

The models and dimensions
2019 edition II



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.

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The oven EB 333

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**EB 333 111**

Stainless steel
Width 90 cm

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.

BA 028 115

Baking tray, enamelled
30 mm deep.

BA 038 105

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

BA 058 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 133

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BA 090 100

Black rotary knobs for EB 333, set of 2
Stainless steel knobs with black
coating.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

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, 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 3 tray levels, pyrolysis-safe.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

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

Cleaning

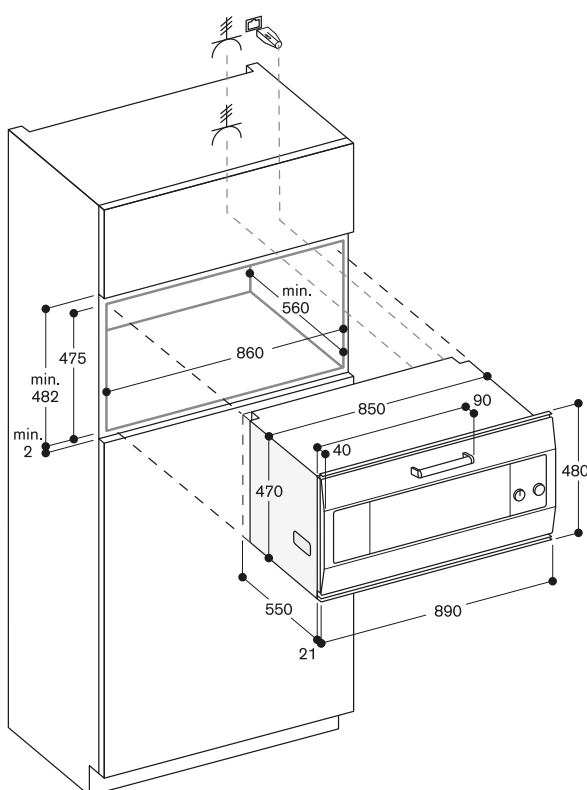
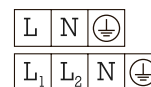
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

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. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account. To achieve the 550 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

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 5.4 kW.
Plan a connection cable.
Plan a LAN cable.



Accessories and special accessories EB 333

BA 090 100

Stainless steel knobs with black coating.



BA 018 105

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



BA 028 115

Baking tray, enamelled
30 mm deep.



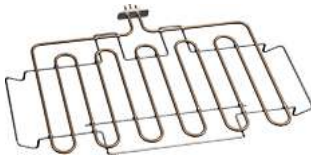
BA 038 105

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



BA 058 115

Heating element for baking stone and
Gastronorm roaster.



BA 058 133

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately). Not in combina-
tion with pull-out system.



BS 020 002

Pizza paddle, set of 2.



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 separately, 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.





The ovens 400 series

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Checklist for appliance combinations 400 series

Vertical combination, 76 cm / 30" wide appliances

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully automatic espresso machine, vacuuming drawers, warming drawers and dishwashers.

In general:

- All appliances shown can be obtained with stainless-steel-backed full glass doors.
- When several appliances are listed (BS/BM and DV/WS), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the appliances is identical.
- The control modules of the two appliances should meet each other in the middle of the combination.
- No further appliances may be fitted above the BS.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide. A stainless-steel-backed full glass door can be obtained as a special accessory.

Horizontal combinations

When planning and ordering please note that

- The door hinges need to be placed on the outside in order to use the full available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.

- The control modules are either all at the top or all at the bottom.

BO Ovens
 BS Combi-steam ovens
 BM Combi-microwave ovens
 CM Fully automatic espresso machine
 DV Vacuuming drawers
 WS Warming drawers
 DF Dishwashers



• BS 484/BM 484
 • BO 480
 • WS 482



• BX 480
 • WS 482

Combination of 4, 76 cm / 30" wide appliances



• BS 485/BM 485
 • BO 481



• BM 484/BS 484
 • BO 480

Horizontal combination, 76 cm / 30" wide appliances



• BO 481



• BO 480

Vertical combination, 60 cm wide appliances



• BS 474/BS 454/BM 454
 • BO 470/BO 450
 • WS 462



• BS 454/BS 474/BM 454
 • BO 470/BO 450
 • WS 462



• BS 454/BS 474/BM 454
 • BM 450
 • DV 461/WS 461



• BM 454/BS 474/BS 454
 • CM 470/CM 450
 • WS 461/DV 461



• BO 470/BO 450
 • DF



• BS 470/BS 450/BM 450
 • DF



• CM 470/CM 450
 • DF

Horizontal combination, 60 cm wide appliances



• BO 471/BO 451



• BO 470/BO 450



• BO 471/BO 451



• BS 470/BS 450/BM 450
• DV 461/WS 461



• BO 471/BO 451



• CM 470/CM 450
• WS 461/DV 461



• BS 451/BS 471/BM 451 • BM 450/BS 470/BS 450
• WS 461/DV 461 • DV 461/WS 461



• BS 471/BS 451/BM 451 • CM 470/CM 450
• DV 461/WS 461 • WS 461/DV 461



• BO 471/BO 451



• CM 470/CM 450
• WS 461/DV 461



• BS 470/BS 450/BM 450
• DV 461/WS 461



• BM 451/BS 471/BS 451 • CM 470/CM 450
• WS 461/DV 461 • DV 461/WS 461



• BS 450/BS 470/BM 450
• WS 461/DV 461

Combination of 4 with warming drawer, 60 cm wide appliances



• BS 455/BS 475/BM 455 • BM 454/BS 474/BS 454
• BO 471/BO 451 • CM 470/CM 450
• DV 461/WS 461



Checklist for appliance combinations 400 series

Vertical combination, 60 cm / 30" wide appliances

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully automatic espresso machine, vacuuming drawers, warming drawers and dishwashers.

In general:

- All appliances shown can be obtained with full glass doors in Gaggenau Anthracite.
- When several appliances are listed (BS/BM), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

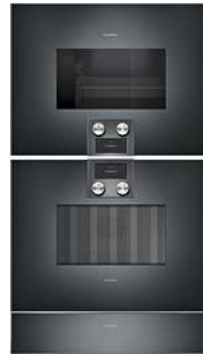
- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the appliances is identical.
- The control modules of the two appliances should meet each other in the middle of the combination.
- No further appliances may be fitted above the BS.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.



• BS 474/BM 454
• BO 470
• WS 462



• BM 454/BS 474
• BO 470
• WS 462



• BS 474/BM 454
• BM 450
• DV 461/WS 461



• BM 454/BS 474
• CM 470/CM 450
• WS 461/DV 461



• BO 470
• DF



• BS 470/BM 450
• DF



• CM 470/CM 450
• DF

Horizontal combinations

When planning and ordering please note that

- The door hinges need to be placed on the outside in order to use the full available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.
- The control modules are either all at the top or all at the bottom.

BO Ovens
BS Combi-steam ovens
BM Combi-microwave ovens
CM Fully automatic espresso machine
DV Vacuuming drawers
WS Warming drawers
DF Dishwashers

Horizontal combination, 60 cm wide appliances



• BO 471



• BO 470



• BO 471



• BS 470/BM 450
• DV 461/WS 461



• BO 471



• CM 470/CM 450
• WS 461/DV 461



• BS 471/BM 451
• DV 461/WS 461



• BM 450/BS 470
• WS 461/DV 461



• BS 471/BM 451
• DV 461/WS 461



• CM 470/CM 450
• WS 461/DV 461



• BO 471



• CM 470/CM 450
• WS 461/DV 461



• BS 470/BM 450
• DV 461/WS 461



• BM 451/BS 471
• WS 461/DV 461



• CM 470/CM 450
• WS 461/DV 461



• BS 470/BM 450
• DV 461/WS 461

Combination of 4 with warming drawer, 60 cm wide appliances



• BS 475/BM 455
• BO 471



• BM 454/BS 474
• CM 470/CM 450
• DV 461/WS 461

Planning notes for the installation of ovens and oven combinations 400 and 200 series

General notes

Installation behind kitchen furniture doors

Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation).

Combination of ovens and Vario cooling 400 series appliances

Please check the planning notes in the information for Vario cooling 400 series appliances in order to prevent the refrigerator door from colliding with the oven.

Installation side by side

When appliances are installed side by side, the clearance between the appliances must be at least 10 mm (corresponds to the standard outside measurement of the furniture cavity of 600 or 762 mm). The door hinges need to be placed outside in order to use the full available door opening angle.

Necessary air cross section at the door edges

Gaggenau ovens are cooled with fresh air at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door. In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture edges.

The measurements given in the drawing apply to all appliances. The following must also be observed:

The area above the appliances

BS:

No other electrical appliances should be installed above the BS. It is recommended that a horizontal handle is not fitted on furniture above the BS.

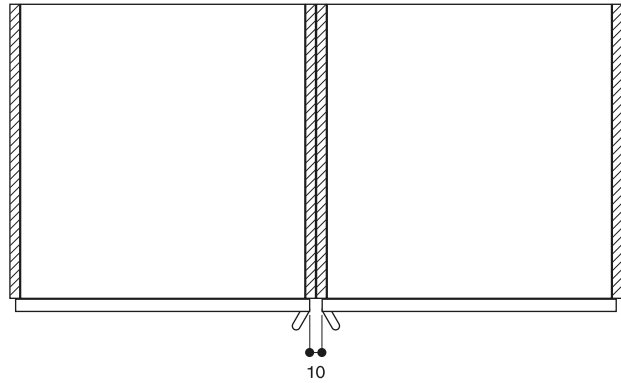
Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.

The area below the appliances

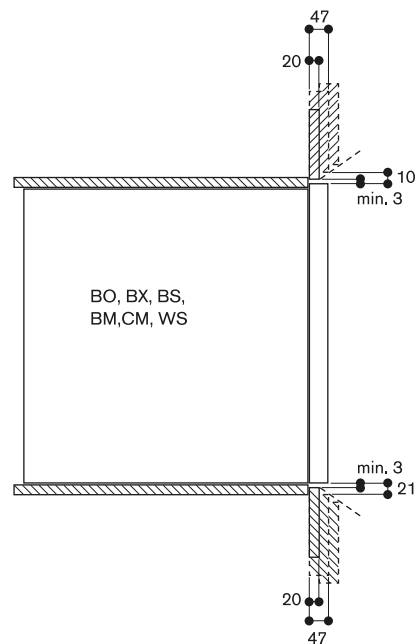
DV / WS:

It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen furniture door is greater than 20 mm in front of the furniture cavity.

When installed next to each other



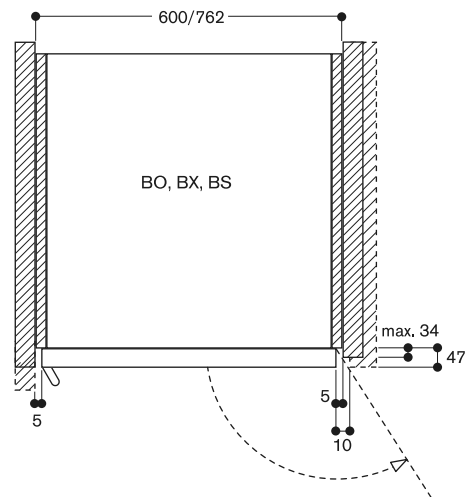
Cross section of the top/bottom door edge gaps



At the sides

In cases where kitchen furniture door thicknesses are greater or where sidewalls protrude up to 34 mm from front of the edge of the furniture cavity, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 10 mm or even more is required.

The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

Air inlet cross section at the door edges



Controls centered

Right-hinged

BX 480 112

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BX 481 112

Stainless steel-backed full glass door
Width 76 cm

Included in the price

- 2 baking trays, enamelled pyrolysis-safe
- 1 rotisserie spit
- 2 wire racks
- 2 grill trays 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.

BA 028 115

Baking tray, enamelled
30 mm deep.

BA 038 105

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

BA 058 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 133

Baking stone.

Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).

Not in combination with pull-out
system.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Double oven 400 series

BX 480/BX 481

- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Core temperature probe with estimation of cooking time
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 2 x 110 litres net volume

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.

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.

Rotisserie spit (lower oven).

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
5 tray levels, pyrolysis-safe.

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 550 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.

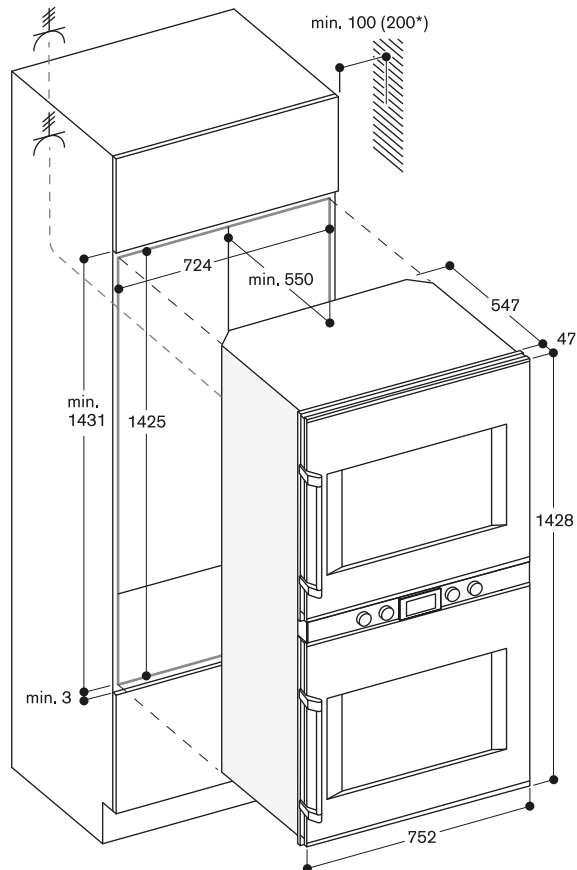
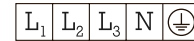
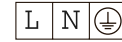
Please read the installation details
regarding oven combination on
page 12 – 13.

Connection

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

Total connected load 9.2 kW.

Plan a connection cable.



* 200 mm in conjunction with BA 018



Controls at the top

Right-hinged

BO 480 112

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BO 481 112

Stainless steel-backed full glass door
Width 76 cm

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.

BA 028 115

Baking tray, enamelled
30 mm deep.

BA 038 105

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

BA 058 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 133

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).

Not in combination with pull-out
system.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 400 series

BO 480/BO 481

- Handleless door / automatic door opening
- 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.

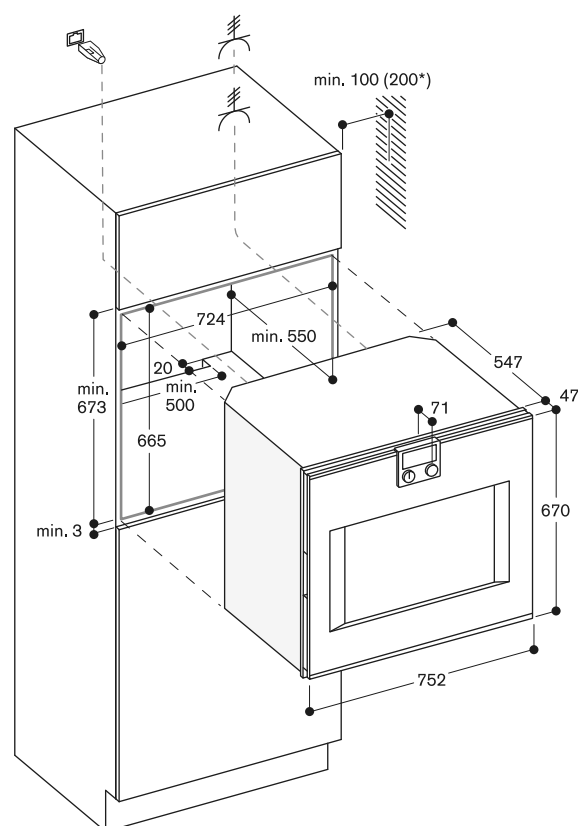
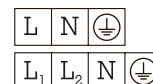
Planning notes

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 550 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.

Please read the installation details regarding oven combination on page 12 – 13.

Connection

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

BO 470 102

Full glass door in Gaggenau Anthracite

Width 60 cm

Left-hinged

BO 471 112

Stainless steel-backed full glass door

Width 60 cm

BO 471 102

Full glass door in Gaggenau Anthracite

Width 60 cm

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.

BA 026 105

Grill tray, enamelled

30 mm deep.

BA 026 115

Baking tray, enamelled

15 mm deep.

BA 036 105

Wire rack, chromium-plated

Without opening, with feet.

BA 046 115

Glass tray

24 mm deep.

BA 056 115

Heating element for baking stone and

Gastronorm roaster.

BA 056 133

Baking stone.

Incl. baking stone support and pizza

paddle (heating element must be

ordered separately).

Not in combination with pull-out

system.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.

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

Oven 400 series

BO 470/BO 471

- Handleless door / automatic door opening
- 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.

The use of the Home Connect

functionality depends on the Home

Connect services, which are not

available in every country. For further

information please check:

home-connect.com.

Please read additional information on

Home Connect on page 332.

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 550 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.

Please read the installation details

regarding oven combination on

page 12 – 13.

Connection

Energy efficiency class A at a range of

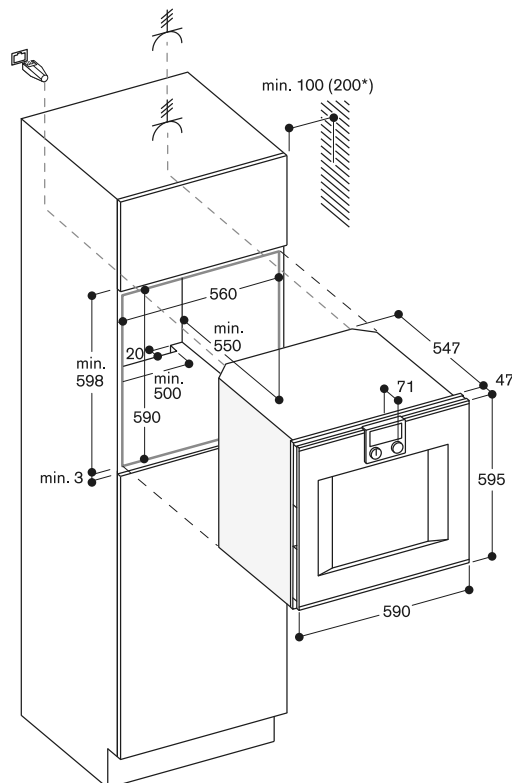
energy efficiency classes from

A+++ to D.

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

Left-hinged BO 451 112

Stainless steel-backed full glass door
Width 60 cm

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.

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.
GN2/3, height 165 mm, non-stick.

Oven 400 series

BO 450/BO 451

- Handleless door / automatic door opening
- 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.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.

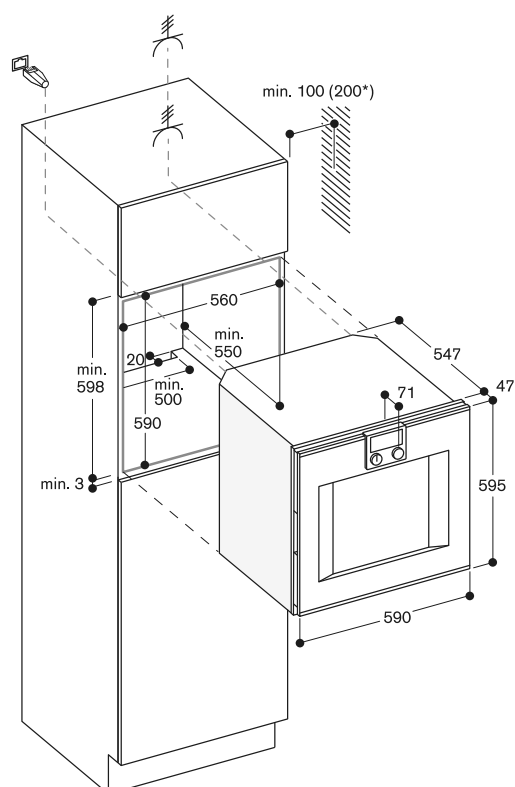
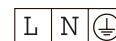
Planning notes

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 550 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.

Please read the installation details regarding oven combination on page 12 – 13.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
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 484 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BS 485 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 Gastronorm insert, stainless steel, GN 2/3 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

Installation accessories

GF 111 100

Water descaling system

GF 121 110

Filter cartridge.

GZ 010 011

Extension for water inlet and outlet
(2 m long)

Special accessories

CL S10 040

Cleaning cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

CL S20 040

Descaling cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 340 230

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

Combi-steam oven 400 series

BS 484/BS 485

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- 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
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 44 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.
Full surface grill.
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).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface grill 2000 W behind glass ceramic.
Steam removal.
Misting.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
Capacity display for filter cartridge (if connected to GF 111 100 descaling system).
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

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

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

Wire rack, stainless steel
Without opening, with feet.

Cleaning

Cleaning programme, fully automatic.
Descaling programme, fully automatic.
Drying programme.
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) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

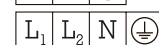
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

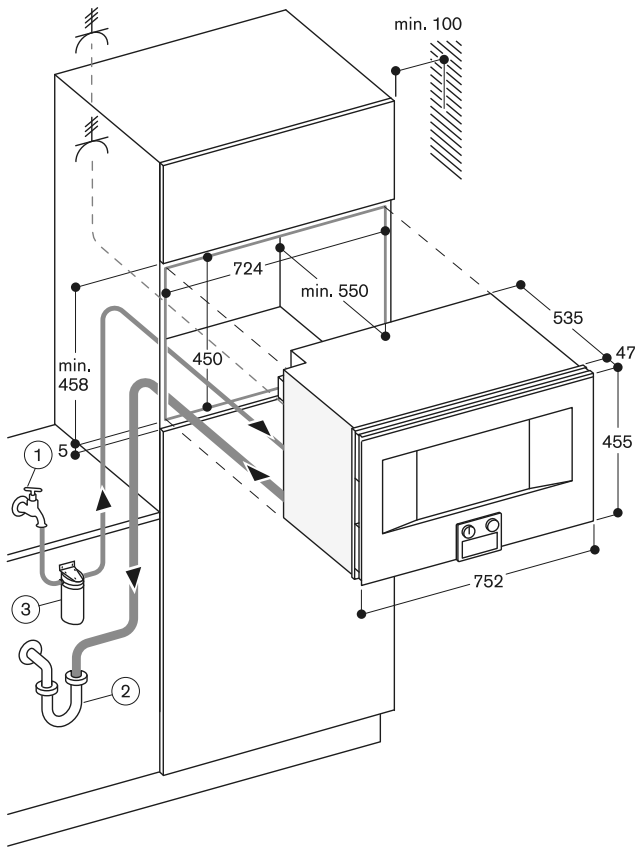
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 12 – 13.

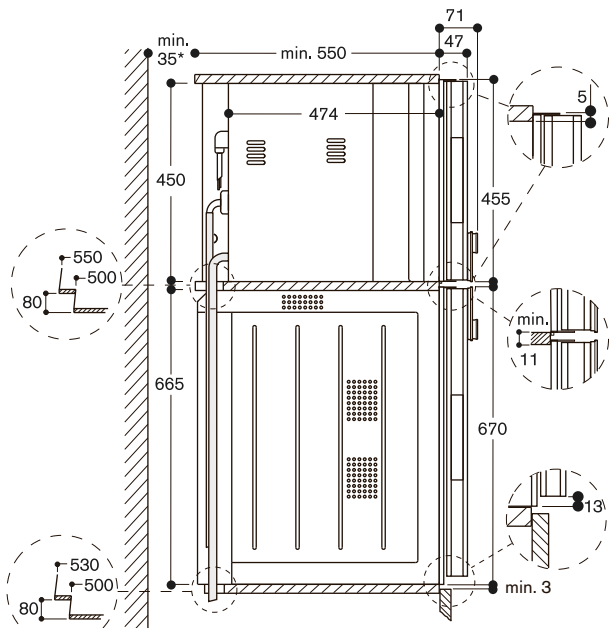
Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 2.9 kW.
Only cold water connection.
Inlet hose 3.0 m with 3/4" (26.4 mm) connection, extendable.
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).
Plan a connection cable.



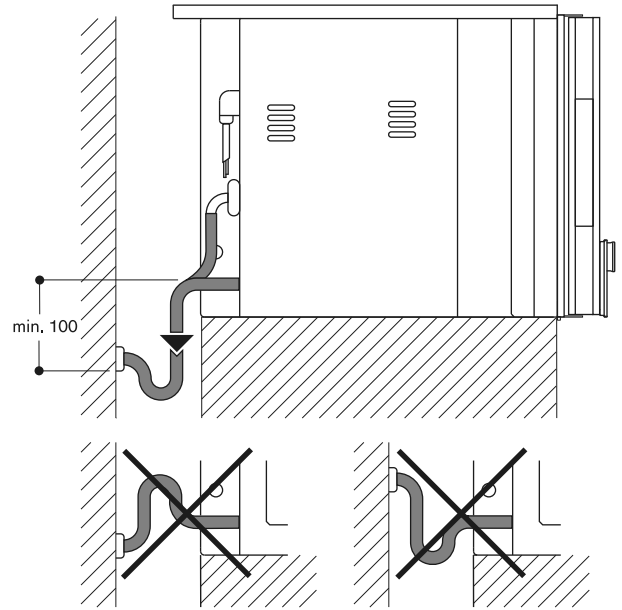


Side view of BS 484/485 above BO

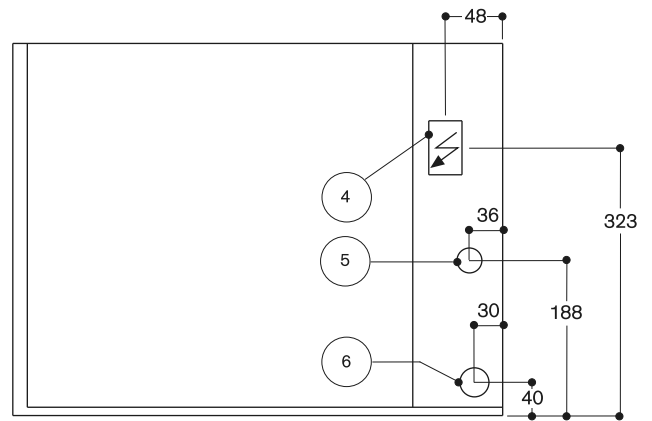


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



- (4) electric terminal box
- (5) cold-water connection
- (6) water outlet



Controls at the top

Right-hinged

BS 470 111

Stainless steel-backed full glass door
Width 60 cm

BS 470 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 471 111

Stainless steel-backed full glass door
Width 60 cm

BS 471 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom

Right-hinged

BS 474 111

Stainless steel-backed full glass door
Width 60 cm

BS 474 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 475 111

Stainless steel-backed full glass door
Width 60 cm

BS 475 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 Gastronorm insert, stainless steel, GN 2/3 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

Installation accessories

GF 111 100

Water descaling system

GF 121 110

Filter cartridge.

GZ 010 011

Extension for water inlet and outlet
(2 m long)

Special accessories

CL S10 040

Cleaning cartridges, set of 4

For combi-steam oven with fixed inlet and outlet water connection.

CL S20 040

Descaling cartridges, set of 4

For combi-steam oven with fixed inlet and outlet water connection.

GN 114 130

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

Combi-steam oven 400 series

BS 470/BS 471/BS 474/BS 475

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- 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
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 44 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.

Full surface grill.

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).

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Full surface grill 2000 W behind glass ceramic.

Steam removal.

Misting.

Core temperature probe with automatic shut-off.

Actual temperature display.

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

Electronic boiling point detection.

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

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

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.

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l.

GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 340 230

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

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

Wire rack, stainless steel
Without opening, with feet.

Cleaning

Cleaning programme, fully automatic.

Descaling programme, fully automatic.

Drying programme.

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) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

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 90° door opening angle.

To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.

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

Please read the installation details regarding oven combination on page 12 – 13.

Connection

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

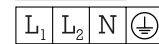
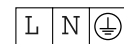
Total connected load 2.9 kW.

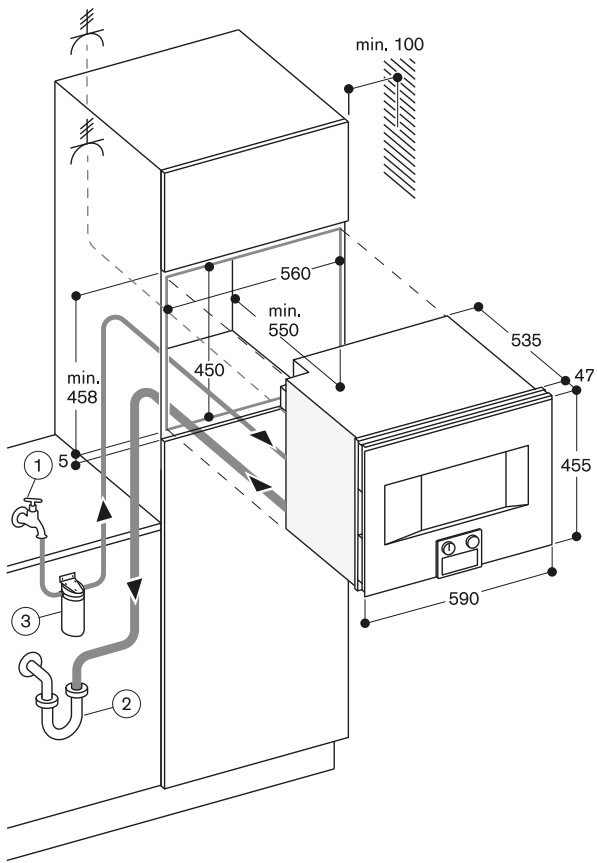
Only cold water connection.

Inlet hose 3.0 m with 3/4 " (26.4 mm)

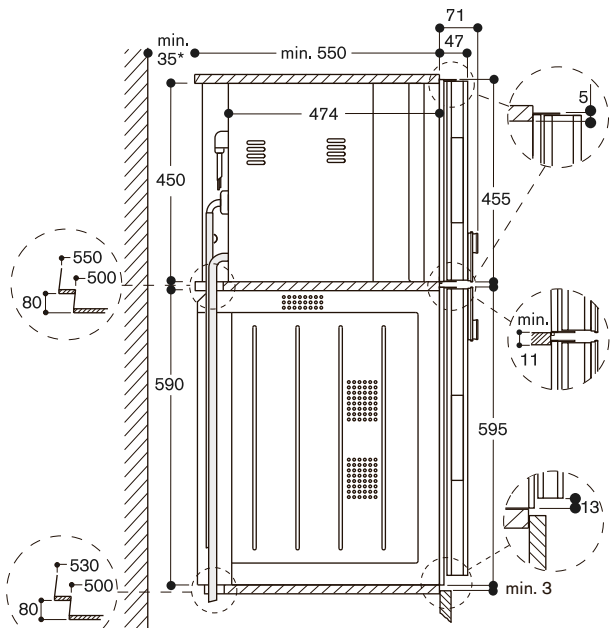
connection, extendable.

Outlet hose (ø 25 mm) 3.0 m (HT-Hose).
Plan a connection cable.



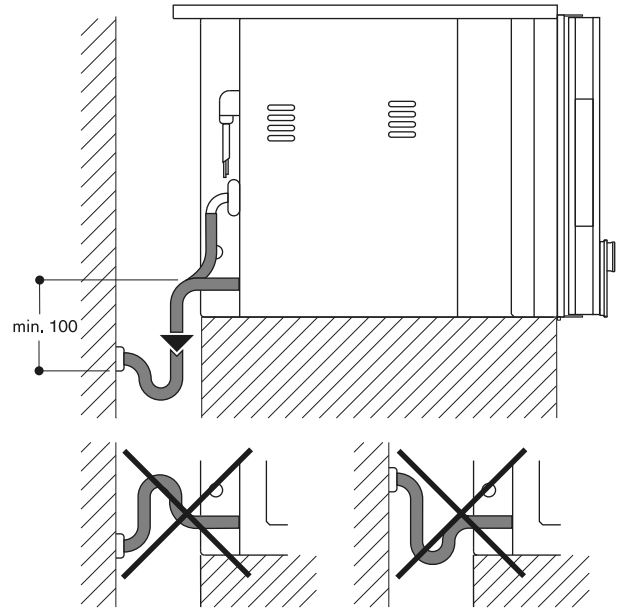


Side view of BS 474/475 above BO

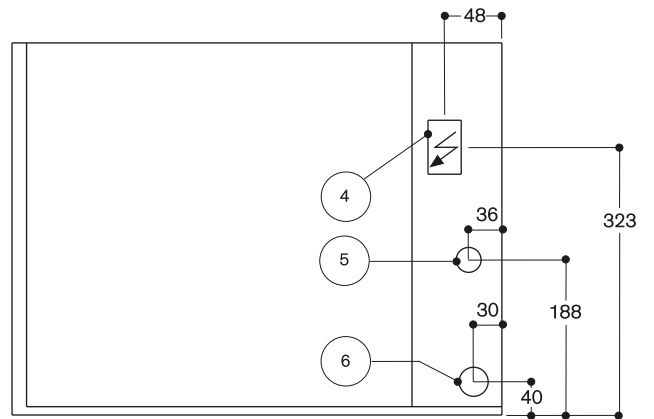


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



- (4) electric terminal box
- (5) cold-water connection
- (6) water outlet



Controls at the top

Right-hinged

BS 450 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 451 110

Stainless steel-backed full glass door
Width 60 cm

Controls at the bottom

Right-hinged

BS 454 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 455 110

Stainless steel-backed full glass door
Width 60 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3l.

GN 340 230

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

GN 410 130

Gastronorm lid, stainless steel,
GN 1/3.

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

GR 220 046

Wire rack, stainless steel
Without opening, with feet.

Combi-steam oven 400 series

BS 450/BS 451/BS 454/BS 455

- Handleless door / automatic door opening
- Water tank
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 42 litres

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

Handling

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

Features

Removable 1.3 litre water tank.
Water level warning.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

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

Cleaning

Cleaning aid.
Drying programme.
Descaling programme.
Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.
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.

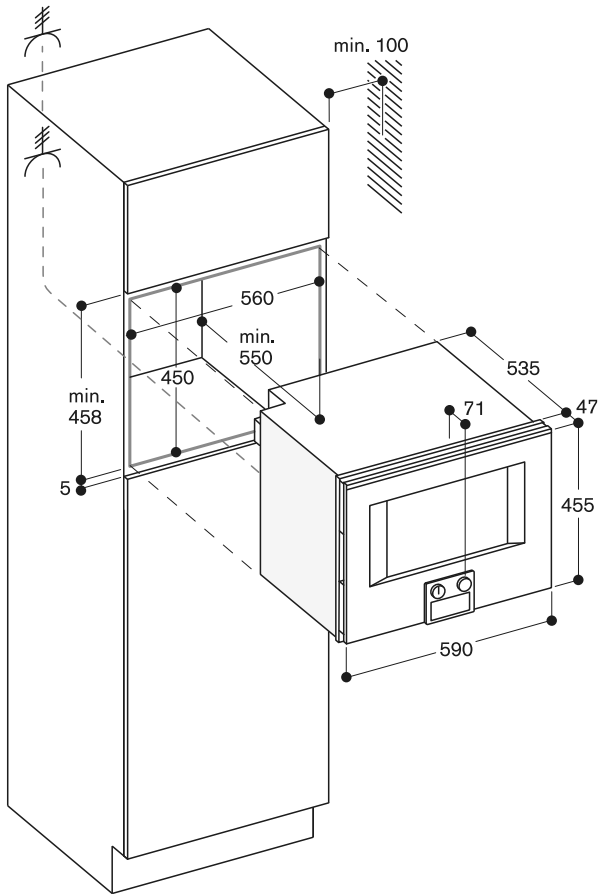
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing. The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 12 – 13.

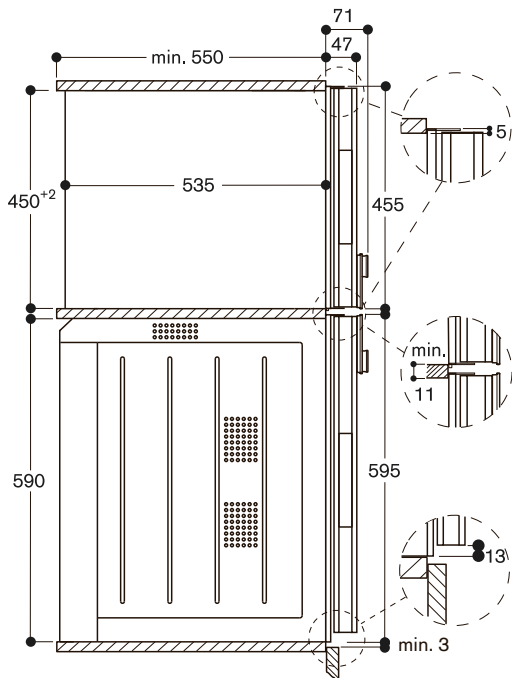
Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 2.0 kW.
Plan a connection cable.





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





Controls at the bottom

Right-hinged

BM 484 110

Stainless steel-backed full glass door

Width 76 cm

Left-hinged

BM 485 110

Stainless steel-backed full glass door

Width 76 cm

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.

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.

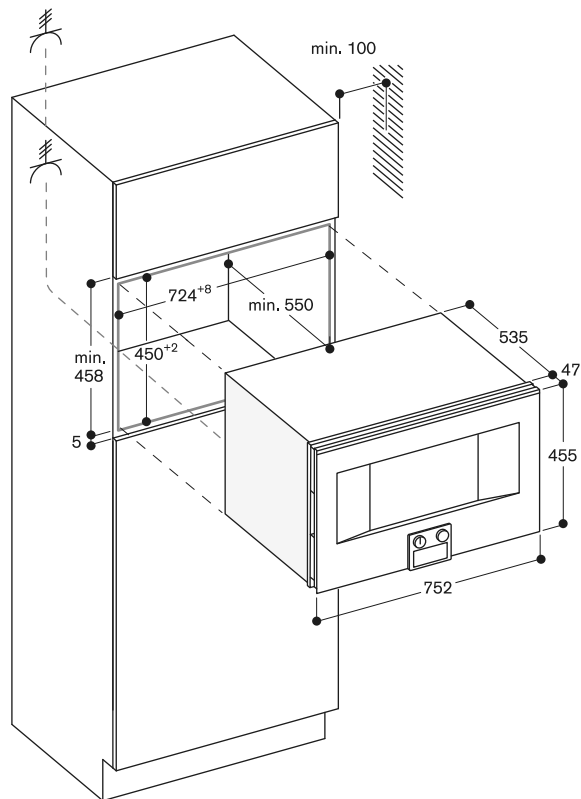
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 12 – 13.

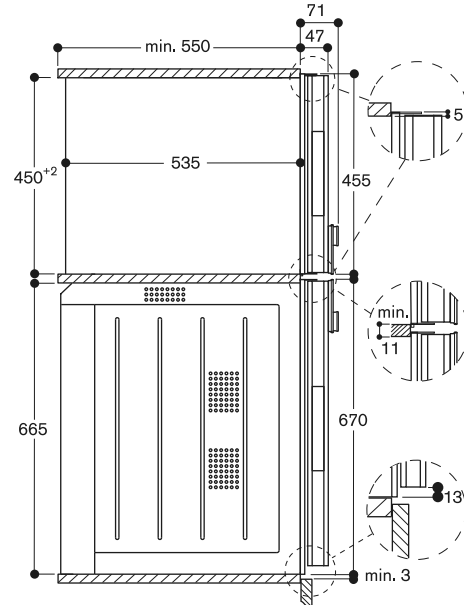
Connection

Total connected load 3.1 kW.

Connection cable 1.5 m without plug.



Side view of BM 484/485 above BO





Controls at the top

Right-hinged

BM 450 110

Stainless steel-backed full glass door
Width 60 cm

BM 450 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BM 451 110

Stainless steel-backed full glass door
Width 60 cm

BM 451 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom

Right-hinged

BM 454 110

Stainless steel-backed full glass door
Width 60 cm

BM 454 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BM 455 110

Stainless steel-backed full glass door
Width 60 cm

BM 455 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

- 1 combination wire rack
- 1 glass tub

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.

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.

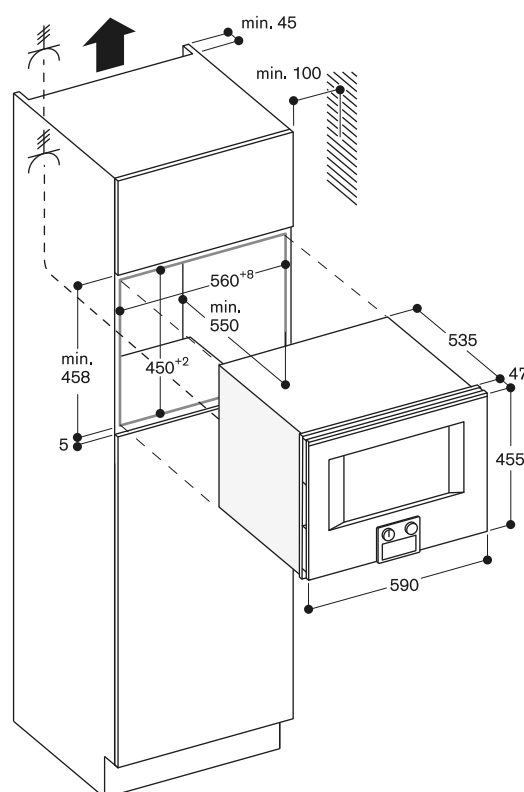
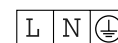
When planning a corner solution, pay attention to the 110° door opening angle.

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

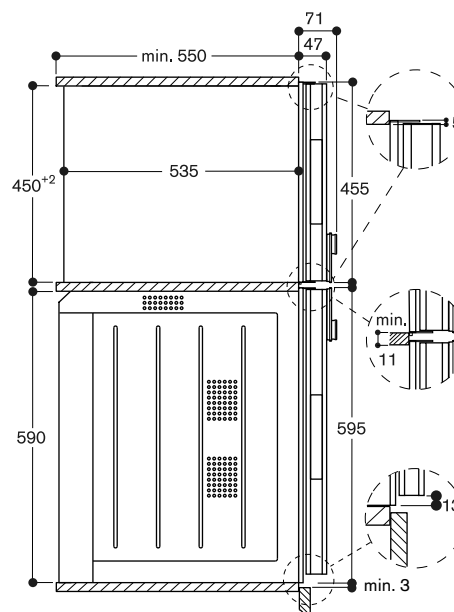
Please read the installation details regarding oven combination on page 12 – 13.

Connection

Total connected load 3.1 kW.
Connection cable 1.5 m without plug.



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





Controls at the top

CM 470 111

Stainless steel-backed full glass door
Width 60 cm

CM 470 101

Full glass door in Gaggenau Anthracite
Width 60 cm

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

Fully automatic espresso machine 400 series

CM 470

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- 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.

Fresh water-function to refill the water tank with fresh water.
Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.
Aqua stop with guarantee.

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 – 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.
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 150 mm lower than the appliance outlet (see drawing "drainage connection").
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
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.

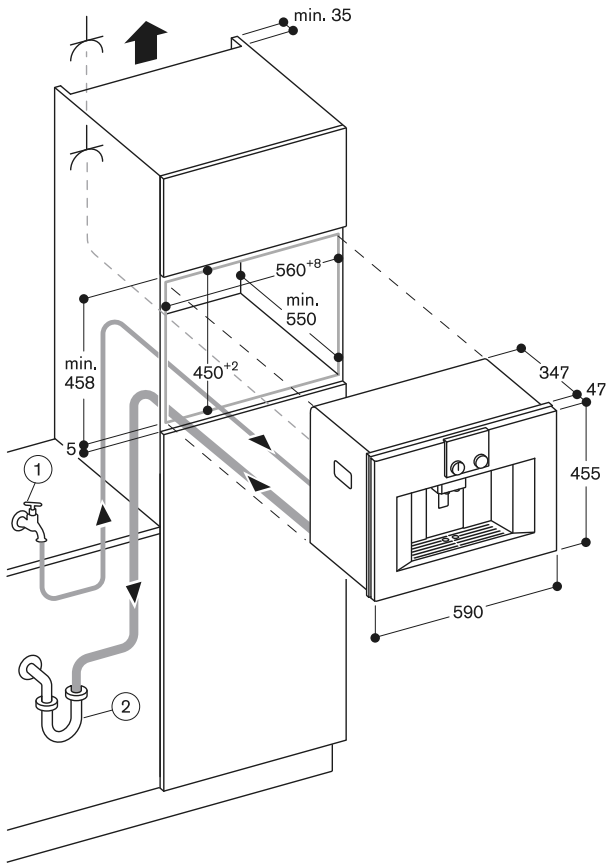
Special accessories (order as spare parts):

- 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

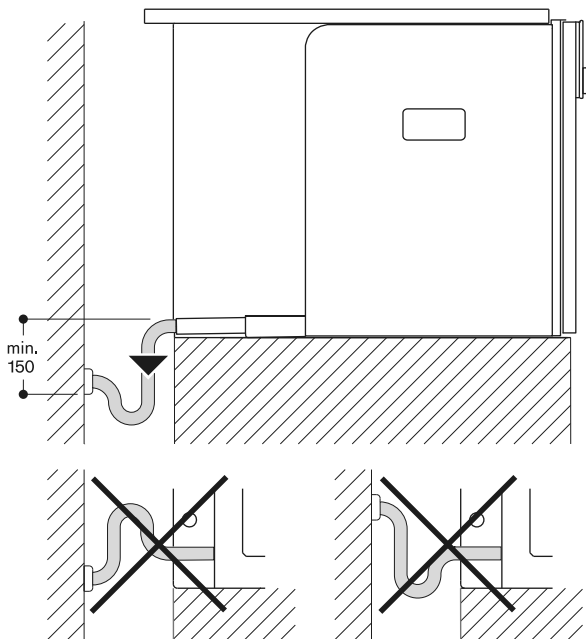
Please read the installation details regarding combination with ovens on the page 12 – 13.

Connection

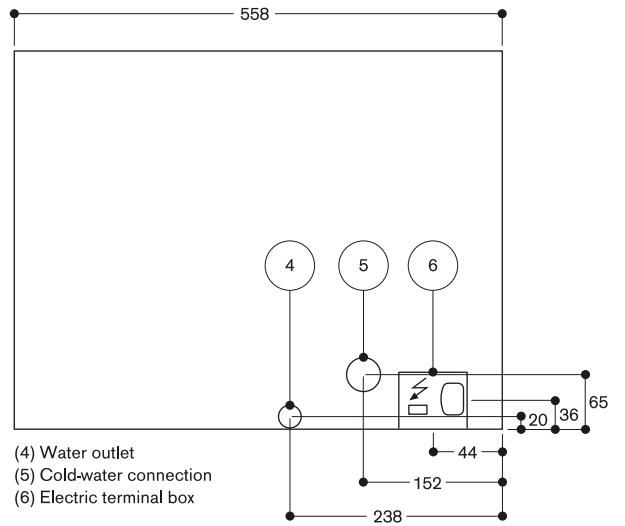
Total connected load 1.6 kW.
Connection cable 1.7 m pluggable.
Only cold water connection.
Inlet hose 165 cm with 3/4 " (26.4 mm) connection,
Outlet hose (ø 18 mm) 170 cm (HT-Hose).



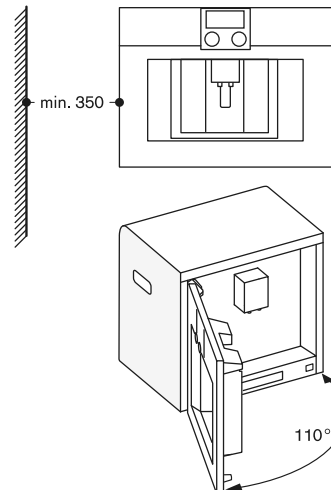
Drainage connection



View from rear



Left corner installation



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



Controls at the top

CM 450 111

Stainless steel-backed full glass door
Width 60 cm

CM 450 101

Full glass door in Gaggenau Anthracite
Width 60 cm

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

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.

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 – 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.

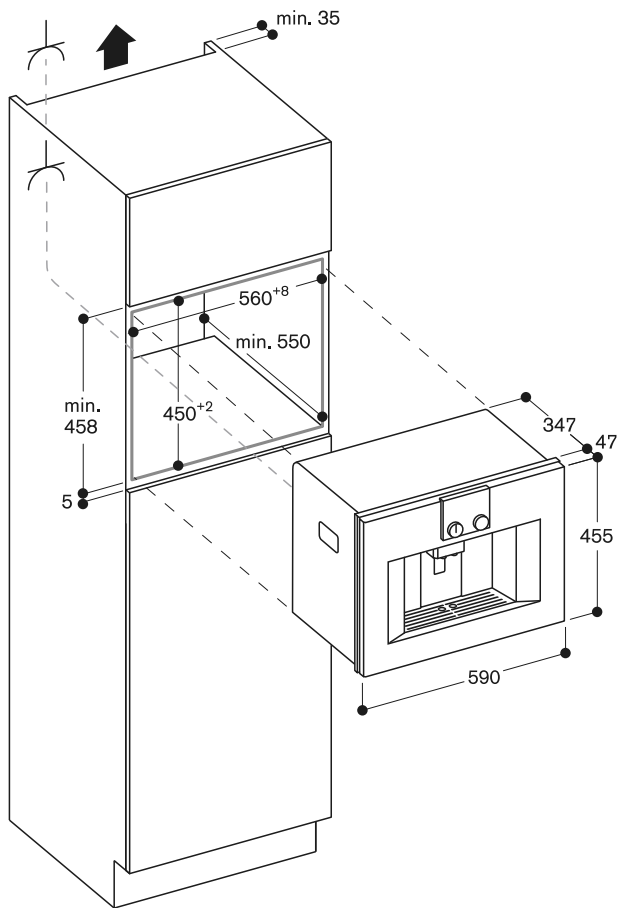
Special accessories (order as spare parts):

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

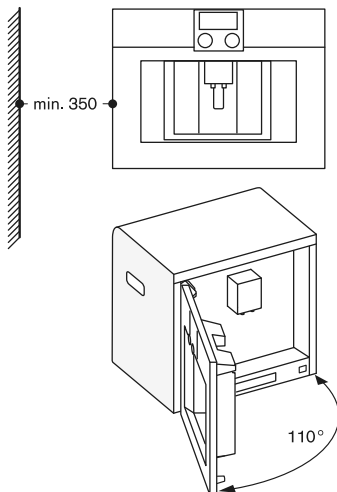
Please read the installation details regarding combination with ovens on the page 12 – 13.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m pluggable.



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

DV 461 100

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

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

Special accessories

BA 080 670

Vacuuming bags, small,
180 mm x 280 mm, 100 pcs.

BA 080 680

Vacuuming bags, large,
240 mm x 350 mm, 100 pcs.

Vacuuming 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

Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Vacuuming 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 reflux of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

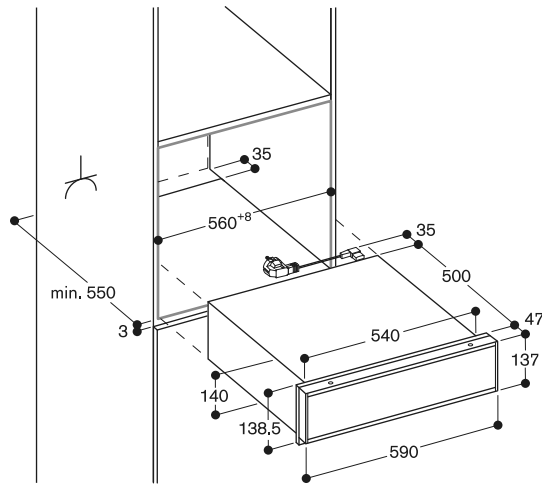
Planning notes

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.

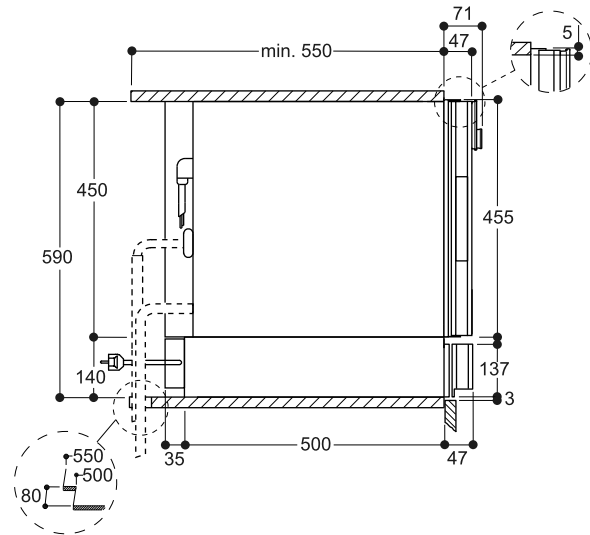
Please read the installation details regarding oven combination on page 12 – 13.

Connection

Total connected load 0.32 kW.
Connecting cable 1.5 m with plug.



Side view of DV 461 below BS, BM, CM



**WS 482 110**

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

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 \varnothing 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).

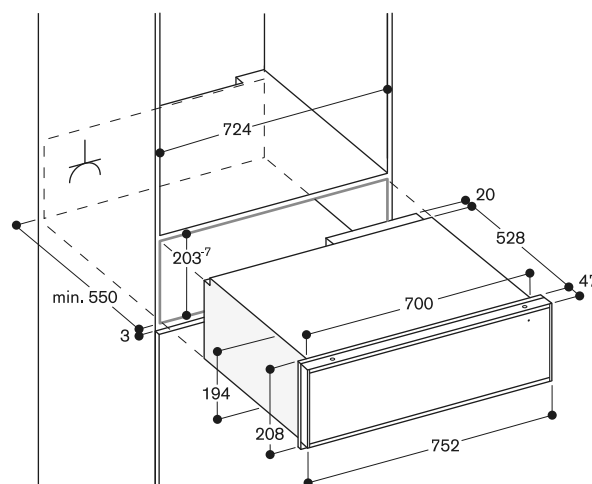
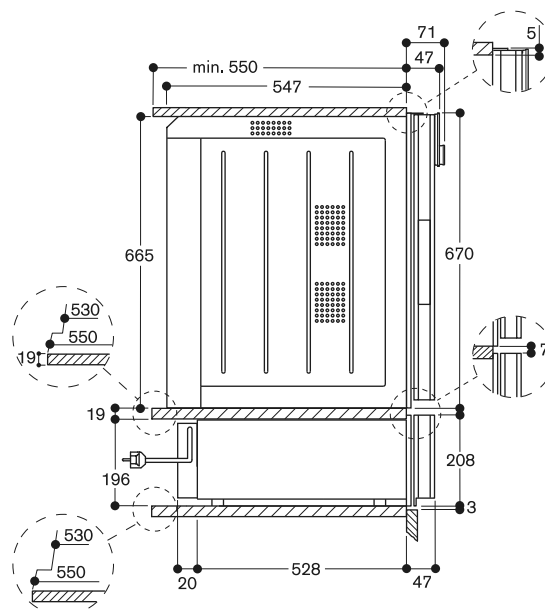
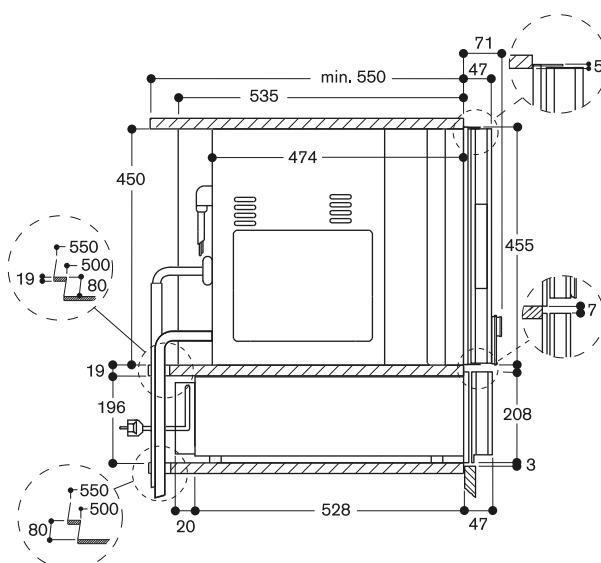
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

Connection

Total connected load 0.81 kW.

Connection cable 1.5m, 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

WS 461 100

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

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 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 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.

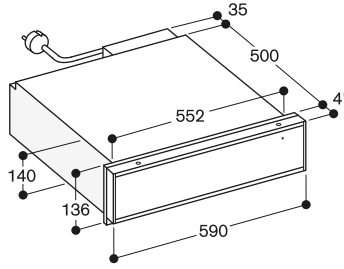
Planning notes

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.

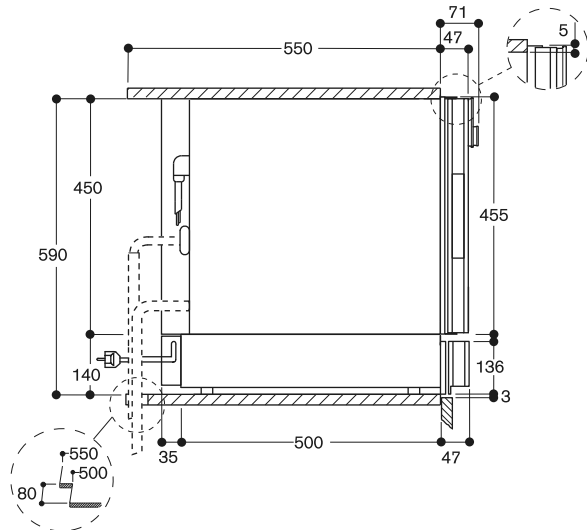
Please read the installation details regarding oven combination on page 12 – 13.

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

WS 462 100

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

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 \varnothing 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.

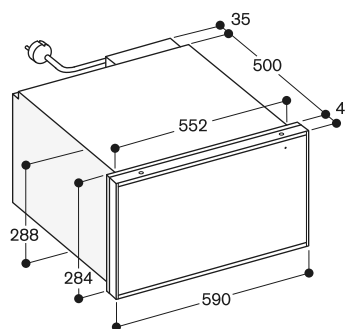
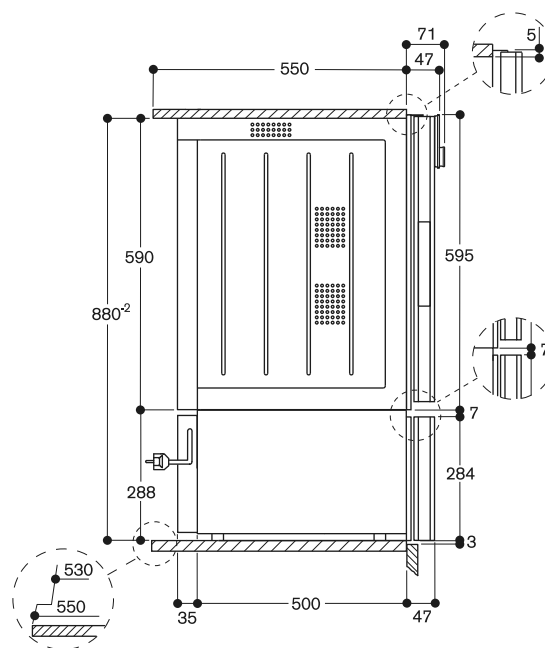
Planning notes

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

Please read the installation details regarding oven combination on page 12 – 13.

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 016 105

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



BA 018 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.



BA 028 115

Baking tray, enamelled
30 mm deep.

BA 036 105

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



BA 038 105

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

BA 046 115

Glass tray
24 mm deep.



BA 026 105

Grill tray, enamelled
30 mm deep.



BA 226 105

Grill tray, enamelled
30 mm deep.

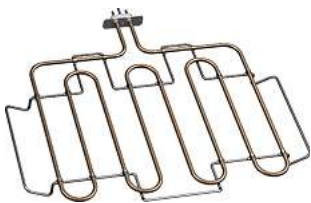


BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 115

Heating element for baking stone and
Gastronorm roaster.



BA 056 133

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately). Not in combina-
tion with pull-out system.



BA 058 133

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately). Not in combina-
tion with pull-out system.

BS 020 002

Pizza paddle, set of 2.



GN 114 130

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



GN 114 230

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



GN 124 130

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



GN 124 230

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



GN 144 130

Gastronorm insert, GN 1/3, non-stick,
Unperforated, 40 mm deep, 1.5 l.

**GN 144 230**

Gastronorm insert, GN 2/3, non-stick,
Unperforated, 40 mm deep, 3 l.

**GN 154 130**

Gastronorm insert, GN 1/3, non-stick,
Perforated, 40 mm deep, 1.5 l.

**GN 154 230**

Gastronorm insert, GN 2/3, non-stick,
Perforated, 40 mm deep, 3 l.

**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 separately, 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 ovens and steam ovens.

**GN 410 130**

Gastronorm lid, stainless steel, GN 1/3
For stainless steel gastronorm inserts.

**GN 410 230**

Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.

**GR 220 046**

Wire rack, stainless steel,
Without opening, with feet.

**CL S10 040**

Cleaning cartridges, Set of 4.
For Combi-steam oven with fixed inlet
and outlet water connection.

**CL S20 040**

Descaling cartridges, Set of 4.
For Combi-steam oven with fixed inlet
and outlet water connection.

**GF 111 100**

Descaling and neutralising filter,
for first installation.
Descaling system, recommended to be
installed if water hardness exceeds
7 °dH or carbon hardness 5 °dH.
Filter head with integrated non-return
valve and filter.
Width 130 mm, Height 265 mm,
Depth 121 mm.
Water inlet 1.5 m with 3/4" connection.

**GF 121 110**

Filter cartridge.

**GZ 010 011**

Extension for water inlet and outlet
(2 m long).

**BA 080 670**

Vacuuming bags, small
180 x 280 mm, 100 pcs.

**BA 080 680**

Vacuuming bags, large
240 x 350 mm, 100 pcs.





The ovens 200 series

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Checklist for appliance combinations 200 series

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, steam ovens, Combi-microwave ovens, microwaves, fully automatic espresso machines, warming drawers and dishwashers.

When several appliances are listed (BSP/BMP), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the appliances must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- No further appliances may be fitted above the BSP.
- Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.

Horizontal combinations

When planning and ordering please note that

- The door hinges can be located on either the inside or outside, without the full door opening angle being restricted.
- The door hinge (right-/left-hinged) cannot be reversed retrospectively.
- A minimum clearance of 10 mm between the two doors must be observed.
- Combi-steam ovens, steam ovens, Combi-microwave ovens, microwaves and fully automatic espresso machines in combination with a warming drawer (14 cm in height) have the same total height as a 60 cm wide ovens.

- BOP Ovens
- BSP Combi-steam ovens/steam ovens
- BMP Combi-microwave ovens/microwaves
- CMP Fully automatic espresso machine
- WSP Warming drawers
- DF Dishwashers

All appliances shown can be obtained in these appliance colors:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

Vertical combination, 60 cm wide appliances



- BSP 250/BSP 220/BMP 250
- BOP 2.0
- WSP 222



- BMP 224
- BOP 2.0
- WSP 222



- BSP 250/BSP 220/BMP 250
- BMP 250
- WSP 221



- BMP 250/BSP 2.0
- CMP 270/CMP 250
- WSP 221



- BMP 224
- CMP 270/CMP 250
- WSP 221



- BSP 250/BSP 220/BMP 250
- BMP 250
- WSP 221



- BMP 250/BSP 2.0
- CMP 270/CMP 250
- WSP 221



- BMP 224
- CMP 270/CMP 250
- WSP 221



- BOP 2.0
- DF



- BSP 250/BSP 220/BMP 250
- DF



- CMP 270/CMP 250
- DF



- BOP 2.0
- DF



- BSP 250/BSP 220/BMP 250
- DF



- CMP 270/CMP 250
- DF

Horizontal combination, 60 cm wide appliances



• BOP 2.1



• BOP 2.0



• BOP 2.1



• BSP 250/BSP 220/BMP 250
• DVP 221/WSP 221



• BOP 251



• CMP 270/CMP 250
• WSP 221/DVP 221



• BSP 221/BSP 251/
BMP 251
• WSP 221/DVP 221



• BMP 250/BSP 2.0
• DVP 221/WSP 221



• BMP 251/BSP 2.1
• DVP 221/WSP 221



• CMP 270/CMP 250
• WSP 221/DVP 221



• BOP 251



• CMP 270/CMP 250
• WSP 221/DVP 221



• BSP 250/BSP 220/BMP 250
• DVP 221/WSP 221



• BMP 251/BSP 2.1
• WSP 221/DVP 221



• CMP 270/CMP 250
• DVP 221/WSP 221



• BSP 250/BSP 220/BMP
250
• WSP 221/DVP 221

Combination of 4 with warming drawer, 60 cm wide appliances



• BOP 2.1



• BSP 250/BSP 220/
BMP 250
• DVP 221/WSP 221



• BMP 250/BSP 2.0
• WSP 221/DVP 221



• BSP 251/BSP 221/
BMP 251
• BOP 2.1



• BMP 250/BSP 2.0
• CMP 270/CMP 250
• WSP 221/DVP 221



Controls at the top

Right-hinged

BOP 250 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 250 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 250 132

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 251 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 251 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 251 132

Full glass door in Gaggenau Silver
Width 60 cm

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.

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

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.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.

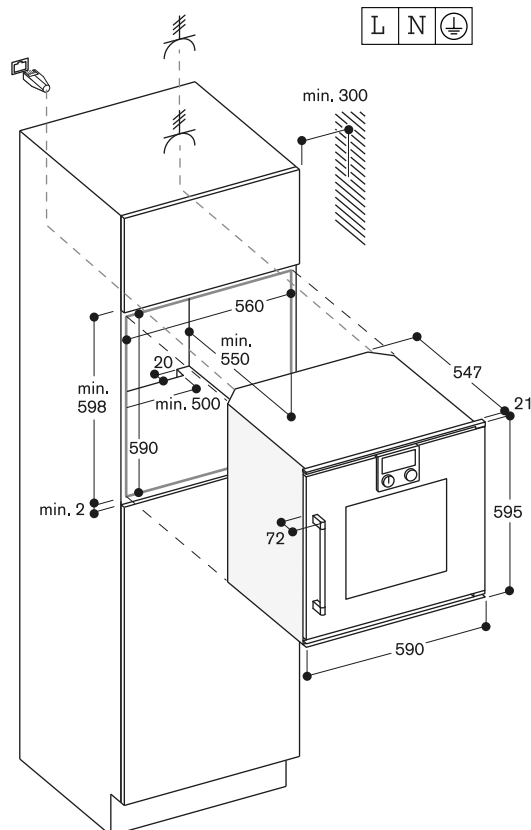
Planning notes

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 550 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.

Please read the installation details regarding oven combination on page 12 – 13.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.7 kW.
Plan a connection cable.
Plan a LAN cable.





Controls at the top

Right-hinged

BOP 220 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 220 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 220 132

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 221 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 221 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 221 132

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 016 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.
GN2/3, height 165 mm, non-stick.

Oven 200 series

BOP 220/BOP 221

- Flush installation
- Pyrolytic system
- 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.
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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 550 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.

Please read the installation details regarding oven combination on page 12 – 13.

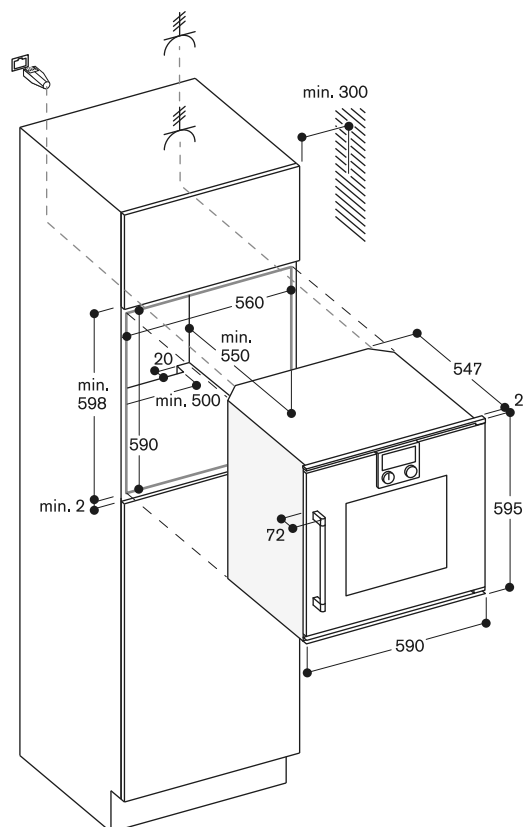
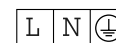
Connection

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

Total connected load 3.7 kW.

Plan a connection cable.

Plan a LAN cable.





Controls at the top

Right-hinged

BOP 210 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 210 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 210 132

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 211 102

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 211 112

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 211 132

Full glass door in Gaggenau Silver
Width 60 cm

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.

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 130

Baking stone.
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BA 216 102

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

BA 226 102

Grill tray, enamelled
37 mm deep.

BA 226 112

Baking tray, enamelled
24 mm deep.

BS 020 002

Pizza paddle, set of 2.

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. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 550 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.

Please read the installation details regarding oven combination on page 12 – 13.

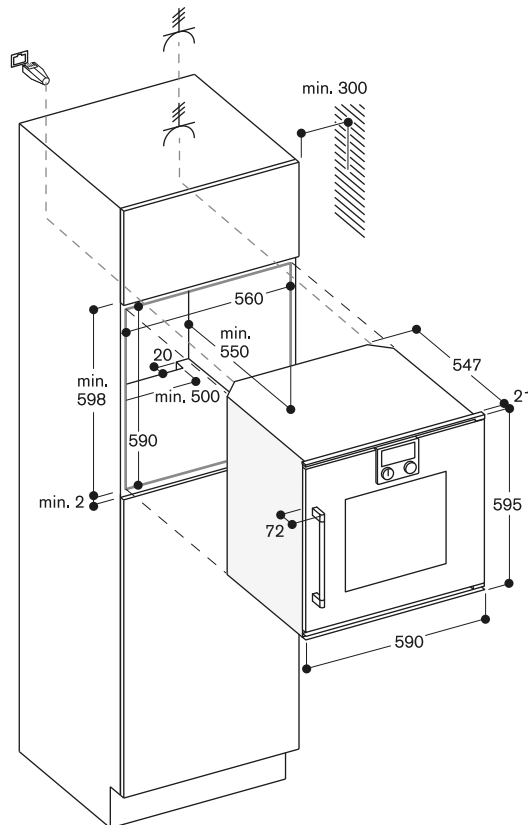
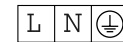
Connection

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

Total connected load 3.7 kW.

Plan a connection cable.

Plan a LAN cable.





Controls at the top

Right-hinged

BSP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 250 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 251 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 wire rack
- 1 plug-in core temperature probe

Special accessories

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3l.

GN 340 230

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

Combi-steam oven 200 series

BSP 250/BSP 251

- Flush installation
- Water tank
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 42 litres

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

Handling

Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Removable 1.3 litre water tank.
Water level warning.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

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

Cleaning

Cleaning aid.
Drying programme.
Descaling programme.
Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
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.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

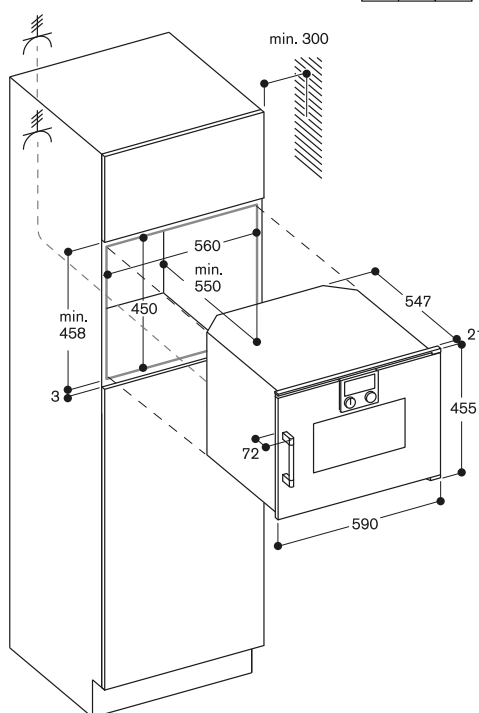
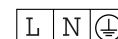
Wire rack, stainless steel
Without opening, with feet.

When planning a corner solution, pay attention to the 110° door opening angle. To achieve the 550 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 of the built-in niche.

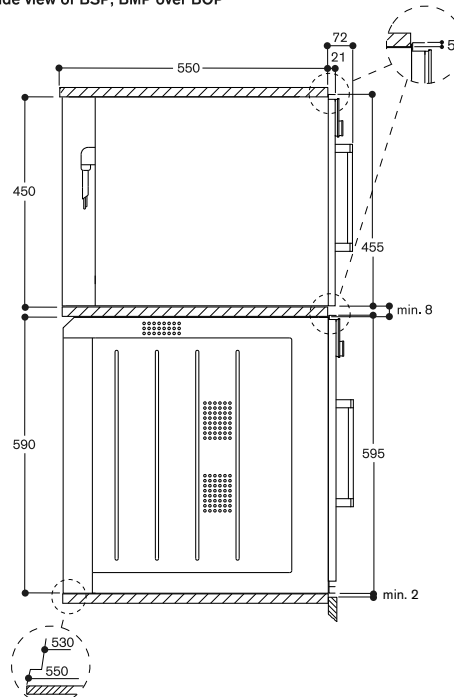
Please read the installation details regarding oven combination on page 12 – 13.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 2.0 kW.
Connection cable 1.5 m without plug.



Side view of BSP, BMP over BOP





Controls at the top

Right-hinged

BSP 220 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 220 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 220 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 221 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 221 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 221 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 wire rack

Special accessories

GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5l.

GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3l.

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5l.

GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3

Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3

Unperforated, 40 mm deep, 3l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3

Perforated, 40 mm deep, 1.5l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3

Perforated, 40 mm deep, 3l.

GN 340 230

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

Steam oven 200 Series

BSP 220/BSP 221

- Flush installation
- Water tank
- Steaming without pressure with 100% humidity from 30 °C to 100 °C
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 100 °C
- Net volume 45 litres

Heating methods

100 % humidity.
Slow steaming.
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 1.3 litre water tank.
Water level warning.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch.
Electronic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

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

Cleaning

Cleaning aid.
Descaling programme.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
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.
To achieve the 550 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 of the built-in niche.

Please read the installation details regarding oven combination on page 12 – 13.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

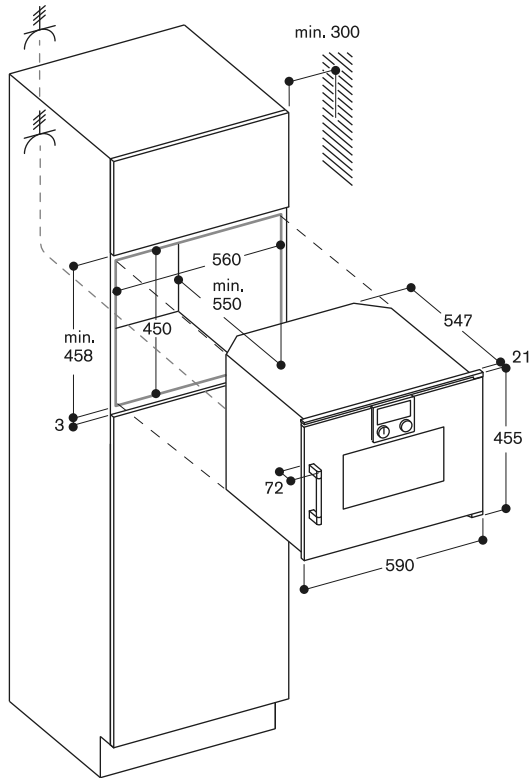
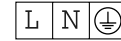
Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

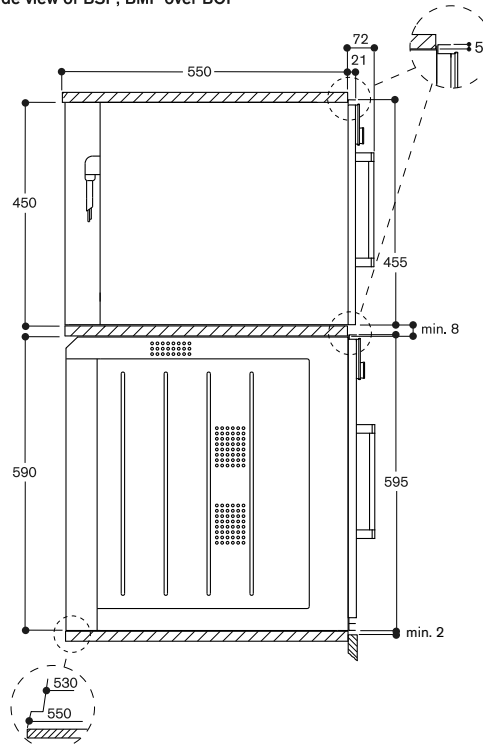
Wire rack, stainless steel
Without opening, with feet.

Connection

Total connected load 1.9 kW.
Connection cable 1.5 m without plug.



Side view of BSP, BMP over BOP





Controls at the top

Right-hinged

BMP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 250 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 251 130

Full glass door in Gaggenau Silver
Width 60 cm

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.

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

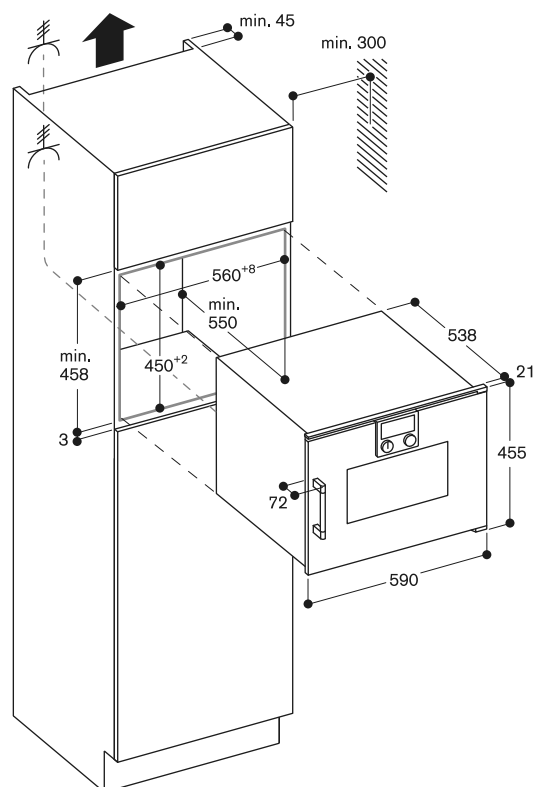
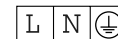
Door hinge not reversible.
Plan the niche without back wall.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Consider 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.

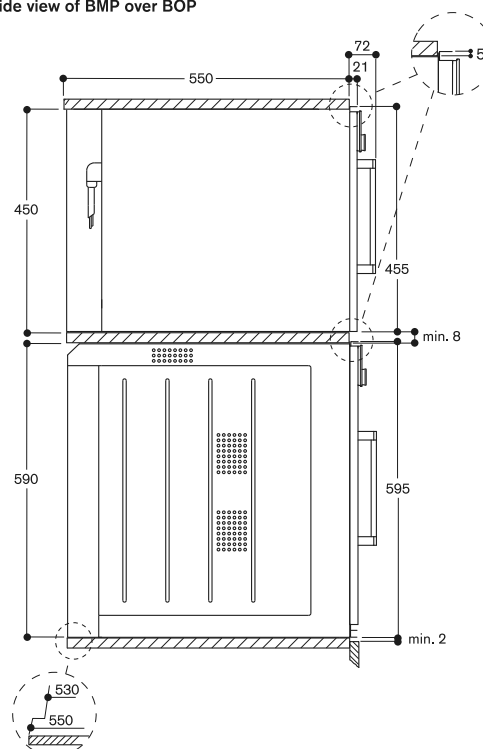
Please read the installation details regarding oven combination on page 12 – 13.

Connection

Total connected load 3.1 kW.
Connection cable 1.5 m without plug.



Side view of BMP over BOP





Controls at the bottom

Right-hinged

BMP 224 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 224 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 224 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 225 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 225 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 225 130

Full glass door in Gaggenau Silver
Width 60 cm

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

Innowave.
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.

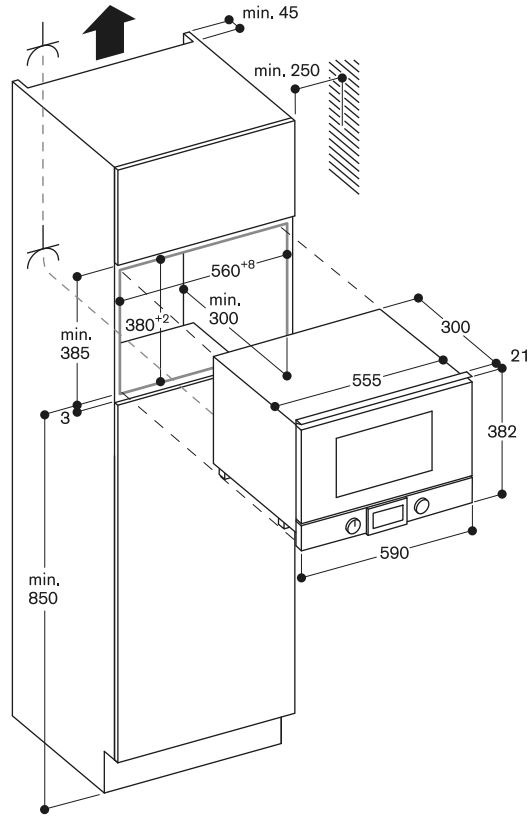
Please read the installation details regarding oven combination on page 12 – 13.

Connection

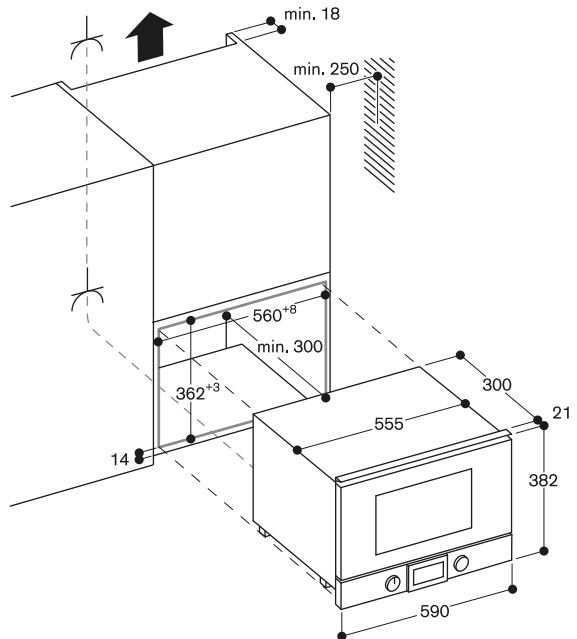
Total connected load 2.0 kW.
Connection cable 1.7 m pluggable.



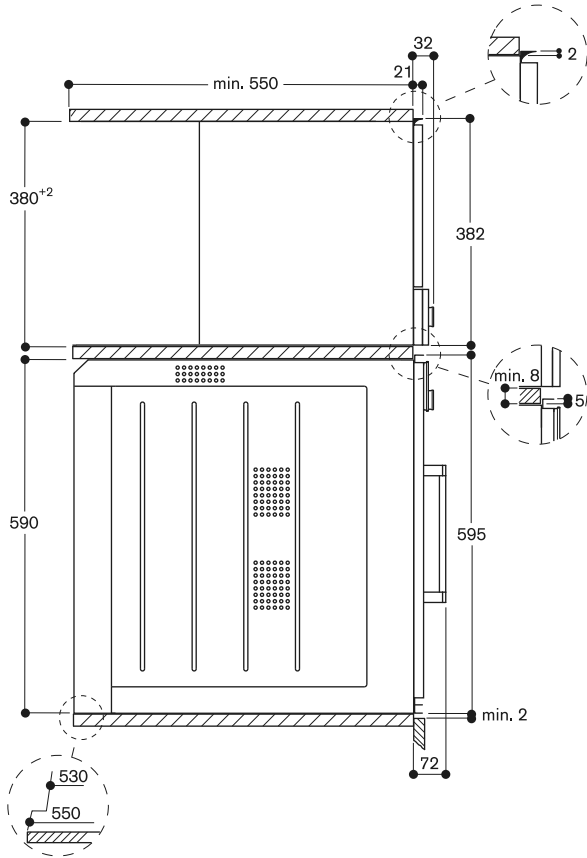
Installation in a tall cupboard



Installation in a wall-hanging cupboard



Side view of BMP 224/225 over BOP





Controls at the top

CMP 270 101

Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 270 111

Full glass door in Gaggenau Metallic
Width 60 cm

CMP 270 131

Full glass door in Gaggenau Silver
Width 60 cm

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

Fully automatic espresso machine 200 series CMP 270

- Handless door / cushioned door closing system
- Fixed inlet and outlet water connection
- 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.
Fresh water-function to refill the water tank with fresh water.
Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.
Aqua stop with guarantee.

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

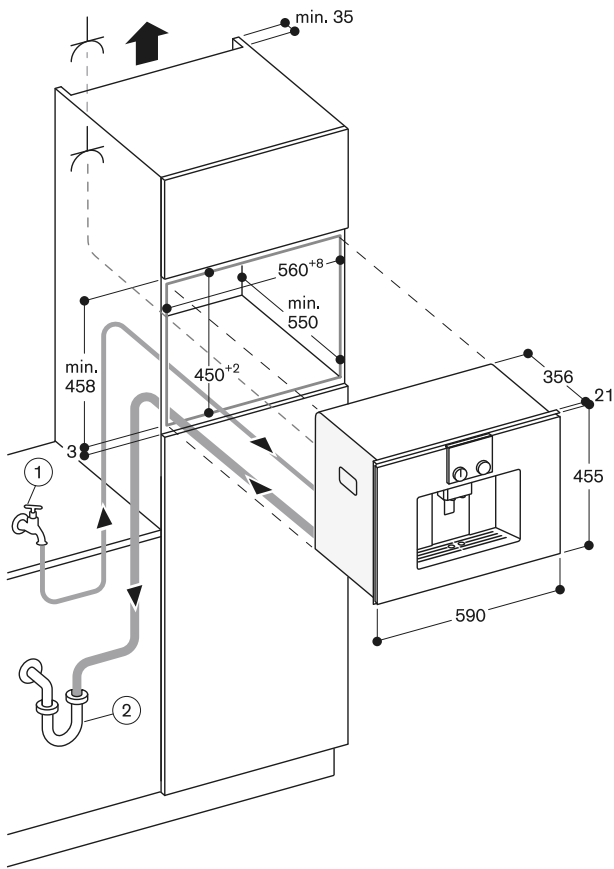
Ideal installation height 95 – 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle 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.
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 150 mm lower than the appliance outlet (see drawing "drainage connection").
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
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.

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

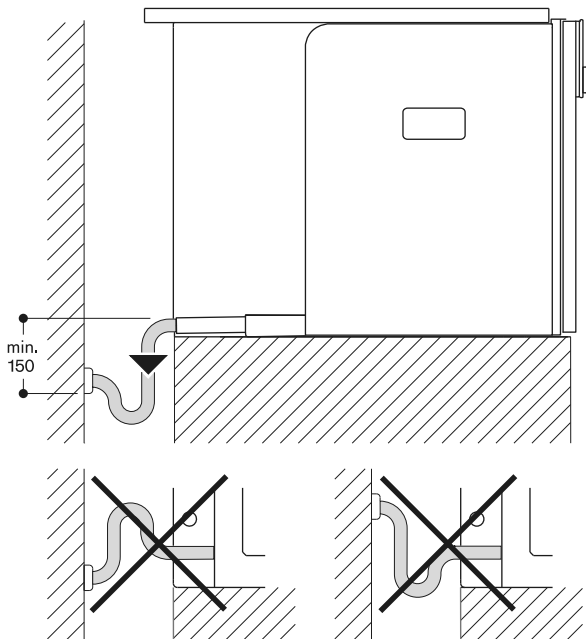
Please read the installation details regarding combination with ovens on the page 12 – 13.

Connection

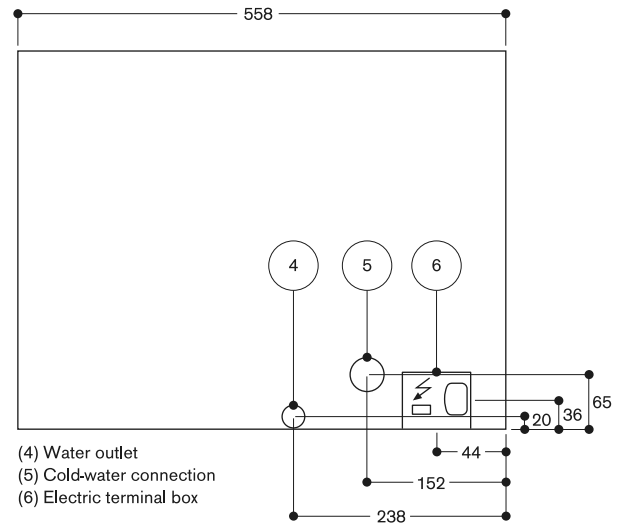
Total connected load 1.6 kW.
Connection cable 1.7 m pluggable.
Only cold water connection.
Inlet hose 165 cm with 3/4 " (26.4 mm) connection.
Outlet hose (ø 18 mm) 170 cm (HT-Hose).



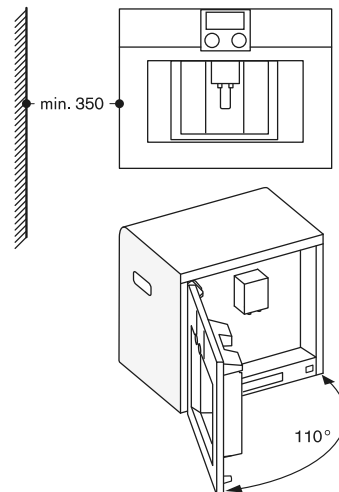
Drainage connection



View from rear



Left corner installation



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



Controls at the top

CMP 250 101

Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 250 111

Full glass door in Gaggenau Metallic
Width 60 cm

CMP 250 131

Full glass door in Gaggenau Silver
Width 60 cm

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

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.

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 – 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.

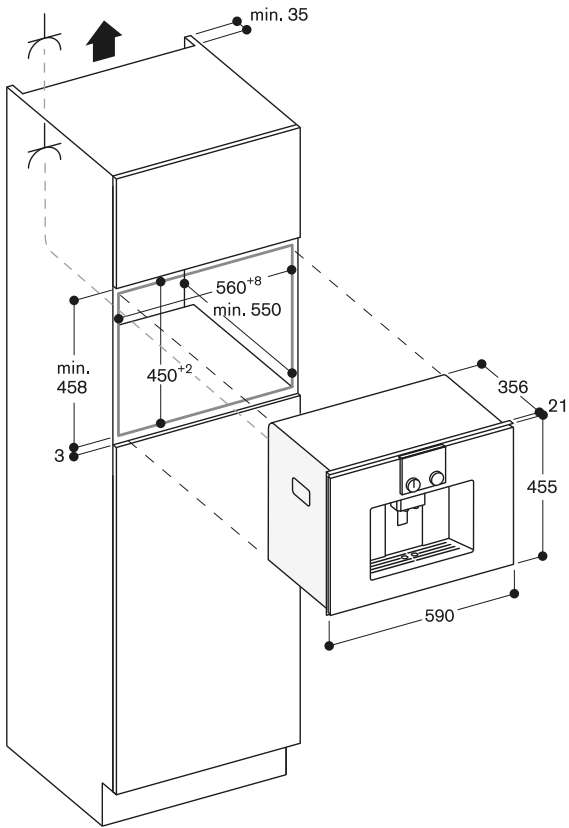
Special accessories (order as spare parts):

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

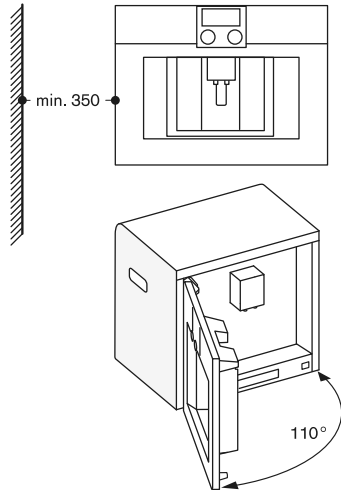
Please read the installation details regarding combination with ovens on the page 12 – 13.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m pluggable.



Left corner installation



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



DVP 221 100

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

DVP 221 110

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

DVP 221 130

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

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

Special accessories

BA 080 670

Vacuuming bags, small,
180 mm x 280 mm, 100 pcs.

BA 080 680

Vacuuming bags, large,
240 mm x 350 mm, 100 pcs.

Vacuuming 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

- Vacuuming for sous-vide cooking.
- Vacuuming for fast marinating and flavouring.
- Vacuuming for extended storage.
- Vacuuming of vacuuming containers outside the chamber.
- Vacuuming 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.

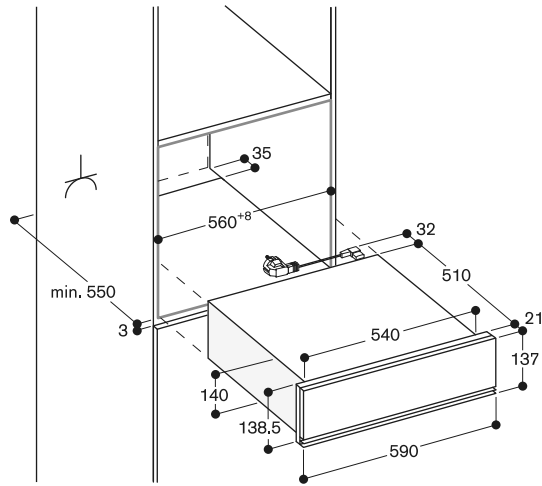
Planning notes

- 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.

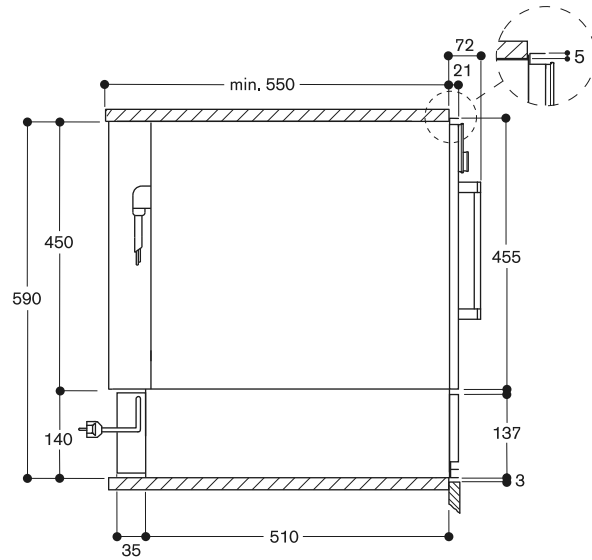
Please read the installation details regarding oven combination on page 12 – 13.

Connection

- Total connected load 0.32 kW.
- Connecting cable 1.5 m pluggable.



Side view of DVP 221 below BSP, BMP, CMP



**WSP 221 100**

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

WSP 221 110

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

WSP 221 130

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

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 ø24 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.

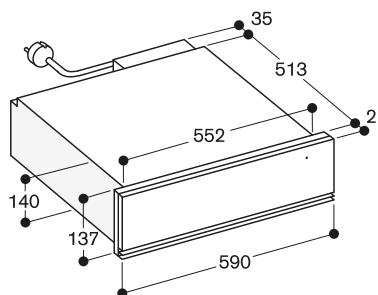
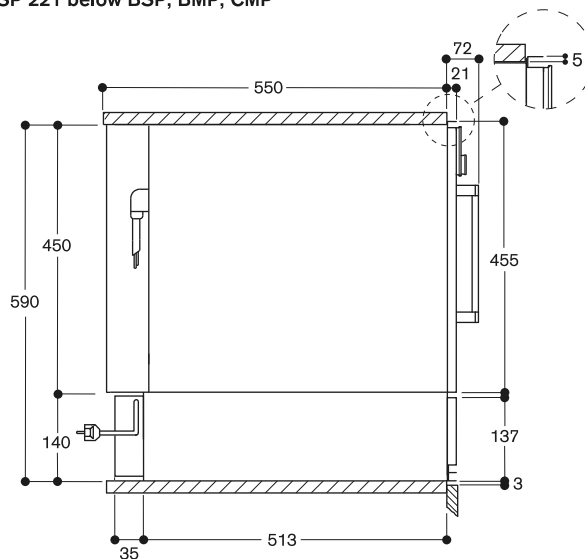
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.

**WSP 221 below BSP, BMP, CMP**



WSP 222 100

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

WSP 222 110

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

WSP 222 130

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

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 ø24 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.

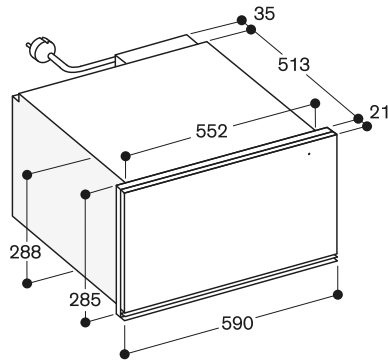
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

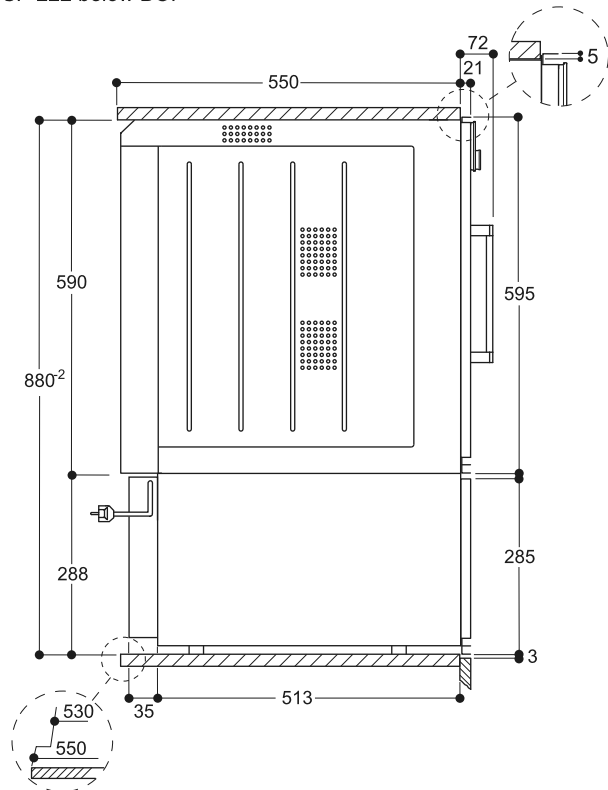
Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.



WSP 222 below BOP



Accessories and special accessories 200 series

Advice: Not every illustrated accessory fits to every oven.

BA 016 105

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



BA 026 115

Baking tray, enamelled
15 mm deep.



BA 226 112

Baking tray, enamelled
24 mm deep.



BA 036 102

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



BA 036 105

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



BA 046 115

Glass tray
24 mm deep.



BA 226 102

Grill tray, enamelled
37 mm deep.



BA 226 105

Grill tray, enamelled
30 mm deep.



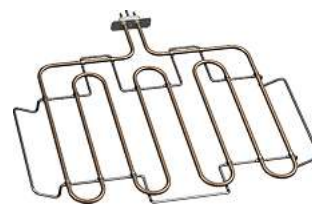
BA 216 102

Quadruple telescopic pull-out rack
For ovens BOP 210/BOP 211.



BA 056 115

Heating element for baking stone and
Gastronorm roaster.



BA 056 130

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.



BA 056 133

Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

BS 020 002

Pizza paddle, set of 2.



GN 114 130

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



GN 114 230

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



GN 124 130

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



GN 124 230

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



GN 144 130

Gastronorm insert, GN 1/3, non-stick,
Unperforated, 40 mm deep, 1.5 l.



GN 144 230

Gastronorm insert, GN 2/3, non-stick,
Unperforated, 40 mm deep, 3 l.

**GN 154 130**

Gastronorm insert, GN 1/3, non-stick,
Perforated, 40 mm deep, 1.5 l.

**GN 154 230**

Gastronorm insert, GN 2/3, non-stick,
Perforated, 40 mm deep, 3 l.

**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 separately, 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 ovens and steam ovens.

**GN 410 130**

Gastronorm lid, stainless steel,
GN 1/3
For stainless steel gastronorm inserts.

**GN 410 230**

Gastronorm lid, stainless steel,
GN 2/3
For stainless steel gastronorm inserts.

**GR 220 046**

Wire rack, stainless steel,
Without opening, with feet.

**BA 080 670**

Vacuuming bags, small
180 x 280 mm, 100 pcs.

**BA 080 680**

Vacuuming bags, large
240 x 350 mm, 100 pcs.





The Vario cooktops

Vario cooktops 400 series	60
Cut-out dimensions for appliance combinations in the 400 series	90
Installation with appliance cover and filler strip in the 400 series	95
Vario cooktops 200 series	96
Cut-out dimensions for appliance combinations in the 200 series	104
Accessories special accessories	106



VI 492 111

Stainless steel frame
Width 90 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 001

Wok attachment for wok pan
Only for Vario induction cooktops.

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 ø 32 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

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

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Individual residual heat indicators.

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 installing 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.

Please read additional planning notes on page 90 – 95.

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.

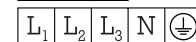
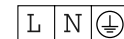
Appliance weight: approx. 25 kg.

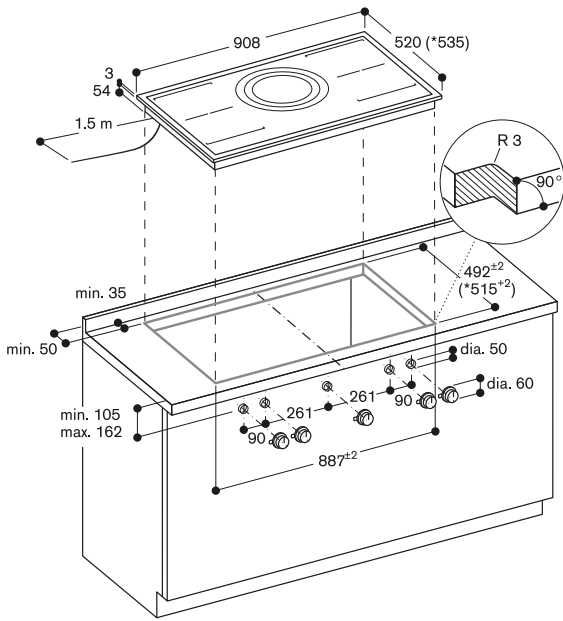
Please read the installation details regarding air ducting on page 152.

Connection

Total connected load 11.1 kW.

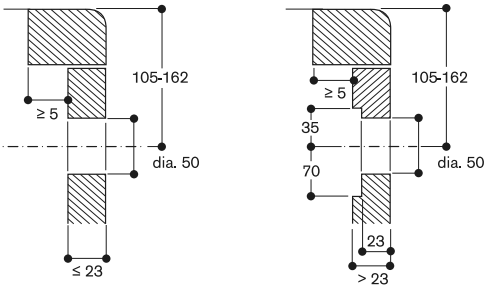
Connecting cable 1.5 m without plug.



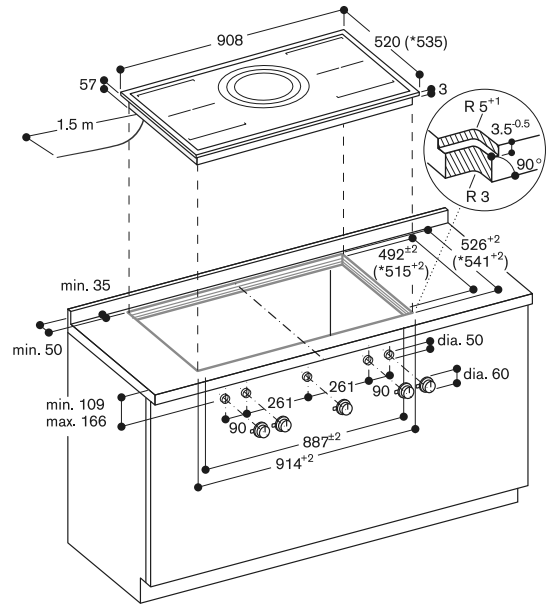


* with filler strip.
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting

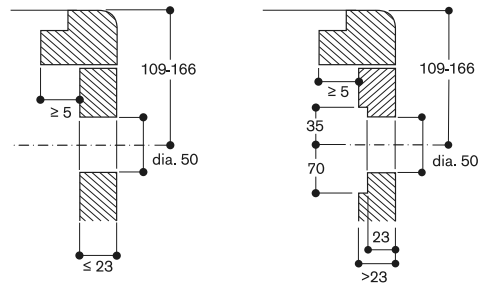


measurements in mm



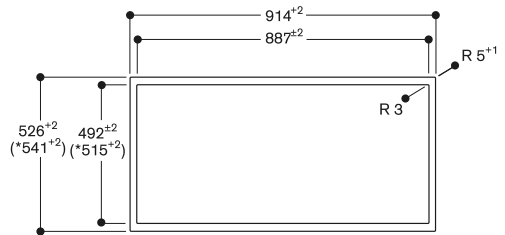
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; flush installation



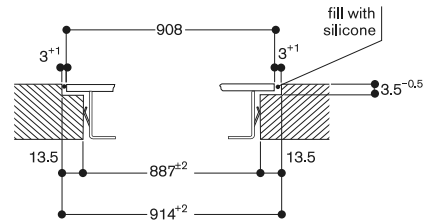
measurements in mm

View from above

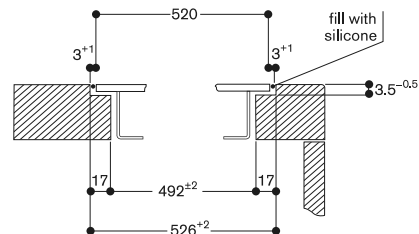


* with filler strip

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.



VI 482 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

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 with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W), with automatic extension up to 30x32 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W), with automatic extension up to 30x32 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.

Safety

Individual residual heat indicators.
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 installing 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.

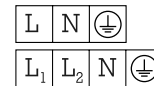
Please read additional planning notes on page 90 – 95.

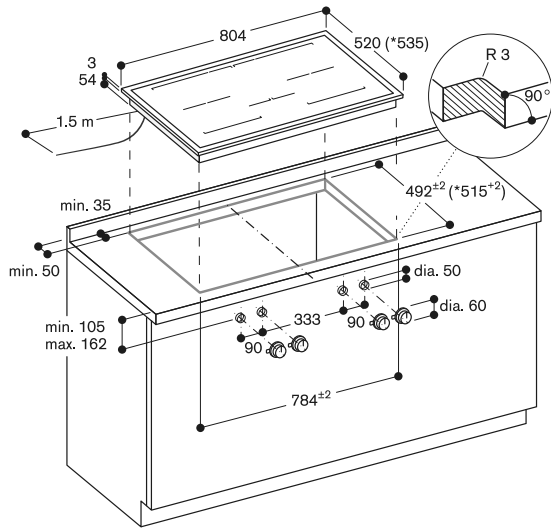
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP400001 cannot be used with this appliance. Appliance can be snapped into the worktop from above. Appliance weight: approx. 20 kg.

Please read the installation details regarding air ducting on page 152.

Connection

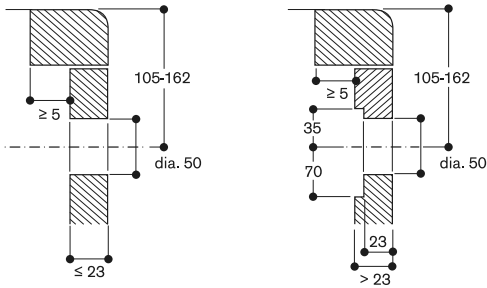
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



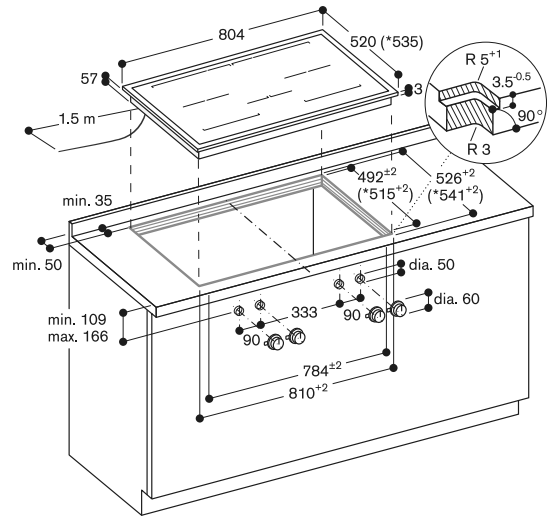


* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting

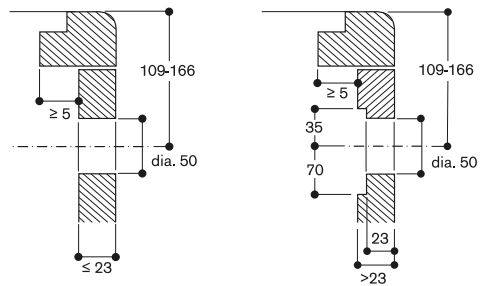


measurements in mm



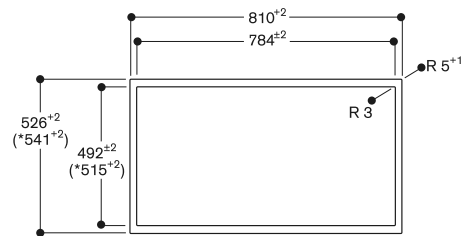
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; flush installation



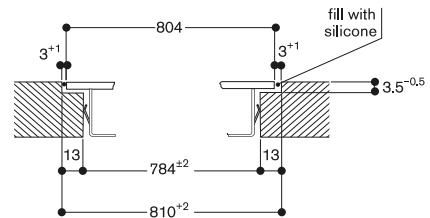
measurements in mm

View from above

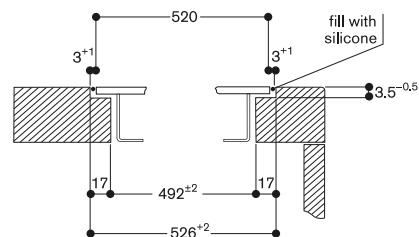


* with filler strip.

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.



CX 492 110

Stainless steel frame
Width 90 cm

Included in the price

1 Cooking sensor for temperature regulation

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

Full surface induction cooktop 400 series

CX 492

- 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 3mm 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 3200 cm².

Up to 6 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check:

home-connect.com.

Please read additional information on Home Connect on page 332.

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 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.

Please read additional planning notes on page 90 – 95.

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.

Intermediate shelf is recommended.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 31 kg.

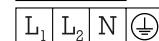
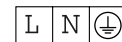
Please read the installation details

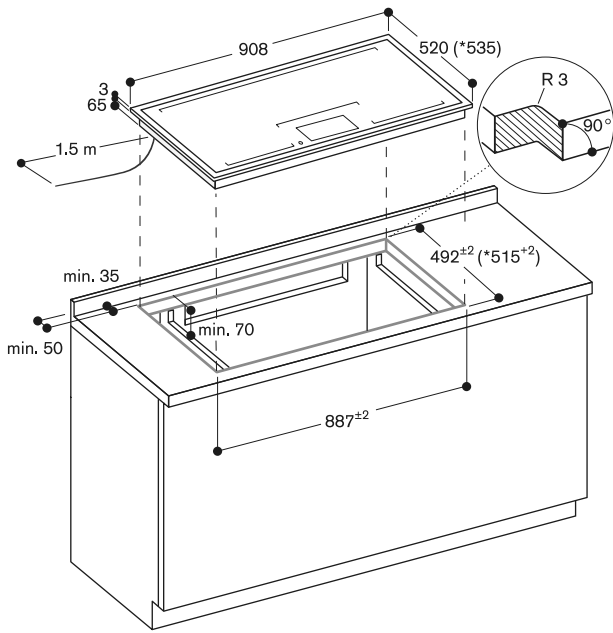
regarding air ducting on page 152.

Connection

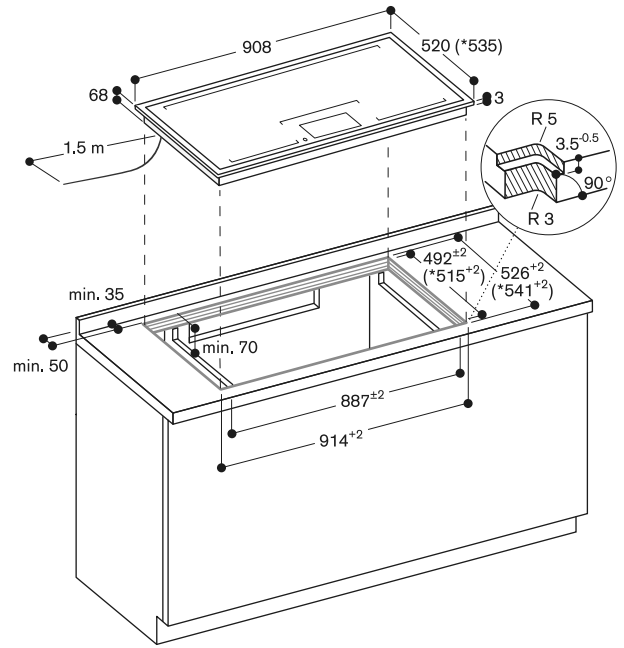
Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.



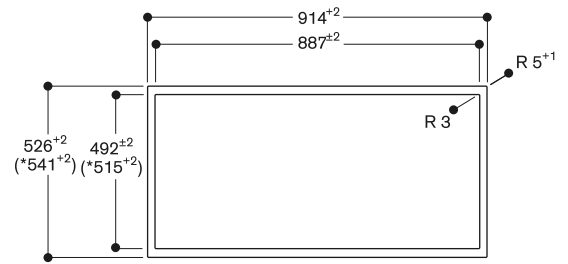


* with filler strip
See separate planning notes.



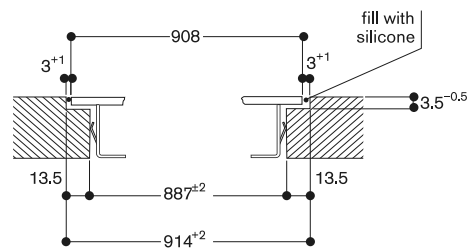
* with filler strip
See separate planning notes.

View from above

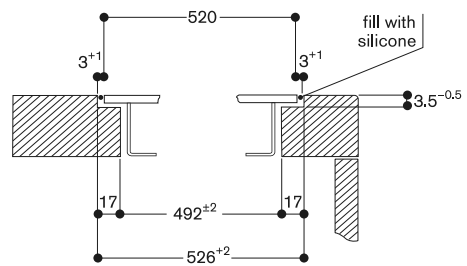


* with filler strip

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.



CX 482 110

Stainless steel frame
Width 80 cm

Included in the price

1 Cooking sensor for temperature regulation

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 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.

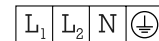
Please read additional planning notes on page 90 – 95.

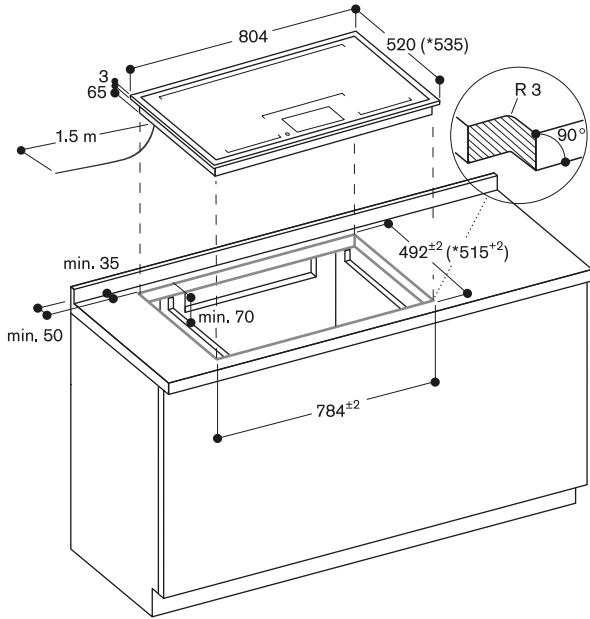
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 152.

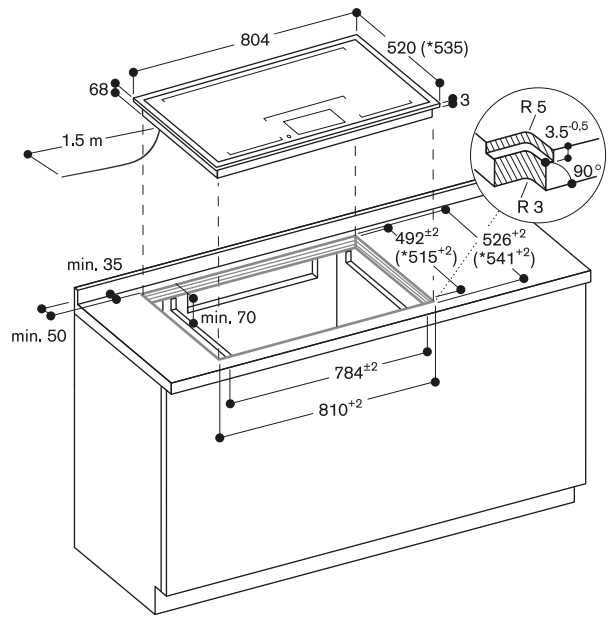
Connection

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



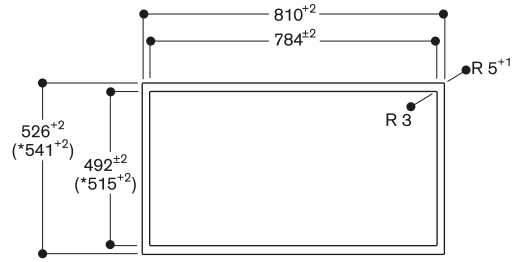


* with filler strip
See separate planning notes.



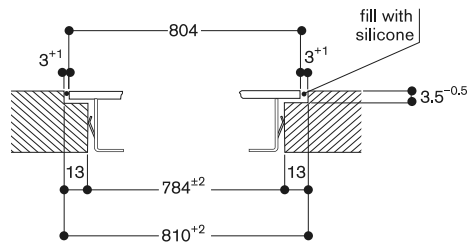
* with filler strip
See separate planning notes.

View from above

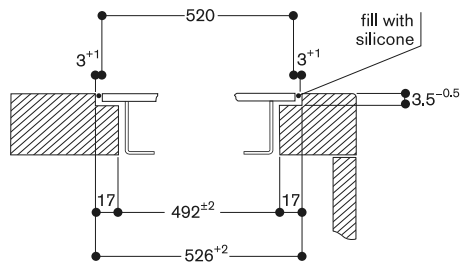


* with filler strip.

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.



VI 462 111

Stainless steel frame
Width 60 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 600

Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

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 with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.

Safety

Individual residual heat indicators.
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 installing 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.

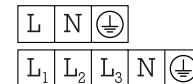
Please read additional planning notes on page 90 – 95.

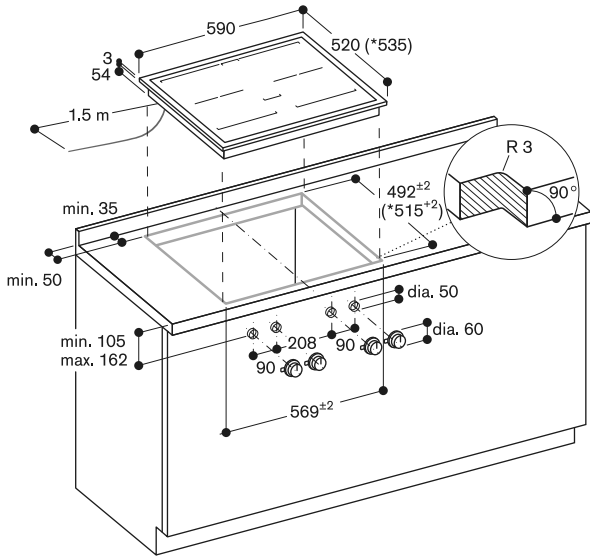
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 152.

Connection

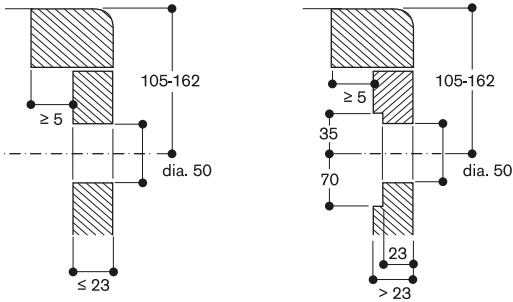
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



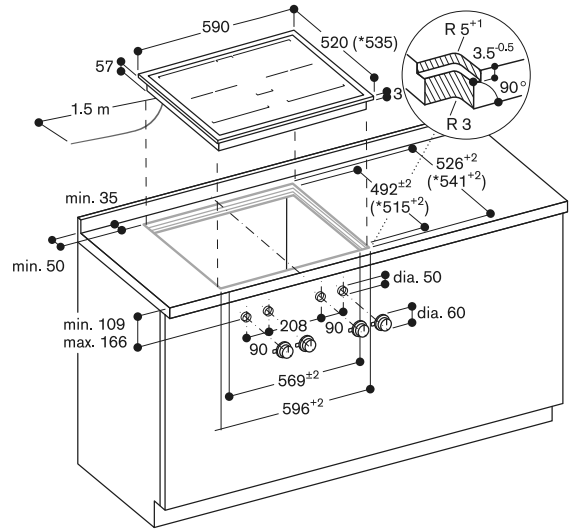


* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting

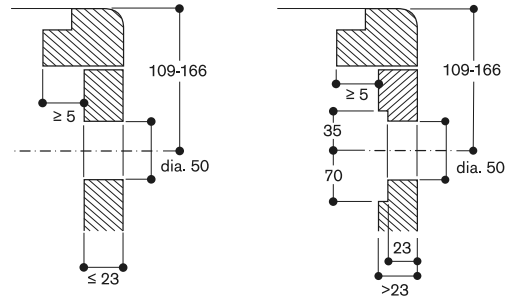


measurements in mm



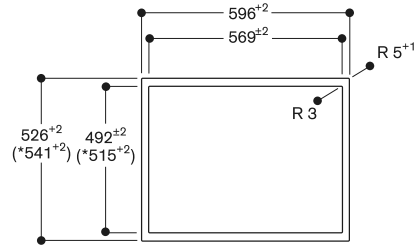
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; flush installation



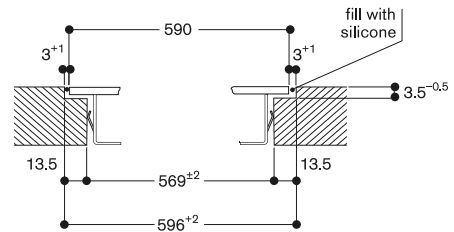
measurements in mm

View from above

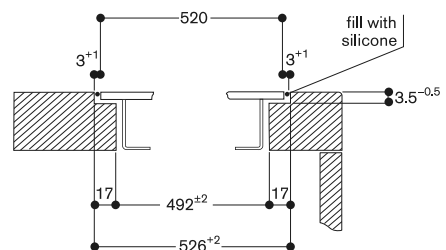


* with filler strip

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.



VI 414 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 401

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.

WZ 400 001

Wok attachment for wok pan
Only for Vario induction cooktops.

Vario induction wok 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.

Safety

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 installing 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.

Please read additional planning notes on page 90 – 95.

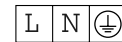
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

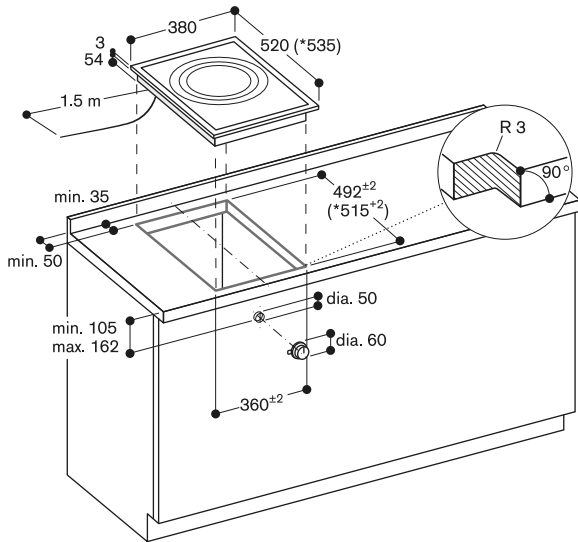
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 152.

Connection

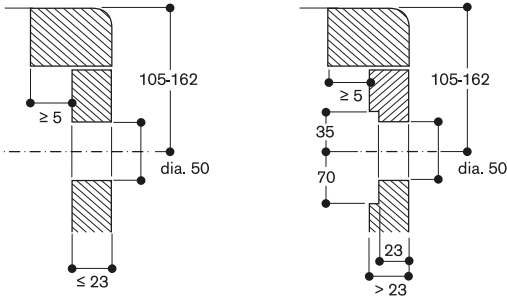
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.



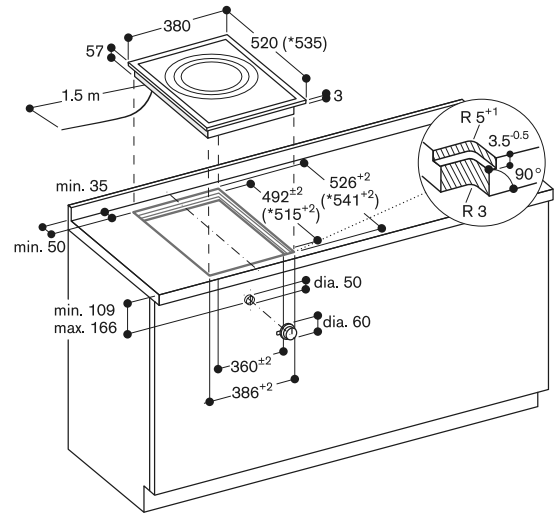


* with filler strip
See separate planning notes.

Installation of the control knob; surface mounting

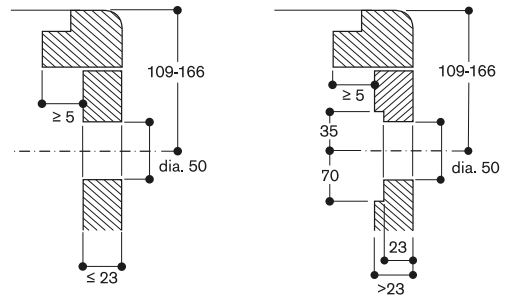


measurements in mm



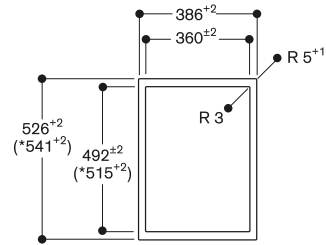
* with filler strip
See separate planning notes.

Installation of the control knob; flush installation



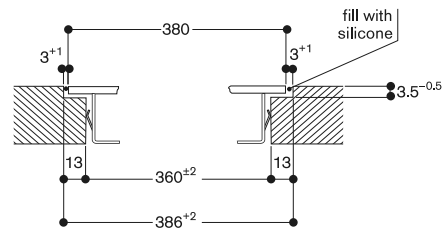
measurements in mm

View from above

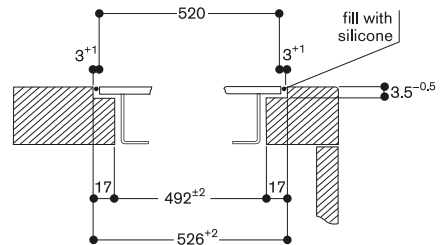


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VI 422 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 011

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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 3mm 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
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 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.

Safety

Individual residual heat indicators.

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 installing 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.

Please read additional planning notes on page 90 – 95.

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.

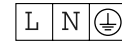
Appliance weight: approx. 10 kg.

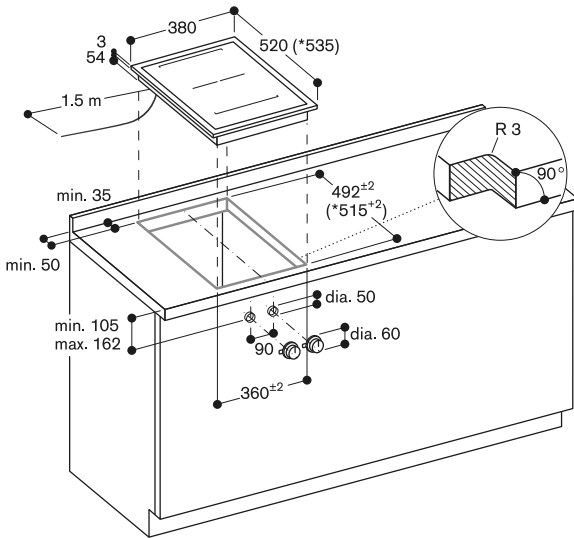
Please read the installation details regarding air ducting on page 152.

Connection

Total connected load 3.7 kW.

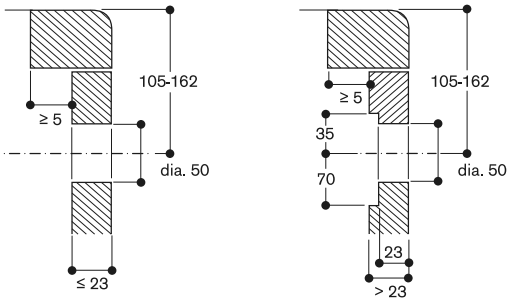
Connecting cable 1.5m without plug.



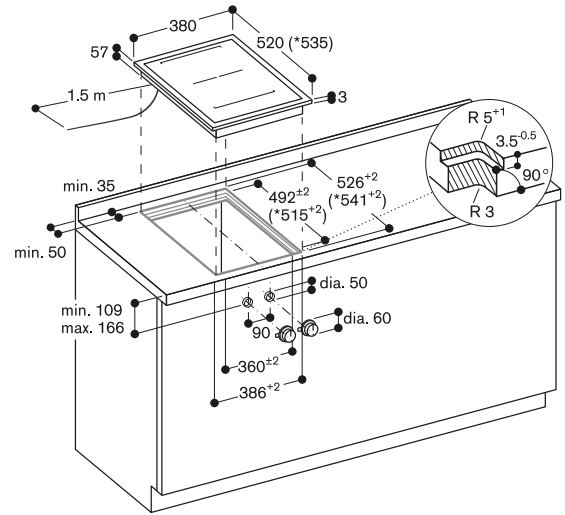


* with filler strip
See separate planning notes.

Installation of the control knob; surface mounting

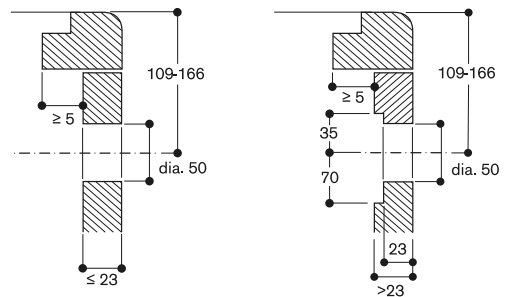


measurements in mm



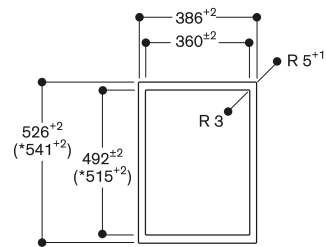
* with filler strip
See separate planning notes.

Installation of the control knob; flush installation



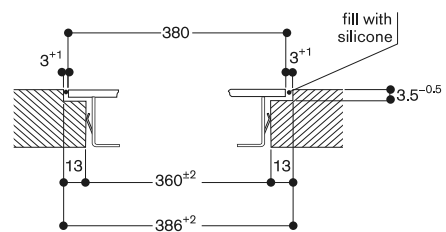
measurements in mm

View from above

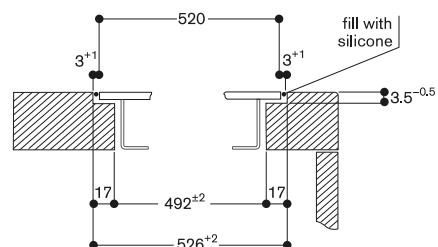


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VG 491 111F

Stainless steel
Width 90 cm
Liquid gas 28 – 37 mbar

VG 491 211

Stainless steel
Width 90 cm
Natural gas 20 mbar

Included in the price

1 wok attachment ring

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Vario gas cooktop 400 series

VG 491

- 5 multi-ring burners, up to 18 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast iron pan supports
- 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

VG 491 111F

1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 491 211

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W – 2000 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.
Three-part 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 horizontal positioning of the knobs may be aligned with the specific burners. 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.

Please read additional planning notes on page 90 – 95.

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

Special nozzles can be ordered as spare parts.

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 lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Installation in a 90 cm wide lower cabinet is required.

The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.

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.

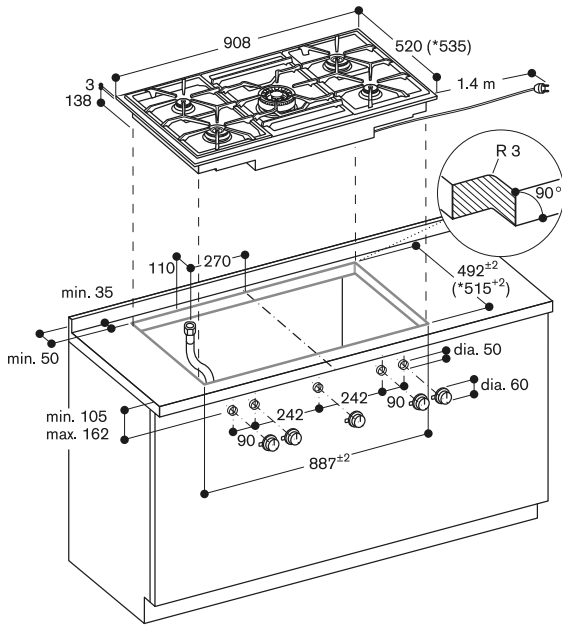
Appliance weight: approx. 32 kg.

Connection

Total connected load gas up to 17.8/18.0 kW.

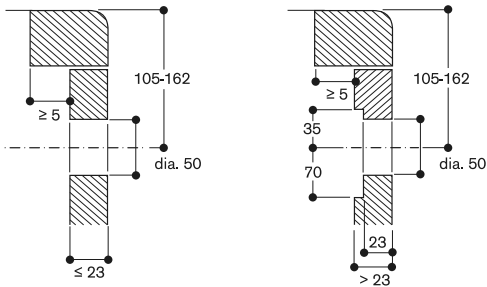
Total connected load electric 15.0/15.0 W.

Connecting cable 1.4 m with plug.

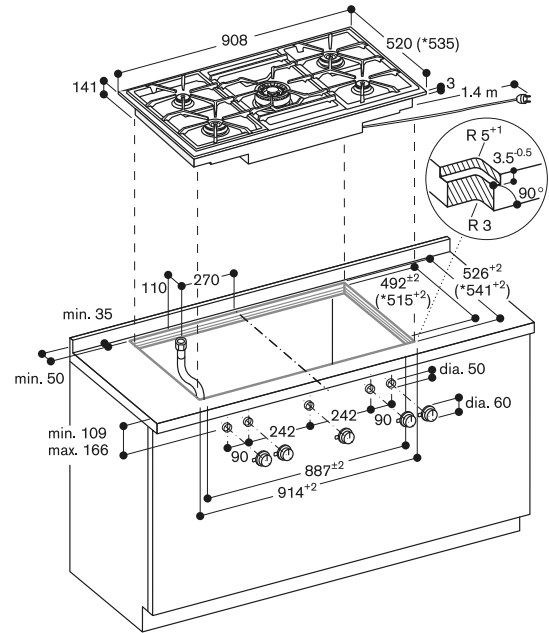


* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting

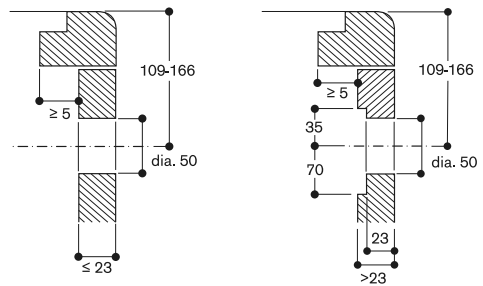


measurements in mm



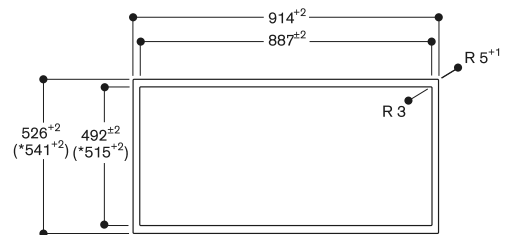
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; flush installation



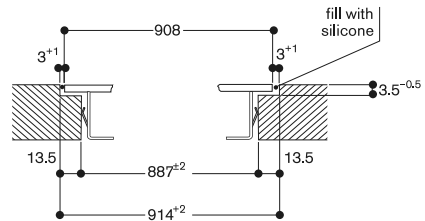
measurements in mm

View from above

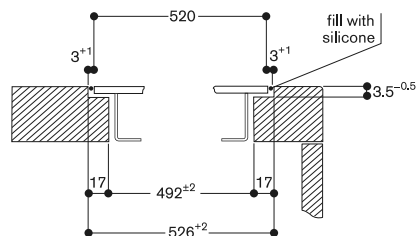


* with filler strip

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.



VG 415 111F

Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 415 211

Stainless steel
Width 38 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price

1 wok attachment ring

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Vario gas wok 400 series

VG 415

- Multi-ring burner with up to 6 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

VG 415 111F

1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.

VG 415 211

1 multi-ring wok burner (300 W – 6000 W), 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.

Please read additional planning notes on page 90 – 95.

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

Special nozzles can be ordered as spare parts.

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.

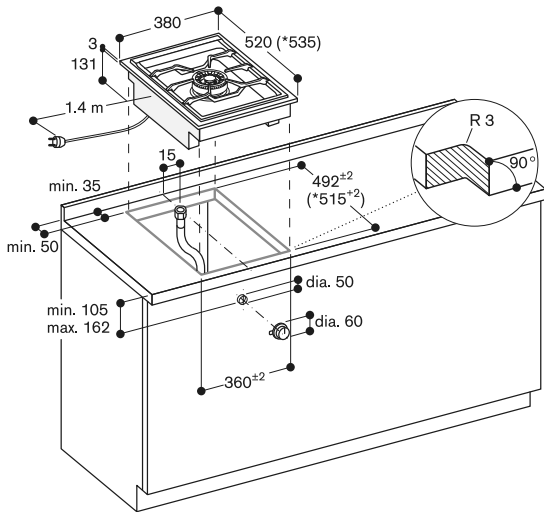
Appliance weight: approx. 15 kg.

Connection

Total connected load gas 5.8/6.0 kW.

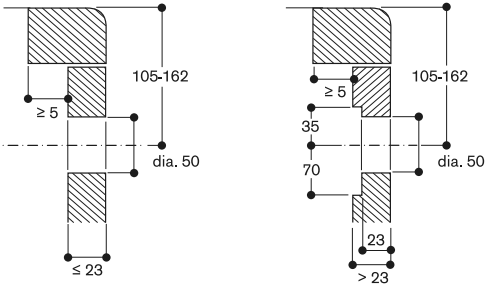
Total connected load electric 15.0/15.0 W.

Connecting cable 1.4 m with plug.

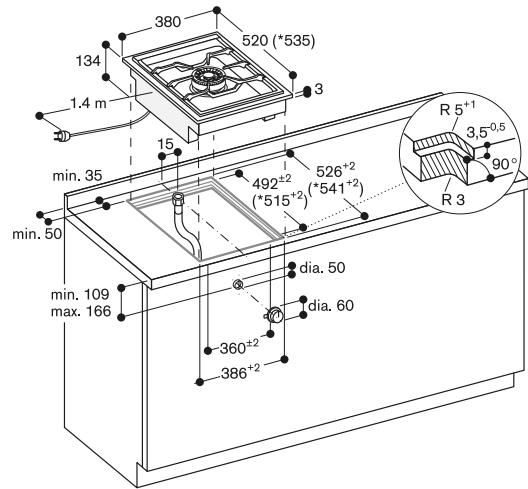


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting

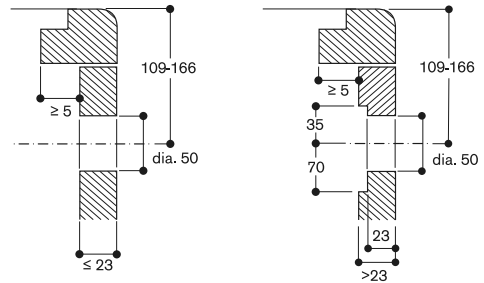


measurements in mm



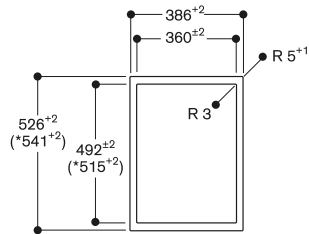
* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation



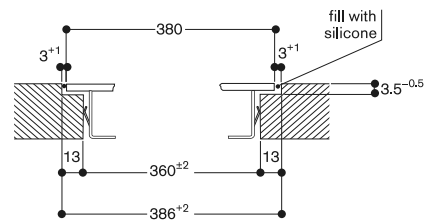
measurements in mm

View from above

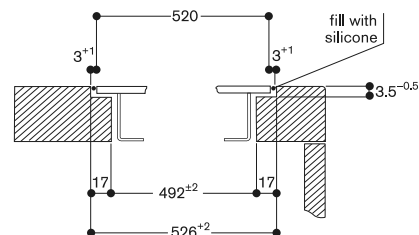


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VG 425 111F

Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar

VG 425 211

Stainless steel
Width 38 cm
Natural gas 20 mbar

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Vario gas cooktop 400 series

VG 425

- Multi-ring burner with up to 4 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- 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

VG 425 111F

1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.

1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 425 211

1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.

1 two-ring standard output burner (165 W – 2000 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.

Please read additional planning notes on page 90 – 95.

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

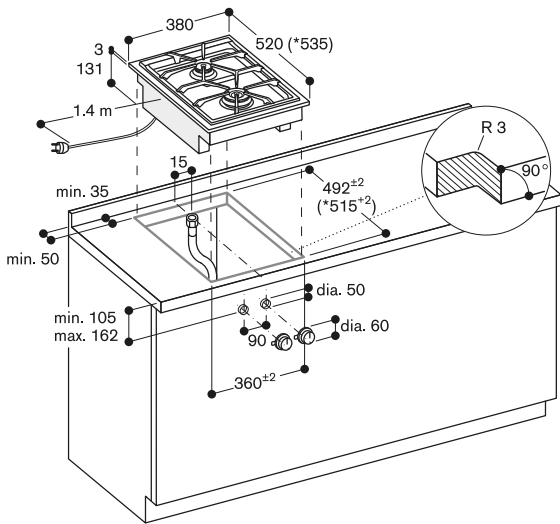
Special nozzles can be ordered as spare parts.

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.

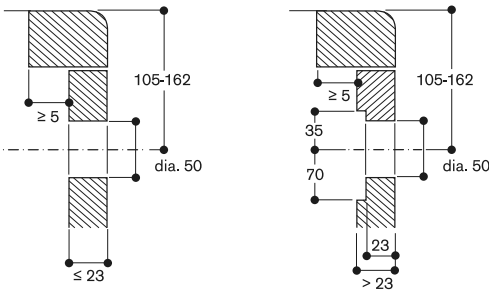
Connection

Total connected load gas 6.0/6.0kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.

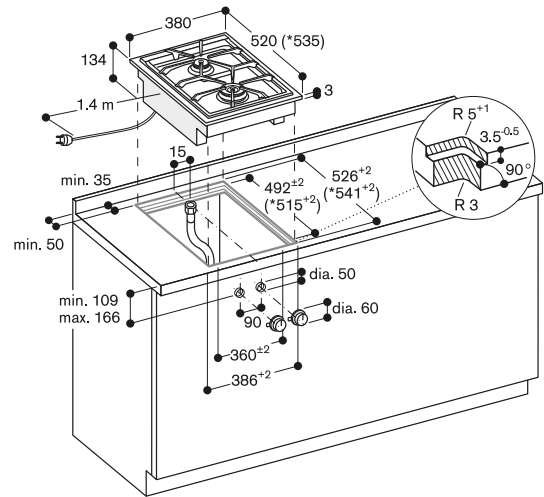


* with appliance cover or filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting

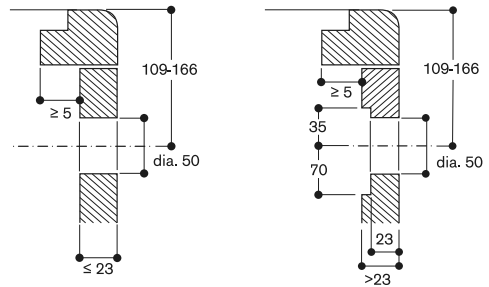


measurements in mm



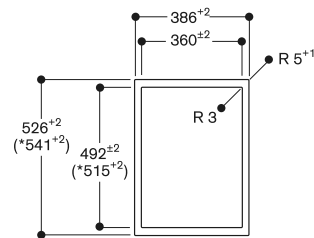
* with appliance cover or filler strip
For further installation options, see the installation instructions.

Installation of the control knob; flush installation



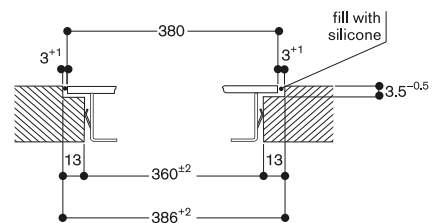
measurements in mm

View from above

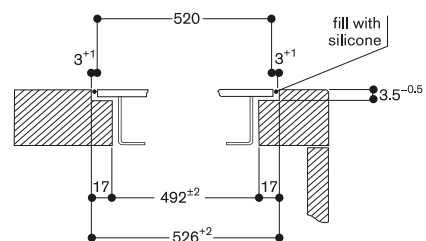


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VP 414 111

Stainless steel

Width 38 cm

Included in the price2 spatula

Installation accessories**VA 420 000**Connection strip for combination with other Vario appliances of the 400 series for flush mounting

VA 420 001Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

VA 420 010Connection strip for combination with other Vario appliances of the 400 series for surface mounting

VA 420 011Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

VA 440 010Stainless steel appliance cover with mounting strip

VA 450 400Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

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

2 zones, each 1500 W, can be operated together as a complete surface or each halve 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 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.

Please read additional planning notes on page 90 – 95.

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

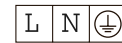
A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the worktop from above.

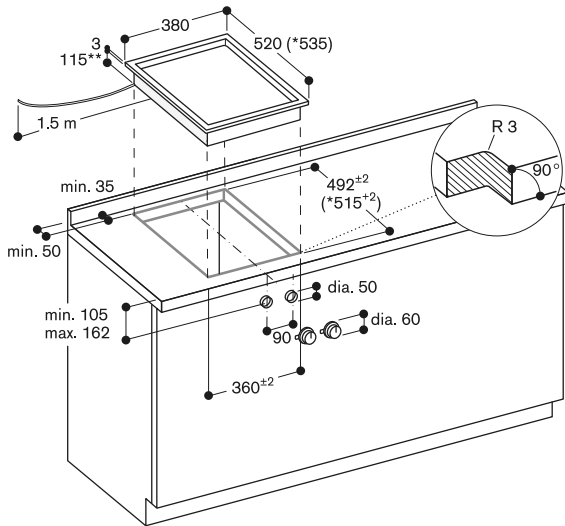
Appliance weight: approx. 13 kg.

Connection

Total connected load 3.0 kW.

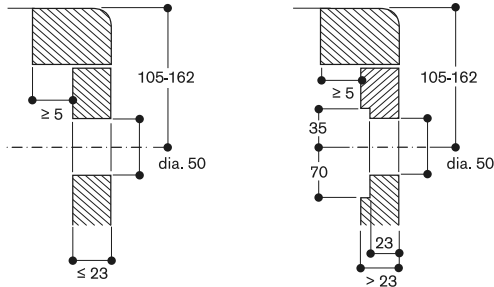
Connecting cable 1.5 m without plug.



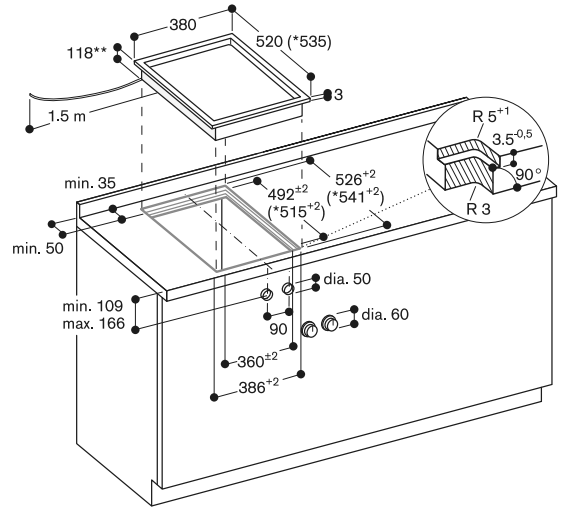


- * with appliance cover or filler strip. See separate planning notes.
- ** 130 mm in the area of the cable clamp (left, on the rear side).

Installation of the control knob; surface mounting

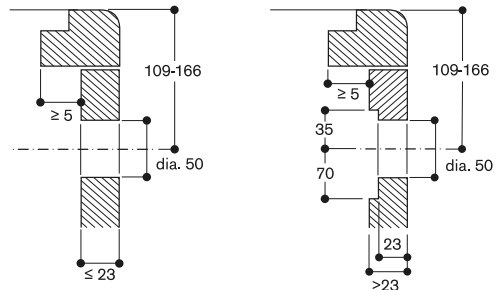


measurements in mm



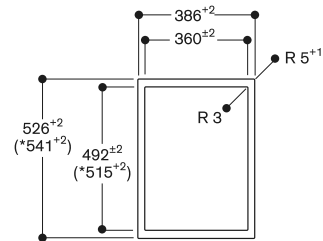
- * with appliance cover or filler strip. See separate planning notes.
- ** 133 mm in the area of the cable clamp (left, on the rear side).

Installation of the control knob; flush installation



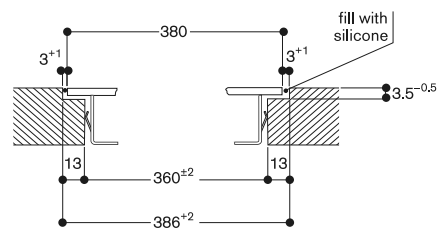
measurements in mm

View from above

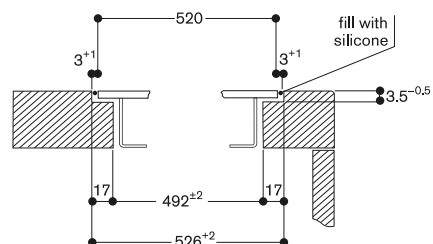


- * with appliance cover or filler strip (observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VR 414 110
Stainless steel
Width 38 cm

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 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting

VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting

VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

VA 440 010
Stainless steel appliance cover with mounting strip

VA 450 400
Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

LV 030 000
Lava stones for refilling

VA 461 000
Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.

VA 461 001
Cast pan, enamelled, full size
For Vario electric grill 400 series.
For frying large quantities on one surface.

Vario electric grill 400 series

VR 414

- 2 separately controlled zones
- Cast pan, half size, for simultaneous frying and grilling on two separate surfaces
- Open cast grill, lava stones
- 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

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. 2 independently controlled grilling elements (1500 W). Two-part cast grill.

Safety

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.

Please read additional planning notes on page 90 – 95.

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

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).

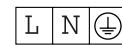
A minimum lateral clearance of at least 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.

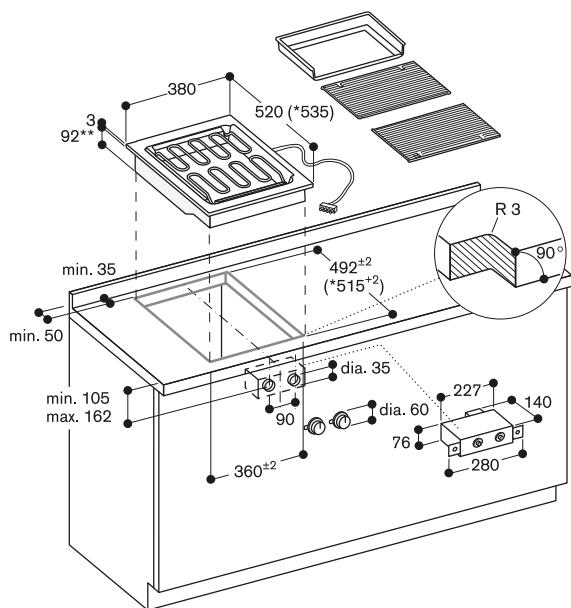
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 26 kg.

Connection

Total connected load 3.0 kW.
Plan a connection cable.

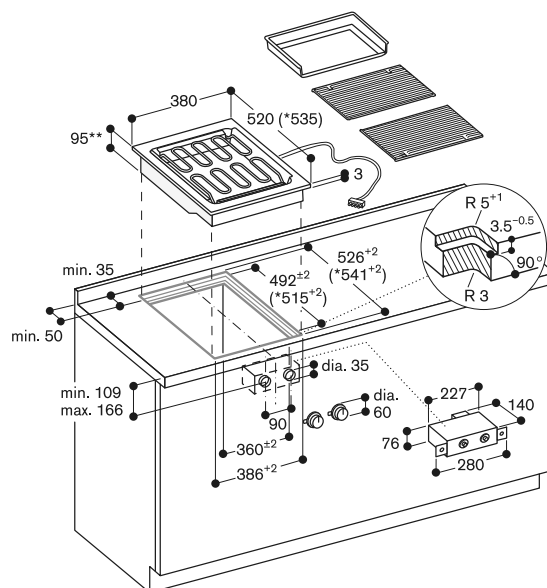
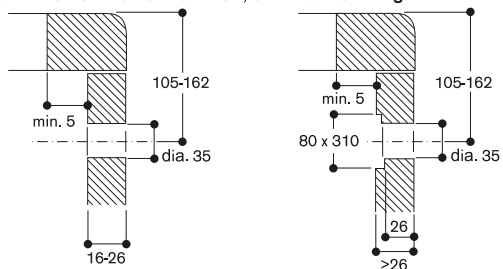




* with appliance cover or spacer batten.
See separate planning notes.

**102 mm in the area of the cable clip (right, centre).

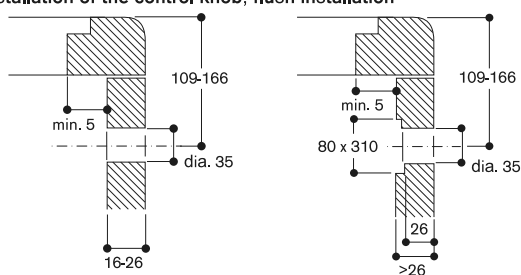
Installation of the control knob; surface mounting



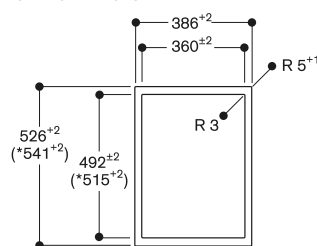
* with appliance cover or filler strip.
See separate planning notes.

** 105 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush installation

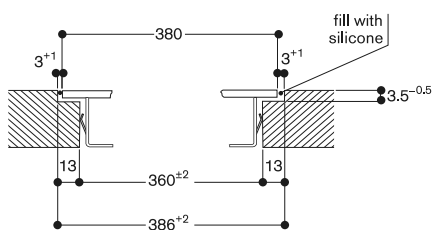


View from above

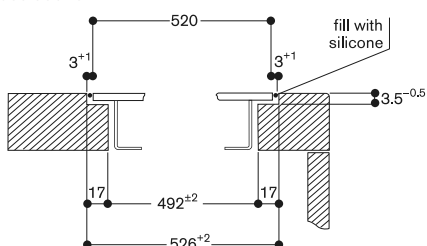


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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 414 111
Stainless steel
Width 11 cm
Air extraction / Air recirculation
Without motor and control knob

Necessary installation accessories

AA 490 111

Stainless steel control knob

AD 724 042

Connection piece for round pipe
DN 150 For VL 414
For installation to left or right side of
VL additional adapter AD 724 041 is
necessary.

AD 724 041

Round duct connection additional
adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or
right side of VL.

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 for
DN 150 flat

Installation accessories

AS 070 001

Connecting piece for extension in the
case of installation next to VK or VF
Metal zinc plated

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 110

Stainless steel filler strip 11 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.

Special accessories

AA 414 010

Ventilation moulding for VL 414 next to
gas appliance.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Vario downdraft ventilation 400 series VL 414

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- 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

Manual opening of the ventilation element.

Closing element made of stainless steel, dishwasher-safe.

Metal grease filter, dishwasher-safe.

No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.

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

Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class C.

Sound level min. 56 dB / max. 68 dB normal mode.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.

Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

For each VL one remote fan unit is recommended.

Maximum cooktop width between two VL: 60 cm.

Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from bottom up, clamping range 30-50 mm.

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.

If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.

If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

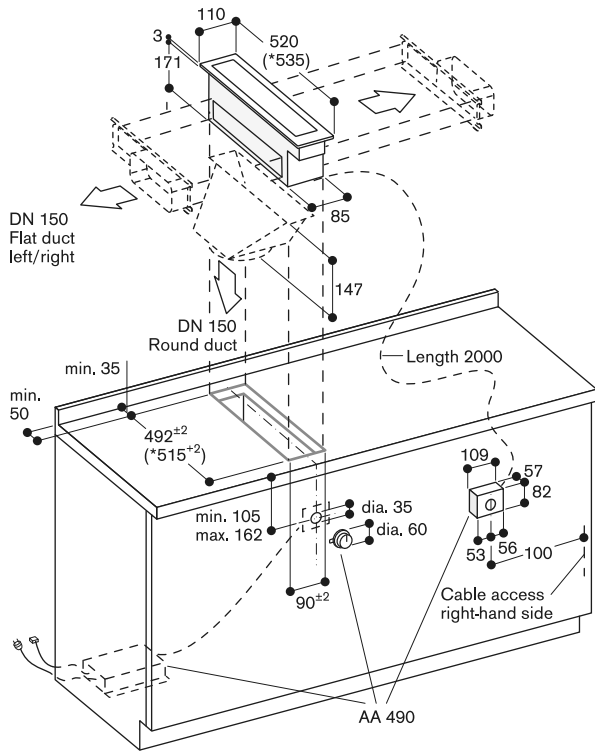
If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read the installation details regarding air ducting on page 90 – 95.

Please read additional planning notes on page 172 – 175.

Connection

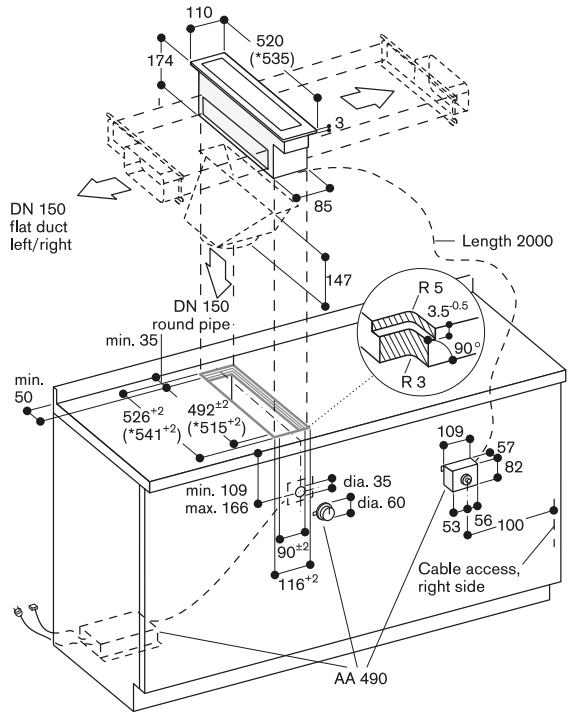
Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.



* with filler strip

- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

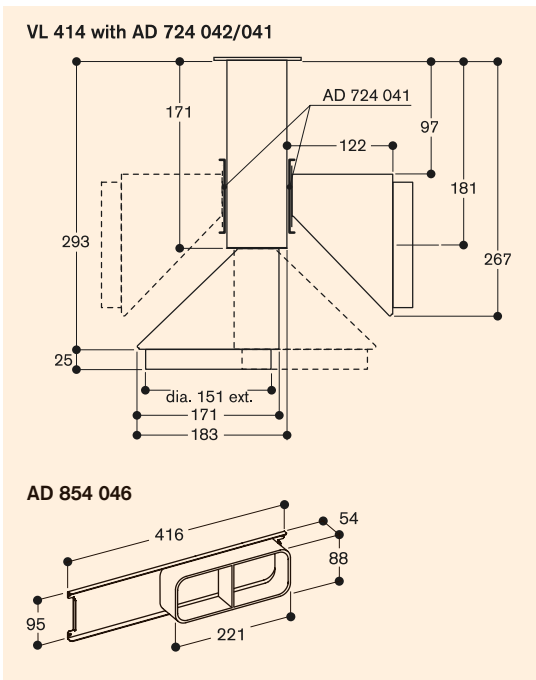
See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution



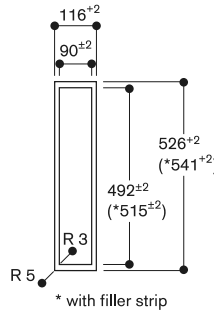
* with filler strip

- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

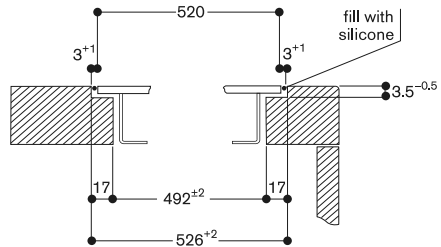
See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution



View from above

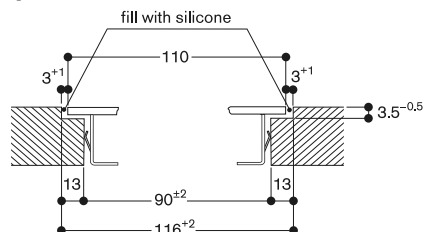


Cross-section



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

Longitudinal section





AA 490 111
Stainless steel

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless appliances 400 series.

Vario control knob for downdraft ventilation 400 series
AA 490

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling

Control knob with illuminated ring and output marking.

Features

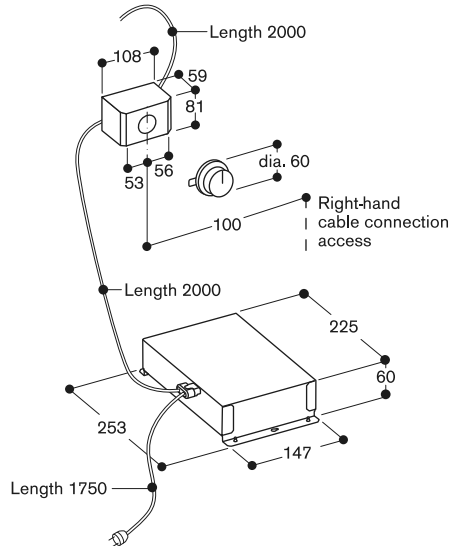
3 electronically controlled power levels and 1 intensive mode.
Run-on function, 6 min.

Planning notes

The separate electronics housing is to be installed so that it is accessible. Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor. 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 10W.
Connecting cable 1.8 m, pluggable.





AL 400 121
Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless

AL 400 191
Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless

Necessary installation accessories

AD 754 045
Connection piece for 2 aluflex pipes
DN 150 round
Fitting AL 400, front or back side.

AD 854 043
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, bottom side.

AD 854 045
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, front or back side.

Installation accessories

AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

AA 409 401
Furniture support for table ventilation
AL 400 90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AA 409 431
Furniture support for table ventilation
AL 400 120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AD 704 048
Air collector box DN 150 round pipe
2x DN 150 round duct air intake.
For connecting 1 x AL 400 to
AR 403/AR 413

AD 704 049
Air collector box DN 150 flat duct
2 x DN 150 flat duct air intake.
To connect 1 x AL 400 to remote fan
AR 403/AR 413 bottom side.

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

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 other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole 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.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration AL 400 121/AL 400 191 with the remote fan unit AR 400 142.
Energy efficiency class A+/A at a range of energy efficiency classes from A++ to E.
Energy consumption 45.1/49 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency class E/E.
Grease filter efficiency class C/C.
Sound level min. 44/45 dB / max. 59/61 dB normal mode.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
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 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.

Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if built-in situation permits.

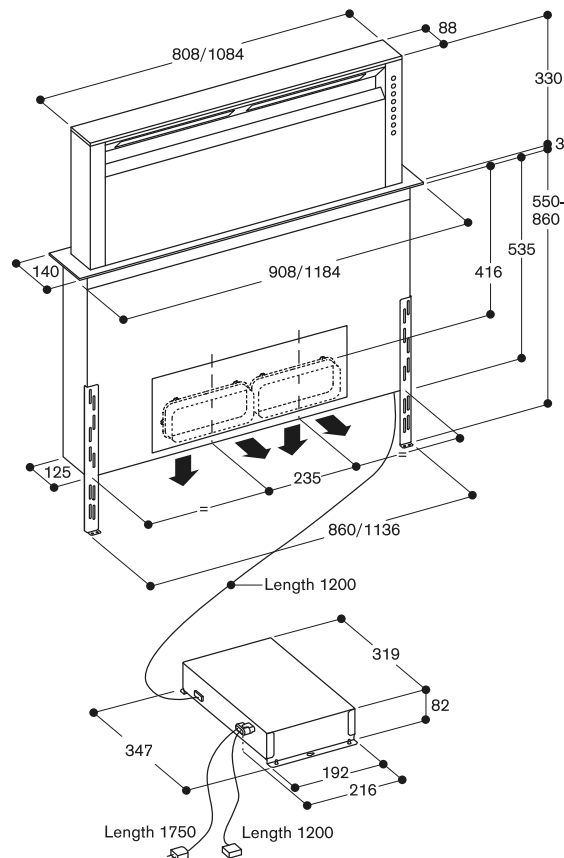
To avoid smoke when frying/grilling refer to the manuals of VR/VP.

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 additional planning notes on page 164 – 166.

Connection

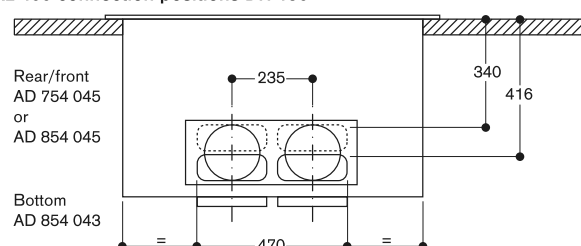
Total connected load 65/65 W
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



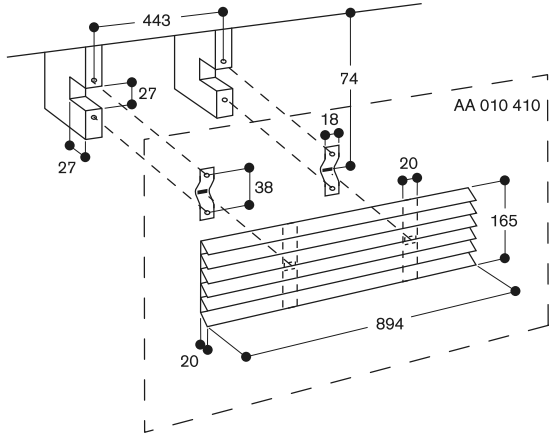
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

Pipe connection piece 2 x DN 150 bottom
Flat duct using AD 854 043

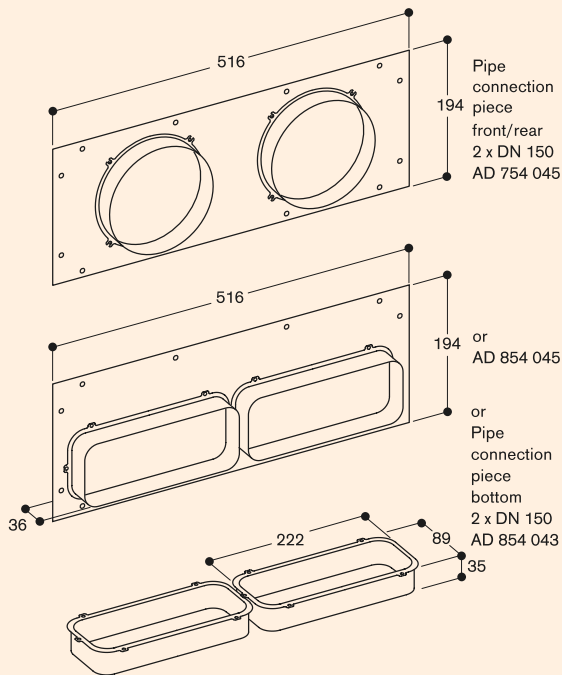
AL 400 connection positions DN 150



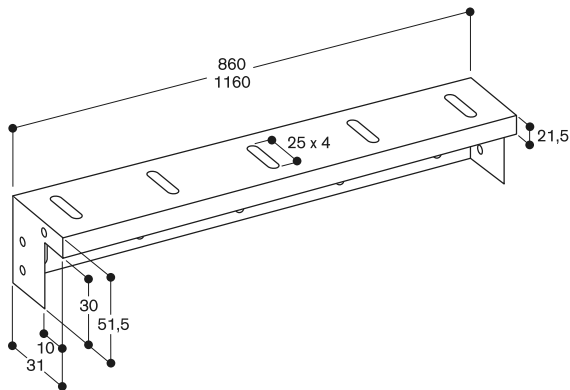
AA 010 410 air exhaust grille



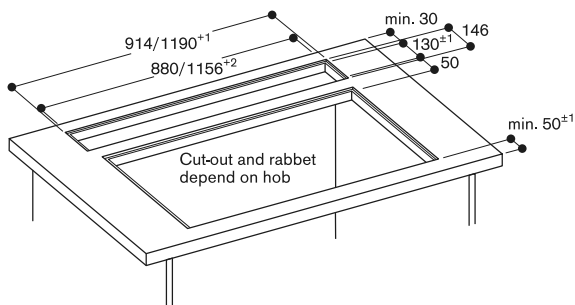
AD 754/854 045 and AD 854 043



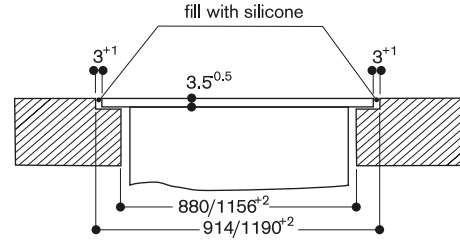
AA 409 401/431 furniture support



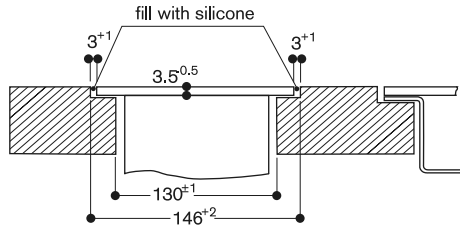
AL 400 installed flush



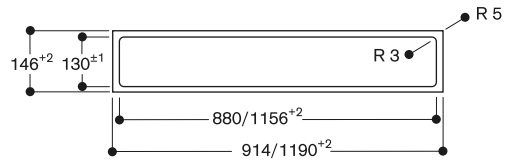
Longitudinal section



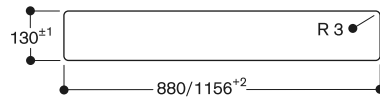
Cross-section



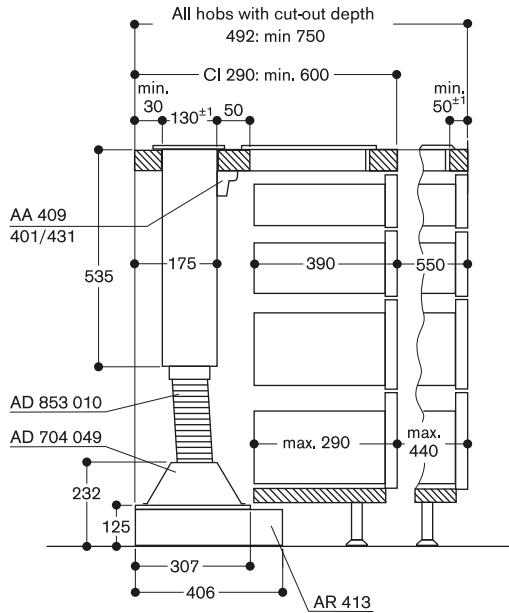
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



Cross-section of upper cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



Cut-out dimensions for appliance combinations in the 400 series. Surface mounting.

The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a surface mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

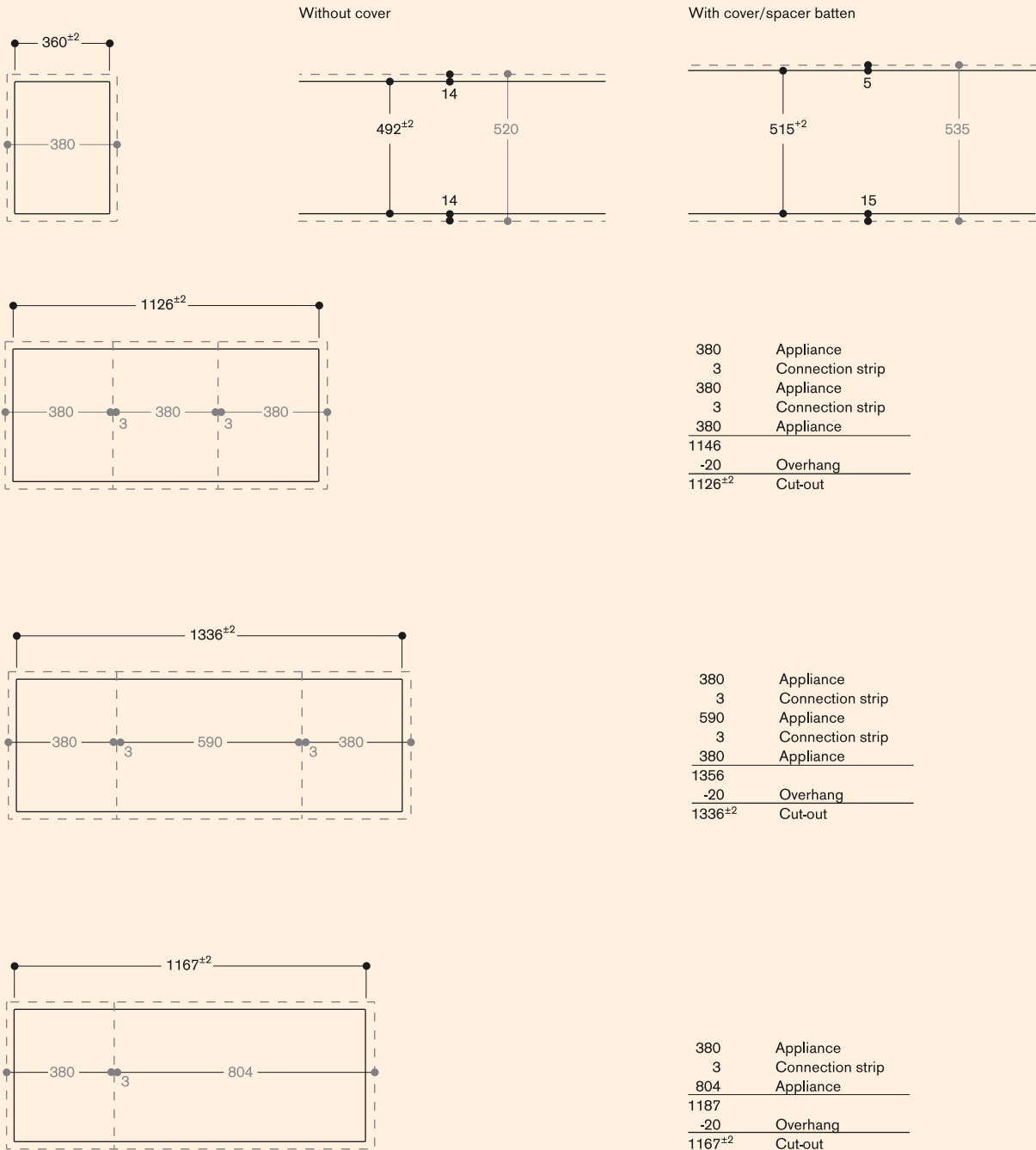
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:

VA 420 010 for a surface mounting **without** appliance cover/filler strip.

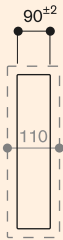
VA 420 011 for a surface mounting **with** appliance cover/filler strip.

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

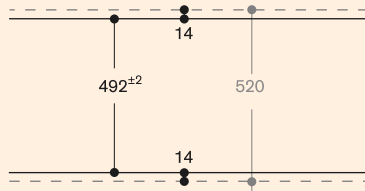
Sample combinations without VL 414 ventilation element:



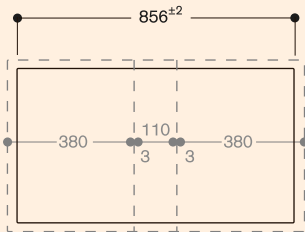
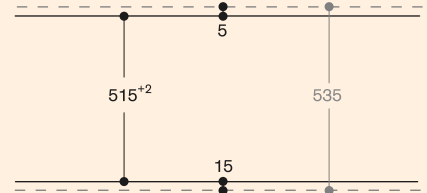
Sample combinations with VL 414 ventilation element:



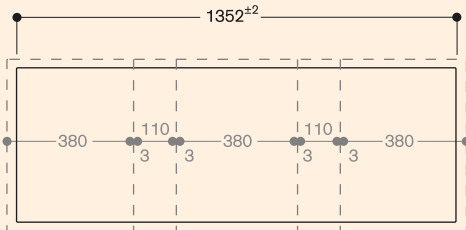
Without cover



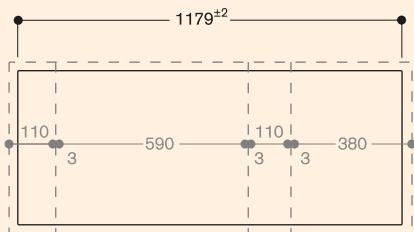
With cover/spacer batten



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
876	
-20	Overhang
856±2	Cut-out



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1372	
-20	Overhang
1352±2	Cut-out



110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1199	
-20	Overhang
1179±2	Cut-out

Cut-out dimensions for appliance combinations in the 400 series. Flush mounting.

The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a flush mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only sample combinations.

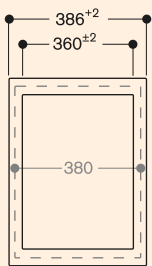
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:

VA 420 000 for a flush mounting **without** appliance cover/filler strip.

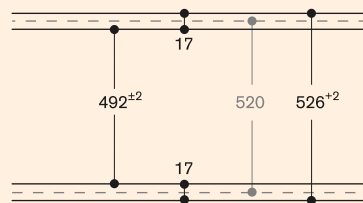
VA 420 001 for a flush mounting **with** appliance cover/filler strip.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

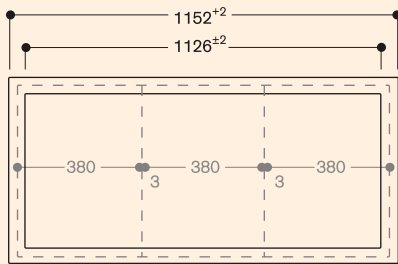
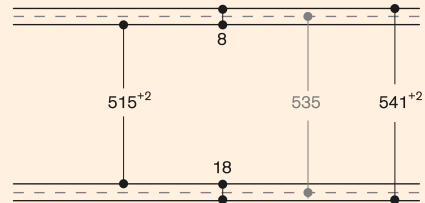
Sample combinations without VL 414 ventilation element:



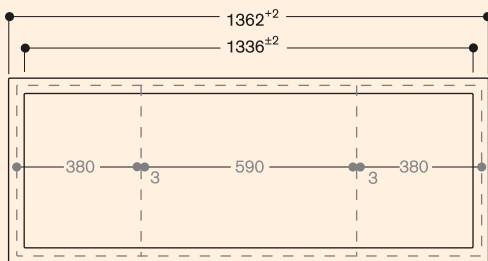
Without cover



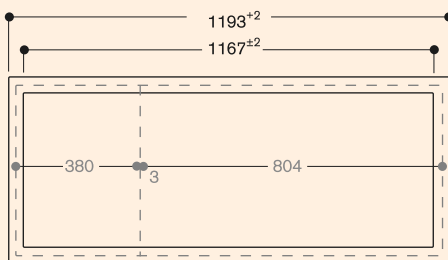
With cover/spacer batten



380	Appliance
3	Connection strip
380	Appliance
3	Connection strip
380	Appliance
<hr/>	
1146	
-20	Overhang
1126±2	Cut-out
+20	Overhang
+6	Silicone joint
1152±2	Cut-out with groove

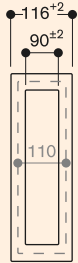


380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
<hr/>	
1356	
-20	Overhang
1336±2	Cut-out
+20	Overhang
+6	Silicone joint
1362±2	Cut-out with groove

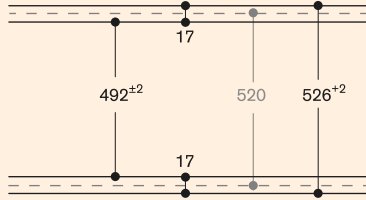


380	Appliance
3	Connection strip
804	Appliance
<hr/>	
1187	
-20	Overhang
1167±2	Cut-out
+20	Overhang
+6	Silicone joint
1193±2	Cut-out with groove

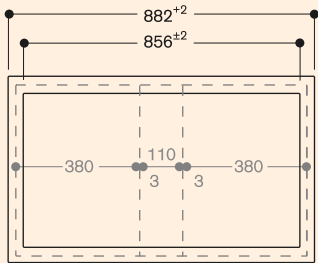
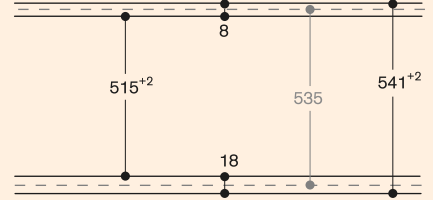
Sample combinations with VL 414 ventilation element:



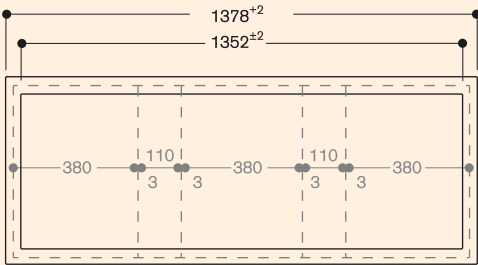
Without cover



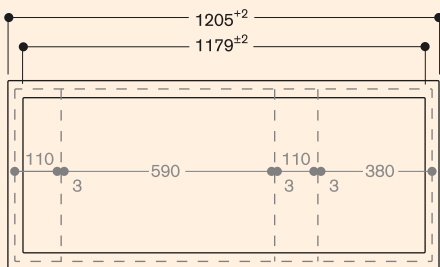
With cover/spacer batten



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
876	
-20	Overhang
<hr/>	
856±2	Cut-out
+20	Overhang
+6	Silicone joint
<hr/>	
882±2	Cut-out with groove



380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1372	
-20	Overhang
<hr/>	
1352±2	Cut-out
+20	Overhang
+6	Silicone joint
<hr/>	
1378±2	Cut-out with groove

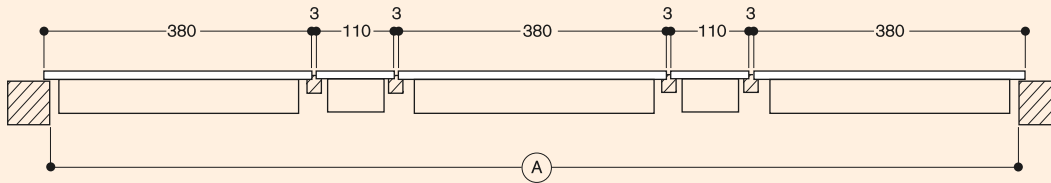


110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1199	
-20	Overhang
<hr/>	
1179±2	Cut-out
+20	Overhang
+6	Silicone joint
<hr/>	
1205±2	Cut-out with groove

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.

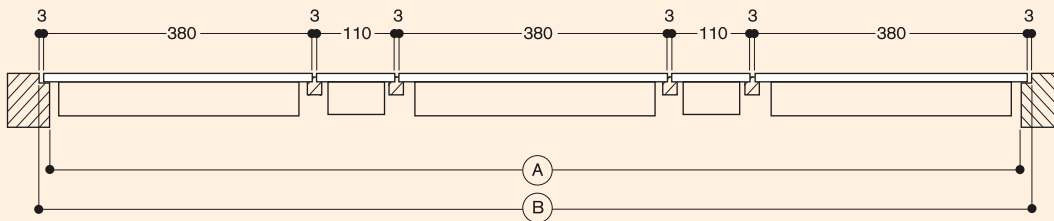


		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 110)$	1.360
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1.352 +/- 2 +/- 2

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

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.

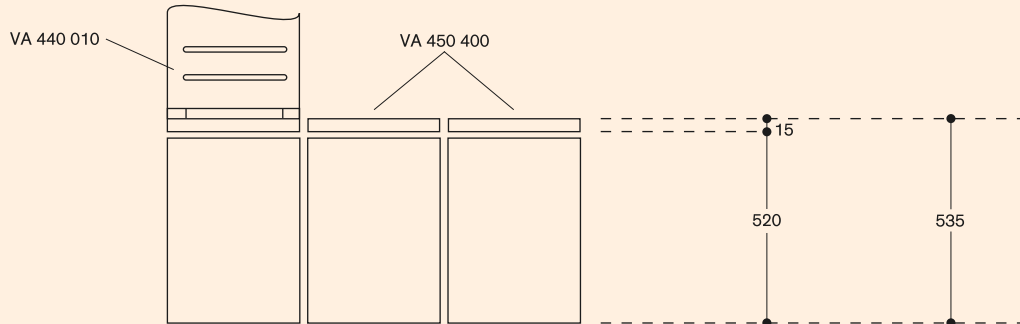


		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 110)$	1.360
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1.352 +/- 2 +/- 2
+ Lateral appliance projection	(10 mm / side)	20	+ 20	+ 20
+ Silicone joint (3 mm circumference)		2 x 3	+ 6	+ 6
(B) Total width with groove	(in mm)		1.378 + 2 0/+ 2

Cut-out depth based on the installation situation with or without appliance cover/filler strip.

All appliances with a width of 38 cm can be equipped with a stainless steel appliance cover.

If combining several appliances with at least one appliance cover, the VA 450 filler strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



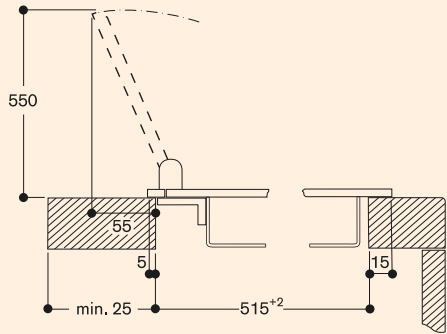
When installing with appliance cover or filler strip, depending on the mounting situation (surface or flush), the following connecting strips must be provided:

VA 420 011 for a **surface mounting** with appliance cover/filler strip.

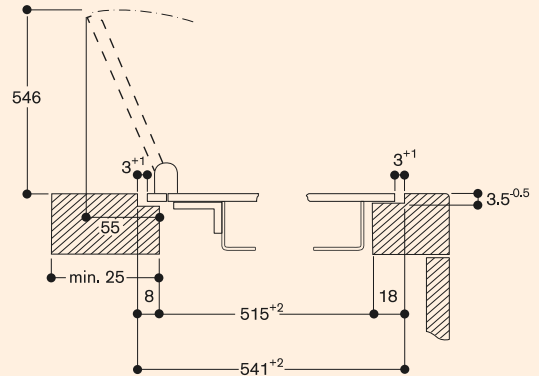
VA 420 001 for a **flush mounting** with appliance cover/filler strip.

If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

**Installation with appliance cover/spacer batten;
installation standing proud of surrounding surfaces**



**Installation with appliance cover/spacer batten;
installation flush with surrounding surfaces**





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 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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 each cooking area.

Safety

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

Planning notes

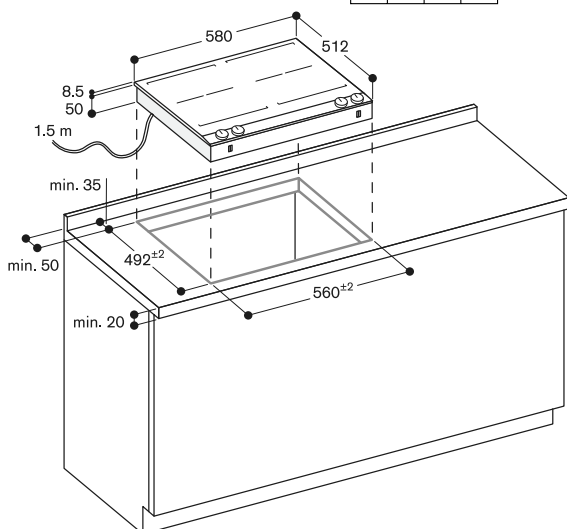
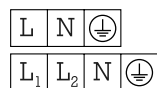
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 14 kg.

Please read additional planning notes on page 104.

Please read the installation details regarding air ducting on page 152.

Connection

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



Vario flex induction cooktop 200 series
VI 242

- 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 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 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

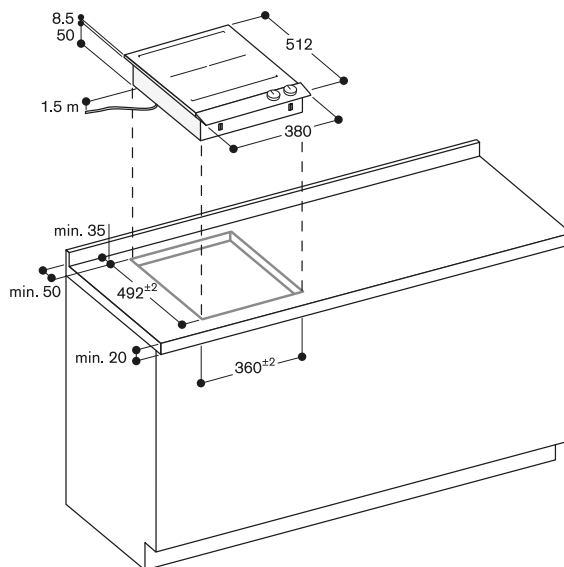
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 9 kg.

Please read additional planning notes on page 104.

Please read the installation details regarding air ducting on page 152.

Connection

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



VI 262 120
Black control panel
Width 60 cm

Included in the price
1 glass scraper

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

**VI 232 120**

Black control panel
Width 28 cm

Included in the price

1 glass scraper

Installation accessories**VV 200 010**

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

VV 200 020

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

Special accessories**GP 900 001**

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

VD 200 020

Black appliance cover

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 19x21 cm (2200 W, with booster 3700 W), linked together 38x21 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

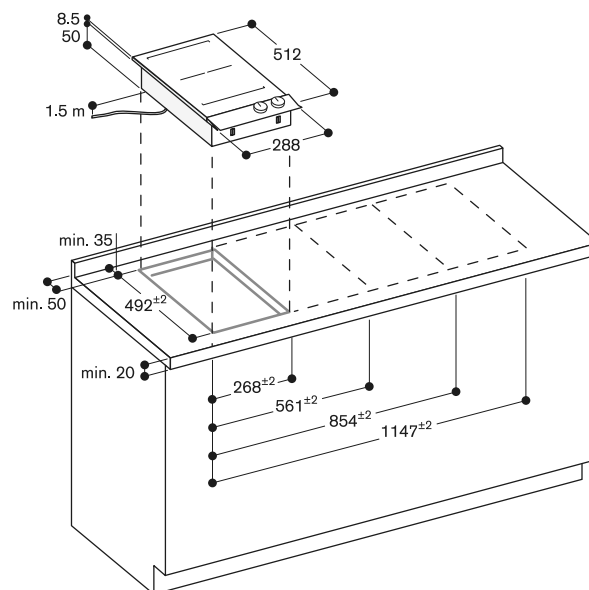
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 7 kg.

Please read additional planning notes on page 104.

Please read the installation details regarding air ducting on page 152.

Connection

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





VG 264 120F

Black control panel
Width 60 cm
Liquid gas 28 – 37 mbar

VG 264 220

Black control panel
Width 60 cm
Natural gas 20 mbar

Installation accessories

VV 200 010

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

VV 200 020

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

Vario gas cooktop 200 series

VG 264

- 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
- Up to 9.8 kW on 4 burners

Cooking zones

2 high output burner (560 W - 3000 W), suitable for pots up to max. \varnothing 22 cm.
2 standard burners (380 W - 1900 W), suitable for pots up to max. \varnothing 20 cm.

Handling

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

Features

Two-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety

Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

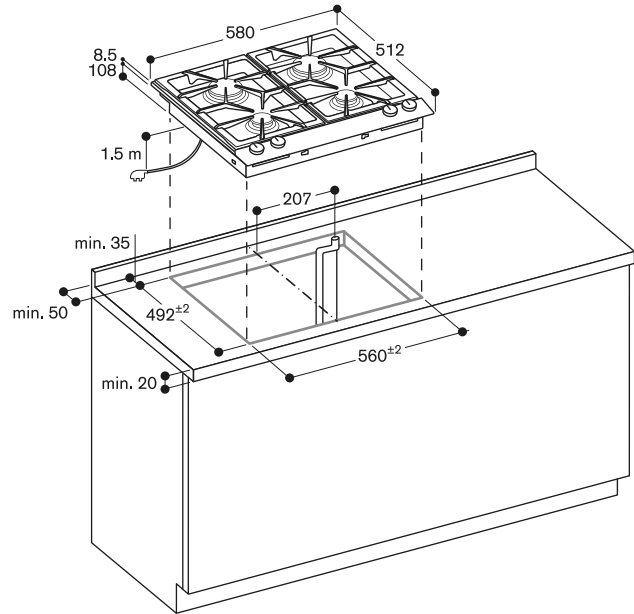
Planning notes

No intermediate shelf required.
Appliance can be snapped into the worktop from above.
A minimum lateral 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. 16 kg.

Please read additional planning notes on page 104.

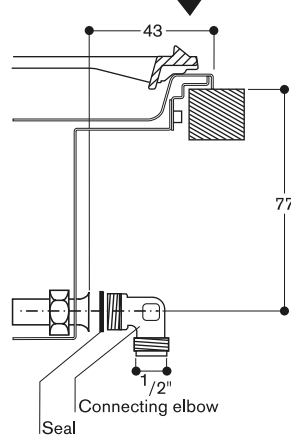
Connection

Total connected load gas 9.8 kW.
Total connected load electric 4.0 W.
Connecting cable 1.5 m with plug.



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

Gas connection





VG 231 120F

Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 231 220

Black control panel
Width 28 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

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

VV 200 020

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

Special accessories

VD 200 020

Black appliance cover

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø36 cm, 6 litres, height 10 cm.

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 120F
1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø30 cm.

VG 231 220

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 30 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.

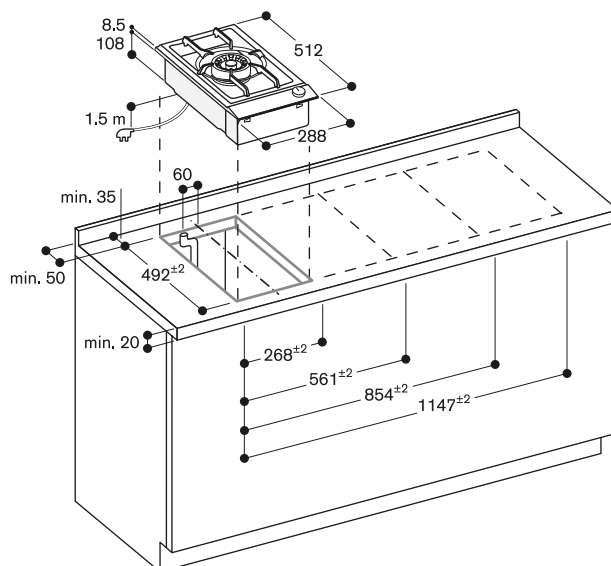
Planning notes

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. 11 kg.

Please read additional planning notes on page 104.

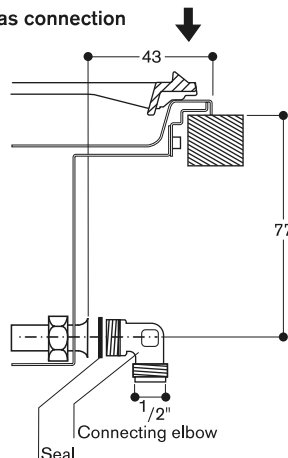
Connection

Total connected load gas 5.8/6.0 kW. Total connected load electric 1.0 W. Connecting cable 1.5 m with plug.



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

Gas connection





VG 232 120F

Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar

VG 232 220

Black control panel
Width 28 cm
Natural gas 20 mbar

Installation accessories

VV 200 010

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

VV 200 020

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

Special accessories

VD 200 020

Black appliance cover

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

1 high output burner (560 W - 3000 W), suitable for pots up to max. \varnothing 22 cm.
1 standard burner (380 W – 1900 W), suitable for pots up to max. \varnothing 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.

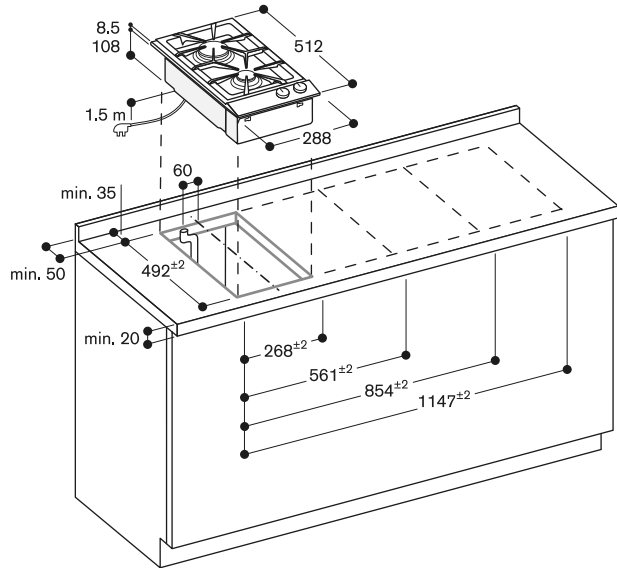
Planning notes

Special nozzles for natural gas 20 mbar can be ordered as spare parts.
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.

Please read additional planning notes on page 104.

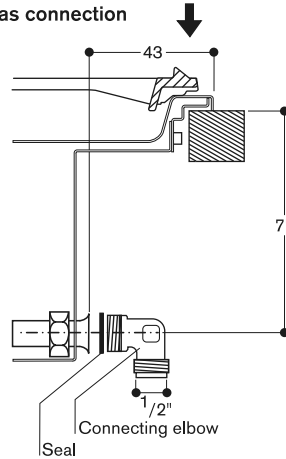
Connection

Total connected load gas 4.9 kW.
Total connected load electric 2.0 W.
Connecting cable 1.5 m with plug.



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

Gas connection



**VP 230 120**

Black control panel
Width 28 cm

Included in the price

1 spatula

Installation accessories**VV 200 010**

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

VV 200 020

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

Special accessories**VD 200 020**

Black appliance cover

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.

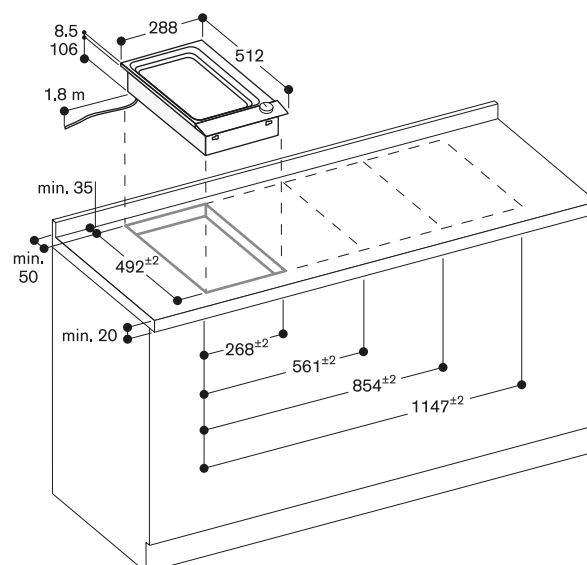
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.

Appliance weight: approx. 10 kg.

Please read additional planning notes on page 104.

Connection

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





VR 230 120

Black control panel
Width 28 cm

Included in the price

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

Installation accessories

VV 200 010

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

VV 200 020

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

Special accessories

LV 030 000

Lava stones for refilling

VD 200 020

Black appliance cover

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 stones

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.

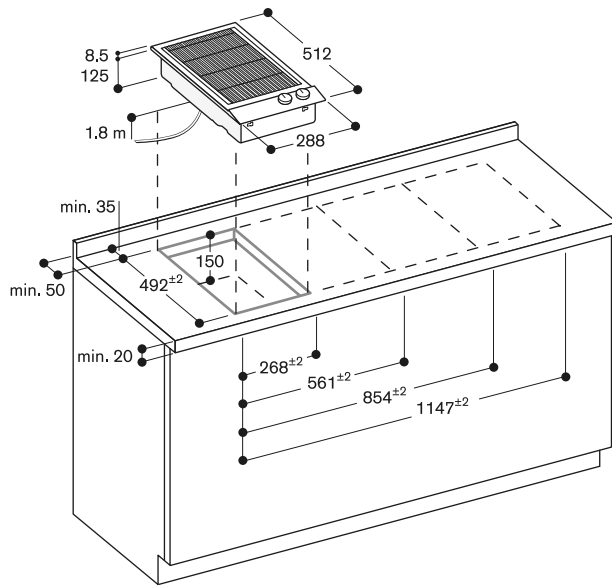
Planning notes

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. 15 kg.

Please read additional planning notes on page 104.

Connection

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





VL 200 120

Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

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

VV 200 020

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

Special accessories

LS 041 001

Ventilation moulding for VL 200 next to
gas appliance
Stainless steel

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

**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 function with sensor-controlled run-on function. Large-scale metal grease filter with high grease absorption. Grease filter, dishwasher-safe. 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.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122. Energy efficiency class A+ at a range of energy efficiency classes from A++ to E. Energy consumption 39.7 kWh/year. Ventilation efficiency class A. Illumination efficiency class -. Grease filter efficiency class B. Sound level min. 58 dB / max. 73 dB normal mode.

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 403 122. Please refer to page 192 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements. 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.

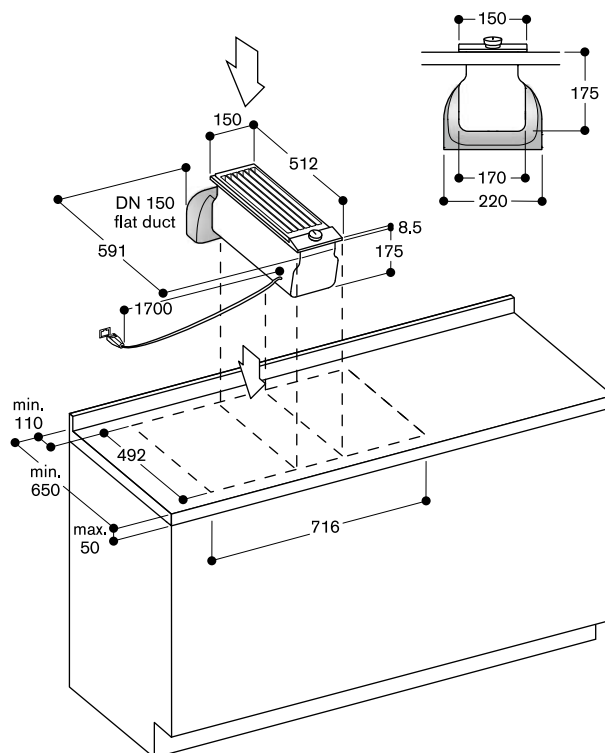
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 104.

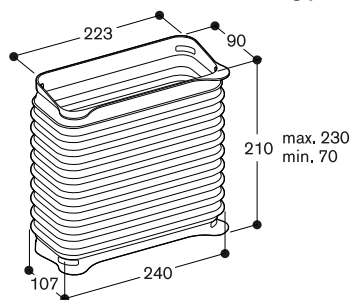
Please read the installation details regarding air ducting on page 198 – 200.

Connection

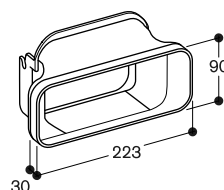
Connecting cable 1.7 m between VL and remote fan unit.



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



Cut-out dimensions for cooktop combinations in the 200 series

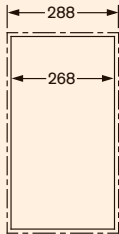
The drawings below show the cut-out dimensions for cooktop combinations of the 200 series.

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.

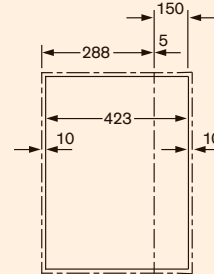
Cut-out dimensions for the Vario 200 series

Cut-out dimensions for the Vario 200 series with downdraft

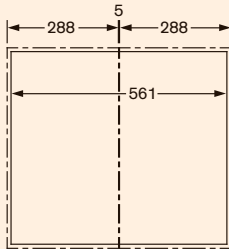
288	Appliance
- 20	Overhang
268	Cut-out



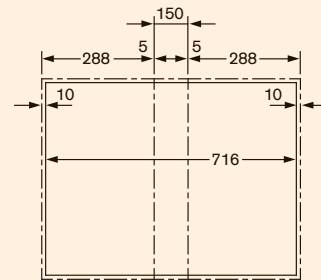
288	Appliance
5	VV 200
150	VL 200
443	
- 20	Overhang
(10 + 10)	
423	Cut-out



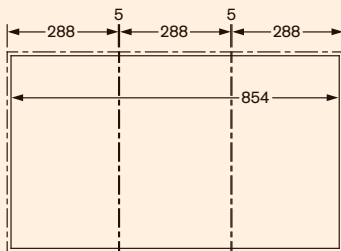
288	Appliance
5	VV 200
288	Appliance
581	
- 20	Overhang
561	Cut-out



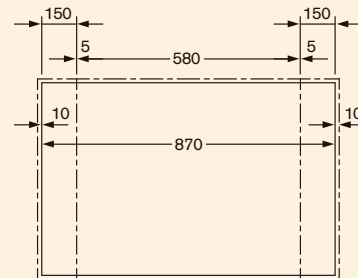
288	Appliance
5	VV 200
150	VL 200
5	VV 200
288	Appliance
736	
- 20	Overhang
(10 + 10)	
716	Cut-out



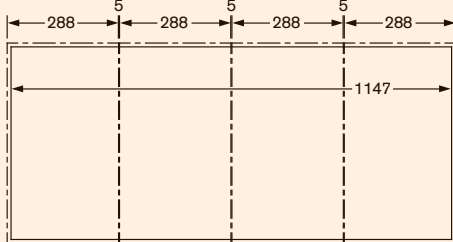
288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
874	
- 20	Overhang
854	Cut-out



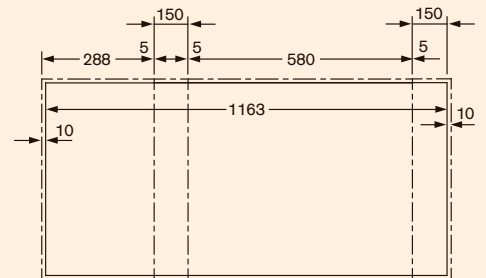
150	VL 200
5	VV 200
580	Appliance
5	VV 200
150	VL 200
890	
- 20	Overhang
(10 + 10)	
870	Cut-out



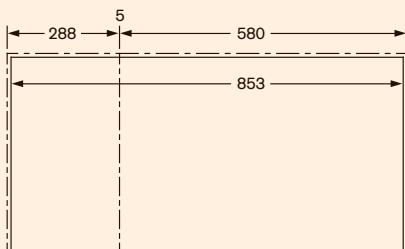
288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
1183	
- 20	Overhang
(10 + 10)	
1163	Cut-out



288	Appliance
5	VV 200
150	VL 200
5	VV 200
580	Appliance
5	VV 200
150	VL 200
1183	
- 20	Overhang
(10 + 10)	
1163	Cut-out



288	Appliance
5	VV 200
580	Appliance
873	
- 20	Overhang
853	Cut-out



Accessories and special accessories for Vario cooktops 400 series

LV 030 000

Lava stone for refilling.



VA 440 010

Stainless steel appliance cover with mounting strip.



VA 461 000

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



VA 461 001

Cast pan, enamelled, full size
For Vario electric grill 400 series.
For large quantities on one surface.



WP 400 001

Wok pan made of multiple-layer material.
With round bottom and handle,
ø36 cm, 6 litres, height 10 cm.



WZ 400 001

Wok attachment for wok pan.



AA 414 010

Ventilation moulding for use in combination with gas cooktops.



VA 420 000

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



VA 420 001

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



VA 420 010

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



VA 420 011

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



VV 401 000

25 mm connecting strip for use in combination with other Vario cooking appliances in the 400 series in sections of the previous Vario 400 cooking series.
Not suitable for appliance combinations with the VL 414 downdraft ventilation.
For surface mounting, without appliance cover.



VA 450 400

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 401

Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 600

Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.



AD 724 042

Connection piece for round pipe DN 150
For VL 414
For installation to left or right side of VL additional adaptor AD 724 041 is necessary.



AD 724 041

Round duct connection additional adaptor for VL 414 on the side
Metal zinc plated
DN 150 round
One piece needed for each VL 414 to be connected to round ducts DN 150 to the left/right.



AD 854 046

Flat duct system with conducting fins
Connection piece VL 414 for DN 150 flat rectangular
Allows for long duct runs with highest efficiency due to soft duct shape and conducting fins within the duct bends
Compact installation height even with DN 150 allows integration in floor constructions.



LV 030 000
Lava stone for refilling.



VD 200 020
Black appliance cover.



LS 041 001
Air baffle for VL 200 next to gas appliance.

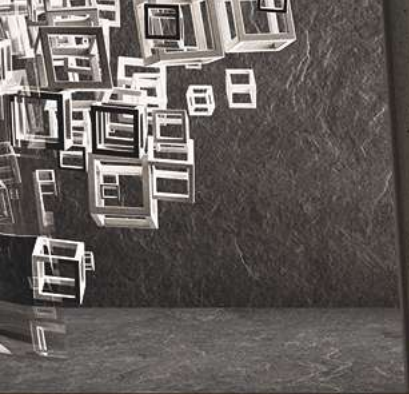


VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.



VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.





Cooktops

The cooktops

Gas cooktops	110
Induction cooktops	116
Planning notes for induction cooktops	152
Glass ceramic cooktops	153
Accessories special accessories	156



CG 492 111F

Stainless steel
Width 100.2 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

CG 492 211

Stainless steel
Width 100.2 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price

1 wok attachment ring

Necessary installation accessories

CA 429 410 (included)

Frame set including decorative frame (to be welded in) and holding frame

Special accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Gas cooktop 400 series

CG 492

- 5 multi-ring burners, up to 18 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast iron pan supports on the same level as the worktop
- Solid stainless steel control knob

Cooking zones

CG 492 111F

1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

CG 492 211

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (165 W – 2000 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.
Three-part cast iron pan support with flat, continuous pot surface, on the same level as the worktop.
Brass burner rings.

Safety

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

Planning notes

The frame set (necessary installation accessory) can be sent in advance to the manufacturer of the stainless steel or granite worktop for fitting. Special nozzles can be ordered as spare parts.

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

The horizontal positioning of the knobs may be aligned with the specific burners. 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).

Minimum worktop depth 70 cm.

Air intake from above.

No intermediate shelf required. Due to the separate frame welded into the worktop, all parts remain fully accessible.

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

The appliance can be fixed from above.

A minimum lateral clearance of at least 300 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.

The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.

Appliance weight: approx. 35 kg.

Connection

Total connected load gas

17.8/18.0 kW.

Total connected load electric

15.0/15.0 W.

Connecting cable 1.4 m with plug.



VG 295 120F

Black control panel
Width 90 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 295 220

Black control panel
Width 90 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price

1 wok attachment ring

Special accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series

VG 295

- 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
- Solid smooth-surface cast iron pan supports
- Up to 18 kW on 5 burners

Cooking zones

VG 295 120F

1 multi-ring wok burner (300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (170 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 295 220

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners (170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners (170 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling

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

Features

Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety

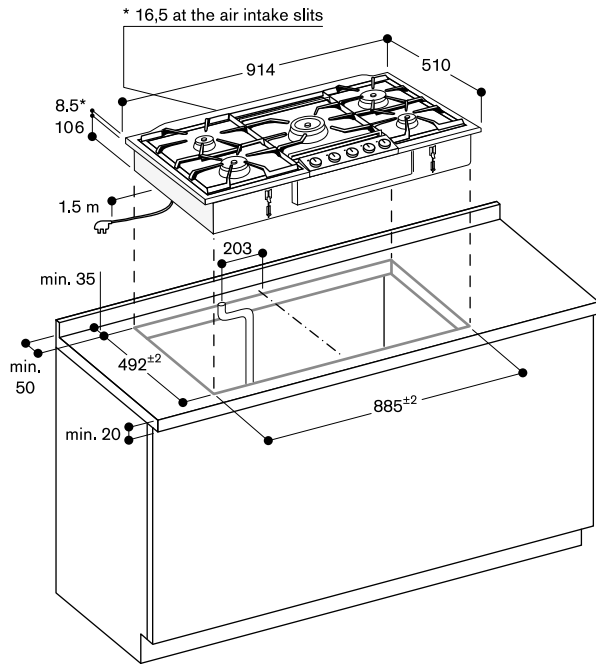
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes

No intermediate shelf required.
Appliance can be snapped into the worktop from above.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
Installation in a 90 cm wide lower cabinet is required.
A minimum lateral clearance of at least 300 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. 31 kg.

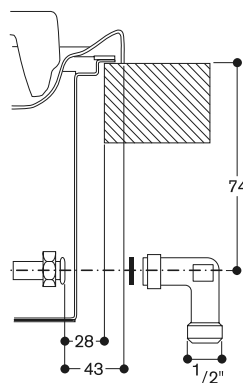
Connection

Total connected load gas 17.8/18 kW.
Total connected load electric 5.0 W.
Connecting cable 1.5 m with plug.



Minimum distance from the appliance cut-out to the side wall 300 mm.

Gas connection



**CG 291 210**

Stainless steel
Width 90 cm
Natural gas 20 mbar
Nozzles for liquid gas 28-30/37 mbar included

Included in the price

1 cross support for espresso
1 wok attachment ring

Special accessories**WP 400 001**

Wok pan made of multiple-layer material
With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series**CG 291**

- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner with up to 5 kW

Cooking zones

1 multi-ring wok burner (300 W – 5000 W).
1 high output burner (500 W - 3000 W), suitable for pots up to max. ø26 cm.
2 standard burners (350 W – 1750 W), suitable for pots up to max. ø20 cm.
1 economy burner (330 W – 1000 W), suitable for pots up to max. ø14 cm.

Handling

Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

Features

Three-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety

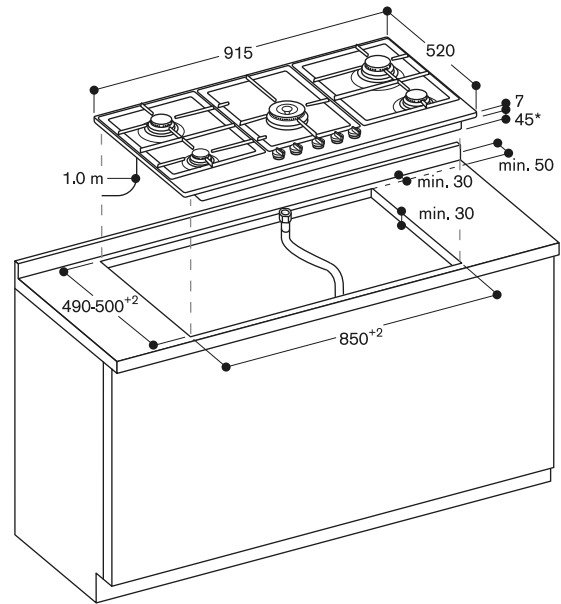
Thermoelectric safety pilot.

Planning notes

The cooktop can be surface-mounted.
Special nozzles can be ordered as spare parts.
Installation in a 85 cm niche or a 88 cm niche with the included spacers.
Air intake from above.
Intermediate shelf is required.
Appliance must be fixed from underneath.
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. 19 kg.

Connection

Total connected load gas 12.5 kW.
Connecting cable 1.0 m without plug.



* 61 mm in the area of the gas connection at the back right



CG 261 210

Stainless steel
 Width 60 cm
 Natural gas 20 mbar
 Nozzles for liquid gas 28-30/37 mbar included

Included in the price

- 1 cross support for espresso
- 1 wok attachment ring

Special accessories

WP 400 001

Wok pan made of multiple-layer material
 With round bottom and handle,
 ø 36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series

CG 261

- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Up to 9.75 kW with burners in a diamond-shaped arrangement

Cooking zones

1 multi-ring wok burner (1550 W – 4000 W), suitable for pots up to max. ø 26 cm.
 1 high output burner (500 W - 3000 W), suitable for pots up to max. ø 26 cm.
 1 standard burner (290 W – 1750 W), suitable for pots up to max. ø 20 cm.
 1 economy burner (330 W – 1000 W), suitable for pots up to max. ø 16 cm.

Handling

Control knobs with cooking zone and output level markings for 9 levels.
 One-handed operation.
 Electric ignition.

Features

Two-part cast iron pan support with continuous pot surface.
 Enamelled burner cover.

Safety

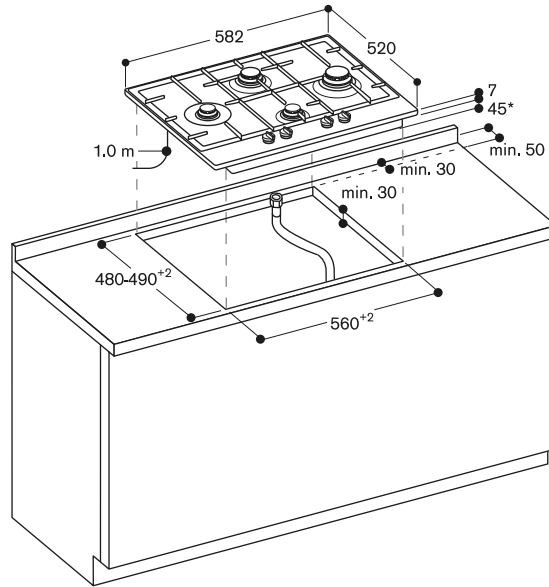
Thermoelectric safety pilot.

Planning notes

The cooktop can be surface-mounted.
 Special nozzles can be ordered as spare parts.
 Installation in a 56 cm standard niche.
 Air intake from above.
 Intermediate shelf is recommended.
 Allow for a gas connection when planning drawer depth.
 Appliance must be fixed from underneath.
 A minimum clearance of at least 100 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
 Appliance weight: approx. 18 kg.

Connection

Total connected load gas 9.75 kW.
 Connecting cable 1.0 m without plug.



* 56 mm in the area of the gas connection at the back right



CX 492 100

Frameless
Width 90 cm

Included in the price

1 Cooking sensor for temperature regulation

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

Full surface induction cooktop 400 series

CX 492

- 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 3200 cm².

Up to 6 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

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

Planning notes

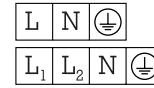
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and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

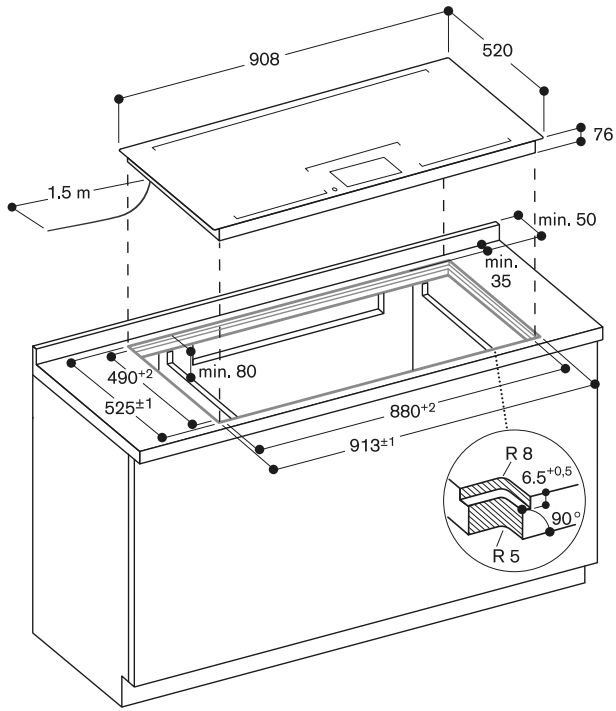
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. Intermediate shelf is recommended. 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. 31 kg.

Please read the installation details regarding air ducting on page 152.

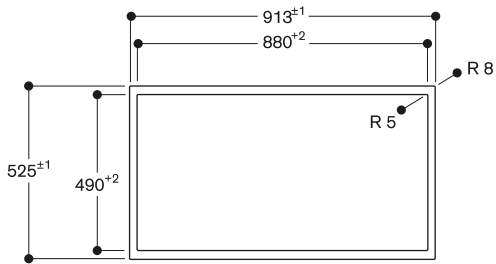
Connection

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

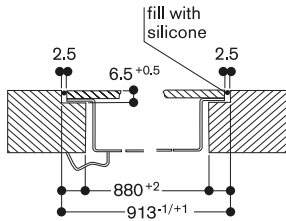




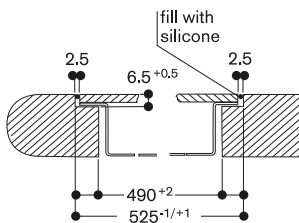
View from above



Longitudinal section



Cross section





CX 492 110

Stainless steel frame
Width 90 cm

Included in the price

1 Cooking sensor for temperature regulation

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

Full surface induction cooktop 400 series

CX 492

- 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 3mm 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 3200 cm².

Up to 6 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 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.

Please read additional planning notes on page 90 – 95.

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.

Intermediate shelf is recommended.

Appliance can be snapped into the worktop from above.

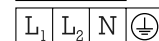
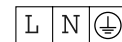
Appliance weight: approx. 31 kg.

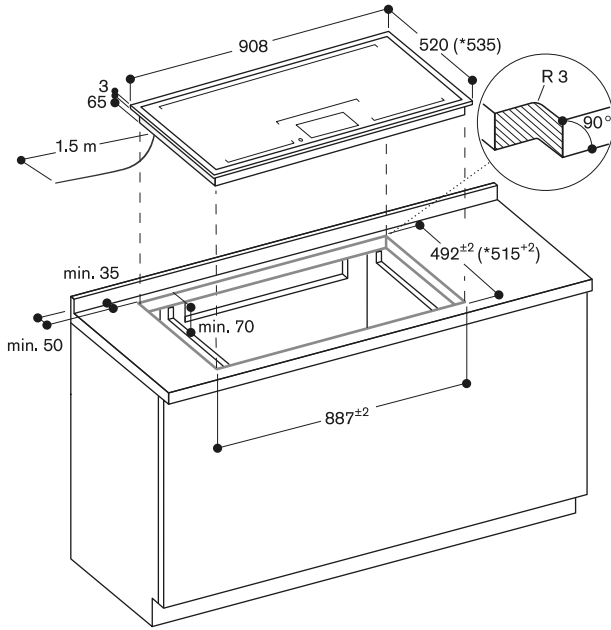
Please read the installation details regarding air ducting on page 152.

Connection

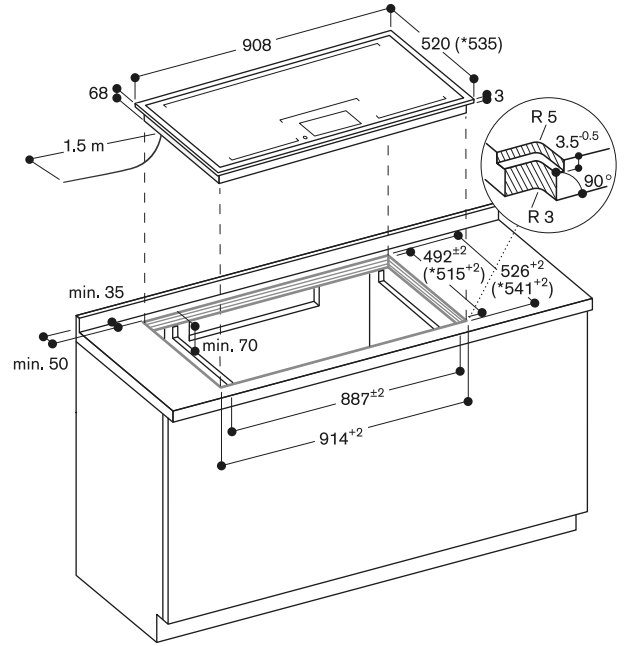
Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.



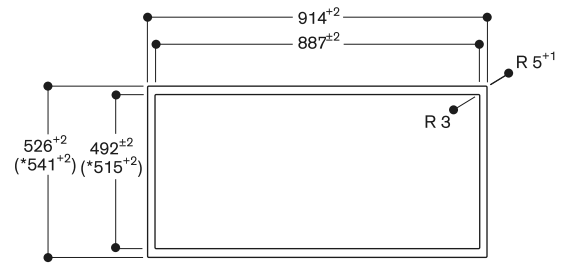


* with filler strip
See separate planning notes.



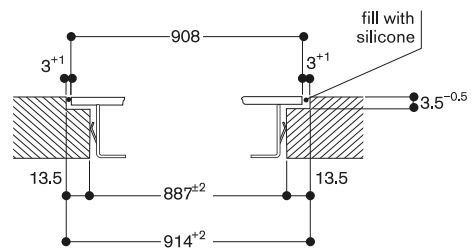
* with filler strip
See separate planning notes.

View from above

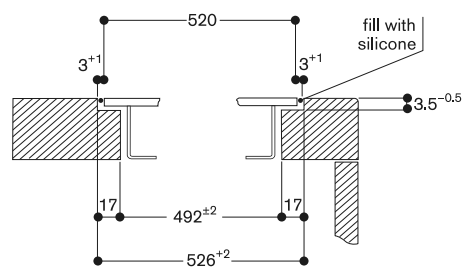


* with filler strip

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.



CX 482 100

Frameless
Width 80 cm

Included in the price

- 1 Cooking sensor for temperature regulation

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

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

Planning notes

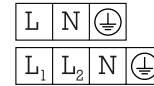
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and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

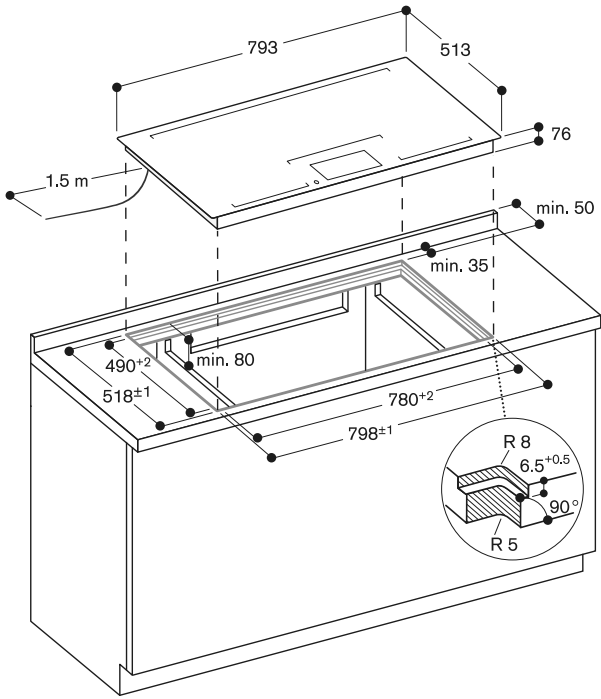
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. Intermediate shelf is recommended. 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. 27 kg.

Please read the installation details regarding air ducting on page 152.

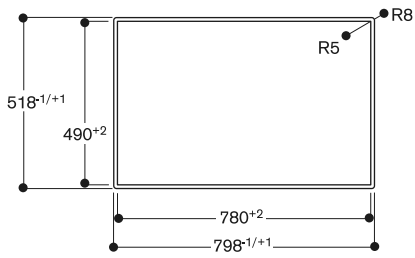
Connection

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

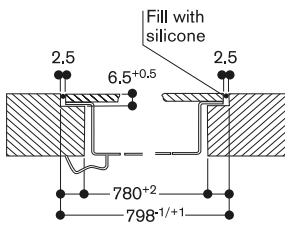




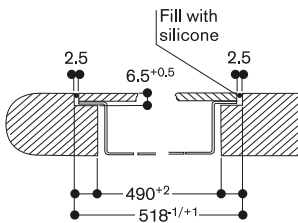
View from above



Longitudinal section



Cross-section





CX 482 110

Stainless steel frame
Width 80 cm

Included in the price

1 Cooking sensor for temperature regulation

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

CA 060 300

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

GN 232 110

Teppan Yaki plate made of multi ply material,
GN 1/1

For full surface induction cooktops.

GN 232 230

Teppan Yaki plate made of multi ply material,
GN 2/3

For full surface induction cooktops.

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 3mm 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check:

home-connect.com.

Please read additional information on Home Connect on page 332.

home-connect.com.

Please read additional information on Home Connect on page 332.

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 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.

Please read additional planning notes on page 90 – 95.

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.

Intermediate shelf is recommended.

Appliance can be snapped into the worktop from above.

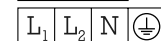
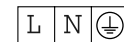
Appliance weight: approx. 27 kg.

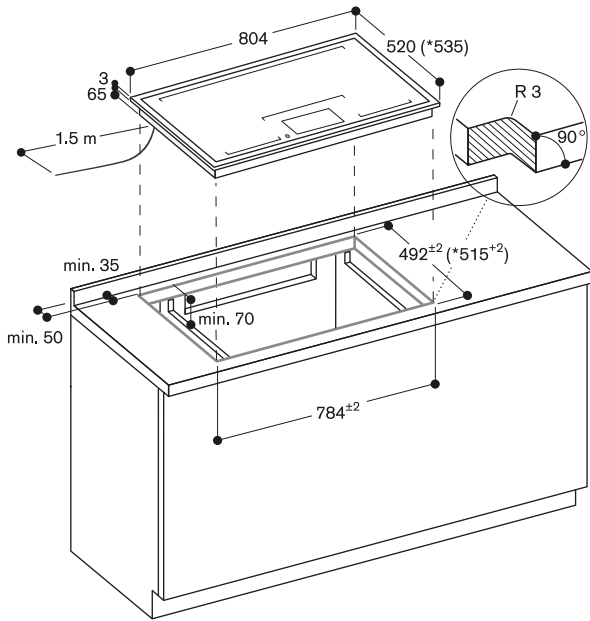
Please read the installation details regarding air ducting on page 152.

Connection

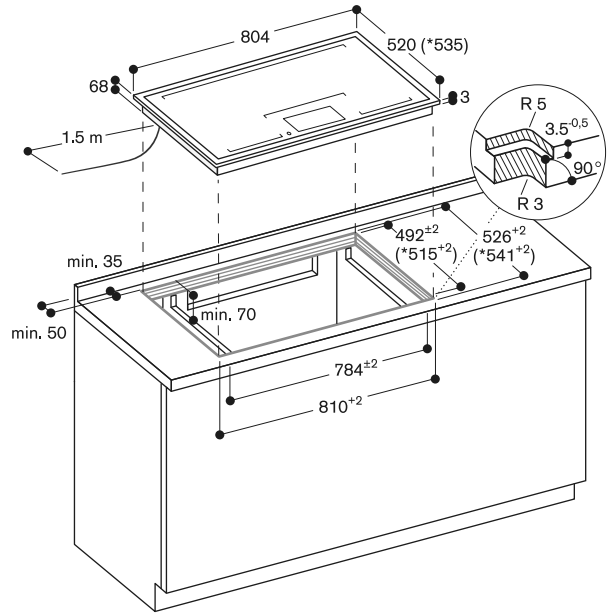
Total connected load 7.4 kW.

Connecting cable 1.5 m without plug.



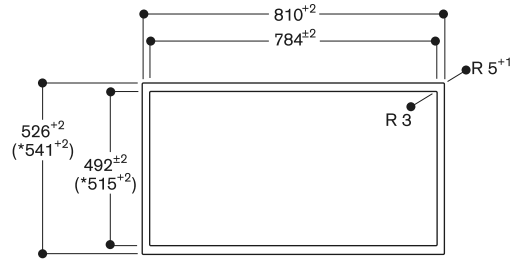


* with filler strip
See separate planning notes.



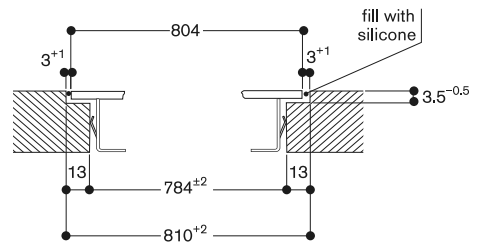
* with filler strip
See separate planning notes.

View from above

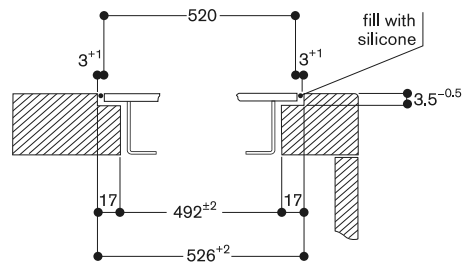


* with filler strip.

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.



CVL 410 100

For flush mounting
Width 87.7 cm
Air extraction / Air recirculation
Delivery without motor and without ducting

Consists of:

Induction wok 400 series
CI 414 101
Flex induction cooktop 400 series
CI 422 101
Downdraft ventilation 400 series
VL 410 111
Vario control knob ventilation 400 series
AA 490 111
2 Connection strips for combination within SETs
2x VA 422 000

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flex induction cooktop with downdraft ventilation 400 series

CVL 410

- For flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Large cooking zone for pots up to $\varnothing 32$ cm
- Ideal for the original wok pan with round bottom, with wok ring
- Solid stainless steel control knob
- Easy control of cooktop functions with bicoloured display
- Highly efficient ventilation system at the cooktop
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Air extraction or air recirculation system

Cooking zones

2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 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).

Performance of ventilation system

Power levels depend on the remote fan unit.

Handling

Control knobs with illuminated ring, cooking zone and output level markings. Electronic power control of the cooking zone in 12 output levels. User friendly control of cooktop functions with bicoloured display (white / orange). Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
32 cm cooking zone.
Wok function.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Run-on function, 6 min.
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.

Consumption data of downdraft ventilation

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Safety

Operation indicator.
Pot detection.
Individual residual heat indicators.
Safety shut-off.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode. 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 horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.

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).

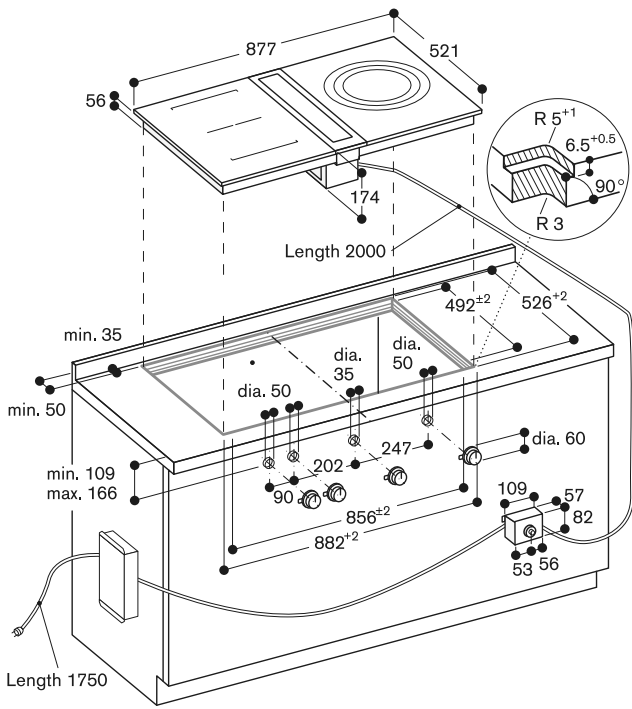
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

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. 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. 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. Immersion depth 174 mm. Appliance can be snapped into the worktop from above.

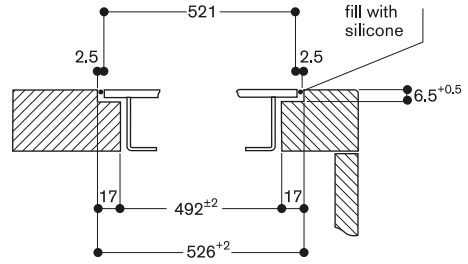
Please read the installation details regarding air ducting on page 180 – 181.

Connection

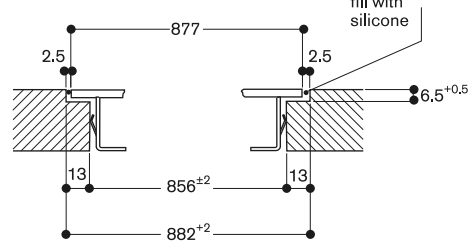
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



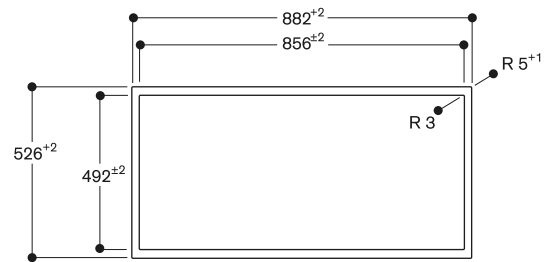
Cross-section



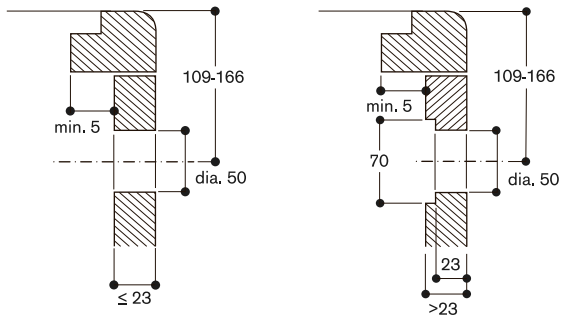
Longitudinal section



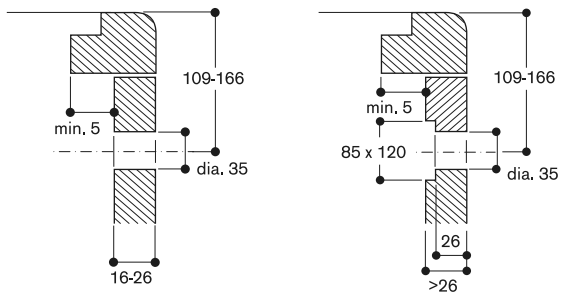
View from above



Induction cooktops CI 414 & CI 422



VL 410 downdraft ventilation





CVL 420 100

For flush mounting

Width 87.7 cm

Air extraction / Air recirculation

Delivery without motor and without ducting

Consists of:

Flex Induction cooktop 400 series

CI 422 101

Flex induction cooktop 400 series

CI 422 101

Downdraft ventilation 400 series

VL 410 111

Vario control knob ventilation 400 series

AA 490 111

2 Connection strips for combination within SETs

2x VA 422 000

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flex induction cooktop with downdraft ventilation 400 series

CVL 420

- For flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Solid stainless steel control knob
- Easy control of cooktop functions with bicoloured display
- Highly efficient ventilation system at the cooktop
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Air extraction or air recirculation system

Cooking zones

2 flex induction cooking areas
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Power levels depend on the remote fan unit.

Handling

Control knobs with illuminated ring, cooking zone and output level markings. Electronic power control of the cooking zone in 12 output levels. User friendly control of cooktop functions with bicoloured display (white / orange). Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Run-on function, 6 min.
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.

Consumption data of downdraft ventilation

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Safety

Operation indicator.
Pot detection.
Individual residual heat indicators.
Safety shut-off.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.

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 horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.

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).

In the cut-out, the installation system requires the side edge to be 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. 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.

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. Immersion depth 174 mm.

Appliance can be snapped into the worktop from above.

Please read the installation details regarding air ducting on page 180 – 181.

Connection

Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).

Connecting cable cooktops 1.5 m without plug.

Connecting cable downdraft ventilation 1.8 m, pluggable.

Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



CV 282 100

Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

Necessary installation accessories

CA 282 811

Air recirculation module

CA 284 011

Flat duct connecting piece

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

CA 282 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811

Activated charcoal filter for air recirculation module CA 282 810/811.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

530 / 690 m³/h.

69 / 75 dB (A) re 1 pW.

57 / 63 dB (A) re 20 µPa.

Air recirculation:

505 / 620 m³/h.

71 / 75 dB (A) re 1 pW.

59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

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 of the cooking zone 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.

Sensor-controlled run-on function.

Grease filter and air recirculation filter saturation indicator.

Removable, dishwasher-safe grease filter unit.

Enamelled, dishwasher-safe cover for ventilation system.

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.

Consumption data

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

Energy consumption 49.5 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

Sound level min. 61 dB / max. 69 dB normal mode.

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,

2-litre capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.

Immersion depth 205 mm.

Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.

Connection piece for air extraction: flat duct DN 150.

In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.

For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².

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

Appliance must be fixed from underneath.

Appliance weight: approx. 29 kg.

The appliance must be freely accessible from below.

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.

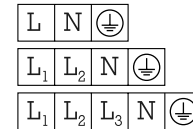
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing 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. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

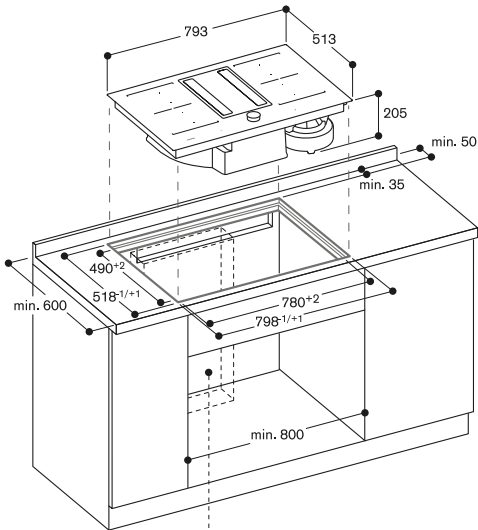
Please read the installation details regarding air ducting on page 214 – 215.

Connection

Total connected load 7.4 kW.

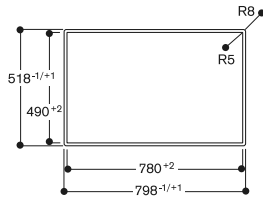
Connecting cable 1.5 m without plug.



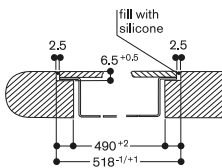


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

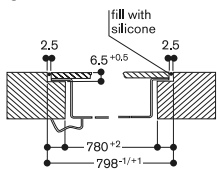
View from above



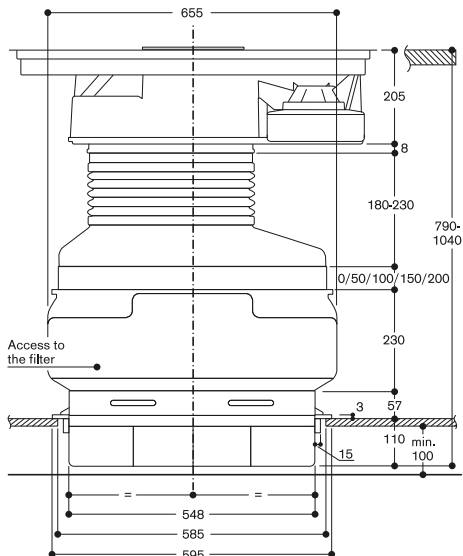
Cross section



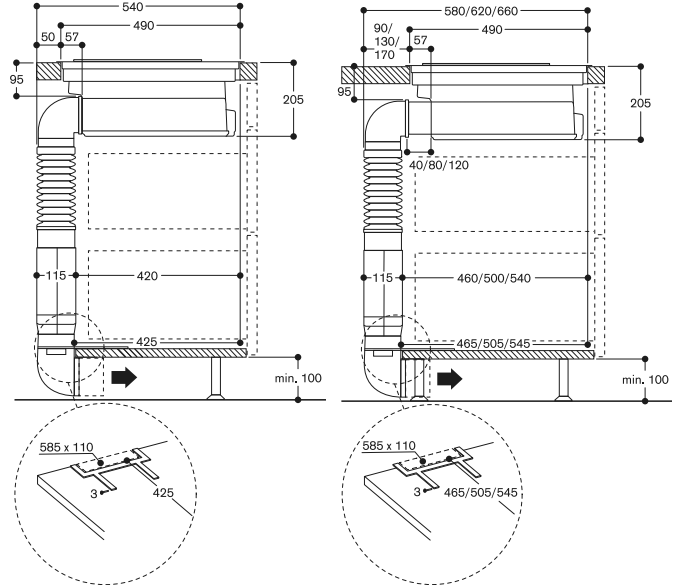
Longitudinal section



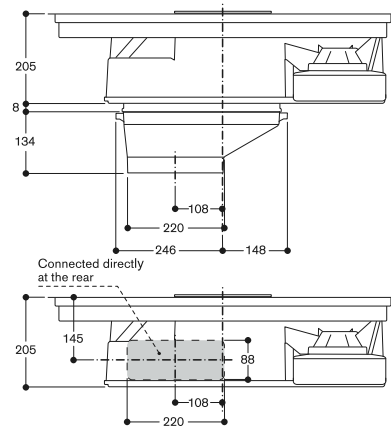
Front view of CV 282 with air recirculation module CA 282 810



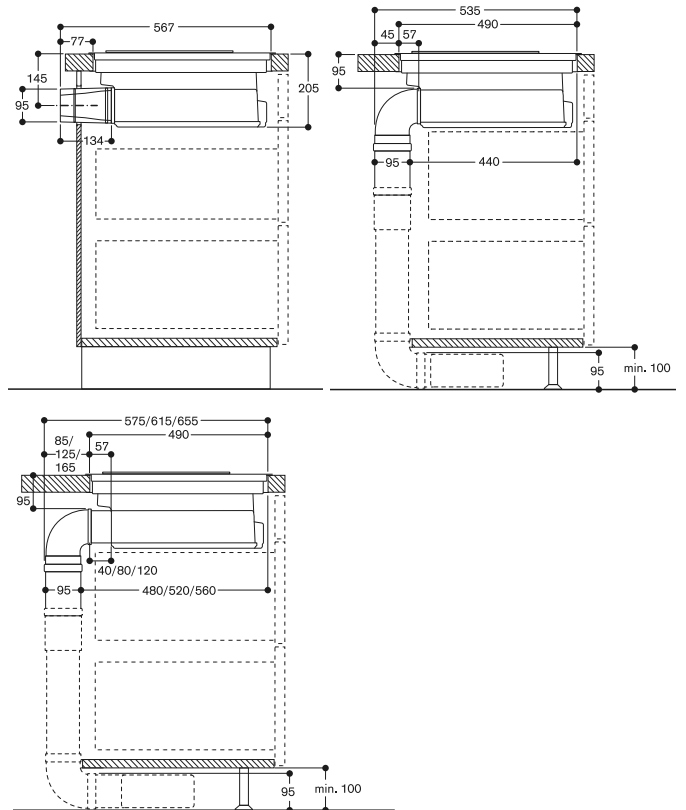
Side view CV 28, with air recirculation module CA 282 811



Front view CV 28, with flat duct connecting piece CA 284 011



Side view CV 28, with flat duct connecting piece CA 284 011





CV 282 110

Stainless steel frame
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

Necessary installation accessories

CA 282 811
Air recirculation module
CA 284 011
Flat duct connecting piece

Special accessories

CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811
Activated charcoal filter for air recirculation module CA 282 810/811.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

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.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
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.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

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, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes

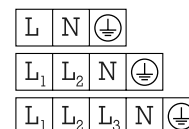
Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 204 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 31 kg.
The appliance must be freely accessible from below.
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.

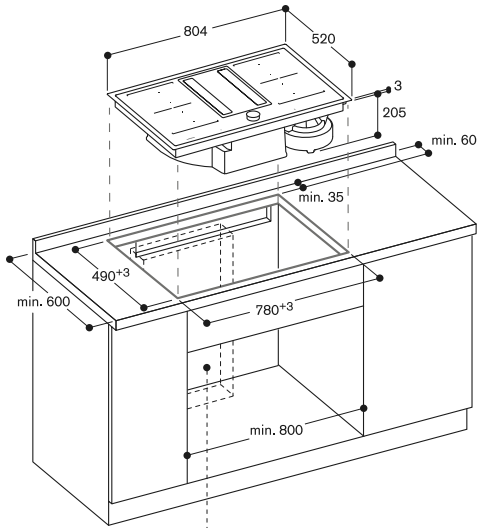
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Please read the installation details regarding air ducting on page 214 – 215.

Connection

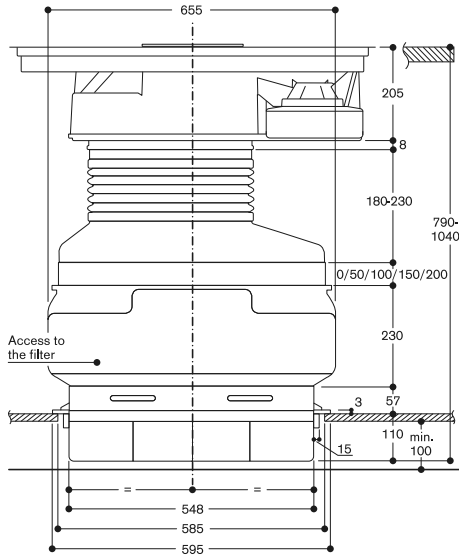
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



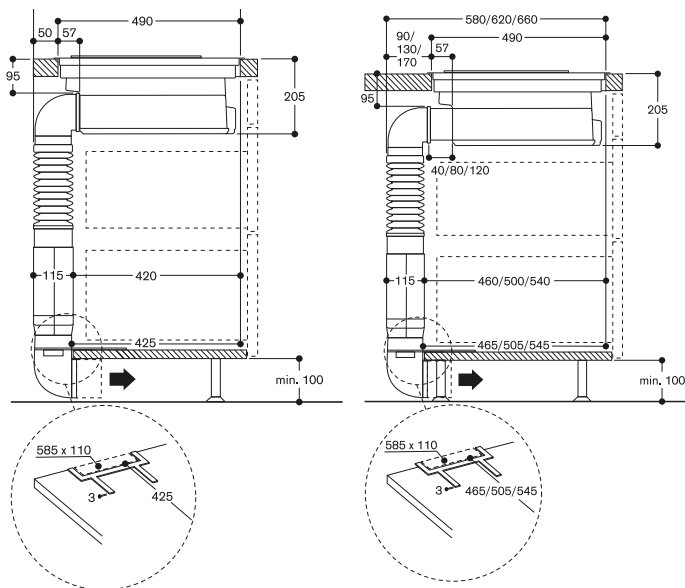


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

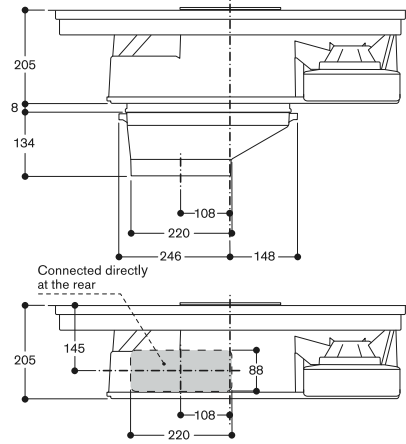
Front view of CV 282 with air recirculation module CA 282 810



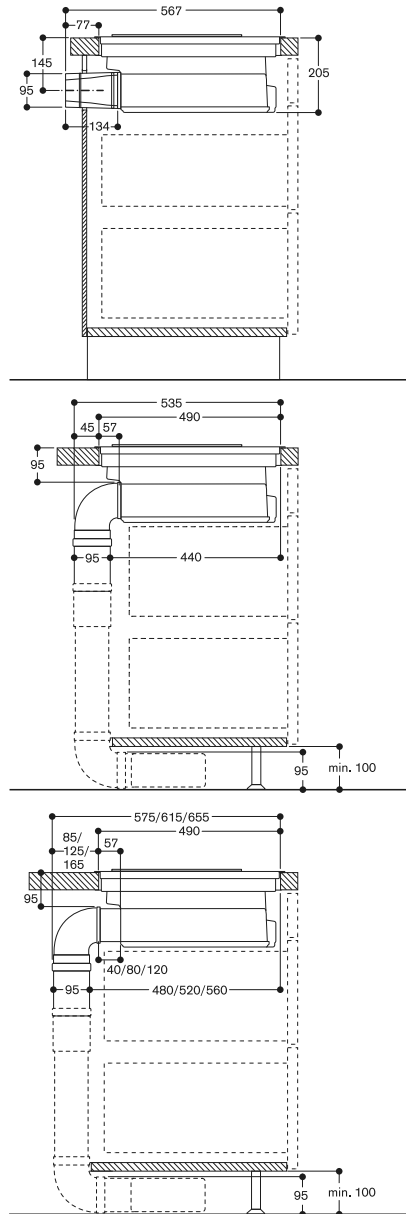
Side view CV 28. with air recirculation module CA 282 811



Front view CV 28, with flat duct connecting piece CA 284 011



Side view CV 28, with flat duct connecting piece CA 284 011





CI 292 101

Frameless
Width 90 cm

Special accessories

CA 051 300 (included)

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

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

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

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

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 ø 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
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

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

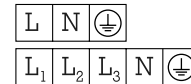
Planning notes

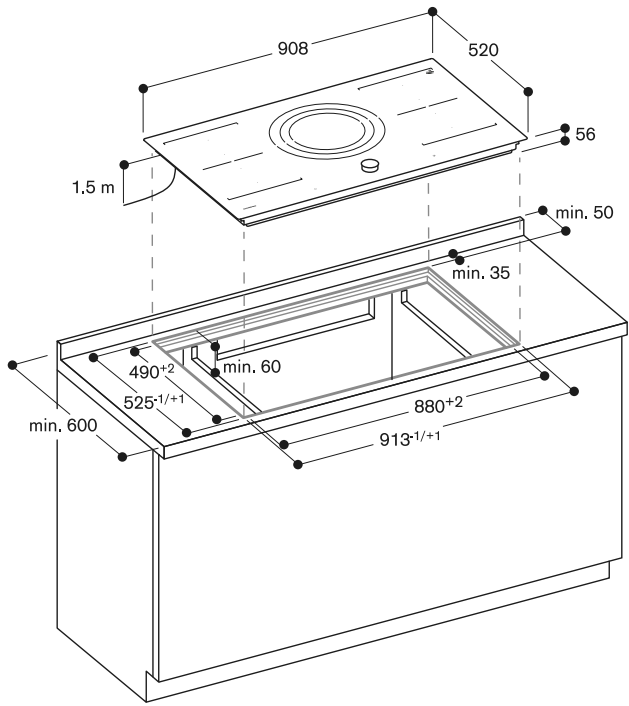
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 21 kg.

Please read additional planning notes on page 152.

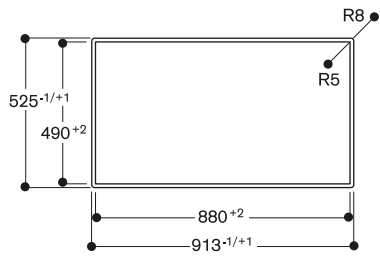
Connection

Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

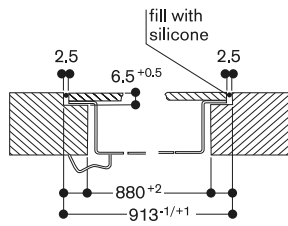




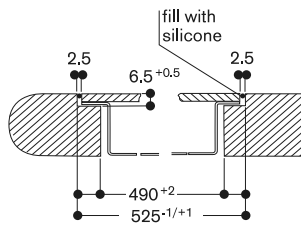
View from above



Longitudinal section



Cross section





CI 292 111

Stainless steel frame
Width 90 cm

Special accessories

CA 051 300 (included)

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series

CI 292

- 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
- Large cooking zone for pots up to ø32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
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

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

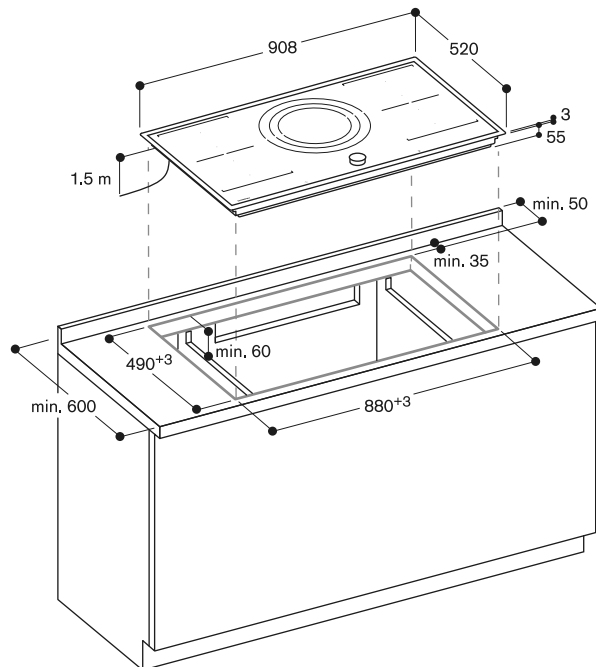
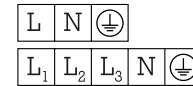
Planning notes

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 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath. Appliance weight: approx. 22 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.



**CI 290 111**

Stainless steel frame
Width 90 cm

Special accessories**CA 051 300 (included)**

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Flex induction cooktop 200 series**CI 290**

- 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
- Suitable for 60 cm deep worktops in combination with AL 400 table ventilation
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø28 cm (2600 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

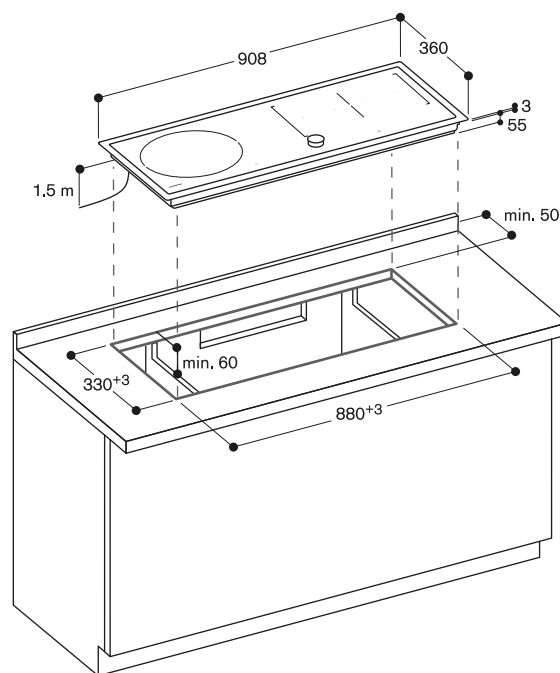
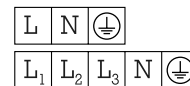
Planning notes

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. 22 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 283 102

Frameless
Width 80 cm

Special accessories

CA 051 300 (included)

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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
19x21 cm (2200 W, with booster 3700 W), linked together 38x21 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 400001 cannot be used with this appliance.

Intermediate shelf is recommended.

Appliance must be fixed from underneath.

Appliance weight: approx. 18 kg.

Please read additional planning notes on page 152.

Connection

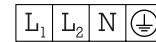
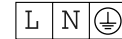
Total connected load 7.4 kW.

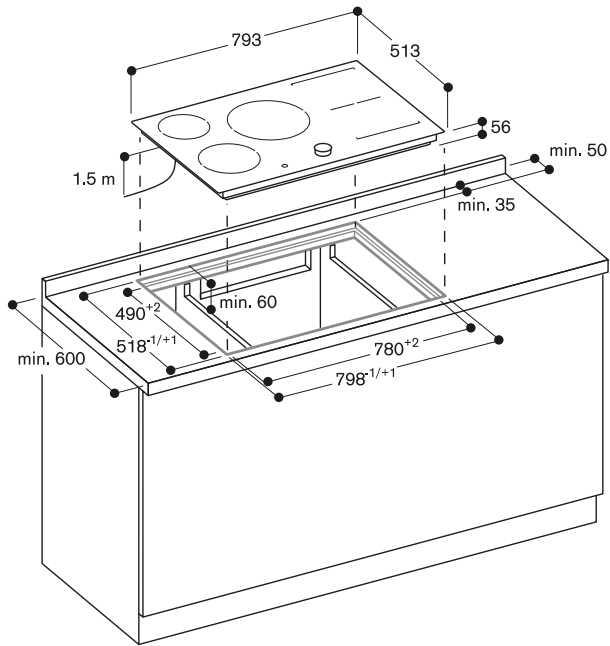
Connecting cable 1.5 m without plug.

Power consumption standby/display off 0.5 W.

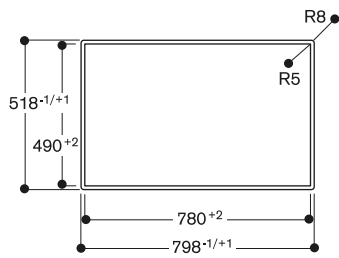
Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

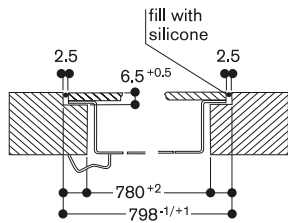




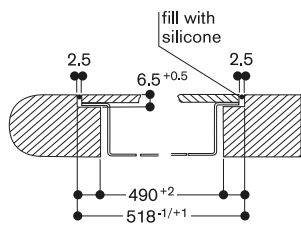
View from above



Longitudinal section



Cross section





CI 283 112
Stainless steel frame
Width 80 cm

Special accessories
CA 051 300 (included)
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 052 300 (included)
Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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
19x21 cm (2200 W, with booster 3700 W), linked together 38x21 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

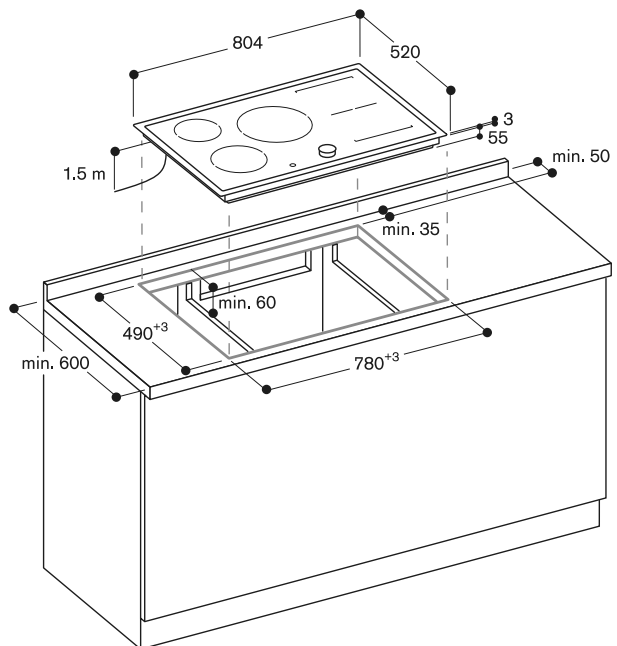
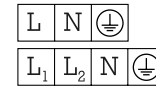
Planning notes

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 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 18 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 282 101

Frameless
Width 80 cm

Special accessories

CA 051 300 (included)

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

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

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

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series

CI 282

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- 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
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 28 cm (2600 W, with booster 3700 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

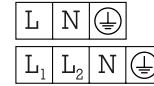
Planning notes

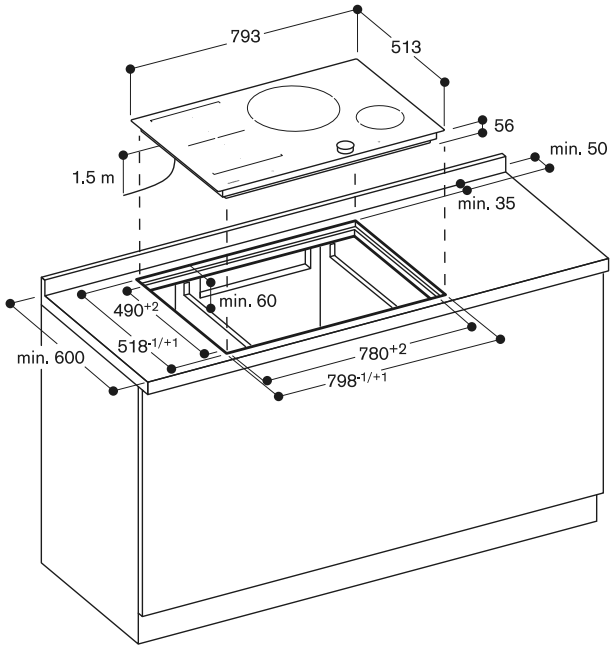
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 152.

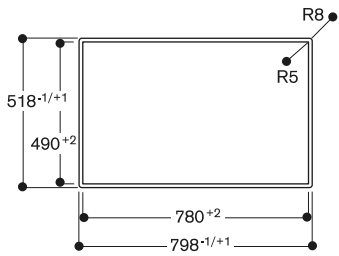
Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

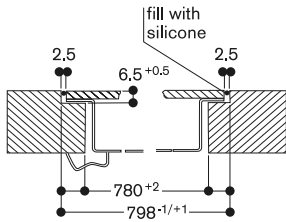




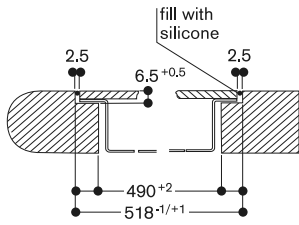
View from above



Longitudinal section



Cross section





CI 282 111
Stainless steel frame
Width 80 cm

Special accessories
CA 051 300 (included)
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 052 300 (included)
Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series

CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- 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
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 28 cm (2600 W, with booster 3700 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

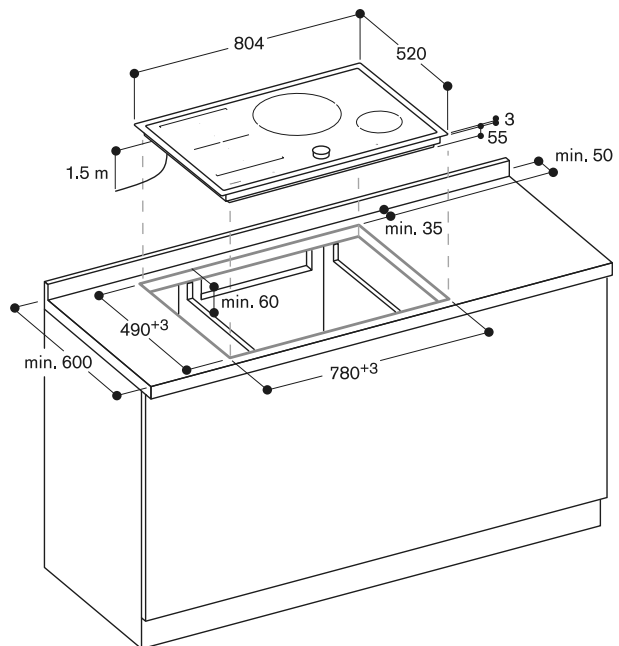
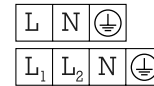
Planning notes

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 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 272 101

Frameless
Width 70 cm

Special accessories

CA 051 300 (included)

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 052 300 (included)

Griddle plate in cast aluminium

Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan

Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan

Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan

Non-stick coating, ø 21 cm.

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
- 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 400001 cannot be used with this appliance.

Intermediate shelf is recommended.

Appliance must be fixed from underneath.

Appliance weight: approx. 16 kg.

Please read additional planning notes on page 152.

Connection

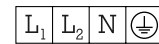
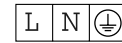
Total connected load 7.4 kW.

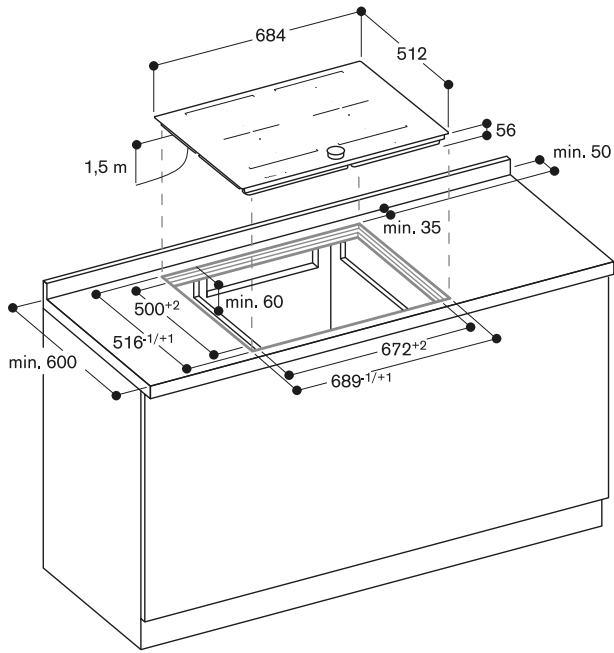
Connecting cable 1.5 m without plug.

Power consumption standby/display off 0.5 W.

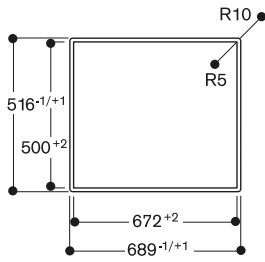
Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

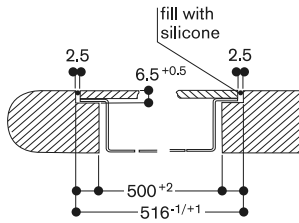




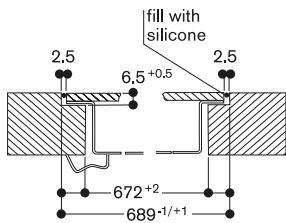
View from above



Cross-section



Longitudinal section





CI 272 111
Stainless steel frame
Width 70 cm

Special accessories
CA 051 300 (included)
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 052 300 (included)
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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
- 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

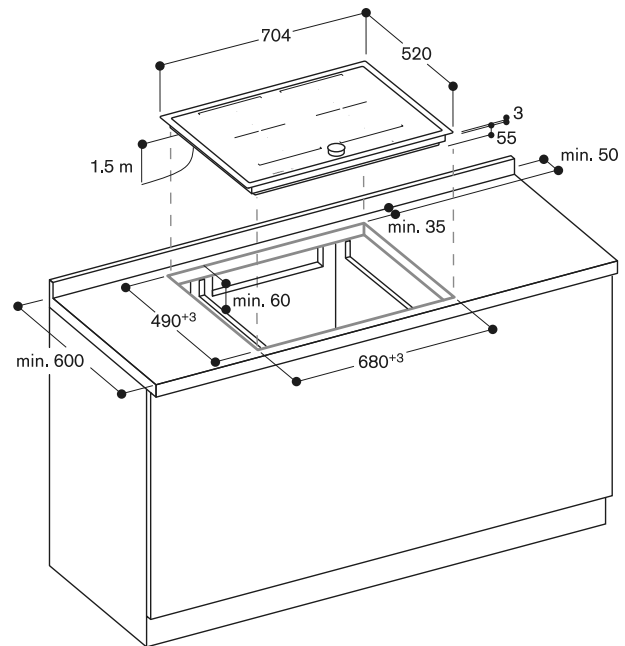
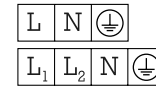
Planning notes

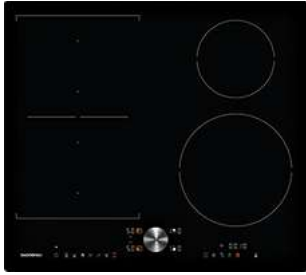
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 262 104
Frameless
Width 60 cm

Special accessories

CA 051 300 (included)

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 052 300 (included)

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction cooktop 200 series

Stainless steel knob with black coating.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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
- 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

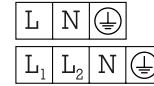
Planning notes

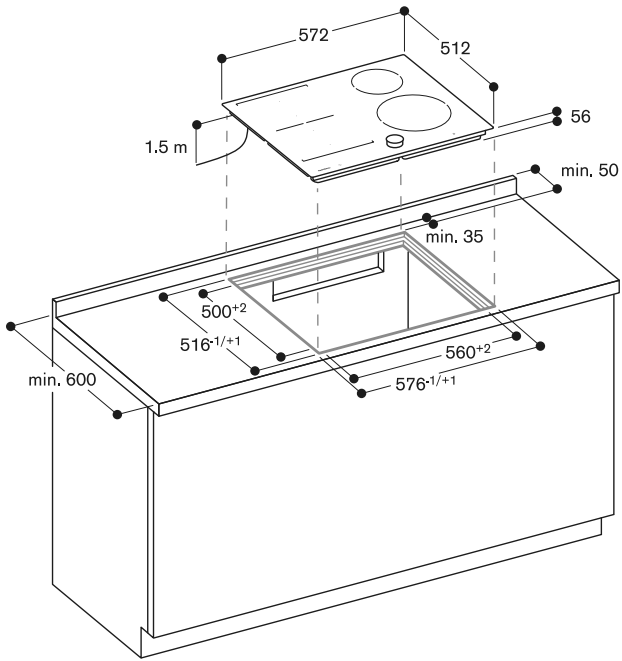
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 152.

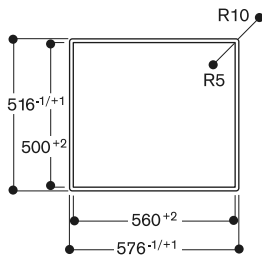
Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

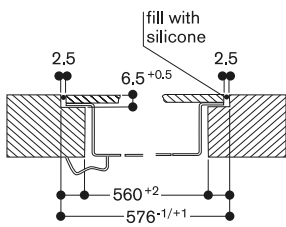




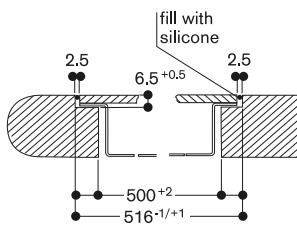
View from above



Longitudinal section



Cross section





CI 262 114
Stainless steel frame
Width 60 cm

Special accessories

CA 051 300 (included)
Teppan Yaki plate made of multi ply material
For flex induction cooktop.

CA 052 300 (included)
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.

CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.

CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

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
- 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
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

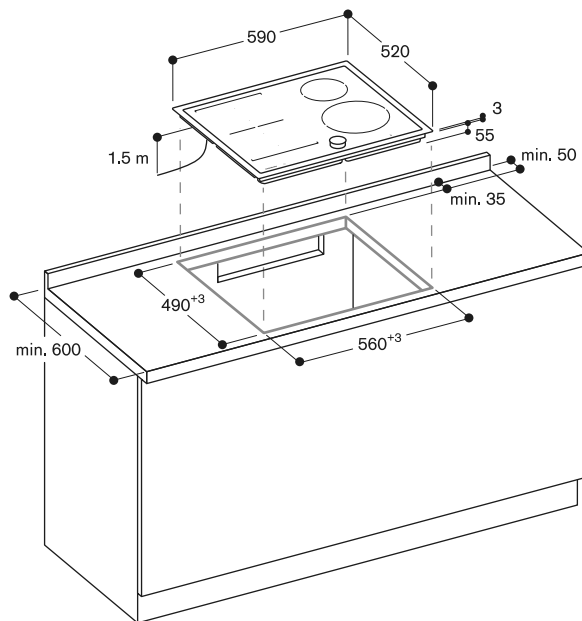
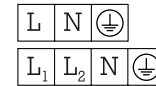
Planning notes

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 400001 cannot be used with this appliance. Intermediate shelf is recommended. Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 261 114
Stainless steel frame
Width 60 cm

Induction cooktop 200 series

CI 261

- Sturdy stainless steel frame
- Oval roasting zone switches on automatically
- Sensor control with direct selection of output level

Cooking zones

1 induction cooking zone \varnothing 18 cm (1800 W, with booster 3100 W), automatically switches to a 18x28 cm roasting zone (2000 W, with booster 3700 W).
1 induction cooking zone \varnothing 21 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

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Booster function for each cooking zone.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

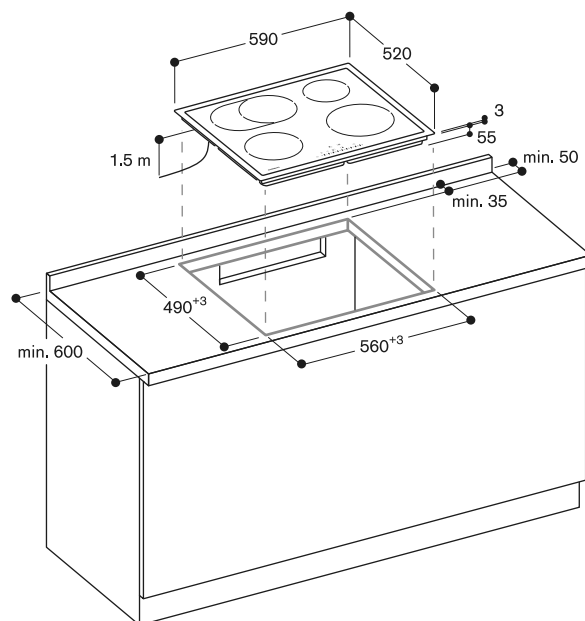
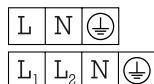
Planning notes

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. 13 kg.

Please read additional planning notes on page 152.

Connection

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



Installation notes for induction cooktops and glass ceramic

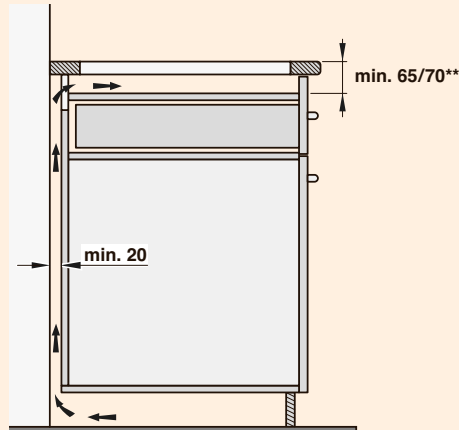
Applies to CI 26./27./28./29., CX 492/482, VI 414/422/462/482/492, VI 232/242/262 and CE 261/291.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

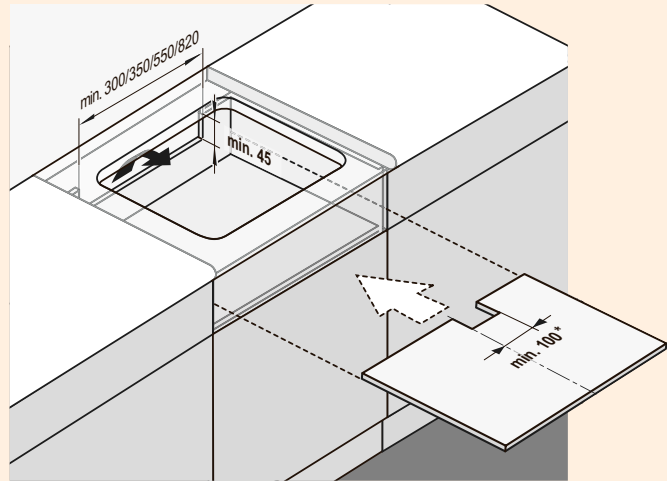


B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

The minimum width is

- 300 mm for a 30 cm induction cooktop
- 350 mm for a 40 cm induction cooktop
- 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
- 820 mm for a 90 cm induction cooktop



Intermediate shelf

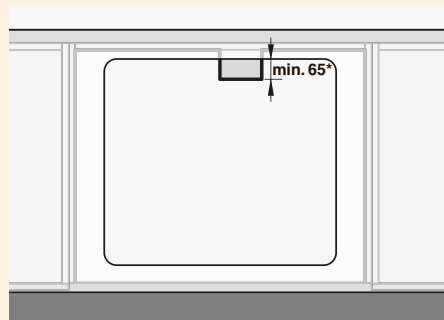
To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended for glass ceramic cooktops, except for cooktops with 90 cm width.

Width of cut-out at least

- 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops

** min. 65 mm for cooktops with frame as well as VI 462/482/492 for surface mounting and min. 70 mm for cooktops without frame, for CX 482/492 with frame as well as for VI 462/482/492 for flush mounting.



Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

**CE 291 101**

Frameless
Width 90 cm

Included in the price

1 glass scraper

Special accessories**GP 900 003**

Stainless steel frying sensor pan
Non-stick coating, \varnothing 21 cm.

Glass ceramic cooktop 200 series**CE 291**

- Frameless for flush mounting
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

Cooking zones

2 Super-Quick cooking zones \varnothing 18 cm (1800 W); together they convert to 18×41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone \varnothing 12 cm (750 W), converts to \varnothing 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone \varnothing 14.5 cm (1050 W), converts to \varnothing 21 cm (2200 W) or \varnothing 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone \varnothing 14.5 cm (1200 W, with booster 1600 W).

Handling

Sensor control with direct selection of output level.

Cooking zone marking.

Electronic power control in 17 output levels.

Features

Frying sensor function for \varnothing 21 cm cooking zone.

Booster function.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Safety

Main switch.

Operation indicator.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

Immersion depth 51 mm, depth at plug socket 51 mm.

The cooktop must not be installed lower than the top edge of the worktop. Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.

The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.

Installation possible in a 60 cm wide lower cabinet.

Appliance must be fixed from underneath.

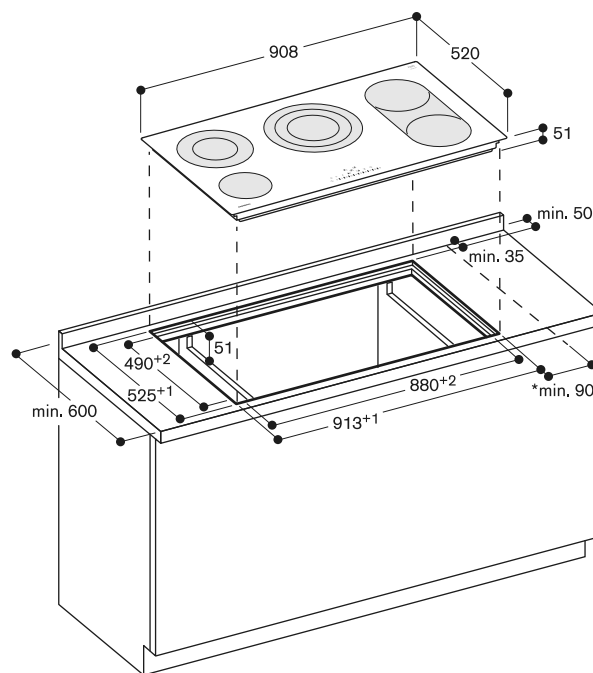
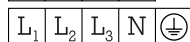
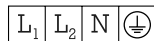
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out. Appliance weight: approx. 13 kg.

Please read additional planning notes on page 152.

Connection

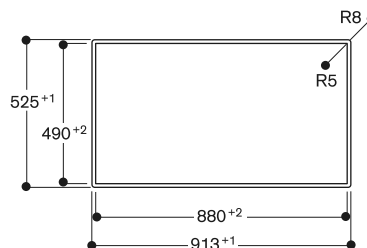
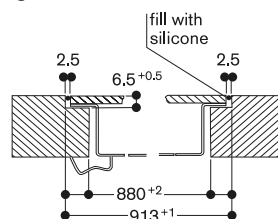
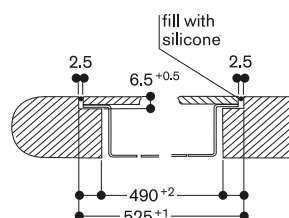
Total connected load 11.1 kW.

Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box, 65 mm.

* Minimum distance from the hob cut-out to the wall.

View from above**Longitudinal section****Cross section**



CE 291 111

Stainless steel frame
Width 90 cm

Included in the price

1 glass scraper

Special accessories

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Glass ceramic cooktop 200 series

CE 291

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

Cooking zones

2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18x41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

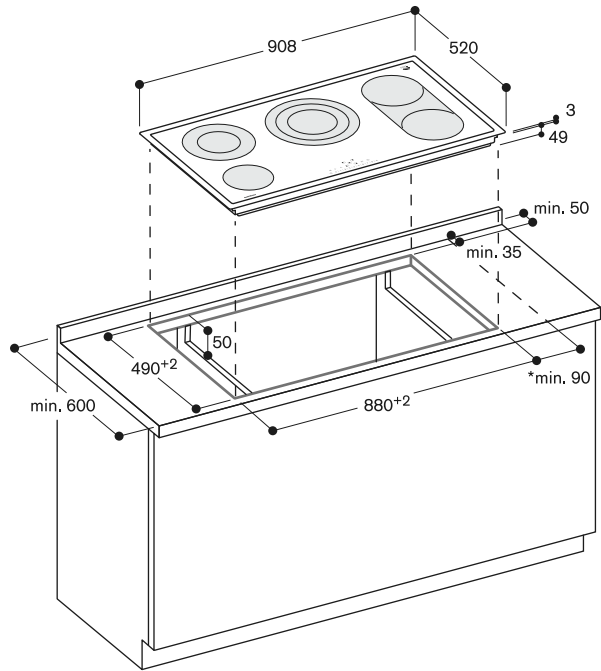
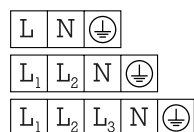
Planning notes

Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Appliance weight: approx. 13 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 11.1 kW.
Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box, 60 mm.

* Minimum distance from the hob cut-out to the wall.

**CE 261 114**

Stainless steel frame
Width 60 cm

Included in the price

1 glass scraper

Glass ceramic cooktop 200 series**CE 261**

- Sturdy stainless steel frame
- Sensor control with direct selection of output level

Cooking zones

1 Super-Quick cooking zone ø 17 cm (1800 W), switches to 17 x 26.5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W), converts to ø 21 cm (2100 W), with booster function 3000 W) cooking zone.
1 Super-Quick cooking zone ø 18 cm (2000 W).
1 Super-Quick cooking zone ø 14.5 cm (1200 W).

Handling

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

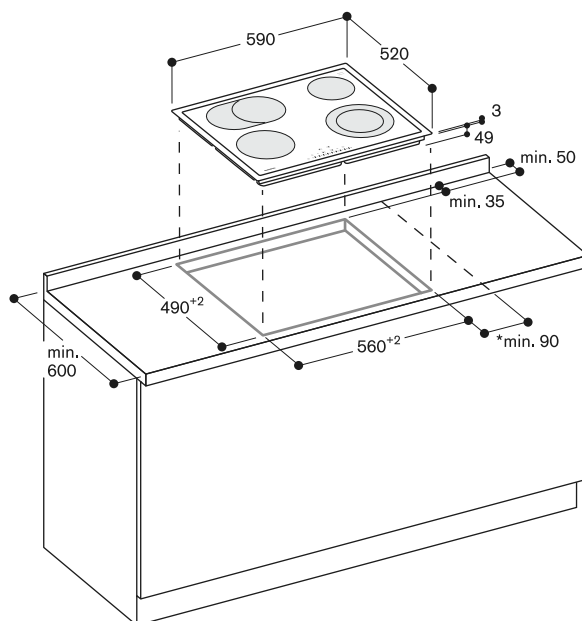
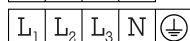
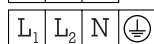
Planning notes

Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Appliance weight: approx. 8 kg.

Please read additional planning notes on page 152.

Connection

Total connected load 8.3 kW.
Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box, 60 mm.

* Minimum distance from the hob cut-out to the wall,

Accessories and special accessories for cooktops

GN 232 110

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



GN 232 230

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



CA 051 300

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



CA 052 300

Griddle plate in cast aluminium
Non-stick.
For flex induction cooktops.



GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.



GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.



GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.



GP 900 004

Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.



WZ 400 001

Wok attachment for wok pan.



CA 060 300

Cooking sensor for temperature
regulation within pots.



CA 230 100

Black magnetic knob for induction
cooktop 200 series.
Stainless steel knob with black coating.



CA 429 410

Frame set including decorative frame
(to be welded in) and holding frame.



VA 420 000

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



VA 420 001

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



VA 420 010

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



VA 420 011

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



VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.



VA 450 900

Stainless steel filler strip 90 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.





The extractors

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AC 402 181

Stainless steel
Filter module
Air extraction / Air recirculation
Motorless

Installation accessories

AD 754 048

Air collector box DN 150 round pipe
Metal zinc plated
2 x DN 150 round duct air intake.
1 x DN 150 cylindrical duct air outlet.

AD 854 048

Air collector box DN 150 flat duct
Metal zinc plated with plastic
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

Special accessories

AA 010 811

Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
Stainless steel.

AA 012 811

Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
White.

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.

AA 200 112

1 regenerable activated charcoal filter
For air recirculation module
AA 200 812/816 and AA 010 811/
AA 012 811.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

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
- Planned and easy to clean underside with covered filters

Output

Power levels depend on the remote fan unit.

Features

Rim extraction filter, dishwasher-safe.
Installation frame for thread rods (threaded rods included in delivery).
Connecting pipe DN 150 round.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR400 142.
Energy efficiency class B at a range of energy efficiency classes from A++ to E.
Energy consumption 52.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class E.
Grease filter efficiency class B.
Sound level min. 50 dB / max. 65 dB normal mode.

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. Please refer to page 160 – 161 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions.
Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode. For air recirculation an external filter module is required.
Max. 3 filter modules to be connected to remote fan unit AR400 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 chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.



AC 482 181

Stainless steel
Control module with light

AC 462 181

Stainless steel
Control module without light

Special accessories

AA 400 510

Window contact switch
Can be combined with motorless appliances 400 series.

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

Output

Power levels depend on the remote fan unit.

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 chimney-vented 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.



AC 472 181
 Stainless steel
 Light module
 For completing control module with light

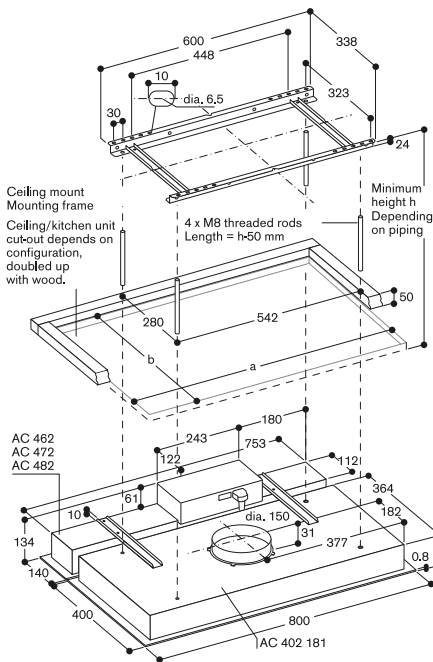
Vario ceiling ventilation 400 series
AC 472

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

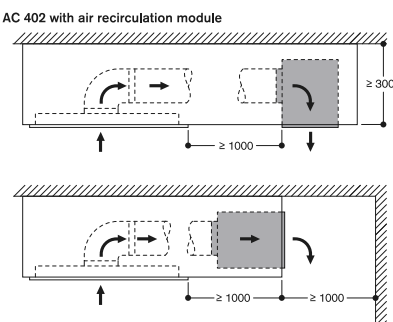
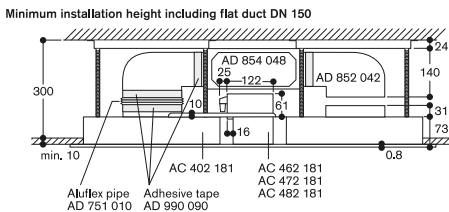
Features
 Connection to the respective appliances via network cable.

Planning notes
 Please refer to page 160 – 161 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions.
 Fixing at the filter module.

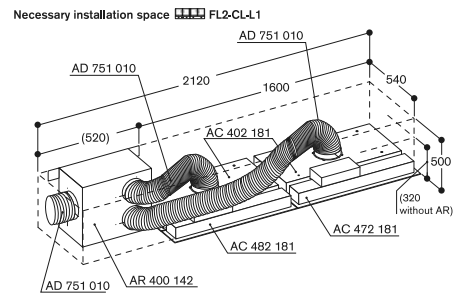
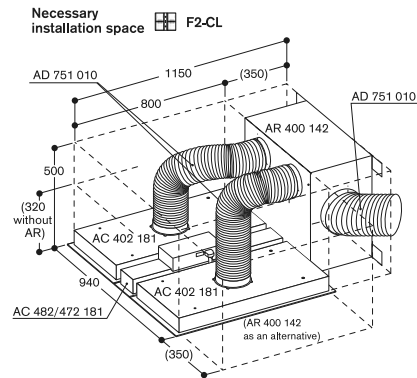
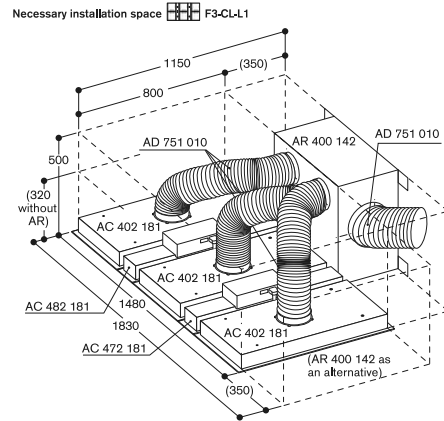
Connection
 Total connected load 50 W.
 Connecting cable 1.75 m, pluggable.
 Network cable 2 m.



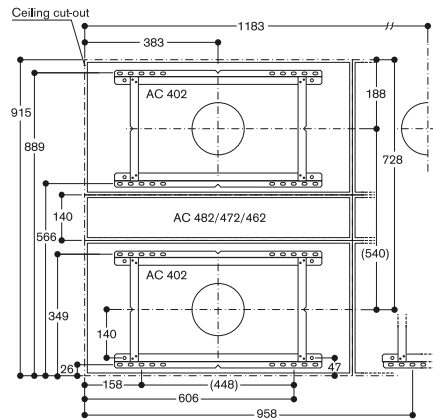
For multiple configurations:
 Ceiling deflection around cut-out: max. + 3 mm.
 Support is required in the middle to prevent deflection upwards when fastening the modules.
 The required threaded rods, nuts and ceiling bolts are supplied as standard.



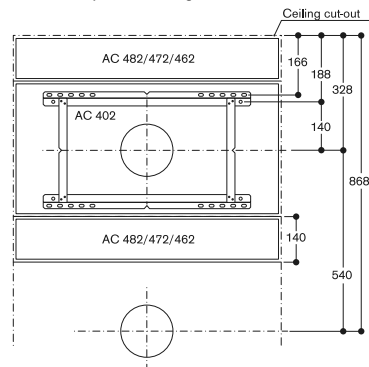
measurements in mm



AC 402 Ceiling fixture and position of connecting piece DN 150



AC 402 Further possible ceiling fixture



Recommended configurations for ceiling ventilation 400 series

Planning as a cooktop ventilation wall/island (W/I) up to max. 120 cm distance to the cooktop.

For larger distances planning as room ventilation (R) with air exchange rates 10 to 12 times the room volume.

The given airflow of the remote fan units will be reduced by the different ducting types between filter modules and AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.

Bold print: favoured configuration

Regular print: possible configuration

Other: - Not possible due to performance or ducting reasons

Respect the positioning of the remote fan units and the run of the ducts.

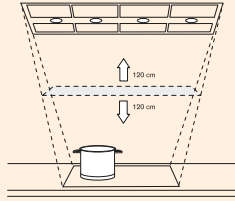
Modules of ceiling ventilation:

F = Filter module (FL = in-line configuration)

CL = Control module with light

CO = Control module without light

L = Light module



Maximal width of cooktop
Cooktop ventilation, max. distance 120 cm:
 W = Cooktop ventilation wall
 I = Cooktop ventilation island
Room ventilation, distance > 120 cm
 R = Maximal width of cooktop

Minimal construction height including installation frame	160	
Structure within ceiling/furniture element	Minimal construction height with aluflex pipe straight through the ceiling. Remote fan unit separately placed.	
Air collector box, if needed	(AD 754 048) 2 x DN 150 round duct → 1 x DN 150 round duct	
Ceiling cutout a x b (frame size) mm	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)

Range of remote fan units according to EN 61591: 830–910 m³/h

		No air collector box necessary		
FL1-CL FL1-CO		W: 80 cm I: 60 cm, no VR, VP R: -	765 x 515 (800 x 540)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 1x AR 401 142 (910 m³/h)
FL1-CLL1		W: 80 cm I: 60 cm, no VR, VP R: -	765 x 660 respect direction! (800 x 680)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 1x AR 401 142 (910 m³/h)

Range of remote fan units according to EN 61591: 830–1820 m³/h

FL2-CLL1		W: 120 cm, VR, VP centered I: 90 cm, no VR, VP R: -	1.565 x 515 (1.600 x 540)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)
F2-CL F2-CO		W: - I: 80 cm R: 60 cm, 10x air exchange rate, no VR, VP	915 x 765 respect direction! (940 x 800)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)
F2-CLL2		W: - I: 80 cm R: 60 cm, 10x air exchange rate, no VR, VP	1.200 x 765 (1220 x 800)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)

Range of remote fan units according to EN 61591: 830–1820 m³/h

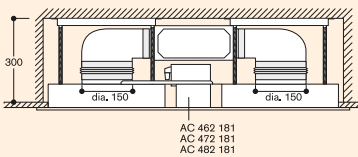
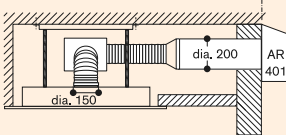
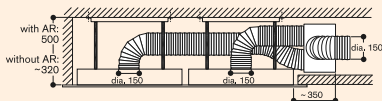
F3-CLL1		W: - I: 120 cm, VR, VP centered R: 120 cm, 10x air exchange rate, 12x with VR, VP	1.455 x 765 (1.480 x 800)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)
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Range of remote fan units according to EN 61591: 1660–1820 m³/h

F4-CO		W: - I: 120 cm, VR, VP centered R: 120 cm, 10x air exchange rate 12x with VR, VP	1.715 x 765 (1.740 x 800)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)
FL4-CLL1		W: - I: 120 cm, VR, VP centered R: 120 cm, 10x air exchange rate, 12x with VR, VP	2 cutouts 765 x 915 with 35 mm distance Total cutout 1.565 x 915 with division bar. (1.600 x 940)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)
F4-CLL2		W: - I: 160 cm, VR, VP centered R: 160 cm, 10x air exchange rate, 12x with VR, VP	1.995 x 765 (2.020 x 800)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)

¹ Do not use air collector boxes.

Pipe connection piece with 3x DN 150 directly to AR 400 142.

300		with/without AR 400: 350		without AR 400: 320 incl. AR 400 vertically placed: 500	
 <p>AC 462 181 AC 472 181 AC 482 181</p>					
<p>Remote fan unit AR 400 horizontally placed with air collector box in the ceiling. 2 AR 400 placed opposite of each other (AD 854 048) 2 x DN 150 flat duct → 1 DN 150 flat duct</p>		<p>AR 400 horizontally or AR 401 separately placed. Aluflex pipe DN 150/200 2 AR 400 placed opposite of each other (AD 754 048) 2 x DN 150 round duct → 1 x DN 200 round duct</p>		<p>Easiest ducting with aluflex pipe DN 150 AR 400 placed vertically or separately.</p>	
Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
No air collector box necessary		No air collector box necessary			
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
2 AR: divide airflow of center modules with air collector box		2 AR: divide airflow of center modules with air collector box			
1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) ¹ 2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	



AL 400 121
Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless

AL 400 191
Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless

Necessary installation accessories

AD 754 045
Connection piece for 2 aluflex pipes
DN 150 round
Fitting AL 400, front or back side.

AD 854 043
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, bottom side.

AD 854 045
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, front or back side.

Installation accessories

AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

AA 409 401
Furniture support for table ventilation
AL 400 90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AA 409 431
Furniture support for table ventilation
AL 400 120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AD 704 048
Air collector box DN 150 round pipe
2x DN 150 round duct air intake.
For connecting 1 x AL 400 to
AR 403/AR 413

AD 704 049
Air collector box DN 150 flat duct
2 x DN 150 flat duct air intake.
To connect 1 x AL 400 to remote fan
AR 403/AR 413 bottom side.

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

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 other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole 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.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration AL 400 121/AL 400 191 with the remote fan unit AR 400 142.
Energy efficiency class A+/A at a range of energy efficiency classes from A++ to E.
Energy consumption 45.1/49 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency class E/E.
Grease filter efficiency class C/C.
Sound level min. 44/45 dB / max. 59/61 dB normal mode.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
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 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.

Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if built-in situation permits.

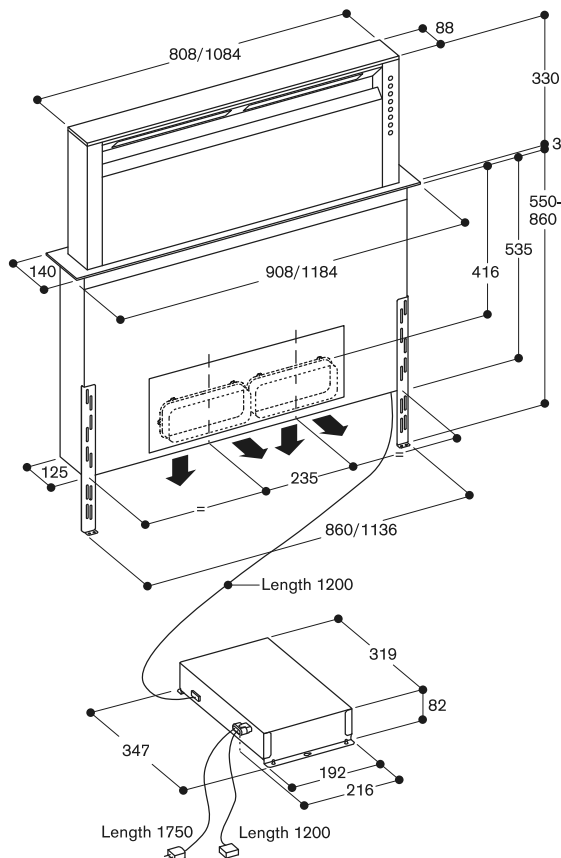
To avoid smoke when frying/grilling refer to the manuals of VR/VP.

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 additional planning notes on page 164 – 165.

Connection

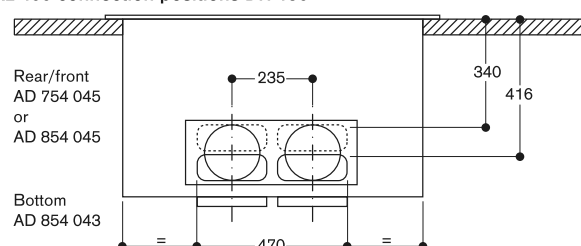
Total connected load 65/65 W
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



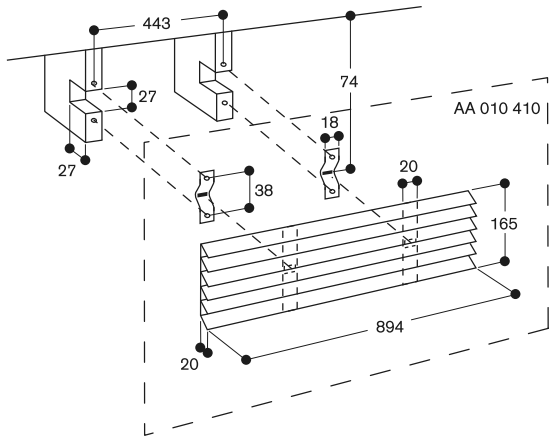
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

Pipe connection piece 2 x DN 150 bottom
Flat duct using AD 854 043

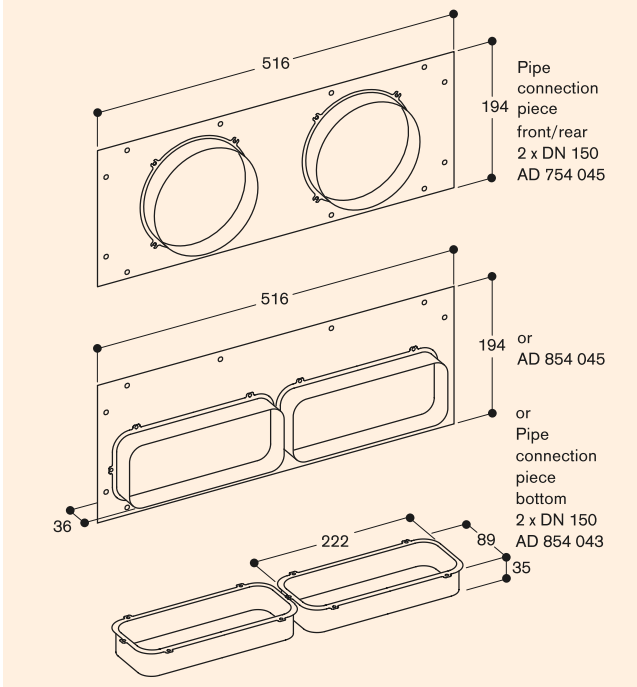
AL 400 connection positions DN 150



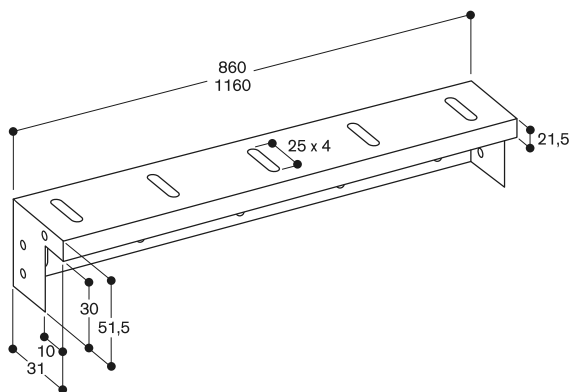
AA 010 410 air exhaust grille



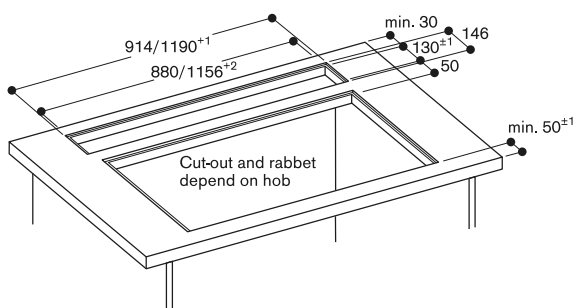
AD 754/854 045 and AD 854 043



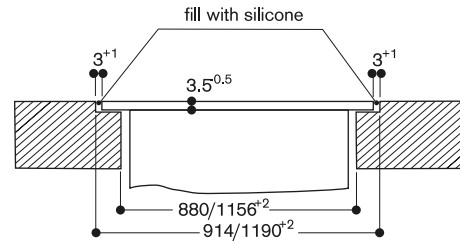
AA 409 401/431 furniture support



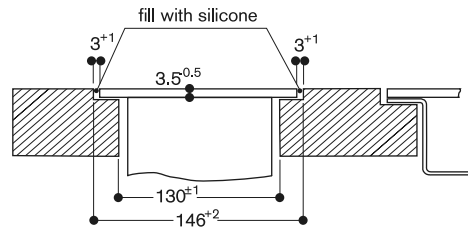
AL 400 installed flush



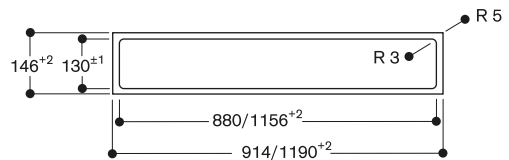
Longitudinal section



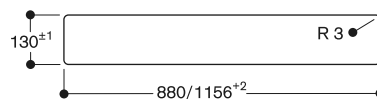
Cross-section



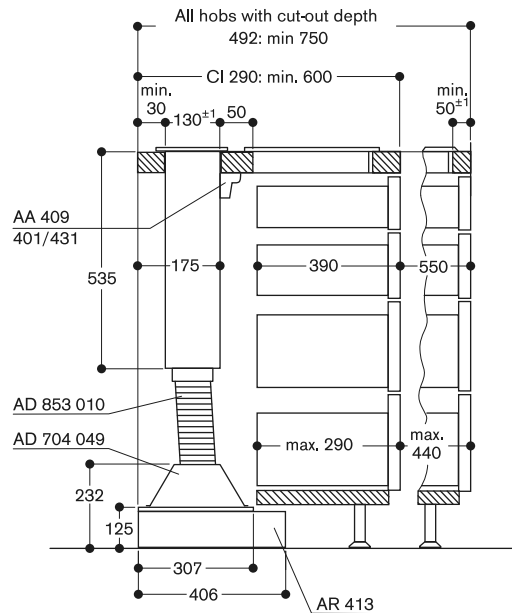
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



Cross-section of upper cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



Recommended configurations for table ventilations 400 series and remote fan units 400 series

Good to know – for correct planning and installation

- The ducting can essentially be connected to the front, rear or below with the AL 400 table ventilation. The respective connecting pieces are available for this purpose.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- We recommend ducts with DN 150 for optimal air circulation.
- 2 flat ducts and 2 round ducts must be connected using a pipe connector.
- 2 bends (e.g. 90° horizontal with 90° vertical) require one flat duct pipe for connection, which can be shortened to the required length by cutting.
- It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with adhesive tape AD 990 090 (UV and heat resistant).
- If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour, see planning example 6.
- 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.
- Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection to the front with flat duct or aluflex pipe, DN 150; cabinet installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly to the remote fan unit. The reducing piece supplied is not needed in this case.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

List of accessories 1

- 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
- 2 x AD 852 042 (Flat duct adapter round 90°)
- 1 x AD 704 049 (Air collector box DN 150 flat duct)
- 1 x AD 853 010 (Flat duct system flex pipe)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4104 (air recirculation), SET1AL4204 (air extraction)

Width 120 cm: SET2AL4204 (air extraction)

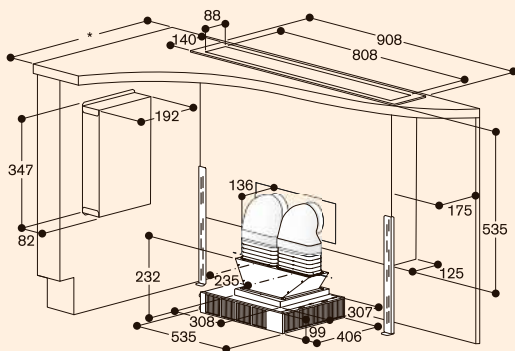
List of accessories 2

- 1 x AD 754 045 (connecting pieces for round duct, 2 x DN 150)
- 2 x AD 751 010 (aluflex pipe round, DN 150)
- 1 x AD 704 048 (air collector box for AL 400)

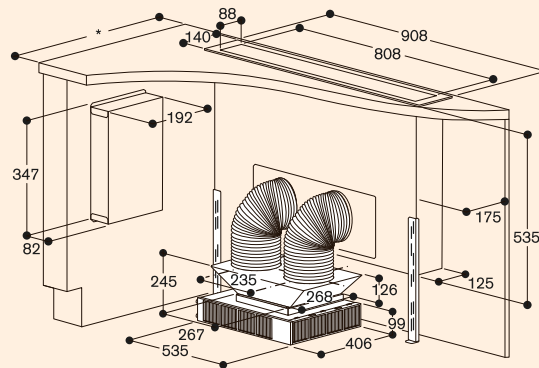
Order as set (appliances and accessories)

Width 90 cm: SET1AL4102 (air recirculation), SET1AL4202 (air extraction)

Width 120 cm: SET2AL4202 (air extraction)



* All cooktops with cut-out depth 492: min. 750



* All cooktops with cut-out depth 492: min. 750

Planning example 2

1 x AL 400 with AR 400 142

Connection to the front with flat or aluflex pipe, DN 150; cabinet installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 400 142 remote fan unit

Good to know

- The remote fan unit can be connected alternately to the front or rear.
- Depending on the ducting type selected, connecting pieces are available for flat ducts or round ducts.
- A round duct or aluflex pipe is required additionally in configuration 1 depending on the cabinet height.

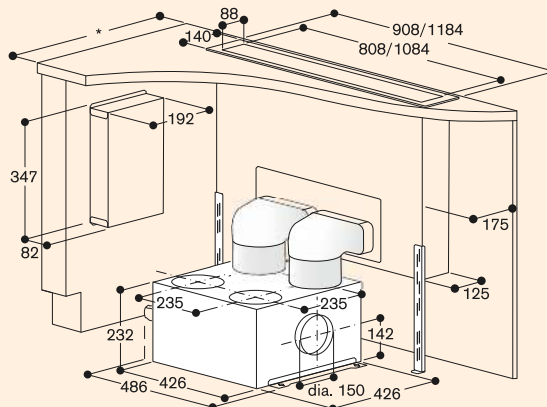
List of accessories 1

- 1 x AD 854 045 (connecting pieces for flat duct, 2 x DN 150)
- 2 x AD 852 042 (flat duct transition round 90°)
- If necessary 1 x AD 752 010 (round duct, DN 150), depending on cabinet height
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4401

Width 120 cm: SET2AL4401



* All cooktops with cut-out depth 492: min. 750

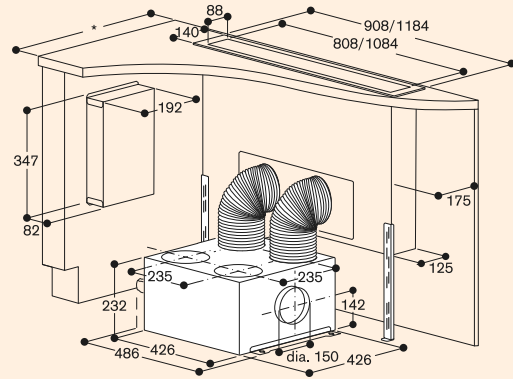
List of accessories 2

- 1 x AD 754 045 (connecting pieces for round duct, 2 x DN 150)
- 2 x AD 751 010 (aluflex pipe round, DN 150)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4402

Width 120 cm: SET2AL4402



* All cooktops with cut-out depth 492: min. 750

Planning example 3

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection downward with flex duct, DN 150, cabinet installation

Combination

1 AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly on the remote fan unit. The reducing piece supplied is not needed in this case.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

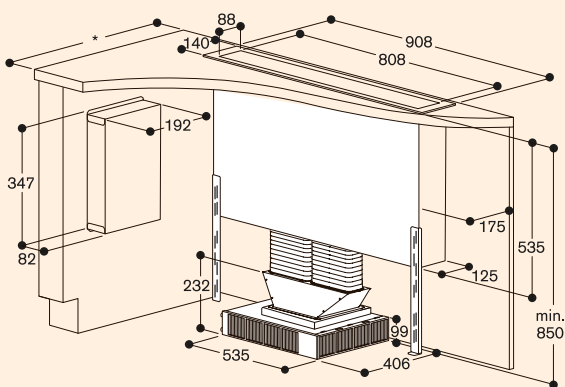
List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
- 1 x AD 704 049 (air collector box for AL 400)
- 1 x AD 853 010 (Flat duct Flexduct, DN 150)
- 1 x AD 990 090 (Adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4103 (air recirculation), SET1AL4203 (air extraction)

Width 120 cm: SET2AL4203 (air extraction)



* All cooktops with cut-out depth 492: min. 750

Planning example 4

1 x AL 400 with AR 400 142

Connection downward with flat and round duct, DN 150; cellar installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 400 142 remote fan unit

Good to know

- The AR 400 142 remote fan unit can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included ex works with the remote fan unit.

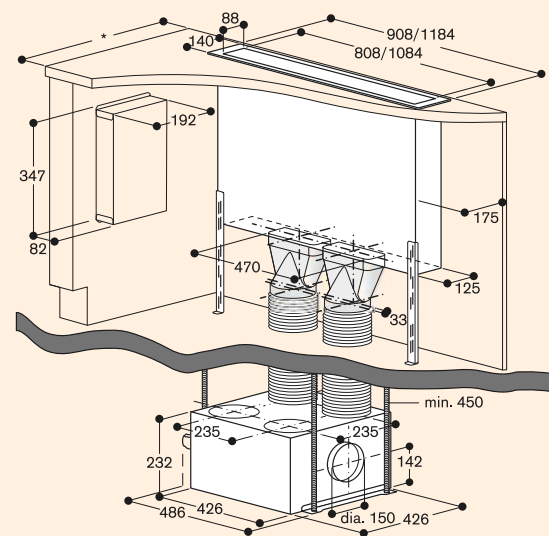
List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
- 2 x AD 852 041 (flat duct transition round)
- 2 x AD 751 010 (aluflex pipe round, DN 150)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)
- 4 x threaded rods or suspension elements

Order as set (appliances and accessories)

Width 90 cm: SET1AL4403

Width 120 cm: SET2AL4403



* All cooktops with cut-out depth 492: min. 750

Recommended configurations for table ventilations 400 series and remote fan units 400 series

Planning example 5

1 x AL 400 with AR 401 142

Connection downward with flat and round duct, DN 150; installation on outside wall

Combination

1 x AL 400 table ventilation combined with 1 x AR 401 142 remote fan unit

Good to know

- The AR 401 142 remote fan unit for installation on the outside wall is the ideal solution for compact air extraction.
- The ducting can be directed to outside via the cellar in this case. A minimum distance must simply be maintained for the air exhaust downwards on the AR 401 142 (100 cm). Distance ground to central line of the pipe: 60 cm.
- Local building regulations must be observed for the cellar breakout (especially with respect to the topic of fire safety).
- The ducting can of course also be implemented in the plinth area of the kitchen cabinets.

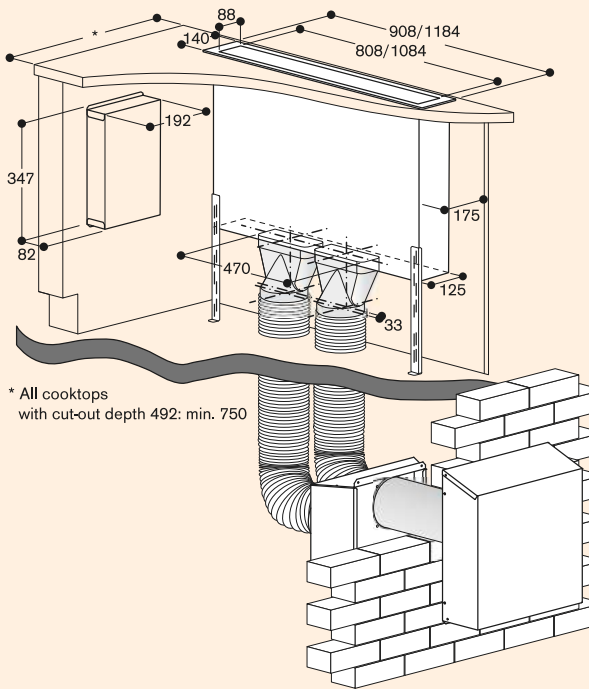
List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downwards, 2 x DN 150)
- 2 x AD 852 041 (flat duct transition round 90°)
- 2 x AD 751 010 (aluflex pipe round, DN 150); possibly additional ducts depending on the exhaust air ducting (aluflex or Naber round duct, DN 150)
- 1 x AD 704 048 (air collector box for AL 400)
- 1 x AD 702 052 (telescopic wall duct, DN 200)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4801

Width 120 cm: SET2AL4801



* All cooktops with cut-out depth 492: min. 750

Planning example 6

1 x AL 400 121 with 2 x AR 413 122

Connection to the front with flat duct

Combination

1 AL 400 121 table ventilation combined with 2 x AR 413 122 remote fan unit

Good to know

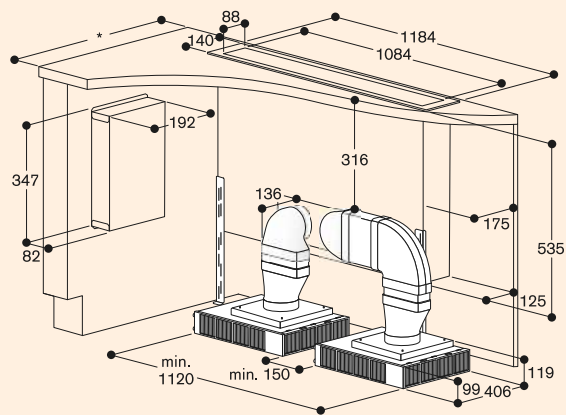
- If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

List of accessories 1

- 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
- 2 x AD 852 042 (flat duct adapter round 90°)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 031 (flat duct bend 90° horizontal)
- 2 x AD 852 041 (flat duct adapter round, DN 150)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 120 cm: SET2AL4105 (air recirculation)



* All cooktops with cut-out depth 492: min. 750



VL 414 111
Stainless steel
Width 11 cm
Air extraction / Air recirculation
Without motor and control knob

Necessary installation accessories

AA 490 111
Stainless steel control knob

AD 724 042
Connection piece for round pipe
DN 150 For VL 414
For installation to left or right side of
VL additional adapter AD 724 041 is
necessary.

AD 724 041
Round duct connection additional
adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or
right side of VL.

AD 854 046
Flat duct system with guidance fins
Connecting piece VL 414 for
DN 150 flat

Installation accessories

AS 070 001
Connecting piece for extension in the
case of installation next to VK or VF
Metal zinc plated

VA 420 000
Connection strip for combination with
other Vario appliances of the
400 series for flush mounting

VA 420 001
Connection strip for combination with
other Vario appliances of the
400 series for flush mounting
with appliance cover/filler strip

VA 420 010
Connection strip for combination
with other Vario appliances of the
400 series for surface mounting

VA 420 011
Connection strip for combination
with other Vario appliances of the
400 series for surface mounting
with appliance cover/filler strip

VA 450 110
Stainless steel filler strip 11 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.

Special accessories

AA 414 010
Ventilation moulding for VL 414 next to
gas appliance.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Vario downdraft ventilation 400 series VL 414

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- 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

Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
For each VL one remote fan unit is recommended.
Maximum cooktop width between two VL: 60 cm.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from bottom up, clamping range 30-50 mm.
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.

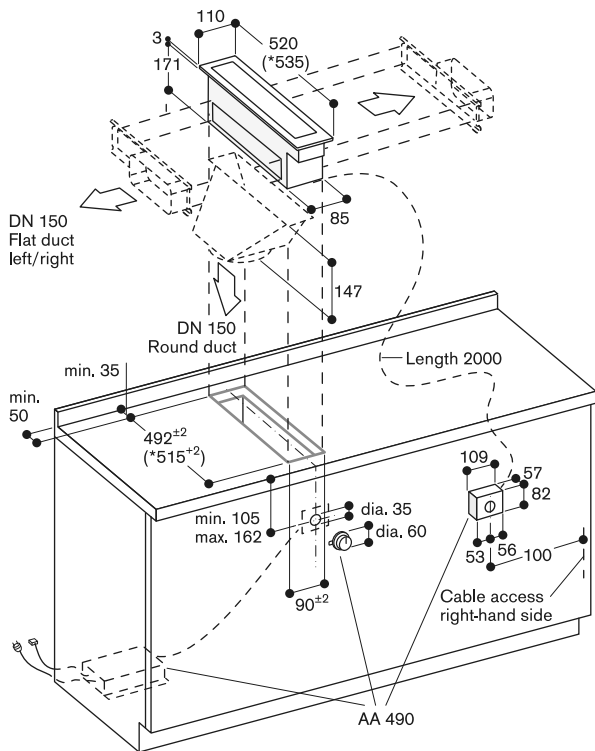
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.
If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read the installation details regarding air ducting on page 90 – 95.

Please read additional planning notes on page 172 – 175.

Connection

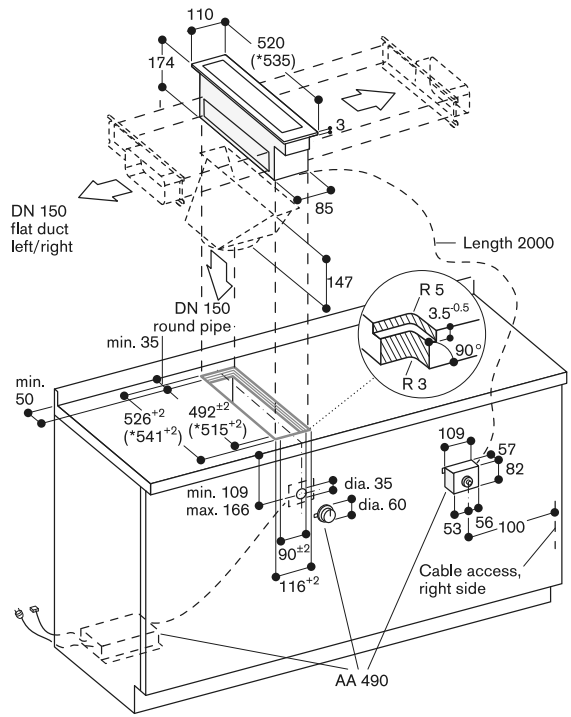
Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.



* with filler strip

- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

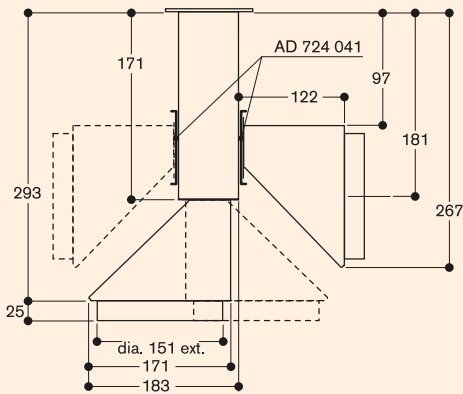


* with filler strip

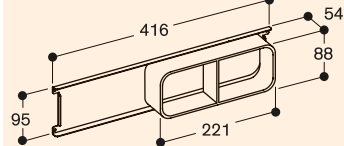
- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

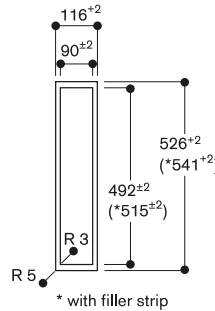
VL 414 with AD 724 042/041



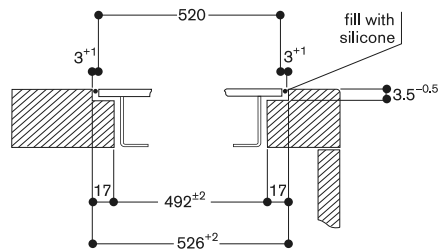
AD 854 046



View from above

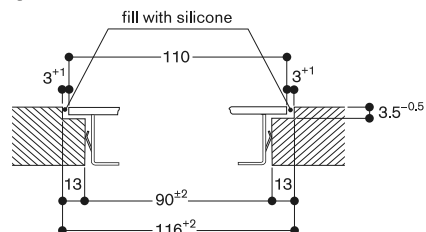


Cross-section



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

Longitudinal section





AA 490 111
Stainless steel

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Vario control knob for downdraft
ventilation 400 series
AA 490

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling

Control knob with illuminated ring and output marking.

Features

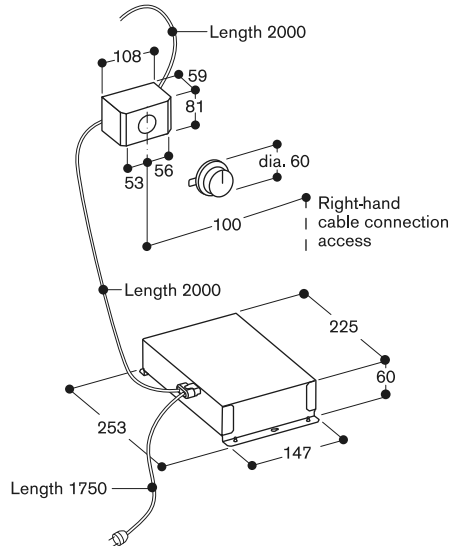
3 electronically controlled power levels and 1 intensive mode.
Run-on function, 6 min.

Planning notes

The separate electronics housing is to be installed so that it is accessible. Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor. 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 10W.
Connecting cable 1.8 m, pluggable.



Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 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.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- If the system is installed next to a gas appliance, ducts made of plastic (e.g. the flat duct system) must not be used, because of heat generation. In such cases, we recommend the use of aluflex pipes of the downdraft ventilation, directed downwards (accessory AD 724 042).
- Please note that flat ducts cannot be installed on the right or left of the following appliances due to their depth: Vario Teppan Yaki, Vario electric grill, Vario deep fryer, Vario steamer. For these, we recommend connection either to the other side or in a downward direction.
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki or Vario electric grill should be placed centrally in the cooktop configuration. In case of Vario electric grill air recirculation is not recommended.
- Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1

1 x VL 414 with AR 400 142 (Air extraction)

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation VL 414 in combination with 1 x AR 400 142 remote fan unit

Good to know

Connecting to the AR 400 remote fan unit is possible at all four air intakes.

List of accessories 1

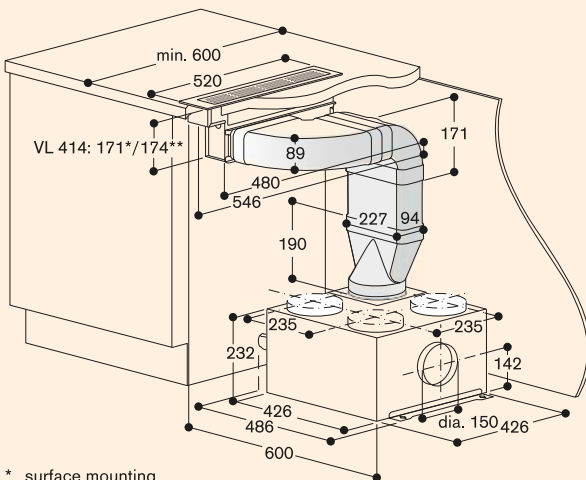
- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4401.

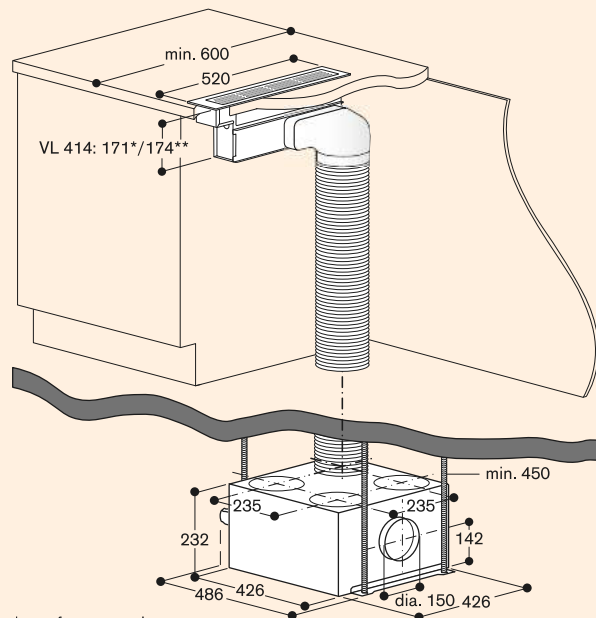
List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 042 (flat duct adapter round 90°)
- 1 x AD 751 010 (aluflex pipe, DN 150)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories): SET1VL4403 (air extraction).



* surface mounting
** flush mounting



* surface mounting
** flush installation

Planning example 2**1 x VL 414 with AR 413 122 (Air recirculation)**

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 413 122 remote fan unit.

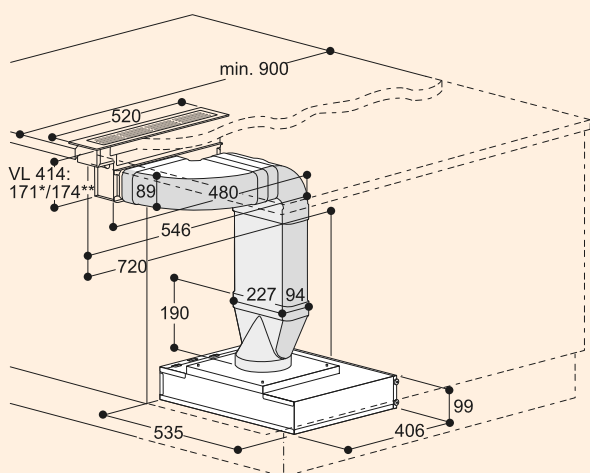
Good to know

- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²). For this, we recommend the air exhaust grille AA 010 410.
- The connecting piece DN 150 is included with the remote fan unit.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4101.

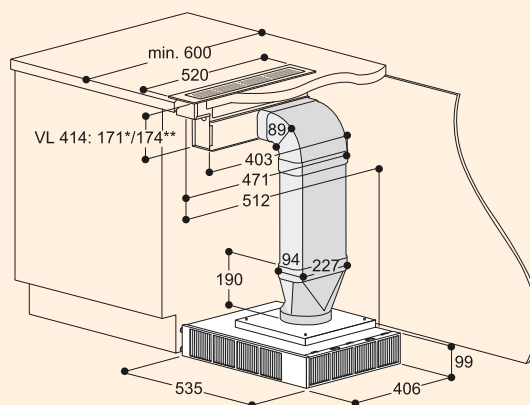


* surface mounting
** flush mounting

List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4102.



* surface mounting
** flush mounting

Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 400 series

Planning example 3

1 x VL 414 with AR 403 122 (Air extraction)

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 403 122 remote fan unit

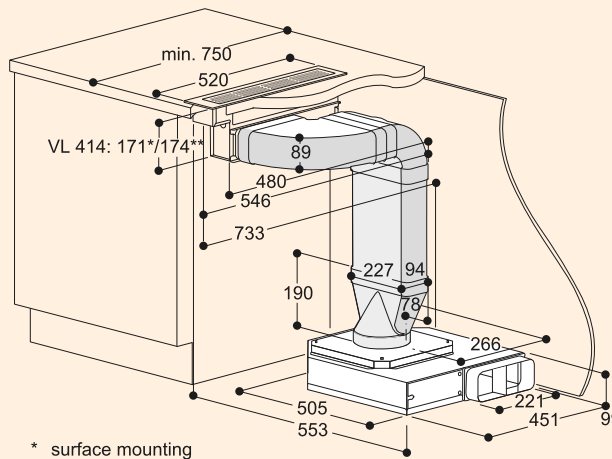
Good to know

The connecting piece DN 150 is included with the remote fan unit.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

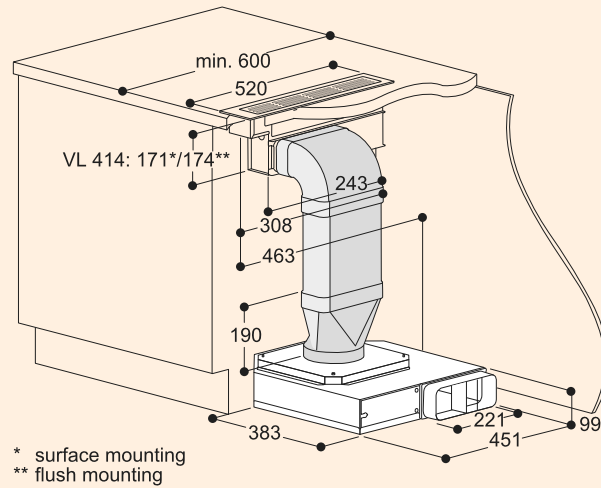
Order as set (appliances and accessories): SET1VL4201.



List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4202.



Planning example 4**1 x VL with AR 410 110 (Air recirculation)**

Flat duct with 2 x 90° bends

Combination

1 x downdraft ventilation in combination with 1 x AR 410 110 remote fan unit

Good to know

The charcoal filter exchange is possible from both sides.

Allow accessibility to the charcoal filters in the lower cabinet for replacing the filter.

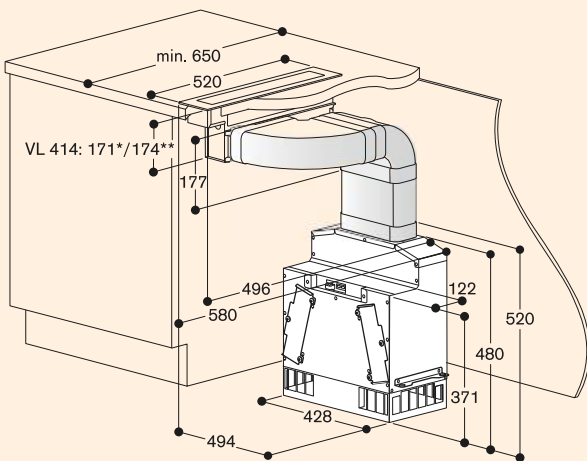
It is possible to position the remote fan unit direct on the floor or fix it with the retaining brackets with a cut-out in the furniture base.

For configuration 2 is depending on the depth of the island a second flat duct AD 852 010 needed.

For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).**List of accessories 1**

- 1 x AD 854 046 (connecting piece for VL 414, DN150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 040 (flat duct connecting piece)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4103.

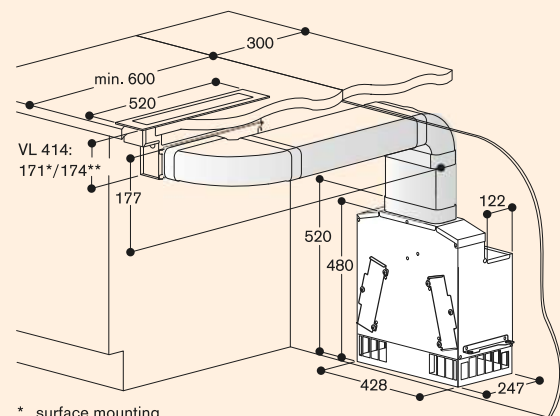


* surface mounting
 ** flush installation

List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 040 (flat duct connecting piece)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4103.



* surface mounting
 ** flush installation



CVL 420 100

For flush mounting

Width 87.7 cm

Air extraction / Air recirculation

Delivery without motor and without ducting

Consists of:

Flex Induction cooktop 400 series

CI 422 101

Flex induction cooktop 400 series

CI 422 101

Downdraft ventilation 400 series

VL 410 111

Vario control knob ventilation 400 series

AA 490 111

2 Connection strips for combination within SETs

2x VA 422 000

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flex induction cooktop with downdraft ventilation 400 series

CVL 420

- For flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Solid stainless steel control knob
- Easy control of cooktop functions with bicoloured display
- Highly efficient ventilation system at the cooktop
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Air extraction or air recirculation system

Cooking zones

2 flex induction cooking areas
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas
19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Power levels depend on the remote fan unit.

Handling

Control knobs with illuminated ring, cooking zone and output level markings. Electronic power control of the cooking zone in 12 output levels. User friendly control of cooktop functions with bicoloured display (white / orange). Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Run-on function, 6 min.
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.

Consumption data of downdraft ventilation

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Safety

Operation indicator.
Pot detection.
Individual residual heat indicators.
Safety shut-off.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.

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 horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.

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).

In the cut-out, the installation system requires the side edge to be 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. 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.

Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

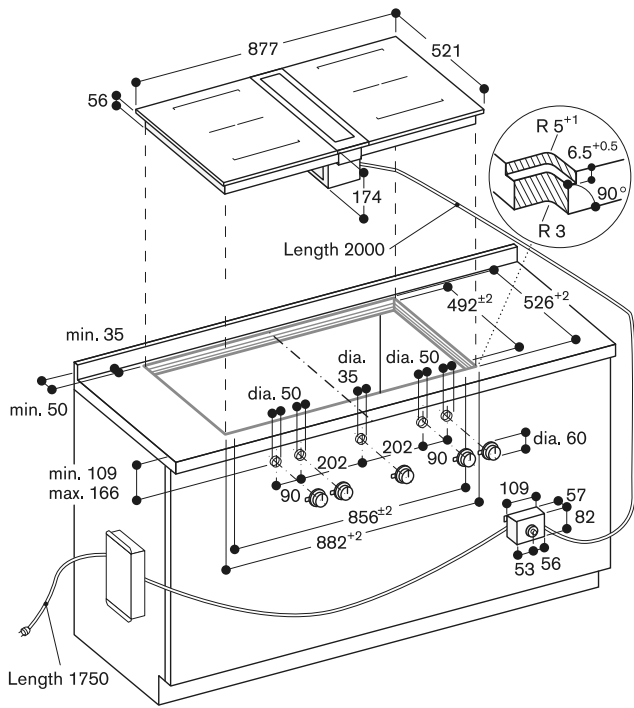
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth 174 mm.

Appliance can be snapped into the worktop from above.

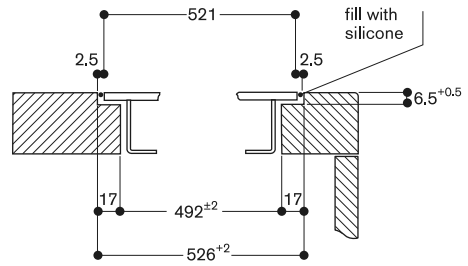
Please read the installation details regarding air ducting on page 180 – 181.

Connection

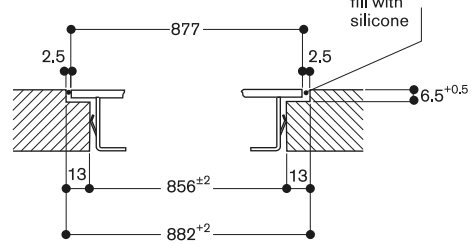
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



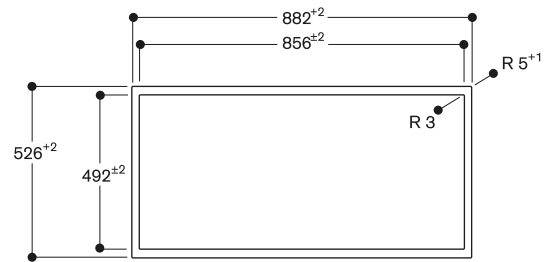
Cross-section



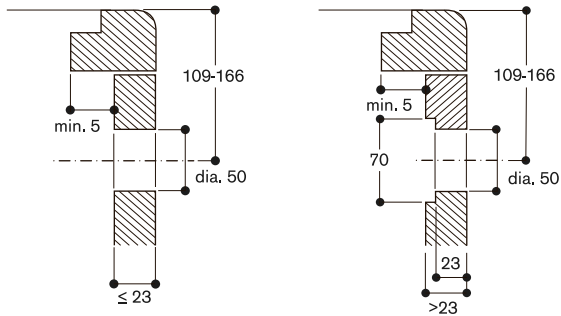
Longitudinal section



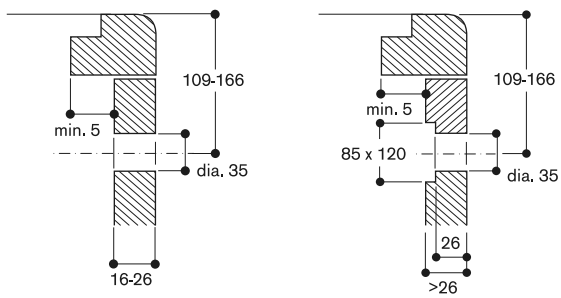
View from above



Induction cooktops CI 414 & CI 422



VL 410 downdraft ventilation





CVL 410 100

For flush mounting

Width 87.7 cm

Air extraction / Air recirculation

Delivery without motor and without ducting

Consists of:

Induction wok 400 series

CI 414 101

Flex induction cooktop 400 series

CI 422 101

Downdraft ventilation 400 series

VL 410 111

Vario control knob ventilation 400 series

AA 490 111

2 Connection strips for combination within SETs

2x VA 422 000

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flex induction cooktop with downdraft ventilation 400 series

CVL 410

- For flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Large cooking zone for pots up to \varnothing 32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Solid stainless steel control knob
- Easy control of cooktop functions with bicoloured display
- Highly efficient ventilation system at the cooktop
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Air extraction or air recirculation system

Cooking zones

2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 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).

Performance of ventilation system

Power levels depend on the remote fan unit.

Handling

Control knobs with illuminated ring, cooking zone and output level markings. Electronic power control of the cooking zone in 12 output levels. User friendly control of cooktop functions with bicoloured display (white / orange). Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
32 cm cooking zone.
Wok function.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Run-on function, 6 min.
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.

Consumption data of downdraft ventilation

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Safety

Operation indicator.
Pot detection.
Individual residual heat indicators.
Safety shut-off.

Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode. 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 horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.

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).

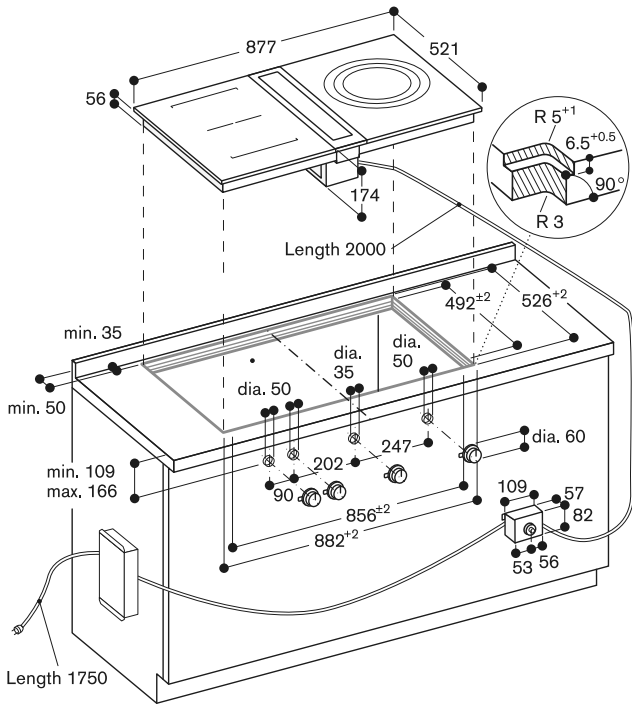
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

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. 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. 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. Immersion depth 174 mm. Appliance can be snapped into the worktop from above.

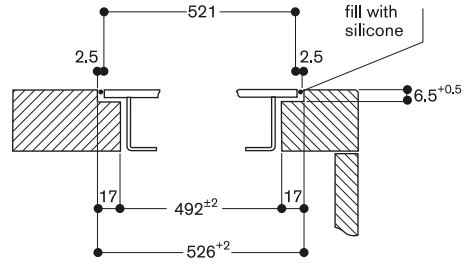
Please read the installation details regarding air ducting on page 180 – 181.

Connection

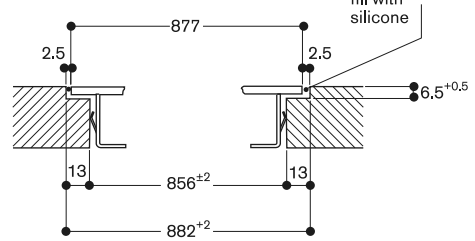
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



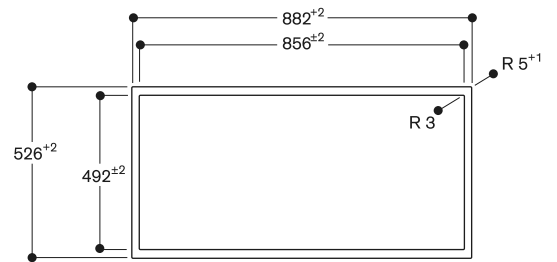
Cross-section



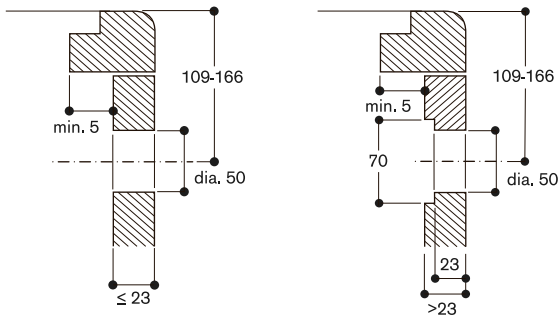
Longitudinal section



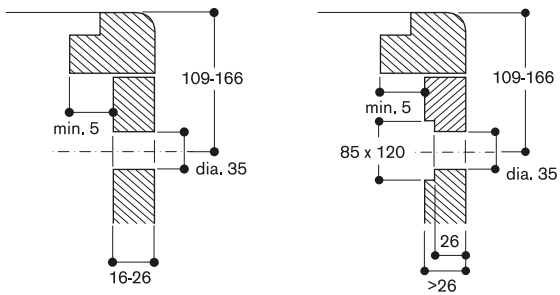
View from above



Induction cooktops CI 414 & CI 422



VL 410 downdraft ventilation



Planning examples for the flex induction cooktop with 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.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape for sealing the ducts AD 990 090 (UV- and heat-resistant).
- The flex induction cooktop with downdraft ventilation is not part of the SET.
- For further planning examples for the flex induction cooktop with downdraft ventilation refer to the planning examples of VL 414 (page 172 – 175).
- Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1 (air extraction)

Configuration for CVL 410/420 with AR 403 122 (air extraction), min. 60 cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 403 122 remote fan unit (air extraction).

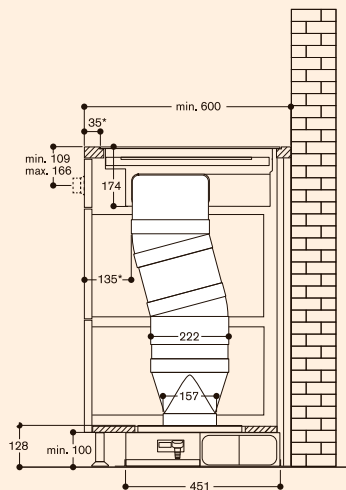
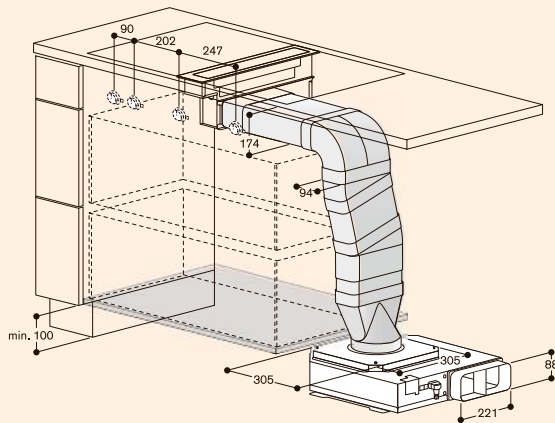
Good to know

- Full drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- The connection piece DN 150 is included with the remote fan unit.

List of components

- 1 x AR 403 122 (remote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 2 x AD 852 040 (flat duct connecting piece 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 2 x AD 852 032 (flat duct 15° horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET1ADAR40.



Planning example 2 (air extraction)

Configuration for CVL 410/420 with AR 403 122 (air extraction), min. 71cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 403 122 remote fan unit (air extraction).

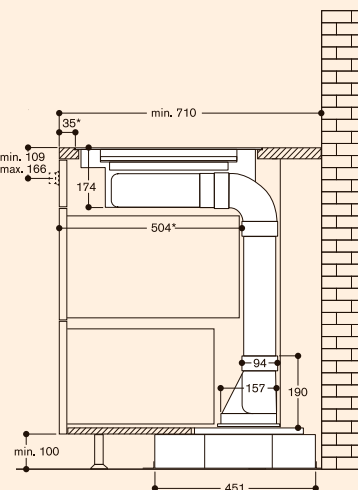
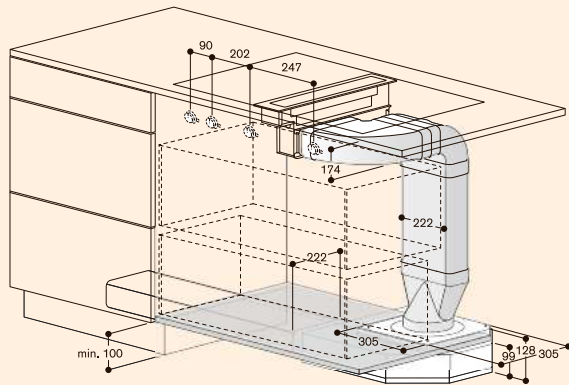
Good to know

- Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- The connection piece DN 150 is included with the remote fan unit.

List of components

- 1 x AR 403 122 (remote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 1 x AD 852 031 (flat duct 90 horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET2ADAR40.



* Recommended measurement, can be adjusted.

* Recommended measurement, can be adjusted.

Planning example 1 (air recirculation)

Configuration for CVL 410/420 with AR 413 122 (air recirculation), min. 68 cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 413 122 remote fan unit (air recirculation).

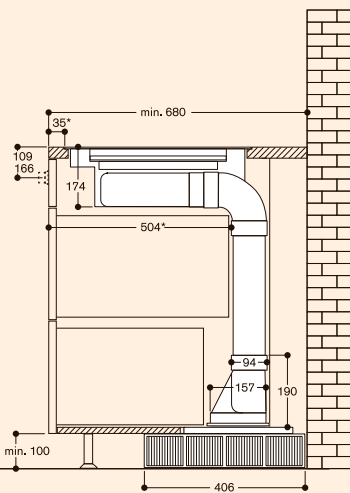
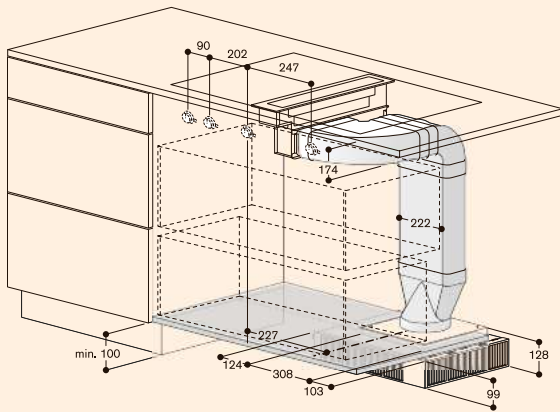
Good to know

- Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- Installation w/o ventilation grille possible. The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- Filter can be changed from front.
- The connection piece DN 150 is included with the remote fan unit.

List of components

- 1 x AR 413 122 (remote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 1 x AD 852 031 (flat duct 90 horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET1ADAR41.



* Empfohlenes Maß, kann angepaßt werden.

Planning example 2 (air recirculation)

Configuration for CVL 410/420 with AR 413 122 (air recirculation), min. 90 cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 413 122 remote fan unit (air recirculation).

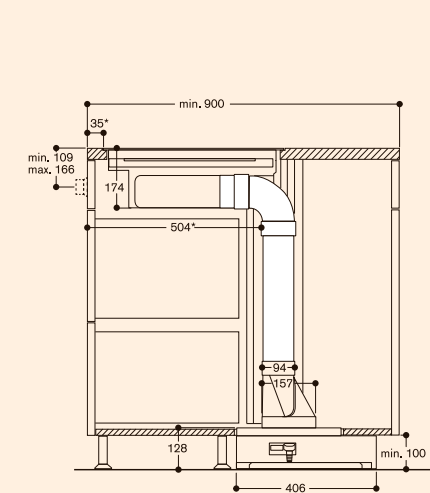
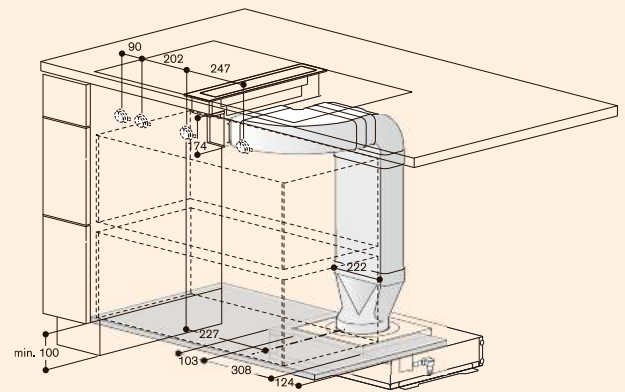
Good to know

- Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The ventilation grille is situated at the rear. The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- Filter can be changed from rear.
- The connection piece DN 150 is included with the remote fan unit.

List of components

- 1 x AR 413 122 (remote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 1 x AD 852 031 (flat duct 90 horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories w/o ventilation grille): SET2ADAR41.



* Recommended measurement, can be adjusted.



AI 442 160

Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AI 442 120

Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AI 442 100

Stainless steel
Width 100 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories

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 400 510

Window contact switch
Can be combined with motorless appliances 400 series.

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 396

Ceiling collar for chimneys
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit.

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 1390 lx.

Consumption data

Consumption data is referred to a configuration AI 442 160/120/100 with the remote fan unit AR 400 143.
Energy efficiency class A/A/A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.1/49.5/51.3 kWh/year.
Ventilation efficiency class A/A/A.
Illumination efficiency class A/A/A.
Grease filter efficiency class B/B/B.
Sound level min. 45/44/44 dB / max. 62/62/61 dB normal mode.

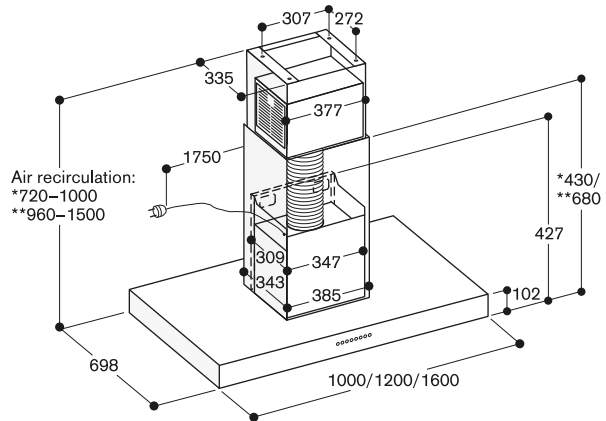
Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.
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.

Please read the installation details regarding air ducting on page 184 – 185.

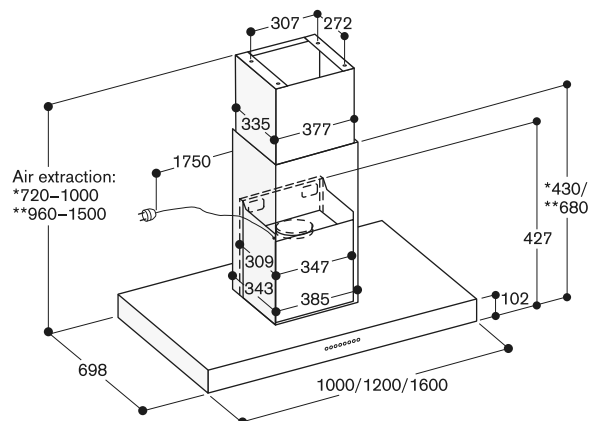
Connection

Total connected load 50/50/50 W
Connecting cable 1.8 m, pluggable.



* 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.



* 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.

**AW 442 160**

Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AW 442 120

Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AW 442 190

Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories**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 400 510**

Window contact switch
Can be combined with motorless appliances 400 series.

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.

Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 392

Ceiling collar for chimneys
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit.

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.

Consumption data

Consumption data is referred to a configuration AW 442 160/120/190 with the remote fan unit AR 400 143.
Energy efficiency class A/A/A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 49.8/43.3/41.6 kWh/year.
Ventilation efficiency class A/A/A.
Illumination efficiency class A/A/A.
Grease filter efficiency class A/B/B.
Sound level min. 47/47/47 dB / max. 64/64/63 dB normal mode.

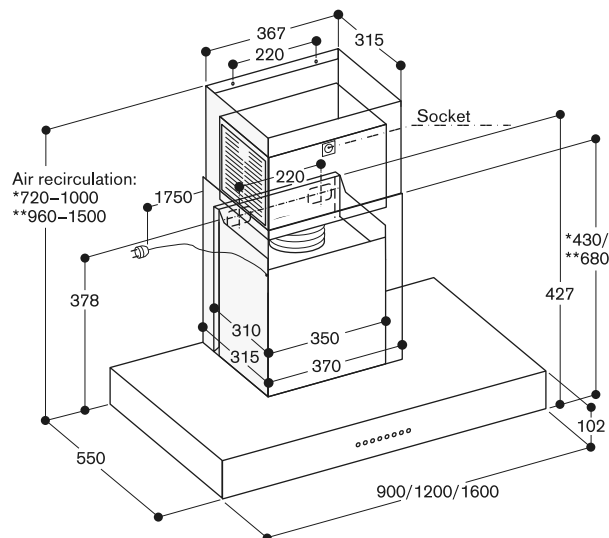
Planning notes

Refer to the table on page 192 for the matching remote fan units for air recirculation or air extraction mode.
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 chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding air ducting on page 184 – 185.

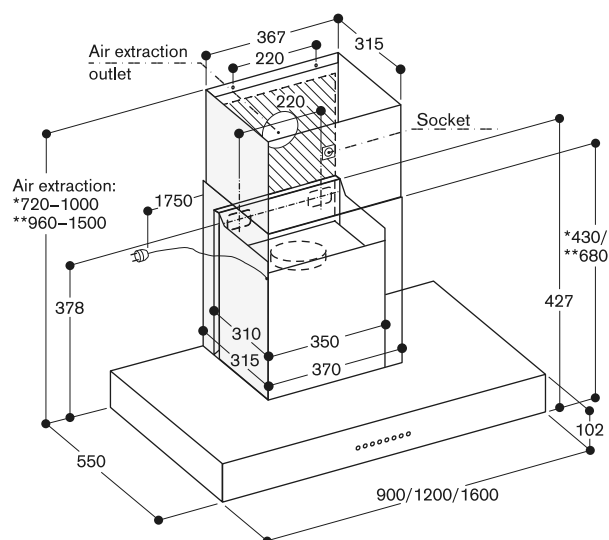
Connection

Total connected load 50/40/30 W
Connecting cable 1.8 m, pluggable.



* 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.



* 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.

Recommended configurations of the island/wall-mounted hoods 400 series and remote fan units 400 series

Planning example 1

1 x AI 442 with AR 400 143

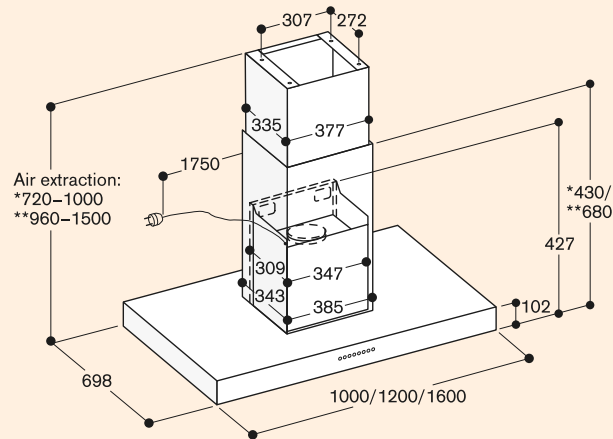
Round duct, DN 150

Good to know

- The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AI 442.
- Two chimney lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 600 mm, and 700 mm for gas appliances.
- The necessary mounting kits are included as accessories with the chimney.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.
- The minimum height of AI 442 is increased by 2 cm with the installation of the ceiling collar.

List of accessories 1 (air extraction)

- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
- 1 x AD 442 016 (stainless steel chimney for air extraction for room height of 2.35 m to 2.60 m)
or 1 x AD 442 026 (stainless steel chimney for air extraction for room height of 2.60 m to 3.10 m)
- 1-2 x AD 752 010 (round duct, DN 150), depending on room height
- 1 x AD 990 090 (adhesive tape for bonding the ducts)
- Optional : 1 x AD 442 396 (stainless steel ceiling collar for island hood)

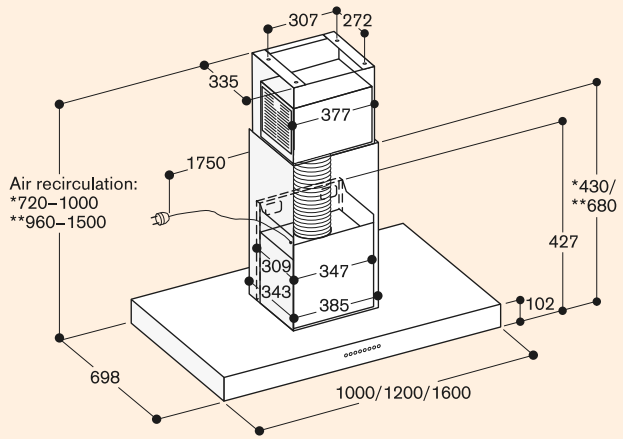


* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.

**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.

List of accessories 2 (air recirculation)

- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
- 1 x AA 442 810 (air recirculation module with activated charcoal filter)
- 1 x AD 442 116 (stainless steel chimney for air recirculation for room height of 2.35 m to 2.60 m) or 1 x AD 442 126 (stainless steel chimney for air extraction for room height of 2.60 m to 3.10 m)
- Optional : 1 x AD 442 396 (stainless steel ceiling collar for island 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

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Remote fan unit 400 series

AR 400

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure
depending on built-in situation.
Air extraction:
670 / 830 m³/h.
Power levels depend on the motorless
appliances.

Features

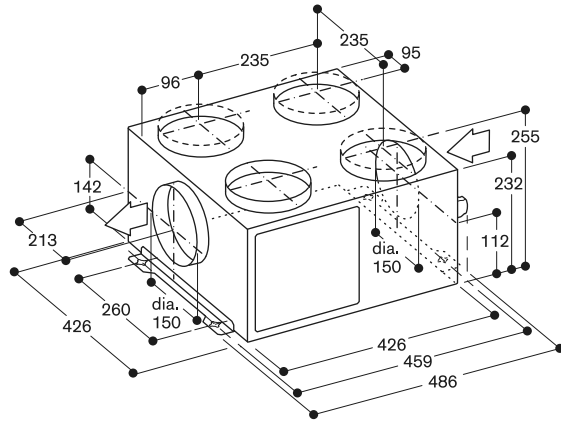
3 electronically controlled power levels
and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round, 4 x DN 150 round.
Pipe connection pieces on output side:
1x DN 150 round.
Spare cover 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 400 series.
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
For installation in the cellar or an
adjoining room, please refer to the
planning information on
page 164 – 166.
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 970 m³/h

Air extraction / Air recirculation

Installation in the chimney of

AI/AW 442

Special accessories**AA 400 510**

Window contact switch

Can be combined with motorless appliances 400 series.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Remote fan unit 400 series**AR 400**

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- **Compact, space-saving installation in the chimney of AI/AW 442**

Output

Performance output level 3/Intensive:

Air output according to EN 61591.

Sound power and sound pressure depending on built-in situation.

Air extraction:

640 / 970 m³/h.

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.

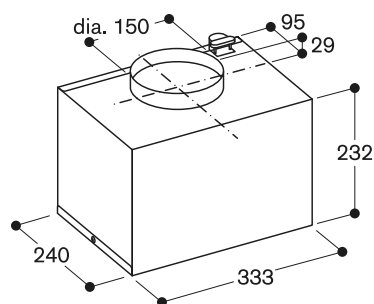
Installation in the chimney of AI/AW 442.

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 401 142

Stainless steel
Max. air output 910 m³/h
Air extraction
Outside wall mounting

Installation accessories

AD 702 052
Telescopic wall-duct
Connection piece DN 200 round

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Remote fan unit 400 series

AR 401

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure
depending on built-in situation.
Air extraction:
720 / 910 m³/h.
Power levels depend on the motorless
appliances.

Features

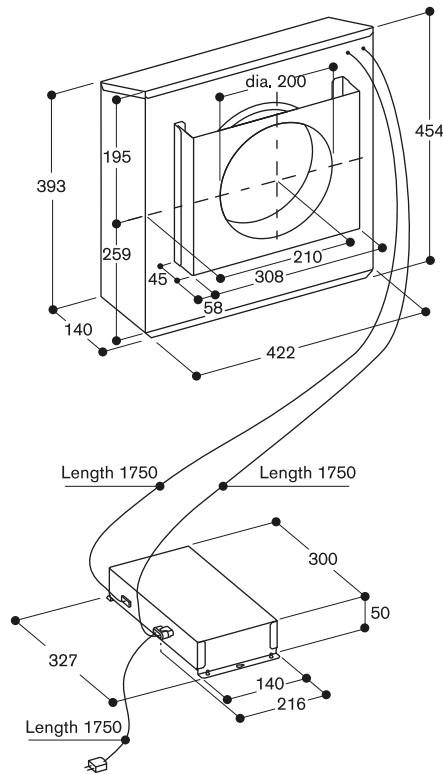
3 electronically controlled power levels
and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Including sound insulation to minimise the
noise level.
Stainless steel housing.
Pipe connection pieces on intake side:
1x DN200 round.
Retaining bracket for installation on an
outside wall enclosed.

Planning notes

Remote fan unit in combination with
motorless appliances 400 series.
Connection to the respective
appliances via network cable.
Installation in an exterior area allows
for a reduced noise level in the kitchen
Installation on an outside wall.
Control box must be installed indoors.
Acceptable temperature range for
installation of the control box:
-25 to 60 °C.
Distance for free air space from
ground (or other object) to center of
the pipe: min 60 cm
When installing a ventilation hood with
air extraction mode and a chimney-vent-
ed 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 5 m.



**AR 410 110**

Metal housing
Max. air output 660 m³/h
Air recirculation
Installation in the cupboard

Special accessories**AA 410 110**

2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit
AR 410 110.

AA 410 112

2 regenerable activated charcoal filter
For air recirculation.
Combinable with remote fan unit
AR 410 110.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Remote fan unit 400 and 200 series**AR 410**

- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air recirculation:
570 / 660 m³/h.
Power levels depend on the motorless appliances.

Features

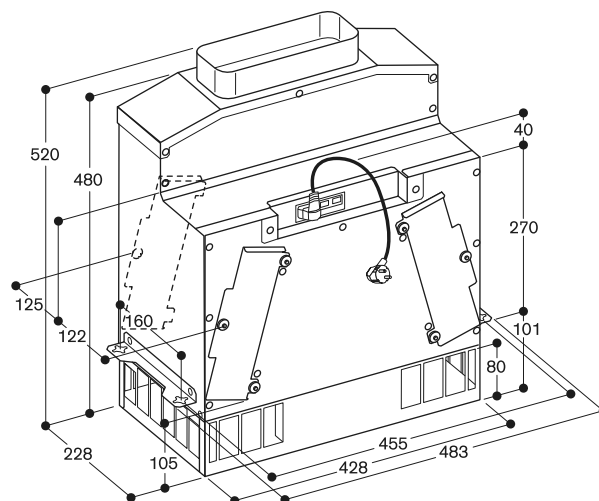
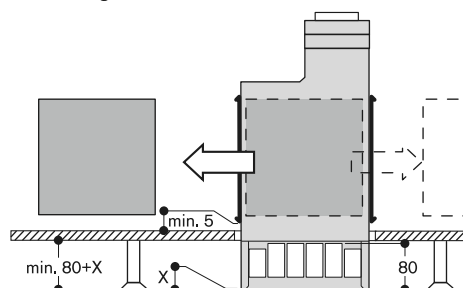
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side: 1 x DN 150 flat duct.
Retaining bracket for installation at the furniture base enclosed.
2 activated charcoal filters enclosed ex factory.
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

Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series.
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. Please refer to the planning information on page 164 – 166.
To replace the filter the remote fan unit must be accessible.
The charcoal filter exchange is possible from both sides.

Connection

Total connected load 170 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.

**Filter exchange**



AR 403 122

Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless appliances 400 series and Vario downdraft ventilation 200 series.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Remote fan unit 400 and 200 series

AR 403

- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air extraction:
730 / 890 m³/h.
Power levels depend on the motorless appliances.

Features

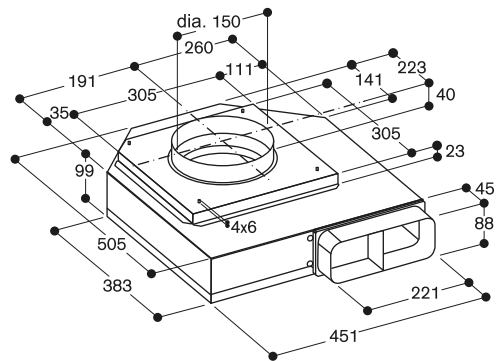
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Pipe connection pieces on output side:
1 x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Connection of AL 400 with an air collector box (AD 704 048, AD 704 049).
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 850 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.
Combinable with remote fan unit
AR 413 122.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Remote fan unit 400 and 200 series**AR 413**

- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure
depending on built-in situation.
Air recirculation:
680 / 850 m³/h.
Power levels depend on the motorless
appliances.

Features

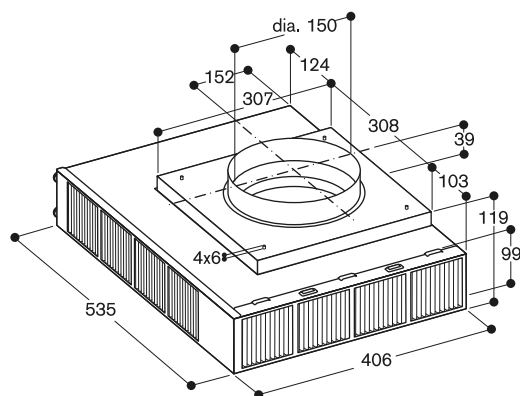
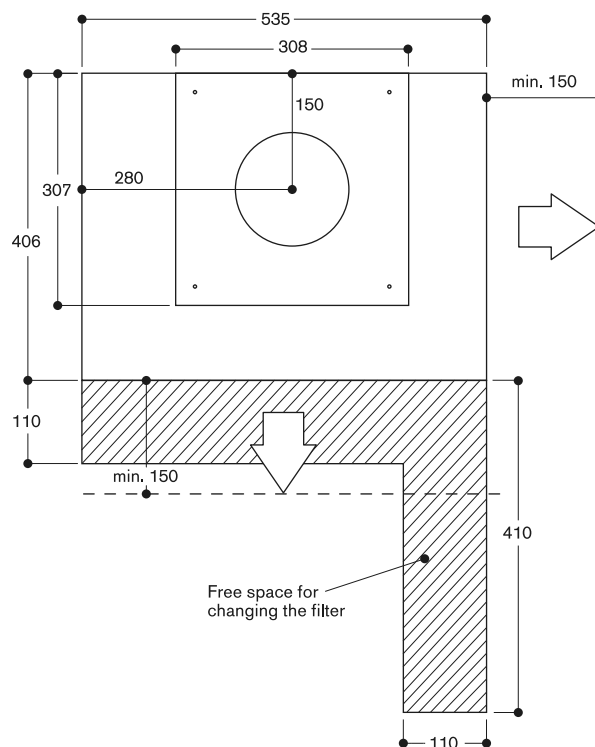
3 electronically controlled power levels
and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Retaining bracket for installation on the
ceiling or side of a cupboard enclosed.
2 activated 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

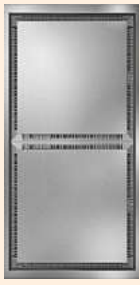
Remote fan unit in combination with
motorless appliances 400 series and
Vario downdraft ventilation
200 series.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out for
the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years
depending 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**

Checklist for the modular ventilation appliances 400 series



• AC 402 181



• AC 482 181
• AC 462 181
• AC 472 181



• AR 400 142



• AR 401 142



• AR 403 122



• AL 400 191
• AL 400 121



• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



• VL 414 111



• AA 490 111



• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



• AR 410 110



• AI 442/AW 442



• AR 400 142



• AR 401 142



• AR 400 143

The external remote fan units of the 400 series have a network cable that is used to connect the motorless appliances of the 400 series.

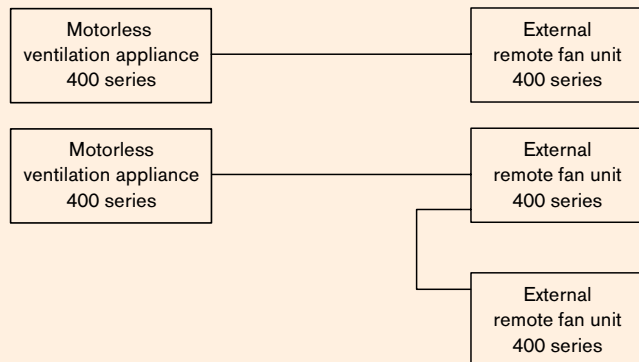
Up to two remote fan units can be connected (e.g. with ceiling ventilation), whereby an additional network cable is connected from one remote fan unit to the other remote fan unit.

Other control options

It is possible on request to connect the signal via a zero potential contact to a ventilation appliance at the site so that this appliance can respond accordingly to activity on the part of Gaggenau's 400 series ventilation appliances.

The respective ventilation planner is then responsible for the effective operation of the entire ventilation system.

The guarantee of electrical function is maintained as long as the respective specifications are observed.



The aim of good ventilation system planning is to extract cooking vapours out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking account of the influence of all the ventilation components involved.

Air requirement needed:

Please observe the local applicable building regulations when configuring ventilation solutions. The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning. We recommend this method only if the distance between the ventilation system and the cooktop is greater than 1.20m, that is to say, for ceiling ventilation.

- For air extraction operation, the air requirement for the air exchange rate is calculated using a factor of 10.
- However, the calculation is made using a factor of 12 in kitchens where special cooking appliances such as the electric grill, Teppan Yaki or wok are used.
- For air recirculation, the air requirement for the air exchange rate is generally calculated using a factor of 12.

If the distance between the ventilation system and the cooktop is less than 1.20 metres, the factors listed below must be taken into account to ensure that most of the cooking vapours are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.
- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapours. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a Teppan Yaki, wok or electric grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapours. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.
- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation and table ventilation, are characterised by extracting vapours directly from the cooktop. As they rise up, the cooking vapours can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 80 cm or further away from the cooktop.
- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

Important influencing factors on the air output:

- The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:

1. Install duct bends with a minimum clearance of 30 cm from the exhaust air opening.
2. Avoid reductions in cross sections.
3. For duct bends, use bends that are as wide as possible.
4. Only install ducts that have a smooth and flat inner surface.
5. Use exhaust air pipes with a diameter of at least 125 mm.
6. Pay attention to the use of a short ducting paths as possible.
7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
8. Ensure sufficient supply air.

You are welcome to check whether your exhaust air ducting has the required air requirement by using our Rodun calculation tool on our website (www.gaggenau.com).



AC 250 121

Gaggenau Light Bronze

Width 120 cm

Air extraction / Air recirculation

Included in the price

1 Remote control

Special accessories

AA 010 811

Air recirculation module inclusive

1 activated charcoal filter.

For air recirculation.

Stainless steel.

AA 012 811

Air recirculation module inclusive

1 activated charcoal filter

For air recirculation.

White.

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.

AA 200 112

1 regenerable activated charcoal filter

For air recirculation module

AA 200 812/816 and AA 010 811/

AA 012 811.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 on 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

450 / 900 m³/h.

56 / 70 dB (A) re 1 pW.

44 / 58 dB (A) re 20 µPa.

Air recirculation:

410 / 640 m³/h.

63 / 72 dB (A) re 1 pW.

51 / 60 dB (A) re 20 µPa.

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Consumption data

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

Energy consumption 30 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class E.

Sound level min. 41 dB / max. 56 dB normal mode.

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. 65 cm (more than total load gas 12 kW 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.

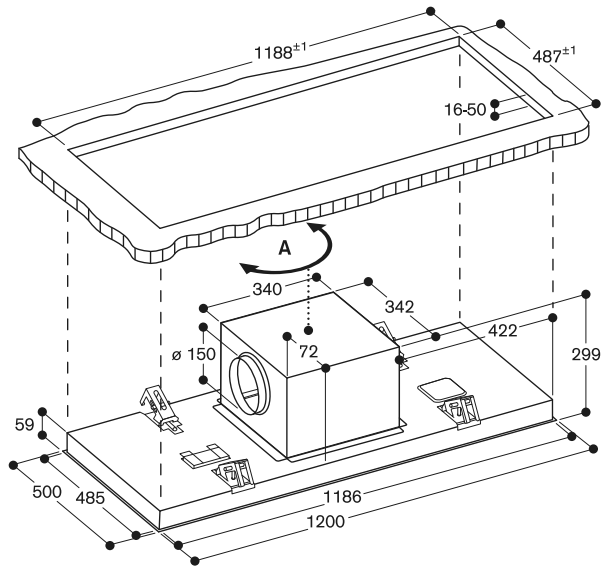
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Appliance weight: approx. 37 kg.

Connection

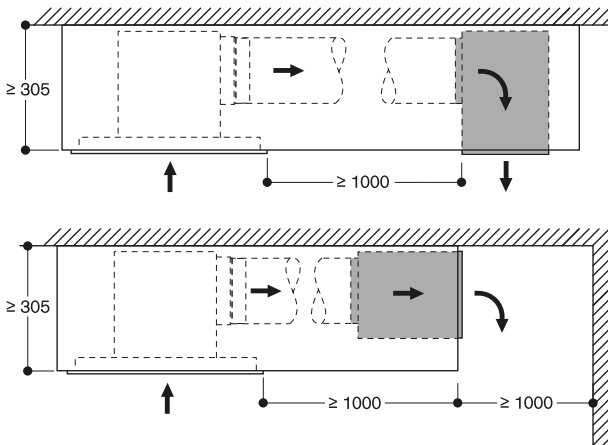
Total connected load 250 W.

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



AC 230 101

Gaggenau Light Bronze

Width 105 cm

Air recirculation

Special accessories**AA 200 121**

3 activated charcoal filter

For air recirculation.

Can be combined with ceiling ventilation AC 230 and AC 270.

AA 200 122

3 regenerable activated charcoal filter

For air recirculation.

Can be combined with ceiling ventilation AC 230 and AC 270.

Ceiling ventilation 200 series**AC 230**

- Perfect and harmonic integration into the architecture of the kitchen
- 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 and time saving installation directly on the ceiling
- Easy maintenance of the filters
- 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air recirculation:

579 / 762 m³/h.

67 / 73 dB (A) re 1 pW.

54 / 60 dB (A) re 20 µPa.

Odour reduction: > 90 %

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 Light Bronze anodized aluminium.

Fan technology with highly efficient, brushless DC motor (BLDC).

Cooktop-based ventilation control (with suitable cooktop).

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Planning notes

Installation directly on the 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.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 65 cm.

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

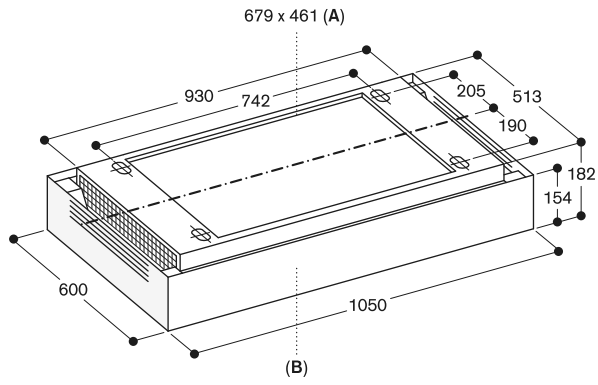
Appliance weight: approx. 40 kg.

Connection

Total connected load 140 W.

Plan a connection cable.

Please check the user manual for how to switch off the WiFi module.



A: Area for cable outlet on the ceiling

B: Front of appliance

measurements in mm



AC 270 101

Gaggenau Black
Width 105 cm
Air recirculation
Delivery with ceiling mounting plate

Special accessories

AA 200 121

3 activated charcoal filter
For air recirculation.

Can be combined with ceiling ventilation AC 230 and AC 270.

AA 200 122

3 regenerable activated charcoal filter
For air recirculation.

Can be combined with ceiling ventilation AC 230 and AC 270.

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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air recirculation:

515 / 680 m³/h.

67 / 74 dB (A) re 1 pW.

54 / 61 dB (A) re 20 µPa.

Odour reduction: > 90 %

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 installation on the ceiling with provided ceiling mounting plate.

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 18 W.

Illuminance 1150 lx continuously dimmable.

Cooktop-based ventilation control (with suitable cooktop).

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Planning notes

Installation directly on the ceiling with provided ceiling mounting plate.

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 (more than total load gas 12 kW min. 75 cm).

Clearance above electric appliances min. 70 cm.

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

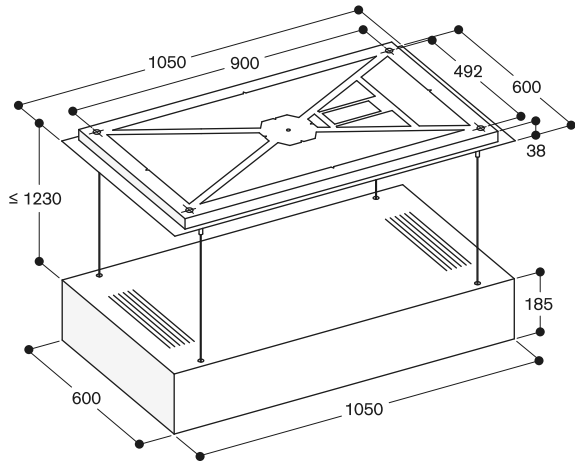
Appliance weight: approx. 76 kg.

Connection

Total connected load 140 W.

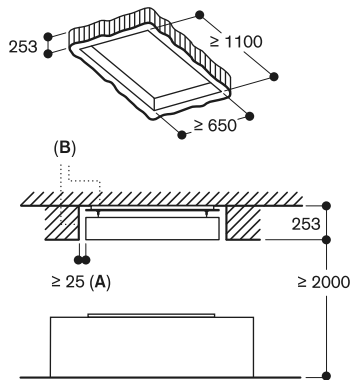
Plan a connection cable.

Please check the user manual for how to switch off the WiFi module.



measurements in mm

Flush integration in the ceiling



- A:** ≥ 25 mm all around
- B:** Depending on the cooking behaviour, residual moisture may still escape from the ceiling ventilation. For preventive reasons, we recommend to paint the recess cutout in the ceiling with an anti mould paint.

measurements in mm

**VL 200 120**

Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

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

VV 200 020

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

Special accessories**LS 041 001**

Ventilation moulding for VL 200 next to
gas appliance
Stainless steel

**Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.**

**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 function with sensor-controlled run-on function.
Large-scale metal grease filter with high grease absorption.
Grease filter, dishwasher-safe.
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.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 39.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 58 dB / max. 73 dB normal mode.

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 403 122.
Please refer to page 198-200 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.

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.

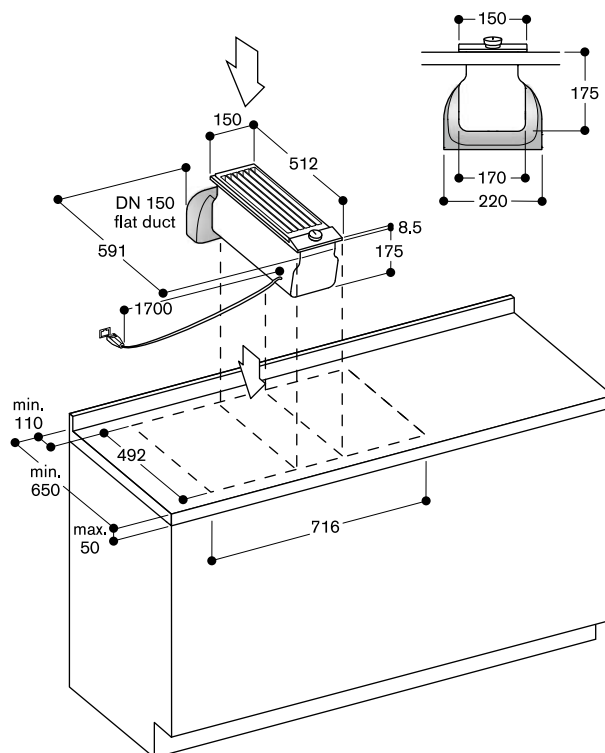
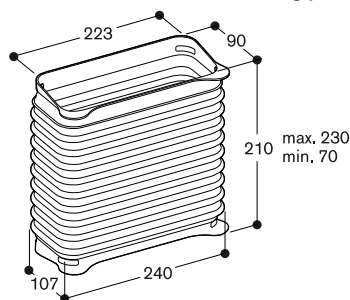
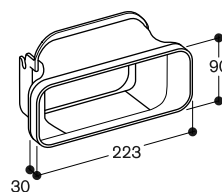
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 104.

Please read the installation details regarding air ducting on page 198 – 200.

Connection

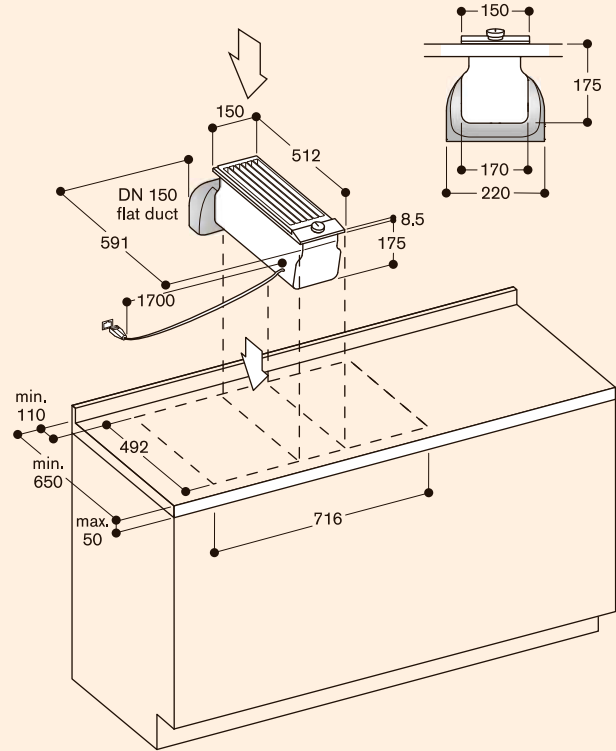
Connecting cable 1.7 m between VL and remote fan unit.

**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**

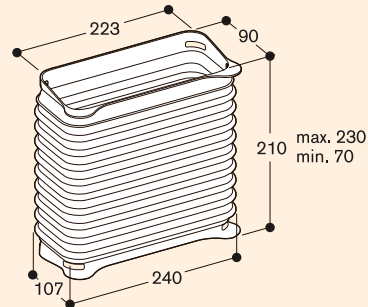
Planning examples with the downdraft ventilation 200 series

Good to know – for correct planning and installation

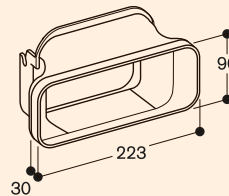
- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected to below or to the rear (in option). The respective connecting pieces are available for this purpose.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 1.7 m
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill should be placed central; in case of Vario electric grill air recirculation is not recommended.



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 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.

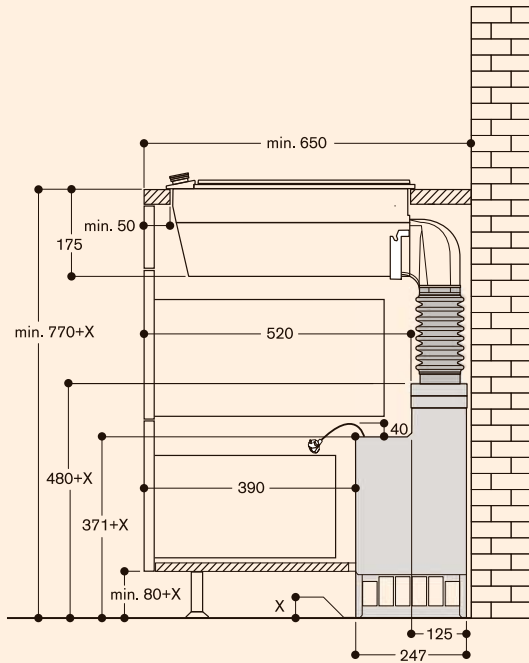
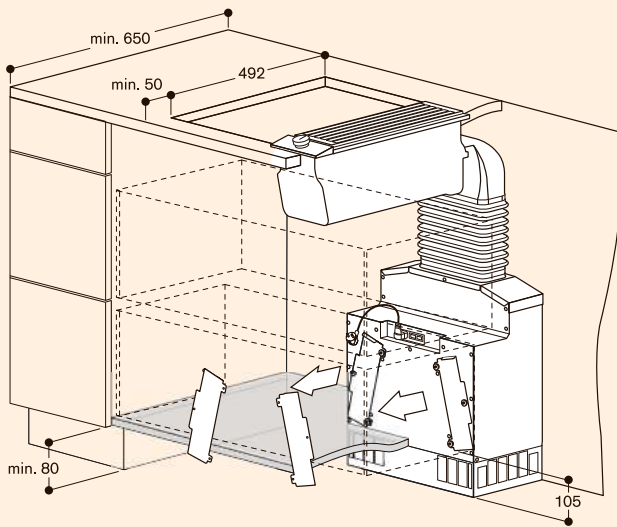
Good to know

- 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 700 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)

Order as set (appliances and accessories): SET1VL2301



Planning example 2 (air recirculation)

VL 200 with AR 410 110 remote fan unit

Island installation, access to the filter for replacement from the front or the back.

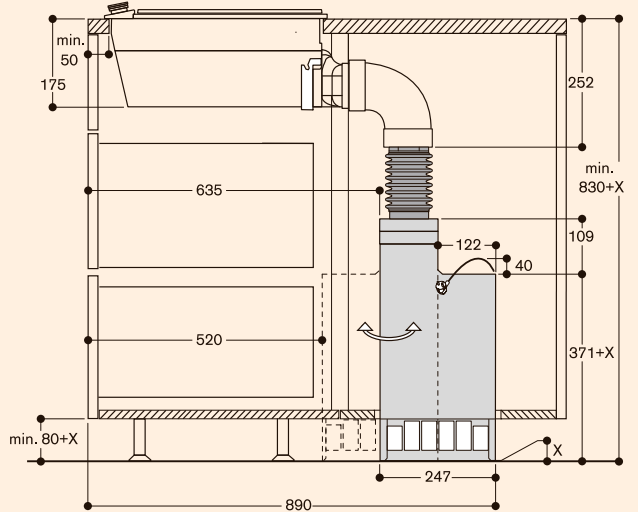
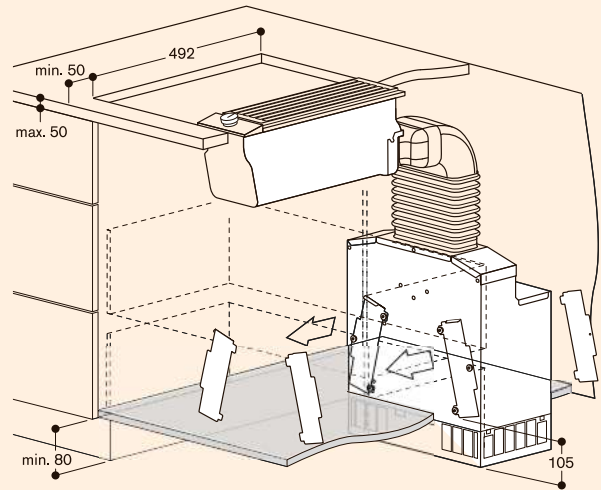
Good to know

- 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 700 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connecting piece for extension with flat duct for extra deep worktop)
- 1 x AD 852 030 (flat duct bend 90° vertical)
- 1 x AD 852 010 (flat duct)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2302



Planning examples with the downdraft ventilation 200 series

Planning example 3 (air recirculation)

VL 200 with AR 413 122 remote fan unit

Island installation, access to the filter for replacement from the front.

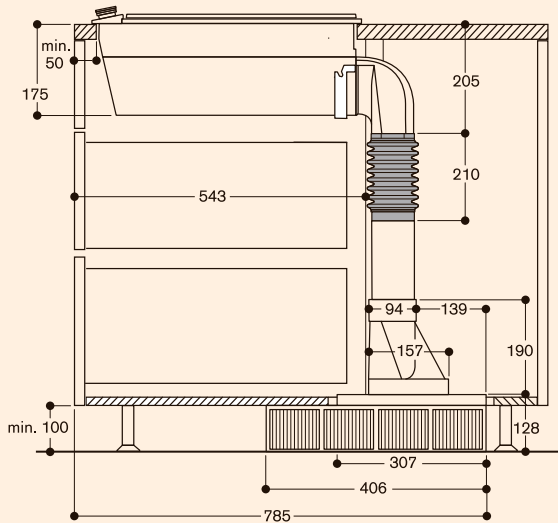
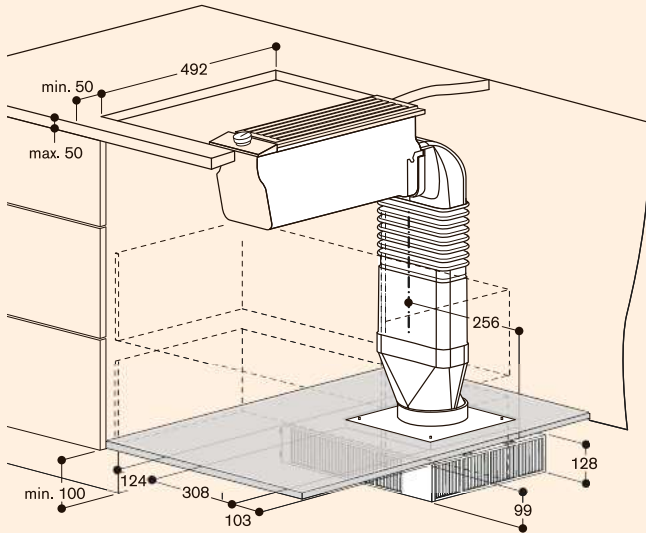
Good to know

- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- 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 700 cm²).
- The connection piece DN 150 is included with the remote fan unit.

List of components wall installation

- 1 x AR 413 122 (remote fan unit plinth)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2101



Planning example 4 (air extraction)

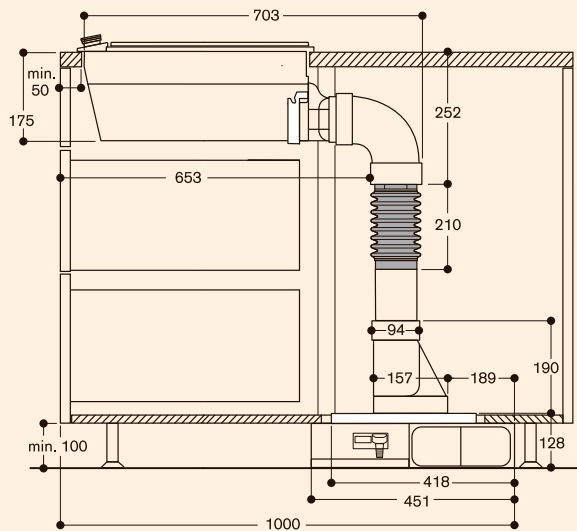
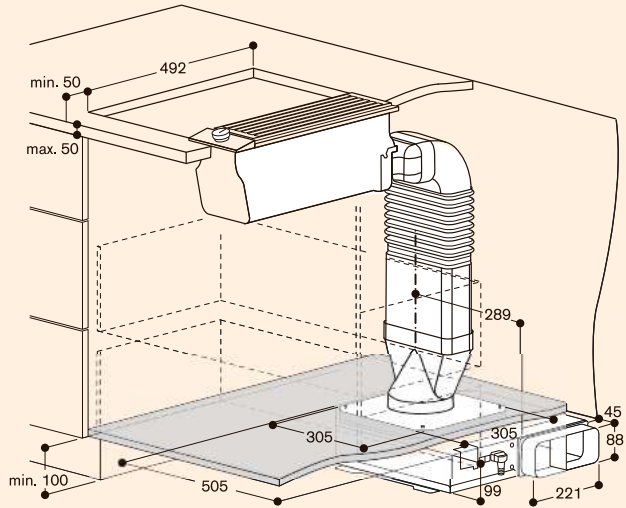
VL 200 with AR 403 122 remote fan unit

Island installation, connection from the right side.

List of accessories wall installation

- 1 x AR 403 122 (remote fan unit plinth)
- 1 x AD 851 041 (connecting piece for extension with flat duct for extra deep worktop)
- 1 x AD 852 030 (Flat duct bend 90° vertical)
- 1 x AD 852 010 (flat duct)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2201





AR 410 110

Metal housing
Max. air output 660 m³/h
Air recirculation
Installation in the cupboard

Special accessories

AA 410 110

2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit
AR 410 110.

AA 410 112

2 regenerable activated charcoal filter
For air recirculation.
Combinable with remote fan unit
AR 410 110.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

Remote fan unit 400 and 200 series

AR 410

- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure
depending on built-in situation.
Air recirculation:
570 / 660 m³/h.
Power levels depend on the motorless
appliances.

Features

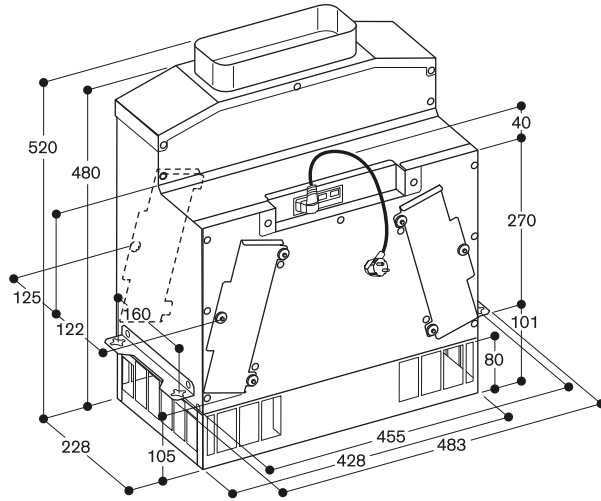
3 electronically controlled power levels
and 1 intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Including sound insulation to minimise
the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side:
1 x DN 150 flat duct.
Retaining bracket for installation at the
furniture base enclosed.
2 activated charcoal filters enclosed ex
factory.
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

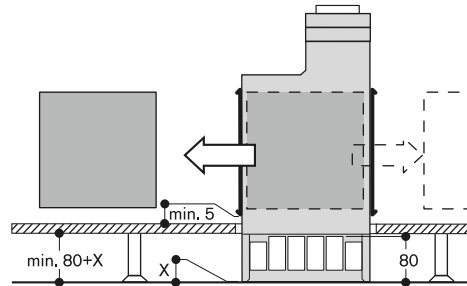
Powerful remote fan unit to combine
with Vario downdraft ventilation
400 and 200 series.
Connection to the respective
appliances via network cable.
Installation in a cupboard possible with
a cut-out in the furniture base or
behind the cupboard positioned on the
floor. Please refer to the planning
information on page 164 – 166.
To replace the filter the remote fan unit
must be accessible.
The charcoal filter exchange is
possible from both sides.

Connection

Total connected load 170 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.



Filter exchange



**AR 403 122**

Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation

Special accessories**AA 400 510**

Window contact switch
Can be combined with motorless appliances 400 series and Vario downdraft ventilation 200 series.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Remote fan unit 400 and 200 series**AR 403**

- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air extraction:
730 / 890 m³/h.
Power levels depend on the motorless appliances.

Features

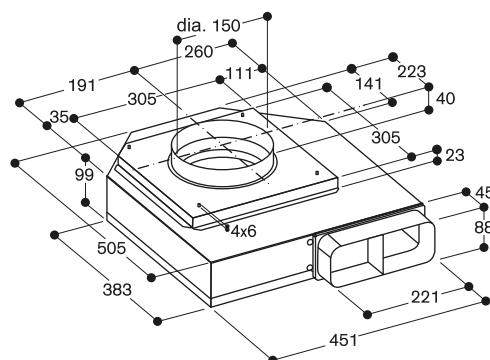
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Pipe connection pieces on output side:
1 x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Connection of AL 400 with an air collector box (AD 704 048, AD 704 049).
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.





CV 282 100

Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

Necessary installation accessories

CA 282 811

Air recirculation module

CA 284 011

Flat duct connecting piece

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

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

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

CA 282 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811

Activated charcoal filter for air recirculation module CA 282 810/811.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

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 of the cooking zone 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.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
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.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

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, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 205 mm.

Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.

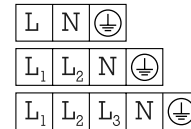
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
The appliance must be freely accessible from below.
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.

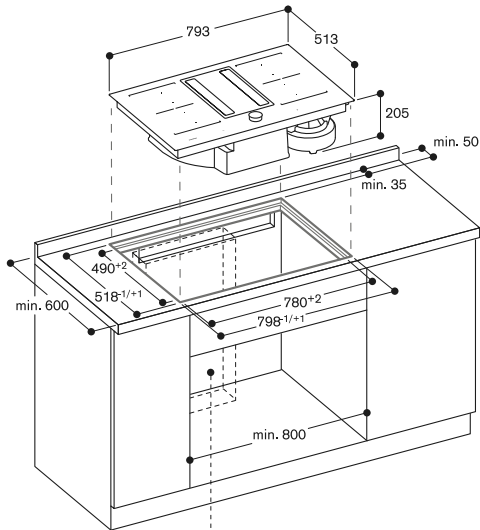
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing 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. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read the installation details regarding air ducting on page 214 – 215.

Connection

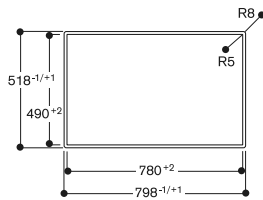
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



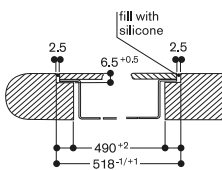


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

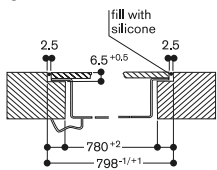
View from above



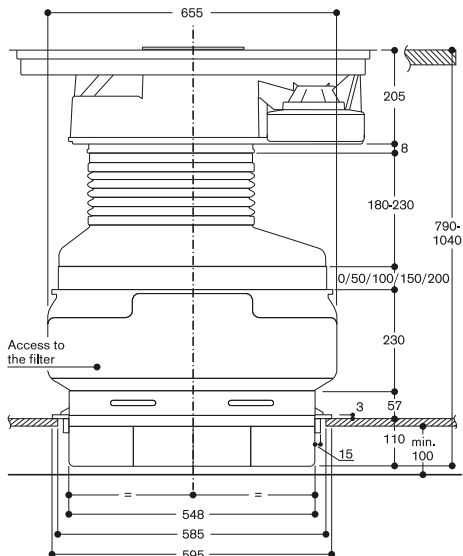
Cross section



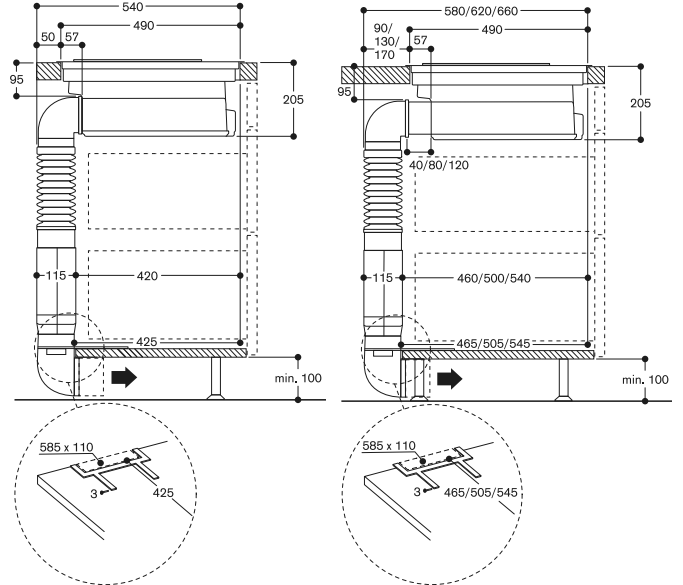
Longitudinal section



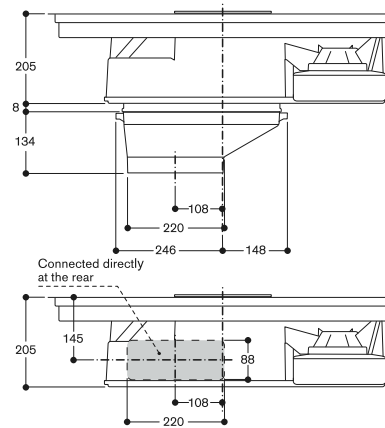
Front view of CV 282 with air recirculation module CA 282 810



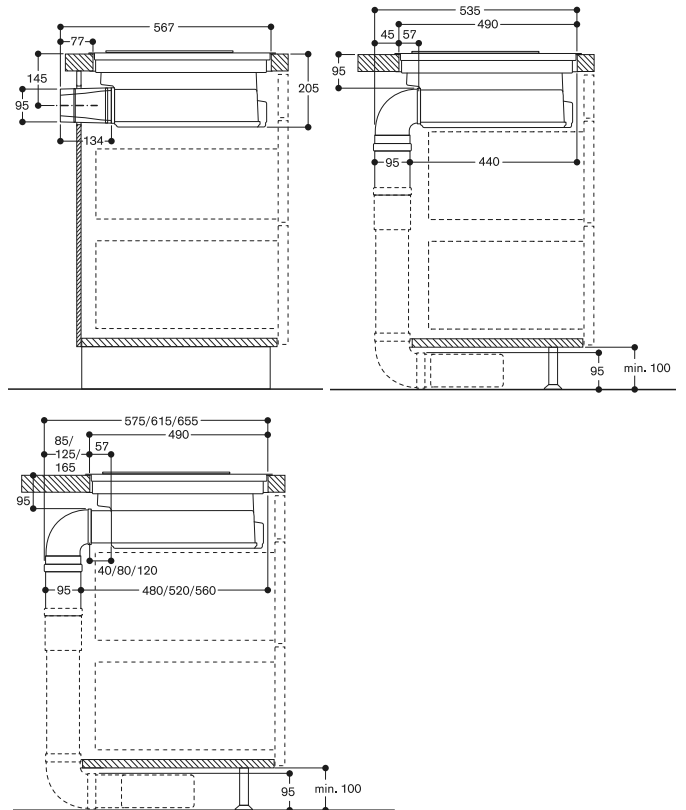
Side view CV 28, with air recirculation module CA 282 811



Front view CV 28, with flat duct connecting piece CA 284 011



Side view CV 28, with flat duct connecting piece CA 284 011





CV 282 110

Stainless steel frame
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

Necessary installation accessories

CA 282 811

Air recirculation module

CA 284 011

Flat duct connecting piece

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

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

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

CA 282 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811

Activated charcoal filter for air recirculation module CA 282 810/811.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

530 / 690 m³/h.

69 / 75 dB (A) re 1 pW.

57 / 63 dB (A) re 20 µPa.

Air recirculation:

505 / 620 m³/h.

71 / 75 dB (A) re 1 pW.

59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

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.

Sensor-controlled run-on function.

Grease filter and air recirculation filter saturation indicator.

Removable, dishwasher-safe grease filter unit.

Enamelled, dishwasher-safe cover for ventilation system.

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.

Consumption data

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

Energy consumption 49.5 kWh/year. Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

Sound level min. 61 dB / max. 69 dB normal mode.

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,

2-litre capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.

Immersion depth 204 mm.

Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.

Connection piece for air extraction: flat duct DN 150.

In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.

For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².

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

Appliance must be fixed from underneath.

Appliance weight: approx. 31 kg.

The appliance must be freely accessible from below.

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.

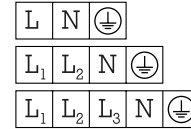
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

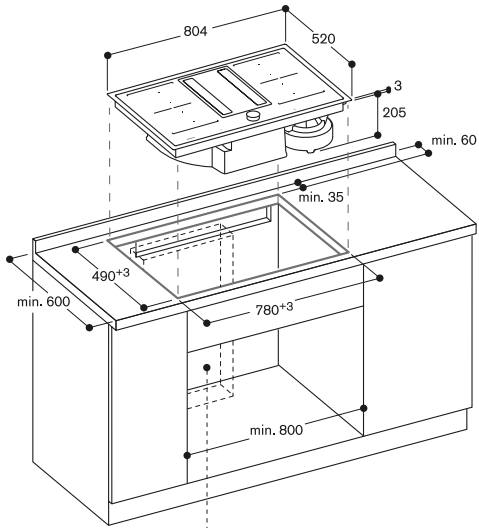
Please read the installation details regarding air ducting on page 214 – 215.

Connection

Total connected load 7.4 kW.

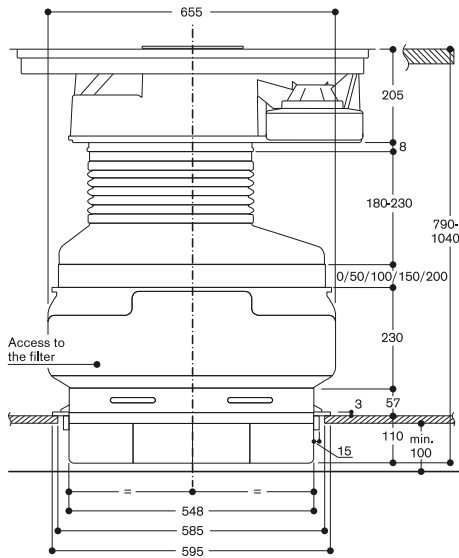
Connecting cable 1.5 m without plug.



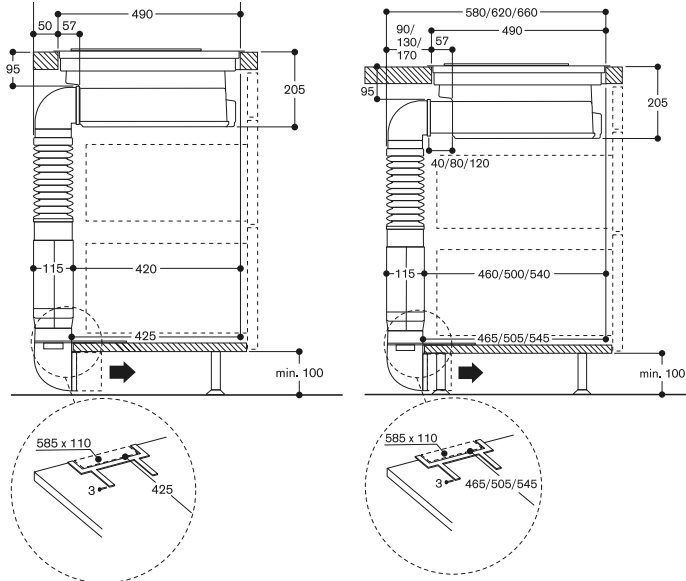


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

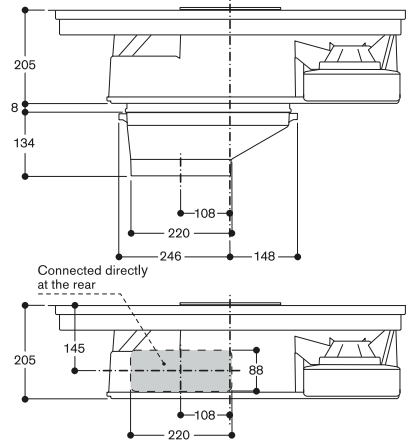
Front view of CV 282 with air recirculation module CA 282 810



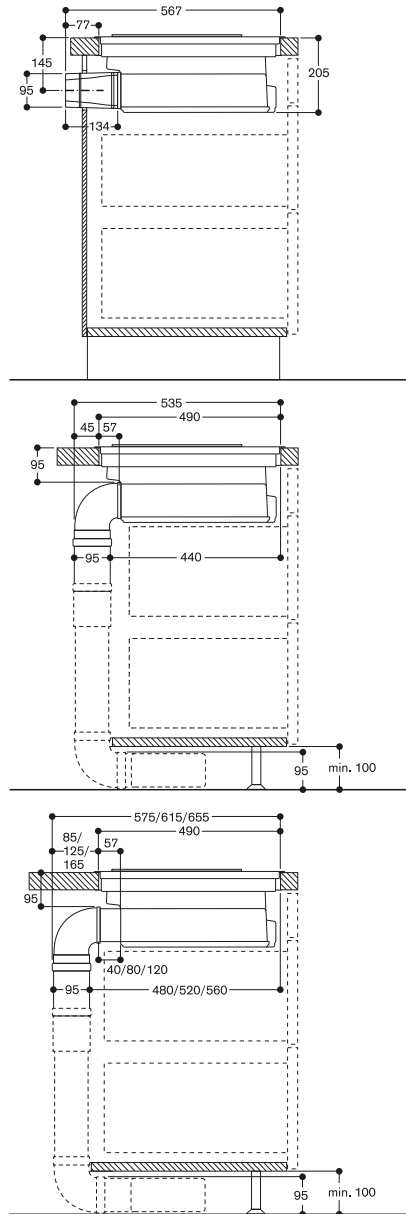
Side view CV 28. with air recirculation module CA 282 811



Front view CV 28, with flat duct connecting piece CA 284 011



Side view CV 28, with flat duct connecting piece CA 284 011



Planning examples for flex induction cooktop with integrated ventilation system 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.
- The air extraction ducting can be connected to below or to the rear. The respective connecting pieces are available for this purpose.
- The appliance must be accessible from underneath.

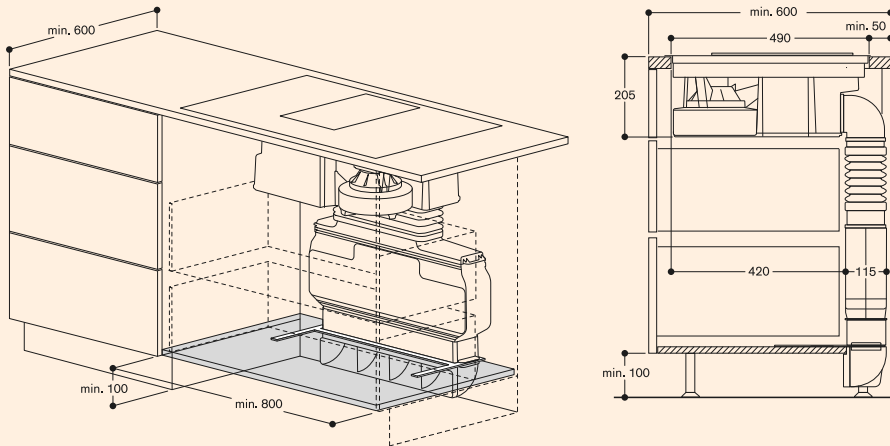
Air recirculation

- Installation with the air recirculation module CA 282 811 (available as a special accessory).
- Filters can be replaced from the front or rear. Accessibility needs to be determined during installation already.
- Allow accessibility to air recirculation module in the lower cabinet for replacing the filter.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 720 cm²).
- Connection piece for air extraction: flat duct DN 150.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 20 cm.

Planning example 1

CV 282 with air recirculation module CA 282 811

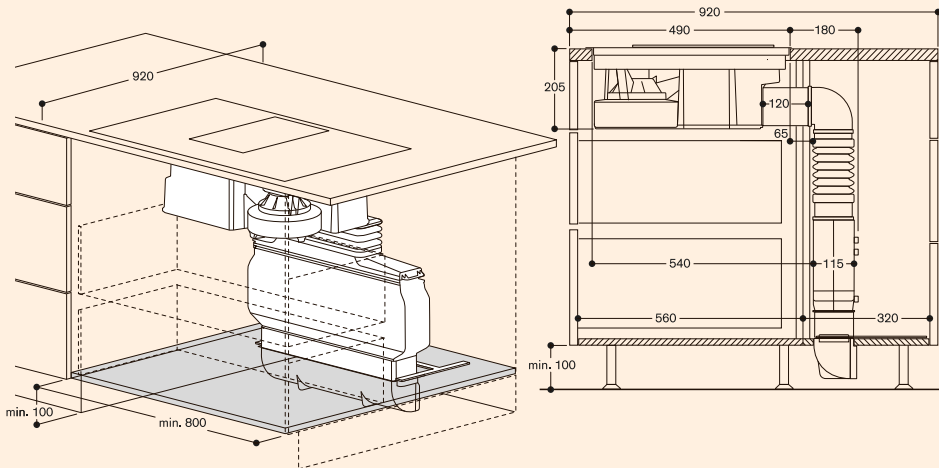
Wall installation, worktop depth 60 cm,
access to the filter for replacement from the front.



Planning example 2

CV 282 with air recirculation module CA 282 811

Island installation, worktop depth 92 cm,
access to the filter for replacement from the rear.



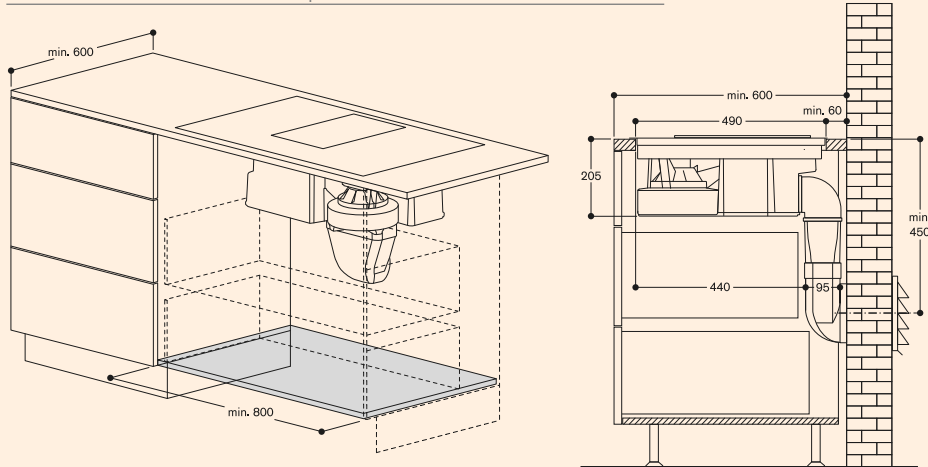
Air extraction

- Installation with the flat duct connecting piece CA 284 011 (available as a special accessory).
- Maximum length of the air extraction ducting system 6 m to assure good performance.
- For optimum air circulation, we recommend ducts with DN 150. Ducting and connection pieces are available as special accessories.
- Two flat ducts must be connected with a pipe connector.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).

Planning example 3

CV 282 with air extraction connecting piece CA 284 011

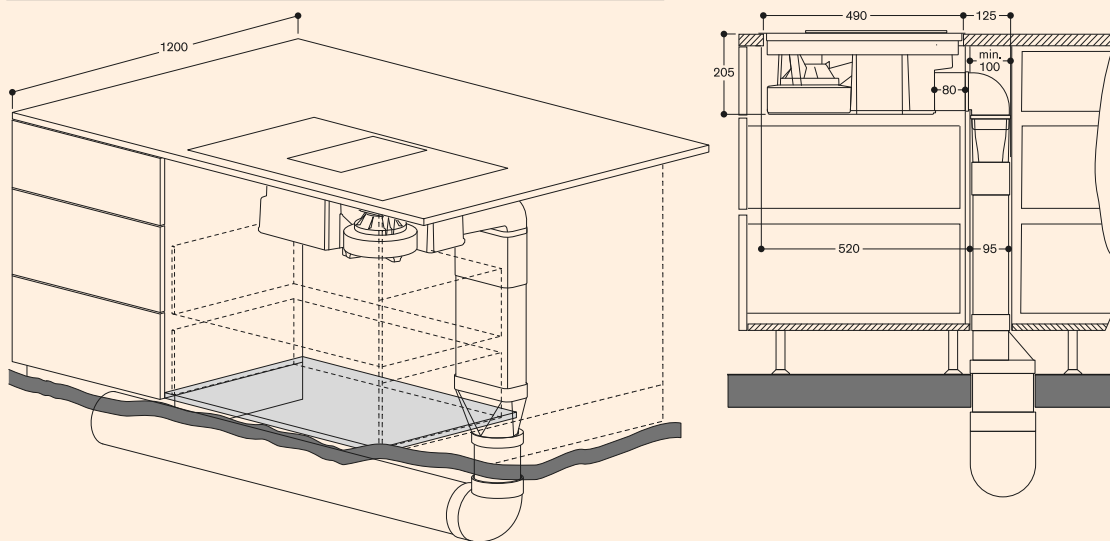
Wall installation, worktop depth 60 cm, connection to a wall outlet with telescopic duct.



Planning example 4

CV 282 with air extraction connecting piece CA 284 011

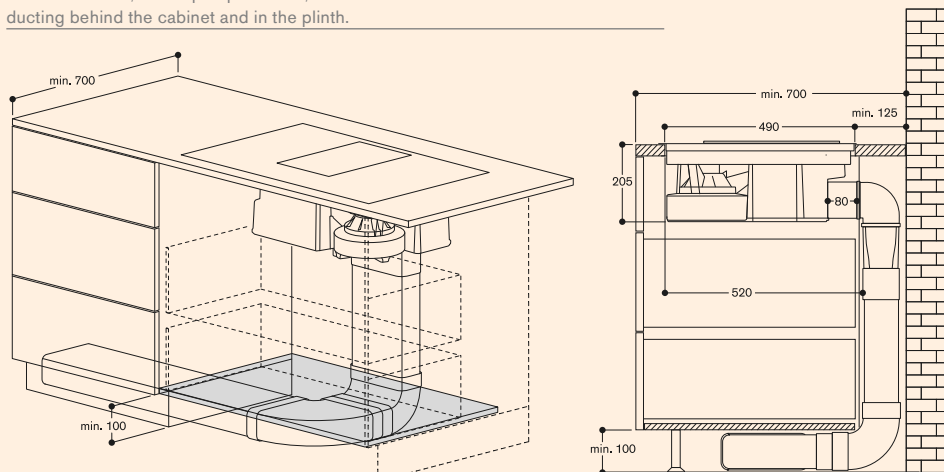
Island installation, worktop depth 1.20 m, ducting directed to the outside via the cellar.



Planning example 5

CV 282 with air extraction connecting piece CA 284 011

Wall installation, worktop depth 70 cm, ducting behind the cabinet and in the plinth.





AI 240 191

Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 326

Stainless steel chimney extension-
Length: 1100 mm

AD 220 396

Ceiling collar for chimneys
Stainless steel

AD 223 346

Extension for mounting kit 500 mm.

AD 223 356

Adapter for slanted roof left/right.

AD 223 366

Adapter for slanted roof front/back.

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.

AA 200 112

1 regenerable activated charcoal filter
For air recirculation module

AA 200 812/816 and AA 010 811/
AA 012 811.

AA 200 816

Air recirculation module inclusive
1 activated charcoal filter with high efficient odour reduction due to increased surface.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Island hood 200 series

AI 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 whole 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:

650 / 950 m³/h.

64 / 72 dB (A) re 1 pW.

52 / 60 dB (A) re 20 µPa.

Air recirculation:

450 / 530 m³/h.

69 / 72 dB (A) re 1 pW.

57 / 60 dB (A) re 20 µPa.

Odour reduction air recirculation 95 %.

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 4 x 3 W.

Illuminance 679 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Consumption data

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

Energy consumption 43.2 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class B.

Sound level min. 43 dB / max. 64 dB normal mode.

Planning notes

The package includes the mounting kit and the two-part chimney with the dimensions from 664 mm to 844 mm.

Individual planning solutions can be implemented using the special accessory chimney extension

AD 200 326 in combination with extension for mounting kit AD 223 346.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

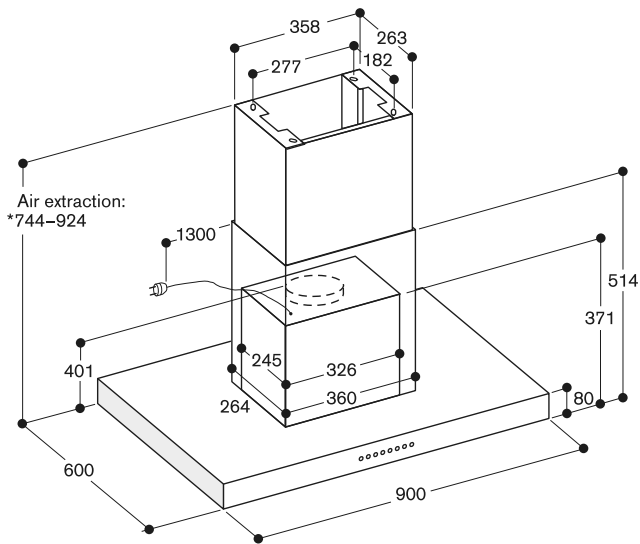
The air recirculation module with activated charcoal filter can be installed on the inner chimney.

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

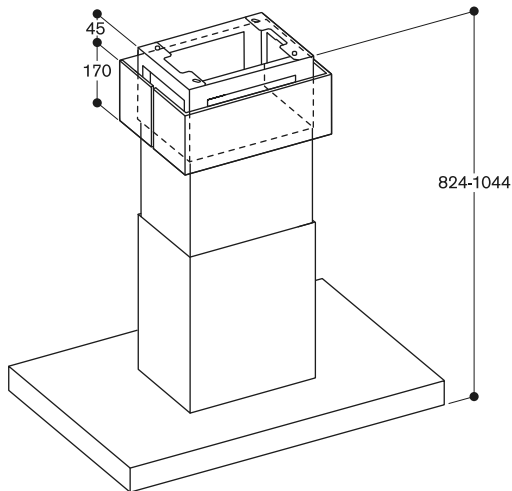
Total connected load 272 W.

Connecting cable 1.3 m with plug.



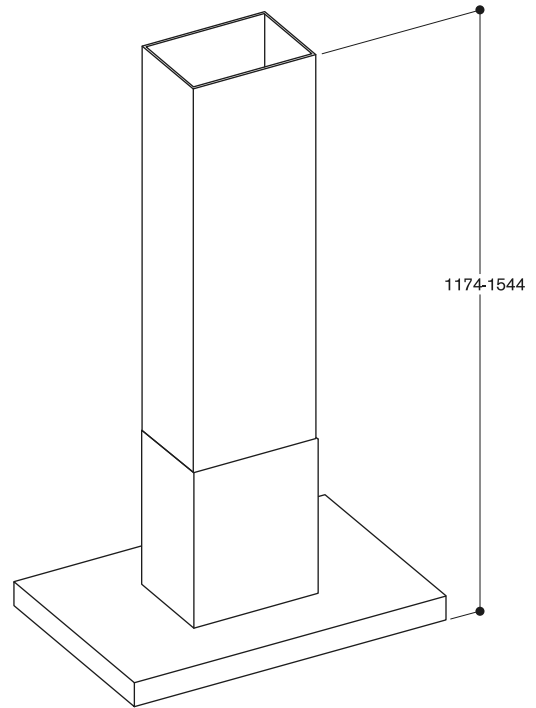
* Suitable for ceiling heights from 2.34 m to 2.52 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AI 240 with AA 200 816



* Suitable for ceiling heights from 2.42 m to 2.64 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AI 240 with AD 200 326 and AD 223 346



* Suitable for ceiling heights from 2.78 m to 3.15 m;
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



AW 240 191

Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 322

Stainless steel chimney extension-
Length: 1000 mm

AD 200 392

Ceiling collar for chimneys
Stainless steel

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.

AA 200 112

1 regenerable activated charcoal filter

For air recirculation module

AA 200 812/816 and AA 010 811/
AA 012 811.

AA 200 812

Air recirculation module inclusive

1 activated charcoal filter with high efficient odour reduction due to increased surface

For air recirculation.

Can be combined with wall-mounted hoods.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 whole 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:

620 / 930 m³/h.

64 / 73 dB (A) re 1 pW.

52 / 61 dB (A) re 20 µPa.

Air recirculation:

380 / 470 m³/h.

69 / 74 dB (A) re 1 pW.

57 / 62 dB (A) re 20 µPa.

Odour reduction air recirculation 95 %.

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 3x3W.

Illuminance 575 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Consumption data

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

Energy consumption 39.3 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class B.

Sound level min. 44 dB / max. 64 dB normal mode.

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. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

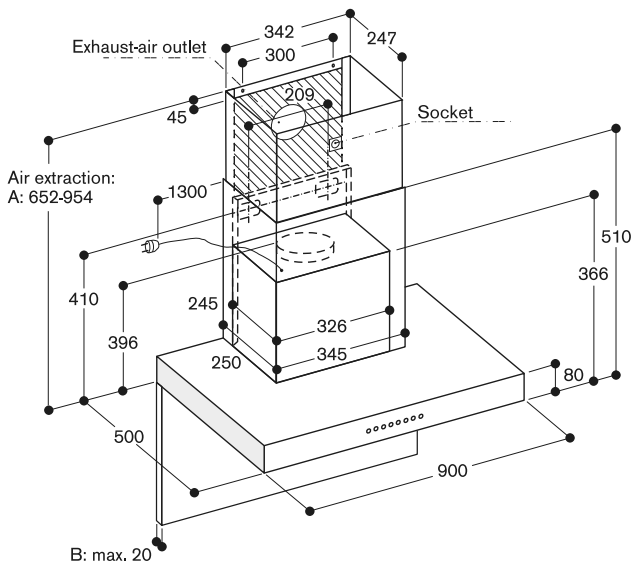
The air recirculation module with activated charcoal filter can be installed on the inner chimney.

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

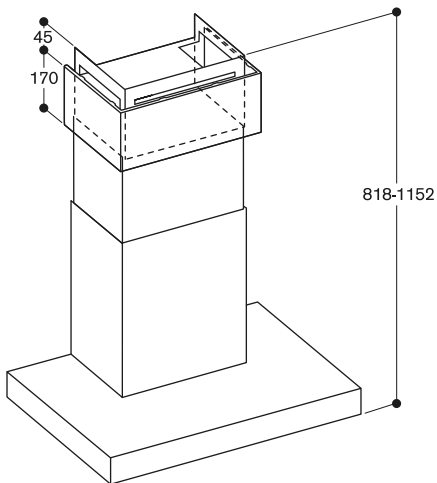
Total connected load 269 W.

Connecting cable 1.3m with plug.



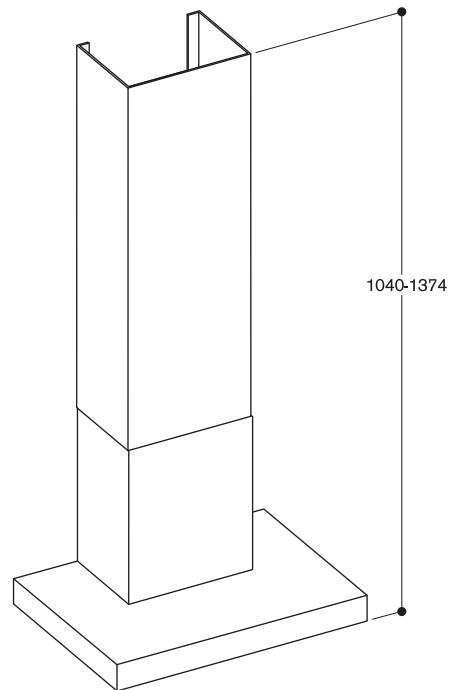
A: Suitable for ceiling heights from 2.25 m to 2.55 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.
B: Note the maximum thickness of the back panel.

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 extraction / Air recirculation

Delivery without chimney

AW 250 172

Full glass front in Gaggenau Anthracite
Width 70 cm

Air extraction / Air recirculation

Delivery without chimney

Installation accessories

AD 200 012

Stainless steel air extraction chimney

Special accessories

AA 250 112

2 regenerable activated charcoal filter

For air recirculation.

Combinable with the wall-mounted hood

AW 25. 192 and AW 25. 172.

AA 250 113

2 activated charcoal filter

For air recirculation.

Combinable with the wall-mounted hood

AW 25. 192 and AW 25. 172.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

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 panel 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

530 / 960 m³/h.

57 / 70 dB (A) re 1 pW.

42 / 55 dB (A) re 20 µPa.

Air recirculation:

460 / 670 m³/h.

68 / 78 dB (A) re 1 pW.

54 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 70 cm

Air extraction:

530 / 970 m³/h.

57 / 70 dB (A) re 1 pW.

43 / 56 dB (A) re 20 µPa.

Air recirculation:

470 / 680 m³/h.

68 / 78 dB (A) re 1 pW.

54 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

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 2 x 3 W.

Illuminance 460 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Consumption data

Energy efficiency class A+/A+ at a range of energy efficiency classes from A++ to E.

Energy consumption

31.4/31.8 kWh/year.

Ventilation efficiency class A/A.

Illumination efficiency class A/A.

Grease filter efficiency class B/B.

Sound level min. 42/42 dB /

max. 57/57 dB normal mode.

Planning notes

The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200012 is available for potential air extraction mode.

Clearance above gas appliances min. 60 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 45 cm.

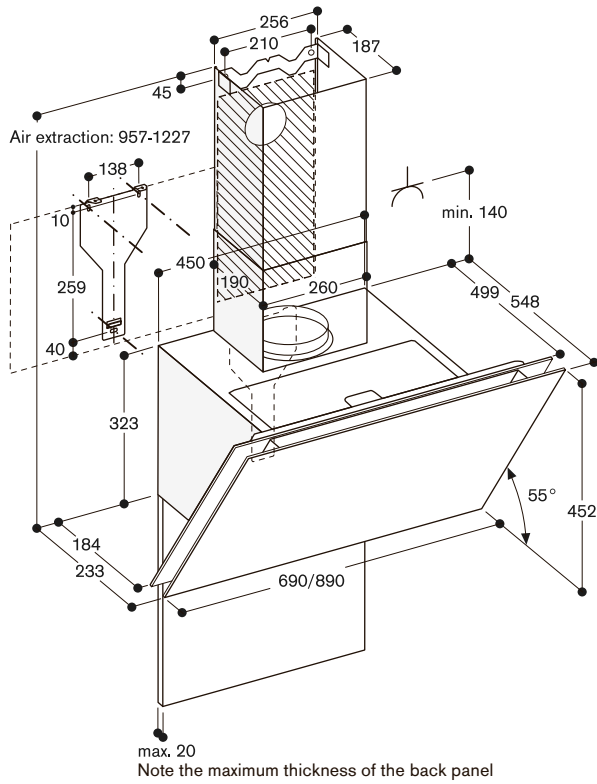
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

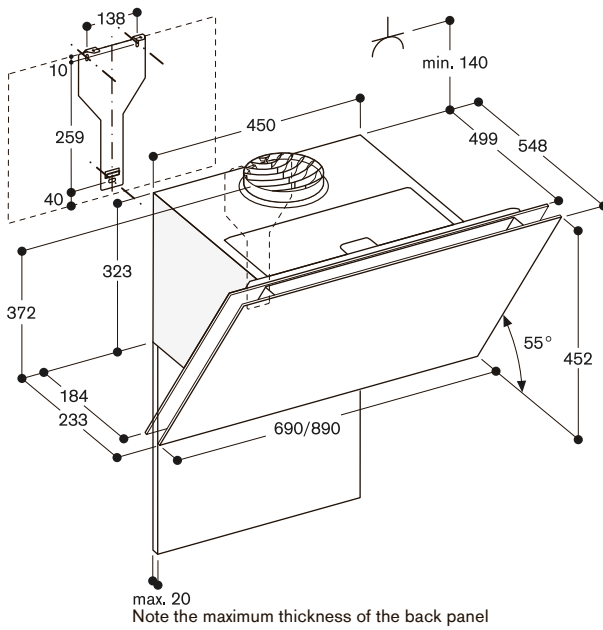
Total connected load 270/270 W

Connecting cable 1.3 m with plug.

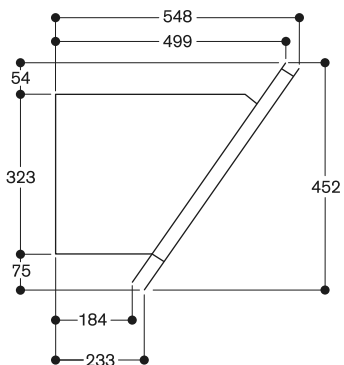
Air extraction



Air recirculation



Side view





AW 270 192

Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery without chimney

Installation accessories

AD 200 012

Stainless steel air extraction chimney

Special accessories

AA 270 112

2 regenerable activated charcoal filter
For air recirculation.
Combinable with the wall-mounted
hood AW 27. 192.
Odour reduction: 90%

AA 270 113

2 activated charcoal filter
For air recirculation.
Combinable with the wall-mounted
hood AW 27. 192.

Installation accessories for the air
recirculation ducts you will find at the
pages 230 – 243.

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 panel 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

410 / 730 m³/h.

57 / 70 dB (A) re 1 pW.

43 / 56 dB (A) re 20 µPa.

Air recirculation:

310 / 540 m³/h.

63 / 74 dB (A) re 1 pW.

50 / 61 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

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 2 x 3 W.

Illuminance 460 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Consumption data

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

Energy consumption 37.1 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class C.

Sound level min. 42 dB / max. 57 dB normal mode.

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. 60 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 45 cm.

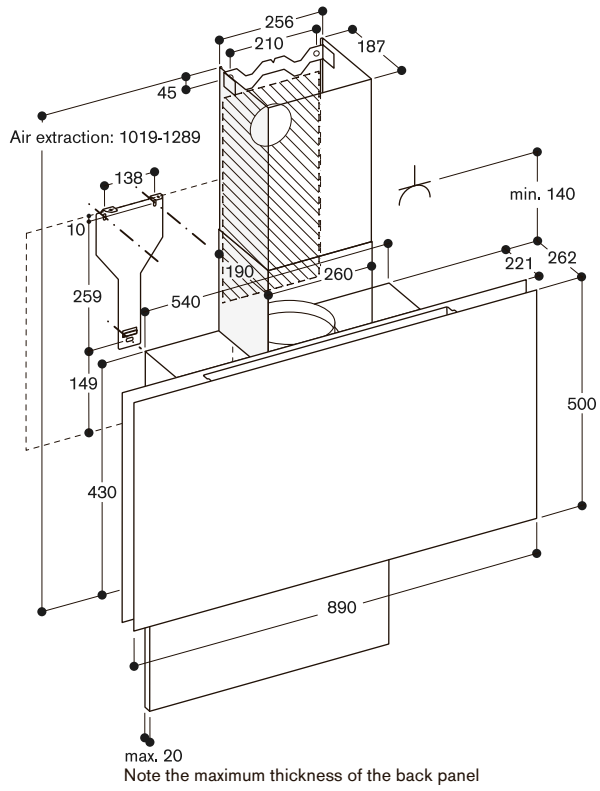
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

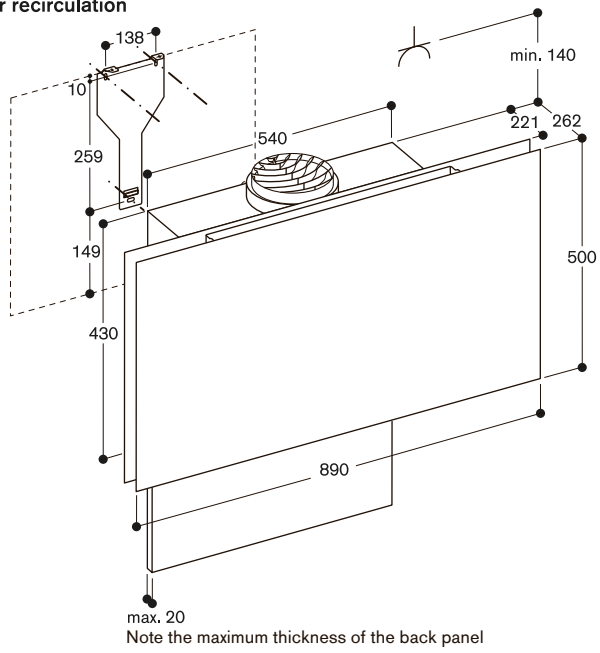
Total connected load 150 W

Connecting cable 1.3m with plug.

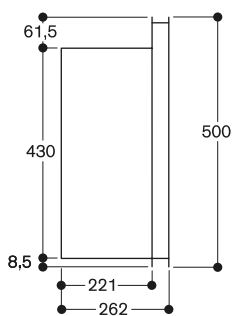
Air extraction



Air recirculation



Side view





AF 210 191

Stainless steel handle bar
Width 90 cm

Air extraction / Air recirculation

AF 210 161

Stainless steel handle bar
Width 60 cm

Air extraction / Air recirculation

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

AA 210 490

Lowering frame for 90 cm flat kitchen hood

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 210 490 is used, the assembly kit is not needed.

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.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flat kitchen hood 200 series

AF 210

- Unobtrusive flat kitchen hood design thanks to integrated glass panel 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 whole cooktop
- **The patented lowering frame allows the flat kitchen 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 odour 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

520 / 930 m³/h.

56 / 70 dB (A) re 1 pW.

42 / 56 dB (A) re 20 µPa.

Air recirculation:

510 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

Appliance width 60 cm

Air extraction:

510 / 920 m³/h.

56 / 70 dB (A) re 1 pW.

42 / 56 dB (A) re 20 µPa.

Air recirculation:

500 / 900 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

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 3x3 W / 2x3 W.

Illuminance 708 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 a one-way flap.

Consumption data

Energy efficiency class A+/A+ at a range of energy efficiency classes from A++ to E.

Energy consumption

32/36,5 kWh/year.

Ventilation efficiency class A/A.

Illumination efficiency class A/A.

Grease filter efficiency class B/B.

Sound level min. 40/40 dB / max. 56/56 dB normal mode.

Planning notes

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. 65 cm (more than total load gas 12 kW min. 70 cm).

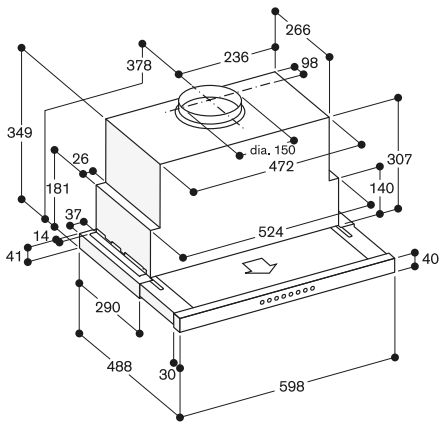
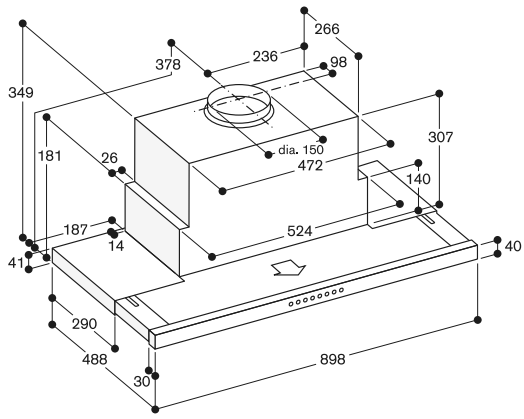
Clearance above electric appliances min. 43 cm.

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.

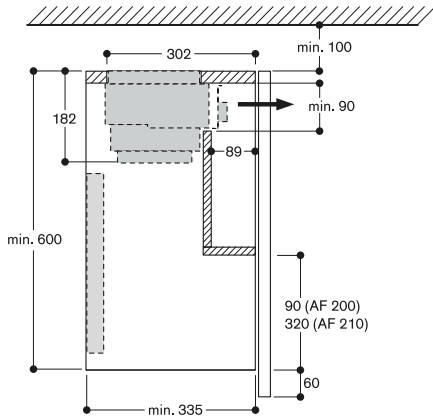
Connection

Total connected load 269/266 W

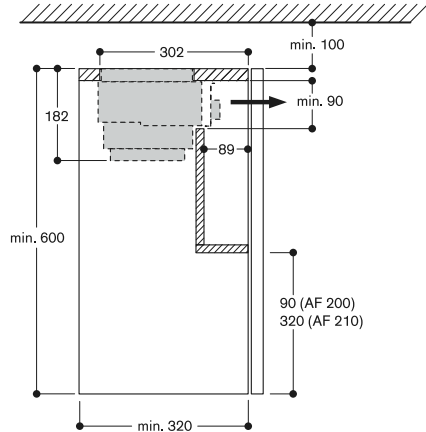
Connecting cable 1.8 m, pluggable.



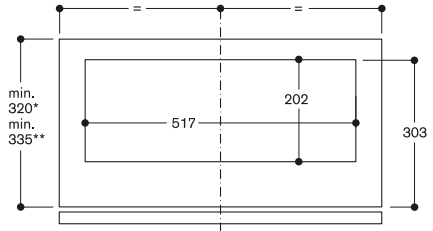
Cross-section of upper cabinet with AA 211 812 and AA 210 490/460 lowering frame



Cross-section of upper cabinet with AA 211 812

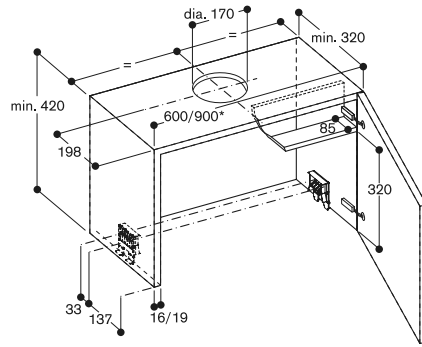


View of upper cabinet from above with AA 211 812



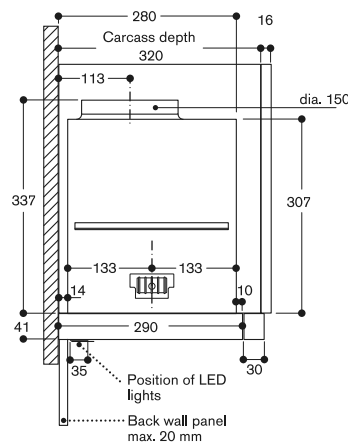
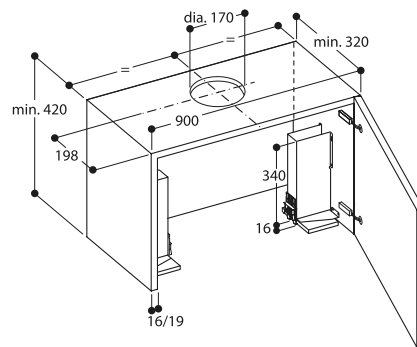
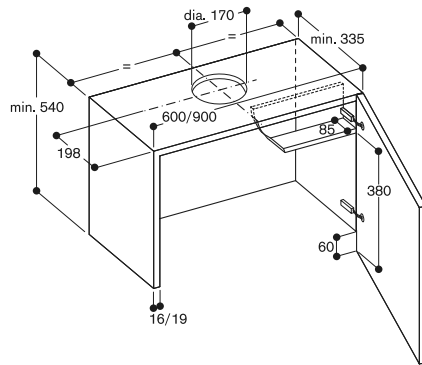
* Appliance only
** Appliance with AA 210 490/460 lowering frame

Upper cabinet for AF 210



* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition

Upper cabinet for AF 210 with AA 210 460/AA 210 490 lowering frame





AF 200 160

Stainless steel handle bar

Width 60 cm

Air extraction / Air recirculation

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA211812.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Flat kitchen hood 200 series

AF 200

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- A special mechanism extends the steam screen automatically
- Steam screen and visible corpus made of brushed stainless steel
- Integration of a spice rack is possible
- 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 whole cooktop
- **The patented lowering frame allows the flat kitchen 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 odour 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.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

380 / 690 m³/h.

54 / 66 dB (A) re 1 pW.

50 / 54 dB (A) re 20 µPa.

Air recirculation:

380 / 660 m³/h.

57 / 69 dB (A) re 1 pW.

43 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 94%.

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 2x3 W.

Illuminance 683 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 a one-way flap.

Consumption data

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

Energy consumption 34 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class B.

Sound level min. 41 dB / max. 54 dB normal mode.

Planning notes

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. 65 cm (more than total load gas 12 kW min. 70 cm).

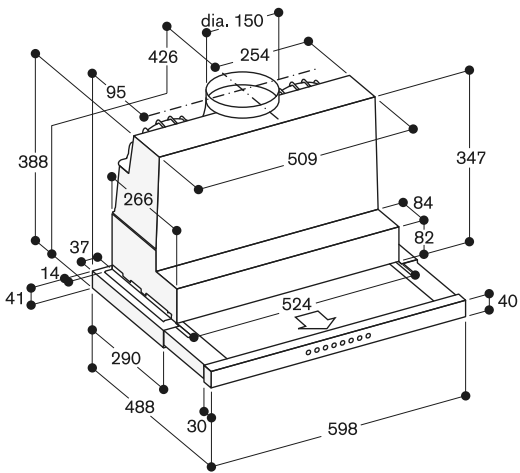
Clearance above electric appliances min. 43 cm.

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.

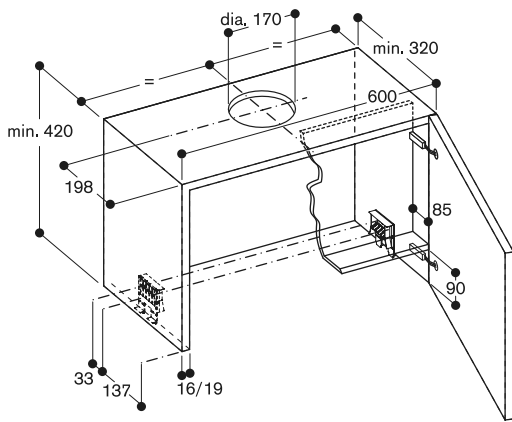
Connection

Total connected load 146 W.

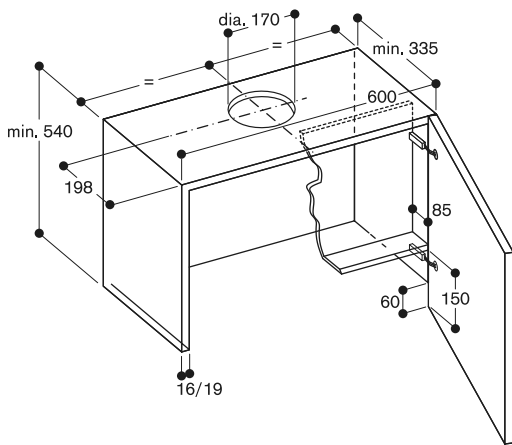
Connecting cable 1.8 m, pluggable.



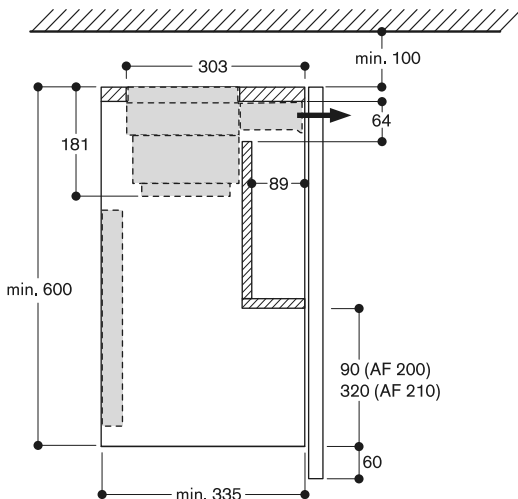
Upper cabinet for AF 200 160



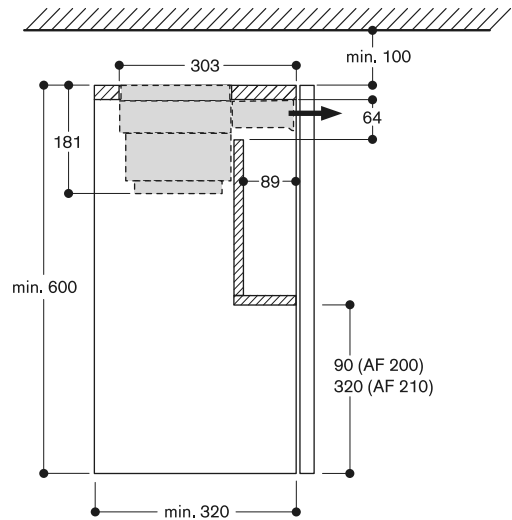
Upper cabinet for AF 200 160 with AA 210 460 lowering frame



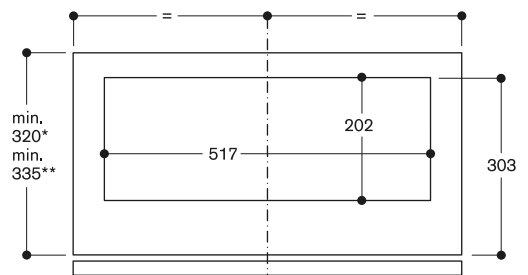
Cross-section of upper cabinet with AA 211 812 and lowering frame AA 210 490/460



Cross-section of upper cabinet with AA 211 812

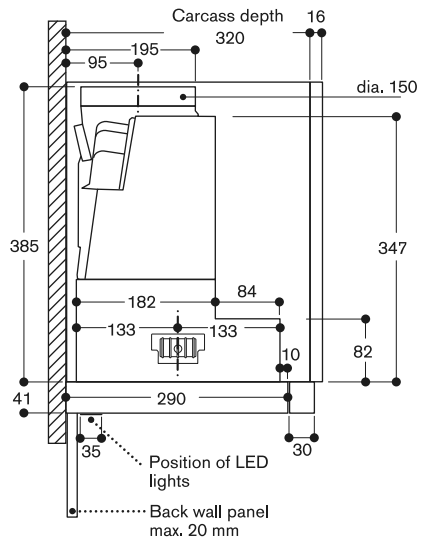


View of upper cabinet from above with AA 211 812



* Appliance only

** Appliance with AA 210 490/460 lowering frame





AC 200 191

Stainless steel and glass
Width 86 cm
Air extraction / Air recirculation

AC 200 181

Stainless steel and glass
Width 70 cm
Air extraction / Air recirculation

AC 200 161

Stainless steel and glass
Width 52 cm
Air extraction / Air recirculation

Special accessories

AA 200 510

Remote control for canopy extractor
AC 200

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Can be combined with flat kitchen hood series 200 / canopy extractor series 200.

Installation accessories for the air recirculation ducts you will find at the pages 230 – 243.

Canopy extractor 200 series

AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Energy efficiency class A++

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.

Appliance width 86 cm

Air extraction:

570 / 800 m³/h.

64 / 70 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

540 / 790 m³/h.

72 / 77 dB (A) re 1 pW.

59 / 65 dB (A) re 20 µPa.

Odour reduction air recirculation 94 %.

Appliance width 70 cm

Air extraction:

570 / 770 m³/h.

64 / 70 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

540 / 740 m³/h.

73 / 78 dB (A) re 1 pW.

60 / 65 dB (A) re 20 µPa.

Odour reduction air recirculation 93 %.

Appliance width 52 cm

Air extraction:

540 / 730 m³/h.

64 / 70 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

530 / 690 m³/h.

70 / 77 dB (A) re 1 pW.

59 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 92 %.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is available as a special accessory.

Interval ventilation, 6 min.

Run-on function, 6 min.

Grease filter saturation indicator.

Metal grease filter, dishwasher-safe.

Glas filter cover.

Neutral white LED light (4000 K), dimmable.

Lamp output 2 x 1 W.

Illuminance 266 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy efficiency class A++/A++/ A++ at a range of energy efficiency classes from A++ to E.

Energy consumption

25.5/30.3/29.6 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A.

Grease filter efficiency class D/D/D.

Sound level min. 41/42/44 dB /

max. 64/65/67 dB normal mode.

Planning notes

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 filter drawer.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

Can be integrated invisibly in upper cabinet.

Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended).

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

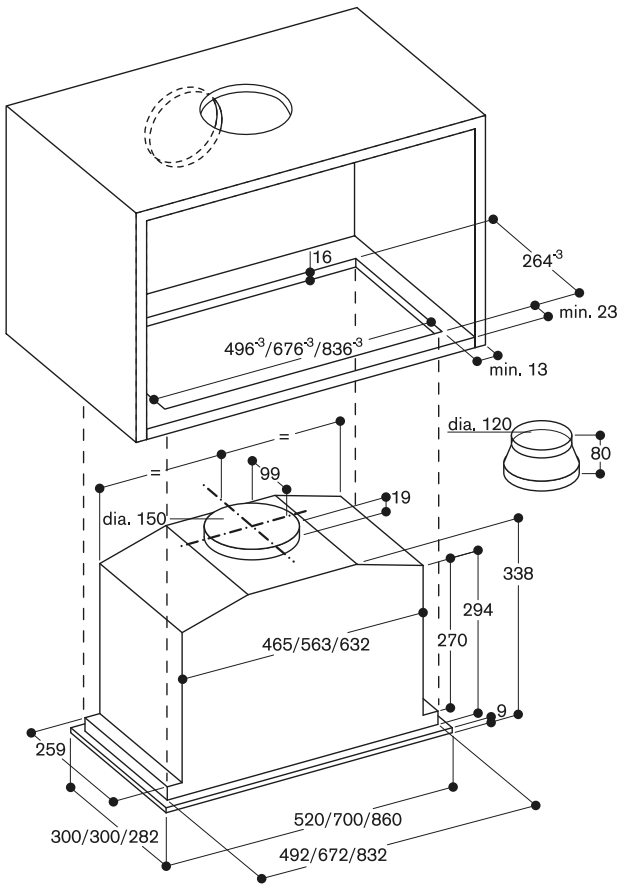
Clearance above electric appliances min. 50 cm.

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.

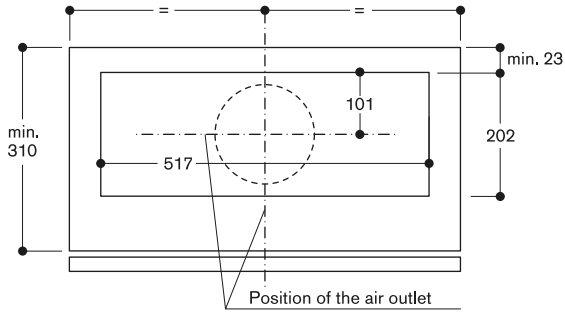
Connection

Total connected load 172/172/172 W.

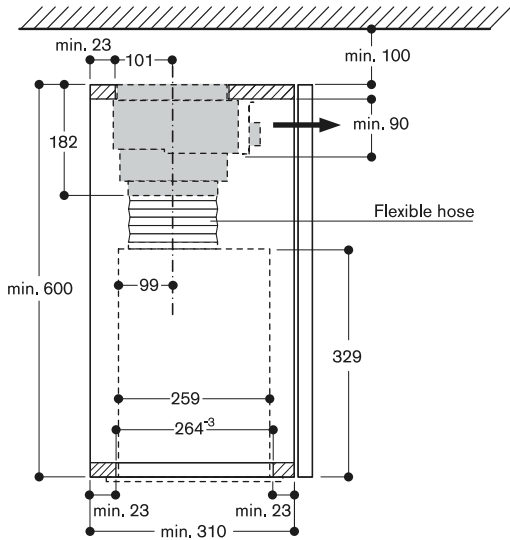
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



Cross-section of upper cabinet with AC 200 and AA 211 812



Accessories | special accessories for ventilation appliances

Air recirculation module with activated charcoal filter

AA 442 810

Air recirculation module with activated charcoal filter

For air recirculation.

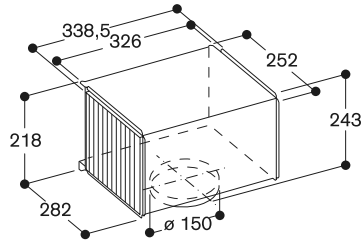
Can be combined with island and wall-mounted hood AI 442/AW 442.

Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).

For installation on the inner chimney. Consisting of filter bracket, 2 activated charcoal filter, flexible hose and 2 hose clamps.



AA 200 812

For air recirculation.

Can be combined with wall-mounted hoods AW 240

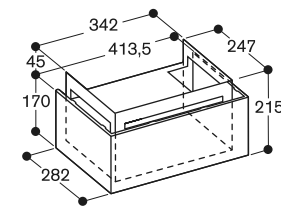
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.

Extended change interval for the activated charcoal filter.

For installation on the external chimney or internal chimney.

Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.



AA 200 816

For air recirculation.

Can be combined with island hoods AI 240.

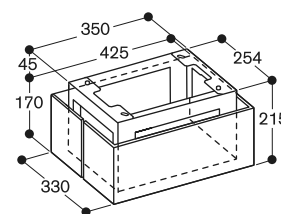
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter.

For installation on the internal chimney.

Includes design panel, activated charcoal filter, flexible hose and 2 hose clamps.



AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface

For air recirculation.

Can be combined with flat kitchen hood series 200/canopy extractor 200 series.

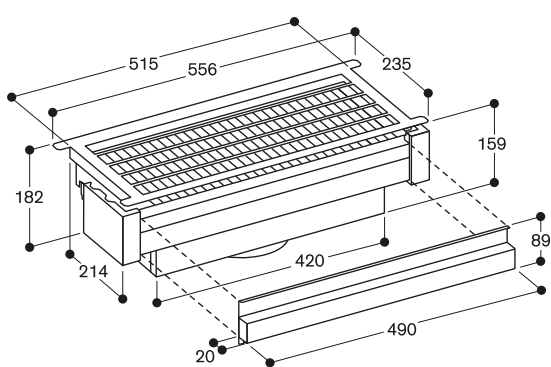
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter.

For assembly in the upper cabinet.

Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.



Removable filter panel

AA 010 811

Stainless steel

AA 012 811

White

For air recirculation.

Can be combined with ceiling ventilation AC 250 and AC 402.

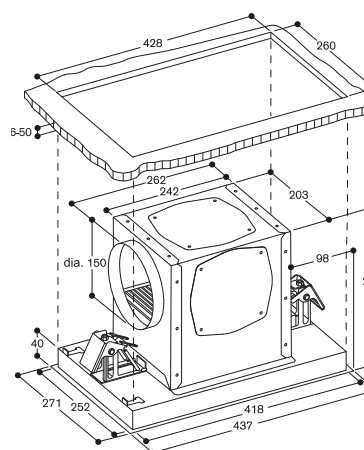
Odour reduction comparable to air extraction mode (95%).

Comprises design panel, wall mount, activated charcoal filter, flexible pipe and 2 hose clamps.

Pipe connection to the front, sideways or at the top.

Connecting pipe DN 150 round.

Recommended minimum gap between filter openings and wall: 100 cm.

**Air recirculation module for CV 28.****CA 282 811**

For air recirculation.

Can be combined with the flex induction cooktop with integrated ventilation system CV 28..

For installation in the cabinet.

Plinth height min. 10 cm.

For optimum performance, the recirculated air requires sufficient space in the plinth to escape (outflow surface area at least 720 cm²).

Odour reduction air recirculation 89%. Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).

Filters can be replaced from the front or rear. Accessibility needs to be determined during installation already.

Allow accessibility to air recirculation module in the lower cabinet for replacing the filter.

Consists of 1 x 90° bend and 3 extensions for deeper worktops, 1 activated charcoal filter, flexible hose, 4 extensions for height adjustment, 1 x 90° bend with diffuser for the plinth and 1 air recirculation module mount.

**AD 442 392 for AW 442****AD 442 396 for AI 442****AD 200 392 for AW 240****AD 220 396 for AI 240****Ceiling collar for air chimneys**

Stainless steel/aluminium-lacquered

Covers the fixing screws of wall and island air chimneys as well as uneven gaps at not exactly horizontal ceilings. Allows the installation of customised one-piece wall chimneys and island chimneys without telescope.

Features

Ceiling fixture for duct and clip-on cover in the color of chimney.

Planning notes

Available for most of the Gaggenau chimney dimensions to fit with standard chimneys.



Accessories | special accessories for ventilation appliances

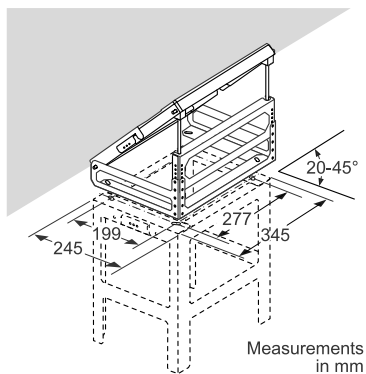
Adapter for slanted roof

AD 223 366

Adapter for island hood AI 240

For installation on a slanted roof forwards or backwards.

Suitable for slanted roof from 20–45 degrees.



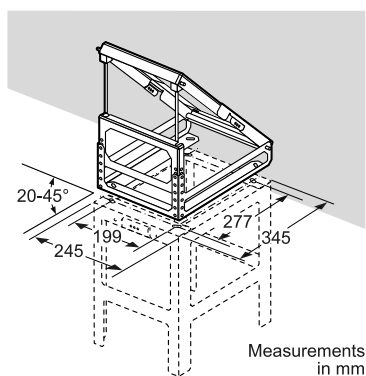
AD 223 356

Adapter for island hood

AI 240.

For installation on a slanted roof to the left or to the right.

Suitable for slanted roof from 20–45 degrees.

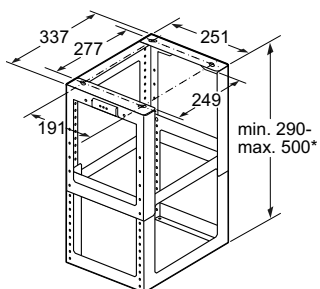


Extension for mounting kit for island hood AI 240

AD 223 346

For a chimney height of 1100–1500 mm.

Appliance height is dependent on the structure (cabinet height).



height-adjustable
in 10 mm increments

Measurements in mm

AA 210 490

Lowering frame for 90 cm flat kitchen hood

AA 210 460

Lowering frame for 60 cm flat kitchen hood

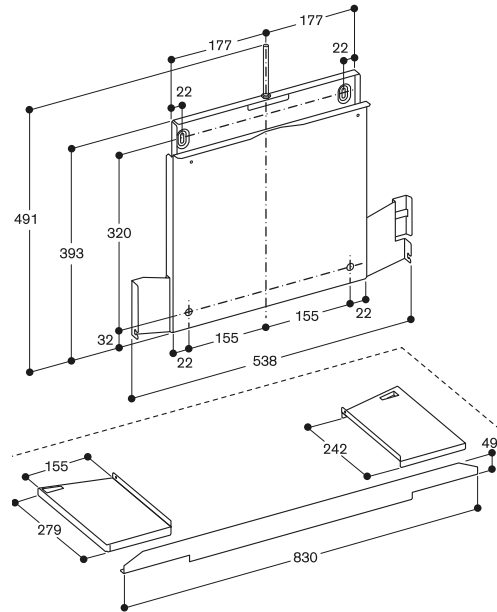
Can be combined with flat kitchen hood series 200.

The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet.

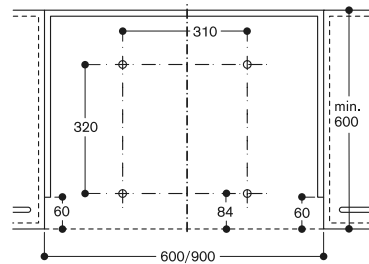
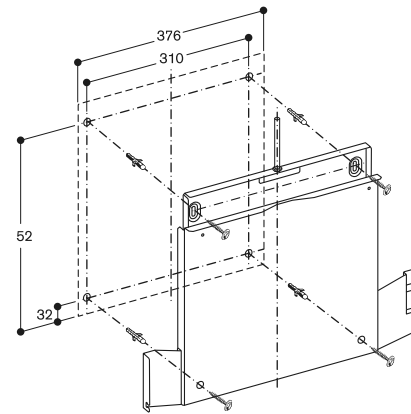
For assembly directly on the kitchen wall or reinforced upper cabinet.

For assembly in the upper cabinet. The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

In combination with a back wall panel > 5 mm the lowering frame needs to be lined and the cavity depths must be adapted accordingly.



* only available with AA 210 490



Fitting directly to the kitchen wall

AA 210 491

Assembly kit for 90 cm upper cabinet

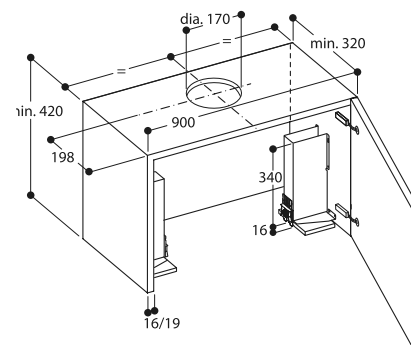
Can be combined with the 90 cm wide flat kitchen hoods 200 series.

Flat kitchen hood of 200 series

For left/right assembly in upper cabinets.

For assembly in the upper cabinet.

If the lowering frame AA 210 490 is used, the assembly kit is not needed



Accessories | special accessories for ventilation appliances

CA 230 100

Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.



AA 400 510

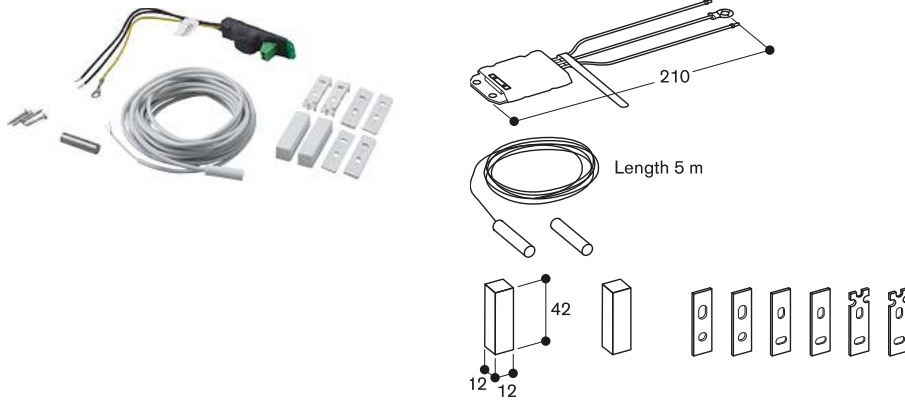
Window contact switch

Can be combined with motorless appliances 400 series.

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 window contact switch is suitable for this purpose.

The ventilation appliance only works when the window is open if a window contact switch is connected. The lighting works even if the window is closed.



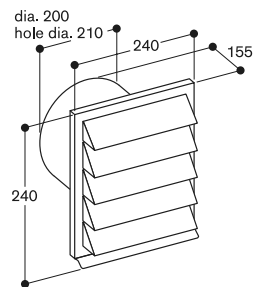
AA 200 510

Remote control for canopy extractor AC 200



Wall outlet

Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.



AD 700 051

Wall outlet

Stainless steel
DN 200 round

Little loss of airflow due to large stainless steel outlet louvers.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.
Connecting piece DN 200 round

Planning notes

For use with telescopic wall-duct
AD 702
Wall breakthrough \varnothing 210 mm

AD 850 050

Wall outlet

Stainless steel
DN 150 flat

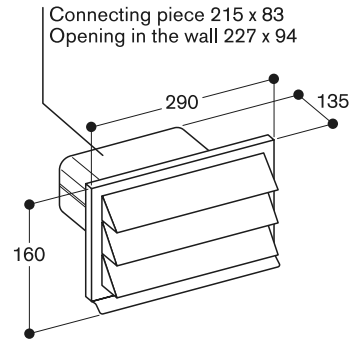
Little loss of airflow due to large stainless steel outlet louvers.
Compact dimensions by flat structure.
Connecting piece flat duct DN 150.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.

Planning notes

Direct connection of flat duct DN 150 without pipe connector.
Wall breakthrough 230 x 110 mm.



AD 702 052

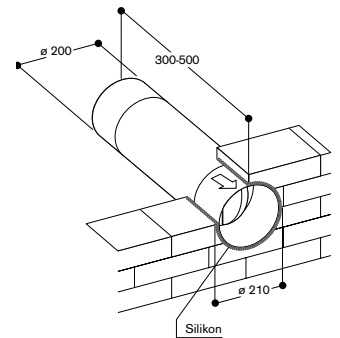
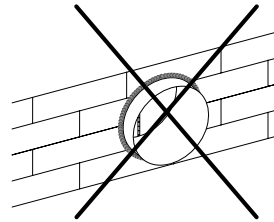
Telescopic wall-duct
DN 200 round

Features

Connecting piece DN 200 round.
Integrated one-way flap.

Planning notes

For use with wall outlet AD 700 051 or remote fan unit AR 401.



AD 750 053

Wall outlet with telescopic duct
Stainless steel/plastic
DN 150 round

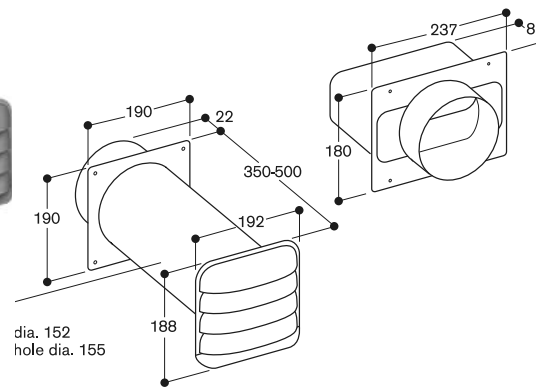
Optimal temperature insulation.
Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

Features

Weatherproof stainless steel louvers.
3-times insulating Backflow system.
Magnetic opening and closing.
Defined opening pressure (65 Pa) prevents rattling.
Full opening even at low flow rates.
Telescopic wall duct 350 - 500 mm for round pipe connection piece DN 150.

Planning notes

Conform to blower-door test.
For connection of round pipe DN 150 or flat pipe DN 150. Wall breakthrough $\varnothing 155$ mm.



Accessories | special accessories for ventilation appliances

Excellent performance thanks to optimal ducting and installation.

Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimises the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.

In Gaggenau's accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible.

For straight ducting, the use of plastic or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

Where space limitations are a concern, the first choice is the Gaggenau flat duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.

A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

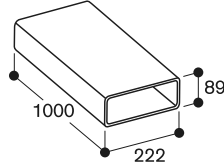
The building regulations.

Please observe the local applicable building regulation when configuring ventilation solutions.

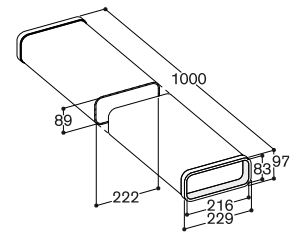
The metal ducts are particularly suitable for Vario downdraft and Table ventilation in countries with increased fire protection requirements.

The metal ducts are non-combustible and suitable for all combinations.

AD 852 010
Flat duct
Plastic
DN 150 flat
Length 1000 mm



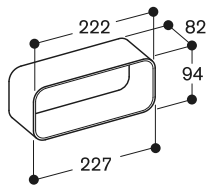
AD 854 010
Flat duct
Metal
DN 150 flat
Length 1000 mm



Features
Sealing is pre-assembled on each side.

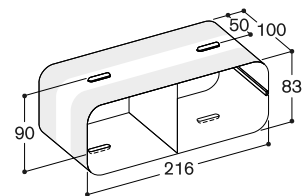
Planning notes
Suitable for flat duct bends.
To connect 2 flat ducts, a flat duct connecting piece is required.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.

AD 852 040
Flat duct pipe connector
Plastic
DN 150 flat



Planning notes
Flat duct pipe connector necessary for: Combination of 2 flat ducts and direct connection of flat duct to AD 854 046 and AD 854 048, also direct connection remote fan AR 403.

AD 854 040
Flat duct connecting piece
Metal
DN 150 flat
To connect 2 flat ducts.

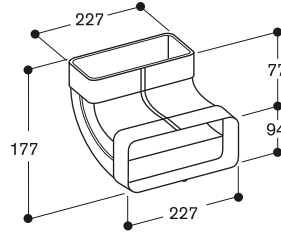


Planning notes
Suitable for flat duct and flat duct flex.

AD 852 030
 Flat duct bend 90° vertical
 Plastic
 DN 150 flat



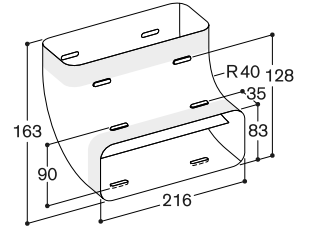
Planning notes
 For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.



AD 854 030
 Flat duct bend 90° vertical
 Metal
 DN 150 flat



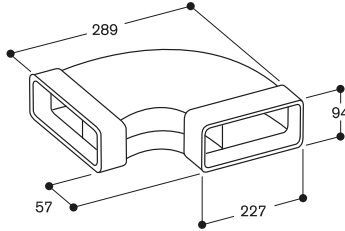
Planning notes
 Suitable for flat duct and flat duct flex.



AD 852 031
 Flat duct bend 90° horizontal
 Plastic
 DN 150 flat



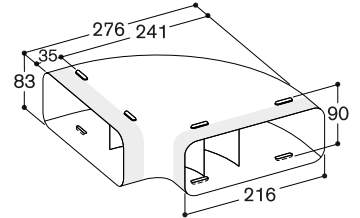
Planning notes
 For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.



AD 854 031
 Flat duct bend 90° horizontal
 Metal
 DN 150 flat



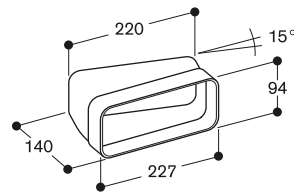
Planning notes
 Suitable for flat duct and flat duct flex.



AD 852 032
 Flat duct bend 15° horizontal
 Plastic
 DN 150 flat



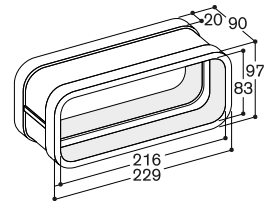
Planning notes
 Suitable for providing compensation in cases where there is a slight offset in the duct guide or for duct guides which are not seated square in cramped spaces.



AD 854 000
 Flat duct bend connecting piece
 Metal
 DN 150 flat
 To connect 2 flat duct bends.



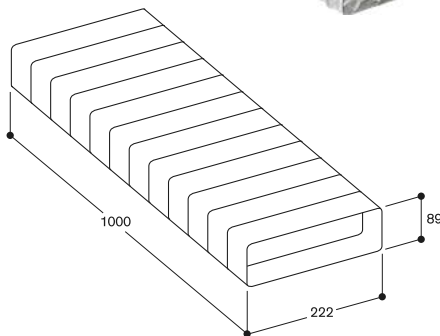
Planning notes
 If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.



AD 853 010
 Flat duct system flex pipe
 Plastic
 DN 150 flat
 Length: 1000 mm



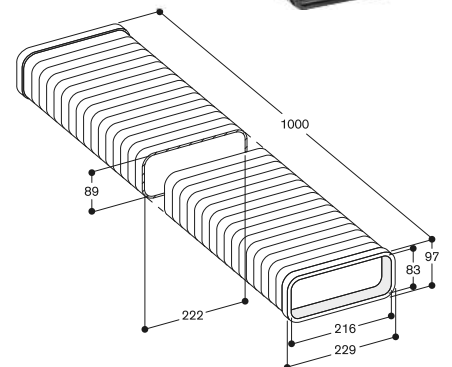
Planning notes
 Recommended for the combination with the air collector box AD 704 049 and AL 400 downwards.



AD 858 010
 Flat duct flex pipe
 Metal
 DN 150 flat
 Length 1000 mm



Planning notes
 Suitable for flat duct bends. Flat duct flex pipe can be shortened. Useful for bends (<90°) or for parallel offsetting. If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.



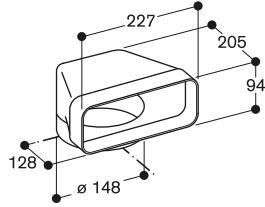
Accessories | special accessories for ventilation appliances

AD 852 042

Flat duct adapter round 90°
Plastic
DN 150 flat

Planning notes

Direct connection to aluflex pipe.

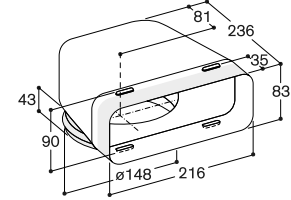


AD 854 032

Flat duct adapter round 90°
Metal
DN 150 flat/round
Transition from flat duct to round duct.

Planning notes

Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.

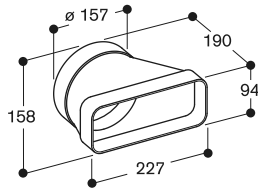


AD 852 041

Flat duct adapter round
Plastic
DN 150 flat

Planning notes

Connection to the round adapter of a remote fan unit or wall box.
In combination with aluflex pipe, the pipe connector RV is necessary.

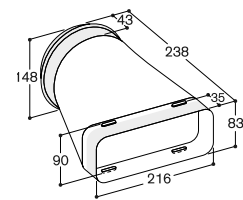


AD 854 041

Flat duct adapter round
Metal
DN 150 flat/round
Transition from flat duct to round duct.

Planning notes

Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.



AD 990 090

Adhesive tape for duct components
Plastic
10 m/roll

Planning notes

In order that ducting is well sealed and air leaks are consequently prevented, the adhesive tape AD 990 090 is necessary at all pipe connection piece points. The adhesive tape is heat- and UV-resistant.



AD 990 091

Adhesive tape for duct components
Aluminium
Width 50 mm
10 m/roll

Planning notes

Useful for all connections of duct components.

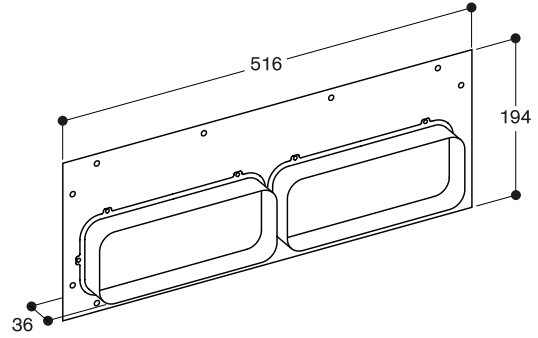


AD 854 045

Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat

Planning notes

Can be fitted on the front or back side of the AL 400.



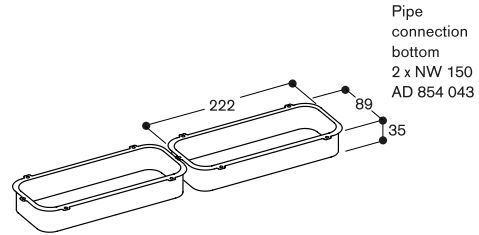
AD 854 045

AD 854 043

Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat

Planning notes

Can be fitted on the underside of the AL 400.
Set of two.



Pipe connection bottom
2 x NW 150
AD 854 043

CA 284 011

Flat duct connecting piece for CV 28.
Plastic
DN 150 flat

Planning notes

Can be combined with the flex induction cooktop with integrated ventilation system CV 28..
Consists of 1 x 90° bend and 3 extensions for deeper worktops.
1 connecting piece for flat duct DN 150

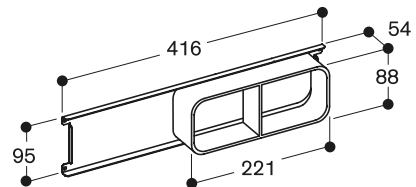


AD 854 046

Flat duct connecting piece for VL 414
Metal zinc plated with plastic
DN 150 flat

Planning notes

One piece needed for each VL 414 to be connected to flat ducts.
Outlet to the left/right possible.



Ventilation moulding

AA 414 010

Ventilation moulding for VL 414 next to gas appliance.



Ventilation moulding

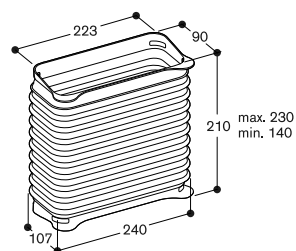
LS 041 001

Ventilation moulding for VL 200 next to gas appliance.



AD 410 040

Flexibel connecting piece for VL 200
DN 150 flat

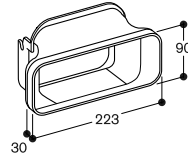


max. 230
min. 140

Accessories | special accessories for ventilation appliances

AD 851 041

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

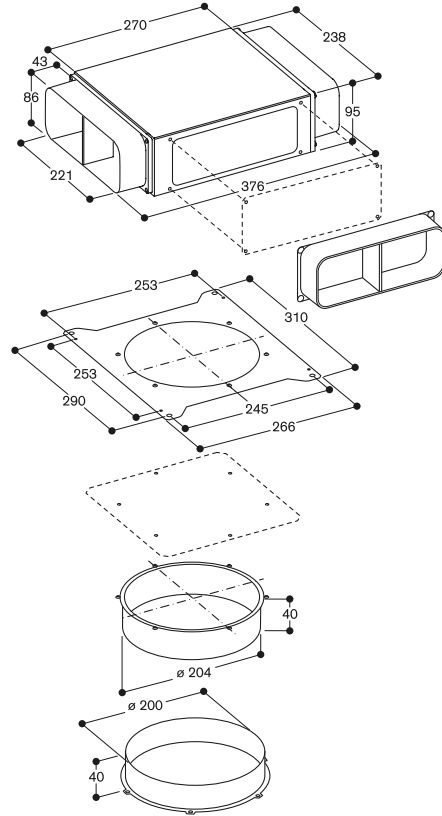


AD 854 048

Air collector box DN 150 flat duct

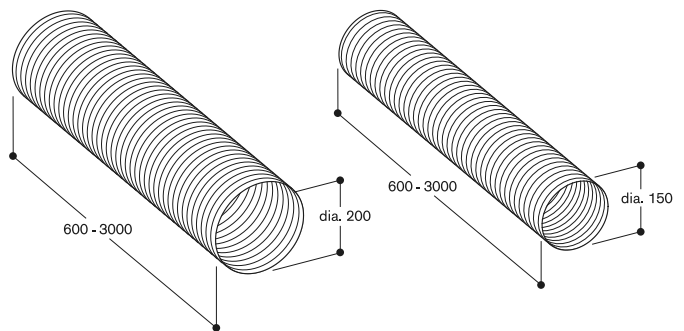
Planning notes

For connecting two filter modules AC 402, integrate a controle module with or without light in between:
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.



AR 050 200

Aluflex pipe
Aluminium
DN 200 round



AD 751 010

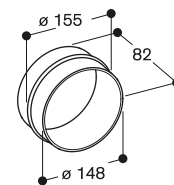
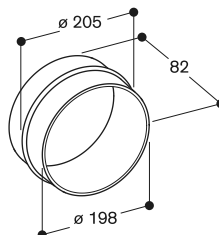
Aluflex pipe
Aluminium
DN 150 round

Planning notes

Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed.
For combination with all adapters, press the pipe wall flat at the ends.
2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.

RV 040 200

Pipe connector for aluflex pipe
Metal zinc plated
DN 200 round



RV 040 150

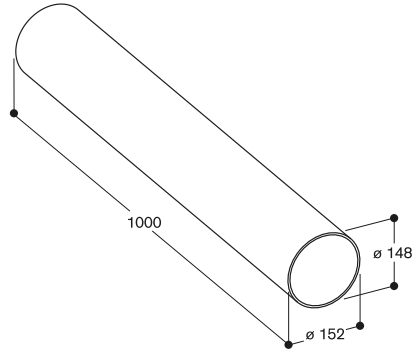
Pipe connector for aluflex pipe
Metal zinc plated
DN 150 round

Planning notes

Pipe connector necessary when 2 aluflex pipes are combined.

AD 752 010

Round duct
Plastic
DN 150 round

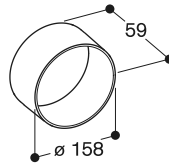


Planning notes

2 round ducts must be connected with the pipe connector AD 754 090.

AD 754 090

Pipe connector for plastic pipe
Plastic
DN 150 round

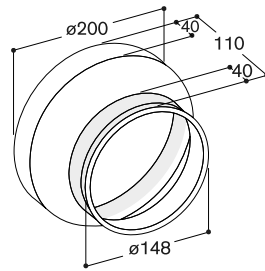


Planning notes

2 round ducts must be connected with the pipe connector AD 754 090.

AD 704 040

Pipe adapter DN 200/150 round
Metal zinc plated
DN 200 round
Reduce DN 200 connection to DN 150 connection.

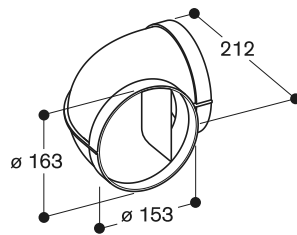


Planning notes

Can be combined with telescopic wall-duct DN 200 and pipe connector DN 150.

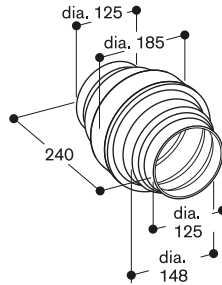
AD 752 030

Duct bend 90°
Plastic
DN 150 round



AD 752 070

Condensation trap
Plastic
DN 150 round



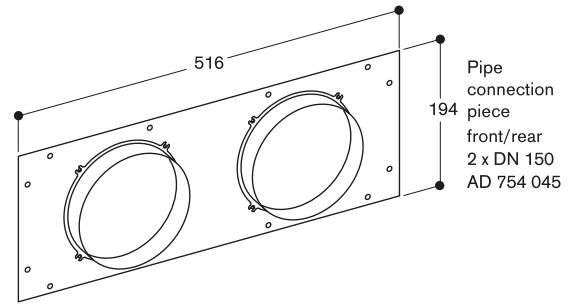
Planning notes

Recommended under vertical pipe sections. Installation on the bottom end of the pipe.

Accessories | special accessories for ventilation appliances

AD 754 045

Connecting piece AL 400 for aluflex pipe, 2 x DN 150 round
Metal zinc plated
DN 150 round



Planning notes

Can be fitted on the front or back of the AL 400.

AD 724 042

Connection piece for round pipe DN 150

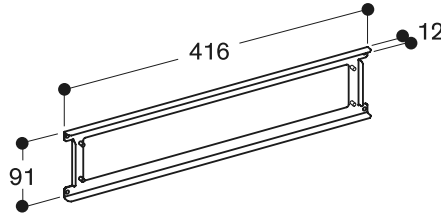


Planning notes

For VL 414
For installation to left or right side of VL additional adaptor AD 724 041 is necessary.

AD 724 041

Round duct connection additional adaptor for VL 414 on the side
Metal zinc plated
DN 150 round

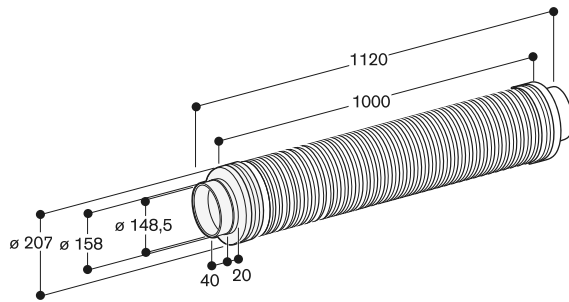


Planning notes

One piece needed for each VL to be connected to round ducts DN 150 to the left/right.

SD 011 150

Silencer
Aluminium
DN 150 round



Planning notes

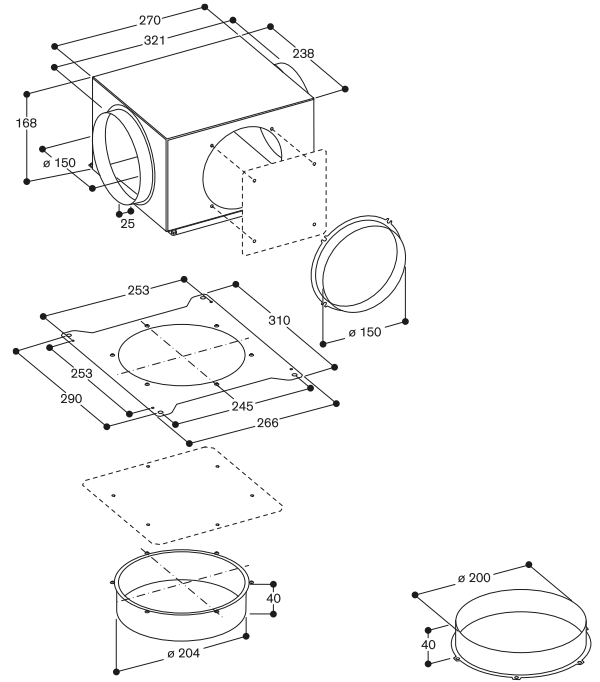
Noise reduction with straight installation approx. 2 dB(A), duct bend approx. 3-4 dB(A).

AD 754 048

Air collector box DN 150 round pipe

Planning notes

For connecting two filter modules AC 402, integrate a controle module with or without light in between:
 2 x DN 150 round duct air intake.
 1 x DN 150 round duct air outlet.

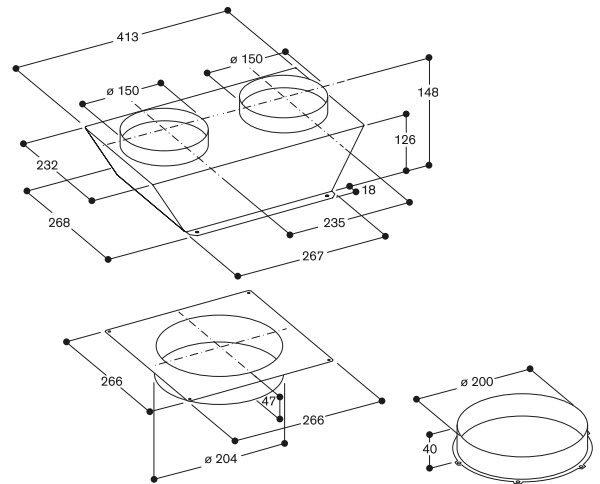


AD 704 048

Air collector box round duct for AL 400
 Metal zinc plated
 DN 150 round

Planning notes

2 x DN 150 round duct air intake.
 To connect 1 x AL 400 to AR 403/413.
 1 x DN 200 air outlet.

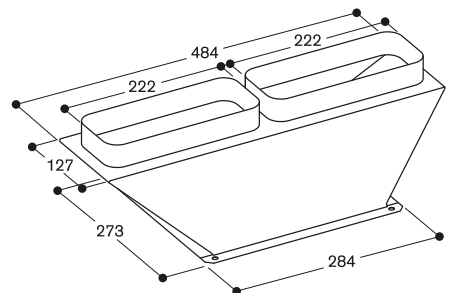


AD 704 049

Air collector flat duct for AL 400
 Metal zinc plated
 DN 150 flat

Planning notes

2 x DN 150 flat duct air intake
 To connect 1 x AL 400 to remote fan AR 403/AR 413 bottom side.
 To connect the AL 400 and the remote fan AR 403/AR 413 the flex duct AD 853 010 is possible and can be shortened to the appropriate length.
 The package includes four cable straps for fixing the flex duct AD 853 010.





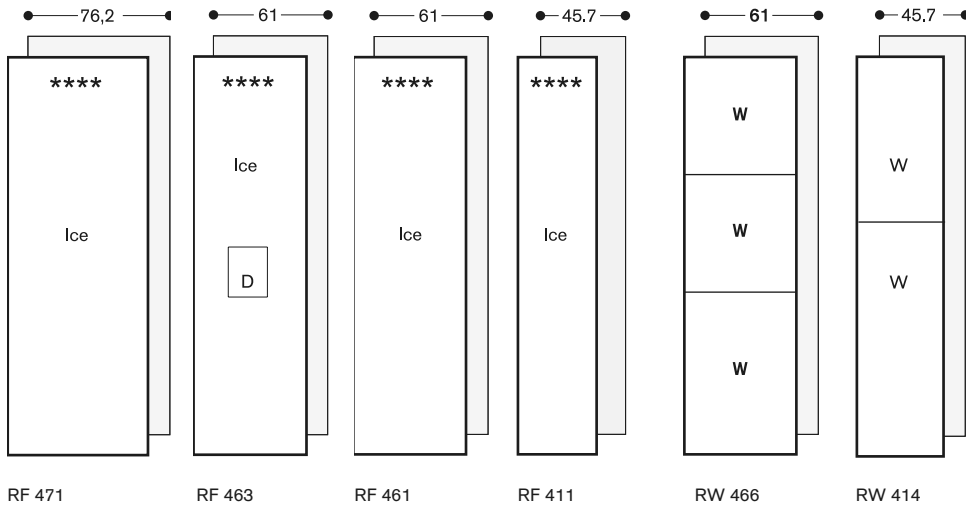
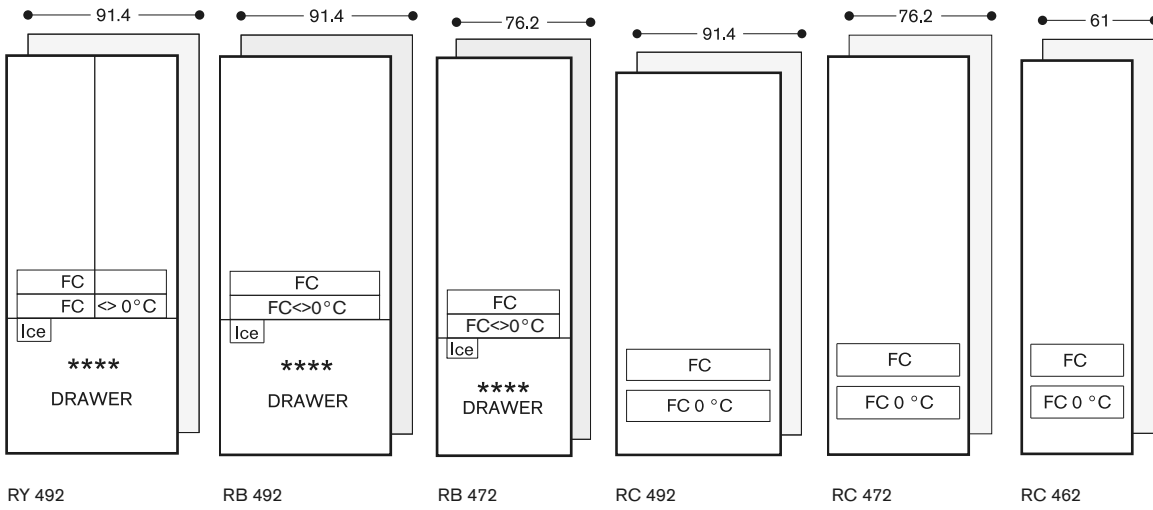
The cooling appliances

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Overview

Vario cooling 400 series

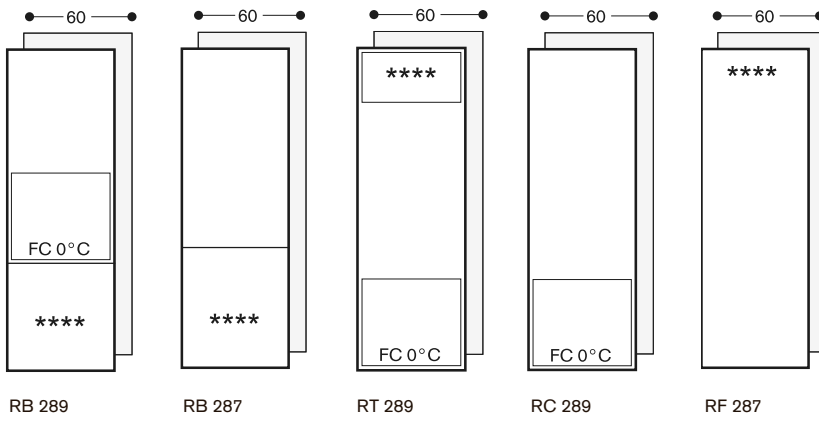
Niche 213 cm



- FC:** Fresh cooling
- FC $\lt; 0^{\circ}\text{C}$:** Fresh cooling close to 0°C
- FC 0°C:** Fresh cooling 0°C
- W:** Wine
- D:** Ice and water dispenser
- Ice:** Ice maker

Vario cooling 200 series

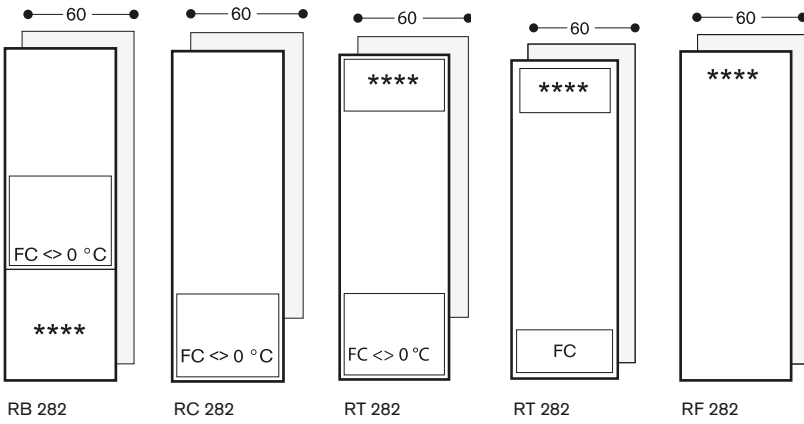
Niche 178 cm



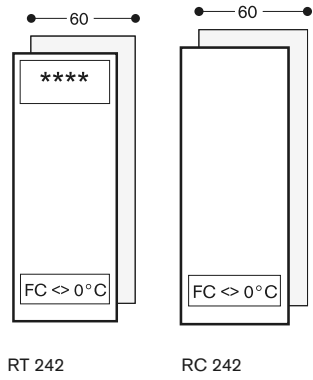
Overview

Cooling 200 series

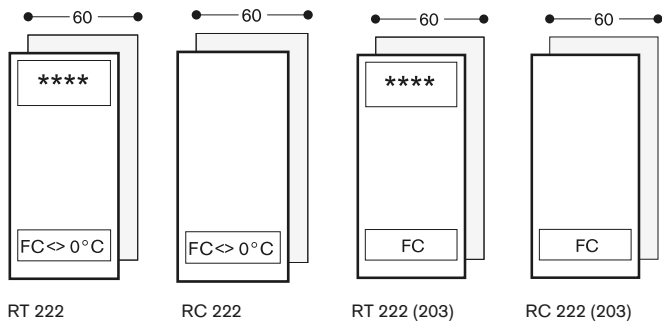
Niche 178 cm



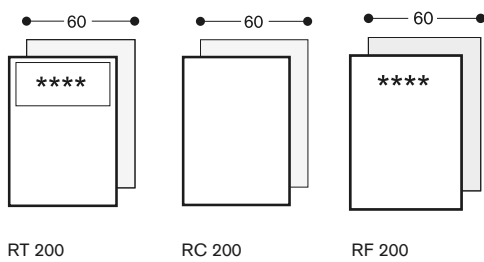
Niche 140 cm



Niche 123 cm

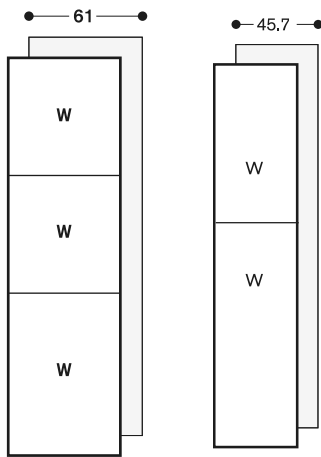


Niche 82 cm / Under-counter



Wine climate cabinet

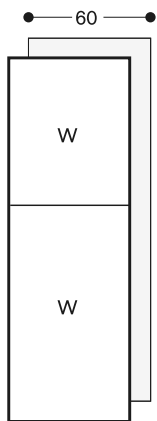
Niche 213 cm



RW 466

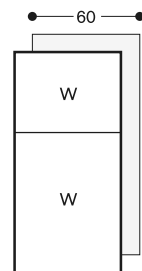
RW 414

Niche 178 cm



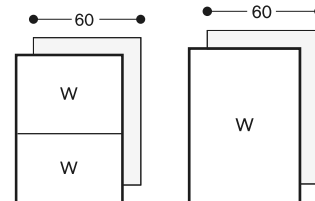
RW 282

Niche 123 cm



RW 222

Niche 82 cm / Under-counter



RW 404

RW 402



RY 492 304

With fresh cooling close to 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
Cooling section with two doors and
one fully extendable freezing drawer

Included in the price

1 egg holder with lid
1 ice cube scoop

Installation accessories

RA 421 912

Stainless steel door panels with
handles

For RY 492, panel thickness 19 mm.

RA 423 340

Side trims, 2 pieces, for RY and RB.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 425 910

Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.

RA 428 912

Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 160 mm apart from each other.
Included in delivery for RF and RW.

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.

RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination).

RA 464 910

Ventilation grille stainless steel
For RB/RY 492.

Special accessories

RA 430 100

Storage container with transparent lid,
anthracite.

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

Vario fridge-freezer combination

400 series

RY 492

- 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 doors
- 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
- 1 asymmetrically split glass shelf, height adjustable
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Net volume 518 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.
1 asymmetrically split safety glass shelf, with manual height adjustment.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
6 height-adjustable door racks, 2 of which are extra deep.
Net volume 344 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 34 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 16 kg/24 h.
Storage time after a malfunction 17 h.
2 fully extendable drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 140 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 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

Consumption data

Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 346 kWh/year.
Noise level 42 dB (re 1 pW).

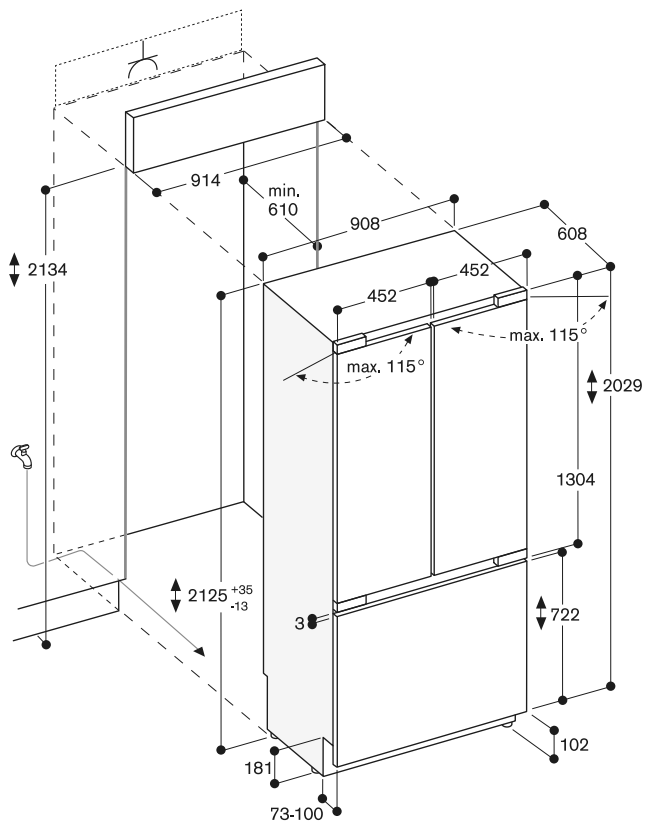
Planning notes

Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight: Each door 67 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.

Please read additional planning notes on page 264 – 271.

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.



RB 492 304

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

RB 472 304

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

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.

RA 421 910

Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

RA 423 340

Side trims, 2 pieces, for RY and RB.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount 554 mm.

RA 425 710

Handle bar, stainless steel, short
For RB 472, with 2 mounts, length 658 mm,
drilling distance between the mounts 637 mm.

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.

RA 428 712

Stainless steel door panels, handleless
For RB 472, panel thickness 19 mm.

RA 428 910

Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed more than 160 mm apart from each other.
Included in delivery for RF and RW.

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 521/418 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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 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.

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.

RA 460 030

Connecting element for vertically split fronts (for fridge-freezer combination).

RA 464 710

Ventilation grille stainless steel
For RB 472 with integrated water filter.

RA 464 910

Ventilation grille stainless steel
For RB/RV 492.

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter system including saturation indicator.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 34/27 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing

No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °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 inside drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 140/110 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. 3/3 kg capacity.

Consumption data

Energy efficiency class A++/A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 347/301 kWh/year.
Noise level 42/42 dB (re 1 pW).

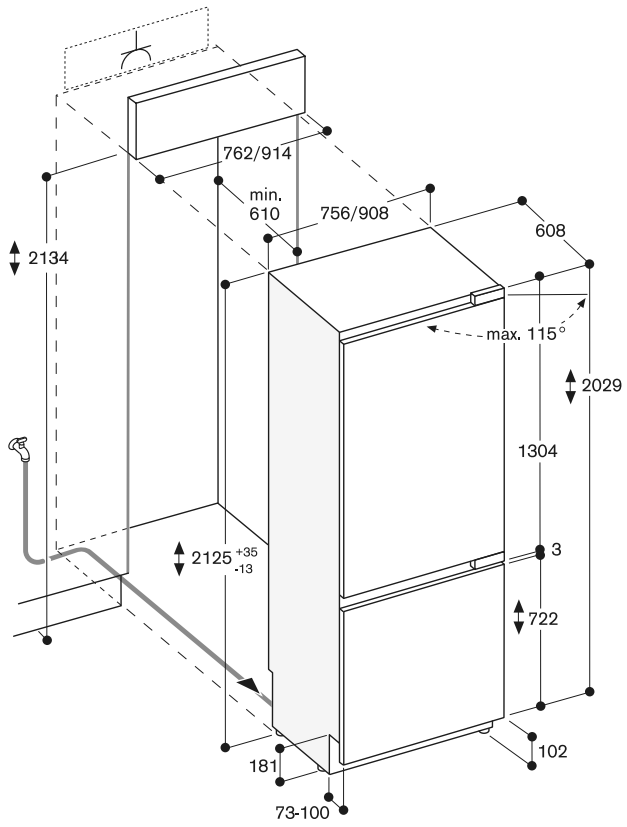
Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Door 47/41 kg.
Drawer 10/10 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.

Please read additional planning notes on page 264 – 271.

Connection

Total connected load 0.300/0.300 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.



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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.
4 brilliant LED light spots with warm white, glare-free light 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 509/416/321 litres.

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.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611

Ventilation grille stainless steel
For 61 cm wide appliances.

RA 464 711

Ventilation grille stainless steel
For 76.2 cm wide appliances.

RA 464 911

Ventilation grille stainless steel
For 91.4 cm wide appliances.

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.

Fresh cooling 0 °C

1 large, fully extendable fresh cooling 0 °C drawer with transparent front, illuminated.

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.

Humidity can be adjusted manually.

Ideal for fruit and vegetables.

Consumption data

Energy efficiency class A++/A++/A++ at a range of energy efficiency classes from A+++ to D.

Energy consumption

151/141/131 kWh/year.

Noise level 40/40/40 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.

Please read additional planning notes on page 264 – 271.

Connection

Total connected load

0.300/0.300/0.300 kW.

Connecting cable 3.0m, pluggable.

RC 492 304

With fresh cooling 0 °C

Fully integrated

Niche width 91.4 cm,

Niche height 213.4 cm

RC 472 304

With fresh cooling 0 °C

Fully integrated

Niche width 76.2 cm,

Niche height 213.4 cm

RC 462 304

With fresh cooling 0 °C

Fully integrated

Niche width 61 cm,

Niche height 213.4 cm

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.

RA 421 710

Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 421 911

Stainless steel door panel with handle
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount 554 mm.

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 710

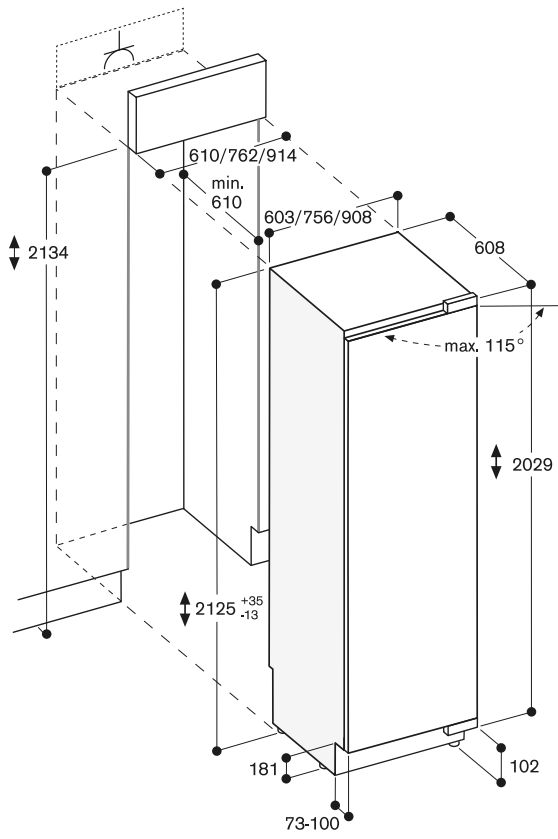
Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 428 911

Stainless steel door panel, handleless
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed more than 160 mm apart from each other.
Included in delivery for RF and RW.



The maximum door panel dimensions are based on a clearance of 3 mm.



RF 463 304

Fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Right-hinged

RF 463 305

Fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Left-hinged

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.

RA 423 140

Side trims, long.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 428 810

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

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.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 464 613

Ventilation grille stainless steel
For RF 463, with filter, right-hinged.

RA 464 614

Ventilation grille stainless steel
For RF 463, with filter, left-hinged.

Special accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.

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 efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 343 kWh/year.
Noise level 42 dB (re 1 pW).

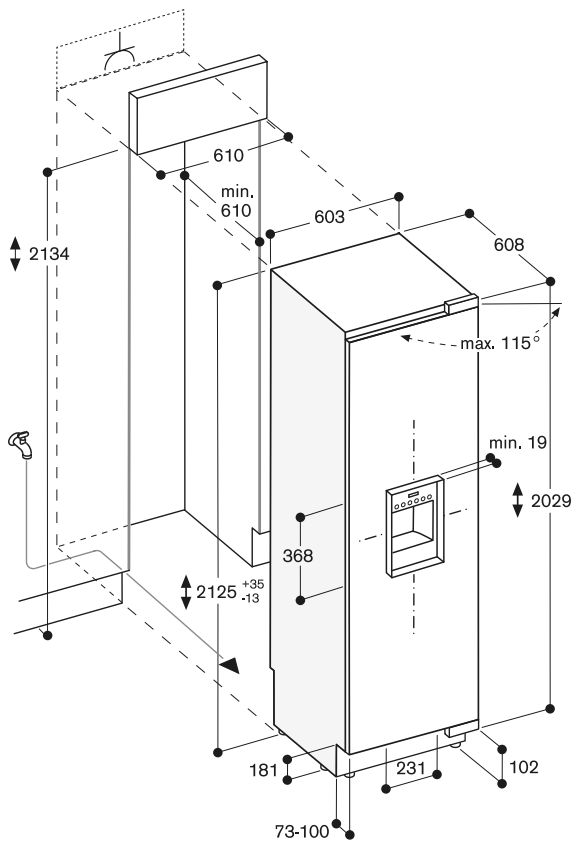
Planning notes

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.

Please read additional planning notes on page 264 – 271.

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 471 304

Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm

RF 461 304

Fully integrated
Niche width 61 cm,
Niche height 213.4 cm

RF 411 304

Fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm

Included in the price

- 1 ice cube scoop
- 1 Ice storage container, large
- 1 Accessory for side-by-side installation

Installation accessories

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 710

Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount 554 mm.

RA 428 110

Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 710

Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel thickness 19 mm.

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.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

Vario freezer 400 series

RF 471/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 429/328/226 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Freezing

No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 20/18/16 kg/24 h.
Storage time after a malfunction 14/13/10 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.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.

RA 464 112

Ventilation grille stainless steel
For 45.7 cm wide appliances with filter.

RA 464 612

Ventilation grille stainless steel
For 61 cm wide appliances, with integrated water filter.

RA 464 712

Ventilation grille stainless steel
For 76.2 cm wide appliances, with integrated water filter.

Special accessories

RA 450 000

Mechanical particle filter.

RA 450 010

Activated charcoal filter for water filter system including saturation indicator.

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.

1.7/1.5/1.4 kg/24 h.

Removable ice storage container with approx. 4/4/4 kg capacity.

Consumption data

Energy efficiency class A++/A+/A+ at a range of energy efficiency classes from A+++ to D.

Energy consumption

340/284/253 kWh/year.

Noise level 42/42/42 dB (re 1 pW).

Planning notes

Flat hinge.

Door hinge left, reversible.

Door opening angle of 115°, fixable at 90°.

For an installation with a door opening angle of 90°, the drawers have a restricted access and the ice storage container must be exchanged for the small ice storage container (RA 448 220).

This must be done prior fixing the door.

Max. door panel weight 25/41/59 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.

Please read additional planning notes on page 264 – 271.

Connection

Total connected load

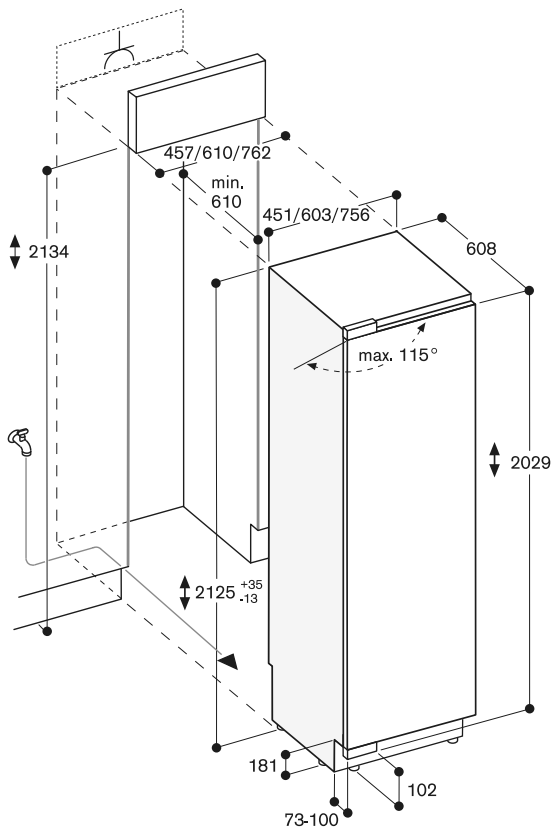
0.300/0.300/0.300 kW.

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 466 364

Fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

RW 466 304

Fully integrated, with solid door
Niche width 61 cm,
Niche height 213.4 cm

Included in the price

1 Accessory for side-by-side installation

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 611

Stainless steel door panel frame with handle
For 61 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 612

Stainless steel door panel frame with handle
For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount 554 mm.

RA 428 610

Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 611

Stainless steel door panel frame, handleless
For 61 cm wide appliances, panel thickness 19 mm.

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.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611

Ventilation grille stainless steel
For 61 cm wide appliances.

Vario wine climate cabinet 400 series

RW 466

- 3 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
- Capacity 99/99 bottles

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Features

Capacity 99/99 bottles (based on 0.75/l standard bottles).
12 bottle trays,
- 9 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 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 361/361 litres.

Special accessories

RA 430 000

Screw hole cover set. 8 pieces.

RA 491 661

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 61 cm wide appliances.

RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 61 cm wide appliances.

RA 493 060

Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate.
For 61 cm wide appliances.

Consumption data

Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 171/130 kWh/year.
Noise level 42/42 dB (re 1 pW).

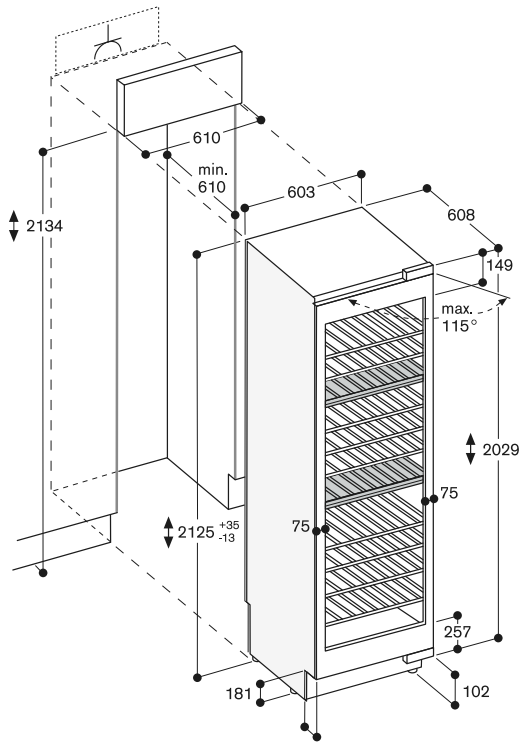
Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 73/73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

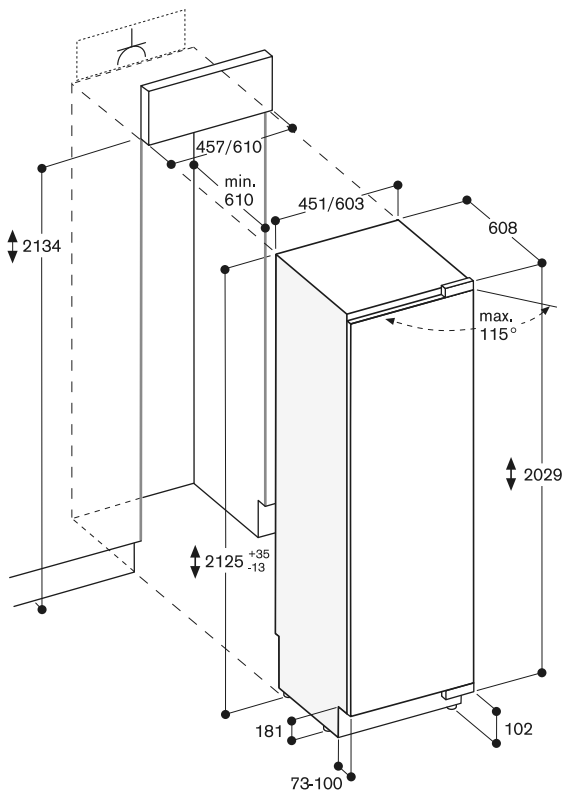
Please read additional planning notes on page 264 – 271.

Connection

Total connected load 0.300/0.300 kW.
Connecting cable 3.0m, pluggable.

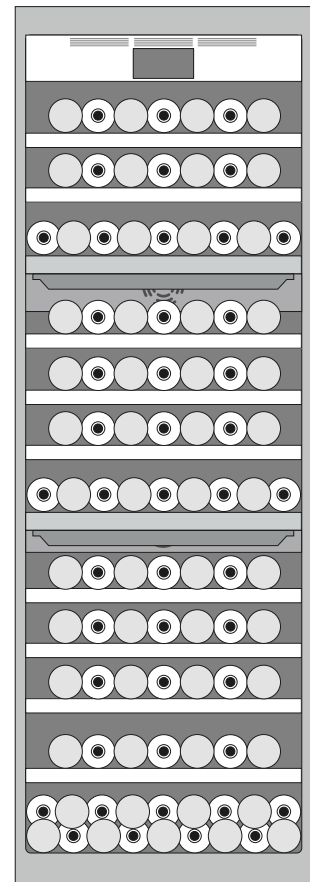


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



Alternative storage with MAGNUM bottles





RW 414 364

Fully integrated, with glass door
Niche width 45.7 cm,
Niche height 213.4 cm

RW 414 304

Fully integrated, with solid door
Niche width 45.7 cm,
Niche height 213.4 cm

Included in the price

1 Accessory for side-by-side installation

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 111

Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 112

Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140

Side trims, long.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 110

Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 111

Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

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.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111

Ventilation grille stainless steel
For 45.7 cm wide appliances.

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
- Capacity 70/70 bottles

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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Features

Capacity 70/70 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 in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 263/263 litres.

Special accessories

RA 430 000

Screw hole cover set. 8 pieces.

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.

RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.

RA 493 060

Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

RA 498 140

Bottle support in oak wood for convenient storage of bottles on the division plate.
For 45.7 cm wide appliances.

Consumption data

Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 167/127 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 76/76 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 264 – 271.

Connection

Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.

Additional planning notes for Vario cooling 400 series

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. In this case the side-by-side installation kit RA 460 000 is required. 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.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the side-by-side installation accessory RA 460 000.

When installing a Vario cooling appliance from the 400 series handleless next to a BO/BM/BS/CM from the oven 400 series, a minimum lateral distance of 30 mm is required, if the door of the Vario cooling appliance opens towards the BO/BM/BS/CM. When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 40 mm is required.

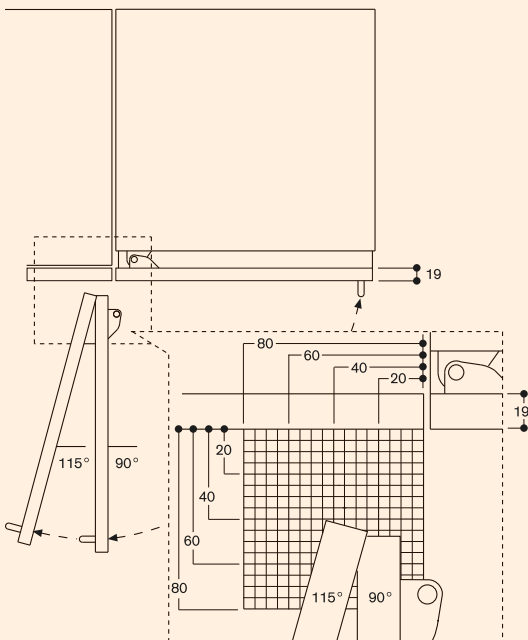
Door opening angle

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.

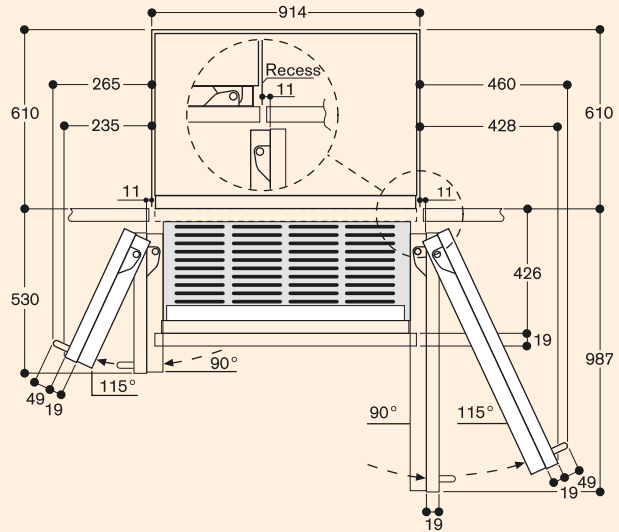
If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 463, RF 471) next to a wall which requires a door angle of 90° or any other installation which require a 90° door angle. 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.

Door opening angle



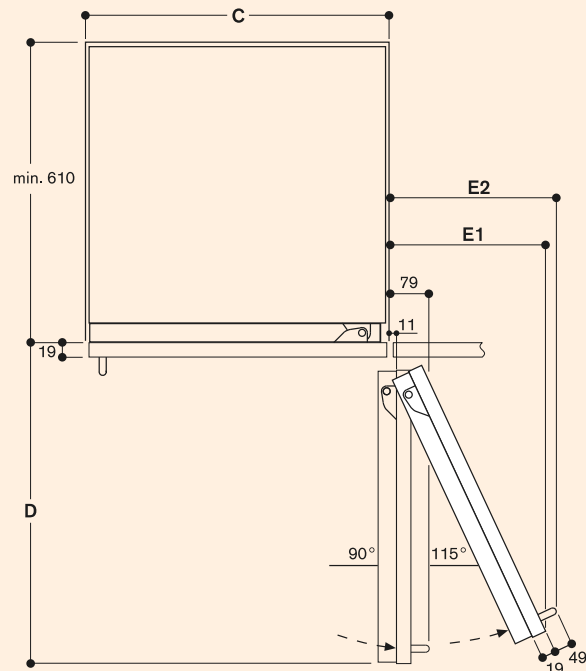
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

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:

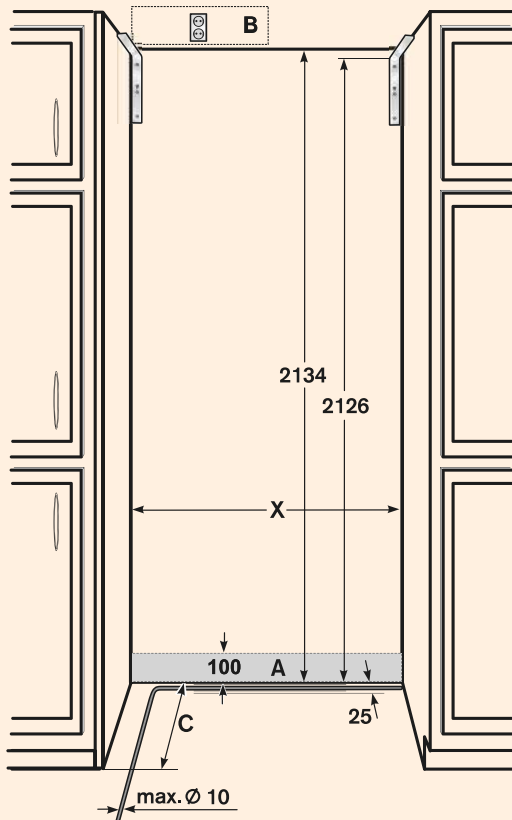
- The adjustable feet have an adjustment range of +35 mm to -13 mm. The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

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 = 610 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, use a suitable insulating plate or observe the following minimum distances from the heat source:
 - 3 cm to electric or gas cookers.
 - 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.

Base area | Crown of the niche

Base area

Important!

Poor ventilation leads to damage to the appliance!

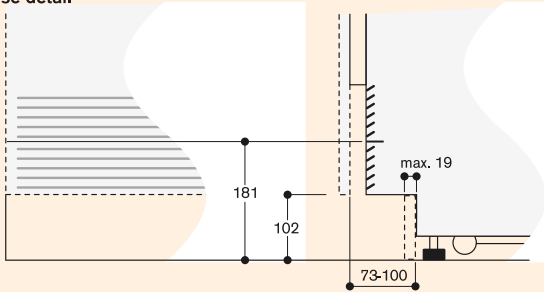
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 102 mm. The plinth can be maximum 19 mm thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base detail



Based on the standard appliance height, the height of the plinth is 102 mm. Maximum plinth thickness 19 mm.

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 102 mm.

The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

Crown

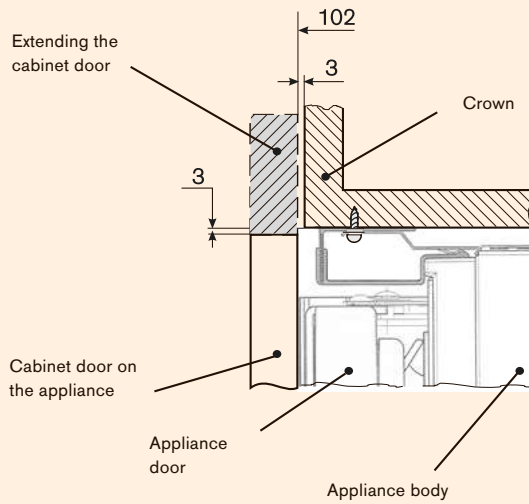
The height of the cabinet door on the appliance is dependent on:

- the overall height of the appliance,
- the distance from the bottom edge of the cabinet door to the floor,
- the appliance type (one-door or multi-door appliances).

The overall height of the appliance is 2.029 mm.

The height can be adjusted within a range of -13 mm to +35 mm. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!

It must be ensured that the crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.

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

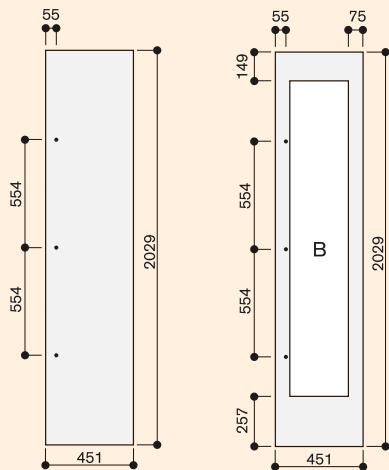
These specifications provide you with a good starting point for a variety of kitchen designs.

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!

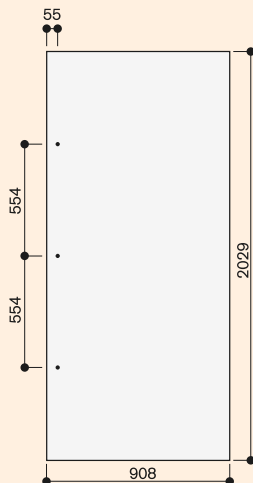
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess width 45.7 cm



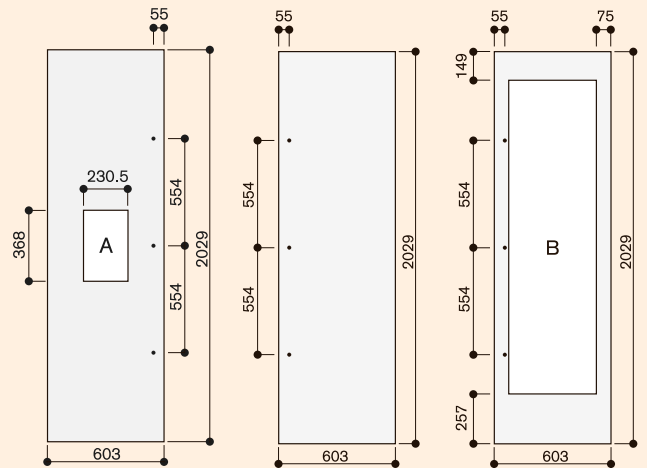
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Appliance width 91.4 cm



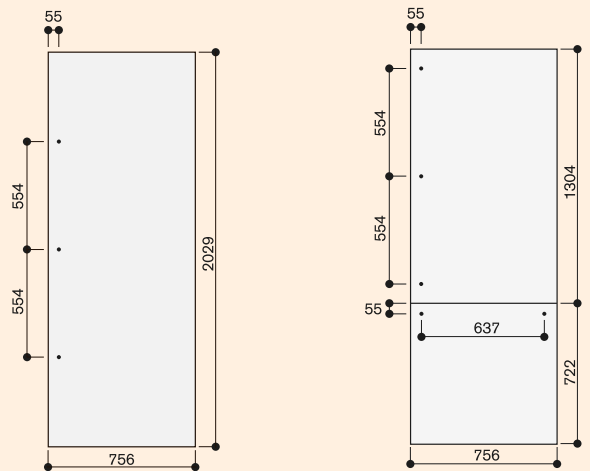
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

Recess width 61 cm



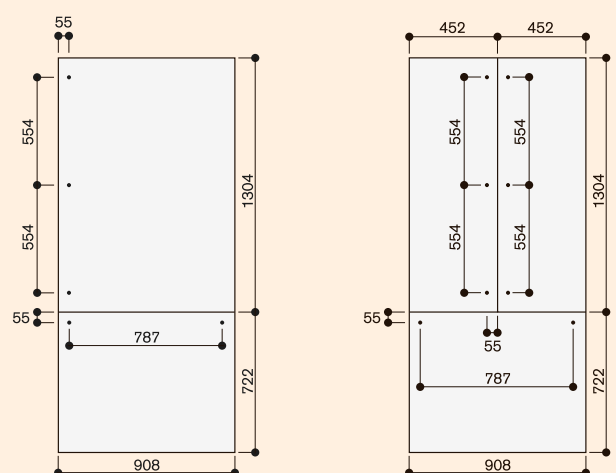
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm



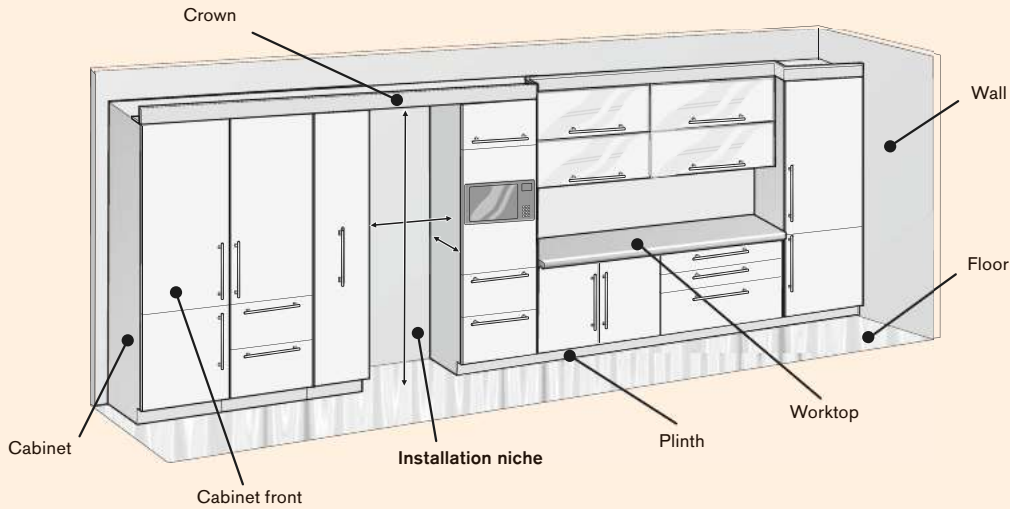
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm

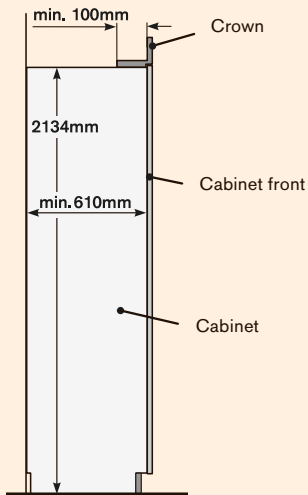


The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance



Vertical cut Installation niche



Installation niche for an individual cooling appliance (example: 762 mm wide)

In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

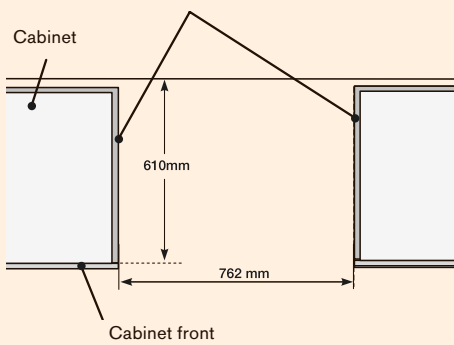
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

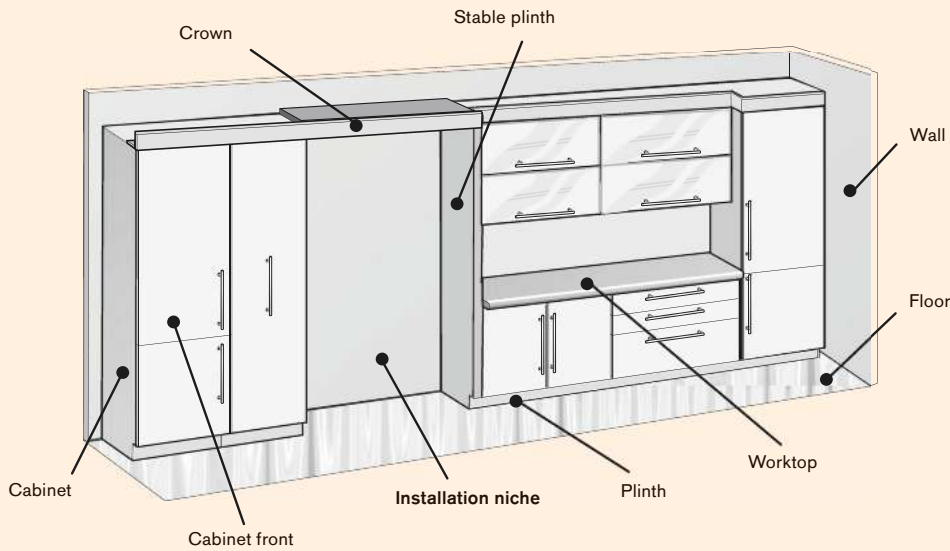
Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 762 mm
- Depth of the installation niche: min. 610 mm

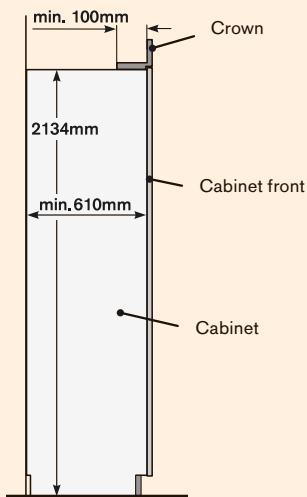
The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche





Vertical cut Installation niche



Installation niche for a side-by-side solution

- 610 mm cooling appliance (right)
- 457 mm freezer (left)

In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

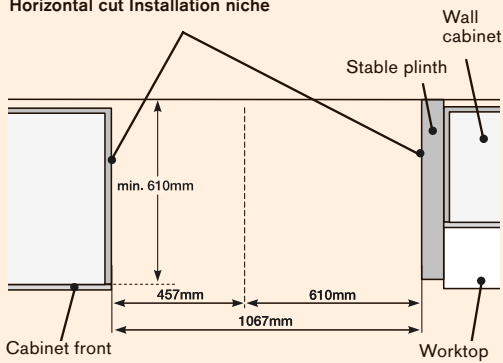
The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm and made of a solid material (min. 16 mm thick)
- Width of the installation niche:
610 mm + 457 mm = 1.067 mm
- Depth of the installation niche: min. 610 mm

The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



Planning examples



Side-by-side solution 1

RF 471 / RC 492

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside.



Side-by-side solution 2

RW 414 / RB 472

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside. Change door hinge of RW.

If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Side-by-side solution 3

RW 414 / RY 492

Usability limitations: Not all doors can be opened at the same time. The left door of the RY may collide with the handle of the RW.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW. If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



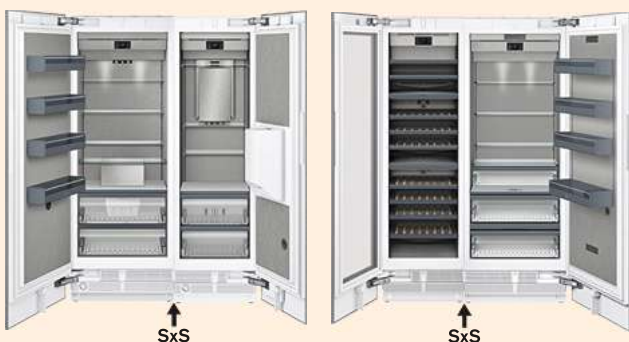
Combination of 3

RF 461 / RW 466 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.

Installation accessories: 2x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.



Maximum distance

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: No limitation. All doors can be opened fully.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of RW 466.

If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Distance \geq 160 mm

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. The clearance between the two installation niches is greater than 160 mm. Change door hinge of RW.

If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.



Distance \leq 160 mm

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.

Notes: Two separate installation niches with a stable plinth between them. The clearance between the two installation niches is less than 160 mm. Therefore, an additional side heating element is required. Change door hinge of RW. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.



Combination of 4

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side installation accessory. All four appliances must be connected to each other before installation and pushed together into the installation niche.



Combination of 4 - alternative

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: The appliances in the middle are connected hinge to hinge. All four appliances must be connected to each other before installation and pushed together into the installation niche. Change door hinge of RF 471 and RW 466. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.

Footnote:

*SxS Accessory for side-by-side installation. In a very humid environment always use the additional side heating element instead of the accessory for side-by-side installation.
*HE Additional side heating element. Always required, if the distance between the appliances is greater than 16 mm or less than 160 mm.



RB 289 203

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

- 2 ice packs
- 2 egg trays
- 1 wine and champagne rack
- 1 glass tray
- 1 ice cube tray
- 1 Gastronorm insert, stainless steel, GN 1/3 unperforated
- 1 Gastronorm lid, stainless steel, GN 1/3

Special accessories

- GN 114 130**
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5l.
- GN 114 230**
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3l.
- GN 144 130**
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.
- GN 144 230**
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.
- GN 410 130**
Gastronorm lid, stainless steel, GN 1/3.
- GN 410 230**
Gastronorm lid, stainless steel, GN 2/3.
- RA 430 100**
Storage container with transparent lid, anthracite.

Vario fridge-freezer combination 200 series RB 289

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 245 litre net volume through compressor relocation
- 4 climate zones incl. two fresh cooling drawers close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling

Electronic temperature control with temperature 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.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 128 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 56 litres.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 16 h.
2 freezer drawers, 1 of which extra large.
Net volume 61 litres.

Consumption data

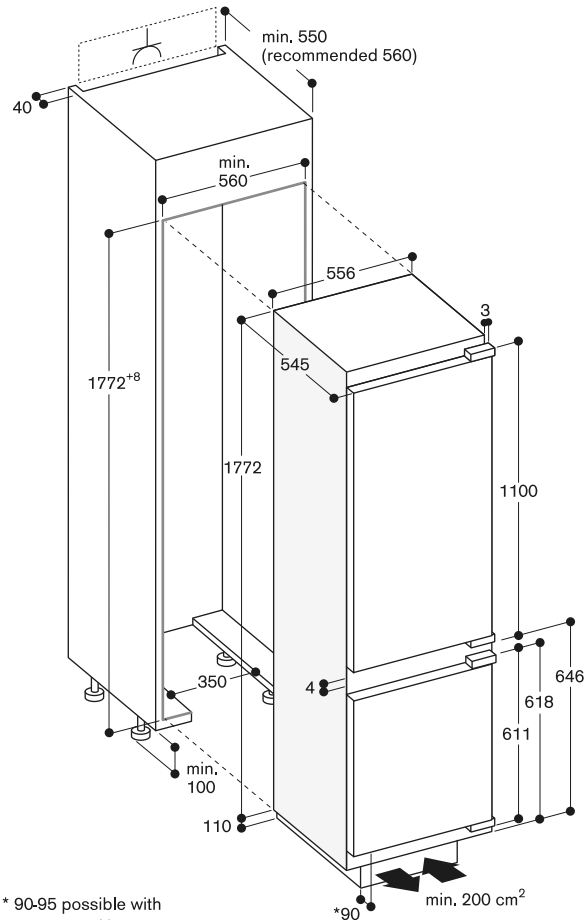
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 236 kWh/year.
Noise level 41 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3m with plug.



* 90° possible with
spare part: No. 11022849

**RB 287 203**

Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

2 ice packs
2 egg trays
1 wine and champagne rack
1 glass tray
1 ice cube tray
1 Gastronorm insert, stainless steel, GN 1/3 unperforated
1 Gastronorm lid, stainless steel, GN 1/3

Special accessories**GN 114 130**

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5l.

GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

RA 430 100

Storage container with transparent lid, anthracite.

**Vario fridge-freezer combination
200 series**
RB 287

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 258 litre net volume through compressor relocation
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
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.
3 safety glass shelves, 2 of which are height adjustable and 1 fully extendable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 186 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 25 h.
3 freezer drawers, 1 of which extra large.
Net volume 72 litres.

Consumption data

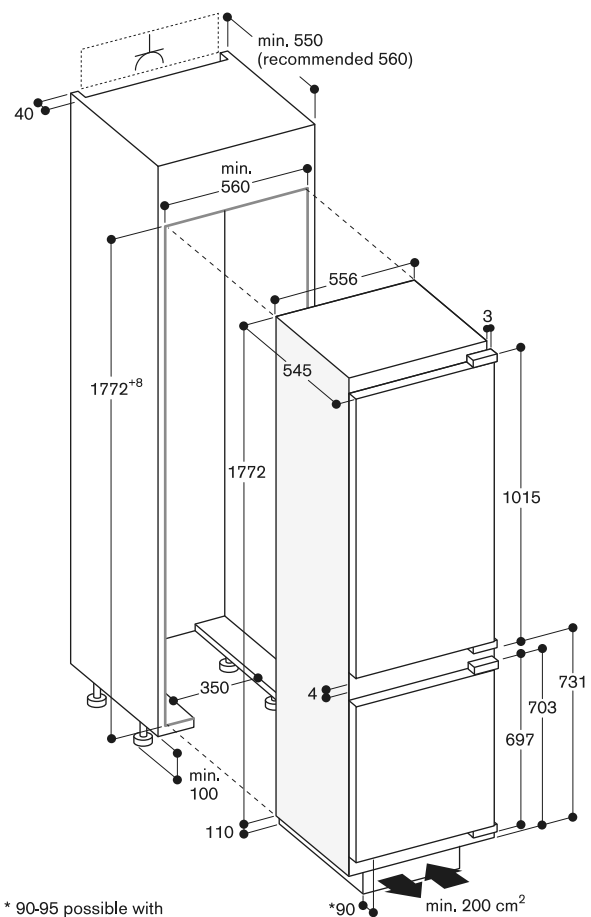
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 237 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



*90-95 possible with
spare part: No. 11022849



RT 289 203

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 glass tray
1 ice cube tray
1 Gastronorm insert, stainless steel,
GN 1/3 unperforated
1 Gastronorm lid, stainless steel,
GN 1/3

Special accessories

GN 114 130
Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5l.
GN 114 230
Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3l.
GN 144 130
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.
GN 144 230
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.
GN 410 130
Gastronorm lid, stainless steel,
GN 1/3.
GN 410 230
Gastronorm lid, stainless steel,
GN 2/3.
RA 430 100
Storage container with transparent lid,
anthracite.

Vario fridge-freezer combination 200 series RT 289

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 284 litre net volume through compressor relocation
- 4 climate zones incl. three fresh cooling drawers close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling

Electronic temperature control with temperature 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.
1 full depth safety glass shelf, fully extendable.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
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.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 180 litres.

Fresh cooling close to 0 °C

2 fully extendable fresh cooling drawers close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 77 litres.

Freezing

Fast freezing.
Storage temperature from -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2 kg/24 h.
Storage time after a malfunction 14 h.
2 shelves, 1 of which removable, in safety glass.
Net volume 27 litres.

Consumption data

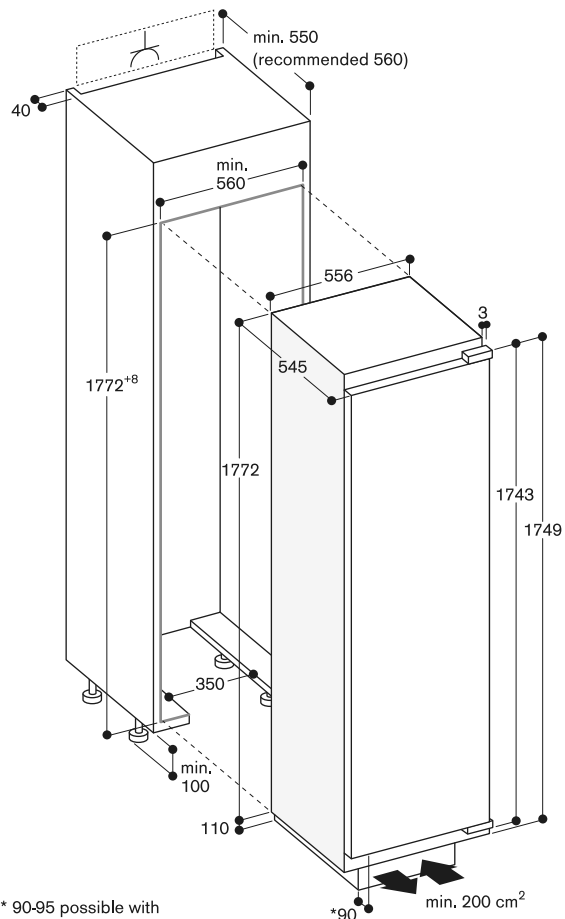
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 229 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90° possible with
spare part: No. 11022849

**RC 289 203**

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 glass tray
1 Gastronorm insert, stainless steel,
GN 1/3 unperforated
1 Gastronorm lid, stainless steel,
GN 1/3

Special accessories**GN 114 130**

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

GN 114 230

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

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 410 130

Gastronorm lid, stainless steel,
GN 1/3.

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

RA 430 100

Storage container with transparent lid,
anthracite.

Vario refrigerator 200 series**RC 289**

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 302 litre net volume through compressor relocation
- 3 climate zones incl. three fresh cooling drawers close to 0 °C
- Combines with freezer RF287 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.

Cooling

Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
2 full depth safety glass shelves, fully extendable.
4 safety glass shelves, 2 of which are fully extendable and 2 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 225 litres.

Fresh cooling close to 0 °C

2 fully extendable fresh cooling drawers close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 77 litres.

Consumption data

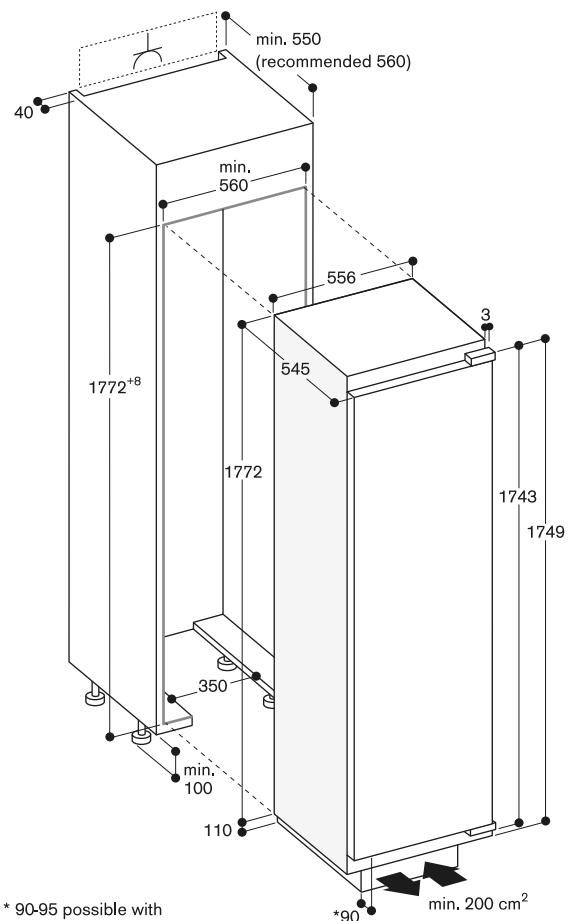
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 133 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with
spare part: No. 11022849



Vario freezer 200 series
RF 287

- Enlarged interior with 210 litre net volume through compressor relocation
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC289 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18 kg/24 h.
Storage time after a malfunction 20 h.
5 freezer drawers, 1 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.
Net volume 210 litres.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 242 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°.
Appliance plinth recess 90 mm.
Max. door panel weight 30 kg.

Connection

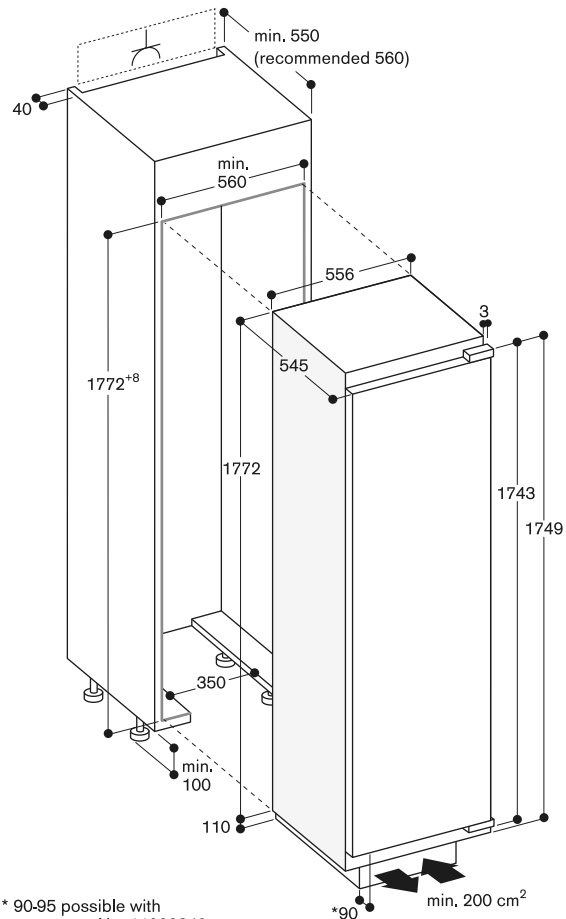
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.

RF 287 202

Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

- 2 ice packs
- 1 ice cube tray



* 90-95 possible with
spare part: No. 11022849



RB 282 305

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

- 2 ice packs
- 3 egg trays
- 1 wine and champagne rack
- 1 ice cube tray with lid
- 1 flat tray for berries

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series

RB 282

- 4 climate zones incl. 2 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 223 litres
- Energy efficiency class A+++

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.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Cooling

Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
2 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light element.
Net volume 101 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Net volume 55 litres.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °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

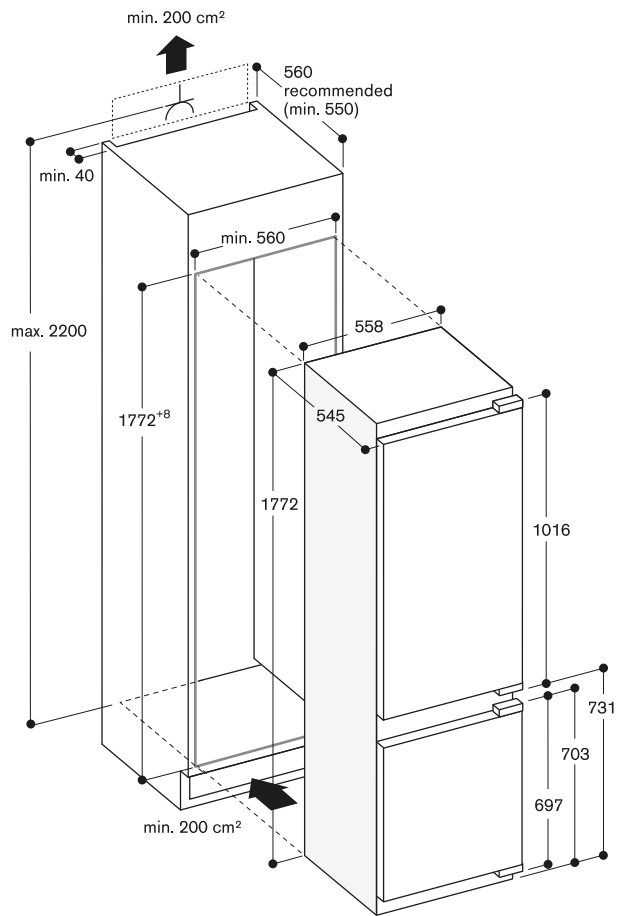
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 162 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 18 kg.
Lower door 18 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



**RT 282 305**

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

3 egg trays
1 wine and champagne rack
1 ice cube tray with lid

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite.

Fridge-freezer combination 200 series
RT 282

- 4 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 269 litres
- Energy efficiency class A+++

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.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Cooling

Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
5 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
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.
4 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light element.
Net volume 171 litres.

Fresh cooling close to 0 °C

1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Net volume 83 litres.

Freezing

Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 11 h.
Net volume 15 litres.

Consumption data

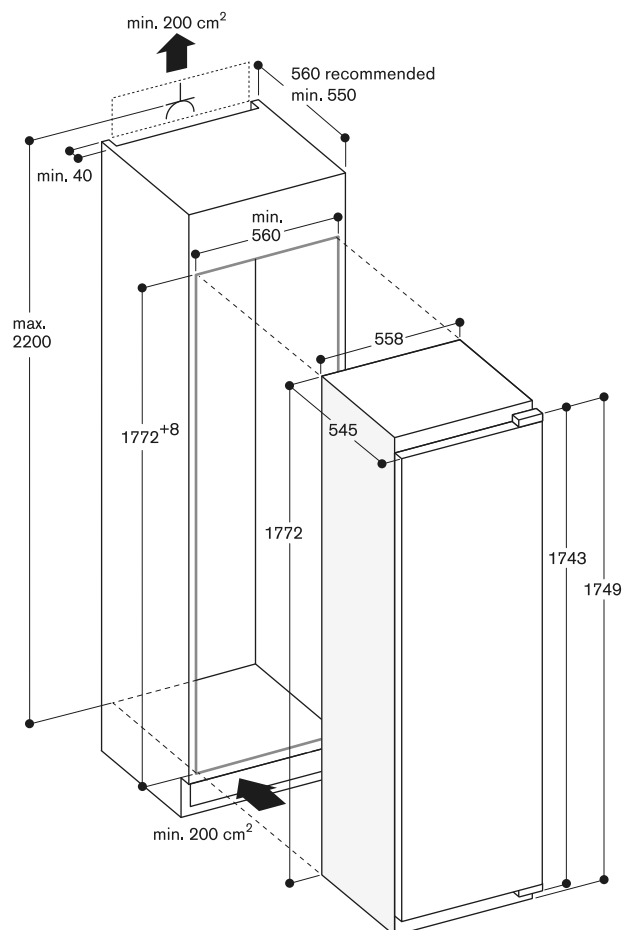
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 153 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





RT 282 203

With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series RT 282

- 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 286 litres

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
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.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
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.
5 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Net volume 252 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 3 kg/24 h.
Storage time after a malfunction 22 h.
Net volume 34 litres.

Consumption data

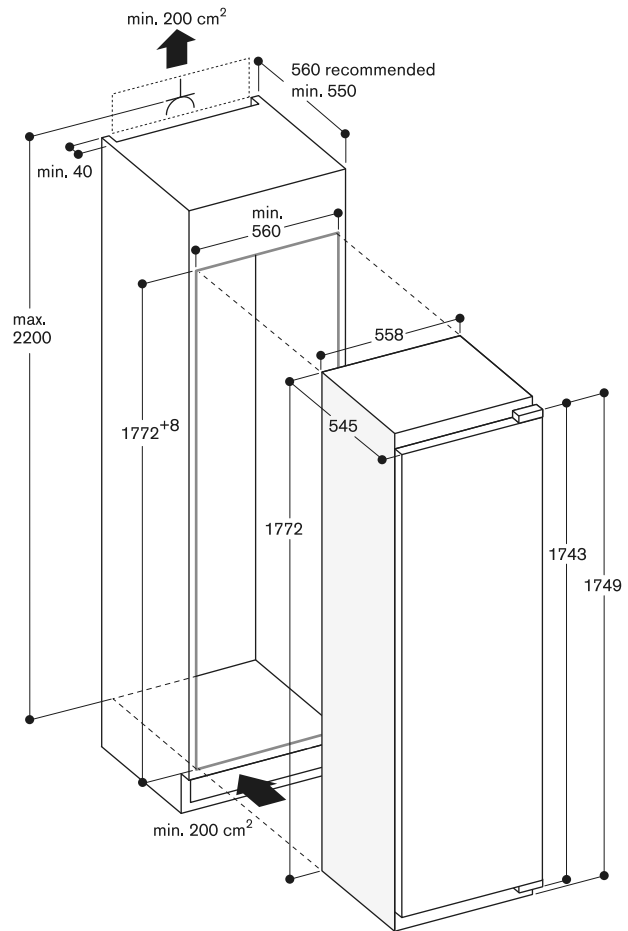
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 209 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





Freezer 200 series

RF 282

- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC282 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 211 litres

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 20 kg/24 h.
Storage time after a malfunction 22 h.
5 freezer drawers, 2 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.
Net volume 211 litres.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 243 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 30 kg.

Connection

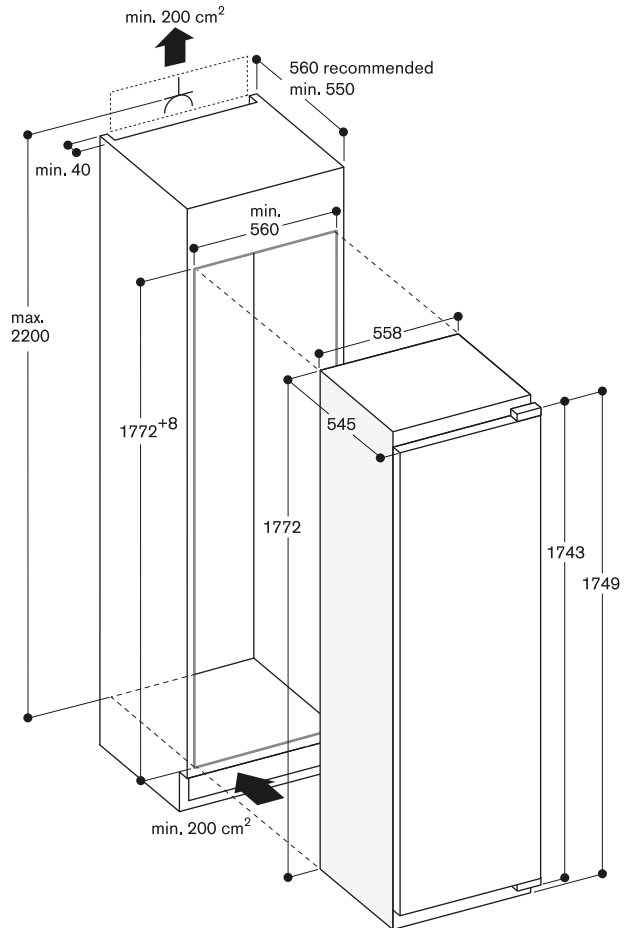
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.

RF 282 303

Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price

- 2 ice packs
- 1 ice cube tray



**RT 242 203**

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 140 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite.

Fridge-freezer combination 200 series
RT 242

- 3 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 204 litres

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
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 +3 °C to +8 °C.
3 safety glass shelves, of which 1 is fully extendable and 3 height adjustable.
1 integrated shelf.

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 130 litres.

Fresh cooling close to 0 °C

1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Freezing

Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 13 h.
Net volume 15 litres.

Consumption data

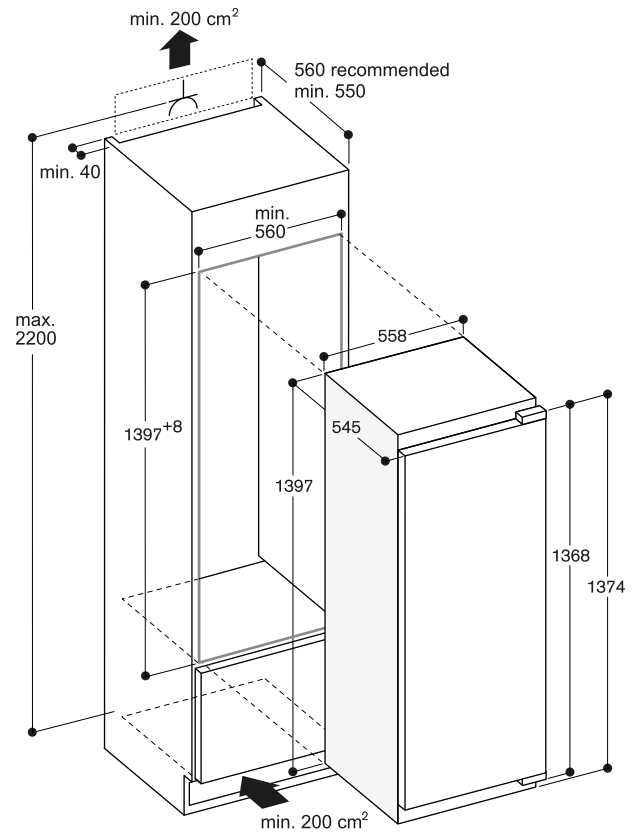
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 196 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





Refrigerator 200 series

RC 242

- 2 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 222 litres

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
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 +3 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
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 163 litres.

Fresh cooling close to 0 °C

1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 124 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 0.09 kW.
Connecting cable 2.3 m with plug.

RC 242 203

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 140 cm

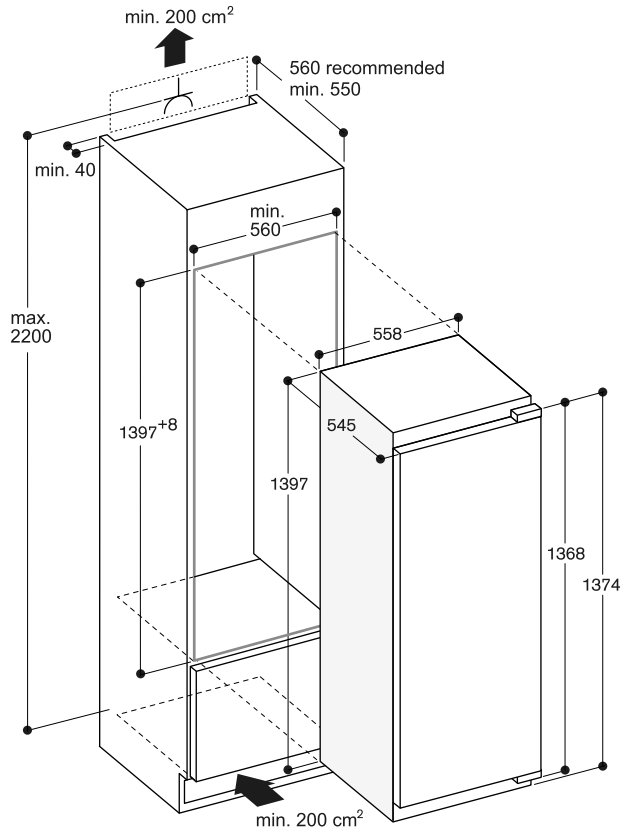
Included in the price

2 egg trays
1 wine and champagne rack

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.





Refrigerator 200 series
RC 222

- 2 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 187 litres

Handling

Electronic temperature control with digital display.
 Touch keys.

Technical Features

Dynamic cold air distribution.
 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 +3 °C to +8 °C.
 4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
 1 integrated shelf.

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.
 2 door racks with aluminium profile.
 Bright interior lighting with integrated glare-free side light elements.
 Net volume 128 litres.

Fresh cooling close to 0 °C

1 full width fresh cooling drawer close to 0 °C.
 Humidity can be adjusted manually.
 Ideal for fruit and vegetables.
 1 full width fresh cooling drawer close to 0 °C.
 Ideal for meat, fish and poultry.
 Net volume 59 litres.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
 Energy consumption 120 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 0.09 kW.
 Connecting cable 2.3 m with plug.

RC 222 101

With fresh cooling close to 0 °C
 Fully integrated
 Niche width 56 cm,
 Niche height 122.5 cm

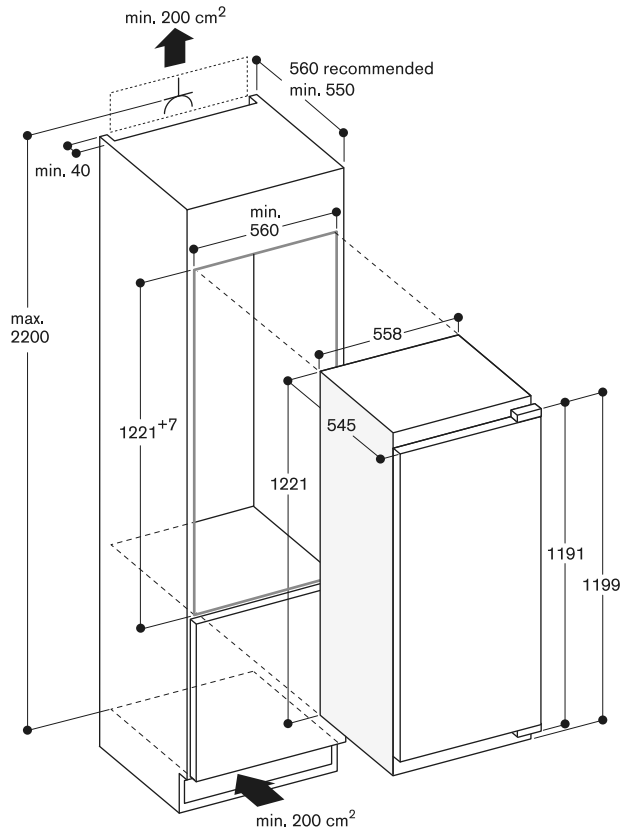
Included in the price

- 2 egg trays
- 1 wine and champagne rack

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.



**RT 222 203**

With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 122.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite.

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

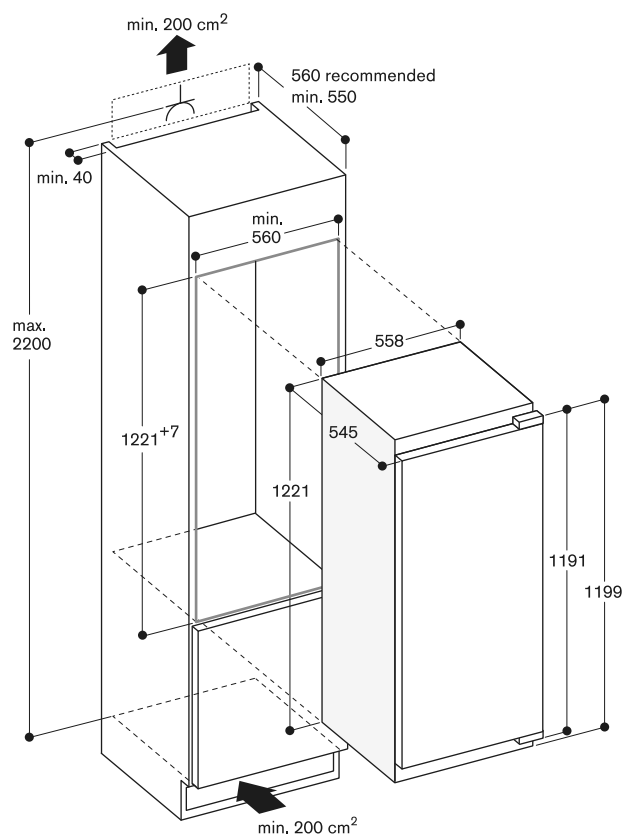
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 172 kWh/year.
Noise level 37 dB (re 1 pW).

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 0.09 kW.
Connecting cable 2.3 m with plug.





Refrigerator 200 series
RC 222

- 2 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 211 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.
 6 safety glass shelves, of which 1 are fully extendable and 5 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 211 litres.

Fresh cooling

1 full width fresh cooling drawer.
 Humidity can be adjusted manually.
 Ideal for fruit and vegetables.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
 Energy consumption 105 kWh/year.
 Noise level 33 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 0.09 kW.
 Connecting cable 2.3 m with plug.

RC 222 203

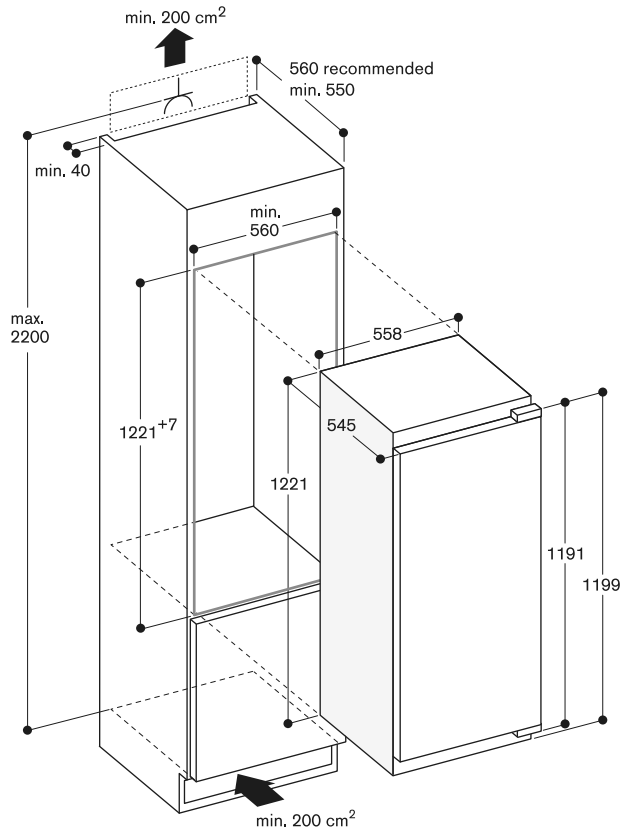
With fresh cooling
 Fully integrated
 Niche width 56 cm,
 Niche height 122.5 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack

Special accessories

RA 430 100
 Storage container with transparent lid, anthracite.



**RT 200 202**

Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price

- 1 egg tray
- 1 ice cube tray

Special accessories**RA 430 100**

Storage container with transparent lid,
anthracite.

**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 lighting.
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

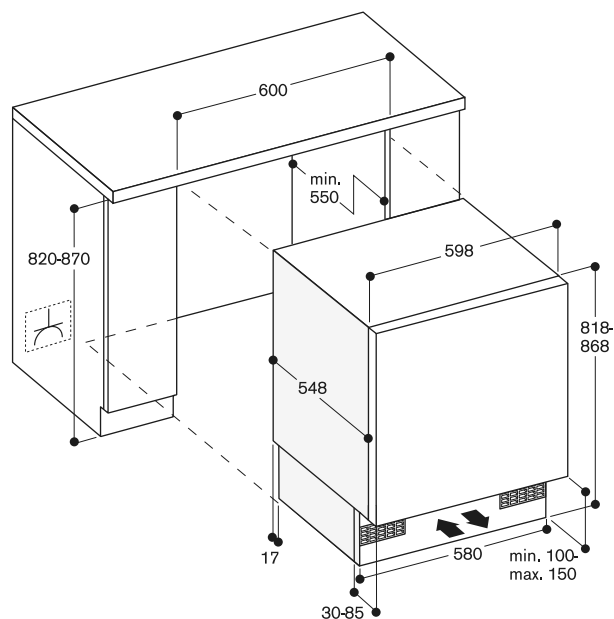
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 140 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 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 0.09 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



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 lighting.
Net volume 137 litres.

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
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 14 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.

RC 200 202

Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price

1 egg tray

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.



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

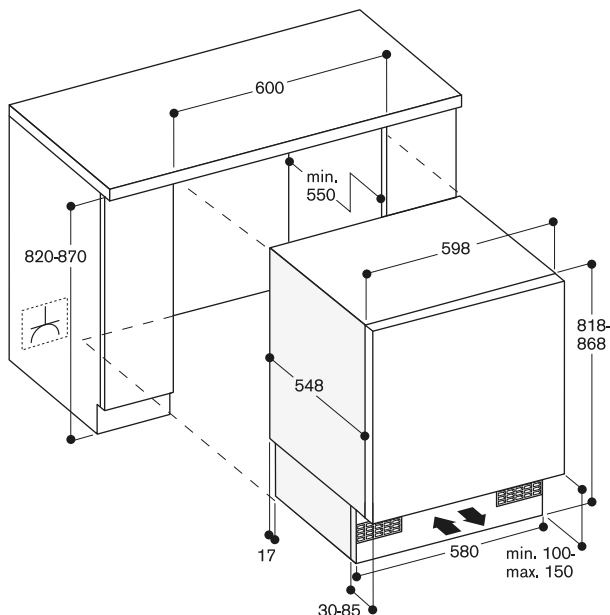
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 184 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

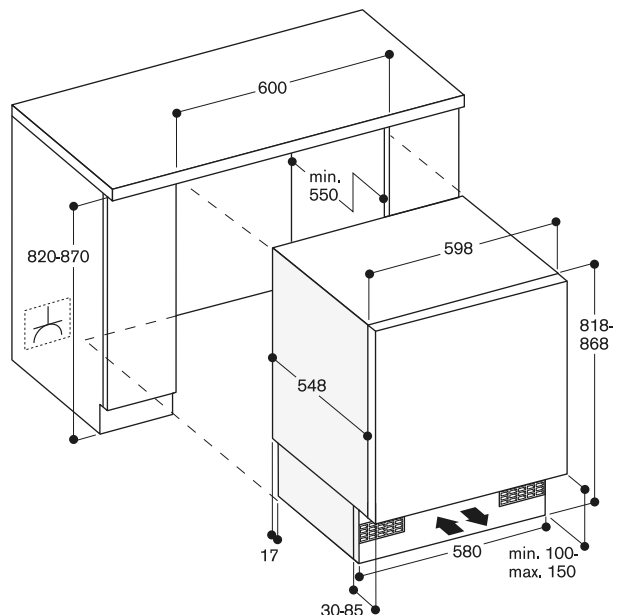
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 0.09 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



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



Wine climate cabinet 200 series

RW 282

- 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
- Presentation light option
- Low-vibration operation
- Capacity 80 bottles

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.

Child lock.

Features

Capacity 80 bottles

(based on 0.75/l standard bottles).

10 bottle trays, 8 of which are extendable.

Storage of magnum bottles possible.

LED lighting.

Net volume 254 litres.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to G.

Energy consumption 160 kWh/year.

Noise level 35 dB (re 1 pW).

Planning notes

Flat hinge.

Door hinge right, reversible.

Height-adjustable feet.

Door opening angle of 115°, fixable at 90°.

Max. door panel weight 20 kg.

Door panel thickness

min. 16 mm/max. 22 mm.

Furniture door must be fitted.

Not supplied by Gaggenau

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

For a side-by-side installation every appliance must be planned in its own niche.

When combining the wine climate cabinet with cooling appliances other than a second wine climate cabinet, a clearance of min. 150 mm is to be kept between the appliances to avoid condensation due to lack of side heating.

No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13 kW.

Connecting cable 2.8 m with plug.

RW 282 261

Fully integrated, with glass door

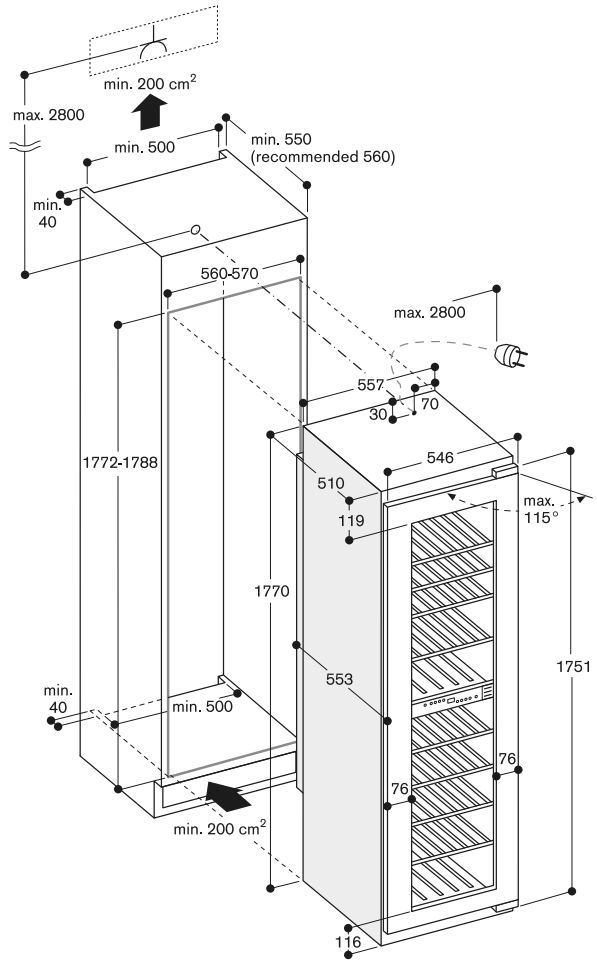
Niche width 56 cm,

Niche height 177.2 cm

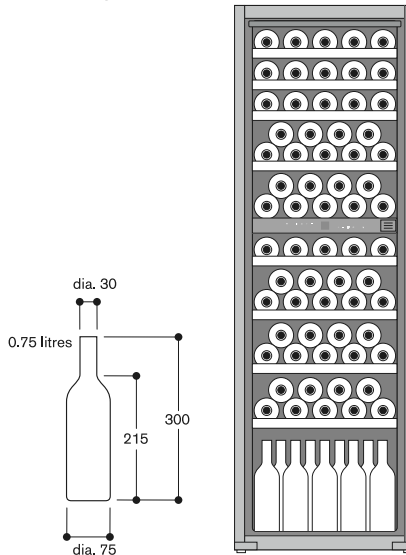
Special accessories

RA 050 220

Replacement activated charcoal air filter.



Bottle storage





RW 404 261

Under-counter, stainless steel-framed glass door
Niche width 60 cm,
Niche height 82 cm

Special accessories

RA 050 220

Replacement activated charcoal air filter.

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets

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
- Capacity 34 bottles
- 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 0.75/1 standard bottles).
5 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 94 litres.

Consumption data

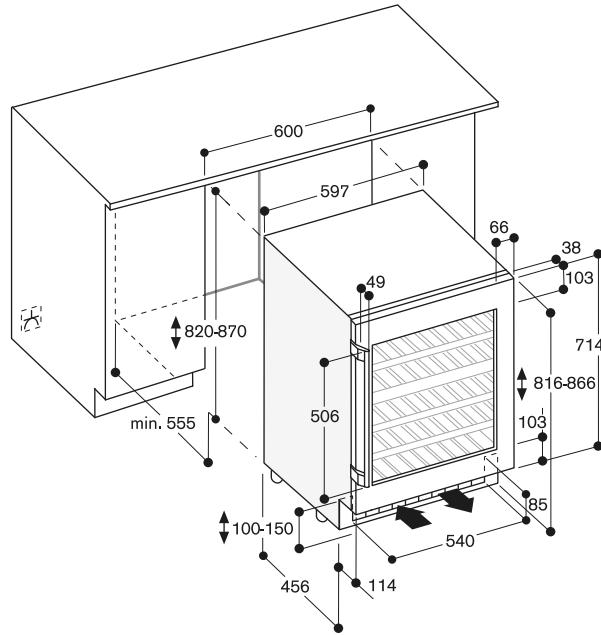
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 144 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

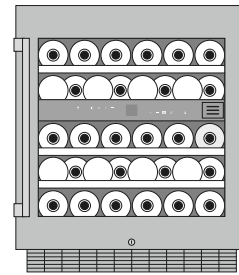
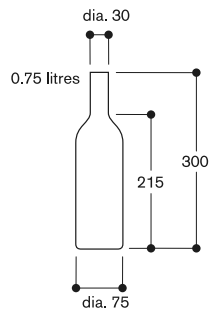
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13kW.
Connecting cable 2.0 m with plug.



Bottle storage



**RW 402 261**

Under-counter, stainless steel-framed glass door
Niche width 60 cm,
Niche height 82 cm

Special accessories**RA 050 220**

Replacement activated charcoal air filter.

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets

Wine climate cabinet 200 series**RW 402**

- **1 climate zone for maximum storage capacity**
- 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
- Capacity 42 bottles
- Side-by-side installation possible with special accessory

Handling

Electronic temperature control with digital display.
Touch keys.
Presentation light option, 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.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features

Capacity 42 bottles
(based on 0.75/l standard bottles).
4 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 110 litres.

Consumption data

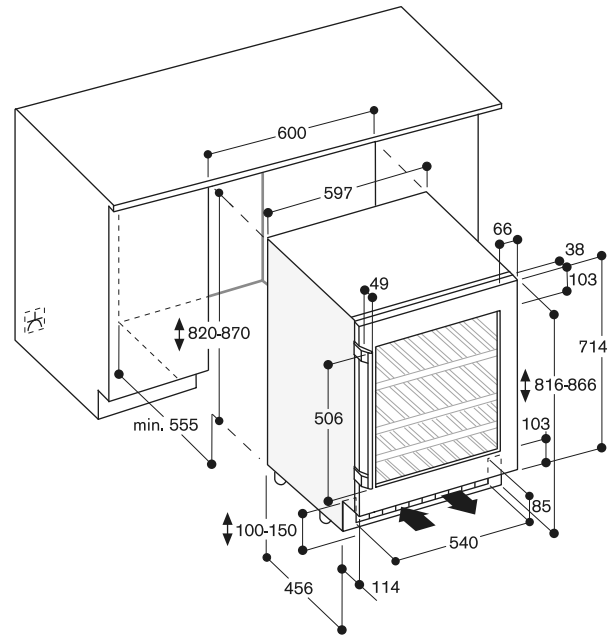
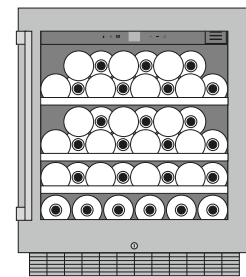
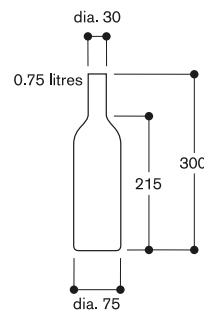
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 145 kWh/year.
Noise level 38 dB (re 1 pW).

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 1.500 m sea level.

Connection

Total connected load 0.13 kW.
Connecting cable 2.0 m with plug.

**Bottle storage**

Accessories and special accessories for cooling appliances

GN 114 130

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



GN 114 230

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



GN 144 130

Gastronorm insert, non-stick,
GN 1/3
unperforated, 40 mm deep, 1.5l.



GN 144 230

Gastronorm insert, non-stick,
GN 2/3
unperforated, 40 mm deep, 3l.



GN 410 130

Gastronorm lid, stainless steel, GN 1/3
For stainless steel gastronorm inserts.



GN 410 230

Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.



RA 050 220

Replacement activated charcoal
air filter.



RA 430 100

Storage container with transparent lid,
anthracite.



RA 493 060

Presenter in oak wood and aluminium
in anthracite for single bottle display
1 piece.



RA 430 000

Screw shole cover set. 8 pieces.



RA 448 220

Ice storage container, small.
For installation with a door opening
angle of 90° the delivered ice storage
container must be exchanged for the
small ice storage container. This must
be done prior to fixing the door.



RA 492 160

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.
For 45.7 cm wide appliances.



RA 492 660

Removable shelf with oak wood frame
Suitable for decanters and open
bottles.
For 61 cm wide appliances.



RA 498 140

Bottle support in oak wood for
convenient storage of bottles on the
divison plate.
For 45.7 cm wide appliances.



RA 498 640

Bottle support in oak wood for
convenient storage of bottles on the
divison plate.
For 61 cm wide appliances.



RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances,
panel thickness 19 mm.

**RA 428 110**

Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel
thickness 19 mm.

**RA 421 111**

Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
left-hinged, panel thickness 19 mm.

**RA 421 112**

Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
right-hinged, panel thickness 19 mm.

**RA 428 111**

Stainless steel door panel frame,
handleless
For 45.7 cm wide appliances, panel
thickness 19 mm.

**RA 421 610**

Stainless steel door panel with handle
For 61 cm wide appliances,
panel thickness 19 mm.

**RA 428 610**

Stainless steel door panel, handleless
For 61 cm wide appliances, panel
thickness 19 mm.

**RA 421 611**

Stainless steel door panel frame with
handle
For 61 cm wide appliances,
left-hinged, panel thickness 19 mm.



Accessories and special accessories for cooling appliances

RA 421 612

Stainless steel door panel frame with handle

For 61 cm wide appliances, right-hinged, panel thickness 19 mm.



RA 421 911

Stainless steel door panel with handle

For 91.4 cm wide appliances, panel thickness 19 mm.



RA 428 611

Stainless steel door panel frame, handleless

For 61 cm wide appliances, panel thickness 19 mm.



RA 428 911

Stainless steel door panel, handleless

For 91.4 cm wide appliances, panel thickness 19 mm.



RA 421 710

Stainless steel door panel with handle

For 76.2 cm wide appliances, panel thickness 19 mm.



RA 421 712

Stainless steel door panel with handle

For RB 472, panel thickness 19 mm.



RA 428 710

Stainless steel door panel, handleless

For 76.2 cm wide appliances, panel thickness 19 mm.



RA 428 712

Stainless steel door panels, handleless

For RB 472, panel thickness 19 mm.

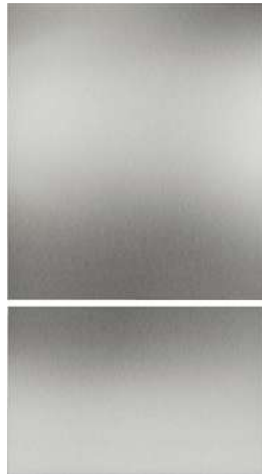


RA 421 910

Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

**RA 428 910**

Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.

**RA 421 912**

Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.

**RA 428 912**

Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

**RA 422 610**

Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

**RA 428 810**

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.



Accessories and special accessories for cooling appliances

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm,
drilling distance between each
mount 554 mm.



RA 425 710

Handle bar, stainless steel, short.
For RB 472 with 2 mounts,
length 658 mm, drilling distance
between the mounts 637 mm.



RA 425 910

Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.



RA 450 000

Mechanical particle filter.



RA 450 010

Activated charcoal filter for water filter
system including saturation indicator.



RA 460 000

Accessory for side-by-side installation.
Not required if appliances are installed
more than 160 mm apart from each
other. Included in delivery for RF and
RW.



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.



RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).



RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination).



RA 464 111

Ventilation grille stainless steel
For 45.7 cm wide appliances.



RA 464 112

Ventilation grille stainless steel
For 45.7 cm wide appliances with filter.



RA 464 611

Ventilation grille stainless steel
For 61 cm wide appliances.



RA 464 612

Ventilation grille stainless steel
For 61 cm wide appliances, with
integrated water filter.



RA 464 613

Ventilation grille stainless steel
For RF 463, with filter, right-hinged.



RA 464 614

Ventilation grille stainless steel
For RF 463, with filter, left-hinged.



RA 464 711

Ventilation grille stainless steel
For 76.2 cm wide appliances.



RA 464 712

Ventilation grille stainless steel
For 76.2 cm wide appliances, with
integrated water filter.



RA 464 710

Ventilation grille stainless steel
For RB 472 with integrated water filter.



RA 464 910

Ventilation grille stainless steel
For RB/RY 492.



RA 464 911

Ventilation grille stainless steel
For 91.4 cm wide appliances.



RA 097 600

Accessory for side-by-side installation
of two under-counter wine climate
cabinets.



RA 420 010

Door lock for RW 414 and RW 466.



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.

**RA 491 661**

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 61 cm wide appliances.

**RA 423 140**

Side trims, long.

**RA 423 340**

Side trims, 2 pieces, for RY and RB.





The dishwashers | washing machine | tumble dryer

Dishwashers 400 series	304
Dishwashers 200 series	308
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Accessories special accessories	326
Washing machine	328
Tumble dryer	329



DF 481 162

fully integrated
Height 86.5 cm

DF 480 162

fully integrated
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 holder for long-stemmed glasses
- 2 GN container inserts
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails

3rd level above the upper basket.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower basket.

Dishwasher 400 series

DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 5 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Touch key operation.

Information key with use indications.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Remaining time projection.

Technical Features

Perfectly illuminated interior.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop with guarantee.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Programmes

8 programmes:

Auto 35 °C - 45 °C.

Auto 45 °C - 65 °C.

Auto 65 °C - 75 °C.

Intensive 70 °C.

Standard Eco 50 °C.

Night programme.

Quick wash 45 °C (29 min.).

Pre-rinse.

5 options:

Intensive.

Power.

Half Load.

Hygiene.

Extra Dry.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.

Rackmatic with 3 levels, adjustable in height up to 5 cm.

6 folding spines.

4 folding racks.

2 glass support bars.

Lower basket:

8 folding spines.

2 folding racks.

Dividable glass support.

Cutlery basket.

Holder for long-stemmed glasses.

Maximum dish sizes

(upper/lower basket)

for 86.5 cm high dishwashers:

29/28, 26.5/30.5 or 24/34 cm respectively.

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

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

From 9.5 l water.

From 0.8 kWh.

Noise level 43 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm (see drawing).

To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).

The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.

Rear feet adjustable at front.

Door weight up to 10/8.5 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.

For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 318 – 325.

Connection

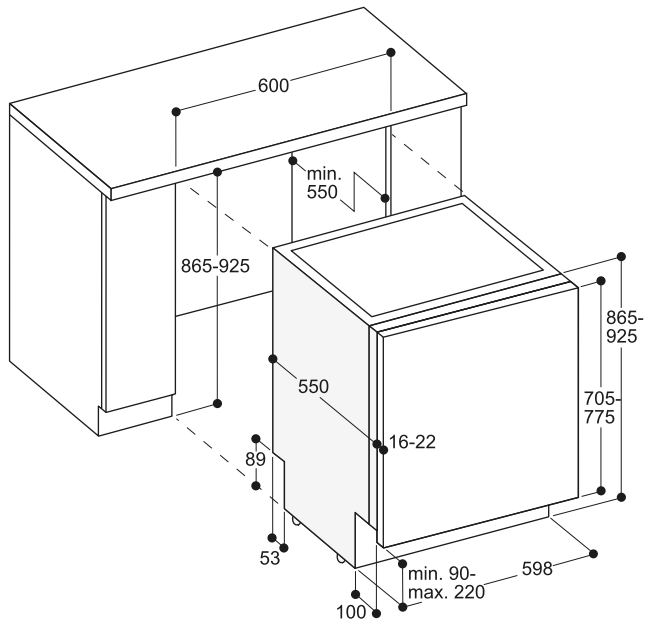
Total connected load 2.4 kW.

Connecting cable pluggable.

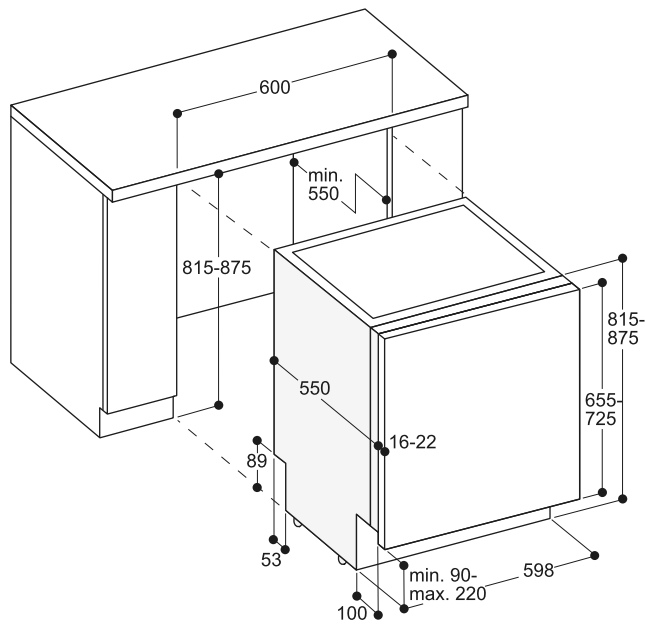
Water connection with 3/4" screw joint.

Connection to hot or cold water possible.

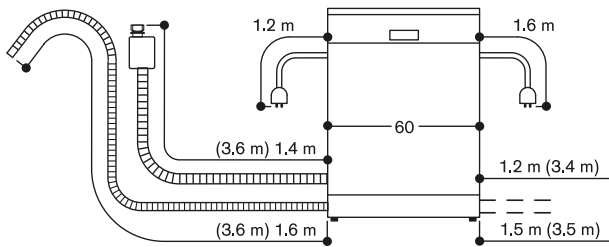
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 481 163F

Fully integrated
With flexible hinge
Height 86.5 cm

DF 480 163F

Fully integrated
With flexible hinge
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 holder for long-stemmed glasses
- 2 GN container inserts
- 1 stainless steel trim kit

Installation accessories

GZ 010 011

Extension for water inlet and outlet
(2 m long).

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails

3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 400 series

DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 5 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Touch key operation.

Information key with use indications.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Info-Light.

Technical Features

Perfectly illuminated interior.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop with guarantee.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Programmes

8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Standard Eco 50 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

5 options:

Intensive.

Power.

Half Load.

Hygiene.

Extra Dry.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.

Rackmatic with 3 levels, adjustable in height up to 5 cm.

6 folding spines.

4 folding racks.

2 glass support bars.

Lower basket:

8 folding spines.

2 folding racks.

Dividable glass support.

Cutlery basket.

Holder for long-stemmed glasses.

Maximum dish sizes

(upper/lower basket)

for 86.5 cm high dishwashers:

29/28, 26.5/30.5 or 24/34 cm

respectively.

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

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

From 9.5 l water.

From 0.8 kWh.

Noise level 43 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm

(see drawing).

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.

For installation into a tall unit,

ventilation openings are recommended

(min. 200 cm²).

Please read additional planning notes, also concerning flexible hinge, on page 318 – 325.

Connection

Total connected load 2.4 kW.

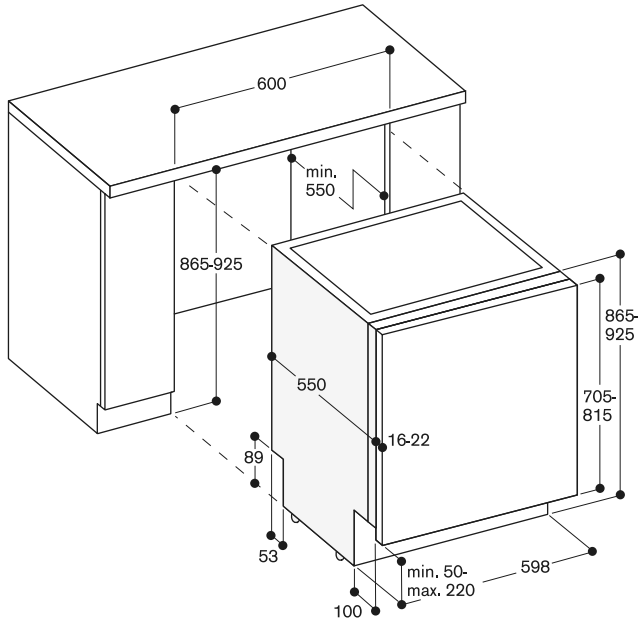
Connecting cable pluggable.

Water connection with 3/4" screw joint.

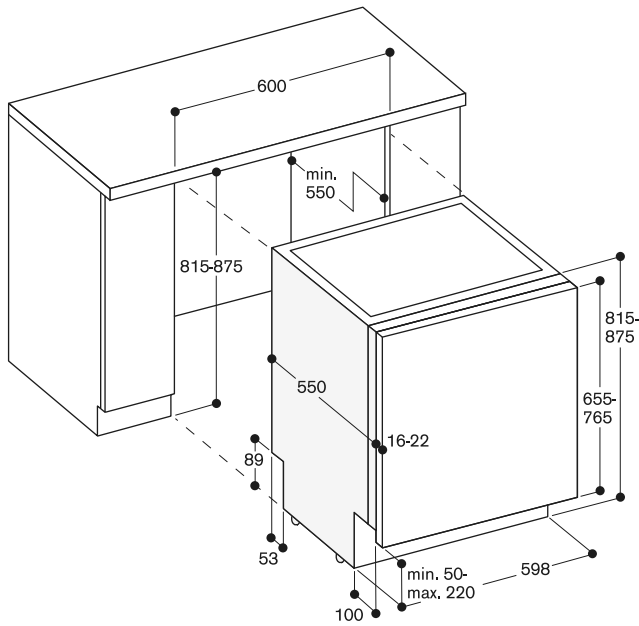
Connection to hot or cold water

possible.

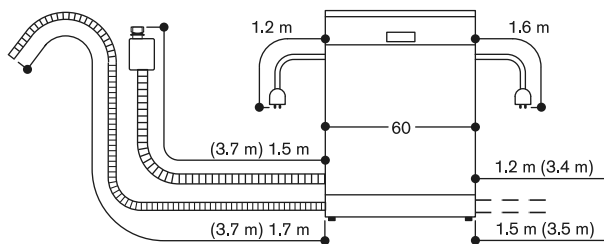
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 271 160

Fully integrated
Height 86.5 cm

DF 270 160

Fully integrated
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

GZ 010 011

Extension for water inlet and outlet (2 m long)

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails 3rd level above the upper basket. For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower basket.

Dishwasher 200 series

DF 271/DF 270

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 42 dB
- Energy efficiency class A+++
- Aqua stop

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical Features

Bright interior lighting. 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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.).
Pre-rinse.

3 options:
Intensive.
Power.
Half Load.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

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

Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.8 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

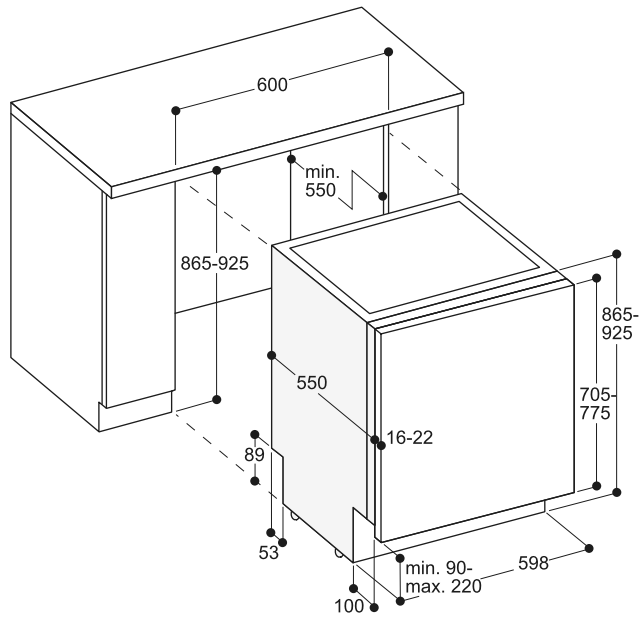
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 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.

Please read additional planning notes on page 318 – 325.

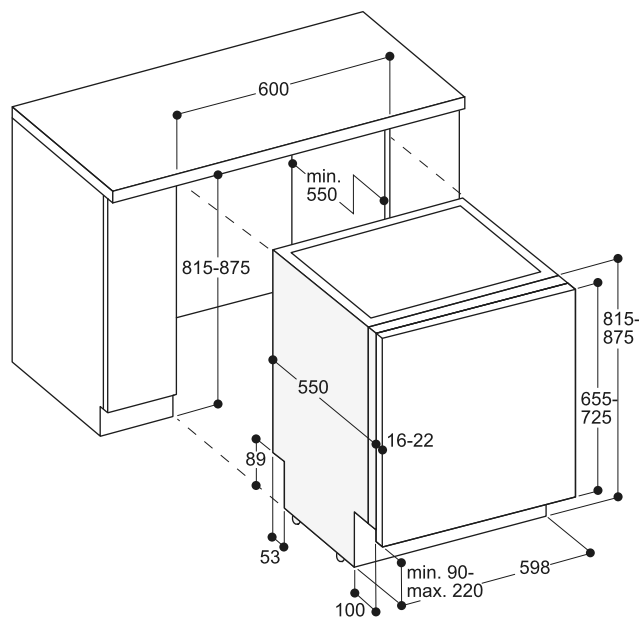
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint. Connection to hot or cold water possible.

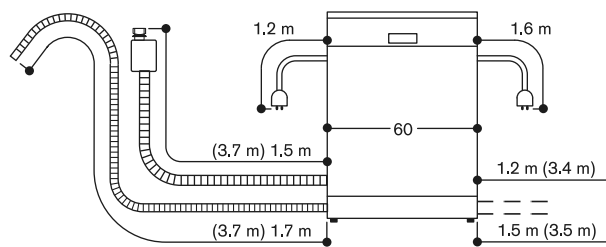
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 271 160F

Fully integrated
With flexible hinge
Height 86.5 cm

DF 270 160F

Fully integrated
With flexible hinge
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

GZ 010 011
Extension for water inlet and outlet
(2 m long)

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking
utensils and espresso cups.
13 place setting capacity with all
3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four
long-stemmed glasses during the
dishwashing process and ensures an
optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series

DF 271/DF 270

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 42 dB
- Energy efficiency class A+++
- Aqua stop

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indicators.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Bright interior lighting.
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.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.).
Pre-rinse.

3 options:
Intensive.
Power.
Half Load.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower basket)
for 86.5 cm high dishwashers:
29/28, 26.5/30.5 or 24/34 cm
respectively.

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

Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.8 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

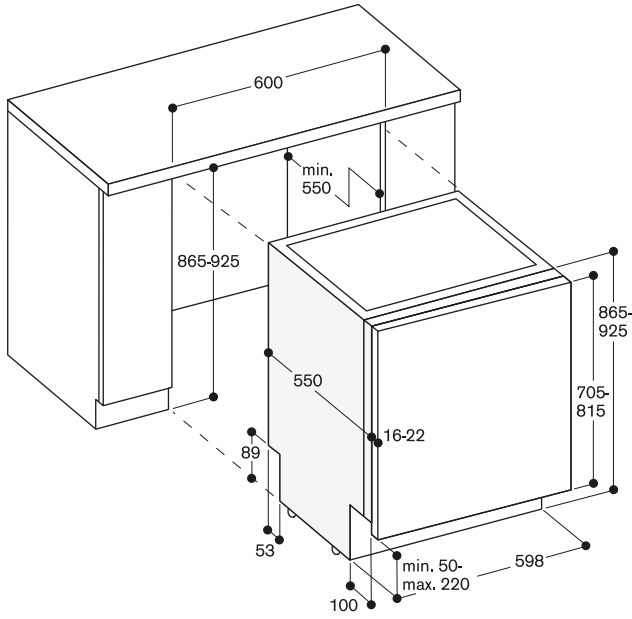
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes, also concerning flexible hinge, on page 318 – 325.

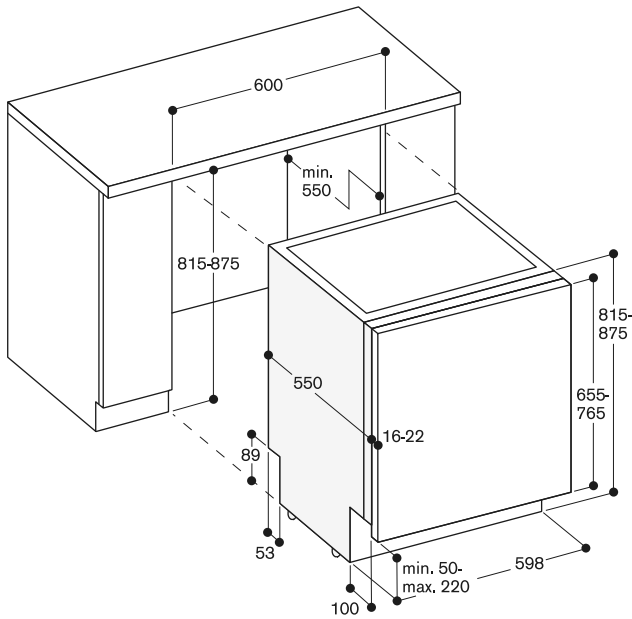
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

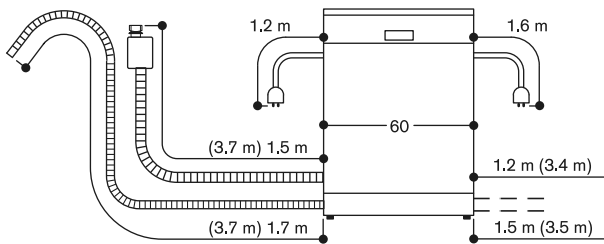
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 261 167

Fully integrated
Height 86.5 cm

DF 260 167

Fully integrated
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

DA 231 010

Stainless steel-backed full glass door for 81.5 cm high dishwashers

DA 231 110

Stainless steel-backed full glass door for 86.5 cm dishwashers

GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011

Extension for water inlet and outlet (2 m long)

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails 3rd level above the upper basket. For large pieces of cutlery, cooking utensils and espresso cups. 13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result. For positioning in the lower basket.

Dishwasher 200 series

DF 261/DF 260

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A+++
- Aqua stop

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical Features

Bright interior lighting. 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. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

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.).
Pre-rinse.

3 options:
Intensive.
Power.
Half Load.

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.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

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

Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D. From 9.5 l water. From 0.82 kWh. Noise level 42 dB (re 1 pW).

Planning notes

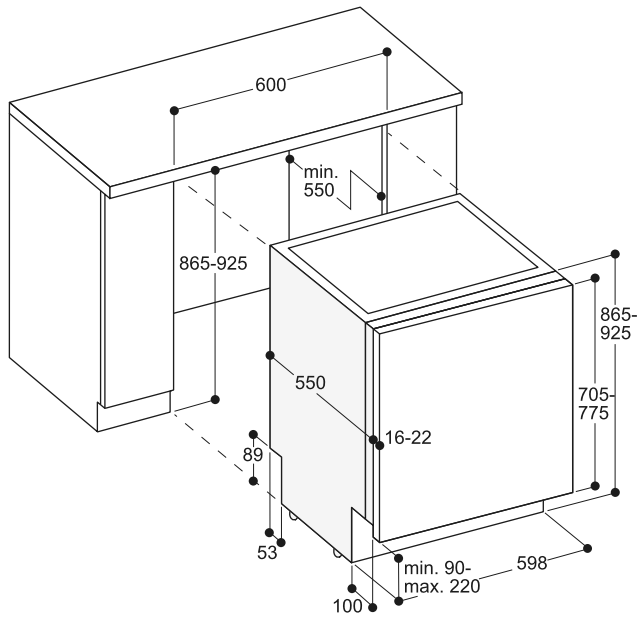
Height-adjustable feet. Appliance plinth recess 100 mm (see drawing). To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front). The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection. Rear feet adjustable at front. Door weight up to 10/8.5 kg. Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 318 – 325.

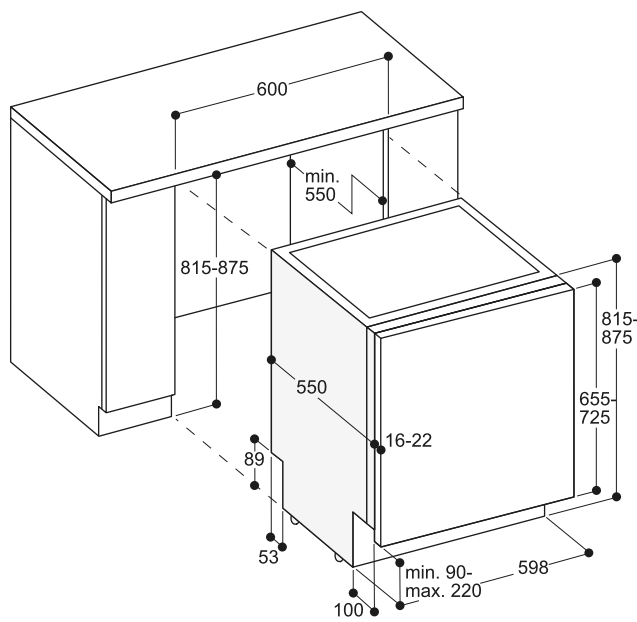
Connection

Total connected load 2.4 kW. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.

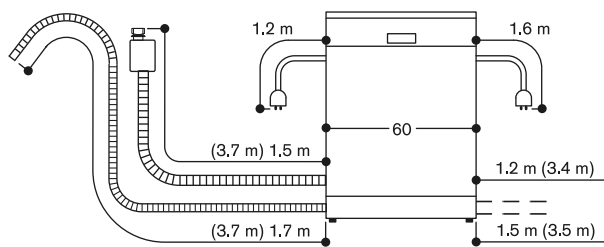
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 261 165

fully integrated
Height 86.5 cm

DF 260 165

fully integrated
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

DA 231 010

Stainless steel-backed full glass door for 81.5 cm high dishwashers

DA 231 110

Stainless steel-backed full glass door for 86.5 cm dishwashers

GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160 (included)

Cutlery drawer with smooth running rails

3rd level above the upper basket.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses

Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.

For positioning in the lower basket.

Dishwasher 200 series

DF 261/DF 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
 - Clean and dry dishes in 59 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Touch key operation.

Information key with use indications.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Remaining time projection.

Technical Features

Bright interior lighting.

Glass protection.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop with guarantee.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 332.

Programmes

6 programmes:

Auto 35 °C - 45 °C.

Auto 45 °C - 65 °C.

Auto 65 °C - 75 °C.

Standard Eco 50 °C.

Quick wash 45 °C (29 min.).

Pre-rinse.

3 options:

Intensive.

Power.

Holiday.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:

Over extension.

Rackmatic with 3 levels, adjustable in

height up to 5 cm.

6 folding spines.

4 folding racks.

2 glass support bars.

Lower basket:

8 folding spines.

2 folding racks.

Dividable glass support.

Cutlery basket.

Maximum dish sizes

(upper/lower basket)

for 86.5 cm high dishwashers:

29/28, 26.5/30.5 or 24/34 cm

respectively.

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

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

From 9.5 l water.

From 0.9 kWh.

Noise level 42 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm

(see drawing).

To display the remaining time

projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).

The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.

Rear feet adjustable at front.

Door weight up to 10/8.5 kg.

Door panel dimension dependent on plinth height of kitchen furniture.

For installation into a tall unit,

ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 318 – 325.

Connection

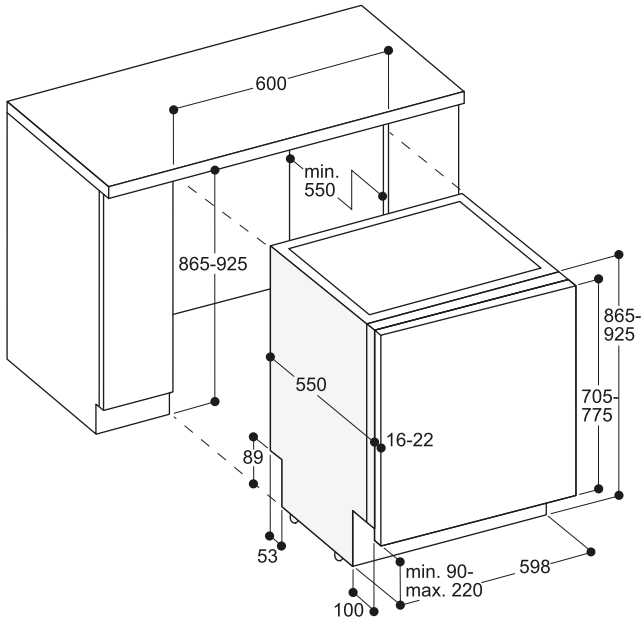
Total connected load 2.4 kW.

Connecting cable pluggable.

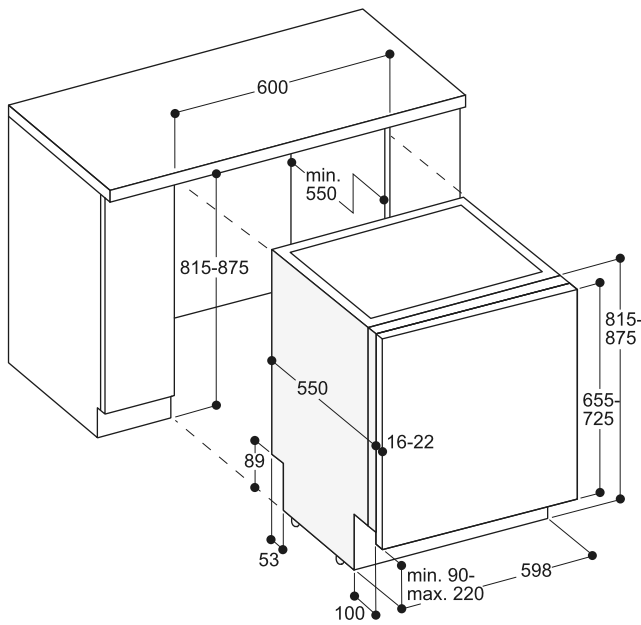
Water connection with 3/4" screw joint.

Connection to hot or cold water possible.

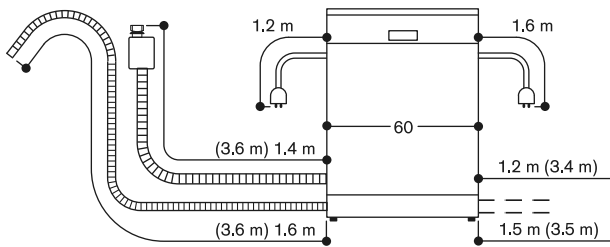
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 250 141

fully integrated

Height 81.5 cm, width 45 cm

Included in the price

1 baking tray spray head

Installation accessories

DA 020 010

Stainless steel trim kit for 81,5 cm high dishwashers

DA 021 000

Hinge for all fully integrated dishwashers

GH 035 010

Handle bar with 2 mounts, stainless steel, Length 35 cm, drilling distance 327 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 042 030

Silvercare cartridge for all dishwashers

Dishwasher 200 series

DF 250

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 6 programmes with aqua sensor and 2 options, Power and Intensive:
 - Clean and dry dishes in 65 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system including cutlery drawer for optimal loading
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 44 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

Display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Remaining time projection.

Technical Features

Bright interior lighting.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop with guarantee.

Programmes

6 programmes:

Auto 35 °C - 45 °C.

Auto 45 °C - 65 °C.

Auto 65 °C - 75 °C.

Standard Eco 50 °C.

Quick wash 45 °C (29 min.).

Pre-rinse.

2 options:

Intensive.

Power.

Features

Flexible basket system.

Cutlery drawer.

Upper basket:

Rackmatic with 3 levels, adjustable in height up to 5 cm.

3 folding spines.

1 folding rack.

Lower basket:

4 folding spines.

1 folding rack.

Glass support.

Cutlery basket.

Maximum dish sizes

(upper/lower basket)

19/25, 16.5/27.5 or 14/31 cm

respectively.

10 place setting capacity.

Consumption data

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

From 9.5l water.

From 0.66 kWh.

Noise level 44 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm

(see drawing).

To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).

The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.

Rear feet adjustable at front.

Door weight up to 7.5 kg.

Door panel dimension dependent on plinth height of kitchen furniture.

For installation into a tall unit, ventilation openings are recommended (min. 150 cm²).

Please read additional planning notes on page 318 – 325.

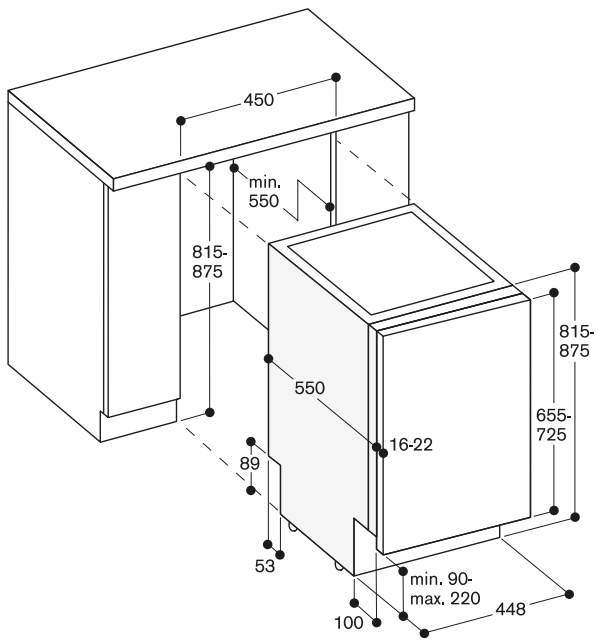
Connection

Total connected load 2.4 kW.

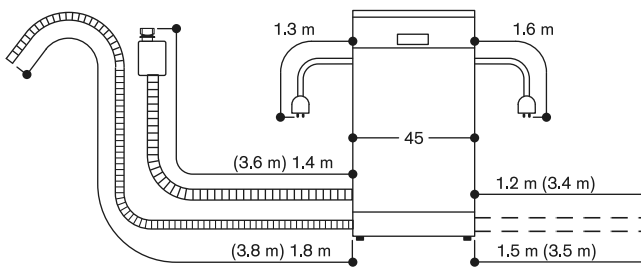
Connecting cable pluggable.

Water connection with 3/4" screw joint.

Connection to hot or cold water possible.



Connection dimensions for a 45 cm wide dishwasher



() values with extension kit

Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

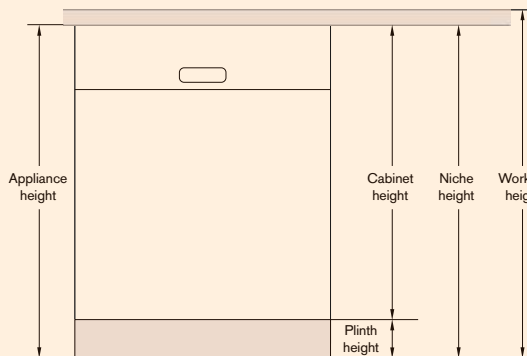
For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

Plinth height in mm	Front height 655–765 mm							Front height 705–815 mm				
	Niche height in mm →											
	815	825	835	845	855	865	875	885	895	905	915	925
<90	1 (S)	1 (S)	1 (S)	1 (S)	1 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)
90	1	1 (S/D)	1 (S)	1 (S)	1 (S)	6	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)
100	1	1	1 (S/D)	1 (S)	1 (S)	1 (S) 6	6	6 (S/D)	6 (S)	6 (S)	6 (S)	6 (S)
110	1	1	1	1 (S/D)	1 (S)	1 (S) 6	1 (S) 6	6	6 (S/D)	6 (S)	6 (S)	6 (S)
120	1	1	1	1	1 (S/D)	1 (S) 6	1 (S) 6	6	6	6 (S/D)	6 (S)	6 (S)
130	1	1	1	1	1	1 (S/D) 6	1 (S) 6	6	6	6	6 (S/D)	6 (S)
140	1	1	1	1	1	1 6	1 (S/D) 6	6	6	6	6	6 (S/D)
150	1	1	1	1	1	1 6	1 6	6	6	6	6	6
160	1	1	1	1	1	1 6	1 6	6	6	6	6	6
170		1	1	1	1	1	1 6	6	6	6	6	6
180			1	1	1	1	1	6	6	6	6	6
190				1	1	1	1		6	6	6	6
200					1	1	1			6	6	6
210						1	1				6	6
220							1					6

- 1 = 81.5 cm high dishwasher DF 480/DF 260, (S) = special solution
- 6 = 86.5 cm high dishwasher DF 481/DF 261, (S) = special solution
- (S) = special solution with folding hinge (DA 021 000) / divided kitchen furniture door
- (D) = special solution with 10 mm gap from the worktop → Spacer batten / child lock not possible



Installation chart for door panel DA 231

Undercounter

The door panels cannot be used with dishwashers with flexible hinge.

The door panel is continuously variable for height over a range of 49 mm.

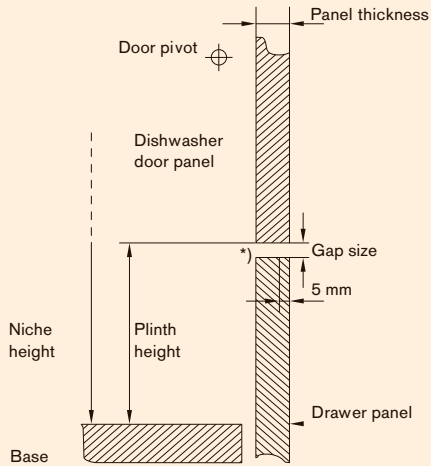
Plinth height in mm	Front height 670–720 mm							Front height 720–770 mm				
	Niche height in mm →											
	815	825	835	845	855	865	875	885	895	905	915	925
95	1					6						
105	1	1				6	6					
115	1	1	1			6	6	6				
125	1	1	1	1		6	6	6	6			
135	1	1	1	1	1	6	6	6	6	6		
145	1	1	1	1	1	1 6	6	6	6	6	6	
155		1	1	1	1	1	1 6	6	6	6	6	6
165			1	1	1	1	1	6	6	6	6	6
175				1	1	1	1		6	6	6	6
185					1	1	1			6	6	6
195						1	1				6	6
205							1					6
215												
225												

- 1 = 81.5 cm high dishwasher DF 260 165, door panels DA 231 010
- 6 = 86.5 cm high dishwasher DF 261 165, door panels DA 231 110

Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

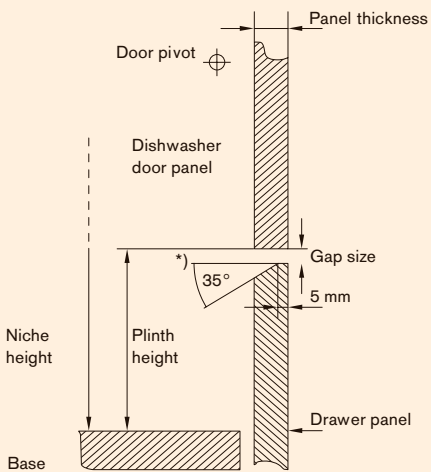


* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
845	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
855	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
865	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
875	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
885	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
895	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
905	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
915	16						10.5	11	12	13
	19						12	12.5	13.5	15
	22						13.5	14.5	15.5	16.5
925	16							10.5	11	12
	19							12	12.5	13.5
	22							13.5	14.5	15.5

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
835	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
845	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
855	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
865	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
875	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
885	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
895	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
905	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
915	16						6.5	6.5	7	7.5
	19						7	7.5	8	8.5
	22						7.5	7.5	8	9
925	16							6.5	6.5	7
	19							7	7.5	8
	22							7.5	7.5	8

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

		Front height 655–765 mm									
		Niche height in mm →									
		815	820	825	830	835	840	845	850	855	860
← Plinth height in mm	50	①									
	55	①	①								
	60	①	①	①							
	65	①	①	①	①						
	70	①	①	①	①	①					
	75	①	①	①	①	①	①				
	80	①	①	①	①	①	①	①			
	85	①	①	①	①	①	①	①	①		
	90	①*	①	①	①	①	①	①	①	①	
	95	①*	①*	①	①	①	①	①	①	①	①
	100	①*	①*	①*	①	①	①	①	①	①	①
	105	①*	①*	①*	①*	①	①	①	①	①	①
	110	①*	①*	①*	①*	①*	①	①	①	①	①
	115	①*	①*	①*	①*	①*	①*	①	①	①	①
	120	①*	①*	①*	①*	①*	①*	①*	①	①	①
	125	①*	①*	①*	①*	①*	①*	①*	①*	①	①
	130	①*	①*	①*	①*	①*	①*	①*	①*	①*	①
	135	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*
	140	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*
	145	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*
	150	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*
	155	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*
160	①*	①*	①*	①*	①*	①*	①*	①*	①*	①*	
165		①*	①*	①*	①*	①*	①*	①*	①*	①*	
170			①*	①*	①*	①*	①*	①*	①*	①*	
175				①*	①*	①*	①*	①*	①*	①*	
180					①*	①*	①*	①*	①*	①*	
185						①*	①*	①*	①*	①*	
190							①*	①*	①*	①*	
195								①*	①*	①*	
200									①*	①*	
205										①*	
210											
215											
220											

① = 81.5 cm high dishwasher with flexible hinge DF 480 163F / DF 270 160F

② = 86.5 cm high dishwasher with flexible hinge DF 481 163F / DF 271 160F

* Also possible with dishwashers without flexible hinge.

	95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
	4	4	4	4	4.5	4.5	4.5	5	5	8						
	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8			
	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6
	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4.5	4.5	4.5	5	5	8	
	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	4	4	6
	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	8
	4	4	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
	3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	4	4
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Accessories and special accessories for dishwashers

Flexible basket system

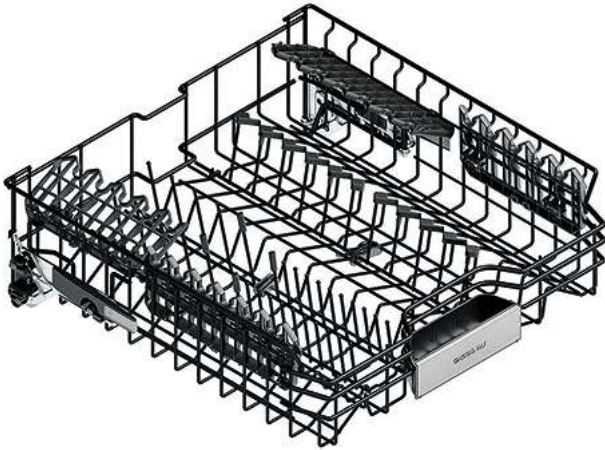
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and

lower basket.

For more flexibility and easier handling when loading and unloading the dishwasher.

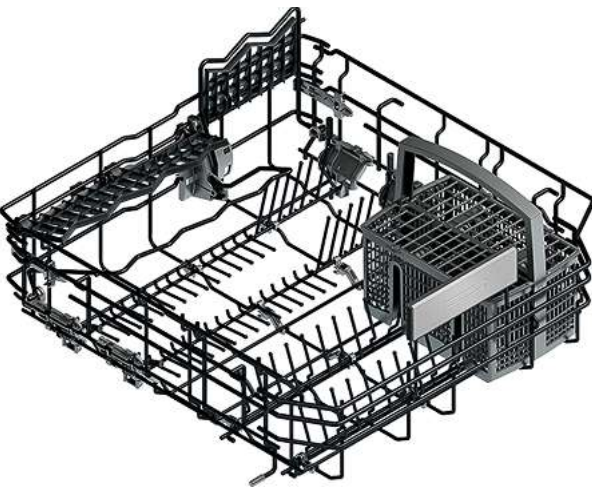
Upper basket

6 folding spines.
4 folding racks.
2 glass support bars.
With over extension, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.



Lower basket

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



DA 020 010

Stainless steel trim kit for all 81.5 cm high dishwashers

Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche. The white frame is replaced by a stainless steel trim kit.

W x D in cm: 2.2x2.0.

Height 62.2 cm.

DA 020 110

Stainless steel trim kit for 86.5 cm high dishwashers

Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche. The white frame is replaced by a stainless steel trim kit.

W x D in cm: 2.2x2.0.

Height 67.2 cm.



DA 021 000

Hinge for all fully integrated dishwashers

Installation solution for all dishwashers with a niche height of up to 92 cm and split furniture panel.

The hinge is fastened to the plinth of the appliance and the lower part of the split furniture panel is mounted onto it. Height upper part of the split furniture panel:

64.5 – 68 cm for

81.5 cm high dishwashers.

69.5 – 73 cm for

86.5 cm high dishwashers.



DA 041 160

Cutlery drawer with smooth running rails

3rd level above the baskets.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all

3 levels.



DA 042 030

Silvercare cartridge for all dishwashers
 Made of aluminium to protect silverware from corrosion.
 Easy use of cartridge in the cutlery basket.
 W x H x D in cm: 5.5x20.2x4.1.

**DA 043 000**

Holder for long-stemmed glasses
 Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
 For positioning in the lower basket.

**DA 231 010**

Stainless steel-backed full glass door for 81.5 cm high dishwashers
 Height adjustable by 49 mm, height 67 to 71.9 cm.
 W x D in cm: 59x1.9.
 Handle: W x D x Ø in cm: 45x4.9x1.4.

DA 231 110

Stainless steel-backed full glass door for 86.5 cm dishwashers
 Height adjustable by 49 mm, height 72 to 76.9 cm.
 W x D in cm: 59x1.9.
 Handle: W x D x Ø in cm: 45x4.9x1.4.

**GH 035 010**

Handle bar with 2 mounts, stainless steel, Length 35 cm, drilling distance 327 mm

**GH 045 010**

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

**GZ 010 011**

Aqua stop extension (2 m long)
 Extends the water inlet and outlet.





WM 260 163

Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm

Washing machine

WM 260

- Intelligent dosage system iDos for automatic in-flow control of liquid detergent and softener
- 9 kg drum with interior lighting
- Large porthole with 180° door opening angle
- Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise
- Stain Automatic for stain specific programme cycles
- Combines perfectly with WT 260 101
- Energy efficiency class A+++

Handling

Electronic control.
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 with guarantee.
Flow-through sensor.
Anti-stain automatic.
Continuous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Automatic stabilisation.
Anti-crease.
Child lock.
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: www.home-connect.com.

Please read additional information on Home Connect on page 332.

Programmes

Cottons.
Eco Cottons.
Easy Care.
Quick/Mix.
Delicates/Silk.
Wool.
Shirts/Blouses.
Super 15/30.
Hygiene.
Sports.
Jeans.
Automatic Soft.
Automatic Intensive.
Additional Programmes: Downs, Curtains, Spinning, Rinse Plus, Drum Clean, Drain.
Options: Eco Perfect, Speed Perfect, Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic.

Features

Powder detergent drawer with automatic cleaning mode after every wash cycle.

2 iDos tanks with 1.3 and 0.5l capacity for liquid detergent or softener.

Stainless steel drum with wave structure.

Drum interior lighting.

Volume capacity from 1 to 9 kg.

Consumption data

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

Water consumption 11220l/year.

Energy consumption 152 kWh/year.

Planning notes

Left-hinged.

Height-adjustable feet.

Height for slide-under installation: 85 cm.

Stackable under the tumble dryer

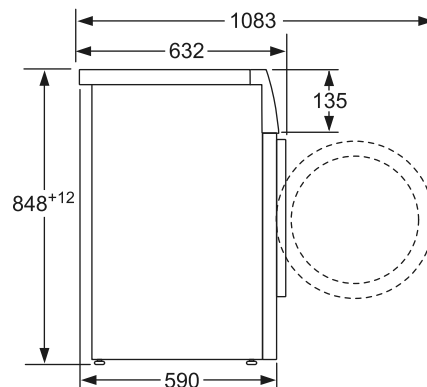
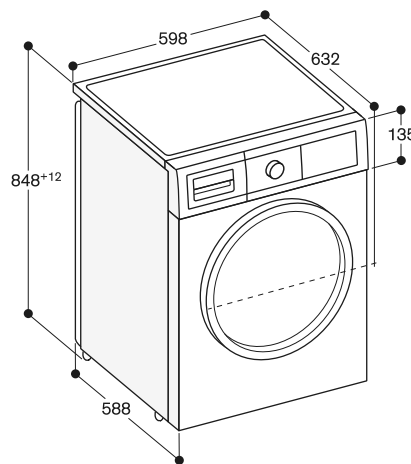
WT 260 101 in combination with special accessory.

Connection

Total connected load 2.3 kW.

Connection cable 2.10 m with plug.

Water connection with 3/4" screw joint.



measurements in mm

**WT 260 101**

Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm

Included in the price

1 basket for woollens

Special accessories

WA 032 001

Connection kit with extendable shelf

Tumble dryer with heat pump**WT 260**

- Can be perfectly combined with WM 260 163
- Large drum with interior lighting
- Large porthole with 180° door opening angle
- Self-cleaning heat exchanger, highest comfort and constantly low consumption
- Heat pump technology
- Energy efficiency class A+++

Handling

Electronic control.
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.
Anti-crease cycle at programme end.
Child lock.
Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: www.home-connect.com.

Please read additional information on Home Connect on page 332.

Programmes

Cottons.
Easy Care.
Mix.
Delicates.
Wool in Basket.
Cold.
Warm.
Hygiene.
Super 40.
Towels.
Sports.
Downs.
Duvets.
Shirts/Blouses.
Options: Easy Iron, Drying Target, Drying Target Adjustment, Spin Speed, Gentle Dry.

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 8 kg.
Drum interior lighting.

Consumption data

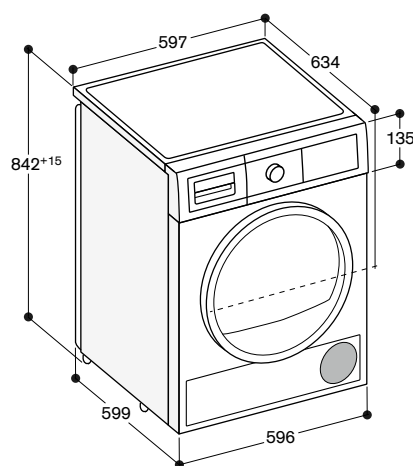
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.

Planning notes

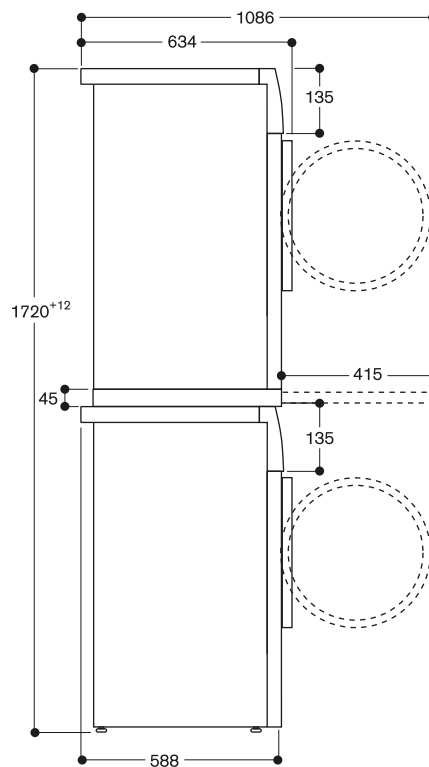
Right-hinged, reversible.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Stackable over the washing machine WM 260 163 in combination with special accessory.

Connection

Total connected load 1.0 kW.
Connection cable 1.45 m with plug.



Side view of WT 260 above WM 260 with connection kit WA 032 001





Home Connect | The accessories

Home Connect	332
Gastronorm system	333
Furniture handles	335

The extraordinary, becomes connected.

Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

*The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

- Connect: Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access: Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration: Compatible with different home management system.

This is just the start, explore the possibilities at home-connect.com.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh with appliances of the Vario cooling 200 series.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert

GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are available both in hygienic stainless steel design as well as with non-stick coating. Both are dishwasher-safe. The non-stick coating of the Gastronorm inserts prevent adherence of food and are therefore particularly easy to clean. For cooking several meals simultaneously, the cooking inserts for Combi-steam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format.

GN 114 130

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



GN 114 230

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



GN 124 130

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



GN 124 230

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



GN 144 130

Gastronorm insert, non-stick, GN 1/3, unperforated, 40 mm deep, 1.5 l



GN 144 230

Gastronorm insert, non-stick, GN 2/3, unperforated, 40 mm deep, 3 l



GN 154 130

Gastronorm insert, non-stick, GN 1/3, perforated, 40 mm deep, 1.5 l



GN 154 230

Gastronorm insert, non-stick, GN 2/3, perforated, 40 mm deep, 3 l



Gastronorm lid

GN 410

The Gastronorm lid may be used to seal the Gastronorm inserts in format GN 1/3 and 2/3. Together they are optimal for storing and keeping fresh of food and dishes in the vario cooling 200 series appliances.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3, for stainless steel gastronorm inserts



GN 410 230

Gastronorm lid, stainless steel, GN 2/3, for stainless steel gastronorm inserts



Gastronorm roaster

GN 340

Gastronorm roaster GN 2/3, height 165 mm. Non-stick coating. For roasting in the oven with the roasting function. The top and bottom parts can be used as separate ovenproof dishes (65 mm/100 mm deep). Use in ovens with pull-out system BA 018/BA 016 and heating element (order separately). Also to be used with combi-steam and steam ovens: slide directly into the appliance's side racks.

GN 340 230

Gastronorm roaster, cast aluminium, GN 2/3, height 165 mm



Teppan Yaki plate

GN 232

GN 232 110

Teppan Yaki plate made of multi ply material, GN 1/1 For full surface induction cooktop CX 492/482



GN 232 230

Teppan Yaki plate made of multi ply material, GN 2/3 For full surface induction cooktop CX 492/482



For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts

- GH 017 010**
Handle bar, stainless steel,
match to BSP/BMP, Length 17.3 cm,
drilling distance 150 mm.

- GH 020 010**
Handle bar, stainless steel,
Length 20 cm,
drilling distance 177 mm.

- GH 025 010**
Handle bar, stainless steel,
Length 25 cm,
drilling distance 227 mm.

- GH 030 010**
Handle bar, stainless steel,
Length 30 cm,
drilling distance 277 mm.

- GH 031 010**
Handle bar, stainless steel,
match to BOP, Length 30.5 cm,
drilling distance 282 mm.

- GH 035 010**
Handle bar, stainless steel,
Length 35 cm,
drilling distance 327 mm.

- GH 040 010**
Handle bar, stainless steel,
Length 40 cm,
drilling distance 377 mm.

- GH 045 010**
Handle bar, stainless steel,
Length 45 cm,
drilling distance 427 mm.

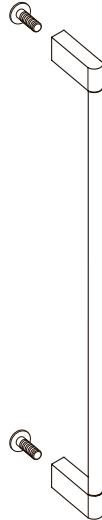
- GH 050 010**
Handle bar, stainless steel,
Length 50 cm,
drilling distance 477 mm.

- GH 060 010**
Handle bar, stainless steel,
Length 60 cm,
drilling distance 577 mm.

- GH 070 010**
Handle bar, stainless steel,
Length 70 cm,
drilling distance 677 mm.

- GH 080 010**
Handle bar, stainless steel,
Length 80 cm,
drilling distance 777 mm.

- GH 090 010**
Handle bar, stainless steel,
Length 90 cm,
drilling distance 877 mm.



Handle bar with 3 mounts

- GH 110 010**
Handle bar, stainless steel,
Length 110 cm,
Drilling distance 538.5 mm each.

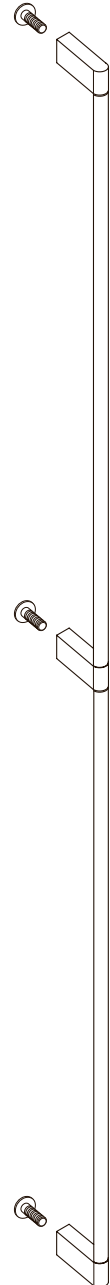
- GH 120 010**
Handle bar, stainless steel,
Length 120 cm,
Drilling distance 588.5 mm each.

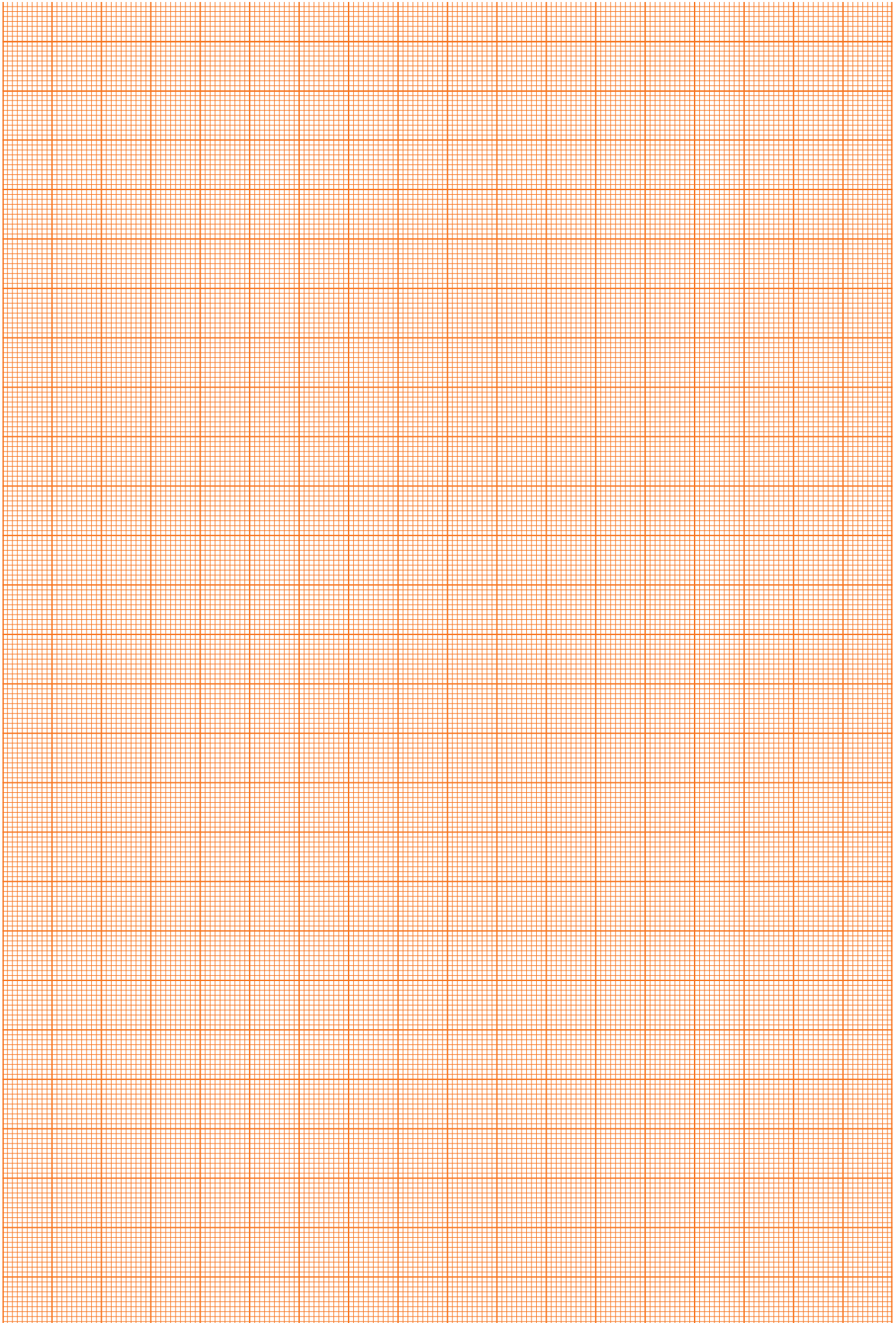
- GH 140 010**
Handle bar, stainless steel,
Length 140 cm,
Drilling distance 688.5 mm each.

- GH 160 010**
Handle bar, stainless steel,
Length 160 cm,
Drilling distance 788.5 mm each.

- GH 180 010**
Handle bar, stainless steel,
Length 180 cm,
Drilling distance 888.5 mm each.

- GH 200 010**
Handle bar, stainless steel,
Length 200 cm,
Drilling distance 988.5 mm each.





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P.O. Box 830101
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The data and facts expressed herein are current as of July 2019. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

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