

The range
2017




GAGGENAU



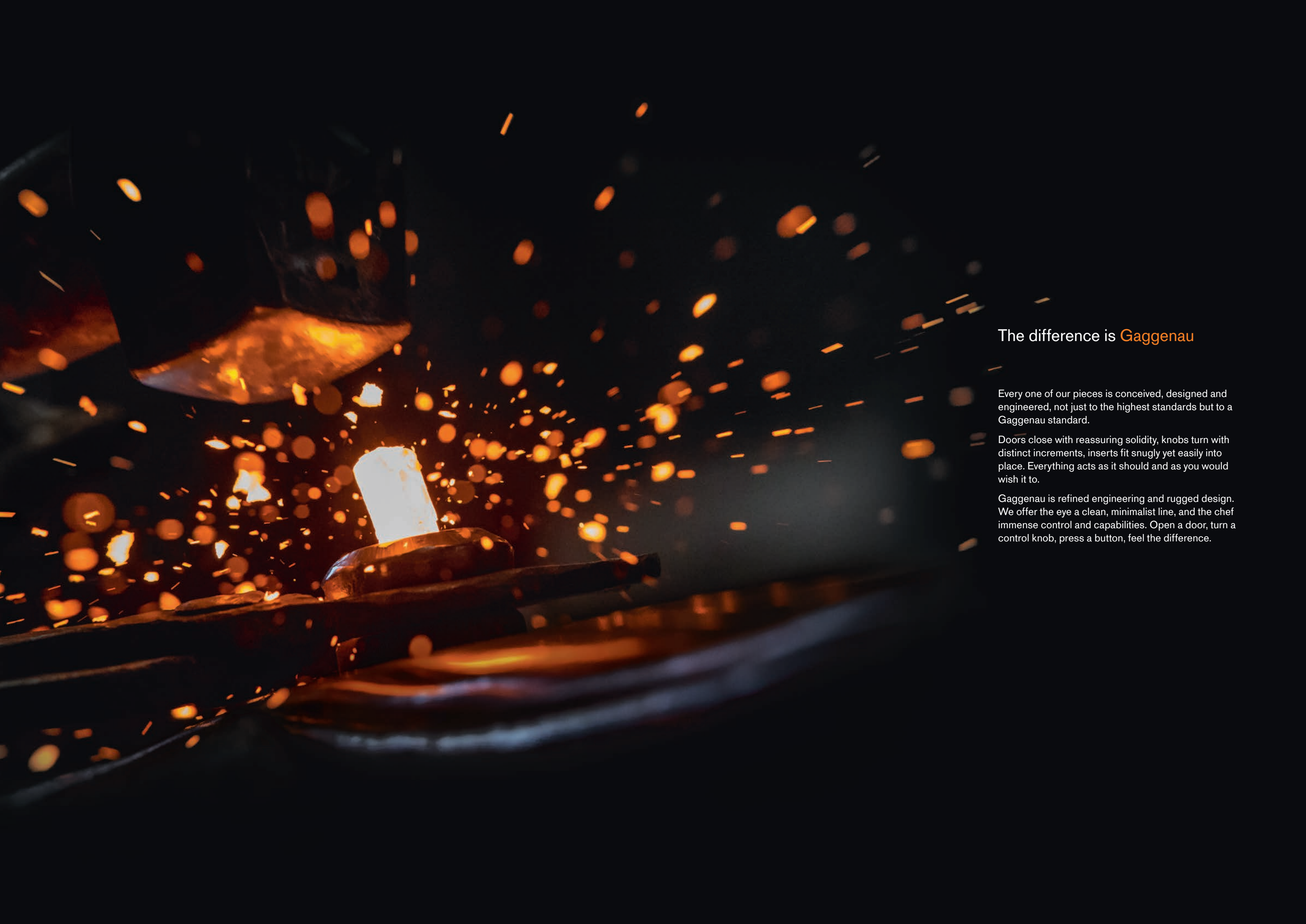
What began in 1683 on the edge
of the Black Forest, continues...

1683

A misty forest landscape with a large white number 3 overlaid on the left side. The background is a dense forest of evergreen trees, partially obscured by a thick layer of mist or fog that hangs between the trees and over the hills. The lighting is soft and diffused, creating a serene and atmospheric scene. The number 3 is a large, white, sans-serif font, positioned in the lower-left quadrant of the image.

333 years of innovation, quality and skill have seen us emerge through the vagaries of history, some of which we shaped: we introduced the integrated kitchen, brought the combi-steam oven into the home and are now pioneering a wash cycle for it. These are all breakthroughs that determined the future. We do not await tomorrow, we have already made it.

The difference is going to be amazing. And 333 years in the making.



The difference is **Gaggenau**

Every one of our pieces is conceived, designed and engineered, not just to the highest standards but to a Gaggenau standard.

Doors close with reassuring solidity, knobs turn with distinct increments, inserts fit snugly yet easily into place. Everything acts as it should and as you would wish it to.

Gaggenau is refined engineering and rugged design. We offer the eye a clean, minimalist line, and the chef immense control and capabilities. Open a door, turn a control knob, press a button, feel the difference.



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Glass composites, waiting for their chance to become our distinctive blue enamel.



Ovens

What the professional chef comes home to.

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

With our oven series we cater for these tastes, which differs in design and scale. Or we have the iconic EB 333 for those harbouring a distinctly greater ambition.

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

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

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



The EB 333 oven

Newly redesigned and updated after 30 years of minor, deferential adjustments, the soul of this culinary icon has now been boldly strengthened. Still almost entirely built by hand, its front door panel is fashioned from a single piece of 3 mm stainless steel and stretches across the full, impressive, 36 inch width. Cantilevered hinges and a cushioned open and closing system effortlessly manoeuvre the door's substantial 44 lbs of weight.

Technical improvements have resulted in an addition of the TFT touch display, whose stainless steel knobs are also available in black as optional accessory. Being our statement oven, this is a worthy celebration of the oven's 30th and our 333rd year.



The 400 series ovens

Driven by principles within the professional kitchen, inspired by the needs and experiences of the professional chef, we have introduced the same senses and standards into the private home with our 400 series ovens.

The bold lines of solid stainless steel and glass, standing proud of their background are unmistakable and unmistakably Gaggenau. Intriguingly free of any handles, doors are opened by a simple touch of the display. This is an oven that confidently sets the tone of the kitchen. When stacked, the control panels bridge two options, the combi-steam oven or combi-microwave oven twinned with an oven or a fully automatic espresso machine may be preferred. This choice can then be accompanied by either a warming drawer or a vacuuming drawer, designed with various intentions, including sous-vide preparation.

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

For the private chef with expansive ideas, the oven's 24-inch width can be enlarged to a magnificent 30-inch. Either size is distinctive in striking stainless steel backed glass.



A range of three, in a side-by-side format, the combi-microwave oven and combi-steam oven separated by the craved-for integrated espresso machine is simply one impressive trio combination among many.

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

The fully automatic espresso machine enables you to create your bespoke coffee alongside the distinct recipe of your guest, instantly and with a minimum of effort. Up to eight personalized settings can be stored. The water level is monitored automatically, alongside that of the milk and coffee bean dispensers.



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

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

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

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

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

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



The vacuuming drawer



The cast-iron roaster



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

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

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

The baking stone is another example that epitomizes the 400 series ovens inability to compromise. Hand finished, with its own removable heating element able to raise it to a mighty 550 °F, this bakes pizzas, tarte flambée and the humble loaf as perfectly as a professional brick oven.

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



The meat probe



The baking stone



The warming drawer

The EB 333 oven



Oven

EB 333
Width 36"
Pyrolytic system
17 heating modes
Meat probe and
baking stone function
Cavity volume 3.6 cu.ft.

The 400 oven series



Oven

BO 480/481
Width 30"
Pyrolytic system
17 heating modes
Meat probe,
rotisserie spit and baking
stone function
Net volume 4.5 cu.ft.



Oven

BO 450/451
Width 24"
Pyrolytic system
13 heating modes
Meat probe and
baking stone function
Net volume 3.2 cu.ft.



Double oven

BX 480/481
Width 30"
Pyrolytic system
17 heating modes
Meat probe,
rotisserie spit and baking
stone function
Net volume 2 x 4.5 cu.ft.

The accessories



Meat probe



Rotisserie spit
(only for 24" BO oven)



Baking stone



Pizza peel

Set of 2



Black control knobs

For EB 333



Combi-steam oven

BS 484/485
Width 30"
Fixed inlet and outlet water
connection
Fully automatic cleaning system
Sous-vide cooking, grill,
convection combinable with
humidity levels
Meat probe
Net volume 1.7 cu.ft.



Combi-steam oven

BS 470/471/474/475 ■
Width 24"
Fixed inlet and outlet water
connection
Fully automatic cleaning system
Sous-vide cooking, grill,
convection combinable with
humidity levels
Meat probe
Net volume 1.7 cu.ft.



Combi-steam oven

BS 464/465
Width 30"
Removable 44 oz water tank
Convection combinable with
humidity levels
Meat probe
Net volume 1.5 cu.ft.



Combi-microwave oven

BM 484/485
Width 30"
Microwave and convection oven
operation with broil
Net volume 1.3 cu.ft.



Combi-microwave oven

BM 450/451
Width 24"
Microwave and convection oven
operation with broil
Net volume 1.3 cu.ft.

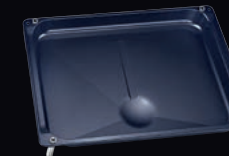


Fully automatic
espresso machine

CM 450*
Width 24"
Beverages can be personalized
and memorized



Pull-out system



Broil pan

Enamelled



Baking pan

Enamelled



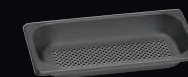
Wire rack

Chromium-plated



Glass tray

(only for 24" BO oven)



Gastronorm pan small

Non-stick, GN 1/3
Perforated/Unperforated



Gastronorm pan large

Non-stick, GN 2/3
Perforated/Unperforated



Gastronorm roaster

Cast aluminum, GN 2/3
Height 6 1/2", non-stick



Gastronorm pan small

Stainless steel, GN 1/3
Perforated/Unperforated



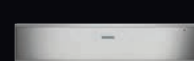
Gastronorm pan large

Stainless steel, GN 2/3
Perforated/Unperforated



Warming drawer

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



Warming drawer

WS 461
Width 24", height 5 3/8"
Dinner set for 6 people
Net volume 0.75 cu.ft.



Warming drawer /
Storage drawer

WS 463
Width 24", height 8 3/16"
Dinner set for 8 people
Net volume 1.1 cu.ft.



Vacuuming drawer

DV 461**
Width 24", height 8 3/16"
3 levels each for vacuuming
inside and outside the chamber



Vacuuming drawer

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



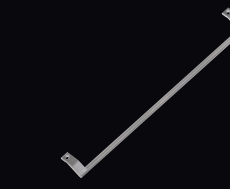
Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Handle

Stainless steel

■ Also available with controls at the top

* available April 2017 ** available Fall 2017

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



Cooktops

Give yourself the ingredients for greatness.

The two Vario cooktops series provide the aspiring chef with a variety of unique specialized appliances to make any home kitchen exceptional. As Himalayan salt proves, every culinary element should please both the palate as well as the eye. Made from solid stainless steel, each range presents a connected seamless and modular cooktop system. Crafted to all fit freely but perfectly together.

For those who simply cannot imagine cooking on anything but gas, we have the latest technology that simmers on the quietest of flame and performs loudly under a wok burner. Alongside gas are induction cooktops and the classic glass ceramic cooktops, specialty appliances such as the electric grill, in-counter steamer, Teppan Yaki and deep fryer. All accompanied by effortless and clever ventilation elements.

Whether flush- or surface-mounted, the expansive, professional Vario 400 series cooktops or the compact, understated Vario 200 series cooktops will transform the cooking space.



The Vario 400 series cooktops

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely: grill, Teppan Yaki, in-counter steamer, downdraft ventilation and deep fryer can sit together as one cohesive cooking surface with induction or gas cooktops that can range from 15 inches to 36 inches.

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

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



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

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

Surface or flush mounting result in any favored configuration having a 3 mm visible perfect edge or sitting level, embedded in a countertop. It is simply a matter of taste.

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

The induction cooktops extend from a 15-inch single wok option through to 36-inch, offering five cooking zones and adjustable heating areas. For those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.



The solid stainless steel control knobs



Surface or flush mounting



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

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

The **two gas burners** put up to 20,500 BTUs of raw power at your disposal. Fully precise electronic flames automatically re-ignite if ever they are blown out. The single wok or paella burner is all consuming with several flame rings or you can push the boundaries, all the way up to a five brass burner.

The **retractable downdraft ventilation** rises regally from the island behind the cooktop, this is a show-stopping ventilation unit. It captures the vapors and odors from the very top of the pans, while directly illuminating the cooking surface. Upon completion of its mission, it sinks effortlessly once more into the countertop.



The retractable downdraft ventilation



We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This 36" full surface induction cooktop is of unlimited creative space, enabling impulsive pan placement. The entire area is your cooking zone, wherever you position the pan, that is where it will cook. Move the pan to make room for others and it remembers the setting and reapplies it to the pan wherever you set it back down.

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



The VG 491 gas cooktop stretches out a full 36 inches and can be installed surface mounted or flush, becoming one with the countertop.

A large central wok or paella burner is surrounded by both high power and standard burners, each capable of automatic re-ignition should you be affected by unexpected crosswinds. Arming the chef with five brass burners under cast iron supports, ready to provide up to 59,700 BTUs of heat, this is as powerful as it looks.



The Vario 200 series cooktops

Where counter space is at a premium, we offer a more compact interconnecting system with controls incorporated into the cooking panel. Ranging in scale from 12 to 24-inch, this is a very cohesive series, fusing state-of-the-art performance with intelligent design. So while the area may be limited, culinary ambitions need not be.

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



The range of options extend far beyond the capacity of most kitchens, allowing the chef to mix and match creating a very personalized display. The two-ring gas burner cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. The in-counter steamer, induction cooktop and Teppan Yaki will inspire the healthy food adventurer within and the downdraft ventilation will ensure the kitchen remains pure as well.

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

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

The electric cooktop's super-quick cooking zones offer a power output up to 1,800 Watts for searing or boiling large pots of liquid, this is the cooktop for the impatient.

The Teppan Yaki gives the thrill of speed frying at 480 °F using the full 1,800 Watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.



The control knobs



Vario induction cooktop

VI 491 ■
Width 36"
5 cooking zones

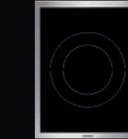


CX 491 ■
Width 36"
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario induction cooktop

VI 424 ■
Width 15"
2 cooking zones



Vario induction cooktop

VI 414 ■
Width 15"
1 cooking zone
Ideal for wok pan, with wok ring



Vario gas cooktop

VG 491 ■
Width 36"
5 burners
With wok burner
Full electronic power level regulation



Vario gas cooktop

VG 424 ■
Width 15"
2 burners
Full electronic power level regulation



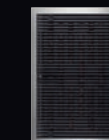
Vario gas wok

VG 414 ■
Width 15"
1 wok burner
Full electronic power level regulation



Vario Teppan Yaki

VP 414 ■
Width 15"
One hard-chromed metal surface
Exact temperature control



Vario electric grill

VR 414 ■
Width 15"
2 zones
Open cast grill, with lava stones



Vario steamer

VK 414 ■
Width 15"
Steam cooking on two levels
Exact temperature control



Vario deep fryer

VF 414 ■
Width 15"
3-zone basin
Exact temperature control



Retractable downdraft ventilation

AL 400 ■
Width 46 5/8" / 36"
Retractable, can be completely lowered into the countertop when not in use



Vario downdraft ventilation

VL 414 ■
Width 4 5/16"
Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario 400 series cooktops

The 200 series cooktops

Each with a different character, this part of the range presents widths in 30 inch and 36 inch. Whether it is flush- or surface-mounted, gas, induction or glass ceramic; where space is limited, ambition is not.

The flex induction cooktop is for the enthusiasts who want to express themselves beyond the restrictions of a small cooking surface. It offers a number of normal sized induction zones to choose from, as you would expect. But for larger pans or its bespoke accessory, the Teppan Yaki plate, you can touch a button and merge two zones into one large one.

The frying sensor function enables you to cook like a chef. For gentler and healthier frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings. And when you have finished creating, the visual elements virtually disappear into your surface.

The control concept is a twist-pad that simply lifts off for hygienic cleaning of the surface. An ingenious interface whose simplicity belies its power. This is a flexible cooktop designed to be both easy to use and capable of adventurous, professional cooking.

Design options

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

The 400 series cooktop



Full surface induction cooktop

CX 491 ■

Width 36"
1 large cooking surface
TFT touch display
Free positioning of cookware

The 200 series cooktops



Flex induction cooktop

CI 292 ▲ ■

Width 36"
5 cooking zones
Twist-Pad control



Flex induction cooktop

CI 282 ■

Width 30"
4 cooking zones
Twist-Pad control



Glass ceramic cooktop

CE 290 ■

Width 36"
4 cooking zones
Twist-Pad control



Gas cooktop

VG 295

Width 36"
5 burners
Control panel
With wok burner

The accessories



Cast-iron griddle plate
(Vario 400 series grill)

Enamelled, half or full size



Cast-iron griddle plate
(Vario 200 series grill)



Teppan Yaki plate
(Full surface induction)

Made of multi-ply material



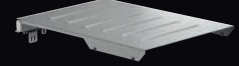
Teppan Yaki plate
(Full surface induction)

Made of multi-ply material



Teppan Yaki plate
(Flex induction)

Made of multi-ply material



Appliance cover

Stainless steel



Wok pan

Made of multi-layer material



Wok ring
(for use with VI 414 wok induction)

Attachment for wok pan



Frying sensor pan

Stainless steel
Non-stick coating for
Ø 6", Ø 8", Ø 11"
cooking zones



Pasta basket



Gastronorm roaster

Cast aluminum
GN 2/3 non-stick
Height 6 1/2"



Lava stones

For refilling

The Vario 200 series cooktops



Vario gas cooktop

VG 264 ●
Width 24"
4 burners



Vario gas cooktop

VG 232 ●
Width 12"
2 burners



Vario gas wok

VG 231 ●
Width 12"
One wok burner



Vario glass ceramic cooktop

VE 260 ●
Width 24"
4 cooking zones



Vario glass ceramic cooktop

VE 230 ●
Width 12"
2 cooking zones



Vario Teppan Yaki

VP 230 ●
Width 12"
1 metal surface
Exact temperature control



Vario electric grill

VR 230 ●
Width 12"
2 separately controllable zones
Open cast grill, with lava stones



Vario steamer

VK 230 ●
Width 12"
Steam cooking on 2 levels
Exact temperature control



Vario deep fryer

VF 230 ●
Width 12"
3-zone basin
Exact temperature control



Vario downdraft ventilation

VL 041/040 ●
Width 3 3/8"
Highly efficient ventilation system
at cooktop level
Perfectly combinable with other
Vario 200 series cooktops



Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to statement pieces, every model within our ventilation series performs the same function, but panders to a different space. And like black garlic, our ventilation removes the undesired effects of your gastronomic endeavours.

Ventilation is the unsung hero of the kitchen, capable of turning unbearable conditions to pleasant ones, converting odorous foods into favourites. It is not at the forefront of your mind when creating your kitchen, unless you are a chef at heart. Then it is a big deal. We have made ventilation either invisible or a show piece; in the case of the retractable downdraft ventilation, it is both.

Effortless, silent and clever. The 400 and 200 series ventilation capture vapors and odors from a collection of ventilation systems which can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the retractable downdraft, the surface-mounted downdraft to the wall-mounted, island or visor hood, each achieve power without bulk and extraction at a whisper.

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.



The 400 series ventilation

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall there are island hoods or, for those who do not want anything to get in the way with their view we offer sleek and subtle downdraft ventilation units.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapor. The angled baffle and activated charcoal filters coupled with different types of blowers make for a quiet, ruthlessly efficient odor killer. Flush, dimmable LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

If a more minimalistic approach is desired, with nothing in clear sight, there is the cooktop ventilation design. Where the downdraft ventilation is subtle, removing steam and odor almost unseen, the retractable downdraft ventilation rises from the surface like a metallic wall.

This is ventilation that is capable of so much more than you can throw at it.



The **downdraft ventilation** was our 1976 innovation that we have been perfecting over the decades. Seamlessly fitting into any Vario 400 series cooktops arrangement, the downdraft system offers effective odor and vapor removal at source.

Utilizing the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odor down into the countertop. The flap and filter have been designed to reduce noise and improve airflow through the space saving duct system. Low profile ducting leads to a toe-kick mounted recirculation blower. Specially designed grease filters increase air flow and absorb more, while the charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.





The retractable ventilation rises and falls from the island, capturing the vapor and odors from the very top of the pans, while directly illuminating the cooking surface without catching the eye through dimmable LEDs. Each system is designed with an automated ventilation feature that vents the area for a few minutes every hour and it is equally happy to extract or recirculate the air.



The 200 series ventilation

The 200 series offers the private chef a determinedly efficient set of options. From the downdraft at counter level to wall-mounted and island hoods to visor hoods hidden behind kitchen cabinets. These stainless steel ventilation units feature a host of considered benefits.

Each provide high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable filters are dishwasher-safe as well as utterly effective. Their quiet power impresses.

Air movement never looked so good.



The **downdraft ventilation** was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At a width of 3 3/8 inches, it is the minimalist hero of the Vario 200 series, quietly removing odors, vapors and grease, without making a big thing out of it.

The **wall-mounted hood**, where cabinets are not in the way, there is a statuesque wall-mounted hood option. In a width of 36 inches of stainless steel, vapor extraction, with an attractive and easy to clean, flat underside and near complete odor elimination. It looks effective because it is.

The **island hood** impresses in terms of technology as well as appearance, with a width of 40 inches. The step designed island hood is extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.

Stainless steel is evident throughout our ventilation system. It encases everything, rigidly maintaining both the aesthetic and functional integrity.

The **visor hood** completes the 200 series as the non-compromising, space-saving solution. It sits effortlessly within the confines of a 24-inch and 36-inch width. Discreet, extendable and quiet. It opens out beyond the cabinet via a clever mechanism and an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights and four power levels. All of which slots neatly back into invisible obscurity when you are done.



The downdraft ventilation

The 400 series ventilation



Retractable downdraft ventilation

AL 400

Width 46 5/8"/36"
Retractable, can be completely lowered into the countertop when not in use



Vario downdraft ventilation

VL 414

Width 4 5/16"
Highly efficient ventilation system at the cooktop
Perfectly combinable with other Vario 400 series cooktops



Island hood

AI 442

Width 48"/63"
Highly efficient extraction of cooking vapor due to large collection area and angled baffle filter



Wall-mounted hood

AW 442

Width 48"/63"
Highly efficient extraction of cooking vapor due to large collection area and angled baffle filter

The 200 series ventilation



Vario downdraft ventilation

VL 041/040

Width 3 3/8"
Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario 200 series cooktops



Island hood

AI 230

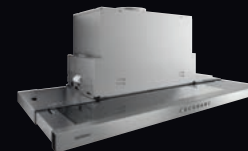
Width 40"
Highly efficient extraction of cooking vapors in classic design



Wall-mounted hood

AW 230

Width 36"
Highly efficient extraction of cooking vapors in classic step design



Visor hood

AF 210

Width 36"/24"
Unobtrusive design thanks to integrated glass panel in the steam screen
Optional accessory: Lowering frame for complete integration into the upper cabinet



Refrigeration

Freshness, extend it.

To complete your kitchen is our extensive refrigeration portfolio. A range with the ability to sense and react to the most delicate and demanding of foods in an intelligent way. One such ingredient is the large, fragrant Japanese Shiso mint leaf: a delicate seasoning, a bold garnish and even a wasabi receptacle.

Some provisions require that little bit longer to mature, while others favour a particularly cool environment. The modular 400 series refrigerators, freezers, fridge-freezer combinations and wine climate cabinets suit every demand, with precise cooling technology, ENERGY STAR® qualification and Star-k certification. Food wastage is kept to a minimum: radicchio will stay crisper, mangoes will last longer, meat and fish life will be prolonged.

For the wine lover, a fine wine requires just as much thought and delicacy as an exotic fruit. Your wine needs to be stored, showcased and prepared for enjoyment. These are competing functions, which your wine climate cabinet, equal to a wine cellar, achieves with unflappable aplomb.

The 400 series modular refrigeration

A fully integrated, built-in modular family: refrigerators, freezers, fridge-freezer combinations and wine climate cabinets can be partnered in a multitude of ways to create an impressive display. Should you wish them to stand out you can even customize the effect with the addition of stainless steel doors.

One of the quietest products in their class with insides panelled entirely in stainless steel. Illuminated by LED light pillars and ceiling spot lights, climate zones can be precisely controlled to create the perfect environment for the fussiest salad leaf. Inspired by the professional kitchen, the hand fitted door racks are solid aluminum providing an exceptionally hygienic interior. All of these combined with their aesthetic beauty sets the 400 series apart.

Our wine climate cabinets are equally exacting, display lighting and crafted bottle trays show off your coveted wine collection like an art exhibit. Two separate zones control both the temperature and humidity, providing you with a cellar environment and the perfect drinking temperature. All you need to do is remove the cork.





The modular refrigeration range comes in four different widths from 18 inches to 36 inches for a double door. One of the freezer models dispenses ice and water from the door and others challenge you to fill a cavernous internal, frost-free space.

Beautifully reflected in the stainless steel ceiling spots and diffused strip lighting stretches down the LED light pillars. Light illuminates the space without blinding the eye.

Exceptional performance is combined with intelligent flexibility. Even when loaded with delicious foods, the motorized shelf can adjust with the mere touch of a finger. Tap a discreet button on the light pillar and it gracefully glides up and down.

Cooling precision is assured with evenly distributed temperatures. A variety of climate zones can be individually adjusted and each setting is absolutely accurate, to the degree. Ideal storage conditions are also met inside the temperature controlled drawer, preserving your meat and fish for longer, thanks to temperatures close to 32 °F.



The LED light pillars



The stainless steel interior



The asymmetrically split glass shelf



The wine climate cabinets

For the serious wine aficionados, wine is a passion bordering on obsession, equalled only by the desire for the ultimate in storage.

A wine climate cabinet needs to not only maintain constant temperatures ensuring storage precision, but also showcase your collection whilst enhancing the prestige of your kitchen.

The wine cabinets offer a choice of different sizes, inviting you to regularly add to your wine collection. Sophisticated technology serves different climate zones with humidity control, fully extendable untreated beech and aluminum shelving protects wine from damaging aromas. Further, the wine climate cabinets are very quiet with minimal vibration. So part of your collection can be laid down to sleep in cellar-like conditions and the part that should be enjoyed now, can be. With controlled temperatures ensuring bottles can be served on demand.

Cabinets within easy reach along with appropriate accessories ensure decanters or opened bottles maintain their perfect temperature, so you can serve guests with perfectly chilled wine throughout your meal. You can even utilize the presentation light to subtly highlight to your guests what they are enjoying.



With niche widths of 18 inches and 24 inches the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. Electronic temperature control guarantees constant temperatures between 41 °F and 64 °F.

Illuminate the wine or decanter you are currently plundering with the dimmable presentation light. It highlights without adversely affecting the contents and the cabinet maintains the wine's temperature, so that each glass is sampled at its best.

Integrated wine climate cabinet blends effortlessly into a refrigeration wall concept providing far too easy access to your prized possessions. While the special glass door protects the wine from UV damage, the lock is the only thing protecting it from you.

Under-counter wine climate cabinet integrates perfectly into any kitchen, whilst offering every function, including two climate zones and even a presentation light. It may be small in size but holds up to a substantial 34 bottles in perfect comfort.

Untreated beech rods gently secure the wine, causing no harm to delicate labels. Added to the aluminum trays, the interior environment has been constructed with materials designed to have no effect upon aroma or taste, the internal air is even passed through activated charcoal filters. Finally, 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.



400 series wine climate cabinet



The fully extendable shelves

The 400 series refrigeration



Three-door bottom freezer

RY 492

Niche width 36"
Niche height 84"
With fresh cooling
Integrated ice maker with fixed inlet water connection
Net volume 14.3 cu.ft.



Two-door bottom freezer

RB 492/472

Niche width 36"/30"
Niche height 84"
With fresh cooling
Integrated ice maker with fixed inlet water connection
Net volume 14.3/11 cu.ft.



Refrigeration column

RC 472/462

Niche width 30"/24"
Niche height 84"
With fresh cooling close to 32 °F
Net volume 17.1/13.1 cu.ft.



Freezer column

RF 463

Niche width 24"
Niche height 84"
Integrated ice and water dispenser with fixed inlet water connection
Net volume 12 cu.ft.



Freezer column

RF 471/461/411

Niche width 30"/24"/18"
Niche height 84"
Integrated ice maker with fixed inlet water connection
Net volume 15.9/12.2/8.5 cu.ft.

The accessories



Presenter

Aluminum
For single bottle display (set of 3)



Handle

Stainless steel

The wine climate cabinets



Wine climate cabinet

RW 464/414

Niche width 24"/18"
Niche height 84"
Two independently controllable climate zones (41 °F to 64 °F)
UV protection, low-vibration operation, presentation light option
Capacity 99/70 bottles



Wine climate cabinet

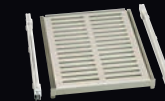
RW 404

Niche width 23 5/8"
Niche height 32 5/16"
Two independently controllable climate zones (41 °F to 64 °F)
Under-counter, stainless steel-framed glass door
UV protection, presentation light option, lockable door
Capacity 34 bottles



Bottle tray

Fully extendable
In beech and aluminium



Shelves

Fully extendable
In aluminium
Suitable for decanters, open bottles and humidors

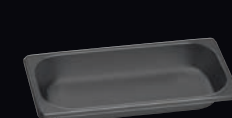
The 200 series refrigeration



Two-door bottom freezer

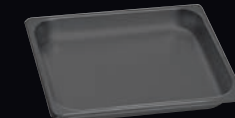
RB 280

Niche width 22"
Niche height 69 3/4"
Three climate zones including fresh cooling
Net volume 9 cu.ft.



Gastronorm pan small

Non-stick, GN 1/3
Unperforated



Gastronorm pan large

Non-stick, GN 2/3
Unperforated



Gastronorm pan small

Stainless steel, GN 1/3
Unperforated



Gastronorm pan large

Stainless steel, GN 2/3
Unperforated



Gastronorm lid small

Stainless steel, GN 1/3



Gastronorm lid large

Stainless steel, GN 2/3



Dishwashers

Because not everything is just a dish.

They are precious, fragile, carefully protected for decades, holding more memories than food and witnesses to your family at its most natural. Treat your crockery to the dishwasher they deserve. And as with truly great cooking, some modern tableware proudly shows off the handcrafted techniques used to create it.

Our 200 and 400 series dishwashers sit seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us. From the intuitive controls of the TFT displays, handleless push-to-open doors and clever loading options that adapt for awkward and precious items, plus an interior that illuminates the cleanliness.

Washing up is never going to be fun, but it can be made exceptional.

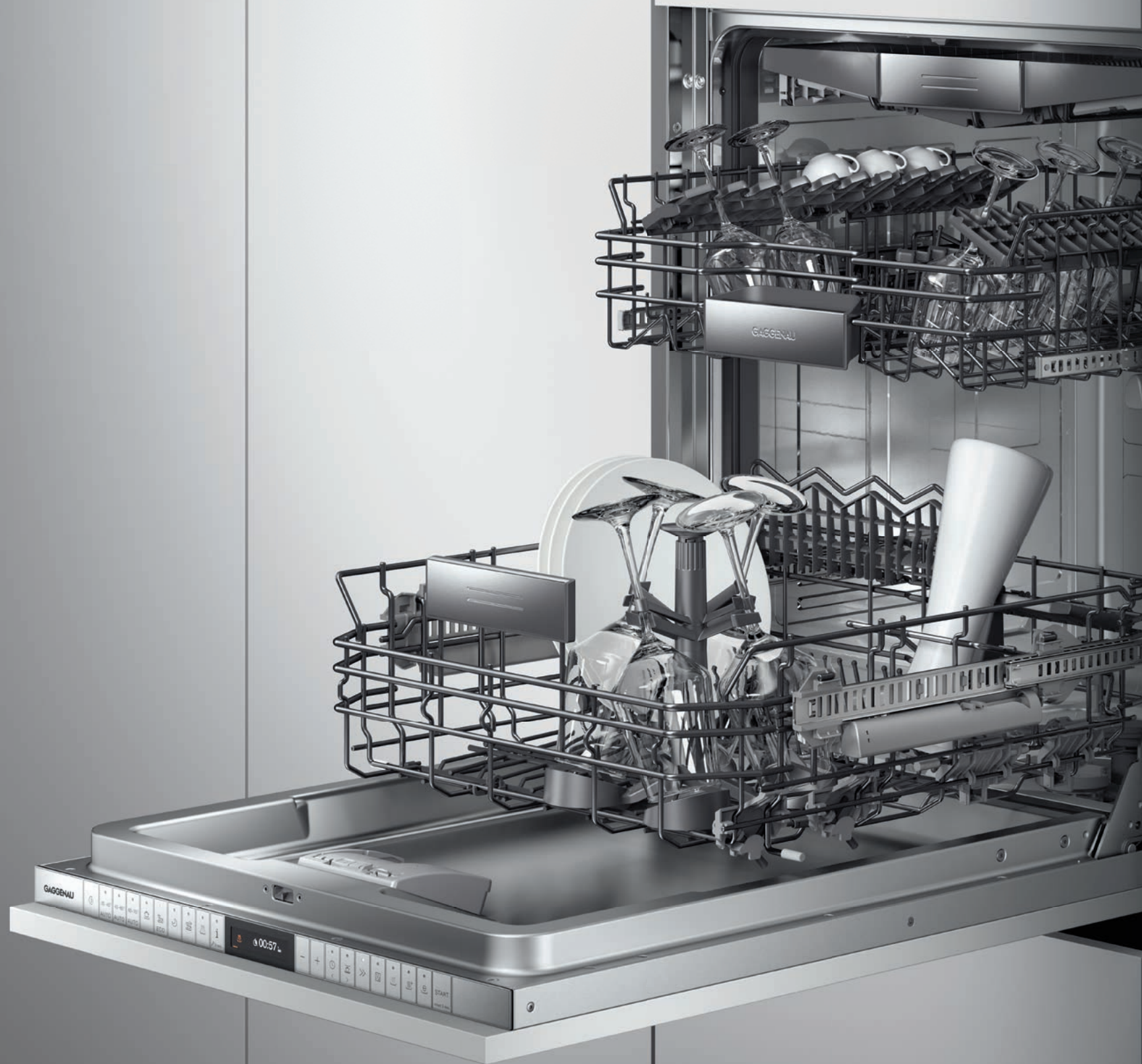


The 400 series dishwashers

A gentle nudge opens the handleless door, racks can be gently glided out on smooth running rails, a little push and it all soft-closes itself. All is designed to cushion your delicate glass and porcelain whilst deceiving you into thinking you are doing something far more special than mundanely loading the dishwasher.

You can choose from two heights, 32 3/16" or 34 9/16". Liberal with space, powerful and quick it is also smart, with a multitude of washing options, a flexible rack system, clever long stemmed glass holder and Gastronorm pan holder. This is an accommodating space, where great care has gone into every folding tine and adjustable rack.

This series is skillful, it can even project the remaining time of the program onto the floor.



The control panel with TFT display details the eight wash programs with four cycle options. While some are guided by internal sensors, they can be combined to operate on Power or Intensive yet be sensitive with the delicates.

As powerful as the range is, they are also quiet, ENERGY STAR® certified and delicate with push-to-open and soft-closing. Smooth running rails are on two or three levels, upper racks can adjust to three heights and the 3rd rack can be enlarged to hold items such as cooking utensils and espresso cups. For ease of use the interior is also handsomely illuminated.



The TFT display



The 200 series dishwasher

Meticulous, considerate, and clever, the 200 series dishwasher performs above expectations.

Different height and widths, up to 6 programs with two adjustable cycle options, a flexible rack system and an Info-Light projects a red light onto the floor during the wash cycle. These are dishwashers that succeed in making life easier.

Open the door and it offers three versatile racks and for your precious wine glasses even a glassware accessory. The only time your wine glasses should clink together is when you are drinking from them.

The 400 series dishwashers



Dishwasher

DF 281/280

Width 24"
8 programs, 4 cycle options
Remaining time projection
Very quiet 40 dBA

The 200 series dishwashers



Dishwasher

DF 251/250

Width 24"
6 programs, 2 cycle options
Info-Light
Very quiet 44 dBA



Dishwasher

DF 250

Width 18"
6 programs, 4 cycle options
Info-Light
Very quiet 44 dBA

The accessories



Silvercare cartridge

For all dishwashers



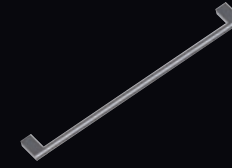
Glass holder

For long-stemmed glasses



Glass basket

(only for DF251/250)



Handle

Stainless steel



Revelations

A beautiful enclosure of culinary delight. This is the promise of Gaggenau, the expectation of the chef, the realization of the diner.

As the Physalis illustrates, exceptional design, quality and functionality don't need to compromise visual appeal, instead it fuels an ever-changing nature. This evolving design ethos, 333 years in the making, continues to unfurl ahead of us.



Beyond the kitchen

Explorations of authentic, extraordinary and uncompromising visionaries, artists, artisans and topics around the world can be discovered in our magazine 'new spaces'. Areas of interest include cuisine, architecture, art, design and anything else that catches our eye.

You will also enjoy our insightful diversions: 'Essays on Culture and Lifestyle' on our website and for the more socially minded, we will be posting on Instagram, Pinterest and Vimeo.

Enlightening previews of the avant-garde for the cultural cognoscenti.

GAGGENAU

Our website offers the comprehensive story on each product as well as more information about us, our history, your nearest showroom as well as resources for architects and kitchen designers.

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The difference is Gaggenau.

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