

The range

May 2020

GAGGENAU

The ultimate aspiration
of the private chef.

Perfection is not found, it is created.





Contents



50



82



2



16



38

Our story 2

Ovens 22

400 series 24
 200 series 38
 The EB 333 46

Cooktops 48

400 series 50
 200 series 60

Ventilation 70

400 series 72
 200 series 76

Cooling 82

400 series 84
 200 series 94

Dishwashers 100


400 series 102
 200 series 108

Appliance overview 112

Visit us 132



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



1683

Our story

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

Every hammer blow from that original foundry guides our metalwork today. Our heritage enables the continual creation of the exceptional, in every single appliance we craft and experience we provide.

Innovations that changed the kitchen



Oven, combi-steam oven and vacuuming drawer 400 series

- 
- 1683** First nail emerges from the Black Forest
 - 1880** The success of our enamel signs leads to ovens
 - 1931** Launch of our electric ovens
 - 1956** First built-in eye-level oven, separate cooktop and extractor
 - 1972** Introduction of the Vario modular system
 - 1976** First downdraft ventilation
 - 1982** First slide-out rangehood
 - 1986** Launch of our icon, the 90 cm wide EB 300 oven
 - 1999** First combi-steam oven for the private kitchen
 - 2011** First full surface induction cooktop with intuitive interface
 - 2012** Establishment of our cleanroom for our TFT user interface
 - 2015** First automatic cleaning system for the combi-steam oven
 - 2016** Gaggenau's 333rd anniversary
 - 2016** Relaunch of our icon, the EB 333
 - 2017** Relaunch of the Vario cooling 400 series
 - 2019** Relaunch of the 200 series Vario modular system
 - 2020** Relaunch of the combi-steam ovens



The difference is handcrafted

As at the start and throughout the centuries we continue to skilfully hand-build our pieces using the finest materials.

Our strive for perfection results in us checking the quality of the piece and ensuring every process: from shaping the initial sheet of steel to assembling our digital interface in our cleanroom, every piece passes through a skilled craftsperson's hands, with pride.

Quality is everything

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


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

Discover the dedication to craftsmanship, heritage and performance on our website.



Revealing the multiple layers of our oven





Professional kitchen principle

The professional kitchen principle is the guiding principle for all that we do, namely: does it enable the chef to excel? We take our cue from the professional kitchen, where everything solely exists to serve the chef. Innovations that aid the chef are embraced, gimmicks are quickly dismissed, function is everything. We ruthlessly apply these rules to our appliances.





Create, cook and entertain

In the private kitchen, that same professional function is demanded, but with the addition of aesthetic considerations. The kitchen is the heart of the home and a key entertainment space; your appliances are very much 'on show'. Today, our avant-garde yet timeless design distinguishes your home and becomes a remarkable space to host your guests.

**Find more kitchen inspiration on
our Instagram and Pinterest pages.**



Chef Daniel Humm, Gaggenu pop-up Restaurant 1683 in NYC, USA

The culinary professional: inspiring,
and inspired by, Gaggenau.



Experience the difference

Consider this your invitation

Join us to see, touch, hear, smell and taste the Gaggenau difference. Our showrooms are elegant, sophisticated playgrounds for the ambitious private chef.

Featuring architectural nods to their locale, each of our flagship showrooms is distinct, different, yet reassuringly, unmistakably, us. While we let the craftsmanship do the talking, your knowledgeable consultant is on hand to guide, explain the Gaggenau differences and answer any questions.





You cannot truly know Gaggenau
until you have experienced it.



Gaggenau Istanbul, Turkey



More than just on show

We encourage you to visit, turn a control knob, gaze into an oven, discuss with our knowledgeable staff, push to open a fridge, sip our espresso and sign up for tasting events.

Find your nearest showroom on our website or in the 'Visit us' section.

Gaggenau Vienna, Austria





Gaggenau Munich, Germany



Ovens

The epitome of culinary excellence,
the object of desire for the private
chef: the Gaggenau oven

400 series
200 series
EB 333



Ultimately, the ovens 400 series are the promise of culinary greatness.



Ovens 400 series

What the professional chef comes home to

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





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



Combi-steam ovens, ovens, warming drawers 400 series



The luxury of exceptional capability

Cook with intense heat, without feeling it

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

The distinctive solid stainless steel rotary knobs provide intuitive control over the TFT display. Touch the screen and the handleless door that sits proud of the surface, calmly opens, as much as 180° wide. Four layers of glass ensure a cool door regardless of internal temperature, even during the 485°C pyrolytic cleaning program. Each layer of glass perfectly renders colours, allowing you to accurately judge the browning of dishes, which can be achieved evenly using the rotisserie spit on most of the 17 cooking functions. The 3-point core temperature probe measures the temperature inside your dish to within one degree of accuracy, while the automatic programs assist the private chef. In every sense of the word, this oven is proud.



76 cm combi-steam oven, oven and warming drawer 400 series



Automatic cleaning system

Fully master the power of steam

Create your masterpiece

Having introduced steam into the private kitchen over twenty years ago, we have relentlessly refined it. The latest combi-steam ovens, available connected to a fixed water supply, offer an enlarged cavity with which to master the culinary style.

Our adjustable automatic programs, four humidity levels, and up to 230°C alongside a full surface grill behind glass encourages you to perfect your steaming. In short, it not only steams, but braises, bakes, browns, grills, regenerates, sous-vides and even extracts juice. After which, it cleans itself using its sophisticated automatic cleaning system and its own water supply.



Sous-vide cooking



Vacuumping drawer 400 series

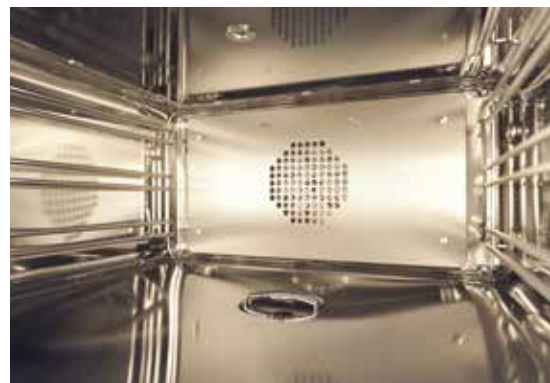
Making steam a pleasure

Cooking with nuance

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

Steam adores a vacuum

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



Glare-free illumination



60 cm combi-steam oven 400 series

Baking stone





Multiple core temperature probe

The accoutrement of baking



Gastronorm roaster

Within the oven

The 3-point core temperature probe is more than a thermometer for meat, fish, poultry or dough. The readings from the inside of the dish will enable the oven to regulate its temperature and continually adjust its timer, giving you an updated cooking time.

Accessories can unlock an entire culinary potential: the baking stone's intense heat is the secret ingredient for crisp tarte flambée, pizza bases and bread, there really is no alternative to cooking directly onto 300°C.

Extendable rails, Gastronorm roasters and inserts as well as variable trays and pizza paddles will complete your oven's abilities, and yours.

Watch our films of the ovens 400 series on our website and YouTube channel.

Fully automatic espresso machine 400 series



The coffee machine

Your coffee, perfected

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

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

Uniquely, our fixed water supply model also offers a waste water hose, freeing the Barista from the more mundane aspects of coffee making.

Warming cups is only the beginning...

The three sizes of warming drawer can warm cups for the perfect coffee and bring dinner plates up to serving temperature to allow intricate plating up without the food getting cold. Adjust temperature levels and be even more creative with our warming drawer by proving dough, defrosting or even slow cooking.

Warming drawer 400 series





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





A flush finish and choice of two colours ensures the oven 200 series fits into any kitchen concept.



Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 200 series



Ovens 200 series

A matter of taste

A more subdued aesthetic defines the 200 series: it sits flush to the surface, it does not dominate, yet it promises all the culinary prowess that the ambitious private chef could hope for. The 485°C pyrolytic cleaning program enabled ovens also utilise the distinctive solid stainless steel control knobs and TFT display. From here you control up to 13 heating methods, up to 300°C and the baking stone ability, for baking as intense as a brick oven.

Selected models also feature automatic programs for added assistance and a 3-point core temperature probe to ensure accurate results.

Every oven 200 series, combi-steam and combi-microwave is available in two colours: Gaggenau Anthracite and Metallic.



Oven, fully automatic espresso machine,
combi-steam oven and warming drawers 200 series



Combi-steam oven 200 series

Master steam

Don't just add steam to your repertoire, master it

Our latest combi-steam ovens are almost as much of a revelation as our original, the first for the private kitchen. In the intervening two decades we have evolved the combi-steam to its current state of perfection, allowing you to steam, braise, bake, grill and sous-vide.

The 200 series offers a choice of fixed water connection with automatic cleaning system or an easy-access, large 1.7 litre water tank. An enlarged, beautifully lit cavity with a full surface grill under glass, adjustable automatic programs with four humidity levels enable you to master steam.

The vacuuming drawer – for more than sous-vide

The perfect complement to your combi-steam oven, you can add the vacuum drawer beneath the worktop or the oven. With multiple vacuum levels, bag sizes and an attachment for use out of the drawer, the vacuum drawer encourages you to lock in flavours, speed up marinating as well as preserve ingredients and opened wine.

Oven, fully automatic espresso machine and warming drawer 200 series





Fully automatic espresso machine and warming drawer 200 series

The coffee machine

Be your best Barista

Brew up to 12 types of coffee, and have the machine remember 8 personalised options, adjusting strength, temperature, amount of milk and coffee and number of cups. Make other hot water and milk drinks easily, the insulated milk container is even situated on a weighing scale, allowing the machine to warn you if the milk is running too low to make your choice of beverage.

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds.

It does more than warm

The two sizes of warming drawer can warm cups for the perfect coffee and bring dinner plates up to serving temperature to allow intricate plating up without the food getting cold. Adjust temperature levels and be even more creative with our warming drawer by proving dough, defrosting or even slow cooking.



Fully automatic espresso machine and warming drawer 200 series

Explore more on our website about our coffee machine 200 series.



The oven EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300°C. Handcrafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

The EB 333 is the professional chef's final aspiration, the level of craftsmanship required to make it is such that daily production rarely exceeds single figures, something you will appreciate as you enjoy it decade after decade.

Watch the award winning EB 333 film and interviews on YouTube and our website.



Cooktops

The Gaggenau cooktop does not just look the part, it is inspired by the professional kitchen.

400 series
Vario 400 series
200 series
Vario 200 series



The 400 series cooktops adhere to the Gaggenau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.



Cooktops 400 series

A surface made of luxury and need

The creative process of cooking demands heating methods that, at the very least, enable. Designed for the spacious kitchen, imposing in scale and impressive in performance, the 400 series cooktops range from 38 cm to 80 cm.

Our cooktops offer as much as 2750 cm² of full surface touch-controlled induction surface, which is available as frameless, for flush installation, or with a 3 mm stainless steel frame, which is combinable with the Vario cooktop range and delivers the choice of flush or surface mounted installation.

The modular Vario cooktop options can extend even further, with multiple cooktops connecting together as one, expansive, cohesive, bespoke workspace. Include specialist appliances and add Teppan Yaki or grilling to your repertoire.





Full surface induction, table ventilation and Teppan Yaki 400 series



Full surface induction 400 series, frameless



Full surface induction cooktop 400 series, frameless

The full surface induction cooktop

For those of unlimited imagination

The full surface induction cooktops represent 80 cm of flush- or surface-mounted limitless creative space. Beautiful alone, perfect when coupled with our modular Vario cooktops, it offers freedom for the kitchen designer and flexibility to the chef: up to five pans can be placed anywhere.

Move the pans around, the heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones without touching the controls.

The large TFT touch display invites you to intuitively flick through the scrolling 17 power levels, while the dynamic cooking function allows the induction cooktop to be divided into three heating zones with boiling in front, simmering in the middle and warming in the rear.

Vario cooktops 400 series

Create your unique configuration

The modular Vario cooktop range, allows for complete design flexibility as flush- or surface-mounted and inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. Professional solid stainless steel control knobs, and a 3 mm stainless steel frame ensure the array of appliances are a cohesive and aesthetic success.

The Vario flex induction cooktop options encompass a 38 cm single wok through to a 60 cm four cooking zones model with combinable heating areas.

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if ever they are blown out. The 38 cm single wok is all consuming with multi-flame rings in one brass burner.





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

Installation and control

Total, subtle, control

Solid stainless steel, illuminated controls show which cooking zone is in use or cooling down and can be easily installed on the front panel for ergonomic access, without distracting the eye, just as in the professional kitchen.

Consider placement

The 400 series Vario cooktops offer surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. The choice is yours.



Surface mounting



Flush mounting

Table ventilation 400 series



Tailor your culinary scenario

Choose something special

The electric grill and Teppan Yaki are specialist appliances. Both have two cooking zones, enabling simultaneous heating and warming on a single surface.

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, this is a show-stopping extraction solution. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. On completion of its mission, it sinks effortlessly once more into the worktop.


The downdraft ventilation seemingly defies physics. It draws steam and vapours down, at source, before they pervade the atmosphere. Controlled with an exquisite control knob, the quiet fan and space-saving ducting ensure you will not even know the extractor is there, until you need it.

Explore your own Vario cooktops 400 series configuration on our website.



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



A photograph of a modern kitchen interior. The scene is dominated by a long, white, minimalist countertop that runs along a wall. The countertop has a clean, integrated look. Above the countertop, a large, lush green plant with long, pointed leaves is visible, partially obscuring the wall. The wall itself is a light, neutral color. In the background, a kitchen island with a white countertop and a wooden stool is visible. The floor is a light, textured material, possibly concrete or stone. The lighting is bright and even, highlighting the clean lines and textures of the kitchen.

The 200 series cooktops create a cooking space that enables, inspires and complements your kitchen.



Flex induction cooktop 200 series



Flex induction cooktop 200 series with black Twist-Pad dial*

200 series flex induction cooktop

A cooktop to suit every ambition

The induction transforms into a clean and clear cooking surface, even the magnetic Twist-Pad dial is simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle or Teppan Yaki plate, simply touch a button and merge two zones into one large one.

*Model comes standard with a stainless steel Twist-Pad magnetic dial. Black Twist-Pad magnetic dial can be purchased as an optional accessory.



Gas cooktop with lack anodised aluminium control panel, 200 series



Gas cooktops

Aspirations achieved

Gas cooktops, in 90 cm or 60 cm, featuring a black anodised aluminium control panel, allowing you to choose from nine mechanically regulated power levels. Powering five or four burners, these are cooktops designed to be both easy to use and capable of creative, professional cooking.



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

Vario cooktops 200 series

Black control panel and illuminated control knobs



Grand culinary ambitions, enabled

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

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

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

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

Design your cooking area

Create directly on the heat

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

Clear the air from the worktop

The downdraft ventilation now offers a larger, wider and easier to clean opening of 15 cm width. Air is removed more effectively with the double filtration surface, the compact ducting performs quietly while unnoticed in the kitchen unit. The new automatic mode with an air quality sensor enables quiet, efficient removal of steam and odours without any intervention, allowing you to concentrate on the cuisine.

Come to our website to discover the full range and choose your Vario cooktops 200 series.





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



Ventilation

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

400 series

200 series

Ventilation 400 series

Cook, ventilate, entertain

As the kitchen becomes a place for both cooking and entertaining, ventilation becomes more vital. Effortless, silent and clever, the 400 series ventilation options capture vapours and odours silently, thanks to the brushless motors, and even automatically, adjusting their power levels in reaction to the atmosphere.

Choose your perfect solution, from the rise and fall of the extendable table concept, to the minimalist downdraft. Each extractor achieves power without bulk and extraction at a whisper.

The table ventilation rises from the surface, capturing vapours as they emerge from the pans as it illuminates the worktop with dimmable LEDs. An automated function can even vent the area for a few minutes every hour if you wish.





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



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



Downdraft ventilation

Extraction unseen

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades.

Utilising the same stainless steel control knobs as the cooktops, it blends in as it draws steam and odour down into the worktop before they have a chance to offend the chef.

Grease filters absorb up to 90% of the grease particles, alert you when they are saturated and are easily cleaned in the dishwasher.

The large surface area of the activated charcoal filters then remove what's left in the air before recirculating it. Alternatively, the air quietly rushes through the space-saving flat ducting system before being expelled.

Ventilation 200 series

Be free from the steam

The range of 200 series extractors offer a comprehensive solution to any kitchen, from the downdraft ventilation to wall-mounted canopies, slide out rangehoods tucked into kitchen units and the invisible integrated rangehoods.

The latest, improved downdraft ventilation, with its distinctive black control panel and automatic operation, quietly outperforms its small, 15 cm wide size.





Vario downdraft ventilation 200 series

Integrated rangehood 200 series



Hidden rangehoods

Discreetly effective

The slide out rangehood is an intelligent, space-saving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, its dimmable lights, three power levels, automatic function and integrated glass, extend beyond the cupboard when needed.

The integrated rangehood is another powerful option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture and the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.

View the large choice of ventilation 200 series on our website.



Slide out rangehood 200 series



Ventilation as a statement

Centrepiece of the kitchen

The wall-mounted canopy is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lie the recessed dishwasher-safe, vapour filter, low noise fan and dimmable lights. Set it to automatic and simply concentrate on your cooking.

The wall-mounted canopy, where cupboards are not in the way, are equipped with advanced technology and puristic box-style design. Available in 90 cm of stainless steel, their energy efficient performance is neatly packaged into an attractive and easy to clean, flat underside with near complete odour elimination. It looks effective because it is.

Able to recirculating or externally vent the air using dishwasher-safe filters, their design ensures they capture more vapour at lower power and noise levels. They can be manually controlled or set to automatic: adjusting themselves depending on the vapours detected.



Wall-mounted canopy 200 series

A close-up photograph of a modern kitchen shelf. The shelf is dark grey or black with a white 'GAGGENAU' logo on its front edge. A thin, horizontal metal rod is mounted across the shelf. In the background, a white ceramic vase is visible, partially obscured by the shelf and the rod. The lighting is soft and focused on the shelf and vase.

GAGGENAU

Cooling

Extending the freshness of your ingredients and presenting all in its best light.

Vario 400 series
Vario 200 series



This is cooling that makes
an architectural statement.



Vario refrigerators 400 series

Modular, seamless, impressive

A fully integrated, built-in modular family: the Vario cooling 400 series refrigerators, freezers, fridge-freezers and wine climate cabinets can be partnered in a multitude of ways. You have the flexibility to create an impressive, stainless steel clad, elegant cooling wall, with or without handles. Alternatively, the handleless options are able to disappear discreetly within your kitchen cabinetry.

The new Vario cooling 400 series is reduced to the essence of pure refrigeration and an impressive design interior. You gently push the enormous door and it effortlessly opens to a professional-grade stainless steel interior with modern, anthracite aluminium elements.

Thanks to the near-invisible glass rail system the heights of the shelves and door racks can be easily adjusted and even aligned with partnered models to produce a reduced, pleasingly uniform, appearance. As you approach, the ice and water dispenser illuminates in anticipation.

The minimalist internal aesthetic is accentuated by warm white, glare-free spotlights that dramatically and flatteringly illuminate your all-important ingredients.





Vario refrigerator and Vario freezer 400 series

Vario refrigerator and Vario freezer 400 series





Fully extendable freezer drawer and warm white, glare-free LED lights

Effortless access to fresh ingredients

Push to open and...

The two opening assist options allow even the largest and heaviest of doors to be opened effortlessly, either by pulling or, for the handleless option, with a gentle push.

As you would expect, cooling is accurate to within a degree, controlled by the same TFT screen as our ovens, ensures you can effortlessly navigate the system. Ideal storage conditions are met inside the cooling drawer, preserving your meat and fish for longer, thanks to temperatures close to, or even at, 0°C.

A separate fresh cooling drawer that is ideal for fruits and vegetables allows humidity levels to be adjusted to ensure that your produce is kept fresh and crisp for longer.

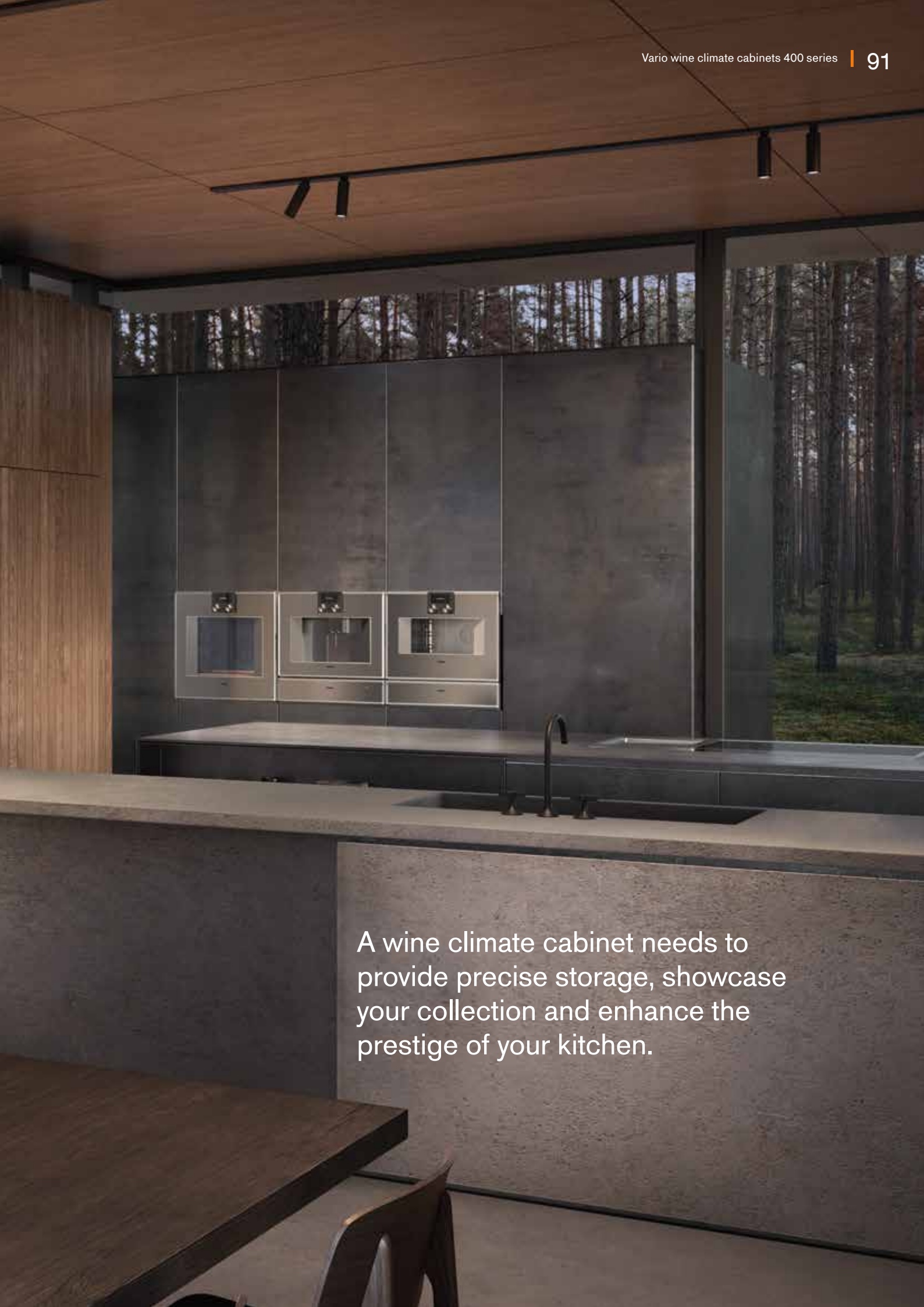
To produce a reduced, pleasingly uniform, appearance: the easily adjustable, near invisible, rail system, allows those so inclined, to align the height of the shelves and solid aluminium door bins of their refrigerator and freezer.

Watch our Vario refrigerators 400 series film on our website.



Solid anthracite anodised aluminium door racks





A wine climate cabinet needs to provide precise storage, showcase your collection and enhance the prestige of your kitchen.

Vario wine climate cabinet 400 series

Protect and serve

Your wine needs to be stored, protected, showcased and prepared for enjoyment. These are competing functions that your wine climate cabinet, equal to a wine cellar, achieves year after year with unflappable aplomb.

Behind its door frames of existing cabinetry material or stainless steel, with or without handles, lies a sanctuary free from disturbance. Up to three independently controlled climate zones, are controlled via the intuitive TFT display, temperature can be set between 5°C and 20°C replicating a long-term cellar environment and the perfect drinking temperatures.

Meanwhile five pre-programmed light options, featuring warm white, glare-free LEDs further help to present your impressive collection in a flattering light. Crafted oak bottle presenters and fully extendable trays exhibit your coveted collection with due reverence. Humidity is kept constant, sound is muffled, vibrations kept constant, aromas are filtered by activated charcoal while the treated glass doors cut UV rays. Yet all this security is powerless to stop you gently pushing the door and plundering.

Watch our viniculture film and discover more on our website.









Large or small, our minimalist, clean lines make our refrigerators 200 series a pivotal addition to any kitchen.



Vario fridge-freezer 200 series



Vario refrigerators 200 series

Standard niche, exceptional cooling

Impressively efficient: the fridge-freezer of the Vario 200 series range fits perfectly into any standard integrated kitchen design, with its 56 cm wide niche.

The fridge-freezer combination offers multiple climate zones within an enlarged flexible space. The 4 star freezer is equipped with No-Frost technology, removing the burden of thawing it out. Other impressive functions include electronic temperature regulation and fast freezing. Stepped shelving allows for that extra large item to fit in and Gastronorm inserts to slide smoothly under shelves, making the most of the space. Even the four bottle wine and champagne rack folds out of the way.

While the smooth-running, fully-extendable shelves and drawers mean all that clever space is easy to access. And when you do, finally, close the door, it will soft close for you.

Wine climate cabinet 200 series

The under-counter cellar

With a niche width of 61 cm and height of 82 cm, the 200 series wine climate cabinet can be fitted under a benchtop, integrates perfectly into any kitchen, whilst offering every function. Electronic temperature control guarantees constant temperatures between 5°C and 20°C.

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

Including two climate zones and even LED presentation lights. It may be small in size but holds up to a substantial 34 bottles in perfect comfort. Extendable bottle trays of beech and aluminium for ease of access, humidity control, cushioned door closing so as not to disturb any sediment and lockable stainless steel door frames, to avoid temptation.

Discover more about our wine climate cabinets 200 series, on our website.



Under counter wine climate cabinets 200 series



Wine climate cabinet 200 series



00:57^h min


i

3 sec.

Dishwashers

Clean with care and intelligence,
before revealing it beautifully.

400 series
200 series



Robustly effective and incredibly gentle, in the same wash.





Dishwasher 400 series

Dishwasher 400 series

Protects the precious

Our dishwasher 400 series sits seamlessly in a Gaggenau kitchen featuring all the little, and not so little, touches you have come to expect from us.

From clever loading options for large and precious items, such as a long-stemmed glass holder to Zeolite technology for perfect drying, the dishwasher impresses inside and out.

A push-to-open function enables handleless dishwashers and the stainless steel trim kit allows for the doors to be installed visually seamlessly, while the 50 mm low profile kicker and flexible hinge creates a more pleasing aesthetic integration for a tall unit into almost any kitchen finish.

Exceptionally quiet and utilising innovative, unique, back panels it perfectly illuminates your tableware, from deep within.

Experience enlightenment from within

Gently efficient

Open the handleless door with a nudge and be greeted by the perfectly illuminated interior. The smooth running rails and cushioned closing of the racks protect your delicate glass and porcelain from (your) sudden movements.

Utilising the control panel with TFT display, the dishwasher details the eight wash programs and six options. Confidently set it to clean heavily soiled pans in the lower rack and delicate glasses in the upper rack simultaneously. Once closed, the appliance will cast an info light to reveal when it is operating.

Innovative Zeolite technology cleans a full load in under an hour and protects delicate glassware by drying them at a lower temperature.

**View the dishwasher 400 series
films on our website.**



The perfectly illuminated interior of the dishwasher 400 series



Overseas model shown

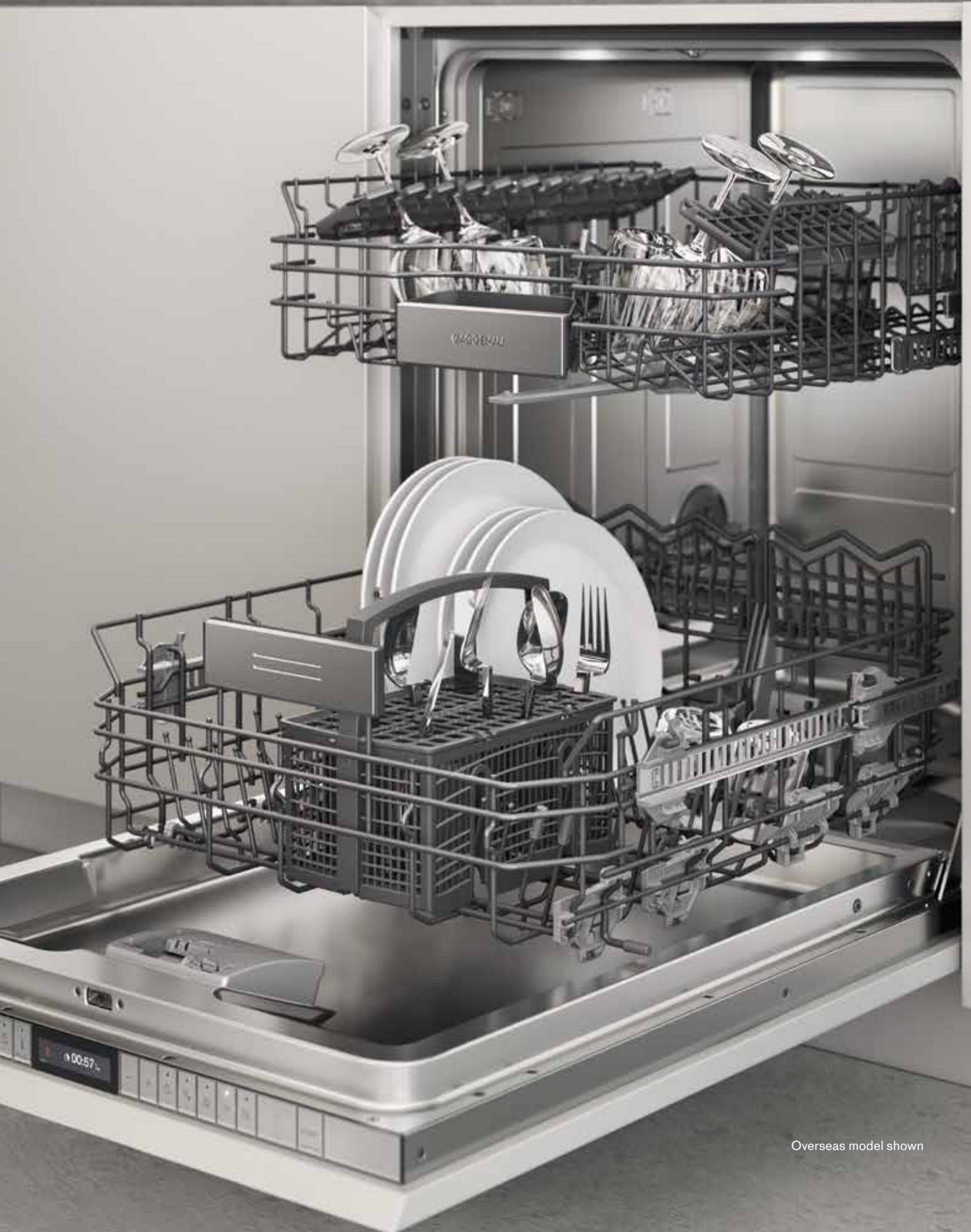
Discreet, refined, considerate
and effective, the dishwasher
200 series.

Dishwasher 200 series

Excellence that is built in

Fully integrated, offering six wash programs with two adjustable options. Other characteristics that define our dishwasher and benefit the user are the flexible basket system, folding spines, special holders, over extendable and height adjustable upper basket and numerous intricate adjustments, enabling it to fit around your kitchenware.





Overseas model shown



Appliance overview

Ovens

Cooktops

Ventilation

Cooling

Wine climate cabinets

Dishwashers

Ovens 400 series



Oven

BO 480/481

Width 76 cm
 Pyrolytic system
 17 heating methods
 Automatic programs
 3-point core temperature probe,
 rotisserie spit and baking stone
 function
 Net volume 110 l



Oven

BO 470/471

Width 60 cm
 Pyrolytic system
 17 heating methods
 Automatic programs
 3-point core temperature probe,
 rotisserie spit and baking stone
 function
 Net volume 76 l



Double oven

BX 480/481

Width 76 cm
 Pyrolytic system
 17 heating methods
 3-point core temperature probe,
 rotisserie spit and baking stone
 function
 Net volume 2 x 110 l



Combi-steam oven

BS 484/485

Width 76 cm
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 50 l



Combi-steam oven

BS 470/471

Width 60 cm
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 50 l



Combi-steam oven

BS 474/475

Width 60 cm
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 50 l



Combi-microwave oven

BM 484/485

Width 76 cm
 Microwave and oven operation
 with grill
 Net volume 36 l



Combi-microwave oven

BM 454/455

Width 60 cm
 Microwave and oven operation
 with grill
 Net volume 36 l



Fully automatic espresso machine

CM 470

Width 60 cm
 Fixed inlet and outlet water connection
 Beverages can be personalised and
 memorised
 12 types of beverage
 Fully automatic cleaning and descaling



Warming drawer

WS 482

Width 76 cm, height 21 cm
 Dinner service for 10 people
 Net volume 38 l



Warming drawer

WS 461

Width 60 cm, height 14 cm
 Dinner service for 6 people
 Net volume 19 l



Warming drawer

WS 462

Width 60 cm, height 29 cm
 Dinner service for 12 people
 Net volume 51 l



Vacuumping drawer

DV 461

Width 60 cm, height 14 cm
 3 levels, for vacuuming inside
 and outside the chamber
 Maximum load 10 kg
 Net volume 8 l

The EB 333



Oven

EB 333

Width 90 cm
Pyrolytic system
17 heating methods
3-point core temperature probe,
roastisserie spit and baking stone
function
Automatic programs
Net volume 83 l

Ovens 200 series



Oven

BOP 250/251

Width 60 cm
 Pyrolytic system
 13 heating methods
 Automatic programs
 3-point core temperature probe
 and baking stone function
 Net volume 76 l



Oven

BOP 220/221

Width 60 cm
 Pyrolytic system
 9 heating methods
 Baking stone function
 Net volume 76 l



Combi-steam oven

BSP 270/271

Width 60 cm
 Fixed inlet and outlet water
 connection
 Fully automatic cleaning system
 Sous-vide cooking, grill, hot air
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 50 l



Combi-steam oven

BSP 250/251

Width 60 cm
 Removable 1.7 l water tank
 Sous-vide cooking, grill, hot air
 combinable with humidity levels
 Automatic programs
 3-point core temperature probe
 Net volume 50 l



Combi-microwave oven

BMP 250/251

Width 60 cm
 Microwave and oven
 operation with grill
 Net volume 36 l



Microwave oven

BMP 224/225

Width 60 cm
 Microwave and grill
 Net volume 21 l



Fully automatic
 espresso machine

CMP 250

Width 60 cm
 Beverages can be personalised
 12 types of beverage
 Automatic cleaning and
 descaling



Warming drawer

WSP 221

Width 60 cm, height 14 cm
 Dinner service for 6 people
 Net volume 20 l



Warming drawer

WSP 222

Width 60 cm, height 29 cm
 Dinner service for 12 people
 Net volume 52 l



Vacuuming drawer

DVP 221

Width 60 cm, height 14 cm
 3 levels, for vacuuming inside
 and outside the chamber
 Maximum load 10 kg
 Net volume 8 l

Colour options

All 200 series appliances are available in these colours:



Gaggenau Anthracite



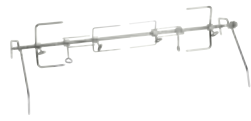
Gaggenau Metallic

All 200 series appliances are available as left or right hinged doors, except for the espresso machine, warming drawer and vacuuming drawer.

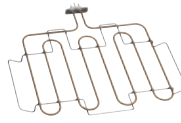
Accessories



Core temperature probe



Rotisserie spit



Heating element



Baking stone



Black rotary knobs

For EB 333



Pull-out system



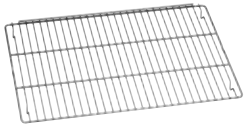
Grill tray

Enamelled



Baking tray

Enamelled



Wire rack

Chromium-plated



Glass tray



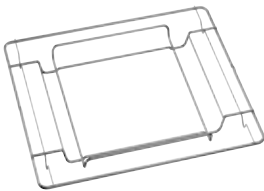
Steam insert

Stainless steel
Perforated/Unperforated
For combi-steam oven



Steam insert

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven

Some accessories are included with the product, others are available as special order. Please enquire with your Gaggenau representative for further information.

Cooktops 400 series



Full surface induction cooktop

CX 482

Width 80 cm
1 single big cooking surface
TFT touch display
Free positioning of cookware
Frameless, for flush installation only

Vario cooktops 400 series



Full surface induction cooktop

CX 482

Width 80 cm
One single big cooking surface
TFT touch display
Free positioning of cookware
With stainless steel frame



Vario flex induction cooktop

VI 462

Width 60 cm
4 cooking zones (2 flex zones)
4 control knobs,
flexible installation



Vario flex induction cooktop

VI 422

Width 38 cm
2 cooking zones (1 flex zone)
2 control knobs,
flexible installation



Vario induction cooktop

VI 414

Width 38 cm
1 triple circuit zone
Ideal for wok pan, with wok ring
1 control knob,
flexible installation



Vario Teppan Yaki

VP 414

Width 38 cm
One hard chrome metal surface
Exact temperature control
2 control knobs,
flexible installation



Vario electric grill

VR 414

Width 38 cm
2 zones
Open cast grill, with lava stones
2 control knobs



Vario gas cooktop

VG 425

Width 38 cm
2 brass burners
2 control knobs,
flexible installation



Vario gas wok

VG 415

Width 38 cm
1 brass wok multi-ring burner
1 control knob,
flexible installation



Table ventilation

AL 400

Width 120/90 cm
Extendable, can be completely lowered into the worktop when not in use



Vario downdraft ventilation

VL 414

Width 11 cm
Highly efficient ventilation system at the cooktop
Perfectly combinable with other Vario cooktop 400 series appliances



Vario control knob

AA 490 111

Vario control knob, for maximum 1 x VL 414 downdraft ventilators, solid stainless steel

Cooktops 200 series



Flex induction cooktop

CI 292

Width 90 cm
5 cooking zones (2 flex zones and 1 triple circuit zone)
Twist-Pad control



Gas cooktop

VG 295

Width 90 cm
5 brass burners
With multi-ring brass wok burner
Black aluminium control panel

Vario cooktops 200 series



Vario flex induction cooktop

VI 262

Width 60 cm
4 cooking zones (2 flex zones)
Black aluminium control panel



Vario flex induction cooktop

VI 232

Width 28 cm
2 cooking zones (1 flex zone)
Black aluminium control panel



Vario Teppan Yaki

VP 230

Width 28 cm
1 metal surface
Exact temperature control
Black aluminium control panel



Vario electric grill

VR 230

Width 28 cm
2 cooking zones
Open cast grill, with lava stones
Black aluminium control panel



Vario gas cooktop

VG 264

Width 60 cm
4 burners
Black aluminium control panel



Vario gas cooktop

VG 232

Width 28 cm
2 burners
Black aluminium control panel



Vario gas wok

VG 231

Width 28 cm
One wok burner
Black aluminium control panel



Vario downdraft ventilation

VL 200

Width 15 cm
Highly efficient ventilation system at the cooktop
Perfectly combinable with other Vario appliances of the 200 series
Black aluminium control panel

Accessories



Griddle plate

Cast aluminium
Non-stick coating



Teppan Yaki plate

Multi-ply material



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Frying sensor pan

Stainless steel
Non-stick coating
Available in 2 sizes to fit cooking
zones: Ø 21, Ø 28



Lava stones

For refilling



Black Twist-Pad



Black appliance cover



Cooking sensor

For temperature regulation
within pots
For flex induction cooktops

Some accessories are included with the product, others are available as special order. Please enquire with your Gaggenau representative for further information.

The ventilation 400 series



Table ventilation

AL 400

Width 120/90cm
Extendable, can be completely lowered into the worktop when not in use



Vario downdraft ventilation

VL 414

Width 11 cm
Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario cooktop 400 series appliances
(Must be installed with AR 413 122 / AR 403 122 / AR 401 142 / AR 410 110 remote fan unit and AA 490 111 control knob)



Vario control knob

AA 490 111

Vario control knob, for maximum 1 x VL 414 downdraft ventilators, solid stainless steel

The ventilation 200 series



Vario downdraft ventilation

VL 200

Width 15 cm
Highly efficient ventilation system at cooktop level
Perfectly combinable with other Vario cooktop 200 series appliances
(Must be installed with either AR 401 142 / AR 403 122 / AR 413 122 / AR 410 110 remote fan unit)



Wall-mounted canopy

AW 240

Width 90 cm
Highly efficient extraction of cooking vapours in timeless box design



Slide out rangehood

AF 210

Width 90/60 cm
Unobtrusive design thanks to integrated glass panel in the steam screen
Optional accessory: Lowering frame for complete integration into the upper cabinet



Integrated rangehood

AC 200

Width 86/52 cm
Invisible integration in upper cabinet

Remote fan units 400 and 200 series



Remote fan unit

AR 401 142

Remote fan unit 400 and 200 series, air extraction (outside wall installation), up to 910 m³/h, BLDC motor technology, 1 x DN 200 air intake, suits AL 400, VL 414 and VL 200



Remote fan unit

AR 403 122

Remote fan unit 400 and 200 series, air extraction (inside), up to 890 m³/h, BLDC motor technology, 1 x DN 150 air intake, plinth installation (10cm high), suits AL 400, VL 414 and VL 200



Remote fan unit

AR 413 122

Remote fan unit 400 and 200 series, air recirculation (inside), up to 760 m³/h, BLDC motor technology, 1 x DN 150 air intake, plinth installation (10cm high), suits AL 400, VL 414 and VL 200



Remote fan unit

AR 410 110

Remote fan unit 400 and 200 series for air recirculation (inside), up to 665 m³/h, BLDC motor technology, 1 x DN 150 flat duct air intake, for installation option behind drawers, suits VL 414 and VL 200

The Vario cooling 400 series



Vario fridge-freezer combination

RY 492

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling close to 0°C
Integrated ice maker in freezer compartment
Warm white, glare-free LEDs
Net volume 518 l



Vario refrigerator

RC 492

Niche width 91.4 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0°C
Warm white, glare-free LEDs
Net volume 567 l



Vario refrigerator

RC 462

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Fresh cooling 0°C
Warm white, glare-free LEDs
Net volume 356 l



Vario freezer

RF 463

Niche width 61 cm
Niche height 213.4 cm
Handleless option
Cushioned door closing system
Illuminated ice and water dispenser with proximity sensor
Net volume 300 l

The Vario cooling 200 series



Vario fridge-freezer combination

RB 287

Niche width 56 cm
Niche height 177.5 cm
Net volume 258 l

The wine climate cabinets 400 and 200 series



Vario wine climate cabinet

RW 466

Niche width 61 cm
Niche height 213.4 cm
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles



Wine climate cabinet

RW 404

Niche width 60 cm
Niche height 82 cm
Two climate zones
Under-counter, stainless steel-framed glass door
Presentation light option
Capacity 34 bottles

The accessories



Door panel

Stainless steel door panel (19 mm thickness) – with or without handles



Door panel, 91cm

Stainless steel door panel (19 mm thickness) – with or without handle, suitable for left or right hinged



Door panel, 61cm

Stainless steel door panel (19 mm thickness) – with or without handle, suitable for left or right hinged



Door panel, 61cm

Stainless steel door panel (19 mm thickness) – with or without handle, left hinged



Door panel, 61cm

Stainless steel door panel frame (19 mm thickness) – with or without handle, left hinged



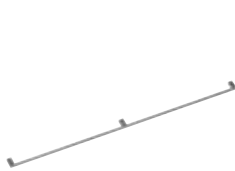
Door panel, 61cm

Stainless steel door panel frame (19 mm thickness) – with or without handle, right hinged



Heating element

Side heating element – required when the distance between modules is less than 160 mm



Handle bar

Stainless steel bar handle – 1,131 mm or 810 mm length



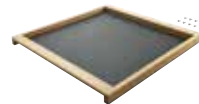
Side by side installation

Accessory for side-by-side installation of two under bench wine climate cabinets



Replacement filter

Replacement activated charcoal air filter for RW 404



Shelves

Removable, fully extendible shelf with oak wooden frame for decanters and open bottles



Storage container

With transparent lid



Screw hole cover set

8 pieces



Installation accessory

For side-by-side installation



Ventilation

Stainless steel ventilation grill



Side trim

Long side trims



Filter

Mechanical particle filter (for replacement every 6-12 months)

The dishwasher 400 series



Dishwasher

DF 481

Width 60cm
Height 86.5cm
8 programs, 6 options
14 place setting capacity
Cutlery drawer
Flexible hinge
Very quiet 43dB
4 star energy rating
5 star WELS rating
12 litres water consumption
per wash

The dishwasher 200 series



Dishwasher

DF 250

Width 60cm
Height 81.5cm
6 programs, 2 options
15 place setting capacity
Cutlery drawer
Info Light
Very quiet 44dB
4 star energy rating
5 star WELS rating
12 litres water consumption
per wash

The accessories



Handle bar

Stainless steel bar handle –
450mm length

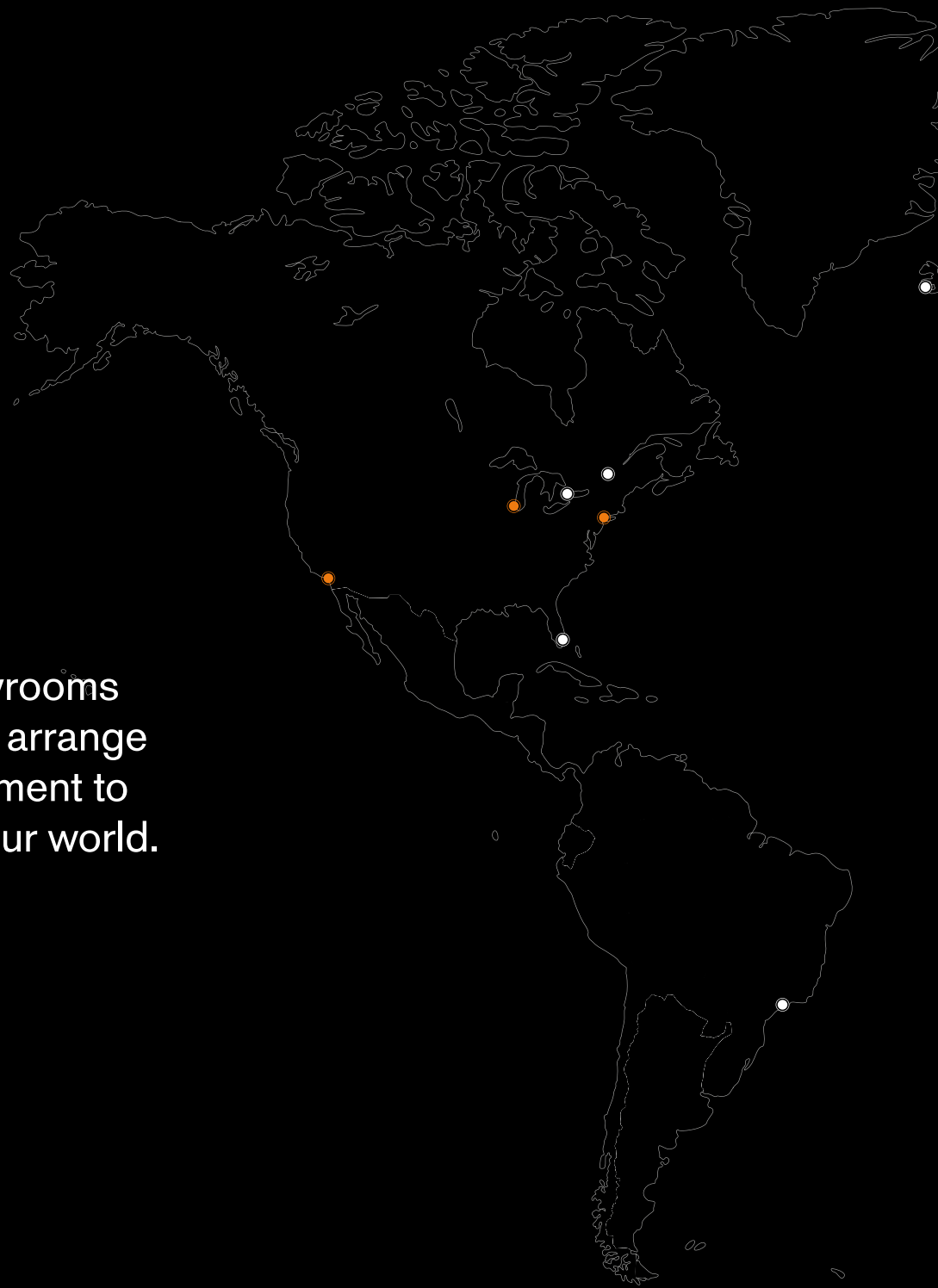


Gaggenau Melbourne, Australia



Visit us

Our 65 showrooms
await, simply arrange
your appointment to
experience our world.





- Flagship
- Showroom

Showrooms

Africa

South Africa

Cape Town Showroom
17 New Church Street
Bree Street Studios
8000 Cape Town
+27 21 550 9900

Johannesburg Showroom

30 Archimedes Street
Kramerville
2148 Johannesburg
+27 10 001 0019

Asia and Middle East

Region Greater China

Gaggenau Beijing
Room 5018
China World Tower
No. 1 Jian Guo Men Wai Street
Chaoyang District
100004 Beijing
+86 10 8535 1058

Gaggenau Chengdu
Room 4807-9
Office tower 1
Chengdu IFS No.1, section 3
Hongxing Road
610021 Chengdu
Sichuan province
+86 028 8609 3656

Gaggenau Guangzhou
Room 5203
Guangzhou International
Finance Center
No. 5 Zhujiang Road West
Zhujiang New Town
510623 Guangzhou
Guangdong
+86 20 2338 8958

Gaggenau Shanghai
Room 4710
Tower II
Plaza 66
No. 1266 West Nanjing Road
200040 Shanghai
+86 21 3229 0368

Hong Kong Showroom
Kitchen Infinity Corp. Ltd.
G/F Cubus
1 Hoi Ping Road
Causeway Bay
Hong Kong
+852 2890 1522

Gaggenau Taipei
BSH Home Appliances
Pte. Ltd.
11F No. 80 Zhouzi Street
Neihu District
Taipeh City 11493
+886 2 8978 0999

Israel

Gaggenau Tel-Aviv
BSH Home Appliances Ltd.
25 Maskit Street
46733 Herzliya
+972 9973 0000

Japan

Ashiya Showroom
N.TEC Co. Ltd.
6-16 Ohara-cho
Ashiya-shi Hyogo 651-0092
+81 797 32 3751

Hyogo Showroom
N.TEC Co. Ltd.
2-23-7 Narai Yamaguchi-cho
Nishinomiya-shi Hyogo
651-1411
+81 78 904 3101

Tokyo Showroom
N.TEC Co.Ltd
1-8-4 Higashiazabu
Minato-ku
Tokyo 106-0044
+81 3 5545 3877

Kazakhstan
Almaty Showroom
Azimut TOO
Prospekt Abai, 31
50000 Almaty
+7 372 7258 2931

Philippines
Metro Manila Showroom
Living Innovations Corp
GF Units 106 & 107
Fort Victoria 5th Ave. corner
Rizal Drive Fort Bonifacio
Global City
Taguig City
Metro Manila
+62 2 830 2230

Singapore
Gaggenau Singapore
BSH Home Appliances
Pte. Ltd.
11 Bishan Street 21
4th Floor
Singapore 573943
+65 6356 1080

South Korea

Seoul Showroom
Fine Appliances Co. Ltd.
3rd Fl. Jinnex Lakeview Bldg.
99, Ogeumno Songpa-gu
Seoul 05548
+82 2 6293 9393 (ext. 402)

Thailand

Gaggenau Bangkok
BSH Home Appliances Ltd.
Ital Thai Tower
No. 2034/31-39
2nd Floor
New Petchburi Road
Bangkapi
Huay Kwang
Bangkok 10310
+66 2012 7959

United Arab Emirates

Gaggenau Dubai
The Oberoi Centre
Office 504
Business Bay
PO Box 17312
+971 4 380 7167

Vietnam

Danang Showroom
Häfele Design Center
Danang
248 Nguyen Van Linh Street
Thac Gian Ward
Thanh Khe District
Danang
+84 236 3584 988

Hanoi Showroom
Häfele Design Center Hanoi
128 Thuy Khue Street
Thuy Khue Ward
Tay Ho District
Hanoi
+84 24 3850 0400

Ho Chi Minh City Showroom
Häfele Design Center Ho
Chi Minh City
46A Nguyen Van Troi Street
Ward 15
Phu Nhuan District
Ho Chi Minh City
+84 28 39 977 300

Europe

Austria

Gaggenau Vienna

Stilarena
Quellenstraße 2a
1100 Vienna
+43 1 60 5750

Belgium

Gaggenau Brussels

BSH Home Appliances
N.V.-S.A.
74 Avenue du Laerbeek/
Laarbeeklaan 74
1090 Brussels
+32 (0)2475 7219

Czech Republic

Prague Showroom
BSH domácí spotřebiče s.
r. o.
Radlická 350/107c
158 00 Praha 5
+420 251 095 550

Cyprus

Limassol Showroom
Lazanias Store
5, Thessalonikis Street
Nicolaou Pentadromos
Center
3025 Limassol
+357 2534 2023

Nicosia Showroom

Hadjikyriakos & Sons Ltd.
121, Prodromos Street
1511 Nicosia
+357 2287 2111

Denmark

Ballerup Showroom
BSH Hvidevarer A/S
Telegrafvej 4
2750 Ballerup
+45 4489 8833

Finland

Helsinki Showroom
BSH Kodinkoneet Oy
Itälahdenkatu 18 A
00201 Helsinki
+358 20 751 0750

France

Gaggenau Paris
7 Rue de Tilsitt
75017 Paris
+33 1 5805 2020

Germany

Gaggenau Munich

Arabellastraße 30 A
81925 Munich
+49 89 4510 4647

Greece

Athens Showroom
17th km EO Athinon Lamias
& Potamou 20
14564 Kifissia
+30 210 4277 827

Iceland

Reykjavik Showroom
Smith & Norland hf.
Nóatúni 4
105 Reykjavik
+354 520 3000

Italy

Macerata Showroom
Design Elementi
Marche S.r.l.
Via delle Maestranze 1
Zona Ind. le Corridonia
62014 Corridonia
+39 0733 28 3526

Milan Showroom

Design Elementi
Milano S.r.l.
Corso Magenta 2
20121 Milan

Treviso Showroom

F.K. & T. S.r.l - Furniture
Kitchen and Technology
Piazza Foro Romano 2
31040 Oderzo
+39 0422 81 5110

Verona Showroom

Nuova Arredo
Inserimenti S.r.l.
Via Roveggia 122
37100 Verona
+39 045 58 3234

Vicenza Showroom

Nuova Arredo Inserimenti
Via Dell'Industria 48/50
36040 Grisignano
Di Zocco
+39 0444 61 4422

Luxembourg

Gaggenau Luxembourg

BSH électroménagers S.A.
13-15 Z.I. Breedewues
1259 Senningerberg
+352 2634 9850

Malta

Malta Showroom
Aplan Ltd.
The Atrium
Mriehel By-Pass
Birkirkara BKR 3000
Malta
+356 2148 0590

Netherlands

Gaggenau Amsterdam
Inspiratiehuis 20|20
Taurusavenue 36
2132 LS Hoofddorp
+31 88 424 4031

Northern Cyprus

Lefkosa Showroom
Akbel Ltd.
14A Ortaköy
Dr. Burhan Nalbantoğlu Cad
00010 Lefkosa
+90 39 2223 3233

Norway

Oslo Showroom
BSH
Husholdningsapparater AS
Grensesvingen 9
0607 Oslo
+47 2266 0646

Poland

Gaggenau Warsaw
BSH Sprzęt
Gospodarstwa Domowego
Sp. z o.o.
Aleje Jerozolimskie 183
02-222 Warszawa
+48 22 572 4400

Spain

Gaggenau Barcelona

BSH Electrodomésticos
España S.A.
Ricardo Villa, 4
08017 Barcelona
+34 9 3206 4144

Sweden

Gaggenau Stockholm
BSH Home Appliances AB
Landsvägen 32
169 29 Solna
+46 8 734 1370

Switzerland

Bern Showroom
BSH Hausgeräte AG
Steigerhubelstrasse 3
3008 Bern
+41 848 777 500

Lausanne Showroom

BSH Electroménager SA
Chemin de Mongevon 4
1023 Crissier
+41 848 777 500

Lugano Showroom

BSH Elettrodomestici SA
Via Campagna 30
6934 Bioggio
+41 848 777 500

Zurich Showroom

BSH Hausgeräte AG
Fahrweidstr. 80
8954 Geroldswil
+41 848 777 500

Turkey

Gaggenau Istanbul

Istanbul Sapphire
Residence, 3206
Eski Büyükdere Caddesi
34330 Levent
Istanbul
+90 21 2397 2012

United Kingdom

Gaggenau London
40 Wigmore Street
London
W1U 2RX
+44 344 892 8988

Showrooms

North America

Canada

Montreal Showroom
L'Atelier BSH
9220 Boulevard du Golf
Anjou, QC, H1J 3A1
+1 514 353 3232

Toronto Showroom
Luxe Appliance Studio
334 King Street East
Unit 1
Toronto, ON, M5A 1K8
+1 888 966 5893

USA

Gaggenau Chicago
Merchandise Mart
222 Merchandise Mart
Plaza, Suite 108
Chicago
IL 60654
+1 312 832 3200

Gaggenau Irvine
BSH Experience & Design
Center
17911 Von Karman
Suite 100
Irvine
CA 92614
+1 94 9224 4700

Miami Showroom
LCI Distributors
2005 NW 115 Avenue
Miami
FL 33172
+1 30 5418 0010

Gaggenau New York
A&D Building
7th floor
150 East 58th Street
New York
NY 10155
+1 21 2588 0950

South America

Brazil

São Paulo Showroom
Boutik Skok
Al. Gabriel Monteiro
da Silva 488
01442-000 Jardins
São Paulo
Brazil
+55 11 3668 6600

Oceania

Australia

Gaggenau Melbourne
192-196 Coventry Street
South Melbourne
Victoria 3205
+61 3 8551 1399

New Zealand

Auckland Showroom
UnserHaus
65 Parnell Rise
Parnell
Auckland 1052
+64 9 477 3530

The difference is Gaggenau.

Gaggenau Melbourne
192-196 Coventry Street
South Melbourne
Victoria 3205
+61 3 8551 1399

Gaggenau is proudly manufactured and distributed by
BSH Home Appliances Pty Ltd.
For your Gaggenau enquiry please call 1300 170 552
or visit www.gaggenau.com.au

The information for all products is current as at the date of publication. Whilst every care has been taken in the preparation of this publication, BSH does not warrant the accuracy or completeness of the information in this publication and BSH reserves the right to alter specifications and pricing without notice. To the extent permitted by law, BSH excludes all liability, including negligence, for any loss incurred in reliance on the contents of this publication. Please note that the appearance and/or inclusions of products may change from those displayed in these materials. The appliances are for household use only.