

The models and dimensions

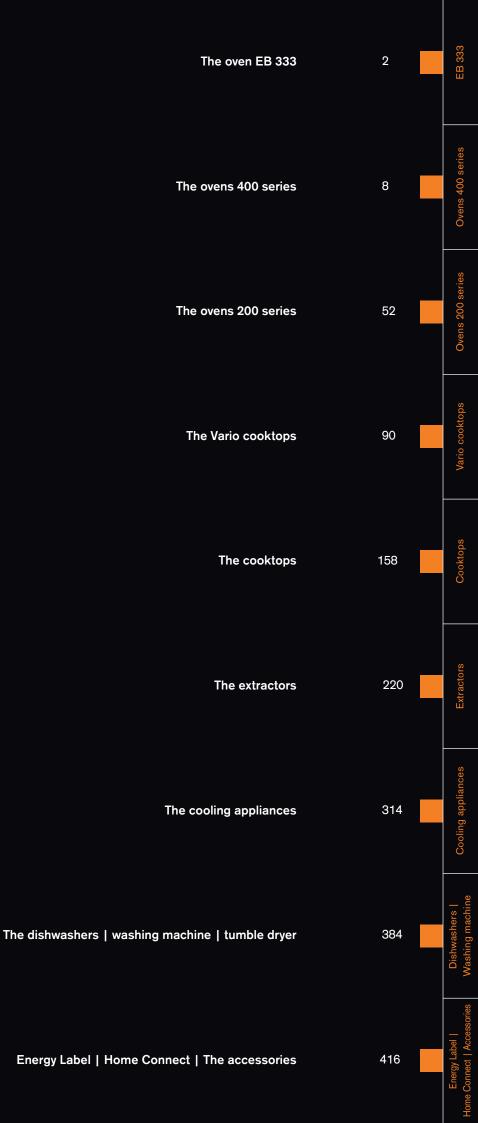
The definitive guide to the definitive kitchen

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

EB 333
Accessories special accessories EB 333
Technical specifications EB 333

es Ovens

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6



EB 333 111

Stainless steel Width 90 cm

Α

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 33

- 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 (certified by Star-K). 60 W halogen light on the top. 2x10 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 418.

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

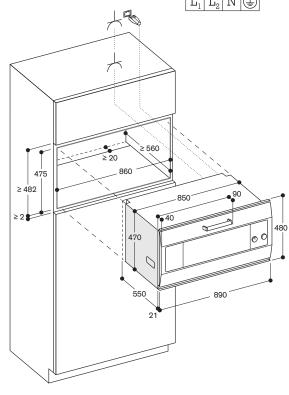
of the housing. The mains socket needs to be planned outside the built-in niche.

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.





A Socket

measurements in mm

5

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.



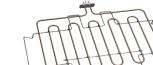




BA 038 105

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

Heating element for baking stone and



BA 058 133

BA 058 115

Gastronorm roaster

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.







333 B







Black rotary knobs for (oven		Oven	
	BA 090 100	Stainless steel knobs with black coating	0	
Baking tray, enamelled				
	BA 028 115	30 mm deep	•/0	
Pull-out rack				
	BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	0	
Baking stone				
	BA 058 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	0	
Gastronorm roaster, ca	Gastronorm roaster, cast aluminium			
	GN 340 230	GN 2/3, height 165 mm, non-stick	0	
		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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 419)		
Wire rack, chromium-pla				
	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	0	
Pizza paddle				
	BS 020 002	Set of 2	0	

• Standard.

Special accessory.

EB 333 111 7



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		79
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014	(kg)	79
Net volume	(I)	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
		0.86
Energy consumption with eco hot air	(kWh)	
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		-
	No.of languages)	44
Individual recipes		50
Individual recipes Door opening angle	No.of languages) (°)	
Individual recipes Door opening angle		50
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Individual recipes Door opening angle Features Electronic temperature control		50 90
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Individual recipes Door opening angle 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 Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off Cooled housing with temperature protection Cleaning Pyrolytic system Gaggenau enamel	(°) (W) (W) (No.)	50 90 90 • • • • • • • • • • • • • • • •
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Individual recipes Door opening angle 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 Halogen light on the top Halogen light on the top Halogen sciences (Home Connect) either via LAN or wireless via WiFi. ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off Cooled housing with temperature protection Cleaning Pyrolytic system Gaggenau enamel	(°) (W) (W) (No.)	50 90 90 • • • • • • • • • • • • • • • •
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• Standard. - Not available.

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

^a The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.



The ovens 400 series

Checklist for appliance combinations 400 series
Planning notes for ovens and oven combinations
Ovens 400 series
Combi-steam ovens 400 series
Combi-microwave ovens 400 series
Fully automatic espresso machine 400 series
Vacuuming drawers 400 series
Warming drawers 400 series
Accessories special accessories 400 series
Technical specifications 400 series

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-steelbacked 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 stainlesssteel-backed full glass door can be obtained as a special accessory.

Horizontal combinations

When planning and ordering please note that

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



BS 484/BM 484 • BO 480 • WS 482

Horizontal combination, 76 cm / 30" wide appliances



Vertical combination, 60 cm wide appliances



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

• BO 470/BO 450/BO 420

DF



BO 470/BO 450/BO 420 • WS 462

BS 470/BS 450/BM 450

DF



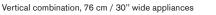
- BS 454/BS 474/BM 454 BM 450
- DV 461/WS 461



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



• CM 450 DF





BX 480 • WS 482

Combination of 4, 76 cm / 30" wide appliances

BS 485/BM 485

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• BO 480

BO 481



BS 484/BM 484

EB 333

Ovens 400 series



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



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



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



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



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



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

Combination of 4 with warming drawer, 60 cm wide appliances



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



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

• CM 450 • DV 461/WS 461



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

Checklist for appliance combinations 400 series

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









• BO 470/BO 420 • DF



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

BS 470/BM 450

DF



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

DV 461/VVS 461



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



■ CM 450 ■ DF

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BO 471/BO 421

• BO 470/BO 420

9 3



BO 471/BO 421



BS 470/BM 450 DV 461/WS 461



BO 471/BO 421



• CM 450 • WS 461/DV 461





DV 461/WS 461

• WS 461/DV 461



BS 471/BM 451 DV 461/WS 461

3



• WS 461/DV 461



2 1





• WS 461/DV 461

• WS 461/DV 461

BS 470/BM 450 DV 461/WS 461

0 0

BO 471/BO 421



• 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









Ovens 400 series

Home



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

General notes

Installation behind kitchen furniture doors

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

Combination of ovens and

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

Installation side by side

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

Necessary air cross section at the door edges

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

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

The area above the appliances BS:

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

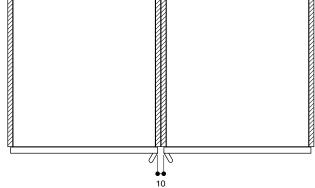
Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.

The area below the appliances DV/WS:

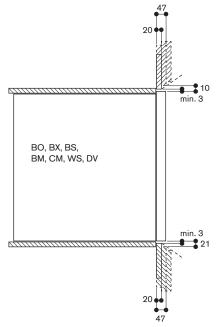
It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen furniture door is greater than 20 mm in front of the furniture cavity.



When installed next to each other



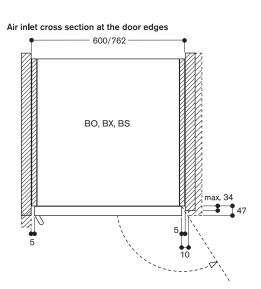
Cross section of the top/bottom door edge gaps



At the sides

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

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





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.

Cleaning

Pyrolytic system. Gaggenau enamel.

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
- 2x110 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 (certified by Star-K). 60W halogen light on the top. 10W 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.

Heated catalyser to clean the oven air.

Planning notes

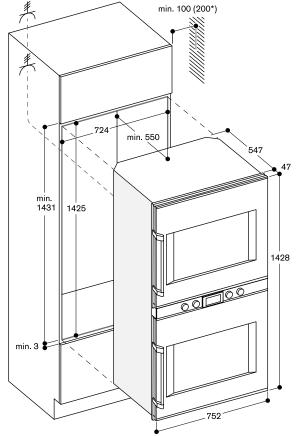
Door hinge not reversible. The facade of the appliance extends 47 mm from the furniture cavity. Consider the overhang when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 550 mm installation depth, the connection 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.

L	Ν			
${\rm L}_{\rm l}$	L_2	L_3	Ν	



* 200 mm in conjunction with BA 018

17



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

baking tray, enamelled pyrolysis-safe 1

- rotisserie spit
- 1 wire rack
- grill tray with wire rack 1
- 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 / door opening via voice assistant possible
- Pyrolytic system
- 17 heating methods with core temperature probe, rotisserie spit and baking stone function
- Automatic programmes
- Panel-free appliance with surface
- Electronic temperature control from
- 30 °C to 300 °C

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. Defrostina. Keeping warm.

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

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. time end, timer, stopwatch, long-term timer (certified by Star-K). 60W halogen light on the top. 2x10W 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:

Please read additional information on Home Connect on page 419.

- Core temperature probe with estimation of cooking time
- TFT touch display
- control module
- Net volume 110 litres

Heating methods

Handling

Automatic door opening. 180° angle.

Features

Timer functions: cooking time, cooking

home-connect.com.

* 200 mm in conjunction with BA 018

47 mm from the furniture cavity. Consider the overhang when planning to open drawers next to the appliance.

Safety

Child lock.

protection.

Cleaning

Safety shut-off.

Pyrolytic system.

Planning notes

Door hinge not reversible.

Gaggenau enamel.

Thermally insulated door with quadruple glazing.

Cooled housing with temperature

Heated catalyser to clean the oven air.

The facade of the appliance extends

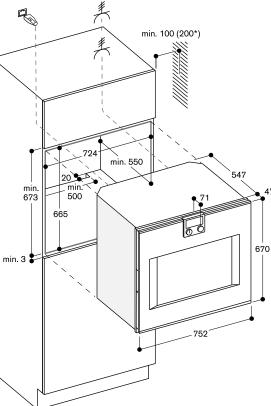
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 550 mm installation depth, the connection cable needs to follow the slanted edge on the lower right hand corner of the housing. The mains socket needs to be planned outside the built-in niche. The LAN port can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





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



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 046 117

Glass tray 24 mm deep.

BA 056 115

Heating element for baking stone and

Gastronorm roaster. BA 056 133

Baking stone.

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

Not in combination with pull-out system. BS 020 002

Pizza paddle, set of 2.

GN 340 230

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

Oven 400 series BO 470/BO 471

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

Heating methods

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

Handling

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

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Rotisserie spit. Baking stone socket. Actual temperature display. Rapid heating. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). 60 W halogen light on the top. 2x10 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 419.

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

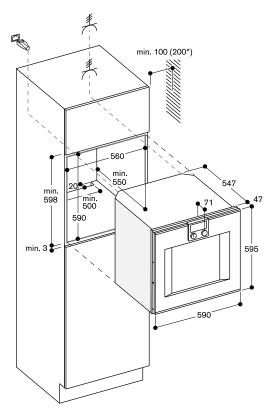
Door hinge not reversible. The facade of the appliance extends 47 mm from the furniture cavity. Consider the overhang when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 550 mm installation depth, the connection 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



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

- 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 046 117 Glass trav

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 / door opening via voice assistant possible
- 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

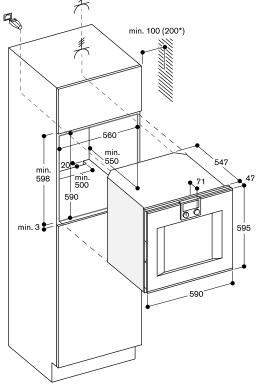
Hot air. Eco hot air. Top + bottom heat. Top heat. Bottom heat. Hot air + bottom heat. Full surface grill + circulated air. Full surface grill. Compact grill. Baking stone function. Roaster function. Dough proofing. Defrosting.

Personalisation of automatic programmes.

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 (certified by Star-K). 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

cable connection LAN (recommended) The use of the Home Connect Connect services, which are not available in every country. For further

Please read additional information on



* 200 mm in conjunction with BA 016

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

services (Home Connect) either via

or wireless via WiFi functionality depends on the Home information please check: home-connect.com.

Home Connect on page 419.

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.





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

baking tray, enamelled pyrolysis-safe
 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 046 117

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 / door opening via voice assistant possible
- 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 (certified by Star-K). 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 419.

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.

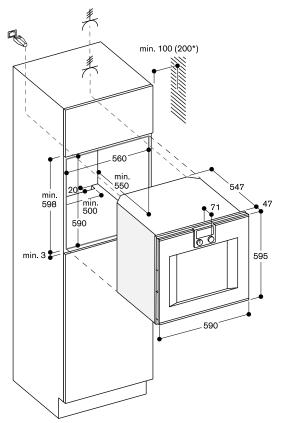
Please read the installation details regarding oven combination on page 14 – 15.

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 484 112

Stainless steel-backed full glass door Width 76 cm

Left-hinged

BS 485 112 Stainless steel-backed full glass door Width 76 cm



Included in the price

- cooking container, stainless steel, perforated
- cooking container, stainless steel. unperforated
- 1 wire rack
- plug-in core temperature probe
- 1 outlet hose (3 m long)
- water inlet hose (3 m long) 1
- 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

BA 010 301 Triple telscopic pull-out rack

For combi-steam oven. BA 020 360 Cooking container, stainless steel,

unperforated, 40 mm deep, 51. BA 020 370

Cooking container, stainless steel. perforated, 40 mm deep, 5 l.

BA 020 380 Cooking container, non-stick,

unperforated, 40 mm deep, 51. BA 020 390

Cooking container, non-stick, perforated, 40 mm deep, 51.

BA 046 117 Glass trav

24 mm deep CL S10 040

Cleaning cartridges, set of 4 For combi-steam ovens.

GN 010 330 Adapter for gastronorm insert and roaster.

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, 31. GN 124 130

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

Combi-steam oven 400 series BS 484/BS 485

- Handleless door / automatic door opening / door opening via voice assistant possible
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic Large cavity
- 2 LED light sources
- External steam generation _
- Steaming without pressure
- 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

- directions for ideal heat distribution
- TFT touch display - Panel-free appliance with surface
- control module Electronic temperature control from
- 30 °C bis 230 °C - Net volume 50 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. Dough proofing. 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). Personalisation of automatic programmes. Information key with use indicators. Side-opening door opens up to 180° angle.

Features

Full surface grill 2 kW behind glass ceramic. Steam removal. Misting. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. Capacity display for filter cartridge (if connected to GF111100 descaling system). 2 x LED light on the side. Hygienic stainless steel cooking interior. 3 trav levels.

GN 124 230

Gastronorm insert, stainless steel, GN 2/3 Perforated, 40 mm deep, 31.

GN 340 230

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

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 419.

Safety

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

Cleaning

Cleaning programme, fully automatic. Descaling programme for the steam generator. Drying programme.

Automatic drying of the cavity at the end of the cooking process. 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 GF111100 (3) may be installed when connecting the appliance if the water hardness exceeds 7° dH.

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

Special accessories (order as spare parts):

Part No. 17002490 Descaling tablets

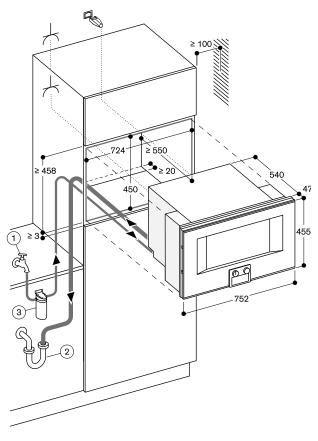
Please read the installation details regarding oven combination on page 14 - 15.

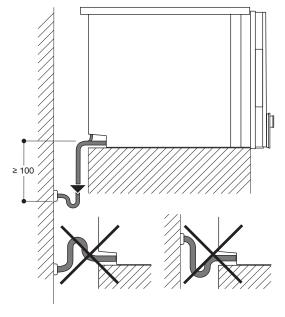
Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Total connected load 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable. Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable. Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).



Automatic programmes Core temperature probe with estimation of cooking time Hot air fan rotates in both





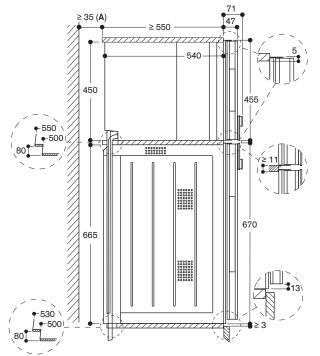
measurements in mm

View from rear



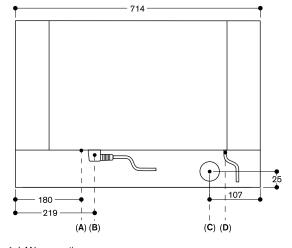
measurements in mm

Side view of BS 484/485 above BO



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

measurements in mm



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

measurements in mm



Right-hinged

BS 470 112

Stainless steel-backed full glass door Width 60 cm

BS 470 102

Full glass door in Gaggenau Anthracite Width 60 cm

Left-hinged

BS 471 112 Stainless steel-backed full glass door

Width 60 cm

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

Controls at the bottom

Right-hinged

BS 474 112 Stainless steel-backed full glass door Width 60 cm BS 474 102 Full glass door in Gaggenau Anthracite

Width 60 cm

Left-hinged

BS 475 112 Stainless steel-backed full glass door Width 60 cm

BS 475 102

Full glass door in Gaggenau Anthracite Width 60 cm



Included in the price

- cooking container, stainless steel. perforated
- cooking container, stainless steel, unperforated
- wire rack
- plug-in core temperature probe 1 1
- outlet hose (3 m long) 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

BA 010 301 Triple telscopic pull-out rack For combi-steam oven. BA 020 360

Cooking container, stainless steel, unperforated, 40 mm deep, 51. BA 020 370

Cooking container, stainless steel,

perforated, 40mm deep, 51. BA 020 380 Cooking container, non-stick.

unperforated, 40 mm deep, 51.

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

- Handleless door / automatic door opening / door opening via voice assistant possible
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic _
- Large cavity
- _ 2 LED light sources
- External steam generation
- Steaming without pressure 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
- 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 surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 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. Dough proofing. 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). Personalisation of automatic programmes. Information key with use indicators. Side-opening door opens up to 180° angle.

Features

Full surface grill 2 kW behind glass ceramic Steam removal. Mistina. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. Capacity display for filter cartridge (if connected to GF111100 descaling system). 2 x LED light on the side. Hygienic stainless steel cooking interior. 3 tray levels.

BA 020 390

Cooking container, non-stick, perforated, 40 mm deep, 5 l. BA 046 117

Glass tray

24 mm deep CL S10 040

Cleaning cartridges, set of 4

For combi-steam ovens. GN 010 330

Adapter for gastronorm insert and roaster.

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, 31.

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 340 230

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

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 419.

Safety

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

Cleaning

Cleaning programme, fully automatic. Descaling programme for the steam generator. Drying programme. Automatic drying of the cavity at the end of the cooking process. 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 GF111100 (3) may be installed when connecting the appliance if the water hardness exceeds 7° dH.

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

Special accessories (order as spare parts):

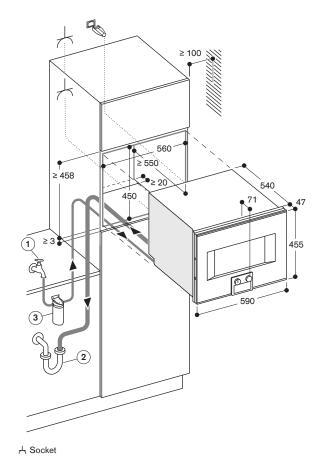
Part No. 17002490 Descaling tablets

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

Connection

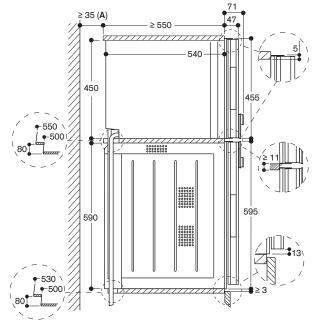
Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Total connected load 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable. Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable. Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).





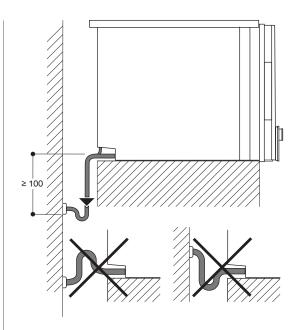






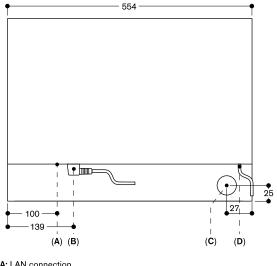
A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

measurements in mm



measurements in mm

View from rear



A: LAN connectionB: Electric terminal boxC: Water outletD: Cold water inlet

measurements in mm

Ovens 400 series



Right-hinged

BS 450 111 Stainless steel-backed full glass door Width 60 cm

BS 450 101 Full glass door in Gaggenau Anthracite Width 60 cm

Left-hinged

BS 451 111 Stainless steel-backed full glass door Width 60 cm

BS 451 101

Full glass door in Gaggenau Anthracite Width 60 cm

Controls at the bottom

Right-hinged BS 454 111

Stainless steel-backed full glass door Width 60 cm BS 454 101

Full glass door in Gaggenau Anthracite Width 60 cm

Left-hinged

BS 455 111 Stainless steel-backed full glass door Width 60 cm BS 455 101

Full glass door in Gaggenau Anthracite Width 60 cm



Included in the price

- cooking container, stainless steel, perforated
- cooking container, stainless steel,
- unperforated
- 1 wire rack
- plug-in core temperature probe 1
- 4 cleaning cartridges

Special accessories BA 010 301

Triple telscopic pull-out rack For combi-steam oven. BA 020 360 Cooking container, stainless steel, unperforated, 40 mm deep, 5 l. BA 020 370 Cooking container, stainless steel, perforated, 40mm deep, 51. BA 020 380 Cooking container, non-stick, unperforated, 40 mm deep, 5 l. BA 020 390 Cooking container, non-stick, perforated, 40 mm deep, 51. BA 046 117 Glass tray 24 mm deep. CL S10 040

Cleaning cartridges, set of 4 For combi-steam ovens.

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

- Handleless door / automatic door opening / door opening via voice assistant possible
- Water tank for fresh and waste water
- Cleaning system, fully automatic _
- Large cavity
- 2 LED light sources
- External steam generation Steaming without pressure
- 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
- 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 surface control module
- Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 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. Dough proofing. 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). Personalisation of automatic programmes. Information key with use indicators. Side-opening door opens up to 180° angle.

Features

Full surface grill 2 kW behind glass ceramic 2 removable 1.7 litre water tanks. Mistina. Water level warning. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. 2 x LED light on the side. Hygienic stainless steel cooking interior. 3 tray levels.

GN 010 330

Adapter for gastronorm insert and roaster.

GN 114 130

Gastronorm insert, stainless steel, GN 1/3

GN 114 230

Gastronorm insert, stainless steel.

Perforated, 40 mm deep, 1.5 l.

GN 124 230 Gastronorm insert, stainless steel,

Perforated, 40 mm deep, 31.

GN 340 230

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

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 419.

Safety

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

Cleaning

Cleaning programme, fully automatic. Descaling programme for the steam generator. Drying programme. Automatic drying of the cavity at the end of the cooking process. Strainer filter, removable, Water tank, dishwasher-safe. Demo cleaning programme.

Planning notes

Door hinge not reversible. No other electrical appliances should be installed above the BS. 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. The mains socket needs to be planned outside the built-in niche. The LAN port can be found at the back on the lower left side.

Special accessories (order as spare parts): Part No. 17002490 Descaling tablets

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 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable.



Unperforated, 40 mm deep, 1.5 l.

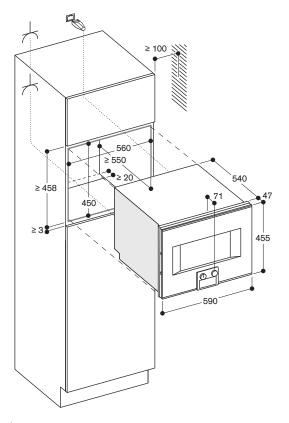
Gastronorm insert, stainless steel, GN 2/3 Unperforated, 40 mm deep, 31.

GN 124 130

GN 1/3

GN 2/3

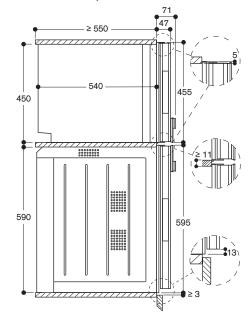
Gastronorm roaster in cast aluminium.





measurements in mm

Side view of BS 454/455 above BO



measurements in mm



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

combination wire rack
 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 $^{\circ}\text{C}$ to 250 $^{\circ}\text{C},$

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. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

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

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.

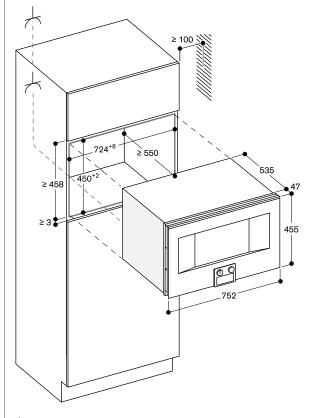
The mains socket needs to be planned outside of the built-in niche.

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.

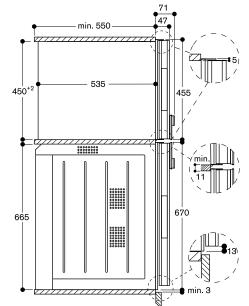




- A Socket

measurements in inches (mm)

Side view of BM 484/485 above BO





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

Full glass door in Gaggenau Anthracite Width 60 cm

Left-hinged

Width 60 cm

BM 455 110 Stainless steel-backed full glass door Width 60 cm BM 455 100 Full glass door in Gaggenau Anthracite

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 displayPanel-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. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

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.



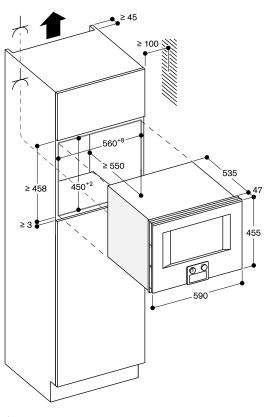
The mains socket needs to be planned outside of the built-in niche.

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.

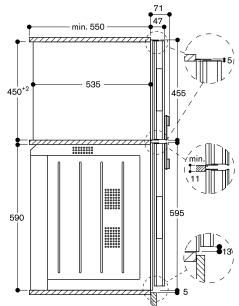




A Socket

measurements in mm

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





Left-hinged

CM 450 112 Stainless steel-backed full glass door

Width 60 cm

CM 450 102 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 pipe

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.

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 419.

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.

Planning notes

- Ideal installation height 95 cm to 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.

The LAN port can be found at the back on the lower right side.

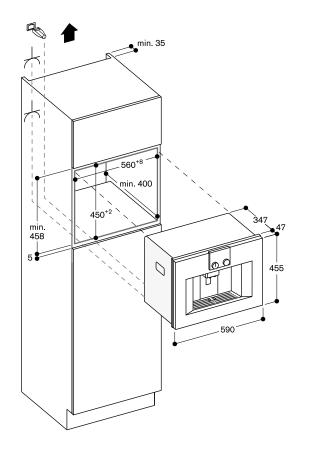
Special accessories (order as spare parts): Part No. 17000705 Water filter

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 oven combination on page 14 – 15.

Connection

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



Ovens 400 series



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
- raised vacuuming platform
 adaptor f. vacuuming outside the chamber
- 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

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.

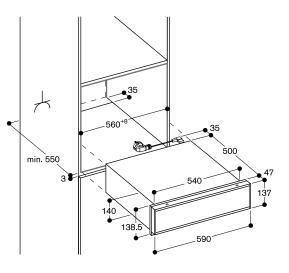
Planning notes

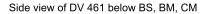
The panel surface of the appliance extends 47 mm from the furniture cavity. Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor. Built-in under worktop or in single niche. The socket can be planned behind the appliance.

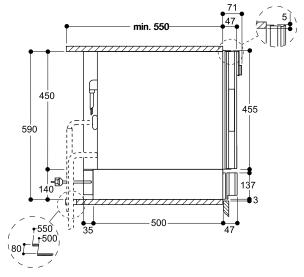
Please read the installation details regarding oven combination on page 14 – 15.

Connection

Total connected load 0.32 kW. Connection cable 1.5 m, pluggable.







DV 061 100*

Fully integrated Width 60 cm, Height 14 cm

* Suitable for 400 and 200 series

Included in the price

50 vacuuming bags, small

- 50 vacuuming bags, big
- raised vacuuming platform
 adaptor f. vacuuming outside the
- chamber 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

Vacuuming drawer 400 series DV 061

- 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
 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.

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

Attention: To open the fully integrated variant, a handle or a recessed grip is required. Front weight up to 3kg. Installation of BS/BM/CM directly above DV in 59 cm niche without intermediate floor.

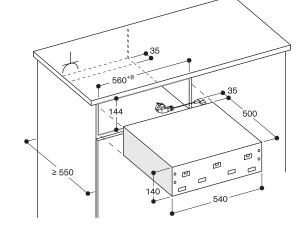
Built-in under worktop or in single niche.

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. Connection cable 1.5 m, pluggable.



A Socket

measurements in mm



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 ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size. Max. load 25 kg. Usable interior dimensions W 606 x H 132 x D 480 mm. Heating under glass bottom for easy cleaning. Fan for even heat distribution for fast warming ovenware. Status display, visible in the glass front. Glass bottom made of safety glass.

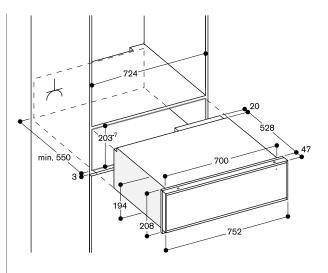
Planning notes

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

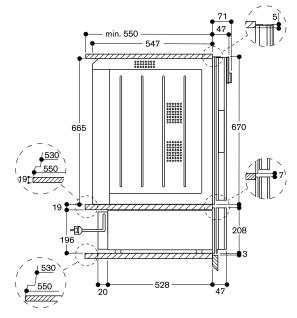
Please read the installation details regarding oven combination on page 14 - 15.

Connection

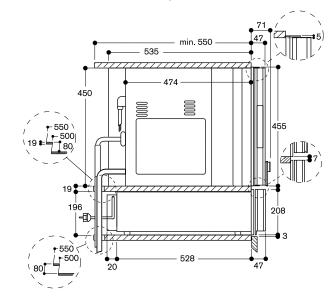
Total connected load 0.81 kW. Connection cable 1.5 m, pluggable.



Side view of WS 482 below BO 480



Side view of WS 482 below BS 484/485



Warming drawer 400 series WS 461

- Handleless drawer

WS 461 110

WS 461 100

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

Glass front in Gaggenau Anthracite

Width 60 cm, Height 14 cm

- -Bright interior light
- _ Cushioned closing system
- Hygienic stainless steel interior with glass bottom
- 4 power levels in the temperature range 40 $^\circ C$ to 80 $^\circ C$ (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

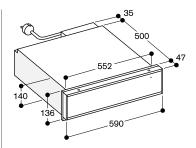
Net volume 19 litres. Volume capacity: Dinner service for 6 people including ø 24 cm plates and soup bowls, additional bowls and a serving dish depending on size. Max. load 25 kg. Usable interior dimensions W 475 x H 86 x D 458 mm. Heating under glass bottom for easy cleaning. Fan for even heat distribution 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.

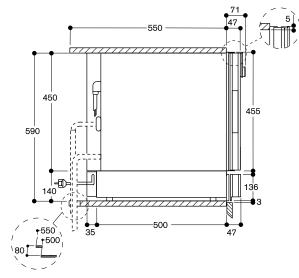
Please read the installation details regarding oven combination on page 14 - 15.

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 ø24 cm plates and soup bowls, additional bowls and a serving dish depending on size. Max. load 25 kg. Usable interior dimensions W 475 x H 236 x D 458 mm. Heating under glass bottom for easy cleaning. Fan for even heat distribution for fast warming ovenware. Status display, visible in the glass front. Glass bottom made of safety glass.

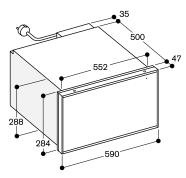
Planning notes

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

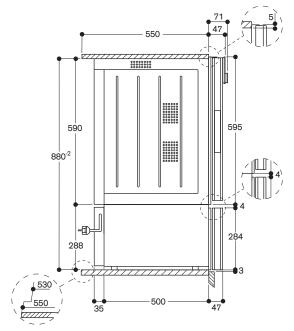
Please read the installation details regarding oven combination on page 14 – 15.

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 010 301 Triple telscopic pull-out rack For combi-steam oven.

BA 016 105

BA 018 105

BA 020 360

BA 020 370

BA 020 380

BA 020 390

BA 026 115 Baking tray, enamelled 15 mm deep. BA 028 115 Baking tray, enamelled 30 mm deep.

Pull-out system

Pull-out system

Fully extendable telescopic rails and

Fully extendable telescopic rails and enamelled cast iron frame.

Cooking container, stainless steel,

Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

Cooking container, non-stick, unperforated, 40 mm deep, 51.

Cooking container, non-stick, perforated, 40 mm deep, 51.

unperforated, 40 mm deep, 51.

enamelled cast iron frame.

















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





roaster.

GN 010 330

Adapter for gastronorm insert and





BA 036 105

BA 038 105

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

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

BA 046 117 Glass tray 24 mm deep.





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, 31.

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, 31.

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 as separate ovenproof disches, 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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).

CL S10 040

Cleaning cartridges, set of 4. For Combi-steam oven.













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





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





EB 333



			,_,,
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	0
	BA 010 301	Triple telscopic pull-out rack for combi-steam oven.	
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)	0
Cooking container, stea	am oven		
	BA 020 360	Cooking container, stainless steel, unperforated, 40 mm deep, 5 l.	
	BA 020 370	Cooking container, stainless steel, perforated, 40 mm deep, 5 l.	
	BA 020 380	Cooking container, non-stick, unperforated, 40 mm deep, 5 l.	
	BA 020 390	Cooking container, non-stick, perforated, 40 mm deep, 5 l.	
	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	
Gastronorm roaster, ca	ist aluminium		
	GN 340 230	GN 2/3, height 165 mm, non-stick	0
		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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420)	
GN-Adapter			
	GN 010 330	Adpater for gastronorm insert.	
Glass tray			
	BA 046 117	24 mm deep	
Wire rack			
	BA 036 105	no opening, with feet	
	BA 038 105	no opening, with feet	• (2x)/ °
	Part No. 672921	for grill trays 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 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	0
Pizza paddle			
	BS 020 002	Set of 2	0
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4	
	Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.	
	Part No. 17000705	Water filter cartridge	
	Part No. 00311819		
	Part No. 00311769	Cleaning tablets	
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.















BS 450/BS 451 BS 454/BS 455

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

	• (2x)/ °	•/•	•/•			
•/•						
	0	0	0			
0						
				0	ō	ō
	ō	o	ō			
0						
				•/•	•/•	•/•
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				0	0	0
				0	0	0
				0	0	0
				0	0	0
				0	0	0
				0	o	0
0	o	0	 (without roaster function 	ı) °	0	0

				0	0	0
	•/•	•/•	•/•	o	0	0
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o	o	



BM 484/BM 485

	Combi-microwave oven
BA 026 115	15 mm deep
BA 028 115	30 mm deep
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
BA 010 301	Triple telscopic pull-out rack for combi-steam oven.
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)
BA 020 360	Cooking container, stainless steel, unperforated, 40 mm deep, 5 l.
BA 020 370	Cooking container, stainless steel, perforated, 40 mm deep, 5 l.
BA 020 380	Cooking container, non-stick, unperforated, 40 mm deep, 5 l.
BA 020 390	Cooking container, non-stick, perforated, 40 mm deep, 5 l.
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 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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420)
GN 010 330	Adpater for gastronorm insert.
BA 046 117	24 mm deep
BA 036 105	no opening, with feet
BA 038 105	no opening, with feet
Part No. 672921	for grill trays BA 226 105, with opening, and feet
Part No. 706321	for grill tray ET-Nr. 687055, with opening and feet
BA 226 105	30 mm deep
Part No. 687055	with feet and rotisserie spit attachment, 30 mm deep
BA 056 115	Necessary accessory for baking stone BA 056 133
BA 058 115	Necessary accessory for baking stone BA 058 133
BS 020 002	Set of 2
CL S10 040	Cleaning cartridges, set of 4
Part No. 17002490	Descaling tablets, for combi steam ovens, set of 4.
Part No. 17002490 Part No. 17000705	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge
Part No. 17002490 Part No. 17000705 Part No. 00311819	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets
Part No. 17002490 Part No. 17000705	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets
Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets
Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769 GF 111 100	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets Descaling and neutralising filter, for first installation
Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769 GF 111 100 GF 121 110	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets Descaling and neutralising filter, for first installation Filter cartridge for GF 111 100
Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769 GF 111 100	Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets Descaling and neutralising filter, for first installation
	BA 028 115 BA 016 105 BA 018 105 BA 013 001 BA 056 133 BA 058 133 BA 058 133 BA 058 133 BA 020 360 BA 020 370 BA 020 380 BA 020 390 GN 114 130 GN 114 230 GN 124 230 GN 124 230 GN 124 230 GN 124 230 BA 036 105 BA 046 117 BA 036 105 BA 038 105 Part No. 672921 Part No. 672921 Part No. 67055 BA 038 105 Part No. 67055 BA 036 115 BA 056 115 BA 056 115 BA 056 115 BA 056 115 BA 056 115

Standard.

• Special accessory.



BM 454/BM 455 Combi-microwave oven

BM 450/BM 451



Fully automatic espresso machine

CM450

0 0 0







WS 461 Warming drawer

Ovens 400 series



	[



DV 061 Vacuuming drawer

WS 482 Warming drawer

WS 462





Appliance type		Double over	Over
Appliance type Side appring door right binged / left binged		Double oven	Oven BO 480/BO 481
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	(om)	76	
	(cm)		76 750 x 670 x 547
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)	(1)		
Net volume	(I)	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		1 - 1	•/-/-
		_ / • / -	
Automatic door opening		-	•
Automatic door opening Clear text display (No. of la	nguages)		• 44
Automatic door opening Clear text display (No. of lat Individual recipes		- 25 -	• 44 50
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle	nguages) (°)	- 25	• 44
Automatic door opening Clear text display (No. of lat Individual recipes		- 25 -	• 44 50
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle		- 25 -	• 44 50
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features		- 25 -	• 44 50 180
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control		- 25 - 180	• 44 50 180
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe		- 25 - 180	• 44 50 180 •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes		- 25 - 180 • • (bottom only) -	• 44 50 180 •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit		- 25 - 180 • • (bottom only) -	• 44 50 180 • • •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function		- 25 - 180 • • (bottom only) -	• 44 50 180 • • • •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display		- 25 - 180 • • (bottom only) - • (bottom only) •	• 44 50 180 • • • • • •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Rapid heating		- 25 - 180 • • (bottom only) - • (bottom only) •	• 44 50 180 • • • • • •
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Actual temperature display Cooking time, cooking time end, timer, stopwatch		- 25 - 180 • • (bottom only) - • (bottom only) • •	• 44 50 180 • • • • • • • • • • • • • • • • • • •
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Long-term timer	(°)	- 25 - 180 • (bottom only) - (bottom only) • •	• 44 50 180 • • • • • • • • • • • • • • • • • • •
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes 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 Halogen light on the top	(°) (W)	- 25 - 180 • • (bottom only) - • (bottom only) • • • • • • • • • • • • •	 44 50 180 • <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes 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 Halogen light on the side	(°) (W) (W)	- 25 - 180 • (bottom only) - (bottom only) • • • • • • • • • • • • • • • • • • •	• 44 50 180 • • • • • • • • • • • • • • • • • • •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle 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 side Tray levels Tray levels	(°) (W)	- 25 - 180 (bottom only) - (bottom only) - (bottom only) - 6 60 per cooking compartment 10 per cooking compartment 5	 44 50 180 • 60 2 x 10 5
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Electronic temperature display Roasting function Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a	(°) (W) (W)	- 25 - 180 • (bottom only) - (bottom only) • • • • • • • • • • • • • • • • • • •	• 44 50 180 • • • • • • • • • • • • • • • • • • •
Automatic door opening Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Electronic temperature control Rotisserie spit Baking stone socket Roasting function Actual temperature display Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Accessories	(°) (W) (W)	- 25 - 180 (bottom only) - (bottom only)	• 44 50 180 • • • • • • • • • • • • • • • • • • •
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Image: Cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ³ Accessories Enamelled baking tray Image: Cooking tray	(°) (W) (W) (No.)	- 25 - 180 (bottom only) - (bottom only)	 44 50 180 • • • • • • • • • 60 2 x 10 5 • • 1
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Size of largest baking tray	(°) (W) (W)	- 25 - 180 (bottom only) - (bottom only) -	 44 50 180 • <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Baking stone socket Electronic temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack	(°) (W) (W) (No.)	- 25 - 180 (bottom only) - (bottom only)	 44 50 180 • <l< td=""></l<>
Automatic door opening (No. of latent of the second of	(°) (W) (W) (No.)	- 25 - 180 (bottom only) - (bottom only) -	 44 50 180 • <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Wire rack Enamelled paking tray Glass tray	(°) (W) (W) (No.)	- 25 - 180 (bottom only) - (bottom only)	 44 50 180 • <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Image: Cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety	(°) (W) (W) (No.)	- 25 - 180 • • (bottom only) - • (bottom only) • • • • • • • • • • • • •	 44 50 180 • • • • • • • • • 60 2 x 10 5 • 1 1.780 1.78
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Wire rack Enamelled paking tray Glass tray	(°) (W) (W) (No.)	- 25 - 180 • • (bottom only) - • (bottom only) • • (bottom only) • • 60 per cooking compartment 10 per cooking compartment 5 - 1 per cooking compartment 1.780 1 per cooking compartment 1.780	 44 50 180 . <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Rapid heating Cooking time, cooking time end, timer, stopwatch Image: Cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety	(°) (W) (W) (No.)	- 25 - 180 • • (bottom only) - • (bottom only) • • • • • • • • • • • • •	 44 50 180 • • • • • • • • • 60 2 x 10 5 • 1 1.780 1.780
Automatic door opening (No. of later text display Clear text display (No. of later text display Individual recipes Door opening angle 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 Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ³ Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off Cooled housing with temperature protection Cooled housing with temperature protection	(°) (W) (W) (No.)	- 25 - 180 • • (bottom only) - • (bottom only) • • (bottom only) • • 60 per cooking compartment 10 per cooking compartment 5 - 1 per cooking compartment 1.780 1 per cooking compartment 1.780	 44 50 180 . <l< td=""></l<>
Automatic door opening (No. of lat Clear text display (No. of lat Individual recipes Door opening angle Features Electronic temperature control Three-Point core temperature probe Automatic programmes Rotisserie spit Baking stone socket Roasting function Actual temperature display Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Halogen light on the top Halogen light on the side Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi ^a Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off	(°) (W) (W) (No.)	- 25 - 180 - (bottom only) - (bottom only	 44 50 180 . <
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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.

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

Ovens 400 series







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
80	80	
76 1	76 1	76 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
•/•/•	•/•/•	•/•/•
•/•/•	•/•/•	•/•/•
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Home





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 485 112	BS 470/BS 471 112	
Full glass door in Gaggenau Anthracite			BS 470/BS 471 102	
Dimensions				
Width	(cm)	76	60	
Appliance dimensions W x H x D ¹	(mm)	752 x 455 x 540	590 x 455 x 540	
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)	53	47	
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)				
Net volume	(I)	50	50	
Number of cooking campartments		1	1	
Interior dimensions W x H x D	(mm)	501 x 246 x 406	501 x 246 x 406	
Energy efficiency class with hot air + 30 % humidity		A	A	
Energy Efficiency Index (EEI)		94.7	94.7	
Energy consumption with hot air + 30 % humidity	(kWh)	0.72	0.72	
Heat source	(min)	electric	electric	
Heating methods	(11111)	electric	electric	
Temperature range	(°C)	30–230	30–230	
Hot air + 100 % humidity	(0)	•	•	
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		•	•	
Dough proofing		•	•	
Defrosting		•	•	
Regenerating		•	•	
Handling				
TFT touch display		•	•	
Controls at the top / at the bottom		-/•	•/-	
Automatic door opening		-/• •	•	
Automatic door opening	of languages)			
Automatic door opening	of languages)	•	•	
Automatic door opening Clear text display (No.	of languages) (°)	• 44	• 44	
Automatic door opening Clear text display (No. Individual recipes		• 44 50	• 44 50	
Automatic door opening (No. Clear text display (No. Individual recipes Door opening angle		• 44 50	• 44 50	
Automatic door opening Clear text display Individual recipes Door opening angle Features		• 44 50 180°	• 44 50 180°	
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Automatic door opening Clear text display (No. Individual recipes Door opening angle Features Electronic temperature control Full surface grill behind glass ceramic Steam removal / misting Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic temperature display	(°)	• 44 50 180° • • 2.000 •/• • • •	• 44 50 180° • • 2.000 • / • • • • • • • • • • • • • •	
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Automatic door opening (No. Individual recipes (No. Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Steam removal / misting Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Automatic boiling point detection Capacity display for filter cartridge Water tank capacity / water level warning LED light on the side Tray levels / stainless steel cooking interior Digital services (Home Connect) either via LAN or wireless via WiFi. ³ Accessories Size of largest baking tray Wire rack Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge Descaling tablets Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off Cooled housing with temperature protection Cooled housing with temperature protection	(°) (W) (I) (W) (No.)	 44 50 180° 2.000 /.* 2.000 /.* 3. 4 Part No. 17002490 3.fold ./.* 	• 44 50 180° • • 2.000 • /• • 2.000 • /• •	
Automatic door opening (No. Individual recipes (No. Door opening angle (Patures Steaming without pressure [Electronic temperature control Full surface grill behind glass ceramic (No. Steam removal / misting (No. Three-Point core temperature probe (No. Automatic programmes (No. Actual temperature display (No. Cooking time, cooking time end, timer, stopwatch (No. Long-term timer (No. Automatic boiling point detection (No. Capacity display for filter cartridge (No. Water tank capacity / water level warning (No. LED light on the side (No. Tray levels / stainless steel cooking interior (No. Digital services (Home Connect) either via LAN or wireless via WiFi. ³ (No. Accessories (No. (No. Size of largest baking tray (No. Wire rack (Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge (Descaling tablets Safety (No. loor lock / safety shut-off Cooking tool lock / door lock / safety	(°) (W) (I) (W) (No.)	 44 50 180° 2.000 /.* 2.000 /.* 3. 810 1. 1/1 4. Part No. 17002490 3fold ./.* . <	• 44 50 180° • • 2.000 •/• • • • • • • • • • • • • •	
Automatic door opening (No. Individual recipes (No. Door opening angle (Features Steaming without pressure (Electronic temperature control Full surface grill behind glass ceramic (Steam removal / misting Three-Point core temperature probe (No. Automatic programmes (No. Actual temperature display (Coking time, cooking time end, timer, stopwatch Long-term timer (No. Automatic boiling point detection (Capacity display for filter cartridge Water tank capacity / water level warning (ED light on the side Tray levels / stainless steel cooking interior (No. Digit services (Home Connect) either via LAN or wireless via WiFi. ^a (Coking container, stainless steel, 40 mm, perforated / unperforated Cleaning container, stainless steel, 40 mm, perforated / unperforated (Cleaning cartridge Descaling tablets (Coking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge (Cleaning cartridge Descaling tablets (Cleaning cartridge Cocking timer, stainless steel, 40 mm, perforated / unperforated (Cleaning cartridge Descaling tablets (Cleaning cartridge (Cleaning cartridge </td <td>(°) (W) (I) (W) (No.)</td> <td> 44 50 180° 2.000 /• 2.000 /• 3. 810 1 1/1 4 Part No. 17002490 3.fold /.*. 4. </td> <td>• 44 50 180° • • 2.000 •/• • 2.000 •/• 810 1 1/1 4 Part No. 17002490 3-fold •/•/• • •</td> <td></td>	(°) (W) (I) (W) (No.)	 44 50 180° 2.000 /• 2.000 /• 3. 810 1 1/1 4 Part No. 17002490 3.fold /.*. 4. 	• 44 50 180° • • 2.000 •/• • 2.000 •/• 810 1 1/1 4 Part No. 17002490 3-fold •/•/• • •	
Automatic door opening (No. Individual recipes (No. Door opening angle (Patures Steaming without pressure [Electronic temperature control Full surface grill behind glass ceramic (No. Steam removal / misting (No. Three-Point core temperature probe (No. Automatic programmes (No. Actual temperature display (No. Cooking time, cooking time end, timer, stopwatch (No. Long-term timer (No. Automatic boiling point detection (No. Capacity display for filter cartridge (No. Water tank capacity / water level warning (No. LED light on the side (No. Tray levels / stainless steel cooking interior (No. Digital services (Home Connect) either via LAN or wireless via WiFi. ³ (No. Accessories (No. (No. Size of largest baking tray (No. Wire rack (Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge (Descaling tablets Safety (No. loor lock / safety shut-off Cooking tool lock / door lock / safety	(°) (W) (I) (W) (No.)	 44 50 180° 2.000 ./• 2.000 ./• 3. 4 Part No. 17002490 3-fold ./•/• */* 	• 44 50 180° • • 2.000 •/• • 2.000 •/• • • • • • • • • • • • • • • • • * • * 810 1 1/1 4 Part No. 17002490 3-fold •/•/• •	
Automatic door opening (No. Individual recipes (No. Door opening angle (Peatures) Steaming without pressure (Electronic temperature control Full surface grill behind glass ceramic (Steam removal / misting Three-Point core temperature probe Automatic programmes Actual temperature display (Cooking time, cooking time end, timer, stopwatch Long-term timer (Automatic boiling point detection Capacity display for filter cartridge (Water tank capacity / water level warning LED light on the side (Tray levels / stainless steel cooking interior Digital services (Home Connect) either via LAN or wireless via WiFi. ³ Accessories Size of largest baking tray (Wire rack Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge Descaling tablets Safety Thermally insulated door with multiple glazing Child lock / door lock / safety shut-off Colead housing with temperature protection Cleaning Cleaning programme Descaling programme Descaling programme Descaling programme Descaling programme drying programme Descaling programme Mutomatic drying	(°) (W) (I) (W) (No.)	 44 50 180° 2.000 ./• 2.000 ./• 3. 4 Part No. 17002490 3-fold ./•/• */* 	• 44 50 180° • • 2.000 •/• • 2.000 •/• • • • • • • • • • • • • • • • • * • * 810 1 1/1 4 Part No. 17002490 3-fold •/•/• •	
Automatic door opening (No. Individual recipes (No. Door opening angle (Peatures Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Steam removal / misting Three-Point core temperature probe (No. Automatic programmes (No. Actual temperature display (Cooking time, cooking time end, timer, stopwatch Long-term timer (No. Automatic boiling point detection (Capacity display for filter cartridge Water tank capacity / water level warning (LED light on the side Tray levels / stainless steel cooking interior (Nier ack Digital services (Home Connect) either via LAN or wireless via WiFi. ³ (Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge (Cooking container, stainless steel, 40 mm, perforated / unperforated (Cleaning cartridge Descaling tablets (Cooled housing with temperature protection (Cooled housing with temperature protection Coleaning cartridge (Cooling container, stainless steel, 40 mm, perforated / unperforated (Cleaning Cleaning cartridge Descaling tablets (Cooling container, stainless steel, 40 mm, perforated / unperforated (Cleaning cartridge </td <td>(°) (W) (W) (No.) (cm²)</td> <td> 44 50 180° 2.000 /.* 2.000 /.* 3. 4 Part No. 17002490 3.fold ./.* <td>• 44 50 180° • • 2.000 •/• • • • • • • • • • • • • •</td><td></td></td>	(°) (W) (W) (No.) (cm ²)	 44 50 180° 2.000 /.* 2.000 /.* 3. 4 Part No. 17002490 3.fold ./.* <td>• 44 50 180° • • 2.000 •/• • • • • • • • • • • • • •</td><td></td>	• 44 50 180° • • 2.000 •/• • • • • • • • • • • • • •	

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.

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



Combi-steam oven	Combi-steam oven	Combi-steam oven
BS 474/BS 475	BS 450/BS 451	BS 454/BS 455
BS 474/BS 475 112	BS 450/BS 451 111	BS 454/BS 455 111
BS 474/BS 475 102	BS 450/BS 451 101	BS 454/BS 455 101
60	60	60
590 x 455 x 540	590 x 455 x 540	590 x 455 x 540
47	47	47
560 x 450 x 550	560 x 450 x 550	560 x 450 x 550
47	47	47
50	50	50
1	1	1
501 x 246 x 406	501 x 246 x 406	501 x 246 x 406
*	*	*
Α	A	
94.7	94.7	94.7
0.72	0.60	0.60
electric	electric	electric
20, 000	<u></u>	00.000
30–230 •	30-230 •	30-230 •
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• 44	• 44	• 44
• 44 50	• 44 50	• 44 50
• 44	• 44	• 44
• 44 50	• 44 50	• 44 50
• 44 50 180°	• 44 50 180°	• 44 50 180°
• 44 50 180°	• 44 50 180°	• 44 50 180°
• 44 50 180° •	• 44 50 180° •	• 44 50 180° •
• 44 50 180° • • 2.000 •/• •	• 44 50 180° • • - -/•	• 44 50 180° • • - -/•
• 44 50 180° • • 2.000 •/•	• 44 50 180° • • - -/•	• 44 50 180° • • - -/•
• 44 50 180° • • 2.000 •/• • •	• 44 50 180° • • - -/• • •	• 44 50 180° • • - -/• • • •
• 44 50 180° • • 2.000 •/• • • •	• 44 50 180° • • - -/• • • •	• 44 50 180° • • - -/• • • • •
• 44 50 180° • • 2.000 •/• • •	• 44 50 180° • • - -/• • •	• 44 50 180° • • - -/• • • •
• 44 50 180° • • 2.000 •/• • • •	• 44 50 180° • • - -/• • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 /.* . .<	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 . .	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 /* 2.000 / 3/* 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • $-$ -/• • $-/-•$ • $-/$
 . .	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 /.* 2.000 3 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 . 44 50 180° . . 2.000 ./. . .<	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • - -/• • • • • • • • • • • • • •
 44 50 180° 2.000 //• 0 1 8 1 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • - -/• • • • • • • • • • • • • •
 44 50 180° 2.000 /.* 2.000 /.* 4. 4. 5. 5. 5. 6. 7./- 2 x 10 3./* 7./- 810 1 1/1 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • - -/• • • • • • • • • • • • • •
 44 50 180° 2.000 //• 0 1 8 1 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • - -/• • • • • • • • • • • • • •
 44 50 180° 2.000 /* 2.000 /* 3. 4 Part No. 17002490 	• 44 50 180° •/• • • • • • • • • • • • • • •	• 44 50 180° • • • - -/- -/- • • • • • • • • • • • • •
 44 50 180° 2.000 /.* 2.000 /.* 3. 4 810 1 1/1 4 Part No. 17002490 3-fold 	• 44 50 180° • • • • • • • • • • • • • • • • • •	 44 50 180° . <
 . 44 50 180° . . 2.000 ./. . .<	• 44 50 180° •	• 44 50 180° • • • - -/• • • • • • • • • • • • • •
 44 50 180° 2.000 /.* 2.000 /.* 3. 4 810 1 1/1 4 Part No. 17002490 3-fold 	• 44 50 180° • • • • • • • • • • • • • • • • • •	 44 50 180° . <
 44 50 180° 2.000 /.* 2.000 /.* 3. 810 1 1/1 4 Part No. 17002490 3.fold /.*. 3.fold /.*. 	• 44 50 180° •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 ./. 2.000 ./. 3. 3. 810 1. 1/1 4 Part No. 17002490 3-fold ././. 3-fold ././. <	• 44 50 180° • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • 810 1 1/1 4 Pat No. 17002490 • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 ./. 2.000 ./. 3. 3. 4 Part No. 17002490 3-fold ././. 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 ./. 2.000 ./. 3. 3. 810 1. 1/1 4 Part No. 17002490 3-fold ././. 3-fold ././. <	• 44 50 180° • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • 810 1 1/1 4 Pat No. 17002490 • • • • • • • • • • • • • • • • • •
 44 50 180° 2.000 ./. 2.000 ./. 3. 3. 4 Part No. 17002490 3-fold ././. 	• 44 50 180° • • - -/• • • • • • • • • • • • • •	• 44 50 180° • • • • • • • • • • • • • • • • • •
 . 44 50 180° . . 2.000 ./. . .<	 44 50 180° - -/• - -/• - -<td> 44 50 180° - - -/* - -</td>	 44 50 180° - - -/* - -

Ovens 400 series



ovenovenovenovenovenovenShalines developed a dorn priceBM 48/481510BM 48/48110BM 48/48110BM 48/48110Shalines developed a dorn priceBM 48/48110BM 48/48110BM 48/48110BM 48/48110DimensionsSinter a second priceWith(m)752 x 453 x 535590 x 455 x 535590 x 455 x 535590 x 455 x 535Dimensions W x H x D(m)724 x 450 x 550580 x 450 x 550580 x 450 x 550Nich dimensions W x H x D(m)724 x 450 x 550580 x 450 x 550580 x 450 x 550Nich dimensions W x H x D(m)724 x 450 x 550580 x 450 x 550580 x 450 x 550Nich dimensions W x H x D(m)724 x 450 x 550580 x 450 x 550580 x 450 x 550Nich dimensions W x H x D(m)724 x 450 x 554445 x 236 x 348445 x 236 x 348With momentum canky(m)10001.0001.0001.000Nich dimensions W x H x D(m)10001.0001.0001.000Nich dimensions W x H x D(m)1.0001.0001.0001.000Nich dimensions W x H x D(m)1.0001.0001.0001.000Nich dimensions W x H x D(m)1.0001.00			Combinion	Combi minung	Combi miarauaa
Shanles seebacked tid jasa door 1999 1994 4996 110 80 4494 50 100 80 4495 491 100 80 4495 491 100 80 4495 491 100 80 495 491	Appliance type		Combi-microwave oven	Combi-microwave oven	Combi-microwave oven
Full glasshow in Gagnena, whithadieUBM 454/450 100BM 454/450 100 <t< td=""><td>Side-opening door right-hinged / left-hinged</td><td></td><td>BM 484/BM 485</td><td>BM 450/BM 451</td><td>BM 454/BM 455</td></t<>	Side-opening door right-hinged / left-hinged		BM 484/BM 485	BM 450/BM 451	BM 454/BM 455
Dimensions Unit Appliance dimensions W + H x D* (m) 77 60 60 Appliance dimensions W + H x D* (m) 77 465 550 500 + 465 x 580 Nohe dimensions W + H x D (m) 724 x 450 x 550 500 + 465 x 580 500 + 460 x 550 Nohe dimensions W + H x D (m) 724 x 450 x 550 500 + 460 x 550 50 Volume dimensions W + H x D (m) 45 226 x 248 445 x 226 x 248 445 x 226 x 248 Volume dimensions W + H x D (m) 45 5 5 Volume dimensions W + H x D (m) 45 5 5 Volume dimensions W + H x D (m) 45 7 40 100-250 100 200 Volume dimensions W + H x D (m) 45 7 40 100-250 100 200 100 200 100 200 100 200 100 250 10 250 10 250 10 250 10 250 10 250 10	Stainless steel-backed full glass door		BM 484/485 110	BM 450/451 110	BM 454/455 110
Width(m)75006060Appliance dimensions W +H JD(m)74 (55 (55)50 (145) (55)50 (145) (55)50 (145) (55)Note dimensions W +H JD(m)74 (55)50 (145) (55)50 (145) (55)50 (145) (55)Note dimensions W +H JD(m)74 (55)50 (145) (55)50 (145) (55)50 (145) (55)Note dimensions W +H DD(m)84 (15) (145) (14) (14) (14) (14) (14) (14) (14) (14	Full glass door in Gaggenau Anthracite			BM 450/451 100	BM 454/455 100
Appliance dimensions W. H N D?(m)72 × 45 x 533600 × 450 x 533600 × 450 x 553600 × 450 x 550650 × 550 x 550 x 550 x 550650 × 550 x 550 x 550 x 550650 × 550 x 550 x 550 x 550 x 550650 × 550 x 5	Dimensions				
Door panel extension from fundiure cavity(m)74474747Net weight(m)72 × 490 x 550560 x 490 x 550660 x 450 x 550Net weight(kg)50760 x 450 x 550860 x 450 x 550Volumein(m)36 x 35 x 348 x 348445 x 236 x 348745Volumein(m)36 x 35 x 348 x 348445 x 236 x 348745Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m)50505050Volumein(m) <td>Width</td> <td>(cm)</td> <td>76</td> <td>60</td> <td>60</td>	Width	(cm)	76	60	60
Nich efformations W + H > D Set of status v 550 450 x 450 x 550 450 x 450 x 550 450 x 450 x 550 Copandy (i) 50	Appliance dimensions W x H x D ¹	(mm)	752 x 455 x 535	590 x 455 x 535	590 x 455 x 535
Nat. wight(kg)50484848Output/(k)86383838Chapadry(k)86383838Interior dimensions W +H × D(k)100100100Bailing methods / Programmes(k)5055Wanne microwase output(k)5055Hold and with temperature range(°C)100-250100-250100-250Fill autrace grill a quita grill avia quita grill avia with temperature range(°C)100-250100-250100-250Fill autrace grill a quita grill avia quita	Door panel extension from furniture cavity	(mm)	47	47	47
Volume Volume Copacity (i) 36 36 36 Interior dimensions W x H x D (ii) 445 x 236 x 348 445 x 236 x 348 445 x 236 x 348 Maximum incrowave output (iv) 1.000 1.000 1.000 Maximum incrowave output (iv) 1.000 40, 100-250 40, 100-250 Full acting and in the megneture range (iv) 100-250 100-250 100-250 Full acting and it in circulated air with temperature range (iv) 100-250 100-250 100-250 Full acting and it in circulated air with temperature range (iv) 100-250 100-250 100-250 Full acting and it in circulated air with temperature range (iv) 100-250 100-250 100-250 Maximum incrowave output for combination with grill and oven (iv) 2,000 2,000 2,000 Maximum incrowave output for combination with grill and oven (iv) 1,55 1,5 1,5 Hand lingh (iv) 1,50 1,5 1,5 1,5 Hand lingh (iv) 1	Niche dimensions W x H x D	(mm)	724 x 450 x 550	560 x 450 x 550	560 x 450 x 550
Capacity(I)883636Inductor dimensions W H H D(M)445 x 236 x 348445 x 236 x 348445 x 236 x 348Mainum microware output(W)1.0001.0001.000Mainum microware output(W)1.000555H d air with temperature range(°C)40, 100-250100-250100-250H d air with temperature range(°C)100-250100-250100-250I'll airdrac gail H obiai with temperature range(°C)100-250100-250100-250I'll airdrac gail A guartz gail with levels of intensity(No)333Mainum microware output for ombination with grill and oven(W)1.9002.0002.000Mainum Hot air output(W)9.00600600600Sequential operation of up to 5 modes incl. programming of contineid operation of up to 5 modes incl. programming of contineid operation and rest time111Automatic doroponing1Automatic doroponing55050505050Doro opening angle1Automatic doroponing5555Automatic doroponing550 <td>Net weight</td> <td>(kg)</td> <td>50</td> <td>46</td> <td>46</td>	Net weight	(kg)	50	46	46
Indenior dimensions W x H x D(m)445 x 236 x 348445 x 236 x 348445 x 236 x 348Hashing michods / Ptogrammes(W)1.0001.0001.000Microwave output levels(N)555Microwave output levels(N)6 1.00-25040,100-25040,100-250Hull surface grill a quart grill with temperature range(°C)100-250100-250100-250Full surface grill a quart grill with temperature range(°C)100-250100-250100-250Full surface grill a quart grill with temperature range(°C)100-2502.0002.000Mainium grill criculted air with temperature range(°N)333Mainium grill criculted air with temperature range(°N)3.00500500Mainium grill criculted air with temperature range(°N)1501515Sequential operation of up to Smokes incl. programming of	Volumen				
Healing methods / Programmes (W) 1.000 1.000 Maximum microwave output lowis (No.) 5 5 5 Ha air with temperature range (°C) 40.100-250 40.100-250 40.100-250 Ha air with temperature range (°C) 100-280 100-280 100-280 Full surface grill + oriculated air with temperature range (°C) 100-280 100-280 100-280 Full surface grill + oriculated air with temperature range (°C) 100-280 100-280 100-280 Maximum microwave output for combination with grill and oven (W) 2000 2000 2000 Maximum microwave output for combination with grill and oven (W) 1950 1950 1950 Sequential operation of up to 6 modes incl. programming of combined operation and rest time • • • Automatic door opening • • • • • Automatic door opening • • • • • Ortor daiplay (No. of languages) 25 25 25 00 <t< td=""><td>Capacity</td><td>(I)</td><td>36</td><td>36</td><td>36</td></t<>	Capacity	(I)	36	36	36
Mainum microwave output(W)10001.0001.000Microwave output levels(No)555Microwave output levels(No)40, 100-25040, 100-250100-250Full surface grill a tot air with temperature range(°C)100-250100-250100-250Full surface grill a quart grill with levels of intensity(No)333Mainum gril output(W)2.0002.000600600Mainum gril output(W)2.000600600600Maximum flor output(W)9.5001.9501.9501.950Maximum flor output(W)2.000600600600Maximum flor output(W)1.9501.9501.9501.950Maximum flor output(W)1.9501.9501.9501.950Maximum flor output(W)1.9501.9501.9501.950Maximum flor output(No.)1.51.51.51.5HandlineHandline output(No.)1.51.51.51.5Handline output(No.)1.51.51.51.5Controls at the top / at the botomControls at the top / at the botom(No. of language)2.52.52.52.5Controls at the top / at the botomControls at the top / at the botom(No. of language)1.601.6 <t< td=""><td>Interior dimensions W x H x D</td><td>(mm)</td><td>445 x 236 x 348</td><td>445 x 236 x 348</td><td>445 x 236 x 348</td></t<>	Interior dimensions W x H x D	(mm)	445 x 236 x 348	445 x 236 x 348	445 x 236 x 348
Microws output levels(No.)555Hot air with temperature range(*C)40, 100-25040, 100-25040, 100-250100-250Hot air with temperature range(*C)100-250100-250100-250100-250Full surface grill + circulated air with temperature range(*C)100-250100-250100-250Hot air with temperature range(*C)100-25020002000Mainum microws output for combination with grill and oven(W)2000600600Sequential operation of up to 5 modes incl. programming of combined operation and rest time(W)195019501950Sequential operation of up to 5 modes incl. programming of combined operation and rest time(No.)151515Automatic operation and rest time(No.)15151516Automatic operating(No.)15151516Hondling(No.)15151516Automatic operating(No.)1616Controls at the top / at the bottom(//	Heating methods / Programmes				
Hot at with temperature range(°C)40, 100–25040, 100–25040, 100–250100–250Full surface grill a tric dright the memature range(°C)100–250100–250100–250100–250Full surface grill as quart grill with temperature range(°C)100–250100–250100–250100–250Full surface grill as quart grill with temperature range(°C)100–250100–250100–250Maximum dirocate grill as quart grill with temperature range(°C)100–250100–250100–250Maximum dirocate grill as quart grill with temperature range(°C)100–250100–250100–250Maximum dirocate output for combination with grill and oven(°N)3333Maximum dirocave output for combination with grill and oven(°N)15001500600600Sequential operation of up to 5 modes incl. programming of combined operation and rest time(°N)15015151515Hond time the during feature(No.)1500151515151515Controls at the top / at the bottom(No. of languages)252	Maximum microwave output	(W)	1.000	1.000	1.000
Full surface grill + hot air with temperature range(°C)100-250100-250100-250Full surface grill + iciulated air with temperature range(°C)100-250100-250100-250Full surface grill = quartz grill with temperature range(°C)100-250100-250100-250Mainum Hot is vest or intensity(No.)3333Mainum Hot is output(W)1.9501.9501.950Mainum microwave output for combination with grill and oven(W)600600600Sequential operation of up to 5 modes incl. programming of****Automatic output(No.)15151515Mainum Hot is output(No.)1515**Automatic output******Automatic output*******Automatic output*** <td>Microwave output levels</td> <td>(No.)</td> <td>5</td> <td>5</td> <td>5</td>	Microwave output levels	(No.)	5	5	5
Full surface or li + circulated air with temperature range(°C)100–250100–250100–250100–250Full surface grill a circulated air with temperature range(°C)3333Full surface grill a circulated air with temperature range(°C)33333Full surface grill a circulated air with temperature range(°C)33333Maximum microwave output for contraint with grill and oven(°N)150015005000 <td< td=""><td>Hot air with temperature range</td><td>(°C)</td><td>40, 100–250</td><td>40, 100–250</td><td>40, 100–250</td></td<>	Hot air with temperature range	(°C)	40, 100–250	40, 100–250	40, 100–250
Full surface grill as quartz grill with levels of intensity (No.) 3 3 3 3 Maximum ford is ordput (W) 2,000 2,000 2,000 Maximum ford is ordput is ordput (W) 2,000 600 600 Sequential operation of up to B modes incl. programming of combination with grill and oven (W) 600 600 600 Sequential operation of up to B modes incl. programming of combination with grill and oven (W) 15 15 15 Automatic weight feature (No.) 15 15 15 16 Automatic door opening -	Full surface grill + hot air with temperature range	(°C)	100-250	100-250	100-250
Maximum grill output(W)2.0002.0002.000Maximum not varie output(W)1.9501.9501.950Maximum not varie output to omotination with grill and oven(W)6.006.00Sequential operation of up to 5 modes incl. programming of combined operation and rest time***Automatic weight feature(No.)151515Handling(No.)151515TF touch display****Controls at the top / at the bottom//-***Automatic door opening50505050Colar test display(No. of languages)80°180°180°Controls temperature control50505050Controls temperature display(No. of languages)80°180°180°Colar test display6060606060Controls temperature control/////*/////*////*///*/*Caluat display function60606060Rapid heating6060606060Rapid heating6060606060Rack levels(No.)4444Consorting side(No.)4466060Rack levels(No.)44444444444444444444 <t< td=""><td>Full surface grill + circulated air with temperature range</td><td>(°C)</td><td>100-250</td><td>100-250</td><td>100-250</td></t<>	Full surface grill + circulated air with temperature range	(°C)	100-250	100-250	100-250
Maximum Hot air output(W)1.9501.9501.9501.950Maximum microware output for combination with grill and oven(W)600600600Sequential operation and rest time***Automatic weight feature(No.151515Handling****TFT touch display****Controls at the botom*/-*/-**Automatic door opening*/-*/-**Automatic door opening****Clear ted display(No. of languages)252525Door opening angle180°180°180°180°Electronic temperature control***Actual temperature display****Innowave*****Cooking time, switch-off time, short-term timer, stop watch*/*/*/**/*/*/**/*/**Innovave*****Cooking time, switch-off time, short-term timer, stop watch*/*/*/**/*/***/*/**Innovave******Glass tray******Glass tray*******Mice add door with multiple glazing******Thermally insulated door with multiple glazing****** <td>Full surface grill as quartz grill with levels of intensity</td> <td>(No.)</td> <td>3</td> <td>3</td> <td>3</td>	Full surface grill as quartz grill with levels of intensity	(No.)	3	3	3
Maximum microwave output for combination with grill and oven(W)600600600Sequential operation of up to 5 modes incl. programming of combined operation and rest time•••Automatic oreight feature(No.)15151515HandlingI-•••TFT touch display•••••Controls at the bottom·/-·/-·/-·/-·/-Automatic dor opening050505050Door opening angle180°180°180°180°Clear text display(No. of languages)252525Door opening angle180°180°180°180°FoturesElectronic temperature display0000Autual tercipes00000Rapid heating00000Innovave00000Cooking time, switch-off time, short-term timer, stop watch/*/*/*/*/*/*/*/*/*Cooking time, switch-off time, short-term timer, stop watch0000Rack levelsNo.4440Cooking time, switch-off time, short-term timer, stop watch0000Rack levelsNo.40000Cooking time, switch-off time, short-term timer, stop watch00000 <td>Maximum grill output</td> <td>(W)</td> <td>2.000</td> <td>2.000</td> <td>2.000</td>	Maximum grill output	(W)	2.000	2.000	2.000
Sequential operation of up to 5 modes incl. programming of combined operation and rest time Automatic weight feature 15 15 Handling - - Handling - - TT fouch display - - Controls at the top / at the bottom -/- -/- Automatic door opening -/- -/- Calcar ted tiglapy (No. of languages) 25 25 Clear ted tiglapy (No. of languages) 50 50 Door opening angle 50 50 50 Fostures - - - Electronic temperature control - - - Actual temperature display - - - Actual temperature display - - - Cooking time, switch-oft time, short-term timer, stop watch -//-/-/ -//-/-/ - Class tray - - - - Cooking time, switch-oft time, short-term timer, stop watch - - - Class tray - - -	Maximum Hot air output	(W)	1.950	1.950	1.950
combined operation and rest time (No.) 15 15 15 15 Automatic or yeing feature (No.) 1 1 1 TFT touch display • • • Controls at the top / at the bottom '/- '/- -/- Automatic dor opening • • • Clear text display (No. of languages) 25 25 25 Door opening angle 180° 180° 180° 180° Foatures 180° 180° 180° 180° Control temperature ofstage 10° 10° 10° 10° Longrete	Maximum microwave output for combination with grill and oven	(W)	600	600	600
Handling • • • TFT touch display • • • Chroba sta the bottom •/- ·/- -/- Automatic door opening • • • Clear text display (No. of languages) 25 25 25 Individual recipes 50 50 50 50 Door opening angle 180° 180° 180° 180° Features - - - - Electronic temperature display • • - - Actual temperature display • • - - - Innowave • • • -<	Sequential operation of up to 5 modes incl. programming of combined operation and rest time		•	•	•
TFT fouch display••••Control as the top / at the bottom·/~·/~·/~Automatic door opening····Automatic door openingSo252525Clear text display(No. of languages)505050Door opening angle180°B0°B0°B0°Pestures180°180°180°SoSoResturesActual temperature display060So	Automatic weight feature	(No.)	15	15	15
Controls at the bottom·/-·/-·/-Automatic door opening•••Automatic door opening555656Clear text display(No. of languages)505050Door opening angle505050Boor opening angle180°180°180°FeaturesElectronic temperature control•••Actual temperature display••••Actual temperature display••••Rapid heating•••••Innowave•••••Cooking time, switch-off time, short-term timer, stop watch•/•/•/••/•/•/••/•/•/•Interior lighting, side(No.)444Accessories••••Glass tray•••••Mire rack•••••Glass rod•••••Safety··••••Trier door lock•••••Child lock / safety shut-off•••••Class tray••••••Child lock / safety shut-off••••••Child lock / safety shut-off•••••••Child lock / safety shut-off	Handling				
Automatic door opening Clear tot display••••Clear tot display(No. of languages)252525Individual recipes505050Door opening angle180°180°180°FaturesElectronic temperature controlActual temperature displayActual temperature displayRapid heatingCooking time, short-term time, stop watchCooking time, short-term time, stop watch <td>TFT touch display</td> <td></td> <td>•</td> <td>•</td> <td>•</td>	TFT touch display		•	•	•
Cher text display (No. of languages) 25 25 Individual recipes 50 50 50 Door opening angle 180° 180° 180° Peatures - - - Electronic temperature control - - - Actual temperature display - - - - Rapid heating -	Controls at the top / at the bottom		•/-	•/-	_/ •
Individual recipes505050Door opening angle180°180°180°Features180°180°Electronic temperature controlActual temperature display </td <td>Automatic door opening</td> <td></td> <td>•</td> <td>•</td> <td>•</td>	Automatic door opening		•	•	•
Door opening angle180°180°180°FeaturesElectronic temperature controlActual temperature displayRapid heatingInnowaveCooking time, short-term timer, stop watch-/·/·/•-/·/·/•-/·/·/•Long-term timer-/·/·/•-/·/·/•-/·/·/•Interior lighting, side(W)606060Rack levels(No.)444AccessoriesStartayWire rackGlass rodSafetyThrendly insulated dor with multiple glazingChild lock / safety shut-offCooled housing with temperature protectionChild lock / safety shut-offCooled housing with temperature protectionChild lock / safety shut-offChild lock lealenterior with ceramic baseChild lock safety shut-offChild lock safety shut-offChild lock safety shut-offChild lock safety shut-off </td <td>Clear text display</td> <td>(No. of languages)</td> <td>25</td> <td>25</td> <td>25</td>	Clear text display	(No. of languages)	25	25	25
Features • • Electronic temperature control • • Actual temperature display • • Rapid heating • • Innowave • • Cooking time, switch-off time, short-term timer, stop watch •/*/*/* •/*/*/* Cooking time, switch-off time, short-term timer, stop watch •/*/*/* •/*/*/* Long-term timer • • • Interior lighting, side (W) 60 60 60 Rack levels (No.) 4 4 Accessories Accessories • • • • Wire rack (No.) 4 4 Accessories Safety • • • • Wire rack • • • • • Glass rod • • • • • • Safety • • • • • • • • • • • • • • • • • •	Individual recipes		50	50	50
Electronic temperature control • • • Actual temperature display • • • Rapid heating • • • Rapid heating • • • Innowave • • • Cooking time, switch-off time, short-term timer, stop watch /*/*/* •/*/*/* •/*/*/* Long-term timer • • • • Interior lighting, side (W) 60 60 60 Rack levels (No.) 4 4 4 Accessories (No.) 4 4 4 Glass ray 0 • • • Wire rack • • • • Glass rod • • • • Safety • • • • Child lock / safety shut-off • • • • Child lock / safety shut-off • • • • • Child lock / safety shut-off • • • • •	Door opening angle		180°	180°	180°
Actual temperature display•••Rapid heating•••Rapid heating••••Innowave••••Cooking time, switch-off time, short-term timer, stop watch·/·/·*·/·/·*/*·/·/·*/*Long-term timer••••Interior lighting, side(W)606060Rack levels(No.)444Accessories••••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•••••Clasinges steel interior with ceramic base.•••••Connection••••••••Connection•••••••••••••••••••••••••••••••••••••• <td< td=""><td>Features</td><td></td><td></td><td></td><td></td></td<>	Features				
Rapid heating•••Innowave••<	Electronic temperature control		•	•	•
Innowave • • • Cooking time, switch-off time, short-term timer, stop watch ·/·/·/· ·/·/·/· ·/·/·/· Long-term timer • • • • Interior lighting, side (W) 60 60 60 Rack levels (No.) 4 4 4 Accessories - - - Glass tray • • • - Wire rack • • • - - Glass rod • • • -	Actual temperature display		•	•	•
Cooking time, switch-off time, short-term timer, stop watch ·/•/•/• ·/•/•/• Cooking time, switch-off time, short-term timer, stop watch ·/•/•/• ·/•/•/• Long-term timer · · ·/•/•/• Interior lighting, side (W) 60 60 60 Rack levels (No.) 4 4 4 Accessories (No.) 4 4 4 Glass tray ·	Rapid heating		•	•	•
Long-term timer•••Interior lighting, side(W)606060Rack levels(No.)444AccessoriesGlass tray•••Wire rack•••Glass rod••••SafetyThermally insulated door with multiple glazing•••Child lock / safety shut-off·/•·/•Child lock / safety shut-off·/•·/•Cooled housing with temperature protection•••Cooled housing with temperature protection•••Catalytic special enamelling at interior back wall••••Stainless steel interior with ceramic base.••••Connection••••	Innowave		•	•	•
Interior lighting, side (W) 60 60 60 Accessed (No.) 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•	•/•/•/•	•/•/•/•
Rack levels (No.) 4 4 4 Accessories Image: Accessories <tdi< td=""><td>Long-term timer</td><td></td><td>•</td><td>•</td><td>•</td></tdi<>	Long-term timer		•	•	•
Accessories Glass tray	Interior lighting, side	(W)	60	60	60
Glass tray•••Wire rack•• <td>Rack levels</td> <td>(No.)</td> <td>4</td> <td>4</td> <td>4</td>	Rack levels	(No.)	4	4	4
Wire rack•••Glass rod•••Safety-••Thermally insulated door with multiple glazing•••Child lock / safety shut-off•/••/••Child lock / safety shut-off·/•·/••Triple door lock•••Cooled housing with temperature protection•••Cooled housing with temperature protection•••Cleaning-•••Catalytic special enamelling at interior back wall•••Stainless steel interior with ceramic base.•••Connection-•••	Accessories				
Glass rod • • Safety • • Thermally insulated door with multiple glazing • • Child lock / safety shut-off •/• •/• Triple door lock •/• •/• Cooled housing with temperature protection • • Cooled housing with temperature protection • • Cleaning • • Catalytic special enamelling at interior back wall • • Stainless steel interior with ceramic base. • • Connection • •	Glass tray		•	•	•
Safety Thermally insulated door with multiple glazing • • Child lock / safety shut-off ·/ • ·/ • Triple door lock • • Cooled housing with temperature protection • • Cooled housing with temperature protection • • Cleaning • • Catalytic special enamelling at interior back wall • • Stainless steel interior with ceramic base. • • Connection • •	Wire rack		•	•	•
Thermally insulated door with multiple glazing • • • Child lock / safety shut-off ·/ • •/ • • Triple door lock • • • Cooled housing with temperature protection • • • Cooled housing with temperature protection • • • Cleaning • • • Catalytic special enamelling at interior back wall • • • Stainless steel interior with ceramic base. • • • Connection • • • •	Glass rod		•	•	•
Child lock / safety shut-off ·/• ·/• Triple door lock • • Cooled housing with temperature protection • • Cooled housing with temperature protection • • Cleaning • • Catalytic special enamelling at interior back wall • • Stainless steel interior with ceramic base. • • Connection • •	Safety				
Triple door lock •	Thermally insulated door with multiple glazing		•	•	•
Triple door lock •	Child lock / safety shut-off		•/•	• / •	•/•
Cooled housing with temperature protection • • Cleaning Cleaning at interior back wall • Catalytic special enamelling at interior back wall • • Stainless steel interior with ceramic base. • • Connection • •	Triple door lock		•	•	•
Cleaning •<	•		•	•	•
Catalytic special enamelling at interior back wall • • • Stainless steel interior with ceramic base. • • • Connection • • •	Cleaning				
Stainless steel interior with ceramic base.	Catalytic special enamelling at interior back wall		•	•	•
Connection	Stainless steel interior with ceramic base.		•	•	•
	Connection				
	Total connected load	(kW)	3.1	3.1	3.1



		and the second s
Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 450 112
Full glass door in Gaggenau Anthracite		CM 450 102
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 455 x 444
Door panel extension from furniture cavity	(mm)	47
Niche dimensions W x H x D	(mm)	560 x 450 x 550
Net weight	(kg)	22
Typ of beverage		
		Ristretto / 2 x Ristretto
		Espresso / 2 x Espresso
		Espresso Macchiato / 2 x Espresso Macchiato
		Coffee / 2 x coffee
		Americano / 2 x Americano
		Caffe Latte / 2 x Caffe Latte
		Latte Macchiato / 2 x Latte Macchiato
		Cappuccino / 2 x Cappuccino
		Flat White / 2 x Flat White
		Milk froth / 2 x Milk froth
		Warm milk / 2 x Warm milk
		Hot water / 2 x Hot water
Handling		
TFT touch display		•
Controls at the top		•
Automatic door opening	(NI= - ()	•
Clear text display	(No.of languages)	25
Beverages can be personalised and memorised	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°C)	10
Coffee-milk ratio levels	()	•
Height adjustable coffee dispenser up to	(cm)	15
Programmable basic settings		-
Lighting scenarios	(No.)	7
Capacity unit	(ml/fl.oz.)	•
Adjustablitity of dispensing per type and size of beverage to match the cup size	(: 1)	
Standby after	(min, h)	5 min to 12 h
Water hardness Water filter	(No. of levels)	4, water-softening system
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	× 7	•
Insulated milk container	(I)	0.5
Bean container	(g)	500
Separate container for second ground coffee type	(3)	•
Grinding level control		•
Volume of adjustable brewing chamber	(g)	8 to 12
Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage	(g)	8 to 12
	(g)	
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank	(l) (g)	•
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages		:
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank		• • 2.4
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank		• • 2.4 1
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning		• • 2.4 1 •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning Electronic water filter exchange indicator		• • 2.4 1 •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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		• • 2.4 1 • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety		• 2.4 1 • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock		• 2.4 1 • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning		• • 2.4 1 • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off		• • 2.4 1 • • • • • •/•
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic quick rinsing of milk system		• • 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic quick rinsing of milk system Automatic cleaning and descaling programme		• 2.4 1 • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning of milk system Automatic cleaning and descaling programme Automatic cleaning programme		• 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning Electronic vater 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning on milk system Automatic cleaning programme Automatic cleaning programme		• 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning and descaling programme Automatic cleaning programme Removable brewing unit		• 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinsie programme when switching on/off Automatic cleaning and descaling programme Automatic cleaning programme Automatic descaling programme Removable brewing unit Coffee residue container and drip tray removable and dishwasher-safe		• 2.4 1 • • • •/• •/• • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning or milk system Automatic cleaning programme Automatic cleaning programme Removable brewing unit Coffee residue container and drip tray removable and dishwasher-safe Beverage dispenser removable and dishwasher-safe		• • 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning of milk system Automatic cleaning and descaling programme Automatic cleaning programme Removable brewing unit Coffee residue container and drip tray removable and dishwasher-safe Energy dispenser removable and dishwasher-safe Emptying programme to prepare the appliance for holiday or transportation		• 2.4 1 • • • • • • • • • • • • •
Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank 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 Safety Child lock Cleaning Fully automatic rinse programme when switching on/off Automatic cleaning or milk system Automatic cleaning programme Automatic cleaning programme Removable brewing unit Coffee residue container and drip tray removable and dishwasher-safe Beverage dispenser removable and dishwasher-safe		• • 2.4 1 • • • • • • • • • • • • •



Appliance ture		
Appliance type		Vacuuming drawer
Stainless steel-backed glass front		DV 461 110
Glass front in Gaggenau Anthracite		DV 461 100
Fully integrated		DV 061 100
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	(I)	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		
Handling Sensor Control		•
		:
Sensor Control		
Sensor Control Handleless drawer		•
Sensor Control Handleless drawer Recessed grip		•
Sensor Control Handleless drawer Recessed grip Push-to-open system		• • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system		• • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features	(kg)	• • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber	(kg) (mm)	• • - •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load		• - • 10
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover		• - • 10 80
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height		• - • 10 80 •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable		• - • 10 80 •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming platform Connection with tube for vacuuming outside the chamber		• - • 10 80 • •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming platform	(mm)	• - • 10 80 • • •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height 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 Membrane avoiding reflow of liquids during external vacuuming	(mm)	• • - • 10 80 • • • • • 210 x 275
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height 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 Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm	(mm) (mm) (pcs.)	• • • 10 80 • • • • • • • • • • • • • • • • • •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height 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 Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm	(mm) (mm) (pcs.) (pcs.)	• • - 10 80 • • • 210 x 275 • 50
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height 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 Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm Plug for vacuuming bottles	(mm) (mm) (pcs.)	• • - 10 80 • • 210 x 275 • 50 50
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height 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 Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm	(mm) (mm) (pcs.) (pcs.)	• • - • 10 80 • • • 210 x 275 • 50 50 3
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming chamber, W x L Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm Plug for vacuuming bottles Adaptor for bottle plugs	(mm) (mm) (pcs.) (pcs.)	• • - • 10 80 • • • 210 x 275 • 50 50 3



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	(I)	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		•		•



The ovens 200 series

54
56
60
66
68
70
72
74
75
78
82

oliances

Dishwashers | Washing machine

Energy Label | Home Connect | Acces

53

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

- $\hfill\square$ 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

Please read additional planning notes on page 14 - 15.



All appliances shown can be obtained in these appliance colors:

Gaggenau Anthracite



2 2

Gaggenau Metallic

•

0 3



Gaggenau Silver

0 0

Vertical combination, 60 cm wide appliances



• BSP 2.0/BMP 250 •BOP 2.0 • WSP 222



• BSP 2.0/BMP 250 • BMP 250 • WSP 221



• BMP 250/BSP 2.0 • CMP 250 • WSP 221



• BMP 224 • CMP 250 •WSP 221



•BOP 2.0 • DF







• CMP 250 • DF

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Connect | Acces Label Home

Horizontal combination, 60 cm wide appliances





•BOP 2.1

•BOP 2.0



•BOP 2.1



• BSP 2.0/BMP 250 • DVP 221/WSP 221

0 0



•BOP 251

• CMP 250 •WSP 221/DVP 221





•BMP 251/BSP 2.1 • WSP 221/DVP 221

9 3

• BOP 251

•BMP 250/BSP 2.0 • DVP 221/WSP 221

0 0



• BMP 251/BSP 2.1 • DVP 221/WSP 221

3 3

• BMP 250/BSP 2.0

• DVP 221/WSP 221



•WSP 221/DVP 221





• BMP 251/BSP 2.1 •WSP 221/DVP 221

• CMP 250 • DVP 221/WSP 221

• WSP 221/DVP 221

Combination of 4 with warming drawer, 60 cm wide appliances



• BMP 251/BSP 2.1 •BOP 2.1

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



•BOP 2.1



• CMP 250

•WSP 221/DVP 221

- - •WSP 221/DVP 221





- •BMP 250/BSP 2.0 • DVP 221/WSP 221



• BMP 250/BSP 2.0



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

glass tray

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 046 117

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 (certified by Star-K). 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 419.

Safetv

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



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.

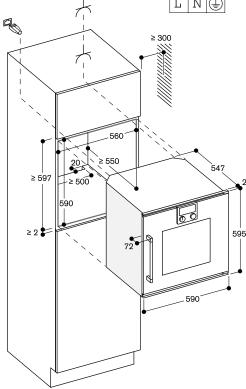
The LAN port can be found at the back on the upper right side.

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





measurements in mm



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 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 046 117 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 (certified by Star-K). 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 419.

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

min. 5 mm.

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

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

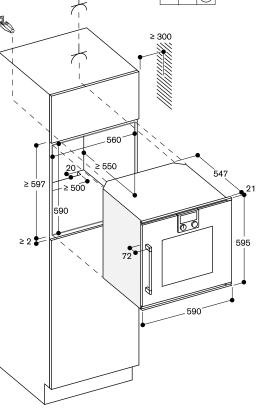
outside the built-in niche. The LAN port can be found at the back on the upper right side.

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.





measurements in mm

Cooktops

Ovens 200 series

Vario cooktops



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

baking tray, enamelled pyrolysis-safe
 wire rack

1 enamelled tray

Special accessories

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

BA 046 117

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 (certified by Star-K). 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 419.

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.

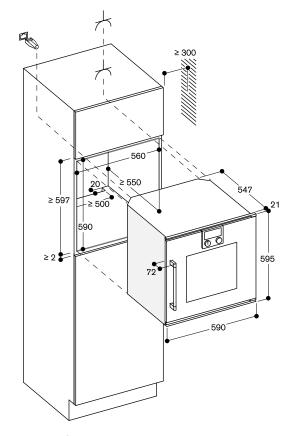
Please read the installation details regarding oven combination on page 14 – 15.

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.





measurements in mm



Right-hinged

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

BSP 270 111

Full glass door in Gaggenau Metallic Width 60 cm

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

Left-hinged

BSP 271 101 Full glass door in Gaggenau Anthracite

Width 60 cm BSP 271 111

Full glass door in Gaggenau Metallic Width 60 cm

BSP 271 131

Full glass door in Gaggenau Silver Width 60 cm



Included in the price

- cooking container, stainless steel, perforated cooking container, stainless steel,
- unperforated wire rack
- plug-in core temperature probe 1 1 outlet hose (3 m long)
- water inlet hose (3m 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 BA 010 301

Triple telscopic pull-out rack For combi-steam oven. BA 020 360 Cooking container, stainless steel,

unperforated, 40 mm deep, 51. BA 020 370

Cooking container, stainless steel, perforated, 40mm deep, 51.

BA 020 380

Cooking container, non-stick, unperforated, 40 mm deep, 51.

BA 020 390

Insert, non-stick, perforated, 40 mm deep, 5l.

BA 046 117 Glass tray 24 mm deep. CL S10 040

Cleaning cartridges, set of 4 For combi-steam ovens.

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

Combi-steam oven 200 series BSP 270/BSP 271

- Flush installation

- Fixed inlet and outlet water connection
- Cleaning system, fully automatic _ Large cavity
- LED light source _
- _ External steam generation
- Steaming without pressure
- 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 combinable with
- circulated air up to 230 °C and steam _ 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 surface
- control module
- Electronic temperature control from
- Net volume 50 litres

Heating methods

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. Dough proofing. Defrosting. Regenerating.

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

- Full surface grill 2 kW. Steam removal. Mistina. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. LED light on the side. Hygienic stainless steel cooking interior. 3 tray 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.

- 30 °C bis 230 °C

Hot air + 100 % humidity.

Handling

GN 010 330

Adapter for gastronorm insert and roaster.

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, 31.

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, 31.

GN 340 230

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

For further information please check: home-connect.com.

Please read additional information on Home Connect on page 419.

Safety

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

Cleaning

Cleaning programme, fully automatic. Descaling programme for the steam generator. Drving function. Automatic drying of the cavity at the end of the cooking process. 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) may be installed when connecting the appliance if the water hardness exceeds 7° dH. 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 5mm

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 the built-in niche.

Special accessories (order as spare parts):

Part No. 17002490 Descaling tablets

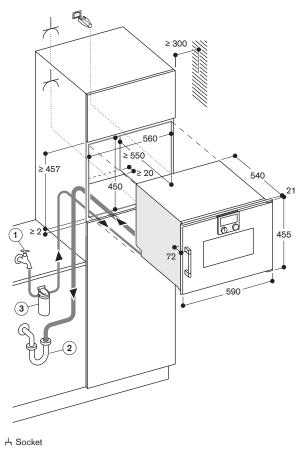
Please read the installation details regarding oven combination on page 14 - 15.

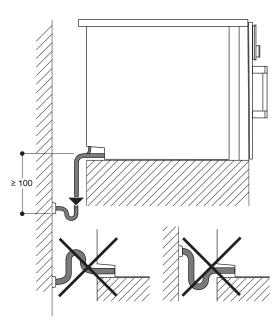
Connection

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

Total connected load 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable. Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable. Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).

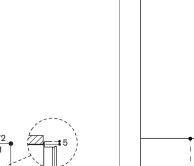






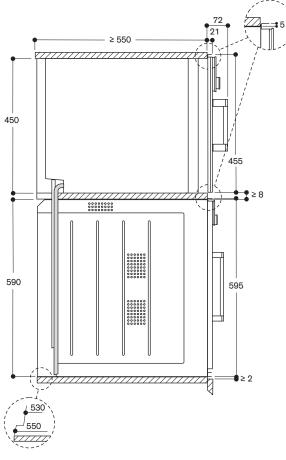
measurements in mm

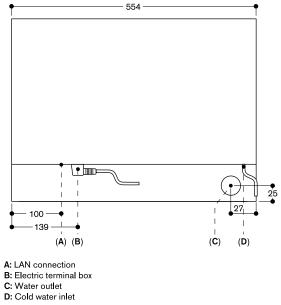
View from rear



measurements in mm

Side view of BSP 260/270 above BOP





measurements in mm

EB 333





Right-hinged

BSP 260 101 Full glass door in Gaggenau Anthracite Width 60 cm

BSP 260 111

Full glass door in Gaggenau Metallic Width 60 cm

BSP 260 131

Full glass door in Gaggenau Silver Width 60 cm

Left-hinged

BSP 261 101 Full glass door in Gaggenau Anthracite

Width 60 cm

BSP 261 111 Full glass door in Gaggenau Metallic Width 60 cm

BSP 261 131

Full glass door in Gaggenau Silver Width 60 cm



Included in the price

- cooking container, stainless steel, perforated
 cooking container, stainless steel,
- unperforated
- 1 wire rack
- 1 plug-in core temperature probe 1 outlet hose (3 m long)
- 1 water inlet hose (3 m long)

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

BA 010 301 Triple telscopic pull-out rack For combi-steam oven. BA 020 360 Cooking container, stainless steel, unperforated, 40 mm deep, 51. BA 020 370 Cooking container, stainless steel,

perforated, 40 mm deep, 51. BA 020 380

Cooking container, non-stick,

unperforated, 40 mm deep, 51.

BA 020 390

Insert, non-stick, perforated, 40 mm deep, 51. BA 046 117

Glass tray

24 mm deep.

GN 010 330 Adapter for gastronorm insert and roaster.

Combi-steam oven 200 series BSP 260/BSP 261

- Flush installation

- Fixed inlet and outlet water connection
- Large cavity
 LED light so
- LED light source
 External steam general
- External steam generation
- Steaming without pressure
 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 combinable with circulated air up to 230 °C and steam
- 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 surface
- control module – Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 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. Dough proofing. Defrosting. Regenerating.

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

- Full surface grill 2 kW. Steam removal. Misting. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. LED light on the side. Hygienic stainless steel cooking interior. 3 tray 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.

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 340 230

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



For further information please check: home-connect.com.

Please read additional information on Home Connect on page 419.

Safety

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

Cleaning

Cleaning aid. Descaling programme for the steam generator. Drying function. Automatic drying of the cavity at the end of the cooking process. Grease filter, dishwasher-safe. Strainer filter, removable.

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

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

Special accessories (order as spare parts):

Part No. 17002490 Descaling tablets

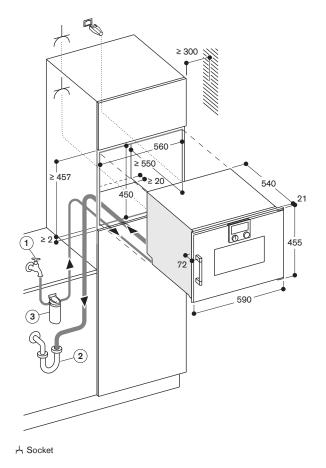
Please read the installation details regarding oven combination on page 14 – 15.

Connection

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

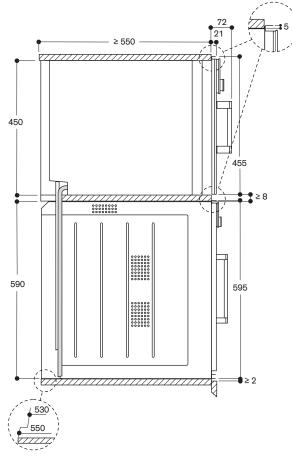
Total connected load 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable. Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable. Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).

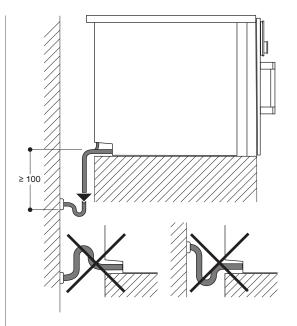




measurements in mm

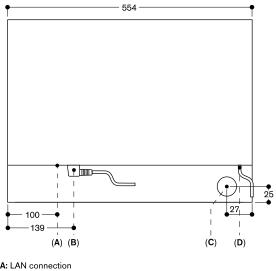
Side view of BSP 260/270 above BOP





measurements in mm

View from rear



A: LAN connection B: Electric terminal box C: Water outlet D: Cold water inlet

measurements in mm



Right-hinged

BSP 250 101 Full glass door in Gaggenau Anthracite Width 60 cm

BSP 250 111 Full glass door in Gaggenau Metallic

Width 60 cm BSP 250 131

Full glass door in Gaggenau Silver Width 60 cm

Left-hinged

BSP 251 101 Full glass door in Gaggenau Anthracite

Width 60 cm

BSP 251 111 Full glass door in Gaggenau Metallic Width 60 cm

BSP 251 131

Full glass door in Gaggenau Silver Width 60 cm



Included in the price

- 1 cooking container, stainless steel, perforated
- 1 cooking container, stainless steel, unperforated

1 wire rack

1 plug-in core temperature probe

Special accessories

BA 010 301 Triple telscopic pull-out rack

For combi-steam oven.

Cooking container, stainless steel, unperforated, 40 mm deep, 51.

BA 020 370

Cooking container, stainless steel, perforated, 40mm deep, 51.

BA 020 380 Cooking container, non-stick, unperforated, 40 mm deep, 51.

BA 020 390 Insert, non-stick, perforated, 40 mm

Insert, non-s deep, 51.

BA 046 117

Glass tray 24 mm deep

GN 010 330

Adapter for gastronorm insert and roaster.

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, 31.

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

Combi-steam oven 200 series BSP 250/BSP 251

- Flush installation

- Water tank for fresh and waste water
- Large cavity
- LED light source
- External steam generation
- Steaming without pressure
 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 combinable with circulated air up to 230 °C and steam
- 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 surface
- control module – Electronic temperature control from 30 °C bis 230 °C
- Net volume 50 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 + circulated air. Dough proofing. Defrosting. Regenerating.

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

- Full surface grill 2 kW. 2 removable 1.7 litre water tanks. Water level warning. Three-point core temperature probe with automatic shut-off and estimation of cooking time. Automatic programmes. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. LED light on the side. Hygienic stainless steel cooking interior. 3 tray 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.

GN 124 230

Gastronorm insert, stainless steel, GN 2/3 Perforated, 40 mm deep, 31.

GN 340 230

Gastronorm roaster in cast aluminium. GN 2/3, height 165 mm, non-stick. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 419.

Safety

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

Cleaning

Cleaning aid. Descaling programme for the steam generator. Drying function. Automatic drying of the cavity at the end of the cooking process. Water tank, dishwasher-safe. Grease filter, dishwasher-safe. Strainer filter, removable.

Planning notes

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

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 the built-in niche. The LAN port can be found at the back on the lower left side.

Special accessories (order as spare parts): Part No. 17002490 Descaling tablets

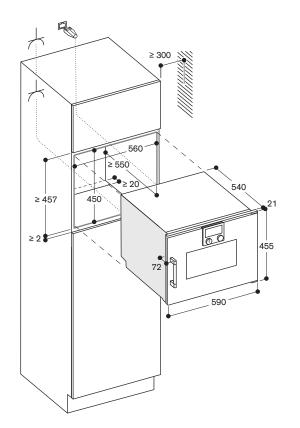
Please read the installation details regarding oven combination on page 14 – 15.

Connection

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

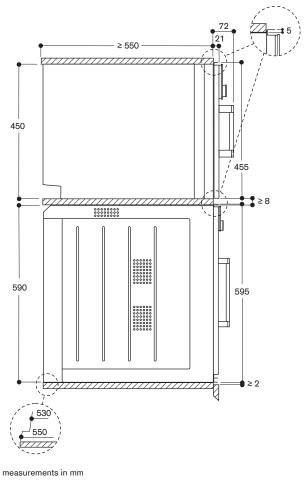
Total connected load 3.15 kW. Connecting cable 1.8 m with plug. Plan a LAN cable.







Side view of BSP 220/250 above BOP





Right-hinged BSP 220 101 Full glass door in Gaggenau Anthracite

Width 60 cm BSP 220 111 Full glass door in Gaggenau Metallic Width 60 cm BSP 220 131

Full glass door in Gaggenau Silver Width 60 cm

Left-hinged

BSP 221 101 Full glass door in Gaggenau Anthracite Width 60 cm

BSP 221 111 Full glass door in Gaggenau Metallic

Width 60 cm BSP 221 131

Full glass door in Gaggenau Silver Width 60 cm

Included in the price

1 cooking container, stainless steel, perforated

1 cooking container, stainless steel, unperforated

1 wire rack

Special accessories

BA 020 380 Cooking container, non-stick, unperforated, 40 mm deep, 51.

BA 020 390

Insert, non-stick, perforated, 40 mm deep, 51.

BA 220 360

Cooking container, stainless steel, unperforated, 35 mm deep, 51.

BA 220 370

Cooking container, stainless steel, perforated, 35 mm deep, 5 l.

BA 046 117 Glass tray

24 mm deep. CL S30 040

Descaling tablets, set of 4.

For combi-steam ovens and steam ovens.

GN 010 330

Adapter for gastronorm insert and roaster.

GN 114 130

Gastronorm insert, stainless steel, GN 1/3

Unperforated, 40 mm deep, 1.51.

GN 114 230 Gastronorm insert, stainless steel, GN 2/3 Unperforated, 40 mm deep, 31. 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, 31.

Steam oven 200 Series BSP 220/BSP 221

- Flush installation
- Water tank
- Large cavity
- LED light source
- External steam generationSteaming without pressure with
- 100% humidity from 30 °C to 100 °C
- Sous-vide cooking with accurate temperature regulation
- TFT touch display
- Panel-free appliance with surface control module
- Electronic temperature control from
- 30 °C bis 100 °C
- Net volume 59 litres

Heating methods

100 % humidity. Sous-vide cooking. 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 1.7 litre water tank. Water level warning. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K). Automatic boiling point detection. LED light on the side. Hygienic stainless steel cooking interior. 3 tray 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 419.

Safety

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

Cleaning

Cleaning aid. Descaling programme for the steam generator.

Planning notes

Door hinge not reversible. No other electrical appliances should be installed above the BS. 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. The mains socket needs to be planned outside the built-in niche. The LAN port can be found at the back on the lower left side.

Special accessories (order as spare parts):

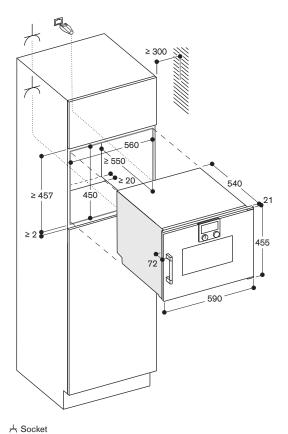
Part No. 17002490 Descaling tablets

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

Connection

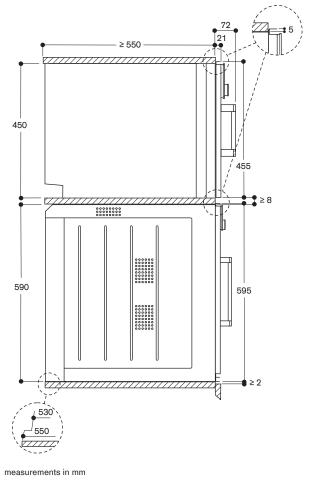
Total connected load 2.75 kW. Connecting cable 1.8 m with plug. Plan a LAN cable.







Side view of BSP 220/250 above BOP





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. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

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

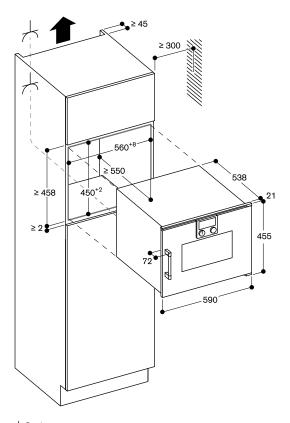
Door hinge not reversible. Plan the niche without back wall. Necessary lateral gap between appliance door and furniture panel of min. 5 mm. The door panel surface of the appliance extends 21 mm from the furniture cavity. The outer edge of the door handle extends 72 mm from the furniture cavity. Consider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

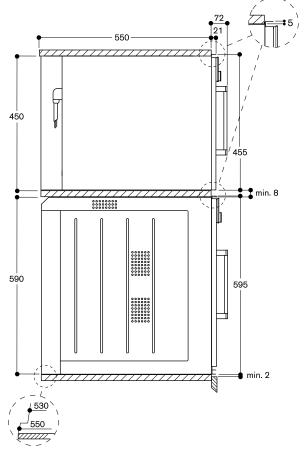






measurements in mm







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 5 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

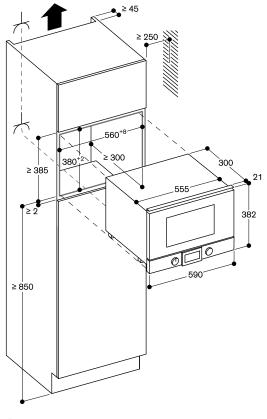
Door hinge not reversible. Minimum installation height 85 cm (top edge of niche bottom). Height-adjustable feet. Installation of BMP above BOP with intermediate shelf. Necessary lateral gap between appliance door and furniture panel of min. 5 mm. The door panel surface of the appliance extends 21 mm 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

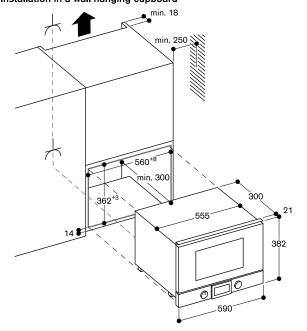
Total connected load 2.0 kW. Connection cable 1.7 m, pluggable.



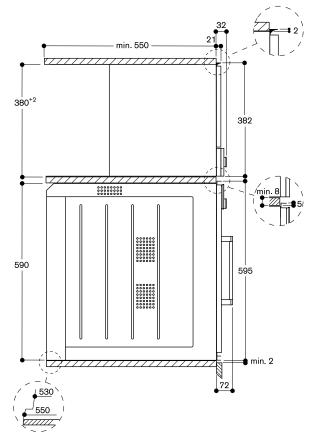




Installation in a wall-hanging cupboard



Side view of BMP 224/225 over BOP





Controls at the top

Left-hinged

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

CMP 250 112

Full glass door in Gaggenau Metallic Width 60 cm

CMP 250 132

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 pipe

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 Malk 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

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.

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 419.

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.

Planning notes

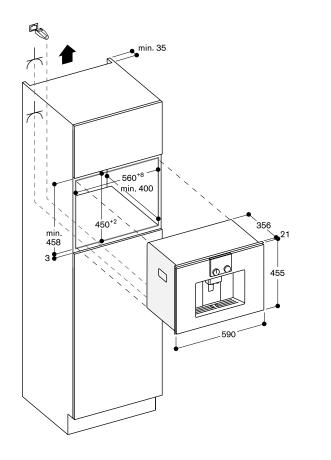
Ideal installation height 95 cm to 145 cm (top edge of niche bottom). Necessary lateral gap between appliance front and furniture panel of min. 5 mm The door panel surface of the appliance extends 21 mm from the furniture cavity. When installing in a corner a side clearance is required. Door opening 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 The LAN port can be found at the back on the lower right side. 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 oven combination on page 14 – 15.

Connection

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



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Ovens 200 series



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

- raised vacuuming platform
 adaptor f. vacuuming outside the
- chamber
- 1 vacuuming hose
- 1 adaptor for bottle plugs
- 3 plugs for vacuuming of bottles

Vacuuming drawer 200 series DVP 221

- Integrable in 14 cm high niche
 Hygienic stainless steel vacuuming chamber, applicable height up to
- and the second second
- 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 drawerPush-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.

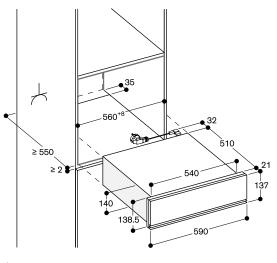
Built-in under worktop or in single niche.

The socket can be planned behind the appliance.

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

Connection

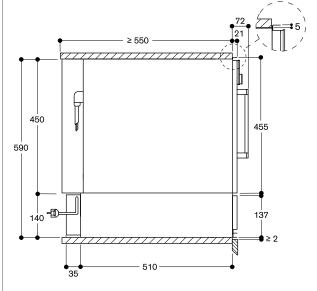
Total connected load 0.32 kW. Connection cable 1.5 m, pluggable.



A Socket

measurements in mm

Side view DVP 221 below BSP, BMP, CMP



EB 333

Energy Label | e Connect | Access

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.

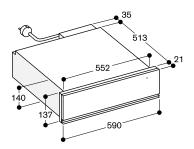
Installation of BSP/BMP/CMP directly above WSP in 59 cm niche without intermediate floor.

The socket can be planned behind the appliance.

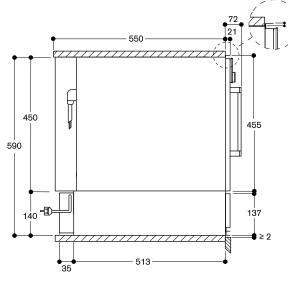
Please read the installation details regarding oven combination on page 14 – 15.

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.

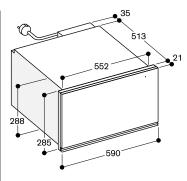
Planning notes

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.

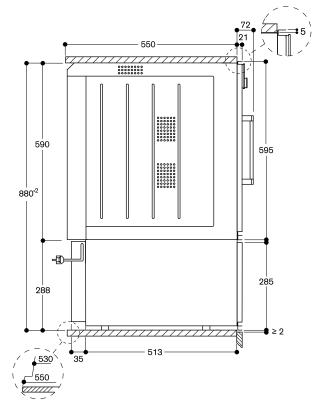
Please read the installation details regarding oven combination on page 14 – 15.

Connection

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



WSP 222 below BOP



Ener

Accessories and special accessories 200 series

Advice: Not every illustrated accessory fits to every oven. For exact allocation see page 80 - 81.

BA 010 301 Triple telscopic pull-out rack For combi-steam oven.

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

Cooking container, stainless steel, unperforated, 40 mm deep, 51.

Cooking container, stainless steel, perforated, 40 mm deep, 5 l.







BA 020 380 Cooking container, non-stick, unperforated, 40 mm deep, 51.



BA 020 360

BA 020 370

Cooking container, non-stick, perforated, 40mm deep, 51.

BA 026 115 Baking tray, enamelled 15 mm deep.

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

BA 046 117 Glass tray 24 mm deep.







BA 056 130 Baking stone

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

Heating element for baking stone and

system. BA 056 133

BA 226 105

30 mm deep.

BA 216 102

BA 056 115

Gastronorm roaster.

Quadruple telescopic pull-out rack

For ovens BOP 210/BOP 211.

Grill tray, enamelled

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

BA 220 360

Cooking container, stainless steel, unperforated, 35 mm deep, 5 l.

BA 220 370

Cooking container, stainless steel, perforated, 35 mm deep, 5 l.

Pizza paddle, set of 2

BS 020 002

















Adapter for gastronorm insert and roaster.



GN 114 130

Gastronorm insert, stainless steel, GN 1/3 Unperforated, 40 mm deep, 1.5 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, 31.

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 as separate ovenproof disches, 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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).



CL S10 040

Cleaning cartridges, set of 4. For Combi-steam oven.



GF 111 100

Descaling and neutralising filter, for first installation. Descaling system, recommended to be installed if water hardness exceeds 7 $^{\circ}\text{dH}$ or carbon hardness 5 $^{\circ}\text{dH}.$ 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).



Extractors



Ovens 400 series

Ovens 200 series

/ario cooktops





BOP 220/BOP 221

Baking tray, enamelled			Oven	Oven
	BA 026 115	15 mm deep	•/•	•/°
Pull-out rack				
	BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	o	٥
	BA 216 102	Quadruple fully extendable telescopic pull-out rack. For oven BOP 210/BOP 211.		
	BA 010 301	Triple telscopic pull-out rack for combi-steam oven.		
Oven surfaces with cat	alytic special enam	nelling		
	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)	o	0
Cooking container, ste	am oven			
	BA 020 360	Cooking container, stainless steel, unperforated, 40 mm deep, 5 l.		
	BA 020 370	Cooking container, stainless steel, perforated, 40 mm deep, 5 l.		
	BA 020 380	Cooking container, non-stick, unperforated, 40 mm deep, 5 l.		
	BA 020 390	Cooking container, non-stick, perforated, 40 mm deep, 5 l.		
	BA 220 360	Cooking container, stainless steel, unperforated, 37.5 deep, 5 l.		
	BA 220 370	Cooking container, stainless steel, perforated, 37.5 deep, 5 l.		
	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		
Gastronorm roaster, ca	ast aluminium			
	GN 340 230	GN 2/3, height 165 mm, non-stick	0	 (without roaster function)
				()
		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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420).		()
GN-Adapter		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 for Combi-steam ovens with adapter GN 010 330 and pull-out		(
GN-Adapter	GN 010 330	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 for Combi-steam ovens with adapter GN 010 330 and pull-out		
GN-Adapter Glass tray	GN 010 330	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420).		
	GN 010 330 BA 046 117	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420).	•/0	• / •
		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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert.		
Glass tray		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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert.		
Glass tray	BA 046 117	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep	•/•	•/•
Glass tray	BA 046 117 BA 036 105	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet	•/•	•/•
Glass tray	BA 046 117 BA 036 105 Part No. 435794	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening	•/•	•/• •/•
Glass tray Wire rack	BA 046 117 BA 036 105 Part No. 435794	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening	•/•	•/• •/•
Glass tray Wire rack	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet	• / • • / •	• / • • / •
Glass tray Wire rack Grill tray, enamelled	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet	• / • • / •	• / • • / •
Glass tray Wire rack Grill tray, enamelled	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep	• / • • / • •	• / • • / • • / •
Glass tray Wire rack Grill tray, enamelled Heating element	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep	• / • • / • •	• / • • / • • / •
Glass tray Wire rack Grill tray, enamelled Heating element	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep no opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4.	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490 Part No. 17000705	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, with opening, and feet 30 mm deep 30 mm deep 8 Necessary accessory for baking stone BA 056 133 8 Set of 2 6 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490 Part No. 17000705 Part No. 0311819	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490 Part No. 17000705	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle Cleaning and care	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle Cleaning and care	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 026 115 BA 056 115 CL S10 040 Part No. 17002490 Part No. 17000705 Part No. 03111819 Part No. 00311769	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 42 mm deep 6 or grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep 8 or m deep 6 cessary accessory for baking stone BA 056 133 6 cessary accessory for baking stone BA 056 133 6 cessary accessory for baking stone BA 056 133 8 ce of 2 6 cleaning cartridges, set of 4. 9 cescaling tablets, for combi steam ovens, set of 4. 9 cescaling tablets 6 cleaning tablets 6 cleaning tablets	• / • • / • • •	• /o • /o • /o
Glass tray Wire rack Grill tray, enamelled Heating element Pizza paddle Cleaning and care	BA 046 117 BA 036 105 Part No. 435794 Part No. 672921 BA 226 105 BA 056 115 BS 020 002 CL S10 040 Part No. 17002490 Part No. 17000705 Part No. 00311819 Part No. 00311769	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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 420). Adpater for gastronorm insert. 24 mm deep 70 opening, with feet for grill tray BA 226 102, angled, no opening for grill tray BA 226 102, angled, no opening for grill tray BA 226 105, with opening, and feet 30 mm deep Necessary accessory for baking stone BA 056 133 Set of 2 Cleaning cartridges, set of 4. Descaling tablets, for combi steam ovens, set of 4. Water filter cartridge Descaling tablets Cleaning tablets	• / • • / • • •	• /o • /o • /o

Standard.

• Special accessory.

							Ovens 200 series	81
	BOP 210/BOP 211	BSP 270/BSP 271	BSP 260/BSP 261	BSP 250/BSP 251	BSP 220/BSP 221	CMP 250	DVP 221	
	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven	Steam oven	Fully automatic espresso machine	Vacuuming drawer	
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Appliance two		Over	0.00
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	(am)	~~	~~
Width	(cm)	60 590 x 595 x 547	60 590 × 595 × 547
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 66/2		70	
Net volume	(I)	76	76 1
Number of cooking compartments	(mm)	1 487 x 283 x 405	
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		•/-	•/-
Controls at the top / at the bottom Clear text display	(No. of languages)	44	44
Controls at the top / at the bottom Clear text display Individual recipes	(No. of languages)	44 50	44 50
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle	(No. of languages)	44	44
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features	(No. of languages)	44 50 110°	44 50 110°
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control	(No. of languages)	44 50	44 50 110°
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe	(No. of languages)	44 50 110° •	44 50 110° • -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe Automatic programmes	(No. of languages)	44 50 110° • •	44 50 110° • - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe Automatic programmes Baking stone socket	(No. of languages)	44 50 110° • • •	44 50 110° • - - •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe Automatic programmes Baking stone socket Roasting function	(No. of languages)	44 50 110° • • • •	44 50 110° • - - • •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe Automatic programmes Baking stone socket Roasting function Actual temperature display	(No. of languages)	44 50 110° • • •	44 50 110° • • - • • • • • •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle Features Electronic temperature control Three-point core temperature probe Automatic programmes Baking stone socket Roasting function Actual temperature display Rapid heating	(No. of languages)	44 50 110° • • • •	44 50 110° • • - • • • • • • •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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	(No. of languages)	44 50 110° • • • •	44 50 110° • • - • • • • • •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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		44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° • • - • • • • • • • • • • • • • • • •
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels		44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° • - - - 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi.	(W)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories	(W)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° • - - - 0 • • • • • • • • • • • • • • •
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Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / safety shut-off Cooled housing with temperature protection Cleaning	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -
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Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / safety shut-off Cooled housing with temperature protection Cleaning Pyrolytic system Catalytic coating on back wall / ceiling	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing Child lock / safety shut-off Cooled housing with temperature protection Cleaning Pyrolytic system Catalytic coating on back wall / ceiling Gaggenau enamel	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing 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	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing 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	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -
Controls at the top / at the bottom Clear text display Individual recipes Door opening angle 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 Tray levels Digital services (Home Connect) either via LAN or wireless via WiFi. Accessories Enamelled baking tray Size of largest baking tray Wire rack Enamelled grill tray / wire rack for grill tray Glass tray Safety Thermally insulated door with multiple glazing 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	(W) (No.)	44 50 110° • • • • • • • • • • • • • • • • • • •	44 50 110° - - - - - - - - - - - - -

• Standard. - Not available.

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

² Special accessory, see pages 78-81.

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

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



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
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

Washing machine

Ovens 200 series





Appliance type		Combi stoom ovon	Combi stoom oven
Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BSP 270/BSP 271	BSP 260/BSP 261
Full glass door in Gaggenau Anthracite		BSP 270/BSP 271 101	BSP 260/BSP 261 101
Full glass door in Gaggenau Metallic		BSP 270/BSP 271 111	BSP 260/BSP 261 111
Full glass door in Gaggenau Silver		BSP 270/BSP 271 131	BSP 260/BSP 261 131
Dimensions			
	cm)		
	nm)	590 x 455 x 540	590 x 455 x 540
	nm)	21	21
	nm)	560 x 450 x 550	560 x 450 x 550
	(kg)	36	34
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)			
Net volume	(I)	50	50
Number of cooking compartments		1	1
	nm)	501 x 246 x 406	501 x 248 x 406
		*	*
Energy efficiency class with hot air + 30 % humidity			A
Energy Efficiency Index (EEI)		94.7	94.7
	Nh)	0.72	0.72
Heat source		electric	electric
Heating methods			
	°C)	30 – 230	30 – 230
Hot air + 100 % humidity	-,	•	•
Hot air + 80 % humidity		•	•
Hot air + 60 % humidity		•	•
Hot air + 30 % humidity		•	•
Hot air + 30 % humidity		•	•
		-	-
100 % humidity		•	•
Low temperature cooking			
Low temperature steaming		-	-
Sous-vide cooking		•	•
Full surface grill level 1 + humidity		•	•
Full surface grill level 2 + humidity		•	•
Full surface grill + Umluft		•	•
Dough proofing		•	•
Defrosting		•	•
Regenerating			•
		•	
Handling			
Handling TFT touch display		•	•
Handling TFT touch display Controls at the top / at the bottom		• •/-	•/-
Handling TFT touch display	les)	•	•/- 44
Handling TFT touch display Controls at the top / at the bottom	les)	• •/-	•/-
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language)	les)	• •/- 44	•/- 44
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes	jes)	• •/- 44 50	•/- 44 50
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle	jes)	• •/- 44 50	•/- 44 50
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features	jes)	• •/- 44 50 110°	•/- 44 50 110°
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure	jes)	• •/- 44 50 110°	•/- 44 50 110°
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language) Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control	jes)	• •/- 44 50 110° •	•/- 44 50 110°
Handling TFT touch display Controls at the top / at the bottom Clear text display Clear text display Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe	jes)	• •/- 44 50 110° •	•/- 44 50 110° • • 2000
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Handling TFT touch display Controls at the top / at the bottom Clear text display Clear text display Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch	jes)	• •/- 44 50 110° • • 2000 • • •	•/- 44 50 110° • 2000 • •
Handling TFT touch display Controls at the top / at the bottom Clear text display Clear text display Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer	jes)	• •/- 44 50 110° • • 2000 • • •	•/- 44 50 110° • • 2000 • • •
Handling TFT touch display Controls at the top / at the bottom Clear text display Clear text display Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection		• •/- 44 50 110° • 2000 • • • • • • • • • • • • •	 /- 44 50 110° 2000 . .
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection Water tank capacity / water level warning	(1)	• •/- 44 50 110° • 2000 • • • • • • 1.7/•	•/- 44 50 110° • • 2000 • • • • • • • • • • • • • • •
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection Water tank capacity / water level warning LED light on the side	(I) (W)	• •/- 44 50 110° • • 2000 • • • • • • • 1.7/• 10	 ·/- 44 50 110° . 2000 1.7/• 10
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection Water tank capacity / water level warning LED light on the side Tray levels / stainless steel cooking interior	(1)	• •/- 44 50 110° • • 2000 • • • • • • • • • • • • •	 ·/- 44 50 110° 2000 2000 1.7/• 10 3/•
Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection Water tank capacity / water level warning LED light on the side Tray levels / stainless steel cooking interior Digital services (Home Connect) either via LAN or wireless via WiFi. ³	(I) (W)	• •/- 44 50 110° • • 2000 • • • • • • • 1.7/• 10	 ·/- 44 50 110° . 2000 1.7/• 10
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Handling TFT touch display Controls at the top / at the bottom Clear text display (No. of language Individual recipes Door opening angle Features Steaming without pressure Electronic temperature control Full surface grill behind glass ceramic Three-Point core temperature probe Automatic programmes Actual temperature display Cooking time, cooking time end, timer, stopwatch Long-term timer Electronic boiling point detection Water tank capacity / water level warning LED light on the side Tray levels / stainless steel cooking interior Wire rack Cooking container, stainless steel, 40 mm, perforated / unperforated Cleaning cartridge Descaling tablets Safety Thermally insulated door with multiple glazing Child look / safety shut-off Cooled housing with temperature protection	(I) (W) No.)	 ·/- 44 50 110° 2000 2000 2000 3/ 3/ 810 1 1/1 4 Part No. 17002490 3-fold 	 /- 44 50 110° 2000 2000 3/ 3/ 810 1,1/1 Part No. 17002490 3-fold /*
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• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche.
 ² Special accessory, see pages 78 - 81.
 ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
 * Energy efficiency class: at a range of energy efficiency classes from A+++ to D.





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Ovens 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	(I)	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	-
			- 3
Full surface grill as quartz grill with levels of intensity	(No.)	3	3
Maximum grill output	(W)	2.000	
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	(VV) (No.)	4	-
	(110.)	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		•	•
		0.4	100
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 machine 200 series



Ovens 200 series

Appliance type	Fully automatic espresso machine
Glass front in Gaggenau Anthracite	CMP 250 102
Glass front in Gaggenau Metallic	CMP 250 112
Glass front in Gaggenau Silver	CMP 250 132
Dimensions	
Width (c	cm) 60
Appliance dimensions W x H x D ¹ (m	nm) 590 x 455 x 426
	nm) 21
	nm) 560 x 450 x 550
	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 languag	es) 25
	lo.) 8
	lo.) 3
	lo.) 8
	lo.) 3
	°C)
Coffee-milk ratio levels	•
Height adjustable coffee dispenser up to (c	cm) 15
Programmable basic settings	
	lo.) 7
- Capacity unit (ml/fl.c	,
- 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 leve	
- Water filter	•
Features	
Aroma brewing technology	•
Aroma brewing technology Grinding unit with ceramic discs	:
	•
Grinding unit with ceramic discs	•
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater	•
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater	• • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container	• • • • • (I) 0.5
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container	• • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container	• • • • • (I) 0.5
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control	• • • • (I) 0.5 (g) 500
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure Insuppressure Insulated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber	• • • • (I) 0.5 (g) 500 •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure Insulated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank	• • • • • • • (I) 0.5 (g) 500 • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure Insulated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank	• • • • • (I) 0.5 (g) 500 • • • (g) 8 to 12 • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning Electronic water filter exchange indicator	• • • • • • • • • • • • • • • • • • •
Grinding unit with ceramic discs Automatic adjustment of ground coffee quantity Continuous flow heater Pump pressure (b Integrated milk system Insulated milk container Bean container Separate container for second ground coffee type Grinding level control Volume of adjustable brewing chamber Double grinding and brewing cycles for extra intensity for one beverage Double grinding and brewing cycles for two beverages Removable water tank Water filter cartridge for water tank Single portion cleaning Electronic water filter exchange indicator Electronic fill level control for milk, water and coffee beans	• • • • • • (I) 0.5 (g) 8 to 12 • • (I) 2.4 1 • •
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• Standard. – Not available.

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

Washing machine

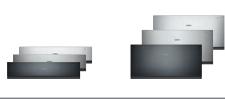
Dis



Appliques turs		
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	<i>(</i>)	
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	(I)	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		
Handling Sensor Control		•
		:
Sensor Control		
Sensor Control Handleless drawer		•
Sensor Control Handleless drawer Recessed grip		•
Sensor Control Handleless drawer Recessed grip Push-to-open system		• - •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system		• - •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features	(kg)	• - • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber	(kg) (mm)	• - • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load		• - • -
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height		• - • - 10 80
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover		• - - - 10 80 •
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable		• - - - 10 80 • •
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Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming chamber, W x L Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm	(mm) (pcs.) (pcs.)	• - • 10 80 • • 210 x 275 • 50 50
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming chamber, W x L Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm Plug for vacuuming bottles	(mm) (pcs.)	• - • 10 80 • • • • • 210 x 275 • 50
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming chamber, W x L Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm Plug for vacuuming bottles Adaptor for bottle plugs	(mm) (pcs.) (pcs.)	• - • 10 80 • • • 210 x 275 • 50 50 3
Sensor Control Handleless drawer Recessed grip Push-to-open system Cushioned closing system Features Stainless steel vacuuming chamber Maximum load Applicable height Safety glass cover Sealing bar, non-stick, removable Raised vacuuming chamber, W x L Membrane avoiding reflow of liquids during external vacuuming Vacuuming bags, small, 180 mm x 280 mm Vacuuming bags, large, 240 mm x 350 mm Plug for vacuuming bottles	(mm) (pcs.) (pcs.)	• - • 10 80 • • • 210 x 275 • 50 50 3

• Standard. - Not available.

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



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
/olume			
Net volume	(I)	20	52
nterior dimensions W x H x D	(mm)	468 x 92 x 458	468 x 242 x 458
Number of table settings	(No.)	6	12
leating methods			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverage containers		•	•
Keeping meals warm / slow cooking meals		•	•
Narming ovenware		•	•
Hot air + bottom heat		•	•
Femperature 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			
Aaximum 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	94
Cut-out dimensions for appliance combinations in the 400 series	132
Vario cooktops 200 series	138
Cut-out dimensions for appliance combinations in the 200 series	146
Accessories special accessories	148
Technical specifications	150

Recommended Cooktop Ventilation Combinations

: aesthetically and technically : not recommended : cooktop based ventilation co	-	<u> </u>			_			L				
Product type	Picture	VIB		AC 400 width depends on configuration	AC 250 121 width 120 cm	AC 230 101 width 100 cm	AC 270 101 width 100 cm	AW 442 width 90 cm	AW 442 width 120 cm	AW 442 width 160 cm	AW 240 191 width 90 cm	AW 250 192 width 90 cm
	Maximum width for Vario cooktops combinations				90 cm	90 cm	90 cm	80 cm	100 cm	140 cm	80 cm	80 cm
Vario electric grill 400 series		VR 414	40 cm	 ✓ 	✓	_	_	✓	✓	✓	-	_
Vario Teppan Yaki 400 serie Vario gas cooktop 400 series	X	VP 414 / VG4	40 cm	√	√	✓	✓	✓	 Image: A start of the start of	✓	-	-
Vario induction cooktop 400 series		VI4	40 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	 ✓ 	-	-
Vario induction cooktop 400 series		VI 462	60 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	√	-	-
Vario induction cooktop 400 series		VI 482	80 cm	 ✓ 	√ 奈	√ ??	√ ??	✓	√	 ✓ 	-	-
Vario induction cooktop 400 series		VI 492	90 cm	 ✓ 	√ 🤶	√ ??	√ 奈	-	√	 ✓ 	-	-
Vario gas cooktop 400 series Gas cooktop 400 series		VG 491 / CG 492	90 cm	 Image: A start of the start of	√	√	√	-	✓	✓	-	-
Vario electric grill 200 series		VR 230	30 cm	 Image: A start of the start of	√	-	-	✓	✓	✓	-	-
Vario Teppan Yaki 200 series Vario flex induction cooktop 200 series Vario gas cooktop 200 series		VP2 / VI2 / VR2 VG2	30 cm	~	~	✓	✓	✓	✓	✓	-	-
Vario flex induction cooktop 200 series		VI 242	40 cm	 ✓ 	 Image: A start of the start of	 ✓ 	 ✓ 	✓	√	 ✓ 	-	_
Vario flex induction cooktop 200 series Vario gas cooktop 200 series		VI 262 / VG 264	60 cm	 Image: A start of the start of	 Image: A start of the start of	✓	√	✓	√	√	-	-
Full surface induction cooktop 400 series with frame		CX 482 111	80 cm	√	√ 奈	√ 奈	√ 奈	✓	✓	✓	√ 奈	√ 奈
Full surface induction cooktop 400 series frameless		CX 482 101	80 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	✓	√ 奈	√ 奈
Full surface induction cooktop 400 series		CX 492	90 cm	 ✓ 	√ 奈	√ 奈	√ 奈	-	√	√	-	-
Flex induction cooktop 200 series		CI 261	60 cm	 ✓ 	✓	✓	✓	✓	√	 ✓ 	 ✓ 	✓
Flex induction cooktop 200 series		CI 262	60 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	✓	√ 奈	√ 奈
Flex induction cooktop 200 series		CI 272	70 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	√	√ 奈	√ 奈
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	 ✓ 	√ 奈	√ 🤶
Flex induction cooktop 200 series		CI 292	90 cm	 Image: A start of the start of	√ 奈	√ 奈	√ 奈	_	√	✓	-	_
Gas cooktop 200 series	0.00	CG 261	60 cm	 Image: A start of the start of	✓	✓	✓	✓	√	 ✓ 	-	_
Gas cooktop 200 series	• • •	CG 291	90 cm	 Image: A start of the start of	√	✓	 ✓ 	-	 Image: A start of the start of	 ✓ 	-	-
Gas cooktop 200 series		VG 295	90 cm	 Image: A start of the start of	√	✓	~	-	√	✓	-	-
Glass ceramic cooktop 200 series	(0)	CE 261	60 cm	✓	✓	✓	✓	√	 Image: A start of the start of	 ✓ 	✓	✓
Glass ceramic cooktop 200 series		CE 291	90 cm	 ✓ 	 ✓ 	 ✓ 	✓	-	√	 ✓ 	-	-

-			L											
AI 442 width	AI 442 width	AI 442 width	AI 240 191 width	AL 400 121 width	AL 400 191 width	AL 200 180 width	AL 200 190 width	VL 414 112 width	VL 200 120 width	width	AF 210 162 width	AC 200 191 width	width	AC 200 161 width
100 cm	120 cm	160 cm	90 cm	120 cm	90 cm	80 cm	90 cm	15,5 cm	15 cm	90 cm	60 cm	86 cm	70 cm	52 cm
80 cm	100 cm	130 cm	80 cm	120 cm	90 cm	_	_			90 cm	60 cm	90 cm	70 cm	60 cm
• ✓		▼ ✓		▼ ✓	▼ ✓					▼ ✓		▼ ▼		▼ ✓
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✓	✓	✓	√	√	√	-	-	-	-	√	 ✓ 	 ✓ 	 ✓ 	√
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ers

Die



CX 492 111

Black glass ceramic Stainless steel frame Width 90 cm

Included in the price

1 cooking sensor for temperature regulation

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories CA 051 300

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

CA 060 300 Cooking sensor for temperature

regulation within pots 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 cookwareAll sizes and formats of cookware
- An sizes and formals 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 419.

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 Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA420 must be placed between the appliances. Depending on the type of installation,

the corresponding connection strip must be provided. 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 132 and 134.

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. 31 kg.

Please read the installation details regarding air ducting on page 204.

Connection

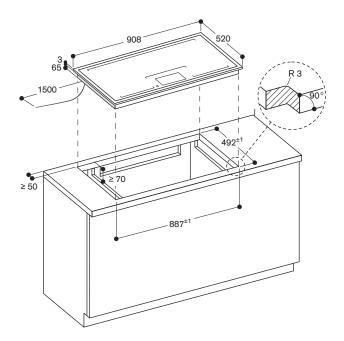
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

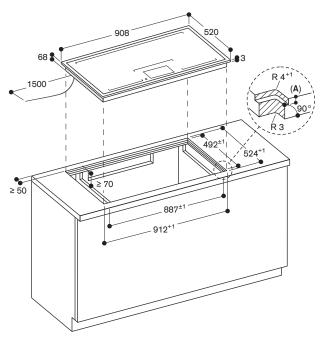
Please check the user manual for how to switch off the WiFi module. Length of connection cable, water in- and outlet see detailed drawing on

in- and outlet see detailed drawing or page 95.





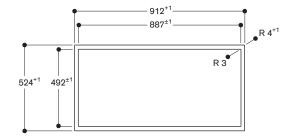




A: 3.5^{-0.5}

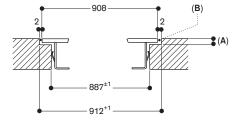
measurements in mm

View from above



measurements in mm

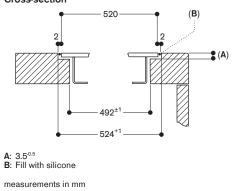
Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone

measurements in mm

Cross-section





CX 482 111

Black glass ceramic Stainless steel frame Width 80 cm

Included in the price

1 cooking sensor for temperature regulation

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories CA 051 300

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

CA 060 300 Cooking sensor for temperature

regulation within pots 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 cookway
- 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 419.

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 Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation,

the corresponding connection strip must be provided. 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 132 and 134

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. 27 kg.

Please read the installation details regarding air ducting on page 204.

Connection

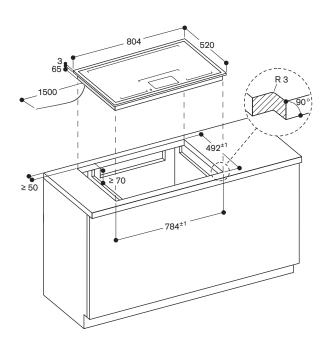
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

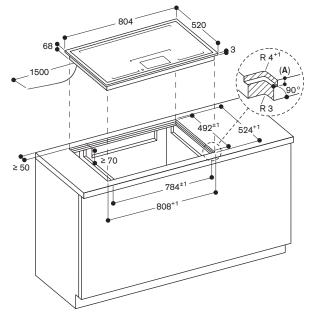
Please check the user manual for how to switch off the WiFi module. Length of connection cable, water in- and outlet see detailed drawing on

in- and outlet see detailed drawing or page 97.





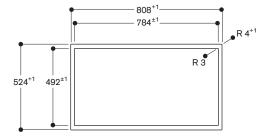




A: 3.5^{-0.5}

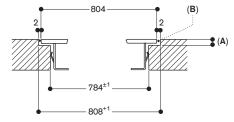
measurements in mm

View from above



measurements in mm

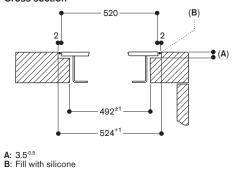
Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone

measurements in mm

Cross-section





VI 492 103

Frameless Width 90 cm

width 90 cm

Installation accessories VA 420 004

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

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum Non-stick For flex induction cooktop. 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, ø21 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 400 000

Wok attachment for wok pan Only for Vario induction cooktops.

Flex induction cooktop 400 series VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas Frying sensor function for
- temperature control in pans
- Large cooking zone for pots up to ø32 cm
- Ideal for the original wok pan with round bottom, with wok ring
- Easy control of all functions with bicoloured display
- Solid stainless steel control knob
- Frameless for flush mounting

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 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

Features

display (white / orange).

Flex function for rectangular cooking areas. Frying sensor function. Booster function. Stopwatch. 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 419.

Safety

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off.

Planning notes

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). 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. 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 132 and 134.

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. 23 kg.

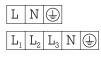
Please read the installation details regarding air ducting on page 204.

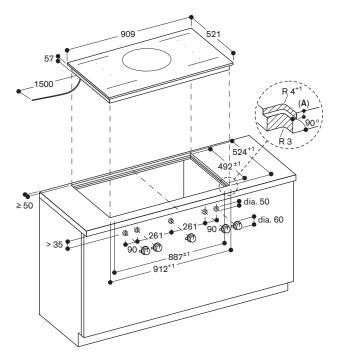
Connection

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 1.9 W.

Please check the user manual for how to switch off the WiFi module. Vario flex induction cooktop 400 series Can be combined perfectly with other Vario appliances of the 400 series Length of connection cable, water in- and outlet see detailed drawing on page 99.

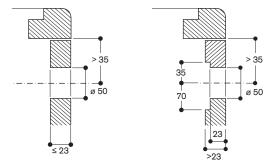






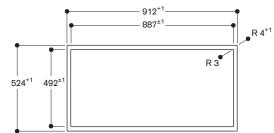
measurements in mm

Installation of the control knob; flush installation



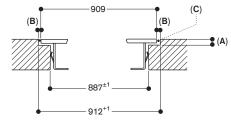


View from above



measurements in mm

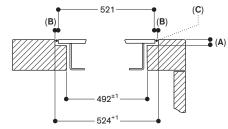
Longitudinal section



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone

measurements in mm

Cross-section





measurements in mm

EB 333



VI 492 113

Stainless steel frame Width 90 cm

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories

CA 051 300 Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300

Griddle plate in cast aluminum Non-stick.

For flex induction cooktop.

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 400 000

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 knobPrecision 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage 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 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

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 132 and 134.

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. 24 kg.

Please read the installation details regarding air ducting on page 204.

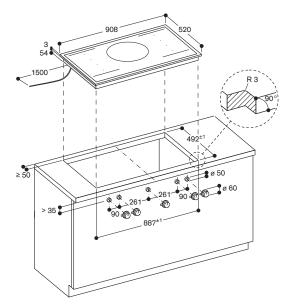
Connection

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 1.9 W.

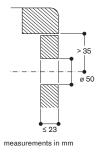
Please check the user manual for how to switch off the WiFi module.

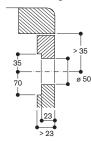


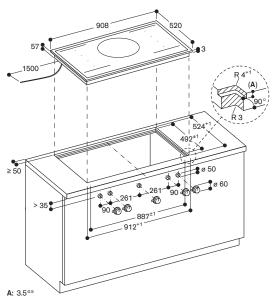




Installation of the control knob; surface mounting

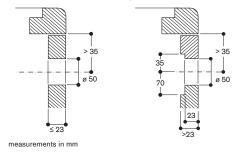




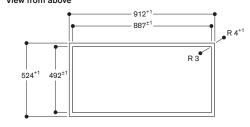


measurements in mm

Installation of the control knob; flush installation

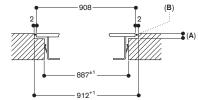


View from above



measurements in mm

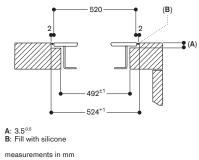
Longitudinal section



A: 3.5^{0.5} B: Fill with silicone

measurements in mm

Cross-section





Vario cooktops

Ovens 400 series



VI 482 103

Frameless Width 80 cm

Installation accessories VA 420 004

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

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum Non-stick. For flex induction cooktop. GP 900 001 Stainless steel frying sensor pan Non-stick coating, ø15 cm. GP 900 002 Stainless steel frying sensor pan Non-stick coating, ø19 cm. GP 900 003 Stainless steel frying sensor pan

Non-stick coating, ø21 cm. GP 900 004

Stainless steel frying sensor pan Non-stick coating, ø28 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 30 cm
- width - Frying sensor function for
- temperature control in pans - Easy control of all functions with
- bicoloured display Solid stainless steel control knob
- Frameless for flush mounting
- Can be combined perfectly with
- other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 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

Features

display (white / orange).

Flex function for rectangular cooking areas. Frying sensor function. Booster function. Stopwatch. 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 419.

Safety

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off.

Planning notes

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). 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. 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 132 – 135.

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 204.

Connection

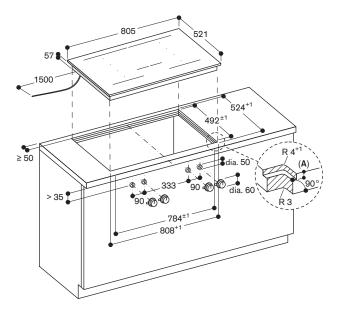
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.7 W.

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

Length of connection cable, water in- and outlet see detailed drawing on page 103.

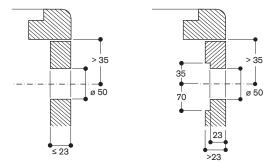






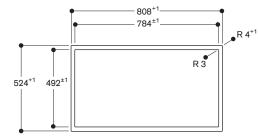
measurements in mm

Installation of the control knob; flush installation

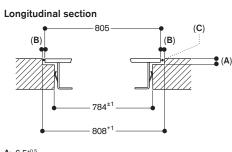




View from above



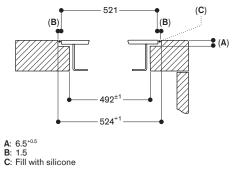
measurements in mm



A: 6.5^{+0.5} **B**: 1.5 **C**: Fill with silicone

measurements in mm

Cross-section





VI 482 113

Stainless steel frame Width 80 cm

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories

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

CA 052 300 Griddle plate in cast aluminum

Non-stick.

For flex induction cooktop. 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, ø21 cm. GP 900 004

GP 900 0

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 displaySolid 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage 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 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

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 132 – 135.

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 204.

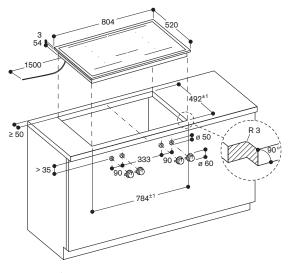
Connection

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

1.7 W.

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



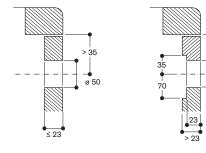


> 35

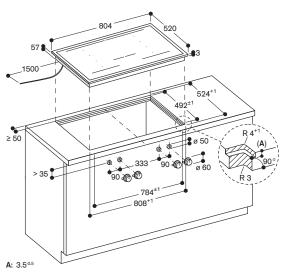
ø 50

measurements in mm

Installation of the control knob; surface mounting

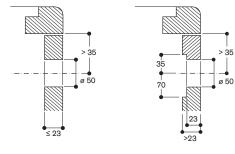


measurements in mm



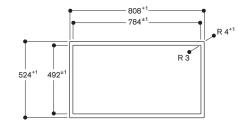
measurements in mm

Installation of the control knob; flush installation



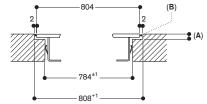
measurements in mm

View from above



measurements in mm

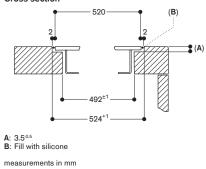
Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone

measurements in mm

Cross-section



Vario cooktops





VI 462 103

Frameless Width 60 cm

Installation accessories VA 420 004

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

Special accessories

CA 051 300 Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum Non-stick For flex induction cooktop. 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, ø21 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
- Solid statilless steel control knot
 Frameless for flush mounting
- Can be combined perfectly with
- other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 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 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off.

Planning notes

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). 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. 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 132 – 135.

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. 17 kg.

Please read the installation details regarding air ducting on page 204.

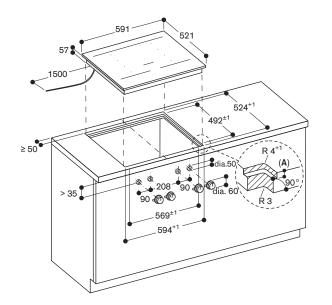
Connection

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 1.7 W.

Please check the user manual for how to switch off the WiFi module. Length of connection cable, water in- and outlet see detailed drawing on page 107.

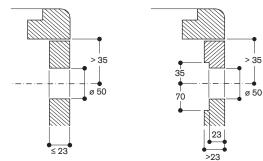






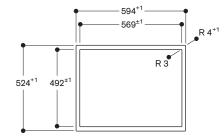


Installation of the control knob; flush installation

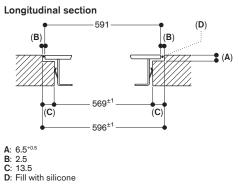


measurements in mm

View from above



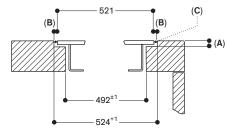
measurements in mm





measurements in mm

Cross-section



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone



. . .

VI 462 113

Stainless steel frame Width 60 cm

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories

CA 051 300 Teppan Yaki plate made of multi ply material

For flex induction cooktop. CA 052 300

Griddle plate in cast aluminum Non-stick.

For flex induction cooktop.

GP 900 001

Stainless steel frying sensor pan Non-stick coating, ø15 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, ø21 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage 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 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

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 132 – 135.

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. 17 kg.

Please read the installation details regarding air ducting on page 204.

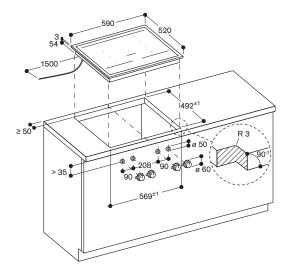
Connection

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

1.7 W.

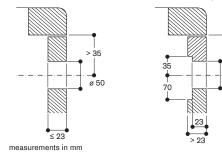
Please check the user manual for how to switch off the WiFi module.





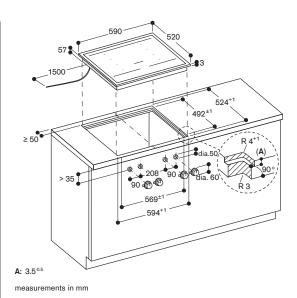
measurements in mm

Installation of the control knob; surface mounting

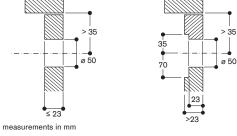


> 35

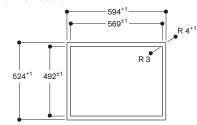
ø 50



Installation of the control knob; flush installation

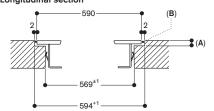


View from above



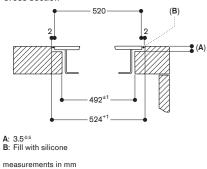
measurements in mm

Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone







BB

VI 422 104

Frameless Width 38 cm

Installation accessories

VA 420 004

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

Special accessories

CA 051 300 Teppan Yaki plate made of multi ply material

For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum

Non-stick. For flex induction cooktop.

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, ø21 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
- Frameless for flush mounting

Cooking zones

2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off.

Planning notes

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).

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. The joint width may vary due to size tolerances of the combinations and of the worktop cut-out. If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 9 kg.

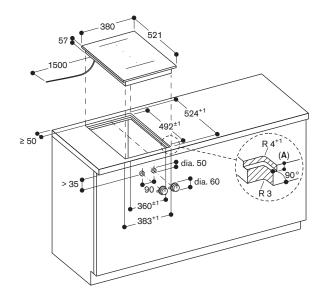
Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 132 – 135.

Connection

Total connected load 3.7 kW. Connecting cable 1.5 m without plug. Power consumption standby/ display off 0.5 W. Power consumption standby/ network 1.4 W. Please check the user manual for how to switch off the WiFi module. Can be combined perfectly with other Vario appliances of the 400 series Length of connection cable, water in- and outlet see detailed drawing on page 111.

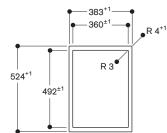






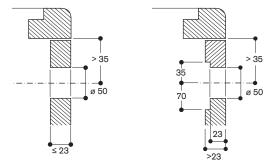




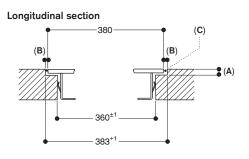


measurements in mm

Installation of the control knob; flush installation



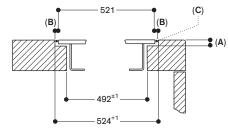
measurements in mm



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone

measurements in mm

Cross-section



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone

measurements in mm

Vario cooktops





B B

VI 422 113

Stainless steel frame Width 38 cm

Installation accessories VA 420 004

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

Special accessories

CA 051 300 Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum

Non-stick. For flex induction cooktop. 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 knobPrecision 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 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 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. 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 419.

Safety

Operation indicator. Pot detection. 2-stage 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 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

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 132 – 135.

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 204.

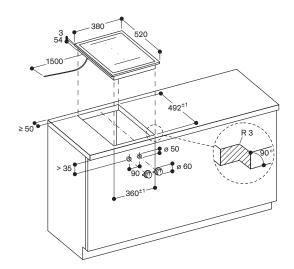
Connection

Total connected load 3.7 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.4 W.

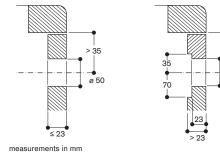
Please check the user manual for how to switch off the WiFi module.





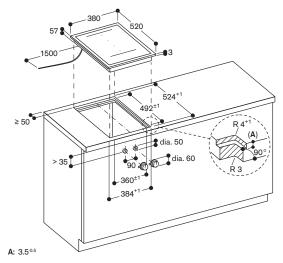
measurements in mm

Installation of the control knob; surface mounting



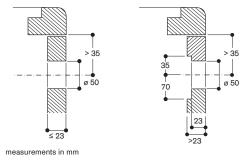
35

ø 50

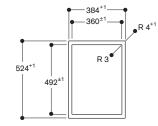


measurements in mm

Installation of the control knob; flush installation



View from above



measurements in mm

Longitudinal section

360^{±1}

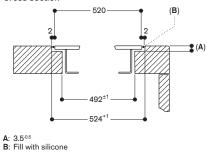
(B)

• (A)



A: 3.5^{-0.5} B: Fill with silicone





measurements in mm



2

VI 414 104

Frameless Width 38 cm

Installation accessories

VA 420 004

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

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, ø21 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 400 000

Wok attachment for wok pan Only for Vario induction cooktops.

Induction cooktop 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
- Frameless for flush mounting

Cooking zones

1 induction cooking zone ø21 cm (2200 W, with booster 3700 W), automatically switches to ø26 cm (2600 W, with booster 3700 W) and to ø32 cm (3300 W, with booster 3700 W).

Handling

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

Features

Frying sensor function. Booster function. Stopwatch. 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 419.

Safety

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off.

Planning notes

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

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 9 kg.

Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 132 – 135.

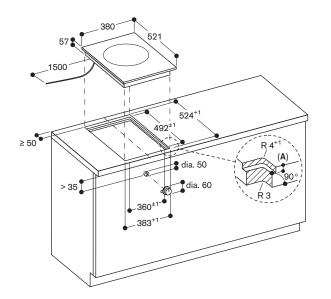
Connection

Total connected load 3.7 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.4 W.

Please check the user manual for how to switch off the WiFi module. Can be combined perfectly with other Vario appliances of the 400 series Length of connection cable, water in- and outlet see detailed drawing on page 115.

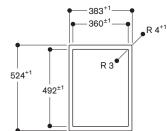






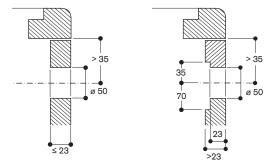




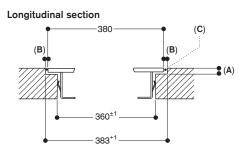


measurements in mm

Installation of the control knob; flush installation



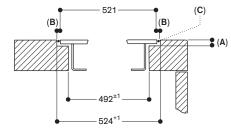
measurements in mm



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone

measurements in mm

Cross-section



A: 6.5^{+0.5} B: 1.5 C: Fill with silicone

measurements in mm

EB 333



VI 414 113

Stainless steel frame Width 38 cm

Installation accessories VA 420 004

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

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

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, ø21 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 400 000

Wok attachment for wok pan Only for Vario induction cooktops.

Vario induction cooktop 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 ø21 cm (2200 W, with booster 3700 W), automatically switches to ø26 cm (2600 W, with booster 3700 W) and to ø32 cm (3300 W, with booster 3700 W).

Handling

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

Features

Frying sensor function. Booster function. Stopwatch. 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 419.

Safety

Operation indicator. Pot detection. 2-stage 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. 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 132 – 135.

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. Apoliance can be snapped into the

Please read the installation details regarding air ducting on page 204.

Appliance weight: approx. 10 kg.

Connection

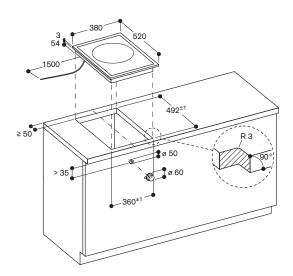
worktop from above.

Total connected load 3.7 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 1.4 W.

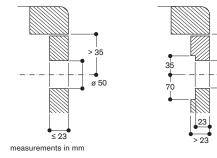
Please check the user manual for how to switch off the WiFi module.





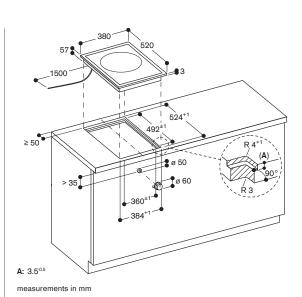
measurements in mm

Installation of the control knob; surface mounting



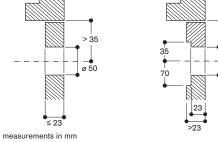
> 35

ø 50



Installation of the control knob; flush installation

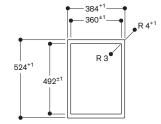




> 35

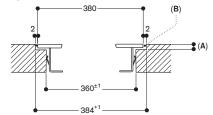
ø 50

View from above



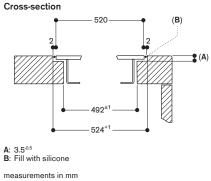
measurements in mm

Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone







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

Installation accessories

VA 420 004

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

VA 420 010

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

Special accessories WP 400 001

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

Vario gas cooktop 400 series VG 491

- Five multi-ring burners, up to 18 kWFull electronic power level
- regulation on 12 levels Precise and reproducible flame size
- Automatic fast ignition, electronic flame monitoring with automatic
- re-ignition Simmer function for cooking on a very low output level
- Solid smooth-surface cast iron pan supports
- Solid stainless steel control knobPrecision 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

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.

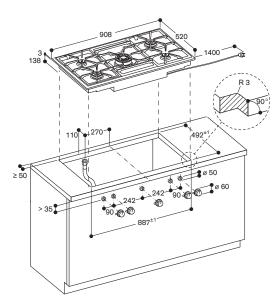
Please read additional planning notes on page 132 – 135.

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. 31 kg.

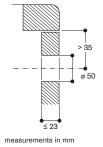
Connection

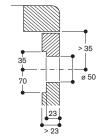
Total connected load gas 17.8/18.0 kW. Total connected load electric 15.0/15.0 W. Connecting cable 1.4 m with plug.

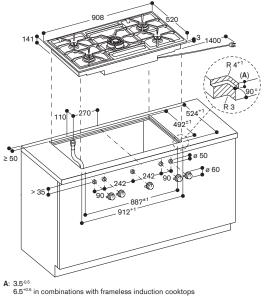






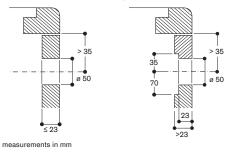




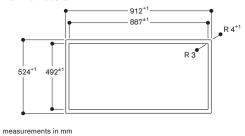


measurements in mm

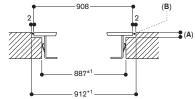
Installation of the control knob; flush installation



View from above



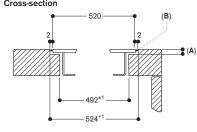




A: $3.5^{^{0.5}}$ $6.5^{^{*0.5}}$ in combinations with frameless induction cooktops B: Fill with silicone

measurements in mm

Cross-section



A: $3.5^{\circ.5}$ $6.5^{\circ.5}$ in combinations with frameless induction cooktops B: Fill with silicone



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 420 004

Connection strip for combination with other Vario appliances of the

400 series for flush mounting VA 420 010

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

VA 440 010

Stainless steel appliance cover with mounting strip

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 re-ignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knobPrecision 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

Co ntr ol knobs with illuminated ring, cooking zone and output level markings. On e-h anded operation. Fu II 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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip

must be provided. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using evitable.

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 132 – 135.

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.

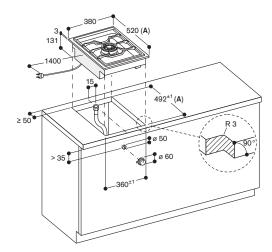
No intermediate shelf required. Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

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 ventilation moulding 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

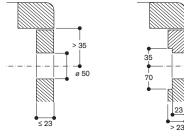
Total connected load gas 5.8/6.0 kW. Total connected load electric 15.0/15.0 W. Connecting cable 1.4 m with plug.



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

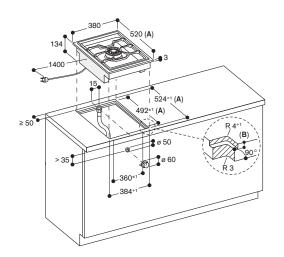
measurements in mm

Installation of the control knob; surface mounting



ø 50

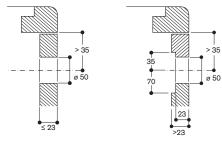
measurements in mm



A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes) B: $3.5^{\circ5}$ mm in combinations with frameless induction cooktops

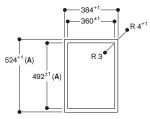
Measurements in mm

Installation of the control knob; flush installation



measurements in mm

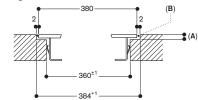
View from above



A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

measurements in mm

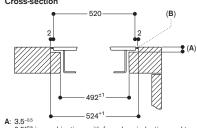
Longitudinal section



A: 3.5^{-0.5} 6.5^{+0.5} in combinations with frameless induction cooktops B: Fill with silicone

measurements in mm





A: 3.5⁻⁰⁵ 6.5⁺⁰⁵ in combinations with frameless induction cooktops B: Fill with silicone

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



u u

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 420 004

Connection strip for combination with other Vario appliances of the

400 series for flush mounting VA 420 010

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

VA 440 010

Stainless steel appliance cover with mounting strip

Vario gas cooktop 400 series VG 425

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

Cooking zones

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

VG 425 211

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

Handling

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

Features

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

Safety

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

Planning notes

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

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

If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip

must be provided. 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 132 – 135.

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 ventilation moulding AA 414 is recommended to

ensure maximum performance of the cooktop. With a total connected load of more

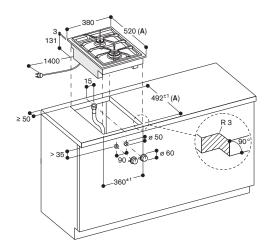
than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 14 kg.

Connection

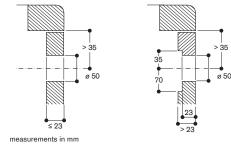
Total connected load gas 6.0/6.0 kW. Total connected load electric 15.0/15.0 W. Connecting cable 1.4 m with plug.

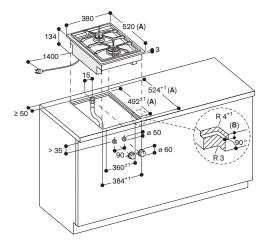


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

measurements in mm

Installation of the control knob; surface mounting

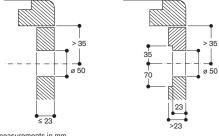




A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes) B: $3.5^{0.5}$ 6.5^{+0.5} in combinations with frameless induction cooktops

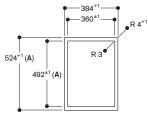
measurements in mm

Installation of the control knob; flush installation

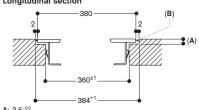


measurements in mm

View from above

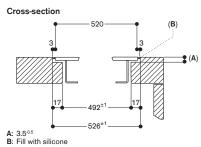


A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes) measurements in mm



A: 3.5⁻⁰⁵ 6.5⁺⁰⁵ in combinations with frameless induction cooktops B: Fill with silicone

measurements in mm



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

measurements in mm

Longitudinal section





U U

VP 414 111

Stainless steel Width 38 cm

Included in the price 2 spatula

Installation accessories

VA 420 004 Connection strip for combination with other Vario appliances of the 400 series for flush mounting

VA 420 010

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

VA 440 010

Stainless steel appliance cover with mounting strip

Vario Teppan Yaki 400 series VP 414

- Cooking directly on the hardchromed 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 240 °F to 480 °F.

Features

Two 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. Pre-heat and residual heat indicator.

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 combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. 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 132 – 135.

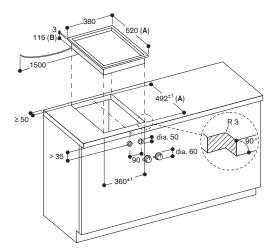
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs. A minimum lateral clearance of at least 40 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the worktop from above. Appliance weight: approx. 12 kg.

Connection

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

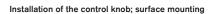


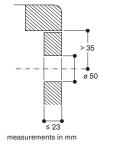


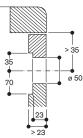


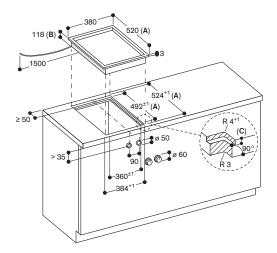
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

measurements in mm





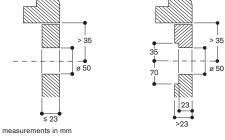




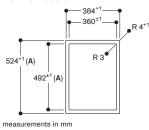
- A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
 B: 133 mm in the area of the cable clamp (left, on the rear side)
 C: 3.5⁻⁰⁵
 6.5⁺⁰⁵ in combinations with frameless induction cooktops

measurements in mm

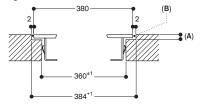
Installation of the control knob; flush installation



View from above



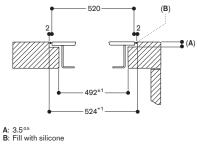
Longitudinal section



A: 3.5^{-0.5} 6.5^{+0.5} in combinations with frameless induction cooktops B: Fill with silicone

measurements in mm

Cross-section





8 8

VR 414 111

Stainless steel Width 38 cm

Included in the price

1 cast pan, half size

2 cast grills

1 lava stone

cleaning brush 1

Installation accessories VA 420 004

Connection strip for combination with

other Vario appliances of the 400 series for flush mounting

VA 420 010

Connection strip for combination with other Vario appliances of the

400 series for surface mounting VA 440 010 Stainless steel appliance cover with

mounting strip

Special accessories

LV 030 000 Lava stone for refilling

Vario electric grill 400 series VR 414

- Two zones can be operated together or separately
- Cast pan, half size, for simultaneous frying and grilling on two separate surfaces
- Open cast grill, lava stone
- 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

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. Two zones, each 1500 W, can be operated together as a complete surface or each halve separately. Two-part cast grill.

Safetv

Safety shut-off. Pre-heat and residual heat indicator.

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 take into account the additional space required for the depth. If combining several Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. 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

Please read additional planning notes

on page 132 - 135.

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.

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

observed.

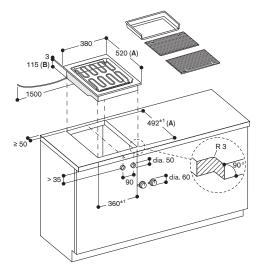
Appliance can be snapped into the

worktop from above. Appliance weight: approx. 26 kg.

Connection

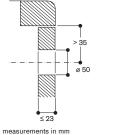
Total connected load 3.0 kW. Connecting cable 1.5 m without plug.

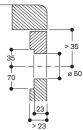


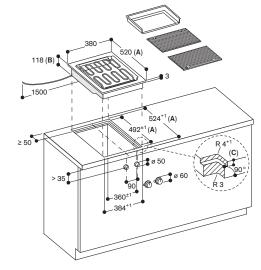


- A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
 B: 130 mm in the area of the cable clamp (left, on the rear side)
- measurements in mm





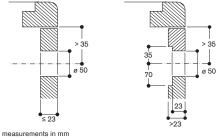




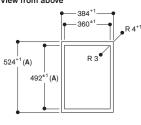
- A: When installing with appliance cover consider the deeper cut-out (observe separate planning notes)
 B: 133 mm in the area of the cable clamp (left, on the rear side)
 C: 3.5⁻⁶⁵
 6.5⁺⁰⁵ in combinations with frameless induction cooktops

measurements in mm

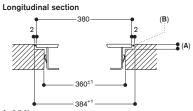
Installation of the control knob; flush installation



View from above



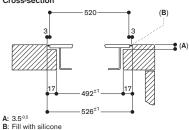
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes) measurements in mm



A: 3.5^{-0.5} 6.5^{+0.5} in combinations with frameless induction cooktops B: Fill with silicone

measurements in mm

Cross-section



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



VL 414 112

stainless steel Width 15.5 cm Air extraction / Air recirculation Motorless



Installation accessories

AD 410 040 Flexibel connecting piece for VL200 DN 150 flat

AD 851 041

Connecting piece for extension with flat duct DN 150 for extra deep worktop VA 420 004

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

VA 420 010

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

Special accessories

AA 400 510 Window contact switch AA 414 010

Ventilation moulding for VL414 next to gas appliance.

Installation accessories for air ducting you will find at the pages 291 – 297.

Vario downdraft ventilation 400 series VL 414

- Can be combined perfectly flush with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- Solid stainless steel control knobHighly efficient, low noise
- ventilation system especially with remote fan unit AR410110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation

Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

Control knob with illuminated ring included in delivery. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled performance adjustment of the ventilation system. Automatic sensor controlled or manual run on function. Large-scale metal grease filter with high grease absorption. Removable, dishwasher-safe grease filter unit. 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. Cooktop-based ventilation control (with suitable cooktop).

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 419.

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 D. Energy consumption 40.4 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes

For each VL one remote fan unit is recommended.

Maximum cooktop width between two VL: 60 cm.

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill, recirculation is not recommended. If operated next to gas appliances, the ventilation moulding AA414010 is recommended to ensure maximum performance of the cooktop. Appliance can be snapped into the worktop from above. Depending on the type of installation (surface-mounted or flush-mounted). the specific location of the cut-out and the knob positions may vary. 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. The bearing capacity and stability, in the case of thin worktops in particular,

appliance weight and additional loads. Additional instructions for flush mounting:

must be supported using suitable

substructures. Take into account the

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.

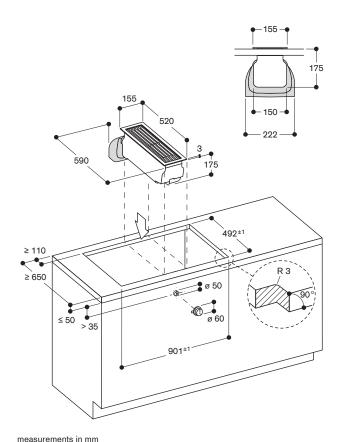
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

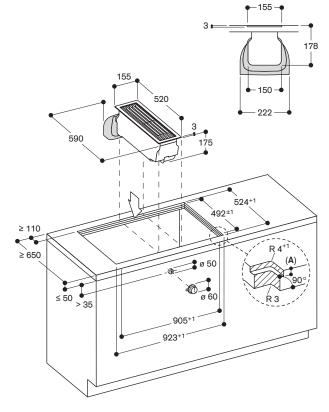
Please read additional planning notes on page 236 – 239.

Connection

Total connected load 10 W. Connecting cable 1.75 m, pluggable. Plan a LAN cable.



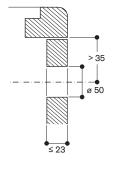


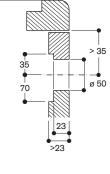


A: $3.5^{-0.5}$ in combination with at least one framed appliance $6.5^{+0.5}$ in combination with at least one frameless induction cooktop

measurements in mm

Installation of the control knob; flush installation





measurements in mm

Installation accessories

≤ 23

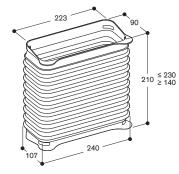
measurements in mm

AD 410 040 : Flexibel connecting piece, DN 150 flat

Installation of the control knob; surface mounting

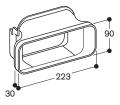
> 35

ø 50



measurements in mm

AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop



> 35

ø 50

35

∲ 70



AL 400 122 stainless steel

Width 120 cm Air extraction / Air recirculation Motorless

AL 400 192

stainless steel Width 90 cm Air extraction / Air recirculation Motorless



Necessary installation accessories Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

AD 754 049 Connecting piece for AL 400 Metal zinc coated DN 150 round

AD 854 050

Connecting piece for AL 400 Metal zinc coated DN 150 flat

Installation accessories

AA 409 401 Furniture support for table ventilation AL 400 90 cm AA 409 431 Furniture support for table ventilation AL 400 120 cm AD 704 050 Air collector box for AL 400 Metal zinc coated DN 150 flat

Special accessories

AA 400 510 Window contact switch

Installation accessories for air ducting you will find at the pages 291 – 297.

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 all Vario cooktops 400 series
- Dimmable, neutral white surface LED light for ideal illumination of
- the 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.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

3 electronically controlled power levels and 1 intensive mode. Interval ventilation, 6 min. Run-on function, 6 min. Grease filter saturation indicator. 2 large-scale metal grease filters included, easy to remove and dishwasher-safe Grease drip trays, easy to remove and dishwasher-safe. Neutral white surface LED light (3600 K), continuously dimmable. Lamp output 2 x 10 W. Illuminance 400 lx. Flexible connection options to the remote fan unit: at the bottom, at the front or at the back. In all the options, it is possible to have space for drawers in front of the table ventilation.

Consumption data

AL 400 192 : Consumption data is referred to a configuration with the remote fan unit AR 400 142. Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 45.5 kWh/year. Ventilation efficiency class A. Ilumination efficiency class C. Grease filter efficiency class B. Sound level min. 45 dB / max. 61 dB normal mode.

AL 400 122 : Recommended only in recirculation mode for EU countries, the consumption data is not mandatory in this mode.

Planning notes

AL 400 192 : Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 90 cm.

AL 400 122 : Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 120 cm. It is recommended to use two remote fan units so that sufficient vapour captation will be ensured. For EU countries due to legislation EU 66/2014 only air recirculation is recommended. Depending on the type of installation, the corresponding accessories must be ordered separately.

Air recirculation is not recommended in combination with Vario electric grill. Operation of Vario cooking appliances only possible without appliance cover.

Max. output of cooktops 18 kW. The table ventilation must have its own worktop cut-out.

The bearing capacity and stability, in 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 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.

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. Depending on the type of installation, ovens can be combined with the table ventilation.

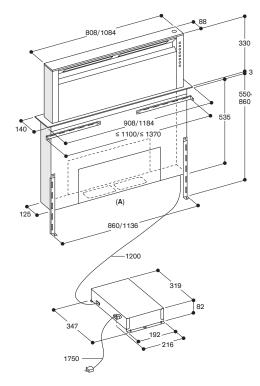
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

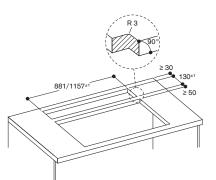
Please read additional planning notes on page 228 – 233.

Connection

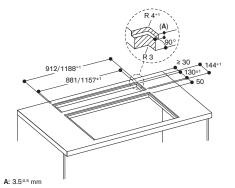
Total connected load 65/65 W Connecting cable 1.7 m with plug. Network cable 1.2 m.



A: Flexible connection of the hood at the front, the back, or at the bottom

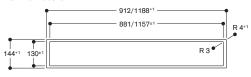


Measurements in mm

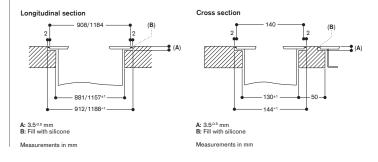


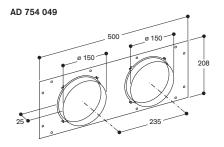
Measurements in mm

View from above

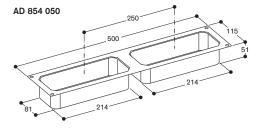




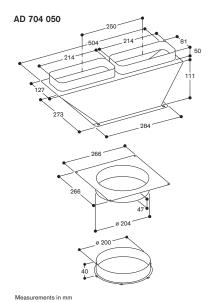


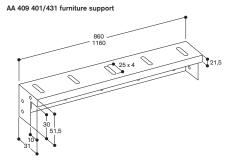


Measurements in mm



Measurements in mm

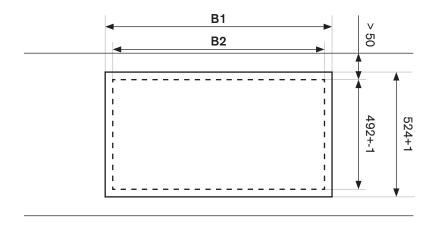




EB 333

Sample combinations without VL 414 ventilation element for flush mounting.

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

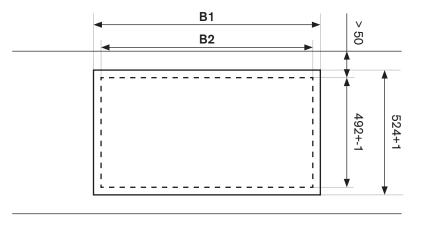




For dimension A: 3,5 – 0,5 in combinations with only framed appliances 6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 380	766 +1	748 +-1	1
	380 / 380 / 380	1148 +1	1130 +-1	2
	380 / 380 / 380 / 380	1530 +1	1512 +-1	3
	591 / 380	977 +1	959 +-1	1
	380 / 591 / 380	1359 +1	1341 +-1	2
	805 / 380	1191 +1	1173 +-1	1
	909 / 380	1295 +1	1277 +-1	1

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



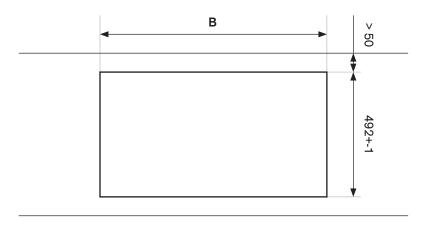


For dimension A: 3,5 – 0,5 in combinations with only framed appliances 6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 155 / 380	923 +1	905 +-1	2
	380 / 155 / 380 /155	1080 +1	1062 +-1	3
	380 / 155 / 380 / 155 / 380	1462 +1	1444 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	2001 +1	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1844 +1	1826 +-1	5
	155 / 591 / 155	909 +1	891 +-1	2
	155 / 591 / 155 / 380	1291 +1	1273 +-1	3
	380 / 155 / 591 / 155 / 380	1673 +1	1655 +-1	4

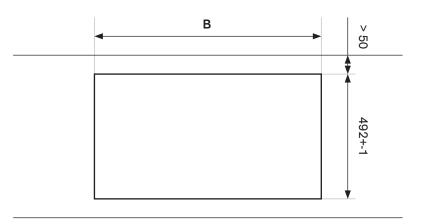
Sample combinations without VL 414 ventilation element for surface mounting.

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



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 380	743 +-1	1
	380 / 380 / 380	1126 +-1	2
	380 / 380 / 380 / 380	1509 +-1	3
	590 / 380	953 +-1	1
	380 / 590 / 380	1336 +-1	2
	804 / 380	1167 +-1	1
	908 / 380	1271 +-1	1

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

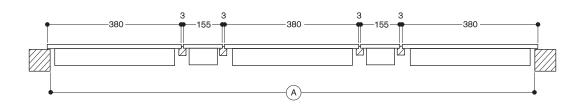


Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 155 / 380	901 +-1	2
	380 / 155 / 380 /155	1059 +-1	3
	380 / 155 / 380 / 155 / 380	1442 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1825 +-1	5
	155 / 590 / 155	886 +-1	2
	155 / 590 / 155 / 380	1269 +-1	3
	380 / 155 / 590 / 155 / 380	1652 +-1	4

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

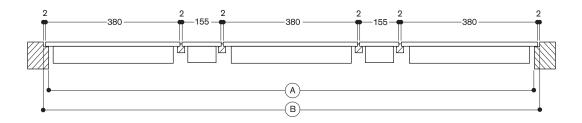
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414.



		Example		Your combination
Total width of all appliances	in mm	(3x 380) + (2x 155)	1.450	
+ 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)		1.442 +/- 1	+/- 1

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 155)	1.450	
+ Number of connection strips	x 2 mm	4 x 2	+ 8	
- Lateral appliance projection	(7 mm / side)	14	- 14	- 14
(A) Total width of the cut-out	(in mm)		1.444 +/- 1	+/- 1
+ Lateral appliance projection	(7 mm / side)	14	+ 14	+ 14
+ Silicone joint (2 mm circumferen	ice)	2 x 2	+ 4	+ 4
(B) Total width with groove	(in mm)		1.462 + 1	0/+ 1



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

CA 051 300 Teppan Yaki plate made of multi ply material For flex induction cooktop. CA 052 300 Griddle plate in cast aluminum Non-stick. For flex induction cooktop. GP 900 001 Stainless steel frying sensor pan Non-stick coating, ø15 cm.

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

GP 900 003

measurements in mm

Stainless steel frying sensor pan Non-stick coating, ø21 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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

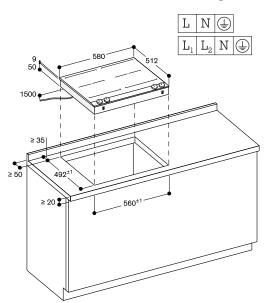
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Appliance can be snapped into the worktop from above. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 146 - 147.

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

CA 051 300 Teppan Yaki plate made of multi ply material

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

For flex induction cooktop. 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 24x19 cm (2200 W, with booster 3700 W), linked together 24x38 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.

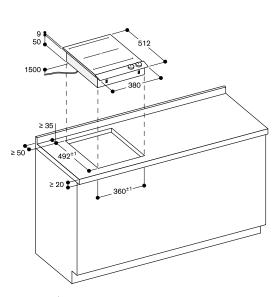
Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 146 - 147.

Connection

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





VI 232 121 Black control panel

Width 28 cm

Included in the price

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

CA 051 300 Teppan Yaki plate made of multi ply material

For flex induction cooktop. CA 052 300

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

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, ø21 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 21x19 cm (2200 W, with booster 3700 W), linked together 21x38 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.

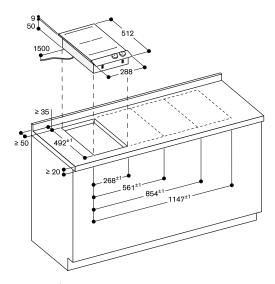
Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 146 – 147.

Connection

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





Ovens 200 series

EB 333

Vario cooktops



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
- 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

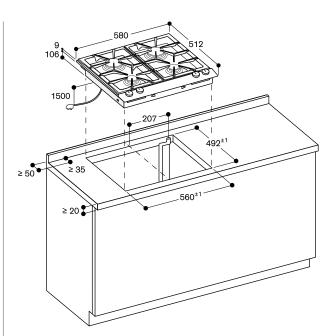
Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

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. 15 kg.

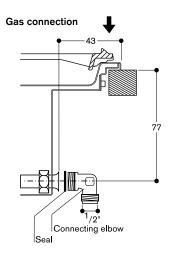
Please read additional planning notes on page 146 – 147.

Connection

Total connected load gas 9.8/9.8 kW. Total connected load electric 10.0/10.0 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

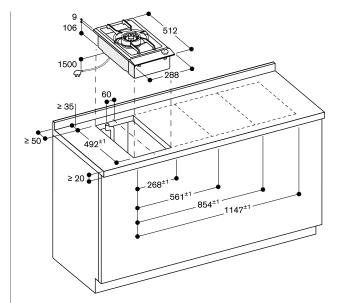
observed or thermal insulation fitted. With a total connected load of more than 11 kW local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 11 kW and ventilation hood 70 cm. Appliance weight: approx. 11 kg.

Please read additional planning notes

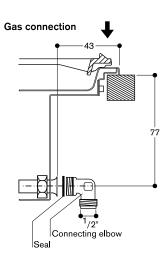
on page 146 – 147.

Connection

Total connected load gas 5.8/6.0 kW. Total connected load electric 10.0/10.0 W. Connecting cable 1.5 m with plug.



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





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. ø22 cm. 1 standard burner (380 W - 1900 W), suitable for pots up to max. ø20 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.

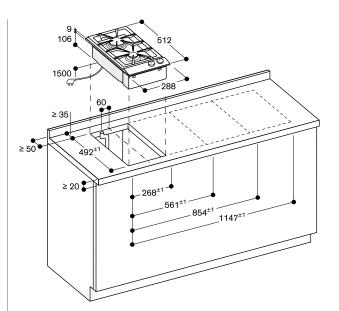
Appliance can be snapped into the worktop from above.

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.

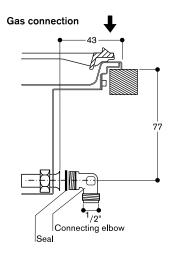
Please read additional planning notes on page 146 - 147.

Connection

Total connected load gas 4.9/4.9 kW. Total connected load electric 10.0/10.0 W. Connecting cable 1.5 m with plug.



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



VP 230 120 Black control panel Width 28 cm

Included in the price

2 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.

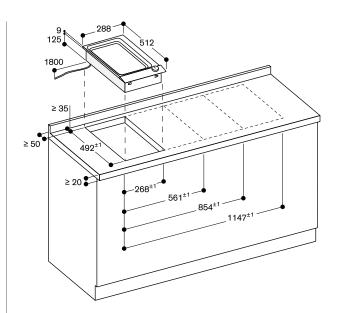
Appliance can be snapped into the worktop from above. A minimum lateral clearance of at least 30 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below. Appliance weight: approx. 9 kg.

Please read additional planning notes on page 146 - 147.

Connection

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





measurements in mm



VR 230 120

Black control panel Width 28 cm

Included in the price

1 cast grill

1 lava stones

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 controlledOpen cast grill, lava stone

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

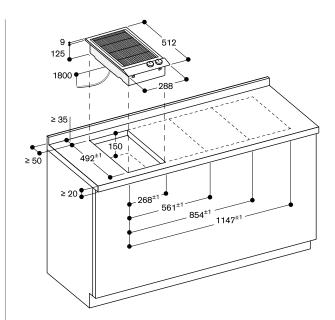
Appliance can be snapped into the worktop from above. A minimum clearance of at least 200 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted. Appliance weight: approx. 17 kg.

Please read additional planning notes on page 146 - 147.

Connection

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





measurements in mm



VL 200 120 Black control panel Width 15 cm Air extraction / Air recirculation Motorless



Installation accessories

AD 410 040 Flexibel connecting piece for VL 200 DN 150 flat

AD 851 041

Connecting piece VL 200 for extension with flat duct DN 150 for extra deep worktop

VV 200 010

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

VV 200 020

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

Special accessories

LS 041 001 Ventilation moulding for VL200 next to gas appliance Stainless steel

Installation accessories for air ducting you will find at the pages 291 – 297.

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 AR410110
- Air extraction or air recirculation system

Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

Control knobs with illuminated ring. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled

performance adjustment of the ventilation system.

Automatic sensor controlled or manual run on function.

Large-scale metal grease filter with high grease absorption.

Removable, dishwasher-safe grease filter unit.

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 D.

Energy consumption 48.3 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 56 dB / max. 71 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

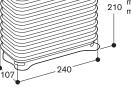
remote fan unit AR 400 142, AR 401 142 or AR 403 122. For each VL one remote fan unit is recommended. Maximum cooktop width

between 2 VL: 60 cm. Vario cooktops like Vario electric grill and Vario gas wok should be placed

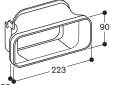
between 2 VL. In case of Vario electric grill recirculation is not recommended. If installed next to gas appliances, the ventilation moulding LS 041 001 is recommended to ensure maximum performance of the cooktop.

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

210 max 230 min. 140



AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop



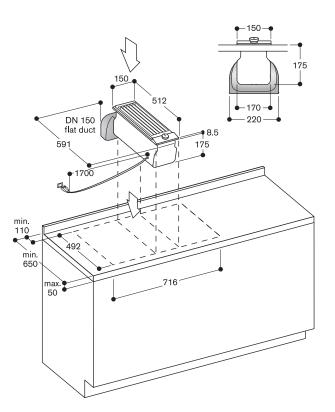
30

When having installed the ventilation moulding LS 041 001 the wok pan WP 400 001 can not be used. Air recirculation is not recommended in combination with Vario electric grill. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Please read additional planning notes on page 272 – 275.

Connection

Connecting cable 1.7 m between VL and remote fan unit.

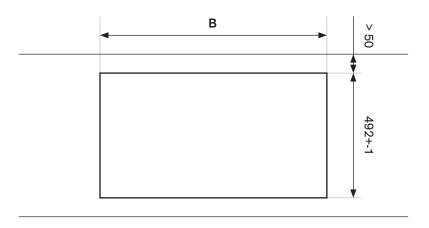


AD 410 040: Flexibel connecting piece for VL, DN 150 flat

90

Sample combinations without ventilation VL 200 element.

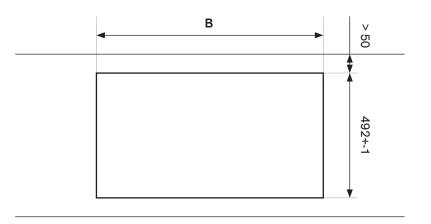
Cut-out dimensions for appliance combinations in the 200 series. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200030
	288	561 +-1	1
	288	854 +-1	2
	288	1147 +-1	3
	380 / 288	653 +-1	1
	580	853 +-1	1

Sample combinations with ventilation VL 200 element.

Cut-out dimensions for appliance combinations in 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.



Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200030
	288 / 150	716 +-1	2
	380 / 150 / 380	900 +-1	3
	288 / 150 / 150	871 +-1	3
	288 / 150 / 150	1164 +-1	4
	288 / 150 / 150	1457 +-1	5
	380 / 150 / 288	808 +-1	3
	150 / 580 / 150	870 +-1	2
	288 / 150 / 580 / 150	1163 +-1	3

Accessories and special accessories for Vario cooktops 400 series

CA 414 110F Socket

LV 030 000 Lava stone for refilling

VA 440 010 Stainless steel appliance cover with mounting strip

WP 400 001

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

WZ 400 000

Wok attachment for wok pan

AA 414 010

Ventilation moulding for VL 414 next to gas appliance

VA 420 004

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

VA 420 010

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

















LV 030 000 Lava stone for refilling

VD 200 020 Black appliance cover

LS 041 001

Ventilation moulding for VL 200 next to gas appliance Stainless steel

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.









EB 333



Appliance type		Full surface induction cooktop	Full surface induction cooktop
Frameless for flush installation			
Stainless steel frame 3 mm for surface or flush installation		CX 492 111	CX 482 111
Dimensions			
Width	(cm)	90	80
Operation			
TFT touch display / Twist-Pad control / Sensor control		•/_/_	•/_/_
Bicoloured display (white/orange)		-	-
Knobs in furniture front / integrated control panel		-/-	-/-
Cooking zones			
Number of cooking zones or items of cookware		6	5
Full surface induction cooktop		•	•
Flex induction cooking areas 23x19 cm (2200, with booster 3700 W) / linked together 23x38 cm (3300, with booster 3700 W)		-	-
Flex induction cooking areas 24x19 cm (2200, with booster 3700 W) / linked together 24x38 cm (3300, with booster 3700 W)		-	-
Automatic extension up to 30cm/32cm width (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)		-	-
Features			
Number of output levels		17	17
Flex function for rectangular cooking areas		-	-
Cooking sensor function / frying sensor function		•/-	•/-
Number of frying sensor functions		-	-
Professional cooking function		•	•
Booster function for pots / pans		•/•	• / •
Keep warm function		•	•
Number of cooking timers		6	5
Short-term timer		•	•
Stopwatch		•	•
Residual heat indicator		•	•
Child lock / safety shut-off / display cleaning protection		•/•/•	•/•/•
Options menu		•	•
Hood control		• 2	• 2
Integrated WiFi module for digital services (Home Connect).		• 3	• 3
Accessories			
Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)		GN 232 110 ¹	GN 232 110 ¹
Teppan Yaki plate made of multi ply material, GN2/3 (for full surface induction)		GN 232 2301	GN 232 2301
Teppan Yaki made of multi ply material (for flex induction)		CA 051 3001	CA 051 3001
Griddle plate in cast aluminium (for flex induction)		-	-
Frying sensor pan ø 15 cm		-	-
Frying sensor pan ø 19 cm		_	-
Frying sensor pan ø 21 cm		-	-
Frying sensor pan ø 28 cm		-	_
Cooking sensor		• / CA 060 3001	• / CA 060 3001
Wok attachment for for wok pan		-	-
Wok pan		-	-
Connection			
Total connected load electric	(kW)	7.4	7.4

• Standard. - Not available.

¹ Special accessories.

² In Combination with suitable hood.

^a The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

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Flex induction cooktop

11.1

7.4

11.1



Flex induction cooktop



Flex induction cooktop



Flex induction cooktop



3.7

3.7

Induction Wok



151

VI 492 103	VI 482 103	VI 462 103	VI 422 104	VI 414 104
VI 492 113	VI 482 113	VI 462 113	VI 422 113	VI 414 113
90	80	60	38	38
-/-/•	-/-/ •	-/-/•	-/-/•	-/-/•
•	•	•	•	•
•/-	•/-	•/-	•/-	•/-
5	4	4	2	1
-	-	-	-	-
4	4	4	-	_
-	-	-	2	-
-	2	1	-	-
1				1
1	-	-	-	1
12	12	12	12	12
•	•	•	•	•
_/ •	-/•	-/•	-/•	-/•
5	4	4	2	1
-	-	-	-	-
•/-	•/-	•/-	•/-	•/-
-	-	-	-	-
- •	- •	- •	-	•
•	•	•	•	•
•	•	•	•	•
/•/	-/•/-	-/•/-	_/•/_	_/•/_
•	•	•	•	•
• 2	• 2	• 2	• 2	• 2
• 3	• 3	• 3	• 3	• 3
	-	-	-	-
	-	-	-	-
CA 051 3001	CA 051 3001	CA 051 3001	CA 051 3001	_
CA 052 3001	CA 052 3001	CA 052 3001	CA 052 3001	_
GP 900 0011	GP 900 0011	GP 900 0011	GP 900 0011	GP 900 0011
GP 900 0021	GP 900 0021	GP 900 0021	GP 900 0021	GP 900 0021
GP 900 003 ¹	GP 900 003 ¹	GP 900 0031	GP 900 0031	GP 900 0031
GP 900 0041	GP 900 0041	GP 900 0041	-	GP 900 0041
_	_	_	-	_
WZ 400 0001	-	-	-	WZ 400 0001
WP 400 0011	-	-	-	WP 400 0011

7.4





ppliance type		Flex induction	Flex induction	Flex induction
		cooktop	cooktop	cooktop
		VI 262 120	VI 242 120	VI 232 121
urface-mounted / flush installation / welded		•/_/_	•/-/-	•/-/-
limensions				
Vidth	(cm)	60	38	28
Operation	(5)			
FT touch display / Twist-Pad control / Sensor control		-/-/-	-/-/-	-/-/-
licoloured display (white/orange)		-	-	-
nobs in furniture front / integrated control panel		_/•	_/•	_/•
cooking zones / combinations				
lumber of cooking zones or items of cookware		4	2	2
ull surface induction cooktop		-	-	-
lex induction cooking areas 21x19 cm (2200, with booster 3700 W) / nked together 21x381 cm (3300, with booster 3700 W)		-	-	2
lex induction cooking areas 23x19 cm (2200, with booster 3700 W) / nked together 23x38 cm (3300, with booster 3700 W)		4	-	-
lex induction cooking areas 24x19 cm (2200, with booster 3700 W) / nked together 24x38 cm (3300, with booster 3700 W)		-	2	-
eatures				
lumber of output levels		9	9	9
lex function for rectangular cooking areas		•	•	•
Cooking sensor function / frying sensor function		_/•	_/•	_/•
lumber of frying sensor functions		4	2	2
rofessional cooking function		-	-	_
Booster function for pots / pans		•/-	•/-	•/-
eep warm function		-	-	_
lumber of cooking timers		-	-	-
hort-term timer		-	-	_
topwatch		-	-	-
lesidual heat indicator		•	•	•
Child lock / safety shut-off / display cleaning protection		_/•/_	_/•/_	_/•/_
Options menu		-	-	-
lood control		-	-	-
ntegrated WiFi module for digital services (Home Connect).		-	-	-
ccessories				
eppan Yaki made of multi ply material (for flex induction)		CA 051 3001	CA 051 3001	CA 051 3001
ariddle plate in cast aluminium (for flex induction)		CA 052 3001	CA 052 3001	CA 052 3001
rying sensor pan ø 15 cm		GP 900 0011	GP 900 0011	GP 900 0011
rying sensor pan ø 19 cm		GP 900 0021	GP 900 0021	GP 900 0021
rying sensor pan ø 21 cm		GP 900 0031	GP 900 0031	GP 900 0031
rying sensor pan ø 28 cm		-	-	-
Cooking sensor		-	-	-
lack appliance cover		-	-	VD 200 0201
connection				
otal connected load	(kW)	7.4	3.7	3.7

• Standard. - Not available.

¹ Special accessory.



		UU U UU	UU U UU	Ū	v	ΨΨ	V V
Appliance type		Gas cooktop	Gas cooktop	Gas wok	Gas wok	Gas cooktop	Gas cookto
		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 (e	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 0011	WP 400 0011	WP 400 0011	WP 400 0011	-	-
Stainless steel appliance cover		-	-	VA 440 0101	VA 440 0101	VA 440 0101	VA 440 0101
Connection							
Total connected load gas (up to) (k	(W)	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.





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.





XX



Gas wokGas cooktopGas cooktopVG 231 120FVG 231 120FVG 232 220-/-/•-/-/•-/-/•-/-/•-/-/•-/-/•·/-/-·/-/-·/-/-·/-/-·/-/-·/-/-·/-/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-/-·/-/-·/-·/-·/-/-·/- <tr< th=""><th></th></tr<>	
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WP 400 001 ¹ WP 400 001 ¹ - - VD 200 020 ¹ VD 200 020 ¹ VD 200 020 ¹ VD 200 020 ¹	
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Appliance type		Teppan Yaki	Electric grill
		VP 414 111	VR 414 111
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		•	•
Cleaning setting		•	-
Two zones can be operated together / separately		• / •	•/•
Cast grill		-	2
Stainless steel container with lava stones		-	•
Grease collecting insert		-	•
Hard-chromed cooking surface		•	-
Stainless steel sandwich cooking surface		-	-
Keeping warm function		•	-
Residual heat indicator		•	•
Child lock / safety shut-off		_/•	_/•
Accessories			
Cast pan, half size		-	•
Stainless steel appliance cover		VA 440 0101	VA 440 0101
Black appliance cover		-	-
Cleaning brush		-	•
Spatula		2	-
Connection			
Total connected load	(kW)	3.0	3.0

• Standard. -Not available.

¹ Special accessory.

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Teppan Yaki	Electric grill
VP 230 120	VR 230 120
-/-/•	_/_/ •
•/-/-	•/-/-
28	28
_/•	_/.•
1	2
1.8	2 x 1.5
140 – 240	
10	9
•	-
-	-
_/ •	_/•
-	1
-	
-	
-	-
•	-
•	-
•	
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-	-
-	-
VD 200 0201	VD 200 0201
-	
2	-
1.8	3.0



159

The cooktops

Gas cooktops	162
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Flex induction cooktop with integrated ventilation system 200 series	178
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Glass ceramic cooktops	205
Accessories special accessories	208
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Recommended Cooktop Ventilation Combinations

 : aesthetically and technically in : not recommended 		<u>.</u>			<u> </u>							
Cooktop based ventilation co	ntrol possible.			AC 400 width depends on	AC 250 121 width 120 cm	AC 230 101 width 100 cm	AC 270 101 width 100 cm	AW 442 width 90 cm	AW 442 width 120 cm	AW 442 width 160 cm	AW 240 191 width 90 cm	AW 250 192 width 90 cm
Product type	Picture Maximum width for Vario	VIB		configuration								
Vario electric grill 400 series	cooktops combinations	VR 414	40 cm		90 cm	90 cm	90 cm	80 cm	100 cm	140 cm	80 cm	80 cm
				 ✓ 	✓	-	-	✓	 ✓ 	✓	-	-
Vario Teppan Yaki 400 serie Vario gas cooktop 400 series	X	VP 414 / VG4	40 cm	 ✓ 	 ✓ 	✓	✓	✓	✓	✓	-	-
Vario induction cooktop 400 series		VI4	40 cm	√	√ 奈	√ 🤶	√ 🤶	√	√	√	-	-
Vario induction cooktop 400 series		VI 462	60 cm	 Image: A start of the start of	√ 🤶	√ 🤶	√ 🤶	✓	✓	✓	-	-
Vario induction cooktop 400 series		VI 482	80 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	\checkmark	√	-	-
Vario induction cooktop 400 series		VI 492	90 cm	 ✓ 	√ 奈	√ 奈	√ 奈	-	√	✓	-	-
Vario gas cooktop 400 series Gas cooktop 400 series		VG 491 / CG 492	90 cm	 ✓ 	✓	\checkmark	✓	_	√	✓	-	-
Vario electric grill 200 series		VR 230	30 cm	✓	✓	-	-	✓	✓	✓	-	-
Vario Teppan Yaki 200 series Vario flex induction cooktop 200 series Vario gas cooktop 200 series		VP2 / VI2 / VR2 VG2	30 cm	 Image: A start of the start of	✓	✓	✓	\checkmark	✓	✓	-	-
Vario flex induction cooktop 200 series		VI 242	40 cm	 ✓ 	√	✓	 ✓ 	✓	 ✓ 	 ✓ 	-	_
Vario flex induction cooktop 200 series Vario gas cooktop 200 series		VI 262 / VG 264	60 cm	 ✓ 	 ✓ 	✓	✓	✓	√	✓	_	_
Full surface induction cooktop 400 series with frame		CX 482 111	80 cm	 Image: A start of the start of	√ 奈	√ ??	√ 奈	✓	 ✓ 	√	√ 奈	√ [©]
Full surface induction cooktop 400 series frameless		CX 482 101	80 cm	 Image: A start of the start of	√ 奈	√ 奈	√ 🤶	✓	√	√	√ 奈	√ 🤅
Full surface induction cooktop 400 series		CX 492	90 cm	√	√ 奈	√ 奈	√ 奈	-	✓	✓	-	_
Flex induction cooktop 200 series		CI 261	60 cm	√	✓	\checkmark	\checkmark	✓	✓	✓	√	✓
Flex induction cooktop 200 series		CI 262	60 cm	√	√ 奈	√ 奈	√ 奈	✓	✓	✓	√ 奈	√ 🤅
Flex induction cooktop 200 series		CI 272	70 cm	√	√ 奈	√ 奈	√ 奈	✓	✓	✓	√ 奈	√ 🤅
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	 ✓ 	√ 奈	√ 奈	√ 奈	✓	√	✓	√ 奈	√ 奈
Flex induction cooktop 200 series		CI 292	90 cm	 ✓ 	√ 奈	√ 奈	√ 奈	_	√	✓	-	-
Gas cooktop 200 series	023	CG 261	60 cm	 ✓ 	✓	✓	\checkmark	✓	√	✓	-	-
Gas cooktop 200 series		CG 291	90 cm	√	√	✓	\checkmark	-	✓	✓	-	-
Gas cooktop 200 series		VG 295	90 cm	√	√	✓	\checkmark	-	√	✓	-	-
Glass ceramic cooktop 200 series	(0	CE 261	60 cm	✓	✓	✓	✓	✓	✓	✓	✓	✓
Glass ceramic cooktop 200 series		CE 291	90 cm	 Image: A start of the start of	✓	✓	✓	-	✓	✓	-	-

											-			
AI 442 width	AI 442 width	AI 442 width	AI 240 191 width	AL 400 121 width	AL 400 191 width	AL 200 180 width	AL 200 190 width	VL 414 112 width	VL 200 120 width	AF 210 192 width	AF 210 162 width	AC 200 191 width	AC 200 181 width	AC 200 161 width
100 cm	120 cm	160 cm	90 cm	120 cm	90 cm	80 cm	90 cm	15,5 cm	15 cm	90 cm	60 cm	86 cm	70 cm	52 cm
80 cm	100 cm	130 cm	80 cm	120 cm	90 cm					90 cm	60 cm	90 cm	70 cm	60 cm
\checkmark	 ✓ 	 ✓ 	-	 ✓ 	 ✓ 	-	-	 ✓ 	-	 ✓ 	 ✓ 	 ✓ 	 ✓ 	 ✓
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Cooktops

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Dishwa Washing

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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, ø36 cm, 6 litres, height 10 cm.

Gas cooktop 400 series CG 492

- Five multi-ring burners, up to 18kW 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.

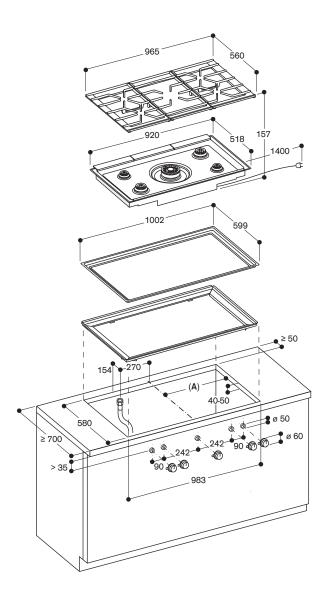
Due to the separate frame welded into the worktop, all parts remain fully accessible

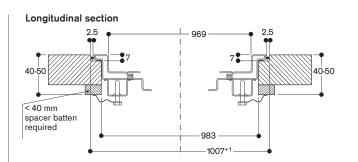
Rear panel and wall trims must be heatresistant and consist of a non-flammable material.

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.

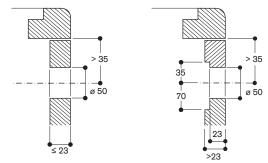
Connection

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





Installation of the control knob; flush installation

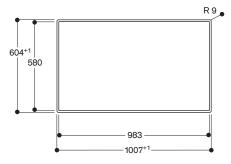


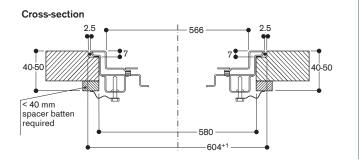
measurements in mm



For further installation options, see the installation instructions Measurements in mm

View from above





EB 333



VG 295 150F

Width 90 cm Liquid gas 28 – 37 mbar Wok burner with up to 5.8 kW VG 295 250

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 17.8 kW on 5 burners

Cooking zones

VG 295 150F 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 295 250

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 150F

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

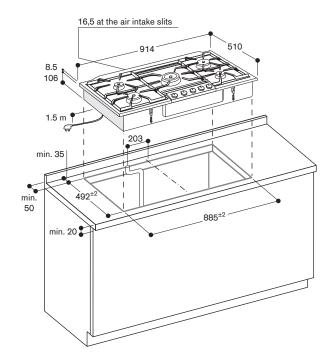
VG 295 250 Special nozzles for liquid gas 28-30/37 mbar can be ordered as spare parts.

No intermediate shelf required. Appliance can be snapped into the worktop from above. Rear panel and wall trims must be heatresistant 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. 29 kg.

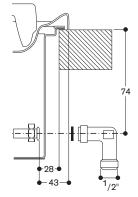
Connection

Total connected load gas 17.8/18.0 kW. Total connected load electric 10 W. Connecting cable 1.5 m with plug.





Gas connection



CG 291 210

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

Included in the price

1 cross support for espresso 1 wok attachment ring

Special accessories

WP 400 001 Wok pan made of multiple-layer material With round bottom and handle, ø36 cm, 6 litres, height 10 cm.

Gas cooktop 200 series CG 291

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

Cooking zones

1 multi-ring wok burner (300 W - 5000 W). 1 high output burner (500 W - 3000 W), suitable for pots up to max. 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.

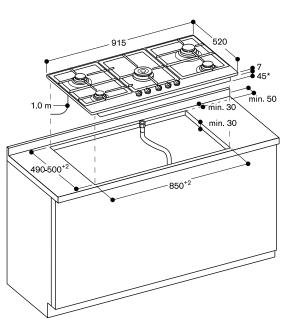
Planning notes

The cooktop can only 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. 17 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

cross support for espresso
 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).

high output burner (500 W - 3000 W),
 suitable for pots up to max. ø26 cm.
 standard burner (290 W - 1750 W),
 suitable for pots up to max. ø20 cm.
 economy burner (330 W - 1000 W),
 suitable for pots up to max. ø16 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

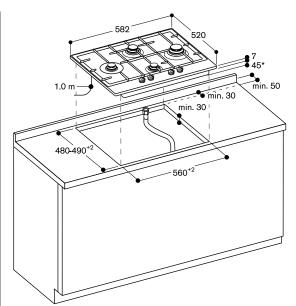
Thermoelectric safety pilot.

Planning notes

The cooktop can only 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. 12 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

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CX 492 101

Black glass ceramic Frameless Width 90 cm

Included in the price

1 cooking sensor for temperature regulation

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

Cooking sensor for temperature

regulation within pots

GN 232 110 Teppan Yaki plate made of multi ply material,

GN 1/1

For full surface induction cooktops. GN 232 230 Teppan Yaki plate made of multi ply material.

GN 2/3

For full surface induction cooktops.

Full surface induction cooktop 400 series CX 492

- One single big cooking surface
- Free positioning of cookware
- All sizes and formats of cookware can be used
- TFT touch display for an intuitive control of all functions
- Cooking sensor function for temperature control in pots
- Professional cooking functions
- Max. power output for big cookware of up to 5.5 kW
- Frameless for flush mounting

Cooking zones

One unique cooking surface of 3200 cm². Up to 6 items of cookware can be placed simultaneously on the cooktop.

Handling

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

Features

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

Home network integration for digital services (Home Connect) wireless via WiFi.

(with suitable hood).

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 419.

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. 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.

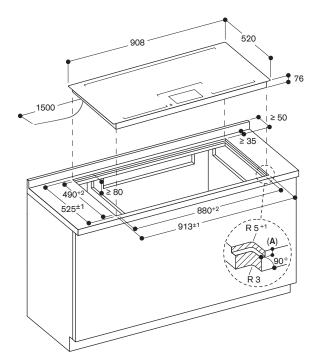
Please read the installation details regarding air ducting on page 204.

Please read additional planning notes on page 132 – 136.

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.

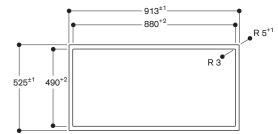






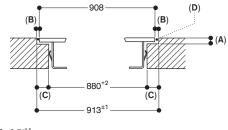
measurements in mm

View from above



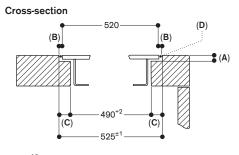


Longitudinal section





measurements in mm



A: 6,5^{+0,5} B: 2,5 C: 17,5 D: Fill with silicone

measurements in mm









CX 492 111

Black glass ceramic Stainless steel frame Width 90 cm

Included in the price

1 cooking sensor for temperature regulation

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories CA 051 300

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

CA 060 300 Cooking sensor for temperature

regulation within pots 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 cookwareAll sizes and formats of cookware
- An sizes and formals 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 419.

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 Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA420 must be placed between the appliances. Depending on the type of installation,

the corresponding connection strip must be provided. 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 132 and 134.

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. 31 kg.

Please read the installation details regarding air ducting on page 204.

Connection

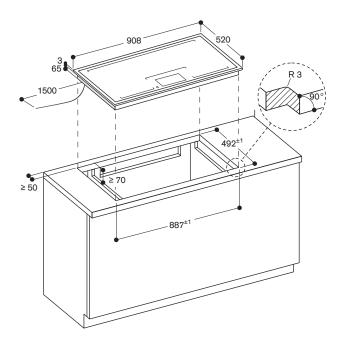
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

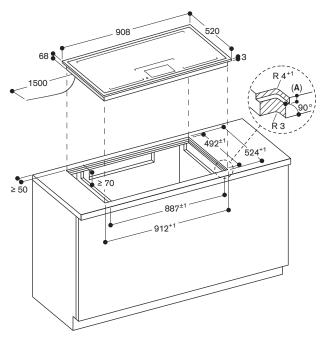
Please check the user manual for how to switch off the WiFi module. Length of connection cable, water in- and outlet see detailed drawing on

in- and outlet see detailed drawing on page 95.





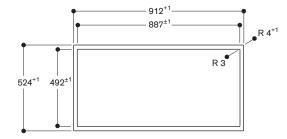




A: 3.5^{-0.5}

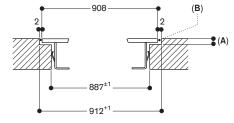
measurements in mm

View from above





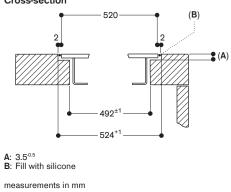
Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone

measurements in mm

Cross-section





CX 482 101

Black glass ceramic Frameless Width 80 cm

Included in the price

1 cooking sensor for temperature regulation

Special accessories

CA 051 300

Teppan Yaki plate made of multi ply material

For flex induction cooktop.

CA 060 300 Cooking sensor for temperature

regulation within pots

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

Home network integration for digital services (Home Connect) wireless via WiFi.

(with suitable hood).

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 419.

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. 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. 26 kg.

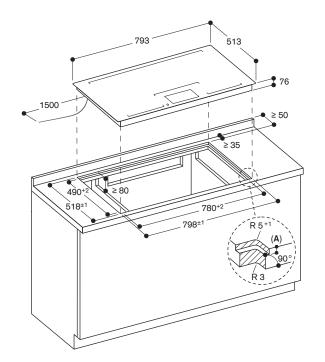
Please read the installation details regarding air ducting on page 204.

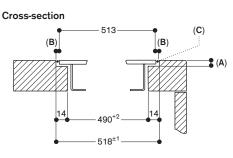
Please read additional planning notes on page 132 – 136.

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.







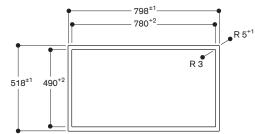
A: 6.5^{+0.5} B: 2.5 C: Fill with silicone

measurements in mm

A: 6.5^{+0.5}

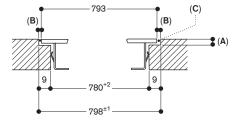
measurements in mm

View from above



measurements in mm

Longitudinal section



A: 6.5^{+0.5} B: 2.5 C: Fill with silicone

measurements in mm

EB 333



CX 482 111

Black glass ceramic Stainless steel frame Width 80 cm

Included in the price

1 cooking sensor for temperature regulation

Installation accessories VA 420 004

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

VA 420 010

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

Special accessories CA 051 300

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

CA 060 300 Cooking sensor for temperature

regulation within pots 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 cookway
- 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 419.

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 Vario appliances of the 400 series, select combinations with or without appliance cover, and a connection strip VA 420 must be placed between the appliances. Depending on the type of installation,

the corresponding connection strip must be provided. 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 132 and 134

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. 27 kg.

Please read the installation details regarding air ducting on page 204.

Connection

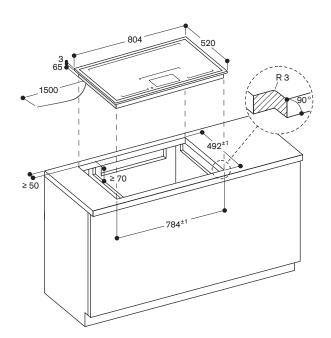
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

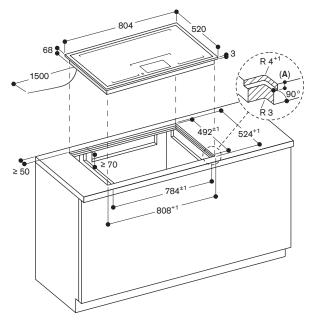
Please check the user manual for how to switch off the WiFi module. Length of connection cable, water in- and outlet see detailed drawing on

in- and outlet see detailed drawing or page 97.





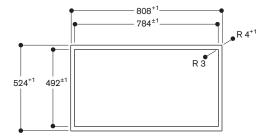




A: 3.5^{-0.5}

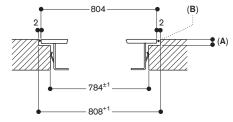
measurements in mm

View from above



measurements in mm

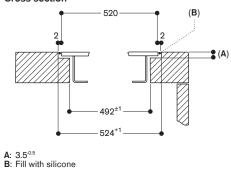
Longitudinal section



A: 3.5^{-0.5} B: Fill with silicone

measurements in mm

Cross-section



measurements in mm



CV 492 100

Frameless for flush mounting Width 90 cm Air extraction / Air recirculation Delivery without ducting



Necessary installation accessories CA 082 010 Kit unducted air recirculation

CA 082 060 Kit ducted air recirculation.

60 cm worktop depth

CA 082 070

Kit ducted air recirculation. 70 cm worktop depth

CA 084 010

4 acoustic filters for air extraction mode

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 282 111 4 activated charcoal filters with high efficient odour reduction for air recirculation mode. GP 900 001 Stainless steel frying sensor pan Non-stick coating, ø15 cm.

GP 900 002 Stainless steel frying sensor pan Non-stick coating, ø19 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.

Installation accessories for air ducting you will find at the pages 291 - 297.

Flex induction cooktop with integrated ventilation system 400 series CV 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with auto-
- matic extension up to 30 cm width Highly efficient ventilation system
- integrated in the cooktop Fully automatic ventilation system
- functions - Large-scale metal grease filter,
- easy to remove, dishwasher-safe Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Integrated activated charcoal filter easily removeable from above for air
- recirculation system Solid stainless steel control knob with black coating
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W. with booster 3700 W). 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 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. Air extraction: 532 / 636 m³/h. 70 / 74 dB (A) re 1 pW. Air recirculation: 497 / 627 m³/h. 67 / 72 dB (A) re 1 pW.

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). 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. 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. Automatic sensor controlled or manual run on function. Activated charcoal filter saturation indicator. Removable, dishwasher-safe grease filter unit.

High-grade black zinc die-casted cover for ventilation system, dishwasher-safe. Fan technology with highly efficient, brushless DC motor (BLDC). Airflow-optimised interior for efficient air circulation. Stopwatch. Short-term timer.

Memory function. Options menu.

Power management.

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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D Energy consumption 56.9 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -Grease filter efficiency class B. Sound level min. 61 dB / max. 70 dB normal mode.

Safetv

Operation indicator. Pot detection. 2-stage residual heat indication. Safety shut-off. Detachable, dishwasher-safe two-stage overflow protection. Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes

Bottom cabinet width: min. 60 cm. Worktop depth: min. 60 cm. The unducted recirculation set CA082010 requires a vertical aperture of min 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150). In air extraction mode 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 440 cm². Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. For recirculation installations planned at external walls that are non-isolated, a ducted planning is suggested. The pressuredrop resistant blower allows for ductings up to 8 m with 3x90° bows while keeping sufficient performance. Appliance must be fixed from underneath. Appliance weight: approx. 30 kg. The appliance must be freely accessible from below. When installing a ventilation hood with air extraction mode and a chimney-vented

fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

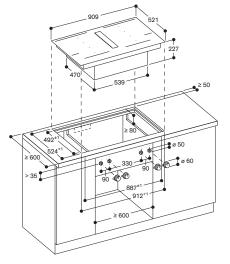
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer. The bearing capacity and stability, in the case of thin worktops in particular. must 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. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read additional planning notes on page 182 - 183.

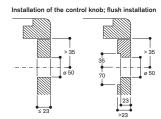
Connection

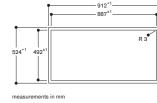
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/ display off 0.5 W. Power consumption standby/ network 2.0 W Please check the user manual for how to switch off the WiFi module.

L	Ν	1		
\mathbf{L}_{1}	L_2	Ν		
L_1	L_2	L_3	Ν	



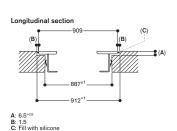
measurements in mm

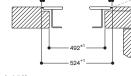




View from above

measurements in mm





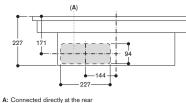
A: 6.5^{+0.5} B: 1.5 C: Fill with silicone measurements in mm

Cross-section

(B)

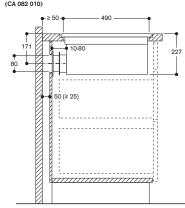
Front view

measurements in mm



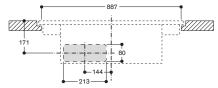
measurements in mm

Side view of CV 282 101 / CV 492 100 with unducted recirculation (CA 082 010)



A: Not recommended for non-thermally insulated outer wall or floor (U \geq 0.5 W/m² °C) measurements in mm





measurements in mm

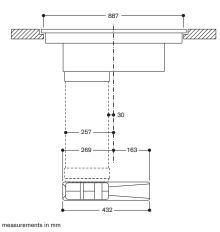
P /+1

(C)

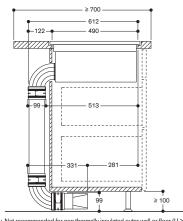
2 (A)

(B)

Front view of CV 492 with ducted recirculation

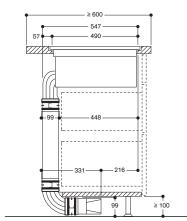


Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth (CA 082 070)



A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m² $^{\circ}$ C) Measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth (CA 082 060)



A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m² $^{\circ}$ C) Measurements in mm



EB 333



CV 282 101

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



Necessary installation accessories CA 082 010 Kit unducted air recirculation

CA 082 060 Kit ducted air recirculation,

60 cm worktop depth CA 082 070

Kit ducted air recirculation, 70 cm worktop depth CA 084 010 4 acoustic filters for air extraction mode

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 282 111 4 activated charcoal filters with high efficient odour reduction for

air recirculation mode. 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, ø21 cm.

Installation accessories for air ducting you will find at the pages 291 – 297.

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, easy to remove, dishwasher-safe
- Energy-saving, low-noise fan
- Air extraction or air recirculation system
- Integrated activated charcoal filter easily removeable from above for air recirculation system
- Twist-Pad control with removable, black magnetic knob
- Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 24x20cm (2200 W, with booster 3700 W), linked together 24x40 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 24x20 cm (2200 W, with booster 3700 W), linked together 24x40 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. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 532 / 636 m³/h. 70 / 74 dB (A) re 1 pW. Air recirculation: 497 / 627 m³/h. 67 / 72 dB (A) re 1 pW.

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). Frving 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. Automatic sensor controlled or manual run on function.

Activated charcoal filter saturation indicator. Removable, dishwasher-safe grease

filter unit.

High-grade black zinc die-casted cover for ventilation system, dishwasher-safe. 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.

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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 56.9 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 61 dB / max. 70 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, 0,9-litre capacity, dishwasher-safe.

Planning notes

Bottom cabinet width: min. 60 cm. Worktop depth: min. 60 cm. The unducted recirculation set CA082010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150). In air extraction mode 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 440 cm² Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. For recirculation installations planned at external walls that are non-isolated, a ducted planning is suggested. The pressuredrop resistant blower allows for ductings up to 8 m with 3x90° bows while keeping sufficient performance.

Appliance must be fixed from underneath. Appliance weight: approx. 27 kg. The appliance must be freely accessible from below. When installing a ventilation hood with air extraction mode and a chimney-vented

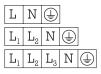
fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

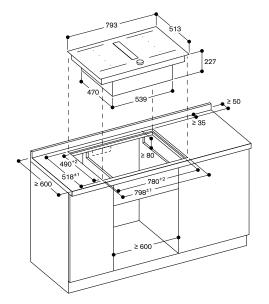
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer. The bearing capacity and stability, in the case of thin worktops in particular, must 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. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Please read additional planning notes on page 182 – 183.

Connection

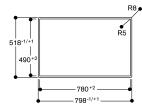
Total connected load 7.4 kW. Connecting cable 1.5 m without plug. Power consumption standby/ display off 0.5 W. Power consumption standby/ network 2.0 W. Please check the user manual for how to switch off the WiFi module.



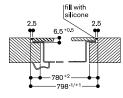


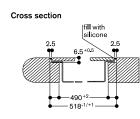




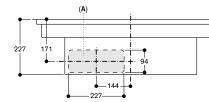


Longitudinal section





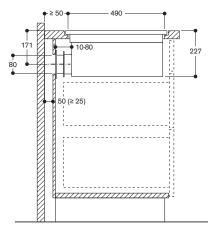
Front view



A: Connected directly at the rear

measurements in mm

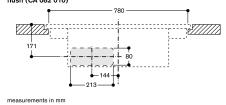
Side view of CV 282 101 with unducted recirculation (CA 082 010)



A: Not recommended for non-thermally insulated outer wall or floor (U \geq 0.5 W/m²°C)

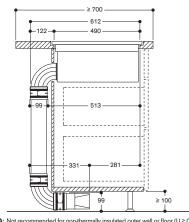
measurements in mm

Front view - furniture cut-out for unducted recirculation flush (CA 082 010)



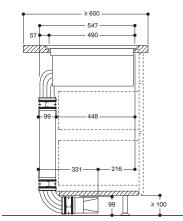
Front view of CV 282 with ducted recirculation

Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth (CA 082 070)



A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m² $^{\circ}$ C) Measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth (CA 082 060)



A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m² $^{\circ}$ C) Measurements in mm



Connect | Act



CV 282 111

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



Necessary installation accessories CA 082 010

Kit unducted air recirculation CA 082 060

Kit ducted air recirculation,

60 cm worktop depth CA 082 070 Kit ducted air recirculation, 70 cm worktop depth CA 084 010

4 acoustic filters for air extraction mode

Special accessories CA 051 300

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 1000

Black magnetic knob for induction cooktop 200 series Stainless steel knob with black

coating. CA 282 111

4 activated charcoal filters with high efficient odour reduction for

air recirculation mode. 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 air ducting you will find at the pages 291 – 297.

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, easy to remove, dishwasher-safe
 - Energy-saving, low-noise fan
 - Air extraction or air recirculation system
 - Integrated activated charcoal filter easily removeable from above for air recirculation system
 - Twist-Pad control with removable magnetic knob
 - Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 532 / 636 m³/h. 70 / 74 dB (A) re 1 pW. Air recirculation: 497 / 627 m³/h. 67 / 72 dB (A) re 1 pW.

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. Automatic sensor controlled or manual run on function.

indicator. Removable, dishwasher-safe grease filter unit. High-grade black zinc die-casted cover for ventilation system, dishwasher-safe. 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.

Activated charcoal filter saturation

Options menu.

Power management.

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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 56.9 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 61 dB / max. 70 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, 0,9-litre capacity, dishwasher-safe.

Planning notes

Bottom cabinet width: min. 60 cm. Worktop depth: min. 60 cm. Immersion depth 223mm The unducted recirculation set CA082010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150). In air extraction mode 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 440 cm². Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. For recirculation installations planned at external walls that are non-isolated, a ducted planning is suggested. The pressuredrop resistant blower allows for ductings up to 8 m with $3\,x\,90\,^\circ$ bows while keeping sufficient performance.

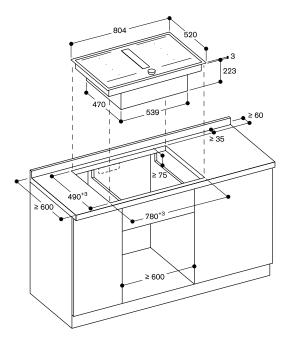
Appliance must be fixed from underneath. Appliance weight: approx. 29 kg. The appliance must be freely accessible from below. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Please read additional planning notes on page 182 – 183.

Connection

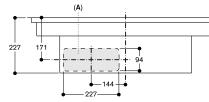


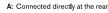
EB 333





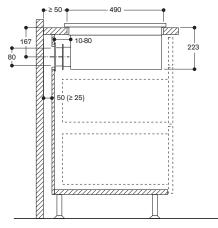




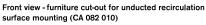


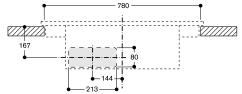
measurements in mm

Side view of CV 282 111 with unducted recirculation (CA 082 010)



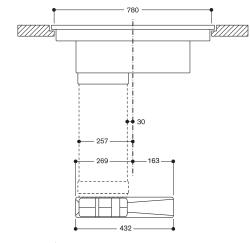
A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m² $^{\circ}$ C) measurements in mm





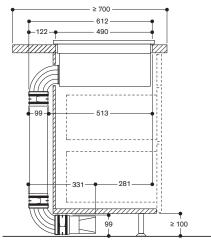


Front view of CV 282 with ducted recirculation



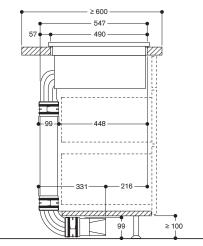
measurements in mm

Side view of CV 282 111 with kit ducted air recirculation, 700 mm worktop depth (CA 082 070)



A: Not recommended for non-thermally insulated outer wall or floor (U \geq 0.5 W/m²°C) Measurements in mm

Side view of CV 282 111 with kit ducted air recirculation, 600 mm worktop depth (CA 082 060)



A: Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m²°C) Measurements in mm

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 the rear. The respective connecting pieces are available for this purpose.
- The appliance must be accessible from underneath.

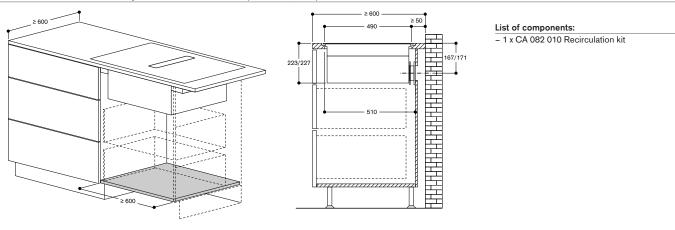
Air recirculation

- Installation with air recirculation kits (CA 082 010 or CA 082 070)
- Filters can be replaced from above.
- Allow accessibility from below.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²)

- The unducted recirculation set CA 082 010 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm

Planning example 1 CV 282 / CV 492 with unducted air recirculation (CA 082 010)

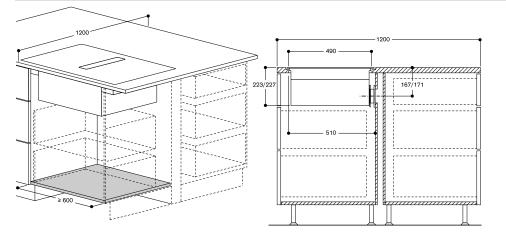
Wall installation, worktop depth 60 cm, Vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm. Not recommended for non-thermally insulated outer wall or floor (U \ge 0.5 W/m²°C).



Planning example 2

CV 282 / CV 492 with unducted air recirculation (CA 082 010)

Island installation, worktop depth 120 cm, Vertical aperture of min. 25 mm behind the back panel of the furniture. Suggested for ideal performance are 50 mm. Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C).



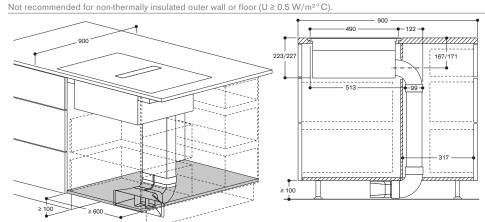
List of components:

- 1 x CA 082 010 Recirculation kit

Planning example 3

CV 282 / CV 492 with ducted recirculation (CA 082 070)

Island installation, worktop depth 90 cm



List of components:

1 x CA 082 070 Kit ducted air recirculation, 70 cm worktop depth

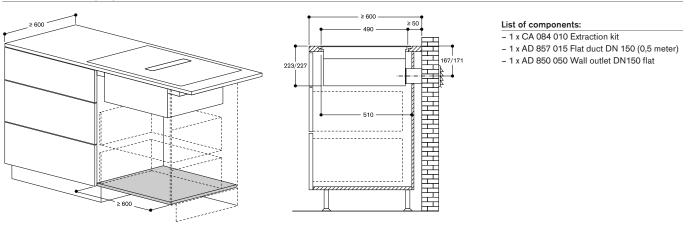
Air extraction

- Appliance is directly accessible with male flat duct DN 150.
- For all extraction installations please foresee acoustic filter (CA 084 010)
- Maximum length of the air extraction ducting system 8 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 flat duct connecting piece.

Planning example 4

CV 282 / CV 492 with air extraction installation

Wall installation, worktop depth 60 cm, direct connection to flat wall outlet.



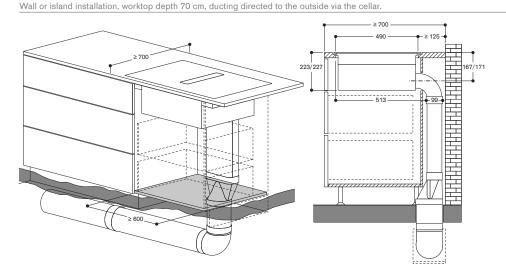
Planning example 5

Planning example 6

CV 282 / CV 492 with air extraction installation

100

CV 282 / CV 492 with air extraction installation



223/22

≥ 100

List of components:

- 1 x CA 084 010 Extraction kit
- 1 x AD 857 010 Flat duct DN 150 (1 meter)
- 1 x AD 857 030
- Flat duct bend 90° vertical DN150 flat
- 1 x AD 857 041 Flat duct adapter round DN150 to DN150 flat
- 3 x AD 752 010 Round duct DN150
- 1 x AD 752 030 Duct bend 90 $^\circ$ DN150
- 1 x AD 754 090 Pipe connector DN150
- 1 x AD 750 053
- Wall outlet with telescopic duct DN150
- 1 x AD 990 090 Adhesive tape
- 2 x AD 857 040 Flat duct connecting piece

Wall installation, worktop depth 65 cm, ducting behind the cabinet and in the plinth ≥ 650 ≥ 110 490

167/171

HHH

List of components:

- 1 x CA 084 010 Extraction kit
- 4 x AD 857 010 Flat duct DN 150 (1 meter)
- 1 x AD 857 030
- Flat duct bend 90° vertical DN150 flat
- 1 x AD 857 031 Flat duct ben 90° horizontal
- 1 x AD 850 050 Wall outlet DN150 flat
- 1 x AD 857 033
- Short flat duct bend 90 $^\circ$ vertical DN150 $^\circ$ - 6 x AD 857 040 Flat duct connecting piece

EB 333

Ovens 200 series

Vario cooktops

Cooktops

Extractors



CI 292 102

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 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, ø21 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 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 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 ø32 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 CA060300). Frying sensor function. Booster function for pots. Booster function for pans. Keep warm function. Stopwatch. Cooking timer for up to 99 minutes. Short-term timer.

Options menu.

Power management. Cooktop-based ventilation control

(with suitable hood).

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 419.

Safety

Main switch. Operation indicator. Pot detection 2-stage residual heat indication. Child lock. Safety shut-off.

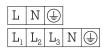
Planning notes

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.

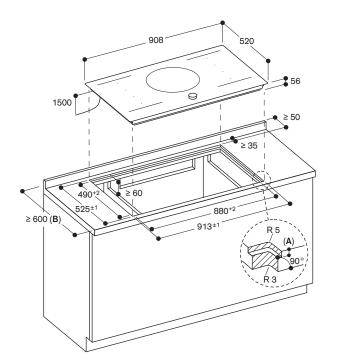
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 27 kg.

Please read the installation details regarding air ducting on page 204.

Connection



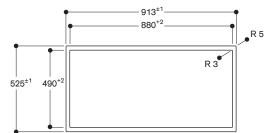
EB 333



A: 6.5^{+0.5}
B: Please check the installation manual in case the worktop depth is below 600 mm.

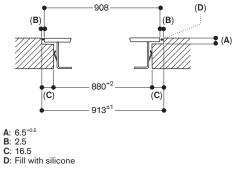
measurements in mm

View from above



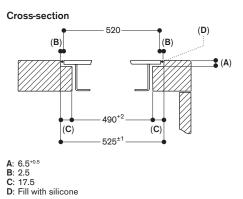


Longitudinal section





measurements in mm





CI 292 112

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 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, ø21 cm.

GP 900 004 Stainless steel frying sensor pan Non-stick coating, ø 28 cm. Flex induction cooktop 200 series Cl 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W). 2 flex induction cooking areas 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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 CA060300). Frying sensor function. Booster function for pots. Booster function for pans. Keep warm function. Stopwatch. Cooking timer for up to 99 minutes. Short-term timer. Options menu. Power management. Cooktop-based ventilation control

(with suitable hood).

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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

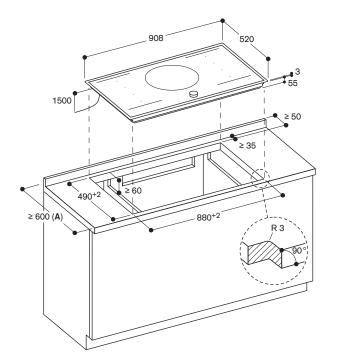
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 23 kg.

Please read the installation details regarding air ducting on page 204.

Connection





A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm

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CI 283 103 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.

Cooking sensor for temperature

regulation within pots 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, ø21 cm.

Flex induction cooktop 200 series Cl 283

- Frameless for flush mountingFlex function for combining the
- rectangular cooking areas - Free positioning of cookware inside
- combined cooking areasProfessional 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 21x20 cm (2200 W, with booster 3700 W), linked together 21x40 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

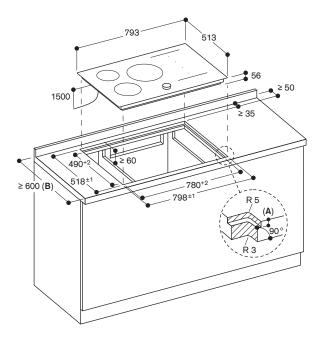
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 204.

Connection



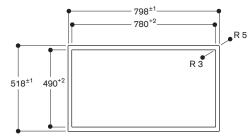




A: 6.5^{+0.5}
B: Please check the installation manual in case the worktop depth is below 600 mm.

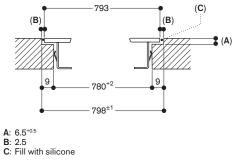
measurements in mm

View from above

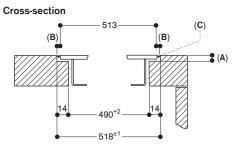


measurements in mm

Longitudinal section



measurements in mm



A: 6.5^{+0.5} B: 2.5 C: Fill with silicone



CI 283 113

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.

Cooking sensor for temperature

regulation within pots 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 21x19 cm (2200 W, with booster 3700 W), linked together 21x38 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 CA060300). Frying sensor function. Booster function for pots. Booster function for pans. Keep warm function. Stopwatch. Cooking timer for up to 99 minutes. Short-term timer. Options menu. Power management. Cooktop-based ventilation control (with suitable hood).

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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

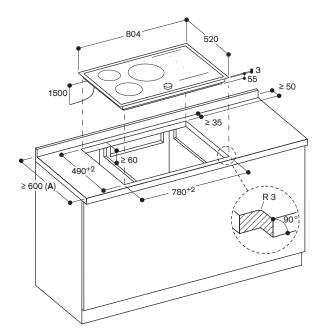
Planning notes

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. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

Connection





A: Please check the installation manual in case the worktop depth is below 600 mm.



CI 282 102

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

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, ø21 cm. GP 900 004

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

Flex induction cooktop 200 series Cl 282

- Frameless for flush mountingFlex function for combining the
- rectangular cooking areas
 Free positioning of cookware inside combined cooking areas with
- automatic extension up to 30 cm width
- 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 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 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 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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). Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

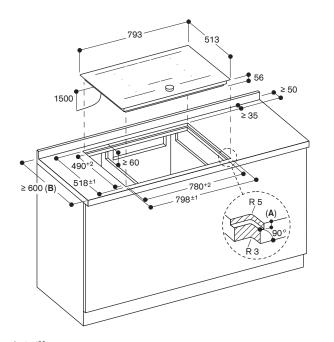
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 18 kg.

Please read the installation details regarding air ducting on page 204.

Connection



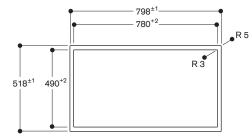




A: 6.5^{+0.5}
B: Please check the installation manual in case the worktop depth is below 600 mm.

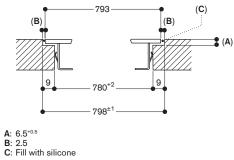
measurements in mm

View from above

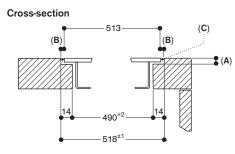


measurements in mm

Longitudinal section



measurements in mm



A: 6.5^{+0.5} B: 2.5 C: Fill with silicone



CI 282 112

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

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, ø21 cm. GP 900 004

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

Flex induction cooktop 200 series Cl 282

- Sturdy stainless steel frame

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).

Handling

Twist-Pad control with removable magnetic knob. User friendly control with bicoloured display (white / orange). Cooking zone and cooking area marking. Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas. Cooking sensor function (in use with cooking sensor CA 060 300). Professional cooking function. Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

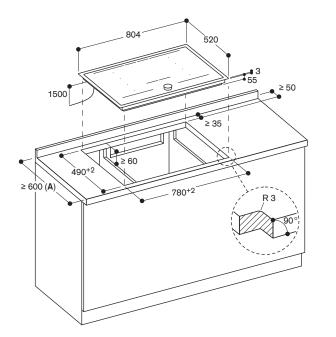
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

Connection





A: Please check the installation manual in case the worktop depth is below 600 mm.



CI 272 103

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

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 Cl 272

- Frameless for flush mountingFlex function for combining the
- rectangular cooking areas - Free positioning of cookware inside
- combined cooking areas with automatic extension up to 30 cm width
- 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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). Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

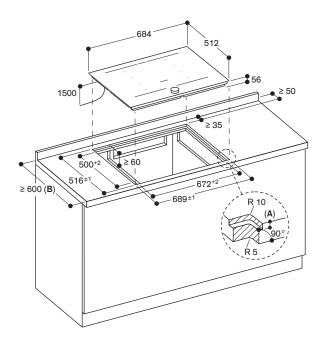
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 204.

Connection



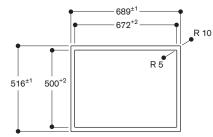




A: 6.5^{+0.5}
B: Please check the installation manual in case the worktop depth is below 600 mm.

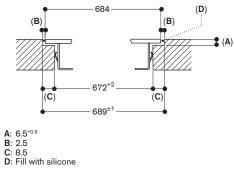
measurements in mm

View from above



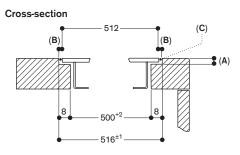


Longitudinal section





measurements in mm



A: 6.5^{+0.5} B: 2.5 C: Fill with silicone



CI 272 113

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 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, ø21 cm. GP 900 004

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

Flex induction cooktop 200 series Cl 272

- Sturdy stainless steel frame

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
- 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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). Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

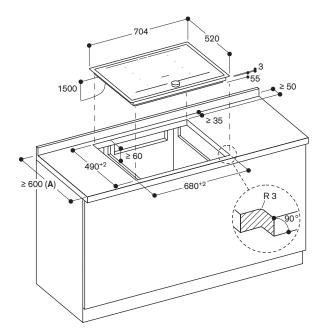
Planning notes

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. 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 must be fixed from underneath. Appliance weight: approx. 17 kg.

Please read the installation details regarding air ducting on page 204.

Connection





A: Please check the installation manual in case the worktop depth is below 600 mm.

measurements in mm

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CI 262 105

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

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, ø21 cm. GP 900 004

GP 900 (

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

Flex induction cooktop 200 series Cl 262

- Frameless for flush mountingFlex function for combining the
- rectangular cooking areas - Free positioning of cookware inside
- combined cooking areas with automatic extension up to 30 cm width
- 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 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 23x19 cm (2200 W, with booster 3700 W), linked together 23x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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). Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock. Safety shut-off.

Planning notes

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.

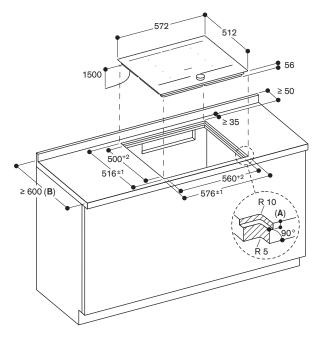
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 204.

Connection



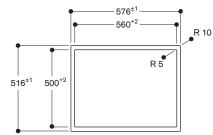
EB 333





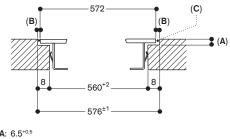
measurements in mm

View from above



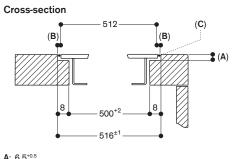


Longitudinal section



A: 6.5^{+0.5} B: 2.5 C: Fill with silicone







measurements in mm



Cooktops



CI 262 115

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

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, ø21 cm. GP 900 004

Stainless steel frying sensor pan Non-stick coating, ø 28 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 with automatic extension up to 30 cm width
- 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 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 22,5x19 cm (2200 W, with booster 3700 W), linked together 22,5x38 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 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). Frving 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 419.

Safety

Main switch. Operation indicator. Pot detection. 2-stage residual heat indication. Child lock Safety shut-off.

Planning notes

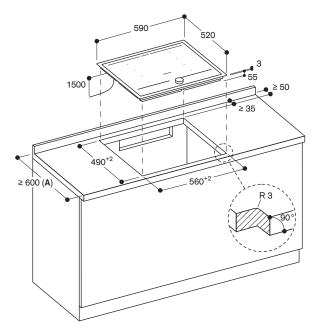
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 16 kg.

Please read the installation details regarding air ducting on page 204.

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.





A: Please check the installation manual in case the worktop depth is below 600 mm



Cl 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 28x18 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

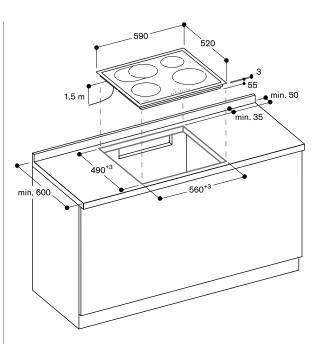
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. The wok pan WP 400 001 cannot be used with this appliance. Appliance must be fixed from underneath. Appliance weight: approx. 14 kg.

Please read the installation details regarding air ducting on page 204.

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 appliance's output will be reduced to prevent electronic damage.

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

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is required for glass ceramic cooktops. 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. For CX 482/492 without frame 80 mm

Installation above dishwasher or washing machine is not permitted.

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.

20 mm distance between the back side of drawers, an oven or the cabinet's

The resulting gap between the air duct and the cabinet's side wall needs to

interior wall.

remain open.

Combination with other appliances

Combination with AL 400

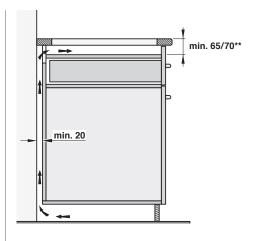
Intermediate shelf

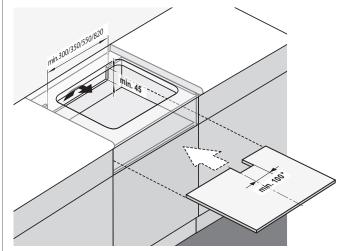
A In front of the air duct

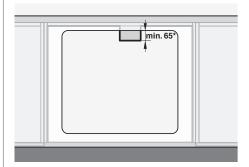
B Adjacent to the air duct

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.







EB 333

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, ø21 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 18x41.5 cm (4400 W) roasting zone. 1 Super-Quick cooking zone ø12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone. 1 Super-Quick cooking zone ø14.5 cm (1050 W), converts to ø21 cm (2200 W) or ø 27 cm (3080 W) cooking zone. 1 Super-Quick cooking zone ø14.5 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 $ø 21 \, \text{cm}$ 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.

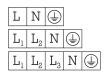
Installation possible in a 60 cm wide lower cabinet.

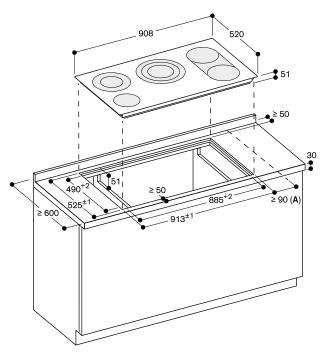
Appliance must be fixed from underneath. Cooktop clamping range: 20 - 50 mm. Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out. Appliance weight: approx. 13 kg.

Please read the installation details regarding air ducting on page 204.

Connection

Total connected load 11.0 kW. Plan a connection cable.

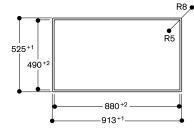




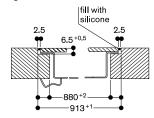
A: Minimum distance from the hob cut-out to the wall.

measurements in mm

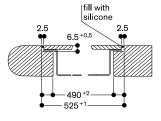
View from above



Longitudinal section



Cross section





CE 291 111

Stainless steel frame Width 90 cm

Included in the price

Special accessories

GP 900 003 Stainless steel frying sensor pan Non-stick coating, ø 21 cm. Glass ceramic cooktop 200 series CE 291

- Sturdy stainless steel frame
- Frying sensor function
- Three-ring cooking zone up to 27 cm
- Large roasting zone
- Sensor control with direct selection of output level

Cooking zones

2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18x41.5 cm (4400 W) roasting zone. 1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone. 1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone. 1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling

Sensor control with direct selection of 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.

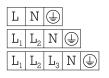
Installation possible in a 60 cm wide lower cabinet.

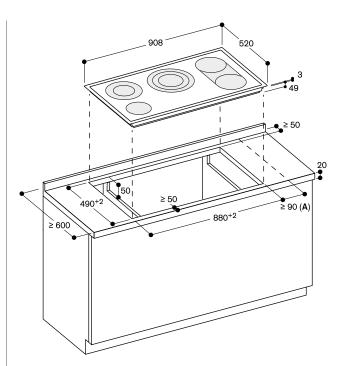
Appliance must be fixed from underneath. Cooktop clamping range: 20 – 50 mm. Appliance weight: approx. 13 kg.

Please read the installation details regarding air ducting on page 204.

Connection

Total connected load 11.0 kW. Plan a connection cable.





A: 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 ø17 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 ø21 cm (2100 W, with booster function 3000 W) cooking zone. 1 Super-Quick cooking zone ø18 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 $10\,\text{mm}$ clearance must be observed from side panels or from intermediate shelf. The cooktop must be freely accessible from underneath to be able to detach the cooktop's base in a downward direction.

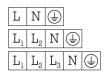
Installation possible in a 60 cm wide lower cabinet.

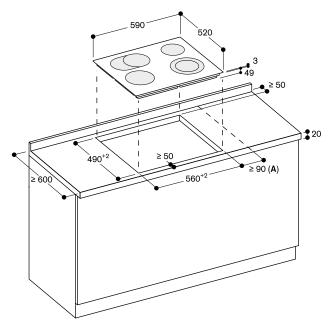
Appliance must be fixed from underneath. Cooktop clamping range: 20 - 50 mm. Appliance weight: approx. 8 kg.

Please read the installation details regarding air ducting on page 204.

Connection

Total connected load 8.3 kW. Plan a connection cable.





A: 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 GP 900 003 Stainless steel frying sensor pan

Non-stick coating, ø21 cm. GP 900 004

Stainless steel frying sensor pan Non-stick coating, ø28 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 400 000 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 414 110F Socket





















CA 429 410

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



VA 420 004

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

VA 420 010

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

CA 082 010

Kit unducted air recirculation for CV 282 / CV 492 consists of 4 activated charcoal filters with high efficient odour reduction and telescopic connector

CA 082 060

Kit ducted air recirculation, 60 cm worktop depth for CV 282 / CV 492 consists of 4 activated charcoal filters with high efficient odour reduction, extra short flat duct bend, flat duct, flat duct bend, flat duct connecting pieces and diffusor







CA 082 070

Kit ducted air recirculation, 70 cm worktop depth for CV 282 / CV 492 consists of 4 activated charcoal filters with high efficient odour reduction, flat duct bends, flat duct, flat duct connecting pieces and diffusor



CA 084 010

4 acoustic filters for air extraction mode for CV 282 / CV 492



CA 282 111 4 recirculation replenishment filters for CV 282 / CV 492



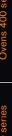
AD 857 033

Short flat duct bend 90° for installation of CV 282 / CV 492 in 65 cm deep worktops for exhaust and ducted recirculation.

AD 857 034

Extra short flat duct bend 90 $^\circ$ for installation of CV 282 / CV 492 in 60 cm deep worktops for exhaust and ducted recirculation.





EB 333







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 0011	WP 400 0011
Stainless steel appliance cover	-	-
Connection		
Total connected load gas (up to) (H	W) 17.8	18.0
Total connected load electric	W) 15.0	15.0

• Standard. - Not available.

¹ Special accessory.



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	•/-/-	•/-/-	•/-/-	•/-/-
iquid gas 28-37 mbar / natural gas 20 mbar	• 2/_	-/• ³	-/• ⁵	-/• ⁵
Dimensions				
Width	(cm) 90	90	90	60
Dperation				
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				·
Nok attachment ring	•	•	•	•
Wok pan	WP 400 0011	WP 400 0011	WP 400 0011	WP 400 0011
Stainless steel appliance cover	-	-	-	-
Connection				
Fotal connected load gas (up to)	(kW) 17.8	18.0	12.5	9.75
Fotal 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.

 $^{\rm 5}$ Nozzles for liquid gas 28-30/37 mbar are included.

⁶ Nozzles for liquid gas 50 mbar are included.



Appliance tune	Full surface induction eachten	Full curface induction coakton
Appliance type	Full surface induction cooktop	Full surface induction cooktop
Frameless for flush mounting Stainless steel frame 3 mm for surface or flush installation	CX 492 101 CX 492 111	CX 482 101 CX 482 111
Stainless steel frame 3 mm for surface or flush installation Dimensions		
	cm) 90	80
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
Full surface induction cooktop	•	•
Flex induction cooking areas 24x 19 cm (2200, with booster 3700 W) / linked together 24 x 38 cm (3300, with booster 3700 W)	-	-
Flex induction cooking areas 23 x 19 cm (2200, with booster 3700 W) / linked together 23 x 38 cm (3300, with booster 3700 W)	-	-
Flex induction cooking areas 21 x 19 cm (2200, with booster 3700 W) / linked together 21 x 38 cm (3300, with booster 3700 W)	-	-
Automatic extension up to 30cm/32cm width (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)	-	-
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
Flex function for rectangular cooking areas	-	-
Cooking sensor function / frying sensor function	•/-	•/-
Number of frying sensor functions	-	-
Professional cooking function	•	•
Booster function for pots / pans	• / •	•/•
Keep warm function	• 6	• 5
Number of cooking timers Short-term timer	•	•
Short-term timer Stopwatch	•	•
Stopwatch Residual heat indicator	•	
Child lock / safety shut-off / display cleaning protection	•/•/•	•/•/•
Options menu	•	•
Hood control	• 2	• 2
Home network integration for digital services (Home Connect) wireless via WiFi.	• 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 2301	GN 232 2301
Teppan Yaki plate made of multi ply material (for flex induction)	CA 051 3001	CA 051 3001
Griddle plate in cast aluminium (for flex induction)	-	
Frying sensor pan ø 15 cm	-	-
Frying sensor pan ø 19 cm	-	-
Frying sensor pan ø 21 cm	-	-
Frying sensor pan ø 28 cm	-	-
Wok attachment for for wok pan		
Wok pan		
Cooking sensor	 / CA 060 300¹ 	• / CA 060 3001
Black magnetic knob for induction cooktop series 200	-	-
Connection		
Total connected load electric (I	<w) 7.4<="" td=""><td>7.4</td></w)>	7.4

• Standard. - Not available.

¹ Special accessories.

² In Combination with suitable hood.

³ The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.

Cooktops

ens 400 series

č

Ovens 200



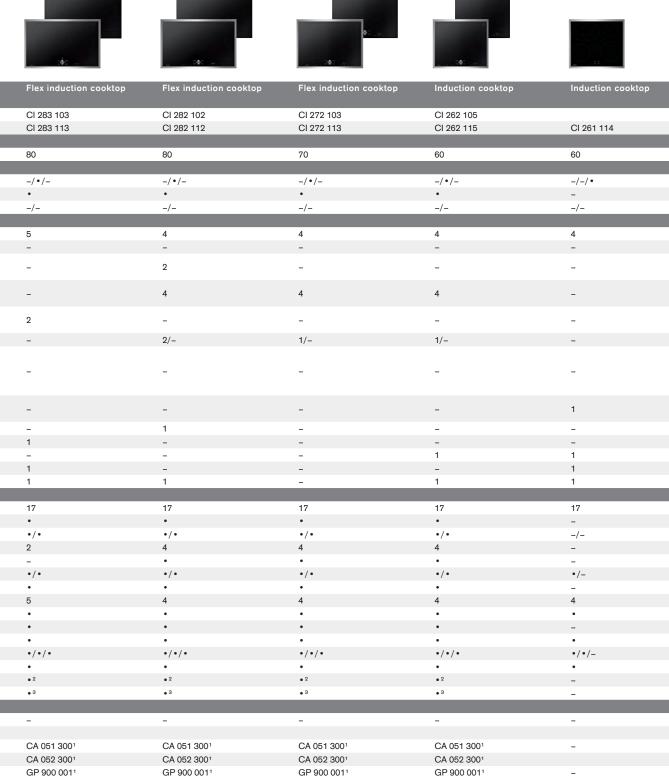
Appliance type	Flex induction cooktop
Frameless for flush mounting	CI 292 102
Stainless steel frame	CI 292 112
Dimensions	
Width	(cm) 90
Operation	
TFT touch display / Twist-Pad control / Sensor control	-/•/-
Bicoloured display (white/orange)	•
Knobs in furniture front / integrated control panel	-/-
Cooking zones / combinations	
Number of cooking zones or items of cookware	5
Full surface induction cooktop	-
Flex induction cooking areas 24 x 19 cm (2200, with booster 3700 W) / linked together 24 x 38 cm (3300, with booster 3700 W)	-
Flex induction cooking areas 23 x 19 cm (2200, with booster 3700 W) / linked together 23 x 38 cm (3300, with booster 3700 W)	4
Flex induction cooking areas 21 x 19 cm (2200, with booster 3700 W) / linked together 21 x 38 cm (3300, with booster 3700 W)	-
Automatic extension up to 30cm/32cm width (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	
Features Number of output levels	17
Features Number of output levels Flex function for rectangular cooking areas	17 •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function	17 • •/•
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions	17 • •/• 5
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function	17 • •/• 5 •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans	17 • •/• 5 • •/•
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function	17 • •/• 5 • •/• •/*
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers	17 • •/• 5 • •/• • 5
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer	17 • •/• 5 • ·/• • 5 •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch	17 • •/• 5 • •/• • 5
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator	17 • •/• 5 • ·/• 5 5 • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection	17 • •/• 5 • ·/• • 5 •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu	17 • •/• 5 • •/• 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi.	17 • •/• 5 • ·/• 5 5 • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories	17 • •/• 5 • •/• 5 • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1	17 • •/• 5 • •/• 5 • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material, GN2/3	17 • •/• 5 • •/• 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction)	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction)	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 19 cm	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 19 cm Frying sensor pan ø 21 cm	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 21 cm Frying sensor pan ø 21 cm Frying sensor pan ø 21 cm Frying sensor pan ø 28 cm	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 21 cm Frying sensor pan ø 21 cm Frying sensor pan ø 28 cm Cooking sensor	17 • •/• 5 • • • 5 • 5 • 5 • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 21 cm Frying sensor pan ø 21 cm Frying sensor pan ø 28 cm Cooking sensor Black magnetic knob for induction cooktop series 200	17 • •/• 5 • •/• • 5 • • • • • • • • • • • • •
Features Number of output levels Flex function for rectangular cooking areas Cooking sensor function / frying sensor function Number of frying sensor functions Professional cooking function Booster function for pots / pans Keep warm function Number of cooking timers Short-term timer Stopwatch Residual heat indicator Child lock / safety shut-off / display cleaning protection Options menu Hood control Home network integration for digital services (Home Connect) wireless via WiFi. Accessories Teppan Yaki plate made of multi ply material, GN1/1 Teppan Yaki plate made of multi ply material (for flex induction) Griddle plate in cast aluminium (for flex induction) Frying sensor pan ø 15 cm Frying sensor pan ø 21 cm Frying sensor pan ø 21 cm Frying sensor pan ø 28 cm Cooking sensor	17 • •/• 5 • • • 5 • 5 • 5 • 5 • • • • • • • • • • • • •

• 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.



GP 900 0021

GP 900 0031

GP 900 0041

CA 060 3001

CA 230 1001

7.4

GP 900 0021

GP 900 0031

GP 900 0041

CA 060 3001

CA 230 1001

7.4

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7.4

GP 900 0021

GP 900 0031

CA 230 1001

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7.4

GP 900 0021

GP 900 0031

GP 900 0041

CA 060 3001

CA 230 1001

7.4

Cooktops

Extractors

Appliance type		Flex induction cooktop with integrated ventilation system
Frameless for flush installation		CV 492 100
Stainless steel frame		-
Dimensions Middle an work to a	()	00
	(cm) (cm)	90
Operation	(cm)	22.1
Sensor control / touch keys		_/•
Twist-Pad control		-
Black knobs in furniture front		•
Cooking zones / combinations		
Number of cooking zones or items of cookware		4
Flex induction cooking areas 23 x 19 cm (2200 / 3700 W) / linked together 23 x 38 cm (3300 / 3700 W)		4
Flex induction cooking areas 24 x 19 cm (2200 / 3700 W) / linked together 24 x 38 cm (3300 / 3700 W)		-
Automatic extension up to 30cm width (3300, with booster 3700 W) Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		2
	1 ³ /h)	359/470/532/636
		297/390/497/627
Consumption data according to EU regulation 65/2014		
Energy efficiency class		A
Energy consumption kWh/	-	
Ventilation efficiency class		A
Illumination efficiency class Grease filter efficiency class		- B
		B 61/70
Features cooking	=()	- /
Electronic output control		•
Number of output levels		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
Booster function for pots / pans		•/-
Frying sensor function: Number of cooking zones Keep warm function		4
Child lock / safety shut-off / pause function		
Memory function		-
Options menu		•
Cooking sensor (CA 060 300)		-
Professional cooking function		-
Integrated WiFi module for digital services (Home Connect). Frying sensor pan for ø 15 cm cooking zone		• GP 900 001 ¹
Frying sensor pan for ø 18 cm cooking zone		GP 900 0021
Frying sensor pan for ø 21 cm cooking zone		GP 900 0031
Frying sensor pan for ø 28 cm cooking zone		GP 900 0041
Features ventilation		O ales integrine
Power levels		3 plus intensive BLDC
Fan technologie Fan		1
Fan output	(W)	
Fully automatic ventilation system functions		•
Automatic function		•
Run-on function automatic	(min)	•
		 / 20-30 min. / 6 min.
Grease filter saturation indicator	(······)	•
Activated charcoal filter saturation indicator		•
Grease filter art		Metal grease filter
Grease filter units		2
Overflow container		• _/_/ •
Exhaust air connection bottom / side /back Recirculation Module		-/-/• CA 082 0101, CA 082 0201
Acoustic filter for air extraction mode		CA 084 010 ¹
Connection		
	kW)	
Connecting cable length	(m)	1.50

• Standard. – Not available. ¹ Special accessories. .

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



222.2	
Flex induction cooktop with	Flex induction cooktop with
integrated ventilation system	integrated ventilation system
CV 282 101 -	CV 282 111 •
80	80
	22.3
_/•	_/•
•	•
-	-
4	4
-	4
4	-
-	-
359/470/532/636	359/470/532/636
297/390/497/627	297/390/497/627
*	
56.9 A	56.9 A
-	-
B 61/70	B 61/70
• 17	• 17
•	•
•	•
4	•
•	•
4 •/•	4
4	4
• •/•/•	• • • • • • • • • • • • • • • • • • • •
•	•
•	•
•	•
• GP 900 001 ¹	• GP 900 001 ¹
GP 900 0021	GP 900 0021
	GP 900 0031 -
3 plus intensive	3 plus intensive
BLDC	BLDC
1 170	1 170
•	•
•	•
• / 20-30 min.	• / 20-30 min.
• / 6 min.	• / 6 min. •
•	•
Metal grease filter 2	Metal grease filter 2
•	•
-/-/• CA 082 010 ¹ , CA 082 020 ¹	-/-/• CA 082 0101, CA 082 0201
CA 084 0101	CA 084 0101
7.4	7.4
1.50	1.50

Washing machine lers

Dishwa

Cooktops

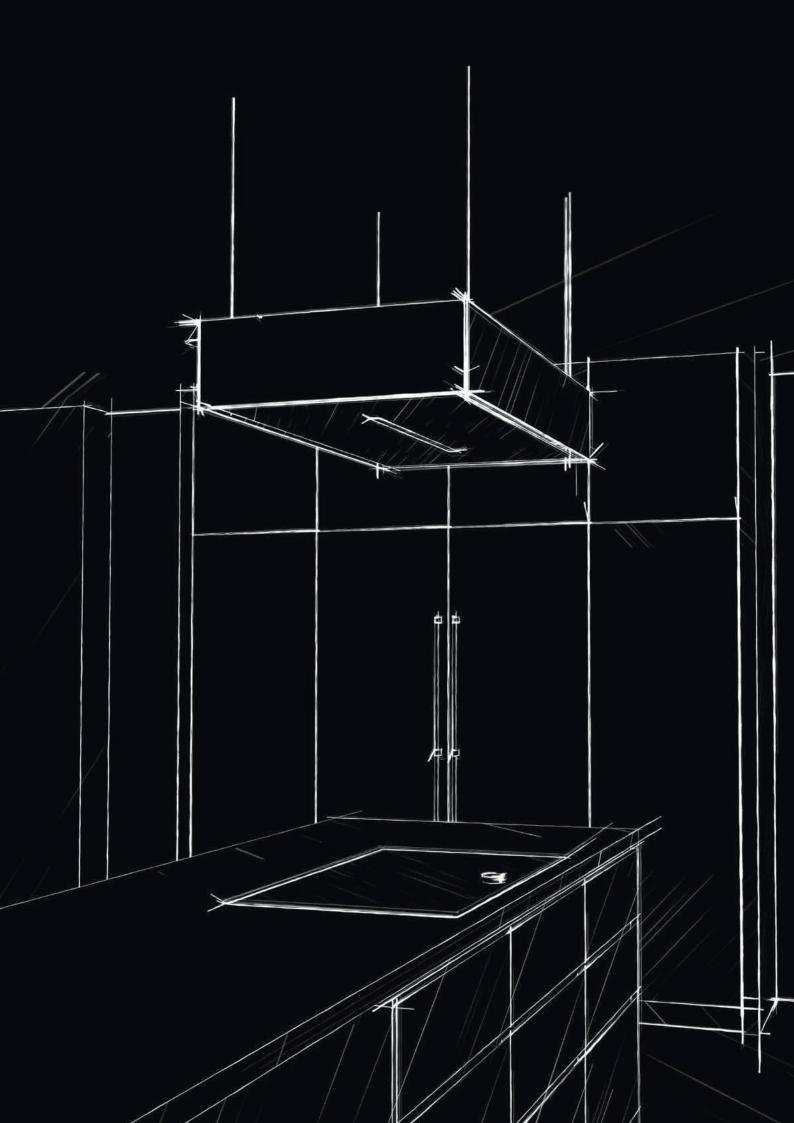




Appliance type		Glass ceramic cooktop	Glass ceramic cooktop
Frameless for flush installation		CE 291 101	
Stainless steel frame		CE 291 111	CE 261 114
Dimensions			
Width	(cm)	90	60
Operation			
TFT touch display / Twist-Pad control / Sensor control		-/-/ •	-/-/•
Control knob in furniture front / integrated 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 0031	-
Connection			
Total connected load electric	(kW)	11.0	8.3

• Standard. - Not available.

¹ Special accessories.



221

The extractors

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AC 402 181

Stainless steel Filter module Air extraction / Air recirculation Motorless



Installation accessories AD 754 048

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.
- I X DIN 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 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 air ducting you will find at the pages 291 – 297.

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
- Planed and easy to clean undersid with covered filters

Output

Noise level depends on the built-in situation.

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

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 D. Energy consumption 60.6 kWh/year. Ventilation efficiency class A. Ilumination 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. For air recirculation an external air recirculation 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 chimneyvented fireplace, the hood's power supply line needs a suitable safety switch.

Please read additional planning notes on page 224 – 225.

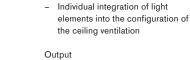


AC 482 181

Stainless steel Control module with light AC 462 181

Stainless steel

Control module without light



Power levels depend on the remote fan unit.

Vario ceiling ventilation 400 series

Control module of ceiling

ventilation with light

AC 482/AC 462

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction.

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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch. Fixing at the filter module.

Please read additional planning notes on page 224 – 225.

Connection

Total connected load 355 – 1160 W. Connecting cable 1.75 m, pluggable. AC 472 181

Stainless steel

For completing control module with

Light module

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.

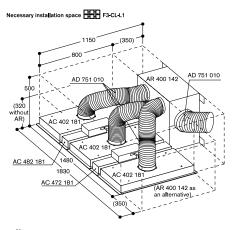
Planning notes

Fixing at the filter module.

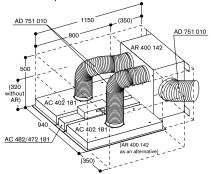
Please read additional planning notes on page 224 – 225.

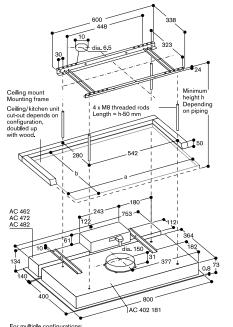
Connection

Total connected load 50 W. Connecting cable 1.75 m, pluggable. Network cable 2 m.



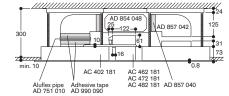
Necessary installation space F2-CL





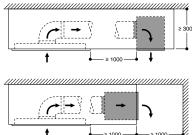
For multiple configurations: Celling deflection around cut-out: max. + 3 mm. Support is required in the middle to prevent deflection upwards when fastening the modules. The required threaded rods, nuts and celling bolts are supplied as standard.

Minimum installation height including flat duct DN 150



AC 402 with air recirculation module

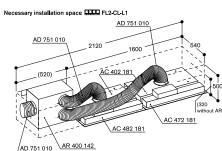
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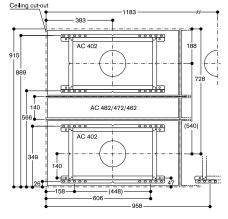
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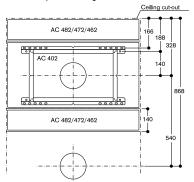


AD 751 010

AC 402 Ceiling fixture and position of connecting piece DN 150



AC 402 Further possible ceiling fixture



EB 333

Planning as a cooktop ventilation wall/island (W/I) up to the cooktop. For larger distances planning as room ventilation (R) with 10 to 12 times the room volume.		Minimal construction height including installation frame	16	0	
The given airflow of the remote fan units will be reduced types between filter modules and AR 400/401/403 as w ting. For additional ducting chose the configuration with Bold print: favoured configuration Regular print: possible configuration Other: – Not possible due to performance or ducting rea Respect the positioning of the remote fan units and the r Modules of ceiling ventilation:	ell as by the further duc- higher airflow. asons		160 dia. 150	dia. 150	
F = Filter module (FL = in-line configuration) CL = Control module with light CO = Control module without light L = Light module		Structure within ceiling/ furniture element Air collector box, if needed	Minimal construction h straight throug Remote fan unit s (AD 75- 2 x DN 150 round duct →	h the ceiling. eparately placed. 4 048)	
	Maximal width of cooktop Cooktop ventilation, max. distance 120 cm: W = Cooktop ventilation wallI = Cooktop ventilationislandRoom ventilation,distance > 120 cmR = Maximal width ofcooktop	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 6159	1: 830–910 m³/h		No air collector	box necessary	
FL1-CL FL1-CO	W: 80 cm I: 60 cm, no VR, VP R: -	765 x 515 (800 x 540)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	
FL1-CLL1	W: 80 cm I: 60 cm, no VR, VP R: -	765 x 660 respect direction! (800 x 680)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h)	1x AR 401 142 (910 m³/h)	
Range of remote fan units according to EN 6159					
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) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	
F2-CL F2-CO	W: - I: 80 cm R: 60 cm, 10x air exchange rate, no VR, VP	915 x 765 respect direction! (940 x 800)	1x AR 403 122 (890 m³/h) 1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	
F2-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 m ³ /h) 1x AR 400 142 (830 m ³ /h) 2x AR 403 122 (1780 m ³ /h) 2x AR 400 142 (1660 m ³ /h)	1x AR 401 142 (910 m³/h) 2x AR 401 142 (1820 m³/h)	
Range of remote fan units according to EN 6159			2 AR: divide airflow of center m	nodules 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)	
F4CO	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 44	00 142.				

300	with/without AR 400: 350	without AR 400: 320 incl. AR 400 vertically placed: 500	
AC 482 191 AC 482 191 AC 482 191	dia. 150 to 100	with AR: -320 dia 190 dia 190 dia 100 dia 100 -350	
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 (unobstructed airflow fan unit alone) Remote fan unit (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) 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 403 122 (890 m³/h)		
1x AR 400 142 (830 m ³ /h) 1x AR 401 142 (910 m ³ /h)	1x AR 400 142 (830 m ³ /h) 1x AR 401 142 (910 m ³ /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)	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)	
1x AR 403 122 (890 m³/h)	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)	1x AR 400 142 (830 m³/h) 1x AR 401 142 (910 m³/h) 2x AR 403 122 (1780 m³/h)	1x AR 400 142 (830 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 401 142 (1820 m³/h)	2x AR 400 142 (1660 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)	
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)	
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)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h)	1x AR 400 142 (830 m³/h)1	
2x AR 400 142 (1660 m³/h) 2x AR 401 142 (1820 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 m ³ /h)	2x AR 403 122 (1780 m ³ /h)	0x AD 400 140 (1660 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 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 400 122 stainless steel

Width 120 cm Air extraction / Air recirculation Motorless

AL 400 192

stainless steel Width 90 cm Air extraction / Air recirculation Motorless



Necessary installation accessories Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

AD 754 049 Connecting piece for AL 400 Metal zinc coated DN 150 round

AD 854 050

Connecting piece for AL 400 Metal zinc coated DN 150 flat

Installation accessories

AA 409 401 Furniture support for table ventilation AL 400 90 cm AA 409 431 Furniture support for table ventilation AL 400 120 cm AD 704 050 Air collector box for AL 400 Metal zinc coated DN 150 flat

Special accessories

AA 400 510 Window contact switch

Installation accessories for air ducting you will find at the pages 291 – 297.

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 all Vario cooktops 400 series
- Dimmable, neutral white surface LED light for ideal illumination of
- the 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.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

3 electronically controlled power levels and 1 intensive mode. Interval ventilation, 6 min. Run-on function, 6 min. Grease filter saturation indicator. 2 large-scale metal grease filters included, easy to remove and dishwasher-safe Grease drip trays, easy to remove and dishwasher-safe. Neutral white surface LED light (3600 K), continuously dimmable. Lamp output 2 x 10 W. Illuminance 400 lx. Flexible connection options to the remote fan unit: at the bottom, at the front or at the back. In all the options, it is possible to have space for drawers in front of the table ventilation.

Consumption data

AL 400 192 : Consumption data is referred to a configuration with the remote fan unit AR 400 142. Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 45.5 kWh/year. Ventilation efficiency class A. Ilumination efficiency class C. Grease filter efficiency class B. Sound level min. 45 dB / max. 61 dB normal mode.

AL 400 122 : Recommended only in recirculation mode for EU countries, the consumption data is not mandatory in this mode.

Planning notes

AL 400 192 : Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 90 cm.

AL 400 122 : Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 120 cm. It is recommended to use two remote fan units so that sufficient vapour captation will be ensured. For EU countries due to legislation EU 66/2014 only air recirculation is recommended. Depending on the type of installation, the corresponding accessories must be ordered separately.

Air recirculation is not recommended in combination with Vario electric grill. Operation of Vario cooking appliances only possible without appliance cover.

Max. output of cooktops 18 kW. The table ventilation must have its own worktop cut-out.

The bearing capacity and stability, in 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 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.

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. Depending on the type of installation, ovens can be combined with the table ventilation.

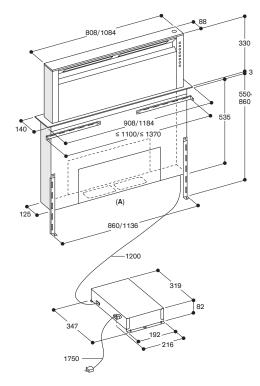
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

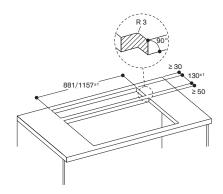
Please read additional planning notes on page 228 – 233.

Connection

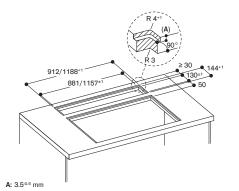
Total connected load 65/65 W Connecting cable 1.7 m with plug. Network cable 1.2 m.



A: Flexible connection of the hood at the front, the back, or at the bottom

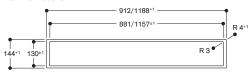


Measurements in mm

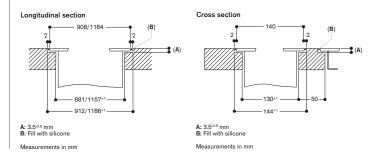


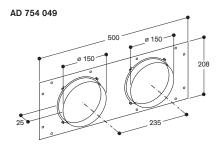
Measurements in mm

View from above

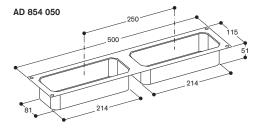


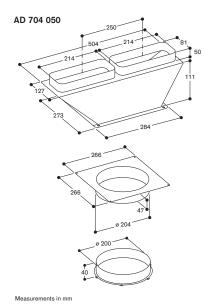
Measurements in mm

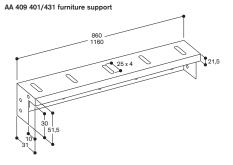




Measurements in mm

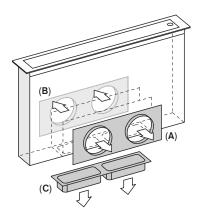


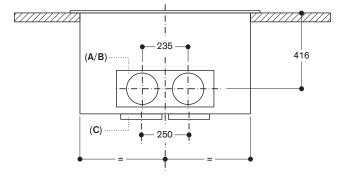




Good to know - for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
- The ducting can essentially be connected to the front, the back or straight down. The respective connecting pieces are available for this purpose.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Plastic ducts can be used for installation behind a gas appliance. The maximum permitted performance of the cooktops is 18 kW.
- For the AL 400 122 it is recommended to use two remote fan units, with this we can ensure a sufficient vapour captation. For EU countries, the AL 400 122 is only recommended in air recirculation due to legislation EU 66/2014.
- 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.
- The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.
- Depending on the type of installation, the corresponding accessories must be ordered separately.





A: Connection at the front with AD 754 049 B: Connection at the back with AD 754 049 C: Connection at the bottom with AD 854 050

EB 333

Planning example

AL 400 192 with AR 413 122 (air recirculation) remote fan unit

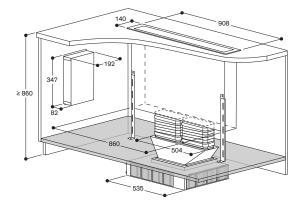
Good to know

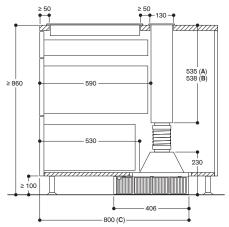
- The air collector box can be screwed directly on the remote fan unit.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AL 400 192
- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 858 010 (flat duct flex pipe)
- 1 x AD 704 050 (air collector flat duct)

Order as set (appliances and accessories): SET1AL4105





A: Surface mounting B: Flush mounting C: 750 mm with a worktop at min. height 920 mm

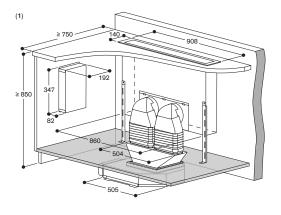
Measurements in mm

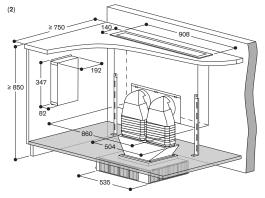
Planning example AL 400 192 with AR 413 122 (air recirculation) or AR 403 122 (air extraction) remote fan unit

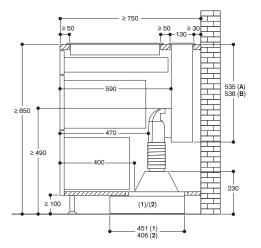
Good to know

- The remote fan unit can be connected to the front or the back
- The air collector box can be screwed directly on the remote fan unit.
- Recirculation: For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- Extraction : in the example exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different. - Please note, this installation is also possible with Gaggenau metal ducts.
- List of components
- 1 x AL 400 192
- 1 x AR 413 122 (for recirculation) or 1 x AR 403 122 (for extraction)
- 1 x AD 754 049 (connecting piece round duct to front/back)
- 2 x AD 857 042 (flat duct adapter round 90°)
- 1 x AD 858 010 (flat duct flex pipe)
- 1 x AD 704 050 (air collector flat duct)
- 1 x AD 990 091 (adhesive tape aluminium)

Order as set for recirculation mode (appliances and accessories): SET1AL4107







A: Surface mounting B: Flush mounting Extraction mode 1: AR 403 122 2: AR 413 122 vith remote fan unit Measurements in mm



Vario cooktops



Planning example AL 400 90cm with AR 400 142 (air extraction) -Cellar installation

Planning example AL 400 90cm with AR 401 142 (air extraction) -Cellar installation with outside remote fan unit

Good to know

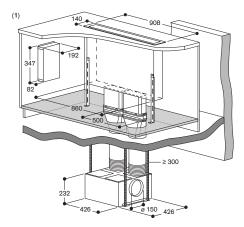
- Please note, these installations are also possible with Gaggenau metal ducts.
- Depending on the distance between the AL400 and the remote fan unit you may need more flat and round ducts.

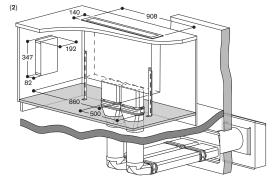
List of components 1

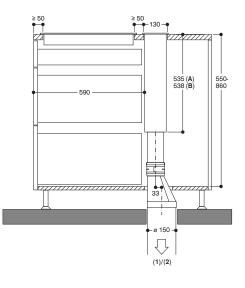
- 1 x AL 400 192
- 1 x AR 400 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 857 010 (flat duct)
- 2 x AD 857 040 (flat duct connecting piece)
- 2 x AD 857 041 (flat duct adapter round)
- 1 x or more AD 752 010 (round duct)
- 1 x AD 751 010 (round duct flex pipe)
- 1 x AD 990 091 (adhesive tape)

List of components 2

- 1 x AL 400 192
- 1 x AR 401 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 857 010 (flat duct)
- 2 x AD 857 040 (flat duct connecting piece)
- 1 x or more AD 752 010 (round duct)
- 2 x AD 857 042 (flat duct adapter round 90 $^\circ)$
- 2 x or more AD 857 040 (flat duct connecting piece)
- 1 x or more AD 857 010 (flat duct)
- 1 x AD 704 050 (air collector flat duct)
- 1 x AD 702 052 (telescopic wall duct)
- 1 x AD 990 091 (adhesive tape)







A: Surface mounting B: Flush mounting Extraction mode with remote fan unit 1: AR 400 142 2: AR 401 142 Measurements in mm

Planning example AL 400 120 cm with AR 410 110 (air recirculation)

Good to know

- The remote fan units can be connected to the front or the back.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 880 cm² 440 cm² for each remote fan unit).
- Please note, this installation is also possible with Gaggenau metal ducts.

List of components

- 1 x AL 400 122
- 2 x AR 410 110 (remote fan unit)
- 1 x AD 754 049 (connecting piece round duct to front/back)
- 2 x AD 857 042 (flat duct adapter round 90°)
- 2 x AD 858 010 (flat duct flex pipe)
- 1 x AD 990 091 (adhesive tape)

-Order as set (appliances and accessories): SET2AL4301

List of components

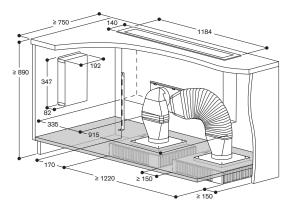
Planning example

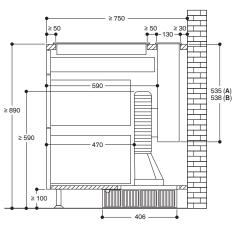
- 1 x AL 400 122
- 2 x AR 413 122 (remote fan unit)
- 1 x AD 754 049 (connecting piece round duct to front/back)

AL 400 120 cm with AR 413 122 (air recirculation) remote fan unit

- 2 x AD 857 042 (flat duct adapter round 90°)
- 1 x AD 858 010 (flat duct flex pipe)
- 2 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 091 (adhesive tape)

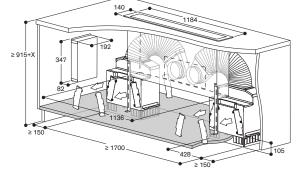
-Order as set (appliances and accessories): SET2AL4107

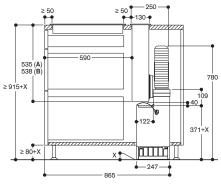






Measurements in mm





A: Surface mounting B: Flush mounting

Planning example AL 400 120cm with AR 400 142 (air extraction) -Cellar installation - Metal

Good to know

- These installations in extraction with 2 remote fan units are not recommended for EU countries due to legislation EU 66/2014.
- Depending on the distance between the AL400 and the remote fan units you may need more flat and round ducts.

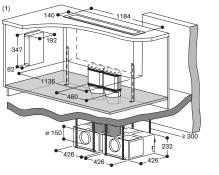
List of components

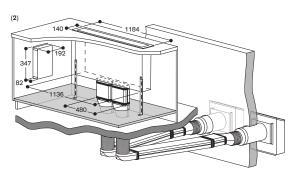
- 1 x AL 400 122
- 1 x AR 400 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 2 x or more AD 751 010 (aluflex pipe round)
- 1 x AD 990 091 (adhesive tape)

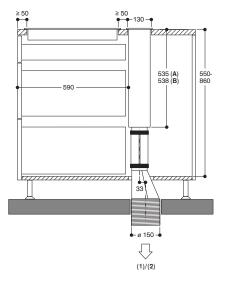
Planning example AL 400 120cm with AR 401 142 (air extraction) -Cellar installation with outside wall remote fan unit - Metal

List of components

- 1 x AL 400 122
- 1 x AR 401 142 (remote fan unit)
- 1 x AD 854 050 (connecting piece to the bottom)
- 2 x AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 2 x or more AD 751 010 (aluflex pipe round) - 2 x AD 854 032 (flat duct adapter round 90°, metal)
- 2 x or more AD 854 010 (flat duct, metal)
- 2 x AD 854 041 (flat duct adapter round, metal)
- 1 x AD 751 010 (aluflex pipe round)
- 2 x AD 704 040 (pipe adapter DN200/150 round, metal)
- 2 x AD 702 052 (telescopic wall duct)
- 1 x AD 990 091 (adhesive tape)







A: Surface mounting B: Flush mounting Extraction mod 1: AR 400 142 2: AR 401 142 th remote fan unit Measurements in mm

EB 333



VL 414 112

stainless steel Width 15.5 cm Air extraction / Air recirculation Motorless



Installation accessories

AD 410 040 Flexibel connecting piece for VL200 DN 150 flat

AD 851 041

Connecting piece for extension with flat duct DN 150 for extra deep worktop VA 420 004

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

VA 420 010

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

Special accessories

AA 400 510 Window contact switch AA 414 010

Ventilation moulding for VL414 next to gas appliance.

Installation accessories for air ducting you will find at the pages 291 – 297.

Vario downdraft ventilation 400 series VL 414

- Can be combined perfectly flush with other Vario appliances of the 400 series
- Precision crafted 3 mm stainless steel
- Solid stainless steel control knobHighly efficient, low noise
- ventilation system especially with remote fan unit AR410110
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapours
- Minimal planning and easy installation

Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

Control knob with illuminated ring included in delivery. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled performance adjustment of the ventilation system. Automatic sensor controlled or manual run on function. Large-scale metal grease filter with high grease absorption. Removable, dishwasher-safe grease filter unit. 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. Cooktop-based ventilation control (with suitable cooktop).

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 419.

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 D. Energy consumption 40.4 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 57 dB / max. 71 dB normal mode.

Planning notes

For each VL one remote fan unit is recommended.

Maximum cooktop width between two VL: 60 cm.

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill, recirculation is not recommended. If operated next to gas appliances, the ventilation moulding AA414010 is recommended to ensure maximum performance of the cooktop. Appliance can be snapped into the worktop from above. Depending on the type of installation (surface-mounted or flush-mounted). the specific location of the cut-out and the knob positions may vary. 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. The bearing capacity and stability, in the case of thin worktops in particular,

appliance weight and additional loads. Additional instructions for flush mounting:

must be supported using suitable

substructures. Take into account the

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.

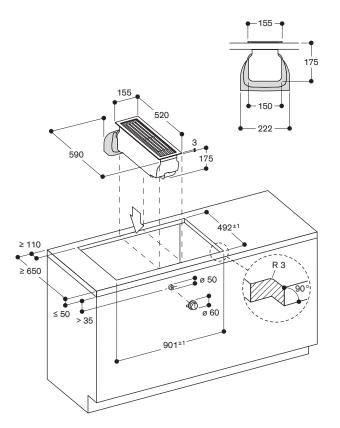
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

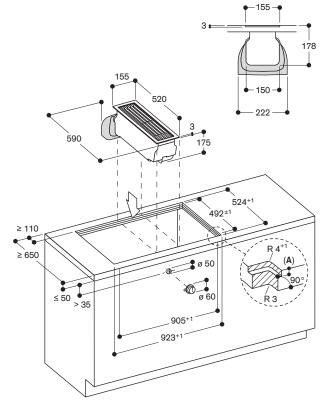
Please read additional planning notes on page 236 – 239.

Connection

Total connected load 10 W. Connecting cable 1.75 m, pluggable. Plan a LAN cable.

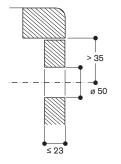
EB 333

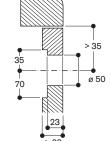




measurements in mm

Installation of the control knob; surface mounting



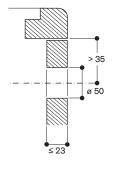


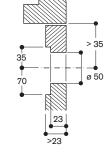
measurements in mm

A: $3.5^{-0.5}$ in combination with at least one framed appliance $6.5^{+0.5}$ in combination with at least one frameless induction cooktop

measurements in mm

Installation of the control knob; flush installation

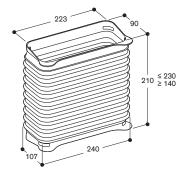




measurements in mm

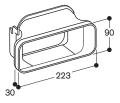
Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat



measurements in mm

AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep worktop



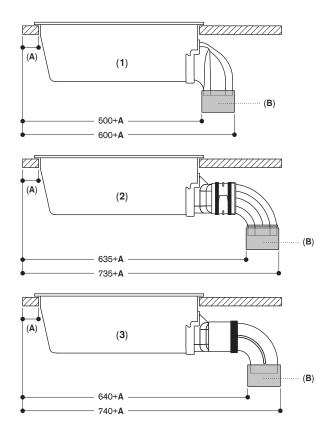
Good to know - for correct planning and installation

- For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.

- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.

- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below.

For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



- Direct installation
 Installation with extension for extra deep worktop and plastic ducting:

 AD 851 041 (Connecting piece for extension)
 AD 857 030 (Flat duct connecting piece, plastic)
 AD 857 030 (Flat duct bend 90° vertical, plastic)

 Installation with extension for extra deep worktop and metal ducting:

 AD 851 041 (Connecting piece for extension)
 AD 851 041 (Connecting piece for extension)
 AD 854 000 (Flat duct connecting piece, metal)
 AD 854 030 (Flat duct bend 90° vertical, metal)
- **A**: ≥ 50mm

B: Connecting piece

EB 333

Planning example (air recirculation) - Direct installation VL414 with AR 410 110 remote fan unit

Good to know

- Wall installation, worktop depth 65 cm
- 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 440 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece for VL400, DN 150 flat)

Order as set (appliances and accessories): SET1VL4701

Planning example (air recirculation) - Direct installation VL414 with AR 413 122 remote fan unit

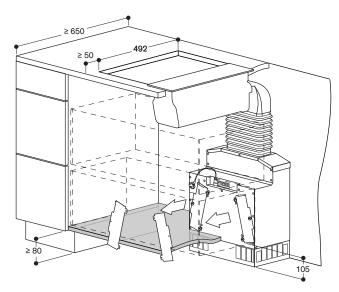
Good to know

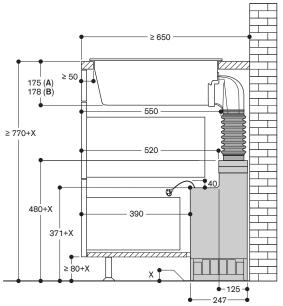
- Wall or island installation.
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement. - The recommended minimum distance between filter openings and cupboard wall if there is no ventilation grille directly in front: 15 cm.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

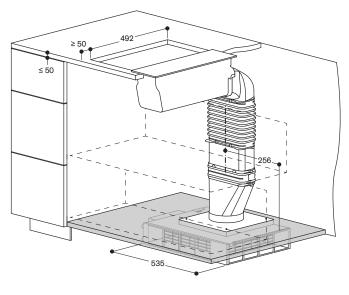
Order as set (appliances and accessories): SET1VL4702

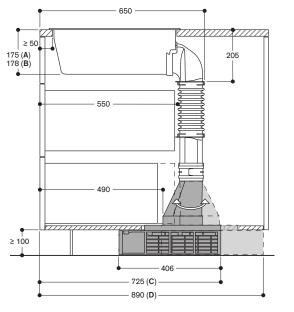




A: Surface mounting B: Flush mounting (only VL414)

measurements in mm





A: Surface mounting

- B: Flush mounting (only VL414)
 C: Filter access from the front. Connecting piece flat/round towards the front
 D: Filter access from the back. Connecting piece flat/round towards the back

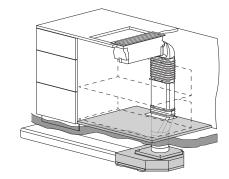
Planning example (air extraction) - Direct installation VL414 with extraction remote fan unit - Cellar installation

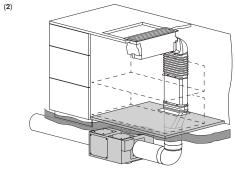
Combination with AR 403 122 / AR 400 142 / AR 401 142

List of components

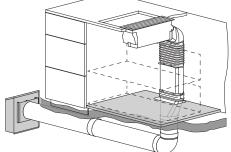
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AR 403 122 or AR 400 142 or AR 401 142 (remote fan unit air extraction)

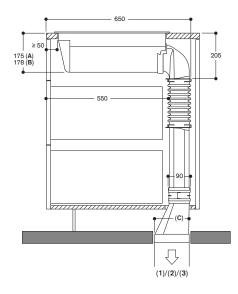
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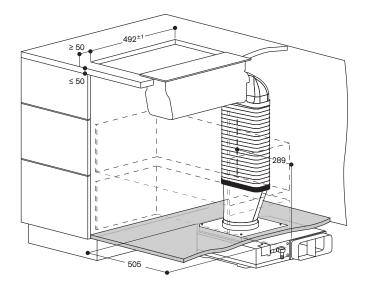
Planning example (air extraction) - Direct installation - Metal VL 414 with AR 403 122 remote fan unit

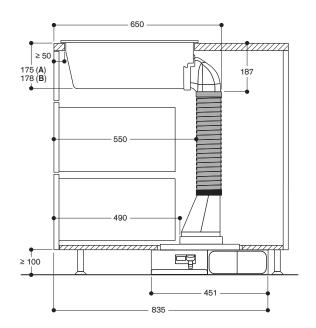
Island installation, connection from the right side.

List of components

- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 858 010 (flat duct flex pipe, metal, DN 150)
- 1 x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminum)

Order as set (appliances and accessories): SET1VL4503





A: Surface mounting B: Flush mounting (only VL414)

measurements in mm

Extraction mode with remote fan unit 1: AR 403 2: AR 400 3: AR 401

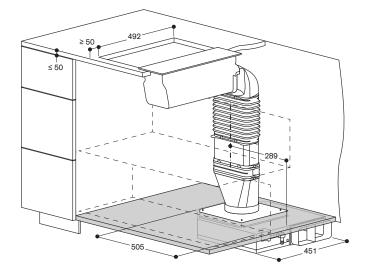
A: Surface mounting B: Flush mounting C: 152.5

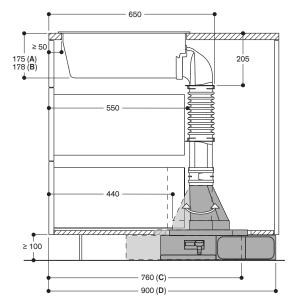
Island installation, connection to the right or the left side.

List of components

- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL4703





A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

measurements in mm

Planning example (air recirculation) - with extension VL 414 with AR 410 110 remote fan unit

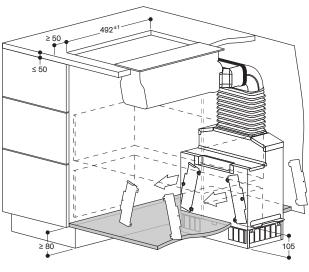
Good to know

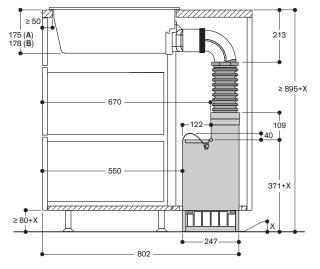
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement. Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- Please note, this installation is also possible with Gaggenau plastic ducts

List of components - Metal

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension)
- 1 x AD 854 000 (flat duct connecting piece, metal)
- 1 x AD 854 030 (flat duct bend 90° vertical, metal)
- 1 x AD 410 040 (flat flexible connecting piece) - 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): SET3VL4501





A: Surface mounting B: Flush mounting (only VL414)

measurements in mm

List of components - Plastic

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 030 (flat duct bend 90° vertical)
- 1 x AD 410 040 (flat flexible connecting piece)

Order as set (appliances and accessories): SET2VL4701

EB 333



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

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA442810

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface

For air recirculation

AD 442 396

Ceiling collar for chimneys Stainless steel

Installation accessories for air ducting you will find at the pages 291 – 297.

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
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop
- Air extraction or air recirculation system
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with
- odor reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

2 control panels 3 electronically controlled power levels and 1 intensive mode. Automatic function with sensorcontrolled 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 at a range of energy efficiency classes from A+++ to D. Energy consumption 53.5/53.3/52.4 kWh/year. Ventilation efficiency class A. Ilumination efficiency class B. Grease filter efficiency class B. Sound level min. 45/44/44 dB / max. 62/62/61 dB normal mode.

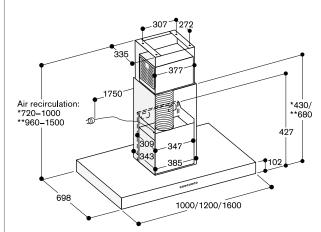
Planning notes

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

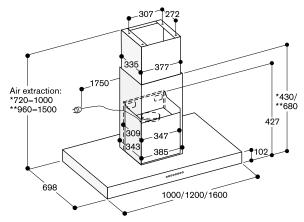


Connection

Total connected load 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
- ** 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
- *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

AA 442 110

2 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA442810

AA 442 810

Air recirculation module inclusive 2 activated charcoal filters with high efficient odour reduction due to increased surface. For air recirculation.

AD 442 392

Ceiling collar for chimneys Stainless steel

Installation accessories for air ducting you will find at the pages 291 - 297.

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 cooktop Air extraction or air recirculation
- system Air recirculation module with activated charcoal filter: quiet and highly
- efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals

Output

Power levels depend on the remote fan unit.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

2 control panels 3 electronically controlled power levels and 1 intensive mode. Automatic function with sensorcontrolled run-on function. Grease filter saturation indicator Baffle filter, dishwasher-safe. Neutral white surface LED light (3500 K), continuously dimmable. Lamp output 4x10W. 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 B/A/A at a range of energy efficiency classes from A+++ to D. Energy consumption

57.7/48.1/40.8 kWh/year. Ventilation efficiency class A/A/A. Ilumination efficiency class B/B/A. Grease filter efficiency class A/B/B. Sound level min. 47/47/47 dB / max. 64/64/63 dB normal mode.

Planning notes

- The two-part chimney must be ordered as an installation accessory. Connection to the respective
- appliances via network cable. Clearance above gas appliances min. 70 cm

Clearance above electric appliances min 60 cm

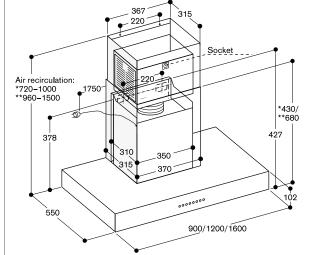
Air recirculation module with 2 activated charcoal filters is installed in the inner chimney. Special air recirculation chimneys are available for this.

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

Please read additional planning notes on page 242 – 243.

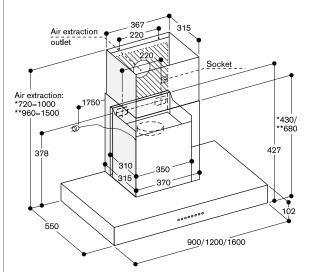
Connection

Total connected load 50/40/30 W Connecting cable 1.8 m, pluggable.



With air recirculation chimney AD 442 112, suitable for ceiling heights

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.

Cooling appliances

Ovens 400 series

Ovens 200 series

Vario cooktops

Cooktops

Planning example 1

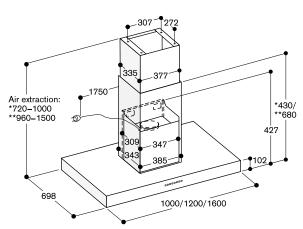
1 x AI 442 with AR 400 143 Round duct, DN 150

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)

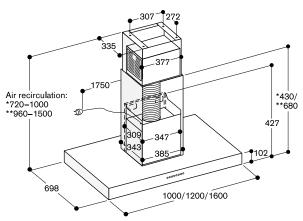
- 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
 1 x AD 442 016 (stainless steel chimney for air extraction for room height
- of 2.35 m to 2.60 m)
- or 1 x AD 442 026 (stainless steel chimney for air extraction for room height of 2.60 m to 3.10 m)
- 1–2 x AD 752 010 (round 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
- ** 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.

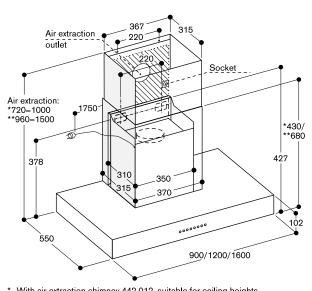
Planning example 2 1 x AW 442 with AR 400 143 Round duct, DN 150

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 Al 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)

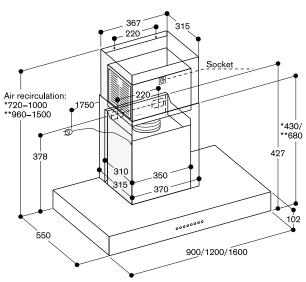


 * With air extraction chimney 442 012, suitable for ceiling heights from 2.35 m to 2.60 m.
 ** With air extraction chimney AD 442 022, suitable for ceiling heights

** 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

* 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. EB 333



AR 400 142

Metal housing Max. air output 830 m³/h Air extraction Inside installation

Special accessories AA 400 510

Window contact switch

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 400

 Powerful remote fan unit to combine with motorless appliances

Efficient BLDC technology

Output

Air output according to EN 61591. max. 830 m³/h.

Sound power depending on built-in situation.

Power levels depend on the motorless appliances.

Features

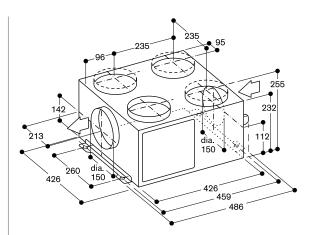
3 electronically controlled power levels and one intensive mode. Fan technology with highly efficient, brushless DC motor (BLDC). Steel housing, zinc-plated. Pipe connection pieces on intake side: 1 x DN 150 round, 4 x DN 150 round. Pipe connection pieces on output side: 1x DN 150 round. Spare cover for closing air intake. Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances. Connection to the respective appliances via network cable. Installation in the plinth with cut-out for the air ducting in the furniture base. Installation in a separate room allows for a reduced noise level in the kitchen. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

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





AR 400 143

Metal housing Max. air output 1005 m³/h Air extraction / Air recirculation Installation in the chimney of AI/AW 442

Special accessories

AA 400 510 Window contact switch

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 400

- Powerful remote fan unit to
- combine with motorless appliances - Efficient BLDC technology - Compact and space-saving due to
- the installation in the duct cover of Al/AW 442 island/wall hood

Output

Air output according to EN 61591. max. 1005 m³/h. Sound power depending on built-in

situation. Power levels depend on the motorless

appliances.

Features

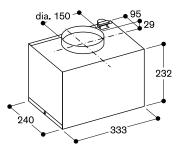
3 electronically controlled power levels and one intensive mode. Fan technology with highly efficient, brushless DC motor (BLDC). Including sound insulation to minimise the noise level. Steel housing, zinc-plated. Pipe connection pieces on output side: 1x DN 150 round.

Planning notes

Remote fan unit in combination with the motorless AI/AW 442. Connection to the respective appliances via network cable. Installation in the chimney of AI/AW 442. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 230 W. Connecting and network cable included in delivery.





AR 401 142

Stainless steel Max. air output 1050 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

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 401

D (1) (1)

 Powerful remote fan unit to combine with motorless appliances
 Efficient BLDC technology

Output

Air output according to EN 61591. max. 1050 m³/h. Sound power depending on built-in situation. Power levels depend on the motorless appliances.

Features

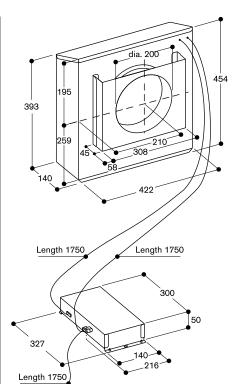
3 electronically controlled power levels and one intensive mode. Fan technology with highly efficient, brushless DC motor (BLDC). Including sound insulation to minimise the noise level. Stainless steel housing. Pipe connection pieces on intake side: 1x DN 200 round. Retaining bracket for installation on an outside wall enclosed.

Planning notes

Remote fan unit in combination with motorless appliances. 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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

Total connected load 180 W. Connecting cable 1.8 m, pluggable. Network cable 5 m.



AR 410 110 Metal housing Max. air output 675 m³/h Air recirculation Installation in the cupboard

Special accessories

AA 010 410

Air exhaust grille air recirculation Stainless steel-coloured, 90 cm, including installation fittings, height

adjustable. AA 410 110

2 activated charcoal filter For air recirculation.

AA 410 112

2 regenerable activated charcoal filter For air recirculation.

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 410

- Powerful remote fan unit to combine with Vario downdraft ventilation and table ventilation AL 400 122
- Efficient BLDC technologyParticularly quiet due to patented
- noise insulation - Compact, space-saving installation in the cabinet for Vario downdraft ventilation

Output

Air output according to EN 61591. max. 675 m³/h.

Sound power depending on built-in situation.

Power levels depend on the motorless appliances.

Features

3 electronically controlled power levels and 1 intensive mode.

- Fan technology with highly efficient, brushless DC motor (BLDC).
- Including sound insulation to minimise
- the noise level.
- Steel housing, zinc-plated. Pipe connection piece on intake side:

1 x DN 150 flat duct.

Retaining bracket for installation at the furniture base enclosed.

2 activated charcoal filters enclosed ex factory.

The activated charcoal filter is suitable for the preparation of fish and seafood due to special treatment. Filter replacement interval: 1 year

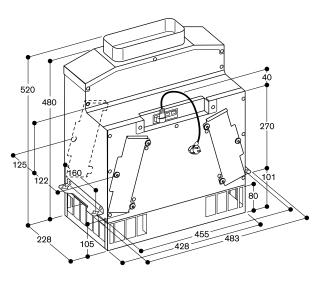
depending on cooking frequency.

Planning notes

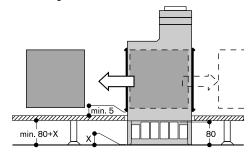
Remote fan unit to combine with Vario downdraft ventilation and table ventilation 400 series AL 400 122. Connection to the respective appliances via network cable. Installation in a cupboard possible with a cut-out in the furniture base or behind the cupboard positioned on the floor. To replace the filter the remote fan unit must be accessible. The activated charcoal filter exchange is possible from both sides.

Connection

Total connected load 170 W. Connecting cable 1.8 m, pluggable. Network cable 2 m.



Filter exchange





AR 403 122

Metal housing Max. air output 875 m³/h Air extraction Plinth installation

Special accessories AA 400 510 Window contact switch

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 403

AIX 400

- Powerful remote fan unit to combine with motorless appliances
- Efficient BLDC technology
 Compact and space-saving installation in a 10 cm high plinth

Output

Air output according to EN 61591. max. 875 m³/h. Sound power and sound pressure depending on built-in situation.

Power levels depend on the motorless appliances.

Features

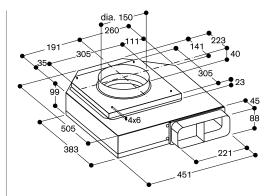
3 electronically controlled power levels and 1 intensive mode. Fan technology with highly efficient, brushless DC motor (BLDC). Steel housing, zinc-plated. Pipe connection pieces on intake side: 1 x DN 150 round. Pipe connection pieces on output side: 1 x DN 150 flat duct. Retaining bracket for installation on the ceiling or side of a cupboard enclosed.

Planning notes

Remote fan unit in combination with motorless appliances. Connection to the respective appliances via network cable. Installation in the plinth with cut-out for the air ducting in the furniture base. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

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



EB 333

Energy Label | Connect | Acces

AR 413 122

Metal housing Max. air output 900 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.

Installation accessories for air ducting you will find at the pages 291 – 297.

Remote fan unit AR 413

- Powerful remote fan unit to
- combine with motorless appliances - Efficient BLDC technology
- Compact and space-saving installation in a 10 cm high plinth

Output

Air output according to EN 61591. max. 900 m³/h.

Sound power and sound pressure depending on built-in situation. Power levels depend on the motorless appliances.

Features

3 electronically controlled power levels and 1 intensive mode. Fan technology with highly efficient, brushless DC motor (BLDC).

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

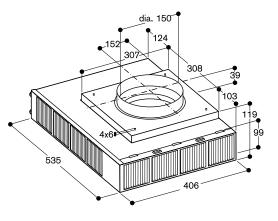
Remote fan unit in combination with motorless appliances.

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

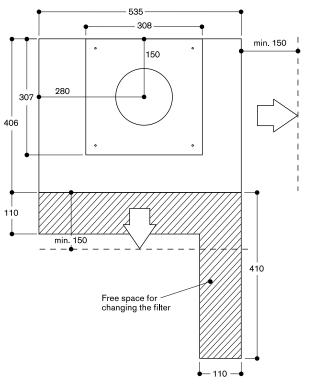
there is no ventilation grille directly in front: 15 cm.

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 401 142



• AR 400 142

• AR 403 122



• AL 400 192 • AL 400 122

• AR 400 142

• AR 401 142 • AR 403 122

• AR 413 122

• AR 410 110 only with AL 400 122







• AR 401 142





• VL 414 112



• AI 442/AW 442

• AR 400 142

• AR 400 142

• AR 401 142 • AR 403 122

• AR 413 122

• AR 410 110



• AR 400 143

The external remote fan units have a network cable that is used to connect the motorless appliances of the 400 series and the motorless Vario downdraft ventilation 200 series.

Up to two remote fan units can be connected (e.g. with Vario ceiling ventilation 400 series), whereby an additional network cable is connected from one remote fan unit to the other remotefan unit.

Other control options

The external remote fan unit has an additional switching output (potential free contact) that can be used to connect other appliances, such as a ventilation system that is available at the site.

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.



Free hanging lift hood • AC 270 101



Integrated • AC 250 121



Surface mounted •AC 230 101



• AL 200 180 • AL 200 190



• VL 200 120





• AR 403 122

•AR 401 142

• AR 413 122







• AR 410 110



• Al 240 191 / AW 240 191



• AF 210 162 • AF 210 192



• AW 250 192

• AR 400 142



• AC 200 161 • AC 200 181 •AC 200 191

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, except the ceiling ventilation 200 series AC 230 and AC 270, which are exclusively available in 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 the settraction 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.



AC 270 101

Gaggenau Black Width 105 cm Air recirculation Delivery with ceiling mounting plate

Special accessories

AA 200 121 3 activated charcoal filter

For air recirculation.

AA 200 122 3 regenerable activated charcoal filter For air recirculation.

Ceiling ventilation 200 series AC 270

- Height adjustable ceiling
- ventilation, when not in use it can be completely lifted onto the ceiling or integrated in the ceiling
- Precision crafted, solid aluminium design
- Energy-saving, low-noise fan
- Rim extraction
- Function for automatic,
- sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy installation on the ceiling with provided ceiling mounting plate
- Easy maintenance of the filters
- Dimmable, neutral white LED light for ideal illumination of the cooktop
- Air recirculation

Output

Performance and noise level, output level 3/Intensive: Air output according to EN 61591. Sound power level according to EN 60704-3. Odour reduction for air recirculation in accordance with EN 61591. Air recirculation: 515 / 680 m³/h. 67 / 74 dB (A) re 1 pW. Odour reduction: > 90 %

Features

3 electronically controlled power levels and 1 intensive mode. Remote control is included in delivery. Automatic function with sensor controlled run-on function. Interval ventilation. 6 min. Grease filter saturation indicator. Activated charcoal filter saturation indicator. 3 metal grease filters, dishwasher-safe. 3 activated charcoal filters. The activated charcoal filter is suitable for the preparation of fish and seafood due to special treatment. Protection against allergen particles due to special treatment. Gaggenau Black anodized aluminium. Fan technology with highly efficient, brushless DC motor (BLDC). Easy mounting system for simple installation and alignement. 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 6x3W. Illuminance 1156 lx continuously dimmable. Cooktop-based ventilation control (with suitable cooktop). Home network integration for digital services (Home Connect) wireless

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

Please read additional information on Home Connect on page 419.

Planning notes

Installation directly on the ceiling with provided ceiling mounting plate. Recommended ceiling height up to 3.50 m.

The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited.

The needed airflow is given by an air exchange rate of 10 to 12 times the room volume.

A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight

construction materials. Clearance above gas appliances min. 70 cm (more than total load gas

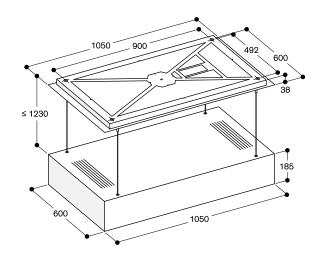
12 kW min. 75 cm).

Clearance above electric appliances min. 70 cm.

Air recirculation is not recommended in combination with Vario electric grill. Appliance weight: approx. 69 kg.

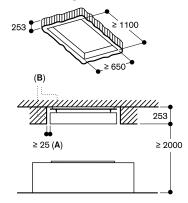
Connection

Total connected load 250 W. Plan a connection cable.



measurements in mm

Flush integration in the ceiling



A: ≥ 25 mm all around
 B: Depending on the cooking method, residual moisture may escape from the ceiling ventilation even after use. For preventive purposes, we recommend treating the recess in the ceiling with an anti-mould paint.



AC 250 121 Gaggenau Light Bronze Width 120 cm Air extraction / Air recirculation



Included in the price

Special accessories

AA 010 811 Air recirculation module inclusive 1 activated charcoal filter Stainless steel For air recirculation. AA 012 811 Air recirculation module inclusive

1 activated charcoal filter White

For air recirculation

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 air ducting you will find at the pages 291 – 297.

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 in 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. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 458 / 933 m³/h. 56 / 70 dB (A) re 1 pW. Air recirculation: 419 / 637 m³/h. 63 / 72 dB (A) re 1 pW.

Features

3 electronically controlled power levels and 1 intensive mode. Remote control is included in delivery. Automatic function with sensorcontrolled 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 419.

Consumption data

Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D. Energy consumption 35.2 kWh/year. Ventilation efficiency class A. 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.

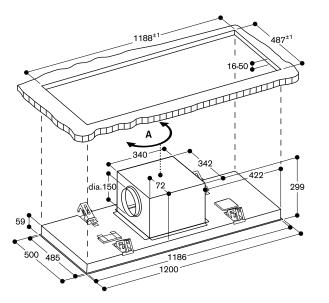
For air recirculation an external air recirculation module is required. Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm).

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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch. Appliance weight: approx. 37 kg.

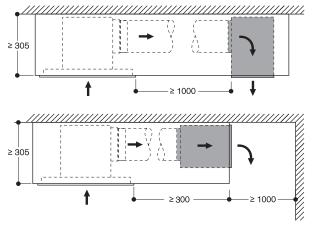
Connection

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





AC 230 101

Gaggenau Light Bronze Width 105 cm Air recirculation

Special accessories AA 200 121

3 activated charcoal filter For air recirculation.

AA 200 122

3 regenerable activated charcoal filter For air recirculation.

Ceiling ventilation 200 series

- Perfect and harmonic integration into the architecture of the kitchen
 Precision crafted, solid aluminium
- design
- Energy-saving, low-noise fan
 Rim extraction
- Function for automatic,
- sensor-controlled power adjustment depending on the build-up of cooking vapours
- Easy and time saving installation directly on the ceiling
- Easy maintenance of the filters
- Air recirculation

Output

Performance and noise level, output level 3/Intensive: Air output according to EN 61591. Sound power level according to EN 60704-3. Odour reduction for air recirculation in accordance with EN 61591. Air recirculation: 579 / 762 m³/h. 67 / 73 dB (A) re 1 pW. Odour reduction: > 90 %

Features

3 electronically controlled power levels and 1 intensive mode. Remote control is included in delivery. Automatic function with sensorcontrolled run-on function. Interval ventilation. 6 min. Grease filter saturation indicator. Activated charcoal filter saturation indicator. 3 metal grease filters, dishwasher-safe. 3 activated charcoal filters. The activated charcoal filter is suitable for the preparation of fish and seafood due to special treatment. Protection against allergen particles due to special treatment. Gaggenau Light Bronze anodized aluminium. Fan technology with highly efficient, brushless DC motor (BLDC). Cooktop-based ventilation control (with suitable cooktop).

Home network integration for digital services (Home Connect) wireless via WiFi.

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

Please read additional information on Home Connect on page 419.

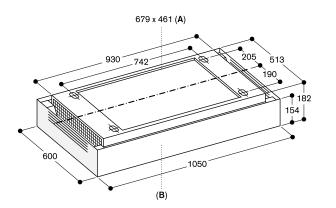
Planning notes

Installation directly on the ceiling. The ceiling ventilation has to be handled as a room ventilation when distance to cooktop is larger than 120 cm since the direct capture of vapours will be limited. The needed airflow is given by an air exchange rate of 10 to 12 times the room volume. A suitable load-bearing substructure is required for securing the extractor hood. Never fit the appliance directly onto plasterboard or similar lightweight construction materials. Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm). Clearance above electric appliances min. 65 cm. Air recirculation is not recommended in combination with Vario electric grill.

Appliance weight: approx. 41 kg.

Connection

Total connected load 140 W. Plan a connection cable.



A: Area for cable outlet on the ceiling B: Front of appliance



AL 200 180 Gaggenau Black Width 80 cm Air extraction / Air recirculation Delivery without ducting



Installation accessories AA 200 900

Kit for surface mounted installation AL 200 Including 2 trims, each 5 mm width Gaggenau Black

AA 200 910

Installation kit for fan unit at a distance (3m maximum)

VA 200 080

Installation kit for installation in a single worktop cut-out

Special accessories

AA 200 100

Activated charcoal filters

AA 200 880

Air recirculation module including activated charcoal filters Odour reduction: > 90 %.

AA 200 882

Regenerable air recirculation module including activated charcoal filters Odour reduction: > 75 %.

Installation accessories for air ducting you will find at the pages 291 – 297.

Table ventilation 200 series AL 200

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Perfect cooking and ventilation combination with frameless induction cooktops 80 cm wide for
- flush mounting in a single cut-out - Transparent ventilation screen for
- discreet integration in the kitchen space
- Ambient lighting thru the glass edges
- Guided Air technology ensures high vapour catch rate across the whole cooktop

Output

- Performance and noise level, output level 3/Intensive: Air output according to EN 61591. Sound power level according to EN 60704-3. Odour reduction for air recirculation in accordance with EN 61591. Air setraction: 501 / 775 m³/h. 62 / 70dB (A) re 1 pW. Air recirculation: 447 / 562 m³/h.
- 447 / 562 m³/n. 65 / 70 dB(A) re 1 pW.

Features

- White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App. Cooktop-based ventilation control. Automatic function with sensorcontrolled run-on function. 3 electronically controlled power levels and 1 intensive mode. Grease filter saturation indicator. Activated charcoal filter saturation indicator. 2 large-scale metal grease filters included, easy to remove. dishwasher-safe Overflow capacity 170 ml in grease filter. Additional capacity 600 ml in the remote fan unit. Activated charcoal filter easily removeable from above for air recirculation system. Gaggenau Black anodized aluminium frame. 1 user interface to set the power levels
- and 1 user interface to control the Guided Air technology. Fan technology with highly efficient,
- brushless DC motor (BLDC). Flexible installation of the fan unit at the front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.
- 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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 36.9 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class B. Sound level min. 39 dB / max. 62 dB normal mode.

Planning notes

Compatible with frameless cooktops 400 series (CX 482) or 200 series (CI 282 / CI 283), in a single worktop cut-out, for flush mounting. For installation in a single worktop cut-out the installation accessory VA 200 080 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability. Compatible with induction cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283), in 2 separate cut-outs, for surface mounted installation. For surface mounted installation the accessory AA 200 900 is required.

The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm). Width of the cabinets 90 cm, 100 cm or 120 cm.

No upper cabinets should be installed above the table ventilation to maintain optimum performance.

- The following distance should be
- observed:
- 65 cm from the table ventilation to open shelves
- 50 cm left and right of the table ventilation to the wall or neighbouring tall cabinets.
- 5 cm from the table ventilation frame to the wall.
- 2 cm from the Guided Air suction area to a cabinet wall.

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. Worktop thickness recommended for flush installation in a single cut-out: minimum 16mm - maximum 45mm. The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

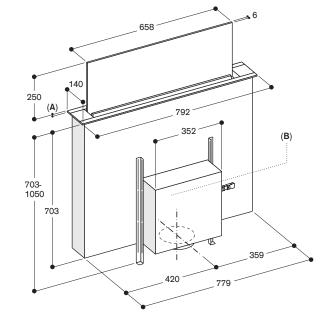
Whatever installation situation, the fan unit should always be accessible. To install the fan unit at a distance, the installation kit AA 200 910 is required (with spare covers for closing air outlets). Maximum distance between the table ventilation and the fan unit 3 m.

In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed. In air extraction mode, always ensure adequate fresh air in the room if the appliance is being operated at the same time as a chimney-vented fireplace. The pressuredrop resistant blower allows for ductings up to 8 m with 3 x 90° bends while keeping sufficient performance. For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm². For air recirculation an air recirculation module is required.

Please read additional planning notes on page 262 – 263.

Connection

Total connected load 300 W. Connecting cable 1.3 m, with plug. Power consumption standby/ display off 0.4 W.

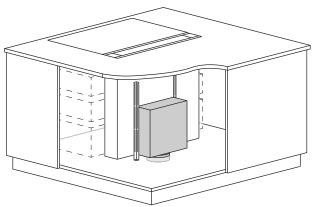




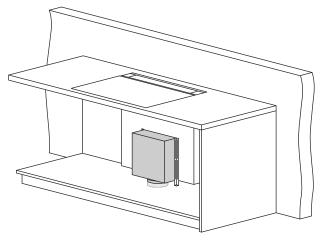
A: 5.5 mm
 B: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3000 mm) Whatever installation situation, the fan unit should always be accessible

Measurements in mm

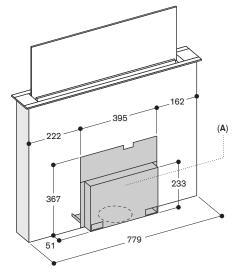
Planning example - Fan unit at the back



Planning example - Fan unit at the front



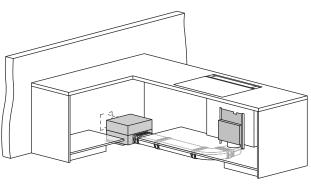
AL 200 180 with AA 200 910

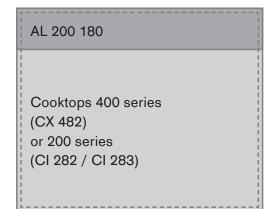


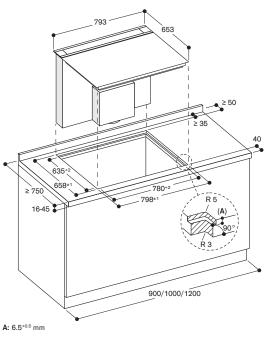
A: Access to the complete cover must be ensured even after installation Cover can be installed on the front or the rear from the appliance

Measurements in mm

Planning example - Fan unit at a distance with AA 200 910

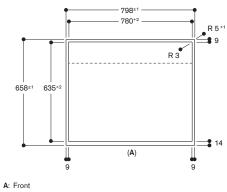




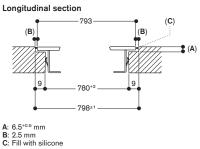


Measurements in mm

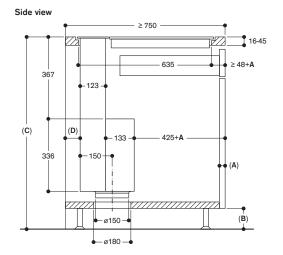


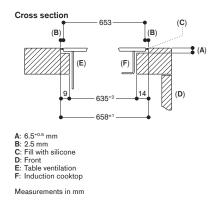


Measurements in mm



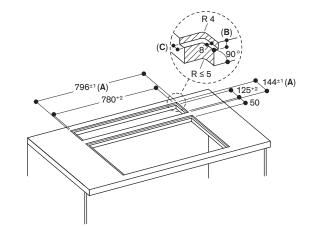
Measurements in mm

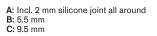




AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (Cl 282 / Cl 283)



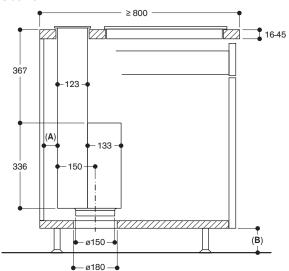


Measurements in mm

AL 200 180

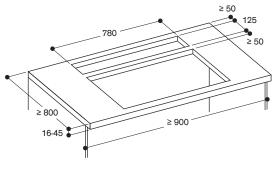
Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

Side view



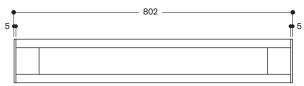
A: ≥ 20 mm from the Guided Air suction area to a unit wall **B:** ≥ 60 mm for air recirculation ≥ 100 mm for air extraction with ducting in the plinth

Measurements in mm



Measurements in mm

View from above





AL 200 190

Gaggenau Black Width 90 cm Air extraction / Air recirculation Delivery without ducting



Installation accessories

Kit for surface mounted installation

AL 200 Including 2 trims, each 5 mm width Gaggenau Black

AA 200 910

Installation kit for fan unit at a distance (3m maximum)

VA 200 090

Installation kit for installation in a single worktop cut-out

Special accessories

AA 200 100 Activated charcoal filters

AA 200 890

Air recirculation module including activated charcoal filters Odour reduction: > 90 %

AA 200 892

Regenerable air recirculation module including activated charcoal filters Odour reduction: > 75 %.

Installation accessories for air ducting you will find at the pages 291 – 297.

Table ventilation 200 series AL 200

- Extendable table ventilation, when not in use can be completely lowered into the worktop
- Perfect cooking and ventilation combination with frameless induction cooktops 90 cm wide for
- flush mounting in a single cut-out – Transparent ventilation screen for
- discreet integration in the kitchen space
- Ambient lighting thru the glass edges
- Guided Air technology ensures high vapour catch rate across the whole cooktop

Output

Performance and noise level, output level 3/Intensive: Air output according to EN 61591. Sound power level according to EN 60704-3. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 519 / 833 m³/h. 62 / 71 dB (A) re 1 pW. Air recirculation: 472 / 620 m³/h.

65 / 71 dB(A) re 1 pW.

Features

White ambient lighting thru the glass edges, which can be changed to any color via the Home Connect App. Cooktop-based ventilation control. Automatic function with sensorcontrolled run-on function. 3 electronically controlled power levels and 1 intensive mode. Grease filter saturation indicator. Activated charcoal filter saturation indicator. 2 large-scale metal grease filters included, easy to remove. dishwasher-safe Overflow capacity 170 ml in grease filter. Additional capacity 600 ml in the remote fan unit. Activated charcoal filter easily removeable from above for air recirculation system. Gaggenau Black anodized aluminium frame. 1 user interface to set the power levels

and 1 user interface to control the Guided Air technology. Fan technology with highly efficient, brushless DC motor (BLDC). Flexible installation of the fan unit at the

front (for a compact wall solution), at the back (without loss of drawer space), or at a distance from the appliance.

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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 37.8 kWh/year. Ventilation efficiency class A. Ilumination efficiency class -. Grease filter efficiency class C. Sound level min. 41 dB / max. 62 dB normal mode.

Planning notes

Compatible with frameless cooktops 400 series (CX 492, VI 492) or 200 series (CI 292), in a single worktop cut-out, for flush mounting. For installation in a single worktop cut-out the installation accessory VA 200 090 must be placed between the appliances. This includes a connection strip and furniture supports that ensure cabinet stability. Compatible with induction cooktops 400 series (CX 492, VI 492) or 200 series (CI 292), in 2 separate worktop cut-outs, for surface mounted installation. For surface mounted installation the accessory AA 200 900 is required.

The table ventilation can be installed in the cabinet or between two (e.g. for an island installation deeper than 100 cm). Width of the cabinets 90 cm, 100 cm or 120 cm.

No upper cabinets should be installed above the table ventilation to maintain optimum performance.

- The following distance should be observed:
- 65 cm from the table ventilation to open shelves
- 50 cm left and right of the table ventilation to the wall or neighbouring tall cabinets.
- 5 cm from the table ventilation frame to the wall.
- 2 cm from the Guided Air suction area to a cabinet wall.

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. Worktop thickness recommended for flush installation in a single cut-out: minimum 16 mm (with CX 492), 30 mm (with VI 492) - maximum 45mm. The bearing capacity and stability, in the case of thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

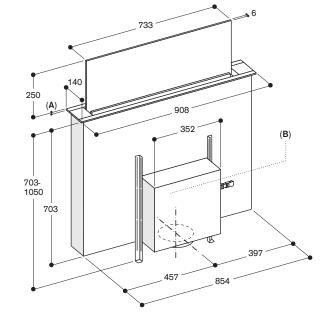
Whatever installation situation, the fan unit should always be accessible. To install the fan unit at a distance, the installation kit AA 200 910 is required (with spare covers for closing air outlets). Maximum distance between the table ventilation and the fan unit 3 m.

In air extraction mode a one-way flap with a maximum opening pressure of 65 Pa should be installed. In air extraction mode, always ensure adequate fresh air in the room if the appliance is being operated at the same time as a chimney-vented fireplace. The pressuredrop resistant blower allows for ductings up to 8 m with 3 x 90° bends while keeping sufficient performance. For optimum performance in air recirculation we recommend an outflow surface area of at least 440 cm². For air recirculation an air recirculation module is required.

Please read additional planning notes on page 266 – 269.

Connection

Total connected load 300 W. Connecting cable 1.3 m, with plug. Power consumption standby/ display off 0.4 W.

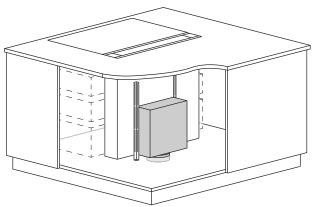




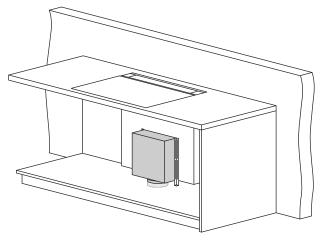
A: 5.5 mm
 B: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3000 mm) Whatever installation situation, the fan unit should always be accessible

Measurements in mm

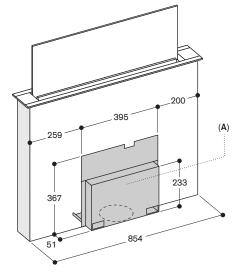
Planning example - Fan unit at the back



Planning example - Fan unit at the front



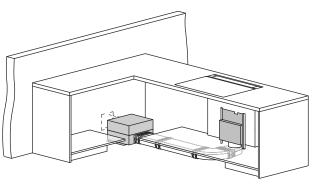
AL 200 190 with AA 200 910



A: Access to the complete cover must be ensured even after installation Cover can be installed on the front or the rear from the appliance

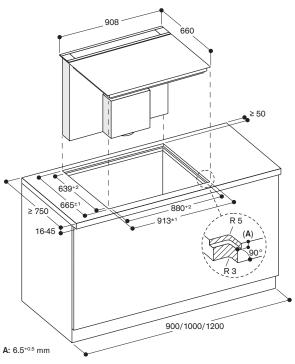
Measurements in mm

Planning example - Fan unit at a distance with AA 200 910



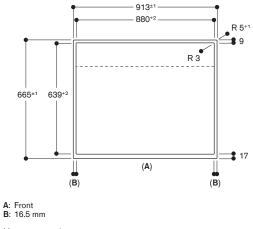
AL 200 190

Cooktops 400 series (CX 492) or 200 series (CI 292)



Measurements in mm

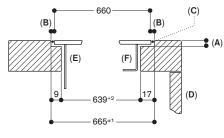
View from above



Measurements in mm

Measurements in mm

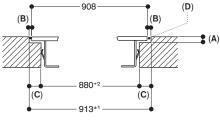
Cross section



- A: 6.5^{+0.5} mm B: 2.5 mm C: Fill with silicone D: Front E: Table ventilation F: Induction cooktop

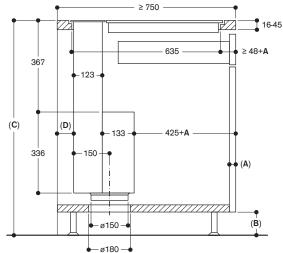
Measurements in mm

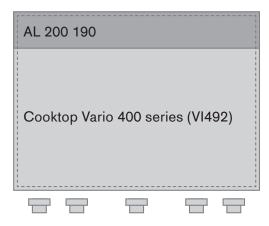


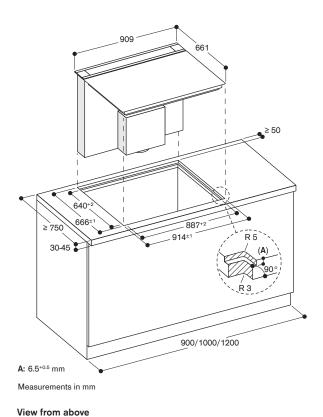


- A: 6.5^{+0.5} mm B: 2.5 mm C: 16.5 mm D: Fill with silicone

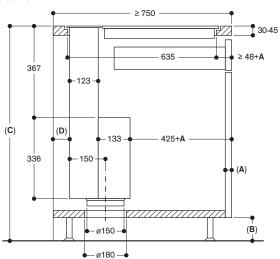








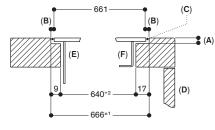




A: Front thickness B: ≥ 60 mm for air recirculation ≥ 100 mm for air extraction with ducting in the plinth C: ≥ 850 mm for air extraction with ducting in the plinth D: ≥ 20 mm from the Guided Air suction area to a cabinet wall

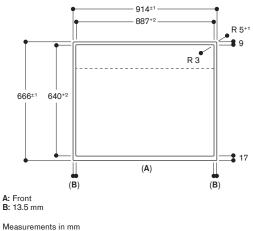
Measurements in mm

Cross section

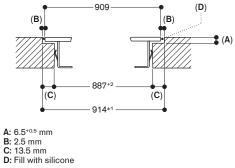


- A: 6.5^{+0.5} mm B: 2.5 mm C: Fill with silicone D: Front E: Table ventilation F: Induction cooktop

Measurements in mm



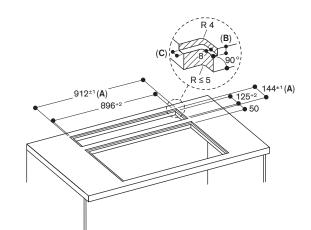
Longitudinal section





AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

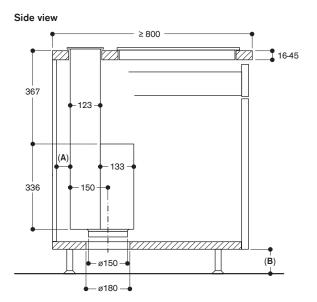


A: Incl. 2 mm silicone joint all around B: 5.5 mm C: 9.5 mm

Measurements in mm

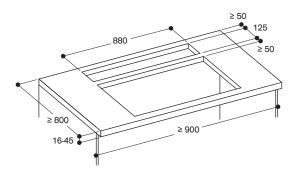
AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)



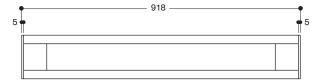
A: ≥ 20 mm from the Guided Air suction area to a unit wall **B:** ≥ 60 mm for air recirculation ≥ 100 mm for air extraction with ducting in the plinth

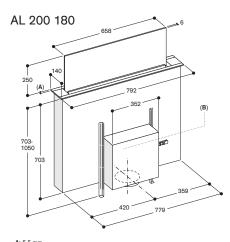
Measurements in mm



Measurements in mm

View from above





A: 5.5 mm B: Flexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max distance 3000 mm) Whatever installation situation, the fan unit should always be accessible

Measurements in mm

Flush installation

Combination with frameless induction cooktops in a single cut-out



For cut-out dimensions, see page 262

Installation Installation kit VA 200 080

Combination with frameless induction cooktops in 2 separate cut-outs

AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 263

Installation accessory

Surface installation

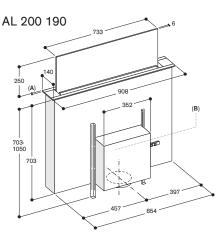
Combination with induction cooktop in 2 separate cut-outs

AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

For cut-out dimensions, see page 263

Installation Installation kit accessory AA 200 900



A: 5.5 mm B: Fiexible installation of the fan unit at the front, at the back or at a distance from the appliance (installation kit required - max. distance 3000 mm) Whatever installation situation, the fan unit should always be accessible

Measurements in mm

Flush installation

Combination with frameless induction cooktops in a single cut-out

AL 200 190		AL 200 190
Cooktops 400 series (CX 492) or 200 series (CI 292)		Cooktop Vario 400 series (VI492)
For cut-out dimensions, see page 266		For cut-out dimensions, see page 267
Installation accessory	Installation kit VA 200 090	Installation kit VA 200 090

Combination with frameless induction cooktops in 2 separate cut-outs

AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)
1

For cut-out dimensions, see page 268

Installation accessory

Surface installation

Combination with induction cooktop in 2 separate cut-outs

AL 200 190

Cooktops 400 series (CX 492, VI 492) or 200 series (CI 292)

For cut-out dimensions, see page 268

Installation Installation kit accessory AA 200 900

EB 333



VL 200 120

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



Installation accessories AD 410 040

Flexibel connecting piece for VL200 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 air ducting you will find at the pages 291 – 297.

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.

Refer to the "Technical specifications" of the hood for the matching remote fan units for air recirculation or air extraction mode.

Features

Control knobs with illuminated ring. 3 electronically controlled power levels and 1 intensive mode. Automatic sensor-controlled performance adjustment of the ventilation system. Automatic sensor controlled or manual run on function. Large-scale metal grease filter with high grease absorption. Removable, dishwasher-safe grease filter unit. 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 D. Energy consumption 48.3 kWh/year. Ventilation efficiency class A. Ilumination efficiency class B. Grease filter efficiency class B. Sound level min. 56 dB / max. 71 dB normal mode.

Planning notes

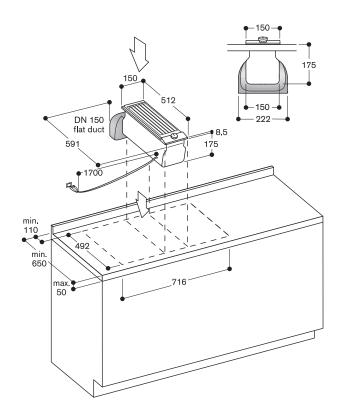
Air recirculation mode in combination with remote fan unit with AR 410 110 or AR 413 122 Air extraction in combination with remote fan unit AR 400 142, AR 401 142 or AR 403 122. For each VL one remote fan unit is recommended. Maximum cooktop width between 2 VL: 60 cm. Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL. In case of Vario electric grill recirculation is not recommended. If installed next to gas appliances, the ventilation moulding LS041001 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. Air recirculation is not recommended in combination with Vario electric grill. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

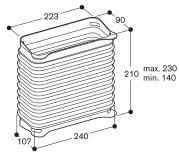
Please read additional planning notes on page 272 – 275.

Connection

Connecting cable 1.7 m between VL and remote fan unit.



AD 410 040: Flexibel connecting piece for VL, DN 150 flat



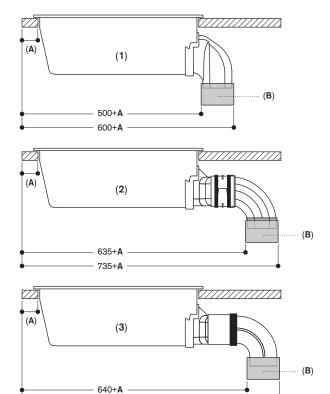
AD 851 041: Connecting piece VL for extension with flat duct DN 150 for extra deep worktop



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.
- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 1.7 m
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.

- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2) and (3). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The remote fan unit can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



1: Direct installation

740+**A**

- Direct installation
 Installation with extension for extra deep worktop and plastic ducting:

 AD 851 041 (Connecting piece for extension)
 AD 857 040 (Flat duct connecting piece, plastic)
 AD 857 030 (Flat duct bend 90° vertical, plastic)

 Installation with extension for extra deep worktop and metal ducting:

 AD 851 041 (Connecting piece for extension)
 AD 851 041 (Connecting piece for extension)
 AD 851 041 (Connecting piece for extension)
 AD 854 000 (Flat duct connecting piece, metal)
 AD 854 030 (Flat duct bend 90° vertical, metal)

A: ≥ 50mm B: Connecting piece

VL 200 with AR 410 110 remote fan unit

Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

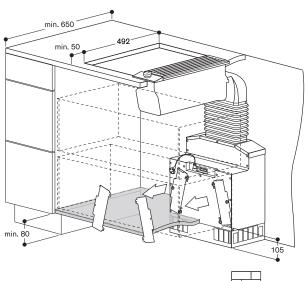
Good to know

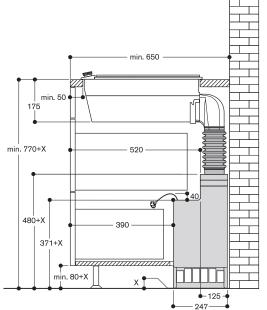
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
- Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 410 040 (flexibel connecting piece)

Order as set (appliances and accessories): SET1VL2301







EB 333

Planning example 2 (air recirculation) VL 200 with AR 413 122 remote fan unit

Good to know

- Wall or island installation.
- 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 440 cm²).

List of components

- 1 x AR 413 122 (remote fan unit air recirculation)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)
- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2101

List of accessories

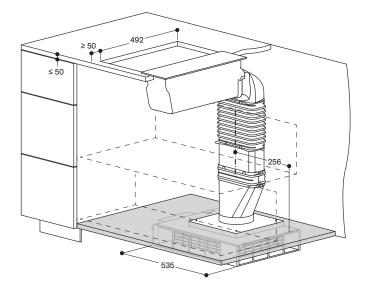
- 1 x AR 403 122 (remote fan unit air extraction)
- 1 x AD 410 040 (flat flexible connecting piece)
- 1 x AD 857 015 (flat duct 50 cm)

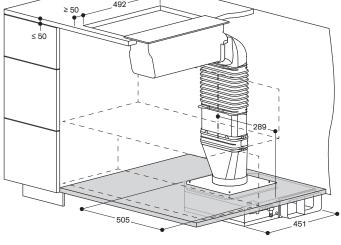
Planning example 3 (air extraction)

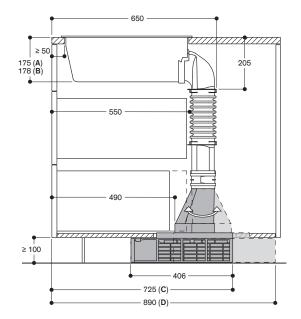
VL 200 with AR 403 122 remote fan unit

- 1 x AD 857 040 (flat duct connecting piece)
- 1 x AD 857 041 (flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)

Order as set (appliances and accessories): SET1VL2703

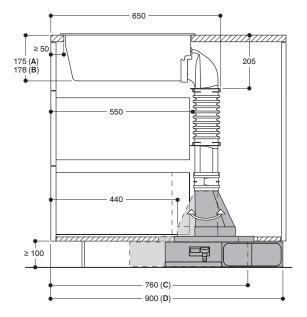






A: Surface mounting
B: Flush mounting (only VL414)
C: Filter access from the front. Connecting piece flat/round towards the front
D: Filter access from the back. Connecting piece flat/round towards the back

measurements in mm



A: Surface mounting B: Flush mounting (only VL414) C: Exhaust to the left. Connecting piece flat/round towards the front D: Exhaust to the right. Connecting piece flat/round towards the back

EB 333

Planning example 4 (air recirculation) - Metal

VL 200 with AR 410 110 remote fan unit

Island installation, access to the filter for replacement from the front or the back.

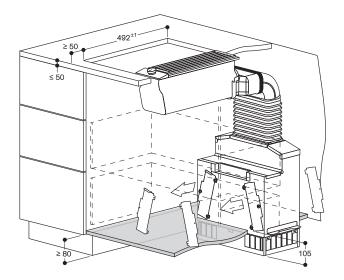
Good to know

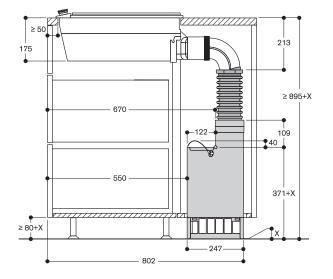
- Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
 Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to
- be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.For optimum performance, the recirculated air requires sufficient space to escape
- For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 440 cm²).
- Please note, this installation is also possible with Gaggenau plastic ducts

List of components

- 1 x AR 410 110 (remote fan unit air recirculation)
- 1 x AD 851 041 (connection piece for extension with flat duct for extra deep worktop)
- 1 x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
- 1 x AD 854 030 (flat duct bend 90 $^\circ$ vertical, metal, DN 150 flat)
- 1 x AD 410 040 (flexibel connecting piece, DN 150 flat)
- 1 x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

Order as set (appliances and accessories): SET1VL2303





List of components - Plastic

- 1 x AR 410 110 (remote fan unit air recirculation)

- 1 x AD 851 041 (connection piece for extension)

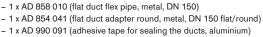
- 1 x AD 857 040 (flat duct connecting piece)

1 x AD 857 030 (flat duct bend 90° vertical, metal)
 1 x AD 410 040 (flat flexible connecting piece)

- 1 x AD 4 10 040 (hat headble connecting piece)

Order as set (appliances and accessories): SET2VL2701

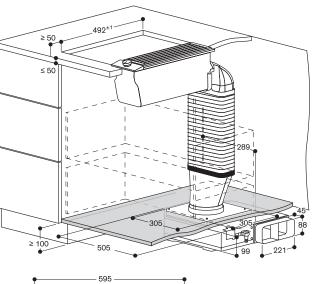
Planning example 5 (air extraction) - Metal VL 200 with AR 403 122 remote fan unit Island installation, connection from the right side.

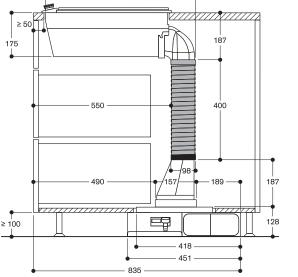


- 1 x AR 403 122 (remote fan unit air extraction)

List of accessories

Order as set (appliances and accessories): SET1VL2102







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

Special accessories

AA 200 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA200812/816 and AA010811/AA012811.

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 air ducting you will find at the pages 291 – 297.

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 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. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 641 / 988 m³/h. 64 / 72 dB (A) re 1 pW. Air recirculation: 448 / 530 m³/h. 69 / 72 dB (A) re 1 pW. Odour reduction air recirculation 85 %.

Features

3 electronically controlled power levels and 1 intensive mode. Automatic function with sensorcontrolled 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 4x3W. Illuminance 650 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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 48.8 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

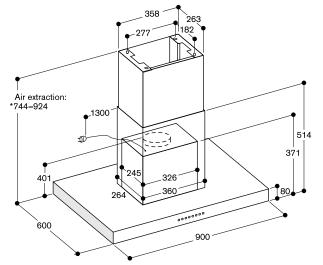
The package includes the mounting kit and the two-part chimney with the dimensions from 664 mm to 844 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 326 in combination with extension for mounting kit AD 223 346. Clearance above gas appliances 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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

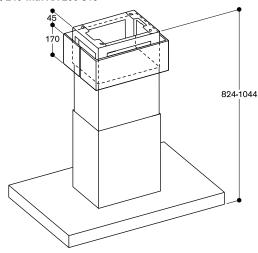
Total connected load 272 W. Connecting cable 1.3 m with plug.

Connect | Act

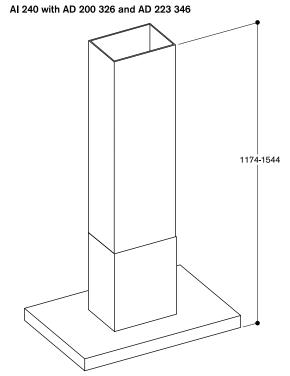


* Suitable for ceiling heights from 2.34 m to 2.52 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.

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.



* 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

Installation accessories for air ducting you will find at the pages 291 – 297.

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 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: 618 / 970 m³/h. 64 / 73 dB (A) re 1 pW. 51 / 60 dB (A) re 20 µPa. Air recirculation: 383 / 476 m³/h. 69 / 74 dB (A) re 1 pW. 56 / 61 dB (A) re 20 µPa.

Odour reduction air recirculation 79 %.

Features

3 electronically controlled power levels and 1 intensive mode. Automatic function with sensorcontrolled run-on function. Grease filter saturation indicator. Activated charcoal filter saturation indicator. Perforated sheet metal filter, dishwasher-safe. Interval ventilation, 6 min. Cooktop-based ventilation control (with suitable cooktop). Neutral white LED light (3500 K), continuously dimmable. Light colour in different white tones (2700 – 5000 K) can be adjusted via Home Connect. Lamp output 3x3W. Illuminance 551 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 419.

Consumption data

Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 44.5 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

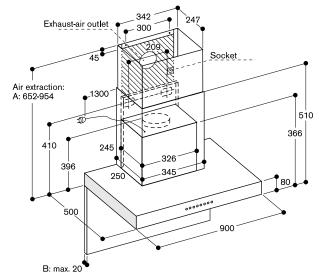
The package includes the two-part chimney with the dimensions from 572 mm to 874 mm. Individual planning solutions can be implemented using the special accessory chimney extension AD 200 322 or by shortening the lower edge of the inner chimney. Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm). Clearance above electric appliances min. 55 cm.

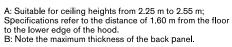
The air recirculation module with activated charcoal filter can be installed on the inner chimney. When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

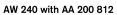
Connection

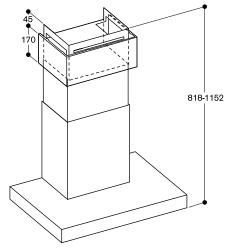
Total connected load 269 W. Connecting cable 1.3 m with plug.

Connect | Acc

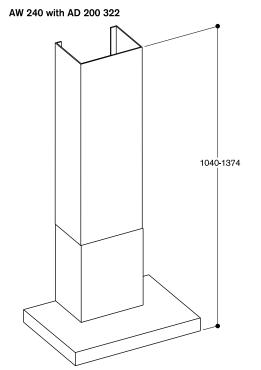








* Suitable for ceiling heights from 2.45 m to 2.75 m; Specifications refer to the distance of 1.60 m from the floor to the lower edge of the hood.



* 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



Installation accessories AD 200 012

Stainless steel air extraction chimney Length: 573-843 mm.

Special accessories

AA 250 112

2 regenerable activated charcoal filter For air recirculation. Extended change intervall of the

activated charcoal filter: regenerable up to 30 times. Regenerable in the oven at 200 °C.

AA 250 113

2 activated charcoal filter For air recirculation.

Installation accessories for air ducting you will find at the pages 291 – 297.

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 trayel 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. Odour reduction for air recirculation in accordance with EN 61591. Air extraction: 529 / 990 m³/h. 57 / 70 dB (A) re 1 pW. Air recirculation: 461 / 670 m³/h. 68 / 78 dB (A) re 1 pW. 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 2x3W. Illuminance 519 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 419.

Consumption data

Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D. Energy consumption 36.7 kWh/year. Ventilation efficiency class A. Ilumination efficiency class A. Grease filter efficiency class B. Sound level min. 43 dB / max. 57 dB normal mode.

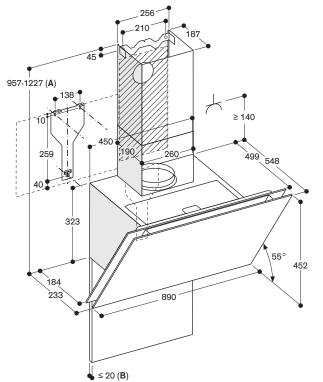
Planning notes

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 chimneyvented fireplace, the power supply line of the ventilation appliance needs a

Connection

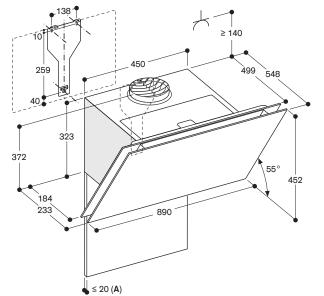
suitable safety switch.

Total connected load 270 W. Connecting cable 1.3 m with plug. Power consumption standby/ display off 0.5 W. Please check the user manual for how to switch off the WiFi module.

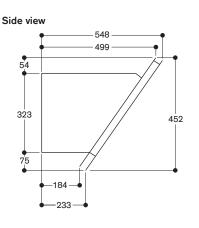


measurements in mm

Air recirculation



A: Note the maximum thickness of the back panel. $\stackrel{}{\prec}$ Socket





AF 210 192

Stainless steel handle bar Width 90 cm

Air extraction / Air recirculation AF 210 162

Width 60 cm

Stainless steel handle bar Air extraction / Air recirculation



Installation accessories

AA 210 460 Lowering frame for 60 cm

flat kitchen hood

AA 210 492

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 210492 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 air ducting

you will find at the pages 291 – 297.

Flat kitchen hood 200 series AF 210

- Unobtrusive visor hood design thanks to integrated glass sheet 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 cooktop The patented lowering frame allows the visor hood to disappear
- completely into the upper cabinet Air extraction or air recirculation
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor 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. Odour reduction for air recirculation in accordance with EN 61591. Appliance width 90cm Air extraction: 517 / 965 m³/h 57 / 71 dB(A) re 1 pW Air recirculation: 506 / 876 m³/h 62 / 69 dB(A) re 1 pW Odour reduction air recirculation: >90%

Appliance width 60cm Air extraction: 515 / 953 m³/h 57 / 71 dB(A) re 1 pW Air recirculation 497 / 885 m³/h 62 / 69 dB(A) re 1 pW Odour reduction air recirculation: >90%

Features

Controls at front. 3 electronically controlled power levels and 1 intensive mode. Automatic function with sensorcontrolled 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 1.5W. Illuminance 355 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

Consumption data is referred to AF 210 192 / 162. Energy efficiency class A at a range of energy efficiency classes from A+++ to D. Energy consumption 41.4 / 40.3 kWh/year. Ventilation efficiency class A. Illumination efficiency class A. Grease filter efficiency class B. Sound level min. 41/42 dB / max. 57 dB normal mode.

Planning notes

For air recirculation an external air recirculation module is required. 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

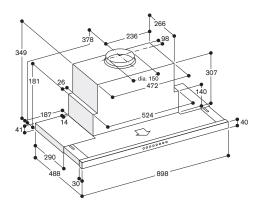
min. 65 cm (more than total load gas 12 kW min. 70 cm).

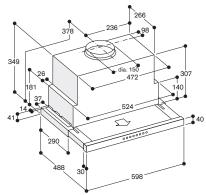
Clearance above electric appliances min. 43 cm.

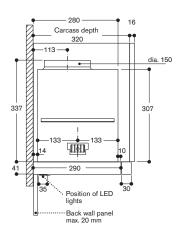
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

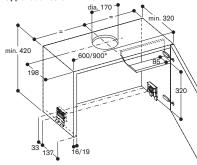
Total connected load 266/264 W Connecting cable 1.8 m, pluggable.

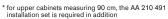




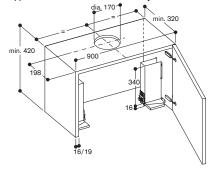


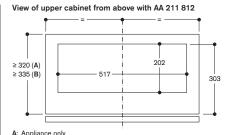






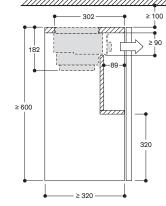
Upper cabinet for AF210 with assembly kit AA 210 491





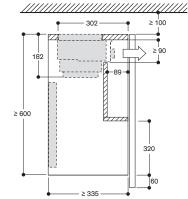
A: Appliance only B: Appliance with lowering frame measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812



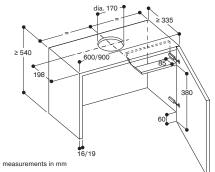
measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame



measurements in mm

Upper cabinet for AF 210 with lowering frame



EB 333



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 AC200

AA 210 110

1 activated charcoal filter with high efficient odour reduction due to increased surface. For air recirculation module AA211812.

AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface For air recirculation.

Installation accessories for air ducting you will find at the pages 291 – 297.

Canopy extractor 200 series AC 200

- Can be integrated invisibly in upper cabinet
- Energy-saving, low-noise fanRim extraction with flat and
- easy-to-clean glass cover
- Dimmable, neutral white LED light
- for ideal illumination of the 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. Odour reduction for air recirculation in accordance with EN 61591.

Appliance width 86 cm

Air extraction: 610 / 800 m³/h. 64 / 70 dB (A) re 1 pW. Air recirculation: 540 / 790 m³/h. 72 / 77 dB (A) re 1 pW. Odour reduction air recirculation 94 %.

Appliance width 70 cm

Air extraction: 575 / 775 m³/h. 64 / 70 dB (A) re 1 pW. Air recirculation: 540 / 740 m³/h. 73 / 78 dB (A) re 1 pW. Odour reduction air recirculation 93 %.

Appliance width 52 cm Air extraction: 540 / 730 m³/h. 64 / 70 dB (A) re 1 pW. Air recirculation: 530 / 690 m³/h. 72 / 77 dB (A) re 1 pW. 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 2x1 W. Illuminance 266 lx. Fan technology with highly efficient, brushless DC motor (BLDC).

Consumption data

Energy efficiency class A++ at a range of energy efficiency classes from A+++ to D. Energy consumption 31.4/30.3/29.6 kWh/year. Ventilation efficiency class A. Ilumination efficiency class A. Grease filter efficiency class 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.

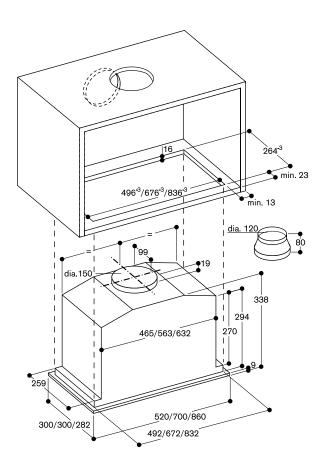
Vario cooktops with intensive production of vapours like VR/VP should be placed in the middle beneath the hood (in this case air recirculation is not recommended). Clearance above gas appliances min. 65 cm (more than total load gas 12 kW min. 70 cm). Clearance above electric appliances

min. 50 cm.

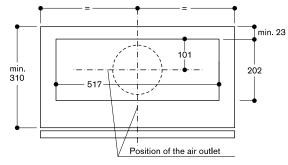
When installing a ventilation hood with air extraction mode and a chimneyvented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

Connection

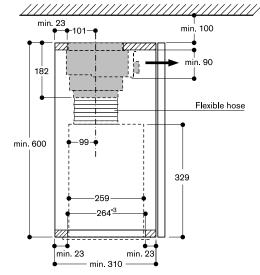
Total connected load 172 W Connecting cable 1.0 m with plug.



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



Conn

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.

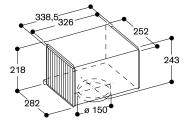
AA 200 816

For air recirculation. Can be combined with island hoods Al 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.

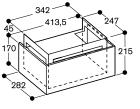
AA 211 812

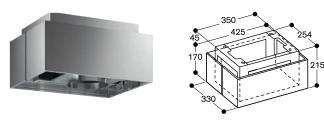
Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface For air recirculation. Can be combined with flat kitchen hood series 200/canopy extractor 200 series. Odour reduction comparable to air extraction mode (95%). Noise reduction of up to $3 \, \text{dB}$ 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.



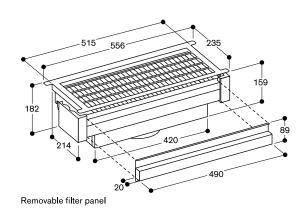












EB 333

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

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

filter openings and wall: 100 cm.

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.

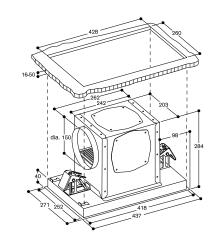
Ventilation moulding

AA 414 010 Ventilation moulding for VL414 next to gas appliance.

Ventilation moulding

LS 041 001 Ventilation moulding for VL 200 next to gas appliance.











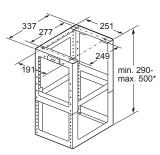
Extractors

Vario cooktops

Extension for mounting kit for island hood AI 240

AD 223 346 For a chimney height of 1100–1500 mm. Appliance height is dependent on the structure (cabinet height).





* height-adjustable in 10 mm increments

AA 210 492

Lowering frame for 90 cm flat kitchen hood

AA 210 460 Lowering frame for 60 cm flat kitchen

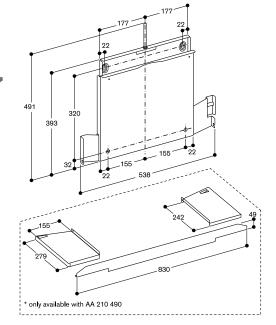
hood

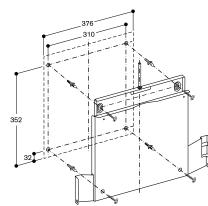
Can be combined with flat kitchen hood series 200.

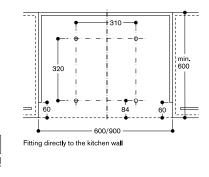
The patented lowering frame allows the flat kitchen hood to disappear completely into the upper cabinet. For assembly directly on the kitchen wall or reinforced upper cabinet. For assembly in the upper cabinet. The required cavity depth of the upper cabinet together with the lowering frame measures 335 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.







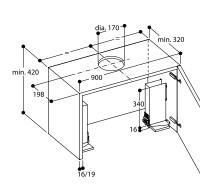


AA 210 491

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 210 492 is used, the assembly kit is not needed





AA 200 900

Kit for surface mounted installation AL 200 Including 2 trims, each 5 mm width For the 80 cm and 90 cm variant Gaggenau Black



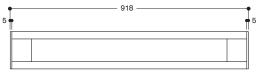
AL 200 in combination with induction cooktop in 2 separate cut-outs View from above



weasurements in him

AL 200 in combination with induction cooktop in 2 separate cut-outs

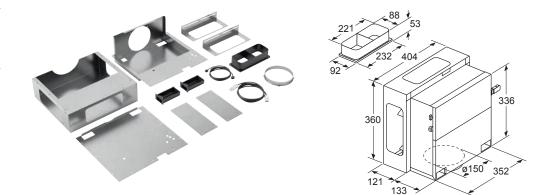
View from above



Measurements in mm

AA 200 910

Installation kit for fan unit at a distance (3m maximum) Combinable with the table ventilation AL 200

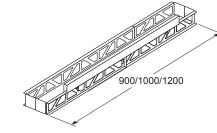


VA 200 080

Combinable with the table ventilation AL 200 180.

VA 200 090 Combinable with the table ventilation

AL 200 190.

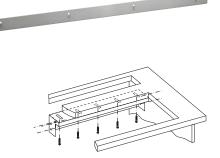
Installation kit for installation in a single worktop cut-out. Consists of a connection strip and furniture supports that ensure cabinet stability. Adjustable for cabinet widths from 90 cm, 100 cm, 120 cm. 

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.



860 1160 25 x 4 0 0 30 51,5 31 0 51,5 31

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 chimneyvented 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 010 410

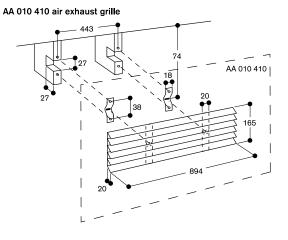
AA 200 510

AC 200

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

Remote control for canopy extractor





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.

The building regulations.

Please observe the local applicable building regulation when configurating ventilation solutions.

The plastic flat duct complies with the Needle Flame Test (according to IEC 60695-11-5), the V2 flammability class (according to UL94) and the B1 and B2 building material class (DIN 4102-1) depending on the parts.

The metal ducts are particularly suitable for Vario downdraft and Table ventilation in countries with increased fire protection requirements. The metal ducts are non-combustible and suitable for all combinations.

AD 857 015 Flat duct Plastic DN 150 flat Length 500 mm AD 857 010 Flat duct Plastic DN 150 flat Length 1000 mm



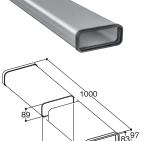
AD 854 010 Flat duct Metal DN 150 flat Length 1000 mm

Features

Sealing is pre-assembled on each side.

Planning notes

Suitable for flat duct bends. To connect 2 flat ducts, a flat duct connecting piece is required. If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.



AD 857 040

Flat duct connecting piece Plastic, low flammability DN 150 flat Connector sleeve to connect other plastic flat ducts together.

Features

Integrated sealings for full airtightness without necessity for any adhesiv tape. Easy-to-connect via time saving click mechanism.

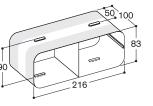


AD 854 040 Flat duct connecting piece Metal DN 150 flat

To connect 2 flat ducts.

Planning notes Suitable for flat duct and flat duct flex.





AD 857 030

Flat duct bend 90° vertical Plastic, low flammability DN 150 flat



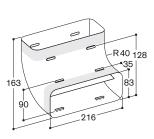


AD 854 030

Flat duct bend 90° vertical Metal DN 150 flat



Planning notes Suitable for flat duct and flat duct flex.



AD 857 031

Flat duct bend 90° horizontal Plastic, low flammability DN 150 flat





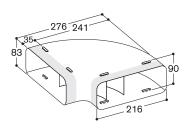
AD 854 031

Flat duct bend 90° horizontal Metal DN 150 flat



Planning notes

Suitable for flat duct and flat duct flex.



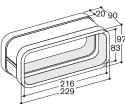
AD 854 000

Flat duct bend connecting piece Metal DN 150 flat To connect 2 flat duct bends.

Planning notes

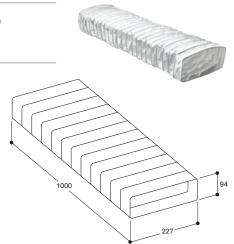
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.





AD 853 011

Flat duct system flex pipe Plastic low flammability DN 150 flat Length: 1000 mm

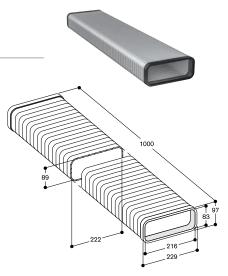


AD 858 010

Flat duct flex pipe Metal DN 150 flat Length 1000 mm

Planning notes

Suitable for flat duct bends. Flat duct flex pipe can be shortened. Useful for bends (<90°) or for parallel offsetting. If the removal of the seal is necessary, the connection must be fastened and sealed with aluminium adhesive tape.



AD 857 042

Flat duct adapter round 90 $^{\circ}$ Plastic, low flammability DN 150 flat / round Transition from flat duct to round duct.

Planning notes

Suitable for flat duct and flat duct flex. Suitable for round duct (with pipe connector), and aluflex pipe.

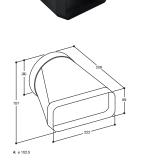


AD 857 041

Flat duct adapter round Plastic, low flammability DN 150 flat / round Transition from flat duct to round duct.

Planning notes

Suitable for flat duct and flat duct flex. Suitable for round duct (with pipe connector), and aluflex pipe.



AD 854 032

AD 854 041

Metal

pipe.

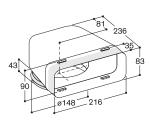
Flat duct adapter round

DN 150 flat/round

Planning notes

Flat duct adapter round 90° Metal DN 150 flat/round Transition from flat duct to round duct.

Planning notes Suitable for flat duct and flat duct flex. Suitable for round duct and aluflex pipe.







Adhesive tape for duct components Aluminium Width 50 mm 10 m/roll

Suitable for flat duct and flat duct flex.

Suitable for round duct and aluflex







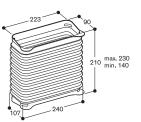
Planning notes Useful for all connections of duct components.

EB 333

AD 410 040

Flexibel connecting piece for VL 200 and VL 414 DN 150 flat

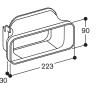




AD 851 041

Connecting piece VL 200 and VL 414 for extension with flat duct DN 150 for extra deep worktop





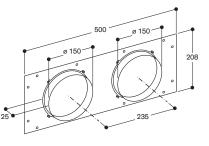
AD 754 049

Connecting piece for AL 400 Metal zinc coated DN 150 round

Planning notes

Fitting AL 400, front or back side. 2 x DN 150 round duct air intake.





AD 854 050

Connecting piece for AL 400 Metal zinc coated DN 150 flat

Planning notes Fitting AL 400, bottom side.

2 x DN 150 flat duct air intake.

AD 704 050

Air collector box for AL 400 Metal zinc coated DN 150 flat

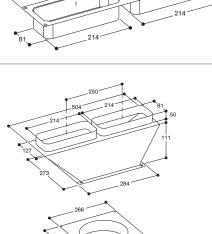
Planning notes

1 x Air collector box. 2 x DN 150 flat duct air intake. To connect AL 400 to the remote fan unit AR 403 / AR 413 bottom side. 1 x DN 200 round duct air outlet. To connect AL 400 to the remote fan

unit AR 401 (in combination with the air collector). 1 x DN 200 round duct air intake. To connect AL 400 to the remote fan

To connect AL 400 to the remote fan unit AR 403 in the cellar (in combination with the air collector and the DN 200 air outlet).





47

EB 333

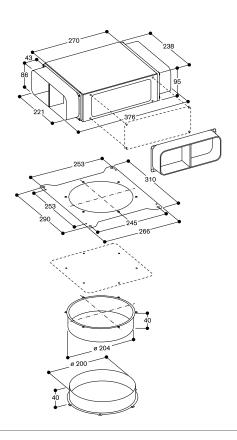
AD 854 048

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.



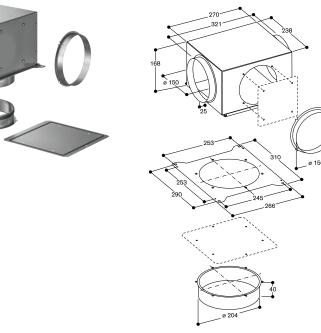


AD 754 048

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.



♥ 200 ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓

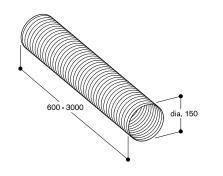
AD 751 010 Aluflex pipe

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.





Ovens 200 series

AD 752 010 Round duct Plastic, low flammability DN 150 round Planning notes 2 round ducts must be connected with the pipe connector AD 754 090. 1000 148 152 AD 754 090 Pipe connector for plastic pipe Plastic DN 150 round Planning notes 158 2 round ducts must be connected with the pipe connector AD 754 090. AD 704 040 40 ø200 Pipe adapter DN 200/150 round 110 Metal zinc plated 40 DN 200 round Reduce DN 200 connection to DN 150 connection. Planning notes Can be combined with telescopic ø148 wall-duct DN 200 and pipe connector DN 150. AD 752 030 Duct bend 90° 212 Plastic DN 150 round ø 163 ์ ø 153 dia. 125 🕈 AD 752 070 dia. 185 Condensation trap Plastic

240

dia 125 dia 148

Planning notes Recommended under vertical pipe sections. Installation on the bottom end of the pipe.

AD 990 090

DN 150 round

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.



EB 333

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.

AD 702 052

Telescopic wall-duct Stainless steel 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 750 054

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

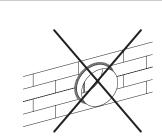
Weatherproof stainless steel louvres. 3-times insulating Backflow system. Magnetic opening and closing. Defined opening pressure (65 Pa) prevents rattling. Full opening even at low flow rates. Telescopic wall duct 350 - 500 mm for

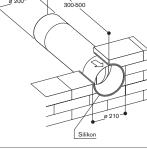
round pipe connection piece DN 150.

Planning notes

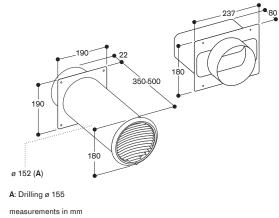
Conform to blower-door test. For connection of round pipe DN 150 or flat pipe DN 150. Wall breakthrough ø 155 mm.











240 155 240



Connecting piece 215 x 83 Opening in the wall 227 x 94 135

160

dia. 200 hole dia. 210 🕈



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		A *3		
Energy consumption	kWh/year	60.6 ³		
Ventilation efficiency class		A ³		
Illumination efficiency class		E ³		
Grease filter efficiency class		B³		
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	(m³/h) at 5 Pa	300/460/570/720	-	-
Air extraction with AR 401 142 for outside installation	(m³/h) at 5 Pa	340/510/640/750	-	-
Air extraction with AR 403 122 for inside installation	(m³/h) at 5 Pa	370/490/640/780		
Air recirculation with AR 400 142 and AA 010 811 or AA 012 811	(m³/h) at 0 Pa	260/400/500/570		
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 0421		
Connecting cable length	(m)		1.75	1.75
Network cable lenght				
Cooktop-based ventilation control			-	-
Home network integration for digital services (Home Connect) wireless via WiFi.			-	-
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		•	•	•

¹ Special accessory.

 $^{\rm 2}$ For configurations with more than one filter module per fan unit up to 70 m³/h can be added.

³ Values refers to the configuration AC 402 181 (1x) , AC 482 181 (1x), with the remote fan unit AR 400 142.

Ceiling ventilation

Light module AC 472 181

80			
14			
13.5			
9.5			
-			
-			
LED			
1.75			
2			
2			
70/70	1		
70			
•			





Appliance type		Table ventilation	Table ventilation
Stainless steel		AL 400 122	AL 400 192
Air extraction / air recirculation		•/•	•/•
Compatible with (air extraction):			
or EU countries, the AL 400 122 is only recommended in air recirculation due to egislation EU 66/2014.		2x AR 400 142 / 2x AR 401 142 / 2x AR 403 122	AR 400 142 / AR 401 142 / AR 403 122
Compatible with (air recirculation):		2x AR 413 122 / 2x AR 410 110	AR 413 122
Dimensions			
Height of overall frame	(cm)	0.3	0.3
Surface mounting / flush mounting	(ciii)	•/•	•/•
Extending height	(cm)		33
Vidth on worktop	. ,		90.8
Vidth in lower cabinet		118.4	86
		113.6	
Depth on worktop	(cm)		14
Height in lower cabinet	()	55-86	55-86
Net weight	(kg)	40	38
Consumption data according to EU regulation 65 / 2014			*2
nergy efficiency class			A
Energy consumption	kWh/year		45.5 ²
/entilation efficiency class			A ²
llumination efficiency class			C ²
Grease filter efficiency class			B ²
Sound level min. / max. normal mode	dB(A)		45/61 ²
Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3	/ Intensive	with 2 remote fan units	with 1 remote fan unit
hir extraction with AR 400 142 for inside installation	(m³/h) at 5 Pa	540/820/1020/1140	310/485/600/765
hir extraction with AR 401 142 for outside wall mounting	(m ³ /h) at 5 Pa	550/800/1000/1200	295/450/560/660
ir extraction with AR 403 122 for plinth installation	,	560/750/980/1240	340/460/600/750
hir recirculation with AR 413 122 for plinth installation	X • 7	610/845/1080/1375	310/425/555/715
Air recirculation with AR 410 110 for cupboard installation		740/890/1015/1210	
eatures	(, ,		
Power levels		3 plus intensive	3 plus intensive
Automatic function		-	-
Run-on function	(min)	• /6 min.	• /6 min.
nterval ventilation	. ,	• /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		•	•
vrt of lighting		LED	LED
amp output	(\\\)	2 x 10	2 x 10
luminance		400	400
ighting colour	(IX) (Kelvin)		3600
	(reivin)		
ir connection bottom / front / back side		• /• /•	• /• /•
ir connection piece DN 150 round duct (front/back side)		AD 754 0491	AD 754 0491
ir connection piece DN 150 flat duct (bottom side)		AD 854 0501	AD 854 0501
Connecting cable length	(m)	1.75	1.75
Cooktop-based ventilation control		-	-
Home network integration for digital services (Home Connect) wireless via WiFi.		-	-
Connection			
otal connected load	(W)	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed		•	•

¹ Necessary installation accessory.

² Values refers to the configuration AL 400 with the remote fan unit AR 400 142.

100	

Stainless steel VL 414 112 Air extraction / air recirculation · / · / · · · · · · · · · · · · · · · ·			¥
Air estraction / air recirculation +/+ Compatible with (air recirculation): AR 413 122 / AR 401 142 / AR 403 122 Compatible with (air recirculation): AR 413 122 / AR 401 142 / AR 403 122 Dimensions	Appliance type		Downdraft
Compatible with (air entractuolan): AR 400 142 / AR 401 142 / AR 403 122 Compatible with (air entractuolan): AR 413 122 / AR 410 110 Dimensions AR 413 122 / AR 410 110 Strafee mounting / fulsm mounting (m) 3 With now exclapine (m) 15 With now exclapine (m) 17 Depth on worktop (m) 17 Keight in lower cabinet surface mounting / flush mounting (m) 17 Keight in lower cabinet surface mounting / flush mounting (m) 17 Renerg difficiency class A*	Stainless steel		VL 414 112
Compatible with (air recirculation): AR 413 122 / AR 410 110 Dimensions Height of over alf rame (cm) 0.3 Surface mounting / flush mounting // 10 Height of over abinet Compatible with (air recirculation) With on work op (cm) 15.5 With in hover cabinet Compatible surface mounting / flush mounting (cm) 17 Depth on work op (cm) 17.5/17.8 Net weight Consumption data according to EU regulation 65 / 2014 Energy efficiency class Consumption data according to EU regulation 65 / 2014 Energy consumption With on work op (cm) 17 Surface mounting / flush mounting (cm) 17.5/17.8 Prover class Consumption data according to EU regulation 65 / 2014 Energy efficiency class Consumption data according to EU regulation 65 / 2014 Energy consumption With or work op (cm) 17 Surface mounting / 11/2 / 2014 Energy efficiency class Consumption data according to EU regulation 65 / 2014 Energy consumption With or work op (cm) 17 Surface mounting / 11/2 / 2014 Energy efficiency class Consumption data according to EU regulation 65 / 2014 Energy consumption With or work op (cm) 17 Surface mounting (Air extraction / air recirculation		•/•
Dimensions Height of overall frame (cm) 0.3 Surface mounting / flush mounting (cm) 15.5 With in ower cabinet (cm) 15.5 With in ower cabinet surface mounting / flush mounting (cm) 15.7/17.8 Depth on workop (cm) 52 Height in lower cabinet surface mounting / flush mounting (cm) 15/17.8 Net weight (kg) 2.2 Consumption data according to EU regulation 65 / 2014 Energy efficiency class Energy efficiency class Energy efficiency class (Cm) 52 Energy efficiency class (Cm) 54 Energy e	Compatible with (air extraction):		AR 400 142 / AR 401 142 / AR 403 122
Height of overall frame (cm) 0.3 Surface mounting / flush mounting Width in lower cabinet (cm) 15.5 Width in lower cabinet (cm) 17 Depth on workop (cm) 17.6 / / / / / / / / / / / / / / / / / / /	Compatible with (air recirculation):		AR 413 122 / AR 410 110
Surface mounting / flush mounting / flush mounting (cm) 15.5 Width in lower cabinet unfoce mounting / flush mounting (cm) 17 Depth on worktop (cm) 52 Height in lower cabinet unfoce mounting / flush mounting (cm) 17.5/17.8 Net weight (cm) 17.5/17.8 Net	Dimensions		
Widh in lover cabinet (cm) 15.5 Widh in lover cabinet (cm) 17 Depti on worktop (cm) 52 Height in lower cabinet surface mounting / flush mounting (cm) 12.6/12.8 Net weigh (bg) 2.2 Consumption data according to EU regulation 55 / 2014 Image: Consumption data according to EU regulation 55 / 2014 Energy consumption Wh/year 40.4 Worklain efficiency class A ¹ Grease filter efficiency class B ¹ Sound lewel min, / max.normal mode dB(A) 57/71 Ar extraction with AR 400 142 for outside wall mounting (m/h) at 5 Pa 300/480/540/640 Ar extraction with AR 400 142 for outside wall mounting (m/h) at 5 Pa 300/480/550/680 Ar extraction with AR 401 142 for outside wall mounting (m/h) at 5 Pa 300/480/550/680 Ar extraction with AR 401 142 for outside wall mounting (m/h) at 5 Pa 300/480/550/680 Ar extraction with AR 401 120 for outside wall mounting (m/h) at 5 Pa 300/480/550/680 Ar extraction with AR 401 120 for outside wall mounting (m/h) at 5 Pa 300/480/550/680 <	Height of overall frame	(cm)	0.3
Width in lower cabinet urface mounting / flush mounting (cm) 52 Depth on workop (cm) 52 Height in lower cabinet surface mounting / flush mounting (cm) 72 Consumption data according to EU regulation 65 / 2014 Image: Consumption data according to EU regulation 65 / 2014 Energy efficiency class Image: Consumption data according to EU regulation 65 / 2014 Image: Consumption data according to EU regulation 65 / 2014 Unimation efficiency class A* Image: Consumption data according to EU regulation 65 / 2014 Ventilation efficiency class B* Consumption data according to EU regulation 65 / 2014 Ventilation efficiency class B* Consumption data according to EU regulation 65 / 2014 Ar extraction class B* Consumption data according to EU regulation 60 (m/h) at 5 Pa 280/430/540/640 Ar extraction with AR 401 142 for inside installation (m/h) at 5 Pa 280/430/540/640 A* Ar extraction with AR 401 122 for plinth installation (m/h) at 5 Pa 280/430/540/640 A* Ar extraction with AR 401 122 for plinth installation (m/h) at D Pa 280/430/540/640 A* Ar extraction with AR 401 120 ro puboard installation (m/h) at D Pa 280/430/540/640 A* Ar extraction with AR 401 120 ro puboard installation (m/	Surface mounting / flush mounting		• / •
Depton worktop (cm) 52 Height in lower cabinet surface mounting / flush mounting (cm) 17.5/17.8 Net weight (bg) 2.2 Consumption data according to EU regulation 65 / 2014 ************************************	Width on worktop	(cm)	15.5
Height in lower abinet surface mounting / flush mounting (cm) 17.5/17.8 Net weight (kg) 2.2 Consumption data according to EU regulation 65 / 2014 . Energy efficiency class A* Illumination efficiency class A* Grease filter officiency class B Sound level min. / max. normal mode dB(A) 57/11 Air extraction performance (No 61551) with fan units, power level 1 / 2 / 3 / Intensive 1 × U 414 Air extraction with AR 400 142 for inside installation (m*/h) at 5 Pa 280/430/540/640 Air extraction with AR 400 122 for justin installation (m*/h) at 5 Pa 280/430/550/680 Air extraction with AR 400 122 for justin installation (m*/h) at 5 Pa 280/430/550/680 Air extraction with AR 401 122 for plinth installation (m*/h) at 6 Pa 29/930/520/680 Air recirculation with AR 410 110 for cupboard installation (m*/h) at 0 Pa 29/930/520/680 Air extraction with AR 401 12 for plinth installation (m*/h) at 0 Pa 29/930/520/680 Air extraction with AR 410 110 for cupboard installation (m*/h) at 0 Pa 20/930/520/680 Air extraction with AR 410 110 for cupboard installation (m*/h) at 0 Pa 20/930/520/680 <tr< td=""><td>Width in lower cabinet</td><td>(cm)</td><td>17</td></tr<>	Width in lower cabinet	(cm)	17
Net weight (kg) 2.2 Consumption data according to EU regulation 65 / 2014 Consumption A* Energy onsimuption kWh/year 40.4* Ventilation efficiency class A* Illumination efficiency class B* Sound level min / max, normal mode dB(A) Ar extraction with AR 400 112 (or inside installation (m'/h) at 5 Pa Air extraction with AR 400 112 (or inside installation (m'/h) at 5 Pa Air recirculation with AR 401 112 (or outside wall mounting (m'/h) at 5 Pa Air recirculation with AR 401 112 (or outside wall mounting (m'/h) at 6 Pa Air recirculation with AR 401 112 (or outside wall mounting (m'/h) at 7 Pa Air recirculation with AR 410 112 (or outside matallation (m'/h) at 7 Pa Air recirculation with AR 410 112 (or outside matallation (m'/h) at 7 Pa Automatic function site saturation indicator Air recirculation with AR 410 110 for cupboard installation (m'/h) at 7 Pa Ruene function (min) · Ruene function · Ruene function · Ruene function · Ruene function<	Depth on worktop	(cm)	52
Consumption data according to EU regulation 65 / 2014 Energy efficiency class Energy consumption Ventilation efficiency class Ventilation efficiency class Bread State Stat	Height in lower cabinet surface mounting / flush mounting	(cm)	17.5/17.8
Energy efficiency class A* Energy efficiency class A1 Ventilation efficiency class A1 Illumination efficiency class B1 Sound level min. / max. normal mode dB(A) 5 Yuntation efficiency class B1 Sound level min. / max. normal mode dB(A) 6 rease filter officiency class B1 Sound level min. / max. normal mode dB(A) 6 rease filter officiency class B1 Air extraction with AR 4001 142 for outside wall mounting (m²/h) at 5 Pa 300/455/570/660 Air extraction with AR 4001 122 for plint installation (m²/h) at 5 Pa 300/455/570/660 Air extraction with AR 401 122 for plint installation (m²/h) at 0 Pa 290/290/550/660 Air recirculation with AR 410 120 for cupboard installation (m²/h) at 0 Pa 290/290/550/660 Air recirculation with AR 410 120 for plint installation (m²/h) at 0 Pa 290/290/550/660 Air recirculation with AR 410 120 for plint installation (m²/h) at 0 Pa 290/290/550/660 Air recirculation with AR 410 110 for cupboard installation (m²/h) at 0 Pa 290/290/550/660 Automatic function • • • •	Net weight	(kg)	2.2
Energy consumption kWh/yeer 40.41 Ventilation efficiency class A1 Illumination efficiency class B1 Sound level min. / max. normal mode dB(A) 57/711 Air extraction with AR 400 124 for inside installation (m'/h) at 5 Pa 200/430/540/640 Air extraction with AR 400 124 for inside installation (m'/h) at 5 Pa 200/430/540/640 Air extraction with AR 401 124 for outside wall mounting (m'/h) at 5 Pa 200/420/550/680 Air recirculation with AR 401 122 for pinit installation (m'/h) at 0 Pa 200/90/520/680 Air recirculation with AR 410 1126 for cupboard installation (m'/h) at 0 Pa 200/90/520/680 Air recirculation with AR 410 1120 for public installation (m'/h) at 0 Pa 200/90/520/680 Air recirculation with AR 410 1120 for public installation (m'/h) at 0 Pa 200/90/520/680 Automatic function (m'/h) at 0 Pa 200/420/550/680 (min) Runeon function (min) (min) (min) (min) Rease filter staturation indicator (Min) (Min) (min) (min) Grease filter staturation indicator (Min) (Min) (Min) (Min) G	Consumption data according to EU regulation 65 / 2014		
Ventilation efficiency class Illumination efficiency class Grease filter efficiency class B Sound level min. / max. normal mode dB(A) 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 uiside installation (m²/h) at 5 Pa 280/430/540/640 Air extraction with AR 401 142 for uiside wall mounting (m²/h) at 5 Pa 230/420/550/680 Air recirculation with AR 413 122 for plinth installation (m²/h) at 0 Pa 290/390/520/680 Features 30/420/550/680 Features 30/420/550/680 Features 30/420/560 Features 30/420/560 Features 30/420/680 Features 30/420/680 Features 30/420/680 Features 30/420/680 Features 30/415/490/5900 Features 30/415/490/5900 Features 30/415/490/590 Features 30/415/490/590 Features 30/415/490/590 Grease filter saturation indicator 6 Grease filter saturation indicator 9 Grease filter units <t< td=""><td>Energy efficiency class</td><td></td><td>A⁺</td></t<>	Energy efficiency class		A ⁺
Ventilation efficiency class Illumination efficiency class Grease filter efficiency class B Sound level min. / max. normal mode dB(A) 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 uiside installation (m²/h) at 5 Pa 280/430/540/640 Air extraction with AR 401 142 for uiside wall mounting (m²/h) at 5 Pa 230/420/550/680 Air recirculation with AR 413 122 for plinth installation (m²/h) at 0 Pa 290/390/520/680 Features 30/420/550/680 Features 30/420/550/680 Features 30/420/560 Features 30/420/560 Features 30/420/680 Features 30/420/680 Features 30/420/680 Features 30/420/680 Features 30/415/490/5900 Features 30/415/490/5900 Features 30/415/490/590 Features 30/415/490/590 Features 30/415/490/590 Grease filter saturation indicator 6 Grease filter saturation indicator 9 Grease filter units <t< td=""><td>Energy consumption</td><td>kWh/year</td><td>40.41</td></t<>	Energy consumption	kWh/year	40.41
Grease filter efficiency class B ¹ Sound level min, / max, normal mode dB(A) 57/71 ¹ Air extraction performance (EN 61591) with fan units, power level 1/2/3 / Intensive 1V L 414 Air extraction with AR 400 142 for inside installation (m ² /h) at 5 Pa 200/450/56060 Air extraction with AR 401 142 for outside wall mounting (m ² /h) at 6 Pa 200/450/56060 Air recirculation with AR 410 120 for plinh installation (m ² /h) at 0 Pa 200/300/50/0660 Air recirculation with AR 410 110 for cupboard installation (m ² /h) at 0 Pa 200/300/50/0660 Air recirculation with AR 410 110 for cupboard installation (m ² /h) at 0 Pa 200/300/50/0660 Air recirculation with AR 410 110 for cupboard installation (m ² /h) at 0 Pa 200/300/50/0660 Air recirculation with AR 410 110 for cupboard installation (m ² /h) at 0 Pa 200/400/5060 Crease filter struttion indicator 0 0 0 Ruto attraction indicator 0 0 0 Grease filter att Melal grease filter 0 0 Grease filter att -/- -/- 0 0 Grease filter att Air douto ¹⁰ 0 0 0	Ventilation efficiency class	-	A ¹
Sound level min. / max. normal mode dB(A) 57/711 Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3 / Intensive 1 x VL 141 Air extraction with AR 400 142 for inside installation (m²/h) at 5 Pa 280/430/540/640 Air extraction with AR 400 142 for outside wall mounting (m²/h) at 5 Pa 320/450/570/660 Air extraction with AR 413 122 for plinth installation (m²/h) at 0 Pa 320/450/570/660 Air recirculation with AR 410 110 for cupboard installation (m²/h) at 0 Pa 320/451/5400/590 Peatures 3 plus intensive Automatic function • - Run-on function • - Interval ventilation (min) / 6 min. Grease filter saturation indicator • - Activated charcoal filter saturation indicator • - Grease filter at Metal grease filter - Grease filter units 1 - - Grease filter units 1 - - Grease filter at Metal grease filter - - Grease filter ontoin foide / back -/-/+ - - Grease filter at	Illumination efficiency class		-
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 (m³/h) at 5 Pa 280/430/540/640 Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa 300/455/570/660 Air extraction with AR 401 212 for plinth installation (m³/h) at 5 Pa 300/455/570/660 Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa 320/420/550/690 Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa 350/415/490/590 Features Power levels 3 plus intensive Automatic function • • Run-on function • • Crease filter saturation indicator • • Grease filter saturation indicator • • Grease filter aut Metal grease filter Grease filter Grease filter autifies connecting piece box 150 flat AD 100 40° • Connecting piece for extension with flat duct DN150 AD 851 041° • Connecting piece for extension with FL •3 •3 • Connecting piece for extension with FL •3 •3 • •	Grease filter efficiency class		B ¹
Air extraction with AR 400 142 for inside installation (m ³ /h) at 5 Pa 280/430/540/640 Air extraction with AR 401 142 for outside wall mounting (m ³ /h) at 5 Pa 320/455/570/660 Air restraction with AR 403 122 for plinth installation (m ³ /h) at 0 Pa 290/390/520/660 Air restraction with AR 413 122 for plinth installation (m ³ /h) at 0 Pa 290/390/520/660 Air restraction with AR 410 110 for cupboard installation (m ³ /h) at 0 Pa 290/390/520/660 Features 9 plus intensive Power levels 3 plus intensive Automatic function • • Run-on function (min) • / 6 min. Grease filter saturation indicator • • Activate charcoal filter saturation indicator • • Grease filter art Metal grease filter • Grease filter units 1 • • Grease filter units -/- • • Exhaust air connection bottom / side / back -/- • • Feastbe connecting piece DN 150 fat AD 410 40/2 Connecting piece for setnesion with flat duct DN150 AD 810 1412 Connecting piece for setnesion with fla	Sound level min. / max. normal mode	dB(A)	57/711
Air extraction with AR 401 142 for outside wall mounting (m³/h) at 5 Pa 300/455/570/660 Air extraction with AR 403 122 for plinth installation (m³/h) at 5 Pa 320/420/550/690 Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa 290/390/520/660 Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa 350/415/490/590 Features 3 plus intensive Power levels 3 plus intensive Automatic function • • Run-on function • • Interval ventilation (mi) • / 6 min. Grease filter saturation indicator • • Activated charcoal filter saturation indicator • • Grease filter units 1 • • Grease filter units 1 • • Filter units 4D 410 040² • • Connecting piece for extension with flat duct DN150 AD 851 041² • Connecting piece for extension with flat duct DN150 •3 •3 Connecting piece for extension with flat duct DN150 •3 •3 Connecting piece for extension with flat duct DN150 •3	Air extraction performance (EN 61591) with fan units, power level 1 / 2 / 3	/ Intensive	1 x VL 414
Air extraction with AR 403 122 for plinth installation (m³/h) at 5 Pa 320/420/550/690 Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa 290/390/520/660 Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa 250/415/490/590 Features 50/415/490/590 Power levels 3 plus intensive Automatic function • Run-on function • Rease filter saturation indicator (min) Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter units 1 Grease filter units 1 Grease filter units -/-/• Exhaust air connection bottom / side / back -/-/• Fiexible Connecting piece DN 150 flat AD 410 040° Connecting piece for extension with flat duct DN150 AD 851 041² Connecting piece for extension with flat duct DN150 • Connecting able length • Home network integration for digital services (Home Connect) wireless via WiFi. • Total connected load (W) depending on fan unit	Air extraction with AR 400 142 for inside installation	(m³/h) at 5 Pa	280/430/540/640
Air recirculation with AR 413 122 for plinth installation (m³/h) at 0 Pa 290/390/520/660 Air recirculation with AR 410 110 for cupboard installation (m³/h) at 0 Pa 350/415/490/590 Features 3 plus intensive Power levels 3 plus intensive Automatic function • Interval ventilation (min) •/ 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter art 1 Grease filter antis 1 Grease filter other on bottom / side / back -/-/• Exhaust air connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting piece for extension ontrol •³ Home network integration for digital services (Home Connect) wireless via WiFi. •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4	Air extraction with AR 401 142 for outside wall mounting	(m³/h) at 5 Pa	300/455/570/660
Air recirculation with AR 410 110 for cupboard installation (m ^a /h) at 0 Pa 350/415/490/590 Features 3 plus intensive Power levels 3 plus intensive Automatic function • Run-on function • Interval ventilation (min) • / 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/* Flexible connecting piece for extension with flat duct DN150 AD 851 041² Connecting piece for extension with flat duct DN150 • Contexting regation for digital services (Home Connect) wireless via WiFi. • Home network integration for digital services (Home Connect) wireless via WiFi. • Total connected load (W) depending on fan unit	Air extraction with AR 403 122 for plinth installation	(m³/h) at 5 Pa	320/420/550/690
Features Power levels 3 plus intensive Automatic function • Run-on function • Interval ventilation (min) • / 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter art Metal grease filter Grease filter art 1 Grease filter units 1 Grease filter openetic bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040° Connecting piece for extension with flat duct DN150 AD 851 041°2 Condexp-based ventilation control •3 Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection V// depending on fan unit	Air recirculation with AR 413 122 for plinth installation	(m³/h) at 0 Pa	290/390/520/660
Power levels 3 plus intensive Automatic function • Run-on function • Interval ventilation (min) • / 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting cable length (m) Connecting cable length 1.75 Connecting cable length •3 Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection •3 Total connected load (W) depending on fan unit	Air recirculation with AR 410 110 for cupboard installation	(m³/h) at 0 Pa	350/415/490/590
Automatic function • Run-on function • Interval ventilation (min) • / 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) 1.75 Connection for digital services (Home Connect) wireless via WiFi. •4 Connection •4 Connection •4 Connection for digital services (Home Connect) wireless via WiFi. •4 Connection •4	Features		
Run-on function • Interval ventilation (min) • / 6 min. Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection •4 Connection (W) depending on fan unit	Power levels		3 plus intensive
Interval ventilation (min) / 6 min. Grease filter saturation indicator . Activated charcoal filter saturation indicator . Grease filter art Metal grease filter Grease filter units 1 Grease drain channel . Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Home network integration for digital services (Home Connect) wireless via WiFi. .ª Connection .ª Total connected load (W) depending on fan unit	Automatic function		•
Grease filter saturation indicator • Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Cooktop-based ventilation control •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection •4 Connection board • Total connected load (W) depending on fan unit	Run-on function		•
Activated charcoal filter saturation indicator • Grease filter art Metal grease filter Grease filter units 1 Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Cooktop-based ventilation control •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection Total connected load	Interval ventilation	(min)	• / 6 min.
Grease filter artMetal grease filterGrease filter units1Grease drain channel•Exhaust air connection bottom / side / back-/-/•Flexibel connecting piece DN 150 flatAD 410 040²Connecting piece for extension with flat duct DN150AD 851 041²Connecting cable length(m)Cooktop-based ventilation control•³Home network integration for digital services (Home Connect) wireless via WiFi.•4ConnectionUTotal connected load(W)Greater de load(W)	Grease filter saturation indicator		•
Grease filter units 1 Grease frain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Cooktop-based ventilation control •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection Total connected load (W) depending on fan unit	Activated charcoal filter saturation indicator		•
Grease drain channel • Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Cooktop-based ventilation control •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection Total connected load Yotal connected load (W) depending on fan unit	Grease filter art		Metal grease filter
Exhaust air connection bottom / side / back -/-/• Flexibel connecting piece DN 150 flat AD 410 040² Connecting piece for extension with flat duct DN150 AD 851 041² Connecting cable length (m) Cooktop-based ventilation control •³ Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection Total connected load Yotal connected load (W)	Grease filter units		1
Flexibel connecting piece DN 150 flat AD 410 040 ² Connecting piece for extension with flat duct DN150 AD 851 041 ² Connecting cable length (m) Cooktop-based ventilation control • ³ Home network integration for digital services (Home Connect) wireless via WiFi. • ⁴ Connection • Total connected load (W)	Grease drain channel		•
Connecting piece for extension with flat duct DN150 AD 851 041 ² Connecting cable length (m) 1.75 Cooktop-based ventilation control • ³ Home network integration for digital services (Home Connect) wireless via WiFi. • 4 Connection • 4 Total connected load (W) depending on fan unit	Exhaust air connection bottom / side / back		
Connecting cable length (m) 1.75 Cooktop-based ventilation control • 3 Home network integration for digital services (Home Connect) wireless via WiFi. • 4 Connection • 4 Total connected load (W) depending on fan unit	Flexibel connecting piece DN 150 flat		
Cooktop-based ventilation control •3 Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection •4 Total connected load (W) depending on fan unit	Connecting piece for extension with flat duct DN150		AD 851 041 ²
Home network integration for digital services (Home Connect) wireless via WiFi. •4 Connection Total connected load (W) depending on fan unit	Connecting cable length	(m)	
Connection Total connected load (W) depending on fan unit	Cooktop-based ventilation control		
Total connected load (W) depending on fan unit			• 4
	Connection		
Radio frequency interference-suppressed •		(W)	depending on fan unit
	Radio frequency interference-suppressed		•

¹ Values refers to the configuration VL 414 with the remote fan unit AR 403 122.

² Installation accessory

³ In Combination with suitable cooktop.

⁴ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.



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, minmax.	(cm)	72–150	72–150	72–150
Net weight, minmax.	(kg)	52	40	35
Weight air extraction duct, minmax.	(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	53.5 ¹	53.3 ¹	52.4 ¹
Ventilation efficiency class	-	A ¹	A1	A ¹
Illumination efficiency class		В	В	В
Grease filter efficiency class		B1	B1	B1
Sound level min. / max. normal mode	dB(A)	45/621	44/621	44/611
Air extraction performance (EN 61591) with fan units, power lev	el 1 / 2 / 3 / I	ntensive		
Air extraction with AR 400 142 for inside installation	(m³/h) at 5 Pa	310/495/625/805	330/500/625/785	325/495/620/790
Air extraction with AR 400 143 for chimney of AI / AW 442	(m ³ /h) at 5 Pa	370/530/645/935	340/515/640/920	340/525/640/930
Air extraction with AR 401 142 for outside wall mounting	(m ³ /h) at 5 Pa	335/510/640/750	335/510/645/745	335/510/645/750
Air recirculation with AR 400 143 for chimney of AI / AW 442	(m ³ /h) at 0 Pa	320/480/590/800	300/465/580/800	305/475/580/805
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	. ,	1.390	1.390	1.390
Lighting colour	(Kelvin)		3500	3500
Exhaust air connection piece	(ø mm)		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		1.75	1.75	1.75
Cooktop-based ventilation control	()	-	-	-
Home network integration for digital services (Home Connect) wireless vi	ia WiFi.	-	-	-
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
Connection	(6/11)			
Total connected load	(W)	depending on fan unit	depending on fan unit	depending on fan unit
Radio frequency interference-suppressed	(**)	•	•	•
auto noquonoj interiorotoppieddeu				

 $^{\rm 1}$ Values refers to the configuration Al / AW 442 with the remote fan unit AR 400 143.

² Not know before going to print



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
Dimensions with chimney				
Width	(cm)	160	120	90
Depth	(cm)		55	55
Height, air extraction / air recirculation, minmax.	()	72–150	72–150	72–150
Net weight, minmax.	(kg)		32	26
Weight air extraction duct, minmax.		7–11	7–11	7–11
Consumption data according to EU regulation 65 / 2014	(9)	<i>·</i> · · ·	<i>·</i> · · ·	
		*1	*1	*1
Energy efficiency class		B	Α	Α
Energy consumption	kWh/year	57.7 ¹	48.1 ¹	40.8 ¹
Ventilation efficiency class		A ¹	A ¹	A ¹
Illumination efficiency class		В	В	А
Grease filter efficiency class		A ¹	B1	B1
Sound level min. / max. normal mode	dB(A)	47/64 ¹	47/64 ¹	47/631
Air extraction performance (EN 61591) with fan units, power lev	. ,			
Air extraction with AR 400 142 for inside installation		315/490/605/755	315/490/615/755	315/480/610/750
Air extraction with AR 400 143 for chimney of AI / AW 442	,	330/500/615/890	325/505/615/885	325/500/610/875
Air extraction with AR 401 142 for outside wall mounting	,	325/495/625/730	320/485/615/720	320/490/605/710
Air recirculation with AR 400 143 for chimney of AI / AW 442	,	295/460/570/775	290/455/565/775	290/455/560/760
	(III-/II) al U Fa	290/400/070/770	290/400/000/770	290/400/000/700
Features	(III-/II) at 0 Fa	295/400/570/775	290/455/565/775	290/433/300/700
	(11-71) at 0 Fa			
Features	(III-/II) at 0 Fa	3 plus intensive	3 plus intensive	3 plus intensive
Features Power levels		3 plus intensive •	3 plus intensive •	3 plus intensive
Features Power levels Automatic function	(min)	3 plus intensive • •/integrated		
Features Power levels Automatic function Run-on function Interval ventilation		3 plus intensive • •/integrated	3 plus intensive •	3 plus intensive
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator	(min)	3 plus intensive • •/integrated	3 plus intensive • •/integrated -	3 plus intensive • • /integrated -
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art	(min)	3 plus intensive • /integrated -	3 plus intensive • /integrated -	3 plus intensive • •/integrated - • Baffle filter
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units	(min)	3 plus intensive • /integrated - Baffle filter	3 plus intensive • /integrated - Baffle filter	3 plus intensive • • /integrated -
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel	(min)	3 plus intensive • •/integrated - Baffle filter 4 •	3 plus intensive • •/integrated - Baffle filter 4 •	3 plus intensive • ·/integrated - Baffle filter 4 •
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting	(min) (min)	3 plus intensive • •/integrated - Baffle filter 4 • LED	3 plus intensive • •/integrated - Baffle filter 4 • LED	3 plus intensive • ·/integrated - Baffle filter 4 • LED
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output	(min) (min) (W)	3 plus intensive • •/integrated - Baffle filter 4 • LED 4 x 10	3 plus intensive • •/integrated - Baffle filter 4 •	3 plus intensive • ·/integrated - Baffle filter 4 •
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance	(min) (min) (W) (lx)	3 plus intensive • •/integrated - • Baffle filter 4 • LED 4 x 10 1.140	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10	3 plus intensive • ·/integrated - Baffle filter 4 • LED 2 x 10
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output	(min) (min) (W)	3 plus intensive • •/integrated - Baffle filter 4 • LED 4 x 10 1.140 3500	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940	3 plus intensive • ·/integrated - Baffle filter 4 • LED 2 x 10 710
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece	(min) (min) (W) (k) (kelvin) (Ø mm)	3 plus intensive • •/integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500 150	3 plus intensive • ·/integrated - Baffle filter 4 • LED 2 x 10 710 3500 150
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produces	(min) (min) (W) (k) (Kelvin) (Ø mm) ed	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500	3 plus intensive • /integrated - • Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length	(min) (min) (W) (k) (Kelvin) (Ø mm) ed	3 plus intensive • •/integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 •/S/S/S	3 plus intensive • ·/integrated - Baffle filter 4 • LED 2 x 10 710 3500 150
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control	(min) (min) (W) (k) (Kelvin) (Ø mm) ed (m)	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 •/S/S/S	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of the services (Home Connect) wireleses of the services (Home Connect) wireless of the servic	(min) (min) (W) (k) (Kelvin) (Ø mm) ed (m)	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S 1.75 -	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 •/S/S/S 1.75 -	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 -
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of Minimum clearance above cooking position	(min) (min) (W) (k) (kelvin) (Ømm) ed (m) via WiFi.	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 •/S/S/S 1.75 - -	3 plus intensive • •/integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 •/S/S/S 1.75 -	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 -
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of Minimum clearance above cooking position For gas appliances with total connected load gas of less / more than 12 kW	(min) (min) (W) (k) (Kelvin) (Ømm) ed (m) via WiFi.	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S 1.75 - - 70	3 plus intensive • /integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 • /S/S/S 1.75 - - 70	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 - - 70
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of the services (Home Connect) wireless of the services (Home Connect) wireless of the services (Home than 12 kW) For gas appliances with total connected load gas of less / more than 12 kW	(min) (min) (W) (k) (kelvin) (Ømm) ed (m) via WiFi.	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S 1.75 - - 70	3 plus intensive • /integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 •/S/S/S 1.75 - -	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 - -
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of Minimum clearance above cooking position For gas appliances with total connected load gas of less / more than 12 kW For electric appliances Connection	(min) (min) (w) (kelvin) (Ømm) ed (m) via WiFi. / (cm) (cm)	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S 1.75 - - 70 60	3 plus intensive • /integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 • /S/S/S 1.75 - - 70 60	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 - - 70 60
Features Power levels Automatic function Run-on function Interval ventilation Grease filter saturation indicator Grease filter art Grease filter units Grease drain channel Art of lighting Lamp output Illuminance Lighting colour Exhaust air connection piece Exhaust air connection piece, top / side / rear / front S = specially produce Connecting cable length Cooktop-based ventilation control Home network integration for digital services (Home Connect) wireless of the services (Home Connect) wireless of the services (Home Connect) wireless of the services (Home than 12 kW) For gas appliances with total connected load gas of less / more than 12 kW	(min) (min) (w) (kelvin) (Ømm) ed (m) via WiFi. / (cm) (cm)	3 plus intensive • /integrated - Baffle filter 4 • LED 4 x 10 1.140 3500 150 • /S/S/S 1.75 - - 70 60	3 plus intensive • /integrated - Baffle filter 4 • LED 3 x 10 940 3500 150 • /S/S/S 1.75 - - 70	3 plus intensive • /integrated - Baffle filter 4 • LED 2 x 10 710 3500 150 • /S/S/S 1.75 - - 70



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)			
Air extraction (up to)	(m³/h) at 5 Pa	830	1005
Air recirculation (up to)	(m³/h) at 0 Pa		
Max. back pressure at 0 m³/h	(Pa)	500	480
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	. ,	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)		-
Ratings in combination with extraction element			

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Radio frequency interference-suppressed

• Standard. - Not available.



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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	
•				
•				
	•	•	•	
	•	•	•	
		•		
		•		
4050		075		
1050	0.75	875	000	
0.10	675	550	900	
640	380	770	610	
0 alus interativa	0 alus interativa	0 alua interativa	O alua interativa	
3 plus intensive BLDC	3 plus intensive	3 plus intensive	3 plus intensive	
			PI DO	
	BLDC	BLDC	BLDC	
1	1	1	1	
1 180	1 170	1 180	1 180	
1 180 •	1 170 •	1 180 -	1 180 -	
1 180 •	1 170 •	1 180 - •	1 180 - •	
1 180 •	1 170 •	1 180 - • 1 x 150	1 180 -	
1 180 • 1 x 200	1 170 • 1 x 150 flat	1 180 - • 1 x 150 1 x 150 flat	1 180 - • 1 x 150	
1 180 • 1 x 200	1 170 • • 1 x 150 flat	1 180 - • 1 x 150 1 x 150 flat -	1 180 - • 1 x 150	
1 180 • • 1 x 200 - -	1 170 • 1 x 150 flat -	1 180 - • 1 x 150 1 x 150 flat - -	1 180 - • 1 x 150 - •	
1 180 • 1 x 200 - - 1.75	1 170 • 1 x 150 flat - • 1.75	1 180 - • 1 x 150 1 x 150 flat - - 1.75	1 180 - • 1 x 150 - • 1.75	
1 180 • • 1 x 200 - -	1 170 • 1 x 150 flat -	1 180 - • 1 x 150 1 x 150 flat - -	1 180 - • 1 x 150 - •	

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Extractors

Die



Appliance type		Ceiling ventilation	Ceiling ventilation	Ceiling ventilation
Gaggenau Light Bronze		AC 250 121	AC 230 101	.
Gaggenau Black				AC 270 101
Air extraction / air recirculation		•/Air recirculation module as accessory	_/•	_/•
Dimensions		,		
Width of overall frame	(cm)	120	105	105
Depth of overall frame	(cm)		60	60
Height	(cm)		18	25
Net weight			40	76
Consumption data according to EU regulation 65 / 2014	(kg)	37	40	70
Energy efficiency class		A+ *	-	-
Energy consumption	kWh/year	35.2	-	_
Ventilation efficiency class		A	_	-
Illumination efficiency class		-	_	
Grease filter efficiency class		E	-	_
Sound level min. / max. normal mode		41/56	-	-
Air extraction performance (EN 61591) with fan units, pow	()		-	-
Air extraction performance (EN 61591) with fan units, pow		265/331/458/933	-	-
	(. ,			
Air recirculation		197/313/419/637	293/426/579/762	190/357/515/680
Max. back pressure at 0 m³/h Sound power level (EN 60704-3) max/Int	(Pa)	416	-	-
Air extraction mode	(dB(A) re 1 pW)	56/70	-	-
Air recirculation mode	(dB(A) re 1 pW)	63/72	67/73	67/74
Features				
Remote control		•	•	•
Power levels		3 plus intensive	3 plus intensive	3 plus intensive
Run-on function		 / integrated 	 / integrated 	 / integrated
Interval ventilation		• / 6 min.	• / 6 min.	• / 6 min.
Grease filter saturation indicator		•	•	•
Activated charcoal filter saturation indicator		•	•	•
Grease filter art		Cartridge-type filter	Cartridge-type filter	Cartridge-type filter
Grease filter units		2	3	3
Art of lighting		_	-	LED
Lamp output	(W)	_	_	17.9
Illuminance	(Ix)		-	1156
Lighting colour	(IX) (Kelvin)		-	3500
6 6	. ,		-	
Colour range (adjustable with Home Connect)	(Kelvin)		-	2700 - 5000
Exhaust air connection piece	(ø mm)		-	-
Exhaust air connection piece, top / side / rear / front		_/•/•/•	-	-
Connecting cable length	(m)	1.3	-	-
Cooktop-based ventilation control		•1	• 1	•1
Home network integration for digital services (Home Connect) wire Accessories	eless via WiFi.	• 2	• 2	• 2
Air recirculation module White		AA 010 811		
Air recirculation module Stainless steel		AA 012 811		
Regenerable activated charcoal filter		AA 200 112	AA 200 122	AA 200 122
Activated charcoal filter		AA 200 110	AA 200 121	AA 200 121
Minimum clearance above cooking position				
For gas appliances with total connected load gas of less / more than 12 kW	(cm)	65/70	65/70	70/75
For electric appliances	(cm)	65	65	70
Connection				
Total connected load	(W)	250	140	250
Radio frequency interference-suppressed		•	•	•

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.

Appliance type	Island hood	Island hood
	AL 200 180	AL 200 190
Gaggenau Black		
Air extraction / air recirculation	 /Air recirculation module as accessor 	 Air recirculation module as access
Dimensions with chimney	\ <u>00</u>	
	m) 80	90
Surface mounting / flush mounting	with AA 200 900 / •	with AA 200 900 / •
	m) 25	25
	m) 79.2	85.4
	m) 14	14
	m) 77.9	85.4
5	m) 70.3	70.3
	sg) 48	43
Consumption data according to EU regulation 65/2014		
Energy efficiency class	Α	Α
Energy consumption kWh/ye	ear 36.9	37.8
Ventilation efficiency class	A	A
Illumination efficiency class	-	-
Grease filter efficiency class	В	С
Sound level min. / max. normal mode dB	A) 39/62	41/62
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Intensive		
Air extraction (m ³ /h) at 5	Pa 223/378/501/775	229/389/519/833
Air recirculation (m ³ /h) at 0	Pa 170/362/447/562	172/367/472/620
Max. back pressure at 0 m³/h (I	Pa)	
Sound power level (EN 60704-3) max/ Int		
Air extraction mode (dB(A) re 1 p)	N) 62/70	62/71
Air recirculation mode (dB(A) re 1 p)	N) 65/70	65/71
Features		
Power levels	3 plus intensive	3 plus intensive
Automatic function	•	•
Run-on function (m	in) •/ integrated	 / integrated
	in) –	-
Grease filter saturation indicator	•	•
Activated charcoal filter saturation indicator	•	•
Grease filter art	Cartridge-type filter	Cartridge-type filter
Grease filter units	2	2
Grease drain channel	•	•
Ambient lighting		•
	m) 150	150
Exhaust air connection, bottom / side / rear / front	• / - / - / -	• / - /- / -
	N) 300	300
	m) 1.3	1.3
Cooktop-based ventilation control	•1	• 1
Home network integration for digital services (Home Connect) wireless via WiFi.	• 2	• 2
	•1	• 2
Accessories Kit for surface mounted installation	AA 200 900	AA 200 900
Installation kit for fan unit at a distance		
	AA 200 910	AA 200 910
Installation kit for installation in a single worktop cut out	VA 200 080	VA 200 090
Air recirculation module	AA 200 880	AA 200 890
Activated charcoal filter	AA 200 100	AA 200 100
Regenerable air reirculation module	AA 200 882	AA 200 892
Connection		
	N) 300	300 •

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.



Appliance type		Downdraft
Gaggenau Black		VL 200 120
Air extraction/ air recirculation		•/•
Compatible with (air extraction):		AR 403 122 / AR 400 142 / AR 401 142
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	48.3 ²
Ventilation efficiency class	.,	A ²
Illumination efficiency class		•
Grease filter efficiency class		B ²
Sound level min. / max. normal mode	dB(A)	56/712
Air extraction performance (EN 61591) with fan units, power level 1 / 2 /	()	
Air recirculation with AR 410 110 for cupboard installation		360/435/500/595
Air recirculation with AR 413 122 for plinth installation		305/410/530/665
Air extraction with AR 403 122 for plinth installation		320/430/555/690
Air extraction with AR 400 142 for cupboard installation	,	280/440/545/645
Air extraction with AR 401 142 for outside wall mounting		305/460/575/660
Sound power level (EN 60704-3) with fan units, power level 1 / 2 / 3 / Int	,	303/400/373/000
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)	
Air extraction with AR 403 122 for plinth installation	(dB(A) re 1 pW)	
Air extraction with AR 400 122 for cupboard installation	(())	
	(dB(A) re 1 pW)	
Air extraction with AR 401 142 for outside wall mounting	(dB(A) re 1 pW)	57/67/73/76
Features Development of the second se		O shua internation
Power levels		3 plus intensive
Automatic function		•
Run-on function	. ,	• / 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 0401
Connecting piece for extension with flat duct DN150		AD 851 0411
Connecting cable length	(m)	1.7
Cooktop-based ventilation control		-
Home network integration for digital services (Home Connect) wireless via WiFi.		
Connection		
Total connected load	(W)	depending on fan unit
Radio frequency interference-suppressed		•

Radio frequency interference-suppressed

• Standard. – Not available.

¹ Installation accessory

 $^{\rm 2}$ Values refers to the configuration VL 200 with the remote fan unit AR 403 122.

Appliance type		Island hood
Stainless steel		Al 240 191
Air extraction / air recirculation		Air recirculation module as accessory
Dimensions with chimney		
Width	(cm)	90
Depth	(cm)	
Height, air extraction / air recirculation, minmax.		74-92/82-104
Net weight	(kg)	
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		В
Sound level min. / max. normal mode	dB(A)	43/64
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Inter		
Air extraction		291/441/641/988
Air recirculation	,	195/362/448/530
Max. back pressure at 0 m ³ /h		436
Sound power level (EN 60704-3) max / Int	(. u)	
Air extraction mode	(dB(A) re 1 pW)	64/72
Air recirculation mode	(dB(A) re 1 pW)	
Features	(db(///01p11)	
Power levels		3 plus intensive
Automatic function		•
Run-on function	(min)	• / integrated
Interval ventilation		•/ 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		4x3
Illuminance		650
Lighting colour	(Kelvin)	
Colour range (adjustable with Home Connect)	, ,	2700 - 5000
Exhaust air connection piece	(rterrin) (ø mm)	
Exhaust air connection piece, top / side / rear / front S = specially produced	(9 1111)	• / S / S / S
Fan output	(\\\)	260
Connecting cable length	()	1.3
Cooktop-based ventilation control	(11)	•1
Home network integration for digital services (Home Connect) wireless via V	ViFi	• 2
Accessories		
Air recirculation module		AA 200 816
Regenerable activated charcoal filter		AA 200 112
Activated charcoal filter		AA 200 112 AA 200 110
Chimney extension		AD 200 326
Extension for mounting kit		AD 223 346
Ceiling collar		AD 220 396
Chimney for air extraction		
Minimum clearance above cooking position		
For gas appliances with total connected load gas of less / more than 12 kW		65/70
For electric appliances	(cm)	55
Connection		
Total connected load	(W)	272
Radio frequency interference-suppressed		•

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.





Appliance type		Wall-mounted hoods	Wall-mounted hoods
Stainless steel		AW 240 191	
Glass front in Gaggenau Anthracite			AW 250 192
Class none in Caggenau Antinacite		 /Air recirculation module 	
Air extraction / air recirculation		as accessory	Chimney as accessory / •
Dimensions with chimney			
Width	(cm)	90	90
Depth	(cm)	50	54
Height, air extraction / air recirculation, minmax.	(cm)	65-95/82-115	96-123/45
Net weight	(kg)	21	27
Weight air extraction duct			5
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		A	A ⁺
Energy consumption	kWh/year	44.5	36.7
Ventilation efficiency class		А	A
Illumination efficiency class		А	A
Grease filter efficiency class		В	В
Sound level min. / max. normal mode	dB(A)	44/64	43/57
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Inter			
Air extraction		275/422/618/970	282/394/529/990
Air recirculation		185/321/383/476	196/349/461/670
Max. back pressure at 0 m³/h		459	453
Sound power level (EN 60704-3) max / Int			
Air extraction mode	(dB(A) re 1 pW)	64/73	57/70
Air recirculation mode	(dB(A) re 1 pW)		68/78
Features			
Power levels		3 plus intensive	3 plus intensive
Automatic function		•	•
Run-on function	(min)	 / integrated 	 /integrated
Interval ventilation		• / 6 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
Grease drain channel		-	-
Art of lighting		LED	LED
Lamp output	(W)	3 x 3	2 x 3
Illuminance	. ,	551	460
Lighting colour	(Kelvin)		3500
Colour range (adjustable with Home Connect)		2700 - 5000	2700 - 5000
Exhaust air connection piece	(ø mm)		150
Exhaust air connection piece, top / side / rear / front S = specially produced	(2)	• / S / S / S	•/S/S/S
Fan output	(W)	260	260
Connecting cable length	. ,	1.3	1.3
Cooktop-based ventilation control	(11)	• 1	• 1
Home network integration for digital services (Home Connect) wireless via W	/iFi.	• 2	• 2
Accessories			
Air recirculation module		AA 200 812	
Regenerable activated charcoal filter		AA 200 112	AA 250 112
Activated charcoal filter		AA 200 112 AA 200 110	AA 250 113
Chimney extension		AD 200 322	
Extension for mounting kit			
Ceiling collar		AD 200 392	
Chimney for air extraction		100 001	AD 200 012
Minimum clearance above cooking position			
For gas appliances with total connected load gas of less / more than 12 kW	(0m)	65/70	60/70
For electric appliances	(cm)		45
Connection	(CIII)		
Total connected load	()^/	269	270
Radio frequency interference-suppressed	(**)	•	•
nadio noquency interference-suppressed			

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.



Appliance type		Flat kitchen hood	Flat kitchen hood
Stainless steel-coloured		AF 210 192	AF 210 162
Air extraction / air recirculation		•/Air recirculation module as accessory	 /Air recirculation module as accessory
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	15
Consumption data according to EU regulation 65 / 2014			
Energy efficiency class		A	A
Energy consumption	kWh/year	41.4	40.3
Ventilation efficiency class		A	A
Illumination efficiency class		А	A
Grease filter efficiency class		В	В
Sound level min. / max. normal mode	dB(A)	42/57	41/57
Air extraction performance (EN 61591), power level 1 / 2 / 3 / Inte	,		
Air extraction	(m³/h) at 5 Pa	272/384/517/965	271/386/515/953
Air recirculation		267/372/506/876	266/364/497/885
Max. back pressure at 0 m³/h	(Pa)		455
Sound power level (EN 60704-3) max / Int	(- u)		
Air extraction mode	(dB(A) re 1 pW)	57/71	57/71
Air recirculation mode	(dB(A) re 1 pW)		62/69
Features	(00(0)10 1 ptt)	02,00	52, 55
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)	-	-
	(11111)	-	-
Grease filter saturation indicator Grease filter art		• Stainlass staal groops filter	
		Stainless steel grease filter	Stainless steel grease filter
Grease filter units		1	1
Grease drain channel		-	-
Art of lighting		LED	LED
Lamp output	. ,	3 x 3	2 x 3
Illuminance	()	355	355
Lighting colour	(Kelvin)		3500
Exhaust air connection piece	(ø mm)		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
Cooktop-based ventilation control		-	-
Home network integration for digital services (Home Connect) wireless via V	ViFi.	-	-
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
Accessories	. ,		
Lowering frame		AA 210 492	AA 210 460
Assembly kit for 90 cm upper cabinet		AA 210 491	
Air recirculation module		AA 211 812	AA 211 812
Activated charcoal filter		AA 210 110	AA 210 110
Connection			
Total connected load	()^/)	266	264
	(**)		•





Appliance type		Canopy extractor	Canopy extractor
Stainless steel-coloured		AC 200 191	AC 200 181
Air extraction / air recirculation		Air recirculation module as accessory	 /Air recirculation module as accessory
Dimensions			
Width	(cm)		70
Depth		28.2	30
Height		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	31.4 kWh	30.3 kWh
Ventilation efficiency class		A	A
Illumination efficiency class		А	Α
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 / Inte			
Air extraction	(m³/h) at 5 Pa	210/380/610/800	210/380/575/775
Air recirculation		200/360/540/790	200/360/540/740
Max. back pressure at 0 m³/h		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)		73/78
Features			
Infrared remote control		AA 200 510	AA 200 510
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		266	244
Lighting colour	(Kelvin)		4000
Exhaust air connection piece	, ,	150/120	150/120
Exhaust air connection piece, top / side / rear /front S = specially produced		•/-/-/-	•/-/-/-
Fans	(No.)		1
Fan output		170	170
Connecting cable length	(m)		1
Cooktop-based ventilation control		_	_
Home network integration for digital services (Home Connect) wireless via V	WiFi.	_	_
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
Accessories			
Air recirculation module		AA 211 812	AA 211 812
Activated charcoal filter		AA 210 110	AA 210 110
Connection			
Total connected load	(W)	172	172
Radio frequency interference-suppressed		•	•



Canopy extractor
AC 200 161
Air recirculation module as accessory
52
30
36 (housing)
8.3

A 29.6 kWh

29.6 kWh
A
A
D
44/64
210/365/540/730
200/360/530/690
560
64/70
72/77
AA 200 510
3 plus intensive
-
•/6 min.
•/6 min.
•
Cartridges
1
-
LED
2 x 1
244
4000
150/120
•/-/-/-
1
170
1
-
-
65/70
65
AA 211 812
AA 210 110
172
•

Washing machine

Extractors



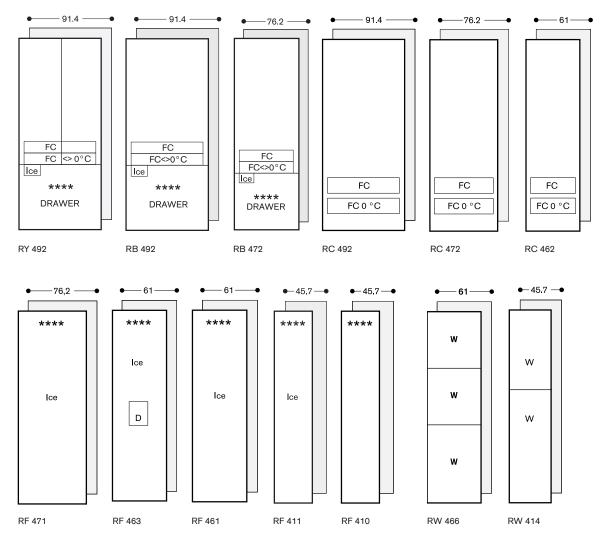
The cooling appliances

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Overview

Vario cooling 400 series

Niche 213 cm

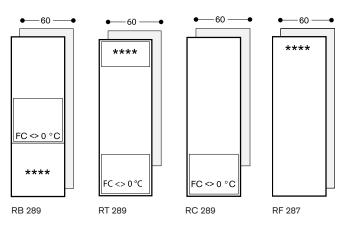


FC:	Fresh cooling
FC <> 0°C:	Fresh cooling close to 0°C
FC 0°C:	Fresh cooling 0°C
W:	Wine
D:	Ice and water dispenser

Ice: Ice maker

Vario cooling 200 series

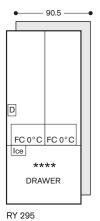
Niche 178 cm



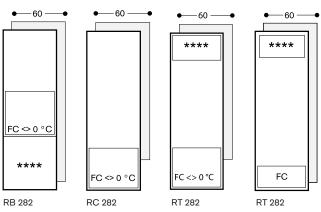
Overview

Cooling 200 series

Freestanding / Height 183 cm

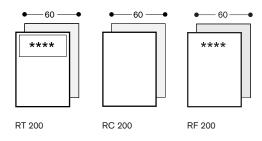








Niche 82 cm / Under-counter



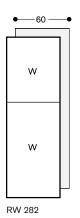
Wine climate cabinet

Niche 213 cm

●<u>61</u> ●---45.7 --● . Γ w w w w w RW 414

RW 466

Niche 178 cm

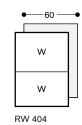




Niche 123 cm

RW 222

Niche 82 cm / Under-counter





RY 492 305

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

RA 425 II

Handle bar, stainless steel, long With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.

RA 425 910

Handle bar, stainless steel, short For RB/RY 492 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RA 428 912

Stainless steel door panels, handleless For RY 492, panel thickness 19 mm. RA 460 000

Accessory for side-by-side installation. Not required if appliances are installed more than 160 mm apart from each other. Included in delivery for RF and RW.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 030

Connecting element for vertically split fronts (for fridge-freezer combination). RA 464 913

Ventilation grille stainless steel For RB/RY 492. Vario fridge-freezer combination 400 series RY 492

- Stainless steel interior with solid anthracite aluminium elements
- Warm white and glare-free LED light spots
- Opening assist for door with two options:1. Push-to-open function for
- integration into handleless furniture front 2. Pull-to-open function to facilitate
- opening the door using a handle Flat stainless steel inner doors
- Almost invisible rail system for shelves and door racks for flexible positioning
- Solid anthracite aluminium door racks
- 1 fresh cooling drawer close to 0 °C with manually adjustable temperature and 1 fresh cooling drawer with manually adjustable humidity
- Integrated ice maker with fixed inlet water connection
- 1 asymmetrically split glass shelf, height adjustable
- Fully extendable freezer drawer with practical divider in anthracite
- TFT touch displayTotal volume 552 litres
- Total volume 552 ii

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 419.

Cooling

No-Frost technology with fast cooling. Temperature adjustable from +2 °C to +8 °C. 1 safety glass shelf, white glass,

individually adjustable in height. 1 asymmetrically split safety glass shelf, with manual height adjustment. 1 integrated shelf with satin-finished glass. 4 brilliant LED light spots with warm white, glare-free light (3500 K) 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. Total volume all refrigerator compartments 386 litres.

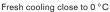
Special accessories

RA 430 100 Storage container with transparent lid, anthracite.

RA 450 012

Activated charcoal filter for water filter system For RB, RY, RF.

For RF 4*1 **4 and RF 463 **4/5 from FD 9007.



1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated. Cushioned closing system. Temperature can be adjusted manually. Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated. Cushioned closing system. Humidity can be adjusted manually. Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing at -30 °C. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 14 kg/24 h. Storage time after a malfunction 13 h. 2 fully extendable drawers, one of them inside. Outer drawer with synchronously running pull-out rails. Interior lighting with 2 LED light spots, warm white light. Volume 166 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection. Particle filter for water inlet, integrated in ventilation grille area. Saturation indicator shown in TFT touch display. 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 F at a range of energy efficiency classes from A to G. Energy consumption $415 \, kWh/year$. Noise level 42 dB (A) re 1 pW.

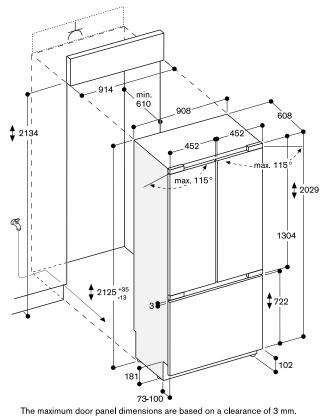
Planning notes

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 336 – 343.

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.





RB 492 305

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 472 305

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, height 49 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, height 49 mm, drilling distance between the mounts 637 mm.

RA 425 910

Handle bar, stainless steel, short For RB/RY 492 and RW 222, 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

RA 460 000

Accessory for side-by-side installation. Not required if appliances are installed more than 160 mm apart from each other. Included in delivery for RF and RW. Vario fridge-freezer combination 400 series RB 492/RB 472

- Stainless steel interior with solid
- anthracite aluminium elements
 Warm white and glare-free LED
- light spots
 Opening assist for door with two
 options:

1. Push-to-open function for integration into handleless furniture front

 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
- Total volume 555/452 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 419.

Cooling

No-Frost technology with fast cooling. Temperature adjustable from +2 °C to +8 °C. 2 safety glass shelves, white glass, individually adjustable in height. 1 integrated shelf with satin-finished glass. 4 brilliant LED light spots with warm white, glare-free light (3500 K) 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. Total volume all refrigerator compartments 389/316 litres.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 030

Connecting element for vertically split fronts (for fridge-freezer combination). RA 464 713

Ventilation grille stainless steel

For RB 472. RA 464 913

Ventilation grille stainless steel For RB/RY 492.

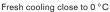
Special accessories

RA 430 100 Storage container with transparent lid, anthracite.

RA 450 012

Activated charcoal filter for water filter system For RB, RY, RF.

For RF 4*1 **4 and RF 463 **4/5 from FD 9007.



1 fully extendable fresh cooling drawer close to 0 °C with transparent front, illuminated. Cushioned closing system. Temperature can be adjusted manually.

Ideal for meat, fish and poultry.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated. Cushioned closing system. Humidity can be adjusted manually. Ideal for fruit and vegetables.

Freezing

No-Frost technology with fast freezing at -30 °C. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 14/14 kg/24 h. Storage time after a malfunction 13/13 h. 2 fully extendable drawers, one of them inside. Outer drawer with synchronously running pull-out rails. Interior lighting with 2 LED light spots, warm white light.

Volume 166/136 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection. Particle filter for water inlet, integrated in ventilation grille area. Saturation indicator shown in TFT touch display. Can be switched off. Ice cube production approx. 1.6/1.7 kg/24 h. Removable ice storage container with approx. 3 kg capacity.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 326/295 kWh/year. Noise level 42 dB (A) re 1 pW.

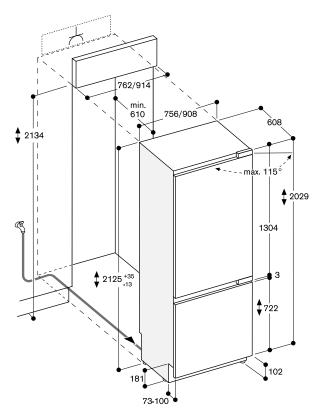
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight: Door 47/41 kg. Drawer 10 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 336 – 343.

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.



RC 492 305

With fresh cooling 0 °C Fully integrated Niche width 91.4 cm, Niche height 213.4 cm

RC 472 305 With fresh cooling 0 °C Fully integrated Niche width 76.2 cm,

Niche height 213.4 cm RC 462 305

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, height 49 mm, drilling distance between each mount 554 mm.

RA 428 610

Stainless steel door panel, handleless For 61 cm wide appliances, panel

thickness 19 mm.

RA 428 710

Stainless steel door panel, handleless For 76.2 cm wide appliances, panel thickness 19 mm.

RA 428 911

Stainless steel door panel, handleless For 91.4 cm wide appliances, panel thickness 19 mm.

RA 460 000

Accessory for side-by-side installation. Not required if appliances are installed more than 160 mm apart from each other. Included in delivery for RF and RW.

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
- Almost missible 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
- Total volume 579/467/357 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 419.

Cooling

Fast cooling. Temperature adjustable from +2 °C to +8 °C. 3 safety glass shelves, white glass, individually adjustable in height. 1 shallow, fully extendable drawer with transparent front. 1 integrated shelf with satin-finished glass. Cushioned closing system. 4 brilliant LED light spots with warm white, glare-free light (3500 K) 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. Volume 494/398/305 litres.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 611

Ventilation grille stainless steel For 61 cm wide appliances.

RA 464 711

Ventilation grille stainless steel For 76.2 cm wide appliances.

RA 464 911

Ventilation grille stainless steel For 91.4 cm wide appliances.

Special accessories

RA 430 100 Storage container with transparent lid, anthracite.

Fresh cooling 0 °C

1 large, fully extendable fresh cooling 0 °C drawer with transparent front, illuminated. Cushioned closing system. Temperature control via central TFT display, temperature can be adjusted from -1 °C to +3 °C. Ideal for meat, fish and poultry. Volume 85/69/52 litres.

Fresh cooling

1 fully extendable fresh cooling drawer with transparent front, illuminated. Cushioned closing system. Humidity can be adjusted manually. Ideal for fruit and vegetables.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 182/166/150 kWh/year. Noise level 40 dB (A) re 1 pW.

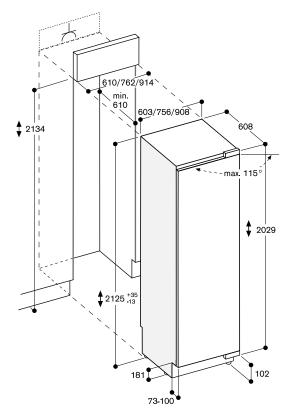
Planning notes

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 336 – 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.



The maximum door panel dimensions are based on a clearance of 3 mm.



RF 463 306

Fully integrated, with ice and water dispenser Niche width 61 cm, Niche height 213.4 cm

Right-hinged

RF 463 307 Fully integrated, with ice and water dispenser Niche width 61 cm, Niche height 213.4 cm



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, height 49 mm, drilling distance between each mount 554 mm.

RA 428 810

Stainless steel door panel, handleless For RF 463, panel thickness 19 mm. RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than

160 mm apart from each other. RA 460 020

Connecting element for vertically split appliance fronts (for a flush front). RA 464 617

RA 464 617

Ventilation grille stainless steel For RF 463 **4 from FD 9007 and RF 463 **6.

RA 464 618

Ventilation grille stainless steel For RF 463 **5 from FD 9007 and RF 463 **7

Special accessories

RA 450 012 Activated charcoal filter for water filter system For RB, RY, RF. For RF4*1 **4 and RF 463 **4/5 from FD 9007.

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:
- Push-to-open function for integration into handleless furniture front
 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
- Flat stainless steel inner door, full-length
- Almost invisible rail system for shelves for flexible positioning
- Illuminated dispenser for ice cubes, crushed ice and chilled water in the door.
- Integrated ice maker with fixed inlet water connection
- Proximity sensor for ice and water dispenser
- TFT touch display
- Total volume 304 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 419.

Freezing

No-Frost technology with fast freezing at -30 °C. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 18 kg/24 h. Storage time after a malfunction 8 h. 3 safety glass shelves, white glass, 2 of which are individually height adjustable. 1 integrated shelf with satin-finished glass. 2 fully extendable drawers with transparent front. Brilliant LED light spots with warm white, glare-free light (3500 K).

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. Saturation indicator shown in TFT touch display. 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 F at a range of energy efficiency classes from A to G. Energy consumption 337 kWh/year. Noise level 42 dB (A) re 1 pW.

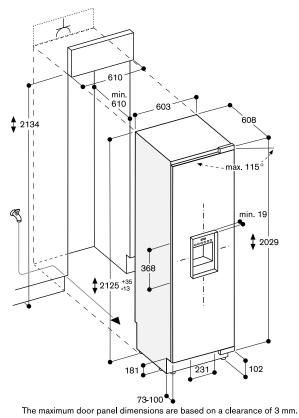
Planning notes

Flat hinge. Door opening angle of 115°, fixable at 90°. For an installation with a door opening angle of 90°, the drawers have a restricted access. Max. door panel weight 67 kg. Shut-off valve for water connection must be planned next to the appliance and always be accessible. If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 336 – 343.

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.





RF 471 305

Fully integrated, with ice maker Niche width 76.2 cm,

Niche height 213.4 cm RF 461 305

Fully integrated, with ice maker Niche width 61 cm,

Niche height 213.4 cm

RF 411 305

Fully integrated, with ice maker Niche width 45.7 cm,



Included in the price

- ice cube scoop
 Accessory for side-by-side
- installation
- Ice storage container, small
 Ice storage container, large

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, height 49 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.

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
- Total volume 445/344/240 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 419.

Freezing

No-Frost technology with fast freezing at -30 ° C. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 23/19/16 kg/24 h. Storage time after a malfunction 10/7/6 h. 4 safety glass shelves, white glass, 3 of which are individually height adiustable. 2 fully extendable drawers with transparent front. Brilliant LED light spots with warm white, glare-free light (3500 K). Flat door rail system with fully flexible positioning of door racks. 4 height-adjustable door racks.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 113

Ventilation grille stainless steel For RF411 **4 from FD 9007 and RF411 **5.

RA 464 616

Ventilation grille stainless steel For RF 461 **4 from FD 9007 and RF 461 **5.

RA 464 714

Ventilation grille stainless steel For RF 471 **4 from FD 9007 and RF 471 **5.

Special accessories

RA 450 012 Activated charcoal filter for water filter system

For RB, RY, RF. For RF4*1 **4 and RF463 **4/5 from FD 9007.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection. Particle filter for water inlet, integrated in ventilation grille area. Saturation indicator shown in TFT touch display. Can be switched off. Ice cube production approx. 1.7/1.5/1.4 kg/24 h. Removable ice storage container with approx. 4 kg capacity.

Consumption data

Energy efficiency class F at a range of energy efficiency classes from A to G. Energy consumption 401/355/308 kWh/year. Noise level 42 dB (A) re 1 pW.

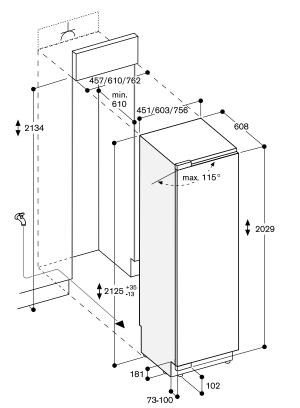
Planning notes

Flat hinge. Door hinge left, reversible. Door opening angle of 115°, fixable at 90° In case of door opening angle of 90 $^\circ$ the standard ice storage container cannot be removed. A small ice storage container (RA 448 220) is available to ensure access. This change 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 336 – 343.

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 410 304

Fully integrated Niche width 45.7 cm, Niche height 213.4 cm



Included in the price

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 423 140

Side trims, long

RA 425 110

Handle bar, stainless steel, long With 3 mounts, length 1131 mm, height 49 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 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111

Ventilation grille stainless steel For 45.7 cm wide appliances.

Vario freezer 400 series RF 410

- 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
- TFT touch display
- Total volume 240 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 419.

Freezing

- No-Frost technology with fast freezing at -30 °C Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 16 kg/24 h. Storage time after a malfunction 6 h. 4 safety glass shelves, white glass, 4 of which are individually height adjustable. 2 fully extendable drawers with transparent front. Brilliant LED light spots with warm white, glare-free light (3500 K). Flat door rail system with fully flexible positioning of door racks.
- 4 height-adjustable door racks.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 246 kWh/year. Noise level 42 dB (A) re 1 pW.

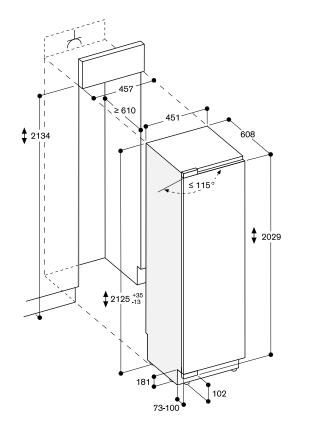
Planning notes

Flat hinge. Door hinge left, reversible. Door opening angle of 115°, fixable at 90°. For an installation with a door opening angle of 90°, the drawers have a restricted access. Max. door panel weight 59 kg.

Please read additional planning notes on page 336 – 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.



The maximum door panel dimensions are based on a clearance of 3 mm. measurements in mm



RW 466 365

Fully integrated, with glass door Niche width 61 cm, Niche height 213.4 cm



RW 466 305

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, RW 464 and RW 466.

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, height 49 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.

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 travs 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
- Number of standard wine bottles: 99

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.

Light scenarios and temperature setting via Home Connect. 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 419.

Features

- Capacity 99 bottles (based on 0.75 I standard bottles). 12 bottle trays, - 9 fully extendable trays - 3 suitable for storage of Magnum hottles. 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 (3500 K) in each climate zone. 5 different lighting scenarios can be selected for individual wine presentation.
- Total volume 370 litres

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front). RA 464 611

Ventilation grille stainless steel For 61 cm wide appliances

Special accessories

RA 430 000

Screw hole cover set. 8 pieces RA 491 661

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite For 61 cm wide appliances.

RA 492 660

Removable shelf with oak wood frame Suitable for decanters and open bottles.

For 61 cm wide appliances

RA 493 060 Presenter in oak wood and aluminium

in anthracite for single bottle display 1 piece

RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate. For 61 cm wide appliances.

Consumption data

Energy efficiency class G/F at a range of energy efficiency classes from A to G. Energy consumption 155/129 kWh/year. Noise level 42 dB (A) re 1 pW.

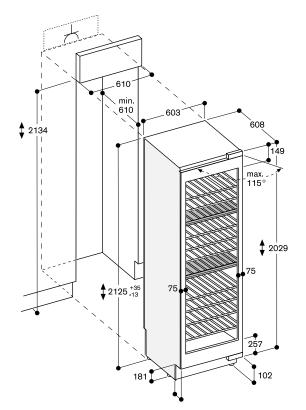
Planning notes

Flat hinge Door hinge right, reversible. Door opening angle of 115°, fixable at 90° Max. door panel weight 73 kg. The mains socket needs to be planned outside the built-in niche. No transport/operation above 2000 m sea level.

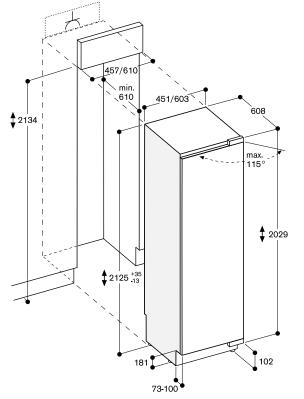
Please read additional planning notes on page 336 - 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

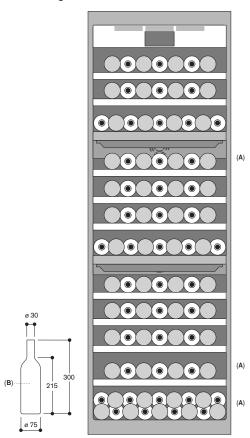


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm



RW 414 365

Fully integrated, with glass door Niche width 45.7 cm, Niche height 213.4 cm



RW 414 305

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, RW 464 and RW 466.

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, height 49 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. Vario wine climate cabinet 400 series RW 414

- 2 independently controllable

- climate zonesConsistent 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
- Number of standard wine bottles: 70

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

Light scenarios and temperature setting via Home Connect. 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 419.

- Features Capacity 70 bottles (based on 0.75 I standard bottles). 12 bottle trays, - 10 fully extendable trays - 3 suitable for storage of Magnum hottles. 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 (3500 K) in each climate zone.
- 5 different lighting scenarios can be selected for individual wine presentation.
- Total volume 272 litres.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111

Ventilation grille stainless steel For 45.7 cm wide appliances.

Special accessories

RA 430 000

Screw hole cover set. 8 pieces RA 491 161

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite For 45.7 cm wide appliances.

RA 492 160

Removable shelf with oak wood frame Suitable for decanters and open bottles.

For 45.7 cm wide appliances

RA 493 060 Presenter in oak wood and aluminium

in anthracite for single bottle display 1 piece.

RA 498 140

Bottle support in oak wood for convenient storage of bottles on the division plate. For 45.7 cm wide appliances.

Consumption data

Energy efficiency class G/F at a range of energy efficiency classes from A to G. Energy consumption 145/120 kWh/year. Noise level 42 dB (A) re 1 pW.

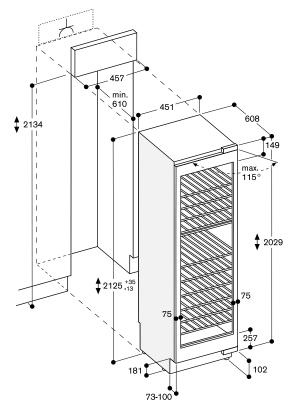
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 76 kg. The mains socket needs to be planned outside the built-in niche. No transport/operation above 2000 m sea level.

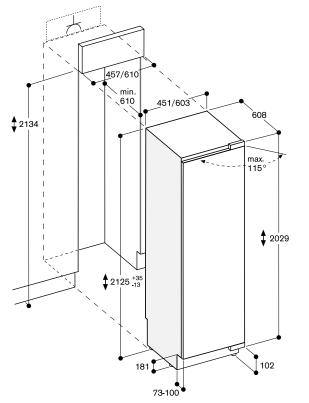
Please read additional planning notes on page 336 – 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

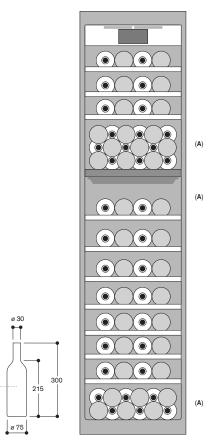


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm

(B) ·

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 needs to be installed between the appliances to avoid condensation.

If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the side-by-side installation accessory RA 460 000.

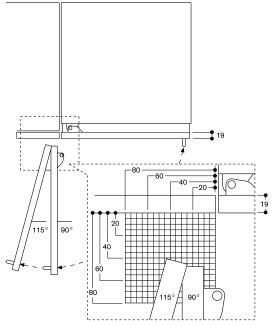
When installing a Vario cooling appliance from the 400 series handleless next to a BO/BM/BS/CM from the oven 400 series, a minimum lateral distance of 30 mm is required, if the door of the Vario cooling appliance opens towards the BO/BM/BS/CM. When installing a Vario cooling appliance from the 400 series next to a BO/BM/BS from the ovens 400 series, a lateral distance of 60 mm is required, if the BO/BM/BS retrofitted handle is on the same side as the Vario cooling appliance door hinge. For the same installation next to a BOP/BMP/BSP from the ovens 200 series, a distance of 40 mm is required.

Door opening angle

To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (worktops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.).

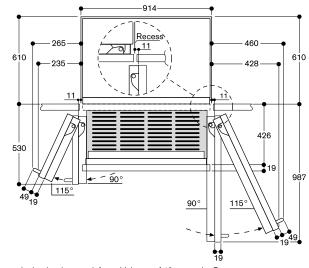
The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of 19 mm. If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 463, RF 471) next to a wall which requires a door angle of 90° or any other installation which requires a 90° door angle as drawers can 't be pulled out completely or removed. 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.



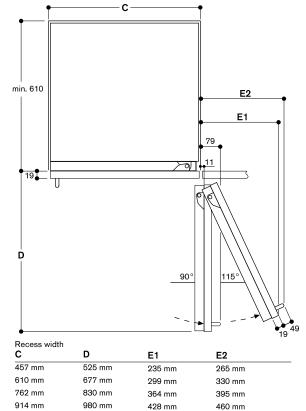
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

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



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).

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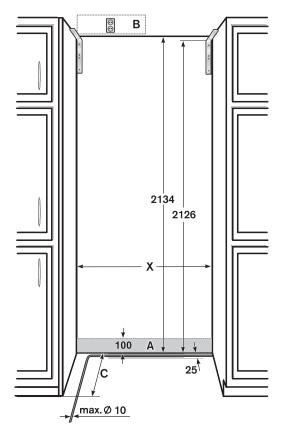
Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

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.

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 or observe the following minimum distances from the heat source:

- 3 cm to electric or gas cookers.
- 3 cm to electric or gas ovens.
- 30 cm to an oil-fired or solid-fuel cooker.

The floor of the installation location must not give way; if required, reinforce floor. To ensure that the ice maker functions correctly, the appliance must be upright.

Surface

To ensure that the appliance is installed securely and functions properly, the surface must be level and even.

The floor must consist of a hard, rigid material.

The floor in the installation area must have the same height as the floor in the rest of the room.

Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable.

If in doubt, consult an architect, structural engineer or construction expert.

Neighbouring cabinetry

The new appliance is screwed firmly in place with the neighbouring cabinet parts. Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.

The thickness of the plinth can be a maximum 19 mm.

Base area

Important!

Poor ventilation leads to damage to the appliance!

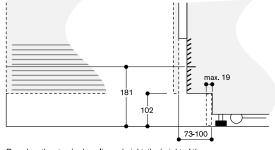
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area. You must observe the minimum distance of 100 mm between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 102 mm. The plinth can be maximum 19 mm thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base detail



Based on the standard 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.

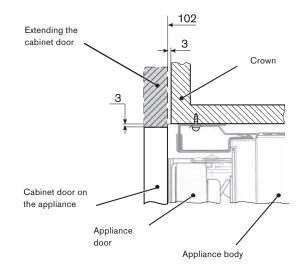
The maximum dimension is 181 mm. If this is the case, air inlets and exhaust air outlets would become visible!

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

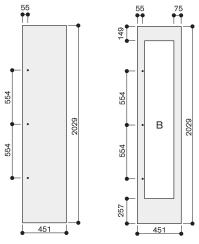
These specifications provide you with a good starting point for a variety of kitchen designs.

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!

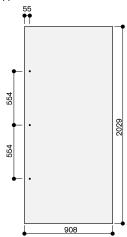
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.





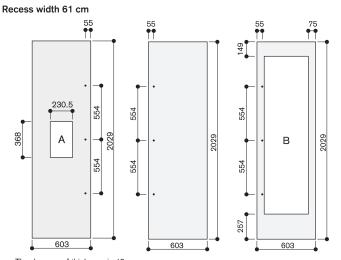
The door panel thickness is 19 mm. The maximum door panel dimensions are based on a clearance of 3 mm, B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.





The door panel thickness is 19 mm.

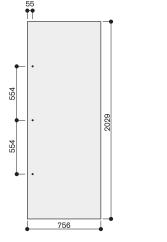
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

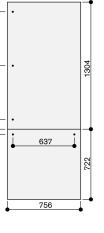


The door panel thickness is 19 mm. The maximum door panel dimensions are based on a clearance of 3 mm,

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





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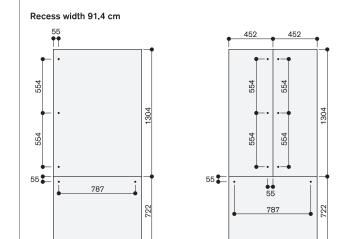
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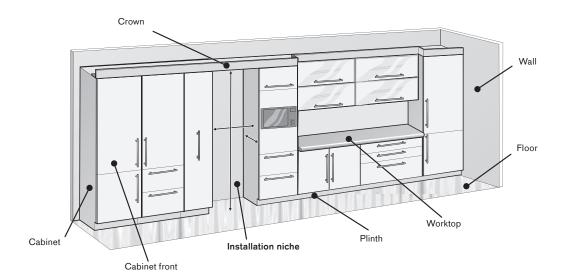
908

The door panel thickness is 19 mm. The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess

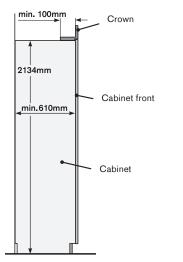


The door panel thickness is 19 mm. The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance

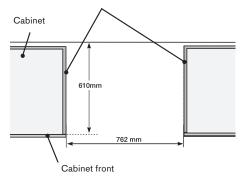


Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche



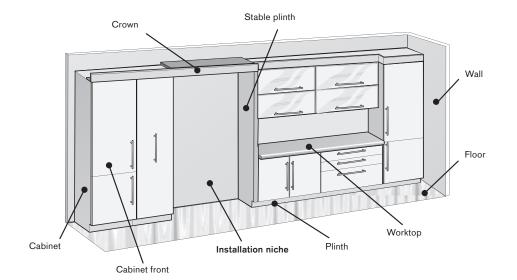
Installation niche for an individual cooling appliance (example: 762 mm wide)

In this example, the installation niche is formed by two tall cupboards (left and right) with an appropriate crown to the niche.

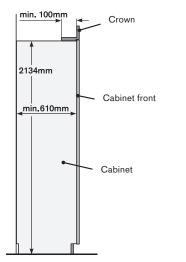
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

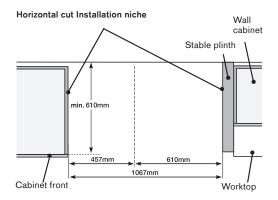
- The side walls of the installation niche must be completely even and flat along their entire depth
- Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
- Width of the installation niche: 762 mm
- Depth of the installation niche: min. 610 mm



Vertical cut Installation niche



The side walls of the installation niche must be completely even and flat along their entire depth.



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





↑ SxS



₽ SxS





Side-by-side solution 1

RF 471 / RC 492

 $\label{eq:Usability limitations: No limitation.} Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*. \\ Notes: Door hinges on the outside. \\ \end{tabular}$

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

 $\label{eq:USability limitations: No limitation. All doors can be opened fully. Installation accessories: 2x RA 460 000 (SxS)*.$

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: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side installation accessory. All four appliances must be connected to each other before installation and pushed together into the installation niche.

RF 471 / RF 463 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time. Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.

Notes: The appliances in the middle are connected hinge to hinge. All four appliances must be connected to each other before installation and pushed together into the installation niche. Change door hinge of RF 471 and RW 466. If using the stainless steel fronts with handle (installation accessories), select the correct door hinges for the RW.

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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.



Appliance ty	pe	Fridge-freezer combination	Fridge-freezer combination	Fridge-freezer combination	Refrigerator
		RY 492 305	RB 492 305	RB 472 305	RC 492 305
Door panels	/ door panel frames				
Stainless stee	l door panel with handles, panel thickness 19 mm.	RA 421 912	RA 421 910	RA 421 712	RA 421 911
Stainless stee	l 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 g	rille				
Stainless stee	l	RA 464 913	RA 464 913	RA 464 713	RA 464 911
Interior for w	vine climate cabinet				
Fully extendab	le bottle trays in oak wood and solid aluminium in anthracite.				
Removable sh	elf with oak wood frame. Suitable for decanters and open bottles.				
Presenter in o	ak wood and aluminium in anthracite for single bottle display. 1 piece.				
Bottle support	t in oak wood for convenient storage of bottles on the division plate.				
RA 430 000	Screw whole cover set. 8 Pieces.				
Handles					
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, length 1.131 mm,	•	•	•	•
	height 49 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,			•	
	height 49 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 ,	•	•		
	height 49 mm, drilling distance between the mounts 787 mm.				
Miscellaneo	us				
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 $^{\circ}$				
RA 450 012	Activated charcoal filter for water filter system	•	•	•	
ET 636 458	Activated charcoal air filter (spare part)	•	•	•	•

Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer	Freezer
RC 472 305	RC 462 305	RF 463 306	RF 463 307	RF 471 305	RF 461 305	RF 411 305	RF 410 304
RA 421 710	RA 421 610	RA 422 610	RA 422 610	RA 421 710	RA 421 610	RA 421 110	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 428 110

RA 464 711	RA 464 611	RA 464 617	RA 464 618	RA 464 714	RA 464 616	RA 464 113	RA 464 111
•	•	•	•	•	•	•	•
•	•						
				•	•	•	
		•	•	•	•	•	
•	•						



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Appliance ty	уре	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
		RW 466 365	RW 414 365	RW 466 305	RW 414 305
Door panels	s / door panel frames				
Stainless stee	el door panel with handles, panel thickness 19 mm.			RA 421 610	RA 421 110
Stainless stee	el door panel without handles, panel thickness 19 mm.			RA 428 610	RA 428 110
Stainless stee	el door panel frame with handle, left-hinged, panel thickness 19 mm.	RA 421 611	RA 421 111		
Stainless stee	el door panel frame with handle, right-hinged, panel thickness 19 mm.	RA 421 612	RA 421 112		
Stainless stee	el 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 g	grille				
Stainless stee	el	RA 464 611	RA 464 111	RA 464 611	RA 464 111
Interior for	wine climate cabinet				
Fully extendal	ble bottle trays in oak wood and solid aluminium in anthracite.	RA 491 661	RA 491 161	RA 491 661	RA 491 161
Removable sl	helf with oak wood frame. Suitable for decanters and open bottles.	RA 492 660	RA 492 160	RA 492 660	RA 492 160
Presenter in o	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 suppor	rt in oak wood for convenient storage of bottles on the division 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, length 1.131 mm,	•	•	•	•
	height 49 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,				
	height 49 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 ,				
	height 49 mm, drilling distance between the mounts 787 mm.				
Miscellaneo	bus				
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°				
RA 450 012	Activated charcoal filter for water filter system				
FT 000 450					

ET 636 458 Activated charcoal air filter (spare part)

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RB 289 300 With fresh cooling close to 0 °C Fully integrated Niche width 56 cm, Niche height 177.5 cm



Included in the price

- 2 bottle supports, maple wood
- 2 egg trays
- 1 ice cube tray
- 2 ice packs

Special accessories

RA 430 100

Storage container with transparent lid, anthracite.

RA 238 030 Solid maple bottle support with magnetic connector, oiled.

Vario fridge-freezer combination 200 series RB 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Extendable shelves and drawers
- Warm white and glare-free LED light4 climate zones incl. 2 fresh cooling
- drawers close to 0 °C
 Height-adjustable, extendable safety glass shelves, set in solid
- aluminium profiles
 Cushioned door closing system allowing a soft and controlled door closure
- Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure
- Solid maple bottle supports with magnetic connector
- Total volume 223 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.

Holiday mode.

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 419.

Cooling

Fast cooling. Temperature adjustable from +3 °C to +8 °C. 2 height-adjustable safety glass shelves, partly extendable 1 frosted white glass shelf. 2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf. A total of 9 bottles (based on a 0.751 bottle) can be stored on one level using 5 bottle supports. The bottle supports are also suitable for storing champagne bottles and magnums. 1 large aluminium door rack for bottles. 2 aluminium door racks. Warm white interior lighting (3500 K)

Warm white interior lighting (3500 K) with integrated glare-free LED side lights. Volume 101 litres.

Fresh cooling close to 0 °C

Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface. 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. Volume 55 litres.

Freezing

No-frost technology with fast freezing. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface. Defrost assistance. Freezing capacity 7 kg/24 h. Storage time after a malfunction 8 h. 3 freezer drawers, 1 of which extra large. 2 safety glass shelves. Volume 67 litres.

Consumption data

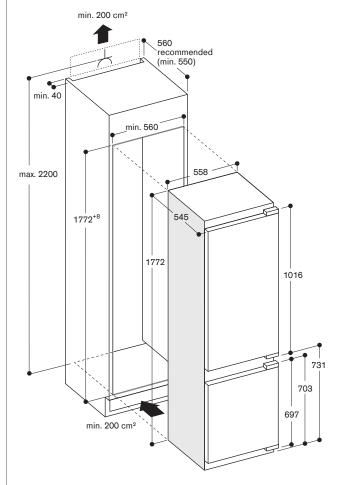
Energy efficiency class D at a range of energy efficiency classes from A to G. Energy consumption 201 kWh/year. Noise level 37 dB (A) re 1 pW.

Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight: Upper door 19 kg. Lower door 19 kg.

Please read additional planning notes on page 361.

Connection





RT 289 370

With fresh cooling close to 0 °C Fully integrated Niche width 56 cm, Niche height 177.5 cm



Included in the price

- 2 bottle supports, maple wood
- 2 egg trays 1 ice cube tray

1 100 0000 truy

Special accessories

RA 430 100 Storage container with transparent lid, anthracite.

RA 238 030

Solid maple bottle support with magnetic connector, oiled.

RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg.

Vario fridge-freezer combination 200 series RT 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
 1. Push-to-open function for integration into handleless furniture front.
 2. Door opening via voice assistant
- possible. - Extendable shelves and drawers
- 4 climate zones incl. 3 fresh cooling drawers close to 0 °C
- Height-adjustable, extendable safety glass shelves, set in solid aluminium profiles
- Easy-glide, fully extendable telescopic pull-out racks and a cushioned closing system allowing soft and controlled drawer closure
 Solid maple bottle supports with
- magnetic connector - Total volume 269 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.

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 419.

Cooling

Fast cooling. Temperature adjustable from +3 °C to +8 °C. 5 height-adjustable safety glass shelves, partly extendable. 1 frosted white glass shelf. 2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf. A total of 9 bottles (based on a 0.751 bottle) can be stored on one level using 5 bottle supports.

The bottle supports are also suitable for storing champagne bottles and magnums.

1 large aluminium door rack for bottles. 3 aluminium door racks.

Warm white interior lighting (3500 K) with integrated glare-free LED side lights. Volume 171 litres.

Fresh cooling close to 0 °C

Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface. 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. Volume 83 litres.

Freezing

Storage temperature -18 °C and lower. 4-star freezer compartment. Freezing capacity 2.8 kg/24 h. Storage time after a malfunction 9.5 h. Volume 15 litres.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 184 kWh/year. Noise level 36 dB (A) re 1 pW.

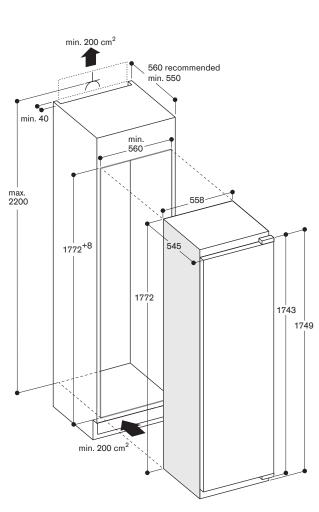
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 22 kg.

Please read additional planning notes on page 361.

Connection

Total connected load 0.090 kW. Connecting cable 2.3 m with plug.



Ovens 200 series

Vario cooktops



RC 289 370

With fresh cooling close to 0 °C Fully integrated Niche width 56 cm, Niche height 177.5 cm



Included in the price

2 bottle supports, maple wood

2 egg trays

Special accessories RA 430 100

Storage container with transparent lid, anthracite.

RA 238 030 Solid maple bottle support with magnetic connector, oiled. RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg.

Vario refrigerator 200 series RC 289

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
 1. Push-to-open function for integration into handleless furniture front.
 2. Door opening via voice assistant

possible.

- Extendable shelves and drawers
 3 climate zones incl. 3 fresh cooling
- drawers close to 0 °C
 Height-adjustable, extendable
- safety glass shelves, set in solid aluminium profiles
- Combines with freezer RF 287 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door
- closure
 Easy-glide, fully extendable
 telescopic pull-out racks and a
 cushioned closing system allowing
 soft and controlled drawer closure
- Solid maple bottle supports with magnetic connector
- Total volume 289 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.

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 419.

Cooling

Fast cooling.
Temperature adjustable from
+3 °C to +8 °C.
6 safety glass shelves, height adjustable, partly extendable.
1 frosted white glass shelf.
2 oiled, solid maple bottle supports with magnetic connector, can be increased to 5 supports per shelf.
A total of 9 bottles (based on a 0.751 bottle) can be stored on one level using 5 bottle supports.
The bottle supports are also suitable for storing champagne bottles and magnums.

1 large aluminium door rack for bottles. 3 aluminium door racks. Warm white interior lighting (3500 K) with integrated glarafree LED side lights

with integrated glare-free LED side lights. Volume 206 litres.

Fresh cooling close to 0 °C

Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface. 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. Volume 83 litres.

Consumption data

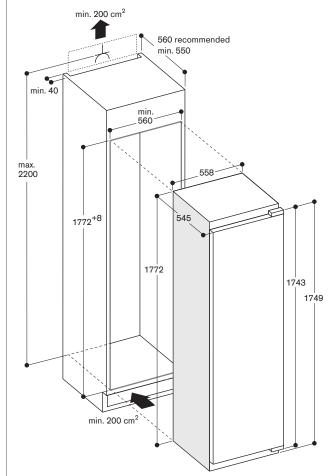
Energy efficiency class D at a range of energy efficiency classes from A to G. Energy consumption 120 kWh/year. Noise level 36 dB (A) re 1 pW.

Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 22 kg. For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 361.

Connection





RF 287 370 Fully integrated

Niche width 56 cm, Niche height 177.5 cm



Included in the price

1 ice cube tray 2 ice packs

Special accessories

RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg.

Vario freezer 200 series RF 287

- Interior with precision-fitted, solid aluminium elements in Gaggenau Light Bronze
- Opening assist for door:
 1. Push-to-open function for integration into handleless furniture front.

2. Door opening via voice assistant possible.

- Safety glass shelves, set in solid aluminium profiles
- Drawers with solid aluminium handles and signature drawer front with a gradual frosted surface
- Warm white interior lighting (3500 K) with integrated glare-free LED side lights
 Direct access through partitioning
- with open storage areas - Combines with fridge RC 289
- (side-by-side integration) - Combines with wine climate cabinet
- RW 282 (side-by-side integration) - Cushioned door closing system
- allowing a soft and controlled door closure
- Total volume 212 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.

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 419.

Freezing

No-frost technology with fast freezing. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 14 kg/24 h. Storage time after a malfunction 9 h. 3 freezer drawers, 1 of which is extra large, removable. 6 safety glass shelves, 3 of which are set

in solid aluminium profiles, removable.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 235 kWh/year. Noise level 35 dB (A) re 1 pW.

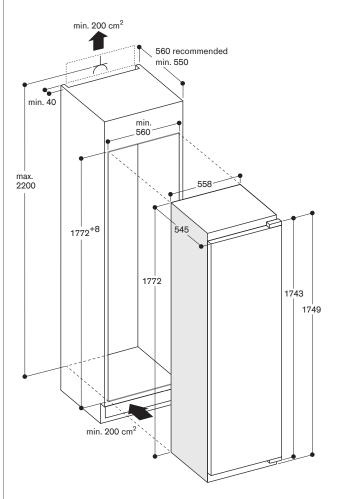


For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 361.

Connection

Total connected load 0.120 kW. Connecting cable 2.3 m with plug.



Extractors

Ovens 200 series

Vario cooktops

Cooktops



RY 295 350 With fresh cooling 0 °C Freestanding Front doors and drawer in anthracite stainless steel Width 91 cm, height 183 cm



Included in the price

- 1 ice cube scoop
- 1 activated charcoal filter

Special accessories

RA 450 012 Activated charcoal filter for water filter system

Freestanding fridge-freezer combination 200 series RY 295

- 3 climate zones incl. fresh cooling 0 °C
- 2 fresh cooling drawer 0 °C with 5 preset temperature settings between -2 °C and +4 °C
- 3 symmetrically split glass shelves, height adjustable
- Integrated ice maker with fixed inlet water connection
- Internal water dispenser for chilled water
- 5 preset brightness settings for the lighting
- Total volume 573 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 certified by Star-K. Holiday mode. Dark anthracite coloured top and side panels outside. Activated charcoal filter for water filter system with saturation indicator shown in display. Air filter.

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 419.

Cooling

Fast cooling. Temperature adjustable from +2 °C to +8 °C. 3 split safety glass shelves, all 6 half shelves with manual height adjustment. 1 integrated shelf. 2 large door racks for bottles. 4 door racks, 2 of which are height adjustable. 1 full width drawer. Internal water dispenser with fixed inlet water connection, integrated in left side wall. Glare-free LED lighting (5600 K). 5 preset brightness settings for the lighting, also via Home Connect. Interior stainless steel back wall. Volume 335 litres.

Fresh cooling 0 $^\circ\text{C}$

2 fresh cooling 0 °C drawers. 5 preset temperature settings between -2 °C and +4 °C combined with humidity setting for fish and meat, fruit, vegetables, beverages, standard. Volume 67 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 18.5 h. 3 fully extendable drawers. Volume 171 litres.

Ice maker

Integrated in the freezer compartment, with fixed inlet water connection. Can be switched off manually. Ice cube production approx. 1.5 kg/24 h. Removable ice storage container with approx. 3 kg capacity.

Consumption data

Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 333 kWh/year. Noise level 39 dB (A) re 1 pW.

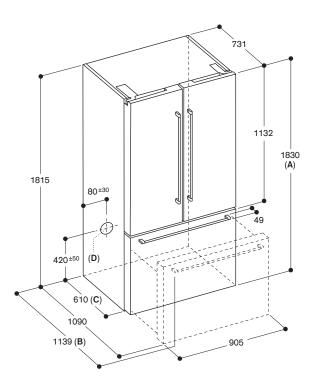
Planning notes

Door opening angle of 118°, fixable at 90°. Wall recess of 25 mm necessary. If the water pressure exceeds 0.8 MPa (8 bar), connect pressure relief valve between water tap and hose set. To achieve the declared energy consumption, the attached spacers have to be used. The spacers increase the appliance depth by about 2.5 cm. Without the spacers, the appliance is fully functional but consumes slightly more energy.

Connection

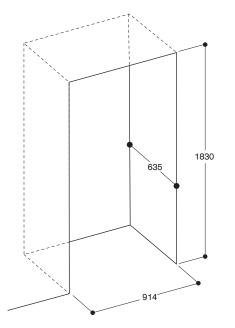
Connecting cable 2.4 m with plug. Water inlet. Supply hose 3.0 m with 3/4 " connection. Water pressure 2 to 8 bar.



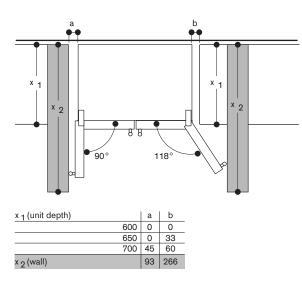


- A: Front is adjustable from 1830 to 1847, with front levelling feet fully extended.
 B: With handle
 C: Add 25 mm for fixed spacers on back
 D: Water connection position

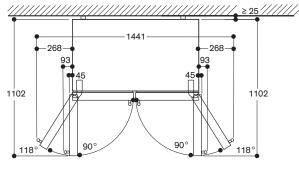
measurements in mm



If you install the appliance in a niche, adhere to the shown dimensions measurements in mm

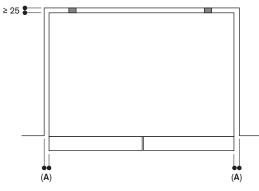


measurements in mm



measurements in mm

Minimum Clearances



A: ≥ 3.2 mm

Leave a clearance of min. 12.7 mm above the appliance. Observe minimum clearances as seen above

measurements in mm



RB 282 306

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

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 profilesCushioned door closing system
- allowing a soft and controlled door closure
- Total volume 223 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. Holiday mode.

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 419.

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 (5800 K) with integrated glare-free LED side light element. Volume 101 litres.

Fresh cooling close to 0 °C

 fully extendable fresh cooling drawer close to 0 °C, illuminated.
 Humidity can be adjusted manually.
 Ideal for fruit and vegetables.
 fully extendable fresh cooling drawer close to 0 °C, illuminated.
 Ideal for meat, fish and poultry.
 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 7 kg/24 h. Storage time after a malfunction 8 h. 3 freezer drawers, 1 of which extra large. 2 safety glass shelves. Volume: 67 litres.

Consumption data

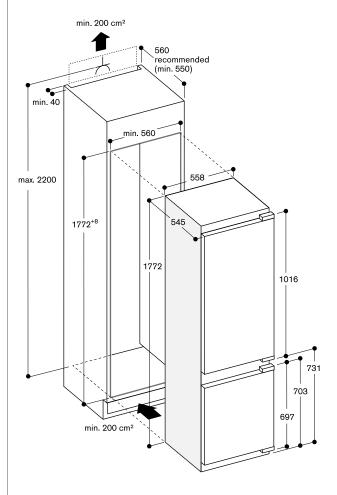
Energy efficiency class D at a range of energy efficiency classes from A to G. Energy consumption 201 kWh/year. Noise level: 37 dB (A) re 1 pW.

Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight: Upper door 19 kg. Lower door 19 kg.

Please read additional planning notes on page 361.

Connection





RT 282 306

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
- wine and champagne rack
 ice cube tray with lid
- T ICE CUDE ITAY WITH IIU

Special accessories RA 430 100

Storage container with transparent lid, anthracite.

RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg.

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 – Total volume 269 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.

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 419.

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 (5800 K) with integrated glare-free LED side light element. 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. Volume 83 litres.

Freezing

Storage temperature -18 °C and lower. 4-star freezer compartment. Freezing capacity 2.8 kg/24 h. Storage time after a malfunction 9.5 h. Volume 15 litres.

Consumption data

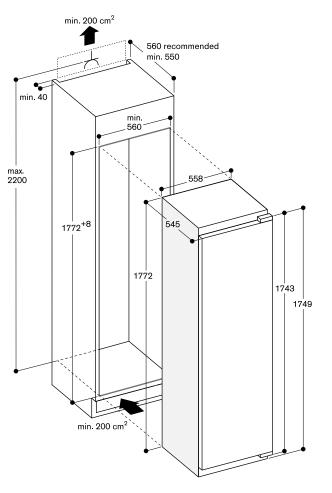
Energy efficiency class E at a range of energy efficiency classes from A to G. Energy consumption 184 kWh/year. Noise level: 36 dB (A) re 1 pW.



Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 22 kg.

Please read additional planning notes on page 361.

Connection





RT 282 204

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.

RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg. 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
 - Total 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 (5800 K) with integrated glare-free LED side light elements. Total volume all refrigerator compartments 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 4 kg/24 h. Storage time after a malfunction 16 h. Volume 34 litres.

Consumption data

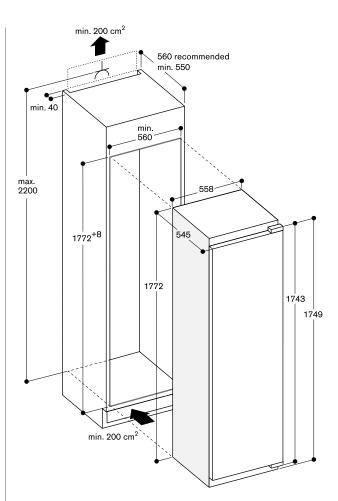
Energy efficiency class F at a range of energy efficiency classes from A to G. Energy consumption 222 kWh/year. Noise level: 36 dB (A) re 1 pW.

Planning notes

Flat hinge Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 22 kg.

Please read additional planning notes on page 361.

Connection



Please read additional planning notes

Total connected load 0.090 kW.

Connecting cable 2.3 m with plug.

on page 361.

Connection



RC 282 306

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. RA 260 000 Heavy duty hinge support for a

maximum door weight of 27 kg.

Refrigerator 200 series RC 282

- 3 climate zones incl. 3 fresh cooling _ drawers close to 0 $^\circ\text{C}$
- 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
- Total volume 289 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.

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 419.

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 (5800 K) with integrated glare-free LED side light element. Volume 206 litres.

Fresh cooling close to 0 $^\circ C$

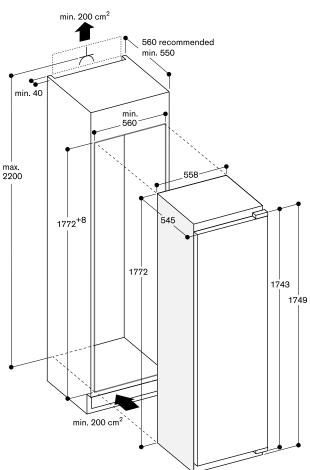
1 fully extendable fresh cooling drawer close to 0 °C, illuminated. Humidity can be adjusted manually. Ideal for fruit and vegetables. 2 fully extendable fresh cooling drawers close to 0 °C, illuminated. Ideal for meat, fish and poultry. Volume 83 litres.

Consumption data

Energy efficiency class D at a range of energy efficiency classes from A to G. Energy consumption 120 kWh/year. Noise level: 36 dB (A) 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. For a side-by-side installation every appliance must be planned in its own niche.



Ovens 400 series



RF 282 305

Fully integrated Niche width 56 cm, Niche height 177.5 cm



Included in the price

2 ice packs

1 ice cube tray

Special accessories

RA 260 000 Heavy duty hinge support for a maximum door weight of 27 kg.

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)
- Combines with wine climate cabinet RW 282 (side-by-side integration)
- Cushioned door closing system allowing a soft and controlled door
- closureTotal volume 212 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.

Open-door and maifunction alar

Freezing

No-Frost technology with fast freezing. Temperature adjustable from -14 °C to -24 °C. 4-star freezer compartment. Freezing capacity 13.8 kg/24 h. Storage time after a malfunction 8 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. Volume 212 litres.

Consumption data

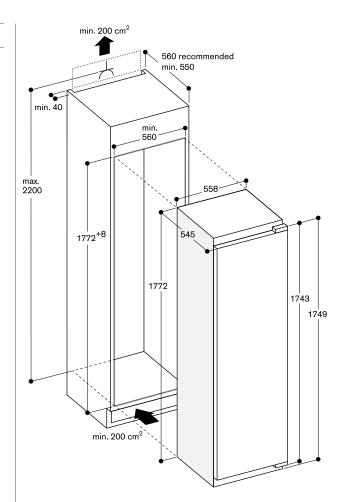
Energy efficiency class F at a range of energy efficiency classes from A to G. Energy consumption 294 kWh/year. Noise level: 36 dB (A) re 1 pW.

Planning notes

Flat hinge. Door hinge left, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 22 kg. For a side-by-side installation every appliance must be planned in its own niche.

Please read additional planning notes on page 361.

Connection



EB 333

Ovens 200 series

Vario cooktops

RT 200 203

Fully integrated, under-counter Niche width 60 cm, Niche height 82 cm

A ↑ G

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
- Total volume 123 litres

Technical Features

Automatic defrosting with defrost water evaporation. Cushioned door closing system from

20 $^{\circ}$ 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 LED lighting (6500 K). Volume 108 litres.

Freezing

Storage temperature -18 $^\circ\text{C}$ and lower. 4-star freezer compartment. Freezing capacity 3.4 kg/24 h. Storage time after a malfunction 8 h. Volume 15 litres.

Consumption data

Energy efficiency class F at a range of energy efficiency classes from A to G. Energy consumption 180 kWh/year. Noise level: 38 dB (A) re 1 pW.

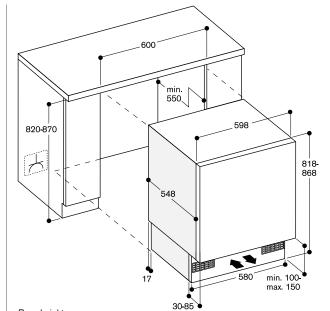
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90° Max. door panel weight 19 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.

Please read additional planning notes on page 361.

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



RC 200 203

Fully integrated, under-counter Niche width 60 cm, Niche height 82 cm



Included in the price egg tray 1

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
- Total 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 LED lighting (6500 K). Volume 137 litres.

Consumption data

Energy efficiency class F at a range of energy efficiency classes from A to G. Energy consumption 114 kWh/year. Noise level: 38 dB (A) re 1 pW.

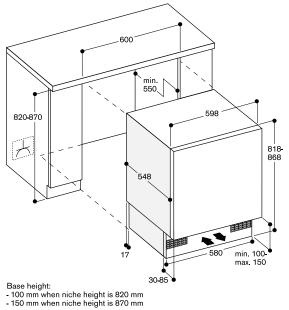
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90° Max. door panel weight 19 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.

Please read additional planning notes on page 361.

Connection

Total connected load 0.090 kW. Connecting cable 2.3 m with plug.



RF 200 203

Fully integrated, under-counter Niche width 60 cm,



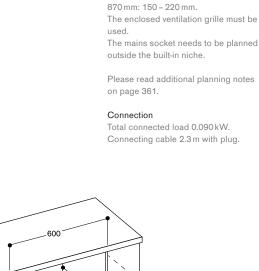
1

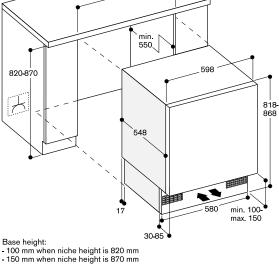
Niche height 82 cm



Included in the price

2 ice packs ice cube tray





The enclosed ventilation grille must be

Freezer 200 series

(Side-by-side)

Total volume 106 litres

Temperature range adjustable.

Freezing capacity 7.4 kg/24 h.

Storage time after a malfunction 10 h.

Energy efficiency class F at a range of

energy efficiency classes from A to G.

Energy consumption 224 kWh/year.

Noise level: 38 dB (A) re 1 pW.

Door hinge right, reversible.

Door opening angle of 115°,

Max. door panel weight 19 kg.

Plinth height for niche height of

Plinth height for niche height of

Height-adjustable feet.

820 mm: 100 – 170 mm.

4-star freezer compartment.

closure

door hinge.

Freezing

Fast freezing.

Technical Features

Malfunction signal.

3 freezer drawers.

Volume 106 litres

Consumption data

Planning notes Flat hinge

fixable at 90°.

Combines with cooler RC 200

Cushioned door closing system allowing a soft and controlled door

Cushioned door closing system from

20° door opening angle, integrated in

RF 200

_

Connecting cable 2.3 m with plug.

EB 333

Ovens 200 series

/ario cooktops

Cooktops

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 an oven, a cooker or a radiator, etc.

If installation next to a heat source is unavoidable, observe the following minimum distances from the heat source:

- 3 cm to electric or gas ovens,
- 3 cm to electric or gas cooker,
- 30 cm to an oil-fired or solid-fuel cooker.

Side-by-side installation

Vario 200 and 200 series cooling appliances can be installed side by side in the following combinations, in their own kitchen units:

RW + RW

RC + RF (no other appliance next to RC model)

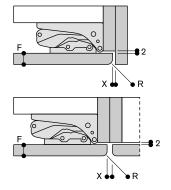
RW + RF (no other appliance next to RW model, except RW)

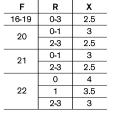
For all other combinations, a minimum clearance of 150 mm must be observed between appliances.

Clearance to adjacent furniture depending on the furniture panel thickness and radii

The panel thickness of customer-specific doors can be between 19 mm and 22 mm.

Recommended gap dimensions for flat hinges





F = Furniture panel thickness

R = Radius

X = Gap dimension

The gap dimensions recommended in the table must be adhered in order to ensure that the appliance door does not collide with anything when it is opened, and to avoid causing damage to furniture panels.

measurements in mm

Door panels

Maximum permissible door panel weight

Recess height	Number of doors	Max. permissible door panel weight
178 cm, Vario 200, 200 series	1	22 kg
178 cm, Vario 200, 200 series	2	19 kg each
178 cm, Vario 200, 200 series + RA 260 000	1	27 kg
82 cm, 200 series	1	19 kg
178 cm, 123 cm, 200 series wine	1	20 kg

If the maximum permissible weight is exceeded, this may damage or impair the function of the hinge.

Base area

Important!

Poor ventilation leads to damage of the appliance!

The appliance air inlet opening in the base area of the fitted kitchen must not be covered under any circumstances.

A cross-section of at least 200 cm² must be provided for the air inlet opening.

Dimensions of the special accessories - door panel frames.

The following diagrams show the basic dimensions of the special accessories door front frames for RW 282 and RW 222.

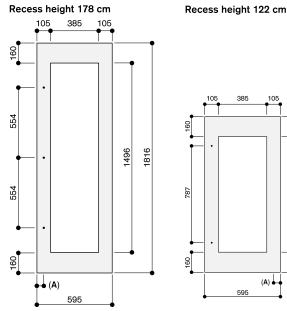
The dimensions of the doors shown are designed for the following basic specifications:

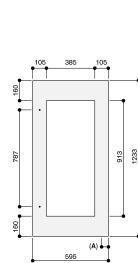
- Panel thickness: 19 mm _
- _ Gap: 3 mm

These specifications provide you with a good starting point for a variety of kitchen designs.

Important!

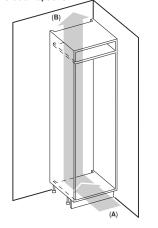
The following diagrams are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

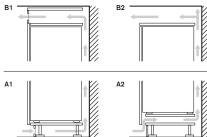




A: 52.5

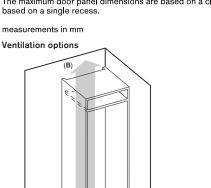
The door panel thickness is 19 mm. The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.





A: Air inlet ≥ 200 cm²: ventilation options A1 or A2

B: Air outlet ≥ 200 cm²; ventilation options B1 or B2



measurements in mm



RW 466 365

Fully integrated, with glass door Niche width 61 cm, Niche height 213.4 cm



RW 466 305

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, RW 464 and RW 466.

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, height 49 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.

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 travs 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
- Number of standard wine bottles: 99

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.

Light scenarios and temperature setting via Home Connect. 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 419.

Features

- Capacity 99 bottles (based on 0.75 I standard bottles). 12 bottle trays, - 9 fully extendable trays - 3 suitable for storage of Magnum hottles. 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 (3500 K) in each climate zone. 5 different lighting scenarios can be selected for individual wine presentation.
- Total volume 370 litres

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front). RA 464 611

Ventilation grille stainless steel For 61 cm wide appliances

Special accessories

RA 430 000

Screw hole cover set. 8 pieces RA 491 661

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite For 61 cm wide appliances.

RA 492 660

Removable shelf with oak wood frame Suitable for decanters and open bottles.

For 61 cm wide appliances

RA 493 060 Presenter in oak wood and aluminium

in anthracite for single bottle display 1 piece

RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate. For 61 cm wide appliances.

Consumption data

Energy efficiency class G/F at a range of energy efficiency classes from A to G. Energy consumption 155/129 kWh/year. Noise level 42 dB (A) re 1 pW.

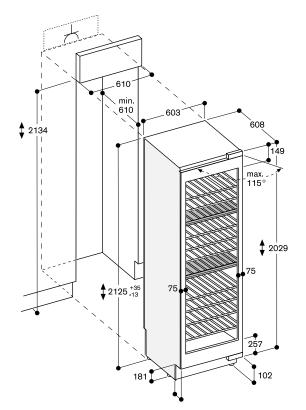
Planning notes

Flat hinge Door hinge right, reversible. Door opening angle of 115°, fixable at 90° Max. door panel weight 73 kg. The mains socket needs to be planned outside the built-in niche. No transport/operation above 2000 m sea level.

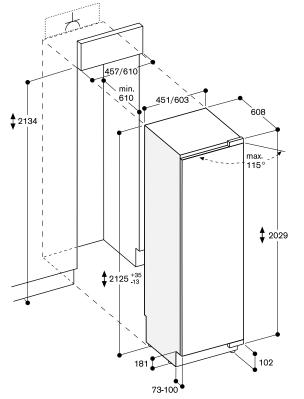
Please read additional planning notes on page 336 - 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

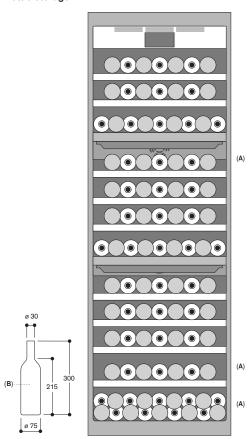


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm



RW 414 365

Fully integrated, with glass door Niche width 45.7 cm, Niche height 213.4 cm



RW 414 305

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, RW 464 and RW 466.

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, height 49 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. Vario wine climate cabinet 400 series RW 414

- 2 independently controllable

- climate zonesConsistent 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
- Number of standard wine bottles: 70

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

Light scenarios and temperature setting via Home Connect. 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 419.

- Features Capacity 70 bottles (based on 0.75 I standard bottles). 12 bottle trays, - 10 fully extendable trays - 3 suitable for storage of Magnum hottles. 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 (3500 K) in each climate zone.
- 5 different lighting scenarios can be selected for individual wine presentation.
- Total volume 272 litres.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front).

RA 464 111

Ventilation grille stainless steel For 45.7 cm wide appliances.

Special accessories

RA 430 000

Screw hole cover set. 8 pieces RA 491 161

Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminium in anthracite For 45.7 cm wide appliances.

RA 492 160

Removable shelf with oak wood frame Suitable for decanters and open bottles.

For 45.7 cm wide appliances

RA 493 060 Presenter in oak wood and aluminium

in anthracite for single bottle display 1 piece.

RA 498 140

Bottle support in oak wood for convenient storage of bottles on the division plate. For 45.7 cm wide appliances.

Consumption data

Energy efficiency class G/F at a range of energy efficiency classes from A to G. Energy consumption 145/120 kWh/year. Noise level 42 dB (A) re 1 pW.

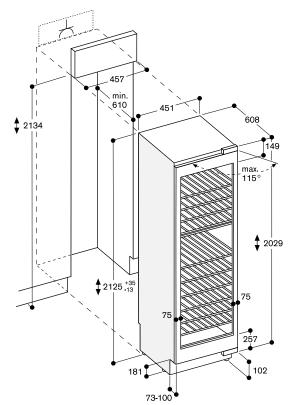
Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, fixable at 90°. Max. door panel weight 76 kg. The mains socket needs to be planned outside the built-in niche. No transport/operation above 2000 m sea level.

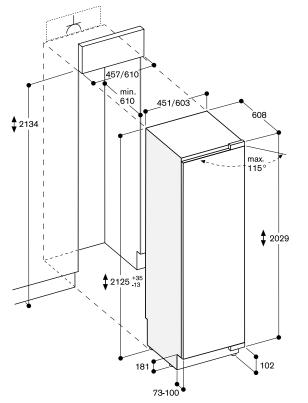
Please read additional planning notes on page 336 – 343.

Connection

Total connected load 0.300 kW. Connecting cable 3.0 m, pluggable.

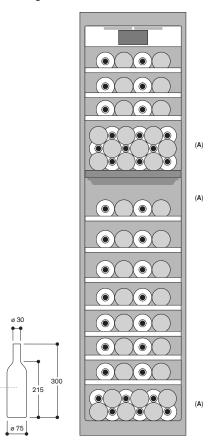


The maximum door panel dimensions are based on a clearance of 3 mm.



The maximum door panel dimensions are based on a clearance of 3 mm.

Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm

(B) ·

EB 333



RW 282 262

Fully integrated, with glass door Niche width 56 cm, Niche height 177.2 cm



Installation accessories

RA 221 311 Stainless steel door panel with handle for RW 282, panel thickness 19 mm. RA 425 110 Handle bar, stainless steel, long

With 3 mounts, length 1131 mm, height 49 mm, drilling distance between each mount 554 mm.

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
- Combines with freezer RF 287 or RF 282 (side-by-side integration)
- Number of standard wine bottles: 80

Handling

Electronic temperature control with digital display. Touch keys. Presentation light option in each climate zone, dimmable. Interior LED lighting (3000 K) 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 I standard bottles). 10 bottle trays, 8 of which are extendable. Storage of magnum bottles possible. LED lighting. Total volume 254 litres.

Consumption data

Energy efficiency class G at a range of energy efficiency classes from A to G. Energy consumption 181 kWh/year. Noise level 32 dB (A) 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. The wine climate cabinet can be combined with a second wine climate cabinet or a freezer (RF 287 or RF 282) only. If combining the wine climate cabinet with other cooling appliances (RC, RT, RB), a clearance of min. 150 mm

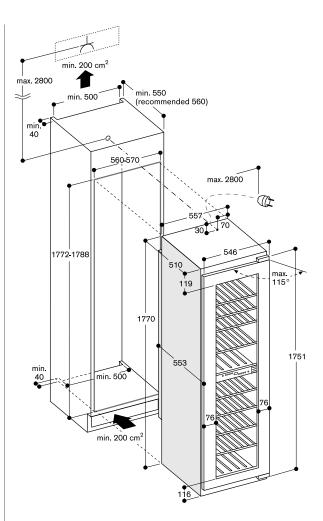
is to be kept between the appliances to avoid condensation. No transport/operation above 1500 m

sea level.

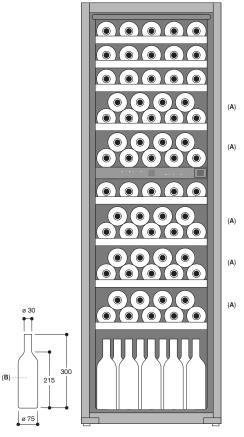
Please read additional planning notes on page 336 – 343.

Connection

Total connected load 0.130 kW. Connecting cable 2.8 m with plug.



Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm



RW 222 262

Fully integrated, with glass door Niche width 56 cm, Niche height 122 cm



Installation accessories

RA 221 211 Stainless steel door panel with handle For RW 222, panel thickness 19 mm.

RA 425 910

Handle bar, stainless steel, short For RB/RY 492 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

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
- Number of standard wine bottles: 48

Handling

Electronic temperature control with digital display. Touch keys. Presentation light option in each climate zone, dimmable. Interior LED lighting (3000 K) 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. Total volume 158 litres.

Consumption data

Energy efficiency class G at a range of energy efficiency classes from A to G. Energy consumption 167 kWh/year. Noise level 32 dB (A) 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

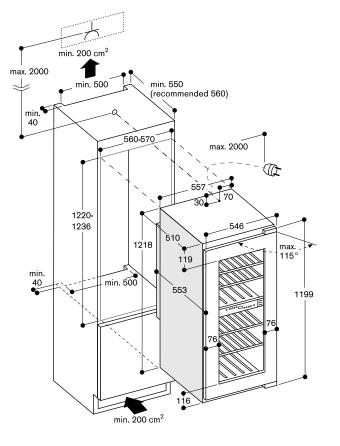
appliance must be planned in its own niche. When combining the wine climate

cabinet with cooling appliances other than a second wine climate cabinet, a clearance of min. 150 mm is to be kept between the appliances to avoid condensation.

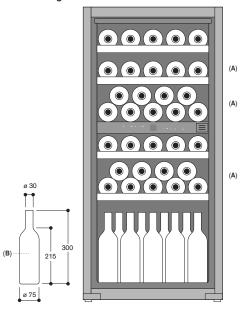
No transport/operation above 1500 m sea level.

Connection

Total connected load 0.130 kW. Connecting cable 2.0 m with plug.



Bottle storage



A: Suitable area for storage of magnum bottles in standard tray configuration B: 0.75 litres

Measurements in mm



RW 404 262

Under-counter, stainless steel-framed glass door Niche width 60 cm, Niche height 82 cm

A G G

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
- Number of standard wine bottles: 34
 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 LED lighting (3000 K) 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 I standard bottles). 5 bottle trays, 3 of which are extendable. Storage of magnum bottles possible. LED lighting. Total volume 94 litres.

Consumption data

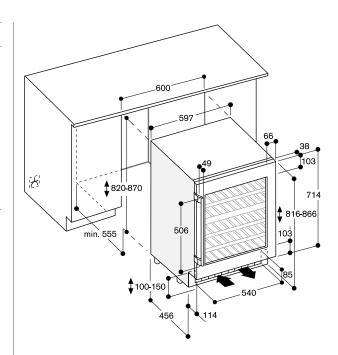
Energy efficiency class G at a range of energy efficiency classes from A to G. Energy consumption 158 kWh/year. Noise level 35 dB (A) re 1 pW.

Planning notes

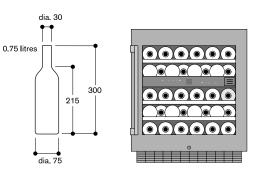
Flat hinge. Door hinge right, reversible. Height-adjustable feet. Door opening angle fixable at 95°. For integration next to a side wall a clearance of 150 mm hinge side is necessary. The mains socket needs to be planned outside the built-in niche. No transport/operation above 1500 m sea level.

Connection

Total connected load 0.130 kW. Connecting cable 2.0 m with plug.







Accessories and special accessories for cooling appliances

RA 050 220

RA 430 100

anthracite

RA 493 060

RA 430 000

1 piece.

Replacement activated charcoal air filter.

Storage container with transparent lid,

Presenter in oak wood and aluminium in anthracite for single bottle display

Screw hole 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 division plate. For 45.7 cm wide appliances.

RA 498 640

Bottle support in oak wood for convenient storage of bottles on the division plate. For 61 cm wide appliances.

RA 238 030 Solid maple bottle support with magnetic connector, oiled.













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.



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.





Stainless steel door panel, handleless For 61 cm wide appliances, panel thickness 19 mm.







Accessories and special accessories for cooling appliances

Stainless steel door panel frame with For 61 cm wide appliances, right-hinged, panel thickness 19 mm.

RA 428 611

RA 421 612

handle

Stainless steel door panel frame, handleless 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 428 710

Stainless steel door panel, handleless 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 428 911

Stainless steel door panel, handleless For 91.4 cm wide appliances, panel thickness 19 mm.



RA 421 712

Stainless steel door panel with handle For RB 472, panel thickness 19 mm.



RA 428 712

Stainless steel door panels, handleless For RB 472, panel thickness 19 mm.



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.





Stainless steel door panel, handless For RF463, panel thickness 19 mm.



RA 221 311

Stainless steel door panel with handle For RW 282, panel thickness 19 mm.



RA 221 211

Stainless steel door panel with handle For RW 222, panel thickness 19mm.





Accessories and special accessories for cooling appliances

RA 425 110

Handle bar, stainless steel, long With 3 mounts, length 1.131 mm, height 49 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, height 49 mm, drilling distance between the mounts 637 mm.

RA 425 910

Handle bar, stainless steel, short For RB/RY492, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RA 450 012

Activated charcoal filter for water filter system. For RB, RY, RF For RF 4*1 **4 and RF 463 **4/5 from FD 9007

RA 460 000

Accessory for side-by-side installation. Not required if appliances are installed more than 160 mm apart from each other. Included in delivery for RF and RW.

RA 460 013

Additional side heating element 230 V. Required if appliances are installed with a distance greater than 16 mm and less than 160 mm next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 160 mm apart from each other.

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)

RA 460 030

Connecting element for vertically split fronts (for fridge-freezer combination)

RA 464 111

Ventilation grille stainless steel For 45.7 cm wide appliances.

RA 464 113

Ventilation grille stainless steel For RF 411 **4 from FD 9007 and RF 411 **5

RA 464 611

Ventilation grille stainless steel For 61 cm wide appliances.

RA 464 616

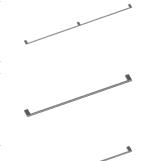
Ventilation grille stainless steel For RF 461 **4 from FD 9007 and RF 461 **5

RA 464 617

Ventilation grille stainless steel For RF 463 **4 from FD 9007 and RF 463 **6

RA 464 618

Ventilation grille stainless steel For RF 463 **5 from FD 9007 and RF 463 **7























RA 464 711 Ventilation grille stainless steel For 76.2 cm wide appliances.

RA 464 714 Ventilation grille stainless steel For RF 471 **4 from FD 9007 and RF 471 **5

RA 464 713 Ventilation grille stainless steel For RB 472.

RA 464 913 Ventilation grille stainless steel For RB/RY 492.

RA 464 911 Ventilation grille stainless steel For 91.4 cm wide appliances.

RA 420 010 Door lock for RW 414 and RW 466

RA 097 600

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

RA 260 000

Heavy duty hinge support for a maximum door weight of 27 kg. For RC/RF/RT 28*

















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.







and and a state

EB 333





Appliance type		Fridge-freezer	Fridge-freezer	Fridge-freezer	Refrigerator
		combination	combination	combination	Kenngerator
Fully integrated / integrated		RY 492 305	RB 492 305	RB 472 305	RC 492 305
Dimensions					
Appliance dimensions W x H x D		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 Depth including wall clearance	(cm) (cm)	91.4 x 213.4 x 61 61	91.4 x 213.4 x 61 61	76.2 x 213.4 x 61 61	91.4 x 213.4 x 61 61
Weight when empty		61 230	61 226	61 203	61 205
Shipping weight		230	226	203	205
Maximum load weight		622	616	433	564
Transport package dimensions W x H x D			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 papelling / door papelling			/		- _/ °
Full panelling / door panelling Volume / consumption data		_/ °	-/°	_/ °	-/ °
Total volume	(1)	552	555	452	579
-Total volume all cooling compartments		386	389	452 316	-
- Volume of cooling	(1)		-	-	- 494
 Volume of cooling Volume of fresh cooling 0°C/ Fresh cooling <> 0°C 	(1)		-	-	85
- Volume of freezing		166	166	136	-
Number of standard wine bottles (0.75 litres)	(no.)		-	-	-
Energy efficiency class		A G F	Ê E	Ê E	Ê E
Daily energy consumption ¹	(kWh/24h)		0.893	0.809	0.498
Annual energy consumption ¹	(kWh)		326	295	182
Noise level	(dB (A) re 1 pW)		42	42	40
Noise efficiency class		D SN T	D SN T	D SN T	C SN T
Climate class ² Handling		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
Features	(110. 01 10119-09)	52	02	J2	
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	(11)	•/•/•	•/•/•	•/•/•	•/•/-
Presentation light	(no.)	-	-	-	-
• •	(1101)		-	-	-
Lock Humidity control	(101)	-			
Humidity control	(101)	-	-	-	-
Humidity control Activated charcoal air filter	()		•	- •	- •
Humidity control Activated charcoal air filter Low-vibration operation	()	• -	•	•	•
Humidity control Activated charcoal air filter Low-vibration operation UV-protection	(itel)	•	•	•	•
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior	(10)	• - -	• - -	• - -	• - -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode	(10)	• - -	• - -	• - -	• - -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior		• - - •	• - - •	• - - •	• - - • -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode Malfunction, visual / audible warning signal		• - - • •/•	• - • • •/•	• - • • •/•	• - - • -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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		• - - • •/• -/•	• - • • •/• _/•	• - • • •/• _/•	• - - •/* -/*
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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		• - - • •/• -/• •	• - • • •/• _/•	• - • • •/• _/•	• - - •/* -/*
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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		• - - • • • • • • • • • • • • • • • • •	• - • •/• -/• •	• - • •/• -/• •	• - - •/• -/• •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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.)	• - - • •/• -/* • •	• • •/• -/• •	• • •/• -/• •	• - - • -/• •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior	(No.) (No.)	• - - • •/• -/• • • • 4 2	• - • • •/• • •	• - • • •/• • • •	• - - - -/• -/* •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks	(No.) (No.) (No.)	• - - • •/• -/• • • • • • • • • • • • •	• - • • •/• • •	• - • • •/• • • • • • • • • • • • • • •	• - •/• -/• • 4 3 3
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks	(No.) (No.)	• - - • •/• -/• • • • • • • • • • • • •	• - • • •/• • •	• - • • •/• • • •	• - - - -/• -/* •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine	(No.) (No.) (No.)	• - - • •/• -/• • • • • • • • • • • • •	• - - • •/• -/• • • 3 2 3 3 18	• - - • •/• -/• • • 3 2 3 3 18	• - */• -/• • • 4 3 3 18
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior	(No.) (No.) (No.)	• - - • •/• -/* • • • • • • • • • • • • • • • • • • •	• - • • •/• • •	• - • • •/• • • • • • • • • • • • • • •	• - •/• -/• • 4 3 3
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable	(No.) (No.) (No.)	• - - • •/• -/* • • • • • • • • • • • • • • • • • • •	• - - • •/• -/• • • • • • • • • • • • •	• - - • •/• • • • • • • • • • • • • • •	• - - •/• -/• • 4 3 3 18
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior	(No.) (No.) (No.)	• - - • •/• -/• • 4 2 6 18 - -	• - • •/• -/• • 3 2 3 18 - -	• - - • • -/• • • • • • • • • • • • • •	• - - • /• -/• • • • 4 3 3 18 - - -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable	(No.) (No.) (No.)	• - - • •/• -/• • 4 2 6 18 - -	• - • •/• -/• • 3 2 3 18 - -	• - - • • -/• • • • • • • • • • • • • •	• - - • /• -/• • • • 4 3 3 18 - - -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible	(No.) (No.) (No.)	• - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • • -/• • • • • • • • • • • • • •	• - - - - -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors	(No.) (No.) (No.)	• - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • • -/• • • • • • • • • • • • • •	• - - - - -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing	(No.) (No.) (No.)	• - - - · ·/• -/• • 4 2 6 18 - - - - - - - - - - - - -	• - • •/• -/• • • • • • • • • • • • • •	• - - • •/• • • • • • • • • • • • • •	• - - •/• •/* • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing	(No.) (No.) (No. of eggs)	• - - - - - - - - - - - - -	• - - • •/• -/• • • • 3 2 3 18 - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - •/• •/* • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Freezing Freezing	(No.) (No.) (No. of eggs) (kg/24h)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - • • /• -/• • • • 3 2 3 18 - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • /• -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / dravers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Freezing Capacity Storage time after a malfunction	(No.) (No.) (No. of eggs) (No. of eggs) (kg/24h) (hrs.) (no.) (no.) (no.)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - - • • -/• -/• • • • • • • • • • • • • •	• - - • • -/• • • • • • • • • • • • • •	• - - • /• -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Freezing Freezing capacity Storage time after a malfunction Interior compartments	(No.) (No.) (No.) (No. of eggs) (kg/24h) (hrs.) (no.)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - - • • -/• • -/• • 3 2 3 3 2 3 18 - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - •/• -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Fast freezing Freezing capacity Storage time after a malfunction Interior compartments Baskets, containers, drawers in the interior Door racks Ice bucket, ice cube trays	(No.) (No.) (No. of eggs) (No. of eggs) (kg/24h) (hrs.) (no.) (no.) (no.)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - - • • -/• • - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - •/• -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode Malfunction, 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Freezing capacity Storage time after a malfunction Interior compartments Baskets, containers, drawers in the interior Door racks Levelset, ice cube trays Activated charcoal filter for water filter system	(No.) (No.) (No. of eggs) (No. of eggs) (kg/24h) (hrs.) (no.) (no.) (no.) (no.)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - - • • -/• -/• • - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • / - -/• • • • • • • • • • • • • •
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode Malfunction, 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / stendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Fast freezing Freezing capacity Storage time after a malfunction Interior compartments Baskets, containers, drawers in the interior Door racks Ice bucket, ice cube trays Activated charcoal filter for water filter system Connection	(No.) (No.) (No.) (No. of eggs) (No. of eggs) (hrs.) (no.) (no.) (no.) (no.) (no.)	/. ./. . . 4 2 6 18 . <	• - - • • -/• -/• • - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • /* - - - - - - - - - - - - -
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode Malfunction, 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Freezing Freezing capacity Storage time after a malfunction Interior compartments Baskets, containers, drawers in the interior Door racks Ice bucket, ice cube trays Activated charcoal filter for water filter system Connection Total connected load	(No.) (No.) (No.) (No. of eggs) (No. of eggs) (hrs.) (no.) (no.) (no.) (no.) (no.)	 . . ./. ./. ./. . . 4 2 6 18 . .	• - - • •/• -/• • • • • • • • • • • • • •	• - - • • -/• • • • • • • • • • • • • •	•
Humidity control Activated charcoal air filter Low-vibration operation UV-protection Stainless steel interior Holiday mode Malfunction, 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 Containers / drawers in the interior Door racks Egg racks Wine Max. levels in the interior Bottle tray fully extendable / stendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Freezing Fast freezing Freezing capacity Storage time after a malfunction Interior compartments Baskets, containers, drawers in the interior Door racks Ice bucket, ice cube trays Activated charcoal filter for water filter system Connection	(No.) (No.) (No.) (No. of eggs) (No. of eggs) (hrs.) (no.) (no.) (no.) (no.) (no.)	/. ./. . . 4 2 6 18 . <	• - - • • -/• -/• • - - - - - - - - - - - - -	• - - • • -/• • • • • • • • • • • • • •	• - - • /* - - - - - - - - - - - - -

• Standard. – Not available. • Special accessory.

¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).
 ³ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

							Cooling appliances	377
Refrigerator	Refrigerator	Freezer	Freezer	Freezer	Freezer	Freezer	Freezer	
RC 472 305	RC 462 305	RF 463 306	RF 463 307	RF 471 305	RF 461 305	RF 411 306	RF 410 304	
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	45.1 x 212.5 x 60.8	
76.2 x 213.4 x 61 61	61 x 213.4 x 61 61	61 x 213.4 x 61 61	61 x 213.4 x 61 61	76.2 x 213.4 x 61 61	61 x 213.4 x 61 61	45.7 x 213.4 x 61 61	45.7 x 213.4 x 61 61	
182 198	163 178	166 181	166 181	182 199	158 173	130 143	135 148	
564 85 x 226 x 75	555 70 x 226 x 74	401 70 x 226 x 75	401 70 x 226 x 75	483 85 x 226 x 75	401 70 x 226 x 75	300 55 x 226 x 75	300 55 x 226 x 75	
•/-/-	•/-/-	-/•/-	-/•/-	-/•/-	-/•/-	-/•/-	-/•/-	
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467 -	357 -	304 -	304 -	445 -	344 -	240 -	240 -	
398 69	305 52	-	-	-	-	-	-	
	-	304	304 -	445 -	344	240	240	
A G E	A G E	A G F	A G F	A G F	A g F	A € E	A g E	
0.454 166	0.410 150	0.831 337	0.831 337	0.989 401	0.875 355	0.759 308	0.607 246	
40 C	40	42	42	42	42	42	42	
SN – T	C SN – T	D SN – T	D SN – T	D SN – T	D SN – T	D SN – T	D SN – T	
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0.300	0.300	0.300	0.300	0.300	0.300 •	0.300 •	0.300	



Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 466 365	RW 414 365	RW 466 305	RW 414 305
Dimensions					
Appliance dimensions W x H x D Niche dimensions W x H x D	(cm)	60.3 x 212.5 x 60.8 61 x 213.4 x 61	45.1 x 212.5 x 60.8 45.7 x 213.4 x 61	60.3 x 212.5 x 60.8 61 x 213.4 x 61	45.1 x 212.5 x 60.8 45.7 x 213.4 x 61
Depth including wall clearance	(cm)		61	61	61
Weight when empty	. ,	165	140	159	139
Shipping weight	(kg)	179	152	173	152
Maximum load weight	()	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 volume	(1)	370	272	370	272
-Total volume all cooling compartments		-	-	-	-
- Volume of cooling		-	-	-	-
 Volume of fresh cooling 0°C/ Fresh cooling <> 0°C 	(I)	-	-	-	-
- Volume of freezing		-	-	-	-
Number of standard wine bottles (0.75 litres)	(no.)		70	99	70
Energy efficiency class		<mark>∱</mark> G	Ĝ G	Ê F	Ê F
Daily energy consumption ¹	(kWh/24h)	0.425	0.396	0.354	0.330
Annual energy consumption ¹	(kWh)		145	129	120
Noise level	(dB (A) re 1 pW)	42	42	42	42
Noise efficiency class		D	D	D	D
Climate class ²		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 Temperature / climate zones	(no.) (no.)		- 2	- 3	- 2
Temperature / cimate zones Temperature display internal / external	(110.)	•/-	•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	•	•	•
Automatic defrosting: cooling / fresh cooling / freezing	()	•/-/-	•/-/-	•/-/-	•/-/-
Presentation light Lock	(no.)	5 °	5 °	5 °	5 °
Humidity control		•	•	•	•
Activated charcoal air filter		•	•	•	•
Low-vibration operation		•	•	•	•
UV-protection		•	•	•	•
Stainless steel interior		•	•	•	•
Holiday 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	(KL -)	-	-	-	-
Containers / drawers in the interior	(No.) (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		0	0	0	0
Freezing					
Fast freezing		-	-	-	-
Freezing capacity	(kg/24h)		-	-	-
Storage time after a malfunction Interior compartments	(hrs.) (no.)		-	-	-
Baskets, containers, drawers in the interior	(no.)		-	-	-
Door racks	(no.)		-	-	-
Ice bucket, ice cube trays	(no.)		-	-	-
Activated charcoal filter for water filter system		-	-	-	-
Connection		0.000			0.000
Total connected load	(kW)	0.300	0.300	0.300	0.300
Water connection inlet		-	-	-	-

• Standard. – Not available. • Special accessory.

¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C). 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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Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 282 262	RW 222 262	Cabillet
Stainless steel glass door		1100 202 202	100 222 202	RW 404 262
Dimensions				RVV 404 202
Appliance dimensions W x H x D	(cm)	55.7 x 177 x 55.3	55.7 x 121.8 x 55.3	59.7 x 82–87 x 57
Niche dimensions W x H x D	(cm)	56 x 177.2 x 55	56 x 122 x 55	60 x 82-87 x 58
Depth including wall clearance		55	55	58
	(cm)	55 87	64	50
Weight when empty	(kg)	96	71	51
Shipping weight Transport package dimensions W x H x D	(kg) (cm)	96 64 x 190 x 64	64 x 139 x 64	66 x 87 x 69
	(cm)	64 X 190 X 64	64 x 139 x 64	00 X 87 X 09
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	(1)	054	150	0.1
Fotal volume	(I)	254	158	94
Number of standard wine bottles (0.75 litres)	(no.)	80	48	34
Energy efficiency class		<mark>∱</mark> G	Ĝ G	<mark>∱</mark> G
Daily energy consumption ¹	(kWh/24h)	0.495	0.458	0.434
Annual energy consumption ¹	(kWh)	181	167	158
Noise level	(dB (A) re 1 pW)	32	32	35
Noise efficiency class	(02(7)10 1 p11)	B	B	В
Climate class ²		SN-ST	SN-ST	SN – ST
Features				
Temperature / climate zones	(No.)	2	2	2
Temperature display internal / external	()	•/_	•/-	•/-
Femperature adjustable to the precise degree		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/-/-	•/_/_	•/_/_
Presentation light		•	•	•
Lock		-	-	•
Humidity control		•	•	•
Activated charcoal air filter		•	•	•
Low-vibration operation		•	•	•
JV-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	-			
Cooling / fresh cooling Dynamic cold air distribution		-	-	-
Cooling / fresh cooling Dynamic cold air distribution Vine	-	-	-	-
Cooling / fresh cooling Dynamic cold air distribution Vine Max. levels in the interior	-	•	•	- • 5
Cooling / fresh cooling Dynamic cold air distribution Vine Max. levels in the interior Bottle tray fully extendable / extendable	-	• 10 _/•	• 6 _/•	- • 5 _/•
Cooling / fresh cooling Dynamic cold air distribution Vine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable	-	•	•	- • 5
Cooling / fresh cooling Dynamic cold air distribution Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible	-	- 10 -/• -/- •	- 6 -/• -/- •	- 5 -/• -/-
Cooling / fresh cooling Dynamic cold air distribution Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Buitable for decanters, open bottles and humidors	-	- • 10 _/• _/-	- • 6 -/• -/-	- • 5 -/• -/-
Digital services (Home Connect) wireless via WiFi. ³ Cooling / fresh cooling Dynamic cold air distribution Wine Max. levels in the interior Bottle tray fully extendable / extendable Shelf fully extendable / extendable Storage of Magnum bottles possible Suitable for decanters, open bottles and humidors Connection	(kW)	- 10 -/• -/- •	- 6 -/• -/- •	- 5 -/• -/-

• Standard. - Not available.

¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

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

Vario cooling appliances 200 series





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Appliance type		Fridge-freezer combination	Fridge-freezer combination	Refrigerator	Freezer
Fully integrated / integrated		RB 289 300	RT 289 370	RC 289 370	RF 287 370
Dimensions					
Appliance dimensions W x H x D	(cm)	55.8 x 177.2 x 54.5	55.8 x 177.2 x 54.5	55.8 x 177.2 x 54.5	55.8 x 177.2 x 54.5
Niche dimensions W x H x D	(cm)	56 x 177.5 x 55	56 x 177.5 x 55	56 x 177.5 x 55	56 x 177.5 x 55
Depth including wall clearance	(cm)	55	55	55	55
Weight when empty	(kg)	76	71	72	64
Shipping weight	(kg)	81	76	77	70
Transport package dimensions W x H x D	(cm)	62 x 184 x 64	62 x 184 x 64	62 x 184 x 64	62 x 184 x 64
Type and configuration					
Cooling / freezing / wine		•/•/-	•/•/-	•/-/-	_/•/_
Fresh cooling $0^{\circ}C$ / fresh cooling $\Leftrightarrow 0^{\circ}C$ / fresh cooling		_/ • /_	_/•/_	_/•/_	-/-/-
Fully integrated / integrated / under-counter / free-standing		•/-/-/-	•/-/-/-	•/-/-/-	•/-/-/-
Door hinge right / left / reversible		•/-/•	•/_/•	•/-/•	_/•/•
Full panelling / door panelling		-/-	-/-	-/-	-/-
Volume / consumption data					
Total volume	(I)	223	269	289	212
- Volume of cooling	(I)	101	171	206	-
 Volume of fresh cooling 0°C/ Fresh cooling <> 0°C 	(I)	55	83	83	-
- Volume of freezing	(I)	67	15	-	212
Energy efficiency class			Â G E	Â G D	A G E
Daily energy consumption ¹	(kWh/24h)	0.550	0.504	0.328	0.580
Annual energy consumption ¹	(kWh)	201	184	120	235
Noise level	(dB (A) re 1 pW)	37	36	36	35
Noise efficiency class		С	С	С	В
Climate class ²		SN – T	SN – T	SN – T	SN – T
Features					
Ice and water dispenser with ice cubes / crushed ice / water		-/-/-	-/-/-	-/-/-	-/-/-
Fresh cooling zones with humidity control	(No.)	•	•	•	-
Temperature / climate zones	(No.)	4	4	3	1
Temperature display internal / external		•/-	•/-	•/-	•/-
Temperature adjustable to the precise degree		•	•	•	•
No-Frost technology		•	-	-	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/•	•/•/-	•/•/-	-/-/•
Activated charcoal air filter		-	-	-	-
Holiday mode		•	-	-	-
Malfunction, visual / audible warning signal		•/•	•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indicati	on	•/•	•/•	•/•	•/•
Digital services (Home Connect) wireless via WiFi. ³		•	•	•	•
Cooling / fresh cooling					
Fast cooling		•	•	•	-
Dynamic cold air distribution		-	-	-	-
Levels in the interior	(No.)	3	6	7	-
Containers / drawers in the interior	(No.)	2	3	3	-
Door racks	(No.)	2	4	4	-
Bottle support, maple wood		2	2	2	-
Egg racks	(No. of eggs)	12	12	12	-
Freezing					
Fast freezing	((0.4))	•	-	-	•
Freezing capacity	(kg/24h)	7	2.8	-	14
Storage time after a malfunction	(hrs.)	8	9.5	-	9
Interior compartments	(No.)	-	-	-	4
Baskets, containers, drawers in the interior	(No.)	3	-	-	3
Door racks	(No.)	-	-	-	-
Ice cube trays	(No.)	1	1	-	1
Ice packs Connection	(No.)	2	-	-	2
Total connected load	(1.1.6.0)	0.09	0.09	0.09	0.12
Water connection inlet	(kW)	-	-	-	-
Water connection milet		-	-	-	-

• Standard. - Not available. • Special accessory.

¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

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

Ovens 400 series
Ovens 200 series
Vario cooktops
Cooktops
Extractors
Cooling appliances

Dishwashers |







Appliance type			Fridge-freezer combination	Fridge-freezer combination
Fully integrated / integrated			RB 282 306	RT 282 306
Stainless steel door, dark anthracite		RY 295 350	ND 202 000	R1 202 300
Dimensions		KT 290 000		
Appliance dimensions W x H x D	(cm)	90.5 x 183 x 70.6	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)	- 73.1	55	55
Weight when empty	(ciii) (kg)	159	75	68
Shipping weight	(kg) (kg)	167	80	73
Transport package dimensions W x H x D	(kg) (cm)	99.8 x 197.5 x 80.4	62 x 184 x 64	62 x 184 x 64
Type and configuration	(*)	55.0 x 107.0 x 21.		
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 volume	(I)	573	223	269
-Total volume all cooling compartments	(1)	-	-	-
- Volume of cooling	(1)	- 335	- 101	- 171
 volume of cooling Volume of fresh cooling 0°C/ Fresh cooling <> 0°C 	(1)	67	55	83
- Volume of freezing	(1)	171	67	83
- Volume of freezing	(1)			
Energy efficiency class		Ê E		ÊE
Pullinger consumption1	(kWh/24h)	0.760	0.550	0.504
Daily energy consumption ¹	(kWh/24h) (kWh)	333	201	0.504
Annual energy consumption ¹ Noise level	(kWh) (dB (A) re 1 pW)	333	37	184 36
Noise level Noise efficiency class		39 C	37 C	36 C
Noise efficiency class Climate class ²		C SN – T	SN – T	C SN – ST
Features				
Ice and water dispenser with ice cubes / crushed ice / water		•/•	-/-/-	-/-/-
Fresh cooling zones with temperature control		•/•	-/-/- •	-/-/- •
Fresh cooling zones with temperature control		•	•	•
Temperature / climate zones	(No.)	3	•	•
Temperature / climate zones Temperature display internal / external	(* -)	•/-	•/-	•/-
Temperature display internal / external Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	-
Automatic defrosting: cooling / fresh cooling system / freezing		•/•/-	•/•/•	- •/•/-
Brightness settings of lighting	(No.)	5	-	-
Defrost assistance freezing	V 1	•	•	-
Activated charcoal air filter		•	_	-
Holiday mode		•	-	-
Malfunction, visual / audible warning signal		•/•	•/•	- •/•
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		•	•	•
Past cooling Dynamic cold air distribution		•		-
Levels in the interior	(No.)	7	-	- 6
Containers / drawers in the interior	(No.)	3	2	3
Containers / drawers in the interior Door racks	(No.) (No.)	6	2	5
Door racks Wine and champagne rack, fold-away	(*****)	0	•	•
Vine and champagne rack, told-away Egg racks	(No. of eggs)	-	• 12	• 12
Egg racks Freezing	(140. 01 0990)	-		
Freezing		•	•	-
-	(kg/24h)		• 7	
Freezing capacity Storage time after a malfunction	(kg/24h)	15 18 5		2.8
Storage time after a malfunction	(h)	18.5	8	9.5
Interior compartments	(No.)	-	3	2
Baskets, containers, drawers in the interior	(No.)	3	3	-
Door racks	(No.)	-	-	-
Ice cube trays	(No.)	-	1	1
Ice packs	(No.)	-	2	-
Connection	(1)40			
Total connected load	(kW)	0.18	0.09	0.09
Water connection inlet		•	-	-

• Standard. - Not available. • Special accessory.

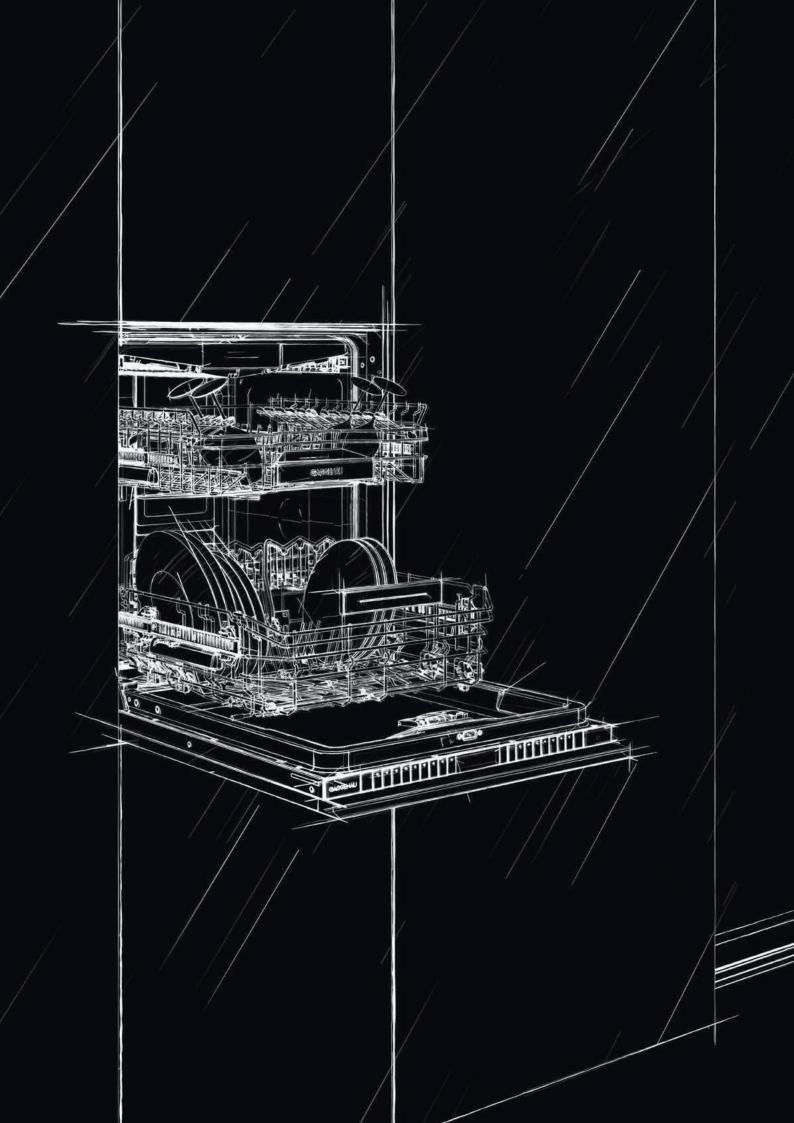
¹ Effective consumption depends on the use/location of appliance.

² The appliance is fully functional within the room temperature limits defined in the following climate classes: SN-ST (+10 °C to +38 °C), SN-T (+10 °C to +43 °C).

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

					Cooling appliances
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Fridge-freezer	Refrigerator	Freezer	Fridge-freezer	Refrigerator	Freezer
combination			combination		
RT 282 204	BC 282 206	DE 282 205	RT 200 203	BC 200 202	BE 200 202
RT 282 204	RC 282 306	RF 282 305	RT 200 203	RC 200 203	RF 200 203
55.8 x 177.2 x 54.5	55.8 x 177.2 x 54.5	55.8 x 177.2 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 177.5 x 55	56 x 177.5 x 55	56 x 177.5 x 55	60 x 82 x 55	60 x 82 x 55	60 x 82 x 55
55	55	55	55	55	55
61	68	65	35	34	37
66	74	70	38	37	40
62 x 184 x 64	62 x 184 x 64	62 x 184 x 64	67 x 89 x 61	67 x 89 x 61	67 x 89 x 61
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-/-	-/-	-/-	-/-	-/-	-/-
286	289	212	123	137	106
252	-	-			
-	206	-	108	137	-
	83				-
-		-	-	-	
34	-	212	15	-	106
A	A	A	A	A	
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0	0	U	0	G	G
0.608	0.328	0.726	0.493	0.312	0.552
222	120	294	180	114	224
36	36	36	38	38	38
С	С	C	С	C	C
SN – ST	SN – T	SN – T	SN – ST	SN – ST	SN – ST
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The dishwashers | washing machine | tumble dryer

Dishwashers 400 series	386
Dishwashers 200 series	390
Planning notes	400
Accessories special accessories	408
Technical specifications	410
Washing machine	412
Tumble dryer	413
Technical specifications	414



DF 481 100

Fully integrated Height 86.5 cm DF 480 100

Fully integrated Height 81.5 cm



Included in the price

- 1 baking tray spray head
- 2 GN container inserts
- 1 holder for long-stemmed glasses
- 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 loading 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. DA 045 061

3rd basket

With smooth running rails For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf.

Dishwasher 400 series DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 8 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
- Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Remaining time projection onto the kitchen floor
- Very quiet: 42 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. Information key with use indicators. 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. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes, such as Intelligent for adapting a cycle based on user feedback.* Programme assistant. Temporary noise reduction.

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 419.

Programmes

8 programmes: Auto $35 \degree C - 45 \degree C$. Auto $45 \degree C - 65 \degree C$. Auto $65 \degree C - 75 \degree C$. Intensive $70 \degree C$. Eco $50 \degree C$. Night programme. Quick wash $45 \degree C$ ($35 \min$.). Personalisation function (default setting: Pre-rinse). 4 options: Intensive. Power. Half Load. Hygiene.

Machine Care.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket: Over extension. Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. 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 C at a range of energy efficiency classes from A to G. From 9.51 water. From 0.725 kWh. Noise level 42 dB (re 1 pW).

Planning notes

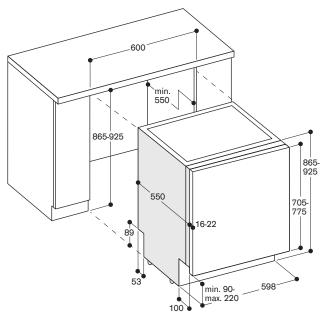
Height-adjustable feet. Appliance plinth recess 100 mm (see drawing). To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front). The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection. Rear feet adjustable at front. Door weight up to 10/8.5 kg. Door panel dimension dependent on plinth height of kitchen furniture. Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes on page 400 - 407.

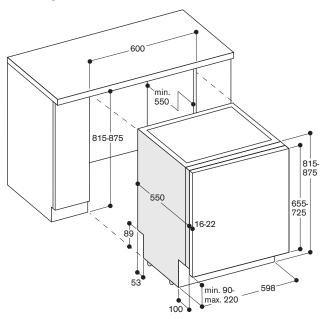
Connection

Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.

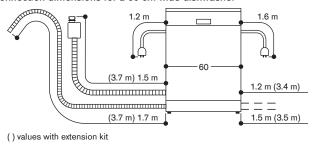
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 481 100F

Fully integrated Height 86.5 cm With flexible hinge

DF 480 100F

Fully integrated Height 81.5 cm With flexible hinge

A G C

Included in the price

- 1 baking tray spray head
- 2 GN container inserts
- 1 holder for long-stemmed glasses
- 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 loading 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. DA 045 061

3rd basket

With smooth running rails For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf. Dishwasher 400 series DF 481/DF 480

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 8 programmes with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket
 Perfectly illuminated interior
- Push-to-open function for perfect integration into handleless furniture fronts
- Flexible hinge for reduced plinth height as of 50 mm
- Lateral Info-Light
- Very quiet: 42 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Lateral Info-Light.

Technical Features

Perfectly illuminated interior. Glass protection with zeolite. Aqua sensor. Load sensor. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes, such as Intelligent for adapting a cycle based on user feedback.* Programme assistant. Temporary noise reduction.

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 419.

Programmes

8 programmes: Auto 35 $^{\circ}$ C - 45 $^{\circ}$ C. Auto 45 $^{\circ}$ C - 65 $^{\circ}$ C. Auto 65 $^{\circ}$ C - 75 $^{\circ}$ C. Intensive 70 $^{\circ}$ C. Eco 50 $^{\circ}$ C. Night programme. Quick wash 45 $^{\circ}$ C (35 min.). Personalisation function (default setting: Pre-rinse). 4 options: Intensive. Power. Half Load. Hygiene.

Machine Care.

Features

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.

Upper basket: Over extension. Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. 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 C at a range of energy efficiency classes from A to G. From 9.5 I water. From 0.725 kWh. Noise level 42 dB (re 1 pW).

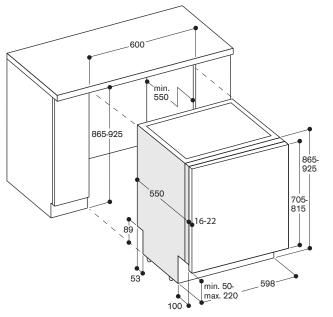
Planning notes

Height-adjustable feet. Appliance plinth recess 100 mm (see drawing). Rear feet adjustable at front. Door weight up to 11 kg. Door panel dimension dependent on plinth height of kitchen furniture. Installation and usage also with furniture handle possible. The push-to-open function remains active.

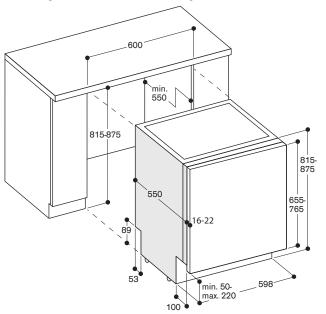
Please read additional planning notes, also concerning flexible hinge, on page 400 – 407.

Connection

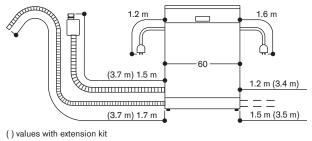
Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit

Dishwashers | Washing machine



DF 271 101

Fully integrated Height 86.5 cm

DF 270 101

Fully integrated Height 81.5 cm



Included in the price

baking tray spray head
 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 loading 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. DA 045 061

3rd basket

With smooth running rails For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf.

Dishwasher 200 series DF 271/DF 270

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Remaining time projection onto the kitchen floor
- Very quiet: 43 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical Features

Bright interior lighting. Glass protection with zeolite. Aqua sensor. Load sensor. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes, such as Intelligent for adapting a cycle based on user feedback.* Programme assistant. Temporary noise reduction. Drying assistant for optional door opening at the end of the programme.

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 419.

Programmes

6 programmes: Auto 35 $^{\circ}$ C - 45 $^{\circ}$ C. Auto 45 $^{\circ}$ C - 65 $^{\circ}$ C. Auto 65 $^{\circ}$ C - 75 $^{\circ}$ C. Eco 50 $^{\circ}$ C. Quick wash 45 $^{\circ}$ C (35 min.). Personalisation function (default setting: Pre-rinse). 3 options: Intensive. Power. Half Load.

Machine Care.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket: Over extension. Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. 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 B at a range of energy efficiency classes from A to G. From 9.51 water. From 0.725 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.

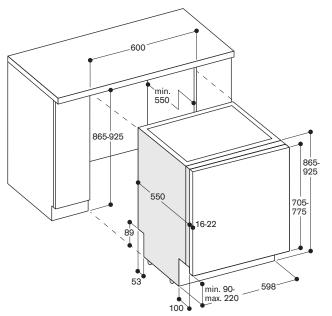
Rear feet adjustable at front. Door weight up to 10/8.5 kg. Door panel dimension dependent on plinth height of kitchen furniture. Installation and usage also with furniture handle possible. The push-to-open function remains active.

Please read additional planning notes on page 400 – 407.

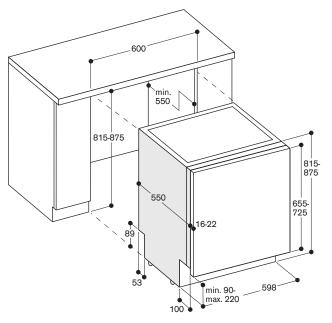
Connection

Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.

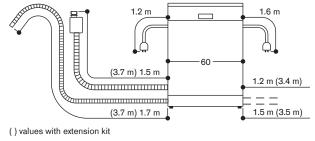
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 271 101F

Fully integrated Height 86.5 cm

With flexible hinge DF 270 101F

Fully integrated

Height 81.5 cm With flexible hinge



Included in the price

baking tray spray head
 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 loading 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.

3rd basket

With smooth running rails For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles.

Movable knife shelf.

Dishwasher 200 series DF 271/DF 270

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system with smooth running rails on all levels
- Bright interior lighting
- Push-to-open function for perfect integration into handleless furniture fronts
- Flexible hinge for reduced plinth height as of 50 mm
- Lateral Info-Light
- Very quiet: 43 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. Information key with use indicators. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Lateral Info-Light.

Technical Features

Bright interior lighting. Glass protection with zeolite. Aqua sensor. Load sensor. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes, such as Intelligent for adapting a cycle based on user feedback.* Programme assistant. Temporary noise reduction. Drying assistant for optional door opening at the end of the programme.

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 419.

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 (35 min.). Personalisation function (default setting: Pre-rinse). 3 options: Intensive. Power. Half Load.

Machine Care.

Features

Flexible basket system with smooth running rails on all levels.

Upper basket: Over extension. Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. 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 B at a range of energy efficiency classes from A to G. From 9.51 water. From 0.725 kWh. Noise level 43 dB (re 1 pW).

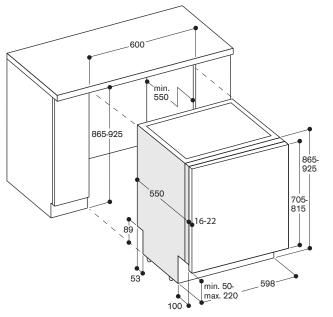
Planning notes

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.

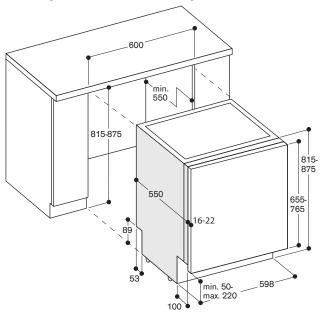
Please read additional planning notes, also concerning flexible hinge, on page 400 – 407.

Connection

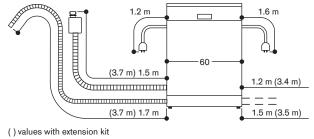
Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.



81.5 cm high dishwasher with flexible hinge



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 261 101

Fully integrated

Height 86.5 cm

DF 260 101

Fully integrated Height 81.5 cm



Included in the price

baking tray spray head
 stainless steel trim kit

Installation accessories

DA 021 000 Hinge for all fully integrated

diswashers

GH 045 010 Handle bar with 2 mounts, stainless steel,

length 45 cm, height 49 mm, drilling distance 427 mm

GZ 010 011

Extension for water inlet and outlet (2 m long)

Special accessories

DA 041 061

Cutlery drawer 3rd loading 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 045 060

3rd basket

For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles.

Movable knife shelf.

Dishwasher 200 series DF 261/DF 260

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system
- Bright interior lighting
- Remaining time projection onto the kitchen floor
- Very quiet: 43 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. 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 with zeolite. Aqua sensor. Load sensor. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes, such as Intelligent for adapting a cycle based on user feedback.* Programme assistant. Temporary noise reduction. Drying assistant for optional door opening at the end of the programme.

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 419.

Programmes

6 programmes: Auto 35 $^{\circ}$ C - 45 $^{\circ}$ C. Auto 45 $^{\circ}$ C - 65 $^{\circ}$ C. Auto 65 $^{\circ}$ C - 75 $^{\circ}$ C. Eco 50 $^{\circ}$ C. Quick wash 45 $^{\circ}$ C (35 min.). Personalisation function (default setting: Pre-rinse).

3 options: Intensive. Power. Half Load.

Machine Care.

Features Flexible basket system.

Upper basket: Over extension.

Optional extra cleaning area by activating additional spray nozzles. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. Dividable glass support. Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

13 place setting capacity. Maximum glass loading capacity 23 wine glasses.

Consumption data

Energy efficiency class B at a range of energy efficiency classes from A to G. From 9.51 water. From 0.635 kWh. Noise level 43 dB (re 1 pW).

Planning notes

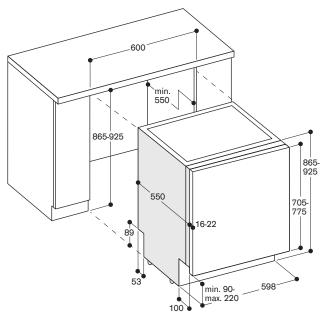
Height-adjustable feet. Appliance plinth recess 100 mm (see drawing). To display the remaining time projection, a minimum plinth protrusion is required (40 mm + thickness of the furniture front). The maximum plinth height must be reduced by 30 mm to provide an optimal display of the remaining time projection. Rear feet adjustable at front. Door weight up to 10/8.5 kg. Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 400 – 407.

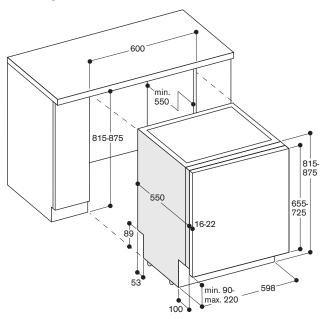
Connection

Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.

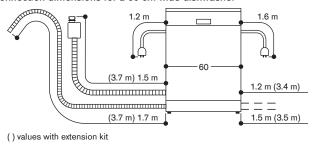
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 211 100

Fully integrated

Height 86.5 cm DF 210 100

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

GH 045 010

Handle bar with 2 mounts, stainless steel, length 45 cm, height 49 mm, drilling distance 427 mm

GZ 010 011

Extension for water inlet and outlet (2 m long)

Special accessories

Cutlery drawer

3rd loading 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 045 060

3rd basket For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf.

Dishwasher 200 series DF 211/DF 210

- 6 programmes with aqua sensor and 3 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive for particularly thorough cleaning in the lower basket
- Flexible basket system
- Bright interior lightingVery quiet: 44 dB

Handling

TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Touch key operation. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. 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. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Downloadable programmes.* Programme assistant. Temporary noise reduction.

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 419.

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.). Personalisation function (default setting: Pre-rinse).

3 options: Intensive. Power. Extra Dry.

Features

Flexible basket system.

Upper basket: Over extension. Rackmatic with 3 levels, adjustable in height up to 5 cm. 6 folding spines. 4 folding racks for optimal protection of glass.

Lower basket: 8 folding spines. 2 folding racks for optimal protection of glass. Dividable glass support. Cutlery basket.

Maximum dish sizes (upper/lower basket) for 86.5 cm high dishwashers: 29/28, 26.5/30.5 or 24/34 cm respectively.

Maximum dish sizes (upper/lower basket) for 81.5 cm high dishwashers: 27/25, 24.5/27.5 or 22/31 cm respectively.

13 place setting capacity. Maximum glass loading capacity 23 wine glasses.

Consumption data

Energy efficiency class D at a range of energy efficiency classes from A to G. From 9.51 water. From 0.836 kWh. Noise level 44 dB (re 1 pW).

Planning notes

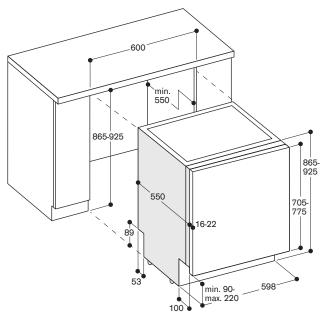
Height-adjustable feet. Appliance plinth recess 100 mm (see drawing). Rear feet adjustable at front. Door weight up to 10/8.5 kg. Door panel dimension dependent on plinth height of kitchen furniture.

Please read additional planning notes on page 400 – 407.

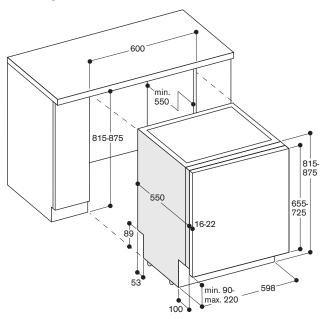
Connection

Total connected load 2000-2400 W. Connecting cable pluggable. Water connection with 3/4" screw joint. Connection to hot or cold water possible.

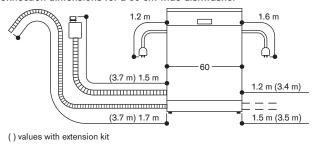
86.5 cm high dishwasher



81.5 cm high dishwasher



Connection dimensions for a 60 cm wide dishwasher



() values with extension kit



DF 264 100

Fully integrated Height 81.5 cm, width 45 cm



Included in the price
1 baking tray spray head

Installation accessories

DA 020 040 Stainless steel trim kit for 81.5 cm high and 45 cm wide dishwashers DA 021 000 Hinge for all fully integrated diswashers 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 264

- Optimal protection for sensitive glassware by low temperature drying with zeolite, elaborated basket design and intelligent water softening
 - 6 programmes with aqua sensor and option Power for cleaning and
- drying dishes from 57 minutes Flexible basket system including
- cutlery drawer for optimal loading - Remaining time projection onto the kitchen floor
- Bright interior lighting
 Very quiet: 44 dB

Handling

Display indicating remaining or end time, refill for salt and rinsing agent, inflow of water. Flexible cycle time reduction, even during an active cycle. Personalisation function for storing individual combinations of programmes. Time delay up to 24 hours. Visual and acoustic end of programme indicator. Remaining time projection.

Technical Features

Bright interior lighting. Glass protection with zeolite. Aqua sensor. Load sensor. Detergent recognition. Regeneration electronics. Heat exchanger. Continuous flow heater. Triple filter system. Soft lock. Aqua stop.

Digital Features

Programme assistant. Temporary noise reduction.

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 419.

Programmes

6 programmes: Auto 35 $^{\circ}$ C - 45 $^{\circ}$ C. Auto 45 $^{\circ}$ C - 65 $^{\circ}$ C. Intensive 70 $^{\circ}$ C. Eco 50 $^{\circ}$ C. Quick wash 45 $^{\circ}$ C (29 min.). Personalisation function (default setting: Pre-rinse).

1 Option: Power.

Machine Care.

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.

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 C at a range of energy efficiency classes from A to G. From 9.51 water. From 0.593 kWh. Noise level 44 dB (re 1 pW).

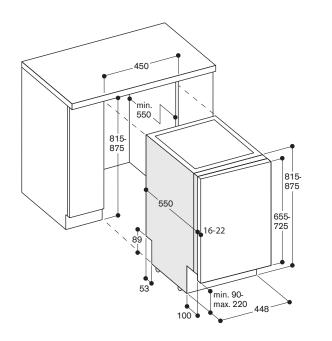
Planning notes

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.

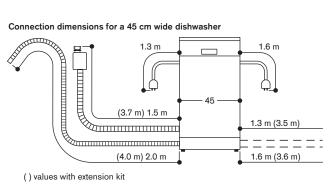
Please read additional planning notes on page 400 – 407.

Connection

Total connected load 2000-2400 W. 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.

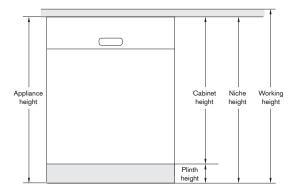
				Fro	ont height	655-765	mm]				
								Fro	nt height	705-815	mm		
		Niche h	eight in m	m →									
		815	825	835	845	855	865	875	885	895	905	915	925
шШ	<90	0 (S)	G (S)	G (S)	G (S)	G (S)	G (S)	G (S)	(S)				
	90	0	0 (S/D)	0 (S)	0 (S)	0 (S)	6	(S)	6 (S)	G (S)	G (S)	6 (S)	G (S)
Plinth height in	100	0	0	0 (S/D)	0 (S)	0 (S)	0 (S) 0	6	G (S/D)	G (S)	G (S)	G (S)	G (S)
he	110	0	0	0	0 (S/D)	0 (S)	0 (S) 0	0 (S) 0	6	6 (S/D)	G (S)	G (S)	(S)
inth	120	0	0	0	0	0 (S/D)	0 (S) 0	0 (S) 0	6	6	6 (S/D)	6 (S)	6 (S)
	130	0	0	0	0	0	0 (S/D) 0	0 (S) 6	0	0	0	6 (S/D)	G (S)
Ļ	140	0	0	0	0	0	0 0	0 (S/D) 0	6	6	6	6	6 (S/D)
	150	0	0	0	0	0	00	00	0	0	0	0	0
	160	0	0	0	0	0	0 0	00	6	6	6	6	6
	170		0	0	0	0	0	00	0	0	0	0	0
	180			0	0	0	0	0	6	6	6	6	6
	190				0	0	0	0		0	0	0	0
	200					0	0	0			6	6	6
	210						0	0				0	0
	220							0					6

• = 81.5 cm high dishwasher DF 480/DF 270/DF 260/DF 210, (S) = special solution

G = 86.5 cm high dishwasher DF 481/DF 271/DF 261/DF 211, (S) = special solution

(S) = special solution with folding hinge (DA 021 000) / divided kitchen furniture door

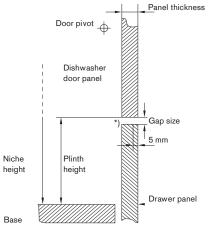
(D) = special solution with 10 mm gap from the worktop \rightarrow Spacer batten / child lock not possible



Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

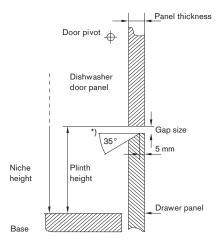
The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.



* The pivot area of the door should be at lea st 4 mm.

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	Panel thicknes	S			Plinth	height	(mm)			
(mm)	(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
005	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16 19			10.5 12	11 12.5	12 13.5	13 15	14.5	16.5 18.5	19 22
	22			12	12.5	15.5	15 16.5	16.5 18.5	21	22 24.5
845	16			10.0	10.5	11	12	13	14.5	16.5
0.0	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	
0.75	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 22		12 13.5	12.5 14.5	13.5 15.5	15 16.5	16.5 18.5	18.5 21	22 24.5	25.5 28.5
885	16		13.5	14.5	15.5	16.5	18.5	21 14.5	24.5 16.5	28.5 19
	19			10.5	12.5	13.5	15	14.5	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
005	22						13.5	14.5	15.5	16.5
925	16 19							10.5 12	11 12.5	12 13.5
	22							12	12.5 14.5	15.5
Niche height		s			Plinth	height ((mm)	10.0		1010
	Panel thicknes (mm)	S			Plinth	height	(mm)	10.0		1010
	Panel thicknes	s 90	100	110	Plinth 120	height (130	(mm) 140	150	160	170
(mm)	Panel thicknes		100 6.5	110 7						
(mm)	Panel thicknes (mm)	90			120	130	140	150	160	
(mm) 815	Panel thicknes (mm) 16 19 22	90 6.5	6.5 7.5 7.5	7 8 8	120 7.5 8.5 9	130 8 9.5 9.5	140 9 11 11.5	150 12 13 14	160 15.5 17 18	170
(mm) 815	Panel thicknes (mm) 16 19 22 16	90 6.5 7	6.5 7.5 7.5 6.5	7 8 8 6.5	120 7.5 8.5 9 7	130 8 9.5 9.5 7.5	140 9 11 11.5 8	150 12 13 14 9	160 15.5 17 18 12	170
(mm) 815	Panel thicknes (mm) 16 19 22 16 19	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5	120 7.5 8.5 9 7 8	130 8 9.5 9.5 7.5 8.5	140 9 11 11.5 8 9.5	150 12 13 14 9 11	160 15.5 17 18 12 13	170 15.5 17
(mm) 815 825	Panel thickness (mm) 16 19 22 16 19 22 22	90 6.5 7	6.5 7.5 7.5 6.5	7 8 6.5 7.5 7.5	120 7.5 8.5 9 7 8 8	130 8 9.5 9.5 7.5 8.5 9	140 9 11 11.5 8 9.5 9.5	150 12 13 14 9 11 11.5	160 15.5 17 18 12 13 14	170 15.5 17 18
(mm) 815 825	Panel thickness (mm) 16 19 22 16 19 22 22 16 19 22 16	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5	120 7.5 8.5 9 7 8 8 8 6.5	130 8 9.5 9.5 7.5 8.5 9 7	140 9 11 11.5 8 9.5 9.5 9.5 7.5	150 12 13 14 9 11 11.5 8	160 15.5 17 18 12 13 14 9	170 15.5 17 18 12
(mm) 815 825	Panel thickness (mm) 16 19 22 16 19 22 22 16 19 22 16 19	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5 7	120 7.5 8.5 9 7 8 8 8 6.5 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8	140 9 11 11.5 8 9.5 9.5 9.5 7.5 8.5	150 12 13 14 9 11 11.5 8 9.5	160 15.5 17 18 12 13 14 9 11	170 15.5 17 18 12 13
(mm) 815 825 835	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 22	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 8	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9	150 12 13 14 9 11 11.5 8 9.5 9.5	160 15.5 17 18 12 13 14 9 11 11.5	170 15.5 17 18 12 13 14
(mm) 815 825 835	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5 7	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 7.5 6.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 8 8 8 6.5	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 7	150 12 13 14 9 11 11.5 8 9.5 9.5 9.5 7.5	160 15.5 17 18 12 13 14 9 11 11.5 8	170 15.5 17 18 12 13 14 9
(mm) 815 825 835	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 22	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5 7	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 8	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9	150 12 13 14 9 11 11.5 8 9.5 9.5	160 15.5 17 18 12 13 14 9 11 11.5	170 15.5 17 18 12 13 14
(mm) 815 825 835 845	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5 7	120 7.5 8.5 9 7 8 8 6.5 7.5 7.5 6.5 7.5 6.5 7	130 8 9.5 9.5 7.5 8.5 9 7 8 8 8 8 6.5 7.5	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 5 8.5 9 7 8 8	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5	170 15.5 17 18 12 13 14 9 11
(mm) 815 825 835 845	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 22	90 6.5 7	6.5 7.5 7.5 6.5 7	7 8 8 6.5 7.5 7.5 6.5 7	120 7.5 8.5 9 7 8 8 6.5 7.5 7.5 6.5 7.5 6.5 7	130 8 9.5 9.5 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8.5 9 7 8 8 8	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5	170 15.5 17 18 12 13 14 9 11 11.5
(mm) 815 825 835 845	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 2 16	90 6.5 7 7.5	6.5 7.5 6.5 7 7.5	7 8 8 6.5 7.5 6.5 7 7.5	120 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 7.5 6.5 7 7.5	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8.5 9 7 8 8 8 8 6.5 7.5 7.5 7.5	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 9 7	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9	170 15.5 17 18 12 13 14 9 11 11.5 8
(mm) 815 825 835 845 855	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16	90 6.5 7 7.5	6.5 7.5 7.5 6.5 7 7.5 6.5	7 8 8 6.5 7.5 6.5 7 7.5 7.5	120 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7.5 6.5 7 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 7.5 6.5 7 7.5 8	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8.5 9 7 8 8 8 6.5 7.5 8,5 9 7,5 9 7,5 9 9	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 5 8.5 9 7 8 8 8 8 12	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9.5 15.5	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5
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(mm) 815 825 835 845 855 865	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16	90 6.5 7 7.5	6.5 7.5 6.5 7 7.5 6.5 7 7.5 6.5 7.5 7.5	7 8 8 6.5 7.5 6.5 7 7.5 7.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 6.5 7 7.5 7.5 7.5 8.5 9	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 8 9.5 9 9 9 9 9 9 9 9 9 9 9 9 9	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8 8 8 6.5 7.5 8 8 8 6.5 7.5 9 11 11.5	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7.5 8.5 9 7 8 8 8 7 8 8 12 13 14	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9.5 7.5 8.5 9 15.5 17 18	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5
(mm) 815 825 835 845 855 865	Panel thickness (mm) 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16	90 6.5 7 7.5 6.5 7	6.5 7.5 6.5 7 7.5 6.5 7 7.5 6.5	7 8 8 6.5 7.5 6.5 7 7.5 7.5 7.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 6.5 7 7.5 6.5 7 7.5 8.5 9 7	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 8 9.5 9.5 7.5 8 9.5 7.5 8 9 7 7.5 8 9 7 7 8 8 7 7 8 8 8 7 7 8 8 8 8 8 8 8 8 8 8 8 8 8	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 8 8 8 6.5 7.5 9 11 11.5 8	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7.5 8.5 9 7 8.5 9 7 8 8 5 7 8 5 9 7 8 8 8 12 13 14 9 9	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 9 15.5 17 18 12	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 9.5
(mm) 815 825 835 845 855 865	Panel thickness (mm) 16 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 19 19 19 19 19 19 19 19 19 19	90 6.5 7 7.5 6.5 7	6.5 7.5 6.5 7 7.5 6.5 7.5 6.5 7.5 6.5 7	7 8 8 6.5 7.5 6.5 7 7.5 7.5 7 7.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 6.5 7 7.5 6.5 7 7.5 8.5 9 7 7.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 8 9.5 9.5 7.5 8 9.5 7.5 8 9.5 7.5 8 9 9 9 9 9 9 9 9 9 9 9 9 9	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 8 8 8 6.5 7.5 7.5 9 11 11.5 8 9.5	150 12 13 14 9 11 11.5 8 9.5 9.5 9.5 7.5 8.5 9 7.5 8.5 9 7 8.5 9 7 8 8 8 12 13 14 9 11	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 7.5 8.5 9 5.5 7.5 8.5 9 15.5 17 18 12 13	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 9.5
(mm) 815 825 835 845 855 865 875	Panel thickness (mm) 16 19 22 22 16 19 22 22	90 6.5 7 7.5 6.5 7	6.5 7.5 6.5 7 7.5 6.5 7 7.5 6.5	7 8 8 6.5 7.5 6.5 7 7.5 7.5 7.5 7.5 7.5 7.5 7.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 6.5 7 7.5 7.5 8.5 9 7 7.5 8.5 9 7	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 8 9.5 9.5 7.5 8 9.5 9.5 9.5 9.5 9.5 9.5 9.5 9.5	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7.5 8.5 9 7 8 8 6.5 7.5 7.5 9 11 11.5 8 9.5 9.5	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8 8 5 7.5 8.5 9 7 8 8 12 13 14 9 11 11.5	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 5,5 7.5 8.5 9 15.5 17 18 12 13 14	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 9.5 15.5 17 18
(mm) 815 825 835 845 855 865 875	Panel thickness (mm) 16 19 22 22 16 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 16 19 22 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 16 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 19 19 22 16 16 19 19 22 16 16 19 19 22 16 19 19 22 16 16 19 19 22 16 16 19 19 22 16 16	90 6.5 7 7.5 6.5 7	6.5 7.5 6.5 7 7.5 6.5 7.5 6.5 7.5 6.5 7	7 8 8 6.5 7.5 6.5 7 7.5 7.5 7.5 8 8 6.5 7.5 7.5 6.5	120 7.5 8.5 9 7 8 8 8 6.5 7.5 7.5 6.5 7 7.5 6.5 7 7.5 8.5 9 7 8.5 9 7 8 8 8 8 6.5	130 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 6.5 7 7.5 8 9.5 9.5 7.5 8 9.5 9.5 9.5 9.5 7 7 7 8 9 9 9 9 9 9 9 9 9 9 9 9 9	140 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7 8 8 6.5 7.5 9 7 8 8 6.5 7.5 9 11 11.5 8 9.5 9.5 7.5	150 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 7.5 8.5 9 7 8 8 8 12 13 14 9 11 11.5 8	160 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 7.5 8.5 9 5,5 7.5 8.5 9 15.5 17 18 12 13 14 9	170 15.5 17 18 12 13 14 9 11 11.5 8 9.5 9.5 9.5 15.5 17 18 12
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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 heigh	nt 655–765 m	m	
		Nicho hoir	ahtin mm →								
		815	ght in mm → 820	825	830	835	840	845	850	855	860
mm	50	0									
Plinth height in mm	55	0	0								
n hei	60	0	0	0							
Plint	65	0	0	0	0						
Ļ	70	0	0	0	0	0					
	75	0	0	0	0	0	0				
	80	0	0	0	0	0	0	0			
	85	0	0	0	0	0	0	0	0		
	90	0*	0	0	0	0	0	0	0	0	
	95	0*	0*	0	0	0	0	0	0	0	0
	100	0*	0*	0*	0	0	0	0	0	0	0
	105	0*	0*	0*	•	0	0	0	0	0	0
	110	•	•	•	•	•	0	0	0	0	0
	115	•	•	•	•	0*	0*	0	0	0	0
	120	•	•	0*	•	0*	0*	0*	0	0	0
	125	•	•	•	•	0*	0*	0*	0*	0	0
	130	0*	0*	0*	0*	0*	0*	0*	0*	0*	0
	135	•	•	•	•	0*	0*	0*	0*	0*	•
	140	•	0*	0*	•	0*	0*	0*	0*	0*	•
	145	•	0*	0*	•	0*	0*	0*	0*	0*	•
	150	•	0*	0*	0*	0*	0*	0*	0*	0*	•
	155	•	0*	0*	0*	0*	0*	0*	0*	0*	•
	160	•	0*	0*	•	0*	0*	0*	0*	0*	•
	165		0*	0*	0*	0*	0*	0*	0*	0*	•
	170			0*	0*	0*	0*	0*	0*	0*	0*
	175				0*	0*	0*	0*	0*	0*	0*
	180					0*	0*	0*	0*	0*	0*
	185						0*	0*	0*	0*	0*
	190							0*	0*	0*	•
	195								0*	0*	0*
	200									0*	0*
	205										•
	210										
	215										
	220										

• = 81.5 cm high dishwasher with flexible hinge DF 480 100F / DF 270 101F

G = 86.5 cm high dishwasher with flexible hinge DF 481 100F / DF 271 101F

* Also possible with dishwashers without flexible hinge.

403

Dishwashers

				Front	height 705-8	315 mm					
	875	880	885	890	895	900	905	910	915	920	925
	6										
	6	6									
	6	6	6								
	6	0	0	0							
	6	6	0	6	6	-					
	6	6	6	6	6	6	-				
	6	0	0	0	0	0	0	-			
	0	0	0	0	0	0	6	0	-		
	@ *	0	0	0	0	0	0	6	0	-	
)*	@ *	@ *	0	6	6	0	6	6	6	6	-
)*	0/6*	@ *	@ *	6	6	0	0	0	0	6	0
)*	0/6*	@ *	@ *	@ *	0	0	0	6	6	6	0
)*	0/6*	@ *	@ *	6 *	@ *	0	0	0	0	6	0
)*	0/6*	@ *	@ *	@ *	@ *	@ *	0	6	6	6	6
)*	0/6*	@ *	@ *	@ *	@ *	@ *	6 *	6	0	6	0
)*	0 / 0 *	@ *	6 *	@ *	@ *	6 *	@ *	@ *	6	6	0
)*	0/6*	6 *	6 *	6 *	6 *	6 *	0 *	6 *	6 *	6	0
0*	0/6*	6 *	6 *	6 *	6 *	6 *	@ *	0 *	6 *	6 *	6
0*	0 */@*	0 *	0 *	6 *	6 *	0 *	0 *	@ *	6 *	6 *	6 *
0*	0 */@*	0 *	6 *	@ *	6 *	6 *	@ *	@ *	6 *	6 *	6 *
0 *	0 */ 0 *	6 *	6 *	0 *	6 *	6 *	6 *	0 *	0 *	6 *	6 *
6*	0 */ 0 *	0 *	6 *	@ *	@ *	6 *	@ *	@ *	6 *	6 *	6 *
	0*/6*	6*	@ *	6 *	6*	@ *	6 *	6*	6*	6*	6 *

•												
6	6											
6	6	6										
6	6	6	6									
0	6	0	6	0								
6	6	6	6	6	6							
6	6	6	6	6	6	0						
6	6	6	6	6	6	6	6					
6 *	6	0	6	0	0	6	6	6				
6*	6*	6	6	6	6	6	6	6	6			
0/6*	6 *	6 *	6	0	0	6	6	6	6	6		
0/6*	0/0*	6 *	6 *	0	6	6	6	6	6	6	6	
0/6*	0/6*	0/6*	6 *	6 *	6	6	6	6	6	6	6	6
0/6*	0/6*	0/6*	6*	6 *	6 *	6	6	6	6	6	6	6
0/6*	0/6*	0/6*	6 *	6 *	6 *	6*	6	6	6	6	6	6
0/6*	0/6*	0/6*	6*	6 *	6 *	6*	6*	6	6	6	6	6
0/6*	0/6*	0/6*	6 *	6 *	6 *	6*	6*	6*	6	6	6	6
0/6*	0/6*	0/6*	6*	6 *	6*	6*	6*	6*	6 *	6	6	6
0*/6*	0/6*	0/6*	6 *	6 *	6 *	6*	6*	6*	6 *	6 *	6	6
0*/6*	0*/6*	0/6*	6*	6 *	6 *	6*	6*	6*	6*	6 *	6*	6
0*/6*	0*/6*	0*/6*	6 *	6 *	6 *	6*	6*	6*	6*	6 *	6*	6*
0*/6*	0*/6*	0*/6*	6*	6 *	6 *	6*	6*	6*	6*	6 *	6*	6*
0*/6*	0*/6*	0*/6*	6 *	6*								
0*	0 */@*	0 */@*	6 *	@ *	6 *	6*	6*	6*	6*	6 *	6*	6*
0*	0*	0*/6*	6 *	6*								
0*	0*	0*	6 *	@ *	@ *	6*	6*	6*	6 *	6 *	6*	6*
0*	0*	0*		@ *	6 *	6*	6*	6*	6 *	6 *	6*	6*
0*	0*	0*			@ *	6*	6*	6*	6 *	6 *	6*	6*
0*	0*	0*				6*	6*	6*	6 *	6 *	6*	6*
0*	0*	0*					6*	6*	6 *	6 *	6*	6*
0*	0*	0*						6*	6 *	6 *	6*	6*
0*	0*	•							6 *	6 *	6*	6*
0*	0*	0*								6 *	6*	6*
	0*	0*									6*	6*
		0*										6*

865

6

870

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 he	eight (mm)
()	()	50	55	60	65	70	75	80	85	90
815	16	3	3	3	3	3	3	3	3	3
	19 22	3 3.5	3 3.5	3.5 3.5	3.5 4	3.5 4	3.5 4	3.5 4	3.5 4	3.5 4.5
820	16	3.5	3.5	3.5	3	3	3	3	3	4.5 3
010	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 22			3 3.5	3 3.5	3.5 3.5	3.5 4	3.5 4	3.5 4	3.5 4
830	16			0.0	3	3.5	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 19					3 3	3 3	3 3.5	3 3.5	3 3.5
	22					3.5	3.5	3.5 3.5	3.5 4	4
840	16						3	3	3	3
	19						3	3	3.5	3.5
845	22 16						3.5	3.5	3.5 3	4 3
0-0	19							3 3	3	3 3.5
	22							3.5	3.5	3.5
850	16								3	3
	19 22								3 3.5	3 3.5
855	16								3.0	3.5
	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
870	22 16	3.5	3.5 3	3.5 3	4	4	4	4	4	4.5 3
010	16 19		3 3	3 3	3 3.5	3 3.5	3 3.5	3 3.5	3 3.5	3 3.5
	22		3.5	3.5	3.5	4	4	4	4	4
875	16			3	3	3	3	3	3	3
	19 22			3 3.5	3 3.5	3.5 3.5	3.5 4	3.5 4	3.5 4	3.5 4
880	16			0.0	3.5	3.5	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
005	22				3.5	3.5	3.5	4	4	4
885	16 19					3 3	3 3	3 3.5	3 3.5	3 3.5
	22					3 3.5	3 3.5	3.5	3.5 4	3.5 4
890	16						3	3	3	3
	19						3	3	3.5	3.5
895	22 16						3.5	3.5 3	3.5 3	4 3
500	19							3	3	3.5
	22							3.5	3.5	3.5
900	16								3	3
	19 22								3 3.5	3 3.5
905	16								0.0	3.5
	19									3
010	22									3.5
910	16 19									
	22									
915	16									
	19									
020	22									
920	16 19									
	22									
925	16									
	19									
	22									

EB 333	Ovens 400 series	Ovens 200 series	cooktops
	170		6 8 11 4 5
	65	5 3 1	5 5.5 1
	0		, ,

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	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	3.5	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 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		11
	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 5	4.5	4.5		5
3.5	4 3	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5		6.5
		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	3.5	3.5	3.5	3.5		4
	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5 5	4.5	4.5
	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	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	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	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 3.5	3 3.5	3.5 3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4		4
			3.0	3.0	3.0	4	4	4	4	4	4.5	4.5	4.5	4.5	5

3.5

3.5

3.5

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4.5

4.5

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4.5

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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.

(mm)	Panel thickness (mm)	5						Plinth he	ight (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 22		2.5 2.5	2.5	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 2.5	2.5 2.5	2.5 2.5	3 2.5
025	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
040	22					2.5	2.5	2.5	2.5	2.5
840	16						2.5	2.5	2.5	2.5
	19 22						2.5 2.5	2.5 2.5	2.5 2.5	2.5 2.5
845	16						2.0	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
960	22									2.5
860	16 19									
	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
	00		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
	22		2.5							
875	16		2.0	2.5	2.5	2.5	2.5	2.5	2.5	2.5
875	16 19		2.0	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
	16 19 22		2.0	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
	16 19 22 16		2.0	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 2.5
	16 19 22		2.0	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
880	16 19 22 16 19		2.0	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 2.5 2.5 	2.5 2.5 2.5 2.5 2.5 2.5
880	16 19 22 16 19 22		2.0	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 	 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
880 885	16 19 22 16 19 22 16 19 22		2.0	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	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 2.5 2.5 2.5 2.5 2.5
875 880 885 890	16 19 22 16 19 22 16 19 22 22 16		2.0	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 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 2.5 2.5 2.5 2.5 2.5 2.5 2.5
880 885	16 19 22 16 19 22 16 19 22 16 19		2.0	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 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 2.5 2.5 2.5 2.5 2.5 2.5 2.5
880 885 890	16 19 22 16 19 22 16 19 22 16 19 22		2.0	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 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 2.5 2.5 2.5 2.5 2.5 2.5 2.5
880 885	16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 22 16 19 21 16 19 22 16		2.0	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 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 2.5 2.5 2.5 2.5 2.5 2.5 2.5
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Accessories and special accessories for dishwashers

Flexible basket system

Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and

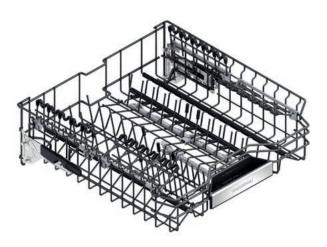
Upper basket

lower basket.

For more flexibility and easier handling when loading and unloading the dishwasher.

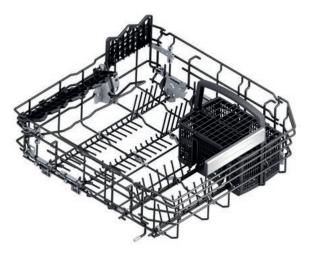
6 folding spines.

4 folding racks for optimal protection of glass. With over extension, optional extra cleaning area, 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 for optimal protection of glass. Dividable glass support. Cutlery basket. With smooth running rails and cushioned closing. Handle for easier removal of the lower basket.



Configuration of flexible basket system depending on model.

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 020 040

Stainless steel trim kit for 81.5 cm high and 45 cm wide 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: 2.3 x 2.3. Height 62.2 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 loading level above the upper basket. For large pieces of cutlery, cooking utensils and espresso cups. 13 place setting capacity with all 3 levels.





DA 041 061

Cutlery drawer 3rd loading level above the upper basket. For large pieces of cutlery, cooking utensils and espresso cups. 14 place setting capacity with all 3 levels.



DA 045 060

3rd basket For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf.



DA 045 061

3rd basket With smooth running rails For 86.5 cm high dishwashers 3rd loading level above the upper basket. For small bowls, cups and cooking utensiles. Movable knife shelf.



DA 042 030

Silvercare cartridge for all dishwashers Made of aluminium to protect silverware from corrosion. Easy use of cartridge in the cutlery basket. W x H x D in cm: 5.5x20.2x4.1.

DA 043 000

Holder for long-stemmed glasses Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result. For positioning in the lower basket.

GH 045 010

Handle bar with 2 mounts, stainless steel, length 45 cm, height 49 mm, drilling distance 427 mm

GZ 010 011

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











Ovens 400 series

Ovens 200 series

Vario cooktops

Extractors

Cooling appliances

Dishwasher







Appliance type		Dishwasher	Dishwasher	Dishwasher
Model		-ully integrated	Fully integrated	Fully integrated
Panel colour		,	. ,,	. ,
Appliance height 81.5 cm	0	DF 480 100		DF 270 101
Appliance height 86.5 cm		DF 481 100		DF 271 101
Appliance height 81.5 cm with flexible hinge			DF 480 100F	51 271 101
Appliance height 86.5 cm with flexible hinge			DF 481 100F	
Width/capacity			DF 481 100F	
			22	20
	,	50	60	60
Capacity in place settings		12/13 ³	12/13 ³	12/13 ³
	:m) 3	31 ¹ /34 ²	31 ¹ /34 ²	31 ¹ /34 ²
Consumption data/noise level⁵				
	4	A C	A C	Å B
Energy efficiency class		Ê C	Ĝ C	i B
Druing officiency close	A		A	A
Drying efficiency class				
Test programme		Eco 50°C	Eco 50°C	Eco 50°C
Programme duration ⁶ (h:mi	,	3:55	3:55	4:55
	()	9.5	9.5	9.5
Energy ⁸ (kW	Vh) 7	73	73	63
Noise level (dB (A) re 1 pW	V)) 4	12	42	43
Energy consumption off-mode/left-on mode (V	W) 0	0.5/2.0	0.5/2.0	0.5/2.0
Programmes				
Number of programmes + options	8	3 + 4	8 + 4	6 + 3
Programmes	A	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
		ntensive 70 °C	Intensive 70 °C	
		Eco 50°C	Eco 50°C	Eco 50°C
				200 50 0
		Night programme	Night programme	
		Quick wash 45°C	Quick wash 45°C	Quick wash 45°C
		Personalisation function	Personalisation function	Personalisation function
		Pre-rinse)	(Pre-rinse)	(Pre-rinse)
Options		ntensive	Intensive	Intensive
		Power	Power	Power
	F	Half Load	Half Load	Half Load
	F	Hygiene	Hygiene	
Machine Care	•	•	•	•
Features				
Glass protection with zeolite / Glass protection		•/-	•/_	•/_
Aqua sensor / Load sensor		•/•	•/•	•/•
Automatic detergent function		•	•	•
Detergent recognition		•	•	•
Regeneration electronics			•	•
Heat exchanger		•	•	•
Low temperature drying with Zeolite			•	•
Drying assistant	_	_	_	•
Continous flow heater		•	•	•
Electronic refill indicator for salt/rinsing agent		•/•	•/•	•/•
Inflow water indicator			•	•
Time remaining indicator		•	•	•
Remaining time projection				•
			_	
Lataral Infa Light / Infa Light		•	-	
Lateral Info-Light / Info-Light	-	-/-	•/-	-/-
Flexible cycle time reduction	-	-/-	•/_ •	-/- •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots	-	-/- • •/-	•/- • •/-	-/- • -/•
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay	-	-/- • •/- 24 h	•/- • •/- 24 h	-/- • -/• 24 h
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰		-/- 24 h	•/- • •/- 24 h	-/- • -/• 24 h •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock		-/- •/- 24 h	•/- • •/- 24 h •	-/- • -/• 24 h •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system		-/- •/- 24 h	•/- • •/- 24 h • •	-/- • -/• 24 h •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer		-/- •/- 24 h • • • • • • • • • • • • • • • • • • •	•/- • 24 h • • DA 041 160°	-/- • -/• 24 h • • DA 041 160°
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket		-/- //- 24 h DA 041 160° DA 045 0612/9	•/- • 24 h • • DA 041 160° DA 045 0612/°	-/- • 24 h • • DA 041 160° DA 045 0612′°
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing	- 22 • • • •	-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} •/•	•/- • 24 h • DA 041 160° DA 045 0612/° •/•	-/- • -/• 24 h • DA 041 160° DA 045 0612/9 •/-
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket	- 22 • • • • • • • • • • • • • • •	-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} •/• 6/8	•/- • 24 h • DA 041 160 ⁹ DA 045 061 ^{2/9} •/• 6/8	-/- • -/• 24 h • DA 041 160° DA 045 0612′° •/- 6/8
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing	- 22 • • • • • • • • • • • • • • •	-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} •/•	•/- • 24 h • DA 041 160° DA 045 0612/° •/•	-/- • -/• 24 h • DA 041 160° DA 045 0612/9 •/-
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket		-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} •/• 6/8	•/- • 24 h • DA 041 160 ⁹ DA 045 061 ^{2/9} •/• 6/8	-/- • -/• 24 h • DA 041 160° DA 045 0612′° •/- 6/8
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket Folding racks in upper/lower basket	- 22 • • • • • • • • • • • • • • • • • •	-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} / • 6/8 4/2	•/- • 24 h • DA 041 160 ⁹ DA 045 061 ^{2/9} •/• 6/8 4/2	-/- • -/• 24 h • DA 041 160° DA 045 061 ^{2/°} •/- 6/8 4/2
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket Folding racks in upper/lower basket Rackmatic with 3 levels		-/- 24 h DA 041 160° DA 045 061 ^{2/9} -/• 5/8 4/2	•/- • 24 h • DA 041 160° DA 045 061 ^{2/9} •/• 6/8 4/2 •	-/- • -/• 24 h • DA 041 160° DA 045 061 ^{2/9} •/- 6/8 4/2 •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket Folding racks in upper/lower basket Rackmatic with 3 levels Aqua stop		-/- •/- 24 h • • • • • • • • • • • • •	•/- • 24 h • DA 041 160° DA 045 0612/° •/• 6/8 4/2 •	-/- • -/• 24 h • DA 041 160° DA 045 0612/° •/- 6/8 4/2 •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket Folding racks in upper/lower basket Rackmatic with 3 levels Aqua stop Baking tray spray head / Gastronorm insert holder / Holder for long-stemmed glasses Connection		-/- •/- 24 h • • • • • • • • • • • • •	•/- • 24 h • DA 041 160° DA 045 0612/° •/• 6/8 4/2 •	-/- • -/• 24 h • DA 041 160° DA 045 0612/° •/- 6/8 4/2 •
Flexible cycle time reduction Bright interior lighting through illuminated backwall / through LED spots Time delay Digital services (Home Connect) wireless via WiFi. ¹⁰ Soft lock Triple filter system Cutlery drawer 3rd basket Smooth running rails / Cushioned closing Folding spines in upper/lower basket Folding racks in upper/lower basket Rackmatic with 3 levels Aqua stop Baking tray spray head / Gastronorm insert holder / Holder for long-stemmed glasses Connection to hot/cold water possible		-/- •/- 24 h • DA 041 160° DA 045 061 ^{2/9} •/• 5/8 4/2 • •/•/•	•/- • 24 h • DA 041 160° DA 045 0612/° •/• 6/8 4/2 • • •/•	-/- • -/• 24 h • DA 041 160° DA 045 0612/° •/- 6/8 4/2 • • • •/

• 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 2019/2017. ⁶ Duration of Eco programme. ⁷ Water consumption in litres/operating cycle (using Eco programme).
 ⁸ Energy consumption in kWh/100 operating cycles (using Eco programme).
 ⁹ Special accessory. ¹⁰ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Dishwashers 411

A B	A B	A G D	€ C
β B	β B		
Α	Α	Α	A
Eco 50°C	Eco 50°C	Eco 50°C	Eco 50°C
4:55	3:55	4:55	3:30
9.5	9.5	9.5	9.5
63	64	84	59
43	43	44	44
0.5/2.0	0.5/2.0	0.5/2.0	0.5/2.0
0.0/2.0	0.072.0	0.0/2.0	0.0/ 2.0
6 + 6	6 1 0	6 1 9	
6+3	6+3	6 + 3	6+1
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	
			Intensive 70 °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
Personalisation function	Personalisation function	Personalisation function	Personalisation function
(Pre-rinse)	(Pre-rinse)	(Pre-rinse)	(Pre-rinse)
Intensive	Intensive	Intensive	
Power	Power	Power	Power
Half Load	Half Load		
		Extra Dry	
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Dishwasher

Fully integrated

DF 270 101F DF 271 101F

60

12/13³

311/342



Dishwasher

DF 260 101

DF 261 101

60

13/144

31¹/34²

Fully integrated

-

Dishwasher

DF 210 100

DF 211 100

60

13/144

31¹/34²

Fully integrated



Dishwasher

DF 264 100

45

10

31

Fully integrated

Connect | Act Home

WM 260 164

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 2.0 for liquid detergent and softener for a perfect washing result
- 10 kg drum with interior lighting
 Top-up function
- Dynamic Wash System: innovative washing technology for increased
- cleaning performance
 Combines perfectly with dryer
 WT 260 110

Handling

Automatic programmes: Perfect washing results at the touch of a button. 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. Dynamic Wash System technology for increased cleaning performance. Automatic stabilisation. Anti-crease system. 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 419.

Programmes

Eco 40-60. Cottons. Cottons Color. Easy Care. Quick/Mix Delicates/Silk. Automatic. Automatic Soft. Dark Wash Sports. Super 15/30. Wool. Memory. Additional Programmes: Shirts, Allergy Plus, Drum Clean, Single Rinse, Spinning, Drain. Options: Remote-Start, Intensive Plus, Speed Perfect, Rinse Plus, Less ironing, Rinse Hold, Water Plus, Silent Wash, Prewash, Stains.

Features

iDos 2.0 for fully automatic dosing of liquid detergent and softener. Volume capacity from 1 to 10 kg. Drum interior lighting. Powder detergent drawer with automatic cleaning mode after every wash cycle. Stainless steel drum with wave structure. Innovative BLDC motor technology for more performance, higher durability as

more performance, higher durability as well as less energy consumption and noise.

Consumption data

Energy efficiency class C at a range of energy efficiency classes from A to G. Water consumption 491. Energy consumption 67 kWh per 100 cycles

Planning notes

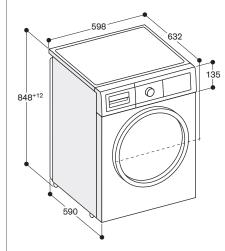
Left-hinged.

Large porthole with 180 ° opening angle. Height-adjustable feet. Height for slide-under installation: 85 cm. Distance from appliance to cabinet min. 5mm left, right and top. Installation below 4000m sea level. Stackable under dryer WT260 110 in carbination with capiel

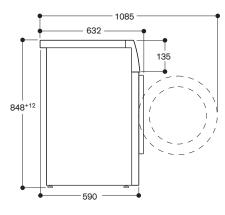
combination with special accessory. With pull-out shelf 17001528, without pull-out shelf 17001527.

Connection

Total connected load 2.3 kW. Connection cable 160 cm with plug. Water connection with 3/4" screw joint.









EB 333

Ovens 200 series

/ario cooktops



WT 260 110

Free-standing, slide-under or stackable Width 60 cm, height 84.2 cm



Included in the price 1 wool basket

Special accessories

WA 027 400

Connection kit with extendable shelf

Tumble dryer with heat pump WT 260

- Heat pump technology
- Self-cleaning condenser for
- automatic fluff removal - Very silent drying with only 62 db
- Steam Refresh: refreshes and
- removes creases from dry laundry - Smart Dry automatically selects the
- right dryer program based on the last washing program

Handling

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. Refresh function without previous washing cycle. Anti-crease cycle at programme end. Top-up function. 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 419.

Programmes

Cottons. Easy Care. Mix. Timed program warm. Wool in Basket. Business Refresh. 5 Shirts/Blouses Refresh. 1 Shirt/Blouse Refresh. Shirts Towels Super 40. Hygiene. Additional Programmes: Smart Dry, Blankets, Dessous, Synthetics, Down, Wool Finish Options: Remote Start, Anti Crease, Easy Iron, Drying Target, Drying Target Adjustment, Spin Speed, Gentle Dry, Memory Function.

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 9 kg. Drum interior lighting.

Consumption data

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

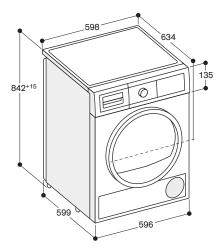


Combines perfectly with washing machine WM 260 164. Right-hinged, reversible. Large porthole with 165 ° opening angle. Height-adjustable feet.

Height for slide-under installation: 84.2 cm. Distance from appliance to cabinet min. 5mm left, right and top. Installation below 2000m sea level. Stackable above washing machine WM 260 164 in combination with special accessory. With pull-out shelf 17001528, without pull-out shelf 17001527.

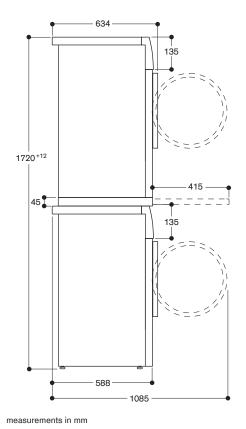
Connection

Total connected load 1.0 kW. Connection cable 145 cm with plug.



measurements in mm

Side view of WT 260 above WM 260 with connection kit accessory





Appliance type		Washing machine
		WM 260 164
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	(1.)	Left / 180°
Capacity	(kg)	10
Consumption data / noise level		
Energy efficiency class		t C
Spinning efficiency class		A
Total annual energy consumption (100 cycles) ¹	(kWh)	67
Water consumption test programme ²	(I)	49
Weighted energy consumption off-mode / left-on mode	(W)	0.1/0.5
Test programme		Eco 40-60
Spin speed test programme ³	(rpm)	1600
Cycle time test programme full load / half load ⁴	(min)	03:55/02:55
Noise level washing / spinning test programme	(dB)	47/72
Programmes		E (0.00
Washing programmes		Eco 40-60
		Cottons
		Cotton Color
		Quick/Mix
		Delicates/Silk
		Wool
		Easy Care
		Super 15/30
		Sports Dark Wash
		Automatic
		Automatic Soft
		Memory
		Spinning, Easy Care Plus, Shirts, Hygiene, Drum Clean, Drain
Additional programmes		
Additional programmes Options		Eco Perfect
		Eco Perfect iDos 1
		Eco Perfect iDos 1 iDos 2
		Eco Perfect iDos 1 iDos 2 Speed Perfect
Options	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic
	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect
Options Cleaning temperatures	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic
Options Cleaning temperatures Features Electronic control	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system	(°C)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator	(°C) (h)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • • • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • • • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • • • • • • •
Options Cleaning temperatures Features Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • 24 • Display, audible
Options Cleaning temperatures Features Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • • • • • • •
Options Cleaning temperatures Features Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • • • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵		Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵ Connection	(h)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • Display, audible •/• •/• •/• • 22 • • 23 • • • • • • • • • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵ Connection Total connected load	(h) (kW)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • Display, audible •/• •/• • 24 • Display, audible •/• • 24 • 22 • 23
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵ Connection Total connected load Length of connection cable	(h) (kW) (cm)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • 24 • Display, audible •/• •/• • 2 • 2 • 2 • • 2 • • 2 • • • • • • • • • • • • •
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵ Connection Total connected load Length of connection cable Length of water inlet	(h) (kW) (cm) (cm)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90
Options Cleaning temperatures Features Electronic control TFT display with clear text and symbols Loading indicator Intelligent dosing system Programme sequence indicator Remaining time display Time delay Top up function End of programme indicator Aqua sensor / Flow-through sensor Continuous automatic load adjustment / Automatic stabilisation Aqua stop Anti-crease system Child lock Number of tanks for iDos system Self-cleaning detergent drawer Large drum with varioSoft drum system Interior lighting Digital services (Home Connect) wireless via WiFi. ⁵ Connection Total connected load Length of connection cable	(h) (kW) (cm)	Eco Perfect iDos 1 iDos 2 Speed Perfect Rinse Plus, Easy Iron, Rinse Hold, Water Plus, Silent Wash, Prewash, Stain Automatic Cold/30/40/60/90 • • • • • • • Display, audible •/• •/• • 24 • Display, audible •/• • 2 • 2 • 2 • • 2 • • • • • • • • • • • • •

• Standard.

¹ Energy consumption in kWh/100 operating cycles (using Eco 40-60 programme)

² Water consumption in litres/operating cycle (using Eco 40-60 programme)

³ The specified value is rounded off

⁴ Duration of Eco 40-60 programme

⁵ The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Values based on EU-regulation 2019/2014

Appliance type

Tumble dryer with heat pump

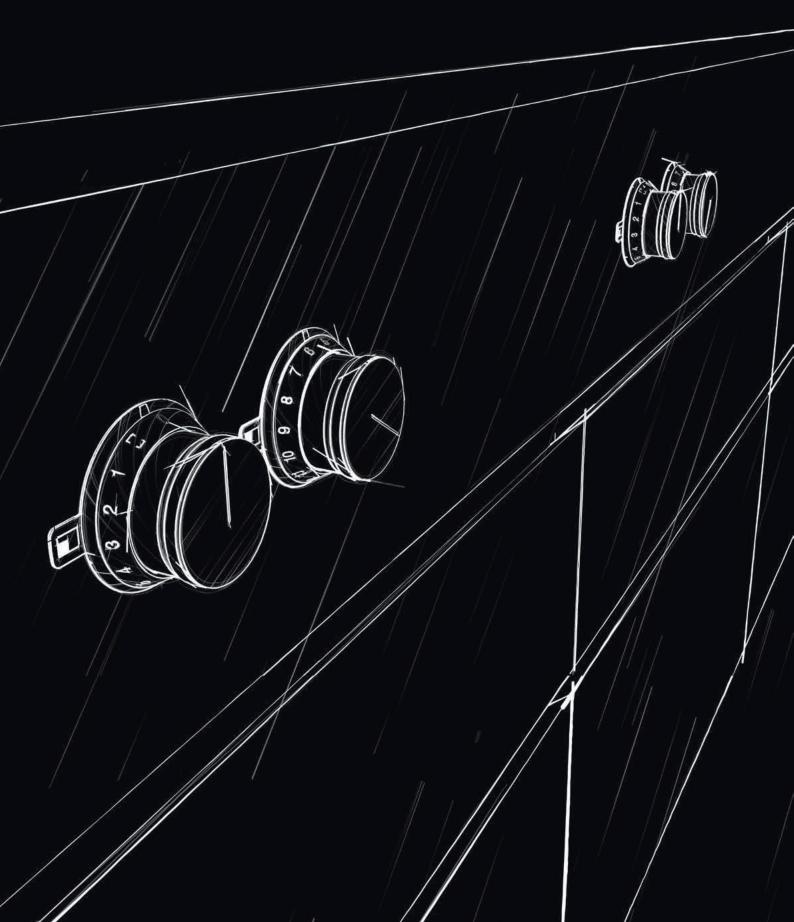
		WT 260 110
Panel colour		White
Diemension / capacity		
Width	(cm)	60
Appliance dimensions W x H x D	(mm)	598 x 842 x 634
Appliance height for under-counter	(mm)	850
Door hinge porthole		Right, reversible
Door opening angle	(°)	180
Capacity	(kg)	9
Consumption data / noise level		
Energy efficiency class		A+++
Total annual energy consumption (160 cycles) ¹	(kWh)	193
Test programme		Cottons cupboard dry
Noise level	(dB)	62
Programmes		
Programmes		Cottons
°		Easy Care
		Mix
		Shirts
		Wool in Basket
		Hygiene
		Timed Program Warm
		Towels
		Super 40
		Business
		5 Shirts / Blouses
		1 Shirt / Blouse
		Smart Dry
Options		Memory 1 and 2
optione		Drying Target, Remote Start, Easy Iron, Finish in, 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
Top up function		· · · · · · · · · ·
Heat pump technology ¹		•
Refresh function		•
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		2.0
Connection		2.0
	(1.1.4.0	10
Total connected load	(kW)	1.0
Length of connection cable	(cm)	145
Maximum drainage height	(cm)	100
Standard		

• 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.

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



417

Energy Label | Home Connect | The accessories

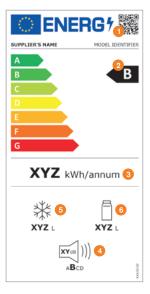
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Energy Labels

By using energy-saving home appliances, you save valuable resources as well as money. That's why you should consider low energy and water consumption values when you purchase a home appliance.

Technological developments have resulted in many more products being able to attain an A+ or better rating. User behaviour has also changed, which is why new rescaled labels have been created that take this into account for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers. The Energy Label for ovens, cooktops and extractors will remain the same.

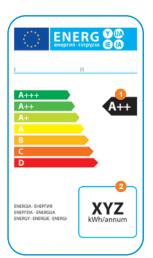
For more information on energy labels, visit: www.gaggenau.com



New rescaled energy label for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers.

Example Key for a fridge-freezer combination

- 1 QR code
- 2 Energy efficiency class
 - Energy consumption in kWh/year (measured under new standard conditions)
 - Noise emissions expressed in dB(A) re 1 PW and noise emission class
- 5 Total volume of all freezer compartments
- 6 Total volume of all refrigerator compartments



Energy label for oven, cooktops, extractors.

Key

- 1 Energy efficiency class
- Energy consumption in kWh/year (measured under standard conditions)

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, preheat the oven, turn on ventilation, start the dishwasher, 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:

Download user manuals and utilise our partnering network.

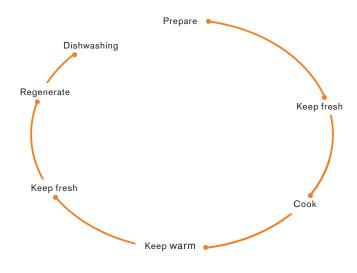
Integration:
 Compatible with different home management systems.

This is just the start, explore the possibilities at home-connect.com.

*Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised. EB 333

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 cooling appliances, 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 in Gaggenau cooling appliances.

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 pullout 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 dishwasher-safe. For cooking several meals simultaneously, the cooking inserts for Combisteam 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, 1.51

GN 114 230

Gastronorm insert, stainless steel, GN 2/3, unperforated, 40 mm deep, 31

GN 124 130

Gastronorm insert, stainless steel, GN 1/3, perforated, 40 mm deep, 1.51

GN 124 230 Gastronorm insert, stainless steel, GN 2/3, perforated, 40 mm deep, 31









Gastronorm roaster GN 340

Gastronorm roaster in cast aluminiumGN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function. Lower and upper part can also be used as separate ovenproof disches, 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 for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (both to be ordered separately).

GN 340 230

Gastronorm roaster, cast aluminium, GN 2/3, height 165mm



Teppan Yaki plate GN 232

GN 232 110

Teppan Yaki plate made of multi ply material, GN 1/1 For full surface induction cooktop CX 492/482

GN 232 230

Teppan Yaki plate made of multi ply material, GN 2/3 For full surface induction cooktop CX 492/482



For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts

Handle bar with 2 mounts
GH 020 010
Handle bar, stainless steel,
Length 20 cm, height 49 mm,
drilling distance 177 mm.
GH 030 010
Handle bar, stainless steel,
Length 30 cm, height 49 mm,
drilling distance 277 mm.
GH 031 010
Handle bar, stainless steel,
match to BOP, Length 30.5 cm,
height 49 mm, drilling distance 282 mm
GH 045 010
Handle bar, stainless steel,
Length 45 cm, height 49 mm,
drilling distance 427 mm.
GH 050 010
Handle bar, stainless steel,
Length 50 cm, height 49 mm,
drilling distance 477 mm.
GH 060 010
Handle bar, stainless steel,

Length 60 cm, height 49 mm, drilling distance 577 mm.

GH 070 010

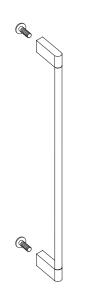
Handle bar, stainless steel, Length 70 cm, height 49 mm, drilling distance 677 mm.

GH 080 010

Handle bar, stainless steel, Length 80 cm, height 49 mm, drilling distance 777 mm.

GH 090 010

Handle bar, stainless steel, Length 90 cm, height 49 mm, drilling distance 877 mm.

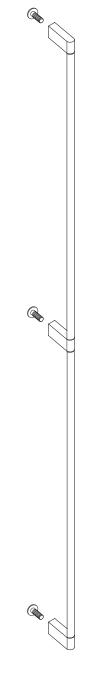


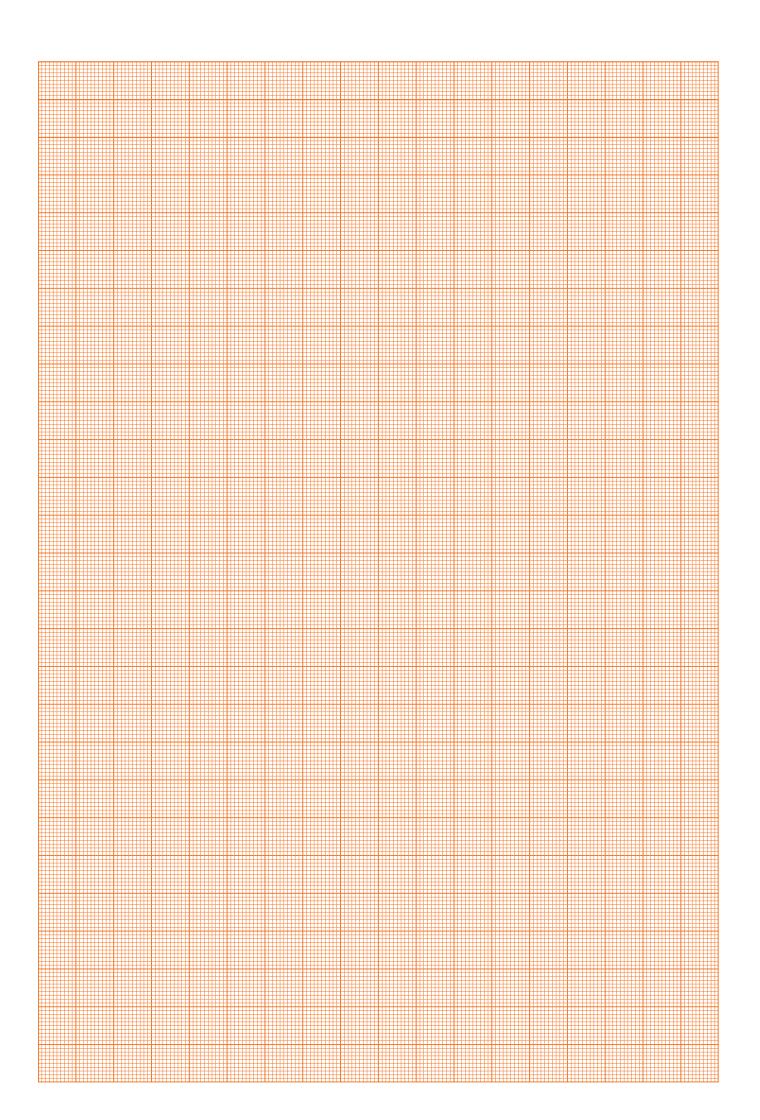
Handle bar with 3 mounts

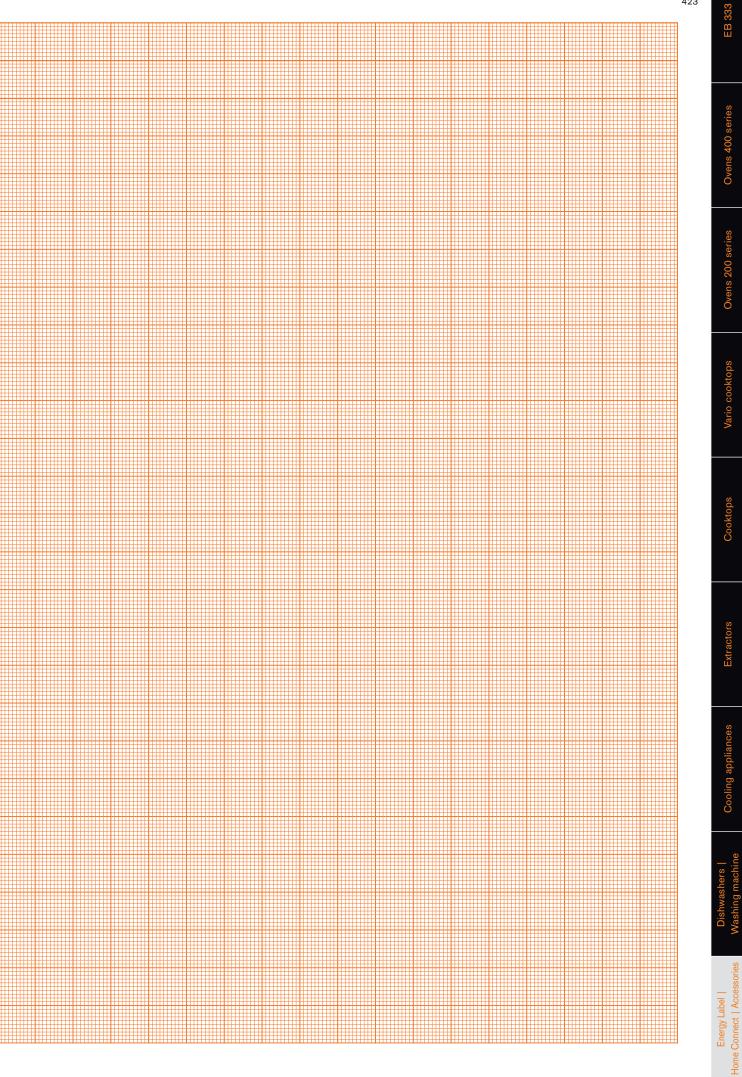
GH 110 010

Handle bar, stainless steel, Length 110 cm, height 49 mm, Drilling distance 538.5 mm each.

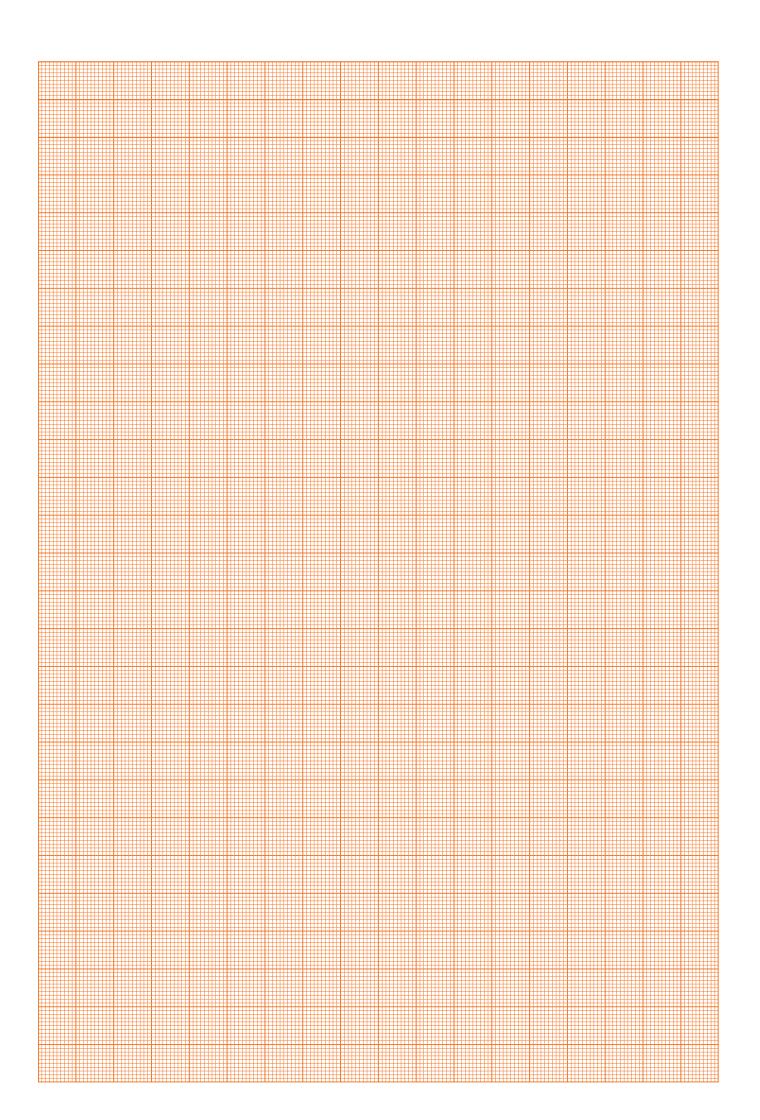
GH 140 010 Handle bar, stainless steel, Length 140 cm, height 49 mm, Drilling distance 688.5 mm each.







Washing machine



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The data and facts expressed herein are current as of October 2021. 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