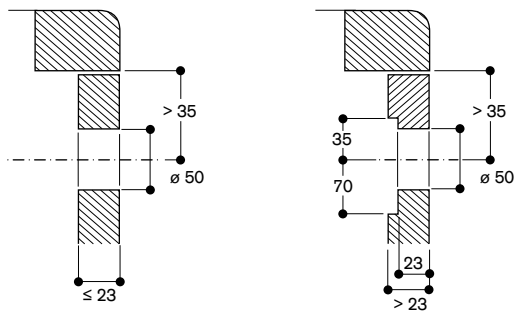
Connection

Total connected load 10 W.
Connecting cable 1.75 m, pluggable.
Plan a LAN cable.

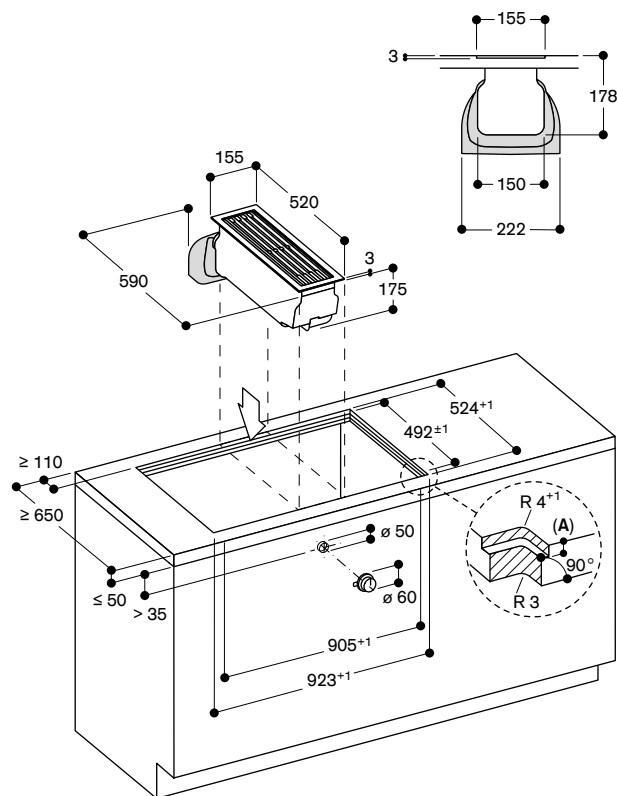


measurements in mm

Installation of the control knob; surface mounting



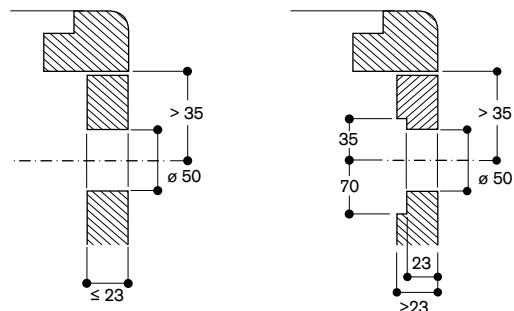
measurements in mm



A: 3.5^{-0.5} in combination with at least one framed appliance
6.5^{+0.5} in combination with at least one frameless induction cooktop

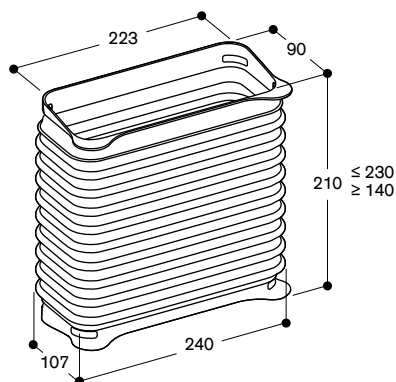
measurements in mm

Installation of the control knob; flush installation



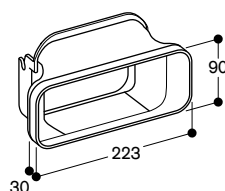
measurements in mm

AD 410 040 : Flexibel connecting piece, DN 150 flat



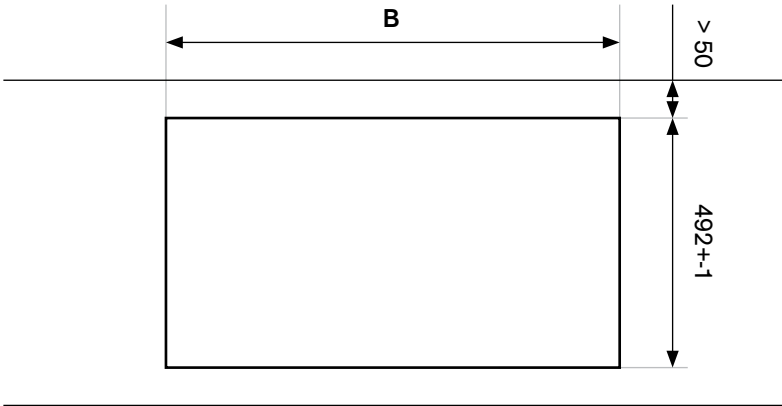
measurements in mm

AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop



Sample combinations without VL 414 ventilation element for surface mounting.

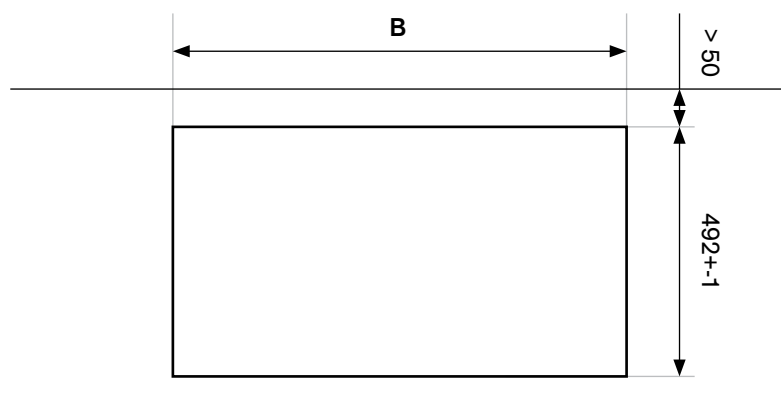
Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 380	743 +-1	1
	380 / 380 / 380	1126 +-1	2
	380 / 380 / 380 / 380	1509 +-1	3
	590 / 380	953 +-1	1
	380 / 590 / 380	1336 +-1	2
	804 / 380	1167 +-1	1
	908 / 380	1271 +-1	1

Sample combinations with VL 414 ventilation element for surface mounting.

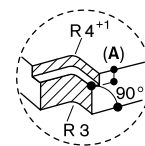
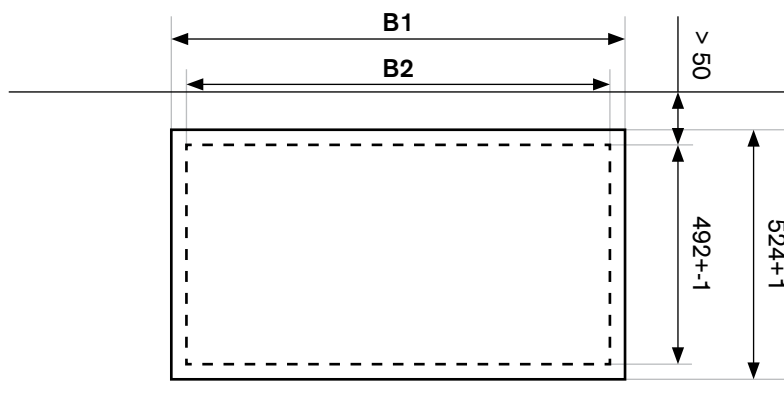
Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 155 / 380	901 +-1	2
	380 / 155 / 380 / 155	1059 +-1	3
	380 / 155 / 380 / 155 / 380	1442 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1825 +-1	5
	155 / 590 / 155	886 +-1	2
	155 / 590 / 155 / 380	1269 +-1	3
	380 / 155 / 590 / 155 / 380	1652 +-1	4

Sample combinations without VL 414 ventilation element for flush mounting.

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below

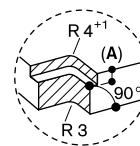
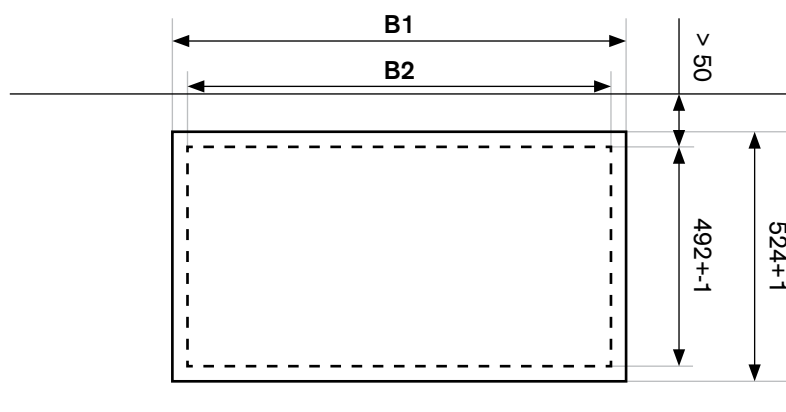


For dimension A:
3,5 – 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 380	766 +1	748 +-1	1
	380 / 380 / 380	1148 +1	1130 +-1	2
	380 / 380 / 380 / 380	1530 +1	1512 +-1	3
	591 / 380	977 +1	959 +-1	1
	380 / 591 / 380	1359 +1	1341 +-1	2
	805 / 380	1191 +1	1173 +-1	1
	909 / 380	1295 +1	1277 +-1	1

Sample combinations with VL 414 ventilation element for flush mounting.

Cut-out dimensions for appliance combinations in the 400 series for flush mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below



For dimension A:
 3,5 – 0,5 in combinations with only
 framed appliances
 6,5 +0,5 in combinations with at least
 one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 155 / 380	923 +1	905 +-1	2
	380 / 155 / 380 / 155	1080 +1	1062 +-1	3
	380 / 155 / 380 / 155 / 380	1462 +1	1444 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	2001 +1	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1844 +1	1826 +-1	5
	155 / 591 / 155	909 +1	891 +-1	2
	155 / 591 / 155 / 380	1291 +1	1273 +-1	3
	380 / 155 / 591 / 155 / 380	1673 +1	1655 +-1	4

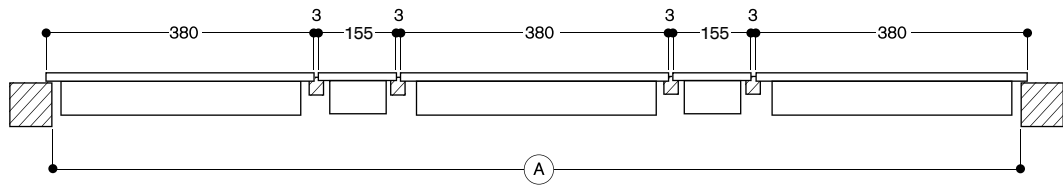


Recommended position for gas wok and grill

Cut-out dimensions for appliance combinations in the 400 series. Calculator for calculating the width of the cut-out.

Calculation of the width of the cut-out for a surface mounting

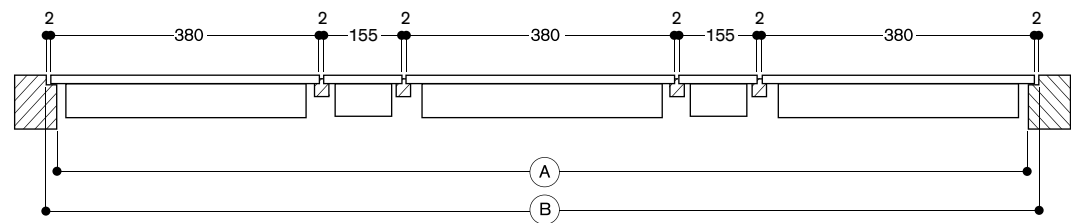
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.



		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 155)$	1,450
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1,442 +/- 1 +/- 1

Calculation of the width of the cut-out for a flush mounting

Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.



		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 155)$	1,450
+ Number of connection strips	x 2 mm	4 x 2	+ 8
- Lateral appliance projection	(7 mm / side)	14	- 14	- 14
(A) Total width of the cut-out	(in mm)		1,444 +/- 1 +/- 1
+ Lateral appliance projection	(7 mm / side)	14	+ 14	+ 14
+ Silicone joint (2 mm circumference)		2 x 2	+ 4	+ 4
(B) Total width with groove	(in mm)		1,462 + 1 0/+ 1



Vario configuration: gas wok, gas cooktop and flex induction 200 series



Vario cooktops with Aluminium control panel

Vario cooktops 200 series

Black control panel and illuminated control knobs



Grand culinary ambitions, enabled

The range of Vario options enables a truly bespoke, very personalised kitchen.

As much a decision about aesthetics as scale, the Vario 200 series distinguishes itself through its design of anodized aluminium, black control panels incorporated into the cooktops. The gentle orange illumination of the distinctive control knobs offer a striking aesthetic as they inform the chef whether the burner or cooking zone is heating up, at temperature or cooling down. They come in black, anodized aluminium finish corresponding ovens 200 series in their minimalist, purist design.

Ranging in scale from 28 cm to 60 cm, the uniform rectangular shape of the Vario appliances provides a visual consistency.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat available to the burners and Wok burner, ensuring replicable results.

Design your cooking area

Create directly on the heat

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

Clear the air from the worktop

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





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



VG 231 320HK

Black control panel
Width 28 cm
Hong Kong town gas 15 mbar
Wok burner with up to 6 kW
HK\$ 20,800

VG 231 120F

Black control panel
Width 28 cm
Hong Kong LPG
Wok burner with up to 5.8 kW
HK\$ 20,800

Included in the price

1 wok attachment ring

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
HK\$ 2,800

Special accessories

VD 200 020
Black appliance cover
HK\$ 6,100

Vario gas wok 200 series

VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 6 kW

Cooking zones

VG 231 320HK
1 multi-ring wok burner (max. 6 kW), suitable for pots up to max. ø30 cm.

VG 231 120F

1 multi-ring wok burner (max. 5.8 kW), suitable for pots up to max. ø30 cm.

Handling

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

Features

Cast iron pan support.
Brass burner rings.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 11 kg.

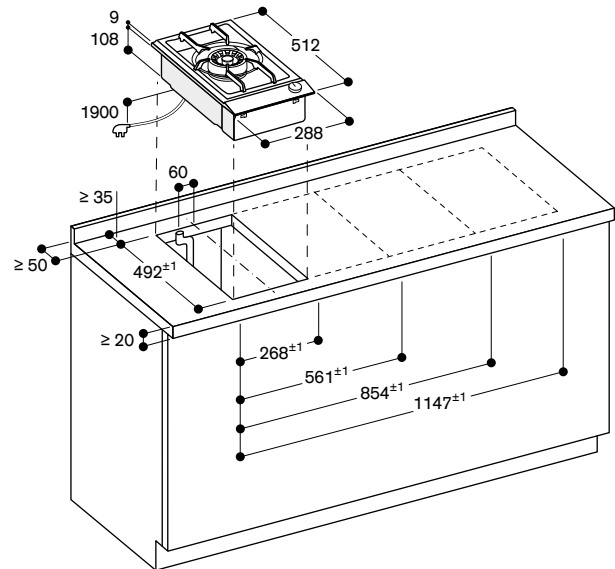
Connection

VG 231 320HK
Total gas heat input 6.0 kW.
Total connected load electric 10.0 W.
Connecting cable 1.9 m with plug.

VG 231 120F

Total gas heat input 5.8 kW.
Total connected load electric 10.0 W.
Connecting cable 1.5 m with plug.

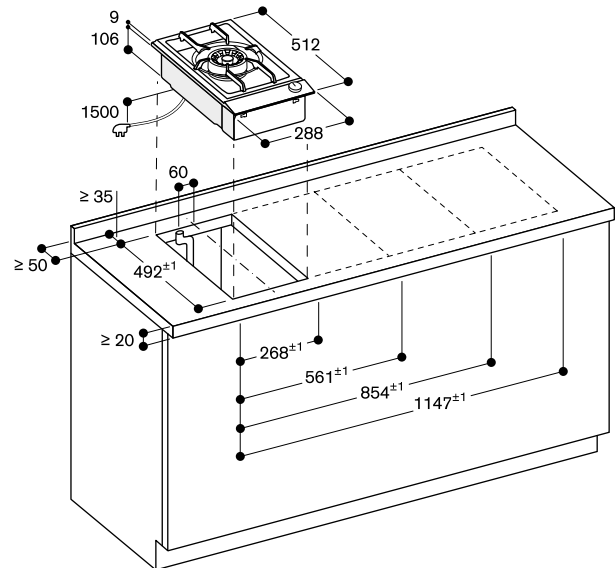
VG 231 320HK



Minimum distance from the appliance cut-out to the side wall 150 mm.

measurements in mm

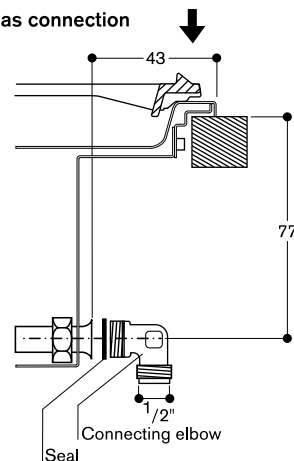
VG 231 120F



Minimum distance from the appliance cut-out to the side wall 150 mm.

measurements in mm

Gas connection





VG 232 320HK

Black control panel
Width 28 cm
Hong Kong town gas 10 mbar
HK\$ 20,000

VG 232 120F

Black control panel
Width 28 cm
Hong Kong LPG
HK\$ 19,500

Installation accessories

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series
HK\$ 2,800

Special accessories

VD 200 020

Black appliance cover
HK\$ 6,100

Vario gas cooktop 200 series

VG 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware

Cooking zones

VG 232 320HK

1 high output burner (max. 3.3 kW), suitable for pots up to max. ø 22 cm.
1 standard burner (max. 2.2 kW), suitable for pots up to max. ø 20 cm.

VG 232 120F

1 high output burner (max. 3.0 kW), suitable for pots up to max. ø 22 cm.
1 standard burner (max. 1.9 kW), suitable for pots up to max. ø 20 cm.

Handling

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features

Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 9 kg.

Connection

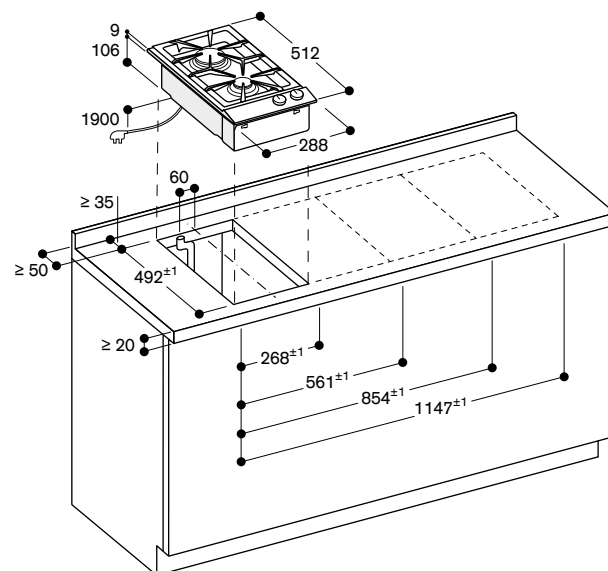
VG 232 320HK

Total gas heat input 5.5 kW.
Total connected load electric 10.0 W.
Connecting cable 1.9 m with plug.

VG 232 120F

Total gas heat input 4.9 kW.
Total connected load electric 10.0 W.
Connecting cable 1.5 m with plug.

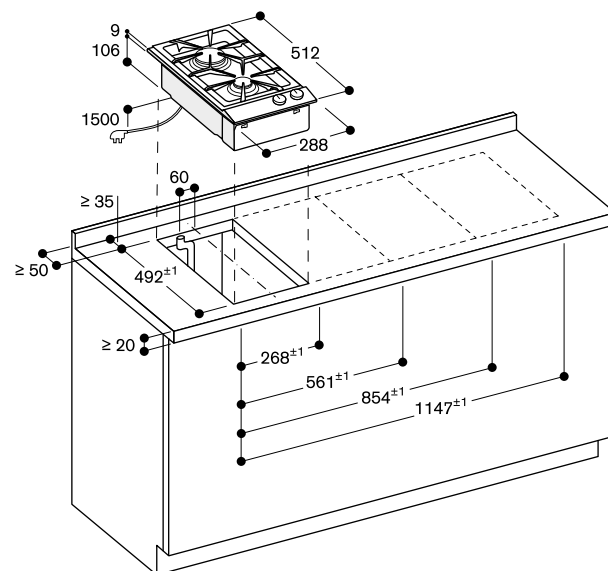
VG 232 320HK



Minimum distance from the appliance cut-out to the side wall 150 mm.

measurements in mm

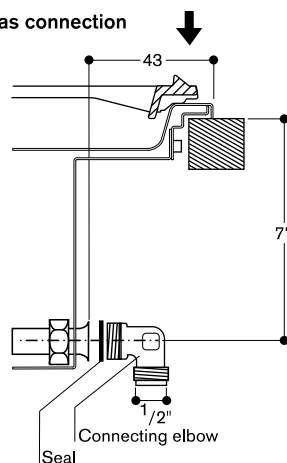
VG 232 120F



Minimum distance from the appliance cut-out to the side wall 150 mm.

measurements in mm

Gas connection





Vario flex induction cooktop 200 series
VI 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones

2 flex induction cooking areas
21x19 cm (2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features

Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

Safety

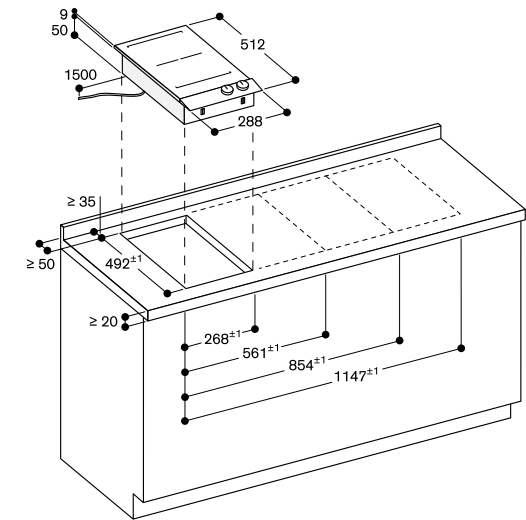
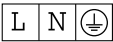
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

Connection

Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.



measurements in mm



Vario flex induction cooktop 200 series
VI 262

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features

Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

Safety

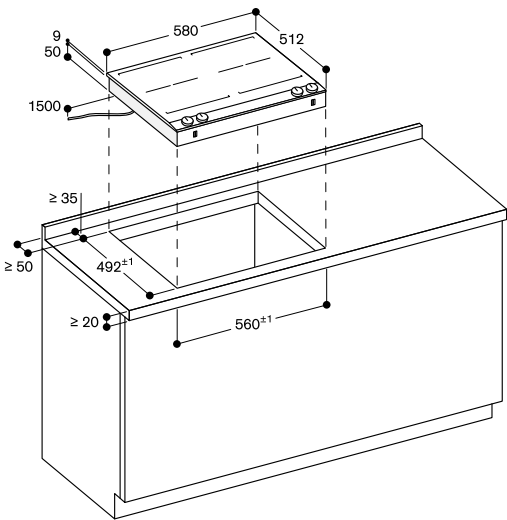
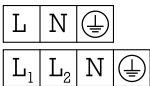
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 17 kg.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



measurements in mm



Vario Teppan Yaki 200 series

VP 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Keeping warm setting

Cooking zones

Useable area: 844 cm².

Handling

Control knobs with illuminated ring.
Integrated control panel.
Electronic temperature control from 140 °C to 240 °C.

Features

Heating element with 1800 W.
Keeping warm setting.
Cleaning stage.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety

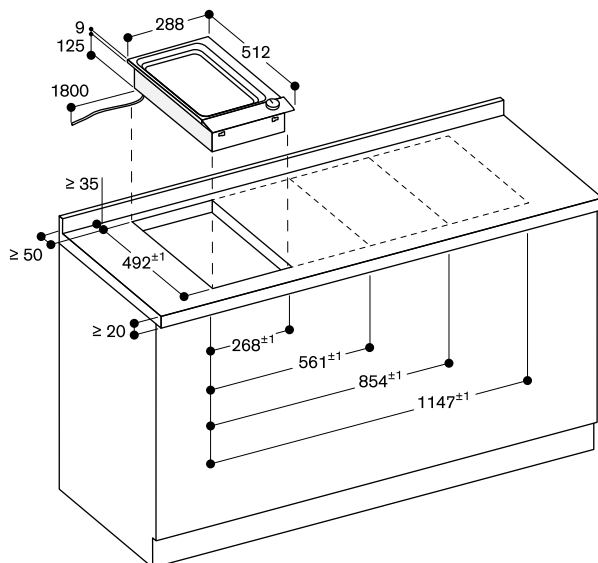
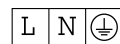
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes

The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 150 mm.
Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 9 kg.

Connection

Total connected load 1.8 kW.
Connecting cable 1.8 m without plug.



measurements in mm



Vario electric grill 200 series

VR 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stone

Handling

Control knobs with illuminated ring.
Integrated control panel.
9 switching levels.

Features

2 separately controllable swing-out grilling elements (1500 W).
Join function.
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

Safety

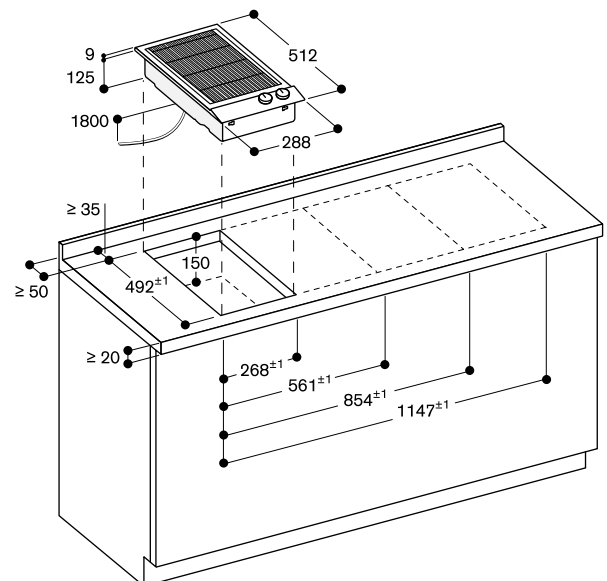
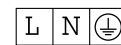
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 17 kg.

Connection

Total connected load 3.0 kW.
Connecting cable 1.8 m without plug.



measurements in mm



VL 200 120

Black control panel

Width 15 cm

Air extraction / Air recirculation

Motorless

Please consult your dealer for planning and pricing

Installation accessories

AD 410 040

Flexibel connecting piece for VL 200

DN 150 flat

AD 851 041

Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

HK\$ 2,800

Vario downdraft ventilation 200 series

VL 200

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

Features

Control knobs with illuminated ring. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled performance adjustment of the ventilation system. Automatic sensor controlled or manual run on function. Large-scale metal grease filter with high grease absorption. Removable, dishwasher-safe grease filter unit. Grease filter and activated charcoal filter saturation indicator. Airflow-optimised interior for efficient air circulation. Interval ventilation, 6 min. Enamelled ventilation grille, dishwasher-safe. Air exhaust bend included in delivery. Overflow 250 ml capacity.

Planning notes

Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.

Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122.

For each VL one remote fan unit is recommended.

Maximum cooktop width between 2 VL: 60 cm.

If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.

When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.

Air recirculation is not recommended in combination with Vario electric grill.

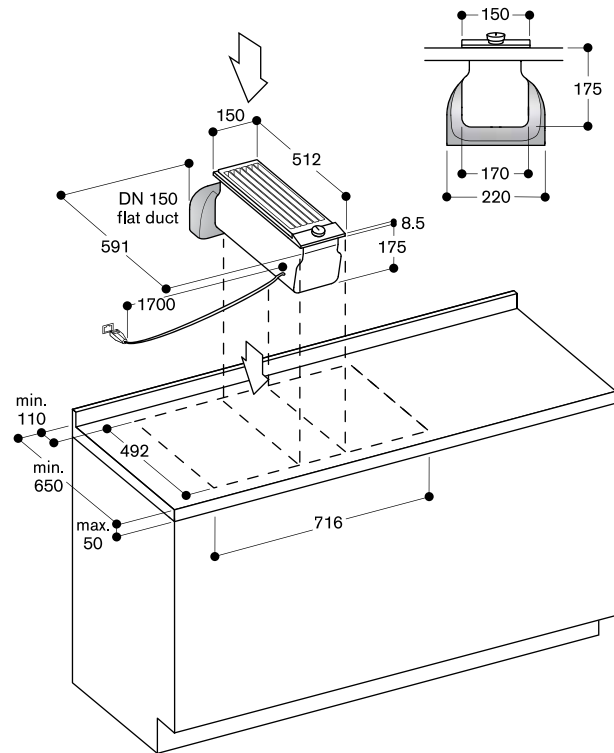
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding cut-out dimensions on page 112 - 113.

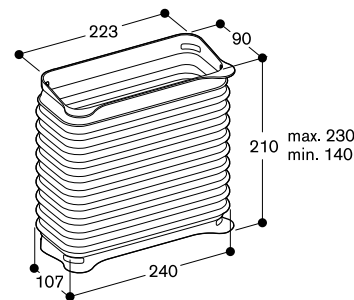
Please read additional planning notes regarding air ducting on page 175 - 177.

Connection

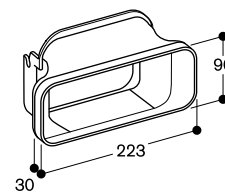
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL 200, DN 150 flat

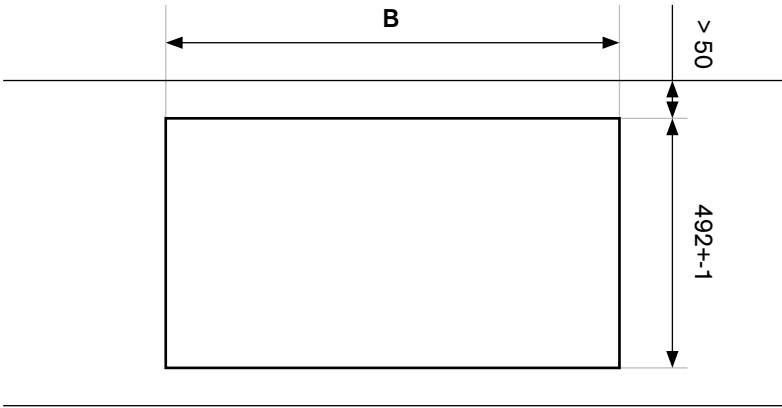







AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop



Sample combinations without ventilation VL 200 element.

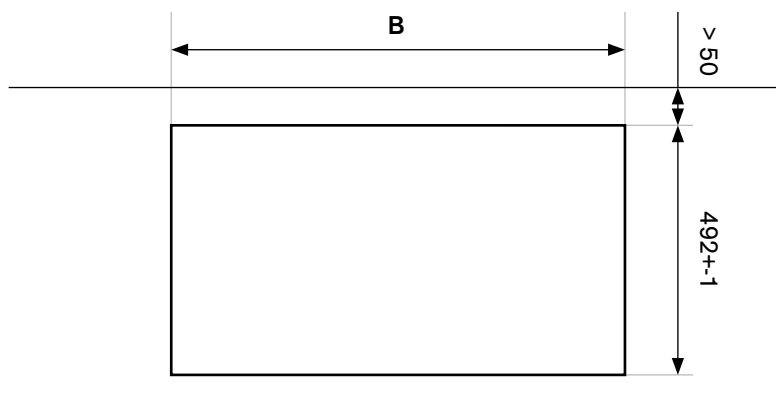
Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



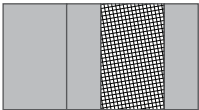
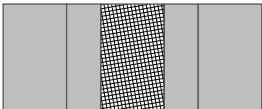






Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010
	288	561 +-1	1
	288	854 +-1	2
	288	1147 +-1	3
	380 / 288	653 +-1	1
	580	853 +-1	1

Sample combinations with ventilation VL 200 element.

Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010
	288 / 150	716 +-1	2
	380 / 150 / 380	900 +-1	3
	288 / 150 / 150	871 +-1	3
	288 / 150 / 150	1164 +-1	4
	288 / 150 / 150	1457 +-1	5
	380 / 150 / 288	808 +-1	3
	150 / 580 / 150	870 +-1	2
	288 / 150 / 580 / 150	1163 +-1	3



Vario gas wok 200 series VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 6.0 kW

Cooking zones

1 multi-ring wok burner 6.0 kW (HK town gas), suitable for pots up to max. ø 32 cm.

Handling

One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

Features

Cast iron pan support.
Brass burner rings.

Safety

Thermoelectric safety pilot.

Planning notes

Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Minimum clearance between gas cooktop(s) and ventilation hood 70 cm.
Appliance weight: approx. 10 kg

Connection

Total gas heat input 6.0 kW.
Total connected load electric 1.0 W.
Connecting cable 1.4 m with plug.

VG 231 334 HK

Aluminium control panel
Width 28 cm
Hong Kong town gas 12.5 mbar
HK\$ 18,000

Installation accessories

VV 200 034
Aluminium connection strip for combination with further Vario cooktops
HK\$ 1,400



Vario gas wok 200 series VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Two-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 5.8 kW

Cooking zones

Two-ring wok burner 5.8 kW (HK LPG), suitable for pots up to max. ø 32 cm.

Handling

One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

Features

Cast iron pan support.
Brass burner rings.

Safety

Thermoelectric safety pilot.

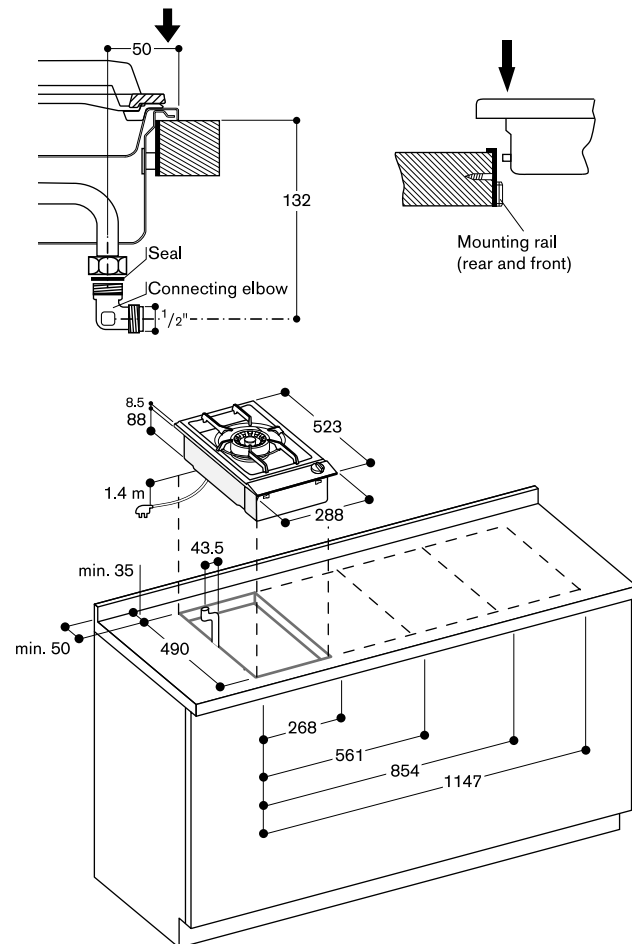
Planning notes

Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Minimum clearance between gas cooktop(s) and ventilation hood 70 cm.
Appliance weight: approx. 10 kg

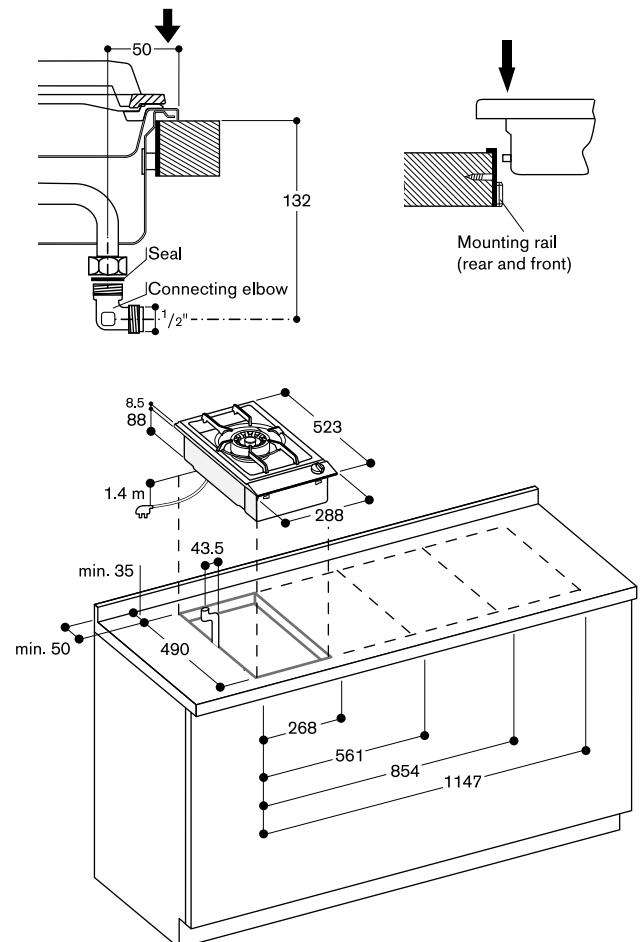
Connection

Total gas heat input 5.8 kW.
Total connected load electric 1.0 W.
Connecting cable 1.4 m with plug.

Gas connection



Gas connection





Vario gas cooktop 200 series

VG 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware

Cooking zones

1 high output burner 3.3 kW and 1 standard output burner 2.2 kW (HK town gas), suitable for pots up to max. ø 22 cm.

Handling

One-handed operation.
Electric ignition.

Features

Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety

Thermoelectric safety pilot.

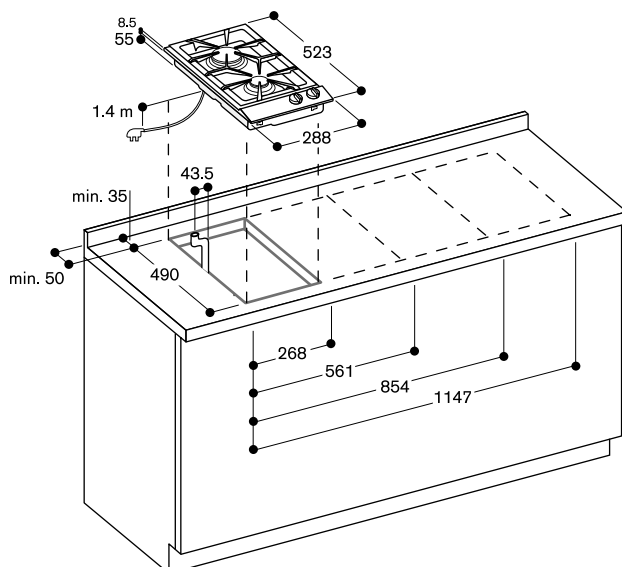
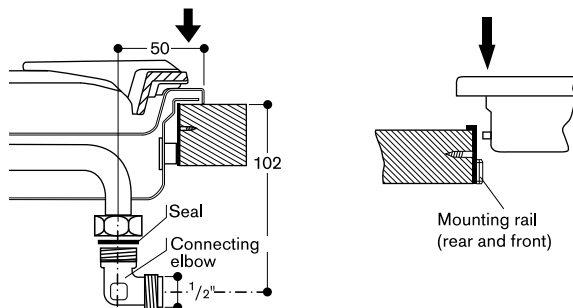
Planning notes

Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Minimum clearance between gas cooktop(s) and ventilation hood 70 cm.
Appliance weight: approx. 8 kg

Connection

Total gas heat input 5.5 kW.
Total connected load electric 1.0 W.
Connecting cable 1.4 m with plug.

Gas connection



Vario gas cooktop 200 series

VG 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware

Cooking zones

1 high output burner 2.8 kW and 1 standard output burner 1.9 kW (HK LPG), suitable for pots up to max. ø 22 cm.

Handling

One-handed operation.
Electric ignition.

Features

Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety

Thermoelectric safety pilot.

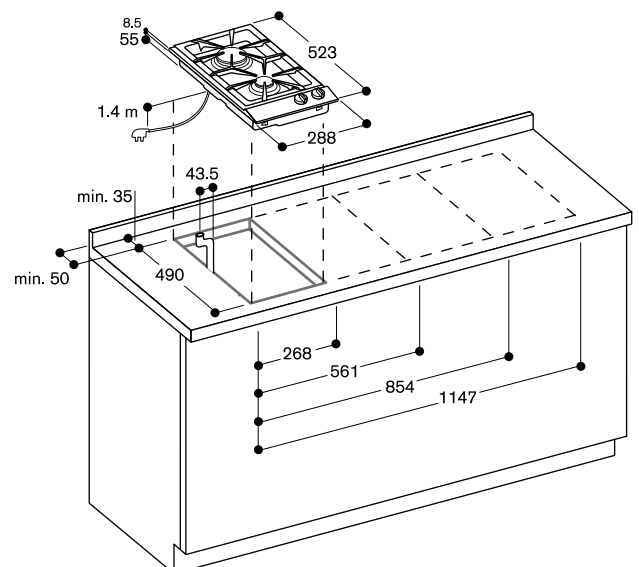
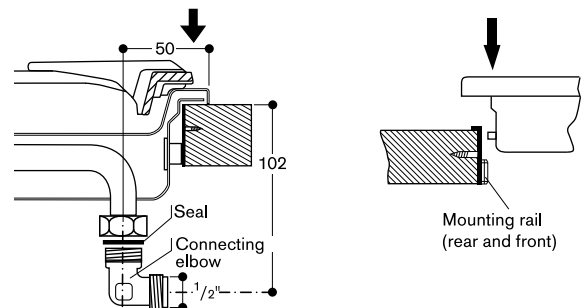
Planning notes

Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Minimum clearance between gas cooktop(s) and ventilation hood 70 cm.
Appliance weight: approx. 8 kg

Connection

Total gas heat input 4.7 kW.
Total connected load electric 1.0 W.
Connecting cable 1.4 m with plug.

Gas connection





Vario glass ceramic cooktop 200 series
VE 260

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation

Cooking zones

2 Super-Quick cooking zones ø 18 cm (1800 W).
2 Super-Quick cooking zones ø 14.5 cm (1200 W).

Handling

Continuously variable energy controls.

Features

Cooking zone marking.

Safety

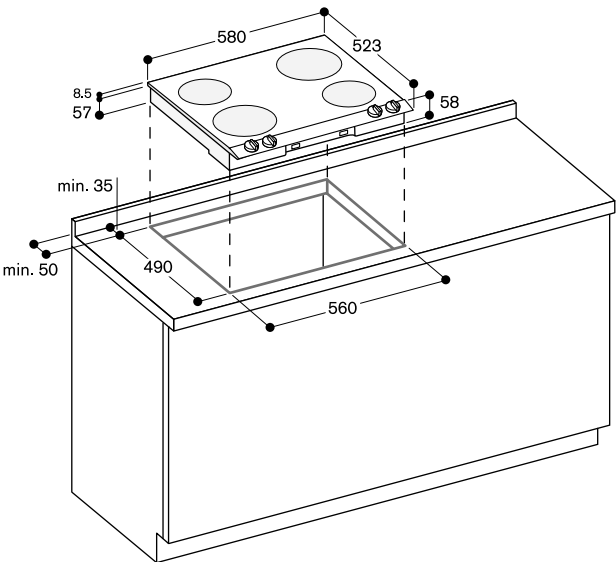
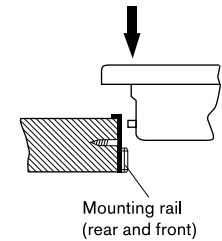
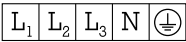
Individual residual heat indicators.
Operation indicator.

Planning notes

Immersion depth 58 mm.
Under the appliance, a 60 mm clearance must be observed from side panels or intermediate shelf must be planned.
Installation in a 60 cm wide bottom cabinet is possible.
Appliance can be snapped into the worktop from above.
Securing rail on the rear and the front.
Appliance weight: approx. 10 kg.

Connection

Total connected load 6.0 kW.
Plan a connection cable.



Vario electric grill 200 series
VR 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stones

Handling

9 switching levels.

Features

2 separately controllable swing-out grilling elements (1500 W).
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwashersafe.

Planning notes

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 15 kg.

Connection

Total connected load 3.0 kW.
Connecting cable 1.7 m without plug.

VR 230 134

Aluminium control panel
Width 28 cm
HK\$ 22,000

VR 230 114

Stainless steel control panel
Width 28 cm
HK\$ 22,000

Included in the price

- 1 appliance cover
- 1 grease collecting insert
- 1 cast grill
- 1 lava stone
- 1 cleaning brush

Installation accessories

VV 200 034

Aluminium connection strip for combination with further Vario cooktops
HK\$ 1,400

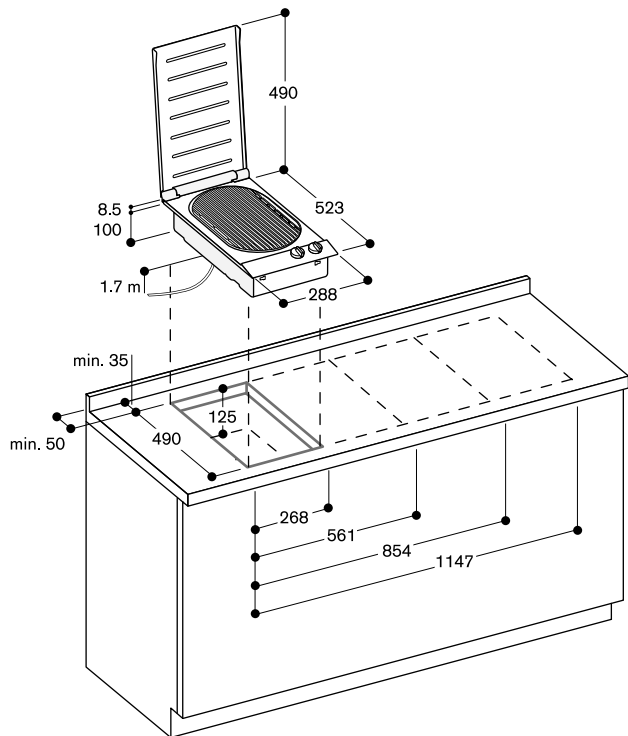
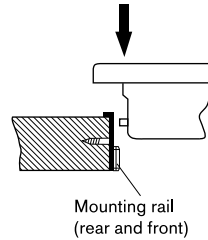
VV 200 014

Stainless steel connection strip for combination with further Vario cooktops
HK\$ 1,400

Optional accessories

LV 030 000

Lava stones for refilling
HK\$ 800



Accessories and special accessories for Vario Cooktop 400 series

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
HK\$ 9,500



GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.
HK\$ 8,800



CA 060 300

Cooking sensor for temperature regulation within pots.
For full surface induction and flex induction cooktops.
HK\$ 3,000



LV 030 000

Lava stone for refilling
HK\$ 1,000



VA 440 010

Stainless steel appliance cover with mounting strip
HK\$ 6,300



VA 461 000

Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.
HK\$ 2,900



WZ 400 000

Wok attachment for wok pan
HK\$ 4,000



VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting
HK\$ 2,300



VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting
HK\$ 2,000



Accessories and special accessories for Vario Cooktop 200 series

LV 030 000

Lava stone for refilling
HK\$ 1,000



VD 200 020

Black appliance cover
For models with black control panel.
HK\$ 6,100



VD 201 014

Brushed stainless steel appliance cover
For models with stainless steel control panel.
HK\$ 5,500



VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series.
For models with black control panel.
HK\$ 2,800



Cooktops 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.

The cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas or flex induction. Each one designed to perform exceptionally, to professional standards.

Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.





Flex induction with integrated ventilation system 200 series



Flex induction cooktop 200 series



Flex induction cooktop 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, some even have a magnetic Twist-Pad that is simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle or Teppan Yaki plate, simply touch a button and merge two zones into one large one. Pans can be moved within the enlarged cooking areas and the heating level will follow them. Alternatively, activating the Professional cooking function enables you to cook like a busy professional, moving the pan between the pre-set areas of high, medium and low heat.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, there exists an induction for you.



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. Both are controlled from the removable magnetic Twist-Pad, 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 before they affect the chef.



Flex induction cooktop with integrated ventilation system 200 series



CV 282 111

Stainless steel frame
Width 80 cm
Air recirculation
Delivery without ducting
HK\$ 58,000

Necessary installation accessories

CA 082 010

Kit unducted air recirculation
HK\$ 2,500

CA 082 060

Kit ducted air recirculation, 60 cm
worktop depth
HK\$ 6,000

CA 082 070

Kit ducted air recirculation, 70 cm
worktop depth
HK\$ 7,000

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply
material
For flex induction cooktop.
HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-
stick.
For flex induction cooktop.
HK\$ 6,000

CA 060 300

Cooking sensor for temperature
regulation within pots
For flex induction cooktop.
HK\$ 3,000

CA 230 100

Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.
HK\$ 2,700

CA 282 111

4 activated charcoal filters with
high efficient odour reduction for
air recirculation mode.
HK\$ 1,800

Flex induction cooktop with integrated ventilation system 200 series

CV 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter, easy to remove, dishwasher-safe
- Energy-saving, low-noise fan
- Integrated activated charcoal filter easily removeable from above for air recirculation system
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output level 3/Intensive:
Air output according to EN61591.
Sound power level according to EN60704-3.
Air recirculation:
497 / 627 m³/h.
67 / 72 dB (A) re 1 pW.

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor controlled or manual run on function.
Activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.

Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

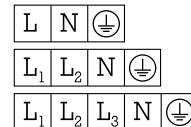
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0.9-litre capacity, dishwasher-safe.

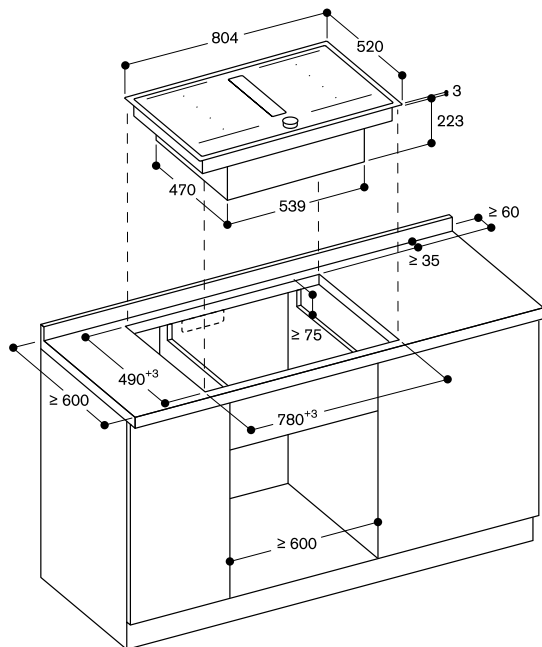
Planning notes

Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
Immersion depth 223 mm.
The unducted recirculation set CA 082 010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
For recirculation installations planned at external walls that are non-insulated ($U \geq 0.5 \text{ W/m}^2\text{°C}$) a ducted configuration is recommended.
The pressuredrop resistant blower allows for ductings up to 8 m with 3x90° bows while keeping sufficient performance.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
The appliance must be freely accessible from below.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Connection

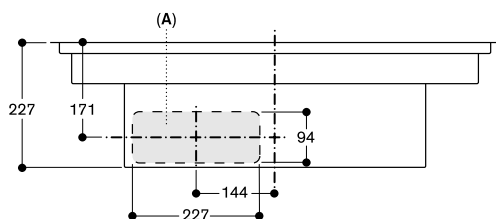
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





measurements in mm

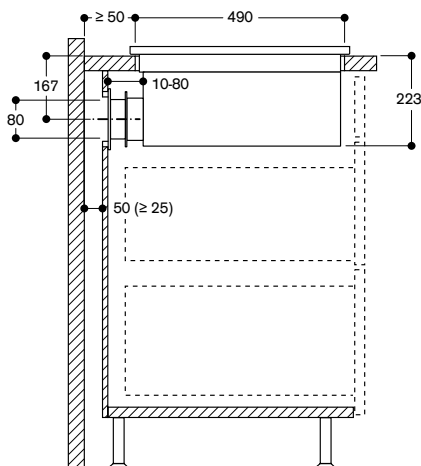
Front view



A: Connected directly at the rear

measurements in mm

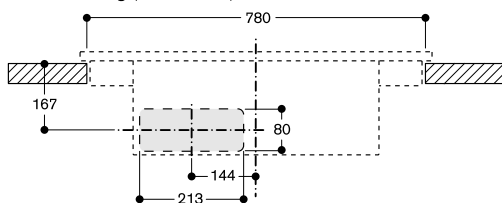
Side view of CV 282 111 with unducted recirculation (CA 082 010)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

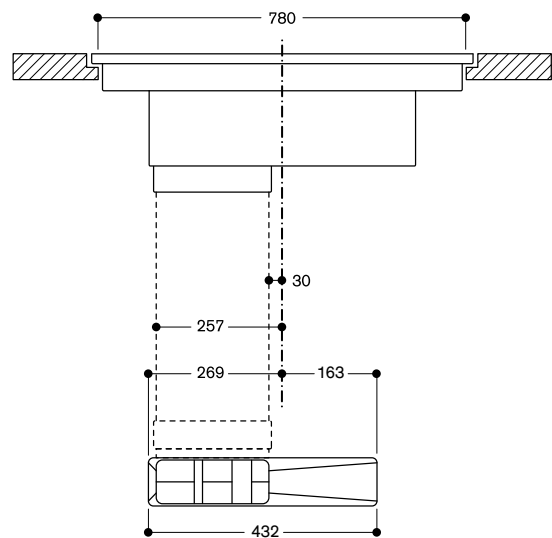
measurements in mm

Front view - furniture cut-out for unducted recirculation surface mounting (CA 082 010)



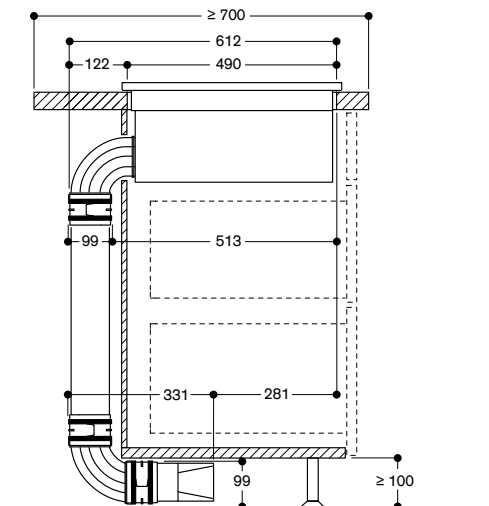
measurements in mm

Front view of CV 282 with ducted recirculation



measurements in mm

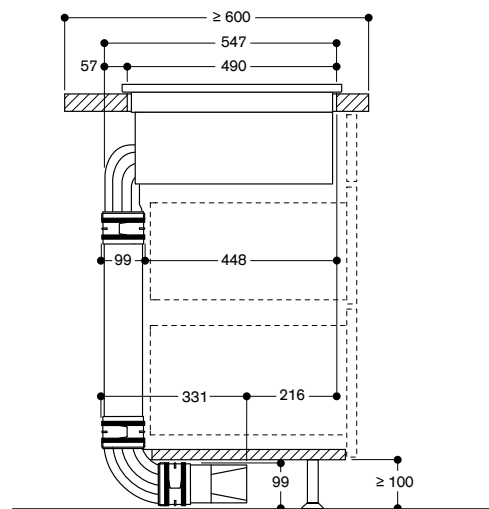
Side view of CV 282 111 with kit ducted air recirculation, 700 mm worktop depth (CA 082 070)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

Measurements in mm

Side view of CV 282 111 with kit ducted air recirculation, 600 mm worktop depth (CA 082 060)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)



CV 282 101 Frameless for flush mounting Width 80 cm Air recirculation Delivery without ducting HK\$ 58,000
Necessary installation accessories
CA 082 010 Kit unducted air recirculation HK\$ 2,500
CA 082 060 Kit ducted air recirculation, 60 cm worktop depth HK\$ 6,000
CA 082 070 Kit ducted air recirculation, 70 cm worktop depth HK\$ 7,000
Special accessories
CA 051 300 Teppan Yaki plate made of multi ply material For flex induction cooktop. HK\$ 8,900
CA 052 300 Griddle plate in cast aluminium Non- stick. For flex induction cooktop. HK\$ 6,000
CA 060 300 Cooking sensor for temperature regulation within pots For flex induction cooktop. HK\$ 3,000
CA 282 111 4 activated charcoal filters with high efficient odour reduction for air recirculation mode. HK\$ 1,800

Flex induction cooktop with integrated ventilation system 200 series

CV 282

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter, easy to remove, dishwasher-safe
- Energy-saving, low-noise fan
- Integrated activated charcoal filter easily removeable from above for air recirculation system
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
24x20 cm (2200 W, with booster 3700 W), linked together 24x40 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air recirculation:
497 / 627 m³/h.
67 / 72 dB (A) re 1 pW.

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor controlled or manual run on function.
Activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.

Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0.9-litre capacity, dishwasher-safe.

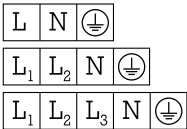
Planning notes

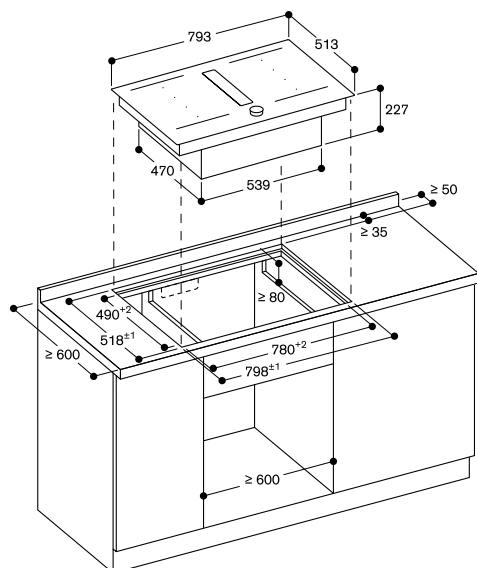
Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm.
The unducted recirculation set CA 082 010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm².
For recirculation installations planned at external walls that are non-insulated ($U \geq 0.5 \text{ W/m}^2\text{°C}$) a ducted configuration is recommended.
The pressuredrop resistant blower allows for ductings up to 8 m with 3x90° bows while keeping sufficient performance.
Appliance must be fixed from underneath.
Appliance weight: approx. 27kg.

The appliance must be freely accessible from below.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Connection

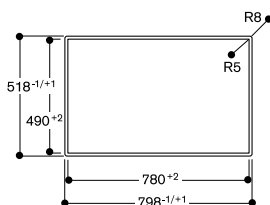
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



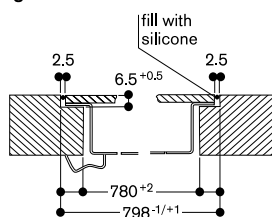


measurements in mm

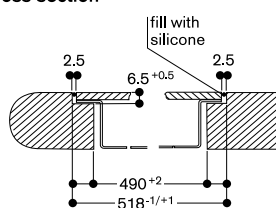
View from above



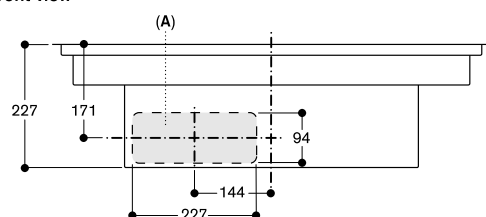
Longitudinal section



Cross section



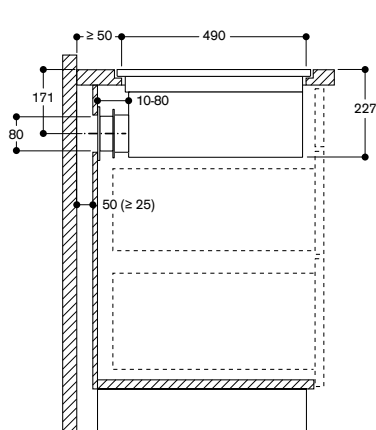
Front view



A: Connected directly at the rear

measurements in mm

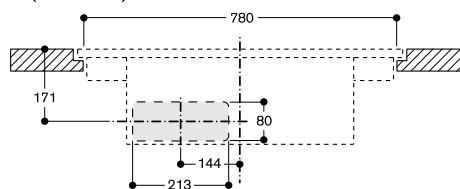
Side view of CV 282 101 with unducted recirculation (CA 082 010)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

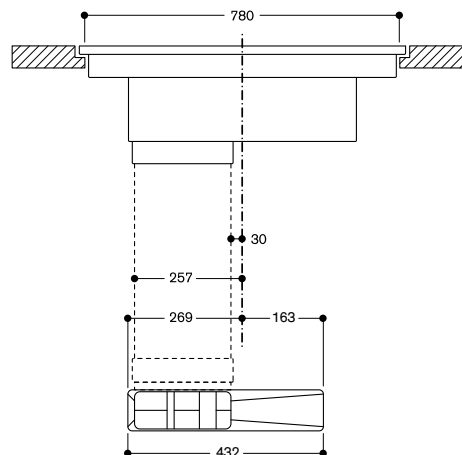
measurements in mm

Front view - furniture cut-out for unducted recirculation flush (CA 082 010)



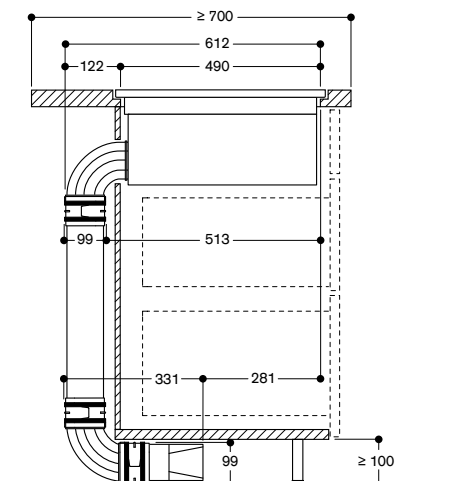
measurements in mm

Front view of CV 282 with ducted recirculation



measurements in mm

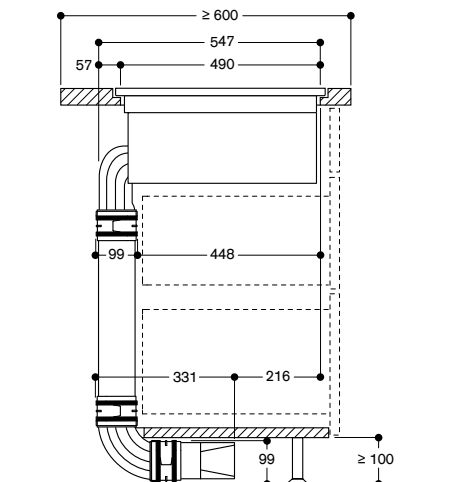
Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth (CA 082 070)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

Measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth (CA 082 060)



A: Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$)

Measurements in mm

Planning examples for flex induction cooktop with integrated ventilation system

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- The air extraction ducting can be connected to the rear. The respective connecting pieces are available for this purpose.
- The appliance must be accessible from underneath.

Air recirculation

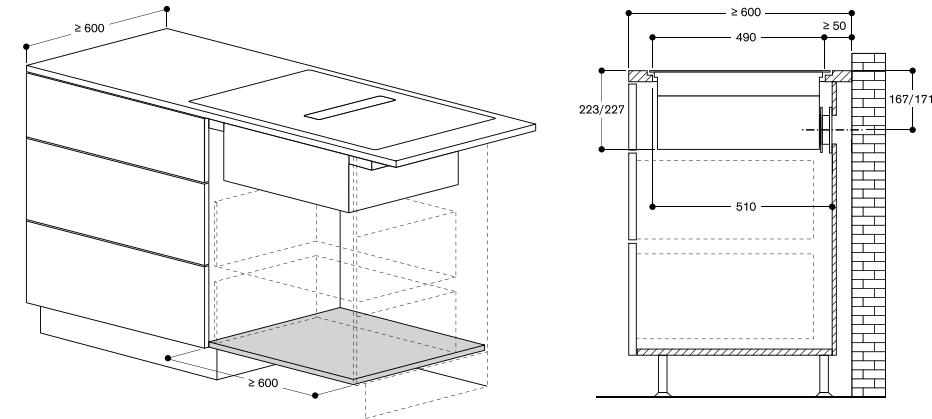
- Installation with air recirculation kits (CA 082 010 or CA 082 070)
- Filters can be replaced from above.
- Allow accessibility from below.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- The unducted recirculation set CA 082 010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.

Planning example 1

CV 282 / CV 492 with unducted air recirculation (CA 082 010)

Wall installation, worktop depth 60 cm, Vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.

Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$).



List of components:

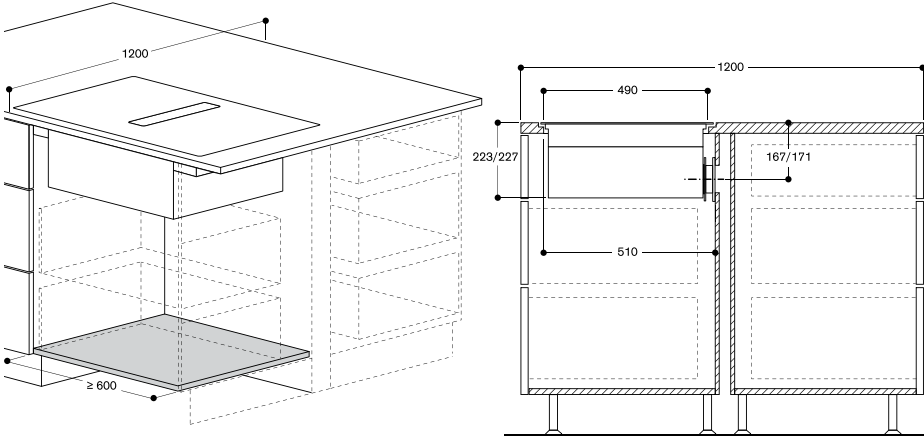
- 1 x CA 082 010 Recirculation kit

Planning example 2

CV 282 / CV 492 with unducted air recirculation (CA 082 010)

Island installation, worktop depth 120 cm, Vertical aperture of min. 25 mm behind the back panel of the furniture. Suggested for ideal performance are 50 mm.

Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$).



List of components:

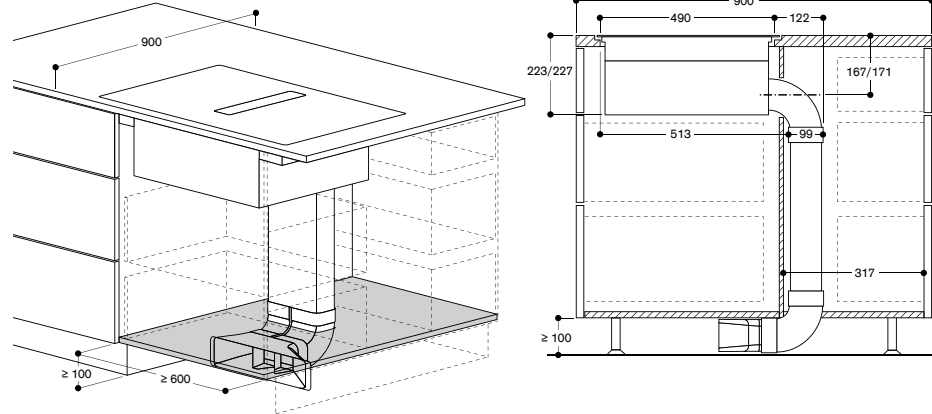
- 1 x CA 082 010 Recirculation kit

Planning example 3

CV 282 / CV 492 with ducted recirculation (CA 082 070)

Island installation, worktop depth 90 cm

Not recommended for non-thermally insulated outer wall or floor ($U \geq 0.5 \text{ W/m}^2\text{°C}$).



List of components:

- 1 x CA 082 070 Kit ducted air recirculation, 70 cm worktop depth



CI 292 102

Frameless

Width 90 cm

HK\$ 51,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

HK\$ 2,700

Flex induction cooktop 200 series

CI 292

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to $\varnothing 32$ cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 23×20 cm (2200 W, with booster 3700 W), linked together 23×40 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23×20 cm (2200 W, with booster 3700 W), linked together 23×40 cm (3300 W, with booster 3700 W).
1 induction cooking zone $\varnothing 21$ cm (2200 W, with booster 3700 W), automatically switches to $\varnothing 26$ cm (2600 W, with booster 3700 W) and to $\varnothing 32$ cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

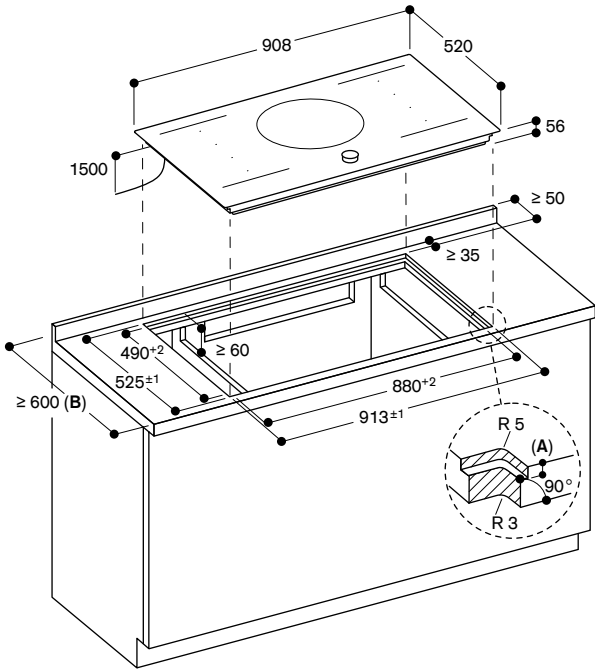
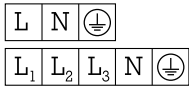
Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 27 kg.

Connection

Total connected load 11.1 kW.

Connecting cable 1.5 m without plug.

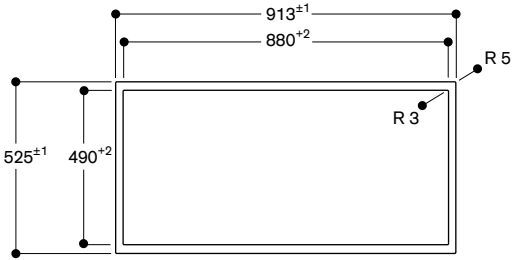


A: $6.5^{+0.5}$

B: Please check the installation manual in case the worktop depth is below 600 mm.

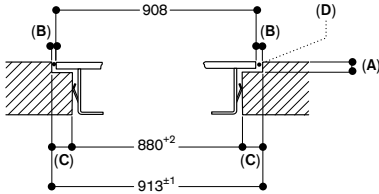
measurements in mm

View from above



measurements in mm

Longitudinal section



A: $6.5^{+0.5}$

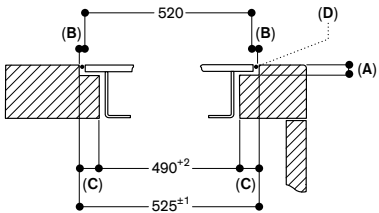
B: 2.5

C: 16.5

D: Fill with silicone

measurements in mm

Cross-section



A: $6.5^{+0.5}$

B: 2.5

C: 17.5

D: Fill with silicone

measurements in mm



CI 283 113

Stainless steel frame
Width 80 cm

HK\$ 49,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

HK\$ 2,700

Flex induction cooktop 200 series

CI 283

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
21x19 cm (2200 W, with booster 3700 W), linked together 21x38 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

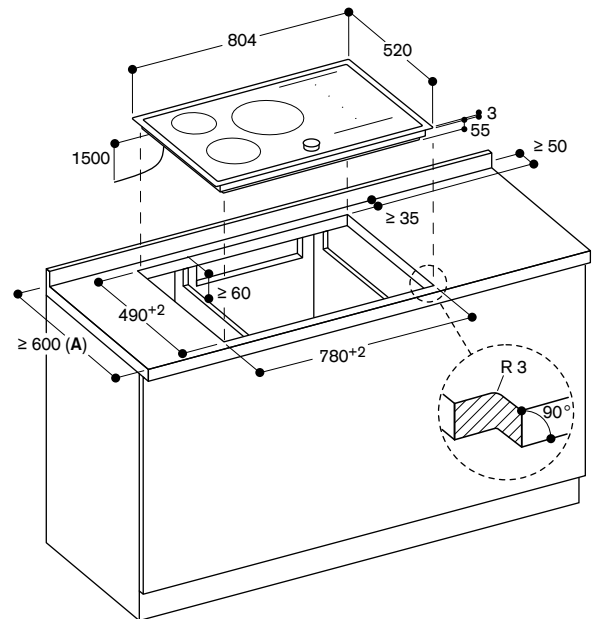
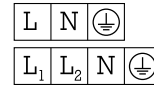
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm



CI 283 103

Frameless
Width 80 cm
HK\$ 49,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material
For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots
For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
HK\$ 2,700

Flex induction cooktop 200 series

CI 283

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
21x20 cm (2200 W, with booster 3700 W), linked together 21x40 cm (3300 W, with booster 3700 W).
1 induction cooking zone \varnothing 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone \varnothing 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone \varnothing 15 cm (1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

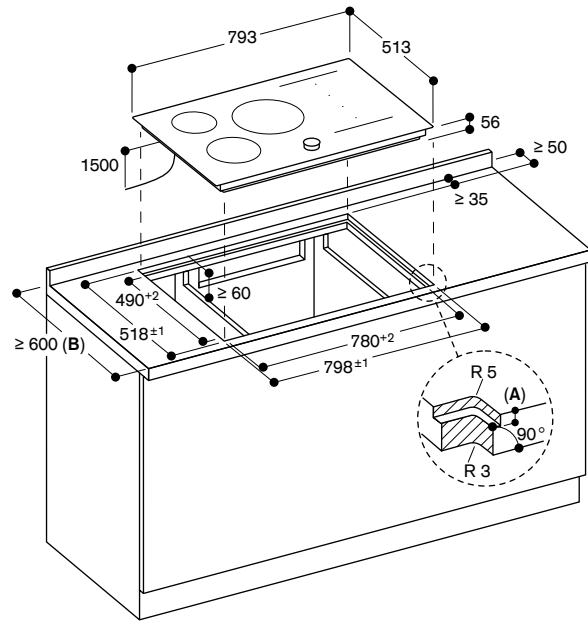
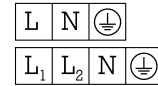
Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 18 kg.

Connection

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.

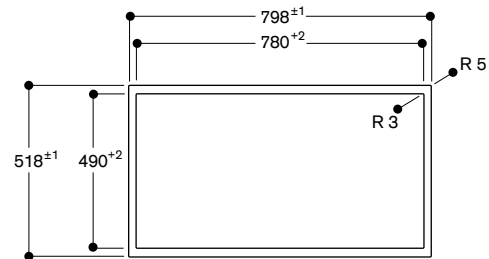


A: 6.5^{+0.5}

B: Please check the installation manual in case the worktop depth is below 600 mm.

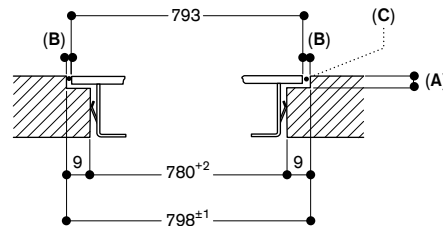
measurements in mm

View from above



measurements in mm

Longitudinal section



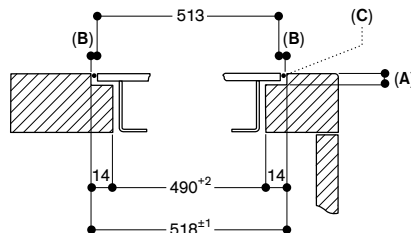
A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

measurements in mm

Cross-section



A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

measurements in mm



CI 272 113

Stainless steel frame

Width 70 cm

HK\$ 42,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

HK\$ 2,700

Flex induction cooktop 200 series

CI 272

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.

Professional cooking function.

Cooking sensor function (in use with cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP400001 cannot be used with this appliance.

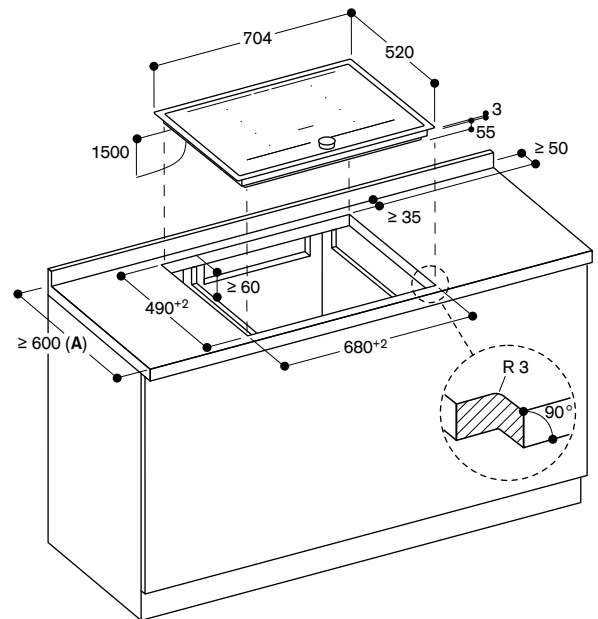
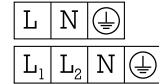
Appliance must be fixed from underneath.

Appliance weight: approx. 17 kg.

Connection

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.



A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm



CI 272 103

Frameless
Width 70 cm
HK\$ 42,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material
For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
HK\$ 2,700

Flex induction cooktop 200 series

CI 272

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.

Professional cooking function.

Cooking sensor function (in use with cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Intermediate shelf is recommended.

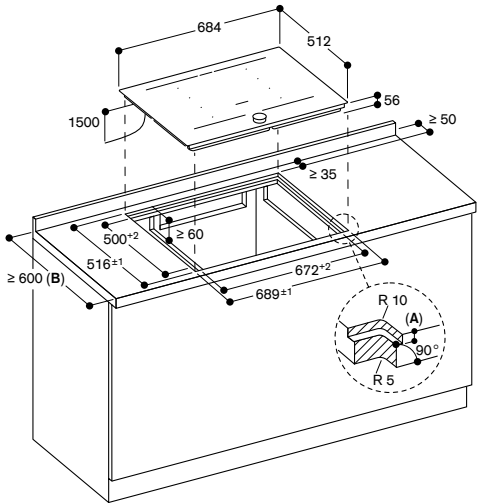
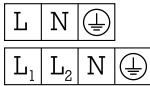
Appliance must be fixed from underneath.

Appliance weight: approx. 16 kg.

Connection

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.

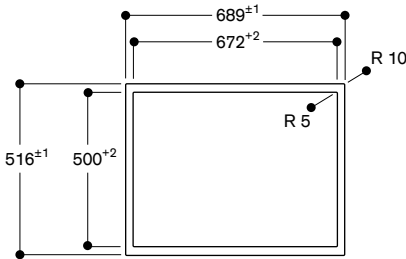


A: 6.5^{+0.5}

B: Please check the installation manual in case the worktop depth is below 600 mm.

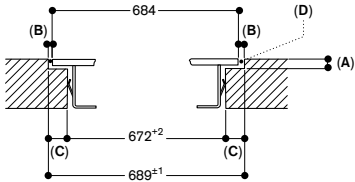
measurements in mm

View from above



measurements in mm

Longitudinal section



A: 6.5^{+0.5}

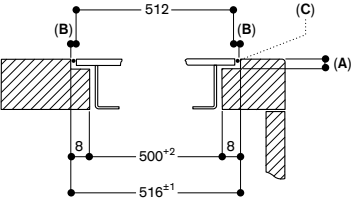
B: 2.5

C: 8.5

D: Fill with silicone

measurements in mm

Cross-section



A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

measurements in mm



CI 262 115

Stainless steel frame

Width 60 cm

HK\$ 40,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

HK\$ 2,700

Flex induction cooktop 200 series

CI 262

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 22.5x19cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 22.5x19 cm (2200 W, with booster 3700 W), linked together 22.5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

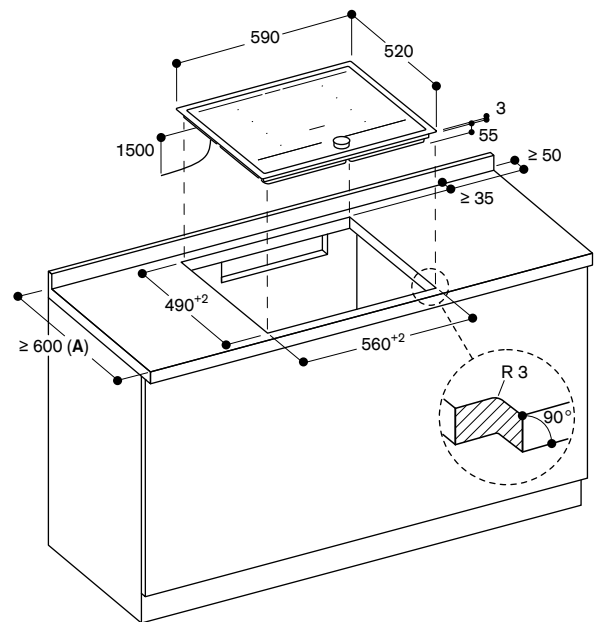
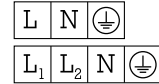
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm



CI 262 105

Frameless

Width 60 cm

HK\$ 40,000

Optional accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

HK\$ 8,900

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop.

HK\$ 6,000

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

HK\$ 2,700

Flex induction cooktop 200 series

CI 262

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.

Professional cooking function.

Cooking sensor function (in use with cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

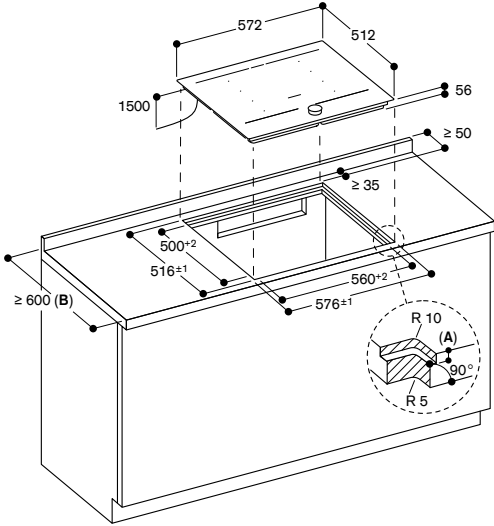
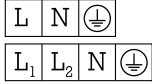
Appliance must be fixed from underneath.

Appliance weight: approx. 16 kg.

Connection

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.

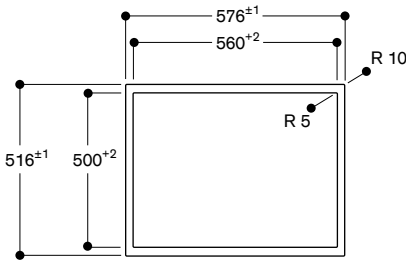


A: 6.5^{+0.5}

B: Please check the installation manual in case the worktop depth is below 600 mm.

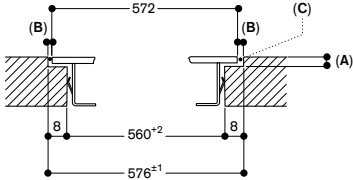
measurements in mm

View from above



measurements in mm

Longitudinal section



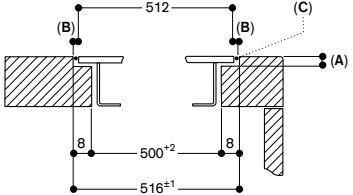
A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

measurements in mm

Cross-section



A: 6.5^{+0.5}

B: 2.5

C: Fill with silicone

measurements in mm

Accessories and special accessories for cooktops

GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
HK\$ 9,500



GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.
HK\$ 8,800



CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
HK\$ 8,900



CA 052 300
Griddle plate in cast aluminium Non-stick.
For flex induction cooktop.
HK\$ 6,000



CA 060 300
Cooking sensor for temperature regulation within pots.
For full surface induction and flex induction cooktops.
HK\$ 3,000



CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
HK\$ 2,700



WZ 400 000
Wok attachment for wok pan
HK\$ 4,000



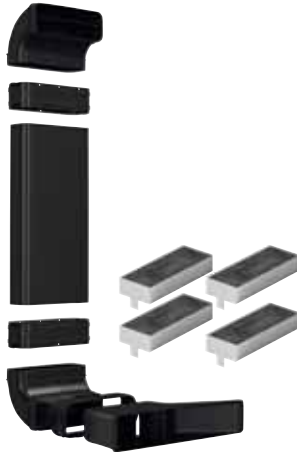
CA 082 010
Kit unducted air recirculation for CV 282 consists of 4 activated charcoal filters with high efficient odour reduction and telescopic connector
HK\$ 2,500



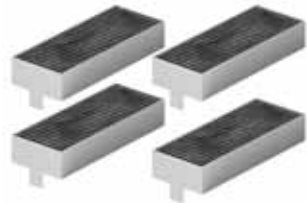
CA 082 060
Kit ducted air recirculation, 60 cm worktop depth for CV 282 consists of 4 activated charcoal filters with high efficient odour reduction, extra short flat duct bend, flat duct, flat duct bend, flat duct connecting pieces and diffuser
HK\$ 6,000



CA 082 070
Kit ducted air recirculation, 70 cm worktop depth for CV 282 consists of 4 activated charcoal filters with high efficient odour reduction, flat duct bends, flat duct, flat duct connecting pieces and diffuser
HK\$ 7,000



CA 282 111
4 recirculation replenishment filters for CV 282
HK\$ 1,800



Extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes a place for both cooking and entertaining, ventilation becomes more vital. Effortless, silent and clever, the 400 series extractors capture vapours and odours silently, thanks to the brushless motors, and even automatically, adjusting their power levels in reaction to the atmosphere.

Choose your perfect solution, from the rise and fall of the extendible table concept, the minimalist downdraft, the out of sight modular Vario ceiling option or the statement pieces that are the wall mounted and island hoods with dimmable neutral white lights and the same 3 mm stainless steel as your cooktops 400 series and EB 333.

Each extractor achieves power without bulk and extraction at a whisper.





The Vario cooktops and island hood 400 series

Vario ceiling ventilation 400 series



From table to ceiling

Ventilation without shouting about it

The table ventilation rises from the surface, capturing vapours as they emerge from the pans as it illuminates the worktop with dimmable LEDs. An automated function can even vent the area for a few minutes every hour if you wish.

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

Both options offer highly effective air extraction or recirculation, without drawing attention to themselves at other times.



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



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



Downdraft ventilation

Extraction unseen

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades.

Utilising the same stainless steel control knobs as the cooktops, it blends in as it draws steam and odour down into the worktop before they have a chance to offend the chef.

Grease filters absorb up to 90% of the grease particles, alert you when they are saturated and are easily cleaned in the dishwasher.

The large surface area of the activated charcoal filters then remove what's left in the air before recirculating it. Alternatively, the air quietly rushes through the space-saving flat ducting system before being expelled.



AC 402 181
Stainless steel
Filter module
Air extraction / Air recirculation
Motorless
[Please consult your dealer for planning and pricing](#)

Vario ceiling ventilation 400 series
AC 402

- Discreet integration into the architecture of the kitchen
- Flexible by dimension, performance and ventilation mode
- Room ventilation
- Modular ceiling ventilation which can be configured individually by separate components such as filter module, control modules and light module
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Highly efficient patented rim extraction
- Planed and easy to clean underside with covered filters

Output

Noise level depends on the built-in situation.

Features

Rim extraction filter, dishwasher-safe.
Installation frame for thread rods (threaded rods included in delivery).
Connecting pipe DN 150 round.

Planning notes

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.
For air recirculation an external air recirculation module is required.
Max. 3 filter modules to be connected to remote fan unit AR 400 142.
When installing remote fan unit within the ceiling or furniture block it must remain accessible through the ceiling cutout or another maintenance access.
Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the hood's power supply line needs a suitable safety switch.



AC 482 181
Stainless steel
Control module with light
[Please consult your dealer for planning and pricing](#)



AC 462 181
Stainless steel
Control module without light
[Please consult your dealer for planning and pricing](#)

Vario ceiling ventilation 400 series
AC 482 / AC 462

- Control module of ceiling ventilation with light
- Individual integration of light elements into the configuration of the ceiling ventilation

Features

7-key infrared remote control, backup keys for operation also on the control module.
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.

Planning notes

Connection to the respective appliances via network cable.
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Fixing at the filter module.

Connection

Total connected load 355 – 1160 W.
Connecting cable 1.75 m, pluggable.



Vario ceiling ventilation 400 series

AC 472

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

Features

Connection to the respective appliances via network cable.

Planning notes

Fixing at the filter module.

Connection

Total connected load 50 W.

Connecting cable 1.75 m, pluggable.

Network cable 2 m.

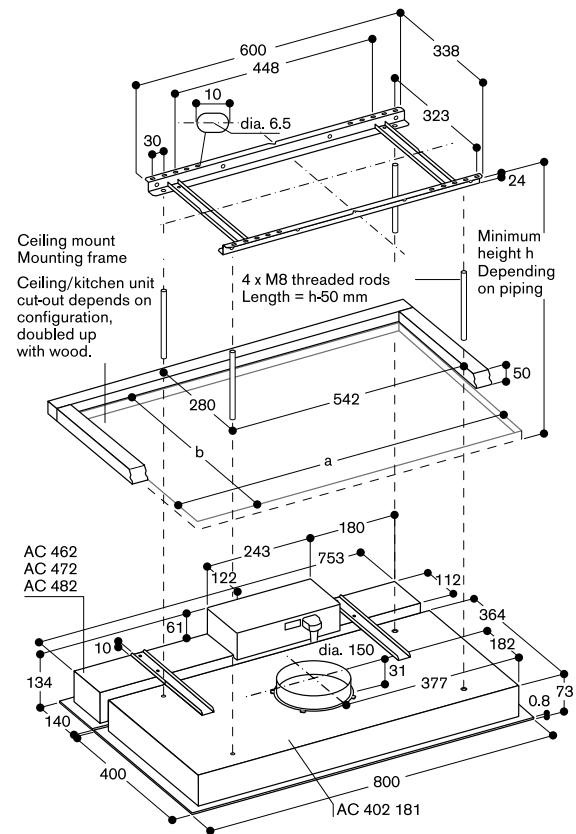
AC 472 181

Stainless steel

Light module

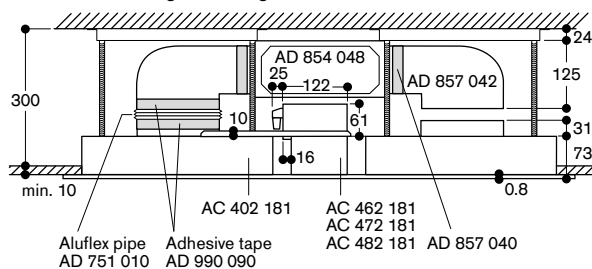
For completing control module with light

Please consult your dealer for planning and pricing

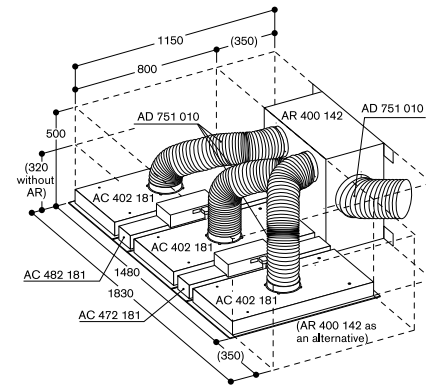


For multiple configurations:
Ceiling deflection around cut-out: max. + 3 mm.
Support is required in the middle to prevent deflection upwards when fastening the modules.
The required threaded rods, nuts and ceiling bolts are supplied as standard.

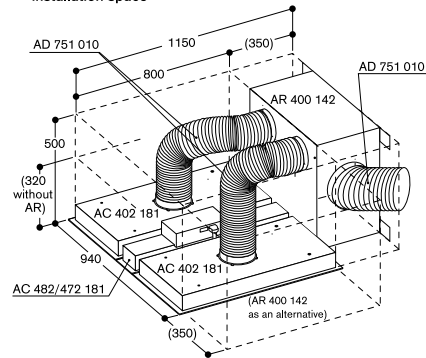
Minimum installation height including flat duct DN 150



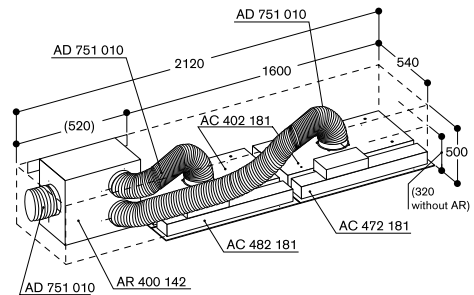
Necessary installation space F3-CL-L1



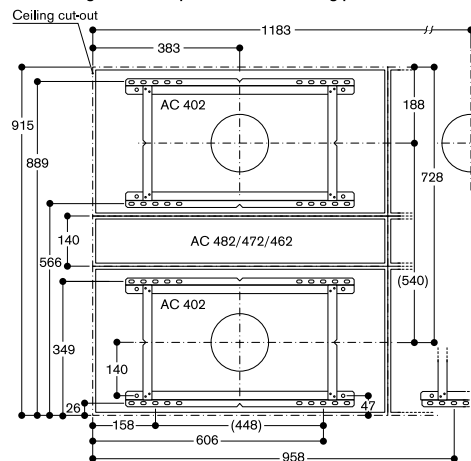
Necessary installation space F2-CL



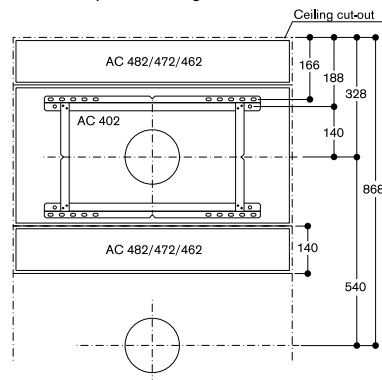
Necessary installation space FL2-CL-L1



AC 402 Ceiling fixture and position of connecting piece DN 150



AC 402 Further possible ceiling fixture





AL 400 122

Stainless steel

Width 120 cm

Air extraction / Air recirculation

Motorless

Please consult your dealer for planning and pricing

AL 400 192

Stainless steel

Width 90 cm

Air extraction / Air recirculation

Motorless

Please consult your dealer for planning and pricing

Necessary installation accessories

Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

Necessary installation accessories

AD 754 049

Connecting piece for AL 400

Metal zinc coated

DN 150 round

AD 854 050

Connecting piece for AL 400

Metal zinc coated

DN 150 flat

Installation accessories

AA 409 401

Furniture support for table ventilation

AL 400 90 cm

AA 409 431

Furniture support for table ventilation

AL 400 120 cm

AD 704 050

Air collector box for AL 400

Metal zinc coated

DN 150 flat

Table ventilation 400 series

AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with all Vario cooktops 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output

Power levels depend on the remote fan unit.

Features

3 electronically controlled power levels and 1 intensive mode.

Interval ventilation, 6 min.

Run-on function, 6 min.

Grease filter saturation indicator.

2 large-scale metal grease filters included, easy to remove and dishwasher-safe.

Grease drip trays, easy to remove and dishwasher-safe.

Neutral white surface LED light (3600 K), continuously dimmable.

Lamp output 2 x 10 W.

Illuminance 400 lx.

Flexible connection options to the remote fan unit: at the bottom, at the front or at the back.

In all the options, it is possible to have space for drawers in front of the table ventilation.

Planning notes

AL 400 192 : Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 90 cm.

AL 400 122 : Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 120 cm.

It is recommended to use two remote fan units so that sufficient vapour captation will be ensured.

For EU countries due to legislation EU 66/2014 only air recirculation is recommended.

Depending on the type of installation, the corresponding accessories must be ordered separately.

Air recirculation is not recommended in combination with Vario electric grill.

Operation of Vario cooking appliances only possible without appliance cover. Max. output of cooktops 18 kW.

The table ventilation must have its own worktop cut-out.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must

be observed. Concerning other materials please consult the worktop manufacturer.

Depending on the type of installation, ovens can be combined with the table ventilation.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

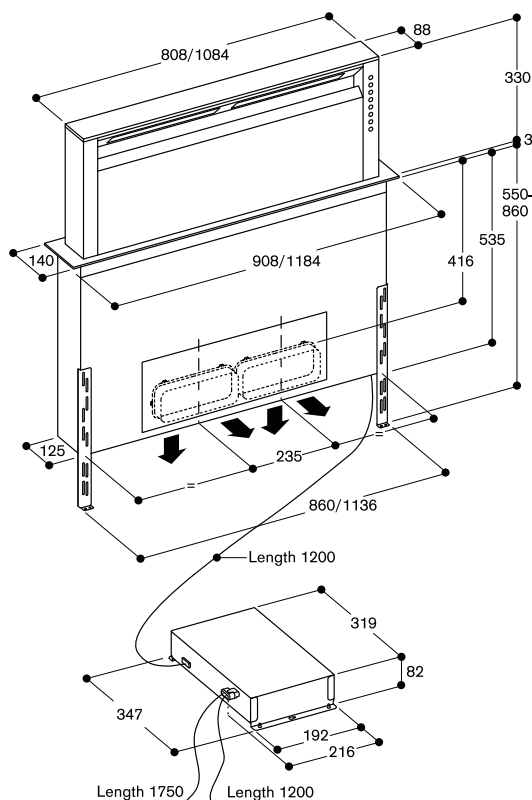
Please read additional planning notes on page 148 - 149.

Connection

Total connected load 65/65 W

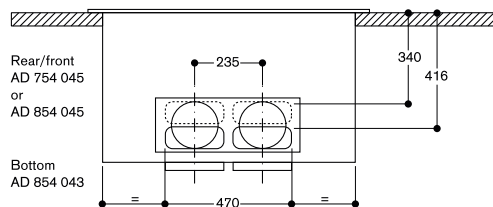
Connecting cable 1.7 m with plug.

Network cable 1.2 m.

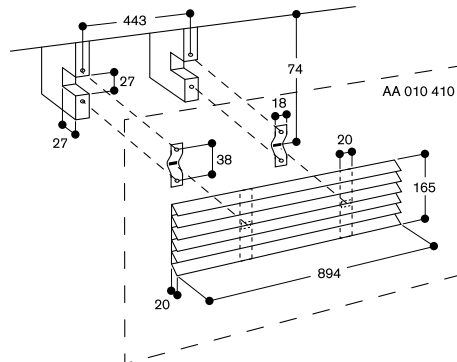


Pipe connection piece 2 x DN 150 front/rear

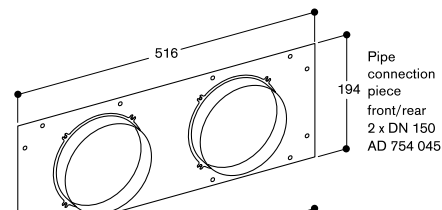
AL 400 connection positions DN 150



AA 010 410 air exhaust grille

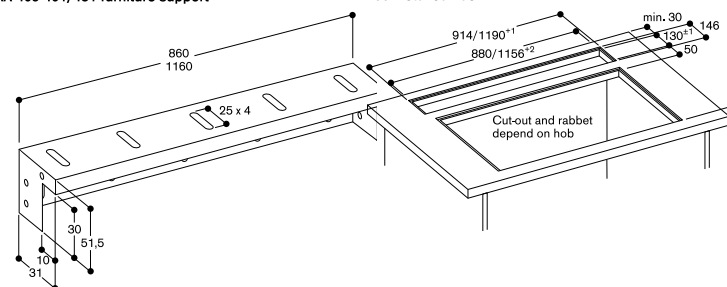


AD 754/854 045 and AD 854 043



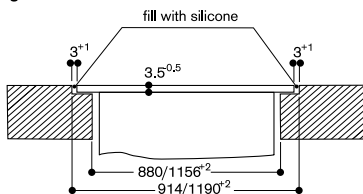
AA 409 401/431 furniture support

AL 400 installed flush



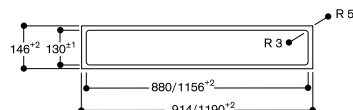
AD 754 049

Longitudinal section



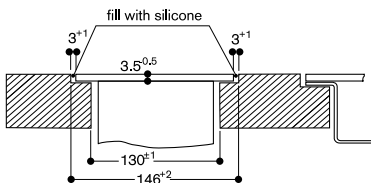
AD 704 050

AL 400 cut-out flush-mounted

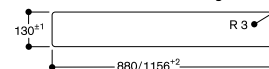


AD 854 050

Cross-section



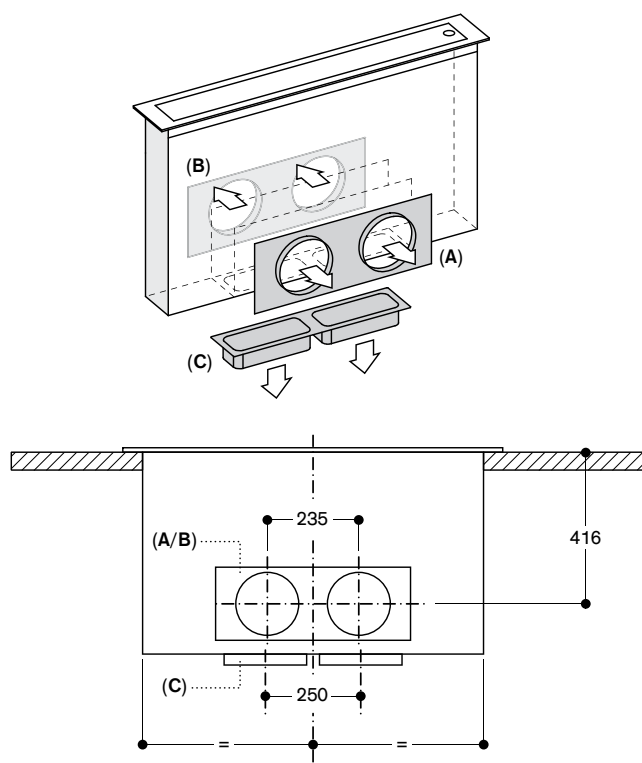
AL 400 cut-out for surface mounting



Recommended configurations for table ventilation 400 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- The ducting can essentially be connected to the front, the back or straight down. The respective connecting pieces are available for this purpose.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- For the AL 400 122 it is recommended to use two remote fan units, with this we can ensure a sufficient vapour captation.
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance.
- In case of Vario electric grill air recirculation is not recommended.
- The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.
- Depending on the type of installation, the corresponding accessories must be ordered separately.



- A:** Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

Measurements in mm

Planning example

AL 400 192 with AR 413 122 (air recirculation) remote fan unit

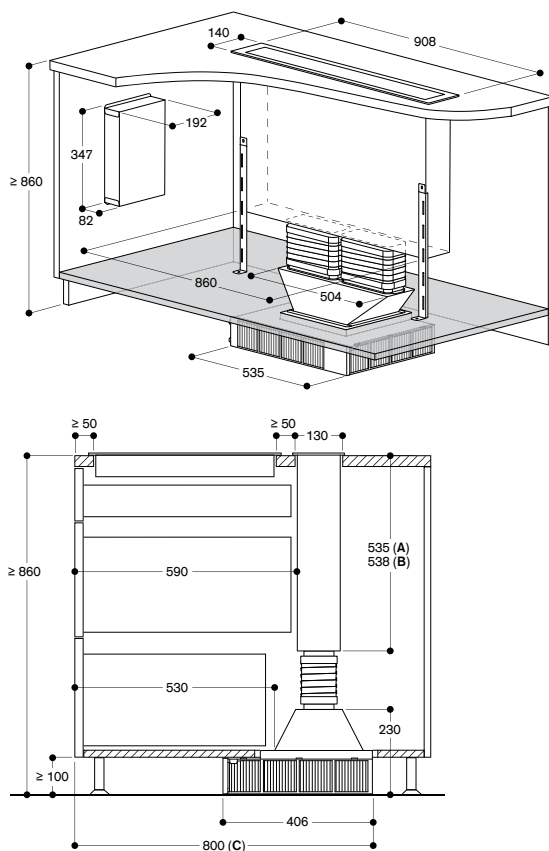
Good to know

- The air collector box can be screwed directly on the remote fan unit.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AL 400 192
- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 858 010 (flat duct flex pipe)
- 1 x AD 704 050 (air collector flat duct)

Order as set (appliances and accessories): **SET1AL4105**



A: Surface mounting
B: Flush mounting
C: 750 mm with a worktop at min. height 920 mm
Measurements in mm

Planning example

AL 400 192 with AR 413 122 (air recirculation) or AR 403 122 (air extraction) remote fan unit

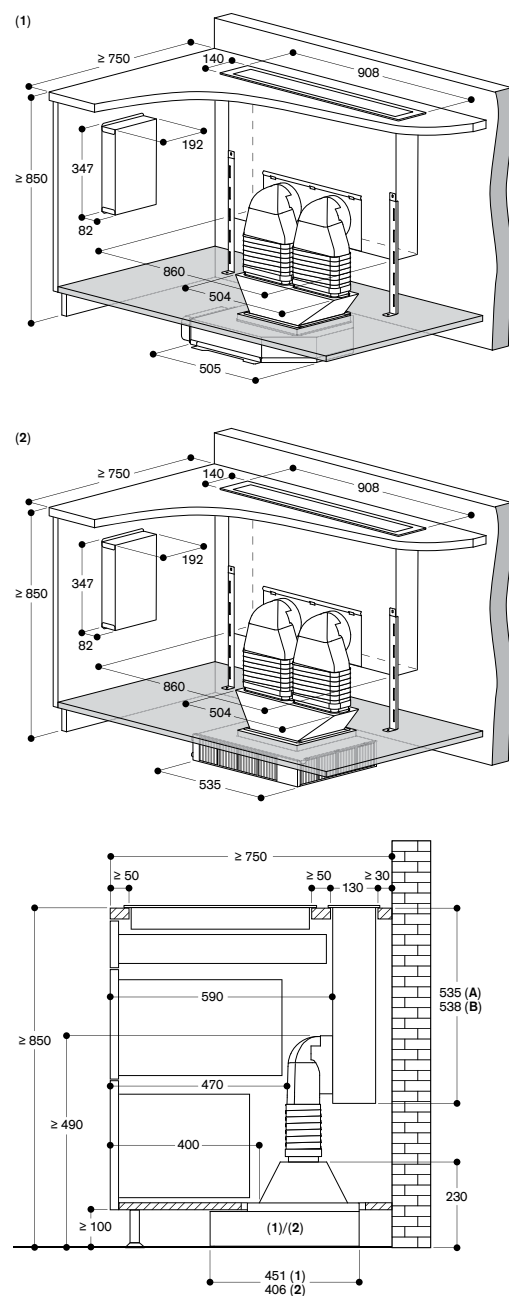
Good to know

- The remote fan unit can be connected to the front or the back
- The air collector box can be screwed directly on the remote fan unit.
- Recirculation: For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- Extraction : in the example exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.
- Please note, this installation is also possible with Gaggenau metal ducts.

List of components

- 1 x AL 400 192
- 1 x AR 413 122 (for recirculation) or 1 x AR 403 122 (for extraction)
- 1 x AD 754 049 (connecting piece round duct to front/back)
- 2 x AD 857 042 (flat duct adapter round 90°)
- 1 x AD 858 010 (flat duct flex pipe)
- 1 x AD 704 050 (air collector flat duct)
- 1 x AD 990 091 (adhesive tape aluminium)

Order as set for recirculation mode (appliances and accessories): **SET1AL4107**



A: Surface mounting
B: Flush mounting
Extraction mode with remote fan unit
1: AR 403 122
2: AR 413 122
Measurements in mm



VL 414 112

Stainless steel

Width 15.5 cm

Air extraction / Air recirculation

Motorless

[Please consult your dealer for planning and pricing](#)

Installation accessories

AD 410 040

Flexibel connecting piece for VL

DN 150 flat

AD 851 041

Connecting piece for extension with flat duct DN 150 for extra deep worktop

VA 420 004

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

HK\$ 2,300

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

HK\$ 2,000

Vario downdraft ventilation 400 series

VL 414

- Can be combined perfectly flush with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- Solid stainless steel control knob
- Highly efficient, low noise ventilation system especially with remote fan unit AR 410 110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation

Features

Control knob with illuminated ring included in delivery.

3 electronically controlled power levels and 1 intensive mode.

Automatic sensor-controlled performance adjustment of the ventilation system.

Automatic sensor controlled or manual run on function.

Large-scale metal grease filter with high grease absorption.

Removable, dishwasher-safe grease filter unit.

Grease filter and activated charcoal filter saturation indicator.

Airflow-optimised interior for efficient air circulation.

Interval ventilation, 6 min.

Enamelled ventilation grille, dishwasher-safe.

Air exhaust bend included in delivery.

Overflow 250 ml capacity.

Cooktop-based ventilation control (with suitable cooktop).

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

Planning notes

For each VL one remote fan unit is recommended.

Maximum cooktop width between two VL: 60 cm.

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill, recirculation is not recommended.

If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.

Appliance can be snapped into the worktop from above.

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

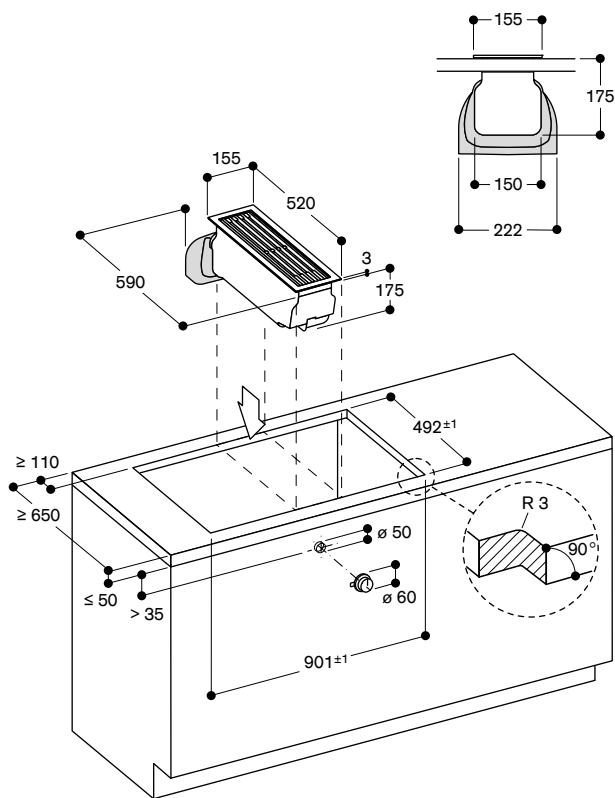
Please read the installation details regarding cut-out dimensions on page 96 - 100.

Please read additional planning notes regarding air ducting on page 152 - 153.

Connection

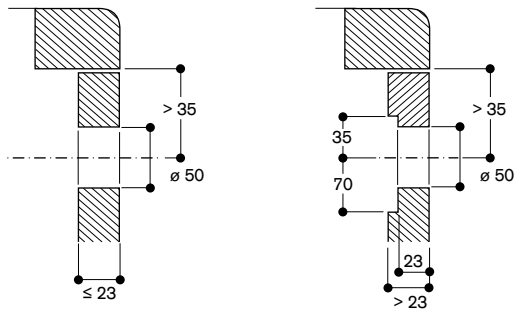
Total connected load 10 W.

Connecting cable 1.75 m, pluggable. Plan a LAN cable.

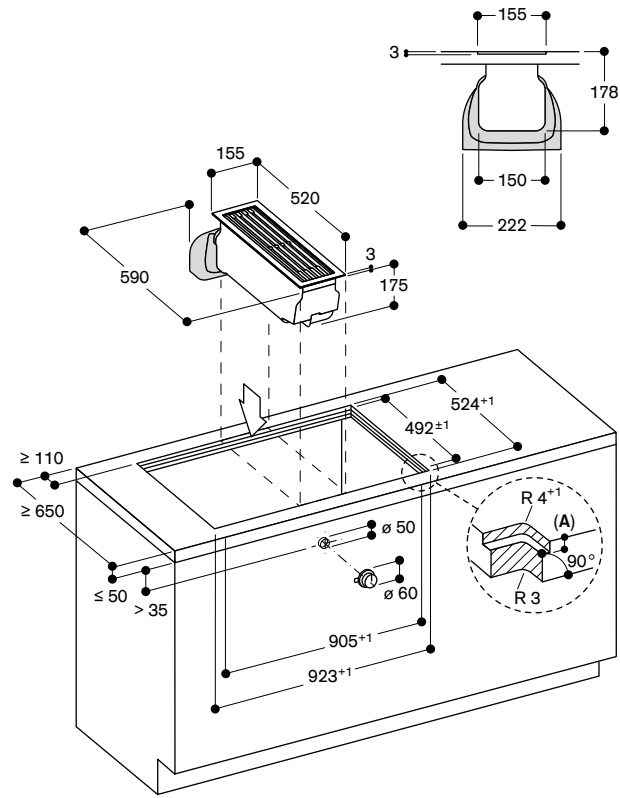


measurements in mm

Installation of the control knob; surface mounting



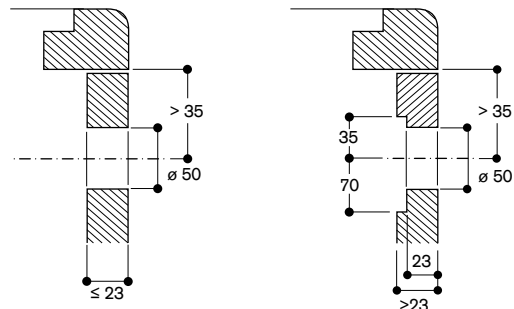
measurements in mm



A: 3.5^{-0.5} in combination with at least one framed appliance
6.5^{+0.5} in combination with at least one frameless induction cooktop

measurements in mm

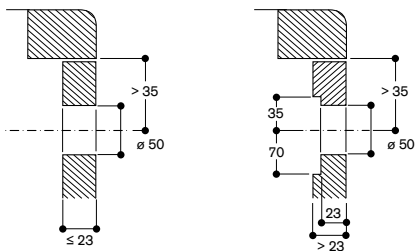
Installation of the control knob; flush installation



measurements in mm

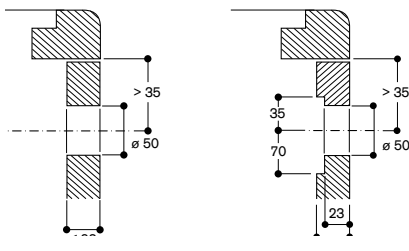
Installation accessories

Installation of the control knob; surface mounting



measurements in mm

Installation of the control knob; flush installation



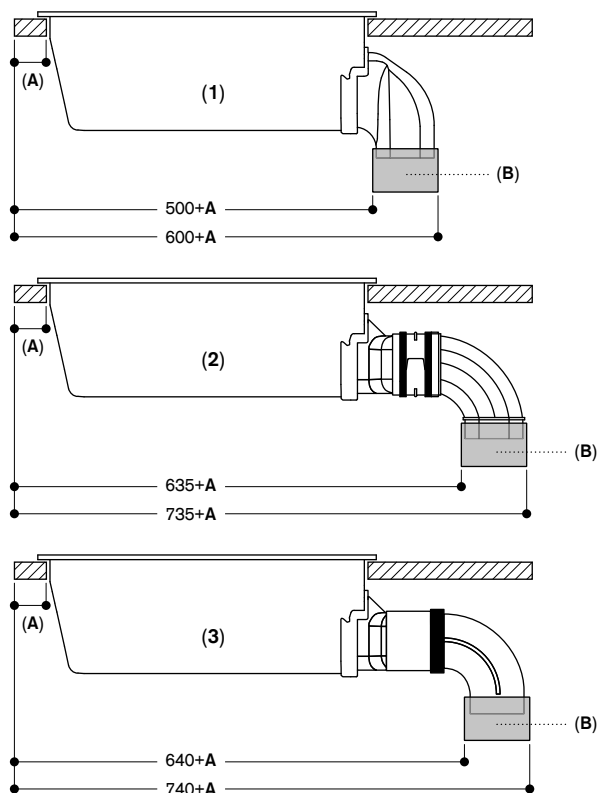
Recommended configurations for the Vario downdraft ventilation 400 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.
- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below.

For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit.

The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



1: Direct installation

2: Installation with extension for extra deep worktop and plastic ducting:

- AD 851 041 (Connecting piece for extension)
- AD 857 040 (Flat duct connecting piece, plastic)
- AD 857 030 (Flat duct bend 90° vertical, plastic)

3: Installation with extension for extra deep worktop and metal ducting:

- AD 851 041 (Connecting piece for extension)
- AD 854 000 (Flat duct connecting piece, metal)
- AD 854 030 (Flat duct bend 90° vertical, metal)

A: $\geq 50\text{mm}$

B: Connecting piece

measurements in mm

Planning example (air recirculation) - Direct installation
VL414 with AR 410 110 remote fan unit

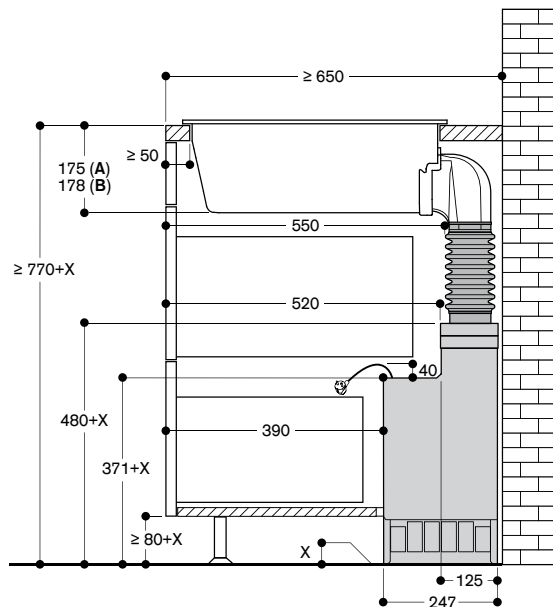
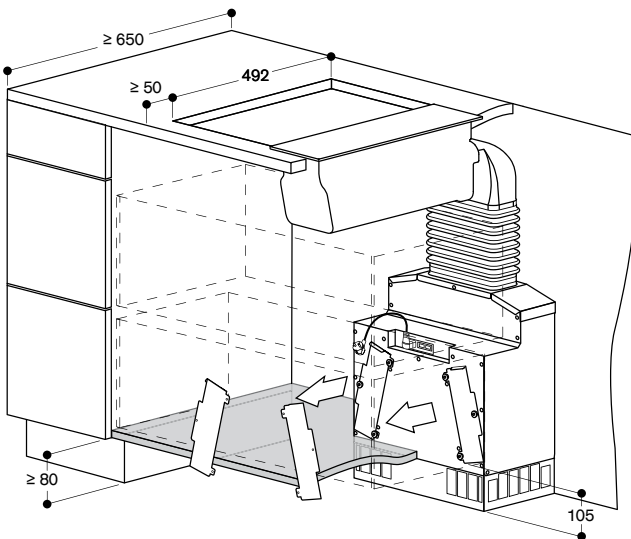
Good to know

- Wall installation, worktop depth 65 cm
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement. Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece for VL400, DN 150 flat)

Order as set (appliances and accessories): SET1VL4701



A: Surface mounting
 B: Flush mounting (only VL414)

measurements in mm

Planning example (air recirculation) - Direct installation
VL414 with AR 413 122 remote fan unit

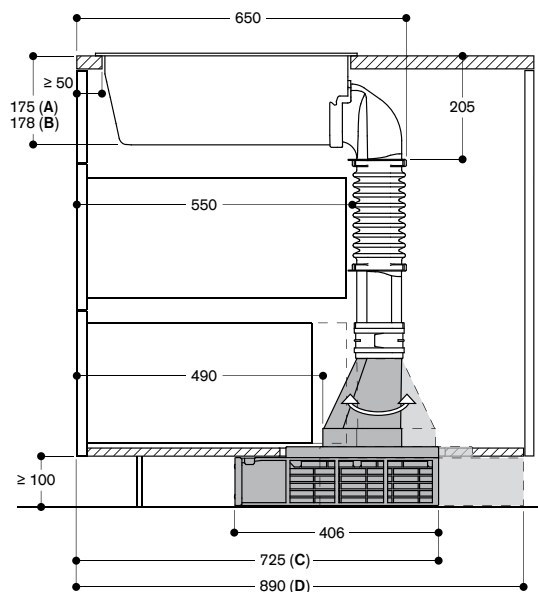
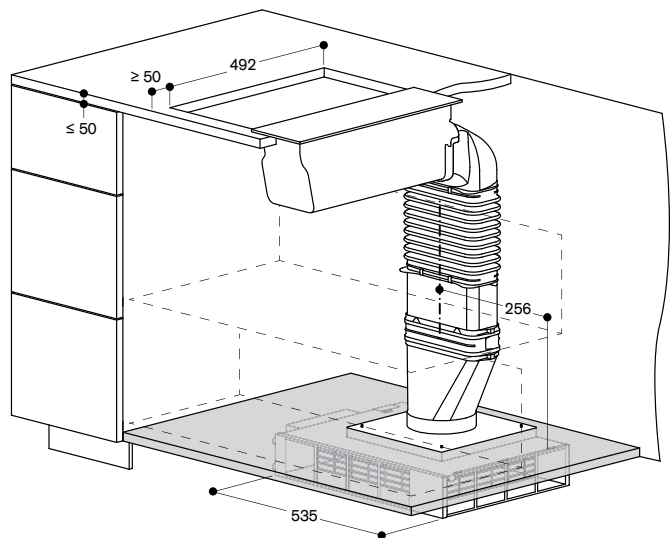
Good to know

- Wall or island installation.
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL4702



A: Surface mounting
 B: Flush mounting (only VL414)
 C: Filter access from the front. Connecting piece flat/round towards the front
 D: Filter access from the back. Connecting piece flat/round towards the back

measurements in mm



AW 442 160

Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 012 and
AR 400 143:
HK\$ 81,000

AW 442 120

Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 012 and
AR 400 143:
HK\$ 71,000

AW 442 190

Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 012 and
AR 400 143:
HK\$ 62,000

Necessary installation accessories

AR 400 143

Remote fan unit
Max. air output 1,005 m³/h
Air extraction / Air recirculation
Installation in the chimney of
AI / AW 442

AD 442 012

Stainless steel chimney for air
extraction
Length: 620 mm

AD 442 022

Stainless steel chimney for air
extraction
Length: 860 mm

AD 442 112

Stainless steel chimney for air
recirculation
Length: 620 mm

AD 442 122

Stainless steel chimney for air
recirculation
Length: 860 mm

Special accessories

AA 442 110

2 activated charcoal filter with high
efficient odour reduction due to
increased surface.
For air recirculation module
AA 442 810.

HK\$ 4,000

AA 442 810

Air recirculation module inclusive 2
activated charcoal filters with high
efficient odour reduction due to
increased surface
For air recirculation.

HK\$ 6,600

AD 442 392

Ceiling collar for chimneys
Stainless steel
HK\$ 4,200

Wall-mounted hood 400 series

AW 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapours due to large vapour collection area
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Angled baffle filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output

Air output with AR 400 143 at level 3 /
Intensive according to EN 61591:

AW 442 160:

Air extraction: 615 / 890m³/h

Air recirculation: 570 / 775m³/h

AW 442 120:

Air extraction: 615 / 885m³/h

Air recirculation: 565 / 775m³/h

AW 442 190:

Air extraction: 610 / 875m³/h

Air recirculation: 560 / 760m³/h

Features

3 electronically controlled power levels
and 1 intensive mode.

Automatic function with sensor-
controlled run-on function.

Grease filter saturation indicator.

Baffle filter, dishwasher-safe.

Neutral white surface LED light (3500
K), continuously dimmable.

Lamp output 4 x 10 W.

Illuminance 1010 lx.

Easy mounting system for simple
installation and alignment.

Planning notes

The two-part chimney must be ordered
as an installation accessory.

Connection to the respective
appliances via network cable.

Clearance above gas appliances min.
70 cm.

Clearance above electric appliances
min. 60 cm.

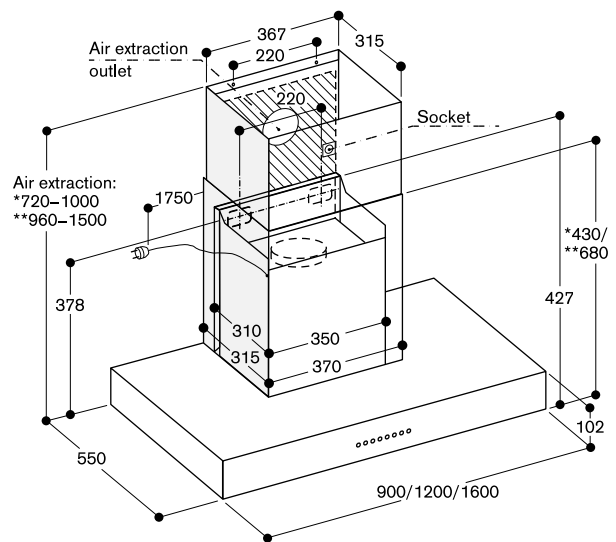
Air recirculation module with 2
activated charcoal filters is installed
in the inner chimney. Special air
recirculation chimneys are available
for this.

When installing a ventilation hood
with air extraction mode and a
chimneyvented fireplace, the power
supply line of the ventilation appliance
needs a suitable safety switch.

Connection

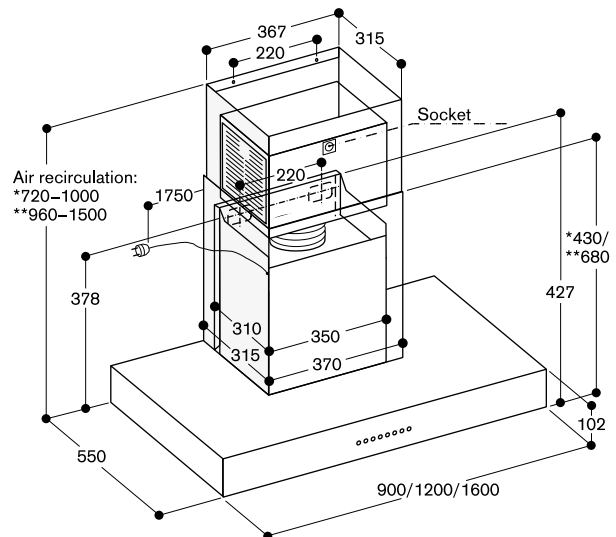
Total connected load 50/40/30 W

Connecting cable 1.8 m, pluggable.



* With air extraction chimney 442 012, suitable for ceiling heights
from 2.35 m to 2.60 m.

** With air extraction chimney AD 442 022, suitable for ceiling heights
from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
from the floor to the lower edge of the hood.



* With air recirculation chimney AD 442 112, suitable for ceiling heights
from 2.35 m to 2.60 m.

** With air recirculation chimney AD 442 122, suitable for ceiling heights
from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
from the floor to the lower edge of the hood.



AI 442 160

Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 016 and
AR 400 143:
HK\$ 102,000

AI 442 120

Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 016 and
AR 400 143:
HK\$ 91,000

AI 442 100

Stainless steel
Width 100 cm
Air extraction / Air recirculation
Motorless
Delivery with AD 442 016 and
AR 400 143:
HK\$ 78,000

Necessary installation accessories

AR 400 143

Remote fan unit
Max. air output 1,005 m³/h
Air extraction / Air recirculation
Installation in the chimney of
AI / AW 442

AD 442 016

Stainless steel air extraction chimney,
including installation tower
Length: 620 mm

AD 442 026

Stainless steel air extraction
chimney, including installation tower
Length: 860 mm

AD 442 116

Stainless steel air recirculation
chimney, including installation
tower
Length: 620 mm

AD 442 126

Stainless steel air recirculation
chimney, including installation
tower
Length: 860 mm

Special accessories

AA 442 110

2 activated charcoal filter with high
efficient odour reduction due to
increased surface. For air recirculation
module AA 442 810

HK\$ 4,000

AA 442 810

Air recirculation module inclusive
2 activated charcoal filters with high
efficient odour reduction due to
increased surface
For air recirculation.

HK\$ 6,600

AD 442 396

Ceiling collar for chimneys
Stainless steel
HK\$ 6,000

Island hood 400 series

AI 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapours due to large vapour collection area
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Angled baffle filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output

Air output with AR 400 143 at level 3/
Intensive according to EN 61591:
AI 442 160:

Air extraction: 645 / 935m³/h
Air recirculation: 590 / 800m³/h

AI 442 120:

Air extraction: 640 / 920m³/h
Air recirculation: 580 / 800m³/h

AI 442 100:

Air extraction: 640 / 930m³/h
Air recirculation: 580 / 805m³/h

Features

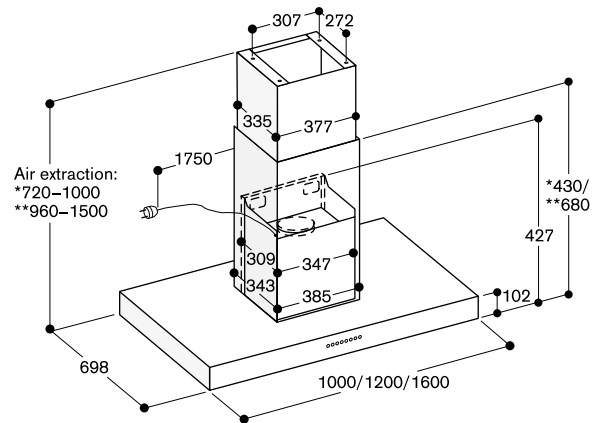
2 control panels.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1390 lx.

Planning notes

The two-part chimney including the mounting kit must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

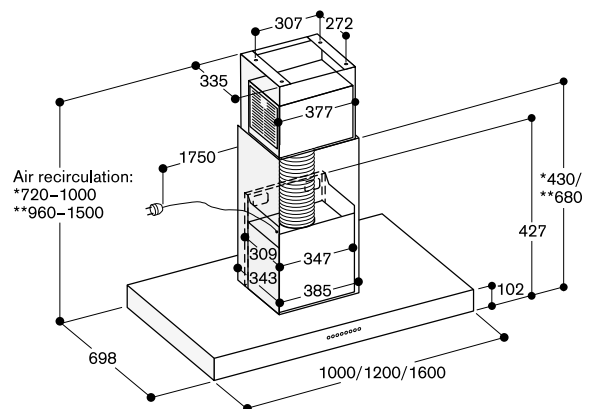
Connection

Total connected load 50 W
Connecting cable 1.8 m, pluggable.



* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.

**With air extraction chimney AD 442 026, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.

** With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



AR 400 142
 Metal housing
 Max. air output 830 m³/h
 Air extraction
 Inside installation

Remote fan unit
AR 400

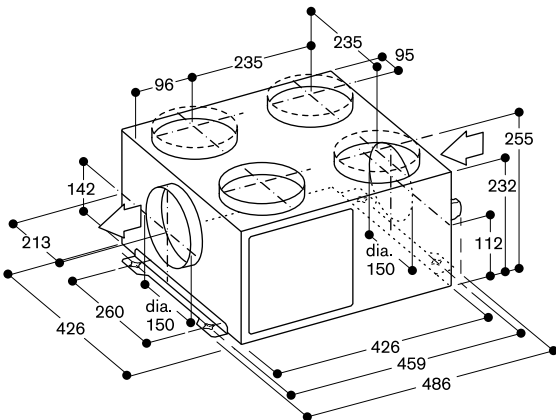
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output
 Air output according to EN 61591. max. 830 m³/h.
 Sound power depending on built-in situation.
 Power levels depend on the motorless appliances.

Features
 3 electronically controlled power levels and one intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Steel housing, zinc-plated.
 Pipe connection pieces on intake side: 1 x DN 150 round, 4 x DN 150 round.
 Pipe connection pieces on output side: 1x DN 150 round.
 Spare cover for closing air intake.
 Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
 Remote fan unit in combination with motorless appliances.
 Connection to the respective appliances via network cable.
 Installation in the plinth with cut-out for the air ducting in the furniture base.
 Installation in a separate room allows for a reduced noise level in the kitchen.
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
 Total connected load 240 W.
 Connecting cable 1.8 m, pluggable.
 Network cable 5 m.



AR 400 143
 Metal housing
 Max. air output 1,005 m³/h
 Air extraction / Air recirculation
 Installation in the chimney of AI/AW 442

Remote fan unit
AR 400

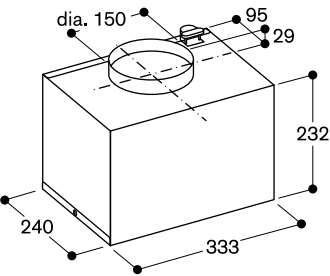
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact and space-saving due to the installation in the duct cover of AI/AW 442 island/wall hood

Output
 Air output according to EN 61591. max. 1005 m³/h.
 Sound power depending on built-in situation.
 Power levels depend on the motorless appliances.

Features
 3 electronically controlled power levels and one intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Including sound insulation to minimise the noise level.
 Steel housing, zinc-plated.
 Pipe connection pieces on output side: 1x DN 150 round.

Planning notes
 Remote fan unit in combination with the motorless AI/AW 442.
 Connection to the respective appliances via network cable.
 Installation in the chimney of AI/AW 442.
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
 Total connected load 230 W.
 Connecting and network cable included in delivery.





AR 410 110

Metal housing

Max. air output 675 m³/h

Air recirculation

Installation in the cupboard

Special accessories

AA 410 110

2 activated charcoal filter

For air recirculation.

Remote fan unit

AR 410

- Powerful remote fan unit to combine with Vario downdraft ventilation and table ventilation AL 400 122
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation in the cabinet for Vario downdraft ventilation

Output

Air output according to EN 61591.

max. 675 m³/h.

Sound power depending on built-in situation.

Power levels depend on the motorless appliances.

Features

3 electronically controlled power levels and 1 intensive mode.

Fan technology with highly efficient, brushless DC motor (BLDC).

Including sound insulation to minimise the noise level.

Steel housing, zinc-plated.

Pipe connection piece on intake side: 1 x DN 150 flat duct.

Retaining bracket for installation at the furniture base enclosed.

2 activated charcoal filters enclosed ex factory.

The activated charcoal filter is suitable for the preparation of fish and seafood due to special treatment.

Filter replacement interval: 1 year depending on cooking frequency.

Planning notes

Remote fan unit to combine with Vario downdraft ventilation and table ventilation 400 series AL 400 122.

Connection to the respective appliances via network cable.

Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor.

To replace the filter the remote fan unit must be accessible.

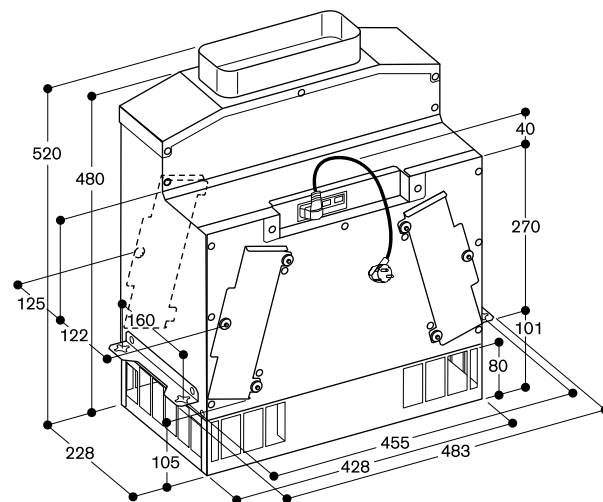
The activated charcoal filter exchange is possible from both sides.

Connection

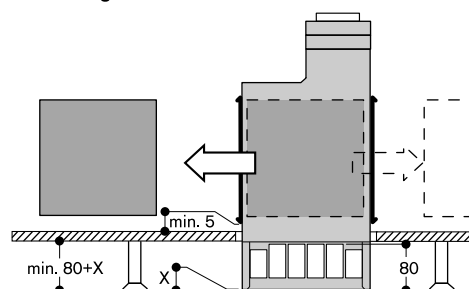
Total connected load 170 W.

Connecting cable 1.8 m, pluggable.

Network cable 2 m.



Filter exchange





AR 403 122

Metal housing
 Max. air output 875 m³/h
 Air extraction
 Plinth installation

Remote fan unit

AR 403

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Air output according to EN 61591. max. 875 m³/h.
 Sound power and sound pressure depending on built-in situation.
 Power levels depend on the motorless appliances.

Features

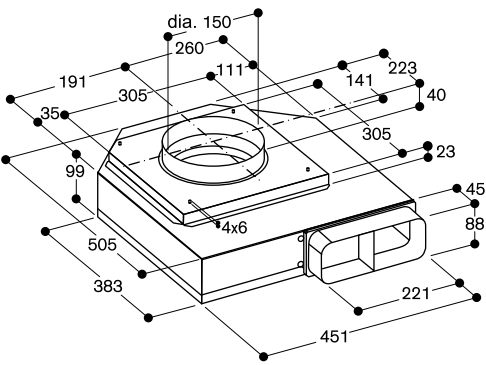
3 electronically controlled power levels and 1 intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Steel housing, zinc-plated.
 Pipe connection pieces on intake side: 1 x DN 150 round.
 Pipe connection pieces on output side: 1x DN 150 flat duct.
 Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances.
 Connection to the respective appliances via network cable.
 Installation in the plinth with cut-out for the air ducting in the furniture base.
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 180 W.
 Connecting cable 1.8 m, pluggable.
 Network cable 2 m.





AR 413 122

Metal housing
Max. air output 900 m³/h
Air recirculation
Plinth installation

Installation accessories

AA 010 410

Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

Special accessories

AA 413 111

2 activated charcoal filter
For air recirculation.

Remote fan unit

AR 413

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Air output according to EN 61591.
max. 900 m³/h.
Sound power and sound pressure
depending on built-in situation.
Power levels depend on the motorless
appliances.

Features

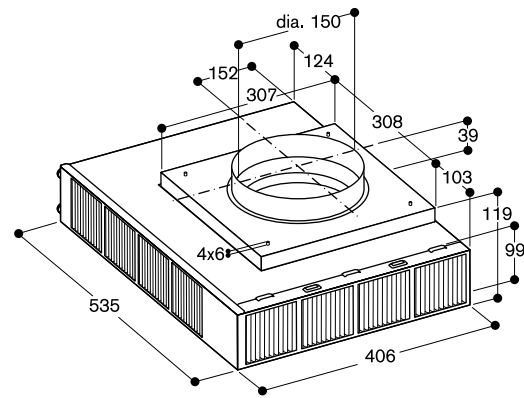
3 electronically controlled power levels
and 1 intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Retaining bracket for installation on the
ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed
ex factory.
Filter is suitable for the preparation
of fish and seafood due to special
treatment.
Filter replacement interval:
1 year depending on cooking
frequency.

Planning notes

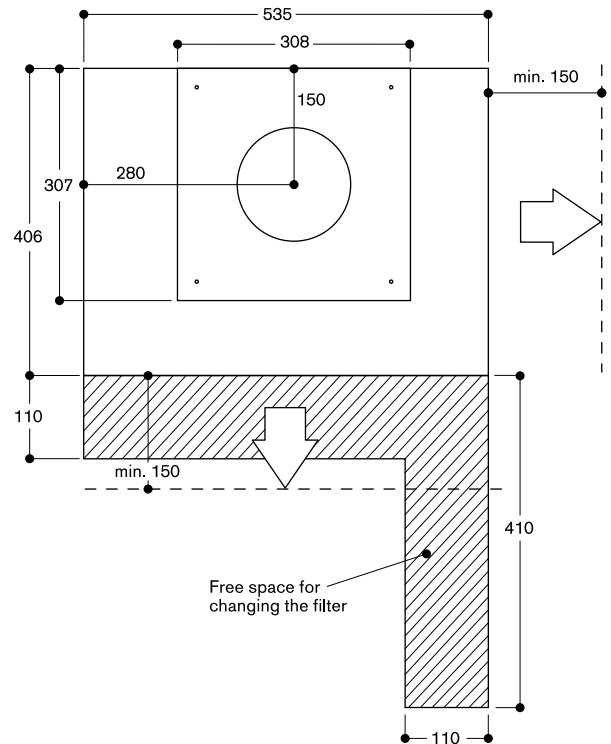
Remote fan unit in combination with
motorless appliances.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out for
the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years
depending on cooking frequency.
It must be possible to remove the plinth
to replace the filter.
Recommended minimum gap between
filter openings and cupboard wall if
there is no ventilation grille directly in
front: 15 cm.

Connection

Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



View from above



Extractors 200 series

Be free from the steam

The range of extractors 200 series offers a comprehensive solution to any kitchen, from the downdraft ventilation to wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy extractors. A wide selection of colours and materials such as: stainless steel, Gaggenau Black, Light Bronze, Anthracite and stainless steel with glass control panel in Gaggenau Anthracite ensure there is always an option that matches the rest of your Gaggenau kitchen.

The latest, improved downdraft ventilation, with its distinctive black control panel and automatic operation, quietly outperforms its small, 15 cm wide size.





Vario downdraft ventilation 200 series



Ceiling ventilation

Extraction from above

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

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



Free-hanging ceiling ventilation 200 series with lift function



Island hood 200 series



Angled wall-mounted hood 200 series

Ventilation as a statement

Centrepiece of the kitchen

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

Art on the wall

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

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

Hidden extractors

Discreetly effective

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

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





Flat kitchen hood 200 series



AC 270 101

Gaggenau Black

Width 105 cm

Air recirculation

Delivery with ceiling mounting plate

HK\$ 94,000

Special accessories

AA 200 121

3 activated charcoal filter

For air recirculation.

HK\$ 2,200

Ceiling ventilation 200 series

AC 270

- Height adjustable ceiling ventilation, when not in use it can be completely lifted onto the ceiling or integrated in the ceiling
- Precision crafted, solid aluminium design
- Energy-saving, low-noise fan
- Rim extraction
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy installation on the ceiling with provided ceiling mounting plate
- Easy maintenance of the filters
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air recirculation

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Odour reduction for air recirculation in accordance with EN 61591.

Air recirculation:

515 / 680 m³/h.

67 / 74 dB (A) re 1 pW.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is included in delivery.

Automatic function with sensor-controlled run-on function.

Interval ventilation, 6 min.

Grease filter saturation indicator.

Activated charcoal filter saturation indicator.

3 metal grease filters, dishwasher-safe.

3 activated charcoal filters.

The activated charcoal filter is suitable for the preparation of fish and seafood due to special treatment.

Protection against allergen particles due to special treatment.

Gaggenau Black anodized aluminium.

Fan technology with highly efficient, brushless DC motor (BLDC).

Easy mounting system for simple installation and alignment.

Neutral white LED light (3500 K), continuously dimmable.

Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.

Lamp output 6x3 W.

Illuminance 1156 lx continuously dimmable.

Cooktop-based ventilation control (with suitable cooktop).

Home network integration for digital services (Home Connect) wireless via WiFi.

Planning notes

Installation directly on the ceiling with provided ceiling mounting plate.

Recommended ceiling height up to 3.50 m.

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited.

The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.

A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.

Clearance above gas appliances min. 70 cm.

Clearance above electric appliances min. 70 cm.

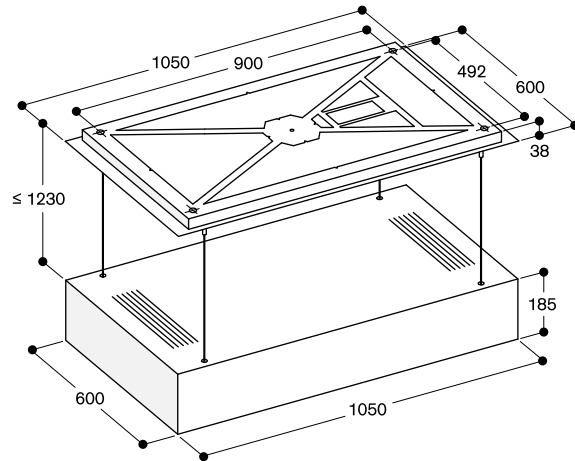
Air recirculation is not recommended in combination with Vario electric grill.

Appliance weight: approx. 69 kg.

Connection

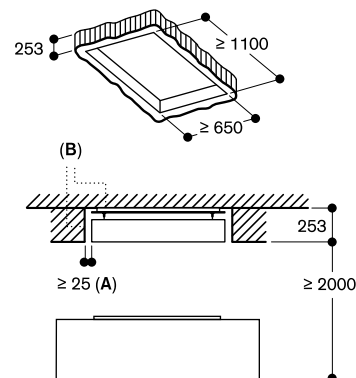
Total connected load 250 W.

Plan a connection cable.



measurements in mm

Flush integration in the ceiling



A: ≥ 25 mm all around

B: Depending on the cooking method, residual moisture may escape from the ceiling ventilation even after use. For preventive purposes, we recommend treating the recess in the ceiling with an anti-mould paint.

measurements in mm



AC 250 121

Gaggenau Light Bronze

Width 120 cm

Air extraction / Air recirculation

HK\$ 40,000

Included in the price

1 Remote control

Special accessories

AA 010 811

Air recirculation module inclusive

1 activated charcoal filter

Stainless steel

For air recirculation.

HK\$ 10,200

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface.

For air recirculation module

AA 010 811.

HK\$ 1,500

Ceiling ventilation 200 series

AC 250

- Discreet integration into the architecture of the kitchen
- Energy-saving, low-noise fan
- Rim extraction
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy and time saving installation directly in the ceiling
- Easy maintenance of the filters
- Air extraction / Air recirculation

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to

EN 60704-3.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

458 / 933 m³/h.

56 / 70 dB (A) re 1 pW.

Air recirculation:

419 / 637 m³/h.

63 / 72 dB (A) re 1 pW.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is included in delivery.

Automatic function with sensor-controlled run-on function.

Interval ventilation, 6 min.

Grease filter saturation indicator.

Activated charcoal filter saturation indicator.

Metal grease filter, dishwasher-safe.

Massive aluminium anodized Gaggenau

Light Bronze filter cover.

Fan technology with highly efficient, brushless DC motor (BLDC).

Turnable blower, air outlet on all four

sides possible.

Connecting pipe DN 150 round.

Cooktop-based ventilation control (with

suitable cooktop).

Home network integration for digital services (Home Connect) wireless via WiFi.

Planning notes

For installation in suspended ceiling.

The ceiling ventilation has to be

handled as a room ventilation when

distance to cooktop is larger than

120 cm since the direct capture of

vapours will be limited. The needed

airflow is given by an air exchange rate

of 10 to 12 times the room volume.

A suitable load-bearing substructure

is required for securing the extractor

hood. Never fit the appliance directly

onto plasterboard or similar lightweight

construction materials.

Recommended minimum gap

between appliance and external filter

module: 100 cm.

For air recirculation an external filter

module is required.

Clearance above gas appliances

min. 70 cm.

Clearance above electric appliances

min. 65 cm.

Air recirculation is not recommended in

combination with Vario electric grill.

Please ensure when installing the

exhaust air ducting that no sharp bends

are caused and that the cross-section

of the ducting is not constricted in

any way.

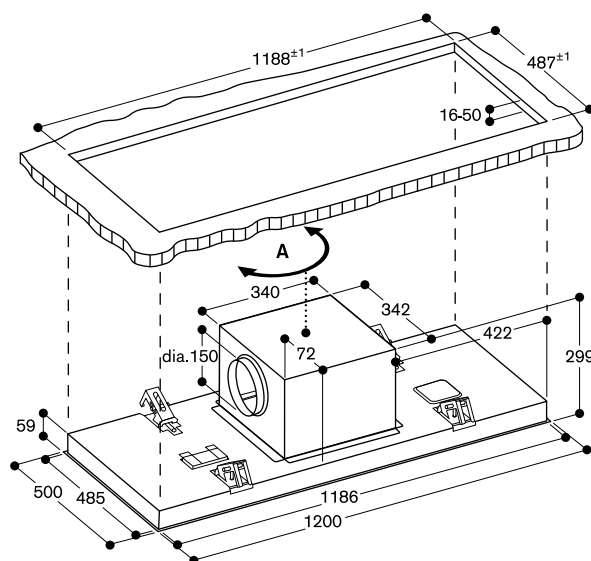
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Appliance weight: approx. 37 kg.

Connection

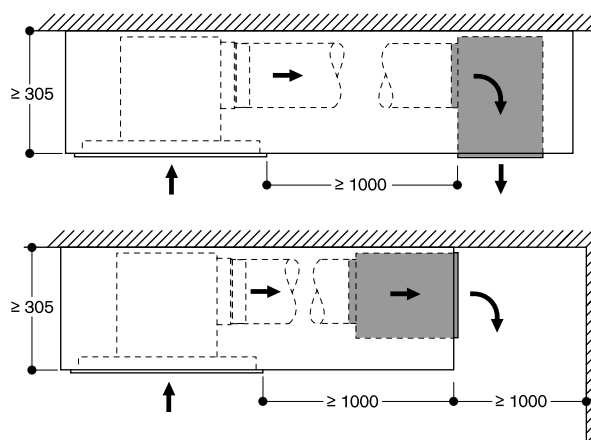
Total connected load 250 W.

Connecting cable 1.3 m with plug.



A: The ventilator outlet can be turned in all four directions.
measurements in mm

AC 250 with air recirculation module



measurements in mm



AW 240 191

Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney
HK\$ 38,000

Installation accessories

AD 200 322

Stainless steel chimney extension
Length: 1000 mm
HK\$ 5,100

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface.

For air recirculation module AA 200 812/816 and AA 010 811/
AA 012 811.

HK\$ 1,500

AA 200 812

Air recirculation module inclusive
1 activated charcoal filter with high efficient odour reduction due to increased surface

HK\$ 6,800

Wall-mounted hood 200 series

AW 240

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

618 / 970 m³/h.

64 / 73 dB (A) re 1 pW.

51 / 60 dB (A) re 20 µPa.

Air recirculation:

383 / 476 m³/h.

69 / 74 dB (A) re 1 pW.

56 / 61 dB (A) re 20 µPa.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Activated charcoal filter saturation indicator.

Perforated sheet metal filter, dishwasher-safe.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Neutral white LED light (3500 K), continuously dimmable.

Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.

Lamp output 3x3 W.

Illuminance 551 lx continuously dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

Airflow-optimised vapour collection area with slightly inward facing filters.

The package includes an one-way flap.

Easy mounting system for simple installation and alignment.

Home network integration for digital services (Home Connect) wireless via WiFi.

Planning notes

The package includes the two-part chimney with the dimensions from 572 mm to 874 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney. Clearance above gas appliances min. 70 cm.

Clearance above electric appliances min. 60 cm.

The air recirculation module with activated charcoal filter can be installed

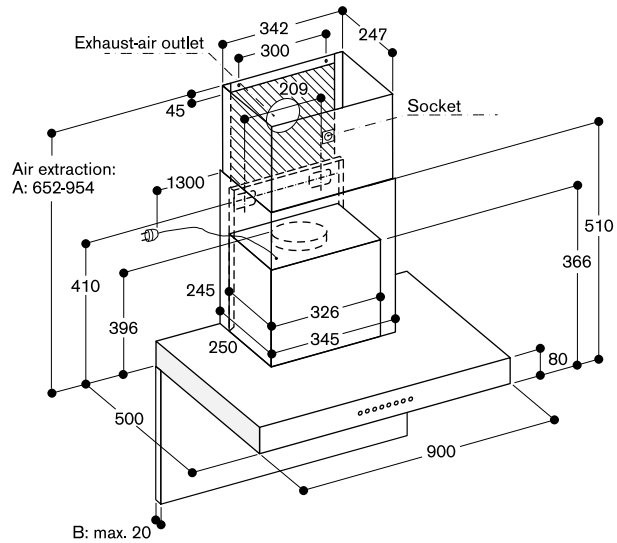
on the inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 269 W.

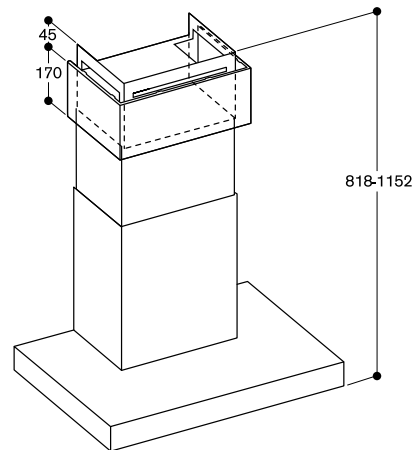
Connecting cable 1.3 m with plug.



A: Suitable for ceiling heights from 2.25 m to 2.55 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

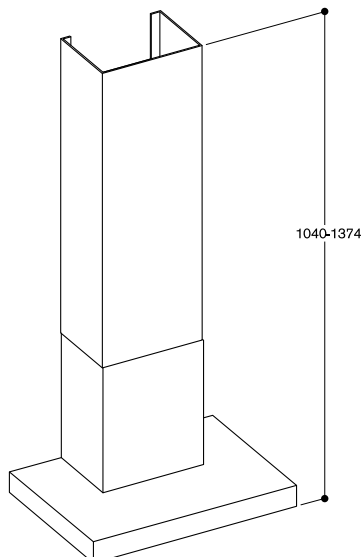
B: Note the maximum thickness of the back panel.

AW 240 with AA 200 812



* Suitable for ceiling heights from 2.45 m to 2.75 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AW 240 with AD 200 322



* Suitable for ceiling heights from 2.64 m to 2.97 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



AW 250 192

Full glass front in Gaggenau Anthracite
Width 90 cm

Air recirculation ex-factory
Delivery without chimney

HK\$ 34,000

Installation accessories

AD 200 012

Stainless steel air extraction chimney
Length: 573-843 mm.

HK\$ 2,100

Special accessories

AA 250 113

2 activated charcoal filter
For air recirculation.

HK\$ 1,500

Wall-mounted hood 200 series

AW 250

- Angled vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass trayel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

529 / 990 m³/h.

57 / 70 dB (A) re 1 pW.

Air recirculation:

461 / 670 m³/h.

68 / 78 dB (A) re 1 pW.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter and activated charcoal filter saturation indicator.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Metal grease filter, dishwasher-safe.

Glass filter cover in Gaggenau Anthracite.

2 activated charcoal filter fitted in appliance ex factory.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 2x3 W.

Illuminance 519 lx.

Indirect LED light (3.000 K), dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

Easy to clean inner frame.

Easy mounting system for simple installation and alignment.

Home network integration for digital services (Home Connect) wireless via WiFi.

Planning notes

The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.

Clearance above gas appliances min. 70 cm.

Clearance above electric appliances min. 60 cm.

When installing a ventilation hood with

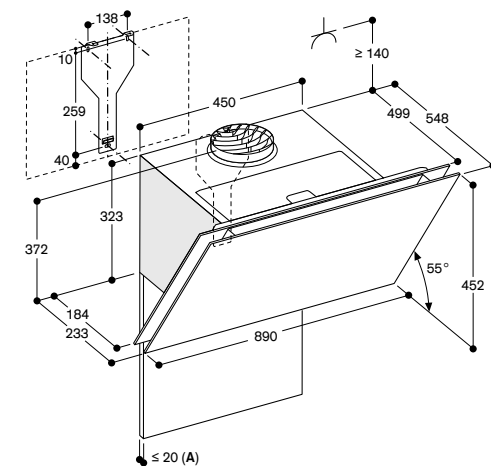
air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 270 W

Connecting cable 1.3 m with plug.

Air recirculation

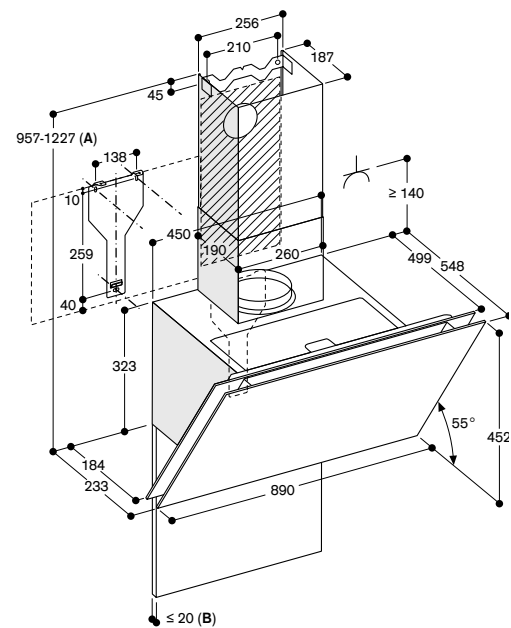


A: Note the maximum thickness of the back panel.

Socket

measurements in mm

Air extraction

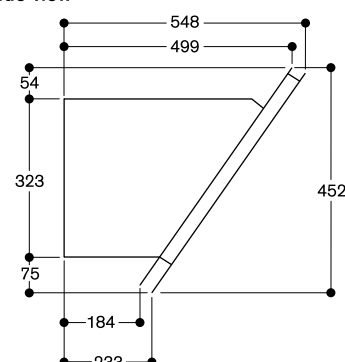


A: Air extraction

B: Note the maximum thickness of the back panel.

Socket

Side view





AW 270 192

Full glass front in Gaggenau Anthracite
Width 90 cm

Air recirculation ex-factory
Delivery without chimney

HK\$ 30,000

Installation accessories

AD 200 012

Stainless steel air extraction chimney
Length: 573-843 mm.

HK\$ 2,100

Special accessories

AA 270 113

2 activated charcoal filter
For air recirculation.

Combinable with the wall-mounted
hood AW 27. 192.

HK\$ 1,600

Wall-mounted hood 200 series

AW 270

- Vertical vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass trayel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

395 / 712 m³/h.

57 / 71 dB (A) re 1 pW.

Air recirculation:

288 / 510 m³/h.

63 / 74 dB (A) re 1 pW.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter and activated charcoal filter saturation indicator.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Metal grease filter, dishwasher-safe.

Glass filter cover in Gaggenau Anthracite.

2 activated charcoal filter fitted in appliance ex factory.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 2x3 W.

Illuminance 578 lx.

Indirect LED light (3.000 K), dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Easy to clean inner frame.

Easy mounting system for simple installation and alignment.

Home network integration for digital services (Home Connect) wireless via WiFi.

Planning notes

The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.

Clearance above gas appliances min. 70 cm.

Clearance above electric appliances min. 60 cm.

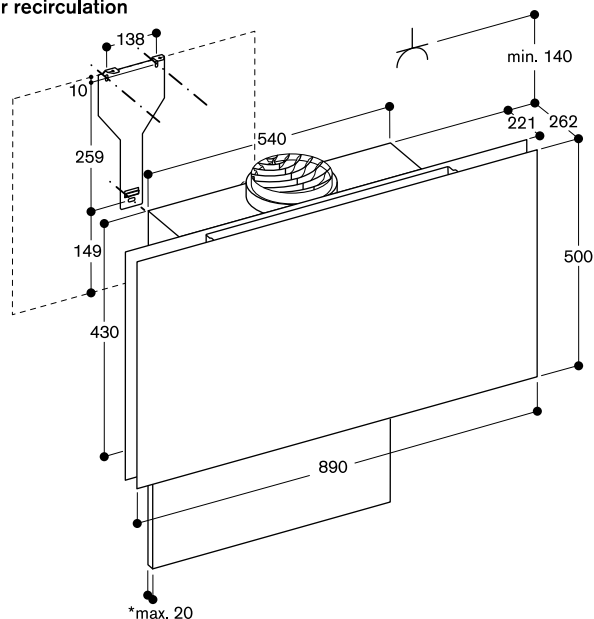
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 150 W.

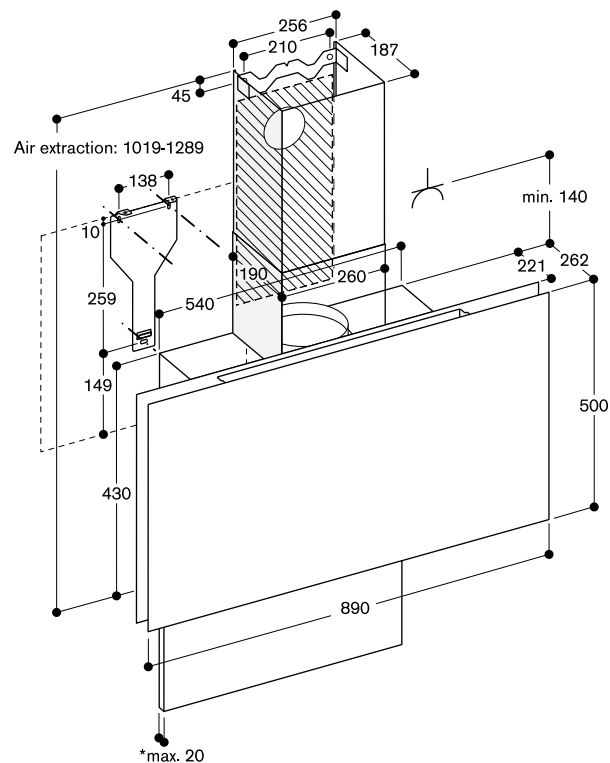
Connecting cable 1.3 m with plug.

Air recirculation



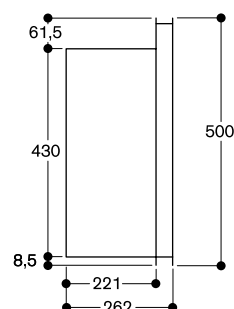
* Note the maximum thickness of the back panel.

Air extraction



* Note the maximum thickness of the back panel.

Side view





VL 200 120

Black control panel

Width 15 cm

Air extraction / Air recirculation

Motorless

[Please consult your dealer for planning and pricing](#)

Installation accessories

AD 410 040

Flexibel connecting piece for VL 200

DN 150 flat

AD 851 041

Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

HK\$ 2,800

Vario downdraft ventilation 200 series

VL 200

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

Output

Power levels depend on the remote fan unit.

Features

Control knobs with illuminated ring. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled performance adjustment of the ventilation system. Automatic sensor controlled or manual run on function. Large-scale metal grease filter with high grease absorption. Removable, dishwasher-safe grease filter unit. Grease filter and activated charcoal filter saturation indicator. Airflow-optimised interior for efficient air circulation. Interval ventilation, 6 min. Enamelled ventilation grille, dishwasher-safe. Air exhaust bend included in delivery. Overflow 250 ml capacity.

Planning notes

Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.

Air extraction in combination with remote fan unit AR 400 142 or AR 403 122.

For each VL one remote fan unit is recommended.

Maximum cooktop width between 2 VL: 60 cm.

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill recirculation is not recommended.

If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.

Air recirculation is not recommended in combination with Vario electric grill.

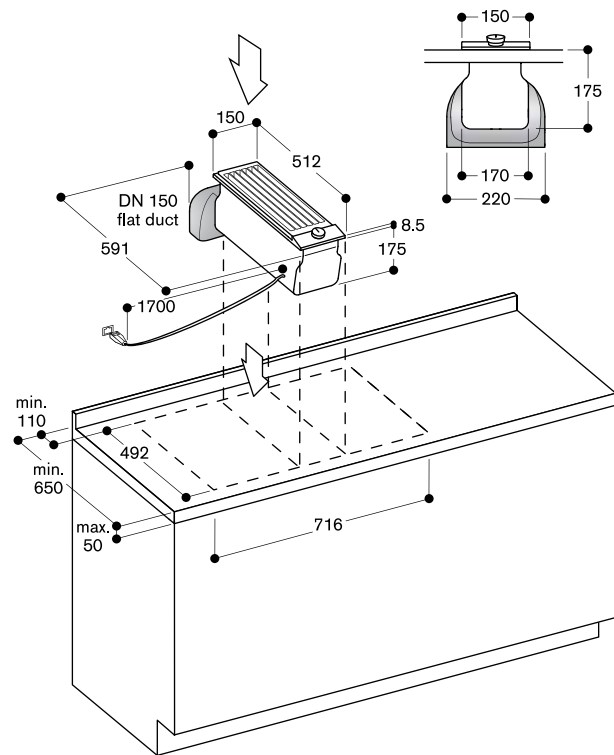
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding cut-out dimensions on page 112 - 113.

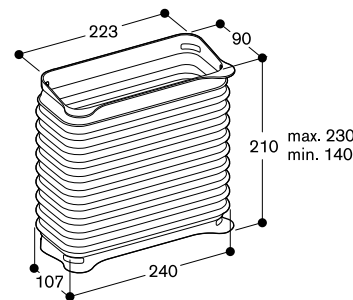
Please read additional planning notes regarding air ducting on page 175 - 177.

Connection

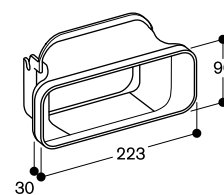
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL 200, DN 150 flat



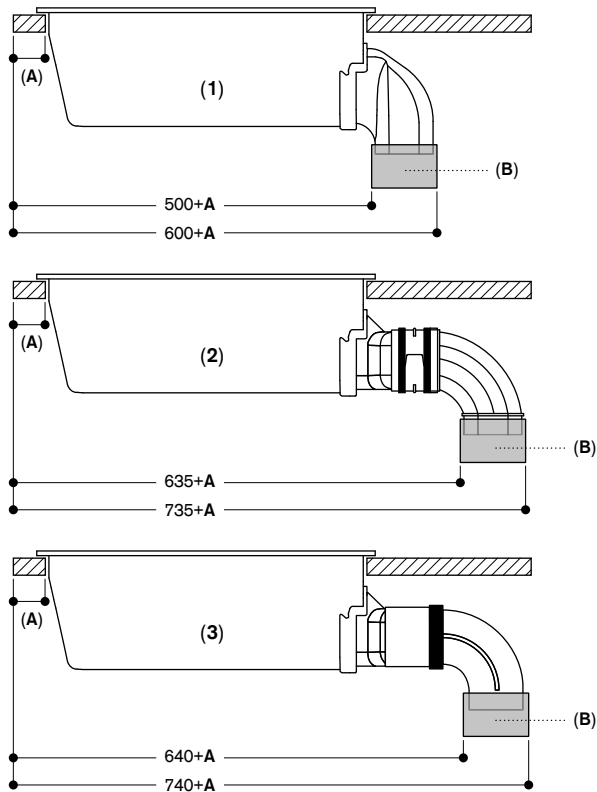
AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop



Planning examples with the downdraft ventilation 200 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 1.7 m
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.
- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



- 1: Direct installation
 2: Installation with extension for extra deep worktop and plastic ducting:
 – AD 851 041 (Connecting piece for extension)
 – AD 857 040 (Flat duct connecting piece, plastic)
 – AD 857 030 (Flat duct bend 90° vertical, plastic)
 3: Installation with extension for extra deep worktop and metal ducting:
 – AD 851 041 (Connecting piece for extension)
 – AD 854 000 (Flat duct connecting piece, metal)
 – AD 854 030 (Flat duct bend 90° vertical, metal)

A: ≥ 50mm

B: Connecting piece

measurements in mm

Planning example 1 (air recirculation)
VL 200 with AR 410 110 remote fan unit

Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

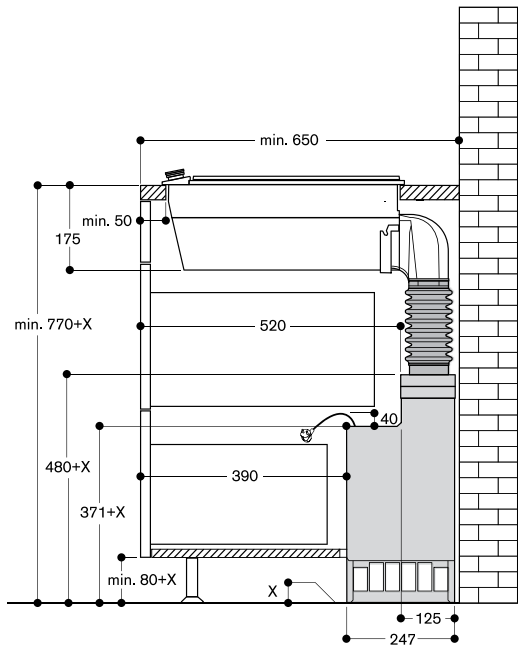
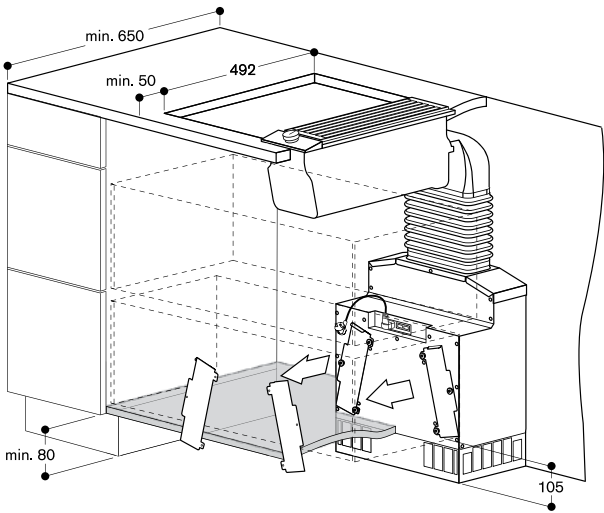
Good to know

- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece)

Order as set (appliances and accessories): SET1VL2301



Planning example 2 (air recirculation)
VL 200 with AR 413 122 remote fan unit

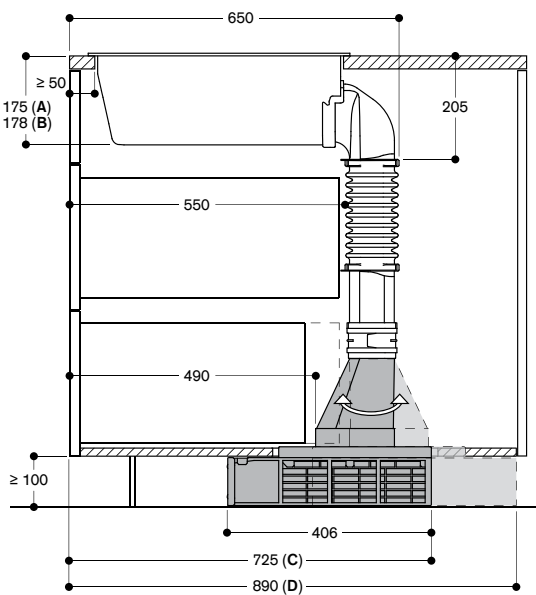
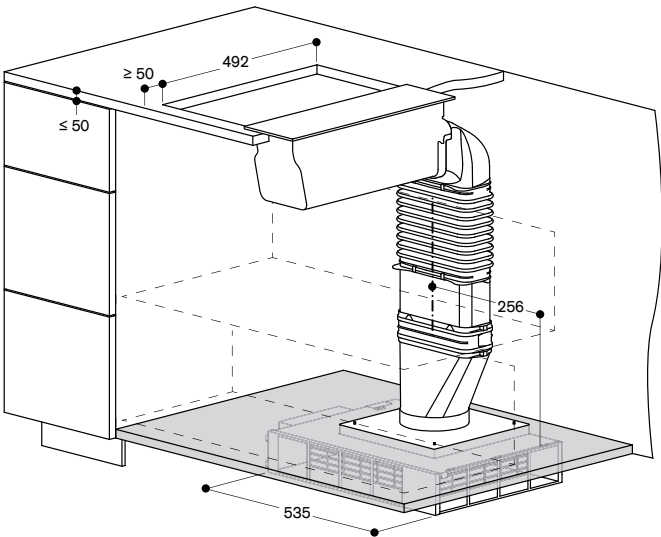
Good to know

- Wall or island installation.
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2101



- A: Surface mounting
B: Flush mounting (only VL414)
C: Filter access from the front. Connecting piece flat/round towards the front
D: Filter access from the back. Connecting piece flat/round towards the back

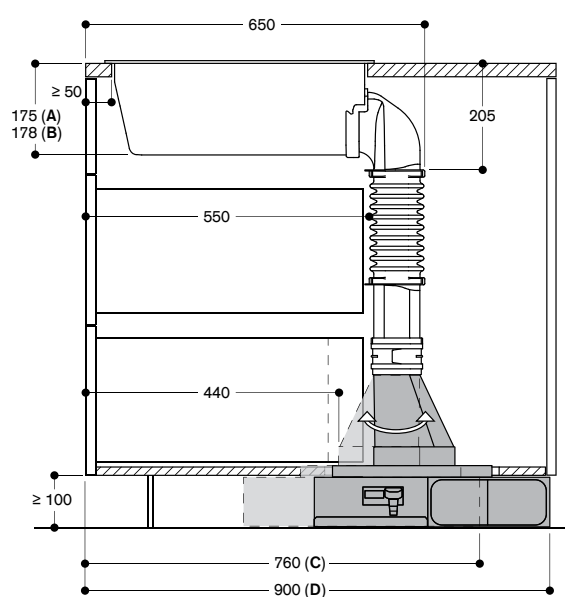
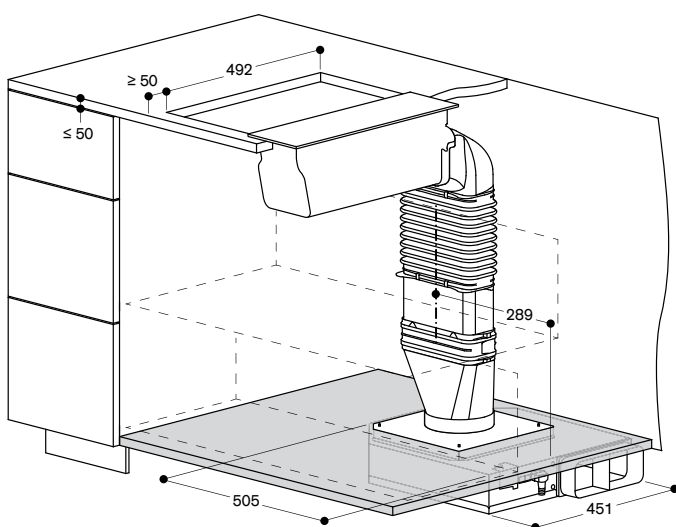
measurements in mm

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

List of accessories

- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2703



A: Surface mounting
 B: Flush mounting (only VL414)
 C: Exhaust to the left. Connecting piece flat/round towards the front
 D: Exhaust to the right. Connecting piece flat/round towards the back

measurements in mm

Planning example 4 (air recirculation) - Metal
VL 200 with AR 410 110 remote fan unit

Island installation, access to the filter for replacement from the front or the back.

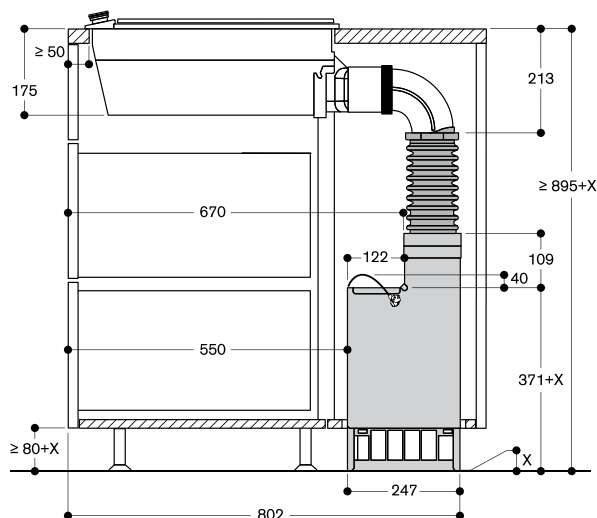
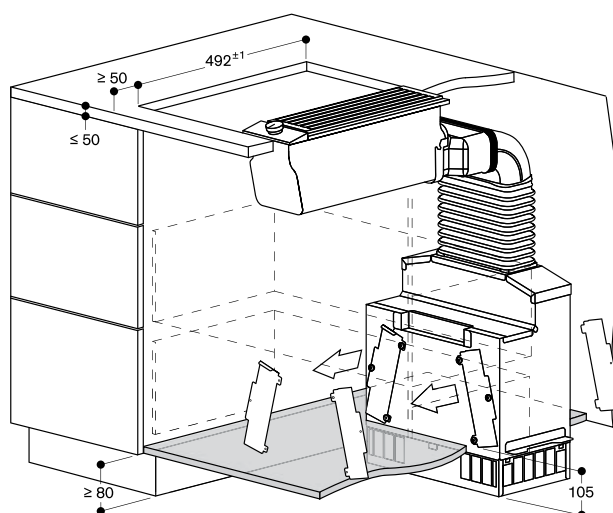
Good to know

- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- Please note, this installation is also possible with Gaggenau plastic ducts

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension with flat duct for extra deep worktop)
- 1 x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
- 1 x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
- 1 x AD 410 040 (flexibel connecting piece, DN 150 flat)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): SET1VL2303



List of components - Plastic

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 030 (flat duct bend 90° vertical, metal)
- 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories): SET2VL2701



AF 210 192

Stainless steel handle bar

Width 90 cm

Air extraction / Air recirculation

HK\$ 25,000

AF 210 162

Stainless steel handle bar

Width 60 cm

Air extraction/Air recirculation

HK\$ 21,000

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

HK\$ 4,200

AA 210 492

Lowering frame for 90 cm flat kitchen hood

HK\$ 5,100

AA 210 491

Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide flat kitchen hood 200 series in combination with a 90 cm upper cabinet.

For left/right assembly in upper cabinets.

For assembly in the upper cabinet.

If the lowering frame AA 210 492 is used, the assembly kit is not needed.

HK\$ 1,400

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

HK\$ 1,400

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface

For air recirculation.

HK\$ 4,800

Flat kitchen hood 200 series

AF 210

- Unobtrusive visor hood design thanks to integrated glass sheet in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Steam screen extends by touching the handle bar
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- The patented lowering frame allows the visor hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90cm

Air extraction:

517 / 965 m³/h

57 / 71 dB(A) re 1 pW

Air recirculation:

506 / 876 m³/h

62 / 69 dB(A) re 1 pW

Appliance width 60cm

Air extraction:

515 / 953 m³/h

57 / 71 dB(A) re 1 pW

Air recirculation

497 / 885 m³/h

62 / 69 dB(A) re 1 pW

Features

Controls at front.

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Stainless steel grease filter, dishwasher-safe.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 3 x 1.5W.

Illuminance 355 lx.

Light can be switched on separately.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

The fan is activated when the steam screen is extended.

Patented technology for extension of the steam screen.

Extendable steam screen 198 mm.

Airflow-optimised interior for efficient air circulation and ease of cleaning.

Patented easy mounting system for simple installation.

The package includes an one-way flap.

Planning notes

For air recirculation an external air recirculation module is required.

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

To be installed in an upper cabinet without base.

The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.

Clearance above gas appliances min. 70 cm.

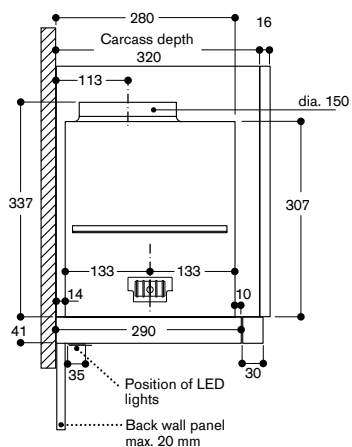
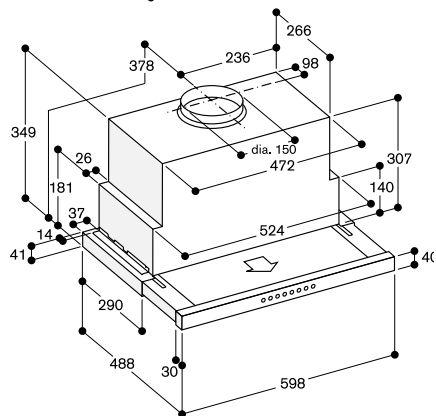
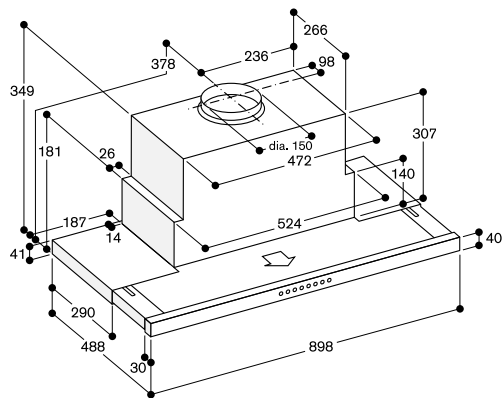
Clearance above electric appliances min. 60 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

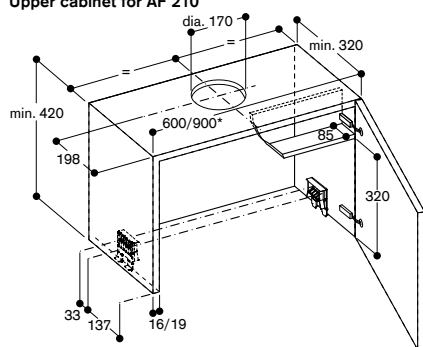
Connection

Total connected load 266/264 W

Connecting cable 1.8 m, pluggable.

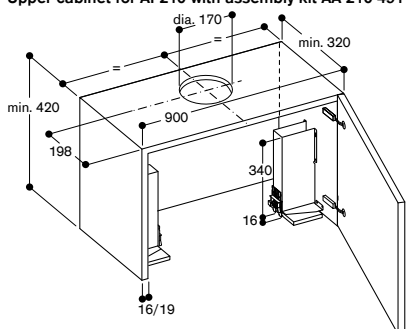


Upper cabinet for AF 210

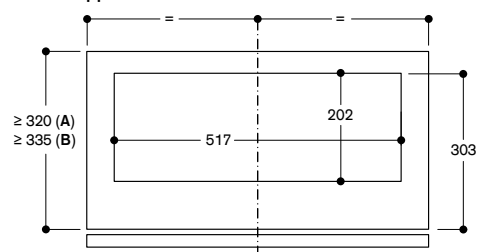


* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition

Upper cabinet for AF210 with assembly kit AA 210 491

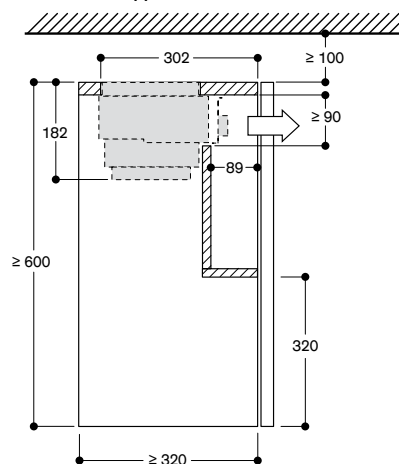


View of upper cabinet from above with AA 211 812



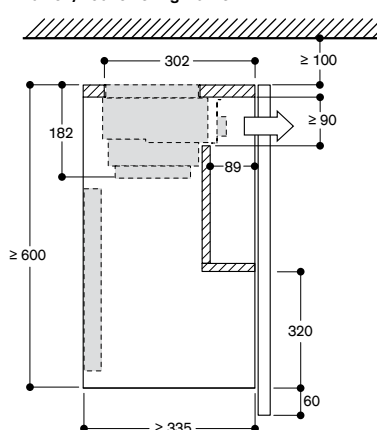
A: Appliance only
B: Appliance with lowering frame
measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812



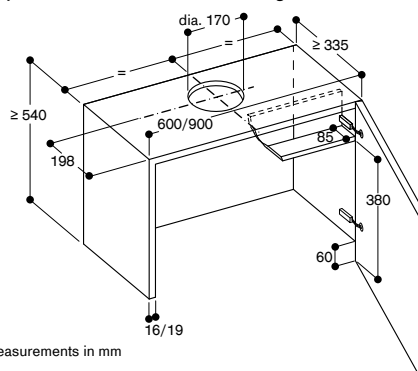
measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame



measurements in mm

Upper cabinet for AF 210 with lowering frame



measurements in mm



AH 900 191

Stainless steel front panel

Width 90 cm

Air extraction

HK\$ 18,000

AH 900 161

Stainless steel front panel

Width 60 cm

Air extraction

HK\$ 16,000

Flat kitchen hood

AH 900

- From the inventor of flat kitchen hoods
- Especially quiet
- Easy filter change

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Appliance width 90 cm

Air extraction:

460 / 680 m³/h.

55 / 62 dB (A) re 1 pW.

41 / 48 dB (A) re 20 µPa.

Appliance width 60 cm

Air extraction:

450 / 640 m³/h.

55 / 61 dB (A) re 1 pW.

41 / 47 dB (A) re 20 µPa.

Features

Controls at front.

3 electronically controlled power levels.

Intensive mode.

Interval ventilation, 5 min.

Run-on function, 10 min.

Grease filter saturation indicator.

Cartridge-type filter, dishwasher-safe.

Lighting colour 4000 K.

Compact fluorescent lamp 2 x 24/36 W.

Illuminance 630 / 500 lx.

Light can be switched on separately.

Extendable steam screen 175 mm.

Planning notes

When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Vario cooktops with intensive production of vapours like VR/VP/VF should be placed in the middle beneath the hood (in this case air recirculation is not recommended).

Clearance above gas appliances min. 70 cm.

Clearance above electric appliances min. 60 cm.

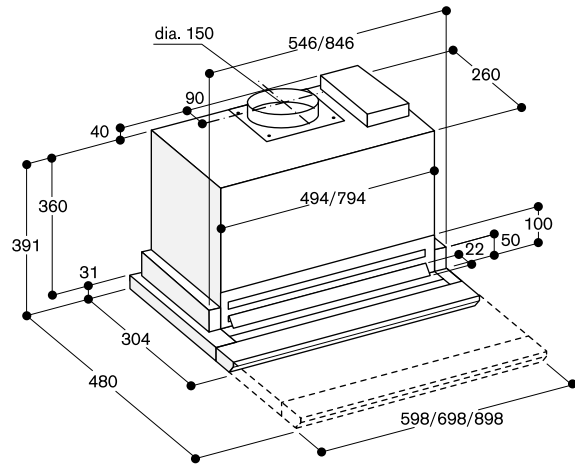
To be installed in an upper cabinet without base.

To change the filter, the door of the cabinet must be opened completely.

Connection

Total connected load 240/230 W.

Connecting cable 1.5 m with plug.



Vario refrigerators 400 series

Modular, seamless, impressive

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

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

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





Vario refrigerator and Vario freezer 400 series



Vario refrigerator and Vario 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 new opening assist options allow even the largest and heaviest of doors to be opened effortlessly, either by pulling or, for the handleless option, with a gentle push.

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.



Solid anthracite anodised aluminium door racks

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.







Fully extendable trays



The wine presenter

Your collection in a niche

Showcase your collection

The fully integrated wine climate cabinet blends effortlessly into a cooling wall concept, providing easy access to your prized possessions. While oak rods protect the label and the special glass door shields the wine from UV damage, the lock is the only thing protecting it from you.

The under-counter cellar

Under-counter wine climate cabinet integrates perfectly into any kitchen whilst offering two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 34 bottles in perfect comfort.

The interior environments of all wine climate cabinets have been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. Exceptional engineering has gone into making the compartment virtually vibration-free and the cushioned door closing system ensures you do not disturb any remaining bottles.



Under counter wine climate cabinets 200 series



RB 492 303

With fresh cooling close to 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
Cooling section with one door and one
fully extendable freezing drawer
HK\$ 178,000

RB 472 303

With fresh cooling close to 0 °C
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm
Cooling section with one door and one
fully extendable freezing drawer
HK\$ 167,000

Included in the price

- 1 egg holder with lid
- 1 ice cube scoop

Installation accessories

RA 421 712

Stainless steel door panels with
handles
For RB 472, panel thickness 19 mm.
HK\$ 17,500

RA 421 910

Stainless steel door panels with
handles
For RB 492, panel thickness 19 mm.
HK\$ 18,500

RA 421 930

Aluminium door panels with handles
For RB 492
HK\$ 19,000

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
height 49 mm, drilling distance
between each mount 554 mm.
HK\$ 2,600

RA 425 710

Handle bar, stainless steel, short
For RB 472, with 2 mounts, length 658
mm, height 49 mm, drilling distance
between the mounts 637 mm.
HK\$ 2,100

RA 425 910

Handle bar, stainless steel, short
For RB/RV 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.
HK\$ 2,300

RA 428 712

Stainless steel door panels, handleless
For RB 472, panel thickness 19 mm.
HK\$ 16,500

RA 428 910

Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.
HK\$ 17,500

Vario fridge-freezer combination

400 series

RB 492/RB 472

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Net volume 514/411 litres

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, white glass, 2 of which are individually adjustable in height.
4 brilliant LED light spots with warm white, glare-free light (3500 K) within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 347/281 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Cushioned closing system.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 35/28 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

HK\$ 9,700

Freezing

No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 16/14 kg/24 h.
Storage time after a malfunction 17/17 h.
2 fully extendable drawers, one of them inside. Outer drawer with synchronously running pull-out rails.
Interior lighting with 2 LED light spots, warm white light.
Net volume 132/102 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.6/1.7 kg/24 h.
Removable ice storage container with approx. 3kg capacity.

Consumption data

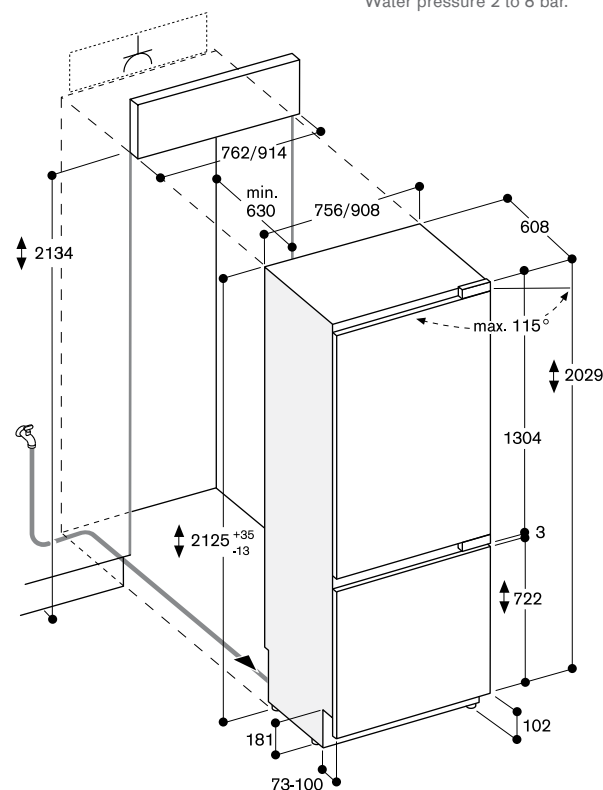
Energy consumption 340/294 kWh/year.
Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 47/41 kg.
Drawer 10 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Connection

Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



RC 492 304

With fresh cooling 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm

HK\$ 157,000

RC 472 304

With fresh cooling 0 °C
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm

HK\$ 146,000

RC 462 304

With fresh cooling 0 °C
Fully integrated
Niche width 61 cm,
Niche height 213.4 cm

HK\$ 136,000

Included in the price

1 egg holder with lid

Installation accessories

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.

HK\$ 12,000

RA 421 710

Stainless steel door panel with handle
For 76.2 cm wide appliances, panel
thickness 19 mm.

HK\$ 14,000

RA 421 911

Stainless steel door panel with handle
For 91.4 cm wide appliances, panel
thickness 19 mm.

HK\$ 18,500

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
height 49 mm, drilling distance
between each mount 554 mm.

HK\$ 2,600

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel
thickness 19 mm.

HK\$ 11,000

RA 428 710

Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel
thickness 19 mm.

HK\$ 13,000

RA 428 911

Stainless steel door panel, handleless
For 91.4 cm wide appliances, panel
thickness 19 mm.

HK\$ 17,500

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed
with a distance greater than 16 mm and
less than 160 mm next to each other
and for all built-in situations in a very
humid environment. Not required if
appliances are installed more than 160
mm apart from each other.

HK\$ 9,700

Vario refrigerator 400 series

RC 492/RC 472/RC 462

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and 1 fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Net volume 567/463/356 litres

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.

Cooling

No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
Cushioned closing system.
4 brilliant LED light spots with warm white, glare-free light (3500 K) within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 567/463/356 litres.

Fresh cooling 0 °C

1 large, fully extendable fresh cooling 0 °C drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C.
Ideal for meat, fish and poultry.
Net volume 58/47/35 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data

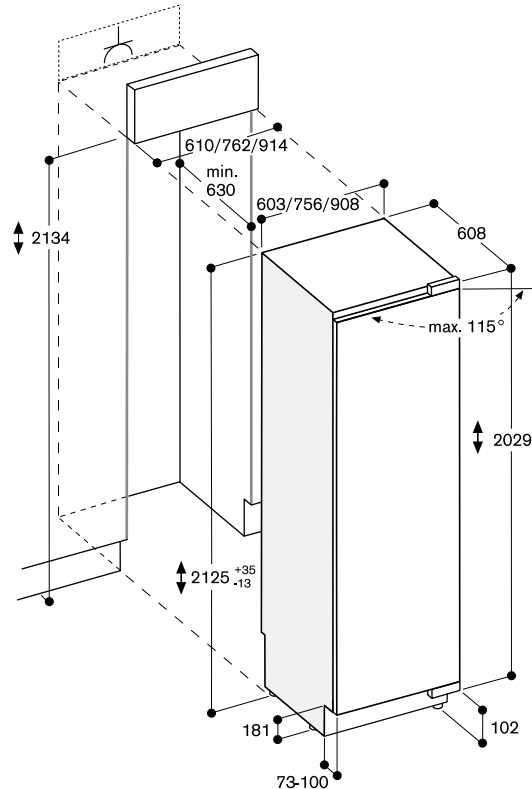
Energy consumption
151/141/131 kWh/year.
Noise level 40 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 43/24/41 kg.

Connection

Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.



The maximum door front dimensions are designed for a clearance of 3 mm.



RF 461 304

Fully integrated, with ice maker
Niche width 61 cm,
Niche height 213.4 cm

HK\$ 136,000

RF 411 304

Fully integrated, with ice maker
Niche width 45.7 cm,
Niche height 213.4 cm

HK\$ 125,000

Included in the price

- 1 ice cube scoop
- 1 Accessory for side-by-side installation
- 1 Ice storage container, large

Installation accessories

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

HK\$ 10,000

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

HK\$ 12,000

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
height 49 mm, drilling distance
between each mount 554 mm.

HK\$ 2,600

RA 428 110

Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

HK\$ 9,000

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

HK\$ 11,000

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed
with a distance greater than 16 mm and
less than 160 mm next to each other
and for all built-in situations in a very
humid environment. Not required if
appliances are installed more than 160
mm apart from each other.

HK\$ 9,700

Vario freezer 400 series

RF 461/RF 411

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- Net volume 328/226 litres

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.

Freezing

No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18/16 kg/24 h.
Storage time after a malfunction 13/10 h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light (3500 K).
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.5/1.4 kg/24 h.
Removable ice storage container with approx. 4 kg capacity.

Consumption data

Energy consumption 284/253 kWh/year.

Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.

Door hinge left, reversible.

Door opening angle of 115°, fixable at 90°.

In case of door opening angle of 90° the standard ice storage container cannot be removed.

A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.

Max. door panel weight 41/59 kg.

Shut-off valve for water connection must be planned next to the appliance and always be accessible.

If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Connection

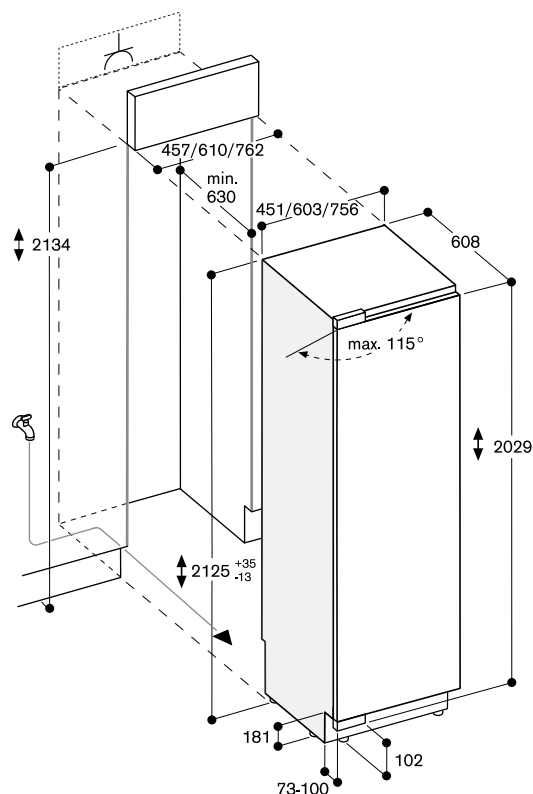
Total connected load 0.300 kW.

Connecting cable 3.0 m, pluggable.

Water inlet.

Supply hose 2.0 m with 3/4 " connection.

Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



RF 463 305

Fully integrated,
with ice and water dispenser
Niche width 61 cm,
Niche height 213.4 cm
Left-hinged
HK\$ 142,000

Included in the price

1 Accessory for side-by-side
installation

Installation accessories

RA 422 610

Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

HK\$ 12,000

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
height 49 mm, drilling distance
between each mount 554 mm.

HK\$ 2,600

RA 428 810

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

HK\$ 11,000

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed
with a distance greater than 16 mm and
less than 160 mm next to each other
and for all built-in situations in a very
humid environment. Not required if
appliances are installed more than 160
mm apart from each other.

HK\$ 9,700

Vario freezer 400 series

RF 463

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
 - Glass shelves
 - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Ice and water dispenser in the door
- Integrated ice maker with fixed inlet water connection
- Proximity sensor for ice and water dispenser
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- TFT touch display
- Net volume 300 litres

Handling

TFT touch display operation.

Clear text display.

Touch key operation for ice and water dispenser.

Technical Features

Dynamic cold air distribution.

Automatic defrosting with defrost water evaporation.

Cushioned door closing system.

Rest mode certified by Star-K.

When rest mode is active, the appliance can only be opened using a handle.

Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.

Freezing

No-Frost technology with fast freezing at -30 °C.

Temperature adjustable from -16 °C to -24 °C.

4-star freezer compartment.

Freezing capacity 14 kg/24 h.

Storage time after a malfunction 10 h.

4 safety glass shelves, white glass, 2 of which are individually height adjustable.

2 fully extendable drawers with transparent front.

Brilliant LED light spots with warm white, glare-free light (3500 K).

Ice and water dispenser

Warm white LED lighting.

Proximity sensor for automatic activation of light and touch keys for ice and water dispenser.

Integrated, with fixed inlet water connection.

Particle filter for water inlet, integrated in ventilation grille area.

Can be switched off.

Ice cube production approx. 1.4 kg/24 h.

Ice cubes and crushed ice.

Removable ice storage container with approx. 3.2 kg capacity.

Ice water supply approx. 1.5 litres.

Consumption data

Energy consumption 343 kWh/year.

Noise level 42dB (re 1 pW).

Planning notes

Flat hinge.

Door opening angle of 115°, fixable at 90°.

For an installation with a door opening angle of 90°, the drawers have a restricted access.

Max. door panel weight 67 kg.

Shut-off valve for water connection must be planned next to the appliance and always be accessible.

If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Connection

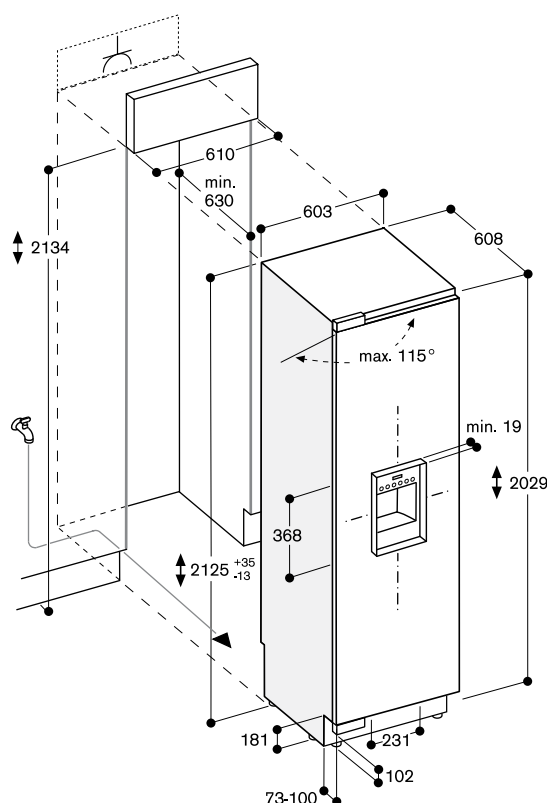
Total connected load 0.300 kW.

Connecting cable 3.0 m, pluggable.

Water inlet.

Supply hose 2.0 m with 3/4 " connection.

Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



RW 414 364

Fully integrated, with glass door
Niche width 45.7 cm,
Niche height 213.4 cm
HK\$ 136,000

Included in the price

- Accessory for side-by-side installation

Installation accessories

RA 420 010

Door lock for RW 414 and RW 466.
HK\$ 2,900

RA 421 111

Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.
HK\$ 11,000

RA 421 112

Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.
HK\$ 11,000

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.
HK\$ 2,600

RA 428 111

Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.
HK\$ 10,000

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.
HK\$ 9,700

Special accessories

RA 430 000

Screw hole cover set. 8 pieces.
HK\$ 1,000

RA 491 161

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 45.7 cm wide appliances.
HK\$ 4,100

RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.
HK\$ 3,900

Vario wine climate cabinet 400 series RW 414

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
 1. Push-to-open function for integration into handleless furniture front
 2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Number of standard wine bottles: 70

Handling

TFT touch display operation.
Clear text display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.

Features

Capacity 70 bottles
(based on 0.75 l standard bottles).
12 bottle trays,
- 10 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 6 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm white, glare-free light (3500 K) in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 263 litres.

Consumption data

Energy consumption 167 kWh/year.
Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 76 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 2000 m sea level.

RA 493 060

Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

HK\$ 2,100

RA 498 140

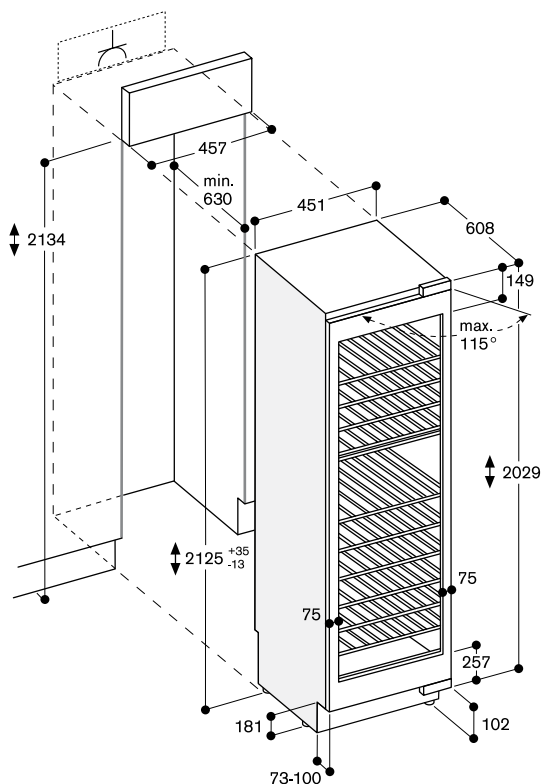
Bottle support in oak wood for convenient storage of bottles on the division plate.

For 45.7 cm wide appliances.

HK\$ 2,600

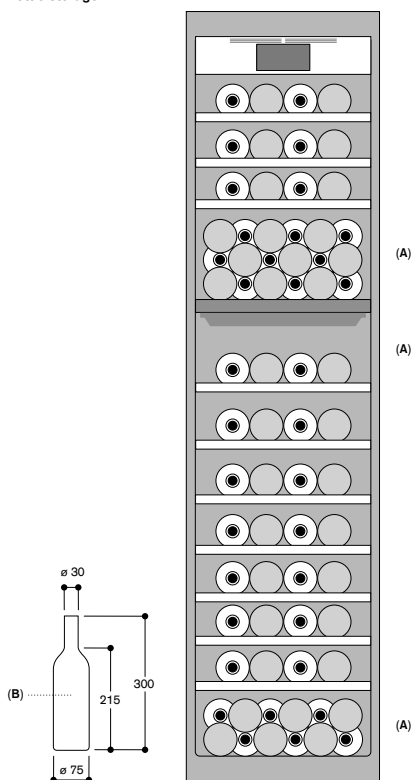
Connection

Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

Measurements in mm



RW 404 261

Under-counter, stainless steel-framed glass door
Niche width 60 cm,
Niche height 82 cm
HK\$ 59,000

Special accessories

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets
HK\$ 4,000

Wine climate cabinet 200 series

RW 404

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Number of standard wine bottles: 34
- Side-by-side installation possible with special accessory

Handling

Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features

Capacity 34 bottles
(based on 0.75 l standard bottles).
5 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Total volume 94 litres.

Consumption data

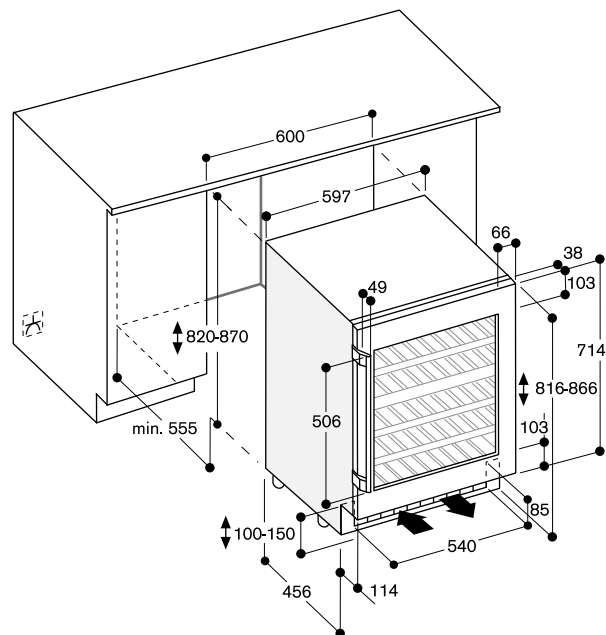
Energy consumption 144 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

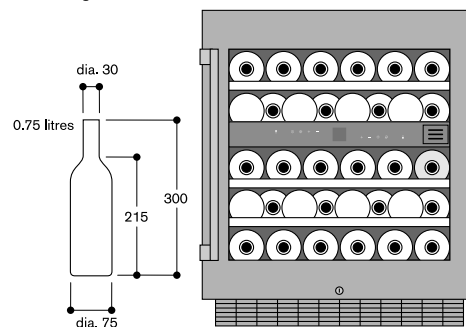
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1500 m sea level.

Connection

Total connected load 0.130 kW.
Connecting cable 2.0 m with plug.



Bottle storage

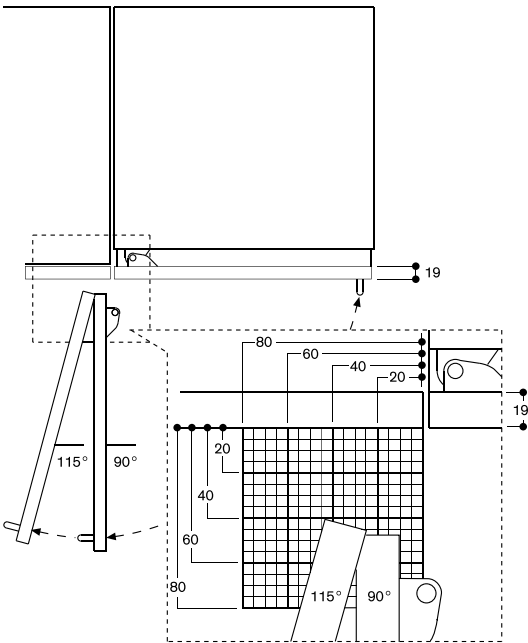


The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. If the distance between the appliances is greater than 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 needs to be installed between the appliances to avoid condensation. If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions. Please consult your local dealers for more details.

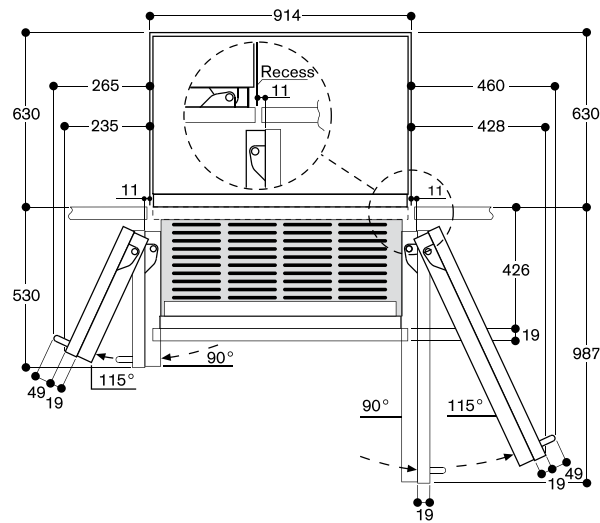
Door opening angle

To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (worktops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.). The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of 19 mm. If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 463, RF 471) next to a wall which requires a door angle of 90° or any other installation which requires a 90° door angle as drawers can't be pulled out completely or removed. If the restrictions in use are accepted, the ice storage container must be exchanged for the small ice storage container (RA 448 220). This must be done prior fixing the door. Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance.



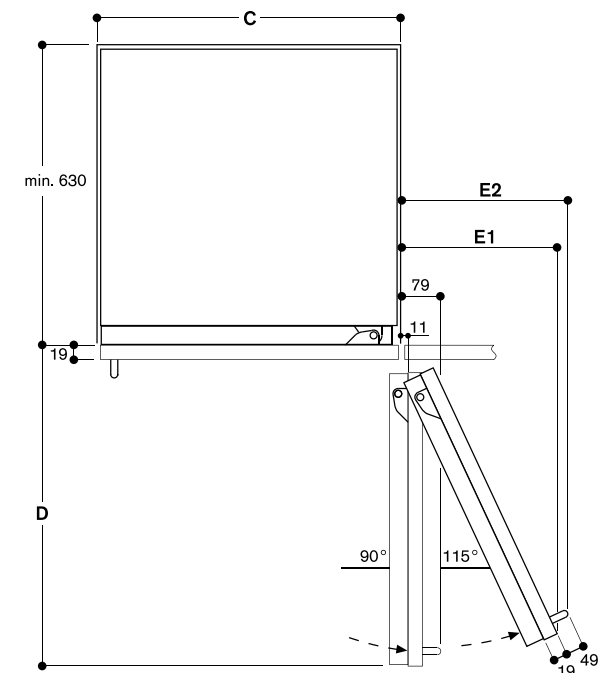
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

Wall clearance RB 492/RY 492



In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Wall clearance RB 472/RC/RF/RW



Recess width			
C	D	E1	E2
457 mm	525 mm	235 mm	265 mm
610 mm	677 mm	299 mm	330 mm
762 mm	830 mm	364 mm	395 mm
914 mm	980 mm	428 mm	460 mm

In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Notes:

- The adjustable feet have an adjustment range of +35 mm to -13 mm. The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

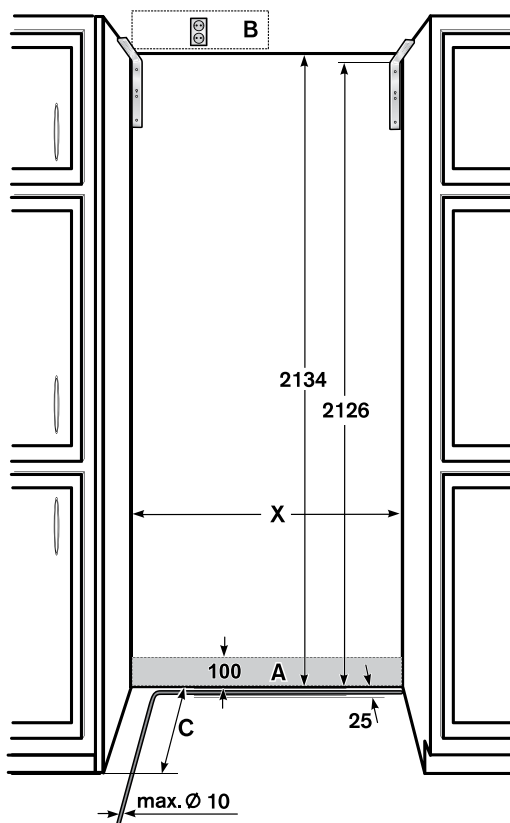
Installation niche

Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

Installation niche

The specified dimensions of the installation niche must be observed to guarantee the proper installation of the appliance and the design of the cabinet front. It is particularly important that the installation niche is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square. The side walls and the crown of the installation niche must be at least 16 mm thick.

Installation niche for an individual appliance:



- A Area for installation the water connection
B Area for installation the electrical connection must be outside the niche
C Depth of installation niche, depending on kitchen design.
C = 630 mm minimum!
X Width of installation niche, refer to the table below for more details:

Appliance type	Width of the niche X
451 mm	457 mm
603 mm	610 mm
756 mm	762 mm
908 mm	914 mm

Installation niche for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances. The width of the installation niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as a cooker, a radiator, etc.

If installation next to a heat source is unavoidable or observe the following minimum distances from the heat source:

- 3 cm to electric or gas cookers.
- 3 cm to electric or gas ovens.
- 30 cm to an oil-fired or solid-fuel cooker.

The floor of the installation location must not give way; if required, reinforce floor.

To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even.

The floor must consist of a hard, rigid material.

The floor in the installation area must have the same height as the floor in the rest of the room.

Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable.

If in doubt, consult an architect, structural engineer or construction expert.

Neighbouring cabinetry

The new appliance is screwed firmly in place with the neighbouring cabinet parts.

Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.

The thickness of the plinth can be a maximum 19 mm.

Dimensions of the special accessories – door panels | door panel frames

The cabinetry, the height of the base board, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the special accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:

- Height of the base board: 102 mm
- Overall height of the installation niche: 2.134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

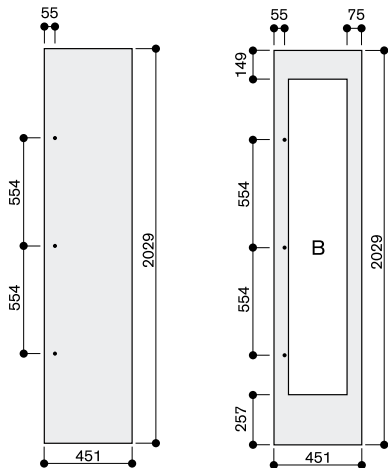
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 205 mm over the floor when opening the appliance door and adapt to the front design. All diagrams are also valid for doors without handle.

Important!

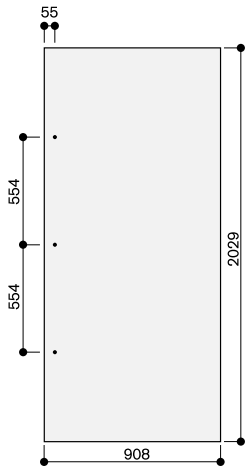
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess width 45.7 cm



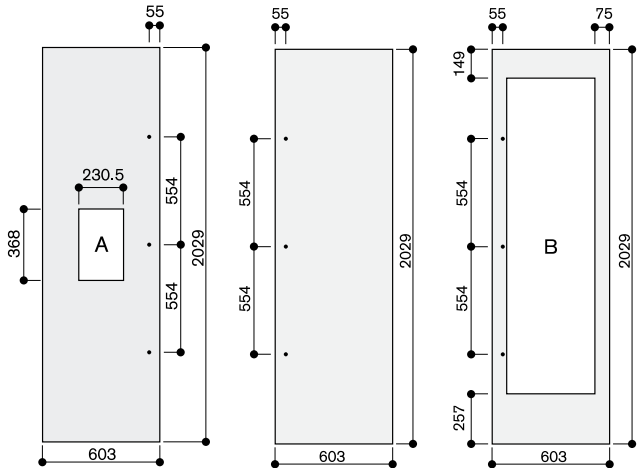
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Appliance width 91.4 cm



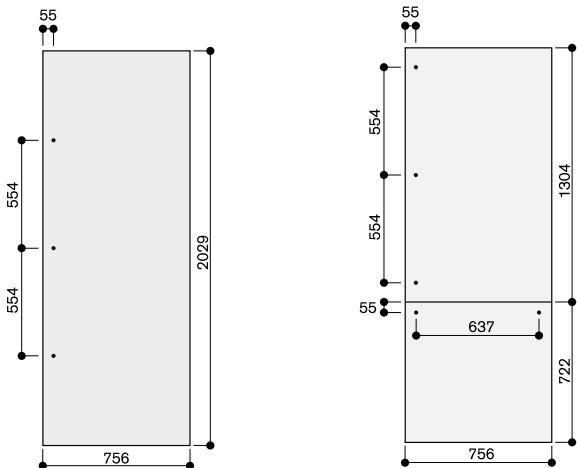
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

Recess width 61 cm



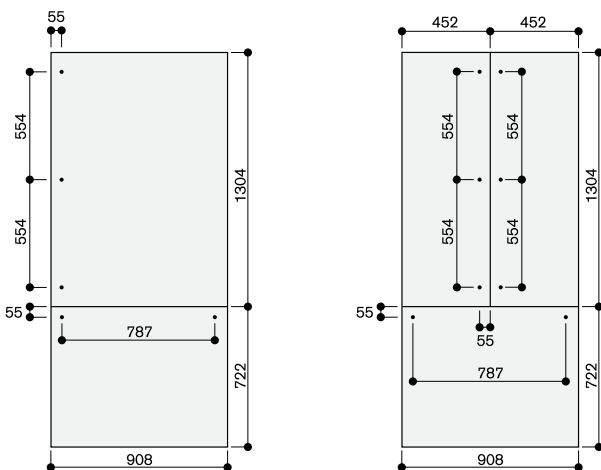
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm



The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm



The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Accessories and special accessories for cooling appliances

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1,131 mm,
height 49 mm, drilling distance
between each mount 554 mm.

HK\$ 2,600

RA 425 710

Handle bar, stainless steel, short.
For RB 472 with 2 mounts,
length 658 mm, height 49 mm, drilling
distance between the mounts 637 mm.

HK\$ 2,100

RA 425 910

Handle bar, stainless steel, short
For RB/RV 492, with 2 mounts, length
810 mm, height 49 mm, drilling
distance between the mounts 787 mm.

HK\$ 2,300

RA 460 013

Additional side heating element 230 V.
Required if appliances are installed
with a distance greater than 16 mm and
less than 160 mm next to each other
and for all built-in situations in a very
humid environment. Not required if
appliances are installed more than
160 mm apart from each other.

HK\$ 9,700

RA 493 060

Presenter in oak wood and aluminium
in anthracite for single bottle display
1 piece.

HK\$ 2,100

RA 430 000

Screw shole cover set. 8 pieces.

HK\$ 1,000

RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.

For 45.7 cm wide appliances.

HK\$ 3,900

RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.

For 61 cm wide appliances.

HK\$ 4,300

RA 498 140

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

For 45.7 cm wide appliances.

HK\$ 2,600

RA 498 640

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

For 61 cm wide appliances.

HK\$ 2,900

RA 420 010

Door lock for RW 414 and RW 466

HK\$ 2,900





Fridge-freezer combination 200 series

A dark, minimalist kitchen cabinet with a refrigerator integrated into it. The cabinet has a clean, modern design with vertical lines. The refrigerator is a dark color, matching the cabinet. The background is a light, neutral color.

Refrigerators 200 series

More in a niche

This range offers a myriad of cooling solutions: you can lose yourself in up to 573 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 90.5 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartment and adjustable shelving.



Free-standing fridge-freezer combination 200 series



Internal water dispenser

Refrigerators 200 series

...and freestanding

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



RB 280 304

With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm
HK\$ 41,000

Included in the price

- 2 cold accumulator.
- 2 egg tray.
- 1 ice cube tray.

Fridge-freezer combination 200 series RB 280

- 3 climate zones incl. one fresh cooling drawer with manually adjustable humidity
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Innovative defrost technology:
 - Reduced energy consumption due to new evaporator design
 - Faster defrosting and easier cleaning due to less severe and more uniform ice build-up
 - Safety glass shelf between freezer drawers
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 254 litres

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
5 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
4 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 187 litres.

Fresh cooling

1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Defrost assistance.
Freezing capacity 8 kg/24 h.
Storage time after a malfunction 13 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Net volume 67 litres.

Consumption data

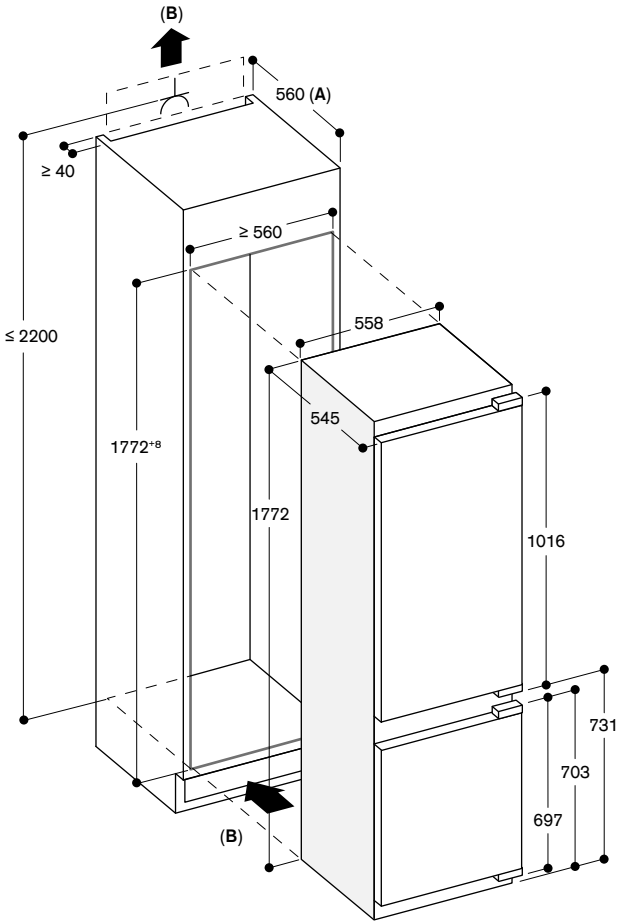
Energy consumption 223 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 18 kg.
Lower door 18 kg.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



A: 560 mm recommended, min. 550 mm
B: min. 200 cm²
⬆ Socket

measurements in mm



Fridge-freezer combination 200 series

RT 222

- 3 climate zones incl. one fresh cooling drawer with manually adjustable humidity
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 195 litres

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Temperature adjustable from +2 °C to +8 °C.
5 safety glass shelves, of which 1 are fully extendable and 4 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 180 litres.

Fresh cooling

1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.4 kg/24 h.
Storage time after a malfunction 13 h.
Net volume 15 litres.

Consumption data

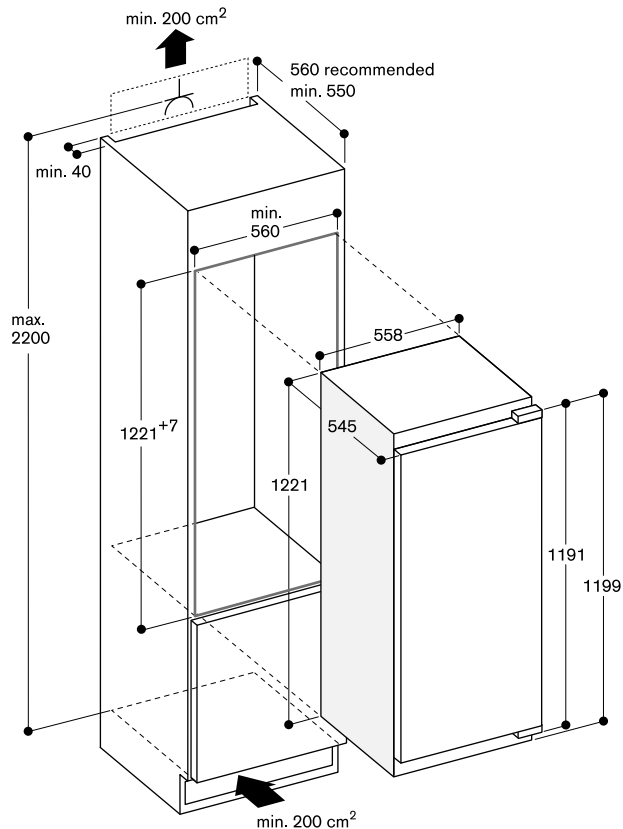
Energy consumption 172 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3m with plug.



RT 222 203

With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 122.5 cm
HK\$ 23,000

Included in the price

2 egg trays
1 wine and champagne rack
1 ice cube tray



RT 200 203
Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm
HK\$ 20,000
Included in the price
1 egg tray
1 ice cube tray

Fridge-freezer combination 200 series RT 200

- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 123 litres

Technical Features

Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

Cooling

2 safety glass shelves, 1 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior LED lighting (6500 K).
Net volume 108 litres.

Freezing

Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2 kg/24 h.
Storage time after a malfunction 10 h.
Net volume 15 litres.

Consumption data

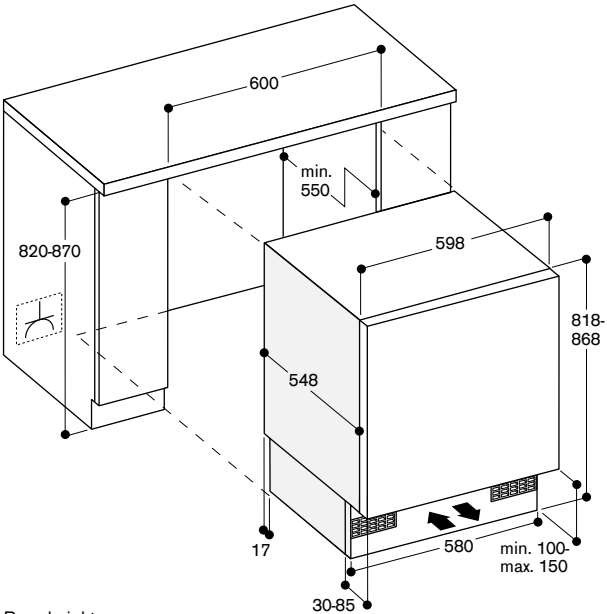
Energy consumption 140 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RC 200 300

Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

HK\$ 19,000

Included in the price

1 egg tray

Refrigerator 200 series

RC 200

- Combines with freezer RF 200 (Side-by-side)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 137 litres

Technical Features

Automatic defrosting with defrost water evaporation.

Cushioned door closing system from 20° door opening angle, integrated in door hinge.

Cooling

3 safety glass shelves, 2 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior LED lighting (6500 K).
Net volume 137 litres.

Consumption data

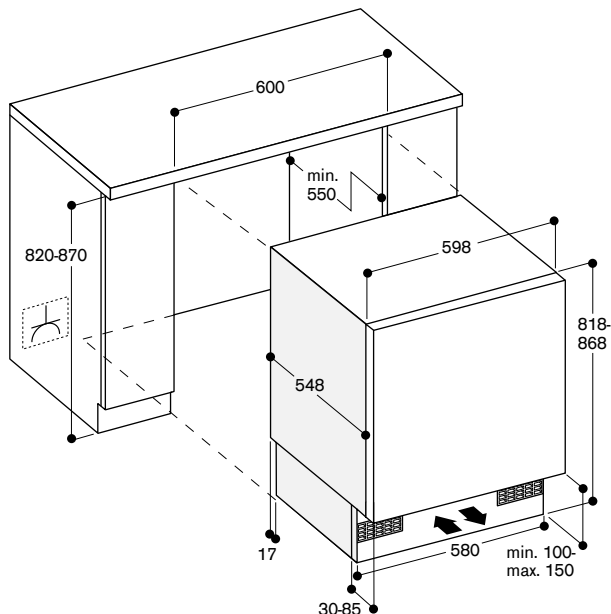
Energy consumption 92 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RF 200 300

Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

HK\$ 19,000

Included in the price

2 cold accumulator
1 ice cube tray

Freezer 200 series

RF 200

- Combines with cooler RC 200 (Side-by-side)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 98 litres

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Malfunction signal.

Freezing

Fast freezing.
Temperature range adjustable.
4-star freezer compartment.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 23 h.
3 freezer drawers.
Net volume 98 litres.

Consumption data

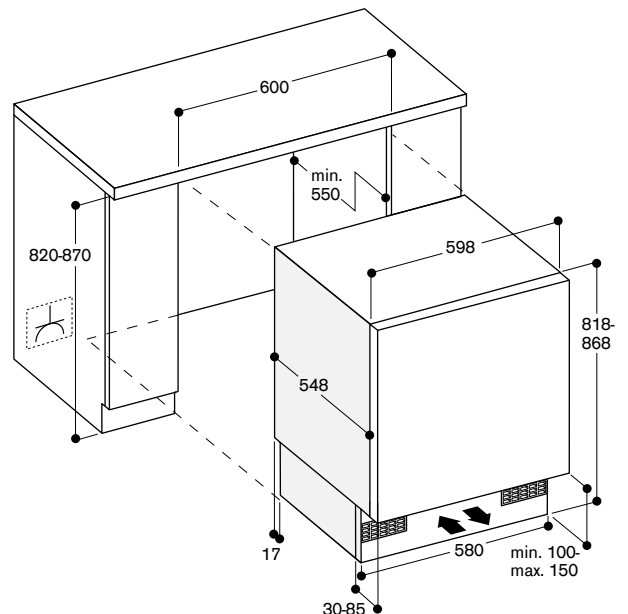
Energy consumption 190 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RY 295 350

With fresh cooling 0 °C
Freestanding
Front doors and drawer in anthracite
stainless steel
Width 91 cm, height 183 cm
HK\$ 76,000

Included in the price

- 1 ice cube scoop
- 1 activated charcoal filter

**Freestanding fridge-freezer
combination 200 series**
RY 295

- 3 climate zones incl. fresh cooling 0 °C
- 2 fresh cooling drawer 0 °C with 5 preset temperature settings between -2 °C and +4 °C
- 3 symmetrically split glass shelves, height adjustable
- Integrated ice maker with fixed inlet water connection
- Internal water dispenser for chilled water
- 5 preset brightness settings for the lighting
- Total volume 573 litres

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Open-door and malfunction alarm.
Child lock.
Rest mode certified by Star-K.
Holiday mode.
Dark anthracite coloured top and side panels outside.
Activated charcoal filter for water filter system with saturation indicator shown in display.
Air filter.

Home network integration for digital services (Home Connect) wireless via WiFi.

Cooling

Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 split safety glass shelves, all 6 half shelves with manual height adjustment.
1 integrated shelf.
2 large door racks for bottles.
4 door racks, 2 of which are height adjustable.
1 full width drawer.
Internal water dispenser with fixed inlet water connection, integrated in left side wall.
Glare-free LED lighting (5600 K).
5 preset brightness settings for the lighting, also via Home Connect.
Interior stainless steel back wall.
Volume 335 litres.

Fresh cooling 0 °C

2 fresh cooling 0 °C drawers.
5 preset temperature settings between -2 °C and +4 °C combined with humidity setting for fish and meat, fruit, vegetables, beverages, standard.
Volume 67 litres.

Freezing

No-Frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 15 kg /24 h.
Storage time after a malfunction 18.5 h.
3 fully extendable drawers.
Volume 171 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection.
Can be switched off manually.
Ice cube production approx. 1.5 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

Consumption data

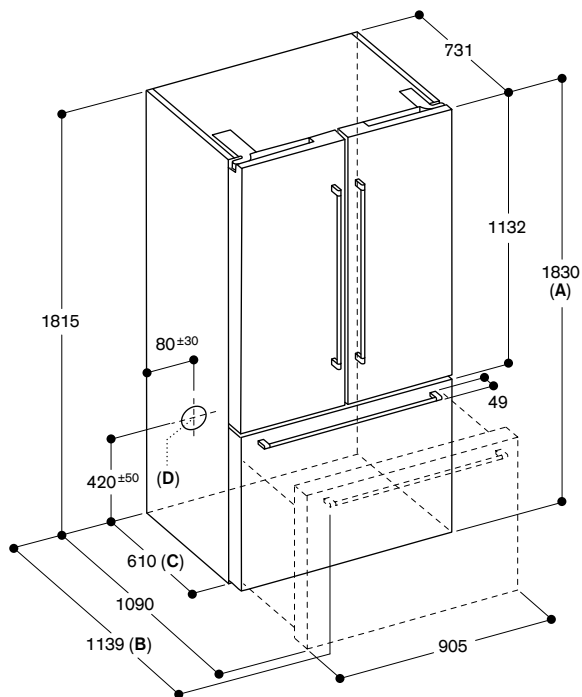
Energy consumption 333 kWh/year in accordance with new EU energy label.
Noise level 39 dB (A) re 1 pW.

Planning notes

Door opening angle of 118°, fixable at 90°.
Wall recess of 25 mm necessary.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.
To achieve the declared energy consumption, the attached spacers have to be used. The spacers increase the appliance depth by about 2.5 cm. Without the spacers, the appliance is fully functional but consumes slightly more energy.

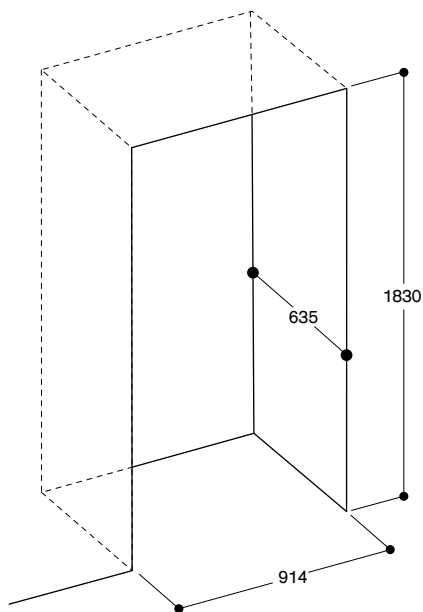
Connection

Connecting cable 2.4 m with plug.
Water inlet.
Supply hose 3.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



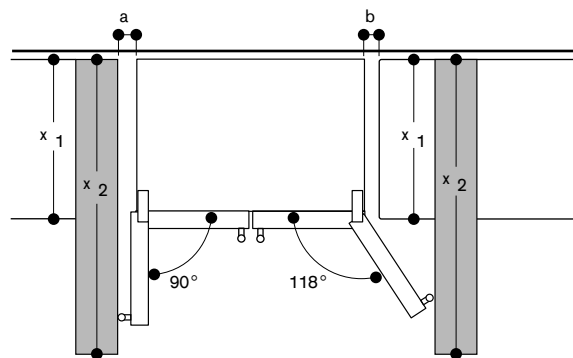
- A:** Front is adjustable from 1830 to 1847, with front levelling feet fully extended.
B: With handle
C: Add 25 mm for fixed spacers on back
D: Water connection position

measurements in mm



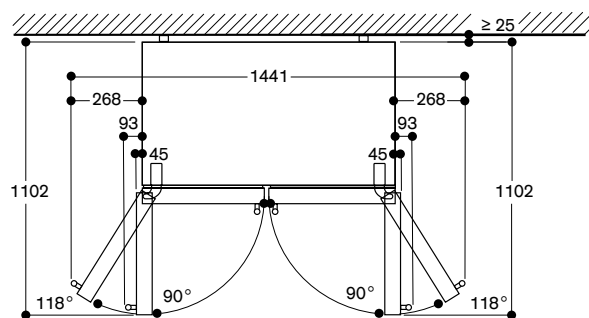
If you install the appliance in a niche, adhere to the shown dimensions

measurements in mm



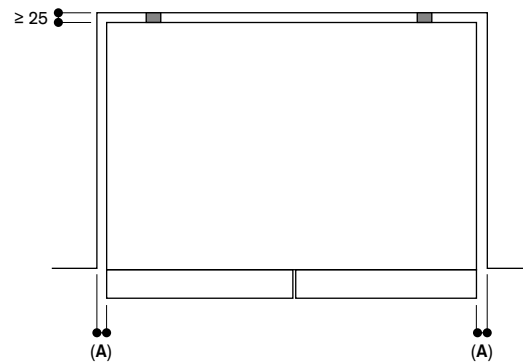
x_1 (unit depth)	a	b
600	0	0
650	0	33
700	45	60
x_2 (wall)	93	266

measurements in mm



measurements in mm

Minimum Clearances



A: ≥ 3.2 mm

Leave a clearance of min. 12.7 mm above the appliance.
 Observe minimum clearances as seen above

measurements in mm

Dishwashers 400 series

Protects the precious

Our dishwasher 400 series sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us.

From clever loading options for large and precious items, such as a long-stemmed glass holder and a silvercare cartridge accessory to Zeolite technology for perfect drying, the dishwasher impresses inside and out. A push-to-open function enables handleless dishwashers and the stainless steel trim kit allows for the doors to be installed visually seamlessly, while the optional flexible hinge creates a more aesthetic integration into a tall unit and the use of almost any kitchen furniture.

Exceptionally quiet and utilising innovative, unique, back panels it perfectly illuminates your tableware, from deep within.





Dishwashers 400 series

Experience enlightenment from within

An illuminating experience

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

Gentle to the touch

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





The perfectly illuminated interior of the dishwasher 400 series



DF 480 100F

Fully integrated
With flexible hinge
Height 81.5 cm
HK\$ 51,000

Included in the price

- 1 baking tray spray head
- 2 GN container inserts
- 1 holder for long-stemmed glasses
- 1 stainless steel trim kit

Special accessories

DA 041 160

Cutlery drawer with smooth running rails 3rd loading level above the upper basket.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.

HK\$ 3,000

Dishwasher 400 series

DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 8 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes in 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Flexible hinge for reduced plinth height as of 50 mm
- Lateral Info-Light
- Very quiet: 42 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Touch key operation.

Flexible cycle time reduction, even during an active cycle.

Drying assistant for optional door opening at the end of the programme.

Personalisation function for storing individual combinations of programmes.

Information key with use indicators. Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Lateral Info-Light.

Technical Features

Perfectly illuminated interior.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Detergent recognition.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop.

Home network integration for digital services (Home Connect) wireless via WiFi.

Programmes

8 programmes:

Auto 35 °C - 45 °C.

Auto 45 °C - 65 °C.

Auto 65 °C - 75 °C.

Intensive 70 °C.

Eco 50 °C.

Night programme.

Quick wash 45 °C (35 min.).

Personalisation function (default setting: Pre-rinse).

4 options:

Intensive.

Power.

Half Load.

Hygiene.

Machine Care.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.

Optional extra cleaning area by

activating additional spray nozzles.

Rackmatic with 3 levels, adjustable in height up to 5 cm.

6 folding spines.

4 folding racks for optimal protection of glass.

Lower basket:

8 folding spines.

2 folding racks for optimal protection of glass.

Dividable glass support.

Cutlery basket.

Maximum dish sizes

(upper/lower basket)

for 81.5 cm high dishwashers:

27/25, 24.5/27.5 or 22/31 cm

respectively.

12 place setting capacity.

Maximum glass loading capacity

23 wine glasses.

Consumption data

From 9.5 l water.

From 0.725 kWh.

Noise level 43 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm.

Rear feet adjustable at front.

Door weight up to 11 kg.

Door panel dimension dependent on

plinth height of kitchen furniture.

Installation and usage also with furniture handle possible. The push-to-open function remains active.

Connection

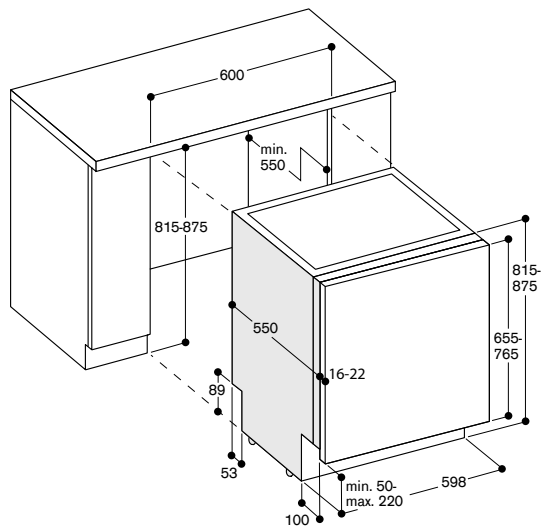
Total connected load 2.4 kW.

Connecting cable pluggable.

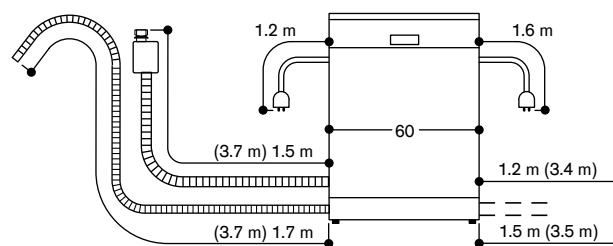
Water connection with 3/4" screw joint.

Connection to hot or cold water possible.

81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit







Dishwashers 200 series

Dishwashers with almost every option.

Fully integrated, in two widths, offering six programmes with up to three adjustable options. There is even a flexible hinge that accommodates thicker or longer fascias and allows for an elegantly elevated position to be chosen. There are also dishwashers containing Zeolite which aids drying and saves energy. Other characteristics that define our dishwashers and benefit the user are smooth running rails, the TFT display and projection of the remaining time onto the floor.

Having found your ideal, the push-to-open function enables the handleless doors of the dishwasher to disappear into your kitchen design.



DF 210 100

Fully integrated
Height 81.5 cm
HK\$ 32,000

Included in the price

1 baking tray spray head

Dishwasher 200 series DF 250

- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes in 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system
- Bright interior lighting
- Very quiet: 44 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Drying assistant for optional door opening at the end of the programme.
Personalisation function for storing individual combinations of programmes.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Detergent recognition.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop.

Home network integration for digital services (Home Connect) wireless via WiFi.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Personalisation function (default setting: Pre-rinse).

3 options:
Intensive.
Power.
Extra Dry.

Features

Flexible basket system.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

13 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data

From 9.5 l water.
From 0.836 kWh.
Noise level 44 dB (re 1 pW).

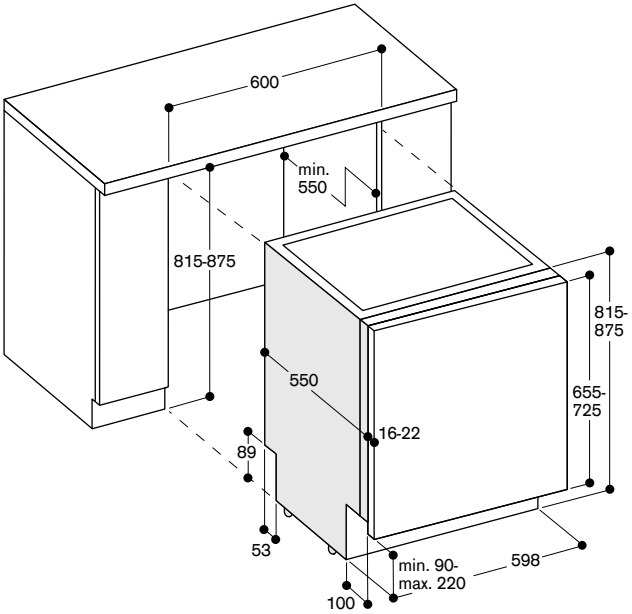
Planning notes

Height-adjustable feet.
Appliance plinth recess 100 mm.
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

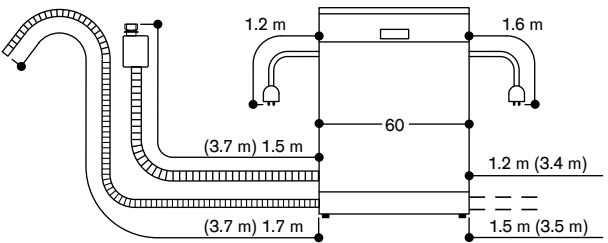
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit

Washing machine and tumble dryer

Treat your clothes, exceptionally

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

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





Free-standing 200 series stackable washing machine and tumble dryer with heat pump



WM 260 164
Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm
HK\$ 39,000

- Washing machine**
WM 260
- Intelligent dosage system iDos 2.0 for liquid detergent and softener for a perfect washing result
 - 10 kg drum with interior lighting
 - Top-up function
 - Dynamic Wash System: innovative washing technology for increased cleaning performance
 - Combines perfectly with dryer WT 260 110

Handling
Automatic programmes: Perfect washing results at the touch of a button.
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Loading indicator with dosage recommendation.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features
Aqua sensor.
Aqua stop.
Flow-through sensor.
Anti-stain automatic.
Continuous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Dynamic Wash System technology for increased cleaning performance.
Automatic stabilisation.
Anti-crease system.
Child lock.

Home network integration for digital services (Home Connect) wireless via WiFi.

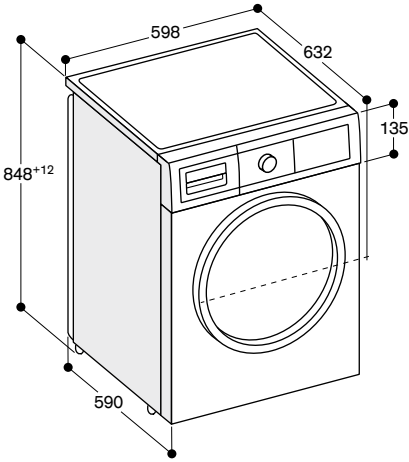
Programmes
Eco 40-60.
Cottons.
Cottons Color.
Easy Care.
Quick/Mix.
Delicates/Silk.
Automatic.
Automatic Soft.
Dark Wash.
Sports.
Super 15/30.
Wool.
Memory.
Additional Programmes: Shirts, Allergy Plus, Drum Clean, Single Rinse, Spinning, Drain.
Options: Remote-Start, Intensive Plus, Speed Perfect, Rinse Plus, Less ironing, Rinse Hold, Water Plus, Silent Wash, Prewash, Stains.

Features
iDos 2.0 for fully automatic dosing of liquid detergent and softener.
Volume capacity from 1 to 10 kg.
Drum interior lighting.
Powder detergent drawer with automatic cleaning mode after every wash cycle.
Stainless steel drum with wave structure.
Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise.

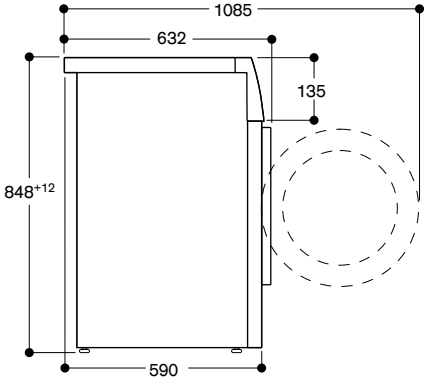
Consumption data
Water consumption 49 l.
Energy consumption 67 kWh per 100 cycles

Planning notes
Left-hinged.
Large porthole with 180 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 85 cm.
Distance from appliance to cabinet min. 5mm left, right and top.
Installation below 4000m sea level.
Stackable under dryer WT 260 110 in combination with special accessory.
With pull-out shelf 17001528, without pull-out shelf 17001527.

Connection
Total connected load 2.3 kW.
Connection cable 160 cm with plug.
Water connection with 3/4" screw joint.



measurements in mm



measurements in mm



WT 260 110

Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm
HK\$ 38,000

Included in the price

1 wool basket

Special accessories

WA 027 400

Connection kit with extendable shelf
HK\$ 2,100

Tumble dryer with heat pump

WT 260

- Heat pump technology
- Self-cleaning condenser for automatic fluff removal
- Very silent drying with only 62 db
- Steam Refresh: refreshes and removes creases from dry laundry
- Smart Dry automatically selects the right dryer program based on the last washing program

Handling

Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features

Moisture and time controlled programmes.
Heat pump technology.
Self-cleaning heat exchanger.
Refresh function without previous washing cycle.
Anti-crease cycle at programme end.
Top-up function.
Child lock.

Home network integration for digital services (Home Connect) wireless via WiFi.

Programmes

Cottons.
Easy Care.
Mix.
Timed program warm.
Wool in Basket.
Business Refresh.
5 Shirts/Blouses Refresh.
1 Shirt/Blouse Refresh.
Shirts.
Towels.
Super 40.
Hygiene.
Additional Programmes: Smart Dry, Blankets, Dessous, Synthetics, Down, Wool Finish.
Options: Remote Start, Anti Crease, Easy Iron, Drying Target, Drying Target Adjustment, Spin Speed, Gentle Dry, Memory Function.

Features

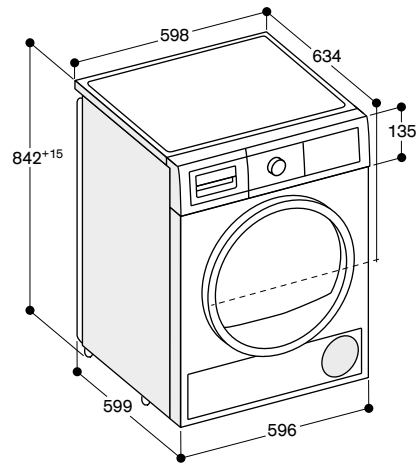
Stainless steel drum with honeycomb structure.
Dry wool without shrinking or matting thanks to the included basket for woollens.
Volume capacity from 1 to 9 kg.
Drum interior lighting.

Planning notes

Combines perfectly with washing machine WM 260 164.
Right-hinged, reversible.
Large porthole with 165 ° opening angle.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Distance from appliance to cabinet min. 5mm left, right and top.
Installation below 2000m sea level.
Stackable above washing machine WM 260 164 in combination with special accessory. With pull-out shelf 17001528, without pull-out shelf 17001527.

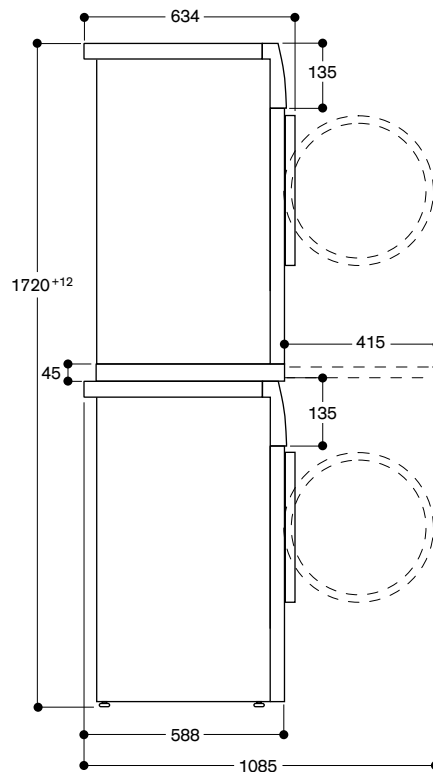
Connection

Total connected load 1.0 kW.
Connection cable 145 cm with plug.



measurements in mm

Side view of WT 260 above WM 260 with connection kit accessory



measurements in mm



WD 200 140

Fully-integrated
Width 60cm, height 82cm

HK\$ 37,000

Washer-dryer

WD 200

- For perfect integration into furniture front
- Capacity up to 7 kg
- Large variety of programmes, such as Hygiene, Super 15 and Fluff clean
- Flexibility through time delay up to 24 hours

Handling

Electronic control.

Control dial for all wash- and special programmes.

Programme sequence and remaining time display.

Time delay up to 24 hours.

Acoustic end of programme indicator.

Magnetic porthole lock for immediate door opening at the end of programme.

Technical Features

Continuous automatic load adjustment.

Foam detection system.

Spin speed selection 600 to 1400 rpm.

Automatic stabilisation.

Child lock.

Programmes

Cottons.

Cottons Eco.

Easy care.

Delicates/Silk.

Wool.

Rinse + spin.

Empty + spin.

Super 15.

Quick/Mix.

Night wash.

Outdoor.

Hygiene.

Fluff clean.

Low temperature drying.

Intensive drying.

Features

Volume capacity from 1 to 7 kg.

Washing capacity: 7 kg.

Drying capacity: 4 kg.

Consumption data

Water consumption 14040/year.

Energy consumption 221 kwh/year.

Noise level washing 57 dB.

Noise level spinning 74 dB.

Planning notes

Left-hinged.

Height-adjustable feet.

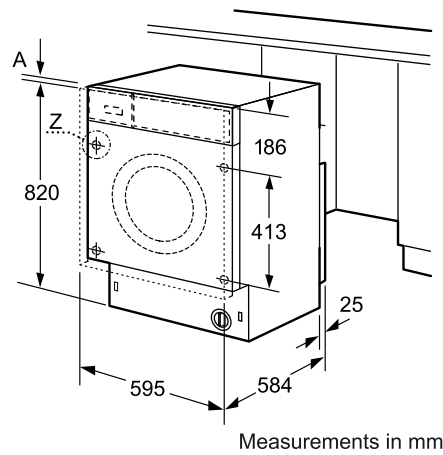
Door panel is not included.

Connection

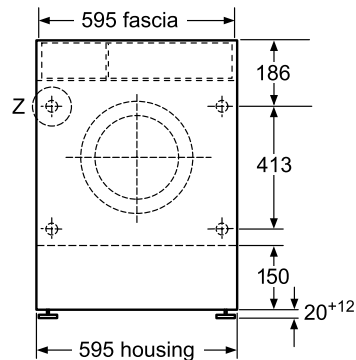
Total connected load 2.3 kW.

Connection cable 2.20 m with plug.

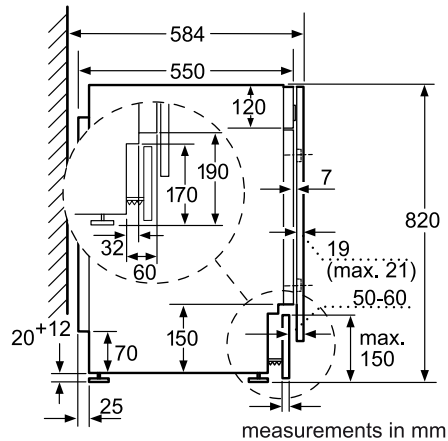
Water connection with 3/4 " screw joint.



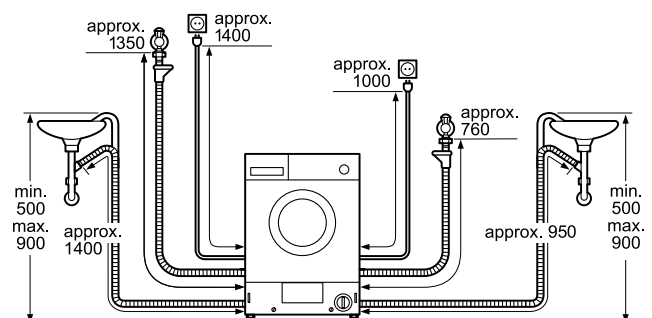
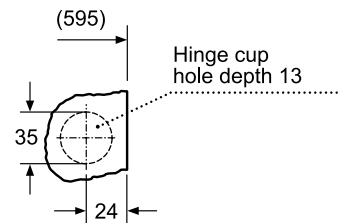
Measurements in mm



Measurements in mm



Z detail



Measurements in mm





Home Connect, life enhanced

The kitchen, always at your fingertips.

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

Home Connect allows you to intuitively communicate with your appliance digitally, remotely and at will. For instance, while cooking, the busy private chef can simply ask Alexa to prepare a cup of coffee and turn on the ventilation. You are also able to pre-heat the oven, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all from your mobile device.

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

Installation fee

Oven		
EB	90 cm oven	HK\$ 800
BO 48. ...	76 cm oven 400 series	HK\$ 800
BO 47. / 45. ...	60 cm oven 400 series	HK\$ 800
BOP 25. / 21. ...	60 cm oven 200 series	HK\$ 800

Combi-steam oven / Steam oven		
BS 48. ...	76 cm combi-steam oven 400 series with fixed water connection	HK\$ 900
BS 47. ...	60 cm combi-steam oven 400 series with fixed water connection	HK\$ 900
BS 45. ...	60 cm combi-steam oven 400 series with water tank	HK\$ 600
BSP 25. ...	60 cm combi-steam oven 200 series with water tank	HK\$ 600
BSP 22. ...	60 cm steam oven 200 series with water tank	HK\$ 600

Combi-microwave oven / Microwave oven		
BM 48 ...	76cm Combi-microwave oven 400 series	HK\$ 800
BM 45 ...	60cm Combi-microwave oven 400 series	HK\$ 600
BMP 25. ...	60cm Combi-microwave oven 200 series	HK\$ 600
BMP 22. ...	Microwave oven 200 series	HK\$ 600

Fully automatic espresso machine		
CM 450 ...	Fully automatic espresso machine 400 series	HK\$ 800
CMP 250 ...	Fully automatic espresso machine 200 series	HK\$ 800

Warming drawer / Vacuuming drawer		
WS 4.. ...	Warming drawers 400 series	HK\$ 600
WSP 2.. ...	Warming drawers 200 series	HK\$ 600
DV 461 ...	Vacuuming drawer 400 series	HK\$ 600
DVP 221 ...	Vacuuming drawer 200 series	HK\$ 600

Vario cooktop 400 series		
VG 4.. ...	38 cm gas cooktops	HK\$ 1,000
VI 4.. ...	38 cm to 90 cm induction cooktops	HK\$ 1,000
VP 414 ...	38 cm teppan Yaki	HK\$ 1,000
VR 414 ...	38 cm electric grill	HK\$ 1,000
VF 414 110	38 cm deep fryer	HK\$ 1,000

Vario cooktop 200 series		
VG 23. ... *	28.8 cm gas hob	HK\$ 800
VI / VE 26. ...	60 cm electric hob	HK\$ 800
VI / VE 23. ...	28.8 cm electric hob	HK\$ 600
VP 230 ...	28.8 cm Teppan Yaki	HK\$ 600
VR 230 ...	28.8 cm electric grill	HK\$ 600

Induction cooktop		
CX 48. ...	80 cm full surface induction cooktop	HK\$ 800
CI 2.. ...	Induction cooktop with Twist-Pad control	HK\$ 800
CV 282 ...	Flex-induction cooktop with integrated ventilation system	HK\$ 1,800

Ventilation appliances		
AC 250 / AC 270	Ceiling ventilation 200 series	**
AC 402 181	Ceiling ventilation 400 series	**
AL 400 ...	Table ventilation 400 series	HK\$ 2,400
VL 414 112	Downdraft ventilation 400 series	**
VL 200 120	Vario downdraft ventilation 200 series	HK\$ 1,800
AW 442 ...	Wall-mounted hood 400 series	HK\$ 1,600
AW 27. / 25. ...	Wall-mounted hood 200 series	HK\$ 1,000
AW 240 ...	Wall-mounted hood 200 series	HK\$ 1,000
AI 442 ...	Island hood 400 series	HK\$ 2,800
AI 240 ...	Island hood 200 series	HK\$ 2,800
AF 210 / AH 900	Flat kitchen hood 200 series	HK\$ 1,000

Cooling appliances		
Vario cooling 400 series*		HK\$ 3,500
RY 295 350	90cm freestanding refrigerator	HK\$ 1,800
RB 280 304	1.8m fully-integrated fridge-freezer	HK\$ 800
RT 222 203	1.2m fully-integrated fridge-freezer	HK\$ 800
RT 200 203	Under-counter fridge-freezer	HK\$ 600
RC 200 300	Under-counter fridge	HK\$ 600
RF 200 300	Under-counter freezer	HK\$ 600
RW 404 261	Under-counter wine cellar	HK\$ 600

Dishwasher / Laundry		
DF	Fully-integrated dishwasher	HK\$ 800
WD 200 140	Fully-integrated washer-dryer	HK\$ 800
WM 260 164	Free-standing washing machine	HK\$ 600
WT 260 110	Free-standing tumble dryer *with stacking kit	HK\$ 600 *+ HK\$ 300

Installation charge in Macau shall be quoted separately.

* This appliance must be installed by Kitchen Infinity Corp. Limited otherwise warranty will be void.

** Please consult your dealer for planning and pricing.

Service charges

Extra delivery charges	
Service	Unit rate
Delivery of appliances to Discovery Bay or Ma Wan	HK\$ 200 per trip
Delivery of appliances to Lantau Island or outlying islands	To be quoted separately
Installation of appliances in Lantau Island, Discovery Bay, Ma Wan, or outlying islands	To be quoted separately
Delivery of appliances through staircases	Refer to table below

Staircase charge (one floor not more than 15 staircases)	
Appliances type	Unit rate
Gas hob & cooktop (VI, VR, VF, VE, CX, CI)	HK\$ 250 per item
Cookerhood, oven, steam oven, microwave oven, coffee machine & warmer drawer	HK\$ 400 per item
Dishwasher, built-under fridge/freezer, built-under wine cellar	HK\$ 500 per item
90cm oven, freestanding washing machine, freestanding dryer & built-in fridge RB282	HK\$ 800 per item
Vario cooling 400 series	To be quoted separately

Dismantling of Gaggenau appliances		
Item description	Dismantle for re-installation at the same location*	Dismantle and disposal
	Unit rate	Unit rate
Ventilation appliances (AF, AH, AW 2., VL)	HK\$ 500 per item	HK\$ 600 per item
Ventilation appliances (AW 442..)	HK\$ 800 per item	HK\$ 1,800 per item
Ventilation appliances (AI)	HK\$ 1,300 per item	HK\$ 2,000 per item
Cooktop 200 series, excluding gas hob (VR, VF, VI, VE, VF, VK, VP, CX, CI)	HK\$ 300 per item	HK\$ 400 per item
Cooktop 200 series, gas hob (VG)	HK\$ 350 per item	HK\$ 400 per item
Cooktop 400 series	HK\$ 500 per item	HK\$ 600 per item
Oven, steam oven, microwave oven, warming drawer, coffee machine (EB, BO, BOP, BS, BSP, BM, BMP, WS, WSP, DV, DVP, CM, CMP)	HK\$ 400 per item	HK\$ 500 per item
Vario cooling 400 series, (RC 4., RF 4., RY 4., RB 4., RW 4.,)	HK\$ 1,000 per item	Service not available
Cooling and washing appliance (RB 280, RT, RC, RF, RW 404, DF, WD, WM, WT)	HK\$ 400 per item	HK\$ 700 per item

* Re-installation of the item is not included in this rate

Product warranty

Purchasing of Gaggenau appliances entitles the customer a one-year product warranty including all parts and labour costs. In order for the warranty to be active, the appliance owner must complete and return the Warranty Card provided with. For detailed terms and conditions, please refer to the Warranty Card.

Inspection and repair services		
Service	Unit rate	
Pre-installation site inspection, necessary for Vario cooling 400 series products	HK\$ 480 per visit	
First visit for inspection of Gaggenau appliances	First item (HK / Macau)	HK\$ 700 / HK\$ 1,500
	Second item and so on...	HK\$ 500 per item / HK\$ 1,500 per item
Second visit for installation of spare parts (within 30 days from the date of issue of service order)	No charge	
Spare part replacement	To be quoted separately	
Extra charge for sites in Lantau Island, Discovery Bay, Ma Wan, or outlying islands	HK\$ 250 per visit	
Unsuccessful installation due to incomplete site condition (less than 70% of total items can be installed)	HK\$ 900 per visit	

Service hotline: 2552 2208

On-site visit schedule: Hong Kong Island – Monday, Wednesday and Friday
Kowloon and New Territories – Tuesday, Thursday and Saturday

