The models and dimensions
2019

GAGGENAU

The definitive guide to the definitive kitchen

The world of Gaggenau is within your hands.

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

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

The difference is Gaggenau.

The oven EB 333 2

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The dishwashers | washing machine | tumble dryer 386

Home Connect | The accessories 418

The oven EB 333

EB 333 4

Accessories | special accessories EB 333 5

Technical specifications EB 333 7

EB 333 111
Stainless steel
Width 90 cm

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

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

BA 028 115
Baking tray, enamelled
30 mm deep.

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

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

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

BA 090 100
Black rotary knobs for EB 333, set of 2
Stainless steel knobs with black coating.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Oven
EB 333

- One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel
- Cushioned door opening and closing system
- Diagonally positioned light sources for optimal interior lighting
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- Hot air fan rotates in both directions for ideal heat distribution
- TFT touch display
- Panel-free appliance with control module behind glass
- Electronic temperature control from 30 °C to 300 °C
- Net volume 83 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

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

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

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

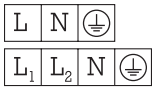
Please read additional information on Home Connect on page 420.

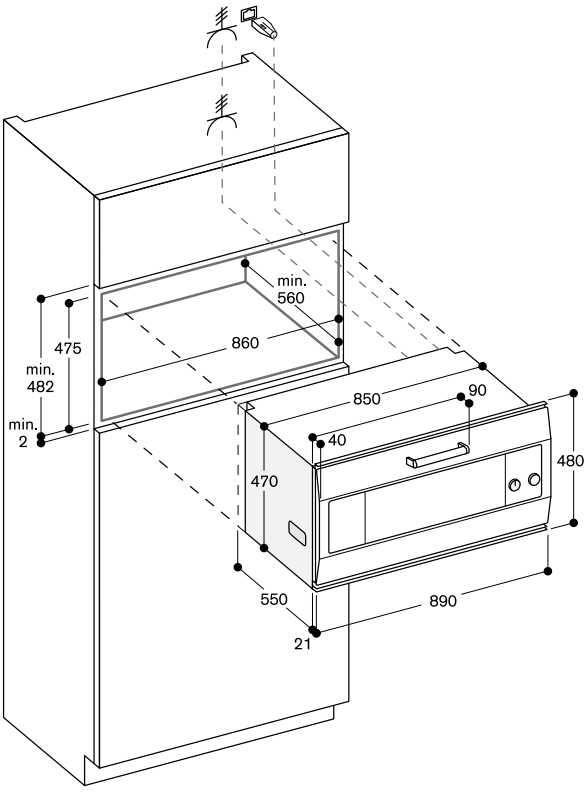
Safety
Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

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

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

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





Accessories and special accessories EB 333

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

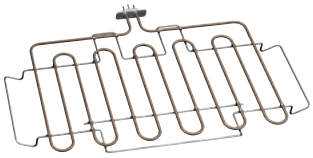
BA 090 100
Stainless steel knobs with black coating.

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 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
For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 100 and 65 mm.
For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam and steam ovens.

Accessories and special accessories EB 333

EB 333

Black rotary knobs for oven			**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 For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam and steam ovens (See also page 422)	◦
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 550
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)	44
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Three-Point core temperature probe		•
Automatic programmes		•
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
Digital services (Home Connect) either via LAN or wireless via WiFi. [3]		•[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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

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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 470/CM 450
- WS 461/DV 461

- BO 470/BO 450/BO 420
- DF

- BS 470/BS 450/BM 450
- DF

- CM 470/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 470/CM 450
▪ WS 461/DV 461

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

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

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

▪ CM 470/CM 450
▪ WS 461/DV 461

▪ BO 471/BO 451/BO 421

▪ CM 470/CM 450
▪ WS 461/DV 461

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

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

▪ CM 470/CM 450
▪ DV 461/WS 461

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

Combination of 4 with warming drawer, 60 cm wide appliances

▪ BS 455/BS 475/BM 455
▪ BO 471/BO 451/BO 421

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

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 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.

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, 60 cm / 30'' wide appliances

- 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 470/CM 450
- WS 461/DV 461

- BO 470/BO 420
- DF

- BS 470/BM 450
- DF

- CM 470/CM 450
- DF

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 470/CM 450
- WS 461/DV 461

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

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

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

- CM 470/CM 450
- WS 461/DV 461

- BO 471/BO 421

- CM 470/CM 450
- WS 461/DV 461

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

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

- CM 470/CM 450
- WS 461/DV 461

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

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 475/BM 455
- BO 471/BO 421

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

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

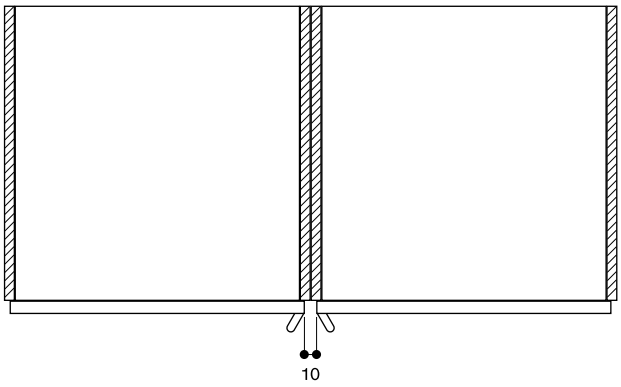
General notes

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

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

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

When installed next to each other



Necessary air cross section at the door edges

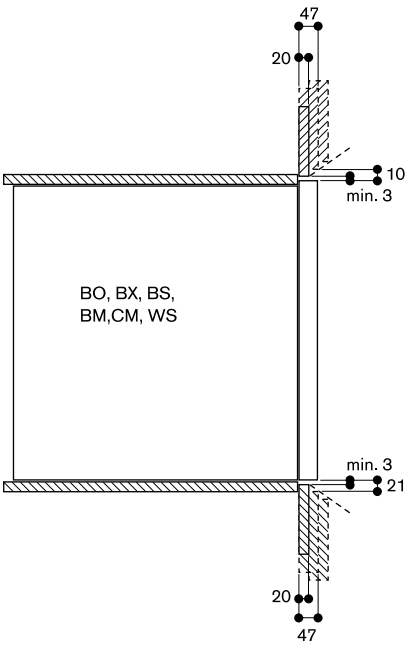
Gaggenau ovens are cooled with fresh air at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door. In order to prevent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

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

The area above the appliances
BS:
No other electrical appliances should be installed above the BS. It is recommended that a horizontal handle is not fitted on furniture above the BS.
Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.

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

Cross section of the top/bottom door edge gaps

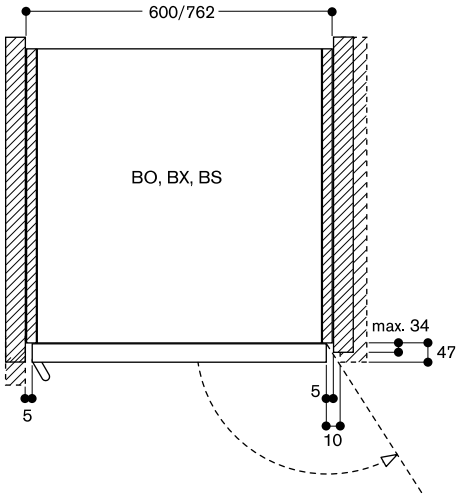


At the sides

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

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

Air inlet cross section at the door edges



Controls centered

Right-hinged

BX 480 112

Stainless steel-backed full glass door

Width 76 cm

Left-hinged

BX 481 112

Stainless steel-backed full glass door

Width 76 cm

Included in the price

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

Special accessories

BA 018 105

Pull-out system

Fully extendable telescopic rails and enamelled cast iron frame.

BA 028 115

Baking tray, enamelled

30 mm deep.

BA 038 105

Wire rack, chromium-plated

Without opening, with feet.

BA 058 115

Heating element for baking stone and Gastronorm roaster.

BA 058 133

Baking stone.

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

Not in combination with pull-out system.

BS 020 002

Pizza paddle, set of 2.

GN 340 230

Gastronorm roaster in cast aluminium.

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

Double oven 400 series

BX 480/BX 481

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

Heating methods

Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling

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

Features

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

Safety

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

Cleaning

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

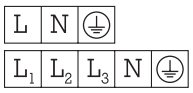
Planning notes

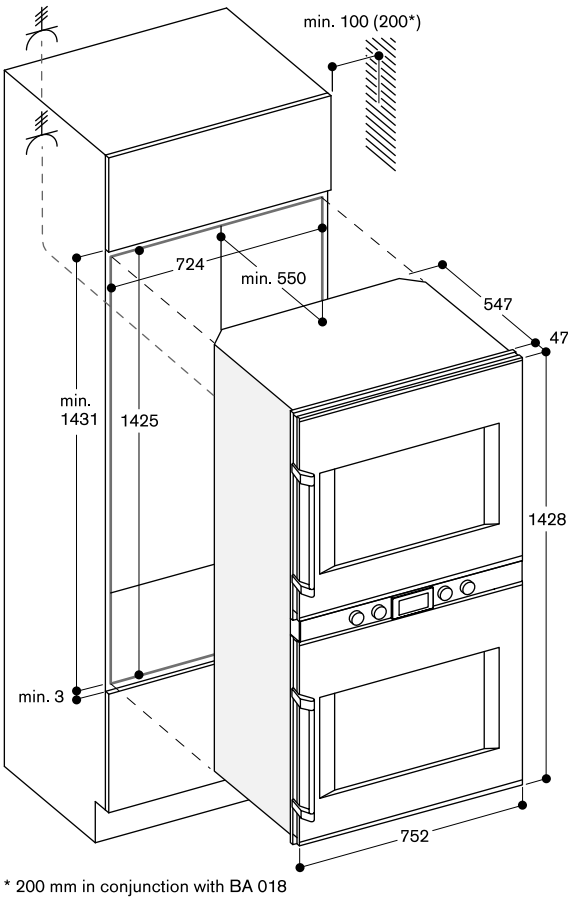
Door hinge not reversible.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection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

Please read the installation details regarding oven combination on page 14 – 15.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 9.2 kW.
Plan a connection cable.





* 200 mm in conjunction with BA 018

Controls at the top

Right-hinged

BO 480 112
Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BO 481 112
Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Special accessories

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

BA 028 115
Baking tray, enamelled
30 mm deep.

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

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

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

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Oven 400 series
BO 480/BO 481

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 110 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

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

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 5 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

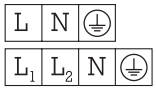
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

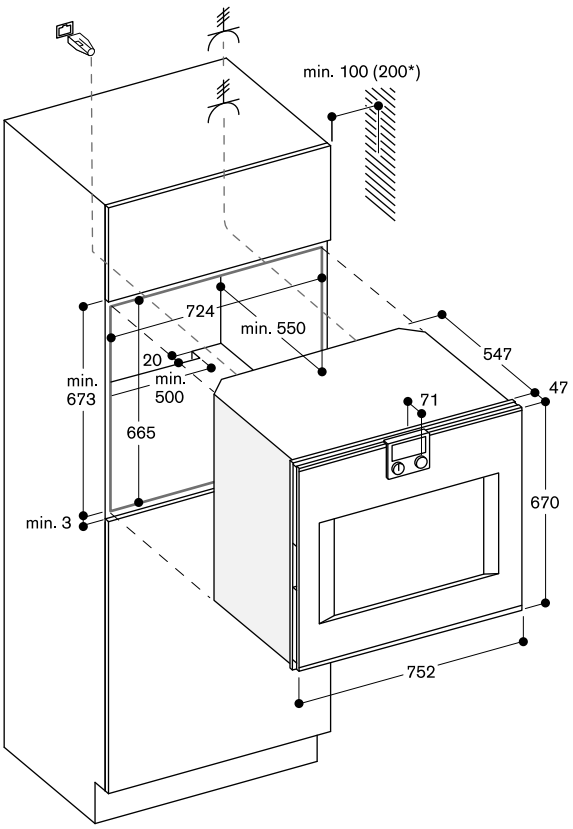
Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
Door hinge not reversible.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 5.5 kW.
Plan a connection cable.
Plan a LAN cable.





* 200 mm in conjunction with BA 018

Oven 400 series
BO 470/BO 471

- Handleless door / automatic door opening
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Controls at the top

Right-hinged

BO 470 112
Stainless steel-backed full glass door
Width 60 cm

BO 470 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BO 471 112
Stainless steel-backed full glass door
Width 60 cm

BO 471 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

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

Special accessories

BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 105
Grill tray, enamelled
30 mm deep.

BA 026 115
Baking tray, enamelled
15 mm deep.

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.

BA 046 115
Glass tray
24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top + 1/3 bottom heat.
Top heat.
1/3 top + bottom heat.
Bottom heat.
Hot air + bottom heat.
Hot air + 1/3 bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

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

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Rotisserie spit.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

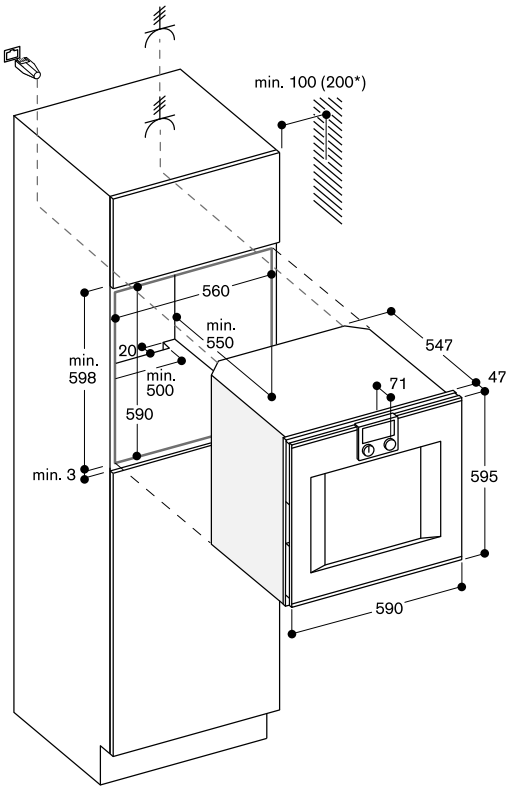
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

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

Planning notes
Door hinge not reversible.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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



* 200 mm in conjunction with BA 016

Controls at the top

Right-hinged

BO 450 112
Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BO 451 112
Stainless steel-backed full glass door
Width 60 cm

Included in the price

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

Special accessories

BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 115
Baking tray, enamelled
15 mm deep.

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.

BA 046 115
Glass tray
24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BA 226 105
Grill tray, enamelled
30 mm deep.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
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
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

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

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
10 W halogen light on the side.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

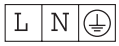
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

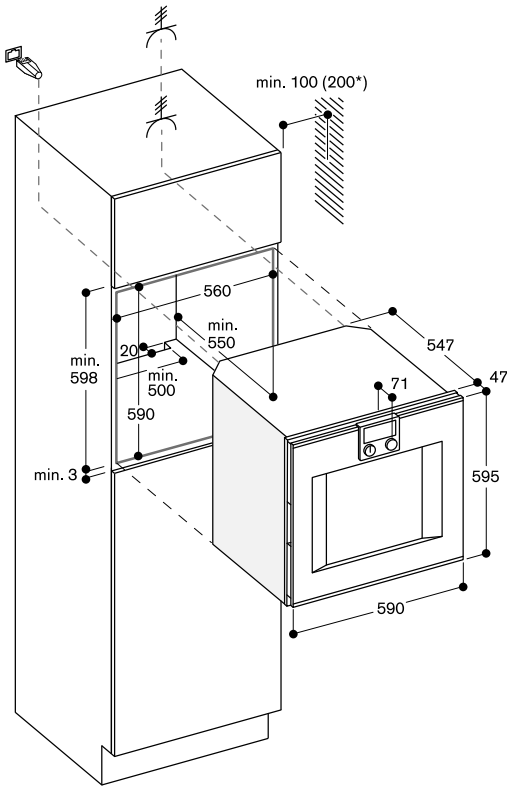
Cleaning
Pyrolytic system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
Door hinge not reversible.
The facade of the appliance extends 47 mm from the furniture cavity.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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





* 200 mm in conjunction with BA 016

Controls at the top

Right-hinged

BO 420 112
Stainless steel-backed full glass door
Width 60 cm

BO 420 102
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BO 421 112
Stainless steel-backed full glass door
Width 60 cm

BO 421 102
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

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 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
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

Handling
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display.
Option to save individual recipes.
Information key with use indicators.
Side-opening door opens up to 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.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

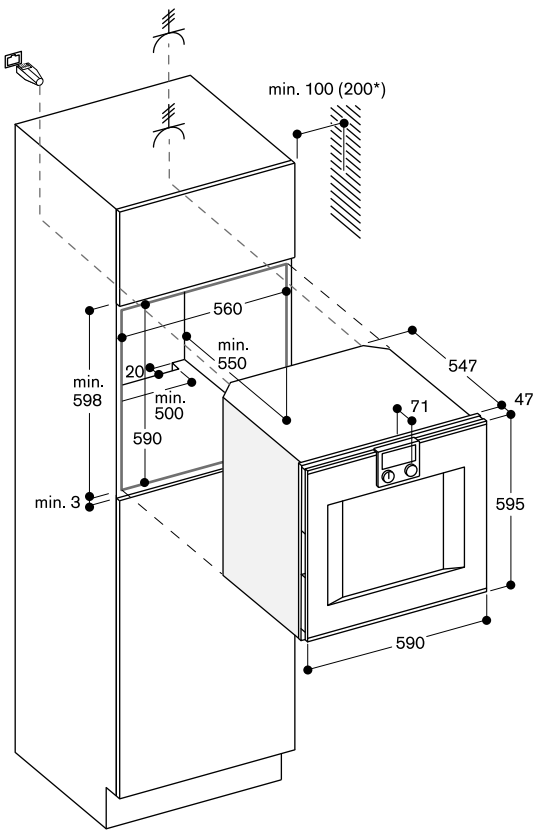
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

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

Planning notes
Door hinge not reversible.
The façade 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 the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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



* 200 mm in conjunction with BA 016

Controls at the bottom

Right-hinged

BS 484 111
Stainless steel-backed full glass door
Width 76 cm

Left-hinged

BS 485 111
Stainless steel-backed full glass door
Width 76 cm

Included in the price

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

Installation accessories

GF 111 100
Water descaling system

GF 121 110
Filter cartridge.

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories

CL S10 040
Cleaning cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

CL S20 040
Descaling cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 144 130
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 144 230
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 154 130
Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 154 230
Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Combi-steam oven 400 series
BS 484/BS 485

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

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Full surface grill + circulated air.
Full surface grill.
Defrosting.
Regenerating.

Handling

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

Features

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

Safety

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

GN 410 130
Gastronorm lid, stainless steel, GN 1/3.

GN 410 230
Gastronorm lid, stainless steel, GN 2/3.

GR 220 046
Wire rack, stainless steel
Without opening, with feet.

Cleaning

Cleaning programme, fully automatic.
Descaling programme, fully automatic.
Drying programme.
Strainer filter, removable.
Demo cleaning programme.

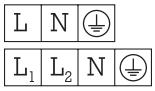
Planning notes

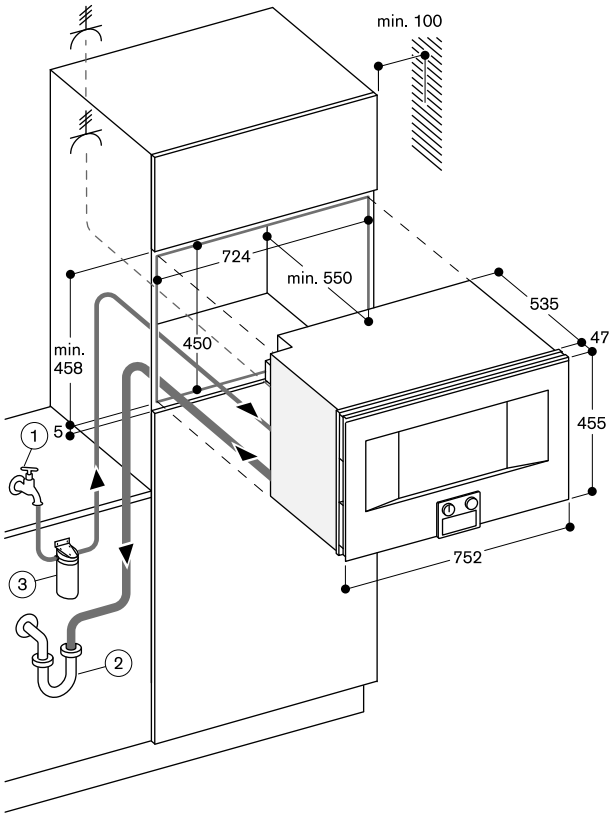
Door hinge not reversible.
No other electrical appliances should be installed above the BS.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 5 m.
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The descaling system GF 111 100 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 14 – 15.

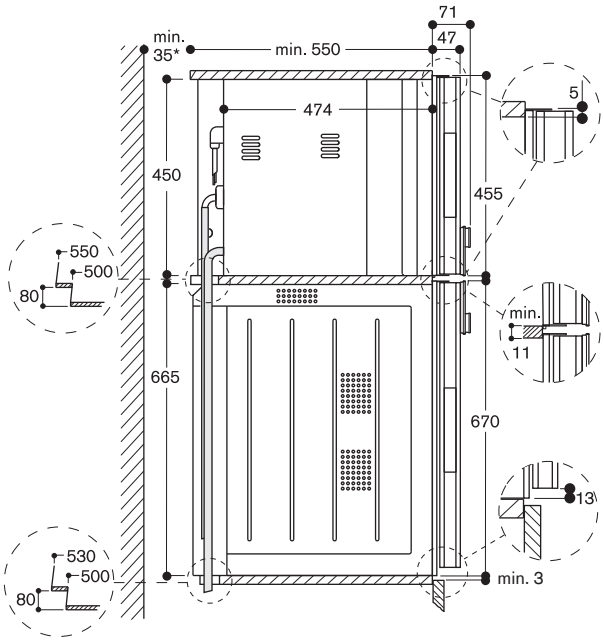
Connection

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



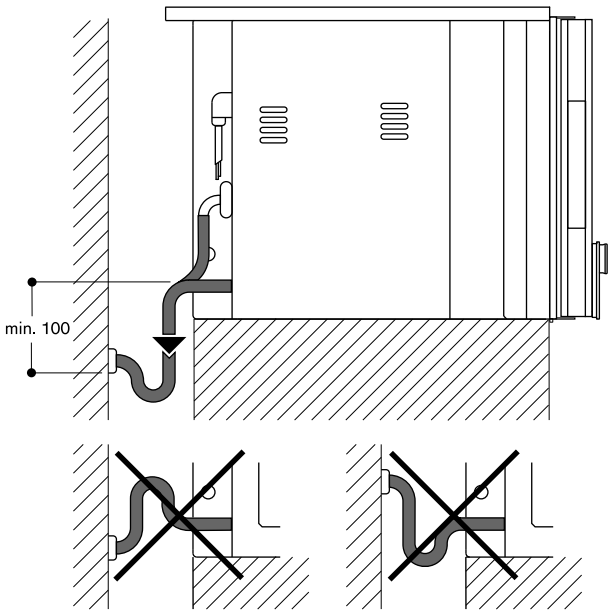


Side view of BS 484/485 above BO

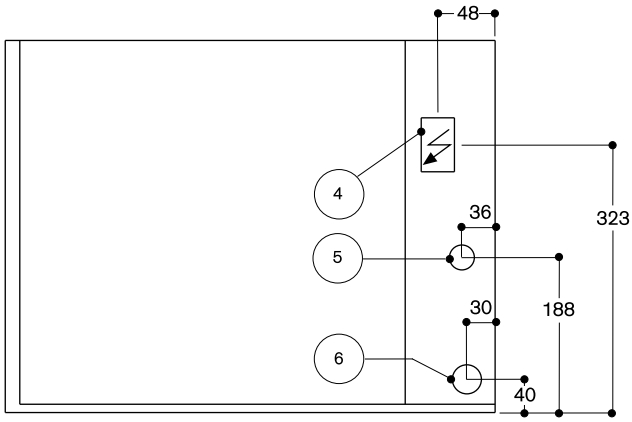


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



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

Controls at the top

Right-hinged

BS 470 111
Stainless steel-backed full glass door
Width 60 cm

BS 470 101
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 471 111
Stainless steel-backed full glass door
Width 60 cm

BS 471 101
Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom

Right-hinged

BS 474 111
Stainless steel-backed full glass door
Width 60 cm

BS 474 101
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged

BS 475 111
Stainless steel-backed full glass door
Width 60 cm

BS 475 101
Full glass door in Gaggenau Anthracite
Width 60 cm

Included in the price

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

Installation accessories

GF 111 100
Water descaling system

GF 121 110
Filter cartridge.

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories

CL S10 040
Cleaning cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

CL S20 040
Descaling cartridges, set of 4
For combi-steam oven with fixed inlet and outlet water connection.

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

Combi-steam oven 400 series
BS 470/BS 471/BS 474/BS 475

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

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Full surface grill + circulated air.
Full surface grill.
Defrosting.
Regenerating.

Handling

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

Features

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

Safety

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

GN 114 230
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 144 130
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 144 230
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 154 130
Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 154 230
Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

GN 410 130
Gastronorm lid, stainless steel, GN 1/3.

GN 410 230
Gastronorm lid, stainless steel, GN 2/3.

GR 220 046
Wire rack, stainless steel
Without opening, with feet.

Cleaning

Cleaning programme, fully automatic.
Descaling programme, fully automatic.
Drying programme.
Strainer filter, removable.
Demo cleaning programme.

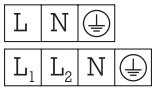
Planning notes

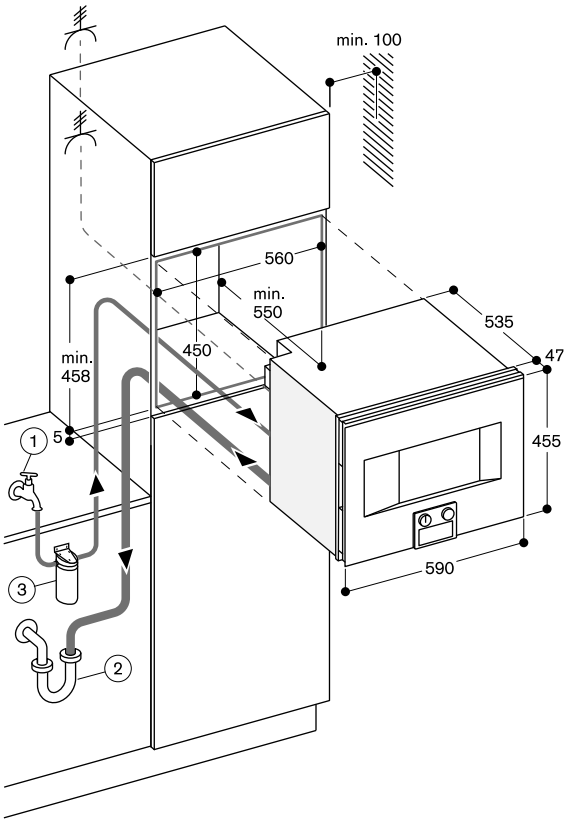
Door hinge not reversible.
No other electrical appliances should be installed above the BS.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 5 m.
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The descaling system GF 111 100 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 14 – 15.

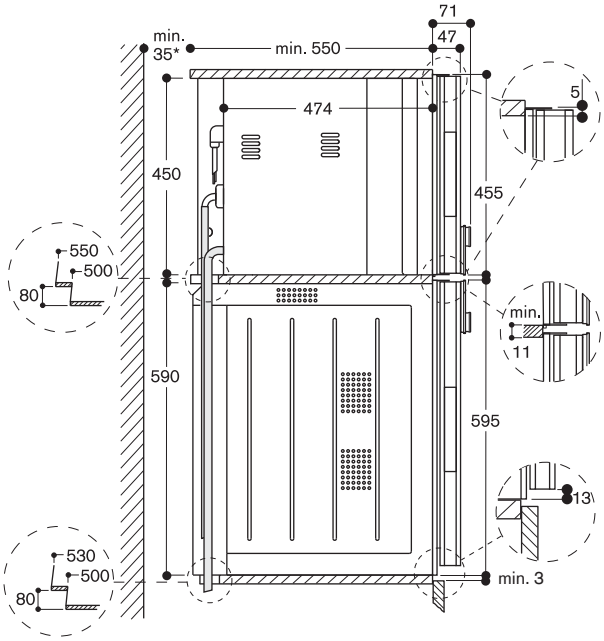
Connection

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



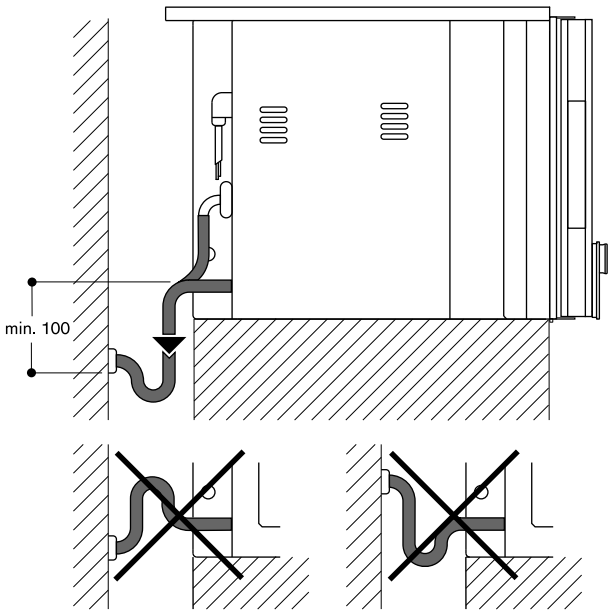


Side view of BS 474/475 above BO

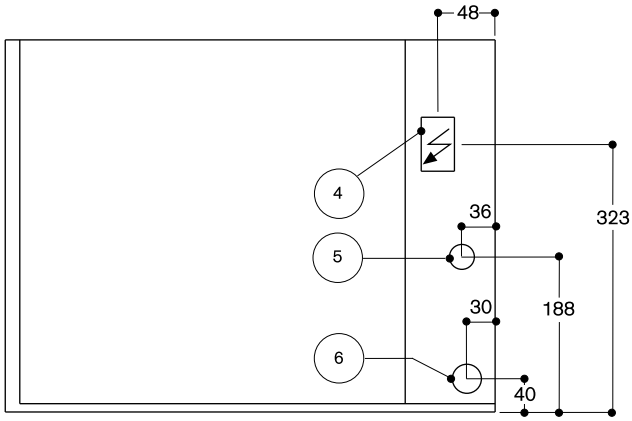


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drainage connection



View from the back



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

Controls at the top

Right-hinged

BS 450 110
Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 451 110
Stainless steel-backed full glass door
Width 60 cm

Controls at the bottom

Right-hinged

BS 454 110
Stainless steel-backed full glass door
Width 60 cm

Left-hinged

BS 455 110
Stainless steel-backed full glass door
Width 60 cm

Included in the price

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

Special accessories

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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.

Combi-steam oven 400 series
BS 450/BS 451/BS 454/BS 455

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

Heating methods

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

Handling

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

Features

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

Safety

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

Cleaning

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

Planning notes

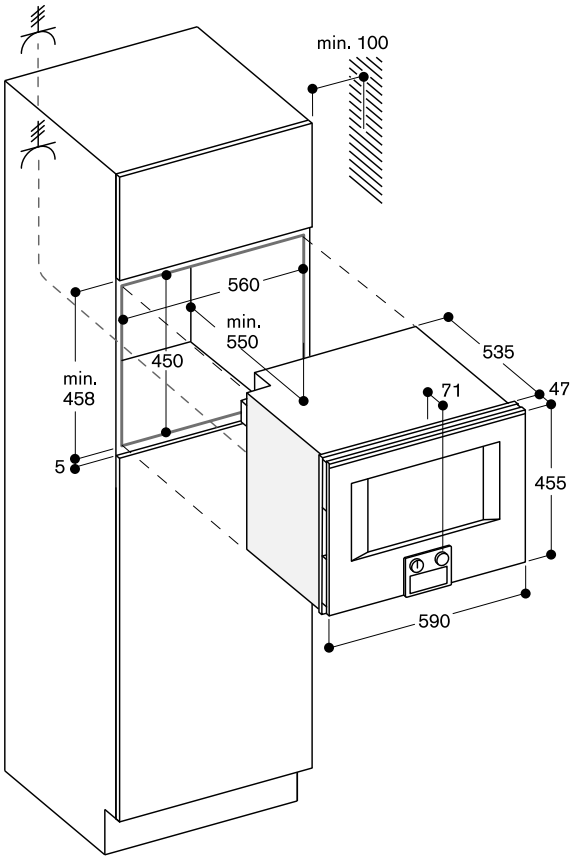
Door hinge not reversible.
No other electrical appliances should be installed above the BS.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider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

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

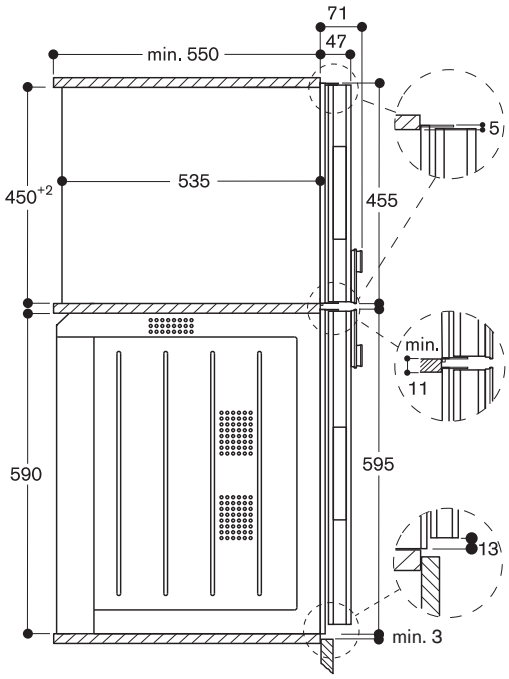
Please read the installation details regarding oven combination on page 14 – 15.

Connection

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



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



Controls at the bottom

Right-hinged

BM 484 110

Stainless steel-backed full glass door

Width 76 cm

Left-hinged

BM 485 110

Stainless steel-backed full glass door

Width 76 cm

Included in the price

1 combination wire rack

1 glass tub

Combi-microwave oven 400 series

BM 484/BM 485

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

Programmes

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

Handling

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

Features

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

Safety

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

Cleaning

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

Planning notes

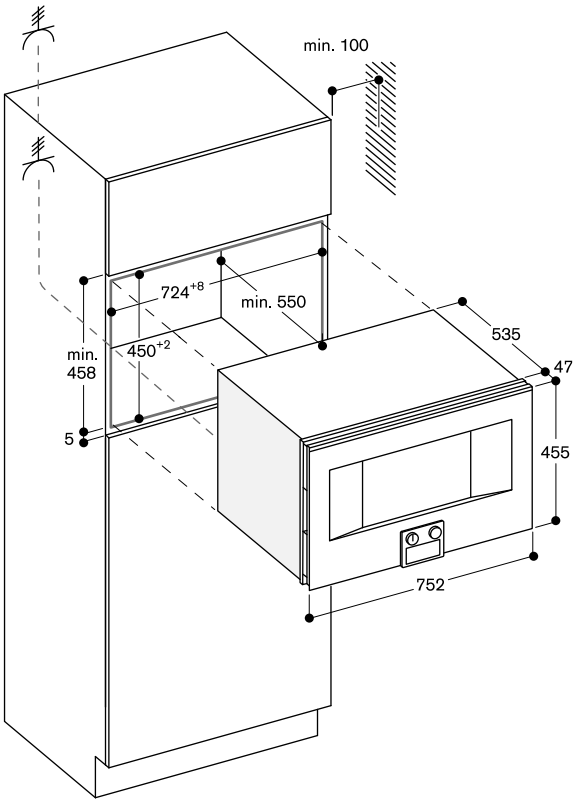
Door hinge not reversible.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when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

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

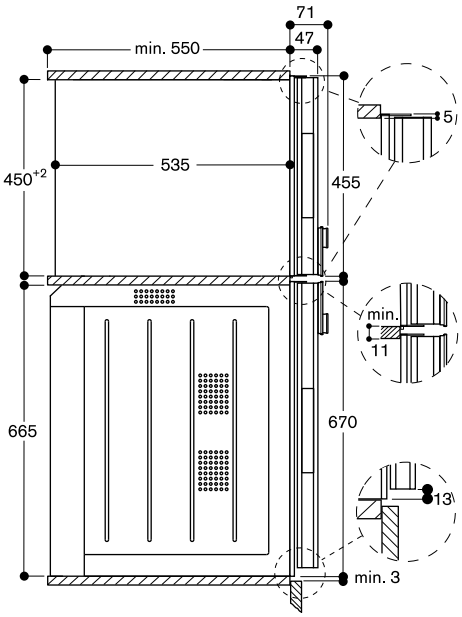
Please read the installation details regarding oven combination on page 14 – 15.

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

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

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

Programmes

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

Handling

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

Features

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

Safety

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

Cleaning

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

Planning notes

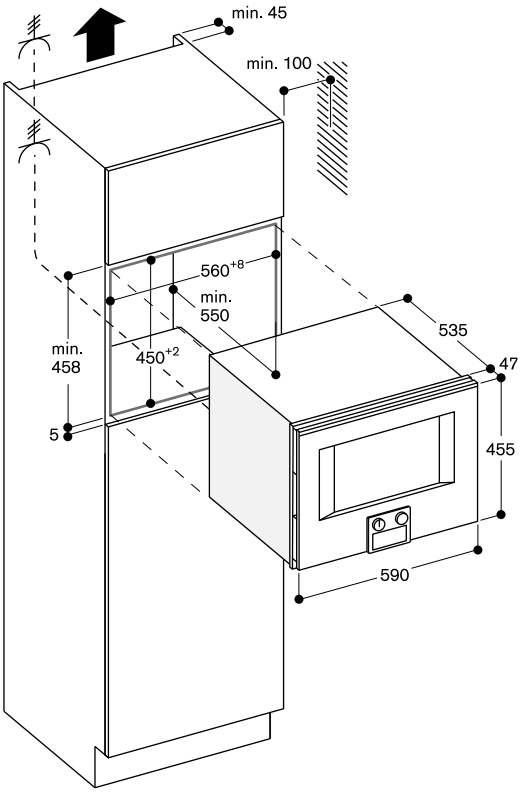
Door hinge not reversible.
Plan the niche without back wall.
The door panel surface of the appliance extends 47 mm from the furniture cavity.
If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

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

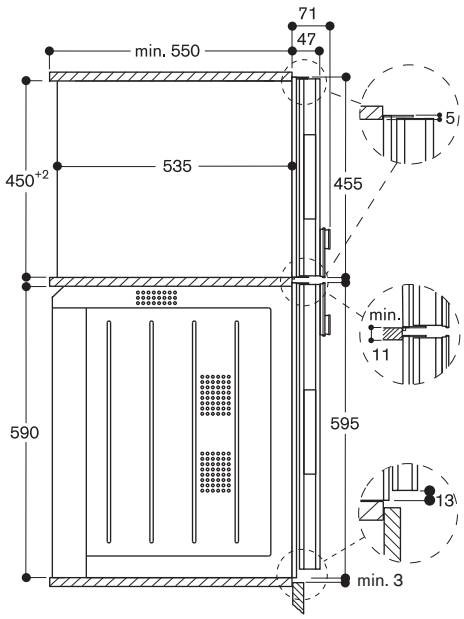
Please read the installation details regarding oven combination on page 14 – 15.

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

Included in the price

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

Fully automatic espresso machine
400 series
CM 470

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

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

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

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

Safety
Child lock.
Aqua stop with guarantee.

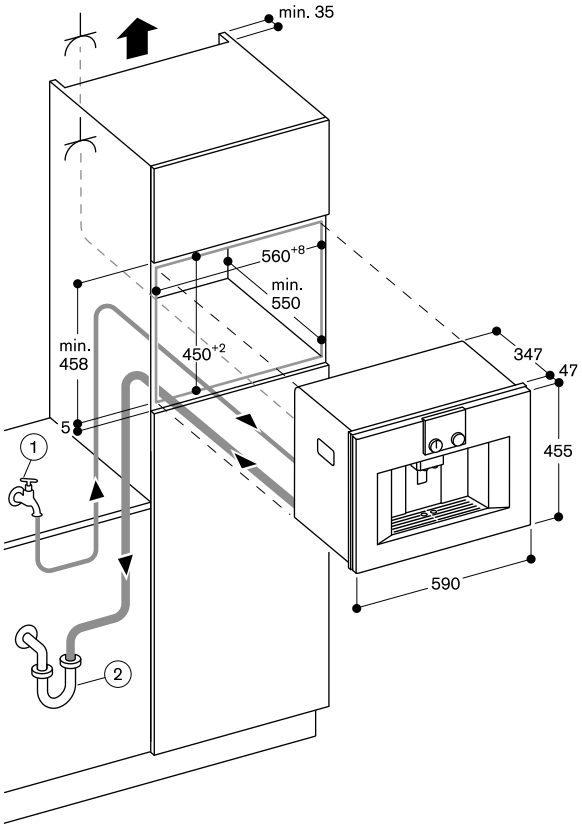
Cleaning
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues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

Planning notes
Ideal installation height 95 – 145 cm (top edge of niche bottom).
The door panel surface of the appliance extends 47 mm from the furniture cavity
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 150 mm lower than the appliance outlet (see drawing "drainage connection").
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

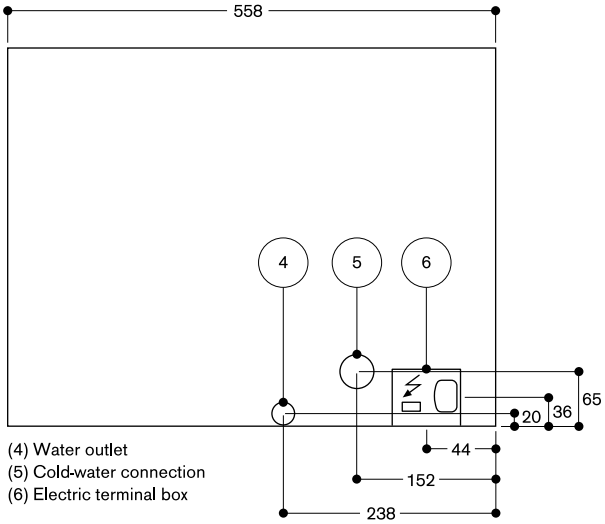
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding combination with ovens on the page 14 – 15.

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

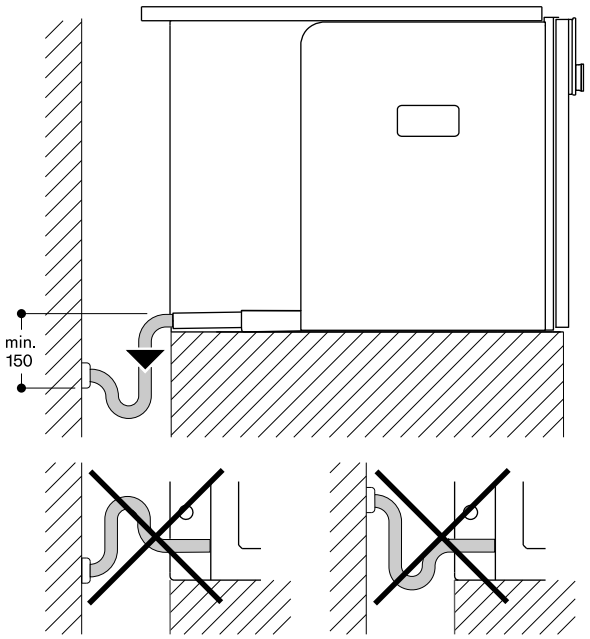


View from rear



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

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

Included in the price

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

Fully automatic espresso machine
400 series
CM 450

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

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

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

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

Safety
Child lock.

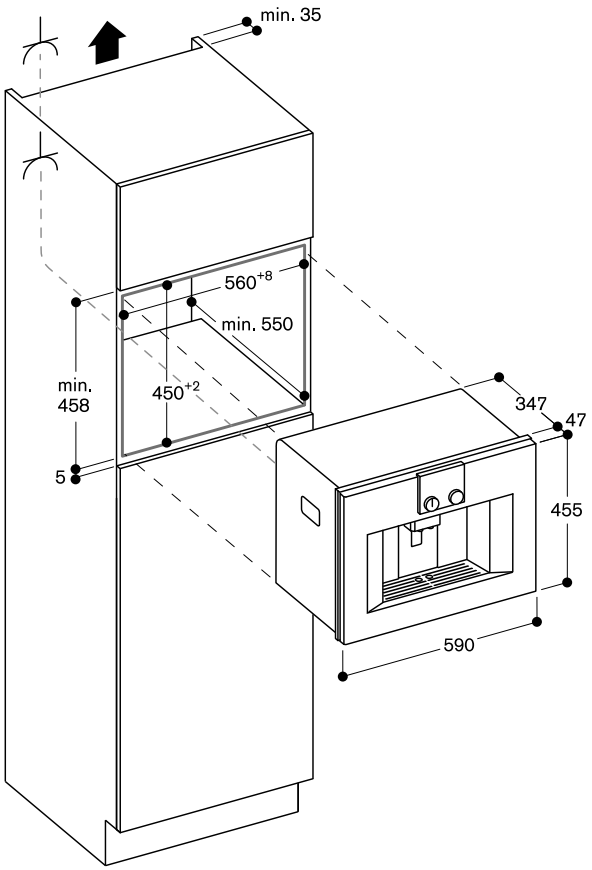
Cleaning
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues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

Planning notes
Ideal installation height 95 – 145 cm (top edge of niche bottom).
The door panel surface of the appliance extends 47 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm (spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.

Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding combination with ovens on the page 14 – 15.

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


min. 35
560+8
min. 550
min.
458
450+2
347
47
455
5
590

DV 461 110
Stainless steel-backed glass front
Width 60 cm, Height 14 cm

DV 461 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

Included in the price
50 Vacuuming bags, small
50 Vacuuming bags, big
1 Raised vacuuming platform
1 Adaptor f. vacuuming outside the chamber
1 Vacuuming hose
1 Adaptor for bottle plugs
3 Plugs for vacuuming of bottles

Special accessories
BA 080 670
Vacuuming bags, small,
180 mm x 280 mm, 100 pcs.

BA 080 680
Vacuuming bags, large,
240 mm x 350 mm, 100 pcs.

Vacuuming drawer 400 series
DV 461

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

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

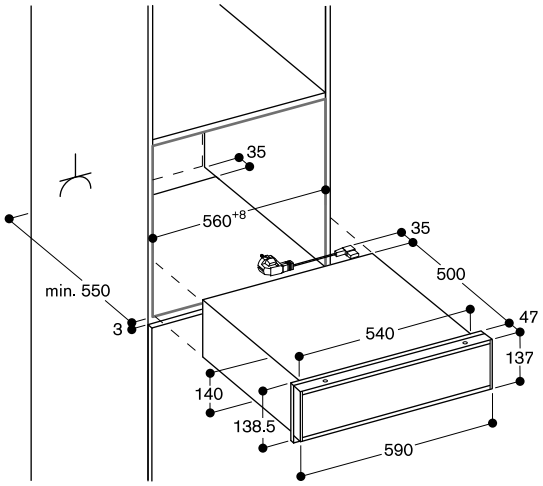
Handling
Touch key operation.
Recessed grip at the front bottom of the drawer.

Features
Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm x L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm x L 275 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

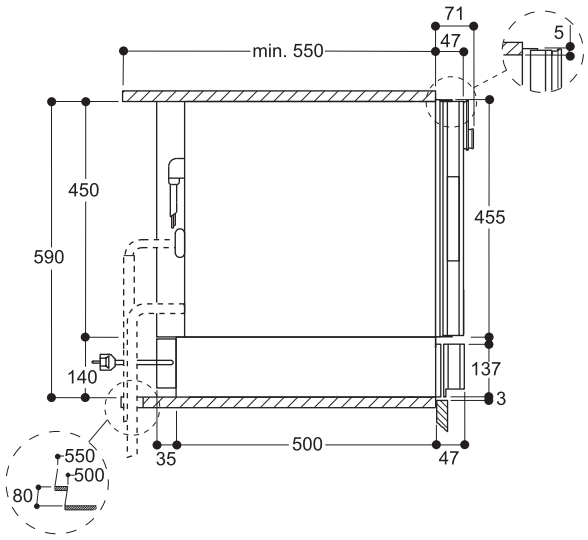
Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 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

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.

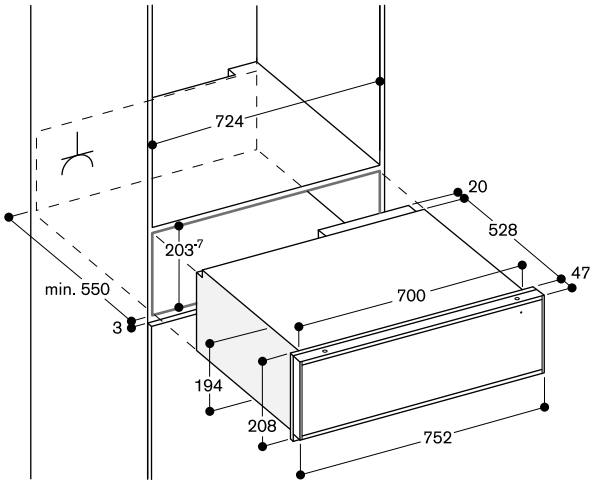
Handling
Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features
Net volume 38 litres.
Volume capacity: Dinner service for 10 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions
W 606 x H 132 x D 480 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

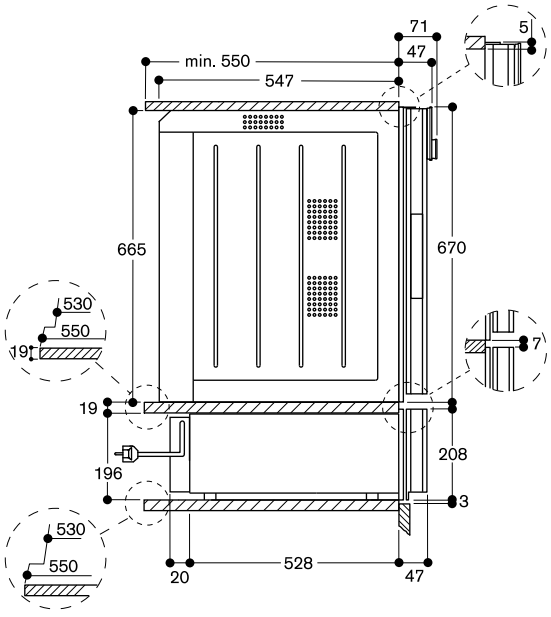
Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BO/BS above WS with dimensionally stable intermediate shelf.
Installation of BS above WS in 66.5 cm niche with intermediate floor (gap of 7 mm between WS and BS).
The socket can be planned behind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

Please read the installation details regarding oven combination on page 14 – 15.

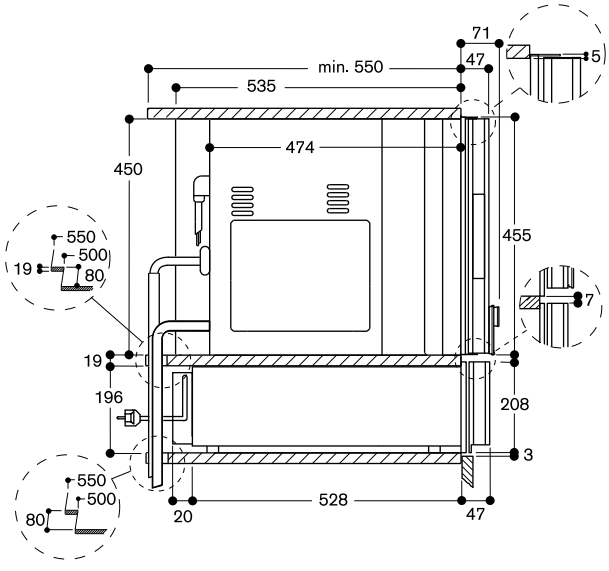
Connection
Total connected load 0.81 kW.
Connection cable 1.5 m, pluggable.



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

Warming drawer 400 series
WS 461

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

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

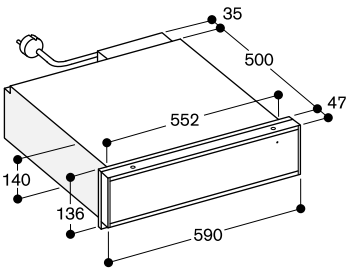
Handling
Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features
Net volume 19 litres.
Volume capacity: Dinner service for 6 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions
W 475 x H 86 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

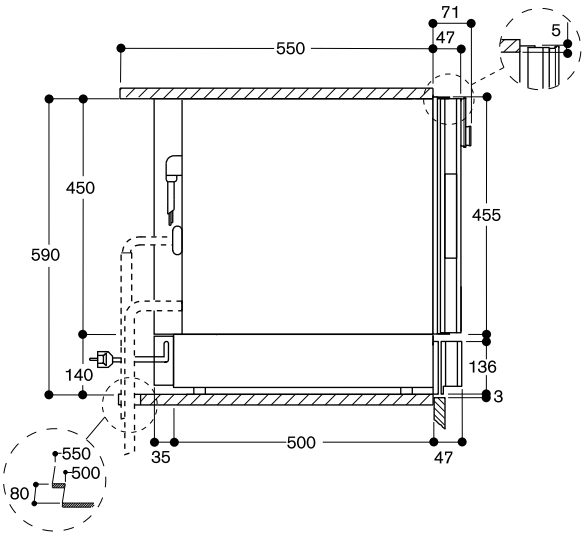
Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
Installation of BS/BM/CM directly above WS in 59 cm niche without intermediate floor.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 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

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.

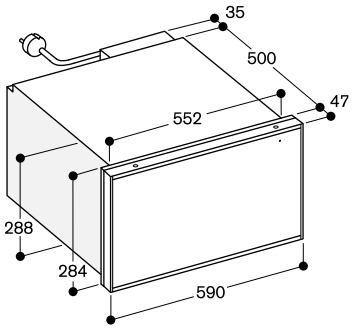
Handling
Rotary knob operation.
Recessed grip at the front bottom of the drawer.

Features
Net volume 51 litres.
Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions
W 475 x H 236 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

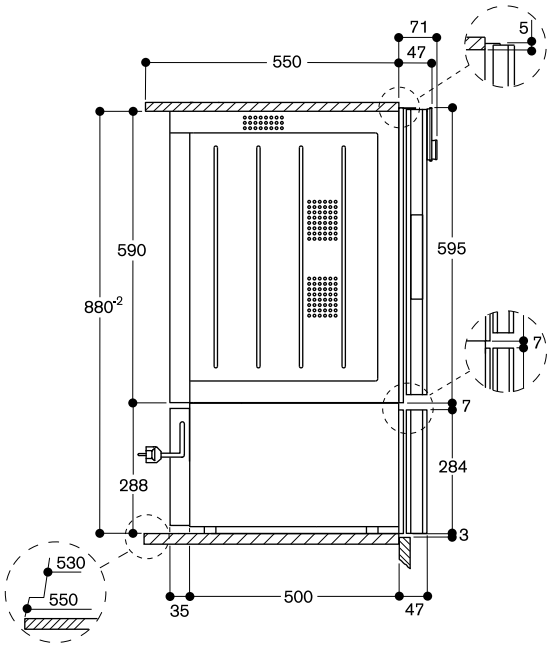
Planning notes
The panel surface of the appliance extends 47 mm from the furniture cavity.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 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.

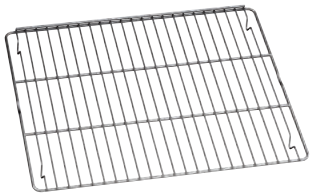
BA 018 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

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.



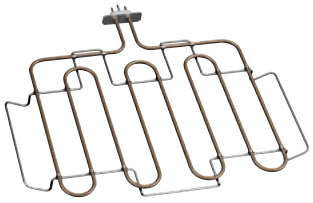
BA 046 115
Glass tray
24 mm deep.

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 combination with pull-out system.

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 114 130
Gastronorm insert, stainless steel,
GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel,
GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel,
GN 2/3
Perforated, 40 mm deep, 3 l.

GN 144 130
Gastronorm insert, GN 1/3, non-stick, Unperforated, 40 mm deep, 1.5 l.

GN 144 230
Gastronorm insert, GN 2/3, non-stick, Unperforated, 40 mm deep, 3 l.

GN 154 130
Gastronorm insert, GN 1/3, non-stick, Perforated, 40 mm deep, 1.5 l.

GN 154 230
Gastronorm insert, GN 2/3, non-stick, Perforated, 40 mm deep, 3 l.

GN 340 230
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 100 and 65 mm.
For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam ovens and steam ovens.

GN 410 130
Gastronorm lid, stainless steel, GN 1/3
For stainless steel gastronorm inserts.

GN 410 230
Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.

GR 220 046
Wire rack, stainless steel, Without opening, with feet.

CL S10 040
Cleaning cartridges, Set of 4.
For Combi-steam oven with fixed inlet and outlet water connection.

CL S20 040
Descaling cartridges, Set of 4.
For Combi-steam oven with fixed inlet and outlet water connection.

GF 111 100
Descaling and neutralising filter, for first installation.
Descaling system, recommended to be installed if water hardness exceeds 7 °dH or carbon hardness 5 °dH.
Filter head with integrated non-return valve and filter.
Width 130 mm, Height 265 mm, Depth 121 mm.
Water inlet 1.5 m with 3/4" connection.

GF 121 110
Filter cartridge.

GZ 010 011
Extension for water inlet and outlet (2 m long).

BA 080 670
Vacuuming bags, small
180 x 280 mm, 100 pcs.

BA 080 680
Vacuuming bags, large
240 x 350 mm, 100 pcs.

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	◦
		For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam and steam ovens (See also page 422)	
Glass tray			
	BA 046 115	24 mm deep	
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 026 105 / BA 226 105, 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 For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam and steam ovens (See also page 422)	
Glass tray			
	BA 046 115	24 mm deep	
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 026 105 / BA 226 105, 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

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 480/481 112	BO 480/481 112
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 campartments		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)		96 above, 121 below	96
Energy consumption with top / bottom heat	(kWh)	1.53 per cooking compartment	1.53
Energy consumption with eco hot air	(kWh)	0.97 above, 1.22 below	0.97
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	44
Individual recipes		–	50
Door opening angle	(°)	180	180
Features			
Electronic temperature control		•	•
Three-Point core temperature probe		• (bottom only)	•
Automatic programmes		–	•
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
Digital services (Home Connect) either via LAN or wireless via WiFi[3]		–	•[3]
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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Oven	Oven	Oven
BO 470/BO 471	BO 450/BO 451	BO 420/BO 421
BO 470/471 112	BO 450/451 112	BO 420/421 112
BO 470/471 102		BO 420/421 102
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
96	96	96
1.25	1.25	1.25
0.83	0.83	0.83
electric	electric	electric
30–300	30–300	50 – 300
•/•/•	•/•/•	•/•/•
•/•/•	•/•/•	•/•/•
•	–	–
•	–	–
•	–	–
•	•	•
•	•	•
•	•	–
•	•	•
•	•	–
•/•/•	•/•/–	–/–/–
•	•	•
•/– /–	•/– /–	•/– /–
•	•	•
44	44	44
50	50	50
180	180	180
•	•	•
•	•	–
•	•	
•	–	–
•	•	•
•	•	–
•	•	•
•	•	•
•	•	•
•	•	•
60	60	60
2 x 10	10	–
4	4	4
•[3]	•[3]	•[3]
2	1	1
1.200	1.200	1200
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 campartments		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 + 30 % humidity		A	A
Energy Efficiency Index (EEI)		98.0	98.0
Energy consumption with hot air + 30 % humidity	(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	(cm²)	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 040[2]	–/–	–/–
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
•
15
•
–/•
•
25
50
180°
•
•
•
•
•/•/•/•
•
60
4
•
•
•
•
•/•
•
•
•
•
3.1

Fully automatic espresso machine 400 series

Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 470 111
Full glass door in Gaggenau Anthracite		CM 470 101
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D[1]	(mm)	590 x 455 x 537
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	23
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.)	•
- Adjustablitity 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 450 111
CM 450 101
60
590 x 455 x 444
47
560 x 450 x 550
22
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
10
•
15
7
•
•
5 min to 12 h
4, water-softening system
•
•
•
•
•
19
•
0.5
500
•
•
8 to 12
•
•
2.4
1
•
•
•
•
•
• / •
• / •
•
•
•
•
•
•
•
•
•
1.6
–

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.

Warming drawers 400 series

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.

360 25.00
180°

The ovens 200 series

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Checklist for appliance combinations 200 series

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

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

Vertical combinations
When planning and ordering please note that

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

Horizontal combinations
When planning and ordering please note that

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

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

All appliances shown can be obtained in these appliance colors:

Gaggenau Anthracite

Gaggenau Metallic

Gaggenau Silver

Vertical combination, 60 cm wide appliances

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

- BMP 224
- BOP 2.0
- WSP 222

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

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

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

- BOP 2.0
- DF

- BSP 250/BSP 220/BMP 250
- DF

- CMP 270/CMP 250
- DF

Horizontal combination, 60 cm wide appliances

- BOP 2.1

- BOP 2.0

- BOP 2.1

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

- BOP 251

- CMP 270/CMP 250
- WSP 221/DVP 221

- BSP 221/BSP 251/ BMP 251
- WSP 221/DVP 221

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

- BMP 251/BSP 2.1
- DVP 221/WSP 221

- CMP 270/CMP 250
- WSP 221/DVP 221

- BOP 251

- CMP 270/CMP 250
- WSP 221/DVP 221

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

- BMP 251/BSP 2.1
- WSP 221/DVP 221

- CMP 270/CMP 250
- DVP 221/WSP 221

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

- BOP 2.1

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

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

Combination of 4 with warming drawer, 60 cm wide appliances

- BSP 251/BSP 221/ BMP 251
- BOP 2.1

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

Controls at the top

Right-hinged

BOP 250 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 250 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 250 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 251 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 251 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 251 132
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 115
Baking tray, enamelled
15 mm deep.

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.

BA 046 115
Glass tray
24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BA 226 105
Grill tray, enamelled
30 mm deep.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Oven 200 series
BOP 250/BOP 251

- Flush installation
- Pyrolytic system
- 13 heating methods with core temperature probe and baking stone function
- Automatic programmes
- Core temperature probe with estimation of cooking time
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 30 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Compact grill.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

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

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programmes.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
60 W halogen light on the top.
Enamelled side shelf supports with 4 tray levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

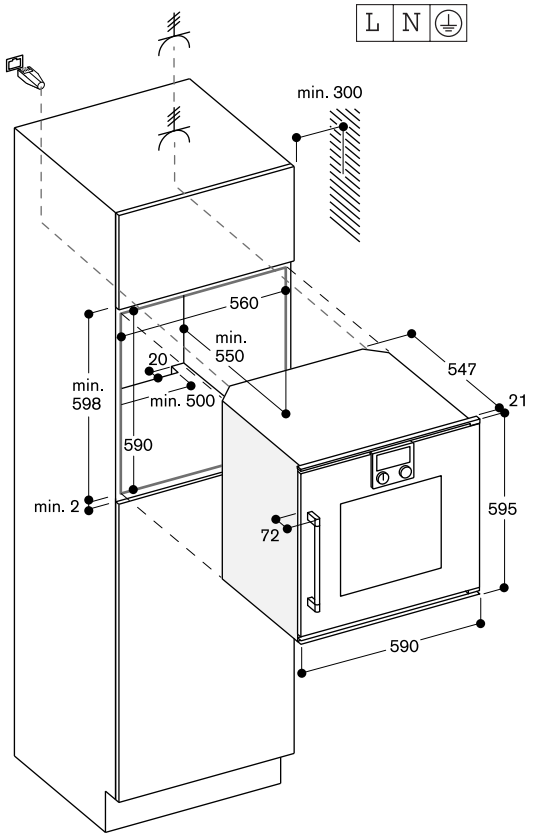
Safety
Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

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

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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



Controls at the top

Right-hinged

BOP 220 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 220 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 220 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 221 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 221 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 221 132
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

BA 026 115
Baking tray, enamelled
15 mm deep.

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.

BA 046 115
Glass tray
24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BA 226 105
Grill tray, enamelled
30 mm deep.

BS 020 002
Pizza paddle, set of 2.

GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Oven 200 series
BOP 220/BOP 221

- Flush installation
- Pyrolytic system
- 9 heating methods, with baking stone function
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from 50 °C to 300 °C
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

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

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

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

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

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm.
The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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

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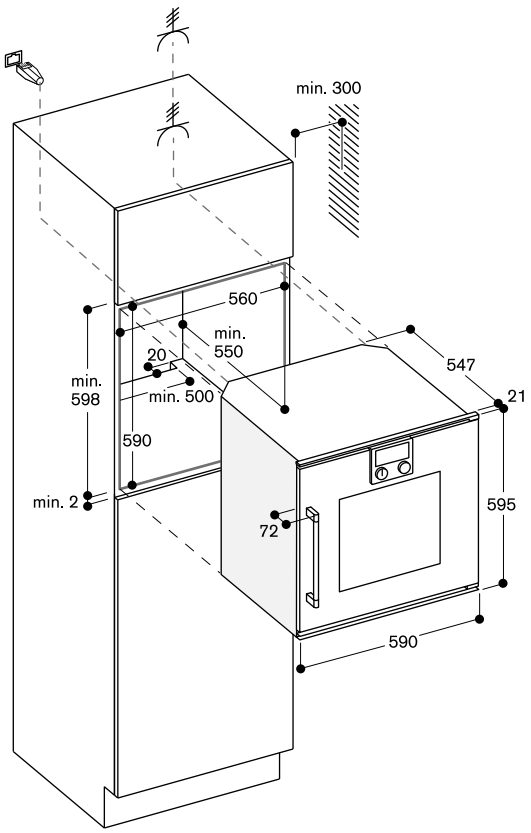


Controls at the top

Right-hinged

BOP 210 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 210 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 210 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BOP 211 102
Full glass door in Gaggenau Anthracite
Width 60 cm

BOP 211 112
Full glass door in Gaggenau Metallic
Width 60 cm

BOP 211 132
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

BA 036 102
Wire rack, chromium-plated
Without opening, with feet.

BA 046 115
Glass tray
24 mm deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 130
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.

BA 216 102
Quadruple telescopic pull-out rack
For oven 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
- Net volume 76 litres

Heating methods
Hot air.
Eco hot air.
Top + bottom heat.
Top heat.
Bottom heat.
Hot air + bottom heat.
Full surface grill + circulated air.
Full surface grill.
Baking stone function.

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

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

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

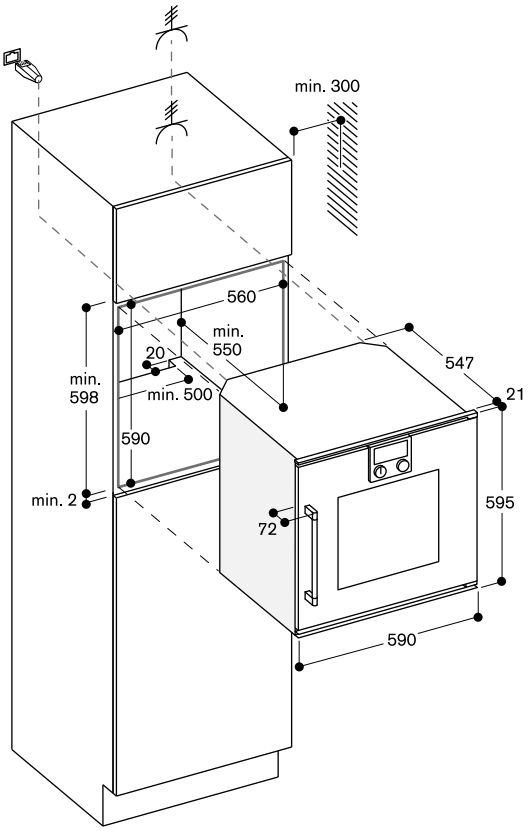
Cleaning
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
Door hinge not reversible.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 15 mm.
The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside the built-in niche.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding oven combination on page 14 – 15.

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



Controls at the top

Right-hinged

BSP 250 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 250 110
Full glass door in Gaggenau Metallic
Width 60 cm

BSP 250 130
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 251 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 251 110
Full glass door in Gaggenau Metallic
Width 60 cm

BSP 251 130
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 144 130
Gastronorm insert, non-stick, GN 1/3
Unperforated, 40 mm deep, 1.5 l.

GN 144 230
Gastronorm insert, non-stick, GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 154 130
Gastronorm insert, non-stick, GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 154 230
Gastronorm insert, non-stick, GN 2/3
Perforated, 40 mm deep, 3 l.

GN 340 230
Gastronorm roaster in cast aluminium. GN 2/3, height 165 mm, non-stick.

Combi-steam oven 200 series
BSP 250/BSP 251

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

Heating methods

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

Handling

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

Features

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

Safety

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

Cleaning

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

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BSP.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The outer edge of the door handle extends 72 mm from the furniture cavity.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

GN 410 130
Gastronorm lid, stainless steel, GN 1/3.

GN 410 230
Gastronorm lid, stainless steel, GN 2/3.

GR 220 046
Wire rack, stainless steel
Without opening, with feet.

When planning a corner solution, pay attention to the 110° door opening angle.
To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 14 – 15.

Connection

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

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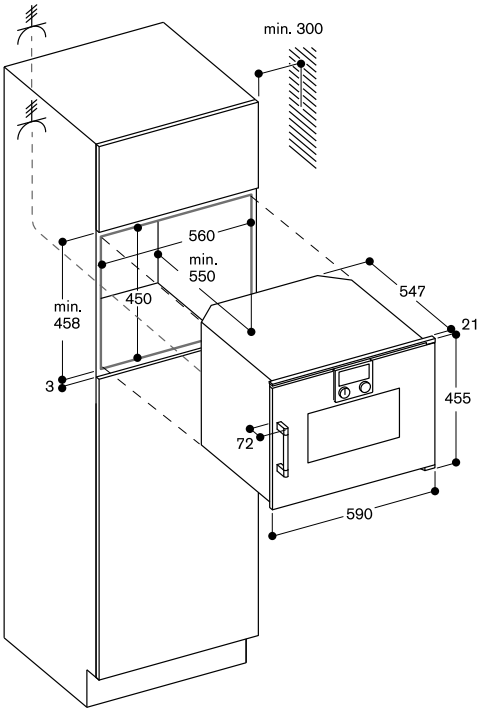
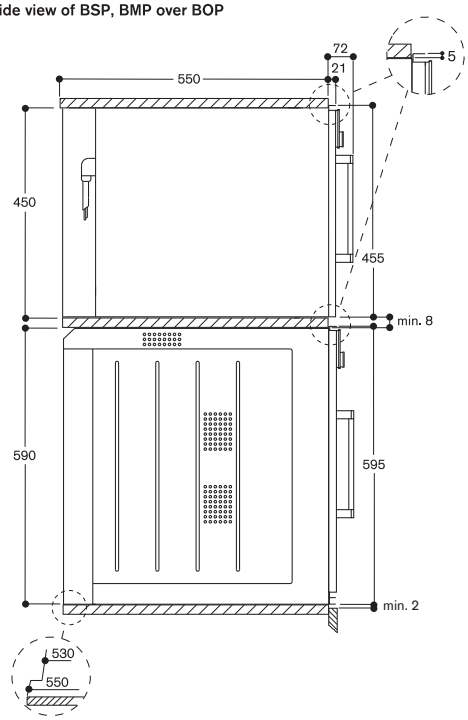


Side view of BSP, BMP over BOP



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

Controls at the top

Right-hinged

BSP 220 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 220 110
Full glass door in Gaggenau Metallic
Width 60 cm

BSP 220 130
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BSP 221 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BSP 221 110
Full glass door in Gaggenau Metallic
Width 60 cm

BSP 221 130
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Special accessories

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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.

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

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

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

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

Cleaning
Cleaning aid.
Descaling programme.

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

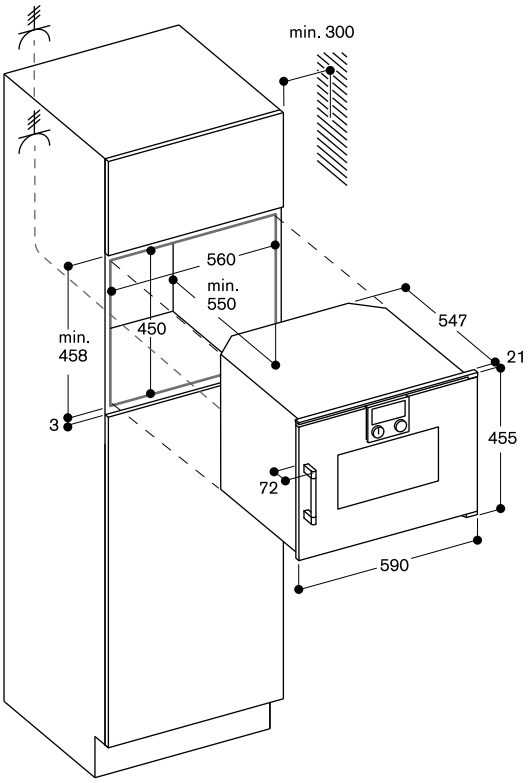
Please read the installation details regarding oven combination on page 14 – 15.

GN 410 130
Gastronorm lid, stainless steel, GN 1/3.

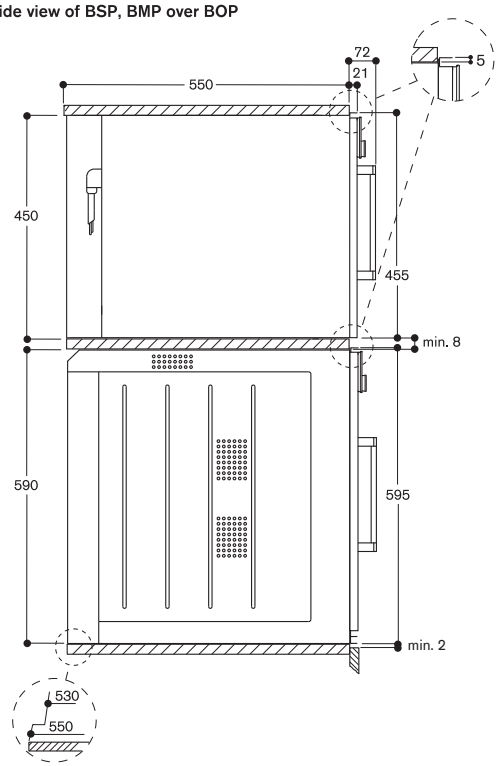
GN 410 230
Gastronorm lid, stainless steel, GN 2/3.

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.
Information key with use indicators.
Side-opening door opens up to 110° angle.

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

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

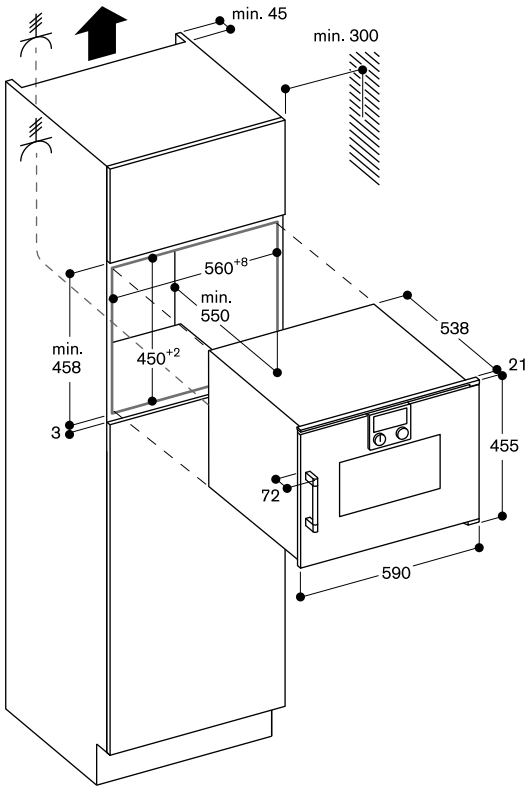
Cleaning
Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

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

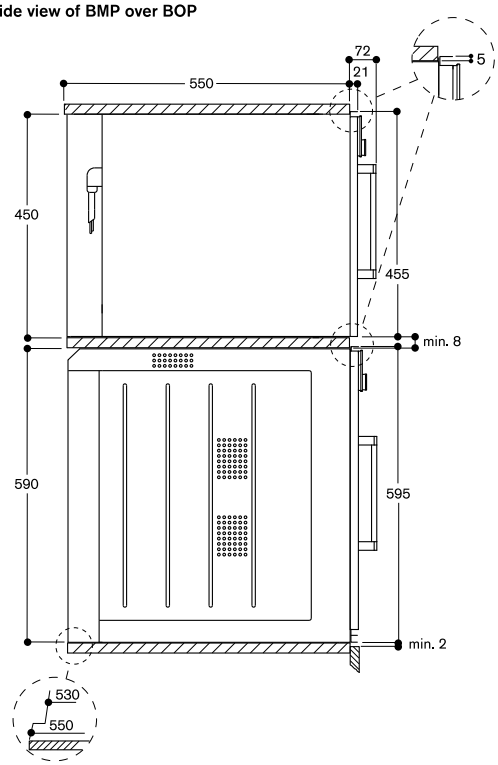
When planning a corner solution, pay attention to the 110° door opening angle. The mains socket needs to be planned outside of the built-in niche.

Please read the installation details regarding oven combination on page 14 – 15.

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



Side view of BMP over BOP



Controls at the bottom

Right-hinged

BMP 224 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 224 110
Full glass door in Gaggenau Metallic
Width 60 cm

BMP 224 130
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged

BMP 225 100
Full glass door in Gaggenau Anthracite
Width 60 cm

BMP 225 110
Full glass door in Gaggenau Metallic
Width 60 cm

BMP 225 130
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

1 glass tray
1 wire rack

Microwave oven 200 series

BMP 224/BMP 225

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

Programmes

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

Handling

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

Features

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

Safety

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

Planning notes

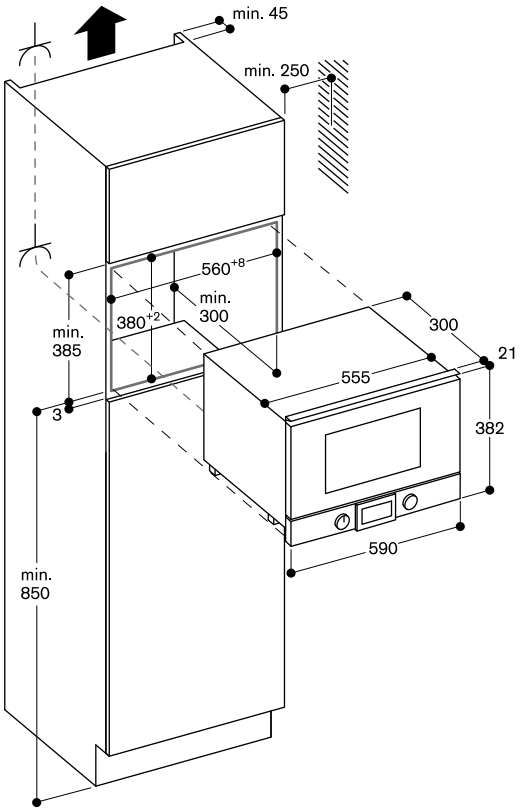
Door hinge not reversible.
Minimum installation height 85 cm (top edge of niche bottom).
Height-adjustable feet.
Installation of BMP above BOP with intermediate shelf.
Necessary lateral gap between appliance door and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm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

Please read the installation details regarding oven combination on page 14 – 15.

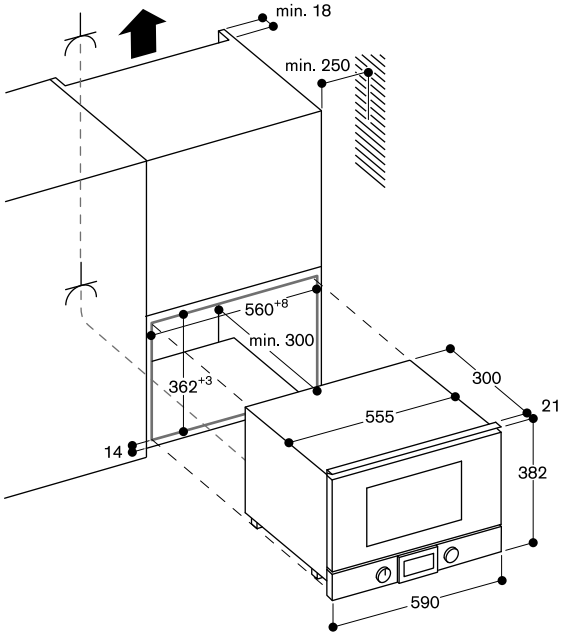
Connection

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

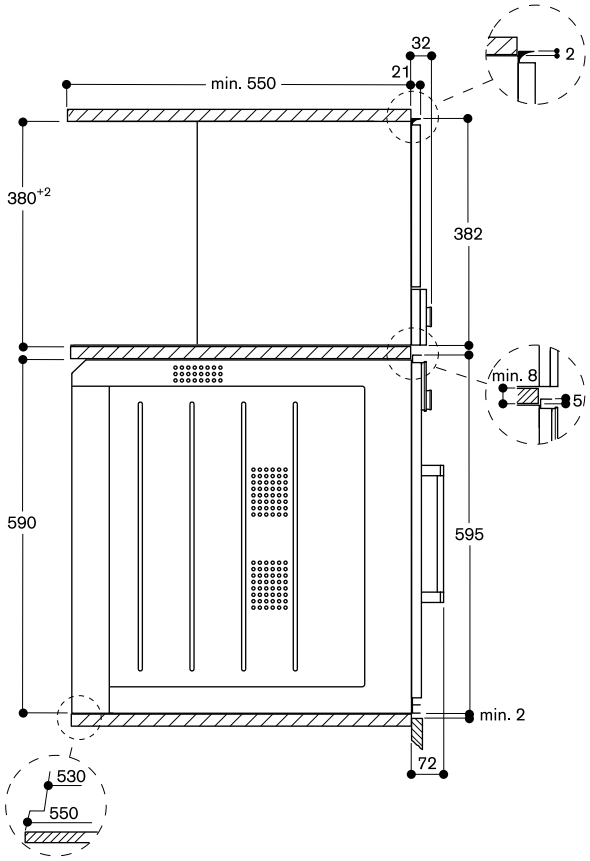
Installation in a tall cupboard



Installation in a wall-hanging cupboard



Side view of BMP 224/225 over BOP



Controls at the top

CMP 270 101
Full glass door in Gaggenau Anthracite
Width 60 cm

CMP 270 111
Full glass door in Gaggenau Metallic
Width 60 cm

CMP 270 131
Full glass door in Gaggenau Silver
Width 60 cm

Included in the price

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

Fully automatic espresso machine
200 series
CMP 270

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

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

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

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

Safety
Child lock.
Aqua stop with guarantee.

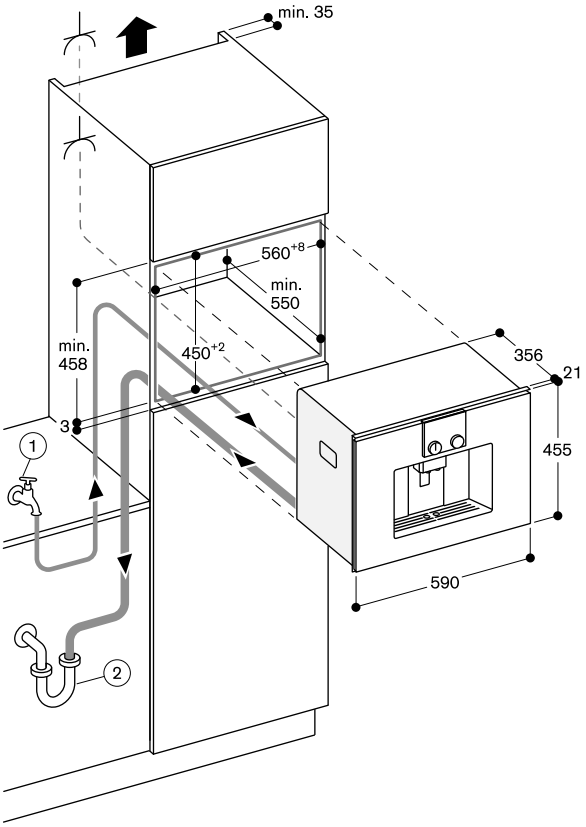
Cleaning
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues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

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

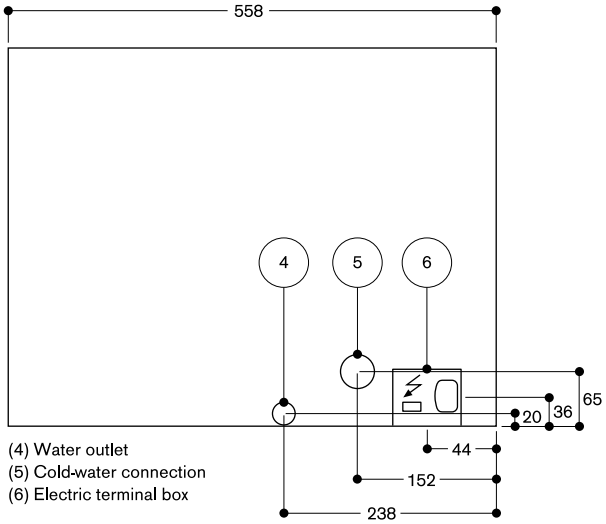
Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding combination with ovens on the page 14 – 15.

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

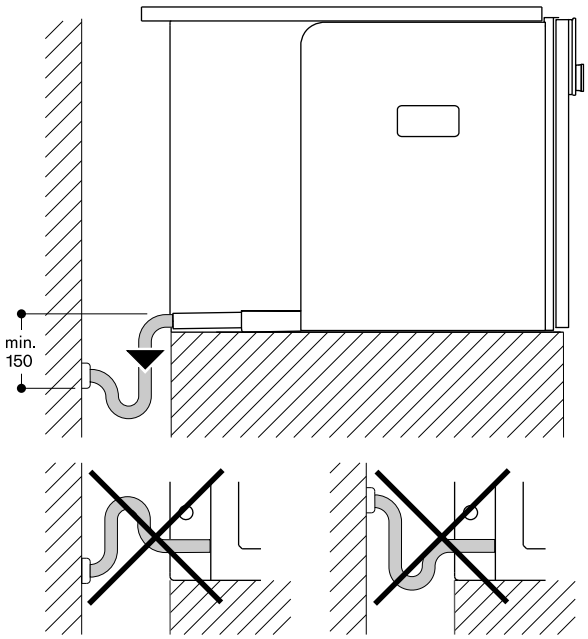


View from rear



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

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

Included in the price

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

Fully automatic espresso machine
200 series
CMP 250

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

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

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

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

Safety
Child lock.

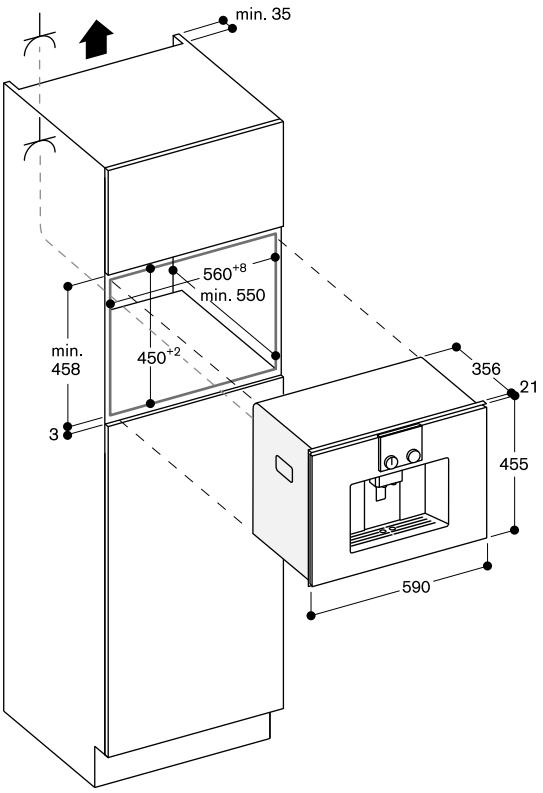
Cleaning
Fully automatic rinse programme when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling programme.
Emptying programme to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues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

Planning notes
Ideal installation height 95 – 145 cm (top edge of niche bottom).
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
When installing in a corner a side clearance is required.
Door opening angle appr. 110° (delivery status) - mounting distance to the wall has to be at least 350 mm.
Door opening angle appr. 155° - mounting distance to the wall has to be at least 650 mm.
Door opening angle appr. 92° - mounting distance to the wall has to be at least 100 mm
(spare part No. 00636455).
Installation directly above 14 cm high warming drawer in 59 cm standardised niche.

Special accessories (order as spare parts):
Part No. 17000705 Water filter
Part No. 00311819 Descaling tablets
Part No. 00311769 Cleaning tablets
Part No. 00636455 Door hinge restrictor (92° opening angle)
Part No. 11015223 Bean container with lid

Please read the installation details regarding combination with ovens on the page 14 – 15.

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


min. 35
560+8
min. 550
min.
458
450+2
3
356
21
455
590

DVP 221 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

DVP 221 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

DVP 221 130
Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

Included in the price

50 Vacuuming bags, small
50 Vacuuming bags, big
1 Raised vacuuming platform
1 Adaptor f. vacuuming outside the chamber
1 Vacuuming hose
1 Adaptor for bottle plugs
3 Plugs for vacuuming of bottles

Special accessories

BA 080 670
Vacuuming bags, small,
180 mm x 280 mm, 100 pcs.

BA 080 680
Vacuuming bags, large,
240 mm x 350 mm, 100 pcs.

Vacuuming drawer 200 series
DVP 221

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

Application

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

Handling

Touch key operation.

Features

Net volume 7 litres.
Capacity load max. 10 kg.
Maximum size of vacuuming bags W 240 mm x L 350 mm.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 44 mm, deployable.
Utility space in vacuuming chamber, W 210 mm x L 275 mm.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying programme for vacuuming pump.
Warning function.

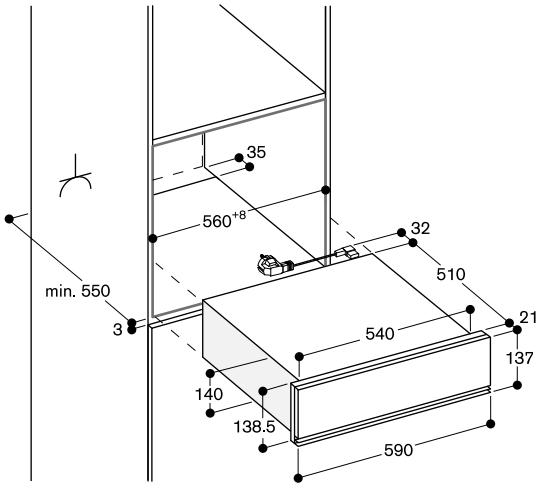
Planning notes

Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The panel surface of the appliance extends 21 mm from the furniture cavity.
Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.
Built-in under worktop or in single niche.
The socket can be planned behind the appliance.

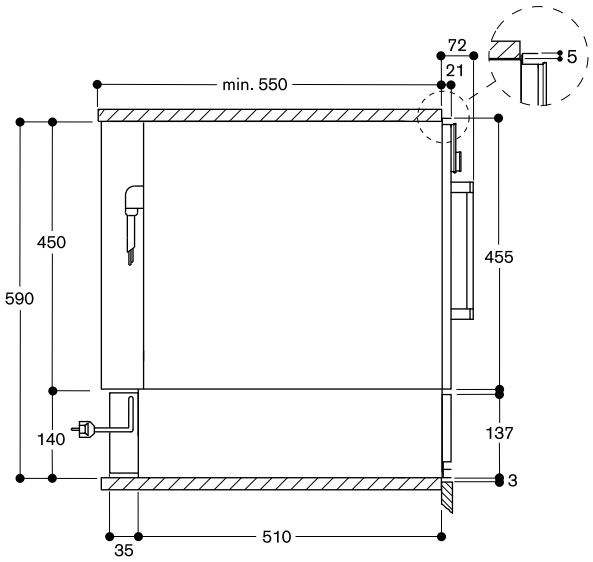
Please read the installation details regarding oven combination on page 14 – 15.

Connection

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



Side view of DVP 221 below BSP, BMP, CMP



WSP 221 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

WSP 221 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

WSP 221 130
Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

Warming drawer 200 series
WSP 221

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

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

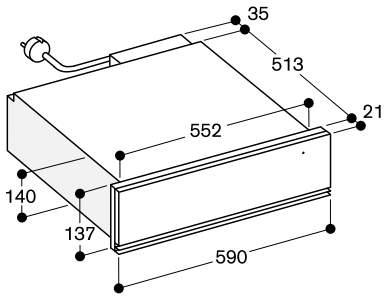
Handling
Rotary knob operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including 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.

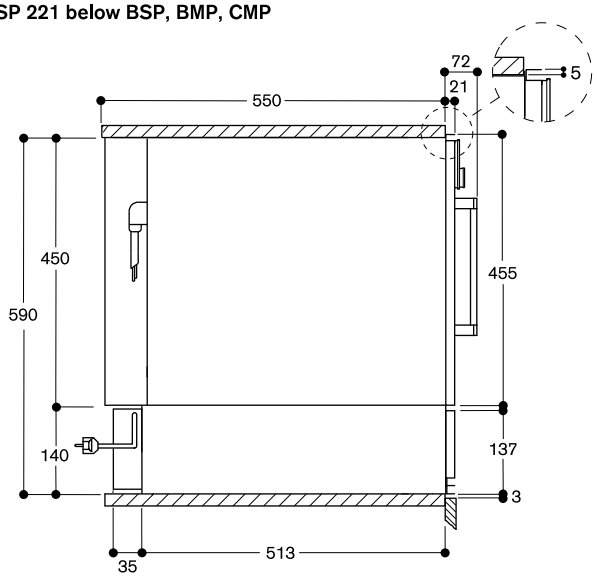
Planning notes
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 14 – 15.

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



WSP 221 below BSP, BMP, CMP



WSP 222 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm

WSP 222 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 29 cm

WSP 222 130
Glass front in Gaggenau Silver
Width 60 cm, Height 29 cm

Warming drawer 200 series
WSP 222

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

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

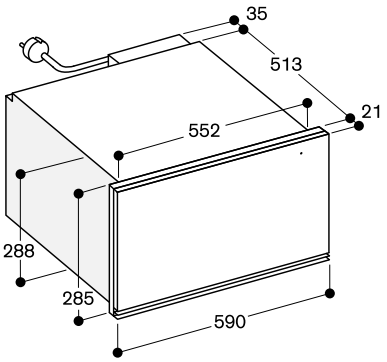
Handling
Rotary knob operation.

Features
Net volume 52 litres.
Volume capacity: Dinner service for 12 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Max. load 25 kg.
Usable interior dimensions
W 468 x H 242 x D 458 mm.
Heating under glass bottom for easy cleaning.
Fan for even heat distribution for fast warming ovenware.
Status display, visible in the glass front.
Glass bottom made of safety glass.

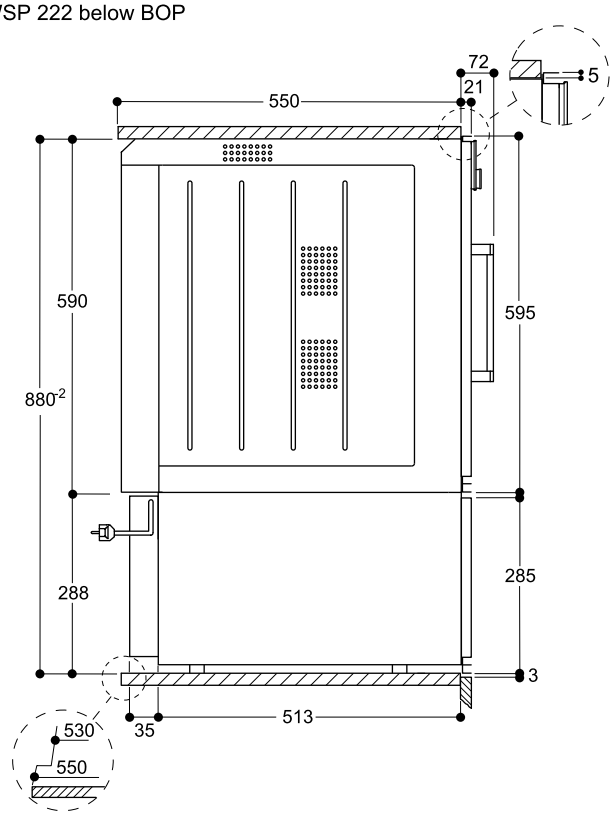
Planning notes
Necessary lateral gap between appliance front and furniture panel of min. 5 mm.
The door panel surface of the appliance extends 21 mm from the furniture cavity.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 14 – 15.

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



WSP 222 below BOP



Accessories and special accessories 200 series

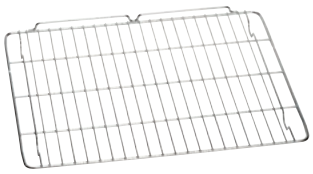
Advice: Not every illustrated accessory fits to every oven. For exact allocation see page 76 – 77.

BA 016 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.

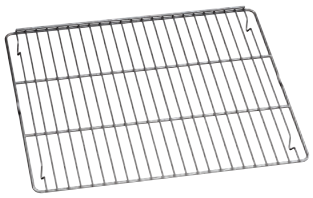
BA 026 115
Baking tray, enamelled
15 mm deep.

BA 226 112
Baking tray, enamelled
24 mm deep.

BA 036 102
Wire rack, chromium-plated
Without opening, with feet.

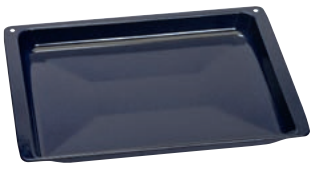


BA 036 105
Wire rack, chromium-plated
Without opening, with feet.



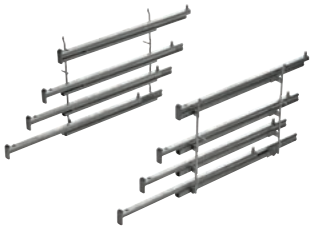
BA 046 115
Glass tray
24 mm deep.

BA 226 102
Grill tray, enamelled
37 mm deep.

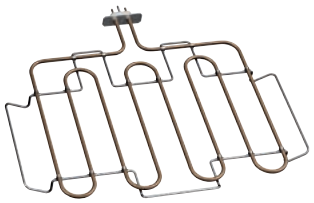


BA 226 105
Grill tray, enamelled
30 mm deep.

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, 1.5 l.

GN 114 230
Gastronorm insert, stainless steel,
GN 2/3
Unperforated, 40 mm deep, 3 l.

GN 124 130
Gastronorm insert, stainless steel,
GN 1/3
Perforated, 40 mm deep, 1.5 l.

GN 124 230
Gastronorm insert, stainless steel,
GN 2/3
Perforated, 40 mm deep, 3 l.

GN 144 130
Gastronorm insert, GN 1/3, non-stick,
Unperforated, 40 mm deep, 1.5 l.

GN 144 230
Gastronorm insert, GN 2/3, non-stick,
Unperforated, 40 mm deep, 3 l.

GN 154 130
Gastronorm insert, GN 1/3, non-stick,
Perforated, 40 mm deep, 1.5 l.

GN 154 230
Gastronorm insert, GN 2/3, non-stick,
Perforated, 40 mm deep, 3 l.

GN 340 230
Gastronorm roaster in cast aluminium
GN 2/3, height 165 mm, non-stick
For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 100 and 65 mm.
For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam ovens and steam ovens.

GN 410 130
Gastronorm lid, stainless steel,
GN 1/3
For stainless steel gastronorm inserts.

GN 410 230
Gastronorm lid, stainless steel,
GN 2/3
For stainless steel gastronorm inserts.

GR 220 046
Wire rack, stainless steel,
Without opening, with feet.

BA 080 670
Vacuuming bags, small
180 x 280 mm, 100 pcs.

BA 080 680
Vacuuming bags, large
240 x 350 mm, 100 pcs.

Accessories and special accessories 200 series

BOP 250/BOP 251

BOP 220/BOP 221

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 For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and Combi-steam and steam ovens (See also page 422)	◦	◦ (without roaster function)
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 226 102, angled, no opening		
	Part No. 672921	for grill tray BA 226 105, 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.		
	BA 080 680	Vacuuming bags, large, 240 mm x 350 mm, 100 pcs.		

• Standard.

◦ Special accessory.

BOP 210/BOP 211

BSP 250/BSP 251

BSP 220/BSP 221

CMP 250/CMP 270

DVP 221

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 220/BOP 221
Full glass door in Gaggenau Anthracite		BOP 250/251 102	BOP 220/221 102
Full glass door in Gaggenau Metallic		BOP 250/251 112	BOP 220/221 112
Full glass door in Gaggenau Silver		BOP 250/251 132	BOP 220/221 132
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	57
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)		96	96
Energy consumption with top / bottom heat	(kWh)	1.25	1.25
Energy consumption with eco hot air	(kWh)	0.83	0.83
Heat source		electric	electric
Heating methods			
Temperature range	(°C)	30–300	50–300
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)	44	44
Individual recipes		50	50
Door opening angle		110°	110°
Features			
Electronic temperature control		•	•
Three-point core temperature probe		•	–
Automatic programmes		•	–
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
Digital services (Home Connect) either via LAN or wireless via WiFi.		•[3]	•[3]
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	5-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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Oven
BOP 210/BOP 211
BOP 210/211 102
BOP 210/211 112
BOP 210/211 132
60
590 x 595 x 547
21
560 x 590 x 550
53
76
1
487 x 383 x 405
A
96
1.25
0.83
electric
50–300
•/•/•
•/•/•
•
•
–
•
–
– /– /–
•
•/–
44
50
110°
•
–
–
•
–
•
•
•
•
60
4
•[3]
1
1.350
1
1/–
BA 046 115[2]
3-fold
•/•
•
–
664 248[2] / 664 048[2]
•
•
–
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 + 30 % humidity		A	
Energy Efficiency Index (EEI)		82.2	
Energy consumption with hot air + 30 % humidity	(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.

Combi-microwave ovens and microwaves 200 series

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.)	•
- Adjustablitity 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
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
•
•
•
•
•
19
•
0.5
500
•
•
8 to 12
•
•
2.4
1
•
•
•
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•
•
•
•
• / •
•
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•
•
•
•
•
•
1.6
•

Vacuuming drawers 200 series

Appliance type		Vacuuming drawer
Glass front in Gaggenau Anthracite		DVP 221 100
Glass front in Gaggenau Metallic		DVP 221 110
Glass front in Gaggenau Silver		DVP 221 130
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.

Warming drawers 200 series

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 118

Installation with appliance cover and filler strip in the 400 series 123

Vario cooktops 200 series 124

Cut-out dimensions for appliance combinations in the 200 series 132

Accessories | special accessories 134

Technical specifications 136

VI 492 111
Stainless steel frame
Width 90 cm

Installation accessories

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

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

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

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

VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 001
Wok attachment for wok pan
Only for Vario induction cooktops.

Vario flex induction cooktop 400 series
VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

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

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

Safety
Individual residual heat indicators.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing filler strip VA 450 take into account the additional space required for the depth.

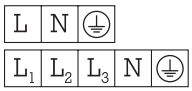
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

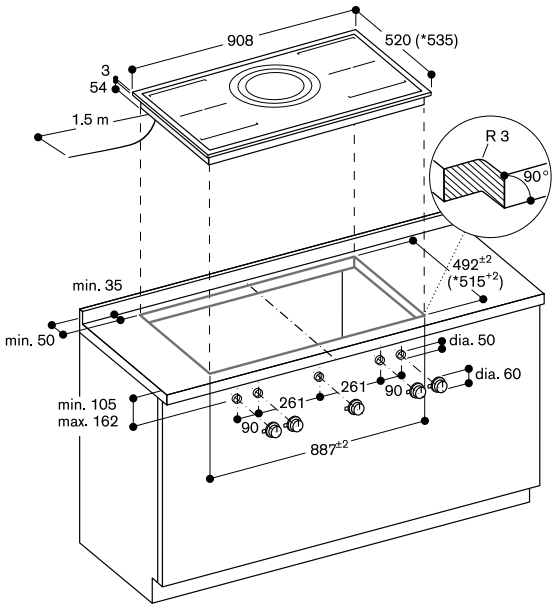
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 25 kg.

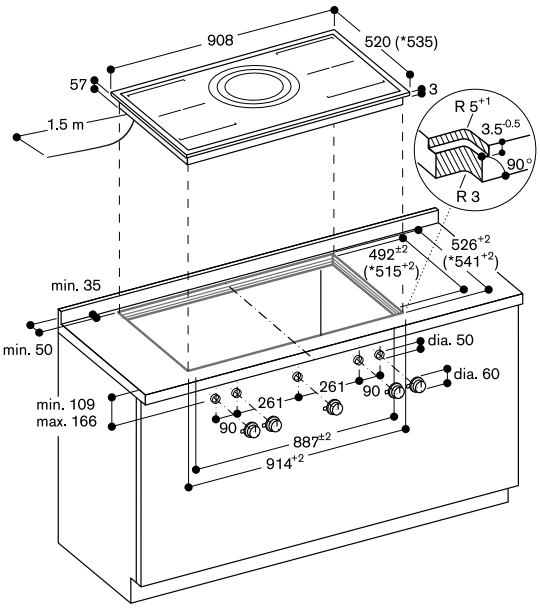
Please read the installation details regarding air ducting on page 188.

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



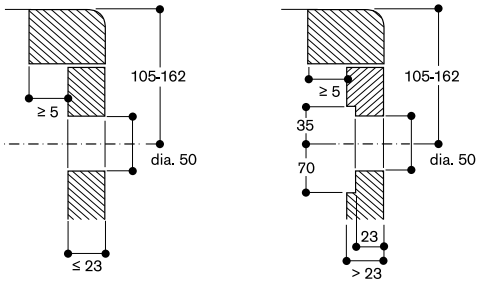


* with filler strip.
For further installation options, see the installation instructions.



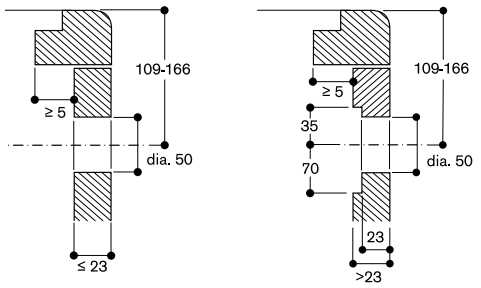
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting



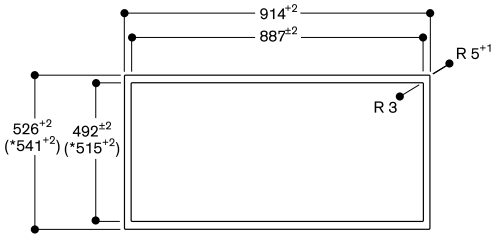
measurements in mm

Installation of the control knob; flush installation



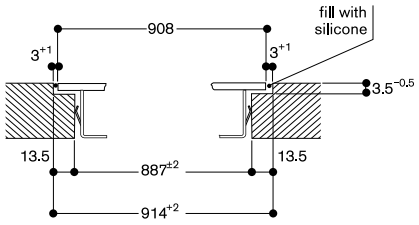
measurements in mm

View from above

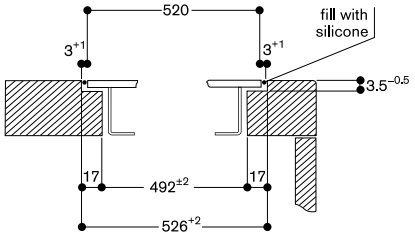


* with filler strip

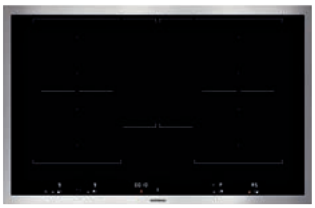
Longitudinal section



Cross-section



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



VI 482 111
Stainless steel frame
Width 80 cm

Installation accessories

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

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

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

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

VA 450 800
Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Vario flex induction cooktop 400 series
VI 482

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 32 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

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

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

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

Safety
Individual residual heat indicators.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

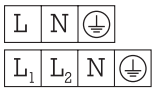
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

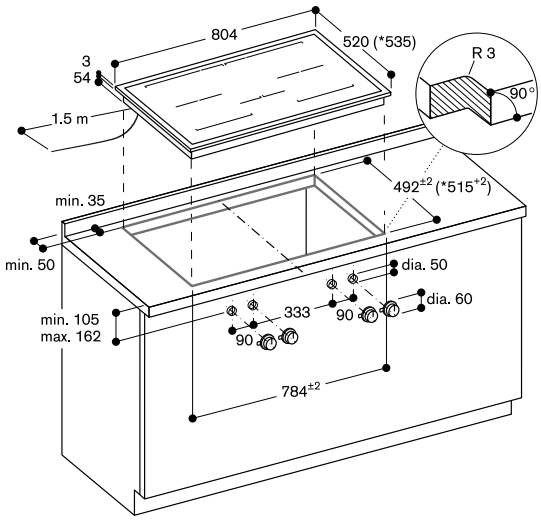
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 20 kg.

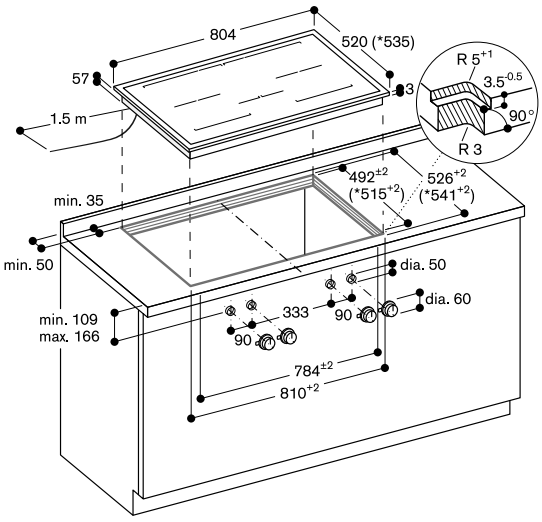
Please read the installation details regarding air ducting on page 188.

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



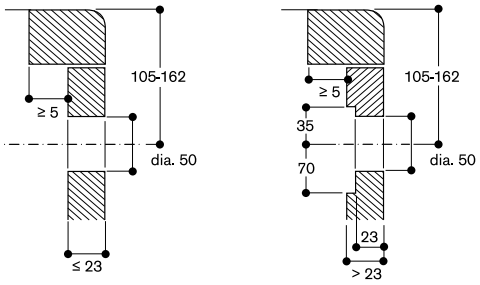


* with filler strip
For further installation options, see the installation instructions.



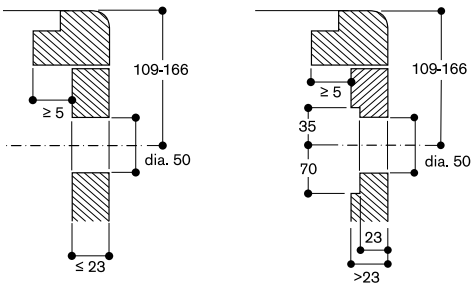
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting



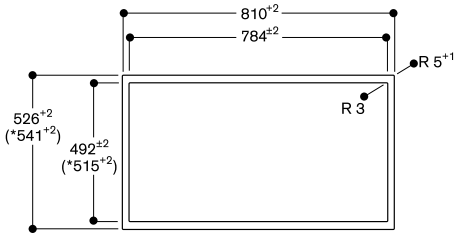
measurements in mm

Installation of the control knob; flush installation



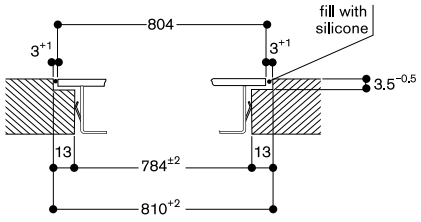
measurements in mm

View from above

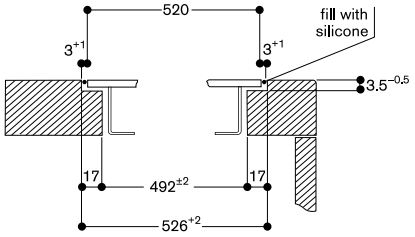


* with filler strip.

Longitudinal section



Cross-section



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

CX 492 110
Stainless steel frame
Width 90 cm

Included in the price
1 Cooking sensor for temperature regulation

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 492

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Precision crafted 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 3200 cm².
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

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

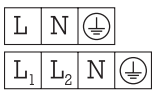
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

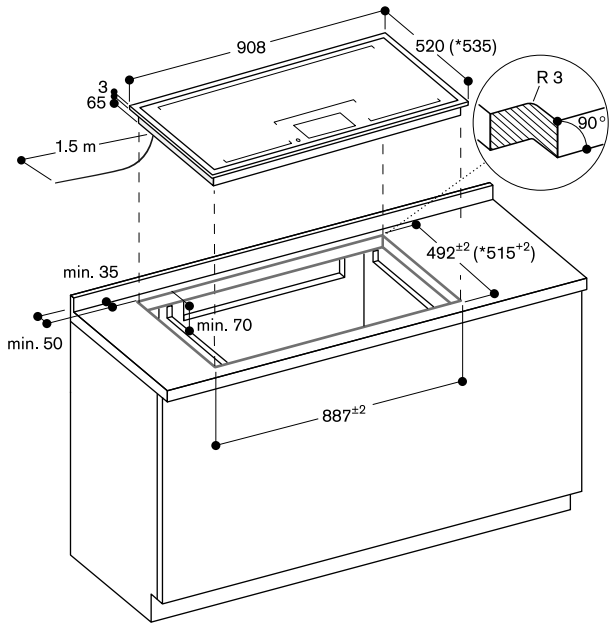
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31 kg.

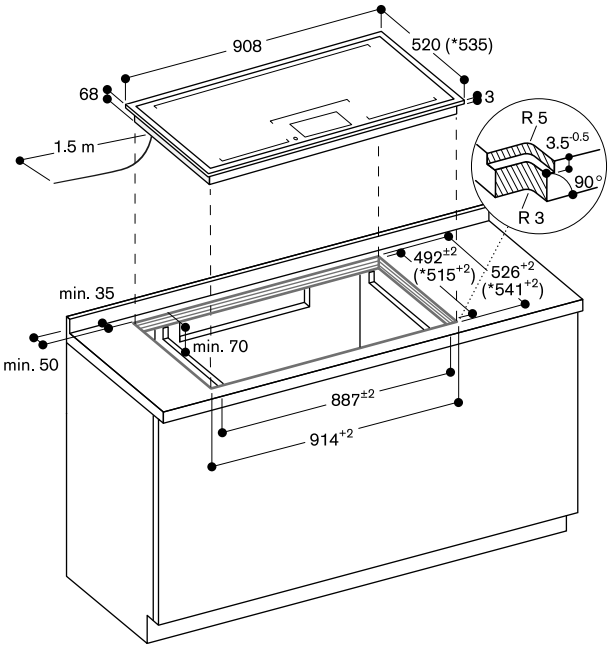
Please read the installation details regarding air ducting on page 188.

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



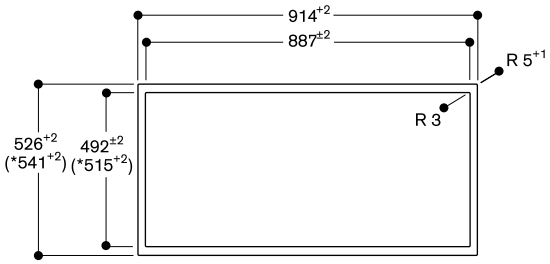


* with filler strip
See separate planning notes.



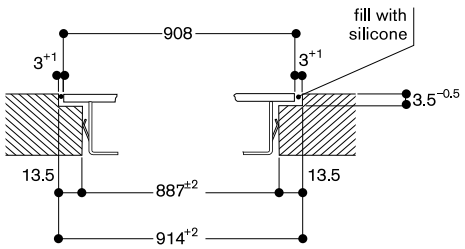
* with filler strip
See separate planning notes.

View from above

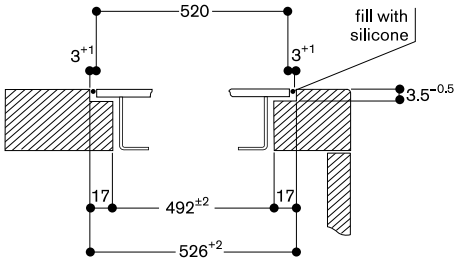


* with filler strip

Longitudinal section



Cross-section



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

CX 482 110
Stainless steel frame
Width 80 cm

Included in the price
1 Cooking sensor for temperature regulation

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 450 800
Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 482

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

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

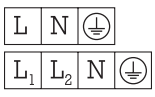
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

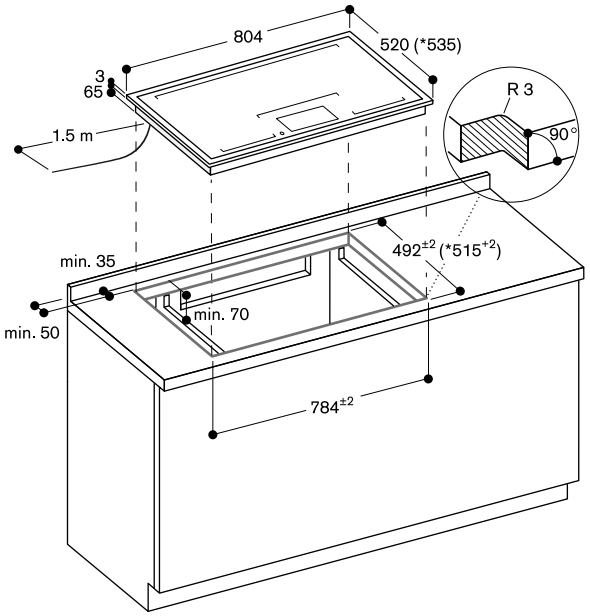
Please read additional planning notes on page 118 – 123.

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

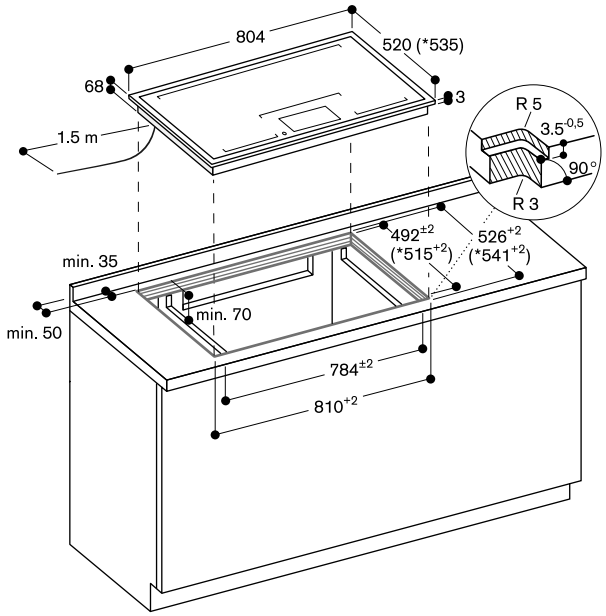
Please read the installation details regarding air ducting on page 188.

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



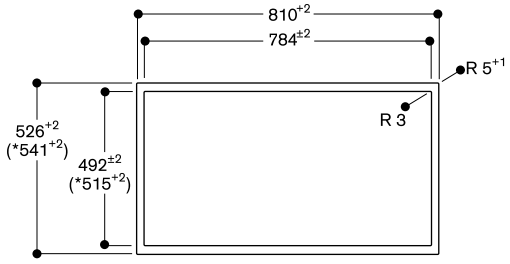


* with filler strip
See separate planning notes.



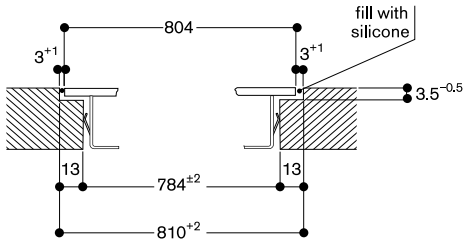
* with filler strip
See separate planning notes.

View from above

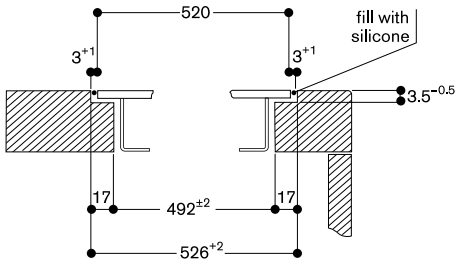


* with filler strip.

Longitudinal section



Cross-section



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

VI 462 111
Stainless steel frame
Width 60 cm

Installation accessories

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

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

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

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

VA 450 600
Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Vario flex induction cooktop 400 series
VI 462

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
2 flex induction cooking areas with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

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

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

Safety
Individual residual heat indicators.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

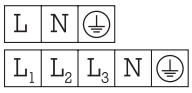
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

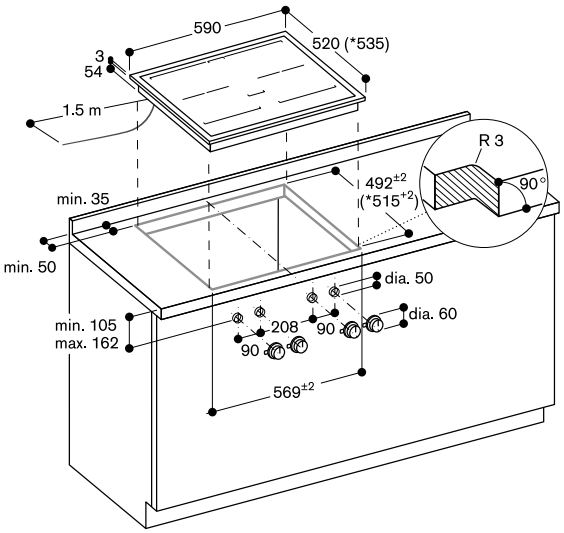
Please read additional planning notes on page 118 – 123.

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

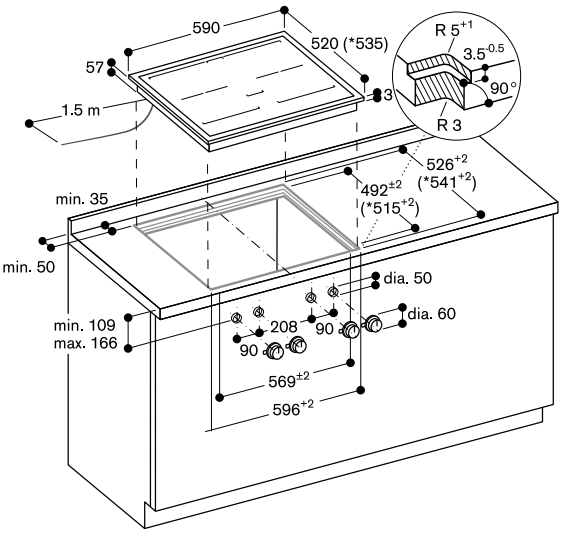
Please read the installation details regarding air ducting on page 188.

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



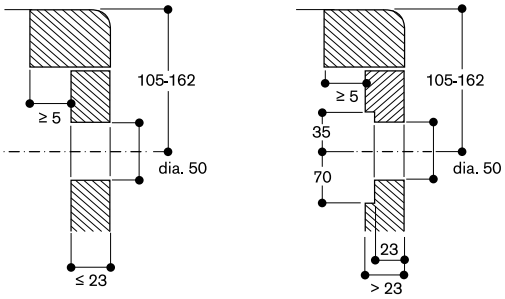


* with filler strip
For further installation options, see the installation instructions.



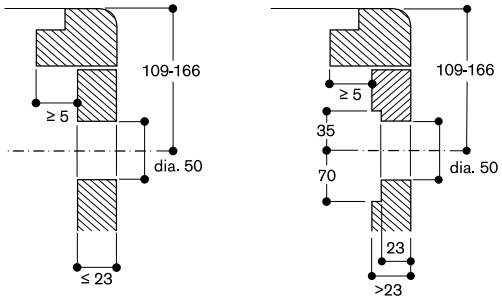
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting



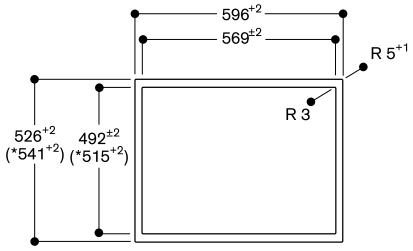
measurements in mm

Installation of the control knob; flush installation



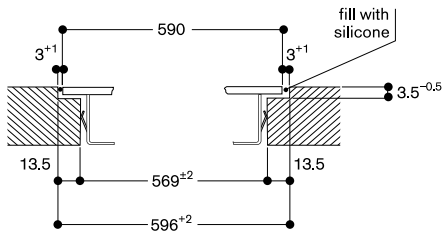
measurements in mm

View from above

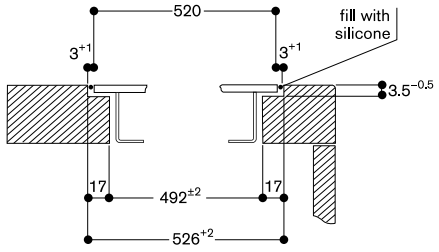


* with filler strip

Longitudinal section



Cross-section



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

VI 414 111
Stainless steel frame
Width 38 cm

Installation accessories

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

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

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

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

VA 450 401
Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

WZ 400 001
Wok attachment for wok pan
Only for Vario induction cooktops.

Vario induction wok 400 series
VI 414

- 32 cm cooking zone with booster function
- Ideal for the original wok pan with round bottom, with wok ring
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

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

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.

Safety
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

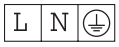
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

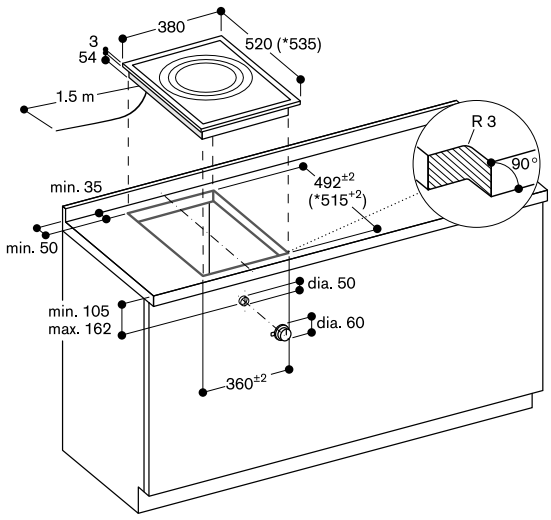
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 188.

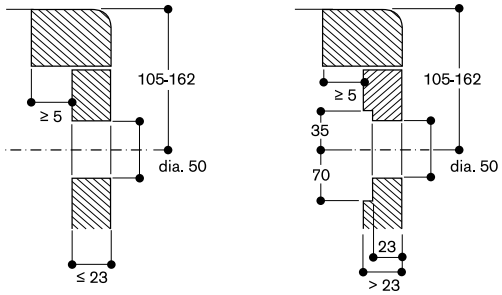
Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.



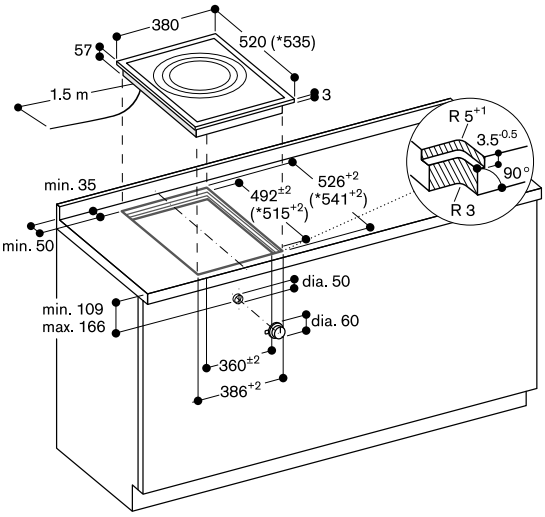


* with filler strip
See separate planning notes.

Installation of the control knob; surface mounting

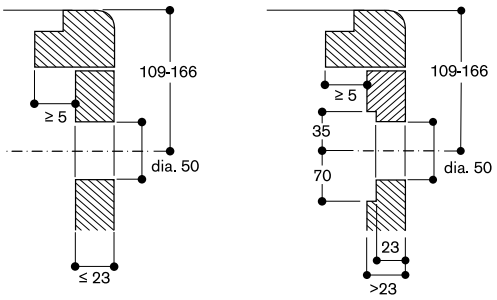


measurements in mm



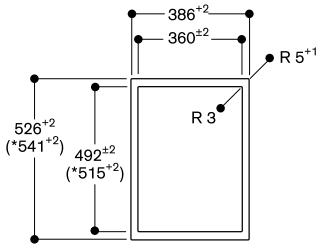
* with filler strip
See separate planning notes.

Installation of the control knob; flush installation



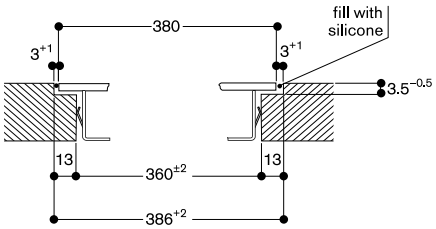
measurements in mm

View from above

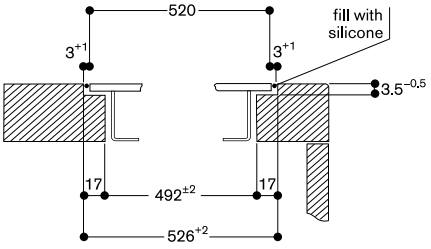


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes “Installation with appliance cover/filler strip”).

Longitudinal section



Cross-section



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

VI 422 111
Stainless steel frame
Width 38 cm

Installation accessories

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

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

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

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

VA 450 401
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
Non-stick coating, ø 15 cm.

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

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

Vario flex induction cooktop 400 series
VI 422

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Precision crafted 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 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).

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

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

Safety
Individual residual heat indicators.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.

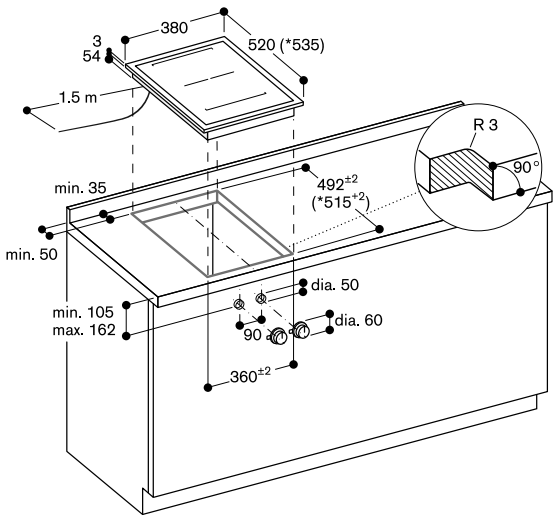
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 118 – 123.

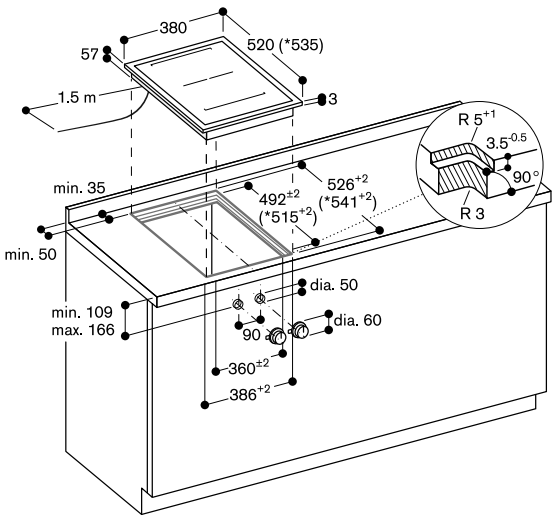
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 10 kg.

Please read the installation details regarding air ducting on page 188.

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

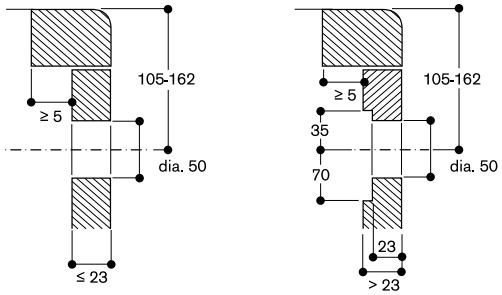


* with filler strip
See separate planning notes.



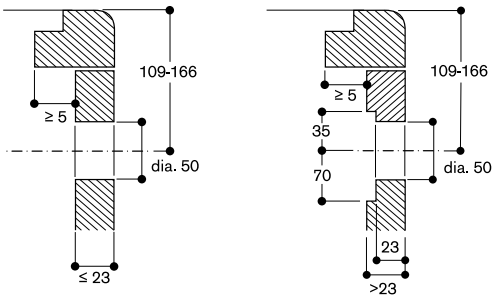
* with filler strip
See separate planning notes.

Installation of the control knob; surface mounting



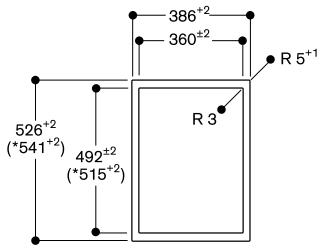
measurements in mm

Installation of the control knob; flush installation



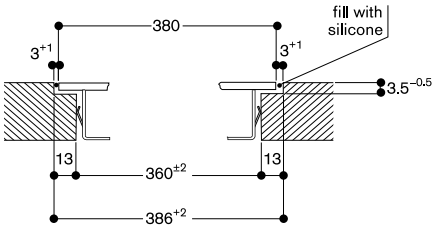
measurements in mm

View from above

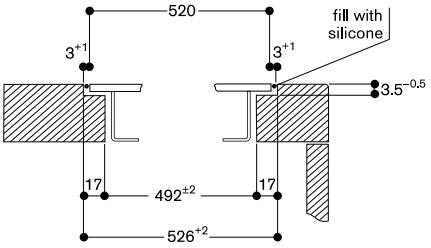


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes “Installation with appliance cover/filler strip”).

Longitudinal section



Cross-section



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

VG 491 111F
Stainless steel
Width 90 cm
Liquid gas 28 – 37 mbar

VG 491 211
Stainless steel
Width 90 cm
Natural gas 20 mbar

Included in the price
1 wok attachment ring

Installation accessories

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

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

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

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

VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Vario gas cooktop 400 series
VG 491

- 5 multi-ring burners, up to 18 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid smooth-surface cast iron pan supports
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
VG 491 111F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 491 211
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up to max. ø 24 cm.

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

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

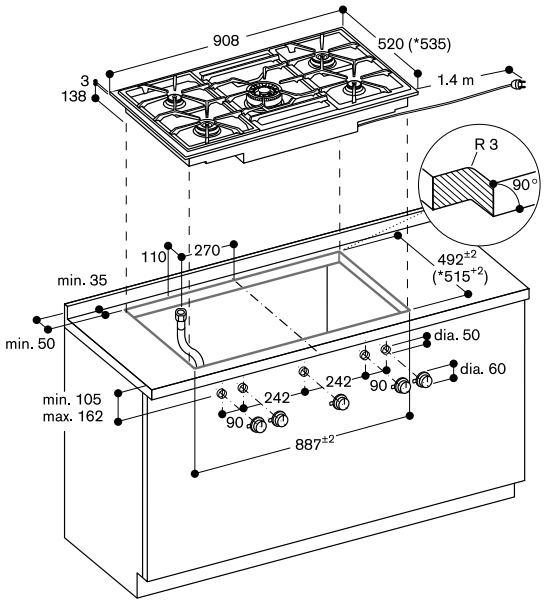
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

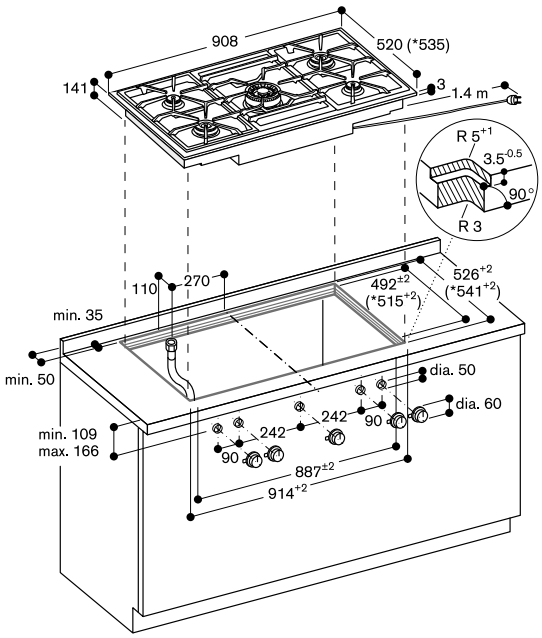
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Installation in a 90 cm wide lower cabinet is required.
The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 32 kg.

Connection
Total connected load gas up to 17.8/18.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.

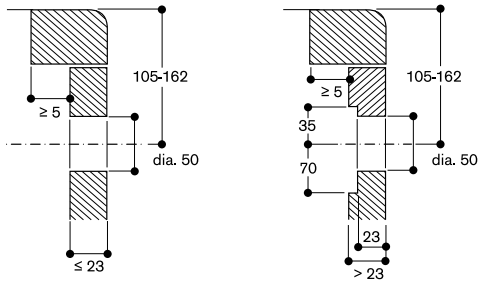


* with filler strip
For further installation options, see the installation instructions.



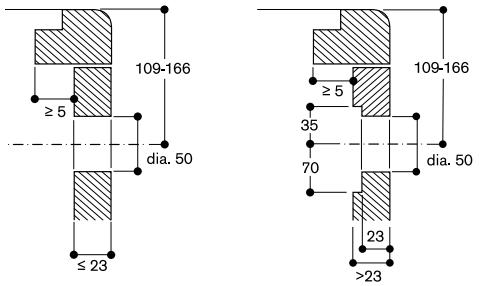
* with filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting



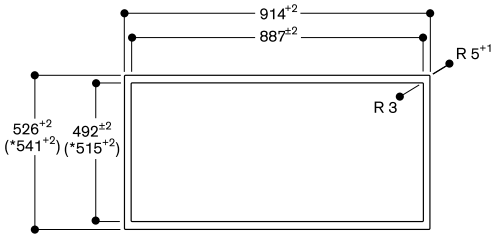
measurements in mm

Installation of the control knob; flush installation



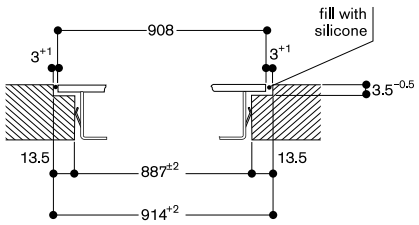
measurements in mm

View from above

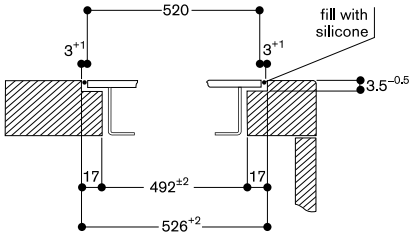


* with filler strip

Longitudinal section



Cross-section



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

VG 415 111F
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 415 211
Stainless steel
Width 38 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price
1 wok attachment ring

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

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

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

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

VA 440 010
Stainless steel appliance cover with mounting strip

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

Special accessories
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Vario gas wok 400 series
VG 415

- Multi-ring burner with up to 6 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
VG 415 111F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up to max. ø 32 cm.

VG 415 211
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up to max. ø 32 cm.

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

Features
Simmer function.
Cast iron pan support with flat, continuous pot surface.
Brass burner rings.

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

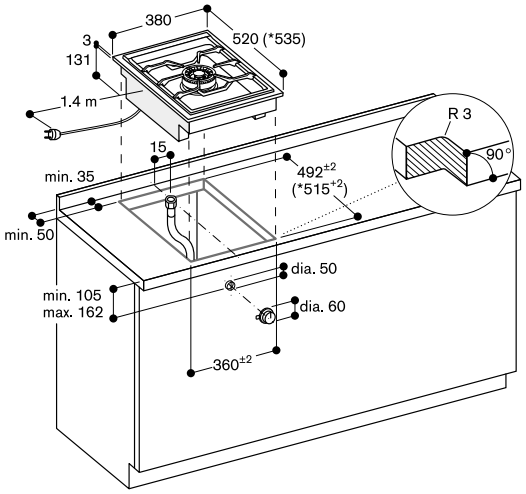
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances.

Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

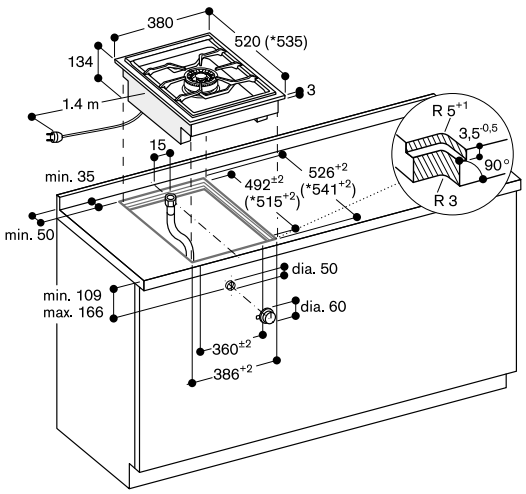
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 15 kg.

Connection
Total connected load gas 5.8/6.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.

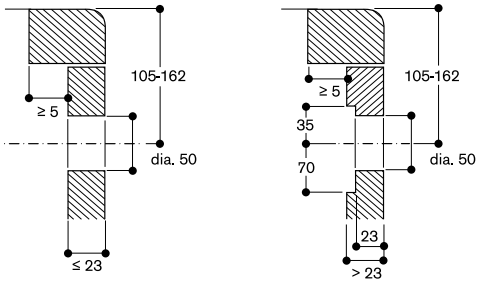


* with appliance cover or filler strip
See separate planning notes.



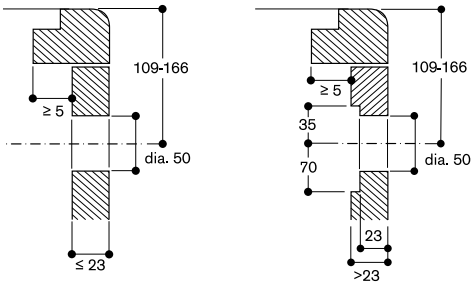
* with appliance cover or filler strip
See separate planning notes.

Installation of the control knob; surface mounting



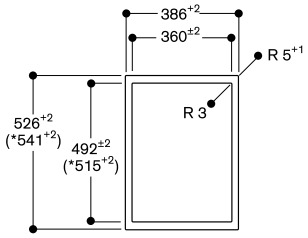
measurements in mm

Installation of the control knob; flush installation



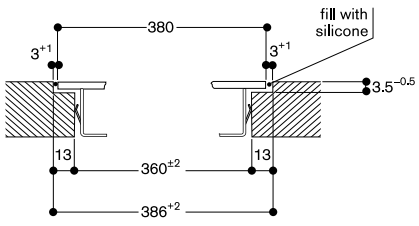
measurements in mm

View from above

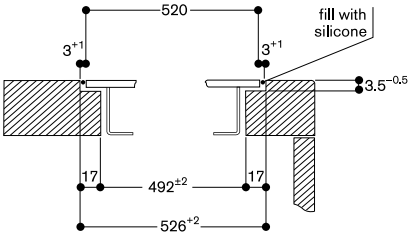


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes “Installation with appliance cover/filler strip”).

Longitudinal section



Cross-section



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

VG 425 111F
Stainless steel
Width 38 cm
Liquid gas 28 – 37 mbar

VG 425 211
Stainless steel
Width 38 cm
Natural gas 20 mbar

Installation accessories

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

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

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

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

VA 440 010
Stainless steel appliance cover with mounting strip

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

Vario gas cooktop 400 series
VG 425

- Multi-ring burner with up to 4 kW
- Full electronic power level regulation on 12 levels
- Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic reignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
VG 425 111F
1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 425 211
1 two-ring high output burner (165 W – 4000 W), suitable for pots up to max. ø 28 cm.
1 two-ring standard output burner (165 W – 2000 W), suitable for pots up to max. ø 24 cm.

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

Features
Simmer function.
Cast iron pan support with flat, continuous pot surface.
Brass burner rings.

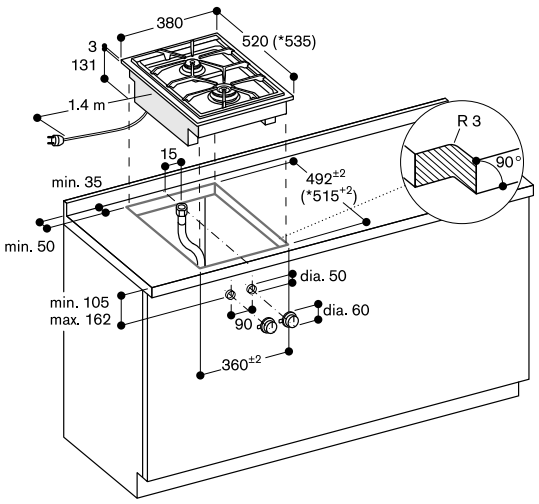
Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances.
Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

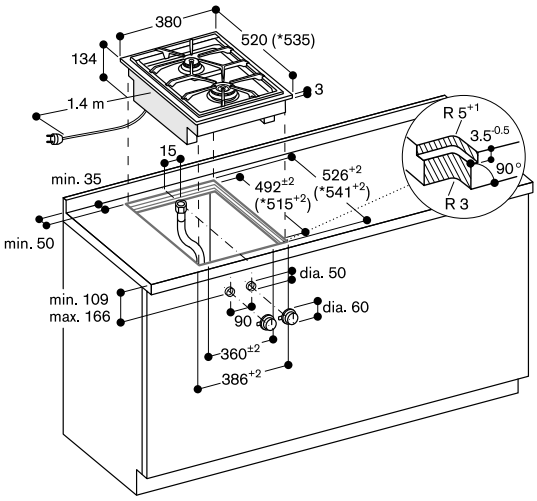
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air baffle AA 414 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 14 kg.

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

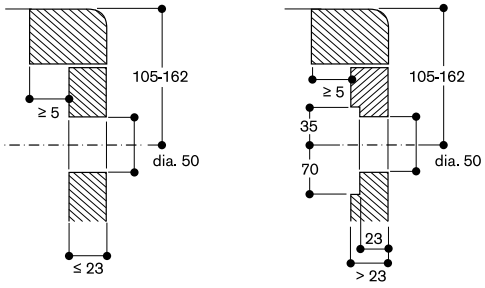


* with appliance cover or filler strip
For further installation options, see the installation instructions.



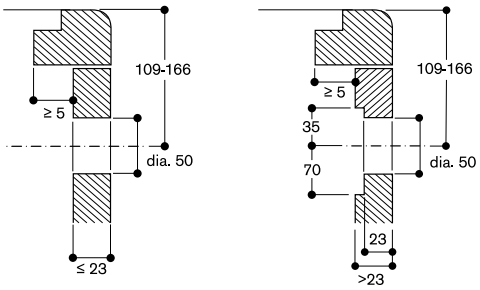
* with appliance cover or filler strip
For further installation options, see the installation instructions.

Installation of the control knob; surface mounting



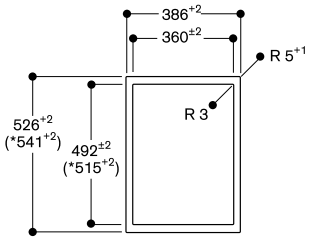
measurements in mm

Installation of the control knob; flush installation



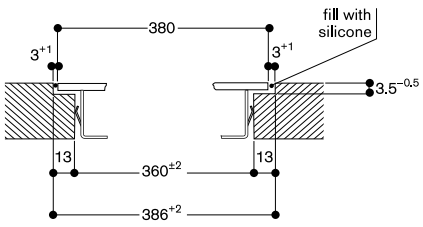
measurements in mm

View from above

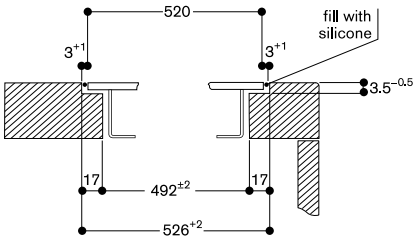


* with appliance cover or filler strip
(observe the front and rear asymmetrical support, see separate notes “Installation with appliance cover/filler strip”).

Longitudinal section



Cross-section



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

VP 414 111
Stainless steel
Width 38 cm

Included in the price
2 spatula

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 440 010
Stainless steel appliance cover with mounting strip
VA 450 400
Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Vario Teppan Yaki 400 series
VP 414

- Cooking directly on the hard-chromed metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Optimum heat distribution
- Solid stainless steel control knob
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
Usable area W 31 x D 44 cm.

Handling
Control knobs with illuminated ring, cooking zone and temperature markings.
Electronic temperature control from 120 °C to 240 °C.

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

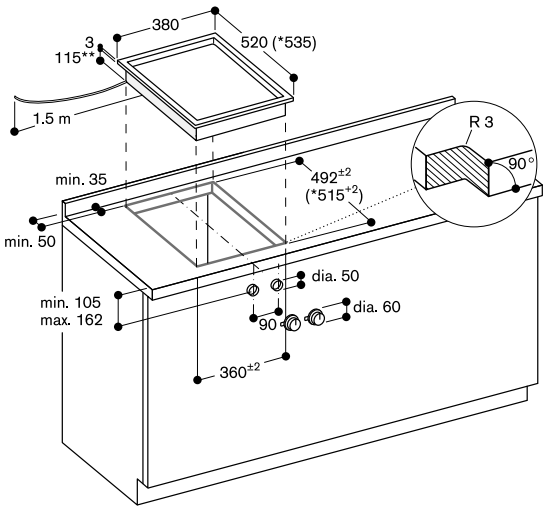
Safety
Safety shut-off.
Residual heat indication.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 118 – 123.

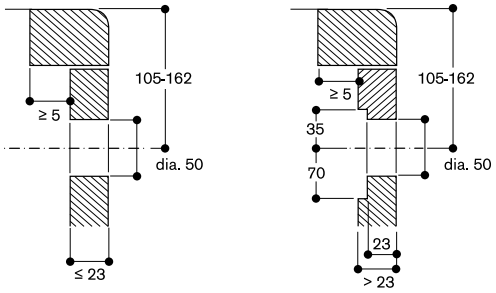
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 13 kg.

Connection
Total connected load 3.0 kW.
Connecting cable 1.5 m without plug.

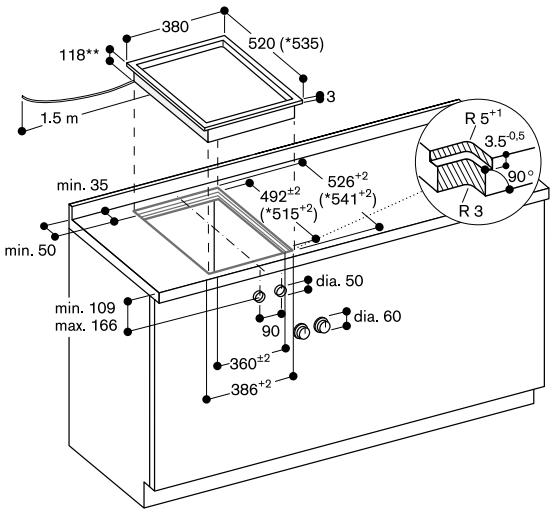


* with appliance cover or filler strip.
See separate planning notes.
** 130 mm in the area of the cable clamp (left, on the rear side).

Installation of the control knob; surface mounting

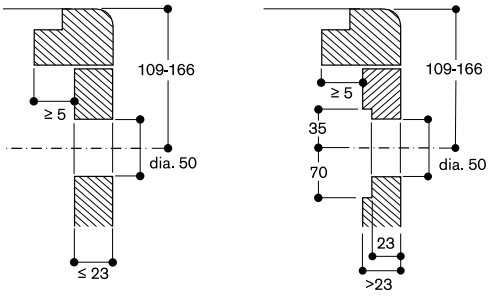


measurements in mm



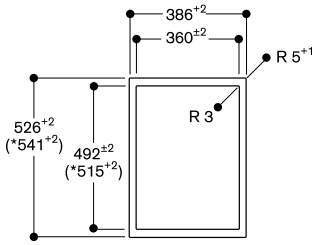
* with appliance cover or filler strip.
See separate planning notes.
** 133 mm in the area of the cable clamp (left, on the rear side).

Installation of the control knob; flush installation



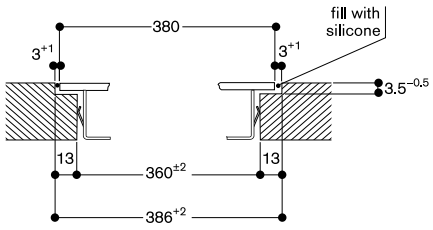
measurements in mm

View from above

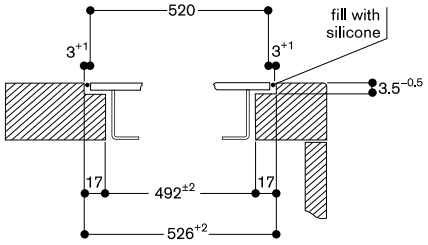


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes “Installation with appliance
cover/filler strip”).

Longitudinal section



Cross-section



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

VR 414 110
Stainless steel
Width 38 cm

Included in the price
1 cast pan, half size
1 grease collecting insert
2 cast grills
1 lava stone
1 cleaning brush

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 440 010
Stainless steel appliance cover with mounting strip
VA 450 400
Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories
LV 030 000
Lava stones for refilling
VA 461 000
Cast pan, enamelled, half size
For Vario electric grill 400 series.
For simultaneous frying and grilling on two separate surfaces.
VA 461 001
Cast pan, enamelled, full size
For Vario electric grill 400 series.
For frying large quantities on one surface.

Vario electric grill 400 series
VR 414

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

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

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

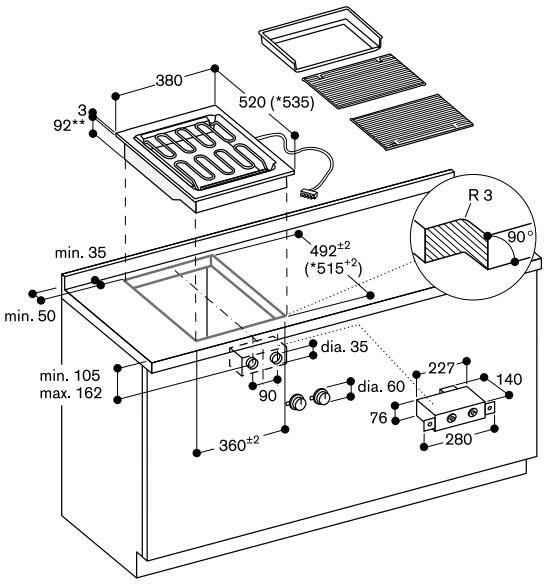
Safety
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

Please read additional planning notes on page 118 – 123.

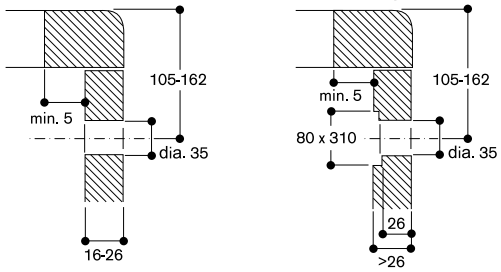
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Built-in control panel to be integrated in the bottom cabinet at drawer level.
Panel thickness 16 – 26 mm.
The drawing "Installation of the control knob" must be observed if the panel is more than 26 mm thick (there must be a recess at the rear).
A minimum lateral clearance of at least 100 mm from adjacent heat-sensitive furniture or from the wall must be observed.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 26 kg.

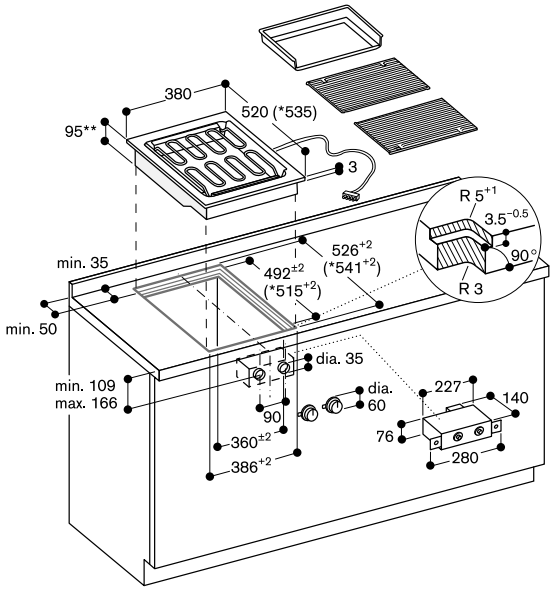
Connection
Total connected load 3.0 kW.
Plan a connection cable.



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

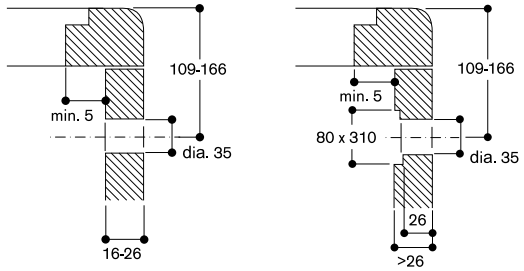
Installation of the control knob; surface mounting



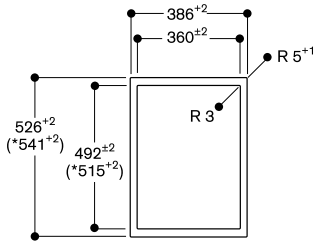


* with appliance cover or filler strip.
See separate planning notes.
** 105 mm in the area of the cable clamp (right, centre).

Installation of the control knob; flush installation

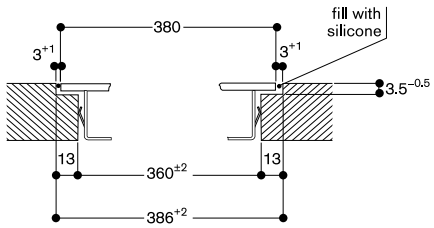


View from above

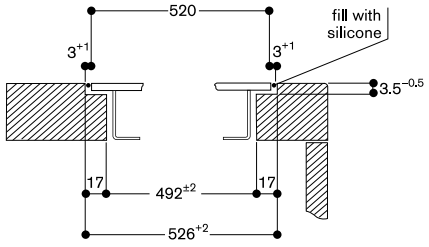


* with appliance cover or filler strip
(observe the front and rear asymmetrical support,
see separate notes “Installation with appliance
cover/filler strip”).

Longitudinal section



Cross-section



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

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

Necessary installation accessories

AA 490 111
Stainless steel control knob

AD 724 042
Connection piece for round pipe DN 150 For VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 724 041
Round duct connection additional adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 854 046
Flat duct system with guidance fins
Connecting piece VL 414 for DN 150 flat

Installation accessories

AS 070 001
Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated

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

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

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

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

VA 450 110
Stainless steel filler strip 11 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Vario downdraft ventilation 400 series
VL 414

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

Features
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
No connecting piece included.

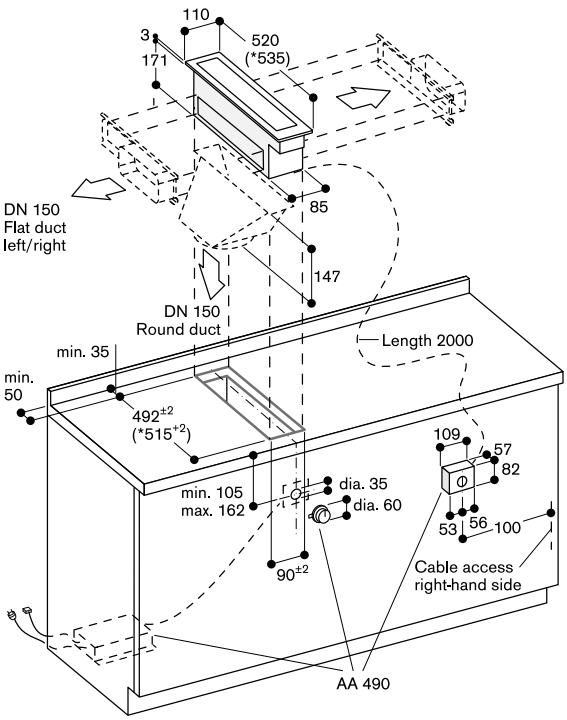
Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency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

Planning notes
Refer to the table on page 289 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
For each VL one remote fan unit is recommended.
Maximum cooktop width between two VL: 60 cm.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from bottom up, clamping range 30-50 mm.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures.
Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.
If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read the installation details regarding air ducting on page 118 – 123.

Please read additional planning notes on page 218 – 221.

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

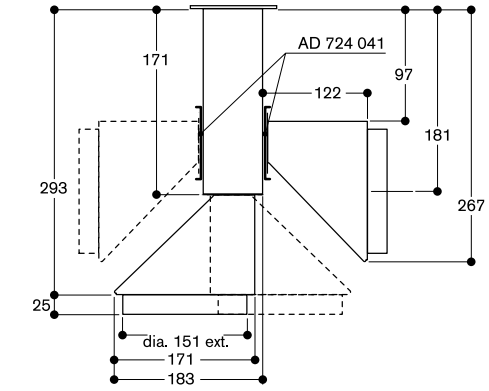


* with filler strip

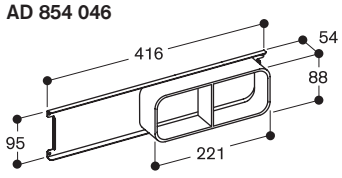
Flat duct pipe connection piece, left/right
DN 150 with AD 854 046
Round duct pipe connection piece, bottom
DN 150 with AD 724 042
Round duct pipe connection piece, left/right
DN 150 with AD 724 042 + AD 724 041

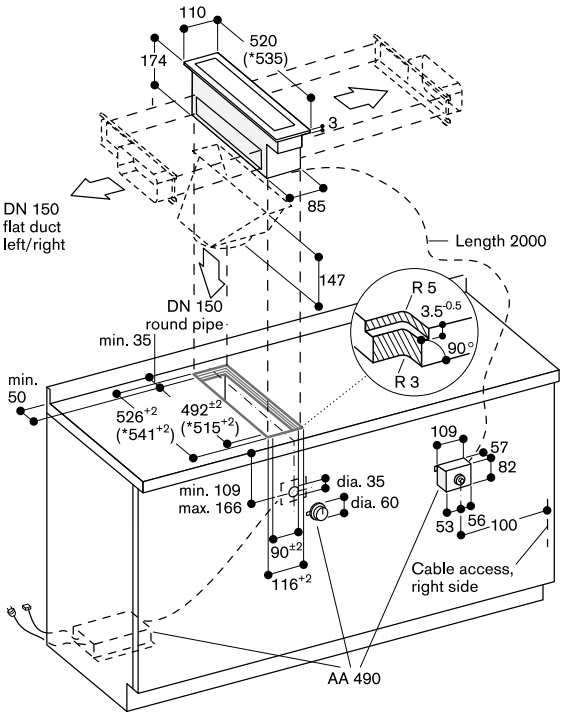
See separate planning notes for
- Positioning of control knob
- Configuration for flexible power distribution

VL 414 with AD 724 042/041



AD 854 046



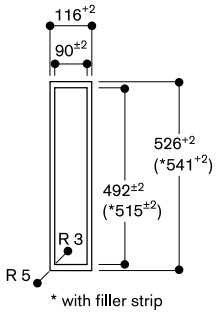


* with filler strip

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

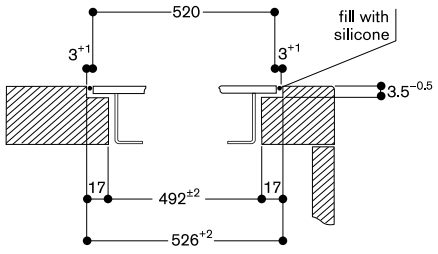
See separate planning notes for
- Positioning of control knob
- Configuration for flexible power distribution

View from above



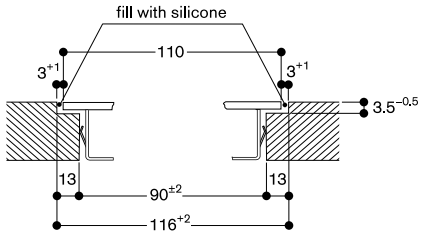
* with filler strip

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

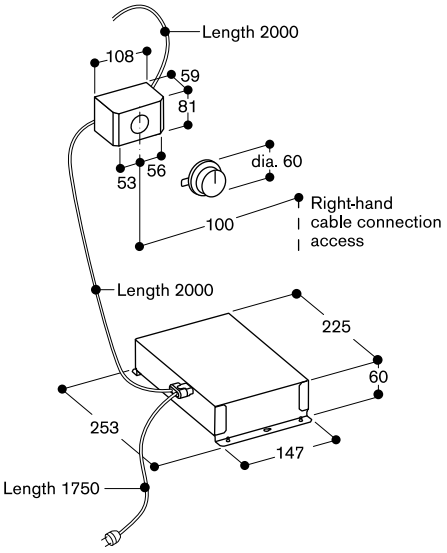
- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling
Control knob with illuminated ring and output marking.

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

Planning notes
The separate electronics housing is to be installed so that it is accessible. Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 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.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Table ventilation 400 series
AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

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 4 x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

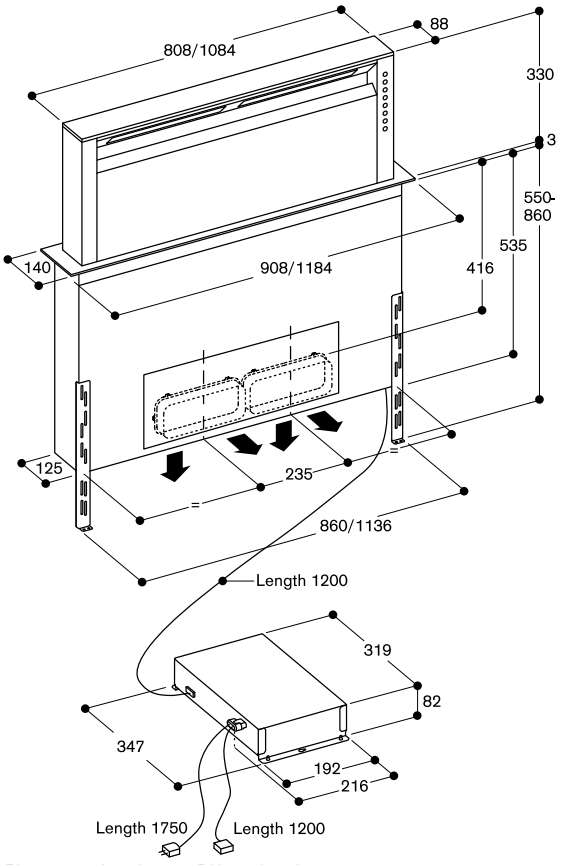
Consumption data
Consumption data is referred to a configuration AL 400 121/AL 400 191 with the remote fan unit AR 400 142.
Energy efficiency class A+/A at a range of energy efficiency classes from A++ to E.
Energy consumption 45.1/49 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency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

Planning notes
Refer to the table on page 288 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if built-in situation permits.
To avoid smoke when frying/grilling refer to the manuals of VR/VP.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 210 – 212.

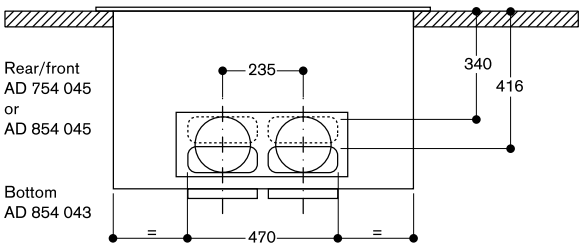
Connection
Total connected load 65/65 W
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



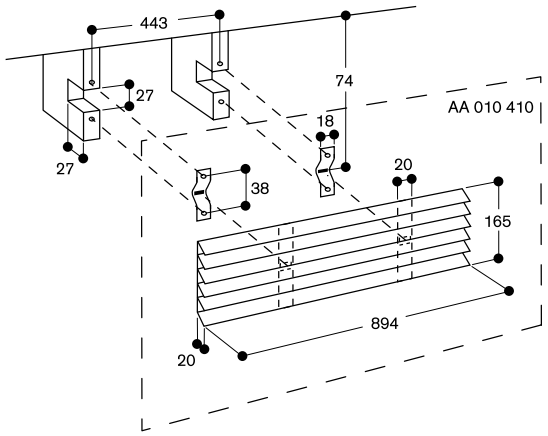
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

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

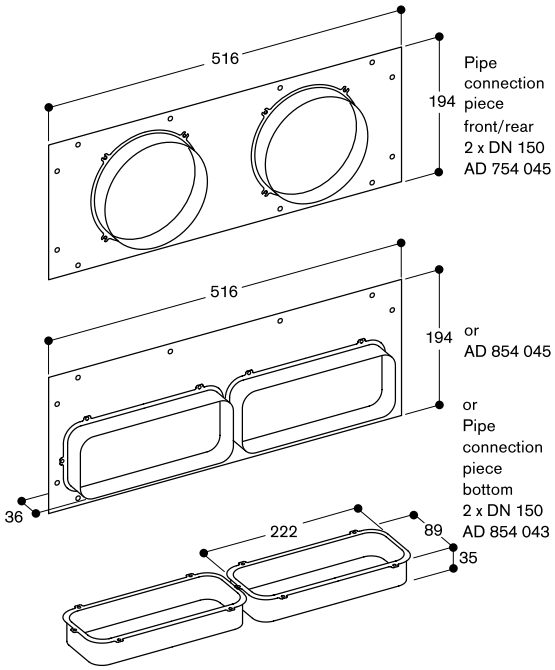
AL 400 connection positions DN 150



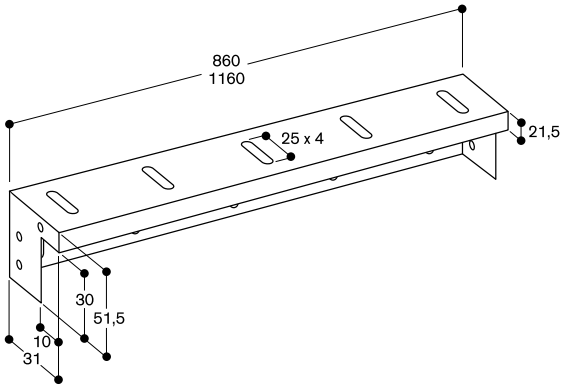
AA 010 410 air exhaust grille



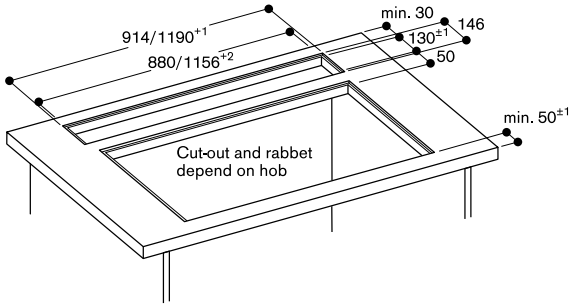
AD 754/854 045 and AD 854 043



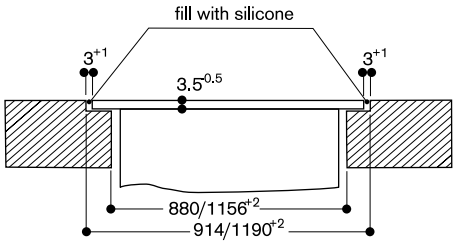
AA 409 401/431 furniture support



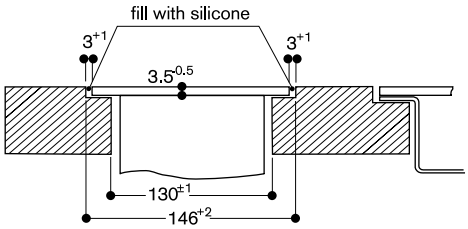
AL 400 installed flush



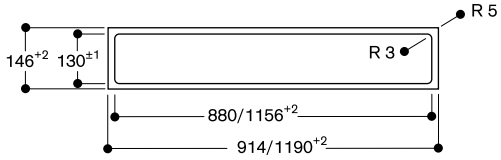
Longitudinal section



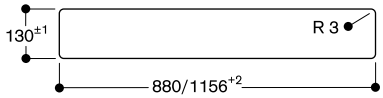
Cross-section



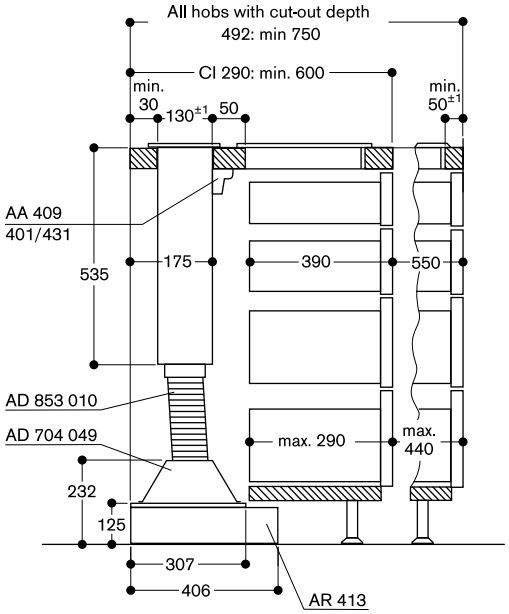
AL 400 cut-out flush-mounted



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



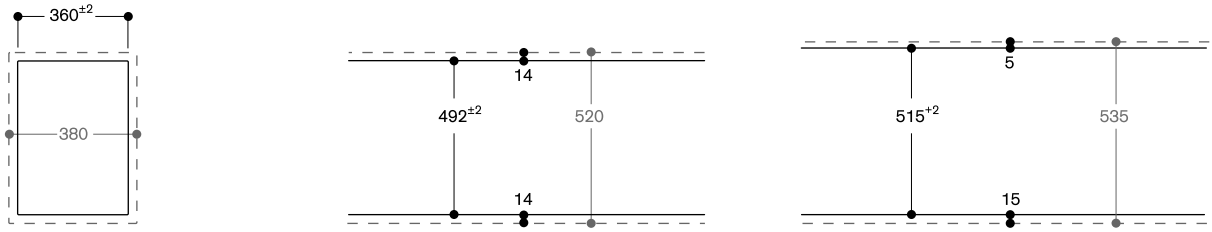
Cut-out dimensions for appliance combinations in the 400 series. Surface mounting.

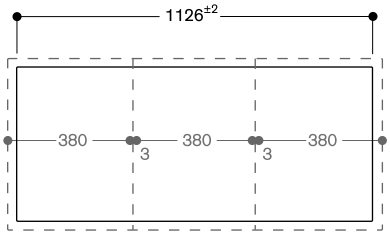
The drawings listed below show the cut-out dimensions for appliance combinations in the 400 series for a surface mounting. While taking into consideration the previous page and the drawings specified below, the installer can define the suitable cut-out dimensions. The combinations listed here are only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

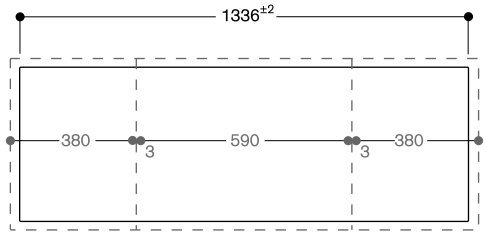
If installing with the VA 440 appliance cover or VA 450 filler strip, take into account the additional space required for the depth.

Sample combinations without VL 414 ventilation element:

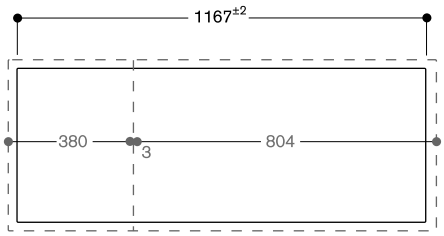




380	Appliance
3	Connection strip
380	Appliance
3	Connection strip
380	Appliance
1146	
-20	Overhang
1126±2	Cut-out



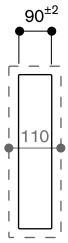
380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
1356	
-20	Overhang
1336±2	Cut-out



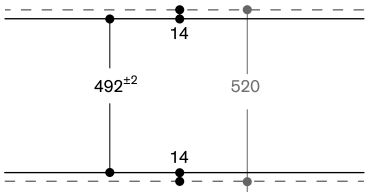
380	Appliance
3	Connection strip
804	Appliance
1187	
-20	Overhang
1167±2	Cut-out

All measurements in mm.

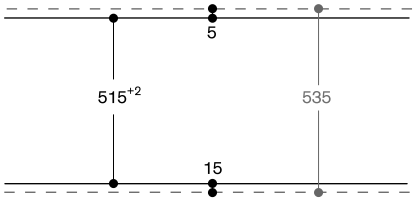
Sample combinations with VL 414 ventilation element:

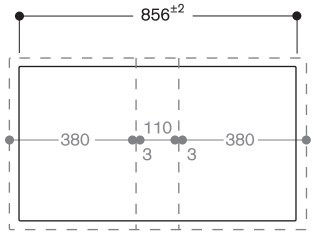


Without cover

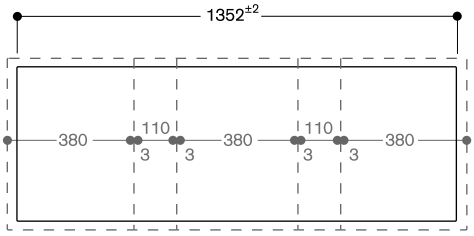


With cover/spacer batten

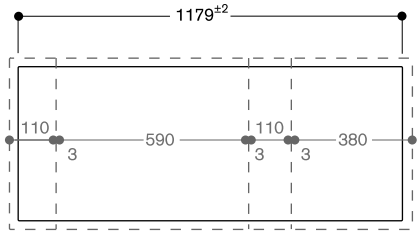




380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
876	
-20	Overhang
856±2	Cut-out



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



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

All measurements in mm.

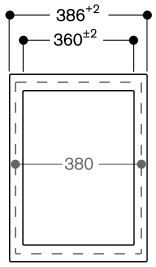
Cut-out dimensions for appliance combinations in the 400 series. Flush mounting.

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.

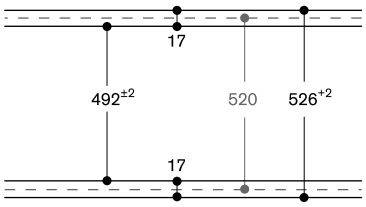
Depending on the installation situation (with or without cover/filler strip), the following connection strips must be provided:
VA 420 000 for a flush mounting **without** appliance cover/filler strip.
VA 420 001 for a flush mounting **with** appliance cover/filler strip.

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.

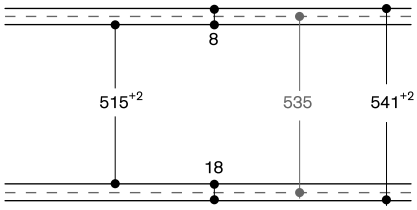
Sample combinations without VL 414 ventilation element:

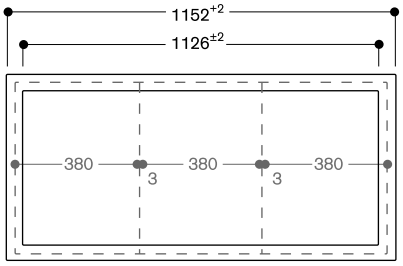


Without cover

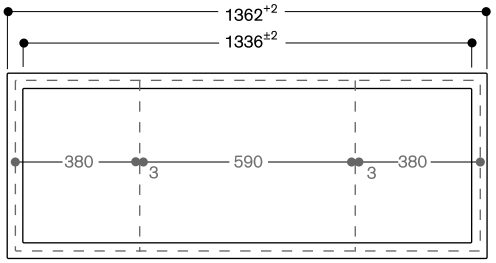


With cover/spacer batten

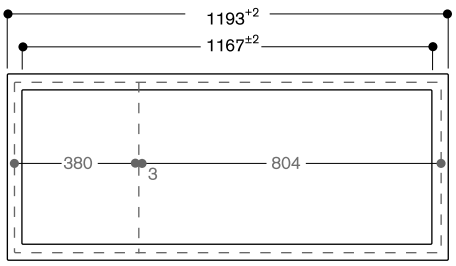




380	Appliance
3	Connection strip
380	Appliance
3	Connection strip
380	Appliance
1146	
-20	Overhang
$1126^{\pm2}$	Cut-out
+20	Overhang
+6	Silicone joint
1152^{+2}	Cut-out with groove



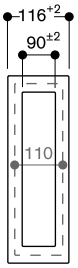
380	Appliance
3	Connection strip
590	Appliance
3	Connection strip
380	Appliance
1356	
-20	Overhang
$1336^{\pm2}$	Cut-out
+20	Overhang
+6	Silicone joint
1362^{+2}	Cut-out with groove



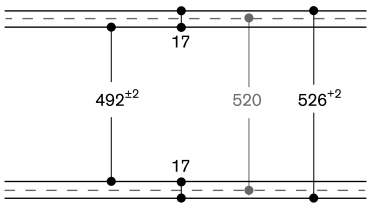
380	Appliance
3	Connection strip
804	Appliance
1187	
-20	Overhang
$1167^{\pm2}$	Cut-out
+20	Overhang
+6	Silicone joint
1193^{+2}	Cut-out with groove

All measurements in mm.

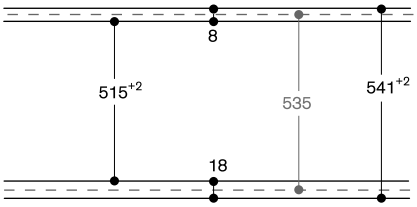
Sample combinations with VL 414 ventilation element:

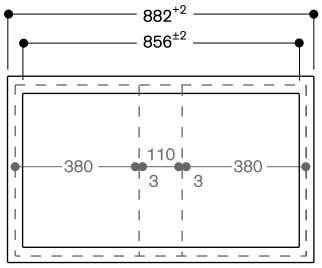


Without cover

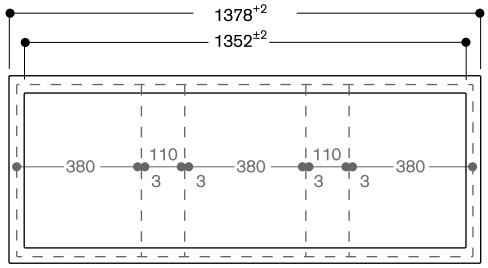


With cover/spacer batten

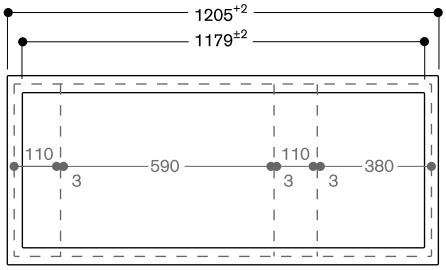




380	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
876	
-20	Overhang
856±2	Cut-out
+20	Overhang
+6	Silicone joint
882+2	Cut-out with groove



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



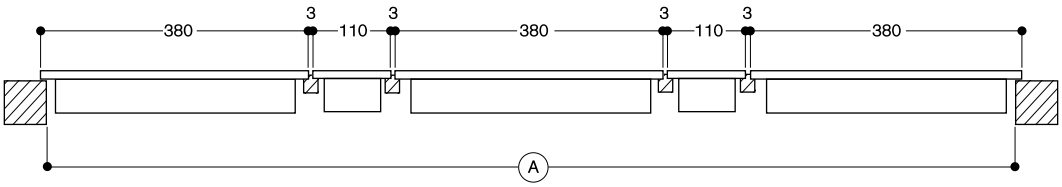
110	VL
3	Connection strip
590	Appliance
3	Connection strip
110	VL
3	Connection strip
380	Appliance
1199	
-20	Overhang
1179±2	Cut-out
+20	Overhang
+6	Silicone joint
1205+2	Cut-out with groove

All measurements in mm.

Cut-out dimensions for appliance combinations in the 400 series. Calculator for calculating the width of the cut-out.

Calculation of the width of the cut-out for a surface mounting

Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.

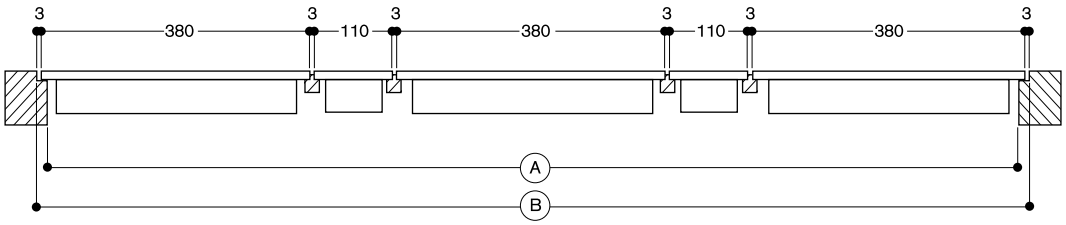


		Example		Your combination
Total width of all appliances	in mm	(3x 380) + (2x 110)	1.360	.....
+ Number of connection strips	x 3 mm	4 x 3	+ 12	.....
– Lateral appliance projection	(10 mm / side)	20	– 20	– 20
(A) Total width of the cut-out	(in mm)		1.352 +/– 2	..... +/– 2

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

Calculation of the width of the cut-out for a flush mounting

Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.

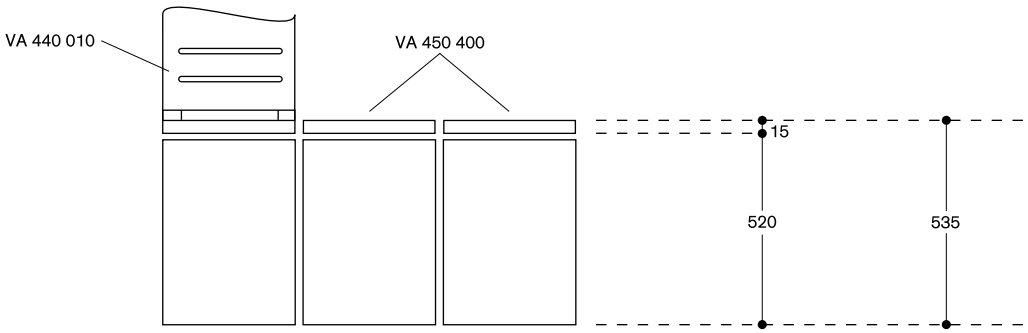


		Example		Your combination
Total width of all appliances	in mm	(3x 380) + (2x 110)	1.360	.....
+ Number of connection strips	x 3 mm	4 x 3	+ 12	.....
– Lateral appliance projection	(10 mm / side)	20	– 20	– 20
(A) Total width of the cut-out	(in mm)		1.352 +/– 2	..... +/– 2
+ Lateral appliance projection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

Installation with appliance cover and filler strip in the 400 series

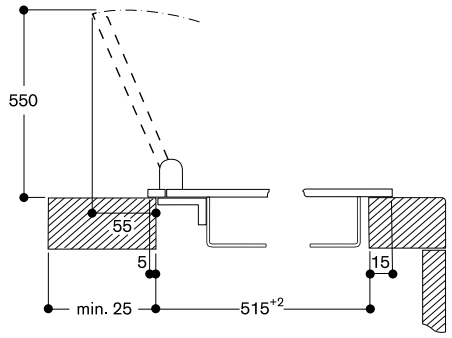
All appliances with a width of 38 cm can be equipped with a stainless steel appliance cover.
If combining several appliances with at least one appliance cover, the VA 450 filler strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



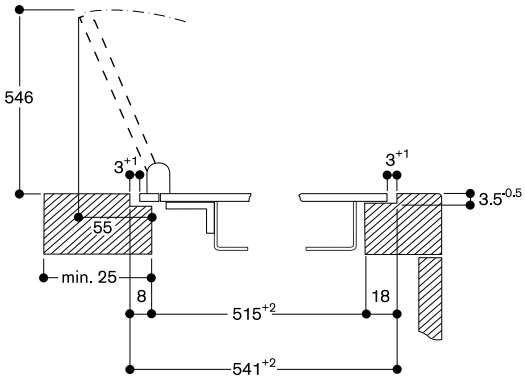
When installing with appliance cover or filler strip, depending on the mounting situation (surface or flush), the following connecting strips must be provided:
VA 420 011 for a **surface mounting** with appliance cover/filler strip.
VA 420 001 for a **flush mounting** with appliance cover/filler strip.

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 262 120
Black control panel
Width 60 cm

Included in the price
1 glass scraper

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
GP 900 001
Stainless steel frying sensor pan Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan Non-stick coating, ø 21 cm.

Vario flex induction cooktop 200 series
VI 262

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

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

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for each cooking area.

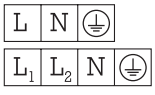
Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

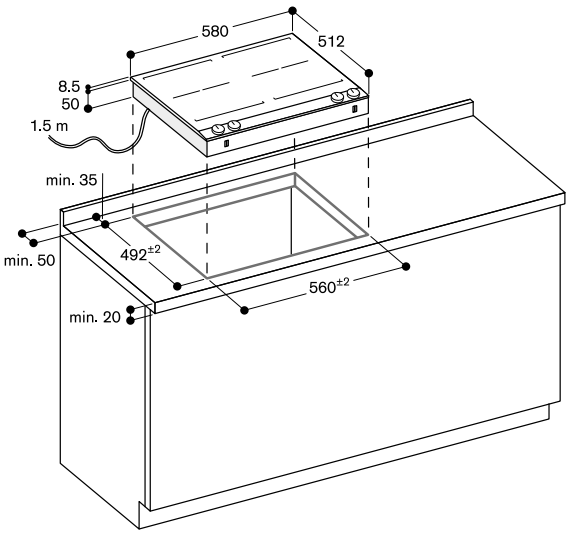
Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 14 kg.

Please read additional planning notes on page 132.

Please read the installation details regarding air ducting on page 188.

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





VI 242 120
Black control panel
Width 38 cm

Included in the price
1 glass scraper

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
GP 900 001
Stainless steel frying sensor pan Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan Non-stick coating, ø 21 cm.

Vario flex induction cooktop 200 series
VI 242

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

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

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

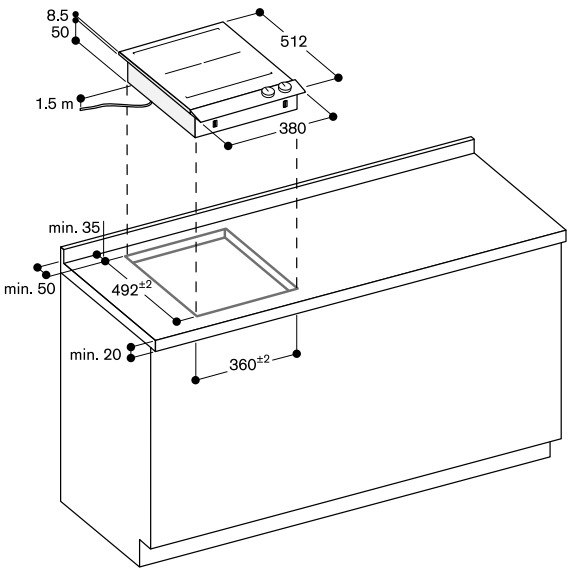
Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

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

Please read additional planning notes on page 132.

Please read the installation details regarding air ducting on page 188.

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



VI 232 120
Black control panel
Width 28 cm

Included in the price
1 glass scraper

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
GP 900 001
Stainless steel frying sensor pan Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan Non-stick coating, ø 21 cm.
VD 200 020
Black appliance cover

Vario flex induction cooktop 200 series
VI 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation

Cooking zones
2 flex induction cooking areas 19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Flex function for rectangular cooking areas.
Frying sensor function.
Pot detection.
Booster function for both cooking areas.

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

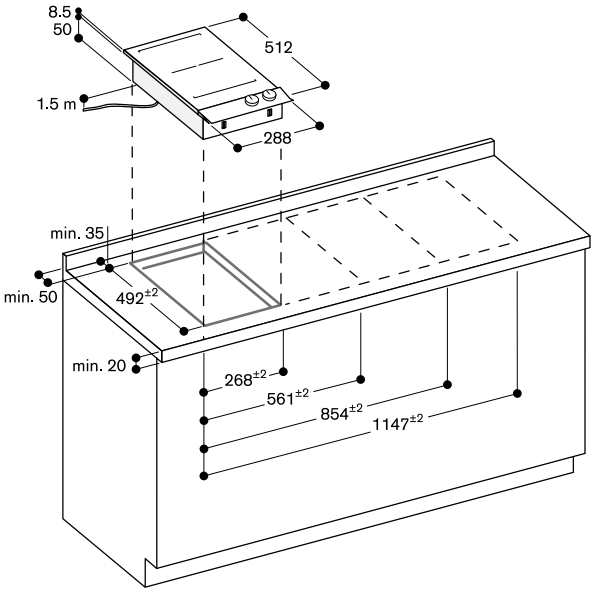
Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 7 kg.

Please read additional planning notes on page 132.

Please read the installation details regarding air ducting on page 188.

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

L N ⏚



VG 264 120F
Black control panel
Width 60 cm
Liquid gas 28 – 37 mbar

VG 264 220
Black control panel
Width 60 cm
Natural gas 20 mbar

Installation accessories

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

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

Vario gas cooktop 200 series
VG 264

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware
- Up to 9.8 kW on 4 burners

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

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

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

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

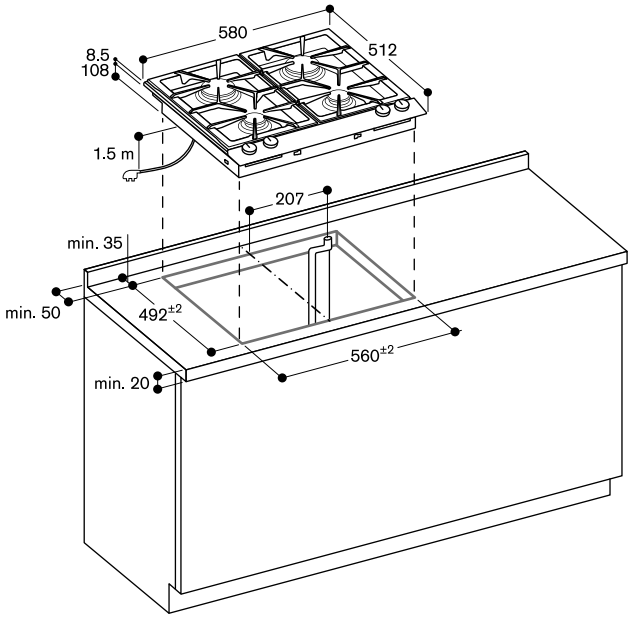
Planning notes
VG 264 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 264 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

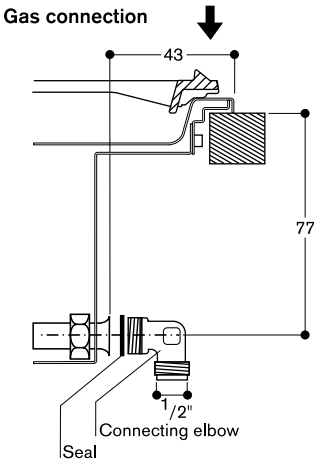
No intermediate shelf required.
Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 132.

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



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



VG 231 120F
Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 231 220
Black control panel
Width 28 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price
1 wok attachment ring

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

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

Special accessories
VD 200 020
Black appliance cover

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Vario gas wok 200 series
VG 231

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Total output up to 6 kW

Cooking zones
VG 231 120F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up to max. ø 30 cm.

VG 231 220
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up to max. ø 30 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

Features
Cast iron pan support.
Brass burner rings.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

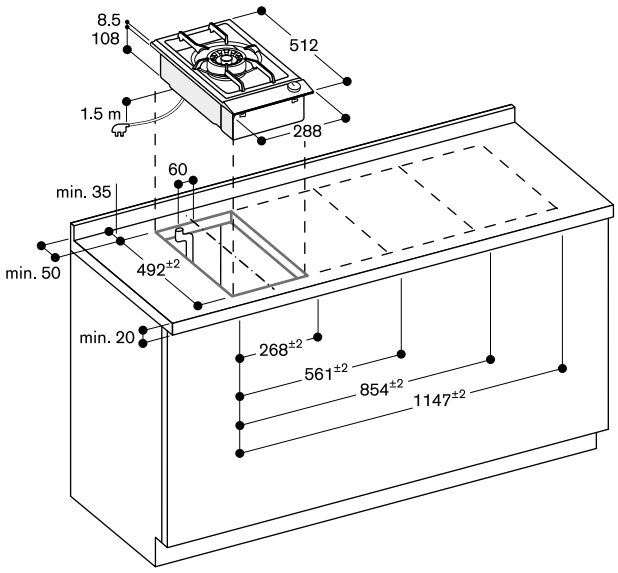
Planning notes
VG 231 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 231 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 11 kg.

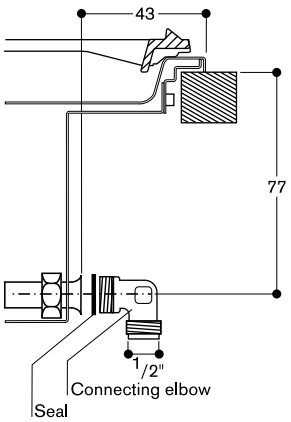
Please read additional planning notes on page 132.

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



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

Gas connection



VG 232 120F
Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar

VG 232 220
Black control panel
Width 28 cm
Natural gas 20 mbar

Installation accessories

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

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

Special accessories

VD 200 020
Black appliance cover

Vario gas cooktop 200 series
VG 232

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast pan supports for easy and safe positioning of cookware

Cooking zones
1 high output burner (560 W - 3000 W), suitable for pots up to max. ø 22 cm.
1 standard burner (380 W – 1900 W), suitable for pots up to max. ø 20 cm.

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

Features
Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

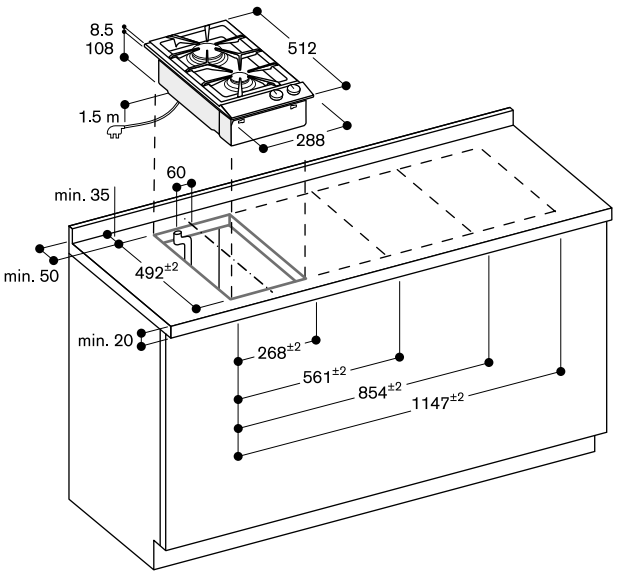
Planning notes
VG 232 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 232 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

Special nozzles for natural gas 20 mbar can be ordered as spare parts.
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 9 kg.

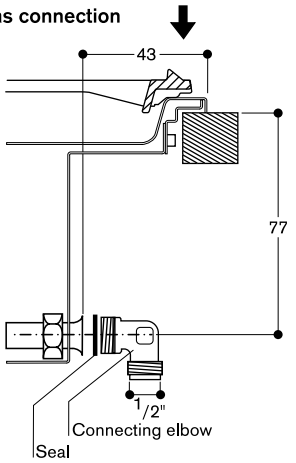
Please read additional planning notes on page 132.

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



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

Gas connection



VP 230 120
Black control panel
Width 28 cm

Included in the price
1 spatula

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
VD 200 020
Black appliance cover

Vario Teppan Yaki 200 series
VP 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- Cooking directly on the metal surface, without any pots or pans
- Exact temperature control up to 240 °C
- Keeping warm setting

Cooking zones
Useable area: 844 cm².

Handling
Control knobs with illuminated ring.
Integrated control panel.
Electronic temperature control from 140 °C to 240 °C.

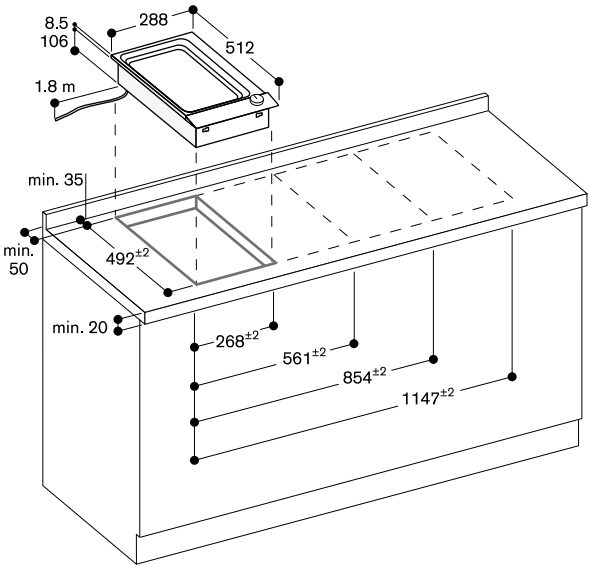
Features
Heating element with 1800 W.
Keeping warm setting.
Cleaning stage.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes
The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 150 mm.
Appliance can be snapped into the worktop from above.
A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 10 kg.

Please read additional planning notes on page 132.

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



VR 230 120
Black control panel
Width 28 cm

Included in the price
1 grease collecting insert
1 cast grill
1 lava stone
1 cleaning brush

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series
VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

Special accessories
LV 030 000
Lava stones for refilling
VD 200 020
Black appliance cover

Vario electric grill 200 series
VR 230

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Control panel for comfortable and secure operation
- 2 zones, separately controlled
- Open cast grill, lava stones

Handling
Control knobs with illuminated ring.
Integrated control panel.
9 switching levels.

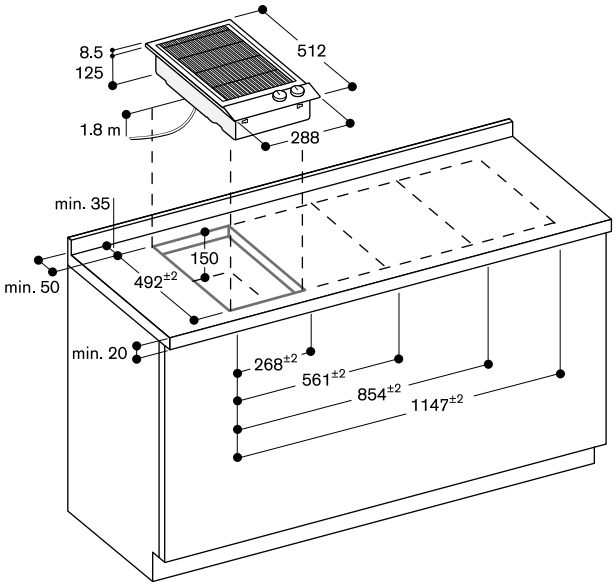
Features
2 separately controllable swing-out grilling elements (1500 W).
Join function.
Cast grill.
Stainless steel lavastone container and grease collecting insert, dishwasher-safe.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes
Appliance can be snapped into the worktop from above.
A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 15 kg.

Please read additional planning notes on page 132.

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



VL 200 120
Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

Installation accessories

AD 410 040
Flexibel connecting piece for VL 200 DN 150 flat

AD 851 041
Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

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

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

Special accessories

LS 041 001
Ventilation moulding for VL 200 next to gas appliance
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Vario downdraft ventilation 200 series VL 200

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

Features
Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Large-scale metal grease filter with high grease absorption.
Grease filter, dishwasher-safe.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

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

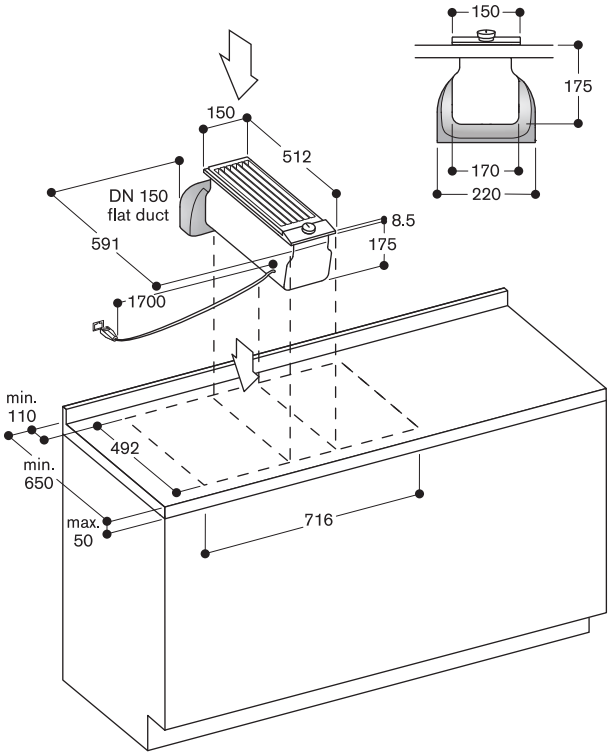
Planning notes
Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.
Air extraction in combination with remote fan unit AR 403 122.
Please refer to page 297 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
For each VL one remote fan unit is recommended.
Maximum cooktop width between 2 VL: 60 cm.
If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.

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

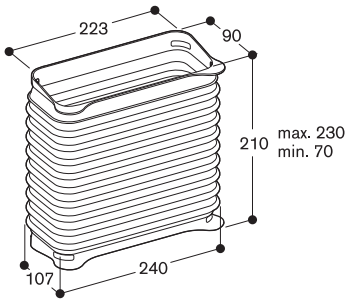
Please read additional planning notes on page 132.

Please read the installation details regarding air ducting on page 244 – 246.

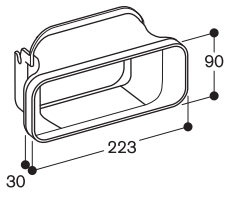
Connection
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

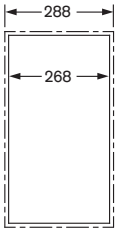


Cut-out dimensions for cooktop combinations in the 200 series

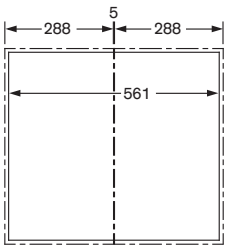
The drawings below show the cut-out dimensions for cooktop combinations of the 200 series.
The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

Cut-out dimensions for the Vario 200 series

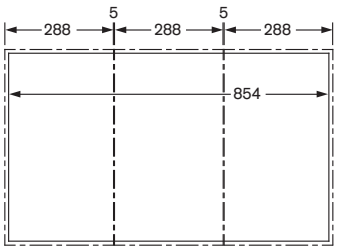
288	Appliance
– 20	Overhang
268	Cut-out



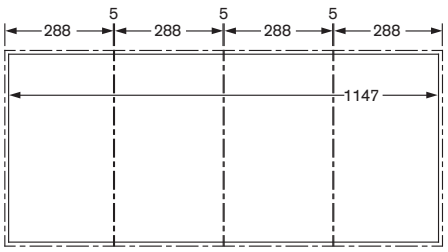
288	Appliance
5	VV 200
288	Appliance
581	
– 20	Overhang
561	Cut-out



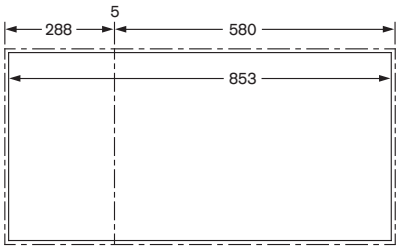
288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
874	
– 20	Overhang
854	Cut-out



288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
5	VV 200
288	Appliance
1.167	
– 20	Overhang
1.147	Cut-out

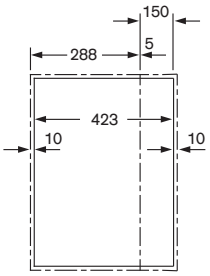


288	Appliance
5	VV 200
580	Appliance
873	
– 20	Overhang
853	Cut-out

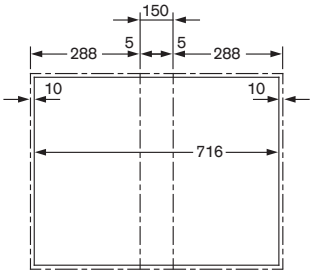


Cut-out dimensions for the Vario 200 series with downdraft

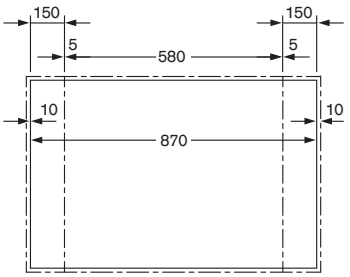
288	Appliance
5	VV 200
150	VL 200
443	
– 20	Overhang
	(10 + 10)
423	Cut-out



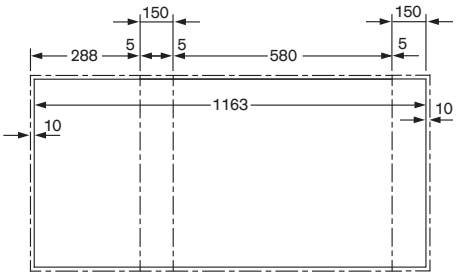
288	Appliance
5	VV 200
150	VL 200
5	VV 200
288	Appliance
736	
– 20	Overhang
	(10 + 10)
716	Cut-out



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



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



Accessories and special accessories for Vario cooktops 400 series

LV 030 000
Lava stone for refilling

VA 440 010
Stainless steel appliance cover with mounting strip

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

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

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.

WZ 400 001
Wok attachment for wok pan

AA 414 010
Ventilation moulding for use in combination with gas cooktops

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

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

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

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

VV 401 000
25 mm connecting strip for use in combination with other Vario cooking appliances in the 400 series in sections of the previous Vario 400 cooking series.
Not suitable for appliance combinations with the VL 414 downdraft ventilation.
For surface mounting, without appliance cover.

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

VA 450 401
Stainless steel filler strip 38 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

VA 450 600
Stainless steel filler strip 60 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

VA 450 800
Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

AD 724 042
Connection piece for round pipe DN 150
For VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 724 041
Round duct connection additional adaptor for VL 414 on the side
Metal zinc plated
DN 150 round
One piece needed for each VL 414 to be connected to round ducts DN 150 to the left/right.

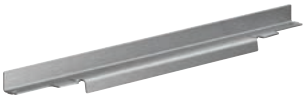
AD 854 046
Flat duct system with conducting fins
Connection piece VL 414 for DN 150 flat rectangular
Allows for long duct runs with highest efficiency due to soft duct shape and conducting fins within the duct bends
Compact installation height even with DN 150 allows integration in floor constructions

Accessories and special accessories for Vario cooktops 200 series

LV 030 000
Lava stone for refilling

VD 200 020
Black appliance cover

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



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

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

Vario induction cooktops 400 series

Appliance type		Flex induction cooktop	Flex induction cooktop	Full surface induction cooktop
Stainless steel frame				CX 492 110
Stainless steel frame 3 mm for surface or flush installation		VI 492 111	VI 482 111	
Dimensions				
Width	(cm)	90	80	90
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	6
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	–
Flex induction cooking areas 19x24 cm (2200, with booster 3700 W) / linked together 38x24 cm (3300, with booster 3700 W)		–	–	–
Automatic extension up to 30cm/32cm width (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		–	–	6
Short-term timer		•	•	•
Stopwatch		•	•	•
Residual heat indicator		•	•	•
Child lock / safety shut-off / display cleaning protection		–/•/–	–/•/–	•/•/•
Options menu		•	•	•
Hood control		–	–	•[2]
Integrated WiFi module for digital services (Home Connect).		–	–	•[3]
Accessories				
Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)			–	GN 232 110[1]
Teppan Yaki plate made of multi ply material, GN2/3 (for full surface induction)			–	GN 232 230[1]
Frying sensor pan ø 15 cm		GP 900 001[1]	GP 900 001[1]	–
Frying sensor pan ø 19 cm		GP 900 002[1]	GP 900 002[1]	–
Frying sensor pan ø 21 cm		GP 900 003[1]	GP 900 003[1]	–
Frying sensor pan ø 28 cm		GP 900 004[1]	GP 900 004[1]	–
Cooking sensor		–	–	• / CA 060 300[1]
Black magnetic knob for induction cooktop series 200		–	–	–
Wok attachment for for wok pan		WZ 400 001[1]	–	–
Wok pan		WP 400 001[1]	–	–
Connection				
Total connected load electric	(kW)	11.1	7.4	7.4

• Standard. – Not available.

[1] Special accessories.

[2] In Combination with suitable hood.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Full surface induction cooktop	Flex induction cooktop	Flex induction cooktop	Induction Wok
CX 482 110			
	VI 462 111	VI 422 111	VI 414 111
80	60	38	38
•/–/–	•/–/–	•/–/–	•/–/–
–	•	•	•
–/–	•/–	•/–	•/–
5	4	2	1
•	–	–	–
–	4	2	–
–	–	2	–
–	1/–	–	–
–	–	–	1
17	12	12	12
–	•	•	•
•/–	–/•	–/•	–/•
–	4	2	1
•	–	–	–
•/•	•/–	•/–	•/–
•	–	–	–
5	–	–	–
•	•	•	•
•	•	•	•
•	•	•	•
•/•/•	–/•/–	–/•/–	–/•/–
•	•	•	•
•[2]	–	–	–
•[3]	–	–	–
GN 232 110[1]	–	–	–
GN 232 230[1]	–	–	–
–	GP 900 001[1]	GP 900 001[1]	–
–	GP 900 002[1]	GP 900 002[1]	–
–	GP 900 003[1]	GP 900 003[1]	–
–	GP 900 004[1]	–	GP 900 004[1]
• / CA 060 300[1]			
–			
–	–	–	WZ 400 001[1]
–	–	–	WP 400 001[1]
7.4	7.4	3.7	3.7

Vario induction cooktops 200 series

Appliance type		Flex induction cooktop	Flex induction cooktop	Flex induction cooktop
		VI 262 120	VI 242 120	VI 232 120
Surface-mounted / flush installation / welded		•/–/–	•/–/–	•/–/–
Dimensions				
Width	(cm)	60	38	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	2	2
Full surface induction cooktop		–	–	–
Flex induction cooking areas 19x21 cm (2200, with booster 3700 W) / linked together 38x21 cm (3300, with booster 3700 W)		–	–	2
Flex induction cooking areas 19x23 cm (2200, with booster 3700 W) / linked together 38x23 cm (3300, with booster 3700 W)		4	–	–
Flex induction cooking areas 19x24 cm (2200, with booster 3700 W) / linked together 38x24 cm (3300, with booster 3700 W)		–	2	–
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		4	2	2
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 ø 15 cm		GP 900 001[1]	GP 900 001[1]	GP 900 001[1]
Frying sensor pan ø 19 cm		GP 900 002[1]	GP 900 002[1]	GP 900 002[1]
Frying sensor pan ø 21 cm		GP 900 003[1]	GP 900 003[1]	GP 900 003[1]
Frying sensor pan ø 28 cm		–	–	–
Cooking sensor		–	–	–
Black appliance cover		–	–	VD 200 020[1]
Connection				
Total connected load	(kW)	7.4	3.7	3.7

• Standard. – Not available.

[1] Special accessory.

Vario gas cooktops 400 series

Appliance type		Gas cooktop	Gas cooktop	Gas wok	Gas wok	Gas cooktop	Gas cooktop
		VG 491 111F	VG 491 211	VG 415 111F	VG 415 211	VG 425 111F	VG 425 211
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	38	38	38	38
Operation							
Knobs in furniture front / integrated control panel		•/–	•/–	•/–	•/–	•/–	•/–
Cooking zones							
Number of cooking zones		5	5	1	1	2	2
Multi-ring wok burner (300 – 5800 W)		1	–	1	–	–	–
Multi-ring wok burner (300 – 6000 W)		–	1	–	1	–	–
Two-ring high output burner (165 – 4000 W)		2	2	–	–	1	1
Two-ring standard output burner (165 – 2000 W)		2	2	–	–	1	1
Features							
Number of output levels		12	12	12	12	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	1-part	1-part	1-part	1-part
Accessories							
Wok attachment ring		•	•	•	•	–	–
Wok pan		WP 400 001[1]	WP 400 001[1]	WP 400 001[1]	WP 400 001[1]	–	–
Stainless steel appliance cover		–	–	VA 440 010[1]	VA 440 010[1]	VA 440 010[1]	VA 440 010[1]
Connection							
Total connected load gas (up to)	(kW)	17.8	18.0	5.8	6.0	6.0	6.0
Total connected load electric	(W)	15.0	15.0	15.0	15.0	15.0	15.0

• Standard. – Not available.

[1] Special accessory.

Vario gas cooktops 200 series

Appliance type		Gas cooktop	Gas cooktop
		VG 264 120F	VG 264 220
Frame brushed stainless steel 3 mm / brushed / shot blasted		–/–/•	–/–/•
Surface-mounted / flush installation / welded		•/–/–	•/–/–
Liquid gas 28-37 mbar / natural gas 20 mbar		•[2]/–	–/•[3]
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 (300 - 5800W)		–	–
Multi-ring wok burner (300 - 6000W)		–	–
High output burner (560 – 3000 W)		2	2
Standard burner (380 – 1900 W)		2	2
Features			
Number of output levels		9	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		2-part	2-part
Accessories			
Wok attachment ring		–	–
Wok pan		–	–
Black appliance cover		–	–
Connection			
Total connected load gas (up to)	(kW)	9.8	9.8
Total connected load electric	(W)	4.0	4.0

• Standard. – Not available.

[1] Special accessory.

[2] Nozzles for natural gas 20 mbar can be ordered as spare parts.

[3] Nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

[4] Nozzles for liquid gas 50 mbar can be ordered as spare parts.

Gas wok	Gas wok	Gas cooktop	Gas cooktop
VG 231 120F	VG 231 220	VG 232 120F	VG 232 220
–/–/•	–/–/•	–/–/•	–/–/•
•/–/–	•/–/–	•/–/–	•/–/–
•[2]/–	–/•[3]	•[2]/–	–/•[3]
28	28	28	28
–/•	–/•	–/•	–/•
1	1	2	2
1	–	–	–
	1	–	–
–	–	1	1
–	–	1	1
9	9	9	9
–	–	–	–
–/•	–/•	–/•	–/•
–	–	–	–
–	–	–	–
•	•	•	•
–	–	–	–
1-part	1-part	1-part	1-part
•	•	–	–
WP 400 001[1]	WP 400 001[1]	–	–
VD 200 020[1]	VD 200 020[1]	VD 200 020[1]	VD 200 020[1]
5.8	6.0	4.9	4.9
1.0	1.0	2.0	2.0

Vario special cooktops 400 and 200 series

Appliance type		Teppan Yaki	Electric grill
		VP 414 111	VR 414 110
Frame brushed stainless steel 3 mm / brushed / shot blasted		•/–/–	•/–/–
Surface-mounted / flush installation / welded		•/•/–	•/•/–
Dimensions			
Width	(cm)	38	38
Operation			
Knobs in furniture front / integrated control panel		•/–	•/–
Cooking zones			
Number of cooking zones		2	2
Output	(kW)	2 x 1.5	2 x 1.5
Temperature range	(C°)	120 – 240	–
Features			
Number of output levels		12	12
Electronic temperature control		•	•
Gentle fat melting stage		–	–
Cold oil zone		–	–
Foaming edge		–	–
Capacity	(l)	–	–
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 stone		–	•
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		–	–
Stainless steel appliance cover		VA 440 010[1]	VA 440 010[1]
Black appliance cover		–	–
Cleaning brush		–	•
Spatula		2	–
Drain installation set		–	–
Connection			
Total connected load	(kW)	3.0	3.0

• Standard. –Not available.

[1] Special accessory.

Teppan Yaki	Electric grill
VP 230 120	VR 230 120
–/–/•	–/–/•
•/–/–	•/–/–
28	28
–/•	–/•
1	2
1.8	2 x 1.5
140 – 240	–
12	9
•	–
–	–
–	–
–	–
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•	•
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–	–
–/•	–/•
–	–
–	–
–	–
–	–
VD 200 020[1]	VD 200 020[1]
–	•
1	–
–	–
1.8	3.0

The cooktops

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CG 492 111F
Stainless steel
Width 100.2 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

CG 492 211
Stainless steel
Width 100.2 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price
1 wok attachment ring

Necessary installation accessories
CA 429 410
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 400 series
CG 492

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

Cooking zones
CG 492 111F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up to max. ø 24 cm.

CG 492 211
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up to max. ø 24 cm.

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

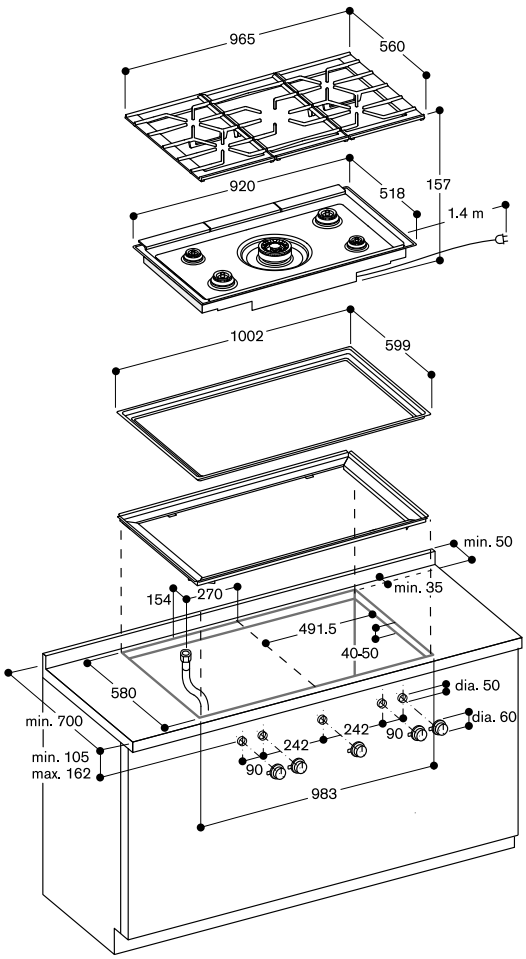
Features
Simmer function.
Three-part cast iron pan support with flat, continuous pot surface, on the same level as the worktop.
Brass burner rings.

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

Planning notes
The frame set (necessary installation accessory) can be sent in advance to the manufacturer of the stainless steel or granite worktop for fitting.
Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance is not operable without power supply).
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
Minimum worktop depth 70 cm.

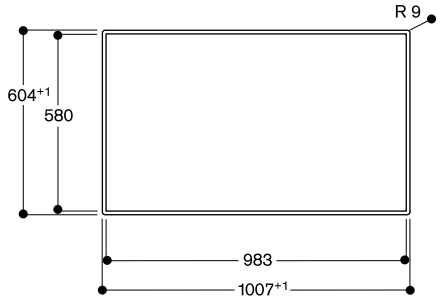
Air intake from above.
No intermediate shelf required.
Due to the separate frame welded into the worktop, all parts remain fully accessible.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
The appliance can be fixed from above.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
The combination with VL 414 is not recommended, since the air extraction from the centre burner cannot be guaranteed due to the distance.
Appliance weight: approx. 35 kg.

Connection
Total connected load gas 17.8/18.0 kW.
Total connected load electric 15.0/15.0 W.
Connecting cable 1.4 m with plug.

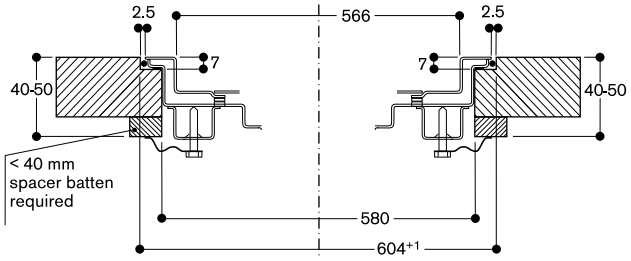


For further installation options, see the installation instructions

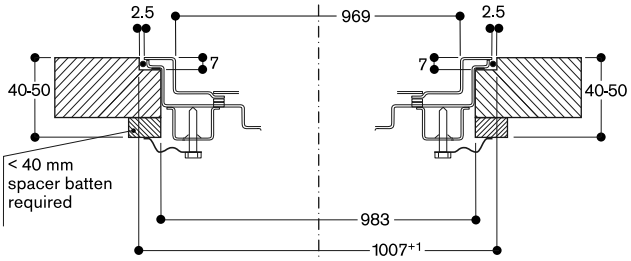
View from above



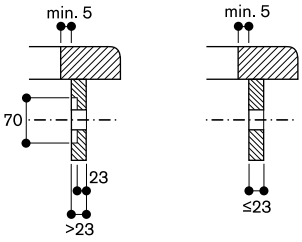
Cross-section



Longitudinal section



Installation of the control knob



VG 295 120F
Black control panel
Width 90 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

VG 295 220
Black control panel
Width 90 cm
Natural gas 20 mbar
Wok burner with up to 6 kW

Included in the price
1 wok attachment ring

Special accessories
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series
VG 295

- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Solid smooth-surface cast iron pan supports
- Up to 18 kW on 5 burners

Cooking zones
VG 295 120F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(170 W – 2000 W), suitable for pots up to max. ø 24 cm.

VG 295 220
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up to max. ø 32 cm.
2 two-ring high output burners
(170 W – 4000 W), suitable for pots up to max. ø 28 cm.
2 two-ring standard burners
(170 W – 2000 W), suitable for pots up to max. ø 24 cm.

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

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

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

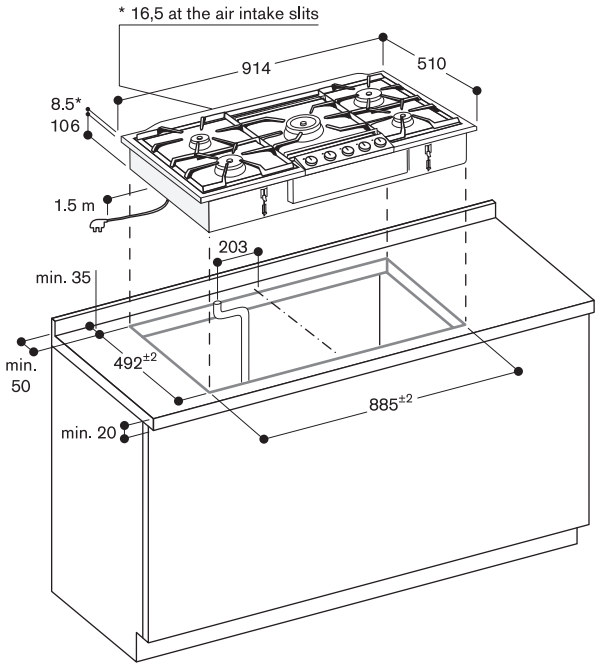
Planning notes
VG 295 120F
Special nozzles for natural gas 20 mbar can be ordered as spare parts.

VG 295 220
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

No intermediate shelf required.
Appliance can be snapped into the worktop from above.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
Installation in a 90 cm wide lower cabinet is required.
A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.

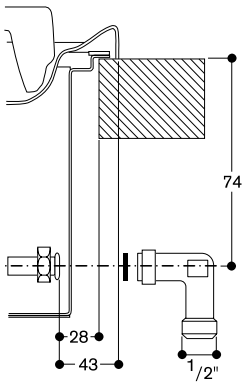
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 31 kg.

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



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

Gas connection



CG 291 210
Stainless steel
Width 90 cm
Natural gas 20 mbar
Nozzles for liquid gas 28-30/37 mbar included

Included in the price
1 cross support for espresso
1 wok attachment ring

Special accessories
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series
CG 291

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

Cooking zones
1 multi-ring wok burner (300 W – 5000 W).
1 high output burner (500 W - 3000 W), suitable for pots up to max. 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.

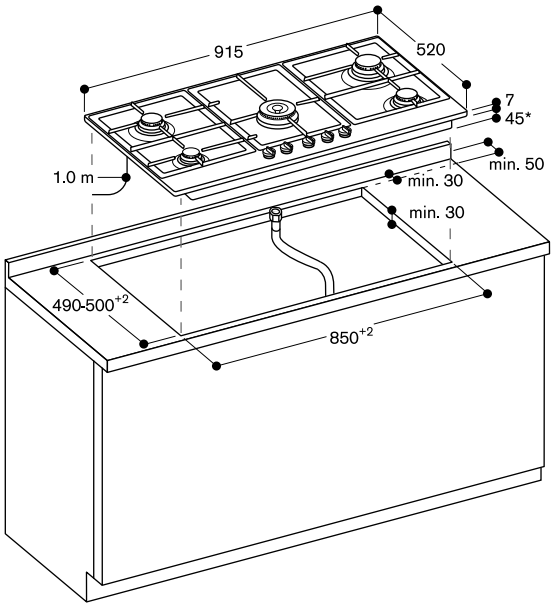
Handling
Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

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

Safety
Thermoelectric safety pilot.

Planning notes
The cooktop can be surface-mounted.
Special nozzles can be ordered as spare parts.
Installation in a 85 cm niche or a 88 cm niche with the included spacers.
Air intake from above.
Intermediate shelf is required.
Appliance must be fixed from underneath.
A minimum clearance of at least 150 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.
Appliance weight: approx. 19 kg.

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



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

CG 261 210
Stainless steel
Width 60 cm
Natural gas 20 mbar
Nozzles for liquid gas 28-30/37 mbar included

Included in the price
1 cross support for espresso
1 wok attachment ring

Special accessories
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø 36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series
CG 261

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

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

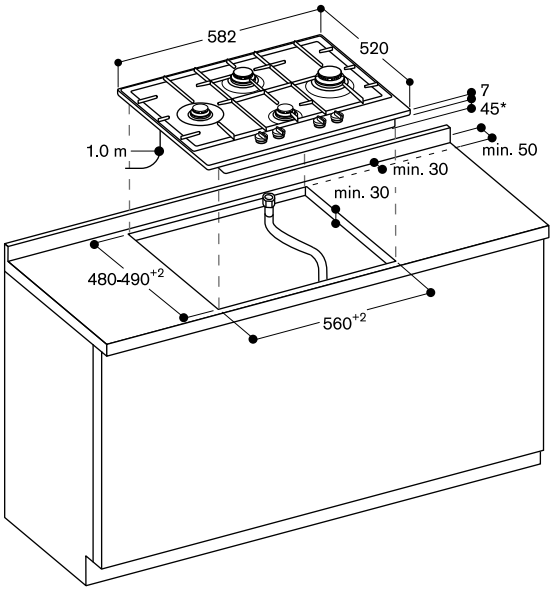
Handling
Control knobs with cooking zone and output level markings for 9 levels.
One-handed operation.
Electric ignition.

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

Safety
Thermoelectric safety pilot.

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

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



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

CX 492 100
Frameless
Width 90 cm

Included in the price
1 Cooking sensor for temperature regulation

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

GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 492

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones
One unique cooking surface of 3200 cm^2.
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

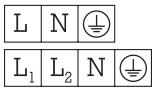
Please read additional information on Home Connect on page 420.

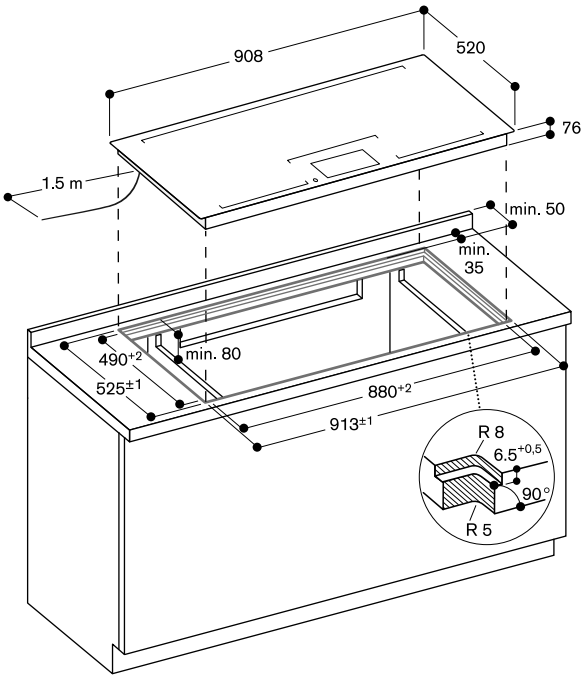
Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 31 kg.

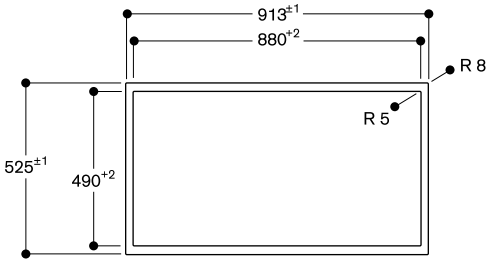
Please read the installation details regarding air ducting on page 188.

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

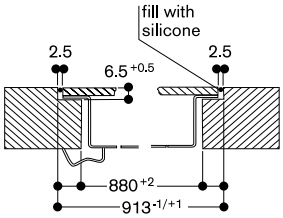




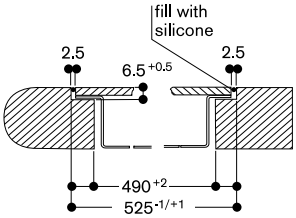
View from above



Longitudinal section



Cross section



CX 492 110
Stainless steel frame
Width 90 cm

Included in the price
1 Cooking sensor for temperature regulation

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 492

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Precision crafted 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 3200 cm².
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

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

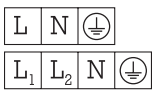
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

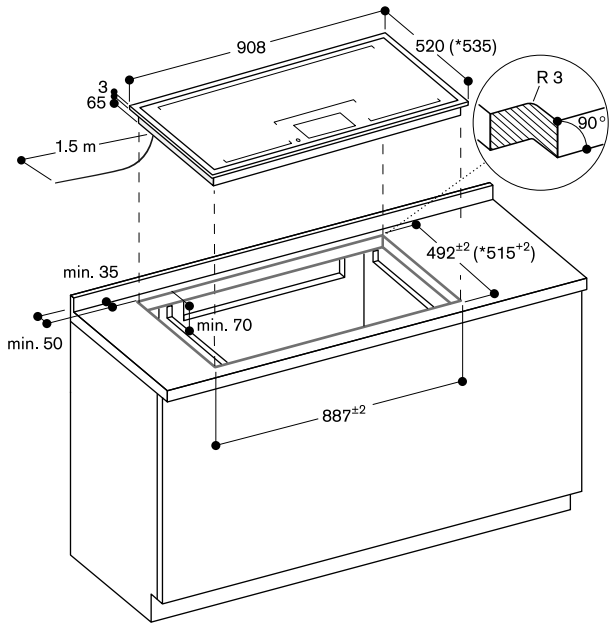
Please read additional planning notes on page 118 – 123.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance can be snapped into the worktop from above.
Appliance weight: approx. 31 kg.

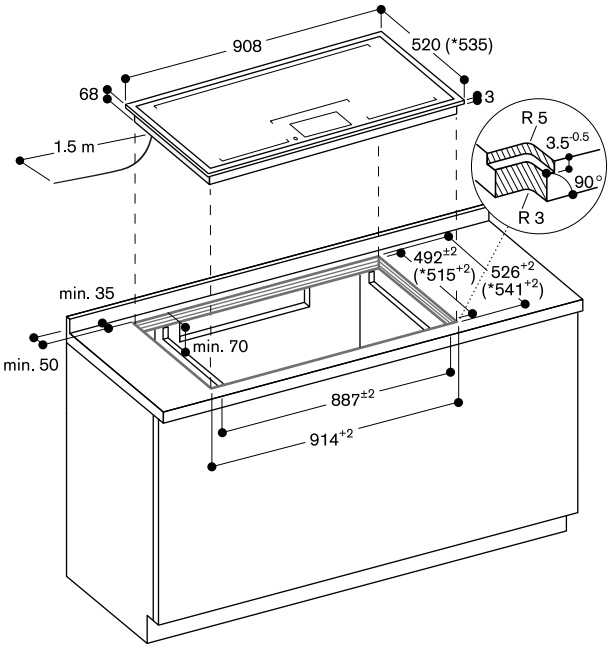
Please read the installation details regarding air ducting on page 188.

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



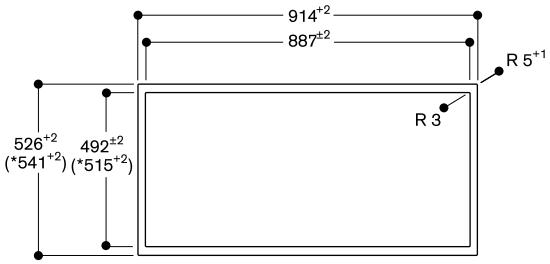


* with filler strip
See separate planning notes.



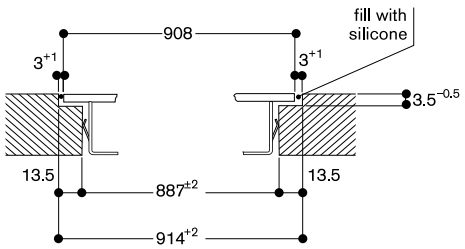
* with filler strip
See separate planning notes.

View from above

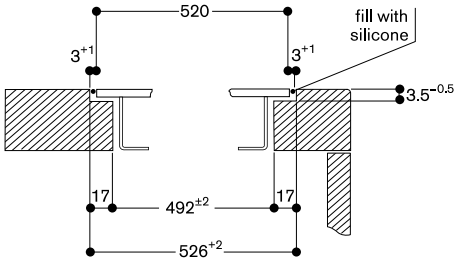


* with filler strip

Longitudinal section



Cross-section



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

CX 482 100
Frameless
Width 80 cm

Included in the price
1 Cooking sensor for temperature regulation

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

GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 482

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

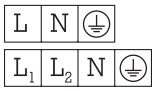
Please read additional information on Home Connect on page 420.

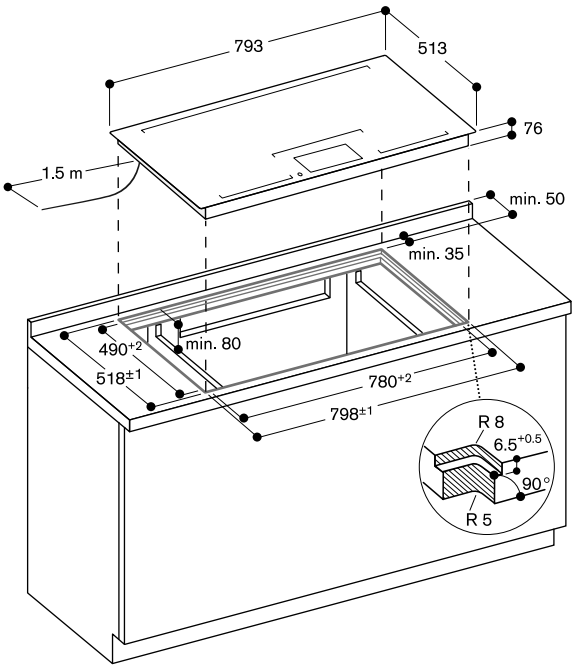
Safety
Main switch.
Residual heat indication.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 27 kg.

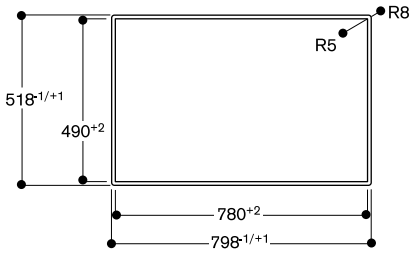
Please read the installation details regarding air ducting on page 188.

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

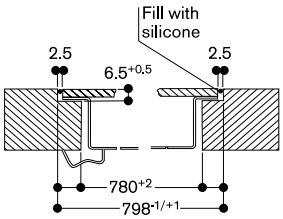




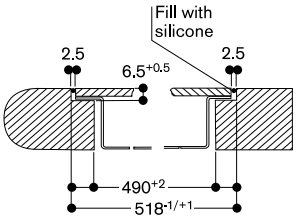
View from above



Longitudinal section



Cross-section



CX 482 110
Stainless steel frame
Width 80 cm

Included in the price
1 Cooking sensor for temperature regulation

Installation accessories
VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting
VA 420 001
Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip
VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting
VA 420 011
Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip
VA 450 800
Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktops.
GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktops.

Full surface induction cooktop
400 series
CX 482

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
One unique cooking surface of 2750 cm².
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Handling
Easy to use colour graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Cooking timer for each cooking position.
Stopwatch.
Short-term timer.
Information key with use indicators.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

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

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

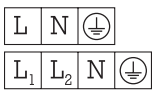
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

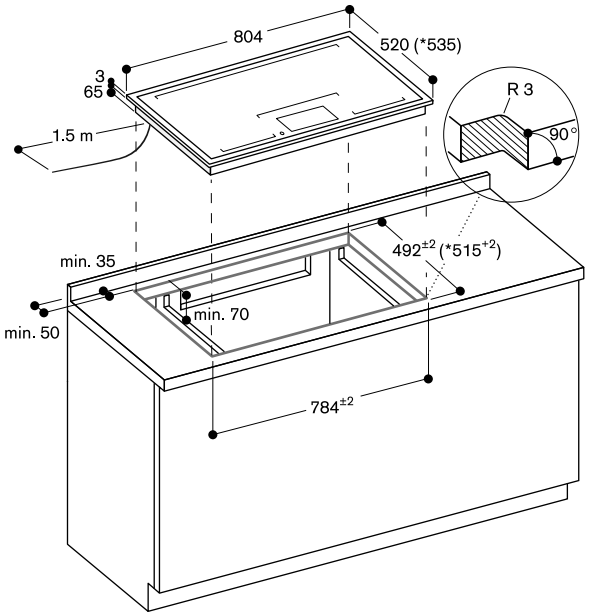
Please read additional planning notes on page 118 – 123.

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

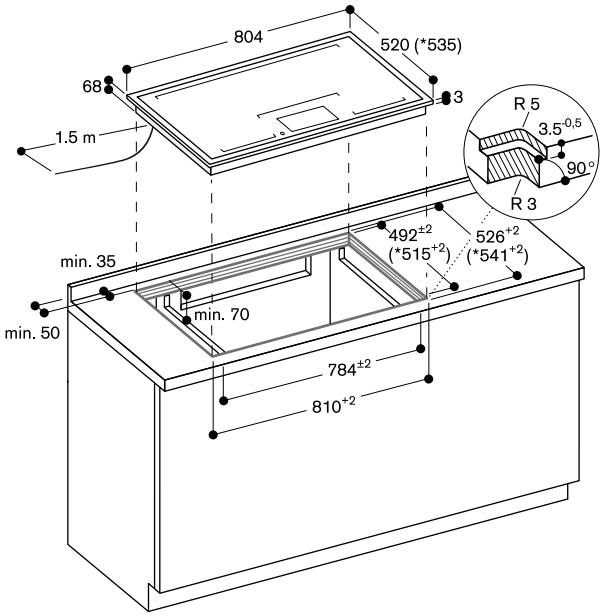
Please read the installation details regarding air ducting on page 188.

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



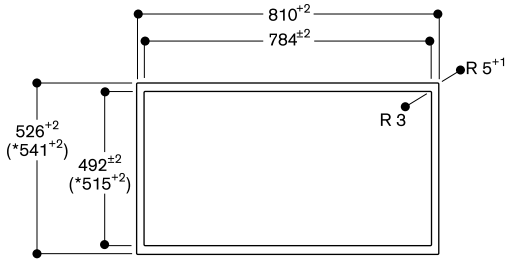


* with filler strip
See separate planning notes.



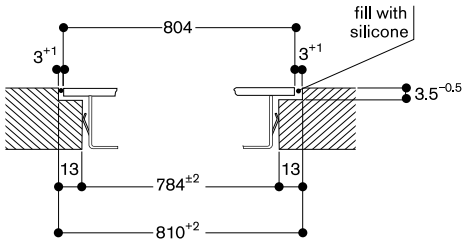
* with filler strip
See separate planning notes.

View from above

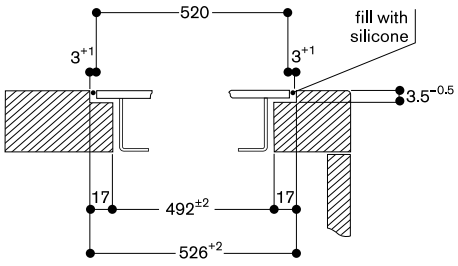


* with filler strip.

Longitudinal section



Cross-section



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

CVL 410 100
For flush mounting
Width 87.7 cm
Air extraction / Air recirculation
Delivery without motor and without ducting

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with downdraft ventilation 400 series
CVL 410

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

Cooking zones
2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Power levels depend on the remote fan unit, see table on page 294 – 295.

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

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

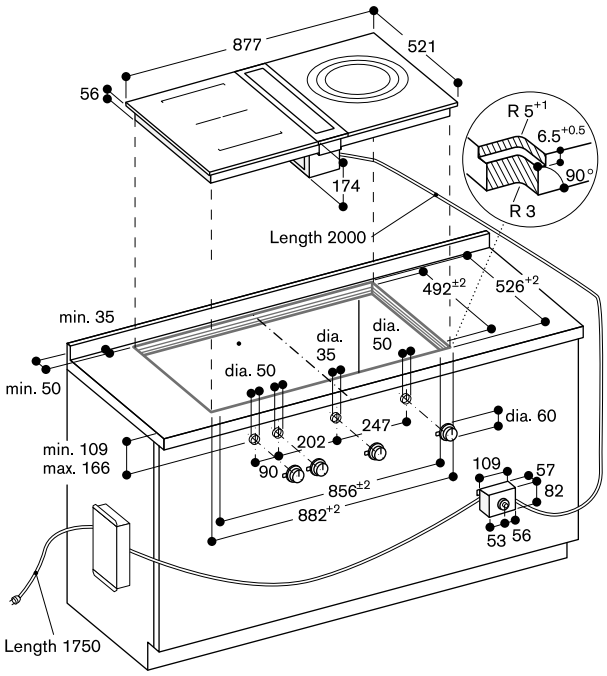
Consumption data of downdraft ventilation
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class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

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

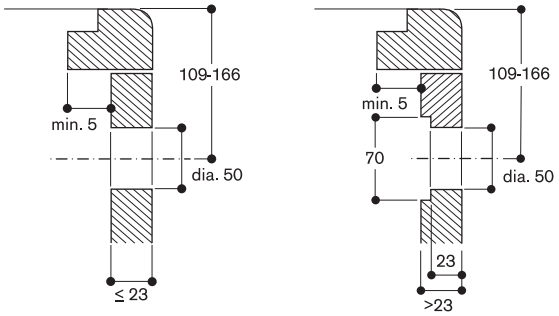
Planning notes
Refer to the table on page 290 for the matching remote fan units for air recirculation or air extraction mode.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 174 mm.
Appliance can be snapped into the worktop from above.

Please read the installation details regarding air ducting on page 226 – 227.

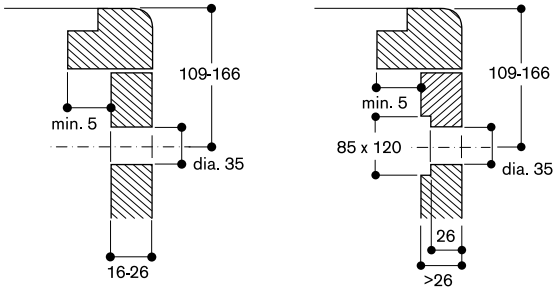
Connection
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



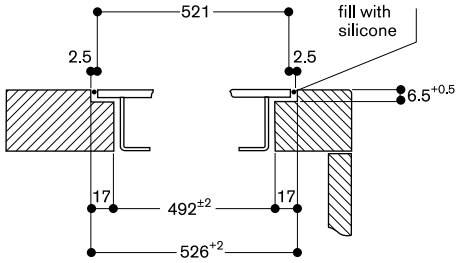
Induction cooktops CI 414 & CI 422



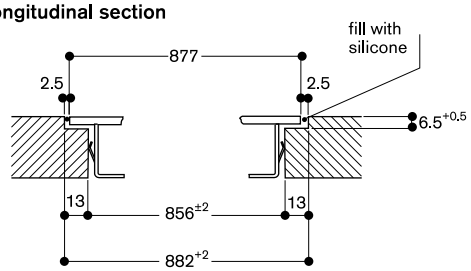
VL 410 downdraft ventilation



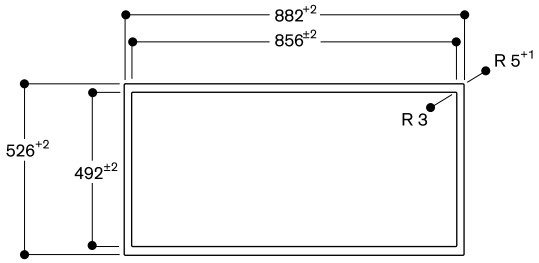
Cross-section



Longitudinal section



View from above



CVL 420 100
For flush mounting
Width 87.7 cm
Air extraction / Air recirculation
Delivery without motor and without ducting

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with downdraft ventilation 400 series
CVL 420

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

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

Performance of ventilation system
Power levels depend on the remote fan unit, see table on page 294 – 295.

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

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

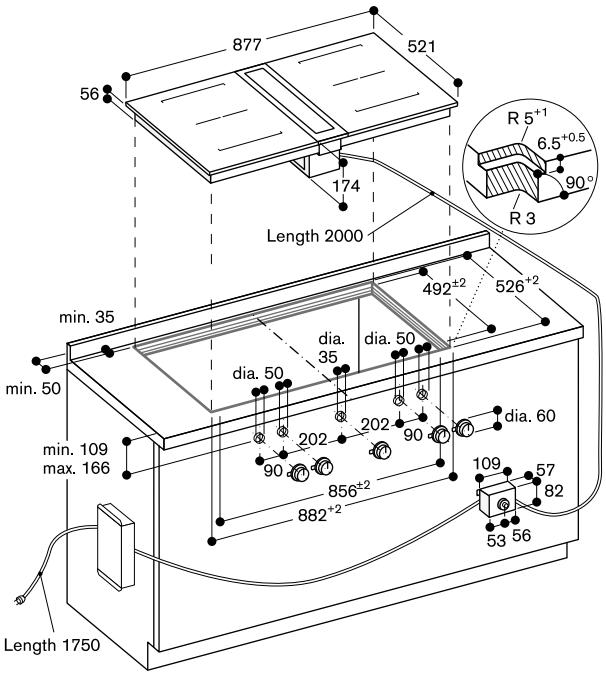
Consumption data of downdraft ventilation
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class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

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

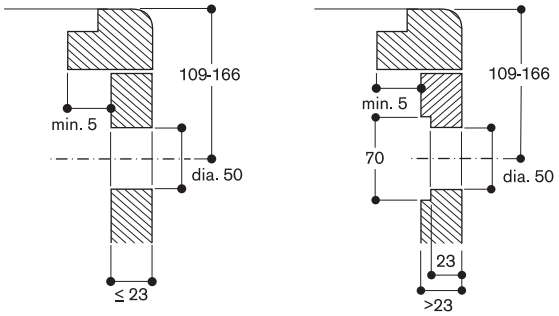
Planning notes
Refer to the table on page 290 for the matching remote fan units for air recirculation or air extraction mode.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 174 mm.
Appliance can be snapped into the worktop from above.

Please read the installation details regarding air ducting on page 226 – 227.

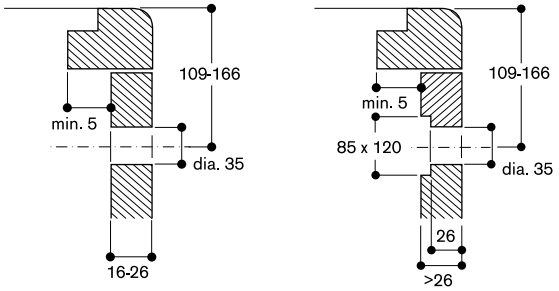
Connection
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



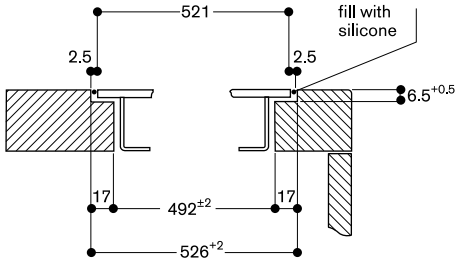
Induction cooktops CI 414 & CI 422



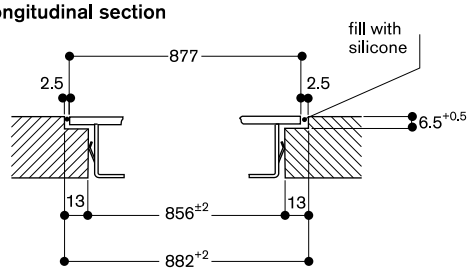
VL 410 downdraft ventilation



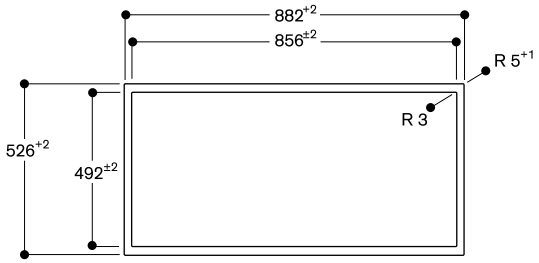
Cross-section



Longitudinal section



View from above



CV 282 100
Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

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

Special accessories
CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811
Activated charcoal filter for air recirculation module CA 282 810/811.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with integrated ventilation system 200 series
CV 282

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control of the cooking zone in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

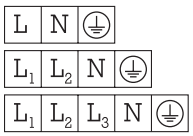
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

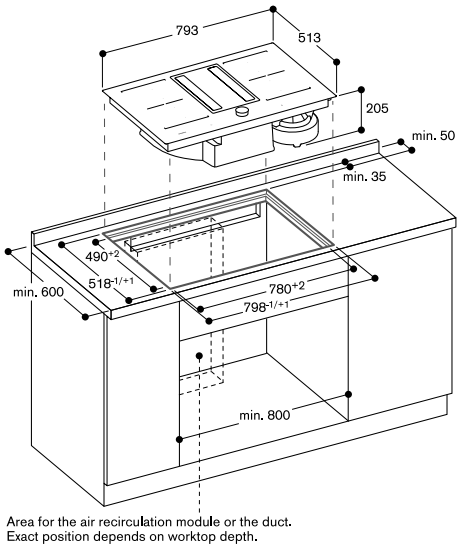
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes
Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 205 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read the installation details regarding air ducting on page 256 – 257.

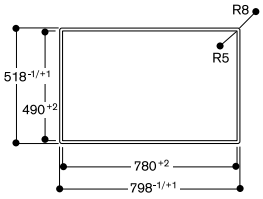
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



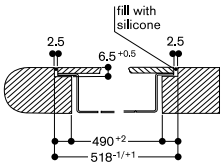


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

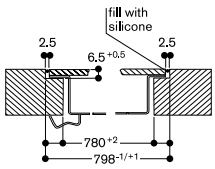
View from above



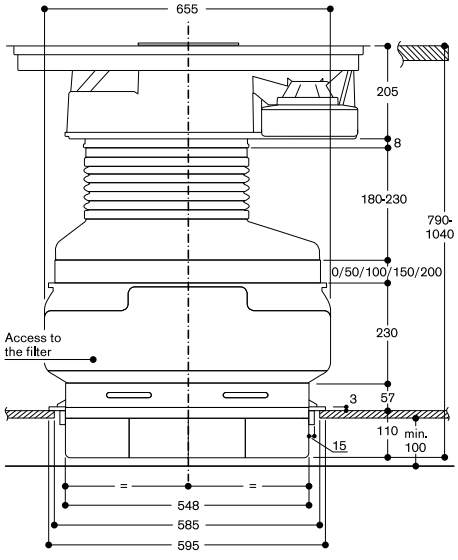
Cross section



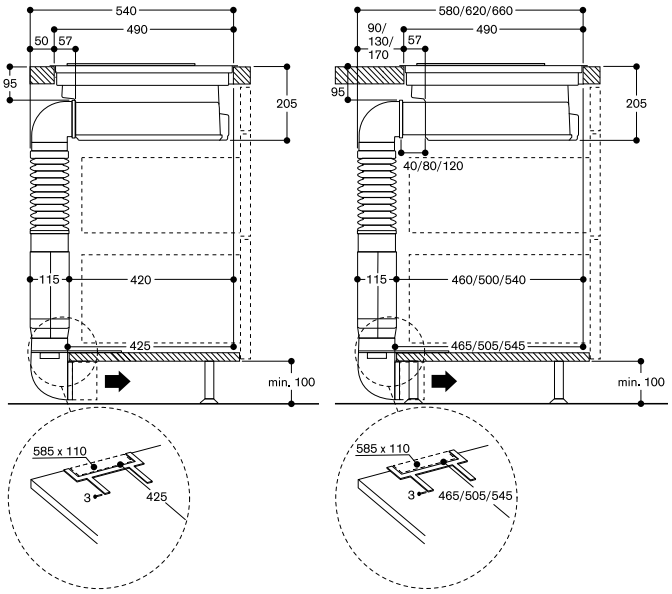
Longitudinal section



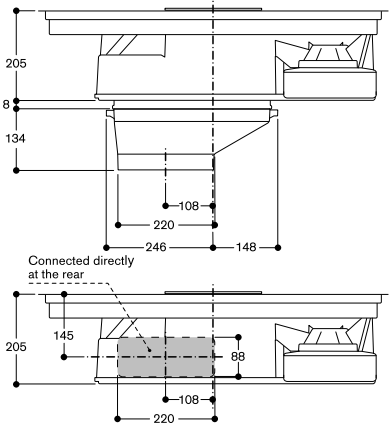
Front view of CV 282 with air recirculation module CA 282 810



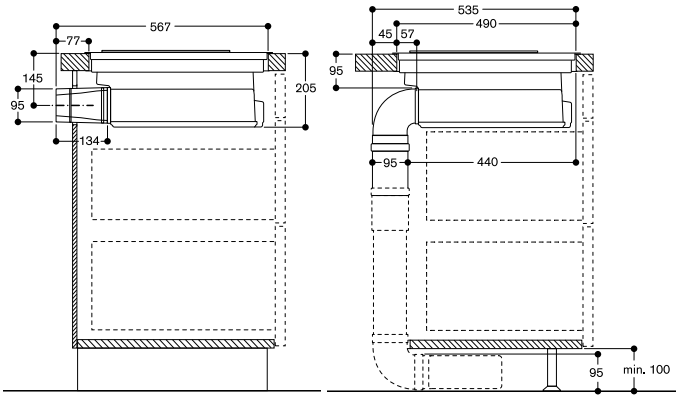
Side view CV 28. with air recirculation module CA 282 811

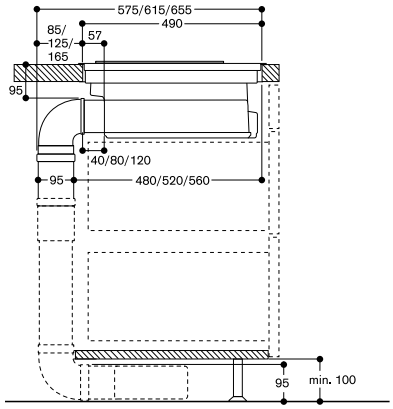


Front view CV 28. with flat duct connecting piece CA 284 011



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





CV 282 110
Stainless steel frame
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

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

Special accessories
CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811
Activated charcoal filter for air recirculation module CA 282 810/811.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with integrated ventilation system 200 series
CV 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

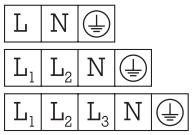
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

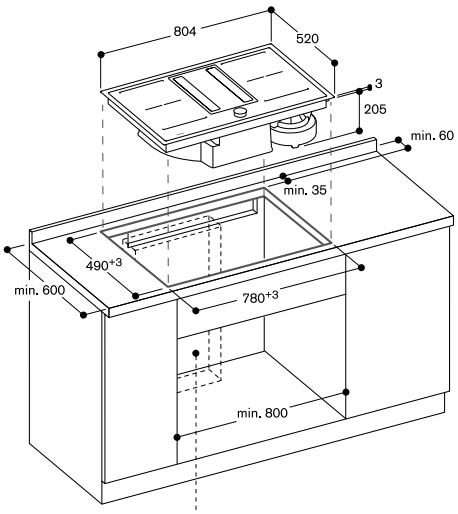
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes
Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 204 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 31 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Please read the installation details regarding air ducting on page 256 – 257.

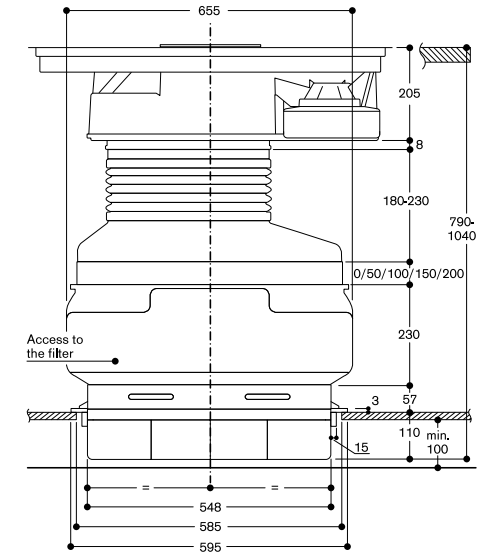
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



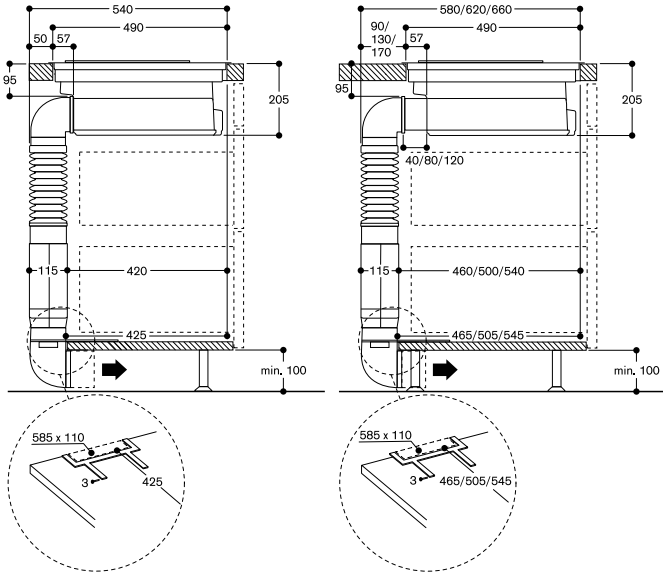


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

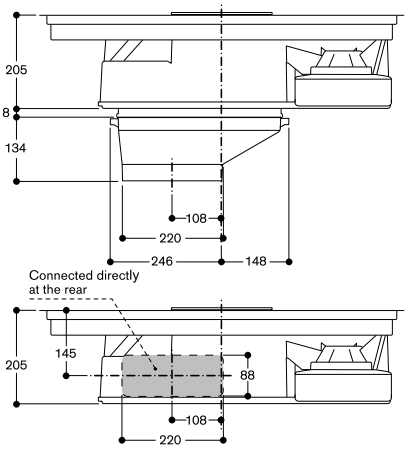
Front view of CV 282 with air recirculation module CA 282 810



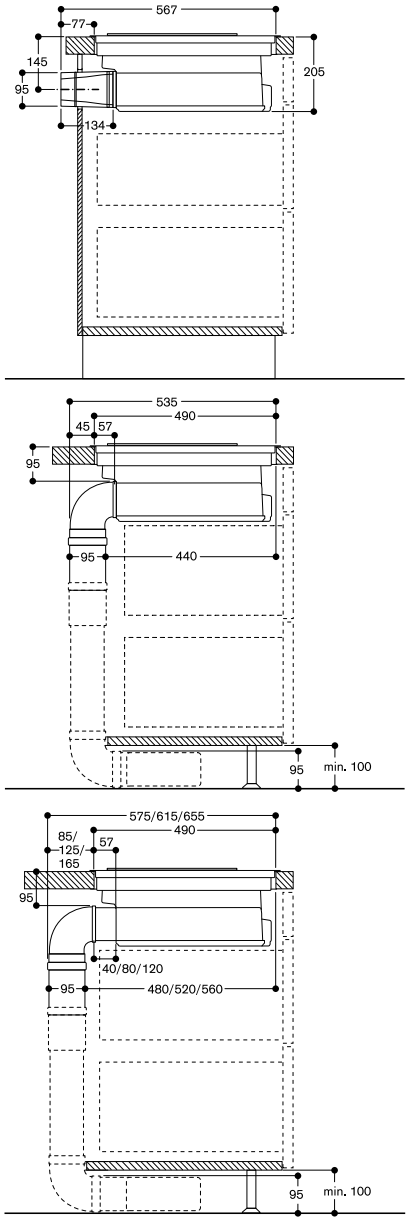
Side view CV 28. with air recirculation module CA 282 811



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



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



CI 292 101
Frameless
Width 90 cm

Special accessories

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

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

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

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

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 292

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

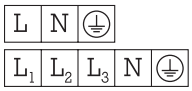
Please read additional information on Home Connect on page 420.

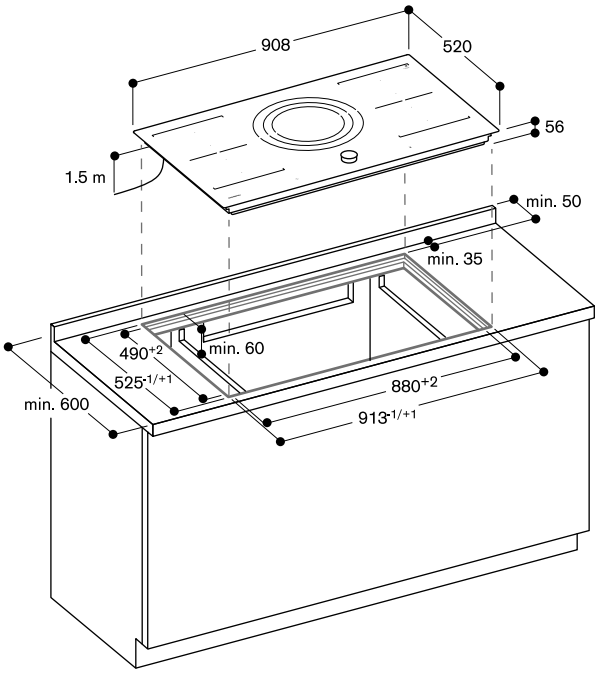
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 21 kg.

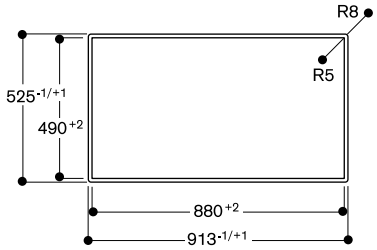
Please read additional planning notes on page 188.

Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

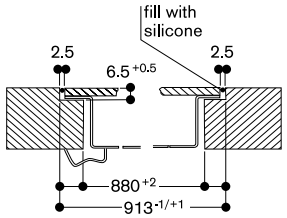




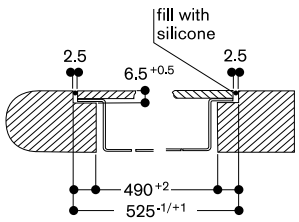
View from above



Longitudinal section



Cross section



CI 292 111
Stainless steel frame
Width 90 cm

Special accessories

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

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

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

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

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 292

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 32 cm
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

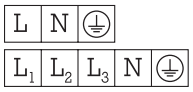
Please read additional information on Home Connect on page 420.

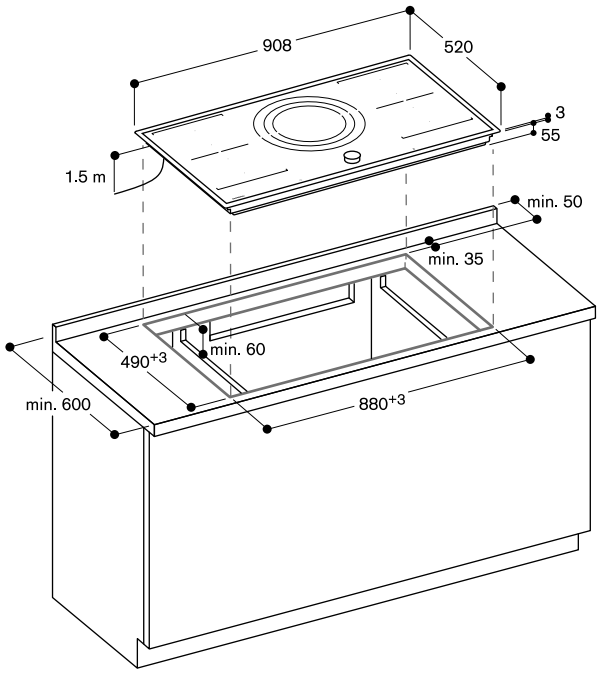
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 22 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 290 111
Stainless steel frame
Width 90 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 290

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Suitable for 60 cm deep worktops in combination with AL 400 table ventilation
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 28 cm (2600 W, with booster 3700 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

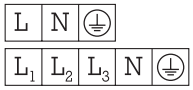
Please read additional information on Home Connect on page 420.

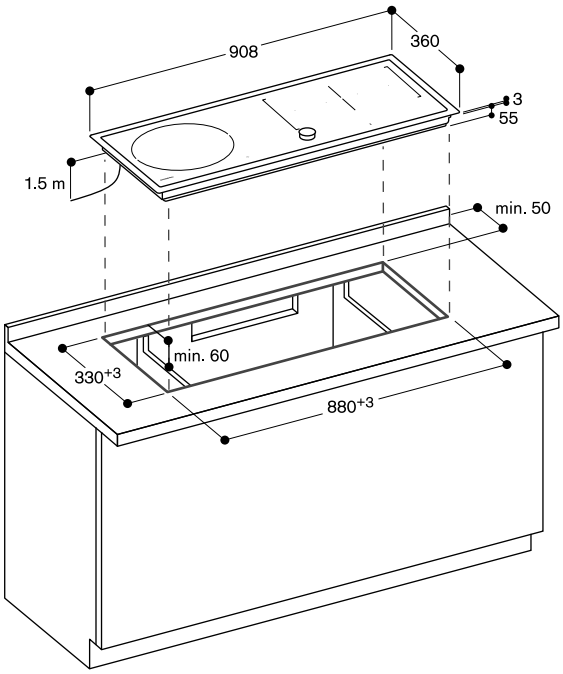
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 22 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 283 102
Frameless
Width 80 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 283

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

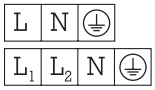
Please read additional information on Home Connect on page 420.

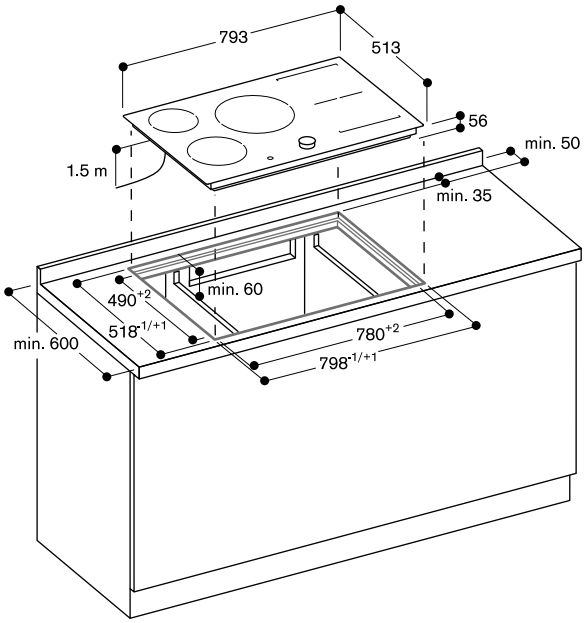
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 18 kg.

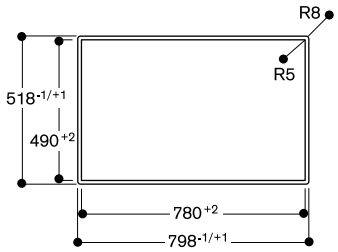
Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

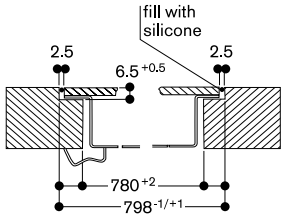




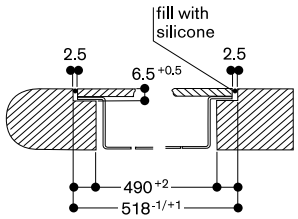
View from above



Longitudinal section



Cross section



CI 283 112
Stainless steel frame
Width 80 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 283

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Professional cooking function for splitting the cooktop into predefined heat areas
- Cooking sensor function for temperature control in pots
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x21 cm (2200 W, with booster 3700 W), linked together 38x21 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 24 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

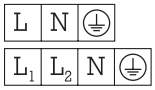
Please read additional information on Home Connect on page 420.

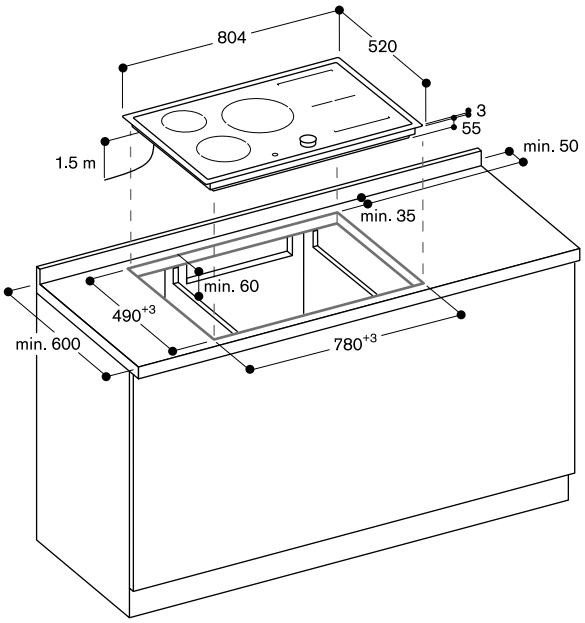
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 18 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.




804
520
3
55
1.5 m
min. 50
min. 35
min. 60
490+3
min. 600
780+3

CI 282 101
Frameless
Width 80 cm

Special accessories

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

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

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

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

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 282

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 28 cm (2600 W, with booster 3700 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

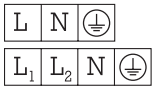
Please read additional information on Home Connect on page 420.

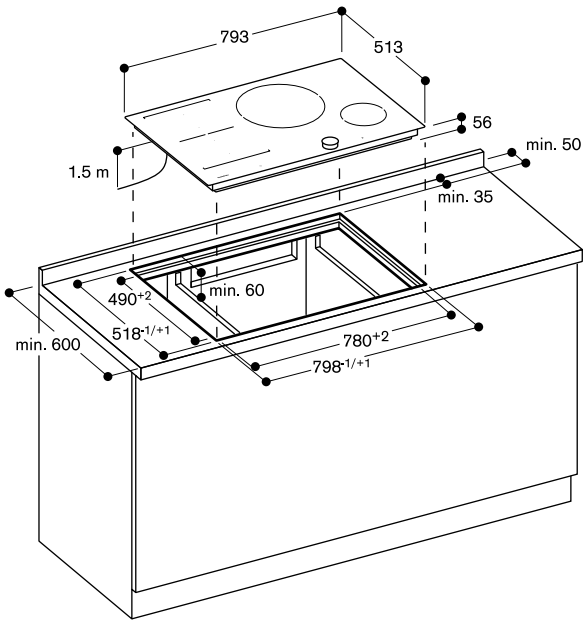
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

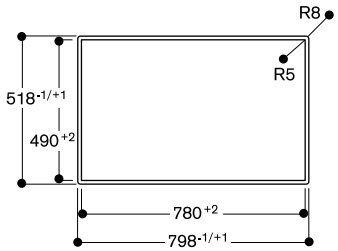
Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

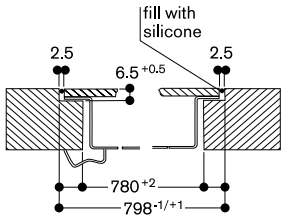




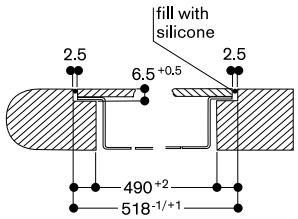
View from above



Longitudinal section



Cross section



CI 282 111
Stainless steel frame
Width 80 cm

Special accessories

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

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

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

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

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 28 cm (2600 W, with booster 3700 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

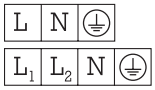
Please read additional information on Home Connect on page 420.

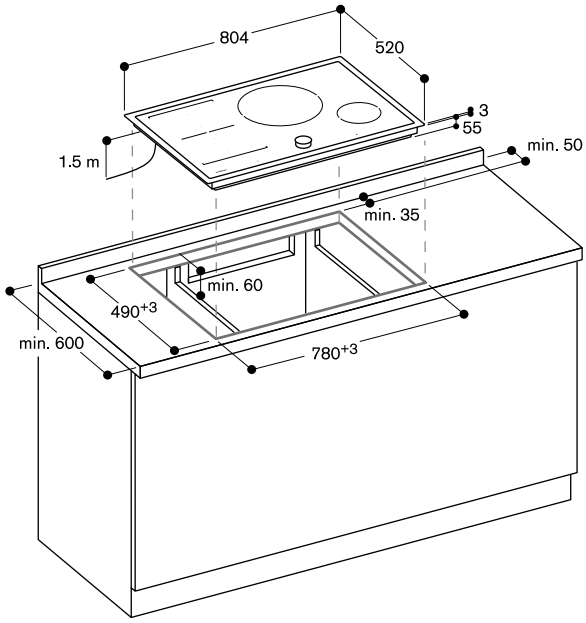
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 17 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.




804
520
3
55
1.5 m
min. 50
min. 35
min. 60
490+3
min. 600
780+3

CI 272 101
Frameless
Width 70 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 272

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

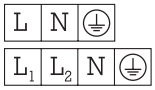
Please read additional information on Home Connect on page 420.

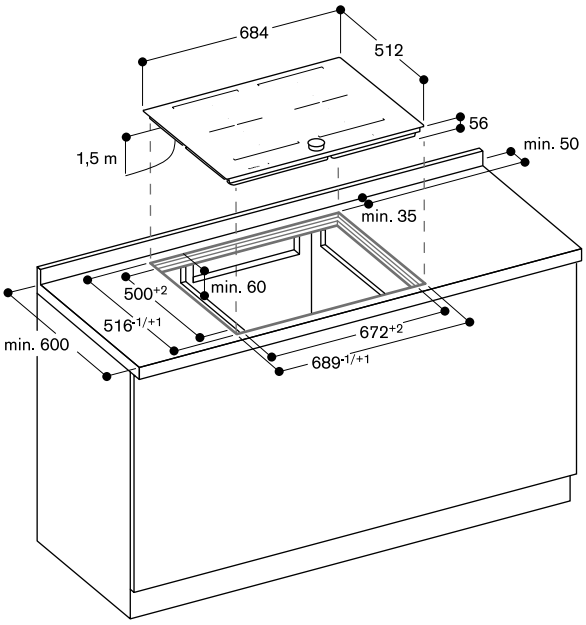
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

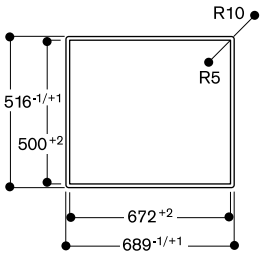
Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

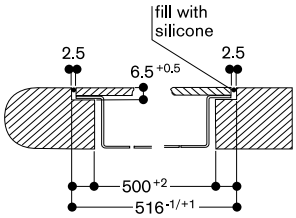




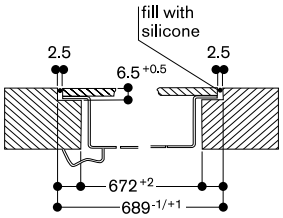
View from above



Cross-section



Longitudinal section



CI 272 111
Stainless steel frame
Width 70 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 272

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

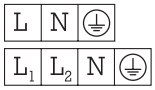
Please read additional information on Home Connect on page 420.

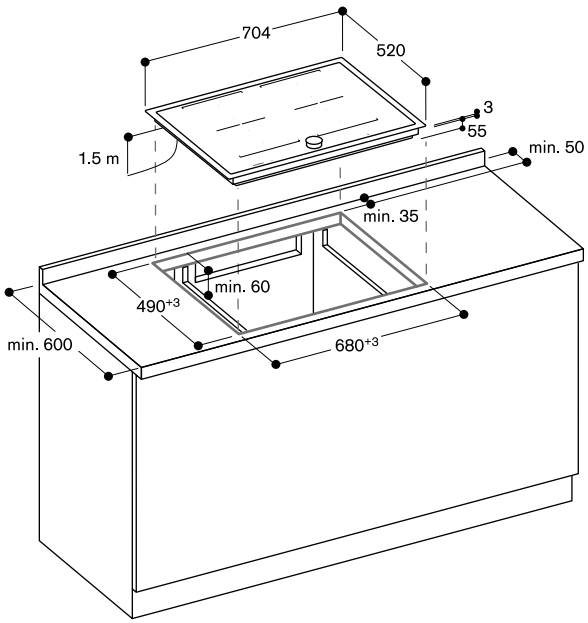
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.




704
520
3
55
1.5 m
min. 50
min. 35
min. 60
490+3
min. 600
680+3

CI 262 104
Frameless
Width 60 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 262

- Frameless for flush mounting
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

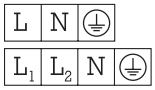
Please read additional information on Home Connect on page 420.

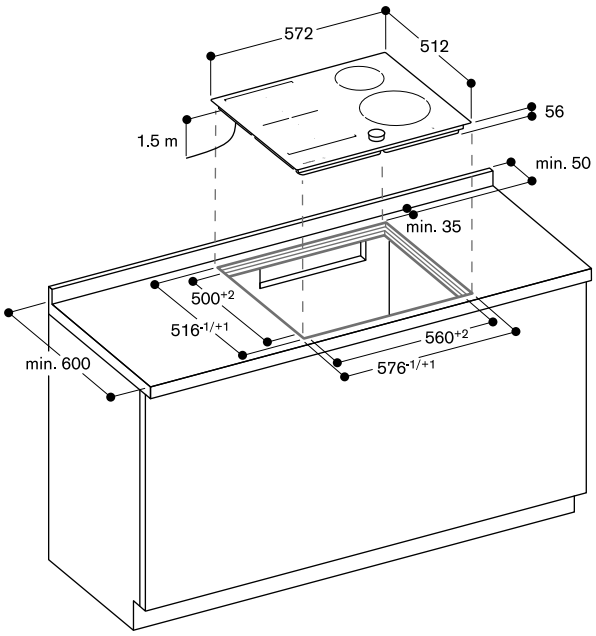
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

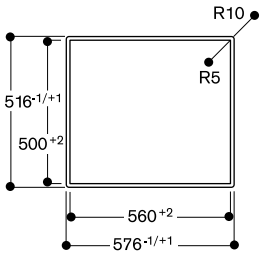
Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.

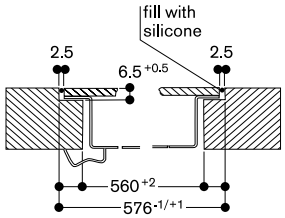




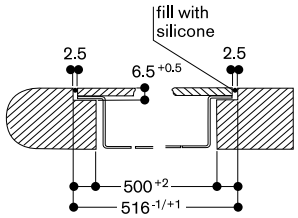
View from above



Longitudinal section



Cross section



CI 262 114
Stainless steel frame
Width 60 cm

Special accessories

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

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

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

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

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

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

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

Flex induction cooktop 200 series
CI 262

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Cooking sensor function for temperature control in pots
- Professional cooking function for splitting the cooktop into predefined heat areas
- Frying sensor function for temperature control in pans
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones
2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W).
1 induction cooking zone ø 15 cm (1400 W, with booster 2200 W).

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

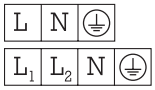
Please read additional information on Home Connect on page 420.

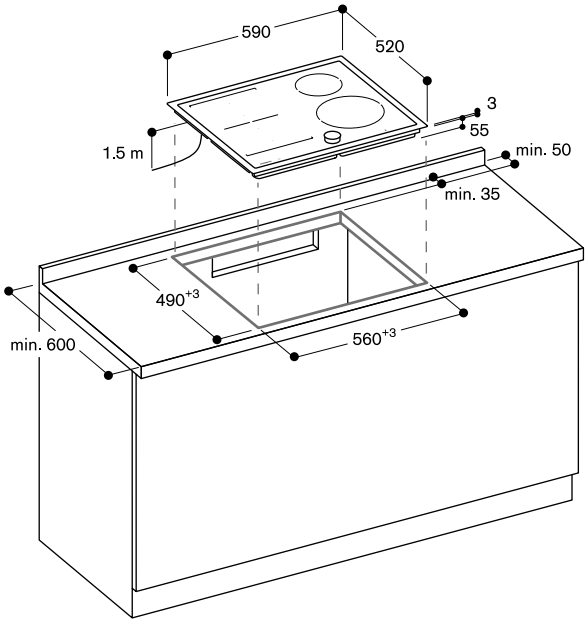
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 16 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 2.0 W.
Please check the user manual for how to switch off the WiFi module.





CI 261 114
Stainless steel frame
Width 60 cm

Induction cooktop 200 series
CI 261

- Sturdy stainless steel frame
- Oval roasting zone switches on automatically
- Sensor control with direct selection of output level

Cooking zones
1 induction cooking zone ø 18 cm (1800 W, with booster 3100 W), automatically switches to a 18 x 28 cm roasting zone (2000 W, with booster 3700 W).
1 induction cooking zone ø 21 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
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

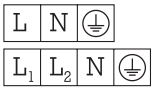
Features
Booster function for each cooking zone.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.
Power management.

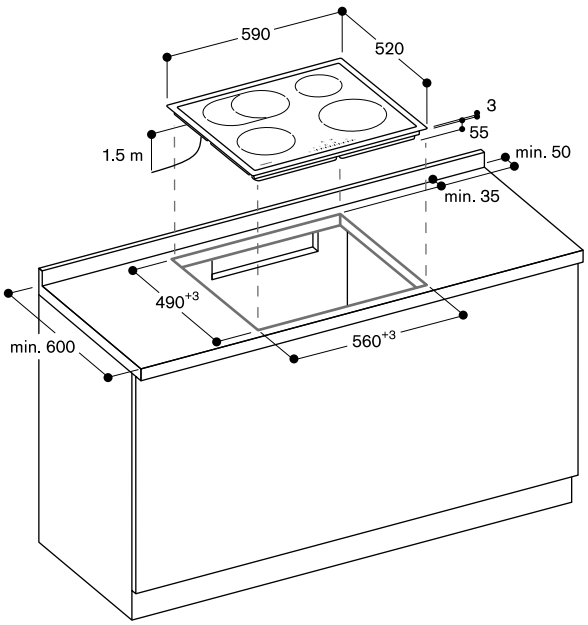
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 13 kg.

Please read additional planning notes on page 188.

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



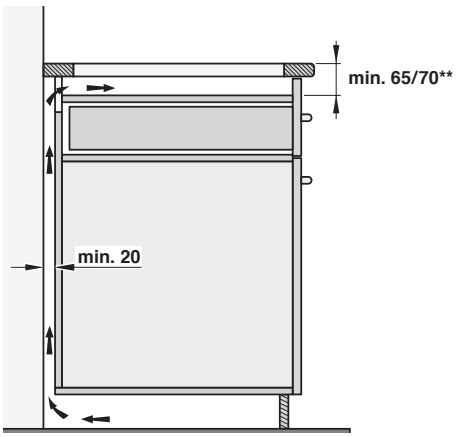


Installation notes for induction cooktops and glass ceramic

Applies to CI 26./27./28./29., CX 492/482, VI 414/422/462/482/492, VI 232/242/262 and CE 261/291.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.



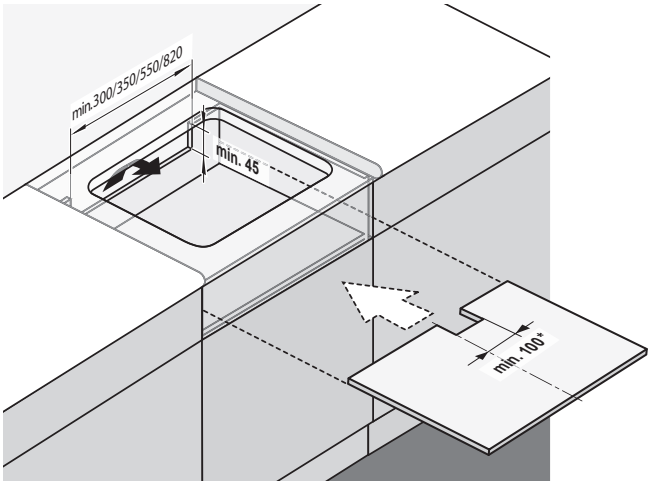
A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet.
Cabinets with a closed bottom also need a respective cross-section in the air duct area.

B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

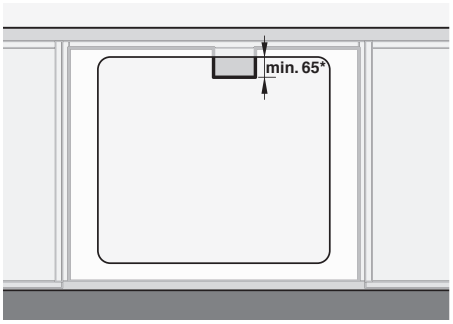
The minimum width is
- 300 mm for a 30 cm induction cooktop
- 350 mm for a 40 cm induction cooktop
- 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
- 820 mm for a 90 cm induction cooktop



Intermediate shelf

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended for glass ceramic cooktops, except for cooktops with 90 cm width.
Width of cut-out at least
- 100 mm for a 60 to 80 cm induction cooktop

* does not apply to 90 cm cooktops
** min. 65 mm for cooktops with frame as well as VI 462/482/492 for surface mounting and min. 70 mm for cooktops without frame, for CX 482/492 with frame as well as for VI 462/482/492 for flush mounting.



Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

CE 291 101
Frameless
Width 90 cm

Included in the price
1 glass scraper

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

Glass ceramic cooktop 200 series
CE 291

- Frameless for flush mounting
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

Cooking zones
2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

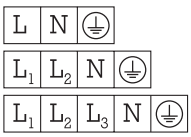
Features
Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

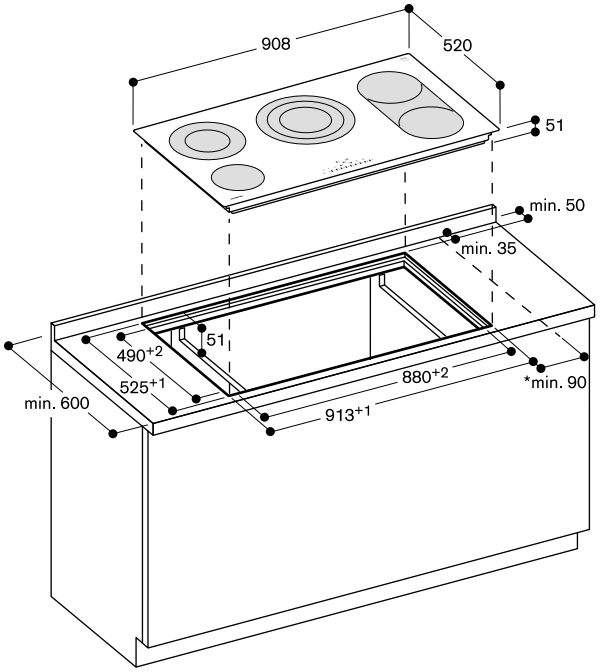
Safety
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Immersion depth 51 mm, depth at plug socket 51 mm.
The cooktop must not be installed lower than the top edge of the worktop.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Appliance weight: approx. 13 kg.

Please read additional planning notes on page 188.

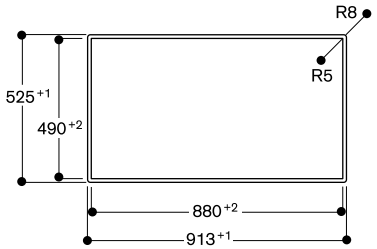
Connection
Total connected load 11.1 kW.
Plan a connection cable.



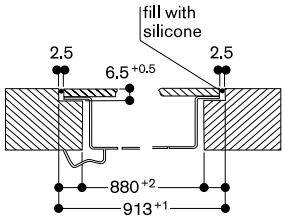


Recessed depth in the vicinity of the electrical connection box, 65 mm.
* Minimum distance from the hob cut-out to the wall.

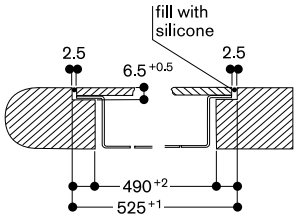
View from above



Longitudinal section



Cross section



CE 291 111
Stainless steel frame
Width 90 cm

Included in the price
1 glass scraper

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

Glass ceramic cooktop 200 series
CE 291

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

Cooking zones
2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

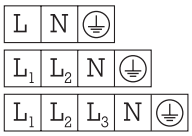
Features
Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

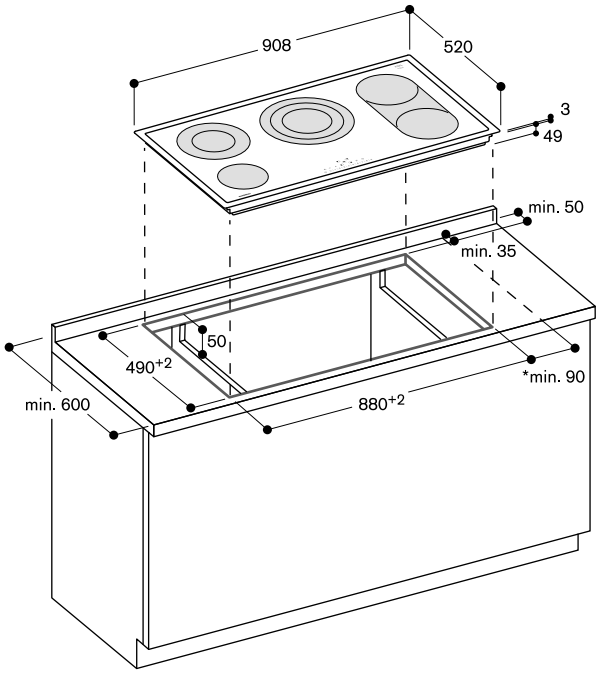
Safety
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Appliance weight: approx. 13 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 11.1 kW.
Plan a connection cable.





Recessed depth in the vicinity of the electrical connection box, 60 mm.
* Minimum distance from the hob cut-out to the wall.

CE 261 114
Stainless steel frame
Width 60 cm

Included in the price
1 glass scraper

Glass ceramic cooktop 200 series
CE 261

- Sturdy stainless steel frame
- Sensor control with direct selection of output level

Cooking zones
1 Super-Quick cooking zone ø 17 cm (1800 W), switches to 17 x 26.5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W), converts to ø 21 cm (2100 W, with booster function 3000 W) cooking zone.
1 Super-Quick cooking zone ø 18 cm (2000 W).
1 Super-Quick cooking zone ø 14.5 cm (1200 W).

Handling
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

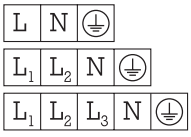
Features
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

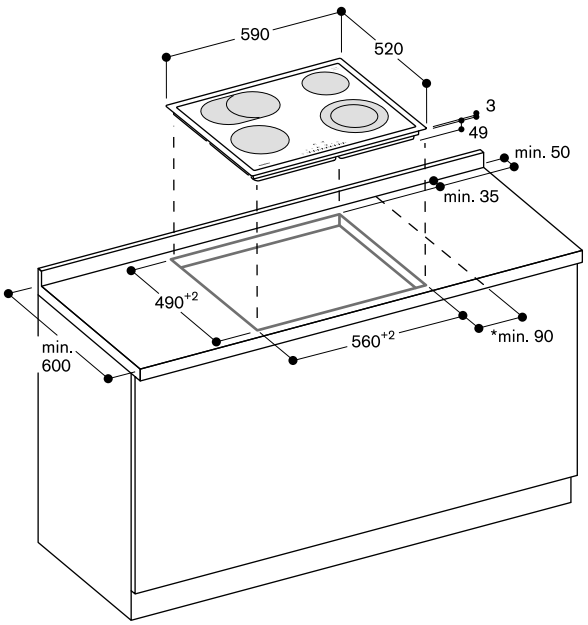
Safety
Main switch.
Operation indicator.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Appliance weight: approx. 8 kg.

Please read additional planning notes on page 188.

Connection
Total connected load 8.3 kW.
Plan a connection cable.





Recessed depth in the vicinity of the electrical connection box, 60 mm.
* Minimum distance from the hob cut-out to the wall.

Accessories and special accessories for cooktops

GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktop.

GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktop.

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

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

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

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

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

GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle,
ø 36 cm, 6 litres, height 10 cm.

WZ 400 001
Wok attachment for wok pan

CA 060 300
Cooking sensor for temperature regulation within pots.

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

CA 429 410
Frame set including decorative frame (to be welded in) and holding frame

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

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

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

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

VA 450 800
Stainless steel filler strip 80 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

VA 450 900
Stainless steel filler strip 90 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

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 (up to)	(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	Gas cooktop
		VG 295 120F	VG 295 220	CG 291 210	CG 261 210
Frame brushed stainless steel 3 mm / brushed / shot blasted		–/–/•	–/–/•	–/•/–	–/•/–
Surface-mounted / flush installation / welded		•/–/–	•/–/–	•/–/–	•/–/–
Liquid gas 28-37 mbar / natural gas 20 mbar		•[2]/–	–/•[3]	–/•[5]	–/•[5]
Dimensions					
Width	(cm)	90	90	90	60
Operation					
Knobs in furniture front / integrated control panel		–/•	–/•	–/•	–/•
Cooking zones					
Number of cooking zones		5	5	5	4
Multi-ring wok burner (1550 – 4000 W)		–	–	–	1
Multi-ring wok burner (300 - 5000W)		–	–	1	–
Multi-ring wok burner (300 - 5800W)		1	–	–	–
Multi-ring wok burner (300 - 6000W)		–	1	–	–
Two-ring high output burner (170 – 4000 W)		2	2	–	–
Two-ring standard burner (170 – 2000 W)		2	2	–	–
High output burner (500 – 3000 W)		–	–	1	1
Standard burner (290 – 1750 W)		–	–	–	1
Standard burner (350 – 1750 W)		–	–	2	–
Economy burner (330 – 1000 W)		–	–	1	1
Features					
Number of output levels		9	9	9	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	2-part
Accessories					
Wok attachment ring		•	•	•	•
Wok pan		WP 400 001[1]	WP 400 001[1]	WP 400 001[1]	WP 400 001[1]
Stainless steel appliance cover		–	–	–	–
Connection					
Total connected load gas (up to)	(kW)	17.8	18.0	12.5	9.75
Total connected load electric	(W)	5.0	5.0	1.0	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.

[4] Nozzles for liquid gas 50 mbar can be ordered as spare parts.

[5] Nozzles for liquid gas 28-30/37 mbar are included.

[6] Nozzles for liquid gas 50 mbar are included.

Induction cooktops 400 and 200 series

Appliance type		Full surface induction cooktop	Full surface induction cooktop	Flex induction cooktop
Frameless for flush mounting		CX 492 100	CX 482 100	CI 292 101
Stainless steel frame		CX 492 110	CX 482 110	CI 292 111
Dimensions				
Width	(cm)	90	80	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		6	5	5
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)		–	–	–
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)		–	–	–
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 19 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
Professional cooking function		•	•	•
Booster function for pots / pans		•/•	•/•	•/•
Keep warm function		•	•	•
Number of cooking timers		6	5	5
Short-term timer		•	•	•
Stopwatch		•	•	•
Residual heat indicator		•	•	•
Child lock / safety shut-off / display cleaning protection		•/•/•	•/•/•	•/•/•
Options menu		•	•	•
Hood control		•[2]	•[2]	•[2]
Home network integration for digital services (Home Connect) wireless via WiFi.		•[3]	•[3]	•[3]
Accessories				
Teppan Yaki plate made of multi ply material, GN1/1		GN 232 110[1]	GN 232 110[1]	–
Teppan Yaki plate made of multi ply material, GN2/3		GN 232 230[1]	GN 232 230[1]	
Teppan Yaki plate made of multi ply material (for flex induction)		–	–	CA 051 300[1]
Griddle plate in cast aluminium (for flex induction)		–		CA 052 300[1]
Frying sensor pan ø 15 cm		–	–	GP 900 001[1]
Frying sensor pan ø 19 cm		–	–	GP 900 002[1]
Frying sensor pan ø 21 cm		–	–	GP 900 003[1]
Frying sensor pan ø 28 cm		–	–	GP 900 004[1]
Cooking sensor		• / CA 060 300[1]	• / CA 060 300[1]	CA 060 300[1]
Black magnetic knob for induction cooktop series 200		–	–	CA 230 100[1]
Connection				
Total connected load electric	(kW)	7.4	7.4	11.1

• 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	Flex induction cooktop	Induction cooktop	Induction cooktop
	CI 283 102	CI 282 101	CI 272 101	CI 262 104	
CI 290 111	CI 283 112	CI 282 111	CI 272 111	CI 262 114	CI 261 114
90	80	80	70	60	60
–/•/–	–/•/–	–/•/–	–/•/–	–/•/–	–/–/•
•	•	•	•	•	–
–/–	–/–	–/–	–/–	–/–	–/–
3	5	4	4	4	4
–	–	–	–	–	–
–	–	2	–	–	–
–	–	–	4	2	–
2	2	–	–	–	–
–	–	–	–	–	–
–	–	–	–	–	1
1	–	1	–	–	–
–	1	–	–	–	–
–	–	–	–	1	1
–	1	–	–	–	1
–	1	1	–	1	1
17	17	17	17	17	17
•	•	•	•	•	–
•/•	•/•	•/•	•/•	•/•	–/–
3	2	4	4	4	–
•	–	•	•	•	–
•/•	•/•	•/•	•/•	•/•	•/–
•	•	•	•	•	–
3	5	4	4	4	4
•	•	•	•	•	•
•	•	•	•	•	–
•	•	•	•	•	•
•/•/•	•/•/•	•/•/•	•/•/•	•/•/•	•/•/–
•	•	•	•	•	•
•[2]	•[2]	•[2]	•[2]	•[2]	–
•[3]	•[3]	•[3]	•[3]	•[3]	–
–	–	–	–	–	–
CA 051 300[1]	CA 051 300[1]	CA 051 300[1]	CA 051 300[1]	CA 051 300[1]	–
CA 052 300[1]	CA 052 300[1]	CA 052 300[1]	CA 052 300[1]	CA 052 300[1]	
GP 900 001[1]	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 900 002[1]	–
GP 900 003[1]	GP 900 003[1]	GP 900 003[1]	GP 900 003[1]	GP 900 003[1]	–
GP 900 004[1]	–	GP 900 004[1]	–	–	–
CA 060 300[1]	–	CA 060 300[1]	CA 060 300[1]	CA 060 300[1]	–
CA 230 100[1]	CA 230 100[1]	CA 230 100[1]	CA 230 100[1]	CA 230 100[1]	
7.4	7.4	7.4	7.4	7.4	7.4

Induction cooktops 400 and 200 series

Appliance type		Flex induction cooktop with downdraft ventilation	Flex induction cooktop with downdraft ventilation
Width	(cm)	87.7	87.7
Frameless for flush installation		CVL 420 100	CVL 410 100
Stainless steel frame			
Dimensions			
Width on worktop	(cm)	87.7	87.7
Immersion depth	(cm)	17.4	17.4
Net weight	(kg)	24	24
Operation			
Sensor control / touch keys		–/•	–/•
Twist-Pad control		–	–
Knobs in furniture front		•	•
Cooking zones / combinations			
Number of cooking zones or items of cookware		4	3
Flex induction cooking areas 19x23 cm (2200 / 3700 W) / linked together 38x23 cm (3300 / 3700 W)		–	–
Flex induction cooking areas 19x24 cm (2200 / 3700 W) / linked together 38x24 cm (3300 / 3700 W)		4	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 21cm (2200 W, with booster 3700 W), linked together 2x ø 21cm (3600 W)		–	–
Induction cooking zone ø 18 cm (1800 W, with booster 3100 W)		–	–
Induction cooking zone ø 15 cm (1400 W, with booster 2200 W)		–	–
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h)	–	–
Air recirculation with Recirculation module CA 282 811	(m^3/h)	–	–
Air extraction with AR 400 142 for inside installation		300/440/550/640	300/440/550/640
Air extraction with AR 401 142 for outside wall mounting		310/450/560/650	310/450/560/650
Air extraction with AR 403 122 for plinth installation		290/390/510/630	290/390/510/630
Air extraction with AR 400 132 for inside installation		307/419/505/610	307/419/505/610
Air recirculation with AR 413 122 for plinth installation		260/360/470/560	260/360/470/560
Air recirculation with AR 410 110 for cupboard installation		327/395/463/555	327/395/463/555
Consumption data according to EU regulation 65/2014			
Energy efficiency class		A+[2]	A+[2]
Energy consumption	kWh/year	42.7[2]	42.7[2]
Ventilation efficiency class		A[2]	A[2]
Illumination efficiency class		–	–
Grease filter efficiency class		C[2]	C[2]
Sound level min. / max. normal mode	dB(A)	53/68[2]	53/68[2]
Features cooking			
Electronic output control		•	•
Number of output levels		12	12
Pot detection		•	•
Residual heat indicator		•	•
Flex function for rectangular cooking areas		•	•
Cooking timer: Number of cooking zones		–	–
Short-term timer		•	•
Stopwatch		•	•
Booster function: Number of cooking zones		4	3
Booster function for pots		•	•
Booster function for pans		–	–
Frying sensor function: Number of cooking zones		4	3
Keep warm function		–	–
Child lock		–	–
Safety shut-off		•	•
Memory function		–	–
Options menu		•	•
Cooking sensor (CA 060 300)		–	–
Professional cooking function		–	–
Hood control		–	–
Integrated WiFi module for digital services (Home Connect).		–	–
Frying sensor pan ø 15 cm		GP 900 001[1]	GP 900 001[1]
Frying sensor pan ø 19 cm		GP 900 002[1]	GP 900 002[1]
Frying sensor pan ø 21 cm		GP 900 003[1]	GP 900 003[1]
Frying sensor pan ø 28 cm		–	GP 900 004[1]
Features ventilation			
Power levels		3 plus intensive	3 plus intensive
Fan technologie		BLDC (fan unit separately)	BLDC (fan unit separately)
Fan		– (fan unit separately)	– (fan unit separately)
Fan output	(W)	– (fan unit separately)	– (fan unit separately)
Fully automatic ventilation system functions		–	–
Automatic function		–	–
Run-on function automatic		–	–
Run-on function	(min)	• / 6 min.	• / 6 min.
Interval ventilation	(min)	–	–
Grease filter saturation indicator		–	–
Activated charcoal filter saturation indicator		–	–
Grease filter art		Metal grease filter	Metal grease filter
Grease filter units		1	1
Overflow container		–	–
Exhaust air connection bottom / side /back		•/•/ –	•/•/ –
Recirculation Module		depending on fan unit	depending on fan unit
Exhaust air connection piece DN 150 flat duct		AD 854 046[1]	AD 854 046[1]
Connection			
Total connected load electric	(kW)	7.41 (fan unit separatly)	7.41 (fan unit separatly)
Connecting cable length	(m)	2x 1.5 + 1x 1.8	2x 1.5 + 1x 1.8

• Standard. – Not available. [1] Special accessories. [2] Values refers to the configuration VL 414 with the remote fan unit AR 403 122..

Flex induction cooktop with integrated ventilation system
80
CV 282 100
CV 282 110
80.4
20.5
20
–/•
•
–
4
4
–
–
–
–
–
380/470/540/690
335/415/505/620
–
–
–
–
–
–
A
49.5
A
–
B
61/69
•
17
•
•
•
4
•
•
4
•
•
4
•
•
•
•
•
CA 060 300[1]
•
–
–
GP 900 001[1]
GP 900 002[1]
GP 900 003[1]
–
3 plus intensive
BLDC
1
170
•
•
•
• / 20-30 min.
• / 6 min.
•
•
Cartridge-type filter
1
•
•/–/•
CA 282 811[1]
CA 284 011[1]
7.6
1.20

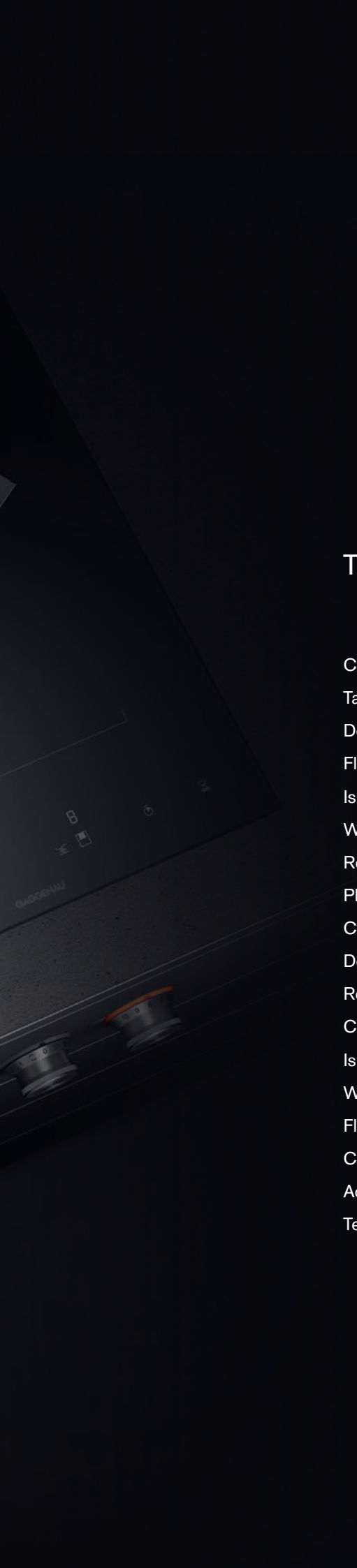
Glas ceramic cooktops 200 series

Appliance type		Glass ceramic cooktop	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 (1200 W) / ø 21 cm (2100 W, with booster 3000 W)		–	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.

GAGGENAU
GAGGENAU



The extractors

Ceiling ventilation 400 series	204
Table ventilations 400 series	208
Downdraft ventilation 400 series	214
Flex induction cooktop with downdraft ventilation 400 series	222
Island hoods 400 series	228
Wall-mounted hoods 400 series	229
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Ceiling ventilation 200 series	240
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Remote fan units for downdraft ventilation 200 series	248
Cooktop ventilation 200 series	252
Island hoods 200 series	258
Wall-mounted hoods 200 series	260
Flat kitchen hoods 200 series	266
Canopy extractors 200 series	270
Accessories | special accessories	272
Technical specifications	286

AC 402 181
Stainless steel
Filter module
Air extraction / Air recirculation
Motorless

Installation accessories

AD 754 048
Air collector box DN 150 round pipe
Metal zinc plated
2 x DN 150 round duct air intake.
1 x DN 150 cylindrical duct air outlet.

AD 854 048
Air collector box DN 150 flat duct
Metal zinc plated with plastic
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

Special accessories

AA 010 811
Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
Stainless steel.

AA 012 811
Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
White.

AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface.
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 112
1 regenerable activated charcoal filter
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

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 configurated 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
- Planed and easy to clean underside with covered filters

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

Features
Rim extraction filter, dishwasher-safe.
Installation frame for thread rods (threaded rods included in delivery).
Connecting pipe DN 150 round.

Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 400 142.
Energy efficiency class B at a range of energy efficiency classes from A++ to E.
Energy consumption 52.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class E.
Grease filter efficiency class B.
Sound level min. 50 dB / max. 65 dB normal mode.

Planning notes
The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.
Please refer to page 206 – 207 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions.
Refer to the table on page 286 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 294 – 295.

Features
7-key infrared remote control, backup keys for operation also on the control module.
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.

Planning notes
Connection to the respective appliances via network cable.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Fixing at the filter module.

Connection
Total connected load 355 – 1160 W.
Connecting cable 1.75 m, pluggable.

AC 472 181
Stainless steel
Light module
For completing control module with light

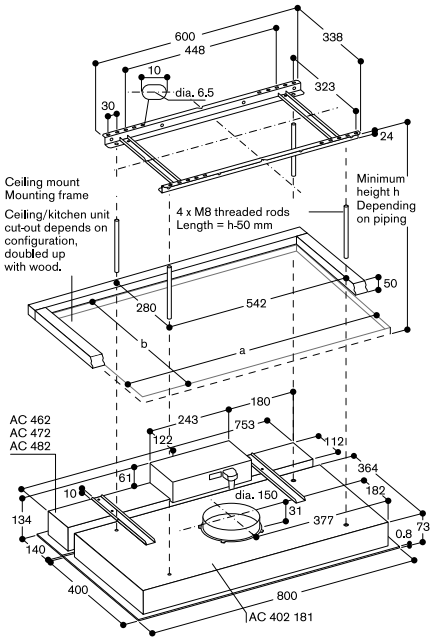
Vario ceiling ventilation 400 series
AC 472

- Light module of ceiling ventilation
- Individual integration of light elements into the configuration of the ceiling ventilation

Features
Connection to the respective appliances via network cable.

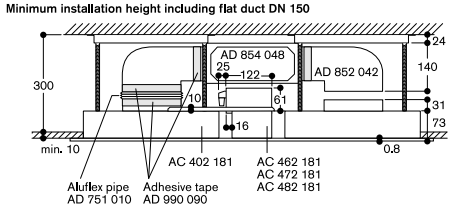
Planning notes
Please refer to page 206 – 207 for recommended configurations of ceiling ventilations and remote fan units and the resulting dimensions.
Fixing at the filter module.

Connection
Total connected load 50 W.
Connecting cable 1.75 m, pluggable.
Network cable 2 m.

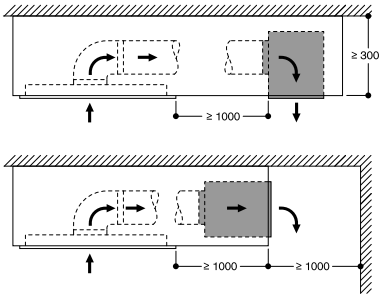


For multiple configurations:
Ceiling deflection around cut-out: max. + 3 mm.
Support is required in the middle to prevent deflection upwards when fastening the modules.
The required threaded rods, nuts and ceiling bolts are supplied as standard.

Minimum installation height including flat duct DN 150

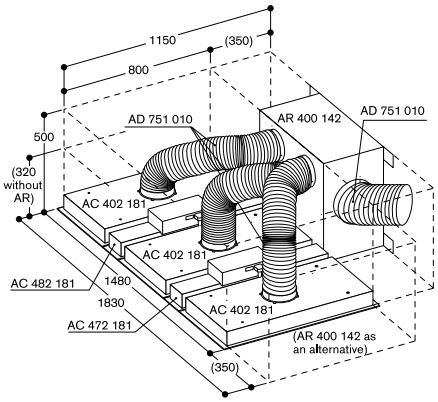


AC 402 with air recirculation module

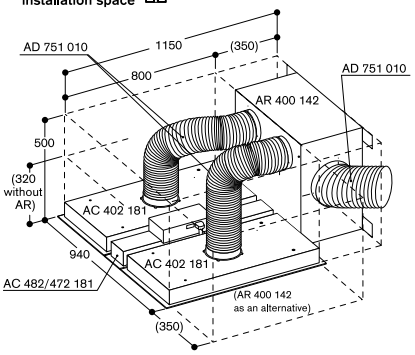


measurements in mm

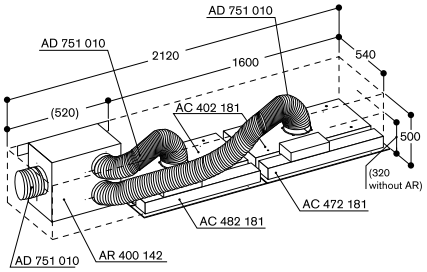
Necessary installation space F3-CL-L1



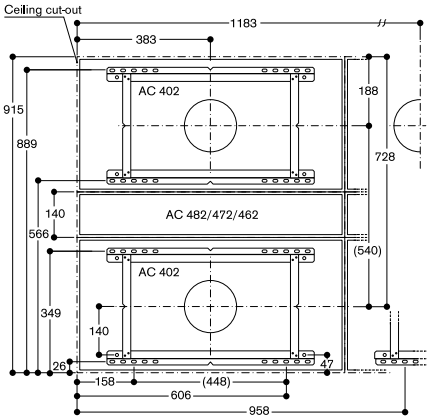
Necessary installation space F2-CL



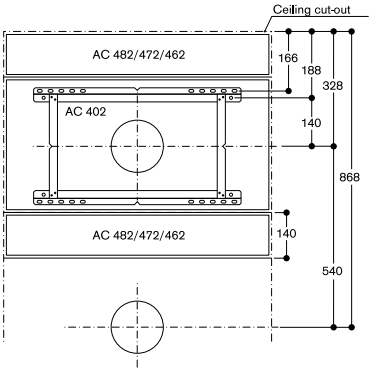
Necessary installation space FL2-CL-L1



AC 402 Ceiling fixture and position of connecting piece DN 150



AC 402 Further possible ceiling fixture



Recommended configurations for ceiling ventilation 400 series

Planning as a cooktop ventilation wall/island (W/I) up to max. 120 cm distance to the cooktop.
For larger distances planning as room ventilation (R) with air exchange rates 10 to 12 times the room volume.

The given airflow of the remote fan units will be reduced by the different ducting types between filter modules and AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.

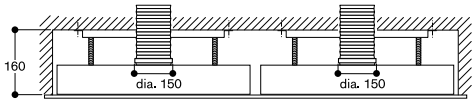
Bold print: favoured configuration
Regular print: possible configuration
Other: – Not possible due to performance or ducting reasons

Respect the positioning of the remote fan units and the run of the ducts.

Modules of ceiling ventilation:
F = Filter module (FL = in-line configuration)
CL = Control module with light
CO = Control module without light
L = Light module

Minimal construction height including installation frame

160

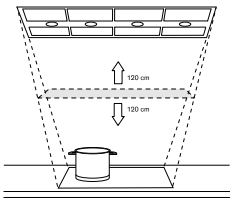


Structure within ceiling/ furniture element

Minimal construction height with aluflex pipe straight through the ceiling.
Remote fan unit separately placed.

Air collector box, if needed

(AD 754 048)
2 x DN 150 round duct → 1 x DN 150 round duct

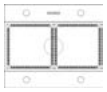
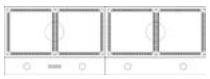
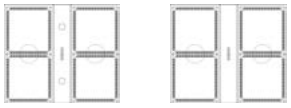
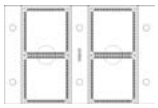
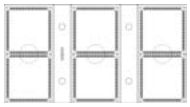
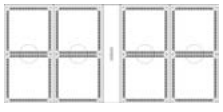
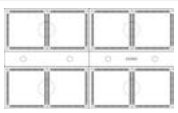
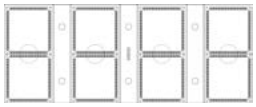


Maximal width of cooktop
Cooktop ventilation, max. distance 120 cm:
W = Cooktop ventilation wall
I = Cooktop ventilation island
Room ventilation, distance > 120 cm
R = Maximal width of cooktop

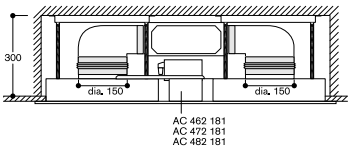
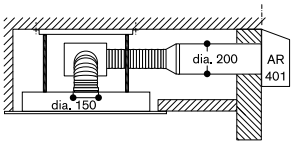
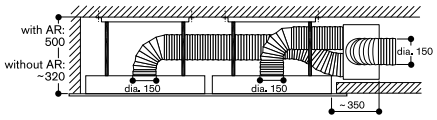
Ceiling cutout
a x b
(frame size)
mm

Remote fan unit inside installation (unobstructed airflow fan unit alone)

Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)

Range of remote fan units according to EN 61591: 830–910 m³/h			**No air collector box necessary**	
FL1-CL FL1-CO		**W: 80 cm** **I: 60 cm,** **no VR, VP** R: -	765 x 515 (800 x 540)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** **1x AR 401 142 (910 m³/h)**
FL1-CL-L1		**W: 80 cm** **I: 60 cm,** **no VR, VP** R: -	765 x 660 respect direction! (800 x 680)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** **1x AR 401 142 (910 m³/h)**
Range of remote fan units according to EN 61591: 830–1820 m³/h				
FL2-CL-L1		**W: 120 cm,** **VR, VP centered** I: 90 cm, no VR, VP R: -	1.565 x 515 (1.600 x 540)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** **1x AR 401 142 (910 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h) 2x AR 401 142 (1820 m³/h)
F2-CL F2-CO		W: - **I: 80 cm** R: 60 cm, 10x air exchange rate, no VR, VP	915 x 765 respect direction! (940 x 800)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** **1x AR 401 142 (910 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h) 2x AR 401 142 (1820 m³/h)
F2-CL-L2		W: - **I: 80 cm** R: 60 cm, 10x air exchange rate, no VR, VP	1.200 x 765 (1220 x 800)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** **1x AR 401 142 (910 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h) 2x AR 401 142 (1820 m³/h)
Range of remote fan units according to EN 61591: 830–1820 m³/h			**2 AR: divide airflow of center modules with air collector box**	
F3-CL-L1		W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate,** **12x with VR, VP**	1.455 x 765 (1.480 x 800)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)** **2x AR 401 142 (1820 m³/h)**
Range of remote fan units according to EN 61591: 1660–1820 m³/h				
F4-CO		W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate** **12x with VR, VP**	1.715 x 765 (1.740 x 800)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)** **2x AR 401 142 (1820 m³/h)**
FL4-CL-L1		W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate,** **12x with VR, VP**	2 cutouts 765 x 915 with 35 mm distance Total cutout 1.565 x 915 with division bar. (1.600 x 940)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)** **2x AR 401 142 (1820 m³/h)**
F4-CL-L2		W: - **I: 160 cm, VR, VP centered** **R: 160 cm, 10x air exchange rate,** **12x with VR, VP**	1.995 x 765 (2.020 x 800)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)** **2x AR 401 142 (1820 m³/h)**

[1] Do not use air collector boxes.
Pipe connection piece with 3x DN 150 directly to AR 400 142.

300		with/without AR 400: 350		without AR 400: 320 incl. AR 400 vertically placed: 500	
					
Remote fan unit AR 400 horizontaly 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		AR 400 horizontically or AR 401 separatly 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		Easisest ducting with aluflex pipe DN 150 AR 400 placed vertically or separately.	
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)**[1] 2x AR 400 142 (1660 m³/h)	
2 AR: divide airflow of center modules with air collector box		**2 AR: divide airflow of center modules with air collector box**			
1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**1x AR 400 142 (830 m³/h)**[1] 2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	

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

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

Necessary installation accessories

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

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

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

Installation accessories

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

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

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

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

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

Special accessories

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Table ventilation 400 series
AL 400

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Can be combined perfectly with other Vario appliances of the 400 series
- Dimmable, neutral white surface LED light for ideal illumination of the whole cooktop
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

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 4 x 5 W.
Illuminance 191 lx.
Spare covers for closing air outlets.
No connecting piece included.

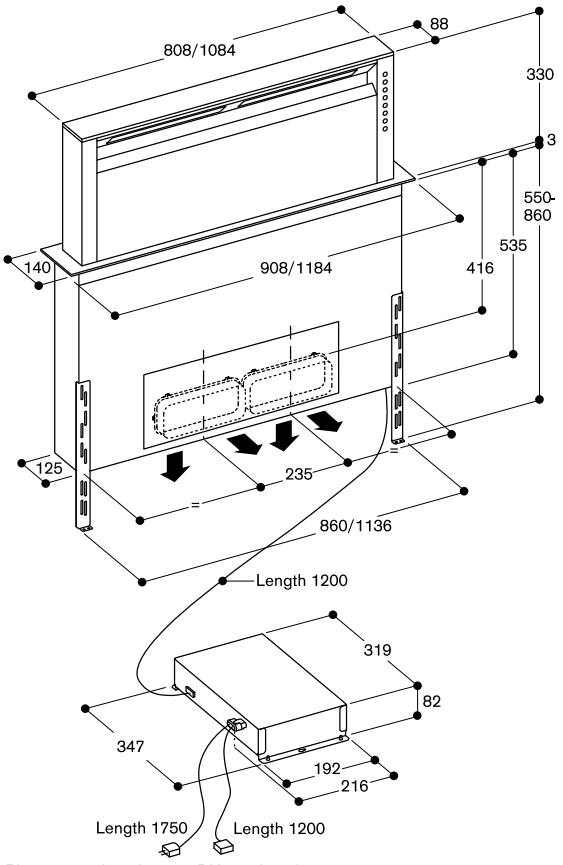
Consumption data
Consumption data is referred to a configuration AL 400 121/AL 400 191 with the remote fan unit AR 400 142.
Energy efficiency class A+/A at a range of energy efficiency classes from A++ to E.
Energy consumption 45.1/49 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency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

Planning notes
Refer to the table on page 288 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
Connection to the respective appliances via network cable.
AL 400 121 (AL 400 191)
For operation with 4 (3) Vario 200 series cooktops, 3 (2) Vario 400 series cooktops or a cooktop configuration of up to 120 cm (92 cm) wide.
Operation of Vario cooking appliances only possible without appliance cover.
Max. output of cooktops 18 kW.
In combination with the cooktop CI 290, installation in 60 cm deep worktops is possible.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The remaining surface of the worktop (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use furniture support AA 409 401/431.
Ovens that do not exceed the maximum allowed cabinet temperature can be combined with the table ventilation if built-in situation permits.
To avoid smoke when frying/grilling refer to the manuals of VR/VP.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 210 – 212.

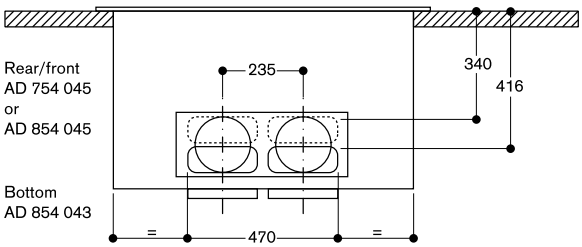
Connection
Total connected load 65/65 W
Connecting cable 1.7 m, pluggable.
Network cable 1.2 m.



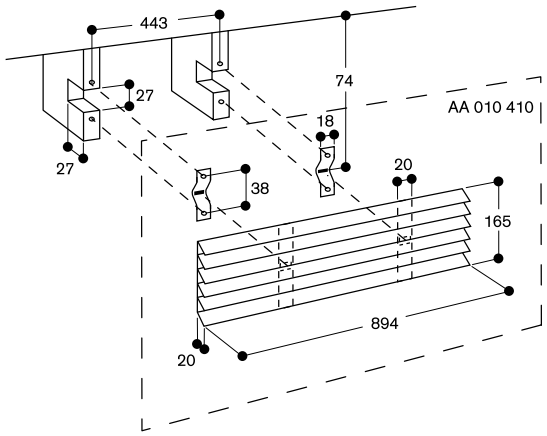
Pipe connection piece 2 x DN 150 front/rear
Flat duct using AD 854 045
Round duct using AD 754 045

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

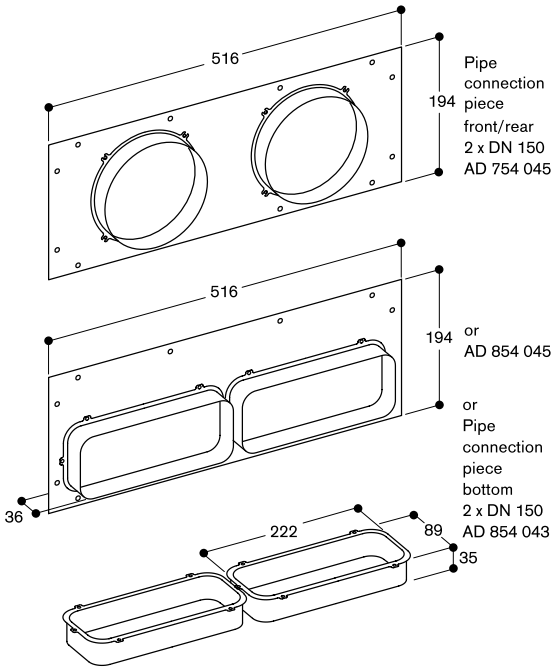
AL 400 connection positions DN 150



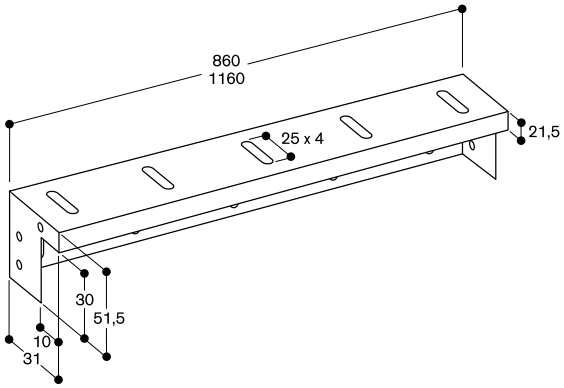
AA 010 410 air exhaust grille



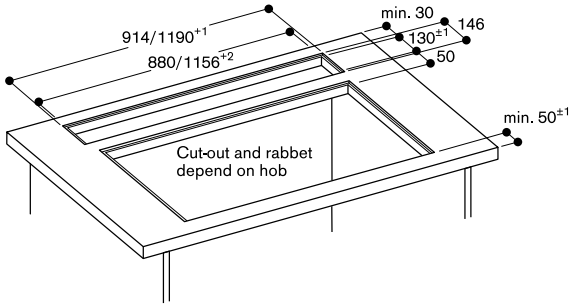
AD 754/854 045 and AD 854 043



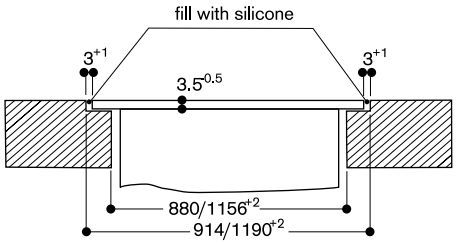
AA 409 401/431 furniture support



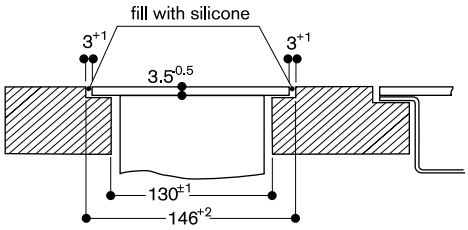
AL 400 installed flush



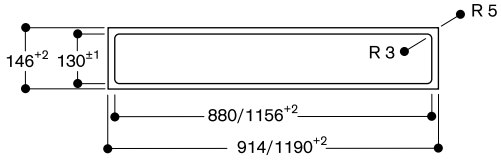
Longitudinal section



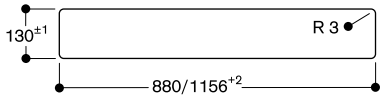
Cross-section



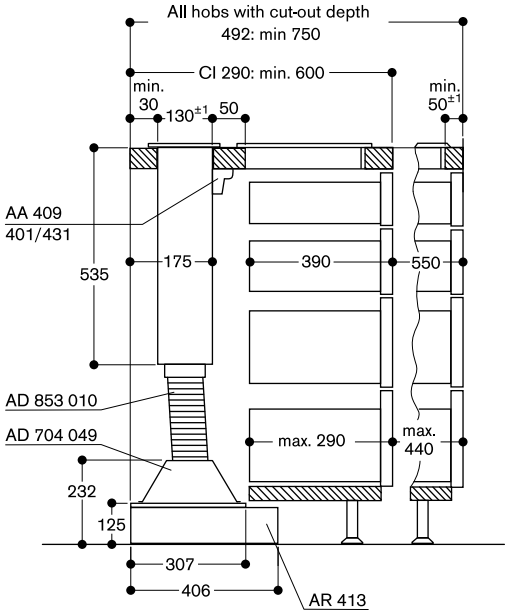
AL 400 cut-out flush-mounted



AL 400 cut-out for surface mounting



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



Recommended configurations for table ventilations 400 series and remote fan units 400 series

Good to know – for correct planning and installation

– The ducting can essentially be connected to the front, rear or below with the AL 400 table ventilation. The respective connecting pieces are available for this purpose.
– Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
– We recommend ducts with DN 150 for optimal air circulation.
– 2 flat ducts and 2 round ducts must be connected using a pipe connector.
– 2 bends (e.g. 90° horizontal with 90° vertical) require one flat duct pipe for connection, which can be shortened to the required length by cutting.
– It is equally important to ensure proper sealing of the ducting to avoid air leakages, for example with adhesive tape AD 990 090 (UV and heat resistant).
– If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour, see planning example 6.
– Vario cooktops with intensive vapour formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance; in case of Vario electric grill air recirculation is not recommended.
– Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1

1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)

Connection to the front with flat duct or aluflex pipe, DN 150; cabinet installation

Combination

1 x AL 400 table ventilation combined with 1 x AR 403 122 / AR 413 122 remote fan unit

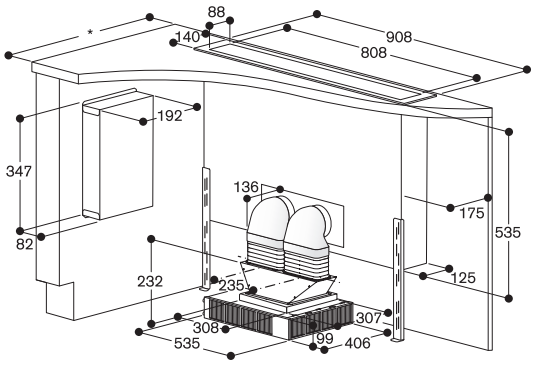
Good to know

– The air collector box can be screwed directly to the remote fan unit. The reducing piece supplied is not needed in this case.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

List of accessories 1

– 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
– 2 x AD 852 042 (Flat duct adapter round 90°)
– 1 x AD 704 049 (Air collector box DN 150 flat duct)
– 1 x AD 853 010 (Flat duct system flex pipe)
– 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)
Width 90 cm: SET1AL4104 (air recirculation), SET1AL4204 (air extraction)
Width 120 cm: SET2AL4204 (air extraction)

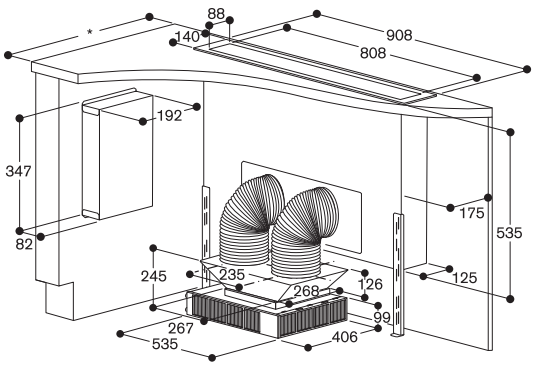


* All cooktops with cut-out depth 492: min. 750

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: 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

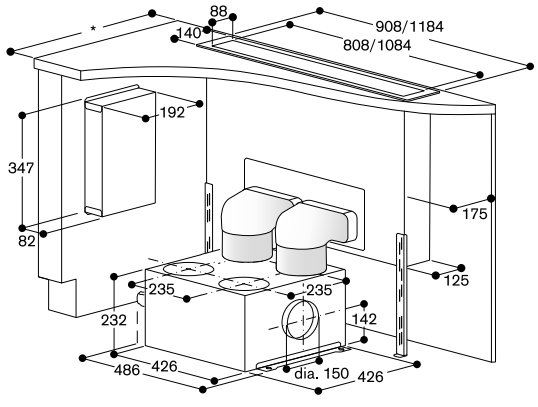
Good to know

– 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)

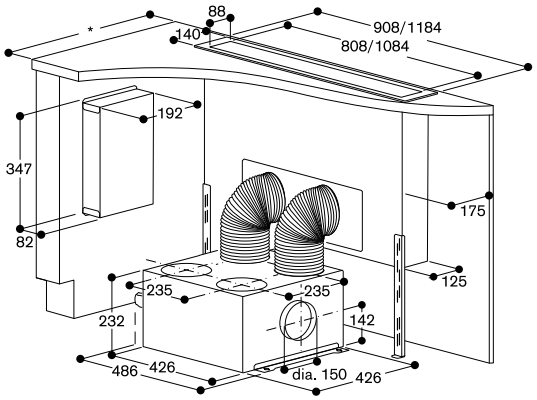
Order as set (appliances and accessories)
Width 90 cm: SET1AL4401
Width 120 cm: SET2AL4401



* 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

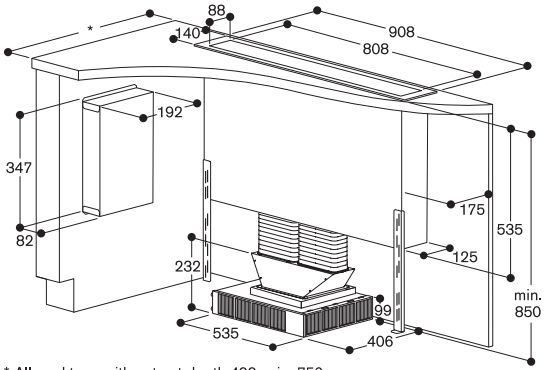
Planning example 3
1 x AL 400 with AR 403 122 (air extraction) / AR 413 122 (air recirculation)
Connection downward with flex duct, DN 150, cabinet installation

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.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

List of accessories 1
– 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
– 1 x AD 704 049 (air collector box for AL 400)
– 1 x AD 853 010 (Flat duct Flexduct, DN 150)
– 1 x AD 990 090 (Adhesive tape for bonding the ducts)

Order as set (appliances and accessories)
Width 90 cm: SET1AL4103 (air recirculation), SET1AL4203 (air extraction)
Width 120 cm: SET2AL4203 (air extraction)



* All cooktops with cut-out depth 492: min. 750

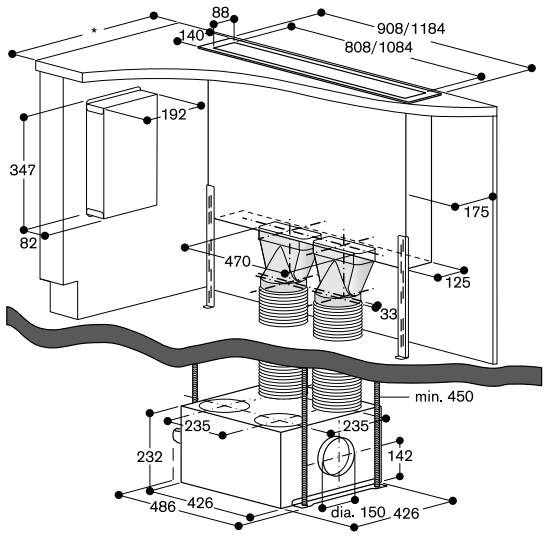
Planning example 4
1 x AL 400 with AR 400 142
Connection downward with flat and round duct, DN 150; cellar installation

Combination
1 x AL 400 table ventilation combined with 1 x AR 400 142 remote fan unit

Good to know
– The AR 400 142 remote fan unit can also be installed in an adjoining room, for example a cellar, as an alternative to cabinet installation
– Suitable threaded rods or suspension elements must be used for this configuration on the customer side; these can be attached to the retaining brackets, which are included ex works with the remote fan unit.

List of accessories 1
– 1 x AD 854 043 (connecting pieces for flat duct downward, 2 x DN 150)
– 2 x AD 852 041 (flat duct transition round)
– 2 x AD 751 010 (aluflex pipe round, DN 150)
– 1 x AD 990 090 (adhesive tape for bonding the ducts)
– 4 x threaded rods or suspension elements

Order as set (appliances and accessories)
Width 90 cm: SET1AL4403
Width 120 cm: SET2AL4403



* All cooktops with cut-out depth 492: min. 750

Recommended configurations for table ventilations 400 series and remote fan units 400 series

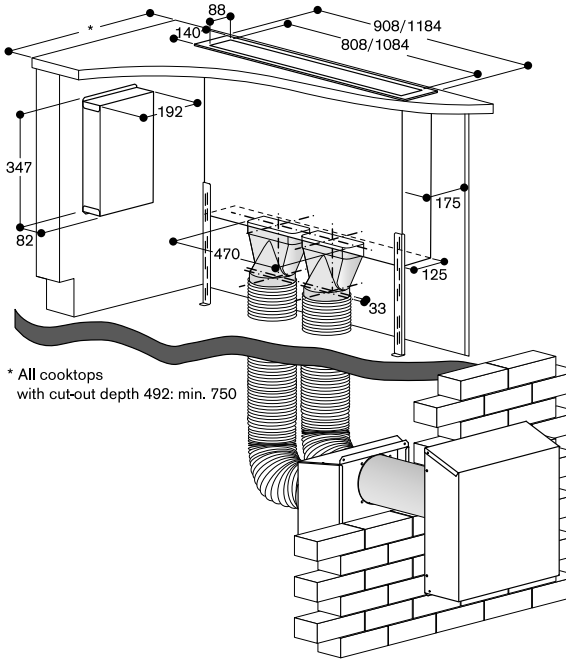
Planning example 5
1 x AL 400 with AR 401 142
Connection downward with flat and round duct, DN 150; installation on outside wall

Combination
1 x AL 400 table ventilation combined with 1 x AR 401 142 remote fan unit

Good to know
– The AR 401 142 remote fan unit for installation on the outside wall is the ideal solution for compact air extraction.
– The ducting can be directed to outside via the cellar in this case. A minimum distance must simply be maintained for the air exhaust downwards on the AR 401 142 (100 cm). Distance ground to central line of the pipe: 60 cm.
– Local building regulations must be observed for the cellar breakout (especially with respect to the topic of fire safety).
– The ducting can of course also be implemented in the plinth area of the kitchen cabinets.

List of accessories 1
– 1 x AD 854 043 (connecting pieces for flat duct downwards, 2 x DN 150)
– 2 x AD 852 041 (flat duct transition round 90°)
– 2 x AD 751 010 (aluflex pipe round, DN 150); possibly additional ducts depending on the exhaust air ducting (aluflex or Naber round duct, DN 150)
– 1 x AD 704 048 (air collector box for AL 400)
– 1 x AD 702 052 (telescopic wall duct, DN 200)

Order as set (appliances and accessories)
Width 90 cm: SET1AL4801
Width 120 cm: SET2AL4801



* All cooktops with cut-out depth 492: min. 750

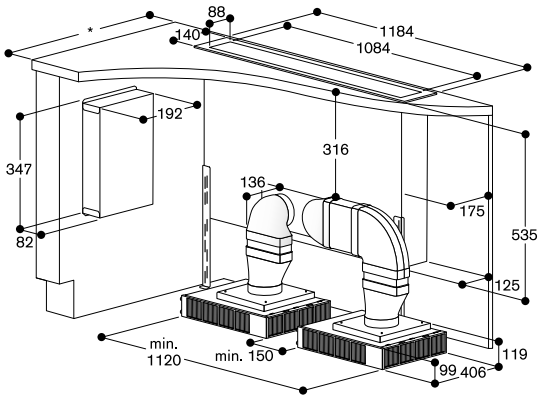
Planning example 6
1 x AL 400 121 with 2 x AR 413 122
Connection to the front with flat duct

Combination
1 AL 400 121 table ventilation combined with 2 x AR 413 122 remote fan unit

Good to know
– If the AL 400 121 is installed in air recirculation mode and intensive cooking (e.g. Vario Teppan Yaki) is involved, we recommend to use a second remote fan unit AR 413 122 to support the vapour catch behaviour
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm² for each remote fan unit).

List of accessories 1
– 1 x AD 754 045 (connection pieces for round duct, 2 x DN 150)
– 2 x AD 852 042 (flat duct adapter round 90°)
– 1 x AD 852 010 (flat duct)
– 1 x AD 852 031 (flat duct bend 90° horizontal)
– 2 x AD 852 041 (flat duct adapter round, DN 150)
– 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories)
Width 120 cm: SET2AL4105 (air recirculation)



* All cooktops with cut-out depth 492: min. 750

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

Necessary installation accessories

AA 490 111
Stainless steel control knob

AD 724 042
Connection piece for round pipe DN 150 For VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 724 041
Round duct connection additional adapter for VL 414 on the side
Metal zinc coated
Necessary for installation to left or right side of VL.

AD 854 046
Flat duct system with guidance fins
Connecting piece VL 414 for DN 150 flat

Installation accessories

AS 070 001
Connecting piece for extension in the case of installation next to VK or VF
Metal zinc plated

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

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

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

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

VA 450 110
Stainless steel filler strip 11 cm
Necessary accessory for combination of several Vario appliances of the 400 series with at least one appliance cover to compensate the appliance depth.

Special accessories

AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Vario downdraft ventilation 400 series
VL 414

- Highly efficient ventilation system at the cooktop
- Flexible power distribution, precise extraction of cooking vapours only at the open ventilation elements
- Can be combined perfectly with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Motorless, can be combined with Gaggenau BLDC remote fan units

Output
Power levels depend on the remote fan unit, see table on page 294 – 295.

Features
Manual opening of the ventilation element.
Closing element made of stainless steel, dishwasher-safe.
Metal grease filter, dishwasher-safe.
No connecting piece included.

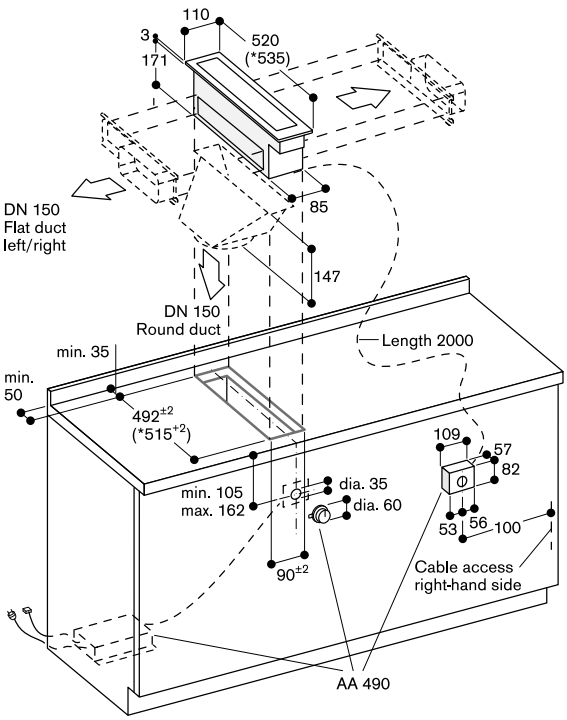
Consumption data
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency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

Planning notes
Refer to the table on page 289 for the matching remote fan units for air recirculation or air extraction mode.
Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
For each VL one remote fan unit is recommended.
Maximum cooktop width between two VL: 60 cm.
Appliance can be snapped into the worktop from above. Additional fixing by clamps accessible from bottom up, clamping range 30-50 mm.
If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.
If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures.
Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
If operated next to gas appliances, the ventilation moulding AA 414 010 is recommended to ensure maximum performance of the cooktop.
If installed next to gas appliances, flat ducts must not be used for the piping up to the fan unit.
If installed next to VP 414, the flat duct must not be positioned underneath the VP 414.

Please read the installation details regarding air ducting on page 118 – 123.

Please read additional planning notes on page 218 – 221.

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

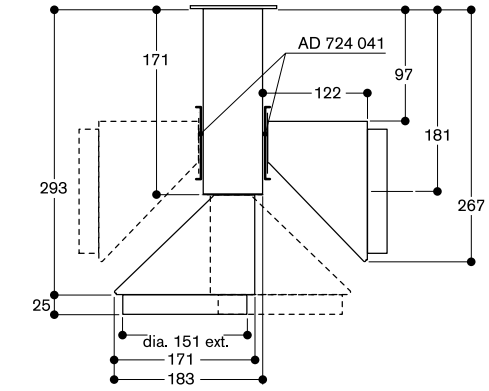


* with filler strip

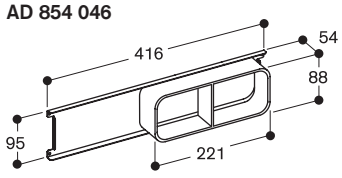
Flat duct pipe connection piece, left/right
DN 150 with AD 854 046
Round duct pipe connection piece, bottom
DN 150 with AD 724 042
Round duct pipe connection piece, left/right
DN 150 with AD 724 042 + AD 724 041

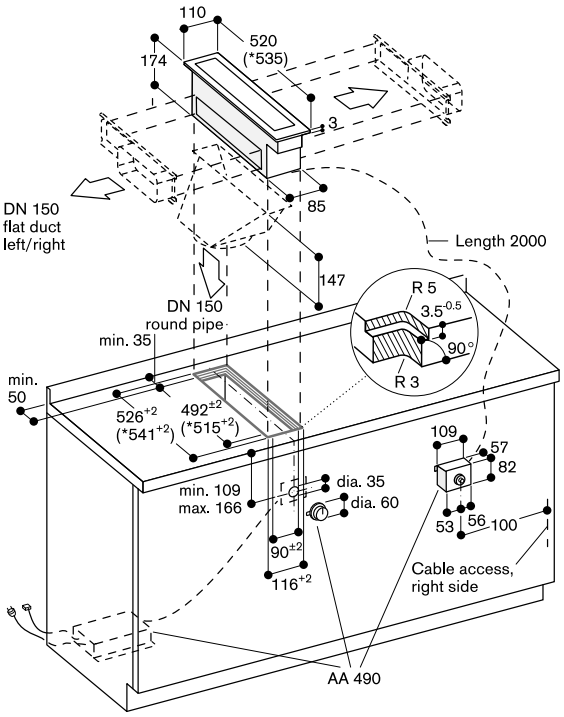
See separate planning notes for
- Positioning of control knob
- Configuration for flexible power distribution

VL 414 with AD 724 042/041



AD 854 046



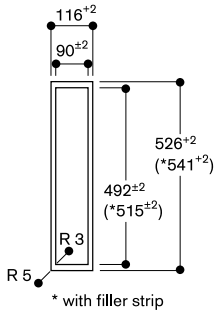


* with filler strip

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

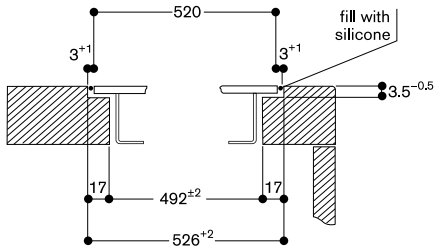
See separate planning notes for
- Positioning of control knob
- Configuration for flexible power distribution

View from above



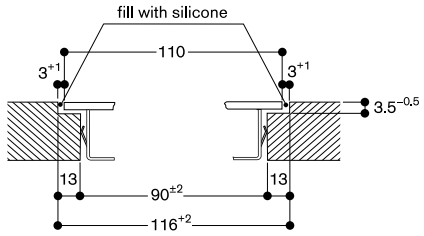
* with filler strip

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

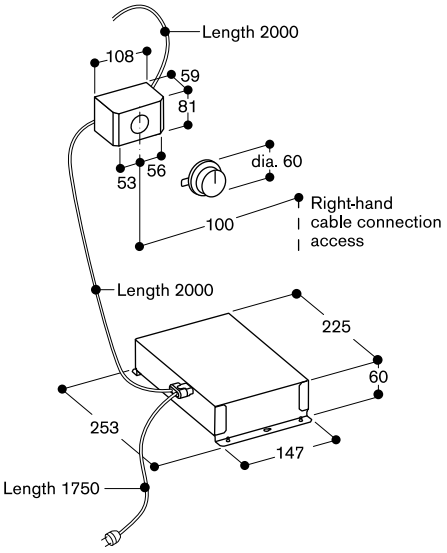
- Solid stainless steel control knob
- Can be combined perfectly with other Vario appliances of the 400 series
- Motorless, can be combined with Gaggenau BLDC remote fan units

Handling
Control knob with illuminated ring and output marking.

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

Planning notes
The separate electronics housing is to be installed so that it is accessible. Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 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 or Vario electric grill should be placed centrally in the cooktop configuration. In case of Vario electric grill air recirculation is not recommended.
- Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

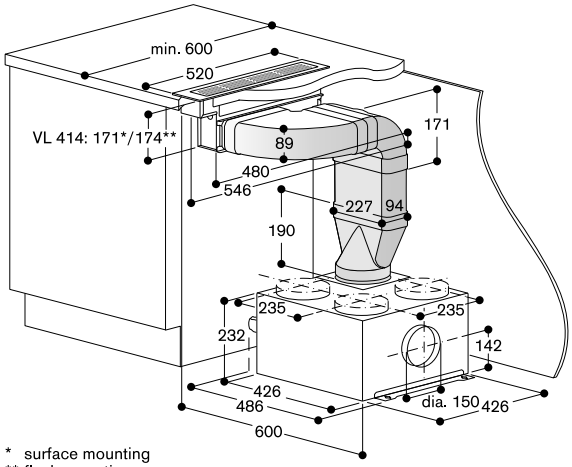
Planning example 1
1 x VL 414 with AR 400 142 (Air extraction)
Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination
1 x downdraft ventilation VL 414 in combination with 1 x AR 400 142 remote fan unit

Good to know
Connecting to the AR 400 remote fan unit is possible at all four air intakes.

List of accessories 1
- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

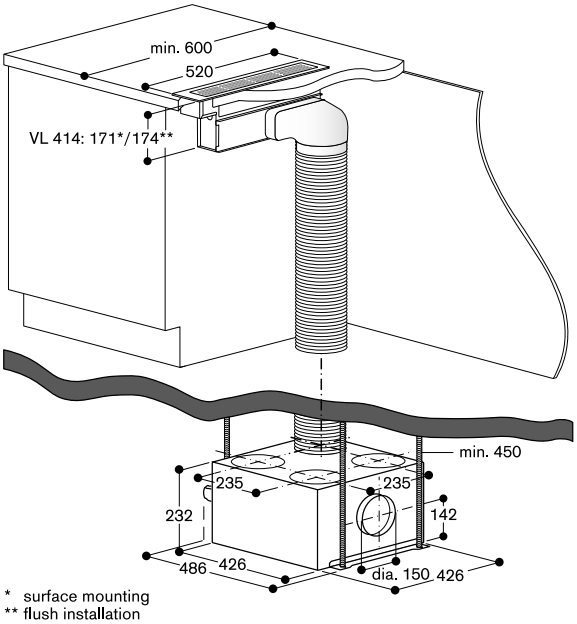
Order as set (appliances and accessories): SET1VL4401.



* 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 AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for bonding the ducts)

Order as set (appliances and accessories): SET1VL4403 (air extraction).



* surface mounting
** flush installation

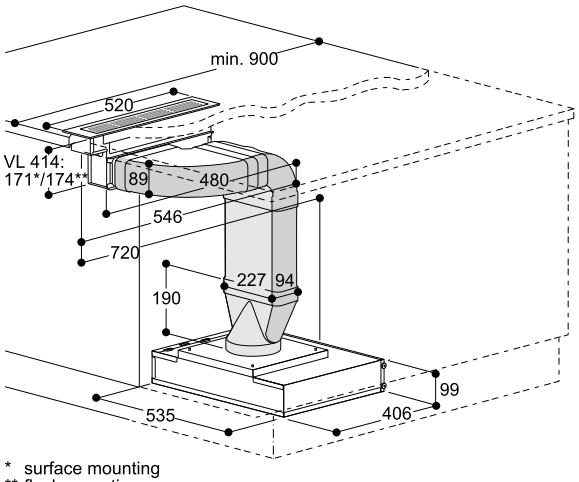
Planning example 2
1 x VL 414 with AR 413 122 (Air recirculation)
Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination
1 x downdraft ventilation in combination with 1 x AR 413 122 remote fan unit.

Good to know
- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²). For this, we recommend the air exhaust grille AA 010 410.
- The connecting piece DN 150 is included with the remote fan unit.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

List of accessories 1
- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

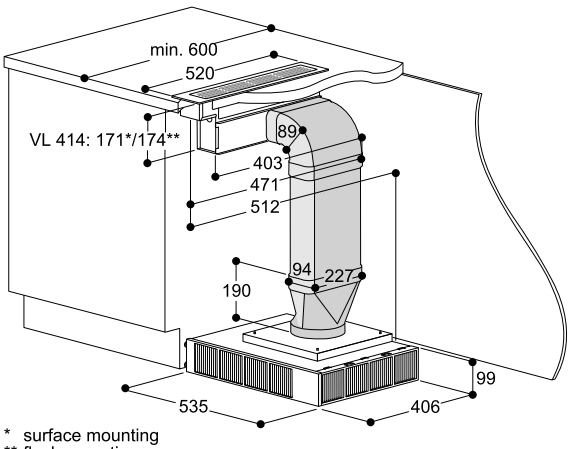
Order as set (appliances and accessories): SET1VL4101.



* surface mounting
** flush mounting

List of accessories 2
- 1 x AD 854 046 (connecting piece for VL 414, DN 150)
- 1 x AD 852 030 (flat duct with vertical 90° duct bend)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AA 490 111 (Vario control knob)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4102.



* surface mounting
** flush mounting

Recommended configurations of the Vario downdraft ventilation 400 series and remote fan units 400 series

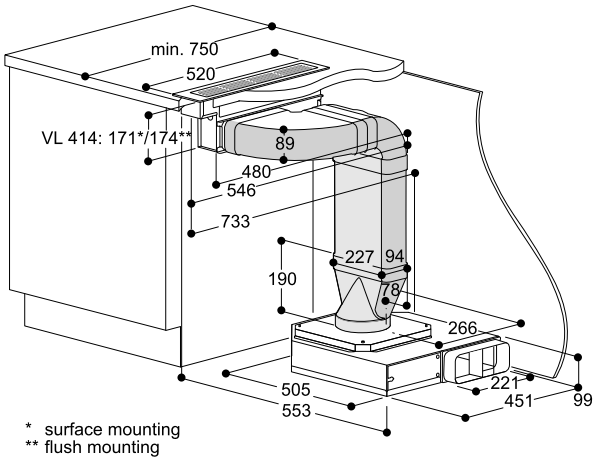
Planning example 3
1 x VL 414 with AR 403 122 (Air extraction)
Flat duct with 2 x 90° duct bends or flat duct with 1 x 90° duct bend

Combination
1 x downdraft ventilation in combination with 1 x AR 403 122 remote fan unit

Good to know
The connecting piece DN 150 is included with the remote fan unit.

List of accessories 1
– 1 x AD 854 046 (connecting piece for VL 414, DN 150)
– 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
– 1 x AD 852 030 (flat duct with vertical 90° duct bend)
– 1 x AD 852 010 (flat duct)
– 1 x AD 852 041 (flat duct adapter round)
– 1 x AA 490 111 (Vario control knob)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

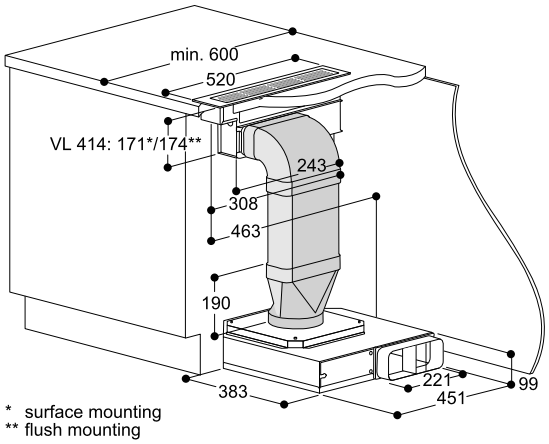
Order as set (appliances and accessories): SET1VL4201.



* surface mounting
** flush mounting

List of accessories 2
– 1 x AD 854 046 (connecting piece for VL 414, DN 150)
– 1 x AD 852 030 (flat duct with vertical 90° duct bend)
– 1 x AD 852 010 (flat duct)
– 1 x AD 852 041 (flat duct adapter round)
– 1 x AA 490 111 (Vario control knob)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4202.



* surface mounting
** flush mounting

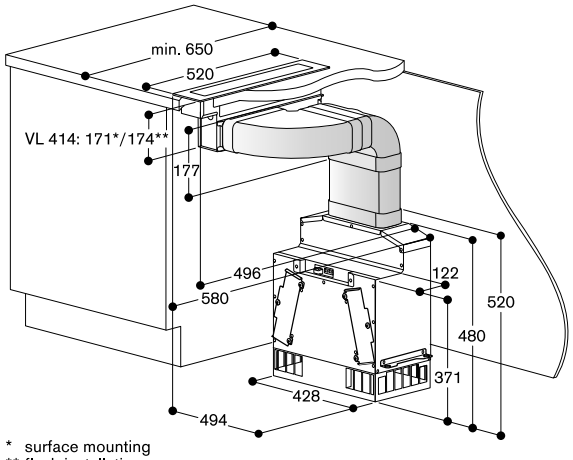
Planning example 4
1 x VL with AR 410 110 (Air recirculation)
Flat duct with 2 x 90° bends

Combination
1 x downdraft ventilation in combination with 1 x AR 410 110 remote fan unit

Good to know
The charcoal filter exchange is possible from both sides.
Allow accessibility to the charcoal filters in the lower cabinet for replacing the filter.
It is possible to position the remote fan unit direct on the floor or fix it with the retaining brackets with a cut-out in the furniture base.
For configuration 2 is depending on the depth of the island a second flat duct AD 852 010 needed.
For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).

List of accessories 1
– 1 x AD 854 046 (connecting piece for VL 414, DN150)
– 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
– 1 x AD 852 030 (flat duct with vertical 90° duct bend)
– 1 x AD 852 010 (flat duct)
– 1 x AD 852 040 (flat duct connecting piece)
– 1 x AA 490 111 (Vario control knob)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

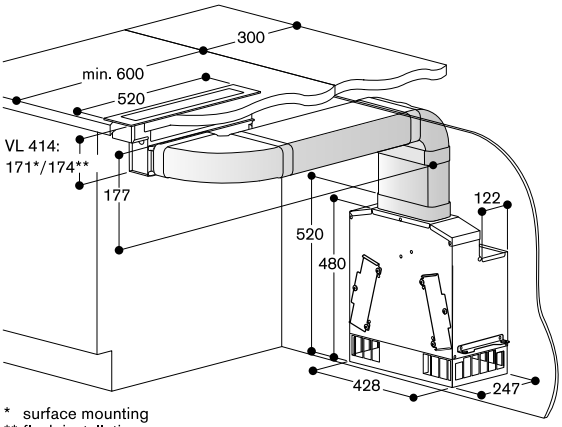
Order as set (appliances and accessories): SET1VL4103.



* surface mounting
** flush installation

List of accessories 2
– 1 x AD 854 046 (connecting piece for VL 414, DN150)
– 1 x AD 852 031 (flat duct with horizontal 90° duct bend)
– 1 x AD 852 030 (flat duct with vertical 90° duct bend)
– 1 x AD 852 010 (flat duct)
– 1 x AD 852 040 (flat duct connecting piece)
– 1 x AA 490 111 (Vario control knob)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL4103.



* surface mounting
** flush installation

CVL 420 100
For flush mounting
Width 87.7 cm
Air extraction / Air recirculation
Delivery without motor and without ducting

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with downdraft ventilation 400 series
CVL 420

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

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

Performance of ventilation system
Power levels depend on the remote fan unit, see table on page 294 – 295.

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

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

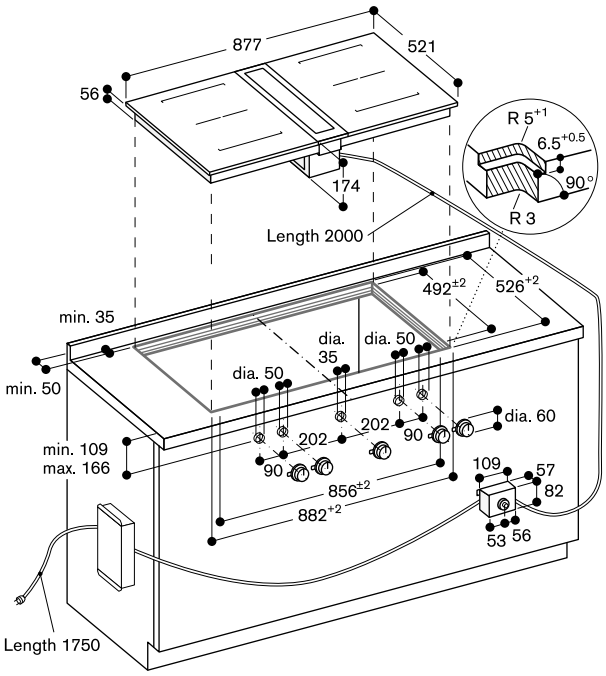
Consumption data of downdraft ventilation
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class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

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

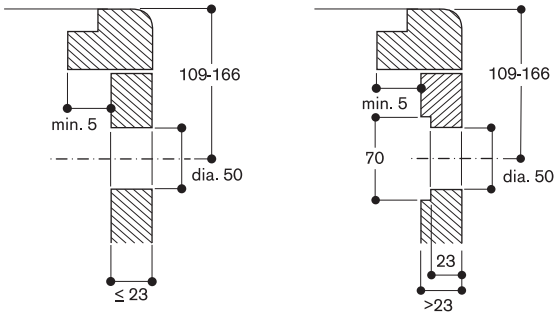
Planning notes
Refer to the table on page 290 for the matching remote fan units for air recirculation or air extraction mode.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 174 mm.
Appliance can be snapped into the worktop from above.

Please read the installation details regarding air ducting on page 226 – 227.

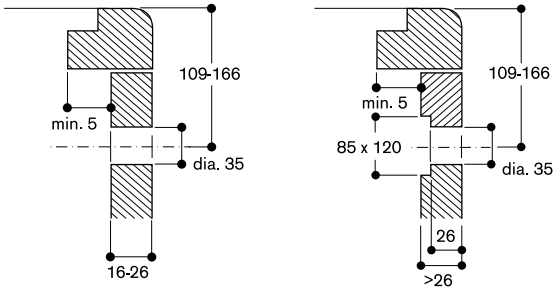
Connection
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



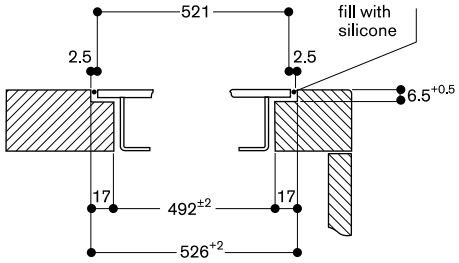
Induction cooktops CI 414 & CI 422



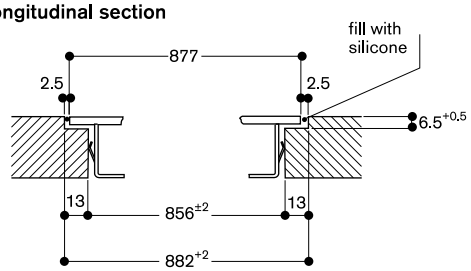
VL 410 downdraft ventilation



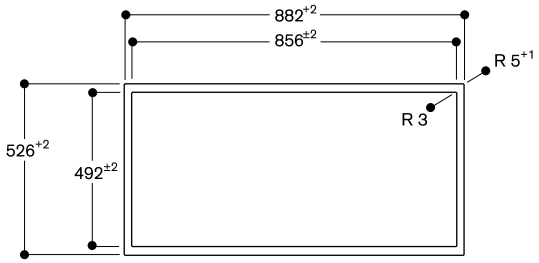
Cross-section



Longitudinal section



View from above



CVL 410 100
For flush mounting
Width 87.7 cm
Air extraction / Air recirculation
Delivery without motor and without ducting

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with downdraft ventilation 400 series
CVL 410

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

Cooking zones
2 flex induction cooking areas 19x24 cm (2200 W, with booster 3700 W), linked together 38x24 cm (3300 W, with booster 3700 W).
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Performance of ventilation system
Power levels depend on the remote fan unit, see table on page 294 – 295.

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

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

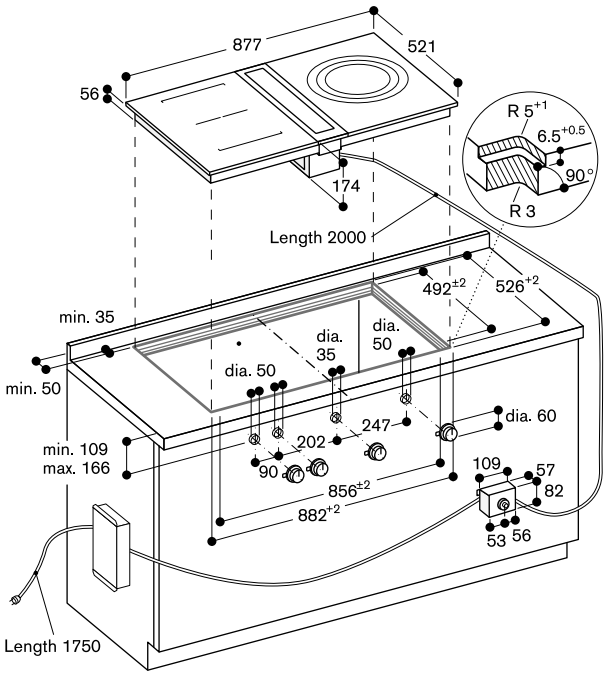
Consumption data of downdraft ventilation
Consumption data is referred to a configuration with the remote fan unit AR 403 122.
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 42.7 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class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

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

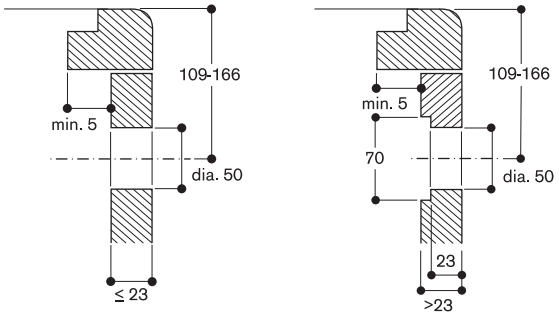
Planning notes
Refer to the table on page 290 for the matching remote fan units for air recirculation or air extraction mode.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and downdraft ventilation.
The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
In the cut-out, the installation system requires the side edge to be at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Immersion depth 174 mm.
Appliance can be snapped into the worktop from above.

Please read the installation details regarding air ducting on page 226 – 227.

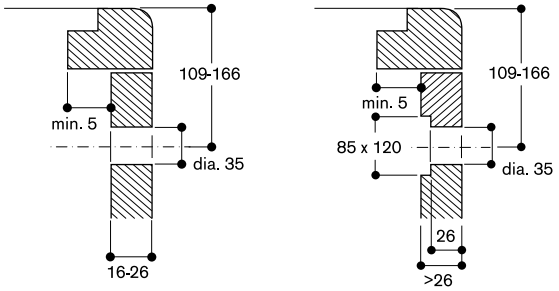
Connection
Total connected load 7.41 kW (2 x 3.7 kW cooktops and 0.01 kW control knob ventilation).
Connecting cable cooktops 1.5 m without plug.
Connecting cable downdraft ventilation 1.8 m, pluggable.
Connection cable 2.0 m between ventilation element VL 410 and control knob AA 490.



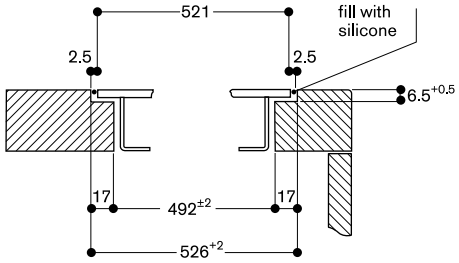
Induction cooktops CI 414 & CI 422



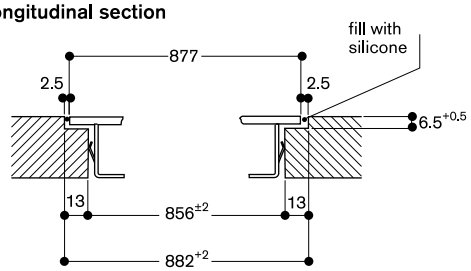
VL 410 downdraft ventilation



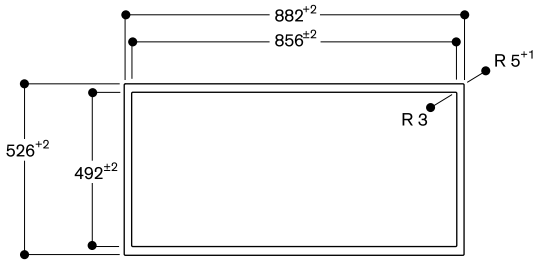
Cross-section



Longitudinal section



View from above



Planning examples for the flex induction cooktop with downdraft ventilation 400 series

Good to know – for correct planning and installation

– For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
– With the Vario downdraft ventilation, the ducting can be connected on the right, left or downwards
– For optimum air circulation, we recommend ducts with DN 150.
– 2 flat or 2 round ducts must be connected with a pipe connector.
– To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
– It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape for sealing the ducts AD 990 090 (UV- and heat-resistant).
– The flex induction cooktop with downdraft ventilation is not part of the SET.
– For further planning examples for the flex induction cooktop with downdraft ventilation refer to the planning examples of VL 414 (page 218 – 221).
– Secure the control unit to the side panel of the cabinet, not to the base of the cabinet or the kitchen floor.

Planning example 1 (air extraction)
Configuration for CVL 410/420 with AR 403 122 (air extraction), min. 60 cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 403 122 remote fan unit (air extraction).

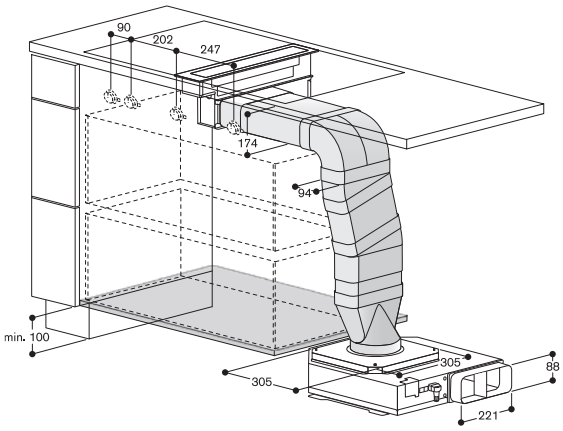
Good to know

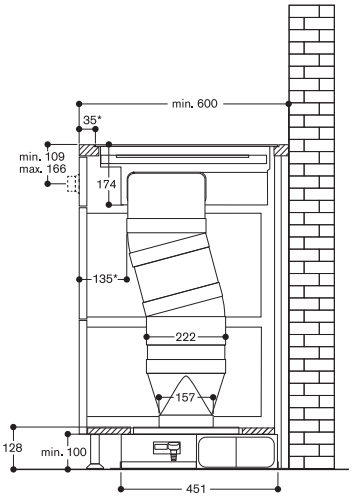
– Full drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
– The connection piece DN 150 is included with the remote fan unit.

List of components

– 1 x AR 403 122 (remote fan unit plinth 400 series)
– 1 x AD 854 046 (connection piece for VL, 150)
– 2 x AD 852 040 (flat duct connecting piece 150)
– 1 x AD 852 030 (flat duct 90 vertical 150)
– 2 x AD 852 032 (flat duct 15° horizontal 150)
– 1 x AD 852 010 (flat duct 150)
– 1 x AD 852 041 (flat duct adapter round 150)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET1ADAR40.





* Recommended measurement, can be adjusted.

Planning example 2 (air extraction)
Configuration for CVL 410/420 with AR 403 122 (air extraction), min. 71cm worktop depth

Combination

Flex induction cooktop with downdraft ventilation in combination with AR 403 122 remote fan unit (air extraction).

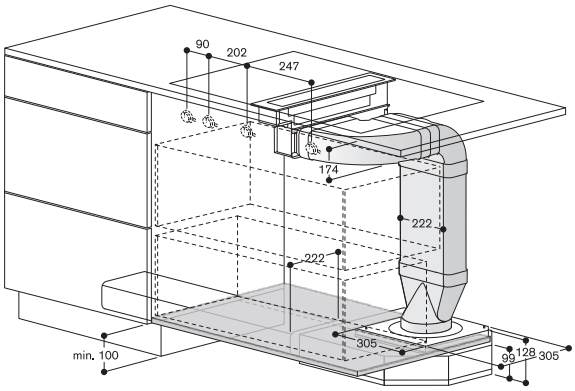
Good to know

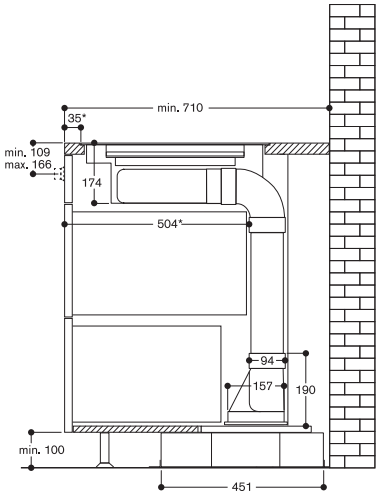
– Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
– The connection piece DN 150 is included with the remote fan unit.

List of components

– 1 x AR 403 122 (remote fan unit plinth 400 series)
– 1 x AD 854 046 (connection piece for VL, 150)
– 1 x AD 852 031 (flat duct 90 horizontal 150)
– 1 x AD 852 010 (flat duct 150)
– 1 x AD 852 030 (flat duct 90 vertical 150)
– 1 x AD 852 041 (flat duct adapter round 150)
– 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET2ADAR40.





* Recommended measurement, can be adjusted.

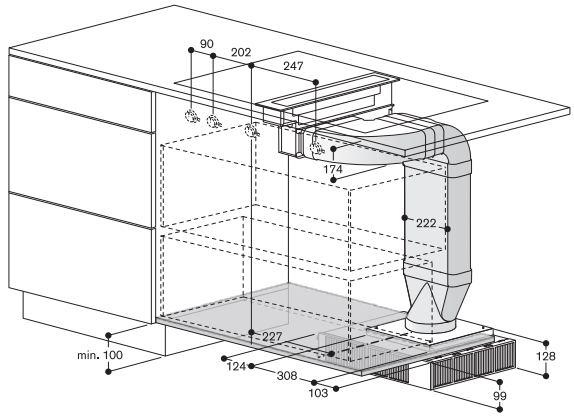
Planning example 1 (air recirculation)
Configuration for CVL 410/420 with AR 413 122 (air recirculation), min. 68 cm worktop depth

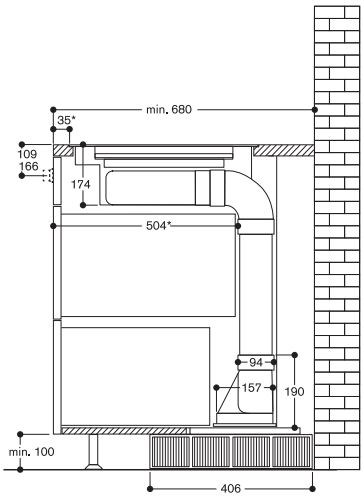
Combination
Flex induction cooktop with downdraft ventilation in combination with AR 413 122 remote fan unit (air recirculation).

Good to know
- Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- Installation w/o ventilation grille possible. The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- Filter can be changed from front.
- The connection piece DN 150 is included with the remote fan unit.

List of components
- 1 x AR 413 122 (femote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 1 x AD 852 031 (flat duct 90 horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories): SET1ADAR41.





* Empfohlenes Maß, kann angepaßt werden.

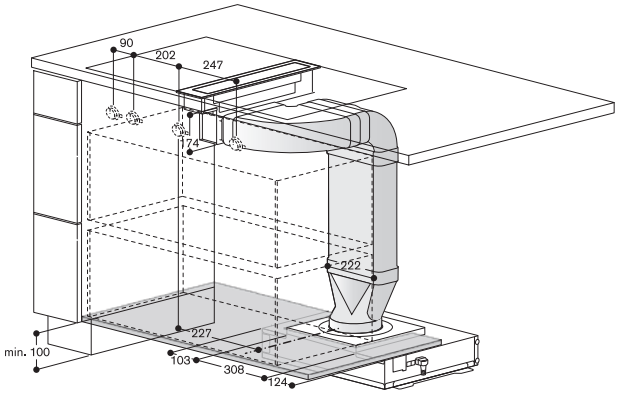
Planning example 2 (air recirculation)
Configuration for CVL 410/420 with AR 413 122 (air recirculation), min. 90 cm worktop depth

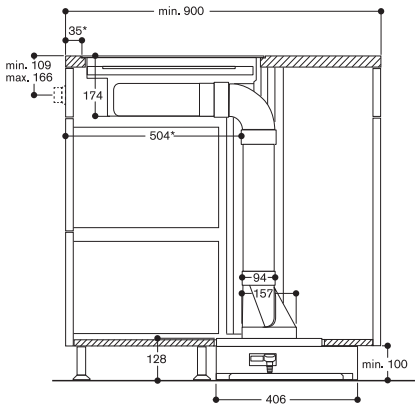
Combination
Flex induction cooktop with downdraft ventilation in combination with AR 413 122 remote fan unit (air recirculation).

Good to know
- Short drawers can be installed beneath the flex induction cooktop with downdraft ventilation 400 series.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The ventilation grille is situated at the rear. The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- Filter can be changed from rear.
- The connection piece DN 150 is included with the remote fan unit.

List of components
- 1 x AR 413 122 (remote fan unit plinth 400 series)
- 1 x AD 854 046 (connection piece for VL, 150)
- 1 x AD 852 031 (flat duct 90 horizontal 150)
- 1 x AD 852 010 (flat duct 150)
- 1 x AD 852 030 (flat duct 90 vertical 150)
- 1 x AD 852 041 (flat duct adapter round 150)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (remote fan unit and accessories w/o ventilation grille): SET2ADAR41.





* Recommended measurement, can be adjusted.

AI 442 160
Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AI 442 120
Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AI 442 100
Stainless steel
Width 100 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories

AD 442 016
Stainless steel air extraction chimney, including installation tower
Length: 620 mm

AD 442 026
Stainless steel air extraction chimney, including installation tower
Length: 860 mm

AD 442 116
Stainless steel air recirculation chimney, including installation tower
Length: 620 mm

AD 442 126
Stainless steel air recirculation chimney, including installation tower
Length: 860 mm

Special accessories

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

AA 442 110
2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810
Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 396
Ceiling collar for chimneys
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

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 294 – 295.

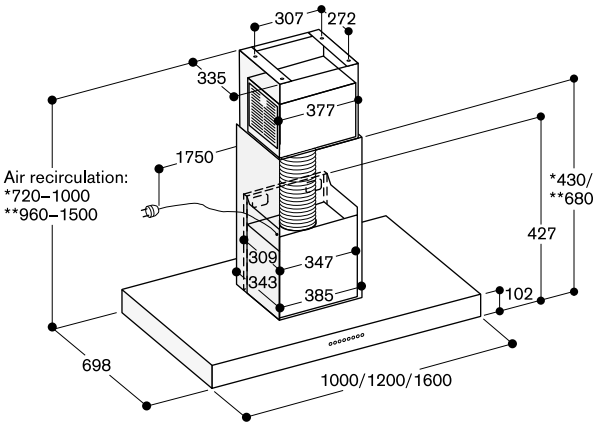
Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1390 lx.

Consumption data
Consumption data is referred to a configuration AI 442 160/120/100 with the remote fan unit AR 400 143.
Energy efficiency class A/A/A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.1/49.5/51.3 kWh/year.
Ventilation efficiency class A/A/A.
Ilumination 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.

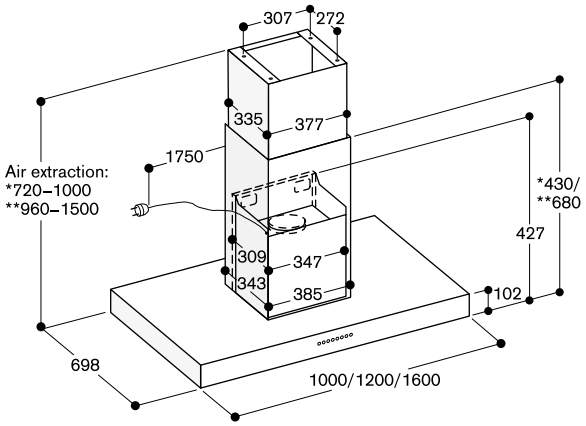
Planning notes
Refer to the table on page 292 for the matching remote fan units for air recirculation or air extraction mode.
The two-part chimney including the mounting kit must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding air ducting on page 230 – 231.

Connection
Total connected load 50/50/50 W
Connecting cable 1.8 m, pluggable.



* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* With air extraction chimney 442 016, suitable for ceiling heights from 2.35 m to 2.60 m.
**With air extraction chimney AD 442 026, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AW 442 160
Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AW 442 120
Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

AW 442 190
Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

Necessary installation accessories

AD 442 012
Stainless steel chimney for air extraction
Length: 620 mm

AD 442 022
Stainless steel chimney for air extraction
Length: 860 mm

AD 442 112
Stainless steel chimney for air recirculation
Length: 620 mm

AD 442 122
Stainless steel chimney for air recirculation
Length: 860 mm

Special accessories

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

AA 442 110
2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 442 810
Activated charcoal filter for air recirculation module AA 442 810.

AA 442 810
Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

AD 442 392
Ceiling collar for chimneys
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

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 294 – 295.

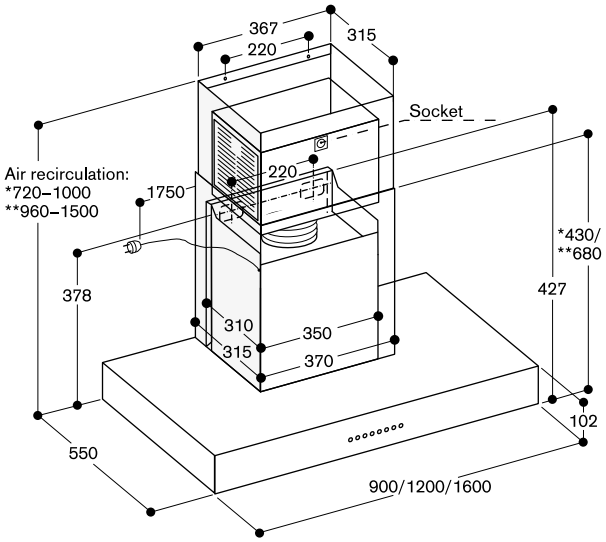
Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K), continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1010 lx.
Easy mounting system for simple installation and alignment.

Consumption data
Consumption data is referred to a configuration AW 442 160/120/190 with the remote fan unit AR 400 143.
Energy efficiency class A/A/A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 49.8/43.3/41.6 kWh/year.
Ventilation efficiency class A/A/A.
Ilumination efficiency class A/A/A.
Grease filter efficiency class A/B/B.
Sound level min. 47/47/47 dB / max. 64/64/63 dB normal mode.

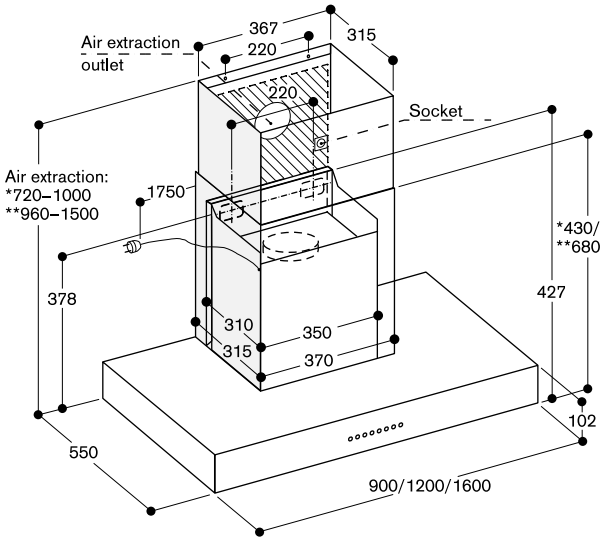
Planning notes
Refer to the table on page 293 for the matching remote fan units for air recirculation or air extraction mode.
The two-part chimney must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Clearance above gas appliances min. 70 cm.
Clearance above electric appliances min. 60 cm.
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read the installation details regarding air ducting on page 230 – 231.

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.



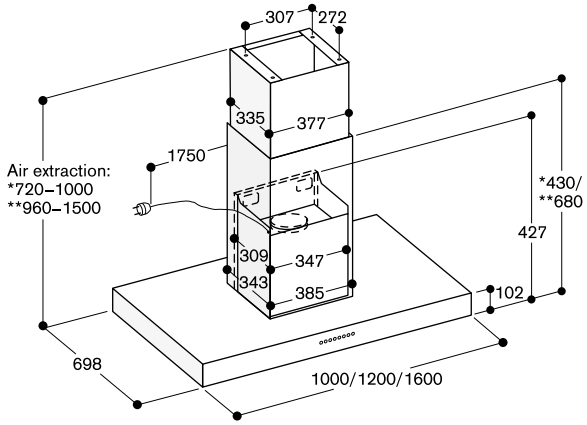
* With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 022, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

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

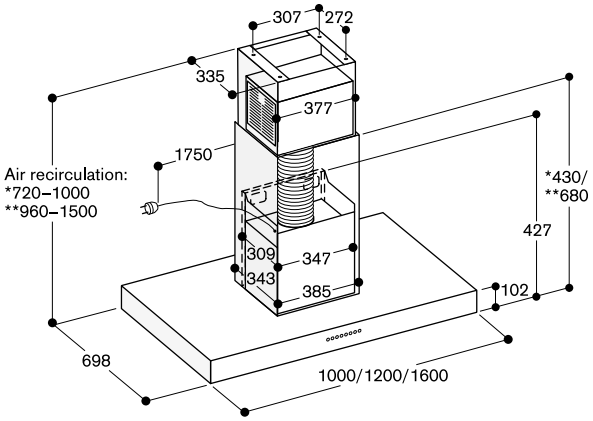
Good to know
- The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AI 442.
- Two chimney lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 600 mm, and 700 mm for gas appliances.
- The necessary mounting kits are included 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)

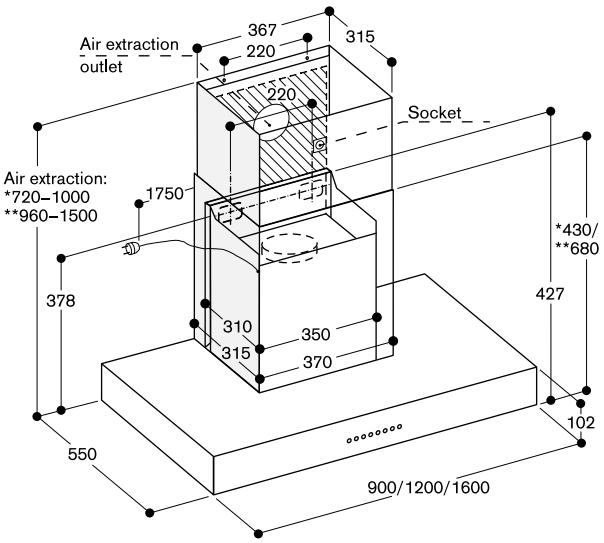


* With air recirculation chimney AD 442 116, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 126, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

Planning example 2
1 x AW 442 with AR 400 143
Round duct, DN 150

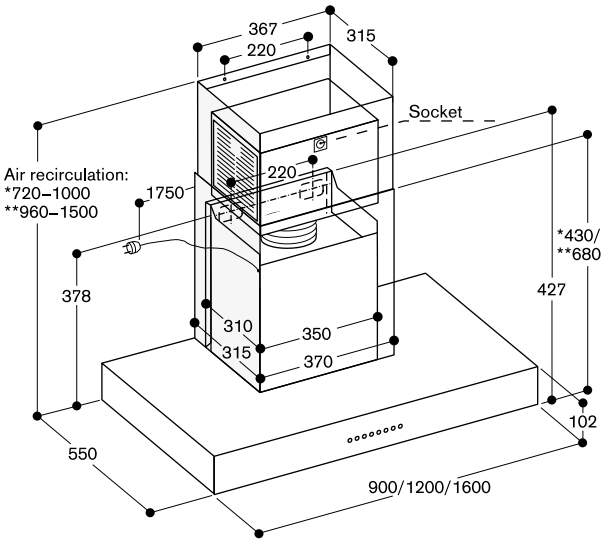
Good to know
- The AR 400 143 remote fan unit is ideal for space-saving installation for assembly in the AW 442.
- Two chimney lengths are available depending on the height of the room.
- The minimum distance to the cooktop is 600 mm, and 700 mm for gas appliances.
- The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

List of accessories 1 (air extraction)
- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
- 1 x AD 442 012 (stainless steel chimney for air extraction for room height of 2.35 m to 2.60 m)
  or 1 x AD 442 022 (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 442 392 (stainless steel ceiling collar for wall-mounted 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.

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 442 112 (stainless steel chimney for air recirculation for room height of 2.35 m to 2.60 m) or 1 x AD 442 122 (stainless steel chimney for air recirculation for room height of 2.60 m to 3.10 m)
- Optional : 1 x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



* With air recirculation chimney AD 442 112, suitable for ceiling heights from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 122, suitable for ceiling heights from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AR 400 142
Metal housing
Max. air output 830 m³/h
Air extraction
Inside installation

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 series
AR 400

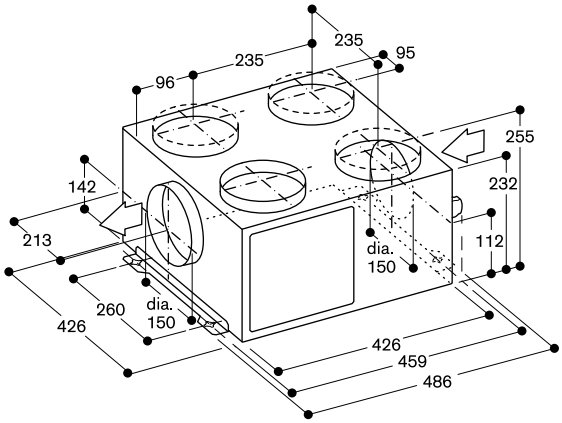
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

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 294 – 295.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round, 4 x DN 150 round.
Pipe connection pieces on output side: 1x DN 150 round.
Spare cover for closing air intake.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances 400 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Installation in a separate room allows for a reduced noise level in the kitchen
For installation in the cellar or an adjoining room, please refer to the planning information on page 210 – 212.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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



AR 400 143
Metal housing
Max. air output 970 m³/h
Air extraction / Air recirculation
Installation in the chimney of AI/AW 442

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 series
AR 400

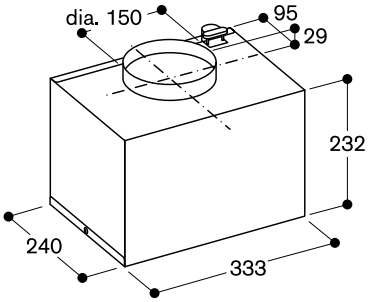
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology
- Compact, space-saving installation in the chimney of AI/AW 442

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 294 – 295.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection pieces on output side: 1x DN 150 round.

Planning notes
Remote fan unit in combination with the motorless AI/AW 442.
Connection to the respective appliances via network cable.
Installation in the chimney of AI/AW 442.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 230 W.
Connecting and network cable included in delivery.



AR 401 142
Stainless steel
Max. air output 910 m³/h
Air extraction
Outside wall mounting

Installation accessories
AD 702 052
Telescopic wall-duct
Connection piece DN 200 round

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

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 series
AR 401

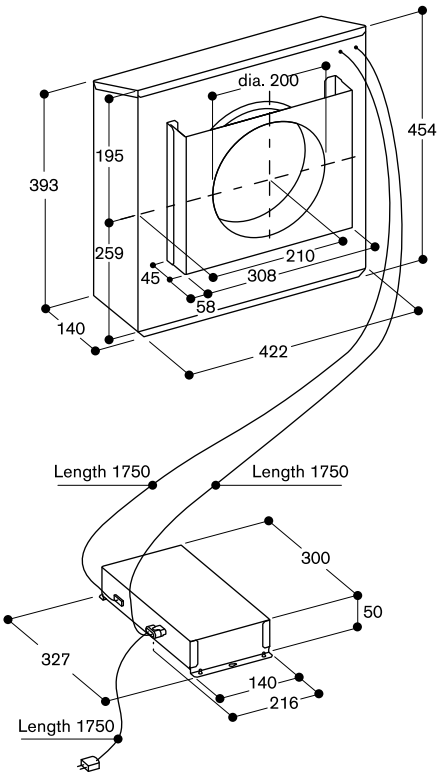
- Powerful remote fan unit to combine with motorless appliances 400 series
- Efficient BLDC technology

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 294 – 295.

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 DN 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 for free air space from ground (or other object) to center of the pipe: min 60 cm
When installing a ventilation hood with air extraction mode and a chimney-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 410 110
Metal housing
Max. air output 660 m³/h
Air recirculation
Installation in the cupboard

Special accessories
AA 410 110
2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 410 110.

AA 410 112
2 regenerable activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 410 110.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 410

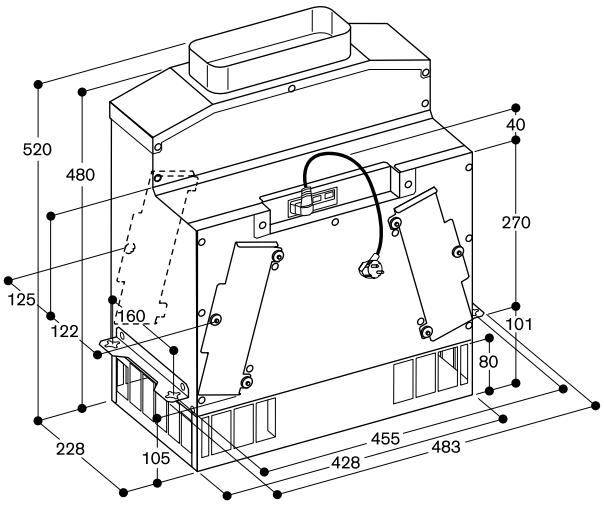
- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output
Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air recirculation:
570 / 660 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

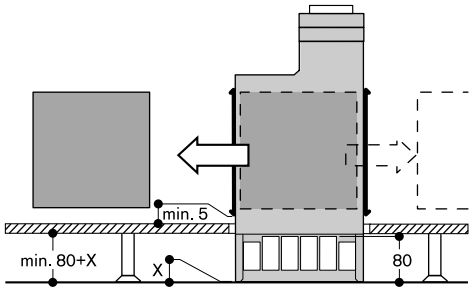
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side:
1 x DN 150 flat duct.
Retaining bracket for installation at the furniture base enclosed.
2 activated charcoal filters enclosed ex factory.
Filter is suitable for the preparation of fish and seafood due to special treatment.
Filter replacement interval: 1 year depending on cooking frequency.

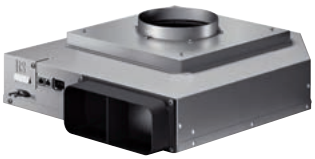
Planning notes
Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series.
Connection to the respective appliances via network cable.
Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor. Please refer to the planning information on page 210 – 212.
To replace the filter the remote fan unit must be accessible.
The charcoal filter exchange is possible from both sides.

Connection
Total connected load 170 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.



Filter exchange





AR 403 122
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation

Special accessories

AA 400 510
Window contact switch
Can be combined with motorless appliances 400 series and Vario downdraft ventilation 200 series.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 403

- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air extraction:
730 / 890 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

Features

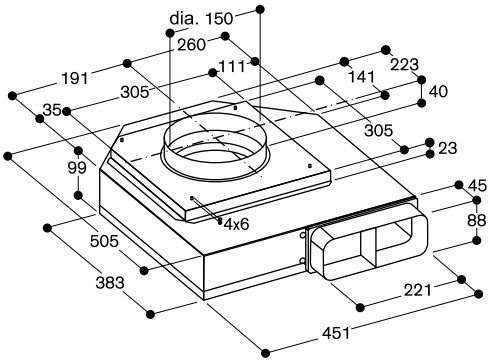
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round.
Pipe connection pieces on output side: 1 x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

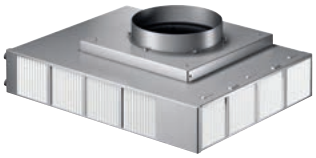
Planning notes

Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Connection of AL 400 with an air collector box (AD 704 048, AD 704 049).
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

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





AR 413 122
Metal housing
Max. air output 850 m³/h
Air recirculation
Plinth installation

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

Special accessories
AA 413 111
2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 413 122.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 413

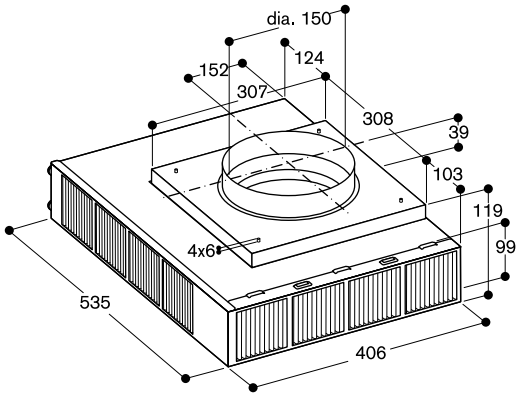
- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output
Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air recirculation:
680 / 850 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

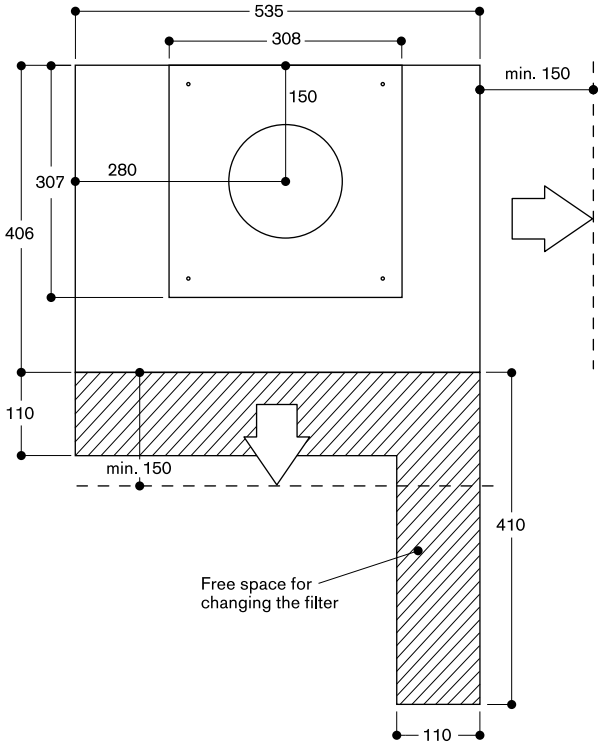
Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed ex factory.
Filter is suitable for the preparation of fish and seafood due to special treatment.
Filter replacement interval:
1 year depending on cooking frequency.

Planning notes
Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years depending on cooking frequency.
It must be possible to remove the plinth to replace the filter.
Recommended minimum gap between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

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



View from above



Checklist for the modular ventilation appliances 400 series

• AC 402 181

• AC 482 181
• AC 462 181
• AC 472 181

• AR 400 142 • AR 401 142 • AR 403 122

• AL 400 191
• AL 400 121

• AR 400 142 • AR 401 142 • AR 403 122 • AR 413 122

• VL 414 111

• AA 490 111

• AR 400 142 • AR 401 142 • AR 403 122 • AR 413 122 • AR 410 110

• AI 442/AW 442

• AR 400 142 • AR 401 142

• AR 400 143

The external remote fan units of the 400 series have a network cable that is used to connect the motorless appliances of the 400 series.

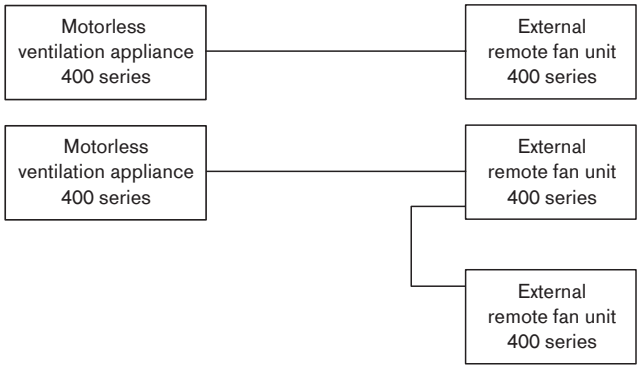
Up to two remote fan units can be connected (e.g. with ceiling ventilation), whereby an additional network cable is connected from one remote fan unit to the other remote fan unit.

Other control options

It is possible on request to connect the signal via a zero potential contact to a ventilation appliance at the site so that this appliance can respond accordingly to activity on the part of Gaggenau's 400 series ventilation appliances.

The respective ventilation planner is then responsible for the effective operation of the entire ventilation system.

The guarantee of electrical function is maintained as long as the respective specifications are observed.



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:

Please observe the local applicable building regulations when configurating ventilation solutions. The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning. We recommend this method only if the distance between the ventilation system and the cooktop is greater than 1.20 m, that is to say, for ceiling ventilation.

- For air extraction operation, the air requirement for the air exchange rate is calculated using a factor of 10.
- However, the calculation is made using a factor of 12 in kitchens where special cooking appliances such as the electric grill, Teppan Yaki or wok are used.
- For air recirculation, the air requirement for the air exchange rate is generally calculated using a factor of 12.

If the distance between the ventilation system and the cooktop is less than 1.20 metres, the factors listed below must be taken into account to ensure that most of the cooking vapours are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.

- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapours. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a Teppan Yaki, wok or electric grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapours. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.

- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation and table ventilation, are characterised by extracting vapours directly from the cooktop. As they rise up, the cooking vapours can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 80 cm or further away from the cooktop.

- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

Important influencing factors on the air output:

- The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:

1. Install duct bends with a minimum clearance of 30 cm from the exhaust air opening.
2. Avoid reductions in cross sections.
3. For duct bends, use bends that are as wide as possible.
4. Only install ducts that have a smooth and flat inner surface.
5. Use exhaust air pipes with a diameter of at least 125 mm.
6. Pay attention to the use of a short ducting paths as possible.
7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
8. Ensure sufficient supply air.

You are welcome to check whether your exhaust air ducting has the required air requirement by using our Rodun calculation tool on our website (www.gaggenau.com).

AC 250 121
Gaggenau Light Bronze
Width 120 cm
Air extraction / Air recirculation

Included in the price
1 Remote control

Special accessories
AA 010 811
Air recirculation module inclusive 1 activated charcoal filter.
For air recirculation.
Stainless steel.

AA 012 811
Air recirculation module inclusive 1 activated charcoal filter
For air recirculation.
White.

AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface.
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 112
1 regenerable activated charcoal filter
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Ceiling ventilation 200 series
AC 250

- Discreet integration into the architecture of the kitchen
- Energy-saving, low-noise fan
- Rim extraction
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy and time saving installation directly on the ceiling
- Easy maintenance of the filters
- Air extraction / Air recirculation

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
450 / 900 m³/h.
56 / 70 dB (A) re 1 pW.
44 / 58 dB (A) re 20 µPa.
Air recirculation:
410 / 640 m³/h.
63 / 72 dB (A) re 1 pW.
51 / 60 dB (A) re 20 µPa.

Features
3 electronically controlled power levels and 1 intensive mode.
Remote control is included in delivery.
Automatic function with sensor-controlled run-on function.
Interval ventilation, 6 min.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Metal grease filter, dishwasher-safe.
Massive aluminium anodized Gaggenau Light Bronze filter cover.
Fan technology with highly efficient, brushless DC motor (BLDC).
Turnable blower, air outlet on all four sides possible.
Connecting pipe DN 150 round.
Cooktop-based ventilation control (with suitable cooktop).

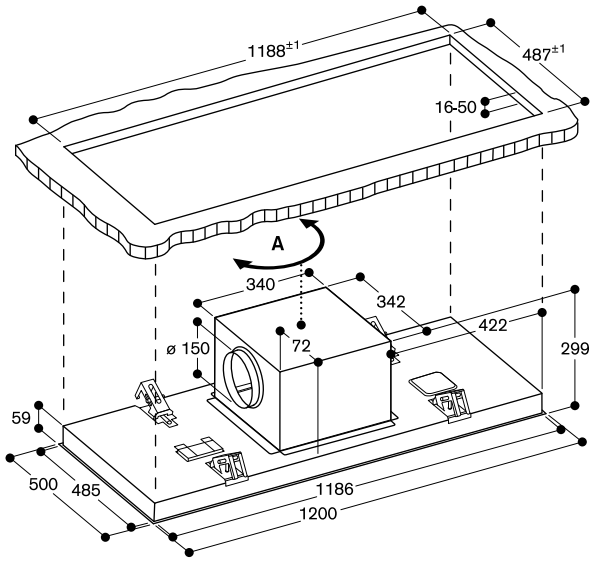
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 30 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class -.
Grease filter efficiency class E.
Sound level min. 41 dB / max. 56 dB normal mode.

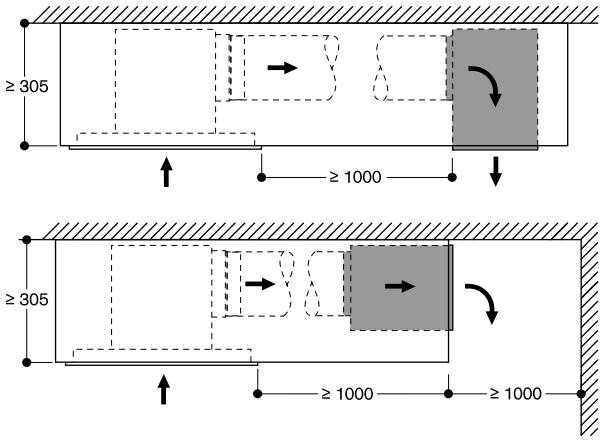
Planning notes
For installation in suspended ceiling.
The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.
A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials.
Recommended minimum gap between appliance and external filter module:100 cm.
For air recirculation an external filter module is required.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 65 cm.
Air recirculation is not recommended in combination with Vario electric grill.
Please ensure when installing the exhaust air ducting that no sharp bends are caused and that the cross-section of the ducting is not constricted in any way.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
Appliance weight: approx. 37 kg.

Connection
Total connected load 250 W.
Connecting cable 1.3 m with plug.



A: The ventilator outlet can be turned in all four directions.
measurements in mm

AC 250 with air recirculation module



measurements in mm

AC 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.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

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

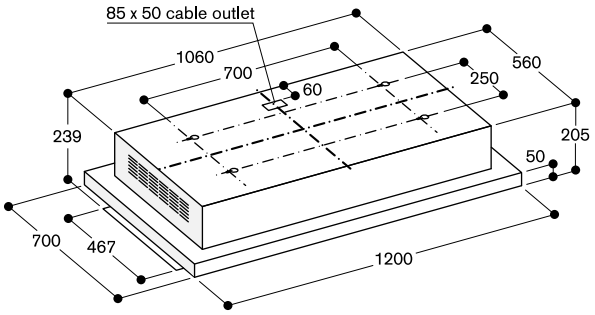
Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air recirculation:
780 / 850 m³/h.
70 / 72 dB (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 2 x 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.
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 VR and VP.

Connection
Total connected load 192 W.
Plan a connection cable.



VL 200 120
Black control panel
Width 15 cm
Air extraction / Air recirculation
Motorless

Installation accessories

AD 410 040
Flexibel connecting piece for VL 200 DN 150 flat

AD 851 041
Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

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

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

Special accessories

LS 041 001
Ventilation moulding for VL 200 next to gas appliance
Stainless steel

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Vario downdraft ventilation 200 series VL 200

- Can be combined with the cooktops of the Vario 200 series to a harmonic unity
- Highly efficient ventilation system at the cooktop integrated in the worktop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation
- Low-noise system with the motor AR 410 110
- Air extraction or air recirculation system

Output

Power levels depend on the remote fan unit, see table on page 294 – 295.

Features

Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Large-scale metal grease filter with high grease absorption.
Grease filter, dishwasher-safe.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enamelled ventilation grille, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 250 ml capacity.

Consumption data

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

Planning notes

Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122.
Air extraction in combination with remote fan unit AR 403 122.
Please refer to page 297 for recommended configurations of downdraft ventilations and remote fan units and the needed ducting elements.
For each VL one remote fan unit is recommended.
Maximum cooktop width between 2 VL: 60 cm.
If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used.

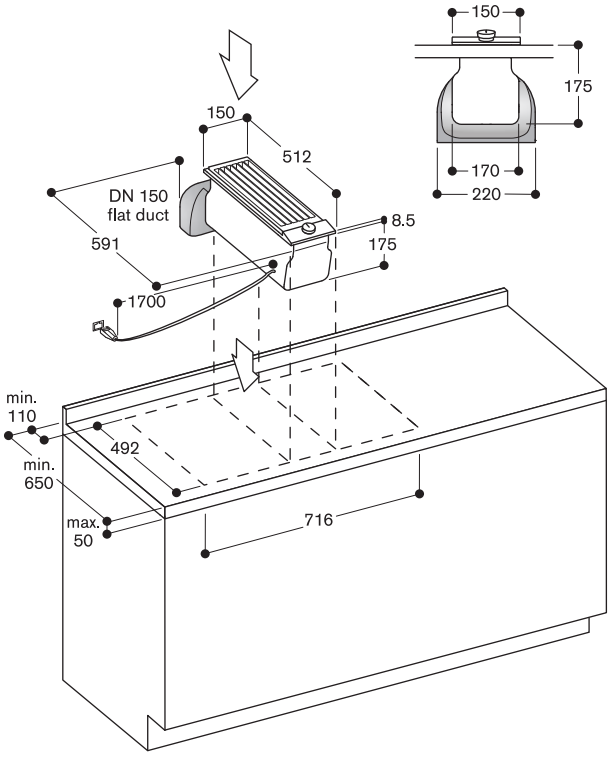
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 132.

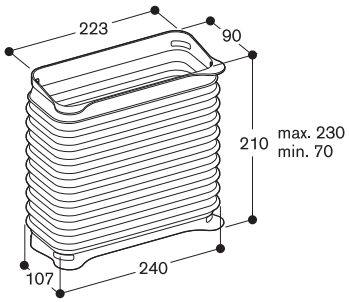
Please read the installation details regarding air ducting on page 244 – 246.

Connection

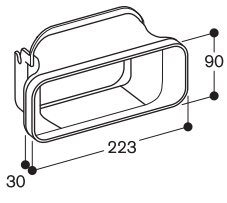
Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL 200, DN 150 flat



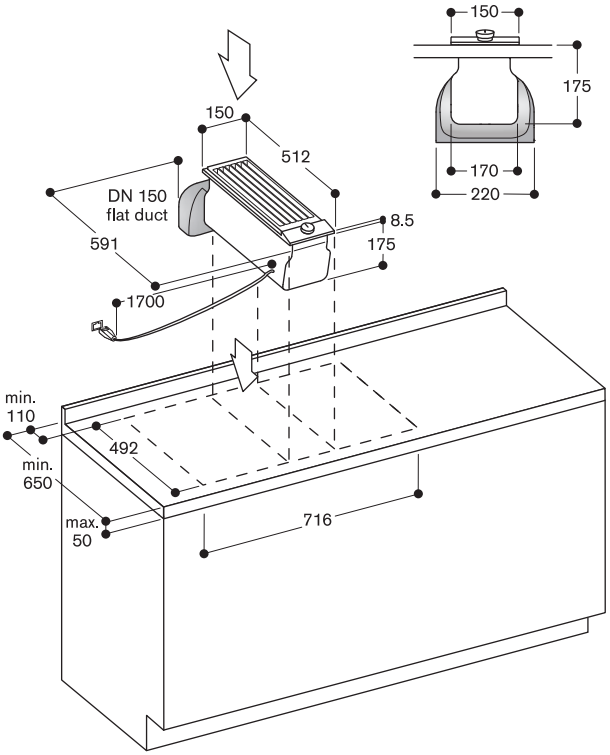
AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop



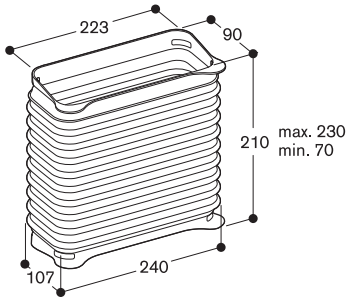
Planning examples with the downdraft ventilation 200 series

Good to know – for correct planning and installation

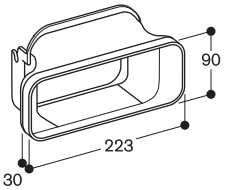
- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- With the Vario downdraft ventilation, the ducting can be connected to below or to the rear (in option). The respective connecting pieces are available for this purpose.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable lenght in between 1.7 m
- For optimum air circulation, we recommend ducts with DN 150.
- 2 flat or 2 round ducts must be connected with a pipe connector.
- To connect 2 duct bends together (e.g. a 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).
- Vario cooktops with intensive vapour formation like Vario Teppan Yaki, Vario electric grill should be placed central; in case of Vario electric grill air recirculation is not recommended.



AD 410 040: Flexibel connecting piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

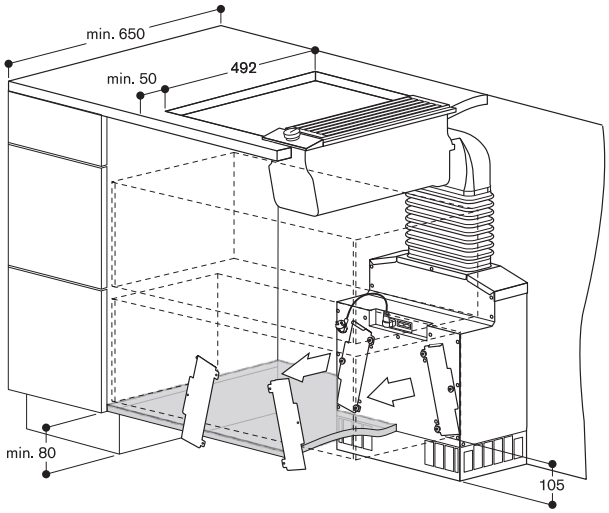


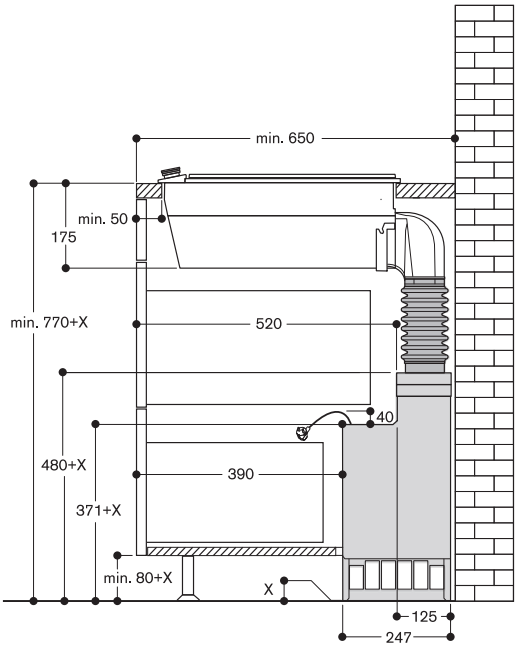
Planning example 1 (air recirculation)
VL 200 with AR 410 110 remote fan unit
Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

Good to know
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).

List of components
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)

Order as set (appliances and accessories): SET1VL2301



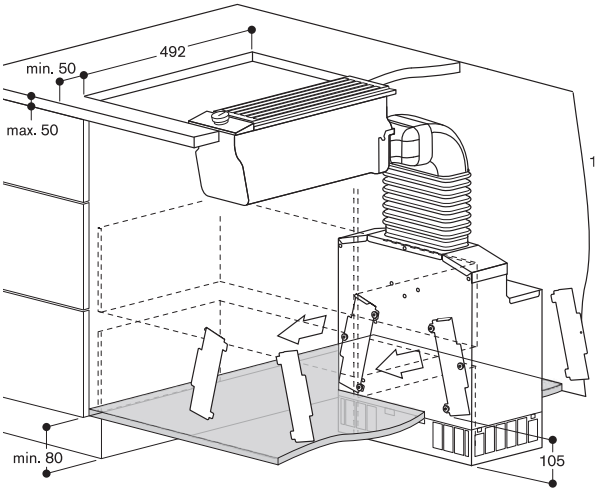


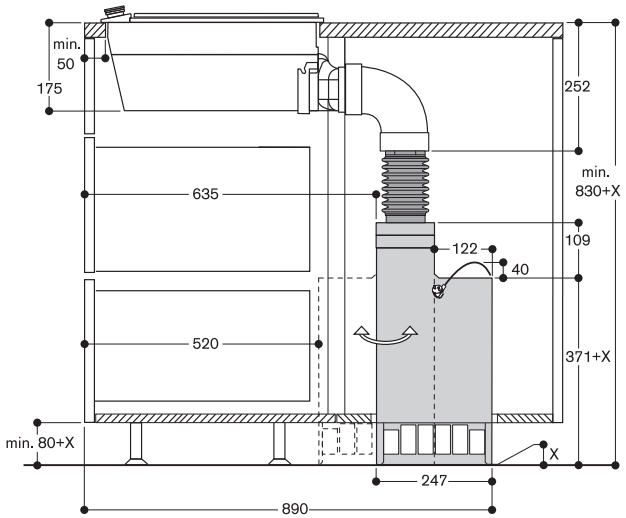
Planning example 2 (air recirculation)
VL 200 with AR 410 110 remote fan unit
Island installation, access to the filter for replacement from the front or the back.

Good to know
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).

List of components
- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connecting piece for extension with flat duct for extra deep worktop)
- 1 x AD 852 030 (flat duct bend 90° vertical)
- 1 x AD 852 010 (flat duct)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2302





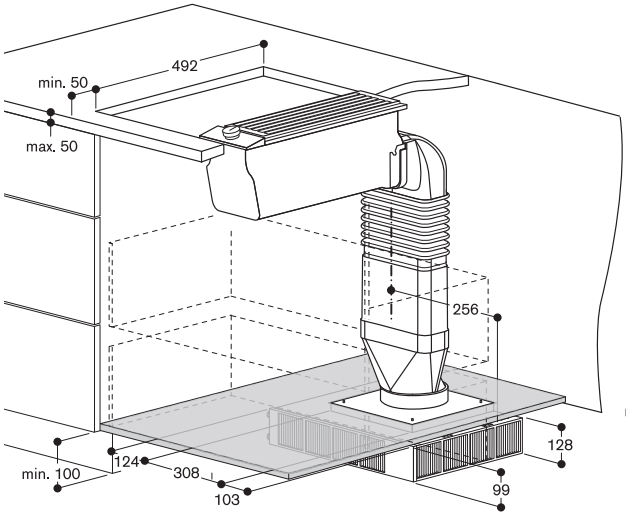
Planning examples with the downdraft ventilation 200 series

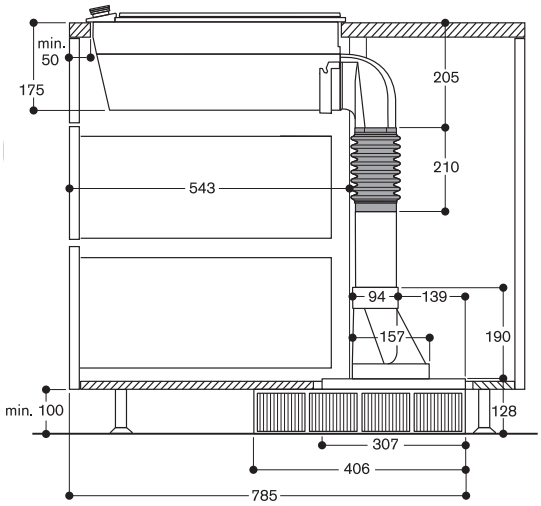
Planning example 3 (air recirculation)
VL 200 with AR 413 122 remote fan unit
Island installation, access to the filter for replacement from the front.

Good to know
- The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 700 cm²).
- The connection piece DN 150 is included with the remote fan unit.

List of components wall installation
- 1 x AR 413 122 (remote fan unit plinth)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 852 010 (flat duct)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2101

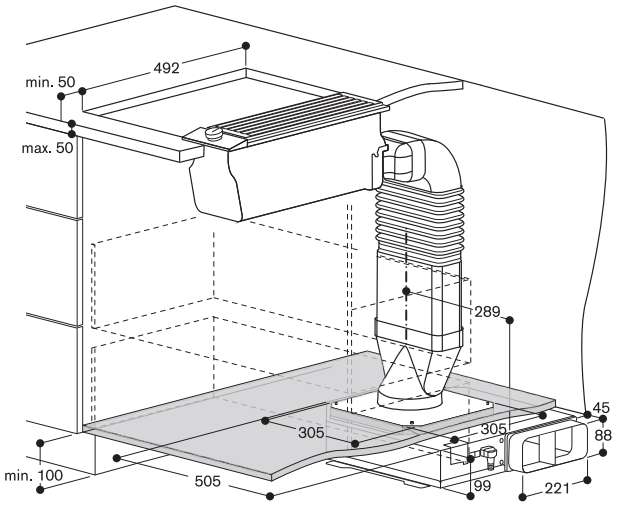


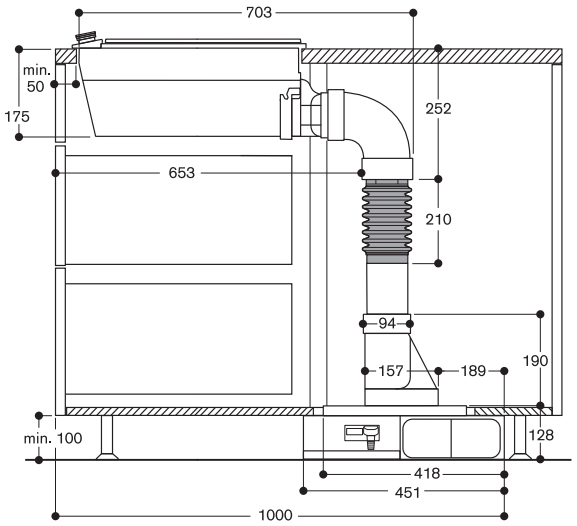


Planning example 4 (air extraction)
VL 200 with AR 403 122 remote fan unit
Island installation, connection from the right side.

List of accessories wall installation
- 1 x AR 403 122 (remote fan unit plinth)
- 1 x AD 851 041 (connecting piece for extension with flat duct for extra deep worktop)
- 1 x AD 852 030 (Flat duct bend 90° vertical)
- 1 x AD 852 010 (flat duct)
- 1 x AD 410 040 (flexibel connecting piece for VL 200, DN 150 flat)
- 1 x AD 852 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape for sealing the ducts)

Order as set (appliances and accessories): SET1VL2201





AR 410 110
Metal housing
Max. air output 660 m³/h
Air recirculation
Installation in the cupboard

Special accessories

AA 410 110
2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 410 110.

AA 410 112
2 regenerable activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 410 110.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 410

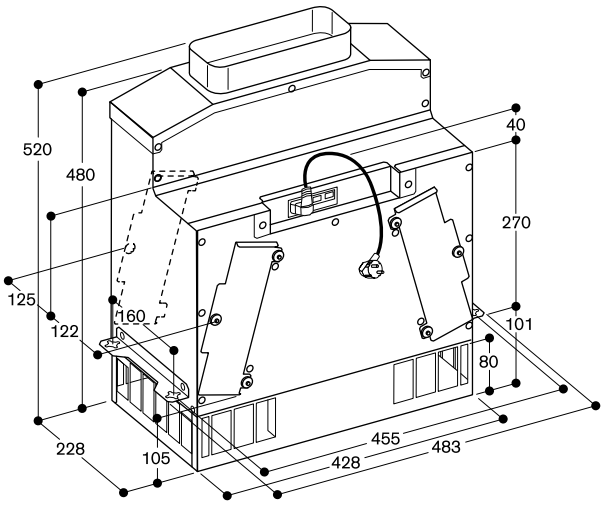
- Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series
- Efficient BLDC technology
- Particularly quiet due to patented noise insulation
- Compact, space-saving installation

Output
Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air recirculation:
570 / 660 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

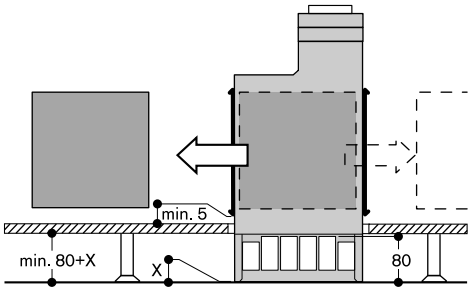
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimise the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side:
1 x DN 150 flat duct.
Retaining bracket for installation at the furniture base enclosed.
2 activated charcoal filters enclosed ex factory.
Filter is suitable for the preparation of fish and seafood due to special treatment.
Filter replacement interval: 1 year depending on cooking frequency.

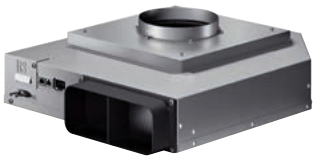
Planning notes
Powerful remote fan unit to combine with Vario downdraft ventilation 400 and 200 series.
Connection to the respective appliances via network cable.
Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor. Please refer to the planning information on page 210 – 212.
To replace the filter the remote fan unit must be accessible.
The charcoal filter exchange is possible from both sides.

Connection
Total connected load 170 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.



Filter exchange





AR 403 122
Metal housing
Max. air output 890 m³/h
Air extraction
Plinth installation

Special accessories
AA 400 510
Window contact switch
Can be combined with motorless appliances 400 series and Vario downdraft ventilation 200 series.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 403

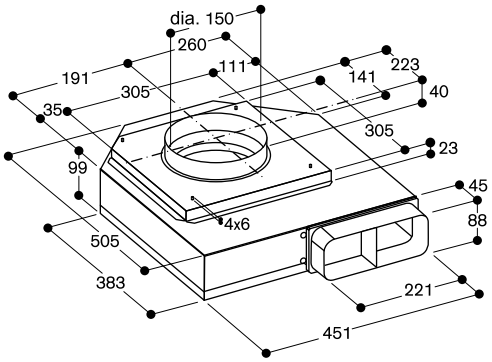
- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

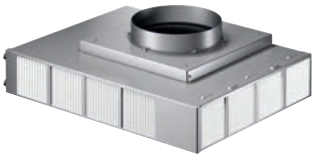
Output
Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air extraction:
730 / 890 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side:
1 x DN 150 round.
Pipe connection pieces on output side:
1 x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes
Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Connection of AL 400 with an air collector box (AD 704 048, AD 704 049).
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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





AR 413 122
Metal housing
Max. air output 850 m³/h
Air recirculation
Plinth installation

Installation accessories

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

Special accessories

AA 413 111
2 activated charcoal filter
For air recirculation.
Combinable with remote fan unit AR 413 122.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Remote fan unit 400 and 200 series
AR 413

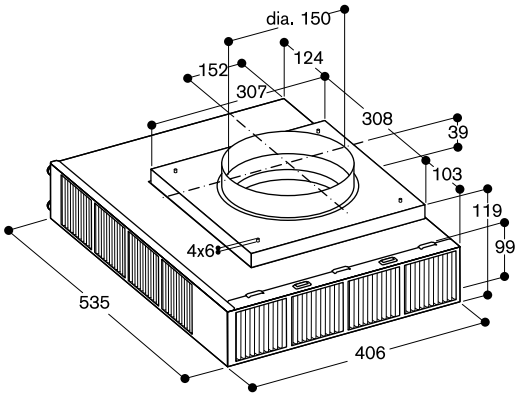
- Powerful remote fan unit to combine with motorless appliances 400 series and Vario downdraft ventilation 200 series
- Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output
Performance output level 3/Intensive:
Air output according to EN 61591.
Sound power and sound pressure depending on built-in situation.
Air recirculation:
680 / 850 m³/h.
Power levels depend on the motorless appliances, see table on page 294 – 295.

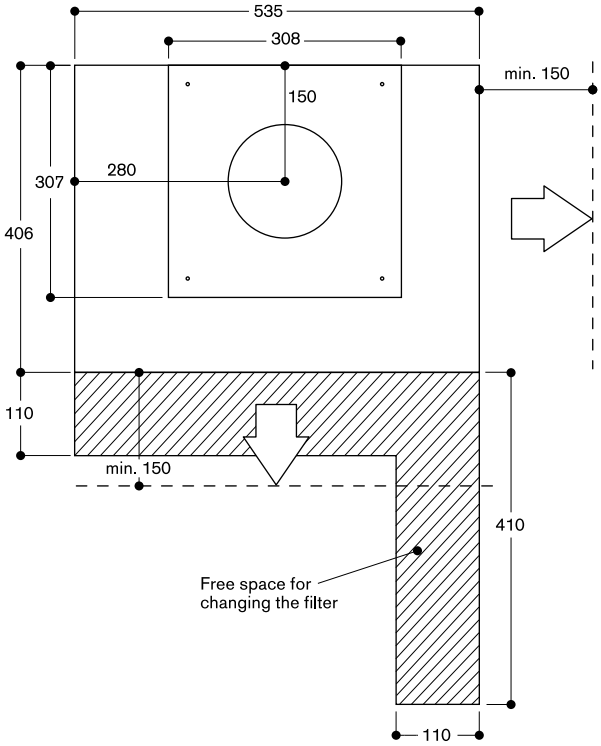
Features
3 electronically controlled power levels and one intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x DN 150 round.
Retaining bracket for installation on the ceiling or side of a cupboard enclosed.
2 activated charcoal filters enclosed ex factory.
Filter is suitable for the preparation of fish and seafood due to special treatment.
Filter replacement interval:
1 year depending on cooking frequency.

Planning notes
Remote fan unit in combination with motorless appliances 400 series and Vario downdraft ventilation 200 series.
Connection to the respective appliances via network cable.
Installation in the plinth with cut-out for the air ducting in the furniture base.
Filter replacement interval: 1-1.5 years depending on cooking frequency.
It must be possible to remove the plinth to replace the filter.
Recommended minimum gap between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.

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



View from above



CV 282 100
Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

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

Special accessories
CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811
Activated charcoal filter for air recirculation module CA 282 810/811.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with integrated ventilation system 200 series
CV 282

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control of the cooking zone in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

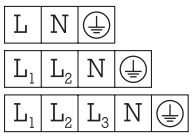
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

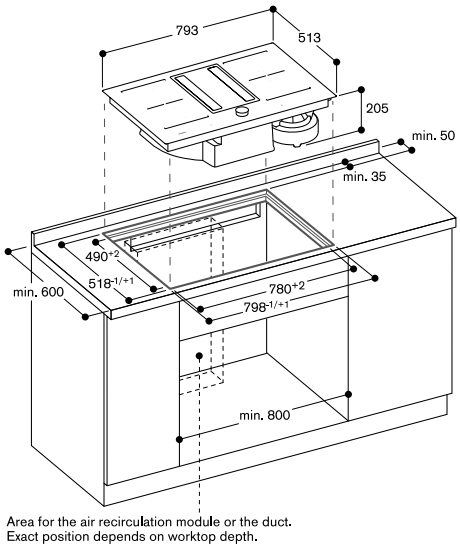
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes
Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 205 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 29 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read the installation details regarding air ducting on page 256 – 257.

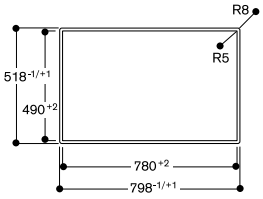
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



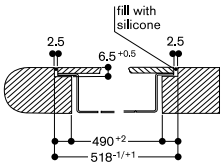


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

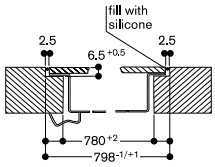
View from above



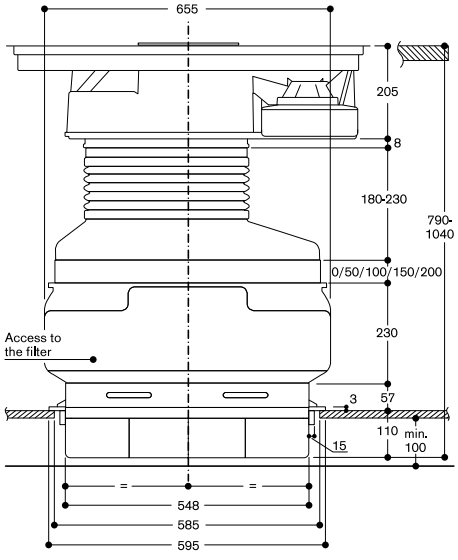
Cross section



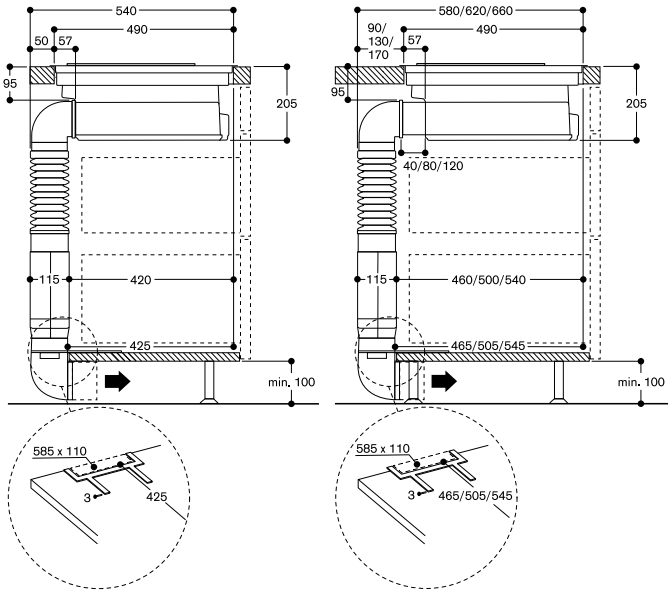
Longitudinal section



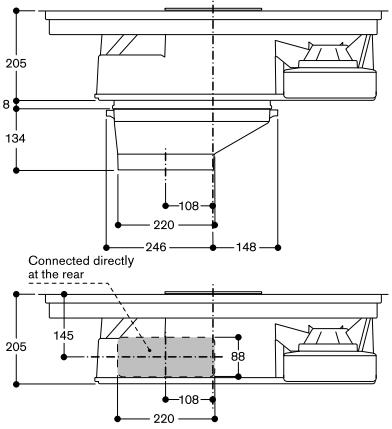
Front view of CV 282 with air recirculation module CA 282 810



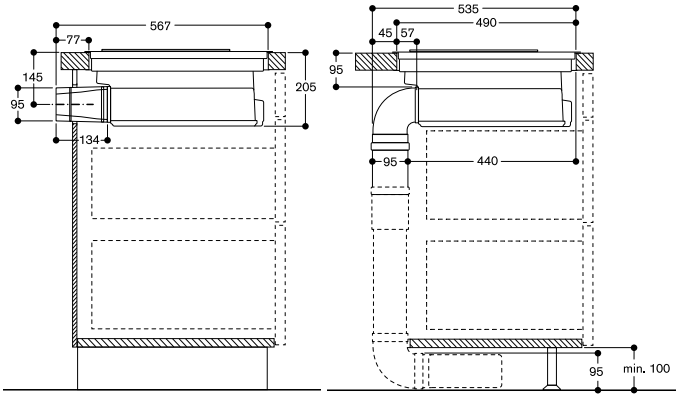
Side view CV 28. with air recirculation module CA 282 811

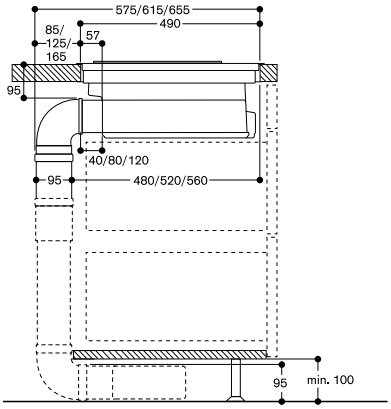


Front view CV 28. with flat duct connecting piece CA 284 011



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





CV 282 110
Stainless steel frame
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

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

Special accessories
CA 051 300
Teppan Yaki plate made of multi ply material
For flex induction cooktop.
CA 052 300
Griddle plate in cast aluminium
Non-stick.
For flex induction cooktop.
CA 060 300
Cooking sensor for temperature regulation within pots
For flex induction cooktop.
CA 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
CA 282 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module CA 282 810/811
Activated charcoal filter for air recirculation module CA 282 810/811.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flex induction cooktop with integrated ventilation system 200 series
CV 282

- Sturdy stainless steel frame
- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Highly efficient ventilation system integrated in the cooktop
- Fully automatic ventilation system functions
- Large-scale metal grease filter with high grease absorption
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement
- Twist-Pad control with removable magnetic knob
- Easy control of all functions with bicoloured display

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

Performance of ventilation system
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
530 / 690 m³/h.
69 / 75 dB (A) re 1 pW.
57 / 63 dB (A) re 20 µPa.
Air recirculation:
505 / 620 m³/h.
71 / 75 dB (A) re 1 pW.
59 / 63 dB (A) re 20 µPa.
Odour reduction air recirculation 89 %.

Handling
Twist-Pad control with removable magnetic knob.
User friendly control with bicoloured display (white / orange).
Cooking zone and cooking area marking.
Electronic power control in 17 output levels.
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features
Flex function for rectangular cooking areas.
Automatic pot detection when the cooktop is switched on.
Professional cooking function.
Cooking sensor function (in use with cooking sensor CA 060 300).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Sensor-controlled run-on function.
Grease filter and air recirculation filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
Enamelled, dishwasher-safe cover for ventilation system.
Fan technology with highly efficient, brushless DC motor (BLDC).
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Cooking timer for up to 99 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

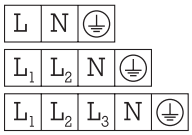
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 49.5 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 69 dB normal mode.

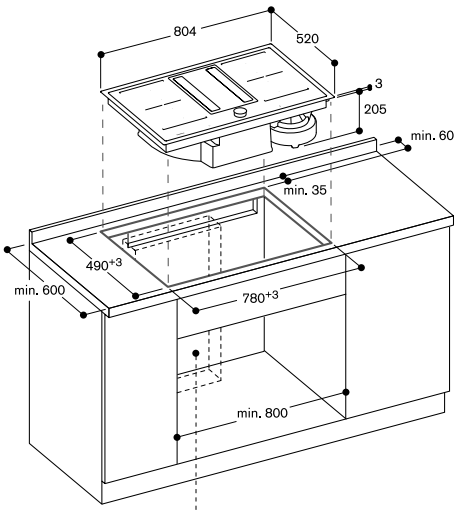
Safety
Main switch.
Operation indicator.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 2-litre capacity, dishwasher-safe.
Grease filter detection.

Planning notes
Bottom cabinet width: min. 80 cm.
Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.
Immersion depth 204 mm.
Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.
Connection piece for air extraction: flat duct DN 150.
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance must be fixed from underneath.
Appliance weight: approx. 31 kg.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Please read the installation details regarding air ducting on page 256 – 257.

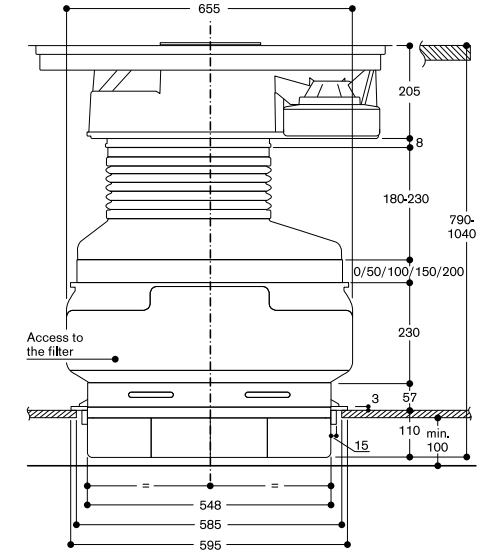
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.



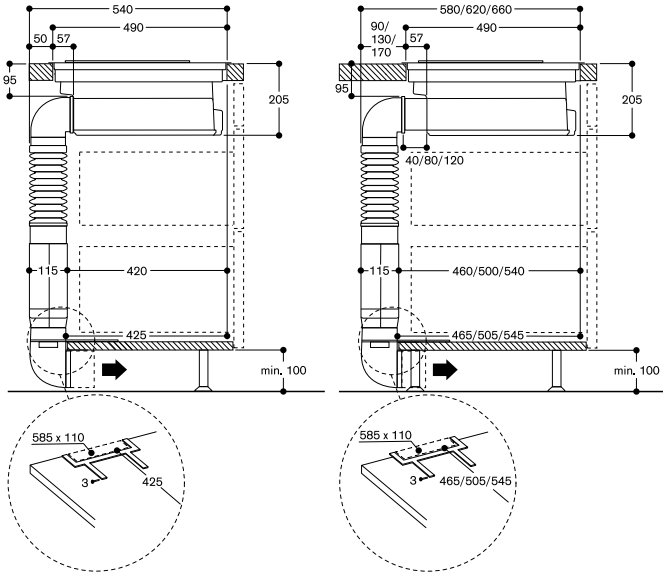


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

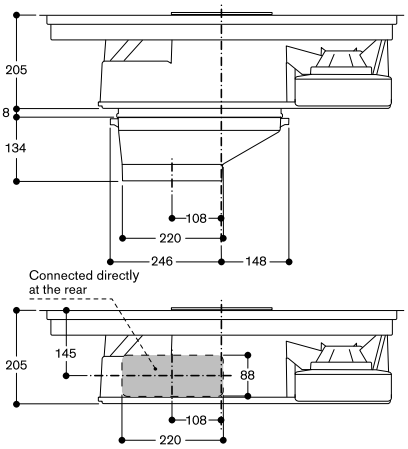
Front view of CV 282 with air recirculation module CA 282 810



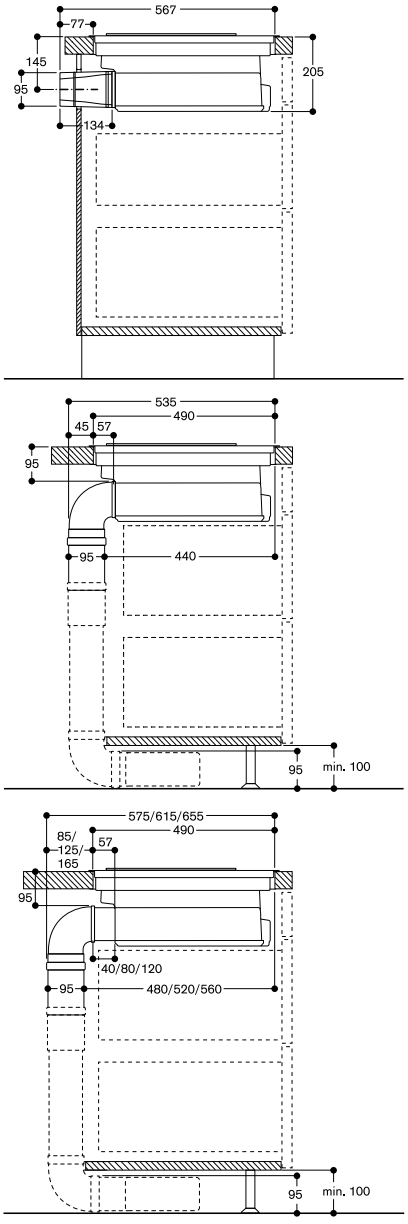
Side view CV 28. with air recirculation module CA 282 811



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



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



Planning examples for flex induction cooktop with integrated ventilation system 200 series

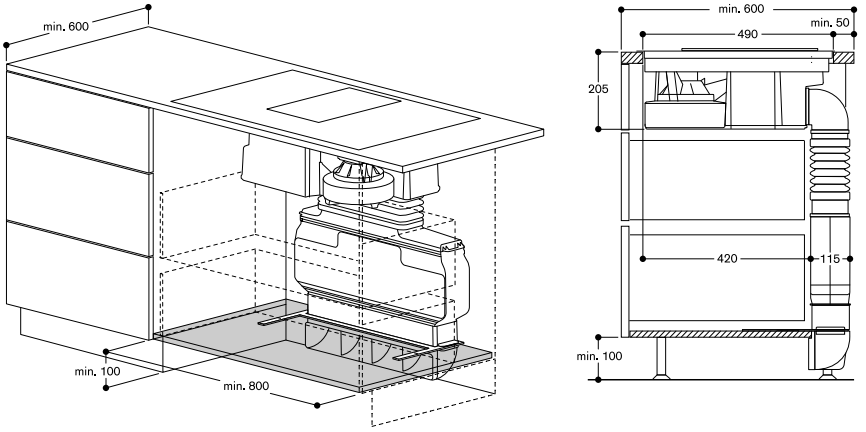
Good to know – for correct planning and installation

– For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
– The air extraction ducting can be connected to below or to the rear. The respective connecting pieces are available for this purpose.
– The appliance must be accessible from underneath.

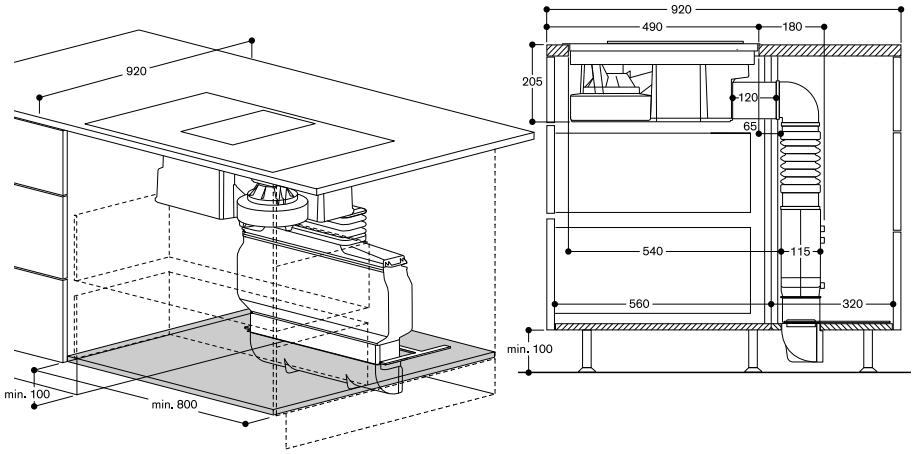
Air recirculation

– Installation with the air recirculation module CA 282 811 (available as a special accessory).
– Filters can be replaced from the front or rear. Accessibility needs to be determined during installation already.
– Allow accessibility to air recirculation module in the lower cabinet for replacing the filter.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 720 cm²).
Connection piece for air extraction: flat duct DN 150.
– The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 20 cm.

Planning example 1
CV 282 with air recirculation module CA 282 811
Wall installation, worktop depth 60 cm,
access to the filter for replacement from the front.



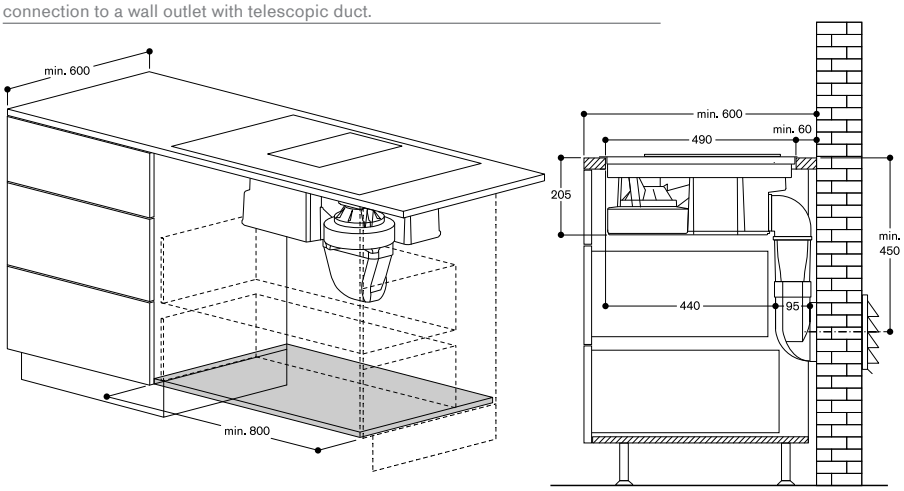
Planning example 2
CV 282 with air recirculation module CA 282 811
Island installation, worktop depth 92 cm,
access to the filter for replacement from the rear.



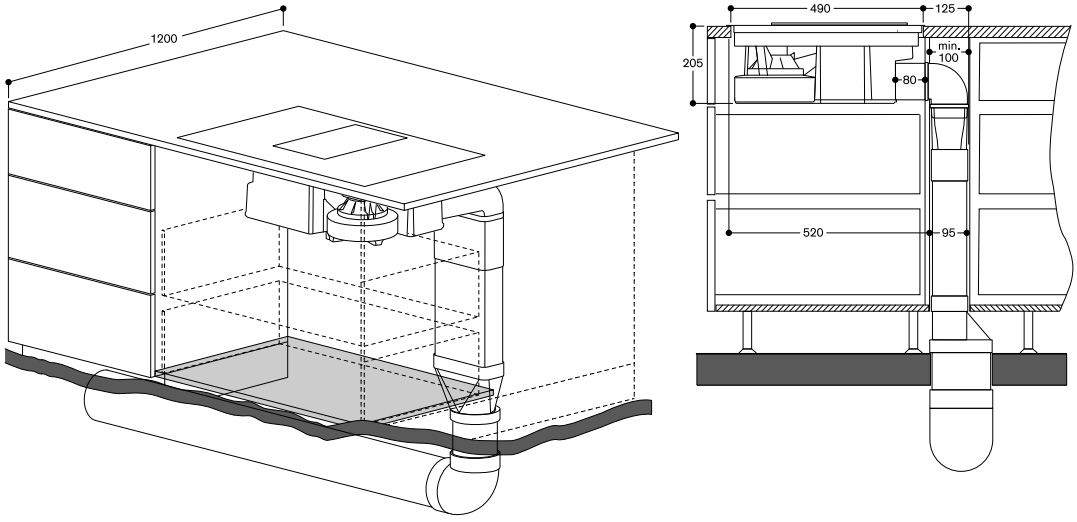
Air extraction

– Installation with the flat duct connecting piece CA 284 011 (available as a special accessory).
– Maximum length of the air extraction ducting system 6 m to assure good performance.
– For optimum air circulation, we recommend ducts with DN 150. Ducting and connection pieces are available as special accessories.
– Two flat ducts must be connected with a pipe connector.
– It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adhesive tape AD 990 090 (UV- and heat-resistant).

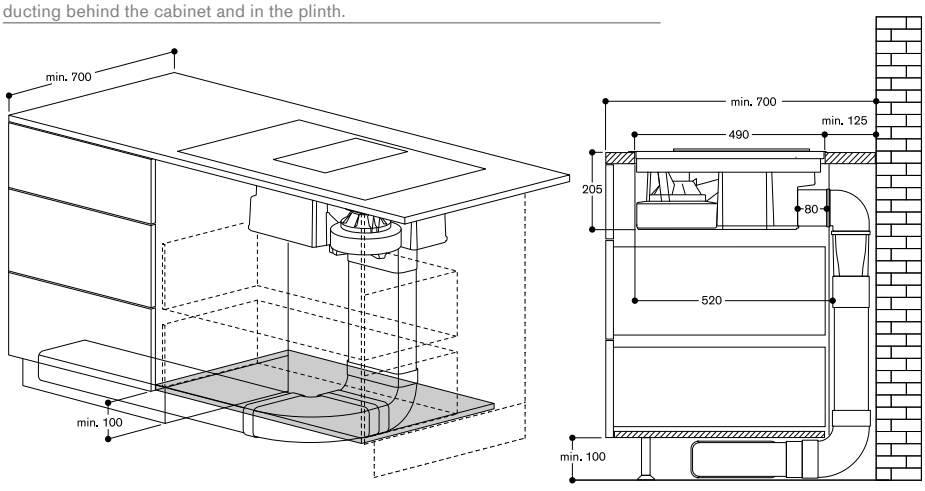
Planning example 3
CV 282 with air extraction connecting piece CA 284 011
Wall installation, worktop depth 60 cm,
connection to a wall outlet with telescopic duct.



Planning example 4
CV 282 with air extraction connecting piece CA 284 011
Island installation, worktop depth 1.20 m,
ducting directed to the outside via the cellar.



Planning example 5
CV 282 with air extraction connecting piece CA 284 011
Wall installation, worktop depth 70 cm,
ducting behind the cabinet and in the plinth.



AI 240 191
Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 326
Stainless steel chimney extension-
Length: 1100 mm

AD 220 396
Ceiling collar for chimneys
Stainless steel

AD 223 346
Extension for mounting kit 500 mm.

AD 223 356
Adapter for slanted roof left/right.

AD 223 366
Adapter for slanted roof front/back.

Special accessories

AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface.
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 112
1 regenerable activated charcoal filter
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 816
Air recirculation module inclusive 1 activated charcoal filter with high efficient odour reduction due to increased surface.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Island hood 200 series
AI 240

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
650 / 950 m³/h.
64 / 72 dB (A) re 1 pW.
52 / 60 dB (A) re 20 µPa.
Air recirculation:
450 / 530 m³/h.
69 / 72 dB (A) re 1 pW.
57 / 60 dB (A) re 20 µPa.
Odour reduction air recirculation 95 %.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Perforated sheet metal filter, dishwasher-safe.
Interval ventilation, 6 min.
Cooktop-based ventilation control (with suitable cooktop).
Neutral white LED light (3500 K), continuously dimmable.
Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.
Lamp output 4 x 3 W.
Illuminance 679 lx continuously dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Airflow-optimised vapour collection area with slightly inward facing filters.
The package includes an one-way flap.
Easy mounting system for simple installation and alignment.

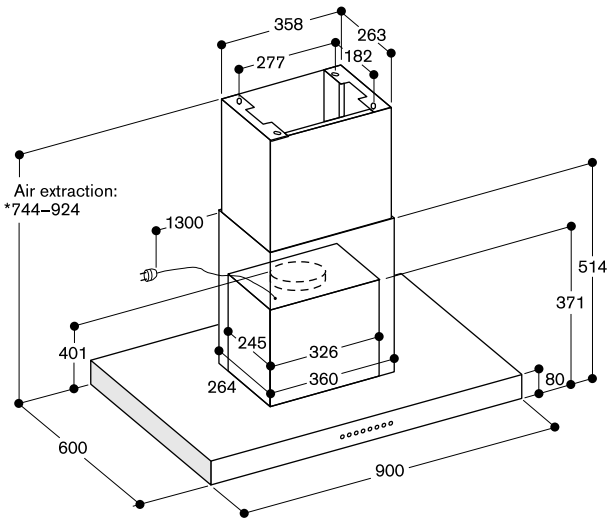
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 43.2 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 43 dB / max. 64 dB normal mode.

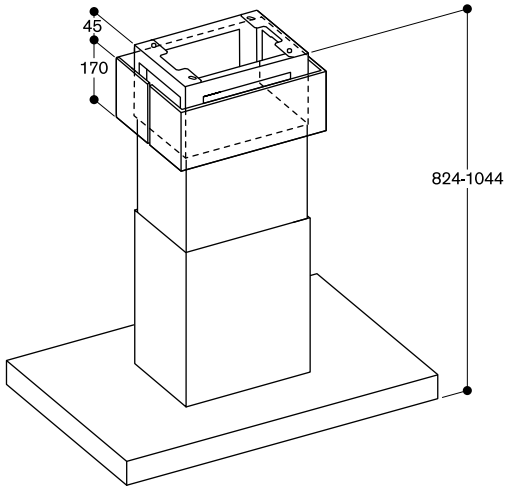
Planning notes
The package includes the mounting kit and the two-part chimney with the dimensions from 664 mm to 844 mm.
Individual planning solutions can be implemented using the special accessory chimney extension AD 200 326 in combination with extension for mounting kit AD 223 346.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 55 cm.
The air recirculation module with activated charcoal filter can be installed on the inner chimney.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 272 W.
Connecting cable 1.3 m with plug.



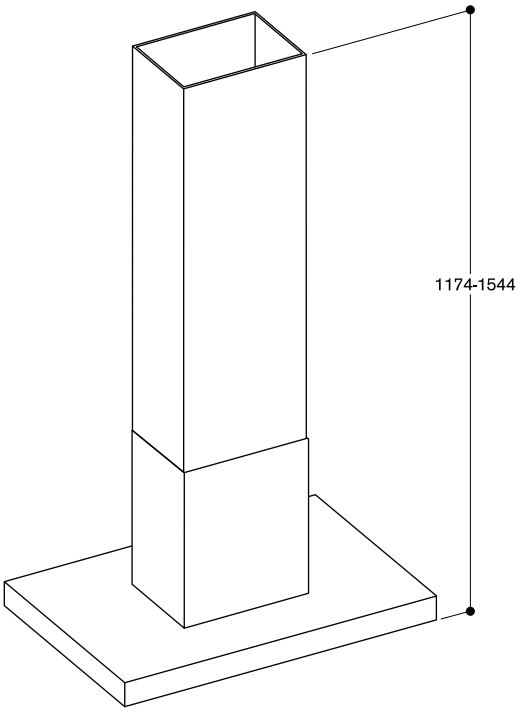
* Suitable for ceiling heights from 2.34 m to 2.52 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AI 240 with AA 200 816



* Suitable for ceiling heights from 2.42 m to 2.64 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AI 240 with AD 200 326 and AD 223 346



* Suitable for ceiling heights from 2.78 m to 3.15 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AW 240 191
Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

Installation accessories

AD 200 322
Stainless steel chimney extension-
Length: 1000 mm

AD 200 392
Ceiling collar for chimneys
Stainless steel

Special accessories

AA 200 110
1 activated charcoal filter with high efficient odour reduction due to increased surface.
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 112
1 regenerable activated charcoal filter
For air recirculation module AA 200 812/816 and AA 010 811/ AA 012 811.

AA 200 812
Air recirculation module inclusive
1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with wall-mounted hoods.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Wall-mounted hood 200 series
AW 240

- Stainless steel hood with glass cover fitting to oven 200 series
- Highly efficient vapour collection by recessed filters
- Energy-saving, low-noise fan
- Perforated sheet metal filter with high grease absorption
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
620 / 930 m³/h.
64 / 73 dB (A) re 1 pW.
52 / 61 dB (A) re 20 µPa.
Air recirculation:
380 / 470 m³/h.
69 / 74 dB (A) re 1 pW.
57 / 62 dB (A) re 20 µPa.
Odour reduction air recirculation 95 %.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation indicator.
Perforated sheet metal filter, dishwasher-safe.
Interval ventilation, 6 min.
Cooktop-based ventilation control (with suitable cooktop).
Neutral white LED light (3500 K), continuously dimmable.
Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect.
Lamp output 3 x 3 W.
Illuminance 575 lx continuously dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Airflow-optimised vapour collection area with slightly inward facing filters.
The package includes an one-way flap.
Easy mounting system for simple installation and alignment.

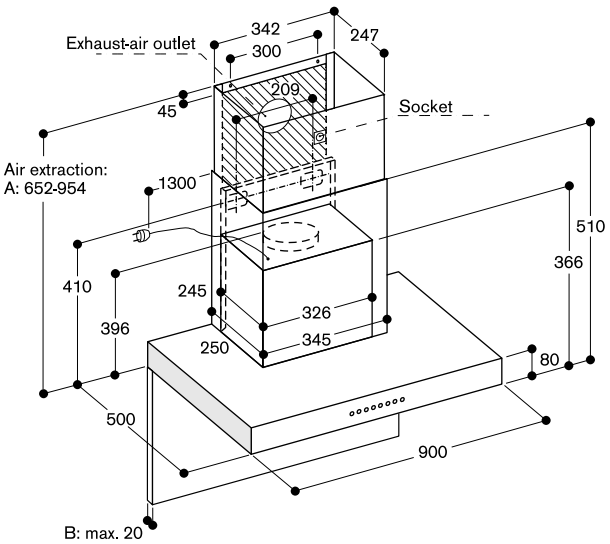
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 39.3 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 44 dB / max. 64 dB normal mode.

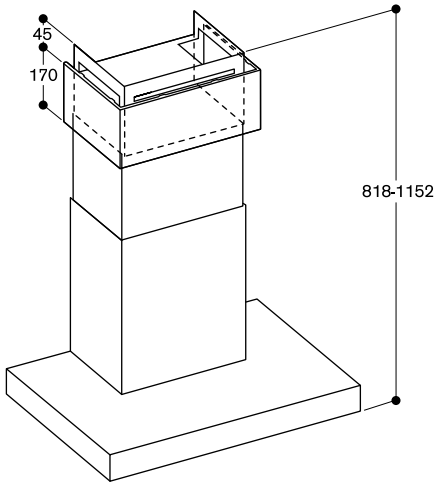
Planning notes
The package includes the two-part chimney with the dimensions from 572 mm to 874 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 55 cm.
The air recirculation module with activated charcoal filter can be installed on the inner chimney.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection
Total connected load 269 W.
Connecting cable 1.3 m with plug.



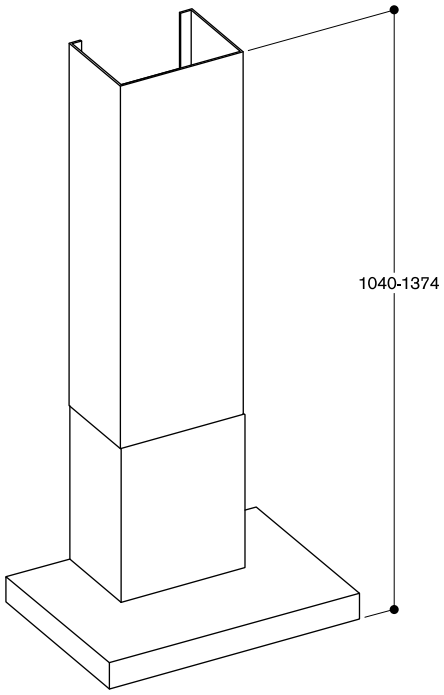
A: Suitable for ceiling heights from 2.25 m to 2.55 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.
B: Note the maximum thickness of the back panel.

AW 240 with AA 200 812



* Suitable for ceiling heights from 2.45 m to 2.75 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AW 240 with AD 200 322



* Suitable for ceiling heights from 2.64 m to 2.97 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

AW 250 192
Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery without chimney

AW 250 172
Full glass front in Gaggenau Anthracite
Width 70 cm
Air extraction / Air recirculation
Delivery without chimney

Installation accessories

AD 200 012
Stainless steel air extraction chimney

Special accessories

AA 250 112
2 regenerable activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 25. 192 and AW 25. 172.

AA 250 113
2 activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 25. 192 and AW 25. 172.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Wall-mounted hood 200 series
AW 250

- Angled vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm
Air extraction:
530 / 960 m³/h.
57 / 70 dB (A) re 1 pW.
42 / 55 dB (A) re 20 µPa.
Air recirculation:
460 / 670 m³/h.
68 / 78 dB (A) re 1 pW.
54 / 64 dB (A) re 20 µPa.
Odour reduction air recirculation 95%.

Appliance width 70 cm
Air extraction:
530 / 970 m³/h.
57 / 70 dB (A) re 1 pW.
43 / 56 dB (A) re 20 µPa.
Air recirculation:
470 / 680 m³/h.
68 / 78 dB (A) re 1 pW.
54 / 64 dB (A) re 20 µPa.
Odour reduction air recirculation 95%.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter and activated charcoal filter saturation indicator.
Interval ventilation, 6 min.
Cooktop-based ventilation control (with suitable cooktop).
Metal grease filter, dishwasher-safe.
Glass filter cover in Gaggenau Anthracite.
2 activated charcoal filter fitted in appliance ex factory.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 2 x 3 W.
Illuminance 460 lx.
Indirect LED light (3.000 K), dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
Easy to clean inner frame.
Easy mounting system for simple installation and alignment.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

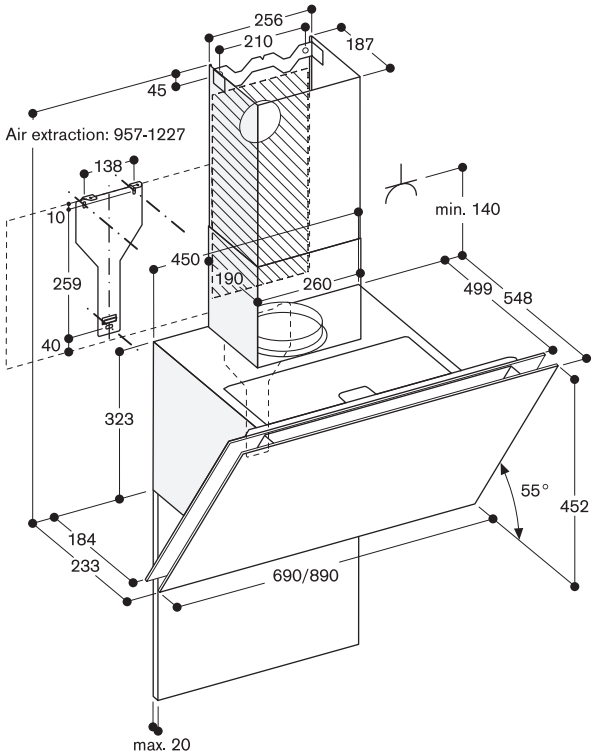
Please read additional information on Home Connect on page 420.

Consumption data
Energy efficiency class A+/A+ at a range of energy efficiency classes from A++ to E.
Energy consumption 31.4/31.8 kWh/year.
Ventilation efficiency class A/A.
Illumination efficiency class A/A.
Grease filter efficiency class B/B.
Sound level min. 42/42 dB / max. 57/57 dB normal mode.

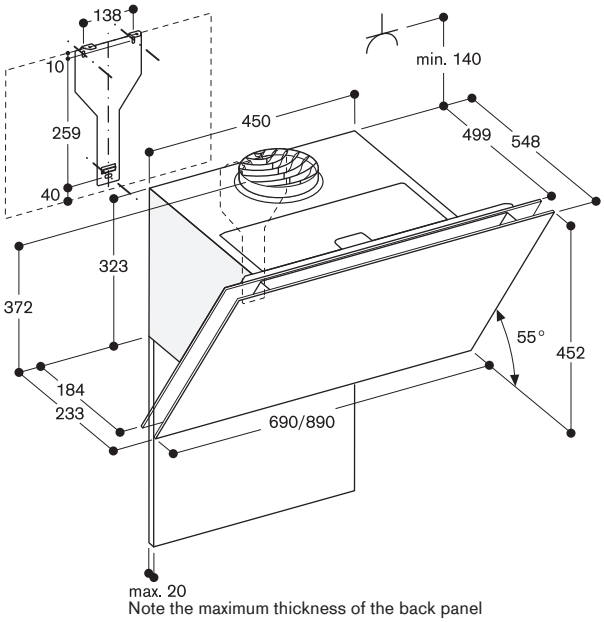
Planning notes
The ventilation appliance is supplied for air recirculation mode only without a chimney. The special accessory AD 200 012 is available for potential air extraction mode.
Clearance above gas appliances min. 60 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances 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 270/270 W
Connecting cable 1.3 m with plug.

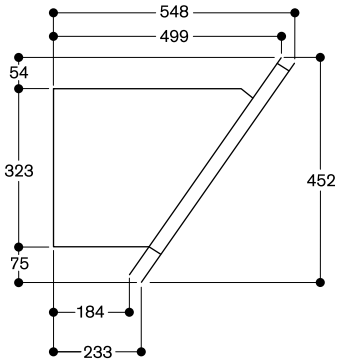
Air extraction



Air recirculation



Side view



AW 270 192
Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery without chimney

Installation accessories
AD 200 012
Stainless steel air extraction chimney

Special accessories
AA 270 112
2 regenerable activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 27. 192.
Odour reduction: 90%
AA 270 113
2 activated charcoal filter
For air recirculation.
Combinable with the wall-mounted hood AW 27. 192.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Wall-mounted hood 200 series
AW 270

- Vertical vapour screen provides particularly generous free space above the cooktop
- Filter cover with easy to clean glass front
- Glass cover fitting to oven 200 series
- Energy-saving, low-noise fan
- Vapours can be caught efficiently thanks to two suction areas on the underside and front
- The glass panel can be extended forward to increase the area for catching vapours during particularly intensive cooking
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable ambient lighting allows light to be adjusted individually
- Air extraction or air recirculation system

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:
410 / 730 m³/h.
57 / 70 dB (A) re 1 pW.
43 / 56 dB (A) re 20 µPa.
Air recirculation:
310 / 540 m³/h.
63 / 74 dB (A) re 1 pW.
50 / 61 dB (A) re 20 µPa.
Odour reduction air recirculation 95%.

Features
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter and activated charcoal filter saturation indicator.
Interval ventilation, 6 min.
Cooktop-based ventilation control (with suitable cooktop).
Metal grease filter, dishwasher-safe.
Glass filter cover in Gaggenau Anthracite.
2 activated charcoal filter fitted in appliance ex factory.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 2 x 3 W.
Illuminance 460 lx.
Indirect LED light (3.000 K), dimmable.
Fan technology with highly efficient, brushless DC motor (BLDC).
Easy to clean inner frame.
Easy mounting system for simple installation and alignment.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

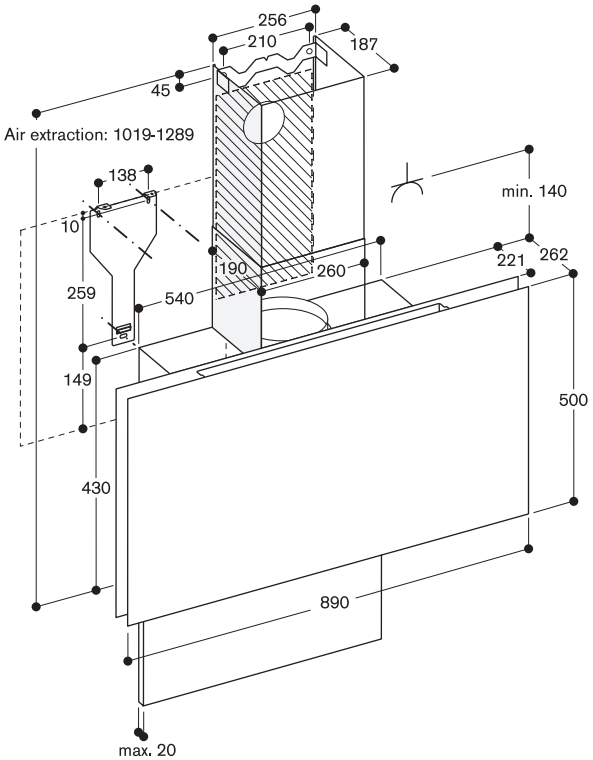
Please read additional information on Home Connect on page 420.

Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 37.1 kWh/year.
Ventilation efficiency class A.
Ilumination 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.

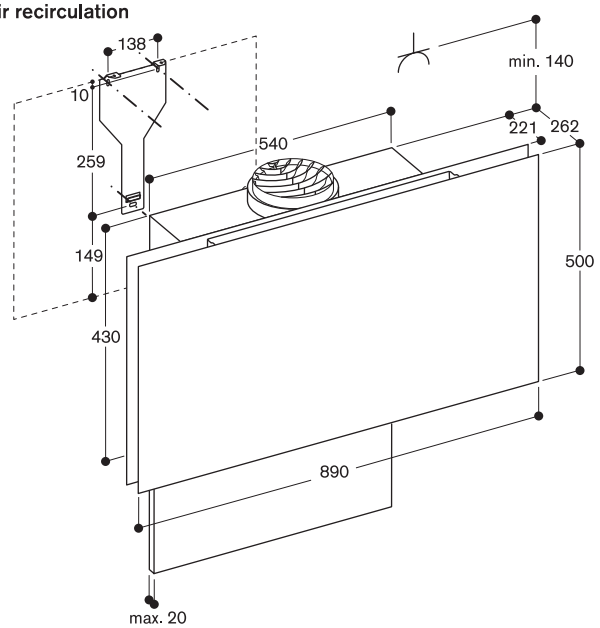
Connection
Total connected load 150 W
Connecting cable 1.3 m with plug.

Air extraction



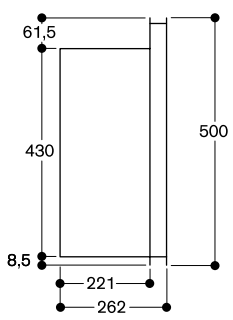
Note the maximum thickness of the back panel

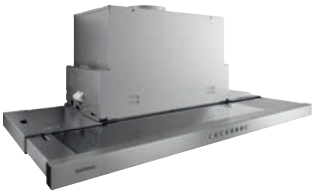
Air recirculation



Note the maximum thickness of the back panel

Side view





AF 210 191
Stainless steel handle bar
Width 90 cm
Air extraction / Air recirculation

AF 210 161
Stainless steel handle bar
Width 60 cm
Air extraction / Air recirculation

Installation accessories

AA 210 460
Lowering frame for 60 cm flat kitchen hood

AA 210 490
Lowering frame for 90 cm flat kitchen hood

AA 210 491
Assembly kit for 90 cm upper cabinet
Can be combined with the 90 cm wide flat kitchen hood 200 series in combination with a 90 cm upper cabinet.
For left/right assembly in upper cabinets.
For assembly in the upper cabinet.
If the lowering frame AA 210 490 is used, the assembly kit is not needed.

Special accessories

AA 210 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flat kitchen hood 200 series
AF 210

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- Steam screen extends by touching the handle bar
- Especially high air output
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 90 cm
Air extraction:
520 / 930 m³/h.
56 / 70 dB (A) re 1 pW.
42 / 56 dB (A) re 20 µPa.
Air recirculation:
510 / 890 m³/h.
62 / 69 dB (A) re 1 pW.
48 / 55 dB (A) re 20 µPa.
Odour reduction air recirculation 91%.

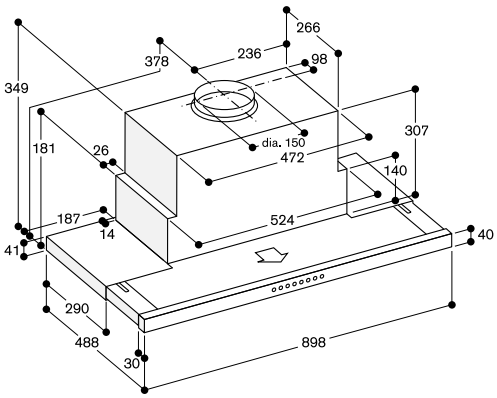
Appliance width 60 cm
Air extraction:
510 / 920 m³/h.
56 / 70 dB (A) re 1 pW.
42 / 56 dB (A) re 20 µPa.
Air recirculation:
500 / 900 m³/h.
62 / 69 dB (A) re 1 pW.
48 / 55 dB (A) re 20 µPa.
Odour reduction air recirculation 91%.

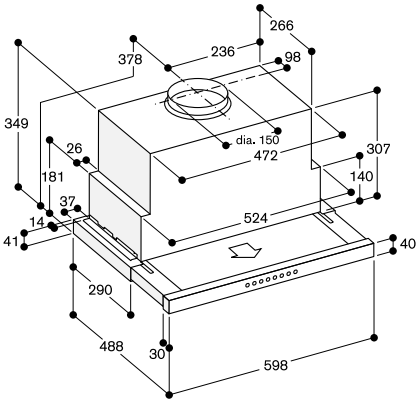
Features
Controls at front.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Stainless steel grease filter, dishwasher-safe.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 3 x 3 W / 2 x 3 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+ at a range of energy efficiency classes from A++ to E.
Energy consumption 32/36.5 kWh/year.
Ventilation efficiency class A/A.
Ilumination efficiency class A/A.
Grease filter efficiency class B/B.
Sound level min. 40/40 dB / max. 56/56 dB normal mode.

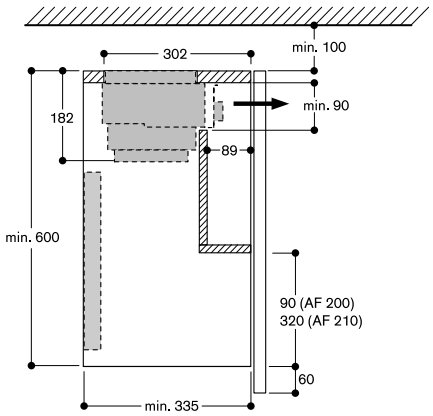
Planning notes
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
To be installed in an upper cabinet without base.
The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.
The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 43 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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

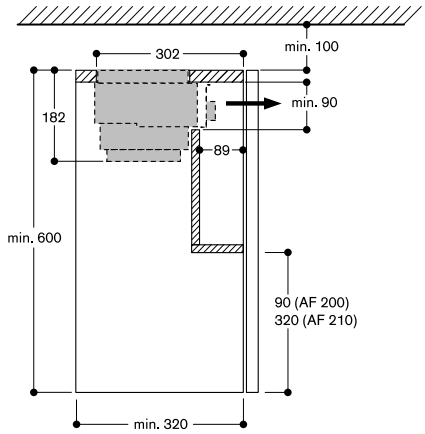




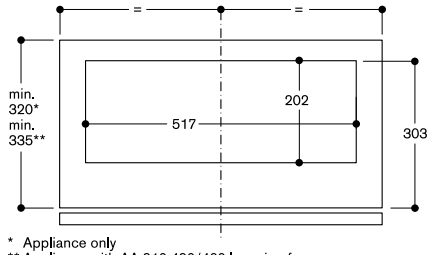
Cross-section of upper cabinet with AA 211 812 and AA 210 490/460 lowering frame



Cross-section of upper cabinet with AA 211 812

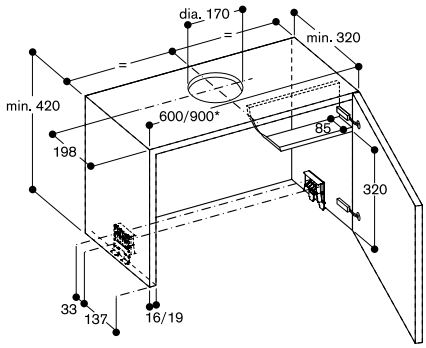


View of upper cabinet from above with AA 211 812



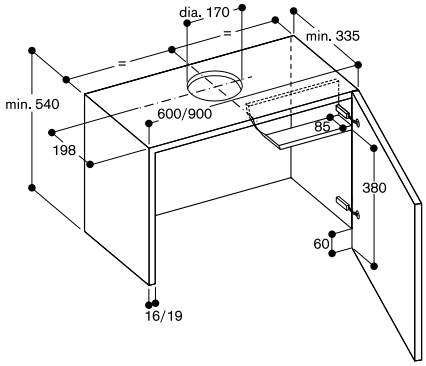
* Appliance only
** Appliance with AA 210 490/460 lowering frame

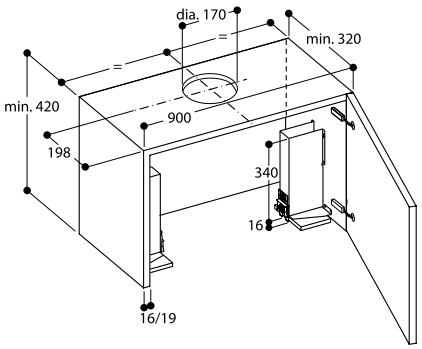
Upper cabinet for AF 210

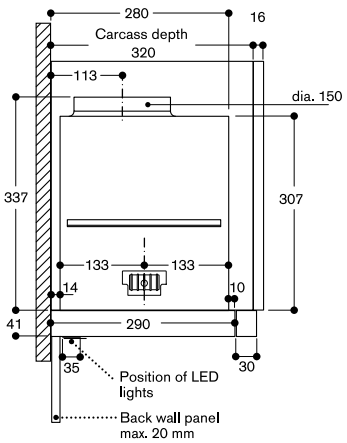


* for upper cabinets measuring 90 cm, the AA 210 491 installation set is required in addition

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







AF 200 160
Stainless steel handle bar
Width 60 cm
Air extraction / Air recirculation

Installation accessories

AA 210 460
Lowering frame for 60 cm flat kitchen hood

Special accessories

AA 210 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Flat kitchen hood 200 series
AF 200

- Unobtrusive flat kitchen hood design thanks to integrated glass panel in the steam screen
- Especially quiet operation thanks to integrated sound insulation
- A special mechanism extends the steam screen automatically
- Steam screen and visible corpus made of brushed stainless steel
- Integration of a spice rack is possible
- Energy-saving, low-noise fan
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odour reduction as in air extraction mode and long replacement intervals

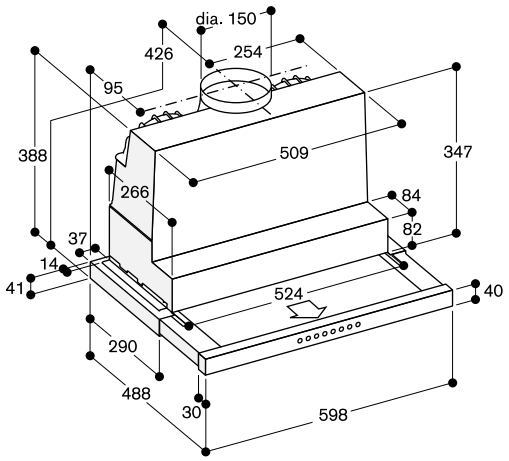
Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.
Air extraction:
380 / 690 m³/h.
54 / 66 dB (A) re 1 pW.
50 / 54 dB (A) re 20 µPa.
Air recirculation:
380 / 660 m³/h.
57 / 69 dB (A) re 1 pW.
43 / 55 dB (A) re 20 µPa.
Odour reduction air recirculation 94%.

Features
Controls at front.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Stainless steel grease filter, dishwasher-safe.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 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.

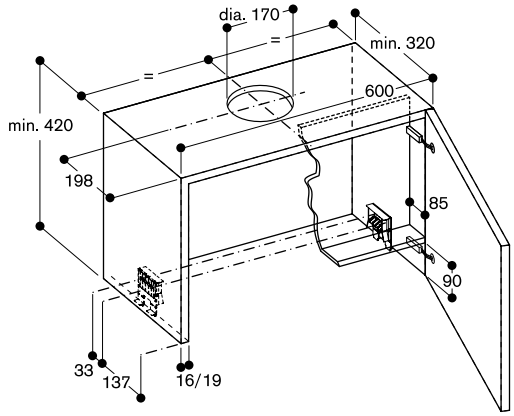
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A++ to E.
Energy consumption 34 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class A.
Grease filter efficiency class B.
Sound level min. 41 dB / max. 54 dB normal mode.

Planning notes
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the activated charcoal filter.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
To be installed in an upper cabinet without base.
The required cavity depth of the upper cabinet together with the lowering frame measures 335 mm.
The required cavity height of the upper cabinet together with the lowering frame measures 600 mm.
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 43 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

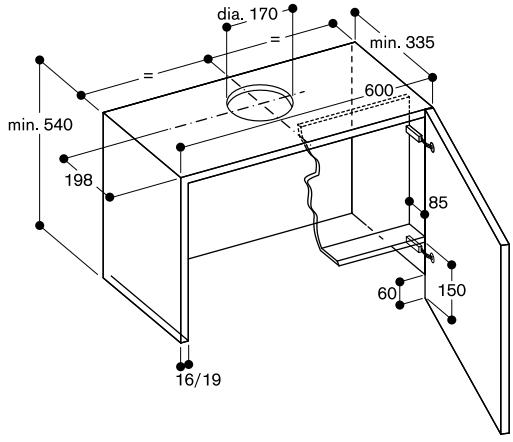
Connection
Total connected load 146 W.
Connecting cable 1.8 m, pluggable.



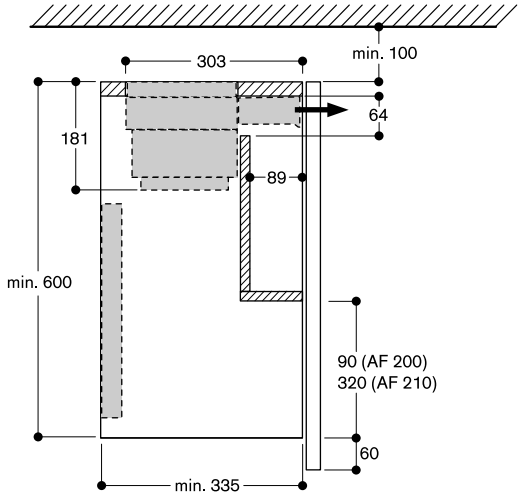
Upper cabinet for AF 200 160



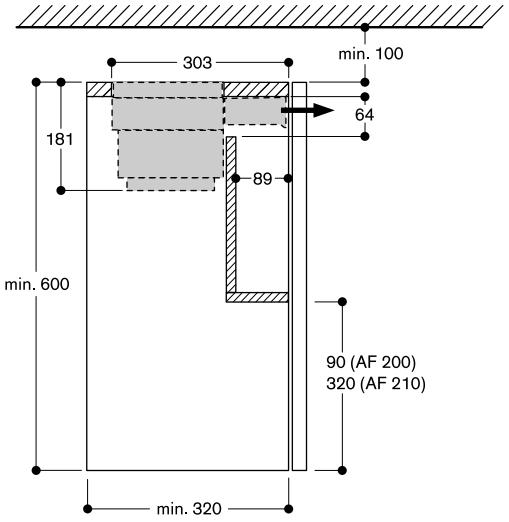
Upper cabinet for AF 200 160 with AA 210 460 lowering frame



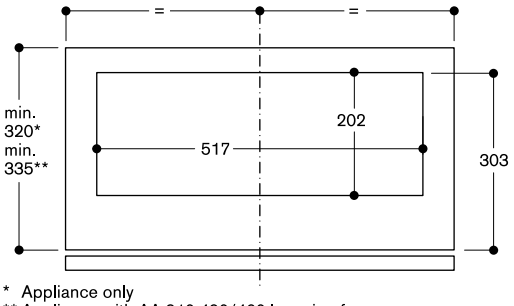
Cross-section of upper cabinet with AA 211 812 and lowering frame AA 210 490/460



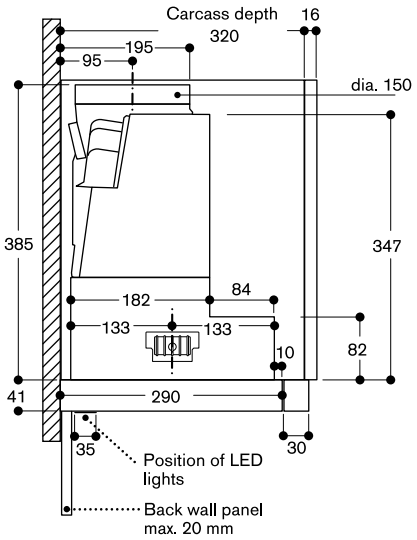
Cross-section of upper cabinet with AA 211 812



View of upper cabinet from above with AA 211 812



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



AC 200 191
Stainless steel and glass
Width 86 cm
Air extraction / Air recirculation

AC 200 181
Stainless steel and glass
Width 70 cm
Air extraction / Air recirculation

AC 200 161
Stainless steel and glass
Width 52 cm
Air extraction / Air recirculation

Special accessories

AA 200 510
Remote control for canopy extractor AC 200

AA 210 110
1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA 211 812.

AA 211 812
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with flat kitchen hood series 200 / canopy extractor series 200.

Installation accessories for the air recirculation ducts you will find at the pages 272 – 285.

Canopy extractor 200 series
AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fan
- Rim extraction with flat and easy-to-clean glass cover
- Dimmable, neutral white LED light for ideal illumination of the whole cooktop
- Air extraction or air recirculation system
- Energy efficiency class A++

Output
Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Sound pressure level according to EN 60704-2-13.
Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 86 cm
Air extraction:
570 / 800 m³/h.
64 / 70 dB (A) re 1 pW.
51 / 57 dB (A) re 20 µPa.
Air recirculation:
540 / 790 m³/h.
72 / 77 dB (A) re 1 pW.
59 / 65 dB (A) re 20 µPa.
Odour reduction air recirculation 94 %.

Appliance width 70 cm
Air extraction:
570 / 770 m³/h.
64 / 70 dB (A) re 1 pW.
51 / 57 dB (A) re 20 µPa.
Air recirculation:
540 / 740 m³/h.
73 / 78 dB (A) re 1 pW.
60 / 65 dB (A) re 20 µPa.
Odour reduction air recirculation 93 %.

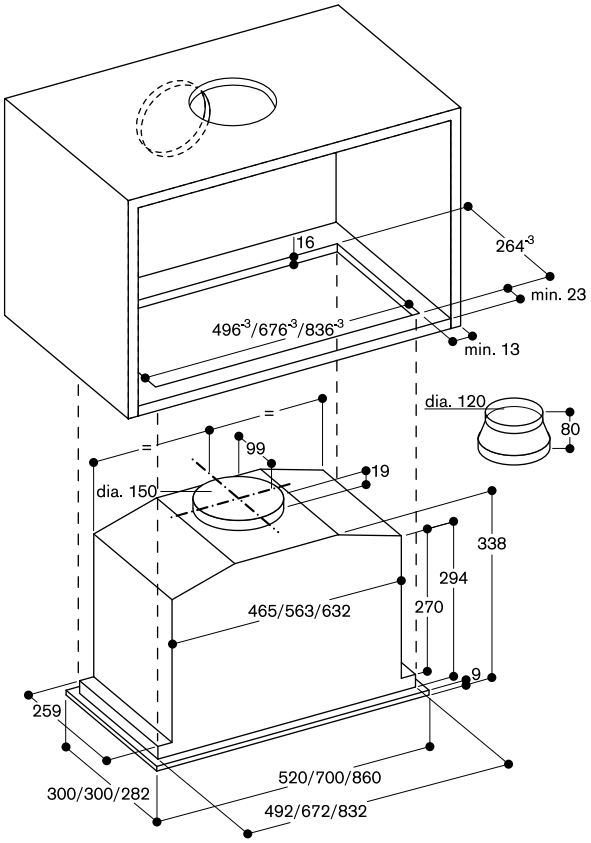
Appliance width 52 cm
Air extraction:
540 / 730 m³/h.
64 / 70 dB (A) re 1 pW.
51 / 57 dB (A) re 20 µPa.
Air recirculation:
530 / 690 m³/h.
70 / 77 dB (A) re 1 pW.
59 / 64 dB (A) re 20 µPa.
Odour reduction air recirculation 92 %.

Features
3 electronically controlled power levels and 1 intensive mode.
Remote control is available as a special accessory.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
Metal grease filter, dishwasher-safe.
Glas filter cover.
Neutral white LED light (4000 K), dimmable.
Lamp output 2 x 1 W.
Illuminance 266 lx.
Fan technology with highly efficient, brushless DC motor (BLDC).

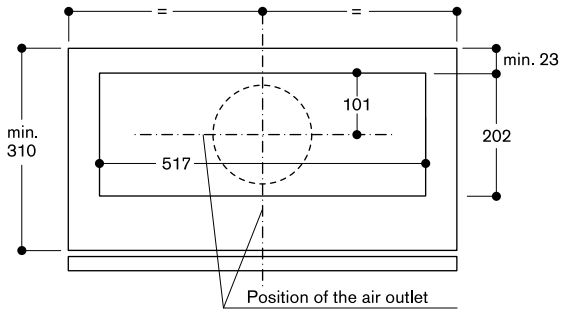
Consumption data
Energy efficiency class A++/A++/A++ at a range of energy efficiency classes from A++ to E.
Energy consumption 25.5/30.3/29.6 kWh/year.
Ventilation efficiency class A/A/A.
Ilumination efficiency class A/A/A.
Grease filter efficiency class D/D/D.
Sound level min. 41/42/44 dB / max. 64/65/67 dB normal mode.

Planning notes
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated carbon filter can be changed from the front by simply pulling out the filter drawer.
The door of the upper cabinet must be fully open in order to change the activated charcoal filter.
Can be integrated invisibly in upper cabinet.
Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended).
Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).
Clearance above electric appliances min. 50 cm.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

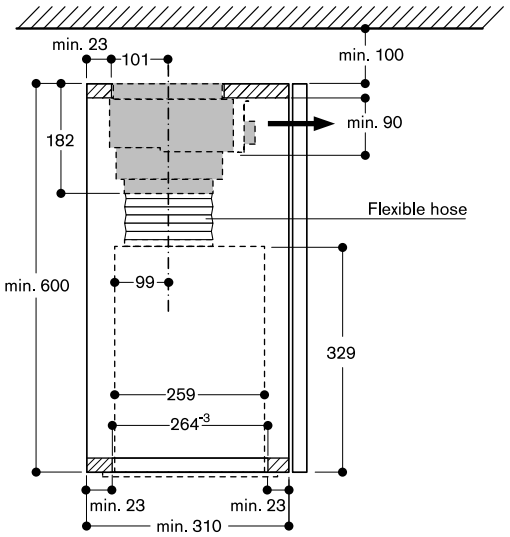
Connection
Total connected load 172/172/172 W.
Connecting cable 1.0 m with plug.



View of upper cabinet from above with AC 200 and AA 211 812



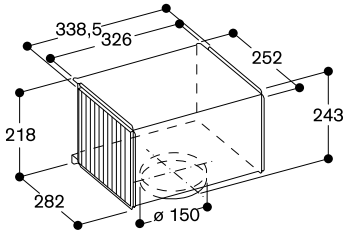
Cross-section of upper cabinet with AC 200 and AA 211 812



Air recirculation module with activated charcoal filter

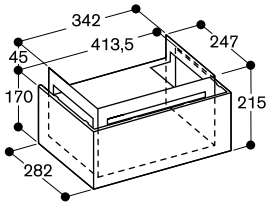
AA 442 810

Air recirculation module with activated charcoal filter
For air recirculation.
Can be combined with island and wall-mounted hood AI 442/AW 442.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
For installation on the inner chimney.
Consisting of filter bracket, 2 activated charcoal filter, flexible hose and 2 hose clamps.



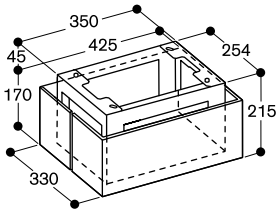
AA 200 812

For air recirculation.
Can be combined with wall-mounted hoods AW 240
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the external chimney or internal chimney.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.



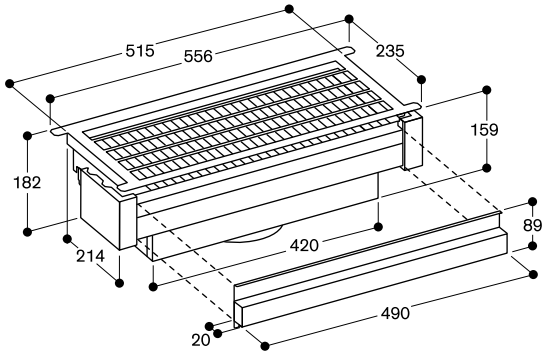
AA 200 816

For air recirculation.
Can be combined with island hoods AI 240.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the internal chimney.
Includes design panel, activated charcoal filter, flexible hose and 2 hose clamps.



AA 211 812

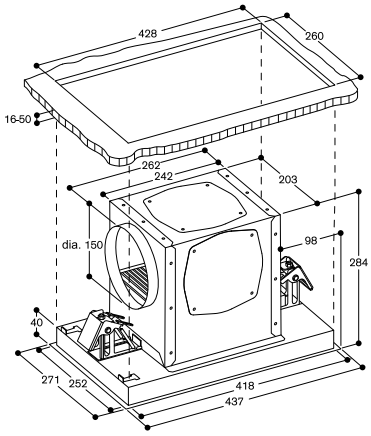
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with flat kitchen hood series 200/canopy extractor 200 series.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.



Removable filter panel

AA 010 811
Stainless steel
AA 012 811
White

For air recirculation.
Can be combined with ceiling ventilation AC 250 and AC 402.
Odour reduction comparable to air extraction mode (95%).
Comprises design panel, wall mount, activated charcoal filter, flexible pipe and 2 hose clamps.
Pipe connection to the front, sidewards or at the top.
Connecting pipe DN 150 round.
Recommended minimum gap between filter openings and wall: 100 cm.



Air recirculation module for CV 28.
CA 282 811
For air recirculation.
Can be combined with the flex induction cooktop with integrated ventilation system CV 28..
For installation in the cabinet.
Plinth height min. 10 cm.
For optimum performance, the recirculated air requires sufficient space in the plinth to escape (outlow surface area at least 720 cm²).
Odour reduction air recirculation 89 %.
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
Filters can be replaced from the front or rear. Accessibility needs to be determined during installation already.
Allow accessibility to air recirculation module in the lower cabinet for replacing the filter.
Consists of 1 x 90° bend and 3 extensions for deeper worktops, 1 activated charcoal filter, flexible hose, 4 extensions for height adjustment, 1 x 90° bend with diffuser for the plinth and 1 air recirculation module mount.

AD 442 392 for AW 442
AD 442 396 for AI 442
AD 200 392 for AW 240
AD 220 396 for AI 240
Ceiling collar for air chimneys
Stainless steel/aluminium-lacquered

Covers the fixing screws of wall and island air chimneys as well as uneven gaps at not exactly horizontal ceilings.
Allows the installation of customised one-piece wall chimneys and island chimneys without telescope.

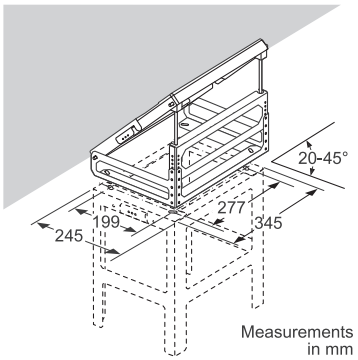
Features
Ceiling fixture for duct and clip-on cover in the color of chimney.

Planning notes
Available for most of the Gaggenau chimney dimensions to fit with standard chimneys.

Adapter for slanted roof

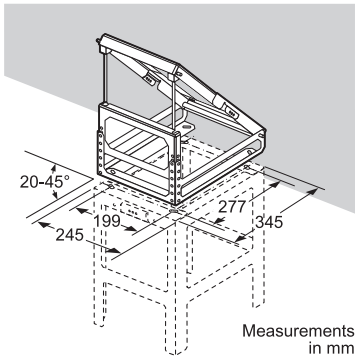
AD 223 366

Adapter for island hood AI 240
For installation on a slanted roof forwards or backwards.
Suitable for slanted roof from 20–45 degrees.



AD 223 356

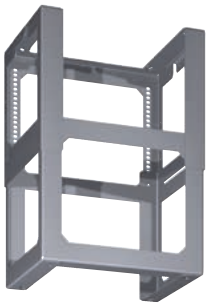
Adapter for island hood AI 240.
For installation on a slanted roof to the left or to the right.
Suitable for slanted roof from 20–45 degrees.

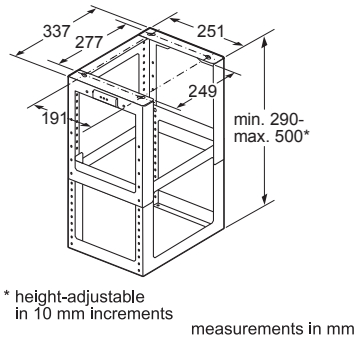


Extension for mounting kit for island hood AI 240

AD 223 346

For a chimney height of 1100–1500 mm.
Appliance height is dependent on the structure (cabinet height).

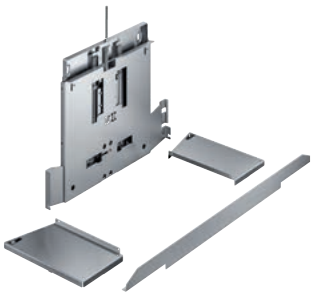


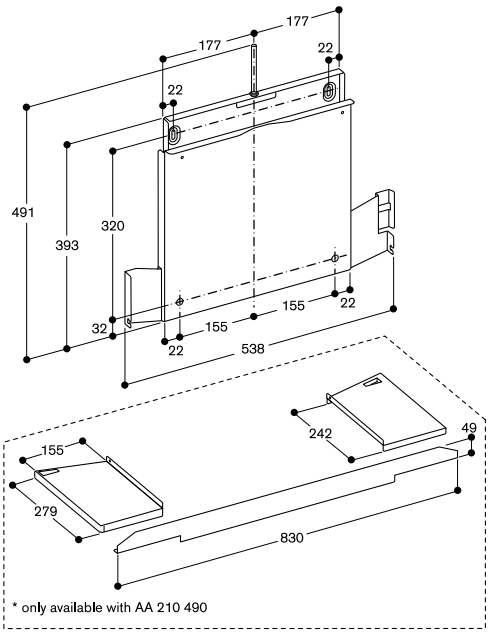


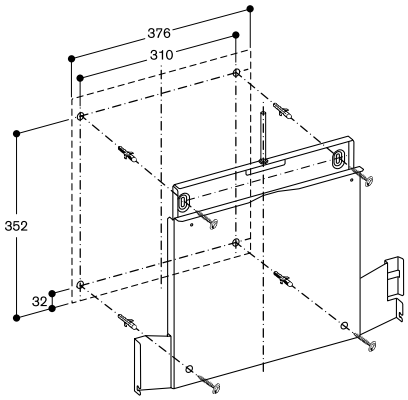
AA 210 490
Lowering frame for 90 cm flat kitchen hood

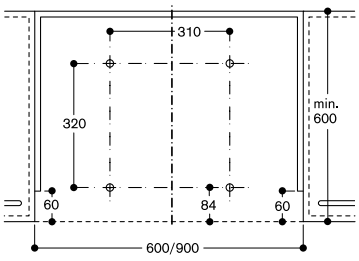
AA 210 460
Lowering frame for 60 cm flat kitchen hood

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.





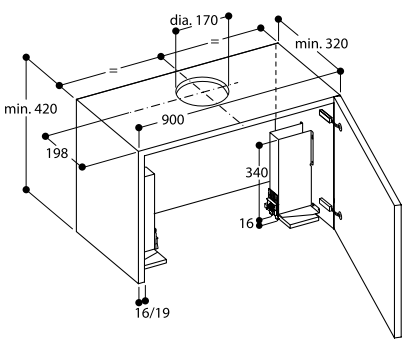




Fitting directly to the kitchen wall

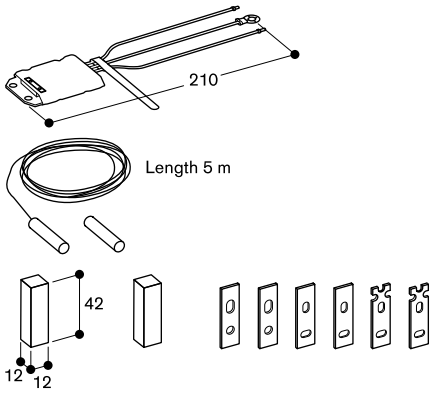
AA 210 491
Assembly kit for 90 cm upper cabinet

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



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

AA 400 510
Window contact switch
Can be combined with motorless appliances 400 series.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The window contact switch is suitable for this purpose.
The ventilation appliance only works when the window is open if a window contact switch is connected. The lighting works even if the window is closed.



AA 200 510
Remote control for canopy extractor AC 200

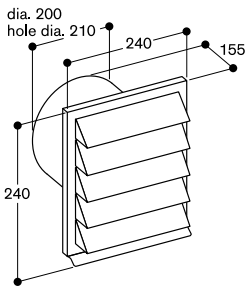
Wall outlet
Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 700 051
Wall outlet
Stainless steel
DN 200 round

Little loss of airflow due to large stainless steel outlet louvers.

Features
Weatherproof stainless steel louvers.
Integrated one-way flap.
Connecting piece DN 200 round

Planning notes
For use with telescopic wall-duct AD 702
Wall breakthrough ø 210 mm

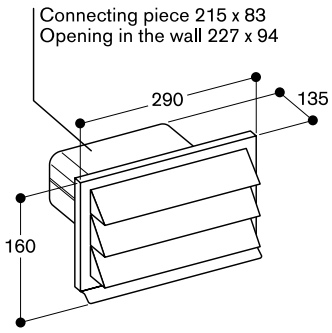


AD 850 050
Wall outlet
Stainless steel
DN 150 flat

Little loss of airflow due to large stainless steel outlet louvers.
Compact dimensions by flat structure.
Connecting piece flat duct DN 150.

Features
Weatherproof stainless steel louvers.
Integrated one-way flap.

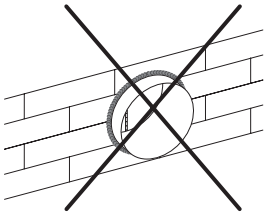
Planning notes
Direct connection of flat duct DN 150 without pipe connector.
Wall breakthrough 230 x 110 mm.

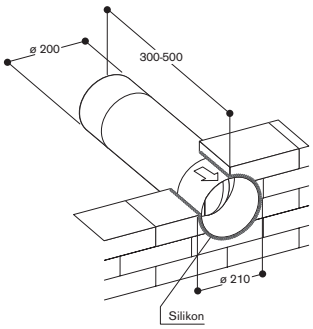


AD 702 052
Telescopic wall-duct
DN 200 round

Features
Connecting piece DN 200 round.
Integrated one-way flap.

Planning notes
For use with wall outlet AD 700 051 or remote fan unit AR 401.

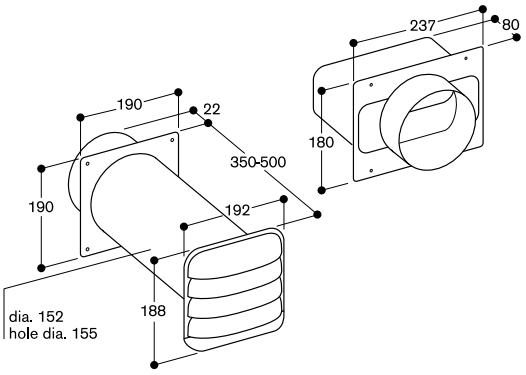




AD 750 053
Wall outlet with telescopic duct
Stainless steel/plastic
DN 150 round
Optimal temperature insulation.
Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

Features
Weatherproof stainless steel louvres.
3-times insulating Backflow system.
Magnetic opening and closing.
Defined opening pressure (65 Pa) prevents rattling.
Full opening even at low flow rates.
Telescopic wall duct 350 - 500 mm for round pipe connection piece DN 150.

Planning notes
Conform to blower-door test.
For connection of round pipe DN 150 or flat pipe DN 150. Wall breakthrough ø 155 mm.



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.

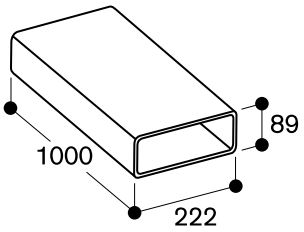
Where space limitations are a concern, the first choice is the Gaggenau flat duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low hight and large nominal size, thus ensuring very efficient air circulation. This also applies in situations 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.

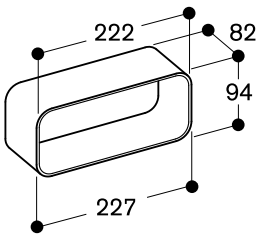
The duct diameter.

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



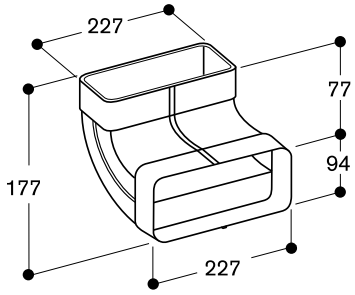
AD 852 040
Flat duct pipe connector
Plastic
DN 150 flat



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.

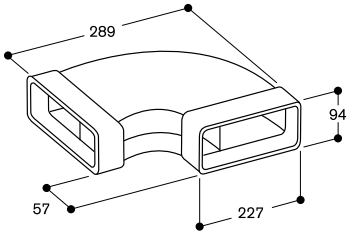
AD 852 030
Flat duct bend 90° vertical
Plastic
DN 150 flat

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.



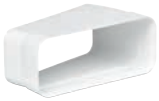
AD 852 031
Flat duct bend 90° horizontal
Plastic
DN 150 flat

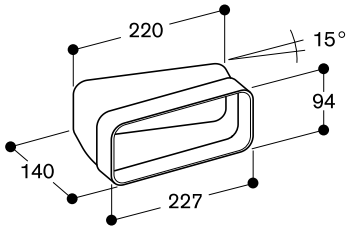
Planning notes
For connecting 2 duct bends together (e.g. 90° horizontal duct bend and a 90° vertical duct bend), a piece of flat duct is required, which can be shortened to the required length by cutting it to size.



AD 852 032
Flat duct bend 15° horizontal
Plastic
DN 150 flat

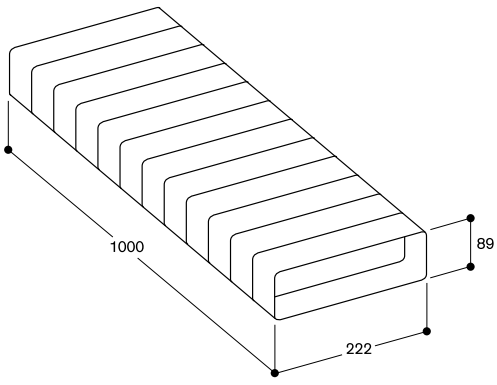
Planning notes
Suitable for providing compensation in cases where there is a slight offset in the duct guide or for duct guides which are not seated square in cramped spaces.





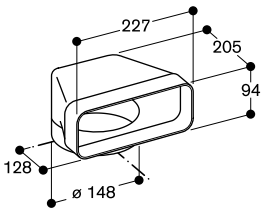
AD 853 010
Flat duct system flex pipe
Plastic
DN 150 flat
Length: 1000 mm

Planning notes
Recommended for the combination with the air collector box AD 704 049 and AL 400 downwards.



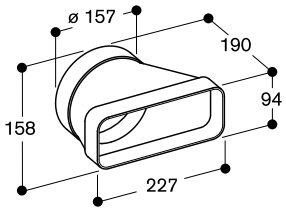
AD 852 042
Flat duct adapter round 90°
Plastic
DN 150 flat

Planning notes
Direct connection to aluflex pipe.



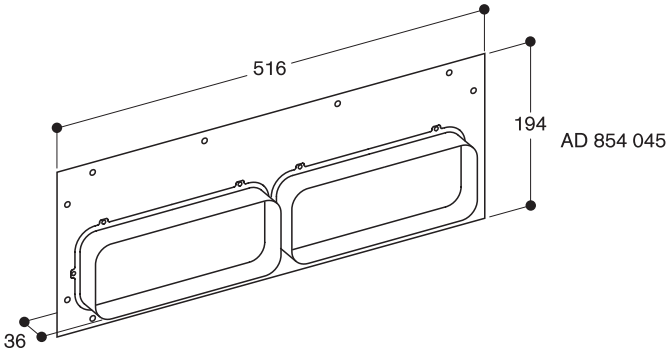
AD 852 041
Flat duct adapter round
Plastic
DN 150 flat

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.



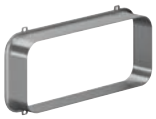
AD 854 045
Connecting piece
AL 400 for flat duct, 2 x DN 150
Metal zinc plated
DN 150 flat

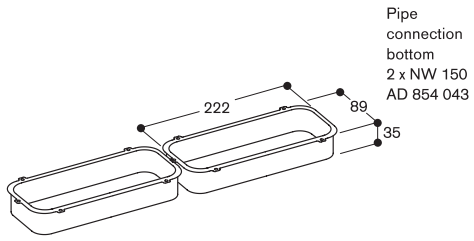
Planning notes
Can be fitted on the front or back side of the AL 400.



AD 854 043
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.



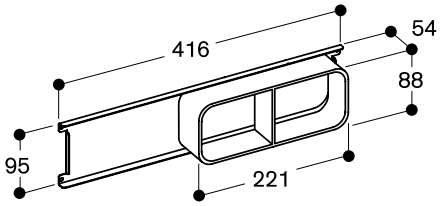


CA 284 011
Flat duct connecting piece for CV 28.
Plastic
DN 150 flat

Planning notes
Can be combined with the flex induction cooktop with integrated ventilation system CV 28..
Consists of 1 x 90° bend and 3 extensions for deeper worktops.
1 connecting piece for flat duct
DN 150

AD 854 046
Flat duct connecting piece for
VL 414
Metal zinc plated with plastic
DN 150 flat

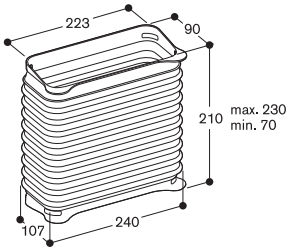
Planning notes
One piece needed for each
VL 414 to be connected to flat ducts.
Outlet to the left/right possible.



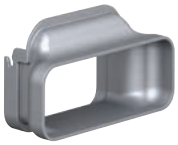
Ventilation moulding
AA 414 010
Ventilation moulding for VL 414 next to gas appliance.

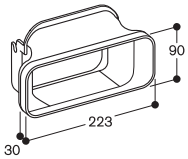
Ventilation moulding
LS 041 001
Ventilation moulding for VL 200 next to gas appliance.

AD 410 040
Flexibel connecting piece for VL 200
DN 150 flat



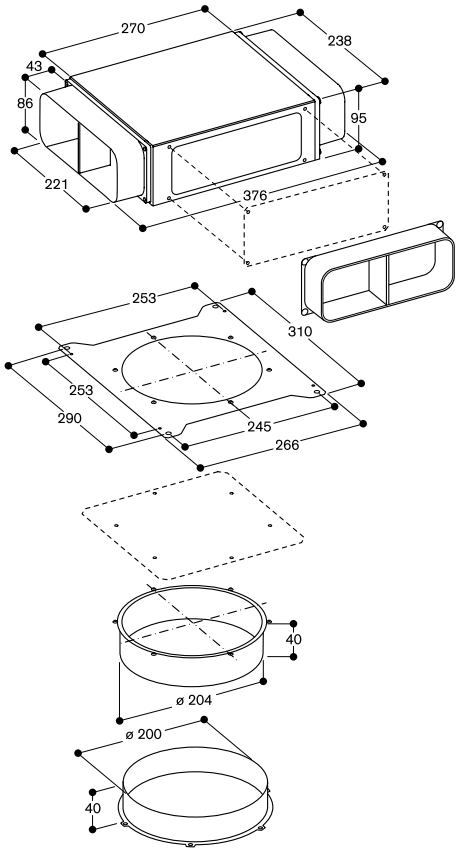
AD 851 041
Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop





AD 854 048
Air collector box DN 150 flat duct

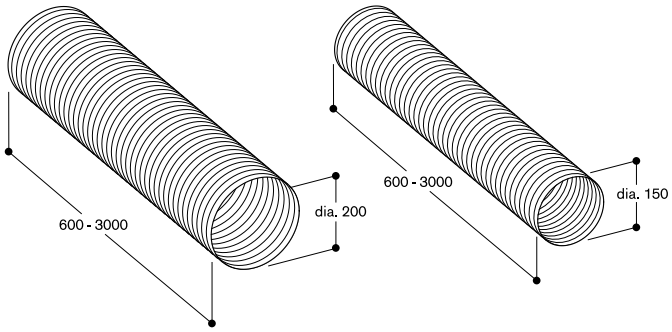
Planning notes
For connecting two filter modules
AC 402, integrate a controle module
with or without light in between:
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.



AR 050 200
Aluflex pipe
Aluminium
DN 200 round

AD 751 010
Aluflex pipe
Aluminium
DN 150 round

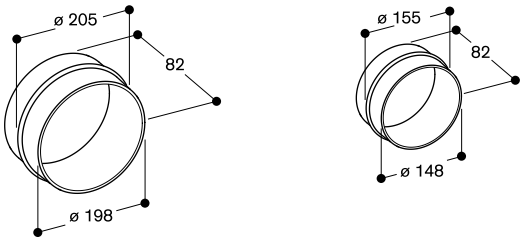
Planning notes
Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.



RV 040 200
Pipe connector for aluflex pipe
Metal zinc plated
DN 200 round

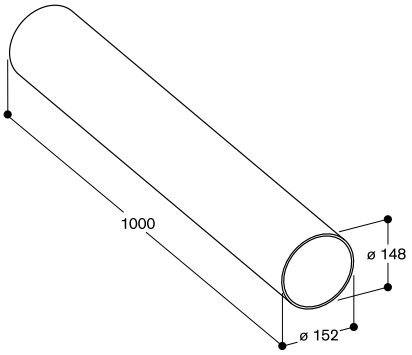
RV 040 150
Pipe connector for aluflex pipe
Metal zinc plated
DN 150 round

Planning notes
Pipe connector necessary when 2 aluflex pipes are combined.



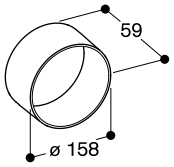
AD 752 010
Round duct
Plastic
DN 150 round

Planning notes
2 round ducts must be connected with the pipe connector AD 754 090.

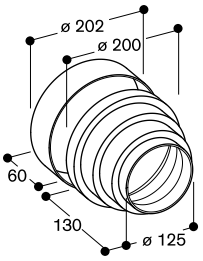


AD 754 090
Pipe connector for plastic pipe
Plastic
DN 150 round

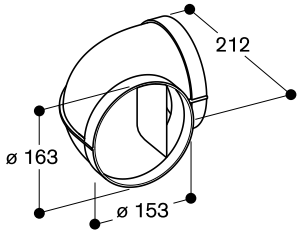
Planning notes
2 round ducts must be connected with the pipe connector AD 754 090.



AD 702 042
Pipe adapter for small diameter
Metal zinc plated/plastic
DN 200 round

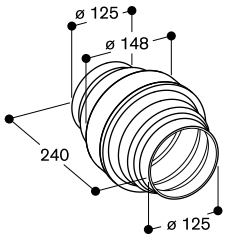


AD 752 030
Duct bend 90°
Plastic
DN 150 round



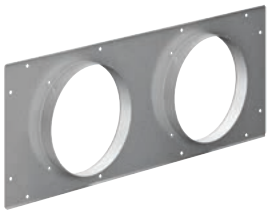
AD 752 070
Condensation trap
Plastic
DN 150 round

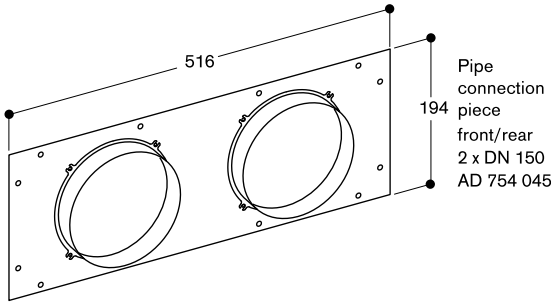
Planning notes
Recommended under vertical pipe sections. Installation on the bottom end of the pipe.



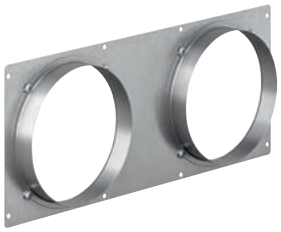
AD 754 045
Connecting piece AL 400 for aluflex pipe, 2 x DN 150 round
Metal zinc plated
DN 150 round

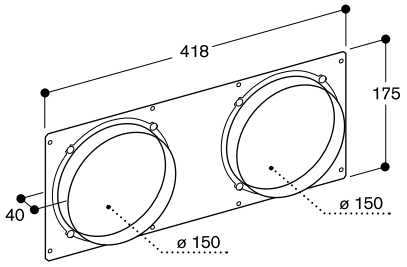
Planning notes
Can be fitted on the front or back of the AL 400.





AD 754 047
Connection piece for 2x DN 150 round
Changeable connection piece for remote fan unit AR 400 132



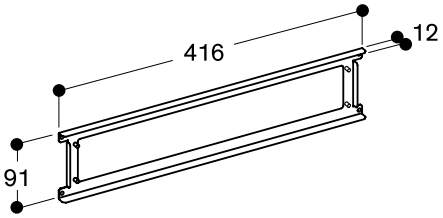


AD 724 042
Connection piece for round pipe
DN 150

Planning notes
For VL 414
For installation to left or right side of VL additional adapter AD 724 041 is necessary.

AD 724 041
Round duct connection additional adaptor for VL 414 on the side
Metal zinc plated
DN 150 round

Planning notes
One piece needed for each VL to be connected to round ducts DN 150 to the left/right.

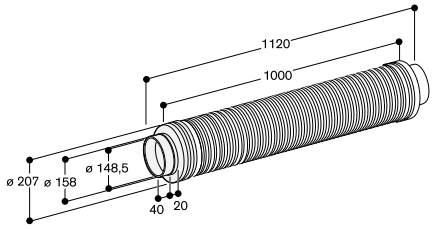


AD 990 090
Adhesive tape for duct components
Plastic
10 m/roll

Planning notes
In order that ducting is well sealed and air leaks are consequently prevented, the adhesive tape AD 990 090 is necessary at all pipe connection piece points. The adhesive tape is heat- and UV-resistant.

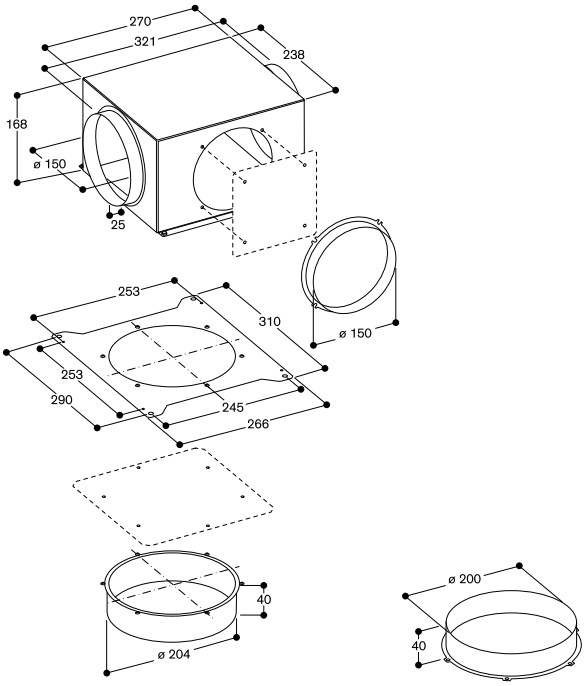
SD 011 150
Silencer
Aluminium
DN 150 round

Planning notes
Noice reduction with straight installation approx. 2 dB(A), duct bend approx. 3–4 dB(A).



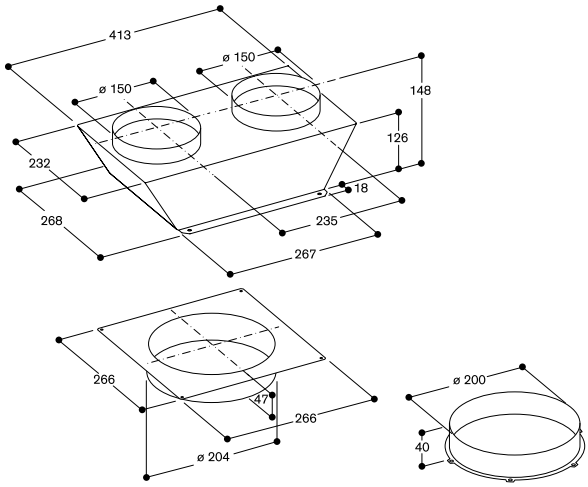
AD 754 048
Air collector box DN 150 round pipe

Planning notes
For connecting two filter modules AC 402, integrate a controle module with or without light in between:
2 x DN 150 round duct air intake.
1 x DN 150 round duct air outlet.



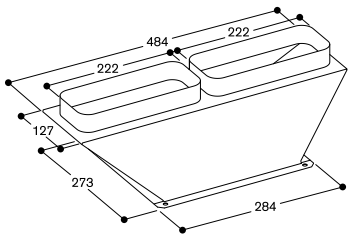
AD 704 048
Air collector box round duct for AL 400
Metal zinc plated
DN 150 round

Planning notes
2 x DN 150 round duct air intake.
To connect 1 x AL 400 to AR 403/413.
1 x DN 200 air outlet.



AD 704 049
Air collector flat duct for AL 400
Metal zinc plated
DN 150 flat

Planning notes
2 x DN 150 flat duct air intake
To connect 1 x AL 400 to remote fan AR 403 / AR 413 bottom side.
To connect the AL 400 and the remote fan AR 403 / AR 413 the flex duct AD 853 010 is possible and can be shortened to the appropriate length.
The package includes four cable straps for fixing the flex duct AD 853 010.



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		•/•		
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122		
Compatible with (air recirculation):		AR 400 142 and AA 010 811 or AA 012 811		
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[3]		
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 010 811 or AA 012 811	(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			LED	
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 lenght				
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 m^3/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
–
–
LED
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		•/•	•/•
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122	AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation):		AR 413 122	AR 413 122
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[2]	C[2]
Sound level min. / max. normal mode	dB(A)	44/59[2]	45/61[2]
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)	380/520/690/880	310/430/560/720
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)	3600	3600
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.

Downdraft ventilation 400 series

Appliance type		Downdraft
Stainless steel		VL 414 111
Air extraction / air recirculation		•/•
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation):		AR 413 122 / AR 410 110
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)	52
Height in lower cabinet surface mounting / flush mounting	(cm)	17.1/17.4
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[3]
Sound level min. / max. normal mode	dB(A)	53/68[3]
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)	280/370/490/640
Air recirculation with AR 410 110 for cupboard installation	(m^3/h)	330/390/470/560
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		•

Flex induction cooktop with downdraft ventilation 400 series

Appliance type		Flex induction cooktop with downdraft ventilation	Flex induction cooktop with downdraft ventilation
Width	(cm)	87.7	87.7
Frameless for flush installation		CVL 420 100	CVL 410 100
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122	AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation):		AR 413 122 / AR 410 110	AR 413 122 / AR 410 110
Dimensions			
Width on worktop	(cm)	87.7	87.7
Immersion depth	(cm)	17.4	17.4
Net weight	(kg)	24	24
Operation			
Sensor control / touch keys		–/•	–/•
Twist-Pad control		–	–
Knobs in furniture front		•	•
Cooking zones / combinations			
Number of cooking zones or items of cookware		4	3
Flex induction cooking areas 19x23 cm (2200 / 3700 W) / linked together 38x23 cm (3300 / 3700 W)		–	–
Flex induction cooking areas 19x24 cm (2200 / 3700 W) / linked together 38x24 cm (3300 / 3700 W)		4	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 21cm (2200 W, with booster 3700 W), linked together 2x ø 21cm (3600 W)		–	–
Induction cooking zone ø 18 cm (1800 W, with booster 3100 W)		–	–
Induction cooking zone ø 15 cm (1400 W, with booster 2200 W)		–	–
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h)	–	–
Air recirculation with Recirculation module CA 282 811	(m^3/h)	–	–
Air extraction with AR 400 142 for inside installation		300/440/550/640	300/440/550/640
Air extraction with AR 401 142 for outside wall mounting		310/450/560/650	310/450/560/650
Air extraction with AR 403 122 for plinth installation		290/390/510/630	290/390/510/630
Air recirculation with AR 413 122 for plinth installation		280/370/490/640	280/370/490/640
Air recirculation with AR 410 110 for cupboard installation		330/390/470/560	330/390/470/560
Consumption data according to EU regulation 65/2014			
Energy efficiency class		A+[2]	A+[2]
Energy consumption	kWh/year	42.7[2]	42.7[2]
Ventilation efficiency class		A[2]	A[2]
Illumination efficiency class		–	–
Grease filter efficiency class		C[2]	C[2]
Sound level min. / max. normal mode	dB(A)	53/68[2]	53/68[2]
Features cooking			
Electronic output control		•	•
Number of output levels		12	12
Pot detection		•	•
Residual heat indicator		•	•
Flex function for rectangular cooking areas		•	•
Cooking timer: Number of cooking zones		–	–
Short-term timer		•	•
Stopwatch		•	•
Booster function: Number of cooking zones		4	3
Booster function for pots		•	•
Booster function for pans		–	–
Frying sensor function: Number of cooking zones		4	3
Keep warm function		–	–
Child lock		–	–
Safety shut-off		•	•
Memory function		–	–
Options menu		•	•
Cooking sensor (CA 060 300)		–	–
Professional cooking function		–	–
Hood control		–	–
Integrated WiFi module for digital services (Home Connect).		–	–
Frying sensor pan ø 15 cm		GP 900 001[1]	GP 900 001[1]
Frying sensor pan ø 18 cm		GP 900 002[1]	GP 900 002[1]
Frying sensor pan ø 21 cm		GP 900 003[1]	GP 900 003[1]
Frying sensor pan ø 28 cm		–	GP 900 004[1]
Features ventilation			
Power levels		3 plus intensive	3 plus intensive
Fan technologie		BLDC (fan unit separately)	BLDC (fan unit separately)
Fan		– (fan unit separately)	– (fan unit separately)
Fan output	(W)	– (fan unit separately)	– (fan unit separately)
Fully automatic ventilation system functions		–	–
Automatic function		–	–
Run-on function automatic		–	–
Run-on function	(min)	• / 6 min.	• / 6 min.
Interval ventilation	(min)	–	–
Grease filter saturation indicator		–	–
Activated charcoal filter saturation indicator		–	–
Grease filter art		Metal grease filter	Metal grease filter
Grease filter units		1	1
Overflow container		–	–
Exhaust air connection bottom / side /back		•/•/ –	•/•/ –
Recirculation Module		depending on fan unit	depending on fan unit
Exhaust air connection piece DN 150 flat duct		AD 854 046[1]	AD 854 046[1]
Connection			
Total connected load electric	(kW)	7.41 (fan unit separatly)	7.41 (fan unit separatly)
Connecting cable length	(m)	2x 1.5 + 1x 1.8	2x 1.5 + 1x 1.8

• Standard. – Not available. [1] Special accessories. [2] Values refers to the configuration VL 414 with the remote fan unit AR 403 122..

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		•/•	•/•	•/•
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 400 143	AR 400 142 / AR 401 142 / AR 400 143	AR 400 142 / AR 401 142 / AR 400 143
Compatible with (air recirculation):		AR 400 143 and AA 442 810	AR 400 143 and AA 442 810	AR 400 143 and AA 442 810
Dimensions with chimney				
Width	(cm)	160	120	100
Depth	(cm)	70	70	70
Height, air extraction / air recirculation, min.–max.	(cm)	72–150	72–150	72–150
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[1]	44/62[1]	44/61[1]
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)	3500	3500	3500
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 / AW 442 with the remote fan unit AR 400 143.

[2] Not know before going to print

Wall-mounted hoods 400 series

Appliance type		Wall-mounted hoods	Wall-mounted hoods	Wall-mounted hoods
Stainless steel		AW 442 160	AW 442 120	AW 442 190
Air extraction / air recirculation		•/•	•/•	•/•
Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 400 143	AR 400 142 / AR 401 142 / AR 400 143	AR 400 142 / AR 401 142 / AR 400 143
Compatible with (air recirculation):		AR 400 143 and AA 442 810	AR 400 143 and AA 442 810	AR 400 143 and AA 442 810
Dimensions with chimney				
Width	(cm)	160	120	90
Depth	(cm)	55	55	55
Height, air extraction / air recirculation, min.–max.	(cm)	72–150	72–150	72–150
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+[1]
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[1]	47/64[1]	47/63[1]
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 Al / 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 Al / 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)	3500	3500	3500
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 and 200 series

Appliance type		Inside	Inside
Stainless steel			
Metal zinc plated		AR 400 142	AR 400 143
Air extraction / air recirculation		•/–	•/–
Dimensions			
Width	(cm)	42.6	33.3
Depth	(cm)	42.6	24
Height	(cm)	23.2	23.2
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	(m^3/h)	350/530/670/830	330/520/640/970
Air recirculation	(m^3/h)		
Max. back pressure at 0 m^3/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	Inside	Plinth	Plinth
AR 401 142			
	AR 410 110	AR 403 122	AR 413 122
•/–	–/•	•/–	–/•
42.2	42.8	45.1	40.6
45.3	22.8	50.5	53.5
14	52	9.5	9.9
14	12	9	9
•			
•			
	•	•	•
	•	•	•
		•	
		•	
390/580/720/910		420/560/730/890	
	410/490/570/660		380/510/680/850
740	360	750	620
3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
BLDC	BLDC	BLDC	BLDC
1	1	1	1
180	170	180	180
•	•	–	–
•	•	•	•
1 x 200	1 x 150 flat	1 x 150	1 x 150
		1 x 150 flat	
–	–	–	–
–	•	–	•
1.75	1.75	1.75	1.75
5	2	2	2
•	•	•	•

Ceiling ventilation 200 series

Appliance type		Ceiling ventilation	Ceiling ventilation
Stainless steel		AC 231 120	AC 250 121
Air extraction / air recirculation		–/•	•/•
Dimensions			
Width of overall frame	(cm)	120	120
Depth of overall frame	(cm)	70	50
Height	(cm)	24	30
Net weight	(kg)	35	37
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		–	A
Energy consumption	kWh/year	–	30
Ventilation efficiency class		–	A
Illumination efficiency class		–	-
Grease filter efficiency class		–	E
Sound level min. / max. normal mode	dB(A)	–	41/56
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h)	–	260/320/450/900
Air recirculation	(m^3/h)	440/600/780/850	190/310/410/640
Max. back pressure at 0 m^3/h	(Pa)	541	549
Sound power level (EN 60704-3) max/Int			
Air extraction mode	(dB(A) re 1 pW)	–	64/70
Air recirculation mode	(dB(A) re 1 pW)	70/72	68/72
Sound pressure level (EN 60704-2-13) max/Int			
Air extraction mode	(dB (A) re 20 µPa)	–	44/58
Air recirculation mode	(dB (A) re 20 µPa)	56/58	51/60
Ausstattung			
Remote control		•	•
Power levels		3 plus intensive	3 plus intensive
Run–on function		•/15 min.	•/ integrated
Interval ventilation		•/10 min.	•/ 6 min.
Grease filter saturation indicator		•	•
Activated charcoal filter saturation indicator		–	•
Grease filter art		Cartridge-type filter	Cartridge-type filter
Grease filter units		3	2
Art of lighting		LED	-
Lamp output	(W)	2x6	-
Illuminance	(lx)	14	-
Lighting colour	(Kelvin)	4000	-
Exhaust air connection piece	(ø mm)	–	150
Exhaust air connection piece, top / side / rear / front		–	- / • / • / •
Connecting cable length	(m)	–	1.3
Cooktop-based ventilation control		–	•[1]
Home network integration for digital services (Home Connect) wireless via WiFi.		–	•[2]
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	65
Connection			
Total connected load	(W)	192	250
Radio frequency interference-suppressed		•	•

• Standard. – Not available.

[1] In Combination with suitable cooktop.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Downdraft ventilation 200 series

Appliance type		Downdraft
Stainless steel		VL 200 120
Air extraction/ air recirculation		•/•
Compatible with (air extraction):		AR 403 122
Compatible with (air recirculation):		AR 413 122 / AR 410 110
Dimensions		
Surface mounting / flush mounting		•/-
Width on worktop	(cm)	15
Depth on worktop	(cm)	51
Height in lower cabinet surface mounting / flush mounting	(cm)	17.5/-
Net weight	(kg)	5
Consumption data according to EU regulation 65/2014		
Energy efficiency class		A+[2]
Energy consumption	kWh/year	39.7[2]
Ventilation efficiency class		A[2]
Illumination efficiency class		-
Grease filter efficiency class		B[2]
Sound level min. / max. normal mode	dB(A)	58/73[2]
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive		
Air recirculation with AR 410 110 for cupboard installation	(m^3/h)	360/440/500/600
Air recirculation with AR 413 122 for plinth installation	(m^3/h)	310/410/530/670
Air extraction with AR 403 122 for plinth installation	(m^3/h)	360/460/600/750
Sound power level (EN 60704-3) with fan units, power level 1 / 2 / 3 / Intensive		
Air recirculation with AR 410 110 for cupboard installation	(dB(A) re 1 pW)	60/64/68/73
Air recirculation with AR 413 122 for plinth installation	(dB(A) re 1 pW)	57/64/72/78
Air extraction with AR 403 122 for plinth installation	(dB(A) re 1 pW)	56/64/71/76
Sound pressure level (EN 60704-2-13) with fan units, power level 1 / 2 / 3 / Intensive		
Air recirculation with AR 410 110 for cupboard installation	(dB (A) re 20 µPa)	44/49/53/58
Air recirculation with AR 413 122 for plinth installation	(dB (A) re 20 µPa)	41/49/57/62
Air extraction with AR 403 122 for plinth installation	(dB (A) re 20 µPa)	41/48/55/60
Features		
Power levels		3 plus intensive
Automatic function		•
Run-on function	(min)	• / integrated
Interval ventilation	(min)	• / 6 min.
Grease filter saturation indicator		•
Grease filter art		Metal grease filter
Grease filter units		1
Grease drain channel		•
Activated charcoal filter saturation indicator		•
Exhaust air connection bottom / side / top / back		-/-/•
Flexibel connecting piece DN 150 flat		AD 410 040[1]
Connecting piece for extension with flat duct DN150		AD 851 041[1]
Connecting cable length	(m)	1.7
Connection		
Total connected load	(W)	depending on fan unit
Radio frequency interference-suppressed		•

• Standard. – Not available.

[1] Installation accessory

[2] Values refers to the configuration VL 200 with the remote fan unit AR 403 122.

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		
Width on worktop	(cm)	80.4
Immersion depth	(cm)	20.5
Net weight	(kg)	30
Operation		
Sensor control / touch keys		–/•
Twist-Pad control		•
Knobs in furniture front		–
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	(m^3/h)	380/470/540/690
Air recirculation with Recirculation module CA 282 811	(m^3/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 shut-off		•
Memory function		•
Options menu		•
Cooking sensor		CA 060 300[1]
Professional cooking function		•
Hood control		–
Integrated WiFi module for digital services (Home Connect).		–
Frying sensor pan ø 15 cm		GP 900 001[1]
Frying sensor pan ø 18 cm		GP 900 002[1]
Frying sensor pan ø 21 cm		GP 900 003[1]
Frying sensor pan ø 28 cm		–
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 automatic		•
Run-on function	(min)	• / 20-30 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 282 811[1]
Exhaust air connection piece DN 150 flat duct		CA 284 011[1]
Connection		
Total connected load electric	(kW)	7.6
Connecting cable length	(m)	1.20

• Standard. – Not available. [1] Special accessories.

Appliance type		Island hood
Stainless steel		AI 240 191
Air extraction / air recirculation		•/•
Dimensions with chimney		
Width	(cm)	90
Depth	(cm)	60
Height, air extraction / air recirculation, min.–max.	(cm)	74-92/82-104
Net weight	(kg)	32
Weight air extraction duct	(kg)	
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class		A
Energy consumption	kWh/year	43.2
Ventilation efficiency class		A
Illumination efficiency class		A
Grease filter efficiency class		B
Sound level min. / max. normal mode	dB(A)	43/64
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m^3/h)	280/440/650/950
Air recirculation	(m^3/h)	190/360/450/530
Max. back pressure at 0 m^3/h	(Pa)	436
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW)	64/72
Air recirculation mode	(dB(A) re 1 pW)	69/72
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa)	52/60
Air recirculation mode	(dB (A) re 20 µPa)	57/60
Features		
Power levels		3 plus intensive
Automatic function		•
Run-on function	(min)	•/ integrated
Interval ventilation	(min)	•/ 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Cartridge-type filter
Grease filter units		3
Grease drain channel		-
Art of lighting		LED
Lamp output	(W)	4 x 3
Illuminance	(lx)	679
Lighting colour	(Kelvin)	3500
Colour range (adjustable with Home Connect)	(Kelvin)	2700 - 5000
Exhaust air connection piece	(ø mm)	150
Exhaust air connection piece, top / side / rear / front S = specially produced		• / S / S / S
Fan output	(W)	260
Connecting cable length	(m)	1.3
Cooktop-based ventilation control		•[1]
Home network integration for digital services (Home Connect) wireless via WiFi.		•[2]
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70
For electric appliances	(cm)	55
Connection		
Total connected load	(W)	272
Radio frequency interference-suppressed		•

• Standard. – Not available.

[1] In Combination with suitable cooktop.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Wall-mounted hoods 200 series

Appliance type		Wall-mounted hoods
Stainless steel		AW 240 191
Glass front in Gaggenau Anthracite		
Air extraction / air recirculation		•/•
Dimensions with chimney		
Width	(cm)	90
Depth	(cm)	50
Height, air extraction / air recirculation, min.–max.	(cm)	65-95/82-115
Net weight	(kg)	21
Weight air extraction duct		
Consumption data according to EU regulation 65 / 2014		
Energy efficiency class		A
Energy consumption	kWh/year	39.3
Ventilation efficiency class		A
Illumination efficiency class		A
Grease filter efficiency class		B
Sound level min. / max. normal mode	dB(A)	44/64
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction	(m^3/h)	270/420/620/930
Air recirculation	(m^3/h)	180/320/380/470
Max. back pressure at 0 m^3/h	(Pa)	459
Sound power level (EN 60704-3) max / Int		
Air extraction mode	(dB(A) re 1 pW)	64/73
Air recirculation mode	(dB(A) re 1 pW)	69/74
Sound pressure level (EN 60704-2-13) max / Int		
Air extraction mode	(dB (A) re 20 µPa)	52/61
Air recirculation mode	(dB (A) re 20 µPa)	57/62
Features		
Power levels		3 plus intensive
Automatic function		•
Run-on function	(min)	•/ integrated
Interval ventilation	(min)	•/ 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Cartridge-type filter
Grease filter units		3
Grease drain channel		-
Art of lighting		LED
Lamp output	(W)	3 x 3
Illuminance	(lx)	575
Lighting colour	(Kelvin)	3500
Colour range (adjustable with Home Connect)	(Kelvin)	2700 - 5000
Exhaust air connection piece	(ø mm)	150
Exhaust air connection piece, top / side / rear / front S = specially produced		• / S / S / S
Fan output	(W)	260
Connecting cable length	(m)	1.3
Cooktop-based ventilation control		•[1]
Home network integration for digital services (Home Connect) wireless via WiFi.		•[2]
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70
For electric appliances	(cm)	55
Connection		
Total connected load	(W)	269
Radio frequency interference-suppressed		•

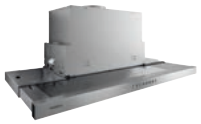
• Standard. – Not available.

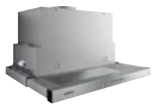
[1] In Combination with suitable cooktop.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Wall-mounted hoods	Wall-mounted hoods	Wall-mounted hoods
AW 250 192	AW 250 172	AW 270 192
•/•	•/•	•/•
90	70	90
54	54	26
96–123/45	96–123/45	102–129/500
27	26	28
5	5	5
A+	A+	A
31.4	31.8	37.1
A	A	A
A	A	A
B	B	C
42/57	42/57	42/57
280/380/530/960	290/390/530/970	230/340/410/730
190/350/460/670	190/350/470/680	130/230/340/540
57/70	57/70	57/70
68/78	68/78	63/74
42/54	43/56	43/56
54/64	54/64	50/61
3 plus intensive	3 plus intensive	3 plus intensive
•	•	•
•/integrated	•/integrated	•/integrated
•/ 6 min.	•/ 6 min.	•/ 6 min.
•	•	•
•	•	•
Cartridge-type filter	Cartridge-type filter	Cartridge-type filter
2	2	2
–	–	–
LED	LED	LED
2 x 3	2 x 3	2 x 3
460	440	460
3500	3500	3500
–	–	–
150	150	150
•/S/S/S	•/S/S/S	•/S/S/S
260	260	140
1.3	1.3	1.3
•[1]	•[1]	•[1]
•[2]	•[2]	•[2]
60/70	60/70	60/70
45	45	45
270	270	150
•	•	•

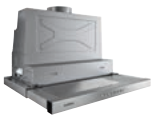
Flat kitchen hoods 200 series





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)	32	32
Depth when steam screen extended	(cm)	48.8	48.8
Height	(cm)	37.8	37.8
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
32
48.8
42.6
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	Canopy extractor
Stainless steel-coloured		AC 200 191	AC 200 181
Air extraction / air recirculation		•/•	•/•
Dimensions			
Width	(cm)	86	70
Depth	(cm)	28.2	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	25.5 kWh	30.3 kWh
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	46/64
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive			
Air extraction	(m^3/h)	210/380/570/800	210/380/570/770
Air recirculation	(m^3/h)	200/360/540/790	200/360/540/740
Max. back pressure at 0 m^3/h	(Pa)	560	560
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW)	64/70	64/70
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)	51/57	51/57
Air recirculation mode	(dB (A) re 20 µPa)	59/65	60/65
Features			
Infrared remote control		[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)	170	170
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)	172	172
Radio frequency interference-suppressed		•	•

• Standard. – Not available.

[1] Special accessory.

Canopy extractor
AC 200 161
•/•
52
30
36 (housing)
8.3
A++
29.6 kWh
A
A
D
44/64
210/365/540/730
200/360/530/690
560
64/70
72/77
51/57
59/64
[1]
3 plus intensive
–
•/6 min.
•/6 min.
•
Cartridges
1
–
LED
2 x 1
244
4000
150/120
•/–/–/–
1
170
1
65/70
65
172
•

The cooling appliances

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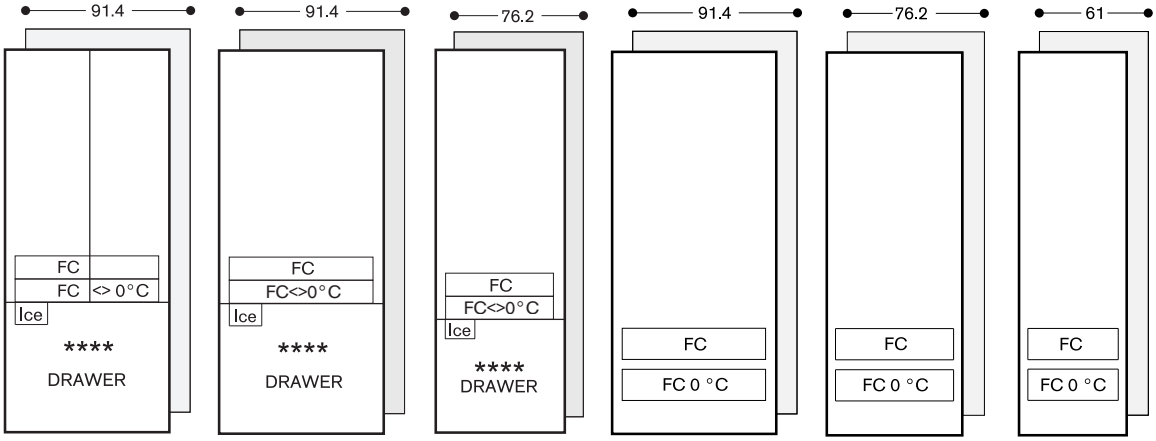
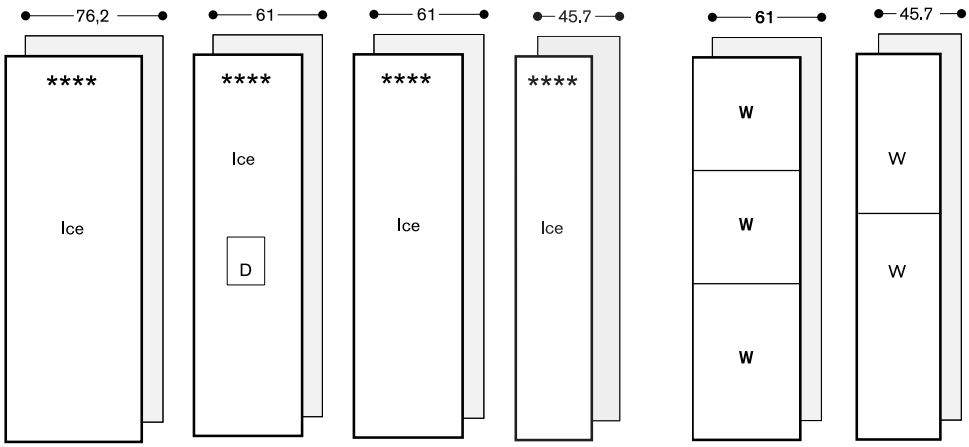
Overview

Vario cooling 400 series

Niche 213 cm





FC: Fresh cooling

FC <> 0°C: Fresh cooling close to 0°C

FC 0°C: Fresh cooling 0°C

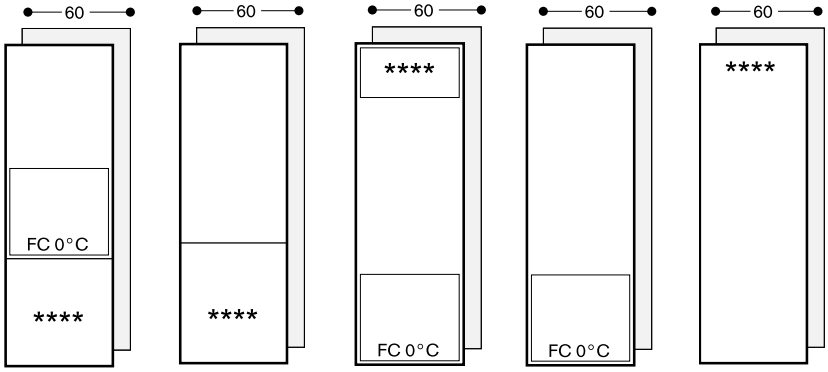
W: Wine

D: Ice and water dispenser

Ice: Ice maker

Vario cooling 200 series

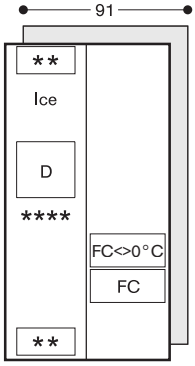
Niche 178 cm



Overview

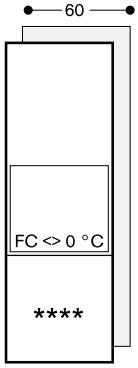
Cooling 200 series

Height 178 cm

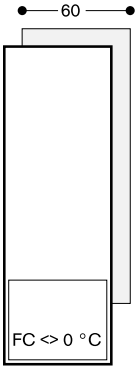


RS 295

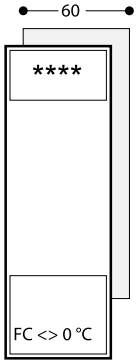
Niche 178 cm



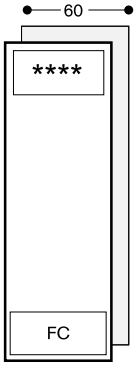
RB 282



RC 282



RT 282



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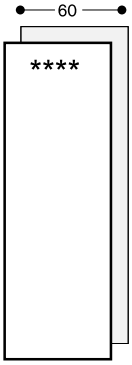
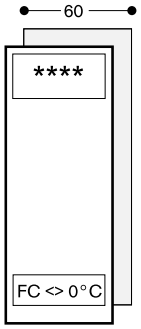
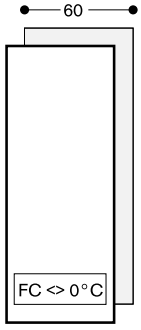


RF 282

Niche 140 cm

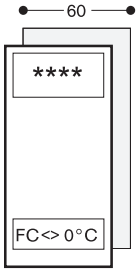


RT 242

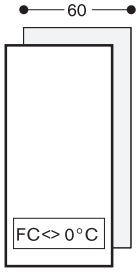


RC 242

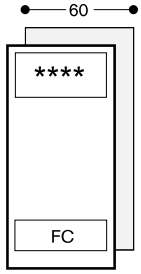
Niche 123 cm



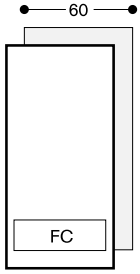
RT 222



RC 222

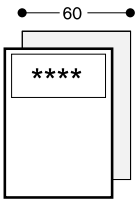


RT 222 (203)

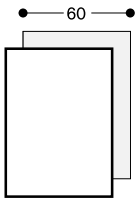


RC 222 (203)

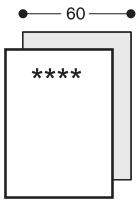
Niche 82 cm / Under-counter



RT 200



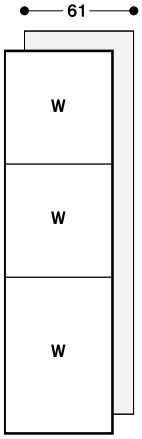
RC 200



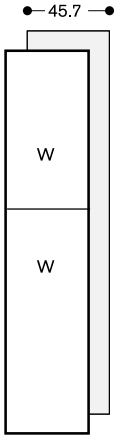
RF 200

Wine climate cabinet

Niche 213 cm

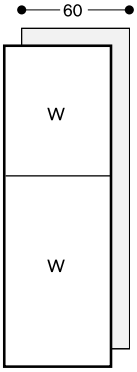


RW 466



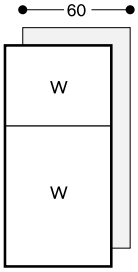
RW 414

Niche 178 cm



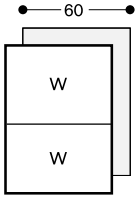
RW 282

Niche 123 cm

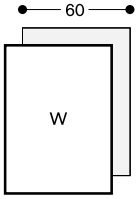


RW 222

Niche 82 cm / Under-counter



RW 404



RW 402

RY 492 304
With fresh cooling close to 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
Cooling section with two doors and one fully extendable freezing drawer

Included in the price
1 egg holder with lid
1 ice cube scoop

Installation accessories
RA 421 912
Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.
RA 423 340
Side trims, 2 pieces, for RY and RB.
RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.
RA 425 910
Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.
RA 428 912
Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.
RA 460 000
Accessory for side-by-side installation. 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 460 013
Additional side heating element 230 V. 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.
RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).
RA 464 910
Ventilation grille stainless steel
For RB/RY 492.

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.
RA 450 000
Mechanical particle filter.
RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

Vario fridge-freezer combination
400 series
RY 492

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Flat stainless steel inner doors
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- 1 asymmetricly split glass shelf, height adjustable
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Net volume 518 litres

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, white glass, 2 of which are individually adjustable in height.
1 asymmetrically split safety glass shelf, with manual height adjustment.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
6 height-adjustable door racks, 2 of which are extra deep.
Net volume 344 litres.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 34 litres.

Fresh cooling
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing
No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 16 kg/24 h.
Storage time after a malfunction 17 h.
2 fully extendable drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 140 litres.

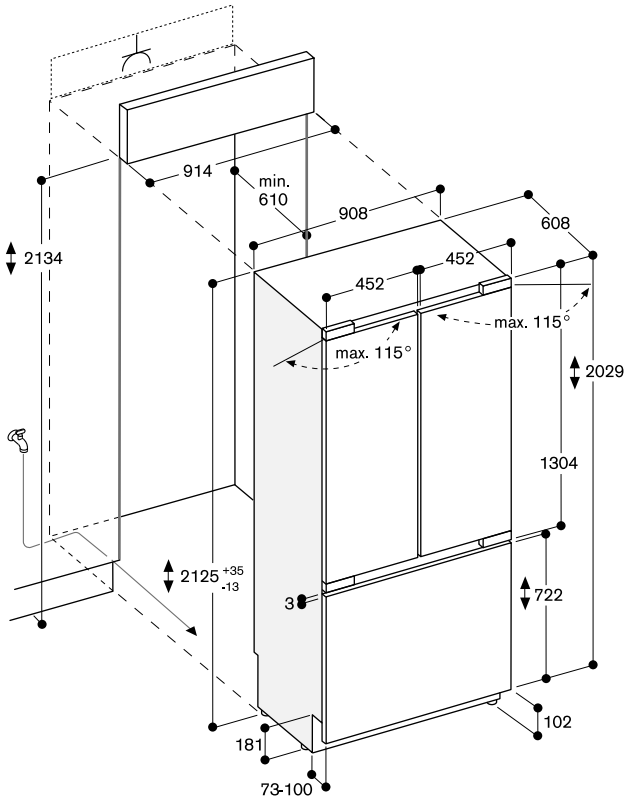
Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.6 kg/24 h.
Removable ice storage container with approx. 3 kg capacity.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 346 kWh/year.
Noise level 42 dB (re 1 pW).

Planning notes
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 67 kg.
Drawer 10 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.

RB 492 304
With fresh cooling close to 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm
Cooling section with one door and one fully extendable freezing drawer

RB 472 304
With fresh cooling close to 0 °C
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm
Cooling section with one door and one fully extendable freezing drawer

Included in the price
1 egg holder with lid
1 ice cube scoop

Installation accessories

RA 421 712
Stainless steel door panels with handles
For RB 472, panel thickness 19 mm.

RA 421 910
Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

RA 423 340
Side trims, 2 pieces, for RY and RB.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 425 710
Handle bar, stainless steel, short
For RB 472, with 2 mounts, length 658 mm, drilling distance between the mounts 637 mm.

RA 425 910
Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.

RA 428 712
Stainless steel door panels, handleless
For RB 472, panel thickness 19 mm.

RA 428 910
Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.

RA 460 000
Accessory for side-by-side installation.
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.

Vario fridge-freezer combination
400 series
RB 492/RB 472

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch display
- Net volume 521/418 litres

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, white glass, 2 of which are individually adjustable in height.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 347/281 litres.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).

RA 464 710
Ventilation grille stainless steel
For RB 472 with integrated water filter.

RA 464 910
Ventilation grille stainless steel
For RB/RY 492.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 450 000
Mechanical particle filter.

RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated.
Temperature can be adjusted manually.
Ideal for meat, fish and poultry.
Net volume 34/27 litres.

Fresh cooling
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing
No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 16/14 kg/24 h.
Storage time after a malfunction 17/17 h.
2 fully extendable inside drawers.
Interior lighting with 2 LED light spots, warm white light.
Net volume 140/110 litres.

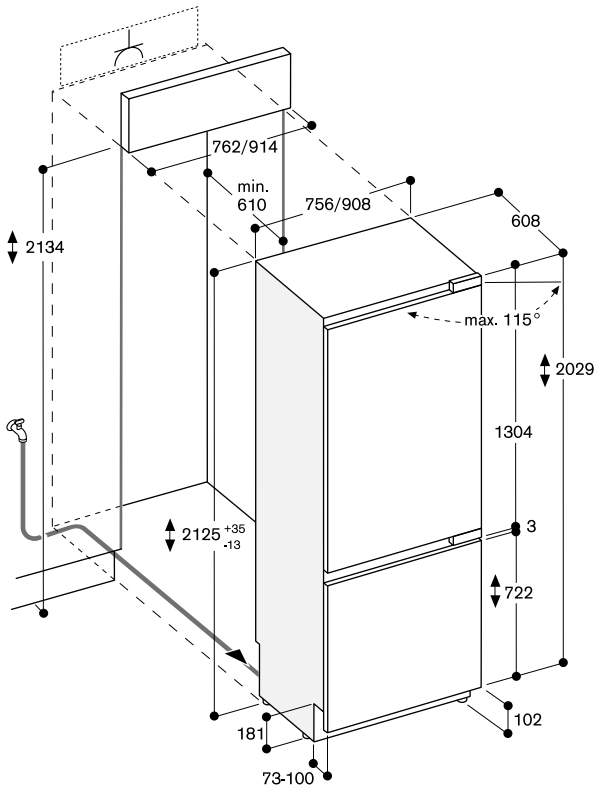
Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.6/1.7 kg/24 h.
Removable ice storage container with approx. 3/3 kg capacity.

Consumption data
Energy efficiency class A++/A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 347/301 kWh/year.
Noise level 42/42 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Door 47/41 kg.
Drawer 10/10 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.

RC 492 304
With fresh cooling 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm

RC 472 304
With fresh cooling 0 °C
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm

RC 462 304
With fresh cooling 0 °C
Fully integrated
Niche width 61 cm,
Niche height 213.4 cm

Included in the price
1 egg holder with lid

Installation accessories

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 421 911
Stainless steel door panel with handle
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 710
Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 428 911
Stainless steel door panel, handleless
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 460 000
Accessory for side-by-side installation.
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.

Vario refrigerator 400 series
RC 492/RC 472/RC 462

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer 0 °C with temperature control from -1 °C to +3 °C and 1 fresh cooling drawer with manually adjustable humidity
- TFT touch display
- Net volume 567/463/356 litres

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, white glass, 3 of which are individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door racks.
3 height adjustable door racks, 1 of which is extra deep.
Net volume 509/416/321 litres.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611
Ventilation grille stainless steel
For 61 cm wide appliances.

RA 464 711
Ventilation grille stainless steel
For 76.2 cm wide appliances.

RA 464 911
Ventilation grille stainless steel
For 91.4 cm wide appliances.

Special accessories

RA 430 100
Storage container with transparent lid, anthracite.

Fresh cooling 0 °C
1 large, fully extendable fresh cooling 0 °C drawer with transparent front, illuminated.
Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C.
Ideal for meat, fish and poultry.
Net volume 58/47/35 litres.

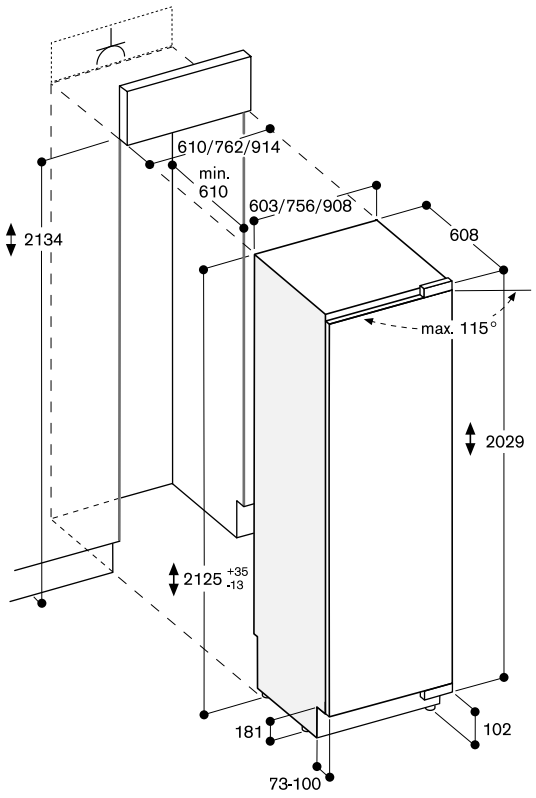
Fresh cooling
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data
Energy efficiency class A++/A++/A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 151/141/131 kWh/year.
Noise level 40/40/40 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 43/24/41 kg.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.



The maximum door panel dimensions are based on a clearance of 3 mm.

RF 463 304
Fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Right-hinged

RF 463 305
Fully integrated
Niche width 61 cm,
Niche height 213.4 cm
Left-hinged

Included in the price

1 Accessory for side-by-side installation

Installation accessories

RA 422 610
Stainless steel door panel with handle
For RF 463, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 810
Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 613
Ventilation grille stainless steel
For RF 463, with filter, right-hinged.

RA 464 614
Ventilation grille stainless steel
For RF 463, with filter, left-hinged.

Special accessories

RA 450 000
Mechanical particle filter.

RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

Vario freezer 400 series
RF 463

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Ice and water dispenser in the door
- Integrated ice maker with fixed inlet water connection
- Proximity sensor for ice and water dispenser
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- TFT touch display
- Net volume 300 litres

Handling
TFT touch display operation.
Clear text display.
Touch key operation for ice and water dispenser.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Freezing
No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 14 kg/24 h.
Storage time after a malfunction 10 h.
4 safety glass shelves, white glass, 2 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.

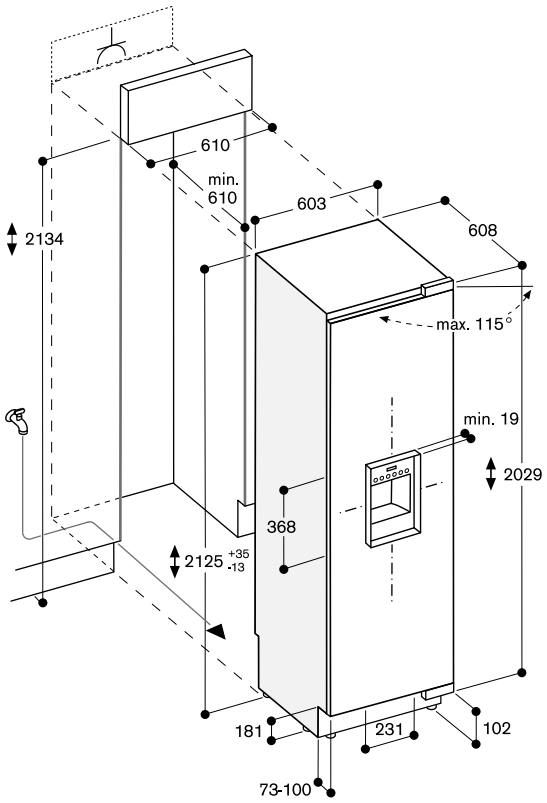
Ice and water dispenser
Warm white LED lighting.
Proximity sensor for automatic activation of light and touch keys for ice and water dispenser.
Integrated, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.4 kg/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 3.2 kg capacity.
Ice water supply approx. 1.5 litres.

Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 343 kWh/year.
Noise level 42 dB (re 1 pW).

Planning notes
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 67 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.

RF 471 304
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm

RF 461 304
Fully integrated
Niche width 61 cm,
Niche height 213.4 cm

RF 411 304
Fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm

Included in the price
1 ice cube scoop
1 Ice storage container, large
1 Accessory for side-by-side installation

Installation accessories

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 710
Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 112
Ventilation grille stainless steel
For 45.7 cm wide appliances with filter.

Vario freezer 400 series
RF 471/RF 461/RF 411

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door racks can be aligned on the same level
- Material and aesthetics of interior as for RC model
  - Glass shelves
  - Solid anthracite aluminium door racks
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves and door racks for flexible positioning
- Integrated ice maker with fixed inlet water connection
- TFT touch display
- Net volume 429/328/226 litres

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Freezing
No-frost technology with fast freezing at -30 °C.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 20/18/16 kg/24 h.
Storage time after a malfunction 14/13/10 h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door racks.
4 height-adjustable door racks.

RA 464 612
Ventilation grille stainless steel
For 61 cm wide appliances, with integrated water filter.

RA 464 712
Ventilation grille stainless steel
For 76.2 cm wide appliances, with integrated water filter.

Special accessories

RA 450 000
Mechanical particle filter.

RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

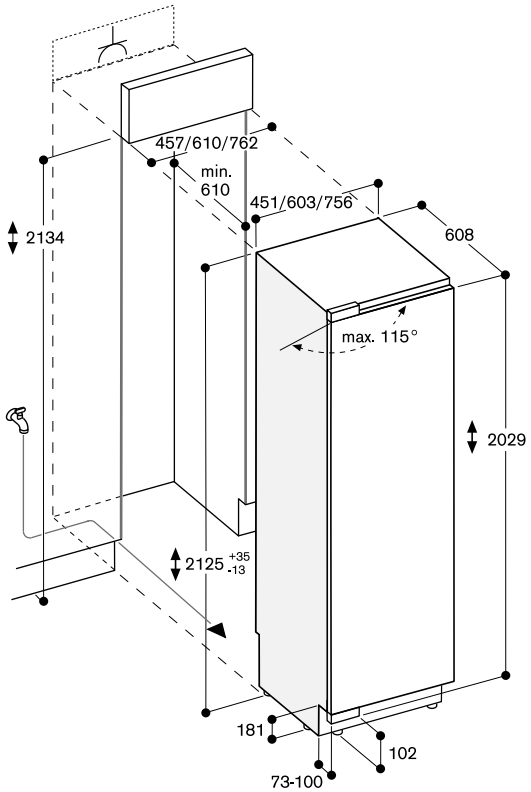
Ice maker
Integrated in the freezer compartment, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Can be switched off.
Ice cube production approx. 1.7/1.5/1.4 kg/24 h.
Removable ice storage container with approx. 4/4/4 kg capacity.

Consumption data
Energy efficiency class A++/A++/A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 340/284/253 kWh/year.
Noise level 42/42/42 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For installation with a door opening angle of 90° the ice storage container must be exchanged for the small ice storage container (RA 448 220). This must be done prior to fixing the door.
Max. door panel weight 25/41/59 kg.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.



The maximum door panel dimensions are based on a clearance of 3 mm.

RW 466 364
Fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

RW 466 304
Fully integrated, with solid door
Niche width 61 cm,
Niche height 213.4 cm

Included in the price
1 Accessory for side-by-side installation

Installation accessories

RA 420 010
Door lock for RW 414 and RW 464.

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 611
Stainless steel door panel frame with handle
For 61 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 612
Stainless steel door panel frame with handle
For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 611
Stainless steel door panel frame, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611
Ventilation grille stainless steel
For 61 cm wide appliances.

Vario wine climate cabinet 400 series
RW 466

- 3 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 99/99 bottles

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Features
Capacity 99/99 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
- 9 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 361/361 litres.

Special accessories

RA 430 000
Screw hole cover set. 8 pieces.

RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 61 cm wide appliances.

RA 492 660
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 61 cm wide appliances.

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

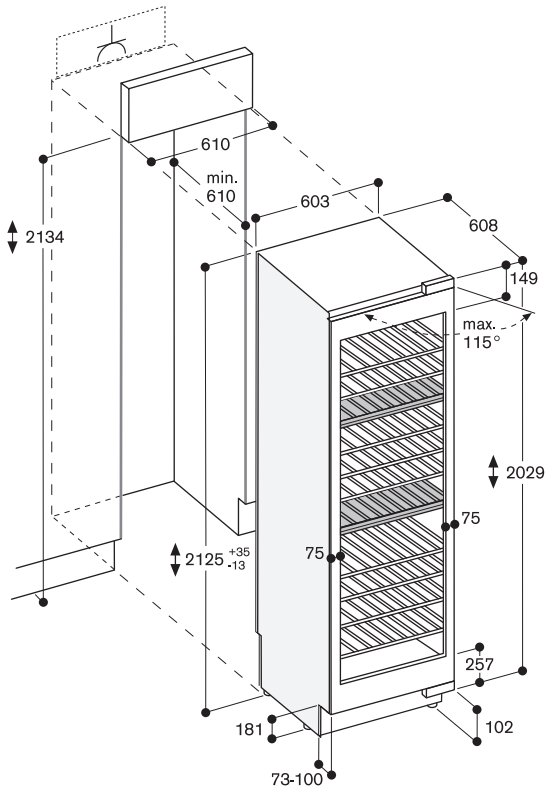
RA 498 640
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 61 cm wide appliances.

Consumption data
Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 171/130 kWh/year.
Noise level 42/42 dB (re 1 pW).

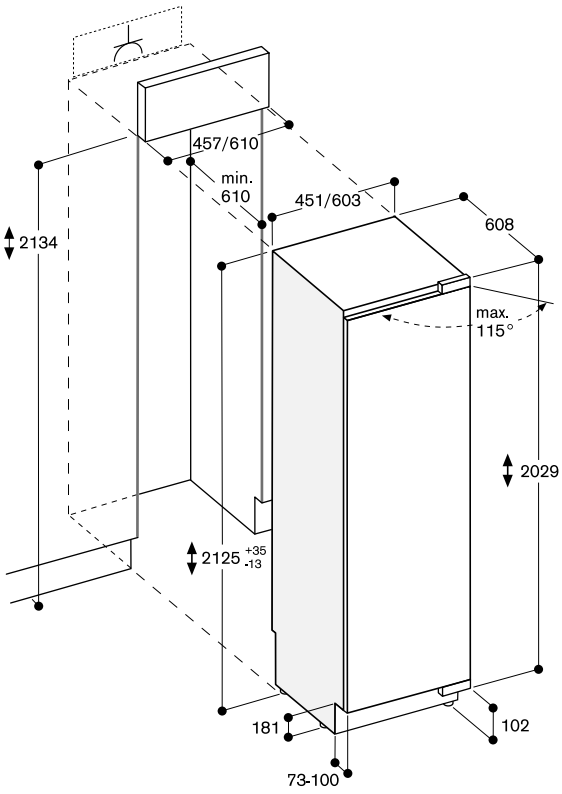
Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 73/73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.

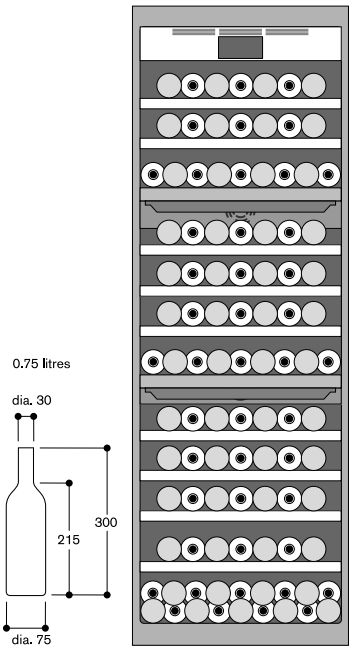


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



RW 414 364
Fully integrated, with glass door
Niche width 45.7 cm,
Niche height 213.4 cm

RW 414 304
Fully integrated, with solid door
Niche width 45.7 cm,
Niche height 213.4 cm

Included in the price

1 Accessory for side-by-side installation

Installation accessories

RA 420 010
Door lock for RW 414 and RW 464.

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 111
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 112
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 111
Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111
Ventilation grille stainless steel
For 45.7 cm wide appliances.

Vario wine climate cabinet 400 series
RW 414

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 70/70 bottles

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Features
Capacity 70/70 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
- 10 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 6 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 263/263 litres.

Special accessories

RA 430 000
Screw hole cover set. 8 pieces.

RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 45.7 cm wide appliances.

RA 492 160
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

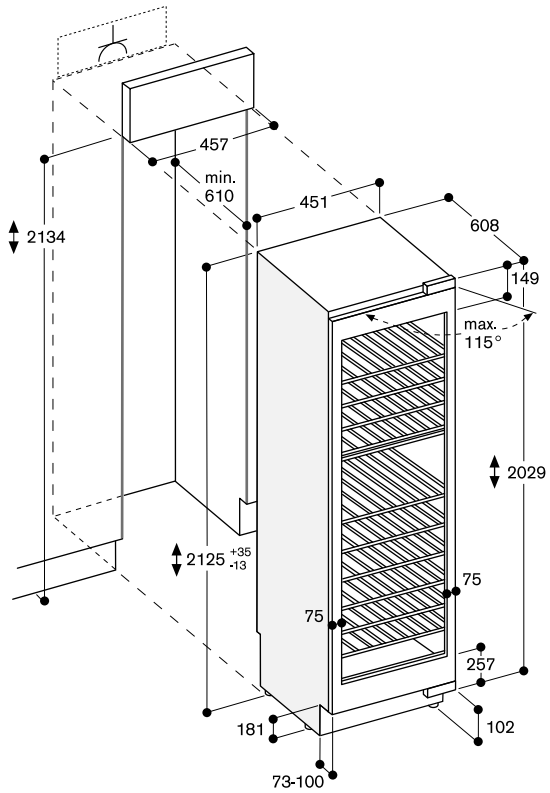
RA 498 140
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 45.7 cm wide appliances.

Consumption data
Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 167/127 kWh/year.
Noise level 42/42 dB (re 1 pW).

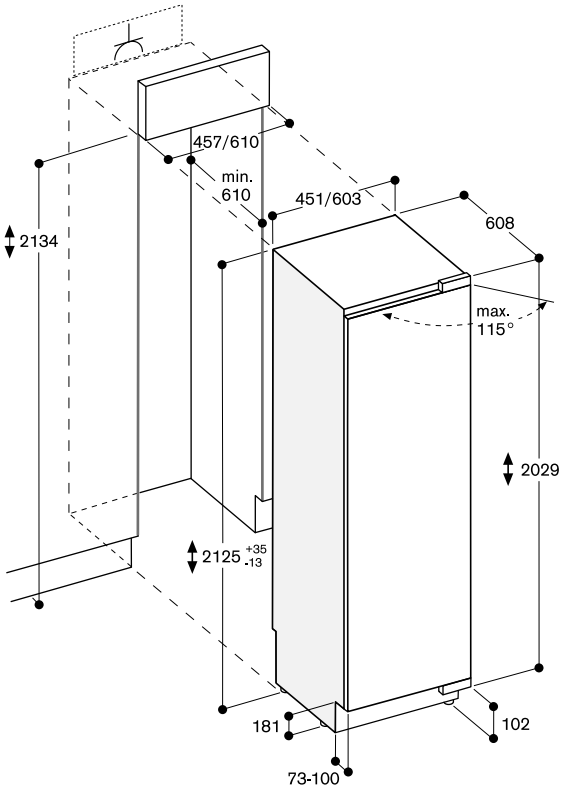
Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 76/76 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.

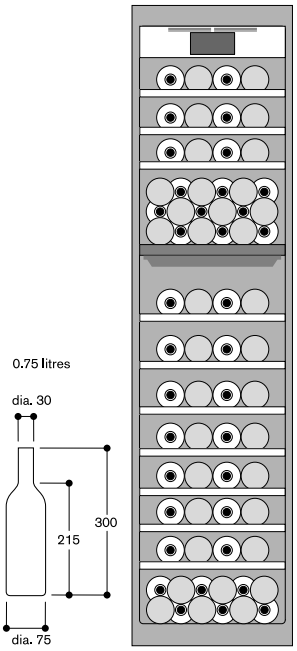


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



Additional planning notes for Vario cooling 400 series

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

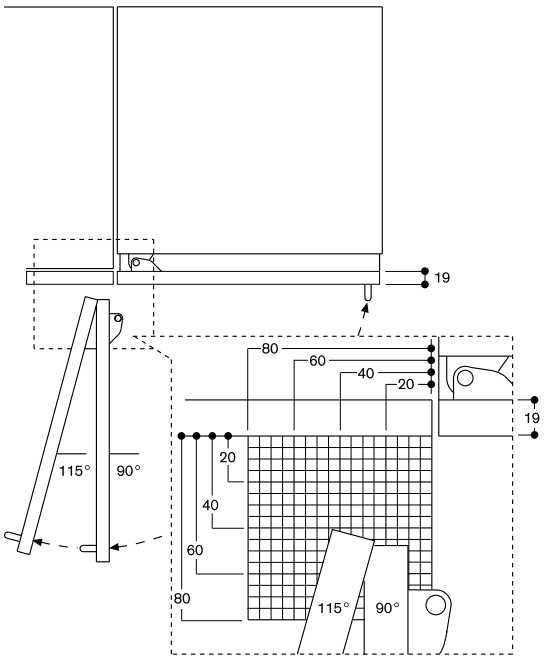
Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 needs to be installed between the appliances to avoid condensation.
If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen.
If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the additional side heating element RA 460 013.

When installing a Vario cooling appliance from the 400 series handleless next to a BO/BM/BS/CM from the oven 400 series, a minimum lateral distance of 30 mm is required, if the door of the Vario cooling appliance opens towards the BO/BM/BS/CM. When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 40 mm is required.

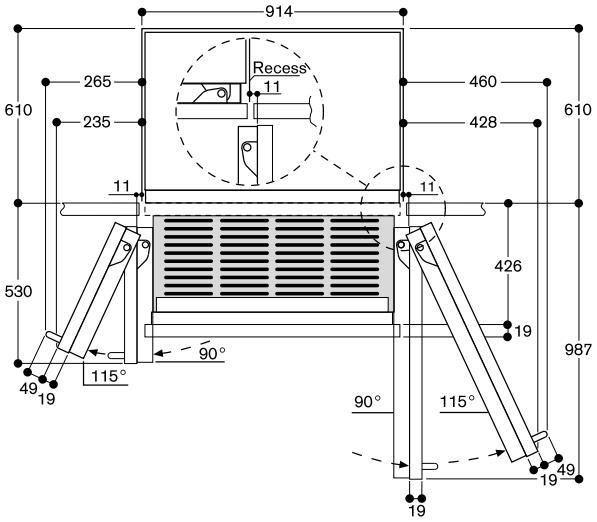
Door opening angle

To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (worktops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.).
The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of 19 mm.
If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 471) next to a wall which requires a door angle of 90°. If the restrictions in use are accepted, the ice storage container must be exchanged for the small ice storage container (RA 448 220). This must be done prior fixing the door. Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance.



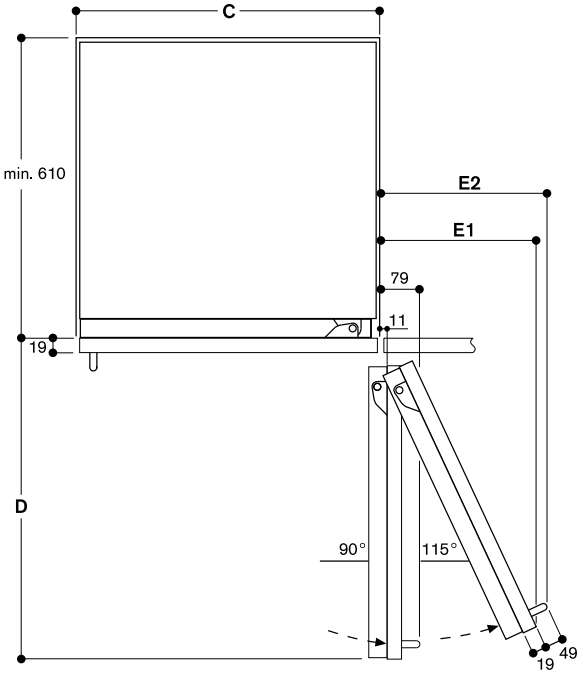
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

Wall clearance RB 492/RY 492



In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Wall clearance RB 472/RC/RF/RW



Recess width

C	D	E1	E2
457 mm	525 mm	235 mm	265 mm
610 mm	677 mm	299 mm	330 mm
762 mm	830 mm	364 mm	395 mm
914 mm	980 mm	428 mm	460 mm

In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Notes:

- The adjustable feet have an adjustment range of +35 mm to -13 mm. The standard height displayed in the pictures is 0 mm.
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
- The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

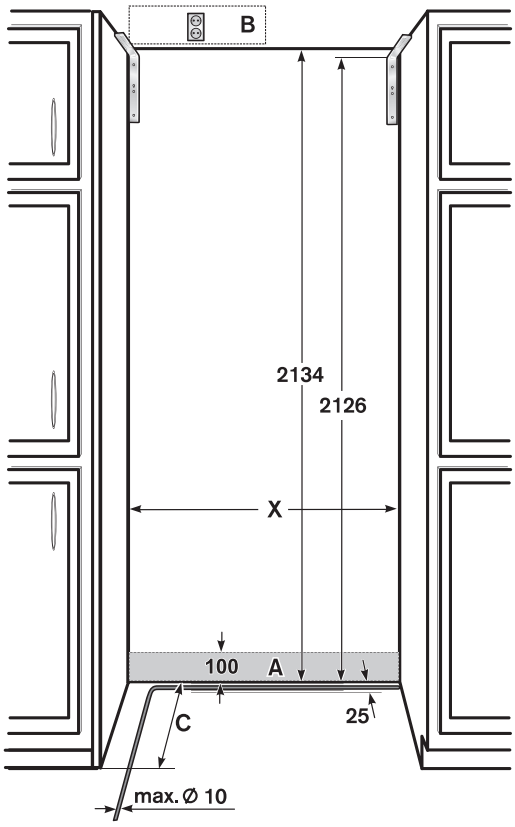
Installation niche

Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

Installation niche

The specified dimensions of the installation niche must be observed to guarantee the proper installation of the appliance and the design of the cabinet front.
It is particularly important that the installation niche is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square.
The side walls and the crown of the installation niche must be at least 16 mm thick.

Installation niche for an individual appliance:



A Area for installation the water connection
B Area for installation the electrical connection must be outside the niche
C Depth of installation niche, depending on kitchen design.
C = 610 mm minimum!
X Width of installation niche, refer to the table below for more details:

Appliance type	Width of the niche X
451 mm	457 mm
603 mm	610 mm
756 mm	762 mm
908 mm	914 mm

Installation niche for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances.
The width of the installation niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as a cooker, a radiator, etc.
If installation next to a heat source is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:
– 3 cm to electric or gas cookers.
– 30 cm to an oil-fired or solid-fuel cooker.
The floor of the installation location must not give way; if required, reinforce floor.
To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even.
The floor must consist of a hard, rigid material.
The floor in the installation area must have the same height as the floor in the rest of the room.
Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable.
If in doubt, consult an architect, structural engineer or construction expert.

Neighbouring cabinetry

The new appliance is screwed firmly in place with the neighbouring cabinet parts. Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.
The thickness of the plinth can be a maximum 19 mm.

Base area | Crown of the niche

Base area

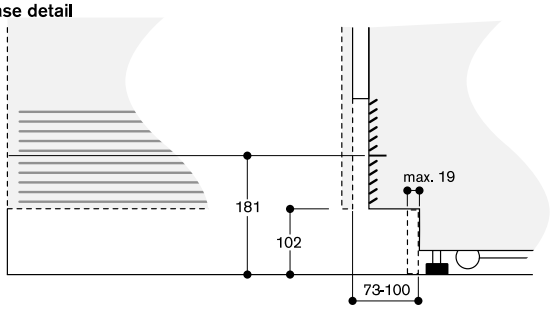
Important!
Poor ventilation leads to damage to the appliance!
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 102 mm. The plinth can be maximum 19 mm thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base detail



Based on the standard appliance height, the height of the plinth is 102 mm. Maximum plinth thickness 19 mm.

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 102 mm.
The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

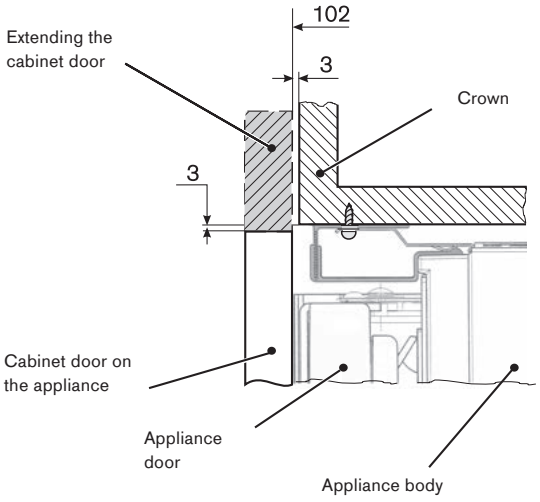
Crown

The height of the cabinet door on the appliance is dependent on:
- the overall height of the appliance,
- the distance from the bottom edge of the cabinet door to the floor,
- the appliance type (one-door or multi-door appliances).

The overall height of the appliance is 2.029 mm.

The height can be adjusted within a range of -13 mm to +35 mm. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!
It must be ensured that the crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.

The cabinetry, the height of the base board, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the special accessories door fronts/door front frames for various appliances.

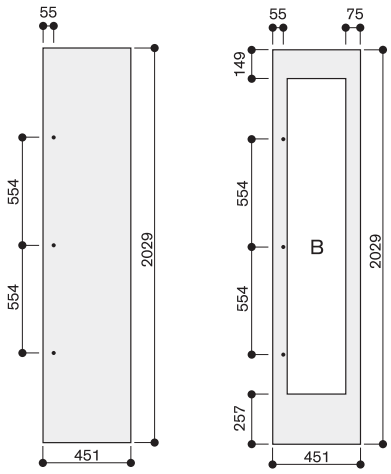
The dimensions of the doors shown are designed for the following basic specifications:
- Height of the base board: 102 mm
- Overall height of the installation niche: 2.134 mm
- Gap: 3 mm
- Panel thickness: 19 mm

These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customised cabinet door, please ensure that the back of the cabinet door is visible to a height of 205 mm over the floor when opening the appliance door and adapt to the front design. All diagrams are also valid for doors without handle.

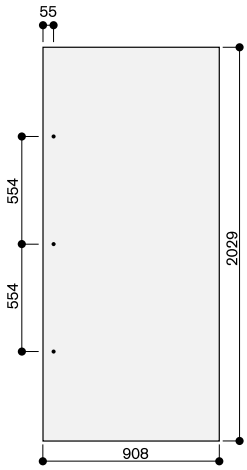
Important!
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

Recess width 45.7 cm



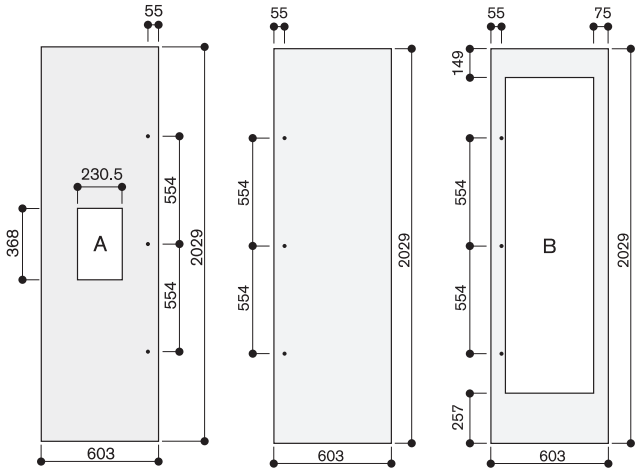
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Appliance width 91.4 cm



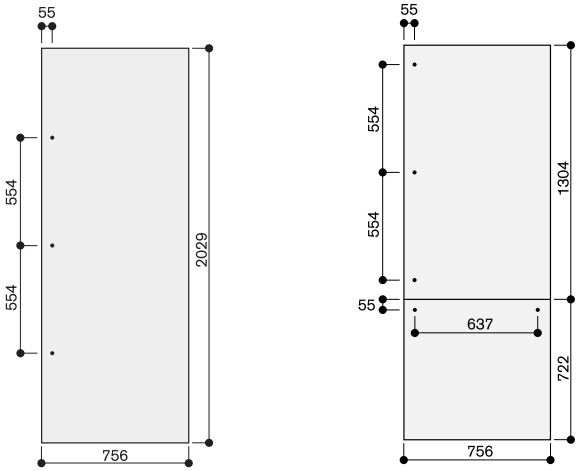
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

Recess width 61 cm



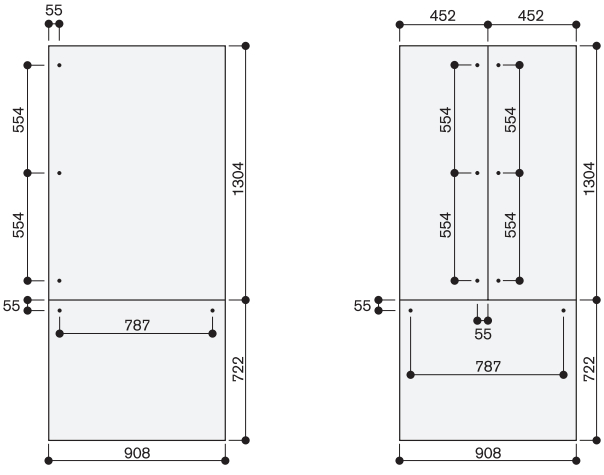
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm



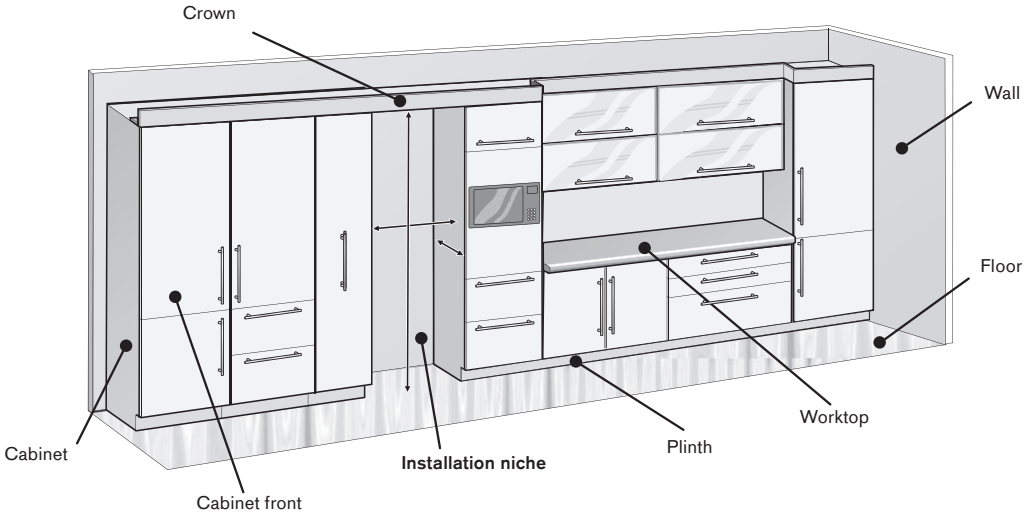
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm

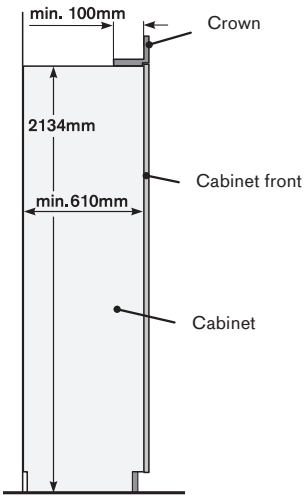


The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance

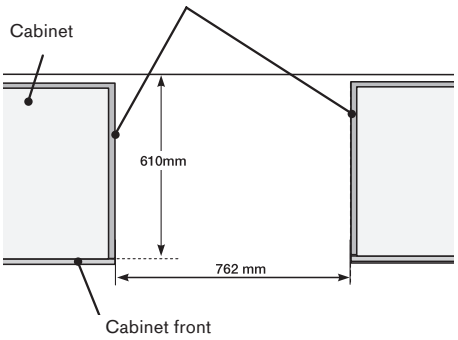


Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



Installation niche for an individual cooling appliance (example: 762 mm wide)

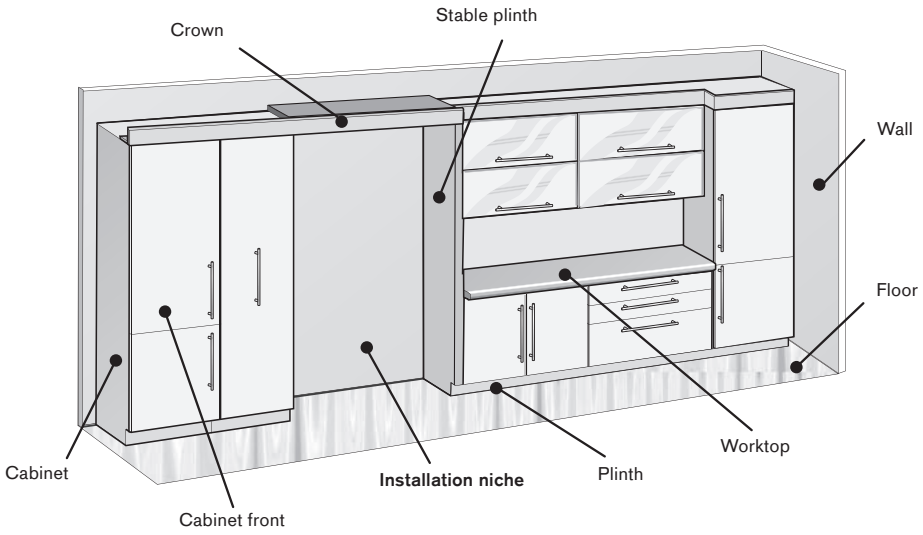
In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

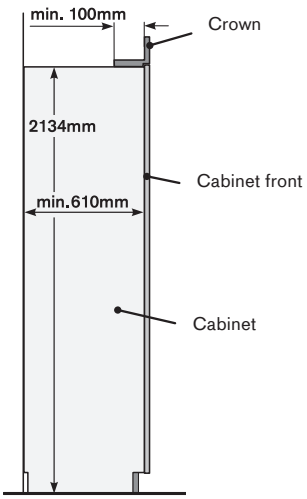
Requirements for the installation niche:

- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 762 mm
- Depth of the installation niche: min. 610 mm

Planning principle for a side-by-side solution

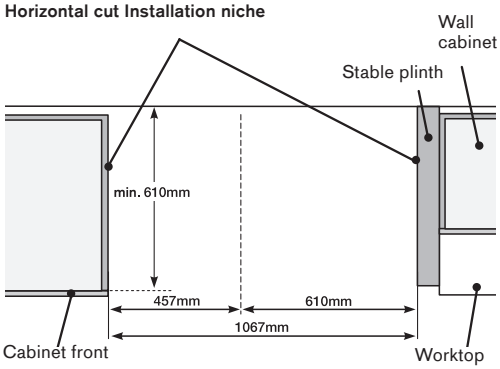


Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal 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: min. 610 mm

Planning examples

Side-by-side solution 1

RF 471 / RC 492
Usability limitations: No limitation.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Door hinges on the outside.

Side-by-side solution 2

RW 414 / RB 472
Usability limitations: No limitation.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Door hinges on the outside. Change door hinge of RW.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

Side-by-side solution 3

RW 414 / RY 492
Usability limitations: Not all doors can be opened at the same time. The left door of the RY may collide with the handle of the RW.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

Combination of 3

RF 461 / RW 466 / RC 462
Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.
Installation accessories: 2x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.

Maximum distance

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: No limitation. All doors can be opened fully.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of RW 466.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

Distance ≥ 160 mm

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: The middle doors cannot be opened at the same time.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. The clearance between the two installation niches is greater than 160 mm. Change door hinge of RW.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

Distance ≤ 160 mm

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.
Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.
Notes: Two separate installation niches with a stable plinth between them. The clearance between the two installation niches is less than 160 mm. Therefore, an additional side heating element is required. Change door hinge of RW. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.

Combination of 4

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: The middle doors cannot be opened at the same time.
Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: All four appliances must be connected to each other before installation and pushed together into the installation niche. Change door hinge of RF 471 and RW 466. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.

Combination of 4 - alternative

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: If the middle door is open, then neither of the outer doors can be opened.
Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side heating elements. All four appliances must be connected to each other before installation and pushed together into the installation niche.

Footnote:
*SxS Accessory for side-by-side installation. In an very humid environment always use the additional side heating element instead of the accessory for side-by-side installation.
*HE Additional side heating element. Always required, if the distance between the appliances is greater than 16 mm or less than 160 mm.

Special accessories for Vario cooling 400 series

Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination	Refrigerator
		RY 492 304	RB 492 304	RB 472 304	RC 492 304
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 421 911
Stainless steel door panel without handles, panel thickness 19 mm.		RA 428 912	RA 428 910	RA 428 712	RA 428 911
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.					
Stainless steel door panel frame without handle, panel thickness 19 mm.					
RA 420 010	Door lock for RW 414 and RW 464				
Ventilation grille					
Stainless steel		RA 464 910	RA 464 910	RA 464 710	RA 464 911
Interior for wine climate cabinet					
Fully extendable bottle trays in oak wood and solid aluminium in anthracite.					
Removable shelf with oak wood frame. Suitable for decanters and open bottles.					
Presenter in oak wood and aluminium in anthracite for single bottle display. 1 piece.					
Bottle support in oak wood for convenient storage of bottles on the divison plate.					
RA 430 000	Screw whole cover set. 8 Pieces.				
Handles					
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, lenght 1.131 mm, drilling distance between each mount 554 mm.	•	•	•	•
RA 425 710	Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 658 mm, drilling distance between the mounts 637 mm.			•	
RA 425 910	Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 810 mm , drilling distance between the mounts 787 mm.	•	•		
Miscellaneous					
RA 430 100	Storage container with transparent lid, anthracite.	•	•	•	•
RA 448 220	Ice storage container, small. For installation with a door opening angle of 90°				
ET 625 365	Activated charcoal air filter (spare part)	•	•	•	•

Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer
RC 472 304	RC 462 304	RF 463 304	RF 463 305	RF 471 304	RF 461 304	RF 411 304
RA 421 710	RA 421 610	RA 422 610	RA 422 610	RA 421 710	RA 421 610	RA 421 110
RA 428 710	RA 428 610	RA 428 810	RA 428 810	RA 428 710	RA 428 610	RA 428 110
RA 464 711	RA 464 611	RA 464 613	RA 464 614	RA 464 712	RA 464 612	RA 464 112
•	•	•	•	•	•	•
•	•					
				•	•	•
•	•					

Special accessories for Vario cooling 400 series

Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
		RW 466 364	RW 414 364	RW 466 304	RW 414 304
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 without handles, panel thickness 19 mm.				RA 428 610	RA 428 110
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		
Stainless steel door panel frame without handle, panel thickness 19 mm.		RA 428 611	RA 428 111		
RA 420 010	Door lock for RW 414 and RW 464	•	•	•	•
Ventilation grille					
Stainless steel		RA 464 611	RA 464 111	RA 464 611	RA 464 111
Interior for wine climate cabinet					
Fully extendable bottle trays in oak wood and solid aluminium in anthracite.		RA 491 661	RA 491 161	RA 491 661	RA 491 161
Removable shelf with oak wood frame. Suitable for decanters and open bottles.		RA 492 660	RA 492 160	RA 492 660	RA 492 160
Presenter in oak wood and aluminium in anthracite for single bottle display. 1 piece.		RA 493 060	RA 493 060	RA 493 060	RA 493 060
Bottle support in oak wood for convenient storage of bottles on the divison plate.		RA 498 640	RA 498 140	RA 498 640	RA 498 140
RA 430 000	Screw whole cover set. 8 Pieces.	•	•	•	•
Handles					
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, lenght 1.131 mm, drilling distance between each mount 554 mm.	•	•	•	•
RA 425 710	Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 658 mm, drilling distance between the mounts 637 mm.				
RA 425 910	Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 810 mm , drilling distance between the mounts 787 mm.				
Miscellaneous					
RA 430 100	Storage container with transparent lid, anthracite.				
RA 448 220	Ice storage container, small. For installation with a door opening angle of 90°				
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 unperforated
1 Gastronorm lid, stainless steel, GN 1/3

Special accessories

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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 430 100
Storage container with transparent lid, anthracite.

Vario fridge-freezer combination
200 series
RB 289

- Unique usage concept:
  - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
  - Easy access: fully extendable shelves and drawers
  - Optimal overview: intelligent lighting concept, use of glass and transparent materials
  - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 245 litre net volume through compressor relocation
- 4 climate zones incl. two fresh cooling drawers close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 128 litres.

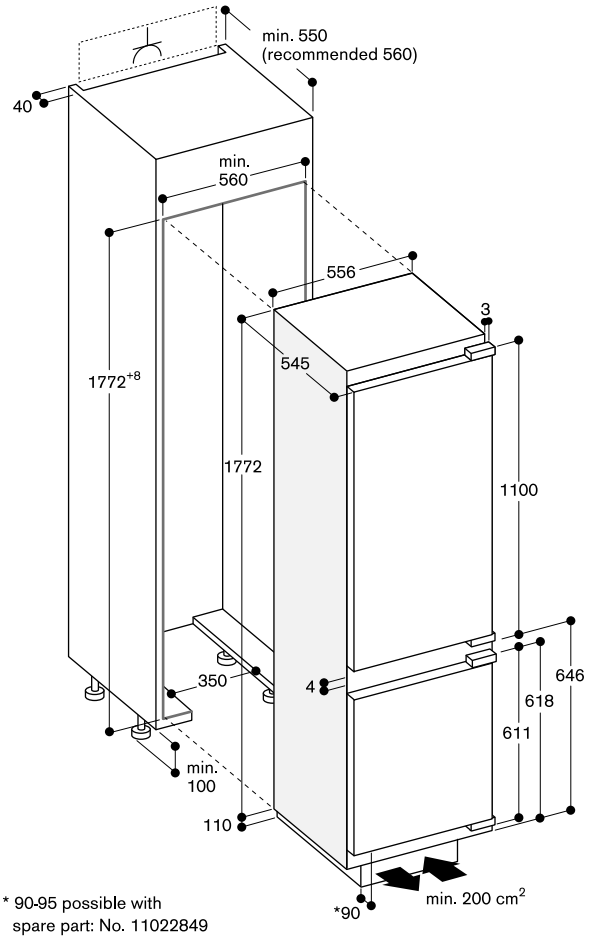
Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 56 litres.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 16 h.
2 freezer drawers, 1 of which extra large.
Net volume 61 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 236 kWh/year.
Noise level 41 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with spare part: No. 11022849

RB 287 203
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 ice packs
2 egg trays
1 wine and champagne rack
1 glass tray
1 ice cube tray
1 Gastronorm insert, stainless steel, GN 1/3 unperforated
1 Gastronorm lid, stainless steel, GN 1/3

Special accessories
GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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 430 100
Storage container with transparent lid, anthracite.

Vario fridge-freezer combination
200 series
RB 287

- Unique usage concept:
  - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
  - Easy access: fully extendable shelves and drawers
  - Optimal overview: intelligent lighting concept, use of glass and transparent materials
  - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 258 litre net volume through compressor relocation
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

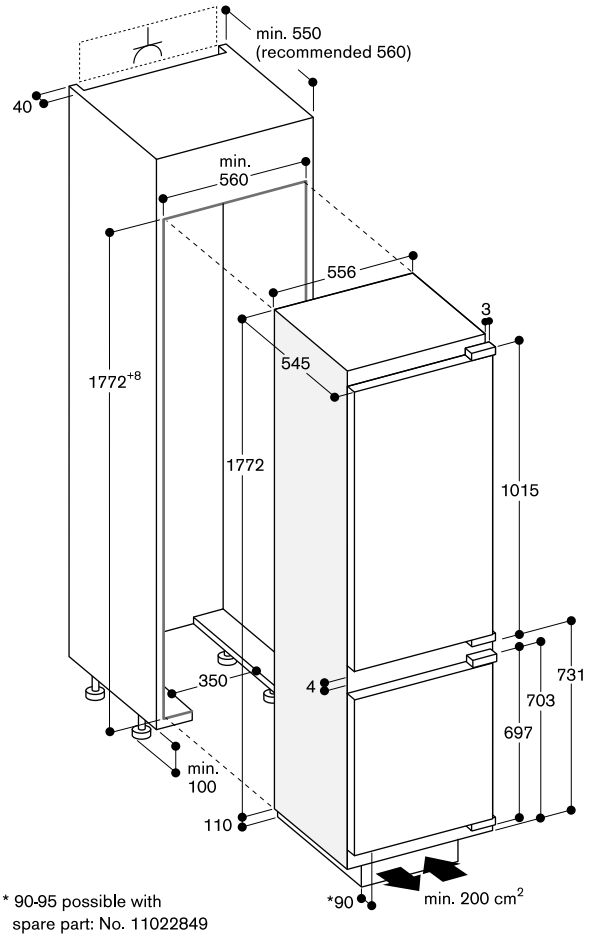
Cooling
Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
3 safety glass shelves, 2 of which are height adjustable and 1 fully extendable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 186 litres.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 15 kg/24 h.
Storage time after a malfunction 25 h.
3 freezer drawers, 1 of which extra large.
Net volume 72 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 237 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight:
Upper door 22 kg.
Lower door 22 kg.
Necessary gap between furniture door panels 4 mm.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with spare part: No. 11022849

RT 289 203
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 egg trays
1 wine and champagne rack
1 glass tray
1 ice cube tray
1 Gastronorm insert, stainless steel, GN 1/3 unperforated
1 Gastronorm lid, stainless steel, GN 1/3

Special accessories
GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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 430 100
Storage container with transparent lid, anthracite.

Vario fridge-freezer combination
200 series
RT 289

- Unique usage concept:
  - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
  - Easy access: fully extendable shelves and drawers
  - Optimal overview: intelligent lighting concept, use of glass and transparent materials
  - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 284 litre net volume through compressor relocation
- 4 climate zones incl. three fresh cooling drawers close to 0 °C
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Temperature adjustable from +2 °C to +8 °C.
1 full depth safety glass shelf, fully extendable.
3 safety glass shelves, 2 of which are fully extendable and 1 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 180 litres.

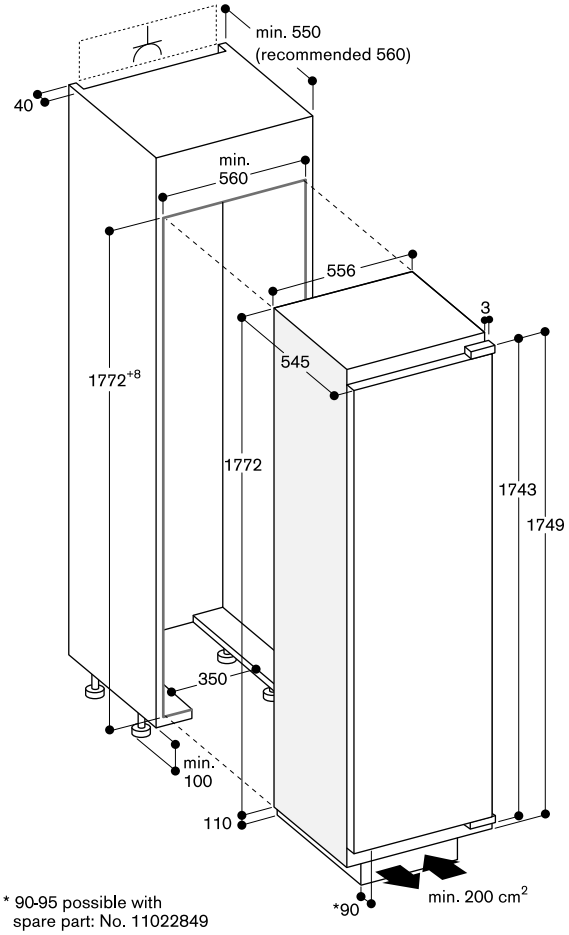
Fresh cooling close to 0 °C
2 fully extendable fresh cooling drawers close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 77 litres.

Freezing
Fast freezing.
Storage temperature from -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2 kg/24 h.
Storage time after a malfunction 14 h.
2 shelves, 1 of which removable, in safety glass.
Net volume 27 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 229 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with spare part: No. 11022849

RC 289 203
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 egg trays
1 wine and champagne rack
1 glass tray
1 Gastronorm insert, stainless steel, GN 1/3 unperforated
1 Gastronorm lid, stainless steel, GN 1/3

Special accessories
GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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 430 100
Storage container with transparent lid, anthracite.

Vario refrigerator 200 series
RC 289

- Unique usage concept:
  - Maximum usage of interior: stepped shelf, full depth shelves as well as integrated fixtures for various containers
  - Easy access: fully extendable shelves and drawers
  - Optimal overview: intelligent lighting concept, use of glass and transparent materials
  - Efficient preparation, cooking and storage with Gaggenau appliances: integration of Gastronorm inserts
- Enlarged interior with 302 litre net volume through compressor relocation
- 3 climate zones incl. three fresh cooling drawers close to 0 °C
- Combines with freezer RF 287 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Smooth running fully extendable telescopic pull-out racks and a cushioned closing system allow a soft and controlled closure of the drawers

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door alarm.

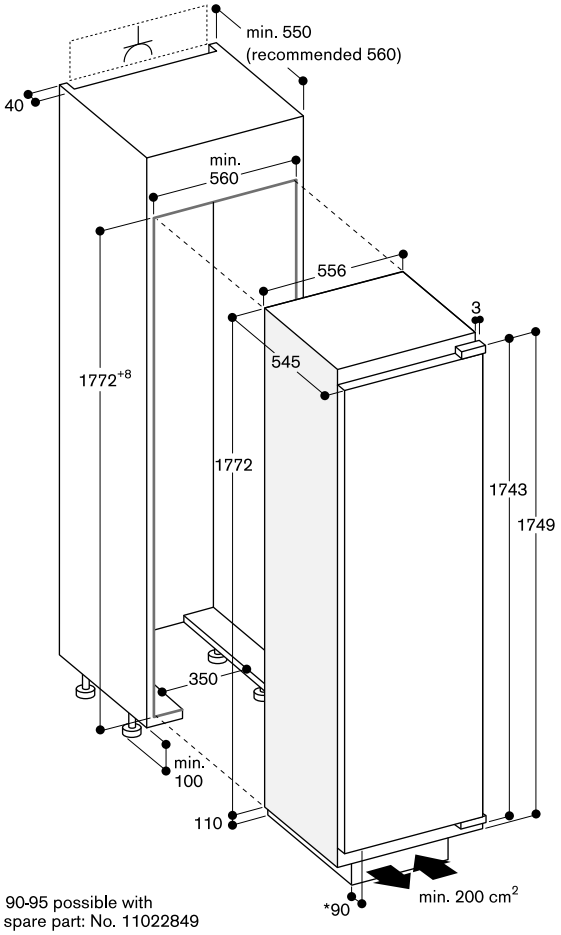
Cooling
Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
2 full depth safety glass shelves, fully extendable.
4 safety glass shelves, 2 of which are fully extendable and 2 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
Fixture for storing glass tray.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Stepped shelf in aluminium for optimum use of interior and for storing GN inserts.
Possible combinations:
1 x 1/3 GN
2 x 1/3 GN
3 x 1/3 GN
1 x 2/3 GN
1 x 2/3 GN and 1 x 1/3 GN
Net volume 225 litres.

Fresh cooling close to 0 °C
2 fully extendable fresh cooling drawers close to 0 °C.
Ideal for meat, fish and poultry.
1 fully extendable fresh cooling drawer close to 0 °C, humidity optimized.
Ideal for fruit and vegetables.
Activated charcoal air filter.
Net volume 77 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 133 kWh/year.
Noise level 39 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 22 kg.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with spare part: No. 11022849

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

Handling
Electronic temperature control with temperature display.
Touch keys.

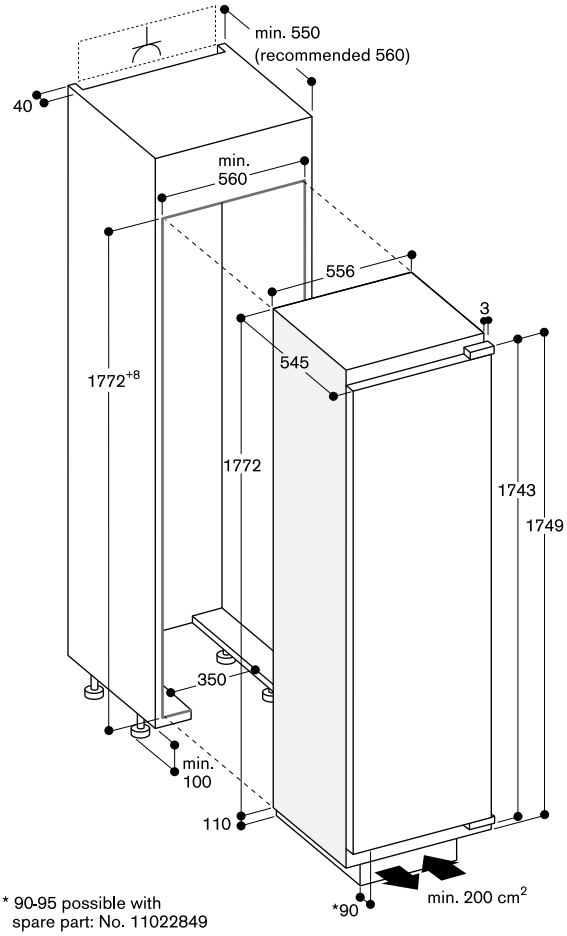
Technical Features
Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 18 kg/24 h.
Storage time after a malfunction 20 h.
5 freezer drawers, 1 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.
Net volume 210 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 242 kWh/year.
Noise level 42 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Appliance plinth recess 90 mm.
Max. door panel weight 30 kg.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



* 90-95 possible with spare part: No. 11022849

RS 295 355
With fresh cooling close to 0 °C
Freestanding, full glass door in
Gaggenau Anthracite
Ice and water dispenser, black
Width 91.2 cm, height 175.6 cm

Included in the price
2 ice packs
1 egg tray

Special accessories
RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

Side-by-Side 200 series
RS 295

- 4 climate zones incl. fresh cooling close to 0 °C and fresh cooling
- Integrated ice maker with fixed inlet water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Net volume 541 litres

Handling
Electronic temperature control with temperature display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Open-door and malfunction alarm.
Child lock.
Rest mode.
Stainless steel coloured top and side panels.

Cooling
Fast cooling.
Dynamic cold air distribution.
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, 3 of which are height adjustable, 1 even without removing it.
Wine and champagne rack for 4 bottles, removable.
2 large door racks for bottles, 1 of which is height adjustable.
4 door racks, 2 of which are height adjustable.
LED lighting.
1 full width drawer.
Activated charcoal air filter.
Net volume 368 litres.

Fresh cooling close to 0 °C
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.

Fresh cooling
1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
Net volume 26 litres.

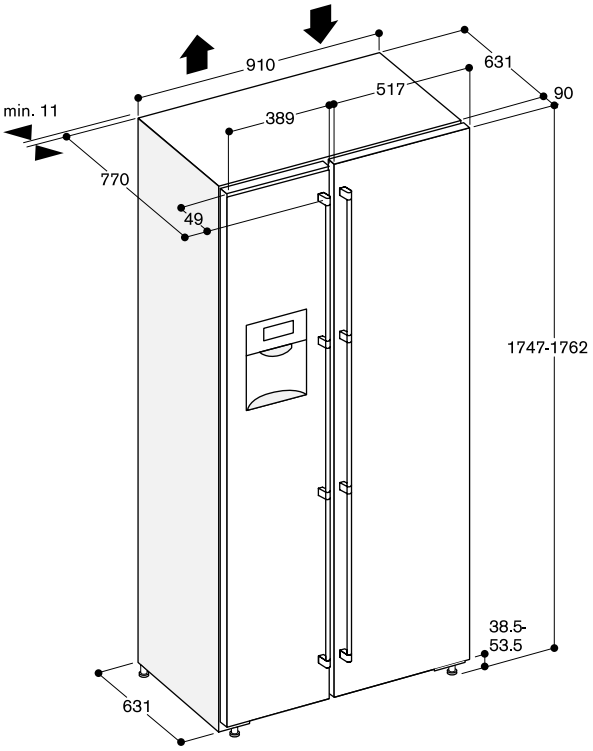
Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
Large 4-star freezer compartment.
2 small 2-star areas.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 12 h.
3 safety glass shelves, 2 of which are height adjustable.
2 large freezer drawers.
All freezer drawers and safety glass shelves can be removed.
4 door racks.
LED lighting.
Net volume 173 litres.

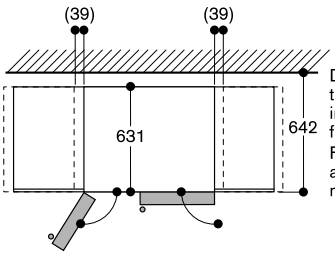
Ice and water dispenser
Light can be switched on separately.
Suitable also for large drinking vessels.
Ice maker integrated in the freezer compartment, with fixed inlet water connection.
Can be switched off.
Ice cube production approx. 1 kg/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 2.3 kg capacity.
Ice water supply approx. 1 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 348 kWh/year.
Noise level 42 dB (re 1 pW).

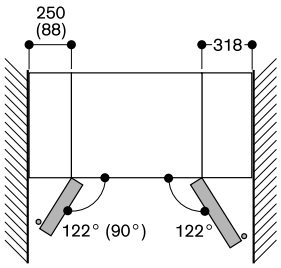
Planning notes
Wall recess of 11 mm necessary.
Front and back casters height adjustable from the front by 15 mm.
Door opening angle of both doors 122°, freezer zone useable at 90°.
The socket and shut-off valve must be planned next to the appliance and always be accessible.
If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.
Weight when empty 170 kg.

Connection
Total connected load 0.19 kW.
Connecting cable 2.4 m with plug.
Water inlet.
Supply hose 3.0 m with 3/4 " connection.
Water pressure 2 to 8 bar.

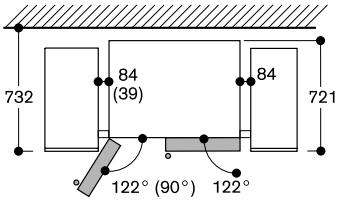




Door opens only 100° when the body of the appliance is integrated with adjacent furniture units.
For a 122° door opening, a clearance of 39 mm is necessary.

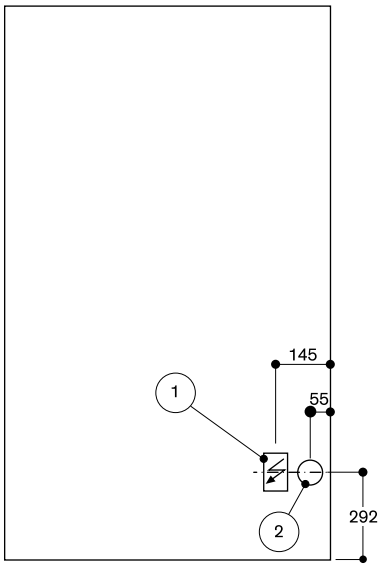


If integrated next to a side wall, there must be a clearance of 250 on the left and 318 mm on the right so that the ice maker and drawers can be removed. For a 90° door opening, a clearance of 88 mm is permissible on the left.
The drawers cannot be removed.



If fully integrated, side clearances of 84 mm must be provided (for a 90° door opening, a clearance of 39 mm is permissible on the left).
If the door is opened 90°, the ice maker can be removed.
The drawers can be removed if the door is opened to 122°.

View from rear



(1) Electricity connection on the appliance
(2) Water connection on the appliance

RB 282 305
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 ice packs
3 egg trays
1 wine and champagne rack
1 ice cube tray with lid
1 flat tray for berries

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RB 282

- 4 climate zones incl. 2 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 223 litres
- Energy efficiency class A+++

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
2 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
1 door rack with aluminium profile.
Bright interior lighting with integrated glare-free side light element.
Net volume 101 litres.

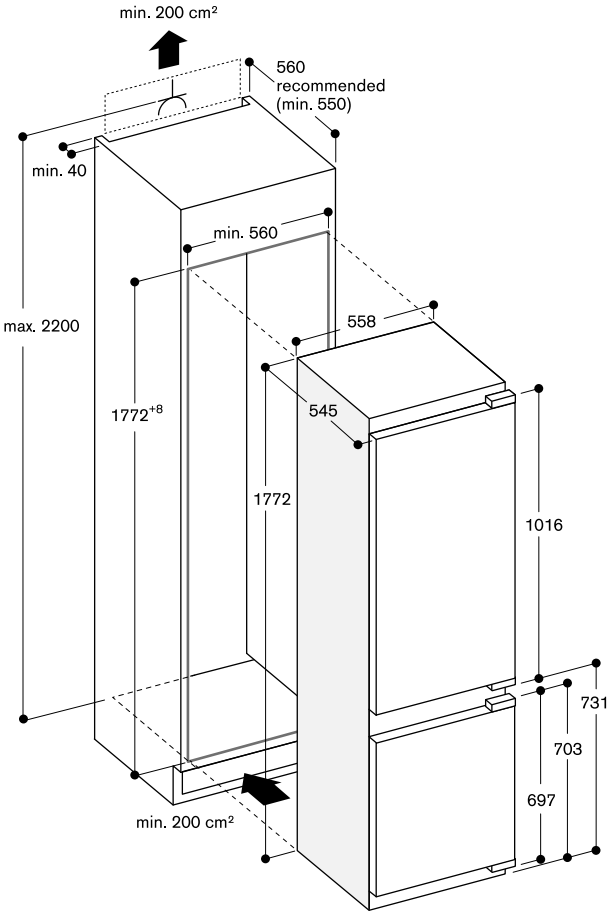
Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Net volume 55 litres.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Defrost assistance.
Freezing capacity 8 kg/24 h.
Storage time after a malfunction 13 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.
Net volume 67 litres.

Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 162 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 18 kg.
Lower door 18 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RT 282 305
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
3 egg trays
1 wine and champagne rack
1 ice cube tray with lid

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 282

- 4 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 269 litres
- Energy efficiency class A+++

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
5 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
4 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light element.
Net volume 171 litres.

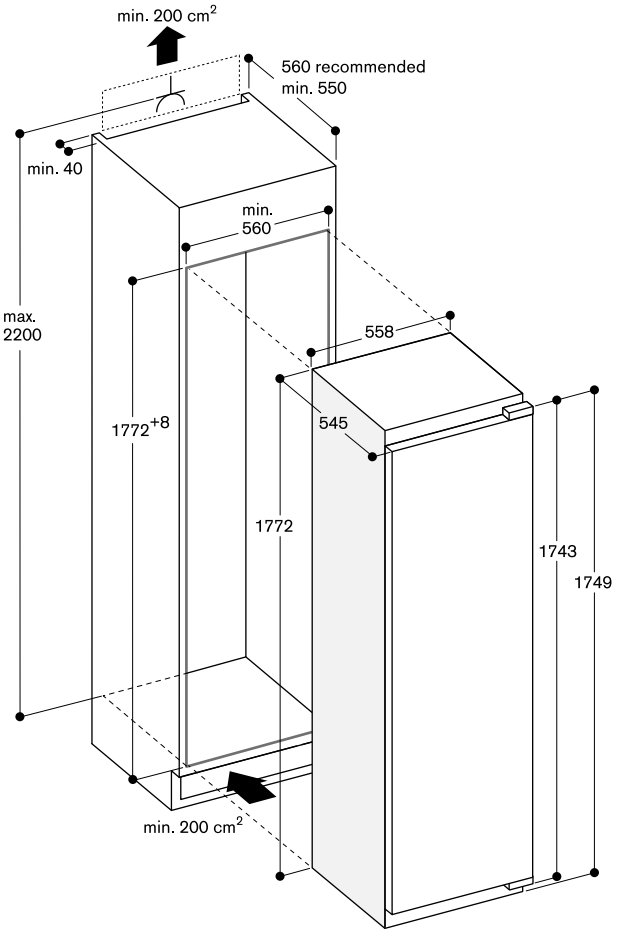
Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Net volume 83 litres.

Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 11 h.
Net volume 15 litres.

Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 153 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RT 282 203
With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 282

- 3 climate zones incl. one fresh cooling drawer with manually adjustable humidity
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 286 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Temperature adjustable from +2 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
5 door racks with aluminium profile.
1 vegetable drawer.
Bright interior lighting with integrated glare-free side light elements.
Net volume 252 litres.

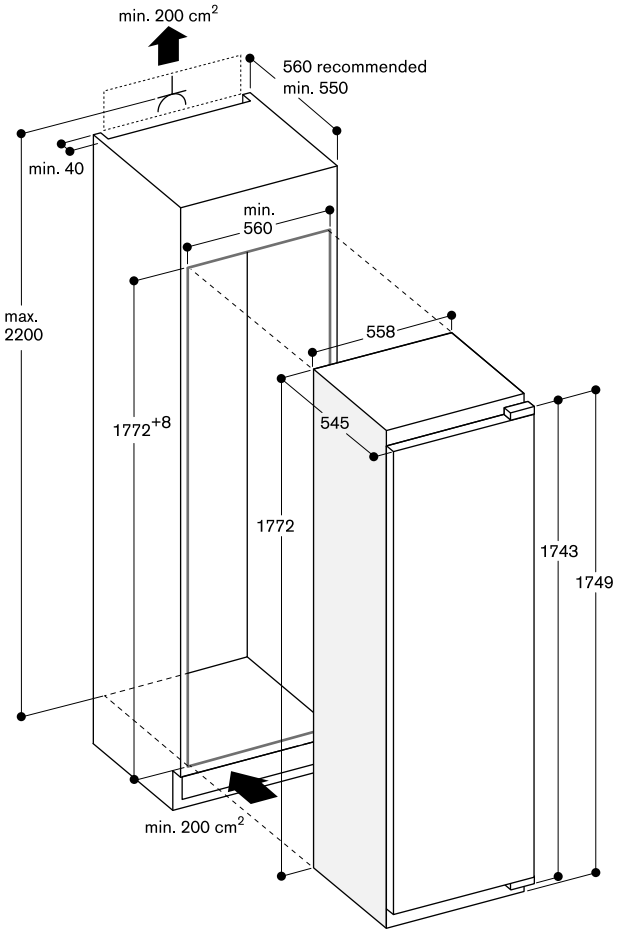
Fresh cooling
1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 3 kg/24 h.
Storage time after a malfunction 22 h.
Net volume 34 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 209 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RC 282 305
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm, Niche height 177.5 cm

Included in the price
3 egg trays
1 wine and champagne rack

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Refrigerator 200 series
RC 282

- 3 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Combines with freezer RF 282 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 284 litres
- Energy efficiency class A+++

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

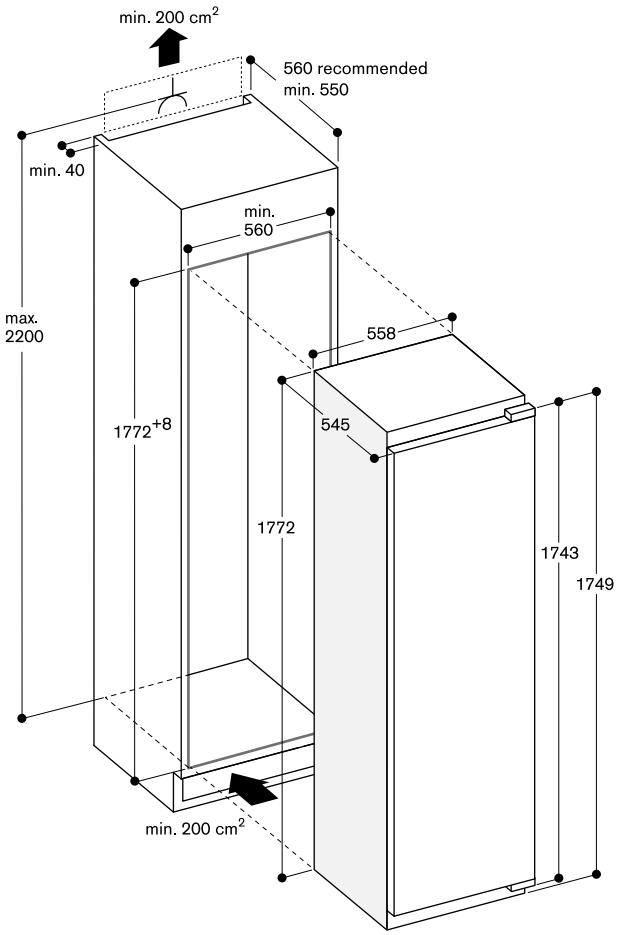
Cooling
Fast cooling.
Temperature adjustable from +3 °C to +8 °C.
6 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
4 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light element.
Net volume 201 litres.

Fresh cooling close to 0 °C
1 fully extendable fresh cooling drawer close to 0 °C, illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
2 fully extendable fresh cooling drawers close to 0 °C, illuminated.
Ideal for meat, fish and poultry.
Net volume 83 litres.

Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 87 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 22 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



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

- Flexible interior configuration: all drawers and safety glass shelves can be removed
- Combines with fridge RC 282 (Side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 211 litres

Handling
Electronic temperature control with temperature display.
Touch keys.

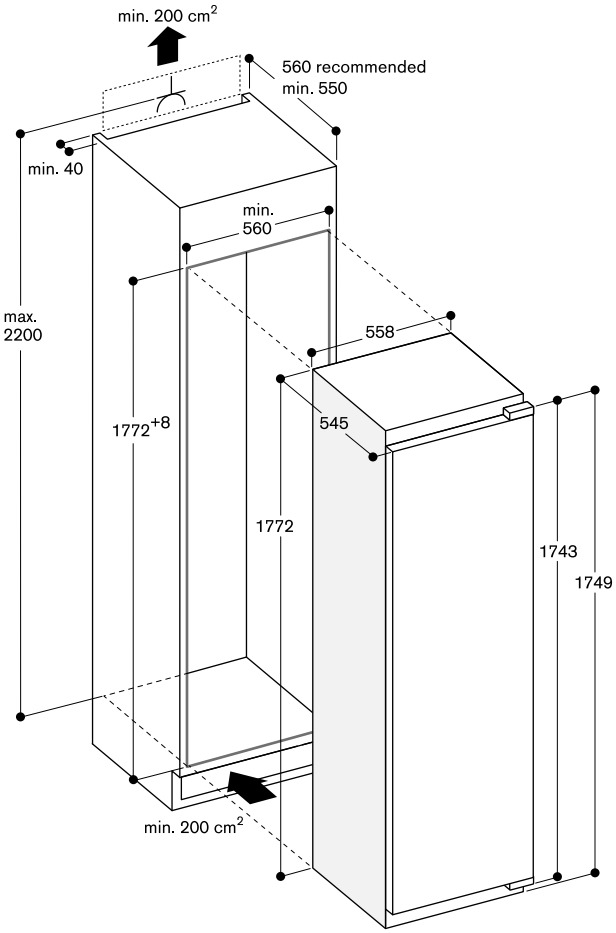
Technical Features
Dynamic cold air distribution.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Freezing
No-frost technology with fast freezing.
Temperature adjustable from -16 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 20 kg/24 h.
Storage time after a malfunction 22 h.
5 freezer drawers, 2 of which extra large.
4 safety glass shelves between the freezer drawers.
2 safety glass shelves with transparent front.
All freezer drawers and safety glass shelves can be removed.
Net volume 211 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 243 kWh/year.
Noise level 36 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 30 kg.

Connection
Total connected load 0.12 kW.
Connecting cable 2.3 m with plug.



RT 242 203
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 140 cm

Included in the price
2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 242

- 3 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 204 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Temperature adjustable from +3 °C to +8 °C.
3 safety glass shelves, of which 1 is fully extendable and 3 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 130 litres.

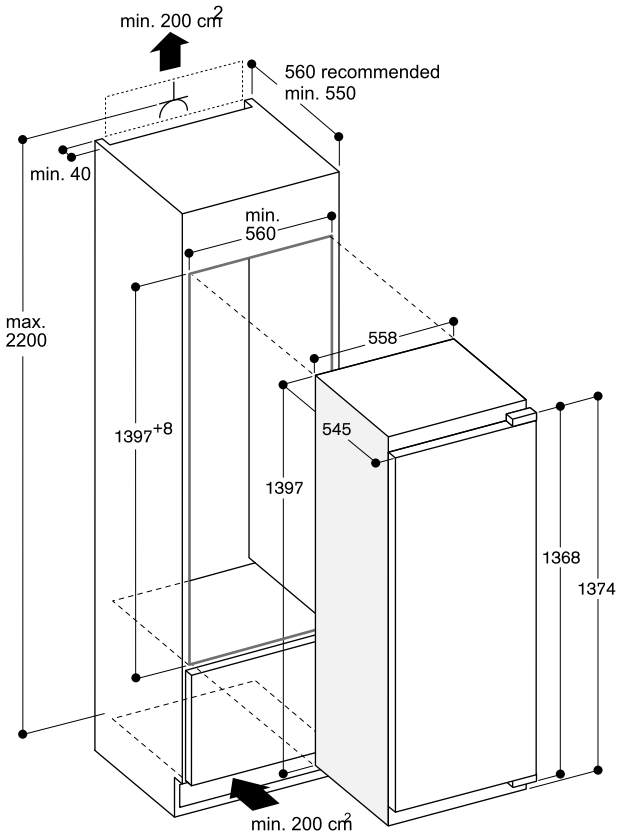
Fresh cooling close to 0 °C
1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Freezing
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 13 h.
Net volume 15 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 196 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RC 242 203
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 140 cm

Included in the price
2 egg trays
1 wine and champagne rack

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Refrigerator 200 series
RC 242

- 2 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 222 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

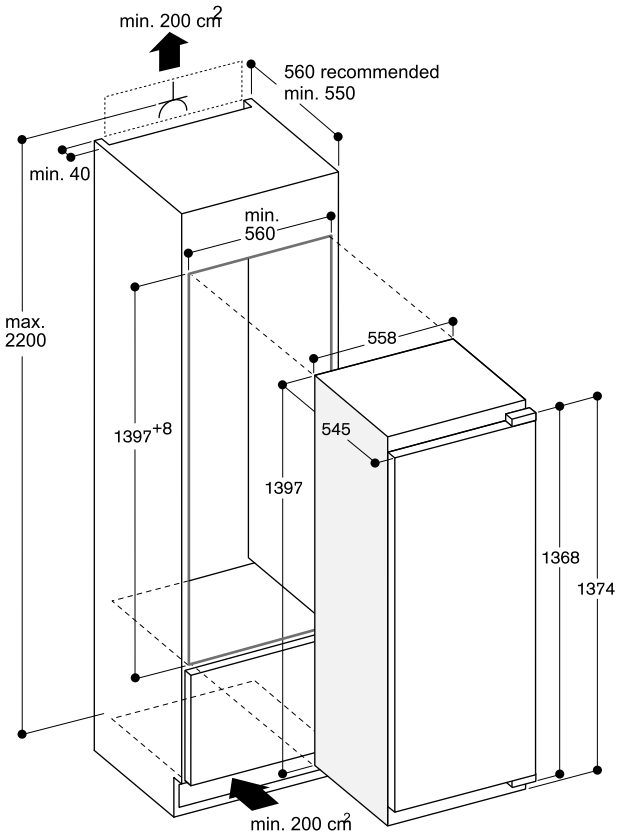
Cooling
Temperature adjustable from +3 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 163 litres.

Fresh cooling close to 0 °C
1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 124 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



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

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 222

- 3 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 169 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Temperature adjustable from +3 °C to +8 °C.
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.
Net volume 95 litres.

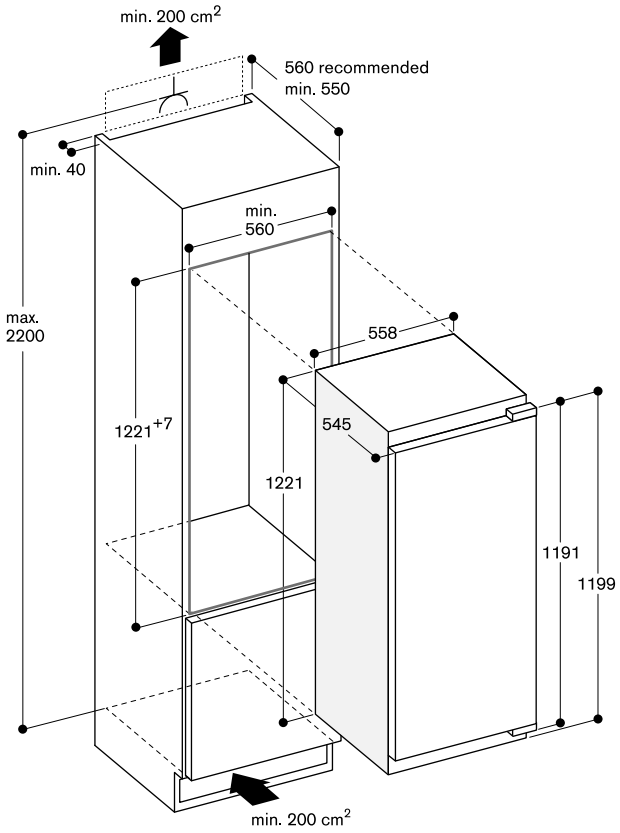
Fresh cooling close to 0 °C
1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Freezing
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.5 kg/24 h.
Storage time after a malfunction 13 h.
Net volume 15 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 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 2.3 m with plug.



RC 222 101
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 122.5 cm

Included in the price
2 egg trays
1 wine and champagne rack

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Refrigerator 200 series
RC 222

- 2 climate zones incl. fresh cooling close to 0 °C
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 187 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

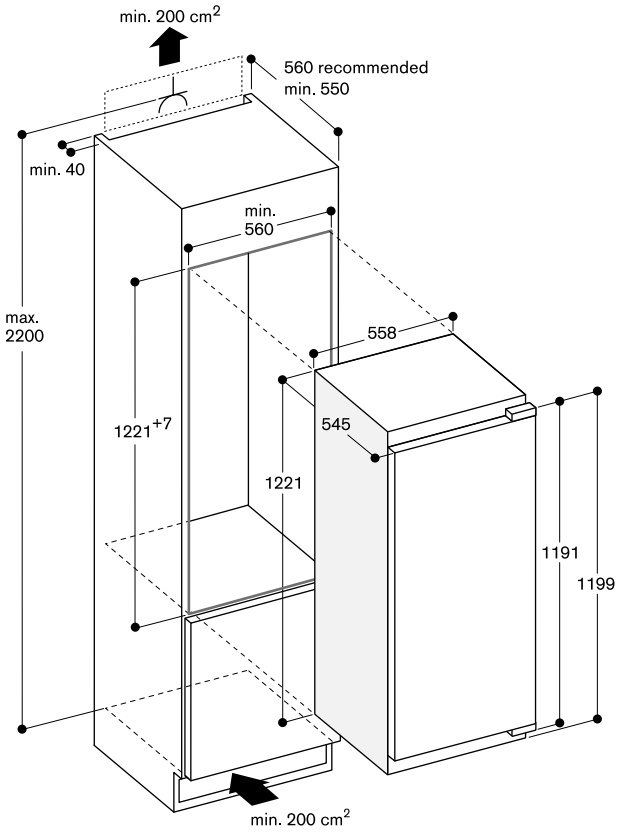
Cooling
Temperature adjustable from +3 °C to +8 °C.
4 safety glass shelves, of which 1 is fully extendable and 4 height adjustable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
2 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 128 litres.

Fresh cooling close to 0 °C
1 full width fresh cooling drawer close to 0 °C.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
1 full width fresh cooling drawer close to 0 °C.
Ideal for meat, fish and poultry.
Net volume 59 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 120 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RT 222 203
With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 122.5 cm

Included in the price
2 egg trays
1 wine and champagne rack
1 ice cube tray

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 222

- 3 climate zones incl. one fresh cooling drawer with manually adjustable humidity
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 195 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

Cooling
Temperature adjustable from +2 °C to +8 °C.
5 safety glass shelves, of which 1 are fully extendable and 4 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 180 litres.

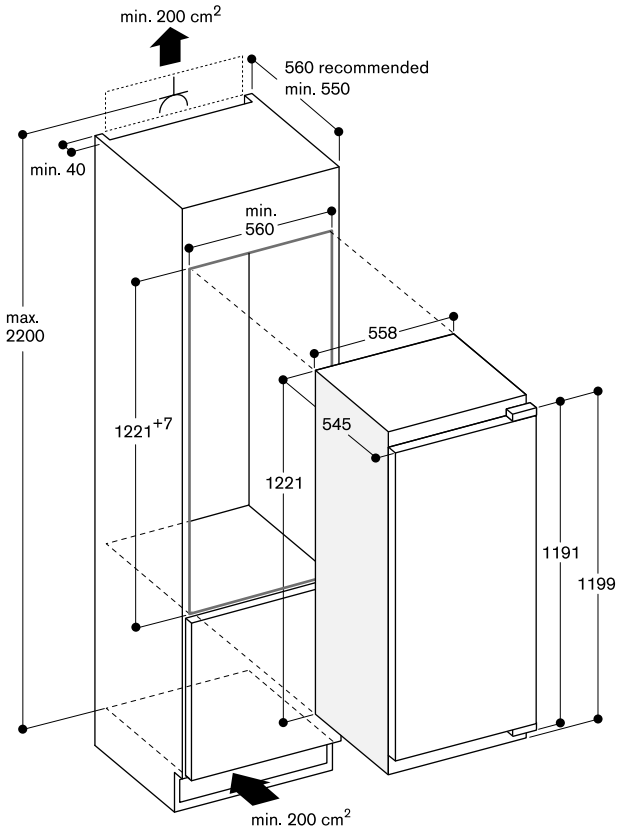
Fresh cooling
1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Freezing
Fast freezing.
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2.4 kg/24 h.
Storage time after a malfunction 13 h.
Net volume 15 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 172 kWh/year.
Noise level 37 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RC 222 203
With fresh cooling
Fully integrated
Niche width 56 cm,
Niche height 122.5 cm

Included in the price
2 egg trays
1 wine and champagne rack

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Refrigerator 200 series
RC 222

- 2 climate zones incl. one fresh cooling drawer with manually adjustable humidity
- Height adjustable safety glass shelves
- Door racks with aluminium profiles
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 211 litres

Handling
Electronic temperature control with digital display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction alarm.

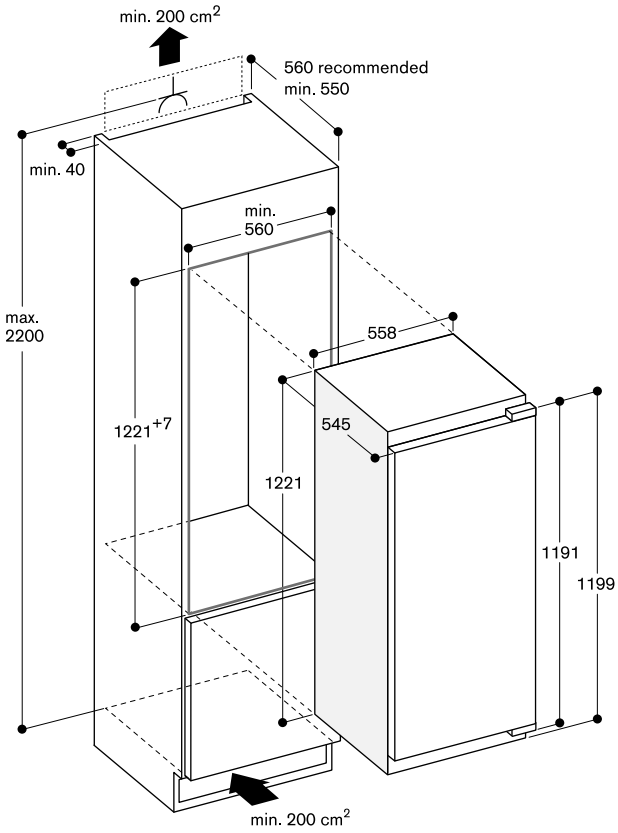
Cooling
Fast cooling.
Temperature adjustable from +2 °C to +8 °C.
6 safety glass shelves, of which 1 are fully extendable and 5 height adjustable.
Wine and champagne rack for 4 bottles, can be completely folded away.
1 large door rack with aluminium profile for bottles with flexible bottle holder.
3 door racks with aluminium profile.
Bright interior lighting with integrated glare-free side light elements.
Net volume 211 litres.

Fresh cooling
1 full width fresh cooling drawer.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 105 kWh/year.
Noise level 33 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



RT 200 202
Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price
1 egg tray
1 ice cube tray

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Fridge-freezer combination 200 series
RT 200

- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 123 litres

Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

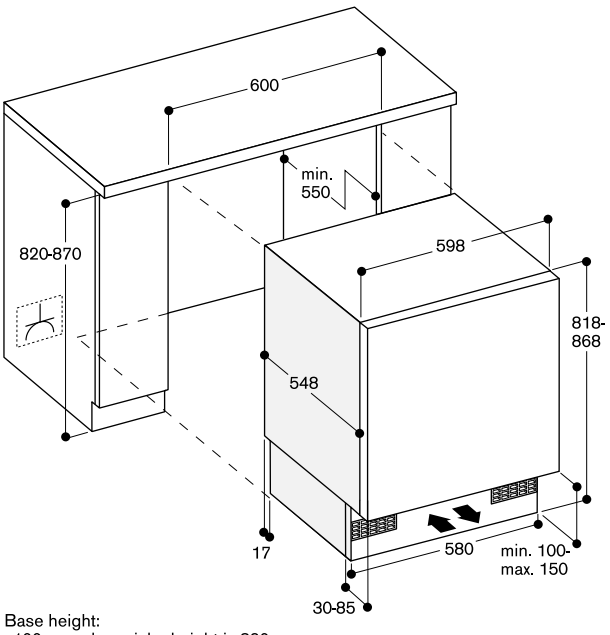
Cooling
2 safety glass shelves, 1 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior lighting.
Net volume 108 litres.

Freezing
Storage temperature -18 °C and lower.
4-star freezer compartment.
Freezing capacity 2 kg/24 h.
Storage time after a malfunction 10 h.
Net volume 15 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 140 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm

RC 200 202
Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price
1 egg tray

Special accessories
RA 430 100
Storage container with transparent lid, anthracite.

Refrigerator 200 series
RC 200

- Combines with freezer RF 200 (Side-by-side)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 137 litres

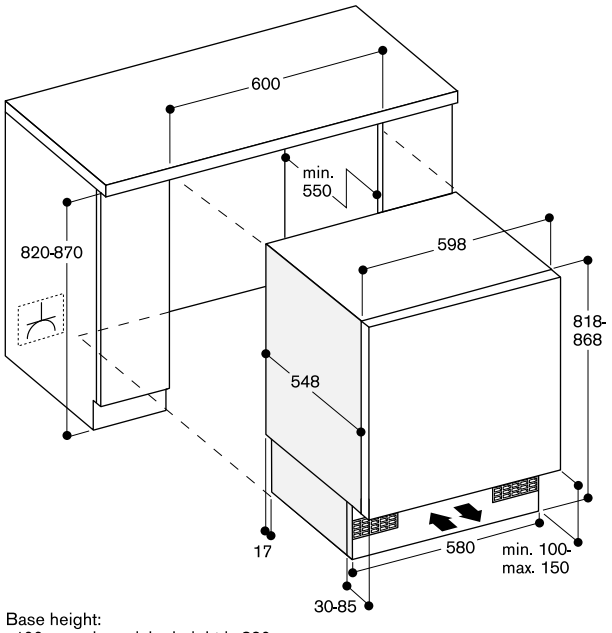
Technical Features
Automatic defrosting with defrost water evaporation.
Cushioned door closing system from 20° door opening angle, integrated in door hinge.

Cooling
3 safety glass shelves, 2 of which height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior lighting.
Net volume 137 litres.

Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
Energy consumption 92 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.



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)
- Cushioned door closing system allowing a soft and controlled door closure
- Net volume 98 litres

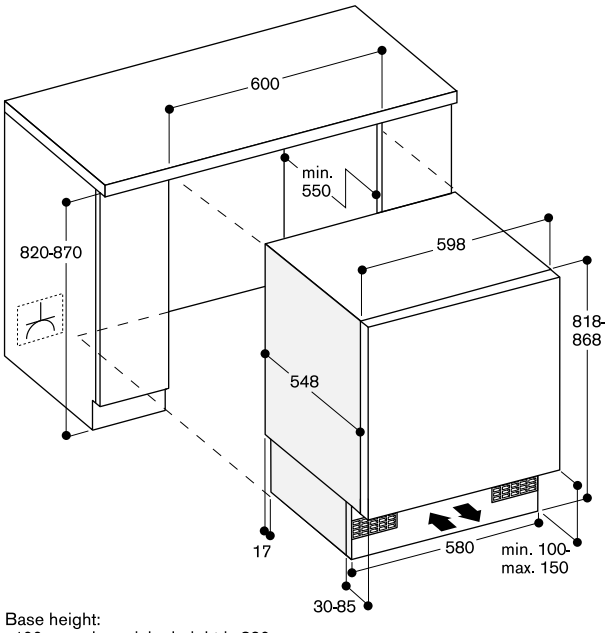
Technical Features
Cushioned door closing system from 20° door opening angle, integrated in door hinge.
Malfunction signal.

Freezing
Fast freezing.
Temperature range adjustable.
4-star freezer compartment.
Freezing capacity 12 kg/24 h.
Storage time after a malfunction 23 h.
3 freezer drawers.
Net volume 98 litres.

Consumption data
Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
Energy consumption 184 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 14 kg.
Height-adjustable feet.
Plinth height for niche height of 820 mm: 100 – 170 mm.
Plinth height for niche height of 870 mm: 150 – 220 mm.
The enclosed ventilation grille must be used.
The mains socket needs to be planned outside the built-in niche.

Connection
Total connected load 0.09 kW.
Connecting cable 2.3 m with plug.



Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm

RW 466 364
Fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

RW 466 304
Fully integrated, with solid door
Niche width 61 cm,
Niche height 213.4 cm

Included in the price
1 Accessory for side-by-side installation

Installation accessories

RA 420 010
Door lock for RW 414 and RW 464.

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 611
Stainless steel door panel frame with handle
For 61 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 612
Stainless steel door panel frame with handle
For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 611
Stainless steel door panel frame, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611
Ventilation grille stainless steel
For 61 cm wide appliances.

Vario wine climate cabinet 400 series
RW 466

- 3 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 99/99 bottles

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Features
Capacity 99/99 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
- 9 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 361/361 litres.

Special accessories

RA 430 000
Screw hole cover set. 8 pieces.

RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 61 cm wide appliances.

RA 492 660
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 61 cm wide appliances.

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

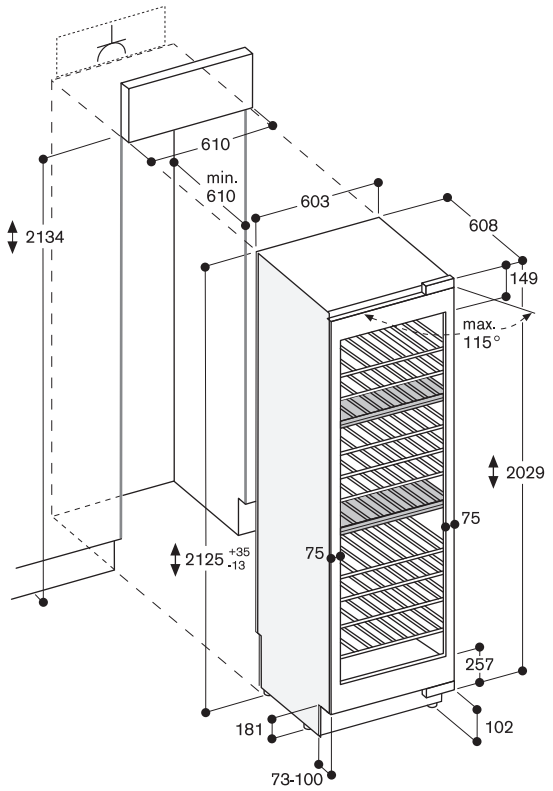
RA 498 640
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 61 cm wide appliances.

Consumption data
Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 171/130 kWh/year.
Noise level 42/42 dB (re 1 pW).

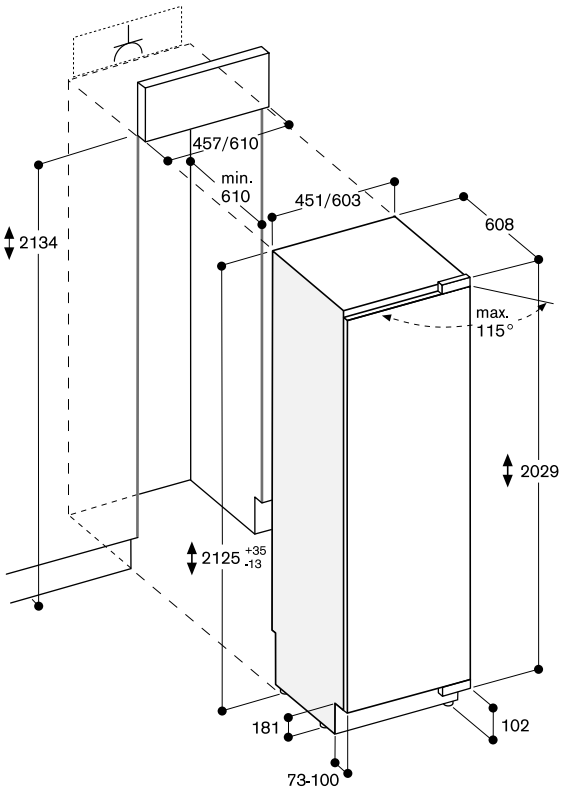
Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 73/73 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.

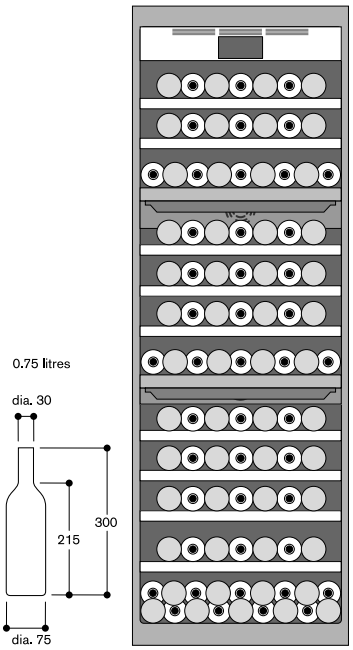


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



RW 414 364
Fully integrated, with glass door
Niche width 45.7 cm,
Niche height 213.4 cm

RW 414 304
Fully integrated, with solid door
Niche width 45.7 cm,
Niche height 213.4 cm

Included in the price

1 Accessory for side-by-side installation

Installation accessories

RA 420 010
Door lock for RW 414 and RW 464.

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 111
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 112
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, drilling distance between each mount 554 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 111
Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 460 013
Additional side heating element 230 V.
Required if appliances are installed handle to hinge or hinge to hinge. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111
Ventilation grille stainless steel
For 45.7 cm wide appliances.

Vario wine climate cabinet 400 series
RW 414

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in oak wood and solid aluminium in anthracite
- Bottle trays with hidden telescopic rails
- Warm white and glare-free LED light spots
- 5 preset lighting scenarios, selectable via TFT display
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless furniture front
  2. Pull-to-open function to facilitate opening the door using a handle
- Low-vibration operation
- TFT touch display
- Capacity 70/70 bottles

Handling
TFT touch display operation.
Clear text display.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
Rest mode certified by Star-K.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Features
Capacity 70/70 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
- 10 fully extendable trays
- 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 6 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 263/263 litres.

Special accessories

RA 430 000
Screw hole cover set. 8 pieces.

RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 45.7 cm wide appliances.

RA 492 160
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

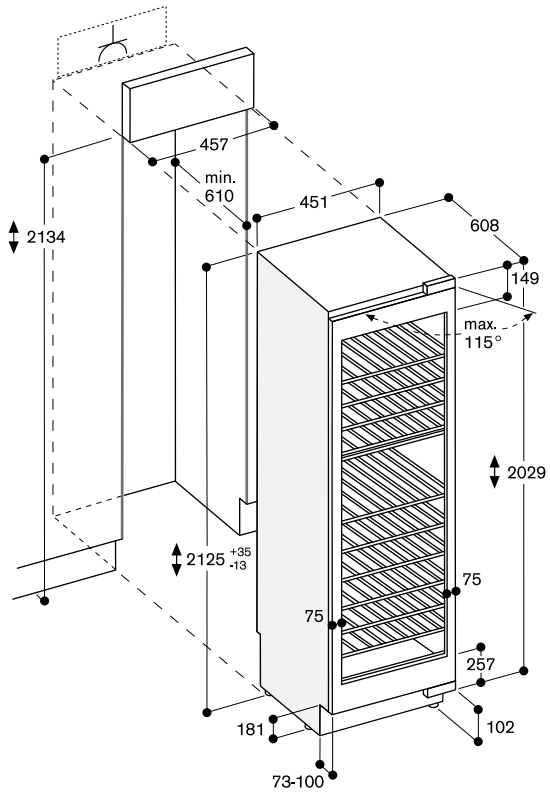
RA 498 140
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 45.7 cm wide appliances.

Consumption data
Energy efficiency class A/A+ at a range of energy efficiency classes from A+++ to G.
Energy consumption 167/127 kWh/year.
Noise level 42/42 dB (re 1 pW).

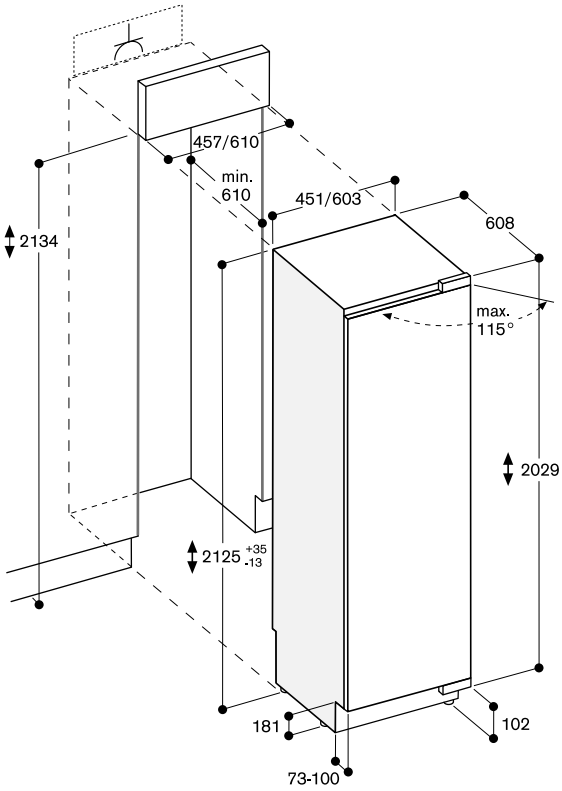
Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 76/76 kg.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Please read additional planning notes on page 326 – 333.

Connection
Total connected load 0.300/0.300 kW.
Connecting cable 3.0 m, pluggable.

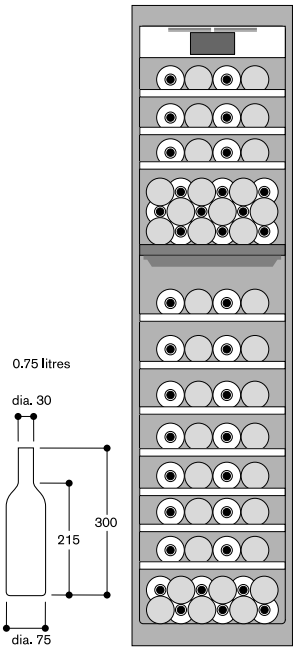


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



RW 282 261
Fully integrated, with glass door
Niche width 56 cm,
Niche height 177.2 cm

Special accessories
RA 050 220
Replacement activated charcoal air filter.

Wine climate cabinet 200 series
RW 282

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- Presentation light option
- Low-vibration operation
- Capacity 80 bottles

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

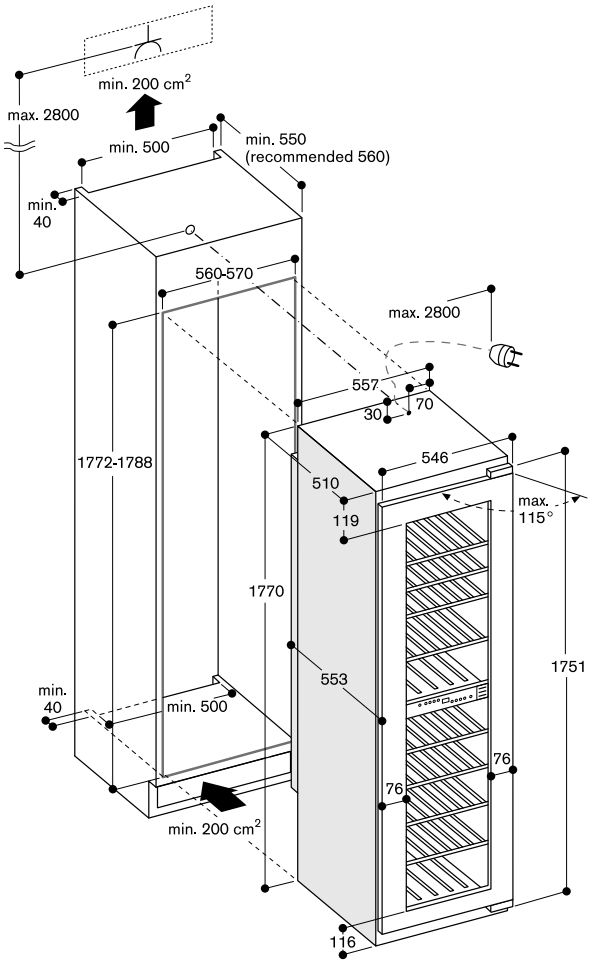
Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

Features
Capacity 80 bottles
(based on 0.75/l standard bottles).
10 bottle trays, 8 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 254 litres.

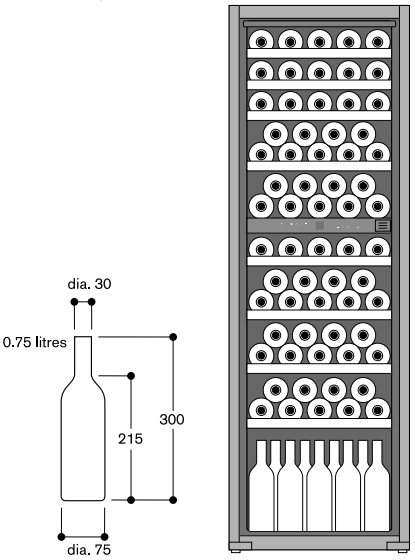
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 160 kWh/year.
Noise level 35 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness
min. 16 mm/max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
When combining the wine climate cabinet with cooling appliances other than a second wine climate cabinet, these must have side heating to avoid condensation. Without side heating a clearance of min. 150 mm is to be kept between the appliances.
No transport/operation above 1.500 m sea level.

Connection
Total connected load 0.13 kW.
Connecting cable 2.8 m with plug.



Bottle storage



RW 222 261
Fully integrated, with glass door
Niche width 56 cm,
Niche height 122 cm

Special accessories
RA 050 220
Replacement activated charcoal air filter.

Wine climate cabinet 200 series
RW 222

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- Presentation light option
- Low-vibration operation
- Capacity 48 bottles

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

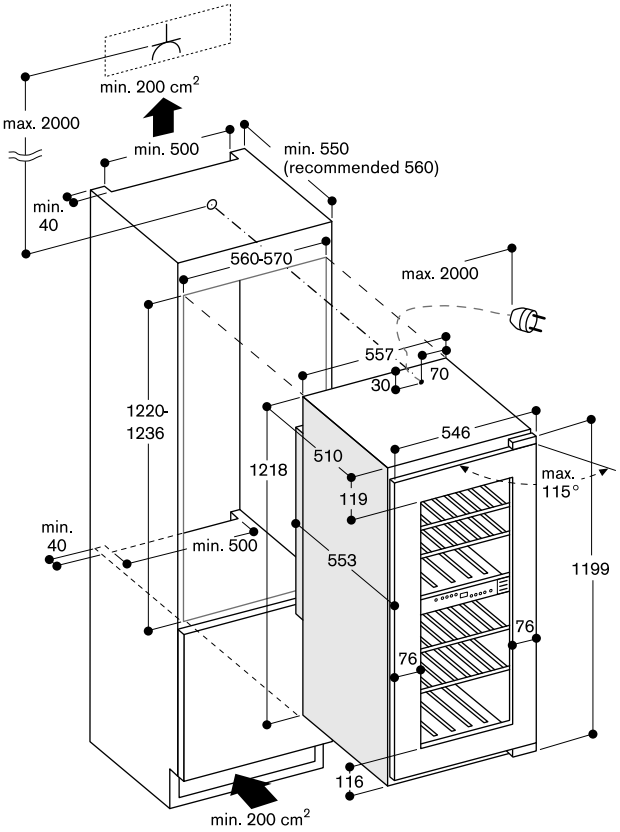
Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Child lock.

Features
Capacity 48 bottles
(based on 0.75/l standard bottles).
6 bottle trays, 4 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 158 litres.

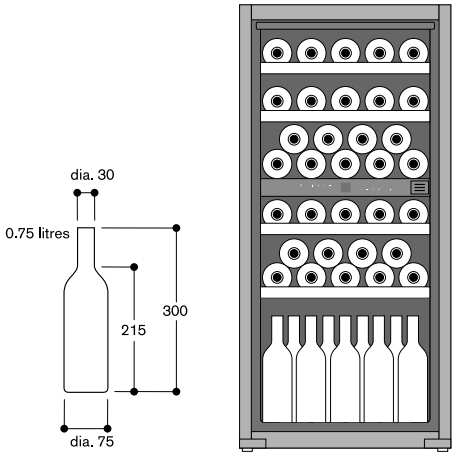
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 151 kWh/year.
Noise level 35 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 20 kg.
Door panel thickness
min. 16 mm/max. 22 mm.
The mains socket needs to be planned outside the built-in niche.
For a side-by-side installation every appliance must be planned in its own niche.
When combining the wine climate cabinet with cooling appliances other than a second wine climate cabinet, these must have side heating to avoid condensation. Without side heating a clearance of min. 150 mm is to be kept between the appliances.
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.
RA 097 600
Accessory for side-by-side installation of two under-counter wine climate cabinets

Wine climate cabinet 200 series
RW 404

- 2 independently controllable climate zones
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Capacity 34 bottles
- Side-by-side installation possible with special accessory

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option in each climate zone, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

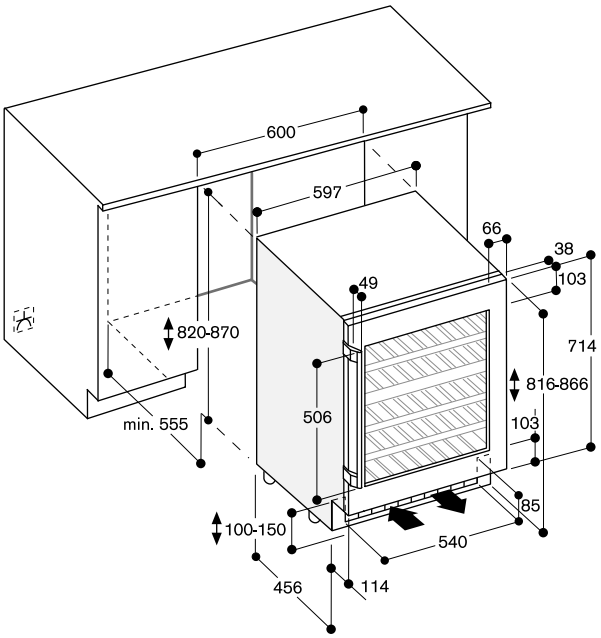
Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter for both climate zones.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features
Capacity 34 bottles
(based on 0.75/l standard bottles).
5 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 94 litres.

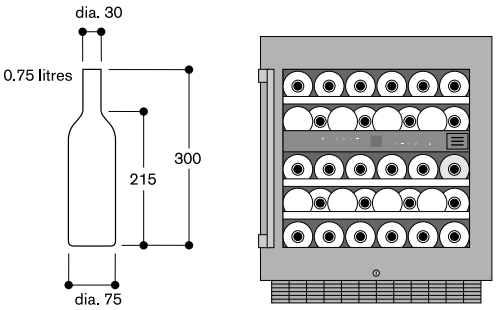
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 144 kWh/year.
Noise level 38 dB (re 1 pW).

Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection
Total connected load 0.13 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.
RA 097 600
Accessory for side-by-side installation of two under-counter wine climate cabinets

Wine climate cabinet 200 series
RW 402

- 1 climate zone for maximum storage capacity
- Consistent temperatures with exact control from +5 °C to +20 °C
- Humidity control
- Extendable bottle trays in beech and aluminium
- LED lighting
- Cushioned door closing system allowing a soft and controlled door closure
- Lockable door
- Capacity 42 bottles
- Side-by-side installation possible with special accessory

Handling
Electronic temperature control with digital display.
Touch keys.
Presentation light option, dimmable.
Interior lighting with automatic dimming with opening and closing of door.

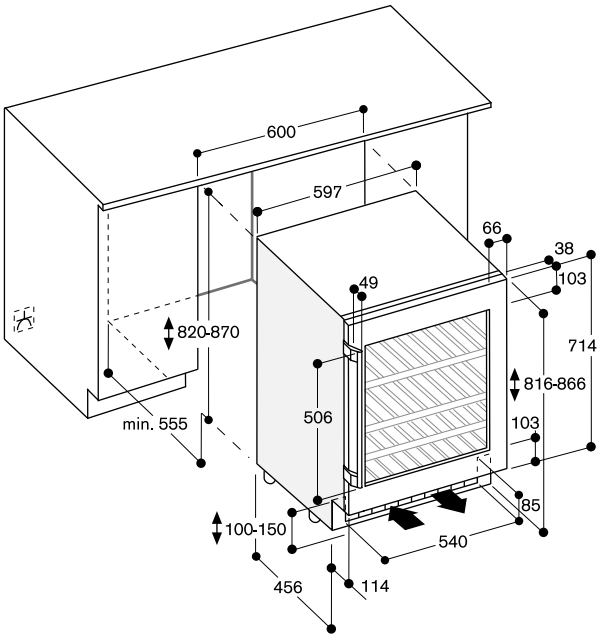
Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system integrated in door hinge.
1 activated charcoal air filter.
UV-protection.
Open-door and malfunction alarm.
Dust filter, dishwasher-safe.

Features
Capacity 42 bottles
(based on 0.75/l standard bottles).
4 bottle trays, 3 of which are extendable.
Storage of magnum bottles possible.
LED lighting.
Net volume 110 litres.

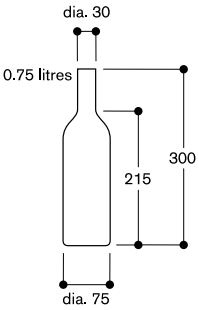
Consumption data
Energy efficiency class A at a range of energy efficiency classes from A+++ to G.
Energy consumption 145 kWh/year.
Noise level 38 dB (re 1 pW).

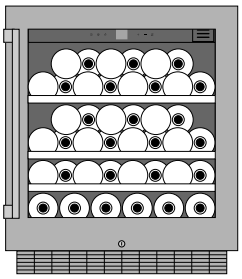
Planning notes
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opening angle fixable at 95°.
For integration next to a side wall a clearance of 150 mm hinge side is necessary.
The mains socket needs to be planned outside the built-in niche.
No transport/operation above 1.500 m sea level.

Connection
Total connected load 0.13 kW.
Connecting cable 2.0 m with plug.



Bottle storage



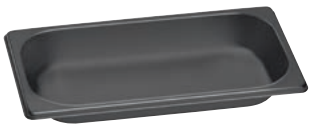


Accessories and special accessories for cooling appliances

GN 114 130
Gastronorm insert, stainless steel, GN 1/3
Unperforated, 40 mm deep, 1.5 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
For stainless steel gastronorm inserts.

GN 410 230
Gastronorm lid, stainless steel, GN 2/3
For stainless steel gastronorm inserts.

RA 050 220
Replacement activated charcoal air filter.

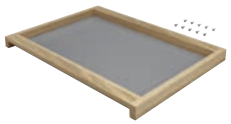
RA 430 100
Storage container with transparent lid, anthracite

RA 493 060
Presenter in oak wood and aluminium in anthracite for single bottle display
1 piece.

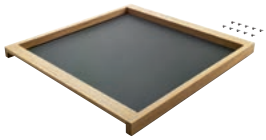
RA 430 000
Screw shole cover set. 8 pieces.

RA 448 220
Ice storage container, small.
For installation with a door opening angle of 90° the delivered ice storage container must be exchanged for the small ice storage container. This must be done prior to fixing the door.

RA 492 160
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 45.7 cm wide appliances.



RA 492 660
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 61 cm wide appliances.



RA 498 140
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 45.7 cm wide appliances.

RA 498 640
Bottle support in oak wood for convenient storage of bottles on the divison plate.
For 61 cm wide appliances.

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 111
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, left-hinged, panel thickness 19 mm.

RA 421 112
Stainless steel door panel frame with handle
For 45.7 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 428 111
Stainless steel door panel frame, handleless
For 45.7 cm wide appliances, panel thickness 19 mm.

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 421 611
Stainless steel door panel frame with handle
For 61 cm wide appliances, left-hinged, panel thickness 19 mm.

Accessories and special accessories for cooling appliances

RA 421 612
Stainless steel door panel frame with handle
For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 421 911
Stainless steel door panel with handle
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 428 611
Stainless steel door panel frame, handleless
For 61 cm wide appliances, panel thickness 19 mm.

RA 428 911
Stainless steel door panel, handleless
For 91.4 cm wide appliances, panel thickness 19 mm.

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances, panel thickness 19 mm.

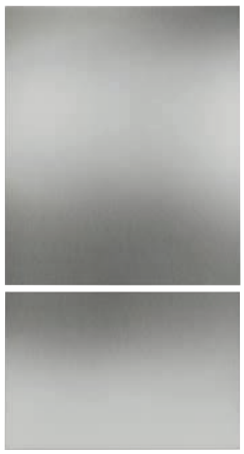
RA 421 712
Stainless steel door panel with handle
For RB 472, panel thickness 19 mm.

RA 428 710
Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel thickness 19 mm.

RA 428 712
Stainless steel door panels, handleless
For RB 472, panel thickness 19 mm.

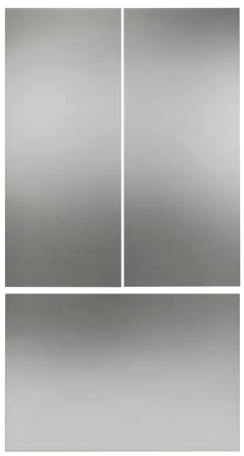
RA 421 910
Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

RA 428 910
Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.



RA 421 912
Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.

RA 428 912
Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.



RA 422 610
Stainless steel door panel with handle
For RF 463,
panel thickness 19 mm.

RA 428 810
Stainless steel door panel, handless
For RF 463, panel thickness 19 mm.

Accessories and special accessories for cooling appliances

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm, drilling distance between each mount 554 mm.

RA 425 710
Handle bar, stainless steel, short.
For RB 472 with 2 mounts, length 658 mm, drilling distance between the mounts 637 mm.

RA 425 910
Handle bar, stainless steel, short
For RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.

RA 450 000
Mechanical particle filter.

RA 450 010
Activated charcoal filter for water filter system including saturation indicator.

RA 460 000
Accessory for side-by-side installation

RA 460 013
Additional side heating element 230 V. 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.

RA 460 020
Connecting element for vertically split appliance fronts (for a flush front)

RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination)

RA 464 111
Ventilation grille stainless steel
For 45.7 cm wide appliances.

RA 464 112
Ventilation grille stainless steel
For 45.7 cm wide appliances with filter.

RA 464 611
Ventilation grille stainless steel
For 61 cm wide appliances.

RA 464 612
Ventilation grille stainless steel
For 61 cm wide appliances, with integrated water filter.

RA 464 613
Ventilation grille stainless steel
For RF 463, with filter, right-hinged.

RA 464 614
Ventilation grille stainless steel
For RF 463, with filter, left-hinged.

RA 464 711
Ventilation grille stainless steel
For 76.2 cm wide appliances.

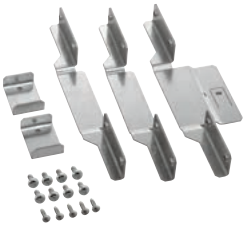
RA 464 712
Ventilation grille stainless steel
For 76.2 cm wide appliances, with integrated water filter.

RA 464 710
Ventilation grille stainless steel
For RB 472 with integrated water filter.

RA 464 910
Ventilation grille stainless steel
For RB/RY 492.

RA 464 911
Ventilation grille stainless steel
For 91.4 cm wide appliances.

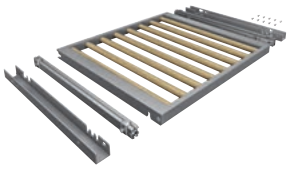
RA 097 600
Accessory for side-by-side installation of two under-counter wine climate cabinets.



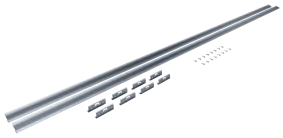
RA 420 010
Door lock for RW 414 and RW 466

RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 45.7 cm wide appliances.

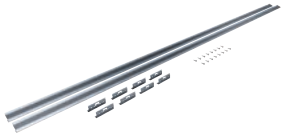
RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite
For 61 cm wide appliances.



RA 423 140
Side trims, long.



RA 423 340
Side trims, 2 pieces, for RY and RB.



Vario cooling appliances 400 series

Appliance type		Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination	Refrigerator
Fully integrated / integrated		RY 492 304	RB 492 304	RB 472 304	RC 492 304
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	90.8 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	91.4 x 213.4 x 61
Depth including wall clearance	(cm)	61	61	61	61
Weight when empty	(kg)	230	226	203	205
Shipping weight	(kg)	248	244	219	223
Maximum load weight	(kg)	622	616	433	564
Transport package dimensions W x H x D	(cm)	100 x 226 x 75	100 x 226 x 75	85 x 226 x 75	100 x 230 x 75
Type and configuration					
Cooling / freezing / wine		•/•/–	•/•/–	•/•/–	•/–/–
fresh cooling 0 °C / fresh cooling <> 0 °C / fresh cooling		–/•/•	–/•/•	–/•/•	•/–/•
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/•/–	•/–/•	•/–/•	•/–/•
Glass door		–	–	–	–
Full panelling / door panelling		–/◦	–/◦	–/◦	–/◦
Volume / consumption data					
Total gross volume / total net volume	(l)	633/518	637/521	517/418	669/567
– Net volume of cooling	(l)	344	347	281	509
– Net volume of fresh cooling 0 °C/ Fresh cooling <> 0 °C	(l)	34	34	27	58
– Net volume of freezing	(l)	140	140	110	–
Storage capacity 0.75 litre bottles	(no.)	–	–	–	–
Energy efficiency class[1]		A++	A++	A++	A++
Daily energy consumption DIN EN 153[2]	(kWh/24h)	0.947	0.950	0.822	0.413
Annual energy consumption DIN EN 153[2]	(kWh)	346	347	301	151
Daily energy consumption per 100 l of net volume[2]	(kWh)	0.18	0.18	0.20	0.07
Noise level	(dB (re 1 pW))	42	42	42	40
Climate class		SN – T	SN – T	SN – T	SN – T
Handling					
TFT touch display		•	•	•	•
Opening assist for doors and freezer drawer		•	•	•	•
Clear text display	(No.of languages)	52	52	52	52
Features					
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		•/–/–/–	•/–/–/–	•/–/–/–	–/–/–/–
Fresh cooling zones with temperature control	(no.)	•	•	•	•
Fresh cooling zones with humidity control	(no.)	•	•	•	•
Temperature / climate zones	(no.)	4	4	4	3
Temperature display internal / external		•/–	•/–	•/–	•/–
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/•	•/•/•	•/•/–
Presentation light	(no.)	–	–	–	–
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		–/•	–/•	–/•	–/•
Digital services (Home Connect) wireless via WiFi.[3]		•	•	•	•
Cooling / fresh cooling					
Fast cooling		•	•	•	•
Dynamic cold air distribution		•	•	•	•
Levels in the interior	(No.)	4	3	3	4
Containers / drawers in the interior	(No.)	2	2	2	3
Door racks	(No.)	6	3	3	3
Egg racks	(No. of eggs)	18	18	18	18
Wine					
Max. levels in the interior		–	–	–	–
Bottle tray fully extendable / extendable		–	–	–	–
Shelf fully extendable / extendable / removable		–	–	–	–
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	(hrs.)	17	17	17	–
Interior compartments	(no.)	–	–	–	–
Baskets, containers, drawers in the interior	(no.)	2	2	2	–
Door racks	(no.)	–	–	–	–
Ice bucket, ice cub trays	(no.)	1	1	1	–
Connection					
Total connected load	(kW)	0.300	0.300	0.300	0.300
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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer
RC 472 304	RC 462 304	RF 463 304	RF 463 305	RF 471 304	RF 461 304	RF 411 304
75.6 x 212.5 x 60.8	60.3 x 212.5 x 60.8	60.3 x 212.5 x 60.8	60.3 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
76.2 x 213.4 x 61	61 x 213.4 x 61	61 x 213.4 x 61	61 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	61
182	163	166	166	182	158	130
198	178	181	181	199	173	143
564	555	401	401	483	401	300
85 x 226 x 75	70 x 226 x 74	70 x 226 x 75	70 x 226 x 75	85 x 226 x 75	70 x 226 x 75	55 x 226 x 75
•/–/–	•/–/–	– / • /–	– / • /–	– / • /–	– / • /–	– / • /–
•/–/•	•/–/•	–/–/–	–/–/–	–/–/–	–/–/–	–/–/–
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547/463	422/356	357/300	357/300	494/429	382/328	268/226
416	321	–	–	–	–	–
47	35	–	–	–	–	–
–	–	300	300	429	328	226
–	–	–	–	–	–	–
A++	A++	A+	A+	A++	A++	A++
0.386	0.358	0.936	0.936	0.930	0.778	0.692
141	131	342	342	340	284	253
0.08	0.10	0.31	0.31	0.22	0.24	0.31
40	40	42	42	42	42	42
SN – T	SN – T	SN – T	SN – T	SN – T	SN – T	SN – T
•	•	•	•	•	•	•
•	•	•	•	•	•	•
52	52	52	52	52	52	52
–/–/–/–	–/–/–/–	–/•/•/•	–/•/•/•	•/–/–/–	•/–/–/–	•/–/–/–
•	•	–	–	–	–	–
•	•	–	–	–	–	–
3	3	1	1	1	1	1
•/–	•/–	•/–	•/–	•/–	•/–	•/–
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3	3	–	–	–	–	–
4	4	–	–	–	–	–
18	18	–	–	–	–	–
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–	–	14	14	20	18	16
–	–	10	10	14	13	10
–	–	4	4	5	5	5
–	–	2	2	2	2	2
–	–	–	–	4	4	4
–	–	1	1	1	1	1
0.300	0.300	0.300	0.300	0.300	0.300	0.300
–	–	•	•	•	•	•

Vario cooling appliances 400 series

Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 466 364	RW 414 364	RW 466 304	RW 414 304
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	140	159	139
Shipping weight	(kg)	179	152	173	152
Maximum load weight	(kg)	571	377	571	377
Transport package dimensions W x H x D	(cm)	70 x 226 x 75	55 x 226 x 75	70 x 226 x 75	55 x 226 x 75
Type and configuration					
Cooling / freezing / wine		–/–/•	–/–/•	–/–/•	–/–/•
fresh cooling 0 °C / fresh cooling <> 0 °C / fresh cooling		–/–/–	–/–/–	–/–/–	–/–/–
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/–/•	•/–/•	•/–/•	•/–/•
Glass door		•	•	–	–
Full panelling / door panelling		–/◦	–/◦	–/◦	–/◦
Volume / consumption data					
Total gross volume / total net volume	(l)	443/366	311/269	443/366	311/269
– Net volume of cooling	(l)	–	–	–	–
– Net volume of fresh cooling 0 °C/ Fresh cooling <> 0 °C	(l)	–	–	–	–
– Net volume of freezing	(l)	–	–	–	–
Storage capacity 0.75 litre bottles	(no.)	99	70	99	70
Energy efficiency class[1]		A	A	A	A
Daily energy consumption DIN EN 153[2]	(kWh/24h)	0.468	0.457	0.468	0.457
Annual energy consumption DIN EN 153[2]	(kWh)	171	167	171	167
Daily energy consumption per 100 l of net volume[2]	(kWh)	0.13	0,17	0.13	0,17
Noise level	(dB (re 1 pW))	42	42	42	42
Climate class		SN – T	SN – T	SN – T	SN – T
Handling					
TFT touch display		•	•	•	•
Opening assist for doors and freezer drawer		•	•	•	•
Clear text display	(No.of languages)	52	52	52	52
Features					
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		–/–/–/–	–/–/–/–	–/–/–/–	–/–/–/–
Fresh cooling zones with temperature control	(no.)	–	–	–	–
Fresh cooling zones with humidity control	(no.)	–	–	–	–
Temperature / climate zones	(no.)	3	2	3	2
Temperature display internal / external		•/–	•/–	•/–	•/–
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/–/–	•/–/–	•/–/–	•/–/–
Presentation light	(no.)	5	5	5	5
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		–/•	–/•	–/•	–/•
Digital services (Home Connect) wireless via WiFi.[3]		•	•	•	•
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		12	13	12	13
Bottle tray fully extendable / extendable		•	•	•	•
Shelf fully extendable / extendable / removable		◦	◦	◦	◦
Storage of Magnum bottles possible		•	•	•	•
Suitable for decanters, open bottles and humidors		◦	◦	◦	◦
Freezing					
Fast freezing		–	–	–	–
Freezing capacity	(kg/24h)	–	–	–	–
Storage time after a malfunction	(hrs.)	–	–	–	–
Interior compartments	(no.)	–	–	–	–
Baskets, containers, drawers in the interior	(no.)	–	–	–	–
Door racks	(no.)	–	–	–	–
Ice bucket, ice cub trays	(no.)	–	–	–	–
Connection					
Total connected load	(kW)	0.300	0.300	0.300	0.300
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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Wine climate cabinets

Appliance type		Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 282 261	RW 222 261
Stainless steel glass door			
Dimensions			
Appliance dimensions W x H x D	(cm)	55.7 x 177 x 55.3	55.7 x 121.8 x 55.3
Niche dimensions W x H x D	(cm)	56 x 177.2 x 55	56 x 122 x 55
Depth including wall clearance	(cm)	55	55
Weight when empty	(kg)	87	64
Shipping weight	(kg)	96	71
Transport package dimensions W x H x D	(cm)	64 x 190 x 64	64 x 139 x 64
Type and configuration			
Cooling / freezing / wine		–/–/•	–/–/•
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		–/–/–	–/–/–
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/–/•	•/–/•
Full panelling / door panelling		–/–	–/–
Volume / consumption data			
Total gross volume / total net volume	(l)	289/254	183/158
Storage capacity 0.75 litre bottles	(No.)	80	48
Energy efficiency class[1]		A	A
Daily energy consumption DIN EN 153[2]	(kWh/24h)	0.438	0.411
Annual energy consumption DIN EN 153[2]	(kWh)	160	151
Daily energy consumption per 100 l of net volume[2]	(kWh)	0.17	0.26
Noise level	(dB (re 1pW))	35	35
Climate class		SN-ST	SN-ST
Features			
Temperature / climate zones	(No.)	2	2
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		•/•	•/•
Digital services (Home Connect) wireless via WiFi.[3]		–	–
Cooling / fresh cooling			
Dynamic cold air distribution		•	•
Wine			
Max. levels in the interior		10	6
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
Water connection inlet		–	–

• Standard. – Not available.

[1] Values according to EU regulation 1060/2010.

[2] Effective consumption depends on the use/location of appliance.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Wine climate cabinet	Wine climate cabinet
RW 404 261	RW 402 261
59.7 x 82–87 x 57	59.7 x 82–87 x 57
60 x 82–87 x 58	60 x 82–87 x 58
58	58
51	45
55	49
66 x 87 x 69	66 x 87 x 69
–/–/•	–/–/•
–/–/–	–/–/–
–/–/•/–	–/–/•/–
•/–/•	•/–/•
–/–	–/–
123/94	135/110
34	42
A	A
0.392	0.396
144	145
0.42	0.36
38	38
SN – ST	SN – ST
2	1
•/–	•/–
•	•
•/–/–	•/–/–
•	•
•	•
•	•
•	•
•	•
•	•
•/–	•/–
•/•	•/•
–	–
•	•
5	4
–/•	–/•
–/–	–/–
•	•
–	–
0.13	0.13
–	–

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)	80	73	83
Shipping weight	(kg)	86	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				
Cooling / freezing / wine		•/•/–	•/•/–	•/•/–
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		–/•/–	–/–/–	–/•/–
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/–/•	•/–/•	•/–/•
Full panelling / door panelling		–/–	–/–	–/–
Volume / consumption data				
Total gross volume / total net volume	(l)	273/245	287/258	299/284
– Net volume of cooling	(l)	128	186	180
– Net volume of fresh cooling 0°C / fresh cooling <> 0°C	(l)	56	–	77
– Net volume of freezing	(l)	61	72	27
Energy efficiency class[1]		A++	A++	A++
Daily energy consumption DIN EN 153[2]	(kWh/24h)	0.646	0.648	0.627
Annual energy consumption DIN EN 153[2]	(kWh)	236	237	229
Daily energy consumption per 100 l of net volume[2]	(kWh)	0.26	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 system / freezing		•/•/•	•/–/•	•/•/–
Activated charcoal air filter		•	–	•
Vacation mode		–	–	–
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		•/•	•/•	•/•
Digital services (Home Connect) wireless via WiFi.[3]		–	–	–
Cooling / fresh cooling				
Fast cooling		•	•	–
Dynamic cold air distribution		•	•	•
Levels in the interior	(No.)	5	6	6
Containers / drawers in the interior	(No.)	2	1	3
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	25	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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Refrigerator	Freezer
RC 289 203	RF 287 202
55.6 x 177.2 x 54.5	55.6 x 177.2 x 54.5
56 x 177.5 x 55	56 x 177.5 x 55
55	55
90	74
96	80
63 x 198 x 66	63 x 198 x 66
•/–/–	–/•/–
–/•/–	–/–/–
•/–/–/–	•/–/–/–
•/–/•	–/•/•
–/–	–/–
316/302	237/210
225	–
77	–
–	210
A++	A++
0.363	0.663
133	242
0.12	0.32
39	42
SN – T	SN – T
–/–/–	–/–/–
1	–
–	–
3	1
•/–	•/–
•	•
–	•
•/•/–	–/–/•
•	–
–	–
•/•	•/•
•/•	•/•
–	–
•	–
•	–
8	–
3	–
3	–
•	–
•	–
•	–
14	–
–	•
–	18
–	20
–	7
–	5
–	–
–	1
–	2
0.12	0.12
–	–

Cooling 200 series

Appliance type		Side-by-side	Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated			RB 282 305	RT 282 305
Stainless steel glass door				
Anthracite glass door		RS 295 355		
Dimensions				
Appliance dimensions W x H x D	(cm)	91.2 x 175.6 x 72.1	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)	73.2	55	55
Weight when empty	(kg)	170	68	60
Shipping weight	(kg)	177	74	66
Transport package dimensions W x H x D	(cm)	98 x 189 x 84	62 x 184 x 64	62 x 184 x 64
Type and configuration				
Cooling / freezing / wine		•/•/–	•/•/–	•/•/–
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		–/•/•	–/•/–	–/•/–
Fully integrated / integrated / under-counter / free-standing		–/–/–/•	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/•/–	•/–/•	•/–/•
Full panelling / door panelling		•/–	–/–	–/–
Volume / consumption data				
Total gross volume / total net volume	(l)	636/541	267/223	298/269
– Net volume of cooling	(l)	368	101	171
– Net volume of fresh cooling 0°C / fresh cooling <> 0°C	(l)	26	55	83
– Net volume of freezing	(l)	173	67	15
Energy efficiency class[1]		A++	A+++	A+++
Daily energy consumption DIN EN 153[2]	(kWh/24h)	0.953	0.442	0.418
Annual energy consumption DIN EN 153[2]	(kWh)	348	162	153
Daily energy consumption per 100 l of net volume[2]	(kWh)	0.18	0.2	0.16
Noise level	(dB (re 1pW))	42	37	36
Climate class		SN – T	SN – T	SN – T
Features				
Ice and water dispenser with ice cubes / crushed ice / water		•/•/•	–/–/–	–/–/–
Fresh cooling zones with humidity control	(No.)	1	•	•
Temperature / climate zones	(No.)	4	4	4
Temperature display internal / external		–/•	•/–	•/–
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	–
Automatic defrosting: cooling / fresh cooling system / 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		–/•	•/•	•/•
Digital services (Home Connect) wireless via WiFi.[3]		–	•	•
Cooling / fresh cooling				
Fast cooling		•	•	•
Dynamic cold air distribution		•	–	–
Levels in the interior	(No.)	5	3	6
Containers / drawers in the interior	(No.)	3	2	3
Door racks	(No.)	6	2	5
Wine and champagne rack		•	•	•
Glass tray		–	–	–
Egg racks	(No. of eggs)	20	12	12
Freezing				
Fast freezing		•	•	–
Freezing capacity	(kg/24h)	12	8	2.5
Storage time after a malfunction	(h)	12	13	11
Interior compartments	(No.)	3	3	2
Baskets, containers, drawers in the interior	(No.)	2	3	–
Door racks	(No.)	4	–	–
Ice cub trays	(No.)	–	1	1
Ice packs	(No.)	2	2	–
Connection				
Total connected load	(kW)	0.19	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.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fridge-freezer combination	Refrigerator	Freezer
RT 282 203	RC 282 305	RF 282 303
55.8 x 177.2 x 54.5	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	56 x 177.5 x 55
55	55	55
67	70	67
73	76	73
62 x 184 x 64	62 x 184 x 64	62 x 184 x 64
•/•/–	•/–/–	–/•/–
–/–/•	–/•/–	–/–/–
•/–/–/–	•/–/–/–	•/–/–/–
•/–/•	•/–/•	–/•/•
–/–	–/–	–/–
288/286	313/284	235/211
252	201	–
–	83	–
34	–	211
A++	A+++	A++
0.572	0.238	0.665
209	87	243
0.2	0.08	0.32
36	36	36
SN – ST	SN – T	SN – T
–/–/–	–/–/–	–/–/–
•	•	–
3	3	1
•/–	•/–	•/–
•	•	•
–	–	•
•/–/–	•/•/–	–/–/•
–	–	–
•	–	–
–	–	–
–/–	–/–	•/•
–/•	•/•	–/•
–	•	–
•	•	–
•	–	–
5	7	–
2	3	–
6	5	–
•	•	–
–	–	–
14	12	–
–	–	•
3	–	20
22	–	22
2	–	7
–	–	5
–	–	–
1	–	1
–	–	2
0.09	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				
Cooling / freezing / wine		•/•/–	•/–/–	•/•/–
fresh cooling 0°C / fresh cooling <> 0°C / fresh cooling		–/•/–	–/•/–	–/•/–
Fully integrated / integrated / under-counter / free-standing		•/–/–/–	•/–/–/–	•/–/–/–
Door hinge right / left / reversible		•/–/•	•/–/•	•/–/•
Full panelling / door panelling		–/–	–/–	–/–
Volume / consumption data				
Total gross volume / total net volume	(l)	224/204	238/222	189/169
– Net volume of cooling	(l)	130	163	95
– Net volume of fresh cooling 0°C / fresh cooling <> 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	0.30
Noise level	(dB (re 1pW))	38	37	38
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	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 system / 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		–/•	–/•	–/•
Digital services (Home Connect) wireless via WiFi.[3]		–	–	–
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)	14	14	14
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.)	–	–	–
Door racks		–	–	–
Ice cube trays	(No.)	1	–	1
Ice packs	(No.)	–	–	–
Connection				
Total connected load	(kW)	0.09	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	Fridge-freezer combination	Refrigerator	Fridge-freezer combination	Refrigerator	Freezer
RC 222 101	RT 222 203	RC 222 203	RT 200 202	RC 200 202	RF 200 202
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	60 x 82 x 55	60 x 82 x 55	60 x 82 x 55
55	55	55	55	55	55
50	50	50	34	34	36
53	53	52	37	36	39
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
•/–/–	•/•/–	•/–/–	•/•/–	•/–/–	–/•/–
–/•/–	–/–/•	–/–/•	–/–/–	–/–/–	–/–/–
•/–/–/–	•/–/–/–	•/–/–/–	–/–/•/–	–/–/•/–	–/–/•/–
•/–/•	•/–/•	•/–/•	•/–/•	•/–/•	•/–/•
–/–	–/–	–/–	–/–	–/–	–/–
203/187	196/195	215/211	131/123	139/137	114/98
128	180	211	108	137	–
59	–	–	–	–	–
–	15	–	15	–	98
A++	A++	A++	A++	A++	A+
0.327	0.469	0.285	0.381	0.252	0.504
120	172	105	140	92	184
0.17	0.24	0.14	0.31	0.18	0.51
37	37	33	38	38	38
SN-T	SN – ST	SN – T	SN – ST	SN – ST	SN – ST
–/–/–	–/–/–	–/–/–	–/–/–	–/–/–	–/–/–
1	•	•	–	–	–
2	2	1	2	1	1
•/–	•/–	•/–	–/–	–/–	•/–
•	•	•	–	–	–
–	–	–	–	–	–
•/•/–	•/–/–	•/–/–	•/–/–	•/–/–	–/–/–
–	–	–	–	–	–
–	–	–	–	–	–
–	–	–	–	–	–
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5	5	6	3	4	–
2	1	1	1	1	–
3	4	4	5	5	–
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14	14	14	7	7	–
–	•	–	•	–	•
–	2.4	–	2	–	12
–	13	–	10	–	23
–	1	–	1	–	–
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–	–	–	–	–	–
–	1	–	1	–	1
–	–	–	–	–	1
0.09	0.09	0.09	0.09	0.09	0.09
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The dishwashers | washing machine | tumble dryer

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Washing machine	414
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DF 481 162
Fully integrated
Height 86.5 cm

DF 480 162
Fully integrated
Height 81.5 cm

Included in the price
1 baking tray spray head
1 holder for long-stemmed glasses
2 GN container inserts
1 stainless steel trim kit

Installation accessories

DA 021 000
Hinge for all fully integrated diswashers

GZ 010 011
Extension for water inlet and outlet (2 m long)

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 5 options, such as Power and Intensive:
  - Clean and dry dishes in 57 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop

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.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

5 options:
Intensive.
Power.
Half Load.
Hygiene.
Extra Dry.

Features
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

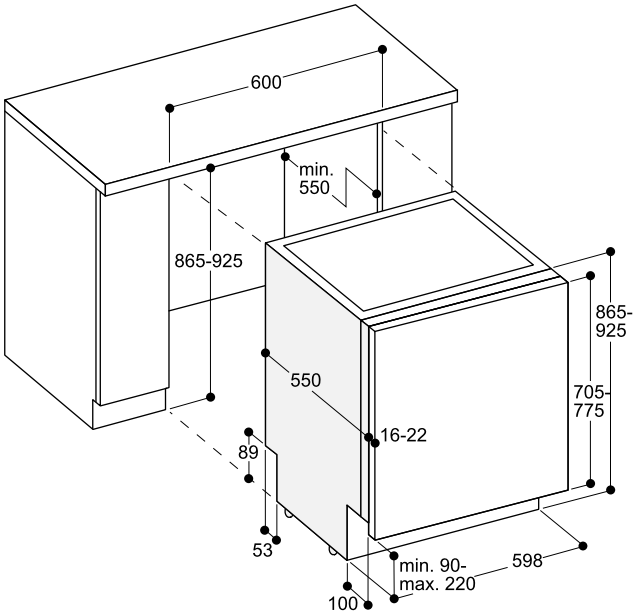
Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.8 kWh.
Noise level 43 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

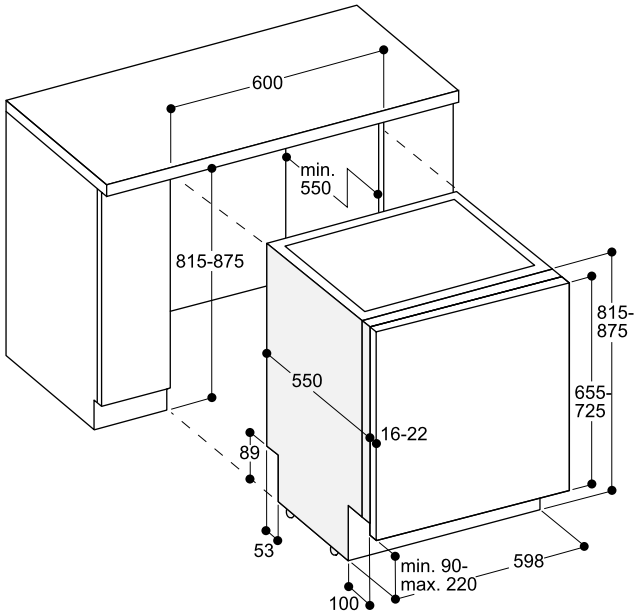
Please read additional planning notes on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

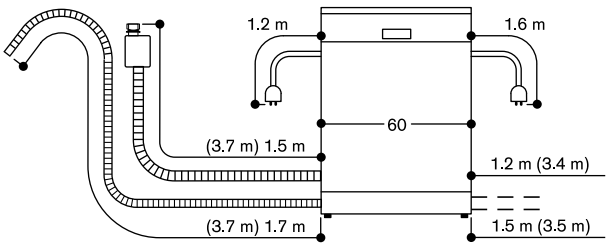
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

DF 481 163F
Fully integrated
With flexible hinge
Height 86.5 cm

DF 480 163F
Fully integrated
With flexible hinge
Height 81.5 cm

Included in the price
1 baking tray spray head
1 holder for long-stemmed glasses
2 GN container inserts
1 stainless steel trim kit

Installation accessories
GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories
DA 041 160
Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 400 series
DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite and intelligent water softening
- 8 programmes with aqua sensor and 5 options, such as Power and Intensive:
  - Clean and dry dishes in 57 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- TFT display for intuitive handling of all functions
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Very quiet: 43 dB
- Energy efficiency class A+++
- Aqua stop

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.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (29 min.).
Pre-rinse.

5 options:
Intensive.
Power.
Half Load.
Hygiene.
Extra Dry.

Features
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
Holder for long-stemmed glasses.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

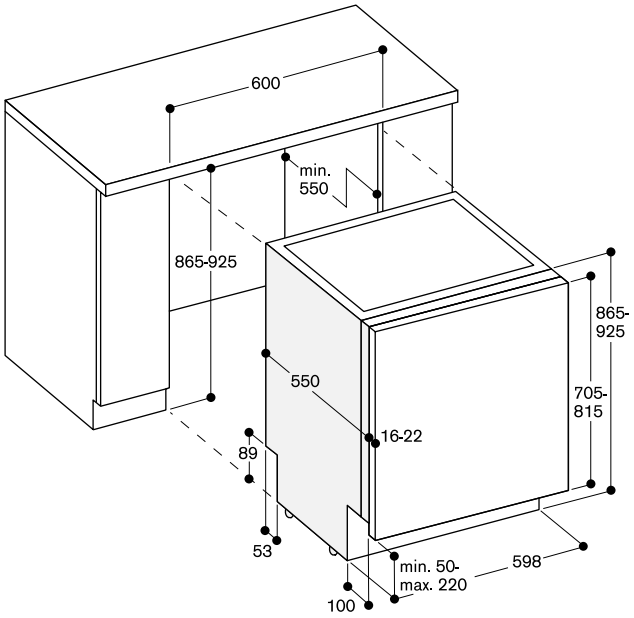
Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.8 kWh.
Noise level 43 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.
Installation and usage also with furniture handle possible. The push-to-open function remains active.

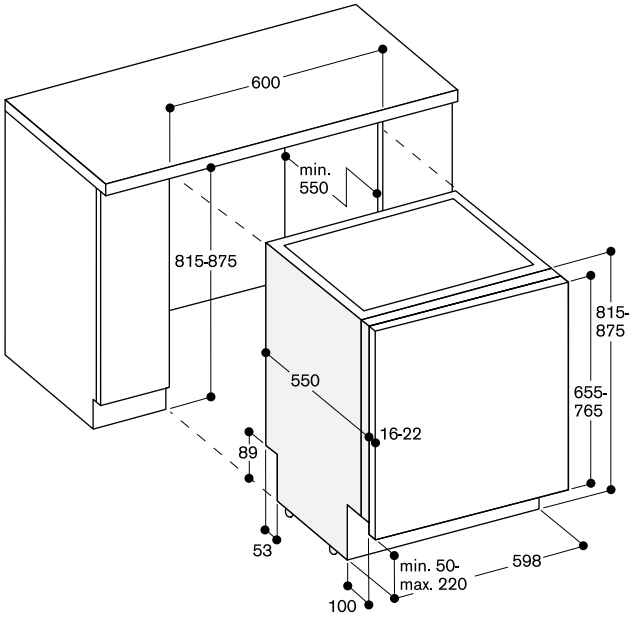
Please read additional planning notes, also concerning flexible hinge, on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

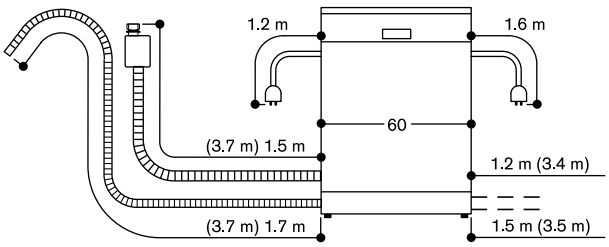
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

DF 261 165
Fully integrated
Height 86.5 cm

DF 260 165
Fully integrated
Height 81.5 cm

Included in the price
1 baking tray spray head
1 stainless steel trim kit

Installation accessories

DA 021 000
Hinge for all fully integrated diswashers

DA 231 010
Stainless steel-backed full glass door for 81.5 cm high dishwashers

DA 231 110
Stainless steel-backed full glass door for 86.5 cm dishwashers

GH 045 010
Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories

DA 041 160
Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series
DF 261/DF 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
  - Clean and dry dishes in 59 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Remaining time projection onto the kitchen floor
- Bright interior lighting
- Very quiet: 42 dB
- Aqua stop

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use 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.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

3 options:
Intensive.
Power.
Holiday.

Features
Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

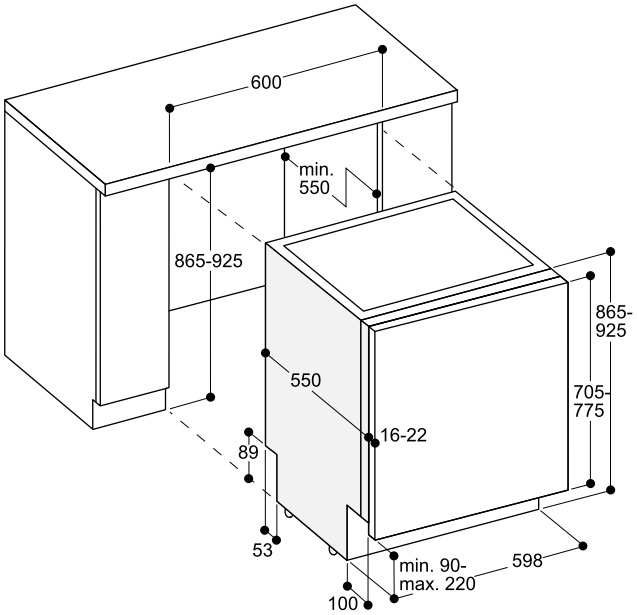
Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 10/8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

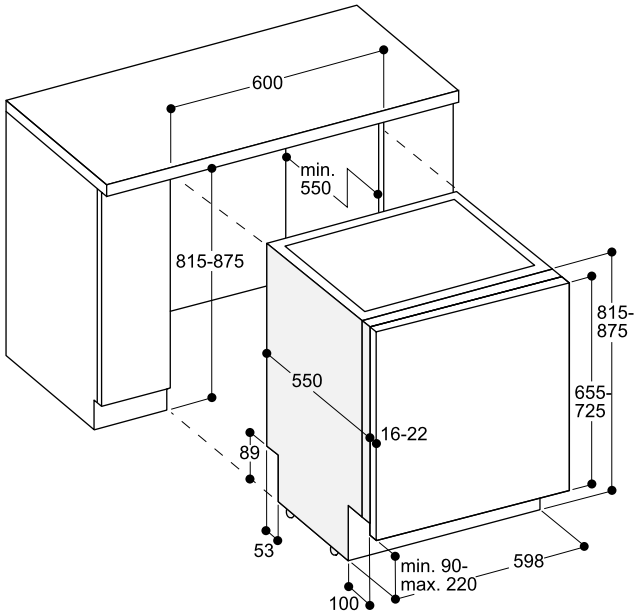
Please read additional planning notes on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

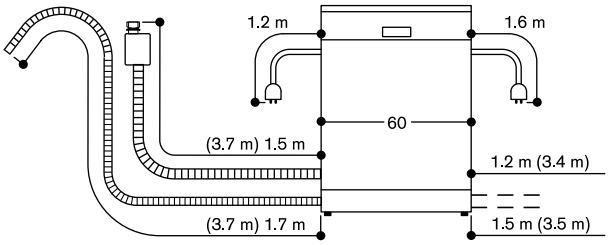
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

DF 261 166F
Fully integrated
With flexible hinge
Height 86.5 cm

DF 260 166F
Fully integrated
With flexible hinge
Height 81.5 cm

Included in the price
1 baking tray spray head
1 stainless steel trim kit

Installation accessories
GH 045 010
Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories
DA 041 160
Cutlery drawer with smooth running rails
3rd level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 042 030
Silvercare cartridge for all dishwashers

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

Dishwasher 200 series
DF 261/DF 260

- Optional door opening at the end of the programme to support the hygienic drying process
- 6 programmes with aqua sensor and 3 options, such as Power and Intensive:
  - Clean and dry dishes in 59 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- Aqua stop

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use 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.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

3 options:
Intensive.
Power.
Holiday.

Features
Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

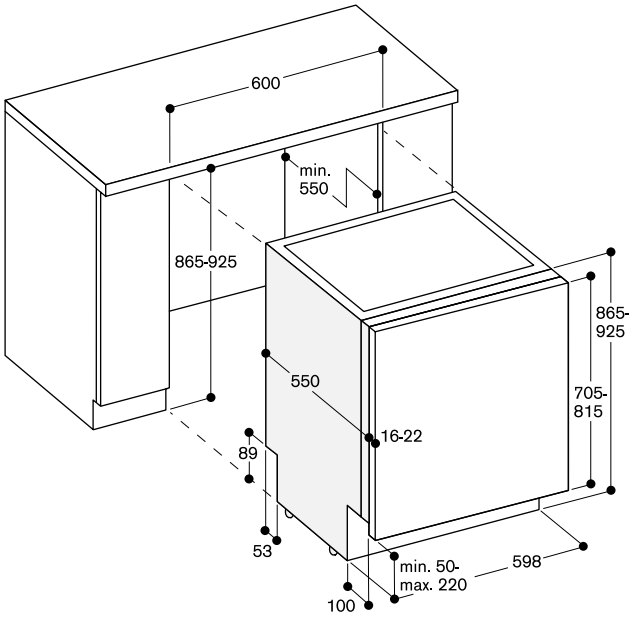
Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 11 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

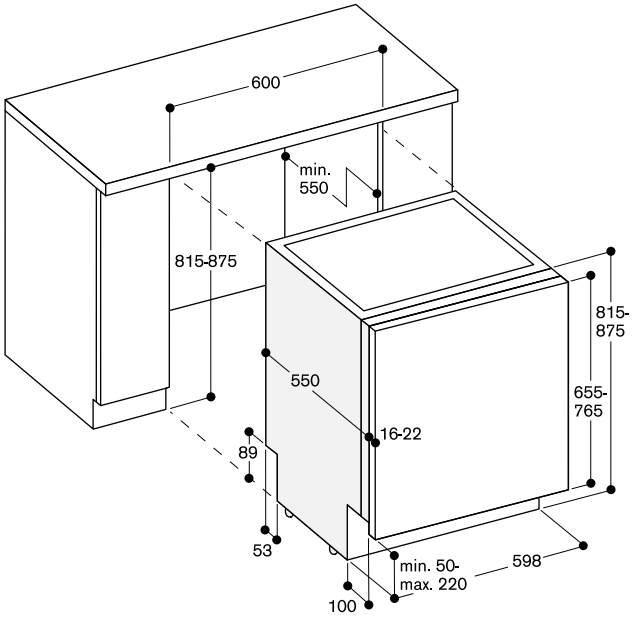
Please read additional planning notes, also concerning flexible hinge, on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

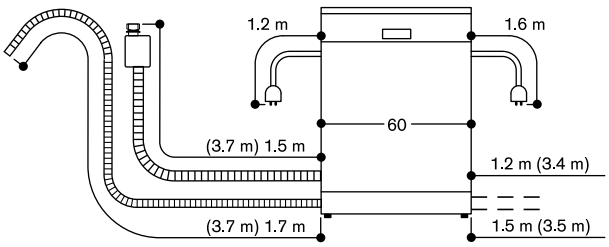
86.5 cm high dishwasher with flexible hinge



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

DI 261 112
Integrated
Stainless steel panel
Height 86.5 cm

DI 260 112
Integrated
Stainless steel panel
Height 81.5 cm

Included in the price
1 baking tray spray head
1 stainless steel trim kit

Installation accessories
GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories
DA 041 160
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 3 options, such as Power and Intensive:
  - Clean and dry dishes in 59 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- Flexible basket system with smooth running rails on all levels
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 42 dB
- Aqua stop

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use 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.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

3 options:
Intensive.
Power.
Holiday.

Features
Flexible basket system with smooth running rails on all levels.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 5 cm.
6 folding spines.
4 folding racks.
2 glass support bars.

Lower basket:
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

12 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

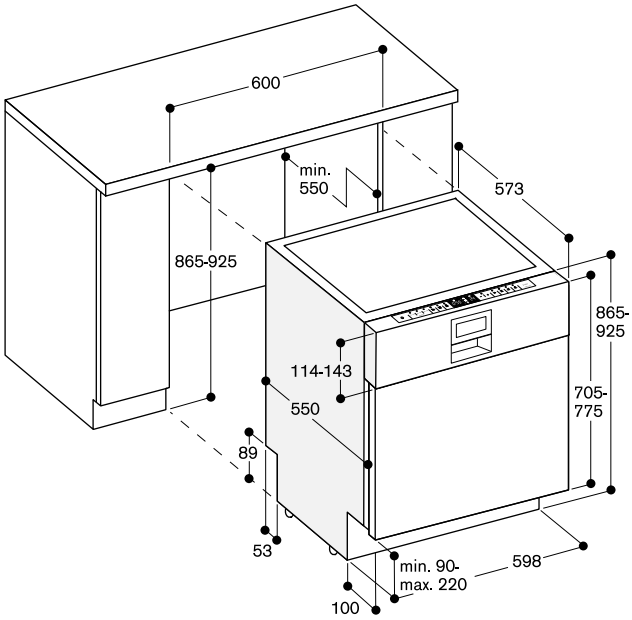
Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.9 kWh.
Noise level 42 dB (re 1 pW).

Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
Rear feet adjustable at front.
Door weight up to 8.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

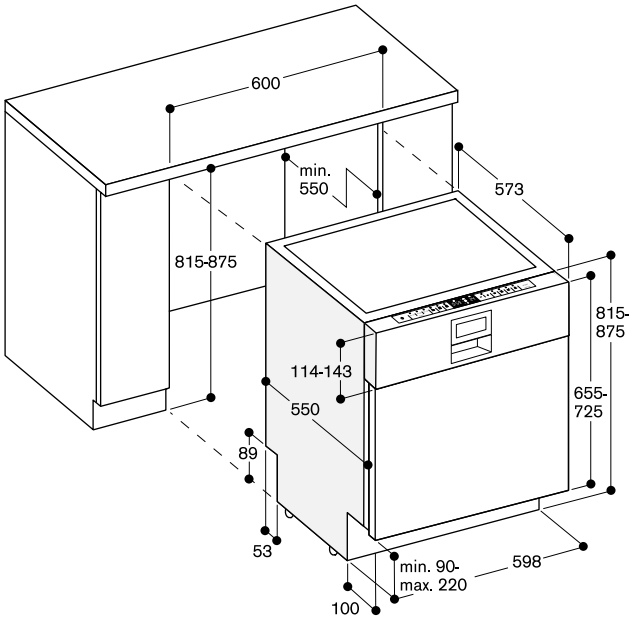
Please read additional planning notes on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

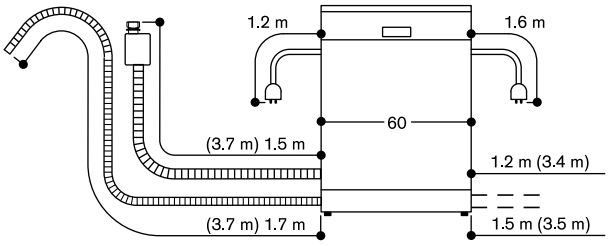
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



( ) values with extension kit

DF 251 161
Fully integrated
Height 86.5 cm

DF 250 161
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 diswashers

DA 231 010
Stainless steel-backed full glass door for 81.5 cm high dishwashers

DA 231 110
Stainless steel-backed full glass door for 86.5 cm dishwashers

GH 045 010
Handle bar with 2 mounts, stainless steel, Length 45 cm, drilling distance 427 mm

GZ 010 011
Extension for water inlet and outlet (2 m long)

Special accessories

DA 041 061
Cutlery drawer
3rd level above the upper basket.
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 3 options, such as Power and Intensive:
  - Clean and dry dishes in 59 minutes
  - Intensive cleaning in the lower basket while protecting glassware in the upper basket
- TFT display for intuitive handling of all functions
- Bright interior lighting
- Very quiet: 44 dB
- Aqua stop

Handling
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Information key with use 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.
Child lock.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

3 options:
Intensive.
Power.
Extra Dry.

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.

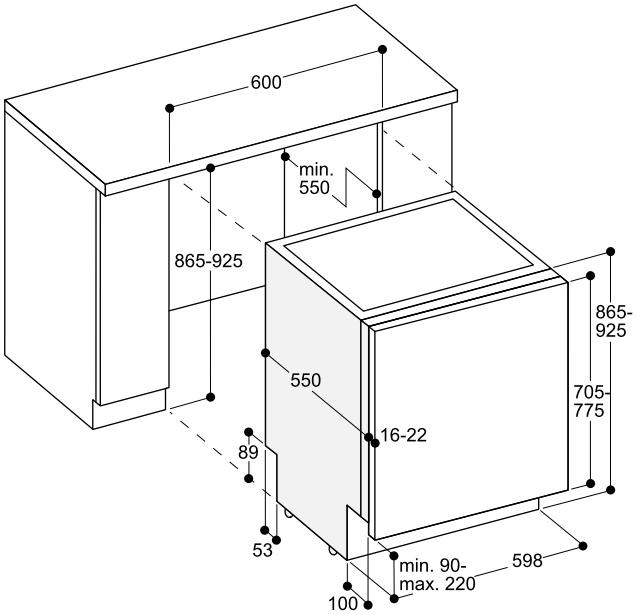
Consumption data
Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.92 kWh.
Noise level 44 dB (re 1 pW).

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.

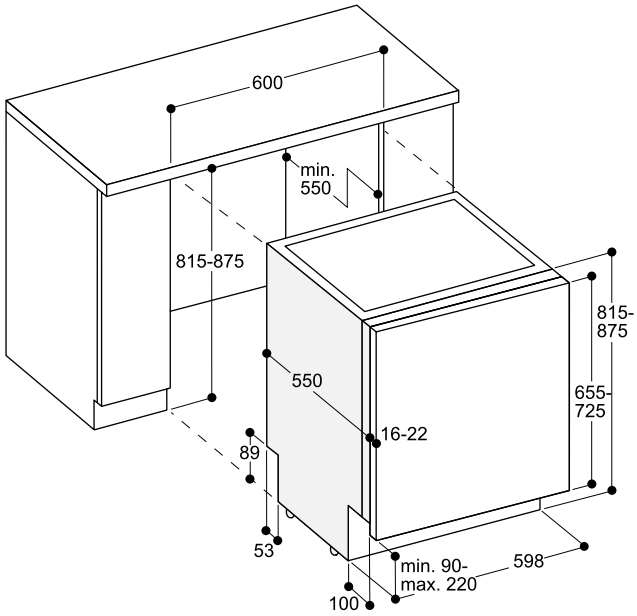
Please read additional planning notes on page 402 – 409.

Connection
Total connected load 2.4 kW.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

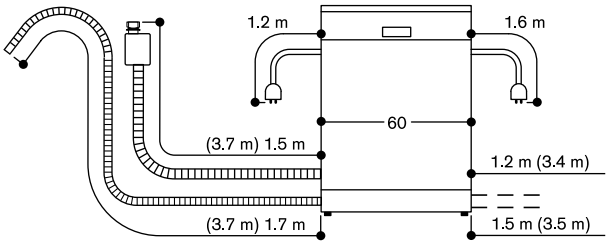
86.5 cm high dishwasher



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 diswashers
GH 035 010
Handle bar with 2 mounts, stainless steel, Length 35 cm, drilling distance 327 mm
GZ 010 011
Extension for water inlet and outlet (2 m long)

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

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.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Eco 50 °C.
Quick wash 45 °C (29 min.).
Pre-rinse.

2 options:
Intensive.
Power.

Features
Flexible basket system.
Cutlery drawer.

Upper basket:
Rackmatic with 3 levels, adjustable in height up to 5 cm.
3 folding spines.
1 folding rack.

Lower basket:
4 folding spines.
1 folding rack.
Glass support.
Cutlery basket.

Maximum dish sizes (upper/lower basket)
19/25, 16.5/27.5 or 14/31 cm respectively.

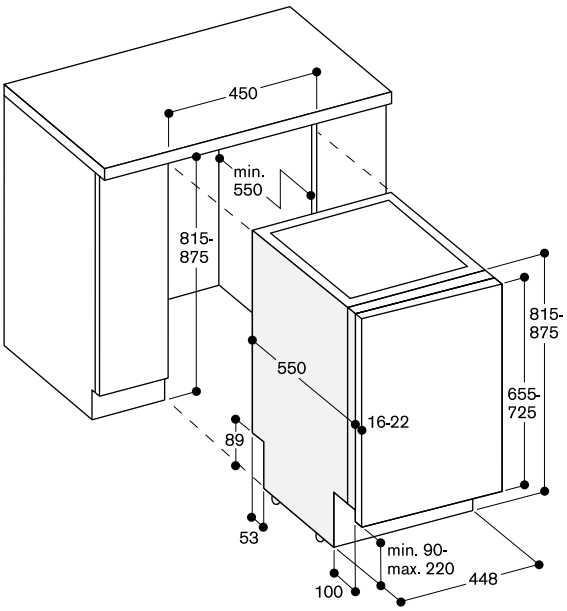
10 place setting capacity.

Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
From 9.5 l water.
From 0.66 kWh.
Noise level 44 dB (re 1 pW).

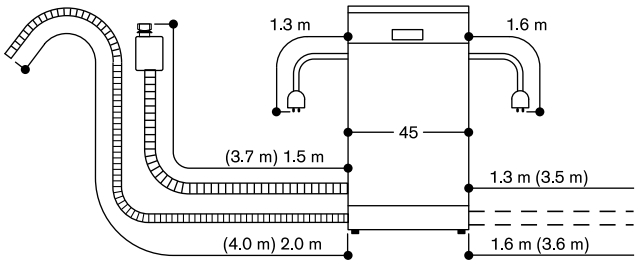
Planning notes
Height-adjustable feet.
Appliance plinth recess 100 mm (see drawing).
To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front).
The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 7.5 kg.
Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 402 – 409.

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.

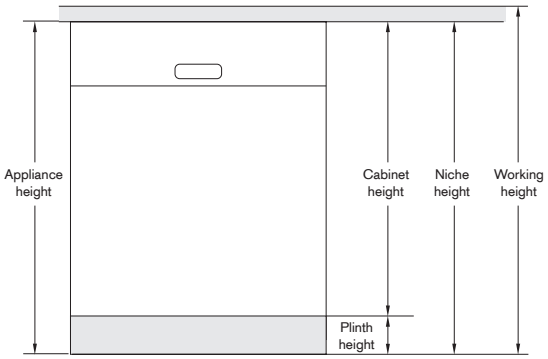
Front height 655–765 mm

Front height 705–815 mm

Niche height in mm →

← Plinth height in mm	815	825	835	845	855	865	875	885	895	905	915	925
<90	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
90	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S)	❻	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
100	❶	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
110	❶	❶	❶	❶ (S/D)	❶ (S)	❶ (S) ❻	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)
120	❶	❶	❶	❶	❶ (S/D)	❶ (S) ❻	❶ (S) ❻	❻	❻	❻ (S/D)	❻ (S)	❻ (S)
130	❶	❶	❶	❶	❶	❶ (S/D) ❻	❶ (S) ❻	❻	❻	❻	❻ (S/D)	❻ (S)
140	❶	❶	❶	❶	❶	❶ ❻	❶ (S/D) ❻	❻	❻	❻	❻	❻ (S/D)
150	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
160	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
170		❶	❶	❶	❶	❶	❶ ❻	❻	❻	❻	❻	❻
180			❶	❶	❶	❶	❶	❻	❻	❻	❻	❻
190				❶	❶	❶	❶		❻	❻	❻	❻
200					❶	❶	❶			❻	❻	❻
210						❶	❶				❻	❻
220							❶					❻

❶ = 81.5 cm high dishwasher DF 480/DF 260/DI 260/DF 250, (S) = special solution
❻ = 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.

Front height 670–720 mm

Front height 720–770 mm

Niche height in mm →

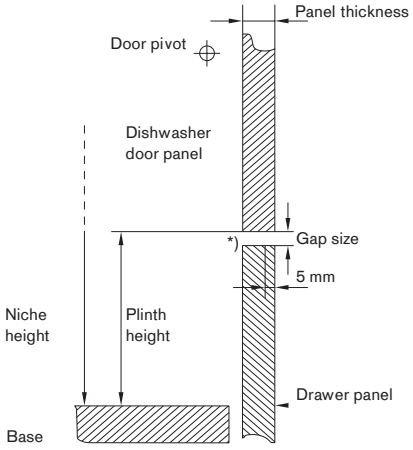
← Plinth height in mm	815	825	835	845	855	865	875	885	895	905	915	925
95	❶					❻						
105	❶	❶				❻	❻					
115	❶	❶	❶			❻	❻	❻				
125	❶	❶	❶	❶		❻	❻	❻	❻			
135	❶	❶	❶	❶	❶	❻	❻	❻	❻	❻		
145	❶	❶	❶	❶	❶	❶ ❻	❻	❻	❻	❻	❻	
155		❶	❶	❶	❶	❶	❶ ❻	❻	❻	❻	❻	❻
165			❶	❶	❶	❶	❶	❻	❻	❻	❻	❻
175				❶	❶	❶	❶		❻	❻	❻	❻
185					❶	❶	❶			❻	❻	❻
195						❶	❶				❻	❻
205							❶					❻
215												
225												

❶ = 81.5 cm high dishwasher DF 260 165 / DF 250 161, door panels DA 231 010
❻ = 86.5 cm high dishwasher DF 261 165 / DF 251 161, 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.

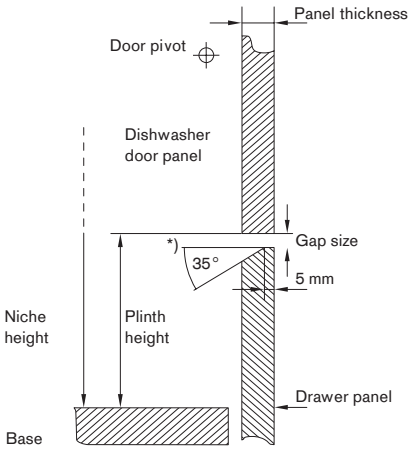


* The pivot area of the door should be at lea st 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
845	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
855	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
865	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
875	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
885	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
895	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
905	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
915	16						10.5	11	12	13
	19						12	12.5	13.5	15
	22						13.5	14.5	15.5	16.5
925	16							10.5	11	12
	19							12	12.5	13.5
	22							13.5	14.5	15.5

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at lea st 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
835	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
845	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
855	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
865	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
875	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
885	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
895	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
905	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
915	16						6.5	6.5	7	7.5
	19						7	7.5	8	8.5
	22						7.5	7.5	8	9
925	16							6.5	6.5	7
	19							7	7.5	8
	22							7.5	7.5	8

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

Front height 655–765 mm

Niche height in mm →

↓ Plinth height in mm	815	820	825	830	835	840	845	850	855	860
50	❶									
55	❶	❶								
60	❶	❶	❶							
65	❶	❶	❶	❶						
70	❶	❶	❶	❶	❶					
75	❶	❶	❶	❶	❶	❶				
80	❶	❶	❶	❶	❶	❶	❶			
85	❶	❶	❶	❶	❶	❶	❶	❶		
90	❶*	❶	❶	❶	❶	❶	❶	❶	❶	
95	❶*	❶*	❶	❶	❶	❶	❶	❶	❶	❶
100	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶	❶
105	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶
110	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶
115	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶
120	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶
125	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶
130	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶
135	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
140	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
145	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
150	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
155	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
160	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
165		❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
170			❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
175				❶*	❶*	❶*	❶*	❶*	❶*	❶*
180					❶*	❶*	❶*	❶*	❶*	❶*
185						❶*	❶*	❶*	❶*	❶*
190							❶*	❶*	❶*	❶*
195								❶*	❶*	❶*
200									❶*	❶*
205										❶*
210										
215										
220										

❶ = 81.5 cm high dishwasher with flexible hinge DF 480 163F / DF 260 166F
❻ = 86.5 cm high dishwasher with flexible hinge DF 481 163F / DF 261 166F
* Also possible with dishwashers without flexible hinge.

Front height 705–815 mm

865	870	875	880	885	890	895	900	905	910	915	920	925
6												
6	6											
6	6	6										
6	6	6	6									
6	6	6	6	6								
6	6	6	6	6	6							
6	6	6	6	6	6	6						
6	6	6	6	6	6	6	6					
6*	6	6	6	6	6	6	6	6				
6*	6*	6	6	6	6	6	6	6	6			
1/6*	6*	6*	6	6	6	6	6	6	6	6		
1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6	
1/6*	1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6	6	6
1*/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6	6
1*/6*	1*/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*/6*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*/6*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*		6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*			6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*				6*	6*	6*	6*	6*	6*	6*
1*	1*	1*					6*	6*	6*	6*	6*	6*
1*	1*	1*						6*	6*	6*	6*	6*
1*	1*	1*							6*	6*	6*	6*
1*	1*	1*								6*	6*	6*
	1*	1*									6*	6*
		1*										6*

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **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.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	**55**	**60**	**65**	**70**	**75**	**80**	**85**	**90**
815	**16**	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
820	**16**		3	3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
825	**16**			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
830	**16**				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
835	**16**					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
840	**16**						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
845	**16**							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
850	**16**								3	3
	19								3	3
	22								3.5	3.5
855	**16**									3
	19									3
	22									3.5
860	**16**									
	19									
	22									
865	**16**	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
870	**16**		3	3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
875	**16**			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
880	**16**				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
885	**16**					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
890	**16**						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
895	**16**							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
900	**16**								3	3
	19								3	3
	22								3.5	3.5
905	**16**									3
	19									3
	22									3.5
910	**16**									
	19									
	22									
915	**16**									
	19									
	22									
920	**16**									
	19									
	22									
925	**16**									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8			
4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11		
3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6	
3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8	
4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6
3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8
4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11
3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4
3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5
3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5
3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4
3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5
3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4
3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4.5	4.5	4.5	5	5	8				
4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11		
3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6
3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8
4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11
3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4
3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5
3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5
3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4
3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5
3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4
3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5
	3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5
	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5
	3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5
		3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5
		3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5
		3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5
			3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5
			3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4
			3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **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.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	55	60	65	70	75	80	85	90
815	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
820	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
825	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
830	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
835	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
840	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
845	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
850	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
855	16									2.5
	19									2.5
	22									2.5
860	16									
	19									
	22									
865	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
870	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
875	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
880	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
885	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
890	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
895	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
900	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
905	16									2.5
	19									2.5
	22									2.5
910	16									
	19									
	22									
915	16									
	19									
	22									
920	16									
	19									
	22									
925	16									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
3	3	3	3	3	3	3	3	3.5	3.5	5	11				
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
3	3	3	3	3	3	3	3	3.5	3.5	5	11				
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3

Accessories and special accessories for dishwashers

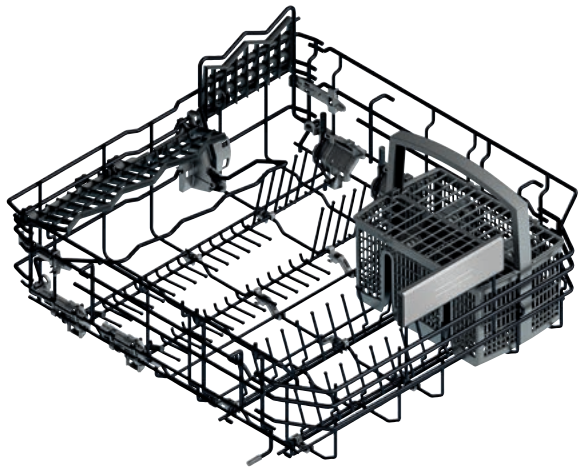
Flexible basket system
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
For more flexibility and easier handling when loading and unloading the dishwasher.

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

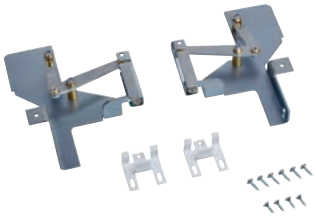
8 folding spines.
2 folding racks.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



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: 2.2 x 2.0.
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: 2.2 x 2.0.
Height 67.2 cm.

DA 021 000
Hinge for all fully integrated diswashers
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: 5.5 x 20.2 x 4.1.

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: 49 x 23 x 26.

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

Dishwasher

Appliance type		Dishwasher	Dishwasher	Dishwasher
Model		Fully integrated	Fully integrated	Fully integrated
Panel colour				
Appliance height 81.5 cm		DF 480 162		DF 260 165
Appliance height 86.5 cm		DF 481 162		DF 261 165
Appliance height 81.5 cm with flexible hinge			DF 480 163F	
Appliance height 86.5 cm with flexible hinge			DF 481 163F	
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 level[5]				
Energy efficiency class		A+++	A+++	A++
Drying efficiency class		A	A	A
Test programmme		Eco 50°C	Eco 50°C	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 + 5	8 + 5	6 + 3
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	
		Eco 50°C	Eco 50°C	Eco 50°C
		Night programme	Night programme	
		Quick wash 45°C	Quick wash 45°C	Quick wash 45°C
		Pre-rinse	Pre-rinse	Pre-rinse
Options		Intensive	Intensive	Intensive
		Power (57 min.)	Power (57 min.)	Power (59 min.)
		Half Load	Half Load	
		Hygiene	Hygiene	
		Extra Dry	Extra Dry	
				Holiday
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
Digital services (Home Connect) wireless via WiFi. [8]		•	•	•
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		•	•	•
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] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Dishwasher	Dishwasher	Dishwasher	Dishwasher
Fully integrated	Integrated	Fully integrated	Fully integrated
	Stainless steel		
	DI 260 112	DF 250 161	DF 250 141
	DI 261 112	DF 251 161	
DF 260 166F			
DF 261 166F			
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
Eco 50 °C	Eco 50 °C	Eco 50 °C	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 + 3	6 + 3	6 + 3	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
Eco 50 °C	Eco 50 °C	Eco 50 °C	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.)
		Extra Dry	
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 260 163
Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm

Special accessories
WA 200 001
Aquastop extension for cold water inlet

Washing machine
WM 260

- Intelligent dosage system iDos for automatic in-flow control of liquid detergent and softener
- 9 kg drum with interior lighting
- Large porthole with 180° door opening angle
- Innovative BLDC motor technology for more performance, higher durability as well as less energy consumption and noise
- Stain Automatic for stain specific programme cycles
- Combines perfectly with WT 260 101
- Energy efficiency class A+++

Handling
Electronic control.
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Loading indicator with dosage recommendation.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features
Aqua sensor.
Aqua stop.
Flow-through sensor.
Anti-stain automatic.
Continous automatic load adjustment.
Foam detection system.
Spin speed selection from 400 to 1600 rpm.
Top-up function.
Automatic stabilisation.
Anti-crease.
Child lock.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

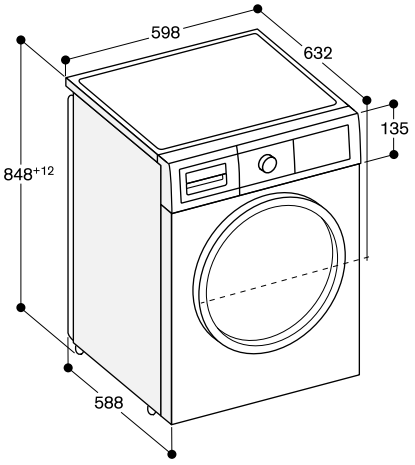
Programmes
Cottons.
Eco Cottons.
Easy Care.
Quick/Mix.
Delicates/Silk.
Wool.
Shirts/Blouses.
Super 15/30.
Hygiene.
Sports.
Jeans.
Automatic Soft.
Automatic Intensive.
Additional Programmes: Downs, Curtains, Spinning, Rinse Plus, Drum Clean, Drain.
Options: Eco Perfect, Speed Perfect, Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic.

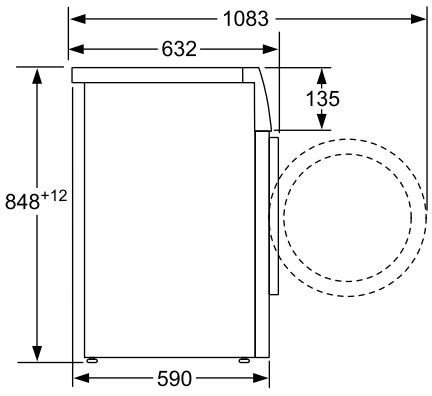
Features
Powder detergent drawer with automatic cleaning mode after every wash cycle.
2 iDos tanks with 1.3 and 0.5 l capacity for liquid detergent or softener.
Stainless steel drum with wave structure.
Drum interior lighting.
Volume capacity from 1 to 9 kg.

Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.
Water consumption 11220 l/year.
Energy consumption 152 kWh/year.

Planning notes
Left-hinged.
Height-adjustable feet.
Height for slide-under installation: 85 cm.
Stackable under the tumble dryer WT 260 101 in combination with special accessory.

Connection
Total connected load 2.3 kW.
Connection cable 2.10 m with plug.
Water connection with 3/4 " screw joint.





measurements in mm

WT 260 101
Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm

Included in the price
1 basket for woollens

Special accessories
WA 032 001
Connection kit with extendable shelf

Tumble dryer with heat pump
WT 260

- Combines perfectly with WM 260 163
- Large drum with interior lighting
- Large porthole with 180° door opening angle
- Self-cleaning heat exchanger, highest comfort and constantly low consumption
- Heat pump technology
- Energy efficiency class A+++

Handling
Electronic control.
Illuminated rotary knob with integrated On-Off switch.
Touch key operation.
TFT display with clear text and symbols.
Programme sequence and remaining time display.
Time delay up to 24 hours.
Multiple signal tones.

Technical Features
Moisture and time controlled programmes.
Heat pump technology.
Self-cleaning heat exchanger.
Anti-crease cycle at programme end.
Child lock.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 420.

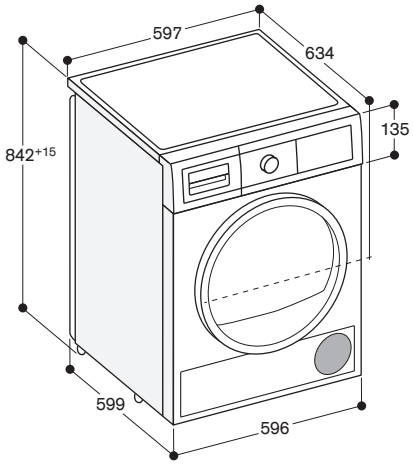
Programmes
Cottons.
Easy Care.
Mix.
Delicates.
Wool in Basket.
Cold.
Warm.
Hygiene.
Super 40.
Towels.
Sports.
Downs.
Duvets.
Shirts/Blouses.
Options: Easy Iron, Drying Target, Drying Target Adjustment, Spin Speed, Gentle Dry.

Features
Stainless steel drum with honeycomb structure.
Dry wool without shrinking or matting thanks to the included basket for woollens.
Volume capacity from 1 to 8 kg.
Drum interior lighting.

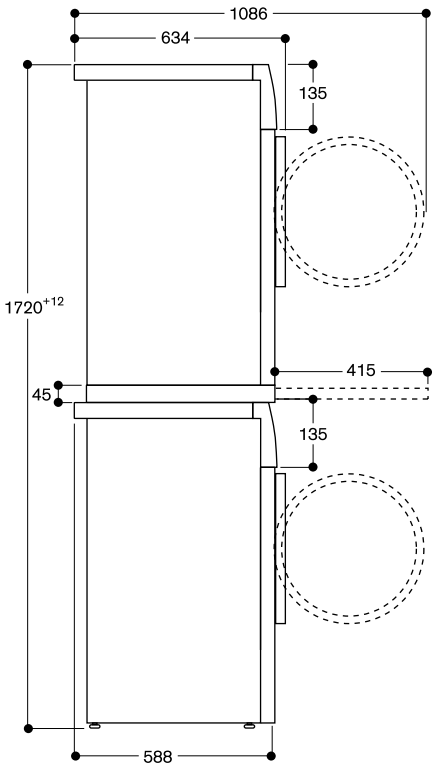
Consumption data
Energy efficiency class A+++ at a range of energy efficiency classes from A+++ to D.

Planning notes
Right-hinged, reversible.
Height-adjustable feet.
Height for slide-under installation: 84.2 cm.
Stackable over the washing machine WM 260 163 in combination with special accessory.

Connection
Total connected load 1.0 kW.
Connection cable 1.45 m with plug.



Side view of WT 260 above WM 260 with connection kit WA 032 001



Washing machine

Appliance type		Washing machine
		WM 260 163
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)	850
Door hinge porthole / Door opening angle		Left / 180°
Capacity	(kg)	9
Consumption data / noise level		
Energy efficiency class		A+++
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
		Eco Cottons
		Easy Care
		Quick/Mix
		Delicates/Silk
		Wool
		Shirts/Blouses
		Super 15/30
		Hygiene
		Sports
		Jeans
		Automatic Soft
		Automatic Intensive
Additional programmes		Downs, Curtains, Spinning, Rinse Plus, Drum Clean, Drain
Options		Eco Perfect
		iDos 1
		iDos 2
		Speed Perfect
		Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic
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		• / •
Aqua stop		•
Anti-crease system		•
Child lock		•
Number of tanks for iDos system		2
Self-cleaning detergent drawer		•
Large drum with varioSoft drum system		•
Interior lighting		•
Digital services (Home Connect) wireless via WiFi.[2]		•
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.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Tumble dryer

Appliance type		Tumble dryer
		WT 260 101
Panel colour		White
Diemension / 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		Right, reversible
Door opening angle	(°)	180
Capacity	(kg)	8
Consumption data / noise level		
Energy efficiency class		A+++
Total annual energy consumption (160 cycles)[1]	(kWh)	176
Test programme		Cottons cupboard dry
Noise level	(dB)	62
Programmes		
Programmes		Cottons
		Easy Care
		Mix
		Delicates
		Wool in Basket
		Cold
		Warm
		Hygiene
		Super 40
		Towles
		Sports
		Downs
		Duvets
		Shirts/Blouses
Options		Memory 1 and 2
		Easy Iron, Drying Target, Drying Traget Adjustment, Spin Speed, 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		•
Digital services (Home Connect) wireless via WiFi.[2]		•
Connection		
Total connected load	(kW)	1.0
Length of connection cable	(cm)	145
Maximum drainage height	(cm)	100

• Standard.

[1] Effective consumption depending on type of use of appliance.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Home Connect | The accessories

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The extraordinary, becomes connected.

Gaggenau and Home Connect*

The difference is **Gaggenau.**

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

- Connect:
  Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access:
  Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration:
  Compatible with different home management system.

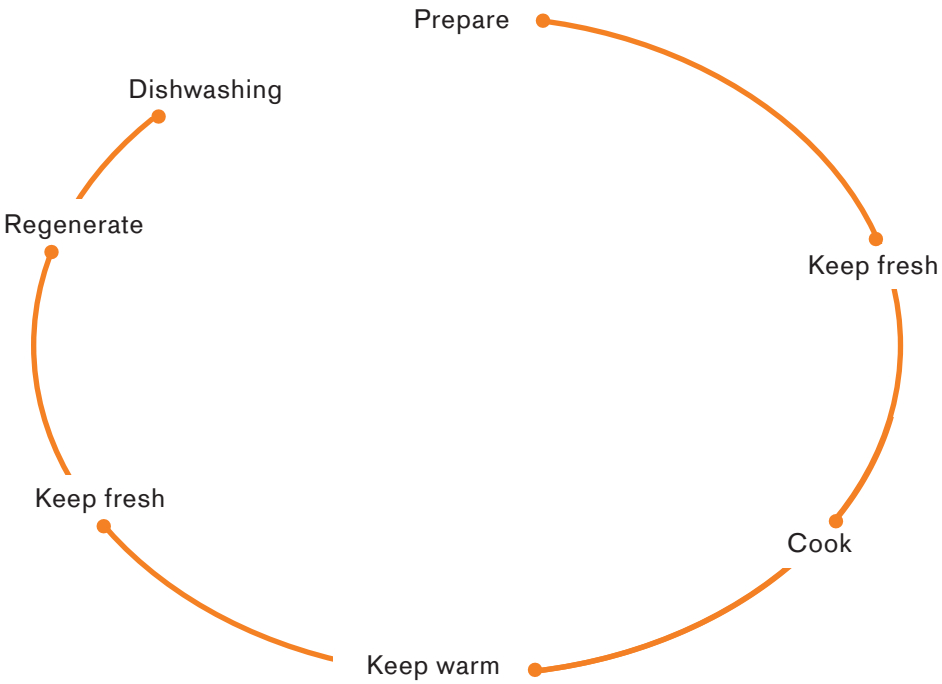
This is just the start, explore the possibilities at home-connect.com.

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

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh with appliances of the Vario cooling 200 series.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert
GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are available both in hygienic stainless steel design as well as with non-stick coating. Both are dishwasher-safe. The non-stick coating of the Gastronorm inserts prevent adherence of food and are therefore particularly easy to clean. For cooking several meals simultaneously, the cooking inserts for Combi-steam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format.

GN 114 130
Gastronorm insert,
stainless steel, GN 1/3,
unperforated, 40 mm deep, 1.5 l

GN 114 230
Gastronorm insert,
stainless steel, GN 2/3,
unperforated, 40 mm deep, 3 l

GN 124 130
Gastronorm insert,
stainless steel, GN 1/3,
perforated, 40 mm deep, 1.5 l

GN 124 230
Gastronorm insert,
stainless steel, GN 2/3,
perforated, 40 mm deep, 3 l

GN 144 130
Gastronorm insert,
non-stick, GN 1/3,
unperforated, 40 mm deep, 1.5 l

GN 144 230
Gastronorm insert,
non-stick, GN 2/3,
unperforated, 40 mm deep, 3 l

GN 154 130
Gastronorm insert,
non-stick, GN 1/3,
perforated, 40 mm deep, 1.5 l

GN 154 230
Gastronorm insert,
non-stick, GN 2/3,
perforated, 40 mm deep, 3 l

Gastronorm lid
GN 410

The Gastronorm lid may be used to seal the Gastronorm inserts in format GN 1/3 and 2/3. Together they are optimal for storing and keeping fresh of food and dishes in the vario cooling 200 series appliances.

GN 410 130
Gastronorm lid,
stainless steel, GN 1/3,
for stainless steel gastronorm inserts

GN 410 230
Gastronorm lid,
stainless steel, GN 2/3,
for stainless steel gastronorm inserts

Gastronorm roaster
GN 340

Gastronorm roaster GN 2/3, height 165 mm. Non-stick coating. For roasting in the oven with the roasting function. The top and bottom parts can be used as separate ovenproof dishes (65 mm/100 mm deep). Use in ovens with pull-out system BA 018/BA 016 and heating element (order separately). Also to be used with combi-steam and steam ovens: slide directly into the appliance's side racks.

GN 340 230
Gastronorm roaster,
cast aluminium,
GN 2/3, height 165 mm

Teppan Yaki plate
GN 232

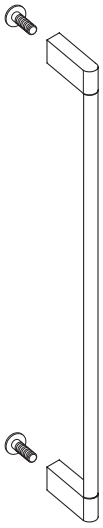
GN 232 110
Teppan Yaki plate made of multi ply material,
GN 1/1
For full surface induction cooktop
CX 492/482

GN 232 230
Teppan Yaki plate made of multi ply material,
GN 2/3
For full surface induction cooktop
CX 492/482

Furniture handles

For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts



GH 017 010
Handle bar, stainless steel,
match to BSP/BMP, Length 17.3 cm,
drilling distance 150 mm.

GH 020 010
Handle bar, stainless steel,
Length 20 cm,
drilling distance 177 mm.

GH 025 010
Handle bar, stainless steel,
Length 25 cm,
drilling distance 227 mm.

GH 030 010
Handle bar, stainless steel,
Length 30 cm,
drilling distance 277 mm.

GH 031 010
Handle bar, stainless steel,
match to BOP, Length 30.5 cm,
drilling distance 282 mm.

GH 035 010
Handle bar, stainless steel,
Length 35 cm,
drilling distance 327 mm.

GH 040 010
Handle bar, stainless steel,
Length 40 cm,
drilling distance 377 mm.

GH 045 010
Handle bar, stainless steel,
Length 45 cm,
drilling distance 427 mm.

GH 050 010
Handle bar, stainless steel,
Length 50 cm,
drilling distance 477 mm.

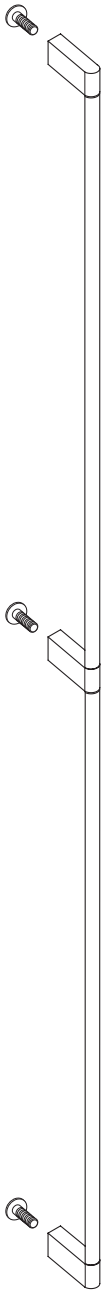
GH 060 010
Handle bar, stainless steel,
Length 60 cm,
drilling distance 577 mm.

GH 070 010
Handle bar, stainless steel,
Length 70 cm,
drilling distance 677 mm.

GH 080 010
Handle bar, stainless steel,
Length 80 cm,
drilling distance 777 mm.

GH 090 010
Handle bar, stainless steel,
Length 90 cm,
drilling distance 877 mm.

Handle bar with 3 mounts



GH 110 010
Handle bar, stainless steel,
Length 110 cm,
Drilling distance 538.5 mm each.

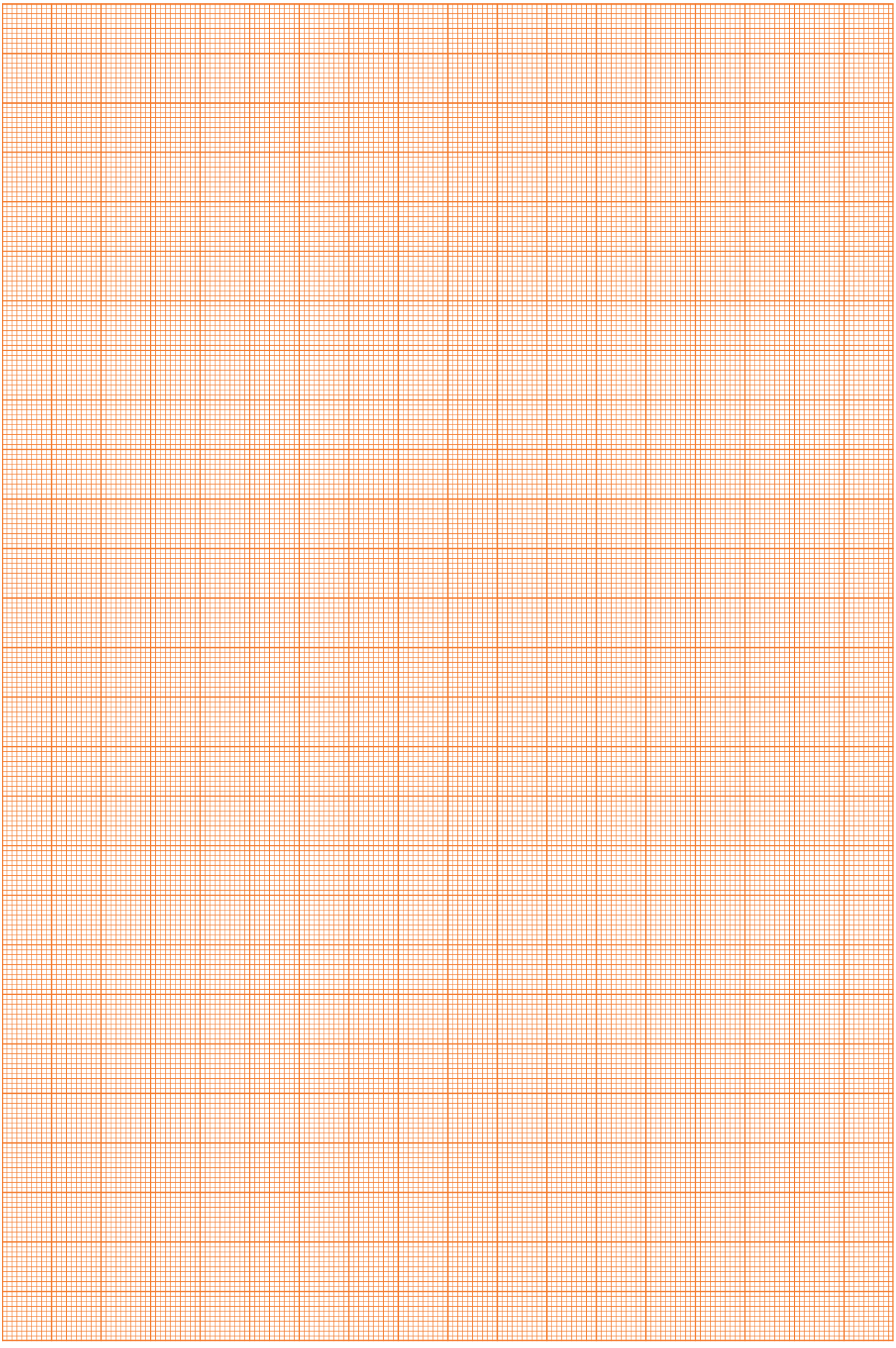
GH 120 010
Handle bar, stainless steel,
Length 120 cm,
Drilling distance 588.5 mm each.

GH 140 010
Handle bar, stainless steel,
Length 140 cm,
Drilling distance 688.5 mm each.

GH 160 010
Handle bar, stainless steel,
Length 160 cm,
Drilling distance 788.5 mm each.

GH 180 010
Handle bar, stainless steel,
Length 180 cm,
Drilling distance 888.5 mm each.

GH 200 010
Handle bar, stainless steel,
Length 200 cm,
Drilling distance 988.5 mm each.



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

www.gaggenau.com BSH Hausgeräte GmbH, P.O. Box 830101, 81701 Munich, Germany

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