

The models and dimensions
Edition 2017



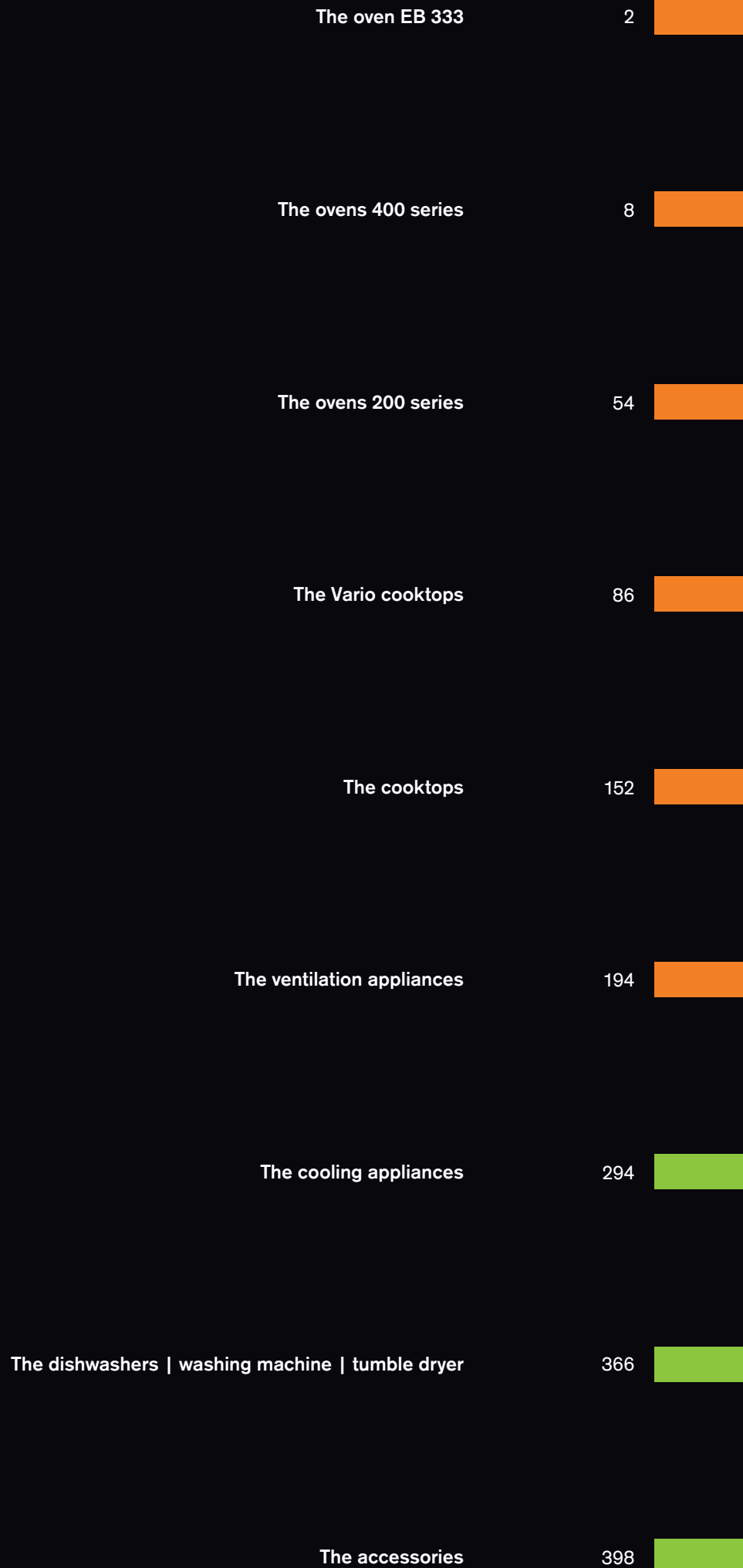
The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands.

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

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

The difference is Gaggenau.



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The oven EB 333

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EB 333 110
Stainless steel
Width 90 cm

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

Special accessories

BA 090 100
Black rotary knobs for EB 333, set of 2.

BA 018 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 028 115
Baking tray, enamelled
30mm deep.

BA 038 105
Wire rack, chromium-plated
Without opening, with feet.

BA 058 115
Heating element for baking stone and Gastronorm roaster.

BA 058 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).

Not in combination with pull-out system.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN2/3, height 165 mm, non-stick.

Oven
EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 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.

Handling

- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Option to save individual recipes (incl. core temperature probe).
- Information key with use indicators.
- Front-hinged door with 90° door opening angle.

Features

- Core temperature probe with automatic shut-off.
- Rotisserie spit.
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
- 60 W halogen light on the top.
- 2 x 10 W halogen light on the side.
- Enamelled side shelf supports with 3 tray levels, pyrolysis-safe.

Safety

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

Cleaning

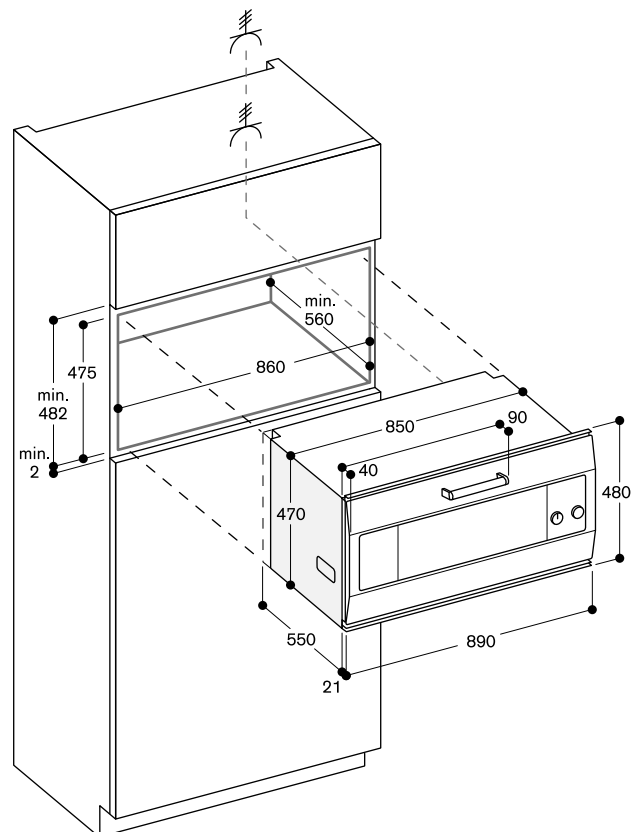
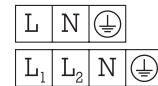
- Pyrolytic system.
- Gaggenau enamel.
- Heated air cleaning catalyser.

Planning notes

The door panel surface of the appliance extends 40 mm from the furniture cavity.
The outer edge of the door handle extends 90 mm from the furniture cavity.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15mm.
The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.

Connection

Energy efficiency class A.
Total connected load 5.4 kW.
Plan a connection cable.



BA 090 100
Stainless steel knobs with black coating.



BA 018 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.



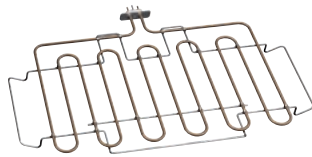
BA 028 115
Baking tray, enamelled
30 mm deep.



BA 038 105
Wire rack, chromium-plated
Without opening, with feet.



BA 058 115
Heating element for baking stone and
Gastronorm roaster



BA 058 133
Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately). Not in combina-
tion with pull-out system.



BS 020 002
Pizza paddle, set of 2.



GN 340 230
Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting
function.
Lower and upper part can also be
used separately, height 100 and
65 mm.
For ovens with pull-out system
BA016 or BA018 (order heating
element separately) and Combi-steam
ovens.



Advice:
Not every illustrated accessory fits to
every oven. For exact allocation see
page 6.

Accessories and special accessories EB 333



EB 333

			Oven
Black rotary knobs for oven			
	BA 090 100	Stainless steel knobs with black coating	◦
Baking tray, enamelled			
	BA 028 115	30 mm deep	•/◦
Pull-out rack			
	BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	◦
Baking stone			
	BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	◦
Gastronorm roaster, cast aluminium			
	GN 340 230	GN ² / ₃ , height 165 mm, non-stick coating Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 400)	◦
Wire rack, chromium-plated			
	BA 038 105	no opening, with feet	•/◦
	Part No. 706321	for grill tray ET-Nr. 687055, with opening and feet	•/◦
Grill tray, enamelled			
	Part No. 687055	with feet and rotisserie spit attachment, 30 mm deep	•/◦
Heating element			
	BA 058 115	Necessary accessory for baking stone BA 058 133	◦
Pizza paddle			
	BS 020 002	Set of 2	◦

• Standard.

◦ Special accessory.



Appliance type	Oven	
Stainless steel	EB 333	
Dimensions		
Width	(cm)	90
Appliance dimensions W x H x D ¹	(mm)	890 x 480 x 548
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	860 x 475 x 560
Net weight	(kg)	79
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)		
Net volume	(l)	83
Number of cooking compartments		1
Interior dimensions W x H x D	(mm)	624 x 315 x 403
Energy efficiency class with eco hot air		A
Energy Efficiency Index (EEI)		95.6
Energy consumption with top / bottom heat	(kWh)	1.32
Energy consumption with eco hot air	(kWh)	0.86
Heat source		electric
Heating methods		
Temperature range	(°C)	30–300
Hot air / Eco hot air / top + bottom heat		•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•
Top + 1/3 bottom heat		•
1/3 top + bottom heat		•
Hot air + 1/3 bottom heat		•
Full surface grill + circulated air		•
Full surface grill		•
Compact grill		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / keeping warm		•/•/•
Handling		
TFT touch display		•
Controls at the top / centered / at the bottom		•/–/–
Automatic door opening		–
Clear text display	(No.of languages)	25
Individual recipes		50
Door opening angle	(°)	89
Features		
Electronic temperature control		•
Core temperature probe		•
Rotisserie spit		•
Baking stone socket		•
Roasting function		•
Actual temperature display		•
Rapid heating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer		•
Halogen light on the top	(W)	60
Halogen light on the side	(W)	2 x 10
Tray levels	(No.)	3
Accessories		
Enamelled baking tray		1
Size of largest baking tray	(cm ²)	1.780
Wire rack		1
Enamelled grill tray / wire rack for grill tray		1/1
Glass tray		–
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyser		•
Connection		
Total connected load	(kW)	5.38

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see page 5–6.



GAGGENAU

25:00

300°

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The ovens 400 series

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Checklist for appliance combinations 400 series

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

In general:

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

Vertical combinations

When planning and ordering please note that

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

Horizontal combinations

When planning and ordering please note that

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

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

Vertical combination, 76 cm / 30" wide appliances



- BS 484/BM 484
- BO 480
- WS 482

- BX 480
- WS 482

Combination of 4, 76 cm / 30" wide appliances



- BS 485/BM 485
- BO 481

- BM 484/BS 484
- BO 480

Horizontal combination, 76 cm / 30" wide appliances



- BO 481

- BO 480

Vertical combination, 60 cm wide appliances



- BS 474/BS 454/BM 454
- BO 470/BO 450/BO 420
- WS 462

- BS 454/BS 474/BM 454
- BO 470/BO 450/BO 420
- WS 462

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

- BM 454/BS 474/BS 454
- CM 450
- WS 461/DV 461



- BO 470/BO 450/BO 420
- DF

- BS 470/BS 450/BM 450
- DF

- CM 450
- DF

Horizontal combination, 60 cm wide appliances



▪ BO 471/BO 451/BO 421 ▪ BO 470/BO 450/BO 420



▪ BO 471/BO 451/BO 421 ▪ BS 470/BS 450/BM 450
▪ DV 461/WS 461



▪ BO 471/BO 451/BO 421 ▪ CM 450
▪ WS 461/DV 461



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



▪ BS 471/BS 451/BM 451 ▪ CM 450
▪ DV 461/WS 461 ▪ WS 461/DV 461



▪ BO 471/BO 451/BO 421 ▪ CM 450 ▪ BS 470/BS 450/BM 450
▪ WS 461/DV 461 ▪ DV 461/WS 461



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

Combination of 4 with warming drawer, 60 cm wide appliances



▪ BS 455/BS 475/BM 455 ▪ BM 454/BS 474/BS 454
▪ BO 471/BO 451/BO 421 ▪ CM 450
▪ DV 461/WS 461

Checklist for appliance combinations 400 series

Vertical combination, 60 cm / 30" wide appliances

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

In general:

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

Vertical combinations

When planning and ordering please note that

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



- BS 474/BM 454
- BO 470/BO 420
- WS 462



- BM 454/BS 474
- BO 470/BO 420
- WS 462



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



- BM 454/BS 474
- CM 450
- WS 461/DV 461



- BO 470/BO 420
- DF



- BS 470/BM 450
- DF



- CM 450
- DF

Horizontal combinations

When planning and ordering please note that

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

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

Horizontal combination, 60 cm wide appliances



- BO 471/BO 421
- BO 470/BO 420



- BO 471/BO 421
- BS 470/BM 450
- DV 461/WS 461



- BO 471/BO 421
- CM 450
- WS 461/DV 461



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



- BS 471/BM 451
- CM 450
- DV 461/WS 461
- WS 461/DV 461

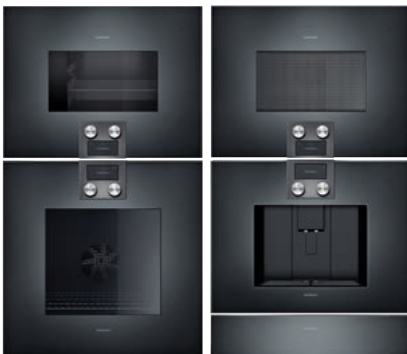


- BO 471/BO 421
- CM 450
- BS 470/BM 450
- WS 461/DV 461
- DV 461/WS 461



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

Combination of 4 with warming drawer, 60 cm wide appliances



- BS 475/BM 455
- BO 471/BO 421
- BM 454/BS 474
- CM 450
- DV 461/WS 461

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

General notes

Installation behind kitchen furniture doors

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

Combination of ovens and Vario cooling 400 series appliances

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

Installation side by side

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

Necessary air cross section at the door edges

Gaggenau ovens 400 series are cooled with fresh air at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door. In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen furniture edges.

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

The area above the appliances
BS:

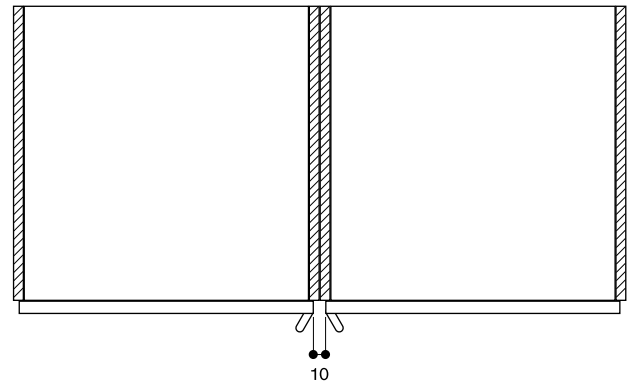
No other electrical appliances should be installed above the BS. It is recommended that a horizontal handle is not fitted on furniture above the BS.

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

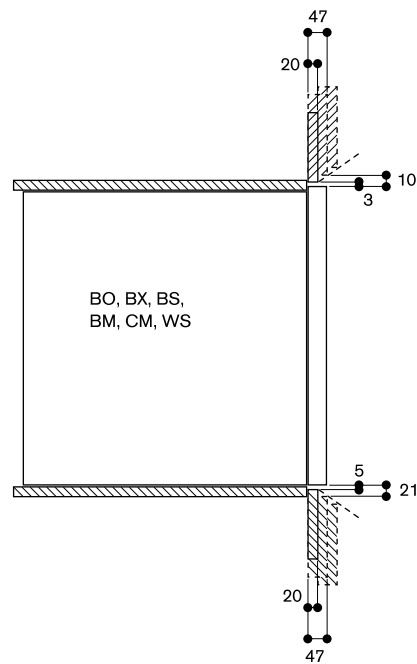
The area below the appliances
DV / WS:

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

When installed next to each other



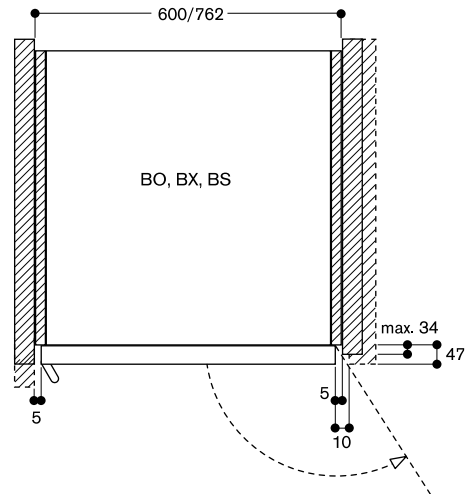
Cross section of the top/bottom door edge gaps



At the sides

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

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

Air inlet cross section at the door edges



Controls centered

Right-hinged

BX 480 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BX 481 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Special accessories

BA 018 105

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

BA 028 115

Baking tray, enamelled
30 mm deep.

BA 038 105

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

BA 058 115

Heating element for baking stone and
Gastronorm roaster.

BA 058 133

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

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Double oven 400 series

BX 480/BX 481

- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- TFT touch display
- Electronic temperature control from 30 °C to 300 °C
- 2x 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 function.
- Dough proofing.
- Defrosting.
- Keeping warm.

Handling

- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

Features

- Core temperature probe with automatic shut-off (lower oven).
- Rotisserie spit (lower oven).
- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
- 60 W halogen light on the top.
- 10 W halogen light on the side.
- Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Safety

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

Cleaning

- Pyrolytic system.
- Gaggenau enamel.
- Heated air cleaning catalyser.

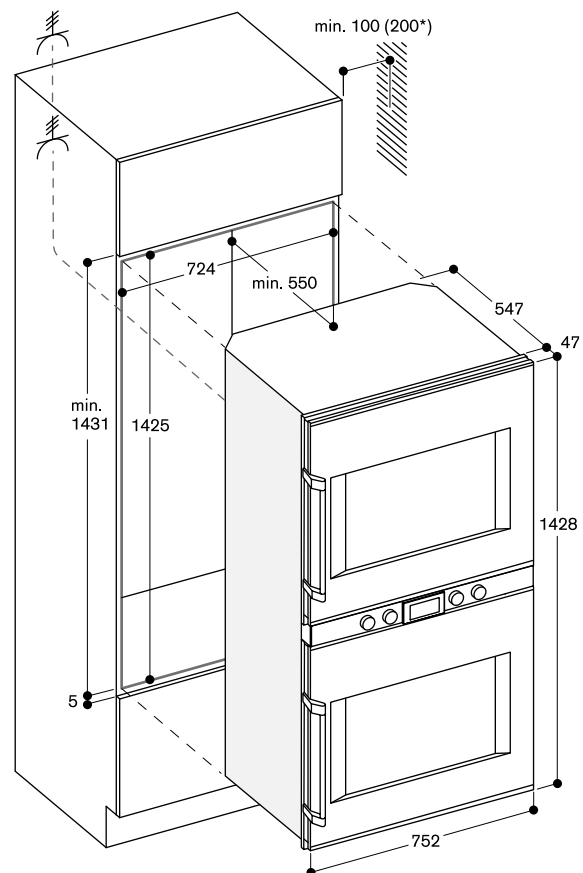
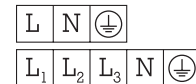
Planning notes

- Door hinge not reversible.
- The door panel surface of the appliance extends 47 mm from the furniture cavity.
- The outer edge of the door handle extends 94 mm from the furniture cavity.
- Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
- When planning a corner solution, pay attention to the 90° door opening angle.
- To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

Connection

- Energy efficiency class A.
- Total connected load 9.2 kW.
- Plan a connection cable.



* 200 mm in conjunction with BA 018



Controls at the top

Right-hinged

BO 480 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BO 481 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Installation accessories

BA 478 110

Handle bar, stainless steel
Length 366 mm.

Special accessories

BA 018 105

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

BA 028 115

Baking tray, enamelled
30 mm deep.

BA 038 105

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

BA 058 115

Heating element for baking stone and Gastronorm roaster.

BA 058 133

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

Not in combination with pull-out system.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 400 series

BO 480/BO 481

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- 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 function.

Dough proofing.

Defrosting.

Keeping warm.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

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.

Features

Core temperature probe with automatic shut-off.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

2 x 10 W halogen light on the side.

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

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

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

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

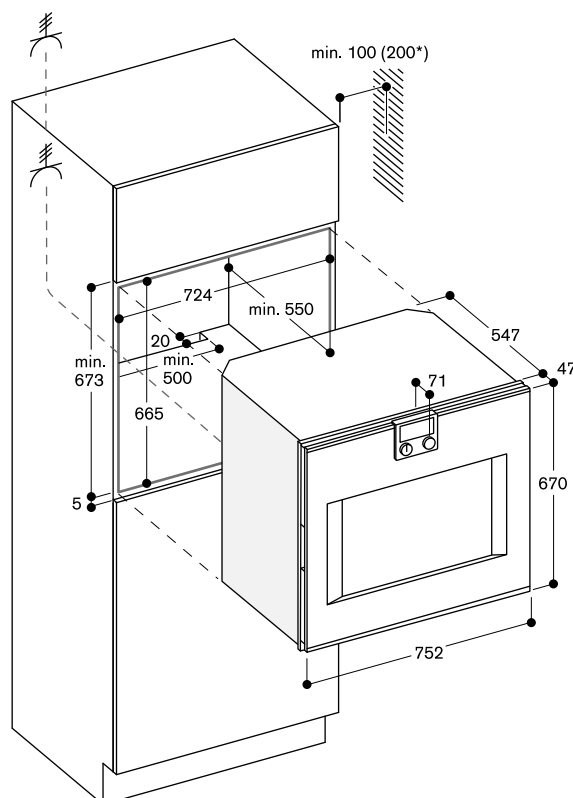
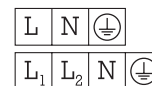
Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 5.5 kW.

Plan a connection cable.



* 200 mm in conjunction with BA 018



Controls at the top

Right-hinged

BO 470 111

Stainless steel-backed full glass door
Width 60 cm

BO 470 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BO 471 111

Stainless steel-backed full glass door
Width 60 cm

BO 471 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

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

Installation accessories

BA 476 110

Handle bar, stainless steel
Length 577 mm.

Special accessories

BA 016 105

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

BA 026 105

Grill tray, enamelled
30 mm deep.

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

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

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 400 series

BO 470/BO 471

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods, with core temperature probe, rotisserie spit and baking stone function
- 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.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

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.

Features

Core temperature probe with automatic shut-off.

Rotisserie spit.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

2 x 10 W halogen light on the side.

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

Safety

Thermally insulated door with quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

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 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing. The mains socket needs to be planned outside of the built-in niche.

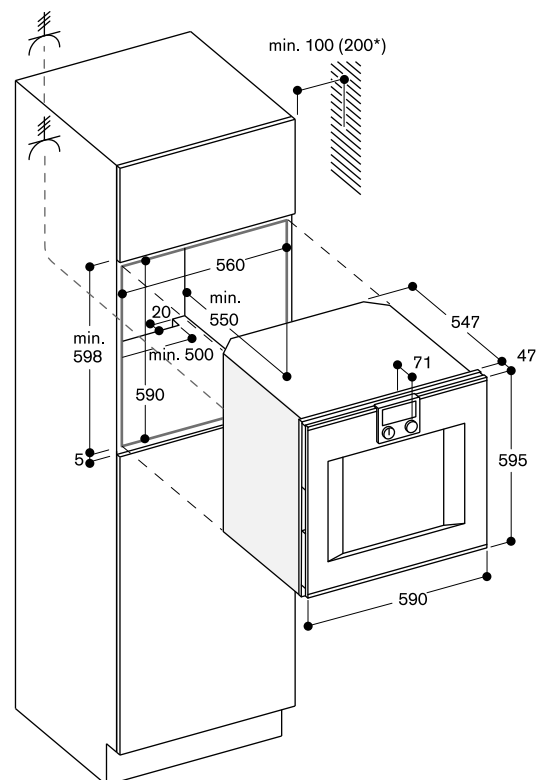
Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connection cable.



* 200 mm in conjunction with BA 016



Controls at the top

Right-hinged

BO 450 111

Stainless steel-backed full glass door

Width 60 cm

Left-hinged

BO 451 111

Stainless steel-backed full glass door

Width 60 cm

Included in the price

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

Installation accessories

BA 476 110

Handle bar, stainless steel

Length 577 mm.

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 115

Baking tray, enamelled

15 mm deep.

BA 036 105

Wire rack, chromium-plated

Without opening, with feet.

BA 046 115

Glass tray

24 mm deep.

BA 056 115

Heating element for baking stone and

Gastronorm roaster.

BA 056 133

Baking stone.

Incl. baking stone support and pizza

paddle (heating element must be

ordered separately).

Not in combination with pull-out

system.

BA 226 105

Grill tray, enamelled

30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.

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

Oven 400 series

BO 450/BO 451

- Handleless door / automatic door opening
- Pyrolytic system
- 13 heating methods, with core temperature probe and baking stone function
- 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.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

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.

Features

Core temperature probe with automatic shut-off.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

10 W halogen light on the side.

Enamelled side shelf supports with

4 tray levels, pyrolysis-safe.

Safety

Thermally insulated door with

quadruple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature

protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

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

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

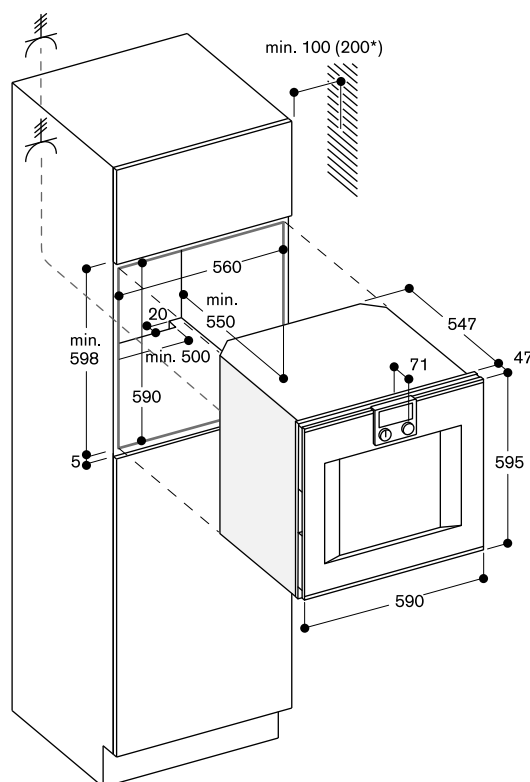
Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connection cable.



* 200 mm in conjunction with BA 016



Controls at the top

Right-hinged

BO 420 111

Stainless steel-backed full glass door
Width 60 cm

BO 420 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BO 421 111

Stainless steel-backed full glass door
Width 60 cm

BO 421 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

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

Installation accessories

BA 476 110

Handle bar, stainless steel
Length 577 mm.

Special accessories

BA 016 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

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

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 400 series

BO 420/BO 421

- Handleless door / automatic door opening
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- 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.

Handling

- Automatic door opening.
- Rotary knob and TFT touch display operation.
- Clear text display in 25 languages.
- Option to save individual recipes.
- Information key with use indicators.
- Side-opening door opens up to 180° angle.

Features

- Baking stone socket.
- Actual temperature display.
- Rapid heating.
- Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
- 60 W halogen light on the top.
- Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Safety

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

Cleaning

- Pyrolytic system.
- Gaggenau enamel.
- Heated air cleaning catalyser.

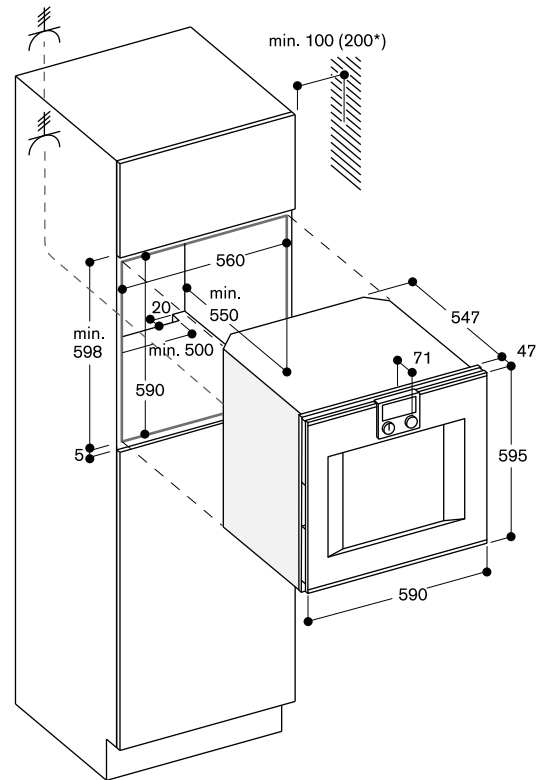
Planning notes

- 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 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
- The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

Connection

- Energy efficiency class A.
- Total connected load 3.7 kW.
- Plan a connection cable.



* 200 mm in conjunction with BA 016



Controls at the bottom

Right-hinged

BS 484 111

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BS 485 111

Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Installation accessories

BA 478 310

Handle bar, stainless steel
Length 181 mm.

GF 111 100

Water descaling system

GF 121 110

Filter cartridge.

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

CL S10 040

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

CL S20 040

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

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

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

GN 144 230

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

GN 154 130

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

GN 154 230

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

Combi-steam oven 400 series

BS 484/BS 485

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 44 litres
- 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.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Full surface grill.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display 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.

Features

Full surface grill 2000 W behind glass ceramic.

Steam removal.

Misting.

Core temperature probe with automatic shut-off.

Actual temperature display.

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

Electronic boiling point detection.

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

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

GN 340 230

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

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

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

Cleaning

Cleaning programme, fully automatic.

Descaling programme, fully automatic.

Drying programme.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

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

Inlet hose can be extended once.

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

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

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

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

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

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

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

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

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

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

Please read the installation details regarding air ducting on page 14/15.

Connection

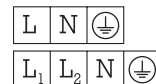
Energy efficiency class A.

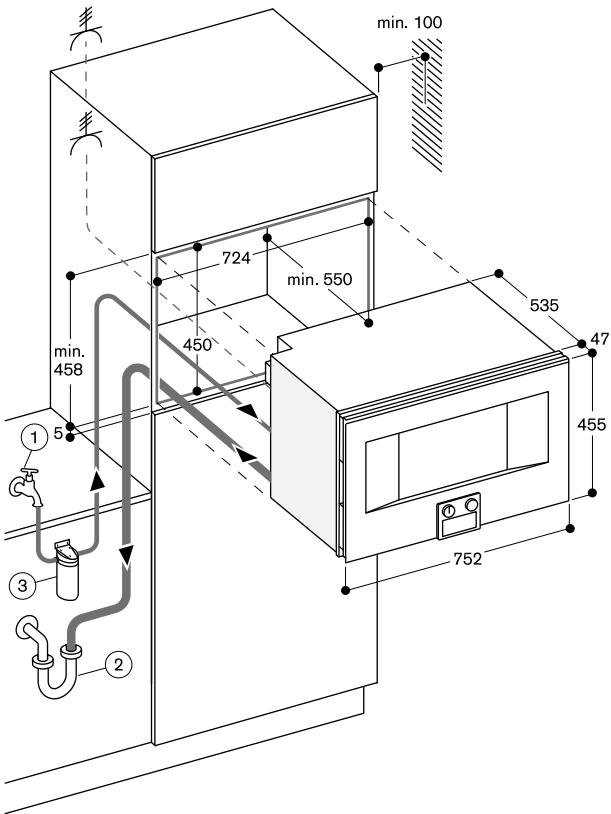
Total connected load 2.9 kW.

Only cold water connection.

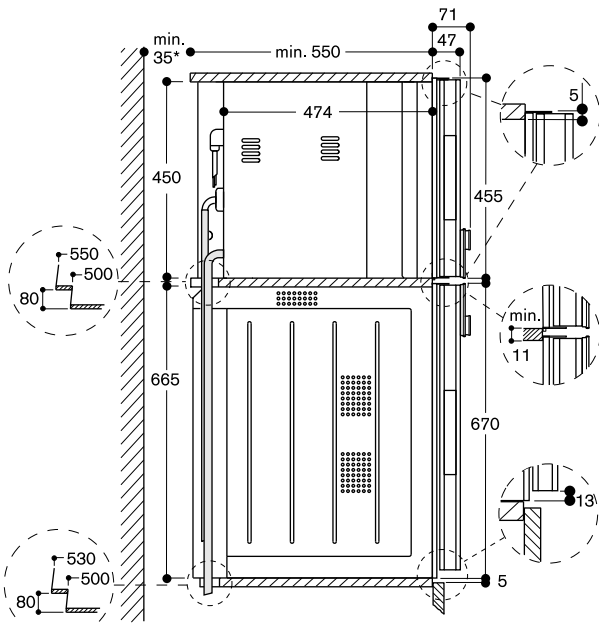
Inlet hose 3.0 m with 3/4" (26.4 mm) connection, extendable.

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



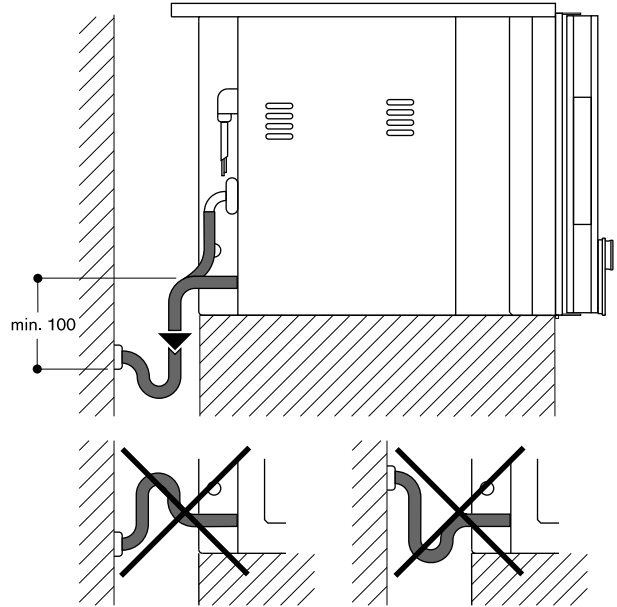


Side view of BS 484/485 above BO

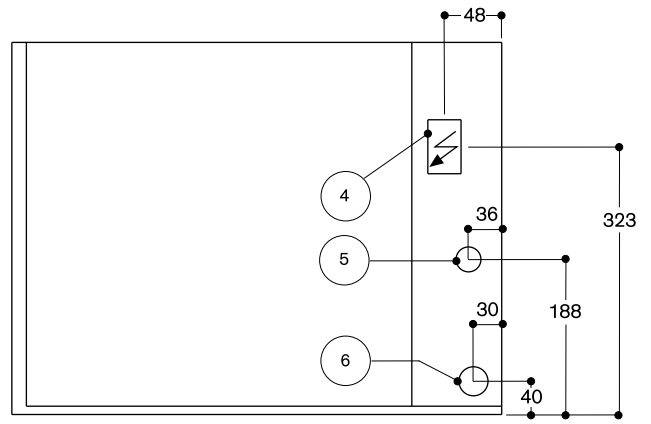


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



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



Controls at the top

Right-hinged

BS 470 111

Stainless steel-backed full glass door
Width 60 cm

BS 470 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 471 111

Stainless steel-backed full glass door
Width 60 cm

BS 471 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom

Right-hinged

BS 474 111

Stainless steel-backed full glass door
Width 60 cm

BS 474 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 475 111

Stainless steel-backed full glass door
Width 60 cm

BS 475 101

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

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

Installation accessories

BA 476 310

Handle bar, stainless steel
Length 447 mm.

GF 111 100

Water descaling system

GF 121 110

Filter cartridge.

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

CL S10 040

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

CL S20 040

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

Combi-steam oven 400 series

BS 470/BS 471/BS 474/BS 475

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
- Sous-vide cooking with accurate temperature regulation
- Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
- TFT touch display
- Panel-free appliance with surface control module
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 44 litres
- 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.

Low temperature cooking.

Sous-vide cooking.

Full surface grill level 1 + humidity.

Full surface grill level 2 + humidity.

Full surface grill + circulated air.

Full surface grill.

Defrosting.

Regenerating.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display 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.

Features

Full surface grill 2000 W behind glass ceramic.

Steam removal.

Misting.

Core temperature probe with automatic shut-off.

Actual temperature display.

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

Electronic boiling point detection.

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

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Electronic boiling point detection.

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

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Electronic boiling point detection.

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

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.5 l.

GN 114 230

Gastronorm insert, stainless steel, GN 2/3

Unperforated, 40 mm deep, 3 l.

GN 124 130

Gastronorm insert, stainless steel, GN 1/3

Perforated, 40 mm deep, 1.5 l.

GN 124 230

Gastronorm insert, stainless steel, GN 2/3

Perforated, 40 mm deep, 3 l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3

Unperforated, 40 mm deep, 1.5 l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3

Unperforated, 40 mm deep, 3 l.

GN 154 130

Gastronorm insert, non-stick, GN 1/3

Perforated, 40 mm deep, 1.5 l.

GN 154 230

Gastronorm insert, non-stick, GN 2/3

Perforated, 40 mm deep, 3 l.

GN 340 230

Gastronorm roaster in cast aluminium.

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

GN 410 130

Gastronorm lid, stainless steel,

GN 1/3.

GN 410 230

Gastronorm lid, stainless steel,

GN 2/3.

GR 220 046

Wire rack, stainless steel,

Without opening, with feet.

Cleaning

Cleaning programme, fully automatic.

Descaling programme, fully automatic.

Drying programme.

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

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

Inlet hose can be extended once.

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

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

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

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

The door panel surface of the appliance extends 47 mm from the furniture cavity. If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.

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

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

To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing. The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

Please read the installation details regarding air ducting on page 14/15.

Please read the installation details regarding air ducting on page 14/15.

Please read the installation details regarding air ducting on page 14/15.

Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

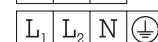
Total connected load 2.9 kW.

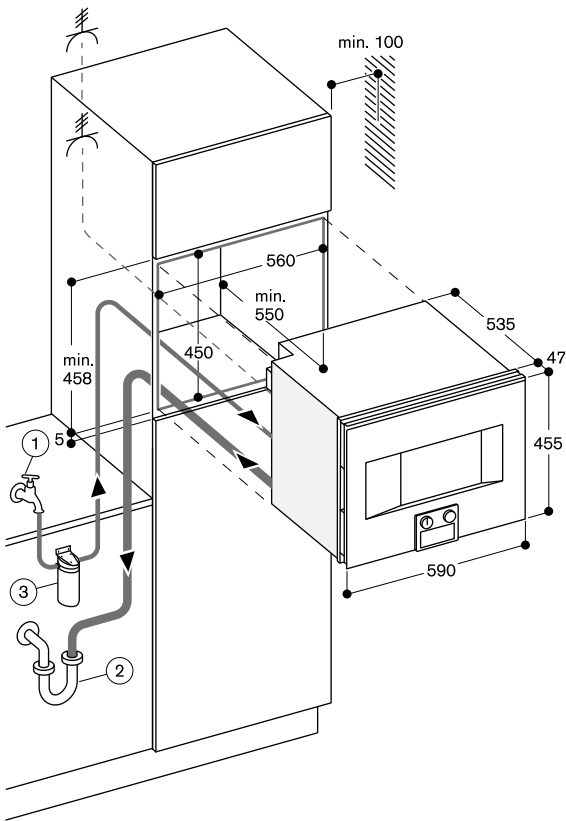
Only cold water connection.

Inlet hose 3.0 m with 3/4 " (26.4 mm) connection, extendable.

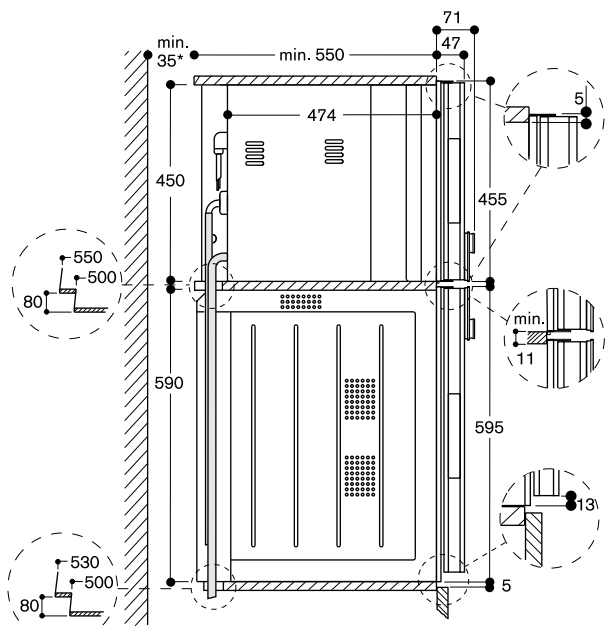
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).

Plan a connection cable.



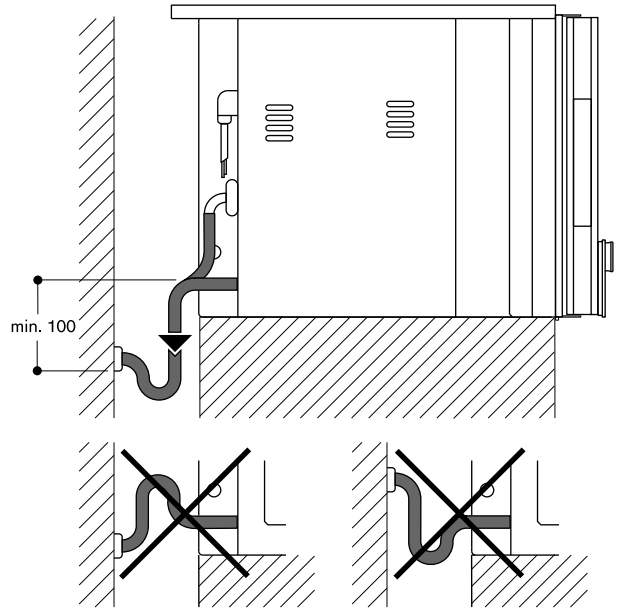


Side view of BS 474/475 above BO

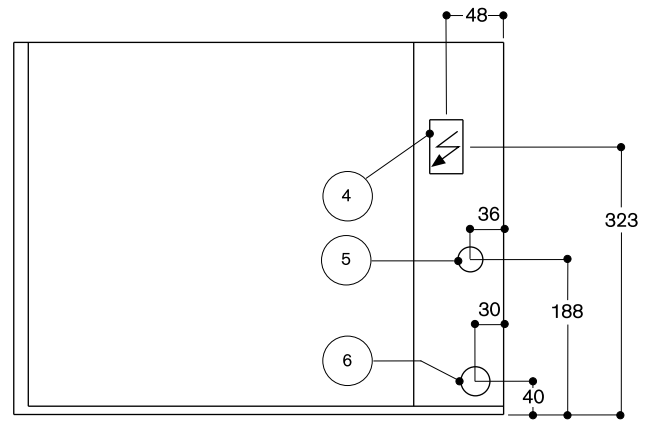


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



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



Controls at the top

Right-hinged

BS 450 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 451 110

Stainless steel-backed full glass door
Width 60 cm

Controls at the bottom

Right-hinged

BS 454 110

Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 455 110

Stainless steel-backed full glass door
Width 60 cm

Included in the price

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

Installation accessories

BA 476 310

Handle bar, stainless steel
Length 447 mm.

Special accessories

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

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

GN 144 230

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

GN 154 130

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

GN 154 230

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

GN 340 230

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

Combi-steam oven 400 series

BS 450/BS 451/BS 454/BS 455

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

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
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.

Features

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

Safety

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

Cleaning

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

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

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

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

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

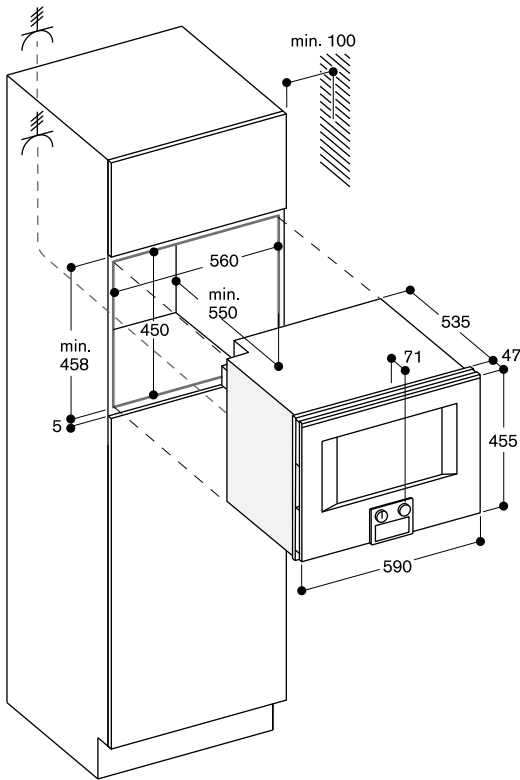
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

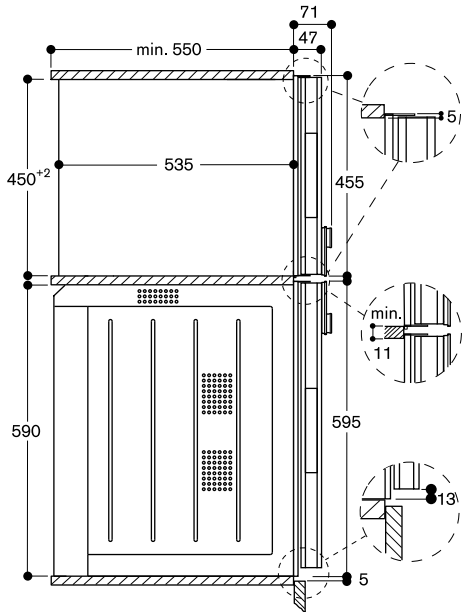
Connection

Energy efficiency class A.
Total connected load 2.0 kW.
Plan a connection cable.





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





Controls at the bottom

Right-hinged

BM 484 110

Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BM 485 110

Stainless steel-backed full glass door
Width 76 cm

Included in the price

- 1 combination wire rack
- 1 glass tub

Installation accessories

BA 478 310

Handle bar, stainless steel
Length 181 mm.

Combi-microwave oven 400 series

BM 484/BM 485

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

Programmes

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

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.

Safety

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

Cleaning

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

Planning notes

Door hinge not reversible.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

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

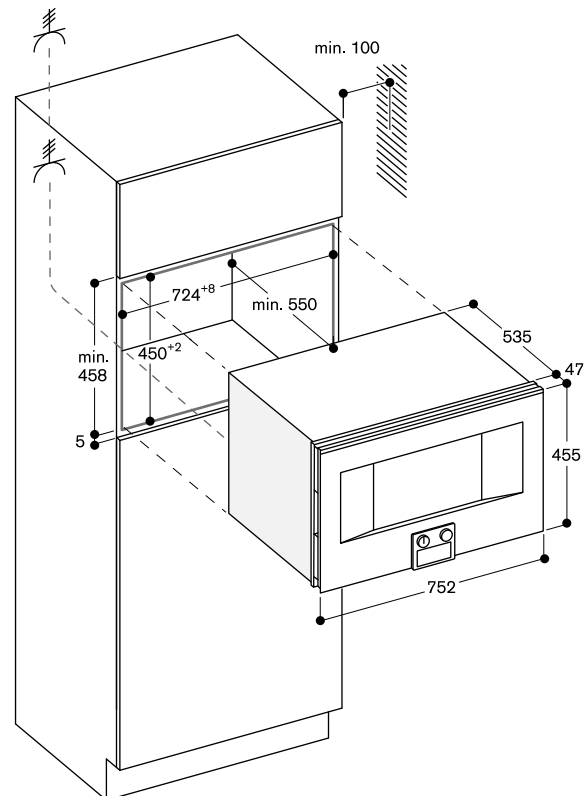
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

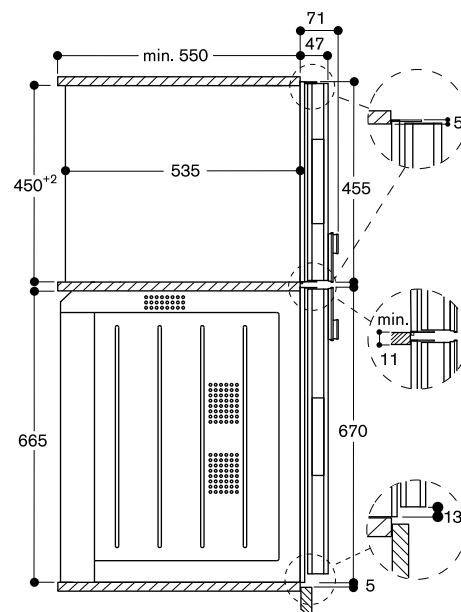
Connection

Total connected load 3.1 kW.

Connection cable 1.5 m without plug.



Side view of BM 484/485 above BO





Controls at the top

Right-hinged

BM 450 110

Stainless steel-backed full glass door
Width 60 cm

BM 450 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BM 451 110

Stainless steel-backed full glass door
Width 60 cm

BM 451 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom

Right-hinged

BM 454 110

Stainless steel-backed full glass door
Width 60 cm

BM 454 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BM 455 110

Stainless steel-backed full glass door
Width 60 cm

BM 455 100

Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

1 combination wire rack

1 glass tub

Installation accessories

BA 476 310

Handle bar, stainless steel
Length 447 mm.

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

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

Programmes

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

Oven operation with 4 heating methods:

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

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

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

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

15 automatic programmes with weight indication, customisable:

4 defrosting programmes

4 cooking programmes

7 combination programmes

Option to save individual recipes.

Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Information key with use indicators.

Side-opening door opens up to 180° angle.

Features

Innowave.

Rapid heating.

4 tray levels.

Actual temperature display.

60 W halogen light on the side.

Safety

Thermally insulated door with triple glazing.

Triple door lock.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.

Interior back wall with catalytic coating.

Planning notes

Door hinge not reversible.

Plan the niche without back wall.

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

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

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

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

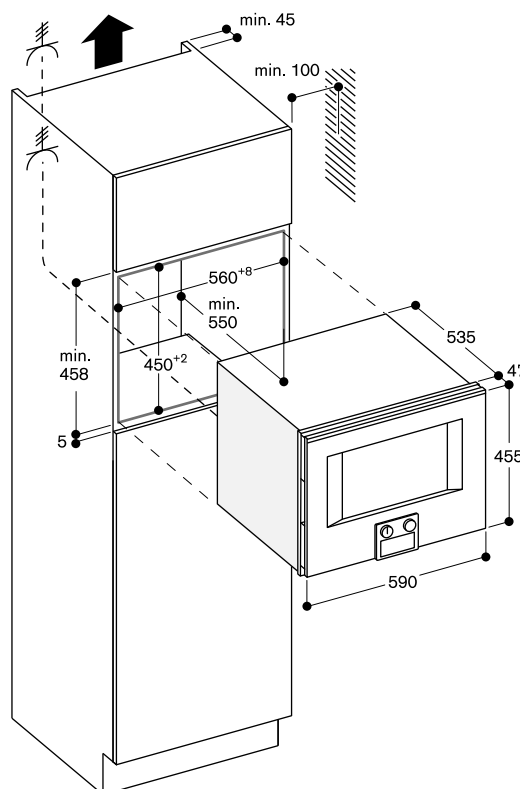
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

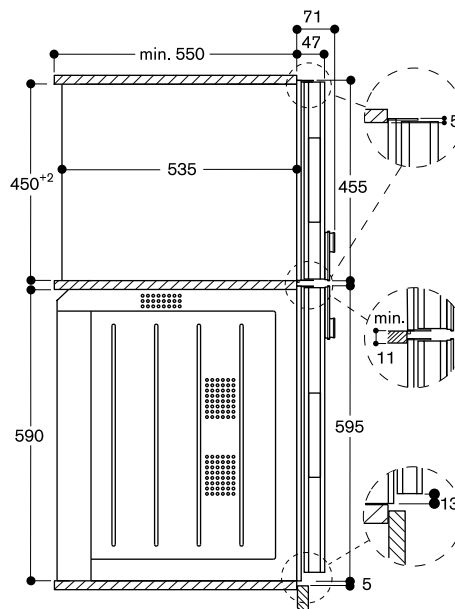
Connection

Total connected load 3.1 kW.

Connection cable 1.5 m without plug.



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





Controls at the top

CM 470 111 ▾

Stainless steel-backed full glass door
Width 60 cm

CM 470 101 ▾

Full glass door in Gaggenau Anthracite
Width 60 cm

▾ Available 2nd quarter 2017

Included in the price

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

Fully automatic espresso machine 400 series

CM 470

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

Type of beverage

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

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

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

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

Safety

Child lock.
Aqua stop with guarantee.

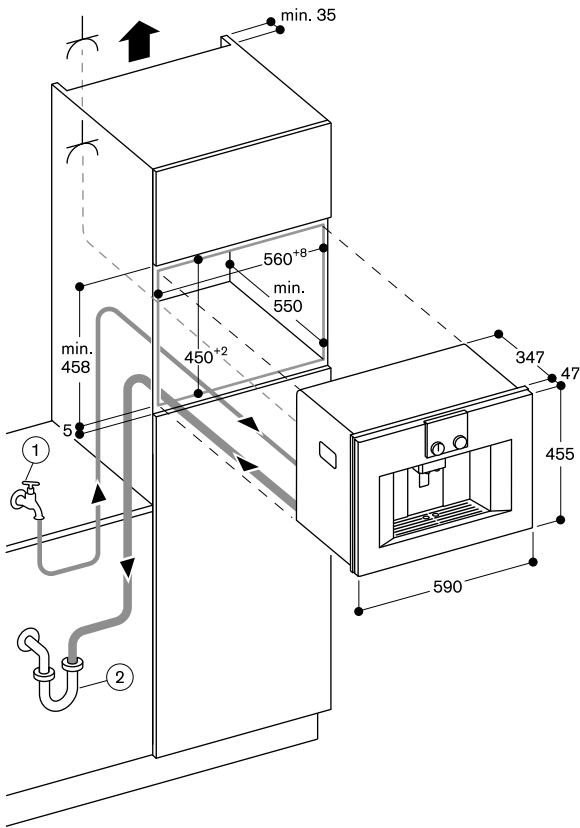
Cleaning

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

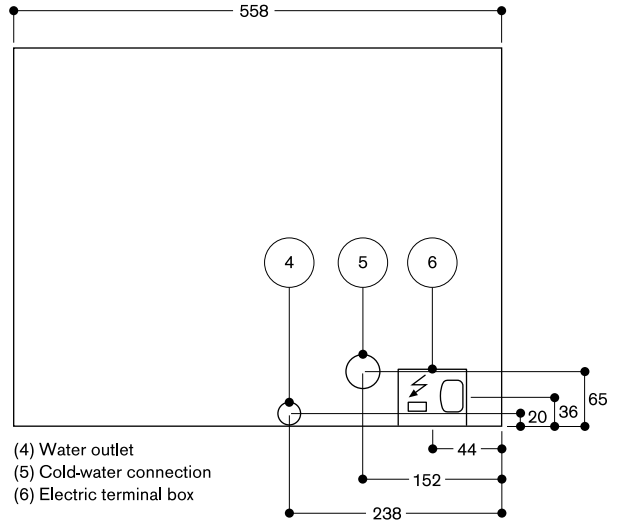
Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).
The 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 standardised niche.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 150 mm lower than the appliance outlet (see drawing "drainage connection").
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

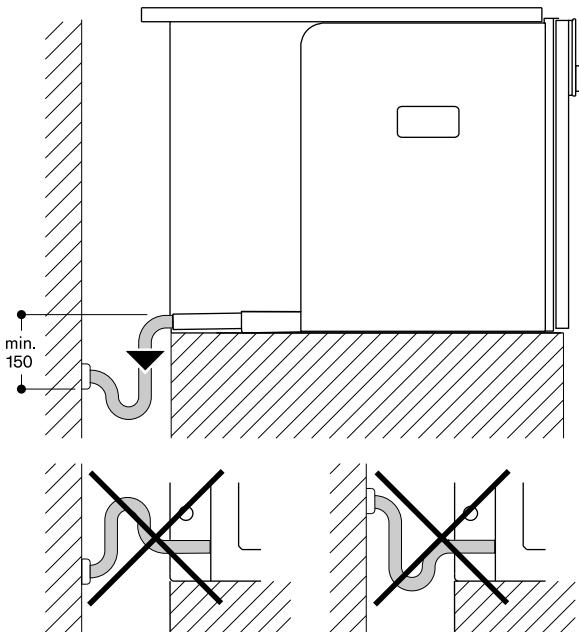
Connection
Total connected load 1.6 kW.
Connection cable 1.7 m with plug.
Only cold water connection.
Inlet hose 165 cm with 3/4 " (26.4 mm) connection,
Outlet hose (ø 18 mm) 170 cm (HT-Hose).



View from rear



Drainage connection





Controls at the top

CM 450 111 ▾

Stainless steel-backed full glass door
Width 60 cm

CM 450 101 ▾

Full glass door in Gaggenau Anthracite
Width 60 cm

▾ Available 2nd quarter 2017

Included in the price

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

Fully automatic espresso machine 400 series

CM 450

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

Type of beverage

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

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

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

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Cleaning

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

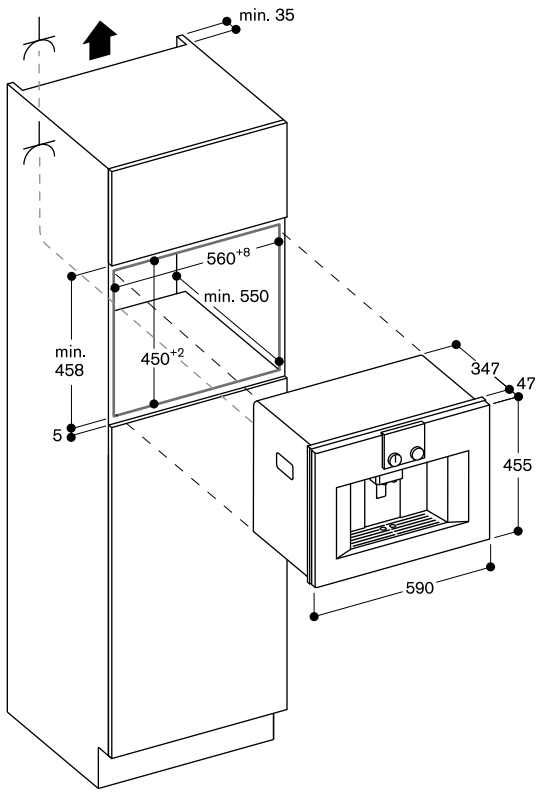
Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).
The 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 standardised niche.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding air ducting on page 14/15.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m with plug.





DV 461 110

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

DV 461 100

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

Included in the price

- 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

Installation accessories

BA 476 510

Handle bar, stainless steel
Length 450 mm.

Special accessories

BA 080 670

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

BA 080 680

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

Vacuuming drawer 400 series

DV 461

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

Application

Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavouring.

Vacuuming for extended storage.

Vacuuming of vacuuming containers outside the chamber.

Vacuuming of liquids in bottles outside the chamber.

Handling

Touch key operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 7 litres.

Capacity load max. 10 kg.

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

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

Sealing bar, non-stick coating, removable.

Safety glass cover, opens automatically after vacuuming.

Raised vacuuming platform, 44 mm, deployable.

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

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

Drying programme for vacuuming pump.

Warning function.

Planning notes

The panel surface of the appliance extends 47 mm from the furniture cavity. Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.

Built-in under worktop or in single niche.

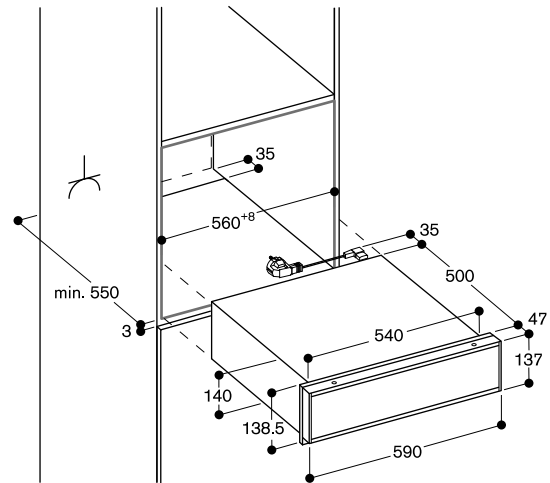
The socket can be planned behind the appliance.

Please read the installation details regarding air ducting on page 14 / 15.

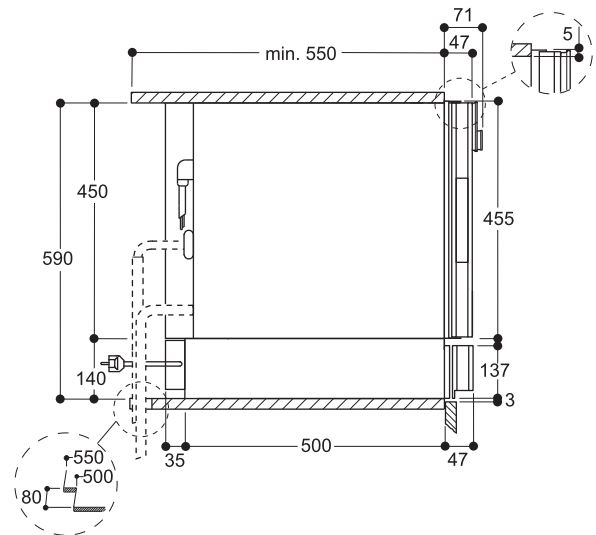
Connection

Total connected load 0.32 kW.

Connecting cable 1.5 m with plug.



Side view of DV 461 below BS, BM, CM



**WS 482 110**

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

Installation accessories**BA 478 510**

Handle bar, stainless steel
Length 612 mm.

Warming drawer 400 series**WS 482**

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

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 38 litres.

Volume capacity: Dinner service for 10 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions
W 606 x H 132 x D 480 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

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

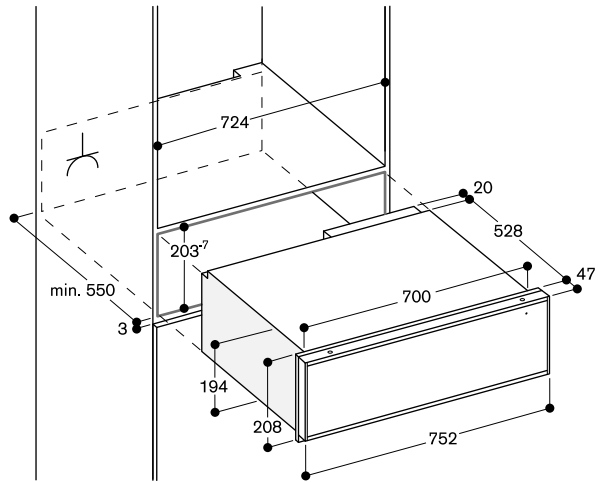
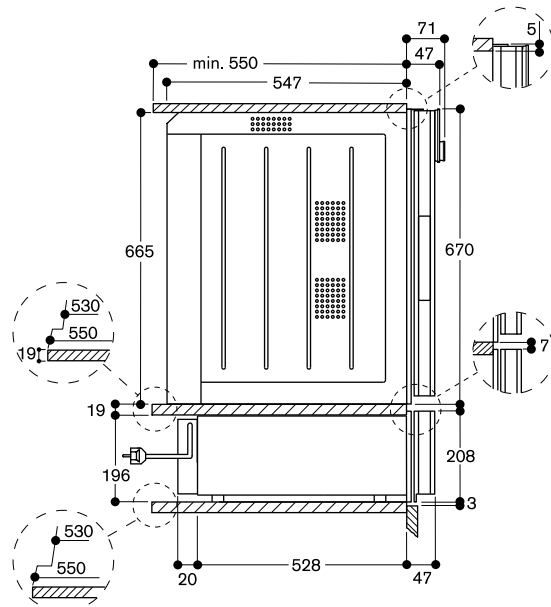
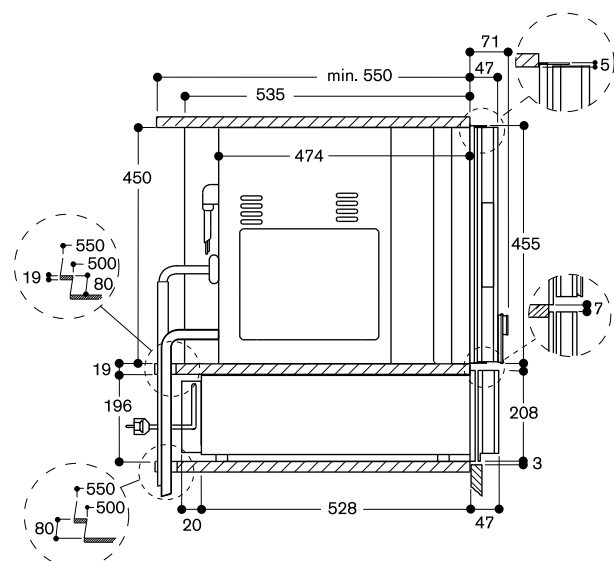
The socket can be planned behind the appliance.

Please read the installation details regarding air ducting on page 14/15.

Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.

**Side view of WS 482 below BO 480****Side view of WS 482 below BS 484/485**



WS 461 110

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

WS 461 100

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

Installation accessories

BA 476 510

Handle bar, stainless steel
Length 450 mm.

Warming drawer 400 series

WS 461

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

Heating methods

Defrosting of meals/proving of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware.

Handling

Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features

Net volume 19 litres.
Volume capacity: Dinner service for 6 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions W 475 x H 86 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

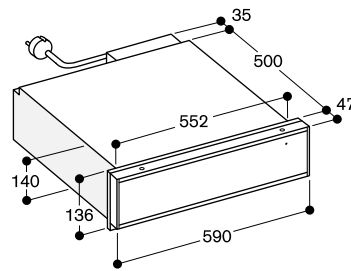
Planning notes

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

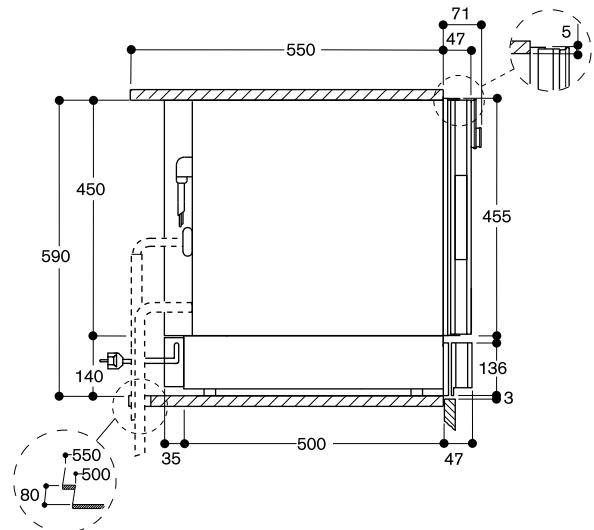
Please read the installation details regarding air ducting on page 14/15.

Connection

Total connected load 0.81 kW.
Connection cable 1.5 m, pluggable.



Side view of WS 461 below BS, BM, CM



**WS 462 110**

Stainless steel-backed glass front
Width 60 cm, Height 29 cm

WS 462 100

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

Installation accessories**BA 476 510**

Handle bar, stainless steel
Length 450 mm.

Warming drawer 400 series**WS 462**

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

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Recessed grip at the front bottom of the drawer.

Features

Net volume 51 litres.

Volume capacity: Dinner service for 12 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.

Max. load 25 kg.

Usable interior dimensions
W 475 x H 236 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

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

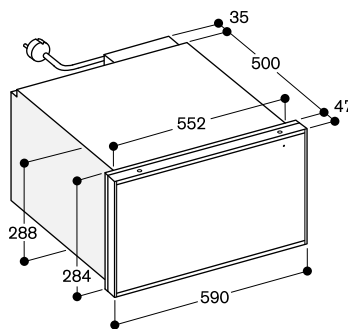
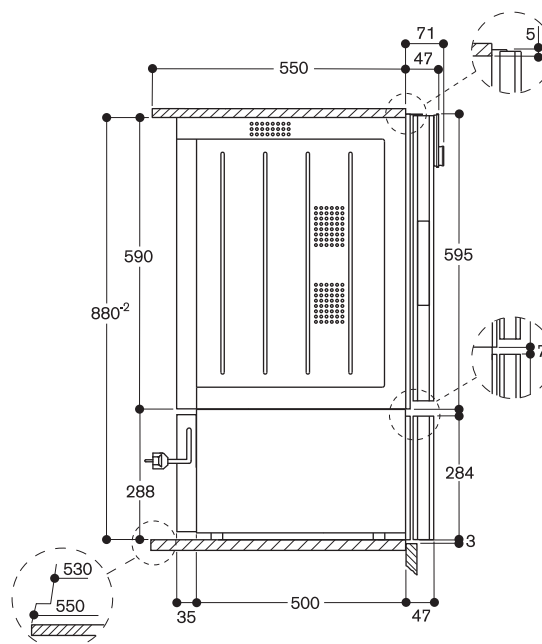
The socket can be planned behind the appliance.

Please read the installation details regarding air ducting on page 14/15.

Connection

Total connected load 0.81 kW.

Connection cable 1.5 m, pluggable.

**Side view of WS 462 below BO**

Accessories and special accessories 400 series

Advice: Not every illustrated accessory fits to every oven. For exact allocation see page 40 – 43.

BA 016 105

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



BA 018 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.

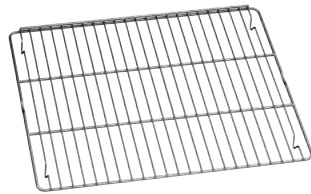


BA 028 115

Baking tray, enamelled
30 mm deep.

BA 036 105

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



BA 038 105

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

BA 046 115

Glass tray
24 mm deep.



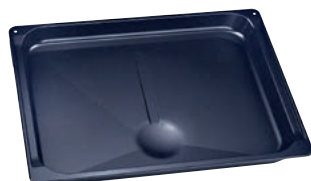
BA 026 105

Grill tray, enamelled
30 mm deep.



BA 226 105

Grill tray, enamelled
30 mm deep.

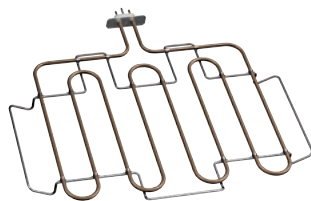


BA 056 115

Heating element for baking stone and
Gastronorm roaster

BA 058 115

Heating element for baking stone and
Gastronorm roaster



BA 056 133

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



BA 058 133

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

BS 020 002

Pizza paddle, set of 2



BA 476 110

Handle bar, stainless steel
Length 577 mm.

BA 476 310

Handle bar, stainless steel
Length 447 mm.

BA 478 110

Handle bar, stainless steel
Length 366 mm.

BA 478 310

Handle bar, stainless steel
Length 181 mm.



BA 476 510

Handle bar, stainless steel
Length 450 mm.

BA 478 510

Handle bar, stainless steel
Length 612 mm.



GN 114 130

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



GN 114 230

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



GN 124 130

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



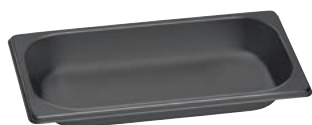
GN 124 230

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



GN 144 130

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

**GN 144 230**

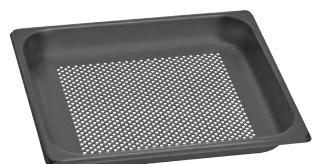
Gastronorm insert, GN 2/3, non-stick,
Unperforated, 40 mm deep, 3 l.

**GN 154 130**

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

**GN 154 230**

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

**GN 340 230**

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

Lower and upper part can also be
used separately, height 100 and
65 mm.

For ovens with pull-out system
BA016 or BA018 (order heating
element separately) and Combi-steam
ovens.

**GN 410 130**

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

**GN 410 230**

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

**GR 220 046**

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

**CL S10 040**

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

**CL S20 040**

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

**GF 111 100**

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

**GF 121 110**

Filter cartridge.

**GZ 010 011**

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

**BA 080 670**

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

**BA 080 680**

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



Accessories and special accessories 400 series



BX 480/BX 481

Baking tray, enamelled		Double oven
BA 026 115	15 mm deep	
BA 028 115	30 mm deep	• (2x)/°
Pull-out rack		
BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	°
Baking stone		
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	°
Gastronorm insert, stainless steel		
GN 114 130	GN 1/3, unperforated, 40 mm deep, 1.5 l	
GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l	
GN 124 130	GN 1/3, perforated, 40 mm deep, 1.5 l	
GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l	
GN 144 130	GN 1/3, non-stick, unperforated, 40 mm deep, 1.5 l.	
GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.	
GN 154 130	GN 1/3, non-stick, perforated, 40 mm deep, 1.5 l.	
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.	
GN 410 130	Gastronorm lid for insert, stainless steel, GN 1/3	
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3	
Gastronorm roaster, cast aluminium		
GN 340 230	GN 2/3, height 165 mm, non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 400)	°
Glass tray		
BA 046 115	24 mm deep	
Handle bar, stainless steel		
BA 476 110	Length 577 mm	
BA 476 310	Length 447 mm	
BA 476 510	Length 450 mm	
BA 478 110	Length 366 mm	
BA 478 310	Length 181 mm	
BA 478 510	Length 612 mm	
Wire rack		
BA 036 105	no opening, with feet	
BA 038 105	no opening, with feet	• (2x)/°
GR 220 046	no opening, no feet	
Part No. 672921	for grill trays BA 026 103 / BA 226 103, with opening, and feet	
Part No. 706321	for grill tray ET-Nr. 687055, with opening and feet	• (2x)/°
Grill tray, enamelled		
BA 026 105	with feet and rotisserie spit attachment, 30 mm deep	
BA 226 105	30 mm deep	
Part No. 687055	with feet and rotisserie spit attachment, 30 mm deep	• (2x)/°
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	
BA 058 115	Necessary accessory for baking stone BA 058 133	°
Pizza paddle		
BS 020 002	Set of 2	°
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4	
CL S20 040	Descaling cartridges, set of 4	
Part No. 17000705	Water filter cartridge	
Part No. 00311819	Descaling tablets	
Part No. 00311769	Cleaning tablets	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 180 x 280 mm, 100 pcs.	
BA 080 680	Vacuuming bags, large, 240 x 350 mm, 100 pcs.	
Water connection		
GF 111 100	Descaling and neutralising filter, for first installation	
GF 121 110	Filter cartridge for GF 111 100	
GZ 010 011	Extension for water inlet and outlet hose	

• Standard.

° Special accessory.



BO 480/BO 481

BO 470/BO 471

BO 450/BO 451

BO 420/BO 421

BS 484/BS 485

BS 470/BS 471
BS 474/BS 475

BS 450/BS 451
BS 454/BS 455

Oven Oven Oven Oven Combi-steam oven Combi-steam oven Combi-steam oven

•/°	• (2x)/°	•/°	•/°			
°	°	°	°			
°	°	°	°			
°	°	°	°			
				°	°	°
				•/°	•/°	•/°
				°	°	°
				•/°	•/°	•/°
				°	°	°
				°	°	°
				°	°	°
				°	°	°
				°	°	°
				°	°	°
°	°	°	° (without roaster function) °		°	°
	•/°	•/°	•/°			
	°	°	°		°	°
°						
				°		
•/°	•/°	•/°	•/°			
				•/°	•/°	•/°
•/°	•/°	°	°			
	•/°	°	°			
•/°						
°	°	°	°			
°	°	°	°			
				•/°	•/°	
				°	°	
				°	°	
				°	°	
				°	°	

Accessories and special accessories 400 series



BM 484/BM 485

Baking tray, enamelled		Combi-microwave oven
BA 026 115	15 mm deep	
BA 028 115	30 mm deep	
Pull-out rack		
BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
Baking stone		
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	
Gastronorm insert, stainless steel		
GN 114 130	GN 1/3, unperforated, 40 mm deep, 1.5 l	
GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l	
GN 124 130	GN 1/3, perforated, 40 mm deep, 1.5 l	
GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l	
GN 144 130	GN 1/3, non-stick, unperforated, 40 mm deep, 1.5 l.	
GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.	
GN 154 130	GN 1/3, non-stick, perforated, 40 mm deep, 1.5 l.	
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.	
GN 410 130	Gastronorm lid for insert, stainless steel, GN 1/3	
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3	
Gastronorm roaster, cast aluminium		
GN 340 230	GN 2/2, height 165 mm, non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens (see also page 400)	
Glass tray		
BA 046 115	24 mm deep	
Handle bar, stainless steel		
BA 476 110	Length 577 mm	
BA 476 310	Length 447 mm	
BA 476 510	Length 450 mm	
BA 478 110	Length 366 mm	
BA 478 310	Length 181 mm	
BA 478 510	Length 612 mm	
Wire rack		
BA 036 105	no opening, with feet	
BA 038 105	no opening, with feet	
GR 220 046	no opening, no feet	
Part No. 672921	for grill trays BA 026 103 / BA 226 103, with opening, and feet	
Part No. 706321	for grill tray ET-Nr. 687055, with opening and feet	
Grill tray, enamelled		
BA 026 105	with feet and rotisserie spit attachment, 30 mm deep	
BA 226 105	30 mm deep	
Part No. 687055	with feet and rotisserie spit attachment, 30 mm deep	
Heating element		
BA 056 115	Necessary accessory for baking stone BA 056 133	
BA 058 115	Necessary accessory for baking stone BA 058 133	
Pizza paddle		
BS 020 002	Set of 2	
Cleaning and care		
CL S10 040	Cleaning cartridges, set of 4	
CL S20 040	Descaling cartridges, set of 4	
Part No. 17000705	Water filter cartridge	
Part No. 00311819	Descaling tablets	
Part No. 00311769	Cleaning tablets	
Vacuuming bags		
BA 080 670	Vacuuming bags, small, 180 x 280 mm, 100 pcs.	
BA 080 680	Vacuuming bags, large, 240 x 350 mm, 100 pcs.	
Water connection		
GF 111 100	Descaling and neutralising filter, for first installation	
GF 121 110	Filter cartridge for GF 111 100	
GZ 010 011	Extension for water inlet and outlet hose	

• Standard.

◦ Special accessory.



BM 450/BM 451
BM 454/BM 455

Combi-microwave oven



CM 450 / CM470

Fully automatic espresso machine



DV 461

Vacuuming drawer



WS 482

Warming drawer



WS 462
WS 461

Warming drawer

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Ovens 400 series



Appliance type		Double oven	Oven
Side-opening door right-hinged / left-hinged		BX 480/BX 481	BO 480/BO 481
Stainless steel-backed full glass door		BX 480/481 111	BO 480/481 111
Full glass door in Gaggenau Anthracite			
Dimensions			
Width	(cm)	76	76
Appliance dimensions W x H x D ¹	(mm)	752 x 1.428 x 547	752 x 670 x 547
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	724 x 1.425 x 550	724 x 665 x 550
Net weight	(kg)	152	77
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)			
Net volume	(l)	110 per cooking compartment	110
Number of cooking compartments		2	1
Interior dimensions W x H x D	(mm)	624 x 435 x 403	624 x 435 x 403
Energy efficiency class with eco hot air		A per cooking compartment	A
Energy Efficiency Index (EEI)		106.9 per cooking compartment	106.9
Energy consumption with top / bottom heat	(kWh)	1.53 per cooking compartment	1.53
Energy consumption with eco hot air	(kWh)	1.08 per cooking compartment	1.08
Heat source		electric	electric
Heating methods			
Temperature range	(°C)	30–300	30–300
Hot air / Eco hot air / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / hot air + bottom heat		•/•/•	•/•/•
Top + 1/3 bottom heat		•	•
1/3 top + bottom heat		•	•
Hot air + 1/3 bottom heat		•	•
Full surface grill + circulated air		•	•
Full surface grill		•	•
Compact grill		•	•
Baking stone function		•	•
Roaster function		•	•
Dough proofing / defrosting / keeping warm		•/•/•	•/•/•
Handling			
TFT touch display		•	•
Controls at the top / centered / at the bottom		- / • / -	• / - / -
Automatic door opening		-	•
Clear text display	(No. of languages)	25	25
Individual recipes		-	50
Door opening angle	(°)	180	180
Features			
Electronic temperature control		•	•
Core temperature probe		• (bottom only)	•
Rotisserie spit		• (bottom only)	•
Baking stone socket		•	•
Roasting function		•	•
Actual temperature display		•	•
Rapid heating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Tray levels	(No.)	5	5
Accessories			
Enamelled baking tray		1 per cooking compartment	1
Size of largest baking tray	(cm ²)	1.780	1.780
Wire rack		1 per cooking compartment	1
Enamelled grill tray / wire rack for grill tray		1/1 per cooking compartment	1/1
Glass tray		-	-
Safety			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety shut-off		•/- / •	•/•/•
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolytic system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyser		•	•
Connection			
Total connected load	(kW)	9.2	5.52

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see pages 38–43.



Oven	Oven	Oven
BO 470/BO 471	BO 450/BO 451	BO 420/BO 421
BO 470/471 111	BO 450/451 111	BO 420/421 111
BO 470/471 101		BO 420/421 101
60	60	60
590 x 595 x 547	590 x 595 x 547	590 x 595 x 547
47	47	47
560 x 590 x 550	560 x 590 x 550	560 x 590 x 550
64	56	56
76	76	76
1	1	1
475 x 383 x 414	475 x 383 x 414	475 x 383 x 414
A	A	A
105.7	105.7	105.7
1.25	1.25	1.25
0.91	0.92	0.92
electric	electric	electric
30-300	30-300	50-300
•/•/•	•/•/•	•/•/•
•/•/•	•/•/•	•/•/•
•	-	-
•	-	-
•	-	-
•	•	•
•	•	•
•	•	-
•	•	•
•	•	-
•/•/•	•/•/-	-/-/-
•	•	•
•/-/-	•/-/-	•/-/-
•	•	•
25	25	25
50	50	50
180	180	180
•	•	•
•	•	-
•	-	-
•	•	•
•	•	-
•	•	•
•	•	•
•	•	•
•	•	•
60	60	60
2 x 10	10	-
4	4	4
2	1	1
1.200	1.200	1.200
1	1	1
1/1	BA 226 105 ² /672 921 ²	BA 226 105 ² /672 921 ²
1	1	1
4-fold	4-fold	4-fold
•/•/•	•/•/•	•/•/•
•	•	•
•	•	•
•	•	•
3.7	3.7	3.7

Combi-steam ovens 400 series



Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BS 484/BS 485	BS 470/BS 471
Stainless steel-backed full glass door		BS 484/BS 485 111	BS 470/BS 471 111
Full glass door in Gaggenau Anthracite			BS 470/BS 471 101
Dimensions			
Width	(cm)	76	60
Appliance dimensions W x H x D ¹	(mm)	752 x 455 x 535	590 x 455 x 535
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	724 x 450 x 550	560 x 450 x 550
Net weight	(kg)	51	46
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)			
Net volume	(l)	44	44
Number of cooking compartments		1	1
Interior dimensions W x H x D	(mm)	354 x 245 x 494	354 x 245 x 494
Energy efficiency class with hot air		A	A
Energy Efficiency Index (EEI)		98.0	98.0
Energy consumption with hot air	(kWh)	0.72	0.72
Heat source	(min)	electric	electric
Heating methods			
Temperature range	(°C)	30–230	30–230
Hot air + 100 % humidity		•	•
Hot air + 80 % humidity		•	•
Hot air + 60 % humidity		•	•
Hot air + 30 % humidity		•	•
Hot air + 0 % humidity		•	•
Low temperature cooking		•	•
Sous-vide cooking		•	•
Full surface grill level 1 + humidity		•	•
Full surface grill level 2 + humidity		•	•
Full surface grill + circulated air		•	•
Full surface grill		•	•
Dough proofing / defrosting		-/•	-/•
Regenerating		•	•
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		-/•	•/-
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic temperature control		•	•
Full surface grill behind glass ceramic	(W)	2.000	2.000
Steam removal / misting		•/•	•/•
Core temperature probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(l)	-/-	-/-
Halogen light on the side	(W)	48	48
Tray levels / stainless steel cooking interior	(No.)	4 / •	4 / •
Accessories			
Size of largest baking tray	(cm ²)	810	810
Wire rack		1	1
Gastronorm insert, stainless steel, GN 2/3, 40 mm, perforated / unperforated		1/1	1/1
Cleaning / descaling cartridge		4 / CL S20 040 ²	4 / CL S20 040 ²
Safety			
Thermally insulated door with multiple glazing		2-fold	2-fold
Child lock / door lock / safety shut-off		•/•/•	•/•/•
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning programme / cleaning aid		•/-	•/-
Descaling programme / drying programme		•/•	•/•
Grease filter in front of hot-air fan		-	-
Connection			
Total connected load	(kW)	2.9	2.9
Fixed inlet and outlet water connection		•	•

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory, see pages 38–43.



Combi-steam oven	Combi-steam oven	Combi-steam oven
BS 474/BS 475	BS 450/BS 451	BS 454/BS 455
BS 474/BS 475 111	BS 450/BS 451 110	BS 454/BS 455 110
BS 474/BS 475 101		
60	60	60
590 x 455 x 535	590 x 455 x 535	590 x 455 x 535
47	47	47
560 x 450 x 550	560 x 450 x 550	560 x 450 x 550
46	37	37
44	42	42
1	1	1
354 x 245 x 494	355 x 290 x 405	355 x 290 x 405
A	A	A
98.0	82.2	82.2
0.72	0.60	0.60
electric	electric	electric
30–230	30–230	30–230
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
•	–	–
•	–	–
•	–	–
•	–	–
•	–	–
•	–	–
•	–	–
–/•	•/•	•/•
•	•	•
•	•	•
–/•	•/–	–/•
•	•	•
25	25	25
50	50	50
180°	180°	180°
•	•	•
•	•	•
2.000	–	–
•/•	–/–	–/–
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
•	–	–
–/–	1.3 /•	1.3 /•
48	48	48
4 /•	4 /•	4 /•
810	810	810
1	1	1
1/1	1/1	1/1
4 / CL S20 040²	–/–	–/–
2-fold	2-fold	2-fold
•/•/•	•/•/•	•/•/•
•	•	•
•/–	–/•	–/•
•/•	•/•	•/•
–	•	•
2.9	2.0	2.0
•	–	–

Combi-microwave ovens 400 series



Appliance type		Combi-microwave oven	Combi-microwave oven
Side-opening door right-hinged / left-hinged		BM 484/BM 485	BM 450/BM 451
Stainless steel-backed full glass door		BM 484/485 110	BM 450/451 110
Full glass door in Gaggenau Anthracite			BM 450/451 100
Dimensions			
Width	(cm)	76	60
Appliance dimensions W x H x D ¹	(mm)	752 x 455 x 535	590 x 455 x 535
Door panel extension from furniture cavity	(mm)	47	47
Niche dimensions W x H x D	(mm)	724 x 450 x 550	560 x 450 x 550
Net weight	(kg)	50	46
Volumen			
Capacity	(l)	36	36
Interior dimensions W x H x D	(mm)	445 x 236 x 348	445 x 236 x 348
Heating methods / Programmes			
Maximum microwave output	(W)	1.000	1.000
Microwave output levels	(No.)	5	5
Hot air with temperature range	(°C)	40, 100–250	40, 100–250
Full surface grill + hot air with temperature range	(°C)	100–250	100–250
Full surface grill + circulated air with temperature range	(°C)	100–250	100–250
Full surface grill as quartz grill with levels of intensity	(No.)	3	3
Maximum grill output	(W)	2.000	2.000
Maximum Hot air output	(W)	1.950	1.950
Maximum microwave output for combination with grill and oven	(W)	600	600
Sequential operation of up to 5 modes incl. programming of combined operation and rest time		•	•
Automatic weight feature	(No.)	15	15
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		•/–	•/–
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		180°	180°
Features			
Electronic temperature control		•	•
Actual temperature display		•	•
Rapid heating		•	•
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•	•/•/•/•
Long-term timer		•	•
Interior lighting, side	(W)	60	60
Rack levels	(No.)	4	4
Accessories			
Glass tray		•	•
Wire rack		•	•
Glass rod		•	•
Safety			
Thermally insulated door with multiple glazing		•	•
Child lock / safety shut-off		•/•	•/•
Triple door lock		•	•
Cooled housing with temperature protection		•	•
Cleaning			
Catalytic special enamelling at interior back wall		•	•
Stainless steel interior with ceramic base.		•	•
Connection			
Total connected load	(kW)	3.1	3.1

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Combi-microwave oven

BM 454/BM 455

BM 454/455 110

BM 454/455 100

60

590 x 455 x 535

47

560 x 450 x 550

46

36

445 x 236 x 348

1.000

5

40, 100–250

100–250

100–250

3

2.000

1.950

600

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15

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25

50

180°

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60

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3.1

Fully automatic espresso machine 400 series



Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 450 111
Full glass door in Gaggenau Anthracite		CM 450 101
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 444
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	22
Typ of beverage		
		Ristretto / 2 x Ristretto
		Espresso / 2 x Espresso
		Espresso Macchiato / 2 x Espresso Macchiato
		Coffee / 2 x coffee
		Americano / 2 x Americano
		Caffe Latte / 2 x Caffe Latte
		Latte Macchiato / 2 x Latte Macchiato
		Cappuccino / 2 x Cappuccino
		Flat White / 2 x Flat White
		Milk froth / 2 x Milk froth
		Warm milk / 2 x Warm milk
		Hot water / 2 x Hot water
Handling		
TFT touch display		•
Controls at the top		•
Automatic door opening		•
Clear text display	(No. of languages)	25
Beverages can be personalised and memorised	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°C)	10
Coffee-milk ratio levels		•
Height adjustable coffee dispenser up to	(cm)	15
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Capacity unit	(ml/fl.oz.)	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•
- Standby after	(min, h)	5 min to 12 h
- Water hardness	(No. of levels)	4, water-softening system
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Pump pressure	(bar)	19
Integrated milk system		•
Insulated milk container	(l)	0.5
Bean container	(g)	500
Separate container for second ground coffee type		•
Grinding level control		•
Volume of adjustable brewing chamber	(g)	8 to 12
Double grinding and brewing cycles for extra intensity for one beverage		•
Double grinding and brewing cycles for two beverages		•
Removable water tank	(l)	2.4
Water filter cartridge for water tank		1
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for milk, water and coffee beans		•
Electronic fill level control for drip tray and coffee residues container		•
Integrated LED lighting		•
Fresh water-function to refill the water tank with fresh water		•
Safety		
Child lock		•/•
Aqua stop with guarantee.		•
Cleaning		
Fully automatic rinse programme when switching on/off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling programme		•
Automatic cleaning programme		•
Automatic descaling programme		•
Removable brewing unit		•
Coffee residue container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying programme to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Connection		
Total connected load	(kW)	1.6
Fixed inlet and outlet water connection		-

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Fully automatic espresso machine

CM 470 111

CM 470 101

60
590 x 455 x 537
47
560 x 450 x 550
23

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

•
25
8
3
8
3

•
15

7
•
•
5 min to 12 h
4, water-softening system
•

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•
•
•

19

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0.5
500

•
8 to 12

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2.4

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1.6

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Vacuuming drawer 400 series



Appliance type	Vacuuming drawer	
Stainless steel-backed glass front	DV 461 110	
Glass front in Gaggenau Anthracite	DV 461 100	
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 532
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 140 x 550
Net weight	(kg)	31
Volume		
Net volume	(l)	7
Interior dimensions W x H x D	(mm)	210 x 95 x 275
Maximum size of vacuuming bags W x L	(mm)	240 x 350
Usage		
Vacuuming levels	3, max. 99%	
Heat-sealing levels	3	
Vacuuming of bags and containers	•	
Vacuuming of vacuuming containers and bottles	•	
Vacuuming of liquids	•	
Drying program for vacuuming pump	•	
Warning function	•	
Handling		
Sensor Control	•	
Handleless drawer	•	
Recessed grip	•	
Push-to-open system	–	
Cushioned closing system	•	
Features		
Stainless steel vacuuming chamber	•	
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover	•	
Sealing bar, non-stick, removable	•	
Raised vacuuming platform	•	
Connection with tube for vacuuming outside the chamber	•	
Utility space in vacuuming chamber, W x L	(mm)	210 x 275
Membrane avoiding reflow of liquids during external vacuuming	•	
Vacuuming bags, small, 180 mm x 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm x 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs	•	
Connection		
Total connected load	(kW)	0.32

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Warming drawer	Warming drawer	Warming drawer
Stainless steel-backed glass front		WS 482 110	WS 461 110	WS 462 110
Full glass door in Gaggenau Anthracite			WS 461 100	WS 462 100
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W x H x D ¹	(mm)	752 x 208 x 548	590 x 140 x 535	590 x 288 x 535
Door panel extension from furniture cavity	(mm)	47	47	47
Niche dimensions W x H x D	(mm)	724 x 203 x 550	560 x 140 x 550	560 x 288 x 550
Net weight	(kg)	29	18	23
Volume				
Net volume	(l)	38	19	51
Interior dimensions W x H x D	(mm)	606 x 132 x 480	475 x 86 x 458	475 x 236 x 458
Number of table settings	(No.)	10	6	12
Heating methods				
Defrosting of meals / proving of yeast dough		•	•	•
Preheating of small beverage containers		•	•	•
Keeping meals warm / slow cooking meals		•	•	•
Warming ovenware		•	•	•
Hot air + bottom heat		•	•	•
Temperature range 40 °C to 80 °C (glass surface)	(power levels)	4	4	4
Handling				
Rotary knob		•	•	•
Status display, visible in the glass front		•	•	•
Handleless drawer		•	•	•
Recessed grip		•	•	•
Cushioned closing system		•	•	•
Features				
Interior light		•	•	•
Maximum load	(kg)	25	25	25
Stainless steel interior with glass bottom		•	•	•
Fan for even heat distribution		•	•	•
Connection				
Total connected load	(kW)	0.81	0.81	0.81

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



The ovens 200 series

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Checklist for appliance combinations 200 series

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

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

Vertical combinations

When planning and ordering please note that

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

Horizontal combinations

When planning and ordering please note that

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

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

All appliances shown can be obtained in these appliance colors:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

Vertical combination, 60 cm wide appliances



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



- BMP 224
- BOP 2.0
- WSP 222



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



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



- BMP 224
- CMP 250
- WSP 221



- BOP 2.0
- DF



- BSP 250/BSP 220/BMP 250
- DF



- CMP 250
- DF

Horizontal combination, 60 cm wide appliances



• BOP 2.1

• BOP 2.0



• BOP 2.1

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



• BOP 251

• CMP 250
• WSP 221/DVP 221



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

• BMP 250/BSP 2.0
• DVP 221/WSP 221



• BMP 251/BSP 2.1
• DVP 221/WSP 221

• CMP 250
• WSP 221/DVP 221



• BOP 251

• CMP 250
• WSP 221/DVP 221

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



• BMP 251/BSP 2.1
• WSP 221/DVP 221

• CMP 250
• DVP 221/WSP 221

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

Combination of 4 with warming drawer, 60 cm wide appliances



• BOP 2.1

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

• BMP 250/BSP 2.0
• WSP 221/DVP 221



• BSP 251/BSP 221/
BMP 251
• BOP 2.1

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



Controls at the top

Right-hinged

BOP 250 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 250 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 250 131

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 251 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 251 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 251 131

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 016 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

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

Not in combination with pull-out system.

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 200 series

BOP 250/BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods, with core temperature probe and baking stone function
- 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.

Handling

Rotary knob and TFT touch display operation.

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.

Features

Core temperature probe with automatic shut-off.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

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

Safety

Thermally insulated door with quintuple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

Planning notes

Door hinge not reversible.

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

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

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

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

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

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

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

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

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

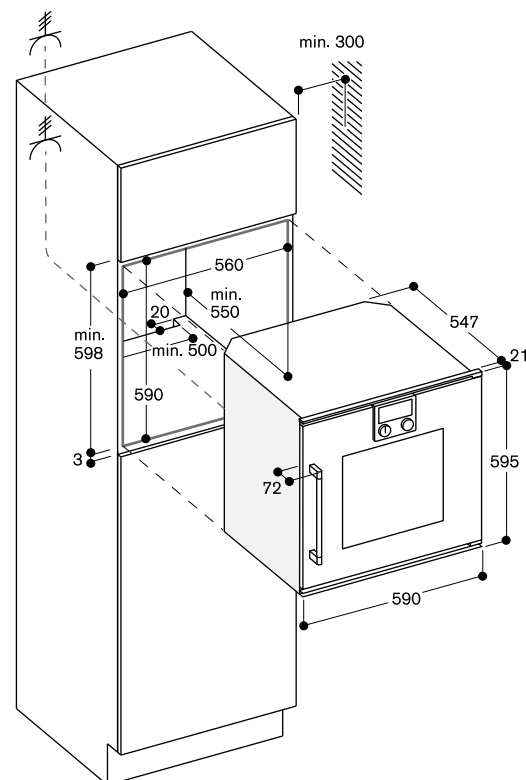
Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connection cable.





Controls at the top

Right-hinged

BOP 240 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 240 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 240 131

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 241 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 241 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 241 131

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 016 105

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

BA 026 115

Baking tray, enamelled
15 mm deep.

BA 036 105

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 133

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

Not in combination with pull-out
system.

BA 226 105

Grill tray, enamelled
30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 200 series

BOP 240/BOP 241

- Flush installation
- 13 heating methods, with core temperature probe and baking stone function
- 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.

Handling

Rotary knob and TFT touch display
operation.

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.

Features

Core temperature probe with automatic
shut-off.

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

Chromium-plated side shelf supports
with 4 tray levels.

Safety

Thermally insulated door with triple
glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature
protection.

Cleaning

Back wall and ceiling with catalytic
coating.

Gaggenau enamel.

Heated air cleaning catalyser.

Grease filter in front of hot air fan.

Planning notes

Door hinge not reversible.

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

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

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

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

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

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

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

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

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

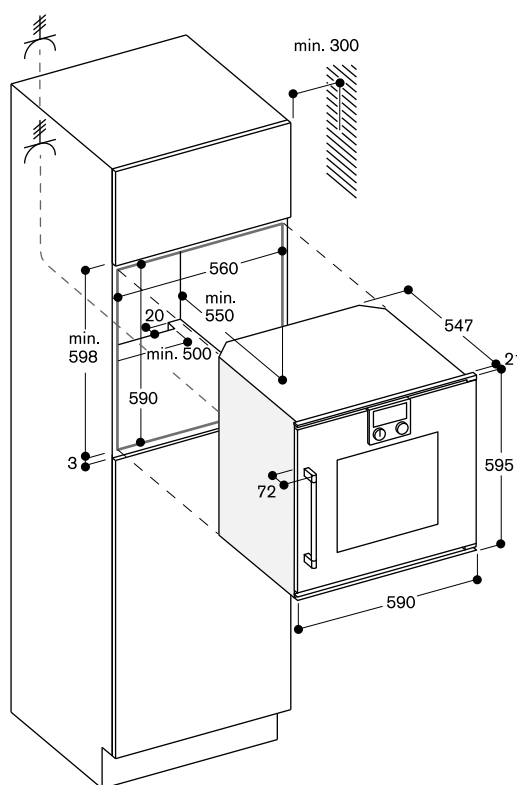
Please read the installation details
regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connection cable.





Controls at the top

Right-hinged

BOP 220 101

Full glass door in Gaggenau Anthracite

Width 60 cm

BOP 220 111

Full glass door in Gaggenau Metallic

Width 60 cm

BOP 220 131

Full glass door in Gaggenau Silver

Width 60 cm

Left-hinged

BOP 221 101

Full glass door in Gaggenau Anthracite

Width 60 cm

BOP 221 111

Full glass door in Gaggenau Metallic

Width 60 cm

BOP 221 131

Full glass door in Gaggenau Silver

Width 60 cm

Included in the price

1 baking tray, enamelled pyrolysis-safe

1 glass tray

1 wire rack

Special accessories

BA 016 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 115

Baking tray, enamelled

15 mm deep.

BA 036 105

Wire rack, chromium-plated

Without opening, with feet.

BA 046 115

Glass tray

24 mm deep.

BA 056 115

Heating element for baking stone and Gastronorm roaster.

BA 056 133

Baking stone.

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

Not in combination with pull-out system.

BA 226 105

Grill tray, enamelled

30 mm deep.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.

GN2/3, height 165 mm, non-stick.

Oven 200 series

BOP 220/BOP 221

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

Handling

Rotary knob and TFT touch display operation.

Clear text display in 25 languages.

Option to save individual recipes.

Information key with use indicators.

Side-opening door opens up to 110° angle.

Features

Baking stone socket.

Actual temperature display.

Rapid heating.

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

60 W halogen light on the top.

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

Safety

Thermally insulated door with quintuple glazing.

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Pyrolytic system.

Gaggenau enamel.

Heated air cleaning catalyser.

Planning notes

Door hinge not reversible.

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

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

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

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

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

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

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

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

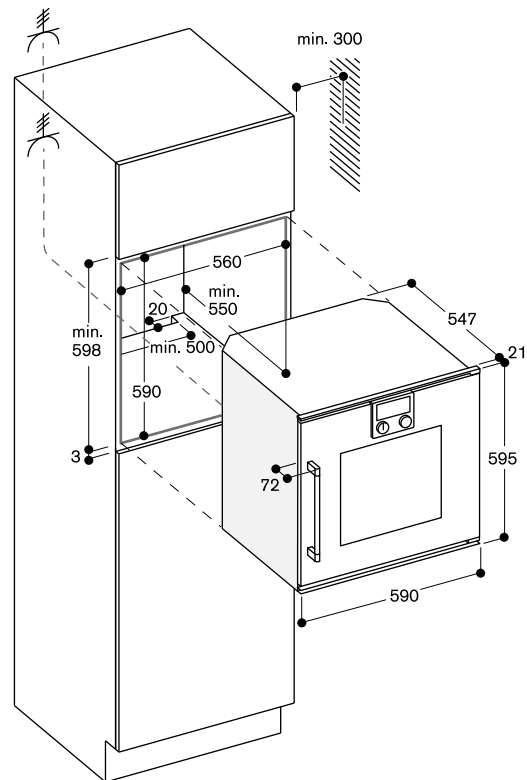
Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.

Total connected load 3.7 kW.

Plan a connection cable.





Controls at the top

Right-hinged

BOP 210 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 210 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 210 131

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 211 101

Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 211 111

Full glass door in Gaggenau Metallic
Width 60 cm

BOP 211 131

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 036 102

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

BA 046 115

Glass tray
24 mm deep.

BA 056 115

Heating element for baking stone and
Gastronorm roaster.

BA 056 130

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

BA 216 102

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

BA 226 102

Grill tray, enamelled
37 mm deep.

BA 226 112

Baking tray, enamelled
24 mm deep.

BS 020 002

Pizza paddle, set of 2.

Oven 200 series

BOP 210/BOP 211

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

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
Chromium-plated side shelf supports with 4 tray levels.

Safety

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

Cleaning

Gaggenau enamel.
Heated air cleaning catalyser.

Planning notes

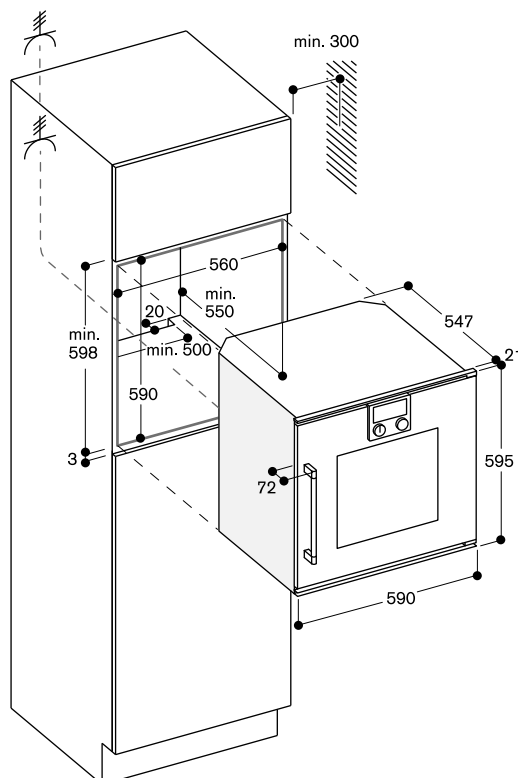
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to

follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

Connection

Energy efficiency class A.
Total connected load 3.7 kW.
Plan a connection cable.





Controls at the top

Right-hinged

BSP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 250 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 251 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

GN 114 130

Gastronorm insert, stainless steel,
GN 1/3

Unperforated, 40 mm deep, 1.5l.

GN 114 230

Gastronorm insert, stainless steel,
GN 2/3

Unperforated, 40 mm deep, 3l.

GN 124 130

Gastronorm insert, stainless steel,
GN 1/3

Perforated, 40 mm deep, 1.5l.

GN 124 230

Gastronorm insert, stainless steel,
GN 2/3

Perforated, 40 mm deep, 3l.

GN 144 130

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

GN 144 230

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

GN 154 130

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

GN 154 230

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

GN 340 230

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

Combi-steam oven 200 series

BSP 250/BSP 251

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

Handling

Rotary knob and TFT touch display operation.

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.

Features

Removable 1.3 litre water tank.

Water level warning.

Core temperature probe with automatic shut-off.

Actual temperature display.

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

Electronic boiling point detection.

48 W halogen light on the side.

Hygienic stainless steel cooking interior.

4 tray levels.

Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

Cleaning

Cleaning aid.

Drying programme.

Descaling programme.

Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BSP.

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

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

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

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

GN 410 130

Gastronorm lid, stainless steel,
GN 1/3.

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

GR 220 046

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

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

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

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

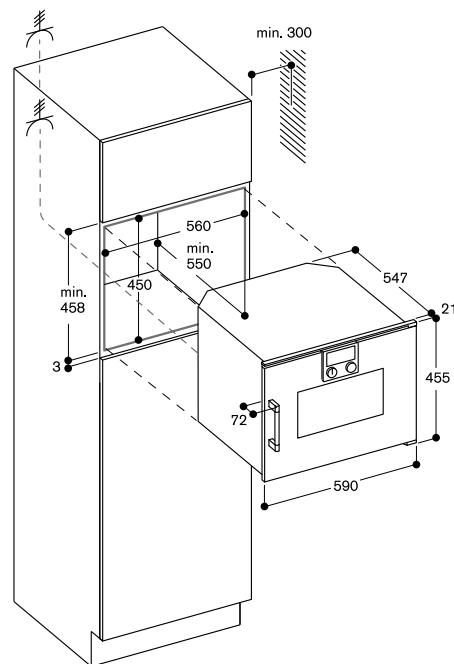
Please read the installation details regarding air ducting on page 14/15.

Connection

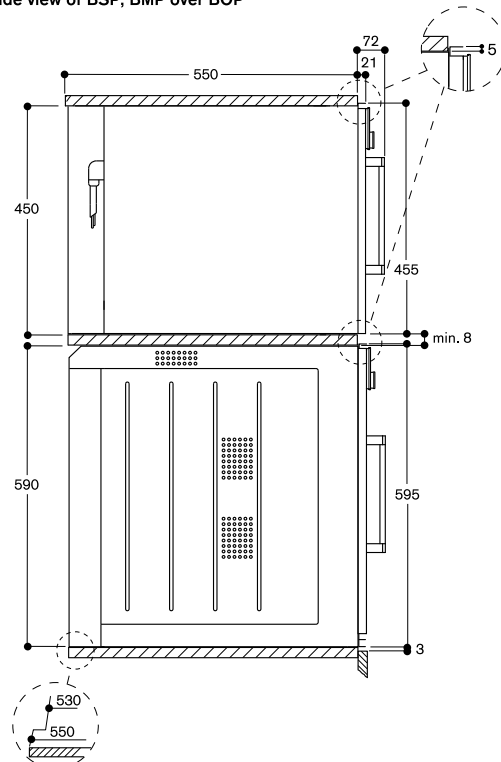
Energy efficiency class A.

Total connected load 2.0 kW.

Connection cable 1.5 m without plug.



Side view of BSP, BMP over BOP





Controls at the top

Right-hinged

BSP 220 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 220 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 220 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 221 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 221 110

Full glass door in Gaggenau Metallic
Width 60 cm

BSP 221 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

GN 114 130

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

GN 114 230

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

GN 124 130

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

GN 124 230

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

GN 144 130

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

GN 144 230

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

GN 154 130

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

GN 154 230

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

GN 340 230

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

Steam oven 200 series

BSP 220/BSP 221

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

Heating methods

100 % humidity.
Slow steaming.
Dough proofing.
Defrosting.
Regenerating.
Low temperature steaming.

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

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

Safety

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

Cleaning

Cleaning aid.
Descaling programme.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding air ducting on page 14/15.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

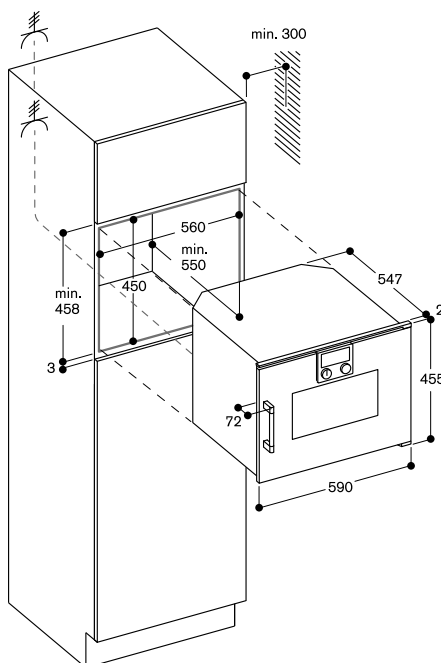
Gastronorm lid, stainless steel, GN 2/3.

GR 220 046

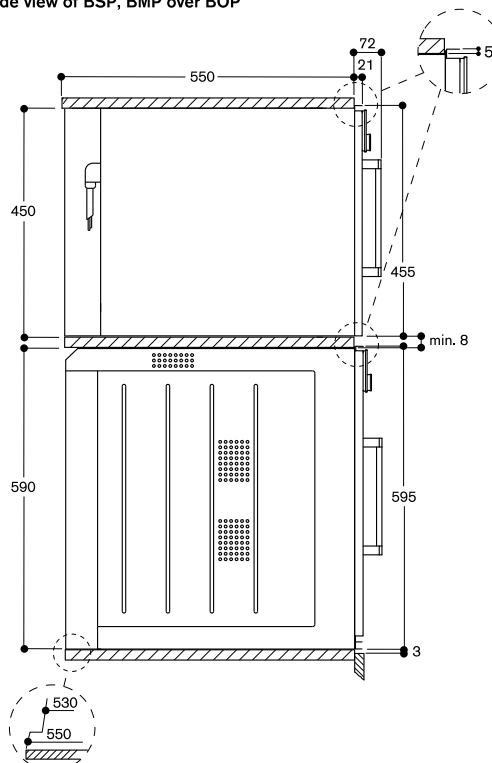
Wire rack, stainless steel,
Without opening, with feet.

Connection

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



Side view of BSP, BMP over BOP





Controls at the top

Right-hinged

BMP 250 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 250 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 250 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 251 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 251 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 251 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

- 1 combination wire rack
- 1 glass tub

Combi-microwave oven 200 series

BMP 250/BMP 251

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

Programmes

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

Handling

Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.

Safety

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

Cleaning

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

Planning notes

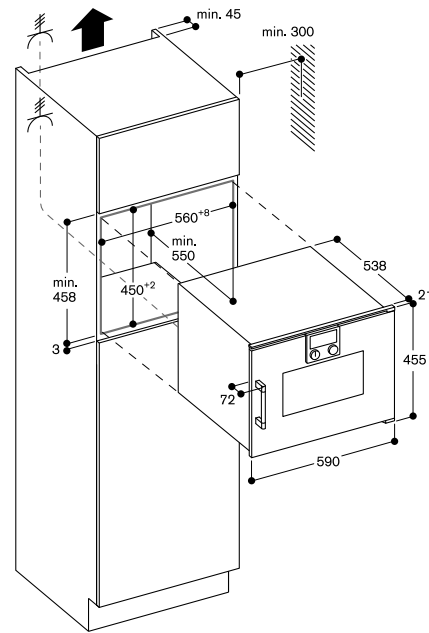
Door hinge not reversible.
Plan the niche without back wall.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 110° door opening angle.
The mains socket needs to be planned outside of the built-in niche.

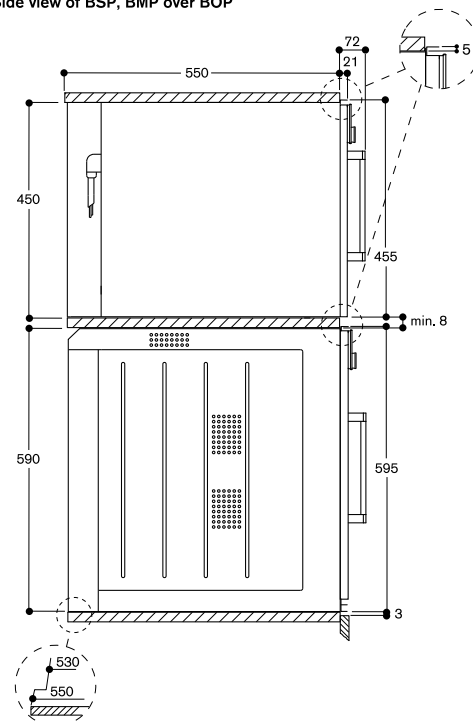
Please read the installation details regarding air ducting on page 14/15.

Connection

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



Side view of BSP, BMP over BOP





Controls at the bottom

Right-hinged

BMP 224 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 224 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 224 130

Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 225 100

Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 225 110

Full glass door in Gaggenau Metallic
Width 60 cm

BMP 225 130

Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

- 1 glass tray
- 1 wire rack

Microwave oven 200 series

BMP 224/BMP 225

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

Programmes

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

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features

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

Safety

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

Planning notes

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

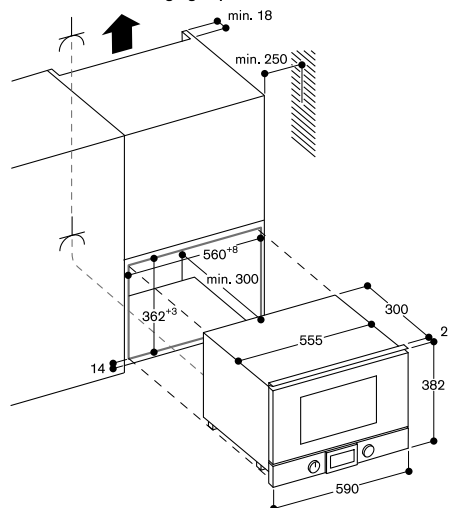
Please read the installation details regarding air ducting on page 14/15.

Connection

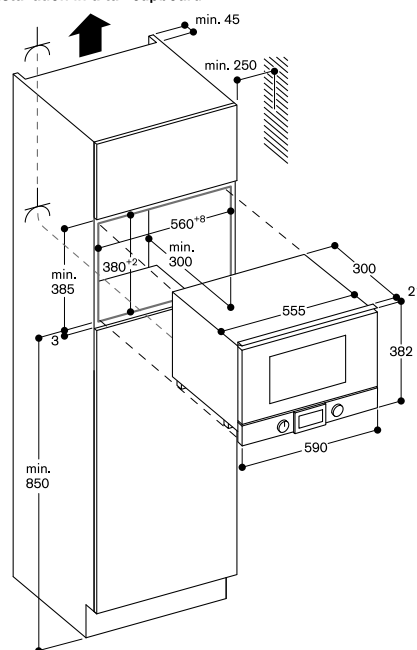
Total connected load 2.0 kW.
Connection cable 1.7 m, with plug.



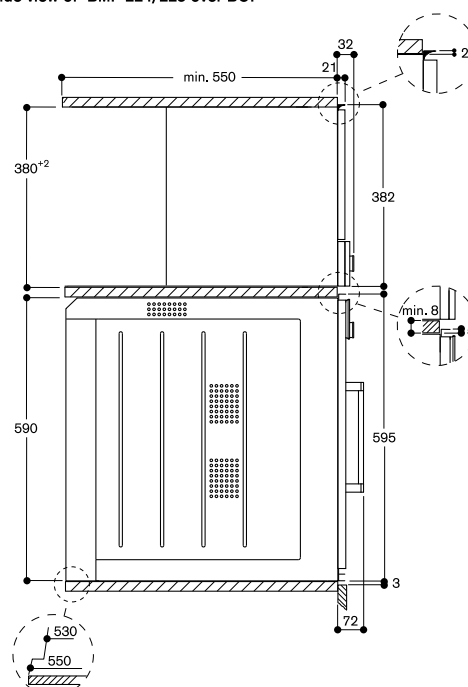
Installation in a wall-hanging cupboard



Installation in a tall cupboard



Side view of BMP 224/225 over BOP





Controls at the top

CMP 270 101 ▼

Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 270 111 ▼

Full glass door in Gaggenau Metallic
Width 60 cm

CMP 270 131 ▼

Full glass door in Gaggenau Silver
Width 60 cm

▼ Available 2nd quarter 2017

Included in the price

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

Fully automatic espresso machine 200 series CMP 270

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

Type of beverage

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

Handling

Door with cushioned door closing system.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

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

Automatic adjustment of ground coffee quantity.
Removable 2.4 litre water tank.
Electronic water filter exchange indicator.
Fresh water-function to refill the water tank with fresh water.
Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.
Aqua stop with guarantee.

Cleaning

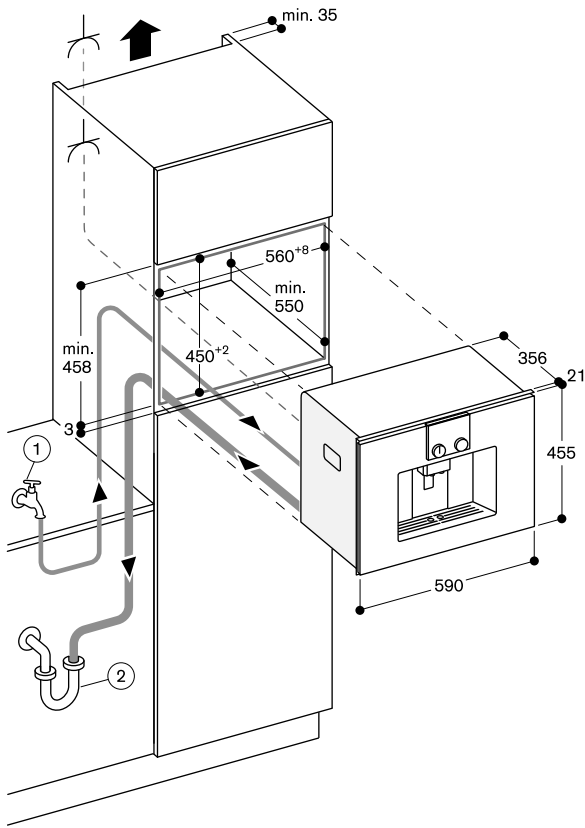
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues from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

Planning notes

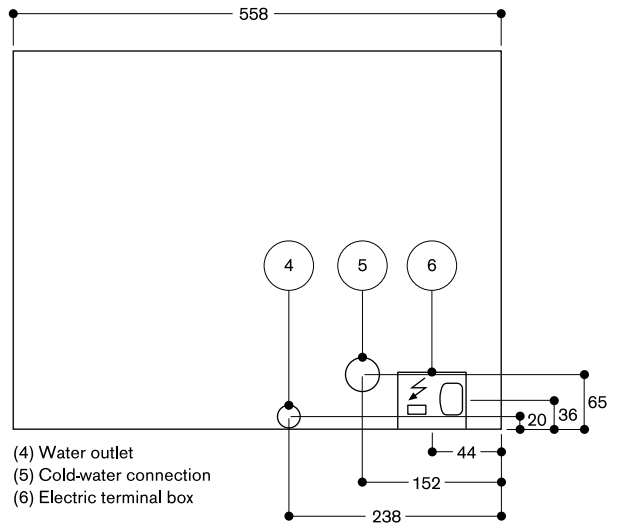
Ideal installation height 95 – 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 150 mm lower than the appliance outlet (see drawing "drainage connection").
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Connection

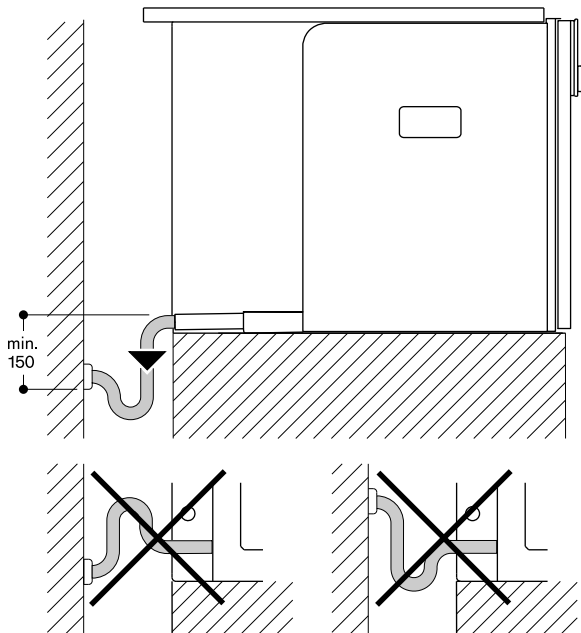
Total connected load 1.6 kW.
Connection cable 1.7 m with plug.
Only cold water connection.
Inlet hose 165 cm with 3/4 " (26.4 mm) connection.
Outlet hose (ø 18 mm) 170 cm (HT-Hose).



View from rear



Drainage connection





Controls at the top

CMP 250 101 ▾

Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 250 111 ▾

Full glass door in Gaggenau Metallic
Width 60 cm

CMP 250 131 ▾

Full glass door in Gaggenau Silver
Width 60 cm

▴ Available 2nd quarter 2017

Included in the price

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

Fully automatic espresso machine 200 series CMP 250

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

Type of beverage

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

Handling

Door with cushioned door closing system.
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Personalisation function, option to save 8 individualised beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 7 cm to 15 cm.
Easy access to water tank, milk and coffee bean container behind the door.

Features

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

Electronic fill level control for drip tray and container for coffee residue.

Safety

Child lock.

Cleaning

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

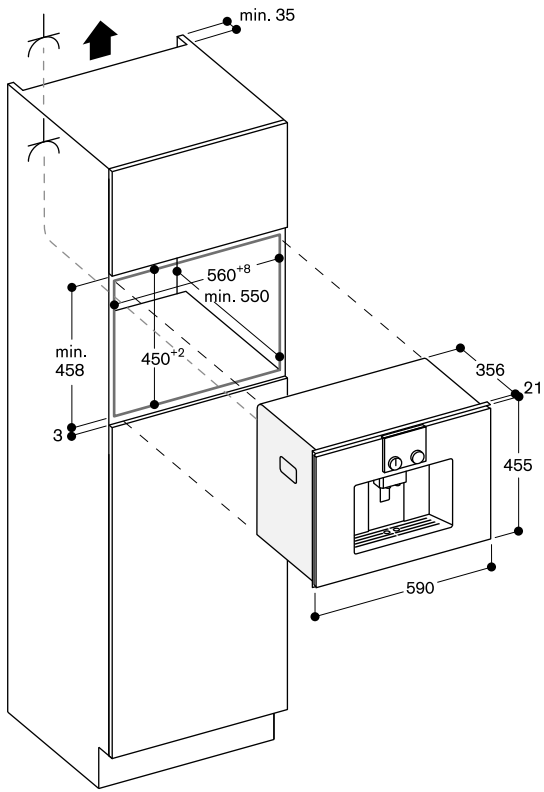
Planning notes

Ideal installation height 95 – 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding air ducting on page 14/15.

Connection

Total connected load 1.6 kW.
Connection cable 1.7 m with plug.





DVP 221 100

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

DVP 221 110

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

DVP 221 130

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

Included in the price

- 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

Special accessories

BA 080 670

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

BA 080 680

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

Vacuuming drawer 200 series

DVP 221

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

Application

Vacuuming for sous-vide cooking.

Vacuuming for fast marinating and flavouring.

Vacuuming for extended storage.

Vacuuming of vacuuming containers outside the chamber.

Vacuuming of liquids in bottles outside the chamber.

Handling

Touch key operation.

Features

Net volume 7 litres.

Capacity load max. 10 kg.

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

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

Sealing bar, non-stick coating, removable.

Safety glass cover, opens automatically after vacuuming.

Raised vacuuming platform, 44 mm, deployable.

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

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

Drying programme for vacuuming pump.

Warning function.

Planning notes

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

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

Built-in under worktop or in single niche.

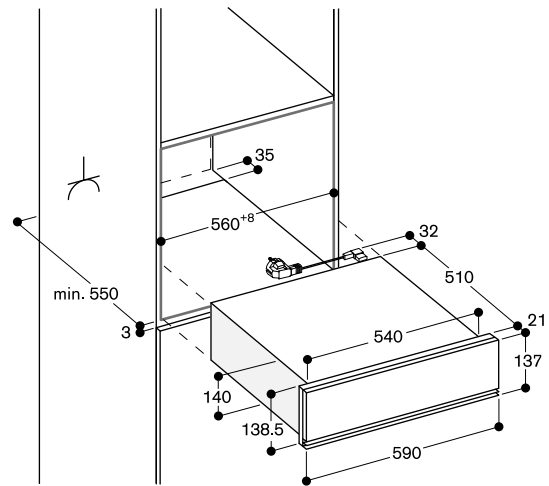
The socket can be planned behind the appliance.

Please read the installation details regarding air ducting on page 14/15.

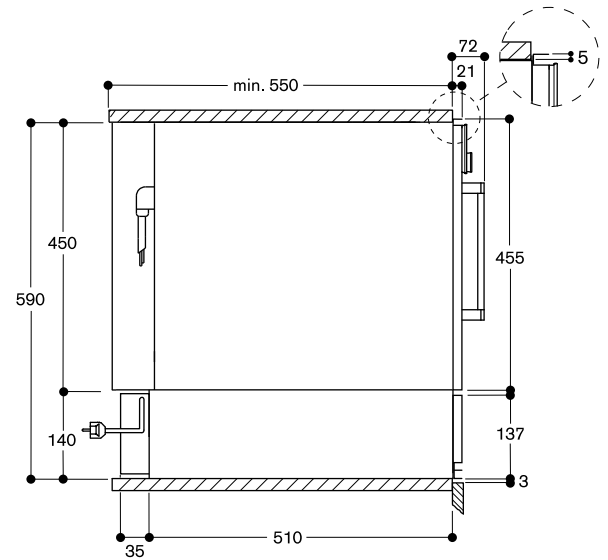
Connection

Total connected load 0.32 kW.

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

WSP 221 110

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

WSP 221 130

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

Warming drawer 200 series**WSP 221**

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

Heating methods

Defrosting of meals/proving of yeast dough.

Preheating of small beverage containers.

Keeping meals warm/slow cooking meals.

Warming ovenware.

Handling

Rotary knob operation.

Features

Net volume 20 litres.

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

Max. load 25 kg.

Usable interior dimensions

W 468 x H 92 x D 458 mm.

Heating under glass bottom for easy cleaning.

Fan for even heat distribution for fast warming ovenware.

Status display, visible in the glass front.

Glass bottom made of safety glass.

Planning notes

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

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

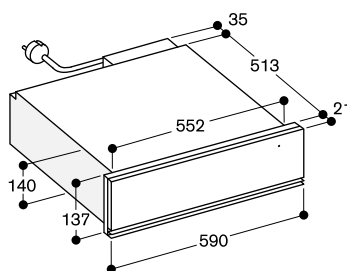
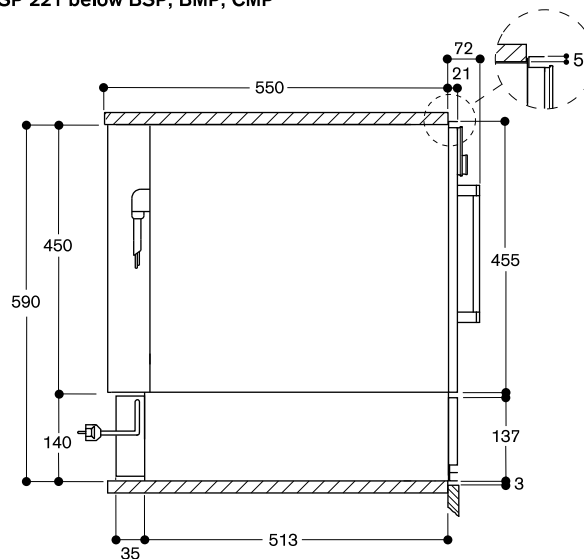
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

Connection

Total connected load 0.81 kW.

Connection cable 1.5 m with plug.

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



WSP 222 100

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

WSP 222 110

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

WSP 222 130

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

Warming drawer 200 series

WSP 222

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

Heating methods

- Defrosting of meals/proving of yeast dough.
- Preheating of small beverage containers.
- Keeping meals warm/slow cooking meals.
- Warming ovenware.

Handling

Rotary knob operation.

Features

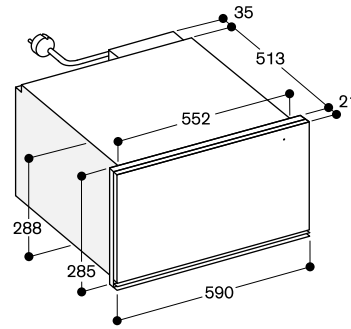
- Net volume 52 litres.
- Volume capacity: Dinner service for 12 people including ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
- Max. load 25 kg.
- Usable interior dimensions W 468 x H 242 x D 458 mm.
- Heating under glass bottom for easy cleaning.
- Fan for even heat distribution for fast warming ovenware.
- Status display, visible in the glass front.
- Glass bottom made of safety glass.

Planning notes

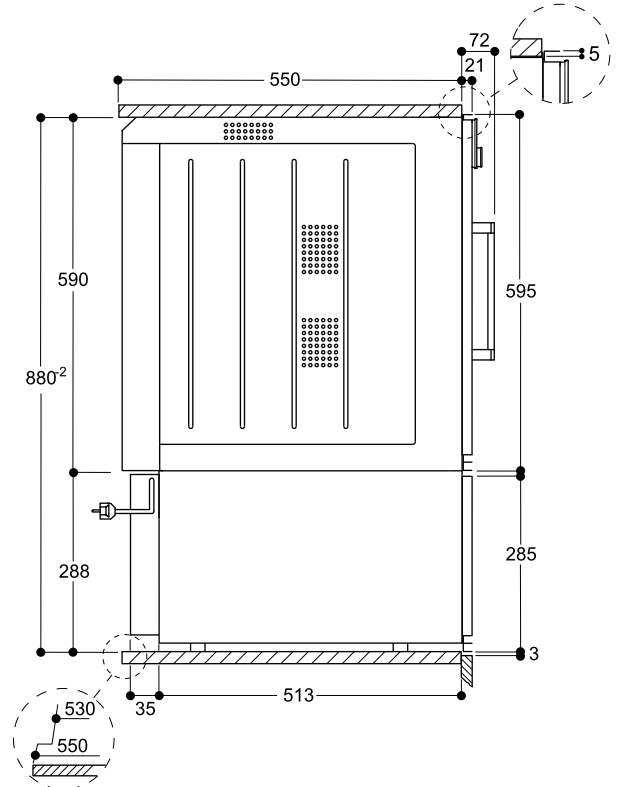
- Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
- The door panel surface of the appliance extends 21 mm from the furniture cavity.
- The socket can be planned behind the appliance.

Connection

- Total connected load 0.81 kW.
- Connection cable 1.5 m, pluggable.



WSP 222 below BOP



Accessories and special accessories 200 series

Advice: Not every illustrated accessory fits to every oven. For exact allocation see page 76 – 77.

BA 016 105

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



BA 026 115

Baking tray, enamelled
15 mm deep.



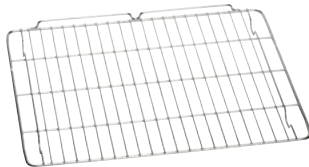
BA 226 112

Baking tray, enamelled
24 mm deep.



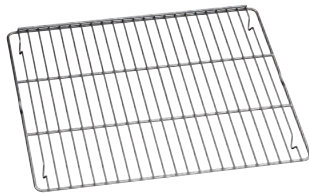
BA 036 102

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



BA 036 105

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



BA 046 115

Glass tray
24 mm deep.



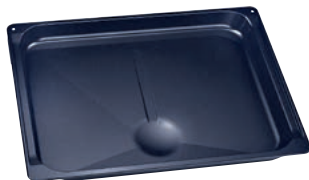
BA 226 102

Grill tray, enamelled
37 mm deep.



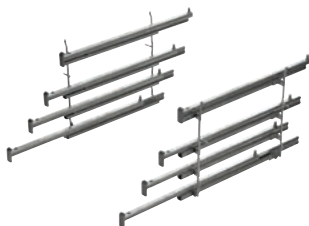
BA 226 105

Grill tray, enamelled
30 mm deep.



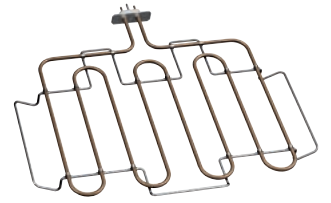
BA 216 102

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



BA 056 115

Heating element for baking stone and
Gastronorm roaster.



BA 056 130

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



BA 056 133

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

BS 020 002

Pizza paddle, set of 2



GN 114 130

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



GN 114 230

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



GN 124 130

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



GN 124 230

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



GN 144 130

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



GN 144 230

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

**GN 154 130**

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

**GN 154 230**

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

**GN 340 230**

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

Lower and upper part can also be
used separately, height 100 and
65 mm.

For ovens with pull-out system
BA016 or BA018 (order heating
element separately) and Combi-steam
ovens.

**GN 410 130**

Gastronorm lid, stainless steel,
GN 1/3

For stainless steel gastronorm inserts.

**GN 410 230**

Gastronorm lid, stainless steel,
GN 2/3

For stainless steel gastronorm inserts.

**GR 220 046**

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

**BA 080 670**

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

**BA 080 680**

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



Accessories and special accessories 200 series



BOP 250/BOP 251



BOP 240/BOP 241

Baking tray, enamelled			Oven	Oven
BA 026 115	15 mm deep		•/°	•/°
BA 226 112	24 mm deep			
Pull-out rack				
BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame		°	°
BA 216 102	Quadruple fully extendable telescopic pull-out rack. For oven BOP 210/BOP 211.			
Oven surfaces with catalytic special enamelling				
Part No. 664048	Oven ceiling, for retrofitting			•/°
Part No. 664248	Oven back wall, for retrofitting			•/°
Baking stone				
BA 056 130	incl. baking stone support and pizza paddle (heating element must be ordered separately)			
BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)		°	°
Gastronorm insert, stainless steel				
GN 114 130	GN 1/3, unperforated, 40 mm deep, 1.5 l			
GN 114 230	GN 2/3, unperforated, 40 mm deep, 3 l			
GN 124 130	GN 1/3, perforated, 40 mm deep, 1.5 l			
GN 124 230	GN 2/3, perforated, 40 mm deep, 3 l			
GN 144 130	GN 1/3, non-stick, unperforated, 40 mm deep, 1.5 l.			
GN 144 230	GN 2/3, non-stick, unperforated, 40 mm deep, 3 l.			
GN 154 130	GN 1/3, non-stick, perforated, 40 mm deep, 1.5 l.			
GN 154 230	GN 2/3, non-stick, perforated, 40 mm deep, 3 l.			
GN 410 130	Gastronorm lid for insert, stainless steel, GN 1/3			
GN 410 230	Gastronorm lid for insert, stainless steel, GN 2/3			
Gastronorm roaster, cast aluminium				
GN 340 230	GN 2/3, height 165 mm, non-stick Use in ovens with pull-out system BA 016 and heating element (order separately), as well in Combi-steam and steam ovens (see also page 400)		°	°
Glass tray				
BA 046 115	24 mm deep		•/°	•/°
Wire rack				
BA 036 102	no opening, with feet			
BA 036 105	no opening, with feet		•/°	•/°
GR 220 046	no opening, no feet			
Part No. 435794	for grill tray BA 226 100, angled, no opening			
Part No. 672921	for grill tray BA 226 103, with opening, and feet		°	°
Grill tray, enamelled				
BA 226 102	37 mm deep			
BA 226 105	30 mm deep		°	°
Heating element				
BA 056 115	Necessary accessory for baking stone BA 056 133		°	°
Pizza paddle				
BS 020 002	Set of 2		°	°
Cleaning and care				
Part No. 17000705	Water filter cartridge			
Part No. 00311819	Descaling tablets			
Part No. 00311769	Cleaning tablets			
Vacuuming bags				
BA 080 670	Vacuuming bags, small, 180 mm x 280 mm, 100 pcs.			
BS 080 680	Vacuuming bags, large, 240 mm x 350 mm, 100 pcs.			

• Standard.

° Special accessory.



BOP 220/BOP 221



BOP 210/BOP 211



BSP 250/BSP 251



BSP 220/BSP 221



CMP 250/CMP 270



DVP 221

Oven	Oven	Combi-steam oven	Steam oven	Fully automatic espresso machine	Vacuuming drawer
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Ovens 200 series



Appliance type		Oven	Oven
Side-opening door right-hinged / left-hinged		BOP 250/BOP 251	BOP 240/BOP 241
Full glass door in Gaggenau Anthracite		BOP 250/251 101	BOP 240/241 101
Full glass door in Gaggenau Metallic		BOP 250/251 111	BOP 240/241 111
Full glass door in Gaggenau Silver		BOP 250/251 131	BOP 240/241 131
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 595 x 547	590 x 595 x 547
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 590 x 550	560 x 590 x 550
Net weight	(kg)	57	56
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)			
Net volume	(l)	76	76
Number of cooking compartments		1	1
Interior dimensions W x H x D	(mm)	487 x 383 x 405	487 x 383 x 405
Energy efficiency class with eco hot air		A	A
Energy Efficiency Index (EEI)		105.7	105.7
Energy consumption with top / bottom heat	(kWh)	1.25	1.25
Energy consumption with eco hot air	(kWh)	0.92	0.92
Heat source		electric	electric
Heating methods			
Temperature range	(°C)	30–300	30–300
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 / keeping warm		•/•/-	•/•/-
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		•/-	•/-
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		110°	110°
Features			
Electronic temperature control		•	•
Core temperature probe		•	•
Baking stone socket		•	•
Roasting function		•	•
Actual temperature display		•	•
Rapid heating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	•
Halogen light on the top	(W)	60	60
Tray levels	(No.)	4	4
Accessories			
Enamelled baking tray		1	1
Size of largest baking tray	(cm ²)	1.200	1.200
Wire rack		1	1
Enamelled grill tray / wire rack for grill tray		BA 226 105 ² /672 921 ²	BA 226 105 ² /672 921 ²
Glass tray		1	1
Safety			
Thermally insulated door with multiple glazing		5-fold	3-fold
Child lock / safety shut-off		•/•	•/•
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolytic system		•	–
Catalytic coating on back wall / ceiling		–	•/•
Gaggenau enamel		•	•
Heated air cleaning catalyser		•	•
Grease filter in front of hot air fan		–	•
Connection			
Total connected load	(kW)	3.7	3.7

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

² Special accessory, see pages 74 – 77.



Oven	Oven
BOP 220/BOP 221	BOP 210/BOP 211
BOP 220/221 101	BOP 210/211 101
BOP 220/221 111	BOP 210/211 111
BOP 220/221 131	BOP 210/211 131
60	60
590 x 595 x 547	590 x 595 x 547
21	21
560 x 590 x 550	560 x 590 x 550
57	53
76	76
1	1
487 x 383 x 405	487 x 383 x 405
A	A
105.7	105.7
1.25	1.25
0.92	0.92
electric	electric
50–300	50–300
•/•/•	•/•/•
•/•/•	•/•/•
•	•
•	•
–	–
•	•
–	–
–/–/–	–/–/–
•	•
•/–	•/–
25	25
50	50
110°	110°
•	•
–	–
•	•
–	–
•	•
•	•
•	•
•	•
•	•
60	60
4	4
1	1
1.200	1.350
1	1
BA 226 105 ² /672 921 ²	1/–
1	BA 046 115 ²
5-fold	3-fold
•/•	•/•
•	•
•	–
–	664 248 ² / 664 048 ²
•	•
•	•
–	–
3.7	3.7

Combi-steam ovens and steam ovens 200 series



Appliance type		Combi-steam oven	Steam oven
Side-opening door right-hinged / left-hinged		BSP 250/BSP 251	BSP 220/BSP 221
Full glass door in Gaggenau Anthracite		BSP 250/BSP 251 100	BSP 220/BSP 221 100
Full glass door in Gaggenau Metallic		BSP 250/BSP 251 110	BSP 220/BSP 221 110
Full glass door in Gaggenau Silver		BSP 250/BSP 251 130	BSP 220/BSP 221 130
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 547	590 x 455 x 547
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550	560 x 450 x 550
Net weight	(kg)	36	34
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)			
Net volume	(l)	42	45
Number of cooking compartments		1	1
Interior dimensions W x H x D	(mm)	355 x 290 x 405	355 x 290 x 440
Energy efficiency class with hot air		A	
Energy Efficiency Index (EEI)		82.2	
Energy consumption with hot air	(kWh)	0.60	
Heat source		electric	
Heating methods			
Temperature range	(°C)	30–230	30–100
Hot air + 100 % humidity		•	–
Hot air + 80 % humidity		•	–
Hot air + 60 % humidity		•	–
Hot air + 30 % humidity		•	–
Hot air + 0 % humidity		•	–
100 % humidity		–	•
Slow steaming		–	•
Dough proofing / defrosting		•/•	•/•
Regenerating		•	•
Low temperature cooking / low temperature steaming		•/–	–/•
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		•/–	•/–
Clear text display	(No. of languages)	25	25
Individual recipes		50	–
Door opening angle		110°	110°
Features			
Steaming without pressure		•	•
Electronic temperature control		•	•
Core temperature probe		•	–
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer		•	–
Electronic boiling point detection		•	•
Water tank capacity / water level warning	(l)	1.3/•	1.3/•
Halogen light on the side	(W)	48	48
Tray levels / stainless steel cooking interior	(No.)	4/•	4/•
Accessories			
Size of largest baking tray	(cm ²)	810	810
Wire rack		1	1
Gastronorm insert, stainless steel, GN 2/3, 40 mm, perforated / unperforated		1/1	1/1
Safety			
Thermally insulated door with multiple glazing		3-fold	3-fold
Child lock / safety shut-off		•/•	•/•
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning aid / drying programme		•/•	•/–
Descaling aid / descaling programme		–/•	–/•
Grease filter in front of hot-air fan		•	–
Connection			
Total connected load	(kW)	2.0	1.9

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Appliance type		Combi-microwave oven	Microwave
Side-opening door right-hinged / left-hinged		BMP 250/BMP 251	BMP 224/BM 225
Full glass door in Gaggenau Anthracite		BMP 250/251 100	BMP 224/225 100
Full glass door in Gaggenau Metallic		BMP 250/251 110	BMP 224/225 110
Full glass door in Gaggenau Silver		BMP 250/251 130	BMP 224/225 130
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 538	590 x 382 x 300
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550	560 x 380 x 320 560 x 362 x 300 (wall cabinet)
Net weight	(kg)	41	20
Volume			
Capacity	(l)	36	21
Interior dimensions W x H x D	(mm)	445 x 236 x 348	350 x 220 x 270
Heating methods / Programmes			
Maximum microwave output	(W)	1.000	900
Microwave output levels	(No.)	5	5
Hot air with temperature range	(°C)	40, 100–250	–
Full surface grill + hot air with temperature range	(°C)	100–250	–
Full surface grill + circulated air with temperature range	(°C)	100–250	–
Full surface grill as quartz grill with levels of intensity	(No.)	3	3
Maximum grill output	(W)	2.000	1.300
Hot air output	(W)	1.950	–
Maximum microwave output for combination with grill and oven	(W)	600	360
Sequential operation of up to 5 modes incl. programming of combined operation and rest time		•	•
Automatic weight feature	(No.)	15	10
Handling			
TFT touch display		•	•
Controls at the top / at the bottom		•/–	–/•
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		110°	110°
Features			
Electronic temperature control		•	•
Actual temperature display		•	–
Rapid heating		•	–
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•	•/–/–/–
Long-term timer		•	–
Interior lighting, side	(W)	60	25
Rack levels	(No.)	4	–
Accessories			
Glass tray		•	•
Wire rack		•	•
Glass rod		•	•
Safety			
Thermally insulated door with multiple glazing		•	•
Child lock / safety shut-off		•/•	–/•
Triple door lock		•	•
Cooled housing with temperature protection		•	•
Cleaning			
Catalytic special enamelling at interior back wall		•	–
Stainless steel interior with ceramic base		•	•
Connection			
Total connected load	(kW)	3.1	1.99

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

Fully automatic espresso machines 200 series



Appliance type		Fully automatic espresso machine
Glass front in Gaggenau Anthracite		CMP 250 101
Glass front in Gaggenau Metallic		CMP 250 111
Glass front in Gaggenau Silver		CMP 250 131
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 426
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	20
Typ of beverage		
		Ristretto / 2 x Ristretto
		Espresso / 2 x Espresso
		Espresso Macchiato / 2 x Espresso Macchiato
		Coffee / 2 x coffee
		Americano / 2 x Americano
		Caffe Latte / 2 x Caffe Latte
		Latte Macchiato / 2 x Latte Macchiato
		Cappuccino / 2 x Cappuccino
		Flat White / 2 x Flat White
		Milk froth / 2 x Milk froth
		Warm milk / 2 x Warm milk
		Hot water / 2 x Hot water
Handling		
TFT touch display		•
Controls at the top		•
Automatic door opening		
Clear text display	(No. of languages)	25
Beverages can be personalised and memorised	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°C)	
Coffee-milk ratio levels		•
Height adjustable coffee dispenser up to	(cm)	15
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Capacity unit	(ml/fl.oz.)	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•
- Standby after	(min, h)	5 min to 12 h
- Water hardness	(No. of levels)	4, water-softening system
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Pump pressure	(bar)	19
Integrated milk system		•
Insulated milk container	(l)	0.5
Bean container	(g)	500
Separate container for second ground coffee type		•
Grinding level control		•
Volume of adjustable brewing chamber	(g)	8 to 12
Double grinding and brewing cycles for extra intensity for one beverage		•
Double grinding and brewing cycles for two beverages		•
Removable water tank	(l)	2.4
Water filter cartridge for water tank		1
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for milk, water and coffee beans		•
Electronic fill level control for drip tray and coffee residues container		•
Integrated LED lighting		•
Fresh water-function to refill the water tank with fresh water		•
Safety		
Child lock		•
Aqua stop with guarantee		
Cleaning		
Fully automatic rinse programme when switching on/off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling programme		•
Automatic cleaning programme		•
Automatic descaling programme		•
Removable brewing unit		•
Coffee residue container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying programme to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Connection		
Total connected load	(kW)	1.6
Fixed inlet and outlet water connection		–

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.



Fully automatic espresso machine

CMP 270 101
 CMP 270 111
 CMP 270 131

60
 590 x 455 x 519
 21
 560 x 450 x 550
 21

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

•
 •

25
 8
 3
 8
 3

•
 15

7
 •
 •

5 min to 12 h
 4, water-softening system
 •

•
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19
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0.5
 500
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8 to 12
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2.4
 1
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1.6
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Vacuuming drawers 200 series



Appliance type		Vacuuming drawer
Glass front in Gaggenau Anthracite		DVP 221 100 ²
Glass front in Gaggenau Metallic		DVP 221 110 ²
Glass front in Gaggenau Silver		DVP 221 130 ²
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 542
Door panel extension from furniture cavity	(mm)	21
Niche dimensions W x H x D	(mm)	560 x 140 x 550
Net weight	(kg)	30
Volume		
Net volume	(l)	7
Interior dimensions W x H x D	(mm)	210 x 95 x 275
Maximum size of vacuuming bags W x L	(mm)	240 x 350
Usage		
Vacuuming levels		3, max. 99 %
Heat-sealing levels		3
Vacuuming of bags and containers		•
Vacuuming of vacuuming containers and bottles		•
Vacuuming of liquids		•
Drying program for vacuuming pump		•
Warning function		•
Handling		
Sensor Control		•
Handleless drawer		•
Recessed grip		–
Push-to-open system		•
Cushioned closing system		–
Features		
Stainless steel vacuuming chamber		•
Maximum load	(kg)	10
Applicable height	(mm)	80
Safety glass cover		•
Sealing bar, non-stick, removable		•
Raised vacuuming platform		•
Connection with tube for vacuuming outside the chamber		•
Utility space in vacuuming chamber, W x L	(mm)	210 x 275
Membrane avoiding reflow of liquids during external vacuuming		•
Vacuuming bags, small, 180 mm x 280 mm	(pcs.)	50
Vacuuming bags, large, 240 mm x 350 mm	(pcs.)	50
Plug for vacuuming bottles	(pcs.)	3
Adaptor for bottle plugs		•
Connection		
Total connected load	(kW)	0.32

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.

² Available 4th quarter 2016.



Appliance type		Warming drawer	Warming drawer
Glass front in Gaggenau Anthracite		WSP 221 100	WSP 222 100
Glass front in Gaggenau Metallic		WSP 221 110	WSP 222 110
Glass front in Gaggenau Silver		WSP 221 130	WSP 222 130
Dimensions			
Width	(cm)	60	60
Appliance dimensions W x H x D ¹	(mm)	590 x 140 x 548	590 x 288 x 548
Door panel extension from furniture cavity	(mm)	21	21
Niche dimensions W x H x D	(mm)	560 x 140 x 550	560 x 288 x 550
Net weight	(kg)	16	20
Volume			
Net volume	(l)	20	52
Interior dimensions W x H x D	(mm)	468 x 92 x 458	468 x 242 x 458
Number of table settings	(No.)	6	12
Heating methods			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverage containers		•	•
Keeping meals warm / slow cooking meals		•	•
Warming ovenware		•	•
Hot air + bottom heat		•	•
Temperature range 40 °C to 80 °C (glass surface)	(power levels)	4	4
Handling			
Rotary knob		•	•
Status display, visible in the glass front		•	•
Handleless drawer		•	•
Push-to-open system		•	•
Features			
Maximum load	(kg)	25	25
Stainless steel interior with glass bottom		•	•
Fan for even heat distribution		•	•
Connection			
Total connected load	(kW)	0.81	0.81

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.





The Vario cooktops

Vario cooktops 400 series	88
Cut-out dimensions for appliance combinations in the 400 series	120
Installation with appliance cover and filler strip in the 400 series	125
Vario cooktops 200 series	126
Cut-out dimensions for appliance combinations in the 200 series	137
Accessories special accessories	138
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VI 492 111

Stainless steel frame
Width 90 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 900

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

Special accessories

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø15 cm cooking zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø18 cm cooking zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø21 cm cooking zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for ø28 cm cooking zone.

WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

WZ 400 001

Wok attachment for wok pan
Only for Vario induction cooktops.

Vario flex induction cooktop 400 series VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision 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 ø21 cm (2200 W, with booster 3700 W), automatically switches to ø26 cm (2600 W, with booster 3700 W) and to ø32 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels.

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

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

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.

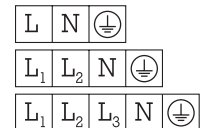
Please read additional planning notes on page 120 – 125.

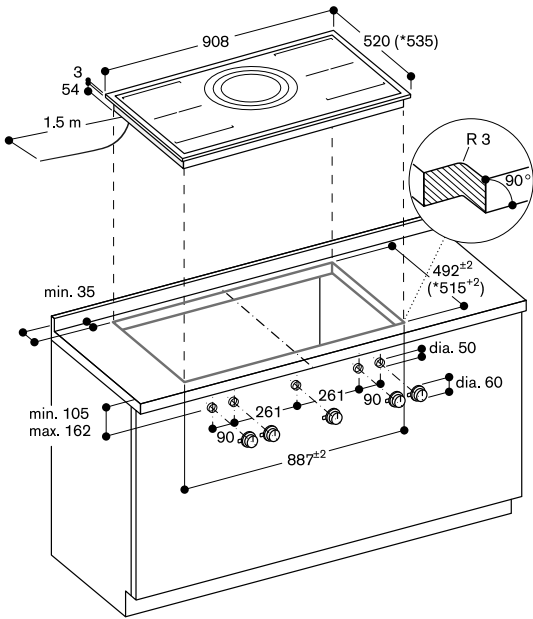
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth 54 mm. Panel thickness 16 – 26 mm. Appliance can be snapped into the worktop from above. Appliance weight: approx. 21 kg.

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

Connection

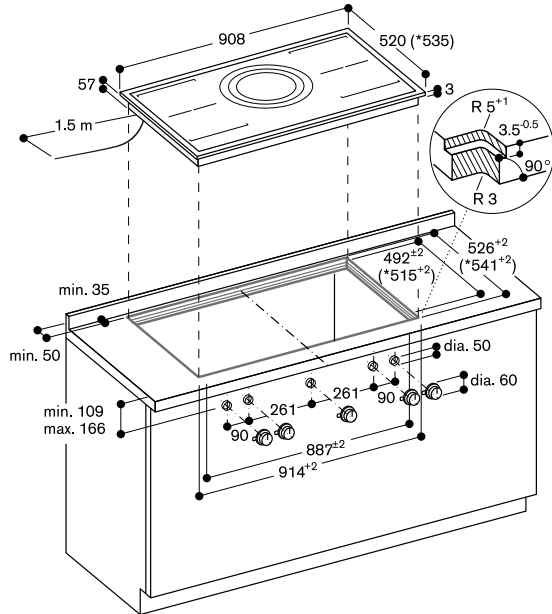
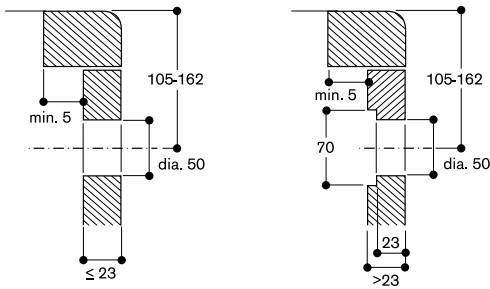
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.





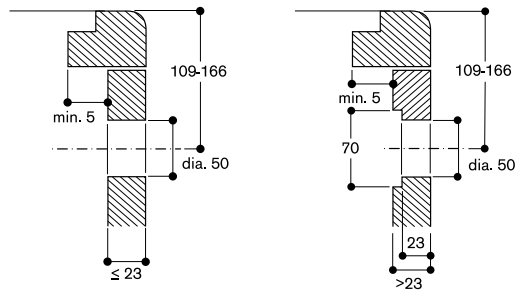
* with filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

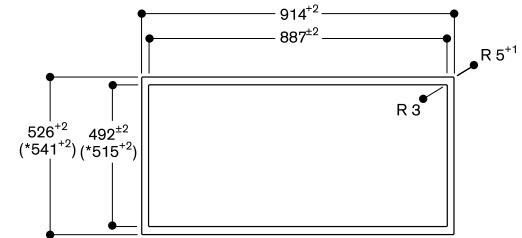


* with filler strip.
See separate planning notes.

Installation of the control knob; flush installation

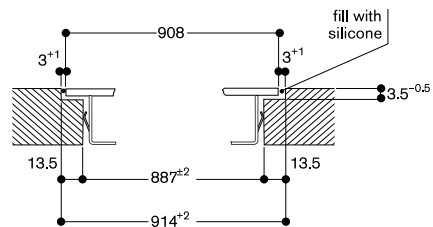


View from above

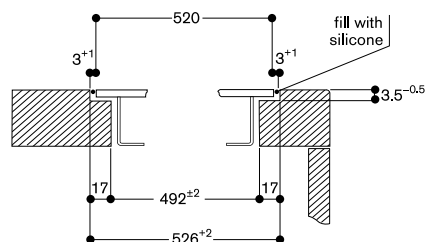


* with filler strip

Longitudinal section



Cross-section



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



VI 482 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 800

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

Special accessories

GP 900 001

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

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking zone.

GP 900 003

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

GP 900 004

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

Vario flex induction cooktop 400 series VI 482

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 32 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision 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).

Handling

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

Electronic power control in 12 output levels.

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

Features

Flex function for rectangular cooking areas.

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Individual residual heat indicators.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, 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 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.

Please read additional planning notes on page 120 – 125.

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.

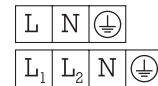
Appliance weight: approx. 18 kg.

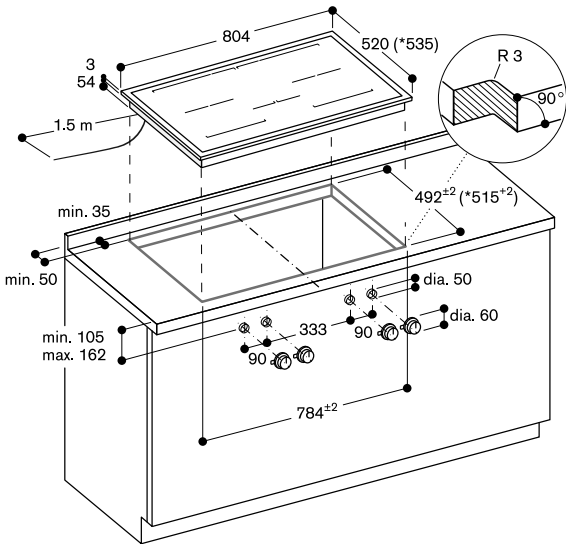
Please read the installation details regarding air ducting on page 180.

Connection

Total connected load 7.4 kW.

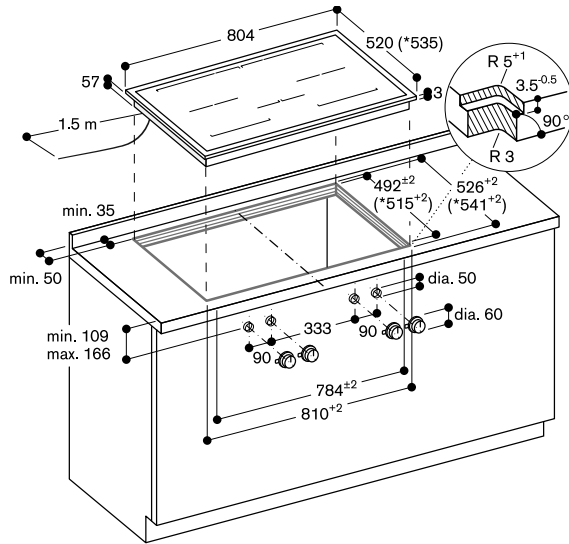
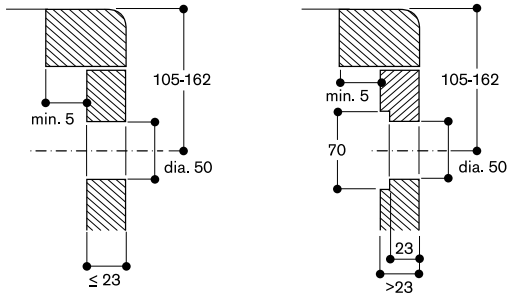
Connecting cable 1.5 m without plug.





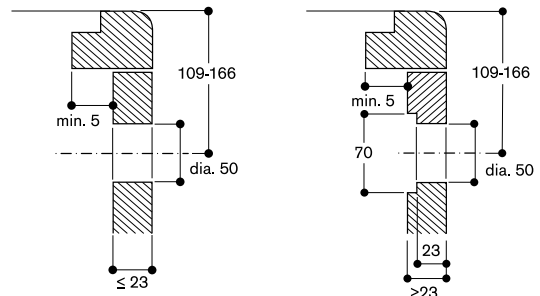
* with filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

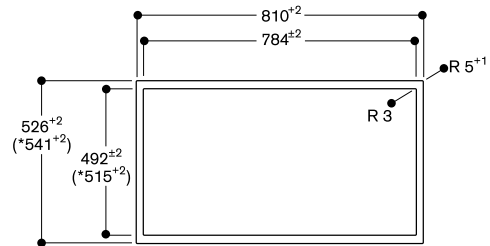


* with filler strip.
See separate planning notes.

Installation of the control knob; flush installation

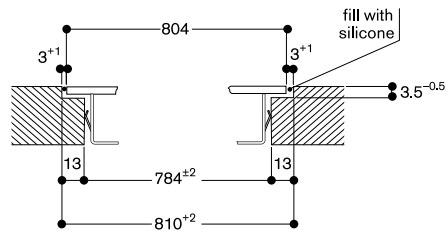


View from above

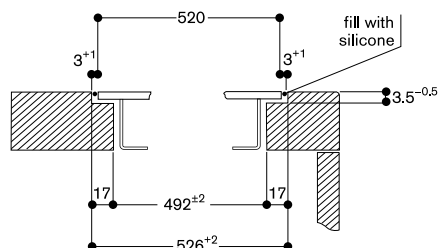


* with filler strip

Longitudinal section



Cross-section



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



CX 480 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 450 800

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

Special accessories

GN 232 110

Teppan Yaki made of multi ply material, GN 1/1
For full surface induction cooktop CX480.

GN 232 230

Teppan Yaki made of multi ply material, GN 2/3
For full surface induction cooktop CX480.

Full surface induction cooktop

CX 480

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for big cookware of up to 4.4 kW
- 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

One unique cooking surface of 2800 cm².

Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

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

Electronic power control in 17 output levels.

Features

Booster function.

Individual pot detection.

Cooking timer for each cooking position.

Timer.

Information key with use indicators.

Power management.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

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

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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.

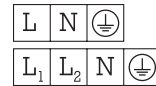
Appliance weight: approx. 27 kg.

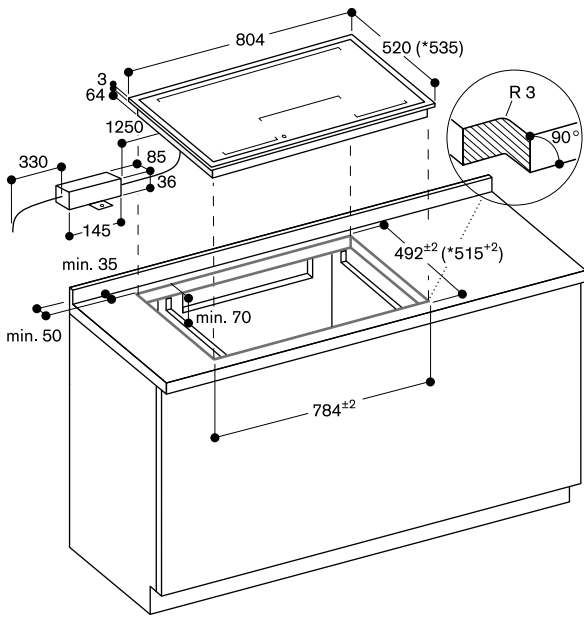
Please read the installation details regarding air ducting on page 180.

Connection

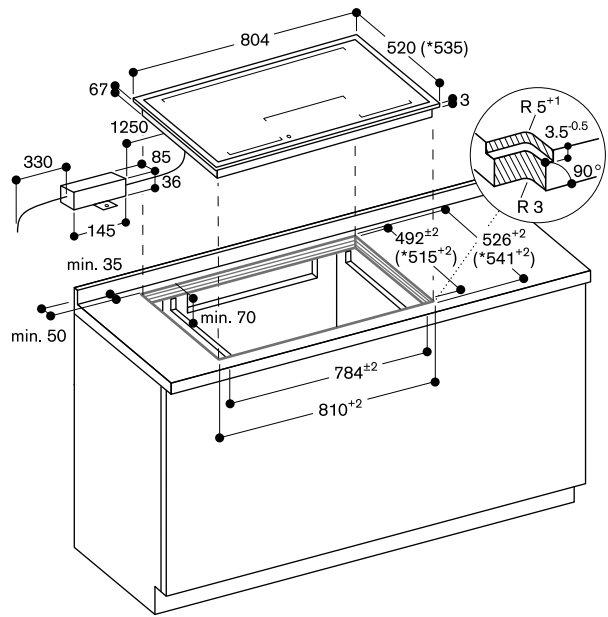
Total connected load 7.2 kW.

Connecting cable 1.5 m without plug.



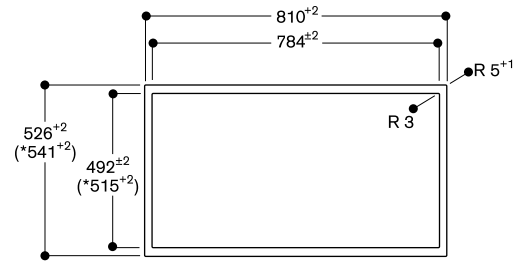


* with filler strip.
See separate planning notes.



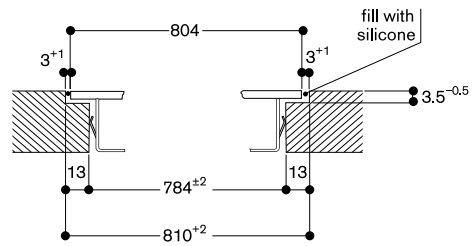
* with filler strip.
See separate planning notes.

View from above

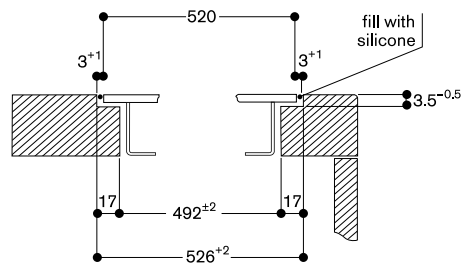


* with filler strip

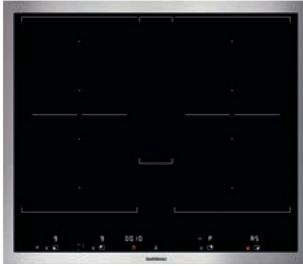
Longitudinal section



Cross-section



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



VI 462 111

Stainless steel frame
Width 60 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 600

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

Special accessories

GP 900 001

Stainless steel frying sensor pan

GP 900 002

Stainless steel frying sensor pan

GP 900 003

Stainless steel frying sensor pan

GP 900 004

Stainless steel frying sensor pan

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).

Handling

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

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Individual residual heat indicators.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, 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 appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

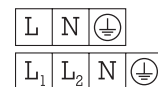
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

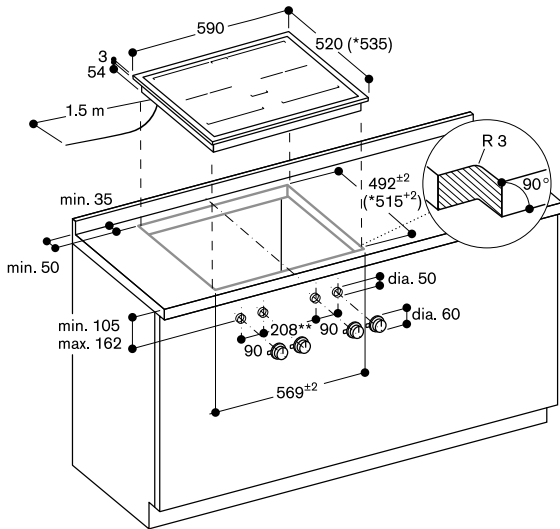
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Immersion depth 54 mm. Panel thickness 16 – 26 mm. Appliance can be snapped into the worktop from above. Appliance weight: approx. 15 kg.

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

Connection

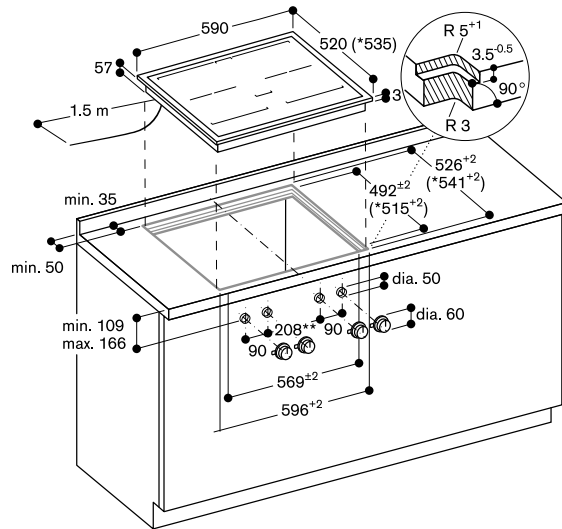
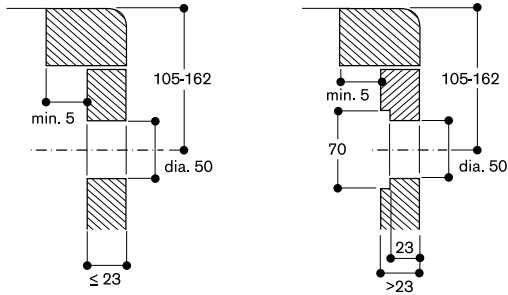
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





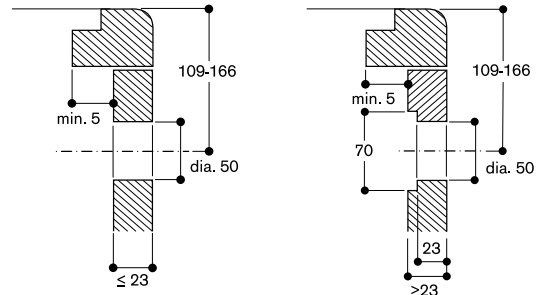
* with filler strip.
See separate planning notes.
** max. 300

Installation of the control knob; surface mounting

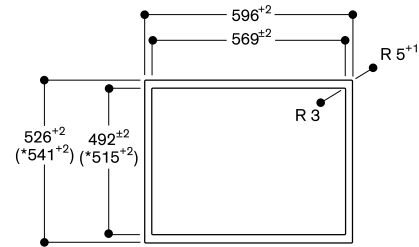


* with filler strip.
See separate planning notes.
** max. 300

Installation of the control knob; flush installation

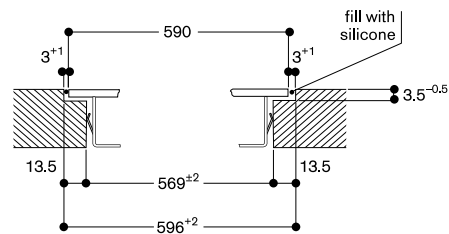


View from above

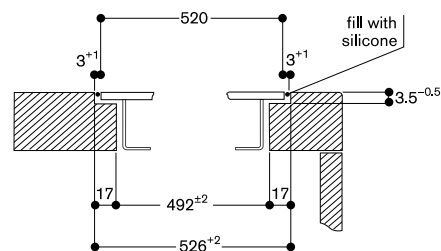


* with filler strip

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 414 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 401

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

Special accessories

GP 900 004

Stainless steel frying sensor pan

WP 400 001

Wok pan made of multiple-layer material

WZ 400 001

Wok attachment for wok pan
Only for Vario induction wok.

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 \varnothing 21 cm (2200 W, with booster 3700 W), automatically switches to \varnothing 26 cm (2600 W, with booster 3700 W) and to \varnothing 32 cm (3300 W, with booster 3700 W).

Handling

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

Electronic power control in 12 output levels.

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

Features

Frying sensor function.

Booster function.

Stopwatch.

Short-term timer.

Options menu.

Safety

Residual heat indication.

Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, 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.

Please read additional planning notes on page 120 – 125.

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.

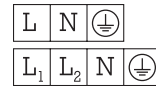
Appliance weight: approx. 7 kg.

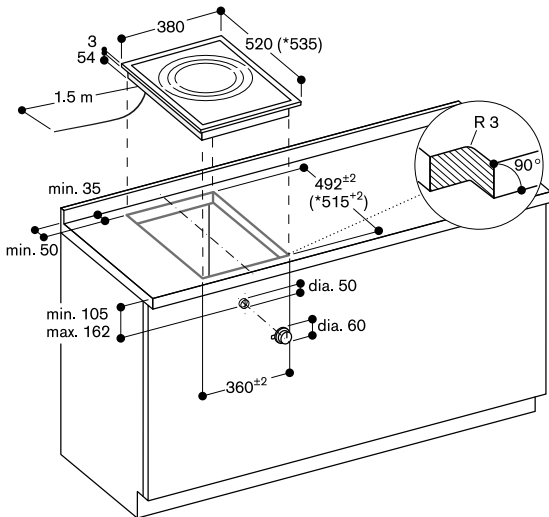
Please read the installation details regarding air ducting on page 180.

Connection

Total connected load 3.7 kW.

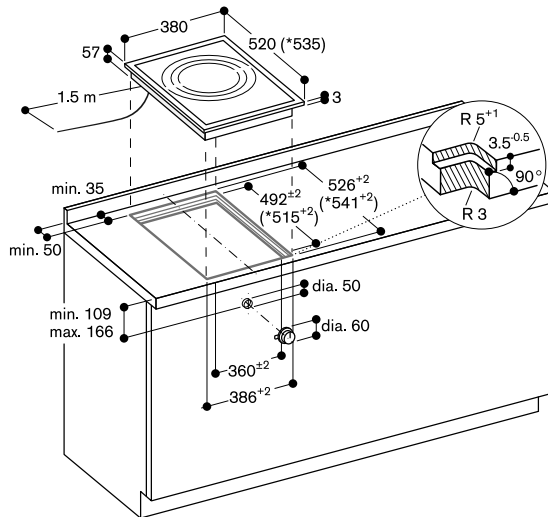
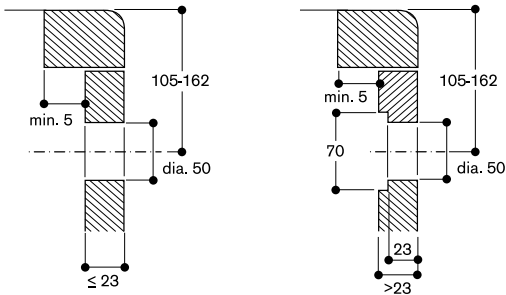
Connecting cable 1.5 m without plug.





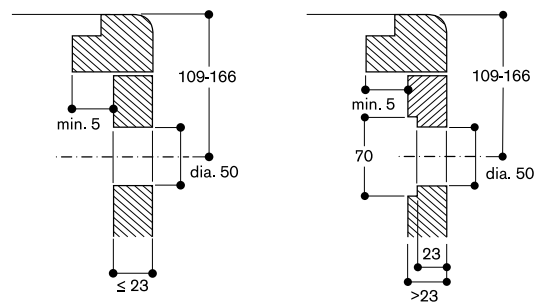
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

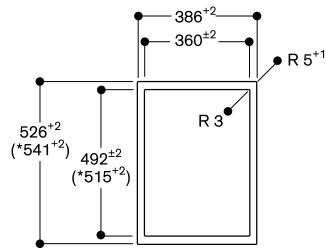


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush installation

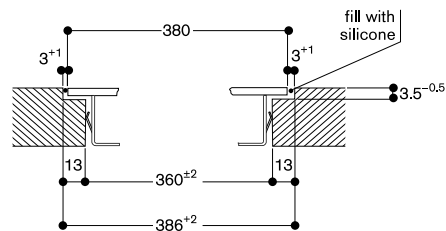


View from above

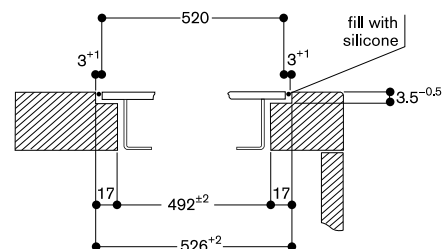


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



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



VI 422 111

Stainless steel frame
Width 38 cm

Installation accessories

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 401

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

Special accessories

GP 900 001

Stainless steel frying sensor pan

GP 900 002

Stainless steel frying sensor pan

GP 900 003

Stainless steel frying sensor pan

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).

Handling

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

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety

Individual residual heat indicators.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted, 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 or filler strip VA 450 take into account the additional space required for the depth.

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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.

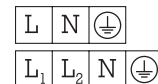
Appliance weight: approx. 9 kg.

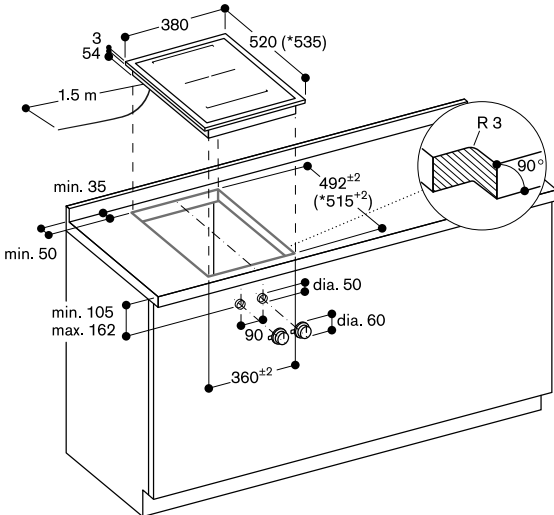
Please read the installation details regarding air ducting on page 180.

Connection

Total connected load 3.7 kW.

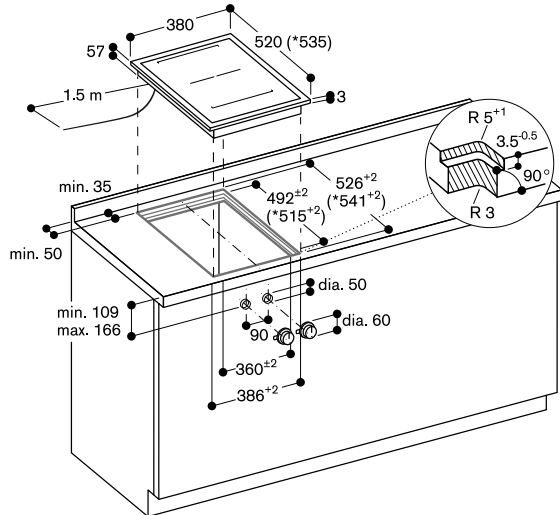
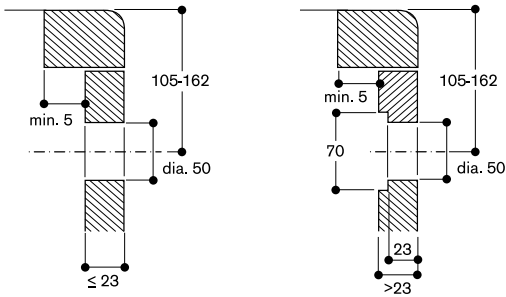
Connecting cable 1.5 m without plug.





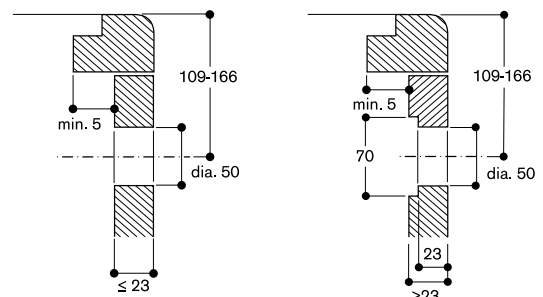
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

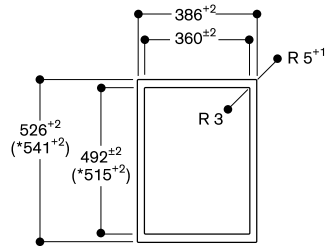


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush installation

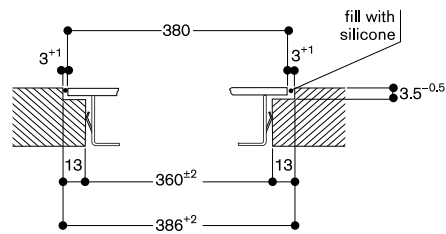


View from above

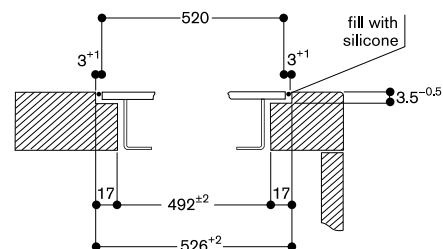


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



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



VG 491 111F*

Stainless steel
Width 90 cm
Liquid gas 50 mbar

VG 491 211*

Stainless steel
Width 90 cm
Natural gas 20 mbar

* Available 2nd quarter 2017

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 450 900

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

Special accessories

WP 400 001

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

Vario gas cooktop 400 series

VG 491

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

VG 491 111F

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

VG 491 211

- 1 three-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.
- 2 two-ring high output burners (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
- 2 two-ring standard burners (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

Handling

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

Features

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

Safety

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

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

Special nozzles can be ordered as spare parts.

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

Air intake from above.

No intermediate shelf required.

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

A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Installation in a 90 cm wide lower cabinet is required.

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

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

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

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 32 kg.

Appliance weight: approx. 32 kg.

Appliance weight: approx. 32 kg.

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Appliance weight: approx. 32 kg.

Planning notes

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

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

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

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

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

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

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

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

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

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

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

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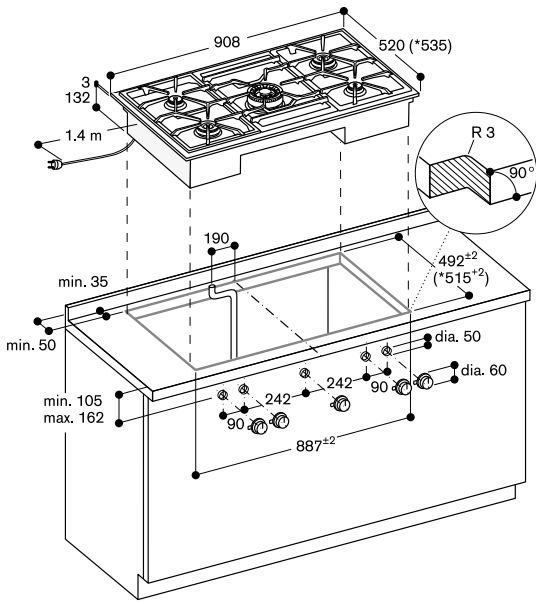
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

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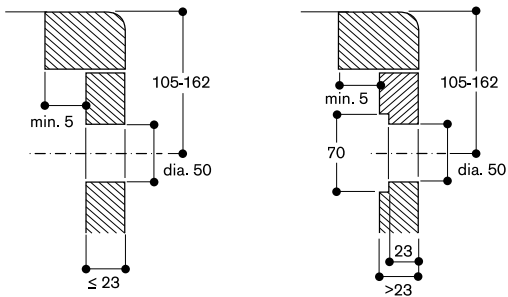
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 120 – 125.

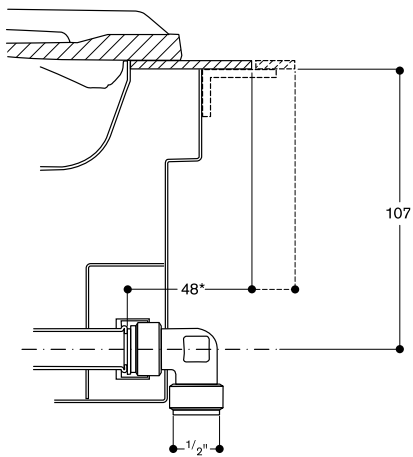


* with filler strip
See separate planning notes.

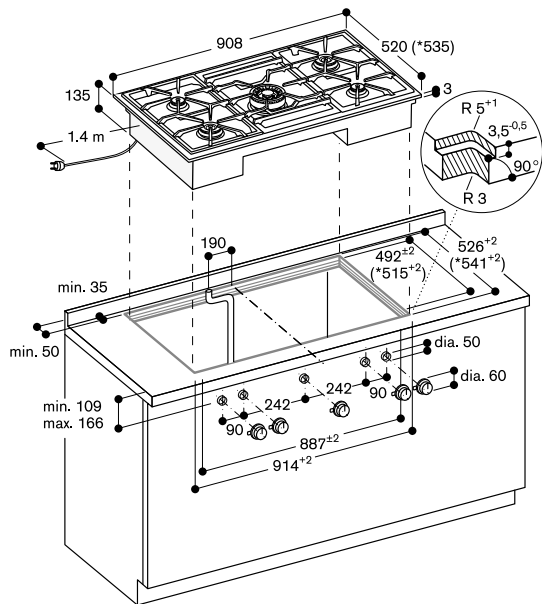
Installation of the control knob; surface mounting



Gas connection

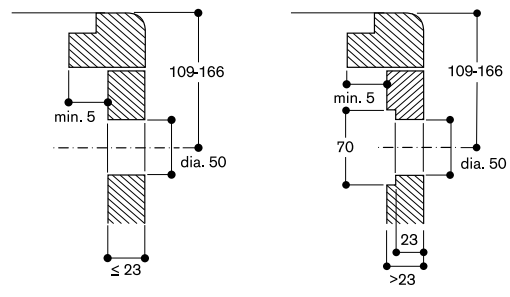


* 63 mm with filler strip.

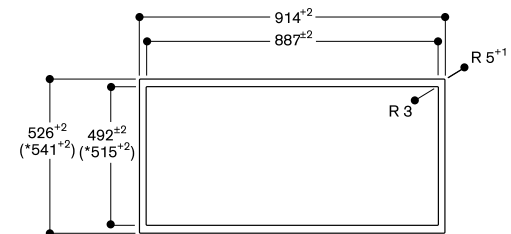


* with filler strip
See separate planning notes.

Installation of the control knob; flush installation

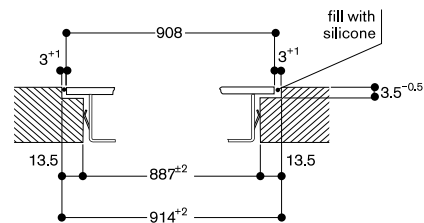


View from above

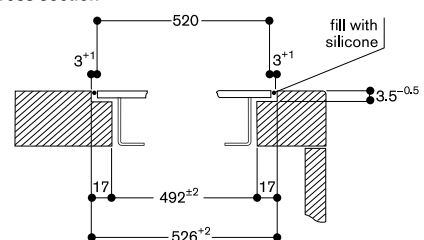


* with filler strip

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 111F[†]

Stainless steel
Width 38 cm
Liquid gas 50 mbar
Wok burner with 5.8 kW

VG 415 211[†]

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

[†] Available 2nd quarter 2017

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Special accessories

WP 400 001

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

Vario gas wok 400 series

VG 415

- Multi-ring burner with 6 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision 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

VG 415 111F

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

VG 415 211

1 multi-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.

Handling

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

One-handed operation.

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

Automatic fast ignition.

Features

Simmer function.

Cast pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

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

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

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

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

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

least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

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

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

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

Please read additional planning notes on page 120 – 125.

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

Special nozzles can be ordered as spare parts.

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

Air intake from above.

No intermediate shelf required.

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

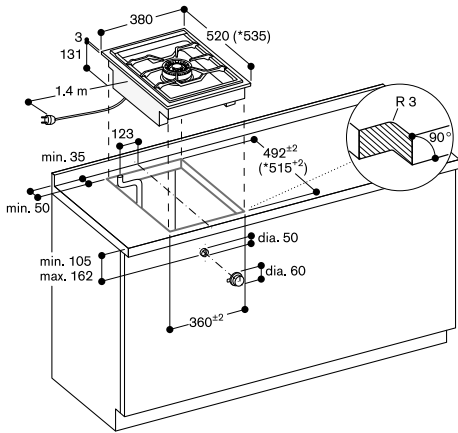
Appliance weight: approx. 15 kg.

Connection

Total connected load gas 5.8/6 kW.

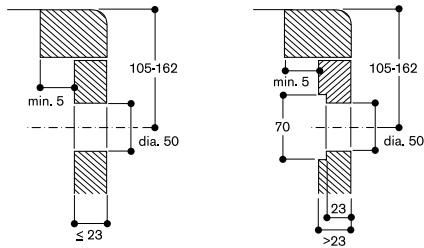
Total connected load electric 15/15 W.

Connecting cable 1.4/1.4 m with plug.

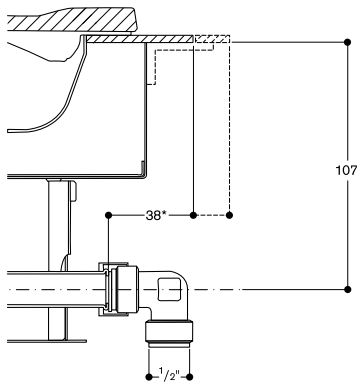


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting

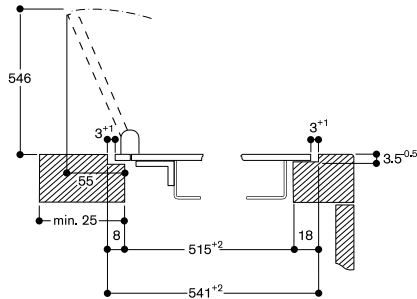


Gas connection

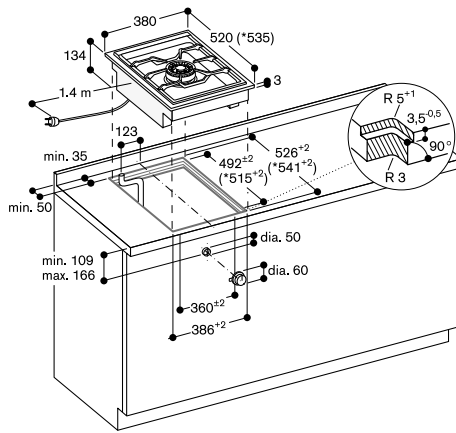
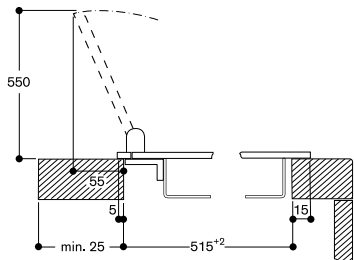


* 53 mm with appliance cover or filler strip.

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

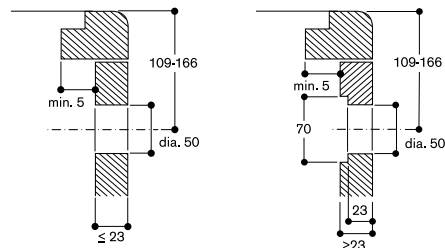


Installation with appliance cover/spacer batten; installation standing proud of surrounding surfaces

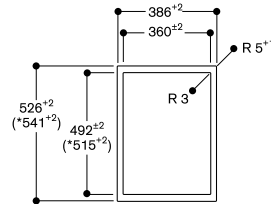


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation

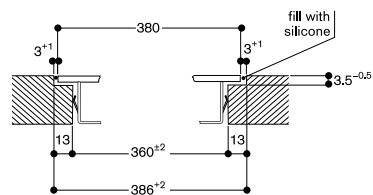


View from above

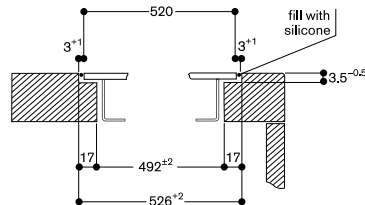


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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 111F

Stainless steel
Width 38 cm
Liquid gas 50 mbar

VG 425 211

Stainless steel
Width 38 cm
Natural gas 20 mbar

Available 2nd quarter 2017

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario gas cooktop 400 series

VG 425

- 4 kW in 2 multi-ring burners
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision 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

VG 425 111F

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

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

VG 425 211

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

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

Handling

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

One-handed operation.

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

Automatic fast ignition.

Features

Simmer function.

Cast pan support with flat, continuous pot surface.

Automatic fast ignition.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

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

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

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

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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

Special nozzles can be ordered as spare parts.

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

Air intake from above.

No intermediate shelf required.

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

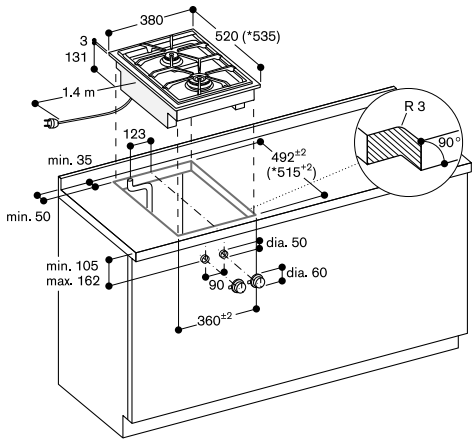
Connection

Total connected load gas 6.0/6.0 kW.

Total connected load electric

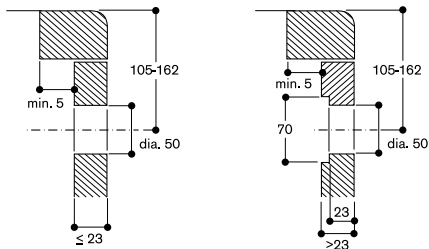
15.0/15.0 W.

Connecting cable 1.4/1.4 m with plug.

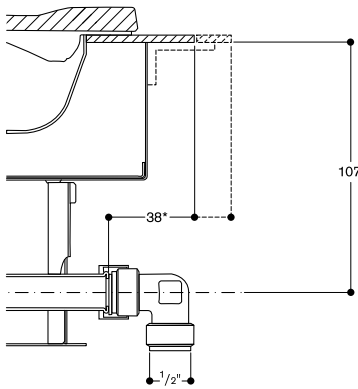


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting

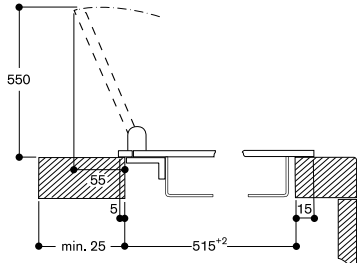


Gas connection

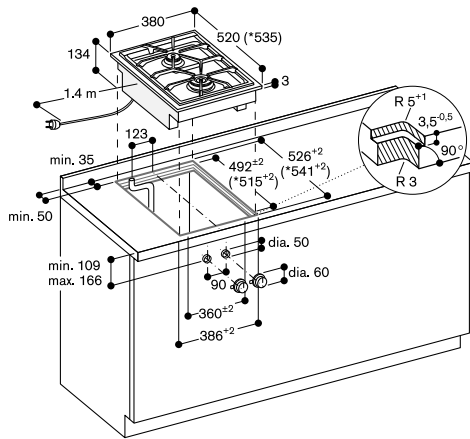
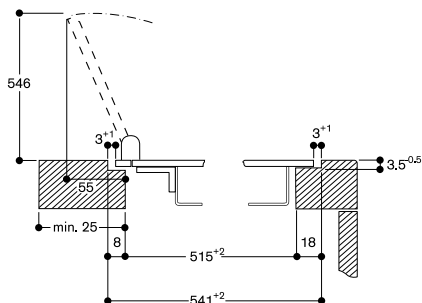


* 53 mm with appliance cover or filler strip.

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

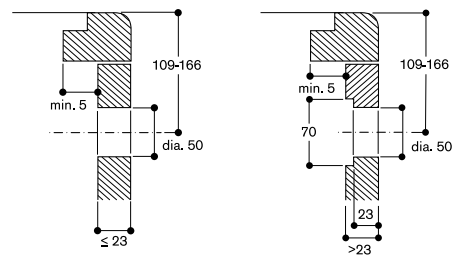


Installation with appliance cover/spacer batten; installation flush with surrounding surfaces

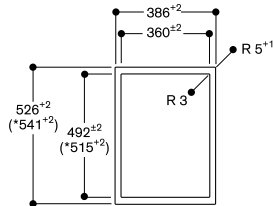


* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; flush installation

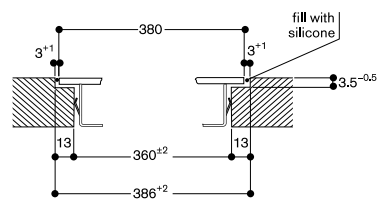


View from above

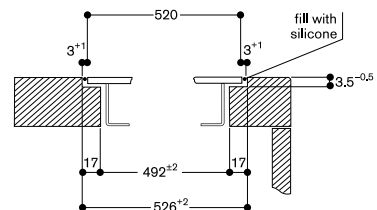


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VP 414 110

Stainless steel
Width 38 cm

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 mounting

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario Teppan Yaki 400 series**VP 414**

- Cooking directly on the hard-chromed metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Optimum heat distribution
- Solid stainless steel control knob
- Precision 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

Usable area W 31 x D 44 cm.

Handling

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

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

Features

Two zones, each 1500 W, can be operated together as a complete surface or each half separately. Keeping warm setting. Even with traces of use, always easy to clean like a cast pan.

Safety

Safety shut-off.

Planning notes

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

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

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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.

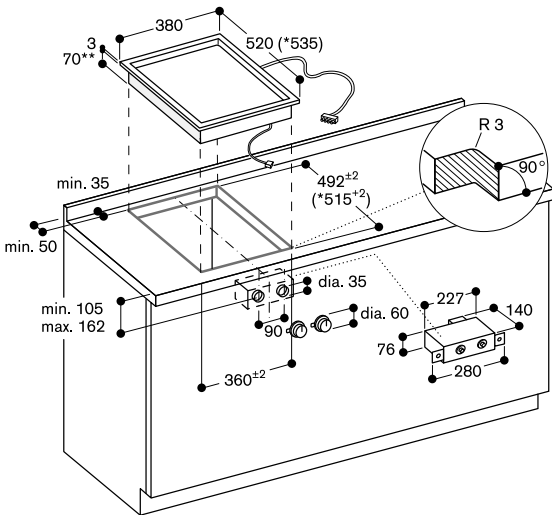
Appliance weight: approx. 14 kg.

Connection

Total connected load 3.0 kW.

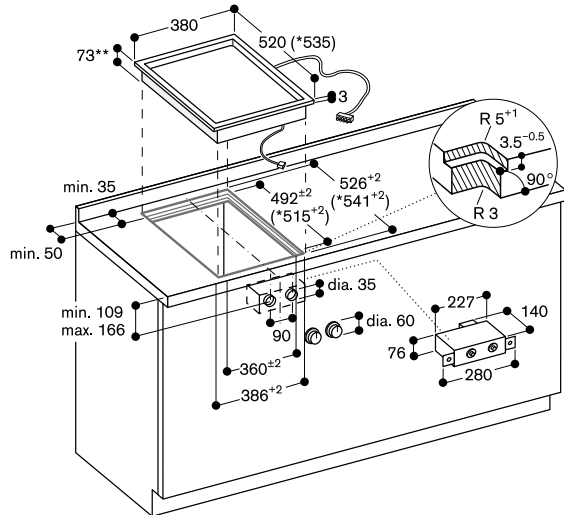
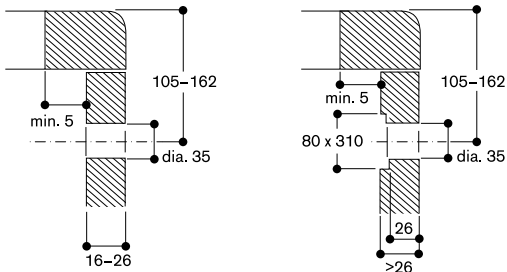
Plan a connection cable.





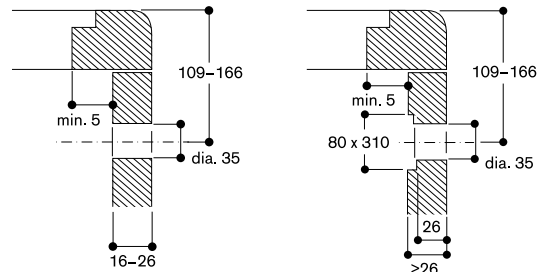
* with appliance cover or filler strip.
See separate planning notes.
** 80 mm in the area of the cable clamp (right, centre).

Installation of the control knob; surface mounting

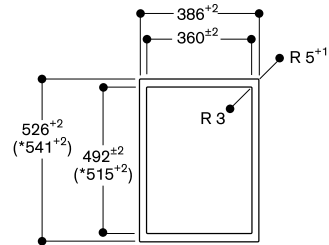


* with appliance cover or filler strip.
See separate planning notes.
** 83 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush mounting

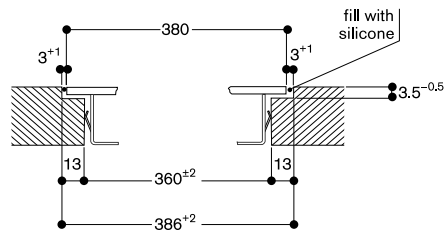


View from above

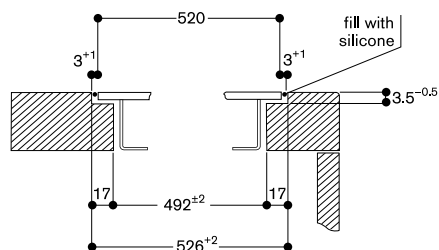


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes "Installation with appliance
cover/filler strip").

Longitudinal section



Cross-section



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



VR 414 110
Stainless steel
Width 38 cm

Included in the price

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

Installation accessories

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

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

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

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

VA 440 010
Stainless steel appliance cover with mounting strip

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

Special accessories

LV 030 000
Lava stones for refilling

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

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

Vario electric grill 400 series

VR 414

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

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.

Features

Cooktop, lava stone trough and grease collecting insert from stainless steel.
2 independently controlled grilling elements (1500 W).
Two-part cast grill.

Safety

Safety shut-off.

Planning notes

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

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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

Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.

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

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

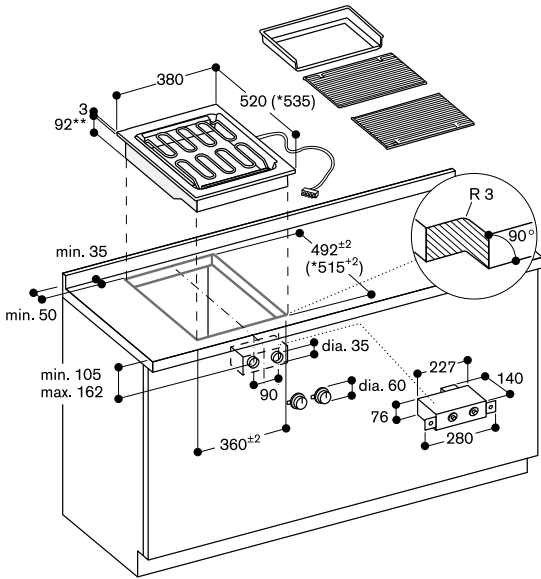
Appliance can be snapped into the worktop from above.

Appliance weight: approx. 26 kg.

Connection

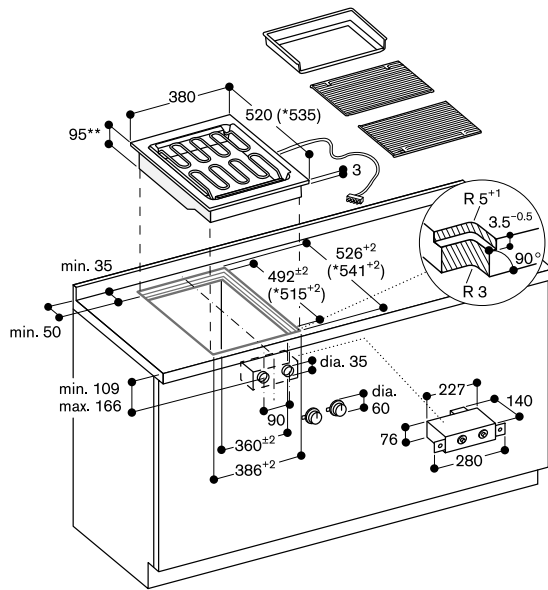
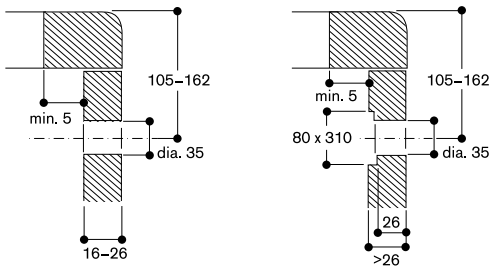
Total connected load 3.0 kW.
Plan a connection cable.





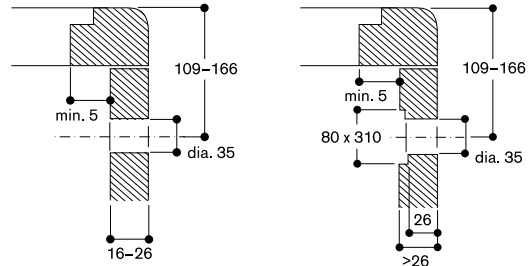
* with appliance cover or spacer batten.
See separate planning notes.
**102 mm in the area of the cable clip (right, centre).

Installation of the control knob; surface mounting

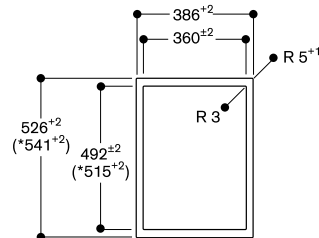


* with appliance cover or filler strip.
See separate planning notes.
** 105 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush mounting

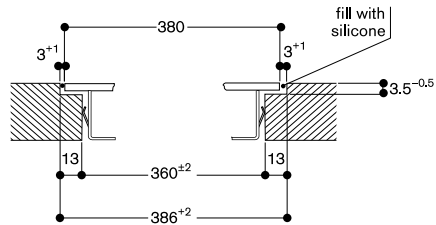


View from above

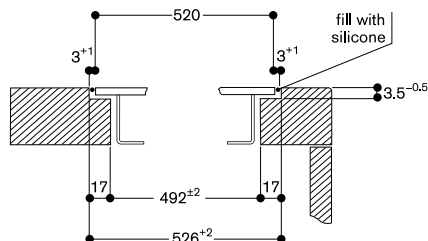


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VK 414 110
Stainless steel
Width 38 cm

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")

AG 060 000

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

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 440 010

Stainless steel appliance cover with mounting strip

VA 450 400

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

Vario steamer 400 series

VK 414

- Steaming in cooktop size
- Exact water temperature control from 45 °C to 95 °C
- Cooking on two levels, without flavour transfer
- 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

Water capacity 1 to 6 litres.

Handling

Control knobs with illuminated ring, temperature markings and outlet water. Electronic water temperature control from 45 °C to 95 °C, in 5 °C steps.

Features

Steam cooking level with electronic steam control for pressureless cooking.
Automatic boiling point detection.
Motor-driven 1/2" water drain valve.

Safety

Safety shut-off.

Planning notes

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

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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).

Seal the worktop cutout.

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

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 a cover is fitted, the glass lid must be removed when closing it.

Appliance can be snapped into the worktop from above.

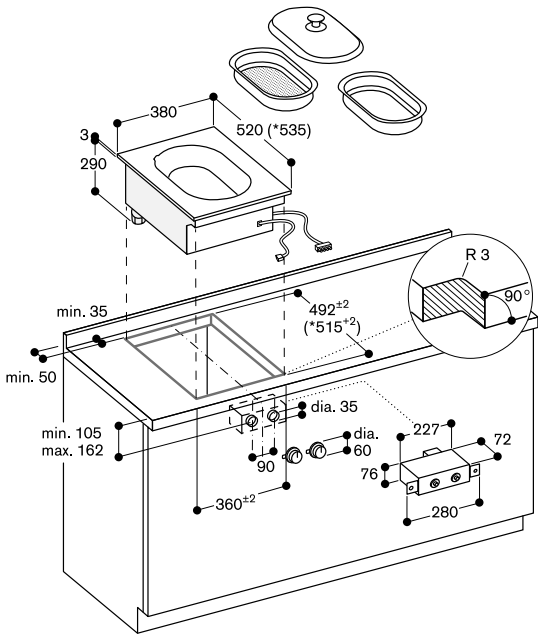
Appliance weight: approx. 14 kg.

Connection

Total connected load 2.0 kW.

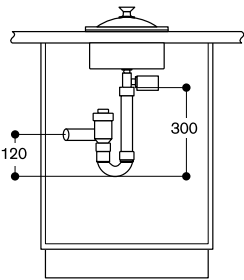
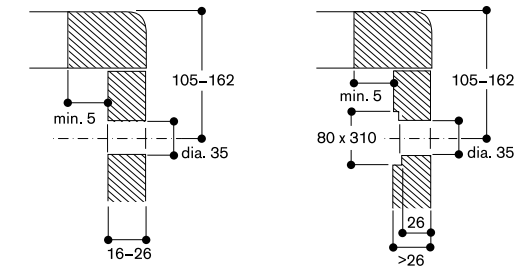
Plan a connection cable.



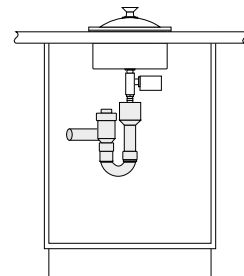


* with appliance cover or filler strip.
See separate planning notes.

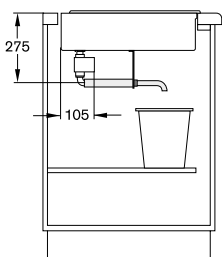
Installation of the control knob; surface mounting



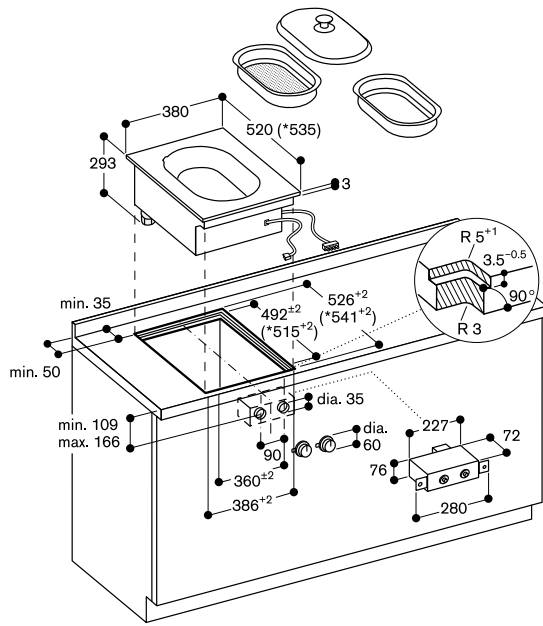
Drainage connection present in the bottom cupboard:
For a fixed connection without free fall section as per DIN 1986 Part 1, a non-return valve must be installed.
Recommendation: AG 050 000 Drain installation set.



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.

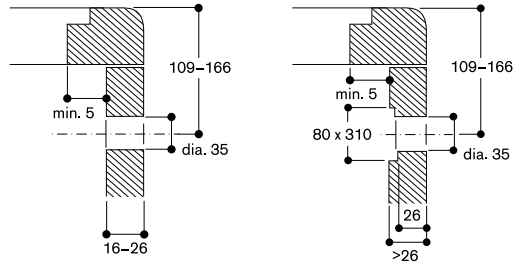


Drainage into a water-collecting receptacle (e.g. saucepan).
Only possible with AG 060 000 drain installation set.
Keep bottom drain valve at the back accessible through the door in the base unit.

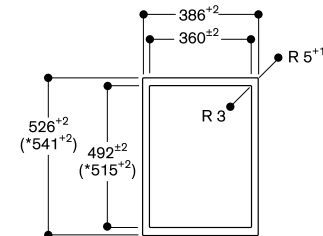


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush mounting

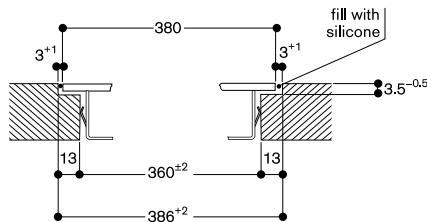


View from above

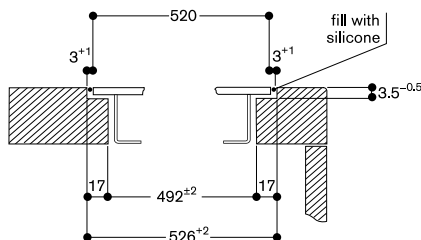


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

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.



VF 414 110
Stainless steel
Width 38 cm

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 mounting

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

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

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

VA 440 010
Stainless steel appliance cover with mounting strip

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

Vario deep fryer 400 series VF 414

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

Cooking zones
Three-zone basin.
Oil capacity 3.5 litres.

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

Features
Cleaning setting.
Gentle fat melting setting.
Foaming zone.
Frying zone.
Cold oil zone.
Swing-out heating element (3000 W).

Safety
Oil drain valve with child lock.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

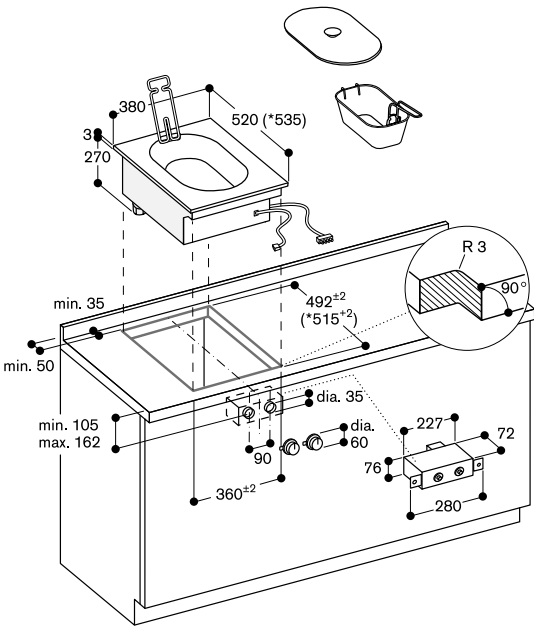
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 120 – 125.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Plan a door in the bottom cabinet for operation of the oil drain valve.
Built-in control panel to be integrated in the bottom cabinet at drawer level. Panel thickness 16 – 26 mm.
The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).
VF 414 and VK 414 must not be installed directly next to each other. A minimum clearance of at least 40 mm from the appliance edge to the wall or to adjacent furniture must be observed. Appliance can be snapped into the worktop from above.
Appliance weight: approx. 13 kg.

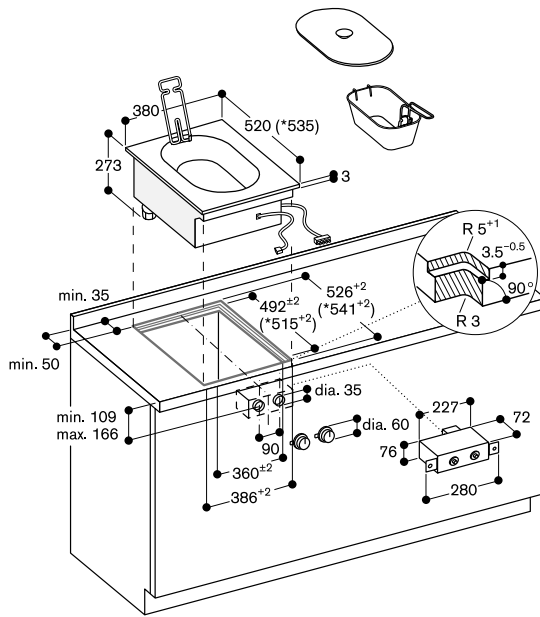
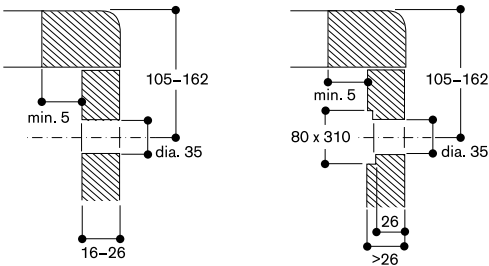
Connection
Total connected load 3.0 kW.
Plan a connection cable.





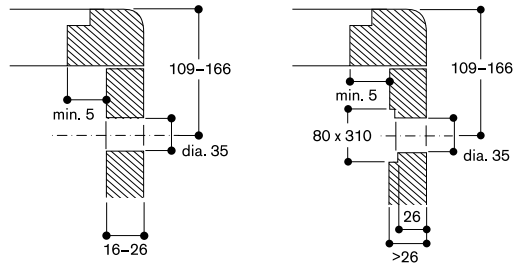
* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; surface mounting

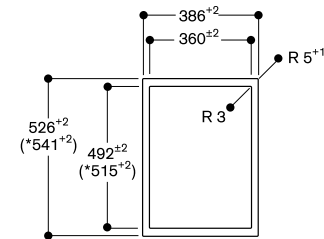


* with appliance cover or filler strip.
See separate planning notes.

Installation of the control knob; flush mounting

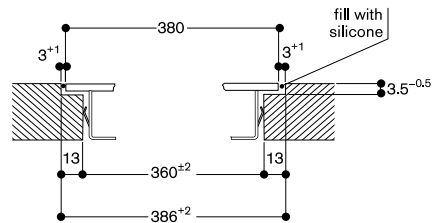


View from above

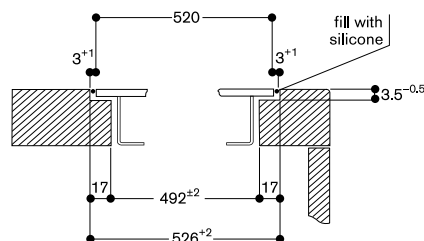


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/filler strip").

Longitudinal section



Cross-section



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



VL 414 111

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

Necessary installation accessories**AA 490 111**

Stainless steel control knob

AD 724 041

Round duct connection additional adapter for VL 414/VL040/VL041 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for round pipe DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and VL040/VL041 for DN 150 flat

Installation accessories**AS 070 001**

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

VA 420 000

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

VA 420 001

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

VA 420 010

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

VA 420 011

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

VA 450 110

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

Special accessories**AA 414 010**

Ventilation moulding for VL 414 next to gas appliance.

Installation accessories with further details on page 260 – 273.

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

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.
No connecting piece included.

Consumption data

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

Planning notes

Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode. For each VL one remote fan unit is recommended. Maximum cooktop width between two VL: 60 cm.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from 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 VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

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

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

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

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

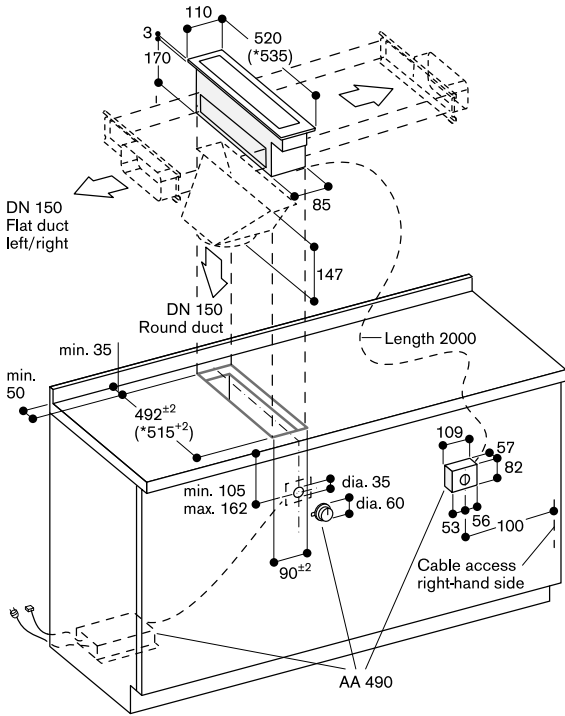
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

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

Please read additional planning notes on page 120 – 125.

Connection

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

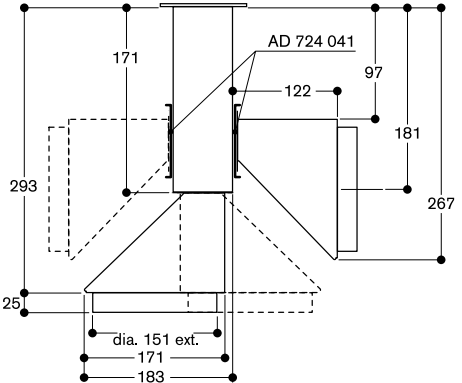


* with filler strip

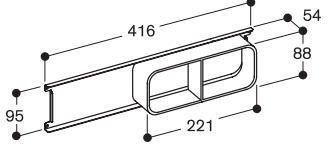
- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

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

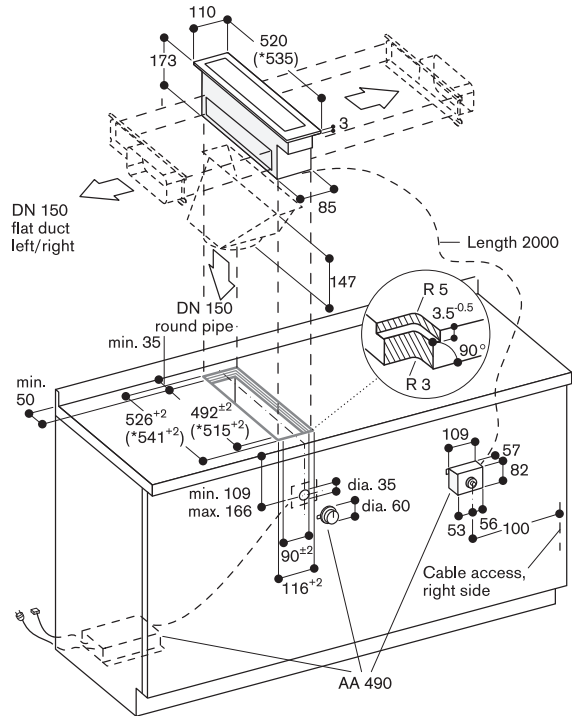
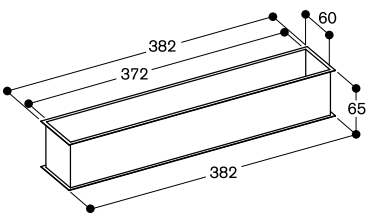
VL 414 with AD 724 042/041



AD 854 046



AS 070 001

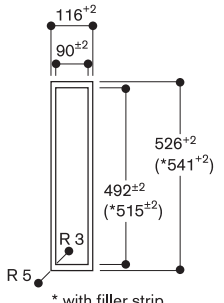


* with filler strip

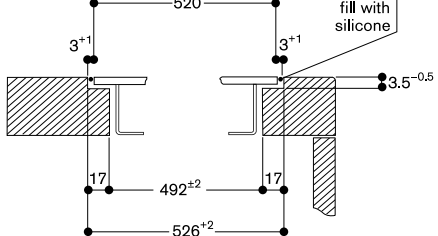
- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

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

View from above

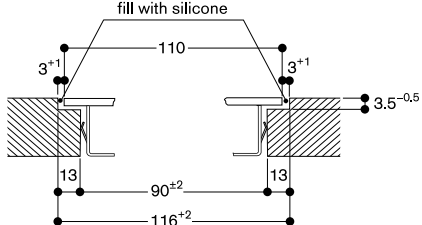


Cross-section



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

Longitudinal section





AA 490 111
Stainless steel

Special accessories

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

Vario control knob ventilation 400 series AA 490

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

Handling

Control knob with illuminated ring and output marking.

Features

3 electronically controlled power levels.
Run-on function, 6 min.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.

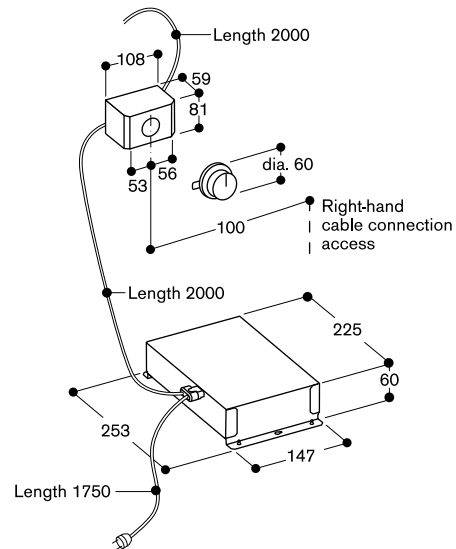
Planning notes

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

The separate electronics housing is to be installed so that it is accessible.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 10 W.
Connecting cable 1.8 m, pluggable.





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

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

Necessary installation accessories

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

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

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

Installation accessories

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

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

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

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

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

Special accessories

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

Table ventilation 400 series

AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision 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

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR400142.
Energy efficiency class A+ / A.
Energy consumption 45.1 / 49 kWh / year.
Ventilation efficiency class A / A.
Illumination efficiency class E / E.
Grease filter efficiency class C / C.
Sound level min. 44 / 45 dB / max. 59 / 61 dB normal mode.

Planning notes

Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
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.

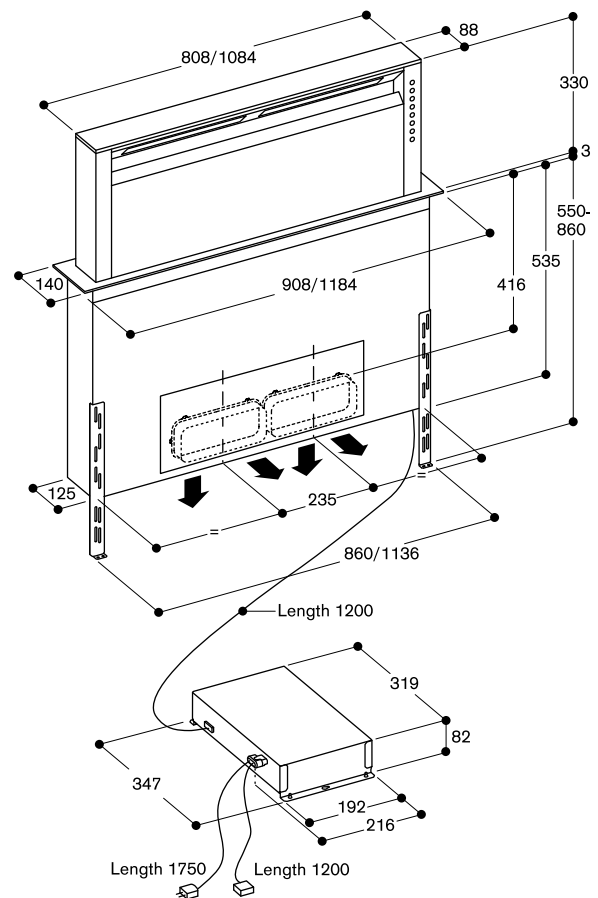
The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401 / 431.

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 chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

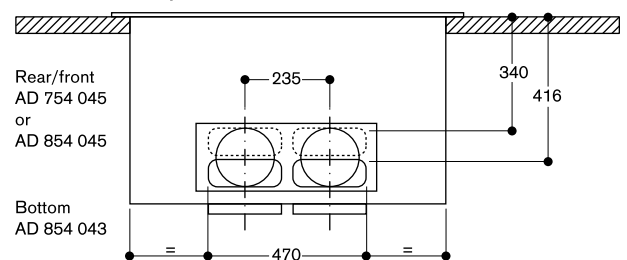
Total connected load 65/65 W
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



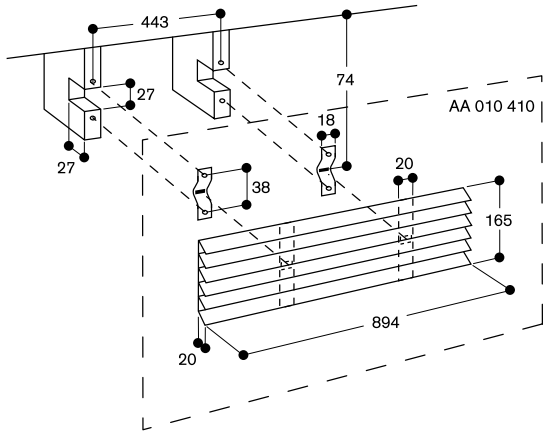
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

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

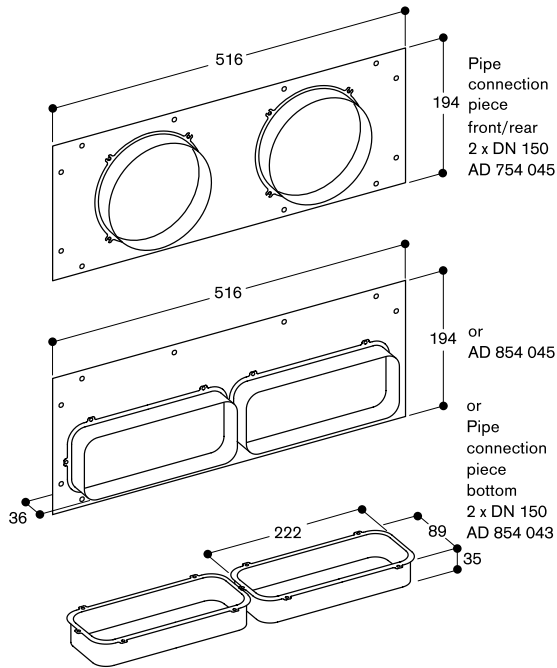
AL 400 connection positions DN 150



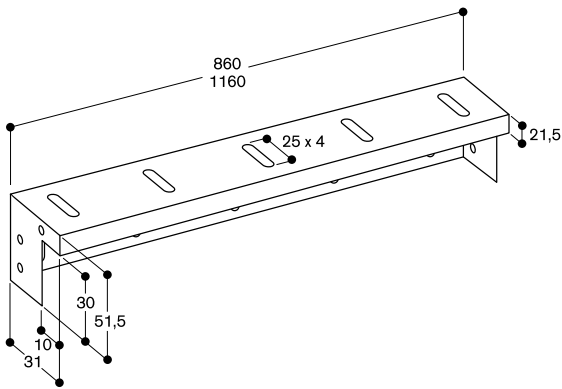
AA 010 410 air exhaust grille



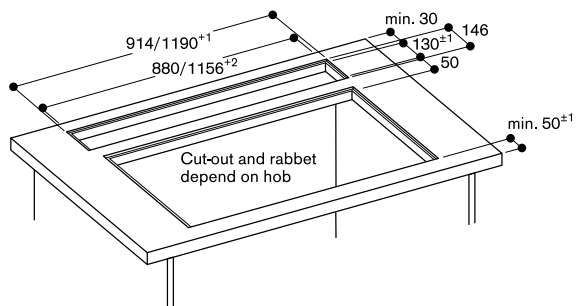
AD 754/854 045 and AD 854 043



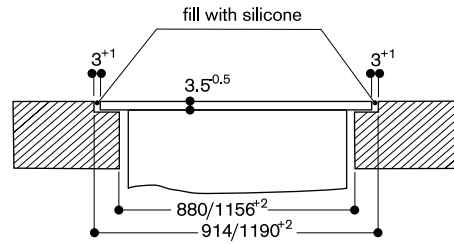
AA 409 401/431 furniture support



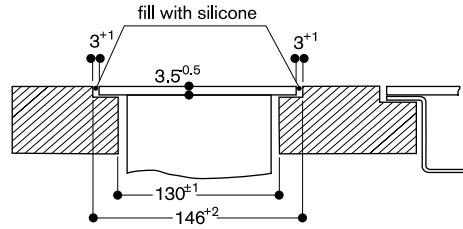
AL 400 installed flush



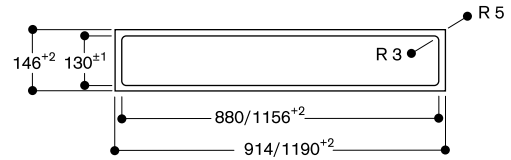
Longitudinal section



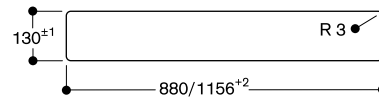
Cross-section



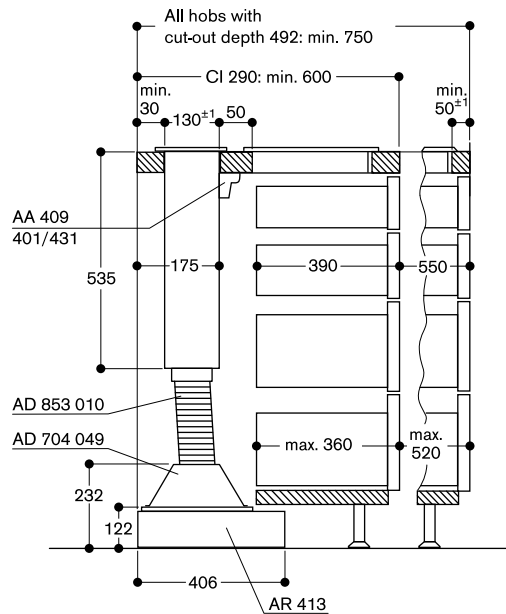
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



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



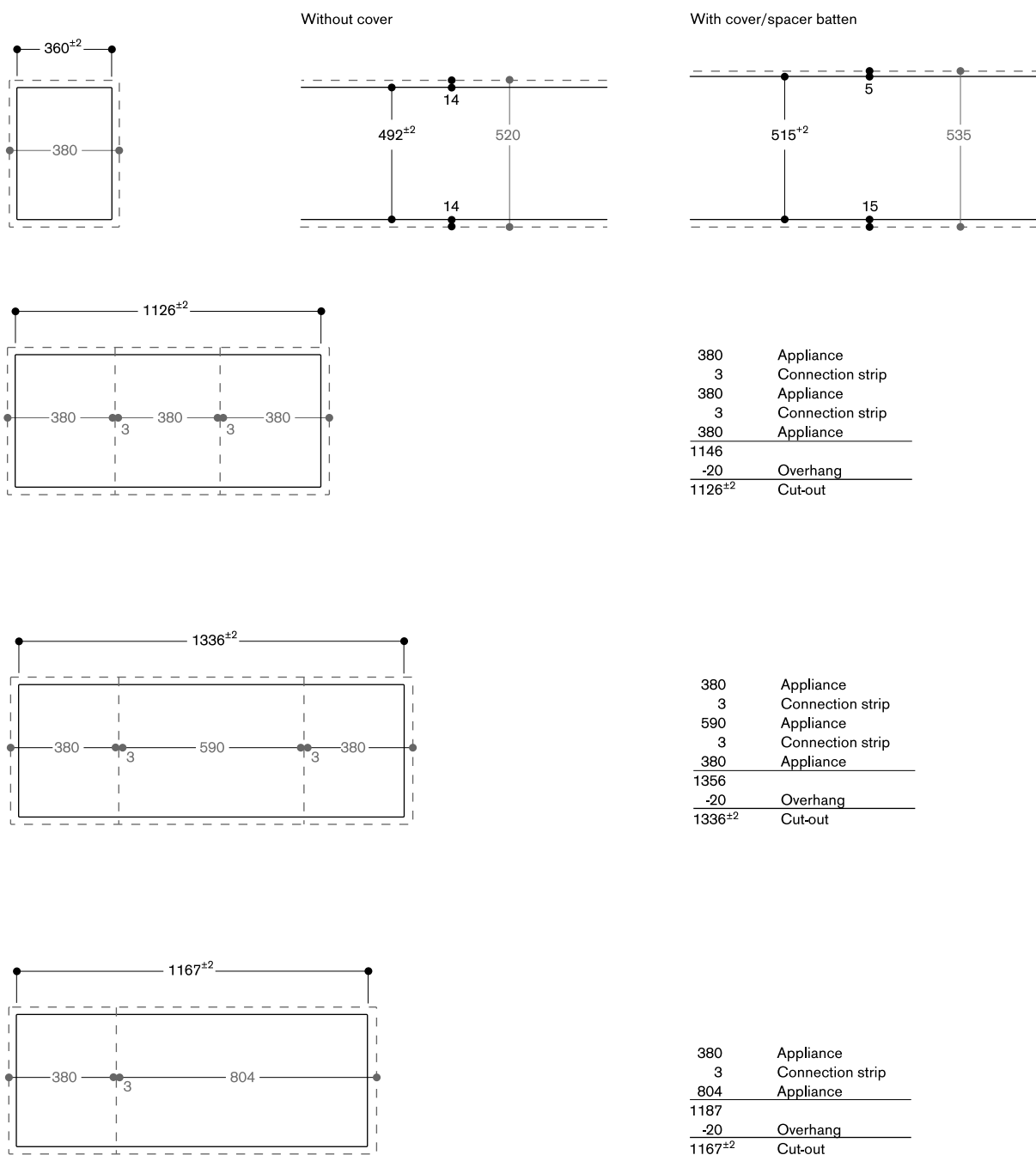
Cut-out dimensions for appliance combinations in the 400 series. Surface mounting.

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

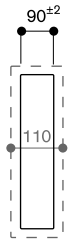
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:
 VA 420 010 for a surface mounting **without** appliance cover/filler strip.
 VA 420 011 for a surface mounting **with** appliance cover/filler strip.

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

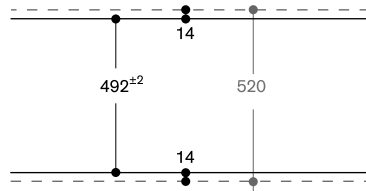
Sample combinations without VL 414 ventilation element:



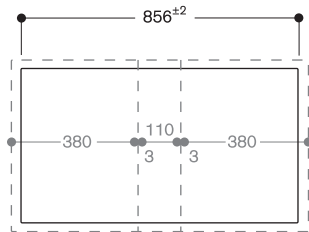
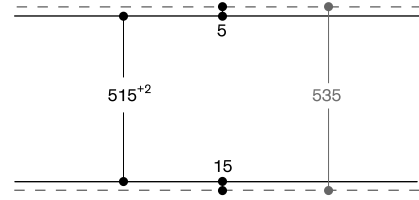
Sample combinations with VL 414 ventilation element:



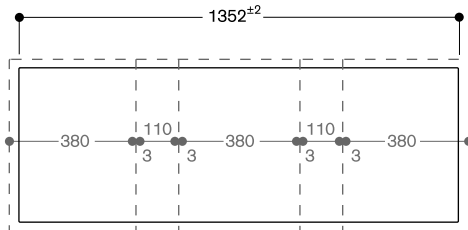
Without cover



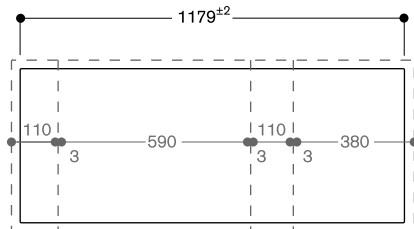
With cover/spacer batten



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



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



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

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

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

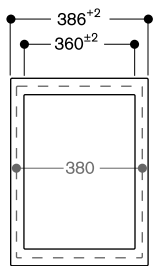
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:

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

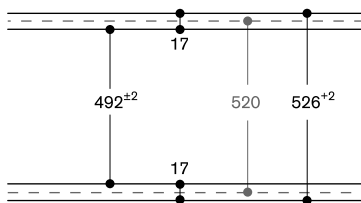
VA 420 001 for a flush mounting **with** appliance cover/filler strip.

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

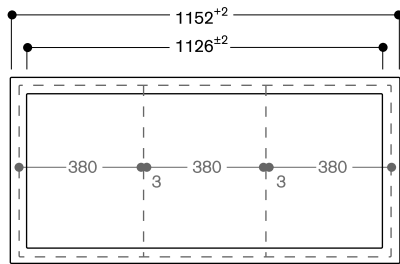
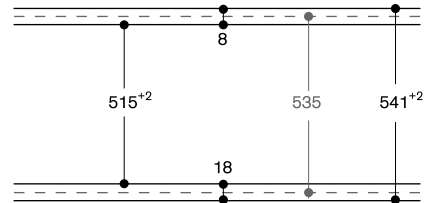
Sample combinations without VL 414 ventilation element:



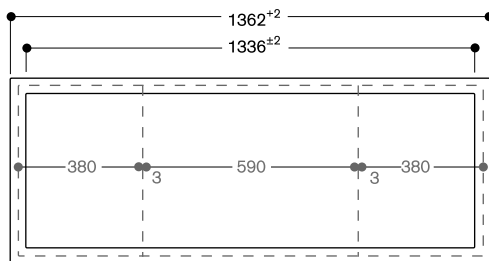
Without cover



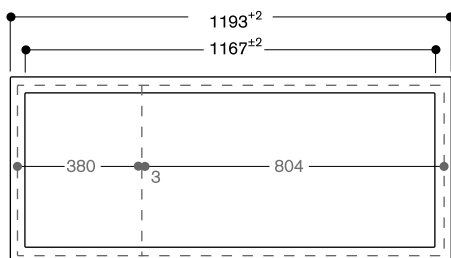
With cover/spacer batten



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

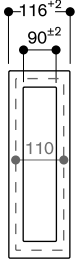


380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
<hr/>	
1356	
-20	Overhang
<hr/>	
1336 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
<hr/>	
1362 ^{±2}	Cut-out with groove

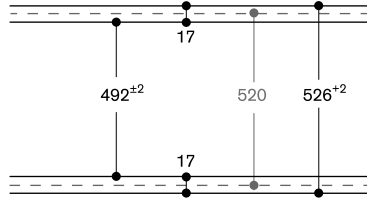


380	Appliance
3	Connection strip
804	Appliance
<hr/>	
1187	
-20	Overhang
<hr/>	
1167 ^{±2}	Cut-out
+20	Overhang
+6	Silicone joint
<hr/>	
1193 ^{±2}	Cut-out with groove

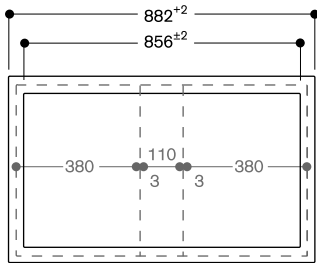
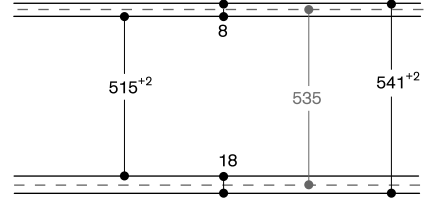
Sample combinations with VL 414 ventilation element:



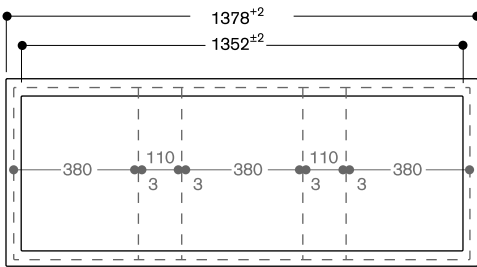
Without cover



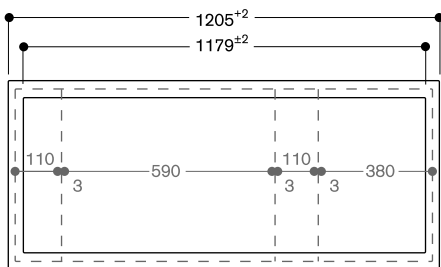
With cover/spacer batten



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



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

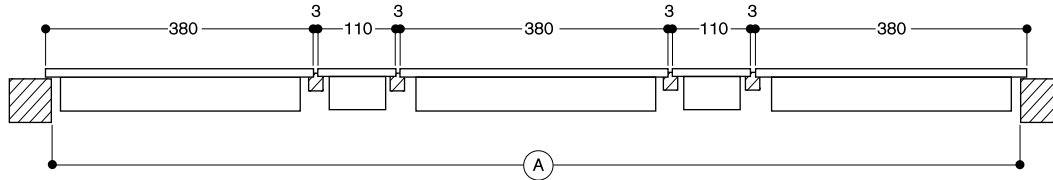


110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
<hr/>	
1199	
-20	Overhang
1179±2	Cut-out
+20	Overhang
+6	Silicone joint
1205±2	Cut-out with groove

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

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

Example using a combination of VI 414, VI 424, VP 414 and 2 VL 414.

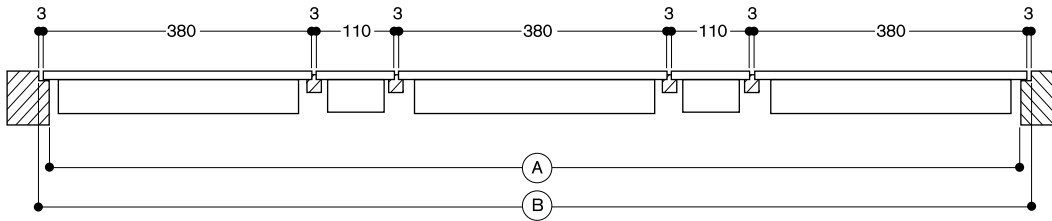


		Example		Your combination
Total width of all appliances	in mm	$(3 \times 380) + (2 \times 110)$	1.360
+ Number of connection strips	x 3 mm	4 x 3	+ 12
- Lateral appliance projection	(10 mm / side)	20	- 20	- 20
(A) Total width of the cut-out	(in mm)		1.352 +/- 2 +/- 2

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

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

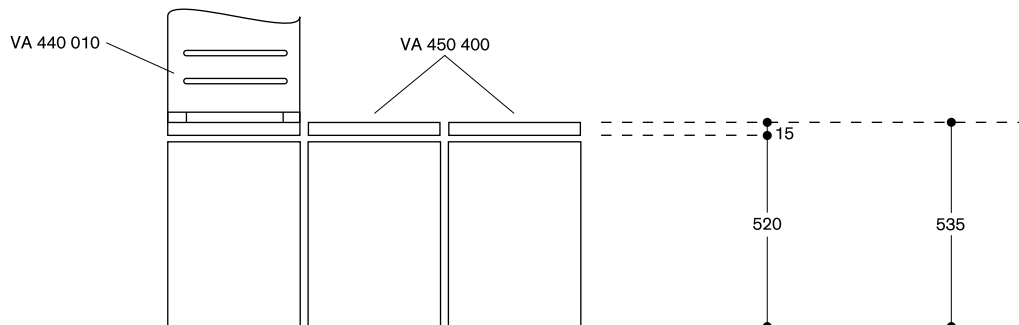
Example using a combination of VI 414, VI 424, VP 414 and 2 VL 414.



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

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

All appliances with a width of 38 cm can be equipped with a stainless steel appliance cover.
 If combining several appliances with at least one appliance cover, the VA 450 filler strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



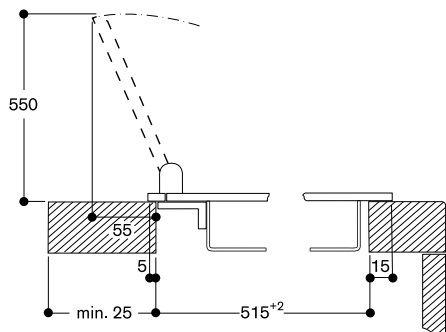
When installing with appliance cover or filler strip, depending on the mounting situation (surface or flush), the following connecting strips must be provided:

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

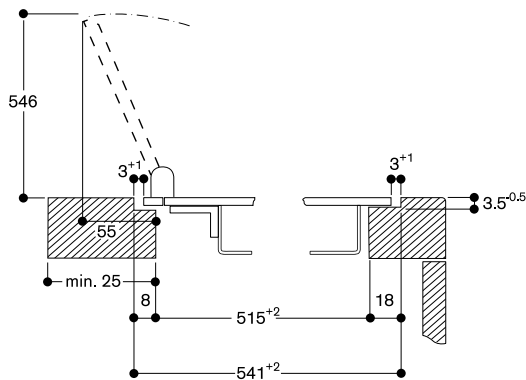
VA 420 001 for a **flush mounting** with appliance cover/filler strip.

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

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



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





VI 270 114

Stainless steel control panel
Width 70 cm

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Vario induction cooktop 200 series

VI 270

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

Cooking zones

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).

Handling

Control knobs with cooking zone and output level markings.
Electronic control in 9 output levels.

Features

Cooking zone marking.
Pot detection.
Booster function for all cooking zones (two cooking zones - left and right - can be operated simultaneously with booster function).

Safety

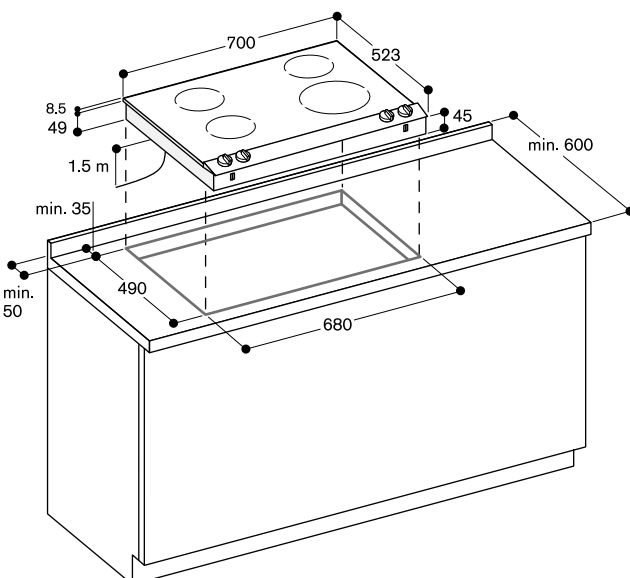
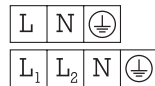
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth 49 mm. Cooktop clamping range: 20 – 40 mm. Intermediate shelf is recommended. Appliance must be fixed from underneath. Appliance weight: approx. 14 kg.

Connection

Total connected load 7.2 kW.
Connecting cable 1.5 m without plug.



VI 260 114

Stainless steel control panel
Width 60 cm

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

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

Cooking zones

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).

Handling

Control knobs with cooking zone and output level markings.
Electronic control in 9 output levels.

Features

Cooking zone marking.
Pot detection.
Booster function for all cooking zones (two cooking zones - left and right - can be operated simultaneously with booster function).

Safety

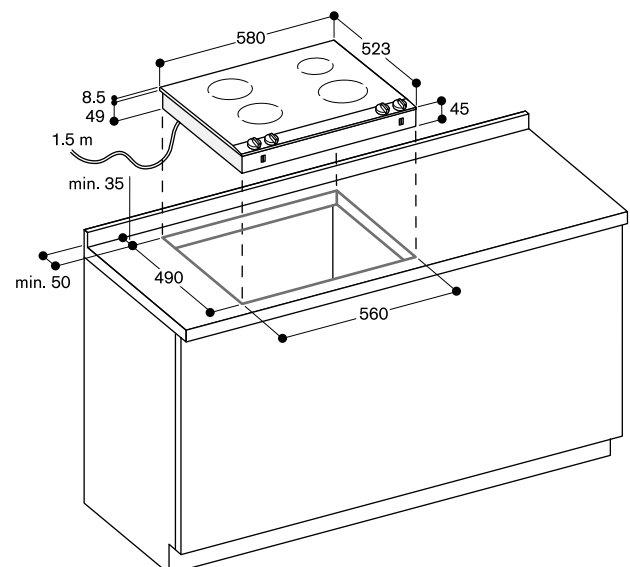
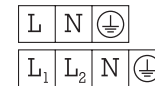
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

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

Connection

Total connected load 7.2 kW.
Connecting cable 1.5 m without plug.



**VG 264 114F**

Stainless steel control panel
Width 60 cm
Liquid gas 28 – 37 mbar

VG 264 214

Stainless steel control panel
Width 60 cm
Natural gas 20 mbar

Installation accessories**SH 260 000**

Hinge holder for fitting the appliance cover

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories**VD 201 014**

Brushed stainless steel appliance cover (order two covers)

Vario gas cooktop 200 series**VG 264**

- 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
- 9.4 kW on 4 burners

Cooking zones

2 high output burners (560 – 2800 W), suitable for pots up to max. \varnothing 22 cm.
2 standard burners (380 – 1900 W), suitable for pots up to max. \varnothing 22 cm.

Handling

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

Features

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

Safety

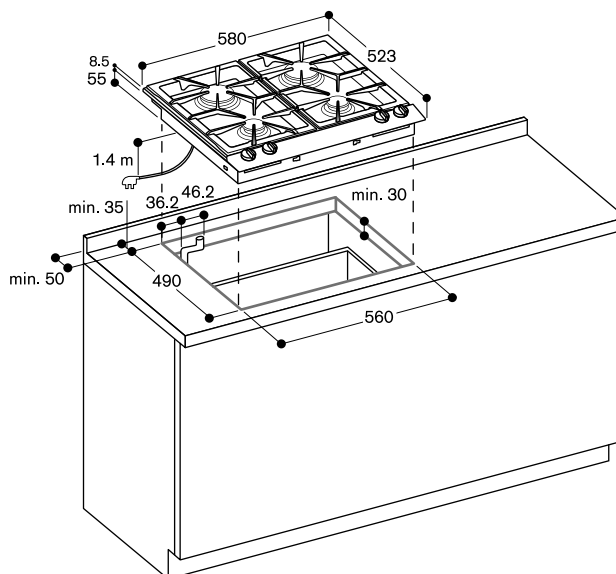
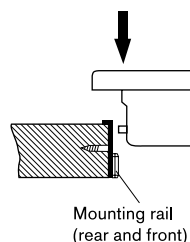
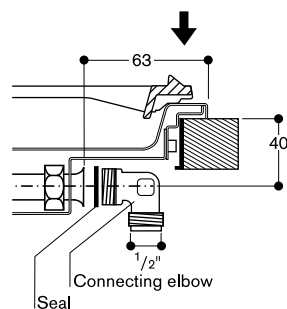
Thermoelectric safety pilot.

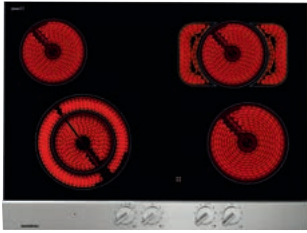
Planning notes

Special nozzles can be ordered as spare parts.
Air intake from above.
No intermediate shelf required.
Appliance can be snapped into the worktop from above.
Securing rail on the rear and the front. A minimum lateral clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Special nozzles (order 2 of each):
Part No. 433603 Natural gas 20 mbar
Part No. 419831 Liquid gas 30 mbar
Part No. 419830 Liquid gas 50 mbar

Connection

Total connected load gas 9.4/9.4 kW.
Total connected load electric 1.0/1.0 W.
Connecting cable 1.4 m with plug.

**Gas connection**



VE 270 114

Stainless steel control panel
Width 70 cm

Included in the price

1 glass scraper

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Vario glass ceramic cooktop 200 series VE 270

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

Cooking zones

1 Super-Quick cooking zone \varnothing 14.5 cm (1100 W), converts to 14.5 x 24 cm (2000 W) roasting zone.

1 Super-Quick cooking zone \varnothing 14.5 cm (1000 W), converts to \varnothing 21 cm (2200 W) cooking zone.

1 Super-Quick cooking zone \varnothing 18 cm (1800 W).

1 Super-Quick cooking zone \varnothing 14.5 cm (1200 W).

Handling

Continuously variable energy controls.

Features

Cooking zone marking.

Safety

Individual residual heat indicators.
Operation indicator.

Planning notes

Immersion depth 58 mm.

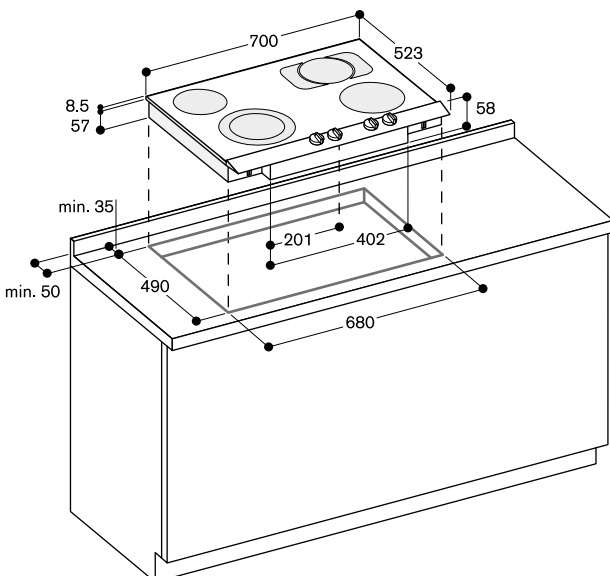
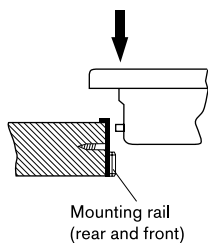
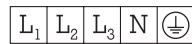
Under the appliance, a 60 mm clearance must be observed from side panels or intermediate shelf must be planned.

Appliance can be snapped into the worktop from above.

Securing rail on the rear and the front.
Appliance weight: approx. 14 kg.

Connection

Total connected load 7.2 kW.
Plan a connection cable.



VE 260 114

Stainless steel control panel
Width 60 cm

Included in the price

1 glass scraper

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Vario glass ceramic cooktop 200 series VE 260

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

Cooking zones

2 Super-Quick cooking zones \varnothing 18 cm (1800 W).

2 Super-Quick cooking zones \varnothing 14.5 cm (1200 W).

Handling

Continuously variable energy controls.

Features

Cooking zone marking.

Safety

Individual residual heat indicators.
Operation indicator.

Planning notes

Immersion depth 58 mm.

Under the appliance, a 60 mm clearance must be observed from side panels or intermediate shelf must be planned.

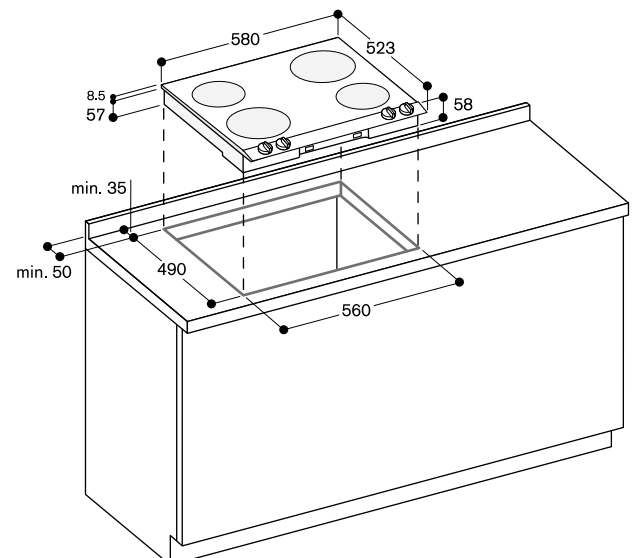
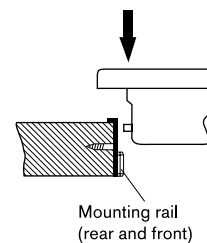
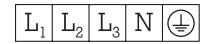
Installation in a 60 cm wide bottom cabinet is possible.

Appliance can be snapped into the worktop from above.

Securing rail on the rear and the front.
Appliance weight: approx. 10 kg.

Connection

Total connected load 6.0 kW.
Plan a connection cable.



**VI 230 114**

Stainless steel control panel
Width 28 cm

Installation accessories**SH 230 001**

Hinge holder for fitting the appliance cover

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories**VD 201 014**

Brushed stainless steel appliance cover

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

Cooking zones

1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3700 W).
1 induction cooking zone \varnothing 15 cm (1400 W, with booster 1800 W).

Handling

Control knobs with cooking zone and output level markings.
Electronic power control in 9 output levels.

Features

Cooking zone marking.
Pot detection.
Booster function for both cooking zones.

Safety

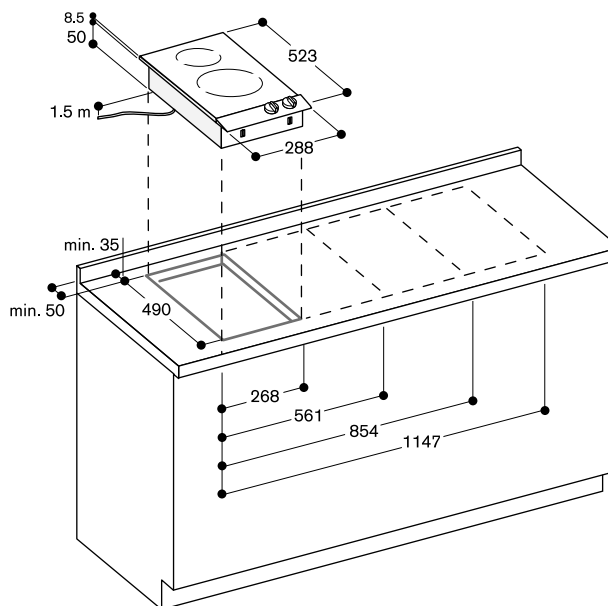
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 50 mm.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 7 kg.

Connection

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





VG 231 114F

Stainless steel control panel
Width 28 cm
Liquid gas 28 – 37 mbar
Wok burner with 5.8 kW

VG 231 214

Stainless steel control panel
Width 28 cm
Natural gas 20 mbar
Wok burner with 6 kW

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Vario gas wok 200 series

VG 231

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

Cooking zones

VG 231 114F

1 multi-ring wok burner (270 W – 5800 W), suitable for pots up to max. ø32 cm.

VG 231 214

1 multi-ring wok burner (280 W – 6000 W), suitable for pots up to max. ø32 cm.

Handling

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

Features

Cast pan support.
Brass burner rings.

Safety

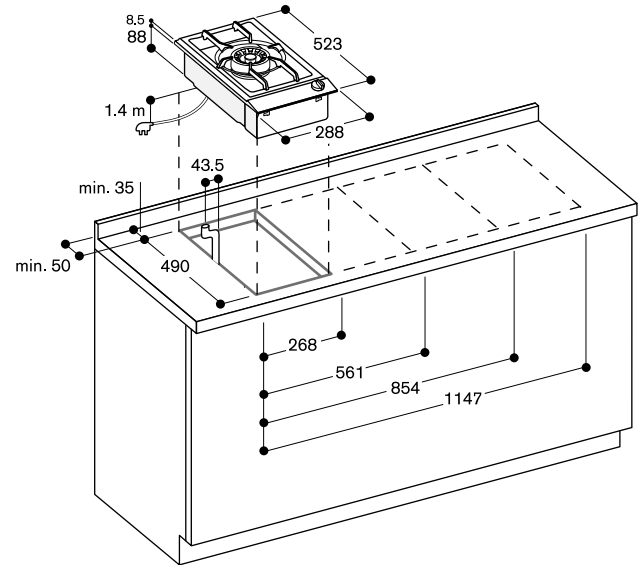
Thermoelectric safety pilot.

Planning notes

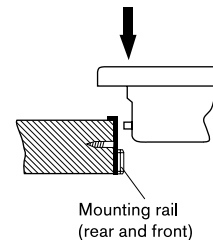
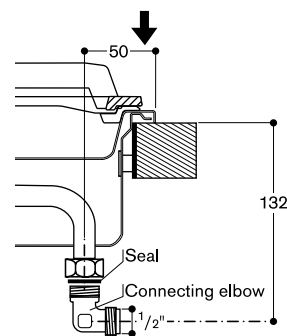
Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning 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.
Special nozzles (order 1 of each):
Part No. 622148 Natural gas 20 mbar
Part No. 622150 Liquid gas 50 mbar
Part No. 622151 Liquid gas 28-30/37 mbar
Appliance weight: approx. 10 kg.

Connection

Total connected load gas 5.8/6.0 kW.
Total connected load electric 1.0/1.0 W.
Connecting cable 1.4 m with plug.



Gas connection





VG 232 114F

Stainless steel control panel
Width 28 cm
Liquid gas 28 – 37 mbar

VG 232 214

Stainless steel control panel
Width 28 cm
Natural gas 20 mbar

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

Vario gas cooktop 200 series

VG 232

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

Cooking zones

1 high output burner (560 – 2800 W), suitable for pots up to max. ø 22 cm.
1 standard output burner (380 – 1900 W), suitable for pots up to max. ø 22 cm.

Handling

One-handed operation.
Electric ignition.

Features

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

Safety

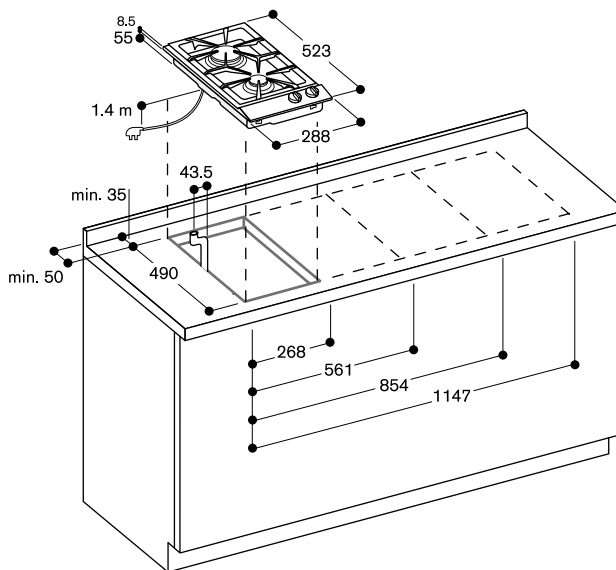
Thermoelectric safety pilot.

Planning notes

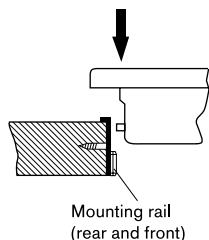
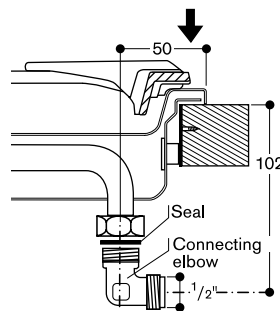
Maximum drawer depth 42 cm.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning 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.
Special nozzles (order 1 of each):
Part No. 433603 Natural gas 20 mbar
Part No. 419831 Bottled gas 28-37 mbar
Part No. 419830 Bottled gas 50 mbar
Appliance weight: approx. 8 kg.

Connection

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



Gas connection





VE 230 114
Stainless steel control panel
Width 28 cm

Included in the price
1 glass scraper

Installation accessories
SH 230 001
Hinge holder for fitting the appliance cover
VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

Special accessories
VD 201 014
Brushed stainless steel appliance cover

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

Cooking zones
1 Super-Quick cooking zone \varnothing 14.5 cm (1200 W).
1 Super-Quick cooking zone \varnothing 12 cm (700 W), converts to \varnothing 18 cm (1800 W) cooking zone.

Handling
Continuously variable energy controls.

Features
Cooking zone marking.

Safety
Individual residual heat indicators.
Operation indicator.

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.

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



VP 230 114
Stainless steel control panel
Width 28 cm

Included in the price
2 spatula

Installation accessories
SH 230 001
Hinge holder for fitting the appliance cover
VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

Special accessories
VD 201 014
Brushed stainless steel appliance cover

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
- Exact temperature control up to 240 °C
- Keeping warm setting

Cooking zones
Useable area: W 22.5 x D 39.5 cm.

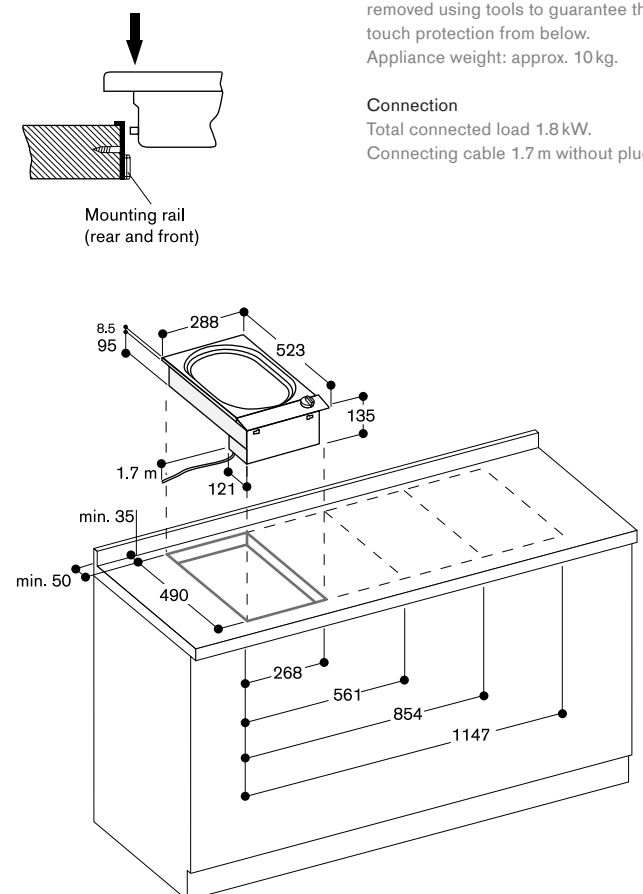
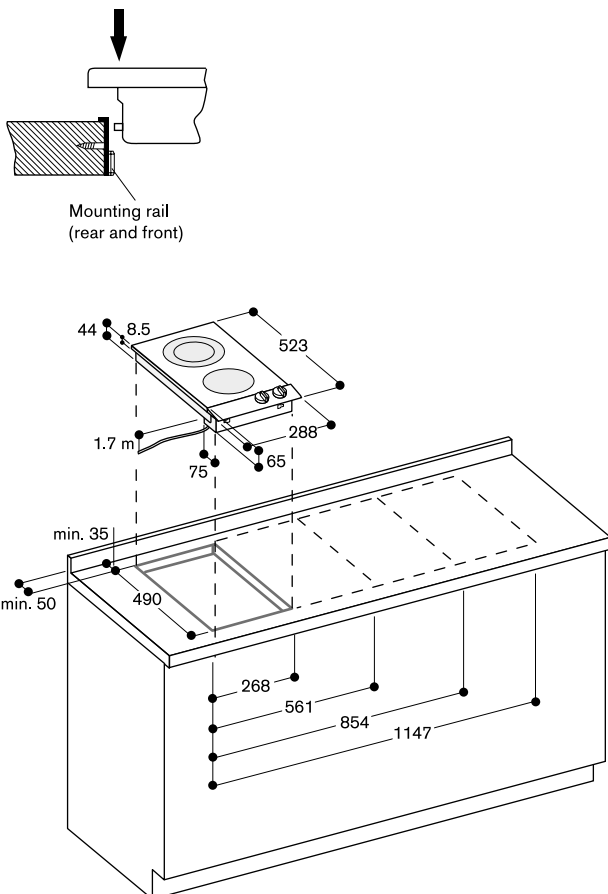
Handling
Keeping warm setting.
Electronic temperature control from 120 °C to 240 °C.
Cleaning stage.

Features
Heating element with 1800 W.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety
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; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 10 kg.

Connection
Total connected load 1.8 kW.
Connecting cable 1.7 m without plug.





VR 230 114

Stainless steel control panel
Width 28 cm

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 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

AM 060 000

Cast roaster

LV 030 000

Lava stones for refilling

Vario electric grill 200 series

VR 230

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

Handling

9 switching levels.

Features

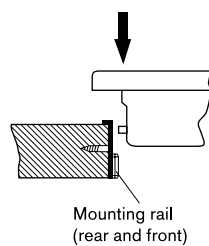
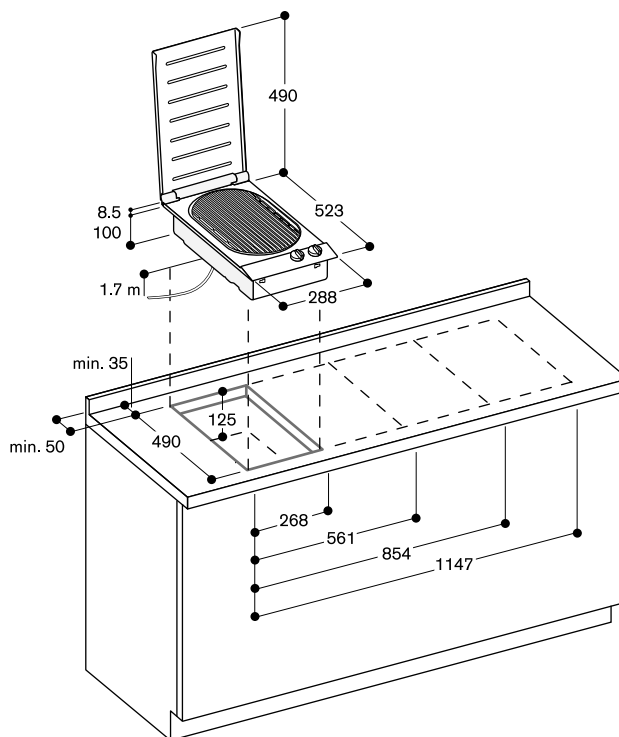
2 separately controllable swing-out grilling elements (1500 W).
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

Planning notes

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

Connection

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





VK 230 114
Stainless steel control panel
Width 28 cm

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")

AG 060 000
Drain installation set enables drainage of cooking liquid into a suitable receptacle

VV 200 014
Stainless steel connection strip for combination with further Vario cooktops

Special accessories

- FK 023 000**
Pasta basket
- GE 020 010**
Unperforated cooking insert
- GE 020 020**
Perforated cooking insert
- VD 201 014**
Brushed stainless steel appliance cover

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
- Steaming in cooktop size
- Exact water temperature control from 45 °C to 95 °C
- Cooking on two levels, without flavour transfer

Cooking zones
Water capacity 1 to 6 litres.

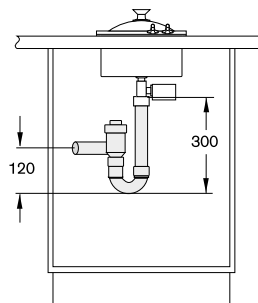
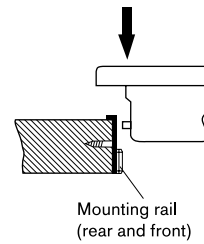
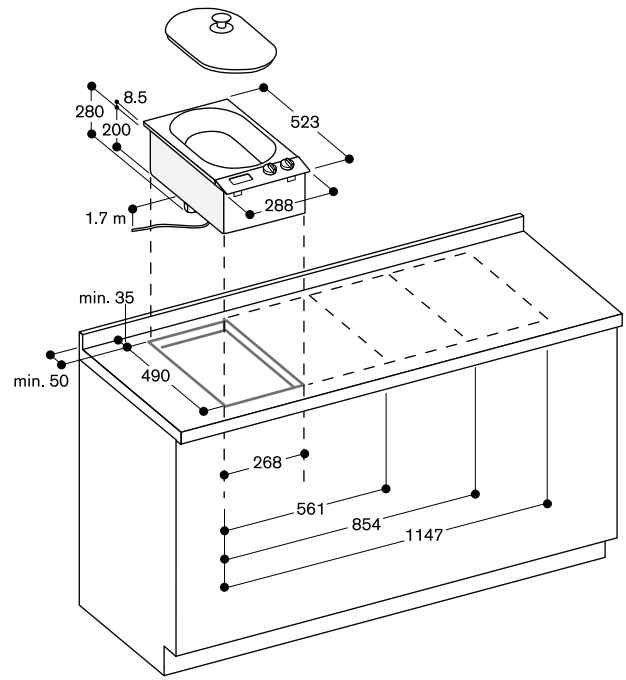
Handling
Function display.
Electronic water temperature control from 45 °C to 95 °C, in 5 °C steps.
Steam cooking level with electronic steam control for pressureless cooking.

Features
Automatic boiling point detection.
Motor-driven water drain valve 1/2".
Electronic short-term timer up to 90 min.
Special heating system.

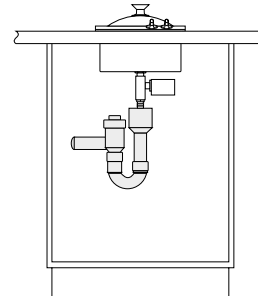
Safety
Remaining time display.
Child lock.
Operation indicator.
Automatic shut off.

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.
In combination with the downdraft ventilation VL 040/041, this must be planned on the right of VK.
Appliance weight: approx. 11 kg.

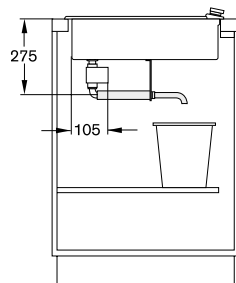
Connection
Total connected load 2.3 kW.
Connecting cable 1.7 m without plug.



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.
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.



VF 230 114

Stainless steel control panel
Width 28 cm

Included in the price

- 1 stainless steel cover
- 1 deep frying basket

Installation accessories

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Special accessories

VD 201 014

Brushed stainless steel appliance cover

Vario deep fryer 200 series

VF 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Generous control panel for comfortable and secure operation
- Three-zone basin, without flavour transfer
- Exact temperature control, no drop in output
- Integrated frying basket suspension

Cooking zones

Three-zone basin.
Oil capacity 3.5 litres.

Handling

Function display.
Electronic temperature control from 135 °C to 190 °C, in 5 °C steps.

Features

Gentle fat melting setting.
Foaming zone.
Frying zone.
Cold oil zone.
Swing-out heating element (2300 W).
Electronic short-term timer up to 90 min.

Safety

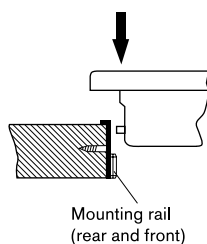
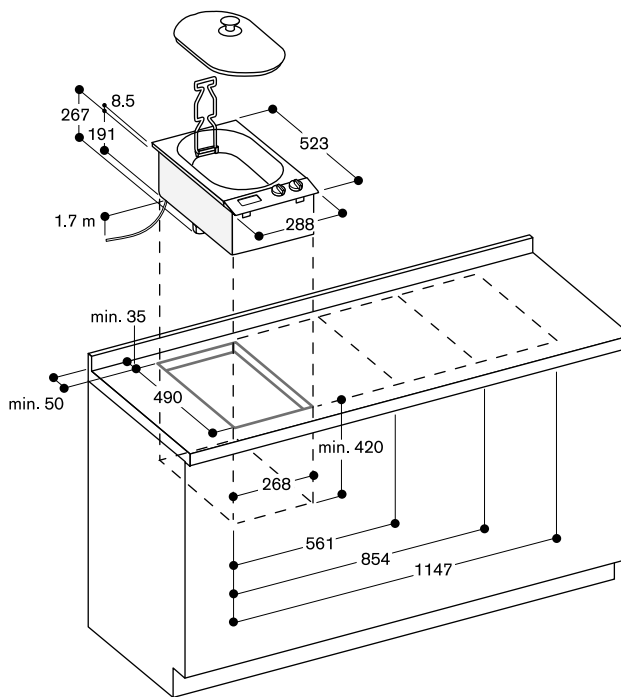
Remaining time display.
Electronic overheating protection.
Child lock.
Safety shut-off.

Planning notes

Plan a door in the bottom cabinet for operation of the oil drain valve.
VF 230 and VK 230 must not be installed directly next to each other.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Connection

Total connected load 2.3 kW.
Connecting cable 1.7 m without plug.





VL 041 115

Stainless steel control panel
Width 8.5 cm
Control unit
Air extraction/air recirculation with remote fan unit AR 403/413 121

VL 040 115

Stainless steel control panel
Width 8.5 cm
Expansion element
Air extraction/air recirculation with remote fan unit AR 403/413 121

Necessary installation accessories

AD 724 041

Round duct connection additional adapter for VL 414/VL 040/VL 041 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for round pipe DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.
AD 854 046
Flat duct system with guidance fins
Connecting piece VL 414 and VL 040/VL 041 for DN 150 flat

Installation accessories

AS 070 001

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

LS 041 001

Ventilation moulding for VL 040/041 next to gas appliance
Stainless steel

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Installation accessories with further details on page 260 – 273.

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

Maximum air output in combination with remote fan units s. table remote fan units on page 284.

Features

Output control, knob operation.
4 output levels.
Ventilation grille, washable.
Metal grease filter with grease drip tray, dishwasher-safe.
No duct connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 121.
Energy efficiency class B.
Energy consumption 70 kWh/year.
Ventilation efficiency class B.
Illumination efficiency class –.
Grease filter efficiency class D.
Sound level min. 52 dB / max. 67 dB normal mode.

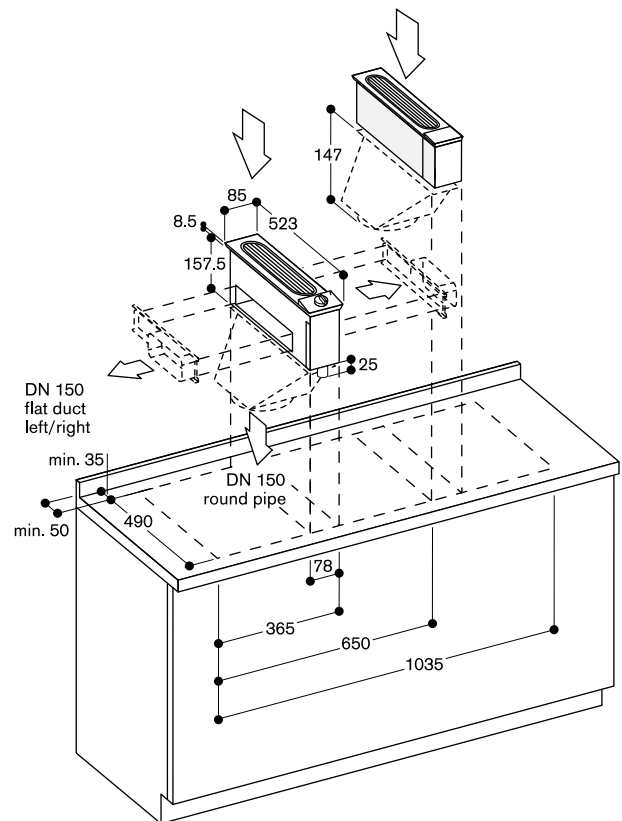
Planning notes

No additional switch necessary.
Air extraction in combination with remote fan unit AR 403 121 or air recirculation mode with AR 413 121. Please refer to page 230 – 233 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
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 chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.

Please read additional planning notes on page 120 – 125.

Connection

Connecting cable 1.5 m with plug.

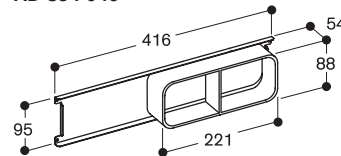


Flat duct pipe connection piece, left/right
DN 150 with AD 854 046

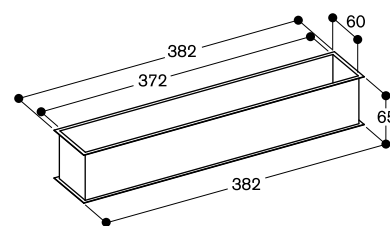
Round duct pipe connection piece, bottom
DN 150 with AD 724 042

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

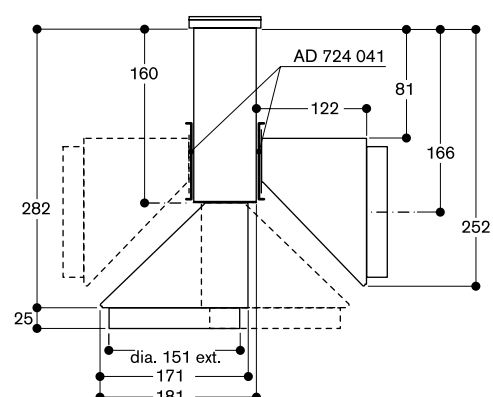
AD 854 046



AS 070 001



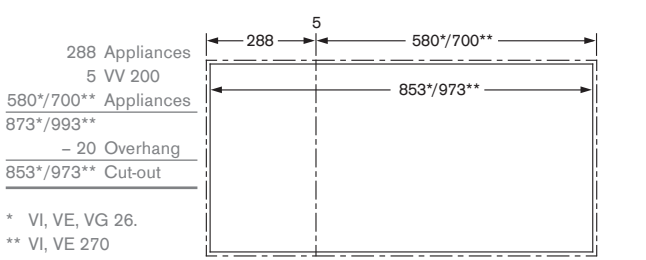
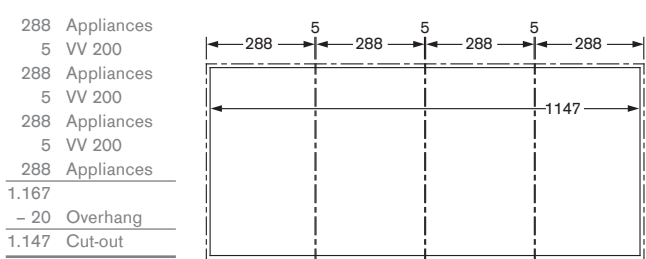
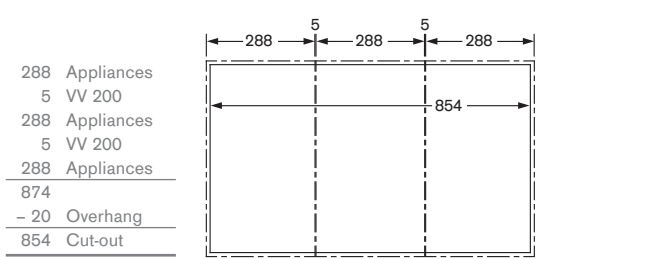
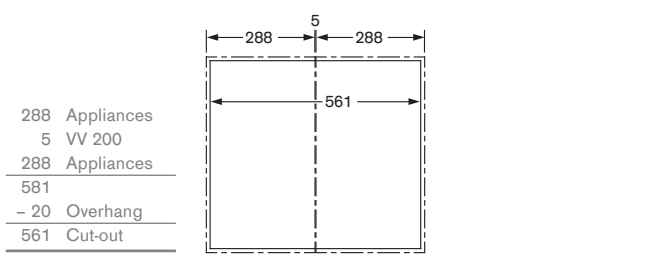
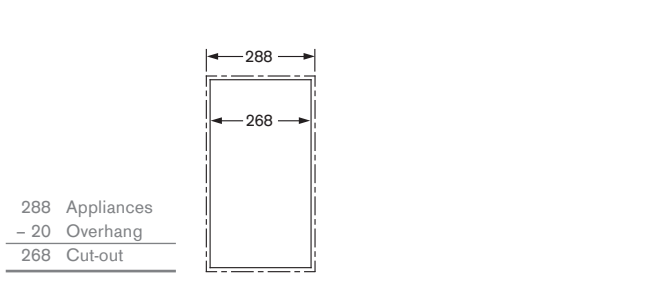
VL 040/041 with AD 724 042/041



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

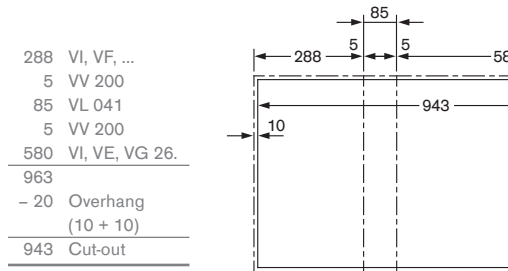
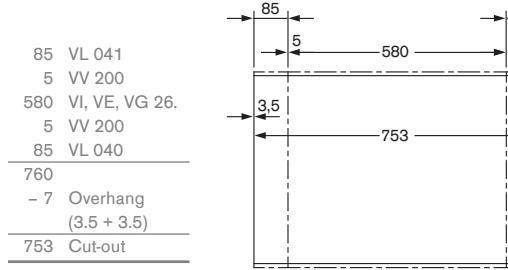
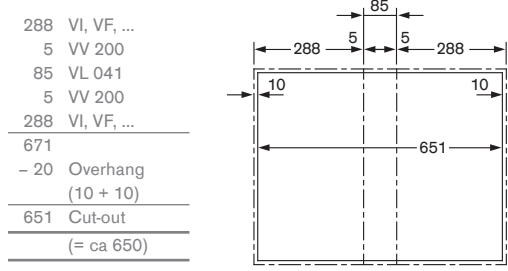
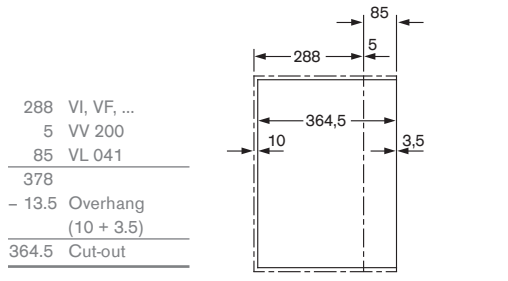
The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

Cut-out dimensions for the Vario 200 series



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

Cut-out dimensions for the Vario 200 series with downdraft



Accessories and special accessories for Vario cooktops 400 series

VA 440 010

Stainless steel appliance cover with mounting strip



VA 461 000

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



VA 461 001

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



WP 400 001

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



WZ 400 001

Wok attachment for wok pan
Only for VI 414.



AM 060 000

Cast roaster



VD 201 014

Brushed stainless steel appliance cover



FK 023 000

Pasta basket
For Series 400 and 200 Vario steam cookers
Cooking without overcooking, dripping directly in the appliance



GE 020 010

Unperforated cooking insert



GE 020 020

Perforated cooking insert



LV 030 000

Lava stones for refilling



AA 414 010

Ventilation moulding for use in combination with gas cooktops



VA 420 000

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



VA 420 001

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



VA 420 010

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



VA 420 011

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



VV 401 000

25 mm connecting strip for use in combination with other Vario cooking appliances in the 400 series in sections of the previous Vario 400 cooking series.

Not suitable for appliance combinations with the VL 430/431 downdraft ventilation.

For surface mounting, without appliance cover.



VA 450 400

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



VA 450 401

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



VA 450 600

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



VA 450 800

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



VA 450 900

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



LS 041 001

Air baffle for VL 040/041 next to gas appliance



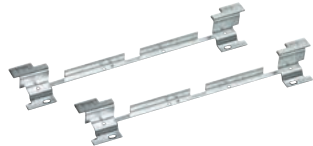
SH 230 001

Hinge holder for fitting the appliance cover



SH 260 000

Hinge holder for fitting the appliance cover



VV 200 014

Stainless steel connection strip for combination with further Vario cooktops



Accessories and special accessories for Vario cooktops 400 series and 200 series

AD 724 042

Connection piece for round pipe
DN 150
For VL 414/041/040.
For installation to left or right side of
VL additional adaptor AD 724 041 is
necessary.



AD 724 041

Round duct connection
additional adaptor for
VL 414/VL 040/VL 041 on the side
Metal zinc plated
DN 150 round
One piece needed for each VL 414
to be connected to round ducts
DN 150 to the left/right.



AD 854 046

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



AG 050 000

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



AG 060 000

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



AS 070 000

Connection piece for extension in the
case of installation next to VK or VF



Vario induction cooktops 400 series



Appliance type	Induction cooktop	Induction cooktop	Full surface induction cooktop
Frameless for flush installation			CX 480 100
Stainless steel frame			
Stainless steel frame 3 mm for surface or flush installation	VI 492 111	VI 482 111	CX 480 111
Dimensions			
Width (cm)	90	80	80
Operation			
TFT touch display / Twist-Pad control / Sensor control	•/-/-	•/-/-	•/-/-
Bicoloured display (white/orange)	•	•	-
Knobs in furniture front / integrated control panel	•/-	•/-	-/-
Cooking zones			
Number of cooking zones or items of cookware	5	4	4
Full surface induction cooktop	-	-	•
Flex induction cooking areas 19x23 cm (2200, with booster 3700 W) / linked together 38x23 cm (3300, with booster 3700 W)	4	4	-
Automatic extension (3300, with booster 3700 W)	-	2	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)	1	-	-
Features			
Number of output levels	12	12	17
Flex function for rectangular cooking areas	•	•	-
Cooking sensor function / frying sensor function	-/•	-/•	-/-
Number of frying sensor functions	5	4	-
Professional cooking function	-	-	-
Booster function for pots / pans	•/-	•/-	•/-
Keep warm function	-	-	-
Number of cooking timers	-	-	4
Short-term timer	•	•	•
Stopwatch	•	•	•
Residual heat indicator	•	•	•
Child lock / safety shut-off / display cleaning protection	-/•/-	-/•/-	•/•/•
Options menu	•	•	•
Hood control	-	-	-
Integrated WiFi module for digital services (Home Connect).	-	-	-
Accessories			
Frying sensor pan for ø 15 cm cooking zone	GP 900 001 ¹	GP 900 001 ¹	-
Frying sensor pan for ø 18 cm cooking zone	GP 900 002 ¹	GP 900 002 ¹	-
Frying sensor pan for ø 21 cm cooking zone	GP 900 003 ¹	GP 900 003 ¹	-
Frying sensor pan for ø 28 cm cooking zone	GP 900 004 ¹	GP 900 004 ¹	-
Cooking sensor	-	-	-
Connection			
Total connected load electric (kW)	11.1	7.4	7.2

• Standard. - Not available.

¹ Special accessories.



Induction cooktop

Induction cooktop

Induction wok

VI 462 111

VI 422 111

VI 414 111

60

38

38

•/-/-

•/-/-

•/-/-

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GP 900 003¹

GP 900 003¹

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GP 900 004¹

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GP 900 004¹

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7.4

3.7

3.7

Vario induction 200 series



Appliance type	Induction cooktop	Induction cooktop	Induction cooktop
Surface-mounted / flush installation / welded	VI 270 114	VI 260 114	VI 230 114
Dimensions	•/-/-	•/-/-	•/-/-
Width (cm)	70	60	28
Operation			
TFT touch display / Twist-Pad control / Sensor control	-/-/-	-/-/-	-/-/-
Bicoloured display (white/orange)	-	-	-
Knobs in furniture front / integrated control panel	-/•	-/•	-/•
Cooking zones / combinations			
Number of cooking zones or items of cookware	4	4	2
Full surface induction cooktop	-	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W)	1	1	1
Induction cooking zone ø 18 cm (1800, with booster 2500 W)	2	2	-
Induction cooking zone ø 15 cm (1400, with booster 1800 W)	1	1	1
Features			
Number of output levels	9	9	9
Flex function for rectangular cooking areas	-	-	-
Cooking sensor function / frying sensor function	-/-	-/-	-/-
Number of frying sensor functions	-	-	-
Professional cooking function	-	-	-
Booster function for pots / pans	•/-	•/-	•/-
Keep warm function	-	-	-
Number of cooking timers	-	-	-
Short-term timer	-	-	-
Stopwatch	-	-	-
Residual heat indicator	•	•	•
Child lock / safety shut-off / display cleaning protection	-/•/-	-/•/-	-/•/-
Options menu	-	-	-
Hood control	-	-	-
Integrated WiFi module for digital services (Home Connect)	-	-	-
Accessories			
Frying sensor pan for ø 15 cm cooking zone	-	-	-
Frying sensor pan for ø 18 cm cooking zone	-	-	-
Frying sensor pan for ø 21 cm cooking zone	-	-	-
Frying sensor pan for ø 28 cm cooking zone	-	-	-
Cooking sensor	-	-	-
Stainless steel appliance cover	-	-	VD 201 014 ¹
Connection			
Total connected load (kW)	7.2	7.2	3.7

• Standard. - Not available.

¹ Special accessory.



Appliance type	Glass ceramic cooktop	Glass ceramic cooktop	Glass ceramic cooktop
	VE 270 114	VE 260 114	VE 230 114
Surface-mounted / flush installation / welded	• / - / -	• / - / -	• / - / -
Dimensions			
Width	(cm) 70	58	28
Operation			
TFT touch display / Twist-Pad control / Sensor control	- / - / -	- / - / -	- / - / -
Control knob in furniture front / integrated control panel	- / •	- / •	- / •
Cooking zones / combinations			
Number of cooking zones or items of cookware	4	4	2
Roaster cooking zone 14.5 x 24 cm (2000 W)	1	-	-
Super-Quick cooking zone ø 18 cm (1800 W)	1	2	-
Super-Quick cooking zone ø 14.5 cm (1200 W)	1	2	1
Super-Quick cooking zone ø 14.5 cm (1000 W) / ø 21 cm (2200 W)	1	-	-
Super-Quick cooking zone ø 12 cm (700 W) / ø 18 cm (1800 W)	-	-	1
Features			
Number of output levels	9	9	9
Residual heat display	•	•	•
Child lock / safety shut-off / display cleaning protection	- / - / -	- / - / -	- / - / -
Accessories			
Stainless steel appliance cover	-	-	VD 201 014 ¹
Connection			
Total connected load	(kW) 7.2	6.0	3.0

• Standard. - Not available.

¹ Special accessory.

Vario gas cooktops 400 series



Appliance type		Gas cooktop	Gas cooktop
		VG 491 111F	VG 491 211
Frame brushed stainless steel 3 mm / brushed / shot blasted		•/-/-	•/-/-
Surface-mounted / flush installation / welded		•/•/-	•/•/-
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar		-/•/-	-/-•
Dimensions			
Width	(cm)	90	90
Operation			
Knobs in furniture front / integrated control panel		•/-	•/-
Cooking zones			
Number of cooking zones		5	5
Multi-ring wok burner (300 – 5800 W)		1	-
Multi-ring wok burner (300 – 6000 W)		-	1
Two-ring high output burner (165 – 4000 W)		2	2
Two-ring standard output burner (165 – 2000 W)		2	2
Features			
Number of output levels		12	12
Electronic output control		•	•
Automatic fast ignition / Electric ignition		•/-	•/-
Electronic flame monitoring with automatic re-ignition		•	•
Simmer function		•	•
Residual heat indication		•	•
Safety shut-off		•	•
Cast pan support		3-part	3-part
Accessories			
Wok attachment ring		•	•
Wok pan		WP 400 001 ¹	WP 400 001 ¹
Stainless steel appliance cover		-	-
Connection			
Total connected load gas	(kW)	17.8	18,0
Total connected load electric	(W)	15.0	15.0

• Standard. - Not available.

¹ Special accessory.



Gas wok	Gas wok	Gas cooktop	Gas cooktop
VG 415 111F	VG 415 211	VG 425 111F	VG 425 211
•/-/-	•/-/-	•/-/-	•/-/-
•/•/-	•/•/-	•/•/-	•/•/-
-/•/-	-/•/-	-/•/-	-/•/-
38	38	38	38
•/-	•/-	•/-	•/-
1	1	2	2
1	-	-	-
-	1	-	-
-	-	1	1
-	-	1	1
12	12	12	12
•	•	•	•
•/-	•/-	•/-	•/-
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
1-part	1-part	1-part	1-part
•	•	-	-
WP 400 001 ¹	WP 400 001 ¹	-	-
VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹
5.8	6.0	6.0	6.0
15.0	15.0	15.0	15.0

Vario gas cooktops 200 series



Appliance type	Gas cooktop	Gas cooktop
	VG 264 114F	VG 264 214
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-•	-/-•
Surface-mounted / flush installation / welded	•/-/-	•/-/-
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar	-/•/-	-/•/-
Dimensions		
Width	(cm) 60	60
Operation		
Knobs in furniture front / integrated control panel	-/•	-/•
Cooking zones		
Number of cooking zones	4	4
Multi-ring wok burner (270 – 5800 W)	-	-
Multi-ring wok burner (280 – 6000 W)	-	-
High output burner (560 – 2800 W)	2	2
Standard burner (380 – 1900 W)	2	2
Features		
Number of output levels	-	-
Electronic output control	-	-
Automatic fast ignition / Electric ignition	-/•	-/•
Electronic flame monitoring with automatic re-ignition	-	-
Simmer function	-	-
Residual heat indication	-	-
Safety shut-off	-	-
Cast pan support	2-part	2-part
Accessories		
Wok attachment ring	-	-
Wok pan	-	-
Stainless steel appliance cover	2x VD 201 014 ¹	2x VD 201 014 ¹
Connection		
Total connected load gas	(kW) 9.4	9.4
Total connected load electric	(W) 1.0	1.0

• Standard. - Not available.

¹ Special accessory.



Gas wok	Gas wok	Gas cooktop	Gas cooktop
VG 231 114F	VG 231 214	VG 232 114F	VG 232 214
-/-/•	-/-/•	-/-/•	-/-/•
•/-/-	•/-/-	•/-/-	•/-/-
-/•/-	-/•/-	-/•/-	-/•/-
28	28	28	28
-/•	-/•	-/•	-/•
1	1	2	2
1	-	-	-
-	1	-	-
-	-	1	1
-	-	1	1
-	-	-	-
-	-	-	-
-/•	-/•	-/•	-/•
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
1-part	1-part	1-part	1-part
-	-	-	-
WP 400 001 ¹	WP 400 001 ¹	-	-
VD 201 014 ¹	VD 201 014 ¹	VD 201 014 ¹	VD 201 014 ¹
5,8	6,0	4,7	4,7
1,0	1,0	1,0	1,0

Vario special cooktops 400 and 200 series



Appliance type	Teppan Yaki	Electric grill	Steamer	Deep fryer
	VP 414 110	VR 414 110	VK 414 110	VF 414 110
Frame brushed stainless steel 3 mm / brushed / shot blasted	•/-/-	•/-/-	•/-/-	•/-/-
Surface-mounted / flush installation / welded	•/•/-	•/•/-	•/•/-	•/•/-
Dimensions				
Width (cm)	38	38	38	38
Operation				
Knobs in furniture front / integrated control panel	•/-	•/-	•/-	•/-
Cooking zones				
Number of cooking zones	2	2	1	1
Output (kW)	2 x 1.5	2 x 1.5	2	3
Temperature range (C°)	120 – 240	-	45 – 95	135 – 190
Features				
Number of output levels	12	12	12	12
Electronic temperature control	•	•	•	•
Gentle fat melting stage	-	-	-	•
Cold oil zone	-	-	-	•
Foaming edge	-	-	-	•
Capacity (l)	-	-	1 – 6	3.5
Deep frying basket	-	-	-	•
Cleaning setting	-	-	-	•
Electronic steam control	-	-	•	-
Automatic boiling point detection	-	-	•	-
Cooking insert perforated / unperforated	-	-	•/•	-
Glass lid	-	-	•	-
Residue strainer in the drain	-	-	•	-
Cast grill	-	2	-	-
Stainless steel container with lava stones	-	•	-	-
Grease collecting insert	-	•	-	-
Hard-chromed cooking surface	•	-	-	-
Stainless steel sandwich cooking surface	-	-	-	-
Keeping warm function	•	-	-	-
Residual heat indicator	•	•	•	•
Function display	-	-	-	-
Motor-driven drain valve	-	-	•	-
Short-term timer	-	-	-	-
Cooking timer	-	-	-	-
Child lock / safety shut-off	-/•	-/•	-/•	-/•
Accessories				
Cast pan, half size	-	•	-	-
Cast pan, full size	-	VA 461 001 ¹	-	-
Pasta basket	-	-	FK 023 000 ¹	-
Stainless steel appliance cover	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹
Cleaning brush	-	•	-	-
Spatula	2	-	-	-
Drain installation set	-	-	AG 050/AG 060 ¹	-
Connection				
Total connected load (kW)	3.0	3.0	2.0	3.0

• Standard. -Not available.

¹ Special accessory.



Teppan Yaki	Electric grill	Steamer	Deep fryer
VP 230 114	VR 230 114	VK 230 114	VF 230 114
-/-/•	-/-/•	-/-/•	-/-/•
•/-/-	•/-/-	•/-/-	•/-/-
28	28	28	28
-/•	-/•	-/•	-/•
1	2	1	1
1.8	2 x 1.5	2.3	2.3
120 – 240	-	45 – 95	135 – 190
13	9	9	9
•	-	•	•
-	-	-	•
-	-	-	•
-	-	-	•
-	-	1 – 6	3.5
-	-	-	•
-	-	•	-
-	-	•	-
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-	-	•	-
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-	-	•	-
-	-	•	•
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-/•	-/-	•/•	•/•
-	-	-	-
-	AM 060 000 ¹	-	-
-	-	FK 023 000 ¹	-
VD 201 014 ¹	•	VD 201 014 ¹	VD 201 014 ¹
-	•	-	-
2	-	-	-
-	-	AG 050/AG 060 ¹	-
1.8	3.0	2.3	2.3




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30.18

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The cooktops

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CG 492 111F*

Stainless steel
Width 100 cm
Liquid gas 50 mbar
Wok burner with 5.8 kW

CG 492 211*

Stainless steel
Width 100 cm
Natural gas 20 mbar
Wok burner with 6 kW

* Available 2nd quarter 2017

Necessary installation accessories

CA 429 410

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

Special accessories

WP 400 001

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

Gas cooktop

CG 492

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

Cooking zones

CG 492 111F

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

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

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

CG 492 211

1 three-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.

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

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

Handling

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

Features

Simmer function.
Three-part pan support with flat, continuous pot surface, on the same level as the worktop.
Brass burner rings.

Safety

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

Planning notes

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

Special nozzles can be ordered as spare parts.

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

The horizontal positioning of the knobs may be aligned with the specific burners. The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).

Minimum worktop depth 70 cm.

Air intake from above.

No intermediate shelf required.

Due to the separate frame welded into the worktop, all parts remain fully accessible.

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

The appliance can be fixed from above.

A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Cooktop clamping range: 40 - 50 mm.

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

cooktop(s) with more than 11 kW and ventilation hood 70 cm.

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

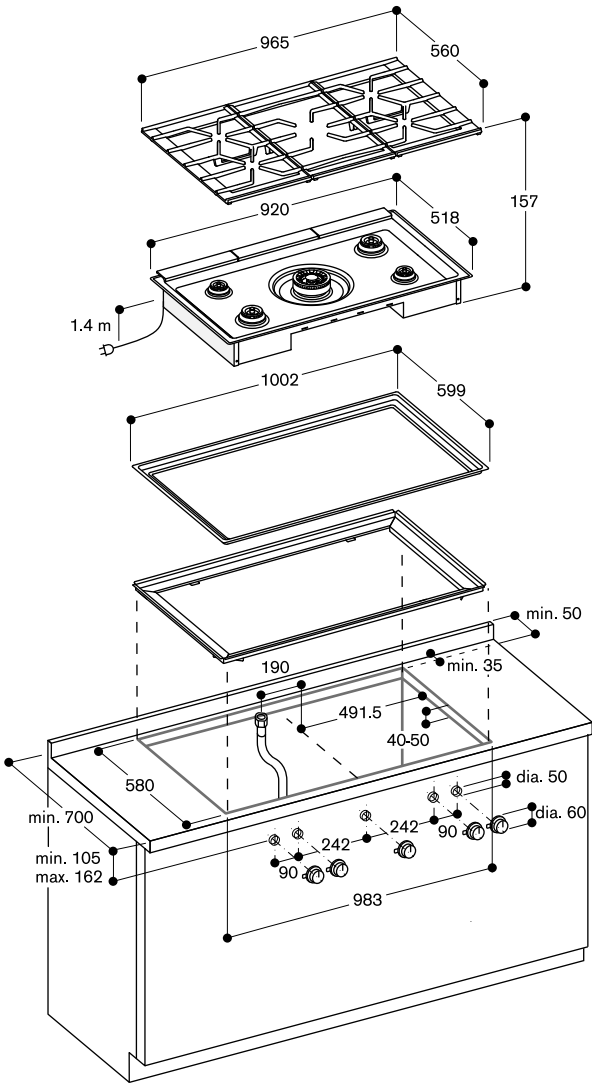
Appliance weight: approx. 33 kg.

Connection

Total connected load gas
17.8/18.0 kW.

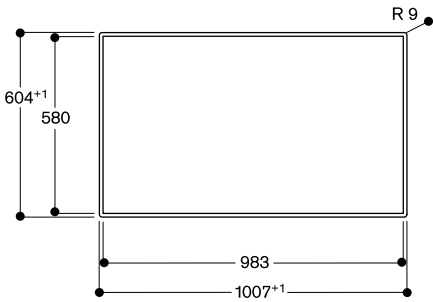
Total connected load electric
15.0/15.0 W.

Connecting cable 1.4/1.4 m with plug.

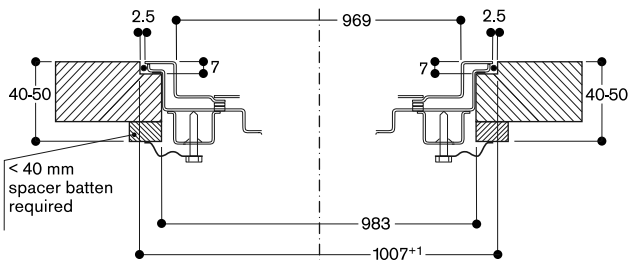


For further installation options, see the installation instructions

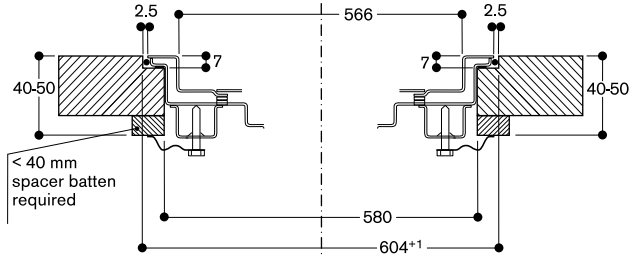
View from above



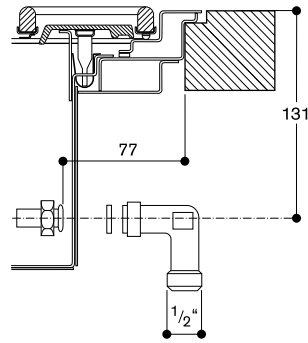
Longitudinal section



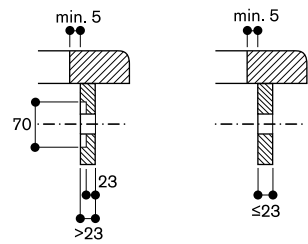
Cross-section



Gas connection



Installation of the control knob





Gas cooktop

VG 295

- Up to 18 kW on 5 burners
- Solid smooth-surface cast pan supports
- Automatic fast ignition, electronic flame monitoring

Cooking zones

VG 295 114F

1 three-ring wok burner (300 W – 5000 W), suitable for pots up to max. ø 32 cm.

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

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

VG 295 214

1 three-ring wok burner (300 W – 6000 W), suitable for pots up to max. ø 32 cm.

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

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

Handling

Integrated control panel with cooking zone and output level markings.

One-handed operation.

Automatic fast ignition.

Features

Three-part cast pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Safety shut-off.

Planning notes

Special nozzles can be ordered as spare parts.

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

Air intake from above.

No intermediate shelf required.

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

Installation in a 90 cm wide lower cabinet is required.

An oven can be installed under the cooktop.

Appliance must be fixed from underneath.

A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Cooktop clamping range: 30 – 50 mm.

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

Appliance weight: approx. 30 kg.

VG 295 114F

Stainless steel with stainless steel control panel

Width 90 cm

Liquid gas 28 – 37 mbar

Wok burner with 5 kW

VG 295 214

Stainless steel with stainless steel control panel

Width 90 cm

Natural gas 20 mbar

Wok burner with 6 kW

Special accessories

WP 400 001

Wok pan made of multiple-layer material

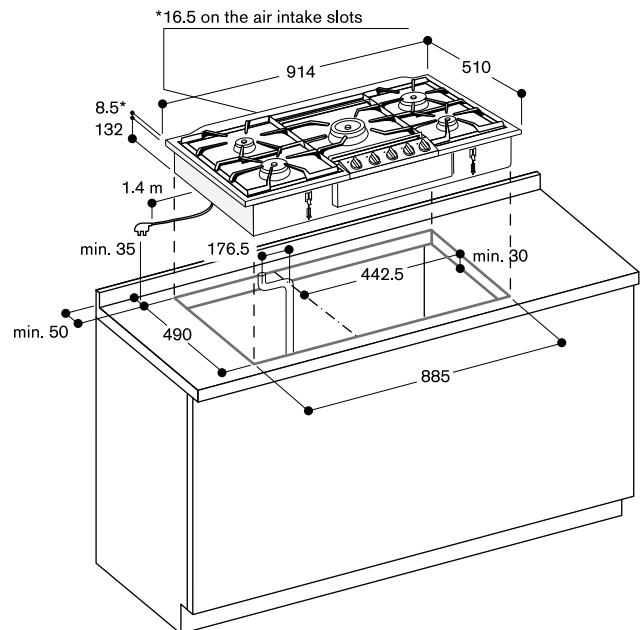
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Connection

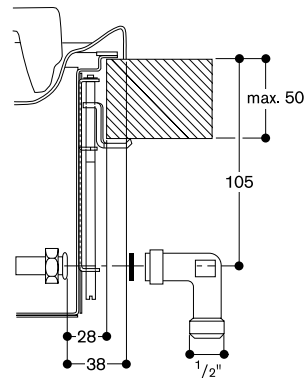
Total connected load gas

17.0/18.0 kW.

Connecting cable 1.4 m with plug.



Gas connection



**CG 291 210***

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

* Available 2nd quarter 2017

Included in the price

1 cross support for espresso
 1 wok attachment ring

Special accessories

WP 400 001

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

Gas cooktop**CG 291**

- 12,5 kW on 5 burners
- Mechanical power level regulation on 9 levels
- Precise and reproducible flame size

Cooking zones

1 wok burner with 2 separately adjustable flame rings (300 W – 5000 W).
 1 high output burner (500 W – 3000 W), suitable for pots up to max. ø 26 cm.
 2 standard burners (350 W – 1750 W), suitable for pots up to max. ø 20 cm.
 1 economy burner (330 W – 1000 W), suitable for pots up to max. ø 14 cm.

Handling

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

Features

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

Safety

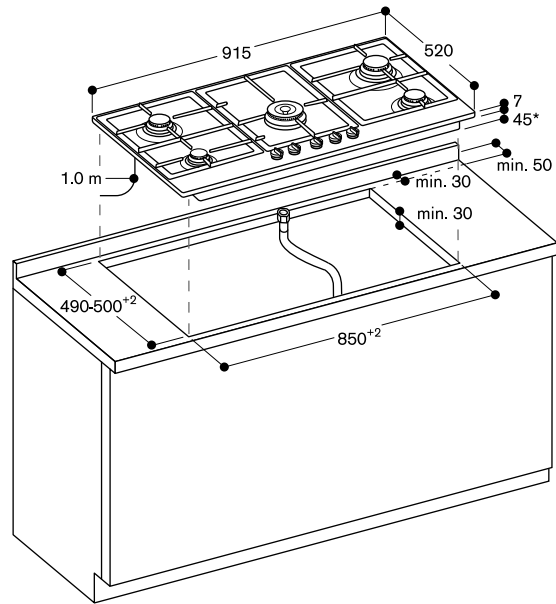
Thermoelectric safety pilot.

Planning notes

The cooktop can be surface-mounted.
 Special nozzles can be ordered as spare parts.
 Installation in a 85 cm niche or a 88 cm niche with the included spacers.
 Air intake from above.
 Intermediate shelf is required.
 Appliance must be fixed from underneath.
 A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
 Cooktop clamping range: 30 - 50 mm.
 With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
 Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
 Appliance weight: approx. 20 kg.

Connection

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



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



CG 280 110F

Stainless steel
Width 80 cm
Liquid gas 28 – 37 mbar

CG 280 210

Stainless steel
Width 80 cm
Natural gas 20 mbar
Nozzles for liquid gas 50 mbar included

Included in the price

1 wok attachment ring

Necessary installation accessories

CA 280 410

Built-in frame (to be welded in)

Special accessories

WP 400 001

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

Gas cooktop

CG 280

- Up to 12,5 kW on 5 burners
- For flush mounting
- 80 cm wide appliance suitable for 60 cm deep worktops

Cooking zones**CG 280 110F**

1 two-ring wok burner (230 – 4600 W), suitable for pots up to max. ø28 cm.
1 high output burner (600 – 3000 W), suitable for pots up to max. ø24 cm.
1 standard output burner (410 – 1750 W), suitable for pots up to max. ø22 cm.
1 standard output burner (410 – 1750 W), suitable for pots up to ø18 cm.
1 economy burner (330 – 1000 W), suitable for pots up to max. ø18 cm.

CG 280 210

Preset for natural gas 20 mbar
1 two-ring wok burner (230 – 5000 W), suitable for pots up to max. ø28 cm.
1 high output burner (500 – 3000 W), suitable for pots up to max. ø24 cm.
1 standard output burner (350 – 1750 W), suitable for pots up to max. ø22 cm.
1 standard output burner (350 – 1750 W), suitable for pots up to ø18 cm.
1 economy burner (330 – 1000 W), suitable for pots up to max. ø18 cm.
For bottled gas 50 mbar (nozzles included)
1 two-ring wok burner (230 – 4600 W), suitable for pots up to max. ø28 cm.
1 high output burner (600 – 3000 W), suitable for pots up to max. ø24 cm.
1 standard output burner (410 – 1750 W), suitable for pots up to max. ø22 cm.
1 standard output burner (410 – 1750 W), suitable for pots up to ø18 cm.
1 economy burner (330 – 1000 W), suitable for pots up to max. ø18 cm.

Handling

Control knobs with cooking zone and output level markings.
One-handed operation.

Features

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

Safety

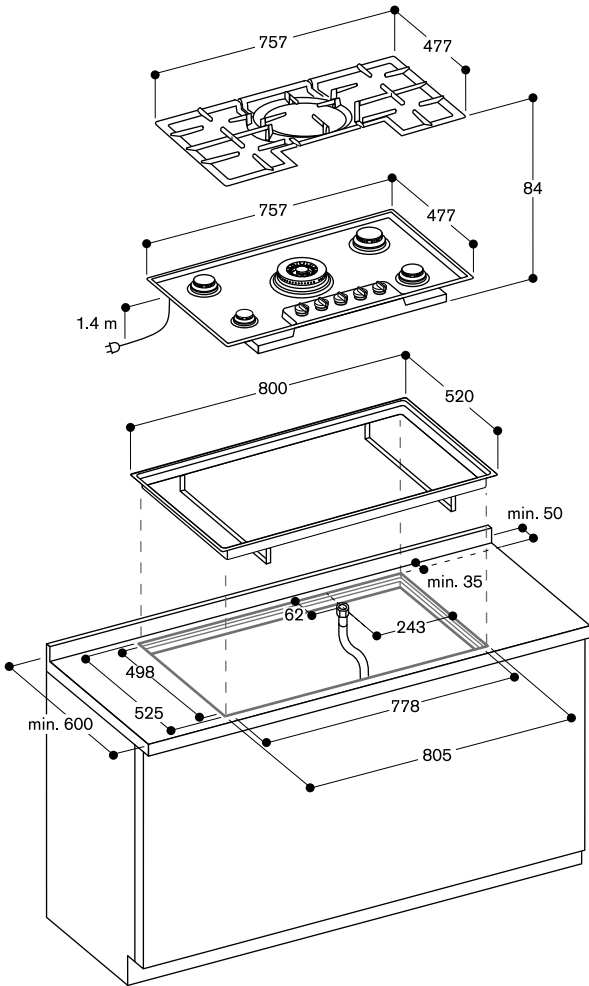
Thermoelectric safety pilot.

Planning notes

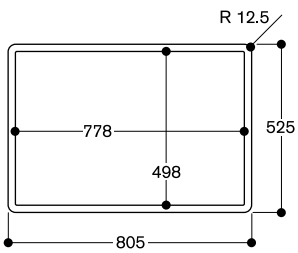
Built-in frame CA 280 410 as necessary installation accessory.
Can be welded into stainless steel worktop.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Appliance must be fixed from underneath.
Access from above.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Cooktop clamping range: 30 – 50 mm.
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.
Special accessories (order as spare parts):
Part No. 648786 Simmer plate
Part No. 088903 Espresso cross
Appliance weight: approx. 15 kg.

Connection

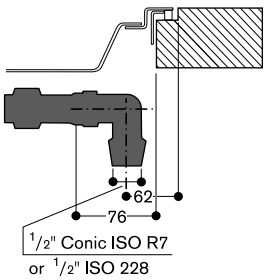
Total connected load gas
12.1/12.5 kW.
Connecting cable 1.4 m with plug.



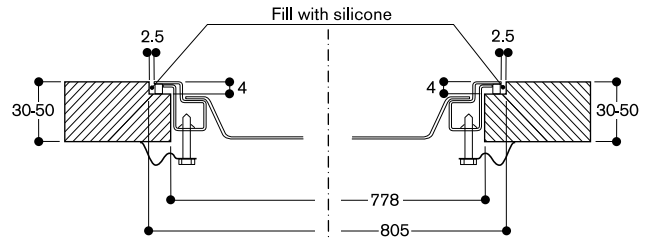
View from above



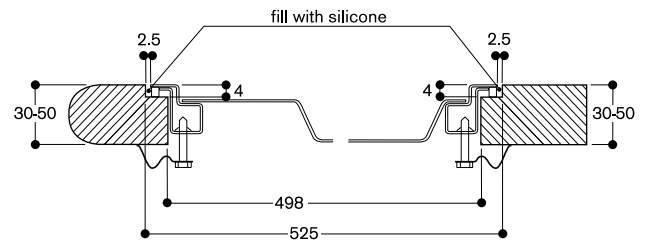
Gas connection



Longitudinal section



Cross-section





CG 261 210*

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

* Available 2nd quarter 2017

Included in the price

- 1 cross support for espresso
- 1 wok attachment ring

Gas cooktop

CG 261

- 9.75 kW on 4 burners
- Mechanical power level regulation on 9 levels
- Precise and reproducible flame size

Cooking zones

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

Handling

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

Features

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

Safety

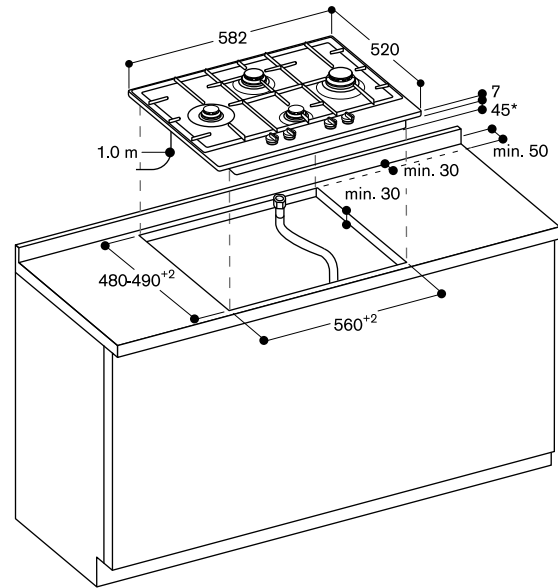
Thermoelectric safety pilot.

Planning notes

The cooktop can be surface-mounted.
 Special nozzles can be ordered as spare parts.
 Installation in a 56 cm standard niche.
 Air intake from above.
 Intermediate shelf is recommended.
 Allow for a gas connection when planning drawer depth.
 Appliance must be fixed from underneath.
 A minimum clearance of at least 100 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
 Cooktop clamping range: 30 – 50 mm.
 Appliance weight: approx. 18 kg.

Connection

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



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



CX 480 100
Frameless
Width 80 cm

Special accessories

GN 232 110
Teppan Yaki made of multi ply material, GN 1/1
For full surface induction cooktop CX 480.

GN 232 230
Teppan Yaki made of multi ply material, GN 2/3
For full surface induction cooktop CX 480.

Full surface induction cooktop
CX 480

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for big cookware of up to 4.4 kW
- Frameless for flush mounting

Cooking zones

One unique cooking surface of 2800 cm².
Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

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

Features

Booster function.
Individual pot detection.
Cooking timer for each cooking position.
Timer.
Information key with use indicators.
Power management.

Safety

Main switch.
Residual heat indicator.
Child lock.
Safety shut-off.
Display cleaning protection.

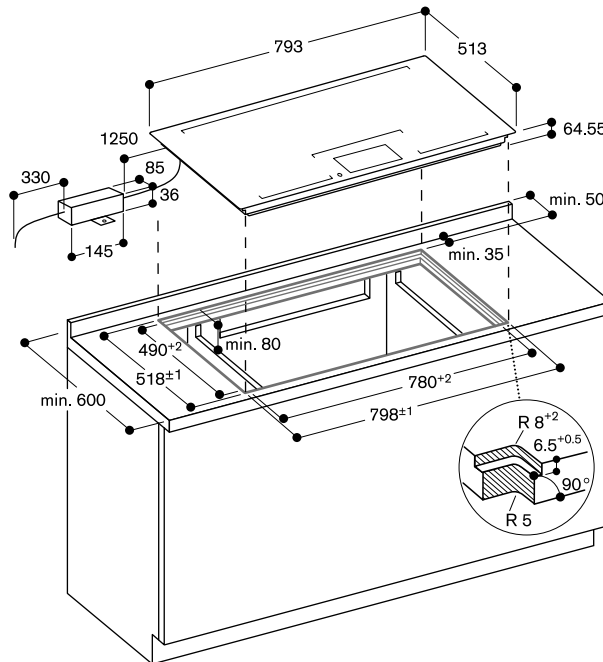
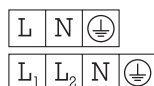
Planning notes

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 worktop cut-out.
Appliance weight: approx. 26 kg.

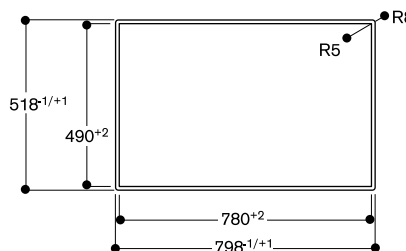
Please read additional planning notes on page 120 – 125.

Connection

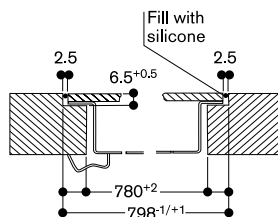
Total connected load 7.2 kW.
Connecting cable 1.5 m without plug.



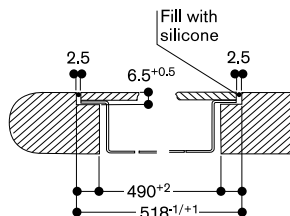
View from above



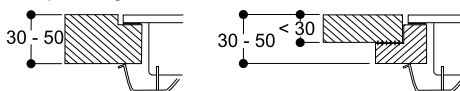
Longitudinal section



Cross-section



Worktop strength



Solid worktop

Thin worktop with reinforced substructure



CX 480 111

Stainless steel frame
Width 80 cm

Installation accessories

VA 420 010

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

VA 420 011

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

VA 420 000

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

VA 420 001

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

VA 450 800

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

Special accessories

GN 232 110

Teppan Yaki made of multi ply material, GN 1/1
For full surface induction cooktop CX 480.

GN 232 230

Teppan Yaki made of multi ply material, GN 2/3
For full surface induction cooktop CX 480.

Full surface induction cooktop

CX 480

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Max. power output for big cookware of up to 4.4 kW
- 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

One unique cooking surface of 2800 cm².

Up to 4 items of cookware can be placed simultaneously on the cooktop.

Handling

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

Electronic power control in 17 output levels.

Features

Booster function.

Individual pot detection.

Cooking timer for each cooking position.

Timer.

Information key with use indicators.

Power management.

Safety

Main switch.

Residual heat indicator.

Child lock.

Safety shut-off.

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

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

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

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

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

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

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

Please read additional planning notes on page 120 – 125.

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.

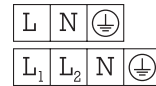
Appliance weight: approx. 27 kg.

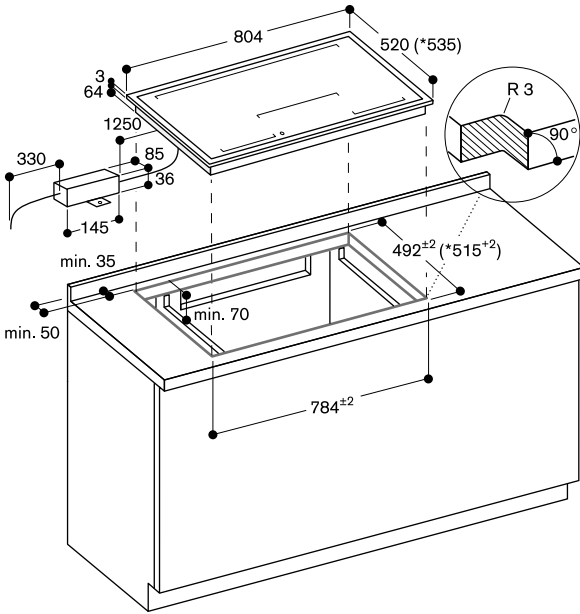
Please read the installation details regarding air ducting on page 180.

Connection

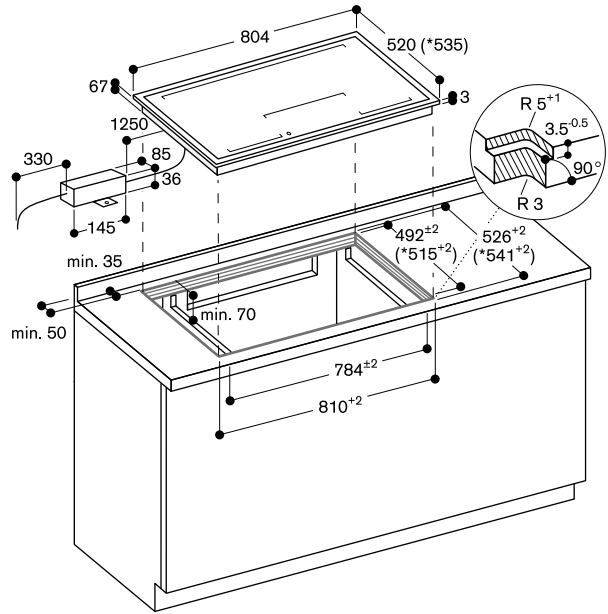
Total connected load 7.2 kW.

Connecting cable 1.5 m without plug.



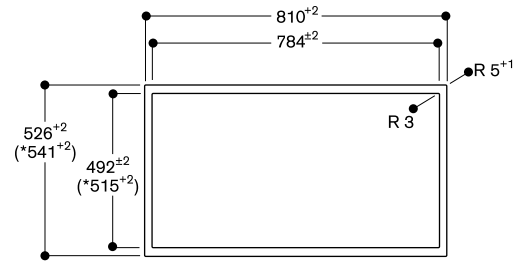


* with filler strip.
See separate planning notes.



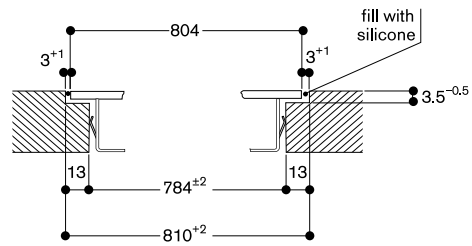
* with filler strip.
See separate planning notes.

View from above

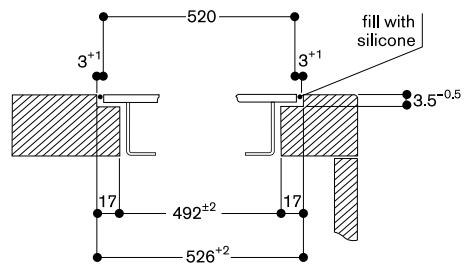


* with filler strip

Longitudinal section



Cross-section



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



CV 282 100

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

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.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots.

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

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

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking
zone.

GP 900 003

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

CA 282 110

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

Installation accessories with further details on page 260 – 273.

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

Cooking zones

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

Performance of ventilation system

Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
540 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control of the cooking zone in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA.060.300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.

Automatic sensor-controlled performance adjustment of the ventilation system.

Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Consumption data

Energy efficiency class A.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 205 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 30 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable

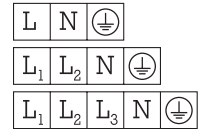
substructures. Take into account the appliance weight and additional loads. Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

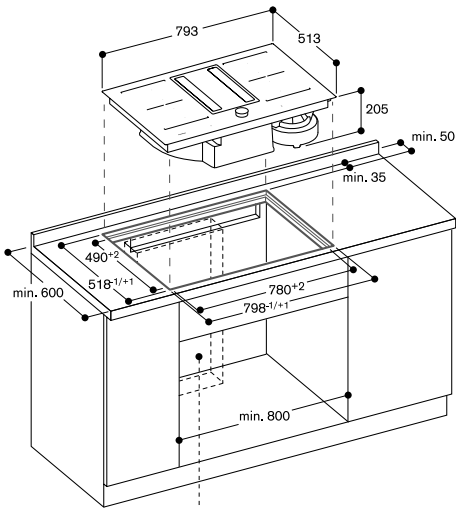
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read additional planning notes on page 240 – 241.

Connection

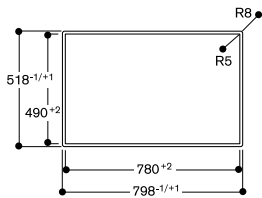
Total connected load 7.6 kW.
Connecting cable 1.2 m without plug.



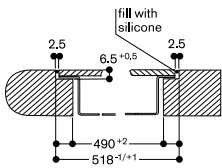


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

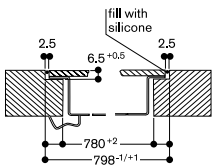
View from above



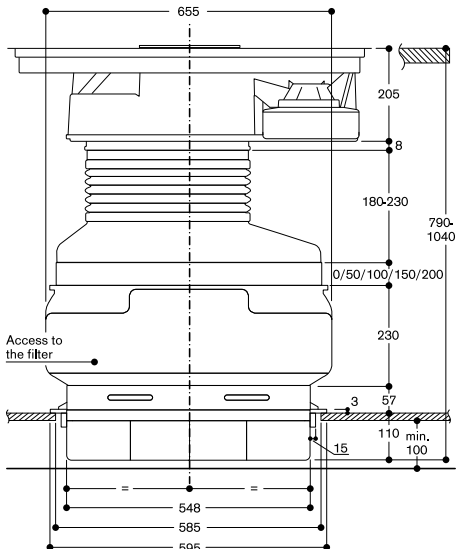
Cross section



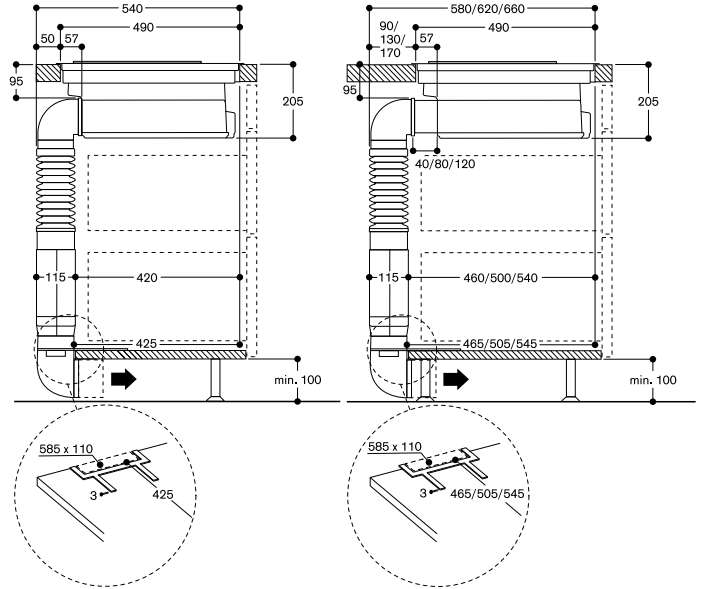
Longitudinal section



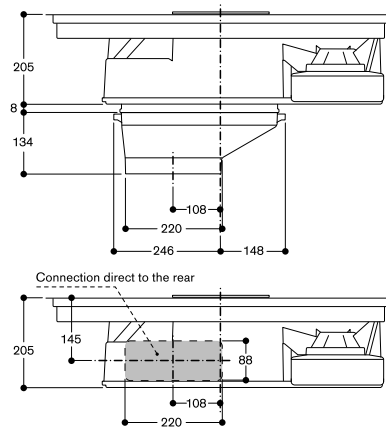
Front view of CV 282 with air recirculation module CA 282 810



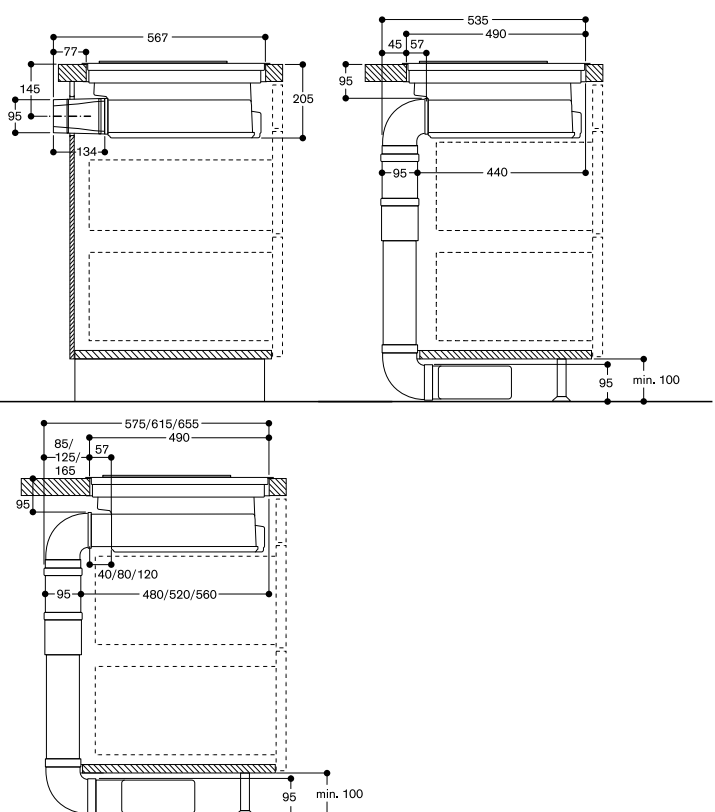
Side view of CV 282 with air recirculation module CA 282 810



Front view CV 282 with flat duct connecting piece CA 284 010



Side view of CV 282 with flat duct connecting piece CA 284 010





CV 282 110

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

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.

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

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

CA 230 100
Black magnetic knob for induction
cooktop 200 series.

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

GP 900 002
Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking
zone.

GP 900 003
Stainless steel frying sensor pan
Non-stick coating, for ø 21 cm cooking.
CA 282 110

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

Installation accessories with further
details on page 260 – 273.

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

Cooking zones

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

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

Performance of ventilation system

Performance and noise level, output
level 3/Intensive:

Air output according to EN 61591.
Sound power level according to
EN 60704-3.

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

Odour reduction for air recirculation in
accordance with EN 61591.

Air extraction:
540 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.

Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

Handling

Twist-Pad control with removable
magnetic knob.

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

Cooking zone, and cooking area
marking.

Electronic power control in 17 output
levels.

Control of ventilation system with
3 electronically controlled power levels
and 1 intensive mode.

Features

Flex function for rectangular cooking
areas.

Automatic pot detection when the
cooktop is switched on.

Professional cooking function.

Cooking sensor function (in use with
cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Automatic sensor-controlled
performance adjustment of the
ventilation system.

Automatic activation of the ventilation
system when a cooking zone is used.
Interval ventilation, 6 min.

Sensor-controlled run-on function.
Removable, dishwasher-safe grease
filter unit.

Grease filter, dishwasher-safe.
Enamelled, dishwasher-safe cover for
ventilation system.

Fan technology with highly efficient,
brushless DC motor (BLDC).

Airflow-optimised interior for efficient
air circulation.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Consumption data

Energy efficiency class A.
Energy consumption 49.5 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

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

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Detachable, dishwasher-safe two-stage
overflow protection.

Removable overflow container, 2-litre
capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

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

Immersion depth 205 mm.

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

Connection piece for air extraction:
flat duct DN 150.

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

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

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

Appliance must be fixed from
underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 30 kg.

The appliance must be freely
accessible from below.

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

The bearing capacity and stability, in
the case of thin worktops in particular,
must be supported using suitable

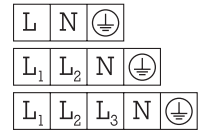
substructures. Take into account the
appliance weight and additional loads.

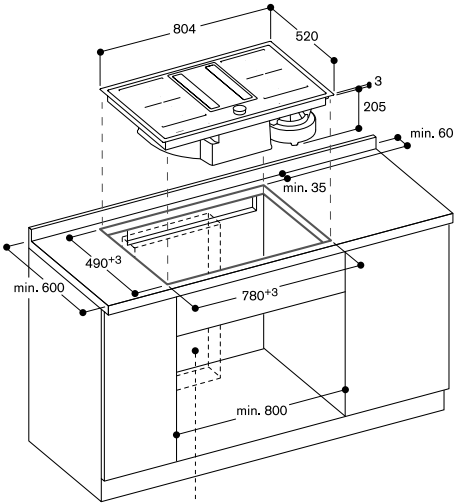
Please read additional planning notes
on page 240 – 241.

Connection

Total connected load 7.6 kW.

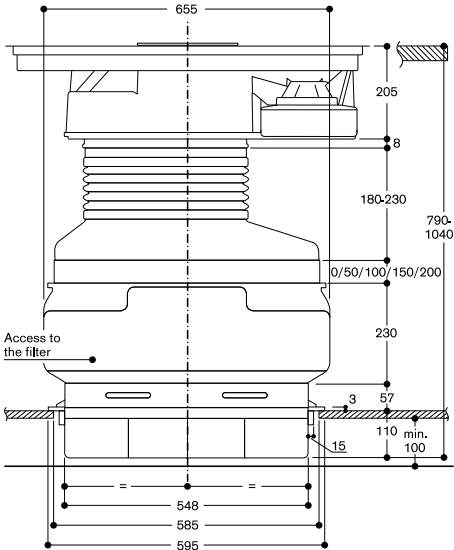
Connecting cable 1.2 m without plug.



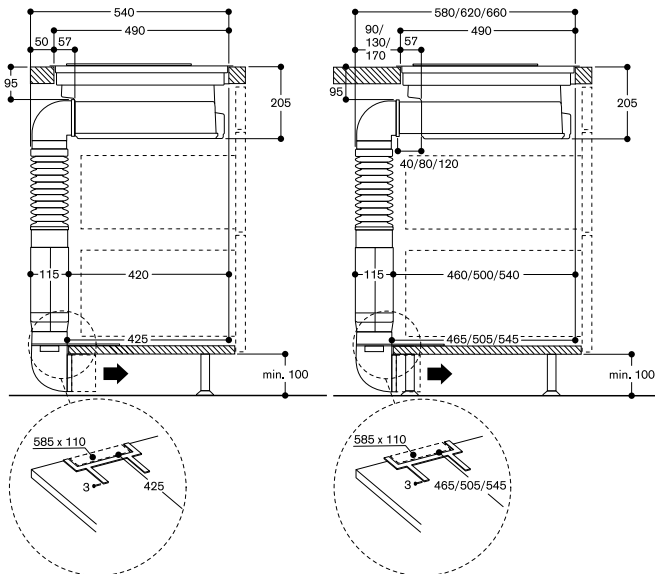


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

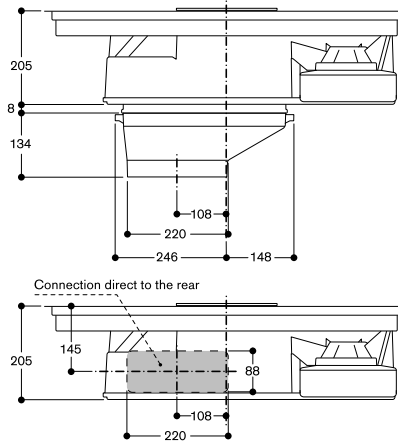
Front view of CV 282 with air recirculation module CA 282 810



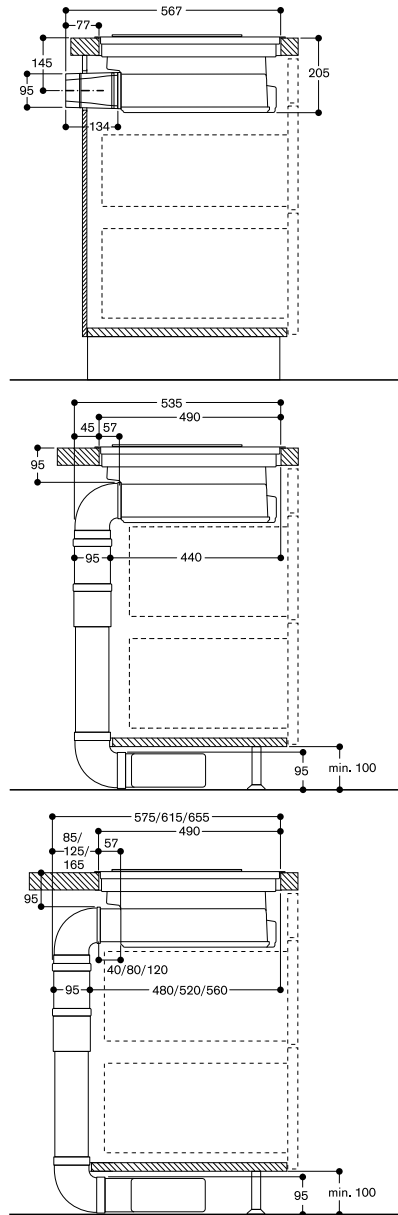
Side view of CV 282 with air recirculation module CA 282 810



Front view CV 282 with flat duct connecting piece CA 284 010



Side view of CV 282 with flat duct connecting piece CA 284 010





CI 292 100

Frameless

Width 90 cm

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 21 cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 28 cm cooking
zone.

Flex induction cooktop

CI 292

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into 3 predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to \varnothing 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
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
(2200 W, with booster 3700 W),
automatically switches to \varnothing 26 cm
(2600 W, with booster 3700 W) and to
 \varnothing 32 cm (3300 W, with booster
3700 W).

Handling

Twist-Pad control with removable
magnetic knob.

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

Cooking zone, and cooking area
marking.

Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.

Professional cooking function.

Cooking sensor function (in use with
cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Options menu.

Power management.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Planning notes

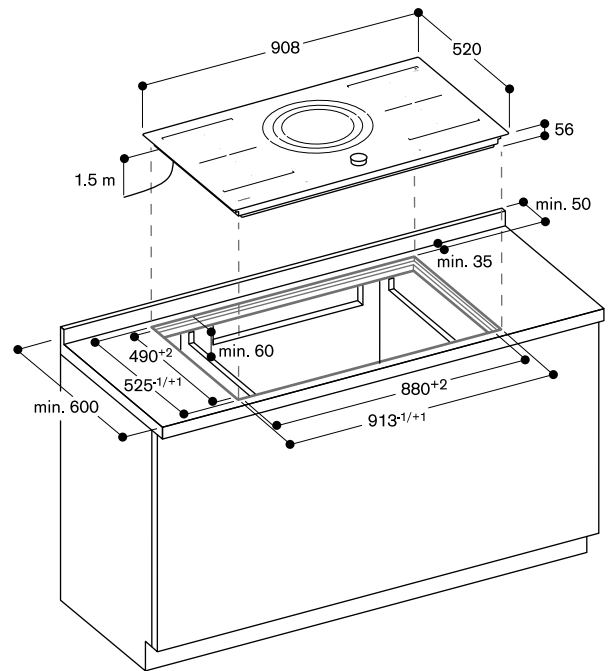
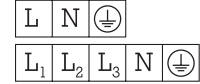
Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
Immersion depth 56 mm.
Intermediate shelf is recommended.

Appliance must be fixed from
underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 22 kg.

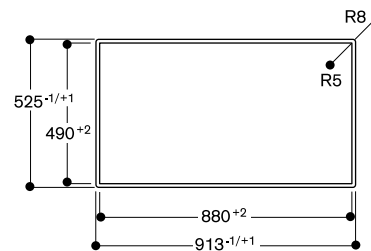
Please read additional planning notes
on page 180.

Connection

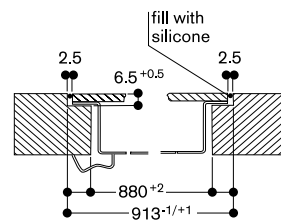
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.



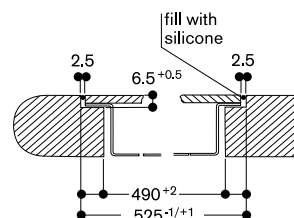
View from above



Longitudinal section



Cross section



**CI 292 110**

Stainless steel frame
Width 90 cm

Special accessories**CA 051 300**

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 21 cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 28 cm cooking
zone.

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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to \varnothing 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
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 (2200 W, with booster 3700 W), automatically switches to \varnothing 26 cm (2600 W, with booster 3700 W) and to \varnothing 32 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

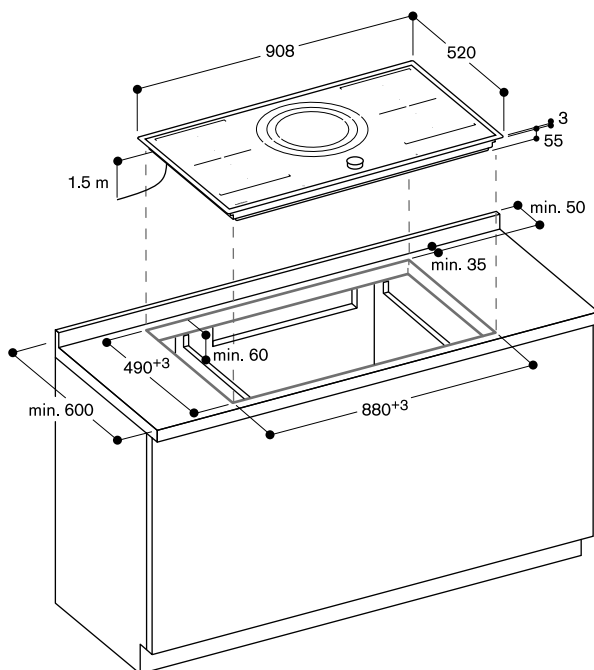
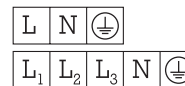
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth 55 mm.
Intermediate shelf is recommended.

Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 23 kg.

Please read additional planning notes on page 180.

Connection

Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.





CI 290 110

Stainless steel frame

Width 90 cm

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø21 cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for ø28 cm cooking
zone.

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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Suitable for 60 cm deep worktops in combination with AL 400 table ventilation
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x21 cm (2200 W, with booster
3700 W), linked together 38x21 cm
(3300 W, with booster 3700 W).
1 induction cooking zone ø28 cm
(2400 W, with booster 3700 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Professional cooking function.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

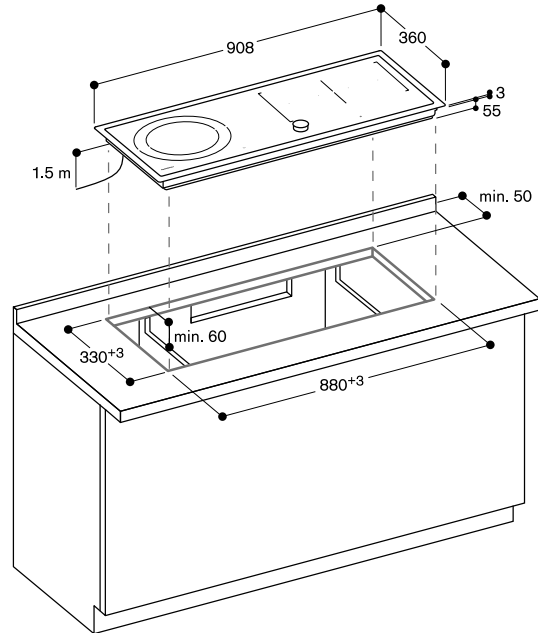
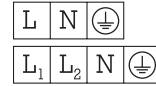
Planning notes

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

Please read additional planning notes
on page 180.

Connection

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





CI 283 101*

Frameless
Width 80 cm

* Available 3rd quarter 2017

Special accessories

CA 051 300

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

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 15$ cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 18$ cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 21$ cm cooking
zone.

Flex induction cooktop

CI 283

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).
1 induction cooking zone $\varnothing 24$ cm (2200 W, with booster 3700 W).
1 induction cooking zone $\varnothing 18$ cm (1800 W, with booster 3100 W).
1 induction cooking zone $\varnothing 15$ cm (1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).
Integrated WiFi module for digital services (Home Connect).
The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country. Home Connect Services are not available in every country – for further information please check: www.home-connect.com

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

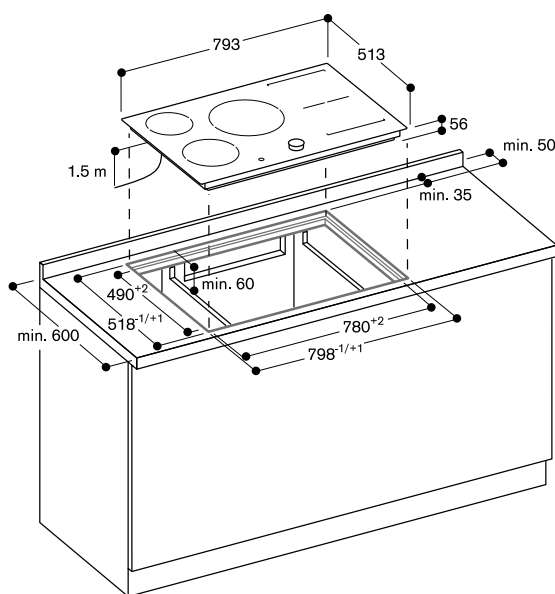
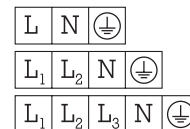
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth 56 mm.
Intermediate shelf is recommended.

Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 18 kg.

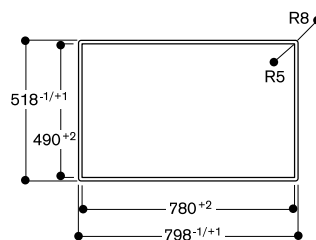
Please read additional planning notes on page 180.

Connection

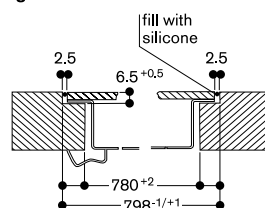
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



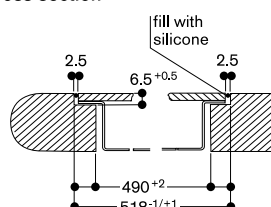
View from above



Longitudinal section



Cross section





CI 283 111*

Stainless steel frame
Width 80 cm

* Available 3rd quarter 2017

Special accessories

CA 051 300

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

CA 052 300

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

CA 060 300

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

GP 900 001

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

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking
zone.

GP 900 003

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

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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x21 cm (2200 W, with booster
3700 W), linked together 38x21 cm
(3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm
(2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm
(1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm
(1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA060300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control
(with suitable hood).
Integrated WiFi module for digital
services (Home Connect).
The availability of the Home Connect
functionality depends on the availability
of the Home Connect Services in your
country. Home Connect Services are
not available in every country – for
further information please check:
www.home-connect.com

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

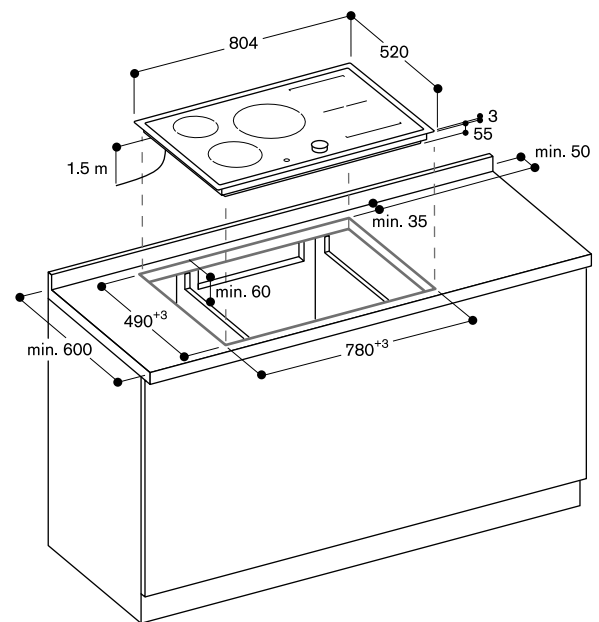
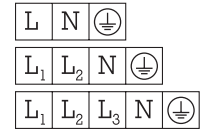
Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP400001 cannot be
used with this appliance.
Immersion depth 55 mm.
Intermediate shelf is recommended.

Appliance must be fixed from
underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 18 kg.

Please read additional planning notes
on page 180.

Connection

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





CI 282 100

Frameless
Width 80 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 21 cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 28 cm cooking
zone.

Flex induction cooktop

CI 282

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into 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 bicoloured display

Cooking zones

2 flex induction cooking areas
19x24 cm (2200 W, with booster
3700 W), linked together 38x24 cm
(3300 W, with booster 3700 W).
1 induction cooking zone \varnothing 28 cm
(2400 W, with booster 3700 W).
1 induction cooking zone \varnothing 15 cm
(1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Professional cooking function.
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

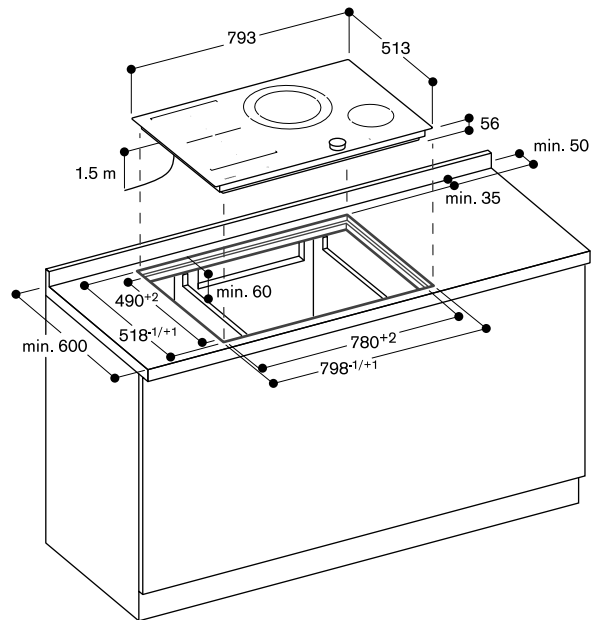
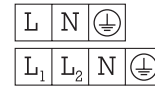
Planning notes

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
Immersion depth 56 mm.
Intermediate shelf is recommended.
Appliance must be fixed from
underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 15 kg.

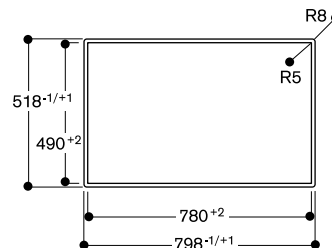
Please read additional planning notes
on page 180.

Connection

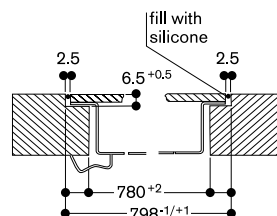
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



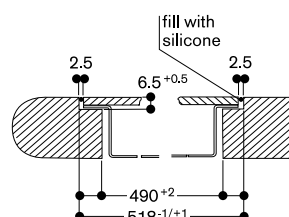
View from above



Longitudinal section



Cross section





CI 282 110

Stainless steel frame
Width 80 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Gridle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan

Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan

Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan

Non-stick coating, for \varnothing 21 cm cooking
zone.

GP 900 004

Stainless steel frying sensor pan

Non-stick coating, for \varnothing 28 cm cooking
zone.

Flex induction cooktop

CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into 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 bicoloured display

Cooking zones

2 flex induction cooking areas
19x24 cm (2200 W, with booster
3700 W), linked together 38x24 cm
(3300 W, with booster 3700 W).
1 induction cooking zone \varnothing 28 cm
(2400 W, with booster 3700 W).
1 induction cooking zone \varnothing 15 cm
(1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Professional cooking function.
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

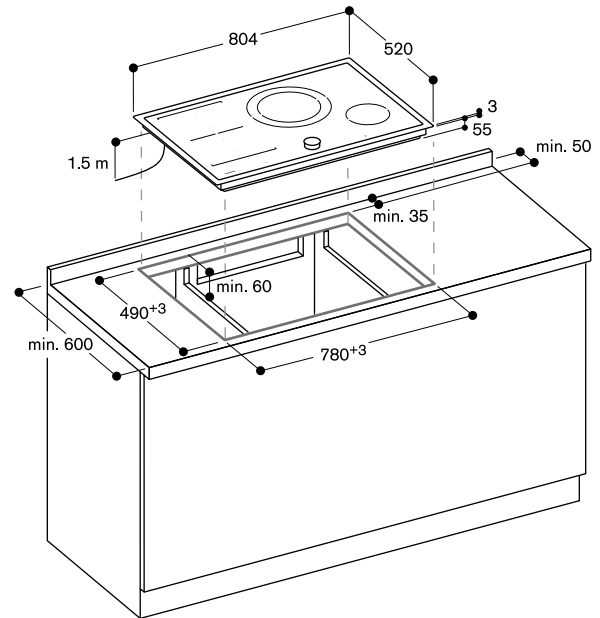
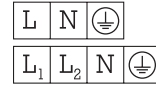
Planning notes

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
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.

Please read additional planning notes
on page 180.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





CI 272 100

Frameless
Width 70 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 21 cm cooking
zone.

Flex induction cooktop

CI 272

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

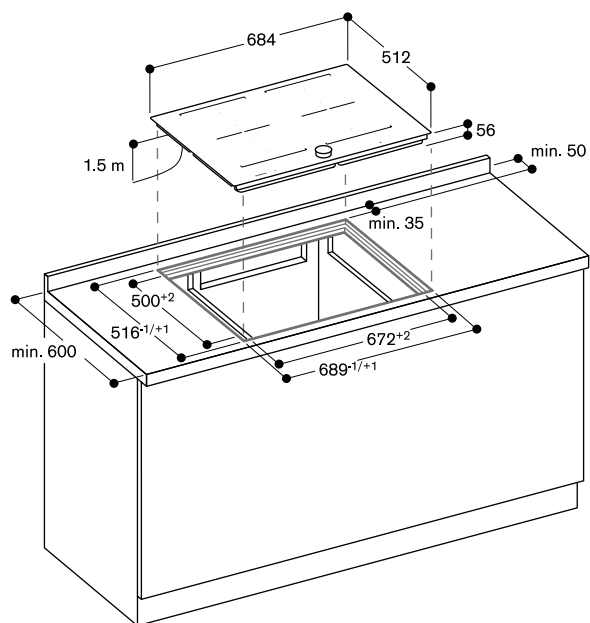
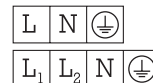
Planning notes

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
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.

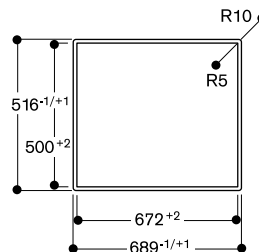
Please read additional planning notes
on page 180.

Connection

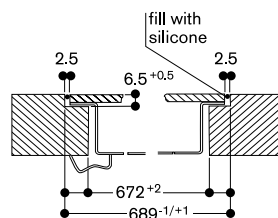
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



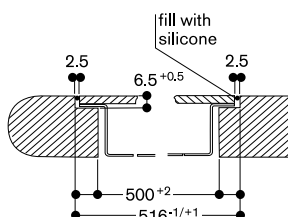
View from above



Longitudinal section



Cross-section





CI 272 110

Stainless steel frame
Width 70 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for \varnothing 21 cm cooking
zone.

Flex induction cooktop

CI 272

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).
2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

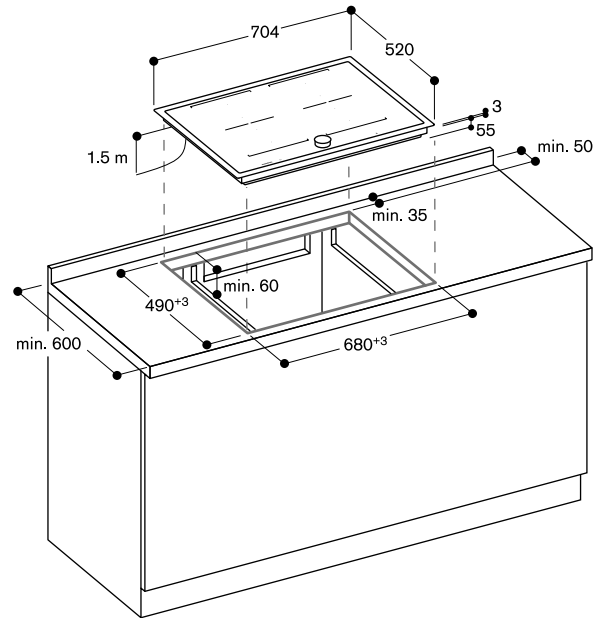
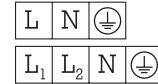
Planning notes

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
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.

Please read additional planning notes
on page 180.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





CI 262 103

Frameless
Width 60 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 15$ cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 18$ cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 21$ cm cooking
zone.

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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
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 (2200 W, with booster 3700 W).
1 induction cooking zone $\varnothing 15$ cm (1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

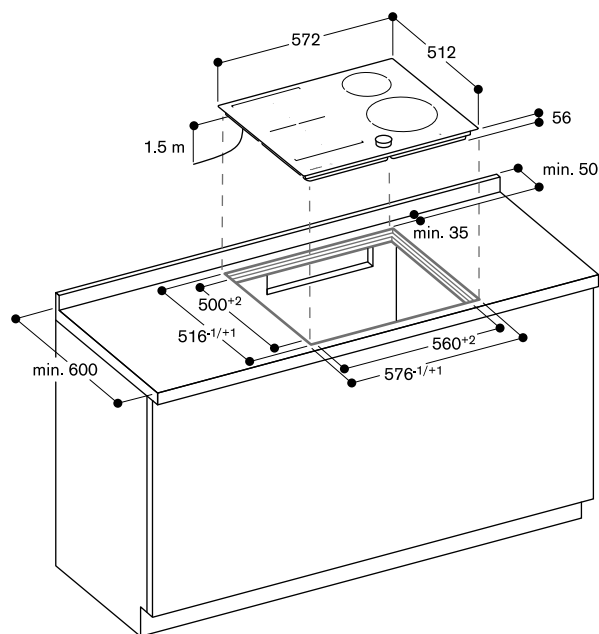
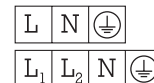
Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth 56 mm.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 13 kg.

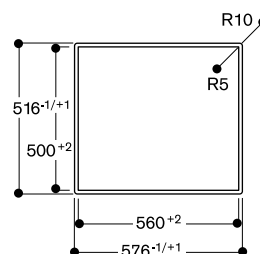
Please read additional planning notes on page 180.

Connection

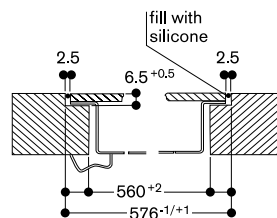
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



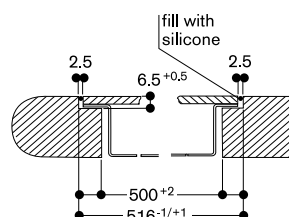
View from above



Longitudinal section



Cross section





CI 262 113

Stainless steel frame
Width 60 cm

Special accessories

CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktop.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 15$ cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 18$ cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 21$ cm cooking
zone.

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
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
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
(2200 W, with booster 3700 W).
1 induction cooking zone $\varnothing 15$ cm
(1400 W, with booster 2200 W).

Handling

Twist-Pad control with removable
magnetic knob.
User friendly control with bicoloured
display (white / orange).
Cooking zone, and cooking area
marking.
Electronic power control in 17 output
levels.

Features

Flex function for rectangular cooking
areas.
Cooking sensor function (in use with
cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

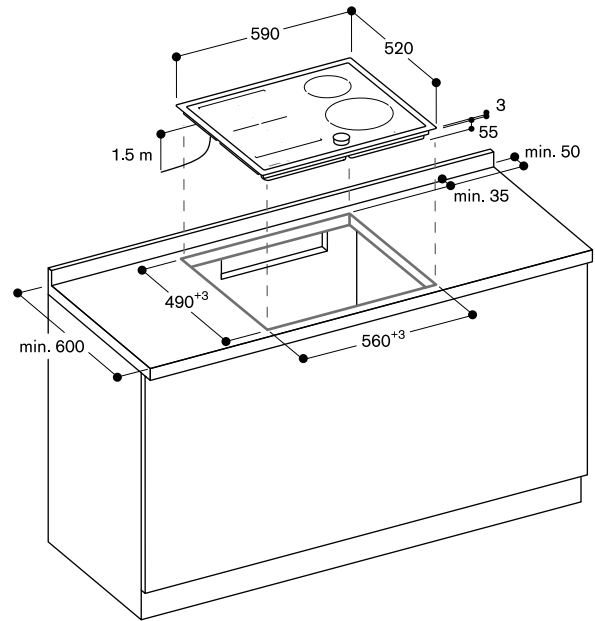
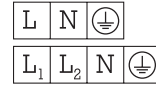
Planning notes

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
The wok pan WP 400 001 cannot be
used with this appliance.
Immersion depth 55 mm.
Intermediate shelf is recommended.
Appliance must be fixed from
underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 11 kg.

Please read additional planning notes
on page 180.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.





CI 261 113
Stainless steel frame
Width 60 cm

Induction cooktop

CI 261

- Sturdy stainless steel frame
- Oval roasting zone switches on automatically
- Sensor control with direct selection of output level

Cooking zones

1 induction cooking zone \varnothing 18 cm (1800 W, with booster 3100 W), automatically switches to a 18x28 cm roasting zone (2000 W, with booster 3700 W).
1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3700 W).
1 induction cooking zone \varnothing 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone \varnothing 15 cm (1400 W, with booster 2200 W).

Handling

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Booster function for each cooking zone.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

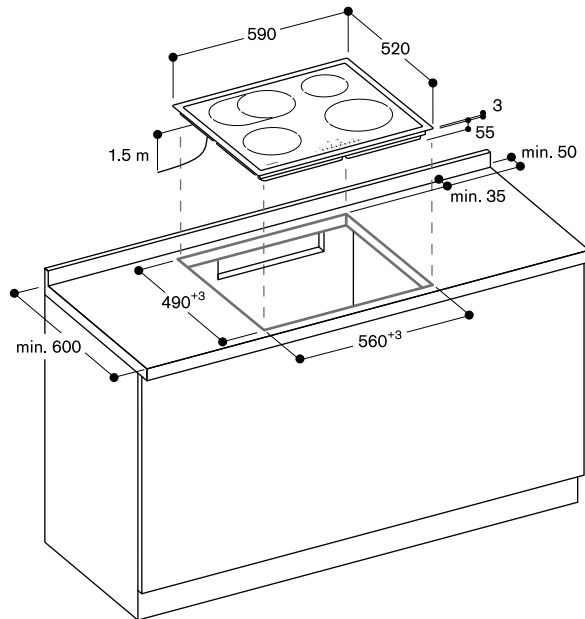
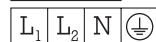
Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth 55 mm.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 40 mm.
Appliance weight: approx. 13 kg.

Please read additional planning notes on page 180.

Connection

Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



Installation notes for induction cooktops and glass ceramic

Applies to CI 26./27./48./49., CX 48., VI 414/424/461/481/491 and VI 230/260/270.

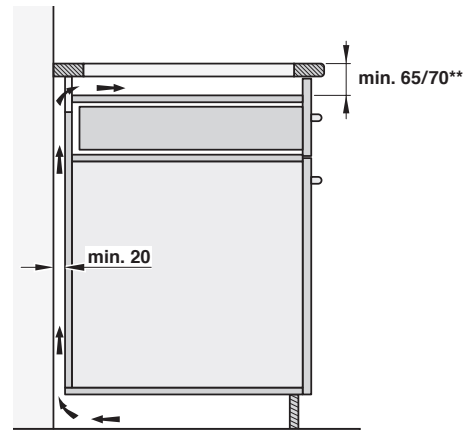
Intake air ducting

Induction cooktops have a cooling fan

to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

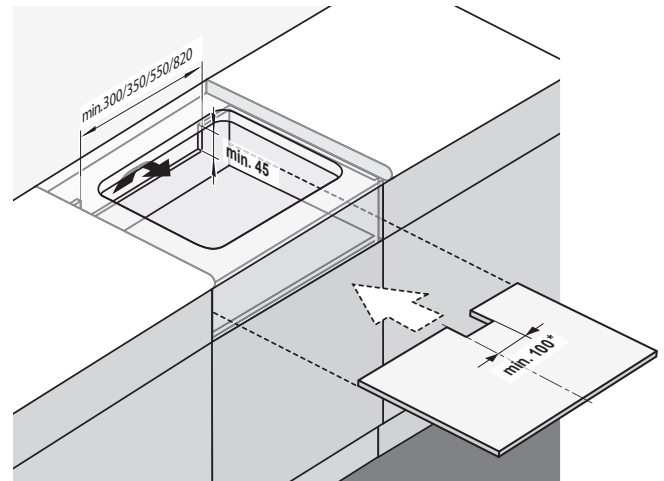


B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

The minimum width is

- 300 mm for a 30 cm induction cooktop
- 350 mm for a 40 cm induction cooktop
- 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
- 820 mm for a 90 cm induction cooktop



Intermediate shelf

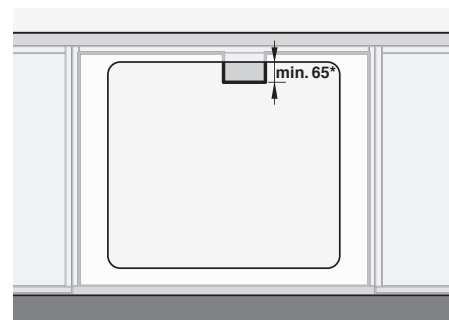
To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended for glass ceramic cooktops, except for cooktops with 90 cm width.

Width of cut-out at least

- 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops

** min. 65 mm for cooktops with frame as well as VI 461/481/491 for surface mounting and min. 70 mm for cooktops without frame, for CX 480 with frame as well as for VI 461/481/491 for flush mounting.



Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

**CE 291 101**

Frameless
Width 90 cm

Included in the price

1 glass scraper

Special accessories**GP 900 003**

Stainless steel frying sensor pan
Non-stick coating, for $\varnothing 21$ cm cooking zone.

Glass ceramic cooktop**CE 291**

- Frameless for flush mounting
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of power level

Cooking zones

2 Super-Quick cooking zones $\varnothing 18$ cm (1800 W); together they convert to 18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone $\varnothing 12$ cm (750 W), converts to $\varnothing 21$ cm (2100 W), with booster 2600 W cooking zone.
1 Super-Quick cooking zone $\varnothing 14.5$ cm (1050 W), converts to $\varnothing 21$ cm (2200 W) or $\varnothing 27$ cm (3080 W) cooking zone.
1 Super-Quick cooking zone $\varnothing 14.5$ cm (1200 W, with booster 1600 W).

Handling

Sensor control with direct selection of output level.

Cooking zone marking.

Electronic power control in 17 output levels.

Features

Frying sensor function for $\varnothing 21$ cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Immersion depth 47 mm, depth at plug socket 51 mm.

The cooktop must not be installed lower than the top edge of the worktop. Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.

The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.

Installation possible in a 60 cm wide lower cabinet.

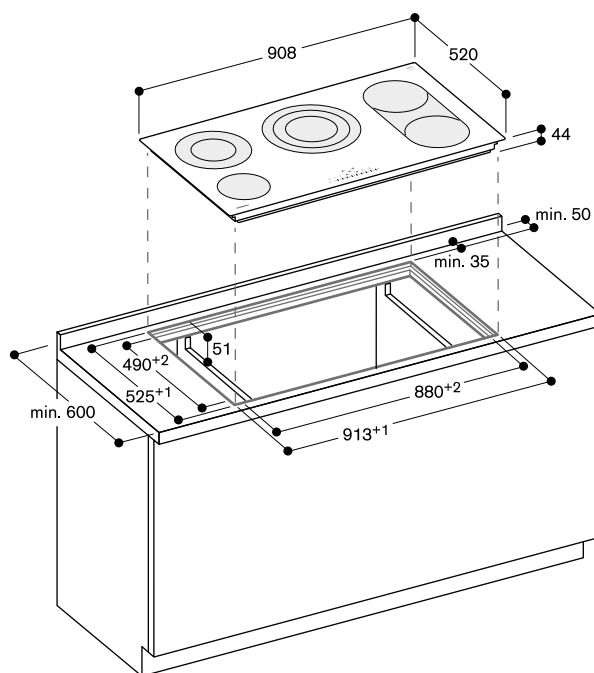
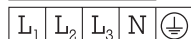
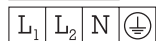
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 50 mm.

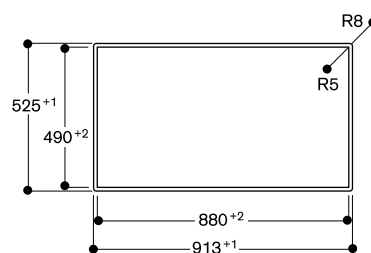
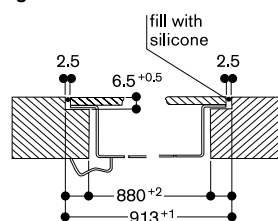
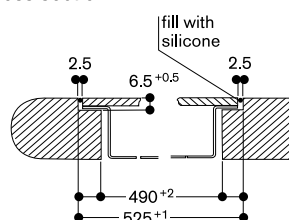
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 13 kg.

Connection

Total connected load 11.1 kW.
Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box 65 mm

View from above**Longitudinal section****Cross section**



CE 291 111

Stainless steel frame
Width 90 cm

Included in the price

1 glass scraper

Special accessories

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø21 cm cooking zone.

Glass ceramic cooktop

CE 291

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of power level

Cooking zones

2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18x41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø21 cm (2200 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W).

Handling

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

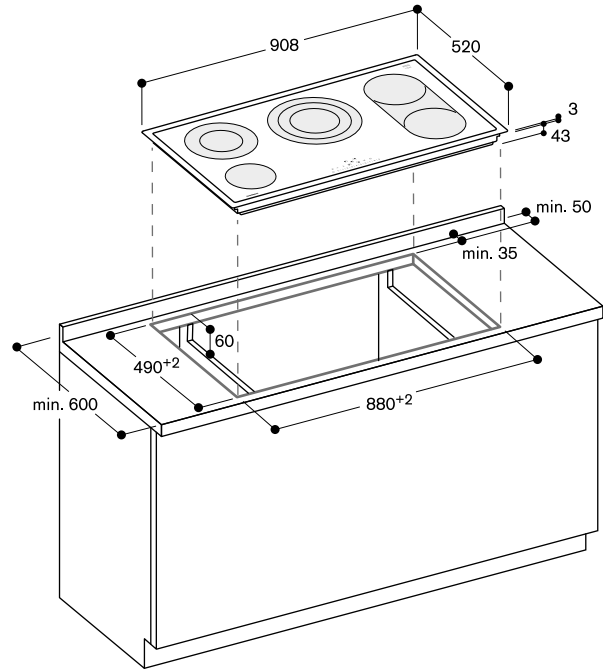
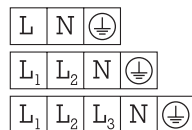
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Immersion depth 46 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 14 kg.

Connection

Total connected load 11.1 kW.
Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box 60 mm

**CE 261 114**

Stainless steel frame
Width 60 cm

Included in the price

1 glass scraper

Glass ceramic cooktop**CE 261**

- Sturdy stainless steel frame
- Sensor control with direct selection of power level

Cooking zones

1 Super-Quick cooking zone \varnothing 17 cm (1800 W), switches to 17 x 26.5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone \varnothing 14.5 cm (1200 W), converts to \varnothing 21 cm (2100 W, with booster function 2600 W) cooking zone.
1 Super-Quick cooking zone \varnothing 18 cm (2000 W).
1 Super-Quick cooking zone \varnothing 14.5 cm (1200 W).

Handling

Sensor control with direct selection of output level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

Safety

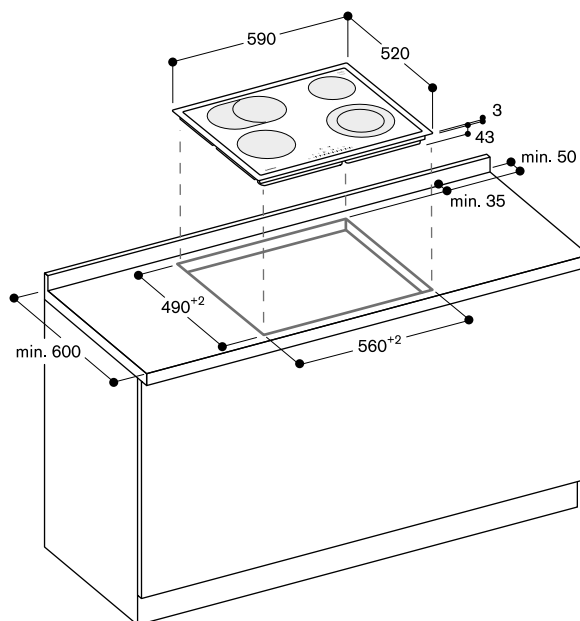
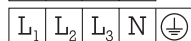
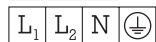
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Immersion depth 44 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 8 kg.

Connection

Total connected load 8.3 kW.
Plan a connection cable.



Recessed depth in the vicinity of the electrical connection box 60 mm

Accessories and special accessories for cooktops

GN 232 110

Teppan Yaki made of multi ply material,
GN 1/1
For full surface induction cooktop
CX 480.



GN 232 230

Teppan Yaki made of multi ply material,
GN 2/3
For full surface induction cooktop
CX 480.



CA 051 300

Teppan Yaki made of multi ply material
For flex induction cooktops.



CA 052 300

Gridle plate in cast aluminium
Non-stick.
For flex induction cooktops.



GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø15 cm cooking
zone.



GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø18 cm cooking
zone.



GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø21 cm cooking
zone.



GP 900 004

Stainless steel frying sensor pan
Non-stick coating, for ø28 cm cooking
zone.



WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø36 cm, 6 litres, height 10 cm.



CA 060 300

Cooking sensor for temperature
regulation within pots.
For flex induction cooktop.



CA 230 100

Cooking sensor for temperature
regulation within pots.
For flex induction cooktop.



CA 280 410

Built-in frame (to be welded in)



CA 429 410

Frame set including decorative frame
(to be welded in) and holding frame



VA 420 000

Connection strip for combination with
other Vario appliances of the
400 series for flush mounting



VA 420 001

Connection strip for combination with
other Vario appliances of the
400 series for flush mounting with
appliance cover/filler strip



VA 420 010

Connection strip for combination with
other Vario appliances of the
400 series for surface mounting



VA 420 011

Connection strip for combination with
other Vario appliances of the
400 series for surface mounting with
appliance cover/filler strip



VA 450 800

Stainless steel filler strip 80 cm
Necessary accessory for combination
of several Vario appliances of the
400 series with at least one appliance
cover to compensate the appliance
depth.



Gas cooktops 400 series



Appliance type	Gas cooktop	Gas cooktop
	CG 492 111F	CG 492 211
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-/-	-/-/-
Surface-mounted / flush installation / welded	-/•/•	-/•/•
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar	-/•/-	-/-/•
Dimensions		
Width	(cm) 100	100
Operation		
Knobs in furniture front / integrated control panel	•/-	•/-
Cooking zones		
Number of cooking zones	5	5
Multi-ring wok burner (300 - 5800W)	1	-
Multi-ring wok burner (300 - 6000W)	-	1
Two-ring high output burner (165 - 4000 W)	2	2
Two-ring standard burner (165 - 2000 W)	2	2
Features		
Number of output levels	12	12
Electronic output control	•	•
Automatic fast ignition / Electric ignition	•/-	•/-
Electronic flame monitoring with automatic re-ignition	•	•
Simmer function	•	•
Residual heat indication	•	•
Safety shut-off	•	•
Cast pan support	3-part	3-part
Accessories		
Wok attachment ring	•	•
Wok pan	WP 400 001 ¹	WP 400 001 ¹
Stainless steel appliance cover	-	-
Connection		
Total connected load gas	(kW) 17.8	18.0
Total connected load electric	(W) 15.0	15.0

• Standard. - Not available.

¹ Special accessory.

Gas cooktops 200 series



Appliance type	Gas cooktop	Gas cooktop	Gas cooktop
	VG 295 114F	VG 295 214	CG 291 210
Frame brushed stainless steel 3 mm / brushed / shot blasted	-/-/•	-/-/•	-/•/-
Surface-mounted / flush installation / welded	•/-/-	•/-/-	•/-/-
Liquid gas 50 mbar / liquid gas 28-37 mbar / natural gas 20 mbar	-/•/-	-/-/•	-/-/• ²
Dimensions			
Width (cm)	90	90	90
Operation			
Knobs in furniture front / integrated control panel	-/•	-/•	-/•
Cooking zones			
Number of cooking zones	5	5	5
Multi-ring wok burner (1550 – 4000 W)	-	-	-
Multi-ring wok burner (230 – 4600 W)	-	-	-
Multi-ring wok burner (230 – 5000 W)	-	-	-
Multi-ring wok burner (300 - 5000W)	1	-	1
Multi-ring wok burner (300 - 6000W)	-	1	-
Two-ring high output burner (165 – 4000 W)	2	2	-
Two-ring standard burner (165 – 2000 W)	2	2	-
High output burner (500 – 3000 W)	-	-	1
High output burner (600 – 3000 W)	-	-	-
Standard burner (290 – 1750 W)	-	-	-
Standard burner (350 – 1750 W)	-	-	2
Standard burner (410 – 1750 W)	-	-	-
Economy burner (330 – 1000 W)	-	-	1
Features			
Number of output levels	-	-	9
Electronic output control	-	-	-
Automatic fast ignition / Electric ignition	•/-	•/-	-/•
Electronic flame monitoring with automatic re-ignition	•	•	-
Simmer function	-	-	-
Residual heat indication	-	-	-
Safety shut-off	•	•	-
Cast pan support	3-part	3-part	3-part
Accessories			
Wok attachment ring	-	-	•
Wok pan	WP 400 001 ¹	WP 400 001 ¹	WP 400 001 ¹
Stainless steel appliance cover	-	-	-
Connection			
Total connected load gas (kW)	17.0	18.0	12.5
Total connected load electric (W)	25.0	25.0	1.0

• Standard. – Not available.

¹ Special accessory.

² Nozzles for liquid gas 28-30/37 mbar are included.

³ Nozzles for liquid gas 50 mbar are included.



Gas cooktop	Gas cooktop	Gas cooktop
CG 280 110F	CG 280 210	CG 261 210
-/-/-	-/-/-	-/•/-
-/•/•	-/•/•	•/-/-
-/•/-	-/-/• ³	-/-/• ²
80	80	60
-/•	-/•	-/•
5	5	4
-	-	1
1	-	-
-	1	-
-	-	-
-	-	-
-	-	-
-	1	1
1	-	-
-	-	1
-	2	-
2	-	-
1	1	1
-	-	9
-	-	-
-/•	-/•	-/•
-	-	-
-	-	-
-	-	-
3-part	3-part	2-part
-	-	•
WP 400 001 ¹	WP 400 001 ¹	WP 400 001 ¹
-	-	-
12,1	12,5	9,75
1.0	1.0	1.0

Induction cooktops 400 and 200 series



Appliance type	Full surface induction cooktop	Flex induction cooktop	Flex induction cooktop
Frameless for flush mounting	CX 480 100	CI 292 100	
Stainless steel frame		CI 292 110	CI 290 110
Stainless steel frame 3 mm for surface or flush mounting	CX 480 111		
Dimensions			
Width	(cm) 80	90	90
Operation			
TFT touch display / Twist-Pad control / Sensor control	•/-/-	-/•/-	-/•/-
Bicoloured display (white/orange)	-	•	•
Knobs in furniture front / integrated control panel	-/-	-/-	-/-
Cooking zones / combinations			
Number of cooking zones or items of cookware	4	5	3
Full surface induction cooktop	•	-	-
Flex induction cooking areas 19 x 24 cm (2200, with booster 3700 W) / linked together 38 x 24 cm (3300, with booster 3700 W)	-	-	-
Flex induction cooking areas 19 x 23 cm (2200, with booster 3700 W) / linked together 38 x 23 cm (3300, with booster 3700 W)	-	4	-
Flex induction cooking areas 19 x 21 cm (2200, with booster 3700 W) / linked together 38 x 21 cm (3300, with booster 3700 W)	-	-	2
Induction cooking zone ø 21 cm (2200, with booster 3700 W) / ø 26 cm (2600, with booster 3700 W) / ø 32 cm (3300, with booster 3700 W)	-	1	-
Induction cooking zone ø 18 cm (1800, with booster 3100 W) / Roaster zone 18 x 28 cm (2000, with booster 3700 W)	-	-	-
Induction cooking zone ø 28 cm (2400, with booster 3700 W)	-	-	1
Induction cooking zone ø 24 cm (2200, with booster 3700 W)	-	-	-
Induction cooking zone ø 21 cm (2200, with booster 3700 W)	-	-	-
Induction cooking zone ø 18 cm (1800, with booster 3100 W)	-	-	-
Induction cooking zone ø 15 cm (1400, with booster 2200 W)	-	-	-
Features			
Number of output levels	17	17	17
Flex function for rectangular cooking areas	-	•	•
Cooking sensor function / frying sensor function	-/-	•/•	•/•
Number of frying sensor functions	-	5	3
Professional cooking function	-	•	•
Booster function for pots / pans	•/-	•/•	•/•
Keep warm function	-	•	•
Number of cooking timers	4	5	3
Short-term timer	•	•	•
Stopwatch	-	•	•
Residual heat indicator	•	•	•
Child lock / safety shut-off / display cleaning protection	•/•/•	•/•/•	•/•/•
Options menu	•	•	•
Hood control	-	-	-
Integrated WiFi module for digital services (Home Connect).	-	-	-
Accessories			
Frying sensor pan for ø 15 cm cooking zone	-	GP 900 001 ¹	GP 900 001 ¹
Frying sensor pan for ø 18 cm cooking zone	-	GP 900 002 ¹	GP 900 002 ¹
Frying sensor pan for ø 21 cm cooking zone	-	GP 900 003 ¹	GP 900 003 ¹
Frying sensor pan for ø 28 cm cooking zone	-	GP 900 004 ¹	GP 900 004 ¹
Cooking sensor	-	CA 060 300 ¹	CA 060 300 ¹
Connection			
Total connected load electric	(kW) 7.2	11.1	7.4

• Standard. – Not available.

¹ Special accessories.

² In Combination with suitable hood.

³ The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.



Flex induction cooktop	Flex induction cooktop	Flex induction cooktop	Induction cooktop	Induction cooktop
CI 283 101	CI 282 100	CI 272 100	CI 262 103	
CI 283 111	CI 282 110	CI 272 110	CI 262 113	CI 261 113
80	80	70	60	60
-/•/-	-/•/-	-/•/-	-/•/-	-/-/•
•	•	•	•	-
-/-	-/-	-/-	-/-	-/-
5	4	4	4	4
-	-	-	-	-
-	2	-	-	-
-	-	4	2	-
2	-	-	-	-
-	-	-	-	-
-	-	-	-	1
-	1	-	-	-
1	-	-	-	-
-	-	-	1	1
1	-	-	-	1
1	1	-	1	1
17	17	17	17	17
•	•	•	•	-
•/•	•/•	•/•	•/•	-/-
5	4	4	4	-
-	•	-	-	-
•/•	•/•	•/•	•/•	•/-
•	•	•	•	-
5	4	4	4	4
•	•	•	•	•
•	•	•	•	-
•	•	•	•	•
•/•/•	•/•/•	•/•/•	•/•/•	•/•/-
•	•	•	•	•
• ²	-	-	-	-
• ³	-	-	-	-
GP 900 001 ¹	GP 900 001 ¹	GP 900 001 ¹	GP 900 001 ¹	-
GP 900 002 ¹	GP 900 002 ¹	GP 900 002 ¹	GP 900 002 ¹	-
GP 900 003 ¹	GP 900 003 ¹	GP 900 003 ¹	GP 900 003 ¹	-
-	GP 900 004 ¹	-	-	-
CA 060 300 ¹	CA 060 300 ¹	CA 060 300 ¹	CA 060 300 ¹	-
7.4	7.4	7.4	7.4	7.4

Flex induction cooktop with integrated ventilation system 200 series



Appliance type		Flex induction cooktop with integrated ventilation system
Width	(cm)	80
Frameless for flush installation		CV 282 100
Stainless steel frame		CV 282 110
Dimensions		
Immersion depth	(cm)	20.5
Net weight	(kg)	30
Operation		
Sensor control / touch keys		- / •
Twist-Pad control		•
Cooking zones / combinations		
Number of cooking zones or items of cookware		4
Flex induction cooking areas 19x23 cm (2200 / 3700 W) / linked together 38x23 cm (3300 / 3700 W)		4
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h)	380/470/540/690
Air recirculation with Recirculation module CA 282 810	(m³/h)	335/415/505/620
Consumption data according to EU regulation 65/2014		
Energy efficiency class		A
Energy consumption	kWh/year	49.5
Ventilation efficiency class		A
Illumination efficiency class		-
Grease filter efficiency class		B
Sound level min. / max. normal mode	dB(A)	61/69
Features cooking		
Electronic output control		•
Number of output levels		17
Pot detection		•
Residual heat indicator		•
Flex function for rectangular cooking areas		•
Cooking timer: Number of cooking zones		4
Short-term timer		•
Stopwatch		•
Booster function: Number of cooking zones		4
Booster function for pots		•
Booster function for pans		•
Frying sensor function: Number of cooking zones		4
Keep warm function		•
Child lock		•
Safety lock		•
Memory function		•
Options menu		•
Professional cooking function		•
Cooking sensor		CA 060 300 ¹
Frying sensor pan for ø 15 cm cooking zone		GP 900 001 ¹
Frying sensor pan for ø 18 cm cooking zone		GP 900 002 ¹
Frying sensor pan for ø 21 cm cooking zone		GP 900 003 ¹
Features ventilation		
Power levels		3 plus intensive
Fan technologie		BLDC
Fan		1
Fan output	(W)	170
Fully automatic ventilation system functions		•
Automatic function		•
Run-on function	(min)	• / 20 min.
Interval ventilation	(min)	• / 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Cartridge-type filter
Grease filter units		1
Overflow container		•
Exhaust air connection bottom / side /back		• / - / •
Recirculation Module		CA 282 810 ¹
Replacement activated charcoal filter		CA 282 110
Exhaust air connection piece DN 150 flat duct		CA 284 010 ¹
Connection		
Total connected load electric	(kW)	7.6
Connecting cable length	(m)	1.20

• Standard. – Not available. ¹ Special accessories.



Appliance type	Glass ceramic cooktop	
Frameless for flush installation	CE 291 101	
Stainless steel frame	CE 291 111	CE 261 114
Dimensions		
Width	(cm) 90	60
Operation		
TFT touch display / Twist-Pad control / Sensor control	-/-/•	-/-/•
Control knob in furniture front / integrated control panel	-/-	-/-
Cooking zones / combinations		
Number of cooking zones	5	4
Super-Quick cooking zone ø 18 cm (1800 W) / together convertible to roasting zone 18 x 41.5 cm (4400 W)	2	-
Super-Quick cooking zone ø 18 cm (2000 W)	-	1
Super-Quick cooking zone ø 17 cm (1800 W) / Roaster zone 17 x 26.5 cm (2600 W)	-	1
Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W)	1	-
Super-Quick cooking zone ø 14.5 cm (1200 W)	-	1
Super-Quick cooking zone ø 14.5 cm (1050 W) / ø 21 cm (2200 W) / ø 27 cm (3080 W)	1	-
Super-Quick cooking zone ø 14.5 cm (1000 W) / ø 21 cm (2100 W, with booster 2600W)	-	1
Super-Quick cooking zone ø 12 cm (750 W) / ø 21 cm (2100 W, with booster 2600 W)	1	-
Features		
Number of output levels	17	17
Number of frying sensor functions	1 x 21 cm	-
Booster function: Number of cooking zones	2	1
Number of cooking timers	5	4
Residual heat indicator	•	•
Child lock / safety shut-off / display cleaning protection	•/•/-	•/•/-
Options menu	•	•
Accessories		
Frying sensor pan for ø 21 cm cooking zone	GP 900 003 ¹	-
Connection		
Total connected load electric	(kW) 11.1	8.3

• Standard. - Not available.

¹ Special accessories.



The ventilation appliances

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AC 402 181

Stainless steel
Filter module
Air extraction/Air recirculation
Motorless

Installation accessories

AD 754 048

Air collector box DN 150 round pipe
Metal zinc plated
2 x DN 150 round duct air intake.
1 x DN 150 cylindrical duct air outlet.

AD 854 048

Air collector box DN 150 flat duct
Metal zinc plated with plastic
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

Special accessories

AA 010 810

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
Stainless steel

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 200 812/816 and AA 010 810

Vario ceiling ventilation 400 series AC 402

- Discreet integration into the architecture of the kitchen
- Flexible by dimension, performance and ventilation mode
- Room ventilation
- Modular ceiling ventilation which can be configured individually by separate components such as filter module, control modules and light module
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Highly efficient patented rim extraction
- Planned and easy to clean underside with covered filters

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

Rim extraction filter, dishwasher-safe.
Installation frame for thread rods (threaded rods included in delivery).
Connecting piece DN 150 round.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 400 142.
Energy efficiency class B.
Energy consumption 52.5 kWh/year.
Energy consumption 52.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class E.
Grease filter efficiency class B.
Sound level min. 50 dB / max. 65 dB normal mode.

Planning notes

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume. Please refer to page 198 – 199 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions. Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode. For air recirculation an external filter module is required.
Max. 3 filter modules to be connected to remote fan unit AR 400 142.
When installing remote fan unit within the ceiling or furniture block it must remain accessible through the ceiling cutout or another maintenance access. Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.



AC 482 181

Stainless steel
Control module with light

AC 462 181

Stainless steel
Control module without light

Special accessories

AA 400 510

Window contact switch
Can be combined with motorless appliances 400 series.

Vario ceiling ventilation 400 series AC 482/AC 462

- Control module of ceiling ventilation with light
- Individual integration of light elements into the configuration of the ceiling ventilation

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

7-key infrared remote control, backup keys for operation also on the control module.
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Lighting colour 2800 K.
Dimmable halogen light 2 x 20 W.
Illuminance 428 lx.

Planning notes

Connection to the respective appliances via network cable.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Fixing at the filter module.

Connection

Total connected load 355 – 1160 W.
Connecting cable 1.75 m, pluggable.



AC 472 181
 Stainless steel
 Light module
 For completing control module with light

Vario ceiling ventilation 400 series
AC 472

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

Features

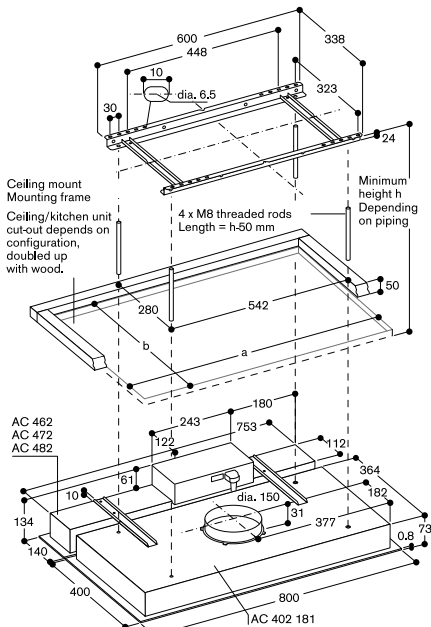
Connection to the respective appliances via network cable.
 Lighting colour 2800 K.
 Dimmable halogen light 2x20 W.
 Illuminance 428 lx.

Planning notes

Please refer to page 198 – 199 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions.
 Fixing at the filter module.

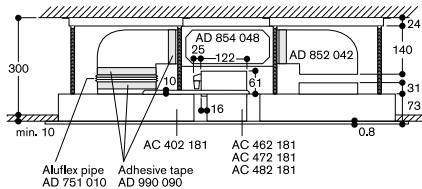
Connection

Total connected load 50 W.
 Connecting cable 1.75 m, pluggable.
 Network cable 2 m.

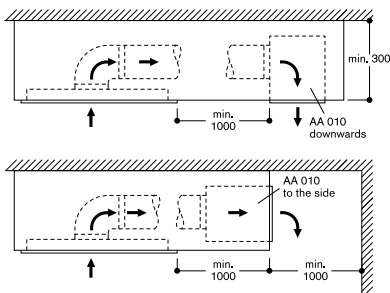


For multiple configurations:
 Ceiling deflection around cut-out: max. + 3 mm.
 Support is required in the middle to prevent deflection upwards when fastening the modules.
 The required threaded rods, nuts and ceiling bolts are supplied as standard.

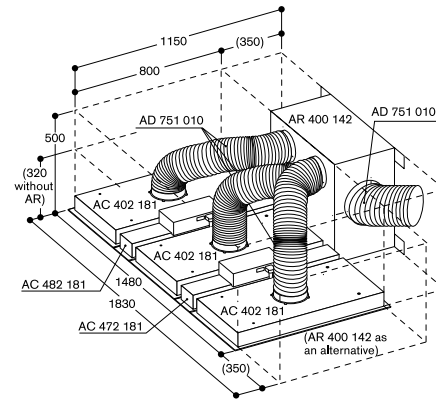
Minimum installation height including flat duct DN 150



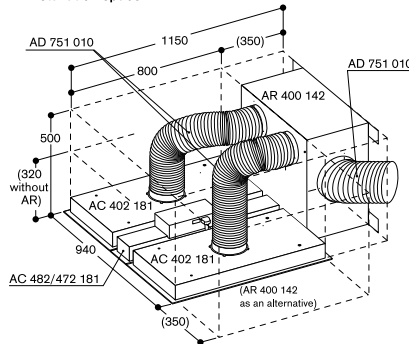
AC 402 with air recirculation module AA 010 810



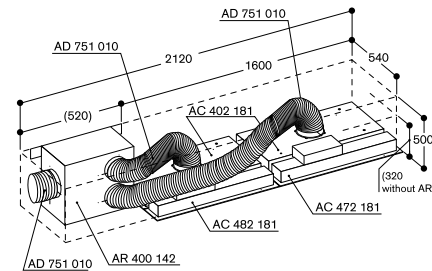
Necessary installation space F3-CL-L1



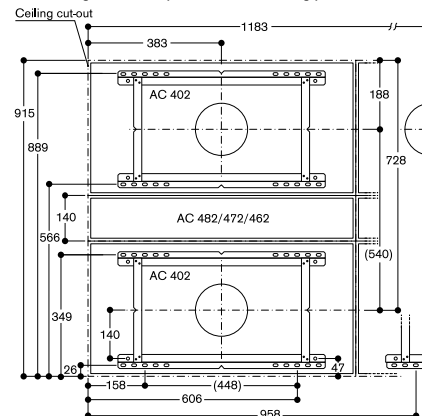
Necessary installation space F2-CL



Necessary installation space FL2-CL-L1



AC 402 Ceiling fixture and position of connecting piece DN 150



Recommended configurations for ceiling ventilation 400 series

Planning as a cooktop ventilation wall/island (W/I) up to max. 120 cm distance to the cooktop.
For larger distances planning as room ventilation (R) with air exchange rates 10 to 12 times the room volume.

The given airflow of the remote fan units will be reduced by the different ducting types between filter modules and AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.

Bold print: favoured configuration

Regular print: possible configuration

Other: - Not possible due to performance or ducting reasons

Respect the positioning of the remote fan units and the run of the ducts.

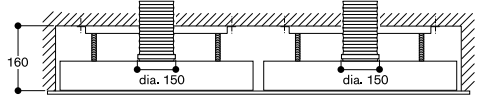
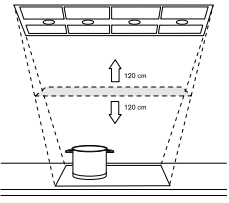

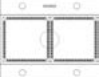


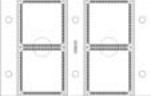
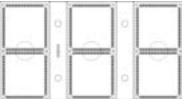
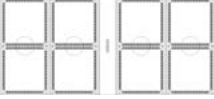

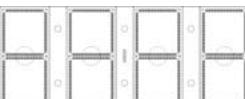
Modules of ceiling ventilation:

F = Filter module (FL = in-line configuration)

CL = Control module with light

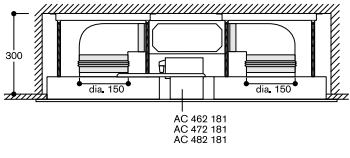
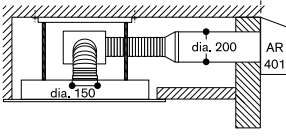
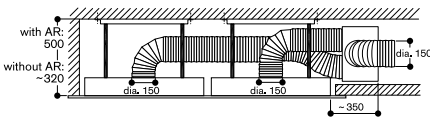
CO = Control module without light

L = Light module

<p>Minimal construction height including installation frame</p> <p>Structure within ceiling/furniture element</p> <p>Air collector box, if needed</p>	<p>160</p>  <p>Minimal construction height with aluflex pipe straight through the ceiling. Remote fan unit separately placed. (AD 754 048) 2 x DN 150 round duct → 1 x DN 150 round duct</p>	
 <p>Maximal width of cooktop Cooktop ventilation, max. distance 120 cm: W = Cooktop ventilation wall I = Cooktop ventilation island Room ventilation, distance > 120 cm R = Maximal width of cooktop</p>	<p>Ceiling cutout a x b (frame size) mm</p>	<p>Remote fan unit inside installation (unobstructed airflow fan unit alone)</p> <p>Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)</p>
Range of remote fan units according to EN 61591: 830–910 m³/h		
<p>FL1-CL FL1-CO</p>  <p>W: 80 cm I: 60 cm, no VR, VP, VF R: -</p>	<p>765 x 515 (800 x 540)</p>	<p>No air collector box necessary</p> <p>1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)</p> <p>1x AR 401 142 (910 m³/h)</p>
<p>FL1-CLL1</p>  <p>W: 80 cm I: 60 cm, no VR, VP, VF R: -</p>	<p>765 x 660 respect direction! (800 x 680)</p>	<p>1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)</p> <p>1x AR 401 142 (910 m³/h)</p>
Range of remote fan units according to EN 61591: 830–1820 m³/h		
<p>FL2-CLL1</p>  <p>W: 120 cm, VR, VP, VF centered I: 90 cm, no VR, VP, VF R: -</p>	<p>1.565 x 515 (1.600 x 540)</p>	<p>1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)</p>
<p>F2-CL F2-CO</p>  <p>W: - I: 80 cm R: 60 cm, 10x air exchange rate, no VR, VP, VF</p>	<p>915 x 765 respect direction! (940 x 800)</p>	<p>1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)</p>
<p>F2-CLL2</p>  <p>W: - I: 80 cm R: 60 cm, 10x air exchange rate, no VR, VP, VF</p>	<p>1.200 x 765 (1220 x 800)</p>	<p>1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)</p>
Range of remote fan units according to EN 61591: 830–1820 m³/h		
<p>F3-CLL1</p>  <p>W: - I: 120 cm, VR, VP, VF centered R: 120 cm, 10x air exchange rate, 12x with VR, VP, VF</p>	<p>1.455 x 765 (1.480 x 800)</p>	<p>2 AR: divide airflow of center modules with air collector box</p> <p>1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>2x AR 401 142 (1820 m³/h)</p>
Range of remote fan units according to EN 61591: 1660–1820 m³/h		
<p>F4-CO</p>  <p>W: - I: 120 cm, VR, VP, VF centered R: 120 cm, 10x air exchange rate 12x with VR, VP, VF</p>	<p>1.715 x 765 (1.740 x 800)</p>	<p>2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>2x AR 401 142 (1820 m³/h)</p>
<p>FL4-CLL1</p>  <p>W: - I: 120 cm, VR, VP, VF centered R: 120 cm, 10x air exchange rate, 12x with VR, VP, VF</p>	<p>2 cutouts 765 x 915 with 35 mm distance Total cutout 1.565 x 915 with division bar. (1.600 x 940)</p>	<p>2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>2x AR 401 142 (1820 m³/h)</p>
<p>F4-CLL2</p>  <p>W: - I: 160 cm, VR, VP, VF centered R: 160 cm, 10x air exchange rate, 12x with VR, VP, VF</p>	<p>1.995 x 765 (2.020 x 800)</p>	<p>2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)</p> <p>2x AR 401 142 (1820 m³/h)</p>

¹ Do not use air collector boxes.

Pipe connection piece with 3x DN 150 directly to AR 400 142.

300		with/without AR 400: 350		without AR 400: 320 incl. AR 400 vertically placed: 500	
					
<p>Remote fan unit AR 400 horizontally placed with air collector box in the ceiling. 2 AR 400 placed opposite of each other (AD 854 048) 2 x DN 150 flat duct → 1 DN 150 flat duct</p>		<p>AR 400 horizontally or AR 401 separately placed. Aluflex pipe DN 150/200 2 AR 400 placed opposite of each other (AD 754 048) 2 x DN 150 round duct → 1 x DN 200 round duct</p>		<p>Easiest ducting with aluflex pipe DN 180 AR 400 placed vertically or separately.</p>	
Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
No air collector box necessary		No air collector box necessary			
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 400 142 (1660 m³/h)	
2 AR: divide airflow of center modules with air collector box		2 AR: divide airflow of center modules with air collector box			
1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	1x AR 400 142 (830 m³/h) ¹ 2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	2x AR 401 142 (1820 m³/h)	2x AR 400 142 (1660 m³/h)	



AL 400 121
Stainless steel
Width 120 cm
Air extraction/Air recirculation
Motorless

AL 400 191
Stainless steel
Width 90 cm
Air extraction/Air recirculation
Motorless

Necessary installation accessories

AD 754 045
Connection piece for 2 aluflex pipes
DN 150 round
Fitting AL 400, front or back side.

AD 854 043
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, bottom side.

AD 854 045
Connecting piece for 2 flat ducts
DN 150
Fitting AL 400, front or back side.

Installation accessories

AA 010 410
Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

AA 409 401
Furniture support for table ventilation
AL 400 90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AA 409 431
Furniture support for table ventilation
AL 400 120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the
worktop, instead of a cabinet frame.

AD 704 048
Air collector box DN 150 round pipe
2x DN 150 round duct air intake.
For connecting 1 x AL 400 to
AR 403/AR 413

AD 704 049
Air collector box DN 150 flat duct
2 x DN 150 flat duct air intake.
To connect 1 x AL 400 to remote fan
AR 403/AR 413 bottom side.

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Table ventilation 400 series
AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision 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

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Cartridge-type filter, dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 4x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR400142.
Energy efficiency class A+ / A.
Energy consumption 45.1 / 49 kWh / year.
Ventilation efficiency class A / A.
Illumination efficiency class E / E.
Grease filter efficiency class C / C.
Sound level min. 44 / 45 dB / max. 59 / 61 dB normal mode.

Planning notes

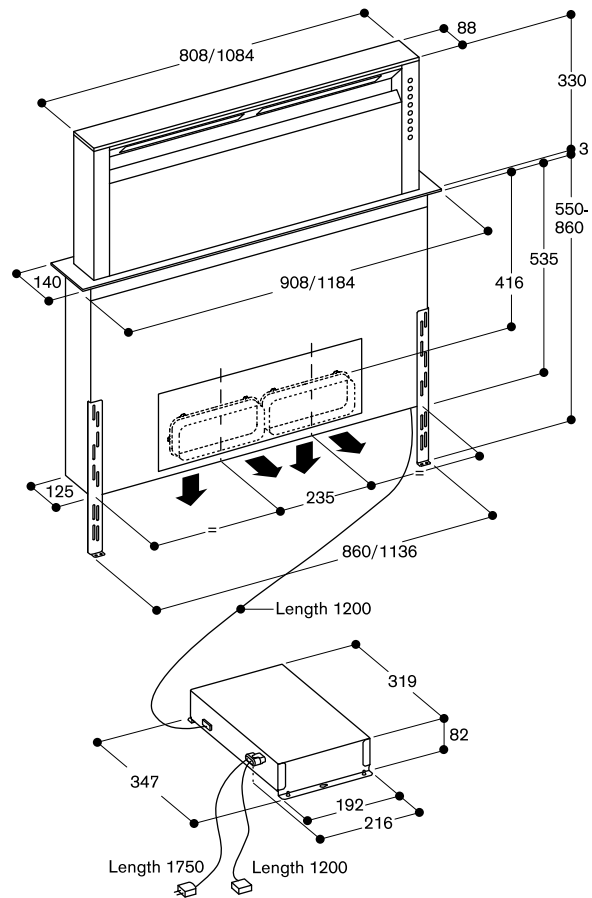
Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
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 chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

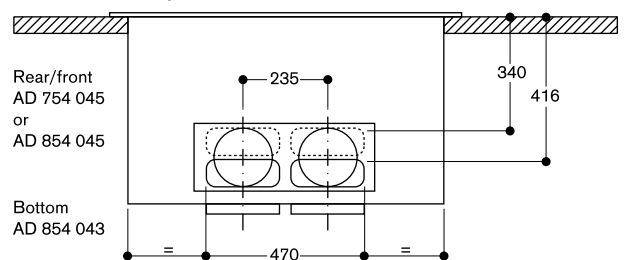
Total connected load 65/65 W.
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



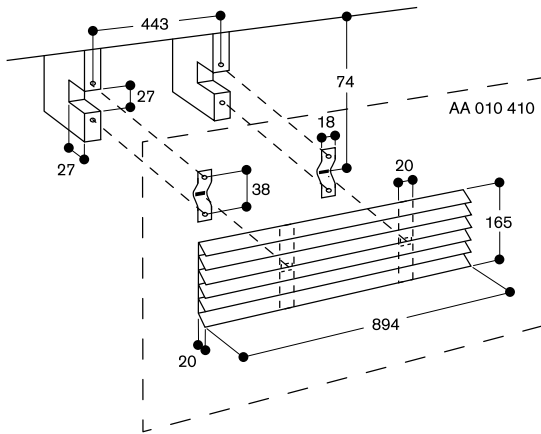
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

Pipe connection piece 2 x DN 150 bottom
Flat duct using AD 854 043

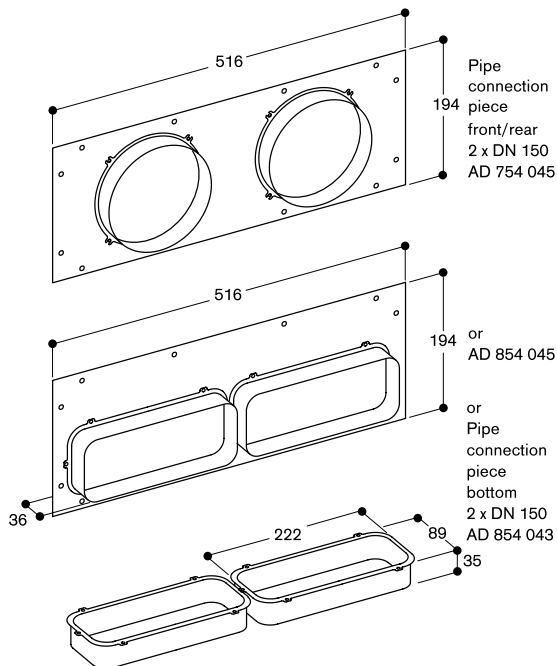
AL 400 connection positions DN 150



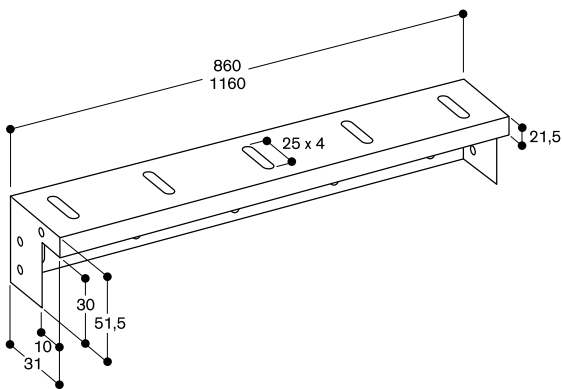
AA 010 410 air exhaust grille



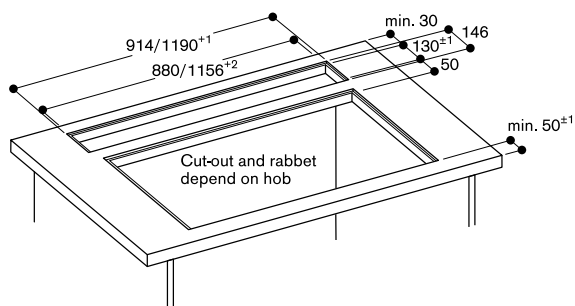
AD 754/854 045 and AD 854 043



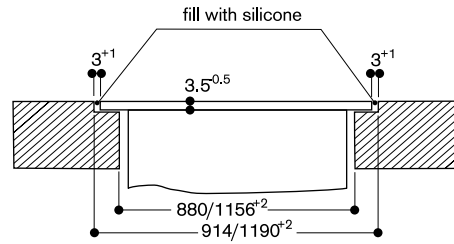
AA 409 401/431 furniture support



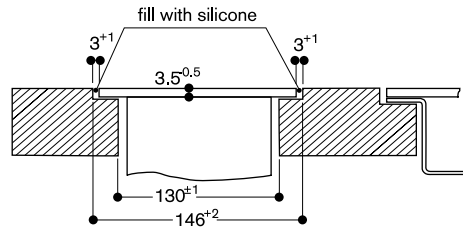
AL 400 installed flush



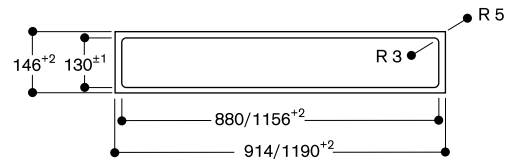
Longitudinal section



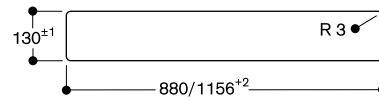
Cross-section



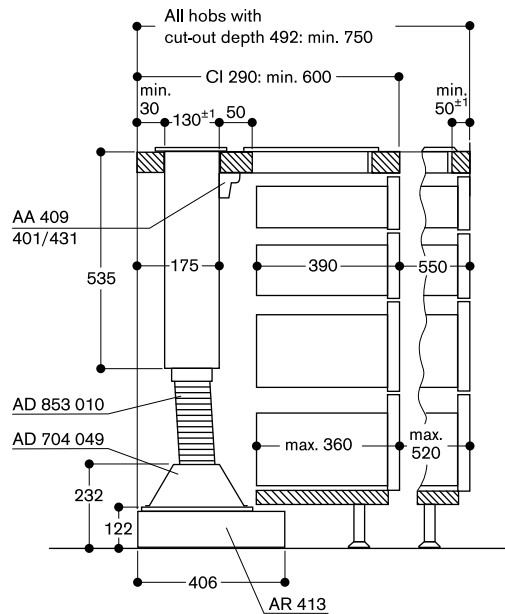
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



Cross-section of upper cabinet for AL 400 (without back wall) with AR 413; connection at the bottom



Recommended configurations for table ventilations 400 series and remote fan units 400 series

Good to know – for correct planning and installation

- The ducting can essentially be connected to the front, rear or below with the AL 400 table ventilation. The respective connecting pieces are available for this purpose.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- We recommend ducts with DN 150 for optimal air circulation.
- 2 flat ducts and 2 round ducts must be connected using a pipe connector.
- 2 bends (e.g. 90° horizontal with 90° vertical) require one flat duct pipe for connection, which can be shortened to the required length by cutting.
- It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with adhesive tape AD 990 090 (UV and heat resistant).
- If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour, see planning example 6.
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central in front of the ventilation appliance; in case of Vario electric grill air recirculation is not recommended.

Planning example 1

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection to the front with flat duct or aluflex pipe, DN 150; cabinet installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly to the remote fan unit. The reducing piece supplied is not needed in this case.

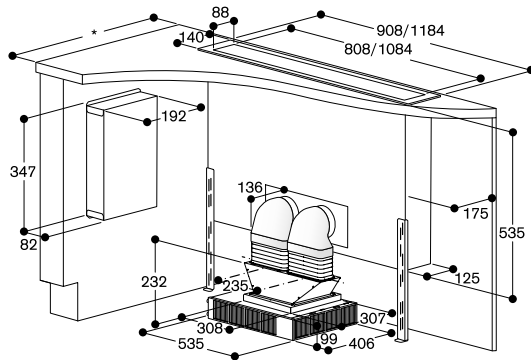
List of accessories 1

- 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
- 2 x AD 852 042 (Flat duct adapter round 90°)
- 1 x AD 704 049 (Air collector box DN 150 flat duct)
- 1 x AD 853 010 (Flat duct system flex pipe)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4104 (air recirculation), SET1AL4204 (air extraction)

Width 120 cm: SET2AL4104 (air recirculation), SET2AL4204 (air extraction)



* All cooktops with cut-out depth 492: min. 750

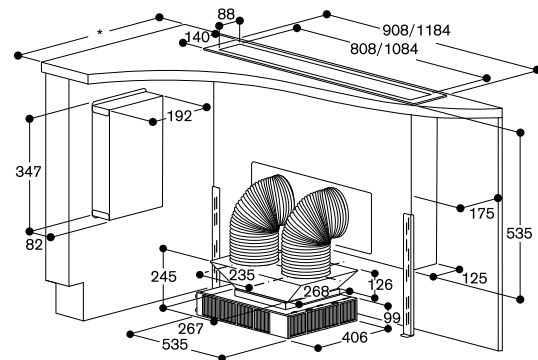
List of accessories 2

- 1 x AD 754 045 (connecting pieces for round duct, 2 x DN 150)
- 2 x AD 751 010 (aluflex pipe round, DN 150)
- 1 x AD 704 048 (air collector box for AL 400)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4102 (air recirculation), SET1AL4202 (air extraction)

Width 120 cm: SET2AL4102 (air recirculation), SET2AL4202 (air extraction)



* All cooktops with cut-out depth 492: min. 750

Planning example 2

1 x AL 400 with AR 400 142

Connection to the front with flat or aluflex pipe, DN 150; cabinet installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 400 142 remote fan unit

Good to know

- The remote fan unit can be connected alternately to the front or rear.
- Depending on the ducting type selected, connecting pieces are available for flat ducts or round ducts.
- A round duct or aluflex pipe is required additionally in configuration 1 depending on the cabinet height.

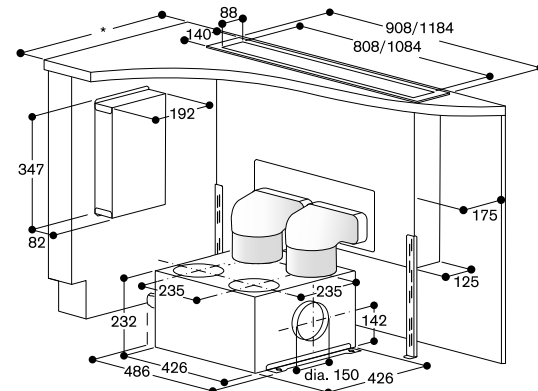
List of accessories 1

- 1 x AD 854 045 (connecting pieces for flat duct, 2 x DN 150)
- 2 x AD 852 042 (flat duct transition round 90°)
- If necessary 1 x AD 752 010 (round duct, DN 150), depending on cabinet height
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4401

Width 120 cm: SET2AL4401



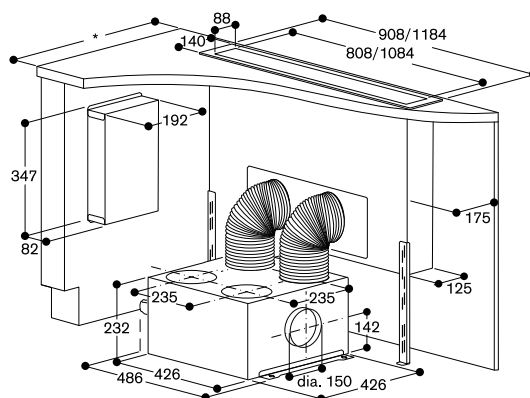
* All cooktops with cut-out depth 492: min. 750

List of accessories 2

- 1 x AD 754 045 (connecting pieces for round duct, 2 x DN 150)
- 2 x AD 751 010 (aluflex pipe round, DN 150)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4402
Width 120 cm: SET2AL4402



* All cooktops with cut-out depth 492: min. 750

Planning example 3

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection downward with flex duct, DN 150, cabinet installation

Combination

1 AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

Good to know

- The air collector box can be screwed directly on the remote fan unit. The reducing piece supplied is not needed in this case.

Planning example 4

1 x AL 400 with AR 400 142

Connection downward with flat and round duct, DN 150; cellar installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 400 142 remote fan unit

Good to know

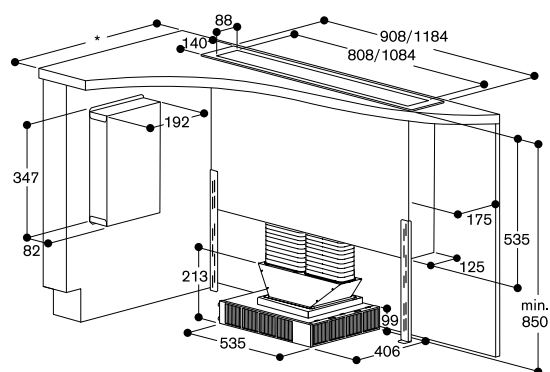
- The AR 400 142 remote fan unit can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
- Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included ex works with the remote fan unit.

List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
- 1 x AD 704 049 (air collector box for AL 400)
- 1 x AD 853 010 (Flat duct Flexduct, DN 150)
- 1 x AD 990 090 (Adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4103 (air recirculation), SET1AL4203 (air extraction)
Width 120 cm: SET2AL4103 (air recirculation), SET2AL4203 (air extraction)



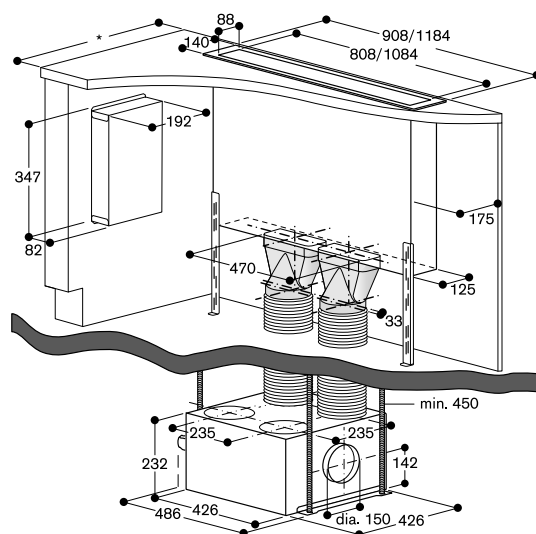
* All cooktops with cut-out depth 492: min. 750

List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
- 2 x AD 852 041 (flat duct transition round)
- 2 x AD 751 010 (aluflex pipe round, DN 150)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)
- 4 x threaded rods or suspension elements

Order as set (appliances and accessories)

Width 90 cm: SET1AL4403
Width 120 cm: SET2AL4403



* All cooktops with cut-out depth 492: min. 750

Recommended configurations for table ventilations 400 series and remote fan units 400 series

Planning example 5

1 x AL 400 with AR 401 142

Connection downward with flat and round duct, DN 150; installation on outside wall

Combination

1 x AL 400 table ventilation combined with 1 x AR 401 142 remote fan unit

Good to know

- The AR 401 142 remote fan unit for installation on the outside wall is the ideal solution for compact air extraction.
- The ducting can be directed to outside via the cellar in this case. A minimum distance must simply be maintained for the air exhaust downwards on the AR 401 142 (100 cm). Distance ground to central line of the pipe: 60 cm.
- Local building regulations must be observed for the cellar breakout (especially with respect to the topic of fire safety).
- The ducting can of course also be implemented in the plinth area of the kitchen cabinets.

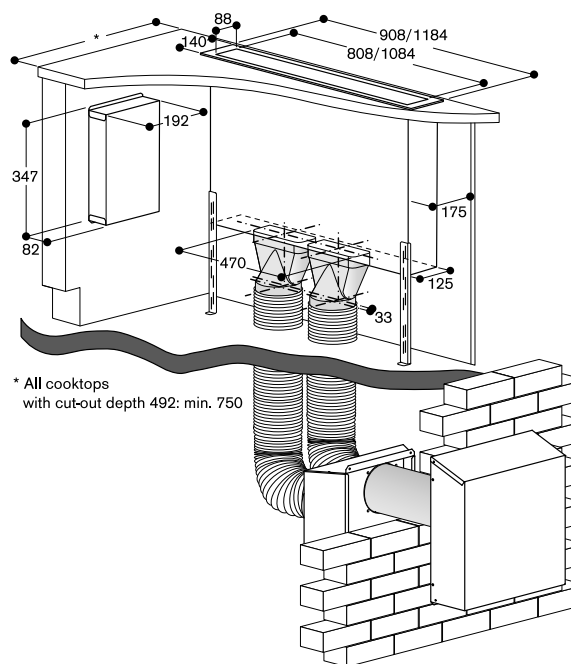
List of accessories 1

- 1 x AD 854 043 (connecting pieces for flat duct downwards, 2 x DN 150)
- 2 x AD 852 041 (flat duct transition round 90°)
- 2 x AD 751 010 (aluflex pipe round, DN 150); possibly additional ducts depending on the exhaust air ducting (aluflex or Naber round duct, DN 150)
- 1 x AD 704 048 (air collector box for AL 400)
- 1 x AD 702 052 (telescopic wall duct, DN 200)

Order as set (appliances and accessories)

Width 90 cm: SET1AL4801

Width 120 cm: SET2AL4801



Planning example 6

1 x AL 400 121 with 2 x AR 413 122

Connection to the front with flat duct

Combination

1 AL 400 121 table ventilation combined with 2 x AR 413 122 remote fan unit

Good to know

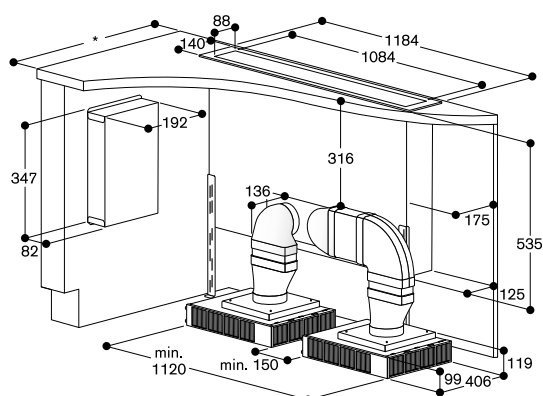
- If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour

List of accessories 1

- 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
- 2 x AD 852 042 (flat duct adapter round 90°)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 031 (flat duct bend 90° horizontal)
- 2 x AD 852 041 (flat duct adapter round, DN 150)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)

Width 120 cm: SET2AL4105 (air recirculation)





VL 414 111

Stainless steel
Width 11 cm
Air extraction/Air recirculation
Without motor and control knob

Necessary installation accessories**AA 490 111**

Stainless steel control knob

AD 724 041

Round duct connection additional adapter for VL 414/VL040/VL041 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for round pipe DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and VL040/VL041 for DN 150 flat

Installation accessories**AS 070 001**

Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated

VA 420 000

Connection strip for combination with other Vario appliances of the 400 series for flush mounting

VA 420 001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

VA 420 010

Connection strip for combination with other Vario appliances of the 400 series for surface mounting

VA 420 011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

VA 450 110

Stainless steel filler strip 11 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories**AA 414 010**

Ventilation moulding for VL 414 next to gas appliance.

Installation accessories with further details on page 260 – 273.

**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

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.
No connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class –.
Grease filter efficiency class C.
Sound level min. 56 dB / max. 68 dB normal mode.

Planning notes

Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode. For each VL one remote fan unit is recommended. Maximum cooktop width between two VL: 60 cm.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from 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 VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads. Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.

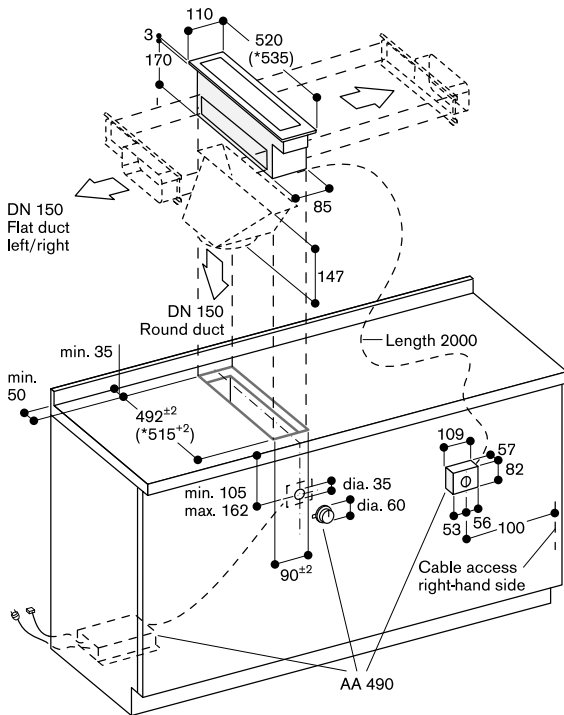
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.

If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read additional planning notes on page 120 – 125.

Connection

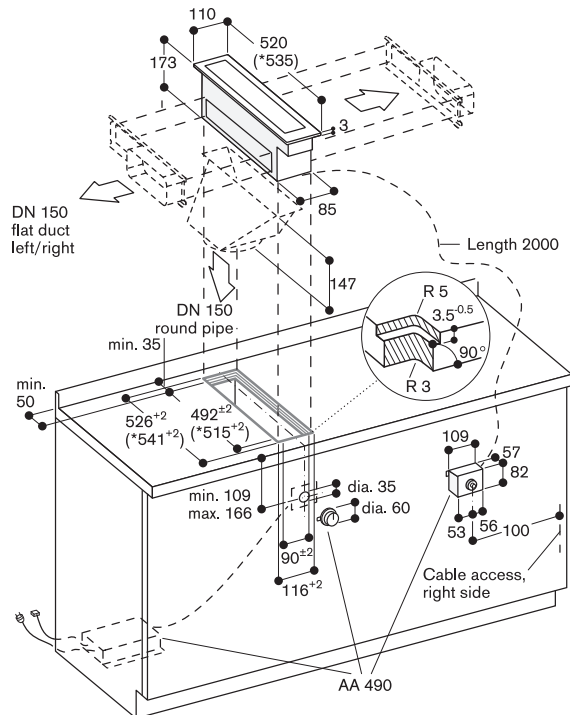
Connection cable 2.0 m between ventilation element VL 414 and control knob AA 490.



* with filler strip

- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

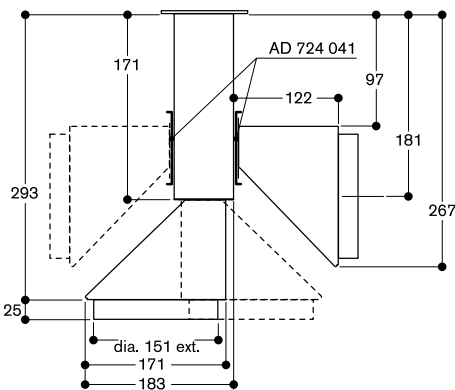


* with filler strip

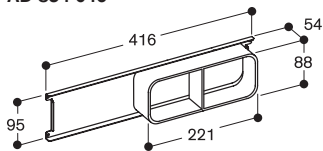
- Flat duct pipe connection piece, left/right DN 150 with AD 854 046
- Round duct pipe connection piece, bottom DN 150 with AD 724 042
- Round duct pipe connection piece, left/right DN 150 with AD 724 042 + AD 724 041

See separate planning notes for
 - Positioning of control knob
 - Configuration for flexible power distribution

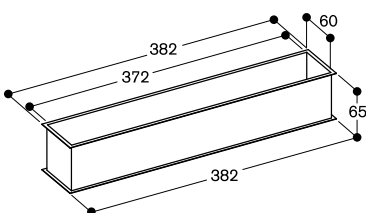
VL 414 with AD 724 042/041



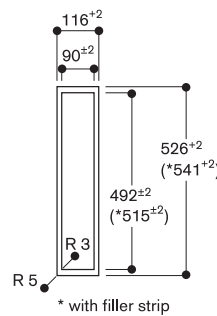
AD 854 046



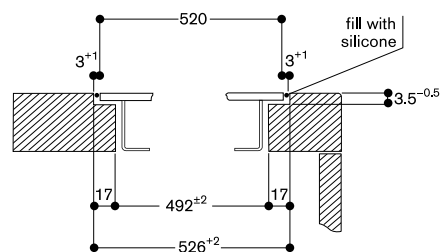
AS 070 001



View from above

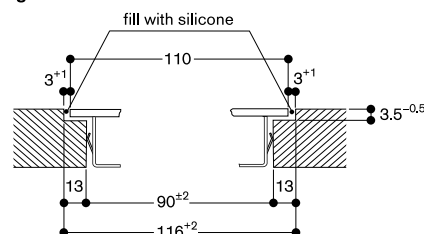


Cross-section



When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.

Longitudinal section





AA 490 111
Stainless steel

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless
appliances 400 series.

Vario control knob ventilation
400 series
AA 490

- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling

Control knob with illuminated ring and output marking.

Features

3 electronically controlled power levels.
Run-on function, 6 min.
Sensor-controlled operation of the extractor fan if at least one ventilation element VL 414 is open.

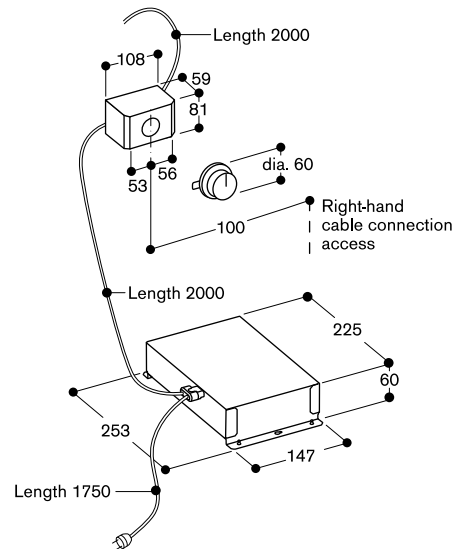
Planning notes

Positioning of the control knob at any location between Vario cooking appliances.

The separate electronics housing is to be installed so that it is accessible.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 10 W.
Connecting cable 1.8 m, pluggable.



Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 400 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- If the system is installed next to a gas appliance, ducts made of plastic (e.g. the flat duct system) must not be used, because of heat generation. In such cases, we recommend the use of aluflex pipes of the downdraft ventilation, directed downwards (accessory AD 724 042).
- Please note that flat ducts cannot be installed on the right or left of the following appliances due to their depth: Vario Teppan Yaki, Vario electric grill, Vario deep fryer, Vario steamer. For these, we recommend connection either to the other side or in a downward direction.
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central; in case of Vario electric grill air recirculation is not recommended.

Planning example 1 1 x VL 414 with AR 400 142

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation VL 414 in combination with 1 x AR 400 142 remote fan unit

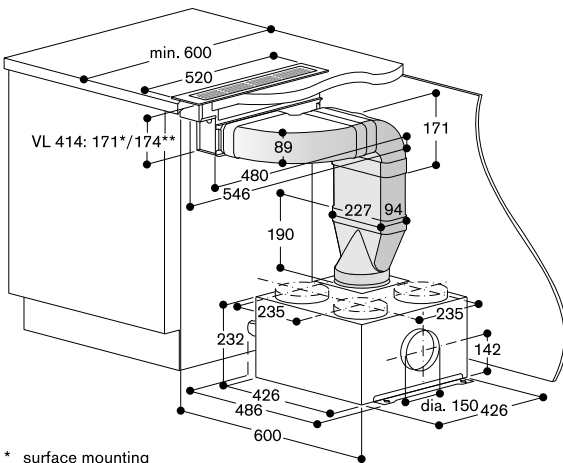
Good to know

Connecting to the AR 400 remote fan unit is possible at all four air intakes.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4401.

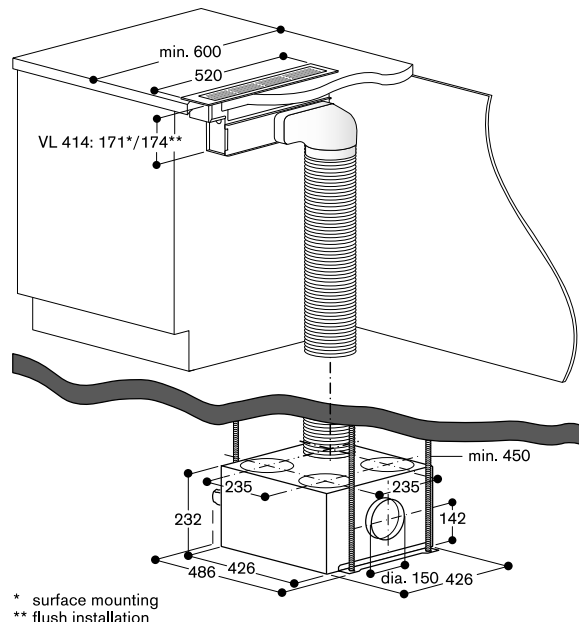


* surface mounting
** flush mounting

List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 042 (flat duct adapter round 90°)
- 1 x AD 751 010 (aluflex pipe, DN 150)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories): SET1VL4403 (air extraction).



* surface mounting
** flush installation

Planning example 2

1 x VL 414 with AR 413 122

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 413 122 remote fan unit.

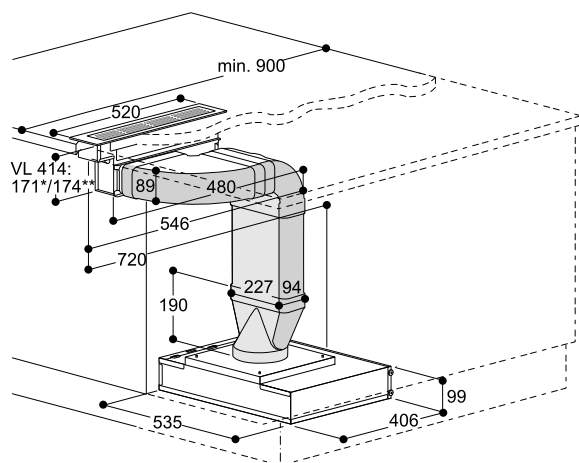
Good to know

- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²). For this, we recommend the air exhaust grille AA 010 410.
- The connecting piece DN 150 is included with the remote fan unit.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4101.

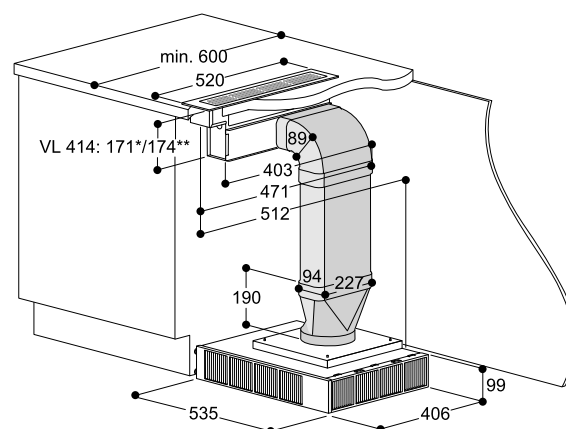


* surface mounting
** flush mounting

List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4102.



* surface mounting
** flush mounting

Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 400 series

Planning example 3

1 x VL 414 with AR 403 122

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 403 122 remote fan unit

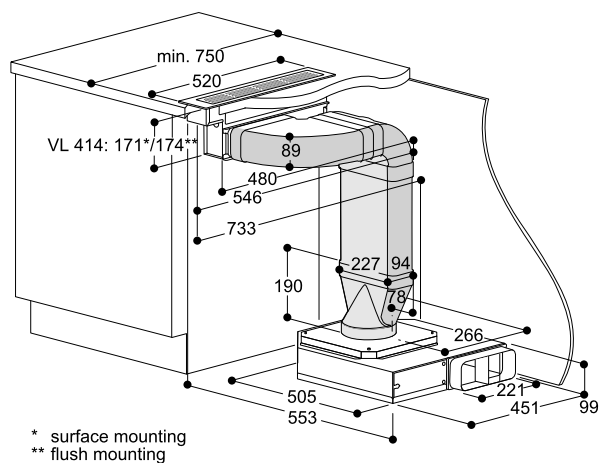
Good to know

The connecting piece DN 150 is included with the remote fan unit.

List of accessories 1

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

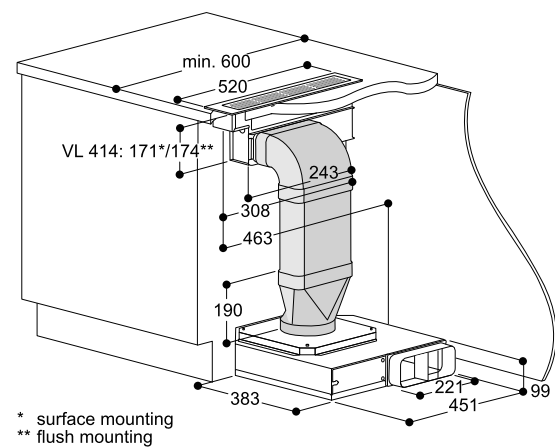
Order as set (appliances and accessories): SET1VL4201.



List of accessories 2

- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4202.





AI 442 160

Stainless steel
Width 160 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

AI 442 120

Stainless steel
Width 120 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

AI 442 100

Stainless steel
Width 100 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories

AD 442 016

Stainless steel air extraction chimney, including installation tower
Length: 620 mm

AD 442 026

Stainless steel air extraction chimney, including installation tower
Length: 860 mm

AD 442 116

Stainless steel air recirculation chimney, including installation tower
Length: 620 mm

AD 442 126

Stainless steel air recirculation chimney, including installation tower
Length: 860 mm

Special accessories

AA 400 510

Window contact switch
Can be combined with motorless appliances 400 series.

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 396

Ceiling collar for chimneys
Stainless steel

Island hood 400 series

AI 442

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapours due to large vapour collection area
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Angled baffle filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1390 lx.

Consumption data

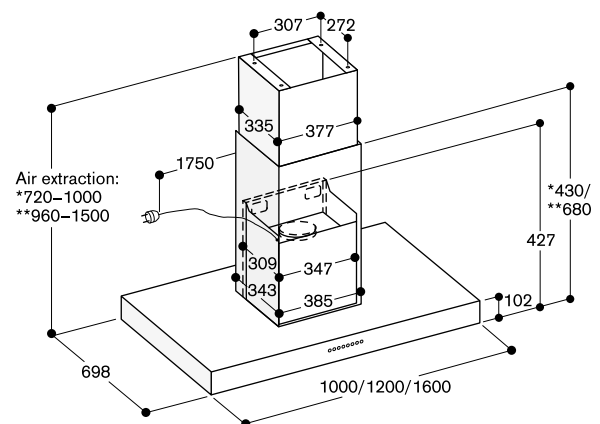
Consumption data is referred to a configuration with the remote fan unit AR 400 143.
Energy efficiency class A/A/A.
Energy consumption 49.1/49.5/51.3 kWh/year.
Ventilation efficiency class A/A/A.
Illumination efficiency class A/A/A.
Grease filter efficiency class B/B/B.
Sound level min. 45/44/44 dB / max. 62/62/61 dB normal mode.

Planning notes

Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode.
The two-part chimney including the mounting kit must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

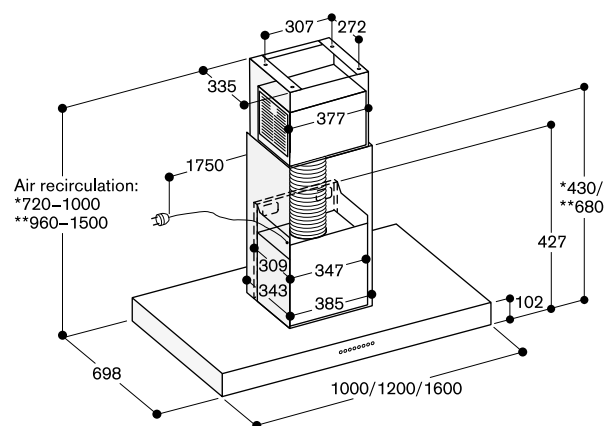
Connection

Total connected load 50/50/50 W.
Connecting cable 1.8 m, pluggable.



* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.

**With air extraction chimney AD 442 026, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.

**With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

**AW 442 160**

Stainless steel
Width 160 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

AW 442 120

Stainless steel
Width 120 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

AW 442 190

Stainless steel
Width 90 cm
Air extraction/Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories**AD 442 012**

Stainless steel chimney for air extraction
Length: 620 mm

AD 442 022

Stainless steel chimney for air extraction
Length: 860 mm

AD 442 112

Stainless steel chimney for air recirculation
Length: 620 mm

AD 442 122

Stainless steel chimney for air recirculation
Length: 620 mm

Special accessories**AA 400 510**

Window contact switch
Can be combined with motorless appliances 400 series.

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 392

Ceiling collar for chimneys
Stainless steel

Wall-mounted hood 400 series**AW 442**

- Professional technology hood combined with classic Gaggenau design
- Highly efficient extraction of cooking vapours due to large vapour collection area
- Motorless, can be combined with Gaggenau BLDC remote fan units
- Angled baffle filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit, see table on page 280 – 281.

Features

3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1010 lx.
Easy mounting system for simple installation and alignment.

Consumption data

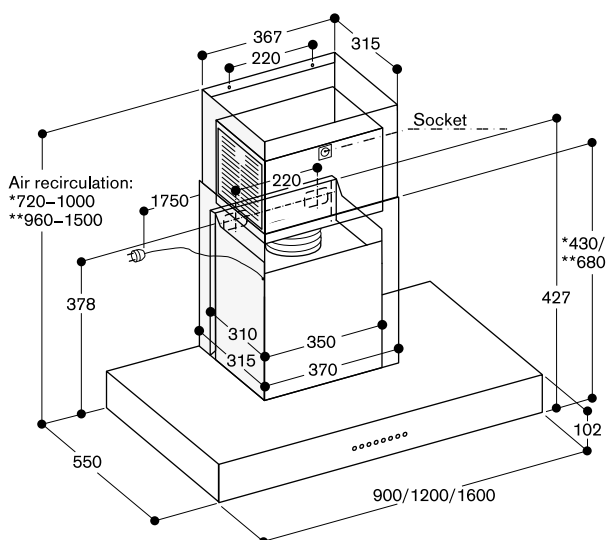
Consumption data is referred to a configuration with the remote fan unit AR400143.
Energy efficiency class A/A/A+.
Energy consumption 49.8/43.3/41.6 kWh/year.
Ventilation efficiency class A/A/A.
Illumination efficiency class A/A/A.
Grease filter efficiency class A/A/A.
Sound level min. 47/47/47 dB / max. 64/64/63 dB normal mode.

Planning notes

Refer to the table on page 225 for the matching remote fan units for air recirculation or air extraction mode.
The two-part chimney must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

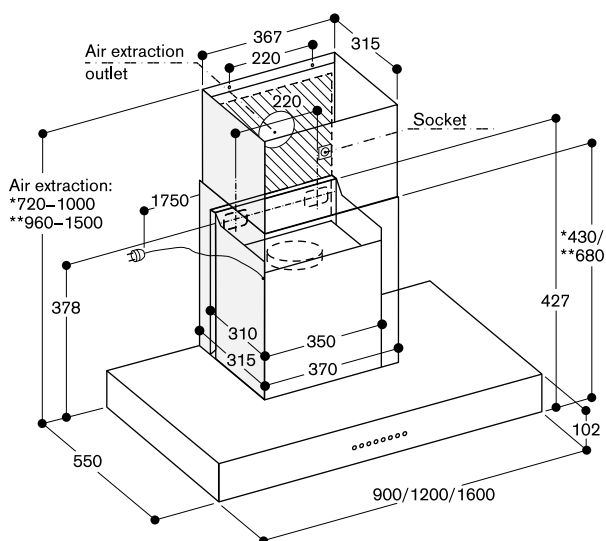
Connection

Total connected load 50/40/30 W.
Connecting cable 1.8 m, pluggable.



* With air recirculation chimney AD 442 112, suitable for ceiling heights from 2.35 m to 2.60 m.

** With air recirculation chimney AD 442 122, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.

** With air extraction chimney AD 442 022, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

Recommended configurations of the island/wall-mounted hoods 400 series and remote fan units 400 series

Planning example 1

1 x AI 442 with AR 400 143

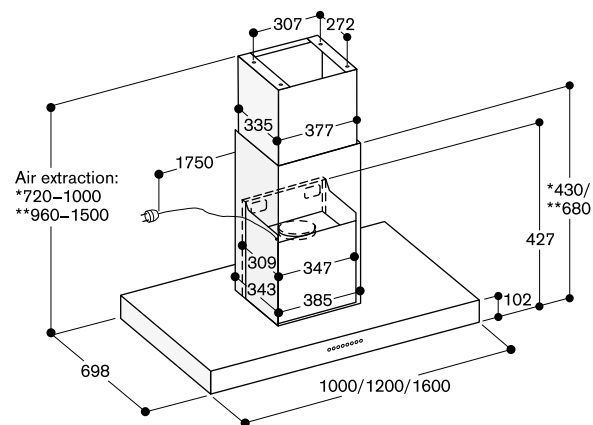
Round duct, DN 150

Good to know

- The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AI 442.
- Two chimney lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 600 mm, and 700 mm for gas appliances.
- The necessary mounting kits are included as accessories with the chimney.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.
- The minimum height of AI 442 is increased by 2 cm with the installation of the ceiling collar.

List of accessories 1 (air extraction)

- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
- 1 x AD 442 016 (stainless steel chimney for air extraction for room height of 2.35 m to 2.60 m)
or 1 x AD 442 026 (stainless steel chimney for air extraction for room height of 2.60 m to 3.10 m)
- 1-2 x AD 752 010 (round duct, DN 150), depending on room height
- 1 x AD 990 090 (adhesive tape for bonding the ducts)
- Optional : 1 x AD 442 396 (stainless steel ceiling collar for island hood)

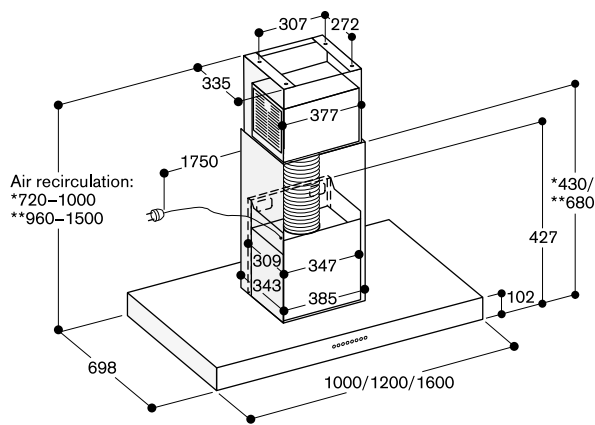


* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.

**With air extraction chimney AD 442 026, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

List of accessories 2 (air recirculation)

- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
- 1 x AA 442 810 (air recirculation module with activated charcoal filter)
- 1 x AD 442 116 (stainless steel chimney for air recirculation for room height of 2.35 m to 2.60 m) or 1 x AD 442 126 (stainless steel chimney for air extraction for room height of 2.60 m to 3.10 m)
- Optional : 1 x AD 442 396 (stainless steel ceiling collar for island hood)



* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.

**With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



AR 400 142

Metal housing
 Max. air output 830 m³/h
 Air extraction
 Inside installation

Special accessories

AA 400 510
 Window contact switch
 Can be combined with motorless
 appliances 400 series.

Remote fan unit 400 series

AR 400

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure
 depending on built-in situation.
 Air extraction:
 670 / 830 m³/h.
 Power levels depend on the motorless
 appliances, see table on page
 280 – 281.

Features

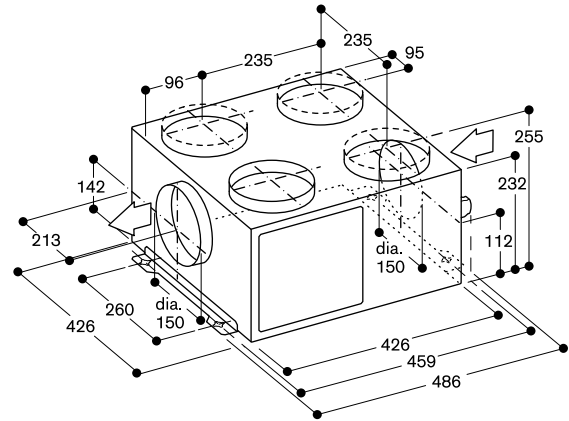
3 electronically controlled power levels
 and one intensive mode.
 Fan technology with highly efficient,
 brushless DC motor (BLDC).
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on intake side:
 1 x NW 150 round, 4 x NW 150 round.
 Pipe connection pieces on output side:
 1x NW 150 round.
 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
 For installation in the cellar or an
 adjoining room, please refer to the
 planning information on page
 202 – 204.
 When installing a ventilation hood with
 air extraction mode and a chimney-
 vented fireplace, the power supply line
 of the ventilation appliance needs a
 suitable safety switch.

Connection

Total connected load 240 W.
 Connecting cable 1.8 m, pluggable.
 Network cable 5 m.





AR 400 143

Metal housing
 Max. air output 970 m³/h
 Air extraction/Air recirculation
 Installation in the chimney of
 AI/AW 442

Special accessories

AA 400 510
 Window contact switch
 Can be combined with motorless
 appliances 400 series.

Remote fan unit 400 series
AR 400

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact, space-saving installation in the chimney of AI/AW 442

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure
 depending on built-in situation.
 Air extraction:
 640 / 970 m³/h.
 Power levels depend on the motorless
 appliances, see table on page
 280 – 281.

Features

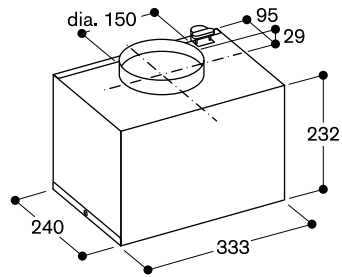
3 electronically controlled power levels
 and one intensive mode.
 Fan technology with highly efficient,
 brushless DC motor (BLDC).
 Including sound insulation to minimise
 the noise level.
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on output side:
 1x NW 150 round.

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 chimney-
 vented fireplace, the power supply line
 of the ventilation appliance needs a
 suitable safety switch.

Connection

Total connected load 230 W.
 Connecting and network cable
 included in delivery.





AR 401 142

Stainless steel
 Max. air output 910 m³/h
 Air extraction
 Outside wall mounting

Installation accessories

AD 702 052
 Telescopic wall-duct
 Connection piece DN 200 round

Special accessories

AA 400 510
 Window contact switch
 Can be combined with motorless appliances 400 series.

Remote fan unit 400 series

AR 401

- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure depending on built-in situation.
 Air extraction:
 720 / 910 m³/h.
 Power levels depend on the motorless appliances, see table on page 280 – 281.

Features

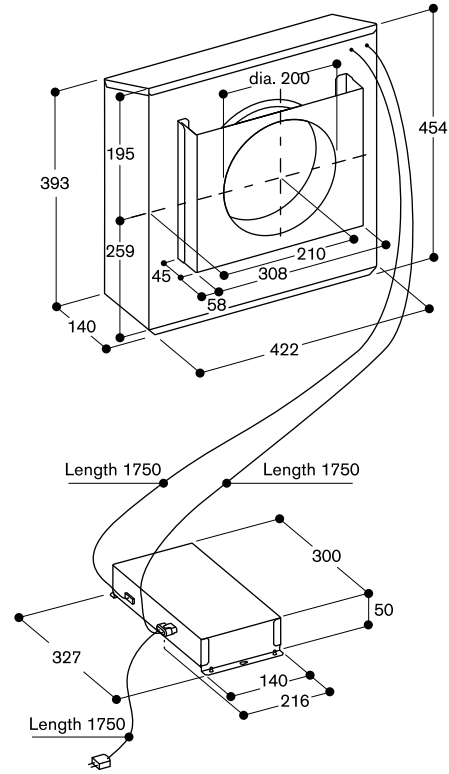
3 electronically controlled power levels and one intensive mode.
 Fan technology with highly efficient, brushless DC motor (BLDC).
 Including sound insulation to minimise the noise level.
 Stainless steel housing.
 Pipe connection pieces on intake side: 1x NW 200 round.
 Retaining bracket for installation on an outside wall enclosed.

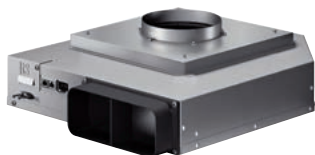
Planning notes

Remote fan unit in combination with motorless appliances 400 series.
 Connection to the respective appliances via network cable.
 Installation in an exterior area allows for a reduced noise level in the kitchen
 Installation on an outside wall.
 Control box must be installed indoors.
 Acceptable temperature range for installation of the control box:
 -25 to 60 °C.
 Distance from the floor to the center of the pipe: min. 60 cm
 When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 180 W.
 Connecting cable 1.8 m, pluggable.
 Network cable 5 m.



**AR 403 122**

Metal housing
 Max. air output 890 m³/h
 Air extraction
 Plinth installation

Special accessories

AA 400 510
 Window contact switch
 Can be combined with motorless
 appliances 400 series.

Remote fan unit 400 series**AR 403**

- 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

Output

Performance output level 3/Intensive:
 Air output according to EN 61591.
 Sound power and sound pressure
 depending on built-in situation.
 Air extraction:
 730 / 890 m³/h.
 Power levels depend on the motorless
 appliances, see table on page
 280 – 281.

Features

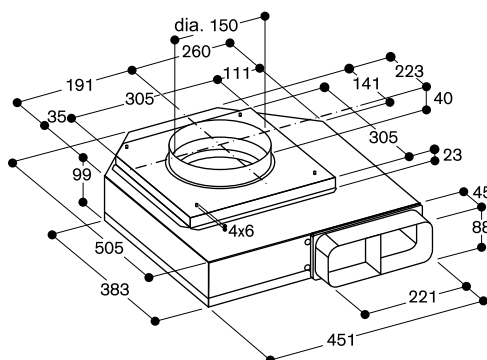
3 electronically controlled power levels
 and one intensive mode.
 Fan technology with highly efficient,
 brushless DC motor (BLDC).
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on intake side:
 1 x NW 150 round.
 Pipe connection pieces on output side:
 1 x NW 150 flat duct.
 Retaining bracket for installation on the
 ceiling or side of a cupboard enclosed.

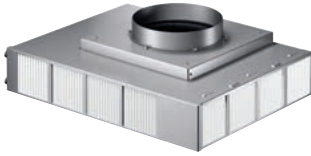
Planning notes

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.
 For installation in the cellar or an
 adjoining room, please refer to the
 planning information on page
 202 – 204.
 When installing a ventilation hood with
 air extraction mode and a chimney-
 vented fireplace, the power supply line
 of the ventilation appliance needs a
 suitable safety switch.

Connection

Total connected load 180 W.
 Connecting cable 1.8 m, pluggable.
 Network cable 2 m.





AR 413 122

Metal housing
Max. air output 760 m³/h
Air recirculation
Plinth installation

Installation accessories

AA 010 410

Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm,
including installation fittings, height
adjustable.

Special accessories

AA 413 110

2 activated charcoal filter with high
efficient odour reduction due to
increased surface. For remote fan unit
plinth AR413 121/122

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

Output

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 m³/h.
Power levels depend on the motorless
appliances, see table on page
280 – 281.

Features

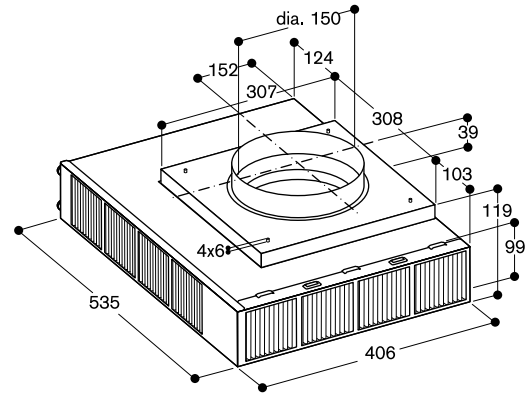
3 electronically controlled power levels
and one intensive mode.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Stainless steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x NW 150 round.
Retaining bracket for installation on the
ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed ex
factory.

Planning notes

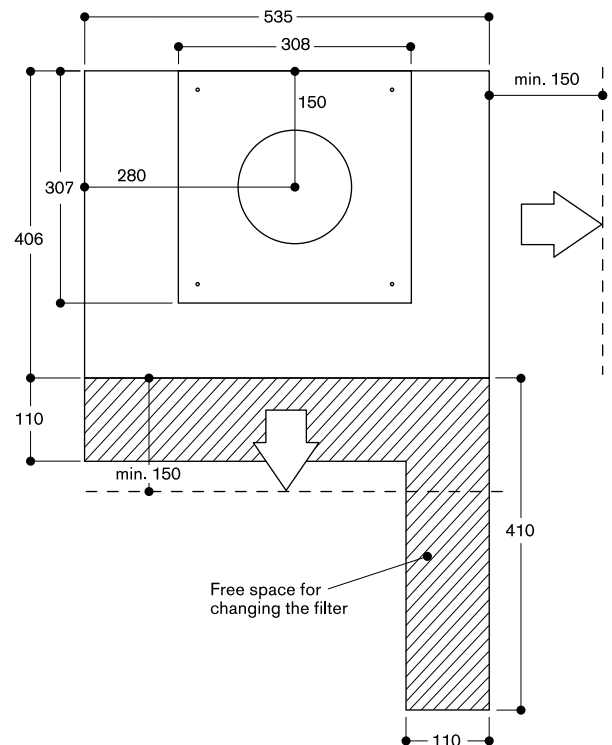
Remote fan unit in combination with
motorless appliances 400 series.
Connection to the respective
appliances via network cable.
Installation in the plinth with cut-out for
the air ducting in the furniture base.
Filter replacement interval: 1–1.5 years
depending on cooking frequency.
It must be possible to remove the plinth
to replace the filter.
Recommended minimum gap between
filter openings and cupboard wall if
there is no ventilation grille directly in
front: 15 cm.

Connection

Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.



View from above



General planning notes

The aim of good ventilation system planning is to extract cooking vapours out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking account of the influence of all the ventilation components involved.

Air requirement needed:

The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning. We recommend this method only if the distance between the ventilation system and the cooktop is greater than 1.20m, that is to say, for ceiling ventilation.

- For air extraction operation, the air requirement for the air exchange rate is calculated using a factor of 10.
- However, the calculation is made using a factor of 12 in kitchens where special cooking appliances such as the grill, Teppan Yaki, wok or deep fryer are used.
- For air recirculation, the air requirement for the air exchange rate is generally calculated using a factor of 12.

If the distance between the ventilation system and the cooktop is less than 1.20 metres, the factors listed below must be taken into account to ensure that most of the cooking vapours are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.
- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapours. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a fryer, Teppan Yaki, wok or grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapours. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.
- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation and table ventilation, are characterised by extracting vapours directly from the cooktop. As they rise up, the cooking vapours can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 80 cm or further away from the cooktop.
- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

Important influencing factors on the air output:

- The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:
 1. Install duct bends with a minimum clearance of 30 cm from the exhaust air opening.
 2. Avoid reductions in cross sections.
 3. For duct bends, use bends that are as wide as possible.
 4. Only install ducts that have a smooth and flat inner surface.
 5. Use exhaust air pipes with a diameter of at least 125 mm.
 6. Pay attention to the use of a short ducting paths as possible.
 7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
 8. Ensure sufficient supply air.

You are welcome to check whether your exhaust air ducting has the required air requirement by using our Rodun calculation tool on our website (www.gaggenau.com).



• AC 402 181



• AC 482 181
• AC 462 181
• AC 472 181



• AR 400 142



• AR 401 142



• AR 403 122



• AL 400 191
• AL 400 121



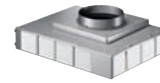
• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



• VL 414 111



• AA 490 111



• AR 400 142



• AR 401 142



• AR 403 122



• AR 413 122



• AI 442/AW 442



• AR 400 142



• AR 401 142



• AR 400 143

The external remote fan units of the 400 series have a network cable that is used to connect the motorless appliances of the 400 series.

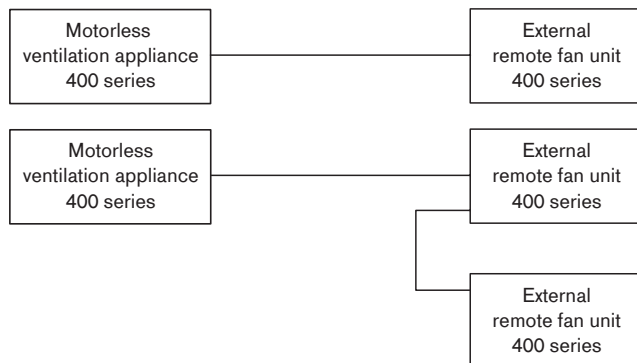
Up to two remote fan units can be connected (e.g. with ceiling ventilation), whereby an additional network cable is connected from one remote fan unit to the other remote fan unit.

Other control options

It is possible on request to connect the signal via a zero potential contact to a ventilation appliance at the site so that this appliance can respond accordingly to activity on the part of Gaggenau's 400 series ventilation appliances.

The respective ventilation planner is then responsible for the effective operation of the entire ventilation system.

The guarantee of electrical function is maintained as long as the respective specifications are observed.





AC 231 120

Stainless steel and glass
Width 120 cm
Air recirculation

Special accessories

AA 200 120

Activated charcoal filter
For ceiling ventilation AC 231
For air recirculation.
Can be combined with ceiling
ventilation AC 231.

Ceiling ventilation 200 series

AC 231

- Easy and time saving installation directly on the ceiling
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, indirect LED light
- Air recirculation

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air recirculation:

780 / 850 m³/h.

70 / 72 dB (A) re 1 pW.

56 / 58 dB (A) re 20 µPa.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is included in delivery.

Interval ventilation, 10 min.

Run-on function, 15 min

Grease filter saturation indicator.

Metal grease filter, dishwasher-safe.

Activated charcoal filter fitted in appliance ex factory.

Activated charcoal filter saturation indicator.

Activated charcoal filter regenerable up to four times.

Stainless steel housing and glass filter cover in Gaggenau Silver.

Indirect LED light (4000 K), dimmable.

Lamp output 2x 6 W.

Illuminance 14 lx.

2 high-performance fans.

Consumption data

Sound level min. 57 dB / max. 70 dB normal mode.

Planning notes

Installation directly on the ceiling.

A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.

Note the position of the electrical outlet.

Filter replacement interval: 1 year depending on cooking frequency.

Recommended minimum gap between filter openings and wall: 50 cm.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

Maximum clearance above cooktops 150 cm.

The capture of vapours will be inefficient if the ceiling ventilation is positioned too high.

Appliance weight: approx. 41 kg.

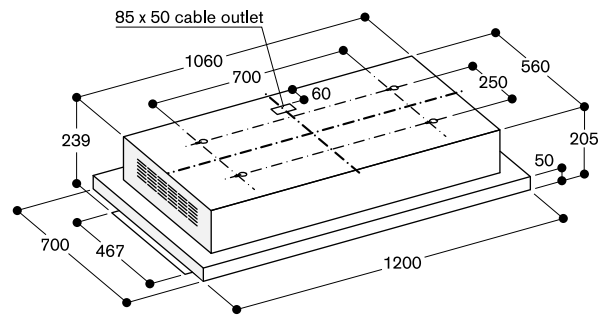
The cooktop should be no wider than the ceiling ventilation.

To achieve optimum vapour extraction, the ceiling ventilation must at least cover the hob. It should be positioned centrally over the hob. It cannot be combined with VF, VR, VP.

Connection

Total connected load 192 W.

Plan a connection cable.



**AC 250 190**

Stainless steel
Width 90 cm
Air extraction/Air recirculation

Special accessories**AA 010 810**

Air recirculation module inclusive
1 activated charcoal filter with high
efficient odour reduction due to
increased surface

Stainless steel

AA 200 110

1 activated charcoal filter with high
efficient odour reduction due to
increased surface. For air recirculation
module AA200812/816 and

AA010810**Ceiling ventilation 200 series****AC 250**

- Discreet integration into the architecture of the kitchen
- Energy-saving, low-noise fan
- Rim extraction
- Planed and easy to clean underside
- Air extraction/Air recirculation

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN61591.

Air extraction:

570 / 780 m³/h.

64 / 71 dB (A) re 1 pW.

50 / 57 dB (A) re 20 µPa.

Air recirculation:

500 / 570 m³/h.

65 / 72 dB (A) re 1 pW.

51 / 58 dB (A) re 20 µPa.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is included in delivery.

Interval ventilation, 10 min.

Run-on function, 10 min

Grease filter saturation indicator.

Metal grease filter, dishwasher-safe.

Stainless steel filter cover.

Neutral white LED light (4000 K), dimmable.

Lamp output 4x2.5 W.

Illuminance 673 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Turnable blower, air outlet on all four sides possible.

Connecting pipe DW 150 round.

Consumption data

Energy efficiency class A.

Energy consumption 58.2 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class E.

Sound level min. 49 dB / max. 64 dB normal mode.

Planning notes

For installation in suspended ceiling. A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.

Recommended minimum gap between appliance and external filter module: 100 cm.

For air recirculation an external filter module is required.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

Maximum clearance above cooktops 150 cm.

The capture of vapours will be inefficient if the ceiling ventilation is positioned too high.

The cooktop should be no wider than the ceiling ventilation.

To achieve optimum vapour extraction, the ceiling ventilation must at least cover the hob. It should be positioned centrally over the hob. It cannot be combined with VF, VR, VP.

Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.

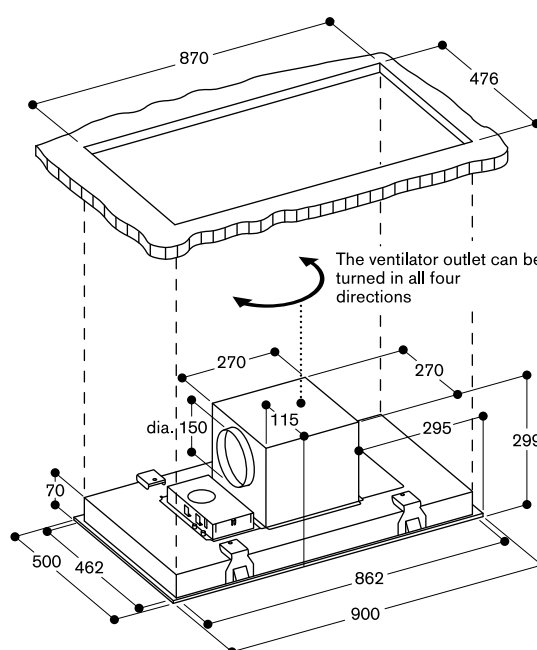
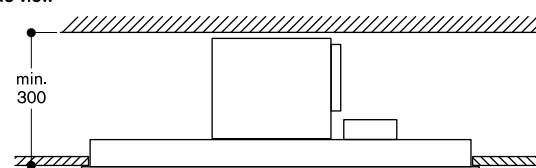
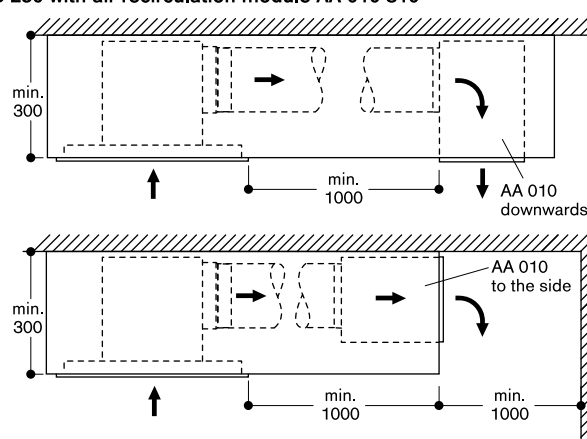
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Appliance weight: approx. 14 kg.

Connection

Total connected load 279 W.

Connecting cable 1.3 m with plug.

**Side view****AC 250 with air recirculation module AA 010 810**



VL 041 115

Stainless steel control panel
Width 8.5 cm
Control unit
Air extraction/air recirculation with remote fan unit AR 403/413 121

VL 040 115

Stainless steel control panel
Width 8.5 cm
Expansion element
Air extraction/air recirculation with remote fan unit AR 403/413 121

Necessary installation accessories

AD 724 041

Round duct connection additional adapter for VL 414/VL 040/VL 041 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 724 042

Connection piece for round pipe DN 150
For VL 414/VL 041/VL 040.
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 854 046

Flat duct system with guidance fins
Connecting piece VL 414 and VL 040/VL 041 for DN 150 flat

Installation accessories

AS 070 001

Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated

LS 041 001

Ventilation moulding for VL 040/041 next to gas appliance
Stainless steel

VV 200 014

Stainless steel connection strip for combination with further Vario cooktops

Installation accessories with further details on page 260 – 273.

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

Maximum air output in combination with remote fan units s. table remote fan units on page 284.

Features

Output control, knob operation.
4 output levels.
Ventilation grille, washable.
Metal grease filter with grease drip tray, dishwasher-safe.
No duct connecting piece included.

Consumption data

Consumption data is referred to a configuration with the remote fan unit AR 403 121.
Energy efficiency class B.
Energy consumption 70 kWh/year.
Ventilation efficiency class B.
Illumination efficiency class –.
Grease filter efficiency class D.
Sound level min. 52 dB / max. 67 dB normal mode.

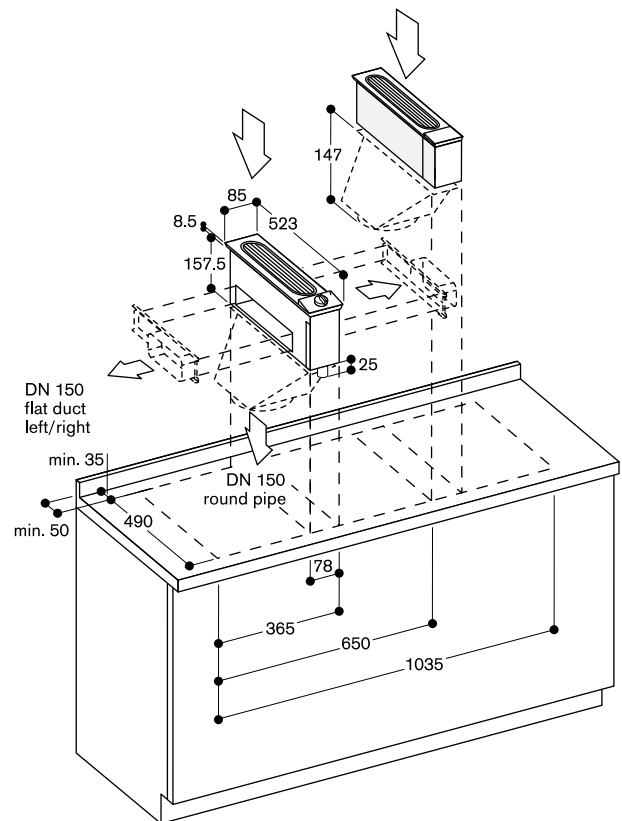
Planning notes

No additional switch necessary.
Air extraction in combination with remote fan unit AR 403 121 or air recirculation mode with AR 413 121. Please refer to page 230 – 233 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
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 chimney-vented fireplace, the hood's power supply line needs a suitable safety switch.

Please read additional planning notes on page 120 – 125.

Connection

Connecting cable 1.5 m with plug.

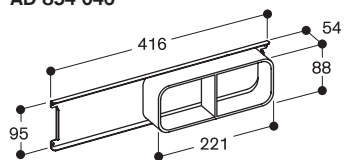


Flat duct pipe connection piece, left/right
DN 150 with AD 854 046

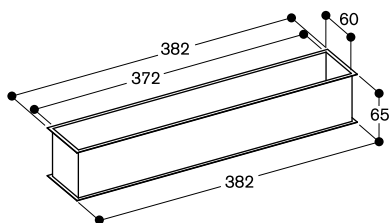
Round duct pipe connection piece, bottom
DN 150 with AD 724 042

Round duct pipe connection piece, left/right
DN 150 with AD 724 042 + AD 724 041

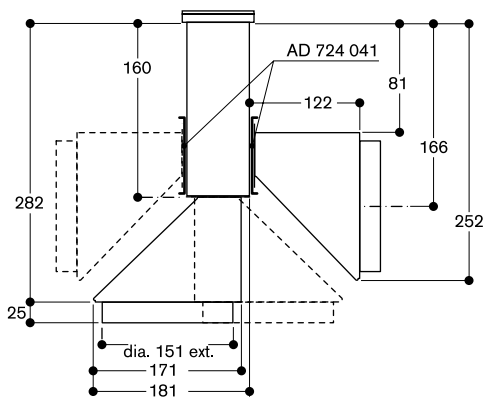
AD 854 046



AS 070 001



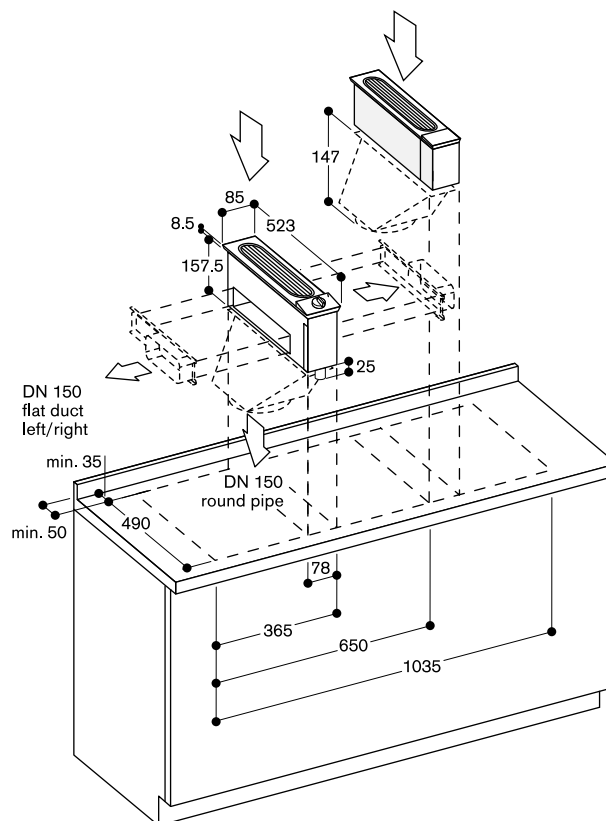
VL 040/041 with AD 724 042/041



Recommended configurations of the downdraft ventilation 200 series and remote fan units 200 series

Good to know – for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards.
- If the system is installed next to a gas appliance, ducts made of plastic (e.g. the flat duct system) must not be used, because of heat generation. In such cases, we recommend the use of flexible aluminium ducts with aluflex pipe, directed downwards (accessory AD 724 042).
- Please note that flat ducts cannot be installed on the right or left of the following appliances due to their depth: Vario Teppan Yaki, Vario electric grill, Vario deep fryer, Vario steamer. For these, we recommend connection either to the other side or in a downward direction.
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill, Vario deep fryer should be placed central; in case of Vario electric grill air recirculation is not recommended.



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

Planning example 1

1 x VL 041 with AR 413 121

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

1 x downdraft ventilation in combination with 1 x AR 413 121 remote fan unit

Good to know

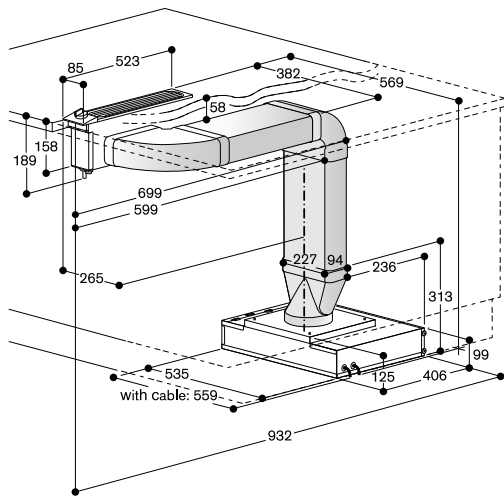
- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories island installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET1VL2110

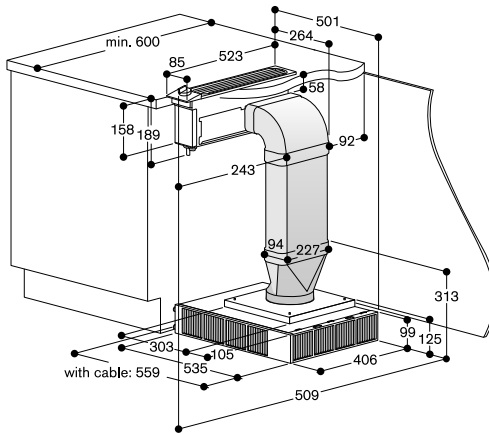


List of accessories wall installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET1VL2111



Planning example 2

1 x VL 041 with AR 403 121

Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination

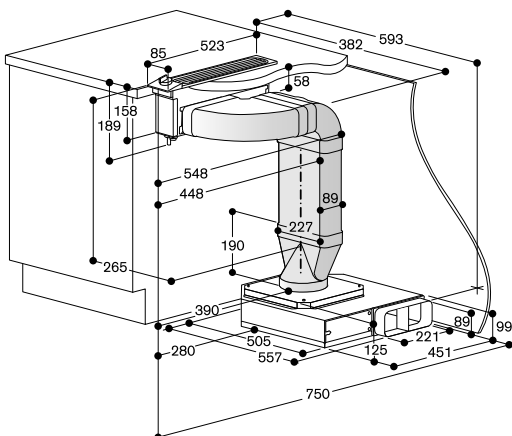
1 x downdraft ventilation in combination with 1 x AR 403 121 remote fan unit

List of accessories island installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET1VL2210

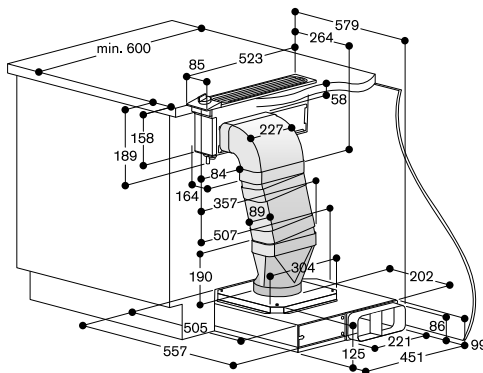


List of accessories wall installation

- 1 x AD 854 046 (connecting piece for VL 041, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 2 x AD 852 032 (flat duct 15° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET1VL2211



Recommended configurations of the downdraft ventilation 200 series and remote fan units 200 series

Planning example 3

2 x VL 040 / 41 with AR 413 121

Aluflex pipe with downward exit or 2 x 90° flat duct bends

Good to know

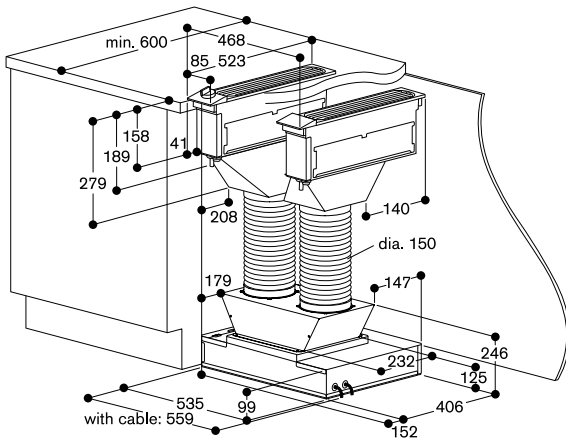
- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories 1

- 2 x AD 724 042 (round duct connecting pieces for VL)
- 2 x AD 751 010 (aluflex pipe round DN 150)
- 1 x AD 704 048 (air collector box round duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET2VL2110

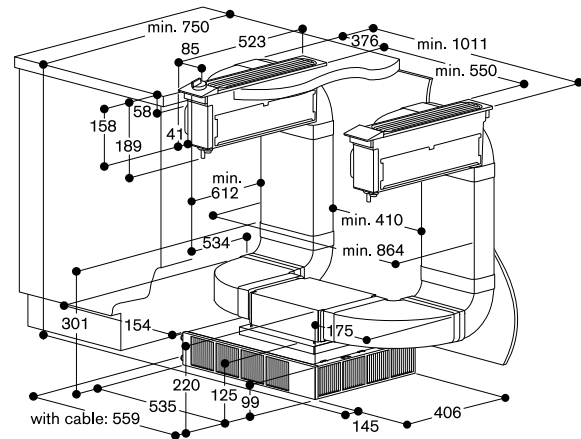


List of accessories 2

- 2 x AD 854 046 (connecting pieces for VL, DN 150)
- 4 x AD 852 031 (flat duct 90° bend horizontal)
- 4 x AD 852 030 (flat duct 90° bend vertical)
- 2 x AD 852 010 (flat duct pipe)
- 1 x AD 854 048 (air collection box flat duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET2VL2111



Planning example 4

2 x VL 040/41 with AR 403 121

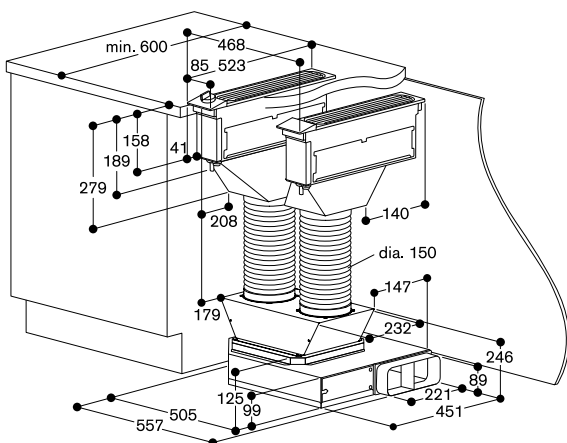
Aluflex pipe with downward exit or 2 x 90° flat duct bends

List of accessories 1

- 2 x AD 724 042 (round duct connecting pieces for VL)
- 2 x AD 751 010 (aluflex pipe round DN 150)
- 1 x AD 704 048 (air collector box round duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET2VL2210

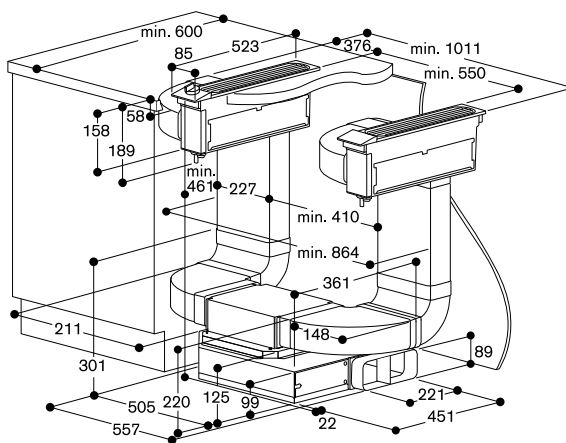


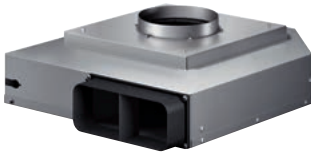
List of accessories 2

- 2 x AD 854 046 (connecting pieces for VL, DN 150)
- 4 x AD 852 031 (flat duct 90° bend horizontal)
- 4 x AD 852 030 (flat duct 90° bend vertical)
- 2 x AD 852 010 (flat duct pipe)
- 1 x AD 854 048 (air collector box flat duct)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories):

Stainless Steel: SET2VL2211





AR 403 121

Metal housing

Max. air output 764 m³/h

Air extraction

Plinth installation

Installation accessories with further details on page 260 – 273.

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

Output

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 m³/h.

Power levels depend on the motorless appliances, see table on page 284.

Features

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.

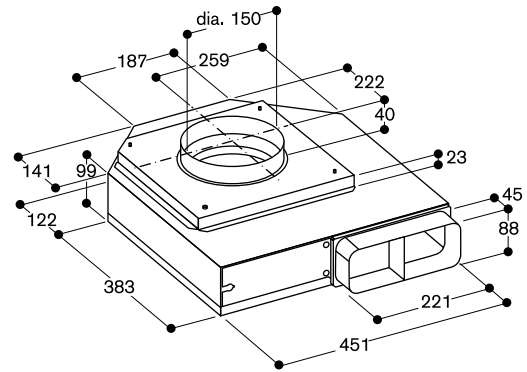
Connection of 2 x VL with an air collector box (AD 754 048, AD 854 048).

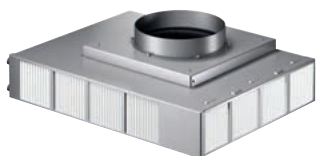
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Fan output 200 W.

Connecting cable 1.8 m with plug.




AR 413 121

Metal housing
 Max. air output 761 m³/h
 Air recirculation
 Plinth installation

Installation accessories
AA 010 410

Air exhaust grille air recirculation
 Stainless steel-coloured, 90 cm,
 including installation fittings, height
 adjustable.

Special accessories
AA 413 110

2 activated charcoal filter with high
 efficient odour reduction due to
 increased surface. For remote fan unit
 plinth AR413 121/122

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

Output

Performance output level 3/4:
 Air output according to EN61591.
 Sound power and sound pressure
 depending on built-in situation.
 Air recirculation:
 638 / 761 m³/h.
 Power levels depend on the motorless
 appliances, see table on page 284.

Features

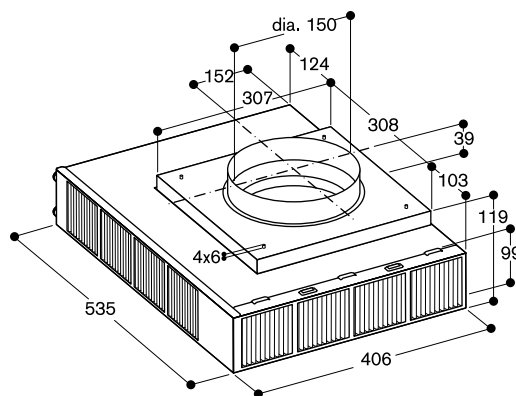
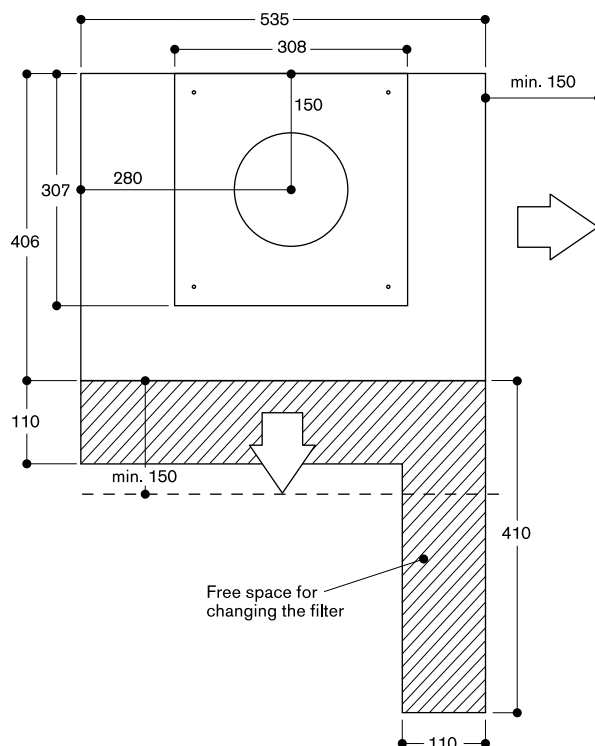
4 power levels.
 Stainless steel housing, zinc-plated.
 Pipe connection pieces on intake side:
 1 x NW 150 round.
 Retaining bracket for installation on the
 ceiling or side of a cupboard enclosed.
 2 activated charcoal filters enclosed ex
 factory.

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.
 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 200 W.
 Connecting cable 1.8 m with plug.


View from above




CV 282 100

Frameless for flush mounting
Width 80 cm
Air extraction/Air recirculation
Delivery without ducting

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.

CA 052 300

Griddle plate in cast aluminium
Non-stick.

For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots.

For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø 21 cm cooking.

CA 282 110

1 activated charcoal filter with high
efficient odour reduction due to
increased surface. For air recirculation
module CA 282 810.

Installation accessories with further
details on page 260 – 273.

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
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output
level 3/Intensive:

Air output according to EN 61591.

Sound power level according to
EN 60704-3.

Sound pressure level according to
EN 60704-2-13.

Odour reduction for air recirculation in
accordance with EN 61591.

Air extraction:

540 / 690 m³/h.

69 / 75 dB (A) re 1 pW.

57 / 63 dB (A) re 20 µPa.

Air recirculation:

505 / 620 m³/h.

71 / 75 dB (A) re 1 pW.

59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

Handling

Twist-Pad control with removable
magnetic knob.

User friendly control with bicoloured
display (white / orange).

Cooking zone, and cooking area
marking.

Electronic power control of the
cooking zone in 17 output levels.

Control of ventilation system with

3 electronically controlled power levels
and 1 intensive mode.

Features

Flex function for rectangular cooking
areas.

Automatic pot detection when the
cooktop is switched on.

Professional cooking function.

Cooking sensor function (in use with
cooking sensor CA.060.300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Automatic sensor-controlled
performance adjustment of the
ventilation system.

Automatic activation of the ventilation
system when a cooking zone is used.
Interval ventilation, 6 min.

Sensor-controlled run-on function.

Grease filter and air recirculation filter
saturation indicator.

Removable, dishwasher-safe grease
filter unit.

Enamelled, dishwasher-safe cover for
ventilation system.

Fan technology with highly efficient,
brushless DC motor (BLDC).

Airflow-optimised interior for efficient
air circulation.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Consumption data

Energy efficiency class A.

Energy consumption 49.5 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

Sound level min. 61 dB / max. 69 dB
normal mode.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Detachable, dishwasher-safe two-stage
overflow protection.

Removable overflow container, 2-litre
capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

Worktop depth: min. 60 cm, with
shortened drawers. Full drawer depth
can be used from 70 cm.

Immersion depth 205 mm.

Ducting system for air extraction or air
recirculation must be ordered
separately as a special accessory.

Connection piece for air extraction:
flat duct DN 150.

In air extraction a one-way flap with a
maximum opening pressure of 65 Pa
should be installed.

For optimum performance in air
recirculation we recommend an
outflow surface area of at least
720 cm².

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.
Appliance must be fixed from
underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 30 kg.

The appliance must be freely
accessible from below.

When installing a ventilation hood with
air extraction mode and a chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

The bearing capacity and stability, in
the case of thin worktops in particular,
must be supported using suitable

substructures. Take into account the
appliance weight and additional loads.
Installation is possible in worktops
made of stone, synthetics or solid
wood. Heat resistance and watertight
sealing of the cut edges must be
observed. Concerning other materials
please consult the worktop
manufacturer.

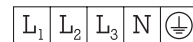
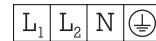
The groove must be continuous and
even, so that uniform placing of the
appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimen-
sional tolerances of the glass ceramic
cooktop and the worktop cut-out.

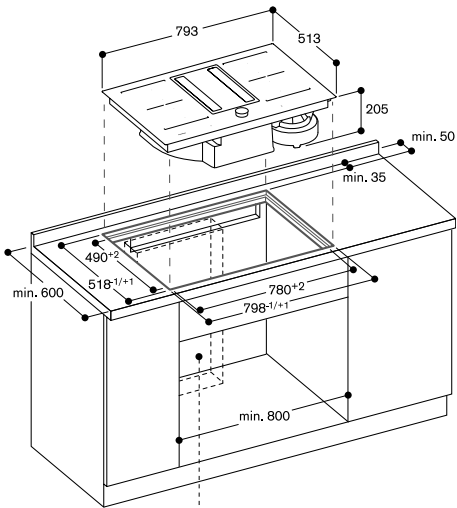
Please read additional planning notes
on page 240 – 241.

Connection

Total connected load 7.6 kW.

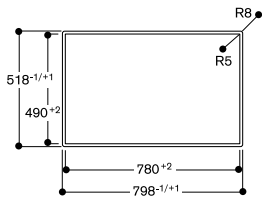
Connecting cable 1.2 m without plug.



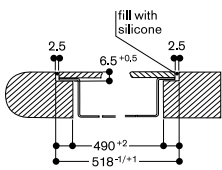


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

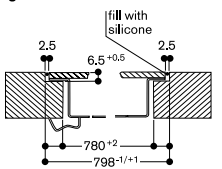
View from above



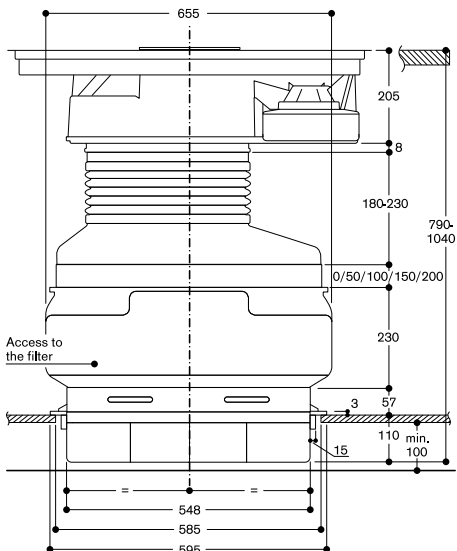
Cross section



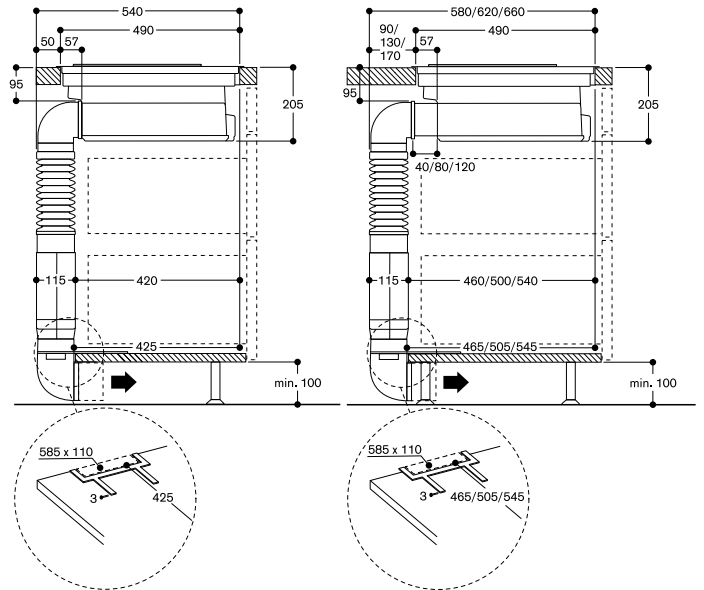
Longitudinal section



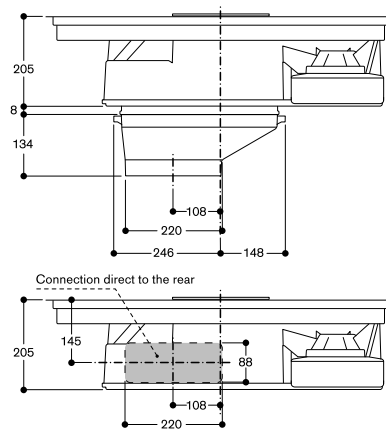
Front view of CV 282 with air recirculation module CA 282 810



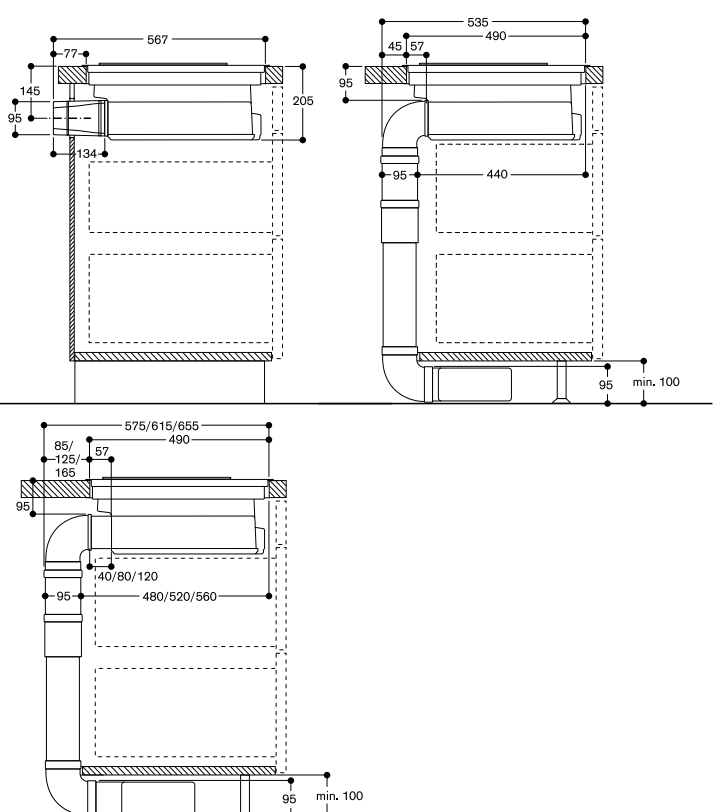
Side view of CV 282 with air recirculation module CA 282 810



Front view CV 282 with flat duct connecting piece CA 284 010



Side view of CV 282 with flat duct connecting piece CA 284 010





CV 282 110

Stainless steel frame
Width 80 cm
Air extraction/Air recirculation
Delivery without ducting

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.

CA 052 300

Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.

CA 060 300

Cooking sensor for temperature
regulation within pots.
For flex induction cooktop.

CA 230 100

Black magnetic knob for induction
cooktop 200 series.

GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø 15 cm cooking
zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 18 cm cooking
zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø 21 cm cooking.

CA 282 110

1 activated charcoal filter with high
efficient odour reduction due to
increased surface. For air recirculation
module CA 282 810.

Installation accessories with further details on page 260 – 273.

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
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

2 flex induction cooking areas
19x23 cm (2200 W, with booster
3700 W), linked together 38x23 cm
(3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output
level 3/Intensive:

Air output according to EN 61591.
Sound power level according to
EN 60704-3.

Sound pressure level according to
EN 60704-2-13.

Odour reduction for air recirculation in
accordance with EN 61591.

Air extraction:
540 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.

Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

Handling

Twist-Pad control with removable
magnetic knob.

User friendly control with bicoloured
display (white / orange).

Cooking zone, and cooking area
marking.

Electronic power control in 17 output
levels.

Control of ventilation system with
3 electronically controlled power levels
and 1 intensive mode.

Features

Flex function for rectangular cooking
areas.

Automatic pot detection when the
cooktop is switched on.

Professional cooking function.

Cooking sensor function (in use with
cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Automatic sensor-controlled
performance adjustment of the
ventilation system.

Automatic activation of the ventilation
system when a cooking zone is used.
Interval ventilation, 6 min.

Sensor-controlled run-on function.
Removable, dishwasher-safe grease
filter unit.

Grease filter, dishwasher-safe.

Enamelled, dishwasher-safe cover for
ventilation system.

Fan technology with highly efficient,
brushless DC motor (BLDC).

Airflow-optimised interior for efficient
air circulation.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Consumption data

Energy efficiency class A.

Energy consumption 49.5 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

Sound level min. 61 dB / max. 69 dB
normal mode.

Safety

Main switch.

Operation indicator.

Pot detection.

2-stage residual heat indication.

Child lock.

Safety shut-off.

Detachable, dishwasher-safe two-stage
overflow protection.

Removable overflow container, 2-litre
capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

Worktop depth: min. 60 cm, with
shortened drawers. Full drawer depth
can be used from 70 cm.

Immersion depth 205 mm.

Ducting system for air extraction or air
recirculation must be ordered
separately as a special accessory.

Connection piece for air extraction:
flat duct DN 150.

In air extraction a one-way flap with a
maximum opening pressure of 65 Pa
should be installed.

For optimum performance in air
recirculation we recommend an
outflow surface area of at least
720 cm².

Operates with magnetic (induction)
iron pots and pans only. For an optimal
heat distribution, the use of sandwich
bottom cookware is recommended.

Appliance must be fixed from
underneath.

Cooktop clamping range: 20 – 40 mm.

Appliance weight: approx. 30 kg.

The appliance must be freely
accessible from below.

When installing a ventilation hood with
air extraction mode and a chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

The bearing capacity and stability, in
the case of thin worktops in particular,
must be supported using suitable

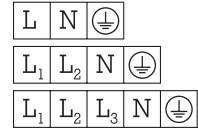
substructures. Take into account the
appliance weight and additional loads.

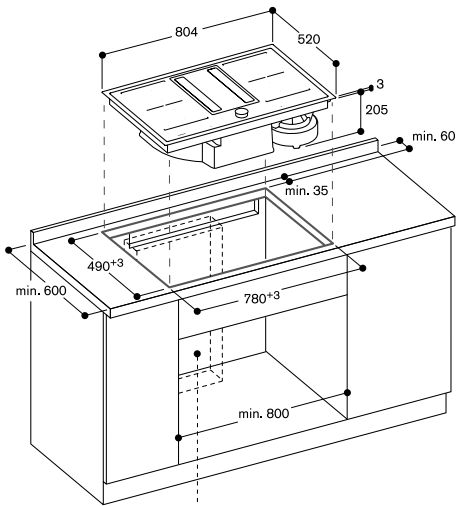
Please read additional planning notes
on page 240 – 241.

Connection

Total connected load 7.6 kW.

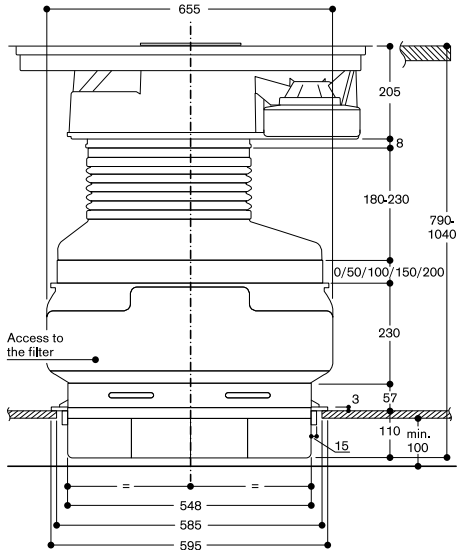
Connecting cable 1.2 m without plug.



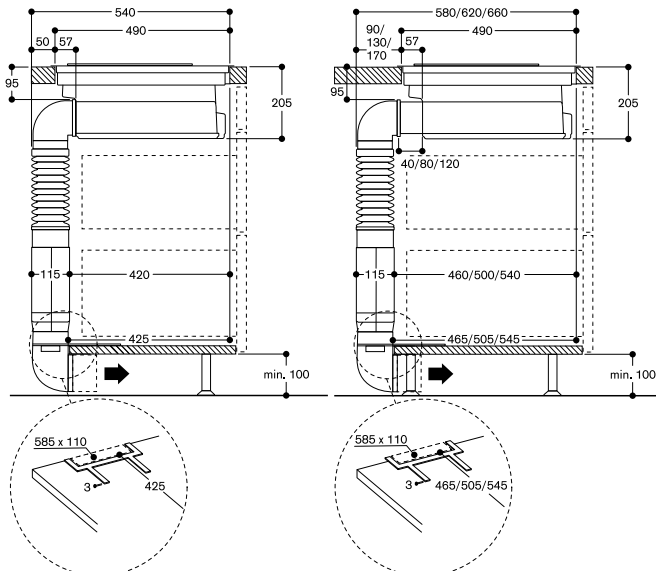


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

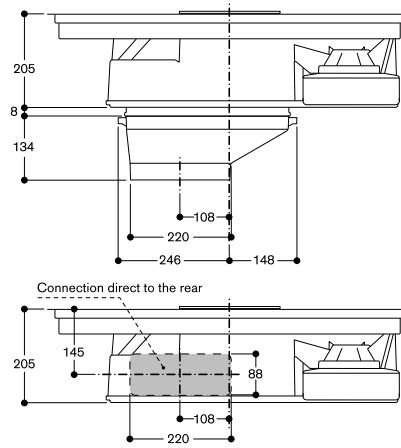
Front view of CV 282 with air recirculation module CA 282 810



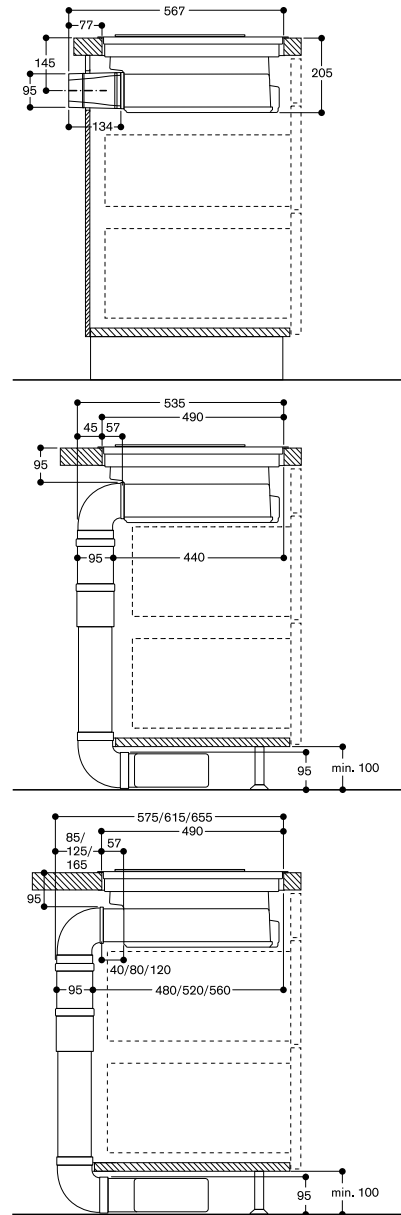
Side view of CV 282 with air recirculation module CA 282 810



Front view CV 282 with flat duct connecting piece CA 284 010



Side view of CV 282 with flat duct connecting piece CA 284 010



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.

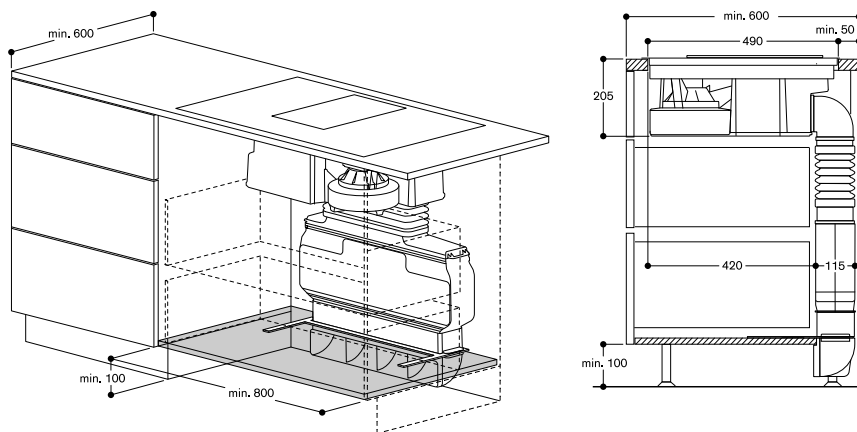
Air recirculation

- 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 cm²).
- Connection piece for air extraction: flat duct DN 150.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 20 cm.

Planning example 1

CV 282 with air recirculation module CA 282 810

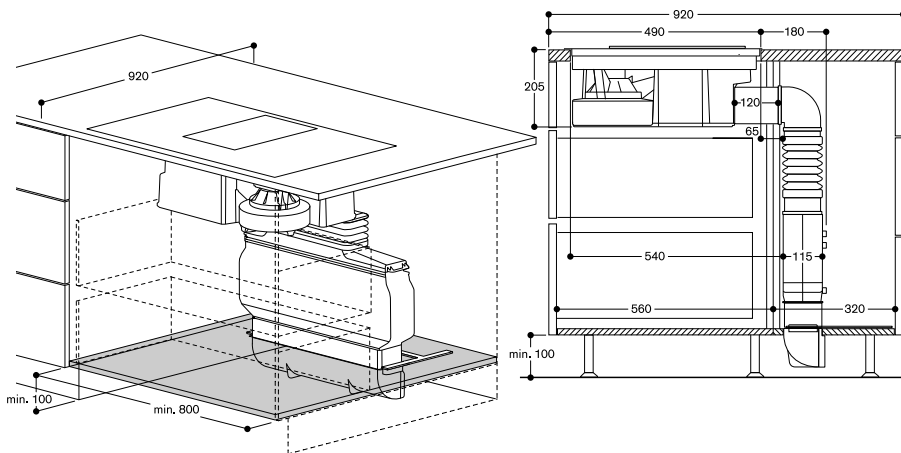
Wall installation, worktop depth 60 cm,
access to the filter for replacement from the front.



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.



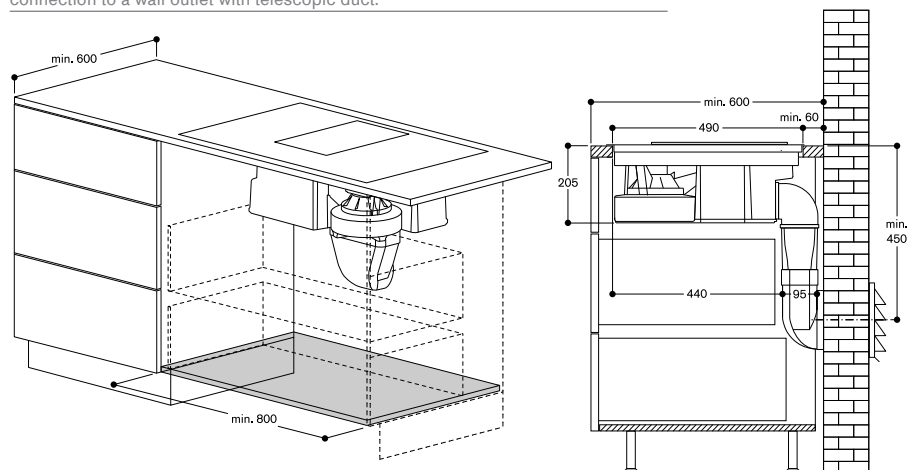
Air extraction

- Installation with the flat duct connecting piece CA 284 010 (available as a special accessory).
- Maximum length of the air extraction ducting system 6 m to assure good performance.
- For optimum air circulation, we recommend ducts with DN 150. Ducting and connection pieces are available as special accessories.
- Two flat ducts must be connected with a pipe connector.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).

Planning example 3

CV 282 with air extraction connecting piece CA 284 010

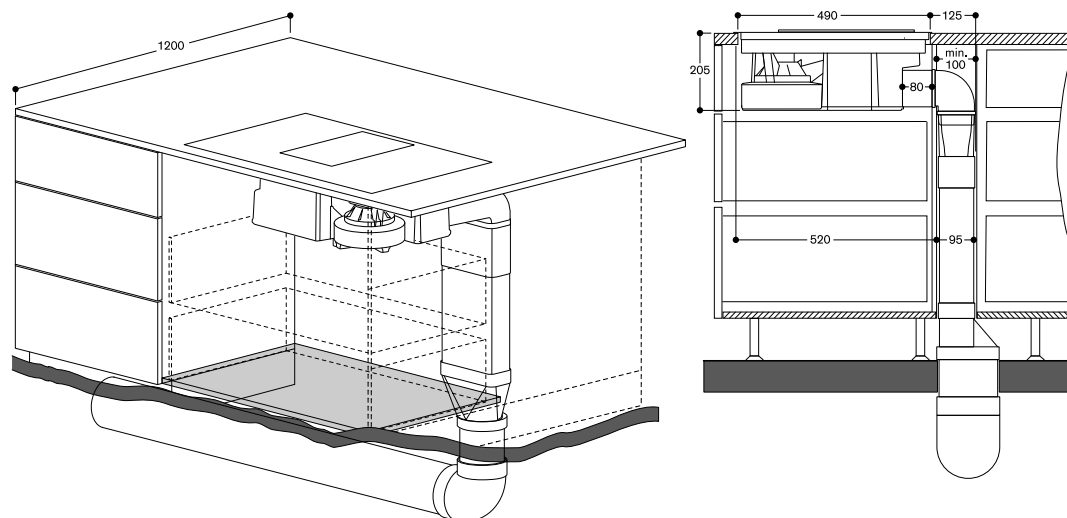
Wall installation, worktop depth 60 cm, connection to a wall outlet with telescopic duct.



Planning example 4

CV 282 with air extraction connecting piece CA 284 010

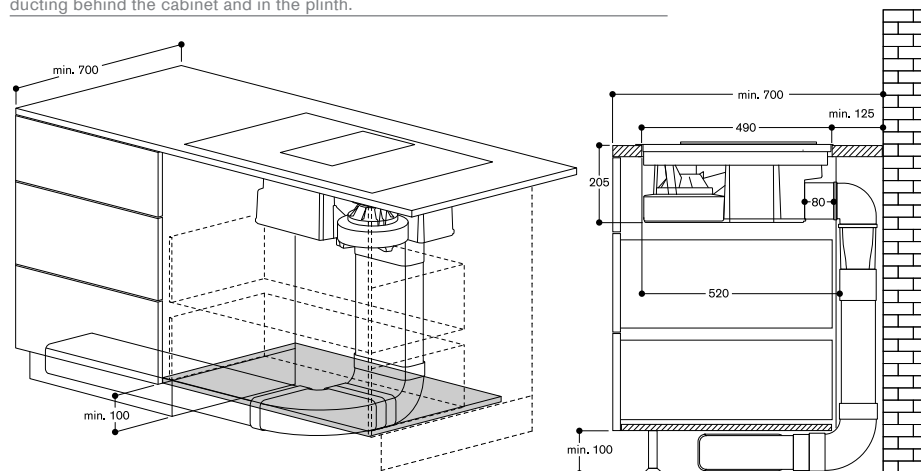
Island installation, worktop depth 1.20 m, ducting directed to the outside via the cellar.



Planning example 5

CV 282 with air extraction connecting piece CA 284 010

Wall installation, worktop depth 70 cm, ducting behind the cabinet and in the plinth.





AI 240 120

Stainless steel with stainless steel control panel
Width 120 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

AI 240 100

Stainless steel with stainless steel control panel
Width 100 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

AI 240 190

Stainless steel with stainless steel control panel
Width 90 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 326

Stainless steel chimney extension-
Length: 1100 mm

AD 220 396

Ceiling collar for chimneys
Stainless steel

AD 223 346

Extension for mounting kit 500 mm

AD 223 356

Adapter for slanted roof left/right

AD 223 366

Adapter for slanted roof front/back

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA010810

AA 200 816

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island hoods

Installation accessories with further details on page 260 – 273.

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 grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 120 cm

Air extraction:

640 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

470 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 100 cm

Air extraction:

620 / 850 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

480 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:

620 / 850 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

480 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Patented rim extraction filter, dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 730 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

The package includes an one-way flap.

Consumption data

Energy efficiency class A/A/A.

Energy consumption 51.6/52.5/52.5 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A

Grease filter efficiency class B/B/B.

Sound level min. 40/40/40 dB / max. 62/62/62 dB normal mode.

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. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

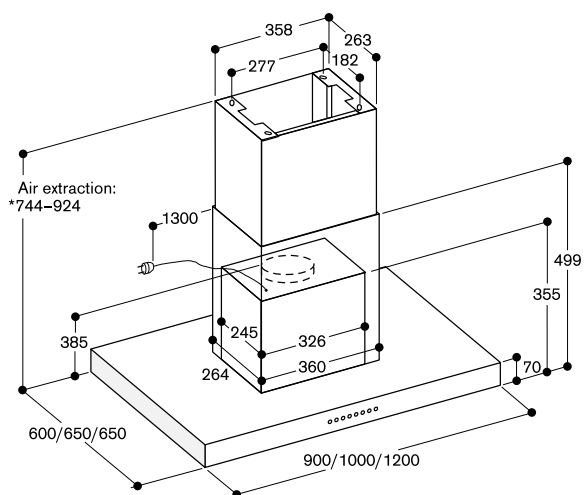
The air recirculation module with activated charcoal filter can be installed on the inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 280/280/280 W.

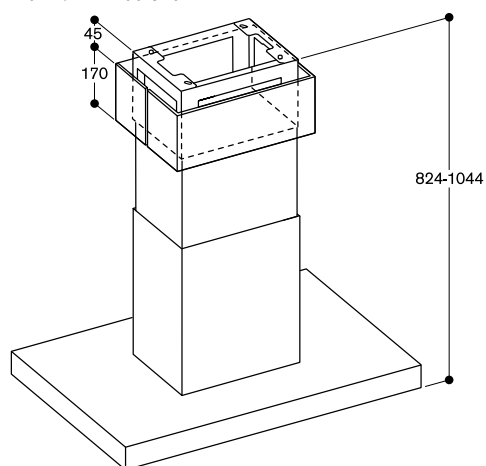
Connecting cable 1.3 m with plug.



Air extraction:
*744-924

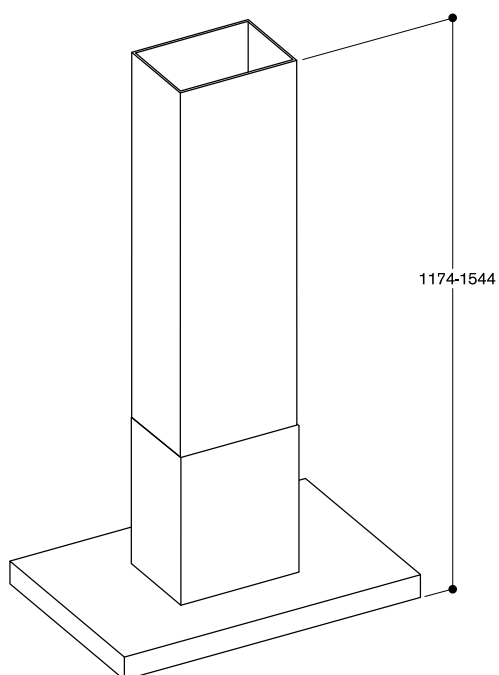
* Suitable for ceiling heights from 2.34 m to 2.52 m;
Specifications refer to the distance of 1.60 m from
the floor to the lower edge of the hood.

AI 240 with AA 200 816



* Suitable for ceiling heights from 2.42 m to 2.64 m;
Specifications refer to the distance of 1.60 m from
the floor to the lower edge of the hood.

AI 240 with AD 200 326 and AD 223 346



* Suitable for ceiling heights from 2.78 m to 3.15 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.



AI 230 120

Stainless steel
Width 120 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

AI 230 100

Stainless steel
Width 100 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

AI 230 190

Stainless steel
Width 90 cm
Air extraction/Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 326

Stainless steel chimney extension-
Length: 1100 mm

AD 220 396

Ceiling collar for chimneys
Stainless steel

AD 223 346

Extension for mounting kit 500 mm

AD 223 356

Adapter for slanted roof left/right

AD 223 366

Adapter for slanted roof front/back

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA010810

AA 200 816

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island hoods.

Installation accessories with further details on page 260 – 273.

Island hood 200 series

AI 230

- Classic Gaggenau design
- Highly efficient extraction of cooking vapours
- Energy-saving, low-noise fan
- Patented filter technology with high grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 120 cm

Air extraction:

640 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

470 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 100 cm

Air extraction:

620 / 850 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

480 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:

620 / 850 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Air recirculation:

480 / 570 m³/h.

68 / 72 dB (A) re 1 pW.

54 / 58 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Patented rim extraction filter, dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 730 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

The package includes an one-way flap.

Consumption data

Energy efficiency class A/A/A.

Energy consumption 51.6/52.5/52.5 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A.

Grease filter efficiency class B/B/B.

Sound level min. 40/40/40 dB / max. 62/62/62 dB normal mode.

Planning notes

The package includes the mounting kit and the two-part chimney with the dimensions from 654 mm to 834 mm.

Individual planning solutions can be implemented using the special accessory chimney extension

AD 200 326 in combination with extension for mounting kit AD 223 346.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

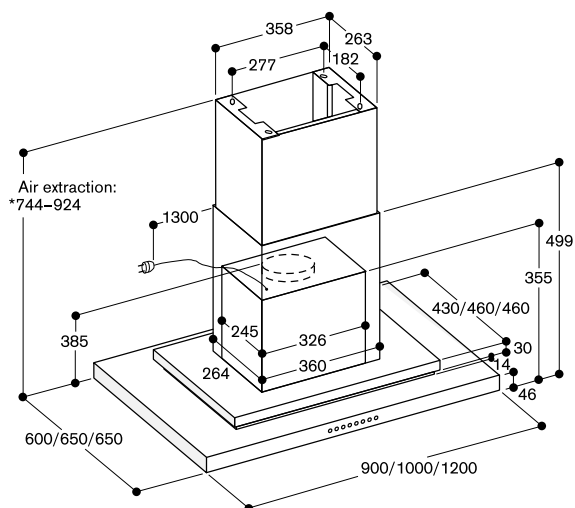
The air recirculation module with activated charcoal filter can be installed on the inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

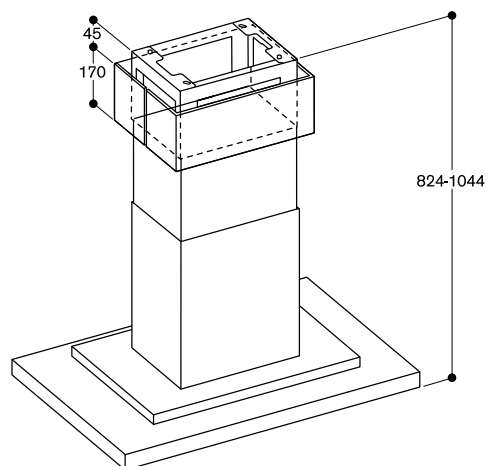
Total connected load 280/280/280 W.

Connecting cable 1.3 m with plug.



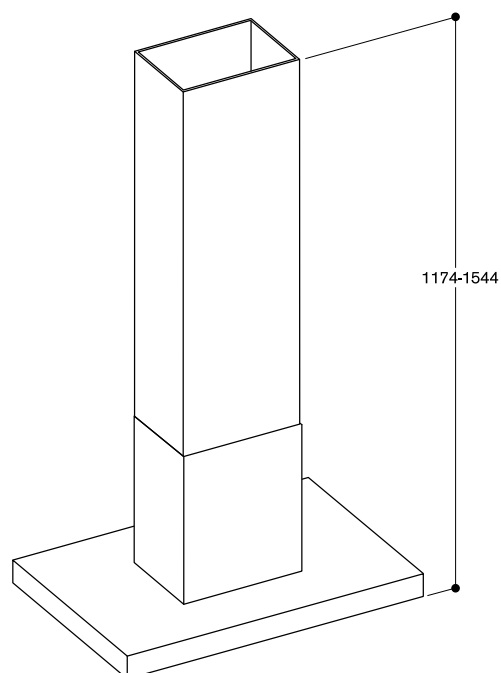
Air extraction:
*744-924

AI 230 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 230 with AD 200 326 and AD 223 346



* Suitable for ceiling heights from 2.78 m to 3.15 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.



AW 240 120

Stainless steel with stainless steel control panel
Width 120 cm
Air extraction/Air recirculation
Delivery with chimney

AW 240 190

Stainless steel with stainless steel control panel
Width 90 cm
Air extraction/Air recirculation
Delivery with chimney

AW 240 170

Stainless steel with stainless steel control panel
Width 70 cm
Air extraction/Air recirculation
Delivery with chimney

Installation accessories

AD 200 322

Stainless steel chimney extension-
Length: 1000 mm

AD 200 392

Ceiling collar for chimneys
Stainless steel

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA010810

AA 200 812

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with wall-mounted hoods.

Installation accessories with further details on page 260 – 273.

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 grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN61591.

Appliance width 120 cm

Air extraction:

600 / 800 m³/h.

64 / 70 dB (A) re 1 pW.

50 / 56 dB (A) re 20 µPa.

Air recirculation:

400 / 460 m³/h.

65 / 68 dB (A) re 1 pW.

51 / 54 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:

610 / 810 m³/h.

66 / 72 dB (A) re 1 pW.

52 / 58 dB (A) re 20 µPa.

Air recirculation:

450 / 530 m³/h.

70 / 74 dB (A) re 1 pW.

56 / 60 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 70 cm

Air extraction:

580 / 740 m³/h.

65 / 71 dB (A) re 1 pW.

51 / 57 dB (A) re 20 µPa.

Air recirculation:

420 / 490 m³/h.

70 / 73 dB (A) re 1 pW.

56 / 59 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Patented rim extraction filter,

dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 929 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

Easy mounting system for simple installation and alignment.

The package includes an one-way flap.

Consumption data

Energy efficiency class A/A/A.

Energy consumption 45.5/38.8/37 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A.

Grease filter efficiency class B/B/B.

Sound level min. 43/44/45 dB /

max. 64/66/65 dB normal mode.

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 chimney extension AD 200 322 or by shortening the lower edge of the inner chimney.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

The air recirculation module with activated charcoal filter can be installed on the external chimney or inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Clearance above electric appliances min. 55 cm.

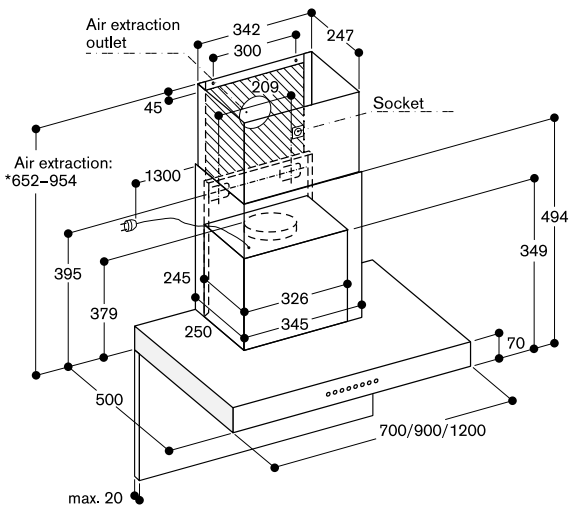
The air recirculation module with activated charcoal filter can be installed on the external chimney or inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

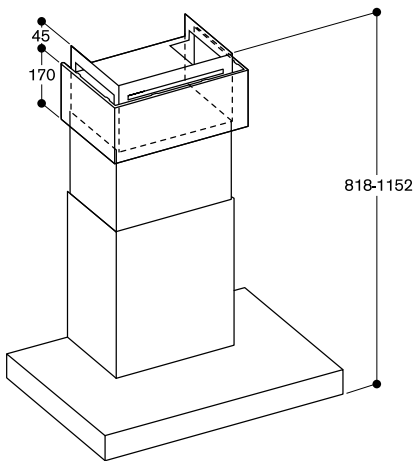
Total connected load 280/275/270 W.

Connecting cable 1.3 m with plug.



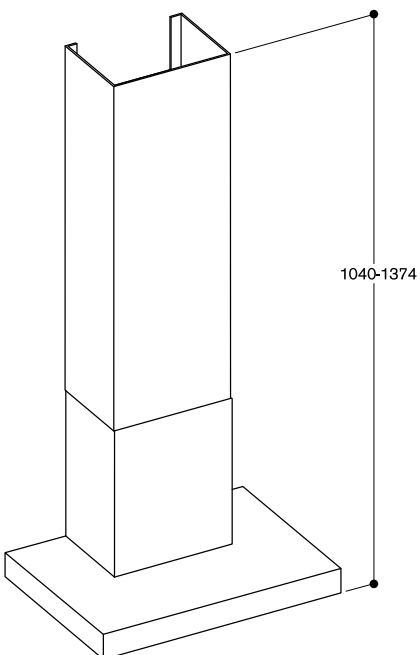
* Suitable for ceiling heights from 2.25 m to 2.55 m;
 Specifications refer to the distance of 1.60 m from the floor
 to the lower edge of the hood.

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/Air recirculation
Delivery with chimney

AW 230 190

Stainless steel
Width 90 cm
Air extraction/Air recirculation
Delivery with chimney

AW 230 170

Stainless steel
Width 70 cm
Air extraction/Air recirculation
Delivery with chimney

Installation accessories

AD 200 322
Stainless steel chimney extension-
Length: 1000 mm

AD 200 392

Ceiling collar for chimneys
Stainless steel

Special accessories

AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 200 812/816 and AA 010 810

AA 200 812

Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with wall-mounted hoods.

Installation accessories with further details on page 260 – 273.

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 grease absorption
- Rim extraction filter with flat and easy-to-clean stainless steel underside
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 120 cm

Air extraction:
600 / 800 m³/h.
64 / 70 dB (A) re 1 pW.
50 / 56 dB (A) re 20 µPa.

Air recirculation:
400 / 460 m³/h.
65 / 68 dB (A) re 1 pW.
51 / 54 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 90 cm

Air extraction:
610 / 810 m³/h.
66 / 72 dB (A) re 1 pW.
52 / 58 dB (A) re 20 µPa.

Air recirculation:
450 / 530 m³/h.
70 / 74 dB (A) re 1 pW.
56 / 60 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 70 cm

Air extraction:
580 / 740 m³/h.
65 / 71 dB (A) re 1 pW.
51 / 57 dB (A) re 20 µPa.

Air recirculation:
430 / 490 m³/h.
70 / 73 dB (A) re 1 pW.
56 / 59 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator. Patented rim extraction filter, dishwasher-safe.

Neutral white LED light (3600 K), continuously dimmable.

Lamp output 4x5 W.

Illuminance 929 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

Easy mounting system for simple installation and alignment.

The package includes a one-way flap.

Consumption data

Energy efficiency class A/A/A.

Energy consumption 45.5/38.8/37 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A.

Grease filter efficiency class B/B/A.

Sound level min. 43/44/45 dB / max. 64/66/65 dB normal mode.

Planning notes

The package includes the two-part chimney with the dimensions from 582 mm to 864 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 55 cm.

The air recirculation module with activated charcoal filter can be installed on the external chimney or inner chimney.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

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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.

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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.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

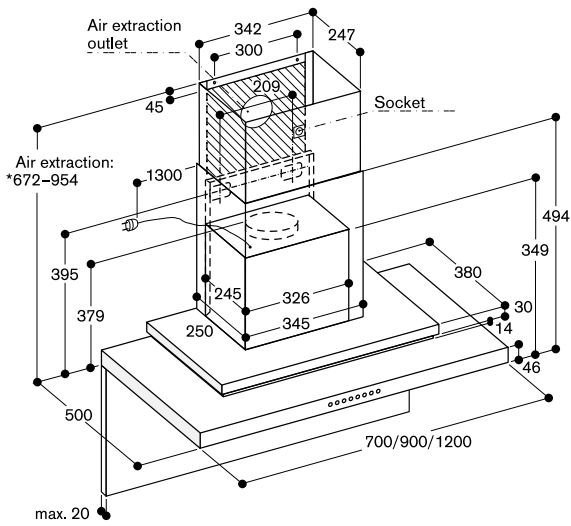
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

When installing a ventilation hood with air recirculation mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

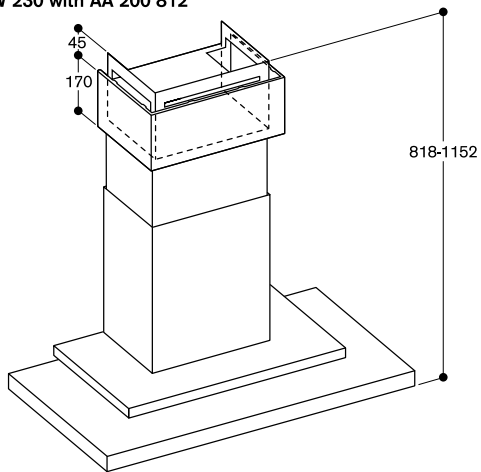
Total connected load 280/275/270 W.

Connecting cable 1.3 m with plug.



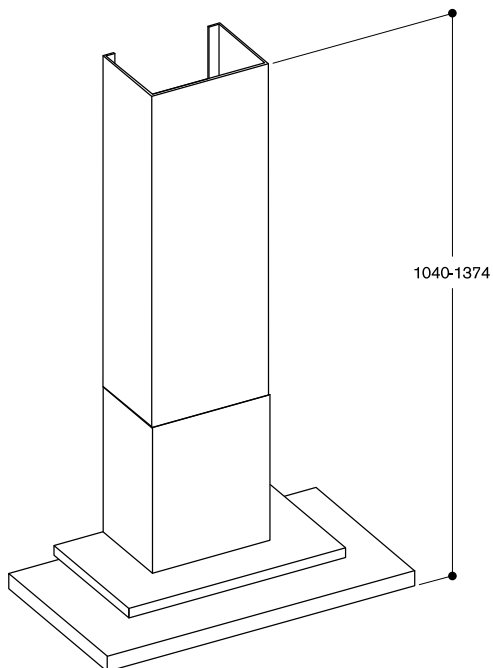
* Suitable for ceiling heights from 2.27 m to 2.55 m;
 Specifications refer to the distance of 1.60 m from
 the floor to the lower edge of the hood.

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.



AW 250 192[▼]

Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction/Air recirculation
Delivery without chimney

AW 251 192[▼]

Full glass front in Gaggenau Metallic
Width 90 cm
Air extraction/Air recirculation
Delivery without chimney

AW 253 192[▼]

Full glass front in Gaggenau Silver
Width 90 cm
Air extraction/Air recirculation
Delivery without chimney

AW 250 172[▼]

Full glass front in Gaggenau Anthracite
Width 70 cm
Air extraction/Air recirculation
Delivery without chimney

AW 251 172[▼]

Full glass front in Gaggenau Metallic
Width 70 cm
Air extraction/Air recirculation
Delivery without chimney

AW 253 172[▼]

Full glass front in Gaggenau Silver
Width 70 cm
Air extraction/Air recirculation
Delivery without chimney

[▼] Available 2nd quarter 2017

Installation accessories

AD 200 012

Stainless steel air extraction chimney

Special accessories

AA 250 112

2 regenerable activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 25x 192 and AW 25x 172.
Odour reduction: 90%
Extended change interval of the activated charcoal filter: regenerable up to 30 times.
Regenerable in the oven at 200 °C.

AA 250 113

2 activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 25x 192 and AW 25x 172.
Odour reduction: 86%
For installation in the appliance.
Suitable for the preparation of fish and seafood due to special treatment.

Wall-mounted hood 200 series

AW 250/AW 251/AW 253

- Angled vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN61591.

Sound power level according to EN60704-3.

Sound pressure level according to EN60704-2-13.

Odour reduction for air recirculation in accordance with EN61591.

Appliance width 90 cm

Air extraction:

530 / 960 m³/h.

57 / 70 dB (A) re 1 pW.

42 / 55 dB (A) re 20 µPa.

Air recirculation:

460 / 670 m³/h.

68 / 78 dB (A) re 1 pW.

54 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Appliance width 70 cm

Air extraction:

530 / 970 m³/h.

57 / 70 dB (A) re 1 pW.

43 / 56 dB (A) re 20 µPa.

Air recirculation:

470 / 680 m³/h.

68 / 78 dB (A) re 1 pW.

54 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 95%

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter and activated charcoal filter saturation indicator.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Integrated WiFi module for digital services (Home Connect).

The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country. Home Connect Services are not available in every country – for further information please check:

www.home-connect.com

Metal grease filter, dishwasher-safe.

Glass filter cover in Gaggenau Anthracite.

2 activated charcoal filter fitted in appliance ex factory.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 2x3 W.

Illuminance 460 lx.

Indirect LED light (3000 K), dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

Easy to clean inner frame.

Easy mounting system for simple installation and alignment.

Consumption data

Energy efficiency class A+/A+.

Energy consumption 31.4/31.8 kWh/year.

Ventilation efficiency class A/A.

Illumination efficiency class A/A.

Grease filter efficiency class B/B.

Sound level min. 42/42 dB /

max. 57/57 dB

normal mode.

Planning notes

The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.

Clearance above gas appliances min. 60 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 45 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

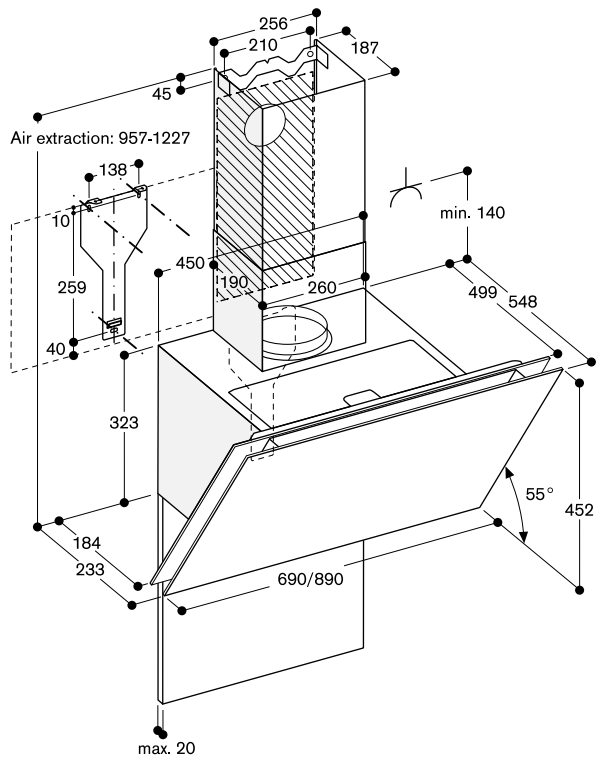
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

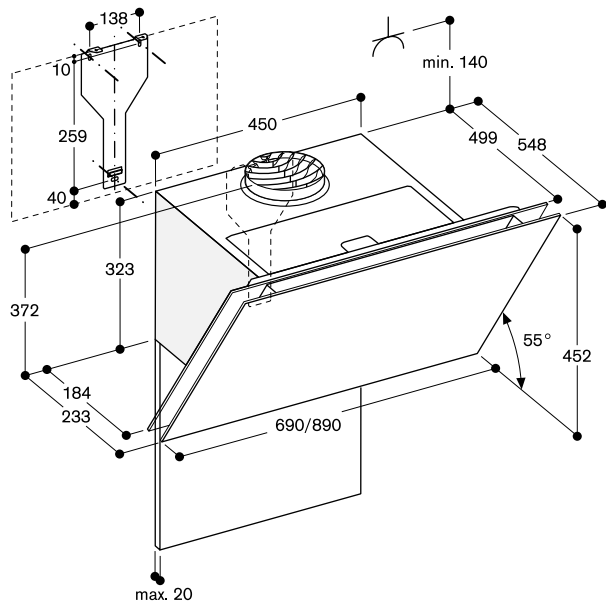
Total connected load 270/270 W.

Connecting cable 1.3 m with plug.

Air extraction



Air recirculation





AW 270 192[†]

Full glass front in Gaggenau Anthracite
Width 90 cm

Air extraction/Air recirculation
Delivery without chimney

AW 271 192[†]

Full glass front in Gaggenau Metallic
Width 90 cm

Air extraction/Air recirculation
Delivery without chimney

AW 273 192[†]

Full glass front in Gaggenau Silver
Width 90 cm

Air extraction/Air recirculation
Delivery without chimney

[†] Available 2nd quarter 2017

Installation accessories

AD 200 012

Stainless steel air extraction chimney

Special accessories

AA 270 112

2 regenerable activated charcoal filter
For air recirculation.

Combinable with the wall-mounted
hood AW 27x 192.

Odour reduction: 90%

Extended change interval of the
activated charcoal filter: regenerable
up to 30 times.

Regenerable in the oven at 200 °C.

AA 270 113

2 activated charcoal filter

For air recirculation.

Combinable with the wall-mounted
hood AW 27x 192.

Odour reduction: 86%

For installation in the appliance.

Suitable for the preparation of fish and
seafood due to special treatment.

Wall-mounted hood 200 series

AW 270/AW 271/AW 273

- Vertical vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

410 / 730 m³/h.

57 / 70 dB (A) re 1 pW.

43 / 56 dB (A) re 20 µPa.

Air recirculation:

310 / 540 m³/h.

63 / 74 dB (A) re 1 pW.

50 / 61 dB (A) re 20 µPa.

Odour reduction air recirculation 95%.

Features

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter and activated charcoal filter saturation indicator.

Interval ventilation, 6 min.

Cooktop-based ventilation control (with suitable cooktop).

Integrated WiFi module for digital services (Home Connect).

The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.

Home Connect Services are not available in every country – for further information please check:

www.home-connect.com

Metal grease filter, dishwasher-safe.

Glass filter cover in Gaggenau Anthracite.

2 activated charcoal filter fitted in appliance ex factory.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 2x3 W.

Illuminance 460 lx.

Indirect LED light (3000 K), dimmable.

Fan technology with highly efficient, brushless DC motor (BLDC).

Easy to clean inner frame.

Easy mounting system for simple installation and alignment.

Consumption data

Energy efficiency class A.

Energy consumption 37.1 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class C.

Sound level min. 42 dB / max. 57 dB normal mode.

Planning notes

The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.

Clearance above gas appliances min.

60 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 45 cm.

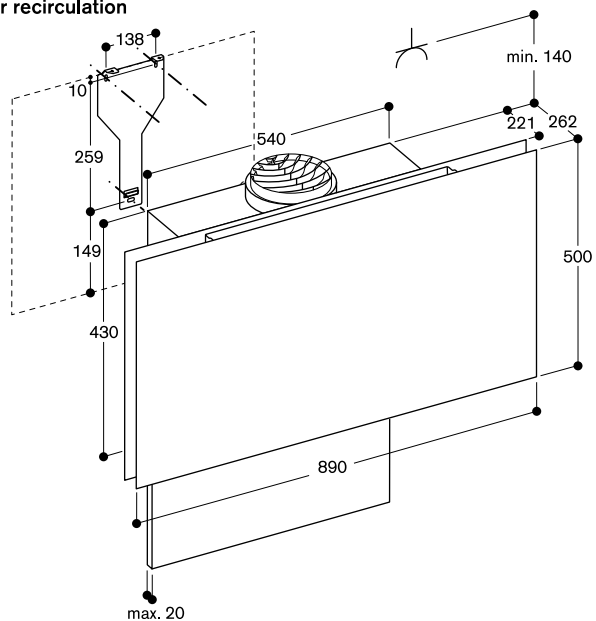
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

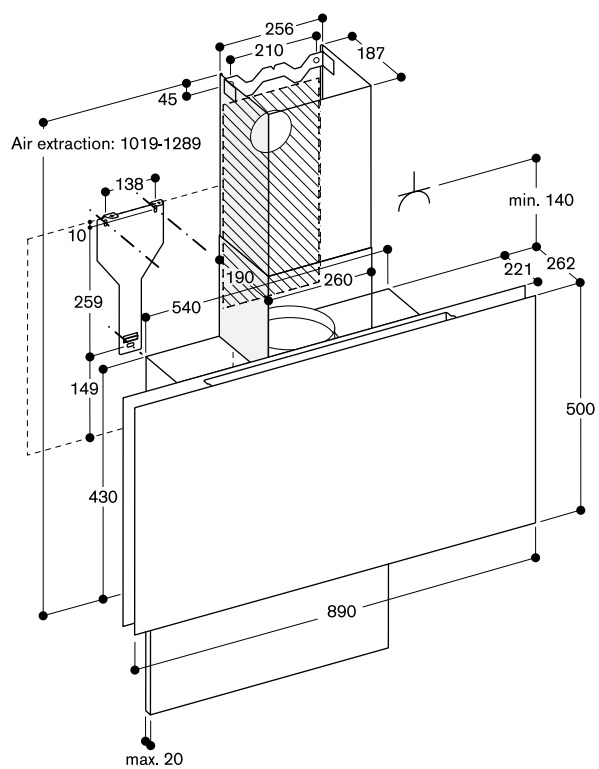
Total connected load 150 W.

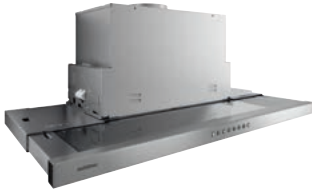
Connecting cable 1.3 m with plug.

Air recirculation



Air extraction





AF 210 191

Stainless steel handle bar
Width 90 cm

Air extraction/Air recirculation

AF 210 161

Stainless steel handle bar
Width 60 cm

Air extraction/Air recirculation

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

AA 210 490

Lowering frame for 90 cm flat kitchen hood

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories with further details on page 260 – 273.

Flat kitchen hood 200 series

AF 210/AF 211

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Steam screen extends by touching the handle bar
- Steam screen and visible corpus made of brushed stainless steel
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals
- Energy efficiency class A+

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm

Air extraction:

520 / 930 m³/h.

56 / 70 dB (A) re 1 pW.

52 / 56 dB (A) re 20 µPa.

Air recirculation:

510 / 890 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

Appliance width 60 cm

Air extraction:

520 / 920 m³/h.

56 / 70 dB (A) re 1 pW.

42 / 56 dB (A) re 20 µPa.

Air recirculation:

520 / 900 m³/h.

62 / 69 dB (A) re 1 pW.

48 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 91%.

Features

Controls at front.

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Stainless steel grease filter, dishwasher-safe.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 3x9 W.

Illuminance 708 lx.

Light can be switched on separately.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

The fan is activated when the steam screen is extended.

Patented technology for extension of the steam screen.

Extendable steam screen 198 mm.

Airflow-optimised interior for efficient air circulation and ease of cleaning.

Patented easy mounting system for simple installation.

The package includes an one-way flap.

Consumption data

Energy efficiency class A+/A+.

Energy consumption

38.3/36.5 kWh/year.

Ventilation efficiency class A/A.

Illumination efficiency class A/A.

Grease filter efficiency class B/B.

Sound level min./max. normal mode

40/56 dB / 40/56 dB.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

To be installed in an upper cabinet without base.

The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

Clearance above electric appliances min. 43 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 269/266 W.

Connecting cable 1.8 m, pluggable.



AF 200 160

Stainless steel handle bar

Width 60 cm

Air extraction/Air recirculation

Installation accessories

AA 210 460

Lowering frame for 60 cm flat kitchen hood

Special accessories

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 210 812.

AA 210 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories with further details on page 260 – 273.

Flat kitchen hood 200 series

AF 200

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- A special mechanism extends the steam screen automatically
- Steam screen and visible corpus made of brushed stainless steel
- Integration of a spice rack is possible
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals
- Energy efficiency class A

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

380 / 690 m³/h.

54 / 66 dB (A) re 1 pW.

50 / 54 dB (A) re 20 µPa.

Air recirculation:

380 / 660 m³/h.

57 / 69 dB (A) re 1 pW.

43 / 55 dB (A) re 20 µPa.

Odour reduction air recirculation 94%.

Features

Controls at front.

3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Grease filter saturation indicator.

Stainless steel grease filter, dishwasher-safe.

Neutral white LED light (3500 K), continuously dimmable.

Lamp output 2 x 3 W.

Illuminance 683 lx.

Light can be switched on separately.

Fan technology with highly efficient, brushless DC motor (BLDC).

Integrated sound insulation for quiet operation.

The fan is activated when the steam screen is extended.

Patented technology for extension of the steam screen.

Extendable steam screen 198 mm.

Airflow-optimised interior for efficient air circulation and ease of cleaning.

Patented easy mounting system for simple installation.
The package includes an one-way flap.

Consumption data

Energy efficiency class A.

Energy consumption 34 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class A.

Grease filter efficiency class B.

Sound level min. 41 dB / max. 54 dB normal mode.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

To be installed in an upper cabinet without base.

The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.

The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

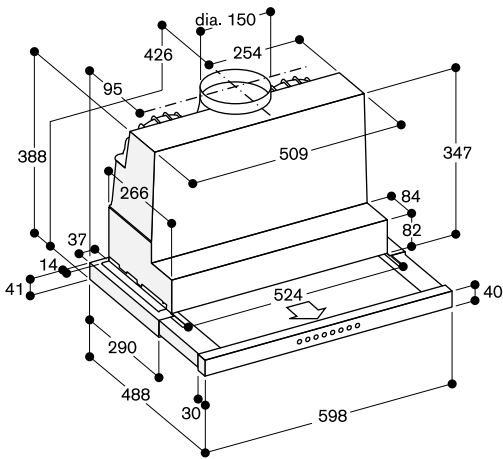
Clearance above electric appliances min. 43 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

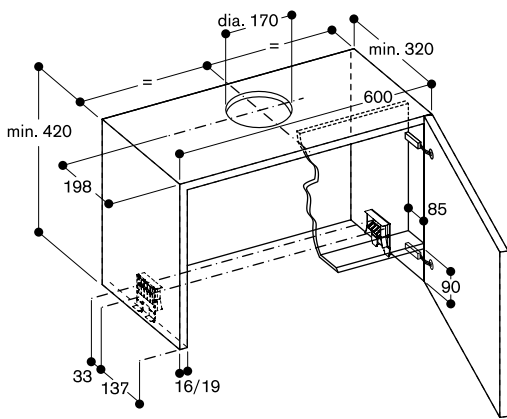
Connection

Total connected load 146 W.

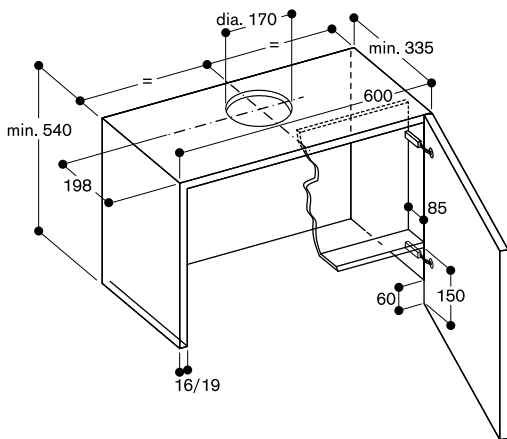
Connecting cable 1.8 m, pluggable.



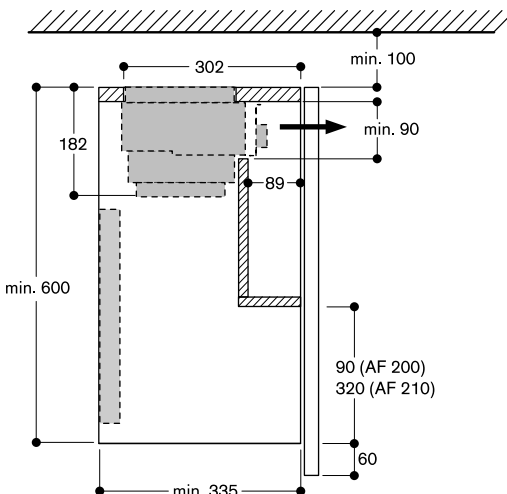
Upper cabinet for AF 200 160



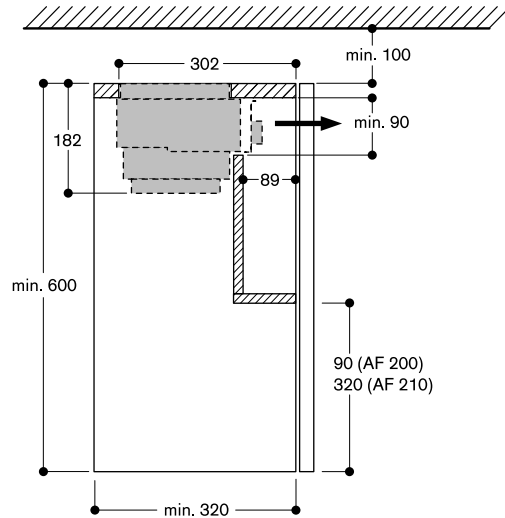
Upper cabinet for AF 200 160 with AA 210 460 lowering frame



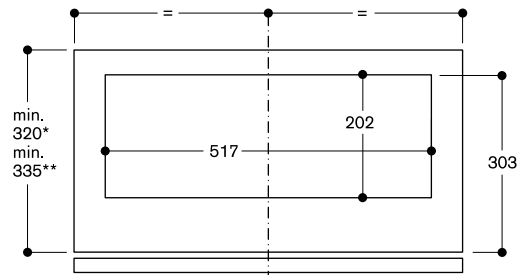
Cross-section of upper cabinet with AA 211 812 and AA 210 490/460 lowering frame



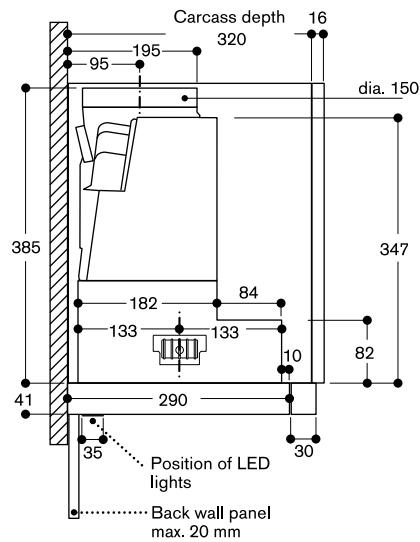
Cross-section of upper cabinet with AA 211 812



View of upper cabinet from above with AA 211 812



* Appliance only
** Appliance with AA 210 490/460 lowering frame





AC 200 190

Stainless steel and glass

Width 86 cm

Air extraction/Air recirculation

AC 200 180

Stainless steel and glass

Width 70 cm

Air extraction/Air recirculation

AC 200 160

Stainless steel and glass

Width 52 cm

Air extraction/Air recirculation

Special accessories

AA 200 510

Remote control for canopy extractor AC 200

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 210 812.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories with further details on page 260 – 273.

Canopy extractor 200 series

AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Energy efficiency class A

Output

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 86 cm

Air extraction:

610 / 820 m³/h.

64 / 71 dB (A) re 1 pW.

50 / 57 dB (A) re 20 µPa.

Air recirculation:

610 / 790 m³/h.

72 / 77 dB (A) re 1 pW.

58 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 94 %.

Appliance width 70 cm

Air extraction:

570 / 770 m³/h.

65 / 72 dB (A) re 1 pW.

51 / 58 dB (A) re 20 µPa.

Air recirculation:

570 / 740 m³/h.

73 / 78 dB (A) re 1 pW.

59 / 64 dB (A) re 20 µPa.

Odour reduction air recirculation 93 %.

Appliance width 52 cm

Air extraction:

550 / 720 m³/h.

67 / 72 dB (A) re 1 pW.

53 / 58 dB (A) re 20 µPa.

Air recirculation:

550 / 690 m³/h.

72 / 77 dB (A) re 1 pW.

58 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 92 %.

Features

3 electronically controlled power levels and 1 intensive mode.

Remote control is available as a special accessory.

Interval ventilation, 6 min.

Run-on function, 6 min.

Grease filter saturation indicator.

Metal grease filter, dishwasher-safe.

Glas filter cover.

Neutral white LED light (4000 K), dimmable.

Lamp output 2 x 1 W.

Illuminance 266 lx.

Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy efficiency class A/A/A.

Energy consumption 52.6/49.1/47.2 kWh/year.

Ventilation efficiency class A/A/A.

Illumination efficiency class A/A/A.

Grease filter efficiency class D/D/D.

Sound level min. 41/42/44 dB / max.

64/65/67 dB normal mode.

Planning notes

Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the filter drawer.

The door of the upper cabinet must be fully open in order to change the activated charcoal filter.

Can be integrated invisibly in upper cabinet.

Vario cooktops with intensive production of vapours like VR/VP/VF should be placed in the middle beneath the hood (in this case air recirculation is not recommended).

Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

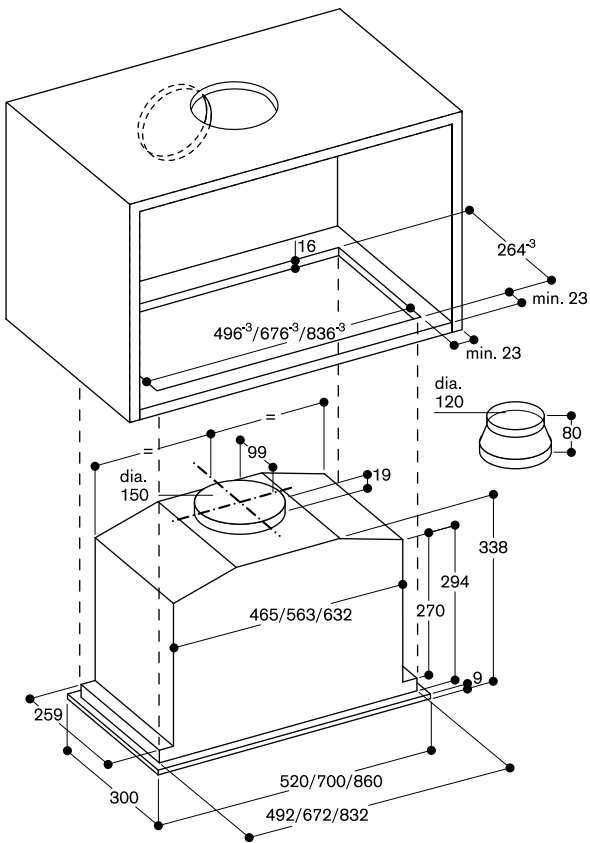
Clearance above electric appliances min. 50 cm.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

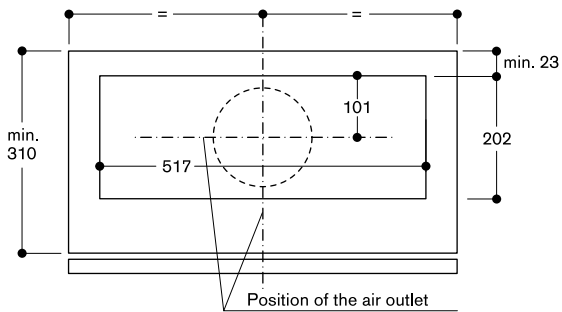
Connection

Total connected load 272/272/272 W.

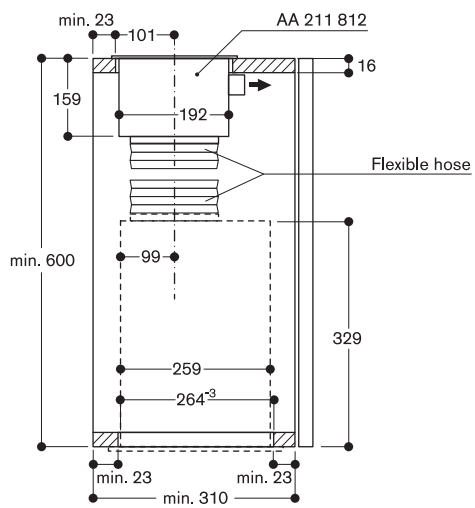
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



Cross-section of upper cabinet with AC 200 and AA 211 812



Air recirculation module with activated charcoal filter

AA 442 810

Air recirculation module with activated charcoal filter

For air recirculation.

Can be combined with island and wall-mounted hood AI 442/AW 442.

Odour reduction comparable to air extraction mode (95%).

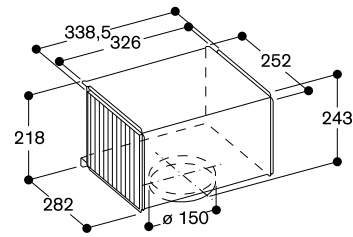
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter

(approx. 1–1.5 years depending on cooking frequency).

For installation on the inner chimney.

Consisting of filter bracket, 2 activated charcoal filter, flexible hose and 2 hose clamps.



AA 200 812

For air recirculation.

Can be combined with wall-mounted hoods AW 230/AW 240/AW 250.

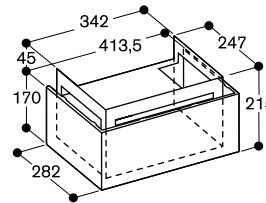
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.

Extended change interval for the activated charcoal filter.

For installation on the external chimney or internal chimney.

Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.



AA 200 816

For air recirculation.

Can be combined with island hoods AI 230/AI 240.

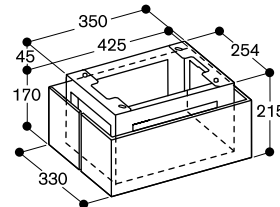
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter.

For installation on the internal chimney.

Includes design panel, activated charcoal filter, flexible hose and 2 hose clamps.



AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface

For air recirculation.

Can be combined with flat kitchen hood series 200/canopy extractor 200 series.

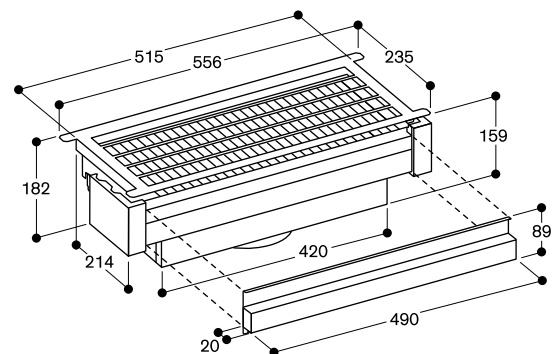
Odour reduction comparable to air extraction mode (95%).

Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.

Extended change interval for the activated charcoal filter.

For assembly in the upper cabinet.

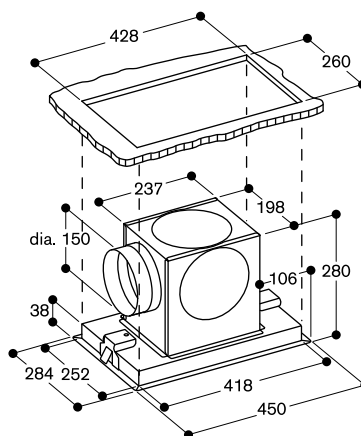
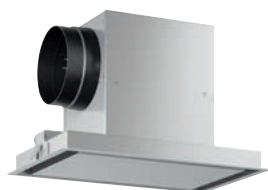
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.



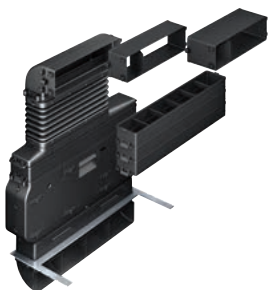
Removable filter panel

AA 010 810

For air recirculation.
 Can be combined with ceiling ventilation AC 250 and AC 402.
 Odour reduction comparable to air extraction mode (95%).
 Extended change interval for the activated charcoal filter.
 Comprises design panel, wall mount, activated charcoal filter, flexible pipe and 2 hose clamps.
 Pipe connection to the front, sideways or at the top.
 Connecting pipe DN 150 round.
 Recommended minimum gap between filter openings and wall: 100 cm.

**Air recirculation module for CV 282****CA 282 810**

For air recirculation.
 Can be combined with the flex induction cooktop with integrated ventilation system CV 282.
 For installation in the cabinet.
 Plinth height min. 10 cm.
 For optimum performance, the recirculated air requires sufficient space in the plinth to escape (outflow surface area at least 720 cm²).
 Odour reduction air recirculation 89%.
 Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
 Filters can be replaced from the front or rear. Accessibility needs to be determined during installation already.
 Allow accessibility to air recirculation module in the lower cabinet for replacing the filter.
 Consists of 1 x 90° bend and 3 extensions for deeper worktops, 1 activated charcoal filter, flexible hose, 4 extensions for height adjustment, 1 x 90° bend with diffuser for the plinth and 1 air recirculation module mount.

**AD9.****Ceiling collar for air chimneys**

Stainless steel/aluminium-lacquered

Covers the fixing screws of wall and island air chimneys as well as uneven gaps at not exactly horizontal ceilings. Allows the installation of customised one-piece wall chimneys and island chimneys without telescope.

**Features**

Ceiling fixture for duct and clip-on cover in the color of chimney.

Planning notes

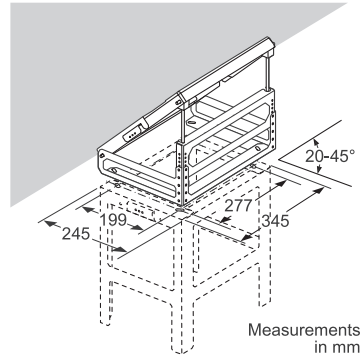
Available for most of the Gaggenau chimney dimensions to fit with standard chimneys.

Accessories | special accessories for ventilation appliances

Adapter for slanted roof

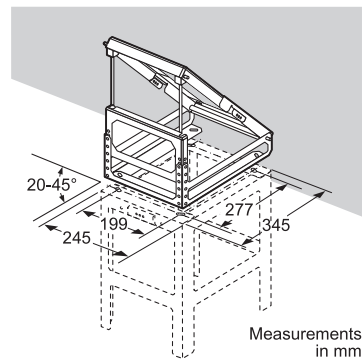
AD 223 366

Adapter for island hood AI 230/240
For installation on a slanted roof
forwards or backwards.
Suitable for slanted roof from
20–45 degrees.



AD 223 356

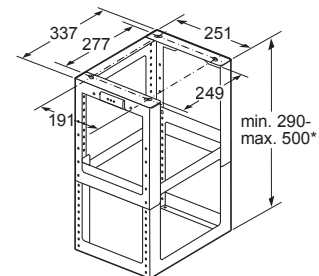
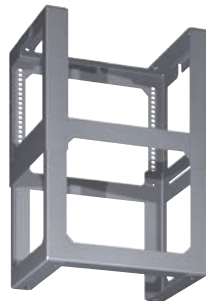
Adapter for island hood
AI 230/240.
For installation on a slanted roof to the
left or to the right.
Suitable for slanted roof from
20–45 degrees.



Extension for mounting kit for island hood AI 230/240

AD 223 346

For a chimney height of 1100–1500 mm.
Appliance height is dependent on the
structure (cabinet height).

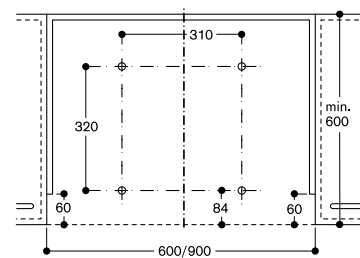
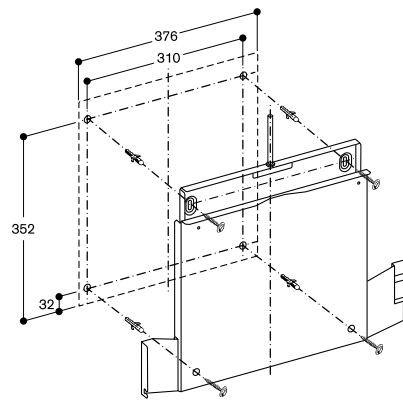
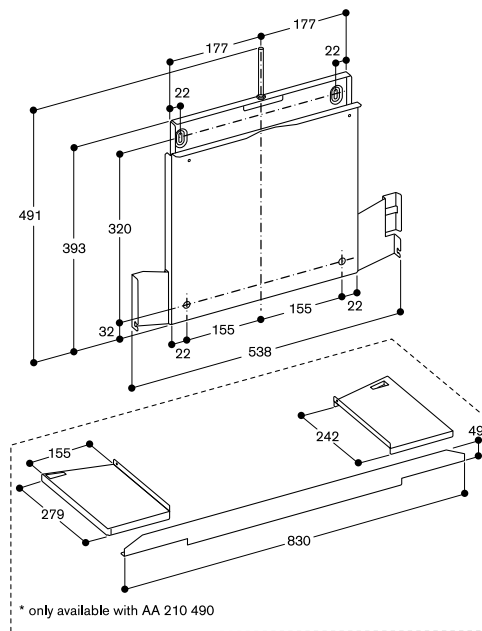
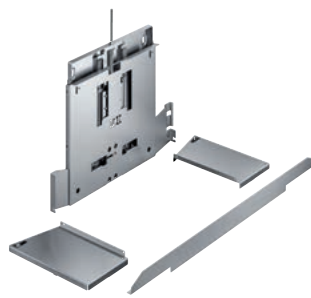


* height-adjustable
in 10 mm increments
measurements in mm

AA 210 490
Lowering frame for 90 cm flat kitchen hood

AA 210 460
Lowering frame for 60 cm flat kitchen hood

Can be combined with flat kitchen hood series 200.
The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet.
For assembly directly on the kitchen wall or reinforced upper cabinet.
For assembly in the upper cabinet. The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.
In combination with a back wall panel >5 mm the lowering frame needs to be lined and the cavity depths must be adapted accordingly.

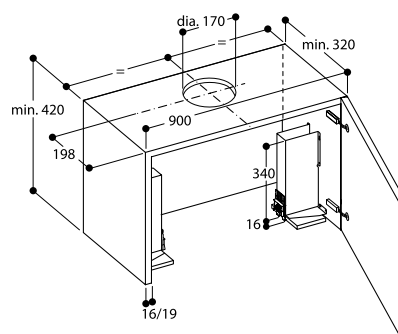


Fitting directly to the kitchen wall

AA 210 491
Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide flat kitchen hoods 200 series.
Flat kitchen hood of 200 series
For left/right assembly in upper cabinets.

For assembly in the upper cabinet.
If the lowering frame AA 210 490 is used, the assembly kit is not needed



Accessories | special accessories for ventilation appliances

CA 230 100

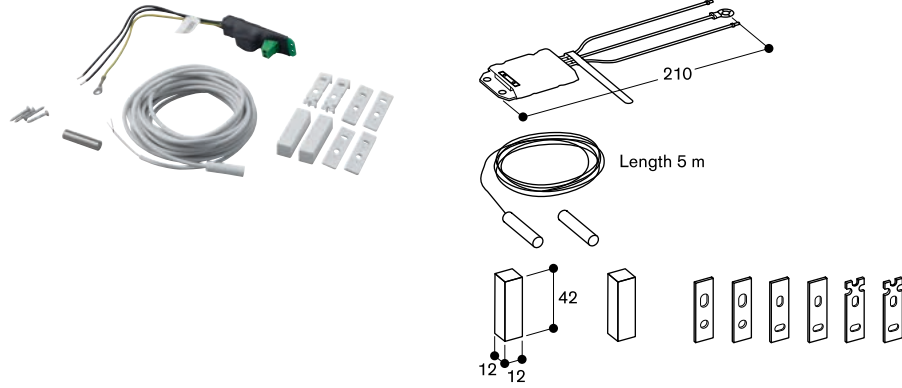
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.



AA 400 510

Window contact switch

Can be combined with motorless appliances 400 series.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The window contact switch is suitable for this purpose.
The ventilation appliance only works when the window is open if a window contact switch is connected. The lighting works even if the window is closed.



AA 200 510

Remote control for canopy extractor AC200



Wall outlet

Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 700 051

Wall outlet

Stainless steel
DN 200 round

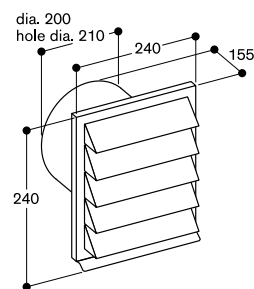
Little loss of airflow due to large stainless steel outlet louvers.

Features

Weatherproof stainless steel louvers.
Integrated one-way flap.
Connecting piece DN 200 round

Planning notes

For use with telescopic wall-duct
AD 702
Wall breakthrough \varnothing 210 mm

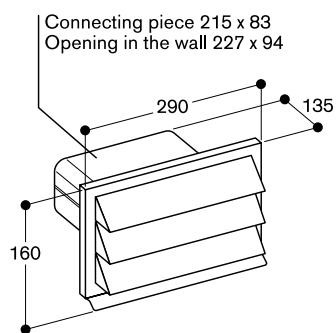


AD 850 050
Wall outlet
 Stainless steel
 DN 150 flat

Little loss of airflow due to large stainless steel outlet louvers.
 Compact dimensions by flat structure.
 Connecting piece flat duct DN 150.

Features
 Weatherproof stainless steel louvers.
 Integrated one-way flap.

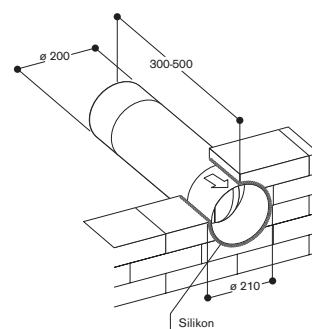
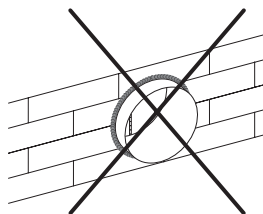
Planning notes
 Direct connection of flat duct DN 150 without pipe connector.
 Wall breakthrough 230 x 110 mm.



AD 702 052
Telescopic wall-duct
 DN 200 round

Features
 Connecting piece DN 200 round.
 Integrated one-way flap.

Planning notes
 For use with wall outlet AD 700 051 or remote fan unit AR 401.

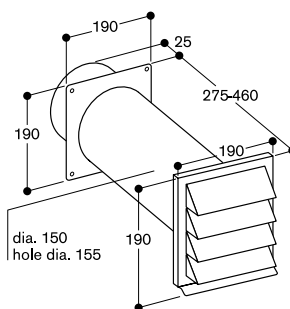


AD 750 051
Wall outlet with telescopic duct
 Stainless steel/Plastic
 DN 150 round

Little loss of airflow due to large stainless steel outlet louvers.

Features
 Weatherproof stainless steel louvers.
 Integrated one-way flap.
 Telescopic wall duct 275-460 mm for round pipe connection piece DN 150.

Planning notes
 For connection of flat duct use connection piece AD 852 042.
 Wall breakthrough \varnothing 155 mm.



Accessories | special accessories for ventilation appliances

Excellent performance thanks to optimal ducting and installation.

Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimises the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.

In Gaggenau's accessories catalogue, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible.

For straight ducting, the use of plastic or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

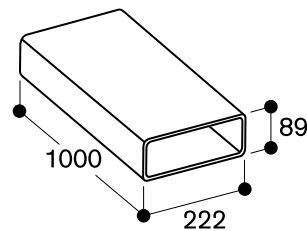
Where space limitations are a concern, the first choice is the Gaggenau flat duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low height and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

The duct diameter.

A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

AD 852 010
Flat duct
Plastic
DN 150 flat
Length 1000 mm

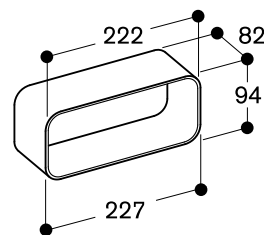


AD 852 040
Flat duct pipe connector
Plastic
DN 150 flat



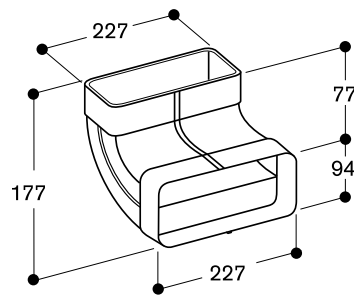
Planning notes

Flat duct pipe connector necessary for: Combination of 2 flat ducts and direct connection of flat duct to AD 854 046 and AD 854 048, also direct connection remote fan AR 403.



AD 852 030

Flat duct bend 90° vertical
Plastic
DN 150 flat

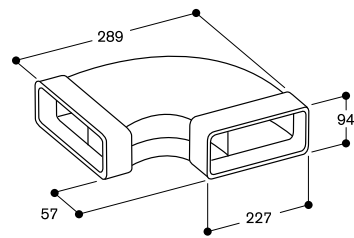


Planning notes

For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.

AD 852 031

Flat duct bend 90° horizontal
Plastic
DN 150 flat

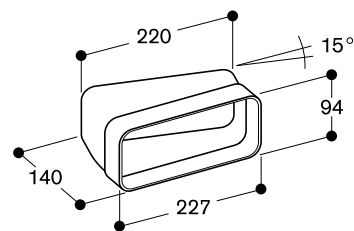


Planning notes

For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.

AD 852 032

Flat duct bend 15° horizontal
Plastic
DN 150 flat

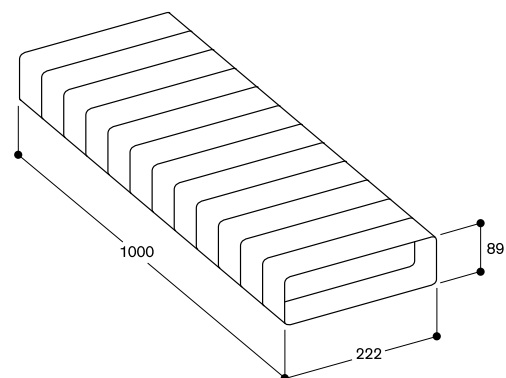


Planning notes

Suitable for providing compensation in cases where there is a slight offset in the duct guide or for duct guides which are not seated square in cramped spaces.

AD 853 010

Flat duct system flex pipe
Plastic
DN 150 flat
Length: 1000 mm



Planning notes

Recommended for the combination with the air collector box AD 704 049 and AL 400 downwards.

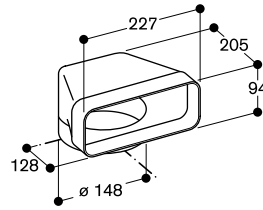
Accessories | special accessories for ventilation appliances

AD 852 042

Flat duct adapter round 90°
Plastic
DN 150 flat

Planning notes

Direct connection to aluflex pipe.

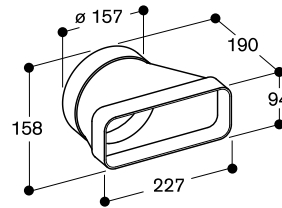


AD 852 041

Flat duct adapter round
Plastic
DN 150 flat

Planning notes

Connection to the round adapter of a remote fan unit or wall box.
In combination with aluflex pipe, the pipe connector RV is necessary.

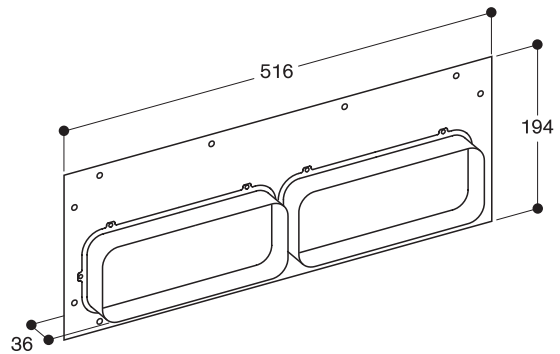


AD 854 045

Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat

Planning notes

Can be fitted on the front or back side of the AL 400.



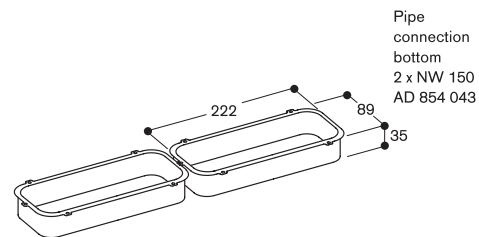
AD 854 045

AD 854 043

Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat

Planning notes

Can be fitted on the underside of the AL 400.
Set of two.



Pipe connection bottom
2 x NW 150
AD 854 043

CA 284 010

Flat duct connecting piece for CV 282
Plastic
DN 150 flat

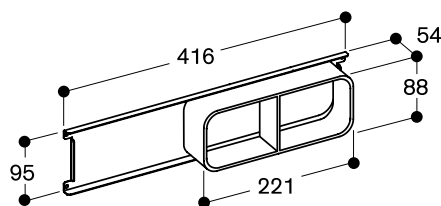
Planning notes

Can be combined with the flex induction cooktop with integrated ventilation system CV 282.
Consists of 1 x 90° bend and 3 extensions for deeper worktops.
1 connecting piece for flat duct DN 150



AD 854 046

Flat duct connecting piece for VL 414/VL 040/AL 041
Metal zinc plated with plastic
DN 150 flat



Planning notes

One piece needed for each VL 414 to be connected to flat ducts.
Outlet to the left/right possible.

Ventilation moulding

AA 414 010

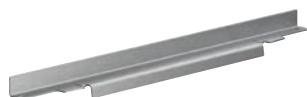
Ventilation moulding for VL 414 next to gas appliance.



Ventilation moulding

LS 041 001

Ventilation moulding for VL 040/041 next to gas appliance.

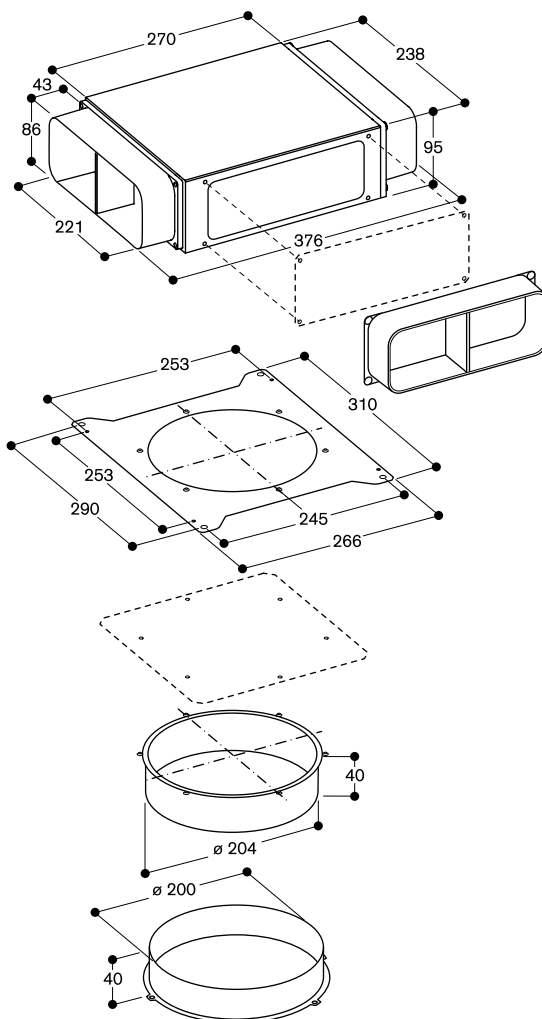


AD 854 048

Air collector box DN 150 flat duct

Planning notes

For connecting 2 x VL to AR 403/413:
2 x DN 150 flat duct air intake.
1 x DN 200 air outlet.
For connecting two filter modules AC 402, integrate a controle module with or without light in between:
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

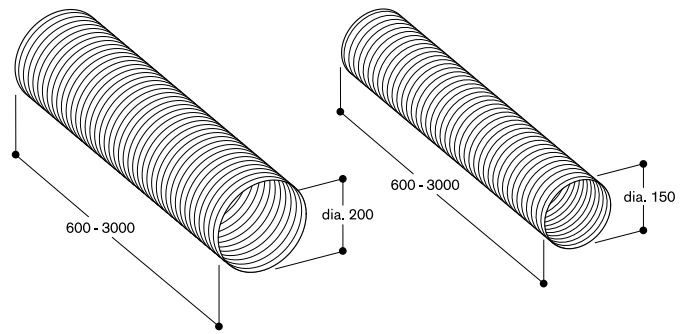


Accessories | special accessories for ventilation appliances

AR 050 200
Aluflex pipe
Aluminium
DN 200 round



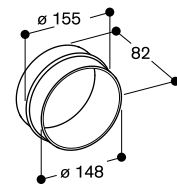
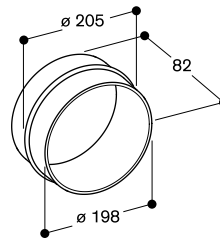
AD 751 010
Aluflex pipe
Aluminium
DN 150 round



Planning notes

Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.

RV 040 200
Pipe connector for aluflex pipe
Metal zinc plated
DN 200 round



RV 040 150
Pipe connector for aluflex pipe
Metal zinc plated
DN 150 round

Planning notes

Pipe connector necessary when 2 aluflex pipes are combined.

RK 040 150
One-way flap for insertion in the exhaust air outlet of the hood



Planning notes

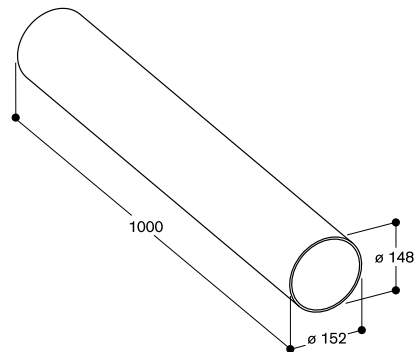
For inserting into hood exhaust air opening

AD 752 010
Round duct
Plastic
DN 150 round



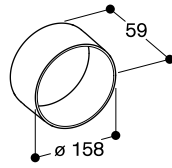
Planning notes

2 round ducts must be connected with the pipe connector AD 754 090.



AD 754 090

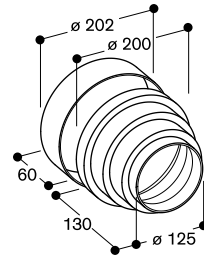
Pipe connector for plastic pipe
Plastic
DN 150 round


Planning notes

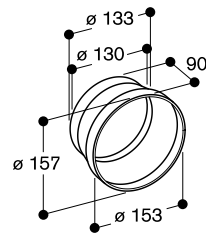
2 round ducts must be connected with the pipe connector AD 754 090.

AD 702 042

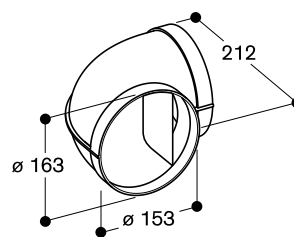
Pipe adapter for small diameter
Metal zinc plated/plastic
DN 200 round


UR 020 151

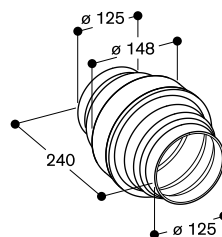
Pipe adapter for small diameter
Plastic
DN 150 round


AD 752 030

Duct bend 90°
Plastic
DN 150 round


AD 752 070

Condensation trap
Plastic
DN 150 round


Planning notes

Recommended under vertical pipe sections. Installation on the bottom end of the pipe.

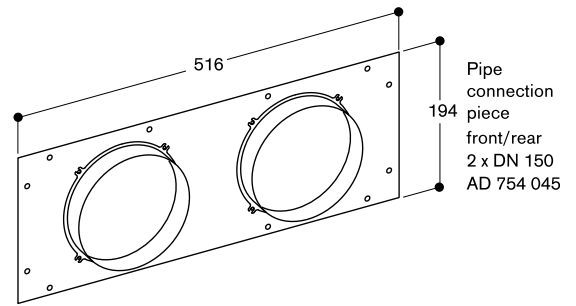
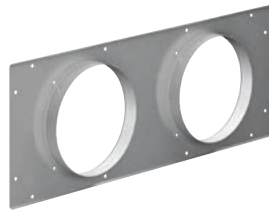
Accessories | special accessories for ventilation appliances

AD 754 045

Connecting piece AL 400 for
aluflex pipe, 2 x DN 150 round
Metal zinc plated
DN 150 round

Planning notes

Can be fitted on the front or back side
of the AL 400.



AD 724 042

Connection piece for round pipe
DN 150

Planning notes

For VL 414/VL 041/VL 040.
For installation to left or right side
of VL additional adaptor AD 724 041 is
necessary.

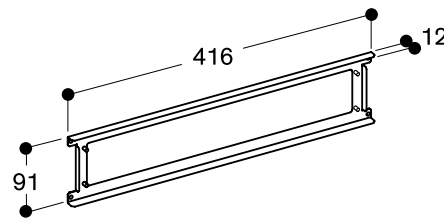


AD 724 041

Round duct connection
additional adaptor for
VL 414/VL 040/VL 041 on the side
Metal zinc plated
DN 150 round

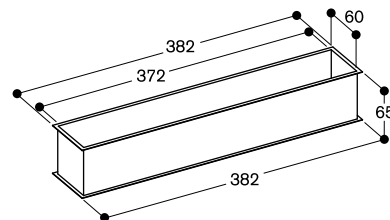
Planning notes

One piece needed for each VL
to be connected to round ducts
DN 150 to the left/right.



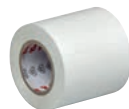
AS 070 001

Connecting pieces for lengthening
when installing beside VK or VF
Metal zinc plated



AD 990 090

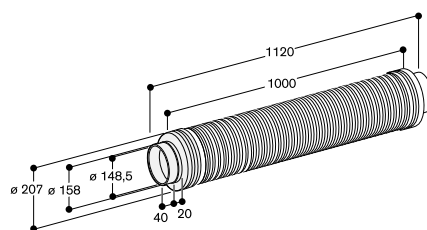
Adhesive tape for duct components
Plastic
10m/roll



Planning notes

In order that ducting is well sealed and
air leaks are consequently prevented,
the adhesive tape AD 990 090 is
necessary at all pipe connection piece
points. The adhesive tape is heat- and
UV-resistant.

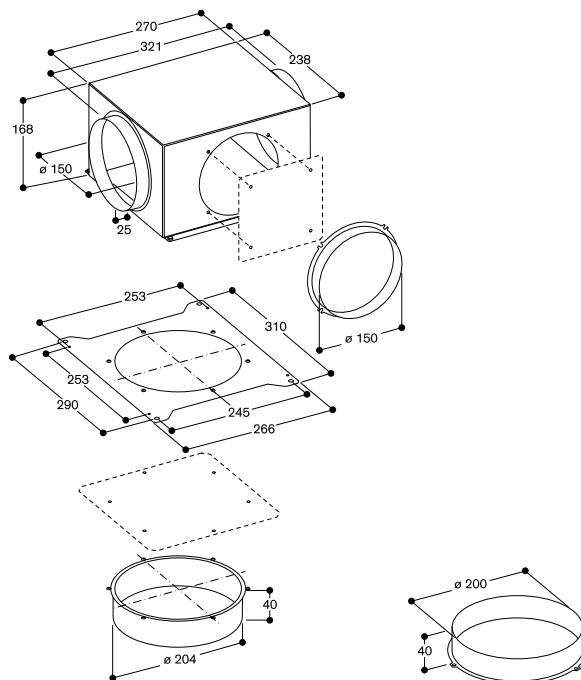
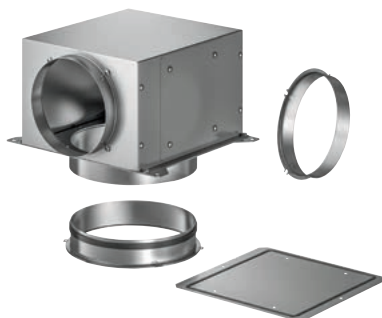
SD 011 150
 Silencer
 Aluminium
 DN 150 round



Planning notes

Noise reduction with straight installation approx. 2 dB(A), duct bend approx. 3–4 dB(A).

AD 754 048
 Air collector box DN 150 round pipe

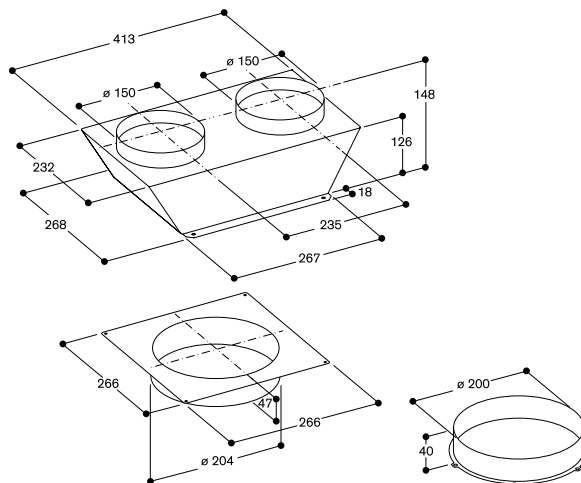


Planning notes

For connecting 2 x VL to AR 403/413:
 2 x DN 150 round duct air intake.
 1 x DN 200 air outlet.

For connecting two filter modules AC 402, integrate a control module with or without light in between:
 2 x DN 150 round duct air intake.
 1 x DN 150 round duct air outlet.

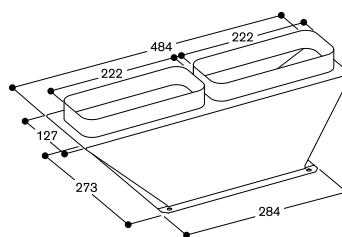
AD 704 048
 Air collector box round duct for AL 400
 Metal zinc plated
 DN 150 round



Planning notes

2 x DN 150 round duct air intake.
 To connect 1 x AL 400 to AR 403/413.
 1 x DN 200 air outlet.

AD 704 049
 Air collector flat duct for AL 400
 Metal zinc plated
 DN 150 flat



Planning notes

2 x DN 150 flat duct air intake
 To connect 1 x AL 400 to remote fan AR 403 / AR 413 bottom side.
 To connect the AL 400 and the remote fan AR 403 / AR 413 the flex duct AD 853 010 is possible and can be shortened to the appropriate length.
 The package includes four cable straps for fixing the flex duct AD 853 010.

Ceiling ventilation 400 series



Appliance type		Ceiling ventilation	Ceiling ventilation	Ceiling ventilation
		Filter module	Control module	Control module
Stainless steel		AC 402 181	AC 482 181	AC 462 181
Air extraction / air recirculation		• / •		
Dimensions				
Width of overall frame	(cm)	80	80	80
Depth of overall frame	(cm)	40	14	14
Height	(cm)	10.5	13.5	13.5
Net weight	(kg)	8	9.5	9.5
Consumption data according to EU regulation 65 / 2014				
Energy efficiency class		B ³		
Energy consumption	kWh/year	52.5 ³		
Ventilation efficiency class		A ³		
Illumination efficiency class		E ³		
Grease filter efficiency class		B ³		
Sound level min. / max. normal mode	dB(A)	50/65		
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		Airflow per remote fan unit with one filter module ²		
Air extraction with AR 400 142 for inside installation	(m ³ /h)	330/490/650/830	-	-
Air extraction with AR 401 142 for outside installation	(m ³ /h)	370/540/650/850	-	-
Air extraction with AR 403 122 for inside installation	(m ³ /h)	390/530/650/840		
Air recirculation with AR 400 142 and AA 010 810	(m ³ /h)	280/420/520/570		
Features				
Infrared remote control			•	•
Power levels			3 plus intensive	3 plus intensive
Run-on function			•/6 min.	•/6 min.
Interval ventilation			•/6 min.	•/6 min.
Grease filter saturation indicator			- / •	- / •
Grease filter art		Rim extraction		
Grease filter units		2		
Art of lighting			Halogen	
Lamp output	(W)		2x20	
Illuminance	(lx)		428	
Lighting colour	(Kelvin)		2.800	
Exhaust air connection bottom / side / top / back		- / - / • / -		
Exhaust air connection piece DN 150 round duct		•		
Exhaust air connection piece DN 150 flat duct		AD 852 042 ¹		
Connecting cable length	(m)		1.75	1.75
Network cable length				
Minimum clearance above cooking position				
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	70/70	70/70	70/70
For electric appliances	(cm)	70	70	70
Connection				
Total connected load	(W)		depending on fan unit	depending on fan unit
Radio frequency interference-suppressed		•	•	•

• Standard. - Not available.

¹ Special accessory.

² For configurations with more than one filter module per fan unit up to 70 m³/h can be added.

³ Values refers to the configuration AC 402 181 (1x), AC 482 181 (1x), with the remote fan unit AR 400 142.



Ceiling ventilation

Light module
AC 472 181

80
14
13.5
9.5

-
-

Halogen
2x20
428
2.800

1.75
2

70/70
70

•

Table ventilations 400 series



Appliance type	Table ventilation	Table ventilation
Stainless steel	AL 400 121	AL 400 191
Air extraction / air recirculation	•/•	•/•
Dimensions		
Height of overall frame	(cm) 0.3	0.3
Surface mounting / flush mounting	•/•	•/•
Extending height	(cm) 33	33
Width on worktop	(cm) 118.4	90.8
Width in lower cabinet	(cm) 113.6	86
Depth on worktop	(cm) 14	14
Height in lower cabinet surface mounting / flush mounting	(cm) 55–86	55–86
Net weight	(kg) 46	38
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class	A+ ²	A ²
Energy consumption	kWh/year 45.1 ²	49 ²
Ventilation efficiency class	A ²	A ²
Illumination efficiency class	E ²	E ²
Grease filter efficiency class	C	C
Sound level min. / max. normal mode	dB(A) 44/59	45/61
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
	with 2 ducts	with 2 ducts
Air extraction with AR 400 142 for inside installation	(m ³ /h) 370/500/650/900	350/490/650/850
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 350/490/650/840	330/480/630/770
Air extraction with AR 403 122 for plinth installation	(m ³ /h) 380/510/650/820	350/490/610/750
Air recirculation with AR 413 122 for plinth installation	(m ³ /h) 320/440/580/700	300/460/530/660
Features		
Extendable ventilation unit	•	•
Power levels	3 plus intensive	3 plus intensive
Automatic function	–	–
Run-on function	(min) •/6 min.	•/6 min.
Interval ventilation	(min) •/6 min.	•/6 min.
Grease filter saturation indicator	•	•
Grease filter art	Cartridge-type filter	Cartridge-type filter
Grease filter units	3	2
Grease drain channel	•	•
Art of lighting	LED	LED
Lamp output	(W) 4 x 5	4 x 5
Illuminance	(lx) 191	191
Lighting colour	(Kelvin) 3.600	3.600
Exhaust air connection bottom / side / top / back	•/–/•	•/–/•
Exhaust air connection piece DN 150 cylindrical duct	AD 754 045 ¹	AD 754 045 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 045 ¹ , AD 854 043 ¹	AD 854 045 ¹ , AD 854 043 ¹
Connecting cable length	(m) 1.75	1.75
Connection		
Total connected load	(W) depending on fan unit	depending on fan unit
Radio frequency interference-suppressed	•	•

• Standard. – Not available.

¹ Special accessory.

² Values refers to the configuration AL 400 with the remote fan unit AR 400 142.

³ Values refers to the configuration VL 414 with the remote fan unit AR 403 122.



Appliance type	Downdraft
Stainless steel	VL 414 111
Air extraction / air recirculation	•/•
Dimensions	
Height of overall frame	(cm) 0.3
Surface mounting / flush mounting	•/•
Extending height	(cm)
Width on worktop	(cm) 11
Width in lower cabinet	(cm) 8.5
Depth on worktop	(cm) 51
Height in lower cabinet surface mounting / flush mounting	(cm) 17.0/17.3
Net weight	(kg) 4
Consumption data according to EU regulation 65 / 2014	
Energy efficiency class	A+ ³
Energy consumption	kWh/year 42.7 ³
Ventilation efficiency class	A ³
Illumination efficiency class	–
Grease filter efficiency class	C
Sound level min. / max. normal mode	dB(A) 53/68
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive	
	1 x VL 414
Air extraction with AR 400 142 for inside installation	(m ³ /h) 300/440/550/640
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 310/450/560/650
Air extraction with AR 403 122 for plinth installation	(m ³ /h) 290/390/510/630
Air recirculation with AR 413 122 for plinth installation	(m ³ /h) 260/360/470/590
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive	
	2x VL 414
Air extraction with AR 400 142 for inside installation	(m ³ /h) 330/500/650/820
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 350/530/670/830
Air extraction with AR 403 122 for plinth installation	(m ³ /h) 370/500/650/790
Air recirculation with AR 413 122 for plinth installation	(m ³ /h) 320/440/570/700
Features	
Extendable ventilation unit	
Power levels	3 plus intensive
Automatic function	–
Run-on function	(min) •/6 min.
Interval ventilation	(min) •/6 min.
Grease filter saturation indicator	•
Grease filter art	Metal grease filter
Grease filter units	1
Grease drain channel	•
Art of lighting	–
Lamp output	(W) –
Illuminance	(lx) –
Lighting colour	(Kelvin) –
Exhaust air connection bottom / side / top / back	•/•/–
Exhaust air connection piece DN 150 cylindrical duct	AD 724 042 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 046 ¹
Connecting cable length	(m) 1.5
Connection	
Total connected load	(W) depending on fan unit
Radio frequency interference-suppressed	•

Island hoods 400 series



Appliance type	Island hood	Island hood	Island hood
Stainless steel	AI 442 160	AI 442 120	AI 442 100
Air extraction / air recirculation	•/•	•/•	•/•
Dimensions with chimney			
Width	(cm) 160	120	100
Depth	(cm) 700	700	700
Height, air extraction / air recirculation, min.–max.	(cm) 720–1500	720–1500	720–1500
Net weight, min.–max.	(kg) 52	40	35
Weight air extraction duct, min.–max.	(kg) 8–14	8–14	8–14
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class	A ¹	A ¹	A ¹
Energy consumption	kWh/year 49.1 ¹	49.5 ¹	51.3 ¹
Ventilation efficiency class	A ¹	A ¹	A ¹
Illumination efficiency class	A	A	A
Grease filter efficiency class	B ¹	B ¹	B ¹
Sound level min. / max. normal mode	dB(A) 45/62	44/62	44/61
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive			
Air extraction with AR 400 142 for inside installation	(m ³ /h) 330/510/650/800	350/500/650/820	350/500/650/800
Air extraction with AR 400 143 for chimney of AI / AW 442	(m ³ /h) 340/500/630/930	340/490/630/930	340/500/630/920
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 370/540/650/860	370/540/650/850	370/530/650/850
Air recirculation with AR 400 143 for chimney of AI / AW 442	(m ³ /h) 280/440/550/760	290/440/550/750	290/440/550/750
Features			
Power levels	3 plus intensive	3 plus intensive	3 plus intensive
Automatic function	•	•	•
Run-on function	(min) •/integrated	•/integrated	•/integrated
Interval ventilation	(min) –	–	–
Grease filter saturation indicator	•	•	•
Grease filter art	Baffle filter	Baffle filter	Baffle filter
Grease filter units	6	4	4
Grease drain channel	•	•	•
Art of lighting	LED	LED	LED
Lamp output	(W) 4 x 10	4 x 10	4 x 10
Illuminance	(lx) 1.390	1.390	1.390
Lighting colour	(Kelvin) 3.500	3.500	3.500
Exhaust air connection piece	(ø mm) 150	150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S	•/S/S/S
Connecting cable length	(m) 1.75	1.75	1.75
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 70	70	70
For electric appliances	(cm) 60	60	60
Connection			
Total connected load	(W) depending on fan unit	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed	•	•	•

• Standard. – Not available.

¹ Values refers to the configuration AI 442 / AW 442 with the remote fan unit AR 400 143.



Appliance type	Wall hood	Wall hood	Wall hood
Stainless steel	AW 442 160	AW 442 120	AW 442 190
Air extraction / air recirculation	•/•	•/•	•/•
Dimensions with chimney			
Width	(cm) 160	120	90
Depth	(cm) 550	550	550
Height, air extraction / air recirculation, min.–max.	(cm) 720–1500	720–1500	720–1500
Net weight, min.–max.	(kg) 40	32	26
Weight air extraction duct, min.–max.	(kg) 7–11	7–11	7–11
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class	A ¹	A ¹	A ⁺
Energy consumption	kWh/year 49.8 ¹	43.3 ¹	41.6 ¹
Ventilation efficiency class	A ¹	A ¹	A ¹
Illumination efficiency class	A	A	A
Grease filter efficiency class	A ¹	B ¹	B ¹
Sound level min. / max. normal mode	dB(A) 47/64	47/64	47/63
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive			
Air extraction with AR 400 142 for inside installation	(m ³ /h) 340/500/650/790	340/510/640/790	320/490/640/780
Air extraction with AR 400 143 for chimney of AI / AW 442	(m ³ /h) 330/500/620/890	330/500/610/880	350/500/630/880
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) 370/480/620/800	370/480/620/790	370/480/620/790
Air recirculation with AR 400 143 for chimney of AI / AW 442	(m ³ /h) 280/440/550/720	290/440/550/720	270/430/540/710
Features			
Power levels	3 plus intensive	3 plus intensive	3 plus intensive
Automatic function	•	•	•
Run-on function	(min) •/integrated	•/integrated	•/integrated
Interval ventilation	(min) –	–	–
Grease filter saturation indicator	•	•	•
Grease filter art	Baffle filter	Baffle filter	Baffle filter
Grease filter units	4	4	4
Grease drain channel	•	•	•
Art of lighting	LED	LED	LED
Lamp output	(W) 4 x 10	3 x 10	2 x 10
Illuminance	(lx) 1.140	940	710
Lighting colour	(Kelvin) 3.500	3.500	3.500
Exhaust air connection piece	(ø mm) 150	150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S	•/S/S/S
Connecting cable length	(m) 1.75	1.75	1.75
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 70	70	70
For electric appliances	(cm) 60	60	60
Connection			
Total connected load	(W) depending on fan unit	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed	•	•	•

Remote fan units 400 series



Appliance type	Inside	Inside
Stainless steel		
Metal zinc plated	AR 400 142	AR 400 143
Air extraction / air recirculation	• / -	• / -
Dimensions		
Width	(mm) 426	333
Depth	(mm) 426	240
Height	(mm) 232	232
Net weight	(kg) 14	5
Installation possibility		
Slanted roof (not Eternit)		
Outside wall		
Inside wall	•	
Bottom cupboard	•	
Chimney hood AI / AW 442		•
Attic	•	
Cellar	•	
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) 350/530/670/830	330/520/640/970
Air recirculation	(m³/h)	
Max. back pressure at 0 m³/h	(Pa) 500	460
Features		
Power levels	3 plus intensive	3 plus intensive
Fan technology	BLDC	BLDC
Fans	(No) 1	1
Fan output	(W) 240	230
Sound insulation	•	•
Retaining bracket	•	-
Pipe connection piece intake side	(ø mm) 5 x 150	
Pipe connection piece output side	(ø mm) 1 x 150	1 x 150
Spare cover for closing air intake	•	-
Activated charcoal filter	-	-
Connecting cable length	(m) 1.75	-
Network cable length	(m) 5	-
Ratings in combination with extraction element		
Radio frequency interference-suppressed	•	•

• Standard. - Not available.



Outside wall	Plinth	Plinth
AR 401 142	AR 403 122	AR 413 122
•/-	•/-	-/•
422	451	406
453	505	535
140	95	99
14	9	9
•	•	•
	•	•
	•	
	•	
	•	
390/580/720/910	420/560/730/890	350/480/620/760
740	750	620
3 plus intensive BLDC	3 plus intensive BLDC	3 plus intensive BLDC
1	1	1
180	180	180
•	-	-
•	•	•
1 x 200	1 x 150 1 x 221	1 x 150
-	-	-
-	-	•
1.75	1.75	1.75
5	2	2
•	•	•

Ceiling ventilation 200 series



Appliance type	Ceiling ventilation	Ceiling ventilation
Stainless steel	AC 231 120	AC 250 190
Air extraction / air recirculation	- / •	• / •
Dimensions		
Width of overall frame	(cm) 120	90
Depth of overall frame	(cm) 70	50
Height	(cm) 24	30
Net weight	(kg) 35	14
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class	-	A
Energy consumption	kWh/year -	58.2
Ventilation efficiency class	-	A
Illumination efficiency class	-	A
Grease filter efficiency class	-	E
Sound level min. / max. normal mode	dB(A) -	49/64
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) -	310/420/570/780
Air recirculation	(m³/h) 440/600/780/850	310/420/500/570
Max. back pressure at 0 m³/h	(Pa) 541	
Sound power level (EN 60704-3) max/Int		
Air extraction mode	(dB(A) re 1 pW) -	64/71
Air recirculation mode	(dB(A) re 1 pW) 70/72	65/72
Sound pressure level (EN 60704-2-13) max/Int		
Air extraction mode	(dB (A) re 20 µPa) -	50/57
Air recirculation mode	(dB (A) re 20 µPa) 56/58	51/58
Ausstattung		
Remote control	•	•
Power levels	3 plus intensive	3 plus intensive
Run-on function	•/15 min.	•/10 min.
Interval ventilation	•/10 min.	•/10 min.
Grease filter saturation indicator	•	•
Grease filter art	Cartridge-type filter	Cartridge-type filter
Grease filter units	3	2
Art of lighting	LED	LED
Lamp output	(W) 2x6	4x2.5
Illuminance	(lx) 14	673
Lighting colour	(Kelvin) 4000	4000
Exhaust air connection piece	(ø mm) -	150
Exhaust air connection piece, top / side / rear / front	-	- / • / • / •
Connecting cable length	(m) -	1.3
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 70/70	65/70
For electric appliances	(cm) 70	55
Connection		
Total connected load	(W) 192	279
Radio frequency interference-suppressed	•	•

• Standard. - Not available.



Appliance type	Downdraft	Downdraft
Stainless steel	Control unit	Extension element for VL 041
Air extraction / air recirculation	VL 041 115	VL 040 115
	•/•	•/•
Dimensions		
Height of overall frame	(cm) 0.85	0.85
Surface mounting / flush mounting	•/-	•/-
Extending height	(cm)	
Width on worktop	(cm) 8.5	8.5
Width in lower cabinet	(cm) 7.8	7.8
Depth on worktop	(cm) 51	51
Height in lower cabinet surface / flush	(cm) 20/-	20/-
Net weight	(kg) 4	4
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class	B ²	
Energy consumption	kWh/year 70 ²	
Ventilation efficiency class	B ²	
Illumination efficiency class	-	
Grease filter efficiency class	D ²	
Sound level min. / max. normal mode	dB(A) 52/67	
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
	VL 041 solo	
Air extraction with AR 403 121 for plinth installation	(m ³ /h) 230/330/440/570	
Air recirculation with AR 413 121 for plinth installation	(m ³ /h) 200/320/410/550	
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
		VL 041 + VL 040
Air extraction with AR 403 121 for plinth installation	(m ³ /h)	270/370/480/730
Air recirculation with AR 413 121 for plinth installation	(m ³ /h)	240/370/480/680
Features		
Extendable ventilation unit	-	-
Power levels	4	4
Automatic function	-	-
Run-on function	(min) -	-
Interval ventilation	(min) -	-
Grease filter saturation indicator	-	-
Grease filter art	Stainless steel	Stainless steel
Grease filter units	1	1
Grease drain channel	•	•
Art of lighting	-	-
Lamp output	(W) -	-
Illuminance	(lx) -	-
Lighting colour	(Kelvin) -	-
Exhaust air connection bottom / side / top / back	•/•/-	•/•/-
Exhaust air connection piece DN 150 round duct	AD 724 042 ¹	AD 724 042 ¹
Exhaust air connection piece DN 150 flat duct	AD 854 046 ¹	AD 854 046 ¹
Connecting cable length	(m) 1.5	-
Connection		
Total connected load	(W) depending on fan unit	-
Radio frequency interference-suppressed	•	-

• Standard. - Not available.

¹ Special accessory.

² Values refers to the configuration VL 041 115 with the remote fan unit AR 403 121.

Remote fan units 200 series



Appliance type	Plinth	Plinth
Stainless steel		
Metal zinc plated	AR 403 121	AR 413 121
Air extraction / air recirculation	• / -	- / •
Dimensions		
Width	(mm) 451	406
Depth	(mm) 505	535
Height	(mm) 99	99
Net weight	(kg) 9	9
Installation possibility		
Slanted roof (not Eternit)		
Outside wall		
Inside wall	•	•
Bottom cupboard	•	•
Chimney hood AI / AW 442		
Attic		
Cellar		
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air extraction	(m ³ /h) 365/575/764/908	
Air recirculation	(m ³ /h)	272/466/638/761
Max. back pressure at 0 m ³ /h	(Pa) 750	650
Features		
Power levels	4	4
Fan technology	Capacitor	Capacitor
Fans	(No) 1	1
Fan output	(W) 200	200
Sound insulation	-	-
Retaining bracket	•	•
Pipe connection piece intake side	(ø mm) 1 x 150	1 x 150
Pipe connection piece output side	(ø mm) 1 x 221	
Spare cover for closing air intake	-	-
Activated charcoal filter	-	•
Connecting cable length	(m) 1.75	1.75
Connecting cable	(m)	
Ratings in combination with extraction element		
Radio frequency interference-suppressed	•	•

• Standard. - Not available.



Appliance type		Flex induction cooktop with integrated ventilation system
Width	(cm)	80
Frameless for flush installation		CV 282 100
Stainless steel frame		CV 282 110
Dimensions		
Immersion depth	(cm)	20.5
Net weight	(kg)	30
Operation		
Sensor control / touch keys		-/•
Twist-Pad control		•
Cooking zones / combinations		
Number of cooking zones or items of cookware		4
Flex induction cooking areas 19x23 cm (2200 / 3700 W) / linked together 38x23 cm (3300 / 3700 W)		4
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h)	380/470/540/690
Air recirculation with Recirculation module CA 282 810	(m³/h)	335/415/505/620
Consumption data according to EU regulation 65/2014		
Energy efficiency class		A
Energy consumption	kWh/year	49.5
Ventilation efficiency class		A
Illumination efficiency class		-
Grease filter efficiency class		B
Sound level min. / max. normal mode	dB(A)	61/69
Features cooking		
Electronic output control		•
Number of output levels		17
Pot detection		•
Residual heat indicator		•
Flex function for rectangular cooking areas		•
Cooking timer: Number of cooking zones		4
Short-term timer		•
Stopwatch		•
Booster function: Number of cooking zones		4
Booster function for pots		•
Booster function for pans		•
Frying sensor function: Number of cooking zones		4
Keep warm function		•
Child lock		•
Safety lock		•
Memory function		•
Options menu		•
Professional cooking function		•
Cooking sensor		CA 060 300 ¹
Frying sensor pan for ø 15 cm cooking zone		GP 900 001 ¹
Frying sensor pan for ø 18 cm cooking zone		GP 900 002 ¹
Frying sensor pan for ø 21 cm cooking zone		GP 900 003 ¹
Features ventilation		
Power levels		3 plus intensive
Fan technologie		BLDC
Fan		1
Fan output	(W)	170
Fully automatic ventilation system functions		•
Automatic function		•
Run-on function	(min)	• / 20 min.
Interval ventilation	(min)	• / 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Cartridge-type filter
Grease filter units		1
Overflow container		•
Exhaust air connection bottom / side /back		•/-/•
Recirculation Module		CA 282 810 ¹
Replacement activated charcoal filter		CA 282 110
Exhaust air connection piece DN 150 flat duct		CA 284 010 ¹
Connection		
Total connected load electric	(kW)	7.6
Connecting cable length	(m)	1.20

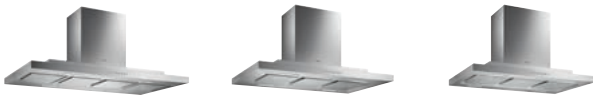
• Standard. – Not available. ¹ Special accessories.

Island hoods 200 series



Appliance type	Island hood	Island hood	Island hood
Stainless steel	AI 240 120	AI 240 100	AI 240 190
Air extraction / air recirculation	•/•	•/•	•/•
Dimensions with chimney			
Width	(cm) 120	100	90
Depth	(cm) 65	65	60
Height, air extraction / air recirculation, min.–max.	(cm) 74–92/82–104	74–92/82–104	74–92/82–104
Net weight, min.–max.	(kg) 40	40	32
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class	A	A	A
Energy consumption	kWh/year 51.6	52.5	52.5
Ventilation efficiency class	A	A	A
Illumination efficiency class	A	A	A
Grease filter efficiency class	B	B	B
Sound level min. / max. normal mode	dB(A) 40/62	40/62	40/62
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m³/h) 250/440/640/890	250/430/620/850	250/430/620/850
Air recirculation	(m³/h) 200/370/470/570	210/390/480/570	210/390/480/570
Max. back pressure at 0 m³/h	(Pa) 541	541	541
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW) 62/69	62/69	62/69
Air recirculation mode	(dB(A) re 1 pW) 68/72	68/72	68/72
Sound pressure level (EN 60704-2-13) max / Int			
Air extraction mode	(dB (A) re 20 µPa) 48/55	48/55	48/55
Air recirculation mode	(dB (A) re 20 µPa) 54/58	54/58	54/58
Features			
Power levels	3 plus intensive	3 plus intensive	3 plus intensive
Automatic function	•	•	•
Run-on function	(min) •/integrated	•/integrated	•/integrated
Interval ventilation	(min) –	–	–
Grease filter saturation indicator	•	•	•
Grease filter art	Rim extraction filter	Rim extraction filter	Rim extraction filter
Grease filter units	4	3	3
Grease drain channel	–	–	–
Art of lighting	LED	LED	LED
Lamp output	(W) 4 x 5	4 x 5	4 x 5
Illuminance	(lx) 730	770	770
Lighting colour	(Kelvin) 3600	3600	3600
Exhaust air connection piece	(ø mm) 150	150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S	•/S/S/S
Fan output	(W) 280	280	280
Connecting cable length	(m) 1.3	1.3	1.3
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70	65/70
For electric appliances	(cm) 55	55	55
Connection			
Total connected load	(W) 300	300	300
Radio frequency interference-suppressed	•	•	•

• Standard. – Not available.



Island hood	Island hood	Island hood
AI 230 120	AI 230 100	AI 230 190
•/•	•/•	•/•
120	100	90
65	65	60
74–92/82–104	74–92/82–104	74–92/82–104
40	40	32
A	A	A
51.6	52.5	52.5
A	A	A
A	A	A
B	B	B
40/62	40/62	40/62
250/440/640/890	250/430/620/850	250/430/620/850
200/370/470/570	210/390/480/570	210/390/480/570
541	541	541
62/69	62/69	62/69
68/72	68/72	68/72
48/55	48/55	48/55
54/58	54/58	54/58
3 plus intensive	3 plus intensive	3 plus intensive
•	•	•
•/integrated	•/integrated	•/integrated
–	–	–
•	•	•
Rim extraction filter	Rim extraction filter	Rim extraction filter
4	3	3
–	–	–
LED	LED	LED
4 x 5	4 x 5	4 x 5
730	770	770
3600	3600	3600
150	150	150
•/S/S/S	•/S/S/S	•/S/S/S
280	280	280
1.3	1.3	1.3
65/70	65/70	65/70
55	55	55
300	300	300
•	•	•

Wall hoods 200 series



Appliance type	Wall hood	Wall hood	Wall hood
Stainless steel	AW 240 120	AW 240 190	AW 240 170
Glass front in Gaggenau Anthracite			
Glass front in Gaggenau Metallic			
Glass front in Gaggenau Silver			
Air extraction / air recirculation	•/•	•/•	•/•
Dimensions with chimney			
Width	(cm) 120	90	70
Depth	(cm) 50	50	50
Height, air extraction / air recirculation, min.–max.	(cm) 67–95/85–115	67–95/85–115	67–95/85–115
Net weight, min.–max.	(kg) 24	21	21
Weight air extraction duct, min. – max.			
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class	A	A	A
Energy consumption	kWh/year 43.8	38.8	37
Ventilation efficiency class	A	A	A
Illumination efficiency class	A	A	A
Grease filter efficiency class	B	B	A
Sound level min. / max. normal mode	dB(A) 43/64	44/66	45/65
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m³/h) 220/420/600/800	250/430/610/810	230/420/580/740
Air recirculation	(m³/h) 170/320/400/460	200/370/450/530	190/340/420/490
Max. back pressure at 0 m³/h	(Pa) 541	541	481
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW) 64/70	66/72	65/71
Air recirculation mode	(dB(A) re 1 pW) 65/68	70/74	70/73
Sound pressure level (EN 60704-2-13) max / Int			
Air extraction mode	(dB (A) re 20 µPa) 40/46	52/58	51/57
Air recirculation mode	(dB (A) re 20 µPa) 41/42	56/60	56/59
Features			
Power levels	3 plus intensive	3 plus intensive	3 plus intensive
Automatic function	•	•	•
Run-on function	(min) •/integrated	•/integrated	•/integrated
Interval ventilation	(min) –	–	–
Grease filter saturation indicator	•	•	•
Grease filter art	Rim extraction filter	Rim extraction filter	Rim extraction filter
Grease filter units	4	3	2
Grease drain channel	–	–	–
Art of lighting	LED	LED	LED
Lamp output	(W) 4 x 5	3 x 5	2 x 5
Illuminance	(lx) 929	731	801
Lighting colour	(Kelvin) 3600	3600	3600
Exhaust air connection piece	(ø mm) 150	150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/S/S/S	•/S/S/S	•/S/S/S
Fan output	(W) 260	260	260
Connecting cable length	(m) 1.3	1.3	1.3
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70	65/70
For electric appliances	(cm) 55	55	55
Connection			
Total connected load	(W) 280	275	270
Radio frequency interference-suppressed	•	•	•

• Standard. – Not available.

¹ Available 1st quarter 2017.



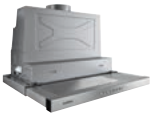
Wall hood	Wall hood	Wall hood	Wall hood	Wall hood	Wall hood
AW 230 120	AW 230 190	AW 230 170			
			AW 250 192 ¹	AW 250 172 ¹	AW 270 192 ¹
			AW 251 192 ¹	AW 251 172 ¹	AW 271 192 ¹
			AW 253 192 ¹	AW 253 172 ¹	AW 273 192 ¹
•/•	•/•	•/•	•/•	•/•	•/•
120	90	70	90	70	90
50	50	50	54	54	26
67-95/85-115	67-95/85-115	67-95/85-115	96-123/45	96-123/45	102-129/500
24	21	21	27	26	28
			5	5	5
A	A	A	A+	A+	A
43.8	38.8	37	31.4	31.8	37.1
A	A	A	A	A	A
A	A	A	A	A	A
B	B	A	B	B	V
43/64	44/66	45/65	42/57	42/57	42/57
220/420/600/800	250/430/610/810	230/420/580/740	280/380/530/960	290/390/530/970	230/340/410/730
170/320/400/460	200/370/450/530	190/340/420/490	190/350/460/670	190/350/470/680	130/230/340/540
541	541	481			
64/70	66/72	65/71	57/70	57/70	57/70
65/68	70/74	70/73	68/78	68/78	63/74
40/46	52/58	51/57	42/54	43/56	43/56
41/42	56/60	56/59	54/64	54/64	50/61
3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
•	•	•	•	•	•
•/integrated	•/integrated	•/integrated	•/integrated	•/integrated	•/integrated
-	-	-	•/ 6 min.	•/ 6 min.	•/ 6 min.
•	•	•	•	•	•
Rim extraction filter	Rim extraction filter	Rim extraction filter	Cartridge-type filter	Cartridge-type filter	Cartridge-type filter
4	3	2	2	2	2
-	-	-	-	-	-
LED	LED	LED	LED	LED	LED
4 x 5	3 x 5	2 x 5	2 x 3	2 x 3	2 x 3
929	731	801	460	440	460
3600	3600	3600	3500	3500	3500
150	150	150	150	150	150
•/S/S/S	•/S/S/S	•/S/S/S	•/S/S/S	•/S/S/S	•/S/S/S
260	260	260	260	260	140
1.3	1.3	1.3	1.3	1.3	1.3
65/70	65/70	65/70	60/70	60/70	60/70
55	55	55	45	45	45
280	275	270	270	270	150
•	•	•	•	•	•

Flat kitchen hoods 200 series



Appliance type	Flat kitchen hood	Flat kitchen hood
Stainless steel-coloured	AF 210 191	AF 210 161
Air extraction / air recirculation	•/•	•/•
Dimensions		
Width	(cm) 90	60
Depth	(cm) 320	320
Depth when steam screen extended	(cm) 488	488
Height	(cm) 378	378
Net weight	(kg) 15	13
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class	A+	A+
Energy consumption	kWh/year 32.0	39.4
Ventilation efficiency class	A	A
Illumination efficiency class	A	A
Grease filter efficiency class	B	B
Sound level min. / max. normal mode	dB(A) 40/56	40/56
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m ³ /h) 280/380/520/930	280/370/510/920
Air recirculation	(m ³ /h) 270/380/510/890	270/370/500/900
Max. back pressure at 0 m ³ /h	(Pa) 481	485
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 40/48/56/70	40/48/56/70
Air recirculation mode	(dB(A) re 1 pW) 46/55/62/69	46/55/62/69
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 26/34/42/56	26/34/42/56
Air recirculation mode	(dB (A) re 20 µPa) 32/41/48/55	32/41/48/55
Features		
Glass screen	•	•
Arrangement of controls	Buttons at front	Buttons at front
Power levels	3 plus intensive	3 plus intensive
Automatic function	•	•
Run-on function	(min) • / integrated	• / integrated
Interval ventilation	(min) –	–
Grease filter saturation indicator	•	•
Grease filter art	Stainless steel grease filter	Stainless steel grease filter
Grease filter units	1	1
Grease drain channel	–	–
Art of lighting	LED	LED
Lamp output	(W) 3 x 3	2 x 3
Illuminance	(lx) 708	683
Lighting colour	(Kelvin) 3500	3500
Exhaust air connection piece	(ø mm) 150	150
Exhaust air connection piece, top / side / rear / front S = specially produced	•/-/-/-	•/-/-/-
Fans	(No.) 1	1
Fan output	(W) 260	260
Connecting cable length	(m) 1.75	1.75
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 43	43
Connection		
Total connected load	(W) 269	266
Radio frequency interference-suppressed	•	•

• Standard. – Not available.



Flat kitchen hood

AF 200 160

•/•

60

320

488

426

13

A

34.0

A

A

B

41/54

200/310/380/690

190/300/380/660

396

41/48/54/66

46/51/57/69

27/34/40/52

32/37/43/55

•

Buttons at front

3 plus intensive

•

• / integrated

-

•

Stainless steel grease filter

1

-

LED

2 x 3

683

3500

150

•/-/-/-

2

140

1.75

65/70

43

146

•

Canopy extractors 200 series



Appliance type	Canopy extractor	
Stainless steel-coloured	AC 200 190	AC 200 180
Air extraction / air recirculation	•/•	•/•
Dimensions		
Width	(cm) 86	70
Depth	(cm) 30	30
Height	(cm) 36 (housing)	36 (housing)
Net weight	(kg) 9.8	9.2
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class	A	A
Energy consumption	kWh/year 52.6	49.1
Ventilation efficiency class	A	A
Illumination efficiency class	A	A
Grease filter efficiency class	D	D
Sound level min. / max. normal mode	dB(A) 41/64	42/65
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m³/h) 220/400/610/820	220/380/570/770
Air recirculation	(m³/h) 220/400/610/790	220/380/570/740
Max. back pressure at 0 m³/h	(Pa) 560	560
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW) 64/71	65/72
Air recirculation mode	(dB(A) re 1 pW) 72/77	73/78
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa) 50/57	51/58
Air recirculation mode	(dB (A) re 20 µPa) 58/63	59/64
Features		
Arrangement of controls	1	1
Power levels	3 plus intensive	3 plus intensive
Automatic function	-	-
Run-on function	•/6 min.	•/6 min.
Interval ventilation	•/6 min.	•/6 min.
Grease filter saturation indicator	•	•
Grease filter art	Cartridges	Cartridges
Grease filter units	2	2
Grease drain channel	-	-
Art of lighting	LED	LED
Lamp output	(W) 2 x 1	2 x 1
Illuminance	(lx) 266	244
Lighting colour	(Kelvin) 4000	4000
Exhaust air connection piece	(ø mm) 150/120	150/120
Exhaust air connection piece, top / side / rear / front S = specially produced	•/-/-/-	•/-/-/-
Fans	(No.) 1	1
Fan output	(W) 270	270
Connecting cable length	(m) 1	1
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm) 65/70	65/70
For electric appliances	(cm) 65	65
Connection		
Total connected load	(W) 272	272
Radio frequency interference-suppressed	•	•

• Standard. – Not available.

¹ Special accessory.



Canopy extractor

AC 200 160

•/•

52

30

36 (housing)

8.3

A

47.2

A

A

D

44/67

220/360/550/720

220/360/550/690

560

67/72

72/77

53/58

58/63

1

3 plus intensive

-

•/6 min.

•/6 min.

-

Cartridges

1

-

LED

2 x 1

244

4000

150/120

•/-/-/-

1

270

1

65/70

65

272

•



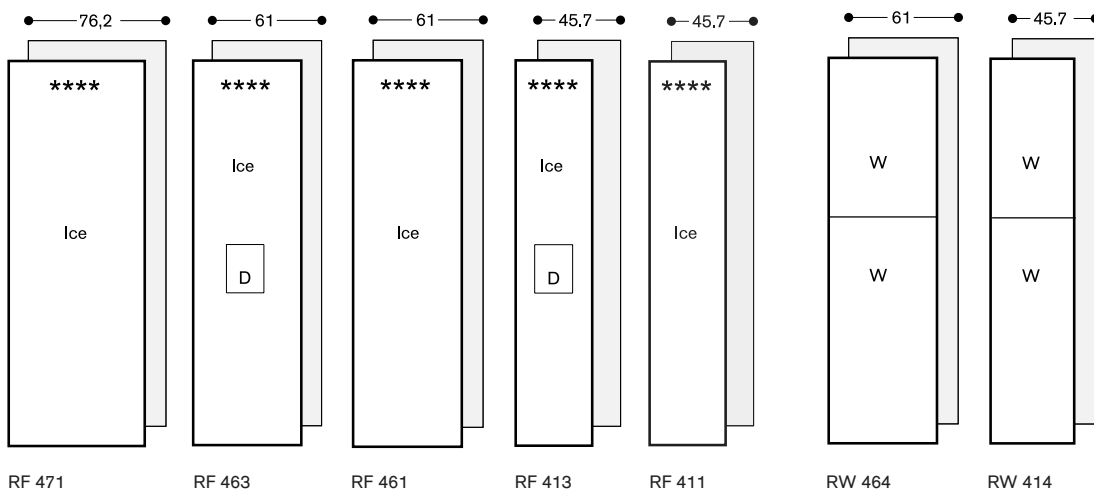
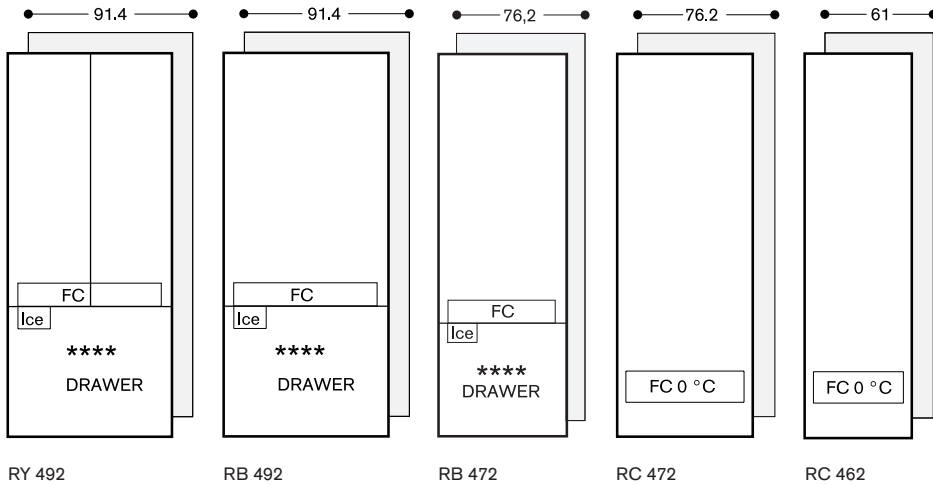
The cooling appliances

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Overview

Vario cooling 400 series

Niche 213 cm



FC: **Fresh cooling**

FC 0 °C: **Fresh cooling to 0 °C**

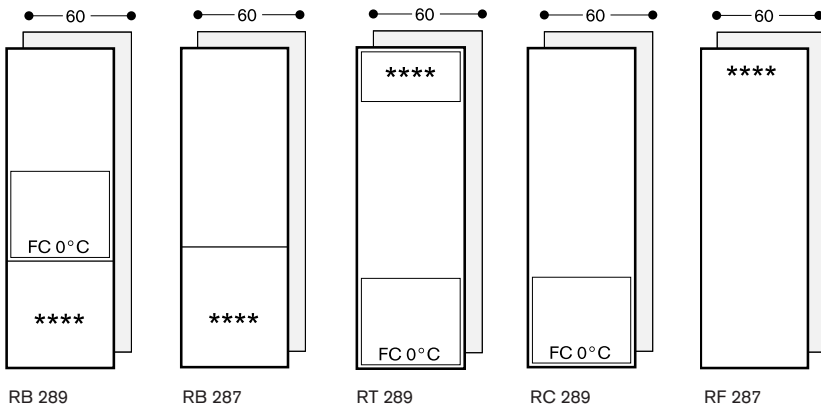
W: **Wine**

D: **Ice and water dispenser**

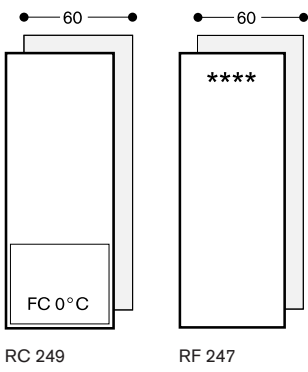
Ice: **Ice maker**

Vario cooling 200 series

Niche 178 cm



Niche 140 cm

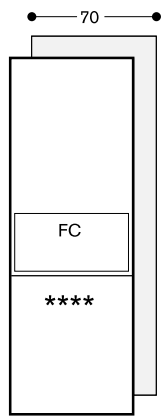


Overview

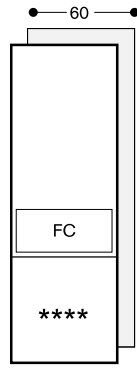
Cooling 200 series

Height 200 cm

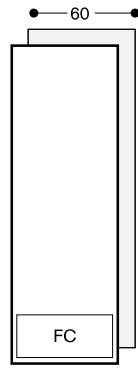
Niche 178 cm



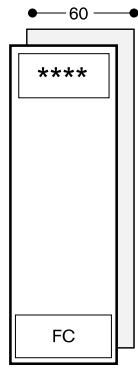
RB 292



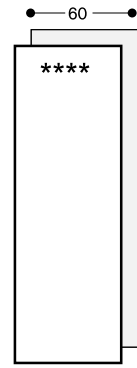
RB 282



RC 282

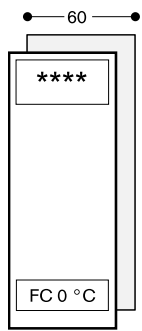


RT 282

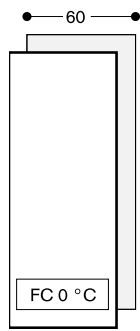


RF 282

Niche 140 cm

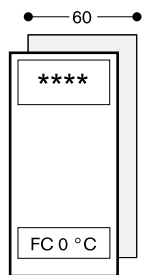


RT 242

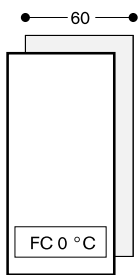


RC 242

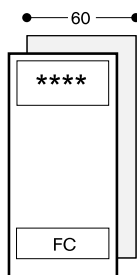
Niche 123 cm



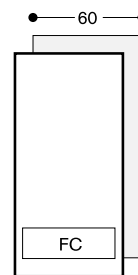
RT 222



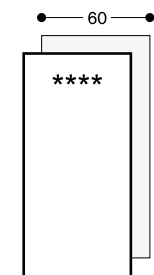
RC 222



RT 222 (203)

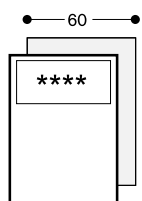


RC 222 (203)

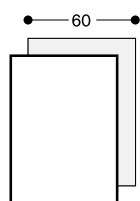


RF 222

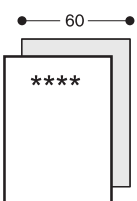
Niche 82 cm / Under-counter



RT 200



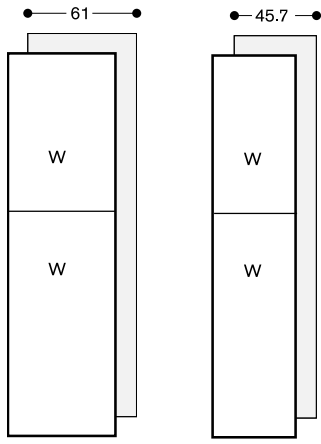
RC 200



RF 200

Wine climate cabinet

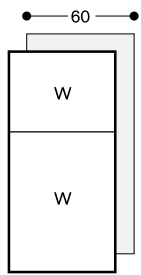
Niche 213 cm



RW 464

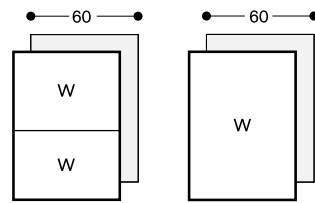
RW 414

Niche 123 cm



RW 424

Niche 82 cm / Under-counter



RW 404

RW 402



R Y 492 301

with fresh cooling
fully integrated
Niche width 91.4 cm, Niche height
213.4 cm
With two doors

Included in the price

- 1 egg holder with lid
- 1 ice cube scoop

Necessary installation accessories

RA 460 000
Accessory for side-by-side installation.
Required if appliances are installed
handle to handle. Not required if
appliances are installed more than
160 mm apart from each other.
Included in delivery for RF and RW.

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories

RA 421 912

Stainless steel door panels with
handles
For RY 492, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 425 910

Handle bar, stainless steel, short
For RB/R Y 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.

RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination).

RA 461 911

Ventilation grille stainless steel
For RB/R Y 492.

Special accessories

RA 030 100

Storage container with transparent lid.

Vario fridge-freezer combination

400 series

R Y 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+

Handling

Electronic temperature control with digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Cooling

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 front flap.

Fresh cooling

No-frost technology.
1 full width fully extendable fresh cooling drawer with transparent front, manually controllable.

Freezing

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.

Consumption data

Energy consumption 423 kwh/year.
Noise level 42 dB (re 1 pW).

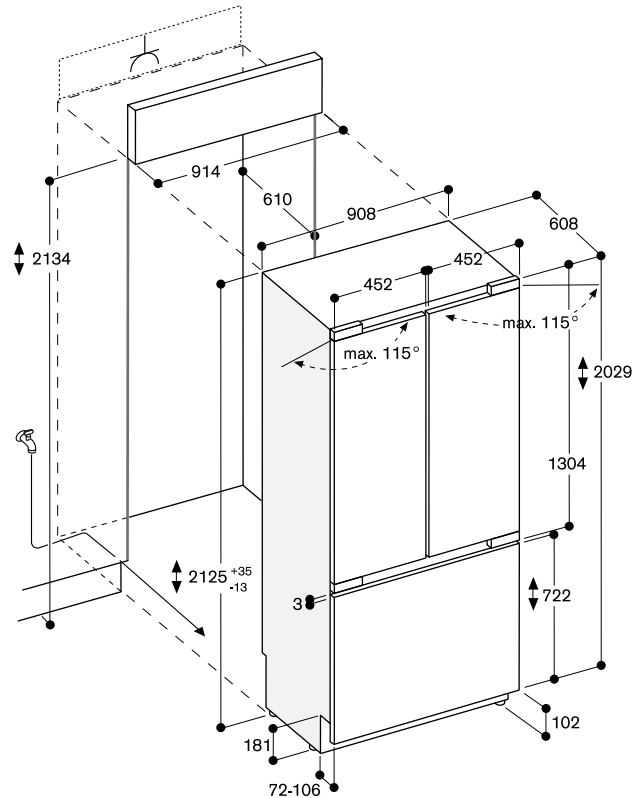
Planning notes

Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 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 exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 310 – 317.

Connection

Total connected load 0.574 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 3.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.

**RB 492 301**

with fresh cooling
fully integrated
Niche width 91.4 cm, Niche height
213.4 cm
With one door

RB 472 301

with fresh cooling
fully integrated
Niche width 76.2 cm, Niche height
213.4 cm
With one door

Included in the price

1 egg holder with lid
1 ice cube scoop

Necessary installation accessories**RA 460 000**

Accessory for side-by-side installation.
Required if appliances are installed
Required if appliances are installed more than
160 mm apart from each other.
Included in delivery for RF and RW.

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories**RA 421 712**

Stainless steel door panels with
handles
For RB 472, panel thickness 19 mm.

RA 421 910

Stainless steel door panels with
handles
For RB 492, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 425 710

Handle bar, stainless steel, short
For RB 472, with 2 mounts, length
658 mm, drilling distance between the
mounts 637 mm.

RA 425 910

Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.

RA 460 030

Connecting element for vertically split
fronts (for fridge-freezer combination).

RA 461 715

Ventilation grille stainless steel
For RB 472.

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 (only RB 492 301)
- Fully extendable freezer drawer with practical divider
- Energy efficiency class A+/A++

Handling

Electronic temperature control with digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Cooling

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.
2/1 fully extendable drawers with transparent front.
Bright interior lighting with light pillars.
2 height-adjustable door racks, 1 of which is extra deep (only RB 492 301).
1 door rack with transparent front flap.

Fresh cooling

No-frost technology.
1 full width fully extendable fresh cooling drawer with transparent front, manually controllable.

Freezing

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 17/17 h.
2 fully extendable drawers.
Interior lighting with 2/1 spot.

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.

Consumption data

Energy consumption 426/292 kWh/year.
Noise level 42/43 dB (re 1 pW).

RA 461 911

Ventilation grille stainless steel
For RB/RY 492.

Special accessories**RA 030 100**

Storage container with transparent lid.

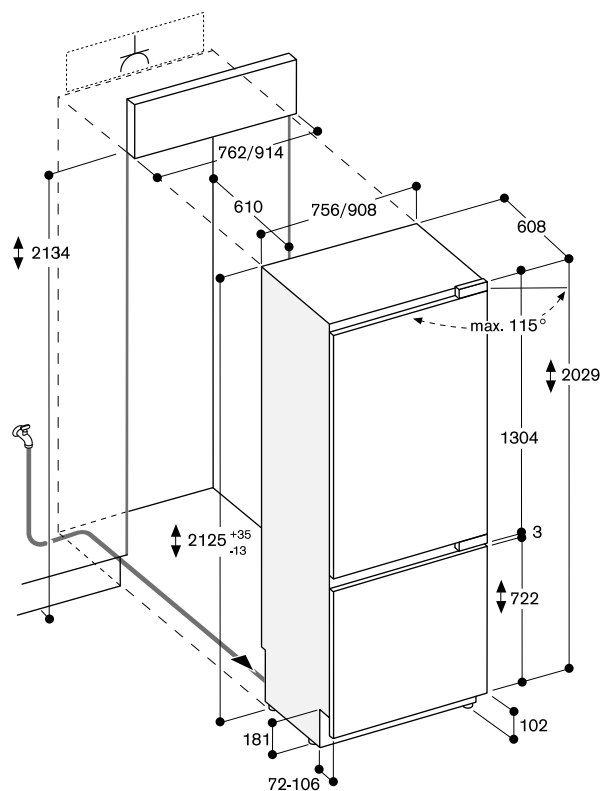
Planning notes

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 exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 310 – 317.

Connection

Total connected load 0.574/0.177 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 3.0 m with 3/4" connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



Vario refrigerator 400 series
RC 472/RC 462

- Stainless steel interior
- Generous lighting concept
- Solid aluminium door racks
- Net volume 479/369 litres
- Fresh cooling drawer, temperature control from 0 °C to 3 °C
- One motorised glass shelf, adjustable when fully loaded
- Energy efficiency class A+/A++

Handling

Electronic temperature control with digital display.

Technical Features

Dynamic cold air distribution with Multi-Air-Flow.
 Automatic defrosting with defrost water evaporation.
 Activated charcoal air filter.
 Rest mode certified by Star-K.
 Open-door and malfunction alarm.

Cooling

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 is extra deep.
 1 door rack with transparent front flap.

Fresh cooling 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.

Consumption data

Energy consumption
 182/133 kWh/year.
 Noise level 40/40 dB (re 1 pW).

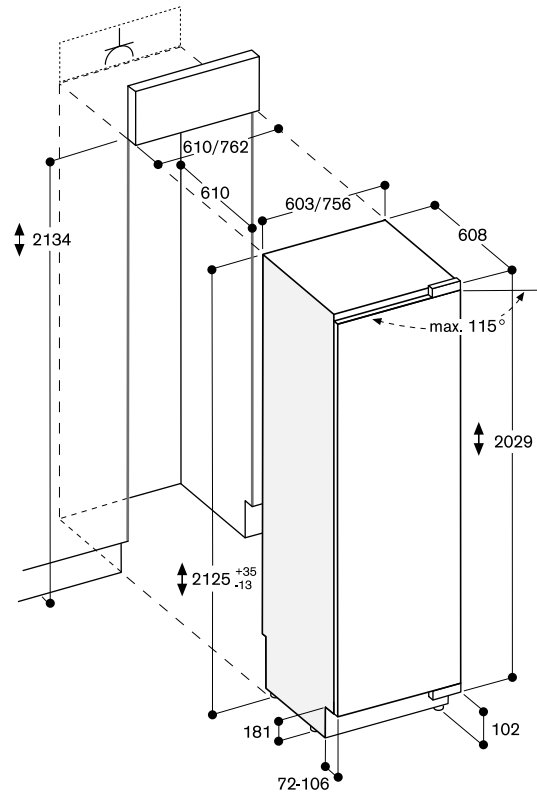
Planning notes

Flat hinge.
 Door hinge right, reversible.
 Door opening angle of 115°, fixable at 90°.
 Max. door panel weight 21/35 kg.

Please read additional planning notes on page 310 – 317.

Connection

Total connected load 0.311/0.266 kW.
 Connecting cable 3.0 m, pluggable.



The maximum door panel dimensions are based on a clearance of 3 mm.

RC 472 301

with fresh cooling close to 0 °C
 fully integrated
 Niche width 76.2 cm, Niche height
 213.4 cm

RC 462 301

with fresh cooling close to 0 °C
 fully integrated
 Niche width 61 cm, Niche height
 213.4 cm

Included in the price

1 egg holder with lid

Necessary installation accessories

RA 460 000

Accessory for side-by-side installation.
 Required if appliances are installed handle to handle. Not required if appliances are installed more than 160 mm apart from each other.
 Included in delivery for RF and RW.

RA 460 011

Additional side heating element.
 Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

Installation accessories

RA 421 610

Stainless steel door panel with handle
 For 61 cm wide appliances, panel thickness 19 mm.

RA 421 710

Stainless steel door panel with handle
 For 76.2 cm wide appliances, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
 With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 460 040

Finger protection for extra long furniture fronts.

RA 461 616

Ventilation grille stainless steel
 For 61 cm wide appliances.

RA 461 714

Ventilation grille stainless steel
 For 76.2 cm wide appliances.

Special accessories

RA 030 100

Storage container with transparent lid.

**RF 463 300**

fully integrated
Niche width 61 cm, Niche height
213.4 cm
Right-hinged

RF 463 301

fully integrated
Niche width 61 cm, Niche height
213.4 cm
Left-hinged

RF 413 300

fully integrated
Niche width 45.7 cm, Niche height
213.4 cm
Right-hinged

RF 413 301

fully integrated
Niche width 45.7 cm, Niche height
213.4 cm
Left-hinged

Necessary installation accessories**RA 460 011**

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories**RA 422 110**

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel
thickness 19 mm.

RA 422 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 460 040

Finger protection for extra long
furniture fronts.

RA 462 110

Ventilation grille stainless steel
For RF413, right-hinged.

RA 462 111

Ventilation grille stainless steel
For RF413, left-hinged.

RA 462 610

Ventilation grille stainless steel
For RF463, right-hinged.

RA 462 611

Ventilation grille stainless steel
For RF463, left-hinged.

Vario freezer 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+/A+

Handling

Electronic temperature control with digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 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 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.

Consumption data

Energy consumption 342/299 kWh/year.
Noise level 41/41 dB (re 1 pW).

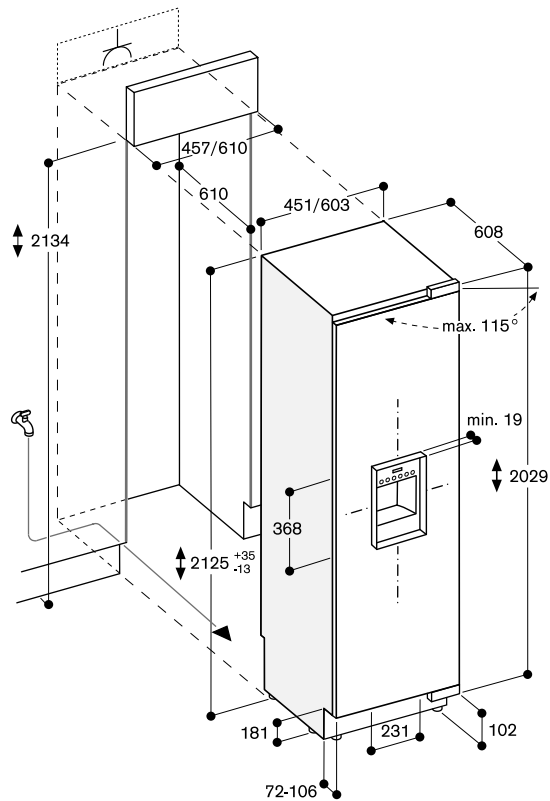
Planning notes

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 exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 310 – 317.

Connection

Total connected load 0.592/0.55 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 3.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



RF 471 301

fully integrated
Niche width 76.2 cm, Niche height 213.4 cm

RF 461 301

fully integrated
Niche width 61 cm, Niche height 213.4 cm

RF 411 301

fully integrated
Niche width 45.7 cm, Niche height 213.4 cm

Included in the price

1 ice cube scoop

Necessary installation accessories

RA 460 011

Additional side heating element.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

Installation accessories

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 710

Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 460 040

Finger protection for extra long furniture fronts.

RA 461 116

Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 461 616

Ventilation grille stainless steel
For 61 cm wide appliances.

RA 461 714

Ventilation grille stainless steel
For 76.2 cm wide appliances.

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+

Handling

Electronic temperature control with digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Freezing

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.

4-star freezer compartment.
Freezing capacity 20/18/18 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 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.

Consumption data

Energy consumption 427/357/319 kWh/year.
Noise level 42/41/41 dB (re 1 pW).

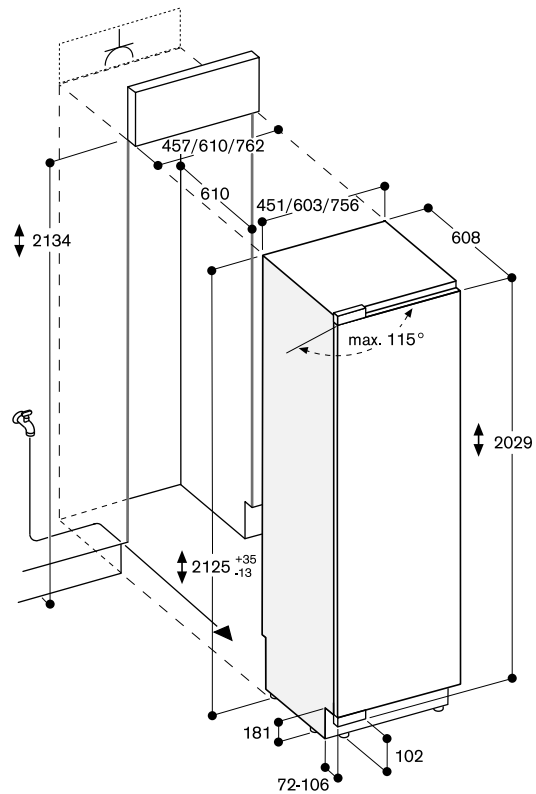
Planning notes

Flat hinge.
Door hinge left, 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 exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and water inlet.

Please read additional planning notes on page 310 – 317.

Connection

Total connected load 0.501/0.421/0.366 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 3.0 m with 3/4" connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.



RW 464 361

fully integrated, with glass door
Niche width 61 cm, Niche height
213.4 cm

RW 414 361

fully integrated, with glass door
Niche width 45.7 cm, Niche height
213.4 cm

Necessary installation accessories

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 111

Stainless steel door panel frame with
handle

For 45.7 cm wide appliances,
left-hinged, panel thickness 19 mm.

RA 421 112

Stainless steel door panel frame with
handle

For 45.7 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 421 611

Stainless steel door panel frame with
handle

For 61 cm wide appliances, left-hinged,
panel thickness 19 mm.

RA 421 612

Stainless steel door panel frame with
handle

For 61 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 460 040

Finger protection for extra long
furniture fronts.

RA 461 116

Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 461 616

Ventilation grille stainless steel
For 61 cm wide appliances.

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

Handling

Electronic temperature control with
digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water
evaporation.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Features

Net volume 390/271 litres.
Capacity 98/70 bottles (based on
0.75/l standard bottles).
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.

Consumption data

Energy efficiency class B/B.
Energy consumption
237/228 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 67/72 kg.
The mains socket needs to be planned
outside the built-in niche.
No transport/operation above 1.500 m
sea level.

Please read additional planning notes
on page 310 – 317.

Connection

Total connected load 0.131/0.121 kW.
Connecting cable 3.0 m, pluggable.

Special accessories

RA 093 130

Presenters in aluminium for single
bottle display (set of 3) for RW 414.

RA 093 630

Presenters in aluminium for single
bottle display (set of 3) for RW 464.

RA 491 131

Fully extendable bottle tray in beech
and aluminium

For 45.7 cm wide appliances.

RA 491 631

Fully extendable bottle tray in beech
and aluminium

For 61 cm wide appliances.

RA 492 130

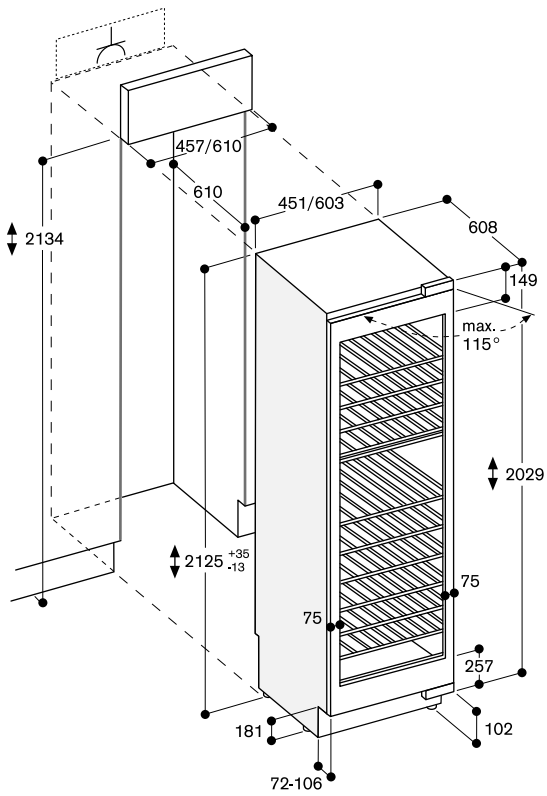
Fully extendable shelves in aluminium
For 45.7 cm wide appliances.

Suitable for decanters, open bottles
and humidors.

RA 492 630

Fully extendable shelves in aluminium
For 61 cm wide appliances.

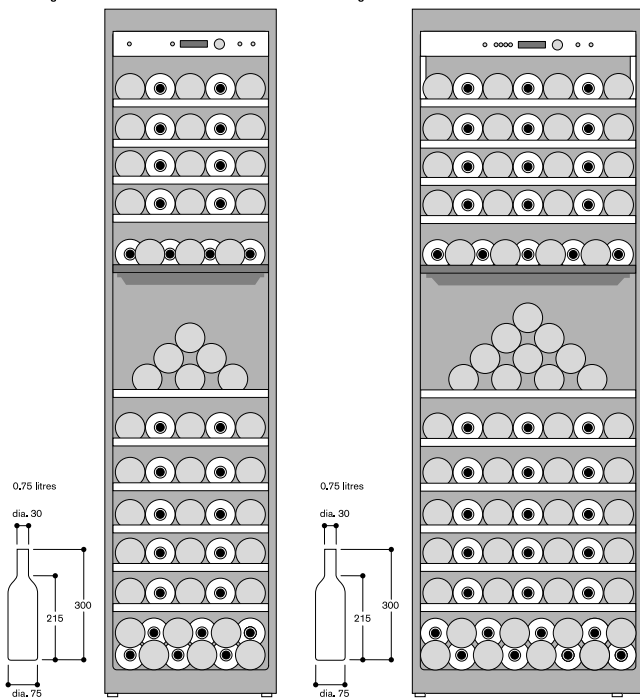
Suitable for decanters, open bottles
and humidors.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage

Bottle storage





RW 464 301

fully integrated
Niche width 61 cm, Niche height
213.4 cm

RW 414 301

fully integrated
Niche width 45.7 cm, Niche height
213.4 cm

Necessary installation accessories

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel
thickness 19 mm.

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 460 040

Finger protection for extra long
furniture fronts.

RA 461 116

Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 461 616

Ventilation grille stainless steel
For 61 cm wide appliances.

Special accessories

RA 491 131

Fully extendable bottle tray in beech
and aluminium
For 45.7 cm wide appliances.

RA 491 631

Fully extendable bottle tray in beech
and aluminium
For 61 cm wide appliances.

RA 492 130

Fully extendable shelves in aluminium
For 45.7 cm wide appliances.
Suitable for decanters, open bottles
and humidors.

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

Handling

Electronic temperature control with
digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water
evaporation.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Features

Net volume 390/271 litres.
Capacity 98/70 bottles (based on
0.75/l standard bottles).
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.

Consumption data

Energy efficiency class A/A.
Energy consumption
174/167 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 74/77 kg.
The mains socket needs to be planned
outside the built-in niche.

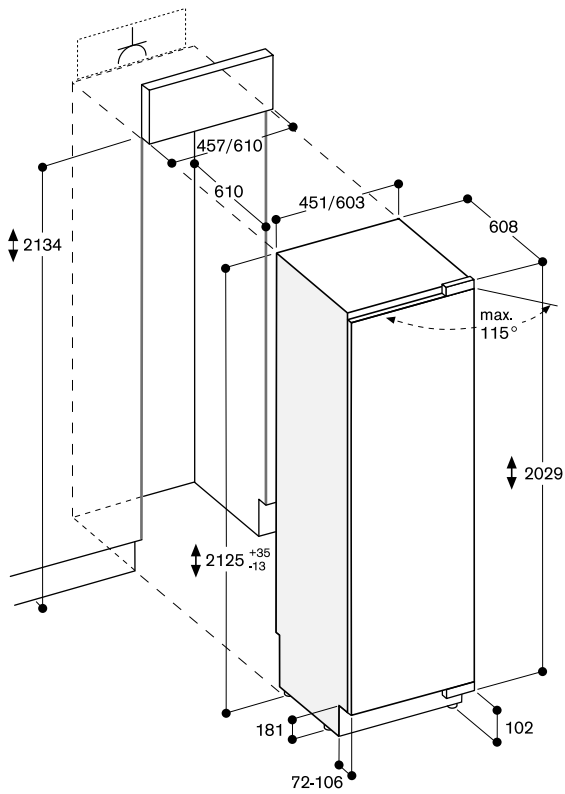
Please read additional planning notes
on page 310 – 317.

Connection

Total connected load 0.131/0.121 kW.
Connecting cable 3.0 m, pluggable.

RA 492 630

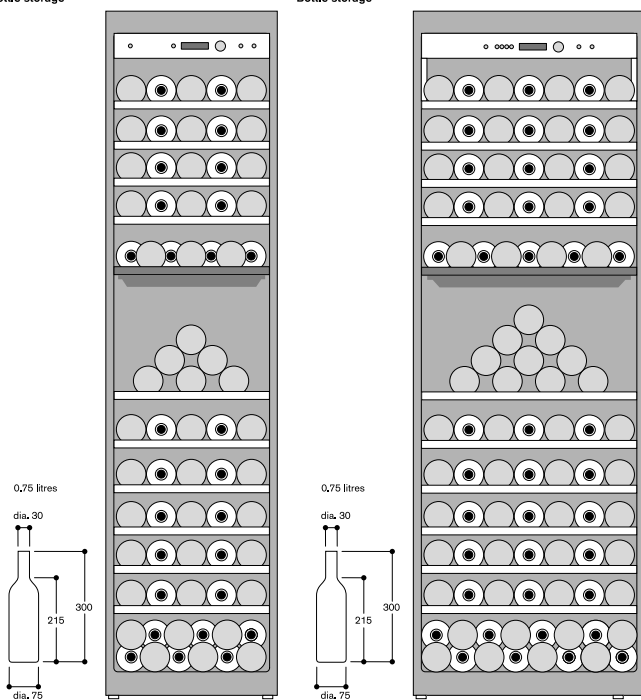
Fully extendable shelves in aluminium
For 61 cm wide appliances.
Suitable for decanters, open bottles
and humidors.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage

Bottle storage



Additional planning notes for Vario cooling 400 series

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 16 mm or less than 160 mm the additional side heating element RA 460 011 needs to be installed between the appliances to avoid condensation.

If the appliances are combined hinge to handle the additional side heating element RA 460 011 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 011 does not take up any additional space. It is already included in the niche dimensions and does not interfere with the finger protection.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen between the appliances to guarantee the proper function of the finger protection.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the additional side heating element RA 460 011.

When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 40 mm is required.

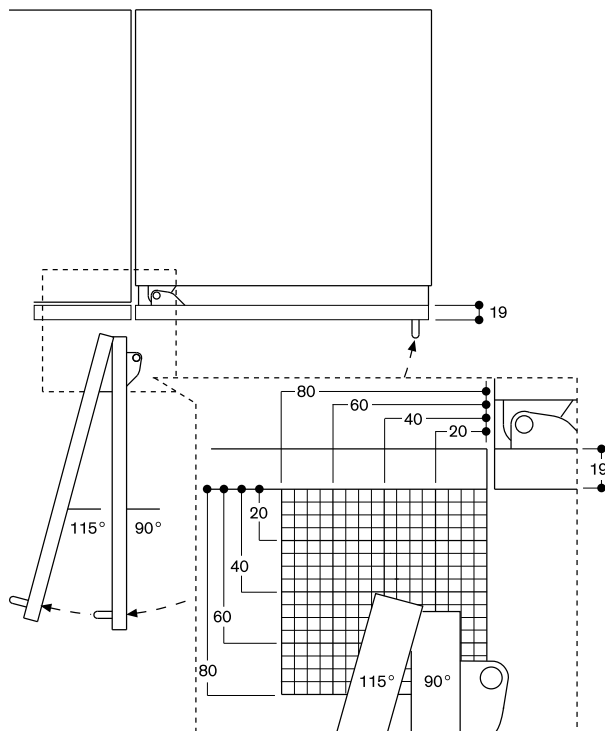
Door opening angle

To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (worktops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.).

The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of 19 mm.

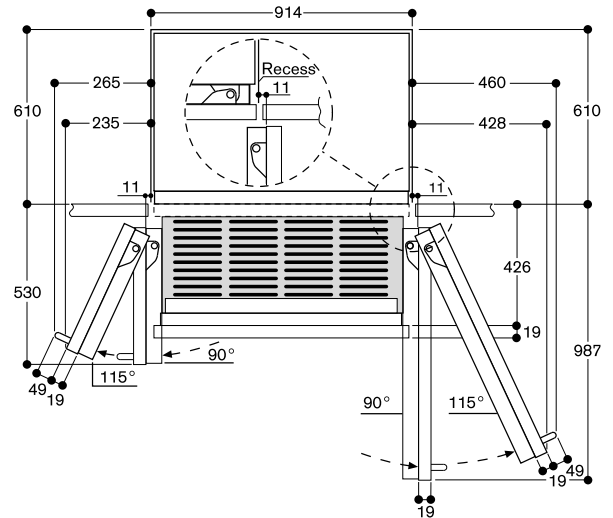
If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance.

Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance.



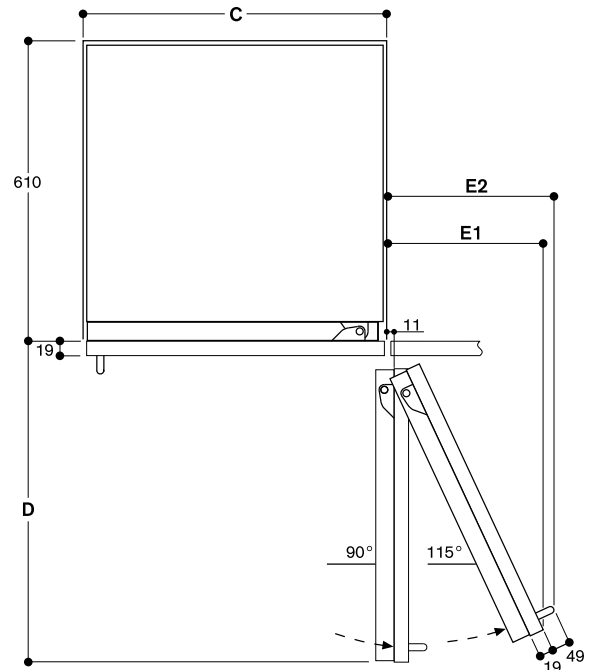
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

Wall clearance RB 492/RV 492



In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Wall clearance RB 472/RC/RF/RW



Recess width	D	E1	E2
C	457 mm	235 mm	265 mm
	610 mm	299 mm	330 mm
	762 mm	363 mm	395 mm

In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Notes:

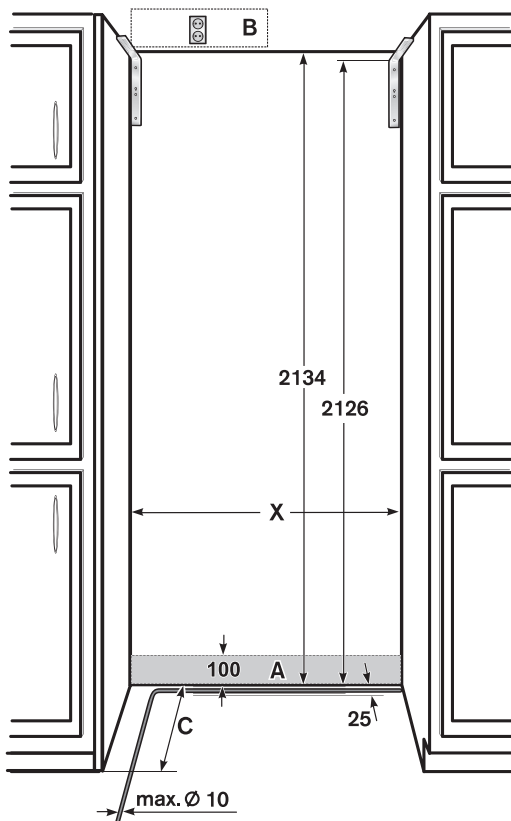
- The adjustable feet have an adjustment range of +35 mm to -13 mm. The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

Installation niche

The specified dimensions of the installation niche must be observed to guarantee the proper installation of the appliance and the design of the cabinet front. It is particularly important that the installation niche is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square. The side walls and the crown of the installation niche must be at least 16 mm thick.

Installation niche for an individual appliance:



- A Area for installation the water connection
- B Area for installation the electrical connection
- C Depth of installation niche, depending on kitchen design.
C = 610 mm minimum!
- X Width of installation niche, refer to the table below for more details:

Appliance type	Width of the niche X
451 mm	457 mm
603 mm	610 mm
756 mm	762 mm
908 mm	914 mm

Installation niche for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances. The width of the installation niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as a cooker, a radiator, etc. If installation next to a heat source is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:
 - 3 cm to electric or gas cookers.
 - 30 cm to an oil-fired or solid-fuel cooker.
 The floor of the installation location must not give way; if required, reinforce floor. To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even. The floor must consist of a hard, rigid material. The floor in the installation area must have the same height as the floor in the rest of the room. Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable. If in doubt, consult an architect, structural engineer or construction expert.

Neighbouring cabinetry

The new appliance is screwed firmly in place with the neighbouring cabinet parts. Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall. The thickness of the plinth can be a maximum 19 mm.

Base area

Important!

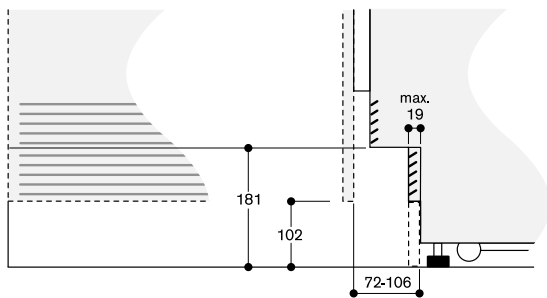
Poor ventilation leads to damage to the appliance!
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 102 mm. The plinth can be maximum 19 mm thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base detail



Based on the standard height of the appliance, the height of the plinth is 102 mm. Maximum thickness of the plinth is 19 mm.

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 102 mm. The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

Crown

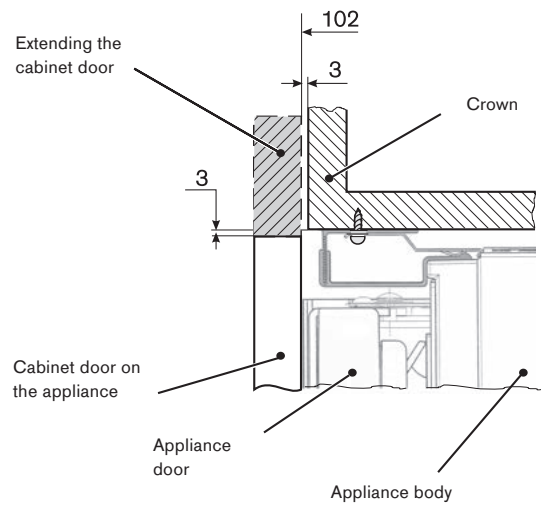
The height of the cabinet door on the appliance is dependent on:

- the overall height of the appliance,
- the distance from the bottom edge of the cabinet door to the floor,
- the appliance type (one-door or multi-door appliances).

The overall height of the appliance is 2.029 mm.

The height can be adjusted within a range of -13 mm to +35 mm. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!

It must be ensured that the crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.

The cabinetry, the height of the base board, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the special accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:

- Height of the base board: 102 mm
- Overall height of the installation niche: 2.134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

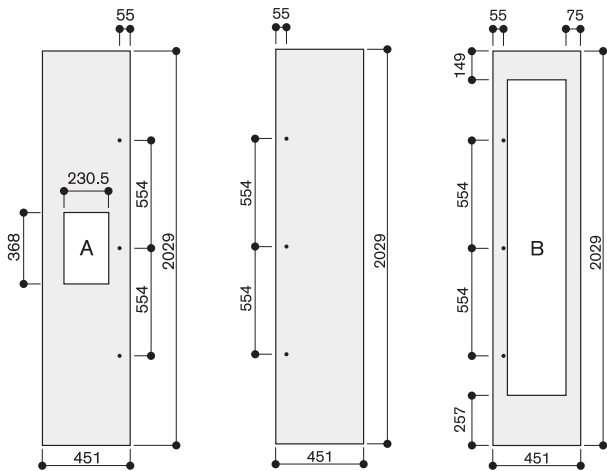
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 205 mm over the floor when opening the appliance door and adapt to the front design.

Important!

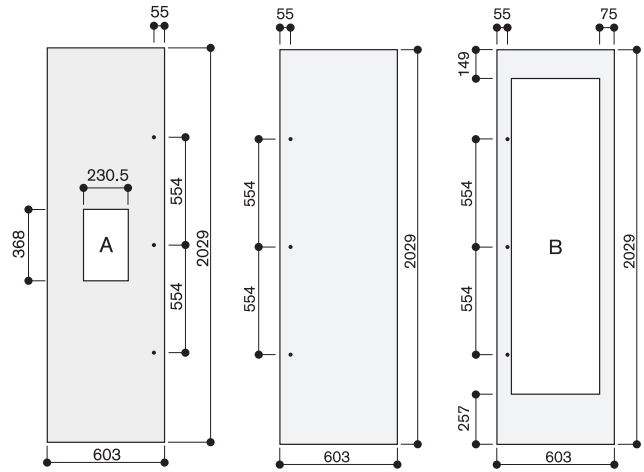
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess width 45.7 cm



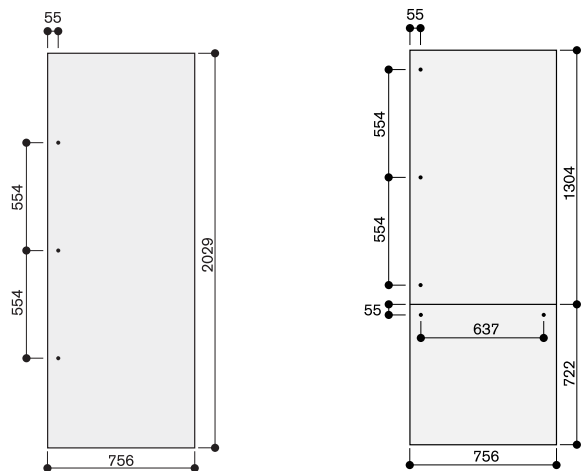
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 61 cm



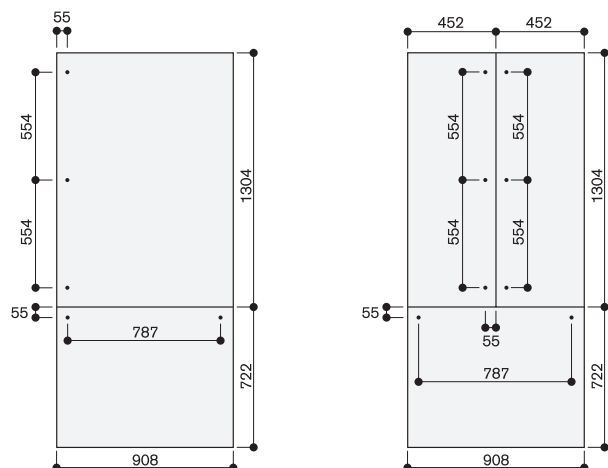
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm



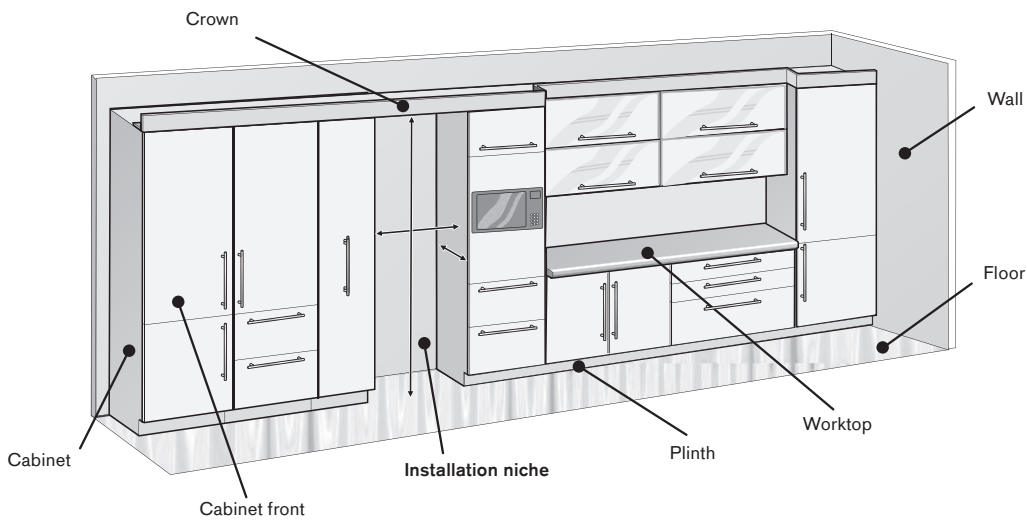
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm

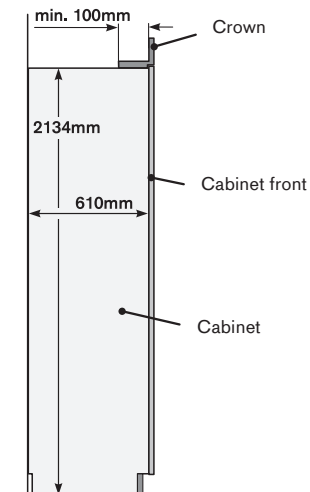


The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance



Vertical cut Installation niche



Installation niche for an individual cooling appliance (example: 762 mm wide)

In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

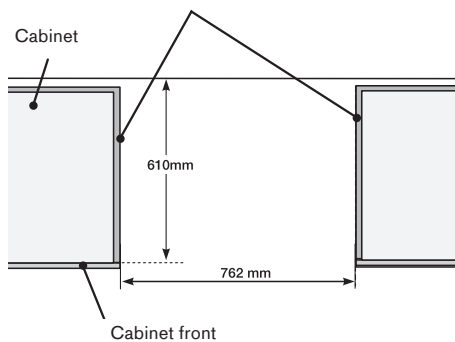
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

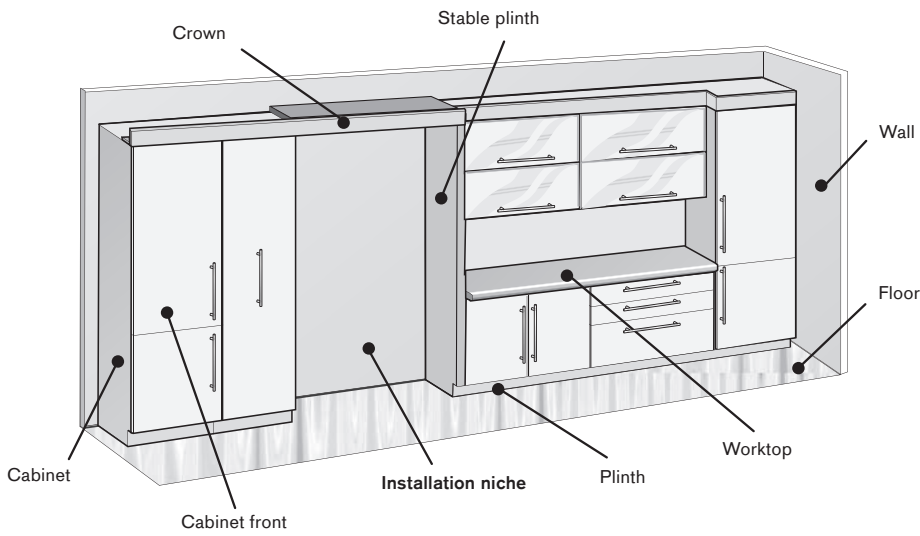
Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 762 mm
- Depth of the installation niche: 610 mm

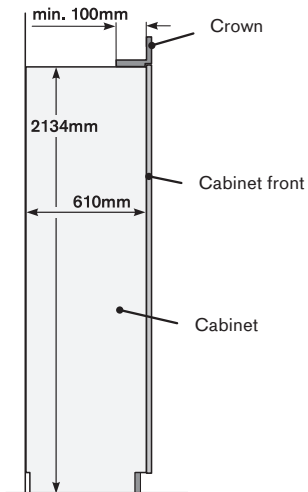
The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche





Vertical cut Installation niche



Installation niche for a side-by-side solution

- 610 mm cooling appliance (right)
- 457 mm freezer (left)

In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

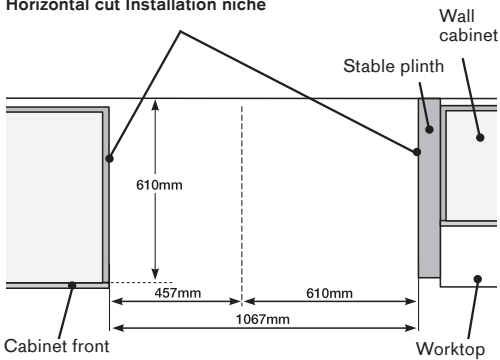
The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

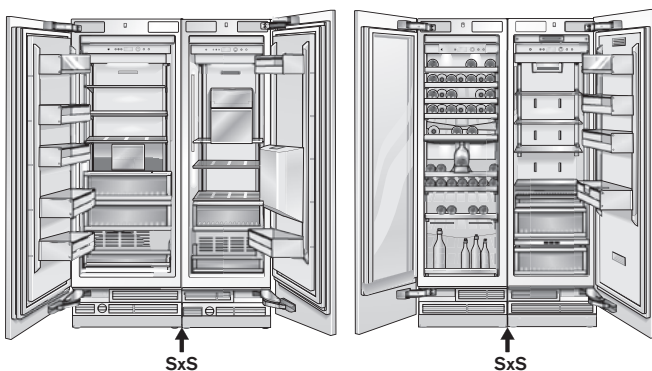
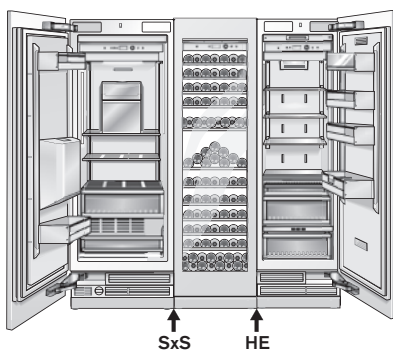
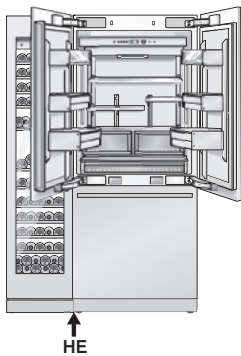
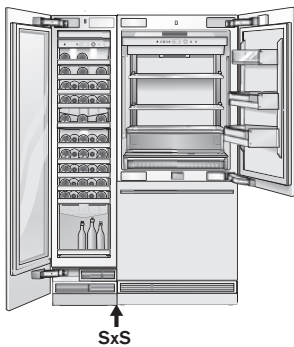
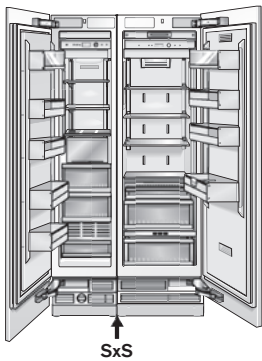
- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche:
610 mm + 457 mm = 1.067 mm
- Depth of the installation niche: 610 mm

The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



Planning examples



Side-by-side solution 1

RF 411 / RC 472

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside.

Side-by-side solution 2

RW 414 / RB 492

Usability limitations: No limitation.

Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: Door hinges on the outside. Change door hinge of RW. If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.

Side-by-side solution 3

RW 414 / RY 492

Usability limitations: Not all doors can be opened at the same time. The left door of the RY may collide with the handle of the RW.

Installation accessories: 1x RA 460 011 additional side heating element (HE)*.

Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW. If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.

Combination of 3

RF 463 / RW 464 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.

Installation accessories: 1 x RA 460 000 (SxS)* – between RF and RW, 1 x RA 460 011 (HE)* – between RW and RC.

Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.

Maximum distance

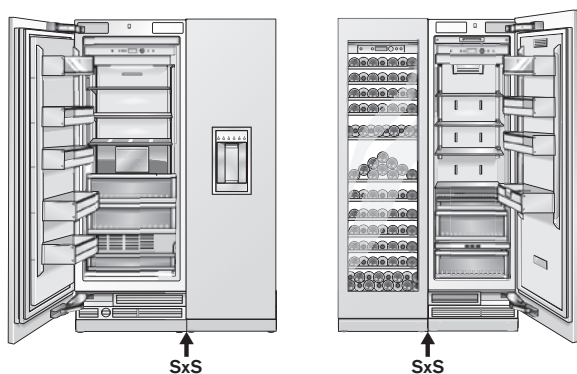
RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: No limitation. All doors can be opened fully.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of RF 471 and RW 464.

If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.



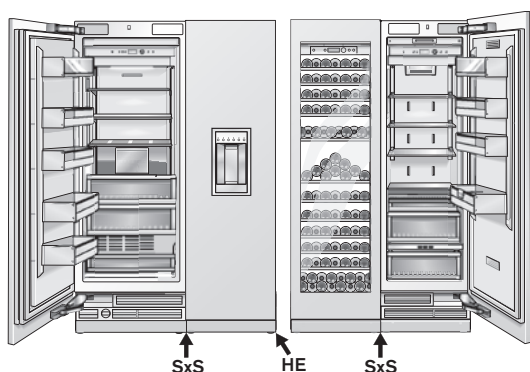
Distance \geq 160 mm

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*.

Notes: Two separate installation niches. The clearance between the two installation niches is greater than 160 mm. Change door hinge of RF 471 and RW. If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.



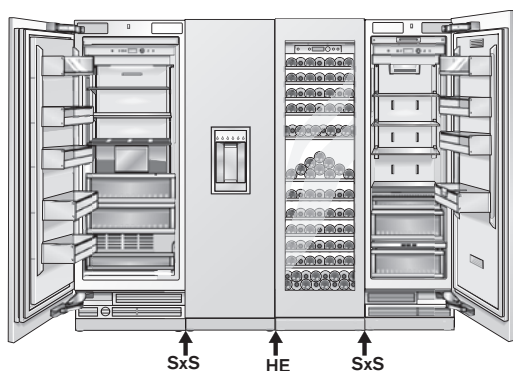
Distance \leq 160 mm

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 011 (HE)*.

Notes: Two separate installation niches with a stable plinth between them. The clearance between the two installation niches is less than 160 mm. Therefore, an additional side heating element is required. Change door hinge of RF 471 and RW. If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.



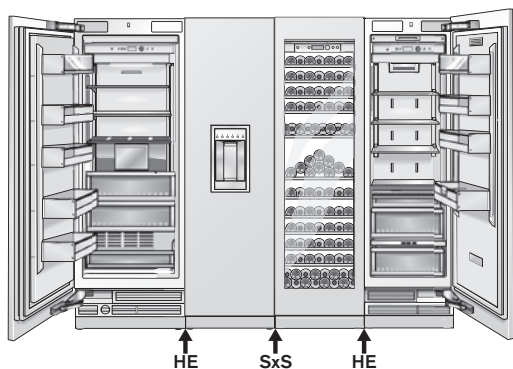
Combination of 4

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.

Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 011 (HE)*.

Notes: All 4 appliances must be connected to each other before installation and pushed together into the installation niche. Change door hinge of RF 471 and RW 464. If using the stainless steel fronts (installation accessories), select the correct door hinges for the RW.



Combination of 4 - alternative

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: 1x RA 460 000 (SxS)* – between RF 463 and RW 464, 2x RA 460 011 (HE)* – between RF's and RW/RC.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side heating elements. All 4 appliances must be connected to each other before installation and pushed together into the installation niche. Change door hinge of RF 471.

Footnote:

*SxS Accessory for side-by-side installation

*HE Additional side heating element

Special accessories for Vario cooling 400 series



Appliance type	Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination	Refrigerator	Refrigerator
	RY 492 301	RB 492 301	RB 472 301	RC 472 301	RC 462 301
Door panels / door panel frames					
Stainless steel door panel with handles, panel thickness 19 mm.	RA 421 912	RA 421 910	RA 421 712	RA 421 710	RA 421 610
Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.					
Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.					
RA 420 010 Door lock for RW 414 and RW 464					
Ventilation grille					
Stainless steel	RA 461 911	RA 461 911	RA 461 715	RA 461 714	RA 461 616
Stainless steel, right-hinged.					
Stainless steel, left-hinged.					
Interior for wine climate cabinet					
Fully extendable bottle trays in beech and aluminium.					
Fully extendable shelves in aluminium. Suitable for decanters, open bottles and humidors.					
Presenter in aluminium for display of single bottles (set of 3).					
Handles					
RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, drilling distance between each mount 554 mm.	•	•	•	•	•
RA 425 710 Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 658 mm, drilling distance between each mount 637 mm.			•		
RA 425 910 Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.	•	•			
Miscellaneous					
ET 625 365 Activated charcoal air filter (spare part)	•	•	•	•	•

Special accessories for Vario cooling 400 series



Appliance type	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
	RW 464 361	RW 414 361	RW 464 301	RW 414 301
Door panels / door panel frames				
Stainless steel door panel with handles, panel thickness 19 mm.			RA 421 610	RA 421 110
Stainless steel door panel frame with handle, left-hinged, panel thickness 19 mm.	RA 421 611	RA 421 111		
Stainless steel door panel frame with handle, right-hinged, panel thickness 19 mm.	RA 421 612	RA 421 112		
RA 420 010 Door lock for RW 414 and RW 464	•	•	•	•
Ventilation grille				
Stainless steel	RA 461 616	RA 461 116	RA 461 616	RA 461 116
Stainless steel, right-hinged.				
Stainless steel, left-hinged.				
Interior for wine climate cabinet				
Fully extendable bottle trays in beech and aluminium.	RA 491 631	RA 491 131	RA 491 631	RA 491 131
Fully extendable shelves in aluminium. Suitable for decanters, open bottles and humidors.	RA 492 630	RA 492 130	RA 492 630	RA 492 130
Presenter in aluminium for display of single bottles (set of 3).	RA 093 630	RA 093 130	RA 093 630	RA 093 130
Handles				
RA 425 110 Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm, drilling distance between each mount 554 mm.	•	•	•	•
RA 425 710 Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 658 mm, drilling distance between each mount 637 mm.				
RA 425 910 Handle bar, stainless steel, short. For RB/RV 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.				
Miscellaneous				
ET 625 365 Activated charcoal air filter (spare part)	•	•	•	•



RB 289 203

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

- 2 ice packs
- 2 egg trays
- 1 wine and champagne rack
- 1 glass tray
- 1 ice cube tray
- 1 gastronorm insert, stainless steel, GN 1/3
- 1 gastronorm lid, stainless steel, GN 1/3

Special accessories

GN 114 130

Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 114 230

Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 410 130

Gastronorm lid, stainless steel, GN 1/3.

GN 410 230

Gastronorm lid, stainless steel, GN 2/3.

RA 030 100

Storage container with transparent lid.

Vario fridge-freezer combination

200 series

RB 289

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 245 litre net volume through compressor relocation
- Four climate zones incl. fresh cooling close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 128 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Fresh cooling close to 0 °C

Net volume 56 litres.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
1 fresh cooling drawer and 1 humidity drawer for vegetables.

Freezing

Net volume 61 litres.
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 16 h.
2 freezer drawers, 1 of which extra large.

Consumption data

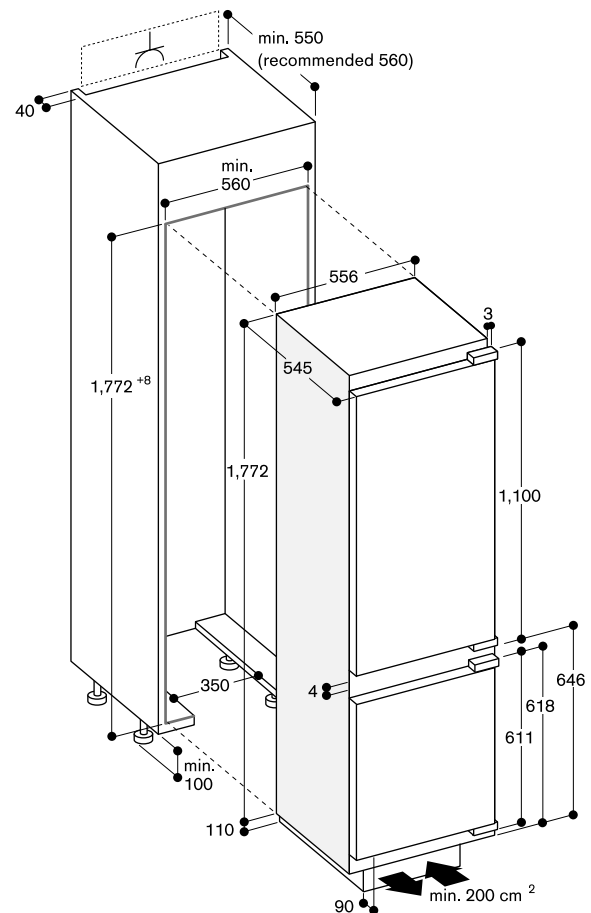
Energy consumption 247 kwh/year.
Noise level 41 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



**RB 287 203**

fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

- 2 ice packs
- 2 egg trays
- 1 wine and champagne rack
- 1 glass tray
- 1 ice cube tray
- 1 gastronorm insert, stainless steel, GN 1/3
- 1 gastronorm lid, stainless steel, GN 1/3

Special accessories

- GN 114 130**
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.
- GN 114 230**
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.
- GN 144 130**
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.
- GN 144 230**
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.
- GN 410 130**
Gastronorm lid, stainless steel, GN 1/3.
- GN 410 230**
Gastronorm lid, stainless steel, GN 2/3.
- RA 030 100**
Storage container with transparent lid.

**Vario fridge-freezer combination
200 series
RB 287**

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 259 litre net volume through compressor relocation
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 186 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, 2 of which are height adjustable and 1 fully extendable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Freezing

Net volume 73 litres.
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 15 kg/24 h.
Storage time after a malfunction 16 h.
3 freezer drawers, 1 of which extra large.

Consumption data

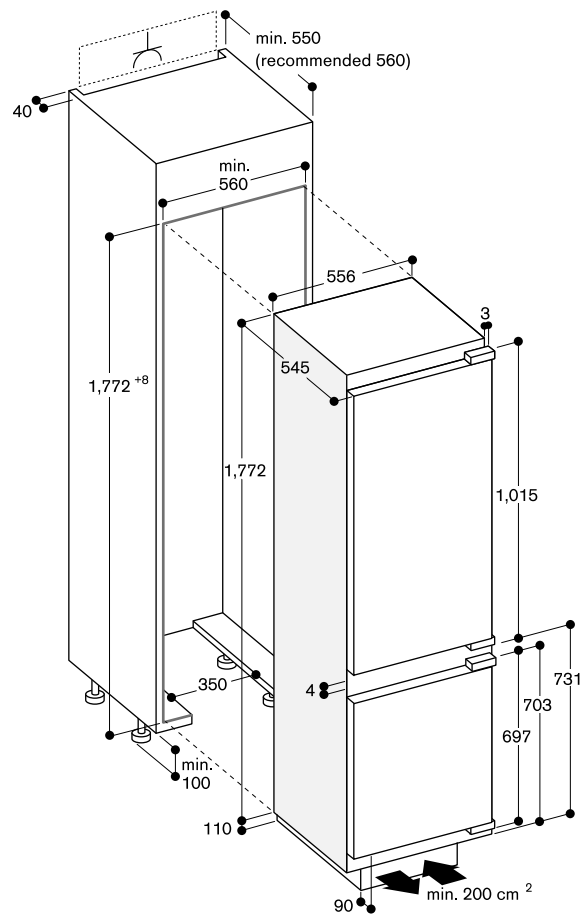
Energy consumption 238 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.





RT 289 203

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack
- 1 glass tray
- 1 ice cube tray
- 1 gastronorm insert, stainless steel, GN 1/3
- 1 gastronorm lid, stainless steel, GN 1/3

Special accessories

- GN 114 130**
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5l.
- GN 114 230**
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3l.
- GN 144 130**
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.
- GN 144 230**
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.
- GN 410 130**
Gastronorm lid, stainless steel, GN 1/3.
- GN 410 230**
Gastronorm lid, stainless steel, GN 2/3.
- RA 030 100**
Storage container with transparent lid.

Vario fridge-freezer combination 200 series RT 289

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 284 litre net volume through compressor relocation
- Four climate zones incl. fresh cooling close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 180 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
1 full depth safety glass shelf, fully extendable.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Fresh cooling close to 0 °C

Net volume 77 litres.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
2 fresh cooling drawers and 1 humidity drawer for vegetables.

Freezing

Net volume 27 litres.
Fast freezing.
Storage temperature from -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2kg/24 h.
Storage time after a malfunction 14 h.
2 shelves, 1 of which removable, in safety glass.

Consumption data

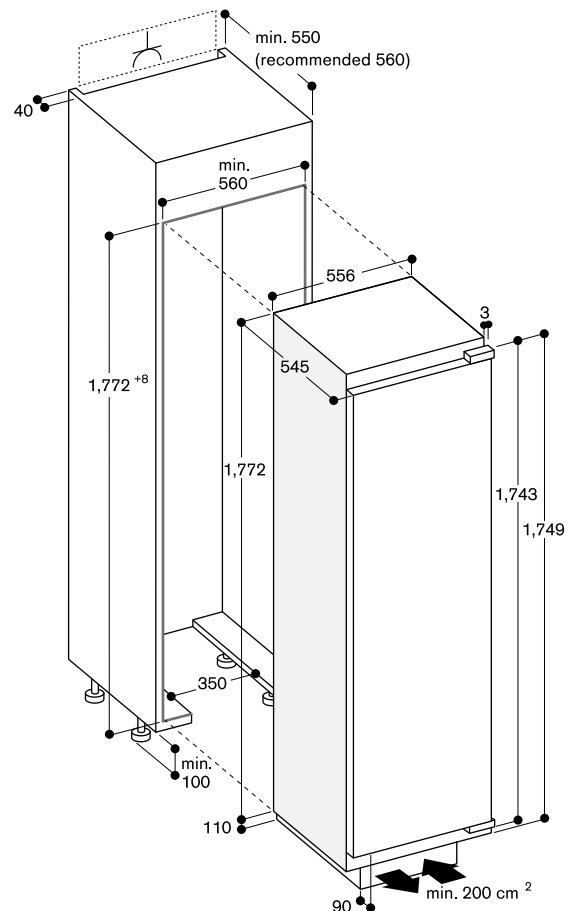
Energy consumption 229 kwh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



**RC 289 203**

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 glass tray
1 gastronorm insert, stainless steel,
GN 1/3
1 gastronorm lid, stainless steel,
GN 1/3

Special accessories

GN 114 130
Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 114 230
Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3l.

GN 144 130
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 410 130
Gastronorm lid, stainless steel,
GN 1/3.

GN 410 230
Gastronorm lid, stainless steel,
GN 2/3.

RA 030 100
Storage container with transparent lid.

Vario refrigerator 200 series**RC 289**

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 302 litre net volume through compressor relocation
- Three climate zones incl. fresh cooling close to 0 °C
- Combines with freezer RF287 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.

Cooling

Net volume 225 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
2 full depth safety glass shelves, fully extendable.
4 safety glass shelves, 2 of which are fully extendable and 2 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Fresh cooling close to 0 °C

Net volume 77 litres.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
2 fresh cooling drawers and 1 humidity drawer for vegetables.

Consumption data

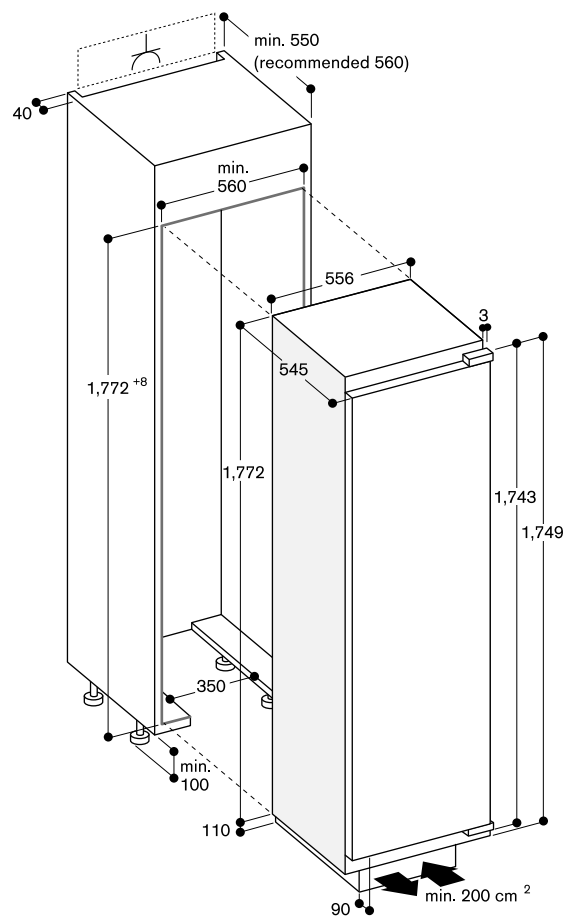
Energy consumption 133 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.





RF 287 202

fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 ice packs
1 ice cube tray

Vario freezer 200 series

RF 287

- Enlarged interior with 210 litre net volume through compressor relocation
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC 289 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Features

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 24 kg/24 h.
Storage time after a malfunction 20 h.
5 freezer drawers, 1 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.

Consumption data

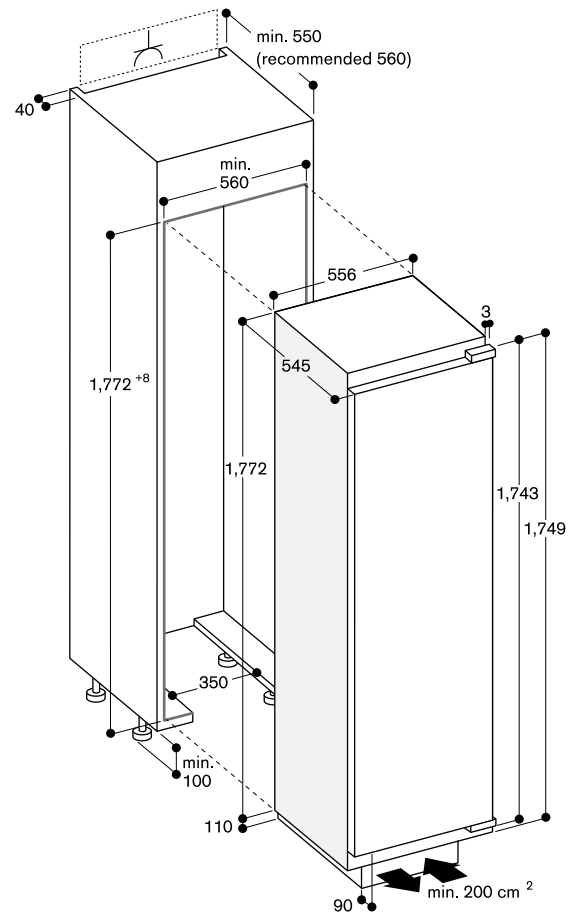
Energy consumption 243 kwh/year.
Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 30 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



**RC 249 203**

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
140 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 glass tray
1 gastronorm insert, stainless steel,
GN 1/3
1 gastronorm lid, stainless steel,
GN 1/3

Special accessories**GN 114 130**

Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 114 230

Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3l.

GN 144 130

Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5l.

GN 144 230

Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3l.

GN 410 130

Gastronorm lid, stainless steel,
GN 1/3.

GN 410 230

Gastronorm lid, stainless steel,
GN 2/3.

RA 030 100

Storage container with transparent lid.

Vario refrigerator 200 series**RC 249**

- Unique usage concept:
 - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
 - Easy access: fully extendable shelves and drawers
 - Optimal overview: intelligent lighting concept, use of glass and transparent materials
 - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 227 litre net volume through compressor relocation
- Three climate zones incl. fresh cooling close to 0 °C
- Combines with freezer RF247 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.

Cooling

Net volume 172 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
1 full depth safety glass shelf, fully extendable.
4 safety glass shelves, 2 of which are fully extendable and 2 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN

Fresh cooling close to 0 °C

Net volume 55 litres.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
1 fresh cooling drawer and 1 humidity drawer for vegetables.

Consumption data

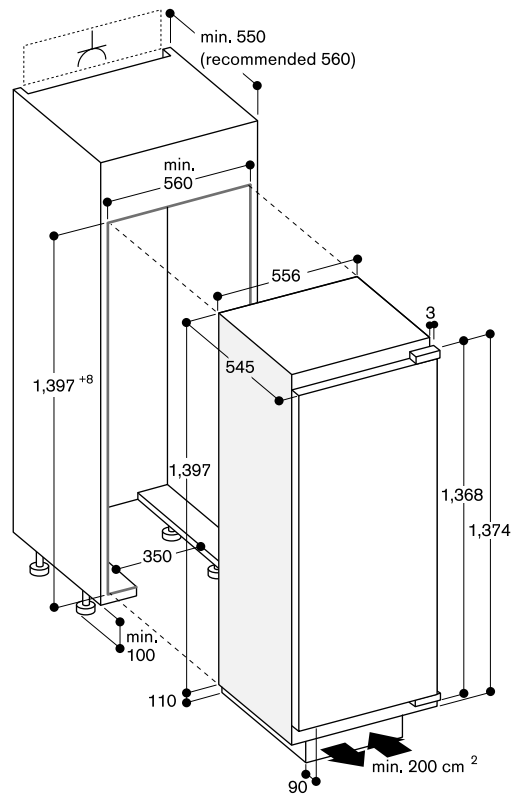
Energy consumption 124 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.





RF 247 202

fully integrated

Niche width 56 cm, Niche height
140 cm

Included in the price

2 ice packs

1 ice cube tray

Vario freezer 200 series

RF 247

- Enlarged interior with 156 litre net volume through compressor relocation
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC 249 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.

Touch keys.

Technical Features

Dynamic cold air distribution.

Cushioned door closing system from 20° door opening angle, integrated in door hinge.

Open-door and malfunction alarm.

Features

No-frost technology with fast freezing. Temperature adjustable from -16 °C to -24 °C.

4-star freezer compartment.

Freezing capacity 18 kg/24 h.

Storage time after a malfunction 11 h.

4 freezer drawers, 1 of which extra large.

3 safety glass shelves between the freezer drawers.

1 safety glass shelf with transparent front.

All freezer drawers and safety glass shelves can be removed.

Consumption data

Energy consumption 208 kWh/year.

Noise level 42 dB (re 1 pW).

Planning notes

Flat hinge.

Door hinge left, reversible.

Door opening angle of 115°, fixable at 90°.

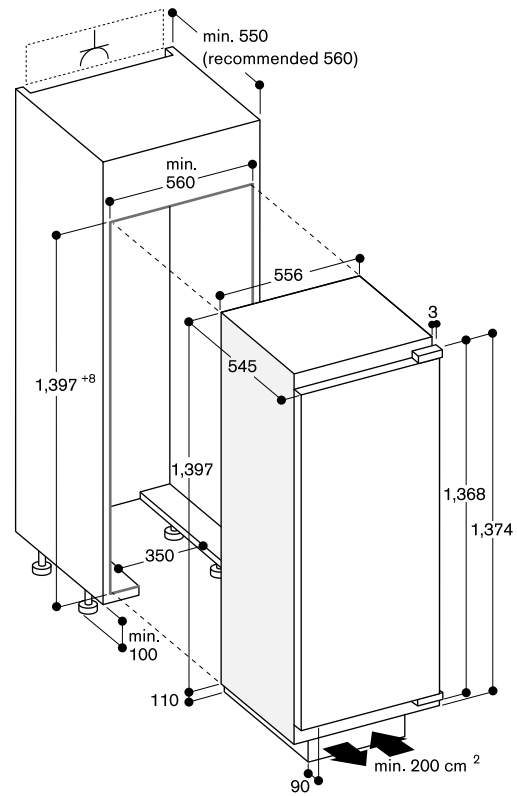
Appliance plinth recess 90 mm.

Max. door panel weight 30 kg.

Connection

Total connected load 0.12 kW.

Connecting cable 2.3 m with plug.



**RB 292 311**

with fresh cooling
freestanding, stainless steel-backed
full glass doors
Width 70 cm, height 200 cm

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

Special accessories**RA 030 100**

Storage container with transparent lid.

Fridge-freezer combination 200 series
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++

Handling

Electronic temperature control with digital temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Open-door and malfunction alarm.
Activated charcoal air filter.
Stainless steel top and side panels.

Cooling

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

Net volume 36 litres.
Automatic defrosting with defrost water evaporation.
1 full width humidity drawer for vegetables, manually controllable.
1 full width fresh cooling drawer.

Freezing

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.

Consumption data

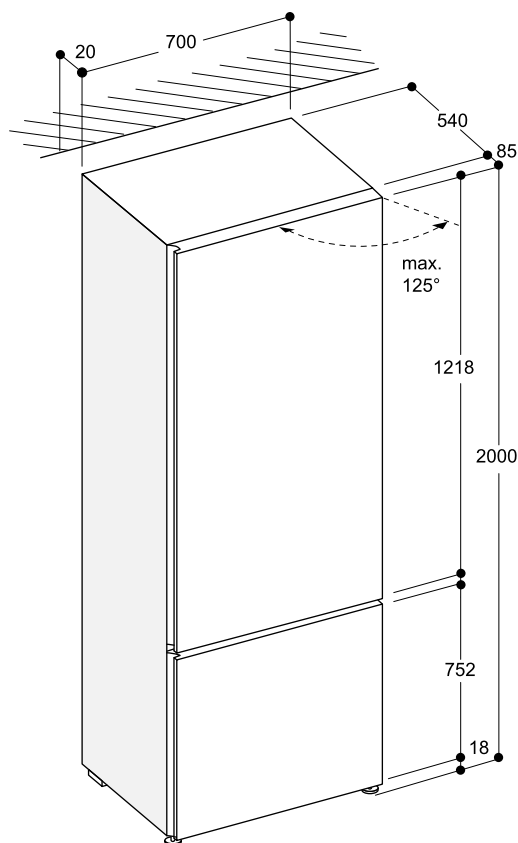
Energy consumption 284 kWh/year.
Noise level 43 dB (re 1 pW).

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 at the back.

Connection

Total connected load 0.15 kW.
Connecting cable 2.4 m with plug.





RB 282 203

with fresh cooling
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 ice packs
2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories

RA 030 100
Storage container with transparent lid.

Fridge-freezer combination 200 series RB 282

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Innovative defrost technology:
 - Reduced energy consumption due to new evaporator design
 - Faster defrosting and easier cleaning due to less severe and more uniform ice build-up
 - Safety glass shelf between freezer drawers
- Net volume 270 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 209 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

1 full width humidity drawer for vegetables, manually controllable.

Freezing

Net volume 61 litres.
Fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Defrost assistance.
Freezing capacity 7 kg/24 h.
Storage time after a malfunction 26 h.
2 freezer drawers, 1 of which extra large.
1 safety glass shelf.

Consumption data

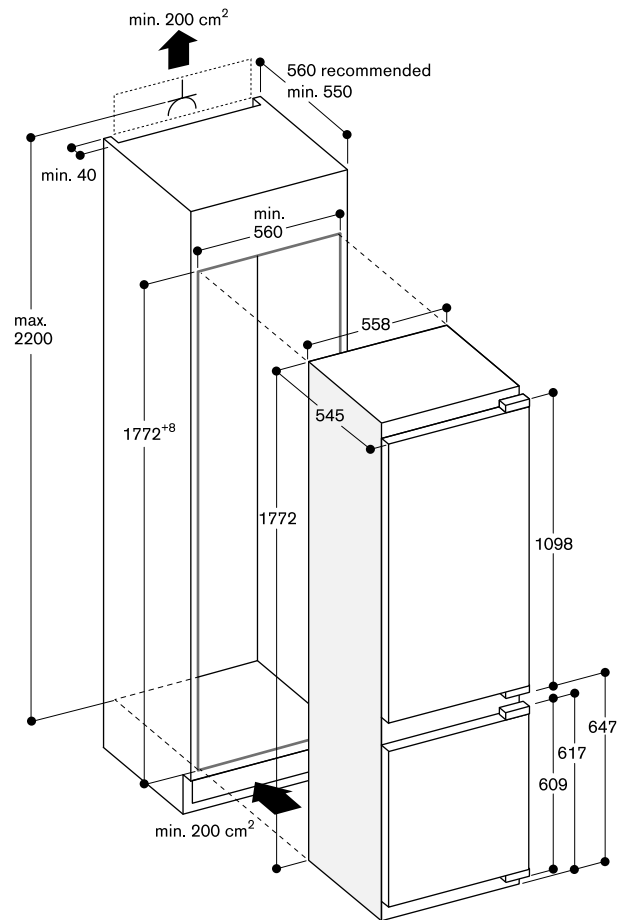
Energy consumption 225 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 14 kg.
Lower door 19 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



**RT 282 203**

with fresh cooling
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories

RA 030 100
Storage container with transparent lid.

Fridge-freezer combination 200 series
RT 282

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 286 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 252 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
5 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.

Fresh cooling

1 full width humidity drawer for vegetables, manually controllable.

Freezing

Net volume 34 litres.
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 3 kg/24 h.
Storage time after a malfunction 22 h.

Consumption data

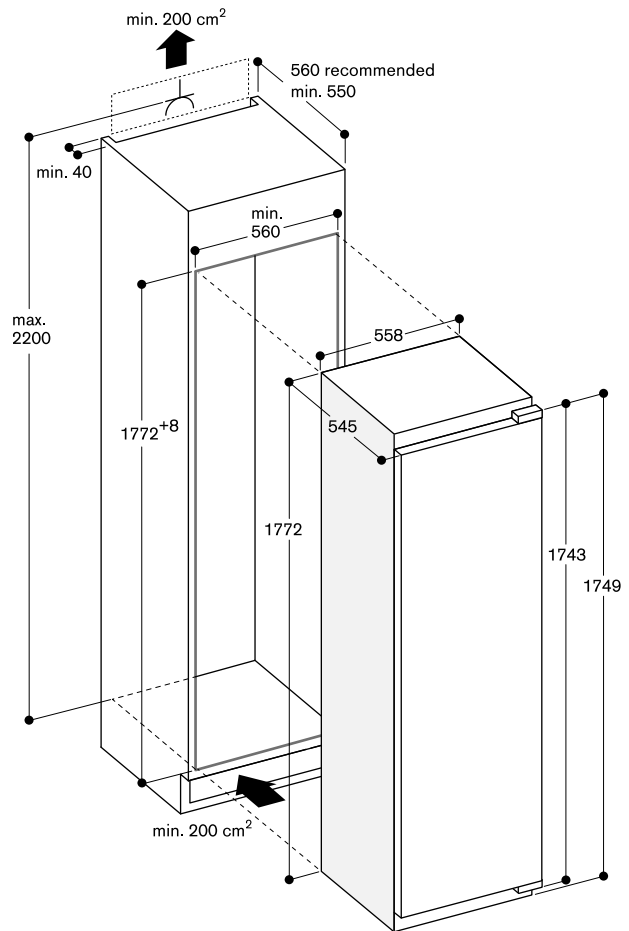
Energy consumption 209 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





RC 282 203

with fresh cooling
fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 egg trays
1 wine and champagne rack

Special accessories

RA 030 100
Storage container with transparent lid.

Refrigerator 200 series

RC 282

- Two climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 319 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.
Activated charcoal air filter.

Cooling

Net volume 319 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
7 safety glass shelves, of which 2 are fully extendable and 6 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded.
2 large door racks 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

1 full width humidity drawer for vegetables, manually controllable.

Consumption data

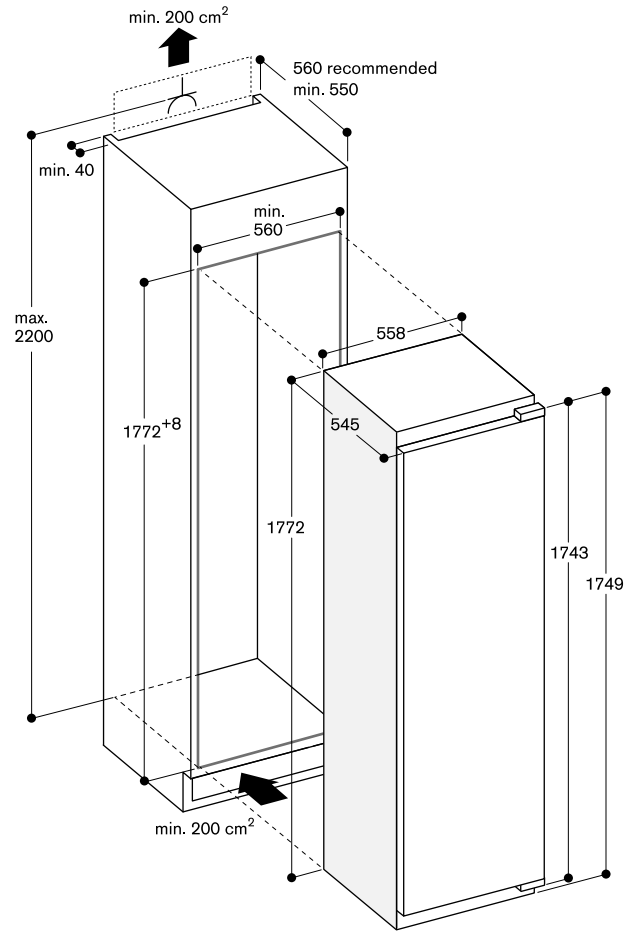
Energy consumption 116 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 16 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3m with plug.



**RF 282 303**

fully integrated
Niche width 56 cm, Niche height
177.5 cm

Included in the price

2 ice packs
1 ice cube tray

Freezer 200 series**RF 282**

- Net volume 211 litres
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC282 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Features

No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 20 kg/24 h.
Storage time after a malfunction 22 h.
5 freezer drawers, 2 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.

Consumption data

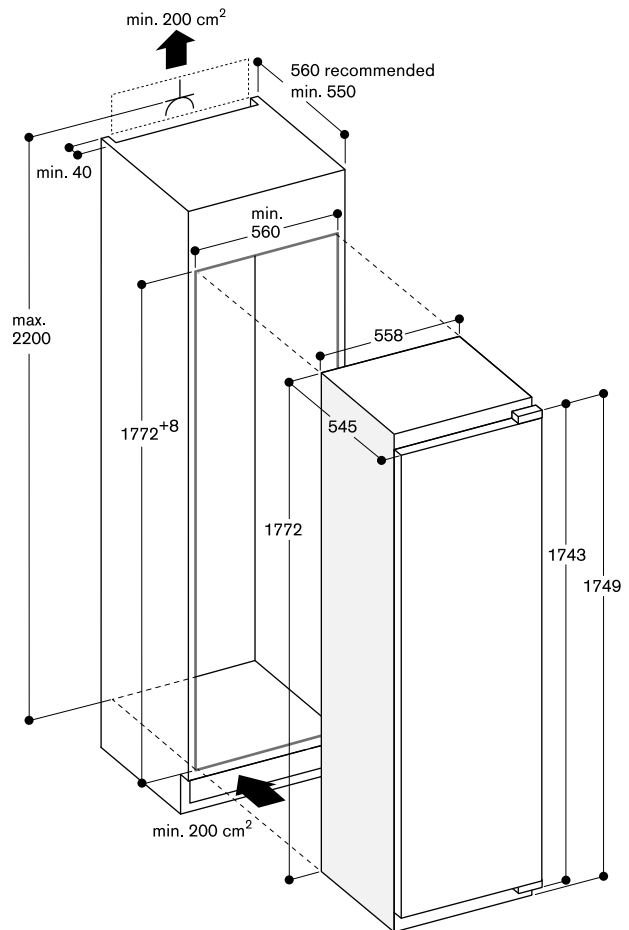
Energy consumption 243 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 30 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.





RT 242 203

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
140 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack
- 1 ice cube tray

Fridge-freezer combination 200 series RT 242

- Three climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 204 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 130 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, of which 1 is fully extendable and 3 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.

Fresh cooling close to 0 °C

Net volume 59 litres.
Automatic defrosting with defrost water evaporation.
2 fresh cooling drawers.

Freezing

Net volume 15 litres.
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 13 h.

Consumption data

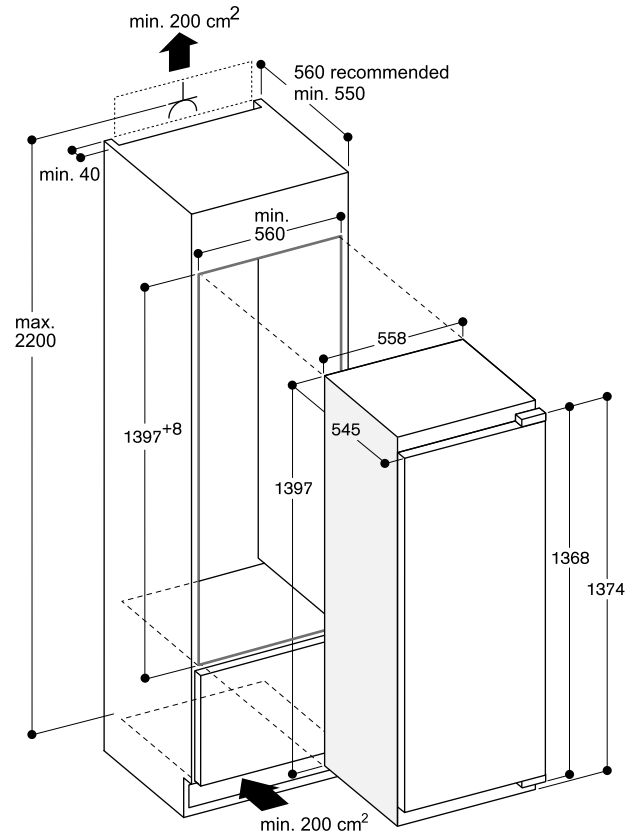
Energy consumption 196 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3m with plug.



**RC 242 203**

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
140 cm

Included in the price

2 egg trays
1 wine and champagne rack

Refrigerator 200 series**RC 242**

- Two climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 222 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 163 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.

Fresh cooling close to 0 °C

Net volume 59 litres.
Automatic defrosting with defrost water evaporation.
2 fresh cooling drawers.

Consumption data

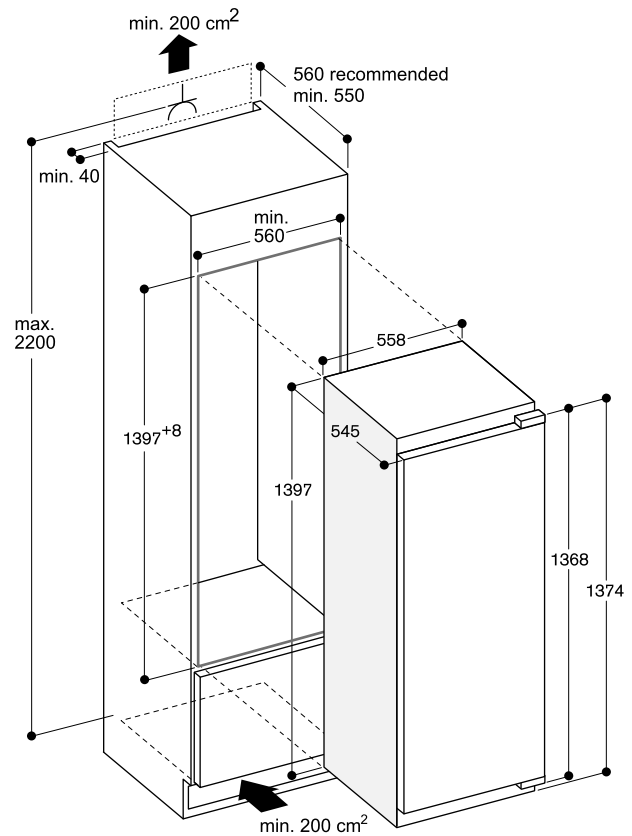
Energy consumption 124 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





RT 222 102

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
122.5 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack
- 1 ice cube tray

Fridge-freezer combination 200 series RT 222

- Three climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 169 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 95 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.

2 safety glass shelves, of which 1 is fully extendable and 2 height adjustable.

1 integrated shelf.

Wine and champagne rack for 4 bottles, can be completely folded away.

1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.

Fresh cooling close to 0 °C

Net volume 59 litres.
Automatic defrosting with defrost water evaporation.
2 fresh cooling drawers.

Freezing

Net volume 15 litres.
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 13 h.

Consumption data

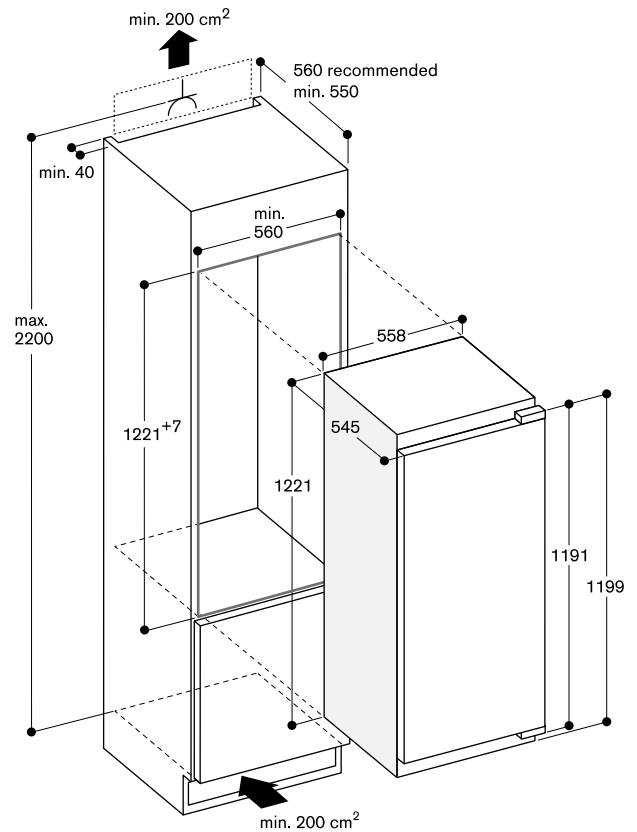
Energy consumption 184 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3m with plug.



**RC 222 101**

with fresh cooling close to 0 °C
fully integrated
Niche width 56 cm, Niche height
122.5 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack

Refrigerator 200 series**RC 222**

- Two climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 187 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 128 litres.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.

4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.

1 integrated shelf.

Wine and champagne rack for 4 bottles, can be completely folded away.

1 large door rack with aluminium profile for bottles with flexible bottle holder.

2 door racks with aluminium profile.

Bright interior lighting with integrated glare-free side light elements.

Fresh cooling close to 0 °C

Net volume 59 litres.
Automatic defrosting with defrost water evaporation.
2 fresh cooling drawers.

Consumption data

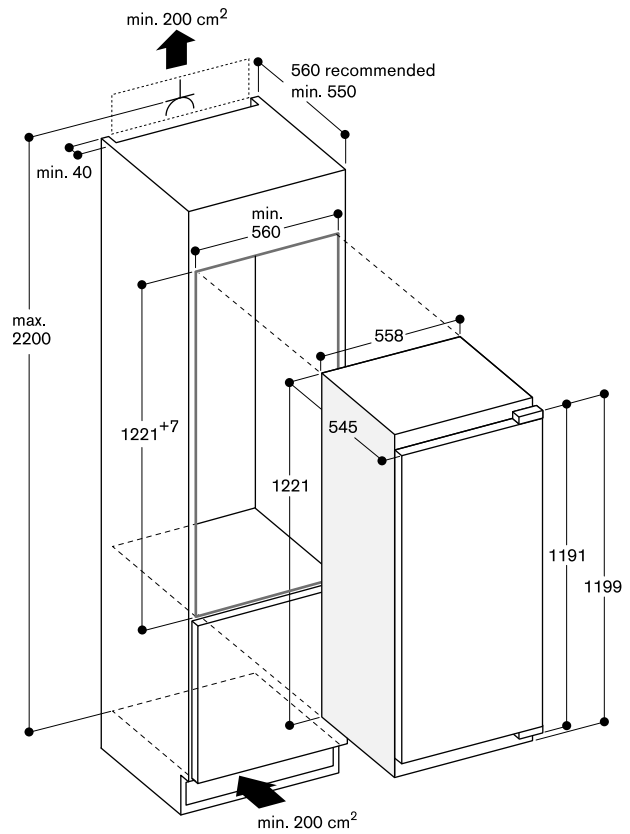
Energy consumption 120 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





Fridge-freezer combination 200 series
RT 222

- Three climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 195 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
 Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
 Open-door and malfunction alarm.

Cooling

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 glare-free 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.

Consumption data

Energy consumption 172 kWh/year.
 Noise level 37 dB (re 1 pW).

Planning notes

Flat hinge.
 Door hinge right, reversible.
 Door opening angle of 115°, fixable at 90°.
 Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
 Connecting cable 2.3 m with plug.

RT 222 203

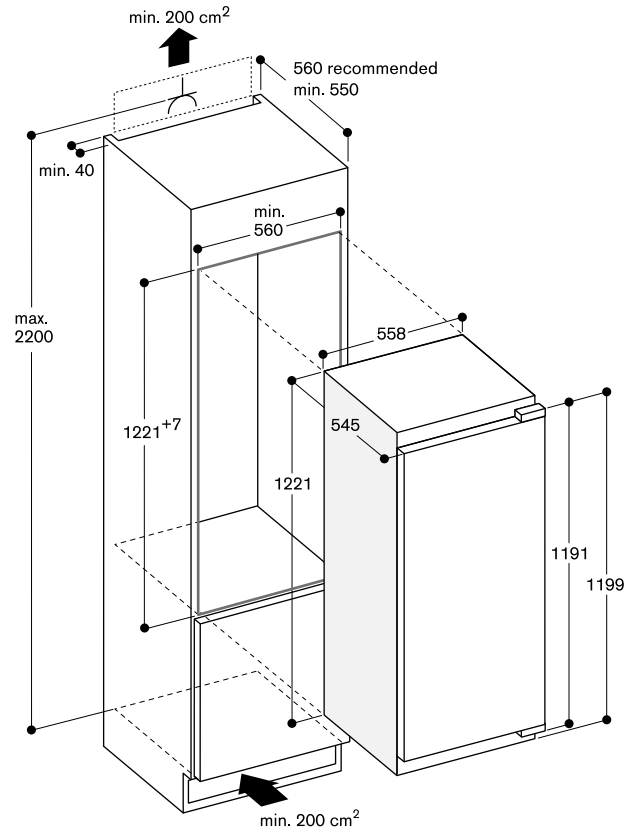
with fresh cooling
 fully integrated
 Niche width 56 cm, Niche height 122.5 cm

Included in the price

- 2 egg trays
- 1 wine and champagne rack
- 1 ice cube tray

Special accessories

RA 030 100
 Storage container with transparent lid.



**RC 222 203**

with fresh cooling
fully integrated
Niche width 56 cm, Niche height
122.5 cm

Included in the price

2 egg trays
1 wine and champagne rack

Special accessories

RA 030 100
Storage container with transparent lid.

Refrigerator 200 series**RC 222**

- Two climate zones incl. fresh cooling
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Net volume 211 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with digital display.
Touch keys.

Technical Features

Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling

Net volume 211 litres.
Fast cooling.
Automatic defrosting with defrost water evaporation.
Temperature adjustable from +2 °C to +8 °C.

6 safety glass shelves, of which 1 are fully extendable and 5 height adjustable.

Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.

Fresh cooling

1 full width humidity drawer for vegetables, manually controllable.

Consumption data

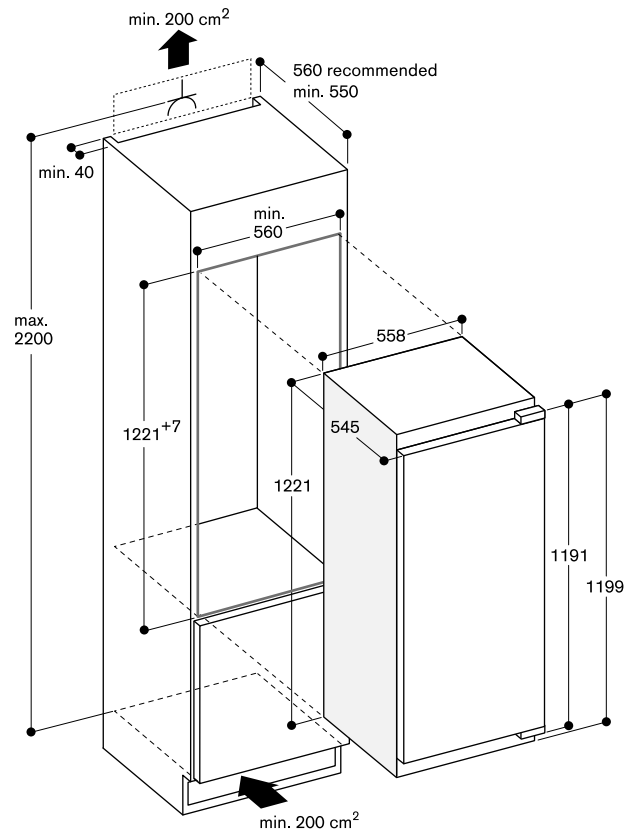
Energy consumption 105 kWh/year.
Noise level 33 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.





RF 222 303

fully integrated
Niche width 56 cm, Niche height
122.5 cm

Included in the price

2 ice packs
1 ice cube tray

Freezer 200 series

RF 222

- Net volume 127 litres
- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC222 (Side-by-side)
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Handling

Electronic temperature control with temperature display.
Touch keys.

Technical Features

Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Features

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 21 h.
4 freezer drawers, 1 of which extra large.
3 safety glass shelves between the freezer drawers.
1 safety glass shelf with transparent front.
All freezer drawers and safety glass shelves can be removed.

Consumption data

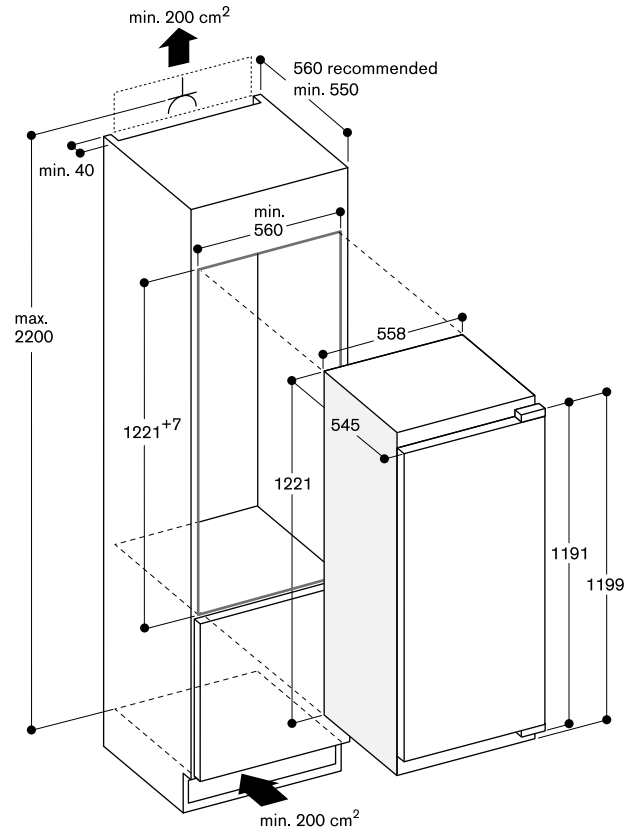
Energy consumption 188 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 30 kg.

Connection

Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



**RT 200 202**

fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

Included in the price

- 1 egg tray
- 1 ice cube tray

Special accessories

RA 030 100
Storage container with transparent lid.

Fridge-freezer combination 200 series
RT 200

- Net volume 123 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

Technical Features

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.

Consumption data

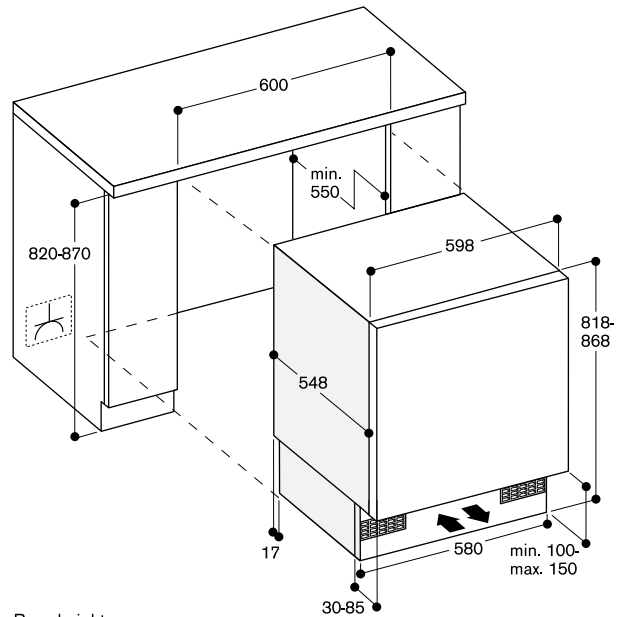
Energy consumption 140 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection

Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.

**Base height:**

- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RC 200 202
fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

Included in the price
1 egg tray

Special accessories
RA 030 100
Storage container with transparent lid.

Refrigerator 200 series
RC 200

- Combines with freezer RF 200 (Side-by-side)
- Net volume 137 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A++

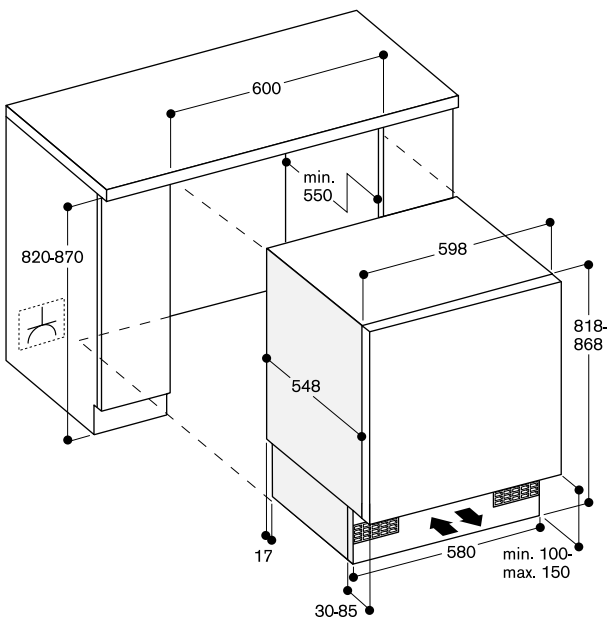
Technical Features
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

Features
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.

Consumption data
Energy consumption 92 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RF 200 202
fully integrated, under-counter
Niche width 60 cm, Niche height 82 cm

Included in the price
2 ice packs
1 ice cube tray

Freezer 200 series
RF 200

- Combines with cooler RC 200 (Side-by-side)
- Net volume 98 litres
- Cushioned door closing system allowing a soft and controlled door closure
- Energy efficiency class A+

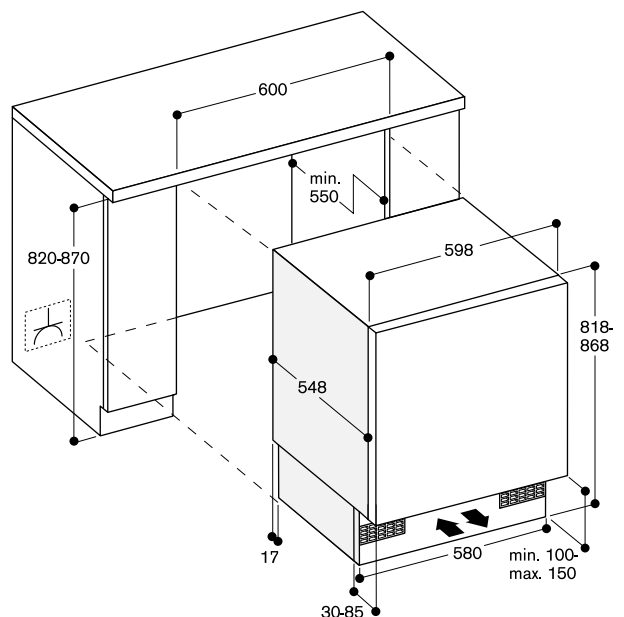
Technical Features
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Malfunction signal.

Features
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.

Consumption data
Energy consumption 184 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm



RW 464 361

fully integrated, with glass door
Niche width 61 cm, Niche height
213.4 cm

RW 414 361

fully integrated, with glass door
Niche width 45.7 cm, Niche height
213.4 cm

Necessary installation accessories

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 111

Stainless steel door panel frame with
handle

For 45.7 cm wide appliances,
left-hinged, panel thickness 19 mm.

RA 421 112

Stainless steel door panel frame with
handle

For 45.7 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 421 611

Stainless steel door panel frame with
handle

For 61 cm wide appliances, left-hinged,
panel thickness 19 mm.

RA 421 612

Stainless steel door panel frame with
handle

For 61 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 460 040

Finger protection for extra long
furniture fronts.

RA 461 116

Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 461 616

Ventilation grille stainless steel
For 61 cm wide appliances.

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

Handling

Electronic temperature control with
digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water
evaporation.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Features

Net volume 390/271 litres.
Capacity 98/70 bottles (based on
0.75/l standard bottles).
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.

Consumption data

Energy efficiency class B/B.
Energy consumption
237/228 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 67/72 kg.
The mains socket needs to be planned
outside the built-in niche.
No transport/operation above 1.500 m
sea level.

Please read additional planning notes
on page 310 – 317.

Connection

Total connected load 0.131/0.121 kW.
Connecting cable 3.0 m, pluggable.

Special accessories

RA 093 130

Presenters in aluminium for single
bottle display (set of 3) for RW 414.

RA 093 630

Presenters in aluminium for single
bottle display (set of 3) for RW 464.

RA 491 131

Fully extendable bottle tray in beech
and aluminium

For 45.7 cm wide appliances.

RA 491 631

Fully extendable bottle tray in beech
and aluminium

For 61 cm wide appliances.

RA 492 130

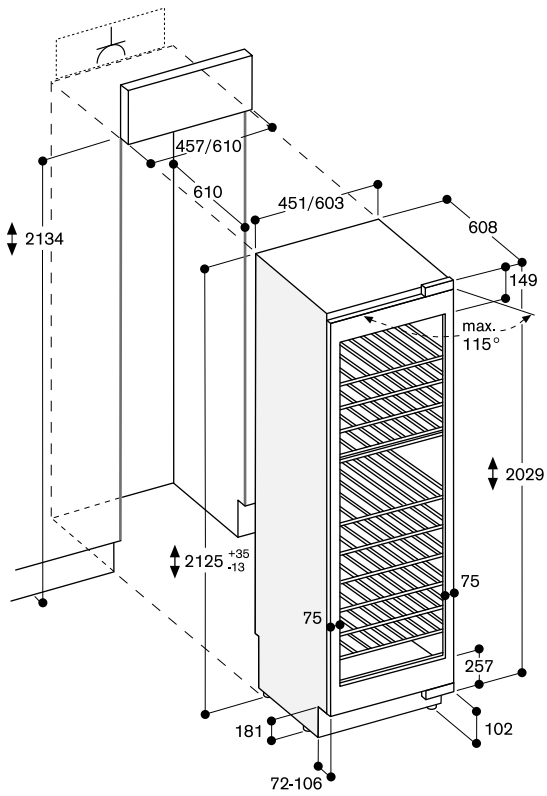
Fully extendable shelves in aluminium
For 45.7 cm wide appliances.

Suitable for decanters, open bottles
and humidors.

RA 492 630

Fully extendable shelves in aluminium
For 61 cm wide appliances.

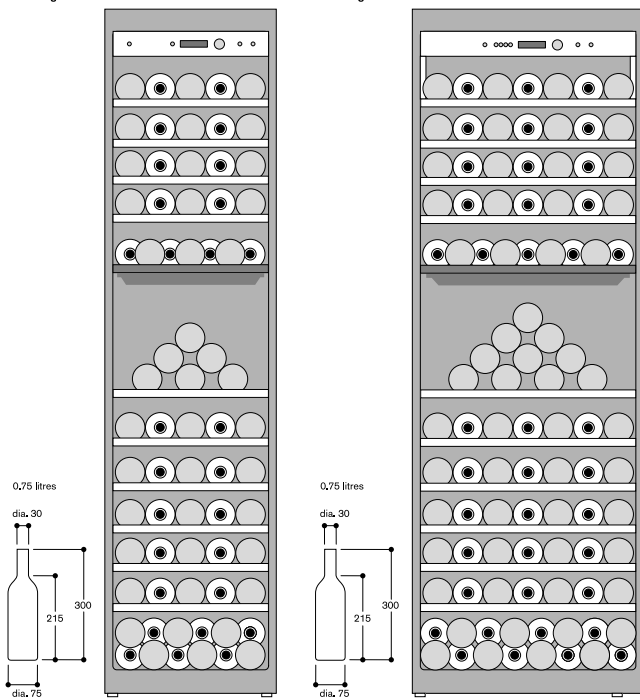
Suitable for decanters, open bottles
and humidors.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage

Bottle storage





RW 464 301

fully integrated
Niche width 61 cm, Niche height
213.4 cm

RW 414 301

fully integrated
Niche width 45.7 cm, Niche height
213.4 cm

Necessary installation accessories

RA 460 011

Additional side heating element.
Required if appliances are installed
handle to hinge or hinge to hinge. Not
required if appliances are installed
more than 160 mm apart from each
other.

Installation accessories

RA 420 010

Door lock for RW 414 and RW 464.

RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances, panel
thickness 19 mm.

RA 421 610

Stainless steel door panel with handle
For 61 cm wide appliances, panel
thickness 19 mm.

RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
drilling distance between each mount
554 mm.

RA 460 020

Connecting element for vertically split
appliance fronts (for a flush front).

RA 460 040

Finger protection for extra long
furniture fronts.

RA 461 116

Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 461 616

Ventilation grille stainless steel
For 61 cm wide appliances.

Special accessories

RA 491 131

Fully extendable bottle tray in beech
and aluminium
For 45.7 cm wide appliances.

RA 491 631

Fully extendable bottle tray in beech
and aluminium
For 61 cm wide appliances.

RA 492 130

Fully extendable shelves in aluminium
For 45.7 cm wide appliances.
Suitable for decanters, open bottles
and humidors.

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

Handling

Electronic temperature control with
digital display.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water
evaporation.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
Open-door and malfunction alarm.

Features

Net volume 390/271 litres.
Capacity 98/70 bottles (based on
0.75/l standard bottles).
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.

Consumption data

Energy efficiency class A/A.
Energy consumption
174/167 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 74/77 kg.
The mains socket needs to be planned
outside the built-in niche.

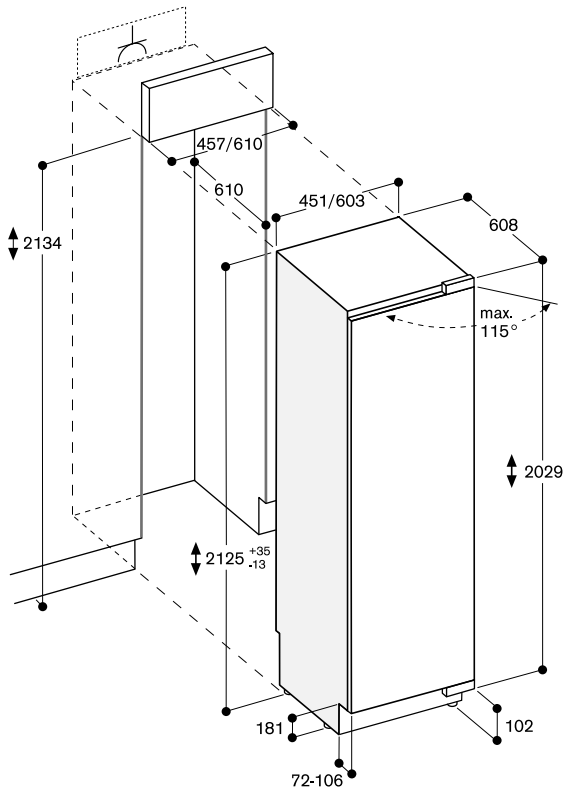
Please read additional planning notes
on page 310 – 317.

Connection

Total connected load 0.131/0.121 kW.
Connecting cable 3.0 m, pluggable.

RA 492 630

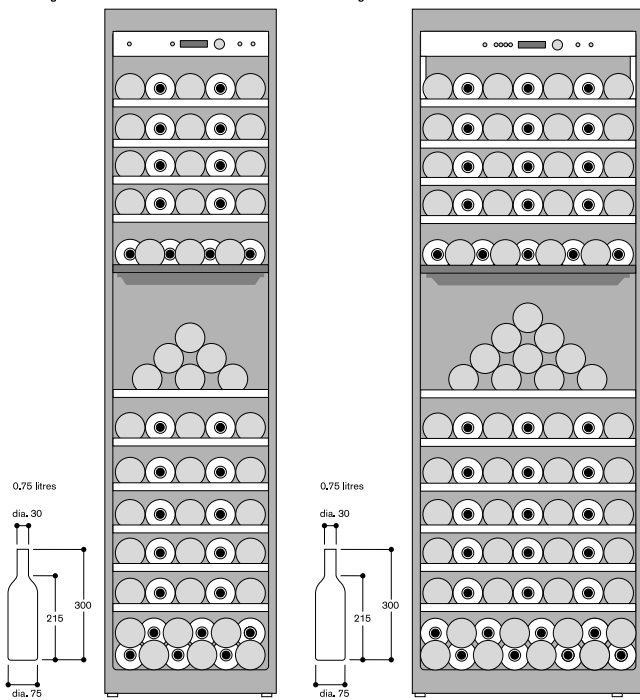
Fully extendable shelves in aluminium
For 61 cm wide appliances.
Suitable for decanters, open bottles
and humidors.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage

Bottle storage





RW 424 260

integrated, stainless steel-framed glass door
Niche width 56 cm, Niche height 122.1 cm

Special accessories

RA 050 200

Replacement activated charcoal air filters, set of two, for upper and lower temperature zone.

RA 093 230

Presenters in aluminium for single bottle display (set of 3), for RW 424.

RA 492 200

Shelves, set of 2 in glass
Suitable for decanters, open bottles and humidors.

Wine climate cabinet

RW 424

- 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
- Presentation light option
- Capacity 64 bottles

Handling

Electronic temperature control with digital display.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
2 activated charcoal air filters, 1 in each climate zone.
UV-protection.
Open-door and malfunction alarm.

Features

Net volume 184 litres.
Capacity 64 bottles (based on 0.75/l standard bottles).
6 bottle trays, 4 of which are extendable.
Storage of magnum bottles possible.

Consumption data

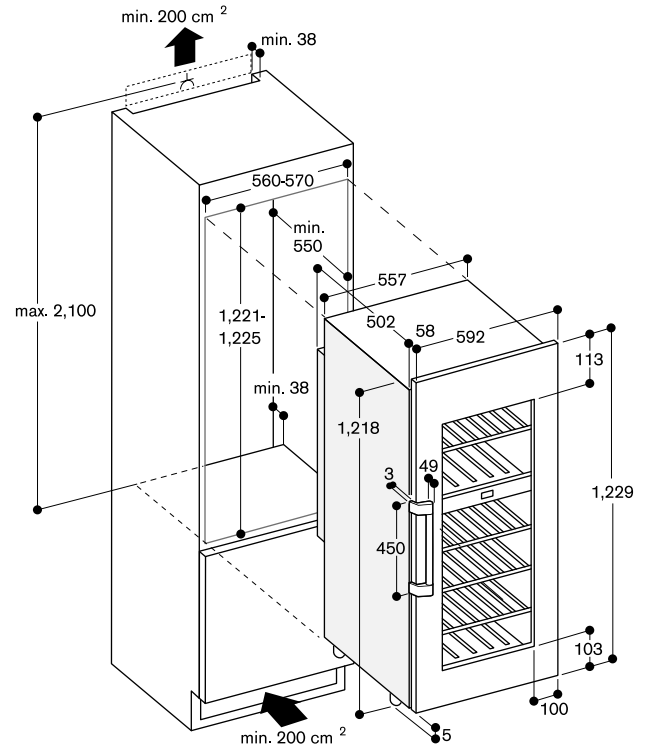
Energy efficiency class A.
Energy consumption 155 kwh/year.
Noise level 39 dB (re 1 pW).

Planning notes

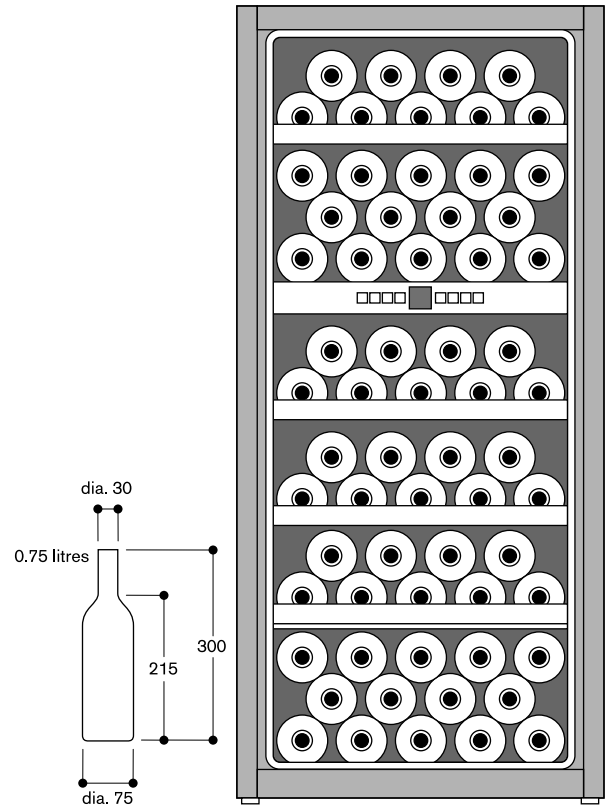
Door hinge right, reversible.
The façade of the appliance extends 25 mm from the furniture cavity.
Door opening angle fixable at 95 °.
For integration next to a side wall a clearance of 100 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13 kW.
Connecting cable 2.0 m with plug.



Bottle storage



**RW 404 261**

under-counter, stainless steel-framed glass door
Niche width 60 cm, Niche height 82 cm

Special accessories**RA 050 220**

Replacement activated charcoal air filter for RW 404 and RW 402.

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets.

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
- Capacity 34 bottles
- Side-by-side installation possible with special accessory

Handling

Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features

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.
LED lighting

Consumption data

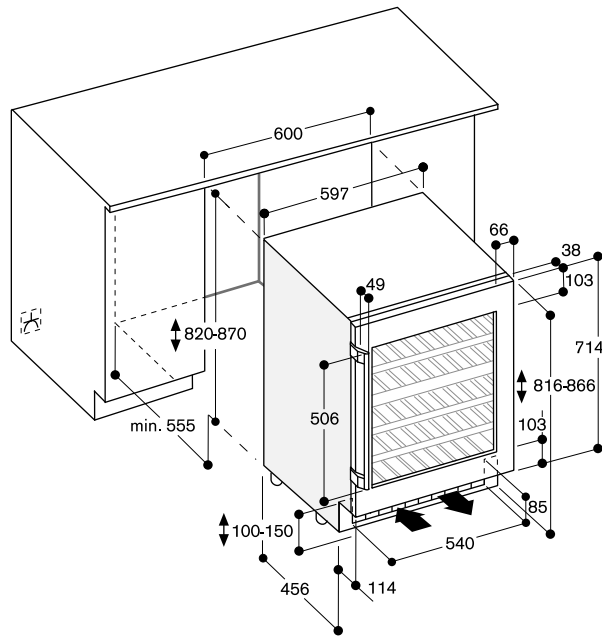
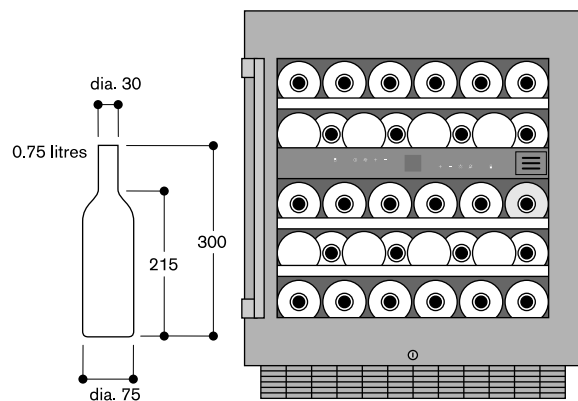
Energy efficiency class A.
Energy consumption 144 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes

Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13 kW.
Connecting cable 2.0 m with plug.

**Bottle storage**



RW 402 261

under-counter, stainless steel-framed glass door
Niche width 60 cm, Niche height 82 cm

Special accessories

RA 050 220

Replacement activated charcoal air filter for RW 404 and RW 402.

RA 097 600

Accessory for side-by-side installation of two under-counter wine climate cabinets.

Wine climate cabinet

RW 402

- One climate zone for maximum storage capacity
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Capacity 42 bottles
- Side-by-side installation possible with special accessory

Handling

Electronic temperature control with digital display.
Touch keys.
Presentation light option, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

Technical Features

Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features

Net volume 110 litres.
Capacity 42 bottles (based on 0.75/l standard bottles).
4 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.

Consumption data

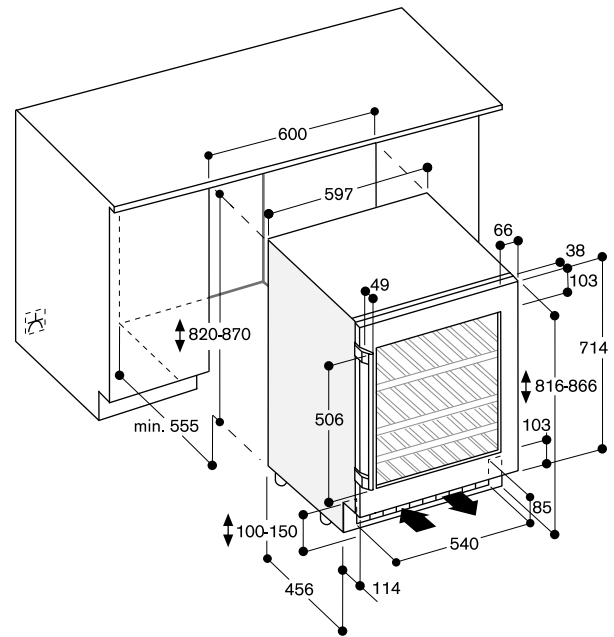
Energy efficiency class A.
Energy consumption 145 kwh/year.
Noise level 38 dB (re 1 pW).

Planning notes

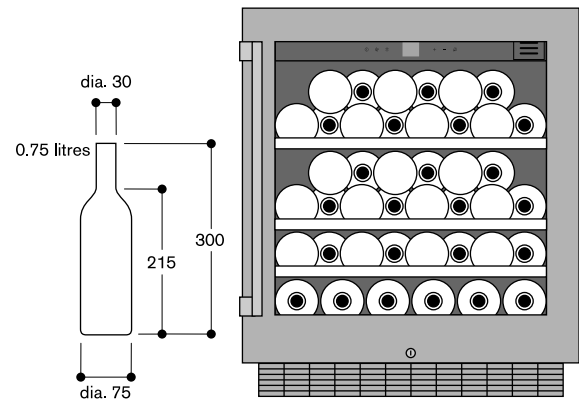
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection

Total connected load 0.13 kW.
Connecting cable 2.0 m with plug.



Bottle storage



Accessories and special accessories for cooling appliances

GN 114 130

Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5l.



GN 114 230

Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3l.



GN 144 130

Gastronorm insert, non-stick,
GN 1/3
unperforated, 40 mm deep, 1.5 l



GN 144 230

Gastronorm insert, non-stick,
GN 2/3
unperforated, 40 mm deep, 3 l



GN 410 130

Gastronorm lid, stainless steel, GN 1/3
For stainless steel gastronorm inserts.



GN 410 230

Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.



RA 030 100

Storage container with transparent lid



RA 050 200

Replacement activated charcoal air
filters, set of two, for upper and lower
temperature zone for RW 424



RA 050 220

Replacement activated charcoal air
filter for RW 404 and RW 402.



RA 093 130

Presenters in aluminium for single
bottle display (set of 3) for RW 414

RA 093 230

Presenters in aluminium for single
bottle display (set of 3) for RW 424



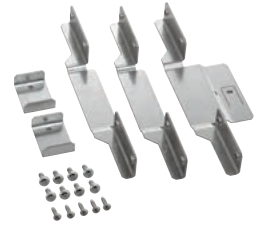
RA 093 630

Presenters in aluminium for single
bottle display (set of 3) for RW 464



RA 097 600

Accessory for side-by-side installation
of two under-counter wine climate
cabinets.



RA 420 010

Door lock for RW 414 and RW 464



RA 421 110

Stainless steel door panel with handle
For 45.7 cm wide appliances,
panel thickness 19 mm.

**RA 421 610**

Stainless steel door panel with handle
For 61 cm wide appliances,
panel thickness 19 mm.

**RA 421 111**

Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
left-hinged, panel thickness 19 mm.

**RA 421 611**

Stainless steel door panel frame with
handle
For 61 cm wide appliances,
left-hinged, panel thickness 19 mm.

**RA 421 112**

Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
right-hinged, panel thickness 19 mm.

**RA 421 612**

Stainless steel door panel frame with
handle
For 61 cm wide appliances,
right-hinged, panel thickness 19 mm.



Accessories and special accessories for cooling appliances

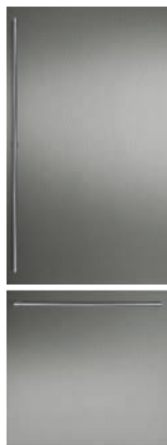
RA 421 710

Stainless steel door panel with handle
For 76.2 cm wide appliances,
panel thickness 19 mm.



RA 421 712

Stainless steel door panel with handle
For RB472, panel thickness 19 mm.



RA 421 910

Stainless steel door panels with
handles
For RB492, panel thickness 19 mm.



RA 421 912

Stainless steel door panels with
handles
For RY492, panel thickness 19 mm.



RA 422 110

Stainless steel door panel with handle
For 45.7 cm wide appliances,
panel thickness 19 mm.



RA 422 610

Stainless steel door panel with handle
For 61 cm wide appliances,
panel thickness 19 mm.



RA 425 110

Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm,
drilling distance between each
mount 554 mm.

**RA 425 710**

Handle bar, stainless steel, short.
For RB 472 with 2 mounts,
length 658 mm, drilling distance
between the mounts 637 mm.

**RA 425 910**

Handle bar, stainless steel, short
For RB/RV 492, with 2 mounts, length
810 mm, drilling distance between the
mounts 787 mm.

**RA 460 000**

Accessory for side-by-side installation

**RA 460 011**

Additional side heating element

**RA 460 020**

Connecting element for vertically split
appliance fronts (for a flush front)

**RA 460 030**

Connecting element for vertically split
fronts (for fridge-freezer combination)

**RA 460 040**

Finger protection for extra long
furniture fronts

**RA 461 116**

Ventilation grille stainless steel
For 45.7 cm wide appliances.

**RA 462 110**

Ventilation grille stainless steel
For RF 413, right-hinged.

**RA 462 111**

Ventilation grille stainless steel
For RF 413, left-hinged.

**RA 461 616**

Ventilation grille stainless steel
For 61 cm wide appliances.

**RA 462 610**

Ventilation grille stainless steel
For RF 463, right-hinged.

**RA 462 611**

Ventilation grille stainless steel
For RF 463, left-hinged.

**RA 461 714**

Ventilation grille stainless steel
For 76.2 cm wide appliances.

**RA 461 715**

Ventilation grille stainless steel
For RB 472.

**RA 461 911**

Ventilation grille stainless steel
For 91.4 cm wide appliances.

**RA 491 131**

Fully extendable bottle tray in beech
and aluminium
For 45.7 cm wide appliances.

**RA 491 631**

Fully extendable bottle tray in beech
and aluminium
For 61 cm wide appliances.

**RA 492 130**

Fully extendable shelves in aluminium
For 45.7 cm wide appliances.
Suitable for decanters, open bottles
and humidors.

**RA 492 200**

Shelves, set of 2 in glass
Suitable for decanters, open bottles
and humidors.

**RA 492 630**

Fully extendable shelves in aluminium
For 61 cm wide appliances.
Suitable for decanters, open bottles
and humidors.



Vario cooling appliances 400 series



Appliance type		Fridge-freezer combination RY 492 301	Fridge-freezer combination RB 492 301	Fridge-freezer combination RB 472 301	Refrigerator RC 472 301
Dimensions					
Appliance dimensions W x H x D	(cm)	90.8 x 212.5 x 60.8	90.8 x 212.5 x 60.8	75.6 x 212.5 x 60.8	75.6 x 212.5 x 60.8
Niche dimensions W x H x D	(cm)	91.4 x 213.4 x 61	91.4 x 213.4 x 61	76.2 x 213.4 x 61	76.2 x 213.4 x 61
Depth including wall clearance	(cm)	61	61	61	61
Weight when empty	(kg)	230	226	202	181
Shipping weight	(kg)	248	244	219	198
Maximum load weight	(kg)	622	616	433	564
Transport package dimensions W x H x D	(cm)	101 x 226 x 75	101 x 226 x 75	85 x 225 x 74	85 x 226 x 75
Type and configuration					
Fully integrated / integrated / under-counter / free-standing		•/•/•/•	•/•/•/•	•/•/•/•	•/•/•/•
Door hinge right / left / reversible		•/•/•	•/•/•	•/•/•	•/•/•
Glass door		-	-	-	-
Full panelling / door panelling		-/°	°/°	-/°	-/°
Volume / consumption data					
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•
Total gross volume / total net volume	(l)	633/526	639/532	521/438	547/479
- Net volume of cooling	(l)	380	386	319	413
- Net volume of fresh cooling zone close to 0°C	(l)	-	-	-	66
- Net volume of freezing	(l)	146	146	119	-
Storage capacity 0.75 litre bottles	(No.)	-	-	-	-
Energy efficiency class ²		A+	A+	A++	A+
Daily energy consumption DIN EN 153 ³	(kWh/24h)	1.158	1.165	0.800	0.498
Annual energy consumption DIN EN 153 ³	(kWh)	423	426	292	182
Daily energy consumption per 100 l of net volume ³	(kWh)	0.22	0.22	0.18	0.10
Noise level	(dB (re 1pW))	42	42	43	40
Climate class		SN - T	SN - T	T	SN - T
Features					
Ice and water dispenser with ice cubes / crushed ice / water		•/•/•	•/•/•	•/•/•	-/•/•
Fresh cooling zones with humidity control	(No.)	-	-	-	1
Cooling zones with humidity control	(No.)	-	-	-	-
Temperature / climate zones	(No.)	3	3	3	2
Temperature display internal / external		•/•	•/•	•/•	•/•
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/•	•/•/•	•/•/•
Presentation light		-	-	-	-
Lock		-	-	-	-
Humidity control		-	-	-	-
Activated charcoal air filter		•	•	•	•
Low-vibration operation		-	-	-	-
UV-protection		-	-	-	-
Stainless steel interior		•	•	•	•
Vacation mode		•	•	•	•
Malfunction, visual / audible warning signal		•/•	•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		-/•	-/•	-/•	-/•
Cooling / fresh cooling					
Fast cooling		•	•	•	•
Dynamic cold air distribution		•	•	•	•
Levels in the interior	(No.)	4	4	3	4
Containers / drawers in the interior	(No.)	3	3	2	2
Door racks	(No.)	6	3	3	4
Egg racks	(No. of eggs)	18	18	18	18
Wine					
Max. levels in the interior		-	-	-	-
Bottle tray fully extendable / extendable		-	-	-	-
Shelf fully extendable / extendable		-	-	-	-
Storage of Magnum bottles possible		-	-	-	-
Suitable for decanters, open bottles and humidors		-	-	-	-
Freezing					
Fast freezing		•	•	•	-
Freezing capacity	(kg/24h)	16	16	14	-
Storage time after a malfunction	(h)	17	17	17	-
Interior compartments	(No.)	-	-	-	-
Baskets, containers, drawers in the interior	(No.)	2	2	2	-
Door racks	(No.)	-	-	-	-
Ice cub trays	(No.)	1	1	1	-
Connection					
Total connected load	(kW)	0.574	0.574	0.177	0.311
Water connection inlet		•	•	•	-

• Standard. - Not available. ° Special accessory.

¹ RF 4.3 .00 only right, RF 4.3 .01 only left.

² Values according to EU regulation 1060/2010.

³ Effective consumption depends on the use/location of appliance.



Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer
RC 462 301	RF 463 300/301	RF 413 300/301	RF 471 301	RF 461 301	RF 411 301
60.3 x 212.5 x 60.8	60.3 x 212.5 x 60.8	45.1 x 212.5 x 60.8	75.6 x 212.5 x 60.8	60.3 x 212.5 x 60.8	45.1 x 212.5 x 60.8
61 x 213.4 x 61	61 x 213.4 x 61	45.7 x 213.4 x 61	76.2 x 213.4 x 61	61 x 213.4 x 61	45.7 x 213.4 x 61
61	61	61	61	61	61
162	166	141	182	158	129
178	181	155	199	173	143
555	401	300	483	401	300
70 x 226 x 75	70 x 226 x 75	55 x 226 x 75	85 x 226 x 75	69 x 226 x 76	54 x 227 x 75
•/•/•/•	•/•/•/•	•/•/•/•	•/•/•/•	•/•/•/•	•/•/•/•
•/•/•	•/•/• ⁻¹	•/•/• ⁻¹	•/•/•	•/•/•	•/•/•
-	-	-	-	-	-
-/°	-/°	-/°	-/°	-/°	-/°
•/•/•/•/•/•	-/•/•/•/•	-/•/•/•/•/•	-/•/•/•/•	-/•/•/•/•	-/•/•/•/•/•
423/369	359/299	249/198	491/421	379/321	266/222
318	-	-	-	-	-
51	-	-	-	-	-
-	299	198	421	321	222
-	-	-	-	-	-
A++	A+	A+	A+	A+	A+
0.362	0.935	0.817	1.169	0.977	0.872
133	342	299	427	357	319
0.10	0.31	0.41	0.28	0.3	0.39
40	41	41	42	41	41
SN - T	SN - T	SN - T	SN - T	SN - T	SN - T
-/•/•	•/•/•	•/•/•	•/•/•	•/•/•	•/•/•
1	-	-	-	-	-
-	-	-	-	-	-
2	1	1	1	1	1
•/•	•/•	•/•	•/•	•/•	•/•
•	•	•	•	•	•
•	•	•	•	•	•
•/•/•	-/•/•	-/•/•	-/•/•	-/•/•	-/•/•
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
•	-	-	-	-	-
-	-	-	-	-	-
•	•	•	•	•	•
•	•	•	•	•	•
•/•	•/•	•/•	•/•	•/•	•/•
-/•	-/•	-/•	-/•	-/•	-/•
•	-	-	-	-	-
•	-	-	-	-	-
4	-	-	-	-	-
2	-	-	-	-	-
4	-	-	-	-	-
18	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	•	•	•	•	•
-	14	9	20	18	18
-	12	9	14	13	10
-	4	4	4	4	4
-	2	2	2	2	2
-	2	2	5	5	5
-	1	1	1	1	1
0.266	0.592	0.55	0.501	0.421	0.366
-	•	•	•	•	•

Vario cooling appliances 400 series



Appliance type		Wine climate cabinet RW 464 361	Wine climate cabinet RW 414 361	Wine climate cabinet RW 464 301	Wine climate cabinet RW 414 301
Dimensions					
Appliance dimensions W x H x D	(cm)	60.3 x 212.5 x 60.8	45.1 x 212.5 x 60.8	60.3 x 212.5 x 60.8	45.1 x 212.5 x 60.8
Niche dimensions W x H x D	(cm)	61 x 213.4 x 61	45.7 x 213.4 x 61	61 x 213.4 x 61	45.7 x 213.4 x 61
Depth including wall clearance	(cm)	61	61	61	61
Weight when empty	(kg)	165	139	158	138
Shipping weight	(kg)	179	153	173	152
Maximum load weight	(kg)	571	377	571	377
Transport package dimensions W x H x D	(cm)	70 x 226 x 74	55 x 227 x 74	70 x 227 x 74	55 x 227 x 74
Type and configuration					
Fully integrated / integrated / under-counter / free-standing		•/-/-/-	•/-/-/-	•/-/-/-	•/-/-/-
Door hinge right / left / reversible		•/-/•	•/-/•	•/-/•	•/-/•
Glass door		•	•	-	-
Full panelling / door panelling		-/°	-/°	-/°	-/°
Volume / consumption data					
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		-/-/-/-/•	-/-/-/-/•	-/-/-/-/•	-/-/-/-/•
Total gross volume / total net volume	(l)	445/390	311/271	445/390	311/271
- Net volume of cooling	(l)	-	-	-	-
- Net volume of fresh cooling zone close to 0°C	(l)	-	-	-	-
- Net volume of freezing	(l)	-	-	-	-
Storage capacity 0.75 litre bottles	(No.)	98	70	98	70
Energy efficiency class ¹		B	B	A	A
Daily energy consumption DIN EN 153 ²	(kWh/24h)	0.648	0.624	0.475	0.457
Annual energy consumption DIN EN 153 ²	(kWh)	237	228	174	167
Daily energy consumption per 100 l of net volume ²	(kWh)	0.17	0.23	0.12	0.17
Noise level	(dB (re 1pW))	42	42	42	42
Climate class		SN - T	SN - T	SN - T	SN - T
Features					
Ice and water dispenser with ice cubes / crushed ice / water		-/-/-	-/-/-	-/-/-	-/-/-
Fresh cooling zones with humidity control	(No.)	-	-	-	-
Cooling zones with humidity control	(No.)	-	-	-	-
Temperature / climate zones	(No.)	2	2	2	2
Temperature display internal / external		•/-	•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/-/-	•/-/-	•/-/-	•/-/-
Presentation light		•	•	•	•
Lock		•	•	•	•
Humidity control		•	•	•	•
Activated charcoal air filter		•	•	•	•
Low-vibration operation		•	•	•	•
UV-protection		•	•	•	•
Stainless steel interior		•	•	•	•
Vacation mode		•	•	•	•
Malfunction, visual / audible warning signal		•/•	•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		-/•	-/•	-/•	-/•
Cooling / fresh cooling					
Fast cooling		-	-	-	-
Dynamic cold air distribution		-	-	-	-
Levels in the interior	(No.)	-	-	-	-
Containers / drawers in the interior	(No.)	-	-	-	-
Door racks	(No.)	-	-	-	-
Egg racks	(No. of eggs)	-	-	-	-
Wine					
Max. levels in the interior		13	13	13	13
Bottle tray fully extendable / extendable		•	•	•	•
Shelf fully extendable / extendable		•	•	•	•
Storage of Magnum bottles possible		•	•	•	•
Suitable for decanters, open bottles and humidors		•	•	•	•
Freezing					
Fast freezing		-	-	-	-
Freezing capacity	(kg/24h)	-	-	-	-
Storage time after a malfunction	(h)	-	-	-	-
Interior compartments	(No.)	-	-	-	-
Baskets, containers, drawers in the interior	(No.)	-	-	-	-
Door racks	(No.)	-	-	-	-
Ice cub trays	(No.)	-	-	-	-
Connection					
Total connected load	(kW)	0.131	0.121	0.131	0.121
Water connection inlet		-	-	-	-

• Standard. - Not available. ° Special accessory.

¹ Values according to EU regulation 1060/2010.

² Effective consumption depends on the use/location of appliance.



Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Stainless steel glass door		RW 424 260	RW 404 261	RW 402 261
Dimensions				
Appliance dimensions W x H x D	(cm)	55.7 x 122.9 x 56	59.7 x 82-87 x 57	59.7 x 82-87 x 57
Niche dimensions W x H x D	(cm)	56 x 122.1 x 55	60 x 82-87 x 58	60 x 82-87 x 58
Depth including wall clearance	(cm)	55	58	58
Weight when empty	(kg)	67	51	45
Shipping weight	(kg)	69	55	49
Transport package dimensions W x H x D	(cm)	63.7 x 132 x 62.2	66 x 87 x 69	66 x 87 x 69
Type and configuration				
Fully integrated / integrated / under-counter / free-standing		- / • / - / -	- / - / • / -	- / - / • / -
Door hinge right / left / reversible		• / - / •	• / - / •	• / - / •
Full panelling / door panelling		- / -	- / -	- / -
Volume / consumption data				
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		- / - / - / - / •	- / - / - / - / •	- / - / - / - / •
Total gross volume / total net volume	(l)	195/184	123/94	135/110
Storage capacity 0.75 litre bottles	(No.)	64	34	42
Energy efficiency class ¹		A	A	A
Daily energy consumption DIN EN 153 ²	(kWh/24h)	0.423	0.392	0.396
Annual energy consumption DIN EN 153 ²	(kWh)	155	144	145
Daily energy consumption per 100 l of net volume ²	(kWh)	0.23	0.42	0.36
Noise level	(dB (re 1pW))	39	38	38
Climate class		SN - ST	SN - ST	SN - ST
Features				
Temperature / climate zones	(No.)	2	2	1
Temperature display internal / external		• / -	• / -	• / -
Temperature adjustable to the precise degree		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		• / - / -	• / - / -	• / - / -
Presentation light		•	•	•
Lock		-	•	•
Humidity control		•	•	•
Activated charcoal air filter		•	•	•
Low-vibration operation		•	•	•
UV-protection		•	•	•
Malfunction, visual / audible warning signal		• / -	• / -	• / -
Door open, visual / audible warning signal or door lock indication		- / •	• / •	• / •
Cooling / fresh cooling				
Dynamic cold air distribution		•	•	•
Wine				
Max. levels in the interior		6	5	4
Bottle tray fully extendable / extendable		- / •	- / •	- / •
Shelf fully extendable / extendable		- / -	- / -	- / -
Storage of Magnum bottles possible		•	•	•
Suitable for decanters, open bottles and humidors		◦	-	-
Connection				
Total connected load	(kW)	0.13	0.13	0.13

• Standard. - Not available. ◦ Special accessory.

¹ Values according to EU regulation 1060/2010.

² Effective consumption depends on the use/location of appliance.

Vario cooling appliances 200 series



Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated		RB 289 203	RB 287 203	RT 289 203
Dimensions				
Appliance dimensions W x H x D	(cm)	55.6 x 177.2 x 54.5	55.6 x 177.2 x 54.5	55.6 x 177.2 x 54.5
Niche dimensions W x H x D	(cm)	56 x 177.5 x 55	56 x 177.5 x 55	56 x 177.5 x 55
Depth including wall clearance	(cm)	55	55	55
Weight when empty	(kg)	74	73	83
Shipping weight	(kg)	80	79	88
Transport package dimensions W x H x D	(cm)	63 x 198 x 66	63 x 198 x 66	63 x 198 x 66
Type and configuration				
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/–/•	•/–/•	•/–/•
Full panelling / door panelling		–/–	–/–	–/–
Volume / consumption data				
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		•/–/•/•/–	•/–/–/•/–	•/–/•/•/–
Total gross volume / total net volume	(l)	273/245	287/259	299/284
– Net volume of cooling	(l)	128	186	180
– Net volume of fresh cooling zone close to 0°C / fresh cooling	(l)	56	–	77
– Net volume of freezing	(l)	61	73	27
Energy efficiency class ¹		A++	A++	A++
Daily energy consumption DIN EN 153 ²	(kWh/24h)	0.646	0.65	0.627
Annual energy consumption DIN EN 153 ²	(kWh)	247	238	229
Daily energy consumption per 100 l of net volume ²	(kWh)	0.28	0.25	0.22
Noise level	(dB (re 1pW))	41	39	39
Climate class		SN – ST	SN – T	SN – ST
Features				
Ice and water dispenser with ice cubes / crushed ice / water		–/–/–	–/–/–	–/–/–
Fresh cooling zones with humidity control	(No.)	1	–	1
Cooling zones with humidity control	(No.)	–	–	–
Temperature / climate zones	(No.)	4	2	4
Temperature display internal / external		•/–	•/–	•/–
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	–
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/–/•	•/•/–
Activated charcoal air filter		•	–	•
Vacation mode		–	–	–
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•
Cooling / fresh cooling				
Fast cooling		•	•	–
Dynamic cold air distribution		•	•	•
Levels in the interior	(No.)	5	6	8
Containers / drawers in the interior	(No.)	2	1	2
Door racks	(No.)	2	3	4
Wine and champagne rack		•	•	•
GN insert		•	•	•
Glass tray		•	•	•
Egg racks	(No. of eggs)	14	14	14
Freezing				
Fast freezing		•	•	•
Freezing capacity	(kg/24h)	12	15	2
Storage time after a malfunction	(h)	16	16	14
Interior compartments	(No.)	–	–	2
Baskets, containers, drawers in the interior	(No.)	2	3	–
Door racks	(No.)	–	–	–
Ice cub trays	(No.)	1	1	1
Ice packs	(No.)	2	2	–
Connection				
Total connected load	(kW)	0.12	0.12	0.12
Water connection inlet		–	–	–

• Standard. – Not available. ◊ Special accessory.

¹ Values according to EU regulation 1060/2010.

² Effective consumption depends on the use/location of appliance.



Refrigerator	Freezer	Refrigerator	Freezer
RC 289 203	RF 287 202	RC 249 203	RF 247 202
55.6 x 177.2 x 54.5	55.6 x 177.2 x 54.5	55.6 x 139.7 x 54.5	55.6 x 139.7 x 54.5
56 x 177.5 x 55	56 x 177.5 x 55	56 x 140 x 55	56 x 140 x 55
55	55	55	55
90	59	74	66
96	65	79	71
63 x 198 x 66	63 x 198 x 66	63 x 160 x 66	63 x 160 x 66
•/-/-/-	•/-/-/-	•/-/-/-	•/-/-/-
•/-/•	-/•/•	•/-/•	-/•/•
-/-	-/-	-/-	-/-
•/-/•/-/-	-/-/-/•/-	•/-/•/-/-	-/-/-/•/-
316/302	237/210	244/227	181/156
225	-	172	-
77	-	55	-
-	212	-	158
A++	A++	A++	A++
0.363	0.663	0.338	0.566
133	243	124	208
0.12	0.31	0.15	0.36
39	42	39	42
SN - T	SN - T	SN - T	SN - T
-/-/-	-/-/-	-/-/-	-/-/-
1	-	1	-
-	-	-	-
3	1	3	1
•/-	•/-	•/-	•/-
•	•	•	•
-	•	-	•
•/•/-	-/-/•	•/•/-	-/-/•
•	-	•	-
-	-	-	-
•/•	•/•	•/•	•/•
•/•	•/•	•/•	•/•
•	-	•	-
•	-	•	-
8	-	7	-
3	-	2	-
3	-	3	-
•	-	•	-
•	-	•	-
•	-	•	-
14	-	14	-
-	•	-	•
-	24	-	18
-	20	-	20
-	7	-	5
-	5	-	4
-	-	-	-
-	1	-	1
-	2	-	2
0.12	0.12	0.12	0.12
-	-	-	-

Cooling 200 series



Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated			RB 282 203	RT 282 203
Stainless steel glass door		RB 292 311		
Dimensions				
Appliance dimensions W x H x D	(cm)	70 x 200 x 62.5	55.8 x 177.2 x 54.5	55.8 x 177.2 x 54.5
Niche dimensions W x H x D	(cm)	–	56 x 177.5 x 55	56 x 177.5 x 55
Depth including wall clearance	(cm)	62.5+2	55	55
Weight when empty	(kg)	106	70	67
Shipping weight	(kg)	108	76	73
Transport package dimensions W x H x D	(cm)	75 x 205 x 70	62 x 184 x 64	62 x 184 x 64
Type and configuration				
Fully integrated / integrated / under-counter / free-standing		-/-/-•	•/-/-/-	•/-/-/-
Door hinge right / left / reversible		•/-/•	•/-/•	•/-/•
Full panelling / door panelling		•/-	-/-	-/-
Volume / consumption data				
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		•/•/-/•/-	•/•/-/•/-	•/•/-/•/-
Total gross volume / total net volume	(l)	440/395	276/270	288/286
– Net volume of cooling	(l)	267	209	252
– Net volume of fresh cooling zone close to 0°C	(l)	36	–	–
– Net volume of freezing	(l)	92	61	34
Energy efficiency class ¹		A++	A++	A++
Daily energy consumption DIN EN 153 ²	(kWh/24h)	0.778	0.616	0.572
Annual energy consumption DIN EN 153 ²	(kWh)	284	225	209
Daily energy consumption per 100 l of net volume ²	(kWh)	0.2	0.23	0.2
Noise level	(dB (re 1pW))	43	36	36
Climate class		SN – T	SN – T	SN – ST
Features				
Ice and water dispenser with ice cubes / crushed ice / water		-/-/-	-/-/-	-/-/-
Fresh cooling zones with humidity control	(No.)	1	•	•
Cooling zones with humidity control	(No.)	–	–	–
Temperature / climate zones	(No.)	4	3	3
Temperature display internal / external		•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	–	–
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/-/-	•/-/-
Defrost assistance freezing		–	•	–
Activated charcoal air filter		•	–	–
Vacation mode		–	•	–
Malfunction, visual / audible warning signal		•/•	•/•	-/-
Door open, visual / audible warning signal or door lock indication		•/•	•/•	-/•
Cooling / fresh cooling				
Fast cooling		•	•	•
Dynamic cold air distribution		•	–	•
Levels in the interior	(No.)	4	5	5
Containers / drawers in the interior	(No.)	2	2	2
Door racks	(No.)	6	5	6
Wine and champagne rack		•	•	•
Glass tray		•	–	–
Egg racks	(No. of eggs)	14	12	12
Freezing				
Fast freezing		•	•	–
Freezing capacity	(kg/24h)	15	7	3
Storage time after a malfunction	(h)	16	26	22
Interior compartments	(No.)	–	1	2
Baskets, containers, drawers in the interior	(No.)	4	2	–
Ice cub trays	(No.)	1	1	1
Ice packs	(No.)	2	–	–
Connection				
Total connected load	(kW)	0.15	0.09	0.09
Water connection inlet		–	–	–

• Standard. – Not available. ◊ Special accessory.

¹ Values according to EU regulation 1060/2010.

² Effective consumption depends on the use/location of appliance.



Refrigerator

Freezer

RC 282 203

RF 282 303

55.8 x 177.2 x 54.5

55.8 x 177.2 x 54.5

56 x 177.5 x 55

56 x 177.5 x 55

55

55

68

67

74

73

62 x 184 x 64

62 x 184 x 64

•/-/-/-

•/-/-/-

•/-/•

-/•/•

-/-

-/-

•/•/-/-/-

-/-/-/•/-

321/319

235/211

319

-

-

-

-

211

A++

A++

0.317

0.665

116

243

0.1

0.32

37

39

SN - T

SN - T

-/-/-

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12

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20

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22

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7

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5

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1

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2

0.09

0.12

-

-

Cooling 200 series



Appliance type		Fridge-freezer combination	Refrigerator	Fridge-freezer combination
Fully integrated / integrated		RT 242 203	RC 242 203	RT 222 102
Dimensions				
Appliance dimensions W x H x D	(cm)	55.8 x 139.7 x 54.5	55.8 x 139.7 x 54.5	55.8 x 122.1 x 54.5
Niche dimensions W x H x D	(cm)	56 x 140 x 55	56 x 140 x 55	56 x 122.5 x 55
Depth including wall clearance	(cm)	55	55	55
Weight when empty	(kg)	54	54	45
Shipping weight	(kg)	59	59	49
Transport package dimensions W x H x D	(cm)	61 x 147 x 64	61 x 147 x 64	62 x 130 x 64
Type and configuration				
Fully integrated / integrated / under-counter / free-standing		•/•/•/•	•/•/•/•	•/•/•/•
Door hinge right / left / reversible		•/•	•/•	•/•
Volume / consumption data				
Cooling / fresh cooling / fresh cooling zone close to 0°C / freezing / wine		•/•/•/•/•	•/•/•/•/•	•/•/•/•/•
Total gross volume / total net volume	(l)	217/204	230/222	182/169
- Net volume of cooling	(l)	130	163	95
- Net volume of fresh cooling zone close to 0°C	(l)	59	59	59
- Net volume of freezing	(l)	15	-	15
Energy efficiency class ¹		A++	A++	A++
Daily energy consumption DIN EN 153 ²	(kWh/24h)	0.536	0.337	0.503
Annual energy consumption DIN EN 153 ²	(kWh)	196	124	184
Daily energy consumption per 100 l of net volume ²	(kWh)	0.26	0.15	0.3
Noise level	(dB (re 1pW))	38	37	38
Climate class		SN - ST	SN - T	SN - ST
Features				
Ice and water dispenser with clear ice / ice cubes / crushed ice / water		-/-/-	-/-/-	-/-/-
Fresh cooling zones with humidity control	(No.)	1	1	1
Temperature / climate zones	(No.)	3	2	3
Temperature display internal / external		•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		-	-	-
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/•	•/•/•
Malfunction, visual / audible warning signal		-/-	-/-	-/-
Door open, visual / audible warning signal or door lock indication		-/•	-/•	-/•
Cooling / fresh cooling				
Fast cooling		•	-	•
Dynamic cold air distribution		•	•	•
Levels in the interior	(No.)	4	5	3
Containers / drawers in the interior	(No.)	2	2	2
Door racks	(No.)	4	4	3
Wine and champagne rack		•	•	•
Glass tray		-	-	-
Egg racks	(No. of eggs)	12	12	12
Freezing				
Fast freezing		-	-	-
Freezing capacity	(kg/24h)	2.5	-	2.5
Storage time after a malfunction	(h)	13	-	13
Interior compartments	(No.)	1	-	1
Baskets, containers, drawers in the interior	(No.)	-	-	-
Ice cube trays	(No.)	1	-	1
Ice packs	(No.)	-	-	-
Connection				
Total connected load	(kW)	0.09	0.09	0.09

• Standard. - Not available. ◦ Special accessory.

¹ Values according to EU regulation 1060/2010.

² Effective consumption depends on the use/location of appliance.



Refrigerator	Fridge-freezer combination	Refrigerator	Freezer	Fridge-freezer combination	Refrigerator	Freezer
RC 222 101	RT 222 203	RC 222 203	RF 222 303	RT 200 202	RC 200 202	RF 200 202
53.8 x 122.1 x 54.5	55.8 x 122.1 x 54.5	55.8 x 122.1 x 54.5	55.8 x 122.1 x 54.5	59.8 x 82 x 54.8	59.8 x 82 x 54.8	59.8 x 82 x 54.8
56 x 122.5 x 55	56 x 122.5 x 55	56 x 122.5 x 55	56 x 122.5 x 55	60 x 82 x 55	60 x 82 x 55	60 x 82 x 55
55	55	55	55	55	55	55
50	50	50	49	34	34	36
53	53	52	52	37	36	39
62 x 130 x 64	62 x 130 x 64	62 x 130 x 64	62 x 130 x 64	67 x 89 x 61	67 x 89 x 61	67 x 89 x 61
•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•
•/•/•	•/•/•	•/•/•	•/•/•	•/•/•	•/•/•	•/•/•
•/•/•/•/•/•	•/•/•/•/•/•	•/•/•/•/•/•	•/•/•/•/•/•	•/•/•/•/•/•	•/•/•/•/•/•	•/•/•/•/•/•
195/187	196/195	215/211	150/127	131/123	139/137	114/98
128	180	211	-	108	137	-
59	-	-	-	-	-	-
-	15	-	127	15	-	98
A++	A++	A++	A++	A++	A++	A+
0.327	0.469	0.285	0,513	0.381	0.252	0.504
120	172	105	188	140	92	184
0.17	0.24	0.14	0.4	0.31	0.18	0.51
37	37	33	39	38	38	38
SN - T	SN - ST	SN - T	SN - T	SN - ST	SN - ST	SN - ST
-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-
1	•	•	-	-	-	-
2	2	1	1	2	1	1
•/-	•/-	•/-	•/-	-/-	-/-	•/-
•	•	•	•	-	-	-
-	-	-	-	-	-	-
•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•	•/•/•/•/•
-/-	-/-	-/-	•/•	-/-	-/-	•/•
-/•	-/•	-/•	-/•	-/-	-/-	-/-
-	-	•	-	-	-	-
•	•	•	-	•	•	-
5	5	6	-	3	4	-
2	-	-	-	1	1	-
3	4	4	-	5	5	-
•	•	•	-	-	-	-
-	-	-	-	-	-	-
12	12	12	-	6	6	-
-	•	-	•	•	-	•
-	2.4	-	16	2	-	12
-	13	-	21	10	-	23
-	1	-	5	1	-	-
-	-	-	4	-	-	3
-	1	-	1	1	-	1
-	-	-	2	-	-	1
0.09	0.09	0.09	0.12	0.09	0.09	0.09



The dishwashers | washing machine | tumble dryer

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Washing machine	394
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DF 481 161

fully integrated
Height 86.5 cm

DF 480 161

fully integrated
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 holder for long-stemmed glasses
- 2 GN container inserts
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160

Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 400 series

DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 6 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Remaining time projection.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Standard Eco 50 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

6 options:

Intensive.
Power.
Half Load.
Hygiene.
Extra Dry.
Energy Save.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes

(upper/lower basket)
for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes

(upper/lower basket)
for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.

Maximum glass loading capacity
23 wine glasses.

Consumption data

Energy efficiency class A+++.
From 9.5 l water.
From 0.8 kWh.
Noise level 43 dB (re 1 pW).

Planning notes

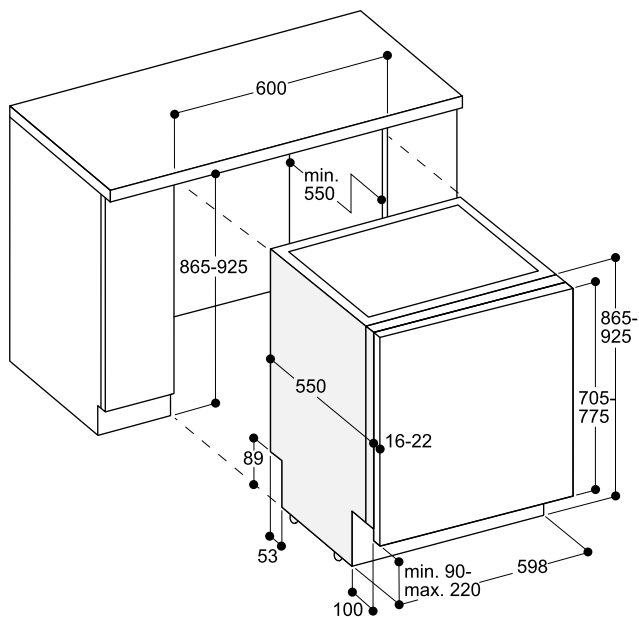
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 382 – 389.

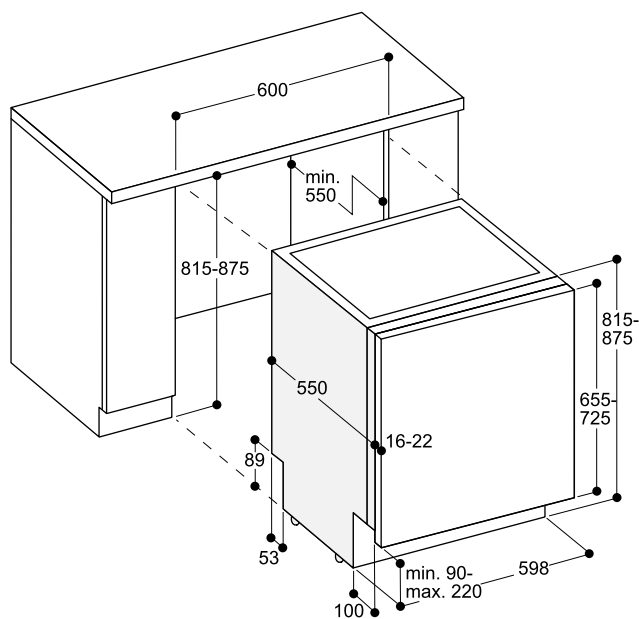
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

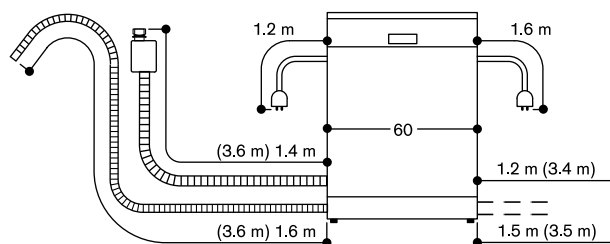
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 481 161F

fully integrated
with flexible hinge
Height 86.5 cm

DF 480 161F

fully integrated
with flexible hinge
Height 81.5 cm

Included in the price

- 1 baking tray spray head
- 1 holder for long-stemmed glasses
- 2 GN container inserts
- 1 stainless steel trim kit

Installation accessories

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special 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.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 400 series

DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 6 options, such as Power and Intensive:
 - Clean and dry dishes in 57 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Standard Eco 50 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

6 options:
Intensive.
Power.
Half Load.
Hygiene.
Extra Dry.
Energy Save.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:

Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes

(upper/lower basket)
for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes

(upper/lower basket)
for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.

Maximum glass loading capacity
23 wine glasses.

Consumption data

Energy efficiency class A+++.
From 9.5 l water.
From 0.8 kWh.
Noise level 43 dB (re 1 pW).

Planning notes

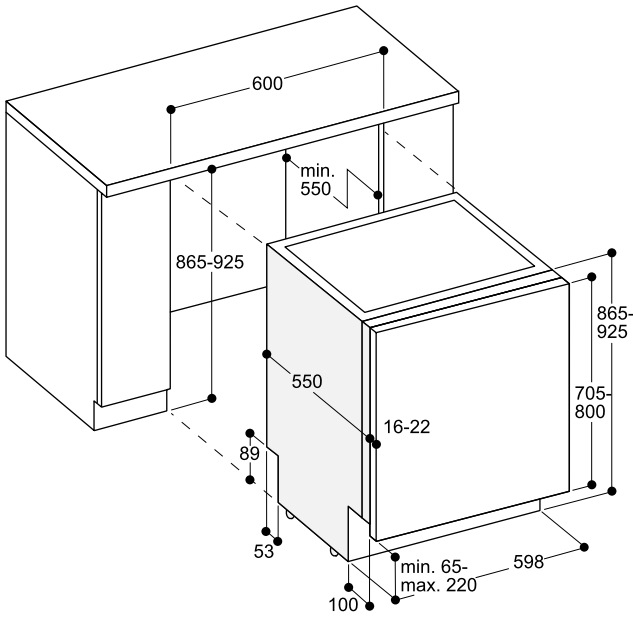
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes, also concerning flexible hinge, on page 382 – 389.

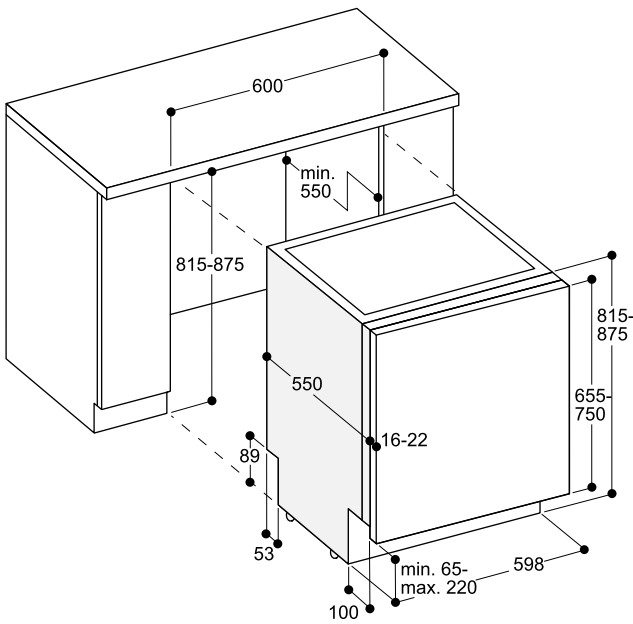
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

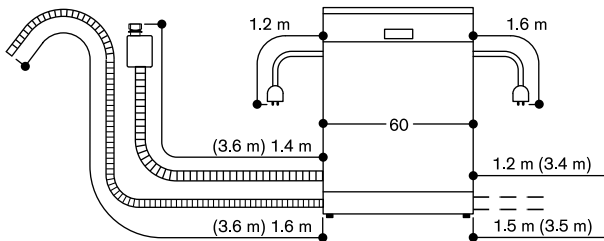
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 261 164*

fully integrated
Height 86.5 cm

DF 260 164*

fully integrated
Height 81.5 cm

† Available 2nd quarter 2017

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

DA 021 000

Hinge for all fully integrated dishwashers

DA 231 010

Stainless steel-backed full glass door for 81.5 cm high dishwashers

DA 231 110

Stainless steel-backed full glass door for 86.5 cm dishwashers

GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160

Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series

DF 261/DF 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 4 options, such as Power and Intensive:
 - Clean and dry dishes in 59 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Remaining time projection.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

4 options:

- Intensive.
- Power.
- Half Load.
- Holiday.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower basket)
for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes
(upper/lower basket)
for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Energy efficiency class A++.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 382 – 389.

Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.



DF 261 164F*

fully integrated
with flexible hinge
Height 86.5 cm

DF 260 164F*

fully integrated
with flexible hinge
Height 81.5 cm

▼ Available 2nd quarter 2017

Included in the price

- 1 baking tray spray head
- 1 stainless steel trim kit

Installation accessories

GH 045 010

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 160

Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series

DF 261/DF 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 4 options, such as Power and Intensive:
 - Clean and dry dishes in 59 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.
Info-Light.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

4 options:
Intensive.
Power.
Half Load.
Holiday.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower basket)
for 86.5 cm high dishwashers: 29/28,
26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes
(upper/lower basket)
for 81.5 cm high dishwashers: 27/25,
24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Energy efficiency class A++.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

Height-adjustable feet.
Appliance plinth recess 100 mm
(see drawing).
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
For installation into a tall unit,
ventilation openings are recommended
(min. 200 cm²).

Please read additional planning notes,
also concerning flexible hinge, on
page 382 – 389.

Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw
joint.
Connection to hot or cold water
possible.



DI 261 111*

integrated
Stainless steel panel
Height 86.5 cm

DI 260 111*

integrated
Stainless steel panel
Height 81.5 cm

† Available 2nd quarter 2017

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.

Special 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.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series

DI 261/DI 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 4 options, such as Power and Intensive:
 - Clean and dry dishes in 59 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme indicator.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

4 options:
Intensive.
Power.
Half Load.
Holiday.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes
(upper/lower basket)
for 86.5 cm high dishwashers: 29/28,
26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes
(upper/lower basket)
for 81.5 cm high dishwashers: 27/25,
24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity
23 wine glasses.

Consumption data

Energy efficiency class A++.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes

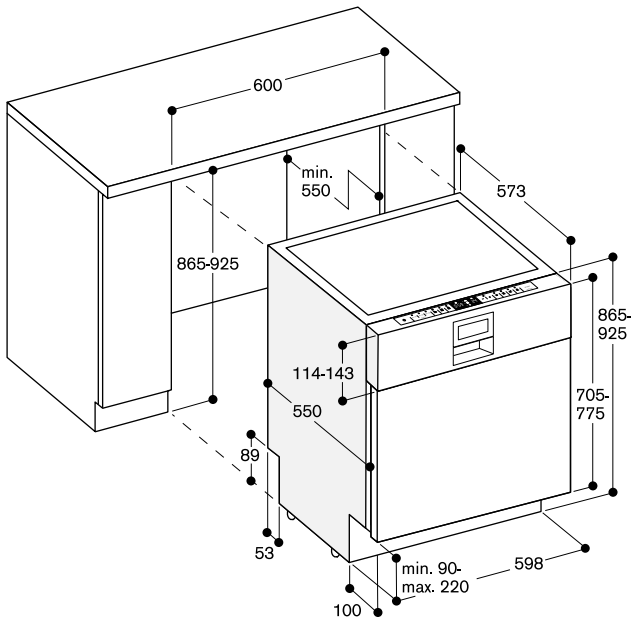
Height-adjustable feet.
Appliance plinth recess 100 mm
(see drawing).
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
For installation into a tall unit, ventilation openings are recommended (min. 200 cm²).

Please read additional planning notes on page 382 – 389.

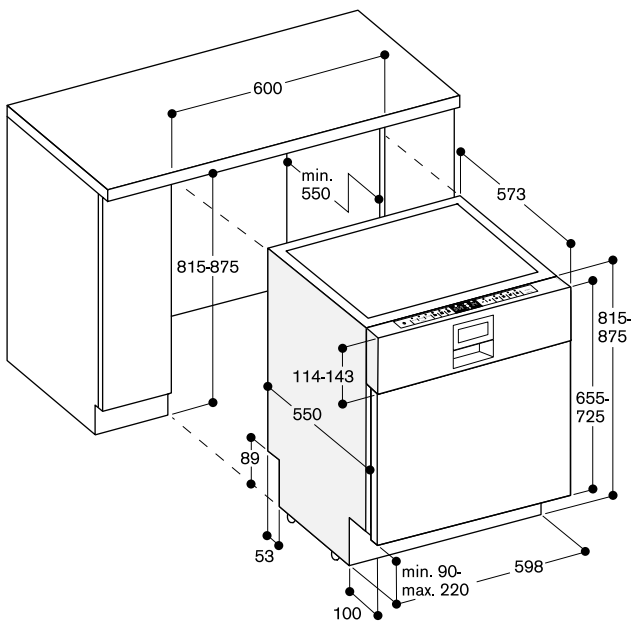
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

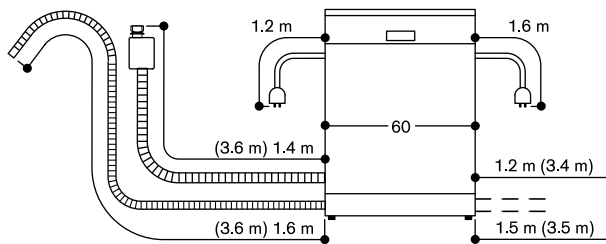
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 251 160

fully integrated
Height 86.5 cm

DF 250 160

fully integrated
Height 81.5 cm

Included in the price

1 baking tray spray head

Installation accessories

DA 020 010

Stainless steel trim kit for
81.5 cm high dishwashers

DA 020 110

Stainless steel trim kit for
86.5 cm high dishwashers

DA 021 000

Hinge for all fully integrated
dishwashers

DA 231 010

Stainless steel-backed full glass door
for 81.5 cm high dishwashers

DA 231 110

Stainless steel-backed full glass door
for 86.5 cm dishwashers

GH 045 010

Handle bar with 2 mounts, stainless
steel, Length 45 cm, drilling distance
427 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories

DA 041 061

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.

DA 042 030

Silvercare cartridge for all dishwashers

DA 043 000

Holder for long-stemmed glasses
Offers safe positioning for up to four
long-stemmed glasses during the
dishwashing process and ensures an
optimal cleaning result.
For positioning in the lower basket.

DA 043 060

Glass basket

Dishwasher 200 series

DF 251/DF 250

- 6 programmes with aqua sensor
and 2 options, Power and Intensive:
 - Clean and dry dishes in
59 minutes
 - Intensive cleaning in the lower
basket while protecting
glassware in the upper basket
- TFT display for intuitive handling of
all functions
- Bright interior lighting
- Very quiet: 44 dB
- Energy efficiency class A++
- Aqua stop with guarantee

Handling

TFT display indicating remaining or
end time, refill for salt and rinsing
agent, inflow of water.
Touch key operation.
Information key with use indications.
Time delay up to 24 hours.
Visual and acoustic end of programme
indicator.
Info-Light.

Technical Features

Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Automatic detergent function.
Regeneration electronics.
Heat exchanger.
Continuous flow heater.
Triple filter system.
Soft lock.
Aqua stop with guarantee.
Child lock.

Programmes

6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Standard Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

2 options:

Intensive.
Power.

Features

Flexible basket system.

Upper basket:

Rackmatic with 3 levels, adjustable in
height up to 5 cm.
2 folding spines.
2 folding racks.
1 knife rack.

Lower basket:

4 folding spines.
Cutlery basket.

Maximum dish sizes

(upper/lower basket)
for 86.5 cm high dishwashers: 29/28,
26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes

(upper/lower basket)
for 81.5 cm high dishwashers: 27/25,
24.5/27.5 or 22/31 cm respectively.
13 place setting capacity.

Consumption data

Energy efficiency class A++.
From 9.5 l water.
From 0.92 kWh.
Noise level 44 dB (re 1 pW).

Planning notes

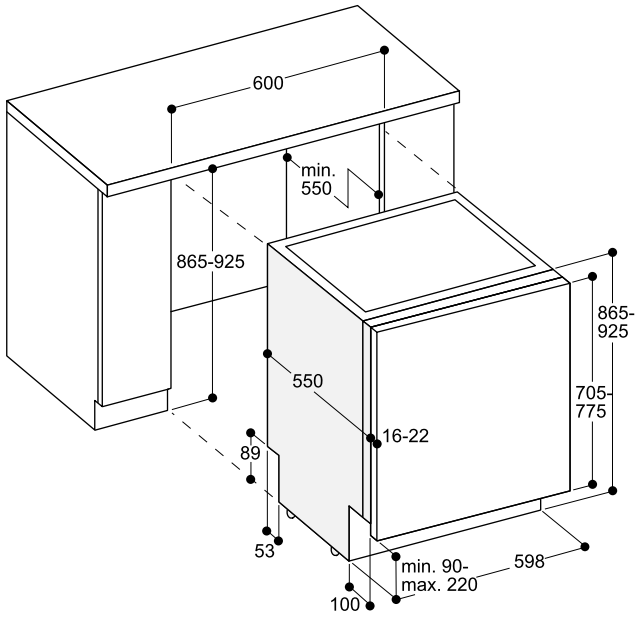
Height-adjustable feet.
Appliance plinth recess 100 mm
(see drawing).
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on
plinth height of kitchen furniture.
For installation into a tall unit,
ventilation openings are recommended
(min. 200 cm²).

Please read additional planning notes
on page 382 – 389.

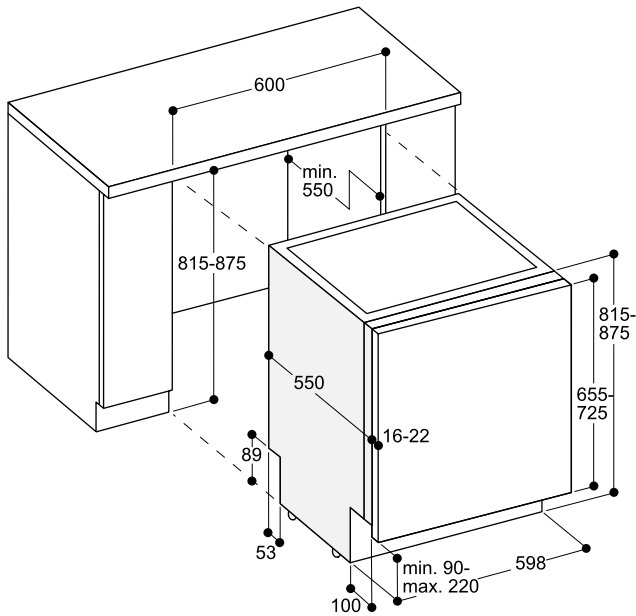
Connection

Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw
joint.
Connection to hot or cold water
possible.

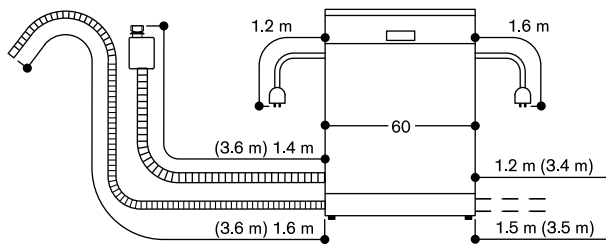
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 250 141

fully integrated

Height 81.5 cm, width 45 cm

Included in the price

1 baking tray spray head

Installation accessories**DA 020 010**

Stainless steel trim kit
for 81.5 cm high dishwashers

DA 021 000

Hinge for all fully integrated
dishwashers

GH 035 010

Handle bar with 2 mounts, stainless
steel, Length 35 cm, drilling distance
327 mm

GZ 010 011

Aqua stop extension (2 m long)
Extends the water inlet and outlet.

Special accessories**DA 042 030**

Silvercare cartridge for all dishwashers

Dishwasher 200 series**DF 250**

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 6 programmes with aqua sensor and 2 options, Power and Intensive:
 - Clean and dry dishes in 65 minutes
 - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system including cutlery drawer for optimal loading
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 44 dB
- Energy efficiency class A+++
- Aqua stop with guarantee

Handling

Display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.

Time delay up to 24 hours.

Visual and acoustic end of programme indicator.

Remaining time projection.

Technical Features

Bright interior lighting.

Glass protection with zeolite.

Aqua sensor.

Load sensor.

Automatic detergent function.

Regeneration electronics.

Heat exchanger.

Continuous flow heater.

Triple filter system.

Soft lock.

Aqua stop with guarantee.

Programmes

6 programmes:

Auto 35 °C - 45 °C.

Auto 45 °C - 65 °C.

Auto 65 °C - 75 °C.

Standard Eco 50 °C.

Quick wash 45 °C (29 min.).

Pre-rinse.

2 options:

Intensive.

Power.

Features

Flexible basket system.

Cutlery drawer.

Upper basket:

Rackmatic with 3 levels, adjustable in height up to 5 cm.

3 folding spines.

1 folding rack.

Lower basket:

4 folding spines.

1 folding rack.

Glass support.

Cutlery basket.

Maximum dish sizes

(upper/lower basket)

19/25, 16.5/27.5 or 14/31 cm respectively.

10 place setting capacity.

Consumption data

Energy efficiency class A+++.

From 9.5 l water.

From 0.66 kWh.

Noise level 44 dB (re 1 pW).

Planning notes

Height-adjustable feet.

Appliance plinth recess 100 mm (see drawing).

To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).

The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.

Rear feet adjustable at front.

Door weight up to 7.5 kg.

Door panel dimension dependent on plinth height of kitchen furniture.

For installation into a tall unit, ventilation openings are recommended (min. 150 cm²).

Please read additional planning notes on page 382 – 389.

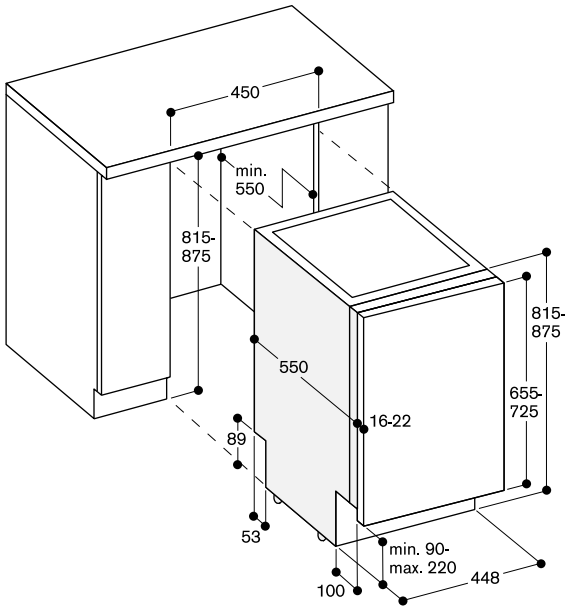
Connection

Total connected load 2.4 kW.

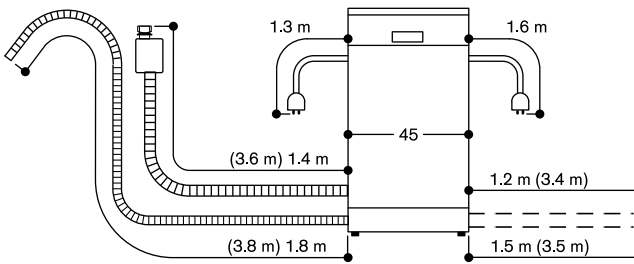
Connecting cable pluggable.

Water connection with 3/4" screw joint.

Connection to hot or cold water possible.



Connection dimensions for a 45 cm wide dishwasher



() values with extension kit

Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

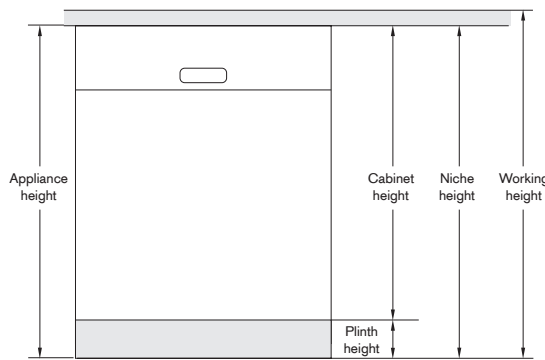
For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

Plinth height in mm	Cabinet height 655–725 mm						Cabinet height 705–775 mm					
	Niche height in mm →											
	815	825	835	845	855	865	875	885	895	905	915	925
<90	1 (S)	1 (S)	1 (S)	1 (S)	1 (S)	1 6 (S)	1 6 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)
90	1	1 (S/D)	1 (S)	1 (S)	1 (S)	1 (S) 6	1 (S) 6 (S/D)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)
100	1	1	1 (S/D)	1 (S)	1 (S)	1 (S) 6	1 (S) 6	6 (S/D)	6 (S)	6 (S)	6 (S)	6 (S)
110	1	1	1	1 (S/D)	1 (S)	1 (S) 6	1 (S) 6	6	6 (S/D)	6 (S)	6 (S)	6 (S)
120	1	1	1	1	1 (S/D)	1 (S) 6	1 (S) 6	6	6	6 (S/D)	6 (S)	6 (S)
130	1	1	1	1	1	1 (S/D) 6	1 (S) 6	6	6	6	6 (S/D)	6 (S)
140	1	1	1	1	1	1 (S) 6	1 (S/D) 6	6	6	6	6	6 (S/D)
150	1	1	1	1	1	1 (S) 6	1 (S) 6	6	6	6	6	6
160	1	1	1	1	1	1 (S) 6	1 (S) 6	6	6	6	6	6
170		1	1	1	1	1	1 (S) 6	6	6	6	6	6
180			1	1	1	1	1	6	6	6	6	6
190				1	1	1	1		6	6	6	6
200					1	1	1			6	6	6
210						1	1				6	6
220							1					6

- 1 = 81.5 cm high dishwasher DF 480/DF 260/DI 260/DF 250, (S) = special solution
- 6 = 86.5 cm high dishwasher DF 481/DF 261/DI 261/DF 251, (S) = special solution
- (S) = special solution with folding hinge (DA 021 000) / divided kitchen furniture door
- (D) = special solution with 10 mm gap from the worktop → Spacer batten / child lock not possible



Installation chart for door panel DA 231

Undercounter

The door panels cannot be used with dishwashers with flexible hinge.

The door panel is continuously variable for height over a range of 49 mm.

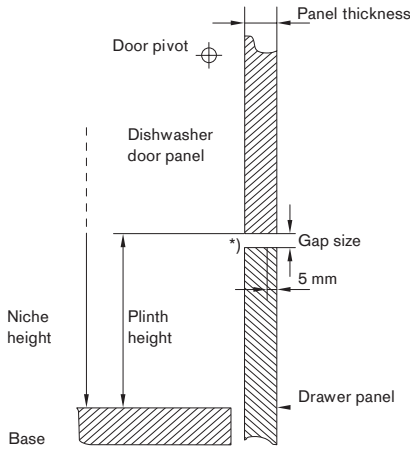
Plinth height in mm	Cabinet height 670–720 mm						Cabinet height 720–770 mm					
	Niche height in mm →											
	815	825	835	845	855	865	875	885	895	905	915	925
95	1					6						
105	1	1				6	6					
115	1	1	1			6	6	6				
125	1	1	1	1		6	6	6	6			
135	1	1	1	1	1	6	6	6	6	6		
145	1	1	1	1	1	1 6	6	6	6	6	6	
155		1	1	1	1	1	1 6	6	6	6	6	6
165			1	1	1	1	1	6	6	6	6	6
175				1	1	1	1		6	6	6	6
185					1	1	1			6	6	6
195						1	1				6	6
205							1					6
215												
225												

- 1 = 81.5 cm high dishwasher DF 260 164 / DF 250 160, door panels DA 231 010
- 6 = 86.5 cm high dishwasher DF 261 164 / DF 251 160, door panels DA 231 110

Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

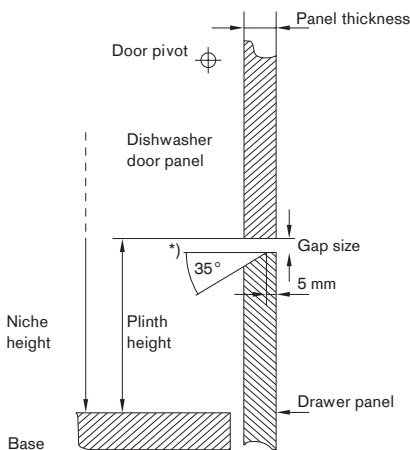


* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
845	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
855	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
865	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
875	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
885	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
895	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
905	16						10.5	11	12	13
	19						12	12.5	13.5	15
	22						13.5	14.5	15.5	16.5
915	16							10.5	11	12
	19							12	12.5	13.5
	22							13.5	14.5	15.5
925	16								10.5	11
	19								12	12.5
	22								13.5	14.5

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
835	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
845	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
855	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
865	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
875	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
885	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
895	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
905	16						6.5	6.5	7	7.5
	19						7	7.5	8	8.5
	22						7.5	7.5	8	9
915	16							6.5	6.5	7
	19							7	7.5	8
	22							7.5	7.5	8
925	16								6.5	6.5
	19								7	7.5
	22								7.5	7.5

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with flexible hinge is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

		Cabinet height 655–750 mm									
		Niche height in mm →									
		815	820	825	830	835	840	845	850	855	860
← Plinth height in mm	65	1									
	70	1	1								
75	1	1	1								
80	1	1	1	1							
85	1	1	1	1	1						
90	1	1	1	1	1	1					
95	1	1	1	1	1	1	1				
100	1	1	1	1	1	1	1	1			
105	1	1	1	1	1	1	1	1	1		
110	1	1	1	1	1	1	1	1	1	1	
115	1	1	1	1	1	1	1	1	1	1	1
120	1	1	1	1	1	1	1	1	1	1	1
125	1	1	1	1	1	1	1	1	1	1	1
130	1	1	1	1	1	1	1	1	1	1	1
135	1	1	1	1	1	1	1	1	1	1	1
140	1	1	1	1	1	1	1	1	1	1	1
145	1	1	1	1	1	1	1	1	1	1	1
150	1	1	1	1	1	1	1	1	1	1	1
155	1	1	1	1	1	1	1	1	1	1	1
160	1	1	1	1	1	1	1	1	1	1	1
165		1	1	1	1	1	1	1	1	1	1
170			1	1	1	1	1	1	1	1	1
175				1	1	1	1	1	1	1	1
180					1	1	1	1	1	1	1
185						1	1	1	1	1	1
190							1	1	1	1	1
195								1	1	1	1
200									1	1	1
205											1
210											
215											
220											

- 1 = 81.5 cm high dishwasher with flexible hinge DF 480 161F / DF 260 164F
- 2 = 86.5 cm high dishwasher with flexible hinge DF 481 161F / DF 261 164F

	105	110	115	120	125	130	135	140	145	150	155	160	165	170
	4.5	4.5	4.5	5	5	6	6.5	7						
	5	5.5	5.5	6	6	7	7.5	9						
	6	6.5	6.5	7.5	8	9	10	12						
	4	4.5	4.5	4.5	5	5	6	6.5	7					
	5	5	5.5	5.5	6	6	7	7.5	9					
	6	6	6.5	6.5	7.5	8	9	10	12					
	4	4.5	4.5	4.5	4.5	5	5	6	6.5	7				
	5	5	5	5.5	5.5	6	6	7	7.5	9				
	5.5	6	6	6.5	6.5	7.5	8	9	10	12				
	4	4	4	4.5	4.5	4.5	5	5	6	6.5	7			
	4.5	5	5	5	5.5	5.5	6	6	7	7.5	9			
	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12			
	4	4	4	4.5	4.5	4.5	4.5	5	5	6	6.5	7		
	4.5	5	5	5	5	5.5	5.5	6	6	7	7.5	9		
	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12		
	4	4	4	4	4	4.5	4.5	4.5	5	5	6	6.5	7	
	4.5	4.5	4.5	5	5	5	5.5	5.5	6	6	7	7.5	9	
	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12	
	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	5	5	6	6.5
	4	4.5	4.5	4.5	4.5	5	5	5	5.5	5.5	6	6	7	7.5
	5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10
	3.5	3.5	3.5	3.5	4	4	4	4.5	4.5	4.5	4.5	5	5	6
	4	4	4.5	4.5	4.5	5	5	5	5	5.5	5.5	6	6	7
	4.5	4.5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9
		3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	5	5
		4	4	4.5	4.5	4.5	4.5	5	5	5	5.5	5.5	6	6
	4.5	4.5	4.5	5	5	6	6.5	7						
	5	5.5	5.5	6	6	7	7.5	9						
	6	6.5	6.5	7.5	8	9	10	12						
	4	4.5	4.5	4.5	5	5	6	6.5	7					
	5	5	5.5	5.5	6	6	7	7.5	9					
	6	6	6.5	6.5	7.5	8	9	10	12					
	4	4.5	4.5	4.5	4.5	5	5	6	6.5	7				
	5	5	5	5.5	5.5	6	6	7	7.5	9				
	5.5	6	6	6.5	6.5	7.5	8	9	10	12				
	4	4	4	4.5	4.5	4.5	5	5	6	6.5	7			
	4.5	5	5	5	5.5	5.5	6	6	7	7.5	9			
	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12			
	4	4	4	4.5	4.5	4.5	4.5	5	5	6	6.5	7		
	4.5	5	5	5	5	5.5	5.5	6	6	7	7.5	9		
	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12		
	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	5	5	6	6.5
	4.5	4.5	4.5	5	5	5	5	5.5	5.5	6	6	7	7.5	9
	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10	12
	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	5	5	6	6.5
	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6	7	7.5	9
	5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9	10
	3.5	3.5	3.5	3.5	4	4	4	4.5	4.5	4.5	4.5	5	5	6
	4	4	4.5	4.5	4.5	5	5	5	5	5.5	5.5	6	6	7
	4.5	4.5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	8	9
		3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	5	5
		4	4	4.5	4.5	4.5	4.5	5	5	5	5.5	5.5	6	6
		4.5	4.5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	7.5	
			3.5	3.5	3.5	4	4	4	4	4	4	4.5	4.5	4.5
			4	4	4.5	4.5	4.5	4.5	5	5	5	5	5.5	5.5
			4.5	5	5	5	5.5	5.5	5.5	6	6	6.5	6.5	6.5
				3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
				4	4	4	4.5	4.5	4.5	5	5	5	5	5.5
				4.5	4.5	5	5	5.5	5.5	5.5	6	6	6.5	6.5
					3.5	3.5	3.5	3.5	4	4	4	4.5	4.5	4.5
					4	4	4.5	4.5	4.5	5	5	5	5	5.5
					4.5	4.5	5	5	5.5	5.5	5.5	6	6	6.5

Accessories and special accessories for dishwashers

Flexible basket system

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and

lower basket.

For more flexibility and easier handling when loading and unloading the dishwasher.

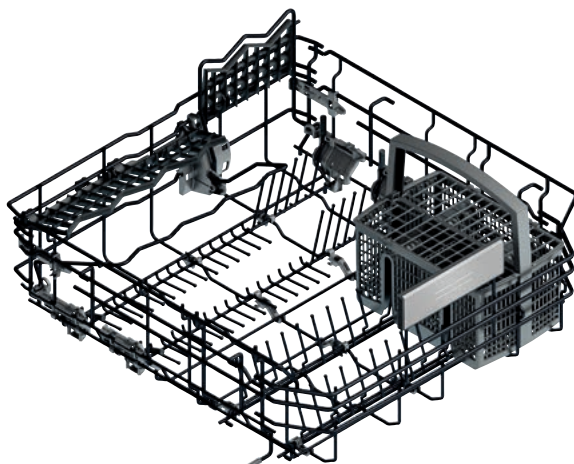
Upper basket

6 folding spines.
4 folding racks.
2 glass support bars.
With over extension, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.



Lower basket

8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



DA 020 010

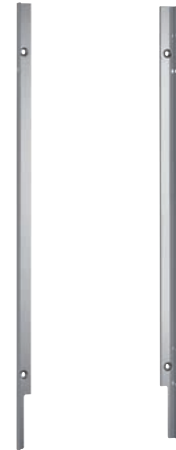
Stainless steel trim kit for all 81.5 cm high dishwashers
Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W x D in cm: 2.2x2.0.
Height 62.2 cm.

DA 020 110

Stainless steel trim kit for 86.5 cm high dishwashers
Set of 2, for left and right.

To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W x D in cm: 2.2x2.0.
Height 67.2 cm.



DA 021 000

Hinge for all fully integrated dishwashers

Installation solution for all dishwashers with a niche height of up to 92 cm and split furniture panel.

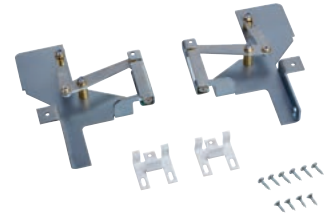
The hinge is fastened to the plinth of the appliance and the lower part of the split furniture panel is mounted onto it.
Height upper part of the split furniture panel:

64.5 – 68 cm for

81.5 cm high dishwashers.

69.5 – 73 cm for

86.5 cm high dishwashers.



DA 041 160

Cutlery drawer with smooth running rails

3rd level above the baskets.

For large pieces of cutlery, cooking utensils and espresso cups.

13 place setting capacity with all 3 levels.



DA 041 061

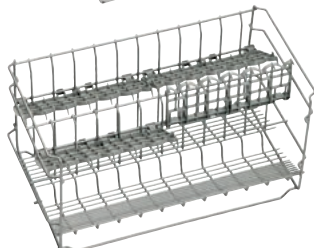
Cutlery drawer
3rd level above the baskets.
For large pieces of cutlery, cooking utensils and espresso cups.
14 place setting capacity with all 3 levels.

**DA 042 030**

Silvercare cartridge for all dishwashers
Made of aluminium to protect silverware from corrosion.
Easy use of cartridge in the cutlery basket.
W x H x D in cm: 5.5x20.2x4.1.

**DA 043 060**

Glass basket
Special basket to prevent tipping of cups or long stemmed glasses.
Fold the folding spines in the lower basket down to fit the glass basket.
Holds max. 12 long stemmed glasses or 24 cups.
Glass basket with 4 folding racks, silver-coloured.
W x H x D in cm: 49x23x26.

**DA 043 000**

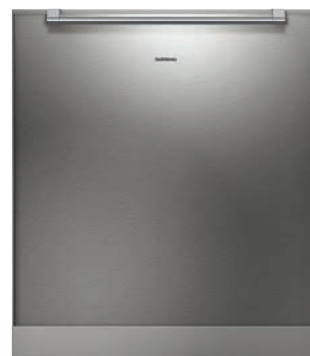
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

**DA 231 010**

Stainless steel-backed full glass door for 81.5 cm high dishwashers
Height adjustable by 49 mm, height 67 to 71.9 cm.
W x D in cm: 59 x 1.9.
Handle: W x D x Ø in cm: 45 x 4.9 x 1.4.

DA 231 110

Stainless steel-backed full glass door for 86.5 cm dishwashers
Height adjustable by 49 mm, height 72 to 76.9 cm.
W x D in cm: 59 x 1.9.
Handle: W x D x Ø in cm: 45 x 4.9 x 1.4.

**GH 035 010**

Handle bar with 2 mounts, stainless steel, Length 35 cm, drilling distance 327 mm

**GH 045 010**

Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

**GZ 010 011**

Aqua stop extension (2 m long)
Extends the water inlet and outlet.



Dishwasher



Appliance type	Dishwasher	Dishwasher	Dishwasher
Model	Fully integrated	Fully integrated	Fully integrated
Panel colour			
Appliance height 81.5 cm	DF 480 161		DF 260 164 ⁸
Appliance height 86.5 cm	DF 481 161		DF 261 164 ⁸
Appliance height 81.5 cm with flexible hinge		DF 480 161F	
Appliance height 86.5 cm with flexible hinge		DF 481 161F	
Width/capacity			
Width	(cm) 60	60	60
Capacity in place settings	12/13 ³	12/13 ³	12/13 ³
Dish size up to	(cm) 31 ¹ /34 ²	31 ¹ /34 ²	31 ¹ /34 ²
Consumption data/noise level⁵			
Energy efficiency class	A+++	A+++	A++
Drying efficiency class	A	A	A
Test programme	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C
Cycle time test programme	195	195	195
Water consumption	(l) 9.5	9.5	9.5
Energy consumption	(kWh) 0.8	0.8	0.9
Total annual energy consumption (280 cycles) ⁶	(kWh) 230	230	258
Total annual water consumption (280 cycles) ⁶	(l) 2.660	2.660	2.660
Noise level	(dB (re 1 pW)) 43	43	42
Energy consumption off-mode/left-on mode	(W) 0.5/0.5	0.5/0.5	0.5/0.5
Programmes			
Number of programmes + options	8 + 6	8 + 6	6 + 4
Programmes	Auto 35 °C–45 °C	Auto 35 °C–45 °C	Auto 35 °C–45 °C
	Auto 45 °C–65 °C	Auto 45 °C–65 °C	Auto 45 °C–65 °C
	Auto 65 °C–75 °C	Auto 65 °C–75 °C	Auto 65 °C–75 °C
	Intensive 70 °C	Intensive 70 °C	
	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C
	Night programme	Night programme	
	Quick wash 45 °C	Quick wash 45 °C	Quick wash 45 °C
Options	Pre-rinse	Pre-rinse	Pre-rinse
	Intensive	Intensive	Intensive
	Power (57 min.)	Power (57 min.)	Power (59 min.)
	Half Load	Half Load	Half Load
	Hygiene	Hygiene	Holiday
	Extra Dry	Extra Dry	
	Energy Save	Energy Save	
Features			
Glass protection with zeolite / Glass protection	•/–	•/–	–/•
Aqua sensor / Load sensor	•/•	•/•	•/•
Automatic detergent function	•	•	•
Regeneration electronics	•	•	•
Heat exchanger	•	•	•
Low temperature drying with Zeolite	•	•	–
Automatic door opening	–	–	•
Continous flow heater	•	•	•
Electronic refill indicator for salt/rinsing agent	•/•	•/•	•/•
Inflow water indicator	•	•	•
Time remaining indicator	•	•	•
Remaining time projection	•	–	•
Info-Light	–	•	–
Bright interior lighting through illuminated backwall / through LED spots	•/–	•/–	–/•
Time delay	24 h	24 h	24 h
Soft lock	•	•	•
Triple filter system	•	•	•
Cutlery drawer	DA 041 160 ⁷	DA 041 160 ⁷	DA 041 160 ⁷
Smooth running rails / Cushioned closing	•/•	•/•	•/–
Folding spines in upper/lower basket	6/8	6/8	6/8
Folding racks in upper/lower basket	4/2	4/2	4/2
Rackmatic with 3 levels	•	•	•
Aqua stop with guarantee	•	•	•
Baking tray spray head / Gastronorm insert holder / Holder for longstemmed glasses / Stainless steel trim kits	•/•/•/•	•/•/•/•	•/–/–/•
Connection			
Connection to hot/cold water possible	•/•	•/•	•/•
Total connected load	(kW) 2.4	2.4	2.4

• Standard. – Not available.

¹ Appliance height 81.5 cm. ² Appliance height 86.5 cm. ³ With special accessory DA 041 160. ⁴ With special accessory DA 041 061.

⁵ Values according to EU regulation 1059/2010. ⁶ Effective consumption depending on type of use of appliance. ⁷ Special accessory. ⁸ Available 2nd quarter 2017.



Dishwasher	Dishwasher	Dishwasher	Dishwasher
Fully integrated	Integrated	Fully integrated	Fully integrated
	Stainless steel		
	DI 260 111 ⁸	DF 250 160	DF 250 141
	DI 261 111 ⁸	DF 251 160	
DF 260 164F ⁹			
DF 261 164F ⁹			
60	60	60	45
12/13 ³	12/13 ³	13/14 ⁴	10
31 ¹ /34 ²	31 ¹ /34 ²	31 ¹ /34 ²	31
A++	A++	A++	A+++
A	A	A	A
Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C
195	195	210	195
9.5	9.5	9.5	9.5
0.9	0.9	0.92	0.66
258	258	262	188
2.660	2.660	2.660	2.660
42	42	44	44
0.5/0.5	0.5/0.5	0.5/0.5	0.1/0.1
6 + 4	6 + 4	6 + 2	6 + 2
Auto 35 °C–45 °C	Auto 35 °C–45 °C	Auto 35 °C–45 °C	Auto 35 °C–45 °C
Auto 45 °C–65 °C	Auto 45 °C–65 °C	Auto 45 °C–65 °C	Auto 45 °C–65 °C
Auto 65 °C–75 °C	Auto 65 °C–75 °C	Auto 65 °C–75 °C	Auto 65 °C–75 °C
Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C	Standard Eco 50 °C
Quick wash 45 °C	Quick wash 45 °C	Quick wash 45 °C	Quick wash 45 °C
Pre-rinse	Pre-rinse	Pre-rinse	Pre-rinse
Intensive	Intensive	Intensive	Intensive
Power (59 min.)	Power (59 min.)	Power (59 min.)	Power (65 min.)
Half Load	Half Load		
Holiday	Holiday		
-/•	-/•	-/•	•/-
•/•	•/•	•/•	•/•
•	•	•	•
•	•	•	•
•	•	•	•
-	-	-	•
•	•	-	-
•	•	•	•
•/•	•/•	•/•	•/•
•	•	•	•
•	•	•	•
-	-	-	•
•	-	•	-
-/•	-/•	-/•	-/•
24 h	24 h	24 h	24 h
•	•	•	•
•	•	•	•
DA 041 160 ⁷	DA 041 160 ⁷	DA 041 061 ⁷	•
•/-	•/-	-/-	-/-
6/8	6/8	2/4	3/4
4/2	4/2	2/0	1/1
•	•	•	•
•	•	•	•
•/-/-/•	•/-/-/•	•/-/-/-	•/-/-/-
•/•	•/•	•/•	•/•
2.4	2.4	2.4	2.4



WM 260 162
Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm

Washing machine

WM 260

- Intelligent dosage system iDos for automatic in-flow control of liquid detergent and softener
- 9 kg drum with interior lighting
- Large porthole with 180 ° door opening angle
- Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise
- Anti-stain automatic for stain specific programme cycles
- Can be perfectly combined with WT260 100
- Energy efficiency class A+++ (-30%)

Handling

Electronic control.
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Loading indicator with dosage recommendation.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features

Aqua sensor.
Aqua stop with guarantee.
Flow-through sensor.
Anti-stain automatic.
Continuous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Automatic stabilisation.
Anti-crease system.
Child lock.

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.
Additional programmes: Curtains, Night programme, Drum clean, Rinse, Spin, Soft Spin, Empty.

Features

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.
Stainless steel drum with wave structure.
Drum interior lighting.
Volume capacity from 1 to 9 kg.

Consumption data

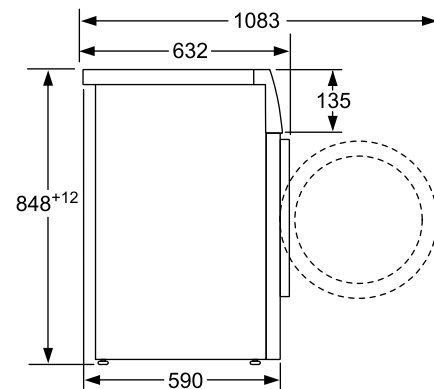
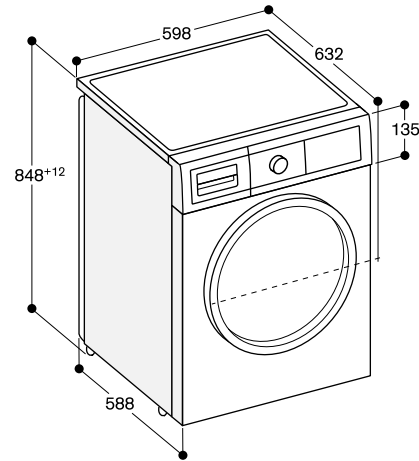
Energy efficiency class A+++ (-30%).
Water consumption 11220 l/year.
Energy consumption 152 kWh/year.

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 2.10 m with plug.
Water connection with 3/4 " screw joint.



measurements in mm

**WT 260 100**

Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm

Included in the price

1 basket for woollens

Special accessories

WA 032 001

Connection kit with extendable shelf

Tumble dryer**WT 260**

- Can be perfectly combined with WM 260 162
- Large drum with interior lighting
- Large porthole with 180 ° door opening angle
- Self-cleaning heat exchanger, highest comfort and constantly low consumption
- Heat pump technology
- Energy efficiency class A++

Handling

Electronic control.
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features

Moisture and time controlled programmes.
Heat pump technology.
Self-cleaning heat exchanger.
Anti-crease cycle at programme end.
Child lock.

Programmes

Cottons.
Easy care.
Mix.
Shoes in basket.
Wool in basket.
Cold.
Warm.
Towels.
Blankets.
Jeans.
Super 40.
Outdoor.
Downs.
Shirts/blouses.

Features

Stainless steel drum with honeycomb structure.
Dry wool without shrinking or matting thanks to the included basket for woollens.
Volume capacity from 1 to 8 kg.
Drum interior lighting.

Consumption data

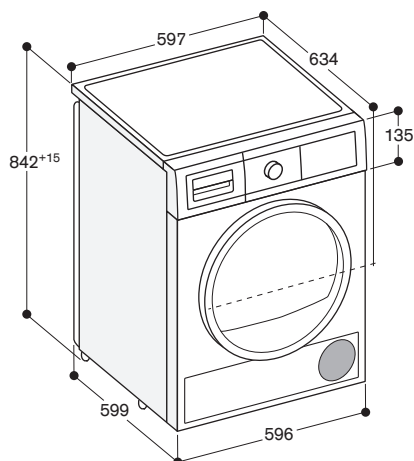
Energy efficiency class A++.

Planning notes

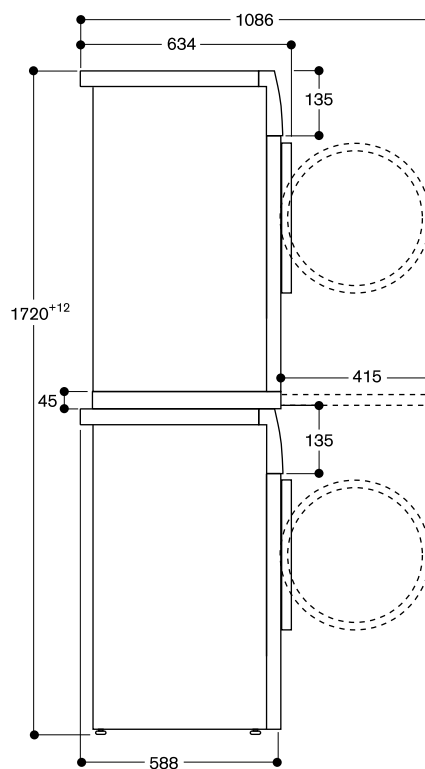
Right-hinged, reversible.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Stackable over the washing machine WM 260 162 in combination with special accessory.

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



Washing machine



Appliance type	Washing machine	
	WM 260 162	
Panel colour	White	
Dimensions / capacity		
Width	(cm)	60
Appliance dimensions W x H x D	(mm)	598 x 848 x 632
Appliance height for under-counter	(mm)	848
Door hinge porthole / Door opening angle	Left / 180°	
Capacity	(kg)	9
Consumption data / noise level		
Energy efficiency class	A+++ (-30%)	
Spinning efficiency class	A	
Total annual energy consumption (220 cycles) ¹	(kWh)	152
Total annual water consumption (220 cycles) ¹	(l)	11220
Weighted energy consumption off-mode / left-on mode	(W)	0.12/0.43
Test programme 1	Cottons 60 °C Eco Perfect	
Test programme 2	Cottons 40 °C Eco Perfect	
Energy consumption test programme 1 full load / half load / test programme 2 half load	(kWh)	0.92/0.60/0.42
Spin speed test programme 1	(rpm)	1.552
Cycle time test programme 1 full load / half load / test programme 2 half load	(min)	275/270/270
Noise level washing / spinning test programme 1	(dB)	47/73
Programmes		
Washing programmes	Cottons/cold to 60 °C Easy Care, cold to 60 °C Mix 40 °C Delicates/Silk, cold to 40 °C Wool, cold to 40 °C Lingerie Towels Automatic 40 °C Hygiene Super 15/30 Outdoor Downs Shirts / Blouses	
Special programmes	Outdoor, Rinse, Spin, Soft Spin, Empty	
Options	Eco Perfect iDos 1 iDos 2 Speed Perfect Extra rinse, Easy iron, Rinse stop, Water Plus, Night programme, Curtains	
Cleaning temperatures	(°C)	Cold/30/40/60/90
Features		
Electronic control	•	
TFT display with clear text and symbols	•	
Loading indicator	•	
Intelligent dosing system	•	
Programme sequence indicator	•	
Remaining time display	•	
Time delay	(h)	24
End of programme indicator	Display, audible	
Aqua sensor / Flow-through sensor	•/•	
Continuous automatic load adjustment / Automatic stabilisation	•/•	
Aquastop with guarantee	•	
Anti-crease system	•	
Child lock	•	
Number of tanks for iDos system	2	
Self-cleaning detergent drawer	•	
Large drum with varioSoft drum system	•	
Interior lighting	•	
Connection		
Total connected load	(kW)	2.3
Length of connection cable	(cm)	210
Length of water inlet	(cm)	150
Length of water outlet	(cm)	150
Maximum drainage height	(cm)	100

• Standard.

¹ Effective consumption depending on type of use of appliance.



Appliance type	Tumble dryer	
	WT 260 100	
Panel colour	White	
Dimension / capacity		
Width	(cm)	60
Appliance dimensions W x H x D	(mm)	597 x 842 x 634
Appliance height for under-counter	(mm)	842
Door hinge porthole / Door opening angle	Right, reversible / 180°	
Capacity	(kg)	8
Consumption data / noise level		
Energy efficiency class	A++	
Energy consumption	A++	
Test programme	Cottons cupboard dry	
Noise level	(dB)	64
Programmes		
Programmes	Cottons	
	Easy Care	
	Mix	
	Shoes in Basket	
	Wool in basket	
	Jeans	
	Cold	
	Warm	
	Towels	
	Blankets	
	Super 40	
	Downs	
	Shirts / Blouses	
	Outdoor	
Options	Memory 1 and 2	
	Spin speed, Drying target, Gentle dry	
Features		
Electronic control	•	
TFT display with clear text and symbols	•	
Programme sequence indicator	•	
Remaining time display	•	
Time delay	(h)	24
End of programme indicator	Display, audible	
Heat pump technology ¹	•	
Self-cleaning condenser	•	
Anti-crease cycle at the end of the programme	•	
Child lock	•	
Stainless steel drum with wave structure	•	
Glass porthole	•	
Interior lighting	•	
Connection		
Total connected load	(kW)	1.0
Length of connection cable	cm	145

• Standard.

¹ The dryer's heat pump contains fluorinated greenhouse gas in a hermetically sealed unit. (Filling quantity of cooling agent: 0.290 kg, CO² equivalent - Total GWP: 514 t)



The accessories

Gastronorm system

400

Furniture handles

402

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert

GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are available both in hygienic stainless steel design as well as with non-stick coating. Both are dishwasher-safe. The non-stick coating of the Gastronorm inserts prevent adherence of food and are therefore particularly easy to clean. For cooking several meals simultaneously, the cooking inserts for Combi-steam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format. For practical food preparation, the inserts fit snugly into any Gastronorm sink.

GN 114 130

Gastronorm insert,
stainless steel, GN 1/3,
unperforated, 40 mm deep, 1.5 l



GN 114 230

Gastronorm insert,
stainless steel, GN 2/3,
unperforated, 40 mm deep, 3 l



GN 124 130

Gastronorm insert,
stainless steel, GN 1/3,
perforated, 40 mm deep, 1.5 l



GN 124 230

Gastronorm insert,
stainless steel, GN 2/3,
perforated, 40 mm deep, 3 l



GN 144 130

Gastronorm insert,
non-stick, GN 1/3,
unperforated, 40 mm deep, 1.5 l



GN 144 230

Gastronorm insert,
non-stick, GN 2/3,
unperforated, 40 mm deep, 3 l



GN 154 130

Gastronorm insert,
non-stick, GN 1/3,
perforated, 40 mm deep, 1.5 l



GN 154 230

Gastronorm insert,
non-stick, GN 2/3,
perforated, 40 mm deep, 3 l



Gastronorm lid

GN 410

The Gastronorm lid may be used to seal the Gastronorm inserts in format GN 1/3 and 2/3. Together they are optimal for storing and keeping fresh of food and dishes in the vario cooling 200 series appliances.

GN 410 130

Gastronorm lid,
stainless steel, GN 1/3,
for stainless steel gastronorm inserts



GN 410 230

Gastronorm lid,
stainless steel, GN 2/3,
for stainless steel gastronorm inserts



Gastronorm roaster

GN 340

Gastronorm roaster GN 2/3, height 165 mm. Non-stick coating. For roasting in the oven with the roasting function. The top and bottom parts can be used as separate ovenproof dishes (65 mm/100 mm deep). Use in ovens with pull-out system BA 018/BA 016 and heating element (order separately). Also to be used with combi-steam and steam ovens: slide directly into the appliance's side racks.

GN 340 230

Gastronorm roaster,
cast aluminium,
GN 2/3, height 165 mm



Teppan Yaki

GN 232

GN 232 110

Teppan Yaki made of multi ply material,
GN 1/1
For full surface induction cooktop
CX 480

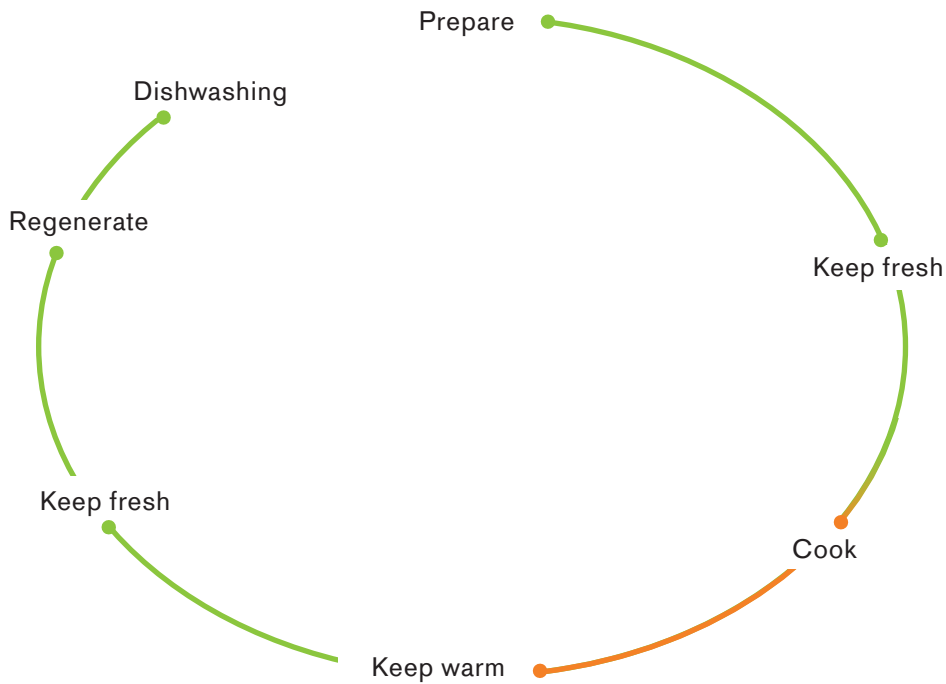


GN 232 230

Teppan Yaki made of multi ply material,
GN 2/3
For full surface induction cooktop
CX 480



The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers. Furthermore, the Gastronorm sink represents yet another valuable addition to the process chain.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh with appliances of the Vario cooling 200 series.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Furniture handles

For the individual design of your furniture fronts, Gaggenau is now offering handle bars matching the Vario cooling appliances and also the new 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts

GH 017 010

Handle bar, stainless steel,
match to BSP/BMP, Length 17.3 cm,
drilling distance 150 mm.

GH 020 010

Handle bar, stainless steel,
Length 20 cm,
drilling distance 177 mm.

GH 025 010

Handle bar, stainless steel,
Length 25 cm,
drilling distance 227 mm.

GH 030 010

Handle bar, stainless steel,
Length 30 cm,
drilling distance 277 mm.

GH 031 010

Handle bar, stainless steel,
match to BOP, Length 30.5 cm,
drilling distance 282 mm.

GH 035 010

Handle bar, stainless steel,
Length 35 cm,
drilling distance 327 mm.

GH 040 010

Handle bar, stainless steel,
Length 40 cm,
drilling distance 377 mm.

GH 045 010

Handle bar, stainless steel,
Length 45 cm,
drilling distance 427 mm.

GH 050 010

Handle bar, stainless steel,
Length 50 cm,
drilling distance 477 mm.

GH 060 010

Handle bar, stainless steel,
Length 60 cm,
drilling distance 577 mm.

GH 070 010

Handle bar, stainless steel,
Length 70 cm,
drilling distance 677 mm.

GH 080 010

Handle bar, stainless steel,
Length 80 cm,
drilling distance 777 mm.

GH 090 010

Handle bar, stainless steel,
Length 90 cm,
drilling distance 877 mm.



Handle bar with 3 mounts

GH 110 010

Handle bar, stainless steel,
Length 110 cm,
Drilling distance 538.5 mm each.

GH 120 010

Handle bar, stainless steel,
Length 120 cm,
Drilling distance 588.5 mm each.

GH 140 010

Handle bar, stainless steel,
Length 140 cm,
Drilling distance 688.5 mm each.

GH 160 010

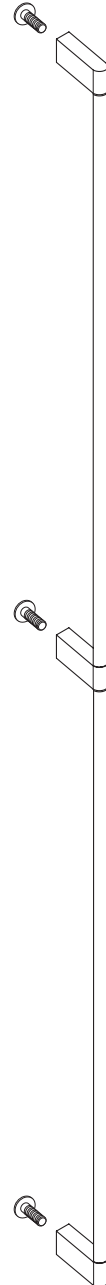
Handle bar, stainless steel,
Length 160 cm,
Drilling distance 788.5 mm each.

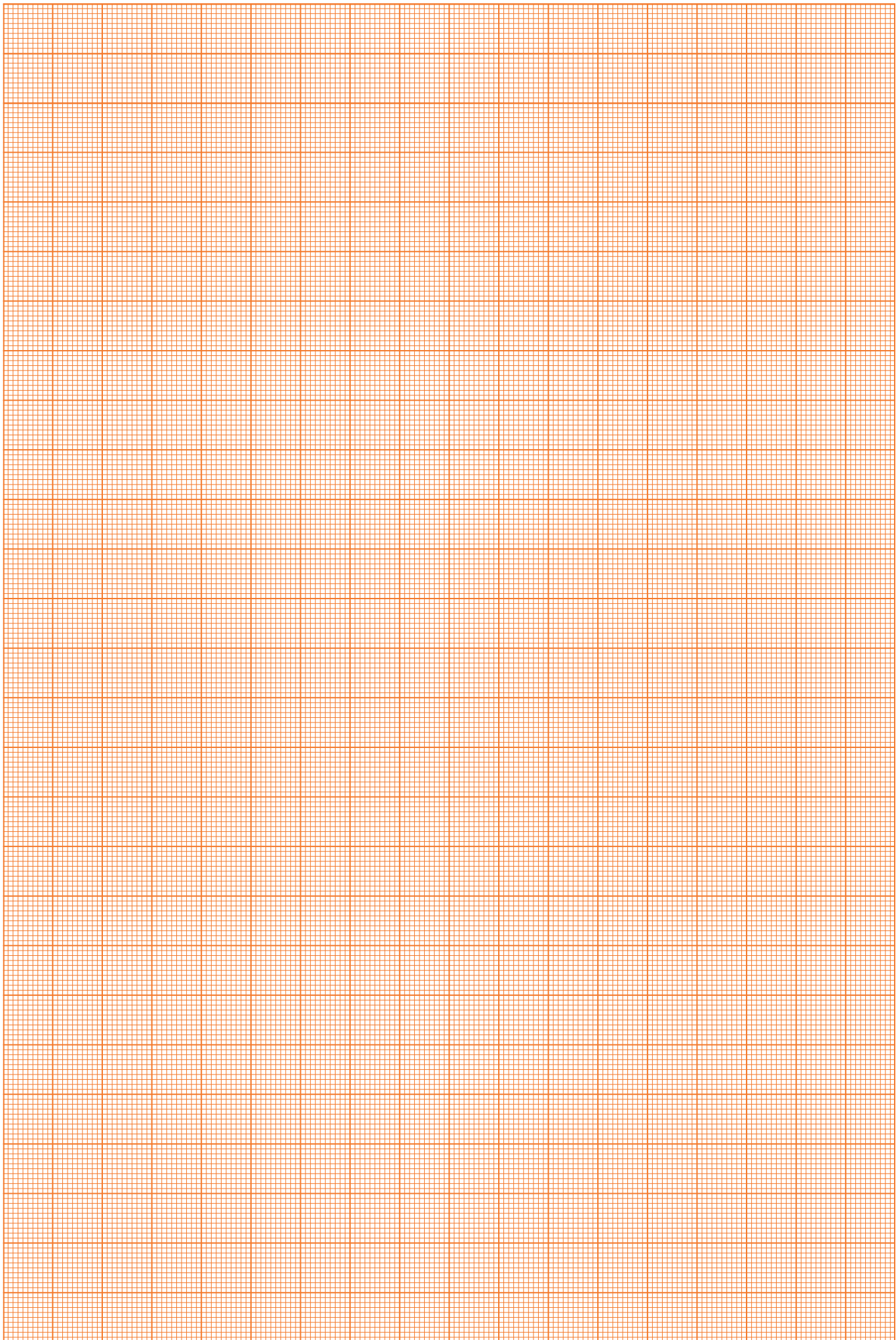
GH 180 010

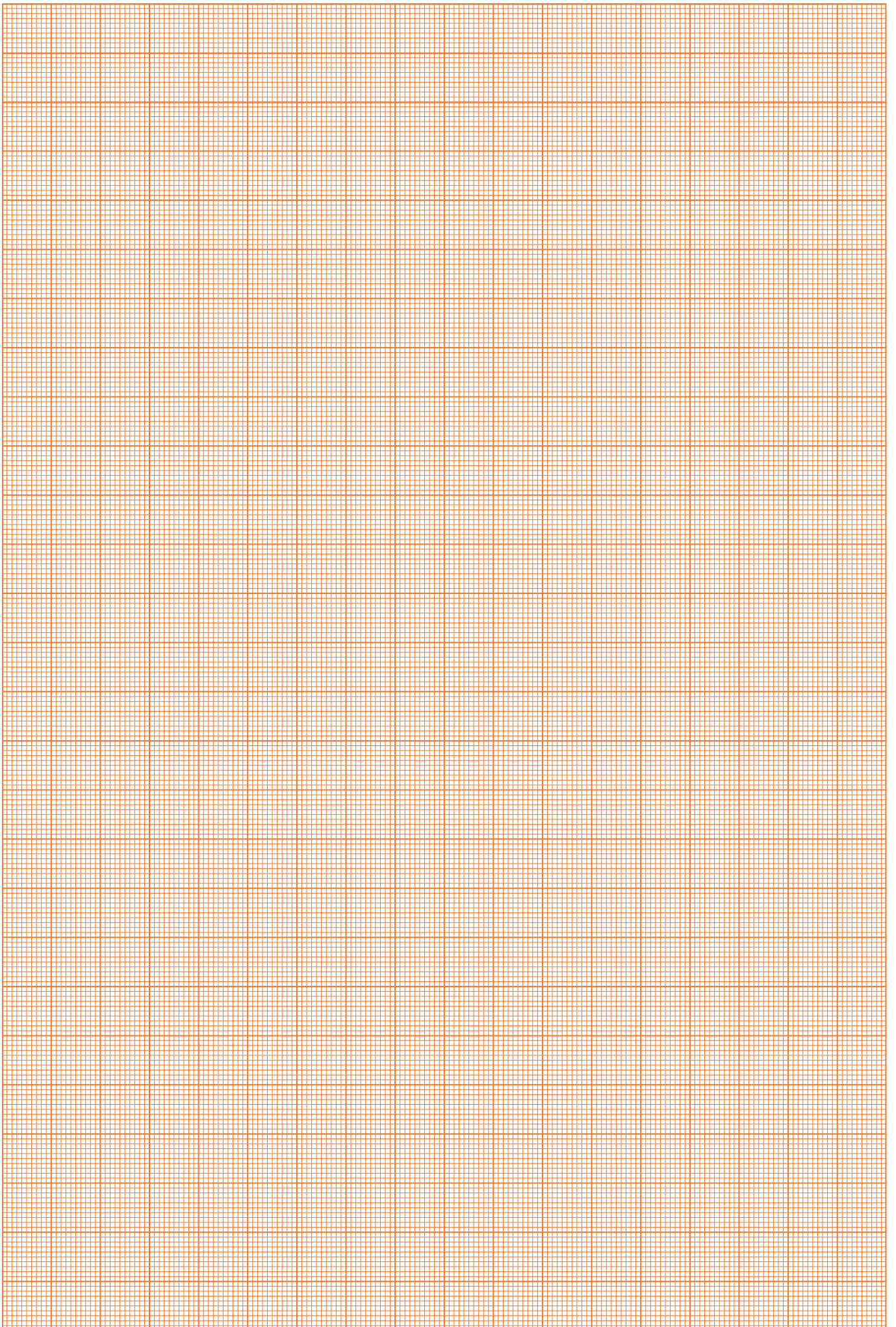
Handle bar, stainless steel,
Length 180 cm,
Drilling distance 888.5 mm each.

GH 200 010

Handle bar, stainless steel,
Length 200 cm,
Drilling distance 988.5 mm each.







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81701 Munich
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The data and facts expressed herein are current as of November 2016. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.

The difference is Gaggenau.