

The Gaggenau Catalogue  
2018



## The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands.

Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.

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

See for yourself.

The difference is Gaggenau.

Edition January 2018.

The data and facts expressed herein are current as of January 2018.

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

The appliances are of household use only.

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


1688



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

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





## The difference is Gaggenau

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

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

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



GAGGENAU





## The EB 333

Newly redesigned and updated after 30 years of minor, deferential adjustments, the soul of this culinary icon has now been boldly strengthened. Still almost entirely built by hand, its front door panel is fashioned from a single piece of 3 mm stainless steel and stretches across the full, impressive 90 cm width. Cantilevered hinges and a cushioned open and closing system effortlessly manoeuvre the door's substantial 20 kg of weight.

Technical improvements have resulted in an A energy efficiency classification and the welcome addition of the TFT touch display, whose stainless steel knobs are also available in black as a special accessory. Being our statement oven, this is a worthy celebration of the oven's 30<sup>th</sup> and our 333<sup>rd</sup> year.



**EB 333 110**  
Stainless steel  
Width 90cm  
**HK\$ 110,000**

**Accessories included in the price**  
1 enamel baking traysuit, pyrolytic clean, 1 rotary spit, 1 grill shelf, 1 grill tub with grid, 1 pluggable meat probe

**Optional accessories**  
**BA 090 100**  
Black rotary knobs for EB 333, set of 2  
**HK\$ 2,000**

**BA 018 105**  
Pull-out system  
Fully extendable telescopic rails and enamelled cast iron frame  
**HK\$ 8,900**

**BA 028 115**  
Baking tray, enamelled  
30 mm deep  
**HK\$ 3,200**

**BA 038 105**  
Wire rack, chromium-plated  
Without opening, with feet  
**HK\$ 1,400**

**BA 058 115**  
Heating element for baking stone and Gastronorm roaster  
**HK\$ 1,500**

**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  
**HK\$ 5,900**

**BS 020 002**  
Pizza paddle, set of 2  
**HK\$ 1,400**

**GN 340 230**  
Gastronorm roaster in cast aluminium  
GN 2/3, height 165 mm, non-stick  
**HK\$ 7,400**

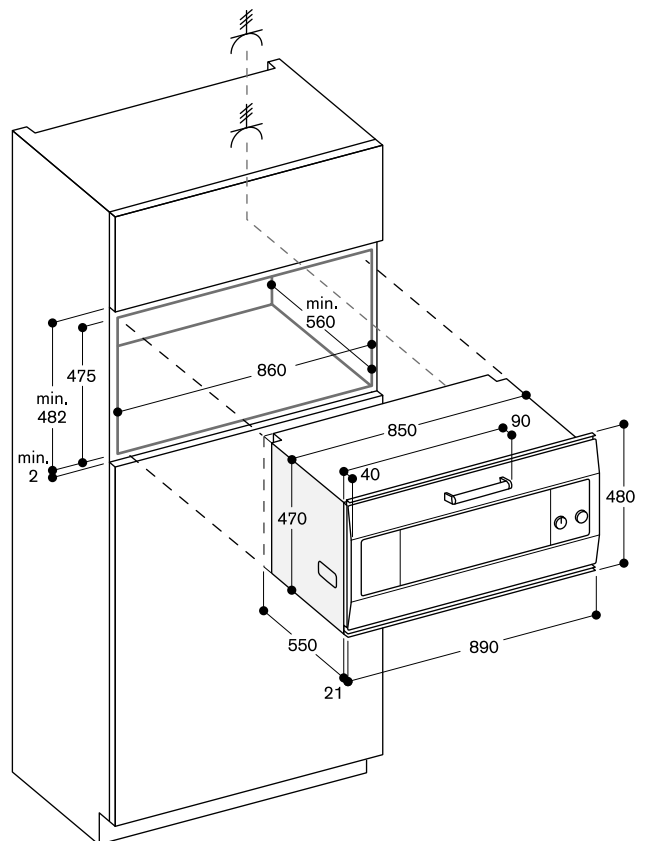
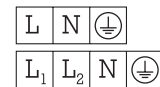
**Oven**  
**EB 333**

- 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
- Hot air fan rotates in both directions for ideal heat distribution
- Rotary knob and TFT touch display operation
- Electronic temperature control from 50°C to 300°C
- 83 litres net volume
- Energy efficiency class A
- 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
- Timer functions
- 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
- Thermally insulated door with quintuple glazing
- Child lock
- Safety shut-off

**Planning notes**

The door panel surface of the appliance extends 40 mm from the furniture cavity.  
The outer edge of the door handle extends 90 mm from the furniture cavity.  
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15mm.  
The planning notes for the cooktops (particularly regarding ventilation, gas / electric connection) must be taken into account.  
The mains socket needs to be planned outside the built-in niche.

Total connected load 5.4 kW  
Connection unit + cooker switch  
Plan a connection cable





**EB 385 110**

Stainless steel

Width 90 cm

HK\$ 81,000

**Accessories included in the price**

2 baking trays, 1 grill tray with wire rack, 1 wire rack, 1 plug-in core temperature probe

**Optional accessories**

BS 020 002

Pizza paddle, set of 2

HK\$ 1,400

DS 070 062

Rotisserie spit

HK\$ 2,900

**Oven**

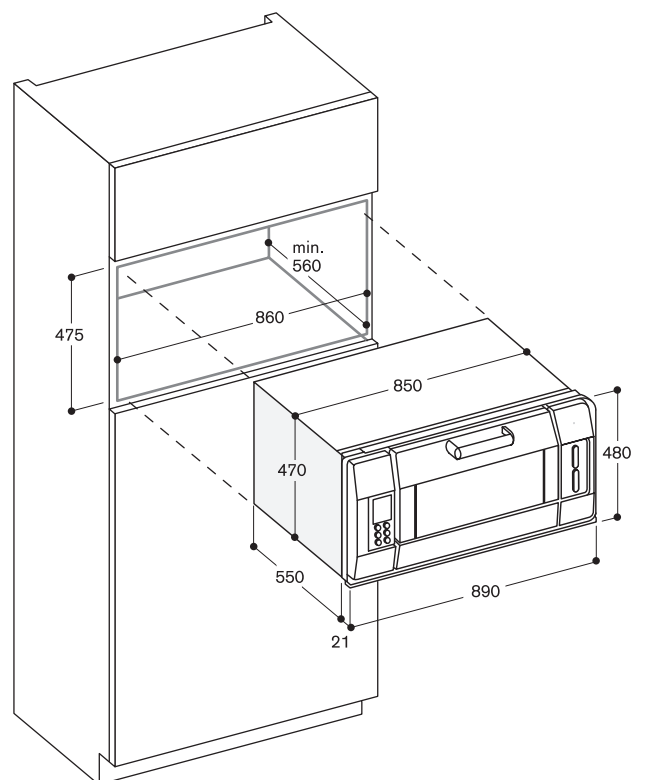
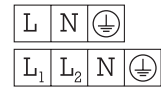
**EB 385**

- 11 heating methods, with core temperature probe and baking stone function
- Electronic temperature control from 50 °C to 300 °C
- 78 litres net volume
- Heating methods
  - Hot air
  - Hot air + bottom heat
  - Full surface grill + hot air
  - Full surface grill
  - Compact grill
  - Bottom heat
  - 1/3 top + bottom heat
  - Top + bottom heat
  - Top + 1/3 bottom heat
  - Top heat
- Baking stone function
- Function display
- Core temperature probe with automatic shut-off
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 100 W halogen light on the top
- Child lock
- Safety shut-off

**Planning notes**

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

Total connected load: 4.8 kW  
 Connection unit + cooker switch  
 Plan a connection cable.





## The oven 400 series

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

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

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

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





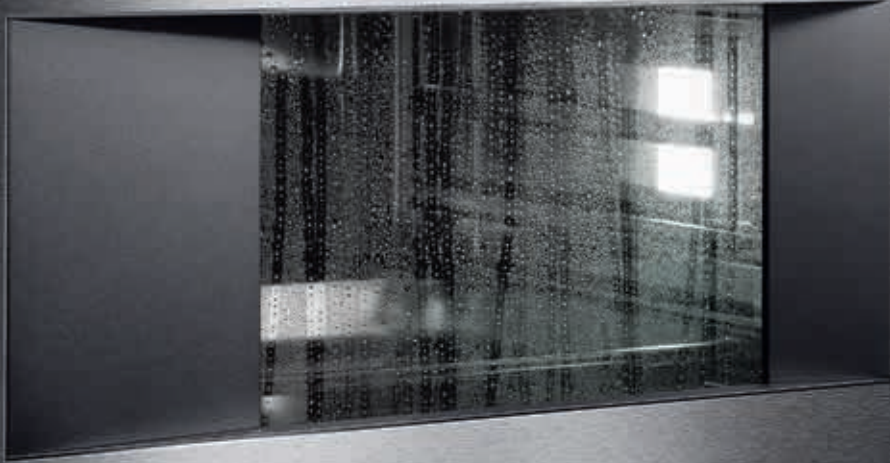
A range of three, in a side-by-side format, the combi-microwave oven and combi-steam oven separated by the craved-for integrated espresso machine is simply one impressive trio combination among many.

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

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

58°

0 0 0

A black rectangular control panel featuring a digital display at the top showing '58°' and a small icon. Below the display are three small indicator lights and two large, circular, brushed metal knobs.

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

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

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

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

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

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



The vacuuming drawer



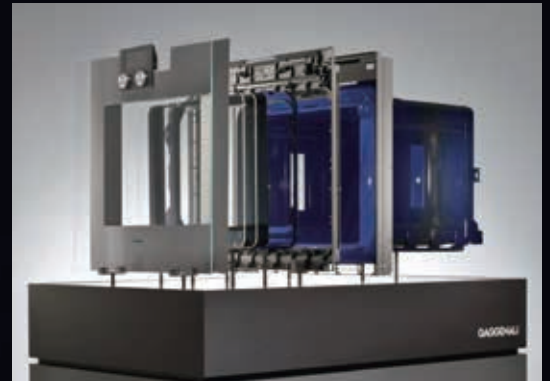
The roaster



Gaggenau had plenty of time to build up a very special expertise: With initial production of enamelled signs, we acquired valuable skills for the production of our enamelled ovens. Today, the typical blue Gaggenau enamel is a recognised brand and quality mark - and its recipe is a closely guarded trade secret.

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

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



The blue Gaggenau enamel



The baking stone



#### Right-hinged

**BO 480 111**

Stainless steel-backed full glass door

Width 76 cm

**HK\$ 76,000**

#### Left-hinged

**BO 481 111**

Stainless steel-backed full glass door

Width 76 cm

**HK\$ 76,000**

#### Accessories included in the price

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

#### Optional accessories

**BA 478 110**

Handle bar, stainless steel

Length 366 mm

**HK\$ 1,500**

**BA 018 105**

Pull-out system

Fully-extendable telescopic rails and enameled cast iron frame

**HK\$ 8,900**

**BA 028 115**

Baking tray, enamelled

30mm deep

**HK\$ 3,200**

**BA 038 105**

Wire rack, chromium-plated

Without opening, with feet

**HK\$ 1,400**

**BA 058 133 and BA 058 115**

Baking stone set

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

**HK\$ 7,400**

**BS 020 002**

Pizza paddle, set of 2

**HK\$ 1,400**

**GN 340 230**

Gastronorm roaster in cast aluminium

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

**HK\$ 7,400**

#### 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
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- 110 litres net volume
- Energy efficiency class A
- 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 proofing
  - Defrosting
  - Keeping warm
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Core temperature probe with automatic shut-off
- Rotisserie spit
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 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
- Child lock
- Safety shut-off

#### 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 90° door opening angle.

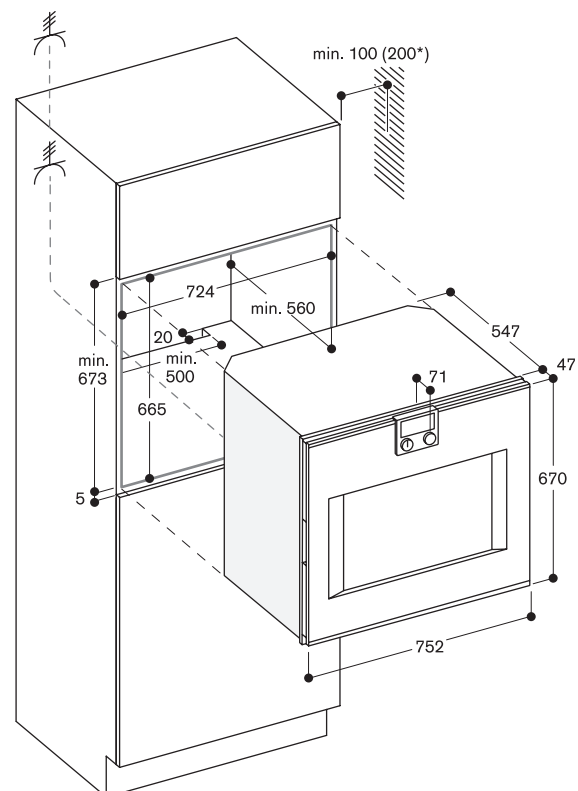
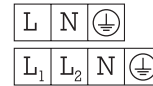
To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

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

Total connected load: 5.5 kW

Connection unit + cooker switch

Plan a connection cable.



\* 200 mm in conjunction with BA 018 105



#### Right-hinged

##### BO 470 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 65,000

##### BO 470 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 65,000

#### Left-hinged

##### BO 471 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 65,000

##### BO 471 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 65,000

#### Accessories included in the price

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

#### Optional accessories

##### BA 476 110

Handle bar, stainless steel

Length 577 mm

HK\$ 1,500

##### BA 016 105

Pull-out system

Fully-extendable telescopic rails and enameled cast iron frame

HK\$ 7,600

##### BA 026 105

Grill tray, enamelled

30 mm deep

HK\$ 3,600

##### BA 026 115

Baking tray, enamelled

15 mm deep

HK\$ 2,300

##### BA 036 105

Wire rack, chromium-plated

Without opening, with feet

HK\$ 900

##### BA 046 115

Glass tray

24 mm deep

HK\$ 1,200

##### BA 056 133 and BA 056 115

Baking stone set

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

HK\$ 5,900

##### BS 020 002

Pizza paddle, set of 2

HK\$ 1,400

#### 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
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Core temperature probe with automatic shut-off
- Rotisserie spit
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 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
- Child lock
- Safety shut-off

#### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

#### 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 90° door opening angle.

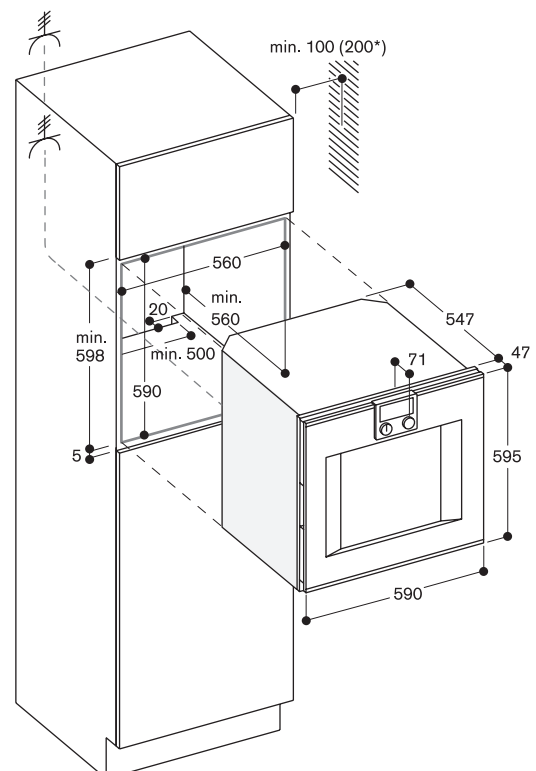
To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.

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

Total connected load: 3.7 kW

Connection unit + cooker switch

Plan a connection cable.



\* 200 mm in conjunction with BA 016 105



#### Right-hinged

##### BO 450 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 56,000

#### Left-hinged

##### BO 451 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 56,000

#### Accessories included in the price

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

#### Optional accessories

##### BA 476 110

Handle bar, stainless steel

Length 577 mm

HK\$ 1,500

##### BA 016 105

Pull-out system

Fully-extendable telescopic rails and enameled cast iron frame

HK\$ 7,600

##### BA 226 105

Grill tray, enamelled

30 mm deep

HK\$ 2,300

##### BA 026 115

Baking tray, enamelled

15 mm deep

HK\$ 2,300

##### BA 036 105

Wire rack, chromium-plated

Without opening, with feet

HK\$ 900

##### BA 046 115

Glass tray

24 mm deep

HK\$ 1,200

##### BA 056 133 and BA 056 115

Baking stone set

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

HK\$ 5,900

##### BS 020 002

Pizza paddle, set of 2

HK\$ 1,400

##### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

#### 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
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Core temperature probe with automatic shut-off
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 60 W halogen light on the top
- 10 W halogen light on the side
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe
- Child lock
- Safety shut-off

#### 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.

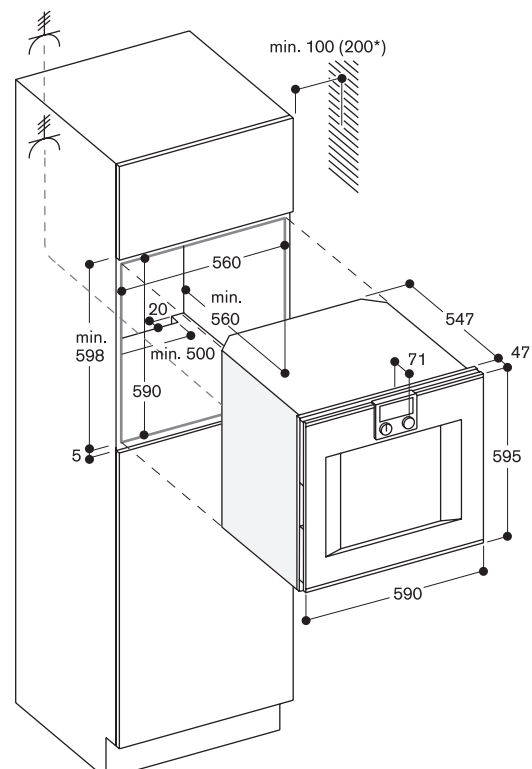
When planning a corner solution, pay attention to the 90° door opening angle.

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

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

Total connected load: 3.7 kW

Connection unit + cooker switch



\* 200 mm in conjunction with BA 016 105





#### Right-hinged

##### BS 484 111

Stainless steel-backed full glass door

Width 76 cm

HK\$ 89,000

#### Left-hinged

##### BS 485 111

Stainless steel-backed full glass door

Width 76 cm

HK\$ 89,000

#### Accessories included in the price

1 Gastronorm insert, stainless steel, GN 2/3 unperforated,  
1 Gastronorm insert, stainless steel, GN 2/3 perforated, 1 wire rack, 1 outlet hose (3 m long), 1 water inlet hose (3 m long), 1 plug-in core temperature probe  
4 Cleaning cartridges

#### Optional accessories

##### CL S10 040

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

HK\$ 1,500

##### CL S20 040

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

HK\$ 1,800

##### BA 478 310

Handle bar, stainless steel

Length 181 mm

HK\$ 1,500

##### GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5 l

HK\$ 900

##### GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l

HK\$ 1,200

##### GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l

HK\$ 1,200

##### GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l

HK\$ 1,300

##### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

##### GN 410 130

Gastronorm lid, stainless steel, GN 1/3

HK\$ 900

#### Combi-steam oven 400 series

##### BS 484 / BS 485

- Handleless door / automatic door opening
- Cleaning system, fully automatic
- Fixed inlet and outlet water connection
- 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 2,000 W behind glass ceramic for easy cleaning, combinable with circulated air up to 230 °C and steam
- Rotary knob and 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
- Energy efficiency class A
- Heating methods
  - Hot air + 100% humidity
  - Hot air + 80% humidity
  - Hot air + 60% humidity
  - Hot air + 30% humidity
  - Hot air + 0% humidity
  - Full surface grill + circulated air
  - Full surface grill
  - Full surface grill level 1 + humidity
  - Full surface grill level 2 + humidity
  - Sous-vide cooking
  - Defrosting
  - Regenerating
  - Low temperature cooking
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Steam removal
- Core-temperature probe with automatic shut-off
- Actual temperature display
- Timer functions
- Electronic boiling point detection
- Capacity display for filter cartridge (if connected to GF 111 100 descaling system)
- 48 W halogen light on the side
- 4 tray levels
- Child lock
- Safety shut-off
- Cleaning programme, fully automatic
- Descaling programme, fully automatic
- Drying programme
- Strainer filter, removable

#### GN 410 230

Gastronorm lid, stainless steel, GN 2/3

HK\$ 1,200

#### GR 220 046

Wire rack, chromium-plated  
Without opening, with feet

HK\$ 900

#### 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").

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 560 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.

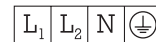
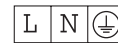
Only cold water connection

Inlet hose 3.0 m with 3/4" connection.

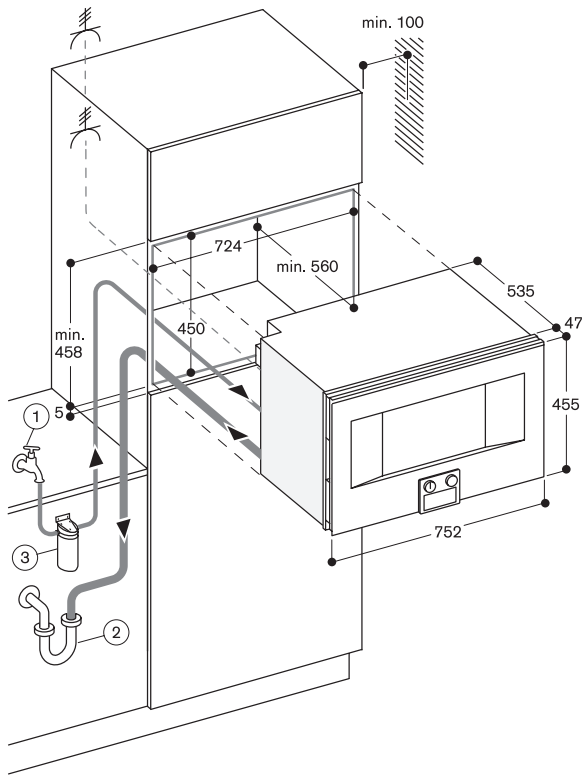
Outlet hose (ø 25 mm) 3.0 m (HT-Hose)

Total connected load: 2.9 kW

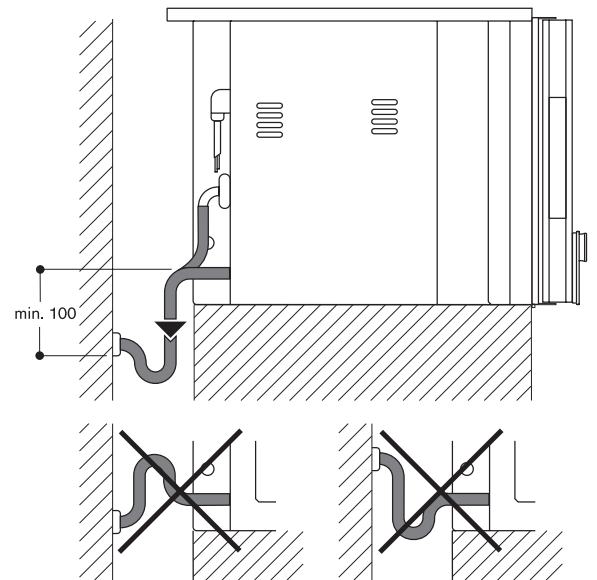
Plan a connection cable.



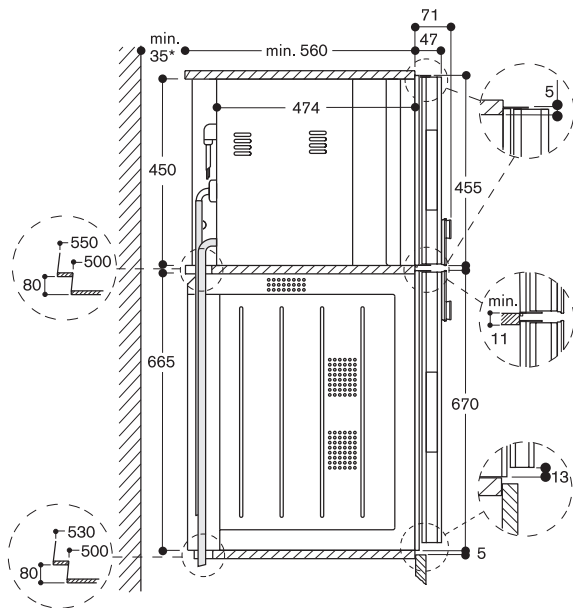




**Drainage connection**

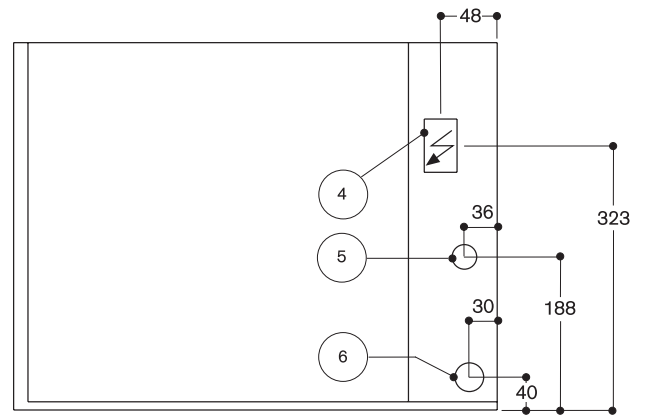


**Side view of BS 484/485 above BO**



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

**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

HK\$ 82,000

###### BS 470 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 82,000

##### Left-hinged

###### BS 471 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 82,000

###### BS 471 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 82,000

#### Controls at the bottom

##### Right-hinged

###### BS 474 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 82,000

###### BS 474 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 82,000

##### Left-hinged

###### BS 475 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 82,000

###### BS 475 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 82,000

#### Accessories included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated,
- 1 Gastronorm insert, stainless steel, GN 2/3 perforated, 1 wire rack, 1 outlet hose (3 m long), 1 water inlet hose (3 m long), 1 plug-in core temperature probe
- 4 Cleaning cartridges

#### Optional accessories

##### CL S10 040

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

HK\$ 1,500

#### Combi-steam oven 400 series

##### BS 470/BS471/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%
- Full surface grill 2,000 W behind glass ceramic for easy cleaning, combinable with circulated air up to 230 °C and steam
- Rotary knob and 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
- Energy efficiency class A
- Heating methods
  - Hot air + 100% humidity
  - Hot air + 80% humidity
  - Hot air + 60% humidity
  - Hot air + 30% humidity
  - Hot air + 0% humidity
  - Full surface grill + circulated air
  - Full surface grill
  - Full surface grill level 1 + humidity
  - Full surface grill level 2 + humidity
  - Sous-vide cooking
  - Defrosting
  - Regenerating
  - Low temperature cooking
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Core-temperature probe with automatic shut-off
- Actual temperature display
- Timer functions
- Electronic boiling point detection
- Capacity display for filter cartridge (if connected to GF 111 100 descaling system)
- 48 W halogen light on the side
- 4 Tray levels
- Child lock
- Safety shut-off
- Cleaning programme, fully automatic
- Descaling programme, fully automatic
- Drying programme
- Strainer filter, removable

#### CL S20 040

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

HK\$ 1,800

##### BA 476 310

Handle bar, stainless steel

Length 447 mm

HK\$ 1,500

##### GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5 l

HK\$ 900

##### GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l

HK\$ 1,200

##### GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l

HK\$ 1,200

##### GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l

HK\$ 1,300

##### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

##### GN 410 130

Gastronorm lid, stainless steel, GN 1/3

HK\$ 900

##### GN 410 230

Gastronorm lid, stainless steel, GN 2/3

HK\$ 1,200

##### GR 220 046

Wire rack, chromium-plated

Without opening, with feet

HK\$ 900

#### 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").

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 560 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.

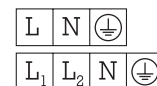
Only cold water connection

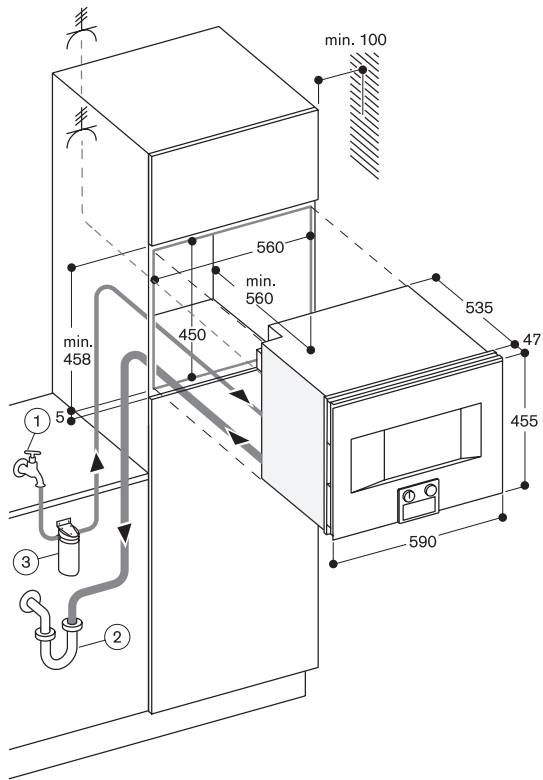
Inlet hose 3.0 m with 3/4 " connection.

Outlet hose (ø 25 mm) 3.0 m (HT-Hose)

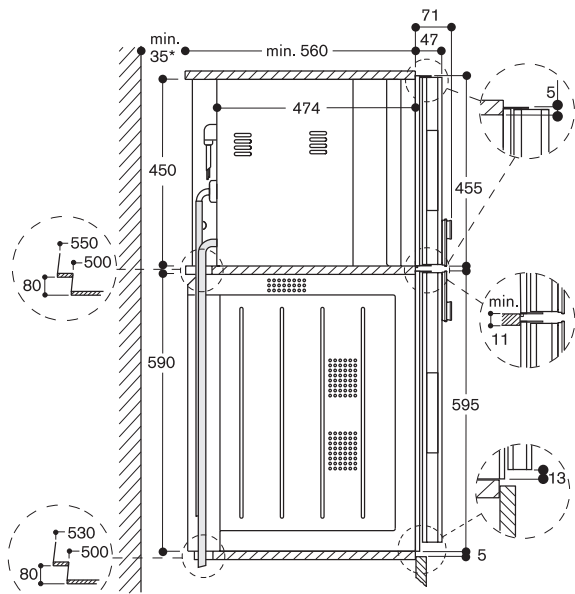
Total connected load: 2.9 kW

Plan a connection cable.



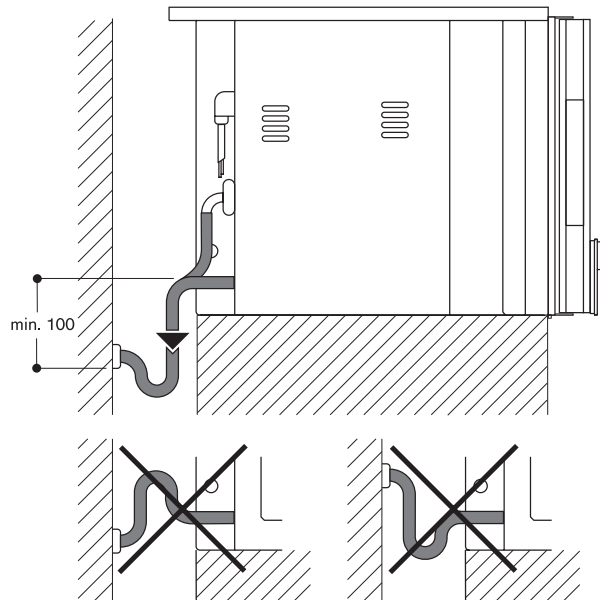


Side view of BS 474/475 above BO

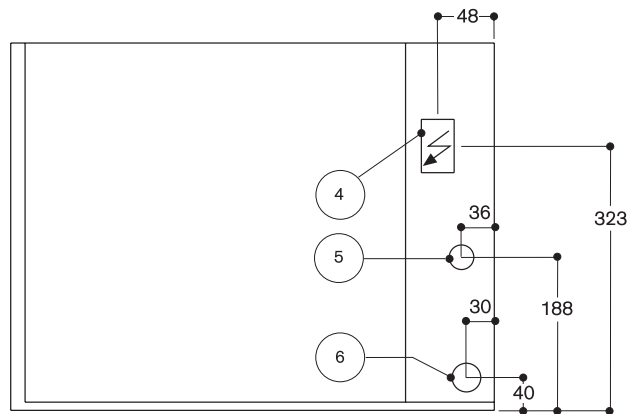


\* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

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

**HK\$ 68,000**

**Left-hinged**

**BS 451 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 68,000**

**Controls at the bottom**

**Right-hinged**

**BS 454 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 68,000**

**Left-hinged**

**BS 455 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 68,000**

**Accessories included in the price**

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

**Optional accessories**

**BA 476 310**

Handle bar, stainless steel

Length 447 mm

**HK\$ 1,500**

**GN 114 130**

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5 l

**HK\$ 900**

**GN 114 230**

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l

**HK\$ 1,200**

**GN 124 130**

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l

**HK\$ 1,200**

**GN 124 230**

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l

**HK\$ 1,300**

**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%
- Rotary knob and 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
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Removable 1.3 litre water tank
- Water level warning
- Core-temperature probe with automatic shut-off
- Actual temperature display
- Timer functions
- Electronic boiling point detection
- 48 W halogen light on the side
- 4 tray levels
- Child lock
- Safety shut-off

**GN 340 230**

Gastronorm roaster in cast aluminium

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

**HK\$ 7,400**

**GN 410 130**

Gastronorm lid, stainless steel,

GN 1/3

**HK\$ 900**

**GN 410 230**

Gastronorm lid, stainless steel,

GN 2/3

**HK\$ 1,200**

**GR 220 046**

Wire rack, chromium-plated

Without opening, with feet

**HK\$ 900**

**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.

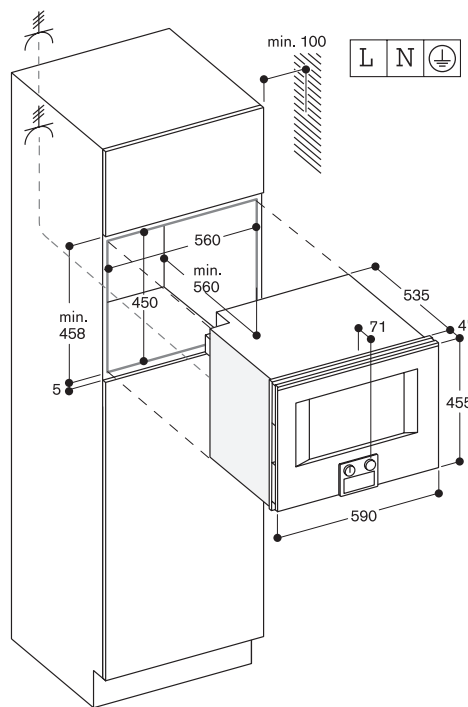
To achieve the 560 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.

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

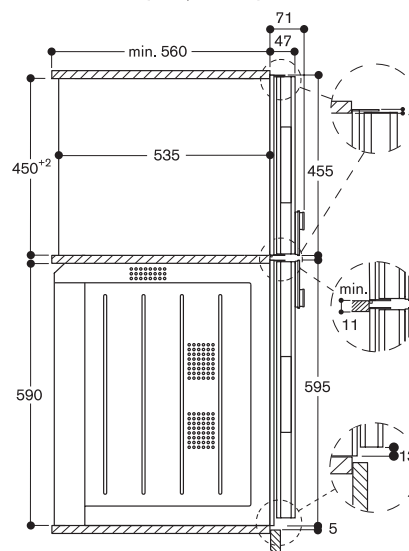
Total connected load: 2.0 kW

Power supply: 13 A socket

Plan a connection cable



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





**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
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres
- Microwave operation with 5 output levels: 1,000, 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 2,000 W
- Heating methods with microwave output levels 600, 360, 180, and 90 W freely combinable
- 15 automatic programmes with weight indication, customizable
  - 4 defrosting programmes
  - 4 cooking programmes
  - 7 combination programmes
- Option to save individual recipes
- Clear text display in 25 languages
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Innwave
- Rapid heating
- 4 tray levels
- Actual temperature display
- 60 W halogen light on the side
- Child lock
- Safety shut-off

**Controls at the bottom**

**Right-hinged**

**BM 484 110**

Stainless steel-backed full glass door

Width 76 cm

**HK\$ 61,000**

**Left-hinged**

**BM 485 110**

Stainless steel-backed full glass door

Width 76 cm

**HK\$ 61,000**

**Accessories included in the price**

1 combination wire rack, 1 glass tub

**Optional accessory**

**BA 478 310**

Handle bar, stainless steel

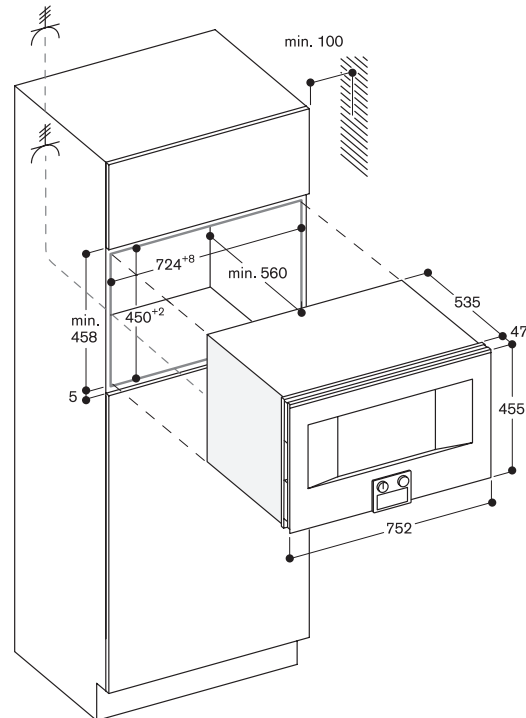
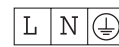
Length 181 mm

**HK\$ 1,500**

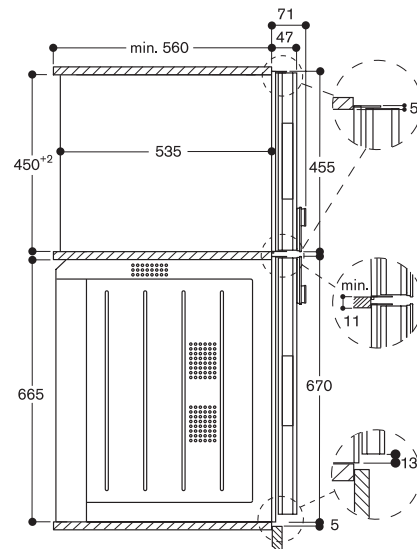
**Planning notes**

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.

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



**Side view of BM 484/485 above BO**





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

- Handleless door / automatic door opening
- Single operation and combination of microwave, grill and oven
- Sequential operation of up to 5 modes incl. programming of combined operation and rest time
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres
- Microwave operation with 5 output levels: 1,000, 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 2,000 W
- Heating methods with microwave output levels 600, 360, 180, and 90 W freely combinable
- 15 automatic programmes with weight indication, customizable
  - 4 defrosting programmes
  - 4 cooking programmes
  - 7 combination programmes
- Option to save individual recipes
- Clear text display in 25 languages
- Information key with use indicators
- Side-opening door opens up to 180° angle
- Innowave
- Rapid heating
- 4 tray levels
- Actual temperature display
- 60 W halogen light on the side
- Child lock
- Safety shut-off

**Controls at the top**

**Right-hinged**

**BM 450 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 58,000**

**BM 450 100**

Full glass door in Gaggenau

Anthracite

Width 60 cm

**HK\$ 58,000**

**Left-hinged**

**BM 451 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 58,000**

**BM 451 100**

Full glass door in Gaggenau

Anthracite

Width 60 cm

**HK\$ 58,000**

**Controls at the bottom**

**Right-hinged**

**BM 454 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 58,000**

**BM 454 100**

Full glass door in Gaggenau

Anthracite

Width 60 cm

**HK\$ 58,000**

**Left-hinged**

**BM 455 110**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 58,000**

**BM 455 100**

Full glass door in Gaggenau

Anthracite

Width 60 cm

**HK\$ 58,000**

**Accessories included in the price**

1 combination wire rack, 1 glass tub

**Optional accessories**

**BA 476 310**

Handle bar, stainless steel

Length 447 mm

**HK\$ 1,500**

**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.

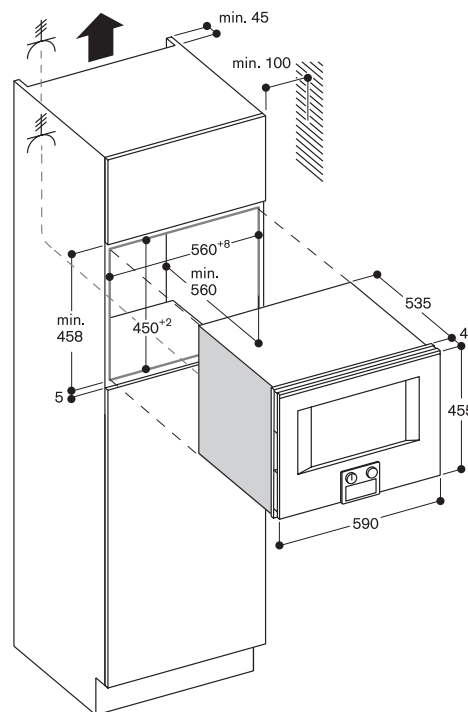
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

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

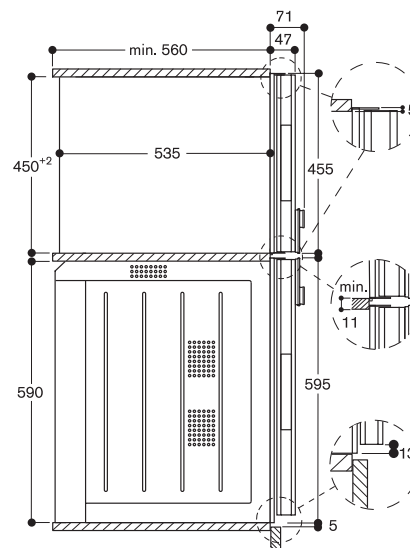
The mains socket needs to be planned outside of the built-in niche.

Total connected load: 3.1 kW

Connection cable 1.5 m without plug



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





Fully automatic espresso machine  
400 series

CM 450

- Handleless door / automatic door opening
- Continuous flow heater, no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Rotary knob and TFT touch display operation
- Panel-free appliance with surface control module
- Clear text display in 25 languages
- One-touch operation
- Seven light settings
- 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
  - Caffè Latte / 2 x Caffè 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
- Personalisation function, option to save 8 individualized 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 7cm to 15cm
- Easy access to water tank, milk and coffee bean container behind the door
- Water pump with 19 bar pressure
- Double grinding and brewing cycles for extra intensity for single beverage order
- 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
- Child lock
- Fully automatic rinse programme when machine is turned on/off
- Automatic steam cleaning of the milk system after every beverage
- Automatic cleaning and

CM 450 111

Stainless steel-backed full glass door

Width 60 cm

HK\$ 58,000

CM 450 101

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 58,000

Accessories included in the price

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

Special accessories

(order as spare parts)

Part No. 17000705 Water filter

Part No. 00311819 Descaling

tablets

Part No. 00311769 Cleaning

tablets

Part No. 00636455 Door hinge

restrictor (92° opening angle)

Part No. 11015223 Bean container

with lid

descaling programme

- 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 facade 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).

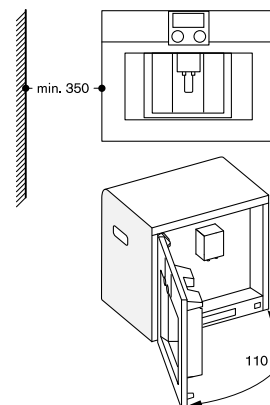
Installation directly above 14 cm high warming drawer in 59 cm standardized niche.

Total connected load 1.6 kW

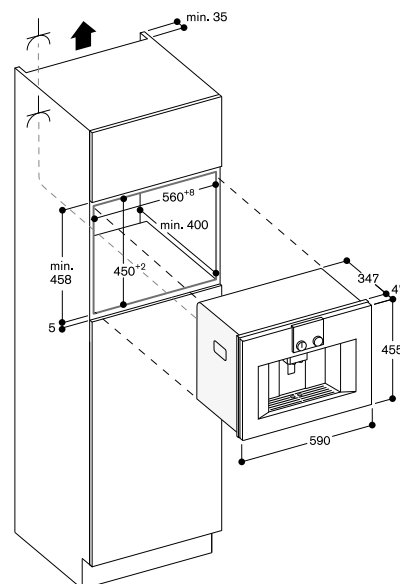
Power supply: 13A socket

Connection cable 1.7 m with plug

Left corner installation



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





**Fully automatic espresso machine  
400 series  
CM 470**

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Continuous flow heater, no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Rotary knob and TFT touch display operation
- Panel-free appliance with surface control module
- Clear text display in 25 languages
- One-touch operation
- Seven light settings
- 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
- Personalisation function, option to save 8 individualized 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 7cm to 15cm
- Easy access to water tank, milk and coffee bean container behind the door
- Water pump with 19 bar pressure
- Double grinding and brewing cycles for extra intensity for single beverage order
- 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
- Child lock
- Aqua stop with guarantee

**CM 470 111**

Stainless steel-backed full glass door

Width 60 cm

**HK\$ 68,000**

**CM 470 101**

Full glass door in Gaggenau

Anthracite

Width 60 cm

**HK\$ 68,000**

**Accessories included in the price**

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

**Special accessories**

(order as spare parts)

Part No. 17000705 Water filter

Part No. 00311819 Descaling

tablets

Part No. 00311769 Cleaning

tablets

Part No. 00636455 Door hinge

restrictor (92° opening angle)

Part No. 11015223 Bean container with lid

- Fully automatic rinse programme when machine is turned on/off
- Automatic steam cleaning of the milk system after every beverage
- Automatic cleaning and descaling programme
- 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 facade 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 standardized 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.

Total connected load 1.6kW

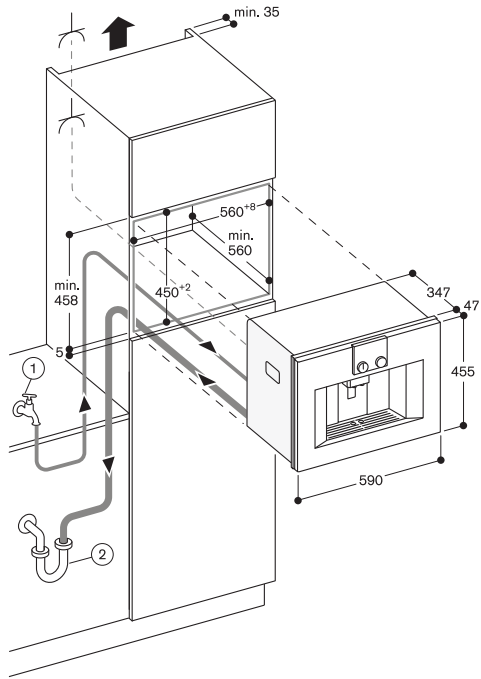
Power supply: 13A socket

Connection cable 1.7 m with plug

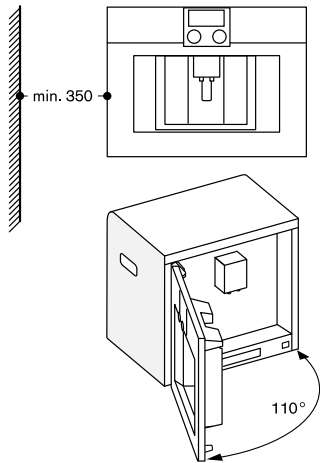
Only cold water connection

Inlet hose 165 cm with 3/4 " (26.4 mm) connection, Outlet hose (ø 18 mm) 170 cm (HT-Hose)



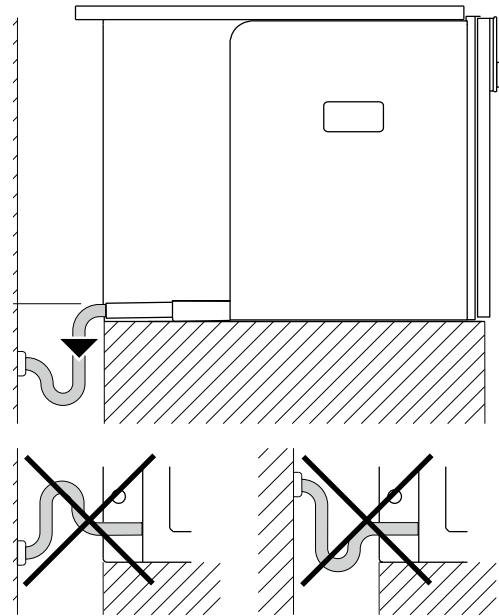


**Left corner installation**

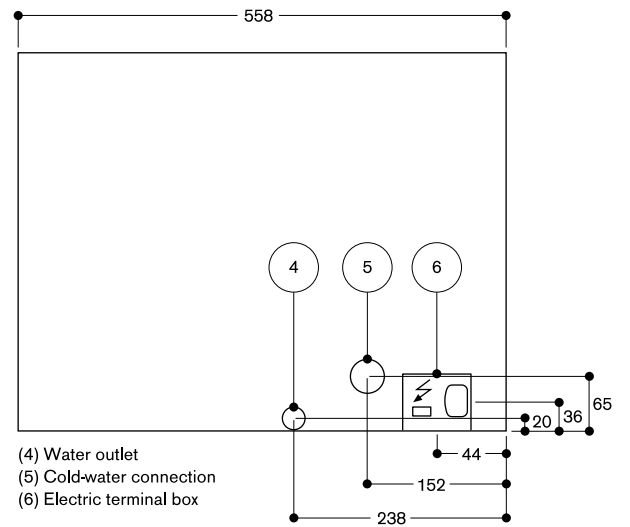


If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 100 mm.

**Connection**



**View from rear**



- (4) Water outlet
- (5) Cold-water connection
- (6) Electric terminal box



**DV 461 110**

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

HK\$ 40,000

**DV 461 100**

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

HK\$ 40,000

**Accessories included in the price**

1 Vacuuming bag, small (50 pcs.),  
1 Vacuuming bag, big (50 pcs.),  
1 Raised vacuuming platform,  
1 Adaptor for vacuuming outside  
the chamber, 1 Vacuuming hose,  
1 Adaptor for bottle plugs, 3 Plugs  
for vacuuming of bottles

**Optional accessories**

**BA 476 510**

Handle bar, stainless steel  
Length 450 mm

HK\$ 1,500

**BA 080 670**

Vacuuming bags, small  
180 x 280 mm, 100 pcs

HK\$ 900

**BA 080 680**

Vacuuming bags, large  
240 x 350 mm, 100 pcs

HK\$ 1,400

**Vacuumping drawer 400 series**

**DV461**

- Integreablein 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- Handleless sdrawer
- 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
- 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
- Touch key operation
- Net volume 7 litres
- Capacity load max. 10 kg
- 3 heat-sealing levels for different strengths of bag material
- Sealing bar, non-stick coating, removable
- Safety glass cover, opens automatically after vacuuming
- Raised vacuuming platform, 44 mm, deployable
- Utility space in vacuuming chamber, W 210 mm x L 275 mm
- Membrane for avoiding reflow of liquids during vacuuming outside the chamber
- Drying programme for vacuuming pump
- Warning function

**Planning notes**

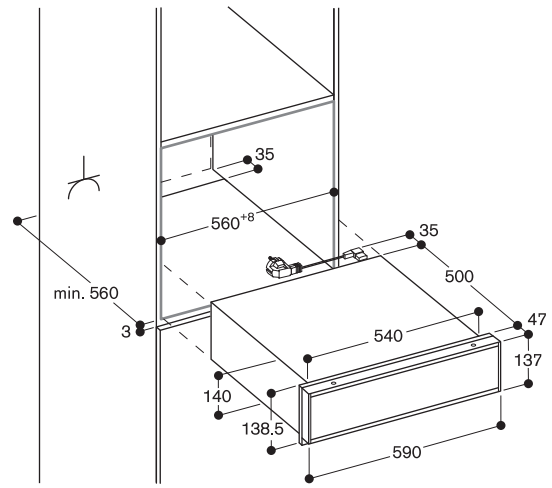
The panel surface of the appliance extends 47 mm from the furniture cavity

Installation of BS/BM/CM directly above DV in 59 cm niche with out intermediate floor

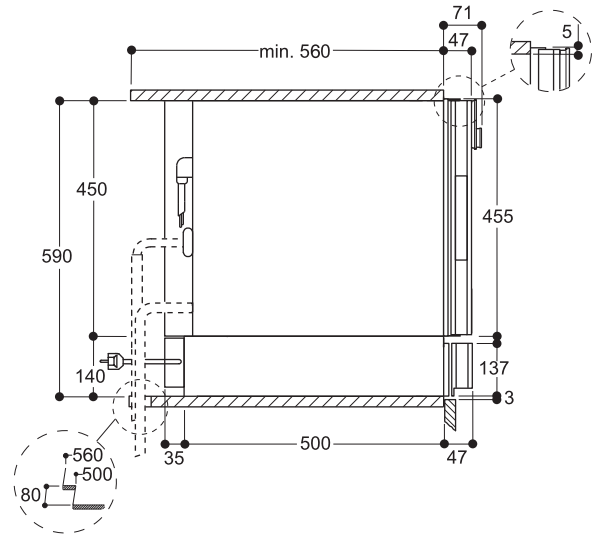
Total connected load 0.32 kW

Power supply: 13 A socket

Connecting cable 1.5 m with plug



Side view of DV 461 below BS, BM, 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 keep meals warm
- Heating methods
  - Defrosting of meals/proving of yeast dough
  - Preheating of small beverage containers
  - Keeping meals warm/slow cooking meals
  - Warming ovenware
- Rotary knob operation
- Recessed grip at the front bottom of the drawer
- Net volume 38 litres
- Volume capacity: Dinner service for 10 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size
- Max. load 25 kg
- Usable interior dimensions W 606 x H 132 x D 480 mm
- Heating under glass bottom for easy cleaning
- Fan for even heat distribution for fast warming ovenware
- Status display, visible in the glass front
- Glass bottom made of safety glass

**WS 482 110**

Stainless steel-backed glass frontage

Width 76 cm, height 21 cm

HK\$ 29,000

**Optional accessories**

**BA 478 510**

Handle bar, stainless steel

Length 612 mm

HK\$ 1,500

**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.

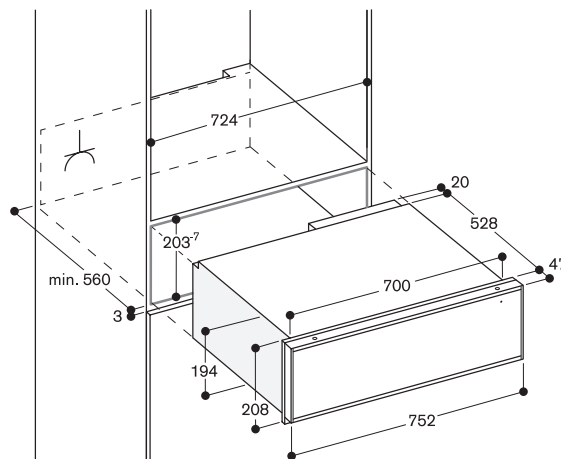
Installation of BS above WS is 66.5 cm niche with intermediate floor (gap of 7 mm between WS and BS).

The socket can be planned behind the appliance.

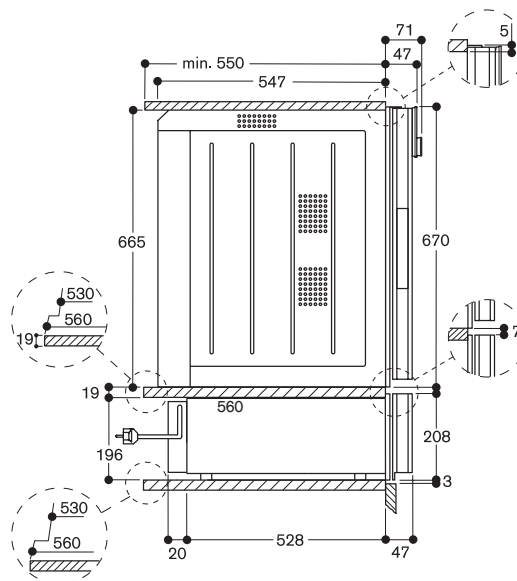
Total connected load: 0.81 kW

Power supply: 13 A socket

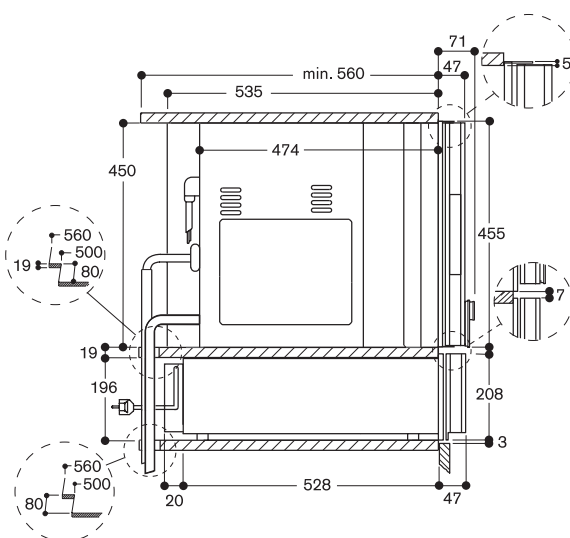
Connection cable 1.5 m



**Side view of WS 482 below BO 480**



**Side view of WS 482 below BS 484/485**





**Warming drawer 400 series**

**WS 461**

**WS 461 110**

Stainless steel-backed glass frontage

Width 60 cm, height 14 cm

HK\$ 19,000

**WS 461 100**

Glass front in Gaggenau

Anthracite

Width 60 cm, height 14 cm

HK\$ 19,000

**Optional accessories**

**BA 476 510**

Handle bar, stainless steel

Length 450 mm

HK\$ 1,500

- 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 keep meals warm
- Heating methods
  - Defrosting of meals/proving of yeast dough
  - Preheating of small beverage containers
  - Keeping meals warm/slow cooking meals
  - Warming ovenware
- Rotary knob operation
- Recessed grip at the front bottom of the drawer
- 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.

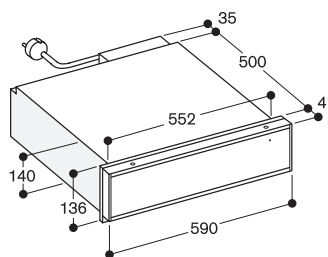
Installation of BS/BM/CM above WS in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

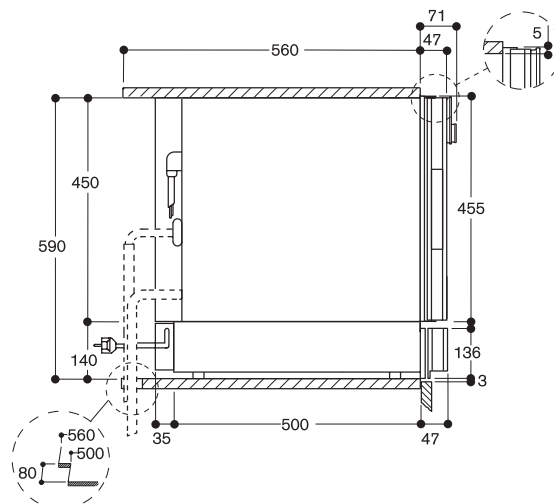
Total connected load: 0.81 kW

Power supply: 13 A socket

Connection cable 1.5 m



Side view of WS 461 below BS, BM, 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 keep meals warm
- Heating methods
  - Defrosting of meals/proving of yeast dough
  - Preheating of small beverage containers
  - Keeping meals warm/slow cooking meals
  - Warming ovenware
- Rotary knob operation
- Recessed grip at the front bottom of the drawer
- Net volume 51 litres
- Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size
- Max. load 25 kg
- Usable interior dimensions W 475 x H 236 x D 458 mm
- Heating under glass bottom for easy cleaning
- Fan for even heat distribution for fast warming ovenware
- Status display, visible in the glass front
- Glass bottom made of safety glass

### WS 462 110

Stainless steel-backed glass frontage

Width 60 cm, height 29 cm

HK\$ 23,000

### WS 462 100

Glass front in Gaggenau

Anthracite

Width 60 cm, height 29 cm

HK\$ 23,000

### Optional accessories

#### BA 476 510

Handle bar, stainless steel

Length 450 mm

HK\$ 1,500

### Planning notes

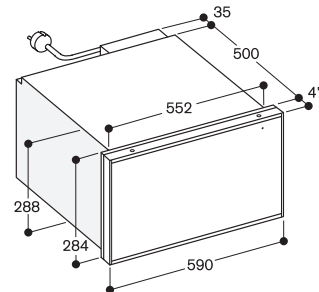
The panel surface of the appliance extends 47 mm from the furniture cavity.

The socket can be planned behind the appliance.

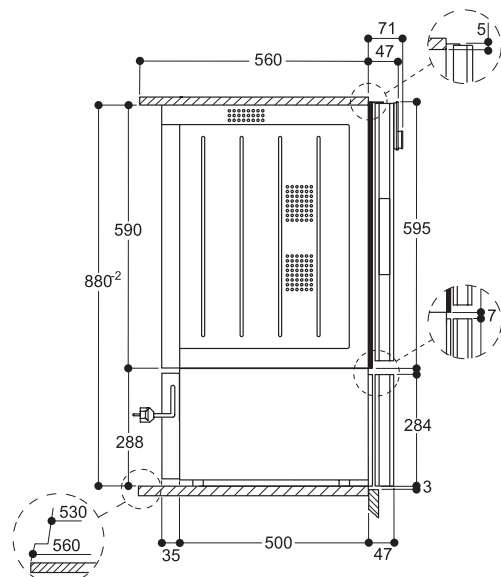
Total connected load: 0.81 kW

Power supply: 13 A socket

Connection cable 1.5 m



Side view of WS 462 below BO



## Accessories and special accessories 400 series

### BA 016 105

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

HK\$ 7,600



### BA 018 105

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

HK\$ 8,900

### BA 026 115

Baking tray, enamelled  
15 mm deep

HK\$ 2,300



### BA 028 115

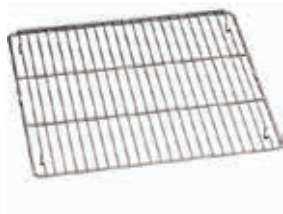
Baking tray, enamelled  
30 mm deep

HK\$ 3,200

### BA 036 105

Wire rack, chromium-plated  
Without opening, with feet

HK\$ 900



### BA 038 105

Wire rack, chromium-plated  
Without opening, with feet

HK\$ 1,400

### BA 046 115

Glass tray  
24 mm deep

HK\$ 1,200



### BA 056 133 (with BA 056 115)

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

HK\$ 5,900



### BA 058 133 (with BA 058 115)

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

HK\$ 7,400

### BS 020 002

Pizza paddle, set of 2

HK\$ 1,400



### BA 026 105

Grill tray, enamelled  
30 mm deep

HK\$ 3,600



### BA 226 105

Grill tray enamelled  
30 mm deep

HK\$ 2,300



### BA 476 110

Handle bar, stainless steel  
Length 577 mm

HK\$ 1,500

### BA 476 310

Handle bar, stainless steel  
Length 447 mm

HK\$ 1,500

### BA 478 110

Handle bar, stainless steel  
Length 366 mm

HK\$ 1,500

### BA 478 310

Handle bar, stainless steel  
Length 181 mm

HK\$ 1,500



### BA 476 510

Handle bar, stainless steel  
Length 450 mm

HK\$ 1,500

### BA 478 510

Handle bar, stainless steel  
Length 612 mm

HK\$ 1,500



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**GN 114 130**

Gastronorm insert, stainless steel,  
GN 1/3  
Unperforated, 40 mm deep, 1.5 l  
**HK\$ 900**

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**GN 114 230**

Gastronorm insert, stainless steel,  
GN 2/3  
Unperforated, 40 mm deep, 3 l  
**HK\$ 1,200**

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**GN 124 130**

Gastronorm insert, stainless steel,  
GN 1/3  
Perforated, 40 mm deep, 1.5 l  
**HK\$ 1,200**

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**GN 124 230**

Gastronorm insert, stainless steel,  
GN 2/3  
Perforated, 40 mm deep, 3 l  
**HK\$ 1,300**

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**GN 340 230**

Gastronorm roaster in cast  
aluminium GN 2/3, height 165 mm,  
non-stick  
For roasting in oven with roasting  
function or on induction cooktop  
Lower and upper part can also be  
used separately as casserole or  
pan, height 100 and 65 mm  
For ovens with pull-out system  
BA 016 105 or BA 018 105 (order  
heating element separately)  
and Combi-steam ovens  
For induction cooktop with  $\varnothing$   
28 cm cooking zone  
**HK\$ 7,400**

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**GN 410 130**

Gastronorm lid, stainless steel,  
GN 1/3  
For stainless steel Gastronorm  
inserts  
**HK\$ 900**

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**GN 410 230**

Gastronorm lid, stainless steel,  
GN 2/3  
For stainless steel Gastronorm  
inserts  
**HK\$ 1,200**

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**CL S10 040**

Cleaning cartridges, set of 4  
For combi-steam oven with fixed  
inlet and outlet water connection  
**HK\$ 1,500**

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**CL S20 040**

Descaling cartridges, set of 4  
For combi-steam oven with fixed  
inlet and outlet water connection  
**HK\$ 1,800**

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**BA 080 670**

Vacuuming bags, small  
180 x 280 mm, 100pcs  
**HK\$ 900**

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**BA 080 680**

Vacuuming bags, large  
240 x 350 mm, 100pcs  
**HK\$ 1,400**

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Control panel for the refrigerator, featuring a digital display and two silver rotary knobs.

Control panel for the coffee machine, featuring a digital display and two silver rotary knobs.

Frosted glass door of the refrigerator, showing a wooden shelf inside.

Silver handle of the built-in oven.


Glass door of the built-in coffee machine, showing two glasses on a tray.

GAOSUN

GAOSUN





The background of the page is a dark, almost black photograph of a kitchen. On the left side, there is a wall-mounted unit, likely the oven series being advertised. The unit is integrated into the wall, with a few items hanging from a rack above it. The lighting is very low, creating a moody and sophisticated atmosphere.

## The oven 200 series

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

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

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



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

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

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

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

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



The Gaggenau Anthracite



The Gaggenau Silver



#### Right-hinged

##### BOP 250 101

Full glass door in Gaggenau Anthracite  
Width 60 cm  
HK\$ 49,000

##### BOP 250 111

Full glass door in Gaggenau Metallic  
Width 60 cm  
HK\$ 49,000

##### BOP 250 131

Full glass door in Gaggenau Silver  
Width 60 cm  
HK\$ 49,000

#### Left-hinged

##### BOP 251 101

Full glass door in Gaggenau Anthracite  
Width 60 cm  
HK\$ 49,000

##### BOP 251 111

Full glass door in Gaggenau Metallic  
Width 60 cm  
HK\$ 47,000

##### BOP 251 131

Full glass door in Gaggenau Silver  
Width 60 cm  
HK\$ 49,000

#### Accessories included in the price

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

#### Optional accessories

##### BA 016 105

Pull-out system  
Fully-extendable telescopic rails and enameled cast iron frame  
HK\$ 7,600

##### BA 026 115

Baking tray, enamelled  
15 mm deep  
HK\$ 2,300

##### BA 036 105

Wire rack, chromium-plated  
Without opening, with feet  
HK\$ 900

##### BA 046 115

Glass tray  
24 mm deep  
HK\$ 1,200

##### BA 056 133 and BA 056 115

Baking stone set  
Incl. baking stone support, pizza paddle, and heating element  
HK\$ 5,900

#### Oven 200 series

##### BOP 250 / BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods, with core temperature probe and baking stone function
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Core temperature probe with automatic shut-off
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 60 W halogen light on the top
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe
- Child lock
- Safety shut-off

#### BS 020 002

Pizza paddle, set of 2

HK\$ 1,400

#### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

#### 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.

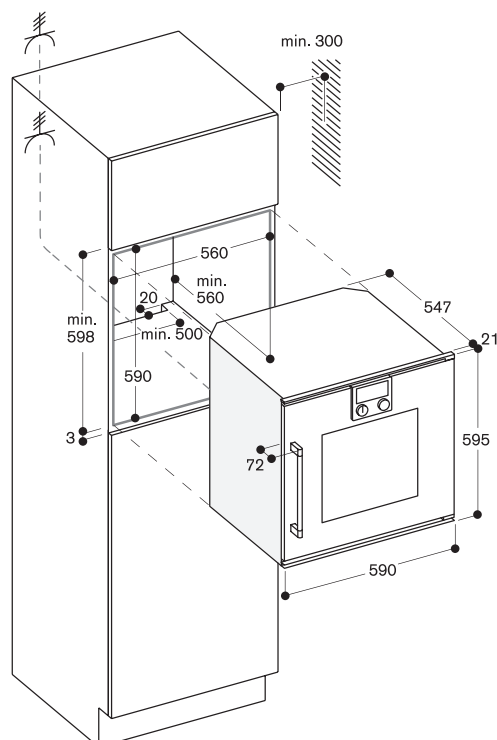
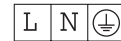
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

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.

Total connected load: 3.7 kW

Connection unit + cooker switch  
Plan a connection cable.





#### Right-hinged

##### BOP 210 101

Full glass door in Gaggenau  
Anthracite  
Width 60 cm

HK\$ 40,000

##### BOP 210 111

Full glass door in Gaggenau  
Metallic  
Width 60 cm

HK\$ 40,000

##### BOP 210 131

Full glass door in Gaggenau Silver  
Width 60 cm

HK\$ 40,000

#### Left-hinged

##### BOP 211 101

Full glass door in Gaggenau  
Anthracite  
Width 60 cm

HK\$ 40,000

##### BOP 211 111

Full glass door in Gaggenau  
Metallic  
Width 60 cm

HK\$ 40,000

##### BOP 211 131

Full glass door in Gaggenau Silver  
Width 60 cm

HK\$ 40,000

#### Accessories included in the price

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

#### Optional accessories

##### BA 036 102

Wire rack, chromium plated  
Without opening, with feet

HK\$ 900

##### BA 046 115

Glass tray  
24 mm deep

HK\$ 1,200

##### BA 226 102

Grill tray, enamelled  
37 mm deep

HK\$ 1,400

##### BA 226 112

Baking tray, enamelled  
24 mm deep

HK\$ 1,400

##### BA 056 130 and BA 056 115

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

HK\$ 5,900

##### BS 020 002

Pizza paddle, set of 2

HK\$ 1,400

#### Oven 200 series

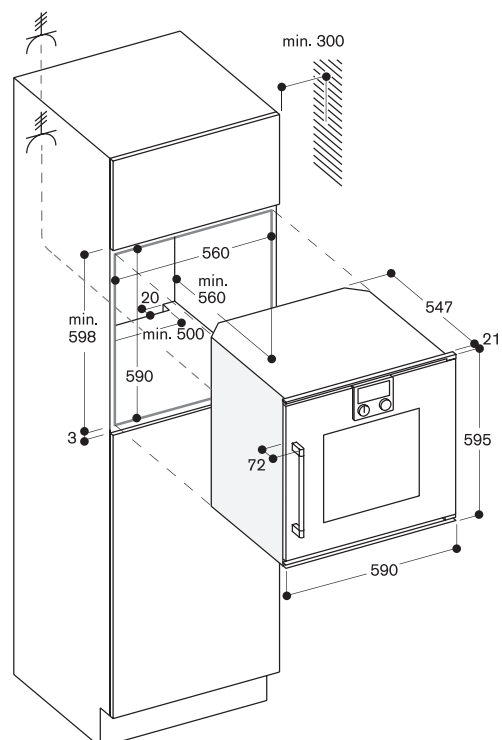
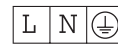
##### BOP 210 / BOP 211

- Flush installation
- 9 heating methods, with baking stone function
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- 76 litres net volume
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Baking stone socket
- Actual temperature display
- Rapid heating
- Timer functions
- 60 W halogen light on the top
- Chromium-plated side shelf supports with 4 tray levels, pyrolysis-safe
- Child lock
- Safety shut-off

#### 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.

Total connected load: 3.7 kW  
Connection unit + cooker switch  
Plan a connection cable.





#### Controls at the top

##### Right-hinged

###### BSP 250 100

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 59,000

###### BSP 250 110

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 59,000

###### BSP 250 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 59,000

##### Left-hinged

###### BSP 251 100

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 59,000

###### BSP 251 110

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 59,000

###### BSP 251 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 59,000

#### Accessories included in the price

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

#### Optional accessories

##### GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5 l

HK\$ 900

##### GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l

HK\$ 1,200

##### GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l

HK\$ 1,200

##### GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l

HK\$ 1,300

##### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

#### 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%
- Rotary knob and 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
- Energy efficiency class A
- 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
- Clear text display in 25 languages
- Option to save individual recipes (incl. core temperature probe)
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Removable 1.3 l water tank
- Water level warning
- Core-temperature probe with automatic shut-off
- Actual temperature display
- Timer functions
- Electronic boiling point detection
- 48 W halogen light on the side
- 4 tray levels
- Child lock
- Safety shut-off

#### GN 410 130

Gastronorm lid, stainless steel, GN 1/3

HK\$ 900

#### GN 410 230

Gastronorm lid, stainless steel, GN 2/3

HK\$ 1,200

#### GR 220 046

Wire rack, chromium-plated

Without opening, with feet

HK\$ 900

#### 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 the furniture panel of min. 5 mm.

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

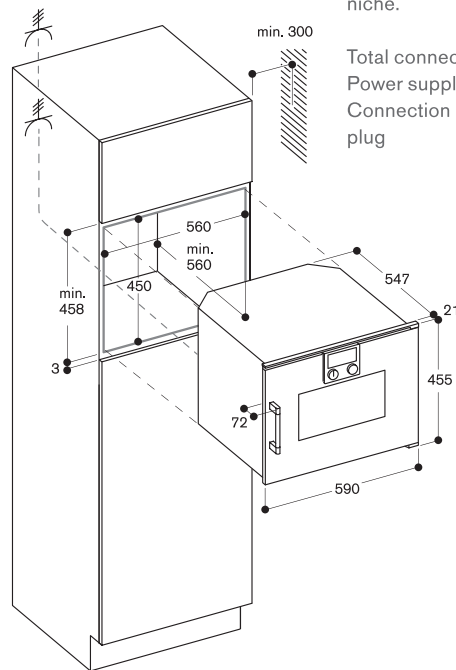
When planning a corner solution, pay attention to the 110° door opening angle.

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

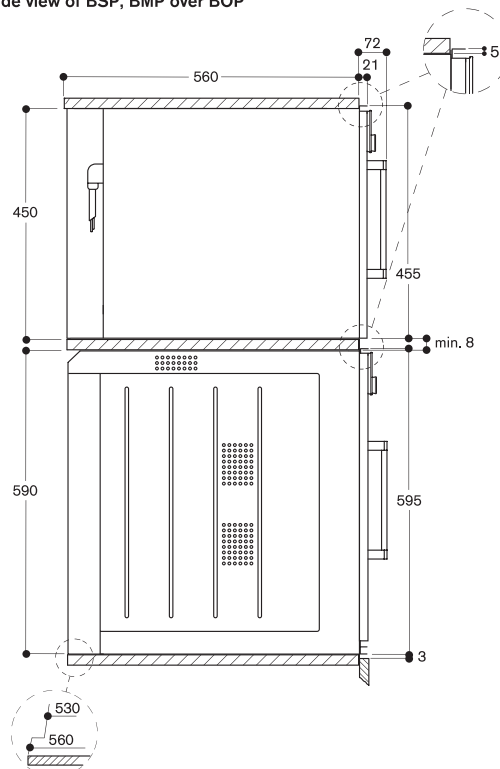
Total connected load: 2.0 kW

Power supply: 13 A socket

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

HK\$ 48,000

##### BSP 220 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 48,000

##### BSP 220 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 48,000

#### Left-hinged

##### BSP 221 100

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 48,000

##### BSP 221 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 48,000

##### BSP 221 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 48,000

### Accessories included in the price

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

### Optional accessories

#### GN 114 130

Gastronorm insert, stainless steel,

GN 1/3

Unperforated, 40 mm deep, 1.5 l

HK\$ 900

#### GN 114 230

Gastronorm insert, stainless steel,

GN 2/3

Unperforated, 40 mm deep, 3 l

HK\$ 1,200

#### GN 124 130

Gastronorm insert, stainless steel,

GN 1/3

Perforated, 40 mm deep, 1.5 l

HK\$ 1,200

#### GN 124 230

Gastronorm insert, stainless steel,

GN 2/3

Perforated, 40 mm deep, 3 l

HK\$ 1,300

#### GN 340 230

Gastronorm roaster in cast aluminium

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

HK\$ 7,400

### Steam oven 200 series

#### BSP 220 / BSP 221

- Flush installation
- Water tank
- Steaming without pressure with 100% humidity from 30 °C to 100 °C
- Rotary knob and 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 cooking
- Clear text display in 25 languages
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Removable 1.3 l water tank
- Water level warning
- Actual temperature display
- Timer functions
- Electronic boiling point detection
- 48 W halogen light on the side
- 4 tray levels
- Child lock
- Safety shut-off

#### GN 410 130

Gastronorm lid, stainless steel, GN 1/3

HK\$ 900

#### GN 410 230

Gastronorm lid, stainless steel, GN 2/3

HK\$ 1,200

#### GR 220 046

Wire rack, chromium-plated

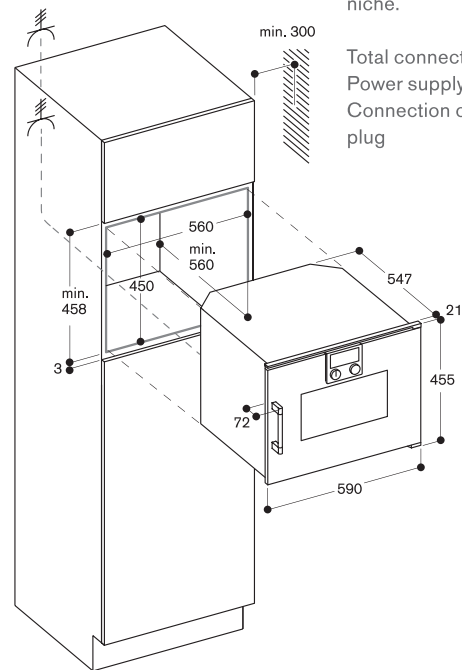
Without opening, with feet

HK\$ 900

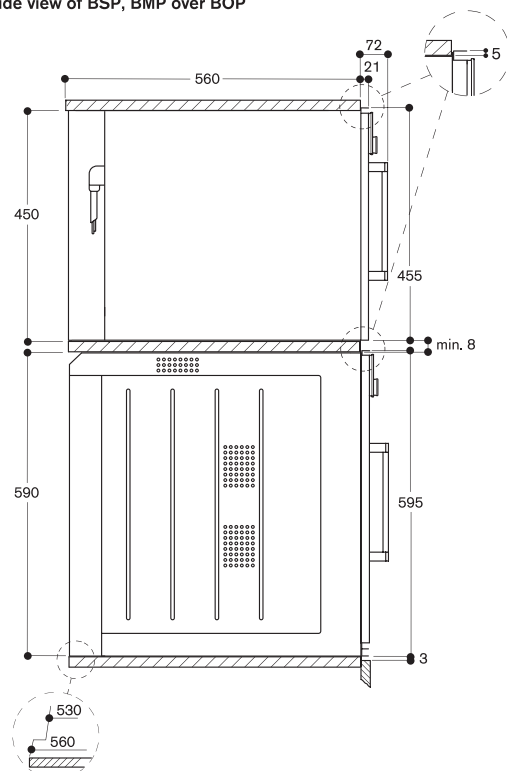
### Planning notes

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 the furniture panel of min. 5 mm.  
Consider the overhang, incl. the door handle, when planning to open the 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.

Total connected load: 1.9 kW  
Power supply: 13 A socket  
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

HK\$ 52,000

###### BMP 250 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 52,000

###### BMP 250 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 52,000

##### Left-hinged

###### BMP 251 100

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 52,000

###### BMP 251 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 52,000

###### BMP 251 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 52,000

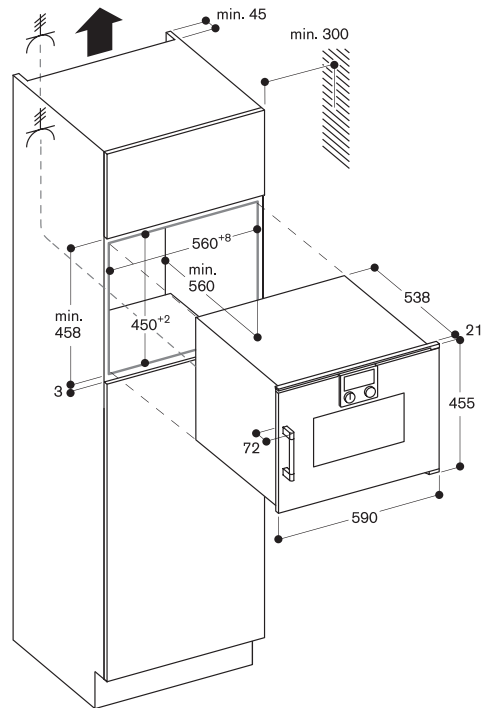
#### Accessories included in the price

1 combination wire rack, 1 glass tub

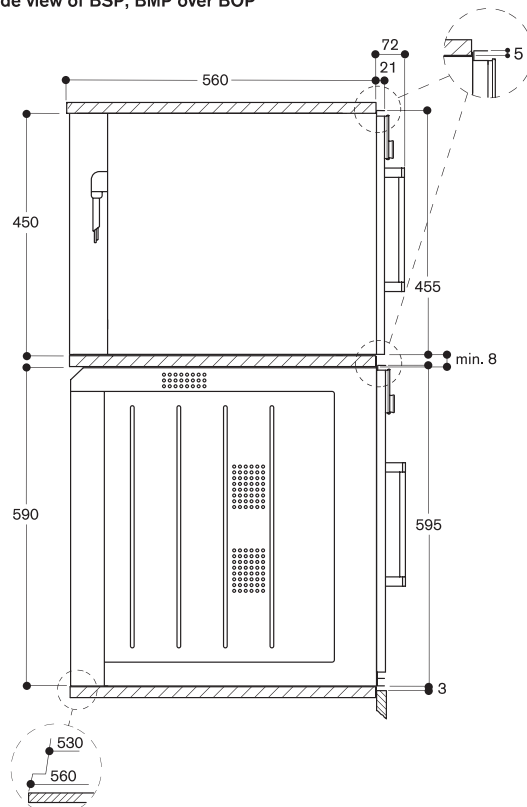
#### Combi-microwave oven 200 series

##### 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
- Rotary knob and TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control
- Interior volume 36 litres
- Microwave operation with 5 output levels: 1,000, 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 2,000 W
- Heating methods with microwave output levels 600, 360, 180, and 90 W freely combinable
- 15 automatic programmes with weight indication, customizable
  - 4 defrosting programmes
  - 4 cooking programmes
  - 7 combination programmes
- Option to save individual recipes
- Clear text display in 25 languages
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Innwave
- Rapid heating
- 4 tray levels
- Actual temperature display
- 60 W halogen light on the side
- Child lock
- Safety shut-off



Side view of BSP, BMP over BOP



#### 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 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.

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







#### Controls at the bottom

##### Right-hinged

###### BMP 224 100

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 23,000

###### BMP 224 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 23,000

###### BMP 224 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 23,000

##### Left-hinged

###### BMP 225 100

Full glass door in Gaggenau

Anthracite

Width 60 cm

HK\$ 23,000

###### BMP 225 110

Full glass door in Gaggenau

Metallic

Width 60 cm

HK\$ 23,000

###### BMP 225 130

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 23,000

#### Accessories 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
- Rotary knob and TFT touch display
- Electronic temperature control
- Interior volume 21 litres
- 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
- Clear text display in 25 languages
- Information key with use indicators
- Side-opening door opens up to 110° angle
- Innwave
- Actual temperature display
- 25 W interior light
- Child lock
- Safety shut-off

#### Planning notes

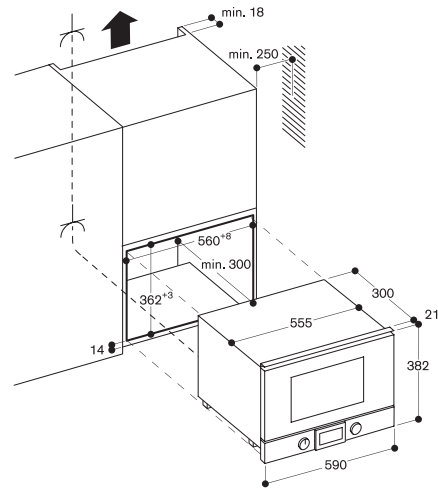
Door hinge not reversible.  
 Minimum installation height 85 cm (top edge of niche bottom).  
 Height-adjustable feet.  
 Installation of BMP above BOP with intermediate shelf.  
 Necessary lateral gap between appliance door and furniture panel of min. 5 mm.  
 The door panel surface of the appliance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

Total connected load: 2.0 kW

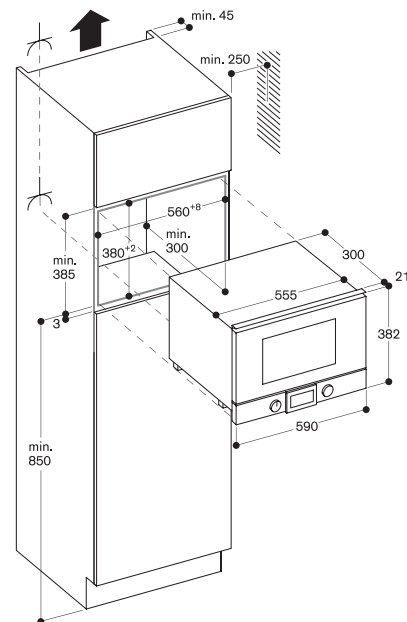
Power supply: 13 A socket

Connection cable 1.5 m

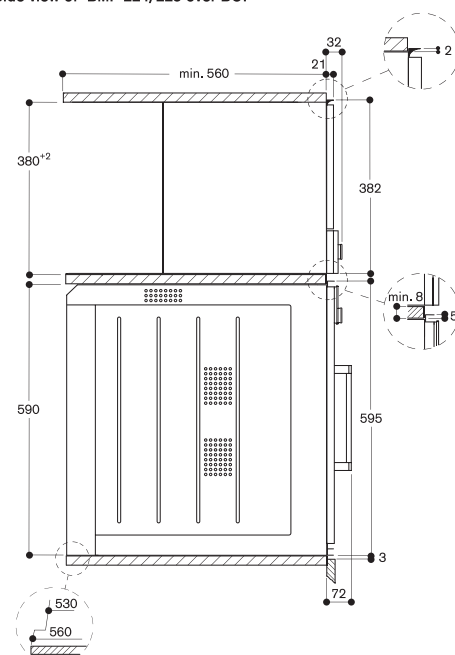
#### Installation in a wall-hanging cupboard



#### Installation in a tall cupboard



#### Side view of BMP 224/225 over BOP





## Fully automatic espresso machine 200 series

### CMP 250

- Handleless door / automatic door opening
- Continuous flow heater, no waiting time and constant brewing temperature
- Aroma brewing technology for a full aroma
- Rotary knob and TFT touch display operation
- Panel-free appliance with surface control module
- Clear text display in 25 languages
- One-touch operation
- Seven light settings
- 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
  - Caffè Latte / 2 x Caffè 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
- Personalisation function, option to save 8 individualized 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
- Water pump with 19 bar pressure
- Double grinding and brewing cycles for extra intensity for single beverage order
- 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
- Child lock
- Fully automatic rinse programme when machine is turned on/off
- Automatic steam cleaning of the milk system after every beverage
- Automatic cleaning and

#### CMP 250 101

Full glass door in Gaggenau Anthracite

Width 60 cm

HK\$ 52,000

#### CMP 250 111

Full glass door in Gaggenau Metallic

Width 60 cm

HK\$ 52,000

#### CMP 250 131

Full glass door in Gaggenau Silver

Width 60 cm

HK\$ 52,000

#### Accessories included in the price

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

#### Special accessories (order as spare parts)

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

- descaling programme
- 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).

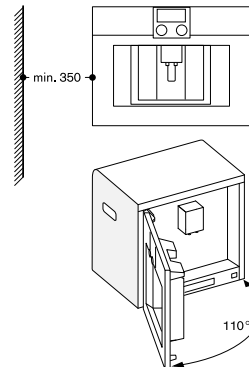
Installation directly above 14 cm high warming drawer in 59 cm standardized niche.

Total connected load 1.6 kW

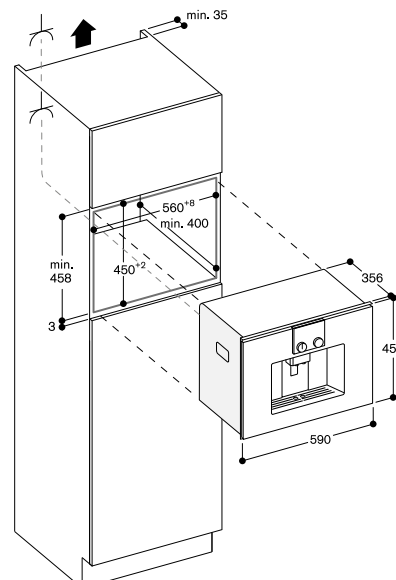
Power supply: 13A socket

Connection cable 1.7 m with plug

#### 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

HK\$ 38,000

#### DVP 221 110

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

HK\$ 38,000

#### DVP 221 130

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

HK\$ 38,000

#### Accessories included in the price

1 Vacuuming bag, small (50 pcs.),  
1 Vacuuming bag, big (50 pcs.),  
1 Raised vacuuming platform, 1  
Adaptor for vacuuming outside  
the chamber, 1 Vacuuming hose, 1  
Adaptor for bottle plugs, 3 Plugs  
for vacuuming of bottles

#### Optional accessories

##### BA 080 670

Vacuuming bags, small  
180 x 280 mm, 100 pcs

HK\$ 900

##### BA 080 680

Vacuuming bags, large  
240 x 350 mm, 100 pcs

HK\$ 1,400

#### Vacuving drawer 200 series

##### DVP 221

- Integrable in 14 cm high niche
- Hygienic stainless steel vacuuming chamber, applicable height up to 80 mm
- 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
- 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
- Touch key operation
- Net volume 7 litres
- Capacity load max. 10 kg
- 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.

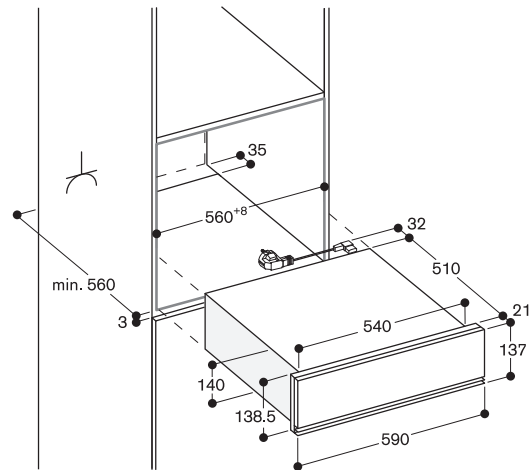
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.

Built-in under worktop or in single niche.

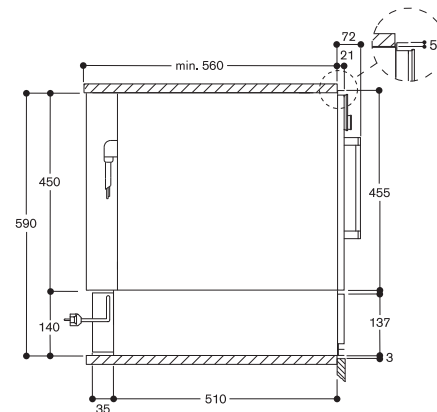
Total connected load 0.32 kW

Power supply: 13A socket

Connecting cable 1.5 m with plug



Side view of DVP 221 below BSP, BMP, CMP





**WSP 221 100**

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

HK\$ 18,000

**WSP 221 110**

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

HK\$ 18,000

**WSP 221 130**

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

HK\$ 18,000

**Warming drawer 200 series**

**WSP 221**

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keep meals warm
- Heating methods
  - Defrosting of meals/proving of yeast dough
  - Preheating of small beverage containers
  - Keeping meals warm/slow cooking meals
  - Warming ovenware
- Rotary knob operation
- Net volume 20 litres
- Volume capacity: Dinner service for 6 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size
- Max. load 25 kg
- Usable interior dimensions W 468 x H 92 x D 458 mm
- Heating under glass bottom for easy cleaning
- Fan for even heat distribution for fast warming ovenware
- Status display, visible in the glass front
- Glass bottom made of safety glass

**Planning notes**

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

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

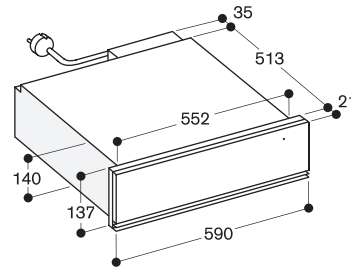
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

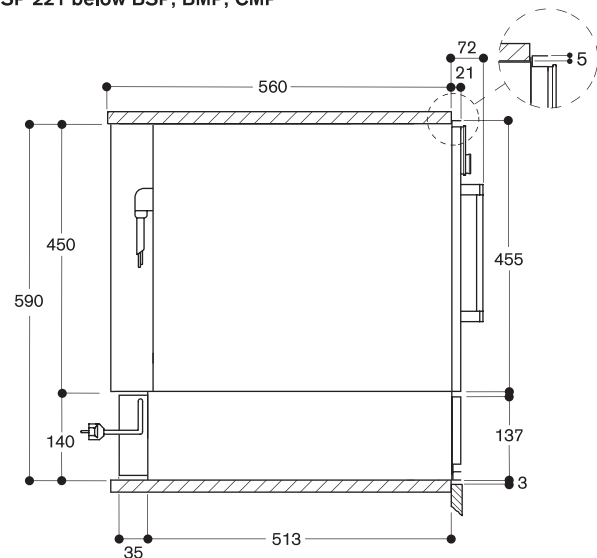
Total connected load: 0.81 kW

Power supply: 13 A socket

Connection cable 1.5 m



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





- WSP 222 100**  
Glass front in Gaggenau Anthracite  
Width 60 cm, height 29 cm  
HK\$ 22,000

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- WSP 222 110**  
Glass front in Gaggenau Metallic  
Width 60 cm, height 29 cm  
HK\$ 22,000

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- WSP 222 130**  
Glass front in Gaggenau Silver  
Width 60 cm, height 29 cm  
HK\$ 22,000

**Warming drawer 200 series**

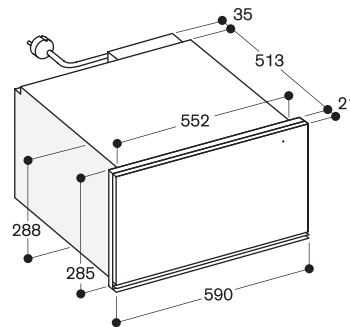
**WSP 222**

- Flush installation
- Handleless drawer
- Push-to-open system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 °C to 80 °C (glass surface)
- Also for preparing and cooking meals, and for keep meals warm
- Heating methods
  - Defrosting of meals/proving of yeast dough
  - Preheating of small beverage containers
  - Keeping meals warm/slow cooking meals
  - Warming ovenware
- Rotary knob operation
- Net volume 52 litres
- Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size
- Max. load 25 kg
- Usable interior dimensions W 468 x H 242 x D 458 mm
- Heating under glass bottom for easy cleaning
- Fan for even heat distribution for fast warming ovenware
- Status display, visible in the glass front
- Glass bottom made of safety glass

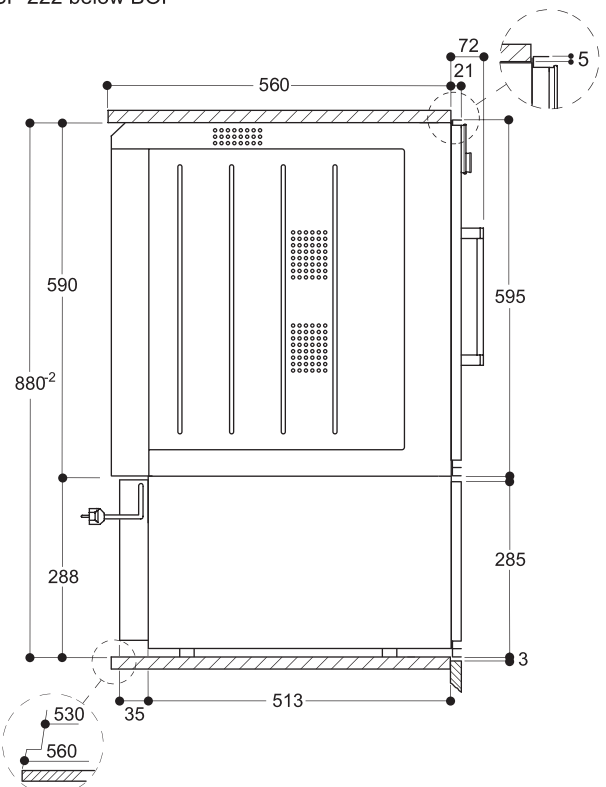
**Planning notes**

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.  
The door panel surface of the appliance extends 21 mm from the furniture cavity.  
The socket can be planned behind the appliance.

Total connected load: 0.81 kW  
Power supply: 13 A socket  
Connection cable 1.5 m



**WSP 222 below BOP**



## Accessories and special accessories 200 series

### BA 016 105

Pull-out system  
Fully-extendable telescopic rails  
and enamelled cast iron frame  
**HK\$ 7,600**



### BA 026 115

Baking tray, enamelled  
15 mm deep  
**HK\$ 2,300**



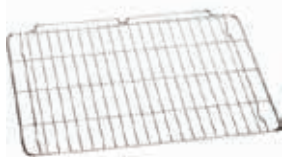
### BA 226 112

Baking tray, enamelled  
24 mm deep  
**HK\$ 1,400**



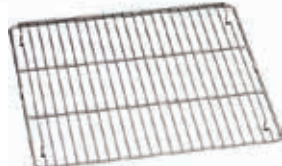
### BA 036 102

Wire rack, chromium-plated  
without opening, with feet  
**HK\$ 900**



### BA 036 105

Wire rack, chromium-plated  
without opening, with feet  
**HK\$ 900**



### BA 046 115

Glass tray  
24 mm deep  
**HK\$ 1,200**



### BA 056 130 and BA 056 115

Baking stone set  
Incl. baking stone support, pizza  
paddle, and heating element  
**HK\$ 5,900**



### BA 056 133 and BA 056 115

Baking stone set  
Incl. baking stone support, pizza  
paddle, and heating element  
**HK\$ 5,900**

### BS 020 002

Pizza paddle, set of 2  
**HK\$ 1,400**



### BA 226 102

Grill tray, enameled  
37 mm deep  
**HK\$ 1,200**



### BA 226 105

Grill tray, enamelled  
30 mm deep  
**HK\$ 2,300**



### GN 114 130

Gastronorm insert, stainless steel,  
GN 1/3  
Unperforated, 40 mm deep, 1.5 l  
**HK\$ 900**



### GN 114 230

Gastronorm insert, stainless steel,  
GN 2/3  
Unperforated, 40 mm deep, 3 l  
**HK\$ 1,200**



### GN 124 130

Gastronorm insert, stainless steel,  
GN 1/3  
Perforated, 40 mm deep, 1.5 l  
**HK\$ 1,200**



### GN 124 230

Gastronorm insert, stainless steel,  
GN 2/3  
Perforated, 40 mm deep, 3 l  
**HK\$ 1,300**



### GN 340 230

Gastronorm roaster in cast  
aluminium GN 2/3, height 165 mm,  
non-stick  
For roasting in oven with roasting  
function or on induction cooktop  
Lower and upper part can also be  
used separately as casserole or  
pan, height 100 and 65 mm  
For ovens with pull-out system  
BA 016 105 or BA 018 105 (order  
heating element separately) and  
Combi-steam ovens  
For induction cooktop with ø 28  
cm cooking zone  
**HK\$ 7,400**



### GN 410 130

Gastronorm lid, stainless steel,  
GN 1/3  
For stainless steel Gastronorm  
inserts  
**HK\$ 900**



### GN 410 230

Gastronorm lid, stainless steel,  
GN 2/3  
For stainless steel Gastronorm  
inserts  
**HK\$ 1,200**











## The Vario cooktops 400 series

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

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

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



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

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

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

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

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

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



The solid stainless steel rotary knobs



Surface or flush mounting



#### VI 492 111

Stainless steel frame

Width 90 cm

HK\$ 46,000

#### Installation accessories

##### VA 420 010

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

HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

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

HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### VA 450 900

Stainless steel adjustment strip 90 cm

Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth

HK\$ 2,200

#### Vario flex induction cooktop 400 series

##### VI 492

- 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 crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series
- Cooking zones
  - 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)
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic power control in 12 output levels
- Booster function
- Stopwatch
- Short-term timer
- Options menu
- Individual residual heat indicators
- 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 cooking areas and zones. 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).

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

Immersion depth 54 mm.

Panel thickness 16 – 26 mm.

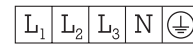
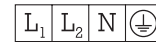
Appliance can be snapped into the worktop from above.

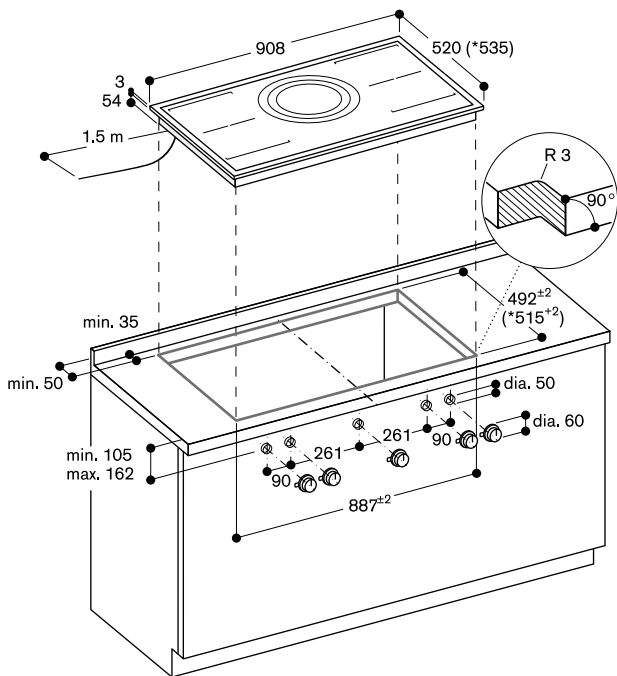
Appliance weight: approx. 21 kg.

Total connected load 11.1 kW

Connection unit + cooker switch

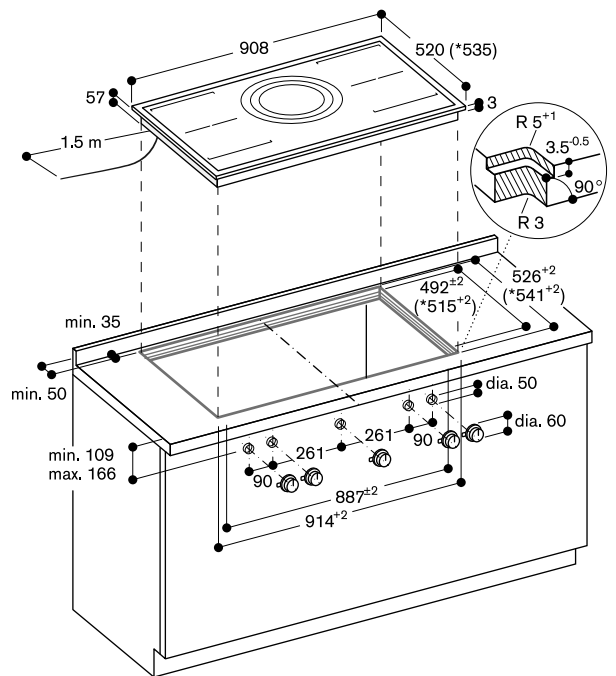
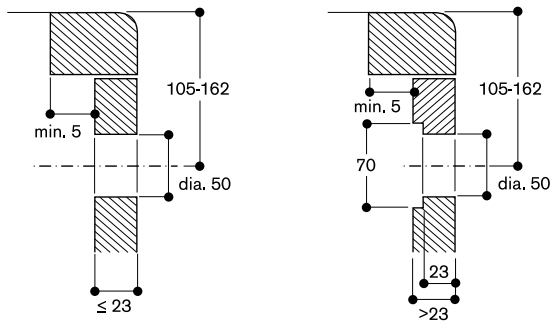
Connecting cable 1.5 m without plug





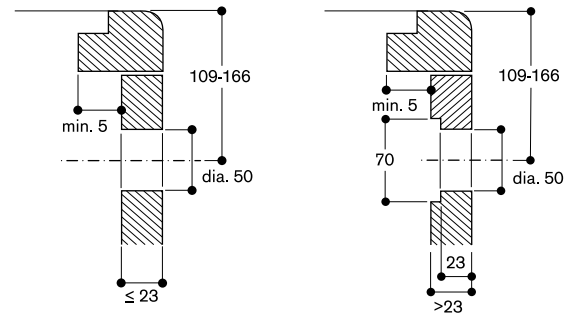
\* with filler strip.  
For further installation options, see the installation instructions.

#### Installation of the control knob; surface mounting

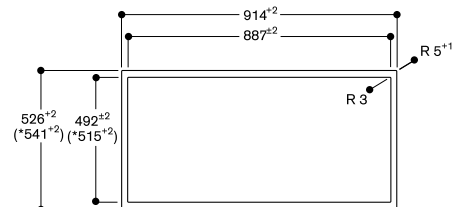


\* with filler strip  
For further installation options, see the installation instructions.

#### Installation of the control knob; flush installation

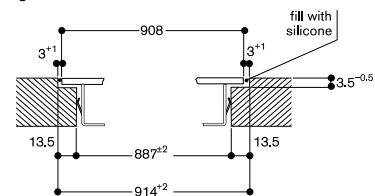


#### View from above

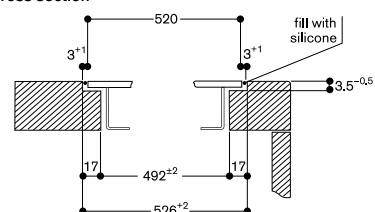


\* with filler strip

#### 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  
HK\$ 43,000

#### Installation accessories

##### VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation  
HK\$ 1,400

##### VA 420 011

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

##### VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush installation  
HK\$ 1,400

##### VA 420 001

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

##### VA 450 800

Stainless steel adjustment strip 80 cm  
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth  
HK\$ 1,900

#### Vario flex induction cooktop 400 series

##### VI 482

- 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  $\varnothing$  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 crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series
- Cooking zones
  - 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)
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic power control in 12 output levels
- Booster function
- Stopwatch
- Short-term timer
- Options menu
- Individual residual heat indicators
- 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 cooking areas and zones. 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).

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. 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.

Immersion depth 54 mm.

Panel thickness 16 – 26 mm.

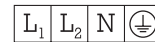
Appliance can be snapped into the worktop from above.

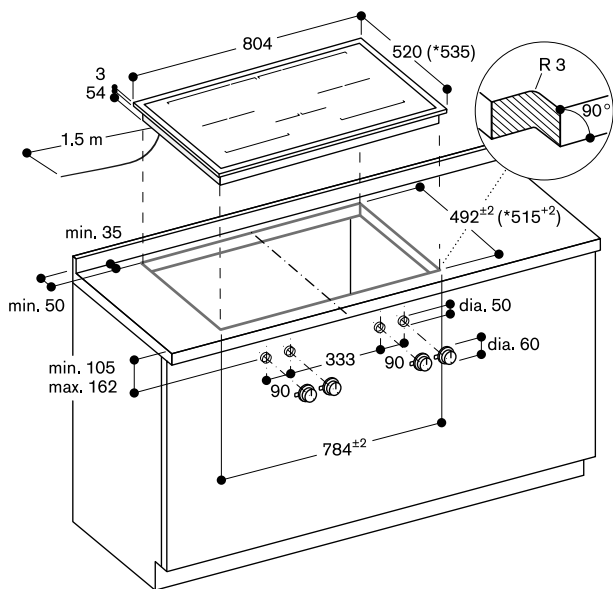
Appliance weight: approx. 18 kg.

Total connected load 7.4 kW

Connection unit + cooker switch

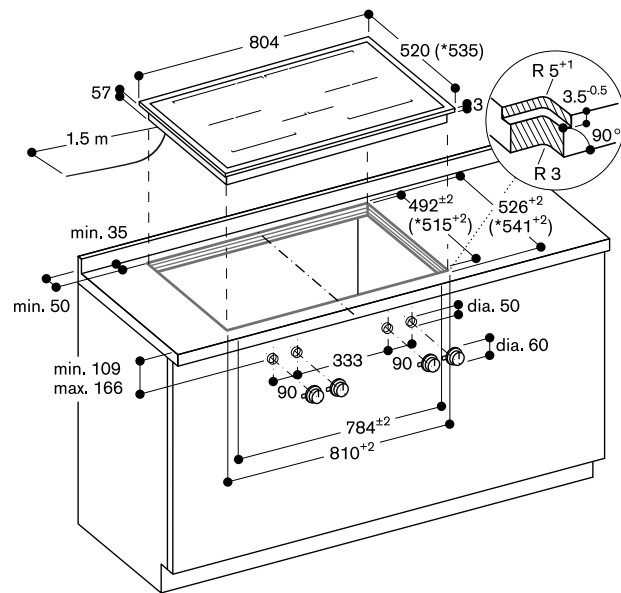
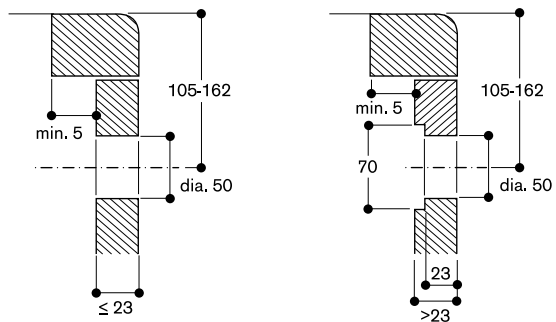
Connecting cable 1.5 m without plug





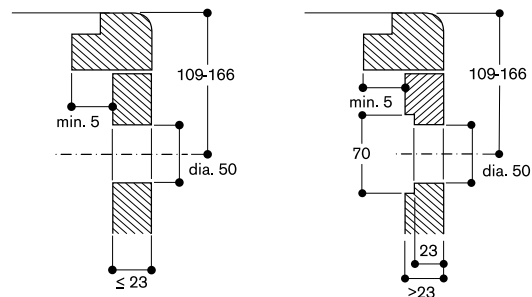
\* with filler strip  
For further installation options, see the installation instructions.

### Installation of the control knob; surface mounting

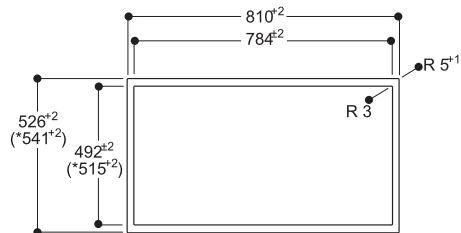


\* with filler strip  
For further installation options, see the installation instructions.

### Installation of the control knob; flush installation

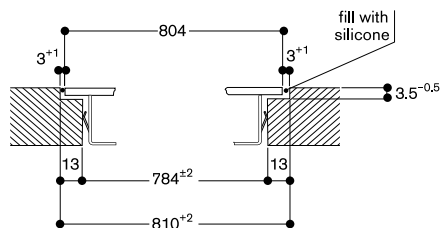


### View from above

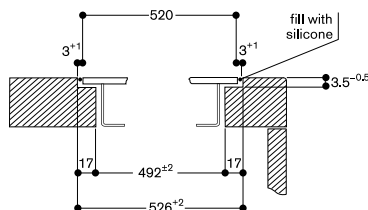


\* with spacer batten

### 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

HK\$ 40,000

#### Installation accessories

##### VA 420 010

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

HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

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

HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### VA 450 600

Stainless steel adjustment strip  
60 cm

Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth

HK\$ 1,500

#### 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 crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series
- Cooking zones
  - 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)
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic power control in 12 output levels
- Booster function
- Stopwatch
- Short-term timer
- Options menu
- Individual residual heat indicators
- 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 cooking areas and zones. 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).

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.

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.

Immersion depth 54 mm.

Panel thickness 16 – 26 mm.

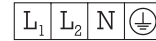
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 15 kg.

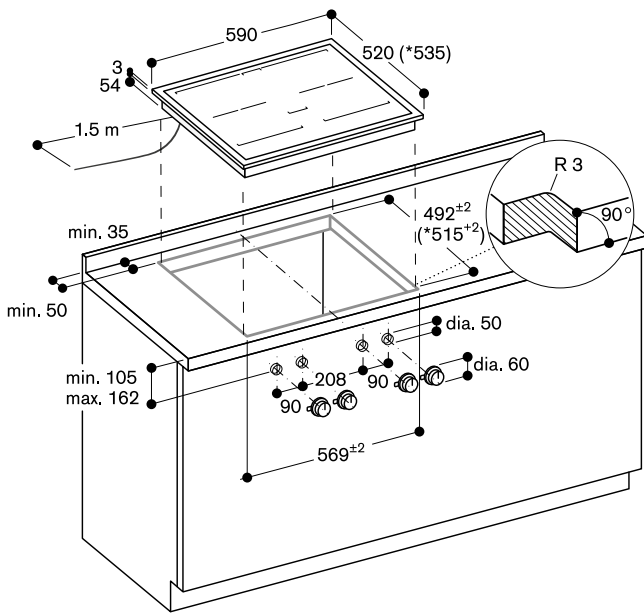
Total connected load 7.4 kW

Connection unit + cooker switch

Connecting cable 1.5 m without plug

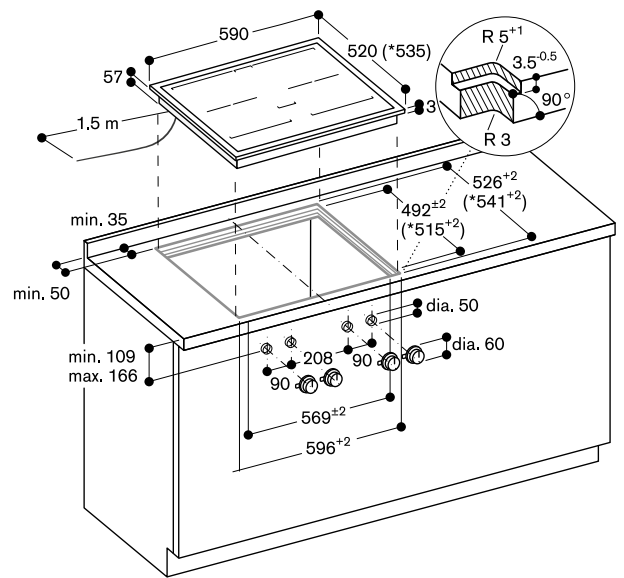
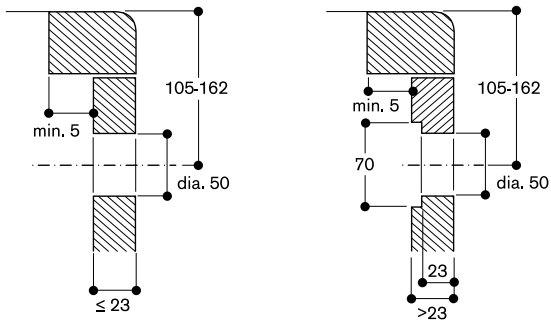






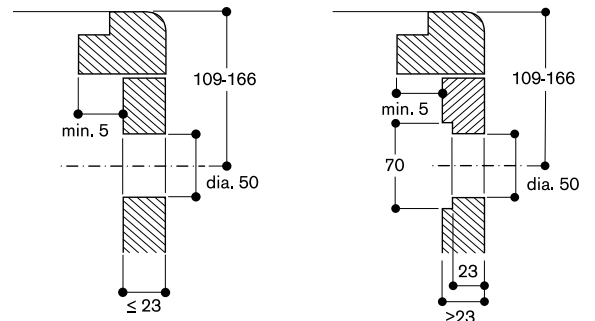
\* with filler strip  
For further installation options, see the installation instructions.

#### Installation of the control knob; surface mounting

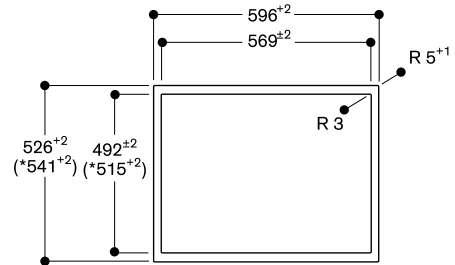


\* with filler strip  
For further installation options, see the installation instructions.

#### Installation of the control knob; flush installation

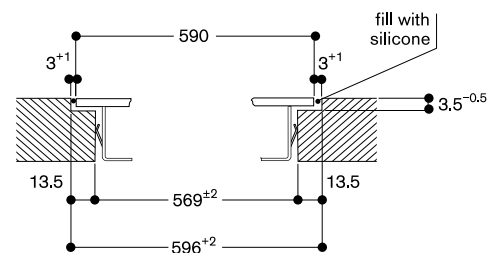


#### View from above

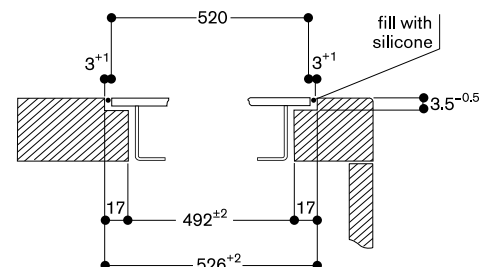


\* with filler strip

#### 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 311SG

Stainless steel  
Width 38 cm  
Town gas 15 mbar  
HK\$ 35,000

Available in 2<sup>nd</sup> quarter 2018

#### Installation accessories

##### VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting  
HK\$ 1,400

##### VA 420 011

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

##### VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush mounting  
HK\$ 1,400

##### VA 420 001

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

##### VA 440 010

Stainless steel appliance cover with mounting strip  
HK\$ 5,700

##### 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  
HK\$ 1,500

#### Vario gas wok 400 series

##### VG 415

- Multi-ring wok burner (300 W – 6500 W for HK Town gas), suitable for pots up to max. ø 32 cm
- Full electronic control in 12 output levels for exact power level regulation plus simmer function
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- 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
- Solid stainless steel control knobs with illuminated ring, cooking zone and output level markings
- One-handed operation
- Cast pan support with flat, continuous pot surface
- Brass burner rings
- Residual heat indication
- Safety shut-off

#### Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

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

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

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

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

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

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or

solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required. Rear panel and wall trims must be heat-resistant and consist of a nonflammable 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.

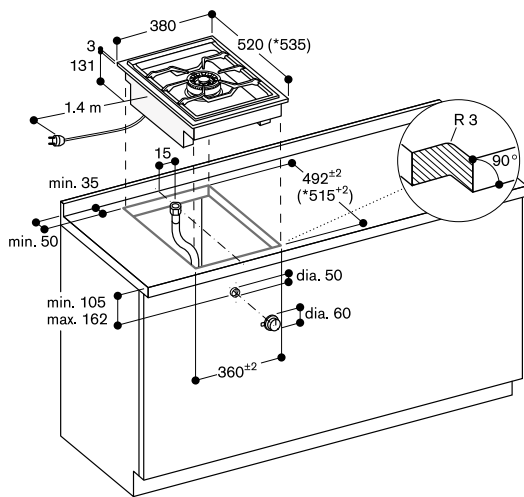
Min. depth required: 150 mm

Total gas rating: 6.5 kW

Total electric rating: 25 W

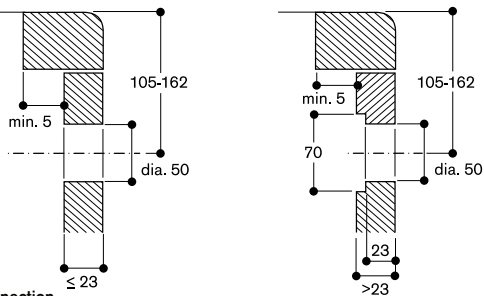
Power supply: 13A socket

Connecting cable 1.4 m with plug

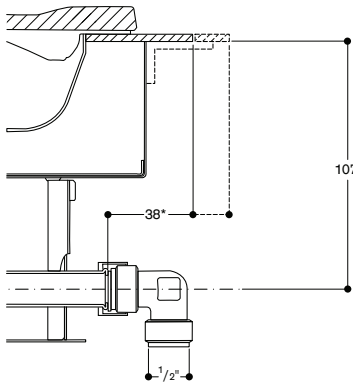


\* with appliance cover or filler strip  
See separate planning notes.

#### Installation of the control knob; surface mounting

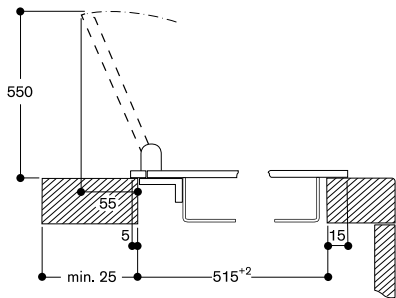


#### Gas connection

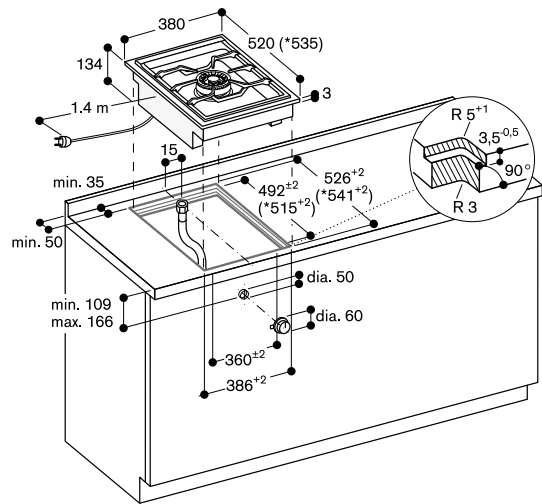
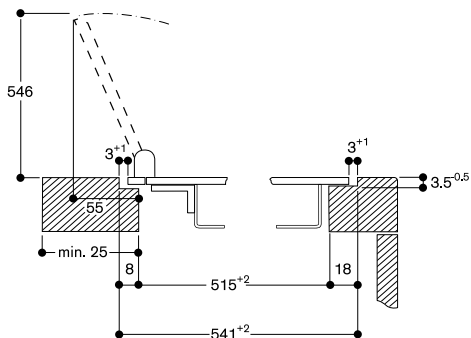


\* 53 mm with appliance cover or filler strip.

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

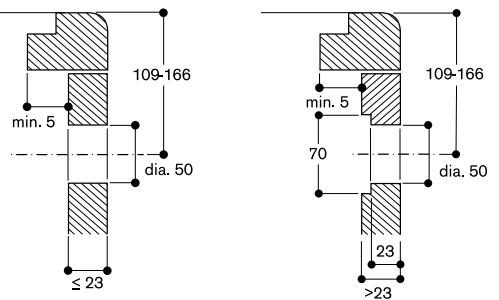


#### Installation with appliance cover/spacer batten; installation flush with surrounding surfaces

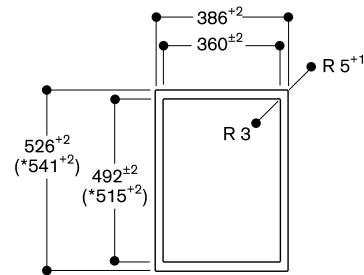


\* with appliance cover or filler strip  
See separate planning notes.

#### Installation of the control knob; flush installation

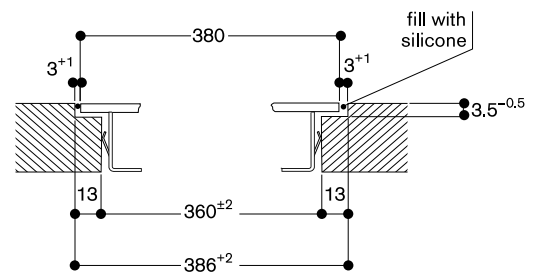


#### View from above

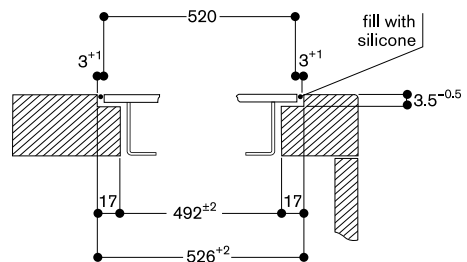


\* with appliance cover or filler strip  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

#### Longitudinal section



#### Cross-section



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



#### VG 425 311SG

Stainless steel  
Width 38 cm  
Town gas 15 mbar  
HK\$ 40,000

Available in 2<sup>nd</sup> quarter 2018

#### Installation accessories

##### VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting  
HK\$ 1,400

##### VA 420 011

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

##### VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush mounting  
HK\$ 1,400

##### VA 420 001

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

##### VA 440 010

Stainless steel appliance cover with mounting strip  
HK\$ 5,700

##### 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  
HK\$ 1,500

#### Vario gas cooktop 400 series

##### VG 425

- 1 two-ring high output burner (170 W – 4500 W), suitable for pots up to max. ø 28 cm
- 1 two-ring standard output burner (170 W – 2200 W), suitable for pots up to max. ø 24 cm
- Full electronic control in 12 output levels for exact power level regulation plus simmer function
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic re-ignition
- 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
- Solid stainless steel control knobs with illuminated ring, cooking zone and output level markings
- One-handed operation
- Cast pan support with flat, continuous pot surface
- Brass burner rings
- Residual heat indication
- Safety shut-off

#### Planning notes

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

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

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

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

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

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

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

Additional instructions for flush

mounting:

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

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.

Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required. Rear panel and wall trims must be heat-resistant and consist of a nonflammable 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.

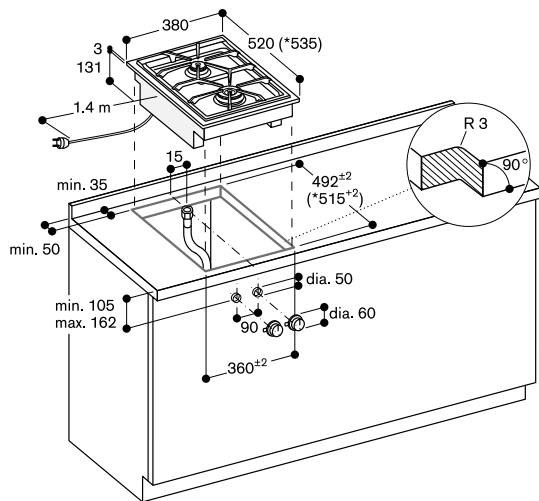
Min. depth required: 150 mm

Total gas rating: 6.7 kW

Total electric rating: 25 W

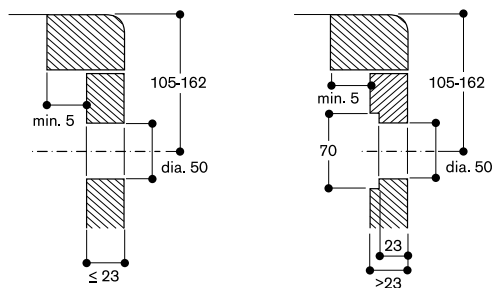
Power supply: 13A socket

Connecting cable 1.4 m with plug

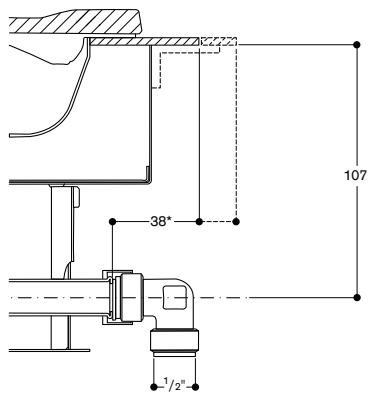


\* with appliance cover or filler strip  
For further installation options, see the installation instructions.

#### Installation of the control knob; surface mounting

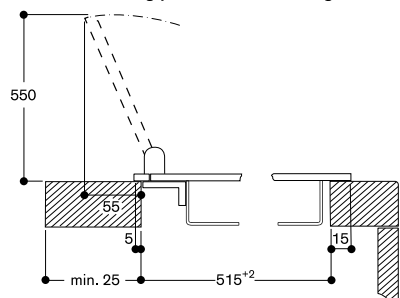


Gas connection

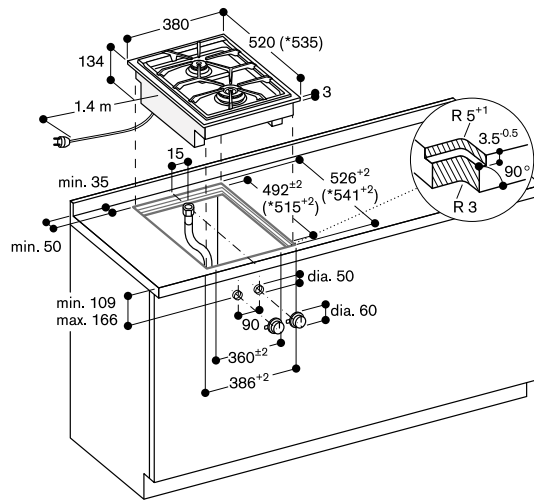
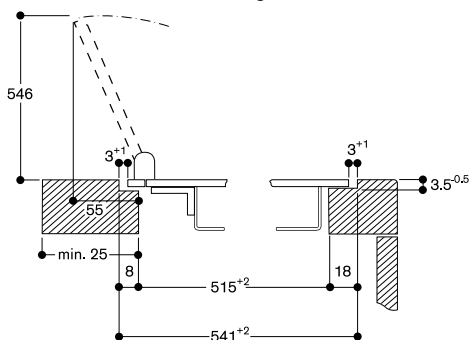


\* 53 mm with appliance cover or filler strip.

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

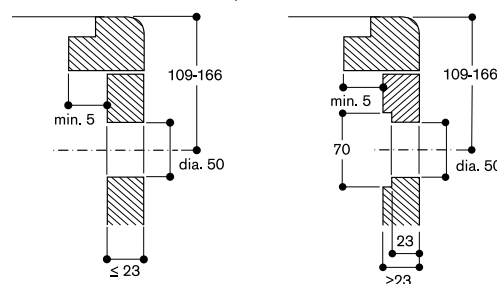


#### Installation with appliance cover/spacer batten; installation flush with surrounding surfaces

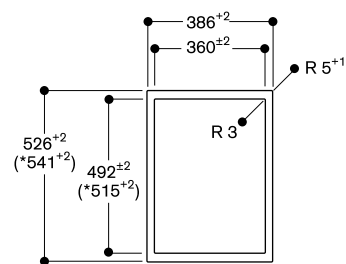


\* with appliance cover or filler strip  
For further installation options, see the installation instructions.

#### Installation of the control knob; flush installation

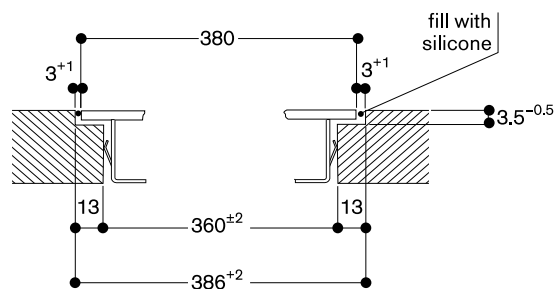


#### View from above

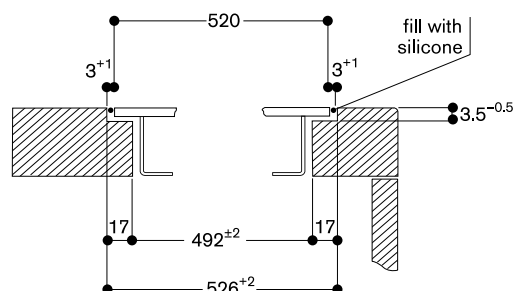


\* with appliance cover or filler strip  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

#### 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.



#### VI 414 111

Stainless steel frame

Width 38 cm

HK\$ 33,000

#### Installation accessories

##### VA 420 010

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

HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

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

HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### 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

HK\$1,500

#### Optional accessories

##### WZ 400 001

Wok attachment for wok pan

Only for Vario induction wok

HK\$ 3,800

##### WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle, ø

36 cm, 6 litres, height 10 cm

Can only be used with WZ 400

001 wok attachment

HK\$ 2,900

#### 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 crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series
- Cooking zones
  - 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)
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic power control in 12 output levels
- Booster function
- Stopwatch
- Short-term timer
- Options menu
- 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 26 mm thick (there must be a recess at the rear).

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

Immersion depth 54 mm.

Panel thickness 16 – 26 mm.

Appliance can be snapped into the

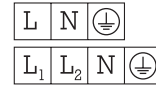
worktop from above.

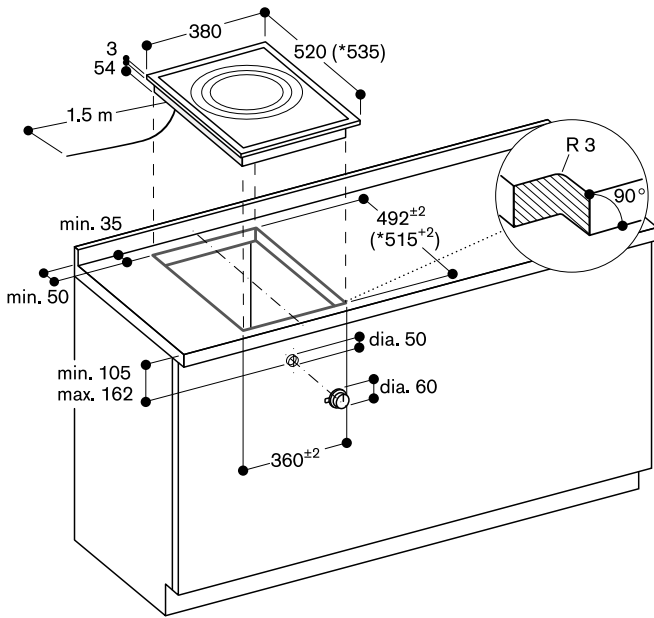
Appliance weight: approx. 7 kg.

Total connected load 3.7 kW

Power supply: 20A connection unit + cooker switch

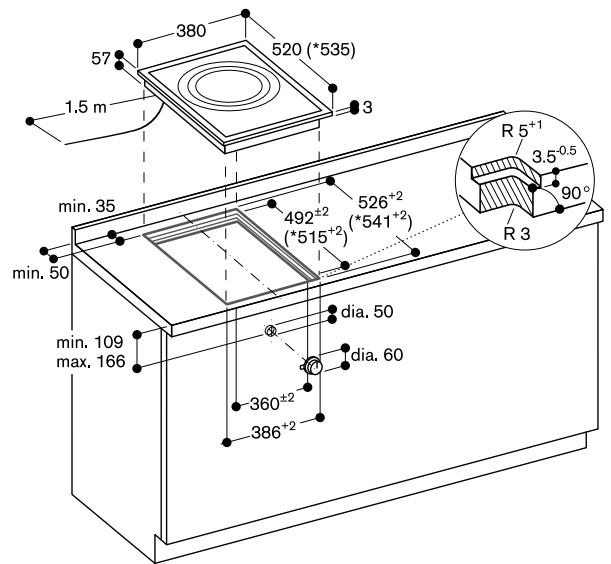
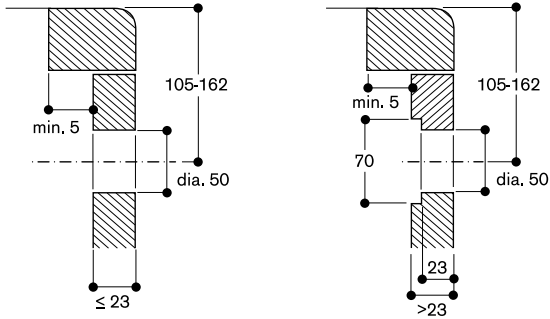
Connecting cable 1.5 m without plug





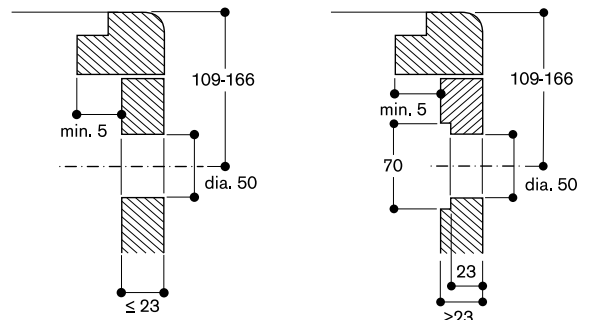
\* with filler strip  
See separate planning notes.

**Installation of the control knob; surface mounting**

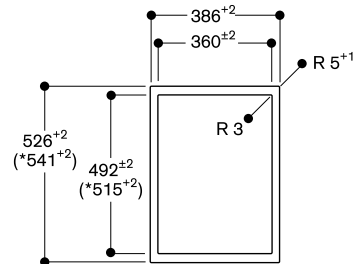


\* with filler strip  
See separate planning notes.

**Installation of the control knob; flush installation**

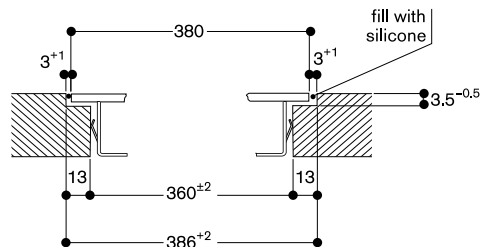


**View from above**

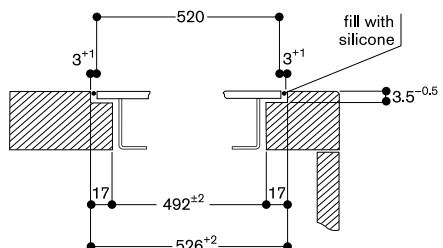


\* with appliance cover or filler strip  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

**Longitudinal section**



**Cross-section**



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



#### VI 422 111

Stainless steel frame

Width 38 cm

HK\$ 34,000

#### Installation accessories

##### VA 420 010

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

HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

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

HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### 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

HK\$ 1,500

#### 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 crafting of 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series
- Cooking zones
  - 2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W)
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic power control in 12 output levels
- Booster function
- Stopwatch
- Short-term timer
- Options menu
- Individual residual heat indicators
- 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 cooking areas.

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).

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

Immersion depth 54 mm.

Panel thickness 16 – 26 mm.

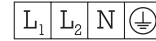
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 9 kg.

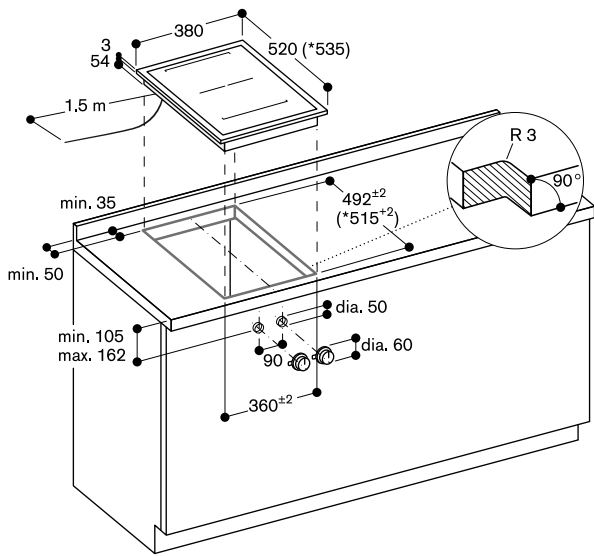
Total connected load 3.7 kW

Power supply: 20A connection unit + cooker switch

Connecting cable 1.5 m without plug

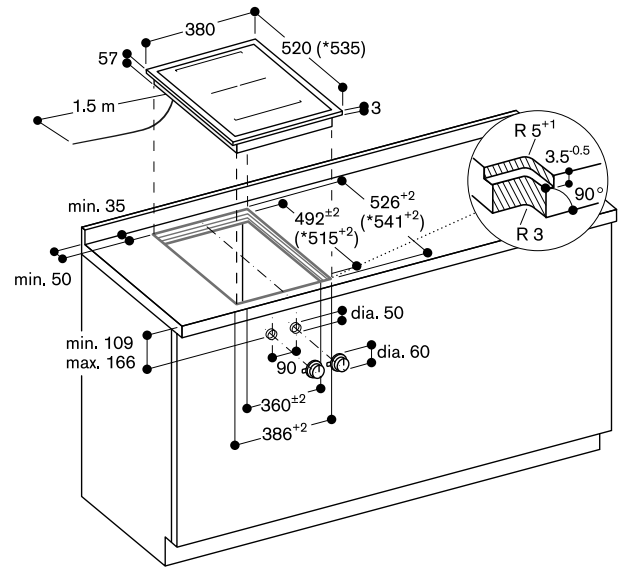
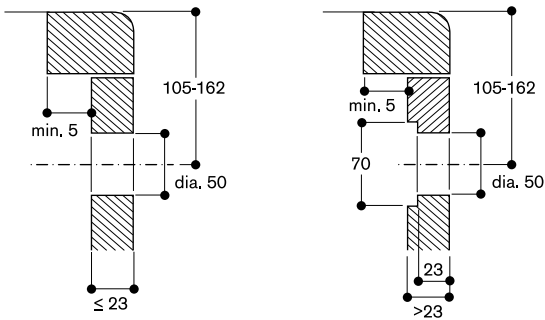






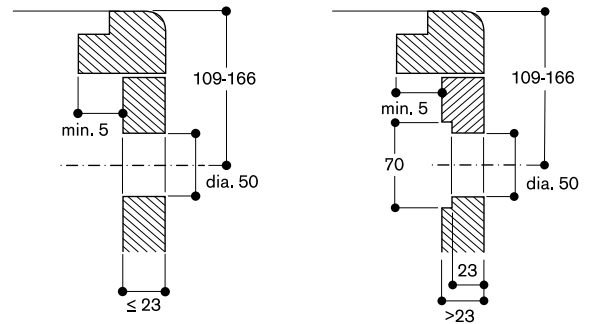
\* with filler strip  
See separate planning notes.

### Installation of the control knob; surface mounting

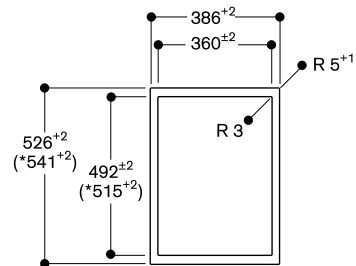


\* with filler strip  
See separate planning notes.

### Installation of the control knob; flush installation

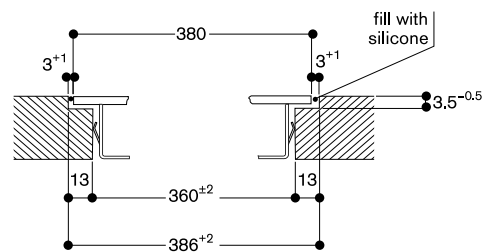


### View from above

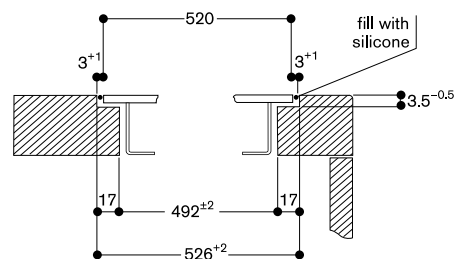


\* with appliance cover or filler strip  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

### Longitudinal section



### Cross-section



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



#### VP 414 110

Stainless steel  
Width 38 cm  
HK\$ 37,000

#### Accessories included in the price

2 spatula

#### Installation accessories

##### VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation  
HK\$ 1,400

##### VA 420 011

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

##### VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush installation  
HK\$ 1,400

##### VA 420 001

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

##### VA 440 010

Stainless steel appliance cover with mounting strip  
HK\$ 5,700

##### VA 450 400

Stainless steel adjustment strip 38 cm  
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth  
HK\$ 1,500

#### Vario Teppan Yaki 400 series

##### VP 414

- Cooking directly on the hard-chromed metal surface, without any pots or pans
- Optimum heat distribution
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Usable area W 31 x D 44 cm
- Control knobs with illuminated ring, cooking zone and temperature markings
- Electronic temperature control from 120 °C to 240 °C
- Two zones, each 1500 W, can be operated together as a complete surface or each half separately
- Keeping warm setting
- Even with traces of use, always easy to clean like a cast pan
- 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 adjustment strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the adjustment 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 installation and at least 13 mm for flush installation.

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 installation:

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 combination 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.

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 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

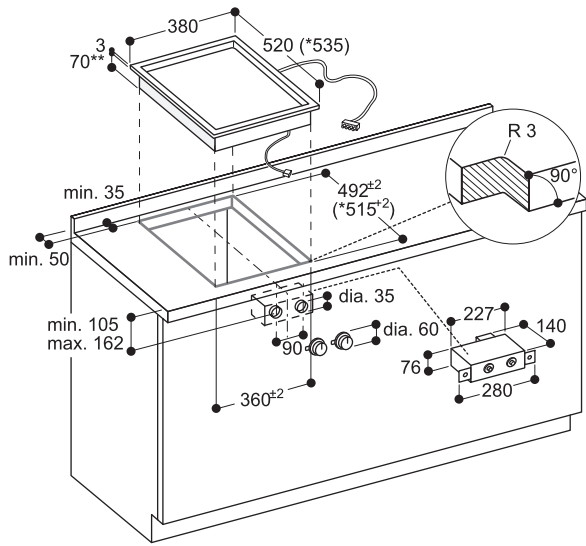
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

Total connected load: 3.0 kW

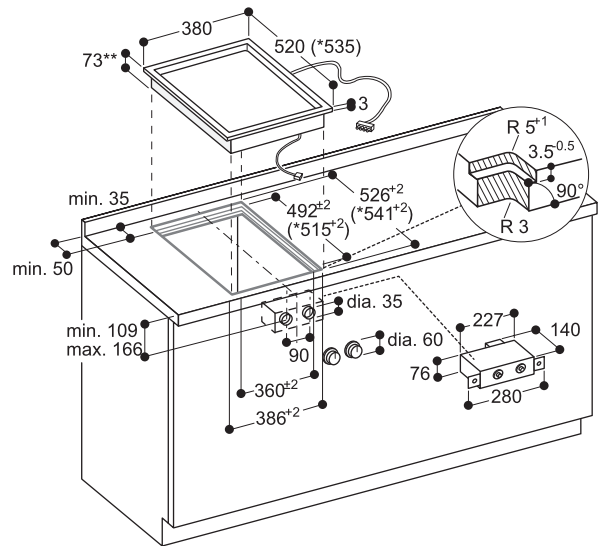
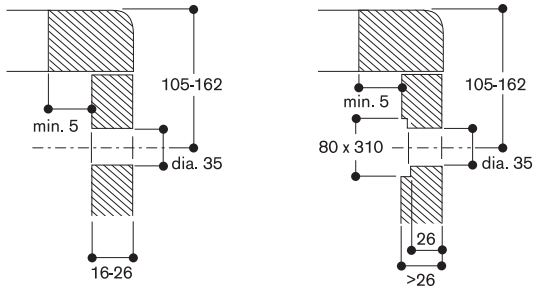
Plan a connection cable





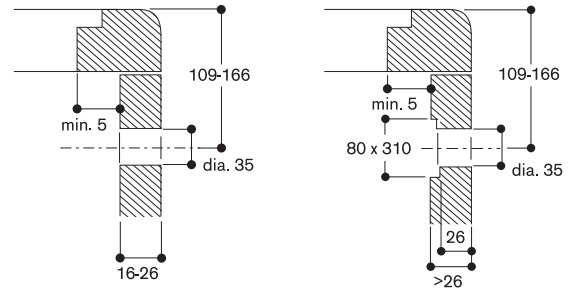
\* with appliance cover or spacer batten.  
See separate planning notes.  
\*\*80 mm in the area of the cable clip (right, centre).

**Installation of the control knob; installation standing proud of surrounding surfaces**

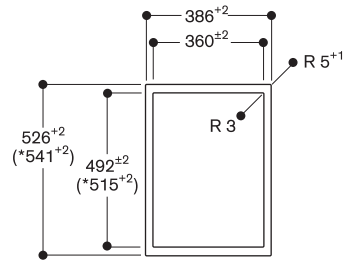


\* with appliance cover or spacer batten.  
See separate planning notes.  
\*\*83 mm in the area of the cable clip (right, centre).

**Installation of the control knob; installation flush with surrounding surfaces**

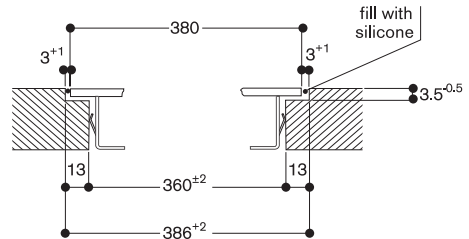


**View from above**

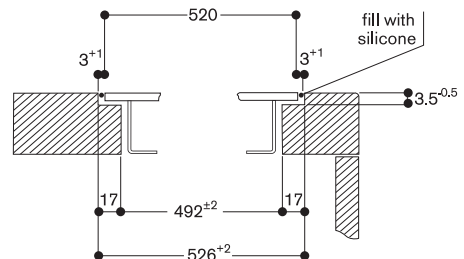


\* with appliance cover or spacer batten  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/ spacer batten").

**Longitudinal section**



**Cross-section**



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



#### VR 414 110

Stainless steel  
Width 38 cm  
HK\$ 32,000

#### Accessories included in the price

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

#### Installation accessories

##### VA 420 010

Connection strip for combination  
with other Vario appliances of the  
400 series for surface installation  
HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

Connection strip for combination  
with other Vario appliances of the  
400 series for flush installation  
HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### VA 440 010

Stainless steel appliance cover  
with mounting strip

HK\$ 5,700

##### VA 450 400

Stainless steel adjustment strip  
40 cm

Required accessory for  
combination of several Vario  
appliances of the 400 series with  
at least one appliance cover to  
compensate the appliance depth

HK\$ 1,500

#### Optional accessories

##### LV 030 000

Lava stones for refilling

HK\$ 800

##### VA 461 000

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

HK\$ 2,900

##### VA 461 001

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

HK\$ 3,900

#### Vario electric grill 400 series

##### VR 414

- 2 separately controlled zones
- Open cast grill, lava stones
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario 400 appliances of the 400 series
- Control knobs with illuminated ring, cooking zone and output level markings
- Electronic control in 12 output levels
- Cooktop, lava stone trough and grease collecting insert from stainless steel
- 2 independently controlled grilling elements (1500 W)
- Two-part cast grill
- 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 adjustment strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the adjustment 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 installation and at least 13 mm for flush installation.

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 installation:

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 combination 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. 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.

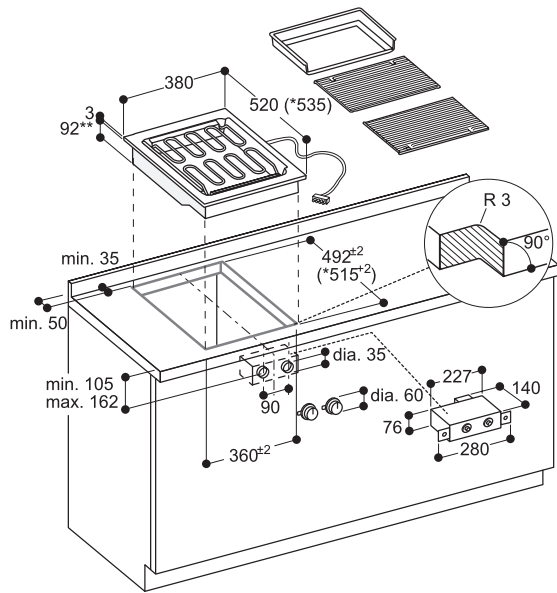
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 26 kg.

Total connected load: 3.0 kW

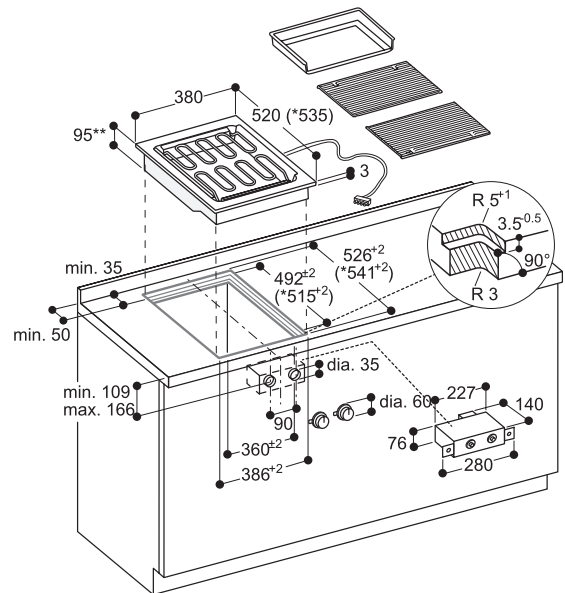
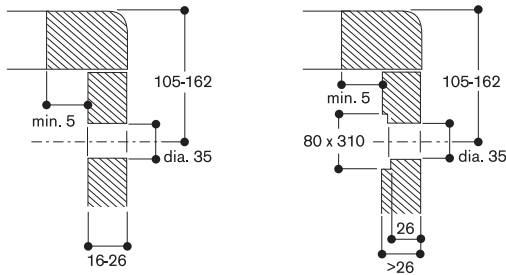
Plan a connection cable





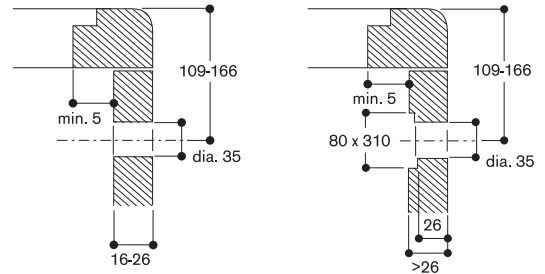
\* with appliance cover or spacer batten.  
See separate planning notes.  
\*\*102 mm in the area of the cable clip (right, centre).

**Installation of the control knob; installation standing proud of surrounding surfaces**

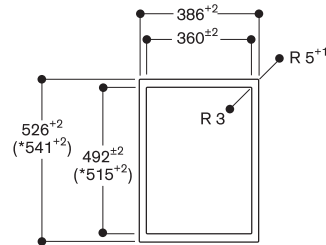


\* with appliance cover or spacer batten.  
See separate planning notes.  
\*\*105 mm in the area of the cable clip (right, centre).

**Installation of the control knob; installation flush with surrounding surfaces**

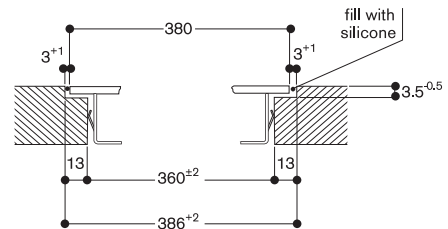


**View from above**

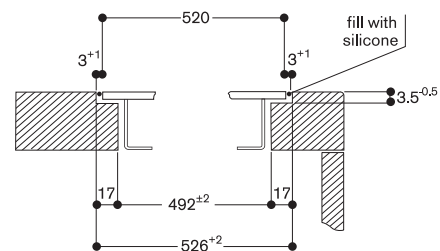


\* with appliance cover or spacer batten  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/ spacer batten").

**Longitudinal section**



**Cross-section**



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



#### VK 414 110

Stainless steel  
Width 38 cm  
HK\$ 35,000

#### Accessories included in the price

2 cooking insert, 1 glass cover, 1 hand grip, 1 residuary filter, 1 water drain valve

#### Installation accessories

##### AG 050 000

Drain installation set with check valve drain set (DN 40) and connecting sleeve (1/2" on 1 1/2")  
HK\$ 3,000

##### AG 060 000

Drain installation set enables drainage of cooking liquid into a suitable receptacle  
HK\$ 1,500

##### VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface installation  
HK\$ 1,400

##### VA 420 011

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

##### VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush installation  
HK\$ 1,400

##### VA 420 001

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

##### VA 440 010

Stainless steel appliance cover with mounting strip  
HK\$ 5,700

##### VA 450 400

Stainless steel adjustment strip 40 cm  
Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth  
HK\$ 1,500

#### Vario steamer 400 series

##### VK 414

- Steaming in cooktop size
- Exact water temperature control from 45 °C to 95 °C, in 5 °C steps
- Cooking on two levels, without flavour transfer
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Water capacity 1 to 6 litres
- Control knobs with illuminated ring, temperature markings and outlet water
- Steam cooking level with electronic steam control for pressureless cooking
- Automatic boiling point detection
- Motor-driven 1/2" water drain valve
- 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 adjustment strip VA 450 take into account the additional space required for the depth. If combining several appliances with at least one appliance cover, the adjustment 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 installation and at least 13 mm for flush installation. 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 installation: 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

#### Optional accessories

##### FK 023 000

Pasta basket

##### HK\$ 2,800

##### GE 020 010

Unperforated cooking insert

##### HK\$ 1,900

##### GE 020 020

Perforated cooking insert

##### HK\$ 1,900

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 combination 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. 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 40 mm from adjacent heat-sensitive furniture.

In case of suspended cabinets a ventilation hood must be installed above the steamer.

If the cover is fitted, the glass lid must be removed when closing it. Appliance can be snapped into the worktop from above.

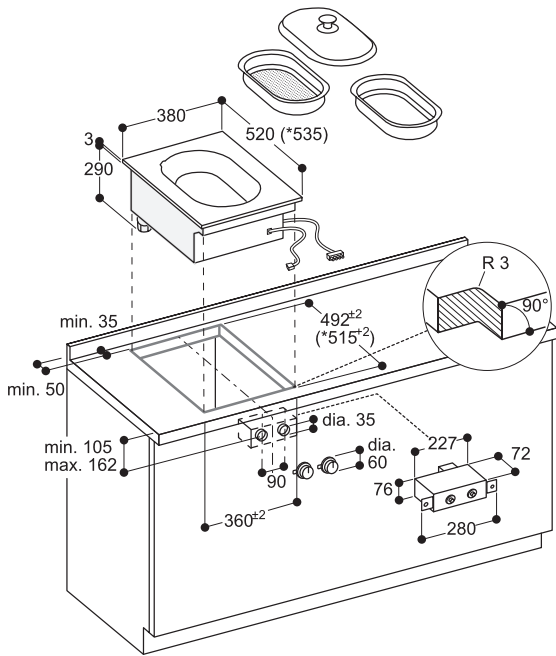
Appliance weight: approx. 14 kg.

Total connected load: 2.0 kW

Power supply: 13 A socket

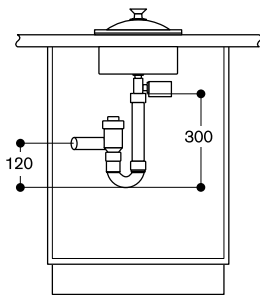
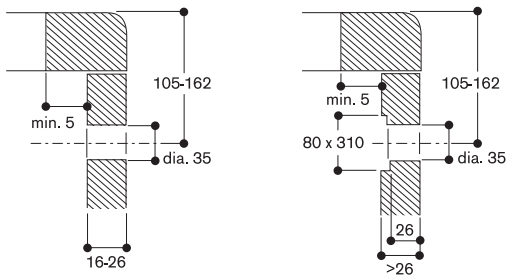
Plan a connection cable



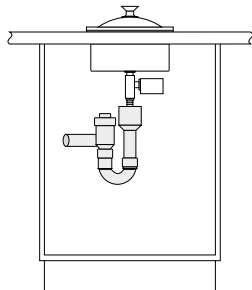


\* with appliance cover or spacer batten.  
See separate planning notes.

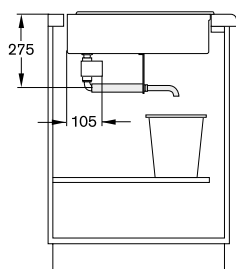
**Installation of the control knob; installation standing proud of surrounding surfaces**



Drainage connection present in the bottom cupboard:  
For a fixed connection without free fall section as per DIN 1986 Part 1, a non-return valve must be installed.  
Recommendation: AG 050 000 Drain installation set.

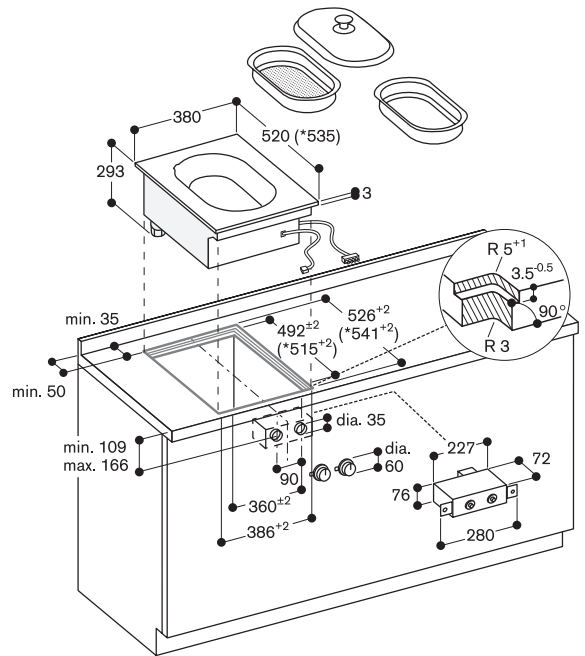


Sewer connection present in the base unit:  
If there is a fixed connection with a free fall section as per DIN 1986 Part 1, it is recommended that you install a non-return valve.  
Recommendation: AG 050 000 drain installation set.



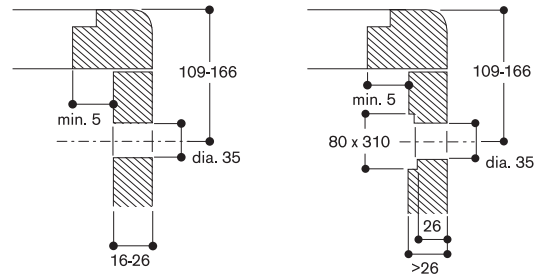
Drainage into a water-collecting receptacle (e.g. saucepan).  
Only possible with AG 060 000 drain installation set.

Keep bottom drain valve at the back accessible through the door in the base unit.

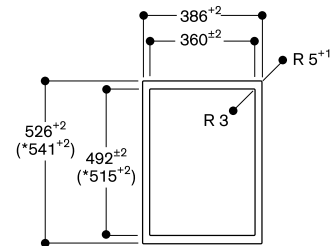


\* with appliance cover or spacer batten.  
See separate planning notes.

**Installation of the control knob; installation flush with surrounding surfaces**

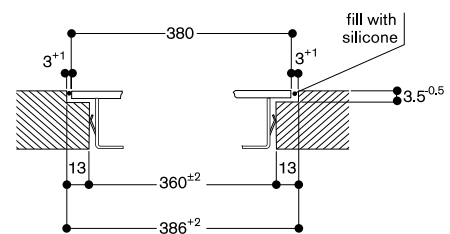


**View from above**

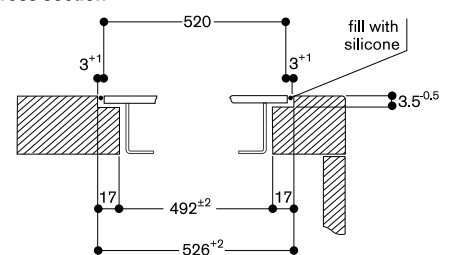


\* with appliance cover or spacer batten (observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/ spacer batten").

**Longitudinal section**



**Cross-section**



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



## Vario deep fryer 400 series

### VF 414

- Three zone basin, without flavour transfer
- Exact temperature control, no drop in output
- Integrated frying basket suspension
- Solid stainless steel control knob
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- Three-zone basin
- Oil capacity 3.5 litres
- Control knobs with illuminated ring, oil/fat selection and temperature marking
- Electronic temperature control from 135 °C to 190 °C, in 5 °C steps
- Cleaning setting
- Gentle fat melting setting
- Swing-out heating element
- Oil drain valve with child lock
- Safety shut-off

### VF 414 110

Stainless steel

Width 38 cm

HK\$ 34,000

### Accessories included in the price

1 deep frying basket

### Installation accessories

#### VA 420 010

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

HK\$ 1,400

#### VA 420 011

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

HK\$ 1,700

#### VA 420 000

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

HK\$ 1,400

#### VA 420 001

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

HK\$ 1,700

#### VA 440 010

Stainless steel appliance cover with mounting strip

HK\$ 5,700

#### VA 450 400

Stainless steel adjustment strip 40 cm

Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth

HK\$ 1,500

## 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 adjustment strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the adjustment 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 installation and at least 13 mm for flush installation.

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 installation:

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 combination and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Plan a door in the bottom cabinet for operation of the oil drain valve. Built-in control panel to be integrated in the bottom cabinet at drawer level.

Panel thickness 16 – 26 mm.

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

VF 414 and VK 414 must not be installed directly next to each other. A minimum clearance of at least 40 mm from the appliance edge to the wall or to adjacent furniture must

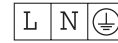
be observed.

Appliance can be snapped into the worktop from above.

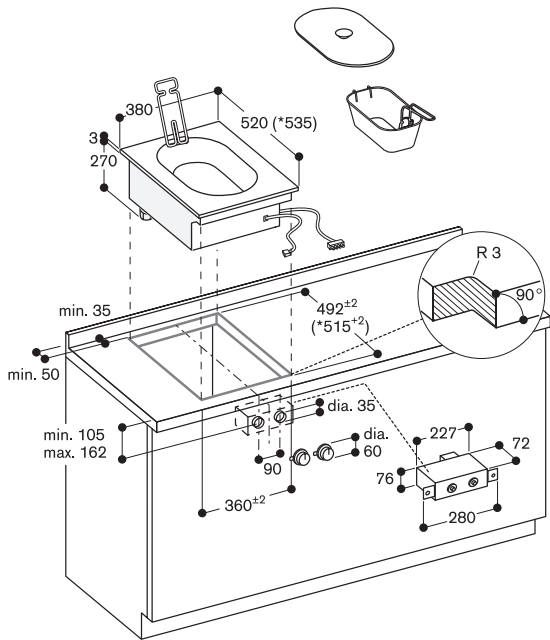
Appliance weight: approx. 13 kg.

Total connected load: 3.0 kW

Plan a connection cable

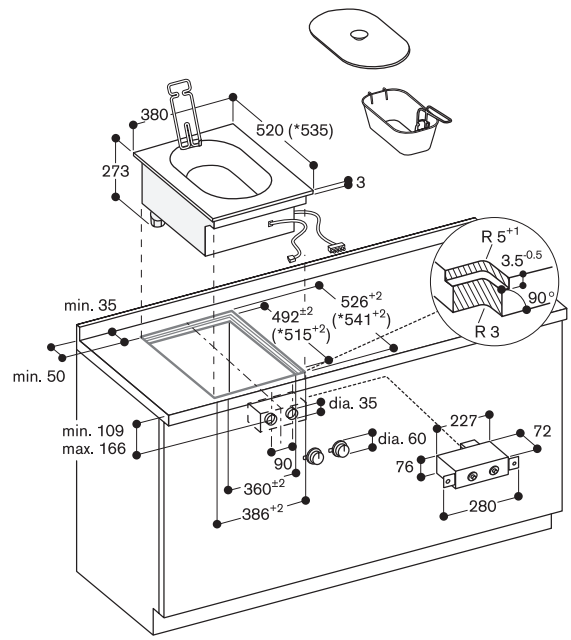
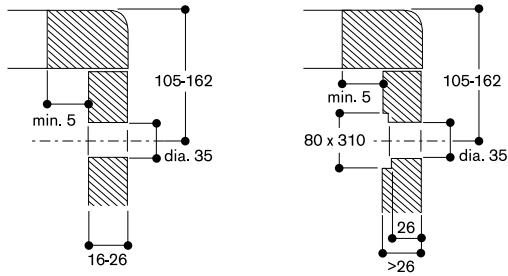






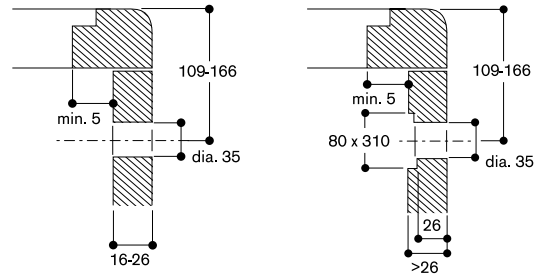
\* with appliance cover or spacer batten.  
See separate planning notes.

**Installation of the control knob; installation standing proud of surrounding surfaces**

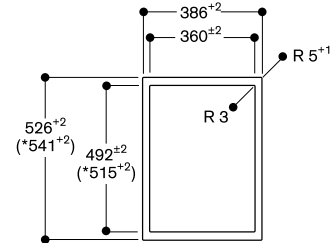


\* with appliance cover or spacer batten.  
See separate planning notes.

**Installation of the control knob; installation flush with surrounding surfaces**

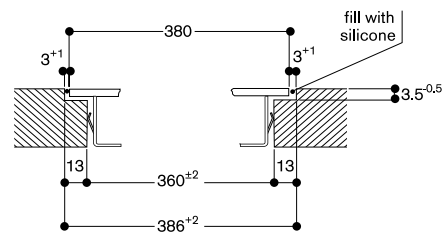


**View from above**

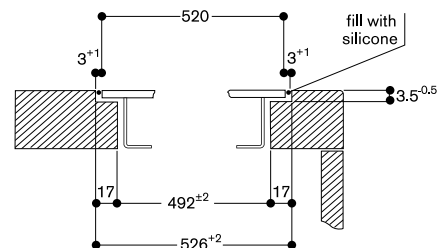


\* with appliance cover or spacer batten  
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/ spacer batten").

**Longitudinal section**



**Cross-section**



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



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Vario downdraft ventilation  
400 series  
VL 414

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Refer to Ventilation section in page  
130.



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Table ventilation 400 series  
AL 400

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Refer to Ventilation section in page  
128.

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VL 414 111

Stainless steel  
Ventilation element  
Air extraction/recirculation with  
remote fan unit  
Please consult your dealer for  
planning and pricing

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AL 400 121

Stainless steel  
Width 120 cm  
Air extraction/recirculation with  
remote fan unit

Please consult your dealer for  
planning and pricing

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AL 400 191

Stainless steel  
Width 90 cm  
Air extraction/recirculation with  
remote fan unit

Please consult your dealer for  
planning and pricing

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## Accessories and special accessories 400 series

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### VA 440 010

Stainless steel appliance cover  
with mounting strip

HK\$ 5,700

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### VA 461 000

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

HK\$ 2,900

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### VA 461 001

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

HK\$ 3,900

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### WZ 400 001

Wok attachment for wok pan  
Only for VI 414

HK\$ 3,800

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### WP 400 001

Wok pan made of multiple-layer  
material  
With round bottom and handle, ø  
36 cm, 6 litres, height 10 cm  
Can only be used with WZ 400  
001 wok attachment

HK\$ 2,900

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### FK 023 000

Pasta basket

HK\$ 2,800

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### GE 020 010

Unperforated cooking insert

HK\$ 1,900

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### GE 020 020

Perforated cooking insert

HK\$ 1,900

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### LV 030 000

Lava stones for refilling

HK\$ 800

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## Full surface induction cooktop CX 480

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

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



#### CX 480 111

Stainless steel frame

Width 80 cm

HK\$ 79,000

#### Installation accessories

##### VA 420 010

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

HK\$ 1,400

##### VA 420 011

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

HK\$ 1,700

##### VA 420 000

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

HK\$ 1,400

##### VA 420 001

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

HK\$ 1,700

##### VA 450 800

Stainless steel adjustment strip  
80 cm

Required accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth

HK\$ 1,900

#### Optional accessories

##### GN 232 110

Teppan Yaki made of multi ply material

GN 1/1

HK\$ 8,500

##### GN 232 230

Teppan Yaki made of multi ply material

GN 2/3

HK\$ 7,800

#### Full surface induction cooktop

##### CX 480

- One single big cooking surface
- Free positioning of cookware
- TFT touch display for an intuitive control for all functions
- Max. power output for big cookware of up to 4.4 kW
- Precision crafting of 3 mm stainless steel
- For surface installation with a visible edge or for flush installation
- Can be combined perfectly with other Vario appliances of the 400 series
- One unique cooking surface of 2800 cm<sup>2</sup>
- Up to 4 items of cookware can be placed simultaneously on the cooktop
- Electronic power control in 17 output levels
- Booster function
- Individual pot detection
- Cooking timer for each cooking position
- Timer
- Information key with use indicators
- Power management
- Main switch
- Residual heat indicator
- Child lock
- Display cleaning protection

#### Planning notes

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

If installing with the adjustment strip VA 450 take into account the additional space required for the depth.

If combining several appliances with at least one appliance cover, the adjustment 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 installation and at least 13 mm for flush installation.

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 installation:

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 combination and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

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

Immersion depth 63.6 mm.

Intermediate shelf is recommended.

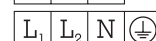
Appliance can be snapped into the worktop from above.

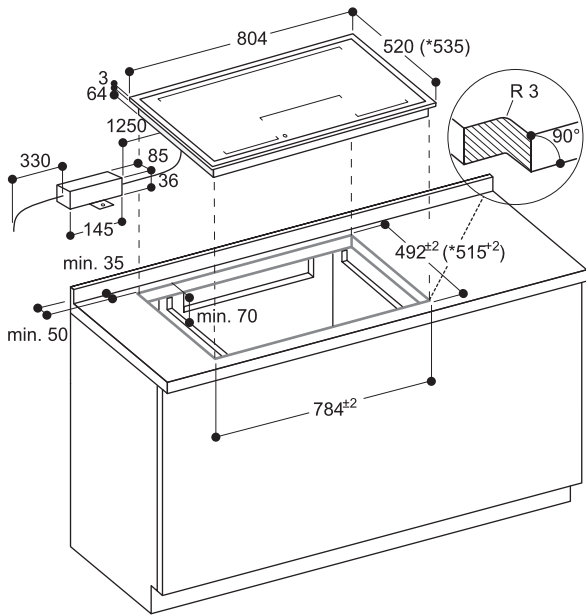
Appliance weight: approx. 27 kg.

Total connected load: 7.2 kW

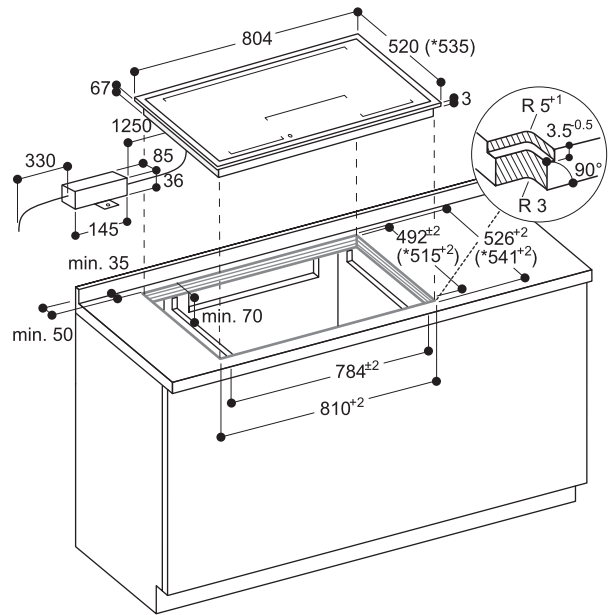
Connection unit + cooker switch

Connection cable 1.5 m without plug



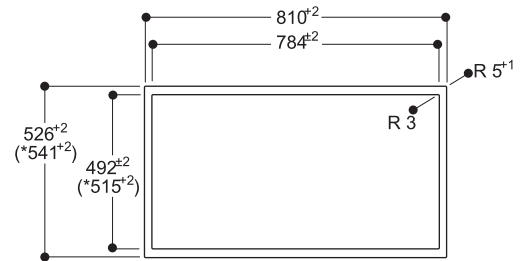


\* with spacer batten.  
See separate planning notes.



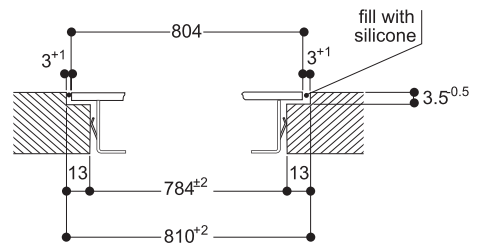
\* with spacer batten.  
See separate planning notes.

View from above

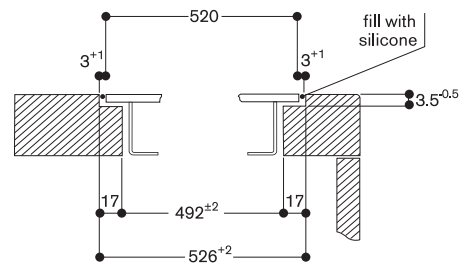


\* with spacer batten

Longitudinal section



Cross-section



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



**CX 480 100**

Frameless  
Width 80 cm  
**HK\$ 79,000**

**Optional accessories**

**GN 232 110**

Teppan Yaki made of multi ply material  
GN 1/1  
**HK\$ 8,500**

**GN 232 230**

Teppan Yaki made of multi ply material  
GN 2/3  
**HK\$ 7,800**

**Full surface induction cooktop  
CX 480**

- One single big cooking surface
- Free positioning of cookware
- TFT touch display for an intuitive control for all functions
- Max. power output for big cookware of up to 4.4 kW
- Frameless for flush installation
- One unique cooking surface of 2800 cm<sup>2</sup>
- Up to 4 items of cookware can be placed simultaneously on the cooktop
- Electronic power control in 17 output levels
- Booster function
- Individual pot detection
- Cooking timer for each cooking position
- Timer
- Information key with use indicators
- Power management
- Main switch
- Residual heat indicator
- Child lock
- Display cleaning protection

**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. Immersion depth 64.6 mm. Intermediate shelf is recommended.

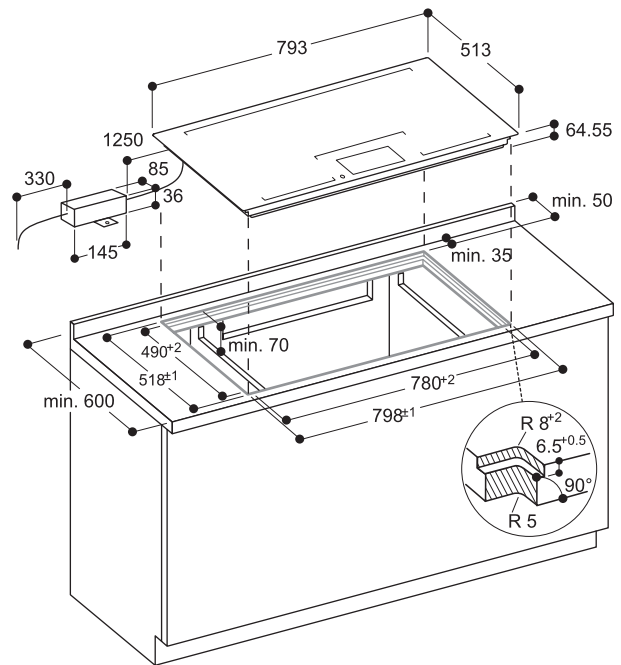
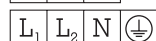
Appliance must be fixed from underneath.

Cooktop clamping range: 30 – 50 mm.

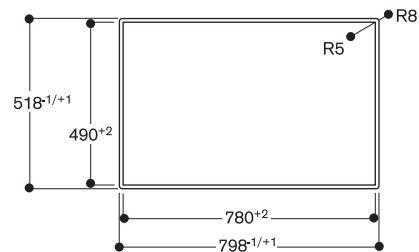
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the cooktop cut-out.

Appliance weight: approx. 26 kg.

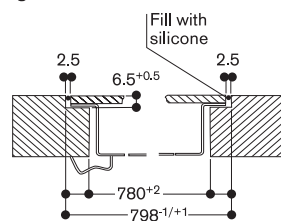
Total connected load: 7.2 kW  
Connection unit + cooker switch  
Connection cable 1.5 m without plug



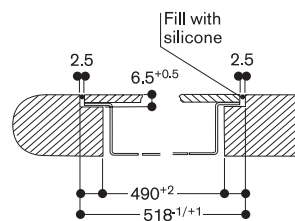
**View from above**



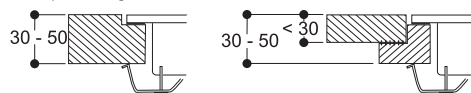
**Longitudinal section**



**Cross-section**



**Worktop strength**



Solid worktop

Thin worktop with reinforced substructure



## Accessories and special accessories CX 480

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### GN 232 110

Teppan Yaki made of multi ply material

GN 1/1

For full surface induction hob

CX 480

HK\$ 8,500

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### GN 232 230

Teppan Yaki made of multi ply material

GN 2/3

For full surface induction hob

CX 480

HK\$ 7,800

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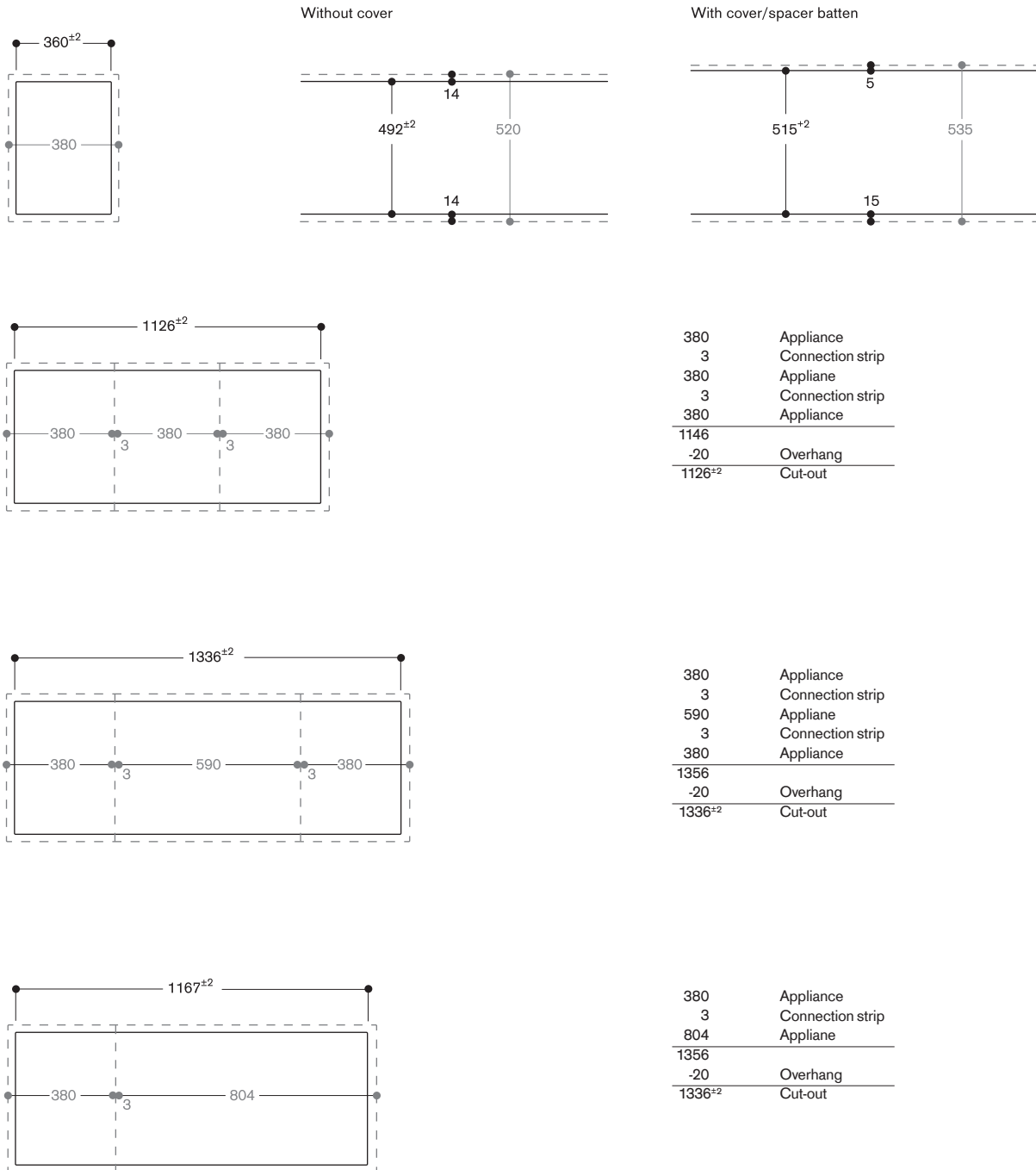
## Cut-out dimensions for appliance combinations in the 400 series. Surface installation.

The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a surface installation. While taking into consideration the previous pages 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/adjustment strip), the following connection strips must be provided:  
 VA 420 010 for a surface installation without appliance cover/adjustment strip.  
 VA 420 011 for a surface installation with appliance cover/adjustment strip.

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

Sample combinations without VL 414 ventilation element:

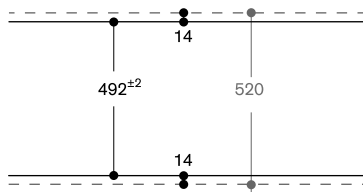


All measurements in mm

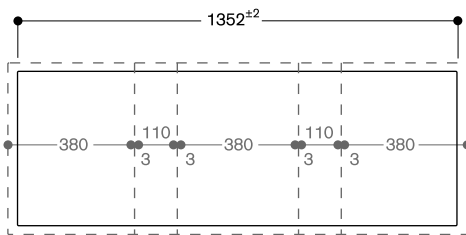
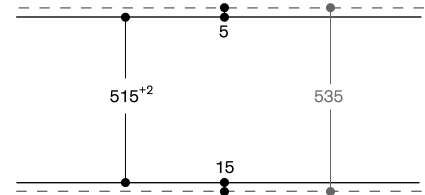
Sample combinations with VL 414 ventilation element:



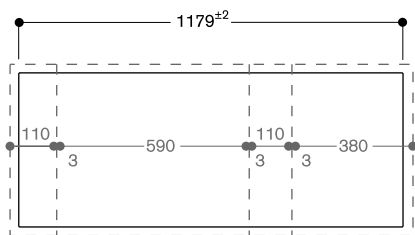
Without cover



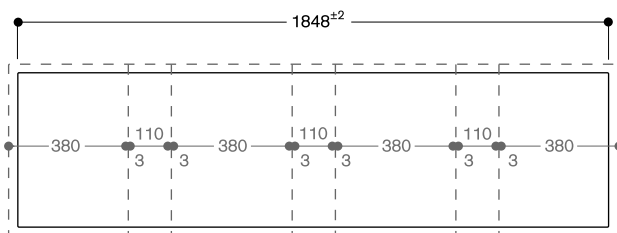
With cover/spacer batten



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



110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
1199	
-20	Overhang
1179±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
3	Connection strip
110	VL
3	Connection strip
380	Appliance
1868	
-20	Overhang
1848±2	Cut-out

All measurements in mm

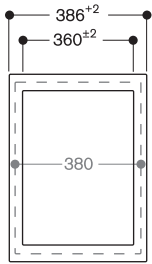
## Cut-out dimensions for appliance combinations in the 400 series. Flush installation.

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

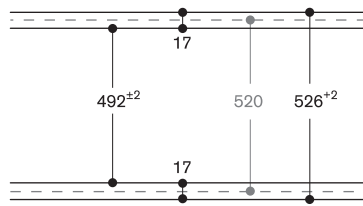
Depending on the installation situation (with or without cover/adjustment strip), the following connection strips must be provided:  
 VA 420 000 for a surface installation without appliance cover/adjustment strip.  
 VA 420 001 for a surface installation with appliance cover/adjustment strip.

If installing with the VA 440 appliance cover or VA 450 adjustment 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.

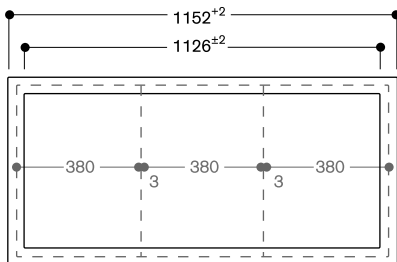
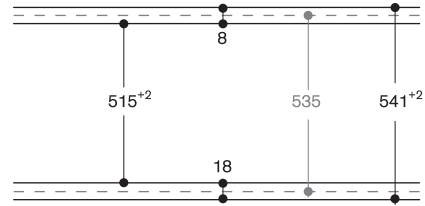
Sample combinations without VL 414 ventilation element:



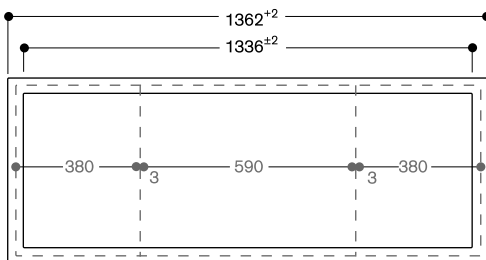
Without cover



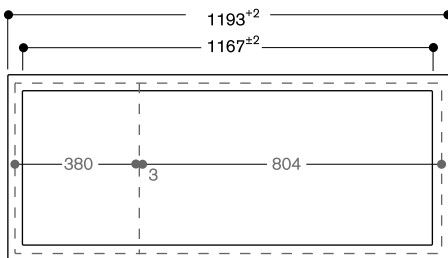
With cover/spacer batten



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



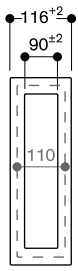
380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
<hr/>	
1356	
-20	Overhang
1336±2	Cut-out
+20	Overhang
+6	Silicone joint
1362±2	Cut-out with groove



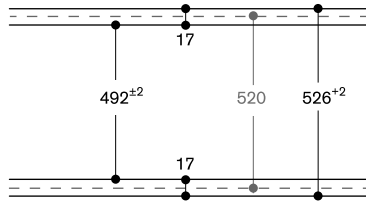
380	Appliance
3	Connection strip
804	Appliance
<hr/>	
1187	
-20	Overhang
1167±2	Cut-out
+20	Overhang
+6	Silicone joint
1193±2	Cut-out with groove

All measurements in mm

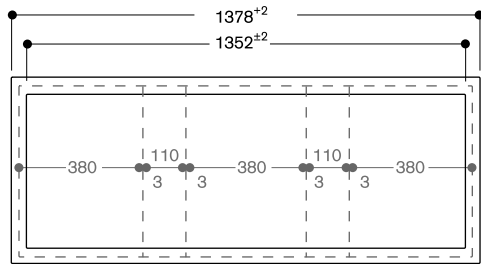
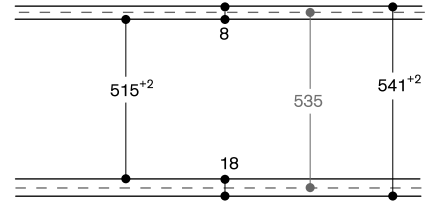
Sample combinations with VL 414 ventilation element:



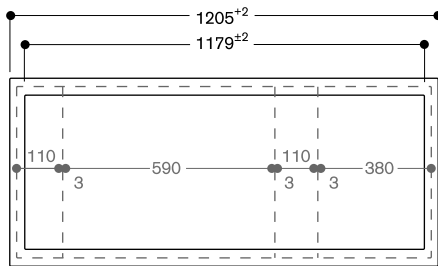
Without cover



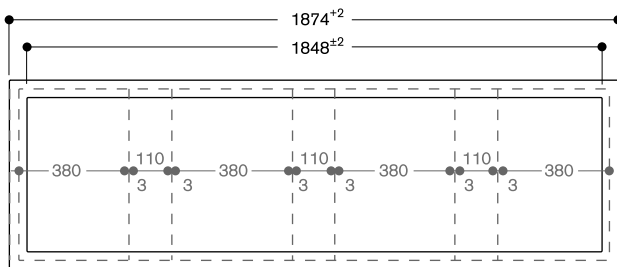
With cover/spacer batten



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



110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
1199	
-20	Overhang
1179±2	Cut-out
+20	Overhang
+6	Silicone joint
1205±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
3	Connection strip
110	VL
3	Connection strip
380	Appliance
1868	
-20	Overhang
1848±2	Cut-out
+20	Overhang
+6	Silicone joint
1874±2	Cut-out with groove

All measurements in mm





## The Vario cooktops 200 series

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

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



**VG 231 334 HK**  
Aluminium control panel  
Width 28 cm  
Town gas 12.5 mbar  
**HK\$ 18,000**

**Installation accessories**

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

**VD 201 034**  
Shot-blasted aluminium appliance cover  
**HK\$ 5,500**

**Optional accessories**

**WP 400 001**  
Wok pan made of multiple-layer material  
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm  
**HK\$ 2,900**

**Vario gas wok 200 series VG 231**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Three-ring burner of solid, heat-resistant brass as used in professional kitchen
- 1 three-ring wok burner 6.0 kW max. for HK town gas only
- Electronic ignition
- To close the cover, the pan support can be easily reversed
- Cast pan support
- Thermoelectric safety pilot

**Planning notes**

Maximum drawer depth 42 cm.  
Appliance can be snapped into the worktop from above.  
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.  
Appliance weight: approx. 10 kg

Min. depth required: 150 mm  
Total gas rating: 6.0 kW

Total electric rating: 1 W  
Power supply: 13 A socket  
Connection cable 1.4 m



**VG 231 114F**  
Stainless steel control panel  
Width 28 cm  
LP gas 29 mbar  
**HK\$ 16,500**

**Installation accessories**

**VV 200 014**  
Stainless steel connection strip for combination with further Vario cooktops  
**HK\$ 1,400**

**VD 201 014**  
Brushed stainless steel appliance cover  
**HK\$ 5,500**

**Optional accessories**

**WP 400 001**  
Wok pan made of multiple-layer material  
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm  
**HK\$ 2,900**

**Vario gas wok 200 series VG 231**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Two-ring burner of solid, heat-resistant brass as used in professional kitchen
- 1 two-ring wok burner 5.8 kW max. for HK LP gas
- Electronic ignition
- To close the cover, the pan support can be easily reversed
- Cast pan support
- Thermoelectric safety pilot

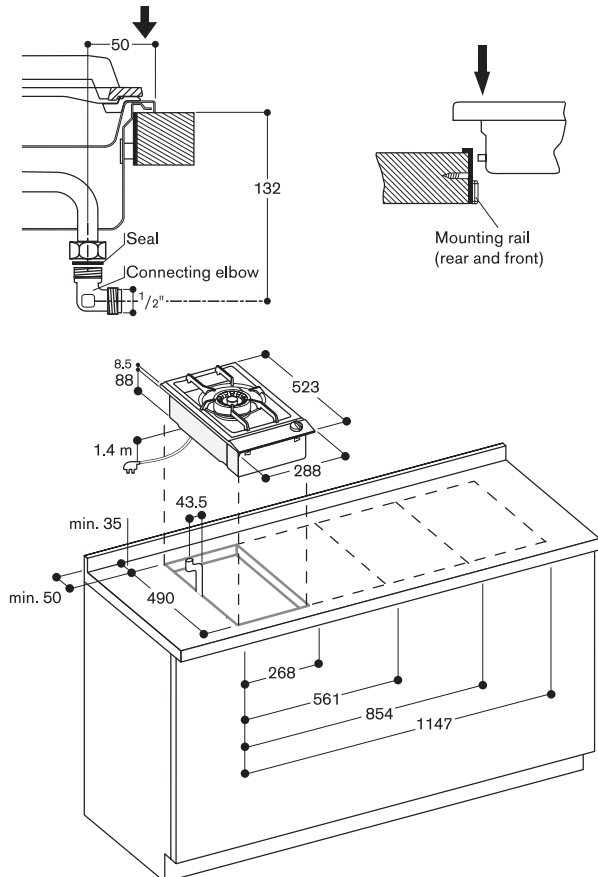
**Planning notes**

Maximum drawer depth 42 cm.  
Appliance can be snapped into the worktop from above.  
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.  
Appliance weight: approx. 10 kg

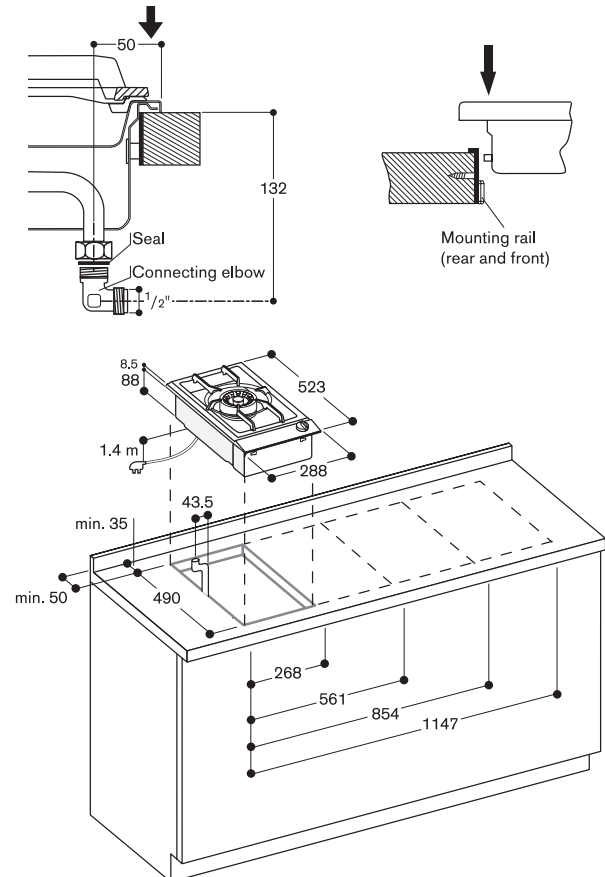
Min. depth required: 150 mm  
Total gas rating: 5.8 kW

Total electric rating: 1 W  
Power supply: 13 A socket  
Connection cable 1.4 m

**Gas connection**



**Gas connection**







**VG 232 334 SG**

Aluminium control panel  
Width 28 cm  
Town gas 10 mbar

**HK\$ 16,000**

**VG 232 114 F**

Stainless steel control panel  
Width 28 cm  
LP gas 29 mbar

**HK\$ 16,000**

**Installation accessories**

**VV 200 034**

Aluminium connection strip for combination with further Vario cooktops

**HK\$ 1,400**

**VV 200 014**

Stainless steel connection strip for combination with further Vario cooktops

**HK\$ 1,400**

**Vario gas cooktop 200 series**

**VG 232**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware
- 1 high output burner (560 – 3300 W for Town gas) (560 – 2800 W for LP gas)
- 1 standard output burner (380 – 2200 W for Town gas) (380 – 1900 W for LP gas)
- Electronic ignition
- Cast pan support
- Thermoelectric safety pilot

**Planning notes**

Maximum drawer depth 42 cm. Appliance can be snapped into the worktop from above.

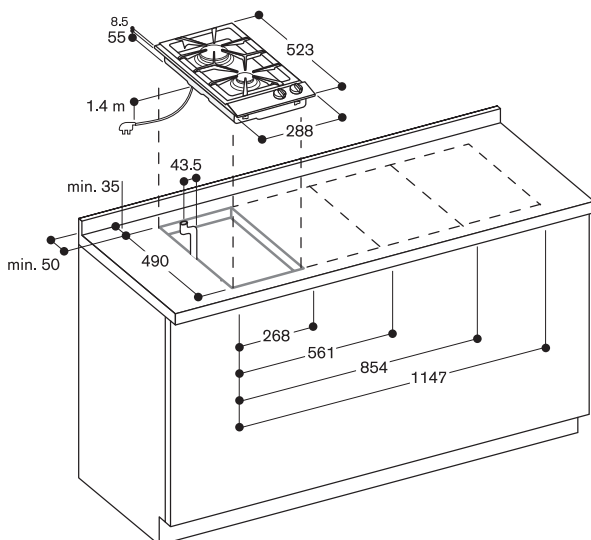
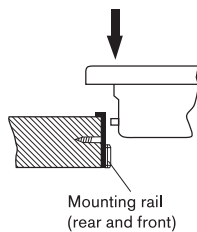
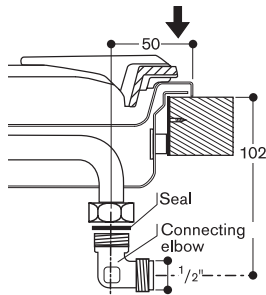
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Appliance weight: approx. 8 kg

Min. depth required: 150 mm  
Total gas rating: 5.5/4.7 kW

Total electric rating: 1 W  
Power supply: 13 A socket  
Connection cable 1.4 m

**Gas connection**





**VI 260 134**

Aluminium control panel

Width 60 cm

HK\$ 33,000

**VI 260 114**

Stainless steel control panel

Width 60 cm

HK\$ 33,000

**Installation accessories**

**VV 200 034**

Aluminium connection strip for combination with further Vario cooktops

HK\$ 1,400

**VD 200 014**

Stainless steel connection strip for combination with further Vario cooktops

HK\$ 1,400

**Vario induction cooktop 200 series**

**VI 260**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W)
- 2 induction cooking zones ø 18 cm (1800 W, with booster 2500 W)
- 1 induction cooking zone ø 15 cm (1400 W, with booster 1800 W)
- Control knobs with cooking zone and output level markings
- Electronic control in 9 output levels
- Cooking zone marking
- Pot detection
- Booster function for all cooking zones (two cooking zones - left and right – can be operated simultaneously with booster function)
- 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.

Immersion depth 49 mm.

Cooktop clamping range: 20 – 40 mm.

Intermediate shelf is recommended

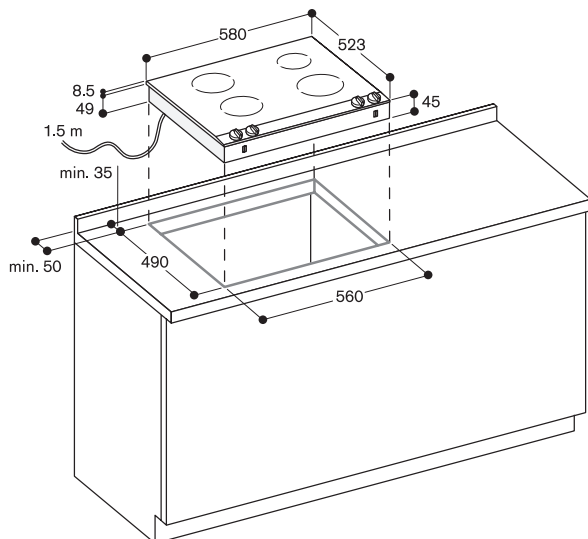
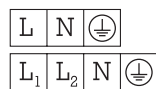
Appliance must be fixed from underneath.

Appliance weight: approx. 13 kg.

Total connected load: 7.2 kW

Connection unit + cooker switch

Connecting cable 1.5 m without plug



**VI 230 134**

Aluminium control panel

Width 28 cm

HK\$ 24,000

**VI 230 114**

Stainless steel control panel

Width 28 cm

HK\$ 24,000

**Installation accessories**

**VV 200 034**

Aluminium connection strip for combination with further Vario cooktops

HK\$ 1,400

**VV 200 014**

Stainless steel connection strip for combination with further Vario cooktops

HK\$ 1,400

**VD 201 014 and SH 230 001**

Brushed stainless steel appliance cover

With hinge holder for fitting the appliance cover

HK\$ 5,900

**Vario induction cooktop 200 series**

**VI 230**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W)
- 1 induction cooking zone ø 15 cm (1400 W, with booster 1800 W)
- Control knobs with cooking zone and output level markings
- Electronic control in 9 output levels
- Cooking zone marking
- Pot detection
- Booster function for both cooking zones
- 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.

Immersion depth 50 mm.

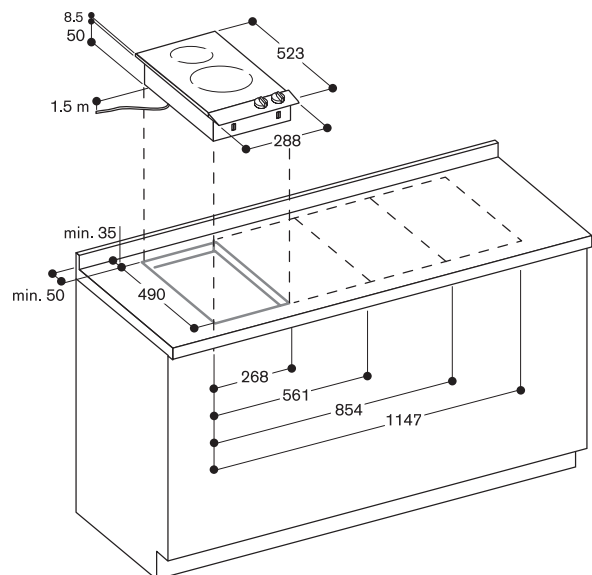
Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 7 kg.

Total connected load: 3.7 kW

Power supply: 20 A connection unit + cooker switch

Connecting cable 1.5 m without plug





Vario glass ceramic cooktop  
200 series  
VE 260

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 2 Super-Quick cooking zones ø 18 cm (1800 W)
- 2 Super-Quick cooking zones ø 14.5 cm (1200 W)
- Continuously variable energy controls
- Cooking zone marking
- Individual residual heat indicators
- Operation indicator

VE 260 114

Stainless steel control panel  
Width 60 cm  
HK\$ 22,000

Accessories included in the price  
1 glass scraper

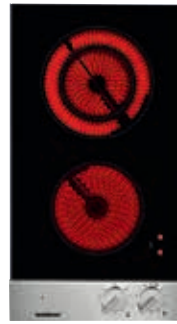
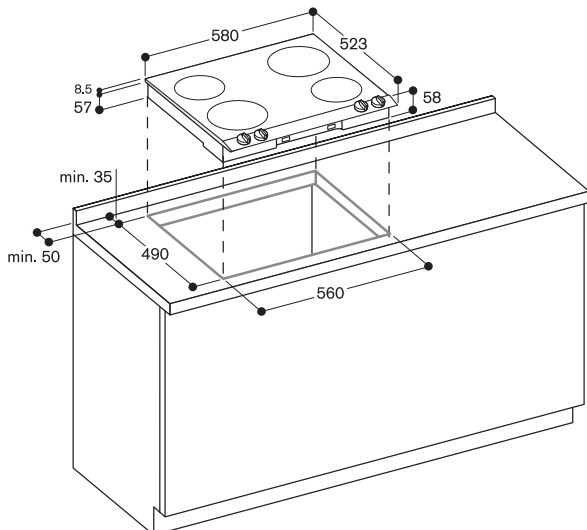
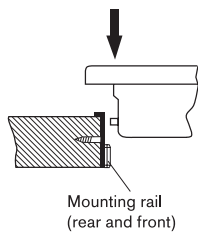
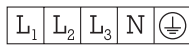
Installation accessories

VD 200 014  
Stainless steel connection strip  
for combination with further Vario cooktops  
HK\$ 1,400

Planning notes

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

Total connected load: 6.0 kW  
Connection unit + cooker switch  
Plan a connection cable



Vario glass ceramic cooktop  
200 series  
VE 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 1 Super-Quick cooking zones ø 14.5 cm (1200 W)
- 1 Super-Quick cooking zones ø 12 cm (700 W), converts to ø 18 cm (1800 W) cooking zone
- Continuously variable energy controls
- Cooking zone marking
- Individual residual heat indicators
- Operation indicator

VE 230 114

Stainless steel control panel  
Width 28 cm  
HK\$ 15,000

Accessories included in the price  
1 glass scraper

Installation accessories

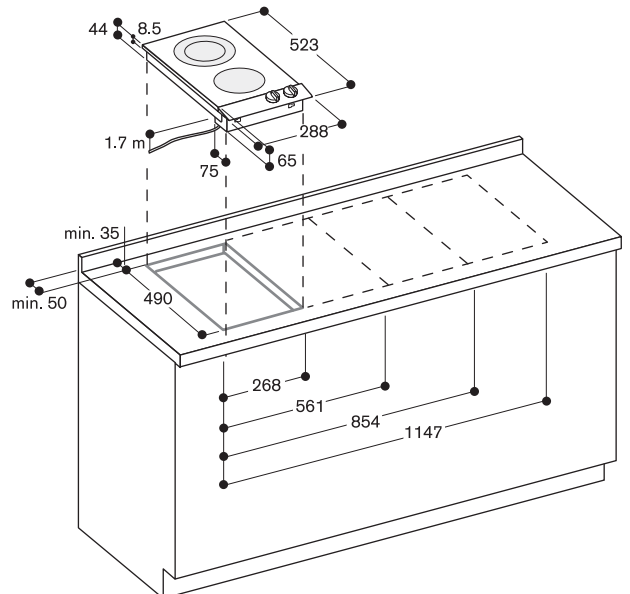
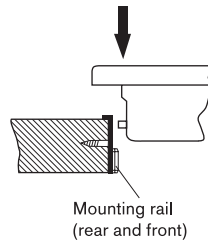
VD 200 014  
Stainless steel connection strip  
for combination with further Vario cooktops  
HK\$ 1,400

VD 201 014 and SH 230 001  
Brushed stainless steel appliance cover  
With hinge holder for fitting the appliance cover  
HK\$ 5,900

Planning notes

Immersion depth 44 mm, depth at plug socket 65 mm.  
Appliance can be snapped into the worktop from above.  
Appliance weight: approx. 6 kg.

Total connected load: 3.0 kW  
Connection cable 1.7 m without plug





**Vario Teppan Yaki 200 series**  
**VP 230**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Keeping warm setting
- Usable area: W 22.5 x D 39.5 cm
- Electronic temperature control from 120 °C to 240 °C
- Cleaning stage
- Heating element with 1800 W
- Stainless steel frame seamlessly welded with the stainless steel surface
- Pre-heat and residual heat indicator
- Operation indicator

**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.  
 Appliance weight: approx. 10 kg.

Total connected load: 1.8 kW  
 Power supply: 13 A socket  
 Connecting cable 1.7 m without plug

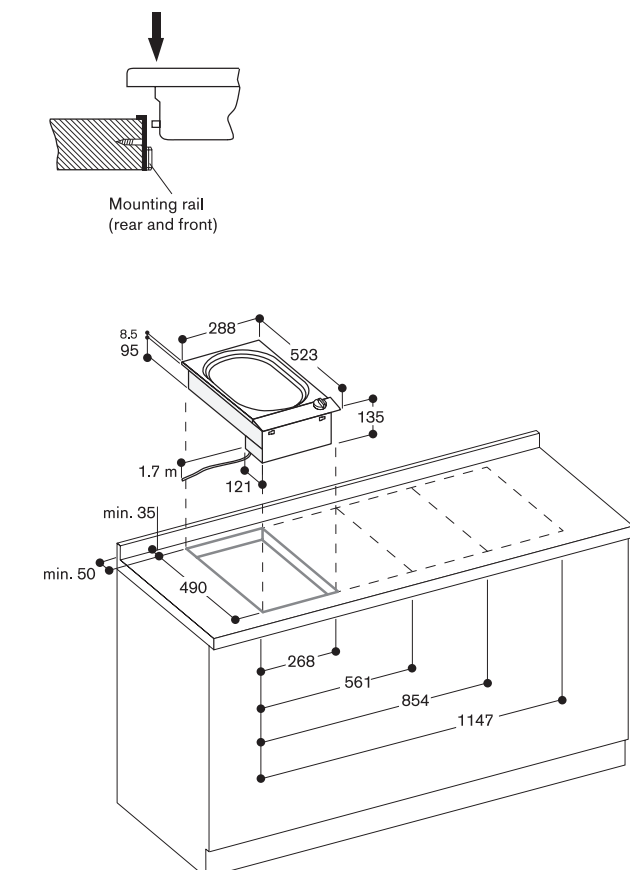
- VP 230 134**  
 Aluminium control panel  
 Width 28 cm  
 HK\$ 29,000
- VP 230 114**  
 Stainless steel control panel  
 Width 60 cm  
 HK\$ 29,000

**Accessories included in the price**  
 2 spatula

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

**VD 200 014**  
 Stainless steel connection strip for combination with further Vario cooktops  
 HK\$ 1,400

**VD 201 014 and SH 230 001**  
 Brushed stainless steel appliance cover  
 With hinge holder for fitting the appliance cover  
 HK\$ 5,900



**Vario electric grill 200 series**  
**VR 230**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stones
- 9 switching levels
- 2 separately controllable swing-out grilling elements (1500 W)
- Cast grill
- Stainless lavastone container and grease collecting insert, dishwasher-safe

- VR 230 134**  
 Aluminium control panel  
 Width 28 cm  
 HK\$ 22,000
- VR 230 114**  
 Stainless steel control panel  
 Width 60 cm  
 HK\$ 22,000

**Accessories included in the price**  
 1 stainless steel appliance cover,  
 1 grease collecting insert, 1 cast grill,  
 1 lava stone, 1 cleaning brush

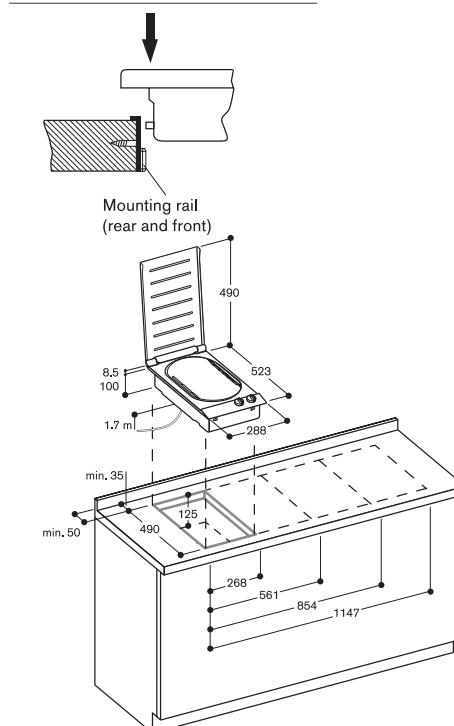
**Installation accessories**  
**VV 200 034**  
 Aluminium connection strip for combination with further Vario cooktops  
 HK\$ 1,400

**VD 200 014**  
 Stainless steel connection strip for combination with further Vario cooktops  
 HK\$ 1,400

**VD 201 014 and SH 230 001**  
 Brushed stainless steel appliance cover  
 With hinge holder for fitting the appliance cover  
 HK\$ 5,900

**Optional accessories**  
**AM 060 000**  
 Cast roaster  
 HK\$ 3,700

**LV 030 000**  
 Lava stones for refilling  
 HK\$ 800



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



**VK 230 114**

Stainless steel control panel  
Width 60 cm  
**HK\$ 29,000**

**Accessories included in the price**

2 cooking insert, 1 glass cover, 1 hand grip, 1 residuary filter, 1 water drain valve

**Installation accessories**

**AG 050 000**

Drain installation set with check valve drain set (DN 40) and connecting sleeve (1/2" on 1 1/2")

**HK\$ 3,000**

**AG 060 000**

Drain installation set enables drainage of cooking liquid into a suitable receptacle

**HK\$ 1,500**

**VD 200 014**

Stainless steel connection strip for combination with further Vario cooktops

**HK\$ 1,400**

**Optional accessories**

**FK 023 000**

Pasta basket

**HK\$ 2,800**

**GE 020 010**

Unperforated cooking insert

**HK\$ 1,900**

**GE 020 020**

Perforated cooking insert

**HK\$ 1,900**

**Vario steamer 200 series**

**VK 230**

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Seaming in cooktop size
- Cooking on two levels, without flavor transfer
- Water capacity 1 to 6 litres
- Function display
- Electronic water temperature control from 45 °C to 95 °C, in 5 °C steps
- Steam cooking level with electronic steam control for pressureless cooking
- Automatic boiling point detection
- Motor-driven water drain valve 1/2"
- Electronic short-term timer up to 90 min
- Special heating system
- Remaining time display
- Child lock
- Operation indicator
- Automatic shut off

**Planning notes**

Access to drain in bottom cabinet is required.

Appliance is intended for fixed water outlet connection, but can be fitted without fixed connection by using the special accessory AG 060.

Seal the worktop cutout.

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.

In case of suspended cabinets a ventilation hood must be installed above the steamer.

If a cover is fitted, the glass lid must be removed when closing it. VK 230 and VF 230 must not be installed directly next to each other.

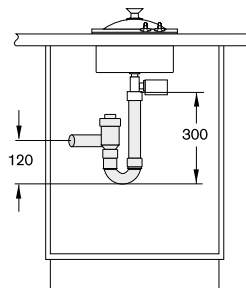
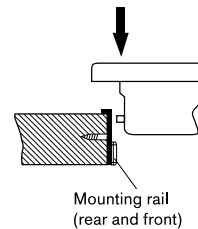
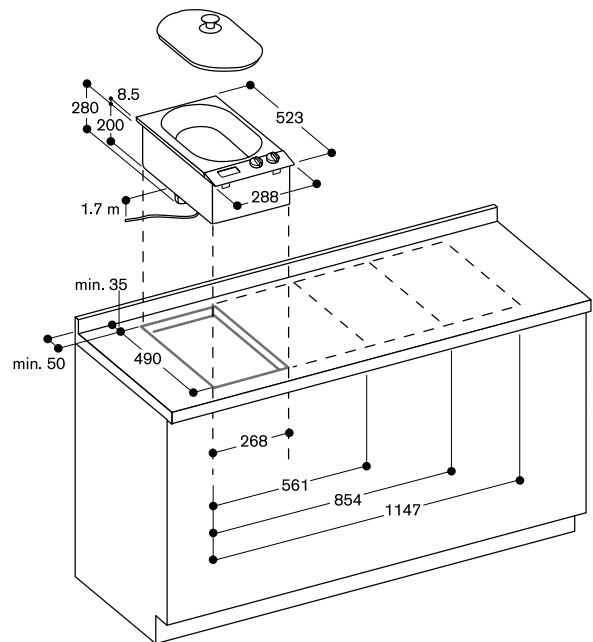
If combination with the downdraft ventilation VL 040/041, this must be planned on the left of VK.

Appliance weight: approx. 11 kg.

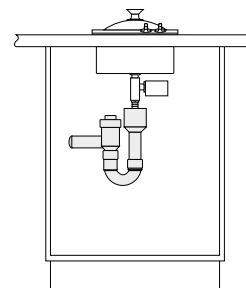
Total connected load: 2.3 kW

Power supply: 13 A socket

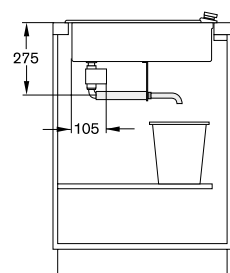
Connecting cable 1.7 m without plug



Drainage connection present in the bottom cupboard: Fixed connection without free fall section as per DIN 1986, Part 1. A non-return valve must be installed. Recommendation: AG 050 000 Drain installation set.



Drainage connection present in the bottom cupboard: Fixed connection with free fall section as per DIN 1986 Part 1. A non-return valve must be installed. Recommendation: Install a non-return valve. Recommendation: AG 050 000 Drain installation set.



Drainage into a water-collecting receptacle (e.g. saucepan). Only possible with AG 060 000 Drain installation set.



Vario downdraft ventilation 200 series

VL 041 / VL 040

Refer to Ventilation section in page 144.

VL 041 115

Stainless steel control panel

Width 8.5 cm

Control unit

Air recirculation with remote fan unit AR 413 121

HK\$ 36,000

VL 041 115 and VL 040 115

Stainless steel control panel

Control unit with expansion element

Air recirculation with remote fan unit AR 413 121

HK\$ 54,000

Accessories and special accessories 200 series

VD 201 034

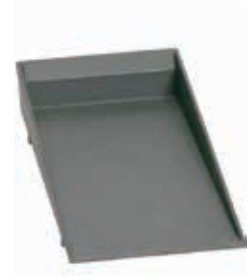
Shot-blasted aluminium appliance cover

HK\$ 5,500

VD 201 014

Brushed stainless steel appliance cover

HK\$ 5,500



AM 060 000

Cast roaster

HK\$ 3,700

WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle,

ø 36 cm, 6 litres, height 10 cm

Can only be used with WZ 400

001 wok attachment

HK\$ 2,900



FK 023 000

Pasta basket

HK\$ 2,800



GE 020 010

Unperforated cooking insert

HK\$ 1,900



GE 020 020

Perforated cooking insert

HK\$ 1,900



LV 030 000

Lava stones for refilling

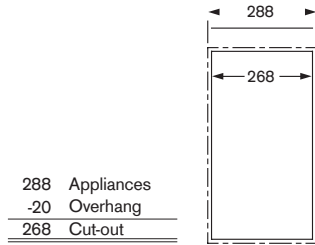
HK\$ 800



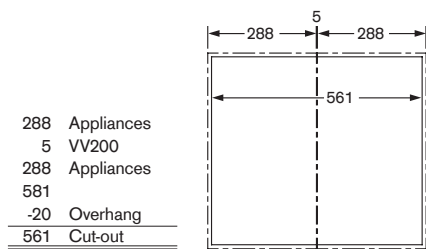
## Cut-out dimensions for cooktop combinations 200 series.

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.

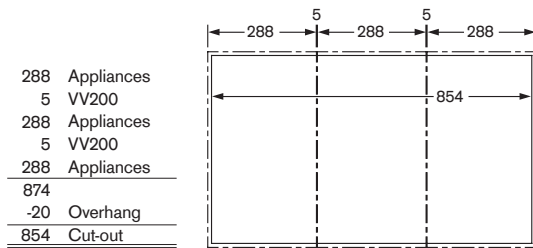
### Cut-out dimensions for the Vario 200 series



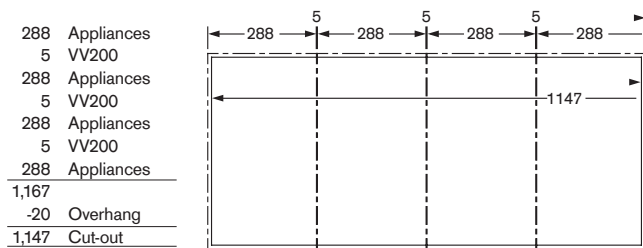
288	Appliances
-20	Overhang
<u>268</u>	<u>Cut-out</u>



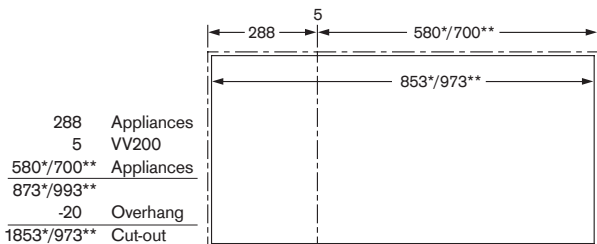
288	Appliances
5	VV200
288	Appliances
581	
-20	Overhang
<u>561</u>	<u>Cut-out</u>



288	Appliances
5	VV200
288	Appliances
5	VV200
288	Appliances
874	
-20	Overhang
<u>854</u>	<u>Cut-out</u>



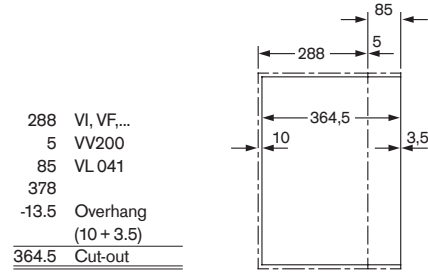
288	Appliances
5	VV200
288	Appliances
5	VV200
288	Appliances
5	VV200
288	Appliances
1,167	
-20	Overhang
<u>1,147</u>	<u>Cut-out</u>



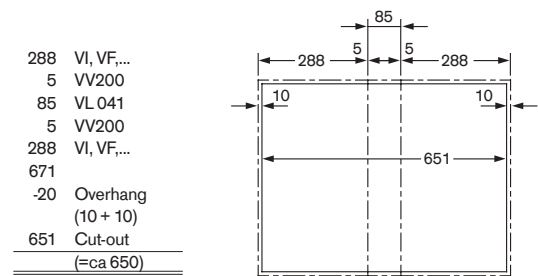
288	Appliances
5	VV200
580*/700**	Appliances
873*/993**	
-20	Overhang
<u>1853*/973**</u>	<u>Cut-out</u>

\*VI, VE, VG 26.  
\*\*VI, VE 270

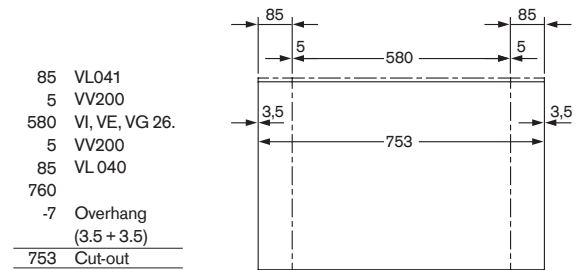
### Cut-out dimensions for the Vario 200 series with downdraft



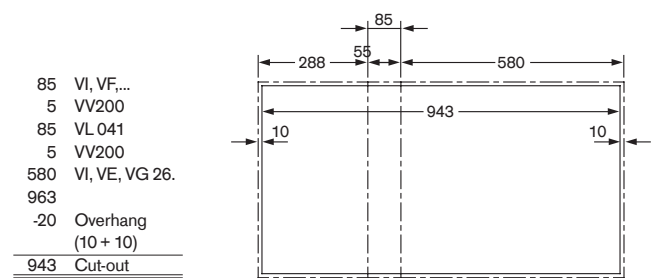
288	VI, VF,...
5	VV200
85	VL 041
378	
-13.5	Overhang (10 + 3.5)
<u>364.5</u>	<u>Cut-out</u>



288	VI, VF,...
5	VV200
85	VL 041
5	VV200
288	VI, VF,...
671	
-20	Overhang (10 + 10)
<u>651</u>	<u>Cut-out</u> (=ca 650)



85	VL041
5	VV200
580	VI, VE, VG 26.
5	VV200
85	VL 040
760	
-7	Overhang (3.5 + 3.5)
<u>753</u>	<u>Cut-out</u>



85	VI, VF,...
5	VV200
85	VL 041
5	VV200
580	VI, VE, VG 26.
963	
-20	Overhang (10 + 10)
<u>943</u>	<u>Cut-out</u>







## The cooktops 200 series

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

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

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

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



GAGGENAU



0 0 5.5  
0 0 5.5





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

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



#### CV 282 110 and CA 282 810

Stainless steel frame

Width 80 cm

Air recirculation module

**HK\$ 53,000**

#### Necessary installation accessories

##### CA 282 810

Air recirculation module

##### CA 284 010

Flat duct connecting piece

#### Special accessories

##### CA 051 300

Teppan Yaki made of multi ply material

For flex induction cooktops.

**HK\$ 8,000**

##### CA 052 300

Griddle plate in cast aluminium

Non-stick.

For flex induction cooktop.

**HK\$ 5,400**

##### CA 060 300

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

**HK\$ 3,000**

##### CA 230 100

Black magnetic knob for induction cooktop 200 series.

**HK\$ 2,300**

##### CA 282 110

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

**HK\$ 3,000**

#### Flex induction cooktop with integrated ventilation system

##### 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
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- 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
- User friendly control with bicoloured display (white / orange).
- 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)
- Air output at level 3/Intensive according to EN 61591:
  - Air recirculation: 505 / 620 m<sup>3</sup>/h
- Sound power level according to EN 60704-3:
  - 71 / 75 dB (A) re 1 pW
- Electronic power control in 17 output levels
- Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode
- 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
- 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
- Main switch
- Operation indicator
- Pot detection
- 2-stage residual heat indication
- Child lock
- Safety shut-off
- 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 recirculation must be ordered separately as a special accessory.

For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm<sup>2</sup>.

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.

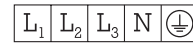
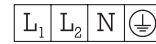
Cooktop clamping range: 20 – 40 mm.

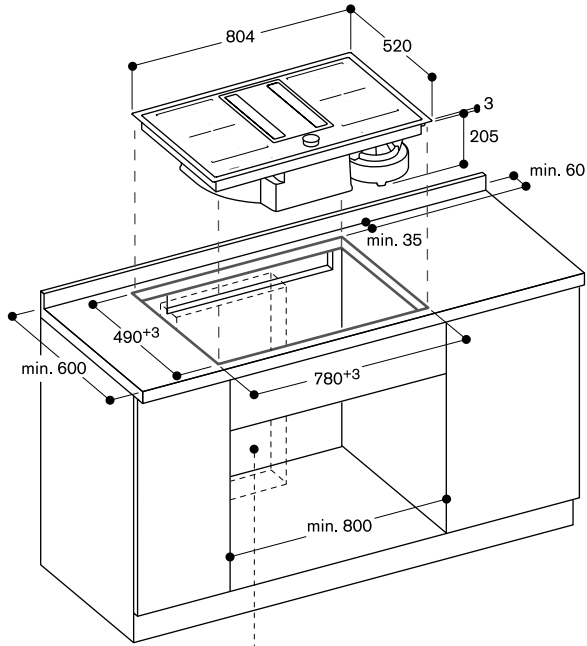
Appliance weight: approx. 30 kg. The appliance must be freely accessible from below.

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

Total connected load 7.6 kW

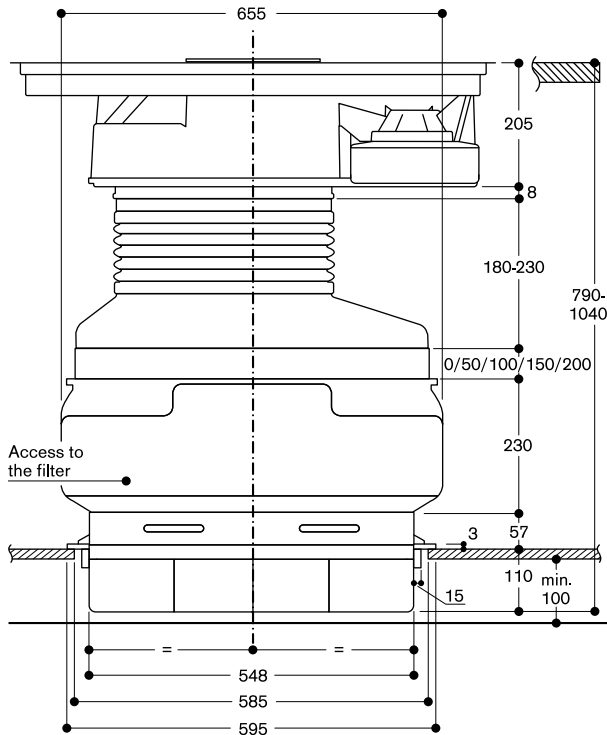
Connecting cable 1.2 m without plug



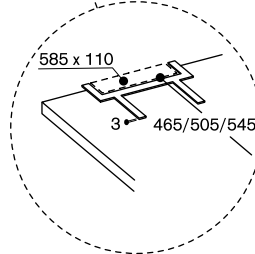
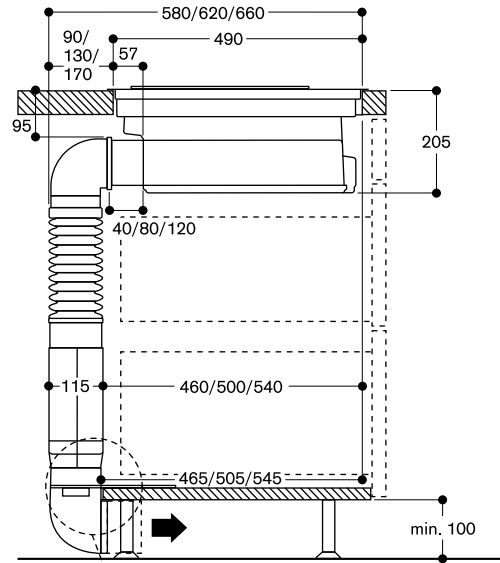
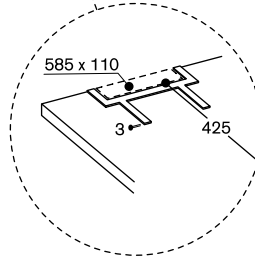
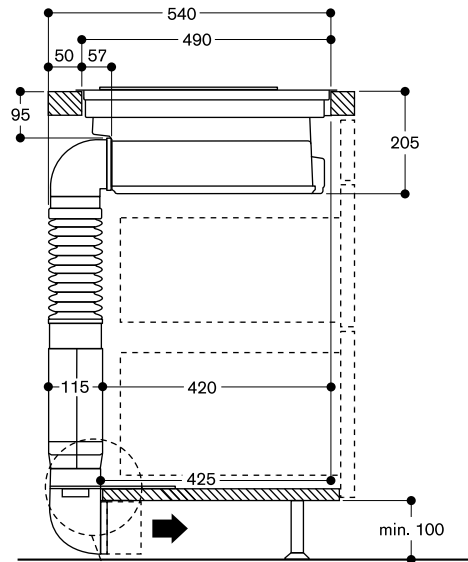


Area for the air recirculation module or the duct.  
Exact position depends on worktop depth.

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



Side view CV 28. with air recirculation module CA 282 810





**Flex induction cooktop with integrated ventilation system**  
**CV 282**

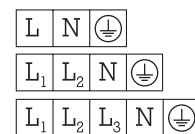
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air recirculation module 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
- User friendly control with bicoloured display (white / orange).
- 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)
- Air output at level 3/Intensive according to EN 61591: Air recirculation: 505 / 620 m<sup>3</sup>/h
- Sound power level according to EN 60704-3: 71 / 75 dB (A) re 1 pW
- Electronic power control in 17 output levels
- Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode
- 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
- 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
- Main switch
- Operation indicator
- Pot detection
- 2-stage residual heat indication
- Child lock
- Safety shut-off
- 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 recirculation must be ordered separately as a special accessory.  
 For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm<sup>2</sup>.  
 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.  
 Cooktop clamping range: 20 – 40 mm.  
 Appliance weight: approx. 30 kg. The appliance must be freely accessible from below.  
 The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.  
 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.

Total connected load 7.6 kW  
 Connecting cable 1.2 m without plug



**CV 282 100 and CA 282 810**

Frameless for flush mounting  
 Width 80 cm  
 Air recirculation module  
**HK\$ 53,000**

**Necessary installation accessories**

**CA 282 810**

Air recirculation module

**CA 284 010**

Flat duct connecting piece

**Special accessories**

**CA 051 300**

Teppan Yaki made of multi ply material  
 For flex induction cooktops.

**HK\$ 8,000**

**CA 052 300**

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

**HK\$ 5,400**

**CA 060 300**

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

**HK\$ 3,000**

**CA 230 100**

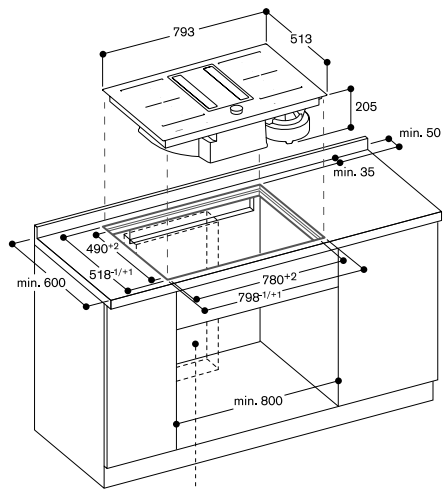
Black magnetic knob for induction cooktop 200 series.

**HK\$ 2,300**

**CA 282 110**

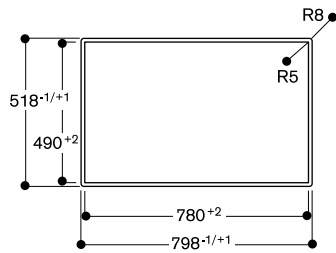
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810.

**HK\$ 3,000**

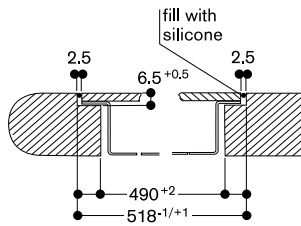


Area for the air recirculation module or the duct.  
Exact position depends on worktop depth.

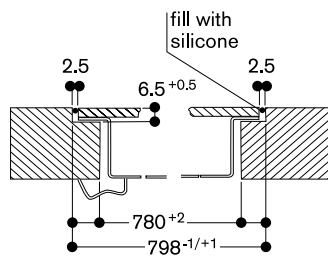
**View from above**



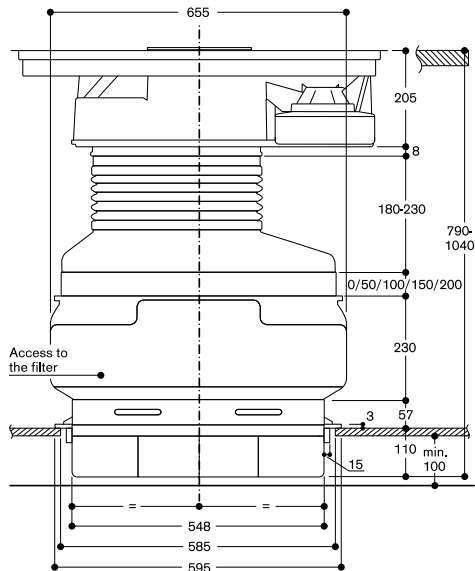
**Cross section**



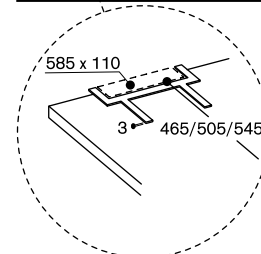
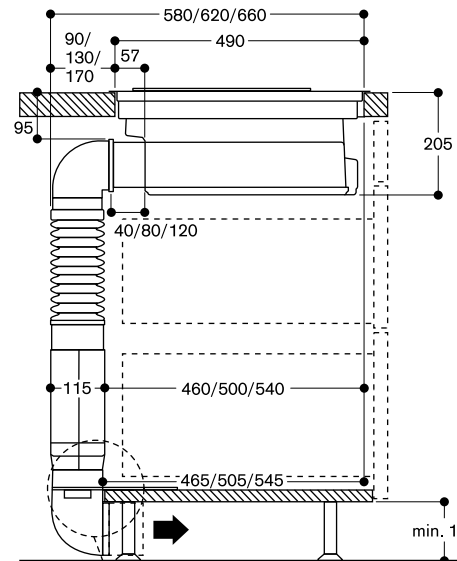
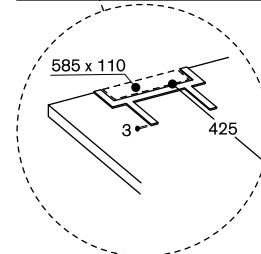
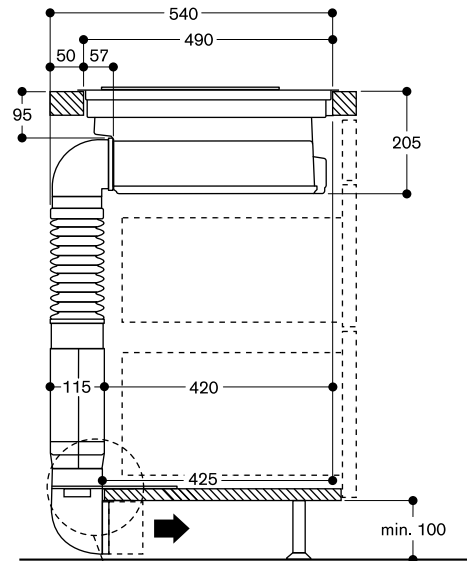
**Longitudinal section**



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



**Side view CV 28. with air recirculation module CA 282 810**



# 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.

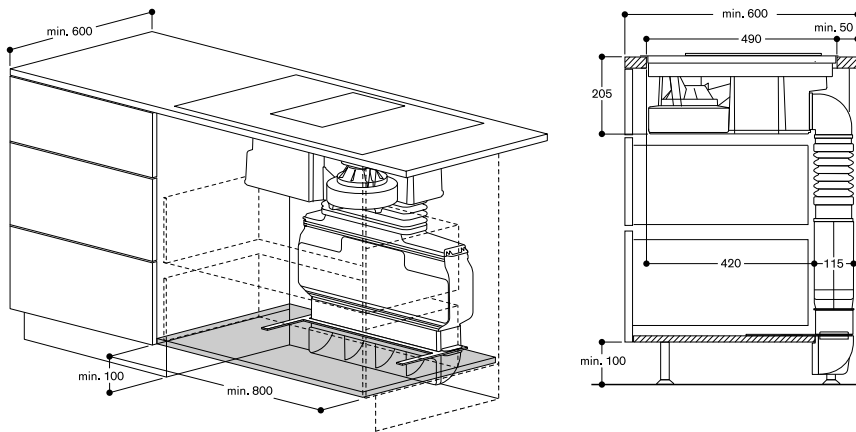
## Air recirculation

- Installation with the air recirculation module CA 282 810 (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 cm<sup>2</sup>).  
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 282 810

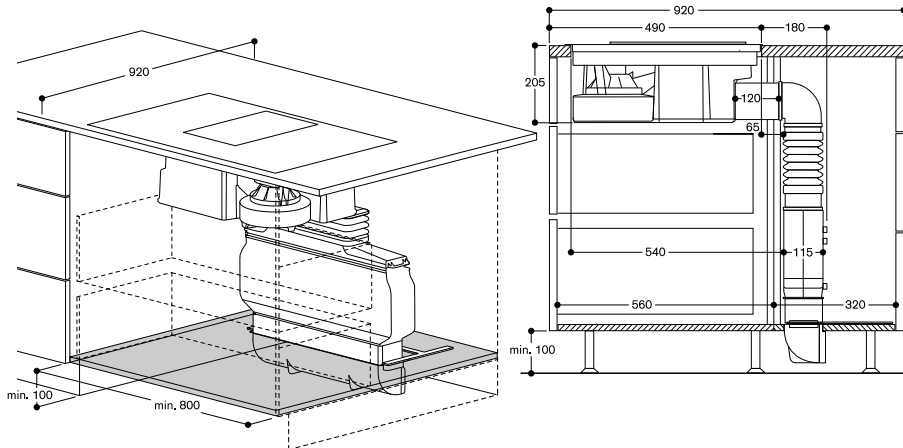
Wall installation, worktop depth 60 cm,  
access to the filter for replacement from the front.



## Planning example 2

### CV 282 with air recirculation module CA 282 810

Island installation, worktop depth 92 cm,  
access to the filter for replacement from the rear.







#### CI 290 110

Stainless steel frame

Width 90 cm

HK\$ 42,000

#### Optional accessories

##### CA 051 300

Teppan Yaki made of multi ply material

For flex induction cooktop.

HK\$ 8,000

##### CA 052 300

Griddle plate in cast aluminium

Non-stick.

For flex induction cooktop.

HK\$ 5,400

##### CA 060 300

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

HK\$ 3,000

##### CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

#### Flex induction cooktop

##### 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 3 predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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 28 cm (2400 W, with booster 3700 W)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- 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. Immersion depth 55 mm.

Intermediate shelf is recommended.

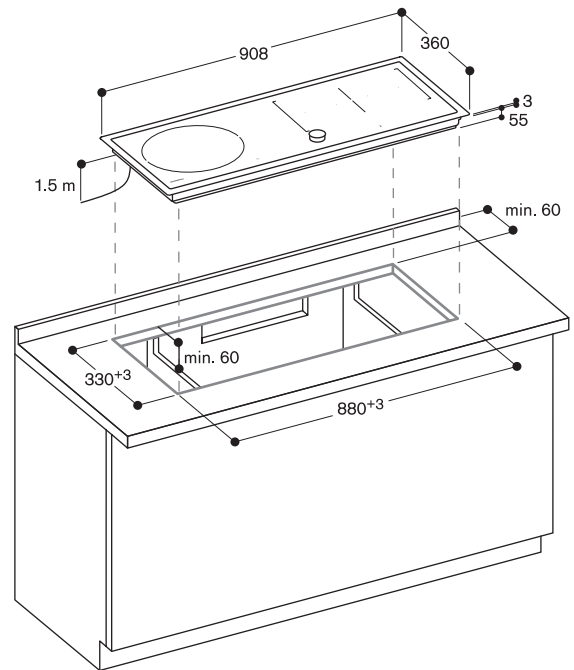
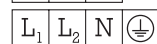
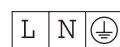
Appliance must be fixed from underneath.

Cooktop clamping range: 20 - 40 mm.

Appliance weight: approx. 14 kg.

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug





#### CI 292 110

Stainless steel frame

Width 90 cm

HK\$ 42,000

#### Optional accessories

##### CA 051 300

Teppan Yaki made of multi ply material

For flex induction cooktop.

HK\$ 8,000

##### CA 052 300

Griddle plate in cast aluminium

Non-stick.

For flex induction cooktop.

HK\$ 5,400

##### CA 060 300

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

HK\$ 3,000

##### CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

#### Flex induction cooktop

##### 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 3 predefined heat areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to  $\varnothing$  32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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  $\varnothing$  21 cm (2200W, 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- 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.

Immersion depth 55 mm.

Intermediate shelf is recommended.

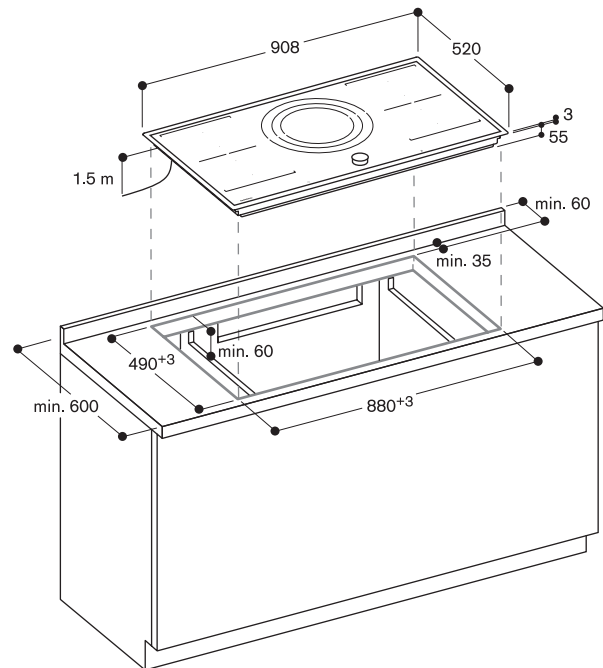
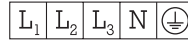
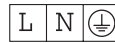
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 23 kg.

Total connected load 11.1 kW.

Connecting cable 1.5 m without plug





### CI 292 100

Frameless  
Width 90 cm  
HK\$ 42,000

#### Optional accessories

##### CA 051 300

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

HK\$ 8,000

##### CA 052 300

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

HK\$ 5,400

##### CA 060 300

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

HK\$ 3,000

##### CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

### Flex induction cooktop

#### CI 292

- Flameless 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 3 predefined heat areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to  $\varnothing$  32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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  $\varnothing$  21 cm (2200W, 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- 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.  
Immersion depth 56 mm.

Intermediate shelf is recommended.

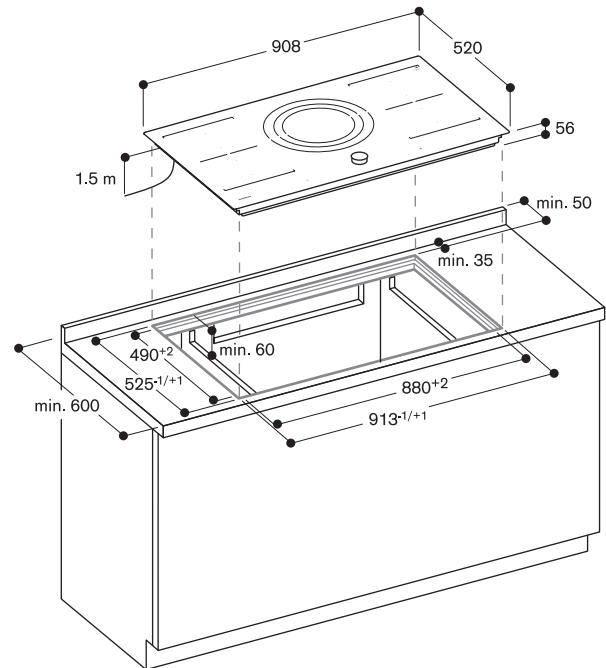
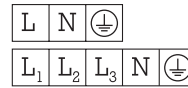
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

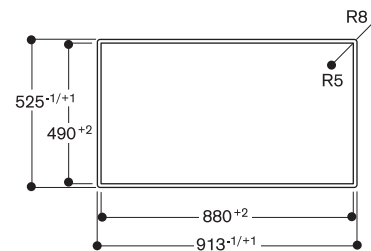
Appliance weight: approx. 22 kg.

Total connected load 11.1 kW.

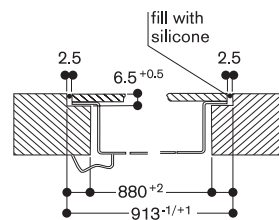
Connecting cable 1.5 m without plug



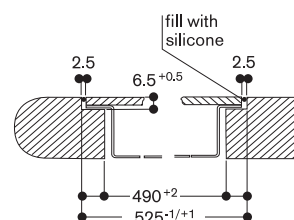
#### View from above



#### Longitudinal section



#### Cross section





#### CI 283 111

Stainless steel frame  
Width 80 cm

HK\$ 42,000

#### Optional accessories

##### CA 051 300

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

HK\$ 8,000

##### CA 052 300

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

HK\$ 5,400

##### CA 060 300

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

HK\$ 3,000

##### CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

#### Flex induction cooktop

#### CI 283

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- Cooktop-based ventilation control (with suitable hood)
- Integrated WiFi module for digital services (Home Connect)
- 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.  
Immersion depth 55 mm.

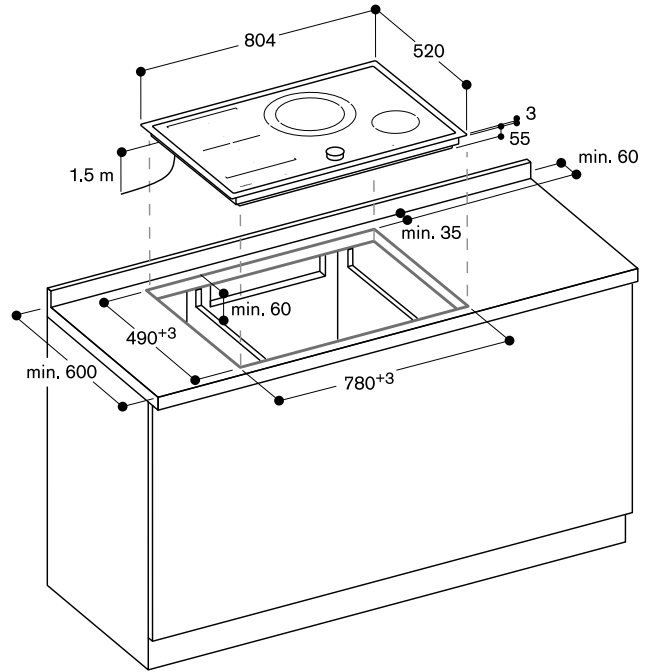
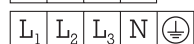
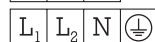
Intermediate shelf is recommended.  
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 17 kg.

Total connected load 7.4 kW.

Connecting cable 1.5 m without plug





### CI 283 101

Frameless  
Width 80 cm  
HK\$ 42,000

#### Optional accessories

##### CA 051 300

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

HK\$ 8,000

##### CA 052 300

G Griddle plate in cast aluminium  
Non-stick.  
For flex induction cooktop.

HK\$ 5,400

##### CA 060 300

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

HK\$ 3,000

##### CA 230 100

B Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

### Flex induction cooktop

#### CI 283

- Flameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- Cooktop-based ventilation control (with suitable hood)
- Integrated WiFi module for digital services (Home Connect)
- 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.

Immersion depth 56 mm.

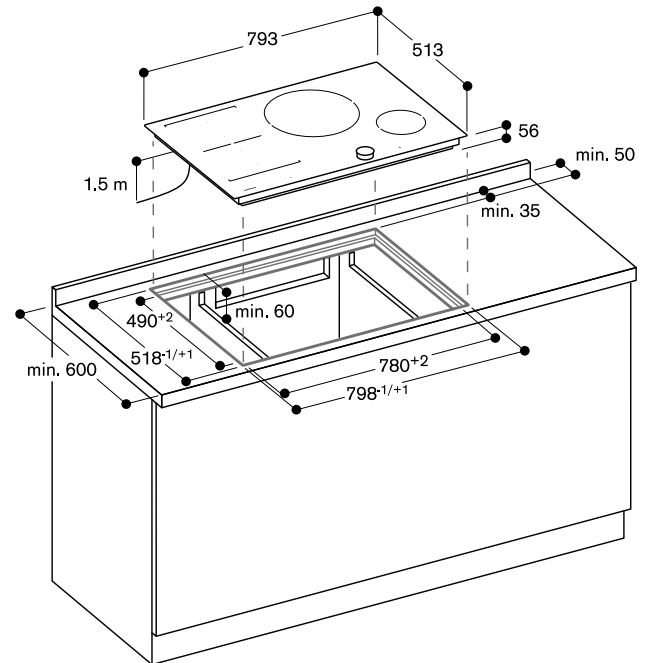
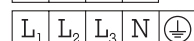
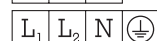
Intermediate shelf is recommended. Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

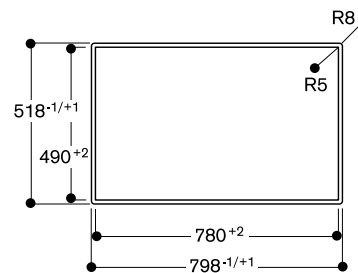
Appliance weight: approx. 16 kg.

Total connected load 7.4 kW.

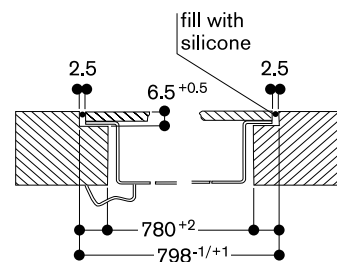
Connecting cable 1.5 m without plug



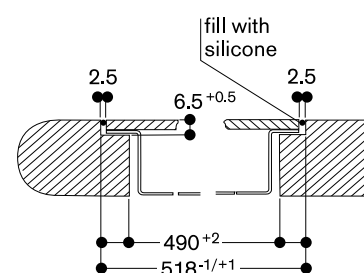
#### View from above



#### Longitudinal section



#### Cross section





**CI 272 110**

Stainless steel frame  
Width 70 cm  
**HK\$ 36,000**

**Optional accessories**

**CA 051 300**

Teppan Yaki made of multi ply material  
For flex induction cooktop  
**HK\$ 8,000**

**CA 052 300**

Griddle plate in cast aluminium  
Non-stick  
For flex induction cooktop  
**HK\$ 5,400**

**CA 060 300**

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

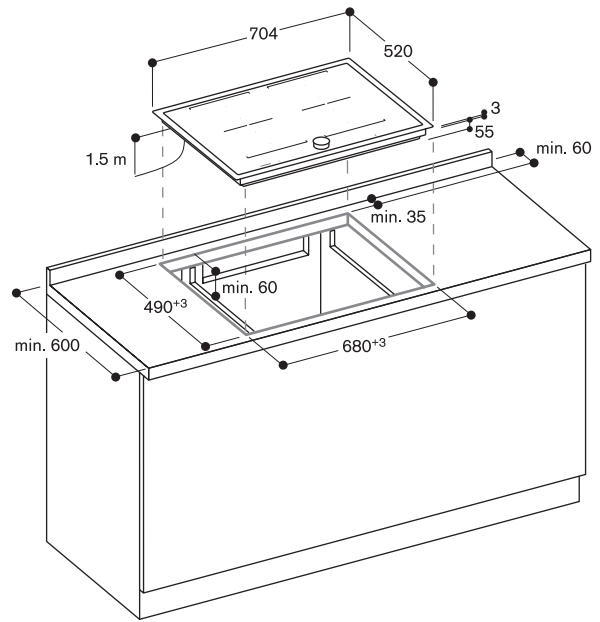
**CA 230 100**

Black magnetic knob for induction cooktop 200 series.  
**HK\$ 2,300**

**Induction cooktop**

**CI 272**

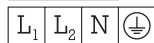
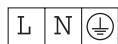
- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- Main switch
- Operation indicator
- Pot detection
- 2-stage residual heat indication
- Child lock
- Safety shut-off

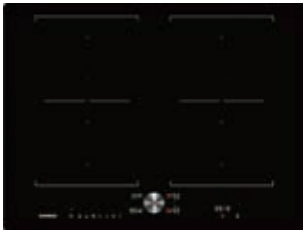


**Planning notes**

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. Immersion depth 55 mm. Intermediate shelf is recommended. Appliance must be fixed from underneath. Cooktop clamping range: 20 – 40 mm. Appliance weight: approx. 16 kg.

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





**CI 272 100**

Frameless  
Width 70 cm  
**HK\$ 36,000**

**Optional accessories**

**CA 051 300**

T Teppan Yaki made of multi ply material

For flex induction cooktop

**HK\$ 8,000**

**CA 052 300**

Griddle plate in cast aluminium  
Non-stick.

For flex induction cooktop

**HK\$ 5,400**

**CA 060 300**

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

**HK\$ 3,000**

**CA 230 100**

Black magnetic knob for induction cooktop 200 series.

**HK\$ 2,300**

**Induction cooktop**

**CI 272**

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- Cooking zones
  - 2 flex induction cooking areas 19x23 cm (2200 W, with booster 2500 W), linked together 38x23 cm (3300 W, with booster 3700 W)
  - 2 flex induction cooking areas 19x23 cm (2200 W, with booster 2500 W), linked together 38x23 cm (3300 W, with booster 3700 W)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- 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.

Immersion depth 56 mm.

Intermediate shelf is recommended.

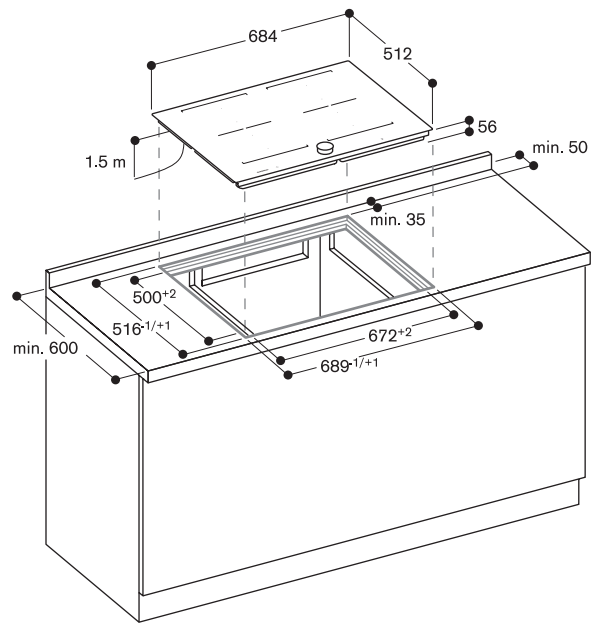
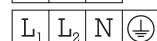
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

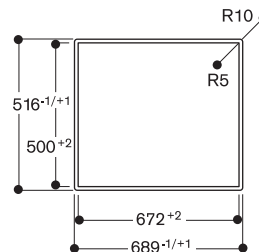
Appliance weight: approx. 16 kg.

Total connected load 7.4 kW.

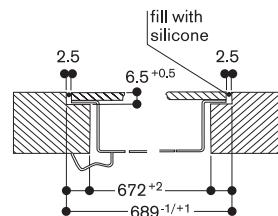
Connecting cable 1.5 m without plug



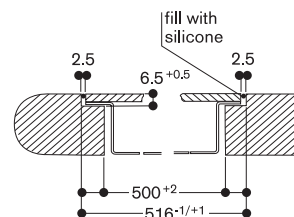
**View from above**



**Longitudinal section**



**Cross-section**





CI 262 111

Stainless steel frame  
Width 60 cm

HK\$ 34,000

Optional accessories

CA 051 300

Teppan Yaki made of multi ply material

For flex induction cooktop

HK\$ 8,000

CA 052 300

Griddle plate in cast aluminium  
Non-stick

For flex induction cooktop

HK\$ 5,400

CA 060 300

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

Flex induction cooktop

CI 262

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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 (2200W, with booster 3700 W)
  - 1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- Cooktop-based ventilation control (with suitable hood)
- Integrated WiFi module for digital services (Home Connect)
- 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. Immersion depth 55 mm.

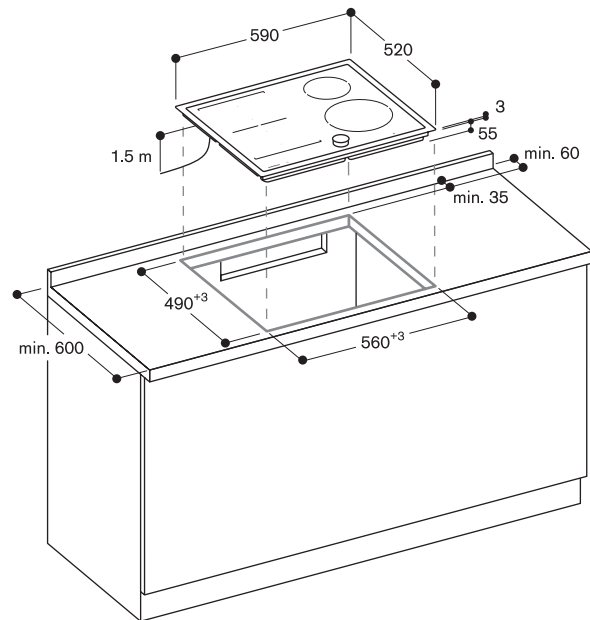
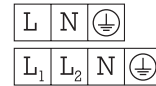
Intermediate shelf is recommended. Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 16 kg.

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

Please check the user manual for how to switch off the WiFi module







CI 262 101

Frameless

Width 60 cm

HK\$ 34,000

**Optional accessories**

CA 051 300

Teppan Yaki made of multi ply material

For flex induction cooktop.

HK\$ 8,000

CA 052 300

Griddle plate in cast aluminium Non-stick.

For flex induction cooktop

HK\$ 5,400

CA 060 300

Cooking sensor for temperature regulation within pots.

For flex induction cooktop.

HK\$ 3,000

CA 230 100

Black magnetic knob for induction cooktop 200 series.

HK\$ 2,300

**Flex induction cooktop**

CI 262

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with two color displays (white / orange)
- 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)
- Electronic power control in 17 output levels
- Cooking sensor function (in use with cooking sensor CA 060 300)
- Booster function for pots
- Booster function for pans
- Keep warm function
- Stopwatch
- Cooking timer for up to 99 minutes
- Short-term timer
- Memory function
- Options menu
- Power management
- Cooktop-based ventilation control (with suitable hood)
- Integrated WiFi module for digital services (Home Connect)
- Main switch
- Operation indicator
- Pot detection
- 2-stage residual heat indication
- Child lock
- Safety shut-off

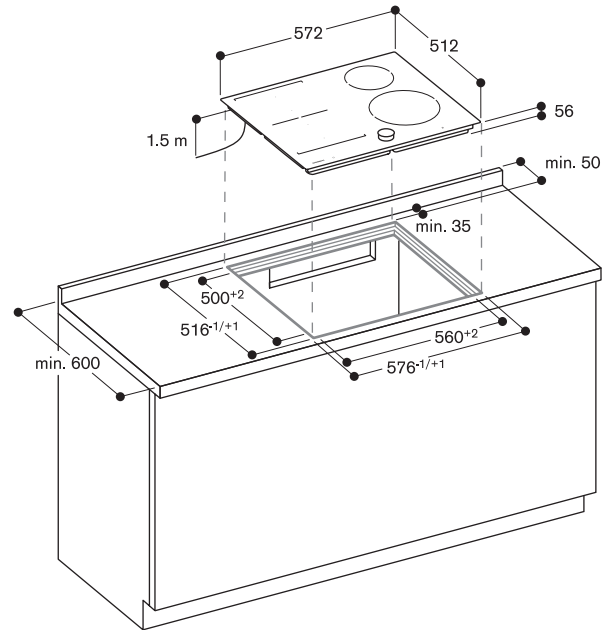
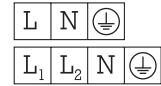
**Planning notes**

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. Immersion depth 56 mm. Intermediate shelf is recommended.

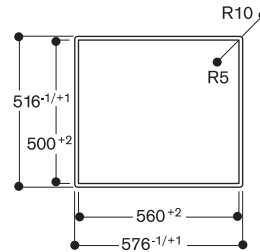
Appliance must be fixed from underneath. Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 16 kg.

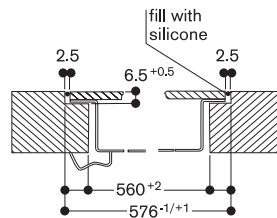
Total connected load 7.4 kW.  
Connecting cable 1.5 m without plug.  
Please check the user manual for how to switch off the WiFi module



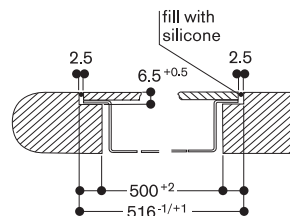
**View from above**



**Longitudinal section**



**Cross section**







## The ventilation 400 series

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall, there are island hoods or, for those who do not want anything to get in the way of their view, we offer a modular ceiling unit that can control the entire room's environment almost regardless of size and layout.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapour. Highly efficient baffle filters, originally developed for professional kitchens, remove vapours almost entirely. Flush, dimmable LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

If a more minimalist approach is desired, with nothing in clear sight, there are the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odour almost unseen, the table ventilation rises from the surface like a metallic wall.

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





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

The Vario ceiling ventilation is a modular, modern solution integrated into the architecture. With the fan unit housed externally, the flat profile need only accommodate the dimmable lighting, filters and ducting. Finally, you have a remote control that can clear a room, fast.



The Vario ceiling ventilation





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

Utilising the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odour down into the worktop. The flap and filter have been designed to reduce noise and improve airflow through the space-saving flat duct system. Low profile ducting leads to floor-mounted remote fan units. Specially designed grease filters increase air flow and absorb more, while the activated charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.





#### AC 402 181

Stainless steel  
Filter module

Air extraction/recirculation  
Motorless

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

#### Vario ceiling ventilation 400 series AC 402

- Room ventilation
- Discreet integration into the architecture of the kitchen
- Flexible by dimension, performance and ventilation mode
- 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

#### 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 of the room volume. Max. 3 filter modules to be connected to remote fan unit AR 400 142.

**When installing remote fan unit AR 400 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

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

#### AC 462 181

Stainless steel  
Control module without light

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

#### Vario ceiling ventilation 400 series AC 482 / AC 462

- Control module of ceiling ventilation with or without light
- 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
- Dimmable halogen light 2 x 20 W
- Lighting colour 2800 K

#### 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.

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

Please consult your dealer for  
planning and pricing

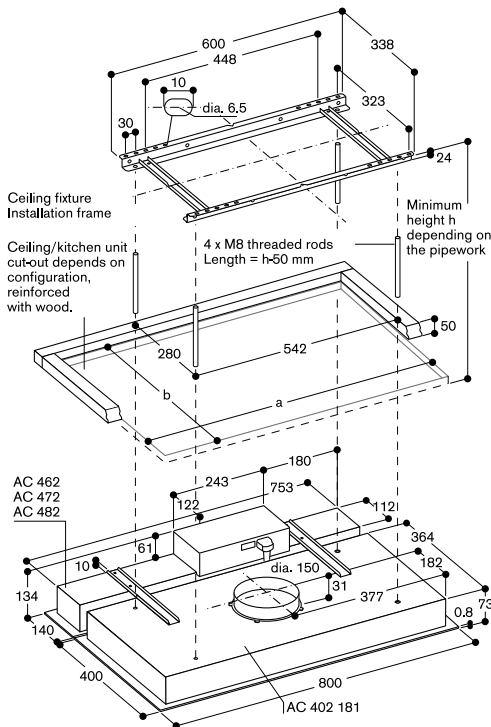
**Vario ceiling ventilation 400 series**

**AC 472**

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation
- Connection to the respective appliances via network cable
- Lighting colour 2800 K
- Dimmable halogen light 2 x 20 W

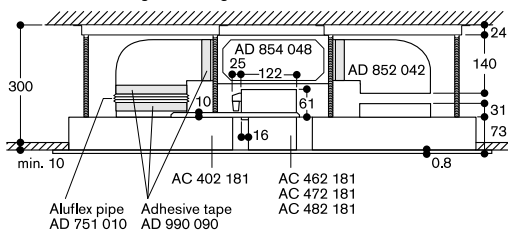
**Planning notes**

Fixing at the filter module.  
Total connected load 50 W  
Connecting cable 1.75 m,  
pluggable Network cable 2 m

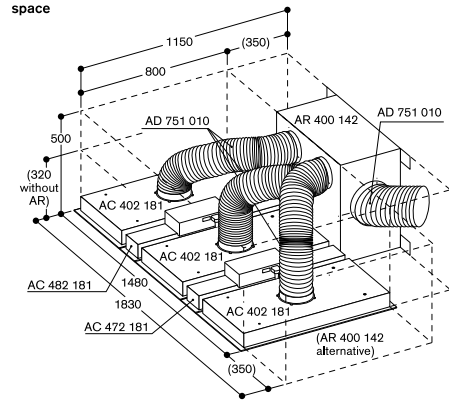


For multi-configurations:  
Ceiling deflection around cut-out: max. + 3 mm.  
Support is required in the middle to prevent deflection upwards  
when fastening the modules.  
The required threaded rods, nuts and ceiling bolts are supplied  
as standard.

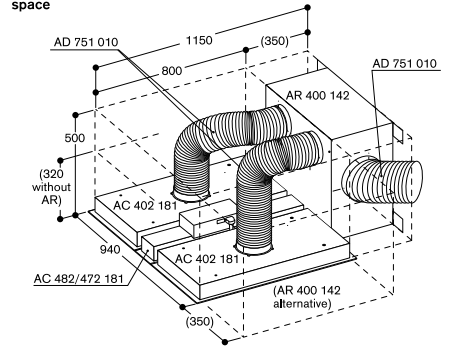
**Minimum installation height including flat duct DN 150**



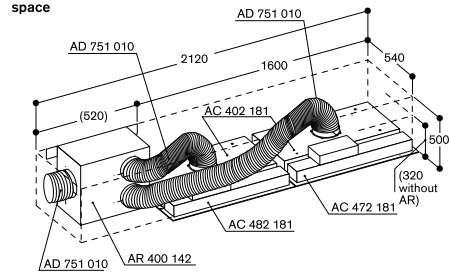
**Required installation space** **F3-CL-L1**



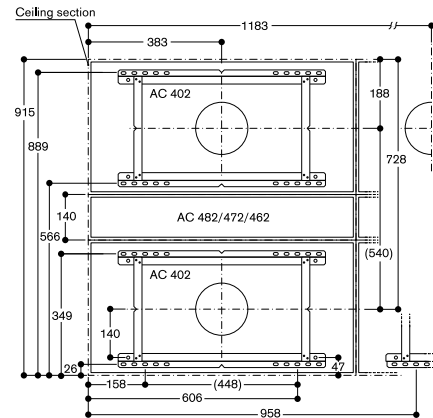
**Required installation space** **F2-CL**



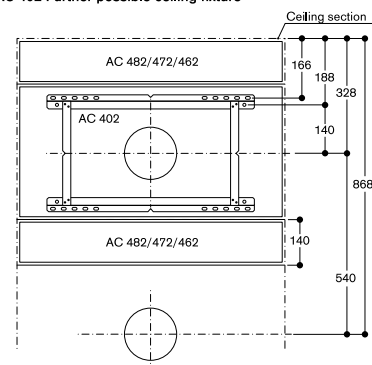
**Required installation space** **FL2-CL-L1**



**AC 402 Ceiling fixture and position of connecting piece NW 150**



**AC 402 Further possible ceiling fixture**





#### AL 400 121

Stainless steel  
Width 120 cm  
Air extraction/Air recirculation  
Motorless

Please consult your dealer for planning and pricing

#### AL 400 191

Stainless steel  
Width 90 cm  
Air extraction/Air recirculation  
Motorless

Please consult your dealer for planning and pricing

#### Installation accessories

##### AR 400 142

Metal housing  
Max. air output 830 m<sup>3</sup>/h  
Air extraction  
Inside installation

##### AR 403 122

Metal housing  
Max. air output 730 m<sup>3</sup>/h  
Air extraction  
Plinth installation

##### AR 413 122

Metal housing  
Max. air output 760 m<sup>3</sup>/h  
Air recirculation  
Plinth installation

##### 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.

##### 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  
403/413

#### Table ventilation 400 series

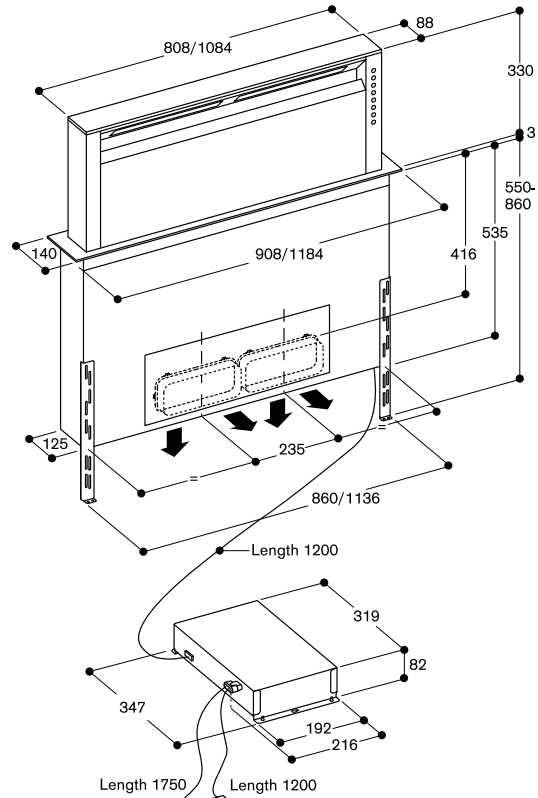
##### AL 400

- 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, warm white surface LED light for ideal illumination of the whole cooktop
- Precision crafting of 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
- 3 electronically controlled power levels.
- Interval ventilation, 6 min
- Run-on function, 6 min
- Grease filter saturation indicator
- Cartridge-type filter, dishwasher-safe
- Warm white surface LED light (3600K), continuously dimmable
- Lamp output 4 x 5 W
- Spare covers for closing air outlets

#### Planning notes

Connection to the respective appliances via network cable. For operation with 3 appliances 400 series or a cooktop configuration of up to 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. If the remote fan unit is installed within the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets. 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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

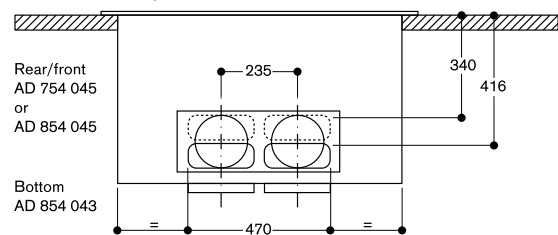
Total connected load 65 W  
Connecting cable 1.7 m,  
pluggable.  
Network cable 1.2 m.



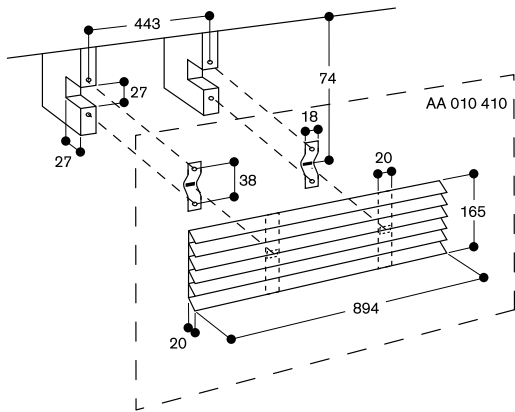
Pipe connection piece 2 x DN 150 front/rear  
Flat duct using AD 854 045  
Round duct using AD 754 045

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

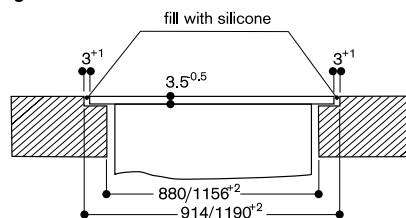
#### AL 400 connection positions DN 150



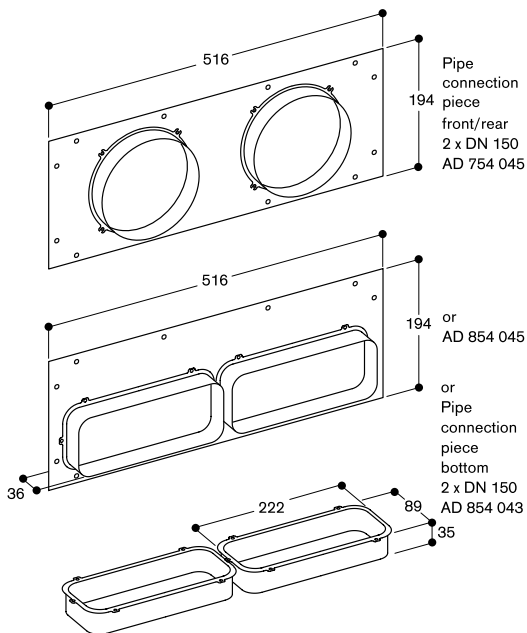
**AA 010 410 air exhaust grille**



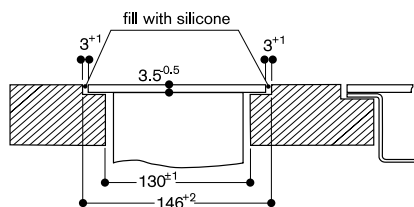
**Longitudinal section**



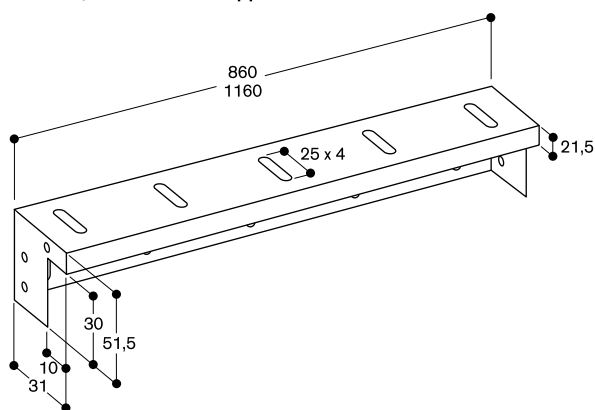
**AD 754/854 045 and AD 854 043**



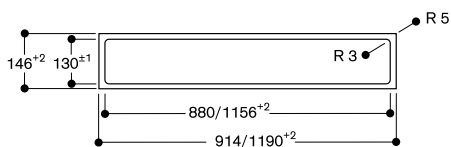
**Cross-section**



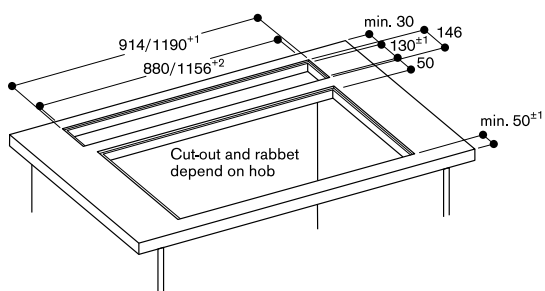
**AA 409 401/431 furniture support**



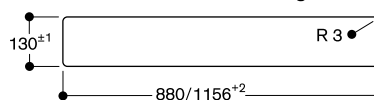
**AL 400 cut-out flush-mounted**



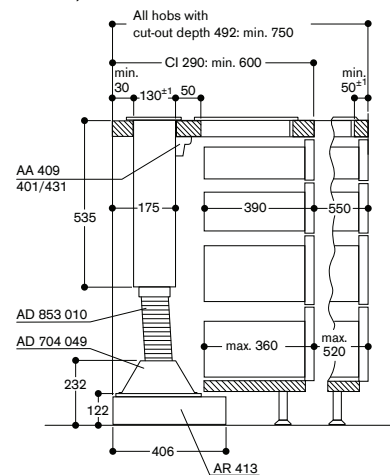
**AL 400 installed flush**



**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**





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**VL 414 111**

Stainless steel  
Width 11 cm  
Air extraction/Air recirculation  
**Please consult your dealer for  
planning and pricing**

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**Installation accessories**

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**AA 490 111**

Vario control knob ventilation  
400 series  
Stainless steel

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**AR 400 142**

Metal housing  
Max. air output 830 m<sup>3</sup>/h  
Air extraction  
Inside installation

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**AR 403 122**

Metal housing  
Max. air output 730 m<sup>3</sup>/h  
Air extraction  
Plinth installation

---

**AR 413 122**

Metal housing  
Max. air output 760 m<sup>3</sup>/h  
Air recirculation  
Plinth installation

---

**VA 420 010**

Connection strip for combination  
with other Vario appliances of the  
400 series for surface installation  
**HK\$ 1,400**

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**VA 420 011**

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

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**VA 420 000**

Connection strip for combination  
with other Vario appliances of the  
400 series for flush installation  
**HK\$ 1,400**

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**VA 420 001**

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

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**VA 450 110**

Stainless steel adjustment strip  
11 cm  
Required accessory for  
combination of several Vario  
appliances of the 400 series with  
at least one appliance cover to  
compensate the appliance depth  
**HK\$ 800**

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**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 crafting of 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
- Manual opening of the ventilation element
- Closing element made of stainless steel, dishwashersafe
- Metal grease filter with grease drip tray, dishwashersafe
- Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open

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**Planning notes**

Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from above, 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 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 cutout.

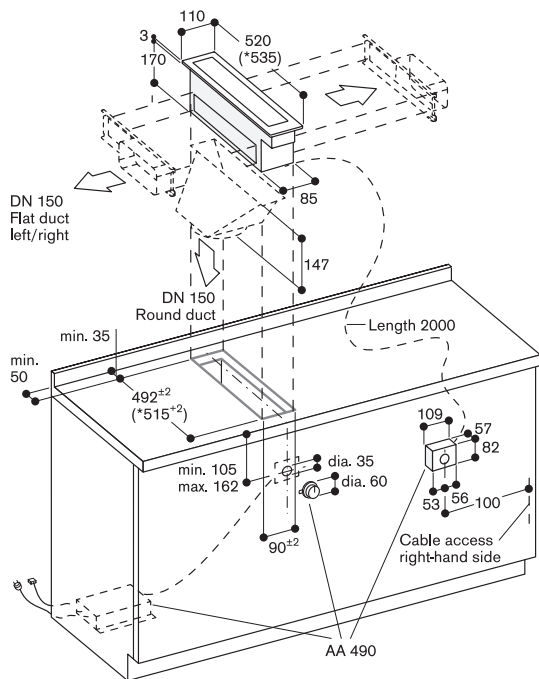
If installing several appliances in individual cutouts allow for a division bar of minimum 50 mm between the individual cut-outs. Maximum cooktop width between two VL: 60 cm.

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.

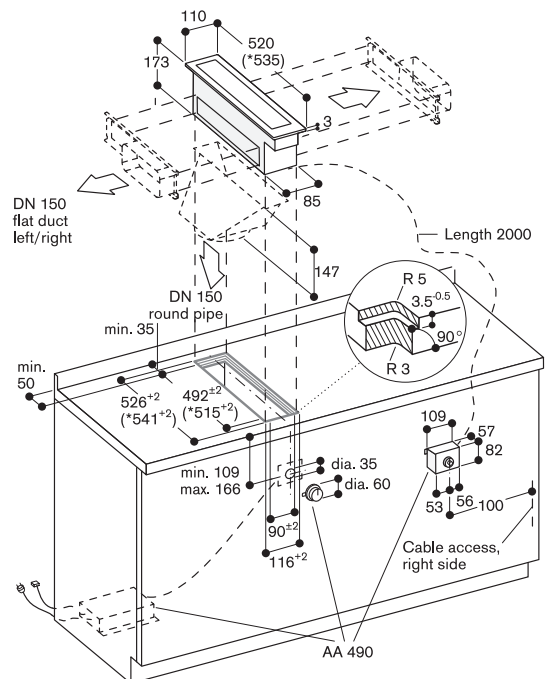
Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.



\* 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

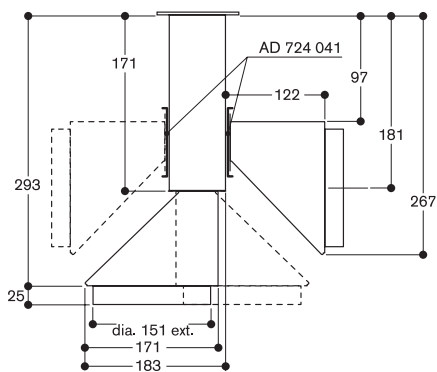


\* with filler strip

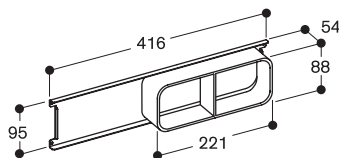
Flat duct pipe connection piece, left/right  
DN 150 with AD 854 046  
Round duct pipe connection piece, bottom  
DN 150 with AD 724 042  
Round duct pipe connection piece, left/right  
DN 150 with AD 724 042 + AD 724 041

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

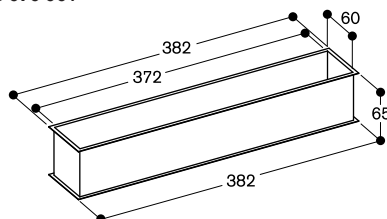
#### VL 414 with AD 724 042/041



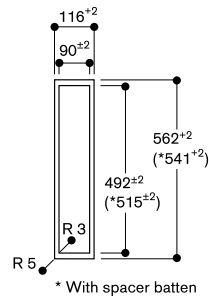
#### AD 854 046



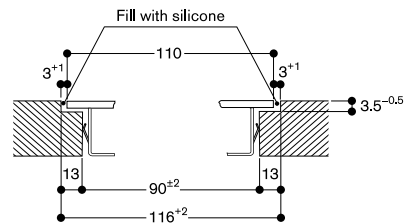
#### AS 070 001



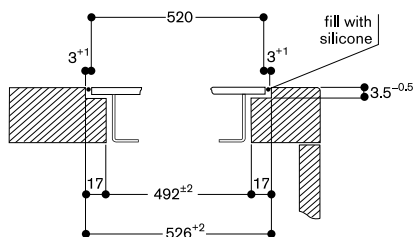
#### View from above



#### 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.



AA 490 111  
Control knob  
Stainless steel

Vario control knob ventilation  
400 series  
AA 490

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Control knob with illuminated ring and output marking
- 3 electronically controlled power levels
- Run-on function, 6 min
- Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open

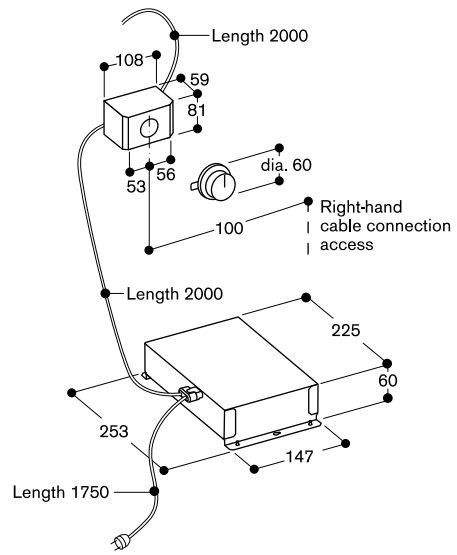
Planning notes

Position of the control knob at any location between Vario cooking appliances.

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.

The separate electronics housing is to be installed so that it is accessible.

Total connected load 10 W  
Connecting cable 1.8 m,  
pluggable





**AW 442 160**

Stainless steel  
Width 160 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 012 and AR 400 143:

HK\$ 73,000

**AW 442 120**

Stainless steel  
Width 120 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 012 and AR 400 143:

HK\$ 63,000

**AW 442 190**

Stainless steel  
Width 90 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 012 and AR 400 143:

HK\$ 56,000

**Installation accessories**

**AR 400 143**

Remote fan unit  
Max. air output 970 m<sup>3</sup>/h  
Air extraction/Air recirculation  
Installation in the chimney of AI/  
AW 442

**AD 442 012**

Stainless steel chimney for air  
extraction  
Length: 620 mm

**AD 442 022**

Stainless steel chimney for air  
extraction  
Length: 860 mm

**AD 442 112**

Stainless steel chimney for air  
recirculation  
Length: 620 mm

**AD 442 122**

Stainless steel chimney for air  
recirculation  
Length: 860 mm

**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

HK\$ 5,800

**Wall-mounted hood 400 series**

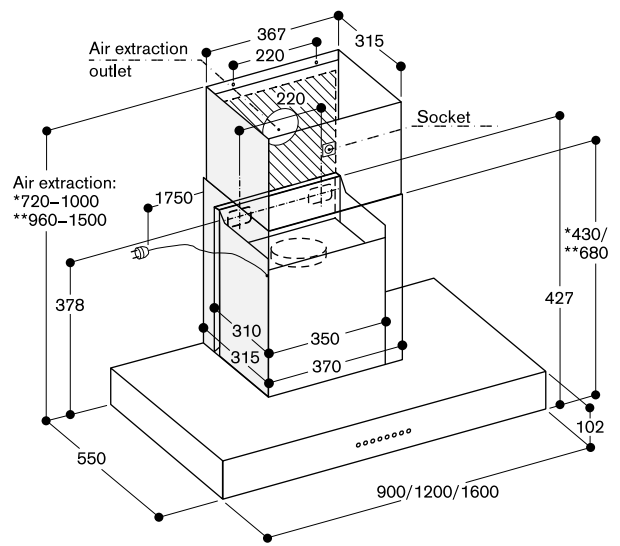
**AW 442**

- 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 level
- Function for automatic, sensor-controlled power adjustment depending on the buildup of cooking vapours
- Dimmable, warm white surface LED light for ideal illumination of the whole cooktop
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals
- 3 electronically controlled power levels and 1 intensive mode
- Air output with AR 400 143 at level 3/ Intensive according to EN 61591:
  - AW 442 160: Air extraction: 620 / 890m<sup>3</sup>/h Air recirculation: 550 / 720m<sup>3</sup>/h
  - AW 442 120: Air extraction: 610 / 880m<sup>3</sup>/h Air recirculation: 550 / 720m<sup>3</sup>/h
  - AW 442 190: Air extraction: 630 / 880m<sup>3</sup>/h Air recirculation: 540 / 710m<sup>3</sup>/h
- Automatic function with sensor-controlled run-on function
- Grease filter saturation indicator
- Baffle filter, dishwasher-safe
- Warm white surface LED light (3500 K), continuously dimmable
- Lamp output 4 x 10 W
- Easy mounting system for simple installation and alignment

**Planning notes**

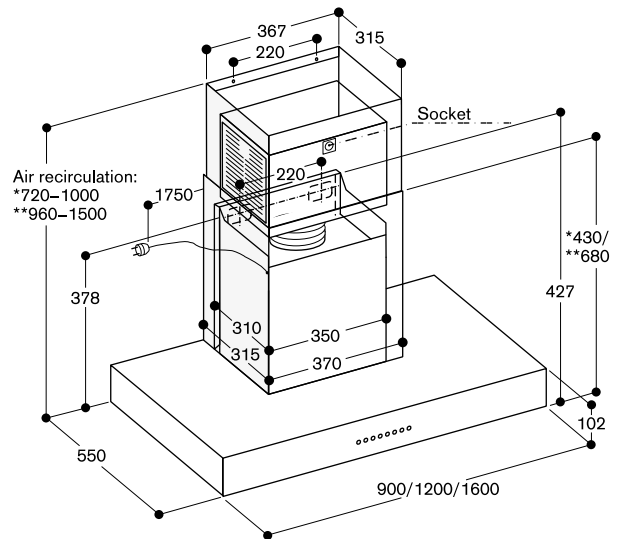
The two-part chimney must be ordered as an installation accessory.  
Connection to the respective appliances via network cable.  
Clearance above gas appliances min. 70 cm.  
Clearance above electric appliances min. 60 cm.  
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.  
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connecting cable 1.8 m, pluggable.



\* With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.

\*\* With air extraction chimney AD 442 022, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



\* With air recirculation chimney AD 442 112, suitable for ceiling heights from 2.35 m to 2.60 m.

\*\* With air recirculation chimney AD 442 122, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



#### AI 442 160

Stainless steel  
Width 160 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 016 and AR 400 143:

HK\$ 93,000

#### AI 442 120

Stainless steel  
Width 120 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 016 and AR 400 143:

HK\$ 82,000

#### AI 442 100

Stainless steel  
Width 100 cm  
Air extraction/Air recirculation  
Motorless

Delivery with AD 422 016 and AR 400 143:

HK\$ 71,000

#### Installation accessories

##### AR 400 143

Remote fan unit  
Max. air output 970 m<sup>3</sup>/h  
Air extraction/Air recirculation  
Installation in the chimney of AI / AW 442

##### AD 442 016

Stainless steel air extraction chimney, including installation tower  
Length: 620 mm

##### AD 442 026

Stainless steel air extraction chimney, including installation tower  
Length: 860 mm

##### AD 442 116

Stainless steel air recirculation chimney, including installation tower  
Length: 620 mm

##### AD 442 126

Stainless steel air recirculation chimney, including installation tower  
Length: 860 mm

##### 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.

HK\$ 5,800

#### 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 level
- Function for automatic, sensor-controlled power adjustment depending on the buildup of cooking vapours
- Dimmable, warm white surface LED light for ideal illumination of the whole cooktop
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals
- 3 electronically controlled power levels and 1 intensive mode
- Air output with AR 400 143 at level 3/ Intensive according to EN 61591:
  - AI 442 160: Air extraction: 630 / 930m<sup>3</sup>/h Air recirculation: 550 / 760m<sup>3</sup>/h
  - AI 442 120: Air extraction: 630 / 930m<sup>3</sup>/h Air recirculation: 550 / 750m<sup>3</sup>/h
  - AI 442 100: Air extraction: 630 / 920m<sup>3</sup>/h Air recirculation: 540 / 750m<sup>3</sup>/h
- Automatic function with sensor-controlled run-on function
- Grease filter saturation indicator
- Baffle filter, dishwasher-safe
- Warm white surface LED light (3500 K), continuously dimmable
- Lamp output 4 x 10 W

#### Planning notes

The two-part chimney including the mounting kit must be ordered as an installation accessory.

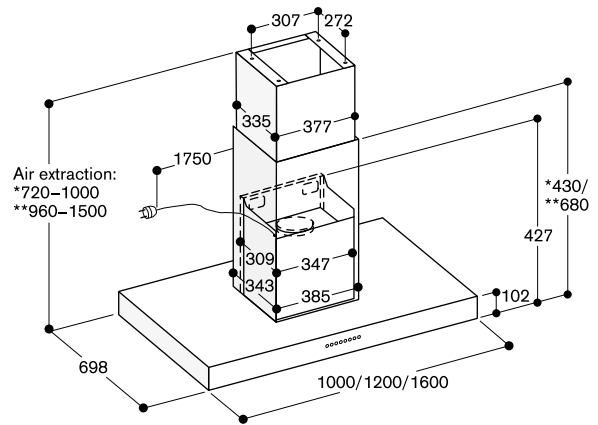
Connection to the respective appliances via network cable. Clearance above gas appliances min.70 cm.

Clearance above electric appliances min. 60 cm.

Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.

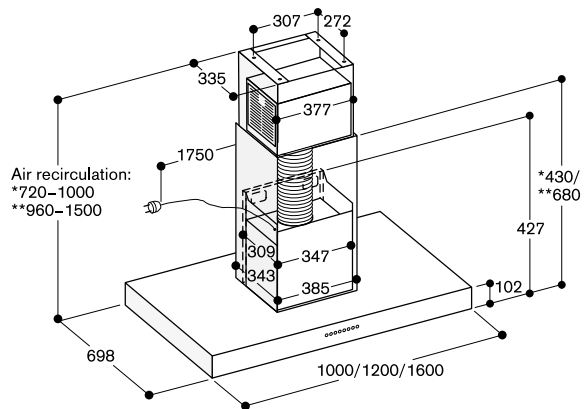
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connecting cable 1.8 m, pluggable.



\* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.

\*\*With air extraction chimney AD 442 026, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



\* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.

\*\* With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.





**AR 400 142**  
Metal housing  
Max. air output 830 m<sup>3</sup>/h  
Air extraction  
Inside installation

**Remote fan unit 400 series**  
**AR 400**

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- 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 m<sup>3</sup>/h
- 3 electronically controlled power levels and one intensive mode
- Stainless steel housing, zinc-plated
- Pipe connection pieces on intake side: 1 x NW 150 round, 4 x NW 150 round
- Pipe connection pieces on output side: 1 x NW 150 round
- Spare cover for closing air intake
- Retaining bracket for installation on the ceiling or side of a cupboard enclosed

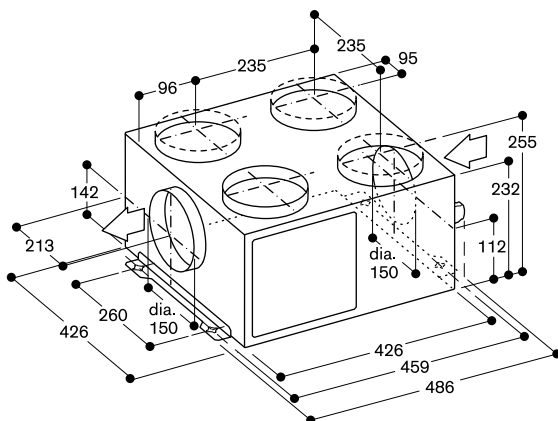
**Planning notes**

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.

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

Connection  
Total connected load 240 W  
Connecting cable 1.8 m, pluggable.  
Network cable 5 m.



**AR 400 143**  
Metal housing  
Max. air output 970 m<sup>3</sup>/h  
Air extraction/Air recirculation  
Installation in the chimney of AI/AW 442

**Remote fan unit 400 series**  
**AR 403**

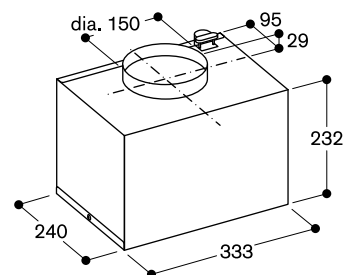
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact, space-saving installation in the chimney of AI/AW 442
- Performance output level 3/ Intensive: Air output according to EN 61591. Sound power and sound pressure depending on built-in situation. Air extraction: 640 / 970 m<sup>3</sup>/h
- 3 electronically controlled power levels and one intensive mode
- Including sound insulation to minimise the noise level
- Stainless steel housing, zinc-plated
- Pipe connection pieces on output side: 1x NW 150 round

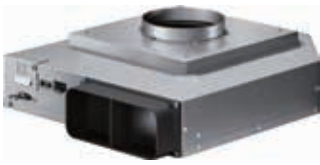
**Planning notes**

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 chimneyvented 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 403 122**  
Metal housing  
Max. air output 730 m<sup>3</sup>/h  
Air extraction  
Plinth installation

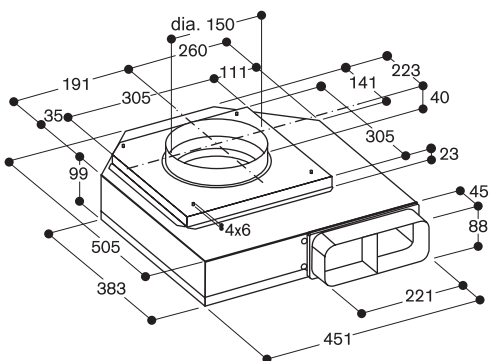
**Remote fan unit 400 series**  
**AR 400**

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth
- 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 m<sup>3</sup>/h
- 3 electronically controlled power levels and one intensive mode
- Fan technology with highly efficient, brushless DC motor (BLDC)
- Stainless steel housing, zinc-plated
- Pipe connection pieces on intake side: 1 x NW 150 round
- Pipe connection pieces on output side: 1x NW 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. 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 2 x VL with an air collector box (AD 754 048, AD 854048).  
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

**Connection**  
Total connected load 180 W  
Connecting cable 1.8 m, pluggable.  
Network cable 2 m



**AR 413 122**  
Metal housing  
Max. air output 760 m<sup>3</sup>/h  
Air recirculation  
Plinth installation

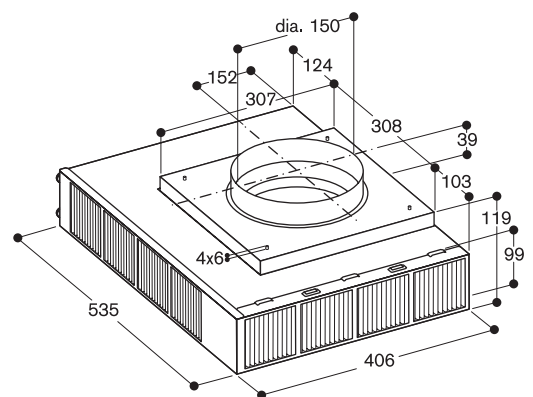
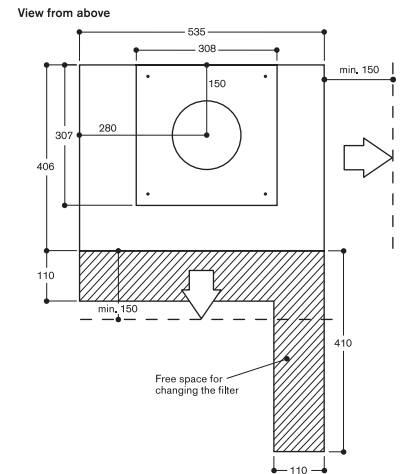
**Remote fan unit 400 series**  
**AR 413**

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth
- Performance output level 3/ Intensive: Air output according to EN 61591.  
Sound power and sound pressure depending on built-in situation.  
Air recirculation: 620 / 760 m<sup>3</sup>/h
- 3 electronically controlled power levels and one intensive mode
- Fan technology with highly efficient, brushless DC motor (BLDC).
- Stainless steel housing, zinc-plated
- Pipe connection pieces on intake side: 1 x NW 150 round.
- Retaining bracket for installation on the ceiling or side of a cupboard enclosed
- 2 activated charcoal filters enclosed ex factory

**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.  
Connection of 2 x VL with an air collector box (AD 754 048, AD 854048).  
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









GAGGENAU

## The ventilation 200 series

The ventilation 200 series offers the private chef a determinedly efficient set of options. From the downdraft at counter level to wall-mounted and island hoods. Integrated ceiling ventilation and flat kitchen hoods hidden within kitchen units. The new, eye-catching angled and vertical wall mounted designs are available in three colours: Gaggenau Anthracite, Metallic and Silver. All these ventilation units offer a host of considered benefits.

Each provides high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable filters are dishwasher-safe as well as utterly effective. They can also be manually controlled or function on automatic, self-adjusting the fan speed depending on the fumes they detect. Their quiet power impresses.

Air movement never looked so good.



**The wall-mounted hood** offers statuesque options where cupboards are not in the way. 90 cm to 120 cm of stainless steel, energy efficient, vapour extraction, with an attractive and easy to clean, flat underside and near complete odour elimination. It looks effective because it is.

**The island hood** impresses in terms of technology as well as appearance, with dimension from 90 cm wide. Classic box design. Extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.

**The downdraft ventilation** was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At 8.5 cm wide, it is the minimalist hero of the Vario 200 series, quietly removing odours, vapours and grease, without making a big thing out of it.

**The flat kitchen hood** is an intelligent, space-saving solution. It sits effortlessly within the confines of a 60 cm and 90 cm width. Discreet, extendable and quiet. It opens out beyond the cupboard via a clever mechanism whilst an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights, three power levels plus an intensive mode as well as an automatic function that works out its optimal power setting. All of which slots neatly back into invisible obscurity when you are done.



The island hood



The downdraft ventilation



The flat kitchen hood





The angled and vertical wall-mounted hoods are a striking design statement in the three colours Gaggenau Anthracite, Metallic and Silver, while their reduced noise belies their extreme effectiveness.

Everything about the timeless design has been created to cancel noise and collect vapour. Their intelligent design ensures they capture more vapour at lower power settings. The activated charcoal filter is especially efficient at removing odours while the regenerable activated charcoal filter, available as a special accessory, offers many years of use. Both enable the near silent, well insulated motor to operate at even quieter levels. This lack of noise and strong aesthetic does not compromise the performance in any way. The ventilation is fully capable of drawing in all the vapour you can create with three electronically controlled power levels and one intensive mode, made even more effective by simply opening the glass scree a little.

The hoods' dimmable, ambient lighting is offered in a choice of four Gaggenau hues: Cool White, Neutral White, Warm White or Orange.





#### VL 041 115

Stainless steel control panel  
Width 8.5 cm  
Control unit  
Air extraction with remote fan unit  
AR 403 121

**HK\$ 32,000**

#### VL 041 115

Stainless steel control panel  
Width 8.5 cm  
Control unit  
Air recirculation with remote fan  
unit AR 413 121

**HK\$ 36,000**

#### VL 041 115 (with VL 040 115)

Stainless steel control panel  
Width 8.5 cm  
Control unit with expansion  
element  
Air extraction with remote fan unit  
AR 403 121

**HK\$ 42,000**

#### VL 041 115 (with VL 040 115)

Stainless steel control panel  
Width 8.5 cm  
Control unit with expansion  
element  
Air recirculation with remote fan  
unit AR 413 121

**HK\$ 52,000**

#### Installation accessories

##### AR 403 121

Remote fan unit  
Metal housing  
Max air output 764 m<sup>3</sup>/h  
Plinth installation  
Air extraction

##### AR 413 121

Remote fan unit  
Metal housing  
Max air output 761 m<sup>3</sup>/h  
Plinth installation  
Air recirculation

##### VV 200 014

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

#### Vario downdraft ventilation

##### 200 series

##### VL 041 / VL 040

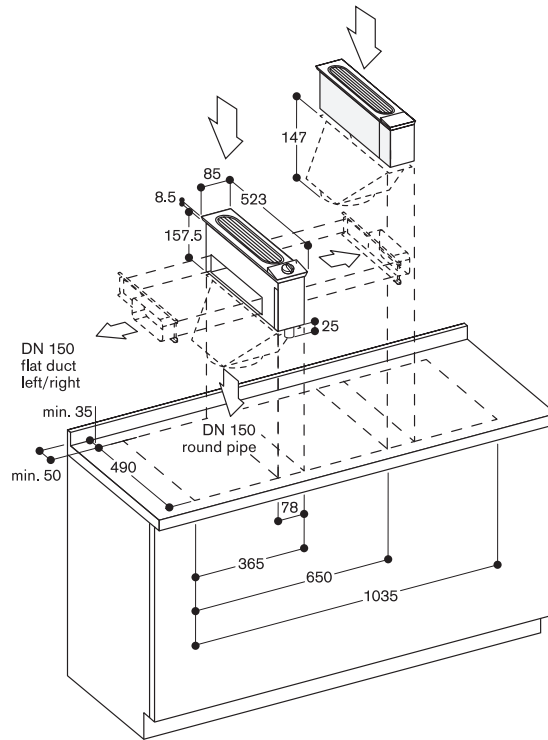
- Ventilation element integrated in the worktop
- Highly efficient ventilation system at the cooktop
- Minimal planning and easy installation for air recirculation
- Output control, knob operation
- 4 output levels
- Ventilation grille, washable
- Metal grease filter with grease drip tray, dishwasher-safe

#### Planning notes

No additional switch necessary. Air extraction in combination with remote fan unit AR 403 121 or air recirculation mode with AR 413 121. Maximum cooktop width between 2 VL: 60 cm (exception: VI/VE 270). If installed next to gas appliances, the ventilation moulding LS 041 001 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. 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 chimneyvented fireplace, the hood's power supply line needs a suitable safety switch.

Connecting cable 1.5 m with plug

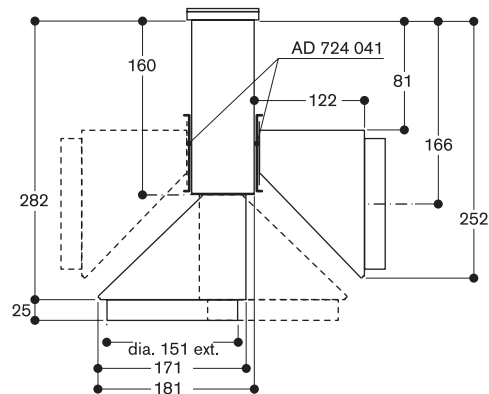


Flat duct pipe connection piece, left/right  
DN 150 with AD 854 046

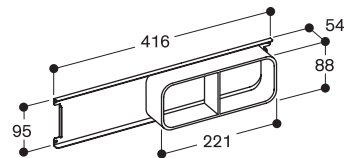
Round duct pipe connection piece, bottom  
DN 150 with AD 724 042

Round duct pipe connection piece, left/right  
DN 150 with AD 724 042 + AD724 041

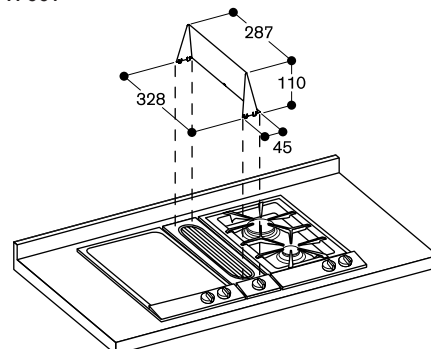
#### VL 040/041 with AD 724 042/041

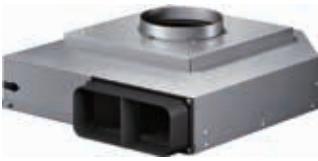


#### AD 854 046



#### LS 041 001





AR 403 121  
 Metal housing  
 Max. air output 764 m<sup>3</sup>/h  
 Plinth installation  
 Air extraction

Remote fan unit 200 series  
 AR 403

- Powerful remote fan unit to combine with motorless downdraft ventilation VL 040/041 200 series
- Compact and space-saving installation in a 10 cm high plinth
- Performance output level 3/4: Air output according to EN 61591. Sound power and sound pressure depending on built-in situation. Air extraction: 764 / 908 m<sup>3</sup>/h.
- 4 power levels
- Stainless steel housing, zinc-plated
- Pipe connection pieces on intake side: 1 x NW 150 round
- Pipe connection pieces on output side: 1x NW 150 flat duct
- Retaining bracket for installation on the ceiling or side of a cupboard enclosed

**Planning notes**

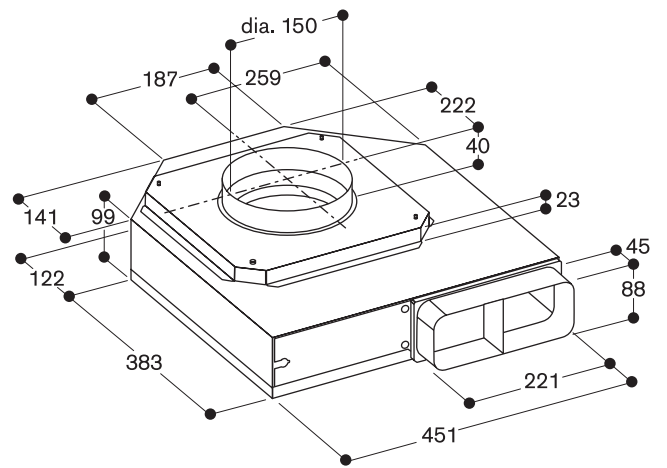
Remote fan unit in combination with motorless downdraft ventilation VL 040/041.

Installation in the plinth with cut-out for the air ducting in the furniture base.

Connection of 2 x VL with an air collector box (AD 754 048, AD 854048).

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

Fan output 200 W  
 Connecting cable 1.8 m with plug





**AR 413 121**  
Metal housing  
Max. air output 761 m<sup>3</sup>/h  
Inside installation  
Air recirculation

**Remote fan unit 200 series**

**AR 413**

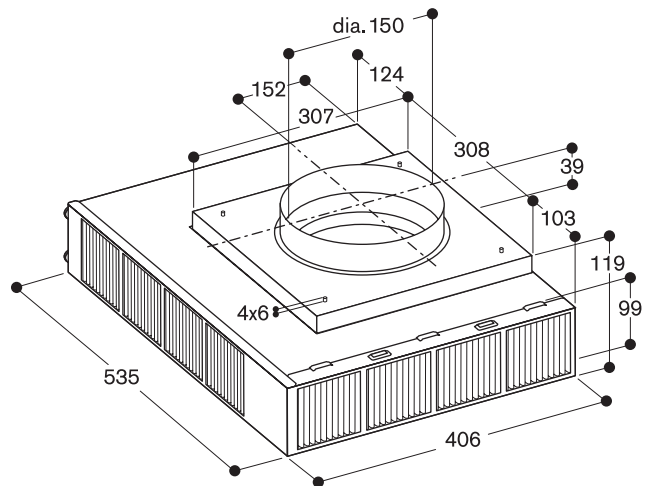
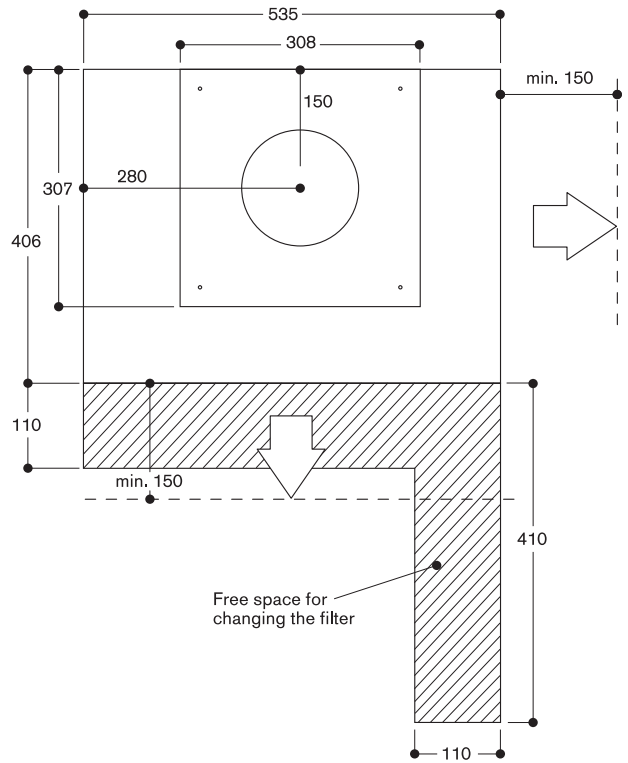
- Powerful remote fan unit to combine with motorless downdraft ventilation VL 040/041 200 series
- Compact and space-saving installation in a 10 cm high plinth
- Performance output level 3/4: Air output according to EN 61591. Sound power and sound pressure depending on built-in situation. Air extraction: 638 / 761 m<sup>3</sup>/h.
- 4 power levels
- Stainless steel housing, zinc-plated
- Pipe connection pieces on intake side: 1 x NW 150 round
- Retaining bracket for installation on the ceiling or side of a cupboard enclosed
- 2 activated charcoal filters enclosed exfactory

**Planning notes**

Remote fan unit in combination with motorless downdraft ventilation VL 040/041. Installation in the plinth with cut-out for the air ducting in the furniture base. Connection of 2 x VL with an air collector box (AD 754 048, AD 854048). 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.

Total connected load 200 W  
Connecting cable 1.8 m with plug

**View from above**





**AW 240 120**

Stainless steel  
Width 120 cm  
Air extraction  
**HK\$ 35,000**

**AW 240 190**

Stainless steel  
Width 90 cm  
Air extraction  
**HK\$ 32,000**

**Installation accessories**

**AD 200 322**

Stainless steel chimney extension  
Length 1000 mm  
**HK\$ 4,500**

**AA 200 110**

Active charcoal filter for retrofitting  
recirculation module AA 200  
812/816  
**HK\$ 1,500**

**AA 200 812**

Recirculation module with  
activated charcoal filter  
For air recirculation  
Can be combined with wall-  
mounted hoods  
**HK\$ 6,000**

**Wall-mounted hood 200 series**

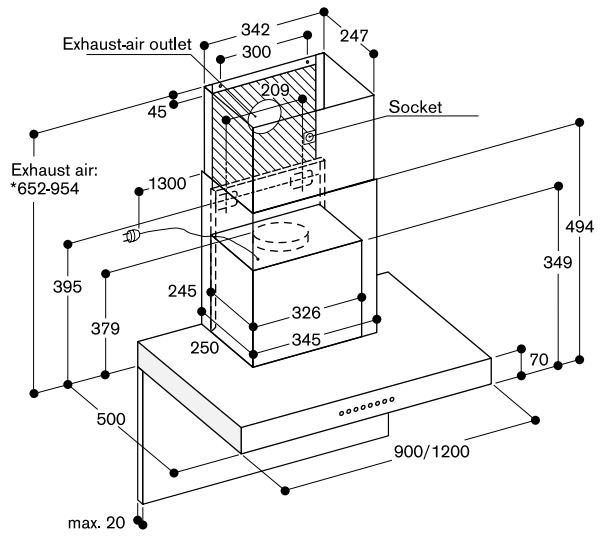
**AW 240**

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air output at level 3/Intensive according to EN 61591:
  - AW 240 120:  
Air extraction: 600 / 800m<sup>3</sup>/h  
Air recirculation: 400 / 460m<sup>3</sup>/h
  - AW 240 190:  
Air extraction: 610 / 810m<sup>3</sup>/h  
Air recirculation: 450 / 530m<sup>3</sup>/h
- Sound power level at level 3/ Intensive according to EN 60704-3:
  - AW 240 120:  
Air extraction: 64 / 70 dB (A) re 1 pW  
Air recirculation: 65 / 68 dB (A) re 1 pW
  - AW 240 190:  
Air extraction: 66 / 72 dB (A) re 1 pW  
Air recirculation: 70 / 74 dB (A) re 1 pW
- 3 electronically controlled power levels
- Intensive mode
- Grease filter saturation indicator
- Patented rim extraction filter, dishwasher-safe
- Fan technology with highly efficient, brushless DC motor
- Airflow-optimised interior for efficient air circulation

**Planning notes**

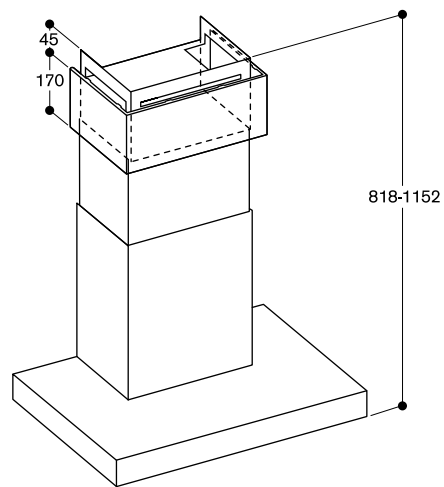
The package includes the two-part chimney with the dimensions from 582 mm to 884 mm. Individual planning solutions can be implemented using the special accessory AD 200 322 or by shortening the lower edge of the telescopic chimney.  
Clearance above gas appliances min. 70 cm.  
Clearance above electric appliances min. 60 cm.

Total connected load: 280/275 W  
Connection cable 1.3m with plug



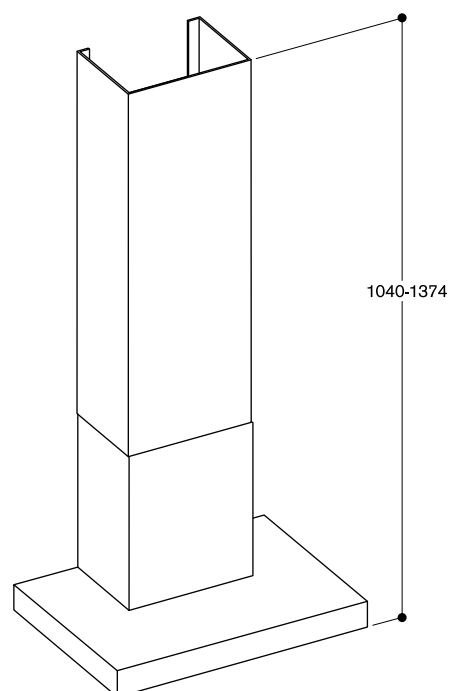
\* Suitable for ceiling heights from 2.25 m to 2.55 m;  
Specifications refer to the distance of 1.60 m from the floor to the lower edge of the flue.

**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 230 120**

Stainless steel  
Width 120 cm  
Air extraction

**HK\$ 30,000**

**AW 230 190**

Stainless steel  
Width 90 cm  
Air extraction

**HK\$ 27,000**

**Installation accessories**

**AD 200 322**

Stainless steel chimney extension  
Length 1000 mm

**HK\$ 4,500**

**AA 200 110**

Active charcoal filter for retrofitting  
recirculation module AA 200  
812/816

**HK\$ 1,500**

**AA 200 812**

Recirculation module with  
activated charcoal filter  
For air recirculation  
Can be combined with wall-  
mounted hoods

**HK\$ 6,000**

**Wall-mounted hood 200 series**

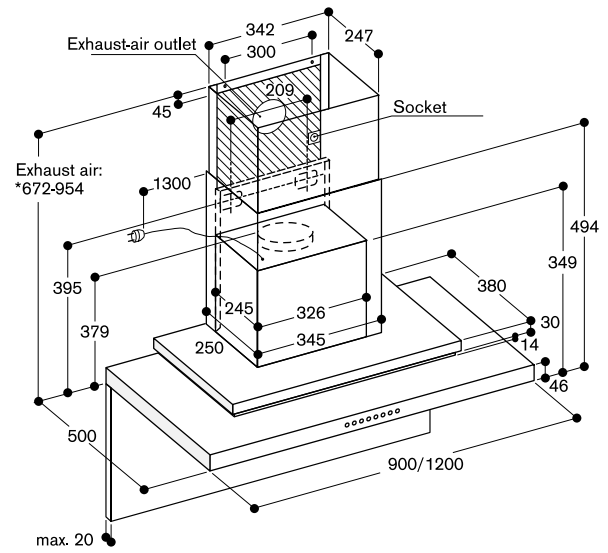
**AW 230**

- Classic Gaggenau design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air output at level 3/Intensive according to EN 61591:
  - AW 230 120:  
Air extraction: 600 / 800m<sup>3</sup>/h  
Air recirculation: 400 / 460m<sup>3</sup>/h
  - AW 230 190:  
Air extraction: 610 / 810m<sup>3</sup>/h  
Air recirculation: 450 / 530m<sup>3</sup>/h
- Sound power level at level 3/ Intensive according to EN 60704-3:
  - AW 230 120:  
Air extraction: 64 / 70 dB (A) re 1 pW  
Air recirculation: 65 / 68 dB (A) re 1 pW
  - AW 230 190:  
Air extraction: 66 / 72 dB (A) re 1 pW  
Air recirculation: 70 / 74 dB (A) re 1 pW
- 3 electronically controlled power levels
- Intensive mode
- Grease filter saturation indicator
- Patented rim extraction filter, dishwasher-safe
- Fan technology with highly efficient, brushless DC motor
- Airflow-optimised interior for efficient air circulation

**Planning notes**

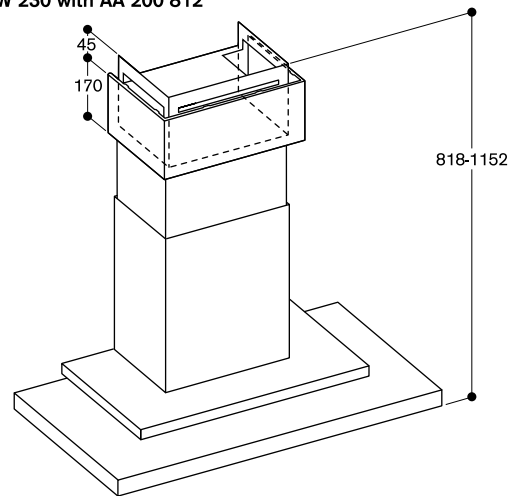
The package includes the two-part chimney with the dimensions from 582 mm to 884 mm. Individual planning solutions can be implemented using the special accessory AD 200 322 or by shortening the lower edge of the telescopic chimney.  
Clearance above gas appliances min. 70 cm.  
Clearance above electric appliances min. 60 cm.

Total connected load: 280/275 W  
Connection cable 1.3m with plug



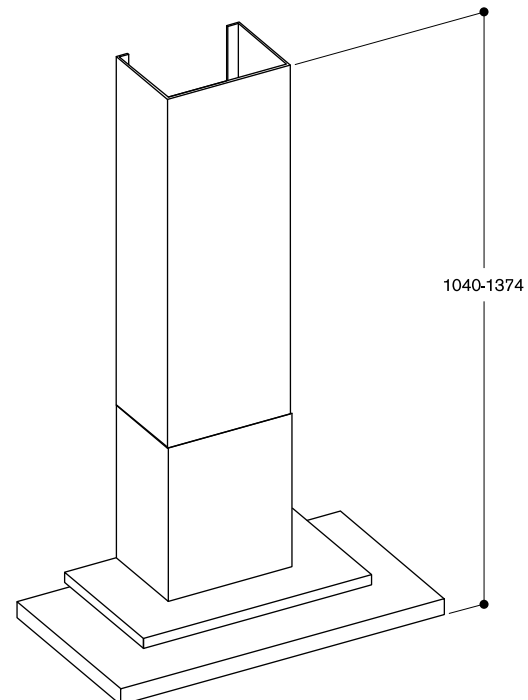
\* Suitable for ceiling heights from 2.27 m to 2.55 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the flue.

**AW 230 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 230 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.



**AI 240 100**

Stainless steel  
Width 100 cm  
Air extraction  
**HK\$ 36,000**

**AI 240 190**

Stainless steel  
Width 90 cm  
Air extraction  
**HK\$ 33,000**

**Installation accessories**

**AD 200 326**

Stainless steel chimney extension  
Length 1100 mm  
**HK\$ 4,900**

**AA 200 110**

Active charcoal filter for retrofitting  
recirculation module AA 200  
812/816

**HK\$ 1,500**

**AA 200 816**

Recirculation module with  
activated charcoal filter  
For air recirculation  
Can be combined with island  
hoods

**HK\$ 6,000**

**AD 223 346**

Extension for mounting kit 500 mm  
**HK\$ 2,000**

**Island hood 200 series**

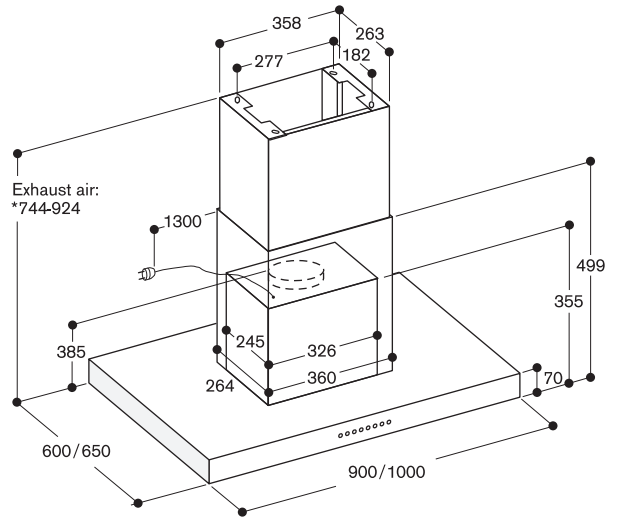
**AI 240**

- Timeless, elegant design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high level of grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable LED light for optimum illumination of the whole cooktop
- Air output at level 3/Intensive according to EN 61591:
  - AI 240 100 and AI 240 190: Air extraction: 620 / 850m<sup>3</sup>/h
  - Air recirculation: 480 / 570m<sup>3</sup>/h
- Sound power level at level 3/Intensive according to EN 60704-3:
  - AI 240 100 and AI 240 190: Air extraction: 62 / 69 dB (A) re 1 pW
  - Air recirculation: 68 / 72 dB (A) re 1 pW
- 3 electronically controlled power levels
- Intensive mode
- Grease filter saturation indicator
- Patented rim extraction filter, dishwasher-safe
- Fan technology with highly efficient, brushless DC motor
- Airflow-optimised interior for efficient air circulation

**Planning notes**

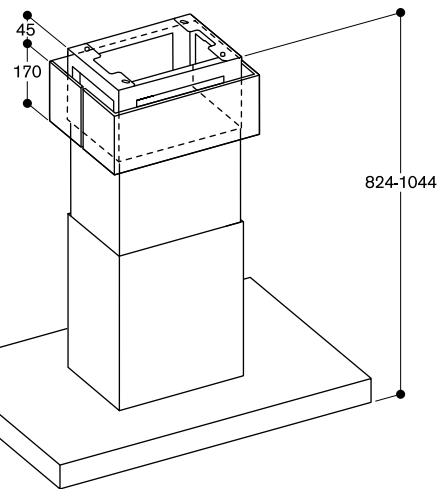
The package includes the mounting kit and the two-part chimney with the dimensions from 674 mm to 854 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 326 in combination with extension for mounting kit AD 223 346.  
Clearance above gas appliances min. 70 cm.  
Clearance above electric appliances min. 60 cm.

Total connected load: 280 W  
Connection cable 1.3m with plug



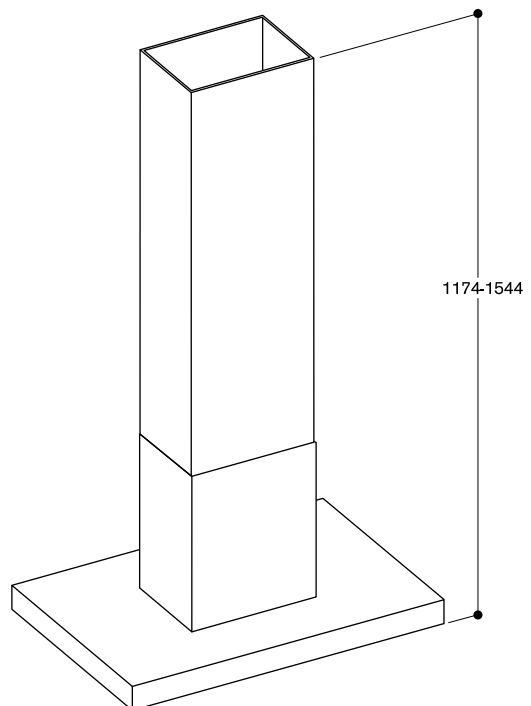
\* Suitable for ceiling heights from 2.34 m to 2.52 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the flue.

**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 270 192

Full glass front in Gaggenau  
Anthracite  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
HK\$ 30,000

#### AW 271 192

Full glass front in Gaggenau  
Metallic  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
HK\$ 30,000

#### AW 273 192

Full glass front in Gaggenau Silver  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
HK\$ 30,000

#### Installation accessories

##### AD 200 012

Stainless steel air extraction  
chimney  
HK\$ 2,000

#### Special accessories

##### AA 270 112

2 regenerable activated charcoal  
filter  
For air recirculation  
Combinable with the wall-mounted  
hood AW 27x 192  
Extended change intervall of  
the activated charcoal filter:  
regenerable up to 30 times  
Regenerable in the oven at 200 °C  
HK\$ 5,000

##### AA 270 113

2 activated charcoal filter  
For air recirculation  
Combinable with the wall-mounted  
hood AW 27x 192  
For installation in the appliance  
Suitable for the preparation of  
fish and seafood due to special  
treatment  
HK\$ 1,500

#### Wall-mounted hood 200 series

##### AW 270 / AW 271 / AW 273

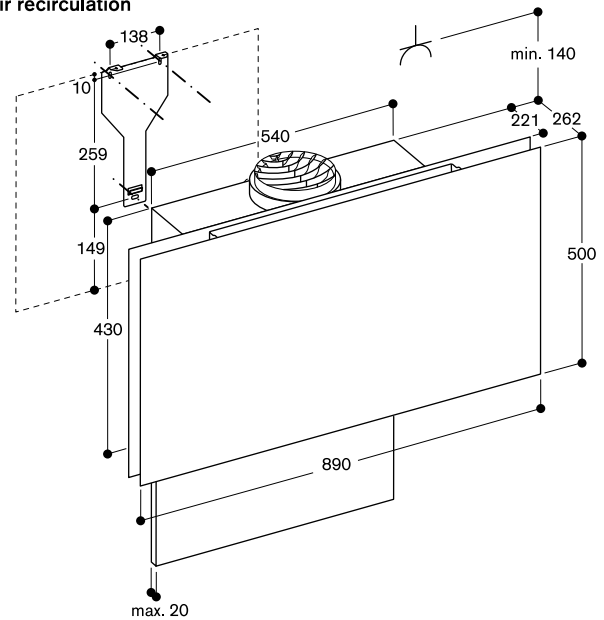
- Glass cover fitting to oven 200 series
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Air output at level 3/Intensive according to EN 61591:  
Air extraction: 410 / 730 m<sup>3</sup>/h  
Air recirculation: 310 / 540 m<sup>3</sup>/h
- Sound power level according to EN 60704-3:  
Air extraction: 57 / 70 dB (A) re 1 pW  
Air recirculation: 63 / 74 dB (A) re 1 pW
- 3 electronically controlled power levels and 1 intensive mode
- Automatic function with sensorcontrolled run-on function
- Grease filter and activated charcoal filter saturation indicator
- Interval ventilation, 6 min
- Cooktop-based ventilation control (with suitable cooktop)
- Integrated WiFi module for digital services (Home Connect)
- Metal grease filter, dishwasher-safe
- 2 activated charcoal filter fitted in appliance ex factory.
- Neutral white LED light (3500 K), continuously dimmable
- Lamp output 2 x 3 W
- Ambient LED light (3000 K), colour adjustable with Home Connect
- Fan technology with highly efficient, brushless DC motor (BLDC)
- Easy to clean inner frame
- Easy mounting system for simple installation and alignment

#### Planning notes

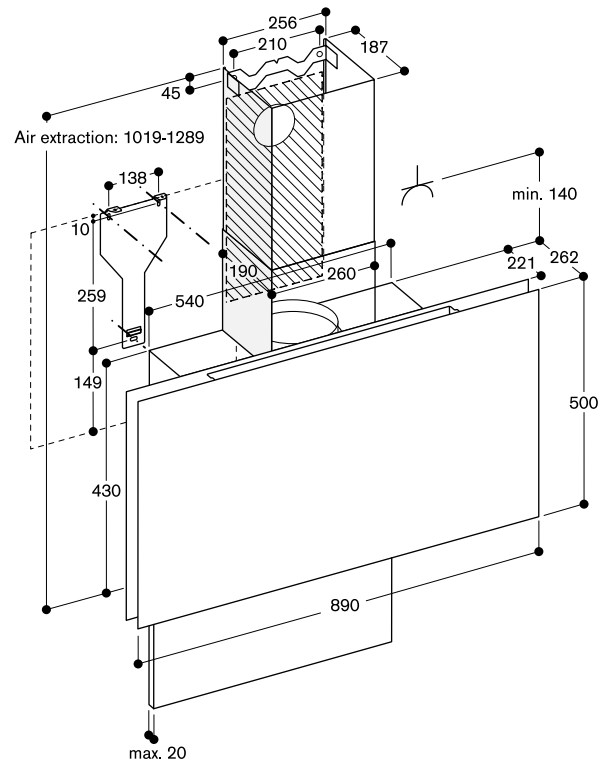
The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode. Clearance above gas appliances min. 70 cm. Clearance above electric appliances min. 60 cm.

Total connected load: 150 W  
Connecting cable 1.3 m with plug

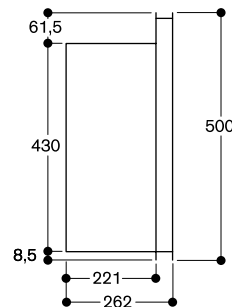
#### Air recirculation



#### Air extraction



#### Side view







**AW 250 192**

Full glass front in Gaggenau Anthracite  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 30,000**

**AW 251 192**

Full glass front in Gaggenau Metallic  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 30,000**

**AW 253 192**

Full glass front in Gaggenau Silver  
Width 90 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 30,000**

**AW 250 172**

Full glass front in Gaggenau Anthracite  
Width 70 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 28,000**

**AW 251 172**

Full glass front in Gaggenau Metallic  
Width 70 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 28,000**

**AW 253 172**

Full glass front in Gaggenau Silver  
Width 70 cm  
Air recirculation ex factory  
Delivery without chimney  
**HK\$ 28,000**

**Installation accessories**

**AD 200 012**

Stainless steel air extraction chimney  
**HK\$ 2,000**

**Special accessories**

**AA 250 112**

2 regenerable activated charcoal filter  
For air recirculation  
Combinable with the wall-mounted hood AW 25x 192 and AW 25x 172  
Extended change interval of the activated charcoal filter: regenerable up to 30 times  
Regenerable in the oven at 200 °C  
**HK\$ 5,000**

**AA 250 113**

2 activated charcoal filter  
For air recirculation  
Combinable with the wall-mounted hood AW 25x 192 and AW 25x 172  
For installation in the appliance  
Suitable for the preparation of fish and seafood due to special treatment  
**HK\$ 1,500**

**Wall-mounted hood 200 series**  
**AW 250 / AW 251 / AW 253**

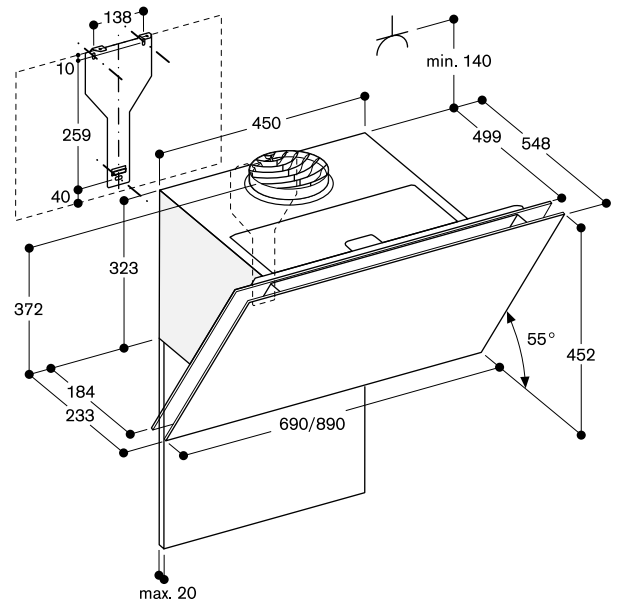
- Glass cover fitting to oven 200 series
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensorcontrolled power adjustment depending on the build-up of cooking vapours
- Air output at level 3/Intensive according to EN 61591:
  - Appliance width 90 cm:  
Air extraction: 530 / 960 m³/h  
Air recirculation: 460 / 670 m³/h
  - Appliance width 70 cm:  
Air extraction: 530 / 970 m³/h  
Air recirculation: 470 / 680 m³/h
- Sound power level according to EN 60704-3:
  - Appliance width 90 cm:  
Air extraction: 57 / 70 dB (A) re 1 pW  
Air recirculation: 68 / 78 dB (A) re 1 pW
  - Appliance width 70 cm:  
Air extraction: 57 / 70 dB (A) re 1 pW  
Air recirculation: 68 / 78 dB (A) re 1 pW
- 3 electronically controlled power levels and 1 intensive mode
- Automatic function with sensorcontrolled run-on function
- Grease filter and activated charcoal filter saturation indicator
- Interval ventilation, 6 min
- Cooktop-based ventilation control (with suitable cooktop)
- Integrated WiFi module for digital services (Home Connect)
- Metal grease filter, dishwasher-safe
- 2 activated charcoal filter fitted in appliance ex factory.
- Neutral white LED light (3500 K), continuously dimmable
- Lamp output 2 x 3 W
- Ambient LED light (3000 K), colour adjustable with Home Connect
- Fan technology with highly efficient, brushless DC motor (BLDC)
- Easy to clean inner frame
- Easy mounting system for simple installation and alignment

**Planning notes**

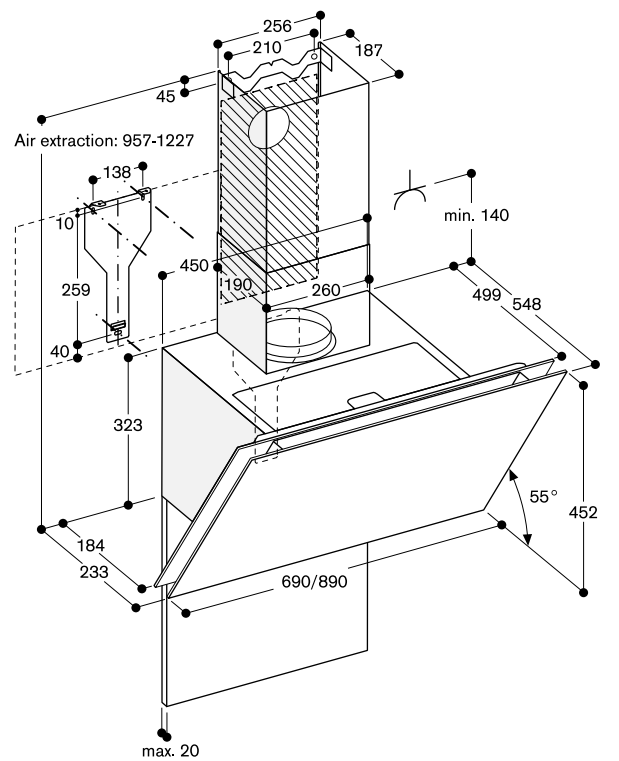
The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.  
Clearance above gas appliances min. 70 cm.  
Clearance above electric appliances min. 60 cm.

Total connected load: 270 W  
Connecting cable 1.3 m with plug

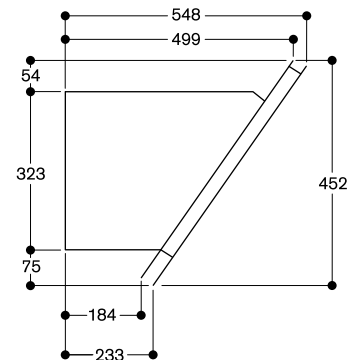
**Air recirculation**



**Air extraction**



**Side view**





**AF 210 191**  
Stainless steel handle bar  
Width 90 cm  
Air extraction/Air recirculation  
**HK\$ 22,000**

**AF 210 161**  
Stainless steel handle bar  
Width 60 cm  
Air extraction/Air recirculation  
**HK\$ 19,000**

**Installation accessories**

**AA 210 490**  
Lowering frame for 90 cm flat kitchen hood  
**HK\$ 4,500**

**AA 210 460**  
Lowering frame for 60 cm flat kitchen hood  
**HK\$ 3,800**

**AA 210 491**  
Assembly kit for 90cm upper cabinet  
Can be combined with AF 210 191  
**HK\$ 1,200**

**AA 211 812**  
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface  
**HK\$ 4,200**

**AA 210 110**  
1 activated charcoal filter with high efficient odour reduction due to increased surface  
For air recirculation module AA 211 812  
**HK\$ 1,200**

**Flat kitchen hood 200 series**  
**AF 210**

- Fan technology with highly efficient, brushless DC motor (BLDC)
- Automatic function with sensorcontrolled run-on function
- Dimmable, warm white LED light for ideal illumination of the whole cooktop
- Controls at front
- 3 electronically controlled power levels and 1 intensive mode
- Grease filter saturation indicator
- Stainless steel grease filter, dishwasher-safe.
- Light can be switched on separately
- Integrated sound insulation for quiet operation
- The fan is activated when the steam screen is extended
- Patented technology for extension of the steam screen by touching the handle bar
- Extendable steam screen 198 mm
- The patented lowering frame allows the hood to disappear completely into the upper cabinet
- Airflow-optimised interior for efficient air circulation and ease of cleaning
- Patented easy mounting system for simple installation
- Energy efficiency class A+
- Air output at level 3/Intensive according to EN 61591:  
Air extraction: 520 / 930 m<sup>3</sup>/h  
Air recirculation: 510 / 890 m<sup>3</sup>/h  
Sound power level at level 3/ Intensive according to EN 60704-3:  
Air extraction: 56 / 70 dB (re 1 pW)  
Air recirculation: 62 / 69 dB (re 1 pW)

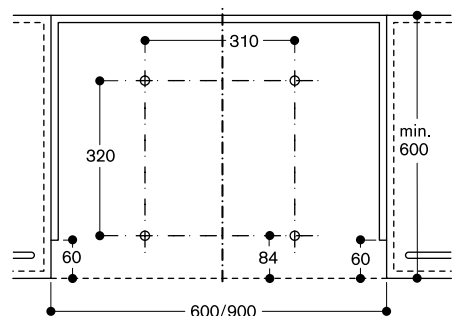
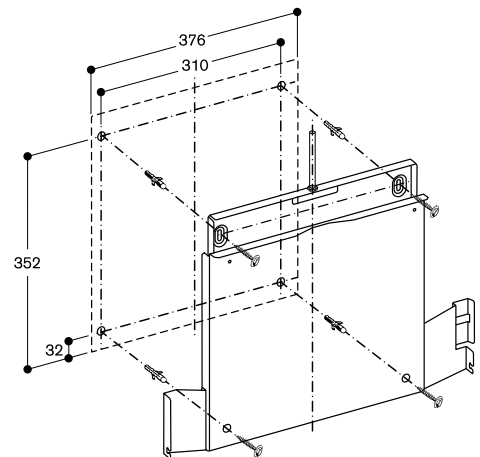
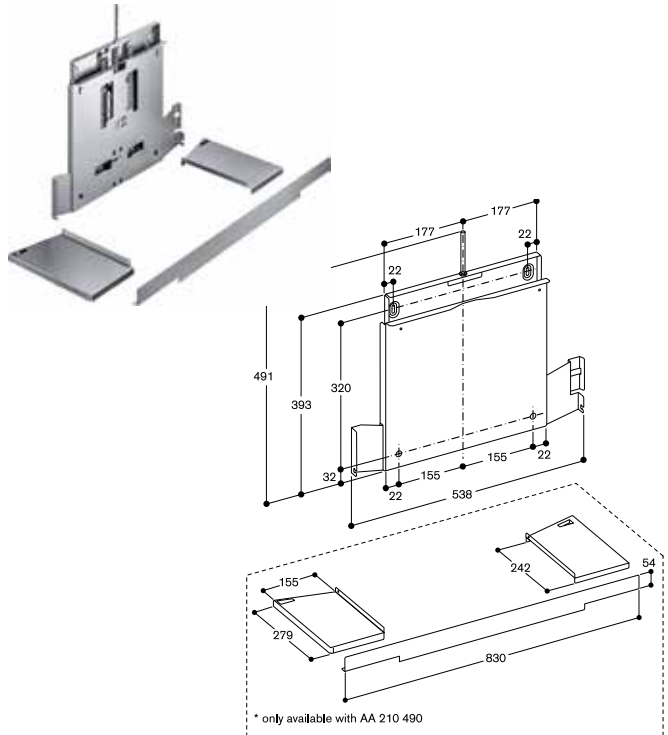
**Planning notes**

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. 70 cm. Clearance above electric appliances min. 60 cm. When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

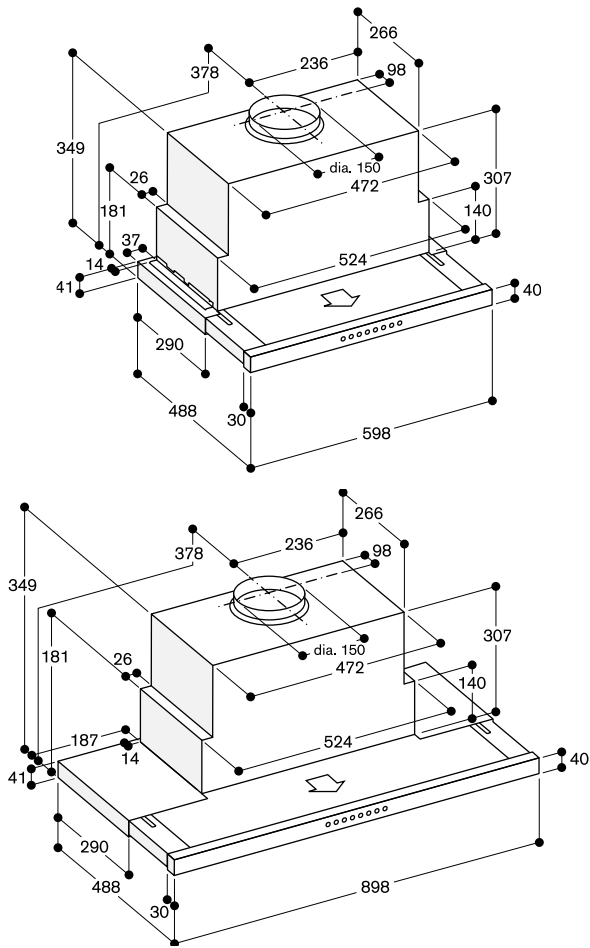
**Lowering frame for flat kitchen hood**

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.

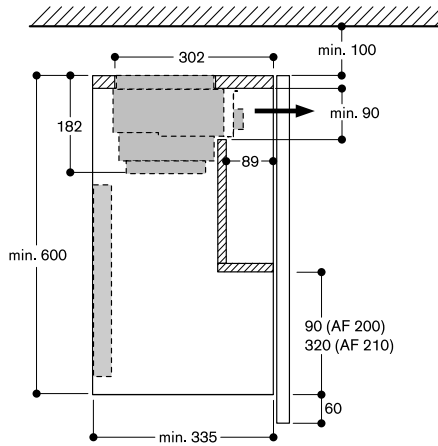
**Connection**  
Total connected load 269/266 W  
Connecting cable 1.8 m, pluggable.



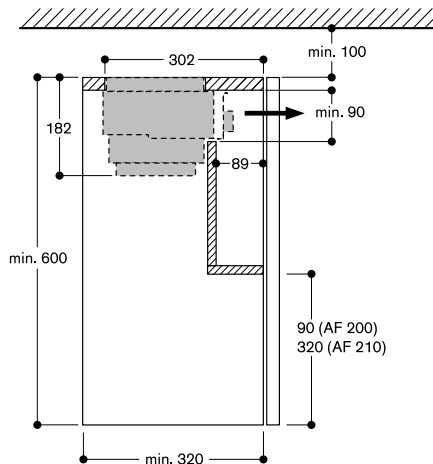
Fitting directly to the kitchen wall



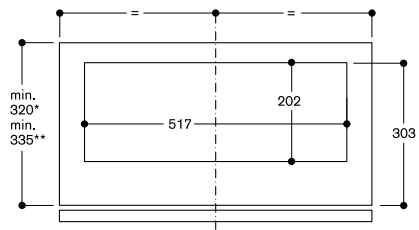
**Cross-section of upper cabinet with AA 211 812 and AA 210 490/460 lowering frame**



**Cross-section of upper cabinet with AA 211 812**

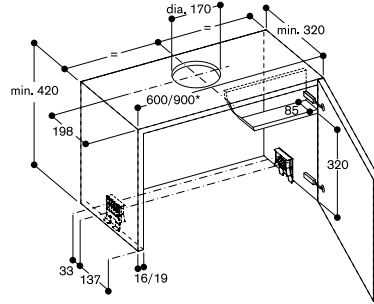


**View of upper cabinet from above with AA 211 812**



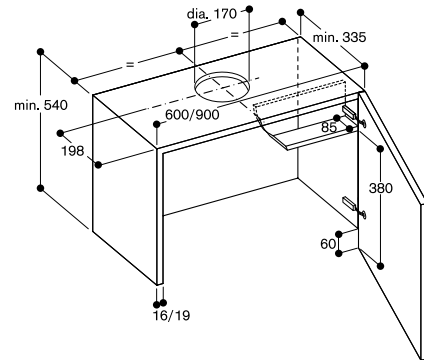
\* Appliance only  
\*\* Appliance with AA 210 490/460 lowering frame

**Upper cabinet for AF 210/211**

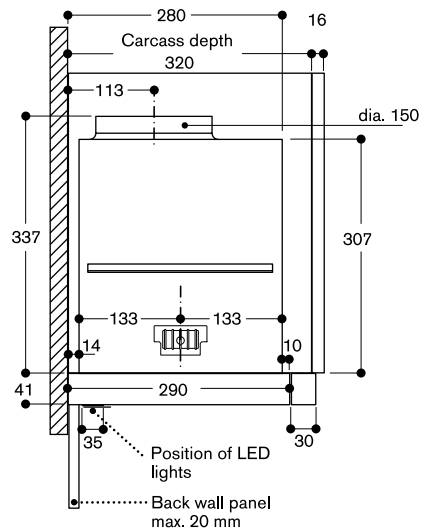
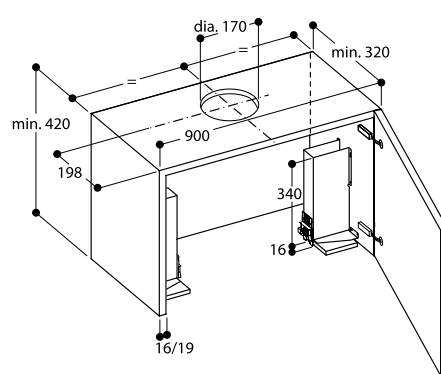


\* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition

**Upper cabinet for AF 210 with AA 210 460/AA 210 490 lowering frame**



**Upper cabinet for AF 210/211 in connection with AA 210 491**





#### AH 900 191

Stainless steel front panel

Width 90 cm

Air extraction

HK\$ 18,000

#### AH 900 161

Stainless steel front panel

Width 60 cm

Air extraction

HK\$ 16,000

### Flat kitchen hood

#### AH 900

- From the inventor of flat kitchen hoods
- Especially quiet
- Easy filter change
- Air output at level 3/Intensive according to EN 61591 & Sound power level according to EN 60704-3:
  - Appliance width 90 cm: Air extraction: 460 / 680 m<sup>3</sup>/h
  - Appliance width 60 cm: Air extraction: 450 / 640 m<sup>3</sup>/h
- Controls at front
- 3 electronically controlled output levels
- Intensive mode
- Interval ventilation, 5 min.
- Run-on function, 10 min.
- Grease filter saturation indicator
- Cartridge-type filter, dishwasher-safe
- Lighting colour 4000 K
- Compact fluorescent lamp 2 x 24/36 W
- Light can be switched on separately
- Extendable steam screen 175 mm

#### Planning notes

Vario cooktops with intensive production of vapours like VR/VP/VF should be placed in the middle beneath the cooker hood (in this case air recirculation is not recommended).

Clearance above gas appliances min. 70 cm.

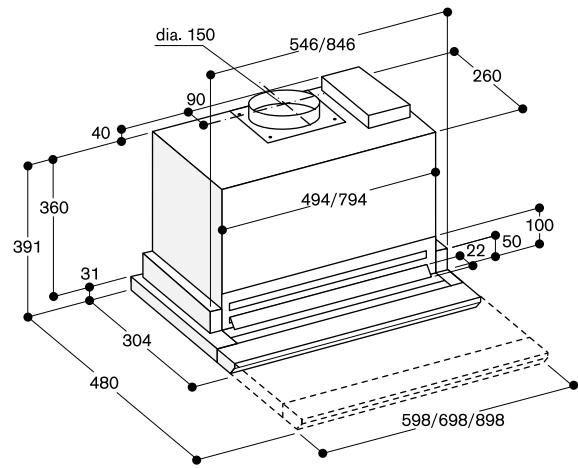
Clearance above electric appliances min. 60 cm.

To be installed in an upper cabinet without base.

To change the filter, the door of the cabinet must be opened completely.

Total connected load: 240/230 W

Connection cable 1.5 m with plug







## The Vario cooling 400 series

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

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

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





The cooling range comes in four different widths from 45.7 cm to 91.4 cm for a double door. Several freezer models dispense ice and water from the door and others challenge you to fill a cavernous internal, frostfree space.

Light from the ceiling spots and the LED light pillars is beautifully reflected in the stainless steel interior. Light illuminates the space without blinding the eye.

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

Cooling precision is assured with evenly distributed temperatures. A variety of climate zones can be individually adjusted and each setting is absolutely accurate, to the degree. Ideal storage conditions are also met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to 0 °C.



The LED light pillars



The stainless steel interior



The asymmetrically split glass shelf



## The wine climate cabinets

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

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

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

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



With niche widths of 45.7 cm to 61 cm and heights between 82 cm and 213.4 cm, the wine climate cabinets can be fully integrated into a wall configuration or fitted beneath a counter. Electronic temperature control guarantees constant temperatures between 5 °C and 20 °C.

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

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

**Under-counter wine climate cabinet** integrates perfectly into any kitchen whilst offering every function, including two climate zones and even a dimmable presentation light. Despite fitting into the constrained space under a counter, it holds up to 34 bottles in perfect comfort.

Untreated beech rods gently secure the wine, causing no harm to delicate labels. Added to the aluminium trays, the interior environment has been constructed with materials designed to have no effect on aroma or taste, with the internal air even being passed through activated charcoal filters. Finally, exceptional engineering has gone into making the compartment virtually vibration-free and the cushioned door closing system ensures you do not disturb any remaining bottles.



The Vario wine climate cabinet 400 series



The fully extendable shelves



The wine presenter for single bottle display



**Vario fridge-freezer combination  
400 series  
RY 492**

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 526 litres
- Integrated ice maker with fixed inlet water connection
- One motorised glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- Energy efficiency class A+
- Electronic temperature control with temperature display
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- Antimicrobial activated charcoal air filter
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Cooling zone
  - Net volume 380 litres
  - No-frost technology with fast cooling
  - Temperature adjustable from 2 °C to 8 °C
  - 2 safety glass shelves, 1 of which is motorised
  - 1 asymmetrically split safety glass shelf, manually adjustable
  - 2 fully extendable drawers with transparent front
  - Bright interior lighting with light pillars
  - 4 height adjustable door racks, 2 of which are extra deep
  - 2 door racks with transparent flap
- Fresh cooling zone
  - No-frost technology
  - 1 full width fully extendable fresh cooling drawer with transparent front, manually controllable
- Freezing zone
  - Net volume 146 litres
  - No-frost technology with fast freezing
  - 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 spots
- Ice maker
  - Integrated in the freezer compartment, with fixed inlet water connection
  - Can be switched off
  - Ice cube production approx. 1.7 kg/24 h
  - Removable ice storage container with approx. 3 kg capacity
- Energy consumption 423 kwh/year
- Noise level 42 dB (re 1 pW)

**RY 492 301**

Fully-integrated  
Niche width 91.4 cm  
With two doors  
HK\$ 116,000

**Accessories included in the price**

1 egg holder with lid, 1 ice cube scoop

**Installation accessories**

**RA 421 912**

Stainless steel door panels with handles  
HK\$ 18,000

**RA 425 110**

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm  
HK\$ 2,200

**RA 425 910**

Handle bar, stainless steel, short  
With 2 mounts, length 810 mm, drilling distance between the mounts 787 mm  
HK\$ 1,900

**RA 460 011**

Additional side heating element  
Required if appliances are installed next to each other  
Not required if appliances are installed more than 160 mm apart from each other  
HK\$ 8,500

**Planning notes**

Flat hinge.

Door opening angle of 115 °, fixable at 90 °

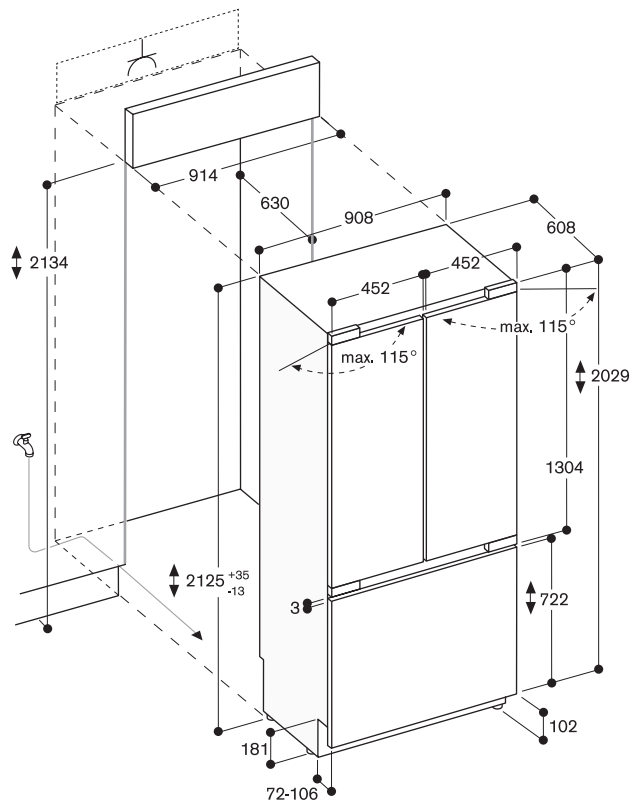
Max. door panel weight: Each door 57 kg, drawer 10 kg.

Shut-off valve for water connection must be planned next to the appliance and always be accessible

If the water pressure exceed 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Supply hose 3.0 m with 3/4 " connection  
Water pressure 2 to 8 bar

Total connected load: 0.574 kW  
Power supply: 13 A socket  
Connection cable 3 m



The maximum door panel dimensions are based on a clearance of 3 mm.



#### RB 492 301

Fully-integrated  
Niche width 91.4 cm  
With one door  
HK\$ 112,000

#### RB 472 301

Fully-integrated  
Niche width 76.2 cm  
With one door  
HK\$ 106,000

#### Accessories included in the price

1 egg holder with lid, 1 ice cube scoop

#### Installation accessories

##### RA 421 910

Stainless steel door panels with handles  
For RB 492  
HK\$ 16,000

##### RA 421 930

Aluminium door panels with handles  
For RB 492  
HK\$ 19,000

##### RA 421 712

Stainless steel door panels with handles  
For RB 472  
HK\$ 15,000

##### RA 425 110

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm,  
drilling distance between each  
mount 554 mm  
For RB 492/472  
HK\$ 2,200

##### RA 425 910

Handle bar, stainless steel, short  
With 2 mounts, length 810 mm,  
drilling distance between the  
mounts 787 mm  
For RB 492  
HK\$ 1,900

#### Vario fridge-freezer combination 400 series

RB 492 / RB 472

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 532/438 litres
- Integrated ice maker with fixed inlet water connection
- One motorised glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- Energy efficiency class A+/A++
- Electronic temperature control with temperature display
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- Antimicrobial activated charcoal air filter
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Cooling zone
  - Net volume 386/319 litres
  - No-frost technology with fast cooling
  - Temperature adjustable from 2 °C to 8 °C
  - 2 safety glass shelves, 1 of which is motorised
  - 1 asymmetrically split safety glass shelf, manually adjustable
  - 2 fully extendable drawers with transparent front
  - Bright interior lighting with light pillars
  - 2 height adjustable door racks, 1 of which are extra deep (only RB 492 301)
  - 1 door racks with transparent flap
- Fresh cooling zone
  - No-frost technology
  - 1 full width fully extendable fresh cooling drawer with transparent front, manually controllable
- Freezing zone
  - Net volume 146/119 litres
  - No-frost technology with fast freezing
  - 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 h
  - 2 fully extendable drawers
  - Interior lighting with 2/1 spots
- Ice maker
  - Integrated in the freezer compartment, with fixed inlet water connection
  - Can be switched off
  - Ice cube production approx. 1.7 kg/24 h
  - Removable ice storage container with approx. 3 kg capacity
- Energy consumption 426/292 kWh/year
- Noise level 42/43 dB (re 1 pW)

#### RA 425 710

Handle bar, stainless steel, short  
With 2 mounts, length 658 mm,  
drilling distance between the  
mounts 637 mm  
For RB 472  
HK\$ 1,800

#### RA 425 730

Handle bar, aluminium, short  
With 2 mounts, length 658 mm,  
drilling distance between the  
mounts 637 mm  
For RB 472  
HK\$ 1,800

#### RA 460 011

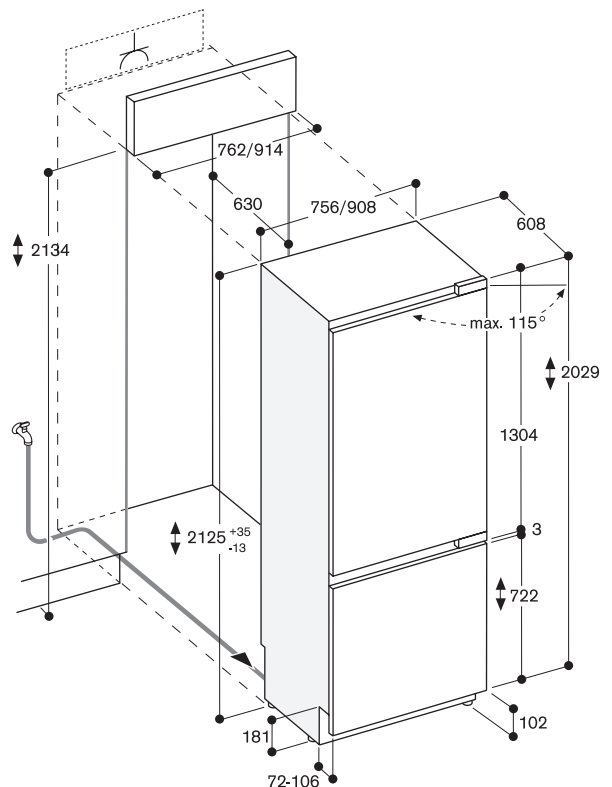
Additional side heating element  
Required if appliances are  
installed next to each other  
Not required if appliances are  
installed more than 160 mm apart  
from each other  
HK\$ 8,500

#### Planning notes

Flat hinge.  
Door hinge right, reversible.  
Door opening angle of 115 °,  
fixable at 90 °  
Max. door panel weight: Door 35 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 exceed 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Supply hose 3.0 m with 3/4 " connection  
Water pressure 2 to 8 bar

Total connected load:  
0.574/0.177 kW  
Power supply: 13 A socket  
Connection cable 3 m



The maximum door panel dimensions are based on a clearance of 3 mm.



#### RC 472 301

Fully-integrated  
Niche width 76.2 cm

HK\$ 98,000

#### RC 462 301

Fully-integrated  
Niche width 61 cm

HK\$ 90,000

#### Accessories included in the price

1 egg holder with lid

#### Installation accessories

##### RA 421 710

Stainless steel door panels with handles

For RC 472

HK\$ 12,000

##### RA 421 610

Stainless steel door panels with handles

For RC 462

HK\$ 10,000

##### RA 425 110

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm,  
drilling distance between each  
mount 554 mm

HK\$ 2,200

##### RA 460 011

Additional side heating element  
Required if appliances are  
installed next to each other  
Not required if appliances are  
installed more than 160 mm apart  
from each other

HK\$ 8,500

#### Vario refrigerator 400 series

RC 472 / RC 462

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 479/369 litres
- One motorised glass shelf, adjustable when fully loaded
- Energy efficiency class A+/A++
- Electronic temperature control with temperature display
- Dynamic cold air distribution with Mult-Air-Flow
- Automatic defrosting with defrost water evaporation
- Antimicrobial activated charcoal air filter
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Cooling zone
  - Net volume 413/318 litres
  - No-frost technology with fast cooling
  - Temperature adjustable from 2 °C to 8 °C
  - 4 safety glass shelves, 1 of which is motorised, 2 manually adjustable
  - 2 fully extendable drawers with transparent front, 1 of which deep and 1 shallow
  - Bright interior lighting with light pillars
  - 3 height adjustable door racks, 1 of which are extra deep
  - 1 door rack with transparent flap
- Fresh cooling zone close to 0 °C
  - Net volume 66/51 litres
  - Separate automatic temperature control, with settings for fish, meat or vegetables
  - 1 large, fully extendable drawer with transparent front and integrated lighting
- Energy consumption 182/133 kWh/year
- Noise level 40/40 (re 1 pW)

#### Planning notes

Flat hinge.

Door hinge right, reversible.

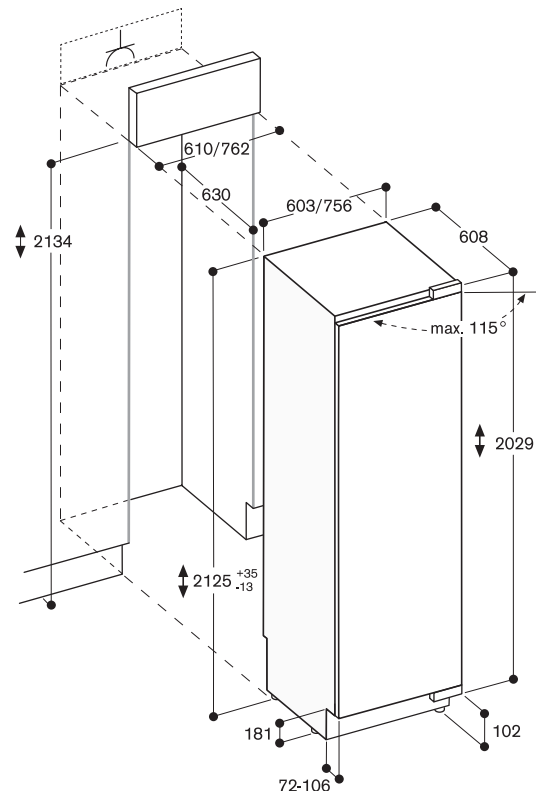
Door opening angle of 115 °,  
fixable at 90 °

Max. door panel weight: 21/35 kg.

Total connected load: 0.311/  
0.266 kW

Power supply: 13 A socket

Connection cable 3 m



The maximum door panel dimensions are based on a clearance of 3 mm.





#### RF 471 301

Fully-integrated  
Niche width 76.2 cm  
HK\$ 98,000

#### RF 461 301

Fully-integrated  
Niche width 61 cm  
HK\$ 90,000

#### RF 411 301

Fully-integrated  
Niche width 45.7 cm  
HK\$ 84,000

#### Accessories included in the price

1 ice cube scoop

#### Installation accessories

##### RA 421 710

Stainless steel door panels with handles  
For RF 471  
HK\$ 12,000

##### RA 421 610

Stainless steel door panels with handles  
For RF 461  
HK\$ 10,000

##### RA 421 110

Stainless steel door panels with handles  
For RF 411  
HK\$ 8,000

##### RA 425 110

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm,  
drilling distance between each  
mount 554 mm  
HK\$ 2,200

##### RA 460 011

Additional side heating element  
Required if appliances are  
installed next to each other  
Not required if appliances are  
installed more than 160 mm apart  
from each other  
HK\$ 8,500

#### Vario freezer 400 series

RF 471 / RF 461 / RF 411

- Stainless steel interior
- Generous lighting concept
- Integrated ice maker with fixed inlet water connection
- Solid aluminium door racks
- Net volume 421/321/222 litres
- Energy efficiency class A+/A+/A+
- Electronic temperature control with digital display
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Freezing zone
  - No-frost technology with fast freezing
  - Temperature adjustable from -16 °C to -24 °C
  - 4-star freezer compartment
  - Freezing capacity 20/18/18 kg/24 h
  - Storage time after a malfunction 14/13/10 h
  - 4 solid metal shelves, 3 of which are manually adjustable
  - 2 fully extendable drawers with 1 transparent front, 1 of which large, 1 regular
- Bright interior lighting with light pillars
- 4 height-adjustable door racks, 1 of which is extra deep
- 1 door rack with transparent front flap
- Ice maker
  - Integrated, with fixed inlet water connection
  - Can be switched off
  - Ice cube production approx. 1.4 kg/24 h
  - Removable ice storage container with approx. 4 kg capacity
- Energy consumption 375/360/271 kwh/year
- Noise level 427/357/319 (re 1 pW)

#### Planning notes

Flat hinge.

Door hinge right, reversible.  
Door opening angle of 115 °,  
fixable at 90 °

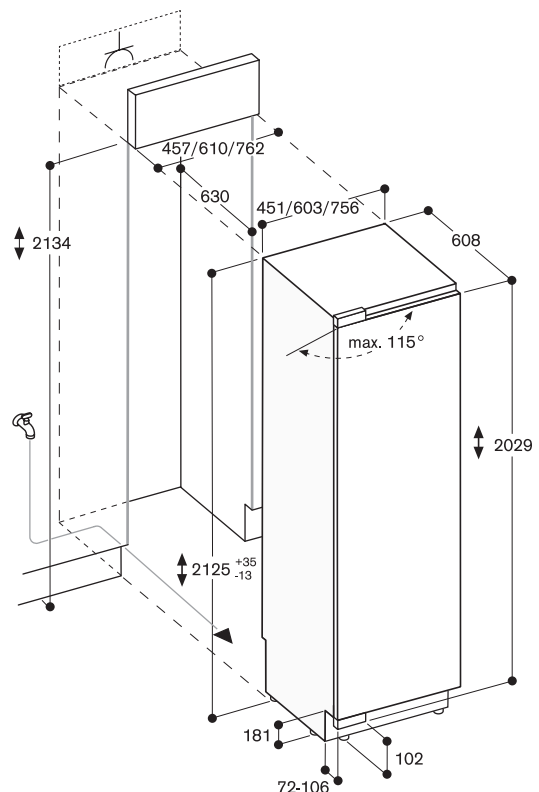
Max. door panel weight:  
18/40/56 kg.

Shut-off valve for water connection must be planned next to the appliance and always be accessible

If the water pressure exceed 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Supply hose 3.0 m with 3/4 " connection  
Water pressure 2 to 8 bar

Total connected load:  
0.501/0.421/0.366 kW  
Power supply: 13 A socket  
Connection cable 3 m



The maximum door panel dimensions are based on a clearance of 3 mm.



#### RF 463 300

Fully-integrated  
Niche width 61 cm  
Right-hinged  
HK\$ 95,000

#### RF 463 301

Fully-integrated  
Niche width 61 cm  
Left-hinged  
HK\$ 95,000

#### RF 413 300

Fully-integrated  
Niche width 45.7 cm  
Right-hinged  
HK\$ 89,000

#### RF 413 301

Fully-integrated  
Niche width 45.7 cm  
Left-hinged  
HK\$ 89,000

#### Installation accessories

##### RA 422 610

Stainless steel door panels with handles  
For RF 463  
HK\$ 10,000

##### RA 422 630

Aluminium door panels with handles  
For RF 463  
HK\$ 12,000

##### RA 422 110

Stainless steel door panels with handles  
For RF 413  
HK\$ 8,000

##### RA 425 110

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm,  
drilling distance between each  
mount 554 mm  
HK\$ 2,200

##### RA 460 011

Additional side heating element  
Required if appliances are  
installed next to each other  
Not required if appliances are  
installed more than 160 mm apart  
from each other  
HK\$ 8,500

#### Vario freezer with water and ice dispenser 400 series RF 463/RF 413

- Stainless steel interior
- Generous lighting concept
- Integrated ice maker with fixed inlet water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Solid aluminium door racks
- Net volume 299/198 litres
- Energy efficiency class A+
- Electronic temperature control with digital display
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Freezing zone
  - No-frost technology with fast freezing
  - Temperature adjustable from -16 °C to -24 °C
  - 4-star freezer compartment
  - Freezing capacity 14/9 kg/24 h
  - Storage time after a malfunction 12/9 h
  - 4 solid metal shelves, 2 of which are manually adjustable
  - 2 fully extendable drawers with 1 transparent front, 1 of which large, 1 regular
  - Bright interior lighting with light pillars
  - 1 extra deep door rack
  - 1 door rack with transparent front flap
- Ice and water dispenser
  - Illuminated
  - Integrated, with fixed inlet water connection
  - Can be switched off
  - Ice cube production approx. 1.9 kg/24 h
  - Ice cubes and crushed ice
  - Removable ice storage container with approx. 3 kg capacity
  - Ice water supply approx. 1.5 litres
- Energy consumption 342/299 kWh/year
- Noise level 41/41 dB (re 1 pW)

#### Planning notes

Flat hinge.

Door opening angle of 115 °,  
fixable at 90 °

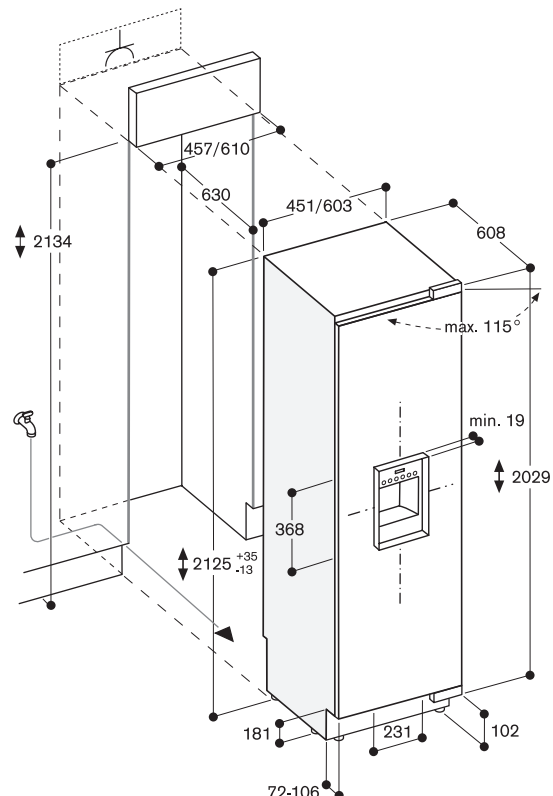
Max. door panel weight: 57/63 kg.  
Shut-off valve for water connection  
must be planned next to the  
appliance and always be  
accessible

If the water pressure exceed 0.8  
MPa (8 bar), connect pressure  
relief valve between water tap and  
hose set.

Supply hose 3.0 m with 3/4 " connection  
Water pressure 2 to 8 bar

Total connected load: 0.592/  
0.55 kW

Power supply: 13 A socket  
Connection cable 3 m



The maximum door panel dimensions are based on a clearance of 3 mm.



## Vario wine climate cabinet

### 400 series

RW 464 / RW 414

- Two 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 beech and aluminium
- Presentation light option
- Low-vibration operation
- Capacity 98/70 bottles (based on 0.75 l standard bottles)
- Electronic temperature control with digital display
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- Antimicrobial activated charcoal air filter
- UV-protection
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Net volume 390/271 litres
- 10 fully extendable bottle trays, up to 4 of which for storage of magnum bottles
- Space for max. 13 bottle trays or shelves in aluminium
- Interior lighting with 2 ceiling spots in the upper and 2/1 ceiling spot in the lower climate zone, can be used as presentation light.
- Energy efficiency class B
- Energy consumption 237/228 kWh/year
- Noise level 42/42 (re 1 pW)

### RW 464 361

Fully-integrated  
Niche width 61 cm  
HK\$ 102,000

### RW 414 361

Fully-integrated  
Niche width 45.7 cm  
HK\$ 95,000

### Installation accessories

#### RA 421 611

Stainless steel door panel frame with handle, left-hinged  
For RW 464  
HK\$ 11,000

#### RA 421 612

Stainless steel door panel frame with handle, right-hinged  
For RW 464  
HK\$ 11,000

#### RA 421 631

Aluminium door panel frame with handle, left-hinged  
For RW 464  
HK\$ 15,000

#### RA 421 111

Stainless steel door panel frame with handle, left-hinged  
For RW 414  
HK\$ 9,000

#### RA 421 112

Stainless steel door panel frame with handle, right-hinged  
For RW 414  
HK\$ 9,000

#### RA 421 132

Aluminium door panel frame with handle, right-hinged  
For RW 414  
HK\$ 13,000

#### RA 425 110

Handle bar, stainless steel, long  
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm  
HK\$ 2,200

#### RA 420 010

Door lock  
HK\$ 2,400

#### RA 460 011

Additional side heating element  
Required if appliances are installed next to each other  
Not required if appliances are installed more than 160 mm apart from each other  
HK\$ 8,500

## Optional accessories

### RA 093 130

Presenters in aluminium for single bottle display (set of 3) for RW 414  
HK\$ 2,400

### RA 093 630

Presenters in aluminium for single bottle display (set of 3) for RW 464  
HK\$ 3,300

### RA 492 630

Fully extendable shelves in aluminium  
For 61 cm wide appliances  
Suitable for decanters, open bottles and humidors  
HK\$ 4,700

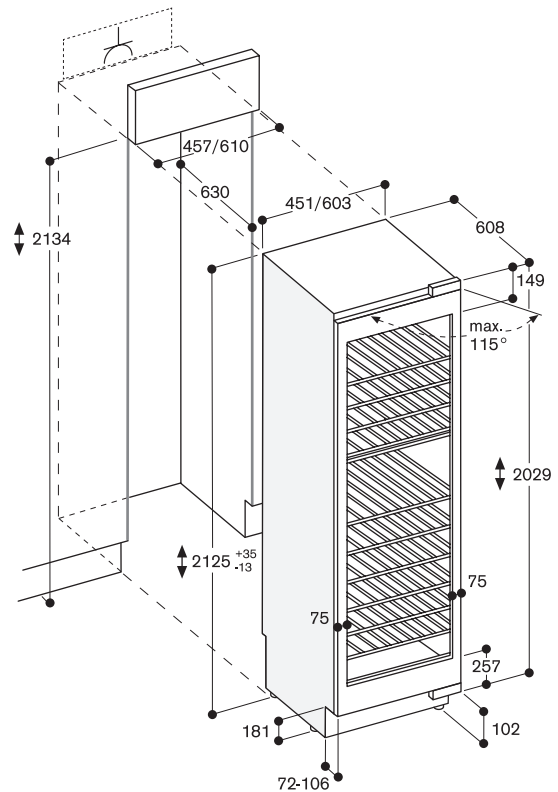
## Planning notes

Flat hinge.

Door hinge right, reversible.  
Door opening angle of 115 °, fixable at 90 °  
Max. door panel weight: 67/72 kg.  
The mains socket needs to be planned outside the built-in niche.  
No transport/operation above 1,500 m sea level.

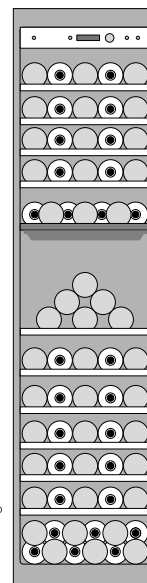
Total connected load: 0.131/0.121 kW

Power supply: 13 A socket  
Connection cable 3 m

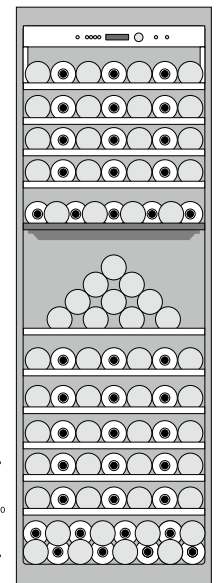


The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



Bottle storage





#### RW 404 261

Under-counter, stainless steel-framed glass door  
Niche width 60 cm

HK\$ 52,000

#### Installation accessories

##### RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets

HK\$ 3,500

#### Wine climate cabinet

##### RW 404

- Two 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
- Side-by-side installation possible with special accessory
- 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
- Dynamic cold air distribution
- Automatic defrosting with defrost water evaporation
- 1 activated charcoal air filter for both climate zones
- UV-protection
- Open-door and malfunction alarm
- Dust filter, dishwasher-safe
- Net volume 94 litres
- Capacity 34 bottles (based on 0.75/l standard bottles)
- 5 bottle trays, 3 of which are extendable
- Storage of magnum bottles possible
- Energy efficiency class A
- Energy consumption 144 kWh/year
- Noise level 38 dB (re1 pW)

#### Planning notes

Flat hinge.

Door hinge right, reversible.

Height-adjustable feet.

Door opening angle fixable at 95 °.

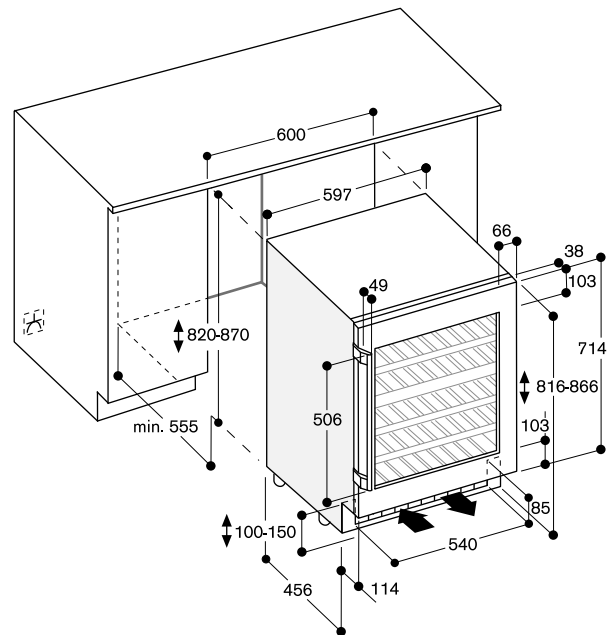
For integration ext to a side wall a clearance of 150 mm hinge side is necessary.

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

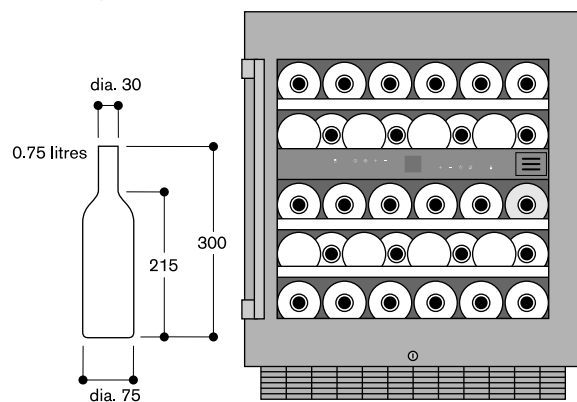
Total connected load: 0.13 kW

Power supply: 13 A socket

Connection cable 2.0 m with plug



#### Bottle storage



# Dimensions of the special accessories – door panels | door panel frames

The cabinetry, the height of the base board, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the special accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:

- Height of the base board: 102 mm
- Overall height of the installation niche: 2.134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

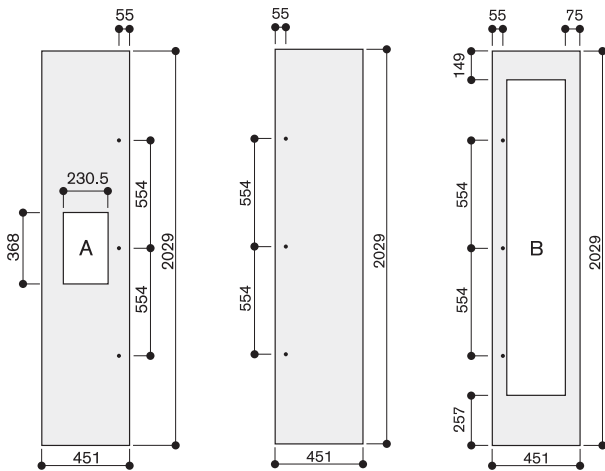
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 205 mm over the floor when opening the appliance door and adapt to the front design.

### Important!

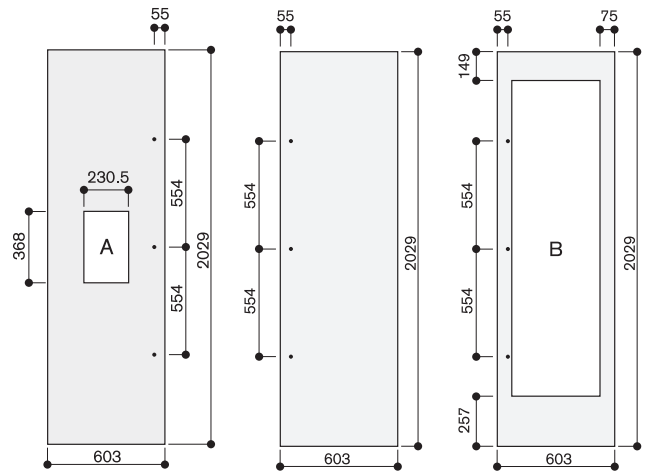
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

### Recess width 45.7 cm



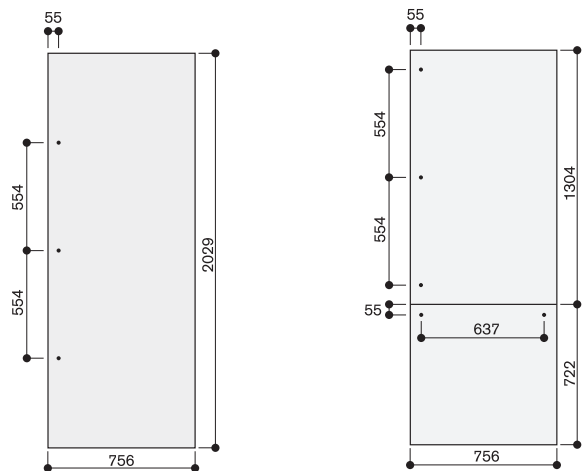
The door panel thickness is 19 mm.  
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.  
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.  
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

### Recess width 61 cm



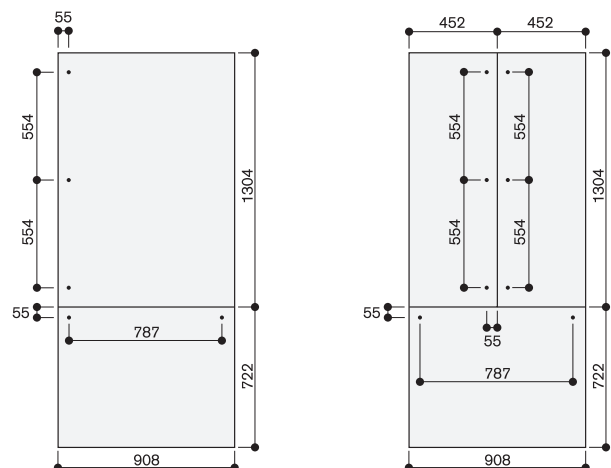
The door panel thickness is 19 mm.  
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.  
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.  
B: Width of the side frame parts of the door panel can be 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.



## The cooling 200 series

This range offers a myriad of cooling solutions: you can lose yourself in up to 395 litres of cool volume or fit one of our refrigerators or freezers into a compact 60 cm by 82 cm slot. Large or small, our minimalist, clean lines make our cooling 200 series a pivotal addition to any room. Choose from a collection of capabilities such as distinct climate zones, fresh cooling drawers, 4-star freezer compartment and adjustable shelving.

After all we are Gaggenau, we define our own standards.



**RB 292 311**

Free-standing, stainless steel-backed full glass doors  
Width 70 cm  
HK\$ 39,000

**Accessories included in the price**

2 ice packs, 1 berry tray, 2 egg trays, 1 wine and champagne rack, 1 glass tray, 1 ice cube tray

**Fridge-freezer combination**

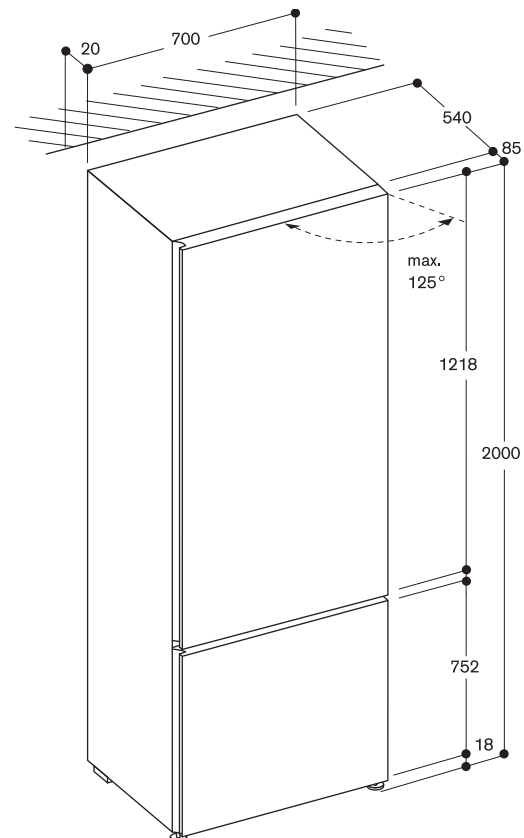
**RB 292**

- Four climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 395 litres
- Energy efficiency class A++
- Electronic temperature control with digital temperature display.
- Touch keys
- Dynamic cold air distribution
- Open-door and malfunction alarm
- Antimicrobial activated charcoal air filter
- Stainless steel top and side panels
- Cooling zone
  - Net volume 267 litres
  - No-frost technology with fast cooling
  - Automatic defrosting with defrost water evaporation
  - Temperature adjustable from 2 °C to 8 °C
  - 4 safety glass shelves, 3 of which are height adjustable
  - Bright interior lighting with integrated glare-free side light elements
  - 1 large door rack for bottles
  - 5 door racks
- Fresh cooling zone
  - Net volume 36 litres
  - Automatic defrosting with defrost water evaporation
  - 1 full width humidity drawer for vegetables with 24 litres net volume, manually controllable
  - 1 full width fresh cooling drawer
- Freezing zone
  - Net volume 92 litres
  - No-frost technology with fast freezing
  - Temperature adjustable from -16 °C to -24 °C
  - 4-star freezer compartment
  - Automatic defrosting with defrost water evaporation
  - Freezing capacity 15 kg/24 h
  - Storage time after a malfunction 16 h
  - 3 freezer drawers
- Energy consumption 284 kwh/year
- Noise level 43 dB (re 1 pW)

**Planning notes**

Door hinge right, reversible.  
Wall recess of 20 mm necessary.  
Door opening angle of 125 °, fixable at 90 °.  
90 mm clearance hinge side for 90 ° door opening, 400 mm for 125 ° door opening and 65 mm handle side necessary.  
If integrated in a kitchenette the body of the appliance needs a front overlap of 15 mm. Alternatively an intermediate panel can be used on the hinge side with a recess of 15 mm and a width of min. 30 mm.  
Front feet are height-adjustable, casters are at the back.

Total connected load: 0.15 kW  
Power supply: 13 A socket  
Connection cable 2.4 m







### RB 282 303

Fully-integrated  
Niche width 56 cm  
HK\$ 28,000

#### Accessories included in the price

2 ice packs, 2 egg trays, 1 wine and champagne rack, 1 ice cube tray

### Fridge-freezer combination

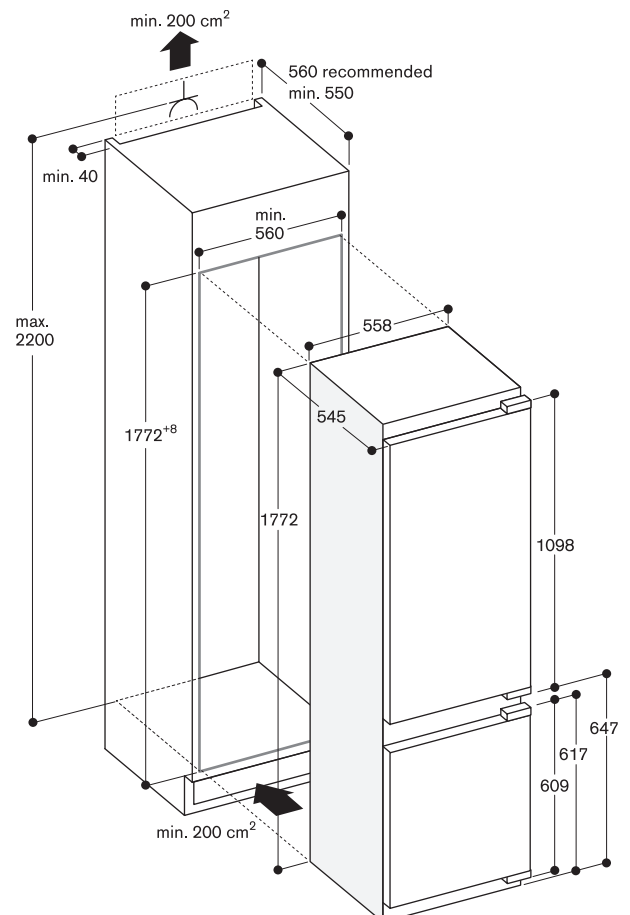
#### RB 282

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 271 litres
- Cushioned door closing system from 20 ° door opening angle, integrated in door hinge
- Energy-saving vacation mode
- Open-door and malfunction alarm
- Cooling zone:
  - Net volume 190 litres
  - Fast cooling
  - Automatic defrosting with defrost water evaporation
  - Temperature adjustable from 2 °C to 8 °C
  - 5 safety glass shelves, of which 1 is fully extendable and 4 height adjustable
  - Wine and champagne rack for 4 bottles, can be completely folded
  - 1 large door rack with aluminium profile for bottles with flexible bottle holder
  - 4 door racks with aluminium profile
  - 1 vegetable drawer
  - Bright interior lighting with integrated glare-free side light elements
- Fresh cooling zone:
  - 1 full width humidity drawer for vegetables with 21 litres net volume, manually controllable
- Freezing
  - Net volume 60 litres
  - Fast freezing
  - Temperature adjustable from -16 °C to -24 °C
  - 4-star freezer compartment
  - Defrost assistance
  - Freezing capacity 5kg/24 h
  - Storage time after a malfunction 26 h
  - 2 freezer drawers, 1 of which extra large
  - 1 safety glass shelf
- Energy consumption 251 kwh/year
- Noise level 38 dB (re 1 pW)

### Planning notes

Flat hinge.  
Door hinge right, reversible.  
Wall recess of 20 mm necessary.  
Door opening angle of 115 °, fixable at 90 °  
Max. door panel weight:  
Upper door 14 kg.  
Lower door 19 kg.

Total connected load: 0.09 kW  
Power supply: 13 A socket  
Connection cable 2.3 m





### RT 222 203

Fully integrated  
Niche width 56 cm  
HK\$ 23,000

#### Accessories included in the price

2 egg trays, 1 wine and champagne rack, 1 ice cube tray

### Fridge-freezer combination

#### RT 222

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 195 litres
- Energy efficiency class A++
- Electronic temperature control with digital display
- Touch keys
- Cushioned door closing system from 20° door opening angle, integrated in door hinge
- Open-door and malfunction alarm
- Cooling zone
  - Net volume 180 litres
  - Automatic defrosting with defrost water evaporation
  - 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
  - 1 vegetable drawer
  - Bright interior lighting with integrated glarefree side light elements
- Fresh cooling
  - 1 full width humidity drawer for vegetables, manually controllable
- Freezing
  - Net volume 15 litres
  - 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
- Energy consumption 172 kwh/year
- Noise level 37 dB (re 1 pW)

### Planning notes

Flat hinge.

Door hinge right, reversible.

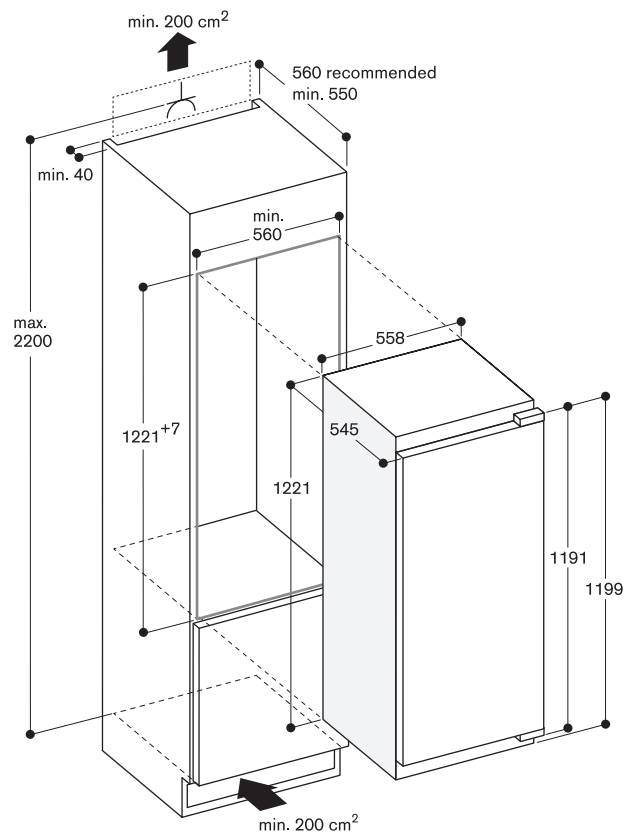
Door opening angle of 115°, fixable at 90°.

Max. door panel weight 14 kg.

Total connected load 0.09 kW

Power supply: 13 A socket

Connecting cable 2.3 m with plug





### RT 200 202

Fully integrated, under-counter  
Niche width 60 cm, Niche height  
82 cm

HK\$ 16,000

Accessories included in the price  
1 egg tray, 1 ice cube tray

### Fridge-freezer combination 200 series

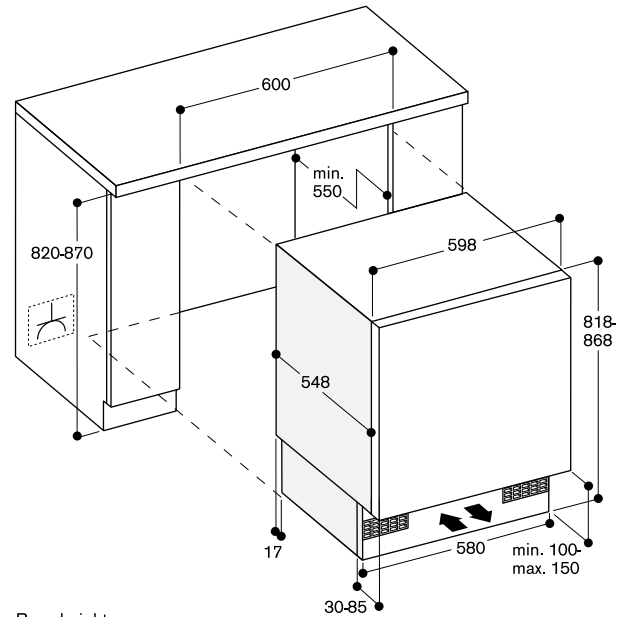
#### RT 200

- Net volume 123 litres
- Energy efficiency class A++
- Cushioned door closing system from 20° door opening angle, integrated in door hinge
- Cooling
  - Net volume 108 litres
  - Automatic defrosting with defrost water evaporation
  - 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
- Freezing
  - Net volume 15 litres
  - Storage temperature -18°C and lower
  - 4-star freezer compartment
  - Freezing capacity 2 kg/24 h
  - Storage time after a malfunction 10 h
- 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

Total connected load 0.09 kW  
Power supply: 13 A socket  
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

- Net volume 137 litres
- Energy efficiency class A++
- Cushioned door closing system from 20° door opening angle, integrated in door hinge
- Automatic defrosting with defrost water evaporation
- 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
- Energy consumption 92 kwh/year
- Noise level 38 dB (re 1 pW)

#### RC 200 202

Fully integrated, under-counter  
Niche width 60 cm, Niche height  
82 cm

HK\$ 15,000

#### Accessories included in the price

1 egg tray

#### 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

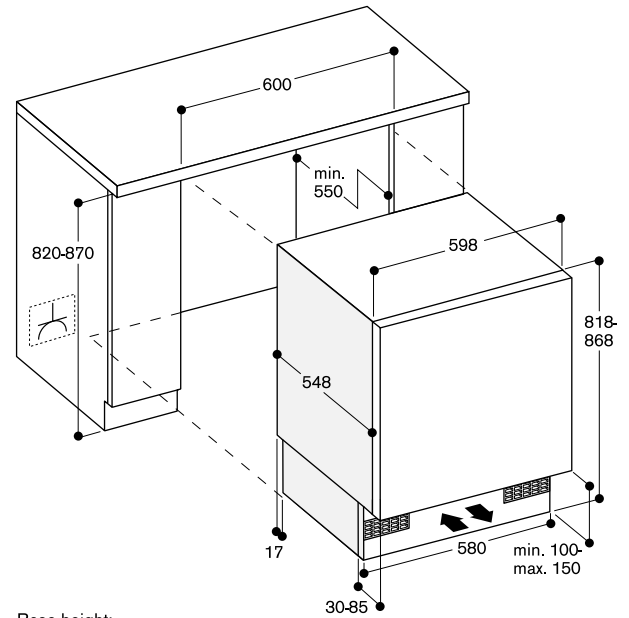
The enclosed ventilation grille  
must be used

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

Total connected load 0.09 kW

Power supply: 13 A socket

Connecting cable 2.3 m with plug



#### Base height:

- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



### RF 200 202

Fully integrated, under-counter  
Niche width 60 cm, Niche height  
82 cm

HK\$ 15,000

Accessories included in the price  
2 ice packs, 1 ice cube tray

### Freezer 200 series

#### RF 200

- Net volume 98 litres
- Energy efficiency class A+
- Cushioned door closing system from 20° door opening angle, integrated in door hinge
- Malfunction signal
- 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
- 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

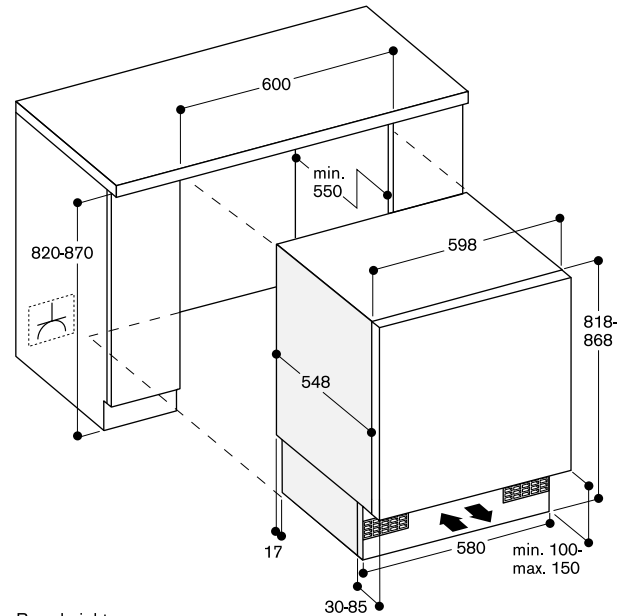
The enclosed ventilation grille must be used

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

Total connected load 0.09 kW

Power supply: 13 A socket

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



## The dishwashers 400 series

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

Choose from two heights, 81.5 cm or 86.5 cm, with flexible hinges available for longer furniture fronts.

Liberal with space, powerful and quick, it is also smart, with a multitude of washing options, a flexible basket system, clever long stemmed glass holder and Gastronorm insert. This is an accommodating space, where great care has gone into every folding spine and adjustable rack. Zeolite technology reduces the eight programme times, enhances drying and decreases energy use.

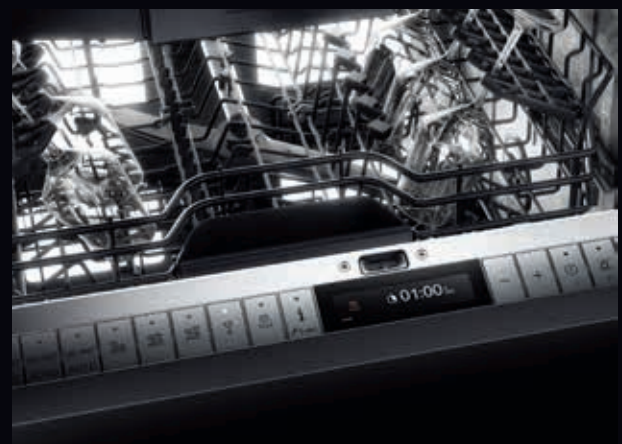
This series is skilful, it can even project the remaining time of the programme onto the floor, on models without flexible hinges.

The innovative lighting concept softly illuminates, revealing the carefully cleaned contents. Emanating from deep within, it highlights the sparkle of the dishes and presents your tableware in a new light.

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

Innovative Zeolite technology helps all our dishwashers within the series achieve their A+++ energy rating and speed. An eco-friendly mineral that absorbs moisture as it releases heat, Zeolite helps wash and dry a full load in under an hour and protects delicate glassware by drying them at a lower, gentler temperature.

As powerful as the range is, it is also quiet and delicate with a push-to-open and cushioned closing system. Smooth running rails are on two or three levels, upper baskets can adjust to three heights and the cutlery drawers can be enlarged to hold items such as cooking utensils and espresso cups. For ease of use, the interior is also perfectly illuminated.



The TFT display



### DF 480 161

Fully integrated, width 60 cm  
Height 81.5 cm

HK\$ 40,000

### Accessories 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

HK\$ 5,000

#### GZ 010 011

Aqua stop extension (2 m long)  
Extends the water inlet and outlet

HK\$ 900

### Optional accessories

#### DA 041 160

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

HK\$ 3,000

#### 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

HK\$ 1,200

### Dishwasher 400 series

#### DF 480

- Energy efficiency class A+++
- 12 place setting capacity
- Zeolite drying technology
- Push-to-open function for perfect integration into handleless furniture fronts
- TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water
- Remaining time projection onto the kitchen floor
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- 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
- 6 options:
  - Intensive,
  - Power,
  - Half Load,
  - Hygiene,
  - Extra Dry,
  - Energy Save
- Time delay up to 24 hours
- Perfectly illuminated interior with innovation backlighting technology
- Rackmatic 3-levels adjustable upper basket
- Cutlery basket
- AquaStop anti-flood protection
- Touch key operation
- Information key with use indications
- Aqua sensor
- Load sensor
- Automatic detergent function
- Heat exchanger
- Triple filter system
- Soft lock
- Water consumption (Eco 50°C): 9.5L
- Energy consumption (Eco 50°C): 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 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.

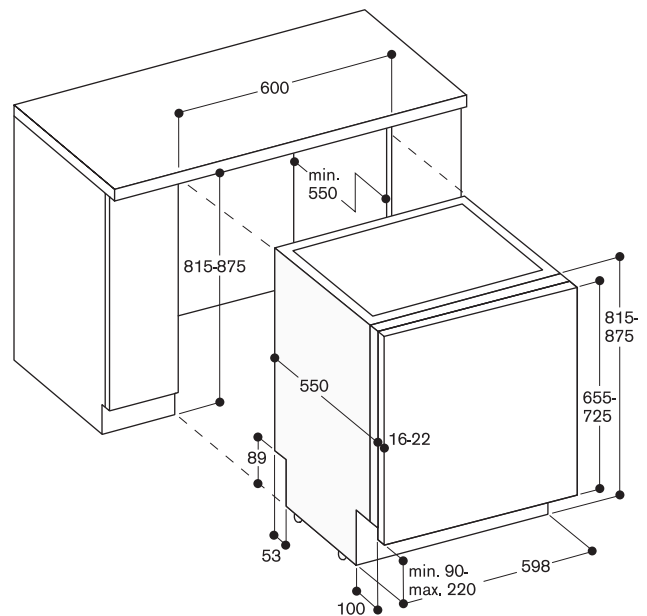
For installation into a tall unit, ventilation openings are required (min. 200 cm<sup>2</sup>).

### Connection

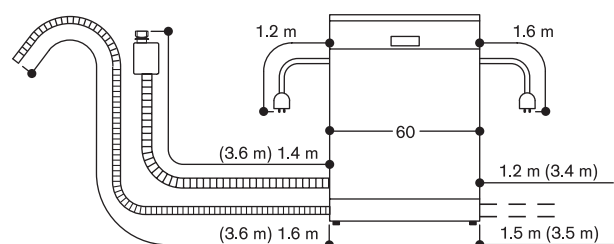
Total connected load 2.4 kW

Connecting cable pluggable

Water connection with 3/4" screw joint



### Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit





**DI 260 111**

Integrated, width 60cm  
 Stainless steel panel  
 Height 81.5 cm  
 HK\$ 31,000

**Accessory included in the price**

1 baking tray spray head, 1 stainless steel trim kit

**Installation accessories**

**GZ 010 011**

Aqua stop extension (2 m long)  
 Extends the water inlet and outlet  
 HK\$ 900

**Optional accessories**

**DA 041 160**

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  
 HK\$ 3,000

**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  
 HK\$ 1,200

**Dishwasher 200 series**

**DI 260**

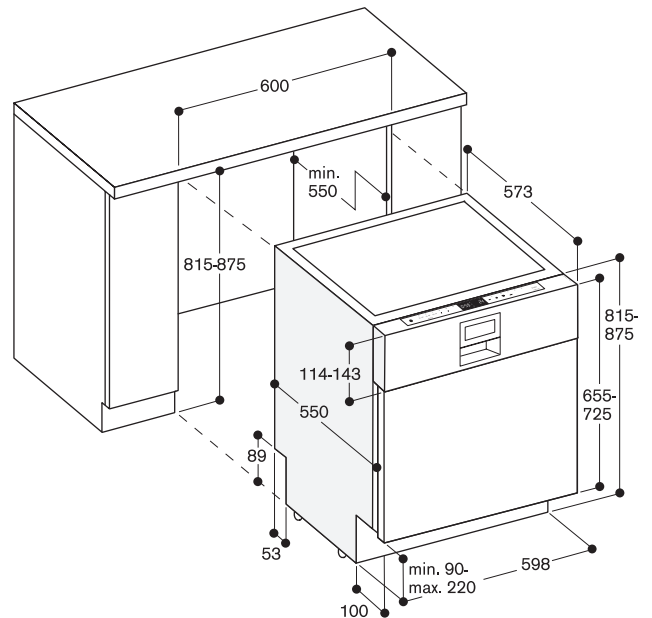
- Energy efficiency class A++
- 12 place setting capacity
- Optional door opening at the end of the programme to support the hygienic drying process
- TFT display for intuitive handling of all functions
- Flexible basket system with smooth running rails on all levels
- 6 programmes:
  - Auto 35°C - 45°C,
  - Auto 45°C - 65°C,
  - Auto 65°C - 75°C,
  - Standard Eco 50°C,
  - Quick wash 45 °C (29 min.),
  - Pre-rinse
- 4 options:
  - Intensive,
  - Power,
  - Half Load,
  - Extra Dry
- Time delay up to 24 hours
- Bright interior lighting
- Rackmatic 3-levels adjustable upper basket
- Cutlery basket
- AquaStop anti-flood protection
- Touch key operation
- Information key with use indications
- Aqua sensor
- Load sensor
- Automatic detergent function
- Heat exchanger
- Triple filter system
- Soft lock
- Water consumption (Eco 50°C): 9.5L
- Energy consumption (Eco 50°C): 0.9 kwh
- Noise level 42 dB (re 1 pW)

**Planning notes**

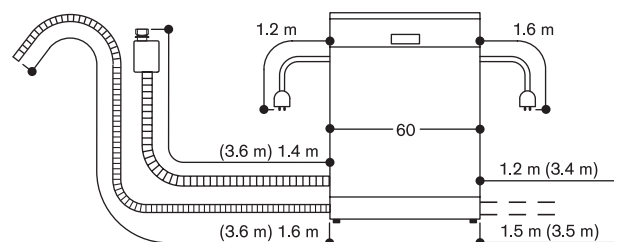
Height-adjustable feet.  
 Appliance plinth recess 100 mm (see drawing).  
 Rear feet adjustable at front.  
 Door weight up to 8.5 kg.  
 Door panel dimension dependent on plinth height of kitchen furniture.  
 For installation into a tall unit, ventilation openings are required (min. 200 cm<sup>2</sup>).

**Connection**

Total connected load 2.4 kW  
 Connecting cable pluggable  
 Water connection with 3/4" screw joint



**Connection dimensions for a 60 cm wide dishwasher**



( ) values with extension kit



## Dishwasher 200 series

### DF 260

- Energy efficiency class A++
- 12 place setting capacity
- Automatic door opening at the end of the programme Standard Eco 50 °C to support the hygienic drying process
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Flexible basket system with smooth running rails on all levels
- 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
- 4 options:
  - Intensive,
  - Power,
  - Half Load,
  - Extra Dry
- Time delay up to 24 hours
- Bright interior lighting
- Rackmatic 3-levels adjustable upper basket
- Cutlery basket
- AquaStop anti-flood protection
- Touch key operation
- Information key with use indications
- Aqua sensor
- Load sensor
- Automatic detergent function
- Heat exchanger
- Triple filter system
- Soft lock
- Water consumption (Eco 50°C): 9.5L
- Energy consumption (Eco 50°C): 0.9 kWh
- Noise level 42 dB (re 1 pW)

### DF 260 163

Fully integrated, width 60cm

Height 81.5 cm

HK\$ 30,000

### Accessory included in the price

1 baking tray spray head, 1 stainless steel trim kit

### Installation accessories

#### GZ 010 011

Aqua stop extension (2 m long)

Extends the water inlet and outlet

HK\$ 900

### Optional accessories

#### DA 041 160

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

HK\$ 3,000

#### 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

HK\$ 1,200

## 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 8.5 kg.

Door panel dimension dependent on plinth height of kitchen furniture.

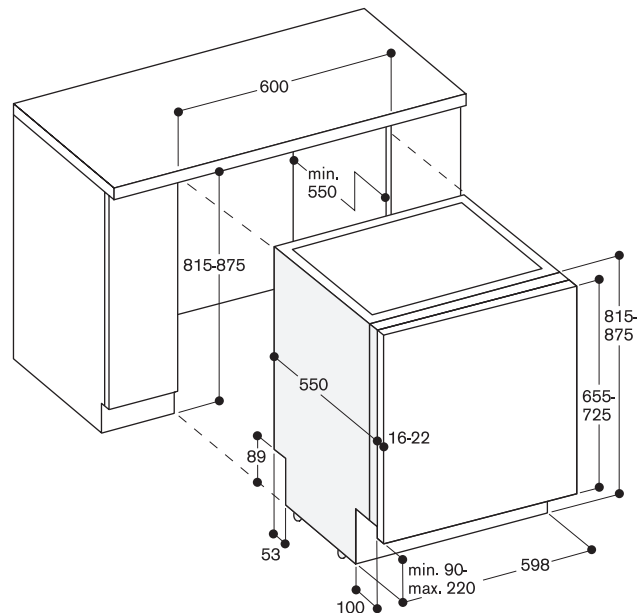
For installation into a tall unit, ventilation openings are required (min. 200 cm<sup>2</sup>).

### Connection

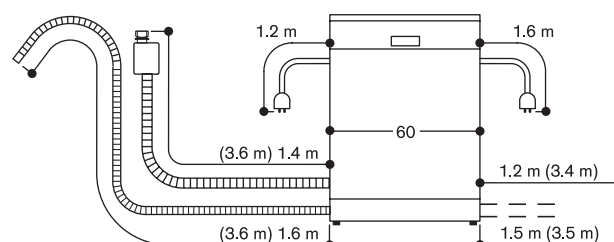
Total connected load 2.4 kW

Connecting cable pluggable

Water connection with 3/4" screw joint



### Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit



**DF 250 141**

Fully integrated, width 45cm  
Height 81.5 cm

HK\$ 26,000

**Accessory included in the price**

1 baking tray spray head

**Installation accessories**

**GZ 010 011**

Aqua stop extension (2 m long)  
Extends the water inlet and outlet

HK\$ 900

**Dishwasher 200 series**

**DF 250**

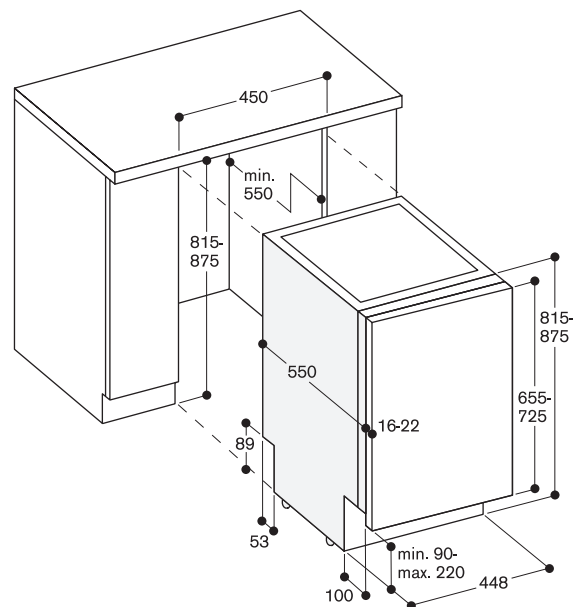
- Energy efficiency class A+++
- 10 place setting capacity
- Zeolite drying technology
- Remaining time projection onto the kitchen floor
- Flexible basket system including cutlery drawer for optimal loading
- 6 programmes:
  - Auto 35°C - 45°C,
  - Auto 45°C - 65°C,
  - Auto 65°C - 75°C,
  - Standard Eco 50°C,
  - Quick wash 45 °C (29 min.),
  - Pre-rinse
- 2 options:
  - Intensive,
  - Power
- Time delay up to 24 hours
- Bright interior lighting
- Rackmatic 3-levels adjustable upper basket
- Cutlery drawer
- AquaStop anti-flood protection
- Aqua sensor
- Load sensor
- Automatic detergent function
- Heat exchanger
- Triple filter system
- Soft lock
- Water consumption (Eco 50°C): 9.5L
- Energy consumption (Eco 50°C): 0.66 kwh
- Noise level 44 dB (re 1 pW)

**Planning notes**

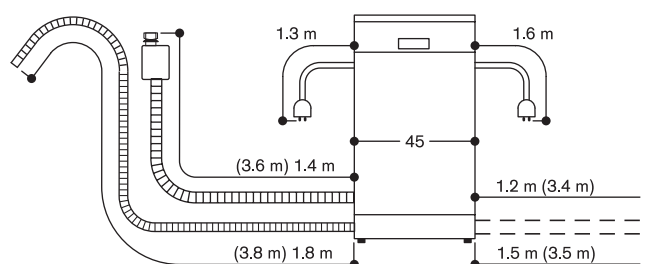
Height-adjustable feet.  
Appliance plinth recess 100 mm (see drawing).  
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).  
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time 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 required (min. 150 cm<sup>2</sup>).

**Connection**

Total connected load 2.4 kW  
Connecting cable pluggable  
Water connection with 3/4" screw joint



**Connection dimensions for a 45 cm wide dishwasher**



( ) values with extension kit

## Installation accessories and optional accessories for dishwashers

### DA 041 160

Cutlery drawer

3rd level above the baskets

For large pieces of cutlery,  
cooking utensils and espresso  
cups

14 place setting capacity with all  
3 levels

HK\$ 3,000



### 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

HK\$ 5,500



### GZ 010 011

Aqua stop extension (2 m long)

Extends the water inlet and outlet

HK\$ 900



### DA 043 000

Holder for longstemmed 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

HK\$ 1,200





WD 200 140  
Fully-integrated  
HK\$ 33,000

**Washer-dryer**  
**WD 200**

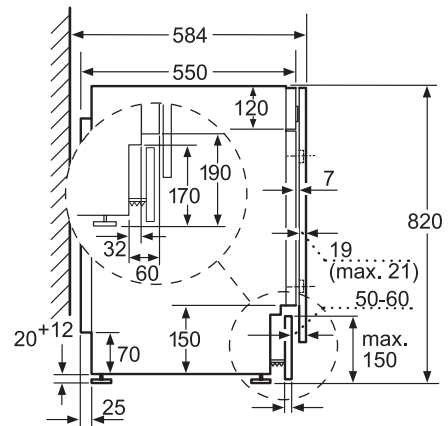
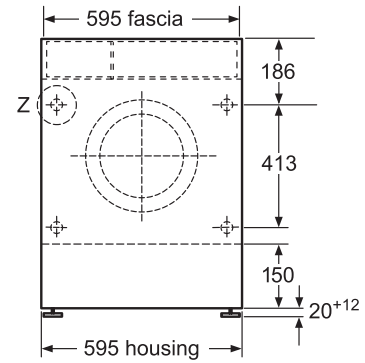
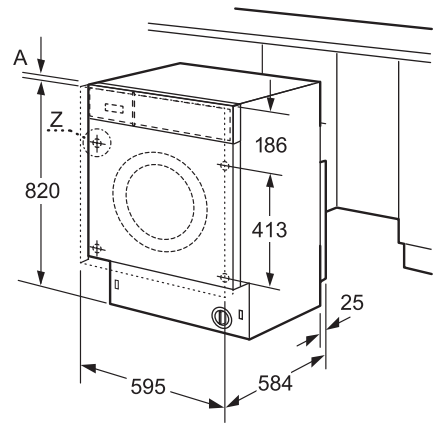
- For perfect integration into furniture front
- Washing capacity: 7 kg
- Drying capacity: 4 kg
- Hong Kong Energy Label: Grade 1
- Hong Kong Water Label: Grade 1
- Flexibility through time delay up to 24 hours
- Electronic control
- Programmes: Cottons / Cottons Eco / Easy care / Delicates / Silk/ Wool / Rinse + spin / Empty + spin / Super 15 / Quick / Mix / Night wash / Outdoor / Hygiene / Fluff clean / Low temperature drying / Intensive drying
- Control dial for all wash- and special programmes
- Programme sequence and remaining time display
- Acoustic end of programme indicator
- Magnetic porthole lock for immediate door opening at the end of programme
- Continuous automatic load adjustment
- Foam detection system
- Spin speed selection 600 to 1400 rpm
- Automatic stabilisation
- Child lock
- Energy consumption (wash only) 0.85kwh
- Water consumption (wash and dry full wash load) 103 l

**Planning notes**

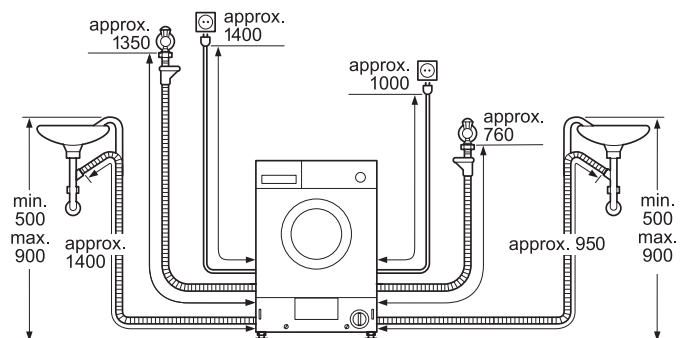
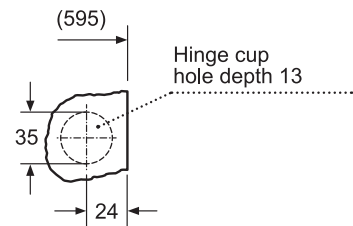
Left-hinged.  
Height-adjustable feet.  
Adjustable base height: 16.5 cm.  
Door panel is not included.

**Connection**

Total connected load 2.3 kW  
Connection cable 2.2 m with plug  
Water connection with 3/4 " screw joint



Z detail



Measurements in mm



**WM 260 162**

Freestanding, slide-under or stackable

HK\$ 29,000

**Washing machine**

**WM 260**

- Intelligent dosage system iDos for automatic in-flow control of liquid detergent and softener
- Powder detergent drawer with automatic cleaning mode after every wash cycle
- 2 iDos tanks with 1.3 and 0.5 l capacity for liquid detergent or 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
- Anti-stain automatic for stain specific programme cycles
- Can be perfectly combined with tumble dryer WT 260 100 with special accessory
- Energy efficiency class A+++ (-30%)
- Programmes: Cottons, cold to 90°C / Easy care, cold to 60°C / Quick/Mix 40°C / Delicates/Silk, cold to 40°C / Wool, cold to 40°C / Lingerie / Towels / Automatic / Hygiene / Super 15/30 / Outdoor /Downs / Shirts/blouses with additional programmes
- 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
- Aqua sensor
- Aqua stop with guarantee
- Flow-through sensor
- Continuous automatic load adjustment
- Foam detection system
- Spin speed selection from 400 to 1600 rpm
- Top-up function
- Automatic stabilization
- Anti-crease system
- Child lock
- Stainless steel drum with wave structure
- Water consumption 11220 l/year
- Energy consumption 152 kwh/year

**Planning notes**

Left-hinged.

Height-adjustable feet.

Height for slide-under installation: 82 cm.

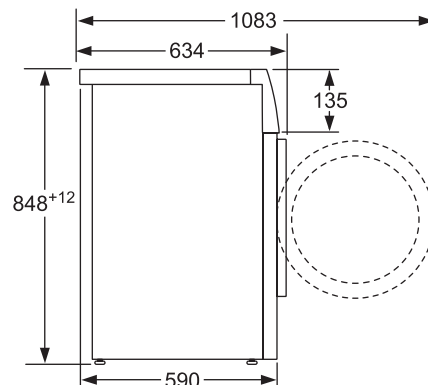
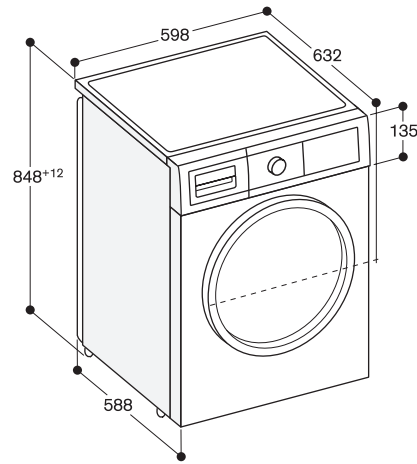
Stackable under the tumble dryer WT 260 100 in combination with special accessory.

**Connection**

Total connected load 2.3 kW

Connection cable 2.1 m with plug

Water connection with 3/4 " screw joint



measurements in mm



### WT 260 100

Freestanding, slide-under or stackable

HK\$ 28,000

### Accessory included in the price

1 basket for woollens

### Installation accessories

WA 032 001

Connection kit with extendable shelf

HK\$ 1,800

### Tumble dryer

#### WT 260

- Can be perfectly combined with WM 260 162
- 8 kg 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++
- 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 h hours
- Multiple signal tones
- Moisture and time controlled programmes
- Heat pump technology
- Self-cleaning heat exchanger
- Anti-crease cycle at programme end
- Child lock
- Programmes: Cottons / Easy care / Mix / Shoes in basket / Wool in basket / Cold / Warm / Towels / Blankets / Jeans / Super 40 / Outdoor / Downs / Shirts/blouses
- Stainless steel drum with honeycomb structure
- Dry wool without shrinking or matting thanks to the included basket for woollens

### Planning notes

Right-hinged, reversible.

Height-adjustable feet.

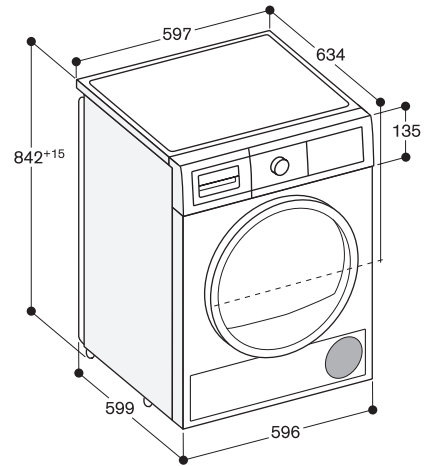
Height for slide-under installation: 84.2 cm.

Stackable over the washing machine WM 260 162 in combination with special accessory.

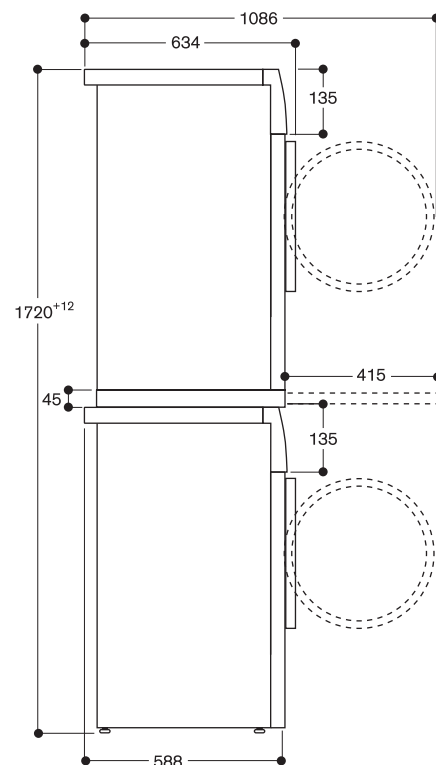
### Connection

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



## Installation fee

Oven		
EB ... ..	90 cm oven	HK\$ 800
BO 48. ...	76 cm oven 400 series	HK\$ 800
BO 47. ...	60 cm oven 400 series	HK\$ 550
BO 45. ...	60 cm oven 400 series	HK\$ 550
BOP 25. ...	60 cm oven 200 series	HK\$ 550
BOP 21. ...	60 cm oven 200 series	HK\$ 550

Steam oven		
BS 48. ...	76 cm combi-steam oven 400 series with water connection	HK\$ 900
BS 47. ...	60 cm combi-steam oven 400 series with water connection	HK\$ 900
BS 45. ...	60 cm combi-steam oven 400 series with water tank	HK\$ 550
BSP 25. ...	60 cm combi-steam oven 200 series with water tank	HK\$ 550
BSP 22. ...	60 cm steam oven 200 series with water tank	HK\$ 550

Combi-microwave oven / Microwave oven		
BM 48 ...	Combi-microwave oven 400 series	HK\$ 800
BM 45 ...	Combi-microwave oven 400 series	HK\$ 550
BMP 25. ...	Combi-microwave oven 200 series	HK\$ 550
BMP 22. ...	Microwave oven 200 series	HK\$ 550

Fully automatic espresso machine		
CM 470 ...	Espresso machine 400 series with water connection	HK\$ 900
CM 450 ...	Espresso machine 400 series	HK\$ 550
CMP 250 ...	Espresso machine 200 series	HK\$ 550

Warming drawer / Vacuuming drawer		
WS 4. ...	Warming drawers 400 series	HK\$ 400
WSP 2. ...	Warming drawers 200 series	HK\$ 400
DV 461 ...	Vacuuming drawer 400 series	HK\$ 500
DVP 221 ...	Vacuuming drawer 200 series	HK\$ 500

Vario cooktop 400 series		
VI 4. ...	38 cm to 90 cm induction cooktops	HK\$ 700
VP 414 110	38 cm teppan Yaki	HK\$ 700
VR 414 110	38 cm electric grill	HK\$ 700
VK 414 110	38 cm steamer	HK\$ 900
VF 414 110	38 cm deep fryer	HK\$ 700

Vario cooking 200 series		
VG 2. ... *	28.8 cm gas hob	HK\$ 700
VI 260 ...	60 cm induction hob	HK\$ 700
VI 230 ...	28.8 cm induction hob	HK\$ 450
VE 260 ...	60 cm glass ceramic hob	HK\$ 700
VE 230 ...	28.8 cm glass ceramic hob	HK\$ 450
VP 230 ...	28.8 cm Teppan Yaki	HK\$ 450
VR 230 ...	28.8 cm electric grill	HK\$ 450
VK 230 ...	28.8 cm steamer	HK\$ 550

Induction cooktop		
CX 480..	80 cm full surface induction cooktop	HK\$ 700
CI 2. ...	Induction cooktop with Twist-Pad control	HK\$ 700
CV 282 ...	Flex-induction cooktop with integrated ventilation system	HK\$ 1,500

Ventilation appliance		
AC 402 181	Ceiling ventilation 400 series	**
AL 400 ...	Table ventilation 400 series	HK\$ 2,400
VL 414 111	Downdraft ventilation 400 series	**
VL 041 135	Downdraft ventilation 200 series	HK\$ 1,400
VL 041 135 + VL 040 135	Downdraft ventilation 200 series with expansion element	HK\$ 1,800
AW 442..	Wall-mounted hood 400 series	HK\$ 1,600
AW 270 ...	Wall-mounted hood 200 series	HK\$ 800
AW 250 ...	Wall-mounted hood 200 series	HK\$ 800
AW 240 ...	Wall-mounted hood 200 series	HK\$ 800
AW 230 ...	Wall-mounted hood 200 series	HK\$ 800
AI 442..	Island hood 400 series	HK\$ 2,800
AI 240 ...	Island hood 200 series	HK\$ 1,800
AF 210 ...	Flat kitchen hood 200 series	HK\$ 800

Cooling appliance		
Vario cooling 400 series*		HK\$ 3,200
RB 292 311	70 cm free-standing fridge-freezer	HK\$ 400
RB 282 303	Fully-integrated fridge-freezer	HK\$ 700
RT 222 203	Fully-integrated fridge-freezer	HK\$ 700
RT 200 202	Under-counter fridge-freezer	HK\$ 600
RC 200 202	Under-counter fridge	HK\$ 600
RF 200 202	Under-counter freezer	HK\$ 600
RW 404 261	Under-counter wine cabinet	HK\$ 600

Dishwasher / Laundry		
DF ... ..	Fully-integrated dishwasher	HK\$ 600
DI...	Integrated dishwasher	HK\$ 600
WD 200 140	Fully-integrated washer-dryer	HK\$ 600
WM 260 162	Free-standing washing machine	HK\$ 500
WT 260 100	Free-standing tumble dryer	HK\$ 300

Installation charge in Macau shall be quoted separately.

\* This appliance must be installed by Kitchen Infinity Corp. Limited otherwise warranty will be void.

\*\* Please consult your dealer for planning and pricing.



## Service charges

Extra delivery charges	
Service	Unit rate
Delivery of appliances to Lantau Island, Discovery Bay, Ma Wan, or outlying islands	HK\$ 200 per trip
Installation of appliances in Lantau Island, Discovery Bay, Ma Wan, or outlying islands	To be quoted separately
Delivery of appliances through staircases	Refer to table below

Staircase charge (one floor not more than 15 staircases)	
Appliances type	Unit rate
Gas hob & cooktop (VI, VR, VF, VE, CX, CI)	HK\$ 250 per item
Cookerhood, oven, steam oven, microwave oven, coffee machine & warmer drawer	HK\$ 400 per item
Dishwasher, built-under fridge/freezer, built-under wine cellar	HK\$ 500 per item
90cm oven, freestanding washing machine, freestanding dryer & built-in fridge RB282	HK\$ 800 per item
Vario cooling 400 series	To be quoted separately

Dismantling of Gaggenau appliances		
Item description	Dismantle for re-installation at the same location*	Dismantle and disposal
	Unit rate	Unit rate
Ventilation appliance, excluding ceiling ventilation (AF, AH, AW, AI, AT, VL)	HK\$ 400 per item	HK\$ 450 per item
Cooking hob, excluding gas hob (VR, VF, VI, VE, VF, VK, VP, CX, CI)	HK\$ 250 per item	HK\$ 300 per item
Gas hob (VG)	HK\$ 350 per item	HK\$ 400 per item
Oven, steam oven, microwave oven, warming drawer, coffee machine (EB, BO, BOP, BS, BSP, BM, BMP, WS, WSP, DV, DVP, CM, CMP)	HK\$ 350 per item	HK\$ 450 per item
Vario cooling 400 series, (RC 4., RF 4., RY 4., RB 4., RW 464, RW 414)	HK\$ 1,000 per item	Service not available
Cooling and washing appliance (RB 282, RT, RC, RF, RW 404, DF, DI, WD, WM, WT)	HK\$ 350 per item	HK\$ 450 per item

\* Re-installation of the item is not included in this rate

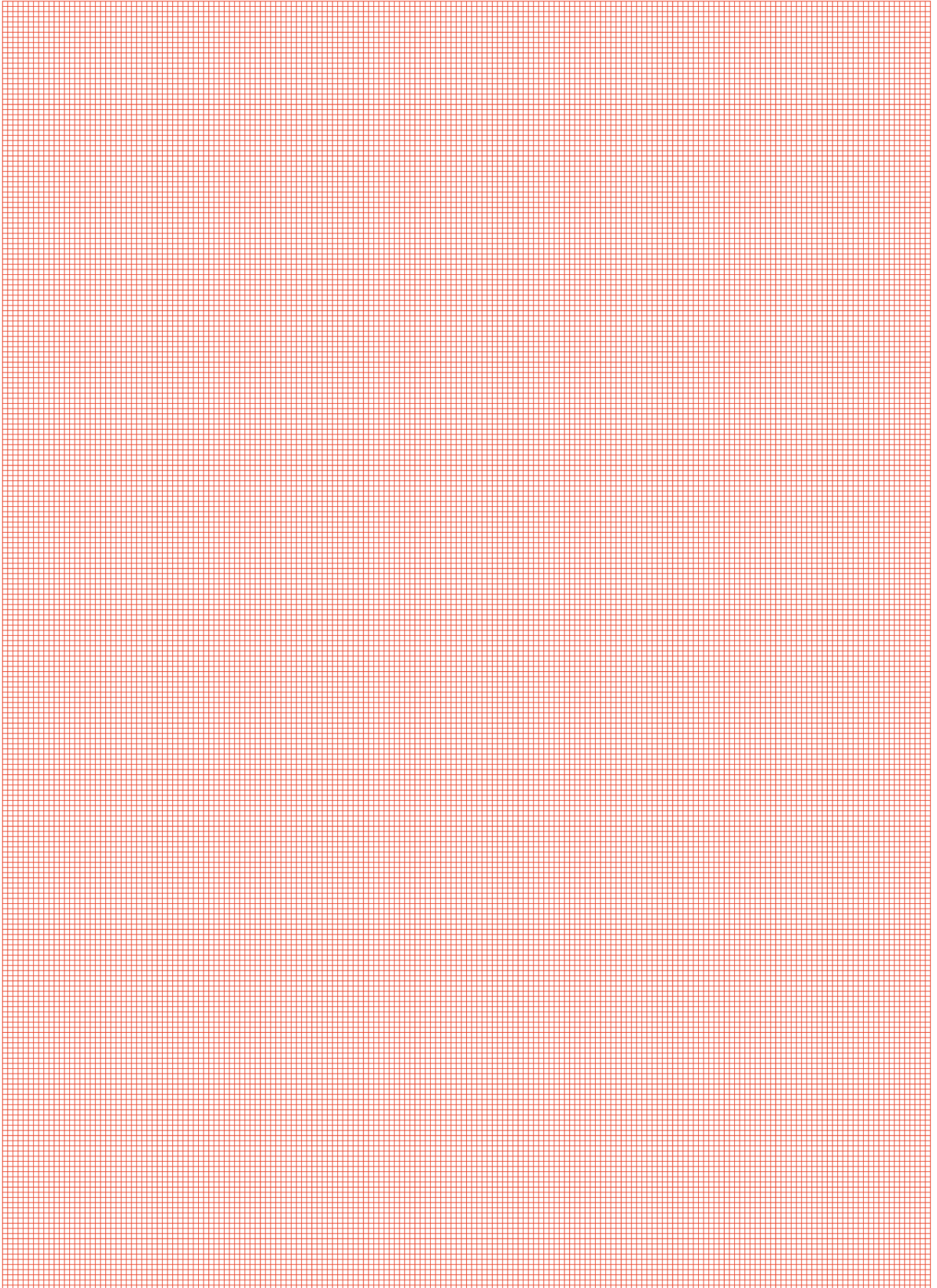
### Product warranty

Purchasing of Gaggenau appliances entitles the customer a one-year product warranty including all parts and labour costs. In order for the warranty to be active, the appliance owner must complete and return the Warranty Card provided with. For detailed terms and conditions, please refer to the Warranty Card.

Inspection and repair services		
Service	Unit rate	
Pre-installation site inspection, necessary for Vario cooling 400 series products	HK\$ 480 per visit	
First visit for inspection of Gaggenau appliances	First item	HK\$ 700 per item
	Second item and so on...	HK\$ 500 per item
Second visit for installation of spare parts	No charge	
Spare part replacement	To be quoted separately	
Extra charge for sites in Lantau Island, Discovery Bay, Ma Wan, or outlying islands	HK\$ 250 per visit	
Extra charge for sites in Macau	HK\$ 1,500 per visit	
Unsuccessful installation due to incomplete site condition (less than 70% of total items can be installed)	HK\$ 900 per visit	

Service hotline: 2553 8353

On-site visit schedule: Hong Kong Island – Monday, Wednesday and Friday  
Kowloon and New Territories – Tuesday, Thursday and Saturday





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[www.gaggenau.com/hk](http://www.gaggenau.com/hk)



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